



# 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 \$ _____				
<b>DIRECT BILL ACCOUNT PAYMENTS ONLY:</b>				
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.**

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## ☞ 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.**

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## ☞ 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

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

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

Sirloin Burgers

Bratwurst with Sauerkraut

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

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

### Dinner Appetizers

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

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

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

*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

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## 🌀 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

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## 🌀 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

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## 🌀 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.