



## *Wedding Menu*

### *Sample 1*

*Butler Passed Hors D'oeuvres  
(Based on four pieces per person)*

*Bruschetta*

*Brie Tartlet*

*Pecan Chicken Tenders*

*Crab Spring Rolls with Sesame Crust*

*Plated Dinner Menu*

*Herb Crusted Goat Cheese Salad*

*Wild Greens, Raspberries, Caramelized Walnuts*

*Balsamic Vinaigrette Dressing*

*Dinner Wine Service*

*Three Hour Call Brand Bar*

*Choice of Entrees:*

*Seared Balsamic Herb-Marinated Chicken*

*Madeira and Crimini Mushroom Reduction*

*Roasted Garlic Mashed Potatoes*

*Seasonal Vegetables*

*Or*

*Basil Pesto-Seared Salmon*

*Lemon-Caper Butter Sauce*

*Parsley-Roasted Garlic Mashed Potatoes*

*Seasonal Vegetables*

*Champagne Toast*

*Customized Wedding Cake*

*Assorted Rolls and Hilton Butter*

*Freshly Brewed Regular Coffee, Decaffeinated Coffee and Iced Tea*





## *Wedding Menu*

### *Sample 2*

*Butler Passed Hors D'oeuvres*

*(Based on four pieces per person)*

*Teriyaki Chicken*

*Ahi Stacks*

*Black Bean Empanada*

*Steak Churrasco Kabob*

*Plated Dinner Menu*

*Caesar Salad*

*Garlic Herb Croutons, Sun-Dried Tomatoes, Shaved Parmesan Cheese*

*Creamy Caesar Dressing*

*Dinner Wine Service*

*Three Hour Call Brand Bar*

*Chive and Herb Marinated Center Cut Sirloin & Chili Roasted Shrimp*

*Boursin Herbed Cheese and Chanterelle Mushroom Jus*

*Seasonal Root Mash and Seasonal Vegetables*

*Champagne Toast*

*Customized Wedding Cake*

*Assorted Rolls and Hilton Butter*

*Freshly Brewed Regular Coffee, Decaffeinated Coffee and Iced Tea*





## *Wedding Menu*

### *Sample 3*

*Butler Passed Hors D'oeuvres  
(Based on four pieces per person)*

*Bruschetta*

*Brie Tartlet*

*Pecan Chicken Tenders*

*Crab Spring Rolls with Sesame Crust*

*Buffet Dinner*

*Salads~*

*Platters of Iceberg Wedges & Tomatoes  
Topped with Gorgonzola & Shaved Onions*

*Ranch Dressing*

*Spinach & Walnut Salad*

*Dried Cranberries, Gorgonzola Cheese &  
Balsamic Vinaigrette Dressing*

*Orecchiette Pasta*

*Basil, Mint, Parsley, Tomatoes, Garlic,  
Scallions, Feta Cheese, Grated Parmesan  
& Olive Oil*

*Entrees~*

*Seared Balsamic Herb-Marinated Chicken  
With Madeira and Crimini Mushrooms Reduction*

*Lemon-Pesto Baked Salmon*

*With Wilted Arugula and Saffron Cream Sauce*

*Carved Prime Rib with Au Jus*

*Horseradish Sauce & Sliced Rolls*

*Accompaniments~*

*Chef's Selection of Fresh Seasonal Vegetables*

*Oven Roasted Garlic-Herb mashed Potatoes*

*Dinner Wine Service*

*Three Hour Call Brand Bar*

*Champagne Toast*

*Customized Wedding Cake*

*Assorted Rolls and Hilton Butter*

*Freshly Brewed Regular Coffee, Decaffeinated Coffee and Iced Tea*

