

Hilton Orlando

DINNER BUFFET

Authentic Lombardia

*Field Greens, Selection of Fresh Pear
Tomatoes, Sliced Red Onions, Roasted Plum
Tomatoes, Mozzarella, and Basil Vinaigrette*

*Antipasto of Prosciutto, Genoa Salami,
Bresaola, Roasted Red Peppers, Black and
Green Olives, Artichokes, Garbanzo Beans,
Anchovies*

*Grilled Marinated Vegetables,
Including Eggplant, Zucchini, Fennel, Endive,
Radicchio, Red Peppers*

*Cruets of Extra Virgin Olive Oil and
Aged Balsamic Vinegar*

*Calamari Fritti with
Basil Marinara and Citrus Aioli*

*Chicken Breast in Gorgonzola Sauce and
Caramelized Onions*

*Salmon in White Wine, Capers and
Cherry Tomatoes*

Ravioli in Herb Tomato Sauce

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

Wild Mushroom Risotto

Focaccia Bread and Breadsticks

*Muscato D'Asti Panna Cotta
Pistachio Baklava*

Italian Cheese Cheesecake Bites

Tuaca Sabayon with Berries

White Chocolate Cannoli

Olé!

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

*Mixed Field Greens with Creamy Cilantro
Dressing and Sun Dried Tomato Vinaigrette*

*Tuna Carpaccio in Cilantro Lime
Mango Relish*

*Char Grilled Jumbo Asparagus in
Lemon Herb Vinaigrette*

Chicken Tortilla Soup

*Carne Asada Marinated in Negra Modelo
Beer with Onion and*

Poblano Pepper Rajas

Steamed Pork Tamales with Tomatillo Salsa

Chicken Breast in Mole Sauce

Shrimp and Sea Scallops Ceviche

*Mushroom, Zucchini, and Corn Brochette
with Cilantro Lime Butter*

Spanish Rice and Refried Beans

Warm Flour Tortillas

*Garden Salsa, Sour Cream, and Guacamole
Plantain Mash*

Tequila Laced Tropical Fruit

Mini Caramel Flan with Minted Crema

Cinnamon Buneulos and Churros

Triple Chocolate Rum Cake

Banana Nut Empanadas

**THE ABOVE PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 6.5% SALES TAX.
SERVICE CHARGE IS SUBJECT TO TAX.**



Asian Fusion

*Sushi, Maki Rolls, Sashimi
Pickled Ginger, Wasabi Mustard, and
Soy Sauce
Marinated Tofu Salad, Edamame,
Bean Sprouts, Roasted Cashews
Sesame Vinaigrette
Micro Greens Bouquets in
Wasabi Ginger Dressing
(Attendant Required)*

*Golden Miso Soup
Tofu with Dried Seaweed*

*Sautéed Shrimp in Garlic Sesame Oil
Pan-Seared Chicken Breast with
Lemongrass Emulsion
Char Sue Pork Loin
Tepaniaki Style Salmon Filet*

*Fried Green Beans, Water Chestnuts,
Mushrooms
Bamboo Jasmine Rice
Lo Mein Noodles, Crisp Vegetables*

*Candied Sugar and Petite Chocolate-Dipped
Won Ton Cookies
Mandarin Orange Yuzu Tartlet
Chocolate and Roasted Macadamia Mousse
Saki Pineapple and Berry Salad with
Coconut
Green Tea Ice Cream*

Seasonal Backyard BBQ

*Tossed Green Salad Bar
Iceberg Lettuce, Wedge Salad
Bay Shrimp, Bacon Bits, Chopped Egg,
Red Onion, Tomatoes, Olives
Thousand Island, Bleu Cheese, and
Ranch Dressing
Octopus Salad
Watermelon Salad*

From the Grill:

*Marinated Grilled Mahi-Mahi Filet
Baby Back Ribs
Charred Tomahawk Beef
BBQ Alligators Ribs
(Attendant Required)*

*Fresh Corn on the Cob
Baked Potato
Boston Baked Beans
Rolls and Cornbread*

*Diced Fruit Salad and Sliced
Water Melon*

*Hampton Style Gourmet
Chocolate Cup Cakes
Warm American Apple Brown
Betty with Vanilla Cream
Butterscotch Pecan Tartlets and Mini
Carrot Cakes
Peanut Butter and Jelly Chocolates*

***Chef Attendant (where required) at \$175 each for Two Hours,
Each Additional Hour at \$50/Chef Attendant***

***THE ABOVE PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 6.5% SALES TAX.
SERVICE CHARGE IS SUBJECT TO TAX.***

PLATED DINNER SELECTIONS

Will Include Choice of Soup or Salad, Entrée, Dessert and Coffee

Appetizers

Your choice of one cold or hot appetizer:

Chilled

Select One of the Following

*Hydroponic Bibb and Greens, Beets and
Goat Cheese Napoleon with Pomegranate
White Balsamic Vinaigrette*

*Fresh Salmon Tartar on Baby Spinach Salad
with Dill Cream Cheese Vinaigrette*

*Chilled Citrus Shrimp Garnished with Citrus
Segment and Soba
Noodles in Lemon Olive Oil Essence*

*Saffron-Poached Lobster Tail with Citrus
Segments and Baby Frisee Tossed with
Apple Cider Vinaigrette*

Hot

Select One of the Following

*Crab Cakes with
Tomato Ginger Jam*

*Pea Agnolotti, Fresh Pasta Wrapped around
Pea Puree, Tossed In Brown Butter and Mint*

*Grilled Polenta with
Mushroom Ragout Demi-Glace*

*Seared Jumbo Shrimp with Roma Tomato
Fondue Served on Top of Polenta au Gratin*

Soup or Salad

Select One of the Following with Entree

*Chilled Vichyssoise
Enhanced with Truffle Oil
Fried Leek Garnish*

*Rock Shrimp Bisque en
Croute*

*Wild Mushroom Bisque
Armagnac and Thyme*

*Mesclun Greens and a Touch of Radicchio
with Strips of Jicama, Poached Pear and
Candied Walnuts*

*Heart of Romaine Salad with Julienne of
Roasted Red and Yellow Peppers*

*Baby Arugula with Shaved Mimolette
Cheese and Dried Figs in Toasted Sunflower
Seed Dressing*

*Vine-Ripened Tomatoes, Fresh Buffalo
Mozzarella and Prosciutto di Parma Drizzled
with Basil and Olive Oil*

Intermezzo

Select One of the Following

Passion Fruit Sorbet

Raspberry Chambord Sorbet

Orange Basil Sorbet

Lemon Sorbet with Moet Chandon

Minted Mojito Sorbet

**THE ABOVE PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 6.5% SALES TAX.
SERVICE CHARGE IS SUBJECT TO TAX.**



Duet Plate

Petite Filet and Grilled Sea Scallops

Potatoes au Gratin
Braised Endives

Petite Filet and Grilled Chicken Breast

Sweet Potato Hash
Roasted Seasonal Vegetables

Poultry, Beef, and Lamb

Petite Filet

Shiraz Reduction
Pommery Mustard Mash
Sautéed Vegetables

Braised Veal Chop

Vegetable Ragout
Horseradish Mashed
Potato

Rack of Lamb

Dijon Crust
Grilled Vegetables
Oven Roasted New
Potatoes

Braised Beef Short Ribs

Bordelaise Sauce
Mashed Potato
Braised Root Vegetables

New York Strip Steak 10oz

Horseradish Mashed Potato
Cipollini Onion
Braised Root Vegetables

Rotisserie Conrad Chicken Breast

Rosemary and Forest Mushroom Pan Jus
Sweet Potato Hash

Pan Roasted Chicken Breast

Roasted Pearl Onions
Vegetable Couscous

Fish

Lemon Scented Red Snapper

Mushroom Risotto with Capers
Tomato in Balsamic Reduction

Pan-Seared North Atlantic Halibut

Wasabi Potatoes
Vegetable Medley

Pompano Filet

Tomato Garlic Confit
Fennel Mashed Potato

Green Tea Infused Salmon

Quinoa and Tomato Compote

**THE ABOVE PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 6.5% SALES TAX.
SERVICE CHARGE IS SUBJECT TO TAX.**



Dinner Desserts

Geometric Chocolate on Chocolate Mousse

*With Ruby Raspberry Center and
Roasted Pineapple Compote*

Strawberry Mascarpone Torta

*Grand Marnier Crema
And Toffee Crunch/Chocolate Chard*

Granny Smith Apple Streusel Blossom

*Golden Rum Raisins, Balsamic Sweet Reduction,
And Bee Pollen Ice Cream*

Deconstructed Key Lime Pie

*Sweet and Sour Doughnut Holes on
Oreo Roasted Meringue Tart with
Ginger Lime Sorbetto*

Crème Brûlée and Pizzette Crunch

*Vanilla Bean, Berry, Coconut, Chocolate (Your choice of one Flavor)
Sugar Cane Caramelized Crust and Pizzette Crunch on a
Mango and Raspberry Painted Plate*

***THE ABOVE PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 6.5% SALES TAX.
SERVICE CHARGE IS SUBJECT TO TAX.***