

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
DELI DAZE	\$62.24	person	Cold Lunch Buffet	Homestyle Chicken Noodle Soup Pickle Jars   Seasonal Vegetables, B&B Pickles (GF / VE) Housemade Potato Chips   Hidden Valley Spice (V) Picnic Potato Salad   Mustard, Mayo, Celery, Red Onion, Hardboiled Egg (V) Spring Greens Salad   Grape Tomato, Cucumber, Kidney Beans, Grated Carrot, Red Onion, Cheddar Cheese, Sunflower Seeds, Croutons, Red Wine Vinaigrette, Buttermilk Ranch (V) Choose One: Chicken Salad or Tuna Salad (P)   Mayo, Celery, Red Onion, Lemon Deli Sliced Meats   Roasted Turkey, Roast Beef, Sugar-Cured Ham, Applewood Bacon (GF / DF) Sliced Cheeses   Sharp Cheddar, American, Swiss, Pepperjack (GF / V) Leaf Lettuce, Sliced Tomato, Shaved Red Onion (GF / VE) Breads   Sourdough, Wheatberry, Brioche (V) Condiments   Mayo, Dijon, Garlic Aioli, Oil & Vinegar (GF / V) Chocolate Chip Brownies (V)	Lunch	Hilton

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QUEEN CITY SANDWICH BAR	\$64.95	person	Cold Lunch Buffet	Tomato Basil Disque   Cream, Butter, Balsamic (V), Caesar Salad   Romaine, Parmesan, Croutons, Creamy Caesar, Ranch (P), Fruit Salad   Melons, Pineapple, Citrus, Toasted Coconut (GF / VE / CN) Pasta Salad   Red Onion, Bell Pepper, Sweet Peas, Parmesan, Creamy Red Wine Vinaigrette (V), Bread + Butter Pickles (GF / VE), Housemade Potato Chips   Hidden Valley Spice (V) <b>CHOOSE UP TO THREE SANDWICHES:</b> Herbed Chicken Salad Croissant   Celery, Red Onion, Lemon, Leaf Lettuce, Grilled Chicken Hoagie   Rustic Tomato-Tahini Spread, Smoked Gouda, Cucumber, Arugula, Turkey Rosemary Club Sourdough   Boursin Cheese, Bacon, Leaf Lettuce, Sliced Tomato, Turkey Avocado Multigrain   Havarti, Sliced Tomato, Arugula, Lemon Aioli, Sugar-Cured Ham Grinder   Fennel Slaw, Banana Peppers, Swiss Cheese, Dijonnaise Nawlins Muffuletta   Prosciutto, Ham, Salami, Provolone, Red Onion, Olive Relish, Mayo, The Big Sourdough BLT   Applewood Bacon, Lettuce, Tomato, Lemon Mayo (DF), Roast Beef Pretzel Bun   Sharp Cheddar, Pickled Red Onion, Arugula, Horseradish Aioli Veggie Hipster Ciabatta   Roasted Cauliflower, Grilled Red Onion, Spinach, Goat Cheese Spread (V), Hummus	Lunch	Hilton

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<p>CUSTOM BUILT GRAB+GO LUNCH</p>	<p>\$62.25</p>	<p>person</p>	<p>Grab and Go Lunch</p>	<p>Includes Whole Fruit, Granola Bar, Kettle Chips, Cookie or Brownie, Condiments <b>HANDHELDS   CHOOSE UP TO THREE</b> Herbed Chicken Salad Croissant   Celery, Red Onion, Lemon, Leaf Lettuce, Grilled Chicken Hoagie   Rustic Tomato-Tahini Spread, Smoked Gouda, Cucumber, Arugula, Turkey Avocado Multigrain   Havarti, Sliced Tomato, Arugula, Lemon Aioli, The Big Sourdough BLT   Sourdough, Applewood Bacon, Lettuce, Tomato, Lemon Mayo (DF), Sugar-Cured Ham Grinder   Fennel Slaw, Banana Peppers, Swiss Cheese, Dijonnaise, Roast Beef Pretzel Bun   Sharp Cheddar, Pickled Red Onion, Arugula, Horseradish Aioli, Veggie Hipster Ciabatta   Roasted Cauliflower, Grilled Red Onion, Spinach, Goat Cheese Spread (V), Hummus Wrap   Marinated Brussels, Cured Tomato, Grilled Red Onion, Cucumber, Arugula (VE) <b>SIDES   CHOOSE ONE</b> Pasta Salad   Red Onion, Bell Pepper, Sweet Peas, Parmesan, Creamy Red Wine Vinaigrette (V), Broccoli Salad   Golden Raisin, Radish, Kale, Parmesan, Poppy Seed Dressing (GF / V), Picnic Potato Salad   Mustard, Mayo, Celery, Red Onion, Hardboiled Egg (V), Marinated Giant White Bean Salad   Red Pepper, Herbs, Red Wine Vinaigrette (GF /</p>	<p>Lunch</p>	<p>Hilton</p>

Hilton Menu

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ITALIAN MARKET	\$73.07	person	Hot Lunch Buffet	Classic Minestrone   Kidney Bean, Garbanzo, Zucchini (V) Orzo Salad   Spinach, Grape Tomato, Sweet Pepper, Parmesan, Red Wine Vinaigrette (V) Caesar Salad   Romaine, Parmesan, Croutons, Creamy Caesar Dressing (P) Grilled Swordfish   Roasted Fennel, Citrus, EVOO (GF / P / DF) Chicken Parmesan   Plum Tomato Pomodoro, Mozzarella Grilled Flank Steak   Roasted Mushrooms, Crispy Capers, Balsamic Glaze (GF / DF) Rigatoni   Blistered Tomato, Garlic, Fennel, Spinach, Artichoke, Tomato Brodo (V) Roasted Veggies   Broccolini, Zucchini, Eggplant, Bell Pepper, Banana Pepper, Herbs (GF / VE / DF) Classic Tiramisu   Mascarpone, Cocoa, Chocolate Sauce (V) Ricotta Cheesecake   Meyer Lemon Syrup, Berries (V) Selections Include Freshly Brewed Unsweetened Iced Tea Regular and Decaffeinated Coffee, Assorted Herbal Hot Teas Unless Otherwise Specified.	Lunch	Hilton

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SOUTHERN HOSPITALITY	\$75.78	person	Hot Lunch Buffet	<p>Broccoli Cheddar Soup   Vanilla Cream                      Carrot, Roasted Garlic (V), Cabbage Coleslaw                        Carrot, Celery, Creamy Apple Cider Dressing                      (GF / V), Broccoli Salad   Black-Eyed Peas,                      Golden Raisin, Kale, Parmesan, Poppy Seed                      Dressing (GF / V), Chopped Salad   Romaine                      Lettuce, Tomato, Cucumber, Sweet Peppers,                      Carrot, Buttermilk Ranch &amp; Balsamic                      Dressings (GF / V), Pit Smoked Pulled Pork                        Carolina Gold Glaze, Pickled Red Onion (DF),                      BBQ Chicken   Hardwood Smoke, BBQ Spice                      (GF / DF)                      Dry Rub Cauliflower   Grilled Red Onion (GF /                      VE), Creamy Mac+Cheese   Cheddar, Cheez-                      It Crust (V), Braised Green Beans   Onion,                      Garlic, Butter, Hot Sauce (GF / V)                      Baked Breads   Honey Cornbread, Sweet Pull                      Apart Rolls, Salted Butter (V)                      Pecan Pie   Salted Caramel, Vanilla Whip (V /                      CN), Banana Pudding Trifle   Vanilla Wafers,                      Vanilla Custard, Toasted Coconut (V / CN)                      Selections Include Freshly Brewed                      Unsweetened Iced Tea, Regular and                      Decaffeinated Coffee, Assorted Herbal Hot                      Teas Unless Otherwise Specified.                      Two Hours of Continuous Service</p>	Lunch	Hilton

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TACOS! TACOS!	\$78.48	person	Hot Lunch Buffet	Chicken Tortilla Soup   Crispy Tortillas (GF) Chopped Salad   Romaine, Black Beans, Blistered Tomato, Pickled Onion, Charred Corn, Citrus Vinaigrette, Avocado Ranch (GF / V), Grilled Pineapple Salad   Cucumber, Red Onion, Bell Pepper, Cilantro, Pepitas, Mango- Lime Dressing (GF / V), Grilled Flank Steak   Green Onion, Lime (GF / DF), Chicken Tinga   Chipotle-Peach Salsa (GF / DF), Plant Based Taco Protein   Quinoa, Cilantro (GF / VE), Rice   Cilantro, Green Onion (GF / V), Refried Pinto Beans   Cerveza, Oregano (VE ), Toppings   Pico De Gallo, Guacamole, Shredded Lettuce, Cilantro-Onion, Jack Cheese, Jalapeno, Lime, Sour Cream (GF / V) Corn Tostadas (GF / VE) Soft Flour Tortillas (VE) Sugared Churros   Cinnamon, Chili (V) Tres Leches Trifle   Vanilla Whip, Berries, Toasted Coconut (V / CN) Selections Include Freshly Brewed Unsweetened Iced Tea Regular and Decaffeinated Coffee, Assorted Herbal Hot Teas Unless Otherwise Specified. Two Hours of Continuous Service	Lunch	Hilton

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THE METROLINA MARKET	\$81.19	person	Hot Lunch Buffet	Freshly Baked Rolls with Butter (V) White Chicken Chili   White Bean, Cream, Cilantro (GF) Petite Greens Salad   Goat Cheese, Dried Cranberries, Pickled Red Onion, Candied Pecan, Red Wine Vinaigrette, Buttermilk Ranch (GF / V / CN) Marinated Brussels Sprouts Salad   White Bean, Mushroom, Pimiento, White Balsamic Dressing (GF / VE) Seared Salmon   Blistered Tomato, Grilled Green Onion (GF / P / DF) Herb Grilled Chicken Breast   Lemon-Chicken Jus (GF / DF) Slow Roasted Beef Striploin   Red Wine Roasted Pearl Onions (DF) Roasted Baby Carrots   Lemon Pepper, Herbs (GF / VE) Roasted Fingerling Potatoes   White Balsamic, Fried Rosemary (GF / VE) Lemon Bars   Shortbread, Berries (V) Strawberry Shortcake   Lemon Strawberry Compote, Vanilla Whip (V / CN) Selections Include Freshly Brewed Unsweetened Iced Tea Regular and Decaffeinated Coffee, Assorted Herbal Hot Teas Unless Otherwise Specified. Two Hours of Continuous Service	Lunch	Hilton

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Name	Price	Per unit	Description	Menu details	Food category	Location
Herb Roasted Chicken Breast   Chicken Jus (DF)	\$70.36	person	Plated Lunch	<p><b>SELECTION OF DRESSING</b>                      Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / V) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds (GF / V) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V)</p> <p><b>HOT PLATED LUNCH MAIN   SELECT ONE</b>                      Herb Roasted Chicken Breast   Chicken Jus (DF)</p> <p><b>STARCH AND VEGETABLE PAIRINGS   SELECT ONE</b>                      Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion, Baby Carrots (GF / VE) Grilled Corn Grit Cake, Roasted Broccolini, Pickled Red Onion (GF / V) Creamy Carolina Gold Rice, Grilled Zucchini, Blistered Grape Tomato (GF / V) Sweet Potato Mash, Brussels, Caramelized Onion (GF / V)</p> <p><b>PLATED LUNCH SWEET   SELECT ONE</b></p>	Lunch	Hilton

Hilton Menu

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Pan Seared Chicken Breast   Lemon Caper Sauce	\$70.36	person	Plated Lunch	<p><b>PLATED LUNCH SWEET   SELECT ONE WITH SELECTION OF DRESSING</b>                      Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / V) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds (GF / V) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V)</p> <p><b>STARCH AND VEGETABLE PAIRINGS   SELECT ONE</b>                      Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion, Baby Carrots (GF / VE) Grilled Corn Grit Cake, Roasted Broccolini, Pickled Red Onion (GF / V) Creamy Carolina Gold Rice, Grilled Zucchini, Blistered Grape Tomato (GF / V) Sweet Potato Mash, Brussels, Caramelized Onion (GF / V)</p> <p><b>PLATED LUNCH SWEET   SELECT ONE</b>                      Vanilla Cheesecake   Macerated Berries, Graham Crumb (V) Dulce De Leche Cake   White Chocolate, Caramel Pearls (V)</p>	Lunch	Hilton

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Seared Salmon   Sundried Tomato Chimichurri (GF / P)	\$75.78	person	Plated Lunch	<p><b>PLATED LUNCH SWEET   SELECT ONE WITH</b></p> <p><b>SELECTION OF DRESSING</b>                      Petite Greens   Tomato, Cucumber, Shaved                      Carrot, Radish (GF / V) Caesar Salad                        Romaine, Blistered Tomato, Parmesan,                      Croutons (P) Baby Kale   Marinated Beets,                      Smoked Almonds, Dried Blueberries,                      Manchego (GF / V / CN) Strawberry Salad                        Arugula, Lemon Whipped Feta, Candied                      Sunflower Seeds (GF / V) Dressings                        Buttermilk Ranch (GF), Balsamic (GF / VE),                      Italian (GF / VE), Caesar (GF / P), Red Wine                      Vinaigrette (GF / VE), Poppy Seed (GF / V)</p> <p><b>STARCH AND VEGETABLE PAIRINGS  </b>  <b>SELECT ONE</b>                      Potato Gratin, Grilled Asparagus, Mushroom                      Compote (V) Buttermilk Mashers, Glazed                      Green Beans, Blistered Grape Tomato (GF / V)                      Roasted Fingerling Potatoes, Pearl Onion,                      Baby Carrots (GF / VE) Grilled Corn Grit Cake,                      Roasted Broccolini, Pickled Red Onion (GF / V)                      Creamy Carolina Gold Rice, Grilled Zucchini,                      Blistered Grape Tomato (GF / V)                      Sweet Potato Mash, Brussels, Caramelized                      Onion (GF / V)</p> <p><b>PLATED LUNCH SWEET   SELECT ONE</b>                      Vanilla Cheesecake   Macerated Berries,                      Graham Crumb (V) Dulce De Leche Cake                        White Chocolate, Caramel Pearls (V)</p>	Lunch	Hilton

Hilton Menu

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Cobia a La Plancha   Fennel Agrodolce (GF / P)	\$78.50	person	Plated Lunch	<p><b>PLATED LUNCH SWEET   SELECT ONE WITH SELECTION OF DRESSING</b>                      Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / V) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds (GF / V) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V)</p> <p><b>STARCH AND VEGETABLE PAIRINGS   SELECT ONE</b>                      Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion, Baby Carrots (GF / VE) Grilled Corn Grit Cake, Roasted Broccolini, Pickled Red Onion (GF / V) Creamy Carolina Gold Rice, Grilled Zucchini, Blistered Grape Tomato (GF / V) Sweet Potato Mash, Brussels, Caramelized Onion (GF / V)</p> <p><b>PLATED LUNCH SWEET   SELECT ONE</b>                      Vanilla Cheesecake   Macerated Berries, Graham Crumb (V) Dulce De Leche Cake   White Chocolate, Caramel Pearls (V)</p>	Lunch	Hilton

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Herb Grilled Flat Iron Steak   Rosemary Demi-Glace (DF)	\$83.90	person	Plated Lunch	<p><b>PLATED LUNCH SWEET   SELECT ONE WITH SELECTION OF DRESSING</b>                      Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / V) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds (GF / V) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V)</p> <p><b>STARCH AND VEGETABLE PAIRINGS   SELECT ONE</b>                      Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion, Baby Carrots (GF / VE) Grilled Corn Grit Cake, Roasted Broccolini, Pickled Red Onion (GF / V) Creamy Carolina Gold Rice, Grilled Zucchini, Blistered Grape Tomato (GF / V) Sweet Potato Mash, Brussels, Caramelized Onion (GF / V)</p> <p><b>PLATED LUNCH SWEET   SELECT ONE</b>                      Vanilla Cheesecake   Macerated Berries, Graham Crumb (V)</p>	Lunch	Hilton

Hilton Menu

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Blackened Chicken Breast (GF / DF)	\$62.25	person	Two Course Entree Salad Plated	ENTRÉE SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Iceberg Wedge   Blue Cheese Mousse, Tomato, Cucumber, Pickled Red Onion, Bacon Lardons (GF) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) PLATED LUNCH SWEET   SELECT ONE Vanilla Cheesecake   Macerated Berries, Graham Crumb (V) Dulce De Leche Cake   White Chocolate, Caramel Pearls (V) Strawberry Shortcake   Lemon Curd, White Chocolate (V / CN) Graham Cracker Key Lime Pie   Citrus Mango Jam, Vanilla Whip (V) Triple Chocolate Mousse Cake   Berry Sauce, Shaved Chocolate (V) Includes Freshly Baked Rolls with Butter, Choice of One Protein, One Entrée Salad	Lunch	Hilton

Hilton Menu

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Roasted Salmon (GF / P / DF)	\$64.95	person	Two Course Entree Salad Plated	ENTRÉE SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Iceberg Wedge   Blue Cheese Mousse, Tomato, Cucumber, Pickled Red Onion, Bacon Lardons (GF) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) PLATED LUNCH SWEET   SELECT ONE Vanilla Cheesecake   Macerated Berries, Graham Crumb (V) Dulce De Leche Cake   White Chocolate, Caramel Pearls (V) Strawberry Shortcake   Lemon Curd, White Chocolate (V / CN) Graham Cracker Key Lime Pie   Citrus Mango Jam, Vanilla Whip (V) Triple Chocolate Mousse Cake   Berry Sauce, Shaved Chocolate (V) Includes Freshly Baked Rolls with Butter, Choice of One Protein, One Entrée Salad	Lunch	Hilton

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Herb Grilled Flank Steak (GF / DF)	\$67.66	person	Two Course Entree Salad Plated	ENTRÉE SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Iceberg Wedge   Blue Cheese Mousse, Tomato, Cucumber, Pickled Red Onion, Bacon Lardons (GF) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) PLATED LUNCH SWEET   SELECT ONE Vanilla Cheesecake   Macerated Berries, Graham Crumb (V) Dulce De Leche Cake   White Chocolate, Caramel Pearls (V) Strawberry Shortcake   Lemon Curd, White Chocolate (V / CN) Graham Cracker Key Lime Pie   Citrus Mango Jam, Vanilla Whip (V) Triple Chocolate Mousse Cake   Berry Sauce, Shaved Chocolate (V) Includes Freshly Baked Rolls with Butter, Choice of One Protein, One Entrée Salad	Lunch	Hilton

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GOOD FOOD, GOOD MOOD	\$100.13	person	Dinner Buffet	Freshly Baked Rolls with Butter Tomato Basil Bisque   Cream, Butter, Balsamic (GF / V) Marinated Olives   Citrus, Bay Leaves, Chili Flakes (GF / VE) Grilled Asparagus Salad   Artichoke, Pecorino, Truffle Vinaigrette, Rosemary Pistachio Crumble (GF / V / CN) Arugula Salad   Shaved Fennel, Parmesan, Balsamic Vinaigrette (GF / V) Grilled Swordfish   Stewed Sweet Peppers, Tomato-Caper Brodo (GF / P / DF) Chicken Parmesan   Plum Tomato Pomodoro, Mozzarella Grilled NY Strip Steak   Roasted Mushrooms, Crispy Capers, Balsamic Glaze (GF / DF) Braised Chickpeas   Ginger, Turmeric, San Marzano Tomato, Bell Pepper, Coconut Milk (GF / VE / CN) Roasted Veggies   Broccolini, Zucchini, Eggplant, Bell Pepper, Banana Pepper, Herbs (GF / VE) Roasted Sweet Potatoes   Lemon Pepper, Herbs (GF / V) Tiramisu Trifle   Mascarpone, Cocoa, Chocolate Sauce (V) Ricotta Cheesecake   Meyer Lemon Syrup, Berries (V) Assorted Cannolis   Chocolate Chip,	Dinner	Hilton

Hilton Menu

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CAROLINA ON MY MIND	\$102.84	person	Dinner Buffet	Baked Breads   Honey Cornbread, Sweet Potato Apart Rolls, Salted Butter (V) Corn + Potato Chowder (V) Fruit Stand Salad   Mixed Melons, Grapes, Citrus, Berries, Citrus Simple Syrup (GF / VE) Cabbage Coleslaw   Celery, Carrot, Creamy Apple Cider Dressing (GF / V) Picnic Potato Salad   Mustard, Mayo, Celery, Red Onion, Hardboiled Egg (V) Wedge Salad   Iceberg Lettuce, Cucumber, Bacon, Tomato, Pickled Red Onion, Ranch and Blue Cheese Dressing (GF) Maple Glazed Salmon   Lemon Wedges (GF / P) Pickled Brined Rotisserie Chicken   Honey Glaze (GF / DF) Hardwood Baby Back Pork Ribs   Carolina Gold BBQ (DF) Smoked Beef Brisket   Carolina Sweet BBQ (GF / DF) Creamy Mac + Cheese   Cheddar, Cheez-It Crust (V) Braised Green Beans   Onion, Garlic, Butter, Herbs (GF / V) Apple Cobbler   Cinnamon Toasted Oats (V) Strawberry Shortcake   Lemon Strawberry Compote, Vanilla Whip (V / CN) Pecan Pie   Salted Caramel, Vanilla Whip (V / CN)	Dinner	Hilton

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HILTON UPTOWN	\$116.37	person	Dinner Buffet	Freshly Baked Rolls with Butter (V) She-Crab Soup   Celery, Carrot, Sherry Wine (GF / P) Tomato Caprese Salad   Fresh Mozzarella, Basil Pesto, Parmesan (GF / V) Caesar Salad   Romaine, Parmesan, Croutons, Creamy Caesar, Ranch (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego, Red Wine Vinaigrette (GF / V / CN) Seared Crab Cakes   Tomato Gravy, Pickled Mustard Seed (P) Scampi Shrimp Pasta   Artisan Noodles, White Wine, Preserved Lemon, Herb Butter (P) Herbed Chicken Breast   Champagne Cream (GF) Braised Beef Short Ribs   Demi Glazed Pearl Onions Au Gratin Potatoes   Cream, Roasted Garlic, Gruyere (V) Grilled Asparagus + Crispy Brussels Sprouts   Parmesan, Apple Cider Dressing (GF / V) Glazed Baby Carrots   Lemon, Fresh Herbs (GF / VE) French Macarons   Assorted Flavors (GF / V / CN) Mini Berry Tarts   Pastry Cream, Apricot Glaze (V) Chocolate Mousse Cake   Salted Caramel,	Dinner	Hilton

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Herb Roasted Chicken Breast   Chicken Jus (DF)	\$92.01	person	Plated Dinner	includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

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Pan Seared Chicken Breast   Lemon Caper Sauce (GF)	\$92.01	person	Plated Dinner	includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

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Seared Salmon   Sundried Tomato Chimichurri (GF / P)	\$100.13	person	Plated Dinner	includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Cobia a La Plancha   Fennel Agrodolce (GF / P)	\$102.84	person	Plated Dinner	includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
<p>Slow Cooked Beef Short Rib   Pan Reduction (DF)</p>	<p>\$102.84</p>	<p>person</p>	<p>Plated Dinner</p>	<p>includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,</p>	<p>Dinner</p>	<p>Hilton</p>

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Herb Grilled NY Strip Steak   Rosemary Demi-Glace (DF)	\$110.95	person	Plated Dinner	Includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
8 Oz Filet Mignon   Red Wine Reduction (DF)	\$121.78	person	Plated Dinner	includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
PLATED DINNER Roasted Chicken Breast + Salmon   Fennel Agrodolce (DF)	\$146.14	person	Plated Dinner	includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Grilled Chicken Breast + Beef Short Rib   Pan Reduction (DF)	\$151.55	person	Plated Dinner	includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Garlic Shrimp + NY Strip   Roasted Garlic Demi-Glace (DF)	\$154.26	person	Plated Dinner	Includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Seared Salmon + NY Strip Steak   Sundried Tomato Chimichurri (GF / DF)	\$159.67	person	Plated Dinner	Includes Freshly Baked Rolls with Butter, Choice of One Salad, One Main and One Dessert Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas. SALAD   SELECT ONE WITH SELECTION OF DRESSING Petite Greens   Tomato, Cucumber, Shaved Carrot, Radish (GF / VE) Caesar Salad   Romaine, Blistered Tomato, Parmesan, Croutons (P) Baby Kale   Marinated Beets, Smoked Almonds, Dried Blueberries, Manchego (GF / V / CN) Bibb Salad   Cucumber, Mango, Pickled Onion, Goat Cheese (GF / V) Strawberry Salad   Arugula, Lemon Whipped Feta, Candied Sunflower Seeds, (GF / V / NF) Dressings   Buttermilk Ranch (GF), Balsamic (GF / VE), Italian (GF / VE), Caesar (GF / P), Red Wine Vinaigrette (GF / VE), Poppy Seed (GF / V) STARCH AND VEGETABLE PAIRINGS   SELECT ONE Potato Gratin, Grilled Asparagus, Mushroom Compote (V) Buttermilk Mashers, Glazed Green Beans, Blistered Grape Tomato (GF / V) Roasted Fingerling Potatoes, Pearl Onion,	Dinner	Hilton
Roasted Garlic Hummus   Pita, Cucumber (VE)	\$8.12	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Pimiento Cheese Toast   Apricot Jam, Aleppo Pepper (V)	\$8.12	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Whipped Feta Tart   Marinated Brussels, Cherry Pepper Relish (V)	\$8.12	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Grape Tomato Skewer   Fresh Mozzarella, Sweet Balsamic (GF / V)	\$8.12	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Prosciutto Melon Skewer   Mint Vinaigrette, Spiced Pistachio (GF / DF / CN)	\$8.12	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Truffle Steak Tartare   Caper Aioli, Parmesan, Pumpernickel	\$9.47	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Shaved Beef Crostiti   Horseradish Mayo, Cornichon	\$9.47	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
BBQ Chicken Toast   Pickle Slaw, Pit Spice	\$9.47	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Sesame Tuna Cone   Spicy Mayo, Tobiko (P)	\$9.47	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Cocktail Shrimp Shooter   Steakhouse Cocktail Sauce (GF / P / DF)	\$9.47	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Chilled Crab Roll   Jalapeno, Charred Corn Mayo (P)	\$9.47	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Fried Chicken Salad   Crostiti, Celery, Maple Pecan (CN)	\$9.47	piece	Cold Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Mini Short rib Wellington   Fried Rosemary	\$9.47	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Grilled Steak Skewer   Fried Garlic (DF)	\$9.47	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Petite Crab Cake   Lemon, Old Bay Remoulade (P)	\$9.47	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Coconut Crusted Shrimp   Sweet Chili Jam (P / CN)	\$9.47	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Crispy Artichoke   Boursin Cheese, Coriander (V)	\$8.12	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Mini Grilled Cheese   Fontina, Cheddar, Tomato Jam (V)	\$8.12	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Vegetable Spring Roll   Cabbage, Carrot, Sweet Chili Jam (V / DF)	\$8.12	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Petite Mushroom Tart   Gruyere, Sweet Balsamic (V)	\$8.12	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Mac + Cheese Fritter   Cheddar, Parmesan (V)	\$8.12	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Chicken Potsticker   Scallion, Ponzu (DF)	\$8.12	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
Tandoori Chicken   Cucumber Yogurt (GF)	\$8.12	piece	Hot Reception Item	Items Are Priced & Ordered In Quantities Of 50. A Minimum Order Of 50 Pieces Per Selection Is Required.	Reception	Hilton
CARVED FRUIT DISPLAY (GF / V)	\$24.36	person	Reception Display	Based On Two Hours of Continuous Service   10 Person Minimum Honeydew, Cantaloupe, Pineapple, Citrus, Fresh Berries, Honey Creme	Reception	Hilton
VEGGIE PATCH (V)	\$24.36	person	Reception Display	Assorted Crisp Veggies, Pickled Seasonal Veggies, Boursin Cheese Spread, Seeded Crackers, Herb Ranch Dressing Based On Two Hours of Continuous Service   10 Person Minimum	Reception	Hilton
DIPS + SPREADS (V)	\$32.38	person	Reception Display	Roasted Garlic Hummus, Sour Cream + Chive Dip, Pimiento Cheese, Assorted Veggies, Seeded Crackers, Pita, Tortilla Chips Based On Two Hours of Continuous Service   10 Person Minimum	Reception	Hilton
UPTOWN CHEESE BOARD (V / CN)	\$35.18	person	Reception Display	Selection Of Regional and Domestic Cheeses, Dried Fruits, Jams, Nuts, Honey, Mustard, Crackers and Baguette Based On Two Hours of Continuous Service   10 Person Minimum	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
UPTOWN CHEESE+SALUM I BOARD (CN)	\$51.42	person	Reception Display	Selection Of Regional and Domestic Cheeses + Charcuterie, Dried Fruits, Jams, Nuts, Honey, Mustard, Pickles, Crostini, Crackers Based On Two Hours of Continuous Service   10 Person Minimum	Reception	Hilton
ANTIPASTO (V)	\$37.89	person	Reception Display	Marinated Artichokes, Marinated Mushrooms, Pesto Fresh Mozzarella, Grilled Zucchini, Cured Olives, Pickled Vegetables, Mustard, Fruit Jam, Crostini, Crackers Based On Two Hours of Continuous Service   10 Person Minimum	Reception	Hilton
ANTIPASTO + SALUMI	\$46.00	person	Reception Display	Hand Selected Artisan Cured Meats, Marinated Artichokes, Marinated Mushrooms, Pesto Fresh Mozzarella, Grilled Zucchini, Cured Olives, Pickled Vegetables, Mustard, Fruit Jam, Crostini, Crackers Based On Two Hours of Continuous Service   10 Person Minimum	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
GARDEN WALK	\$21.65	person	Reception Station	<p>Greens   Romaine, Spring Mix, Arugula (GF / VE)</p> <p>Toppings   Grape Tomatoes, English Cukes, Carrots, Chickpeas, Marinated Beets, Blueberries, Shaved Onion (GF / VE)</p> <p>Add Ons   Grilled Chicken, Bacon, Croutons, Sunflower Seeds, Shredded Cheese, Blue Crumbles</p> <p>Dressings   Buttermilk Ranch (GF / V), Red Wine Vinaigrette (GF / VE), Balsamic (GF / VE)</p> <p>Two Station Requirement “ 25 Person Minimum</p> <p>Based on Two Hours of Continuous Service</p>	Reception	Hilton
PIZZA PARLOR	\$35.18	person	Reception Station	<p>Sicilian-Style Pizza   Three-Cheese (V), Pepperoni with Hot Honey</p> <p>Toasted Cheese Ravioli   Marinara, Chili Flakes (V)</p> <p>Mozzarella Sticks   Marinara, Buttermilk Ranch (V)</p> <p>Olive Tapenade Spread   Crostini (V)</p> <p>Two Station Requirement “ 25 Person Minimum</p> <p>Based on Two Hours of Continuous Service</p>	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
PASTA DISPLAY	\$37.89	person	Reception Station	Garlic Bread, Chili Flakes, Parmesan Choose Two Pastas: Tortellini   Spinach, Caramelized Onion, Roasted Mushroom Cream Sauce (V) Rigatoni   San Marzano Tomato, Spiced Pork + Beef Bolognese, Parmesan Gemelli   Grilled Chicken, Roasted Tomato, Basil Pesto, Parmesan Baked Ziti   Grilled Vegetables, Pomodoro Sauce, Fresh Mozzarella, Ricotta (V) Two Station Requirement " 25 Person Minimum Based on Two Hours of Continuous Service	Reception	Hilton
AT THE TAILGATE	\$37.89	person	Reception Station	Chicken Wings   Dry Rub, Celery + Carrot Sticks (GF) Plant-Based Breaded Veggie Wings (V) Sauce   Buffalo, Gold BBQ, Nashville Hot, Teriyaki, Ranch, Blue Cheese Mini All-Beef Hot Dogs   Creamy Coleslaw, Diced Onion, Ballpark Mustard, Mini Dog Rolls Salted Warm Pretzel Bites   Beer Cheese, Ballpark Mustard (V) Two Station Requirement " 25 Person Minimum Based on Two Hours of Continuous Service	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
TACOS+TOSTADAS STATION	\$40.59	person	Reception Station	Pork Carnitas   Grilled Orange, Ancho Chili (GF) Beef Barbacoa   Ancho Chili, Spring Onion (GF) Shrimp Tinga   Charred Corn, Chipotle (GF / P) Warm Queso Fundido   Oaxaca Cheese, Hatch Chili, Poblano (GF / V) Toppings   Ranchero Salsa, Sour Cream, Queso Cotija, Diced Onion + Cilantro, Lime Wedges (GF / V) Corn Tostadas (GF / VE), Flour Tortillas (VE) Two Station Requirement – 25 Person Minimum Based on Two Hours of Continuous Service	Reception	Hilton
CHICKEN+Waffles+BISCUITS	\$43.30	person	Reception Station	Buttermilk Fried Chicken   Black Pepper Breading Pearl Sugar Waffles (V)   Snow Sugar, Maple Syrup Southern Biscuits (V)   Sea Salt, Honey Butter Sauce + Such   Gold BBQ Sauce, B&B Pickles, Chili Honey, Hot Sauce Two Station Requirement – 25 Person Minimum Based on Two Hours of Continuous Service	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
SLIDER STATION	\$43.30	person	Reception Station	Diner Slider   Beef Patty, Yellow Cheese, B&B Pickle, Chopped Onion Crispy Buffalo Chicken   Mayo, B&B Pickle Crispy Falafel (V)   Roasted Tomato Tahini Sauce   Dijonnaise, Cucumber Tzatziki, Blue Cheese, Ranch, Burger Sauce Two Station Requirement 25 Person Minimum Based on Two Hours of Continuous Service	Reception	Hilton
COOKIE JARS	\$24.36	person	Reception Station	Assorted Cookies (CN), Brown Butter Rice Crispy Treats (GF), Triple Chocolate Brownies, Chocolate Chip Cannolis, Chocolate Pretzels Two Station Requirement 25 Person Minimum Based on Two Hours of Continuous Service	Reception	Hilton
ICE CREAM PARLOR	\$24.35	person	Reception Station	25 person minimum - \$175 service attendant per 75 guests for two hours of service, fee of \$50 for each additional half-hour per attendant Flavors   Choice of Two Vanilla, Chocolate, Strawberry, Butter Pecan (V / CN) Toppings   Fresh Berries, M&Ms, Crushed Oreos, Marshmallows, Snickers Pieces, Reeses Cups, Chocolate Chips, Sprinkles, Whipped Cream Sauces   Chocolate, Caramel, Berry (GF / V) PRO TIP: Add Warm Fruit Cobbler (V) +\$7 Per Person or Warm Chocolate Chip Cookies (V) +\$6 Per Person	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
PASTA ACTION STATION	\$47.36	person	Reception Action Station	Noodles   Rigatoni (VE), Cavatappi (VE), Gluten-Free Pasta (GF / VE) Sauce   Pomodoro Sauce (GF / VE), Ricotta Cream Sauce (V), Garlic Butter (GF / V), Basil Pesto (GF / V) Protein   Grilled Chicken (GF), Italian Sausage (GF), Scampi Shrimp (P) Veggies   Spinach, Artichoke, Green Peas, Grilled Broccoli, Roasted Mushrooms (GF / VE) Toppings   Shaved Parmesan, Lemon Wedges, Herb Breadcrumb, Crushed Red Pepper Baked   Garlic Parmesan Bread (V) 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
YOUR MAC+CHEESE STATION	\$47.36	person	Reception Action Station	<p>Noodles   Cavatappi (VE), Macaroni (VE) Sauce   Cheddar BÃ©chamel (V), Beer Cheese (V), Flaminâ€™ Hot Cheddar (V) Protein   BBQ Pulled Chicken, Bacon Lardons, Beef Meatballs Mix In   Grilled Broccoli, Truffle Mushrooms, Blistered Tomato, Caramelized Onion, Corn Salsa (V) Toppings   Cajun Breadcrumbs, Hot Sauce, Parmesan (V) PRO TIP: Make It A Lobster Mac Station +\$8 Per Person 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant</p>	Reception	Hilton
FRIED RICE STATION	\$44.65	person	Reception Action Station	<p>Base   Jasmine Rice, Brown Rice (GF / VE) Protein   Korean Marinated Steak, Char Siu Chicken, Crispy Tofu Stir Fry Sauce   Ginger, Garlic, Hoisin, Tamari, Sesame (GF) Veggies+   Mushrooms, Carrots, Cabbage, Edamame, Bell Peppers, Pineapple (GF / VE) Toppings   Kimchi, Sesame Seed, Fried Garlic, Soy Sauce, Sriracha (V) 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant</p>	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
BBQ TURKEY BREAST (GF)	\$473.50	dozen	Reception Carving	Serves 20-25 Dry Rub Spice, NC Vinegar, SC Mustard Sauce, B&B Pickles, Pull Apart Rolls 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton
HOLIDAY-STYLE TURKEY BREAST (GF)	\$473.60	dozen	Reception Carving	Serves 20-25 Citrus + Sage Brine, Cranberry Jam, Pan Gravy, Yeast Rolls 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton
ROASTED SALMON FILET (GF / P)	\$575.08	dozen	Reception Carving	Serves 15-18 Cucumber Salad, Dill Yogurt Sauce, Naan 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton
MOROCCAN-STYLE LEG OF LAMB (GF)	\$608.90	dozen	Reception Carving	Serves 15-20 Caramelized Onion-Fig Chutney, Dried Tomato Tahini Sauce, Harissa, Pita 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
GRILLED PORK BELLY(GF)	\$879.53	dozen	Reception Carving	Serves 35-40 Apple Mostarda, Southern Chowchow, Sesame Hoisin Glaze, Sweet Rolls 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton
PIT SMOKED BEEF BRISKET (GF)	\$744.22	dozen	Reception Carving	Serves 20-25 Apple Mostarda, Southern Chowchow, Sesame Hoisin Glaze, Sweet Rolls 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton
GRILLED BEEF STRIPLOIN (GF)	\$879.53	dozen	Reception Carving	Serves 20-25 Dijonnaise, Chimichurri, Roasted Garlic Demi-Glace, Yeast Rolls 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton
STEAKHOUSE PRIME RIB (GF)	\$1,150.16	dozen	Reception Carving	Serves 25-30 Horseradish Crème, Caramelized Onion Aioli, Truffle Mushroom Au Jus, Yeast Rolls 35 Person Minimum   Requires \$175 Chef Attendant per 75 Guests for Two Hours Of Service Fee of \$50 for Each Additional Half-Hour Per Attendant	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Bartender	\$189.44	hour	Bartender	One Bartender Per Every 75 Guests Required	Reception	Hilton
Packaged Bar - Premium Full Bar	\$54.12	person	Packaged Bar	\$175 Fee Per Bartender, One Bartender Per Every 75 Guests Required - REMINDER TO ALSO SELECT BARTENDER Hourly increase One Hour - \$40 Per Person Two Hours - \$48 Per Person Three Hours - \$56 Per Person Four Hours - \$64 Per Person Five Hours - \$72 Per Person Premium Spirits, Domestic/Import Beer, Tier Two Wine, Soft Drinks & Bottled Water  All package bars Include standard mixers, juices, and garnishes (excluding beer/wine package). Premium mixer upgrade available	Reception	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Packaged Bar - Standard Full Bar	\$39.24	person	Packaged Bar	<p>\$175 Fee Per Bartender, One Bartender Per Every 75 Guests Required - REMINDER TO ALSO SELECT BARTENDER</p> <p>Hourly pricing increases -                      One Hour - \$29 Per Person                      Two Hours - \$35 Per Person                      Three Hours - \$41 Per Person                      Four Hours - \$47 Per Person                      Five Hours - \$55 Per Person</p> <p>Standard Spirits, Domestic/Import Beer, Tier One Wine, Soft Drinks &amp; Bottled Water</p> <p>All package bars include standard mixers, juices, and garnishes (excluding beer/wine package). Premium mixer upgrade available (\$175 Fee Per Bartender, One Bartender Per Every 75 Guests Required)</p>	Reception	Hilton
Uptown Contiental	\$44.97	person	Breakfast Buffet	<p>Whole Fruit   Bananas, Apples, Oranges (GF / VE)</p> <p>Assorted Individual Chobani Greek Yogurts (GF / V), Nut Free Granola Jar</p> <p>Freshly Baked Breakfast Pastries   All-Butter Croissants, Assorted Muffins (V / CN)</p> <p>Salted Butter, Fruit Preserves, Honey, Peanut Butter (V / CN)</p> <p>Breakfast Buffets Served with Orange, Apple, Cranberry Juices</p> <p>Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas</p> <p>Buffets Based on Two Hours of Continuous Service</p>	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Jump Start	\$47.61	person	Breakfast Buffet	Sliced Fresh Melons, Pineapple with Berries (GF / VE) Whole Bananas (GF / VE) Whole Wheat Zucchini Coffee Cake, Assorted Muffins (V / CN) Assorted Individual Chobani Greek Yogurts (GF / V), Nut Free Granola Jar Assorted Individual Cold Cereals   Chilled Milks (V) 25 Person Minimum Based on Two Hours of Continuous Service Oatmeal (VE)   Brown Sugar, Honey, Golden Raisins, Toasted Almonds Salted Butter, Fruit Preserves, Honey, Peanut Butter (V / CN) Breakfast Buffets Served with Orange, Apple, Cranberry Juices Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas Buffets Based on Two Hours of Continuous Service	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Executive Continental	\$50.26	person	Breakfast Buffet	Sliced Fresh Melons, Pineapple with Berries (GF / VE) Freshly Baked Breakfast Pastries, All-Butter Croissants, Fruit Danish, Assorted Muffins (V / CN) Oatmeal (VE)   Brown Sugar, Honey, Golden Raisins, Toasted Almonds Assorted Individual Cold Cereals   Chilled Milks (V) Berry Parfaits   Vanilla Greek Yogurt, Granola, Berry Jam, Mixed Berries (V) Chilled Hard-Boiled Eggs   Sea Salt (GF / V) 25 Person Minimum Based on Two Hours of Continuous Service Salted Butter, Fruit Preserves, Honey, Peanut Butter (V / CN) Breakfast Buffets Served with Orange, Apple, Cranberry Juices Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas Buffets Based on Two Hours of Continuous Service	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Hilton Uptown Classic	\$58.19	person	Breakfast Buffet	Sliced Fresh Melons, Pineapple with Berries (GF / VE) Freshly Baked Breakfast Pastries   All-Butter Croissants, Fruit Danish, Assorted Muffins (V / CN) Assorted Individual Chobani Greek Yogurts (GF / V), Nut Free Granola Jar Assorted Individual Cold Cereals   Chilled Milks (V) Soft Scrambled Eggs   Scallions (GF / V) Classic Pancakes   Warm Maple Syrup, Whipped Cream, Butter (V) Choose One: Applewood Smoked Bacon or Chicken Apple Sausage (GF / DF) Herbed Breakfast Potatoes   Sweet Onions + Peppers (VE) Salted Butter, Fruit Preserves, Honey, Peanut Butter (V / CN) Breakfast Buffets Served with Orange, Apple, Cranberry Juices Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas Buffets Based on Two Hours of Continuous Service	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Southern Style	\$60.84	person	Breakfast Buffet	Sliced Fresh Melons, Pineapple with Berries (GF / VE) Freshly Baked Breakfast Pastries   All-Butter Croissants, Fruit Danish, Assorted Muffins (V / CN) Assorted Individual Chobani Greek Yogurts (GF / V), Nut Free Granola Jar Buttermilk Biscuits (V) + Sawmill Sausage Gravy, Honey Butter White Corn Grits (GF / VE)   Cheddar, Chopped Bacon, Red Chili Relish, Hot Sauce Cheddar Egg Popovers   Cured Tomato, Mushroom, Scallions (GF / V) Choose One: Applewood Smoked Bacon or Griddled Honey Ham (GF / DF) Hash Brown Casserole   Sweet Onions + Bell Pepper, Cheddar (V) Salted Butter, Fruit Preserves, Honey, Peanut Butter (V / CN) Breakfast Buffets Served with Orange, Apple, Cranberry Juices Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas Buffets Based on Two Hours of Continuous Service	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Tijuana Morning	\$63.48	person	Breakfast Buffet	Sliced Fresh Melons, Pineapple with Berries (GF / VE) Cinnamon Sugar Churros, All-Butter Croissants (V) Soft Scrambled Eggs   Queso Fresco (GF / V) Barbacoa Breakfast Burrito   Chipotle Braised Beef, Scrambled Egg, Black Bean, Charred Corn, Sharp Cheddar Veggie Breakfast Burrito   Scrambled Egg, Ancho Mushroom, Black Bean, Charred Corn, Sharp Cheddar (V) Cauliflower Hash   Potato, Sweet Onion + Bell Pepper, Cilantro (VE / DF) Choose One: Applewood Smoked Bacon Or Chicken Apple Sausage (GF / DF) Lime Crema, Pico De Gallo, Salsa Verde (GF / V) Salted Butter, Fruit Preserves, Honey, Peanut Butter (V / CN) Breakfast Buffets Served with Orange, Apple, Cranberry Juices Regular and Decaffeinated Coffees, Assorted Hot Herbal Teas Buffets Based on Two Hours of Continuous Service	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
CUSTOM OMELET + EGG ACTION STATION	\$25.13	person	Action Station	Eggs   Cracked, Whole, Whites (GF / V / DF) Veggies   Tomato, Bell Pepper, Onion, Mushroom, Spinach, Jalapeno (GF / VE) Meat “ Choose Three   Honey Ham, Applewood Bacon, Pork Sausage, Turkey Sausage, Chicken Sausage (GF / DF) Cheese   Cheddar, Mozzarella, Feta (GF / V) Requires Breakfast Buffet   Requires +\$175 Chef Attendant Per 75 Guests for Two Hours of Service, Fee of \$50 for Each Additional Half-Hour Per Attendant	Breakfast	Hilton
BUTTERMILK PANCAKE ACTION STATION	\$23.81	person	Action Station	Fresh   Strawberries, Blueberries, Sliced Bananas (GF / VE) Preserves   Strawberry, Apricot (GF / VE) Nut Crunch   Praline Pecans (CN), Toasted Almonds (CN), Nut Free Granola Toppings   Maple Syrup, Honey, Whipped Cream, Chocolate Chips, Snow Sugar, Salted Butter (V) Requires Breakfast Buffet   Requires +\$175 Chef Attendant Per 75 Guests for Two Hours of Service, Fee of \$50 for Each Additional Half-Hour Per Attendant	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
MALTED WAFFLE ACTION STATION	\$23.81	person	Action Station	Fresh   Strawberries, Blueberries, Sliced Bananas (GF / VE) Preserves   Strawberry, Apricot (GF/ VE) Nut Crunch   Praline Pecans (CN), Toasted Almonds (CN), Nut Free Granola Toppings   Maple Syrup, Honey, Whipped Cream, Chocolate Chips, Snow Sugar, Salted Butter Requires Breakfast Buffet   Requires +\$175 Chef Attendant Per 75 Guests for Two Hours of Service, Fee of \$50 for Each Additional Half-Hour Per Attendant	Breakfast	Hilton
BAGEL SHOP	\$25.13	person	Breakfast Buffet Enhancement	Bagels   Plain, Cinnamon Raisin, Blueberry, Wheat (VE) Cream Cheese   Plain, Strawberry, Low-Fat (GF / V) Toppings   Smoked Salmon, Prosciutto, Hard Boiled Egg (GF / P / DF) Veggies   Sliced Tomato, Cucumber, Shaved Red Onion, Capers (GF / VE) Spreads   Fruit Preserves, Honey, Peanut Butter, Salted Butter (GF / V / CN) Requires Breakfast Buffet	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
FRUIT + VEGGIE SMOOTHIES	\$25.13	person	Breakfast Buffet Enhancement	Choice Of Two Flavors – Additional Flavors \$6 each Safe Bet   Banana, Strawberry, Greek Yogurt, Honey (GF / V) Antioxidant   Blueberry, Coconut Milk, Lime, Honey (GF / V / CN) Tropical Mango   Pineapple, Orange Juice, Yogurt (GF / V) Super Green   Avocado, Celery, Matcha, Banana, Agave, Gluten-Free Oat Milk (GF / VE) Requires Breakfast Buffet	Breakfast	Hilton
Sliced Fruit	\$18.52	person	Breakfast A LA CARTE	Sliced Fresh Melons, Pineapple With Berries (GF / VE)	Breakfast	Hilton
Whole Fruit	\$3.97	piece	Breakfast A LA CARTE	Whole Fruit   Bananas, Apples, Oranges	Breakfast	Hilton
Assorted Danish	\$63.48	person	Breakfast A LA CARTE	Assorted Danish   Raspberry, Apple, Vanilla Custard, Maple-Pecan, Cinnamon Roll (V / CN)	Breakfast	Hilton
All Butter Croissants	\$71.42	dozen	Breakfast A LA CARTE	All-Butter Croissants   Fruit Jam, Salted Butter (V)	Breakfast	Hilton
Chocolate Croissants	\$71.42	dozen	Breakfast A LA CARTE	Chocolate Croissants   Salted Butter (V)	Breakfast	Hilton
English Muffins	\$63.48	dozen	Breakfast A LA CARTE	English Muffins   Fruit Jam, Cream Cheese, Salted Butter (V)	Breakfast	Hilton
Assorted Muffins	\$63.48	dozen	Breakfast A LA CARTE	Assorted Muffins   Blueberry, Banana Nut, Cranberry, Salted Butter (V / CN)	Breakfast	Hilton
Assorted Bagels	\$71.42	dozen	Breakfast A LA CARTE	Assorted Bagels   Cream Cheese, Fruit Jam, Salted Butter (V)	Breakfast	Hilton
Assorted Cake Donuts	\$71.42	dozen	Breakfast A LA CARTE	Assorted Cake Donuts (V)	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Hard-Boiled Eggs	\$63.48	dozen	Breakfast A LA CARTE	Hard Boiled Eggs   Sea Salt, Smoked Salt (GF / V)	Breakfast	Hilton
Greek Yogurt	\$63.48	dozen	Breakfast A LA CARTE	Assorted Chobani Greek Yogurts (GF / V)   Strawberry, Blueberry, Vanilla	Breakfast	Hilton
Fruit Kabob	\$6.61	piece	Breakfast A LA CARTE	Fruit Kabobs (GF / VE)   Melon Cubes, Berries, Toasted Coconut (CN), Brown Sugar Yogurt	Breakfast	Hilton
Parfaits	\$71.42	dozen	Breakfast A LA CARTE	Berry Parfaits   Vanilla Greek Yogurt, Granola, Berry Jam, Mixed Berries (V)	Breakfast	Hilton
Soft Scrambled Eggs	\$10.58	person	Breakfast A LA CARTE	Soft Scrambled Eggs (GF / V)	Breakfast	Hilton
Soft Scrambled Egg Whites	\$11.90	person	Breakfast A LA CARTE	Soft Scrambled Egg Whites	Breakfast	Hilton
Cheddar Egg Popovers	\$126.96	dozen	Breakfast A LA CARTE	Cheddar Egg Popovers   Cured Tomato, Mushroom, Scallions	Breakfast	Hilton
Buttermilk Biscuits Option1	\$71.42	dozen	Breakfast A LA CARTE	Buttermilk Biscuits (V)   Fruit Jam, Honey, Salted Butter (V)	Breakfast	Hilton
Buttermilk Biscuits Option 2	\$111.09	dozen	Breakfast A LA CARTE	Buttermilk Biscuits (V) + Sawmill Sausage Gravy   Fruit Jam, Honey, Salted Butter	Breakfast	Hilton
Jumbo Cinnamon Rolls	\$95.22	dozen	Breakfast A LA CARTE	Jumbo Cinnamon Rolls   Vanilla Cream Cheese Frosting (V / NF)	Breakfast	Hilton
Breakfast Meat Option 1	\$10.58	person	Breakfast A LA CARTE	Honey Ham, Applewood Bacon, Pork Sausage, Chicken Apple Sausage (GF / DF)	Breakfast	Hilton
Breakfast Meat Option 2	\$11.90	person	Breakfast A LA CARTE	Alternative Breakfast Meat   Turkey Sausage(GF / DF), Turkey Bacon(GF / DF), Veggie Sausage(V)	Breakfast	Hilton
Vanilla Bean French Toast	\$13.23	person	Breakfast A LA CARTE	Vanilla Bean French Toast   Maple Syrup, Salted Butter (V)	Breakfast	Hilton
Classic Pancakes	\$13.23	person	Breakfast A LA CARTE	Classic Pancakes   Maple Syrup, Whipped Cream, Salted Butter (V)	Breakfast	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Herbed Breakfast Potatoes	\$9.26	person	Breakfast A LA CARTE	Herbed Breakfast Potatoes   Sweet Onions + Peppers (VE)	Breakfast	Hilton
Chipotle Braised Beef Breakfast Wrap	\$126.96	dozen	Breakfast A LA CARTE	Chipotle Braised Beef Breakfast Wrap   Egg, Potato, Black Bean, Charred Corn, Sharp Cheddar	Breakfast	Hilton
Veggie Breakfast Wrap	\$126.96	dozen	Breakfast A LA CARTE	Veggie Breakfast Wrap   Egg, Potato, Ancho Mushroom, Black Bean, Charred Corn, Sharp Cheddar	Breakfast	Hilton
Croissant Sando	\$126.96	dozen	Breakfast A LA CARTE	Croissant Sando   Cracked Egg, Bacon, Sharp Cheddar	Breakfast	Hilton
Breakfast Grilled Cheese	\$126.96	dozen	Breakfast A LA CARTE	Breakfast Grilled Cheese   Cracked Egg, Sharp Cheddar, Sourdough	Breakfast	Hilton
Biscuit Sandwich	\$126.96	dozen	Breakfast A LA CARTE	Biscuit Sandwich   Country Ham, Firm-Yolk Egg, Sharp Cheddar, Buttermilk Biscuit	Breakfast	Hilton
RECHARGE	\$23.81	person	BREAKS	Individual Chobani Greek Yogurt Cups   Assorted Flavors (GF / V) Bananas + Berries   Whole Bananas, Strawberries, Blueberries, Blackberries (GF / VE) Nut Crunch   Praline Pecans (CN), Toasted Almonds (CN), Nut Free Granola Sweet   Chocolate Chunks, Honey (GF / V)	Refreshment Break	Hilton
GOING BANANAS	\$23.81	person	BREAKS	Whole Bananas (GF / VE) Banana Walnut Muffins   Salted Butter (V / CN) Chocolate Covered Banana Chips (GF / V) Banana Split Trail Mix   Pineapple, Cranberries, Chocolate, Marshmallow, Peanuts (GF / V / CN) Jelly Belly Candies   Coconut, Banana (GF / VE)	Refreshment Break	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
SNACKSHACK	\$23.81	person	BREAKS	Chocolate Covered Raisins (GF / V) Kettle Cooked Potato Chip Bags   Various Flavors (GF / V) Mini Mustard Seasoned Pretzels (V) Roasted Marcona Almonds   Rosemary, Sea Salt (GF / VE / CN) Mini Reese's™ Peanut Butter Cups (GF / V / CN)	Refreshment Break	Hilton
COOKIES+BARS+MILK	\$25.13	person	BREAKS	House Baked Jumbo Cookies   Chocolate Chunk, Lemon Blueberry, Salted Caramel Macadamia, Old School Peanut Butter (V / CN) Chocolate Chip Brownies (V) Lemon Bars   Sugar Dusted Raspberries (V) Chilled Chocolate, Whole + 2% Milks (GF / V)	Refreshment Break	Hilton
COFFEE RUN	\$21.16	person	BREAKS	Artisan Biscotti (V / CN) Whole Wheat Zucchini Coffee Cake   Salted Butter (V) Chocolate Covered Espresso Beans (GF / V) Chocolate Croissants   Salted Butter (V)	Refreshment Break	Hilton
DIP-DIP POTATO CHIP	\$29.10	person	BREAKS	Housemade Tavern Style Potato Chips   Secret Dust (V) Corn Tortilla Chips   Sea Salt (GF / VE) Veggie Chips   Individual Bags Of Terra Vegetable Chips (GF / VE) French Onion Sour Cream Dip Pimiento Cheese Spread (GF / V) Crisp Veggies   Carrot, Celery, Cukes (GF / VE)	Refreshment Break	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
WHAT'S POPPIN POPCORN CART	\$23.81	person	BREAKS	Freshly Popped Organic Popcorn   Organic Coconut Oil (GF / VE / CN) Shakers   Truffle Parmesan (GF / V), French Onion (V), Nutritional Yeast (GF / VE), Chili-Lime Salt (GF / VE), Apple Pie Sugar (GF / VE)	Refreshment Break	Hilton
MOVIE TIME	\$23.81	person	BREAKS	Packaged Candy   Kit Kat, Snickers, Peanut M&M's, Twix, Twizzlers Chocolate Covered Peanuts (GF / V / CN) Chocolate Dipped Pretzels (V) Yogurt Covered Raisins (GF / V)	Refreshment Break	Hilton
FRUIT STAND	\$29.10	person	BREAKS	Whole Fruit   Bananas, Apples, Oranges (GF / VE) Fruit Kabobs (GF / VE)   Melon Cubes, Berries, Toasted Coconut (CN), Brown Sugar Yogurt Avocado Smash Spread and Crackers   Grilled Corn, Tomato, Herbs (V) Fresh Baked Fruit Scones   Salted Butter (V) Strawberry Lemonade (GF / VE)	Refreshment Break	Hilton
SOUTHERN DELITE	\$29.10	person	BREAKS	Praline Pecans   Maple, Brown Sugar (GF / VE / CN) Pimiento Cheese Spread   Crisp Veggies, Old School Crackers (V) Brown Butter Rice Crispy Treats (GF / V) Single-Decker Moon Pies   Chocolate, Graham, Marshmallow (V) Cane Sugar Coca-Cola   Old School Bottle (GF / VE)	Refreshment Break	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
@THE BALLPARK	\$30.42	person	BREAKS	Hot Roasted Shell on Peanuts   Sea Salt (GF / VE / CN) Jumbo Salted Pretzel, Warm Beer Cheese, Spicy Mustard (V) Mini Corn Dogs   Ballpark Mustard, Ketchup Individual Classic Cracker Jacks (V / CN)	Refreshment Break	Hilton
SOUTHERN CHEESE	\$35.71	person	BREAKS	Black-Eyed Pea Hummus   Crisp Veggies (GF / VE) Rotating Selection of Regional Cheeses   Fresh, Soft, Semi-Hard, Hard (GF / V) Accoutrements   Dried Fruits, Fruit Preserves, Toasted Nuts, Honey (GF / V / CN) Crackers + Breads   Assorted Lavash, Pita, Seeded Breads (V) Apple Turnovers   Snow Sugar (V) Arnold Palmer™s   Iced Tea + Lemonade (GF / VE)	Refreshment Break	Hilton
Whole Fruit	\$3.97	piece	Snacks A LA Carte	Whole Fruit   Bananas, Apples, Oranges (GF / VE)	Refreshment Break	Hilton
Assorted Kind Bars	\$7.94	piece	Snacks A LA Carte	Assorted Kind Bars (GF / V / DF / CN)	Refreshment Break	Hilton
Assorted LARABARS	\$7.94	piece	Snacks A LA Carte	Assorted LARABARS (GF / VE / CN)	Refreshment Break	Hilton
Assorted Nature Valley Granola Bars	\$6.61	piece	Snacks A LA Carte	Assorted Nature Valley Granola Bars	Refreshment Break	Hilton
Bags of Trail Mix	\$6.61	piece	Snacks A LA Carte	Individual Bags of Trail Mix (GF / V / DF / CN)	Refreshment Break	Hilton
Bags of Potato Chips	\$6.61	piece	Snacks A LA Carte	Individual Bags of Potato Chips (GF / V)	Refreshment Break	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Bags of Pretzels	\$6.61	piece	Snacks A LA Carte	Individual Bags of Pretzels (VE)	Refreshment Break	Hilton
Bags of Smartfood Popcorn	\$6.61	piece	Snacks A LA Carte	Individual Bags of Smartfood Popcorn (GF / V)	Refreshment Break	Hilton
Bags of Terra Vegetable Chips	\$9.26	piece	Snacks A LA Carte	Individual Bags of Terra Vegetable Chips (GF / VE)	Refreshment Break	Hilton
Candy Bars	\$5.29	piece	Snacks A LA Carte	Candy Bars   Snickers, M&Ms, Twix, Kit Kat, Twizzlers	Refreshment Break	Hilton
Assorted Housebaked Cookies	\$79.35	dozen	Snacks A LA Carte	Assorted Housebaked Cookies (V / CN)	Refreshment Break	Hilton
Chocolate Chip Brownies & Blondies	\$79.35	dozen	Snacks A LA Carte	Chocolate Chip Brownies & Blondies (V / CN)	Refreshment Break	Hilton
Assorted Cake Donuts	\$71.42	dozen	Snacks A LA Carte	Assorted Cake Donuts (V)	Refreshment Break	Hilton
House Spiced Mixed Nuts	\$10.58	person	Snacks A LA Carte	House Spiced Mixed Nuts (GF / VE / CN)	Refreshment Break	Hilton
Assorted Dried Fruits	\$10.58	person	Snacks A LA Carte	Assorted Dried Fruits   Apple, Mango, Peach, Pineapple, Apricot (GF / VE)	Refreshment Break	Hilton
Roasted Garlic Hummus	\$15.87	person	Snacks A LA Carte	Roasted Garlic Hummus   Pita + Veggies (VE)	Refreshment Break	Hilton
Fruit Kabobs	\$71.42	dozen	Snacks A LA Carte	Fruit Kabobs (GF / VE)   Melon Cubes, Berries, Toasted Coconut (CN), Brown Sugar Yogurt	Refreshment Break	Hilton
Jumbo Soft Pretzels	\$95.22	person	Snacks A LA Carte	Jumbo Soft Pretzels   Honey Mustard, Warm Beer Cheese (V)	Refreshment Break	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Fresh Brewed Regular and Decaffeinated Coffee	\$126.96	gallon	A La Carte Beverages	Fresh Brewed Regular and Decaffeinated Coffee	Refreshment Break	Hilton
Assorted Herbal Hot Teas and Hot Water	\$89.93	gallon	A La Carte Beverages	Assorted Herbal Hot Teas and Hot Water	Refreshment Break	Hilton
Fresh Brewed Iced Tea	\$89.93	gallon	A La Carte Beverages	Fresh Brewed Iced Tea	Refreshment Break	Hilton
Fruit Infused Water	\$79.35	gallon	A La Carte Beverages	Fruit Infused Water	Refreshment Break	Hilton
Housemade Lemonade	\$89.93	gallon	A La Carte Beverages	Housemade Lemonade	Refreshment Break	Hilton
Hot Chocolate	\$89.93	gallon	A La Carte Beverages	Hot Chocolate	Refreshment Break	Hilton
Fresh Orange Juice	\$89.93	gallon	A La Carte Beverages	Fresh Orange Juice	Refreshment Break	Hilton
Fresh Grapefruit Juice	\$89.93	gallon	A La Carte Beverages	Fresh Grapefruit Juice	Refreshment Break	Hilton
Chilled Apple Juice	\$89.93	gallon	A La Carte Beverages	Chilled Apple Juice	Refreshment Break	Hilton
Chilled Cranberry Juice	\$89.93	gallon	A La Carte Beverages	Chilled Cranberry Juice	Refreshment Break	Hilton
Assorted Soft drinks	\$6.61	piece	A La Carte Beverages	Assorted Soft drinks	Refreshment Break	Hilton
Bottled Water	\$6.61	piece	A La Carte Beverages	Bottled Water	Refreshment Break	Hilton
Gatorade Assorted Flavors	\$7.94	piece	A La Carte Beverages	Gatorade Assorted Flavors	Refreshment Break	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
Acqua Penna Spring Water	\$10.58	piece	A La Carte Beverages	Acqua Penna Spring Water	Refreshment Break	Hilton
San Pellegrino Sparkling Water	\$10.58	piece	A La Carte Beverages	San Pellegrino Sparkling Water	Refreshment Break	Hilton
La Croix Sparkling Water	\$7.94	piece	A La Carte Beverages	La Croix Sparkling Water	Refreshment Break	Hilton
Individual Bottle Orange Juice	\$7.94	piece	A La Carte Beverages	Individual Bottle Orange Juice	Refreshment Break	Hilton
Individual Bottle Apple Juice	\$7.94	piece	A La Carte Beverages	Individual Bottle Apple Juice	Refreshment Break	Hilton
Individual Sweetened and Unsweetened Iced Tea	\$10.58	piece	A La Carte Beverages		Refreshment Break	Hilton
Individual La Colombe Cold Brew or Iced Lattes	\$11.90	piece	A La Carte Beverages	Individual La Colombe Cold Brew or Iced Lattes	Refreshment Break	Hilton
Regular Red Bull, Sugar Free Red Bull	\$10.58	piece	A La Carte Beverages	Regular Red Bull, Sugar Free Red Bull	Refreshment Break	Hilton
Naked Juice	\$10.58	piece	A La Carte Beverages	Naked Juice Minimum Order of 8, Flavors Based on Availability	Refreshment Break	Hilton
BEVERAGE BREAK - Option 1	\$21.16	person	Beverage Break	Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Hot Teas and Hot Water Assorted Soft Drinks and Bottled Water Sweeteners, Creamers and Almond Milk 45 Minutes of Service	Refreshment Break	Hilton

Hilton Menu

Name	Price	Per unit	Description	Menu details	Food category	Location
BEVERAGE BREAK - Option 2	\$34.39	person	Beverage Break	Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Hot Teas and Hot Water Assorted Soft Drinks and Bottled Water Sweeteners, Creamers and Almond Milk 4 Hours of Service	Refreshment Break	Hilton
BEVERAGE BREAK - Option 3	\$50.26	person	Beverage Break	Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Hot Teas and Hot Water Assorted Soft Drinks and Bottled Water Sweeteners, Creamers and Almond Milk 8 Hours of Service	Refreshment Break	Hilton
Coffee Break Per Person	\$21.82	person	Coffee Break - 45 min	Up to 45 minutes of service Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Hot Teas and Hot Water Assorted Soft Drinks and Bottled Water Sweeteners, Creamers and Almond Milk	Refreshment Break	Hilton
Coffee Break Per Person	\$35.26	person	Coffee Break - 4 Hours	Up to 4 hours Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Hot Teas and Hot Water Assorted Soft Drinks and Bottled Water Sweeteners, Creamers and Almond Milk	Refreshment Break	Hilton