



HILTON AMERICAS – HOUSTON CATERING INFORMATION

Order HOSPITALITY Food to Serve in your BOOTH!

1. Fill out the following Credit Card Authorization Form
2. An Account Will be Set Up for you
3. Contact the Banquet Events Department for Menu Options –
Call 713-739-8000 and Press “2”
4. Select your Food Options
5. Give your Booth Number
6. The Order Will be Delivered to your Booth
7. Payment Will be Collected



HILTON AMERICAS-HOUSTON
Credit Card Payment Authorization Form

Please complete all areas below. Incomplete requests may be rejected. This form must be received at least 5 business days prior to the Check-In, or by specified date in Event Contract, to ensure acceptance of the credit card to be charged. Do not send completed form by email.

FAX COMPLETED FORM TO: 713-577-6141

ATTN: _____

HOTEL USE ONLY:

Date: _____

Guest / Group Name:		
Check-In / Event Date:		
Name of Person/Group Making Reservation:		Phone:
Authorized Amount:	Approval Code:	Date:

CARDHOLDER - Please complete the following section and sign/date below.

Cardholder Name as it Appears on Credit Card:				
Cardholder Billing Address:				
City:	State:	Zip:		
Daytime /Business Telephone:			Evening Telephone:	
Credit Card Number:			Expiration Date:	
Credit Card Type: (Circle one)				
<input type="checkbox"/> Visa/MasterCard	<input type="checkbox"/> American Express	<input type="checkbox"/> Discover	<input type="checkbox"/> JCB	<input type="checkbox"/> Diners Club
Credit Card Issuing Bank Name:				
Bank Phone Number (from back of your credit card):				
I agree to cover the following categories of charges: (Please circle)				
<input type="checkbox"/> All Charges	<input type="checkbox"/> Room & Tax	<input type="checkbox"/> Food & Beverage	<input type="checkbox"/> Retail	<input type="checkbox"/> Recreation
I agree to cover the above categories of charges up to a Maximum Amount of \$ _____				
DIRECT BILL ACCOUNT PAYMENTS ONLY:				
Name on Invoice/Statement _____			Date on Invoice/Statement _____	
Invoice/Statement Number _____			Authorized Amount \$ _____	

Note: Charges for room and tax, group deposits or direct bill account payments will be charged to your credit card immediately. Any incidental charges circled above will be charged at the time of check-out.

Amount to be immediately charged to credit card for room and taxes or deposit: \$ _____

Final Balance Billed to Credit Card (hotel use only): \$ _____

By signing below, you authorize the hotel to charge your credit card immediately for the amount indicated above up to the "Maximum Amount" indicated above. You further acknowledge that if "all charges" has been selected, then all guest/group related charges (less Deposit) will be charged to the above card number at the time of check-out or event conclusion.

Cardholder Signature: _____

Date: _____

☞ Morning and Afternoon Refreshment Specialties ☞

Beverages

Coffee, Freshly Brewed STARBUCKS® Regular	\$ 85/gallon
Coffee, Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated	\$ 75/gallon
Tea, Selection of Imported and Herbal	\$ 70/gallon
Iced Tea	\$ 60/gallon
Juices, Choice of Orange, Grapefruit, Apple, Tomato or Cranberry	\$ 60/gallon
Lemonade	\$ 60/gallon
Punch, Cranberry Spritzer	\$ 60/gallon
Juice, Assorted Fruit Bottled	\$ 3.75 each
Juice, Knudsen® Natural & Organic	\$ 3.75 each
Vitamin Water	\$ 3.75 each
Mineral Water, Perrier	\$ 3.75 each
Spring Water, Ozarka	\$ 3.50 each
Soft Drinks, Regular, Diet and Decaffeinated	\$ 3.50 each
Milk, Whole, Skim, Chocolate	\$ 2.75 each

Baked Fresh Daily in Our Pastry Shop

French Pastries, Miniature, and Petite Fours	\$ 42/dozen
Cookies, Homemade	\$ 38/dozen
Bagels, Assorted, Served with Cream Cheese	\$36/dozen
Blueberry, Cinnamon Raisin, Plain, Sun-Dried Tomato, Sesame, Onion	
Muffins, Selection includes	\$ 36/dozen
Banana Nut, Poppy Seed, Blueberry, Bran	
Scones, English	\$ 36/dozen
Served with Strawberry Jam	
Cinnamon Sticky Buns	\$ 36/dozen
Homemade Sliced Coffee Cake	\$ 36/dozen
Danish Pastries, Assorted Fruit and Cream Cheese filled	\$ 34/dozen
Biscotti, Assorted	\$ 34/dozen
Croissants, Chocolate Filled	\$ 34/dozen
Croissants, Plain	\$ 32/dozen
Blondies, Brownies	\$ 30/dozen
Fruit Breads served with Whipped Butter and Fruit Preserves	\$ 24/dozen
Breakfast Tortillas	\$ 5.25 each
with Scrambled Eggs, Chorizo, and freshly prepared Salsa	
Breakfast Sandwiches, choice of Croissant or Biscuit	\$ 4.75 each
with Sausage, Egg and Cheese	

Other Selections

English Tea Sandwiches	\$ 48/dozen
Mixed Nuts	\$ 25/pound
Dips, Guacamole, Salsa, French Onion or Spinach	\$ 24/quart
Bar Mix	\$ 18/lbs
Fruit Display, Sliced	\$ 5/person
Häagen-Dazs® Ice Cream Novelty Bars, Assorted	\$ 4.50 each
Power Bars	\$ 3.75 each
Yogurt, Individually Fruit Flavored	\$ 3.50 each
Granola Bars	\$ 3 each
Fruit, Fresh Whole	\$ 3/piece
Cereals, Assorted Individual Boxes	\$ 3 each
Chips, Assorted Individual Bags	\$ 3 each
Freshly Popped Popcorn	\$ 2.50/person

All prices are subject to 22% service charge and 8.25% sales tax.

☞ Specialty Themed Breaks ☞

Upgrade any Break with Starbucks Coffee for \$ 2.00/person

The Continental

Freshly Squeezed Orange and Grapefruit Juices

Fresh Seasonal Fruit

Selection of Croissants, Muffins, Pastries and Bagels

Whipped Sweet Butter, Cream Cheese, Fruit Preserves

Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated

Selection of Imported and Herbal Teas

\$ 19

Add

Warm Breakfast Croissant Sandwiches

Sausage, Egg and Cheddar Cheese

\$ 7/person

Coffee Cakes, Cinnamon Buns,

Granola Bars and Assorted Yogurts

\$ 5/person

Traditional Coffee Break

Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated

Selection of Imported and Herbal Teas

\$ 7/person

Outlaw Siesta

Crisp Tortilla Chips

Hilton Americas Famous Salsa Sampler

Guacamole and Chile con Queso

Lemonade

Bottled Water

Assorted Regular, Diet and Decaffeinated Soft Drinks

Freshly Brewed 100% Colombian Blend Coffee, Regular and

Decaffeinated

\$ 14

Refreshment Break

Bottled Water

Assorted Regular, Diet
and Decaffeinated Soft Drinks

Freshly Brewed 100% Colombian Blend Coffee, Regular and
Decaffeinated

A Selection of Imported and Herbal Teas

\$ 10

The Cookie Collage

Home Baked Chocolate Chip, Peanut Butter, Macadamia Nut and Oatmeal Raisin Cookies

Walnut Chocolate Fudge Brownies, Blondie's

Bottled Water

Assorted Regular, Diet and Decaffeinated Soft Drinks

Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated

A Selection of Imported and Herbal Teas

\$ 15

Going Green? Add Eco Friendly "To-Go" Cups for an additional \$2/person.

Breaks are designed for one (1) hour service.

All prices are subject to 22% service charge and 8.25% sales tax.

Specialty Themed Breaks

~ continued ~

Upgrade any Break with Starbucks Coffee for \$ 2/person

Seventh Inning Stretch

Warm Soft Pretzels,
with Caramel Chocolate and Cheese Sauces and Kosher Salt
Buttered Popcorn and Cracker Jack
Mini Corndogs with Mustard and Ketchup

Lemonade
Bottled Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee,
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 18

Movie Break

Freshly Popped Popcorn

Nachos
Crisp Tortilla Chips
Cheese Sauce
Miniature Hot Dogs

Cracker Jack
Red Twizzler, Licorice, Smarties
Krackel, Mr. Goodbar, Snickers, 3 Musketeers

Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee,
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 17

Let's Get Physical

Whole Fresh Fruit
Individual Yogurts
Granola and Power Bars
Yogurt-Coated Pretzels

Low Fat Raisin Bran, Honey Wheat Muffins, Special K and
Oat Bran Cereals

Assorted Fruit Juices
Bottles of Powerade and Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee,
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 17

Hook 'em Horns

Fresh Roasted Peanuts
Buffalo Chicken Tenders with Bleu Cheese, Ranch Dipping
Sauce and Celery

Lemonade
Bottled Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee,
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 16

Citrus Explosion

The perfect blend of sweet and tart tastes.
Key Lime Cookies, Lemon Squares, Orange Chocolate Chip Squares,
Candied Slices of Orange and Pineapple dipped in Chocolate
Lemon Pound Cake with Whipped Cream

Fresh Squeezed Lemonade
Perrier with Lemon and Lime Wedges
Bottled Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 18

Going Green? Add Eco Friendly "To-Go" Cups for an additional \$2/person.

Breaks are designed for one (1) hour service.

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☞ Specialty Themed Breaks ☞

~ continued ~

High Tea

Enjoy Afternoon Tea Like They Used To...

Gourmet Tea Selection
Scones with Devonshire Crème and House Made Preserves,
Mini French Pastries
Assorted Finger Sandwiches including Cucumber,
Egg Salad and Smoked Salmon

Profiteroles filled with Boursin Cheese
Apricots filled with Mascarpone

Bottled Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 21

Chocolate Lover's Dream

Indulge in a Chocolate Delicacy!

Chocolate Fountain
Cubed Fruit, Pound Cake and Pretzels ready to be
dipped in warm, flowing melted chocolate
Toppings include Shredded Coconut, Marshmallows and
Whipped Crème

Chocolate Brownies
Chocolate Chocolate Chip Cookies

Chocolate Yoo-Hoo
Bottled Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 19

Make Your Own Sundae

Why Should Kids Have All the Fun?

Häagen-Dazs® Vanilla and Chocolate Ice Cream
Chocolate and Caramel Sauces
Whipped Crème
Chopped Nuts, Chocolate Sprinkles, Oreo Pieces, Heath
Bar Bits, M&M's
Sliced Strawberries, Quartered Bananas,
Maraschino Cherries, Chocolate Brownies
Waffle Cone Bowls

Bottled Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$ 18

The PB and J Break

Just Like Mom Used to Make...with a Twist!

Assorted Specialty Peanut Butters to include:
Vanilla Cranberry, Deep Chocolate, Peanut Praline,
Cinnamon Currant,
White Chocolate and Spicy Peanut Butter
Fruit Preserves and Jellies
Fluff-a-Nutter
Ritz Crackers, Graham Crackers, Saltines
Sliced Apples, Banana Chunks and Celery Sticks

Ice Cold Milk
Bottled Water
Assorted Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
\$18

Going Green? Add Eco Friendly "To-Go" Cups for an additional \$2/person.

Breaks are designed for one (1) hour service.

All prices are subject to 22% service charge and 8.25% sales tax

☞ Meeting Break Package ☞

~ Continental Breakfast ~

Freshly Squeezed Orange Juice and
Grapefruit Juice
Assorted Danish Pastries, Muffins and Croissants
Sweet Butter and Preserves
Medley of Sliced Fresh Fruit in Season
Assorted Bagels and Cream Cheese
Freshly Brewed Superior Colombian 100% Blend Coffee
Regular and Decaffeinated
A Selection of Imported and Herbal Teas

~ Morning Break ~

Assorted Fruit Juices
Regular, Diet and Decaffeinated Soft Drinks
Freshly Brewed Superior Colombian 100% Blend Coffee
Regular and Decaffeinated
A Selection of Imported and Herbal Teas

~ Afternoon Break ~

Assorted Jumbo Cookies
To include Chocolate Chip, Peanut Butter, Oatmeal Raisin & White Chocolate Macadamia Nut
Whole Fresh Fruit
Freshly Brewed Superior Colombian 100% Blend Coffee
Regular and Decaffeinated
A Selection of Imported and Herbal Teas
Assorted Fruit Juices
Regular, Diet and Decaffeinated Soft Drinks

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Breaks are designed for one (1) hour service.

All prices are subject to 22% service charge and 8.25% sales tax.

☞ Eye Openers ☞

All Breakfast Entrees are served with Freshly Squeezed Orange Juice,
Freshly Brewed Superior 100% Colombian Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

Benedict Duo

Toasted English Muffin topped with a Poached Egg,
Smoked Salmon with Dill Hollandaise and a Mignonette of Beef Tenderloin
Topped with Chipotle Hollandaise
Country Style Breakfast Potatoes \$ 29

Texas Steak and Scrambled Eggs with White Cheddar

Sautéed Mushrooms and a Broiled Roma Tomato \$ 28

Farm Fresh Scrambled Eggs with Bacon or Sausage

Country Style Breakfast Potatoes and a Homemade Biscuit \$ 25

Grilled Ham and Scrambled Eggs atop a Homemade Biscuit

Baked Apple and Wild Berry Compote \$ 25

Traditional Huevos Ranchero

Scrambled Eggs, Chorizo Sausage and Sautéed Onions,
Served on Flour Tortillas with Refried Beans, Fresh Salsa and Shredded Cheddar \$ 25

Scrambled Eggs Benedict with Tasso Ham and Tomato Hollandaise

Farmer's Potato Hash and Poached Peach with Lingonberries \$ 25

Smoked Salmon and a Savory Bagel

Flavored Cream Cheese, Capers, Onions, Tomatoes and Egg Brunoise \$ 25

Vegetable Frittata

Served with Roasted Tofu and Grilled Asparagus \$ 25

Individual Seasonal Vegetable Quiche

Crisp Bacon or Sausage Link, Potatoes O'Brien \$ 25

Banana Stuffed French Toast

Served with Maple Butter and Applewood Smoked Bacon \$ 23

Egg Beaters®, Turkey Bacon and Turkey Sausage available upon request

Add any of the following items to your breakfast selection:

Bloody Mary \$ 7 each

Champagne Mimosa \$ 6 each

Basket of Assorted Breakfast Pastries \$ 5/person

Tropical and Domestic Fruit Medley \$ 5/person

Fresh Berry and Yogurt Parfait \$ 5/person

All prices are subject to 22% service charge and 8.25% sales tax.

☞ All American Breakfast Buffet ☞

Under 35 Guests, Surcharge Applies

Freshly Squeezed Orange Juice and Grapefruit Juice
Chilled Tomato and Apple Juices
Fruit Flavored Yogurt with Granola
Display of Sliced Fresh Fruit and Seasonal Berries
Freshly Baked Croissants, Muffins and Danish Pastries
Assorted Bagels and Cream Cheese
Sweet Butter and Fruit Preserves

Fluffy Scrambled Eggs with Herbs
Yukon Gold Hash Brown Potatoes with Fresh Rosemary
Hickory Smoked Bacon and Link Sausages
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
Imported and Herbal Teas
\$ 28

Breakfast Buffet Enhancements

Omelet Station

Omelets Cooked to Order
Choice of Ham, Bacon Crumbles, Chives, Onions,
Green Peppers, Tomatoes, Mushrooms,
Cheddar Cheese, Swiss Cheese
With Salsa
\$8

Waffle Station

Accompanied by Sweet Butter,
Whipped Cream, Sliced Bananas, Fresh Berry Compote,
Maple Syrup, Chopped Pecans
\$8

Breakfast Taco Station

Freshly Scrambled Eggs with choice of toppings to include
Bacon, Sausage, Potato, Monterey Jack Cheese,
Warm Flour Tortillas, Salsa, Pico de Gallo, and Cilantro Sour Cream
\$8

Stations Require a Uniformed Attendant at \$90 per 100 Guests

Additional Selections

Smoked Salmon Display
Served with
Bagels, Cream Cheese, Capers, Red
Onions, Chopped Egg and Lemon
Wedges
(35 Servings)
\$ 375

Cheese Blintzes with Fresh Berries
and Caramel Sauce
\$ 7

Cinnamon French Toast with Maple
Syrup
Accompanied by Sweet Butter,
Whipped Cream, Sliced Bananas,
Fresh Berry Compote and Chopped
Pecans
\$ 7

Poached Eggs Benedict, Florentine or Traditional
\$ 8
Add Blue Crab Meat \$4

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Luncheon First Course 🌀

Luncheon prices are based on a Three (3) Course Minimum

Soups

Lump Crab and Roasted Corn Chowder	\$ 10
Wild Mushroom, Vidalia Onion and Thyme in Vegetable Broth en Croute	\$ 8
Cream of Carrot with Ginger Infusion and Lemon Yogurt	\$ 8
Chilled Gazpacho Tomato, Lime and Cilantro	\$ 7
Tortilla Soup Chicken, Avocado and Tomatoes in a Light Broth with Southwestern Spices topped with Tortilla Strips	\$ 7
Creamy Tomato-Basil Bisque	\$ 7
Hearty Tuscan Vegetable Minestrone 🍃	\$ 7
Seafood Gumbo with Andouille Sausage Topped with Steamed Rice	\$ 7

Salads

Southwestern Caesar Salad with Spiced Pepitas, Black Beans, Roasted Corn, Avocado, Cotija Cheese and Chipotle Caesar Dressing	\$ 9
Mixed Seasonal Greens with Red and Yellow Tomatoes, Sliced Radishes, Haricot Vert, Artichoke and Champagne Vinaigrette 🍃	\$ 9
Baby Spinach, Julienne Asian Pear, Gorgonzola Cheese, Candied Walnuts and Creamy Parmesan Dressing	\$ 9
Hearts of Romaine, Watercress, Avocado, Grapefruit Segments, Toasted Sunflower Seeds and Orange Vinaigrette	\$ 9
Traditional Caesar Salad with Homemade Herbed Croutons and Parmesan Reggiano	\$ 8
Fresh Seasonal Fruit Plate with Cheddar and Swiss Cheeses Sliced French Baguette	\$ 8
Mixed Seasonal Greens with Tomatoes, Cucumbers, Carrot Spirals and Balsamic Vinaigrette	\$ 7

🍃 *Indicates Organic Menu Item*

All prices are subject to 22% service charge and 8.25% sales tax.

Luncheon Entrée Salads

Three (3) Course Minimum

Chilled Entrees

Mesquite Beef and Chicken Platter

Cold Smoked Medallions of Beef on a Bed of Roasted Vegetables and
Mesquite Roasted Chicken Breast on Spicy Greens
Horseradish Tomato Coulis and Onion Marmalade
Red Wine Balsamic Vinaigrette \$ 28

Romaine Hearts Salad with Grilled Flank Steak

Pickled Onions, Beef Steak Tomatoes,
Portabella Mushrooms, Stilton Blue Cheese Dressing \$ 21

Houston Sunburst Salad with Grilled Chicken

Baby Field Greens, Berries, Spiced Pecans,
Mandarin Orange Segments, Maytag Blue Cheese Crumbles
Balsamic Vinaigrette \$ 20

Southwest Caesar Salad with Grilled Chicken

Grilled Chicken, Roasted Corn and Peppers, Black Beans,
Spiced Pepitas, Cotija Fresca Cheese, Crisp Tortilla Chips
Chipotle Caesar Dressing \$ 20

Cobb Salad with Smoked Chicken

Chopped Romaine, Avocado, Egg, Tomatoes, Bacon and Maytag Blue Cheese Crumbles
Peppercorn Ranch Dressing \$ 19

Entrée Salads are served with
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

 *Indicates Organic Menu Item*

All prices are subject to 22% service charge and 8.25% sales tax.

Luncheon Main Entrees

Three (3) Course Minimum

Hot Entrees

Petite Filet of Beef Bourbon Demi-Glace	\$ 34
Roasted Fresh Red Grouper over Truffle Risotto Mushroom Madeira Sauce	\$ 34
Braised Beef Short Rib Flautas & Chicken Chorizo Roulade Salsa Asada	\$ 32
Achiote Basted Chicken Breast and Jalapeno Cured Tiger Shrimp Cilantro Aioli	\$ 31
Grilled Filet of Sirloin Red Wine Reduction and Onion Marmalade	\$ 30
Grilled Alaskan King Salmon Lentil and Tomato Ragout	\$ 30
Grilled Chicken and Seafood Stuffed Flounder Cilantro Beurre Blanc and Roasted Tomato Fonduta	\$ 30
Herb Crusted Breast of Chicken  Stuffed with Artichoke and Pesto, Pomodoro Sauce	\$ 26
Roasted Chicken stuffed with Baby Spinach and Feta Cheese Tomato Basil-Olive Oil Emulsion	\$ 25
Rosemary Crusted Chicken Breast  Ancho Chile Preserve	\$ 25
Grilled Chicken Breast Topped with Sun-Dried Fruit Chutney Pinot Reduction	\$ 25
Grilled Chicken Breast Napa Valley  Apple Slaw, Chardonnay and Apple Cider Sauce	\$ 24
Medallions of Chicken Asiago Roulade Merlot Reduction	\$ 24
Chicken wrapped with Applewood Bacon Caramelized Shallot Demi Glace	\$ 24

Luncheon Entrees include Fresh Seasonal Vegetables, Appropriate Starch,
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

 Indicates Organic Menu Item

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Luncheon Desserts 🌀

Three (3) Course Minimum

Brownie Toffee Cake	\$ 8
Chocolate Brownie filled with Mascarpone Coffee and covered with Toffee Pieces Chocolate Sauce	
Chocolate Praline Tower	\$ 8
Individual Dark Chocolate Cake with Praline Filling and Drizzled with Praline Sauce Mascarpone Cream and Chocolate Sauce, Fresh Seasonal Berries	
Strawberry Parfait	\$ 8
Strawberry Compound with Sliced Strawberries and Estrusso Topping	
Cheesecake Served with Fresh Berry Compote	\$ 7.5
New York Raspberry Turtle	
Tiramisu	\$ 7.5
Vanilla Genoese soaked in Coffee and Cognac Mascarpone Mousse, Chocolate and Vanilla Sauce, Fresh Seasonal Berries	
Lemon Meringue Tart	\$ 7.5
Layers of White Chiffon Cake and Lemon Curd encased in Toasted Meringue Blackberry Coulis and Fresh Seasonal Berries	
Apple Crumble	\$ 7.5
Individual Apple Tart with Sweet Crumble, Fresh Chantilly Cream	
Primavera Tart	\$ 7.5
Fresh Mix of Berries on Almond Tart shell with Bavarian Vanilla Cream Raspberry Coulis	
Triple Chocolate Cake	\$ 7.5
Chocolate Layered Cake with Chocolate Ganache finished with Double Chocolate Sauces	

All prices are subject to 22% service charge and 8.25% sales tax.

 **Working Luncheons** 
Under 35 Guests, Surcharge Applies

The Houston Deli Buffet

Mixed Green Salad with Two Dressings and Appropriate Condiments

Cucumber Tomato Salad with Pickled Onion and Feta Cheese

Fusilli Pasta Primavera

Assorted Sandwiches made with Gourmet Bread and Cheeses to include:

Roast Beef, Smoked Turkey, Country Ham and

Albacore Tuna Salad

Hot Sandwich

Choice of Reuben, Philly Cheesesteak, or Italian Ham, Salami, & Provolone Sandwiches

Appropriate Condiments

Dessert Selection from our Award Winning Pastry Shop

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Add Soup of the Day at \$2/person

Luncheon Buffets include:

Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated

A Selection of Imported and Herbal Teas

All prices are subject to 22% service charge and 8.25% sales tax.

Working Luncheon Buffets

Under 35 Guests, Surcharge Applies

Picnic Buffet

Red Bliss Potato Salad with Whole Grain Mustard
Old Fashioned Macaroni & Cheese Salad
Watermelon Wedges

From the Grill

Your Choice of Two (2)

All Beef Jumbo Hot Dogs
Bratwurst with Sauerkraut

Sirloin Burgers
Grilled Chicken Breasts

Heart Baked Beans
Corn on the Cob
Sliced Cheddar and Swiss Cheeses
Sliced Tomatoes, Bermuda Onions and Green Leaf Lettuce
Whole Grain, Dijon and Yellow Mustards
Mayonnaise and Ketchup
French Rolls, Sesame Egg Buns, Onion Rolls
Assorted Frozen Desserts to include
Ice Cream Bars, Fruit Bars and Yogurt Bars
Assorted Cookies and Brownies
Freshly Brewed Iced Tea and Lemonade

\$36

Garden Variety Salad Bar

Variety of Lettuce
Baby Field Greens, Chopped Romaine
Ranch Dressing, Smoked Tomato Buttermilk Emulsion, Zesty Italian Vinaigrette
Rotisserie Chicken, Smoked Turkey, Chilled Tiger Shrimp
Charbroiled Flank Steak
Smoked Bacon Bits, Blue Cheese Crumbles
Avocado, Pear Tomatoes, Chopped Eggs, Cucumbers, Julienne Carrots, Roasted Onions
Aged Tillamook Cheddar, Chicken Peas, Sunflower Seeds
Roasted Artichokes, Bell Peppers and Mushrooms
Sun-Dried Tomatoes, Scallions and Garlic Croutons
Assortment of Miniature Cheesecakes to include
White Chocolate Raspberry, Triple Chocolate Chunk
Pecan Toffee

\$ 34

Luncheon Buffets include:
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

All prices are subject to 22% service charge and 8.25% sales tax.

Working Luncheon Buffets

Under 35 Guests, Surcharge Applies

The Americas Buffet

Chef's Soup of the Day

Orzo Pasta, Spinach and Feta Cheese Salad

Mixed Baby Spring Greens with a Choice of Two Dressings

Your Choice of One, Two or Three Entrees

**Grilled Chicken with Sun-Dried Fruit Chutney
and Citrus Emulsion**

Sage Crusted Pork Loin
With Dried Apple Stuffing
Apricot-Pommery Sauce

Grilled Flank Iron Steak
With Pinot Reduction

Braised Salmon with Cucumber Dill Sauce

Grilled Flank Steak
Caramelized Shallot Demi Glaze

Roasted Chicken
With Basil-Tomato Coulis

Your Choice of One Starch

Country Mashed Potato Gratin

Indian Wild and White Rice Pilaf

Red Bliss Potatoes

Southern Polenta Mash

Roasted Garlic Risotto

Sweet Potato Mash

Fresh Market Vegetables

Chef's Selection of Mini Cakes and Tarts

One Entrée Selection
\$ 38

Two Entrée Selections
\$ 40

Three Entrée Selections
\$ 43

Luncheon Buffets include:

Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Luncheon Buffets 🌀

Under 35 Guests, Surcharge Applies

Sicilian Feast

Caesar Salad, Homemade Croutons and Shaved Parmesan
Reggiano

Grilled Vegetable Salad with Roasted Garlic in a Balsamic
Marinade

Plum Tomatoes, Fresh Basil and Homemade Mozzarella with
Basil Dressing

Baked Salmon Puttanesca with Tomato, Anchovies, Garlic,
Capers and Olives in White Wine Sauce
Italian Bean Relish
Chicken Marsala

Herbed Chicken in a Mushroom and Marsala Wine Sauce
Eggplant Parmesan

Radiatore Pasta tossed in Garlic, Olive Oil
Warm Garlic Breadsticks

Tiramisu with Shaved Chocolate
Citrus Ricotta Cannolis
Gourmet Biscotti

\$ 42

Southwestern Fiesta

Texas Field Greens with Appropriate Condiments
Choice of Two Dressings

Orange and Jicama with Tequila Grapefruit Vinaigrette
Southwestern Pasta Salad
Chicken Fajita Strips
Spicy Mescal Beef Strips
Roasted Vegetable Quesadillas
Spanish Rice
Charro Beans
Warm Flour Tortillas

Shredded Lettuce, Pico de Gallo and Jalapeno Peppers
Guacamole, Fresh Salsa, Sour Cream,
Shredded Cheddar Cheese
Caramel Flan and Churros

\$ 38

Pacific Rim

Spicy Greens with Sesame-Miso Dressing
Asian Slaw
Soba Noodle Salad
Indonesian Vegetable and Tofu Salad
Madras Chicken with Chimichurri
Steamed Mahi with Curry Emulsion
Beef Stir Fry with Broccoli, Scallions,
Bell Peppers and Oyster Sauce
Stir Fry Oriental Vegetables
Steamed Rice
Pineapple Upside Down Cake
Coconut Rice Pudding
- Chopsticks Offered -

\$ 39

Chuck Wagon Buffet

Texas Field Greens with Appropriate Condiments
Choice of Two Dressings
Mama's Potato Salad
Homemade Cole Slaw
Mesquite Barbecue Chicken
Hickory Smoked Beef Brisket
Hill Country Smoked Sliced Sausage
Ranch Style Beans
Corn on the Cob
Honey Glazed Corn Bread
Hill Country Peach Cobbler
Build your own "Strawberry Shortcake"

\$ 36

Upgrade Desserts- Assorted Mini Pastries \$4

Luncheon Buffets include:
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

All prices are subject to 22% service charge and 8.25% sales tax.

∞ Dinner Starters ∞

Three (3) course minimum

Dinner Soups

Maine Lobster Bisque En Croute Cognac and Chives	\$ 11
Five Onion & Smoked Swiss Cheese 🍃	\$ 10
Cajun Shrimp, Oyster and Chicken Gumbo	\$ 10
Asparagus Bisque with Spiced Pecans Crème	\$ 9
Gulf Crab and Roasted Corn Chowder	\$ 9

Dinner Appetizers

Jalapeno Cured Shrimp on Pumpkin Cornbread Lobster Jus and Herb Crème Fraîche	\$ 11
Southwestern Crab Cake on Braised Savoy Cabbage Ancho Chili Sauce	\$ 10
Roasted Texas Quail stuffed with Wild Berry Confit Port Wine Reduction	\$ 10
Honey & Thyme Seared Duck Breast Porcini Risotto, Port Wine Jus	\$ 10
Cherrywood Fired Sea Scallops Braised Tomato and Fennel	\$ 10
Wild Mushrooms and Ricotta Ravioli Sun-Dried Tomato and Basil Pesto	\$ 9

🍃 *Indicates Organic Menu Item*

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Dinner First Course 🌀

Three (3) course minimum

Dinner Salads

Spinach, Arugula and Frisée Salad

Profiterole Stuffed with Boursin Cheese, Cipollini Onion Confit, Smoked Prosciutto
Saba Reduction and Pita Chip with Raspberry Balsamic Vinaigrette \$ 11

Goat Cheese Tart & Caprese Salad

Herbed Goat Cheese Tart with Caramelized Onions and Shaved Fennel paired with
Beefsteak Tomato and Marinated Fresh Mozzarella with Balsamic Reduction \$ 11

Antipasto Plate

Serrano Ham, Sopressata, Hummus, Olive Tapenade and Pita Chips \$ 11

Mixed Seasonal Greens with Red & Yellow Tomatoes 🍃

Sliced Radishes, Haricot Vert, Artichoke with Champagne Vinaigrette \$ 10

Mixed Green Bundle in a Focaccia Crouton

Smoked Paprika Goat Cheese, Serrano Wrapped Asparagus, Duo Olive Tapenade **with** Sherry Vinaigrette \$ 10

Caesar Salad with Baguette Ring and Pecorino Romano

Traditional Dressing \$ 9

Intermezzo - Sorbet \$6

Zinfandel – Raspberry

Pomegranate

Cantaloupe & Tawny Port Syrup

Vanilla Vodka

Citrus Medley

🍃 *Indicates Organic Menu Item*

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Dinner Main Entrees 🌀

Three (3) course minimum

Grilled Veal Chop Charred Tomato and Portabella Compote with Veal Demi Glace	\$ 55
Juniper Marinated Lamb Chops Mint Sabayon and Port Wine Syrup	\$ 54
Roasted Venison Loin Kiln Fried Cherry Sauce and Peppercorn	\$ 52
Filet of Beef (8 oz) Pan Seared Morel and Sauce Périgourdine	\$ 52
Tarragon Basted Free Range Chicken Parsnip Puree and Prosciutto Wrapped Prawn with Roasted Pepper Coulis	\$ 40
New York Strip 10oz Grilled Sirloin Steak, Onion Marmalade and Bourbon Glaze	\$ 40
Herb Crusted Salmon with Wilted Spinach Celeriac Onion Puree, Chardonnay Reduction, Olive Oil	\$ 38
Boursin Stuffed Chicken Caramelized Apples and Port Wine Reduction	\$ 35
Herb Roasted Chicken Andouille Sausage and Corn Bread Dressing with Sage Infused Demi Glace	\$ 31

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Dinner Main Entrees 🌀

Three (3) course minimum

Dual Entrées

Grilled Filet Mignon & Lobster and Chicken Roulade

Cognac spiked Lobster Jus and Merlot Reduction **with** Achiote Coulis

\$ 54

Inside Out Beef Wellington & Coquille St. Jacques

Seared Filet Mignon topped with Mushrooms Duxelles, Sauce Périgourdine

Complemented with Baked Scallops in Shell with Thyme Sherry Sauce

\$ 52

Grilled Petite Filet Mignon paired with Gulf Coast Crab Cake

4oz Filet, Bordelaise and Pommery Mustard Sauces

\$ 52

Beef Filet & Crab Rellenos

Tortilla Crusted Beef Filet with Blue Crab Rellenos and Smoked Jalapeno Sauce

\$ 50

Grilled Filet Mignon & Gulf Coast Crab Stuffed Prawn

Black Truffle Cabernet Reduction and Opal Basil Sauce

\$ 50

Grilled Petite Filet Mignon with Thyme Basted Prawn

Pan Seared Filet of Beef and Thyme Basted Prawn on Pumpkin Cornbread with Cabernet Sauvignon and Smoked Shrimp Sauce

\$ 50

Grilled Halibut & Short Ribs

Grilled Halibut with Charred Pineapple and Sesame Oil Emulsion

Braised Beef Short Ribs with Caramelized Shallot Demi Glace

\$ 48

Tortilla Crusted Chicken with Lemon Barbecue Shrimp

Smoked Jalapeno Cilantro Lime Sauce

\$ 45

Seared Free Range Chicken Breast & Smoked Chicken Sausage 🍃

Pan Seared Breast of Chicken with Wild Cherry Chutney paired with Applewood Smoked Chicken

Sausage and Sage Infused Au Jus

\$ 44

Dinner Entrees are served with a Choice of Vegetables and Starch
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

🍃 *Indicates Organic Menu Item*

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Dinner Desserts 🌀

Three (3) course minimum

Hilton Checkmate Chocolate Cake White & Dark Chocolate Mousse Served on a plate of Espresso Sauce	\$ 12
Chocolate Mousse Trilogy White, Milk and Dark Chocolate Mousse Cake Topped with Dark Chocolate Shavings	\$ 11
Chocolate Marquise Chocolate G�noise and Chocolate Ganache Baked in a Hazelnut and Chocolate Leaf	\$ 11
Chocolate Hazelnut Terrine A Napoleon Flourless Chocolate Cake and Hazelnut Mousse Served with Merlot Reduction and Fresh Seasonal Berries	\$ 10
Chocolate Flourless Cake Semi Sweet Flourless Chocolate Cake, Cherry Compote and Grand Marnier Sauce	\$ 10
Boston Cr�me Brulee Yellow Cake and Vanilla Cr�me Brulee encased in Dark Chocolate Glaze with Raspberry Coulis and Fresh Seasonal Berries	\$ 10
Strawberry Parfait Strawberry Compound with Sliced Strawberries and a Splash of Chambord, Mascarpone Cream and Estrusso Topping	\$ 10
Cappuccino Mini Cake Coffee Mousse, Chocolate Ganache, Striped Jocund Biscuit, Coffee Glaze Served on a Plate of Chocolate Sauce Decorated with Mocha Beans	\$ 10
Key Lime Calypso Key Lime Mousse and Vanilla G�noise with White Chocolate Chips Textured with a Chocolate Weave and Sprinkled with White and Dark Chocolate Diamonds with Raspberry Sauce	\$ 10
Key Lime White Chocolate Cheese Brulee An exciting contrast of Creamy White Chocolate Cheese layered atop a Classically Tart Key Lime with Raspberry Sauce	\$ 8

All prices are subject to 22% service charge and 8.25% sales tax.

Dinner Buffets

Under 35 Guests, Surcharge Applies

On the Range Cookout

Picked Spinach, Candied Pecans,
Maple Bacon Vinaigrette
Black-Eyed Pea and Roasted Pepper Salad
Roasted Yukon Potato Salad, Tarragon Vinaigrette

From the Ranch Hands

Ancho Rubbed Pork Tenderloin,
Apple Raisin Chutney
Molasses Glazed BBQ Chicken
Tequila Marinated Grouper, Lime Butter
Grilled Rib-Eye Steak, Caramelized Onion and
Mushroom Fricassee

White Cheddar Smashed Potatoes
Macaroni and Sharp Cheddar Casserole
Green Beans & Simmered Tomatoes
Orange Glazed Carrots
Honey Glazed Corn Muffins
Texas Toast

Strawberry Shortcake
S'Mores Tart
Peach Cobbler with Texas Blue Bell Vanilla Ice Cream

	Choose	
Two Entrées	Three Entrees	Four Entrees
\$62	\$70	\$75

N'Orleans Feast

Tossed Field Greens with Dressings
Fruit Salad Ambrosia
Spiced Gulf Shrimp
With Wild Rice Salad

Roasted Pepper Crusted Strip Sirloin
Served with Horseradish Cream, Cajun Mustard and
Roasted Shallot Demi Glace

Flame Broiled Chicken Breast with
Andouille Sausage and Corn Soufflé
Finished with Cajun Cream Sauce

Blackened Gulf Snapper with Roasted Tomato and
Onion Ragout

Chicken and Seafood Gumbo

Steamed Rice
Vegetable Medley

Beignet Dusted with Powdered Sugar
Pralines
Pecan Pie
N'Orleans Bread Pudding with Bourbon Sauce

\$ 68

(Requires Uniformed Chef at \$ 90 per 100 Guests)

Dinners Buffets are served with
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Dinner Buffets 🌀

Under 35 Guests, Surcharge Applies

Mediterranean Feast

Caesar Salad
With Parmesan Crisps, Croutons and Dressing

Antipasto Tray with Assorted Italian Meats,
Cheeses, Peppers, Marinated Mushrooms and
Artichoke Hearts

Greek Chickpeas, Feta Cheese and Kalamata Olives

Beef Steak Tomato, Basil and Fresh Mozzarella,
Drizzled with Balsamic Vinaigrette

Focaccia Rolls, Olive Oil and Tapenade

Traditional Paella with Shrimp, Mussels and
Spiced Sausage in Saffron Rice

Roasted Chicken Saltimbocca with
Sage Chardonnay Reduction

Tender Veal Loin with Porcini Mushrooms and
Madeira Wine Sauce

Risotto with Pancetta and Sun-Dried Tomatoes

Roasted Vegetable Ratatouille

Cannoli
Tiramisu
Italian Cream Cake
&
Amaretto Cheesecake

\$ 70

South Americas

Seasonal Greens with a Variety of Toppings and
Dressings

Black Bean Roasted Corn and Rice Salad,
Toasted Cumin and Cilantro Dressing

Jalapeno Cured Salmon with Jicama Slaw

Coriander Rubbed Beef Tenderloin
With Salsa Asada

Gulf Snapper with Sauce Veracruz

Achiote Chicken Mole Rojo

Cilantro Rice
Jalapeno Pinto Beans
Mexican Succotash

Kahlua Bittersweet Chocolate Cake
Mexican Flan
Churros
&
Margarita Cheesecake

\$ 65

Dinner Buffets are served with
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Dinner Buffets 🌀

Under 35 Guests, Surcharge Applies

South Pacific Rim

Tropical Field Greens and Root Vegetables
Citrus Vinaigrette

Big Island Fruit Tree

Tropical Chicken Salad

Salad Lomi Lomi

Whole Pit-Roasted Pig

~or~

Pork Loin with

Spiced Mustard and Raisin Marmalade

Miso Glazed Mahi-Mahi on

Ginger Scented Bok Choy

Pepper Crusted Duck Breast with Teriyaki Orange
Reduction

Hawaiian Wild Rice with Raisins

Wok Steamed Vegetable Medley

Pineapple Upside-Down Cake

Chocolate Macadamia Nut Cake

Coconut Macaroons

\$ 75

(Uniformed Chef to Carve \$ 90 per 100 Guests)

The Americas

Texas Field Greens

Assorted Toppings and Dressings

Floridian Seafood Salad tossed with Roasted Peppers
and Orecchiette Pasta

Tropical Fruit Salad

Herb Roasted Prime Rib of Beef au Jus

Seared Snapper with Artichoke Tomato Sauce

Grilled Marinated Chicken Breast served with
Woodland Mushroom Demi Glaze

Seasonal Vegetable Medley

Garlic Whipped Potato with Mascarpone and
Caramelized Onion

New York Cheesecake

Mississippi Mud Cake

Florida Key-Lime Pie

All American Apple Pie

\$ 72

(Uniformed Chef to Carve at \$ 90 per 100 Guests)

Dinners Buffets are served with
Freshly Brewed Superior Colombian 100% Blend Coffee, Regular and Decaffeinated
A Selection of Imported and Herbal Teas

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Hors d'Oeuvres 🌀

Requires a minimum order of 50 pieces

Chilled Hors d'Oeuvres

Offered at \$ 4/piece

Saffron Poached Potato
With Lemon Crème Fresh and Caviar

Spicy Seared Tuna
With Asian Slaw on Crispy Wonton

Shrimp Shooter
Diced Avocado and Crab

Cardamom Poached Apricots
With Mascarpone and Pistachios

Offered at \$ 5/piece

Lamb Carpaccio with
Arugula and Red Pepper Jelly

Smoked Salmon Roulade
Citrus Infused Goat Cheese

Honey & Truffle Glazed Foie Gras
Blueberry Chutney

Main Lobster BLT

Basted Quail & Leek Palmier

Hot Hors d'Oeuvres

Offered at \$ 4/piece

Miniature Blue Crab Cake
Pommery Mustard Dipping Sauce

Mushroom & Boursin Cheese Beignet

Santa Fe Chicken Purse
Cilantro Sour Cream

Beef Sate with Mango Glaze

Crispy Vegetable Pot Stickers

Sun-Dried Tomato & Feta in a Filo Triangle

Roasted Leek & Gruyere Tartlet

Roasted Red Bliss Potato
With Cheddar and Applewood Smoked Bacon

Cornucopia of Chicken Quesadillas

Gulf Shrimp and Andouille Sausage Brochette

Offered at \$ 5/piece

Roasted Petite Lamb Chop
Mint Julep Chutney

Wonton Wrapped Tiger Shrimp
Ginger Plum Dip

Miniature Beef Filet Wellington

Chipotle Glazed Flat Iron Beef on a Stick

Blue Crabmeat stuffed Mushroom

Lean Chicken and Sun-Dried Tomato in Pastry
Purse

Miniature Oyster Po Boy on Brioche
Cajun Tartar Spread

Rueben Quesadilla
Jicama Slaw, Chipotle Dressing

All prices are subject to 22% service charge and 8.25% sales tax.

❧ Chilled Seafood Selections ❧

Requires a minimum order of 50 pieces

Served Over Crushed Ice with Lemon Crowns, Horseradish and Cocktail Sauce

Alaskan King Crab Legs served with
Warm Drawn Butter, Tomato Horseradish Sauce

\$7/piece

Snow Crab Claws with Drawn Butter

\$5/piece

Shrimp Shooter with Lump Crabmeat
With Avocado, Tomato and Cilantro Relish

\$5/piece

Jumbo Shrimp

\$4.50/piece

Gulf Coast Oysters on the Half Shell
Little Neck Clams

\$4/piece

Assorted Sushi Nigiri & Asian Rolls

Served with Wasabi and Shaved Ginger

California Rolls – Crab Meat, Avocado and Cucumber

Philadelphia Roll – Smoked Salmon, Philadelphia Cream Cheese and Avocado

Rainbow Dragon Rolls – Crab Meat, Avocado and Cucumber topped with Tuna, Salmon, White Fish, Shrimp

Spicy Tuna Rolls – Spicy Chopped Tuna and Avocado sprinkled on the outside with Japanese Chili Pepper

Grilled Eel Roll – Grilled Eel and Cucumber topped with Eel Sauce

Sushi Bar
(100 People Minimum)
\$ 20/person

Attendant Required at \$ 90 per 100 guests

California Rolls and Assorted Sashimi

\$ 4.50/piece

❧ Chips and Dips ❧

Fresh Hummus
Served with Pita Wedges

~ Serves 15 Guests ~
\$ 25

Baked Whole Brie en Croute
Baked with Dried Berries and Pecans
Served with Sliced French Bread

~Serves 50 Guests ~
\$ 175

Baked Spinach and Artichoke Dip
Served with Pita Wedges

~ Serves 40 Guests ~

\$ 120

Baked Santa Fe Nine- Layer Dip
Served with Nacho Chips

~ Serves 40 Guests ~
\$ 90

Baked Gulf Shore Crab Dip
Served with Sliced French Baguettes

~ Serves 40 Guests ~
\$ 160

All prices are subject to 22% service charge and 8.25% sales tax.

Reception Displays

Smoked Salmon Display

Cold Smoked Salmon served with Chopped Onions, Capers, Chopped Egg, Lemon, Sour Cream and Pumpernickel Bread

~ Serves 35 Guests ~

\$ 375

Charcuterie Display

Country Pate and Terrine, Brasiola, Smoked Duck and Smoked Trout. Served with Seasonal Mustard, Lingonberry Relish, Pickles, Onions, Cornichons and Sliced Cocktail Breads

~ Minimum 50 Guests ~

\$ 12/person

Italian Antipasto Display

Prosciutto, Salami, Sopressata, Roasted Marinated Artichokes, Zucchini Squash, Yellow Squash, Roma Tomato Confit, Peppers, Asparagus, Sweet Onions, Mushrooms, Olives, Sun-Dried Tomatoes, Fresh Mozzarella and Provolone Cheese

\$ 9/person

Roasted Vegetable Display

Asparagus, Squashes, Roma Tomatoes, Eggplant, Leeks, Mushrooms, Beets, Sweet Onions, Olives and Peppers Marinated in Balsamic Garlic Oil and Roasted to Perfection

\$ 8/person

International Cheese Display

A Selection of Brie, Bel Paese, Double Gloucester with Stilton, Port Salute, Goat Cheese, Colby Jack and Havarti with Dill

Garnished with Fresh Fruit, Gourmet Crackers and Sliced French Baguettes

\$ 8/person

Fresh Garden Crudités Display

French Onion, Roasted Red Pepper Dip

\$ 7/person

Fresh Domestic and Exotic Fruits Display

Honey Yogurt Sauce

\$ 7/person

Chocolate Fondue

Cubed Fruit and Pound Cake, Shredded Coconut, Marshmallows, Pretzels and Whipped Crème

\$ 7/person

Add Häagen-Dazs® Ice Cream for an Additional \$ 4.50/person

☞ Carving Stations ☞

All carving stations require one (1) uniformed chef at \$ 90 per 100 guests

Chef to Carve . . .

Roasted Steamship Round of Beef

Creamy Horseradish, Mustard and Mayonnaise
Miniature Rolls
(200 Servings)
\$ 825

Garlic Studded Whole Fish

Catch of the Day
Horseradish Crème Fraîche, Chimichuri Dip and Cajun
Remoulade
Miniature Rolls
(100 Servings)
\$ 415

Whole Suckling Pig

Slow Roasted
Miniature Rolls
Gourmet Mustards and Mayonnaise
(100 Servings)
\$ 500

Steamship Round of Roasted Ham

Gourmet Mustards and Mayonnaise
Miniature Rolls
(100 Servings)
\$ 425

Roasted Prime Rib of Beef

Natural Juice and Horseradish Cream Sauce
Miniature Onion Rolls
(35 Servings)
\$ 375

Roasted Tenderloin of Beef

Bordelaise Sauce
Miniature Rolls
(25 Servings)
\$ 370

Slow Roasted Boneless Turkey

Cranberry Relish and Mayonnaise
Miniature Rolls
(40 Servings)
\$ 350

Boneless Leg of Lamb

Mint Julep Sauce and Serrano Mint Jam
Miniature Rolls
(50 Servings)
\$ 350

Coulibiac of Salmon Filet

With Spinach and Boursin Cheese
Baked in Brioche Dough
Chardonnay Sauce
(20 Servings)
\$ 350

Jerk Crusted Pork Loin

Mango Peppercorn Chutney
Miniature Rolls
(30 Servings)
\$ 325

Smoked Beef Brisket

Bourbon Barbeque Glaze
Miniature Rolls
(30 Servings)
\$ 250

All prices are subject to 22% service charge and 8.25% sales tax.

Themed Stations

Action Stations

Minimum of 100 Guests

All action stations require a uniformed chef at \$ 90 each

Seafood Paella

Jumbo Shrimp, Clams, Mussels, Spiced Andouille and
Roasted Chicken with Saffron Rice and Sherry
Served in a Large Paella Pan

\$ 18

Cone-Action

Crispy Lumpia Cones with Assorted Salad Fillings
to include
Shrimp Tempura
Duck Breast with Orange Cilantro
Marinated Flank Steak with Maytag Bleu Cheese

\$ 17

Shrimp Scampi

Jumbo Tiger Shrimp Sautéed
with Garlic, Tomatoes, Capers and Lemon
Tossed in White Wine and Garlic Butter

\$ 16

Orient Express

Peking-Style Roasted Duck and Chinese Pancakes,
Scallions and Plum Dipping Sauce
Oriental Stir-Fried Vegetables

\$ 14

Mushrooms of the Americas

Portabella with Balsamic Port Wine Reduction
Shiitake with Thai Chili Glaze and Wonton Crisps
Crimini with Madeira Reduction
Maytag Bleu Cheese
Spiced Pecans
Truffle Oil

\$ 13

Mashed Potato Bar

Smashed Sweet Potatoes, Purple Potatoes and Traditional
Idaho Mashed Potatoes
Served with Vegetable Ragout, Brown Gravy,
Whipped Butter, Brown Sugar, Sour Cream, Chives,
Bacon Bits and Cheddar Cheese

\$ 13

Risotto Station

Squash Risotto
Asparagus Risotto
Garlic Risotto
Crispy Bermuda Onions
Marinated Sun-Dried Tomatoes
Sweet Peas

\$ 13

Crepe Suzette & Bananas Foster

Macerated Berries finished in Grand Marnier Sauce,
Served with Warm Crepes
Sautéed Bananas with Brown Sugar and finished with Rum Sauce
Served over Häagen-Dazs® Ice Cream

\$ 15

All prices are subject to 22% service charge and 8.25% sales tax.

Themed Stations

~continued~

Minimum of 100 Guests

All action stations require a uniformed chef at \$ 90 each

Pasta

Assorted Flavored Pastas to include:

Ricotta Stuffed Tortellini tossed with Crimini Mushrooms, Sun-Dried Tomatoes and Prosciutto Ham in a Garlic Oil

Radiatore tossed with Onions, Roasted Peppers, Black Olives, Artichokes and Tomato Basil Sauce
Penne Pasta tossed with Seared Shallots, Grilled Marinated Chicken, Sun-dried Berries, Pine Nuts and Tarragon Infused Oil
Homemade Garlic Bread

\$ 15

Add Shrimp for an additional \$3.50/person

Southwestern Quesadillas

Mexican Style Marinated Chicken, Chipotle Shrimp and Roasted Vegetables
Manchego and Monterey Jack Cheeses
Served in Whole Wheat and Flour Tortillas.
Accompanied by Salsa Roja, Guacamole and Cilantro Sour Cream

\$ 12

Viennese

An Assortment of Miniature French Pastries
Including Fruit Tartlets, Rum Baba, Napoleons, Éclairs, Crème Puffs
Chocolate Truffles, Assorted Cakes and Pies

\$ 11

All prices are subject to 22% service charge and 8.25% sales tax.

🌀 Wine & Spirits 🌀

Hourly Package Bar

	Name	Premium	Ultra Premium
First Hour per Person	\$15	\$17	\$19
Each Additional Hour per Person	\$10	\$12	\$13

Host Bar

	Name	Premium	Ultra Premium
Cocktails	\$7.50	\$8.50	\$10.50
Wine	\$7.50	\$8.50	\$9.50
Imported Beer	\$7.50	\$7.50	\$7.50
Domestic Beer	\$6	\$6	\$6
Flavored Mineral Water	\$4	\$4	\$4
Soft Drinks and Juices	\$3.50	\$3.50	\$3.50

Cash Bar

(Prices Include Tax and Service Charge)

	Name	Premium	Ultra Premium
Cocktails	\$8	\$9	\$10.75
Wine	\$7.75	\$9	\$9.75
Imported Beer	\$7.75	\$7.50	\$7.50
Domestic Beer	\$6.25	\$6.25	\$6.25
Flavored Sparkling Mineral Water	\$4	\$4	\$4
Soft Drinks & Juices	\$3.75	\$3.75	\$3.75

Refreshing Enhancements

Cranberry Spritzer Punch ~ 20 Servings ~ \$ 60/gallon	Champagne Mimosa's or Punch ~ 20 Servings ~ \$ 100/gallon
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After Dinner Cordial Service

Our Waiters Will Offer Your Guests Their Choice of Bailey's Irish Cream,
 Frangelico, Sambuca, Courvoisier, Grand Marnier, Drambuie, Kahlua or B&B
 \$9.50/drink

All prices are subject to 22% service charge and 8.25% sales tax.

Bar Services

Bartenders Are Required For All Beverage Service

Bartender Charges Are \$ 90 Each for the First Three Hours and \$15 for Each Hour Thereafter
All Prices, Except Cash Bars, are Subject to a 22% Service Charge and Applicable Sales Tax

Name Brand Bars to Include:

Bourbon	Jim Beam	Vodka	Smirnoff	Gin	Gordon's
Rum	Myers Platinum	Tequila	Sauza Gold	Whiskey	Canadian Club
		Brandy	Korbel		
Wine	House Chardonnay			Beer	Miller Lite
	House Cabernet				Bud Light
	House Merlot				O'Douls

Premium Brand Bars to Include:

Bourbon	Jim Beam	Vodka	Skyy	Gin	Beefeater
Rum	Bacardi Light	Tequila	Cuervo Gold	Whiskey	Canadian Club
Scotch	Dewar's White Label	Brandy	Korbel		
Wine	Premium Chardonnay			Beer	Miller Lite
	Premium Cabernet				Bud Light
	Premium Merlot				O'Douls
					Heineken
					Corona
					St. Arnold's Amber
					St. Arnold's Texas Wheat

Ultra Premium Brand Bars to Include:

Bourbon	Maker's Mark	Vodka	Ketel One	Gin	Tanqueray
Rum	Bacardi Select	Tequila	1800 Reposado	Whiskey	Crown Royal
Scotch	Johnnie Walker Red Label	Brandy	Korbel		
Wine	Ultra Premium Chardonnay			Beer	Miller Lite
	Ultra Premium Pinot Grigio				Bud Light
	Ultra Premium Cabernet				O'Douls
	Ultra Premium Merlot				Heineken
					Corona
					St. Arnold's Amber
					St. Arnold's Texas Wheat

All prices are subject to 22% service charge and 8.25% sales tax.

Wines by the Bottle

Whites

Sparkling & Champagne

Freixenet, NV	\$36
Schramsberg Blanc de Blanc, California	\$95
Veuve Clicquot Yellow Label, NV	\$130

Sauvignon Blanc

Canyon Road Sauvignon Blanc, California	\$39
Brancott Classic, New Zealand	\$79

Pinot Grigio

Sycamore Lane, California	\$39
Jacob's Creek, SE Australia	\$48
Santa Margherita, Vadamige	\$75

Chardonnay

Canyon Road Chardonnay, California	\$39
Chalone Monterey, Monterey County	\$48
Souverain, California	\$55
Sonoma –Cutrer, Russian River Valley	\$60
Jordan Chardonnay, Russian River Valley	\$79

All prices are subject to 22% service charge and 8.25% sales tax.

Wines by the Bottle

(continued)

Reds

Pinot Noir

A by Acacia, Napa Valley	\$49
MacMurray Ranch, California	\$58
Louis Jadot, Bourgogne	\$65
Ponzi Tavola, Willamette Valley	\$88
Domaine Drouhin, Oregon	\$115

Merlot

Canyon Road Merlot, California	\$39
Cellar 8, California	\$48
Flying Fish, Washington	\$60
Frog's Leap, Napa Valley	\$95

Cabernet Sauvignon

Canyon Road Cabernet Sauvignon, California	\$39
Beringer Founder Estates, California	\$48
Beaulieu Vineyards, Rutherford, Napa Valley	\$56
J. Lohr "Hilltop", Paso Robles	\$65
Provenance "Rutherford", Napa Valley	\$90
Jordan, Alexander Valley	\$120

All prices are subject to 22% service charge and 8.25% sales tax.

Terms & Conditions

1. Guarantees:

The client, or person or party making arrangements on behalf of the client, must submit to the Hotel, no later than 12 noon, three business days (72 hours) prior to the scheduled function, a guaranteed number of guests attending all planned functions. Should the client not notify the Hotel of a guaranteed number, the hotel shall use an “expected number” as the final guarantee. The client may adjust the “expected attendance” (as indicated on the BEO as EXP) downward by no more than 10%. For events to be held on Sunday and Monday, notification of expected attendance must be submitted no later than 12 noon the preceding Thursday. For functions being held on Tuesday and Wednesday, notification of attendance must be submitted no later than 12 noon on the preceding Friday. In some instances, more advanced notice of attendance may be required due to menu complexity, holidays, delivery or other constraints. The expected number of attendees listed on the banquet event order shall constitute a guarantee, not subject to reduction, for which charges will be assessed accordingly.

Additionally, menu selections received within 14 days of an Event will be subject to a 10% increase on current period published banquets menu pricing.

2. Events with 100 Persons or Less:

For events of 100 persons or less, the guarantee will equal the set.

3. Set Maximum:

The set for events when more than 100 persons are guaranteed will be 3% of the guarantee figure. The overset will not exceed more than 30 persons. For increases above the set number, please consult with your Conference/Catering Manager.

4. Guarantee Increases:

Within a 72-hour period, the guarantee can be increased up to the set number. However, there will be no additional overset.

5. Special Meal Orders:

Special Meals are defined as those meals requested in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, whichever is greater.

6. Unforeseen Price Increases:

All prices are subject to increase due to unforeseen increases in operational expenses related to the client function. Such increases may result from, but are not limited to: increases in food and beverage prices, labor costs, taxes and / or reasonable substitutions of menu items. The client agrees to pay such increased prices and accepts any and all substitutes made by the Hotel.

7. Taxes & Service Charges:

Client agrees to pay, in addition to the prices agreed upon and separate and apart there from, all Federal State, District Taxes and Service Charges that may be applicable.

All prices are subject to 22% service charge and 8.25% sales tax.

8. Payment:

Payment shall be made in advance of the function, unless approved credit has been established with the Hotel. If using credit, the client shall make a deposit at the time of contract signing, and a substantial additional payment at least 24 hours prior to the function. Any balance due to a credit account is due and payable thirty days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over thirty days old.

9. Damage:

Client agrees to be responsible for any damages done to Hotel equipment, goods or facilities during the function caused in whole or part by the Client, his/her guests, employees, independent contractors or other agents.

10. Lost & Found:

The Hilton Americas-Houston will not assume any responsibility for damages or loss of any merchandise or articles left in the Hotel prior to, during, or following Clients function.

11. Function Rooms:

The Hotel reserves the right to reassign equivalent function space as the Hotel deems warranted.

12. Alcoholic Beverage Policy:

All events where alcoholic beverages are consumed require the attendance of TABC certified beverage server(s) supplied by the Hotel. The Hotel will determine the minimum number of beverage servers. Per Texas State Law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the Client or any of the Client's guests. All food and beverage items must be purchased from the Hotel. We welcome your requests for special items, which will be charged in their entirety per specific ordered quantities. Texas State Law further prohibits the removal of alcoholic beverages, purchased by the Hotel, for client consumption. Price and product lists are subject to change without notice.

13. City of Houston Smoking Ordinance:

Smoking is prohibited in all public areas and meeting rooms.

14. Parking:

There is a charge for both self and valet parking. The current parking rates are as follows and are exclusive of tax:

Valet Parking: \$14.00

Self Parking: \$10.00

The parking rates that are in affect during the dates of your event may be greater or less, and will apply to those who choose to park in the hotel parking facility.