

**2011
BANQUET MENU**



A taxable 24% service charge and applicable state sales tax will be applied to all food and beverage.
Prices Subject to Change

Plated Dinners

All Plated Dinners Served with freshly brewed regular and decaffeinated coffee and assorted teas.

Pan-Roasted Chicken

Tender Local Greens

Granny Smith and Fuji Apple Salad
Banyuls Vinaigrette

Pan-Roasted Chicken

Roasted Pearl Onion, Vegetable Couscous
Crisp Pencil Green Beans, Overnight Tomato

Grand Marnier Strawberry Torte

White Chocolate Mousse with
Grand Marnier Cream
Toffee Crunch and Chocolate Chard

\$63.00 Per Person

Suggested Wine Pairing:

Seven Daughter's White Blend - \$46/Bottle
Buena Vista Pinot Noir - \$52/Bottle

Rotisserie Conrad Chicken Breast

Crisp Lolla Rosa and Oak Lettuce

Spanish Manchego Cheese, Roasted Pepper and Onion Terrine
Charred Tomato Vinaigrette

Rotisserie Conrad Chicken Breast

Rosemary and Fresh Mushrooms
Natural Chicken Fond
Sweet Potato Mash

Bailey's Tiramisu "Classico"

Ladyfinger Wrapped -Cocoa Dusted
Chocolate Twist and Cappuccino Sauce

\$65.00 Per Person

Suggested Wine Pairing:

Columbia Pinot Gris - \$48/Bottle
Buena Vista Pinot Noir - \$52/Bottle

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Plated Dinners

All Plated Dinners Served with freshly brewed regular and decaffeinated coffee and assorted teas.

Natural Filet of Beef

Applewood Smoked Chicken Risotto
Portobello Mushrooms and Broccolini
Roasted Garlic Confit

Autumn Greens

Plum Tomato, Artichoke, Seedless Cucumber and Crisp Carrots
Garden Herb Vinaigrette

Natural Filet of Beef

Shiraz Reduction
Whipped Russian Potatoes
Seasonal Vegetables

Geometric Chocolate Mousse

Ruby Raspberry Center
Roasted Pineapple Compote

\$85.00 Per Person

Suggested Wine Pairing:

Night Harvest Sauvignon Blanc - \$42/Bottle
Silver Palm Cabernet Sauvignon - \$53/Bottle

Vegetables are seasonal and subject to change

Plated Dinners

All Plated Dinners Served with freshly brewed regular and decaffeinated coffee and assorted teas.

Petit Filet of Beef and Herb Crusted Colossal Prawns

Butternut Squash Soup

Five Spice Chantilly Cream

Water Kiss Farms Heirloom Tomato

Homemade Mozzarella Orta

Argula

Extra Virgin Olive Oil, Aged Balsamic Vinegar and Tomato Water

Petit Filet and Herb Crusted Colossal Prawns

Parslied Mashed Potatoes

Fire-Roasted Vegetables

Vanilla Raspberry Crème Brûlée

Sugar Cane Caramelized Crust

Berries and Chocolate Twig

\$98.00 Per Person

Suggested Wine Pairing:

Fess Parker Riesling - \$46/Bottle

Tangley Oaks Cabernet Sauvignon - \$65/Bottle

Vegetables are seasonal and subject to change

Plated Dinners

All Plated Dinners Served with freshly brewed regular and decaffeinated coffee and assorted teas.

Petit Filet and Grilled Sea Scallops

Porcini Mushroom and Ricotta Cheese Ravioli

Confit of Plum Tomato
Wild Mushrooms
Shaved Grana Padano Cheese

Heart of Romaine

Focaccia Crisp, Ceringola Olives Thimble
Meyer Lemon Vinaigrette

Petit Filet and Grilled Sea Scallop

Potatoes Au Gratin
Roasted Garden Vegetable

Granny Smith Apple Streusel Blossom

Brandy Cherry Compote, Sweet Balsamic Reduction
Honey Drizzle Ice Cream

\$87.00 Per Person

Suggested Wine Pairing:

A by Acacia Chardonnay - \$45/Bottle
Silver Palm Cabernet Sauvignon - \$53/Bottle

Petit Filet of Beef and Grilled Chicken Breast

Butter Oak Lettuce and Endive

Cambazola Cheese
with Pomegranate Cranberry Vinaigrette

Petit Filet of Beef and Grilled Chicken Breast

Sweet Potato Mash
Garden Vegetables

Deconstructed Key Lime Pie

Sweet and Sour Doughnut Holes on Oreos
Vanilla Lime Tart
Ginger Lime Sorbet

\$87.00 Per Person

Suggested Wine Pairing:

A by Acacia Chardonnay - \$45/Bottle
Buena Vista Pinot Noir - \$52/Bottle

Vegetables are seasonal and subject to change

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Plated Dinners

All Plated Dinners Served with freshly brewed regular and decaffeinated coffee and assorted teas.

Braised Beef Short Rib

Tender Baby Leaves

Peppercorn-Crushed Turtle Creek Goat Cheese,
Local Tomato Terrine, Roasted Artichokes
Fire Pit Tomato Vinaigrette

Braised Beef Short Rib

Bordelaise Sauce
Mashed Potatoes
Roman Carrots

Dark Chocolate Fudge Cake

Vanilla Bean Chantilly Cream
Ruby Raspberry Gastrique

\$72.00 Per Person

Suggested Wine Pairing:

Night Harvest Sauvignon Blanc - \$42/Bottle
Sebastiani Zinfandel - \$46/Bottle

Vegetables are seasonal and subject to change

Restaurant Experience

The Hilton Orlando proudly presents Tableside Service. Upon being seated for your event, your guests will be presented with personalized menus with a selection of entrees from which they may choose tableside.

Restaurant Experience Dinner

Florida Gulf Shrimp

White Hominy Corn Country Succotash
Andouille Oil

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Plump Plant City Strawberries

Winter Park Bleu Cheese, Sugared Pecans and Crisp Romaine
Berry Vinaigrette

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Choice of:

Pan-Seared Loch Duart Salmon

Cucumber Purple Onion Relish
Blistered Tomato
Dill Potato

Or

Rotisserie-Style Free-Range Chicken

Lemon-Scented Risotto
Soft Spinach, Overnight Tomatoes and Roman Carrots

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Chocolate Molten Cake

Brandy Cherry Compote
Vanilla Bean Chantilly Cream

\$115.00 Per Person

Buffet Dinners

All dinner buffets are designed for 90 minutes and are served with freshly brewed regular and decaffeinated coffee and assorted hot teas.

Authentic Lombardia

Field Greens

Grape Tomatoes, Sliced Red Onions and Fresh Mozzarella
Basil Vinaigrette

Antipasto

Prosciutto, Genoa Salami, Brasaola, Roasted Red Peppers,
Black and Green Olives, Artichokes, Garbanzo Beans, Anchovies

Grilled Marinated Vegetables to Include:

Eggplant, Zucchini, and Red Peppers

Focaccia Bread and Breadsticks

Cruets of Extra Virgin Olive Oil and
Aged Balsamic Vinegar

Calamari Fritti
With Citrus Aioli

Chicken Breast with Caramelized Onions
in Walnut Pesto Sauce

Roasted Salmon
in White Wine, Capers and Cherry Tomatoes

Cheese Ravioli
in Tomato Cream Sauce

Charred Rapini
Sautéed with Extra Virgin Olive Oil and Slivered Garlic Cloves

Port Wine Panna Cotta with Berries
Pistachio Baklava
Italian Cheesecake Bites
Ricotta Cannoli
Chocolate Truffle Shooters

\$75.00 Per Person

Buffet Dinners

All dinner buffets are designed for 90 minutes and are served with freshly brewed regular and decaffeinated coffee and assorted hot teas.

Ole!

Chopped Salad of Jicama, Onions, and Red Peppers
Dressed with Olive Oil and Citrus

Mixed Field Greens with Tomato Vinaigrette

Wild Cactus Pico de Gallo
Queso Fresco

Char-Grilled Jumbo Asparagus in Lemon Herb Vinaigrette

Shrimp and Sea Scallops Ceviche

Chicken Tortilla Soup

Carne Asada
Marinated in Negra Modelo Beer
with Onion and Poblano Pepper Rajas

Chicken Breast in Mole Sauce

Grilled Dorado with Agave and Lemon

Cilantro Rice and Charro Beans

Warm Flour and Corn Tortillas
Fire-Roasted Salsa, Sour Cream and Guacamole

Sweet Plantain Mash

Cinnamon Nachos and Warm Churros
with Chocolate Sauce and Chantilly Cream

Mini Caramel Flans

Berry Shooters

Mini Triple Chocolate Rum Cakes

\$69.00 Per Person

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Buffet Dinners

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Asian Fusion

Sushi, Maki Rolls and Sashimi
Served with Pickled Ginger,
Wasabi Mustard, Soy Sauce and So Me Sauce

Marinated Tofu Salad
Edamame, Sweet Wasabi Cashews
Sesame Vinaigrette

Mesculin Greens and Romaine
Wasabi-Ginger Dressing

Golden Miso Soup
Tofu with Dried Seaweed

Sautéed Shrimp Garlic Sesame Oil

Pan-Seared Chicken Breast with
Lemongrass Emulsion

Char Sue Pork Loin

Teppanyaki Style Salmon Filet

Stir Fried Green Beans, Water Chestnuts, and Mushrooms

Bamboo Jasmine Rice

Lo Mein Noodles with Crisp Vegetables

Mandarin Orange Yuzo Tartlets
Chocolate and Roasted Macadamia Nut Mousse

Saki Pineapple and Berry Salad with Coconut

Ginger Lime Sorbet

Chocolate Drizzled Fortune Cookies

\$92.00 Per Person

Buffet Dinners

All dinner buffets are designed for 90 minutes and are served with freshly brewed regular and decaffeinated coffee and assorted hot teas.

Seasonal Backyard BBQ

Iceberg Lettuce Salad
Tossed with Eggs, Red Onions, Tomatoes, and Olives
Served with Bacon Bits
Zesty Ranch Dressing and Balsamic Vinaigrette

Roasted Corn and Tomato Shrimp Salad

Feta and Watermelon Salad with
Lychee Vinaigrette

From the Grill

Herb-Marinated Mahi-Mahi Filet with Pineapple Salsa

Baby Back Ribs with Molasses BBQ Sauce

Charred Prime Rib
Cabernet Reduction
Sliced Mini Rolls
(Attendant Required)

Fresh Corn on the Cob

Baked Potato Bar
Chive-Infused Sour Cream, Bacon Bits, Shredded Cheddar Cheese

Boston Baked Beans

Mini Jalapeño Cornbread Muffins

Ice Cold Watermelon Slices
Mini Hampton-Style Cupcakes
Warm Apple Brown Betty and Vanilla Sauce,
Southern Pecan Tarts
Mini Carrot Cakes

\$82.00 Per Person

Chef Attendant required at \$175.00 each for two hours.

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