



Hilton

SAN DIEGO RESORT & SPA

DINNER OPTIONS



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THREE COURSE PLATED DINNER

You may offer up to three entrée selections for your guests. The higher priced entrée will become the price for all meals. An advance count of each entree is required. First course and dessert options located on page 4.

Meat

Grilled Veal Chop / 79 per person
on mushroom ragù, aromatic vegetables
and potato gnocchi

GF Rack of Lamb / 76 per person
garlic mashed potatoes, haricot vert, baby carrots
and port wine reduction

Braised Short Ribs / 84 per person
with celery root puree, asparagus and cremini mushrooms

Slow Roast of Beef / 78 per person
with roasted garlic mashed potatoes, brussel sprouts and
rosemary-port wine reduction

7 oz Filet Mignon / 94 per person
with parmesan polenta, glazed roasted carrots and burgundy
reduction

Seafood

Mushroom Crusted Alaskan Halibut / 89 per person
(only available March – October)
lilies potato purée, jumbo asparagus
and porcini sauce, truffle essence

GF Fillet of Salmon / 79 per person
haricot vert bundle, champagne sauce and ragù
of potatoes, garlic, kalamata olives and thyme

GF Grilled Swordfish / 79 per person
on lemon basmati risotto with olive tapenade
and roasted peppers

Pancetta Wrapped Shrimp / 89 per person
on lobster potatoes, braised carrots and cognac lobster
reduction

Pan Seared Trout / 78 per person
on quinoa-cous cous ragu with kalamata olives, roasted
cherry tomatoes and champagne saffron reduction

Poultry

GF California Chicken Saltimbocca / 78 per person
topped with shaved prosciutto di parma, avocado, melted
gruyere cheese, grilled asparagus, fennel scented yukon gold
potatoes, porcini chervil sauce

Herb Marinated Chicken Breast / 76 per person
with sun dried tomato, apple wood bacon, polenta, sautéed
portobello mushroom and natural reduction

Coq Au Vin (Braised Red Wine Chicken) / 76 per person
with pearl onions, roasted marble potatoes and asparagus

Lemon Thyme Cornish Game Hen / 76 per person
on truffle-parmesan wild mushroom orzo pasta, baby
vegetables and port wine reduction

Vegetarian

pricing will be equal to the main entrée selected

GF Italian Risotto
italian risotto served with chanterelle mushrooms,
english green peas, carrots, diced red and yellow bell
peppers, diced zucchini and grilled eggplant

Grilled Vegetable Napoleon
fresh vegetables, zucchini, yellow squash, red pepper,
eggplant marinated and grilled stacked and served with
melted provolone cheese, puff pastry and roasted
tomato port wine sauce

Crispy Eggplant
sesame crusted eggplant, beefsteak tomato filled
with israeli couscous and brunoise of marinated
and grilled vegetables

Braised Root Vegetables and Navy Bean
with caramelized onion reduction

Curried Moon Lentil Risotto
with roasted corn, braised root vegetables and feta cheese

Parmesan Polenta
with glazed brussel sprouts, cremini mushrooms, balsamic
essence and sautéed artichoke

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DUO ENTRÉES & 4TH COURSE ADD ON

First course and dessert options located on following page.

Duo Entrées

GF Lobster & Shrimp Combination / 102 per person
5 oz. maine lobster tail and two u-10 shrimp,
sautéed with red curry and lemon grass cream,
drizzle of thai basil oil over fragrant basmati rice

GF Grilled Petit Filet & ½ Lobster Tail / market price
over corn and pancetta risotto

Organic Chicken Breast and Jumbo Shrimp / 86 per person
with lobster potatoes, haricot vert and tarragon reduction

Braised Short Rib and Organic Chicken Breast / 96 per person
with celery root puree, caramelized shallots, cremini mushrooms and natural reduction

Petite Filet and Seared Diver Scallops / 98 per person
with rapini, shrimp potato ragu and merlot reduction

Appetizers

add a 4th course as an upgrade to your dinner

GF Grilled Portobello / 16 per person
on creamy polenta and balsamic-port wine onion marmalade

GF Tuna Tartare / 16 per person
cucumber, avocado and chili vinaigrette

Duck and Parma Prosciutto / 16 per person
with pressed baguette, fromage blanc and fig marmalade

Crab and Pepper Salad / 16 per person
with avocado, lemon grass, mizzuna and california dressing

Burrata Mozzarella / 16 per person
with marinated basil tomatoes, aged balsamic, almonds and speck "Austrian prosciutto"

Confit of Duck Ravioli / 16 per person
with poached egg, shitake mushroom and natural reduction

Crab Cake / 17 per person
on roasted tomato and pepper vinaigrette, basil essence and micro greens

THREE COURSE PLATED DINNER

You may choose one soup or salad and one dessert for your three course plated dinner.

Soups

Butternut & Squash
with cream

Lobster Bisque

French Onion Soup

Minestrone

Cream of Exotic Mushroom

Salads

GF Bayside Salad

frisée and mizuna with parma prosciutto and candied nuts
orange blossom vinaigrette

GF Belgium Endive

roasted baby beets, california goat cheese
and candied pecans

Frisee and Mizzuna Salad

with herb goat cheese, pecans, balsamic reduction and
grapes

Organic Lollo Rosso and Heirloom Tomatoes

with ovalini mozzarella, Kalamata olives, white roasted
garlic balsamic vinaigrette

Roasted Beets and Feta Cheese

with cherry tomatoes, Kalamata olives, white truffle
vinaigrette

Caesar Salad

heart of romaine with anchovies, ciabatta crouton, caesar
dressing and parmesan cheese

Desserts

Vienna Style Cheesecake

cheesecake mousse with apricot marmalade
over crispy graham cookie

GF Chocolate Souffle

traditional austrian flourless walnut
chocolate soufflé cake

Gloria

cheesecake with raspberry and
graham cracker dacquoise

Tiramisu

light mascarpone cream layered
with espresso infused coffee cake

Chocolate Caramel Pyramid

subtle caramel and dark chocolate with a crisp
hazelnut bottom sprinkled with cocoa

Chocolate Trilogy

white chocolate and dark chocolate
mousse cake with dark cocoa biscuit

Raspberry Marscarpone Adelia

mascarpone and red berry cream with
a light almond sponge cake

GF Elderflower Mousse

lavender and pineapple compote

Banana Butterscotch Cake

flourless chocolate cake with milk chocolate
butterscotch mousse and banana compote

Chocolate Crème Brulee Cake

chocolate short bread cookie, vanilla crème brulee
and dark chocolate mousse

Exotic Panna Cotta Cake

short bread cookies with vanilla panna cotta
and mango pineapple compote

Dulce de Leche Cake

gluten free brownie cake with dulce de leche chocolate
mousse and vanilla crème brulee



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DINNER BUFFETS

All buffets include dinner rolls and butter, iced tea, freshly brewed coffee, decaffeinated coffee, and select teas.
All buffets require a minimum of 25 guests.

Mission Bay BBQ / 89 per person

SALADS

select four

Spinach & Bacon Salad
poppy seed dressing on the side

Garden Vegetables
with heirloom tomato and mozzarella salad, balsamic vinaigrette dressing

Citrus Fruit Salad

Pesto Pasta Salad
roasted vegetables

Roasted Fingerling Potato Salad
applewood smoked bacon and blue cheese

Wedge Salad
with crumbled blue cheese, applewood bacon, sunflower seeds and vinaigrette

SIDES

Barbecue Baked Beans & Corn on the Cob

Baked Potato Bar
with sour cream, shredded cheese, chives, apple wood bacon

ENTRÉES

select three

Marinated Chicken Breasts **Grilled Flank Steak with Chimichurri Sauce**

Hot Dogs

Hamburgers

Veggie Burgers

Slow Roasted BBQ Pork Ribs

Pacific Northwest Fillet of Salmon

FIXINGS

sliced cheese, iceberg lettuce, sliced beefsteak tomato, onion, kosher pickles, herb mayonnaise, Ball Park and grain mustard and ketchup, buns, assorted potato chips and tortilla chips with salsa, guacamole and sour cream

DESSERT

traditional fruit cobbler

*For outdoor events only, you may add a chef attendant to grill.
One attendant per 75 guests, \$175 labor fee per chef.*

Riviera

two entrée option / 90 person
three entrée option / 98 person

Soup of the Day

SALADS

Spicy Shrimp Salad
jalapeño, lemon and olive oil with cilantro and avocado

Selection of Seasonal Greens
fresh tomatoes and cucumbers

select two dressings:
roma vinaigrette, herb vinaigrette, herb ranch, sesame soy vinaigrette

SIDES

Steamed Market Vegetables & Garlic Smashed Potatoes

ENTRÉES

please select up to three

Tender Osso Bucco

Pecan Crusted Chicken Breast
served with Jack Daniels sauce

Baked Mahi Mahi & Shrimp
cilantro lime cream

Teriyaki Skirt Steak

Chicken Saltimbocca

Sliced Roasted Turkey & Gravy over Stuffing

Smoked Grilled Salmon over Wilted Spinach

Vegetarian Italian Risotto

Vegetarian Lasagna

Chicken Marsala

Thinly Sliced Roast Beef with Mushroom Ragout

DESSERTS

Chef's Selection of Cakes, Pies, Tortes

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LA JOLLA DINNER BUFFET / 112 PER PERSON

All buffets include freshly brewed coffee, decaffeinated coffee, and select teas.
All buffets require a minimum of 25 guests.

Starters

please select four

A Tempting Display

sausages, pate, vegetable terrine, sliced meats and cheeses served with condiments

Lobster Bisque

California Rolls

served with ginger, wasabi and soy sauce

Arugula and Frisee Salad

with grapes, prosciutto, shaved pecorino cheese and white balsamic vinaigrette

Tuna Tartare

with avocado, cucumber, micro greens and chili vinaigrette

Tomato, Mozzarella and Frisee

with extra virgin olive oil, balsamic vinegar, and basil

Hearts of Romaine

with parmesan cheese and caesar dressing

Baja-Style Shrimp Cocktail

with avocado, tomato and micro cilantro

5-Spiced Butternut Squash Soup

Sides

Dinner Rolls & Sweet Butter

Seasonal Market Vegetables
& Thyme-Roasted Potatoes

Entrées

please select up to four

Grilled Vegetable Lasagna

Oregano Crusted Game Hens

roasted garlic jus

Rosemary Crusted Veal Loin

port wine reduction

Baked Ham Station with Madeira Sauce

Grilled Sesame Crusted Eggplant

over israeli couscous

Shell Fish Scampi over Linguini

Sliced Tenderloin Station

balsamic reduction

Porcine Mushroom Crusted Alaskan Halibut

with truffle sauce

Roasted Pacific Northwest Fillet of Salmon

with saffron riesling reduction

Slow Roasted Duck Breast

with orange green peppercorn reduction

Herb Marinated Organic Chicken Breast

with port wine ginger reduction

Roasted Herb Crusted Rack of Lamb

with natural burgundy blackberry reduction

Desserts

Chocolate Pyramid

Raspberry Mascarpone Adella & Tiramisu

Cinnamon, Chocolate Shavings, Whipped
Cream & Coconut Shavings for Coffee Station



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TRADEWINDS DINNER BUFFET

All buffets include freshly brewed coffee, decaffeinated coffee, and select teas.
All buffets require a minimum of 25 guests.

three entrée option / 94 person
four entrée option / 100 person

Starters

select up to three

New England Clam Chowder

California Rolls

with ginger, wasabi and soy

Jerk Seasoned Grilled Shrimp

with diced fresh mango and papaya

Bruschetta Display

Fresh Mussels & Cucumbers

with chile-lemongrass dressing

Fresh Fruit & Melon Salad

Cucumber & Mango Salad

over tossed baby greens with candied nuts, feta and heirloom tomatoes dusted with coconut flakes served with guava-ginger vinaigrette

Roasted Tomato & Basil Soup

Old-Fashioned Chicken Noodle Soup

Cream of Wild Mushroom Soup

Greek Salad

baby romaine, beefsteak tomato, cucumber, kalamata olive, red onion, pepperoncini, feta and red-wine oregano vinaigrette

Bibb Salad

roasted corn, black beans, queso cotija, red onion, tomato and cilantro-avocado vinaigrette

PEI Mussels

and marinated mushrooms and red onions

Dinner Rolls & Sweet Butter

Entrées

select up to four

Jamaican Jerked Skirt Steak

with banana rum sauce

Hawaiian Huliuli Chicken

Coconut Crusted Pacific Snapper

lilikoi-ginger sauce

Hawaiian Style Swordfish

pineapple chutney

Kalua Pig

tender slow roasted pork served on braised cabbage

Vegetable Stir Fry over Udon Noodles

Brine Marinated Pork Loin

with pineapple chutney

Paprika Marinated Free Range Chicken Breast

with natural reduction

Bacon Wrapped Free Range Chicken Breast

with aged balsamic glaze

Baked North Pacific Salmon Fillet

with basil essence

Herb Crusted

Alaskan Salmon Fillet

on saffron potatoes and riesling sauce

Sides

please select up to three

Smashed Sweet Potatoes

Dirty Brown Rice

Sautéed Long Green Beans

Basmati Rice with Chopped Pineapple

Herb Roasted Red & Yellow Potatoes

Desserts

chef's selection of tropical desserts, cinnamon, chocolate shavings, whipped cream and coconut shavings for coffee station

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