



Hilton

SAN DIEGO RESORT & SPA

RECEPTION OPTIONS

HOT HORS D' OEUVRES

A labor fee of \$50, per server, will be applied for tray passing service, up to two hours. Hors d' oeuvres are served by the piece and require a minimum selection of 25 pieces per item.

7 per piece

Sun-Dried Tomato & Goat Cheese in Phyllo Dough

Deep Fried Artichoke Hearts with Goat Cheese

Andouille Sausage

cheddar cheese mushroom caps

Smoked Mushroom Duxelle in Phyllo

Vegetable Egg Roll

with lilikoi and ginger dipping sauce

Pork & Vegetable Fried Gyoza

ponzu- scallion dipping sauce

Coconut Chicken Strips with Tangerine Glaze

Chicken Mini Burritos

chipotle salsa

Spanakopita

GF Chicken Sate with Hoisin-Rice Wine Sauce

Thai Duck & Black Mushroom Spring Roll

chile-mirin sauce

Dungeness Crab Rangoons

with chile lime dipping sauce

Firecracker Shrimp on Sugar Cane

Shrimp & Vegetable Shu Mai Crab

Boursin Cheese Stuffed Mushrooms

GF Beef Sate with Char Sui Bbq Sauce

GF Portobello Skewers with Sesame Soy Glaze

8 per piece

Dungeness Crabcakes with Mango-Lime Purée

Coconut Shrimp with Sesame Soy Dipping Sauce

COLD HORS D'OEUVRES

Hors d'oeuvres are served by the piece and require a minimum selection of 25 pieces per item. A Labor Fee of \$50 per server, will be applied for tray passing service, up to two hours.

7 per piece

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| <ul style="list-style-type: none"> GF Sea Scallops Wrapped in Prosciutto GF Prawn Provencal Skewer GF Steam Clams with White Wine & Garlic GF Lamb Chops with Rosemary Glaze Sun-Dried Tomato & Olive Tapenade
on caraway toast GF Belgian Endive
herb cream cheese and walnut Coconut Chicken & Scallion Tartlet GF Cherry Tomatoes
filled with smoked salmon cream cheese Baby Red Potato Floret
smoked salmon mousse and wasabi Crème Fraîche
goat cheese and caramelized onion
in a crisp phyllo cup Classic Prosciutto Cornucopia on Brioche
with port wine melon ball GF Grilled Asparagus & Turkey
with balsamic reduction Sun-Dried Tomato Pesto & Mozzarella Tartlet Crostini with Marinated Eggplant Smoked Duck & Mango Chutney in Rich Barquette | <ul style="list-style-type: none"> Curried Shrimp Salad on Cucumber Round Smoked Salmon Pinwheel
chervil cream cheese Curried Shrimp Salad on Cucumber Round Thai Shrimp & Red Pepper on Toast GF Seared Ahi Tuna Tartare
chile-shoyu crème fraîche Dungeness Crabmeat on Cucumber Round Tuna Nicoise on Mini Brioche GF Seared Filet of Beef on Saffron Potato Coin
green horseradish Flank Steak
roasted vegetable micro pearl salad on brioche Roasted Duck Strawberries & Pistachios
on sesame rye crisps Sweet Dried Chili Glazed Chicken
on thai peanut cake Tandoori Chicken Breast
crème fraîche on corn pancake Stuffed Scallops
miso cream on ginger pickled radish sprout GF Tuna Tartare in a Cucumber Roll
ponzu, ginger soy glaze GF Seared Cubed Tuna Sesame with Guava Skewer |
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8 per piece

- GF** Jumbo Prawn with Cocktail Sauce
- GF** Oyster on the ½ Shell with Cocktail Sauce
- GF** Assorted Nigiri, Sushi, or Sashimi (min. 100)
california roll with wasabi, soy sauce, and ginger

Market Price

- GF** Caviar
served with traditional trimmings

DISPLAY PLATTERS

Displays require a minimum of 25 guests.

Garden

GF Vegetable Crudite / 17 per person
with choice of ranch, blue cheese, dill dips

GF Grilled Eggplant & Marinated
Vegetable Display / 16 per person
roasted garlic dip

Resort Bruschetta / 17 per person
diced tomato, onions, garlic and arugula drizzled with
virgin olive oil with sliced baguettes

Capresse Display / 19 per person
sliced tomato, fresh buffalo mozzarella and basil leaves,
drizzled in olive oil and cracked black pepper

Sea

Deep Dish Crab Dip / 18 per person
snow crab, cheddar and jack cheese blended with
croutons, green chiles served with sliced baguettes

GF Chilled Poached Salmon / 19 per person
with asparagus tips and mousseline sauce

GF Seared Ahi Tuna Loin Platter / 20 per person
dijon and soy sauce, pickled ginger,
wasabi and wakame salad

Fruits & Cheeses

Baked Brie En Croute / 18 per person
dried fruits, mango chutney, carr's crackers, baguettes

Imported & Domestic Cheese / 23 per person
garnished with fruit served with
sliced baguettes and crackers

Napa Display / 22 per person
sugared grapes and sliced apples with caramel
garnished with blue, brie and camembert cheese
served with sliced baguettes

Land

Charcuterie Board / 18 per person
a tempting display of sausages, pate, vegetable terrine,
sliced meats and cheeses served with condiments
baguettes and epi rolls

Antipasti / 23 per person
prosciutto, peppered salami, pepperoni, coppa,
mortadella, provolone, reggiano parmesan, mozzarella,
and asiago cheeses; marinated grilled vegetables,
artichoke hearts, and peppers, cured olives and roasted
tomatoes served with grissini and italian bread sticks