



**Hilton**

ALBANY

## CONTINENTAL BREAKFAST BUFFETS

### CONTINENTAL BREAKFAST

**Classic Continental Breakfast \$16**

Freshly Brewed Regular & Decaffeinated Coffees, Hot Teas, Chilled Orange, Apple & Cranberry Juices.  
Assorted Mini Bagels, Danishes, Specialty Muffins and Croissants Served with Fruit Preserves, Cream Cheese and Butter.  
Whole Fresh Seasonal Fruit Display

**Executive Continental Breakfast \$22**

Freshly Brewed Regular & Decaffeinated Coffees, Hot Teas, Chilled Orange, Apple & Cranberry Juices.  
Sliced Fresh Fruit Display with Seasonal Berry Garnish  
Assorted Mini Bagels, Danishes, Specialty Muffins, Coffee Cake and Croissants Served with Fruit Preserves, Cream Cheese and Butter  
Individual Fruit Yogurts  
Array of Individual Cold Cereals with Whole and Skim Milk

### CONTINENTAL ENHANCEMENTS

**Fresh Sliced Fruit add \$4**

Selection of Seasonal fresh fruit to include Cantaloupe, Golden Pineapple, Honeydew Melon with a Seasonal Berry Garnish

**Mini Egg Croissant Sandwiches add \$5**

Flaky Miniature Croissants filled with Melted Cheese and Bacon or Ham

**Yogurt, Granola & Fruit Parfaits add \$6**

Organic Vanilla Yogurt & Granola Parfaits with Fresh Seasonal Berries



## BREAKFAST BUFFETS

All Breakfast Buffets served with Freshly Brewed Regular & Decaffeinated Coffees, Hot Teas  
To substitute Turkey Bacon or Turkey Sausage, add \$2  
Add Almond & Soy Milk to your coffee station, add \$2

### **Classic \$22**

Scrambled Eggs, O'Brien Potatoes, Maple Syrup Sausage and Apple Wood Smoked Bacon  
Seasonal Sliced Fresh Fruit to include sliced Cantaloupe, Golden Pineapple & Honeydew Melon with Fresh Seasonal Berries  
Assorted Mini Danish, Specialty Muffins and Croissants served with fruit preserves and sweet butter  
Selection of Chilled Orange, Cranberry and Apple Juices

### **A Step Above \$26**

Oatmeal served with brown sugar and raisins  
Array of Individual Cold Cereals served with Whole and Skim Milk  
Scrambled Eggs, Breakfast Potatoes, Maple Syrup Sausage and Apple Wood Smoked Bacon  
Homemade French Toast with Warm Maple Syrup  
Seasonal Sliced fresh fruit to include sliced Cantaloupe, Golden Pineapple & Honeydew Melon with Fresh Seasonal Berries  
Assorted Mini Danish, Specialty Muffins and croissants served with fruit preserves and sweet butter  
Selection of Chilled Orange, Cranberry and Apple Juices

### **European \$35**

Seasonal Sliced fresh fruit to include sliced Cantaloupe, Golden Pineapple & Honeydew Melon with Fresh Seasonal Berries  
Hard Boiled Eggs  
A Selection of Dried Fruits: Apricots, Figs, Cranberries, Raisins  
Coffee Cake, Croissants, Assorted Bagels and Warm Baguette served with fruit preserves, cream cheese and sweet butter  
Sliced Prosciutto, Dry Salami, Black Forest Ham and Swiss Cheese  
House Made Vodka Cured Salmon with Lemon, Capers, Sliced Tomatoes, and Onions  
Selection of Chilled Orange, Tomato, Cranberry and Apple Juices

### **'The Egg' \$34**

Oatmeal served with brown sugar and raisins  
Array of Individual Cold Cereals served with Whole and Skim Milk  
Scrambled Eggs with your choice of: Wild Mushrooms, Diced Ham or Chives  
Home Fries, Maple Syrup Sausage and Smoked Bacon  
Seasonal Sliced fresh fruit to include sliced Cantaloupe, Golden Pineapple & Honeydew Melon with Fresh Seasonal Berries  
Assorted, Specialty Muffins and croissants served with fruit preserves and sweet butter  
Selection of Chilled Orange, Cranberry and Apple Juices



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## BREAKFAST ENHANCEMENTS

**Made to Order Omelets** add \$9  
(\$175 per Chef Attendant Fee Applies)

Individually prepared Omelets with your choice of Diced Ham, Red & Green Bell Peppers, Onions, Tomatoes, Mushrooms & Cheddar Cheese,

Egg Whites or Cholesterol Free Egg Substitute available upon request +\$2

**Pancake or Waffle Bar** add \$7  
(\$175 per Chef Attendant Fee Applies)

Golden Pancakes or Waffles served with Sweet Butter and Warm Maple Syrup  
Accompanied by Strawberries, Blueberries, Pecans, Chocolate Chips and Whipped Cream

**House Made Vodka Cured Salmon** \$95 per side  
(serves 25 people)

Served with Lemon, Capers, Sliced Tomatoes, Onions, Cream Cheese and Assorted Mini Bagels

**French Toast** add \$7  
Prepared traditionally and served with Warm Maple Syrup

**Oatmeal** add \$4  
Served with Brown Sugar, Walnuts, Raisins and Warm Milk

**Gluten Free Oatmeal** add \$8  
Served with Brown Sugar, Walnuts, Raisins and Warm Milk

**Grits** add \$4

**Gourmet Breakfast Spreads Bar** add \$3  
Creamy Strawberry Butter, Chervil Butter, Chive Cream Cheese & Honey Walnut Cream Cheese spreads

**Premium Coffee Service** add \$5  
(In addition to coffee on the menu) Hazelnut, Vanilla, Raspberry & Almond Coffee Syrups, Variety of Biscotti, Cinnamon Sticks & Crystallized Sugar Sticks



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## PLATED BREAKFASTS

All plated Breakfast selections are served with fresh Orange Juice, assorted breakfast breads and Freshly Brewed Coffee or Tea

### **Traditional Breakfast \$19**

Scrambled Eggs with Fine Herbs, O'Brien Potatoes and your Choice of One:

Maple Syrup Sausage

Smoked Bacon

Turkey Bacon/ Turkey Sausage +\$2

### **Comfort Breakfast \$21**

Cornflake crusted French Toast served with Warm Maple Syrup and Sweet butter with your Choice of One:

Maple Syrup Sausage

Smoked Bacon

Turkey Bacon/ Turkey Sausage +\$2

### **Hungryman Breakfast \$24**

Petite Sirloin, Scrambled Eggs with Chives, Breakfast Potatoes and Grilled Tomato Gratin

## BOXED BREAKFAST

### **Continental \$12**

Chilled Orange Juice, Bagel with cream cheese and butter, Whole Piece of Fruit, Granola Bar

Stationed To Go freshly brewed Coffee and Tea

### **Egg Sandwich \$17**

Chilled Orange Juice, Fruit Granola Bar, Croissant, Egg & Cheese Sandwich

Stationed To Go Freshly Brewed Coffee and Tea

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests in required.

A small group fee of \$100.00 per meal may apply for groups under 20.



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## SPECIALTY BREAKS

All breaks include Soft Drinks, Freshly Brewed Coffee and Teas for 1 ½ hours and are priced per person unless otherwise indicated

### **Ole \$13**

Tortilla Chips, Chili con Queso, Guacamole and Salsa

### **Trail Mix Station \$14**

Oat Clusters, Shredded Coconut, Chocolate Chips, Almonds, Dried Cranberries, Pistachios, Dried Apricots, Sunflower Seeds, M&M's, Raisins and Walnuts

### **The Bavarian \$14**

Warm Soft Pretzels with Honey-Dijon and Yellow Mustards and Assorted Mixed Nuts

### **Chocolate Heaven \$16**

Strawberries with White Chocolate Dipping Sauce, Chocolate Covered Pretzel Rods, Chocolate Chip Cookies, Iced Chocolate Brownies

### **Sweet Bars \$14**

Assortment of Deep Dutch Brownies, Triple Berry Crumble, Luscious Lemon Bars and Date Squares

### **Fondue \$15**

Dark and White Chocolate Fondue, Whole Strawberries, Large Marshmallows, Biscotti, Assorted Petit Fours, Rice Crispy Treats

### **Fresh Sliced Fruit \$12**

Selection of Seasonal fresh fruit to include Cantaloupe, Golden Pineapple, Honeydew Melon with a Seasonal Berry Garnish

### **Healthy Choice \$14**

Crisp Vegetables with Spinach Dip, Pita chips with Sundried Tomato Hummus, Assorted Whole & Sliced Fruit, and Bowls of Mixed Nuts and Dried Fruit

### **Premium Coffee Enhancement add \$5**

(In addition to included coffee service)

Hazelnut, Vanilla, Raspberry & Almond Coffee Syrups, Variety of Biscotti, Cinnamon Sticks & Crystallized Sugar Sticks



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## BY THE BUNCH

### **New York Assorted Jumbo Bagels**

\$49 per dozen

Served with Flavored Cream Cheeses and Butter

### **Coffee, Tea and Decaf**

\$7 per person

### **Coffee, Tea and Decaf, Assorted Sodas**

\$11 per person

### **Assorted Danishes**

\$34 per dozen

### **Assorted Muffins**

\$34 per dozen

### **Doughnut Shop**

\$47 per dozen

Assorted Local Cider Belly Donuts

### **Freshly Baked Assorted Cookies**

\$30 per dozen

### **Iced Chocolate Brownies**

\$31 per dozen

### **Granola Bars**

\$30 per dozen

### **Individual Fruit Chobani Yogurt**

\$5 each (charged on consumption)

### **Soft Pretzels with Assorted Mustards**

\$44 per dozen

### **Mixed Nuts**

\$22 per pound

### **Tortilla Chips with Salsa**

\$15 per pound

### **Fresh Whole Fruit**

\$3 each

### **King Size Candy**

\$3.25 each

Hershey (plain or w/ almonds), Twix, Reese's Peanut Butter Cups

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## ALL DAY OPTIONS

Quick Planning Meals & Breaks

**#1 All Day \$57**

Classic Continental Breakfast  
Mid-Morning Coffee Service  
Deli Lunch Buffet  
Ole Afternoon Break

**#2 All Day \$61**

Classic Continental Breakfast With Vanilla Yogurt & Granola Parfait with Fresh Blueberries & Raspberries  
Mid-Morning Coffee Service  
Hot Entrée Luncheon Buffet  
The Bavarian Afternoon Break

**#3 All Day \$65**

Breakfast Buffet & Waffle Bar  
Mid-Morning Coffee Service  
Plated Chicken Caesar Salad  
Chocolate Heaven Afternoon Break

**#4 All Day \$62**

Breakfast Buffet  
Mid-Morning Premium Coffee Service  
Deli Lunch Buffet  
Fondue Afternoon Break enhanced with Saratoga® Spring & Sparkling Waters



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## PLATED LUNCH

### CHILLED ENTRÉES

Freshly Brewed Regular & Decaffeinated Coffees, Hot Teas, Chef's Selection of Cakes and Pies.  
The highest price prevails if multiple entrees are chosen.

#### **Chicken Caesar Salad \$24**

Chopped Romaine Lettuce, Shredded Parmesan Cheese, and Toasted Herb Croutons, Topped with Creamy Caesar Salad Dressing

#### **Cobb Salad \$26**

Crisp Romaine Lettuce with Smoked Ham, Turkey, Crumbled Bleu Cheese, Bacon, Hardboiled Egg and Creamy Ranch Dressing

#### **Asian Chicken Salad \$25**

Crunchy Iceberg Lettuce and Shredded Cabbage Served with Ginger Marinated Chicken, Julienned Carrots, Toasted Peanuts and Miso Vinaigrette

#### **Spinach and Cheese Quiche \$23**

Mixed with Super Food Salad

Substitute Seasoned Grilled Skirt Steak add \$4 | Substitute Grilled Gulf Shrimp add \$6

### LUNCHEON ENTRÉES

Plated Entrées are served with your choice of Garden or Caesar Salad, Freshly Brewed Regular & Decaffeinated Coffees and Hot Teas, Chef Selection of Cakes and Pies

#### **Hanger Steak \$29**

Grilled Hanger Steak with Baby Red Bliss Potato Wedges, and Zucchini Medley

#### **Bourbon Glazed Salmon \$27**

Bourbon Glazed Salmon with Brown Rice, Red Quinoa and Broccoli Florets

#### **Jumbo Cheese Ravioli \$24**

Jumbo Cheese Ravioli with Roasted Tomato Ragu

#### **Basil Marinated Chicken Breast \$27**

Basil Marinated Chicken Breast with Sautéed Spinach and Mushrooms, Rainbow Israeli Couscous





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## BOX LUNCHES

\$26 Per Person

All Boxed Lunches are served with Pasta Salad OR Sea Salt Kettle Chips, piece of Seasonal Fruit, Chocolate Chunk Cookie OR Iced Chocolate Brownie, and a Bottled Water

### **Thanksgiving Day Turkey Sandwich**

Oven Roasted Turkey Breast, Crisp Lettuce, Tomato & Cranberry Mayonnaise on Whole Wheat Bread

### **Roast Beef and Sharp Cheddar**

Served on a French Roll, Crisp Lettuce and Sliced Tomato

### **Vegetarian Wrap**

Roasted Eggplant, Hummus, Red Peppers, Wild Greens

### **Black Forest Ham and Swiss Cheese**

Served on Marble Rye Bread, Crisp Lettuce and Sliced Tomato

### **Steak and Red Onion Wrap**

Sliced Skirt Steak, Boursin Cheese, Red Onions, Baby Mixed Greens and Sundried Tomatoes



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## HOT LUNCHEON BUFFET

Enjoy a Scrumptious Themed Hot Entrée Buffet  
Served with Freshly Brewed Regular & Decaffeinated Coffees & Hot Teas

### **Mexican Fiesta \$30**

Black Bean Soup  
Tri-Color Tortilla Chips with Salsa  
Mixed Greens with Oranges and Sliced Almonds, Chef's Choice of Two Dressings  
Black Bean and Corn Salad  
Jicama Salad with Cilantro and Mango  
Chicken, Beef and Vegetable Fajitas  
Flour Tortillas  
Shredded Lettuce Diced Tomatoes, Cheddar Cheese and Sour Cream  
Vegetarian Refried Beans  
Southwestern Rice with Cumin  
Coconut Macaroons  
Dolce de Leche Cheesecake

### **Tuscany Italian \$30**

Italian Wedding Soup  
Caesar Salad Station with Crisp Romaine, Oven Roasted Croutons, Shaved Parmesan Cheese and Sundried Tomatoes  
Tuscan White Bean Salad with Rosemary  
Fresh Mozzarella, Tomato and Spinach Salad  
Chicken Parmesan  
Four Cheese Lasagna  
Sautéed Broccolini with Garlic  
Herb Roasted Red Potatoes  
Tiramisu  
Biscotti



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## HOT ENTRÉE BUFFET CONT.

### **Asian Inspired \$33**

Wonton Soup

Fruit Salad

Wild Baby Greens with Daikon Sprouts, Mushrooms, Tomatoes, Shredded Carrots and an Orange-Ginger Vinaigrette  
Sesame Rice Noodle Salad with Mint and Roasted Peanuts

Herb Crusted Ginger Salmon

Green Curry Chicken with Coconut and Lime

Vegetable Stir-Fry with Sweet Chili

Steamed Jasmine Rice

Snow Peas and Water Chestnuts

Fortune Cookies

Coconut Custard Pie

### **Mediterranean \$36**

Minestrone Soup

Tomato, Olive and Feta Salad

Chopped Crisp Lettuce tossed with Cucumbers, Radishes, Tomatoes and Carrots

Chef's Choice of Two Dressings

Chicken Marsala with Mushrooms

Garlic and Herb Sliced Flank Steak

Romescos

Potato Pierogis with Onion and Chives

Roasted Rosemary Potatoes

Baklava Pastel

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## CHILLED LUNCHEON BUFFETS

All Chilled Lunch Buffets Served With Tomatoes, Green Leaf Lettuce, Sliced Onions and Kosher Dill Pickles, Dijon Mustard, Yellow Mustard and Mayonnaise, Assorted Kettle Chips and Freshly Brewed Regular & Decaffeinated Coffees and Hot Teas

### **Deli \$28**

Warm Tomato Bisque with Parmesan

Fresh Fruit Salad

Garden Salad with Tomatoes, Cucumbers and Carrots served with Ranch and Herb Vinaigrette

Penne Pasta Salad with Oven Roasted Tomatoes, Kalamata Olives and Pesto

Sliced Black Forest Ham, Roasted Turkey and Roast Beef

Sliced Roasted Vegetable Platter

Cheddar, Swiss and American Cheeses

Whole Wheat, White and Marble Rye Breads

Chef's Selection of Cakes and Pies

### **Sandwich Board \$30**

Warm Tomato Bisque with Parmesan

Sliced Fruit and Berry Display

Chef Cliff's Famous Potato Salad

Caesar Salad Station with Crisp Romaine, Oven Roasted Croutons, Shaved Parmesan Cheese and Sundried Tomatoes

Pre-Made Sandwiches (select 3):

Thanksgiving Day Turkey Sandwich on Whole Wheat

Black Forest Ham and Swiss on Marble Rye

Roast Beef and Cheddar on a French Roll

Tuna Salad on White Bread

Chicken Salad on Whole Wheat

Roasted Vegetable and Hummus Wrap

Accompanied with:

New York Cheese Cake with Strawberries

Chocolate Chip Cookies

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## VEGAN/GLUTEN FREE LUNCH BUFFET

\$32 per Person

Pick 2 items from each Category

### Salads

Chopped Kale Salad with Edamame & Carrots  
Black Bean & Escarole Salad  
Garden Salad with Tomatoes, Cucumbers & Red Onions

### Entree

Chef Charles' Award Winning Chili  
Rice, Spinach, Roasted Tomato Stuffed Peppers  
Peanut & Squash Stew  
Swiss Chard & Chickpea Couscous  
Sweet Chili Glazed Grilled Tofu with Brussel Sprouts

### Starch

Quinoa & Brown Rice Pilaf  
Herb Roasted Potato Wedges  
Saffron Rice

### Sides

Squash Medley  
Almond Topped Steamed Green Beans  
Grilled Asparagus  
Broccoli, Cauliflower & Carrot Medley

### Dessert

Cherry Cordial Brownie  
Mixed Melon Salad



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## A LA CARTE HORS D' OEUUVRES

Minimum of 25 pieces per item

### **Albany Hors d' Oeuvres** \$190 per 50 pieces

#### **Chilled**

Crostini with Whipped Goat Cheese, Mint and Honey  
Mozzarella, Tomato, Artichoke and Olive Antipasto Skewer  
Smoked Salmon Pinwheel  
Tomato-Basil Bruschetta  
Belgian Endive Stuffed with Salmon Mousse  
Grilled Pineapple Wrapped in Prosciutto  
Baby Crudite Cup w/ Dill Crème Fraiche  
Caramelized Dates, Feta, Sopresatta

#### **Hot**

Thai Style Chicken Satay  
Mini Franks Encroûte with Honey Mustard  
Spanakopita with Dill Cream  
Raspberry and Brie En croute  
Assorted Mini Quiches  
Chicken and Cheese Quesadilla  
Vegetable Spring Roll with Sweet Chili Dipping Sauce  
Mushroom Vol Au Vent  
Asparagus and Asiago in Phyllo En Croute  
Assorted Mini Deep-Dish Pizzas

### **Grande Hors d' Oeuvres** \$235 per 50 pieces

#### **Chilled**

Shrimp Cocktail with Tomato-Horseradish Sauce  
Spicy Ahi Tuna Spoon with Ponzu and Ginger  
Smoked Salmon Cream Cheese and Cucumber Canapés

#### **Hot**

Mini Crab Cakes with Lime Crème Fraiche  
Bacon Wrapped Scallops  
Teriyaki Beef Skewers  
Mini Beef Wellington with Horseradish Cream Sauce  
Seafood Stuffed Mushroom Caps  
Chicken Brochette with Pineapple and Peppers  
Chicken and Lemongrass Pot stickers with Ginger-Soy  
Steamed Edamame Dumplings



## HORS D' OEUUVRES PACKAGES

Refresh of cold display food items for 1 hour  
Hors d' Oeuvres counts based on 6 total pieces, per person

### **Albany Hors d' Oeuvres \$36**

Minimum 25 Guests

#### **Choice of Two Cold Displays:**

Domestic Cheeseboard  
Seasonal Fresh Fruit Board  
Fresh Garden Crudités

#### **Butler Passed Hors d' Oeuvres:**

Asparagus & Asiago En Croute  
Assorted Mini Quiches  
Bacon Wrapped Scallops  
Mini Beef Wellington with Horseradish Cream  
Sauce

### **Capital Hors d' Oeuvres \$42**

Minimum 25 Guests

#### **Choice of One Cold Display**

Antipasto Platter  
Charcuterie de Provence Display  
International Cheese Board  
(Minimum 40 people for Int'l Cheese Board)

#### **Butler Passed Hors d' Oeuvres**

Chicken and Cheese Quesadilla  
Seafood Stuffed Mushroom Caps  
Mini Crab Cakes with Lime Crème Fraiche



## STATIONARY HORS D' OEUVRES

### **Antipasto Platter \$14**

A colorful display of Cured and Aged Salami and Prosciutto, Ciliegine Mozzarella with Marinated Artichoke Hearts and Tomatoes, Imported Olives, Roasted Red Peppers, Provolone Cheese, Pepperoncini's, Balsamic & Onion Spread served with Rustic Breads, Crackers, Olive Oil and Pine Nut Pesto

### **International Cheese Board \$10**

Imported and Domestic Cheeses Served with Assorted Crackers, Flatbreads and Fruit

### **Artisan Cheese Display \$17**

To include Chef's Choice of Local Hand-Crafted Cheeses, Toasted Baguettes, Cornichons, Truffle Honey and Balsamic Onion Jam, Fresh Berries and Dried Fruit

### **Seasonal Fresh Fruit and Berries \$8**

Assorted Sliced Fresh Fruit to include Cantaloupe, Golden Pineapple, and Honeydew Melon garnished with Seasonal Berries

### **Fresh Garden Crudités \$8**

Assorted Fresh Vegetables displayed with Ranch and Spinach Dipping Sauces

### **Bruschetta Bar \$14**

Toasted Ciabatta and Flatbreads Served with Tomato-Basil and Garlic, Wild Mushroom and Gorgonzola, Marinated Olives and Thyme, Roasted Vegetable and Artichoke Toppings, Shaved Parmesan and Pesto Sauce

### **Viennese Table \$16**

Cream Carmel Flan: Chocolate Mousse, Tiramisu Tray, Mascarpone with Fresh Strawberries, Freshly Baked Assorted Cookies, Fruit Tarts, Fresh Fruit Display, Baklava, Homemade and Imported Cakes, French Mini Pastries, Mini Cannoli's, Fresh Strawberries Dipped in Chocolate, Premium Coffee Service





## CHEF ATTENDED CARVING STATIONS

(\$175 per Chef Attendant Fee Applies)

Carving Stations include Traditional Condiments & Silver Dollar Rolls

**Oven Roasted Prime Rib \$400**

(Serves 25 People)

Balsamic Onion Jam, Au Jus

**Steamship Round of Beef \$660**

(Serves 125 People)

With Horseradish & Herb Crème Fraiche

**Oven Roasted Beef Tenderloin \$310**

(Serves 25 People)

Horseradish Cream

**Salmon En Croute \$290**

(Serves 25 People)

Fillet of Salmon and Garlic Spinach Baked in Brioche Pastry with Champagne Butter Sauce

**Stuffed Pork Loin \$275**

(Serves 25 People)

Chorizo and Cornbread, Roasted Apple Gravy

**Honey Glazed Baked Ham \$275**

(Serves 25 People)

With Whole Grain Mustard and Pineapple Chutney

**Roasted Turkey Breast \$295**

(Serves 25 People)

Giblet Gravy and Cranberry Mayo

**Smoked Beef Brisket \$275**

(Serves 25 People)

Honey BBQ Sauce and Buttermilk Biscuits

**Baked Brie En Croute \$160**

(Serves 15 People)

Lavender Honey, Dried Apricots and Pecans

**Mushroom, Spinach and Feta Cheese Strudel \$130**

(Serves 20 People)

Roasted Red Pepper Sauce



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## PLATED DINNER

For groups of 25 persons or more, plated dinners are served with your choice of Dinner Starter & Dinner Entrée, Chef's Selection of Seasonal Accompaniments, Freshly Brewed Regular, Decaffeinated Coffees and Hot Teas, and Choice of Dessert. The highest priced entrée price prevails if multiple entrees are chosen.

### DINNER STARTERS

(Choose one)

#### **Classic Caesar Salad**

Crisp Romaine with Garlic Croutons, Shaved Parmesan and Cracked Black Pepper

#### **Mixed Field Greens**

With Grape Tomatoes, Sliced Cucumbers, Shredded Carrots with Italian Vinaigrette

#### **Spinach Salad**

Sliced Pecans, Mushrooms, Feta Cheese and Port Vinaigrette

#### **Chopped Salad**

Romaine and Baby Arugula, Teardrop Tomatoes, Sliced Red Radish, Chopped Cucumbers, Sunflower Seeds, Sprouts and White Balsamic Vinaigrette

#### **Iceberg Wedge**

Crispy Bacon, Grape Tomatoes, Red Onions served with House Made Ranch and Blue Cheese Dressings

### POULTRY ENTRÉES

#### **Spinach and Brie Stuffed Chicken \$35**

Breast of Chicken Stuffed with Fresh Spinach and Brie Cheese, served with Balsamic Jus

#### **Seared Chicken Picatta \$30**

Lemon Caper Brown Butter Sauce

#### **Rosemary Marinated Half Chicken \$32**

Natural Jus

#### **Lemon Thyme Chicken \$30**

Bechamel Sauce



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## BEEF ENTRÉES

**Grilled Ribeye** \$49

Hawaiian Paniolo BBQ Sauce

**Seared Filet of Beef** \$47

Red-Wine Demi

**Grilled NY Strip Loin** \$46

Red-Wine Demi

**Slow Braised Short Rib** \$41

## SEAFOOD ENTRÉES

**Herb Seared Salmon** \$39

Caper Butter Sauce

**Seared Halibut** \$36

Lemon-Thyme Cream, Roasted corn Succotash

**Oven Roasted Prawns** \$41

Served Over Creamy Rosemary Risotto and Wilted Spinach

**Grilled Swordfish** \$40

Tomato Chutney and Basil Oil

**Lobster Tail (MP)**

Drawn Butter

## VEGETARIAN ENTRÉES

**Roasted Pumpkin and Amaretto Ravioli** \$31

Sage Butter and Sliced Almonds

**Wild Mushroom and Spinach Strudel** \$29

Feta Cheese and Roasted Pepper Coulis

**Home-style Baked Lasagna** \$29

Sundried Tomatoes, Spinach and Ricotta Salada

**Asparagus and Pea Risotto** \$27

Balsamic-Caramelized Onion Jam



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## COMBINATION ENTRÉES \$45

All Combination Plates Come With Choice of Two Proteins, and Chef's Choice of Fresh, Seasonal Accompaniments,

**Petit Filet - Bordelaise (+\$3)**

**Grilled NY Strip Steak - Mushroom Demi-Glace**

**Herb Marinated Chicken - Natural Jus**

**Short Rib - Red Wine Glaze**

**Halibut - Lemon Thyme Caper Sauce (+\$3)**

**Salmon - Horseradish Crust**

**Shrimp- Garlic White Wine Sauce**

## PLATED ENTRÉE DESSERTS

(Choose one)

**Strawberry Triple Layer Cream Cake**

**Chocolate Layered Cake with Blueberries**

**Tiramisu with Biscotti Crumbles**

**Chocolate Mousse Cake**

**Golden Harvest Carrot Cake**

**Triple Layer Lemon Cream Cake**

**Classic Vanilla Cheesecake**



## ADDITIONAL APPETIZERS

Enhance your meal with the addition of one of the following extra courses

### Hot

**Basil Pesto Gnocchi with Roasted Tomato \$9**

**Maryland Crab Cake with Mango Avocado Salsa and Sour Orange Sauce \$12**

**Penne Pasta, Tomato-Vodka Cream Sauce with Peas and Shaved Parmesan \$8**

**Garlic Shrimp with Roasted Fennel and Kale Pesto \$15**

**Tri-Color Cheese Tortellini with Boursin Cream, Tomatoes and Kalamata Olives \$9**

### Chilled

**Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemons \$15**

**Tomato and Fresh Mozzarella Caprese with Fresh Basil and Cracked Black Pepper \$8**

**Vodka Cured Salmon with Roasted Beets, Fried Leeks and Lemon Crème Fraiche \$11**

**Oven Roasted Mushrooms on Herbed Grilled Baguette with Ricotta and Lemon \$7**

**Charcuterie Plate – Capicola, Sopressatta, English Tickler, Imported Cured Olives, Dried Fig \$12**



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## DINNER BUFFETS

Dinner Buffets are served with your choice of 2 proteins along with hot and cold accompaniments, our Chef's Signature Desserts, and Freshly Brewed Regular & Decaffeinated Coffee and Hot Teas

**Albany Dinner Buffet \$37** (Additional Proteins +\$2/each)

**Proteins:**

Slow Braised Short Ribs  
Chef Tori's Famous Fried Chicken  
Oven Roasted Tilapia with Lemon and Garlic  
Chicken Marsala with Mushrooms and Shallots

**Accompaniments:**

Baby Mixed Green Garden Salad with Mushrooms, Teardrop Tomatoes, Shredded Carrots, Cucumbers with Ranch and Cabernet Dressings  
Spinach and Tomato Lasagna with Basil  
Buttered Baby Carrots  
Chef's Selection of Cakes and Pies

**Empire Dinner Buffet \$39** (Additional Proteins +\$4/each)

**Proteins:**

Grilled Butcher Steak,  
Parmesan Crusted Chicken Breast with Mustard Cream Sauce  
Ginger Glazed Salmon with Orange and Sweet Chili

**Accompaniments:**

Garlic Demi-Caesar Salad Station with Crisp Romaine, Sundried Tomatoes and Shaved Parmesan  
Tomato, Mozzarella and Spinach Salad  
Potato and Onion Pierogis with Fresh Herbs  
Herb Roasted Red Potatoes  
Steamed String Beans with Almonds  
Chocolate Torte  
Vanilla Cheesecake

**Capital Dinner Buffet \$43** (Additional Proteins +\$4/each)

**Proteins:**

Grilled Hangar Steak, Gorgonzola Crumble  
Chicken Provençal with White Wine, Tomatoes, Olives and Basil  
Grilled Swordfish with Tomato Chutney

**Accompaniments:**

Spring Mixed Greens with Mandarin Oranges, Red Grape Tomatoes, Feta Cheese, Spiced Pecans with Blue Cheese and Italian Dressings  
Roasted Beet Salad with Arugula, Feta Cheese, and Dried Cranberries  
Chilled Asparagus and Roasted Tomato Salad  
Balsamic Bacon Brussel Sprouts  
Saffron Risotto with Cranberries  
Vegetable Ratatouille  
Chocolate Mousse Cake  
Triple Layer Lemon Cream

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests in required. A small group fee of \$100.00 per meal may apply for groups under 20.



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## THEMED ENTRÉE BUFFETS

Dinner Buffets are served with our Chef's Signature Desserts, and Freshly Brewed Regular & Decaffeinated Coffee and Hot Teas.  
Choose 2 Proteins, a Starch and a Vegetable. First Additional Protein +\$2, Second Additional Protein +\$4

### **Western Cookout \$46**

#### **Proteins**

Grilled Sliced Sirloin with Lime Butter  
BBQ Pork Spare Ribs  
Fried Catfish with Hush Puppies  
Mesquite Grilled Chicken with Chilies

#### **Accompaniments**

Chopped Salad with Tomatoes, Almonds, Oranges and Avocado with Ranch and Herb Dressings  
Northern Bean and Roasted Artichoke Salad  
Pasta Salad with Peppers and Cilantro  
Oven Baked Beans  
Baked Potatoes with Whipped Butter, Sour Cream, Cheddar Cheese and Chives  
Five Finger Corn Bread  
Fresh Fruit Salad  
Bread Pudding with Warm Carmel Bourbon Sauce  
Pecan Pie with Whipped Topping

### **Mediterranean \$47**

#### **Proteins:**

Baked Sole with Lime, Dill, and Chives  
Chicken and Beef Souvlaki Skewers with Tzatziki Sauce  
Roast Leg of Lamb, Pineapple-mint chutney

#### **Accompaniments:**

Tomato Mozzarella and Mixed Olive Salad  
Roasted Red Pepper Hummus with Grilled Flatbreads  
Brown Rice Vegetable Paella  
Asparagus with Lemon  
Fresh Fruit Salad with Mint  
Cheese Ravioli with Gorgonzola and Green Pea Sauce  
Mediterranean Garbanzo Salad  
Tiramisu  
Greek Baklava



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## THEMED ENTRÉE BUFFETS CONT.

### **Italian \$43**

#### **Proteins:**

Hunter Style Chicken Cacciatore  
Pork Loin Stuffed with Figs and Dried Apricots  
Squid Ink Lobster Ravioli with Tarragon Lobster Cream Sauce

#### **Accompaniments:**

Arugula, Fennel, and Radicchio Salad with Gorgonzola Cheese and Toasted Walnuts with Creamy Garlic and Balsamic Dressings  
Parmesan Orzo  
White Bean and Roasted Tomato Salad with Fresh Rosemary  
Potato Gnocchi with Arugula Pesto and Balsamic Marinated Diced Tomatoes  
Roasted Red Potatoes  
Broccolini with Pine Nuts and Olive Oil  
Assortment of Miniature Cannoli  
Triple Layer Vanilla Cream Cake

### **South of the Border \$43**

#### **Proteins:**

Made to Order Taco Station (Seasoned ground beef and slow cooked pulled chicken)  
Carne Asada Spiced Flank Steak  
Jicama, Orange and Avocado Salad with Cilantro  
Achiote Marinated Chicken with Pineapple

#### **Accompaniments:**

Baby Spinach with Watercress, Spiced Pecans, Feta and Tomatoes with Ranch and Raspberry Vinaigrette  
Tri-Color Tortillas with Fresh Salsa, Sour Cream and Guacamole  
Veracruz Style Tilapia with Peppers and Olives Served with Soft Flour Tortillas  
Cheese Enchiladas with Tomatillo Salsa Verde  
Cilantro Green Rice  
Fresh Fruit Salad  
Mexican Wedding Cookies  
Cinnamon Raisin Rice Pudding





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## VEGAN/GLUTEN FREE DINNER BUFFET

\$39 Per Person

Pick 3 Items from each Category

### Salads

Chopped Kale Salad with Edamame & Carrots  
Black Bean & Escarole Salad  
Garden Salad with Tomatoes, Cucumbers & Red Onions

### Entree

Chef Charles' Award Winning Chili  
Rice, Spinach, Roasted Tomato Stuffed Peppers  
Peanut & Squash Stew  
Swiss Chard & Chickpea Couscous  
Sweet Chili Glazed Grilled Tofu with Brussel Sprouts

### Starch

Quinoa & Brown Rice Pilaf  
Herb Roasted Potato Wedges  
Saffron Rice

### Sides

Squash Medley  
Almond Topped Steamed Green Beans  
Grilled Asparagus  
Broccoli, Cauliflower & Carrot Medley

### Dessert

Cherry Cordial Brownie  
Mixed Melon Salad



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## BUFFET ENHANCEMENTS

Add an additional element to your buffet with a Chef Attended Station  
\$175 Chef Attendant Fee per station applies & minimum of 30 people required

**Traditional Pasta Station** add \$14

Enjoy Made-To-Order pasta dishes prepared with Penne, Linguine & Rigatoni Pastas, Served with Marinara, Alfredo and Pesto Cream Sauces, Shaved Parmesan Cheese and Toasted Garlic Bread

**Deluxe Pasta Station** add \$17

Enjoy Made-To-Order pasta dishes prepared with Paparedelle, Ricotta Gnocchi & Lobster Ravioli, Served with Boursin Cream, Classic Bolognese and Lobster Sauces, Shaved Parmesan Cheese, Toasted Garlic Bread, Pesto, Flavored Oils, Kalamata Olives and Fresh Basil

**Cobb Salad Station** add \$13

Iceberg and Romaine Lettuce, Baby Arugula Tossed To Order with Choice of Toppings that Include Grilled Chicken, Seared Baby Shrimp, Avocado, Apple-Wood Bacon, Tomatoes, Chopped Eggs, Olives, Palatine Valley White Cheddar, Crumbled Bleu Cheese with Buttermilk Ranch or Italian Vinaigrettes

**Wild Mushroom Risotto** add \$12

Risotto Prepared with Mushrooms Blended with Fresh Parmesan and Mascarpone Cheeses

**Mediterranean Station** add \$15

Choice of Sliced Lamb, Pork, Chicken or Beef Souvlaki, Grilled Pita, Red Pepper Hummus and Yogurt-Cucumber Dipping Sauce



# Hilton

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## BEVERAGES

### ALCOHOLIC

The Hilton Albany offers a variety of choices for Bars. Choose from hosted, cash or per person pricing and various packaging of spirit brands, wine and beers. Typical Premium and Call Brands are listed below representing the quality. The hotel from time to time may substitute an equal item quality if necessary without notice during the event if needed due to demand.

*Bartender Fee of \$175 per 100 people applies for all bars*

<b>Consumption Bars (Per Drink)</b>	<b>Host</b>	<b>Cash</b> <small>(inclusive of tax)</small>
Call Brand Cocktails	\$8.00	\$8.75
Premium Brand Cocktails	\$9.00	\$9.75
Imported Bottled Beer	\$8.00	\$8.75
Domestic Bottled Beer	\$7.00	\$7.50
Glass of House Wine	\$8.00	\$8.75
Soft Drinks	\$4.00	\$4.25
Spring/Sparkling Bottled Water	\$4.25	\$4.75
Martinis Drinks Add	\$3.00	\$3.00

#### **Packaged Host Bars (Pricing Per Person)**

	Beer, Wine, Soda	Call Brands	Premium Brands
1st Hour	\$17	\$20	\$23
2nd Hour	\$7	\$9	\$9
3rd Hour	\$6	\$8	\$8

<b>Mimosas</b>	\$90	per gallon
<b>Champagne Toast</b>	\$ 7	per person
<b>Champagne Punch</b>	\$90	per gallon

- Premium Brands: Stolli® Vodka, Tanqueray® Gin, Johnny Walker® Red Scotch, Jack Daniels® Bourbon, Bacardi® Light Rum, Seagrams® V.O.
- Call Brands: 3 Olives® Vodka, Beefeater® Gin, Dewars® Scotch, Jim Beam® Whiskey, Bacardi® Light Rum, Seagrams® 7, Jose Cuervo
- House Wine: Canyon Road® Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel
- Domestic Bottled Beer: Coors Light®, Budweiser®
- Imported Bottled Beer: Heineken®, Corona® Light
- Soft Drinks: Pepsi®, Diet Pepsi®, Sierra Mist® & Schweppes® Ginger Ale

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## HOTEL INFORMATION

The Hilton Albany is located in the heart of downtown Albany, just blocks from the Capitol Building, Empire State Plaza, Times Union Center, and Palace Theatre. The hotel is walking distance from the Legislative Office Building, First Albany and Progressive Insurance. The USS Slater, the only remaining destroyer escort ship in the world, is just minutes away. Area colleges include University of Albany, Siena College, College of Saint Rose, Rensselaer Polytechnic Institute, Albany Law School and Albany Medical College.

Designed for the business traveler and family vacationer, the 385 guest accommodations, suites, and executive level rooms include wireless high speed Internet access throughout the hotel. Over 700 parking spaces and with complimentary shuttle service to and from the Albany International Airport and Rensselaer Train Station the Hilton Albany has become the most convenient choice of the professional meeting planner.

Hilton Albany features over 30,000 square feet of flexible meeting space, divisible into 15 meeting and banquet rooms accommodating meetings and social events of all kinds. For smaller hospitality events the hotel offers 18 suites with various configurations of living rooms bedrooms and wet bars.

On-site sales and meeting professionals have extensive meeting planning experience and knowledge and will assist you with every detail, whether the occasion is a small, intimate board meeting, a corporate conference, or a lavish social celebration.

State-of-the-art audio-visual equipment and a full complement of meeting aids and technical assistance are available. An administrative and service charge of 22% and applicable sales tax will be added to all prices. Please note that service charge and tax rates subject to change without notice).

Chef Attendant and Bartender Fees of \$175, per 100 people, apply in addition to the stated price and are noted where applicable.

Menu prices are based on per person, unless otherwise noted. The highest price prevails if multiple entrees are chosen. Please consult your catering representative for customized packages.