

PLATED DINNER OPTIONS



A DOUBLETREE BY HILTON

YOUR MENU SELECTION WILL INCLUDE THE FOLLOWING:

One Appetizer, One Salad, Choice of One or Two Entrées and One Dessert; Iced Tea, Lavazza Coffee and Tazo Tea; Chef-Selected Starch and Vegetable, Warm Rolls and Butter.

A PRE-ORDER IS REQUIRED 5 DAYS PRIOR TO THE EVENT WHEN CHOOSING MORE THAN ONE ENTRÉE SELECTION.

WHEN OPTING FOR YOUR GUESTS TO CHOOSE THEIR ENTRÉE UPON SEATING (MAXIMUM OF 50 ATTENDEES FOR THIS SERVICE)

A \$5 SURCHARGE PER PERSON WILL APPLY. PLACE CARDS MUST BE PROVIDED FOR EACH GUEST WHEN A PREORDER IS GIVEN.

APPETIZER COURSE- PLEASE SELECT ONE

Braised Beef Short Rib Raviolis with Thyme Jus and Parmigiano
Cavatelli Pasta Carbonara with Pancetta, English Peas, Fresh Cream and Parmigiano
Asiago Cheese Tortellini with Cognac Blush Sauce
Penne Pasta in Basil Cream with Oven Dried Tomato and Fresh Mozzarella
Ricotta Raviolis in Sauce Verte with Bacon and Roasted Red Peppers
Traditional Italian Wedding Soup
Butternut Squash Bisque with Beet Crème Fraîche and Pumpkinseed Oil
French Onion Soup topped with Gruyère Cheese
Wild Mushroom Bisque with Crispy Pancetta and Crème Fraîche
Tomato Bisque with Goat Cheese and Basil Oil

ENHANCE YOUR APPETIZER COURSE BY SUBSTITUTING ANY OF THE FOLLOWING FOR AN ADDITIONAL PRICE PER PERSON:

Lobster Bisque with Cognac and Sherry \$2
Potato and Bacon Soup with Jumbo Lump Crab and Scallion \$2
Cream of Asparagus Soup with Smoked Salmon \$2
Wild Mushroom Risotto with Roasted Butternut Squash, Roasted Shrimp, Scallions and Pecorino Romano \$5
Sautéed Sea Scallops over Creamy Polenta with Melted Leeks and Grilled Asparagus \$5
Jumbo Shrimp; Served with Cocktail Sauce and Lemon (4 pieces) \$4
Seared Tuna with Shiitake Mushroom Caps Braised in Sake, Baby Arugula and Lime-Honey \$5
Jumbo Lump Crab Cake over Potato-Bacon Salad with Saffron Aioli and Red Pepper Coulis \$5

SALAD COURSE -PLEASE SELECT ONE

Iceberg, Romaine and Radicchio with Cucumber, Tomato and Choice of Dressing
Baby Spinach Salad with Strawberries, Almonds and Tangerine-Honey Mustard Vinaigrette
Chopped Romaine Lettuce with Caesar Dressing, Croutons and Pecorino Romano
Mixed Baby Lettuces with Port-Truffle Vinaigrette, Dried Cherries, Warm Goat Cheese and Hazelnut
Baby Spinach Salad with Ginger Vinaigrette, Mandarin Orange, Cashews & Crispy Wonton
Iceberg Wedge Salad with Buttermilk Dressing, Blue Cheese, Bacon and Tomato
Arugula Salad with Balsamic Vinaigrette, Sliced Tomato, Walnuts and Shaved Parmigiano
Mixed Lettuces and Belgian endive with Orange Vinaigrette, Pickled Onions and Blue Cheese

ENTRÉE - PLEASE SELECT ONE OR TWO

Chicken Saltimbocca \$45

with Sage, Prosciutto di Parma, Aged Provolone and Marsala Sauce

Grilled Chicken Breast \$45

with Crushed Tomatoes, Garlic, Basil and Reduced Balsamic Vinegar

Pan-Seared Chicken Breast \$45

with Sautéed Shiitake Mushrooms, Tomatoes and Madeira Sauce

Chicken and Shrimp Scampi \$49

with Garlic, White Wine, Olive Oil, Tomato, Parsley and Butter

Chicken Picatta \$45

with Garlic, Capers, White Wine, Parsley and Butter

Slowly-Baked Salmon Fillet \$47

in Basil Crust with Blood Orange Butter Sauce

Pan-Seared Salmon Fillet \$47

Soy-honey Glaze

Stuffed Filet of Sole \$51

Baked with Crab Imperial and Mornay Sauce

Twin Jumbo Lump Crab Cakes \$53

with Remoulade Sauce

Stuffed Jumbo Shrimp \$51

Baked with Crab Imperial and Mornay Sauce

Jumbo Lump Crab-Stuffed Lobster Tail \$55

with Lemongrass-Champagne Butter Sauce

Certified Angus Beef 8 oz. Filet Mignon \$54

with Onion Marmalade and Port-Truffle Demi-Glace

Pan-Seared Certified Angus Beef Tournedoes au Poivre \$56

with Cognac and Green Peppercorn Sauce

Certified Angus Beef Prime Rib au Jus \$52

with Horseradish Cream

Certified Angus Beef Petite Filet Mignon **COMBO** \$54
(please choose one of the following to accompany the filet mignon):

Salmon Fillet

Jumbo Lump Crab Cake

Crab-Stuffed Shrimp

DESSERT - PLEASE SELECT ONE

New York Style Cheesecake with Strawberry Coulis

Fresh Berry and Vanilla Tartlet with

Apricot Glaze

Seasonal Cheesecake

Key Lime Tart with Raspberry Sauce

Chocolate-Peanut Butter Bombe with Dark Chocolate Sauce

Champagne-Strawberry Mousse Torte with Passion Fruit Coulis

Dark Chocolate Torte with Raspberry Sauce

VIENNESE DESSERT STATION \$9 ADDITIONAL PER PERSON AS A DESSERT SUBSTITUTION

100 PERSON MINIMUM

Includes Bananas Foster and Cherries Jubilee prepared in front of your guests,

Displays of Sliced Fresh Fruit, Miniature Pastries, Custom Petits Fours, Assorted Cookies and

Bread Pudding with Vanilla Sauce