

Hilton Santa Clara

COLD HORS D OEUVRES

ALL ITEMS ARE \$5.00 PER PIECE

MINIMUM 50 PIECES EACH

SMOKED SALMON PINWHEEL ON PUMPERNICKEL ROUND

SHRIMP SALAD IN A CUCUMBER CUP

PEPPER SEARED AHI ON CUCUMBER WITH WASABI AND PICKLED GINGER

ASPARAGUS SPEAR WRAPPED IN PROSCIUTTO

*NEAPOLITAN, FRESH MOZZARELLA, ROASTED RED PEPPER
WITH ANCHOVIE CREAM CHEESE*

PEAR & GORGONZOLA ON CRISPY CROSTINI

PEPPERED BRIE ON TOAST

SEARED BEEF TENDERLOIN CROSTINI

*PEPPER CRUSTED LOIN OF LAMB WITH PAPRIKA,
CREAM CHEESE AND RED PEPPER*

PROSCIUTTO WRAPPED MELON BALL

SMOKED DUCK CREPE WITH APRICOT, JALAPENO AND CHIVES

TOMATO WITH TAPENADE ON CROSTINI WITH SUNDRIED TOMATO

TOMATO BASIL BRUSCHETTA WITH SHREDDED PARMESAN AND PARSLEY

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HOT HORS D OEUVRES

ALL ITEMS ARE \$6.00 PER PIECE
MINIMUM 100 PIECES

POT STICKERS & DIM SUM

MUSHROOM

SHRIMP

GINGERED DUCK

PORK

SEAFOOD

SUI MAI

CHICKEN SIN MAI

SEAFOOD SIN MAI

PORK SIN MAI

EGGROLLS

THAI CHICKEN

SHRIMP

VEGETABLE

PORK

BAO

PORK CHA SIU BAO

SPRING ROLLS

PEPPER JACK AND PESTO

LOBSTER AND ASIAN VEGETABLES

SANTA FE WITH CORN AND BLACK BEANS

WONTONS

CRAB RANGOON

SHRIMP AND SHITAKE

ARTICHOKE MUSHROOM AND BOURSIN
CHEESE IN FILO

MINI CHICKEN CORDON BLEU

BUTTERFLIED COCONUT SHRIMP

MINI CRAB CAKES

BEEF EMPANADAS

VEGETARIAN CARIBBEAN EMPANADAS

MINI BEEF BURRITO

MUSHROOMS STUFFED WITH ITALIAN SAUSAGE

THAI CHICKEN SATE

TERIYAKI BEEF SATE

LOBSTER IN PUFF PASTRY

BEEF IN PUFF PASTRY

CHICKEN IN PUFF PASTRY

CHORIZO AND CHEESE EMPANADA

KAHLUA PORK EMPANADAS

SPANAKOPITA SPINACH AND FETA CHEESE

FILO TRIANGLE WITH CHICKEN CURRY

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RECEPTION CARVING STATIONS

ALL SERVED WITH SILVER DOLLAR ROLLS

*ROSEMARY RUBBED PORK LOIN
PORK FIG REDUCTION
SERVES 40 - \$250.00*

*MAPLE BOURBON BAKED HAM
POMINERY MUSTARD SAUCE
SERVES 40 - \$250.00*

*ROAST BREAST OF TURKEY WITH CRANBERRY
MAYONNAISE AND SPICY RELISH
SERVES 40 - \$275.00*

*PEPPER CRUSTED BEEF TENDERLOIN
WILD MUSHROOM REDUCTION
SERVES 20 - \$350.00*

*DIJON CRUSTED PRIME RIB NATURAL JUS LIE
SERVES 40 - \$375.00*

*GARLIC CRUSTED LEG OF LAMB
ROSEMARY DEMI GLAZE AND MINT JELLY
SERVES 25 - \$300.00*

\$100.00 ATTENDANT FEE FOR 2 HOURS WILL APPLY

RECEPTION SPECIALTY DISPLAYS

SEASONAL FRUIT

SEASONAL SELECTION OF SLICED

FRESH BERRIES

\$5.00 PER PERSON

GARDEN VEGETABLE CRUDITÉS

ASSORTMENT OF FRESH

MARINATED VEGETABLES

RANCH DIP

\$5.00 PER PERSON

ANTIPASTO

ASSORTED CURED MEATS, CHESES, AND

VEGETABLES WITH FOCCACIA AND PITA

\$9.00 PER PERSON

ARTESIAN CHEESE

SELECTION OF ARTESIAN DOMESTIC AND INTERNATIONAL

CHEESE WITH CARRS CRACKERS AND FRENCH BAGUETTES

\$8.00 PER PERSON

WARM BRIE EN CROUTE

CRISPY FRENCH BAGUETTE

FRESH RASPBERRIES

SERVES 20 - \$175.00

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RECEPTION SEAFOOD DISPLAYS

POACHED LEMON JUMBO SHRIMP

HOUSEMADE COCKTAIL SAUCE

3 PIECES PER PERSON - \$12.00

SUSHI BAR

ASSORTED SUSHI WITH SOY SAUCE AND WASABI

\$6.00 PER PIECE

OYSTERS ON THE HALF SHELL

LEMON HOUSEMADE COCKTAIL SAUCE TABASCO

MARKET PRICED

CRACKED KING CRAB CLAWS

LEMON, HOUSEMADE COCKTAIL SAUCE AND TABASCO

MARKET PRICED

FRESH SEAFOOD CEVICHE

CILANTRO LIME MARINADE, BLUE CORN TORTILLA CHIPS

\$9.00 PER PERSON

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RECEPTION ACTION STATIONS

*CHEESE TORTELLINI, PENNE RIGATE AND FUSILLI MARINARA
ALFREDO WITH GRILLED ITALIAN SAUSAGE,
FRESH HERBS AND VEGETABLES. SERVED WITH GARLIC BREAD
\$16.00 PER PERSON*

*SEAFOOD ORZO RISOTTO
ORZO RISOTTO WITH FRESH TOMATO POMODORO,
FRESH CALAMARI, SHRIMP AND SCALLOPS, PESTO SAUCE
GARLIC BREAD
\$20.00 PER PERSON*

*PAN SEARED DUGENESS CRAB CAKES
ROASTED GARLIC, AILOLO CAJUN TOMATO RELISH
\$12.00 PER PERSON*

*SHRIMP SCAMPI STATION
SAUTÉED BUTTERFIELD SHRIMP SAUTÉED TO ORDER
FRESH HERBS WINE AND GARLIC GARDEN SAFFRON RICE
FOUR PIECES PER PERSON - \$17.00 PER PERSON*

*FAJITA BAR
SPICY BEEF AND CHICKEN FAJITAS WITH GRILLED ONIONS AND
PEPPERS ACCOMPANIED BY TORTILLAS, SALSA,
GUACAMOLE, SOUR CREAM
\$16.00 PER PERSON*

CHEFS FEE OF \$150.00 FOR TWO HOURS

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RECEPTION DESSERT

Viennese Table

*Mini Pastries to Accompany your Reception Featuring
Fruit Tarts, Petit Fours, Éclairs, Profiteroles,
Truffles and Mini Cookies
\$19.50 per person*

Home Style Table

*Selection of Old Time Favorites to Include Pies,
Tarts, Bundt Cakes, Puddings and Cobblers
\$20.50 per person*

The Elegant Table

*Lavish Display of Cakes, Tarts, Petit Fours,
Chocolates, French Pastries, Cheesecakes,
Tiramisu, Tartlets, Pies, Tortes.
\$21.50 per person*