



## Banquet Menu



# EVENT PLANNING AT THE HILTON WILMINGTON RIVERSIDE

**MEETING ROOMS:** Function space will be assigned based on the size and needs of the group. Your Catering/Sales Manager must approve final room assignments before publishing meeting room names. Space is available only as noted unless written authorization has been made by hotel management. The same space may be contracted by other groups prior to and following your event. Any change in current requirements could result in additional charges.

Meeting room assignments are not guaranteed.

**FOOD AND BEVERAGE PURCHASES:** All food and beverage (including beer and wine) must be purchased from the hotel.

**GUARANTEE:** It is important that the hotel be notified of the exact number of guests attending at least (5) business days prior to the function. For Saturday and Sunday events, the Hilton must be notified the Monday prior by 12:00 p.m. This number will be considered the final guarantee. If attendance falls below the guaranteed number, the guest is still responsible for full payment. The hotel is prepared to serve 5% above the final guarantee. If increases are more than 5%, the hotel will provide a Chef's choice menu and there will be an additional \$5 charge per person added to the menu price. Seating will only exceed the guaranteed number by 5%. If no guarantee is received, the hotel will use the contracted "agreed" number as the final guarantee.

**LABOR CHARGES:** Any services requested over and above the contracted set-ups for meeting and/or banquets will be subject to additional labor charges. Third party contacts or on-site contacts represent the contracted client. They may make changes to the event and additional charges may be assessed.

**TAX AND SERVICE CHARGE:** Customary service charge and prevailing state sales tax will be added to all quoted prices. Contact your Sales Manager for current service charge and tax rates.

**PRICES:** Due to the fluctuating market prices, the menu pricing is subject to change.

**STAGING AND DANCE FLOORS:** Staging and dance floors can be rented on request by the group. Staging is \$25/per 4' x 6' section and dance floors are \$10/per 3' x 3' section. All pricing is subject to prevailing service charge & sales tax.

**ENGINEERING AND AUDIO VISUAL:** Special engineering requirements must be specified to the sales department at least two weeks prior to the function. J&S Audio Visual is the Hilton Wilmington Riversides contracted Audio/Visual Company. In the event a client would like to bring in their own equipment or company there is a labor fee per hour of setup/conference/and breakdown in addition to a \$25 patch fee per meeting room per day. Contact the sales office for more information. All audio visual and engineering fees are subject to prevailing service charge and state sales tax. See Audio/ Visual Brochure for specifics.

**LIABILITY:** The hotel reserves the right to inspect and control all private functions. **THE HOTEL CANNOT ASSUME RESPONSIBILITY FOR PERSONAL PROPERTY AND EQUIPMENT BOUGHT ON THE PREMISES. DO NOT LEAVE VALUABLES IN MEETING ROOMS.**

**DAMAGES:** Patron agrees to be responsible for any damage done to the premises during the period of time they are under Patron's control or the control of any independent contractor hired by Patron. On some occasions, a security deposit may be required.

**BANNERS AND DÉCOR:** Guests may not stick or adhere materials to any wall or window of the Hilton Wilmington Riverside without prior approval of a representative. Should the group wish to hang a banner in their space there is a \$100.00 banner hanging fee. Décor with crepe paper, glitter, confetti or potpourri is NOT permitted.

**ENTRÉE SPLITS:** Events with a plated entrée selection may choose up to (3) selections. On two selections, the price is the higher of the two choices. On three selections, the price is the highest of the three plus an additional \$4.00 per plate

The Hilton Wilmington Riverside is a **NON SMOKING** Facility

**The Hilton Wilmington Riverside looks forward to working with you on a memorable and successful event!**

# A La Carte Breaks

## Morning

Coffee, Hot Tea or Decaffeinated Coffee by the  
Gallon  
*\$36.95 per gallon*

Pellegrino

Individual Starbucks Frappacino Bottles

(12 oz) Bottled Soft Drinks  
*\$2.75 per bottle*

Individual Bottled Fruit Juices  
*\$2.75 per bottle*

(20 oz) Deer Park Bottled Waters  
*\$2.50 per bottle*

Bottled Sweet, Unsweet and Green Teas  
*\$2.95 per bottle*

Lemonade, Fruit Punch or Iced Tea by the  
Gallon  
*\$29.95 per gallon*

Individual Milks or Chocolate Milks  
*\$2.75 per container*

Whole Fresh Fruit  
*\$2.00 per person*

Sliced Fresh Fruit Display  
*\$4.95 per person*

Yogurt Bar with Vanilla Yogurt  
Homemade Granola and Seasonal Berries  
*\$5.95 per person*

## Afternoon

Assorted Cookies  
*\$30.95 per dozen*

Assorted Blondie's and Brownies  
*\$30.95 per dozen*

Individual Bags of Potato Chips  
*\$2.00 per bag*

Individual Bags of Pretzels & Popcorn  
*\$2.00 per bag*

Snack Mix  
*\$20.00 per pound*

Warm Soft Pretzels  
*\$30.95 per dozen*

Assorted Candy Bars  
*\$2.00 per piece*

International & Domestic Cheese Display  
*\$6.95 per person*

Vegetable Crudités Display  
*\$5.25 per person*

Ice Cream Chest with Frozen Novelties  
*\$2.00 per person*

Individual Flavored Yogurt  
*\$2.50 per person*

Individual Granola Bars  
*\$1.50 per person*

# Themed Breaks

Wrap up Your Meeting with a Festive Afternoon Break that will leave a lasting impression with your guests-  
Break service 60 minutes  
(*"Do the Day" and Break is only \$9.95*)

## **"Meet Me at the Cookie Store" Monday**

*\$10.25 per person*

An Assortment of Freshly Baked Cookies to include White Chocolate Macadamia Nut, Chocolate Chip & Pecan, M&M and Peanut Butter.

Served with Assorted Soft Drinks, Milk, Bottled Water, Regular and Decaffeinated Coffee, Hot Specialty Teas

## **"Take Me Out to the Ballgame" Tuesday**

*\$10.95 per person*

Philly Soft Pretzels and Mustard

Freshly Popped Popcorn, Candy Bars and Mixed Nuts

Warm Mini Pigs in a Blanket

Served with Soft Drinks, Lemonade and Bottled Water

## **Wednesday's "Afternoon Delight"**

*\$10.25 per person*

Individual Bags of Potato Chips & Pretzels

Fudge Brownies and Blondies

Served with Regular and Decaffeinated Coffee, Hot Specialty Teas and Soft Drinks

## **"Health Kick" Thursday**

*\$10.25 per person*

Seasonal Sliced Veggie Tray, Bowls of Trail Mix and

Individual Bags of Sun Chips and Baked Lays

Assorted Granola Bars

Served with Bottled Water and V8 Fusion Drinks

## **"Feel Good" Friday**

*\$10.95 per person*

Assorted Cheese Cubes and Crackers

Apple Slices with Caramel Dipping Sauce

Array of Garden Vegetables Served with Ranch Dressing

Served with assorted Soft Drinks and Bottled Water

# Continental Breakfast

## ALL DAY COFFEE BREAK PACKAGE

*\$22.95 per Person*

### **The Wake Up**

Assorted Bagels and Flavored Cream Cheeses  
Seasonal Sliced Fresh Fruits  
A Selection of Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Teas

### **Mid Morning Refresher**

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Teas  
Assorted Soft Drinks and Bottled Waters

### **The PM Wrap Up**

Enjoy the "Break of the Day"  
*See Page 2*

## THE CONTINENTAL COLLECTION

### **The Azalea Continental**

*\$11.95 per person*

Hilton Signature Breakfast Breads and Pastries  
A Selection of Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Teas

### **The Oleander Continental**

*\$12.95 per person*

Assorted Variety of Bagels and Cream Cheeses  
Sliced Seasonal Fresh Fruits  
A Selection of Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Teas

### **The Wilmington Continental**

*\$13.95 per person*

Hilton Signature Pastries and Freshly Baked Muffins  
Sliced Seasonal Fresh Fruits  
A Selection of Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Teas

### **The Cape Fear Continental**

*\$14.95 per person*

Fresh Baked Jumbo Cinnamon Buns with Cream Cheese Frosting  
Sliced Seasonal Fresh Fruits  
Assorted Yogurts with Granola  
A Selection of Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Teas

## Enhancements

Butter Baked Croissants Stuffed with  
Honey Baked Ham and Melted Cheese  
*\$45.95 per dozen*

Buttermilk Biscuits filled with Sausage  
*\$45.95 per dozen*

Scrambled Eggs, Bacon, and  
Cheddar Cheese on a Butter Baked Croissant  
*\$45.95 per dozen*

Individual Flavored Yogurt  
*\$2.50 per person*

Individual Granola Bars  
*\$1.50 per person*

Individual Assorted Cereals and Milk  
*\$3.00 per person*

Baked Cinnamon French Toast Casserole  
*\$4.25 per person*

Steel Cut Oatmeal with Raisins, Brown Sugar,  
Dried Fruit and Granola  
*\$3.00 per person*

Sausage, Egg and Cheese Breakfast Casserole  
*\$3.95 per person*

Assorted Breakfast Breads  
*\$33.95 per dozen*

Assorted Muffins  
*\$32.95 per dozen*

Assorted Bagels with Gourmet Spreads  
*\$32.95 per dozen*

Fresh Baked Cinnamon Buns  
*\$34.95 per dozen*

Assorted Breakfast Pastries  
*\$33.95 per dozen*

# Breakfast Items

## **Rise and Shine Breakfast Plates**

All Selections Include Baskets of Breakfast Breads and Pastries with Fruit Preserves and Butter, Fresh Orange Juice and Freshly Brewed Coffee (Maximum of 150 people)

### **Breakfast on Water Street**

*\$13.95 per person*

Fluffy Scrambled Eggs with  
Your Choice of Bacon *OR* Sausage  
And Breakfast Potatoes

### **The French Connection**

*\$14.25 per person*

Thick Cinnamon Swirl French Toast  
With Maple Syrup  
Garnished with Fresh Berries  
And your Choice of Bacon or Sausage

### **Smart Start**

*\$14.50 per person*

Egg Beaters Served with  
Crispy Turkey Bacon  
Served with a Side of Yogurt Granola Fruit Parfait

### **Breakfast on Front Street**

*\$14.50 per person*

Chef's Bacon & Egg Breakfast Quiche  
Served with Breakfast Potatoes  
And Fresh Fruit Slices

## **Build Your Own Breakfast Buffet**

Build a Complete Breakfast Buffet with the Breakfast Basics then add a Few Gourmet Surprises

### **Breakfast by the Riverwalk**

*\$15.95 per person*

*(\$3.00 Per Person charge will apply if count falls below 30 people)*

Build Your Own Items are Priced Additional to the Buffet

A Selection of Bottled Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Specialty Teas  
Biscuits with Butter and Assorted Jelly  
Seasonal Sliced Fresh Fruits and Berries  
Fluffy Scrambled Eggs  
Breakfast Potatoes (\*Upgrade to Hash brown Casserole for an additional \$1.50 per person)

*(Please Choose Two of the Following)*

Crispy Bacon

Grits

Honey Baked Ham

Sausage Links

Turkey Bacon

(Additional \$1.95 Per Person)

Turkey Sausage

(Additional \$1.50 Per Person)

Chicken Sausage (Apple, Cajun or Herb)

(Additional \$1.50 Per Person)

*\*\*See Page 5 For Additional Enhancements\*\*\**

## **Enhancements**

### **Made to Order Omelet Station**

Fresh Eggs Prepared to Order with Fillings of:  
Ham, Bacon, Cheddar Cheese, Mushrooms, Scallions,  
Tomatoes, Onions, Spinach and Fresh Herbs  
\$5.95 per person

*Chef Attendant Required. A Minimum of (1) Chef Attendant per 50 Guests is recommended. Attendants are available at \$100.00 per Chef*

### **Bagel Bar**

An Assortment of Bagels Served with a Variety of Cream Cheeses  
Smoked Salmon, Capers, Tomato and Egg  
\$10.95 per person

# Cold Plated Luncheons

All Cold Working Lunch Plates Include: Chef's Selection of Homemade Desserts and Sweet or Unsweet Iced Tea.  
Choose ONE Item for all guests.

*(\$3.00 Per Person Service Charge is Applicable if Count Exceeds 100 Guests)*

## **Hilton Signature Caesar Salad**

Chopped Romaine with Garlic Croutons, Grape Tomatoes and Shaved Parmesan Tossed in a Creamy Caesar Dressing

(Select from the following)

Grilled Chicken

*\$15.95 per person*

Grilled Shrimp

*\$17.95 per person*

Grilled Salmon

*\$17.95 per person*

## **Grilled Chicken Club Salad**

Herb Grilled Chicken Served on a Bed of Mixed Greens, Topped with Onion, Crispy Bacon, Feta Cheese, Tomatoes & Fried Tortilla Chips Served with Your Choice of Dressing

*\$16.95 per person*

## **Deli Plate**

Sliced Roast Beef, Ham, Turkey Breast with Swiss and Cheddar Cheeses. Garnished with Chilled Lettuce, Tomato and Onion with Pasta Salad. Served with Baskets of White, Wheat and Kaiser Bread

*\$14.95 per person*

## **Harvest Turkey Sandwich**

Freshly Sliced Oven Roasted Turkey Breast and Sage Cheese Served on a Pretzel Roll with Crisp Lettuce and Tomatoes with a Orange Cranberry Mayo. Served with the Side Salad of the Day and Potato Chips.

*\$15.95 per person*

## **Grilled Chicken Club Sandwich**

Grilled Chicken Served on Grilled Flat Bread Served with Lettuce, Tomatoes, Bacon, Fresh Mozzarella and Avocado with a Chipotle Mayo. Served with the Side Salad of the Day and Potato Chips

*\$16.95 per person*

## **BOXED LUNCHESES**

All lunches are served with a Bag of Potato Chips, Freshly Baked Cookie, Bottled Water, Appropriate Condiments and Utensils.

*(If Boxed Lunches are served and/or eaten in the meeting space there will be an additional \$5 per person added to the price)*

### **Choice of Sandwich: (Choose ONE sandwich per 20 boxed lunches)**

Club Sandwich with Turkey, Ham, Cheese and Bacon on a Croissant

Oven Roasted Turkey and Havarti Cheese on Multigrain Bread

Grilled OR Blackened Chicken Caesar Salad in a Tortilla Wrap

Grilled Vegetables Drizzled in a Basil Pesto Feta Dressing in a Tortilla Wrap

Roast Beef with Provolone, Roasted Red Peppers and Horseradish Sauce on a Hoagie Roll

*\$14.95 per lunch*

# Hot Plated Luncheons

All Luncheon Entrees Include Garden Salad, Baskets of Fresh Rolls, Chef's Selection of Accompaniments, Dessert and Iced Tea.

*(\$3.00 per Person Service Charge is Applicable if Final Count Falls below 15 Guests)*

## **Boursin Chicken Breast**

Pan Seared Airline Chicken Breast  
Topped with a Boursin Cream Sauce  
*\$17.95 per person*

## **Roasted Herb Turkey Breast**

Herb Rubbed and Oven Roasted  
Turkey Breast with a Cranberry Demi Glaze  
*\$17.95 per person*

## **Chicken Cordon Bleu**

Panko Coated Chicken Breast  
Stuffed with Ham and Swiss Cheese  
Finished with a Riesling Wine Sauce  
*\$18.95 per person*

## **Slow Roasted Top Sirloin**

Herb Rubbed Sirloin Slowly Roasted  
Served with a Chianti Sauce  
Finished with Caramelized Onions and Balsamic Glaze  
*\$18.95 per person*

## **Petite Pork Filet**

Petite Pork Filet Marinated in  
Apple Cider and Fresh Ginger  
Finished with a Brandy Apple Demi-Glace  
*\$19.95 per person*

## **Pan Seared Almond Rainbow Trout**

Rainbow Trout Dusted in Almonds Seared to  
Perfection and Topped with a Cajun Butter  
Sauce  
*\$21.95 per person*

## **Encrusted Horseradish Salmon**

Fresh Salmon Rubbed with Dijon Mustard  
Encrusted with Fresh Horseradish and  
Topped with a Champagne Thyme Sauce  
*\$18.50 per person*

## **Maryland Style Crab Cakes**

Twin Crab Cakes Served with Lemon-Lime  
Beurre Blanc Sauce  
*\$22.95 per person*

## **Vegetable Primavera**

Assortment of Grilled Vegetables Tossed  
with Pasta and Finished in a Sundried  
Tomato Pesto  
*\$16.95 per person*

## **Roasted Onion Ratatouille**

Roasted Onion Stuffed with Ratatouille and  
Topped with Cheese  
Served on a Bed of Couscous  
*\$17.95 per person*

*Events with a planned menu selection may choose up to (3) Selections. On two selections the price is the higher of the two choices. On three Selections the price is the highest of the three plus an additional **\$4.00** per plate. The planner must provide a place card for each attendee indicating what was pre-ordered.*

## **DUO STYLE LUNCHEON PLATES**

*A Tempting Alternative to the Classic One Entrée Luncheon, Select Two or Three of our Gourmet Options Offering Your Guests Luncheon Options Without the Work.*

*All Luncheons Include Salad, Baskets of Fresh Rolls and Butter, Chef's Choice of Appropriate Accompaniments, Dessert Selection and Iced Tea*

### **Duo Plate of Two Selections**

Choose Two Entrees from the Selections Above. Take the Higher Priced of the Two Entrees and Add \$5 to Get the Per Plate Price for your Carousel of Two Selections.

### **Duo Plate of Three Selections**

Choose Three Entrees from the Selections Above. Take the Higher Priced of the Three Entrees and Add \$6 to Get the Per Plate Price for your Carousel of Three Selections.



# Lunch Buffet

*(\$3.00 Per Person charge will apply if count falls below 30 people)*

## **Southern Comfort**

*\$20.95 per person*

Baskets of Cornbread OR Honey Biscuits  
Served with Cinnamon Butter

Southern Cole Slaw OR Apple & Pineapple Cole Slaw

Crispy Southern Fried Chicken OR BBQ Chicken

Carolina Pulled Pork Simmered for Hours  
And Served Piping Hot

Homemade Macaroni & Cheese

Sweet Corn

Southern Desserts Display

Sweetened & Unsweetened Iced Tea

## **Soup and Sandwich Bar**

*\$19.95 per person*

*Maximum of 100 Guests*

Homemade Soup du Jour

Your Choice of **ONE** Salad:  
Fruit Salad Tossed with Fresh Mint  
Old Style Potato Salad  
Chef's Choice Pasta Salad  
Macaroni & Cheddar Pasta Salad

Baskets of Fresh Baked Breads, Rolls and  
Potato Chips

Assorted Deli Style Meats and Cheeses to  
Include; Ham, Roast Beef, Turkey, Salami,  
Swiss, Cheddar, Provolone and American

Deluxe Relish Tray to Include; Mayonnaise,  
Mustard, Lettuce, Tomato, Pickles, Onion  
and Condiments

Chef's Selection of Desserts

Iced Tea

## **South of the Border**

*\$20.95 per person*

Tri-Colored Tortilla Chips  
Served with Roasted Corn & Chipotle Salsa  
Chipotle Sour Cream & Cilantro Sour Cream

CHOOSE ONE:

### ***Build Your Own Taco Bar:***

Southwest Seasoned Ground Beef  
Southwest Seasoned Pulled Chicken  
Soft & Hard Taco Shells

OR

### ***Build Your Own Fajita Bar:***

Seasoned Grilled Chicken Fajitas  
Seasoned Grilled Steak Fajitas  
with Peppers & Onions

Lettuce, Diced Tomatoes, Shredded Cheese

Cheese Enchiladas

Mexican Rice

Refried Beans

Your Choice of ONE Dessert:

Churros with Caramel Sauce

Tres Leches Cake

Iced Tea

## **Corner Deli**

*\$18.25 per person*

*(Maximum of 150 Guests)*

Mixed Garden Green Salad with Assorted  
Dressings

Chef's Specialty Salad of the Day

Potato Chips

Chef's Assorted Sandwich & Wrap Display

Chef's Selection of Desserts

Iced Tea

# Lunch Buffet

*(\$3.00 Per Person charge will apply if count falls below 30 people)*

## **Lunch Italian Style**

*\$21.95 per person*

Classic Caesar Salad

*Crisp Romaine Lettuce Tossed with  
Parmesan Cheese and Herb Croutons*

Caprese Salad

*Fresh Grape Tomatoes, Red Onion, Fresh Basil and Fresh Mozzarella  
Tossed in Olive Oil and Balsamic Vinegar*

Baskets of French European Baguettes

## **Baked Meat Lasagna**

**Penne & Mushrooms Tossed in a Vodka Sauce**

**OR Tortellini Tossed with Pesto, Artichoke Hearts and  
Black Olives**

**Chicken Parmesan**

*Lightly Breaded Chicken Breast*

*Topped with an Herb Tomato Sauce and Melted Mozzarella*

Italian Style Green Beans

Italian Themed Desserts and Pastries

Iced Tea

## **Low Country Boil**

*\$23.95 per person*

Southern Style Cole Slaw

Sour Cream and Macaroni Salad

Baskets of Corn Bread and Rolls

## **A Traditional Boil**

Fresh Shrimp, Sausage, Potatoes and Corn  
Seasoned and Slow Simmered Together

A Southern Classic

Hushpuppies

Chef's Selection of Desserts

Iced Tea

## **Port City Buffet**

*\$22.95 per person (Two Entrees)*

*\$24.50 per person (Three Entrees)*

Tossed Gardener's Salad

Assortment of Dressings

Tortellini Greek Salad

Freshly Baked Rolls and Butter

*(Select Two or Three Entrees)*

## **Blackened Grouper**

*Topped with a Cajun Herb Cream Sauce*

## **Marinated Pork Loin**

*Topped with a Dijon Herb Cream Sauce*

## **Chicken Saltimbocca**

*Stuffed Chicken Breast with Prosciutto Ham,  
Provolone Cheese and Fresh Sage in a  
Marsala Wine Sauce*

## **Shoulder Tender Steak**

*Topped with Bourbon Mushroom Sauce*

## **Boursin Romano Chicken**

*Parmesan and Romano Crusted Chicken  
Breast Roasted and Topped with a Boursin  
Cream Sauce*

## **Mustard Glazed Salmon**

*Grilled Salmon with a Brown Sugar Whole  
Grain, Dijon Mustard in a Horseradish Dijon  
Sauce*

Chef's Choice of Appropriate  
Accompaniments

Deluxe Dessert Bar

Iced Tea

# Reception Hors d'Oeuvres

*(Hors d'Oeuvres are priced and served in minimum lots of 100 pieces)*

*Estimate (3-5) Pieces per person prior to dinner*

*Estimate (7-10) Pieces per person if no dinner is planned*

## Hot Hors d'Oeuvres

Franks in Puff Pastry	\$195.00
Sweet and Sour or Peppercorn Meatballs	\$200.00
Miniature Egg Rolls	\$200.00
Miniature Hot Dogs	\$200.00
Jalapeno Poppers with Cool Ranch Dip	\$210.00
Miniature Spinach & Feta Stuffed Mushrooms	\$220.00
Miniature Spinach & Goat Cheese Pizza	\$225.00
Pork Pot Stickers	\$225.00
Chicken Tenders	\$225.00
Miniature Deep Dish Pizza with Goat Cheese & Tomato	\$225.00
Assorted Petite Quiche	\$235.00
Macaroni & Cheese Fritters	\$235.00
Italian Sausage & Parmesan Stuffed Mushrooms	\$250.00
Cuban Spring Roll	\$250.00
Italian Sausage Puff	\$250.00
Spanikopita	\$250.00
Brie & Pear Phyllo Purse	\$250.00
Braised Short Rib & Manchego Empanadas	\$250.00
Philly Cheese Steak Spring Rolls	\$250.00
Miniature Chicken Cordon Bleu	\$250.00
Hibachi Beef Skewers	\$275.00
Miniature Chicken or Vegetable Quesadillas	\$280.00
Antipasto Skewers	\$285.00
Raspberry and Brie en Croute	\$295.00
Hamburger Sliders	\$295.00
Manchego & Chorizo Sausage Empanada	\$295.00
Crab Stuffed Mushrooms	\$295.00
Miniature Rye Sandwich	\$300.00
Macaroni & Cheese with Lobster & Truffle Oil	\$350.00
Miniature Crab Cakes	\$380.00
Miniature Beef or Chicken Wellington	\$380.00

## Hors d'Oeuvres Packages

Prices are unlimited hors d'Oeuvres per person

If reception not followed by dinner a \$5 per person fee will apply

### Riverview Package

*\$14.95 and \$11.00 for each additional hour*

Spinach & Artichoke Dip

Miniature Egg Rolls

Franks in Puff Pastry

Chicken Tenders

### Cape Fear Package

*\$17.95 and \$13.00 for each additional hour*

International and Domestic Cheeses

Sweet & Sour Meatballs

Miniature Chicken Quesadillas

Vegetable Pot Stickers

### The Hilton Package

*\$22.95 and \$17.00 for each additional hour*

International and Domestic Cheeses and Garden Fresh Seasonal Vegetables Served with Dip

Blackened Beef Skewers

Spanikopita

Thai Chicken Brochette

Miniature Crab Cakes

Scallops Wrapped in Bacon	\$385.00
Bloody Mary Shrimp	\$395.00
Jumbo Chilled Shrimp	\$395.00

# Reception Specialty Stations

Specialty stations are presented and priced in conjunction with your cocktail reception ONLY.

“Additional fees may apply if not paired with an hors d’oeuvres reception”

\*A \$100.00 attendant fee per attendant applicable to chef- attended stations\*

## Deluxe Pasta Station\*

*\$13.95 per person*

Penne and Tortellini Tossed with Your Choice of TWO Sauces:

Pomodoro, Alfredo, Bolognese, or Pesto

Includes: Grilled Chicken, Italian Sausage, Zucchini,

Mushrooms, Onions, Peppers, Tomatoes, Parmesan

Includes Warm Breadsticks

## Risotto Station\*

*\$14.95 per person*

Cooked to Order Risotto with Your Choice of

Toppings to Include: Green Onions, Mushrooms,

Green Peas, Roasted Corn, Peppers, Tomatoes,

Black Olives, Sundried Tomatoes, Asparagus & Artichokes

### Enhancements

Shrimp

*\$6.00 per person*

Grilled Chicken

*\$5.00 per person*

Italian Sausage

*\$5.00 per person*

## Mashed Potato Bar\*

*\$9.95 per person*

Red Bliss and Sweet Potatoes

Cheddar Cheese, Bacon, Sautéed Mushrooms,

Caramelized Onions, Parmesan Cheese, Scallions,

Sour Cream, Roasted Red Peppers, Sun-Dried Tomatoes,

Marshmallows, Brown Sugar and Cinnamon Butter

## Mac & Cheese Station

*\$9.95 per person*

Macaroni with your choice of Jalapeño Jack or Cheddar

## Antipasto Station

*All Three Options for \$19.95 per person*

### Crostini Bar

*\$7.95 per person*

Mushroom Bruschetta, Roasted Pepper and

Tomato Mozzarella Bruschetta Served with

Toast Points

### Meats & Cheeses

*\$9.95 per person*

Prosciutto, Sausage, Capicola, Salami, Italian

Cheeses, Grissini Breadsticks-

### Tapenade & Hummus

*\$6.95 per person*

Olive Tapenade and Sundried Tomato

Tapenades, Red Pepper Hummus and Herb

Hummus served with Warm Pita Bread

## Southern Shrimp and Grits\*

*\$16.95 per person*

A Southern favorite with Seasoned Gulf

Shrimp,

Cheddar Cheese, Onion, Tomatoes, Peppers,

Apple Smoked Bacon and Fresh Scallions

## Slider Bar

*\$14.95 per person*

Mini Hamburger Sliders

Mini Pulled Pork Sliders

“Build your own” with lettuce, tomato,

onion, pickles, mayo, mustard, ketchup, BBQ

sauce and sliced cheese

### Enhancements

Miniature Crab Cake Sliders with

Remoulade

Cheeses and Chef's assorted toppings.

## Reception Specialty Stations

Specialty stations are presented and priced in conjunction with your cocktail reception ONLY.

"Additional fees may apply if not paired with an hors d'oeuvres reception"

\*A \$100.00 attendant fee per attendant applicable to chef-attended stations\*

### **Pizza Bar**

*\$15.95 per person*

Your choice of THREE medium flatbread pizza's

(Select from the following)

Pepperoni Pizza

Three Cheese Pizza

Vegetable Pizza

Chicken and Spinach Pesto Pizza

Beef and Sausage Pizza

### **Steak Diane\***

*\$15.95 per person*

Petite Tenderloin Sautéed with Mushrooms and Topped with Dijon Brandy Demi Glaze Served on Herb Toasted Points

### **Maryland Style Crab & Artichoke Dip**

*\$295.00-Serves approximately 50 people*

Fresh Crab Meat & Artichoke Layered in a Sherry Herb Cream Baked Together for a Piping Hot Treat Served with Toasted Baguette Points & Pita Chips

### **Spinach & Artichoke Dip**

*\$195.00 Served 50 People*

Spinach, Artichoke and Parmesan Cheese Baked Together for a Piping Hot Treat Served with Tri Color Tortilla Chips

### **Fresh Sliced Fruit Mélange**

*\$5.95 per person*

### **International & Domestic Cheese Display**

*\$5.95 per person*

### **Carving Stations\***

Selection of One Carved Meat

All served with Silver Dollar Rolls

Steamship Round

Horseradish and Au Jus

*\$600 (serves 150 people)*

Apple Smoked Honey Baked Ham

Dijon Mustard

*\$225 (serves 50 people)*

Roasted Top Round

Served with Au Jus

*\$450 (serves 75 people)*

### **Deluxe Dessert Bar**

*\$7.95 per person*

Freshly Baked Cookies, Brownies, Blondie's, Bite Sized Dessert Bars & Rice Krispy Treats Served with Assorted Milks

### **Dessert Shooters**

*\$250.00 for 100 shooters*

Including S'mores, Banana's Pudding & Cheesecake served in tall shot glasses

### **Bananas Foster Flambé\***

*\$8.95 per person*

Ripe Bananas, Brown Sugar & Sweet Butter flambéed with spiced rum and vanilla ice cream

## Vegetable Crudités Display

\$5.25 per person

# Dinner Buffet

Minimum of 40 People

Served with Fresh Baked Rolls and Butter

(A \$3.00 per Person Service Charge is Applicable if Guaranteed Count Falls below the Minimum Guarantee)

## Hilton Signature Salads

(Select TWO)

### Pear & Feta Salad

Field Greens Tossed with Sliced Pears, Onions, Tomatoes, Crunchy Walnuts and Topped with Feta Cheese Finished in a Honey Jalapeno Dressing

### Spinach Salad

Baby Spinach with Bacon, Crumbled Egg, Red Onion, and Mushrooms Served with Honey Mustard

### Classic Caesar Salad

Crisp Romaine Tossed with Caesar Dressing and Topped with Herb Croutons and Parmesan Cheese

### Hilton Garden Salad

Tossed Garden Greens Tossed with Fresh Vegetables and an Assortment of Dressings

### Mozzarella & Tomato

Freshly Sliced Mozzarella, Tomatoes and Basil Topped with Balsamic Vinaigrette

## Entrée Options

(Select Two, Three or Four)

### Smoked Pork Loin

Apple Roasted Pork Loin Dusted in Mustard and Honey Finished in an Apple Brandy Demi Glaze

### Drunken Beef

Top Sirloin Tossed in a Tangy Jack Daniels Bourbon Glaze

### Mustard Glazed Salmon

Grilled Fresh Salmon with a Brown Sugar Dijon Mustard Glaze

### Stuffed Flounder

Fresh Flounder Stuffed with Julienne Vegetables Topped with a Lemon Grass and Saffron Sauce

### Rosemary Balsamic Chicken

Pan Seared Chicken Breast Infused with

### Chicken Coq Au Vin

Slow Cooked Chicken Breast in a Burgundy Wine Sauce Tossed with Mushrooms and Onions

### Chicken Pomodoro

Herb & Parmesan Crusted Chicken Breast Roasted and Topped with a Crushed Garlic and Tomato Sauce

### Roasted Sirloin

Top Roasted Sirloin with a Wild Mushroom Demi

### Cajun Style Grouper

Fresh Grouper Dusted in Blackening Seasoning Topped With a Cajun Crawfish Sauce

### Prime Rib Carving Station

Your Choice of: Blackened OR Herb Crusted Prime Rib Roasted to Perfection and Sliced Topped with a Sage Au Jus OR Three Corn Peppercorn Demi Glaze  
(\$100 attendant fee applies)

### Texas Style Beef Brisket

Beef Brisket Slowly Smoked in Mesquite Thinly Sliced and Served with an Orange Jalapeno BBQ Sauce  
(\$100 attendant fee applies)

Chef's Selection of Seasonal Accompaniments

Chef's Delectable Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Two Entrée Selections- \$32.95 per person

Three Entrée Selections- \$35.95 per person

Rosemary and Balsamic Topped with a White Wine Sauce

## Dinner

Our Talented Hilton Culinary Team has Compiled Our Most Popular Items for a First Class Dinner Menu.

All Dinners Include Salad, Baskets of Fresh Rolls and Butter, Entrée, Chef's Choice of Appropriate Accompaniments, Dessert and

Freshly Brewed Coffee, Hot Specialty Teas, Decaffeinated Coffee and Iced Tea

### **Hilton Signature Salads**

Select one salad to be served with entrée

#### **Garden Salad**

Mixed Seasonal Greens tossed with Tomatoes, Carrots, Onions and Cucumbers. Served with a Choice of Dressing

#### **Traditional Caesar Salad**

Crispy Romaine Lettuce Tossed with Caesar Dressing Sprinkled with Asiago Cheese, Grape Tomatoes and Topped with Herb Croutons

#### **Spinach Salad**

*Additional \$3.50*

Fresh Spinach Tossed with Pecans, Eggs, Onions, Mushrooms, Tomatoes and Bacon Served with Honey Bacon Vinaigrette

#### **Hilton Summer Salad**

*Additional \$3.95*

Seasonal Greens served with Strawberries, Mandarin Orange Segments, Spiced Candy Pecans and Topped with Crumbled Bleu Cheese. Served with Balsamic Vinaigrette

#### **Pear and Feta Salad**

*Additional \$3.50*

Field Greens Tossed with Sliced Sweet Pears, Onions, Tomatoes, Crunchy Walnuts and Topped with Feta Cheese in a Honey Jalapeno Dressing

#### **Mediterranean Salad**

*Additional \$3.95*

Mixed Garden Greens with Roasted Red Peppers, Cucumber, Feta, Chick Peas, Toasted Pine Nuts and a Lemon Balsamic Vinaigrette

# Dinner

\$5.00 per Person Service Charge is Applicable if Count Falls Below 15 Guests

*Events with a Planned Menu Selection may Choose up to (3) Selections. On Two Selections the Price is the Higher of the Two Choices. On Three Selections the Price is the Highest of the Three Plus an Additional \$4.00 per Plate. The Planner Must Provide a Place Card for Each Attendee Indicating What Was Pre-Ordered.*

## **Maryland Style Crab Cakes**

*\$34.95 per person*

Twin Crab Cakes Served with a Lemon- Lime  
Buerre Blanc

## **Blackened Salmon**

*\$31.95 per person*

Salmon Dusted in Blackening Seasoning and  
Topped with a Cajun Shrimp Sauce

## **Herb Sea Bass**

*\$36.95 per person*

Pan Fried Encrusted Sea Bass with Fresh Herb  
Finished in a Roasted Sweet Red Pepper Sauce

## **Chicken Kiev**

*\$26.95 per person*

Chicken Breast Stuffed with Herb Butter and  
Bread with Herb Panko Finished in a  
White Wine Sauce

## **Maryland Stuffed Chicken**

*\$29.95 per person*

Stuffed Chicken Breast with Ham, Swiss Cheese  
And Crabmeat Finished in a Fennel  
Cilantro Sauce

## **Stuffed Pork Loin**

*\$25.95 per person*

Pork Loin Stuffed with Spinach, Apricots,  
Cranberries and Goat Cheese

## **Filet Mignon**

*\$38.95 per person*

Grilled Filet Mignon Topped with a Candied  
Shallow Sauce

## **Roasted Prime Rib**

*\$34.95 per person*

Slow Roasted Prime Rib Crusted with Mustard  
and Horseradish Served with Sage Au Jus

## **Pesto Eggplant Parmesan**

*\$26.95 per person*

Grilled Eggplant Topped with Pesto, Roasted  
Tomatoes, Mozzarella and Balsamic Glaze on a  
Bed of Sautéed Spinach and Onions

## **Eggplant Napoleon**

*\$26.95 per person*

Roasted Portobello Cap Layered with  
Summer Squash, Diced Tomatoes, Onion and  
Eggplant with a Balsamic Glaze

## **DUO STYLE DINNER PLATES**

A Tempting Alternative to the Classic One Entrée Dinner, Select Two or Three of our Gourmet Options Offering Your Guests Dinner Options Without the Work. All Dinners Include Salad, Baskets of Fresh Rolls and Butter, Chef's Choice of Appropriate Accompaniments, Dessert Selection and Freshly Brewed Coffee, Specialty Teas, Decaffeinated Coffee and Iced Tea

**Duo Plate of Two Selections**                      \$40.95 per Person

Choose Two Entrees from the Selections Above.

**Duo Plate of Three Selections**                      \$44.95 per Person

Choose Three Entrees from the Selections Above.



# Beverage Selections

***\$100 Bartender Fee Applies Per Bar***

*Host Bars are subject to Prevailing Tax and 22% Service Charge*

*Cash Bar Prices Include Tax and Service Charge*

## **Host Bar**

*Beverage Service on a Per Drink Basis*

House Brand Cocktail	\$5.50
Premium Brand Cocktail	\$6.50
Imported Cordials	\$7.50
Domestic Beer	\$3.50
Imported Beer	\$4.50
Non-Alcoholic Beer	\$3.00
House Wine (Glass)	\$5.00
Premium Wine (Glass)	\$7.00
<b>*ONE Hope Wine</b>	\$7.50
Soft Drink	\$2.00
Bottled Water	\$2.00

## **Cash Bar**

*Guests Purchase their Own Drinks*

House Brand Cocktail	\$6.00
Premium Brand Cocktail	\$7.00
Imported Cordials	\$8.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
Non-Alcoholic Beer	\$3.00
House Wine (Glass)	\$5.00
Premium Wine (Glass)	\$7.00
Soft Drink	\$2.00
Bottled Water	\$2.00

## **Beer, Wine and Soda Bar**

*Unlimited beer, wine and soda*

*\$9.00 per person, per hour*

## **Unlimited Host Bar Pricing**

### **House Brands (Tier 1)**

*\$13.00 per person 1<sup>st</sup> Hour; \$9.00 per person 2<sup>nd</sup> Hour; \$7.00 per person for each additional hour*

#### **Liquors**

Castillo Rum, Gilbeys Gin, Old Crow Whiskey, Jim Beam Bourbon, Montezuma Tequila  
Inverhouse Scotch & Smirnoff Vodka

#### **Wine**

Coastal House Wines

#### **Domestic and Imported Beer**

### **Premium Brands (Tier 2)**

*\$16.00 per person 1<sup>st</sup> Hour; \$11.00 per person 2<sup>nd</sup> Hour; \$9.00 per person for each additional hour*

#### **Liquors**

Bacardi Rum, Cutty Shark Scotch, Beefeater Gin, Jose Cuervo Gold Tequila, Jack Daniels Whisky, Seagram's 7 & Skyy Vodka

#### **Wine**

Canyon Road Wines

#### **Domestic and Imported Beer**

### **Ultra Premium Brands (Tier 3)**

*\$23.00 per person 1<sup>st</sup> Hour; \$15.00 per person 2<sup>nd</sup> Hour; \$12.00 per person for each additional hour*

#### **Liquors**

Sailor Jerry Rum, Johnny Walker Red Scotch, Jack Daniels Gentleman, Bombay Sapphire Gin, Jose Cuervo 1800, Makers Mark, Grey Goose Vodka, and Bushmills

#### **Wine**

Kendall Jackson Wines

#### **Domestic and Imported Beer**

# Wine List

\*All Bottles Listed Below are ordered by the Bottle and are Meant to Be Served Tableside\*

## Sparkling Wines

Verdi  
*\$25.00 per bottle*

## White Wines

Tin Roof Chardonnay  
*\$28.00 per bottle*

Kendall Jackson Chardonnay  
*\$32.00 per bottle*

Jekel Riesling  
*\$24.00 per bottle*

Cavit Pinot Grigio  
*\$24.00 per bottle*

Livio Esperto Pinot Grigio  
*\$32.00 per bottle*

Crossings Sauvignon Blanc  
*\$27.00 per bottle*

## Red Wines

Cellar 8 Zinfandel  
*\$24.00 per bottle*

Coppola Zinfandel  
*\$40.00 per bottle*

Rodney Strong Cabernet Sauvignon  
*\$32.00 per bottle*

Greg Norman Cabernet Sauvignon  
*\$32.00 per bottle*

Tin Roof Merlot  
*\$28.00 per bottle*

Red Diamond Merlot  
*\$28.00 per bottle*

Erath Pinot Noir  
*\$38.00 per bottle*

Hob Nob Pinot Noir  
*\$28.00 per bottle*

Black Opal Shiraz  
*\$24.00 per bottle*