



Hilton

SAN DIEGO RESORT & SPA

STATION OPTIONS

SPECIALTY STATIONS

All stations require a chef attendant to grill / carve.
One chef required per 50 guests. A labor fee of \$175 per chef attendant will be applied.
Chef's presentation stations require a minimum of 25 guests.

Carving Stations*

Roasted Leg of Lamb / 420 each
30 servings per order
rosemary au jus with silver dollar rolls

Chipotle & Honey Glazed Pork Loin / 450 each
50 servings per order
served with sliced olive bread cucumber kimchi
sweet and sour mango sauce and granny
smith apple sauce

Whole Roasted Turkey / 520 each
40 servings per order
with miniature croissants cranberry relish, whole grain
mustard, sun-dried tomato-boursin mayonnaise

Baked Honey Glazed Ham / 520 each
75 servings per order
sliced baguettes, dijon mustard, apple chutney

Whole Roasted New York Sirloin / 540 each
50 servings per order
served with silver dollar rolls, grey poupon mustard
and mayonnaise

Tenderloin of Beef / 525 each
20 servings per order
served with assorted silver dollar rolls, creamy
horseradish and red currant chutney

Steamship of Beef / 22 per person
Minimum of 125 guests
served with assorted silver dollar rosemary
au jus and lemon aioli

Chef's Presentation

Mongolian Grill / 32 per person
outdoor service only
a uniformed chef will prepare for you beef, portobello
and vegetable, chicken and prawn scampi sates all
served with dipping sauces from the flat top grill

Stir Fry to Order / 36 per person
a uniformed chef will prepare for your guests their
favorite combination of: rice noodles, bean sprouts,
broccoli, tofu, water chestnuts, shrimp, chicken, carrots,
snap peas, sweet and spicy thai sauce,
hoisin sauce and soy sauce

Chinatown / 39 per person
a uniformed chef will prepare for your guests
barbecue pork and chicken stir fry, steamed rice and
vegetable stir fry served from a bamboo steamer basket:
pork buns, vegetarian pot stickers, siu mai, spring rolls
mini to-go boxes, chopsticks and fortune cookies

Firenze / 46 per person
capresse salad, bruschetta, mini assorted
pizza and margherita panini's

choose two:
cheese ravioli, angel hair and spinach tortellini

choose two:
vodka tomato cream sauce, tomato pesto cream sauce,
puttanesca sauce: tomatoes, anchovies with olives and
capers roasted garlic, rosemary

ENHANCEMENT STATIONS

All enhancement stations require a minimum of 25 guests.

Smashed Potato Bar / 14 per person

whipped yukon gold potatoes with toppings including bacon, broccoli, sour cream, tomatoes, chili flakes, roasted garlic, chives, wasabi, sautéed mushrooms, cheddar and parmesan cheeses, and whipped creamery butter

Pizza Station / 18 per person

margherita pizza with tomatoes, basil and parmesan cheese, salami pizza with goat cheese and arugula, portobello mushroom pizza with parmesan cheese truffle essence served under a heat lamp

Salad Bar Station / 22 per person

Greens

mixed baby greens, hearts of romaine

Meats

grilled chicken, ham

Toppings

olives, tomatoes, onions, green pepper, chickpeas, chopped hard boiled eggs, bacon bits, blue cheese crumble, parmesan cheese, croutons

Dressings

blue cheese, herb ranch vinaigrette, caesar, balsamic vinaigrette

The Pub / 29 per person

buffalo spicy wings with blue cheese and celery, jalapeño poppers, popcorn shrimp, chips and salsa, mozzarella sticks marinara sauce, potato skins with melted cheese, scallions, bacon bits and sour cream

The Cove / 36 per person

seared ahi platter, with dijon and soy sauce, pickled ginger, wasabi and wakame salad antipasti: prosciutto, peppered salami, pepperoni, coppa, mortadella, provolone, reggiano parmesan, mozzarella, and asiago cheeses; marinated grilled vegetables, artichoke hearts, peppers, with cured olives and roasted tomatoes, served with grissini and italian bread sticks deep dish crab snow crab: cheddar and jack cheeses blended with croutons, green chilies, served with sliced baguettes

The Bistro / 38 per person

baked brie en croute, dried fruits, mango chutney, carr's crackers, and baguettes baby red potato floret with smoked salmon mousse and wasabi crème fraîche goat cheese and caramelized onion in crisp phyllo cup shaved prosciutto ham with fresh cantaloupe crab and boursin cheese stuffed mushrooms, lamb chops with rosemary glaze

Nuevo / 40 per person

!build your own fajitas!

grilled marinated chicken warm soft tortillas, mini beef or fish tacos, with sautéed onions, black beans, chipotle peppers, cheddar cheese, lettuce, tomatoes, sour cream, pico de gallo, guacamole, pickled jalapeños and corn tortilla chips mini chicken chimichangas, mini cheese, and black bean quesadillas

Pacific Rim / 42 per person

assorted sashimi, sushi and nigiri deluxe sushi served with wasabi, ginger, and soy sauce
*sushi master available at \$600
for a 2-hour period minimum*

Wharf / 46 per person

the raw bar includes: oysters, crab claws, jumbo prawns, lemon wedges, with spicy cocktail and remoulade sauces, cucumber filled with dungeness crab hot selection includes: steamed mussels and clams and new england clam chowder served with sliced baguettes

SWEET STATIONS

S'mores - San Diego / 16 person

minimum 10 guests

regular sized Hershey® bars, marshmallows and graham crackers
with 10 soaked wood skewers
package does not include beach rental

Le' Crepery / 17 per person

minimum 50 guests

chef attendant fee of \$175 will apply, 1 chef required per 50 guests
a uniformed chef will prepare for your guests pre-made crepes
filled with your choice of strawberries, peaches, blueberries, mangos,
bananas and raspberries fresh whipped cream, chocolate sauce,
caramel sauce and mango sauce

Sweet Treat / 22 per person

assorted petit fours to include mini pecan tarts, mini fruit tarts, mini éclairs and
incredible european style chocolate truffles freshly brewed coffee, decaffeinated
coffee and select teas

Chocoholic Bar / 38 per person

a variety of scrumptious chocolate treats including:
european "to die for" chocolate truffles, black forest cake, double fudge
brownies, flourless chocolate cake, chocolate ganache mousse garnished with
berries in martini glasses, chocolate trilogy, rich dark chocolate cake layered
with white chocolate mouse and decadent chocolate ganache, chocolate
caramel pyramid, chocolate and caramel mousse with a crisp hazelnut bottom
sprinkled with cocoa

desserts based on three pieces per person, combination at chef's discretion