

BREAKFAST



Hilton

SANTA CLARA

HEART HEALTHY

- ~fresh squeezed orange juice, apple, cranberry, & grapefruit juice
 - ~sliced local seasonal fruit
 - ~free range scrambled egg whites, sautéed organic baby spinach, Haas avocado & diced tomatoes
 - ~turkey sausage patties
 - ~chicken apple sausage
 - ~organic steel-cut oatmeal, raisins, brown sugar, & pecans
 - ~assorted gluten free pastries
 - ~individual yogurt parfaits, red organic quinoa, vanilla yogurt, and local berries
 - ~house made almond butter, peanut butter, and Nutella
 - ~wheat, whole grain bread, & English muffins
 - ~skim milk, almond vanilla, & plain soy milk
 - ~freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo teas
- \$45 pp

WAKE UP, CALIFORNIA!

- ~fresh squeezed orange juice, apple, cranberry, & grapefruit juice
 - ~sliced local seasonal fruit
 - ~Cheerios, Honey Nut Cheerios, Rice Chex, Nature Valley Granola and Fiber One cereals, assorted yogurt, & house made maple granola
 - ~Hilton Signature muffins, baked apple lattice danish, mini bear claws, chocolate & butter croissants
 - ~free range scrambled eggs
 - shredded Glenview cheddar & Monterey Jack cheese, house made pico de gallo, & local bell peppers
 - ~crisp apple wood smoked 2 Diamond bacon
 - ~grilled chicken apple sausage
 - ~pork link sausage
 - ~roasted organic fingerling potatoes, rosemary & caramelized onion
 - ~freshly brewed Starbucks coffee, decaffeinated coffee, & assorted Tazo teas
- \$43 pp

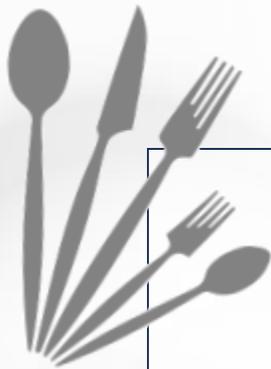
BREAKFAST ENHANCEMENTS

- ~assorted artisan bagels, strawberry, onion & chive, and plain cream cheese - \$4 pp
- ~buttermilk pancakes or thick cut cinnamon French toast with maple syrup - \$5 pp
- ~Nutella stuffed challah French toast, maple syrup \$6 pp (add banana \$2)
- ~bacon, egg, and cheese English muffin - \$5 pp
- ~breakfast burrito, scrambled eggs, Spanish chorizo, Vidalia onions & local bell peppers - \$5 pp
- ~cage free organic egg whites, baby organic spinach, Vidalia onions, and tomato frittata - \$13 pp
- ~organic steel-cut oatmeal, raisins, brown sugar, pecans - \$6 pp
- ~cinnamon rolls, cream cheese frosting - \$5 pp
- ~Gourmet Biscuit Bar buttermilk, herbed, & sweet potato biscuits, lavender scented honey, lemon curd, & fig jam - \$6 pp
- ~Traditional Omelet Station* cage free eggs, egg whites & egg beaters ham, bacon, chicken apple sausage, mushrooms, bell peppers, green onions, spinach, tomato, jalapenos, California cheddar, feta, mozzarella - \$16 pp
- ~Womelet Station* green tea waffles & Belgian waffles blueberry, blackberry & maple syrups, fresh strawberries, blackberries, blueberries, whipped cream, pecans and chocolate chips cage free eggs, egg whites & egg beaters ham, bacon, chicken apple sausage, mushrooms, bell peppers, green onions, spinach, tomato, jalapenos, California cheddar, feta, mozzarella - \$17 pp
- ~La Fontana Huevos Rancheros La Fontana's version, chilaquiles (simmered corn tortillas, roasted tomato & chipotle sauce) black beans, cilantro, red onions, tomatoes, avocados & poached eggs (individual servings) - \$7 pp

*chef's attendant required - \$175 / hour / 50 guests

Minimum of 25 people (additional fee of \$200 for under 25)

a 24% service charge of the total food and beverage charges (plus all applicable taxes) will be added. Menus subject to change. *Consuming raw or undercooked meats, seafood or eggs can cause health concerns



BREAKFAST

HEART HEALTHY LIGHT

- ~fresh squeezed orange juice, apple, cranberry, & grapefruit juice
 - ~sliced local seasonal fruit
 - ~assorted gluten free pastries
 - ~individual yogurt parfaits; red organic quinoa, vanilla yogurt, and local berries
 - ~house made almond butter, peanut butter, and Nutella
 - ~wheat, whole grain bread, & English muffin
 - ~skim milk, almond vanilla, & plain soy milk
 - ~freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo teas
- \$39 pp

WAKE UP LIGHT

- ~ fresh squeezed orange juice, apple, cranberry, & grapefruit juice
 - ~sliced local seasonal fruit
 - ~ Cheerios, Honey Nut Cheerios, Rice Chex, Nature Valley Granola and Fiber One cereals, assorted yogurt, & house made maple granola
 - ~apple lattice danish, mini bear claws, chocolate & butter croissants
 - ~freshly brewed Starbucks coffee, decaffeinated coffee, & assorted Tazo teas
- \$36 pp

A-LA-CARTE

- ~individual whole, low fat, soy & almond milks \$5 each
- ~assorted soft drinks & bottled waters \$5 each
- ~natural & flavored mineral water \$5.25 each
- assorted Naked beverages
 - ~pure coconut water
 - ~mighty mango
 - ~berry blast
 - ~green machine \$6 each
- ~Red Bull & Diet Red Bull \$6 each



Hilton

SANTA CLARA

BREAKFAST ENHANCEMENTS

- ~assorted artisan bagels, strawberry, onion & chive, and plain cream cheese - \$4 pp
- ~buttermilk pancakes or thick cut cinnamon French toast with maple syrup - \$5 pp
- ~Nutella stuffed challah French toast, maple syrup \$6 pp (add banana \$2)
- ~breakfast burrito, scrambled eggs, Spanish chorizo, Vidalia onions & local bell peppers - \$5 pp
- ~bacon, egg, and cheese English muffin - \$5 pp
- ~cage free organic egg whites, baby organic spinach, Vidalia onions, and tomato frittata - \$13 pp
- ~organic steel-cut oatmeal, raisins, brown sugar, pecans - \$6 pp
- ~cinnamon rolls, cream cheese frosting - \$5 pp
- ~Gourmet Biscuit Bar buttermilk, herbed, & sweet potato biscuits, lavender scented honey, lemon curd, & fig jam - \$6 pp
- ~Traditional Omelet Station* cage free eggs, egg whites & egg beaters ham, bacon, chicken apple sausage, mushrooms, bell peppers, green onions, spinach, tomato, jalapenos, California cheddar, feta, mozzarella - \$16 pp
- ~Womelet Station* green tea waffles & Belgian waffles blueberry, blackberry & maple syrups, fresh strawberries, blackberries, blueberries, whipped cream, pecans and chocolate chips cage free eggs, egg whites & egg beaters ham, bacon, chicken apple sausage, mushrooms, bell peppers, green onions, spinach, tomato, jalapenos, California cheddar, feta, mozzarella - \$17 pp
- ~La Fontana Huevos Rancheros La Fontana's version, chilaquiles (simmered corn tortillas, roasted tomato & chipotle sauce) black beans, cilantro, red onions, tomatoes, avocados & poached eggs (individual servings) - \$7 pp

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Minimum of 25 people (additional fee of \$200 for under 25)

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BREAKS



Hilton

SANTA CLARA

THE STADIUM

~planters roasted peanuts, honey, cayenne & traditional
~America's favorite Cracker Jack's
~freshly popped Jolly Time popcorn, cheddar cheese, black truffle and sea salt shakers
~jumbo pretzel plain & stuffed with cheddar cheese & jalapeno, Sir Kensington's whole grain mustard & plain yellow mustard
\$25 pp

CEREAL BREAK

~frosted mason jars
~childhood cereals (Lucky Charms, Frosted Flakes, Cocoa Puffs, Captain Crunch, Chex)
~whole, low fat, non-fat, soy, almond, & chocolate milks
\$25 pp

ENHANCEMENT

hand crafted lemonade stand*
sparkling & still waters, lemon juice
assorted simple syrups to include, original, pomegranate, mint, strawberry, mango & peach, old-fashioned mason jar, ice spheres, assorted garnishes & fun straws
\$8 pp
*requires chef's attendant

HEALTH NUTS

~seasonal melon & berry fruit kabobs, Greek yogurt & lavender infused honey dip
~organic energy bars: Nature Valley oatmeal raisin & chocolate chunk, Kashi almond flax & Cliff peanut butter bar
~Naked juices: green machine, power c, & protein zone smoothie
~local garden crudité, house made lemon scented hummus
~organic raw nuts: almonds, pistachios
~dried yogurt chips
\$25 pp

THE FIESTA

~house fried red, blue, & yellow corn chips
~house made chunky Haas guacamole
~fresh pico de gallo, crema Mexicana, pickled jalapenos
~jalapeno nacho cheese sauce
~cinnamon churros
~Jarritos premium Mexican sodas, mandarin, tamarind, strawberry
\$25 pp

THE OLIVE BRANCH

~assorted gourmet olives, (garlic stuffed, Queen Ann, Kalamata)
~thinly sliced prosciutto & Copa ham
~rosemary olive bread
~house made tapenade and spinach & artichoke dip
\$25 pp

Minimum of 25 people (additional fee of \$200 for under 25)

All breaks based on 45 minutes of continuous service

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BREAKS CONT.



Hilton

SANTA CLARA

A-LA-CARTE

~fruit kabobs
fresh seasonal fruit, honey yogurt dip
\$10 pp

~energy bars
assorted organic energy bars,
nature valley, kashi & cliff
\$60 dozen

~sugar monster
a bakers dozen, mocha crunch bars, gluten
free chocolate caramel bar & tangy lemon
bars, gluten free shortbread crust
\$65 dozen

~gourmet cookies
a bakers dozen, alfajores (chocolate,
mocha, snickerdoodle & vanilla),
French macaroons, and
chocolate dipped biscotti
\$70 dozen

~house baked cookies
a bakers dozen, chocolate chip, peanut
butter, cinnamon & sugar, oatmeal raisin and
double chocolate chip walnuts
\$60 dozen

~fresh whole seasonal fruit
assorted local seasonal fruits
\$42 dozen

A-LA-CARTE

~freshly brewed Starbucks coffee
& assorted Tazo teas
\$100 gallon

~individual whole, low fat, soy
and almond milks
\$5 each

~assorted soft drinks & bottled waters
\$5 each

~natural & flavored mineral water
\$5.25 each

~assorted Naked beverages
pure coconut water
mighty mango
berry blast
green machine
\$6 each

~pure fruit orange juice
\$6 each

~Red Bull & diet Red Bull
\$6 each

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LUNCH BUFFET



Hilton

SANTA CLARA

TASTE OF NORTHERN CALIFORNIA

- ~Earthbound farms organic spring mix, red grape tomatoes, shredded carrots, English cucumbers, champagne vinaigrette
 - ~California salad, grilled zucchini, artichoke hearts, diced Haas avocados, broccoli florets, red grape tomatoes, sliced radish, house made herbed croutons, & extra virgin olive oil
 - ~pan seared salmon, Meyer lemon, artichoke hearts, capers & white wine sauce
 - ~marinated & grilled Mary's chicken, peppadew and olive oil puree
 - ~empanadas filled with organic red quinoa, roasted butternut squash, pumpkin seeds, red grape tomatoes, & sautéed spinach
 - ~grilled asparagus, shallots
 - ~assorted rolls & creamy butter
 - ~strawberry cheesecake
 - ~individual mixed berry tartlets
 - ~freshly brewed Starbucks coffee, & assorted Tazo teas
- \$55 pp

BEVERAGES

- ~assorted soft drinks & bottled waters
\$5 each
- ~natural & flavored mineral water
\$5.25 each

BAY AREA DELI

- ~tomato bisque
 - ~Earthbound farms organic spring mix, grape tomatoes, English cucumbers, house balsamic vinaigrette
 - ~creamy potato salad, hard boiled eggs, crunchy celery, apple wood smoked bacon, Sir Kensington's mayonnaise & sweet onions
 - ~rainbow rotini vegetable pasta salad
 - ~creamy classic coleslaw
 - ~Miss Vickie's gourmet potato chips
 - Selection of Gourmet Sandwiches
 - ~roast beef & blue sandwich
hand cut, slow-cooked, medium-rare roast beef, fresh peppery red onions, cool rich crumbled bleu cheese, fresh baby spinach, hand-sliced tomato & creamy ranch dressing, toasted country ciabatta
 - ~smoked turkey & cranberry
thin, hand-carved, oven-roasted natural turkey breast, whole cranberry sauce, fresh green leaf lettuce, sprouts, sunflower seeds & creamy mayo, fresh-baked sesame sourdough bread
 - ~caprese
fresh creamy mozzarella, juicy tomatoes, aromatic basil, drizzled olive oil, spinach, cracked black pepper, zesty red pepper pesto, fresh-baked toasted thyme focaccia
 - ~cold smoked natural ham
cold-smoked natural ham, fresh green leaf lettuce, tomato, red onion, crunchy dill pickle, cracked black pepper, mayo, zesty Italian vinaigrette & spicy stone ground mustard, fresh-baked potato poppy seed bread
 - ~Michaels cookies, chocolate chip, snickerdoodles, oatmeal raisin, & chocolate brownies
 - ~freshly brewed Starbucks coffee, & assorted Tazo teas
- \$55 pp

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LUNCH BUFFET



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SANTA CLARA

THAT'S ITALIAN

~romaine hearts, herb croutons & creamy Caesar dressing
 ~antipasto salad
 pepperoncini peppers, Kalamata & Queen Ann olives, Molinari salami, sweet red onions, Watsonville artichokes, garlic croutons, extra virgin olive oil, & shaved parmigiana-reggiano
 ~saffron rice salad, pine nuts & currants

~four cheese individual ziti baked pasta, house made Pomodoro sauce, zesty Italian sausage, Italian herbs, spices, ricotta, parmesan, mozzarella, & provolone cheese

~chicken picatta, Sicilian caper cream sauce
 ~eggplant parmesan
 house made Pomodoro sauce, mozzarella & parmesan cheese
 ~garlic bread

~tiramisu
 ~assorted cannoli

~freshly brewed Starbucks coffee, & assorted Tazo teas
 \$55 pp

TASTE OF INDIA

~beet salad
 Earthbound farms organic spring mix, beets, goat cheese, mandarin oranges, lentils, toasted pumpkin seeds, & cucumber-cilantro raita (yogurt dressing)

~sundal
 organic garbanzo beans, fresh grated coconut, sweet onions, mustard seed, red pepper flakes, curry, & extra virgin olive oil

~Tandoori chicken
 fire grilled Mary's free range thigh & drumstick, lemon juice, salt, Greek yogurt, onions, garlic, ginger, garam masala, & cayenne pepper

~paneer masala
 sweet vidalia onions, roma tomatoes, cashews, coriander, garam masala, kashmiri red chilli powder, sweet butter, bay leaf, cardamom, cinnamon, ginger, garlic, paneer, cream, & cilantro

~steamed jasmine rice

~nankhatai (eggless, butter cookies), toasted pistachios
 ~banana cake

~freshly brewed Starbucks coffee & assorted Tazo teas
 \$55 pp

BEVERAGES

~assorted soft drinks & bottled waters
 \$5 each

~natural & flavored mineral water
 \$5.25 each

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LUNCH BUFFET



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SANTA CLARA

MEDITERRANEAN

- ~house made hummus & tapenade, grilled flat bread
- ~Greek salad, fresh romaine, red grape tomatoes, red Bermuda onions, Greek olives, pepperoncini, English cucumbers, & gourmet feta cheese
- ~shirazi salad
- ~Persian salad, extra-virgin olive oil, lemon juice, kosher salt, black pepper, flat-leaf parsley, Persian cucumbers, tomatoes, red onion
- ~dolmas, grape vine leaves stuffed, rice, onion, sunflower oil, dill weed, salt, mint & spices
- ~grilled chicken kabobs, Mary's free range chicken marinated in sweet Vidalia onion juice, lemon juice, Greek yogurt, turmeric, & garlic
- ~grilled beef kabobs, certified angus beef sirloin, marinated in ground coriander, ground cumin, turmeric, garlic powder, rosemary, salt, pepper, & olive oil
- ~grilled vegetable kabobs, local harvest vegetables marinated in turmeric & cumin, Bermuda red onions and sweet peppers
- ~saffron basmati rice
- ~roulade assortment (vanilla, chocolate, and strawberry)
- ~assorted baklava
- ~freshly brewed Starbucks coffee, & assorted Tazo teas
\$55 pp

SOUTH OF THE BORDER

- ~Mary's free range chicken tortilla soup
- ~Earthbound farms organic baby romaine, cumin scented Caesar dressing
- ~roasted corn & black bean salad, roasted red pepper, red Bermuda onion, cilantro, & cumin
- ~Haas guacamole, pico de gallo, tomatillo salsa, roasted jalapeno, shredded cheddar cheese, sour cream & tri color tortilla chips
- ~Mary's free range cumin marinated chicken, achiote
- ~certified angus beef fajitas marinated in Sir Kensington's mayonnaise, achiote, cumin, & cilantro
- ~grilled vegetables, seasoned julienne onions & bell peppers
- ~chile relleno
- ~Spanish rice
- ~achiote scented pinto beans
- ~flour tortillas
- ~sopaipillas, dulce de leche
- ~freshly brewed Starbucks coffee, & assorted Tazo teas
\$55 pp

BEVERAGES

- ~assorted soft drinks & bottled waters
\$5 each
- ~natural & flavored mineral water
\$5.25 each

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LUNCH



Hilton

SANTA CLARA

3 COURSE PLATED

Includes Freshly Baked Rolls & Butter; (1) Salad, Entree & Dessert (entrée includes chef's pairing of starch & seasons best steamed vegetables), freshly brewed Starbucks coffee, assorted Tazo teas

Salad (select one)

~Salinas Valley greens & crisp garden vegetables, Sonoma balsamic vinaigrette

~baby spinach, crumbled blue cheese, candied walnuts & raspberry olive oil emulsion

~crisp hearts of romaine spears, garlic croutons, shredded parmigiano-reggiano, Caesar dressing

Plated Entrée (select one)

~pacific salmon filet, cedar planked, Meyer lemon & dill - \$40 pp

~California chicken, Mary's free range, prosciutto ham, gruyere cheese, & dijon mustard sauce - \$38 pp

~capellini, rosemary & lemon angel hair pasta, blistered grape tomatoes, minced garlic, sliced cremini mushrooms, diced onions, rosemary, lemon juice, & extra virgin olive oil (vegetarian) - \$32 pp

~charbroiled steak 10oz (cooked medium), dry rubbed certified angus beef sirloin, chanterelles, burgundy wine, & fresh thyme - \$44 pp

~Chilean sea bass, pan seared, marinated in soy, citrus cilantro sauce, fried leeks - \$42 pp

PLATED DESSERTS (select one)

~mascarpone cheese & cocoa dusted tiramisu

~angel food cake, macerated strawberries & fresh whipped cream

~fresh fruit tartlet

~chocolate fudge ganache decadence cake

GOURMET BOX LUNCHES

included in box:

~Ms. Vickie's potato chips | San Luis Obispo honey crisp apple | gourmet chocolate chip cookie

~choice of bottled water or ice cold soda

Sandwiches (select up to 3)

~roast beef and blue sandwich

hand-cut slices of slow-cooked medium-rare roast beef, fresh peppery red onions & rich crumbled blue cheese, fresh baby spinach, hand-sliced tomato & creamy ranch dressing, toasted country ciabatta

~smoked turkey and cranberry

thin, hand-carved slices of oven-roasted natural turkey breast, whole cranberry sauce, green leaf lettuce, sprouts, sunflower seeds & creamy mayo, fresh-baked sesame sourdough

~caprese

creamy mozzarella, juicy tomato & aromatic basil, olive oil drizzle, spinach, cracked black pepper & zesty red pepper pesto, fresh-baked toasted thyme focaccia

~cold smoked natural ham

cold-smoked natural ham, green leaf lettuce, tomato, red onion, crunchy dill pickle, cracked black pepper, mayo, zesty Italian vinaigrette & spicy stone ground mustard, fresh-baked potato poppy seed bread

\$38 pp

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RECEPTION



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SANTA CLARA

HOT HORS D'OEUVRES

butler passed (minimum of 25 pieces per item)

\$8 / piece

- ~sonoran chicken, tomatoes, onions, bell peppers, cilantro, & jalapeno, phyllo pouch
- ~wild caught shrimp brochette, chorizo
- ~panko breaded mini crab cakes
- ~mushroom florentine, local farmed mushrooms stuffed, spinach & parmesan cheese
- ~mini chicken brochette, pineapples in house made soy cilantro sauce
- ~grilled teriyaki beef brochette
- ~samosa, vegetable samosa, potatoes & curry, phyllo triangle
- ~egg rolls, chicken, vegetable or pork
- ~Santa Fe spring rolls, grilled chicken, corn & black beans
- ~wild caught salmon wellington, mushroom duxelle in puff pastry

COLD HORS D'OEUVRES

butler passed (minimum of 25 pieces per item)

\$8 / piece

- ~potato pancake, sour cream, smoked salmon, & caviar
- ~shrimp ceviche, cucumber cup
- ~seared ahi tuna, English cucumber, noodles & seaweed salad
- ~ratatouille, potato round
- ~pan seared beef tenderloin crostini
- ~Molinari prosciutto wrapped melon
- ~bruschetta, San Francisco sourdough crostini, tomato, basil, shredded parmesan & parsley
- ~antipasto skewers, mozzarella di bufala, Watsonville artichoke hearts, sundried tomatoes, & Kalamata olives
- ~roasted butternut squash, sun dried cranberry, grilled chicken, & crumbled blue cheese, crostini

DISPLAYS

(all displays minimum order 25 guests)

- charcuterie board ~prosciutto, coppa ham, bresaola, parmigiana-reggiano, roasted red peppers, pepperoncini, wild arugula & grilled focaccia \$15 pp
- colossal prawns ~poached, California Meyer lemons, house made cocktail sauce (based on 3 pieces per person) \$15 pp
- seared ahi ~grade A tuna, togarashi spice, cucumber noodles & seaweed, soy cilantro sauce market price

DISPLAYS

(all displays minimum order 50 guests)

- fruit farm ~fresh fruit kabobs, Greek yogurt & lavender infused honey dip \$9 pp
- crudité shooters ~crisp carrots, grape tomatoes, English cucumbers, crunchy celery, zucchini, squash, & green olives, ranch dressing, tzatziki sauce & house made hummus \$11 pp
- artisan cheese ~California cheeses, grilled baguette, assorted roasted nuts, fruit preserves \$18 pp
add brie en croute for \$100

Passed hors d'oeuvres require a server @ \$175 per every 50 guests

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RECEPTION



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SANTA CLARA

CARVERY ITEMS

~spiral sliced baked ham
pomegranate glaze
serves 40 - \$395

~herb roasted breast of turkey
giblet sage gravy & cranberry sauce
serves 40 - \$375

~peppercorn trio crusted tenderloin of beef
cabernet demi glace
serves 20 - \$445

~dijon crusted prime rib
natural jus & horseradish cream
serves 40 - \$475

~garlic & rosemary crusted leg of lamb
dried stone fruit chutney
serves 25 - \$350

~salt crusted salmon
California king salmon salt crusted & stuffed
California Meyer lemon & thyme
serves 25 - \$350

~fresh salad station (select one)

Caesar
California romaine, garlic & herb croutons,
parmigiana-reggiano cheese, Caesar dressing
choice of
black bean & corn southwest relish
grilled Mary's chicken
certified black angus NY strip loin
fried calamari & prawn blend

Or

California
Earthbound farm organic mixed greens,
choice of:
English cucumber, feta cheese, pepperoncini,
Bermuda onions, Kalamata olives, southwestern
quinoa, cheddar cheese
la lora Italian, balsamic vinaigrette, buttermilk
ranch dressing
\$29 pp

RECEPTION ACTION STATIONS

(minimum of 25 guests)

~cioppino bar
individual servings, seafood stew, garlic focaccia
bread | jumbo prawns, Chilean seabass, mussels,
clams, orecchiette pasta, minced garlic, baby
organic spinach, plum tomato sauce, white wine
\$34 pp

~ramen noodle bar
vegetable broth, choice of wheat or rice noodles
choice of : char siu pork (Chinese BBQ pork),
turkey meatballs or cremini mushrooms,
green onions, sliced hard boiled eggs, steamed
baby bok choy, bean sprouts, edamame, & tofu
sriracha, soy sauce, and togarashi spice
\$31 pp

~pasta station
spinach ricotta ravioli, gluten-free penne &
cavatappi pasta
marinara and alfredo sauces
grilled Italian sausage
fresh herbs & vegetables
garlic bread
\$29 pp

~fajita bar
spicy beef & chicken fajitas
grilled onions and peppers
flour tortillas, pico de gallo salsa, tomatillo salsa,
house made Haas guacamole, sour cream &
cheddar cheese
\$29 pp

~seafood display
La Fontana lavish seafood display, colossal
prawns, Tomales bay oysters, green lip mussels,
snow crab claws, house made cocktail sauce
market price

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All stations based on 60 minutes of continuous service

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DINNER BUFFET



Hilton

SANTA CLARA

TASTE OF NORTHERN CALIFORNIA

- ~sweet corn and clam chowder with caramelized shallots
- ~Earthbound farms organic spring mix, red grape tomatoes, shredded carrots, English cucumbers, champagne vinaigrette
- ~California salad, grilled zucchini, artichoke hearts, diced Haas avocados, broccoli florets, red grape tomatoes, sliced radish, house made herbed croutons, & extra virgin olive oil
- ~pan seared salmon, Meyer lemon, artichoke hearts, capers & white wine sauce
- ~marinated & grilled Mary's chicken, peppadew and olive oil puree
- ~herb crusted New York striploin with rosemary cabernet sauce
- ~empanadas filled with organic red quinoa, roasted butternut squash, pumpkin seeds, red grape tomatoes, & sautéed spinach
- ~grilled asparagus, shallots
- ~assorted rolls & creamy butter
- ~strawberry cheesecake
- ~individual mixed berry tartlets
- ~freshly brewed Starbucks coffee, & assorted Tazo teas
\$80 pp

BEVERAGES

- ~assorted soft drinks & bottled waters
\$5 each
- ~natural & flavored mineral water
\$5.25 each

MEDITERRANEAN

- ~house made hummus & tapenade, grilled flat bread
- ~Greek salad, fresh romaine, red grape tomatoes, red Bermuda onions, Greek olives, pepperoncini, English cucumbers, & gourmet feta cheese
- ~shirazi salad; Persian salad, extra-virgin olive oil, lemon juice, kosher salt, black pepper, flat-leaf parsley, Persian cucumbers, tomatoes, red onion
- ~lentil and quinoa salad; organic lentil and quinoa tossed in a honey lime vinaigrette, baby arugula, pomegranate seeds, avocado, diced eggs
- ~dolmas, grape vine leaves stuffed, rice, onion, sunflower oil, dill weed, salt, mint & spices
- ~grilled chicken kabobs, Mary's free range chicken marinated in sweet Vidalia onion juice, lemon juice, Greek yogurt, turmeric, & garlic
- ~grilled beef kabobs, certified angus beef sirloin, marinated in ground coriander, ground cumin, turmeric, garlic powder, rosemary, salt, pepper, & olive oil
- ~grilled vegetable kabobs, local harvest vegetables marinated in turmeric & cumin, Bermuda red onions and sweet peppers
- ~saffron basmati rice
- ~roulade assortment (vanilla, chocolate, and strawberry)
- ~assorted baklava
- ~freshly brewed Starbucks coffee, & assorted Tazo teas
\$80 pp

Minimum of 25 people (additional fee of \$200 for under 25)

All stations based on 60 minutes of continuous service

a 24% service charge of the total food and beverage charges (plus all applicable taxes) will be added.

Menus subject to change. *Consuming raw or undercooked meats, seafood or eggs can cause health concerns



DINNER BUFFET



Hilton

SANTA CLARA

TASTE OF INDIA

~mulligatawny soup

~beet salad

Earthbound farms organic spring mix, beets, goat cheese, mandarin oranges, lentils, toasted pumpkin seeds, & cucumber-cilantro raita (yogurt dressing)

~sundal

organic garbanzo beans, fresh grated coconut, sweet onions, mustard seed, red pepper flakes, curry, & extra virgin olive oil

~Tandoori chicken

fire grilled Mary's free range thigh & drumstick, lemon juice, salt, Greek yogurt, onions, garlic, ginger, garam masala, & cayenne pepper

~paneer masala

sweet vidalia onions, roma tomatoes, cashews, coriander, garam masala, kashmiri red chilli powder, sweet butter, bay leaf, cardamom, cinnamon, ginger, garlic, paneer, cream, & cilantro

~chicken vindaloo

spicy curry with Mary's free range chicken and potatoes with Indian spices and tomatoes

~steamed jasmine rice

~nankhatai (eggless, butter cookies),
toasted pistachios

~banana cake

~freshly brewed Starbucks coffee
& assorted Tazo teas

\$80 pp

THAT'S ITALIAN

~minestrone soup and fresh garlic croutons

~romaine hearts, herb croutons &
creamy Caesar dressing

~antipasto salad

pepperoncini peppers, Kalamata & Queen Ann olives, Molinari salami, sweet red onions,

Watsonville artichokes, garlic croutons, extra virgin olive oil, & shaved parmigiana-reggiano

~saffron rice salad, pine nuts & currants

~Sicilian stuffed beef roulades, certified angus beef flinch steak stuffed with roasted bell peppers, baby spinach our house made tapenade with Dijon mustard sauce

~four cheese individual ziti

baked pasta, house made Pomodoro sauce, zesty Italian sausage, Italian herbs, spices, ricotta, parmesan, mozzarella, & provolone cheese

~chicken picatta, Sicilian caper cream sauce

~eggplant parmesan

house made Pomodoro sauce,
mozzarella & parmesan cheese

~garlic bread

~tiramisu

~assorted cannoli

~freshly brewed Starbucks coffee,
& assorted Tazo teas

\$80 pp

BEVERAGES

~assorted soft drinks & bottled waters
\$5 each

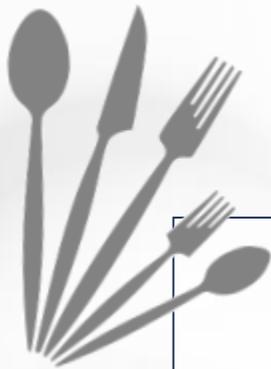
~natural & flavored mineral water
\$5.25 each

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DINNER



Hilton

SANTA CLARA

3 COURSE PLATED

Includes Freshly Baked Rolls and Butter; (1) Starter, (1) Entrée, & (1) Dessert, freshly brewed Starbucks coffee, assorted Tazo teas

Starter (select one)

- ~crisp hearts of romaine spears, toasted herb croutons, shredded parmigiana-reggiano, Caesar dressing
- ~baby organic kale salad, roasted pistachios, Laura Chenel chevre, strawberries & honey lime dressing
- ~antipasto (family style) roasted red peppers, Kalamata olives, artichoke hearts, sliced red onion, genoa salami, pepperoni, provolone cheese, grape tomato halves, romaine leaves
- ~French onion soup, sweet onions & fresh thyme, beef broth, butter toasted crostini & Swiss cheese
- ~fresh house made soup of the season

Plated Entrées (select one)

- ~rib-eye steak
- 16oz bone-in rib-eye steak (cooked medium), dusted in cracked black pepper & black lava sea salt, herb roasted potatoes, local California seasonal vegetables - \$80 pp
- ~peppercorn crusted filet mignon
- 8oz. certified angus beef (cooked medium), cracked peppercorn, rosemary cabernet reduction, roasted cauliflower & Yukon gold mashed potatoes, roasted root vegetables - \$73 pp
- ~seared Chilean sea bass
- slivers of white asparagus risotto, blistered red grape tomatoes, capers, garlic, & lime juice - \$69 pp
- ~cedar plank California king salmon
- rubbed with brown sugar & coriander, red organic quinoa and brown rice pilaf & roasted local baby vegetables - \$68 pp
- ~grilled rack of lamb
- cumin spiced lamb, sautéed shallots, caramelized garlic cloves, pomegranate demi-glace, lemon thyme orzo pasta - \$62 pp
- ~Mary's char-grilled breast of chicken
- stuffed with herbed goat cheese, angel hair pasta, blistered grape tomatoes, minced garlic, sliced cremini mushrooms, diced onions, rosemary, lemon juice, & extra virgin olive oil - \$62 pp
- ~vegetable kabobs
- organic red quinoa, achiote, cilantro, cumin, roasted peppers, red onions, sun dried tomatoes, arugula & extra virgin olive oil - \$59 pp

PLATED DESSERTS (select one)

- ~lemon curd tartlet
- ~NY style cheesecake, seasonal berries
- ~sweet mascarpone & cocoa dusted tiramisu
- ~key lime mousse cake
- ~mini flourless chocolate cake, whipped cream & seasonal berries
- ~crème brulee

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Hilton

SANTA CLARA

BARS

TOP SHELF

- ~Grey Goose Vodka
- ~Don Q Rum
- ~Bulleit Bourbon
- ~Johnny Walker Black Scotch
- ~Cazadores Reposado Tequila
- ~Bombay Sapphire Gin

DOMESTIC BREWS

- ~Budweiser
- ~Bud Light
- ~Coors Light

PREMIUM BREWS

- ~Heineken
- ~Corona
- ~Sierra Nevada
- ~Big Daddy
- ~Sam Adams
- ~Anchor Steam

HOUSE WINES

- ~Canyon Road Chardonnay, Merlot & Cabernet Sauvignon

PRICING

Bar Selection	Hosted	Cash
Top Shelf Cocktail	\$15	\$15
Imported brew	\$9	\$9
Domestic Beer	\$8	\$8
House Wine	\$9	\$9
Soft Drinks	\$5	\$5
Sparkling Water	\$6	\$6

- ~Consumption Bar prices do not include service charge & tax
- ~one bartender for every 75 guests at \$175 each
- ~cash bars, one cashier for every 3 bars at \$175 each
- ~all cash bars are subject to a \$500 minimum

PACKAGE BARS

- Top Shelf Bar
- first hour - \$40pp
- second hour - \$35pp
- additional hours - \$30pp

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