



# 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 23% service charge and 6% tax to all menu pricing*

*Last updated May 26, 2017*