



# Hilton

ATLANTA/MARIETTA HOTEL  
& CONFERENCE CENTER

RECEPTION

## CARVING STATIONS

Roast Turkey Breast  
Served with Natural Pan Gravy and Cranberry  
Relish  
\$9 per person

Honey Glazed Ham  
Served with Rum Raisin Sauce and Assorted  
Mustards  
\$9 per person

Prime Rib of Beef  
Served with Au Jus and Horseradish Sauce  
\$12 per person

Roast Beef Tenderloin  
Served with Wild Mushroom Sauce and Tarragon  
Aioli  
\$15 per person

Top Round of Beef  
Served with Jack Daniels Sauce and Marinated  
Mushrooms  
\$10 per person

## DESSERT DISPLAYS

Shortcake Sampler  
Lemon Shortcake with Strawberry, Peach, and  
Blueberry Toppings. Served with Flavored Whipped  
Creams  
\$8 per person

Brownie Delight  
Brownies and Blondies with Caramel, Butterscotch,  
Chocolate, Raspberry, and Strawberry Sauce  
\$9 per person

Easy as Pie  
Bourbon Pecan, French Silk, Coconut Cream,  
Lemon Meringue, Apple, and Blueberry Pies with  
Fresh Whipped Cream  
\$9 per person

Mini Dessert Display  
Assorted Mini Desserts to Include Éclairs, Cream  
Puffs, Cheesecakes, Cookie Bars, and Petite Tortes.  
Chocolate Fondue with Fresh Fruit, Pound Cake,  
and Marshmallows  
\$12 per person

*All Carved Items are Served with Assorted Breads and Rolls*

*\*All Carving Stations Require an Attendant at \$75, per 100 people*

*Please add 22% service charge and 6% tax to all menu pricing*

*Last updated May 6, 2015*