

# Hilton Santa Clara

## *DINNER*

### *HOT APPETIZERS*

#### *Dungeness Crab Cake*

*with Cannellini Bean Salad and Roasted Pepper Aioli*

*\$10.00 per person*

#### *Squash Blossom Ravioli*

*with Hazelnut Sage Butter*

*\$9.00 per person*

#### *Garlic Rock Shrimp*

*with Tomato Concassée and Italian Parsley*

*\$9.00 per person*

#### *Lobster Timbale*

*with Roasted Corn, Wilted Spinach and Crayfish Emulsion*

*\$10.00 per person*

### *COLD APPETIZERS*

#### *Chilled Lemon Shrimp*

*with Asparagus Tips, Pepper Crème Fraîche and Sevruga Caviar*

*\$8.00 per person*

#### *Tartare of Smoked Salmon*

*with Pickled Bermuda Onions, Dill Infused Olive Oil and Fried Capers*

*\$7.50 per person*

#### *Smoked Breast of Duck*

*with Sweet Soy Reduction and Mango Relish*

*\$7.00 per person*

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## DINNER

### Plated Dinner Selections

*Plated lunch selections include Choice of Starter, Fresh Rolls with Butter, Chef's Choice Starch, Fresh Vegetables, Dessert, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Teas*

### Starters

*(Please Select One)*

#### Crisp Romaine

*Toasted Herb Croutons, Parmesan Cheese and Classic Caesar Dressing*

#### Arugula Mesclun Greens

*Maytag Blue Cheese, Candied Walnuts, Poached Pear, Crisp Pancetta and Sherry Vinaigrette*

#### Caprese Salad

*Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil and Extra Virgin Olive Oil*

#### Butternut Squash Soup

*Cinnamon Croutons and Crème Fraiche*

#### Hearty Minestrone

*Garden Vegetables and Legumes, Fresh Basil and Pasta*

### Desserts

*(Please select one)*

#### White, Dark and Milk Chocolate Trio Mousse

*Brandy Chocolate Sauce*

#### New York Cheesecake

*Strawberry Orange Salad*

#### Traditional Tiramisu

*Espresso Caramel Sauce*

#### Lemon Berry Clafouti Tart

*Chantilly Mango Coulis*

#### Chocolate Raspberry Pyramid

*Raspberry Coulis*

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## *Dessert Upgrades*

### *Espresso Mousse in a Chocolate Coffee Cup*

*with Caramel Rum Sauce*

*\$4.00 additional per person*

### *Mixed Berry Charlotte*

*with Tropical Fruit Coulis*

*\$4.00 additional per person*

### *Passion Fruit Mango Torte*

*with Lillikoi Salsa*

*\$4.00 additional per person*

### *Rum Fresh Seasonal Berry Trifle*

*\$4.50 additional per person*

*Our chef would be delighted to custom design a menu for you. When making a menu selection, please note Vegetarian options are available.  
Menu prices are guaranteed three months prior. All prices are subject to a 20.00% service charge and 8.25% sales tax.*

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## DINNER ENTRÉES

### Indian Spiced Breast of Chicken

*with Basmati Rice and Curried Chick Pea Puree*

**\$46.00 per person**

### Roasted Free Range Chicken

*with Wild Mushroom Bordelaise and Garlic Mashed Potatoes*

**\$48.00 per person**

### Char-Grilled Breast of Chicken

*with Grilled Portobello Quinoa Pilaf and Peppercorn Port Wine Reduction*

**\$46.00 per person**

### Turkey Picatta

*Sautéed Breast of Turkey with Egg Fettuccine and Caper Wine Butter Sauce*

**\$46.00 per person**

### Breast of Chicken Stuffed

*with Smithfield Ham, Gouda Cheese and Spinach Boursin Cream Sauce*

**\$49.00 per person**

### Seared Duck Breast

*with Sweet Potato Pumpkin Puree and Balsamic Fig Reduction*

**\$49.00 per person**

### Seared Chilean Sea Bass

*with Basil Risotto Rock Shrimp and Cioppino Broth*

**\$54.00 per person**

### Sesame Crusted Swordfish

*with Macadamia Nut Pilaf and Mango Ginger Relish*

**\$51.00 per person**

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## *DINNER ENTRÉES*

### *Ahi Tuna Au Poivre*

*Tri Color Peppercorns, Garlic Mashed Potatoes and Red Wine Sauce  
\$54.00 per person*

### *Mushroom Dusted Halibut*

*with Savoy Cabbage Fondue, Mashed Potatoes and Cabernet Wine Sauce  
\$45.00 per person*

### *Grilled Teriyaki Mahi*

*with Asian Vegetable Stir Fry Toasted Sesame and Mango Salsa  
\$46.00 per person*

### *Balsamic Glazed Salmon*

*With Saffron Risotto and Basil Broth  
\$48.00 per person*

### *Sautéed Garlic Shrimp*

*With Creamy Polenta and Wine Butter Sauce  
\$54.00 per person*

### *Medallions of Roasted Pork Loin*

*with Garlic Mashed Potatoes and Wild Mushroom Demi Glaze  
\$45.00 per person*

### *Dijon Herb Crusted Rack of Lamb*

*with Rosemary Roasted Potatoes and Toasted Garlic Jus  
\$55.00 per person*

### *Grilled Veal Chop*

*with Potato Savoy and Morel Cognac Cream  
\$60.00 per person*

### *Grilled New York Steak*

*with Roasted Yukon Gold Potatoes and Cabernet Sauce  
\$56.00 per person*

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## *DINNER ENTRÉES*

### *Tenderloin Au Poivre*

*Tri Color Peppercorns, Savoyard Potatoes and Brandy Dijon Demi Glace*

*\$58.00 per person*

### *Grilled Marinated Breast of Chicken and Garlic Shrimp*

*with Yukon Gold Mashed Potatoes and Shitake Port Reduction*

*\$49.00 per person*

### *Petit Filet Mignon and Garlic Shrimp*

*with Chive Mashed Potatoes and Shallot Demi Sauce*

*\$57.00 per person*

### *Grilled Tenderloin of Beef and Lobster*

*with Yukon Gold Roasted Potatoes and Drawn Butter Bordelaise Sauce*

*\$63.00 per person*

### *Medallion of Beef and Grilled Salmon*

*with Cabernet Sauce and Lemon Dill Reduction*

*\$56.00 per person*

### *Grilled Tenderloin of Beef*

*With Garlic Mashed Potatoes and Wild Mushroom Sauce*

*\$58.00 per person*

# Hilton Santa Clara

## DINNER BUFFETS

*A minimum of 50 attendees is required for buffets.  
Buffets will be served for a maximum of 1 1/2 hours.*

### Taste of Northern California

*Monterey Bay Rock Shrimp Gazpacho Soup  
Napa Garden Greens with Valley Isle Vinaigrette  
Watsonville Artichokes Marinated with Basil and Virgin Olive Oil  
Grilled California Vegetables with Napa Wine Dressing  
Seared Pacific Salmon, Lemon Dill Broth and Fried Capers  
Orzo Pasta with Grilled Italian Sausage, Fire Roasted Pepper with Tomato Pomodoro  
Grilled Free Range Chicken with Roasted Portabello Mushrooms in Natural Jus Lie  
California Harvest Vegetables  
Freshly Baked Rolls and Butter  
San Francisco Chocolate Decadence Torte, Amaretto Toasted Almond Cheesecake,  
Fresh Berry Flan with Vanilla Cream  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas*

**\$48.00 per person**

### Flavor of the Valley

*Assorted Seasonal Greens with Balsamic Vinaigrette  
French Beans with Mushrooms, Shallot Sherry Dressing  
English Cucumber, Heirloom Tomato,  
and Buffalo Mozzarella Pesto Cracked Pepper Vinaigrette  
Lo Mein Scallop Salad Szechwan Dressing  
Rosemary and Garlic Roasted Chicken with a Porcini Mushroom Reduction  
Seared Pacific Snapper with a Basil Infusion Balsamic Syrup  
Seared London Broil Poblano and Black Bean Relish  
Roasted Red Potatoes with Tuscan Herbs  
Roasted Vegetable Ratatouille  
Freshly Baked Rolls & Butter  
Chocolate Rum Torte, Wild Berry Cheesecake, Mini French Pastries  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas*

**\$43.00 per person**

*\*Minimum of 50 people for buffets – Buffets will be removed after 1 1/2 hours*

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## *BEVERAGE SERVICE*

### *Well Brands:*

*Hosted: \$6.00 per drink      Cash: \$6.50 per drink*

### *Premium Brands:*

*Hosted: \$6.50 per drink      Cash: \$7.00 per drink*

### *Domestic Beer:*

*Hosted: \$5.00 per drink      Cash: \$5.50 per drink*

### *Imported Beer:*

*Hosted: \$6.00 per drink      Cash: \$6.50 per drink*

### *House Wine:*

*Hosted: \$6.00 per drink      Cash: \$6.50 per drink*

*There will be a \$150.00 Bartender Labor Charge applied.*