



BREAKFAST



Hilton

SANTA CLARA

HEART HEALTHY

- ~fresh squeezed orange juice, apple, cranberry, & grapefruit juice
 - ~sliced local seasonal fruit
 - ~free range scrambled egg whites, sautéed organic baby spinach, Haas avocado & diced tomatoes
 - ~chicken apple sausage
 - ~organic steel-cut oatmeal, raisins, brown sugar, & pecans
 - ~assorted gluten free pastries
 - ~individual yogurt parfaits vanilla yogurt, and local berries
 - ~house made almond butter, peanut butter, and Nutella
 - ~wheat, whole grain bread, & English muffins
 - ~skim milk, almond vanilla, & plain soy milk
 - ~freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo teas
- \$47 pp

BREAKFAST ENHANCEMENTS

- ~assorted artisan bagels, strawberry, onion lox & chive, and plain cream cheese - \$9 pp
- ~buttermilk pancakes or thick cut cinnamon French toast with maple syrup - \$5 pp
- ~breakfast burrito, scrambled eggs, Spanish chorizo, Vidalia onions & local bell peppers - \$5 pp
- ~bacon, egg, and cheese English muffin - \$5 pp
- ~cage free organic egg whites, baby organic spinach, Vidalia onions, and tomato frittata - \$13 pp
- ~organic steel-cut oatmeal, raisins, brown sugar, pecans - \$6 pp
- ~Traditional Omelet Station* cage free eggs, egg whites, ham, bacon, chicken apple sausage, mushrooms, bell peppers, green onions, spinach, tomato, jalapenos, California cheddar, feta, mozzarella - \$16 pp

*chef's attendant required - \$175 / hour / 50 guests

WAKE UP, CALIFORNIA!

- ~fresh squeezed orange juice, apple, cranberry, & grapefruit juice
 - ~sliced local seasonal fruit
 - ~Cheerios, Honey Nut Cheerios, Rice Chex, Nature Valley Granola and Fiber One cereals, assorted yogurt, & house made maple granola
 - ~Hilton Signature muffins, baked apple lattice danish, butter croissants
 - ~free range scrambled eggs
 - shredded Glenview cheddar & Monterey Jack cheese, house made pico de gallo, & local bell peppers
 - ~crisp apple wood smoked bacon
 - ~grilled chicken apple sausage
 - ~roasted organic fingerling potatoes, rosemary & caramelized onion
 - ~freshly brewed Starbucks coffee, decaffeinated coffee, & assorted Tazo teas
- \$46 pp

Minimum of 25 people (additional fee of \$200 for under 25)

a 25% service charge of the total food and beverage charges (plus all applicable taxes) will be added.

Menus subject to change. *Consuming raw or undercooked meats, seafood or eggs can cause health concerns



BREAKFAST



Hilton

SANTA CLARA

HEART HEALTHY LIGHT

- ~fresh squeezed orange juice, apple, cranberry, & grapefruit juice
- ~sliced local seasonal fruit
- ~assorted gluten free pastries
- ~individual yogurt parfaits; red organic quinoa, vanilla yogurt, and local berries
- ~house made almond butter, peanut butter, and Nutella
- ~wheat, whole grain bread, & English muffin
- ~skim milk, almond vanilla, & plain soy milk
- ~freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo teas

\$41 pp

BREAKFAST ENHANCEMENTS

- ~assorted artisan bagels, strawberry, onion lox & chive, and plain cream cheese - \$9 pp
- ~buttermilk pancakes or thick cut cinnamon French toast with maple syrup - \$5 pp
- ~breakfast burrito, scrambled eggs, Spanish chorizo, Vidalia onions & local bell peppers - \$5 pp
- ~bacon, egg, and cheese English muffin - \$5 pp
- ~cage free organic egg whites, baby organic spinach, Vidalia onions, and tomato frittata - \$13 pp
- ~organic steel-cut oatmeal, raisins, brown sugar, pecans - \$6 pp
- ~Traditional Omelet Station* cage free eggs, egg whites, ham, bacon, chicken apple sausage, mushrooms, bell peppers, green onions, spinach, tomato, jalapenos, California cheddar, feta, mozzarella - \$16 pp

*chef's attendant required - \$175 / hour / 50 guests

WAKE UP LIGHT

- ~ fresh squeezed orange juice, apple, cranberry, & grapefruit juice
- ~sliced local seasonal fruit
- ~ Cheerios, Honey Nut Cheerios, Rice Chex, Nature Valley Granola and Fiber One cereals, assorted yogurt, & house made maple granola
- ~apple lattice danish, mini bear claws, chocolate & butter croissants
- ~freshly brewed Starbucks coffee, decaffeinated coffee, & assorted Tazo teas

\$38 pp

A-LA-CARTE

- ~individual whole, low fat, soy & almond milks \$5 each
- ~assorted soft drinks & bottled waters \$6 each
- ~natural & flavored mineral water \$6 each
- assorted Naked beverages
 - ~pure coconut water
 - ~mighty mango
 - ~berry blast
 - ~green machine \$6 each
- ~Red Bull & Diet Red Bull \$6 each

Minimum of 25 people (additional fee of \$200 for under 25)

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BREAKS



Hilton

SANTA CLARA

THE STADIUM

- ~planters roasted peanuts, honey & traditional
- ~America's favorite Cracker Jack's
- ~freshly popped Jolly Time popcorn, cheddar cheese, black truffle and sea salt shakers
- ~jumbo pretzel plain,
- Sir Kensington's whole grain mustard & plain yellow mustard

\$25 pp

HEALTH NUTS

- ~seasonal melon & berry fruit kabobs, Greek yogurt & lavender infused honey dip
- ~organic energy bars: Nature Valley oatmeal raisin & chocolate chunk, Kashi almond flax & Cliff peanut butter bar
- ~Naked juices: green machine, power c, & protein zone smoothie
- ~local garden crudité, house made hummus
- ~Healthy Trail Mix

\$25 pp

ENHANCEMENT

- ~hand crafted lemonade stand* sparkling & still waters, lemon juice
- assorted simple syrups to include, original, pomegranate, mint, strawberry, mango & peach, old-fashioned mason jar, ice spheres, assorted garnishes & fun straws

\$8 pp

*requires chef's attendant

THE FIESTA

- ~house fried red, blue, & yellow corn chips
- ~house made chunky Haas guacamole
- ~fresh pico de gallo, crema Mexicana, pickled jalapenos
- ~jalapeno nacho cheese sauce
- ~cinnamon churros
- ~Jarritos premium Mexican sodas, mandarin, tamarind, strawberry

\$25 pp

THE OLIVE BRANCH

- ~assorted gourmet olives, (garlic stuffed, Queen Ann, Kalamata)
- ~thinly sliced prosciutto & Copa ham
- ~rosemary olive bread
- ~house made tapenade and spinach & artichoke dip

\$25 pp

Minimum of 25 people (additional fee of \$200 for under 25)

All breaks based on 45 minutes of continuous service

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BREAKS CONT.



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SANTA CLARA

A-LA-CARTE

~fruit kabobs
fresh seasonal fruit,
honey yogurt dip
\$10 pp

~energy bars
assorted organic
energy bars, nature valley,
kashi & cliff
\$60 dozen

~sugar monster
a bakers dozen, mocha crunch bars,
gluten free chocolate caramel bar
& tangy lemon bars,
gluten free shortbread crust
\$65 dozen

~house baked cookies
a bakers dozen, chocolate chip,
cinnamon & sugar cookies
\$60 dozen

A-LA-CARTE

~freshly brewed Starbucks coffee
& assorted Tazo teas
\$110 gallon

~Starbucks cold brew coffee
\$135 gallon

~individual whole, low fat, soy
and almond milks
\$5 each

~assorted soft drinks & bottled waters
\$6 each

~natural & flavored mineral water
\$6 each

~assorted Naked beverages
pure coconut water
mighty mango
berry blast
green machine
\$6 each

~pure fruit orange juice
\$6 each

~Red Bull & diet Red Bull
\$6 each

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LUNCH BUFFET



Hilton

SANTA CLARA

TASTE OF NORTHERN CALIFORNIA

- ~Earthbound farms organic spring mix, red grape tomatoes, shredded carrots, English cucumbers, champagne vinaigrette
- ~California salad, grilled zucchini, artichoke hearts, diced Haas avocados, broccoli florets, red grape tomatoes, sliced radish, house made herbed croutons, & extra virgin olive oil
- ~pan seared salmon, Meyer lemon, artichoke hearts, capers & white wine sauce
- ~marinated & grilled Mary's chicken, peppadew and olive oil puree
- ~Organic red quinoa, roasted butternut squash, pumpkin seeds, red grape tomatoes, & sautéed spinach
- ~grilled asparagus, shallots
- ~assorted rolls & creamy butter
- ~strawberry cheesecake
- ~individual mixed berry tartlets
- ~freshly brewed Starbucks coffee & assorted Tazo teas

\$58 pp

BEVERAGES

- ~assorted soft drinks & bottled waters \$6 each
- ~natural & flavored mineral water \$6 each

BAY AREA DELI

- ~tomato bisque
- ~Earthbound farms organic spring mix, grape tomatoes, English cucumbers, house balsamic vinaigrette
- ~creamy potato salad, hard boiled eggs, crunchy celery, apple wood smoked bacon, Sir Kensington's mayonnaise & sweet onions
- ~rainbow rotini vegetable pasta salad
- ~creamy classic coleslaw
- ~Miss Vickie's gourmet potato chips
- Selection of Gourmet Sandwiches
- ~roast beef & blue sandwich
- hand cut, slow-cooked, medium-rare roast beef, fresh peppery red onions, cool rich crumbled bleu cheese, fresh baby spinach, hand-sliced tomato & creamy ranch dressing, toasted country ciabatta
- ~smoked turkey & cranberry
- thin, hand-carved, oven-roasted natural turkey breast, whole cranberry sauce, fresh green leaf lettuce, sprouts, sunflower seeds & creamy mayo, fresh-baked sesame sourdough bread
- ~caprese
- fresh creamy mozzarella, juicy tomatoes, aromatic basil, drizzled olive oil, spinach, cracked black pepper, zesty red pepper pesto, fresh-baked toasted thyme focaccia
- ~cold smoked natural ham
- cold-smoked natural ham, fresh green leaf lettuce, tomato, red onion, crunchy dill pickle, cracked black pepper, mayo, zesty Italian vinaigrette & spicy stone ground mustard, fresh-baked potato poppy seed bread
- ~Michaels cookies, chocolate chip, snickerdoodles, oatmeal raisin, & chocolate brownies
- ~freshly brewed Starbucks coffee & assorted Tazo teas

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LUNCH BUFFET



Hilton

SANTA CLARA

THAT'S ITALIAN

~romaine hearts, herb croutons & creamy Caesar dressing

~antipasto salad

pepperoncini peppers, Kalamata & Queen Ann olives, Molinari salami, sweet red onions, Watsonville artichokes, garlic croutons, extra virgin olive oil, & shaved parmigiana-reggiano

~saffron rice salad, pine nuts & currants

~four cheese individual ziti

baked pasta, house made Pomodoro sauce, zesty Italian sausage, Italian herbs, spices, ricotta, parmesan, mozzarella, & provolone cheese

~chicken picatta, Sicilian caper cream sauce

~eggplant parmesan

housemade Pomodoro sauce, mozzarella & parmesan cheese

~garlic bread

~tiramisu

~assorted cannoli

~freshly brewed Starbucks coffee, & assorted Tazo teas

\$58 pp

BEVERAGES

~assorted soft drinks & bottled waters

\$6 each

~natural & flavored mineral water

\$6 each

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LUNCH BUFFET



Hilton

SANTA CLARA

MEDITERRANEAN

- ~house made hummus & tapenade, grilled flat bread
- ~Greek salad, fresh romaine, red grape tomatoes, red Bermuda onions, Greek olives, pepperoncini, English cucumbers, & gourmet feta cheese
- ~shirazi salad
- ~Persian salad, extra-virgin olive oil, lemon juice, kosher salt, black pepper, flat-leaf parsley, Persian cucumbers, tomatoes, red onion
- ~dolmas, grape vine leaves stuffed, rice, onion, sunflower oil, dill weed, salt, mint & spices
- ~grilled chicken kabobs, Mary's free range chicken marinated in sweet Vidalia onion juice, lemon juice, turmeric & garlic
- ~grilled beef kabobs, certified angus beef sirloin, marinated in ground coriander, ground cumin, turmeric, garlic powder, rosemary, salt, pepper, & olive oil
- ~grilled vegetables, local harvest vegetables marinated in turmeric & cumin, Bermuda red onions and sweet peppers
- ~saffron basmati rice
- ~roulade assortment (vanilla, chocolate, and strawberry)
- ~assorted baklava
- ~freshly brewed Starbucks coffee, & assorted Tazo teas
\$58 pp

SOUTH OF THE BORDER

- ~Earthbound farms organic baby romaine, cumin scented Caesar dressing
- ~roasted corn & black bean salad, roasted red pepper, red Bermuda onion, cilantro, & cumin
- ~Haas guacamole, pico de gallo, tomatillo salsa, roasted jalapeno, shredded cheddar cheese, sour cream & tri color tortilla chips
- ~Mary's free range cumin marinated chicken, achiote
- ~certified angus beef fajitas marinated in achiote, cumin, & cilantro
- ~grilled vegetables, seasoned julienne onions & bell peppers
- ~Spanish rice
- ~achiote scented pinto beans
- ~flour tortillas
- ~churros, tres leches
- ~freshly brewed Starbucks coffee, & assorted Tazo teas
\$58 pp

BEVERAGES

- ~assorted soft drinks & bottled waters
\$6 each
- ~natural & flavored mineral water
\$6 each

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LUNCH



Hilton

SANTA CLARA

3 COURSE PLATED

Includes Freshly Baked Rolls & Butter; (1) Salad, Entree & Dessert (entrée includes chef's pairing of starch & seasonal steamed vegetables), freshly brewed Starbucks coffee, assorted Tazo teas

Salad (select one)

- ~Salinas Valley greens & crisp garden vegetables, Sonoma balsamic vinaigrette
- ~baby spinach, crumbled blue cheese, candied walnuts & raspberry olive oil emulsion
- ~crisp hearts of romaine spears, garlic croutons, shredded parmigiano-reggiano, Caesar dressing

Plated Entrée (select one)

- ~pacific salmon filet, cedar planked, Meyer lemon & dill - \$42 pp
- ~California chicken, Mary's free range, prosciutto ham, gruyere cheese, & dijon mustard sauce - \$40 pp
- ~capellini, rosemary & lemon angel hair pasta, blistered grape tomatoes, minced garlic, sliced cremini mushrooms, diced onions, rosemary, lemon juice, & extra virgin olive oil (vegetarian) - \$34 pp
- ~charbroiled steak 10oz (cooked medium), dry rubbed certified angus beef sirloin, chanterelles, burgundy wine, & fresh thyme - \$46 pp
- ~Chilean sea bass, pan seared, marinated in soy, citrus cilantro sauce, fried leeks - \$44 pp

PLATED DESSERTS (select one)

- ~mascarpone cheese & cocoa dusted tiramisù
- ~angel food cake, macerated strawberries & fresh whipped cream
- ~fresh fruit tartlet
- ~chocolate fudge ganache decadence cake

GOURMET BOX LUNCHES

Ms. Vickie's potato chips | San Luis Obispo honey crisp apple | gourmet chocolate chip cookie
choice of bottled water or ice cold soda

Sandwiches (select up to 3)

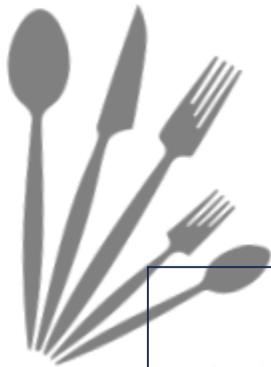
- ~roasted turkey & cranberry
- oven-roasted turkey, whole cranberry sauce, leaf lettuce, sprouts, sunflower seeds, mayo on sesame sourdough bread
- ~club
- oven-roasted turkey and smoked ham with fresh cheddar and Swiss, cucumber, bell peppers, tomato, pepperoncini, leaf lettuce, red onion, dill pickle, black pepper, mayo, mustard, ranch dressing and Italian vinaigrette on whole wheat bread
- ~napa waldorf
- tender roasted chicken, candied walnuts, red apple, craisins, mayo, spices, whole cranberry sauce, leaf lettuce on whole wheat bread
- ~roast beef
- medium-rare roast beef, leaf lettuce, tomato, red onion, dill pickle, black pepper Italian vinaigrette and horseradish crema on herb wheat bread
- ~caprese
- creamy mozzarella, tomato & basil, olive oil drizzle, spinach, black pepper, red pepper pesto, on thyme focaccia
- ~vegetarian
- avocado, mushroom, sprouts, bell pepper, cucumber, leaf lettuce, tomato, red onion, dill pickle, pepperoncini, provolone and Swiss, black pepper, mayo, mustard, ranch dressing, Italian vinaigrette on herb bread

\$41 pp

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RECEPTION



Hilton

SANTA CLARA

HOT HORS D'OEUVRES

butler passed (minimum of 25 pieces per item)

\$8 / piece

~sonoran chicken, tomatoes, onions, bell peppers, cilantro, & jalapeno, phyllo pouch

~panko breaded mini crab cakes

~mushroom florentine, local farmed mushrooms stuffed, spinach & parmesan cheese

~mini chicken brochette, pineapples in house made soy cilantro sauce

~grilled teriyaki beef brochette

~samosa, vegetable samosa, potatoes & curry, phyllo triangle

~egg rolls, chicken, vegetable or pork

~Santa Fe spring rolls, grilled chicken, corn & black beans

COLD HORS D'OEUVRES

butler passed (minimum of 25 pieces per item)

\$8 / piece

~potato pancake, sour cream, smoked salmon, & caviar

~shrimp ceviche, cucumber cup

~seared ahi tuna, English cucumber, noodles & seaweed salad

~ratatouille, potato round

~pan seared beef tenderloin crostini

~bruschetta, San Francisco sourdough crostini, tomato, basil, shredded parmesan & parsley

~antipasto skewers, mozzarella di bufala, Watsonville artichoke hearts, sundried tomatoes, & Kalamata olives

~roasted butternut squash, sun dried cranberry, grilled chicken, & crumbled blue cheese, crostini

DISPLAYS

(all displays minimum order 25 guests)

charcuterie board ~prosciutto, coppa ham, bresaola, parmigiana-reggiano, roasted red peppers, pepperoncini, wild arugula & grilled focaccia

\$15 pp

colossal prawns ~poached, California Meyer lemons, house made cocktail sauce (based on 3 pieces per person)

\$15 pp

seared ahi ~grade A tuna, togarashi spice, cucumber noodles & seaweed, soy cilantro sauce market price

DISPLAYS

(all displays minimum order 50 guests)

~fresh fruit, Greek yogurt & lavender infused honey dip

\$9 pp

crudité shooters ~crisp carrots, grape tomatoes, English cucumbers, crunchy celery, zucchini, squash, & green olives, ranch dressing, tzatziki sauce & house made hummus

\$11 pp

artisan cheese ~California cheeses, grilled baguette, assorted roasted nuts, fruit preserves

\$18 pp

add brie en croute for \$100

Passed hors d'oeuvres require a server @ \$175 per every 50 guests

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RECEPTION



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SANTA CLARA

CARVERY ITEMS

~spiral sliced baked ham
pomegranate glaze
serves 40 - \$395

~herb roasted breast of turkey
giblet sage gravy & cranberry sauce
serves 40 - \$375

~peppercorn trio crusted tenderloin of beef
cabernet demi glaze
serves 20 - \$445

~dijon crusted prime rib
natural jus & horseradish cream
serves 40 - \$475

~garlic & rosemary crusted leg of lamb
dried stone fruit chutney
serves 25 - \$350

~salt crusted salmon
California king salmon salt crusted & stuffed
California Meyer lemon & thyme
serves 25 - \$350

~fresh salad station (select one)

Caesar
California romaine, garlic & herb croutons,
parmigiana-reggiano cheese, Caesar dressing
choice of:
black bean & corn southwest relish
grilled Mary's chicken
certified black angus NY strip loin
fried calamari & prawn blend
\$29 pp

OR

California Earthbound farm
organic mixed greens,
choice of:
English cucumber, feta cheese, pepperoncini,
Bermuda onions, Kalamata olives, southwestern
quinoa, cheddar cheese
Italian, balsamic vinaigrette, buttermilk
ranch dressing
\$29 pp

RECEPTION ACTION STATIONS

(minimum of 25 guests)

~cioppino bar

individual servings, seafood stew, garlic focaccia
bread | jumbo prawns, Chilean seabass, mussels,
clams, orecchiette pasta, minced garlic, baby
organic spinach, plum tomato sauce, white wine
\$34 pp

~ramen noodle bar

vegetable broth,
choice of wheat or rice noodles
choice of : char siu pork (Chinese BBQ pork),
turkey meatballs or cremini mushrooms, green
onions, sliced hard boiled eggs, steamed baby
bok choy, bean sprouts, edamame, & tofu
sriracha, soy sauce, and togarashi spice
\$31 pp

~pasta station

spinach ricotta ravioli, gluten-free penne &
cavatappi pasta
marinara and alfredo sauces
grilled Italian sausage
fresh herbs & vegetables
garlic bread
\$29 pp

~fajita bar

spicy beef & chicken fajitas
grilled onions and peppers
flour tortillas, pico de gallo salsa, tomatillo salsa,
house made Haas guacamole, sour cream &
cheddar cheese
\$29 pp

~seafood display

La Fontana lavish seafood display, colossal
prawns, Tomales bay oysters, green lip mussels,
snow crab claws, house made cocktail sauce
market price

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DINNER BUFFET



Hilton

SANTA CLARA

TASTE OF NORTHERN CALIFORNIA

- ~sweet corn and clam chowder with caramelized shallots
 - ~Earthbound farms organic spring mix, red grape tomatoes, shredded carrots, English cucumbers, champagne vinaigrette
 - ~California salad, grilled zucchini, artichoke hearts, diced Haas avocados, broccoli florets, red grape tomatoes, sliced radish, house made herbed croutons, & extra virgin olive oil
 - ~pan seared salmon, Meyer lemon, artichoke hearts, capers & white wine sauce
 - ~marinated & grilled Mary's chicken, peppadew and olive oil puree
 - ~herb crusted New York striploin with rosemary cabernet sauce
 - ~Organic red quinoa, roasted butternut squash, pumpkin seeds, red grape tomatoes, & sautéed spinach
 - ~grilled asparagus, shallots
 - ~assorted rolls & creamy butter
 - ~strawberry cheesecake
 - ~individual mixed berry tartlets
 - ~freshly brewed Starbucks coffee, & assorted Tazo teas
- \$83 pp

BEVERAGES

- ~assorted soft drinks & bottled waters
- \$6 each
- ~natural & flavored mineral water
- \$6 each

MEDITERRANEAN

- ~house made hummus & tapenade, grilled flat bread
 - ~Greek salad, fresh romaine, red grape tomatoes, red Bermuda onions, Greek olives, pepperoncini, English cucumbers, & gourmet feta cheese
 - ~shirazi salad; Persian salad, extra-virgin olive oil, lemon juice, kosher salt, black pepper, flat-leaf parsley, Persian cucumbers, tomatoes, red onion
 - ~lentil and quinoa salad; organic lentil and quinoa tossed in a honey lime vinaigrette, baby arugula, pomegranate seeds, avocado, diced eggs
 - ~dolmas, grape vine leaves stuffed, rice, onion, sunflower oil, dill weed, salt, mint & spices
 - ~grilled chicken kabobs, Mary's free range chicken marinated in sweet Vidalia onion juice, lemon juice, turmeric & garlic
 - ~grilled beef kabobs, certified angus beef sirloin, marinated in ground coriander, ground cumin, turmeric, garlic powder, rosemary, salt, pepper, & olive oil
 - ~grilled vegetable kabobs, local harvest vegetables marinated in turmeric & cumin, Bermuda red onions and sweet peppers
 - ~saffron basmati rice
 - ~roulade assortment (vanilla, chocolate, and strawberry)
 - ~assorted baklava
 - ~freshly brewed Starbucks coffee, & assorted Tazo teas
- \$83 pp

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DINNER BUFFET



Hilton

SANTA CLARA

THAT'S ITALIAN

- ~minestrone soup and fresh garlic croutons
- ~romaine hearts, herb croutons & creamy Caesar dressing
- ~antipasto salad
- pepperoncini peppers, Kalamata & Queen Ann olives, Molinari salami, sweet red onions, Watsonville artichokes, garlic croutons, extra virgin olive oil, & shaved parmigiana-reggiano
- ~saffron rice salad, pine nuts & currants

- ~Sicilian stuffed beef roulades
- certified angus beef flinch steak stuffed with roasted bell peppers, baby spinach our house made tapenade with Dijon mustard sauce
- ~four cheese individual ziti
- baked pasta, house made Pomodoro sauce, zesty Italian sausage, Italian herbs, spices, ricotta, parmesan, mozzarella, & provolone cheese
- ~chicken picatta, Sicilian caper cream sauce
- ~eggplant parmesan
- housemade Pomodoro sauce, mozzarella & parmesan cheese
- ~garlic bread

- ~tiramisu
- ~assorted cannoli

- ~freshly brewed Starbucks coffee, & assorted Tazo teas
- \$83 pp

BEVERAGES

- ~assorted soft drinks & bottled waters
- \$6 each

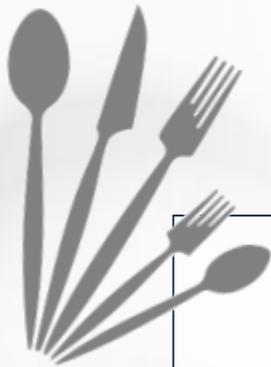
- ~natural & flavored mineral water
- \$6 each

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DINNER



Hilton

SANTA CLARA

3 COURSE PLATED

Includes Freshly Baked Rolls and Butter; (1) Starter, (1) Entrée, & (1) Dessert, freshly brewed Starbucks coffee, assorted Tazo teas

Starter (select one)

- ~crisp hearts of romaine spears, toasted herb croutons, shredded parmigiana-reggiano, Caesar dressing
- ~baby organic kale salad, roasted pistachios, Laura Chenel chevre, strawberries & honey lime dressing
- ~antipasto (family style) roasted red peppers, Kalamata olives, artichoke hearts, sliced red onion, genoa salami, pepperoni, provolone cheese, grape tomato halves, romaine leaves
- ~French onion soup, sweet onions & fresh thyme, beef broth, butter toasted crostini & Swiss cheese
- ~fresh house made soup of the season

Plated Entrées (select one)

- ~rib-eye steak
- 16oz bone-in rib-eye steak (cooked medium), dusted in cracked black pepper & black lava sea salt, herb roasted potatoes, local California seasonal vegetables - \$83 pp
- ~peppercorn crusted filet mignon
- 8oz. certified angus beef (cooked medium), cracked peppercorn, rosemary cabernet reduction, Yukon gold mashed potatoes, roasted root vegetables - \$75 pp
- ~seared Chilean sea bass
- slivers of white asparagus risotto, blistered red grape tomatoes, capers, garlic, & lime juice - \$71 pp
- ~cedar plank California king salmon
- rubbed with brown sugar & coriander, red organic quinoa and brown rice pilaf & roasted local baby vegetables - \$72 pp
- ~grilled rack of lamb
- cumin spiced lamb, sautéed shallots, caramelized garlic cloves, pomegranate demi-glace, lemon thyme orzo pasta - \$65 pp
- ~Mary's char-grilled breast of chicken
- stuffed with herbed goat cheese, angel hair pasta, blistered grape tomatoes, minced garlic, sliced cremini mushrooms, diced onions, rosemary, lemon juice, & extra virgin olive oil - \$64 pp
- ~vegetable kabobs
- organic red quinoa, achiote, cilantro, cumin, roasted peppers, red onions, sun dried tomatoes, arugula & extra virgin olive oil - \$61 pp

PLATED DESSERTS (select one)

- ~lemon curd tartlet
- ~NY style cheesecake, seasonal berries
- ~sweet mascarpone & cocoa dusted tiramisu
- ~key lime mousse cake
- ~mini flourless chocolate cake, whipped cream & seasonal berries
- ~crème brulee

Minimum of 25 people (additional fee of \$200 for under 25)

a 25% service charge of the total food and beverage charges (plus all applicable taxes) will be added.

Menus subject to change. *Consuming raw or undercooked meats, seafood or eggs can cause health concerns

