

Hilton Santa Clara

A LA CARTE

BEVERAGES

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|------------------------------------|--------------------|
| FRESHLY BREWED STARBUCKS COFFEE | \$55.00 PER GALLON |
| SELECTED TAZO TEAS | \$55.00 PER GALLON |
| INDIVIDUAL WHOLE OR LOW-FAT MILK | \$4.00 EACH |
| SODAS / BOTTLED WATERS | \$4.00 EACH |
| NATURAL AND FLAVORED MINERAL WATER | \$5.25 PER BOTTLE |

MORNING BREAKS

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|---------------------------------------|-------------------|
| FRESHLY BAKED PASTRIES AND CROISSANTS | \$44.00 PER DOZEN |
| ASSORTED MUFFINS | \$42.00 PER DOZEN |
| BAGELS AND CREAM CHEESE | \$42.00 PER DOZEN |
| FRESHLY SLICED SEASONAL FRUITS | \$4.25 PER PERSON |
| CARAMEL PECAN COFFEE CAKE | \$40.00 PER DOZEN |
| OLD FASHIONED CINNAMON ROLLS | \$41.50 PER DOZEN |
| APPLE WALNUT COFFEE CAKE | \$40.00 PER DOZEN |
| INDIVIDUAL FRUIT YOGURT | \$4.25 EACH |

AFTERNOON BREAKS

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|-----------------------------|-------------------|
| FUDGE BROWNIES AND BLONDIES | \$40.00 PER DOZEN |
| ASSORTED GOURMET COOKIES | \$40.00 PER DOZEN |
| WHOLE FRESH FRUIT | \$2.75 PER PIECE |
| POWER BARS | \$39.50 PER DOZEN |
| GRANOLA BARS | \$35.00 PER DOZEN |
| HAAGEN DAZS ICE CREAM BARS | \$55.00 PER DOZEN |

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BREAKS

CHOCOHOLICS | \$20

(MINIMUM OF 20 PEOPLE REQUIRED)

CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE CHIP COOKIES,
FUDGE BROWNIES, CHOCOLATE ÉCLAIRS, CHOCOLATE TRUFFLES,
STARBUCKS COFFEE, ASSORTED TAZO TEAS, BOTTLED WATER AND MILK

FRESH FROM MOM'S OVEN | \$16

FRESHLY BAKED BROWNIES & BLONDIES ASSORTED COOKIES
STARBUCKS COFFEE ASSORTED TAZO TEAS SOFT DRINKS AND BOTTLED WATERS

FROZEN DELIGHT | \$17

FRUIT BARS, ICE CREAM BARS AND FROZEN YOGURT
ASSORTED SODAS AND BOTTLED WATER

THE STADIUM | \$16

PLANTERS PEANUTS, CRACKER JACKS, TORTILLA CHIPS WITH GUACAMOLE & SALSA
SOFT PRETZELS WITH MUSTARD, POPCORN
ASSORTED SODAS AND BOTTLED WATER

THE SANTA CLARA | \$17

ASSORTED CHEESES WITH CRACKERS & BAGUETTES,
FRESHLY SLICED FRUITS AND BERRIES
SPARKLING CIDER & MINERAL WATERS

A SPOT OF TEA | \$17

(MINIMUM OF 20 PEOPLE REQUIRED)

ASSORTED FINGER SANDWICHES, ASSORTED MINI SCONES, DEVONSHIRE
CREAM LEMON CURD, AND FRUIT PRESERVES
ASSORTED FRENCH PASTRIES (2 PER PERSON)
ASSORTED TAZO TEAS AND MINERAL WATER

FITNESS BREAK | \$16

FRESH FRUIT BROCHETTES WITH HONEY YOGURT DIP
ENERGY BARS, FRUIT SMOOTHIES,
LOW FAT YOGURT, TRAIL MIX
ASSORTED GATORADE AND BOTTLED WATER

REFRESHMENT BREAK | \$11

STARBUCKS COFFEE, DECAFFEINATED COFFEE, TAZO TEAS, ASSORTED SODAS
AND BOTTLED WATERS AND JUICES

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BREAKFAST

PLATED BREAKFAST SELECTIONS

PLATED SELECTIONS INCLUDE ORANGE JUICE, FRESHLY BREWED STARBUCKS COFFEE AND TAZO TEAS, FRESH PASTRIES AND BREAKFAST POTATOES

SCRAMBLED EGGS | \$24

WITH FRESH HERBS, BACON,
SAUSAGE OR HAM

THREE EGG OMELET | \$25

HAM, MUSHROOMS, BELL PEPPERS
ONIONS, TOMATOES AND CHEESE

CINNAMON RAISIN FRESH TOAST | \$19

DIPPED IN VANILLA BATTER
SERVED WITH PECAN MAPLE SYRUP, APPLE CRANBERRY COMPOTE

TRADITIONAL EGGS BENEDICT | \$26

TOASTED ENGLISH MUFFINS
TOPPED WITH GRILLED CANADIAN BACON
POACHED EGGS AND HOLLANDAISE SAUCE

STEAK & EGGS | \$30

PETITE NEW YORK STRIP
WITH FLUFFY SCRAMBLED EGGS

EGG WHITE FRITTATA | \$24

OPEN FACE EGG WHITE OMELETS
WITH STEAMED SPRING VEGETABLES
LITE NEUFATCHEL CHEESE

EGG SANDWICHES | \$21

YOUR CHOICE OF:
CROISSANT OR ENGLISH MUFFIN
WITH HONEY HAM OR CANADIAN BACON
FRIED EGG AND CHEDDAR CHEESE

BREAKFAST BURRITO | \$22

FLOUR TORTILLA FOLDED AROUND
FLUFFY SCRAMBLED EGGS WITH CHORIZO
BELL PEPPER, ONIONS, CHILES & MANCHEGO CHEESE
SERVED WITH GUACAMOLE, SALSA AND SOUR CREAM

CONTINENTAL BREAKFAST BUFFET

HEALTHY START | \$22

A SELECTION OF CHILLED JUICES
SLICED SEASONAL FRUIT
ASSORTED LOW-FAT AND FAT FREE YOGURTS, GRANOLA
WHOLE WHEAT BAGELS AND FAT FREE CREAM CHEESE
SELECTION OF BREAKFAST CEREALS WITH SKIM MILK
FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, TAZO TEAS

HILTON CONTINENTAL BREAKFAST | \$20

A SELECTION OF CHILLED JUICES
SLICED SEASONAL FRUIT
ASSORTED LOW-FAT AND FAT FREE YOGURTS, GRANOLA
WHOLE WHEAT BAGELS AND FAT FREE CREAM CHEESE
SELECTION OF BREAKFAST CEREALS WITH SKIM MILK
FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, TAZO TEAS

BREAKFAST BUFFET

ALL AMERICA | \$29

SELECTION OF CHILLED JUICES, SLICED SEASONAL FRUIT AND FRESH BERRIES
ASSORTED CEREAL, YOGURT AND GRANOLA
SCRAMBLED EGGS, CRISP BACON AND SAUSAGE
BREAKFAST POTATOES, FRESHLY BAKED PASTRIES, MUFFINS AND CROISSANTS
WHIPPED BUTTER AND FRUIT PRESERVES
WHOLE MILK AND SKIM MILK
FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, TAZO TEAS

BREAKFAST BUFFET ADDITIONS (PER PERSON)

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|--|-----|
| BAGELS WITH LOX AND CREAM CHEESE | \$7 |
| EGGS BENEDICT | \$6 |
| PANCAKES OR FRENCH TOAST WITH MAPLE SYRUP | \$5 |
| BREAKFAST BURRITO WITH SCRAMBLED EGGS, CHORIZO & PEPPERS | \$6 |
| TURKEY BACON OR COUNTRY HONEY HAM | \$4 |
| CHEESE BLINTZES WITH BLUEBERRY TOPPING | \$5 |
| COOKED TO ORDER OMOLETE BAR (REQUIRES CHEF @ \$100) | \$9 |

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LUNCH

PLATED LUNCH SELECTIONS

PLATED LUNCH SELECTIONS INCLUDE CHOICE OF STARTER, FRESH ROLLS WITH BUTTER, CHEF'S CHOICE STARCH, FRESH VEGETABLES, DESSERT, FRESHLY BREWED STARBUCKS COFFEE & TEA

STARTERS

PLEASE SELECT ONE

BABY FIELD GREENS AND CRISP GARDEN VEGETABLES
WITH SONOMA VINAIGRETTE

CRISP ROMAINE LETTUCE WITH GARLIC CROUTONS
AND CAESAR DRESSING

BABY SPINACH WITH CRUMBLED BLUE CHEESE
AND PEPPER CREAM DRESSING

BUTTER LETTUCE WITH CHERRY TOMATOES
AND DIJON RANCH DRESSING

DESSERTS

PLEASE SELECT ONE

TRADITIONAL TIRAMISU

FOREST BERRY TART

NEW YORK CHEESECAKE

PEAR TART

CHOCOLATE DECADENCE TORTE

CHOCOLATE SWIRL CHEESECAKE

SNICKERS CHEESECAKE

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LUNCH ENTRÉE SELECTIONS

PLATED LUNCH SLECTIONS

CHICKEN PALERMO | \$32

BONELESS BREAST OF CHICKEN FILLET
STUFFED WITH SPINACH, SUN DRIED TOMATO,
GRUYERE AND PARMESAN CHEESE

CHICKEN TERIYAKI | \$31

DOUBLE BREAST OF GRILLED CHICKEN
TOPPED WITH CARAMELIZED
PINEAPPLE AND GINGER TERIYAKI GLAZE

GRILLED PORK LOIN CHOP | \$32

ROSEMARY GARLIC RUBBED TOPPED
WITH EXOTIC MUSHROOMS AND
PORT WINE REDUCTION

BEEF TENDERLOIN KABOB | \$34

MARINATED IN MEDITERRANEAN SPICES
SERVED WITH PITA BREAD AND
COOL CUCUMBER YOGURT GARLIC SAUCE

TERIYAKI MAHI | \$35

GRILLED FRESH PACIFIC MAHI WITH
CARAMELIZED PINEAPPLE AND TERIYAKI GLAZE

CHICKEN WELLINGTON | \$32

BONELESS BREAST OF CHICKEN WITH MUSHROOM
DUXELLES, SHERRY WINE REDUCTION ENVELOPED
IN A DECORATED PUFF PASTRY

CHICKEN RUSTICA | \$32

ROASTED GARLIC ROSEMARY HALF CHICKEN
WITH EXOTIC MUSHROOMS AND CHICKEN JUS LIE

SEARED FLAT IRON STEAK | \$34

MARINATED IN CHIMICHURRI SAUCE WITH
SMOKED TOMATO SALSA AND
FRIED ONION STRINGS

PACIFIC SALMON FILET | \$34

POACHED IN A COURT BOUILLON SERVED
WITH LOBSTER RAVIOLI
AND LEMON DILL SAUCE

OVEN ROASTED HALIBUT | \$34

FRESH PACIFIC HALIBUT WITH BRAISED
FENNEL AND ORANGE SAFFRON REDUCTION

CHICKEN ANA LUISA | \$32

BONELESS BREAST OF CHICKEN FILLED
WITH TENDER ARTICHOKE
SAVORY HAM, SCALLIONS AND GRUYERE CHEESE

JERK CHICKEN | \$31

HALF CHICKEN MARINATED IN ISLAND SPICES
GRILLED AND TOPPED WITH MANGO RELISH

CHARBROILED NEW YORK STEAK 10OZ | \$36

STUDED WITH BLACK PEPPERCORNS AND TOPPED
WITH A DIJON BRANDY SAUCE

BLUENOSE SEA BASS | \$36

SAUTÉED WITH OLIVES,
TOMATOES AND BASIL TOPPED
WITH FRIED CAPER

VEGETARIAN OPTIONS

ADDITIONAL OPTIONS AVAILABLE UPON REQUEST

PENNE PASTA PRIMAVERA | \$29

WITH GRILLED PORTABELLA

ASIAN STIR FRY | \$29

WITH TOFU

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BUFFET LUNCH SELECTION

A MINIMUM OF 25 ATTENDEES IS REQUIRED FOR BUFFETS. BUFFETS WILL BE SERVED FOR A MAXIMUM OF 1 1/2 HOURS.

TASTE OF NORTHERN CALIFORNIA | \$43

MONTEREY BAY ROCK SHRIMP GAZPACHO SOUP
NAPA GARDEN GREENS WITH VALLEY ISLE VINAIGRETTE
WATSONVILLE ARTICHOKES MARINATED WITH BASIL AND VIRGIN OLIVE OIL
GRILLED CALIFORNIA VEGETABLES WITH NAPA WINE DRESSING
SEARED PACIFIC SALMON WITH LEMON DILL BROTH AND FRIED CAPERS
ORZO PASTA WITH GRILLED ITALIAN SAUSAGE, FIRE ROASTED PEPPERS
AND TOMATO POMODORO
GRILLED FREE RANGE CHICKEN WITH ROASTED PORTABELLO
MUSHROOMS IN NATURAL JUS LIE
CALIFORNIA HARVEST VEGETABLES
ROASTED POTATOES
FRESHLY BAKED ROLLS AND BUTTER
SAN FRANCISCO CHOCOLATE DECADENCE CAKE
AMARETTO TOASTED ALMOND CHEESECAKE
FRESH BREWED STARBUCKS COFFEE, DECAFFEINATED, AND ASSORTED TAZO TEAS

FLAVOR OF THE VALLEY | \$40

ASSORTED SEASONAL GREENS WITH BALSAMIC VINAIGRETTE
FRENCH BEANS WITH MUSHROOMS AND SHALLOT SHERRY DRESSING
ENGLISH CUCUMBER, HEIRLOOM TOMATO, BUFFALO MOZZARELLA AND PESTO CRACKED PEPPER VINAIGRETTE
LO MEIN SCALLOP SALAD WITH SZECHWAN DRESSING
ROSEMARY AND GARLIC ROASTED CHICKEN WITH A PORCINI MUSHROOM REDUCTION
SEARED PACIFIC SNAPPER WITH A BASIL INFUSION BALSAMIC SYRUP
ROASTED RED POTATOES WITH TUSCAN HERBS
ROASTED VEGETABLE RATATOUILLE
FRESHLY BAKED ROLLS & BUTTER
MINI FRENCH PASTRIES
FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED, AND ASSORTED TAZO TEAS

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BUFFET LUNCH SELECTION

A MINIMUM OF 25 ATTENDEES IS REQUIRED FOR BUFFETS. BUFFETS WILL BE SERVED FOR A MAXIMUM OF 1 1/2 HOURS.

SANTA CLARA DELI BUFFET | \$35

CHICKEN VEGETABLE SOUP

VARIETY OF CRISP SALAD GREENS WITH CHOICE OF DRESSINGS

NEW POTATO SALAD, LO MEIN PASTA SALAD AND TROPICAL FRUIT SALAD, SPICY RED CABBAGE COLESLAW, CRISP POTATO CHIPS

ASSORTED DELI MEATS:

SLICED ROAST BEEF, TURKEY BREAST, HONEY HAM AND ITALIAN SALAMI

SLICED SWISS, MÜNSTER AND WISCONSIN CHEDDAR CHEESES

CRISP KOSHER DILL PICKLES, OLIVES

DELI MUSTARDS AND MAYONNAISE

ASSORTMENT OF BREADS:

SAN FRANCISCO SOURDOUGH

MARbled RYE AND PEPPERED ONION BUNS

FRESHLY BAKED ROLLS WITH SWEET BUTTER

BLONDIES, BROWNIES AND COOKIES

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED AND ASSORTED TAZO TEAS

AN-ASIAN OCCASION | \$37

TERIYAKI LOMEIN WITH CRISP ORIENTAL VEGETABLES

MARINATED CUCUMBERS WITH THAI BASIL AND

TOASTED SESAME SEEDS

ASSORTED BABY LETTUCE WITH VALLEY HOISIN VINAIGRETTE

LONG BEANS MARINATED IN BLACK BEAN SAUCE

EGG DROP SOUP

SWEET AND SOUR CHICKEN

BEEF STIR FRY WITH GINGER AND ASIAN VEGETABLES

SHRIMP FRIED RICE

VEGETABLE SPRING ROLLS

PINEAPPLE UPSIDE DOWN CAKE

COCONUT CAKE

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED AND ASSORTED TAZO TEAS

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BUFFET LUNCH SELECTION

A MINIMUM OF 25 ATTENDEES IS REQUIRED FOR BUFFETS. BUFFETS WILL BE SERVED FOR A MAXIMUM OF 1 1/2 HOURS.

A TASTE OF GREECE | \$39

GREEK SALAD

MARINATED BEAN SALAD

ROASTED VEGETABLE SALAD

DOLMAS GRAPE LEAVES STUFFED WITH RICE AND FRESH HERBS

BOULABESSA SEAFOOD SOUP

MOUSAKA: LAYERS OF EGGPLANT POTATO AND GROUND BEEF CASSEROLE

SPANAKOPITA AND TIROPITA SPINACH AND CHEESE PIES

PSARI PSITO GRILLED RED SNAPPER WITH LEMON, PARSLEY AND OREGANO

POTATOES STO FOURNO: ROASTED POTATOES AND ZUCCHINI
WITH FRESH DILL AND TOMATOES

BAKLAVA, GALA KTOBOUREKO, KADAIFI, AND KARIDOPITA

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED AND ASSORTED TAZO TEAS

ISLAND SPICE |\$37

MIXED GARDEN GREENS

PINEAPPLE POTATO SALAD

JICAMA MANGO SLAW

CURRIED CARROT RAISIN APPLE SALAD

PUMPKIN SOUP

JAMAICAN JERK CHICKEN MARINATED

IN OUR OWN SPECIAL SPICES AND HERBS

RED SNAPPER ESCOVEITCH WITH

PIMENTO CANE VINEGAR SAUCE

RICE AND PEAS WITH COCONUT MILK

FRIED PLANTAIN

BANANA RUM CAKE

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED AND ASSORTED TAZO TEAS

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BUFFET LUNCH SELECTION

A MINIMUM OF 25 ATTENDEES IS REQUIRED FOR BUFFETS. BUFFETS WILL BE SERVED FOR A MAXIMUM OF 1 1/2 HOURS.

THAT'S ITALIAN | \$38

CAESAR SALAD

TORTELLINI PASTA SALAD

ANTIPASTO SALAD

GARBANZO BEAN AND ARTICHOKE SALAD

MINISTRONE SOUP

SPAGHETTI WITH CLAM SAUCE

VEGETABLE LASAGNA

CHICKEN PARMESAN

PORK PICATTA

TIRAMISU

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED

AND ASSORTED TAZO TEAS

SOUTH OF THE BORDER | \$38

CRISP ROMAINE WITH RANCHERO DRESSING

ROASTED CORN & BLACK BEAN SALAD

GUACAMOLE, SALSA, LETTUCE, TOMATOES,

ONIONS, AND JALAPENOS

TORTILLA CHIPS

TORTILLA SOUP

CHICKEN FAJITAS

BEEF FAJITAS

MEXICAN RICE PILAF

REFRIED BEANS

CORNS & FLOUR TORTILLAS

FRUIT TARTLETTES

RUM CHOCOLATE CAKE

FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED

AND ASSORTED TAZO TEAS

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STANDARD BOX LUNCHES | \$25

CHOICE OF

ROAST BEEF
WITH HORSERADISH MAYONNAISE
ON MARBLE RYE

OR

SLICED TURKEY BREAST
WITH CRANBERRY MAYONNAISE
ON SOURDOUGH

HAM AND EGG SALAD
ON WHOLE WHEAT

OR

HAM
WITH HONEY MUSTARD
MAYONNAISE
ON SLICED RYE

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SERVED WITH POTATO CHIPS, WHOLE FRUIT,
CHOCOLATE COOKIE & BOTTLED WATER

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COLD HORS D OEUVRES

ALL ITEMS ARE \$5.00 PER PIECE—MINIMUM 50 PIECES EACH

SMOKED SALMON PINWHEEL ON PUMPERNICKEL ROUND

SHRIMP SALAD IN A CUCUMBER CUP

PEPPER SEARED AHI ON CUCUMBER WITH WASABI AND PICKLED GINGER

ASPARAGUS SPEAR WRAPPED IN PROSCIUTTO

NEAPOLITAN, FRESH MOZZARELLA, ROASTED RED PEPPER
WITH ANCHOVIE CREAM CHEESE

PEAR & GORGONZOLA ON CRISPY CROSTINI

PEPPERED BRIE ON TOAST

SEARED BEEF TENDERLOIN CROSTINI

PEPPER CRUSTED LOIN OF LAMB WITH PAPRIKA,
CREAM CHEESE AND RED PEPPER

PROSCIUTTO WRAPPED MELON BALL

SMOKED DUCK CREPE WITH APRICOT, JALAPENO AND CHIVES

TOMATO WITH TAPENADE ON CROSTINI WITH SUNDRIED TOMATO

TOMATO BASIL BRUSCHETTA WITH SHREDDED PARMESAN AND PARSLEY

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HOT HORS D OEUUVRES

ALL ITEMS ARE \$6.00 PER PIECE—MINIMUM 100 PIECES

POT STICKERS & DIM SUM

MUSHROOM

SHRIMP

GINGERED DUCK

PORK

SEAFOOD

SUI MAI

CHICKEN SIN MAI

SEAFOOD SIN MAI

PORK SIN MAI

EGGROLLS

THAI CHICKEN

SHRIMP

VEGETABLE

PORK

BAO

PORK CHA SIU BAO

SPRING ROLLS

PEPPER JACK AND PESTO

LOBSTER AND ASIAN VEGETABLES

SANTA FE WITH CORN AND BLACK BEANS

WONTONS

CRAB RANGOON

SHRIMP AND SHITAKE

ARTICHOKE MUSHROOM AND BOURSIN

CHEESE IN FILO

MINI CHICKEN CORDON BLEU

BULLERFIELD COCONUT SHRIMP

MINI CRAB CAKES

BEEF EMPANADAS

VEGETARIAN CARIBBEAN EMPANADAS

MINI BEEF BURRITO

MUSHROOMS STUFFED WITH ITALIAN SAUSAGE

THAI CHICKEN SATE

TERIYAKI BEEF SATE

LOBSTER IN PUFF PASTRY

BEEF IN PUFF PASTRY

CHICKEN IN PUFF PASTRY

CHORIZO AND CHEESE EMPANADA

KAHLUA PORK EMPANADAS

SPANAKOPITA SPINACH AND FETA CHEESE

FILO TRIANGLE WITH CHICKEN CURRY

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RECEPTION CARVING STATIONS

ALL SERVED WITH SILVER DOLLAR ROLLS - \$100 CHEF'S FEE FOR 2 HOURS WILL APPLY

ROSEMARY RUBBED PORK LOIN
PORK FIG REDUCTION
SERVES 40 - \$250.00

MAPLE BOURBON BAKED HAM
POMINERY MUSTARD SAUCE
SERVES 40 - \$250.00

ROAST BREAST OF TURKEY WITH CRANBERRY
MAYONNAISE AND SPICY RELISH
SERVES 40 - \$275.00

PEPPER CRUSTED BEEF TENDERLOIN
WILD MUSHROOM REDUCTION
SERVES 20 - \$350.00

DIJON CRUSTED PRIME RIB NATURAL JUS LIE
SERVES 40 - \$375.00

GARLIC CRUSTED LEG OF LAMB
ROSEMARY DEMI GLAZE AND MINT JELLY
SERVES 25 - \$300.00

RECEPTION SPECIALTY DISPLAYS

SEASONAL FRUIT

SEASONAL SELECTION OF SLICED
FRESH BERRIES
\$5.00 PER PERSON

GARDEN VEGETABLE CRUDITÉS

ASSORTMENT OF FRESH
MARINATED VEGETABLES
RANCH DIP
\$5.00 PER PERSON

ANTIPASTO

ASSORTED CURED MEATS, CHESES, AND
VEGETABLES WITH FOCCACCIA AND PITA
\$9.00 PER PERSON

ARTESIAN CHEESE

SELECTION OF ARTESIAN DOMESTIC AND INTERNATIONAL
CHEESE WITH CARRS CRACKERS AND FRENCH BAGUETTES
\$8.00 PER PERSON

WARM BRIE EN CROUTE

CRISPY FRENCH BAGUETTE
FRESH RASPBERRIES
SERVES 20 - \$175.00

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RECEPTION SEAFOOD DISPLAYS

POACHED LEMON JUMBO SHRIMP

HOUSEMADE COCKTAIL SAUCE
3 PIECES PER PERSON - \$12.00

SUSHI BAR

ASSORTED SUSHI WITH SOY SAUCE AND WASABI
\$6.00 PER PIECE

OYSTERS ON THE HALF SHELL

LEMON HOUSEMADE COCKTAIL SAUCE TABASCO
MARKET PRICED

CRACKED KING CRAB CLAWS

LEMON, HOUSEMADE COCKTAIL SAUCE AND TABASCO
MARKET PRICED

FRESH SEAFOOD CEVICHE

CILANTRO LIME MARINADE, BLUE CORN TORTILLA CHIPS
\$9.00 PER PERSON

RECEPTION ACTION STATIONS

CHEESE TORTELLINI, PENNE RIGATE AND FUSILLI MARINARA

ALFREDO WITH GRILLED ITALIAN SAUSAGE,
FRESH HERBS AND VEGETABLES. SERVED WITH GARLIC BREAD
\$16.00 PER PERSON

SEAFOOD ORZO RISOTTO

ORZO RISOTTO WITH FRESH TOMATO POMODORO,
FRESH CALAMARI, SHRIMP AND SCALLOPS, PESTO SAUCE
GARLIC BREAD
\$20.00 PER PERSON

PAN SEARED DUGENESS CRAB CAKES

ROASTED GARLIC, AIOLO CAJUN TOMATO RELISH
\$12.00 PER PERSON

SHRIMP SCAMPI STATION

SAUTÉED BUTTERFIELD SHRIMP SAUTÉED TO ORDER
FRESH HERBS WINE AND GARLIC GARDEN SAFFRON RICE
FOUR PIECES PER PERSON - \$17.00 PER PERSON

FAJITA BAR

SPICY BEEF AND CHICKEN FAJITAS WITH GRILLED ONIONS AND
PEPPERS ACCOMPANIED BY TORTILLAS, SALSA,
GUACAMOLE, SOUR CREAM
\$16.00 PER PERSON

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DINNER

PLATED DINNER SELECTIONS INCLUDE CHOICE OF STARTER, FRESH ROLLS WITH BUTTER, CHEF'S CHOICE STARCH, FRESH VEGETABLES, DESSERT, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

STARTERS

(PLEASE SELECT ONE)

CRISP ROMAINE

TOASTED HERB CROUTONS, PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

ARUGULA MESCLUN GREENS

MAYTAG BLUE CHEESE, CANDIED WALNUTS, POACHED PEAR, CRISP PANCETTA AND SHERRY VINAIGRETTE

CAPRESE SALAD

BEEFSTEAK TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

BUTTERNUT SQUASH SOUP

CINNAMON CROUTONS AND CRÈME FRAICHE

HEARTY MINESTRONE

GARDEN VEGETABLES AND LEGUMES, FRESH BASIL AND PASTA

DESSERTS

(PLEASE SELECT ONE)

WHITE, DARK AND MILK CHOCOLATE TRIO MOUSSE

BRANDY CHOCOLATE SAUCE

NEW YORK CHEESECAKE

STRAWBERRY ORANGE SALAD

TRADITIONAL TIRAMISU

ESPRESSO CARAMEL SAUCE

LEMON BERRY CLAFOUTI TART

CHANTILLY MANGO COULIS

CHOCOLATE RASPBERRY PYRAMID

RASPBERRY COULIS

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DINNER

PLATED DINNER SELECTIONS INCLUDE CHOICE OF STARTER, FRESH ROLLS WITH BUTTER, CHEF'S CHOICE STARCH, FRESH VEGETABLES, DESSERT, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

STARTERS

(PLEASE SELECT ONE)

CRISP ROMAINE

TOASTED HERB CROUTONS, PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

ARUGULA MESCLUN GREENS

MAYTAG BLUE CHEESE, CANDIED WALNUTS, POACHED PEAR, CRISP PANCETTA AND SHERRY VINAIGRETTE

CAPRESE SALAD

BEEFSTEAK TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

BUTTERNUT SQUASH SOUP

CINNAMON CROUTONS AND CRÈME FRAICHE

HEARTY MINESTRONE

GARDEN VEGETABLES AND LEGUMES, FRESH BASIL AND PASTA

DESSERTS

(PLEASE SELECT ONE)

WHITE, DARK AND MILK CHOCOLATE

TRIO MOUSSE

BRANDY CHOCOLATE SAUCE

NEW YORK CHEESECAKE

STRAWBERRY ORANGE SALAD

CHOCOLATE RASPBERRY PYRAMID

RASPBERRY COULIS

TRADITIONAL TIRAMISU

ESPRESSO CARAMEL SAUCE

LEMON BERRY CLAFOUTI TART

CHANTILLY MANGO COULIS

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DINNER ENHANCEMENTS

HOT APPETIZERS

DUNGENESS CRAB CAKE | \$10

WITH CANNELLINI BEAN SALAD AND ROASTED PEPPER
AIOLI

GARLIC ROCK SHRIMP | \$9

WITH TOMATO CONCASSEE AND ITALIAN PARSLEY

LOBSTER TIMBALE | \$10

WITH ROASTED CORN, WILTED SPINACH AND CRAYFISH
EMULSION

COLD APPETIZERS

CHILLED LEMON SHRIMP | \$8

WITH ASPARAGUS TIPS, PEPPER CRÈME FRAICHE
AND SEVRUGA CAVIAR

TAR TARE OF SMOKED SALMON | \$8

WITH PICKLED BERMUDA ONIONS, DILL INFUSED
OLIVE OIL AND FRIED CAPERS

SMOKED BREAST OF DUCK | \$7

WITH SWEET SOY REDUCTION AND MANGO RELISH

DESSERT ENHANCEMENTS

ESPRESSO MOUSSE IN A CHOCOLATE COFFEE CUP
WITH CARAMEL RUM SAUCE
\$4.00 ADDITIONAL PER PERSON

MIXED BERRY CHARLOTTE
WITH TROPICAL FRUIT COULIS
\$4.00 ADDITIONAL PER PERSON

PASSION FRUIT MANGO TORTE
WITH LILLIKOI SALSA
\$4.00 ADDITIONAL PER PERSON

RUM FRESH SEASONAL BERRY TRIFLE
\$4.50 ADDITIONAL PER PERSON

Hilton Santa Clara

DINNER ENTRÉES

ROASTED FREE RANGE CHICKEN | \$48

WITH WILD MUSHROOM BORDELAISE
AND GARLIC MASHED POTATOES

CHAR-GRILLED BREAST OF CHICKEN | \$46

WITH GRILLED PORTOBELLO QUINOA PILAF
AND PEPPERCORN PORT WINE REDUCTION

BREAST OF CHICKEN STUFFED | \$49

WITH SMITHFIELD HAM, GOUDA CHEESE AND
SPINACH BOURSIN CREAM SAUCE

SEARED CHILEAN SEA BASS | \$54

WITH BASIL RISOTTO ROCK SHRIMP
AND CIOPPINO BROTH

SESAME CRUSTED SWORDFISH | \$51

WITH MACADAMIA NUT PILAF

**GRILLED MARINATED BREAST OF CHICKEN AND
GARLIC SHRIMP | \$63**

WITH YUKON GOLD MASHED POTATOES AND SHI-
TAKE PORT REDUCTION

PETIT FILET MIGNON AND GARLIC SHRIMP | \$63

WITH CHIVE MASHED POTATOES AND SHALLOT DEMI
SAUCE

AHI TUNA AU POIVRE | \$54

TRI COLOR PEPPERCORNS, GARLIC MASHED POTATOES AND
RED WINE SAUCE

MUSHROOM DUSTED HALIBUT | \$45

WITH SAVOY CABBAGE FONDUE, MASHED POTATOES AND
CABERNET WINE SAUCE

GRILLED TERIYAKI MAHI | \$46

WITH ASIAN VEGETABLE STIR FRY TOASTED SESAME AND
MANGO SALSA

BALSAMIC GLAZED SALMON | \$48

WITH SAFFRON RISOTTO AND BASIL BROTH

SAUTÉED GARLIC SHRIMP | \$54

WITH CREAMY POLENTA AND WINE BUTTER SAUCE

GRILLED TENDERLOIN OF BEEF AND LOBSTER | \$67

WITH YUKON GOLD ROASTED POTATOES AND DRAWN
BUTTER BORDELAISE SAUCE

MEDALLION OF BEEF AND GRILLED SALMON | \$60

WITH CABERNET SAUCE AND LEMON DILL REDUCTION

MEDALLIONS OF ROASTED PORK LOIN | \$54

WITH GARLIC MASHED POTATOES AND WILD MUSH-
ROOM DEMI GLAZE

DIJON HERB CRUSTED RACK OF LAMB | \$55

WITH ROSEMARY ROASTED POTATOES AND TOASTED
GARLIC JUS

GRILLED VEAL CHOP | \$60

WITH POTATO SAVOY AND MOREL COGNAC CREAM

GRILLED NEW YORK STEAK | \$56

WITH ROASTED YUKON GOLD POTATOES AND CABER-
NET SAUCE

TENDERLOIN AU POIVRE | \$58

TRI COLOR PEPPERCORNS, SAVOYARD POTATOES AND
BRANDY DIJON DEMI GLACE

GRILLED TENDERLOIN OF BEEF | \$58

WITH GARLIC MASHED POTATOES AND WILD
MUSHROOM SAUCE

Hilton Santa Clara

DINNER BUFFETS

TASTE OF NORTHERN CALIFORNIA | \$55

MONTEREY BAY ROCK SHRIMP GAZPACHO SOUP
NAPA GARDEN GREENS WITH VALLEY ISLE VINAIGRETTE
WATSONVILLE ARTICHOKE MARINATED WITH BASIL AND VIRGIN OLIVE OIL
GRILLED CALIFORNIA VEGETABLES WITH NAPA WINE DRESSING
SEARED PACIFIC SALMON, LEMON DILL BROTH AND FRIED CAPERS
ORZO PASTA WITH GRILLED ITALIAN SAUSAGE, FIRE ROASTED PEPPER WITH TOMATO POMODORO
GRILLED FREE RANGE CHICKEN WITH ROASTED PORTABELLO MUSHROOMS IN NATURAL JUS LIE
CARVED LOIN OF PORK WITH PEPPERCORN SAUCE
CALIFORNIA HARVEST VEGETABLES
FRESHLY BAKED ROLLS AND BUTTER
SAN FRANCISCO CHOCOLATE DECADENCE TORTE, AMARETTO TOASTED ALMOND CHEESECAKE,
FRESH BERRY FLAN WITH VANILLA CREAM
FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND ASSORTED TAZO TEAS

FLAVOR OF THE VALLEY | \$60

ASSORTED SEASONAL GREENS WITH BALSAMIC VINAIGRETTE
FRENCH BEANS WITH MUSHROOMS, SHALLOT SHERRY DRESSING
ENGLISH CUCUMBER, HEIRLOOM TOMATO,
AND BUFFALO MOZZARELLA PESTO CRACKED PEPPER VINAIGRETTE
LO MEIN SCALLOP SALAD SZECHWAN DRESSING
ROSEMARY AND GARLIC ROASTED CHICKEN WITH
A PORCINI MUSHROOM REDUCTION
SEARED PACIFIC SNAPPER WITH A BASIL INFUSION BALSAMIC SYRUP
CARVING STATION WITH CHOICE OF ONE:
NY STRIP WITH DIJON MUSHROOM SAUCE
HONEY GLAZED HAM
ROASTED TURKEY
ROASTED RED POTATOES WITH TUSCAN HERBS
ROASTED VEGETABLE RATATOUILLE
FRESHLY BAKED ROLLS & BUTTER
CHOCOLATE RUM TORTE, WILD BERRY CHEESECAKE, MINI FRENCH PASTRIES
FRESHLY BREWED STARBUCKS COFFEE,
DECAFFEINATED COFFEE AND ASSORTED TAZO TEAS