

### **Breakfast Menu**

Minimum of 25 guests

\*\$10 surcharge for groups under 25

#### **Continental Breakfast | \$22.95 per person**

Freshly Baked Muffins and Breakfast Breads  
Sliced Fruit  
Chilled Orange Juice  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and selection of Hot Tazo Teas

#### **Metro Continental | \$27.95 per person**

Chilled Orange Juice and Cranberry Juice  
Seasonal Fresh Sliced Fruit with Berries and Yogurt Dressing  
Bite Size Muffins, English Muffins, Hearth Grain Breads to Toast  
Butter, Preserves, Peanut Butter and Nutella  
Scrambled Eggs  
Freshly Brewed Coffee, Decaffeinated Coffee, And a Selection of  
Hot Tazo Teas

#### **American Breakfast | \$32.95 per person**

Freshly Baked Muffins and Breakfast Breads  
Parfait Bar – make your own with Greek Yogurt, Berries,  
Mixed Fruit, Honey and our House-made Granola  
Bananas & Apples  
Simply Scrambled Eggs  
Choice of Applewood Smoked Bacon or Sage Pork Sausage  
Choice of Pancakes or French Toast  
Breakfast Potatoes  
Chilled Orange and Cranberry Juice  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Selection of Hot Tazo Teas

#### **Enhancements**

Pancakes – Garnished with Seasonal Berries, Nuts or Chocolate Chips  
with Warm American Syrup | **\$5.95 per person**  
French Toast – Classic Cinnamon Sugar Toast  
with Warm American Syrup | **\$5.95 per person**  
Steel Cut Oatmeal Station – with Milks, Brown Sugar,  
Dried Fruit and Nuts | **\$5.95 per person**  
Smoked Salmon with Bagels  
and Traditional Accompaniments | **\$16.95 per person**  
Chilled Hard Cooked Eggs | **\$9 per dozen**  
Omelet Station | **\$8.95 + attendant fee**  
Vegetarian Morning Wraps | **\$8.95**



Hilton Arlington & Towers  
950 North Stafford Street  
Arlington, VA 22203

### **Morning Break Options**

Price for 3 | **\$15**

Price for 5 | **\$20**

Build Your Own Trail Mix – Granola, Sunflower Seeds,  
Banana Chips, Yogurt Covered Pretzels  
Assorted Granola and Energy Bars  
Fruit Yogurt Parfait – Granola and Berries  
Crumbly Coffee Cake  
Breakfast Breads and Muffins  
Fresh Whole Fruit  
Seasonal Fruits and Berries  
Warm Cinnamon Rolls – Cream Cheese Glaze  
Scones – Strawberry Preserves  
Fresh Fruit Kabobs with Brie

### **A La Carte Options**

Freshly Baked Gourmet Pastries | **\$49.00 per dozen**

Fresh Bagels, Cream Cheese | **\$39.00 per dozen**

Chilled Individual Yogurt | **\$29.00 per dozen**

Seasonal Sliced Fruits and Berries, Yogurt Dressing, Granola | **\$9.95 per person**

Selection of Dry Cereals with Milks | **\$7.95 per person**

### **Breakfast Boxes | \$21.95 per person**

#### **Choose one:**

##### Continental

Bagel and Cream Cheese, Bite Size Muffin, Fruit Yogurt,  
Fruit Cup, Granola Bar, Fruit Juice

##### Croissant sandwich

Butter Croissant spread with Nutella and Pineapple-Banana Jam,  
Fruit Cup, Granola Bar, Fruit Juice

##### Smoked Salmon and Egg Salad Wrap

Filled Tortilla with Capers, Tomatoes and Onion Sprouts, Fruit Cup  
Granola Bar, Fruit Juice

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950 North Stafford Street  
Arlington, VA 22203

**Morning Break Enhancements**

30 – 45 minute intervals

- Assorted Soft Drinks | **\$4.95 each**
- Sparkling and Still Water | **\$5.95 each**
- Bottled Flavored Teas and Flavored Sparkling Waters | **\$6.95 each**
- Bottled Naked Juice 15 ounce bottles | **\$7.95 each**
- Bottled Energy Drinks | **\$5.95 each**
- Freshly Brewed Iced Tea | **\$75.00 per gallon**
- Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas | **\$75.00 per gallon**
- Freshly Squeezed Orange and Grapefruit Juice | **\$40.00 per gallon**

**Executive Meeting Package | \$56.95 per person**

Minimum of 10 guests  
30 – 45 minute intervals

**Early Morning Beginning**

- Chilled Orange Juice and Cranberry Juice
- Seasonal Fresh Sliced Fruit with Berries and Yogurt Dressing
- Bite Size Muffins, English Muffins, Hearth Grain Breads to Toast
- Butter, Preserves, Peanut Butter and Nutella
- Scrambled Eggs
- Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

**Mid-Morning Refresh**

- Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas
- Trail Mix
- Granola Bars

**Afternoon Refreshments**

- Freshly Baked Cookies and House Made Chips and Dip
- Whole Red and Green Apples
- Bottled Water and Sodas
- Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

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**Ballston Metro All Day Package | \$94.95 per person**

Minimum of 10 guests  
\*\$10 surcharge for groups under 25  
30 – 45 minute intervals

Includes all in the above Executive Meeting Package plus:

**Lunch**

Chef's Vegan Soup du Jour or  
Classic Caesar Salad or Garden Green Salad with  
House Balsamic Dressing  
Fresh Mixed Fruit  
Chef's Choice Hot Chicken, Beef or Fish Entrée  
Chef's Choice Vegetarian Entrée  
Market Vegetables and Starch  
Chef's Selection of Sweets  
Freshly Brewed Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas

**Afternoon Break**

Minimum 25 guests  
\*\$10 surcharge for groups under 25  
30 – 45 minute intervals

**Energy Booster | \$21.95 per person**

Protein and Power Bars, Balance Bars,  
Fruit Bars  
Fresh Selection of Asian Pears, Apples and Bananas  
Individual Flavored Yogurts and Mixed Nuts  
Freshly Brewed Green Tea with Honey  
Assorted Soft Drinks and Bottled Water

**Sweet and Salty | \$21.95 per person**

House Made Potato Chips and Dip  
Corn Chips, Pretzels and Caramel Popcorn  
Assorted Chocolate Bars and Candies  
Chocolate Covered Pretzels  
Assorted Soft Drinks and Bottled Water

**Cookie Jar | \$21.95 per person**

Freshly Baked Cookie Assortment  
Chocolate Nut Brownies and Blondies  
Whole Strawberries and Grapes  
Assorted Soft Drinks and Bottled Water



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**New York Stand | \$26.95 per person**

Warm Soft Pretzels and Hard Pretzels with Deli Brown Mustard  
Mini Franks in a Blanket  
Classic Root Beer, with Vanilla and Chocolate Ice Cream for Floats  
Assorted Soft Drinks and Bottled Water

Stationed Mezze Display – Hummus, Breads, Crisps,  
Marinated and Grilled Vegetables | **\$8.95**

**Afternoon Break Enhancements**

30 – 45 minute intervals

Assorted Soft Drinks | **\$4.95 each**  
Sparkling and Still Water | **\$5.95 each**  
Bottled Naked Juices 15 ounce bottles | **\$7.95 each**  
Bottled Flavored Teas and Sparkling Flavored Waters | **\$5.95 each**  
Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Teas | **\$75.00 per gallon**

Artisan Cheese Board Garnished with Dried Fruits, Nuts and Marmalade | **\$13.95 per person**  
Fresh Seasonal Garden Crudités with two Dips | **\$ 9.95 per person**  
Seasonal Fruits and Berries, Yogurt Dressing, Toasted Pepita Seeds | **\$8.95 per person**

Freshly Baked Cookies | **\$36.00 per dozen**  
Warm Pretzel Trio and Dip, Salt, Parmesan, Cinnamon Sugar | **\$46.00 per dozen**  
Freshly Baked Chocolate Nut Brownies and Blondies | **\$46.00 per dozen**

**Lunch Plated**

Minimum of 10 guests

**All plated meals include:**

Freshly Baked Rolls and Butter  
Choice of Salad  
Entrée Selection (we can customize as you request)  
Choice of Dessert  
Iced Tea and Coffee & Tea Service  
Chef's Vegetarian Selection Available

**Salads**

**Choose one:**

Classic Caesar, Romaine Lettuce, Croutons, Parmesan Dressing

Boston Lettuce, Bleu Cheese, Candied Walnuts, Carrots,  
Tomato and Raspberry Dressing

Spinach and Citrus with Iced Red Onion, Tomato, Sunflower Seeds and  
Lime Chili Dressing

**Choose one:**

Chicken Caesar Salad

Grilled Chicken Breast with the Classic Caesar Salad | **\$29.95 per person**

Chesapeake Shrimp Salad Wrap

Chesapeake Bay Spiced Shrimp Salad wrapped in Flour Tortilla with  
Lettuce and Tomato | **\$30.95 per person**

Green Goddess Salmon or Chicken

Hot Salmon or Chicken topped with Classic Herb Dressing,  
served with Market Vegetables | **\$39.95 per person**

Mushroom Sherry Chicken Breast

Herb Marinated and Grilled, served with Market Vegetables | **\$37.95 per person**

Flank Steak Chimichurri

Marinated Beef with the Sassy Argentinean Herb Sauce  
served with Market Vegetables | **\$39.95 per person**

Tri Color Cheese Tortellini –Three Cheese Filled with Sun-Dried Tomato

Parmesan Cream Sauce served with Market Vegetables | **\$36.95 per person**

**Sweet Finishes**

**Choose one:**

Baked Apple Pie

Classic Cheesecake

Fresh Berries with Crème

Seasonal Fruit and Nut Bread Pudding

Variety of Sliced Cakes



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**Lunch Buffet**

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**South of the Border Buffet | \$39.95 per person**

Romaine, Grilled Corn, Red Onion, Bell Peppers, Tortilla Crisps,  
With Tex-Mex Ranch  
Chicken Tortilla Soup  
Rice & Beans

**Build Your Own Taco Bar – Spicy Ground Beef**

Grilled Cajun Chicken  
Grilled Tomatoes & Mushrooms with Peppers & Onions  
Shredded Lettuce, Tomato,  
Sour Cream, Shredded Cheese, Pico de Gallo  
Flour Tortillas and Hard Taco Shells

\*Guacamole | **\$2**

Churros with Chocolate and Caramel Sauce  
Iced Tea and Coffee Service

**Stir Fry | \$39.95 per person**

Iceberg Lettuce with Cucumber, Red Onion, Edamame, Carrots with Sesame Dressing  
Today's Chef's Soup  
Vegetable Fried Rice  
Add shrimp | **\$2**

**Stir Fry with Chow Mein Noodles:**

Bean Sprouts, Eggs and Sugar Snow Peas  
Shredded Chicken and Broccoli  
Wonton Crisps with Duck Sauce  
Sliced Fruit and Fortune Cookies  
Iced Tea and Coffee Service



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**Lunch Buffet**

Minimum of 25 guests

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**Deli Buffet | \$36.95 per person**

**Choose Three:**

Fresh Fruit Cocktail  
House Made Potato Chips  
Herb Potato Salad  
Pineapple Pepper Cole Slaw  
Pasta Salad  
Mixed Green Salad

Sliced Roast Beef  
Sliced Ham  
Sliced Smoked Turkey Breast

Included:

Fresh Bakery Buns, Croissants and Rolls  
Sliced Cheddar and Swiss Cheese  
Crisp Lettuce, Sliced Tomato, Pickles and Condiments

Chocolate Nut Brownies and Cookies  
Includes Coffee and Tea Service

**Sandwich Buffet | \$38.95 per person**

**Choose Three:**

Fresh Mixed Fruit Salad  
House Made Potato Chips  
Herb Potato Salad  
Pineapple Pepper Cole Slaw  
Pasta Salad

Included:

Today's Chef's Soup (specify if vegetarian) or Salad

**Choose Three:**

Chicken Panini with Fontina Cheese and Mushrooms  
Roast Beef Kaiser with Horseradish Sauce  
Shrimp Salad Wraps with Lettuce  
Roasted Turkey Wrap  
Grilled Vegetable Wraps

Included:

Manchego, Pecorino and Parmesan Cheese Board with Grapes  
Chocolate Nut Brownies and Cookies  
Includes Coffee and Tea Service

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**Lunch Buffet**

Minimum of 25 guests

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**Classic Lunch Buffet | \$42.95 per person**

Includes:

Creamy Potato & Leek Soup (vegetarian)  
Classic Caesar Salad  
Caprese Salad  
Freshly Baked Rolls  
Chocolate Cake and Baked Fruit Tart

**Choose two (additional selections \$9.75 each):**

Salmon Fillet with Green Goddess Sauce  
Grilled Chicken with Mushroom Sherry Sauce  
Mushroom Ravioli  
Flank Steak Chimichurri

**Choose two:**

Market Fresh Vegetables  
Mashed Potatoes  
Yellow Basmati Rice with Black Beans  
Steamed Parsley Potatoes

Includes Coffee and Tea Service

**Premium Lunch Buffet | \$46.95 per person**

Includes:

Black Bean, Ginger and Coconut Curry Soup (vegan)  
Classic Caesar Salad with  
Grilled Sliced Chicken Breast  
Caprese Salad  
With Fresh Mozzarella Cheese, Basil, Fried Capers & Olives  
Artisan Hearth Baked Breads  
Chef's Selection of Cakes and fresh Strawberries & Cream

**Choose two (additional selections \$14.75 each):**

Seafood Stuffed Flounder  
Sliced Beef Tenderloin  
Stuffed Chicken Breast  
Hoisin BBQ Beef Sirloin  
Blackened Grouper  
Lobster Ravioli

**Choose two:**

Market Fresh Vegetables  
Wild Rice Pilaf with Nuts & Dried Fruit  
Boursin Smashed Potatoes

Includes Coffee and Tea Service

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**Lunch Boxes | \$27.95 per person**

Minimum of 25 guests  
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**Choose one:**

Grilled Chicken Caesar Wrap  
Turkey Guacamole Wrap  
Pit Roast Beef Sandwich  
Vegan Vegetable Wrap  
Tuscan Tuna Salad Sandwich

**Lunch boxes include:**

Today's Side Salad Cup  
Bag of Chips  
Whole Fruit  
Freshly Baked Cookie  
Soda  
Bottled Water

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**Dinner Plated**

Minimum of 10 guests

**All plated meals include:**

Choice of Salad  
Entrée Selection (we can customize as you request)  
Today's Market Vegetables as appropriate to selection  
Freshly Baked Rolls  
Choice of Dessert  
Iced Tea and Coffee & Tea Service

**Salads**

**Choose one:**

Classic Caesar, Romaine Lettuce, Croutons, Parmesan Dressing  
Iceberg Lettuce and Arugula with Grilled Tomato, Goat Cheese, Olives,  
Artichoke and Balsamic Dressing + **2.00 per person**  
Mexican Caesar with Romaine, Tortilla crisps, Sweet Peppers, and  
Tex-mex Ranch Dressing  
Asian Greens with Fennel, Peppers, Sesame Seed, Mandarin Oranges,  
Sugar Peas and Sesame Dressing + **2.00 per person**

**Choose one:**

Chicken Florentine  
Feta Cheese and Spinach Stuffed Chicken Breast with Mushroom | **\$39.95 per person**

Lobster Ravioli  
Pasta Filled with Maine lobster  
With Sundried Tomato Pesto Cream Sauce | **\$47.95 per person**

Blackened Grouper with Lobster and Chorizo Succotash | **\$45.95 per person**

Steak Marchand de Vin  
Beef with Red Wine Garlic Butter Sauce  
Sirloin | **\$43.95 per person**  
Filet Mignon | **\$55.95 per person**

Seared Sea bass with Citrus Fennel Slaw | \*\*

Mushroom Ravioli  
Pasta with Gourmet Mushroom Filling, Served with Garlic Mushroom  
Sauté, Basil and XV Olive Oil Garnished with Pine Nuts and Romano Cheese | **\$40.95 per person**

**From the Patisserie**

Presented Individually and Appropriately Garnished

**Choose one:**

Fresh Mixed Fruit Tart  
White Chocolate Raspberry Cheesecake  
Chocolate Raspberry Torte  
Chocolate Mousse Bombe with Nut Brownie Crust  
Apple Streusel  
Gingerbread Cinnamon Cream  
Pear Frangipane Tart

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\*\*Market Price

**Dinner Buffet**

Minimum of 25 guests

\*\$10 surcharge for groups under 25

**Classic Dinner Buffet | \$49.95 per person**

Carrot, Orange and Ginger Soup (vegetarian)  
Iceberg & Arugula Salad with Grilled Tomato, Goat Cheese, Olives,  
Artichoke and Balsamic Dressing  
Roast Asparagus, Fried Capers, and Parmesan with  
Fresh Lemon Squeeze and Olive Oil  
Artisan Breads, Rolls and Crisp Lavash  
Assorted Mini Desserts

**Choose two (additional selection \$12.95 each):**

Garlic BBQ Shrimp Skewers  
Sirloin Steak with Garlic Mushrooms  
Maryland Chicken Breast with Onion Gravy  
Flounder Fillets with Creole Seafood Sauce  
Citrus Salmon Fillet with Tropical Salsa  
Four Cheese Pasta with Sun-Dried Tomato Sauce

Choose two:

Market Vegetables  
Mashed Potatoes  
Baked Idaho Potatoes  
Yellow Basmati Rice and Black Beans

**Premium Dinner Buffet | \$59.95 per person**

Creamy Mushroom Soup with Hazelnut (vegetarian)  
Boston Lettuce, Bleu Cheese, Candied Walnuts, Carrots,  
Tomato and Raspberry Dressing  
Asparagus and Artichokes, Fried Capers, Parmesan with  
Fresh Lemon Squeeze and Olive Oil  
Artisan Breads, Rolls and Crisp Lavash  
Assorted Cakes and Pies  
Includes Coffee and Tea Service

**Choose two (additional selections \$15.75 each):**

Beef Tenderloin Chesapeake with Crab and Tomato Salsa  
Ruby Port Duck Breast with Orange Glazed  
Rack of Lamb Chops with Rosemary Demi-Glace  
Blackened Grouper Cajun Cream Sauce  
Mushroom and Truffle Ravioli in Saffron Sauce

Choose two:

Market Vegetables  
Saffron Basmati Rice  
Herb Roasted fingerling Potatoes  
Sweet Potato Gnocchi

**Hors d'oeuvres**

*All Hors d'oeuvre Reception Packages are butler served on trays by uniformed service staff.*

**Light Reception Package | \$29.95 per person**

Minimum of 25 guests  
\*\$10 surcharge for groups under 25  
30-45 Minutes

Stationed Artisan Cheese Display & Vegetable Crudités

Choose four Butler Passed Hors d'oeuvres:

**Reception Package | \$52.95 per person**

Minimum of 25 guests  
\*\$10 surcharge for groups under 25  
60 - 90 Minutes

Stationed Artisan Cheese Display & Vegetable Crudités

Stationed Mezze Display – Hummus, Breads, Crisps,  
Marinated and Grilled Vegetables & Fruits

Choose nine Butler Passed Hors d'oeuvres:

**Package Hors d'oeuvres**

Korean Beef Bulgogi  
Thai Chicken Satay  
Buffalo Chicken Taco

Maryland Crab Cake  
Coconut Shrimp  
Southwest Salmon Satay

Sicilian Vegetarian Caponata Puffs  
Spanakopita  
Brie & Apricot Pillow  
Quinoa and Zucchini Fritter  
Caprese Sun-dried Tomato Mozzarella Cup

Wild Berry Cheesecake Filo Purse  
Chocolate and Raspberry Mousse Cones

**Hors d'oeuvres**

**Group One | \$199.95 per 50 pieces**

Peking Duck Roll  
Indian Chicken Tandoori  
Thai Chicken Satay  
Sicilian Caponata Puff  
Spanakopita  
Caprese Cup  
Quinoa Zucchini Puffs

**Group Two | \$225.95 per 50 pieces**

Pork Taquito  
Kanpour Vegetable Samosa  
Brie & Apricot Pillow  
Cuban Mini Sandwich  
Spinach & Artichoke Wonton  
Buffalo Chicken Taco  
Fig & Goat Cheese Flatbread  
Chorizo Stuffed Menjod Date  
Wild Berry Cheesecake Purse  
Dark Chocolate Purse  
Chocolate and Raspberry Mousse Cones

**Group Three | \$299.95 per 50 pieces**

Argentinean Beef Chimichurri  
Caribbean Shrimp with Coconut  
Southwest Salmon Satay  
Manhattan Rueben  
Rueben Puff  
Shrimp Wrapped in Bacon w/hint of Horseradish Sauce  
Chicken Tender Provençale with Fig and Olive  
Maryland Crab Cake  
Korean Beef Bulgogi  
Maui Shrimp Spring Roll



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**Themed Station Menu**

Minimum of 25 guests  
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**Garden Veggie & Gourmet Cheese Station | \$21.95 per person**

Artisan Cheese Display with Dried Fruits  
Vegetable Crudités with two Dipping Sauces  
Served with Assorted Gourmet Crackers

**Hummus Station | \$9.95 per person**

Traditional Hummus  
Red Pepper Hummus  
Olive Tapenade  
Served with Marinated and Grilled Vegetables and Breads

**Garden Salad Station | \$12.95 per person**

Assortment of Toppings:  
Matchstick Carrots, Grape Tomatoes, Edamame Beans, Cucumber, Mushroom,  
Colorful Selection of Bell Pepper, Corn, Dried Cranberries,  
Broccoli, Croutons, Nuts, Sunflower Seeds

Selection of Greens:  
Romaine Lettuce, Local Field Greens, Spinach

Selection of Dressings:  
Ranch Dressing, Balsamic Vinaigrette, Sun-dried Tomato Dressing,  
Extra Virgin Olive Oil  
Served with Bread Sticks

Add: Chicken - **\$2/** Beef - **\$5/** Salmon - **\$9**

\*Chef Fee - \$125.00 for Action stations (per station)

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**Soup Station (Choose three) | \$6.95 per person**

Roasted Red Pepper Bisque  
Balsamic Lentil \*\*  
Potato Leek  
Black Bean Curry \*\*  
Tomato Basil  
7 Bean \*\*

All Soup Options are Vegetarian.

\*\*Vegan Selections

**Premium Soup Selections | \$8.95 per person**

Chicken Cheese Enchilada  
New England Clam Chowder  
Maryland Crab or Cream  
Lobster Bisque  
Seafood Gumbo

**\*Pasta Station (Choose two) | \$8.95 per person**

Choice of Pasta:

Farfalle, Penne, Cheese Tortellini, Fusilli

Choice of Pasta Sauce:

Marinara, Basil Pesto Cream, Alfredo, Olive Oil, Roasted Red Pepper

Ingredient Choices:

Parmesan Cheese, Sweet Peas, Sundried Tomatoes, Mushrooms, Kalamata

Olives, Fresh Spinach, Roasted Peppers, Red Onions

Served with Garlic Bread

Add: Chicken - **\$2/** Shrimp - **\$6/** Crab Meat - **\$10**

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**\*Risotto Station | \$10.95 per person**

Creamy Herb Risotto

Assortment of Toppings:

Fresh Parmesan Cheese, Wild Mushroom Ragú, Caramelized Shallot, Pancetta,  
Tomatoes, Onions, and Spinach

Add: Chicken - **\$2**/ Shrimp - **\$6**/ Beef Barbacoa - **\$6**

**\*Mashed Potato Martini | \$12.95 per person**

Yukon Gold Mashed Potato

Assortment of Toppings:

Cheddar Cheese, Blue Cheese Crumbles, Caramelized Onions, Roasted Garlic, Freshly  
Made Bacon Bits, Sautéed Mushrooms, Chives, Sour Cream, Fried Onion Straws,  
Cracked Black Pepper, Sun-dried Tomato, Chopped Green Onion

**Succulent Sweet Mashed Yams | \$12.95 per person**

Assortment of Toppings:

Brown Sugar, Honey Butter, Candied Pecan Halves, Green Onion, Chopped Apples,  
Cinnamon Streusel Crumble, Ground Cinnamon, Miniature Marshmallows

**Oriental Stir Fry Station | \$18.95 per person**

Chicken Stir Fry ~ Beef Stir Fry ~ Shrimp Stir Fry

Cooked with a selection of Sautéed Vegetables, Lo-Mein noodles, Rice, Teriyaki Sauce,  
Spicy Plum, Sesame BBQ

Served with Wonton Chips and Duck Sauce

\*Chef Fee - \$125.00 for Action stations (per station)

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**Fajita Station | \$16.95 per person**

Chicken or Beef Fajitas

Assortment of Blends:

Flour or Corn Tortilla, Shredded Cheddar Cheese,  
Pepper Jack Shredded Cheese, Coarsely Chopped Cilantro,  
Freshly Chopped Pico De Gallo, Jalapeno Peppers,  
Chopped Green & Red Peppers, Sour Cream, Guacamole,  
Blackened Chicken Breast, Zesty Seasoned Beef

Add Shrimp - **\$3.00 per person**

**Taco Bar | \$13.95 per person**

Hard and Soft Corn Taco Shells

Grilled Chicken, Beef or Shrimp

Assortment of Blends:

Shredded Cheddar Cheese, Mexican Blend of Shredded Cheeses,  
Queso Fresco, Diced Tomatoes, Chopped Onions,  
Shredded Lettuce, Refried Beans, Rice, Roasted Corn,  
Served with our Signature Mango Salsa, Sour Cream,  
Finely Diced Cilantro, Jalapeno Peppers and  
Freshly Made Guacamole

**Hilton Super Slider Station | \$13.95 per person**

Beef or Chipotle Bar-B-Que Pulled Pork

An Assortment of Toppings to Include:

Cheddar Cheese, Onion Straws, Cornichon Pickles,  
Peppered Mayonnaise, Caramelized Vidalia Onions,  
Asian Slaw, Chopped Bacon, Mushrooms,  
Hot Peppers, Sweet Tomato Relish,  
Stone Ground Mustard, Catsup  
Sitting Elegantly on a Brioche Roll

\*Chef Fee - \$125.00 for Action stations (per station)

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**Succulent Carving Stations**

Minimum of 25 guests  
\*10 surcharge for groups under 25

**\$15.00 per person per station**

**Top Round of Beef Perfectly Cooked**

Accompanied by:  
Horseradish Sauce, Bar-B-Que Sauce,  
Caramelized Onions,  
Crumbled Blue Cheese

**Honey Glazed Bone in Ham**

Accompanied by:  
Sweet Cranberry Mayo,  
Dijon Mustard,  
Horseradish Sauce,  
Mango Chutney

**Herb Roasted Turkey Breast**

Accompanied by:  
Cranberry Chutney,  
Fresh Herb Mayonnaise Blend,  
Orange Bar-B-Que Sauce

All to have a choice of:  
Yeast Raised Rolls,  
Sesame Rolls or  
Honey Wheat Rolls

\*Chef Fee - \$125.00 for Action stations (per station)

Prices are subject to a 22% Service Charge and 10% Sales Tax. Prices are subject to change without notice  
Any food items are based on market availability and may be substituted by the Chef as needed.



Hilton Arlington & Towers  
950 North Stafford Street  
Arlington, VA 22203

**Dessert Station | \$10.95 per person**

Assorted Mini Sweets and Pastries  
Mini Mouse Cones (Assortment of Chocolate and Raspberry)  
Fresh Baked Cookies  
Gourmet Brownies and Blondies  
Served with Coffee and Tea

**Ice Cream Sundae Bar | \$8.95 per person**

Chocolate, Vanilla and Strawberry Ice Cream  
Served in a Bowl or Cone  
Assortment of Toppings:  
Peanut Butter Pieces, Sprinkles,  
Strawberry in a Sweet Strawberry Sauce,  
Carmel Sauce, Shredded Coconut, Candied Walnuts,  
Crushed Oreo Cookies, M&M's,  
Maraschino Cherries and Whipped Cream

**Event Beverage Bar | \$7.95 per person**

Assortment of Regular and Diet Soft Drinks,  
Sparkling and Still Bottled Water,  
Flavored Lemonade (Strawberry, Mixed Berry),  
Flavored iced Tea (Raspberry and Peach) and  
Two Signature Mocktails

\*Chef Fee - \$125.00 for Action stations (per station)

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Hilton Arlington & Towers  
 950 North Stafford Street  
 Arlington, VA 22203

**Bar Menu**

**Unlimited Cocktail Hour Packages**

*All packages below require bartender fee.*

**Beer & Wine Bar**

Domestic & Imported Beer  
 House Wine  
 Assorted Soft Drinks  
 Bottled Waters

**Call Spirits Bar**

Name Brand Liquor Selection  
 Domestic & Imported Beer  
 House Wine  
 Assorted Soft Drinks  
 Bottled Waters

**Premium Spirits Bar**

Premium Brand Liquor Selection  
 Domestic & Imported Beer  
 House Wine  
 Assorted Soft Drinks  
 Bottled Waters

<b><u>Domestic Beer</u></b>	<b><u>Imported Beer</u></b>	<b><u>Wine</u></b>	<b><u>Call Brand</u></b>	<b><u>Premium Spirits</u></b>
Miller Light Budweiser Bud Light Yuengling	Corona Heineken Amstel Light	White Zinfandel Pinot Grigio Chardonnay Cabernet Sauvignon Merlot	Jim Beam E&J VS Cognac Beefeater Bacardi Grant's Family Reserve Jose Cuervo Especial Smirnoff Seagram's 7 Crown Royal	Jack Daniel's E&J VS Brandy Bombay Sapphire Captain Morgan Dewar's White Label Jose Cuervo Absolut Jameson

Prices are subject to a 22% Service Charge and 10% Sales Tax. Prices are subject to change without notice  
 Any food items are based on market availability and may be substituted by the Chef as needed.



**Bar Pricing**

**Catering Beverage Receptions**

Host Catering Bar

House Liquor.....	\$7.95/Premium Liquor.....	\$8.95
Domestic Beer.....		\$5.95
Imported Beer.....		\$6.95
Wine by the Glass.....		\$7.95
Soda.....		\$4.95
Bottled Water.....		\$4.95

Cash Catering Bar

House Liquor.....	\$8.00/Premium Liquor.....	\$9.00
Domestic Beer.....		\$6.00
Imported Beer.....		\$7.00
Soda.....		\$5.00
Bottled Water.....		\$5.00

**Unlimited Cocktail Hour Packages**

\*\*Bartender required at a \$125 fee.

Beer & Wine Bar

1<sup>st</sup> Hour | **\$15 per person**  
Additional Hour at \$8 per person

Call Spirits Bar

1<sup>st</sup> Hour | **\$18 per person**  
Additional Hour at \$9 per person

Premium Spirits Bar

1<sup>st</sup> Hour | **\$20 per person**  
Additional Hour at \$10 per person