

RECEPTIONS

Reception Displays

Cascade of Vegetable Crudités

Served with Tzatzitki Sauce

Domestic Cheese Selection

Served with Crackers

Antipasto Display

*Grilled Vegetables and Italian Meats,
Tomato and Rosemary Focaccia*

Gourmet Salad Station

*Bowls of Mixed Greens and
Romaine Lettuce
Crumbled Bleu Cheese, Toasted Walnuts,
Sun-Dried Cranberries, Chopped Hard Boiled
Eggs, Sliced Mushrooms, Crumbled Bacon,
Green and Red Pepper Strips, and
Jumbo Croutons
Balsamic Vinaigrette,
Raspberry Vinaigrette and
Peppercorn Ranch Dressings
Roma Tomatoes and Fresh Mozzarella
Topped with Fresh Basil and
Balsamic Reduction Drizzle
Served with Breadsticks*

Raw Bar

*Jumbo Shrimp, Alaskan Snow Crab Claws,
Oysters and Clams on the
Half Shell
Served with Lemon Wedges, Horseradish,
Mustard Sauce and Cocktail Sauce*

Sushi and Sashimi Bar

*Variety of Sushi and Maki Rolls Displayed
and Prepared
During Your Reception
(Sushi Chef Fee Will Apply)*

Mini Burger Station

*(Portabella Burger upon Request)
Béarnaise, Garlic Aioli,
Sundried Tomato Mayo,
Ketchup, Mustard, and BBQ Sauce
Sliced Cheese Platter of Swiss, Cheddar,
Pepper-Jack, and Crumbled Bleu Cheese
Sliced Tomato, Onion, Guacamole,
Bread and Butter Pickles
Smoked Bacon, Sautéed Mushrooms,
Jalapenos*

French Fry Bar

*Tater Tots, Thin Sweet Potato,
Duck French Fries, and
Crinkle and Seasoned Wedge Fries
Whole Grain Mustard Aioli, Ketchup,
Chipotle Mayo, Malt Vinegar,
Sweet-Hot BBQ, Melted Nacho Cheese
Sauce and Ranch Dip
Lemon Pepper and Truffle Salt*

Street Vendor

*Mini Hot Dogs, Bratwurst,
Polish Sausage and Italian Sausage
Rolls, Ketchup, Grain Mustard, Kraut, Relish,
Giardiniera, Sweet Peppers and
Marinara Sauce*

Hilton Orlando

Tapas Bar

*Roasted Red Pepper Hummus,
Spicy Feta Dip, Spinach Dip, Bruschetta with
Mushrooms, Bruschetta with Gorgonzola
Cheese and Walnuts, Olive Tapenade,
Vegetable-Ranch Dip and Baba Ganoush
Pita Triangles, Bagel Chips, Crisp Veggie
Crudités, Sliced Baguettes and
Gourmet Crackers*

Chili Bar

*Vegetarian Mushroom Chili and
Spicy Beef or Turkey Chili
Toppings of Shredded Cheddar,
Sour Cream, Doritos, Jalapenos,
Macaroni Noodles and Black Olives
Cornbread and Whipped Sweet Honey Butter*

Slider Bar

*Brioche Buns on the Side
Mini Beef Burgers with
Traditional Condiments
Salmon with Dill Sour Cream
Pulled Pork with Apple Papaya Relish
Chicken with Gorgonzola and Portabella
Mushroom*

Gnudi and Gnocchi Bar

*Choose Two Sauces:
Tomato-Sage Marinara, Garlic-Parmesan,
Bolognese, Vodka Sauce,
Zesty Putanesca or White Pesto
Served with Toppings of Sautéed
Mushrooms, Chopped Rapini, Toasted Pine
Nuts, Sun-Dried Tomatoes, Peas, Grated
Asiago and Parmesan Cheeses*

Add Baby Shrimp

Carving Stations

Barbeque Pork Rib Slabs

*Choose Two Flavors from Bourbon,
Tamarind, Honey and Chili-Soy Glazed
Barbecue Sauces and Cole Slaw
Serves 32 Portions*

Pastrami or Corned Beef

*Sauerkraut, Dijon Mustard and
Thousand Island
Mini Rye Rolls
Serves 32 Portions*

Peppercorn Tenderloin of Beef

*Cognac Reduction and
Brandy Shallot Sauces
Individual Potato Pancakes
Serves 25 Portions*

Whole Round of Beef

*Vidalia Onion Fig and
Chimichurri Sauces
Individual Garlic Noodle Cakes
Serves 150 Portions*

Honey-Thyme Baked Ham

*Honey Peach and Raisin Sauces
Sautéed Maple Apple Wedges
Serves 30 Portions*

Roast Breast of Turkey

*Whiskey-Cherry Sauce and Traditional Gravy
Cranberry Loaf
Serves 18 Portions*

Chef fee is \$175.00 Per Chef for up to Two Hours, \$150.00 for each Additional Hour

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Dessert Selections

I Wish Everyday was a Sundae!

Especially when you get to Create Your Own Sundae with

These Ice Creams and Sorbets...

*Double Chocolate, Vanilla Bean, Natural Berry Sorbet
(Choose three) with an Assortment of Fruit and Chocolate Toppings,
Whipped Cream, Toasted Almonds, Walnuts, Maraschino Cherries and
Novelty Candy Sprinkles*

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Teas.

Shake It, Dust It, Dip It Break

Make your way Through Assorted Bakeries:

Mini Puffs, Pretzels, Donuts,

Granola, Sprinkles, Chantilly Cream

Sweet Glazes, Powder Sugar and Chocolate Fondue

Create your own Sweet Masterpiece. Our Pastry Chefs assist.

Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Teas.

Classic Bananas Foster

Prepared to Order with Tahitian Vanilla Bean Ice Cream

Mini Pastries to Include:

Cheesecake Bites, Double Dipped Chocolate Strawberries,

Mini Chocolate Fudge Bites, Mini Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Teas.

Dessert Stations

Our Chefs will prepare these selections at your Reception.

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Hot Hors d'oeuvres

*Chicken Dijon in
Puff Pastry*

*Spinach Goat Cheese
Mini Pizza*

*Smoked Mozzarella and
Basil in
Puff Pastry*

*Salmon Skewer in
Lemongrass Essence*

*Mini Crab Cake with
Roasted Tomato Salsa*

*Duck Pot Sticker with
Sweet Chili*

*Wild Mushroom Tart with
Bleu Cheese and Onion*

*Smoked Chicken
Quesadilla with Spicy
Mustard*

*Baby Lamb Chops
Mint Jelly*

*Lemongrass Shrimp Cakes
with
Papaya Salsa*

*Shrimp on Sugar Cane
Skewer*

*Duck Spring Rolls in
Sweet and Sour Sauce*

Cold Hors d'oeuvres

*Tropical Mini Fruit
Skewers with
Lime Kefir Yogurt*

*Smoked Duck Breast with
Pistachio on Crostini*

*Brie and Dried Cherry
Walnuts on Crostini*

*Chilled Melon Soup
Shooter with Crisp Bacon*

*Cantaloupe and Prosciutto
Cream of Balsamic*

*Demitasse of Chilled
Gazpacho and
Pan-Seared Shrimp*

*Asparagus and Lamb Loin
with
Mango-Mint Chutney*

*Watermelon Cube and
Crab Salad*

*Grilled Scallop with Mango
and Cilantro Relish*

*Beef Carpaccio with
Capers and Olive Oil*

*Ahi Tuna Carpaccio with
Chile-Lime*

*Maryland Crab and
Papaya Salad in Individual
Spoons*

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SPECIALTY RECEPTIONS

Ultra Lounge

Appetizers

Thai Basil Bruschetta with Tomato and Jalapenos

Ahi Tuna Tartar Tostada with Corn and

Avocado Crispy Wonton Chips

Lollipop Chicken Drumettes with

Spicy Chili Mayonnaise

Hoisin BBQ Ribs Caramelized in a Spicy Hoisin Sauce

Vegetable Medley of Fresh Vegetables in

Tomato Garlic Chili

Small Plates

Panko Crusted Calamari with

Lime Chili Dipping Sauce

Green Apple and Celeriac Salad with

Chili Flake Mayonnaise

Asparagus and Shrimp Tossed with

Black Pepper Vinaigrette

Green Beans and Fried Tofu with

Colman Mustard Emulsion

Wrapped Nori Scallops and Wasabi Mango Salsa

Action Stations

Sautéed Dungeness Crab Cake,

Micro Greens and Spicy Aioli

(Chef Required)

Whole Beef Tenderloin,

Carved to Order,

Served with Buttermilk Mashed Potatoes and

Cabernet Sauce

(Chef Required)

Mini Pastries to Include:

Chocolate Truffle Shots

Fruit Friandese and Caramel Puffs

Rose Water and Almond Macaroons

Grand Marnier Sabayon Fresh Berry

Lady Gala Caramel Apples

Cheesecake Lollipops

Gastro Pub

Appetizers

Smoked Salmon and Dill Cucumber on Black Bread

Mini Lobster and Grilled Cheese Sandwiches

Roasted Eggplant Tartine

Pickup Sticks Chicken with Chipotle Aioli

Cheese Plate of Artisanal Cheese and

Grilled Baguette

Small Plates

Raw Oyster Shooters with

Tequila Ginger Cocktail Sauce

Charcuterie of Prosciutto, Sopressata,

Rosette de Lyon, and Grilled Baguette

Roasted Beet Salad with

Goat Cheese and Frisee Lettuce, Smoked Duck

Mini Onion Soup

Grilled Cheese Sandwiches

Action Stations

Housemade Ricotta and

Spinach Gnudi

Parmesan Regiano with

Warm Truffle Oil

(Chef Required)

Fish and Chips with

Red Pepper Remoulade

Levy's Coconut Macaroon

Chocolate Brownie Lollipops

Lemon Cream and Ginger Shooter

Almond Streusel Bites

White Chocolate Strawberries

Pate Fruit Gelee

SPECIALTY RECEPTION, CONT.

Brewery House

Appetizers

Crab and Artichoke Dip Served with Crostini
Mini Sliders of Mini Burgers on
Rolls with Condiments
Chicken Lollipops with
Spicy BBQ Sauce
Warm and Spicy Olive Medley
Mini Potato Skins with Condiments

Small Plates

Corn Chowder Shooters with Crispy Bacon
Deconstructed Heirloom Tomato Salad
Boneless Short Ribs in
Rich Cabernet Reduction
Tuna Carpaccio on Micro Greens with
Lime Emulsion
Grilled Lamb Chops with Mint Jus

Action Stations

Coffee-Rubbed Strip Loin of Beef with Au Jus
and Roasted Asparagus
Carved to Order
(Chef Required)

Chili Station

Vegetarian Mushroom Chili with
Spicy Beef or Turkey Chili
Toppings of Shredded Cheddar, Sour Cream,
Doritos, Macaroni Noodles,
Jalapenos, Black Olives
Cornbread and Whipped Sweet Honey Butter

Sun Cut Watermelon

Root Beer Shakes
Moonshine Vanilla Ice Cream
Spicy Bourbon Pecan-
Granny Smith Apple Tartlets
Carrot Cake Mascarpone Terrine

Latin Chic

Appetizers

Watermelon Cubes
Crab Salad
Assorted Ceviche Shooters
Skewers of Beef with
Chimichurri Sauce
Tropical Mini Fruit Skewers with
Lime Kefir Yogurt

Small Plates

Tuna Bocadillos Sandwich
Potato Salad with Pancetta and
Brown Butter Dressing
Barramundi Carpaccio with
Mango Relish and Cilantro
Manchego Cheese, Quince Ruban
Grilled Sea Scallops with
Chili-Lime

Action Stations

Goat Cheese Crusted
Leg of Lamb with
Sundried Tapenade
Carved to Order
(Chef Required)

Sautéed Shrimp and
Scallops Escabeche
(Chef Required)

Cuban Coffee Station

Warm Berry Empanadas

Churros and Cinnamon Buneulos
Mini Cajita Caramel Flan with Fresh Berries
Spicy Chocolate Pecan Bites and Chantilly
Cream
Canela Tres Leches

SPECIALTY RECEPTION, CONT.

Island Lifestyle

Appetizers

*Lollipops of Chicken Drummettes with
Mango BBQ Glaze and
Jerk Remoulade
Roasted Tomato Shooters Simmered with
Roasted Garlic Oyster
Citrus and Black Peppered
Filet Mignonette
Beef Sate with Tamarind Essence
Slow-Roasted Pulled Pork with Sweet Potato
Chips*

Small Plates

*Warm Black Pepper-Encrusted Goat Cheese
with Citrus Relish
Mini Sea Scallops Sliders with
Broccoli Slaw and Chipotle Aioli
Beet Salad and Arugula
Tossed with Mustard Vinaigrette
Crispy Calamari and
Cherry Peppers
Surf Tacos of Black Bass and Chipotle Cream*

Action Stations

*Pan-Seared Rare Lemon Grass Encrusted
Ahi Tuna with
Cilantro Oil Drizzle
Chef Required*

*Grilled to Order Crab Cakes,
Laid over a Sweet Chili
Mustard Sauce
Chef Required*

Sun Soaked Fruit, Melon and Berries

*Sugar Cane Tapioca
Pineapple Rum Cake
Chocolate Coconut Thimble
Macadamia Brittle Gelato*

Branded "A La Carte" Steak and Seafood Experience

Under development

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

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