

# Hilton Santa Clara

## A LA CARTE

### Beverages

<i>Freshly Brewed Starbucks Coffee</i>	<i>\$55.00 per gallon</i>
<i>Selected Tazo Teas</i>	<i>\$55.00 per gallon</i>
<i>Individual Whole or Low-Fat Milk</i>	<i>\$3.75 each</i>
<i>Sodas / Bottled Waters</i>	<i>\$3.75 each</i>
<i>Natural and Flavored Mineral Water</i>	<i>\$5.25 per bottle</i>

### Morning Breaks

<i>Freshly Baked Pastries and Croissants</i>	<i>\$44.00 per dozen</i>
<i>Assorted Muffins</i>	<i>\$41.50 per dozen</i>
<i>Bagels and Cream Cheese</i>	<i>\$41.50 per dozen</i>
<i>Freshly Sliced Seasonal Fruits</i>	<i>\$4.25 per person</i>
<i>Caramel Pecan Coffee Cake</i>	<i>\$37.00 per dozen</i>
<i>Old Fashioned Cinnamon Rolls</i>	<i>\$37.00 per dozen</i>
<i>Apple Walnut Coffee Cake</i>	<i>\$37.00 per dozen</i>
<i>Individual Fruit Yogurt</i>	<i>\$4.25 each</i>

### Afternoon Breaks

<i>Fudge Brownies and Blondies</i>	<i>\$39.50 per dozen</i>
<i>Assorted Gourmet Cookies</i>	<i>\$39.50 per dozen</i>
<i>Whole Fresh Fruit</i>	<i>\$2.75 per piece</i>
<i>Power Bars</i>	<i>\$39.50 per dozen</i>
<i>Granola Bars</i>	<i>\$35.00 per dozen</i>
<i>Haagen Dazs Ice Cream Bars</i>	<i>\$52.50 per dozen</i>

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# Hilton Santa Clara

## BREAKS

### Chocoholics

*(Minimum of 20 people required)*

*Chocolate Dipped Strawberries,  
Chocolate Chip Cookies, Fudge Brownies,  
Chocolate Éclairs, Chocolate Truffles,  
Starbucks Coffee, Assorted Tazo Teas,  
Bottled Water and Milk*

**\$19.50 per person**

### Fresh From Mom's Oven

*Freshly Baked Brownies & Blondies  
Assorted Cookies  
Starbucks Coffee Assorted Tazo Teas  
Soft Drinks and Bottled Waters*

**\$16.00 per person**

### Frozen Delight

*Fruit Bars, Ice Cream Bars and Frozen Yogurt  
Assorted Sodas and Bottled Water*

**\$17.00 per person**

### The Stadium

*Planters Peanuts, Cracker Jacks,  
Tortilla Chips with Guacamole & Salsa  
Soft Pretzels with Mustard, Popcorn  
Assorted Sodas and Bottled Water*

**\$16.00 per person**

### The Santa Clara

*Assorted Cheeses with Crackers & Baguettes,  
Freshly Sliced Fruits and Berries  
Sparkling Cider & Mineral Waters*

**\$17.00**

### Hot Dog Break

*Hot Dogs with all the Trimmings  
Sauerkraut, Chili Cheese, Relish, Mustard,  
Mayonnaise & Ketchup.*

*Kettle Chips*

*Assorted Sodas and Bottled Water*

**\$18.50**

### A Spot of Tea

*(Minimum of 20 people required)*

*Assorted Finger Sandwiches, Assorted Mini Scones,  
Devonshire CreamLemon Curd, and Fruit Preserves  
Assorted French Pastries (2 per person )  
Assorted Tazo Teas and Mineral Water*

**\$17.00**

### Fitness Break

*Fresh Fruit Brochettes with Honey Yogurt Dip  
Energy Bars, Fruit Smoothies,  
Low Fat Yogurt, Trail Mix  
Assorted Gatorade and Bottled Water*

**\$16.00**

### Refreshment Break

*Starbucks Coffee, Decaffeinated Coffee, Tazo Teas,  
Assorted Sodas and Bottled Waters and Juices*

**\$10.50**

# Hilton Santa Clara

## BREAKFAST

### Continental Breakfast Selections

#### Hilton Continental Breakfast

A Selection of Chilled Juices,  
Sliced Seasonal Fresh Fruit  
Freshly Baked Pastries, Muffins and Croissants  
Whipped Butter and Preserves,  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee,  
Tazo Teas  
**\$20.00 per person**

#### Healthy Start

A Selection of Chilled Juices,  
Sliced Seasonal Fruit  
Assorted Low-Fat and Fat Free Yogurts with Granola,  
Whole Wheat Bagels and Fat Free Cream Cheese,  
Selection of Breakfast Cereals with Skim Milk,  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee,  
Tazo Teas  
**\$22.00 per person**

### Plated Breakfast Selections

Plated selections include Orange Juice, Freshly Brewed Starbucks Coffee and Tazo Teas,  
Fresh Pastries and Breakfast Potatoes

#### Scrambled Eggs

with Fresh Herbs, Bacon, Sausage or Ham  
**\$22.00 per person**

#### Cinnamon Raisin French Toast

Dipped in Vanilla Batter served with Pecan Maple Syrup and Apple Cranberry Compote  
**\$18.50 per person**

#### Traditional Eggs Benedict

Toasted English Muffins topped with Grilled Canadian Bacon, Poached Eggs and  
Hollandaise Sauce  
**\$22.00 per person**

#### Steak & Eggs

Petite New York Strip with Fluffy Scrambled Eggs  
**\$25.00 per person**

#### Egg White Frittata

Open Face Egg White Omelets with Steamed Spring Vegetables and Lite Neufatchel Cheese  
**\$22.00 per person**

#### Three Egg Omelet

with your Choice of Ham, Mushrooms, Bell Peppers, Onions, Tomatoes and Cheese  
**\$23.00 per person**

#### Breakfast Burrito

Warm Flour Tortilla Folded Around Fluffy Scrambled Eggs with Chorizo Sausage, Bell Pepper, Onions, Chiles and  
Manchego Cheeses, Served with Guacamole, Salsa and Sour Cream  
**\$19.50**

#### Egg Sandwiches

Your Choice of:  
Croissant or English Muffin with Honey Ham or Canadian Bacon, Fried Egg and Cheddar Cheese  
**\$18.50 per person**

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# Hilton Santa Clara

## BREAKFAST

### Breakfast Buffets

#### All American

*Selection of Chilled Juices, Sliced Seasonal Fruit  
and Fresh Berries  
Assorted Cereal, Yogurt and Granola  
Scrambled Eggs, Crisp Bacon and Sausage, Break-  
fast Potatoes  
Freshly Baked Pastries, Muffins and Croissants  
Whipped Butter & Fruit Preserves  
Whole & Skim Milk  
Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee, Tazo Tea Selection  
**\$28.50 per person***

#### Tropical Breakfast Buffet

*Selection of Chilled Juices  
Tropical Fruit Salad with Roasted Coconut  
Fresh Yogurts  
Scrambled Eggs  
Sweet Potato Hash Browns  
Banana Nut Raisin French Toast Sweet Cheese  
Blintzes with Roasted Pineapple Relish  
Freshly Brewed Starbucks Coffee, Decaffeinated  
Coffee and Tazo Teas  
**\$31.00 per person***

#### Mexican Breakfast Buffet

*Selection of Chilled Juices  
Cereal Station with Fresh Fruit  
Minted Honey Yogurt Marinated Fruit  
Mexican Style Breakfast Potatoes  
Huevos Rancheros with Spicy Roasted Tomato Salsa  
Pineapple Banana Pancakes with Tequila Maple Syrup  
Smoked Chicken and Egg Burritos  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee  
and Tazo Teas  
**\$31.00 per person***

#### Breakfast Buffet Additions

<i>Bagels with Lox and Cream Cheese</i>	<i>\$7.50 per person</i>
<i>Eggs Benedict</i>	<i>\$5.50 per person</i>
<i>Pancakes or French Toast with Maple Syrup and Whipped Butter -</i>	<i>\$5.00 per person</i>
<i>Breakfast Burrito with Scrambled Eggs with Chorizo and Peppers</i>	<i>\$5.50 per person</i>
<i>Turkey Bacon or Country Honey Ham</i>	<i>\$4.00 per person</i>
<i>Cheese Blintzes with Blueberry Topping</i>	<i>\$4.50 per person</i>
<i>Cooked To Order Omlette Bar (Requires Chef @ \$100.00)</i>	<i>\$8.50 per person</i>

# 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***

# Hilton Santa Clara

## *Buffet Lunch Selections*

*A minimum of 25 attendees is required for buffets.  
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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***

# 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.*

### *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 Fourni 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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# Hilton Santa Clara

## *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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## *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*

# Hilton Santa Clara

## 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

# Hilton Santa Clara

## *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*

# Hilton Santa Clara

## *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*

# Hilton Santa Clara

## *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*

# Hilton Santa Clara

## *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*

# 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*

# Hilton Santa Clara

## 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*

# Hilton Santa Clara

## *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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# Hilton Santa Clara

## *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**

# Hilton Santa Clara

## *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*

# Hilton Santa Clara

## *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*

All menu prices are subject to 20% service charge and 8.25% sales tax. Our chef would be delighted to custom design a menu for you. When making a menu selection, please note Vegetarian options are available.

# Hilton Santa Clara

## *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.*

# Hilton Santa Clara

## General Information

### **Guarantees**

Final number of attendees is due to the Catering office no later than 12:00pm three (3) business days prior to the event. If a guarantee is not given, the expected number of attendees as noted in the contract will be used and can not be reduced.

### **Labor Charges**

Should any changes to the meeting room set up be made less than 24 hours prior to the event, a minimum charge of \$250.00 will be applied.

### **Meeting Room Set Up / Tear Down**

Meeting rooms will be available for set up one hour prior to the event start time unless otherwise noted in the contract. Should an earlier set up be requested a room rental and/or labor charge will apply. Meetings rooms must be vacated at the time specified in the contract otherwise overtime charges will apply at a rate of \$250.00 per hour.

### **Outside Food and Beverage**

No food or beverage of any kind will be permitted to be brought into the hotel by the patron, guests or invitees without special permission from the hotel. The hotel reserves the right to assess a charge for the services of such food.

### **Audio Visual**

Audio visual equipment can be arranged through our on-site Audio Visual company Swank. They can be reached at (408) 562-6727. A price list is available upon request.

### **Service Charge and Sales Tax**

A 20% service charge and appropriate sales tax will be added to all food, beverage, room rental and audio visual charges. California Law states that the Service Charge is subject to Sales Tax.

### **Payment**

Payment must be received prior to the event as contracted. Direct billing applications must be submitted no later than thirty (30) days prior to the event. There is a minimum revenue requirement of \$3,000.00 to establish direct bill. For bookings made less than five (5) business days before the event, 100% payment must be received at the time of booking. A credit card guarantee is required for all functions.

### **Decorations**

The hotel provides white linens, table mirrors and votive candles at no charge. Additional decorations can be ordered through the catering department. An additional charge will apply for these items.

# Hilton Santa Clara

## Menu of Services

### LABOR CHARGES

Bartender	\$150.00 per bar
Carver Fee	\$150.00
Changes to room set up less than 24 hours in advance of meeting	\$250.00 and up

### ENGINEERING

Power Drops	INQUIRE
Meeting Room Lock Change (with 2 keys)	\$75.00 per door
Banner Hanging	\$35.00 each

### DECORATIONS

White Linen	No Charge
Specialty Linen	\$15.00 and up
Colored Napkins	\$.25 per napkin
Chair Covers (includes white cover and colored sash)	\$6.00 per chair
Champagne Fountain	\$120.00
Chocolate Fountain (DOES NOT INCLUDE FOOD FOR DIPPING)	\$500.00
Ice Carving	\$400.00 and up

### TELEPHONE/INTERNET LINES

Phone Line	\$75.00 per line
Speaker Phone (does not include the phone line)	\$50.00
Polycom Phone (does not include the phone line)	\$150.00
High Speed Internet Line	\$175.00 per line
Wireless Internet Access (for all attendees)	\$400.00 per day