



Hilton

ATLANTA/MARIETTA HOTEL
& CONFERENCE CENTER

PLATED DINNER MENUS

DINNER SALADS

Please Choose One of the Following Salads:

Georgia Field Greens - Field Greens with Grape Tomatoes, Cucumber, Alfalfa Sprouts, Shredded Carrots, and Honey Mustard Vinaigrette

Classic Caesar - Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing

Spinach Salad - Baby Spinach Leaves with Red Onions, Candied Walnuts, Dried Cranberries, Feta Cheese, and Warm Balsamic Bacon Vinaigrette

Marietta Salad - Bibb Lettuce, Mandarin Oranges, Dried Cherries, Cucumbers and Grape Tomatoes with Sweet Vidalia Onion Dressing

DINNER ENTRÉES

Filet Mignon
Seasoned and Seared in Cast Iron Served with Smoked Vidalia Onions and Herb Butter Madeira Essence
\$52 per person

Roast Tenderloin of Beef
Whole Beef Tenderloin Seared and Roasted, Thin Sliced, with a Port Wine Glaze Served on a Gorgonzola and Sourdough Crouton
\$52 per person

Chicken Saltimbocca
Sautéed Chicken Breast with Mushrooms, Sage, Prosciutto Ham, and Topped with Mozzarella Cheese
\$39 per person

Grilled Free-Range Chicken
Lightly Marinated Free-Range Chicken Breast with Peach and Vidalia Onion Chutney
\$43 per person

DINNER ENTRÉES *(continued)*

Cashew Crusted Grouper
Cashew Crusted Grouper with Blood Orange Puree
\$48 per person

Herb Encrusted Salmon
Salmon Fillet Dredged in Fresh Herbs, Sautéed, and Topped with Lobster and Shitaki Mushrooms, finished with Champagne Essence
\$48 per person

Grilled Salmon
Salmon Fillet Grilled and Topped with Tomato Basil Provencal and Sautéed Rock Shrimp
\$48 per person

DINNER DESSERTS

Please Choose One of the Following:

Chocolate Trilogy
Chocolate Marquis
White Chocolate Passion Fruit
Lemon Chantilly
Key Lime Calypso
Praline Cheesecake
Tuxedo Cheesecake

DUAL ENTRÉE DINNERS

Combine any of the Following Items with Chef's Choice of Sauces and Accompaniments:

Filet Mignon, Sliced Beef Tenderloin, Grilled or Sautéed Chicken Breast, Grilled or Roasted Salmon, Prawns, Lobster Tail
\$56 - \$69 per person

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

Last updated May 6, 2015