



Hilton

SANTA CLARA

Holiday Menus





HOLIDAY PACKAGE

Plated or Buffet Meal Service

Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Champagne or Sparkling Cider Toast
One Glass per Guest

Holiday Tree and Décor in Foyer and Lobby

Tables, Banquet Chairs, Mirrors & Votive Candles

Choice of Linens
Standard Floor Length Poly Cotton Tablecloths & Napkins

Dance Floor & Staging

Complimentary Parking

Guest Accommodations
Discounted Room Rates Based on Availability



All Prices Subject to 25% Service Charge & 9% Tax

HOLIDAY PLATED LUNCH

(1) Starter, Choice of (3) Entrees, (1) Dessert | \$59 per person

**Entrée Cards Required*

Includes Rolls with Butter, Freshly Brewed Starbucks Coffee and Tazo Teas

STARTERS

Lobster Bisque

Lobster and Vanilla Crème Fraiche & Chives

Roasted Butternut Squash Soup

Spiced Toasted Pepitas, Crispy Sage Leaves

Poached Pear Salad

Spiced Poached Pear, Wild Arugula, Baby Greens, Dried Cherries, Boursin Cheese Crostini, Apple Cider Vinaigrette

Roasted Butternut Squash and Fuji Apple Salad

Roasted Butternut Squash and Diced Fuji Apples tossed with Baby Greens, sun dried Cranberries and dressed with Sparrow Lane Golden Balsamic Vinaigrette and Toasted Pumpkin Seeds

Nana's Italian Meatballs

Italian Meatballs served with House made Marinara, Parmesan, Sourdough Toast

DESSERTS

New York Style Cheesecake

Berry Compote

Apple Crostata

Cinnamon Sliced Apples wrapped in Pie Dough, baked Golden Brown and served a la Mode

Chocolate Chia Seed Pudding

Chia Seed, Soy Milk, Maple Syrup, Cocoa Powder, Chocolate Shavings

Chocolate Mousse

Chocolate Torte

Berry Compote and Chantilly Cream

ENTREES

Grilled Bistro Fillet

Grilled Bistro Fillet, Roasted Cauliflower Puree, Lemon and Herb Roasted Potato, Roasted Brussel Sprout Halves and Sauce Robert

Miso Glazed Salmon

Slow Roasted Sustainably Raised Salmon Glazed lightly with Chef's Ginger Miso Sauce served over Braised Bok Choy halves, Honey Orange Winter Vegetable Medley

Herb Crusted Lamb Rack

Rosemary, Thyme, & Garlic encrusted on the Lamb Rack resting upon a Creamy Goat Cheese Polenta, Sautéed Winter Greens, Baby Carrots with a Veal Demi-Glace

Grilled Savory Quail

3 Quail halves marinated with Savory and Kissed by a light Applewood Smoke, Confit Heirloom Fingerling Potatoes, Arugula & Citrus Segment Salad with a Mimosa Dressing

Wild Mushroom Ravioli

Wild Mushroom Ravioli dressed with a Sage Cream Sauce and a Truffle Scented Garlic Toast and Parmesan Cheese

Roasted Vegetable Napoleon

Grilled Eggplant, Zucchini, Yellow Squash, Roasted Red Bell Pepper, Sautee Kale, and Herbs de Provence Marinated Portobello resting in a Roasted Red Peppadew Sauce topped with Goat Cheese and Micro Greens



All Prices Subject to 25% Service Charge & 9% Tax

HOLIDAY BUFFET LUNCH

(2) Starters, Choice of (3) Entrees, (1) Side, Dessert Display | \$65 per person

**Minimum 25 people*

Includes Rolls with Butter, Freshly Brewed Starbucks Coffee and Tazo Teas

STARTERS

Lobster Bisque

Lobster and Vanilla Crème Fraiche & Chives

Roasted Butternut Squash Soup

Spiced Toasted Pepitas, Crispy Sage Leaves

Poached Pear Salad

Spiced Poached Pear, Wild Arugula, Baby Greens, Dried Cherries, Boursin Cheese Crostini, Apple Cider Vinaigrette

Roasted Butternut Squash and Fuji Apple Salad

Roasted Butternut Squash and Diced Fuji Apples tossed with Baby Greens, sun dried Cranberries and dressed with Sparrow Lane Golden Balsamic Vinaigrette and Toasted Pumpkin Seeds

Baby Mixed Greens

Mixed Baby Greens, Grape Tomato, Cucumber, Carrots, Bell Peppers and Choice of Dressing

SIDES

Roasted Seasonal Cauliflower Blend

Jalapeno Cornbread Stuffing

Roasted Winter Vegetables

Confit Heirloom Fingerling Potatoes

Wild Rice Pilaf with Herbs

DESSERT DISPLAY

House Made Chocolate Truffles, Mini Pumpkin Cheesecakes, Russian Tea Cookies, Ginger Snap Cookies and Assorted Mousse Shooters



ENTREES

Grilled Bistro Fillet Medallions

Red Wine Reduction Sauce with Roasted Mushrooms

Slow Roasted Mary's Chicken Breast

Fennel Scented Roasted Homestead Pork Loin

Topped with a Roasted Butternut Squash & Apple Compote, Cherry Gastrique

Miso Glazed Salmon

Served on a Thin Bed of Wild Rice and finished with Chiffonade Scallions

Wild Mushroom Ravioli

Basil Pomodoro and Parmesan

Baked Eggplant Gratin

Layered Grilled Eggplant, Sautéed Spinach, Parmesan, Monterey Jack, House Marinara Sauce and Herbed Panko Crumbs

Bruschetta Stuffed Roasted Portobello

Roasted Portobello Mushroom stuffed with Bruschetta and Mozzarella laying upon a Goat Cheese Polenta

All Prices Subject to 25% Service Charge & 9% Tax

HOLIDAY PLATED DINNER

(1) Starter, Choice of (3) Entrees, (1) Dessert | \$85 per person

**Entrée Cards Required*

Includes Rolls with Butter, Freshly Brewed Starbucks Coffee and Tazo Teas

STARTERS

Lobster Bisque

Lobster and Vanilla Crème Fraiche & Chives

Roasted Butternut Squash Soup

Spiced Toasted Pepitas, Crispy Sage Leaves

Poached Pear Salad

Spiced Poached Pear, Wild Arugula, Baby Greens, Dried Cherries, Boursin Cheese Crostini, Apple Cider Vinaigrette

Roasted Butternut Squash and Fuji Apple Salad

Roasted Butternut Squash and Diced Fuji Apples tossed with Baby Greens, sun dried Cranberries and dressed with Sparrow Lane Golden Balsamic Vinaigrette and Toasted Pumpkin Seeds

Nana's Italian Meatballs

Italian Meatballs served with House made Marinara, Parmesan, Sourdough Toast

Wild Mushroom & Smoked Cheddar Arancini

Wild Mushroom Risotto stuffed with a Smoked Cheddar Arancini with a Red Pepper Coulis

DESSERTS

New York Style Cheesecake

Berry Compote

Apple Crostata

Cinnamon Sliced Apples wrapped in Pie Dough, baked Golden Brown and served a la Mode

Chocolate Chia Seed Pudding

Chia Seed, Soy Milk, Maple Syrup, Cocoa Powder, Chocolate Shavings

Chocolate Mousse

Chocolate Torte

Berry Compote and Chantilly Cream



ENTREES

Signature Six Hour Red Wine Braised Short Ribs

Haricot Verts, Truffled Yukon Mashed Potato and Red Wine Reduction

Herb Crusted Lamb Rack

Rosemary, Thyme, & Garlic encrusted on the Lamb Rack resting upon a Creamy Goat Cheese Polenta, Sautéed Winter Greens, Baby Carrots with a Veal Demi-Glace

Sous Vide Double Cut Homestead Pork Chop

Slow Cooked Double Cut Pork Chop finished on the Grill, Red Garnet Mash, Spiced Apple & Cranberry Chutney

Slow Roasted Turkey Breast

Maple Brined Turkey Breast, Apple Cranberry Pancetta Stuffing, House Made Gravy, Classic Cranberry Sauce

Miso Glazed Salmon

Slow Roasted Sustainably Raised Salmon Glazed lightly with Chef's Ginger Miso Sauce served over Braised Bok Choy halves, Honey Orange Winter Vegetable Medley

Wild Mushroom Ravioli

Wild Mushroom Ravioli dressed with a Sage Cream Sauce and a Truffle Scented Garlic Toast and Parmesan Cheese

Roasted Vegetable Napoleon

Grilled Eggplant, Zucchini, Yellow Squash, Roasted Red Bell Pepper, Sautéed Kale, and Herbs de Provence Marinated Portobello resting in a Roasted Red Peppadew Sauce topped with Goat Cheese and Micro Greens

HOLIDAY BUFFET DINNER

(2) Starters, Choice of (3) Entrees, (2) Sides, Dessert Display | \$89 per person

**Minimum 25 people*

Includes Rolls with Butter, Freshly Brewed Starbucks Coffee and Tazo Teas

STARTERS

Lobster Bisque

Lobster and Vanilla Crème Fraiche & Chives

Roasted Butternut Squash Soup

Spiced Toasted Pepitas, Crispy Sage Leaves

Poached Pear Salad

Spiced Poached Pear, Wild Arugula, Baby Greens, Dried Cherries, Boursin Cheese Crostini, Apple Cider Vinaigrette

Roasted Butternut Squash and Fuji Apple Salad

Roasted Butternut Squash and Diced Fuji Apples tossed with Baby Greens, sun dried Cranberries and dressed with Sparrow Lane Golden Balsamic Vinaigrette and Toasted Pumpkin Seeds

Baby Kale Salad

Baby Kale, Oranges, Apples, Feta Cheese, Lime Dressing

SIDES

Roasted Seasonal Cauliflower Blend

Jalapeno Cornbread Stuffing

Roasted Winter Vegetables

Confit Heirloom Fingerling Potatoes

Wild Rice Pilaf with Herbs

Truffle Yukon Gold Mashed Potatoes

Apple Cranberry Pancetta Stuffing

DESSERT DISPLAY

House Made Chocolate Truffles, Mini Pumpkin Cheesecakes, Russian Tea Cookies, Ginger Snap Cookies and Assorted Mousse Shooters



ENTREES

Signature Six Hour Red Wine Braised Short Ribs

Red Wine Reduction

Chateaubriand

Beef Tenderloin resting upon a Vegetable Ragout

Fennel Scented Roasted Homestead Pork Loin

Topped with a Roasted Butternut Squash & Apple Compote, Cherry Gastrique

Slow Roasted Turkey Breast

Topped with House Made Turkey Gravy

Miso Glazed Salmon

Served on a Thin Bed of Wild Rice and finished with Chiffonade Scallions

Wild Mushroom Ravioli

Basil Pomodoro and Parmesan

Baked Eggplant Gratin

Layered Grilled Eggplant, Sautéed Spinach, Parmesan, Monterey Jack, House Marinara Sauce and Herbed Panko Crumbs

Bruschetta Stuffed Roasted Portobello

Roasted Portobello Mushroom stuffed with Bruschetta and Mozzarella laying upon a Goat Cheese Polenta

CARVING STATION

\$195 Chef Carver Fee Required for All Items Below

Traditional Prime Rib

Au Jus and Horseradish Cream Sauce

Herb Encrusted Rack of Lamb

Demi Glaze

Carved Cuban Style Steamship Pork

Cuban Style Citrus Glaze

Miso Glazed Salmon Filet

Ginger and Toasted Sesame Tamari Sauce

Slow Roasted Maple Brined Turkey Breast

House Made Turkey Gravy and Classic Cranberry Sauce

All Prices Subject to 25% Service Charge & 9% Tax



Hilton

SANTA CLARA

HORS D'OEUVRES

\$8 per piece

\$195 Passer Fee Required for Passed Hors D'oeuvres / Minimum 25 pieces per order

Roasted Butternut Squash, Grilled Mary's Chicken & Blue Cheese Crostini

Family Recipe Ground Beef Italian Meatballs with House Marinara Sauce

Thai Beef Salad with Thai Chili in a Cucumber Cup

Lamb on Crisp Polenta topped with House Made Tzatziki

Cumin Rubbed Beef Filet with Fromage Blanc on Focaccia

House Made Chorizo Empanada with Minced Herbs

Firecracker Burrito with Mary's Chicken, Chipotle Peppers, Corn, Black Beans & Onion with Roasted Tomatillo Salsa

Italian Sausage Mushroom Cap with Parmesan Cheese topped with Minced Herbs

Lamb, Bell Pepper & Onion Brochette

Date, Apricot & Bacon Brochette

Mini Beef Wellington, Certified Black Angus Beef with Mushroom Duxelles wrapped in Puff Pastry

SEAFOOD

Crab Meat Mushroom Cap with Seasoned Bread Crumbs topped with Minced Herbs

Mango Shrimp Ceviche on a Cucumber Cup topped with Sriracha

Smoked Salmon Mousse Canape served on a Cucumber Slice with Dill Frond

Wild Caught Lump & Rock Crab Cakes with Chipotle Aioli

Hand Breaded Coconut Shrimp with Sweet Chili Sauce

Smoked Salmon Rosette with Dill & Caper Garnish on Pumpnickel

Pan Seared Barramundi Bites with Linguica & Romesco Sauce

VEGETARIAN

House Made Creamy Spinach & Artichoke Bites in Puff Pastry Cups

Vegetable Samosa with Potatoes, Peas, Onion & Curry Seasoning

Melted Brie & Pear Chutney on Sourdough Crostini

Spanakopita, Spinach & Greek Cheese wrapped in Phyllo Dough with Tzatziki

Mushroom Florentine with Béchamel, Mozzarella & Parmesan Cheese topped with Minced Herbs

Bruschetta with Tomato, Basil, Shredded Parmesan & Parsley on Sourdough Crostini

Vegetable Spring Rolls with Sweet Chili Sauce

Jack Fruit Cake with Chipotle Aioli

Endive Boats with Marinated Root Vegetables in a Belgian Endive Leaf

Pumpkin, Apple & Vidalia Sweet Onion Quesadilla



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Hilton

SANTA CLARA

BAR & BEVERAGES

Top Shelf Cocktail | \$15

Grey Goose Vodka

Don Q Rum

Bulleit Bourbon

Johnny Walker Black Scotch

Cazadores Reposado Tequila

Bombay Sapphire Gin

Premium Brews | \$9

Corona

Sculpin IPA

Firestone 805

Omission Lager (Gluten Free)

Angry Orchard

Stella

Drake's "1500"

Domestic Brews | \$8

Bud Light

Coors Light

House Wine | \$10

Chardonnay

Cabernet Sauvignon

**Full Wine List Available*

Assorted Sodas and Bottled Waters | \$6

All Bars subject to \$500 minimum

\$195 Bartender Fee per 75 Guests

\$35 per 750mL Bottle Corkage Fee for Outside Wines

All Prices Subject to 25% Service Charge & 9% Tax