



CATERING MENUS



MORNING STARTERS

Continental

Fresh Squeezed Orange and Apple Juice
Seasonal Fresh Sliced Fruits
Assorted Bagels with Cream Cheese
Assortment of Fresh Baked Breakfast Pastries
Sweet Butter and Fruit Preserves
Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas
\$29.50/person

Healthy For You

Fresh Squeezed Orange and Apple Juice
Seasonal Sliced Fresh Fruits
House Made Granola
Assorted Individual Yogurts
Steel Cut Oats with Brown Sugar and Raisin
Selection of Skim and Reduced Fat Milk
Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas
\$33.00/person

European Breakfast

Fresh Squeezed Orange and Apple Juice
Assorted Scones with Devonshire Cream and Fruit Preserves
Assortment of Dried Fruits
Variety of Sliced Gourmet Deli Meats with International and Domestic Cheese
Crackers and Sliced Baguettes
Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas
\$33.50/person

Almaden Breakfast Buffet

Minimum Guarantee of 25 Guests
Fresh Squeezed Orange and Apple Juice
Sliced Seasonal Fresh Fruits
Farm Fresh Scrambled Eggs
Hardwood Smoked Bacon or Oven Roasted Sausage Link
Skillet Roasted Potatoes with Sautéed Sweet Peppers
Assortment of Fresh Baked Breakfast Pastries
Sweet Butter and Fruit Preserves
Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas
\$43.50/person

All prices are subject to a 23% service charge and 9.25% sales tax (Subject to Change without Notice)

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MORNING ENHANCEMENTS

Farm Fresh Scrambled Eggs, Ham and Cheddar Cheese on a Croissant	\$7.50/each
Southwestern Scrambled Eggs with Bell Pepper, Onion, Scallion, Sausage	\$10.50/each
Bagel Sandwich with Farm Fresh Scrambled Eggs, Bacon and Cheddar Cheese	\$7.50/person
Breakfast Burrito with Farm Fresh Scrambled Eggs, Chorizo, Cheese and Salsa Fresca	\$7.50/person
Farm Fresh Scrambled Eggs	\$6.00/person
Hard Boiled Eggs	\$4.00/person
Sausage Links or Crisp Bacon	\$7.00/each
Breakfast Potatoes	\$6.00/person
Brioche French Toast with Maple Syrup	\$10.00/person
Buttermilk Pancakes with Maple Syrup	\$10.00/person
Assorted Bagels with Cream Cheese, Smoked Salmon and Traditional Garnishes	\$10.00/person
Assorted Cold Cereals & Milk	\$6.00/person
Steel Cut Oatmeal with Brown Sugar and Raisins	\$6.25/person
Individual Quiche (Ham/Cheese or Vegetable/Cheese or Spinach/Cheese)	\$10.00/person

BREAKFAST ENHANCEMENT STATIONS

Minimum Attendance of 25 Guests Required

Yogurt Parfait Station , creamy Greek yogurt with strawberry compote, Choice of fresh berries, dried fruits, nut and granola toppings	\$11.50/person
Smoothie Bar , Choose Three from the Following Toppings: Fresh Kale, Spinach, Berries, Pineapple, Melons, Banana, Greek yogurt	\$11.50/person
Steel Cut Oatmeal Bar , Choose Three from the Following Toppings: Toasted Walnut, Dried Cranberry & Raisin, Brown Sugar, Fresh Strawberries, Banana, Chocolate Chip, Toasted Coconut, Cinnamon	\$11.50/person

BREAKFAST SPECIALTY STATIONS

Minimum Attendance of 150 guests, Station Attendant fee of \$150.00 will apply per station

Belgian Waffle Station with Assorted Toppings	\$11.00/person
Create-Your-Own-Omelet Station , Farm Fresh Eggs, Assortment of Breakfast Meats, Vegetables & Cheese	\$12.00/person

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A LA CARTE REFRESHMENTS

From the Bakery

An Assortment of Bagels and Cream Cheese	\$51.00/dozen
Assorted Breakfast Breads: Muffins, Croissants, Scones Or Cinnamon Rolls	\$51.00/dozen
Breakfast Breads: Banana Nut, Zucchini or Marble	\$51.00/dozen
Assorted Fresh Baked Cookies	\$51.00/dozen
Chocolate Fudge Brownies	\$51.00/dozen
Lemon or Raspberry Bars	\$51.00/dozen
Chocolate Dipped Strawberries	\$54.00/dozen

From the Snack Bar

Sliced Seasonal Fresh Fruit	\$12.50/person
Whole Seasonal Fresh Fruit	\$5.00/each
Assorted Individual Yogurts	\$5.25/each
Assorted Granola Bars	\$5.25/each
Assorted Power Bars	\$5.25/each
Italian Biscotti	\$5.00/each
Assortment of Fancy Mixed Nuts	\$6.25/person
Spicy Party Mix or Mini Pretzel	\$6.25/person
Hot Buttered Popcorn	\$5.50/person
Assorted Bags of Kettle Chips	\$5.25/each
Assorted Trail Mix	\$5.25/person
Tortilla Chips with Fresh Guacamole and Salsa Fresca	\$8.00/person
Assorted Candy Bars	\$5.00/each
Jumbo Pretzels with Mustard	\$5.00/each
Assorted Dried Fruit	\$5.00/person
House Made Granola	\$6.00/person

Beverages

Starbucks Double Espresso Shots	\$6.00/each
Regular or Decaffeinated Starbucks Coffee	\$96.00/gallon
Selection of Specialty Teas	\$92.50/gallon
Hot Chocolate	\$92.00/gallon
Bottled Fruit Juices: Orange, Grapefruit, Cranberry, Apple or V-8 Juice	\$6.25/each
Naked Juice Bottled Smoothies or Red Bull	\$7.00/each
Assorted Soft Drinks	\$5.50/each
Assorted Mineral and Still Waters	\$5.50/each
Red Bulls	\$6.00/each
Fruit Punch or Fresh Squeezed Lemonade	\$55.50/gallon

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PLATED SPECIALTY BREAKFASTS

*Plated Breakfasts are served with
Choice of One of the Following Juices: Orange, Grapefruit, Cranberry, Apple or V-8
Assortment of Breakfast Breads
Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas*

Farm Fresh Scrambled Eggs

Served with Choice of Crisp Bacon, Sausage Links or Sliced Ham and Skillet Potatoes
\$31.50 Per Person

Cage Free Egg White

Scrambled with Onion and Tomatoes, Served with Roasted Turkey Sausage and Skillet Potatoes
\$31.50 Per Person

Brioche Cinnamon French Toast

Served with Choice of Crisp Bacon, Sausage Links or Sliced Ham
\$31.50 Per Person

Quiche Loraine

Sautéed Onion, Crispy Bacon and Swiss Cheese Baked in a Creamy Egg Custard, serve with
Seasonal Fruit Salad
\$30.50 Per Person

Eggs Benedict

Poached Eggs with Canadian Bacon on a Toasted English Muffin
Served with Hollandaise Sauce
\$32.25 Per Person

Steak and Eggs

Charbroiled Marinated New York Steak with Farm Fresh Scrambled Eggs
\$37.00 Per Person

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PLATED LUNCHESES

*Plated Lunches are served with Choice of Salad, Entrée and Dessert, Seasonal Vegetables, Fresh Baked Rolls and Sweet Butter
Regular and Decaffeinated Starbucks Coffee and Selection of Specialty Teas*

SALADS

Choose one

Crisp Heart of Romaine Lettuce

Aged Parmesan Cheese, Toasted Crouton, Traditional Caesar Dressing

Caprese Salad

Fresh Mozzarella Medallions, Local Tomato, Sweet Basil Balsamic Glaze

Market Green Mixed

Cherry Tomatoes and Sliced Cucumbers, Buttermilk Ranch

Greek Salad of Wild Arugula,

Feta Cheese, Red Onion, Black Olives, Cucumber, Sweet Tomato
Rustic Balsamic Vinaigrette

Baby Spinach

Candied Walnut, Shaved Red Onions, Sweet Tomato, Bleu Cheese Crumbles
Raspberry Vinaigrette Dressing

DESSERT

Choose of one

New York Style Cheese Cake

Key Lime Pie

Decadent Chocolate Cake

Tiramisu

Meyer Lemon Tart

Carrot Cake

Fresh Fruit Tart

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LUNCH ENTRÉES

POULTRY

Achiote Garlic Pan Seared Chicken Breast

Spanish Rice, Roasted Pepper Tomato Puree
Fresh Seasonal Vegetables
\$44.50 Per Person

Citrus Thyme Roasted Breast of Chicken

Rutabaga Potato Mash, Roasted Shallot Beurre Blanc
Fresh Seasonal Vegetables

\$45.50 Per Person

Charbroiled Rosemary Scented Chicken

Garlic Mashed Potato, Wild Mushroom Boursin Demi-Glace
\$45.50 Per Person

SEAFOOD

Pesto Crusted Salmon

Roasted Tarragon Polenta, Lemon Grass Shallot Beurre Blanc
\$45.00 Per Person

Grilled Mahi Mahi

Mashed Potato, Sundried Tomato Cream Reduction
\$46.00 Per Person

MEAT

Grilled Striploin Medallions

Yukon Potato Mash, Cherry Mushroom Reduction
\$51.50 Per Person

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Pork Tenderloin

Wild Rice Pilaf, Roasted Mushroom Thyme Demi-Glace
\$46.50/person

DUET

Roasted Strip Loin Medallion and Lemon Basil Prawns

Parmesan Crusted Polenta Cakes, Boursin Demi-Glace, Roasted Shallot Citrus Beurre Blanc
\$58.50/person

Pan Seared Chicken and Charbroiled Salmon

Rice Pilaf, Thyme Bordelaise, Mango Butter Cream Sauce
\$53.50/person

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BUILD YOUR OWN LUNCH BUFFETS

Buffet Menu includes Warm Bread and Butter, Regular and Decaffeinated Coffee, Selection of Specialty Tea. Menu is offered for Events of 25 Guests or more. We are delighted to create a customized menu for Event with fewer Guests.

Choose (2) Entrees: \$53.00_ Per Person

Choose (3) Entrees: \$59.75_ Per Person

SALAD (Select 2)

Baby Spinach, Toasted Walnut, Crumbles Blue Cheese, Sliced Strawberry, Sweet Tomato, Cucumber, Raspberry Vinaigrette

Asian Napa Cabbage Salad, Crisp Noodle, Candied Walnut, Sliced Cucumber, Tomato, Sweet Onion, Sliced Roasted Chicken, Sesame Soy Dressing

Market Mixed Greens, Cherry Tomatoes, Sliced Black Olives and Cucumbers, Balsamic Vinaigrette

Three Bean Corn Cilantro Salad, Diced Tomato, Sweet Red Onion
Roasted Pepper Vinaigrette

Greek Salad of Wild Arugula, Feta Cheese, Red Onion, Black Olives, Cucumber, Sweet Tomato
Served with Rustic Balsamic Vinaigrette

Penne Rigate Salad, Spinach, Roma Tomatoes, Mozzarella, Sweet Basil, Pesto Vinaigrette

Country Potato Salad, Diced Celery, Bell Pepper, Red Onions, Dijon, Mustard and Mayonnaise

ENTRÉES

POULTRY

Pan Seared Roasted Garlic Chicken Breast, Wild Mushroom Demi-Glace

Chicken Breast Piccata, Parsley Caper Cream Sauce

Roasted Barbecue Chicken, Cajun Scallion BBQ Sauce

House Made Chicken Pot Pie, Carrot, Pea and Celery

Soy Garlic Ginger Chicken, Sesame Scallion Koikuchi (Soy Sauce) Gastrique

Grilled Chicken Fajitas, Sautéed Onion and Bell Peppers, served with House Made Salsa, Guacamole, Sour cream and Flour Tortilla

Thai Curried Chicken, Potatoes, Carrot, Mushroom, Vegetables, Yellow Curry Sauce

Roasted Chicken with Thyme Bordelaise

Chicken Stir Fry, Ginger Garlic Soy, Asian Blend Seasonal Vegetables

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MEAT

Grilled Beef Fajitas, Sautéed Onion and Bell Peppers, served with House Made Salsa, Guacamole, Sour cream and Flour Tortilla

Slowly Roasted Beef Sirloin, Peppercorn Mushroom Veal Reduction

Ginger Soy Marinated Strip Loin, Shitake Mushroom Ponzu Soy Glaze (Additional \$3)

Beef Bourguignon, Roasted Thyme & Tomato, Carrot, Onion, Celery and Potatoes

Garlic Herb New York Strip Steak, Boursin Demi Glace (Additional \$3)

Tenderloin of Pork, Caramelized Onion Apple Vermouth Reduction

Carolina Barbecue Ribs, Bourbon BBQ Glaze

Garlic Thyme Roasted Pork Loin, Roasted Mushroom Pinot Noir Sauce

SEAFOOD

Ginger Scallion Salmon, Sesame Teriyaki, Pineapple Relishes

Grilled Salmon Medallion, Caper Beurre Blanc

Herb Crusted Pan Seared Seabass, Fire Roasted Tomato Cream Reduction

Grilled Mahi Mahi, Lemon Dill Chardonnay Cream Sauce

Sesame Ginger Shrimp Stir Fry, Asian Blend Seasonal Vegetable and Sweet Bell Pepper

ACCOMPANIMENT

(Select 2)

Penne Rigate, Roasted Garlic Sundried Tomato Olive

Rice Pilaf

Spanish Style Rice

Jasmine Steamed Rice

Creamy Polenta, Basil Shallot Scented

Mashed Potato

Roasted Yukon Potato

Scalloped Potato

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DESSERT

(Select two)

Black Forest Cake
Decadent Chocolate Cake
Lemon Tart
Seasonal Fresh Fruit Tart
New York Cheese Cake
Key Lime Pie
Pecan Crusted Carrot Cake
Marshmallow Brownies

Or Let us Provide you with a Sample of Mini Dessert from the Following:

Chef Selection of Mini French Pastries or Assorted Mini Cakes

THE VEGAN

Carrot, Curry Apple Soup
Tabbouleh Salad
Falafel With Cucumber tzatziki Salad
Grilled Naan Bread with Coconut Cinnamon Basmati Rice
Roasted Vegetable Tiki Masala
Chickpea and Tomato Stew
Potato and Peas Samosa with Tamarind Chili Sauce
Coconut Mango Rice Pudding with Pistachios
\$44.00 Per Person

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OTHER BUFFETS SELECTIONS

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DAILY DELI

Soup du Jour
California Mixed Greens,
Cherry Tomatoes and Sliced Cucumbers
Ranch and Balsamic Vinaigrette Dressings

Sliced Seasonal Fresh Fruit
Pesto Pasta Salad
House Made Chicken Salad

Charcuterie of Fresh Deli Meats,
Provolone, Jack and Cheddar Cheese
Tomatoes, Red Onions, Lettuce and Pickles

Condiments, Assorted Breads and Rolls

Assorted Cookies and Lemon Tarts
\$47.00 Per Person

WRAP DELI

Soup du Jour
Baby Spinach, Toasted Walnut, Crumbles
Blue Cheese, Sliced Strawberry, Sweet
Tomato, Cucumber, Raspberry Vinaigrette
Local Tomato and Mozzarella Caprese Salad
Fresh Seasonal Fruit Salad
Pasta Salad

Grilled Chicken with Lettuce and Caesar
Dressing in a Sun-Dried Tomato Wrap

Sliced Deli Roasted Beef, Cream of
Horseradish, Romaine Lettuce, Tomatoes,
Cheddar Cheese in Spinach Tortilla Wrap

Sliced Turkey, Swiss Cheese, Lettuce,
Tomatoes in Sundried Tomato Tortilla Wrap

Grilled Vegetables and Squashes, Lettuce,
Tomato in a Spinach Wrap with
Spicy Chipotle Dressing on the Side

Assorted Cakes and Fresh Baked Cookies

\$48.00 Per Person

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BOX LUNCHES

*Includes Seasonal Whole Fresh Fruit, Potato Chips, Large Cookie and Soft Drink or Bottled Water
\$38.00/person*

Choice of one box lunch for groups of 15 or less

CHICKEN SALAD – contains nuts

all natural chicken breast, celery, scallion, sliced almonds, red grapes, lettuce, Dijon, mayo, sliced sourdough

TUNA SALAD

tuna, celery, red onion, parsley, tomatoes, lettuce, mayo, sliced sourdough

TURKEY & HAVARTI CHEESE

turkey breast, Havarti, tomatoes, lettuce, mayo, sourdough baguette

TURKEY CRANBERRY

turkey breast, cranberry sauce, red onion, lettuce, mayo, sliced sourdough.

ARTISAN HAM & SWISS

applewood smoked ham, lettuce, tomatoes, Dijon, mayo, sliced sourdough

TENDER ROAST BEEF

roast beef, lettuce, tomatoes, red onion, horseradish mayo, sliced sourdough

CALIFORNIA VEGGIE – vegetarian

Havarti, smashed avocado, red peppers, cucumbers, lettuce, red onion, tomatoes, sun-dried tomato spread, balsamic vinaigrette, multigrain bread

ITALIAN CLASSIC

Columbus salami, mortadella, provolone, lettuce, Dijon, mayo, baguette

ARTISAN HAM & BRIE

applewood smoked ham, Brie, arugula, Cranberry Dijon, Rosemary Focaccia

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BREAK TIME

Minimum attendance of 10 guests required - Service time based on 30 minutes

Coffee, Tea and More

Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas
Assorted Soft Drinks
Assorted Mineral and Still Waters
\$19.00/person

Sweet Tooth

Assortment of Fresh Baked Cookies
Lemon and Raspberry Bars
Assorted Candy Bars
Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas
Assorted Soft Drinks,
Mineral and Still Waters
\$23.00/person

Baja

House Tri-Color Tortilla Chips with Baja Salsa, Queso Fresco Dip
Sliced Jalapenos
Warm Churros with Chocolate Dipping
Aguas Frescas
\$20.00/person

Ice Cream Truck

Haagen-Dazs Ice Cream Bars
Fruit Bars
Assorted Soft Drinks,
Mineral and Still Waters
\$21.75/person

Every Day is Sundae (Minimum 25 people)

“Make Your Own” Ice Cream Sundaes
Chocolate, Vanilla and Strawberry Flavored Ice Cream
Chopped Nuts, Rainbow Sprinkles,
Whipped Cream
Chocolate, Caramel and Strawberry Sauce
Regular and Decaffeinated Starbucks Coffee
Selection of Specialty Teas
Assorted Soft Drinks, Bottled Water
\$23.00/person

Grab n Go

Assorted Kettle Chips
Assorted Bags of Popcorn and Cracker Jack
Miniature Candy Bars
Lemonade-on-the-go,
Assorted Bottled Juices and Soft Drinks
\$21.00/person

Build Your Own Trail Mix

Almond, Cashews
Dried Cranberries, Dried Fruits
Sunflower Seeds, Pumpkin Seeds
Coconut Flakes
Bottled Water and Assorted Soft Drinks
\$24.00/person

Good for You

Fruit and Cheese Kabobs
Assorted Seasonal Vegetables
Ranch Dip and Hummus
Sliced Apples with Peanut Butter
Fruit Infuse Iced Tea and Bottled Water
\$25.00 per Person

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COLD AND HOT HORS D'OEUVRES

May be served display-style or tray-passed

Minimum order of 50 pieces each

Hors d'oeuvres are priced per piece

Cold

Chilled Prawns with Spicy Cocktail Sauce	\$7.50
Dungeness Crab Salad on Cucumber Round	\$7.00
Smoked Salmon Pinwheels with Herbed Cream Cheese	\$6.00
Prosciutto Wrapped Melons	\$5.50
Vine Ripe Tomato, Garlic Basil Bruschetta	\$6.00
Pear and Gorgonzola Crostini	\$6.00
Cajun Jumbo Prawns, Arugula, Mango Relishes	\$7.00
Potato Caviar, Sour Cream, Potato Round	\$5.50
Mozzarella and Sweet Tomato Basil Brochette, Balsamic Glaze	\$5.50
Assorted Maki and Nigiri Sushi Tray, Wasabi, Pickled Ginger (50 each)	\$350

Hot

Wagyu Beef Sliders, Arugula, Teriyaki Glaze, Siracha Mayo	\$7.75
Sizzle Minature Crab Cake, Chimichuri Aioli	\$7.75
Chicken Satáy with Thai Peanut Sauce	\$6.00
Grilled Teriyaki Beef Skewers	\$6.00
Vegetable Spring Rolls with Chili Soy Dipping Glaze	\$5.50
Coconut Shrimp	\$7.00
Parmesan Baked Meatball, Bourbon Barbecue Glaze	\$6.50
Sesame Teriyaki Chicken Wings or Buffalo Chicken Wings	\$6.00
Ginger Chicken Chao, Sugar Cane Stick	\$6.00
Spanakopita with Spinach and Ricotta Cheese	\$5.50
Beef Empanada, House Made Salsa	\$5.50
Curry Potato Samosa with Red Pepper Coulis	\$5.75
Mini Beef Wellington	\$5.50
Bacon Wrapped Jumbo Prawns	\$7.50
Brie and Raspberry Filo Triangle	\$5.50
Wild Mushroom Filo Pouch	\$5.50
Mini Lorraine Quiche	\$5.50

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DISPLAYS

Imported & Domestic Cheese Board

Imported and Domestic Cheese Display, Garnished with Berry and Grape
Served with Sliced French Baguettes and Gourmet Crackers
\$14.00/person

Fresh Market Sliced Fruit Display

Selection of Sliced Melons and Pineapples, served with Seasonal Berries and Grapes
\$15.00/person

Fruit Fondue

(Minimum 25 People)

Strawberries, Pineapple, Honeydew, Cantaloupe, Krispie Treat, Pound Cake, Marshmallows
Choice of Dark or White Chocolate Dip
\$20.00/person
Add Chocolate Fountain for \$350 additional

California Market Crudités

An Assortment of Farm Fresh Vegetables, Buttermilk Ranch Dip
\$13.00/person

Antipasto Platter

Genoa Salami, Mortadella Cubes, Thinly Sliced Prosciutto, Capicola, Artichoke Hearts,
Onions, Sweet Roasted Pepper, Grilled Vegetables, Marinated Mushrooms and Imported Olives
\$16.50/person

Baked Brie “En Croute”

Melted Brie in a Puff Pastry with Brown Sugar and Pecans
Served with Sliced Baguettes and Gourmet Crackers
\$75.00 (serves 25 guests)

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Smoked Salmon

Served with Herb Cream Cheese, Chopped Onions, Capers
Diced Eggs and Mini-Bagels
\$475.00 (serves 40 guests)

Sushi Display

An Assortment of Nigiri and Maki Rolls Display,
Served with Ginger Relishes, Tamaki Soy Sauce, Wasabi
Minimum order of 50 pieces total @ \$7.00/piece

Seafood Display

Each Selection Requires a Minimum of 50 pieces
Serve with Shallot Horseradish Vinaigrette and Cocktail Sauce
Garnished with Lemon Wedges and Tabasco

Jumbo Poached Shrimp \$7.50 Each Piece
Oyster on the Half Shell \$7.00 Each Piece
Snow Crab Claw \$6.00 Each Piece

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CARVING STATIONS

*All Carving Stations Include a Display of Fresh Baked Gourmet Rolls
Chef attendant Required for each station, \$150.00 Attendant Fee to apply*

Whole Tom Turkey

Cranberry Chutney, Traditional Gravy
\$350.00 (serves 30 guests)

Black Forest Ham

Served with Maple Glaze
\$350.00 (serves 30 guests)

Oven Slow Roasted Pork Loin

Caramelized Onion & Granny Smith Apple Sauce
\$400.00 (serves 30 guests)

Herb-Crusted Beef Tenderloin

Served with Boursin Garlic Demi-Glace
\$550.00 (serves 40 guests)

Salt-Crusted Prime Rib

Served with Au Jus and Cream of Horseradish
\$500.00 (serves 35 guests)

Side Roasted Salmon en Croute

Stuffed with Spinach & Feta, served with citrus cream reduction
\$375.00 (serves 35 guests)

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SPECIALTY STATIONS TO COMPLIMENT YOUR HORS D'OEUVRE SELECTION

(Chef attendant fee of \$150.00 will apply)

Fajita Station

Marinated Chicken, Beef and Vegetarian Fajitas
Diced Tomatoes and Minced Onions
Chopped Cilantro and Lime Wedges
Shredded Lettuce and Diced Jalapeños
Sour Cream, Guacamole and Salsa Fresca
Soft Flour Tortillas
\$26.25/person

Food Truck Fares Stations

Korean BBQ short ribs taco: Daikon Carrot Slaw, Mini Corn Tortilla, Siracha Aioli
Mini Chicken Banh Mi Sandwiches: Grilled Teriyaki Chicken, Mini Bageutte, Cilantro Mayo, Cucumber and Onion Pickled
Nachos Chip & Steak: Marinated Chopped Steak, Crisp Tortilla Chip, Nacho Cheese, Kimchi Slaw
\$32.00/person

Pasta Station

Built to your Taste with the Following Options

Fettuccini and Penne Pasta
Roasted Garlic Alfredo, Basil Marinara, Pesto Olive Oil
Selection two of the Following Protein
Marinated Chicken, Pancetta, Prosciutto, Tofu
Roma Tomato, spinach, Peas, Diced Zucchini, Sliced Mushroom, Olives, Garlic, Diced Onion, Parmesan Cheese and Red Pepper Flakes
\$25.50/person

Asian Stir Fry

Snow Peas, Bean Sprouts, Bok Choy, Broccoli, Celery, Scallions, Chopped Cilantro, Pea, Minced Garlic

Select Two of the Following Sauces

Teriyaki Soy Glaze, Supreme Garlic Sauce, Sweet Chili Sauce

Select Two of the Following Protein

Marinated Chicken, Garlic Shrimp, Sliced Beef Steak
Steamed Jasmine Rice
\$27.25/person

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Tuscan Risotto Station (Gluten Free)

Sweet Water Prawns and Spinach Risotto
Asparagus and Portobello Risotto
Chicken and Basil Risotto
Black Pepper and Parmesan Risotto
\$27.00 Per Person

CEVICHE (Gluten Free)

Elegantly Display in Martini Glasses
With Tortilla, Plantain, Taro and Purple Potato Chips
Select 3 from the following Options:
Limon Ceviche, Pacific Snapper, Avocado, Lime
Papas Ceviche, Shrimp, Sweet Potatoes, Cilantro, Red Onion
Asian Flair Ceviche, Tuna, Coconut Milk, Lemongras, Citrus
Sesame Ceviche, Bass, Pine Nuts, Garlic, Pear, Chiles, Mint, Sesame
San Jose Spice Ceviche, Salmon, Caper, Red Onion, Tomato, Horseradish
\$34.00 Per Person

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PLATED DINNERS

*Plated Dinners are Served with Choice of Salad, Entrée and Dessert
Fresh Baked Rolls and Sweet Butter
Regular and Decaffeinated Starbucks Coffee and Selection of Specialty Teas*

SALADS

Choice of one

Local Mixed Greens

Sliced Cucumber, Sweet Tomato, Roasted Red Pepper, Candied Walnut
Balsamic Vinaigrette or Ranch Dressing

Wild Arugula, Buffalo Mozzarella Slices, Local Sliced Tomato

Balsamic Glaze

California Iceberg Wedge

Smoked Bacon, Crumble Blue Cheese, Red Onions, Tomato with
Buttermilk Ranch Dressing

Baby Spinach

Mandarin Orange, Candied Walnut, Sliced Almond, Crumble Feta, Berries Vinaigrette

Roasted Beets Cucumber Salad

Wild Arugula, Mandarin Orange, Cubed Feta, Roasted Pepper Vinaigrette

DESSERTS

Choice of one

Lemon Mascarpone Torte

Chocolate Truffle Cake with Hazelnut

Traditional Tiramisu

Chocolate Fondant Cake

Pecan Almond Coated Carrot Cake

Flourless Chocolate Cake (Gluten Free)

Limoncello Raspberry Cake

Carrot Cake

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DINNER ENTRÉES

POULTRY

Chicken and Spinach Feta Roulade

Rice Pilaf, Roasted Tomato Cream
Reduction
Seasonal Vegetables
\$63.00/person

Garlic Thyme Slow Roasted Chicken Breast

West Coast IPA Demi, Roasted Mushroom,
Mashed Potato
\$64.00/person

Korean Bulgogi Marinade Chicken

Mirin Ponzu Glaze, Seasoned Quinoa
\$64.00/person

Chicken Vera Cruz

Roasted Garlic Tomato Olive Oregano
Reduction, Spanish Rice
\$62.00/person

Pan Seared Champagne Chicken

Roasted Shallot Champignon Cream
Reduction, Garlic Polenta
\$65.50/person

BEEF

Charbroiled New York Strip

Boursin Garlic Mashed, Double Oak Whisky
Demi-Glace
\$69.00/person

Slow Roasted Prime Rib

Roasted Yukon Potato, Au Jus, Cream of
Horseradish
\$73.00/person

Grilled Tenderloin of Beef

Roasted Shallot Polenta, Pinot Noir Veal
Reduction
\$75.00/person

Flat Iron Steak

Truffle Roasted Mushroom Potato
Whipped, Kentucky Bourbon Demi
\$71.00/person

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DINNER ENTRÉES
(Continued)

SEAFOOD

Cajun Spice Crusted Salmon
Mango Pepper Relishes, Rice Pilaf
\$66.00 per person

Pan Seared Salmon
Lemon Dill Caper Beurre Blanc, Garlic
Mashed Potato
\$65.00 Per person

Tarragon Lime Marinade Mahi Mahi
Mango Butter Sauce, Jasmine Rice
\$68.00 Per person

Pan Roasted Sea Bass
Roasted Tomato Champagne Cream Sauce,
Rice Pilaf
\$68.50 Per person

Lemon Grass Marinated Steak of Tofu
Jasmine Steamed Rice, Shitake Mushroom Sesame Soy Gastrique
\$62.00 Per Person

ENTRÉE DUOS
Choice of One

Grilled NY Steak, Herbed Roasted Prawns
Boursin Demi-Glace, Lemon Beurre Blanc,
Garlic Mashed Potato
\$74.00 Per person

Charbroiled Flat Iron, Salmon Medallion
Peppercorn Port Reduction, Dill Butter
Cream Sauce, Roasted Shallot Polenta
\$73.00 Per person

**Lemon Thyme Roasted Chicken Breast,
Salmon Medallion**
Champignon Parma Rosa, Mango Salsa, Rice
Pilaf
\$71.00 Per person

Pan Seared Chicken, Prawns Scampi
Caper Beurre Blanc, Scampi Sauce,
Parmesan Risotto
\$71.00 Per person

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VEGETARIAN & VEGAN

Ratatouille Linguine

Roasted Mediterranean vegetables, garlic tomato basil sauce,
Linguine
\$58.00 Per Person

Grilled Vegetable Napoleon

Grilled Zucchini, Yellow Squash, Eggplants,
Roasted Red Peppers, Tomato Basil Sauce
\$60.00 Per Person

Vegetable Wellington (Vegan)

Served with Red Pepper Coulis
\$61.00 Per Person

Thai Curry of Seasonal Vegetable*

Jasmine Steamed Rice
\$58.00 Per Person

GLUTEN FREE

Grilled Salmon

Gluten Free Angel Hair, Roasted Garlic Basil Tomato
\$66.00 Per Person

Thyme Slow Roasted Chicken Breast

Roasted Thyme Jus
\$65.00/person

Charbroiled NY Steak

Roasted Potato, Sautéed Garlic Shallot Oil
\$65.00/person

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DINNER BUFFETS

Minimum Guarantee of 25 Guests

Buffet Menu includes Warm Bread and Butter, Regular and Decaffeinated Coffee, Selection of Specialty Tea. Menu is offered for Events of 25 Guests or more. We are delighted to create a customized menu for Event with fewer Guests.

Choose (2) Entrees: \$69.00 Per Person

Choose (3) Entrees: \$79.00 Per Person

Choose (4) Entrees: \$88.00 Per Person

SALAD (Select 2)

Chopped Wedge Salad, Cherry Tomato, Smoked Bacon, Bleu Cheese Crumbles, Hard Boiled Egg, Buttermilk Ranch

Local Tomato, Onion, Cucumber Feta Salad with Roasted Pepper Dill Vinaigrette

Tossed Garden Greens Mixed, Cherry Tomatoes, Sliced Cucumbers, Toasted Almond, Grapes, Granny Smith Apple, Raspberry Vinaigrette

Classic Caesar Salad, Grilled Chicken Slices, Parmesan, Garlic Croutons, Traditional Caesar

Arugula Spinach Mixed Salad, Artichoke Heart, Crumble Feta, Sliced Cucumber, Dried Cranberry, Candied Walnut, Raspberry Vinaigrette or Balsamic Vinaigrette

Vine Ripened Tomato, Fresh Mozzarella, Pesto Olive Oil

Greek Salad of Wild Arugula, Feta Cheese, Red Onion, Black Olives, Cucumber, Sweet Tomato Served with Rustic Balsamic Vinaigrette

Penne Rigate Salad, Spinach, Roma Tomatoes, Mozzarella, Sweet Basil, Pesto Vinaigrette

House Made Coleslaw

Antipasto Salad, Cured Meat Selections, Marinated Vegetables, Domestic and Imported Cheese, Kalamata Olives

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ENTRÉE

POULTRY

Lemon Thyme Chicken, Parma Rosa Sauce, Shaved Parmesan on a Bed of Spinach
Roasted Champagne Chicken, Caper Champignon Garlic Cream Reduction
Jamaican Fusion Barbecue Chicken, Southern Style BBQ Sauce
Chicken Saltimbocca, Prosciutto Sage Caper Sauce
Roasted Natural Chicken, Caramelized Onion Fennel Tomato Sauce
Kaffir Ginger Marinated Chicken, Black Sesame Shitake Soy Glaze
Tender Roasted Achiote Citrus Chicken, Sweet Pepper Tomato Coulis
Thai Curried Chicken, Potatoes, Carrot, Mushroom, Vegetables, Yellow Curry Sauce
Roasted Chicken with Thyme Bordelaise
Island Grilled Chicken, Pineapple Mango Relishes
Five Spiced Marinated Chicken, Pomegranate Mushroom Shallot Reduction

MEAT

New York Strip Steak, Fennel Peppercorn Demi-Glace
Slow Roasted Prime Rib, Carved to Order, serve with Au Jus and Cream of Horseradish
(Attendant fee required)
Marinated Sliced Sirloin, Roasted Mushroom Veal Reduction
Roasted Tenderloin of Beef, Caramelized Onion Pinot Noir Demi

Charsiu Pork Tenderloin, Pineapple Relish, Sweet and Sour Glaze
St. Louis Tender Barbecue Pork Ribs, Bourbon BBQ Sauce
Dijon Mustard Rosemary Pork Loin, Cremini Mushroom Wine Reduction

SEAFOOD

Five Spice Salmon, Lobster Ginger Scallion, Black Sesame
Charbroiled Salmon, Chardonnay Dill Cream Reduction
Blackened Salmon, Mango Sweet Onion Relishes
Cajun Marinated Seabass, Cilantro Corn Roasted Tomato Reduction
Veracruz Style Mahi Mahi, Green Olive Tomato Onion Sauce

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ACCOMPANIMENT

(Select 2)

Sundried Tomato Risotto, Vegetable Ratatouille
Butternut Squash Ravioli, Roasted Garlic Alfredo
Spanish Rice Pilaf
Quinoa Pilaf with Roasted Mushroom, Caramelized Onion, Celery
Jasmine Steamed Rice
Creamy Polenta, Grated Sharp Cheese
Roasted Shallot Potato Puree
Roasted Yukon Potato Wedges
Country Style Oven Roasted Fingerling Potato

DESSERT

(Select 2)

Strawberry Short Cake
New York Cheese Cake
Traditional Tiramisu
Assorted Mini Cup Cakes to include:
Red Velvet, Vanilla Buttercream, Chocolate
Black and White Petit Fours
Cappuccino Cheese Bites
Chocolate Truffle Cheese Bites

**Or Our Executive Chef Can Select an Assortment of Mini Desert Samples of
French Pastries or Assorted Mini Cakes**

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BARS AND BEVERAGES

Deluxe Brands

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jose Cuervo Silver Tequila
Dewar's Scotch
Seagram's 7 Whiskey
Jim Beam Bourbon
Christian Brothers Brandy

Premium Brands

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Patron Silver Tequila
Johnny Walker Black Label Scotch
Jack Daniels Whiskey
Crown Royal Whiskey
Hennessy V.S.P. Cognac

PACKAGES BY THE HOUR (Four Hours Maximum)

Unlimited Beverage Service Includes Deluxe or Premium Brands, Domestic and Premium Beer, House Wine, Champagne, Soft Drinks, Mineral Waters, Still Waters and Fruit Juice

Deluxe Brands

First Hour \$22.00/person
Each Additional Hour \$16.00/person

Premium Brands

First Hour \$27.00/person
Each Additional Hour \$21.00/person

No-Host Bar (Deluxe or Premium Brands)

Deluxe \$11.00/each
Premium Brands \$13.00/each
Domestic Beer \$8.00/each
Premium Beer \$9.00/each
House Wine \$11.00/glass
Premium Wine \$14.00/glass
Martinis \$15.00/each
Soft Drinks \$5.50/each
Mineral or Still Waters \$5.50/each
Fruit Juice \$5.50/each

Host Bar (Deluxe OR Premium Brands)

Deluxe Brands \$10.00/each
Premium Brands \$12.00/each
Domestic Beer \$7.00/each
Premium Beer \$8.00/each
House Wine \$10.00/glass
Premium \$13.00/glass
Martinis \$14.00/each
Soft Drinks \$5.50/each
Mineral or Still Waters \$5.50/each
Fruit Juice \$5.50/each

A bartender fee of \$200.00 will be waived with minimum bar consumption of \$700.00 per bar before Service Charge and Sales Tax.

Hosted Bars will require one bartender per every 100 guests

Cash Bars will require one bartender per every 150 guests.

The sale and service of alcoholic beverages are regulated by the State of California. As a Licensee, the Hilton San Jose is responsible for the administration of the regulation.

All prices are subject to a 23% service charge and 9.25% sales tax (Service Charge and Sales Tax are subject to change without notice.)



ADDITIONAL PACKAGES

To Complement Your Lunch and Dinner Selections

Beer, Wine and Soft Drink Package

Unlimited Consumption of Domestic & Imported Beer and House Wine

First Hour \$18.00/person

Each Additional Hour \$12.00/person

Wine Service Package

Tray-Passed Wine for Two Hours

House Chardonnay and Cabernet Sauvignon

\$17.00/person

Champagne Toast

\$9.00/person

Additional Selections and Services

Champagne Punch	\$60.00/gallon
Fruit Punch or Lemonade	\$56.00/gallon
Sparkling Cider	\$16.00/bottle
Corkage	\$15.00/bottle

A bartender fee of \$150.00 will be waived with minimum bar consumption of \$700.00 per bar before 23% Service Charge and 9.25% Sales Tax.

Hosted Bars will require one bartender per every 100 guests

Cash Bars will require one bartender per every 150 guests.

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It is therefore a policy that alcoholic beverages cannot be brought onto the premises of the Hilton San Jose.

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BANQUET WINE SELECTIONS

CHARDONNAY

Bonterra. Mendocino Country, California

\$48.00

Aromas of honey and lightly toasted almonds, followed by tropical aromas of pineapple, citrusy lemon and crème brulee. The wine is refreshing on the palate, with a minerality that is both bright and clean. Perfect companion for poultry, seafood and variety of salads.

Raymond “R Collection”, Napa Valley, California

\$45.00

Bright aromas of pineapple, zesty lemon, and ripe apples are followed by notes of honeysuckle and orange zest.

Joel Gott, California

\$52.00

The Joel Gott Unoaked California Chardonnay has aromas of ripe pear and honeydew melon with floral notes. On the palate, the wine opens with bright citrus and tropical flavors, leading to a round mouthfeel balanced by good acidity, and a long finish.

Hand Craft, California

\$44.00

Lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak. Then savor a sip as you taste bright citrus, peach, honey, pear and creamy marshmallow flavors. This medium-bodied wine is balanced with good acidity. Pairs well with Salads, Chicken, Seafood and Pasta.

De Loach, California, Santa Rosa, California

\$42.00

Displays nicely integrated notes of green figs and creamy vanilla that interwine perfectly with tropical flavors of papaya and mango.

Belle Ambiance, Manteca, California

\$42.00

Bright citrus, ripe melons and hints of toasted oak that are beautifully complemented by flavors lemons, orchard-fresh green apple and nutty graham crackers.

Grove Ridge, Napa Valley, California

\$39.00

Golden silver color. Aromas of apple pie with dulce de leche and coconut gelato with a silky, dry-yet-fruity medium body and a tangy, brown spice, vanilla and pineapple-lemon sorbet driven finish. Pairs wells with Roasted Chicken, Boiled Lobster, Turkey

Sycamore Lane, Santa Helena, California

\$38.00

Green apples, lemon and supple toasted oak.

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CABERNET SAUVIGNON

Belle Ambiance, Manteca, California

\$44.00

Black cherries and blackberries along with hints of violet and freshly-cracked peppercorn before plunging into flavors of dense black fruit compote and black currant.

Hand Craft, Manteca, California

\$48.00

Robust aromas of black cherry, black peppercorn and violet with hints of black fruit compote, clove, spice and black currant. This full bodied wine is rich and robust with bold tannins that lead to a long and generous finish. Pairs with rich cheeses, roast beef, and hearty pasta."

Joel Gott, California

\$50.00

Aromas of blackberries, mocha and spice. The wine opens with red fruit flavors and soft tannins, leading to flavors of roasted fruit on the mid-palate, which are nicely balanced by bright acidity. The finish is long and richly textured.

Grove Ridge, Napa Valley, California

\$42.00

Ripe, sweet fruit marks this simple Cabernet. It's candied in blackberries and cherries, with a touch of smoky oak. Pairs well with marinated grilled tri-tip and vegetables, as well as, pasta dishes with marinara or Bolognese. A rich creamy Brie or blue cheese will complement this wine nicely, too."

Sycamore Lane, Santa Helena, California

\$40.00

Aromas of blackberry and black currant embraced by soft tannins

PINOT NOIR

Hand Craft, Manteca, California

\$47.00

Scrumptious red cherry, plum and cocoa aromas are followed by a toasty oak flavors.

Bonterra, Mendocino Country, California

\$49.00

Aromas of Strawberries, raspberries and cola accented with hints of oak spice and vanilla.

De Loach, Santa Rosa, California

\$45.00

Flavors of Bing cherries and ripe raspberries accented beautifully with a touch of walnut and pine duff.

Belle Ambiance, Manteca, California

\$45.00

Alluring aromas of cherry, plum and cocoa before indulging in the soft, elegant flavors of sweet fruit and toasty oak.

A to Z, Newberg, Oregon

\$55.00

Leads with aromas of cherries, raspberries and blackberries, developing to iris, blueberries, strawberries and minerals.

Sycamore Lane, Santa Helena, California

\$43.00

flavors of Raspberry and cherry followed by a soft lingering red fruit finish

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PINOT GRIGIO

Hand Craft, Manteca, California

\$48.00

Enticing floral aromas of lemon blossom, honeysuckle, jasmine, white peach and tropical fruit. This refreshing, medium-bodied wine showcases crisp acidity that pairs beautifully with lighter fare such as baked lemon salmon, pasta with white sauce or roasted pork tenderloin and is served chilled.

Belle Ambiance, Manteca, California

\$45.00

Delicate aromas of lemon blossoms, honeysuckle, tropical fruits, white peaches and jasmine flowers.

Pighin Pinot Grigio, Italy

\$52.00

Shows slightly candied aromas with notes of banana and pear on the nose and palate, with bright acidity and medium body. This is the classic fish wine; excellent with risotto and vegetable soups; also pairs well with light white meats and sweet cheeses.

MERLOT

Bonterra, Mendocino Country, California

\$48.00

The resulting wine has aromas of black plums, dark cherries and a touch of oak with flavors of plums, dark berries, toasty oak and vanilla spice. In the mouth, this wine has an elegant and restrained style with nice structure and balance, soft tannins and a long finish

De Loach, Santa Rosa, California

\$42.00

Rich flavors of strawberry jam, graham crackers and caramel all underline by toasty vanilla oak

Raymond "R Collection", Napa Valley, California

\$45.00

Baked plums accented by floral violet. Flavors of Bing cherries balance by a touch of earthiness.

Buena Vista Merlot, Santa Helena, California

\$50.00

Exploding with aromas of ripe plum, cranberry and freshly baked rhubarb pie

Rutherford Ranch, Napa Valley, California

\$52.00

Juicy blueberry, ripe Bing cherry, cranberry, and vanilla and gingerbread spice from oak aging.

PETITE SIRAH

Hand Craft, Manteca, California

\$44.00

Exhibits aromas of ripe plum, blueberries and mocha, followed by flavors of blueberry compote, plum, cocoa and vanilla. This full-bodied wine has an elegant tannin structure and balanced acidity that leads to a long finish. Embolden your sense of taste and pair with mixed grill and slow roasted short ribs.

RIESLING

Bonterra, Mendocino Country, California

\$44.00

The wine has aromas of white flowers, apple, pear, peach, honey and clove with an underlying minerality and classic Riesling spice. In the mouth, it is a balance of crisp acidity and subtle sweetness with a long rich finish.

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MALBEC AND OTHER RED BLENDS

Raymond “R Collection” Red Blend, Napa Valley, California **\$55.00**

Offers a firm juicy tannins and bright acidity and is overflowing with tangy raspberry, cherry, blueberry and freshly cracked white pepper flavors.

Belle Ambiance Red Blend, Manteca, California **\$52.00**

Enticing aromas of black cherries, plum and toasty oak with subtle hints of spice and vanilla

Hand Craft, Malbec, Manteca, California **\$54.00**

Tantalizing aromas of ripe plum and roasted coffee beans are followed by flavors of blueberry compote, cocoa and plum. Perfect with Italian foods where the bold flavors pair beautifully with rich and savory dishes.

Norton Malbec Reserve, Argentina **\$75.00**

A deep red color with hints of purple, this Malbec is expressive on the nose with notes of ripe black fruits, violets, and tobacco. Offers a fruity aroma, with red and dark fruit flavors that are complex and woven together with fine tannins and peppery notes. Finishes with a flush of spice and brambly details.

SAUVIGNON BLANC

Grove Ridge, Napa Valley, California **\$42.00**

Opens with aromas of lemongrass and candied apple. On the palate, the wine closes with a crisp, lingering finish.

ZINFANDEL

Bonterra, Mendocino Country, California **\$48.00**

Polished tannins and flavors of berries, vanilla, black pepper and toasty oak.

De Loach, Santa Rosa, California **\$45.00**

Exhibits exhilarating spicy aromas and flavors of blackberries, brambleberries and a hint of black licorice.

SPARKLING WINES

Grand Imperial, Champagne, France **\$45.00**

Crisp citrus on the palate with creamy bubbles throughout

Opera Prima Cava, Spain **\$38.00**

Dry and clean fruit with a firm acid finish

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