

# Hilton Santa Clara

## *Lunch*

### *Plated Lunch Selections*

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

### *Starters*

*(Please select one)*

*Baby Field Greens and Crisp Garden Vegetables  
With Sonoma Vinaigrette*

*Baby Spinach with Crumbled Blue Cheese  
And Pepper Cream Dressing*

*Crisp Romaine Lettuce with Garlic Croutons  
And Caesar Dressing*

*Butter Lettuce with Cherry Tomatoes  
And Dijon Ranch Dressing*

### *Desserts*

*(Please select one)*

*Traditional Tiramisu*

*New York Cheesecake*

*Chocolate Decadence Torte*

*Forest Berry Tart*

*Pear Tart*

*Chocolate Swirl Cheesecake*

*Snickers Cheesecake*

# Hilton Santa Clara

## *Lunch Entrée Selections*

### *Chicken Palermo*

*Boneless Breast of Chicken Fillet with Spinach, Sun dried Tomato,  
Gruyere and Parmesan Cheese*

**\$32.00**

### *Chicken Wellington*

*Boneless Breast of Chicken with Mushroom Duxelles, Sherry Wine  
Reduction enveloped in Decorated Puff Pastry*

**\$32.00**

### *Chicken Ana Luisa*

*Boneless Breast of Chicken Filled with Tender Artichokes  
Savory Ham, Scallions and Gruyere Cheese*

**\$32.00**

### *Chicken Rustica*

*Roasted Garlic Rosemary Half Chicken with Exotic Mushrooms  
And Chicken Juslie*

**\$32.00**

### *Chicken Teriyaki*

*Double Breast of Grilled Chicken Topped with Caramelized  
Pineapple and Ginger Teriyaki Glaze*

**\$31.00**

### *Turkey Picatta*

*Egg batter dipped Breast of Turkey Sautéed and topped with  
Lemon Caper Wine Cream Sauce*

**\$32.00**

### *Chicken Vera Cruz*

*Chile Cilantro Marinated Breast of Chicken Topped with  
Manchego Cheese and Avocado Roasted Tomato Salsa*

**\$31.00**

### *Jerk Chicken*

*Half Chicken Marinated in Island Spices Grilled and  
Topped with Mango Relish*

**\$31.00**

### *Grilled Pork Loin Chop*

*Rosemary Garlic Rubbed topped with exotic  
Mushrooms And Port Wine Reduction*

**\$32.00**

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## *Lunch Entrée Selections (continued)*

### *Seared Flat Iron Steak*

*Marinated in Chimichurri Sauce with Smoked  
Tomato Salsa and Fried Onion Strings*

**\$33.50**

### *Beef Tenderloin Kabob*

*Marinated in Mediterranean Spices Served  
With Pita Bread and Cool Cucumber Yogurt*

*Garlic Sauce*

**\$34.00**

### *Charbroiled New York Steak 8oz*

*Studded with Black Peppercorns and  
Topped with a Dijon Brandy Sauce*

**\$34.00**

### *Pacific Salmon Filet*

*Poached in a court Bouillon served with Lobster Ravioli  
And Lemon Dill Sauce*

**\$34.00**

### *Bluenose Sea Bass*

*Sautéed with Olives, Tomatoes and Basil Topped with  
Fried Caper*

**\$36.00**

### *Teriyaki Mahi*

*Grilled Fresh Pacific Mahi with Caramelized Pineapple  
And Teriyaki Glaze*

**\$33.50**

### *Oven Roasted Halibut*

*Fresh Pacific Halibut with braised fennel and orange  
Saffron Reduction*

**\$34.00**

### *Fettuccine Dimare*

*Scallops Shrimp, Clams and Mussels with Fettuccine in a Creamy  
Pomodoro Tomato Sauce*

**\$34.00**

*\*\*Vegetarian Options are available upon request\*\**

# Hilton Santa Clara

## *Buffet Lunch Selections*

*A minimum of 25 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 Peppers and Tomato Pomodoro  
Grilled Free Range Chicken with Roasted Portabello Mushrooms in Natural Jus Lie  
California Harvest Vegetables  
Roasted Potatoes  
Freshly Baked Rolls and Butter  
San Francisco Chocolate Decadence,  
Amaretto Toasted Almond Cheesecake  
Fresh Berry Flan with Vanilla Cream  
Fresh Brewed Starbucks Coffee, Decaffeinated, and Assorted Tazo Teas*

***\$43.50 per person***

### *Flavor of the Valley*

*Assorted Seasonal Greens with Balsamic Vinaigrette  
French Beans with Mushrooms, Shallot Sherry Dressing  
English Cucumber, Heirloom Tomato, Buffalo Mozzarella and 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  
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, and Assorted Tazo Teas*

***\$38.50 per person***

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## *Buffet Lunch Selections*

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### *Santa Clara Deli Buffet*

*Chicken Vegetable Soup*

*Variety of Crisp Salad Greens with Choice of Dressings*

*New Potato Salad, Lo Mein Pasta Salad and Tropical Fruit Salad, Spicy Red Cabbage Coleslaw, Crisp  
Potato Chips*

*Assorted Deli Meats:*

*Sliced Roast Beef, Turkey Breast, Honey Ham  
And Italian Salami*

*Sliced Swiss, Muenster and Wisconsin Cheddar Cheeses*

*Crisp Kosher Dill Pickles, Olives and Relishes*

*Deli Mustards and Mayonnaise*

*Assortment of Breads:*

*San Francisco Sourdough*

*Marbled Rye and Peppered Onion Buns*

*Freshly Baked Rolls with Sweet Butter*

*Blondies, Brownies and Cookies*

*Freshly Brewed Starbucks Coffee, Decaffeinated and Assorted Tazo Teas*

***\$35.00 per person***

### *An-Asian Occasion*

*Teriyaki Lomein with Crisp Oriental Vegetables*

*Marinated Cucumbers with Thai Basil and*

*Toasted Sesame Seeds*

*Assorted Baby Lettuce with Valley Hoisin Vinaigrette*

*Long Beans Marinated in Black Bean Sauce*

*Egg Drop Soup*

*Sweet and Sour Chicken*

*Beef Stir Fry with Ginger and Asian Vegetables*

*Shrimp Fried Rice*

*Vegetable Spring Rolls*

*Pineapple Upside down Cake*

*Coconut Cake*

*Lychee Tart*

*Freshly Brewed Starbucks Coffee, Decaffeinated and Assorted Tazo Teas*

***\$37.00 per person***

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## *Buffet Lunch Selections*

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### *A Taste of Greece*

*Greek Salad, Marinated Bean Salad  
Roasted Vegetable Salad  
Dolmas Grape Leaves Stuffed with Rice  
And Fresh Herbs  
Boulabessa Seafood Soup  
Mousaka  
Layers of Eggplant  
Potato and Ground Beef Casserole  
Spanakopita and Tiropita Spinach and Cheese Pies  
Psari Psito Grilled Red Snapper with Lemon,  
Parsley and Oregano  
Patates Sto Fournou Roasted Potatoes and Zucchini with Fresh Dill and Tomatoes  
Baklava, Gala Ktouboureko, Kadaiji, and Karidopita  
Freshly Brewed Starbucks Coffee, Decaffeinated and Assorted Tazo Teas*

***\$38.50 per person***

### *Island Spice*

*Mixed Garden Greens  
Pineapple Potato Salad  
Jicama Mango Slaw  
Curried Carrot Raisin Apple Salad  
Pumpkin Soup  
Jamaican Jerk Chicken Marinated  
in our own Special Spices and Herbs  
Red Snapper Escoveitch with  
Pimento Cane Vinegar Sauce  
Rice and Peas with Coconut Milk  
Fried Plantain  
Fruit Tart, Banana Rum Cake, and Coconut Flan  
Freshly Brewed Starbucks Coffee, Decaffeinated and Assorted Tazo Teas*

***\$37.00 per person***

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## *Buffet Lunch Selections*

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### *That's Italian*

*Caesar Salad  
Tortellini Pasta Salad  
Antipasto Salad  
Garbanzo Bean and Artichoke Salad  
Minestrone Soup  
Spaghetti with Clam Sauce  
Vegetable Lasagna  
Chicken Parmesan  
Pork Picatta  
Tiramisu  
Chocolate Torte  
Hazelnut Torte  
Freshly Brewed Starbucks Coffee, Decaffeinated  
and Assorted Tazo Teas*

***\$37.00 per person***

### *South of the Border*

*Crisp Romaine with Ranchero Dressing  
Roasted Corn & Black Bean Salad  
Guacamole, Salsa, Lettuce, Tomatoes,  
Onions, and Jalapenos  
Tortilla Chips  
Tortilla Soup  
Chicken Fajitas  
Beef Fajitas  
Mexican Rice Pilaf  
Refried Beans  
Corns & Flour Tortillas  
Mexican Flan  
Fruit Tartlets  
Rum Chocolate Cake  
Freshly Brewed Starbucks Coffee, Decaffeinated  
and Assorted Tazo Teas*

***\$37.00 per person***

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## *BOX LUNCHES*

### Standard Box Lunch

Choice of:

*Roast Beef  
with Horseradish Mayonnaise  
on Marble Rye*

*Or*

*Ham and Egg Salad  
on Whole Wheat*

*Or*

*Sliced Turkey Breast  
with Cranberry Mayonnaise  
on Sourdough*

*Or*

*Ham  
with Honey Mustard Mayonnaise  
On Sliced Rye*

*With Potato Chips and Chocolate Cookies*

**\$23.00 per person**

### Executive Box Lunch

Choice of:

*Grilled Breast of Chicken with Sun dried Tomato Pesto  
on Foccachini*

*Or*

*Corned Beef, Salami and Swiss Cheese  
With Horseradish on French Bread*

*Or*

*Smoked Salmon with Cucumber Dill Cream Cheese  
On Pumpernickel Bread*

Choice of Two Salads:

*Macaroni, Redskin Potato & Dill,  
South Western Bean Salad, Tabboulch,  
Tri Color Tortellini  
Orzo with Sundried Tomatoes  
Mediterranean Cous Cous  
Rocky Road Brownie*

**\$36.00 per person**

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