



Hilton

Catering and Banquets Menus





Catering and Banquets Menu

Buffet Breakfasts

Breakfast Buffets
One Hour Service
Minimum Of 25 Guests
All Breakfast Buffets include Coffee and Tea Selections,
Orange and Grapefruit Juices

The Sunrise

Sliced Seasonal Fruit and Berries
Assorted Pastries to include Warm Muffins and
Croissants with Preserves and Butter

\$17.00

Breakfast Burritos

Sausage or Vegetable Burritos served with Sour
Cream and Salsa

\$4.50

Stuffed Croissants Sandwiches

Stuffed Ham, Egg and Swiss Cheese Croissants

\$4.50

French Toast

French Toast stuffed with Bananas, Raisins and
Nuts and served with Warm Maple Syrup

\$4.50

Pierside

Assorted Pastries with Preserves and Butter
Sliced Seasonal Fruit and Berries
Warm Oatmeal
Served with Brown Sugar, Raisins, Whole Milk
and Shredded Coconut
Vegetable Scramble
Apple Turkey Sausage
Whole Wheat and Plain English Muffins
Breakfast Potatoes

\$25.00 Per Person

The Surfside Breakfast

Sliced Seasonal Fruit and Berries
Assorted Yogurts
Assorted Cold Cereals
Dry Cereals and Granola
Whole and Skim Milk
Fluffy Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes

\$25.00 Per Person

Gulf Coast Sun Rise

Assorted Pastries, Warm Muffins and Croissants
with Preserves and Butter
Banana Nut, Zucchini and Lemon Poppy Seed Bread
with Flavored Cream Cheeses
Sliced Seasonal Fruits and Berries
Chefs Signature French Toast
Fluffy Scrambled Eggs, Bacon and Sausage
Corned Beef Hash
Breakfast Potatoes

\$29.00 Per Person

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subject to change. Actual presentations of menu items may vary from photos.



Catering and Banquets Menu

Plated Breakfast

All Breakfasts include Regular and Decaffeinated Coffee, Hot Tea, Chilled Juices and Pastries

Traditional Eggs Benedict

Soft Poached Eggs on a Toasted English Muffins with Canadian Bacon and Fresh Hollandaise Sauce. Served with Crispy Breakfast Potatoes and Fresh Fruit

\$22.00 Per Guest

Breakfast Burrito

Fresh Flour and Spinach Tortillas are stuffed with Scrambled Eggs, Onions, Bell Peppers and Jack Cheese. Served with Breakfast Potatoes and Fresh Fruit.

\$19.50 Per Person

All American Breakfast

Freshly Scrambled Eggs with your Choice of Apple Smoked Bacon, Country Style Sausage or Canadian Bacon. Served with Crispy Breakfast Potatoes and Fresh Fruit.

\$20.00 Per Person

French Toast

Thick Slices of Toast are served with Maple Syrup and Crispy Breakfast Potatoes with your choice of Crisp Bacon, Country Style Sausage or Canadian Ham.

\$18.50 Per Person

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Catering and Banquets Menus

Enhancements

The Below Listed Breakfast Station Pricing Applies Only When Purchased With Buffet Breakfast
There Is A Minimum Of 25 Guests.
One Chef Required Per Station Per 50 Guests At \$125 Per Chef

Assorted Plain and Flavored Yogurts
\$3.50 Per Person

Biscuits
Southern Style Biscuits and Sausage Gravy
\$3.50 Per Person

Smoked Salmon Display
Smoked Salmon with Bagels and Accompaniments:
Sliced Tomato, Onion, Capers, Chopped Egg, Lemons
and Cream Cheese
\$8.00 Per Person

Waffle Station
Prepared to Order
Assort Fruit Toppings, Whipped Cream,
Honey Whipped Butter, Flavored Syrups
\$8.00 Per Person

Pancakes
Buttermilk Pancakes served with Warm Maple Syrup
\$4.50 Per Person

Cheese Blintzes
Cheese Blintzes serve with Fruit Toppings
\$4.50 Per Person

Omelette Station
Prepared to order Eggs or Egg White Omelets
to include Mushrooms, Tomatoes,
Green Onions, Red and Green Peppers, Spinach. Ham,
Sausage, Bacon, and Cheddar and Mozzarella Cheeses
\$8.00 Per Person

Pancake Station
Buttermilk, Blueberry, Whole Wheat and Chocolate Chip
Silver Dollar Cakes
served with Whipped Butter and Flavored Syrups
\$12.00 Per Person



Catering and Banquets Menu

A La Carte

Freshly Brewed Regular Coffee

Coffee, Decaffeinated Coffee, Assorted Hot Herbal Teas or Hot Chocolate

\$48.00 Per Gallon

Fruit Smoothies

Strawberry, Banana or Blueberry

\$3.95 Each

Assorted Muffins

Blueberry, Banana Nut, Lemon Poppy Seed, Corn and Bran

\$32.00 Per Dozen

Assorted Bagels

To Include; Plain: Raisin and Everything Regular and Flavored Cream Cheese

\$32.00 Per Dozen

Breakfast Breads

Banana, Lemon Poppy Seed, and Zucchini Cream Cheese, and Whipped Butter

\$32.00 Per Dozen

Stuffed Croissants

Ham and Swiss Cheese or Chocolate

\$34.00 Per Dozen

Coffee Cakes

Dutch Apple, Peach-Berry and Cherry-Cheese

\$32.00 Per Dozen

Bars

Granola Bars, Cereal Bars or Power Bars

\$36.00 Per Dozen

Hummus and Baba Ghanoush Dip

Hummus and Baba Ghanoush Dip served with Grilled Bread and Pita

\$4.95 Per Person

Soft Drinks and Waters

Coke, Diet Coke and Sprite, Sparkling and Mineral Waters

\$3.50 Per Drink

Orange or Grapefruit Juice

\$42.00 Per Gallon

Flavored Iced Tea or Lemonade

Raspberry Iced Tea or Blackberry Lemonade

\$40.00 Per Gallon

Lemonade, Fruit Punch or Ice Tea

\$36.00 Per Gallon

High Energy Drinks

Red Bull, Rock Star

\$5.25 Per Bottle

Assorted Cookies

Chocolate Chip, Oatmeal, White Chocolate, Macadamia Nut, M&M and Peanut Butter

\$32.00 Per Dozen

Dessert Bars

Mocha Java, Lemon and Pecan Bars

\$32.00 Per Dozen

Chips

Mrs Vicks Kettle Chips

Assorted Plain, Salt, Oil and Vinegar

\$32.00 Per Dozen

Chips and Salsa

Nacho Chips served with our Salsa

\$3.50 Per Person

Jumbo Pretzels

Jumbo Soft Pretzels served with Spicy Mustard Cinnamon and Sugar Pretzels

\$32.00 Per Dozen

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Catering and Banquets Menu

Themed Breaks

Half-Hour Service, Priced Per Person, Minimum Of 10 Guests

The Ultimate Chocolate Break

Chocolate Chip Cookies and Brownies
Fresh Fruit with Chocolate Fondue
Chocolate Covered Pretzels
Yoohoos, Iced Cold Milk, and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$16.00 Per Person

The Big Chill

Assorted Ice Cream Novelties
Frozen Candy Bars
Fruit Juice Bars
Sodas and Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$12.00 Per Person

Jog on the Beach

Juices, Granola Bars, Power Bars
Whole Fresh Fruit
Crudités with Low Fat Yogurt Dips
Smoothies, Flavored Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$12.00 Per Person

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream
Strawberry, Hot Fudge and Caramel Sauces
Wide range of toppings to include:
Candies, Chocolate Chips, Cookies, Nuts
Marshmallow and Fruit
\$17.00 Per Person

Strawberry Fields

Strawberry Mousse, Chocolate Dipped Strawberries,
Strawberry Shortcake and
Strawberry Tarts
Mineral and Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$12.00 Per Person

The Orchard Break

Red Delicious and Granny Smith Apples
Assorted Cheeses to include: Manchego and San Andrea
Apple Nut Bread, Oatmeal Raisin Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$14.00 Per Person

The Film Festival

Popcorn, White Cheddar and Caramel Corn
Assorted Candy Bars
Mixed Nuts
Sodas and Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$12.00 Per Person

Take Me Out to the Ballgame

Bags of Roasted Peanuts
Jumbo Pretzels with Ballpark Mustard
Cracker Jacks
Mini Corn Dogs
Sodas and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$17.00 Per Person

The Sunshine State

Citrus Breads and Key Lime Tarts
Orange Juice, Lemonade
Orange Wedges
Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$9.00 Per Person

The Fiesta Break

Build your own Nachos
Warm Fresh Tortilla Chips, Cheese Sauce, Jalapenos,
Black Olives, Diced Tomatoes,
Pico de Gallo, Guacamole, Sour Cream and Salsa
\$8.95 Per Person

Enhancements

Cinnamon Sugar Tortilla Chips, White Chocolate
Sauce, Strawberries, Pineapple and Melon
\$4.50

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Catering and Banquets Menus

All Day Breaks

The All Day Refreshment Break Package
Priced per person, minimum of 25 guests

The All Day Refreshment Break

Morning Service

9:00am-12:00pm

Mineral Waters, Assorted Soft Drinks, Iced Tea, Assorted Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Whole Fresh Fruits, An assortment of Granola Bars
Chef's Choice of Morning Sweets

Afternoon Service

1:30-4:30pm

Mineral Waters, Assorted Soft Drinks, Iced Tea, Assorted Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Whole Fresh Fruit

Individual Bags of Chips, Pretzels and Snacks

Chef's Choice of Afternoon Sweets

\$20.50 Per Person

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Catering and Banquets Menu

Lunch Buffets

Minimum Of 25 Guests.

All Lunch Buffets Are Served With Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

One Hour Service

Boars Head Sandwich Board

Corned Beef, Roast Beef, Mesquite Smoked Turkey,
Black Forest Ham, Pastrami
Selection of American and Swiss Cheeses
Creamy Cole Slaw, Mustard Potato Salad
Tossed Salad and Assorted Dressings
Relish Tray, Pickle Jar, Lettuce, Tomatoes
Rye, Marble, Wheat and White Breads
Seeded Buns
Mayonnaise, Deli Mustard and Horseradish Sauce
Cheesecake and Chocolate Cake

\$28.00 Per Person

Add Hotdogs to your buffet

Chili, Sauerkraut, Relish, Ketchup and Mustard

\$2.25

Sandpiper Cookout

Market Field Greens with Toppings and Dressings
Tomatoes, Cucumbers and Artichoke with Red Onion
Salad
Old Fashioned Macaroni Salad

Grilled Barbecue Chicken
Grilled Burgers and Boars Head Hot Dogs
Buns and all the Fixings
Sliced Assorted Swiss and American Cheese Tray
Baked Bean Confetti
Mrs. Vicks Chips

Chef's Selection of Cakes and Apple Cobbler

\$35.00 Per Person

The Executive

Choice of One Soup:
Chilled Gazpacho with Candied Citrus Zest
Fire-Roasted Tomato and Garlic Soup with Herb Croutons
Lemon Roasted Chicken Tortellini Soup
with Minced Vegetables and Pesto

Lunch on the Round

Mama's Chicken Soup
Tossed Greens with Toppings and Dressing
Marinated Vegetable Salad

All-American Hoagie Sandwich
Sliced Ham, Salami, Smoked Turkey, Lettuce, Tomatoes,
Provolone and Mozzarella Cheeses

Philly Cheese Steak Sandwiches
Sautéed Peppers, Onions and Mushrooms
Assorted Mrs. Vicks Chips

Dutch Apple Pie and Chocolate Pie

\$32.00 Per Person

South of the Border

Tropical Fruit Salad with Honey Lime Poppy Seed
Dressing
Black Bean, Roasted Corn, Peppers and Cilantro Salad
Seven Layered Dip

Spicy Ground Beef Tacos
Chicken and Beef Fajitas with Flour Tortillas and
Accompaniments
Spanish Rice and Seasonal Vegetables

Sopapillas and Mango Cheesecake

\$32.00 Per Person

Lunch at Ybor Square

Traditional Black Bean Soup
Chick Peas with Peppers, Herbs and Olive Oil
Garden Salad with Creamy Cracker Pepper Dressing

Tropical Fruit Display
Mojo Pork with Spicy Apple Chutney
Tamarind Chicken with Black Bean Fruit Relish
Yellow Rice and Season Vegetables

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Catering and Banquets Menu

Caesar Salad with Skewered Buttermilk Chicken Tenders
Roasted Red Bliss and Potato Salad
Tropical Fruit Salad

Choice of Two Sandwiches:
Marinated Flank Steak Wrap with Vidalia Onion and
Tomato Relish

Herb Marinated Chicken Sandwich
Arugula, Garlic Aioli on Chibali Rolls

The Dagwood Pita Club
Layers of Smoked Turkey, Muenster Cheese, Sugar
Roasted Pit Ham, Swiss Cheese, Bacon,
Green Leaf Lettuce, Tomatoes
and Chipotle Mayonnaise

Dessert Station
Chef's selection of Petit Dessert and Dessert Bars
\$36.00 Per Person

Orange Bundt Cake
Bread Pudding with Jack Daniels Sauce
\$33.00 Per Person

Bella Roma

Salad Caprese
Fresh Buffalo Mozzarella with Tomato and Basil, sprinkled
with Balsamic Vinaigrette

Antipasta Platter
Black and Green Olives, Roasted Pepper, Sundried
Tomatoes and Artichoke Hearts

Penne Pasta with Tomatoes, Basil and Spinach
Sautéed Garlic Shrimp Tossed over Penne and topped
with Boneless Chicken Cacciatore

Roasted Vegetables of the Moment
Focaccia and Garlic Bread Sticks

Dessert
Cappuccino Mousse, Tiramisu and Mini Cannoli
\$32.00 Per Person



Catering and Banquets Menu

Plated Lunch

Plated Luncheons Include Three Courses; Salad, Entrée and Dessert, Assorted Rolls
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Salads

Please pick one:

Traditional Caesar Salad
Chopped Romaine Lettuce, Tomatoes,
Croutons, and Parmesan Cheese
Traditional Caesar Dressing

Sun Coast Foliage Salad
Florida Hand Picked Field Greens, Belgium Endive, Dried
Figs, Hearts of Palm, Mandarin Orange Segments, Curly
Cucumbers and Carrots
Sun-dried Berry Vinaigrette

Spinach and Arugula Salad
Baby Spinach and Arugula, Candied Pecans, Herb
Croutons, Julienne Carrots, Cucumbers,
and Herb Crusted Goat Cheese
with Balsamic Vinaigrette

Mediterranean Garden Salad
Crisp Iceberg and Romaine Lettuce, Red and Green
Peppers, Red Onions, Marinated Olives, Anchovies,
Fresh Oregano, Feta Cheese and Grilled Crusty Bread
Italian Dressing

Citrus Herb Roasted Chicken

Marinated Boneless Breast of Chicken
Tuxedo Orzo Pasta with Artichokes, Young Spinach
Leaves, Parmesan Crusted Tomato
Basil Beurre Blanc
\$26.00 Per Person

Chicken Bonne Femme

Sautéed Chicken Breast in Herb Butter
Julienne Carrots, Leeks, Zucchini, Mushrooms,
Lemon Mouseline
Chef's Selection of Rice
\$27.00 Per Person

Floribbean Chicken

Grilled Free Range Breast of Chicken
Orange Coconut Glaze
Chef's Selection of Rice
\$28.00 Per Person

Dragon Rubbed Crisp Seared Snapper

A Blend of Five Spices, Brown Sugar and Chili Flakes,
New Aged Fried Rice, Stir-fry Vegetable Salad, Sweet
Thai Chili Sauce
\$29.00 Per Person

Herbed Brushed Florida Fresh Salmon

Grilled and Served with Jasmine Rice, Vegetable Slaw
and Fresh Mango Salsa
\$30.00 Per Person

Pan Seared Filet and Burgundy Sauce

Sauteed Shrimp with Roasted Garlic Buffet
Mashed Potatoes
Baby Carrots and Asparagus
\$37.50

Char-Grilled Medallion Beef Tenderloin

Marinated with Herbs, Shallots and Garlic
Smoked Bacon and Roasted Garlic Mashed Potatoes
Chef's Selection of Seasonal Vegetables
Forest Mushroom Sauce
\$31.00 Per Person

Garlic and Herb Risotto Cake

Spaghetti Squash, Tomatoes Pomodoro and Romano
Cheese
\$25.00 Per Person

Grilled Vegetable Beggars Purse

A Ratatouille Vegetable Mix with Boursin Cheese
Wrapped with Puff Pastry and Baked Golden Brown
Served with Tomato Couscous, Mixed Julienne
Vegetables and Balsamic Reduction
\$24.00 Per Person

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Catering and Banquets Menus

Cold Entrees

Cold Luncheons Include Two Courses; Entrée and Dessert, Assorted Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Grilled Herb Marinated Chicken on Focaccia

Fire Roasted Red Peppers,
And Portobello Mushrooms with Garlic Aioli
Red Bliss Potato Salad, Mixed Salad Greens

\$26.00 Per Person

Seafood Cobb Salad

Shrimp, Scallops, Greens with Diced Tomatoes,
Cucumbers, Avocado, Bacon Bites, Blue Cheese,
Chopped Eggs
Pepper Cream Dressing

\$28.00 Per Person

Rosemary and Garlic Studded Rib Eye Filet

With Arugula and Horseradish Cream on French
Baguette,
Vegetable Pasta Salad and Sliced Fruit

\$28.00 Per Person

Caesar Grilled Chicken Salad

Grilled Chicken Set Atop a Bed of Crisp Romaine, Grape
Tomatoes, Cucumbers, Black Olives, Fresh Parmesan
Cheese and Croutons
Served with Caesar Dressing

\$22.00 Per Person

Desserts

Please pick one:

Carrot Cake

An old fashion recipe, which is Fruity and Moist

Raspberry Ecstasy with Almond Filling

Fruita Di Bosco

Pastry with Blackberries, Blueberries, Raspberries and
Chantilly Cream

Apple Pie

Tart, Fresh, Crisp Apples with Crunchy Granola Crumbs
with Vanilla Cream

Chocolate Hazelnut Fudge

Filled with Chocolate Fudge

Raspberry Torte

Vanilla Cake, Butter Cream and Mixed Nuts

Caramel Apple Cheesecake

Rich Cheesecake, Apples and Caramel Drizzles

Bourbon Street Pecan Pie

Toasted Pecan Halves with Kentucky Bourbon
Caramel Sauce

Peanut Butter Oreo Cheesecake



Catering and Banquets Menus

Boxed Lunch

Each Selection Includes A Selection of Fresh Fruit in a Bowl, Bag Of Chips, Mustard and Mayonnaise, House Baked Cookies
We Are Pleased To Provide Your Choice Of Beverage At An Additional Charge

Chow Chow Chicken

Cashew Chicken Salad Wrap
Tender White Meat with Raisins,
Dried Cranberries, Cashew Nuts
and Apple and Carrot Slaw

\$20.00 Per Box

Very Veggie

Marinated Grilled Zucchini, Squash, Red Peppers,
Portobello Mushrooms, Red Onions
Boursin Cheese on Multi Grain Bread
Pasta Salad

\$20.00 Per Box

Steak Out

Cajun Spiced Roast Beef with Chipotle Mayonnaise on a
Baguette
Shredded Lettuce, Oven-Dried Tomato Relish
Marinated Vegetable Salad

\$20.00 Per Box

New York's Hero

Featuring Boar's Head
Geno Salami, Smoked Turkey, Black Forest Ham,
Lettuce, Tomato,
Muenster Cheese and Sprouts
Served on a Hoagie

Cole Slaw

\$20.00 Per Box



Catering and Banquets Menus

Appetizer

Minimum Of 25 Guests

Plated Dinners Include Three Courses; Soup Or Salad, Entrée and Dessert, Fresh Bread

Freshly Brewed Coffee, Decaffeinated Coffee

Cold Enhancements

Chilled Seafood Martini

Gulf Shrimp, Lump Crab Salad

Vodka Citrus Vinaigrette

\$12.00 Per Person

Fresh Mozzarella and Tomato Napoleon

Highlighted with Black Olive and Truffle Sauce

\$9.00 Per Person

Seafood Timbale

Salmon, Crab Meat and Tuna Tartar served with
Cucumber, Wakame Salad and Crunchy Wonton Skins

\$14.00 Per Person

Hot Enhancements

New Orleans Style Crab Cake

Lump Crabmeat, Roasted Peppers, Onions,
Remoulade and Cucumber Tomato Relish

\$12.00 Per Person

Lobster Ravioli

Lobster Ravioli in Lemongrass Beurre Blanc
Tomato Concasse, and Julienne Vegetables and Green
Peas

\$14.00 Per Person

Vegetable Strudel

A blend of Sauteed Vegetables, Mozzarella, Parmesan,
Fontana and Boursin Cheeses in Puff Pastry
Fire Roasted Yellow Tomato Aioli

\$9.00 Per Person

Lemon Pepper Roasted Chicken and Penne Pasta in Pesto

Oven-Dried Tomatoes, Black Olives, Roasted Red
Peppers

Tossed in a Light Pesto Cream

\$10.00 Per Person

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Catering and Banquets Menu

Soup/Salad

Select one:

Farmer's Greens and Spinach Salad

Baby Spinach, Micro Green's, Spicy Pecans, Herb Croutons, and Tomatoes
Berry Vinaigrette

Traditional Caesar Salad

Chopped Romaine Lettuce, Tomatoes Croutons and Parmesan Cheese
Caesar Dressing

Sun Coast Foliage Salad

Hand Picked Florida Field Greens, Belgium Endive, Tomatoes, Curly Cucumbers and Carrots
Champagne Vinaigrette

The Wedge

Iceberg Wedge served with Tomatoes, Bacon Bits, Black Olives, Chopped Egg
Blue Cheese Dressing

Mediterranean Garden Salad

Crisp Iceberg and Romaine Lettuce, Red and Green Peppers, Red Onions, Cured Olives,
Fresh Oregano, Feta Cheese, Drizzled with Virgin Olive Oil and Red Wine Vinegar
Grilled Crusty Bread

Soup:

Chef's Au Jour



Catering and Banquets Menus

Entree

Chicken En-Croute

Chicken Filled with Spinach and Boursin Cheese
Exotic Mushrooms wrapped in Puff Pastry
Bleu Cheese Potato Au Gratin and Seasonal Vegetables
Lemon Thyme Beurre Blanc
\$41.00 Per Person

Roasted Herb Panko Crusted Chicken Breast

Roasted Fingerling Potatoes, Roma Tomatoes,
Asparagus Tips, And Chicken Demi
\$41.00 Per Person

Chicken Marsala

On Linguini, with Tomatoes, Pearl Onions, Portobello and
Forest Mushroom Sauce
\$40.00 Per Person

Caribbean Spiced Chicken

Caribbean Spiced Chicken with Mango Chutney, Rum-
Guava Reduction Sauce
Assorted Vegetables
\$42.00 Per Person

Grilled 8oz Filet of Beef

Herb Roasted Fingerling Potatoes
Asparagus and Baby Carrots, Patti Pan Squash
Roquefort Crumbs
\$58.00 Per Person

Double Thick Pork Chop

Hand-Tilled Sweet Potato with Smoked Bacon,
Hot Vegetable Slaw, Tamarind Pear Chutney and
Pommery Mustard
\$42.00 Per Person

Herb Encrusted Pan Seared Grouper

Sauteed Vegetables with Roasted Tomato, Spinach,
Shallot and Garlic Ragout
Lemon Basil Cream
\$49.00 Per Person

Grilled Teriyaki Salmon

Salmon with Ginger and Teriyaki Sauce, Jasmine Rice
and Assorted Vegetable Stir Fry
\$46.00 Per Person

Turf and Surf

Seared Tenderloin with Caramelized Shallots, Red Wine
Reduction
Sauteed Jumbo Shrimp with Lobster Sauce
Saffron Risotto and Seasonal Vegetables
\$65.00 Per Person

Filet and Chicken

Petit Filet Mignon with Forest Mushroom Borelaise Sauce
Chicken with Linguini Pasta Tossed in Tomato, Fresh
Basil and Garlic Sauce
Chef's Seasonal Vegetables
\$63.50 Per Person



Catering and Banquets Menus

Dessert

Minimum Of 25 Guests

Plated Dinners Include Three Courses; Soup Or Salad, Entrée and Dessert, Fresh Bread
Freshly Brewed Coffee, Decaffeinated Coffee

Vesuvius

Smooth Cheesecake, Chocolate Ganache
Chocolate Mousse, Chips and Nuts

Raspberry Key Lime Pie

Layers of Key Lime and Raspberry Mousse and Vanilla
Raspberry Sponge Topped with White Chocolate

Berry Tarte du Soleil

Blend of Sweet and Tart Mixed Berries, Frangipane Filling

Crème Brûlée Cheese Cake

Cheese Cake and Vanilla Bean Crème Brûlée

Hazelnut Cappuccino Tart

Four Layers of Hazelnuts and Coffee Mousse

Chocolate Raspberry Cheesecake

Raspberries, Chocolate and Whipped Cream

Tuxedo Mousse

Chocolate Cookie Crumb topped with Chocolate and
White Chocolate Mousse, Raspberry Sauce

Chocolate Crème Brulee

Layer of Chocolate Ganache Strips, Earl Grey Crème

Chocolate Paradise

Layers of Vanilla Genoise, Passion Fruit Mousse,
Coconut Mousse and Dark Chocolate Stripes

Mango Coconut Delight

Layers of Honey Comb and Coconut, a Mango Glaze,
Coconut Mousse, Vanilla Sponge, Mango and Passion
Fruit Mousse and Spiked Sponge

Chocolate Triage

Layers of Dark, Milk and White Chocolate Mousse placed
on Chocolate Sponge Cake and topped with Chocolate
Shavings

Dessert Station

Is Available At \$10 Per Person
Minimum Of 50 Guests Required



Catering and Banquets Menus

Buffet

All Dinner Buffets Are Served With Freshly Brewed Coffee, Decaffeinated Coffee
Minimum Of 25 Guests

The Beach Comber

Mixed Green Salad
Cole Slaw
Red Bliss Potato Salad

Barbecue Chicken Quarters
Blackened Pork Loin with Apple and Peach Chutney
Grilled Hamburgers and Hot Dogs
Served with Sliced Tomatoes, Lettuce
Onions, Cheese, Mayonnaise
Mustard, Ketchup, Sweet Relish, Sauerkraut and
Appropriate Rolls

Northern Baked Beans with Smoked Ham
Corn-on-the-Cob

Freshly Baked Cookies
Hot Fruit Cobbler

\$42.00 Per Person

Tampa Bay Tailgate Party

Tossed Salad and Dressing
Pasta Salad

Three-Alarm "Fire House" Chili
Chicken Wings with Hot Sauce

"Chef Carved" Barbecue Pit Beef
Kaiser Rolls, Wheat, Rye, and White Bread
All Appropriate Condiments

One Chef required per 75 guests at \$125 per Chef

Italian Sausage with Peppers and Onions
Potato Skins Bar
Bacon Bits, Cheese, Sour Cream, Green Onions and
Olives
Corn-on-the-Cob

Bread Pudding and Mini Pastries
Fruit Salad

\$38.00 Per Person

Castaways

Salad Bar with Toppings
Chef's Selection of Dressings

Marinated Mushroom and Tomato Salad
Mustard Potato Salad

Roasted Chicken with Fresh Herbs
Southern Fried Catfish with Tartar Sauce
Grilled Barbecue St. Louie Ribs

Smashed Potato Bar with All the Fixin's
Farmers' Style Green Beans with Bacon,
Tomato and Onion

Chef's Selection of Cakes, Pies and Tarts
\$45.00 Per Person

Bahama Breeze

Tossed Salad
Marinated Vegetable Salad
Avocado, Tomato and Red Onion Salad
Bahama Breeze Seafood Salad
Rock Shrimp, Mussels, Bay Scallops and Calamar

Mini Cheeseburgers in Paradise
Shrimp Creole
Split Florida Lobster Tails with Key Lime Cocktail Sauce,
(½ tail per person)
Grilled Side of American Red Snapper Fruit Salsa,
Remoulade, and Citrus Aioli on Banana Leaves
Carved Marinated Flank Steak with Pineapple Barbecue
Sauce

Key West Rice Pilaf
Roasted Yukon Gold Potatoes
Black Bean, Sausage and Roasted Tomato

Key Lime Pie, Pina Colada Mousse
Macadamia Nut, White Chocolate Bread Pudding
Watermelon filled with Marinated Fruit
\$65.00 Per Person

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Catering and Banquets Menu

A Taste of the Tropics

West Indies Conch Chowder

Fresh Garden Salad with Assorted Dressings and Toppings
Caesar Salad with Cornbread Croutons
Caribbean Vegetable Slaw with Island Green Vinaigrette

Plantain Chips Fruit Salsa
Johnny Cakes with Flavored Butters

Achiote Rubbed Pork Loin with Rum Barbecue Sauce
Roasted Mahi Mahi with Papaya and Pineapple Salsa
St. Lucian Jerk Spiced Chicken with Spicy Mango Chutney
Baked Three Cheese Macaroni Pie
Island Style Provisions – Variety of Root Vegetables and Potatoes
Chef's Seasonal Vegetables

Dessert Table
Coconut Bread Pudding
Mango Mousse
Chocolate Jamaican Rum Pecan Pie
Banofi – Caramelized Bananas and Coconut Whip Cream

\$54.00 Per Person

The Soprano Buffet

Assorted Crostini
Garlic Basil Tomatoes, Eggplant, White Bean and Truffle

Quick Tossed Caesar Salad
Marinated Artichokes, Tomatoes and Cucumber Salad

Seven Sides - Green Olives, Kalamata Olives, Pepperoni, Mozzarella Cheese and Tomatoes
Tri-Color Tortellini Salad

Rosemary Roasted New York Strip Loin carved to order
Lemon and Herb Tuscany Chicken Breast- Fennel, Artichokes and Olive Ragout
Oven Roasted Grouper with Tomatoes and Basil Butter

Penne Pasta tossed with Pesto Cream
Traditional Mushroom Risotto
Baked Herbed Tomatoes and Grilled Asparagus
Garlic Bread and Focaccia

Tiramisu and Italian Cheese Cake

\$60.00 Per Person

Vini, Vidi, Vici

Mozzarella Tomato Salad
Extra Virgin Olive Oil, Julienne Basil and Balsamic Vinegar

Caesar Salad Station
Grated Parmesan, Garlic Marinated Tomatoes, Herb Croutons

Antipasto Display
Italian Meats and Cheeses
Prosciutto with Fresh Melon, Assorted Grilled Vegetables, Marinated Artichokes,
Assorted Olives, Pepperoni, Garlic Bread, Breadsticks and Focaccia

Pan Seared Fresh Catch
Spinach Linguini and Tomato Fresca

Baked Ziti Pasta with Italian Sausage and Four Cheeses, Fresh Tomatoes, Basil and Marinara

Herb Grilled Chicken Breast
Cannellini Beans and Rustic Marsala Sauce

Veal Osso Buco
Slow Braised Veal Shanks with Onions, Tomatoes, White Wine and Thyme

Roasted Rosemary Parmesan Potatoes
Grilled Seasonal Vegetables with Pesto

Dessert Table
Tiramisu, Hazelnut Cappuccino Mousse, Italian Pastries to include Mini Cannoli
Fruit Salad

\$57.00 Per Person

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Catering and Banquets Menus

Cold Hors d'oeuvres

Selections Can Either Be Butler Passed or Placed On A Buffet Station
Minimum of 50 Pieces

Profiterole Filled with Boursin Cheese

Curried Chicken Salad with Cilantro En Croute

Red and Yellow Tomato Bruschetta Fresh Basil, Garlic
and Virgin Olive Oil

Swiss Cheese and Ham Mousse Cone
\$3.00 Per Piece

Melon Prosciutto

Strawberries Stuffed with Brie and Walnuts

Smoked Chicken with Guacamole and Crisp Flat Breads

Smoked Salmon Rosette Caviar with Lemon
and Lime Zest

Crab Salad on Bouchee

Lobster Medallions with Creme Fraiche and Caviar

Asian Beef Tartare on Flat Bread

Smoked Turkey, Mandarin Oranges and Toasted Almonds

Chef's Selection of Assorted Cold Canapes
\$4.00 Per Piece



Catering and Banquets Menu

Hot Hors d'oeuvres

Selections Can Either Be Butler Passed Or Placed On A Buffet Station
Minimum of 50 Pieces

Crisp Phyllo filled with Spinach with Boursin Cheese

Chicken Sate with Peanut Sauce

Conch Fritters with Caribbean Style Remoulade

Beef Sate with Peanut Sauce, Green Onions, Chopped Peanuts

Assorted Petite Quiche

Frank in a Blanket with Spicy Mustard

Sesame Chicken with Ginger Soy Sauce

Roasted Vegetable Tarte

Beef Emplanada with Marinara Sauce

Chicken Dim Sum with Chili Flake Scallion Sauce
\$3.00 Per Piece

Vegetable Spring Roll with Sweet and Sour Sauce

Miniature Crab Cake with Red Pepper Aioli

Coconut Fried Shrimp with Mango Pepper Sauce

Beef Wellington with Madeira Sauce

Shrimp Empanadas

Smoked Chicken Quesadilla

Baby Lamb Chops with Fresh Mint and Marmalade Sauce
\$4.00 Per Piece



Catering and Banquets Menus

Displays

Elaborate Cheese Montage

Imported and Domestic Cheeses, Fresh Fruit Garnish
Crackers, Lavosh and French Baguette

\$8.00 Per Person

Add Baked Brie

Baked Brie wrapped in Puff Pastry and highlighted
with Fresh Fruits and Berries

\$45.00

Vegetable Crudité's with Dipping Sauces

\$5.00 Per Person

Seafood and Raw Bar

Gulf Shrimp, Oysters on the Half Shell,
Crab Claws, Marinated Mussels and Clams
Cocktail Sauce, Remoulade and Lemon Wedges

\$18.00 Per Person

Smoked Salmon

Smoked Salmon Display
One Whole Side of Smoked Salmon with
Traditional Garniture and Crisp Bagel Chips and Cocktail
Breads

Serves Approximately 20 Guests

\$180.00 Per Side

Assorted Dry Snacks with Dips and Mixed Nuts

\$6.00 Per Person

Bruschetta Station

Tomato Basil, Olive Tapenade and Eggplant "Caviar"
Served with Breads and Grilled Pita

\$7.95 Per Person

Antipasti Display

Italian Meats and Cheeses
Marinated Artichokes, Roast Peppers, Grilled Vegetables,
Mozzarella and Tomatoes with Pesto
Oven-Dried Tomatoes, Olives, Pepperoncini,
Assorted Italian Breads

\$11.50 Per Person

Fresh Fruit Fondue

Fresh Seasonal Fruit with Chocolate Sauce and Yogurt
Dips

\$7.00 Per Person

Viennese Dessert Table

Assorted Petit Fours, Miniature French Pastries,
Chocolate Covered Strawberries, Biscotti, Chocolate
Truffles and Fruit Tarts
Coffee, Decaffeinated Coffee and Flavored Syrups with
Whipped Cream, Chocolate Shavings, Toasted Almonds,
Sugar Swizzle Sticks and Nutmeg

\$14.00 Per Person



Catering and Banquets Menus

Action Stations

Minimum Of 25 Guests

*One Chef Per Station Per 75 Guests At \$125 Per Chef

Action Stations Must Be Purchased As An Addition To A Reception Or Dinner Menu

One Hour Service

*Caesar Salad Station

Romaine Hearts, Parmesan Cheese, Tomatoes and Caesar Dressing
Toppings of Grilled Chicken, Blackened Shrimp
Herbed Croutons

\$16.00 Per Person

*South of the Border

Sizzling Chicken and Beef Fajitas served with Sautéed Onions, Peppers, Portabello Mushrooms
Jalapeno Peppers, Sour Cream, Guacamole, Shredded Cheddar, Monterey Jack,
Fresh Tomato Salsa and Shredded Lettuce
Flour Tortillas

\$16.00 Per Person

Add

Shrimp

\$4.00

*Shrimp Saute

Jumbo Gulf Shrimp Sauteed with Olive Oil, Garlic, Herbs, Calamata Olives, Asparagus, Mushrooms, Tomatoes and Peppers

Orzo and Farfalle Pasta

(based on 4 shrimp per person)

\$14.50 Per Person

*Pasta, Pasta

Penne, Bowties and Tri Color Pasta
Roasted Garlic Cream, Pesto Sauce and Bolognese Sauce

Diced Tomatoes, Mushrooms, Peppers, Onions and Parmesan Cheese

Served with Garlic Bread, Focaccia and Breadsticks

\$12.00 Per Person

Add, Add

Grilled Chicken or Shrimp, Grilled Chicken or Shrimp

*Mashed Potato Station

Purple Peruvian, Roasted Garlic Yukon and Sweet Potato served with Carmelized Vidalia Onion, Wild Mushroom, Roasted Garlic and Truffle Oil, Roasted Sweet Corn, Olives, Bacon Bits, Chopped Green Onions, Cheddar Cheese,

Sour Cream, Whipped Butter, Brown Sugar

\$15.00 Per Person

Crab Cakes

Lump Crab Cakes Grilled to perfection and Paired with Horseradish Tomato Mayonnaise and our Mango Horseradish Sauce

(based on 3 cakes per person)

\$12.00 Per Person



Catering and Banquets Menus

Carving Stations

*One Chef per Carved Item per 75 guests at \$125 per Chef

***Whole Gulf Coast Grouper or Red Snapper**
Studded with Peppercorns, Ginger, Garlic, Hot Sesame Oil and Thai Glaze, Jasmine Rice and Sautéed Vegetables
Serves Approximately 50 Guests
\$400.00 Each

***Whole Roasted Tenderloin of Beef**
Served with Horseradish, Mustard and Rolls
Serves Approximately 20 Guests
\$360.00 Each

***Whole Roasted Prime Rib**
Served with Horseradish, Mustard and Rolls
Serves Approximately 40 Guests
\$360.00 Each

***Whole Roasted Steamship**
Served with Horseradish, Mustard and Rolls
Serves Approximately 100 Guests
\$600.00 Each

Bourbon Glazed Virginia Ham
Spicy Honey Mustard, Apricot, Prunes and Almond Chutney and Rolls
Serves Approximately 40 Guests
\$350.00

***Roasted Charsui Glazed Whole Pork Loin**
Sweet Chili Sauce, Chinese Mustard and Rolls
Serves Approximately 30 Guests
\$210.00 Each

***Salmon En Croute**
Layers of Sliced Fresh and Smoked Salmon Boursin Cheese and Spinach Wrapped in Puff Pastry with Basil Beurre Blanc
Serves Approximately 20 Guests
\$170.00 Each

***Whole Roasted Suckling Pig**
Served with Guava Calvados Sauce and Spicy Tropical Fruit Chutney
Serves Approximately 60 Guests
\$400.00 Each

***Whole Roasted Turkey Breast**
Served with Cranberry Relish, Assorted Mustards and Herbed Mayonnaise, Guava BBQ Sauce and Petite Rolls
Serves Approximately 40 Guests
\$275.00 Each

Roasted Rack of Lamb
Macadamia Nut Crust with Mint Au Jus and Rolls
Serves Approximately 40 Guests (6 racks)
\$400.00 Per Each

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Catering and Banquets Menus

Wine List

A bartender fee of \$125 tax per bartender, for up to 3 hours will be charged for each bar and \$10 tax per bartender will be charged for each hour thereafter. We suggest 1 bartender per 75 guests.

Champagne and Sparkling Wines

Domaine Chandon Brut, California \$39.00
Moet et Chandon, White Star, France \$70.00
Veuve Clicquot, Yellow Label \$75.00
Dom Perignon \$225.00
Sutter Home Fre-Non Alcoholic \$21.00

Sweet White and Blush Wines

White Zinfandel, Canyon Road \$24.00
White Zinfandel, Beringer \$23.00
Riesling, McWilliams \$24.00
Riesling, Chateau Ste. Michelle \$48.00

White Wines

Pinot Grigio, Salmon Creek \$22.00
Fume Blanc, Murphy Goode \$32.00
Sauvignon Blanc, Canyon Road \$24.00
Sauvignon Blanc, Veramonte \$24.00
Sauvignon Blanc, Whitehaven \$35.00
Chardonnay, Canyon Road \$24.00
Chardonnay, Beaulieu Vineyards \$28.00
Chardonnay, Casa Lapostolle \$30.00
Chardonnay, Simi, Russian River \$48.00

Red Wines

Syrah, Blackstone \$30.00
Pinot Noir, Mirassou \$28.00
Merlot, Canyon Road \$24.00
Merlot, Beaulieu Vineyards \$28.00
Merlot, Robert Mondavi Private Selection \$28.00
Cabernet Sauvignon, Canyon Road \$24.00
Cabernet Sauvignon, Beaulieu Vineyards \$28.00
Cabernet Sauvignon, Estancia \$32.00
Cabernet Sauvignon, Bonterra \$44.00
Cabernet Sauvignon, Stag's Leap \$72.00

Sherry and Port

Sherry, Harvey's Bristol Cream \$48.00
Port, Quinta do Noval Tawny -10 Years \$78.00

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Catering and Banquets Menus

Hosted

Hosted Bar prices are subject to 20% Service Charge and 7% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

Silver Hosted Beverage Service

Smirnoff Vodka
Bombay Original Gin
Bacardi Superior Rum
Sauza Gold Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Hennessy V.S. Cognac
Hosted Bar includes Imported and Domestic Beer
House Wines

Assorted Soft Drinks, Juices
Bottled Waters and Mixers

One Hour: \$18.00 Per Person
Two Hours: \$26.00 Per Person
Three Hours: \$33.00 Per Person
Four Hours: \$40.00 Per Person

Gold Hosted Beverage Service

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Jose Cuervo Tequila
Dewar's White Label Scotch
Jack Daniel's Bourbon
Canadian Club Whiskey
Hennessy V.S.O.P Cognac
Hosted Bar includes Imported and Domestic Beer
Premium House Wines

Assorted Soft Drinks, Juices
Bottled Waters and Mixers

One Hour: \$20.00 Per Person
Two Hours: \$29.00 Per Person
Three Hours: \$37.00 Per Person
Four Hours: \$45.00 Per Person

Hosted Beer and Wine Service

Imported and Domestic Beers
House Wines
Assorted Soft Drinks and Bottled Waters
One Hour: \$14.00
Two Hours: \$21.00
Three Hours: \$26.00
Four Hours: \$31.00

Hosted Beverage Service: Consumption

Silver Level \$6.50
Gold Level \$7.50
Platinum Level \$8.50
Imported Beer \$6.00
Domestic Beer \$5.00
House Wines \$6.00
Cordials \$7.50
Bottled Waters \$3.50
N/A Beer \$5.00
Soft Drinks \$3.50
Frozen Drinks \$9.00

Champagne Anyone?

Champagne bar hosting a variety of California and French Bubbly paired with Orange Juice, Chambord and Fruit Garnishes

\$14.00 Per Glass

Bloody Marys

The sky is the limit: Celery and Carrot Sticks, Bay Shrimp, Pearl Onions and Olives, Hot Peppers and Sauce, Fresh Horseradish, Celery Salt, Cracked Pepper, Spicy and Regular Tomato Juice and Flavored Vodkas

\$12.00 Per Drink

Shaken or Stirred

Martini Bar to Include a Selection of Premium Vodkas Including Grey Goose, Ketel One and Absolut; Bombay Sapphire and Tanqueray Gin; Traditional Vermouth and a Selection of Liqueurs to Flavor the New Breed of this Traditional Classic

\$12.00 Per Cocktail

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Catering and Banquets Menus

Platinum Hosted Beverage Service

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Sauza Tequila
Johnnie Walker Black Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Hennessy V.S.O.P Cognac
Hosted Bar includes Imported and Domestic Beer
Premium House Wines, Assorted Soft Drinks, Juices
Bottled Waters and Mixers

One Hour: \$25.00 Per Person
Two Hours: \$33.00 Per Person
Three Hours: \$43.00 Per Person
Four Hours: \$53.00 Per Person

Caipirinha Craze

Brazilian Rum Cachaca Cocktails with Fresh Limes and Sugar creating a Refreshing Drink. A Variety of Fresh Fruit Options will be available

\$12.00 Per Cocktail

Mojito

Traditional Mojito Cocktails with Muddled Fresh Mint. Add a twist of Fresh Fruit Option with Flavored Rums created Delightful Options

\$10.00 Per Cocktail

Tropical Frozen and Specialty Drinks

Mai Tai, Pina Colada, Daiquiri, Margarita and Rum Runners

Please select two: \$9.00 each

Sangria:

Featuring Dave's White Sangria, Five Fruit and Cranberry Sangria

\$65.00 Per Gallon



Catering and Banquets Menus

Cash

Hosted Bar prices are subject to 20% Service Charge and 7% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

Silver Level

Smirnoff Vodka
Bombay Original Gin
Bacardi Superior Rum
Sauza Gold Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Hennessy V.S. Cognac

Gold Level

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Jose Cuervo Tequila
Dewar's White Label Scotch
Jack Daniel's Bourbon
Canadian Club Whiskey
Hennessy V.S.O.P Cognac

Platinum Level

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Sauza Tequila
Johnnie Walker Black Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Hennessy V.S.O.P Cognac

CASH BARS

Selection, per drink
Silver Level: \$7.50
Gold Level: \$8.50
Platinum Level: \$10.00
Domestic Beer \$6.00
Imported Beer \$7.00
House Wines \$8.00
Cordials \$10.00
Bottled Waters \$4.00
NA Beer \$6.00
Soft Drinks \$4.00
Frozen Drinks \$10.00

*Cash Bar Prices Include Tax and Service Charge.



Catering and Banquets Menu

A

All Day Meeting Packages and Amenities

Enhance your meeting at Hilton Clearwater Beach Resort. We have our meeting package amenity that will upgrade your meeting to create the perfect business professional and learning environment for your attendees.

VIP Meeting Room Amenity

81/2 x11 Pads of Paper with Upgraded Hilton Logo Silver Pen
Upgraded Glasses with Coaster and Cover
Glass Candy Dishes with Mints and/or Hard Candies
Silver Kleenex Holders with Kleenex
Bottled Water at each Setting

\$8.00 Per Person

The All Day Refreshment Break Package 1

Deluxe Continental Breakfast
Orange Juice and Grapefruit Juice
Sliced Fresh Fruit & Berries
Assorted Pastries to include Warm Muffins & Croissants with Preserves & Butter
Freshly Baked Ham & Swiss Cheese Croissants
Cereals & Granola with Whole & Low-Fat Milk
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks & Hot Tea
Choose Two of the Following:
Whole Fresh Fruit, Granola, & NutiGrain Bars, Fruit Yogurts
Buttermilk Biscuits with Honey, Assorted Breakfast Pastries, Donuts

Mid-Afternoon Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks, Bottle Waters, Iced & Hot Tea
Choose Three of the Following:
Assorted Bags of Chips, White Cheddar Popcorn, Pretzels, Roasted Peanuts
Assorted Cookies, Brownies, Assorted Whole Fruit, Vegetable Crudite

\$40.00 Per Person

The All Day Refreshment Break Package 2

Orange Juice and Grapefruit Juice
Sliced Seasonal Fruit and Berries
Assorted Pastries to include Warm Muffins and Croissants with Preserves & Butter
Soft Drinks and Waters

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks & Hot Tea
Fresh Seasonal Fruit Display

Grilled Cajun Spiced Chicken on Toasted Ciabatta
Served Open Face with Broiled Peppers, Zucchini, Portobello Mushrooms, Yellow Tomato Aioli
Tangy Cole Slaw

-or-

Cashew Chicken and Wedge Baby Ice Berg
Tender White Meat with Golden Raisins, Dried Cranberries, & Cherries, Cashew Nuts
Blue Cheese Vinaigrette

All entrees include Chefs selection of dessert and iced tea

Mid-Afternoon Break

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks & Hot Tea
Chips and Salsa
Chefs Choice of Afternoon Sweets

\$58.00 Per Person



Catering and Banquets Menu

Audio Visual

Pricing does not include a 20% Service Charge. No company is permitted to patch any audio equipment into the house sound system. All internet is handled by your salesperson. Please ask your AV contact for more information or special packaging.

LCD Package

Meeting Room LCD Projector
Projector Cart/Stand
Tripod Screen
All Cabling and Extension Cords
\$500.00 Per Day

Screen Package

6', 7' or 8' Tripod Screen
Projection Cart
Power Cable and Power Strip
\$75.00 Per Day

VHS/DVD Player Package

32" LCD Flat Screen Monitor
54" Display Cart
All Cabling and Extension Cords
\$275.00 Per Day

Mixer/Amplifiers

4 Channel Mono Mixer \$45.00
12 Channel Stereo Mixer \$150.00

Players/Recorders

VHS Player/Recorder \$75.00
DVD Player \$75.00

Event Support Equipment

Flipchart w/ Markers \$40.00
Laser Pointer \$30.00
26"/42" Projector Cart \$30.00
Speaker Timer \$45.00
Poster Easel \$10.00
Press Mult Box \$100.00
Wireless Mousse \$25.00
Conference Speakerphone \$100.00
25' Extension Cord & Powers \$15.00

Microphones

Wired Microphone \$40.00
Wired Lavalier \$40.00
PZM Microphone \$50.00
Wireless Microphone- Lavalier \$160.00
Wireless Microphone- Handheld \$160.00

Screens

5'-7' Tripod Screen \$50.00
10" Cradle Screen \$125.00

Professionally Dressed
Fast Fold Screens and Drapes
6'x8' Front Screen w/Dress Kit \$140.00
7.5'x10' Front Screen w/Dress Kit \$165.00
9'x12' Front Screen w/Dress Kit \$175.00
Black Drape \$15.00 (Per running foot)
Rear Screen available: please call for details

Video/Data Projection

Meeting Room Projector \$450.00
Event Projector \$1,000
Premier Projector \$1,500

Video/Data Monitors

27" Video Monitor (CRT) \$120.00
32" Video Monitor (CRT) \$200.00
15" Computer Monitor \$60.00
32" LCD Monitor \$200.00
42" Plasma Monitor \$600.00

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