



Hilton

ATLANTA/MARIETTA HOTEL & CONFERENCE CENTER

Italian Buffet

Minestrone Soup
Caesar Salad Bar – Romaine Lettuce, Grilled Chicken, Shrimp, and Steak, Shredded Parmesan Cheese, Croutons, Caesar Dressing, Basil Vinaigrette. Antipasto display with Fresh Mozzarella, Marinated Tomatoes, and Grilled Vegetables

Please Choose Two of the Following Entrees:

Baked Beef Cannelloni with Basil Marinara Sauce and Fontina Cheese
Chicken Piccata with Lemon Butter and Capers
Tilapia Milano with Stewed Tomatoes, Artichokes, and Garlic
White Wine Penne Pasta with Extra Virgin Olive Oil, Garlic, White Wine, and Butter Sauce

Roasted Fingerling Potatoes with Fresh Oregano and Olive Oil

Seasonal Steamed Vegetable Medley
Focaccia and Ciabatta Rolls
Tiramisu and Biscotti

\$38 per person

South of The Border Buffet

Tortilla Soup
Corn, Black Bean, and Tomato Salad
Tossed Mixed Greens with Tomatoes, Cucumbers, Peppers, Green Onions, Alfalfa Sprouts, and Avocado, Served with Creamy Garlic and Cilantro Dressing, and Tomatillo Lime Vinaigrette
Beef and Chicken Fajitas with Peppers, Onions, Guacamole, Sour Cream, Shredded Sharp Cheddar Cheese, and Salsa, Served with Warm Flour Tortillas
Mexican Rice
Refried Beans
Fresh Corn Tortilla Chips
Churros with Honey and Chocolate Sauce

\$38 per person

New Englander Buffet

New England Clam Chowder
Boston Bibb Lettuce with Bacon, Hard Boiled Eggs, and Crumbled Blue Cheese, Served with Ranch and Italian Dressings
Sweet and Spicy Cole Slaw

Please Choose Two of the Following Entrees:

Beer Battered Cod
New England Boil with Shrimp, Clams, Potatoes and Corn
Maple Glazed Baked Chicken

Fried Potatoes
Seasonal Steamed Vegetable Medley
Parker House Rolls and Butter Apple
Brown Betty and Boston Cream Pie
\$36 per person

Southwestern Buffet

Brunswick Stew
Margarita Fruit Salad
Mixed Field Greens with Chayote Squash, Black Beans, Tomatoes, Avocados, Fried Onions, and Shredded Cheddar Cheese, served with Green Chili Ranch Dressing or Honey-Lime Vinaigrette

Please Choose Two of the Following Entrees:

BBQ Beef Brisket
Grilled Chipotle Chicken
Baked Gulf Grouper with Roasted Corn Pico and Poblano Pepper Sauce

Baked Potato Casserole
Steamed Seasonal Vegetable Medley
Corn Muffins
Kahlúa Soaked Bread Pudding and Apple Crisp
\$37 per person

Southern Buffet

Brunswick Stew
Potato Salad and Cole Slaw
Mixed Greens with Tomatoes, Cucumbers, Hard Boiled Eggs, Red Onions, and Croutons

Please Choose Two of the Following Entrees:

Southern Fried Chicken
BBQ Pulled Pork or BBQ Pulled Chicken
Catfish and Hushpuppies

Mac-n-Cheese
Collard Greens
Steamed Seasonal Vegetable Medley
Buttermilk Biscuits
Strawberry Shortcake and Pecan Pie
\$36 per person

New York Deli Buffet

Chicken Noodle Soup
German Potato Salad
Creamy Cole Slaw
Cobb Salad with Grilled Chicken, Bacon, Tomato, and Chopped Eggs, Served with Ranch and Italian Dressings.
Tuna Salad
Sliced Roast Beef, Salami, Capicola, Black Forest Ham, Smoked Turkey, Corned Beef, Sliced Swiss, Cheddar, Provolone, Muenster Cheese
Relish Tray
Assorted Deli Breads and Rolls
Mustards and Mayonnaise
Strawberry Cheesecake and Carrot Cake
\$34 per person

Minimum of 25 People Required for Buffets

Please add 23% service charge and 6% tax to all menu pricing

Last updated May 26, 2017