



2015

Hilton St. Petersburg Meeting Menus

OUR PROMISE

Fresh Ideas in The Kitchen: We'll partner with you to create a distinctive food & beverage crafted for your event.

Seasonally Select: Our recipes, menus and selections are shaped by a commitment to ingredients, fresh ideas, sustainability and seasonality.



1/28/2015

BREAKFAST

Continental Breakfast Buffet

(Minimum of 10 people)

Menus include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, A Selection of Herbal Teas.

Pricing Based on One Hour of Service

Flavors of St. Petersburg Continental

Assorted Tropical Smoothies;
Mango Melon, Pineapple Mint, Strawberry Banana
Tropical Fruit, Granola, & Yogurt Parfaits
Assortment of Latin Pastries; Guava, Cheese, and Coconut Pastelitos,
Croquetas de Jamon
Seasonal Fruit Platter
Fresh Florida Orange and Grapefruit Juices
\$28 per person

American Continental

Seasonal Fruit and Berries
House Baked Muffins and Croissants
Freshly Baked Pastries
Assorted Bagels to include Plain, Sesame, Everything and Cinnamon
Raisin
Served with Preserves, Butter and Cream Cheese
Fresh Florida Orange and Grapefruit Juices
\$24 per person

Hi Energy Continental

Seasonal Fruit and Berries
Hard Boiled Eggs
Low-Fat Yogurts
Granola Bars
Steel Cut Irish Oatmeal with Raisins, Honey,
Dried Cranberries, Brown Sugar, Milk
Fresh Florida Orange and Pomegranate Juices
\$24 per person

Let's Get to Work Continental

(Prepared to Grab and Go)
Orange Blossom Honeyed Fruit Cup
Granola & Yogurt Parfaits
Granola Bars
Sausage, Egg and Cheese Biscuits
Ham, Egg & Cheese Croissants
Bottled Orange Apple and Cranberry Juice
\$28 per person

Full Breakfast Buffet

(Minimum of 25 people)

Menus include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, A Selection of Herbal Teas.

Pricing Based on One Hour of Service

Flavors of St. Petersburg Buffet

Assorted Tropical Smoothies;
Mango Melon, Pineapple Mint, Strawberry Banana
Tropical Fruit, Granola, & Yogurt Parfaits
Assortment of Latin Pastries; Guava, Cheese, and Coconut Pastelitos,
Croquetas de Jamon
Seasonal Fruit Platter
Scrambled Eggs with Chorizo and Queso Fresco
Fried Peruvian Purple Potatoes
Cuban French Toast with Guava Syrup
Fresh Florida Orange and Grapefruit Juices
\$38 per person

Full American Buffet

Seasonal Fruit and Berries
House Baked Muffins and Croissants
Freshly Baked Pastries
Assorted Bagels to include Plain, Sesame, Everything and Cinnamon
Raisin
Served with Preserves, Butter and Cream Cheese
Light and Fluffy Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Homestyle Skillet Potatoes with Sautéed Onions and Peppers
Fresh Florida Orange and Grapefruit Juices
\$34 per person

Hi Energy Buffet

Seasonal Fruit and Berries
Hard Boiled Eggs
Low-Fat Yogurts
Granola Bars
Steel Cut Irish Oatmeal with Raisins, Honey,
Dried Cranberries, Brown Sugar, Milk
Scrambled Egg Whites with Baby Spinach, Sundried Tomatoes and Feta Cheese
Sweet Apple Chicken Sausage
Turkey Bacon
Homestyle Skillet Potatoes with Sautéed Onions and Peppers
Fresh Florida Orange and Pomegranate Juices
\$34 per person

Buffet Breakfast Enhancements
(The Following items May be Added to your Buffet)

COLD ITEMS

Assorted DANNON® Lit &Fit Yogurts
\$3.50 per person

Granola Bars
\$3.50 per person

Assortment of Cereals and Granola
with Raisins, Berries and Bananas
Skim, 2%, Soy, and Whole Milk
\$5.50 per person

Smoked Salmon Display with Bagels and
Accompaniments:
Sliced Tomato, Onion, Capers, Chopped Egg,
Lemons and Cream Cheese
\$14.00 per person

HOT ITEMS

Breakfast Burritos: Eggs, Peppers, Sausage, and Cheddar Cheeses,
Served with Salsa and Sour Cream
\$7.50 per person

Cinnamon Raisin French Toast or Buttermilk Pancakes served with
Whipped Butter and Warm Syrup
\$6.50 per person

Southern Style Biscuits and Sausage Gravy
\$3.50 per person

Cheese Blintzes with Fruit Toppings
\$4.50 per person

Buffet Action Stations

(Prepared by a Uniformed Attendant - \$95.00)

Belgian Waffle Station

Served with Fresh Whipped
Cream, Sweet Butter, Seasonal berries, Chocolate Chips and Vermont
Warm Maple Syrup
\$8.50 per person

Breakfast Griddle (Choose One)

Cuban Bread French Toast
Cinnamon Raisin French Toast
Classic Buttermilk Pancakes
Whole Wheat Pancakes
Served with Vermont Maple Syrup, Preserves and Seasonal Berries
\$8.50 per person

Omelet Station

Made to order with your choice of farm-fresh eggs, egg whites or egg
beaters
Fillings of Swiss cheese, cheddar cheese, country ham, bacon,
spinach, tomatoes, onions, mushrooms, peppers and asparagus
\$9.00 per person

Omelet Station Enhancements

Customize your Omelet Station to Include:
Blue Crab Meat, Serrano Ham, Key West Pink Shrimp, Smoked
Salmon
\$4.00 per person

Plated Served Breakfast

(Minimum of 10 people)

Menus include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, A Selection of Herbal Teas.
A Basket of Assorted Pastries with Butter and Fruit Preserves will be presented on each Table.

All American Breakfast

Scrambled Eggs with Honey Cured Ham and Aged Cheddar
Peppered Applewood Smoked Bacon
Country Sausage Links
Homestyle Skillet Potatoes with Sautéed Onions
And Peppers
Buttered Biscuit
Fresh Seasonal Fruit Salad
\$21.00 per person

Flavors of St Petersburg Breakfast

Scrambled Eggs with Chorizo and Queso Fresco
Yellow Rice and Black Beans
Toasted Cuban Bread
Mango and Papaya Salad
\$24 per person

Florida Lobster Eggs Benedict

Poached Eggs on Toasted English Muffin
Topped with Poached Florida Spiny Lobster
and Lemon Dill Hollandaise
Seared Heirloom Tomatoes, Red Onions, Fresh Oregano and Feta
\$26.00 per person

Bagel & Lox

Toasted Sesame Bagel
Whipped Cream Cheese
Smoked Salmon, Sliced Tomato, Onion, Capers, Chopped Egg,
Lemons
\$19.00 per person

Breakfast A la Carte Items

Beverages

| | |
|---|--------------------|
| Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Herbal Teas | \$60.00 per gallon |
| Choice of 2 Flavored Syrups | \$2.00 per person |
| Tazo Brewed Iced Tea | \$45.00 per gallon |
| Fresh Orange or Grapefruit Juices | \$44.00 per gallon |
| Cranberry and Apple Juices | \$44.00 per gallon |
| Lemonade or Fruit Punch | \$40.00 per gallon |
| Hot Chocolate | \$55.00 per gallon |
| Assorted Sodas | \$3.50 each |
| Bottled Water | \$3.95 each |
| Sparkling Water | \$4.25 each |
| Whole milk, Skim Milk or Chocolate Milk (Individual Servings) | \$3.00 each |
| Gatorade or Powerade | \$4.50 each |
| Red Bull or Sugar Free Red Bull | \$6.25 each |

Breakfast Items

| | |
|---|-------------------|
| Butter Croissants | \$32.00 per dozen |
| Assorted Breakfast Muffins & Breakfast Breads | \$33.00 per dozen |
| Assorted Bagels with Variety of Flavored Cream Cheese | \$33.00 per dozen |
| Assorted Doughnuts | \$22.00 per dozen |
| Sliced Fruit Tray | \$6.00 per person |
| Individual Yogurts | \$3.50 each |
| Individual Boxed Cereals with Milk | \$4.50 each |
| Whole Fresh Fruit | \$2.75 per piece |
| Freshly Baked Breakfast Sandwiches on a Croissant or Buttermilk Biscuit | |
| Scrambled Eggs and Cheese | \$32.00 per dozen |
| Scrambled Eggs, Sausage Patties and Cheese | \$36.00 per dozen |
| Scrambled Eggs, Country Ham and Cheddar Cheese | \$42.00 per dozen |

Specialty Breaks

(Minimum of 10 people)

Pricing Based on One Hour of Service

Bakery Blast

Mini Cupcakes
Brownie Squares
Lemon Squares
Baked Cookies
Whole, Skim, and Chocolate Milk
Coffee, Decaffeinated and Herbal Tea Selection
\$14.50 per person

Classic Candy Shop

Classic Candy selection
Freshly Popped Popcorn
Classic Sodas/Lemonade/Iced Tea
\$15.00 per person

7th Inning Stretch

Freshly Popped Popcorn
Cracker Jacks
Individual Bags of Peanuts
Mini Hot Dogs wrapped in Puff Pastries
Baked Soft Pretzels with Spicy Mustard
Lemonade & Iced Tea
\$15.00 per person

Power Me Up

Organic Juice & Smoothie Selection
Coconut Water, Vitamin Water
Assorted Granola, Protein & Power Bars, Vegetable Chips
Make-Your-Own Trail Mix
\$16.00 per person

Latin Food Truck

Jamon Croquetas
Miniature Cuban Sliders
Chicken Empanadas, Salsa Ranchero
Pastelitos, Guava and Cream-Cheese Filling
Tequenos with Tomato Dipping Sauce
Assorted Latin Sodas
\$21.00 per person

Mediterranean Mix

Hummus, Tzatziki, and Tabouli Salad
Country Olives, Vegetable Crudites,
Grilled Pita/Crostinis/Lavash
\$12.00 per person

Amazing Asian

Steamed Chili Edamame
Crab Rangoon (3 per person)
Wasabi Nut Trail Mix
Assorted Chai's & Teas

Executive Break Package

(10 person minimum)

Pricing For Each Break Based on One Hour of Service

Early Morning

Orange Juice

Assorted Breakfast Pastries

Butter and Preserves

Sliced Seasonal Fruit and Berries

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Herbal Tea Selection

Mid Morning

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection

Mid Afternoon

Choice of Homemade Cookies & Brownies

or

Assorted Dry Snacks

(Potato Chips & Dip, Tortilla Chips & Salsa, Pretzels)

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Herbal Tea Selection

\$38.00 per person

Buffet Lunch

(Minimum of 15 people)

Menus include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, A Selection of Herbal Teas

Pricing Based on One Hour of Service

Mexican Buffet

Pozole Soup
Tri-Color Corn Chips
Guacamole, Salsa, Sour Cream
Romaine Salad
Corn, Avocado, Tomato, Cilantro Vinaigrette
Arugula Salad
Spinach, Hearts of Palm, Avocado, Papaya
Fajita Chicken
Sautéed Peppers, Onions
Pork Carnitas
Cheese Enchiladas
Rock Shrimp Quesadillas
Roasted Corn, Flour Tortillas
Mexican Fried Rice
Chipotle Scented Black Beans
Tres Leches Cake
Mexican Wedding Cookies
Flan
\$35.95 per person

Regional Italian Buffet

Italian Wedding Soup
Caesar Salad
Baby arugula and frisée salad
Shaved fennel, red onion, white balsamic dressing
Marinated tomato-artichoke salad
Antipasto Display
Garlic Shrimp Pasta
Penne, Tomatoes, Basil, Spinach
Italian Herbed Salmon
Herbed Cream, Black Olives
Chicken Cacciatore
Pasta, Chicken Breast, Rustic Tomato Sauce
Roasted Vegetables of the Moment
Focaccia and Garlic Bread Sticks
Dessert
Tiramisu Squares
Italian Cookies
Cappuccino Mousse, Tiramisu and Mini
Cannoli
\$36.95 per person

Flavors of St. Petersburg Buffet

Traditional Black Bean Soup
Tropical Fruit Display
Tomato and Avocado Salad
Romaine, Hearts of Palm and Celery Salad
Cilantro Dressing
Flame Grilled Churrasco
Chimichurri
Fire Roasted Florida Snapper
Mango and Red Onion Salsa
Sweet Plantains
Yucca Fries
Yellow Rice and Season Vegetables
Guava Cheesecake
Bread Pudding with Dark Rum Sauce
\$38.95 per person

Mediterranean Buffet

Middle Eastern Spiced Red Lentil Soup
Tabbouleh Salad
Couscous, Cucumber, Mint Vinaigrette
Greek Salad
Romaine, Cucumber, Tomato, Black Olives, Feta Cheese, Lemon
Vinaigrette
Rosemary Chicken Kebabs
Garlic Paprika Grilled Salmon
Lemon Potatoes
Fragrant Couscous with Dried Fruits and Toasted Almonds
Balsamic Roasted Vegetables
Baklava Cheesecake
Mini Cannoli
\$37.95 per person

South American Deli

Yellow Tomato Gazpacho
Artisan Greens, Roasted Squash, Pepitas,
Mango Vinaigrette
Peruvian Potato Salad
Cilantro Crema, Queso Fresco
Crispy Adobo Snapper Wrap
Jicama Slaw, Flour Tortilla
Classic Cubano
Pulled Pork, Ham, Salami, Melted Swiss
Dijon Mustard
Roasted Turkey Baguette,
Boston Bibb Lettuce, Pepper Jack Cheese
Lemon Aioli,
Char Grilled Vegetable Focaccia
Queso Fresco, Chimichurri Mayonnaise
Dolce De Leche Cheesecake
Flan
\$39.95 per person

Executive Deli

Roasted Tomato Soup
Red Bliss Potato Salad with
Bacon Dijon Dressing
Fresh Field Greens
Raspberry Vinaigrette
Roasted Eggplant Wrap
Peppers, Goat Cheese, Tapenade
Roast Beef Baguette
Bibb Lettuce, Tomatoes, Aged White Cheddar
Grilled Pesto Chicken Wrap
Provolone, Arugula, Tomatoes,
Balsamic Reduction
N.Y Cheesecake
Triple Chocolate Cake
\$33.95 per person

Box Lunch Selections

All Box Lunch menus can be served as a plated meal for an additional \$5 per person

The Jannus Box Lunch

Cashew Chicken Salad
Raisins, Dried Cranberries,
Cashew Nuts, Croissant

The Al Lang Box Lunch

Turkey Club Wrap
Roasted Turkey, Smoked Bacon, Cheddar Cheese
Lettuce, Tomato, Red Pepper Flour Tortilla

The Whitted Box Lunch

Roast Beef Baguette
Bibb Lettuce, Tomatoes, Aged White Cheddar
Herbed Boursin, Rosemary Foccacia Bread

The Vegetarian Wrap Box Lunch

Roasted Eggplant Portabella Wrap
Peppers, Goat Cheese,
Tapenade, Spinach Tortilla

All Boxed Lunches Include:

*Gourmet Chips, Potato Salad, Nutrition Bar, Seasonal Whole Fruit
Fresh Baked Chocolate Chip Cookie
Bottled Water*

\$24.00 per person

We are pleased to provide your choice of beverage at an additional cost.

Plated Served Salad Luncheons

(Minimum of 10 people)

Menus Include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, A Selection of Herbal Teas

Salt & Pepper Gulf Shrimp Salad

Baby Romaine, Smoked Bacon, Roasted Tomato,
Honey-Passion Fruit Dressing
\$29 per person

Rotisserie Lemon Chicken Salad

Roasted Olives, Oven-Roasted Tomato, Candied Pecans,
Orange-Bourbon Vinaigrette
\$26 per person

Cumin Chicken, Tomato Feta

Spring Greens, Cucumbers, Red Onion, Kalamata Olives,
Citrus Vinaigrette
\$26 per person

Smoked Salmon Chopped Salad

Cucumbers, Tomatoes, Assorted Vegetables, Crisp Lettuce, Hard-
Boiled Egg, Bacon, Lemon-Thyme Vinaigrette
\$28 per person

Plated Served Luncheons

(Minimum of 10 people)

Menus Include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, A Selection of Herbal Teas

Add Iced Tea at \$2.50 per Person

SOUP

(Please Select One Soup OR Salad)

Black Beans Soup

Crisp Chorizo/Corn Relish

Roasted Tomato Basil Soup

Toasted Focaccia Croutons

Golden Lentil Soup

Toasted Cumin/Basmati Rice

Boston Style Clam Chowder

Traditional Oyster Crackers

Potato Leek Soup

Crispy Leeks

Chicken Noodle Soup

Pesto Baguette

SALAD

Arugula Salad

Spinach, Shaved Fennel, Red
Onion, White Balsamic Dressing

Spinach Salad

Pomegranate, Pumpkin Seed,
Pecans, Goat Cheese,
Raspberry Vinaigrette

Traditional Caesar Salad

Vine-Ripe Tomatoes,
Aged Parmesan Cheese,
Caesar Dressing

Wedge of Bibb lettuce

Manchengo Cheese, Shaved
Onions, Crisp Pancetta, Grape
Tomatoes, Azul Dressing

Mediterranean Garden Salad

Field Greens, Peppers, Red
Onions, Olive Tapenade,
Oregano, Feta Cheese,
Citrus Dressing

Roasted Marinated Beet Salad

Baby Arugula, Endive, Bleu
Cheese, Honey-Lemon
Vinaigrette

APPETIZER

(Upgrade Your Plated Lunch @ \$5.00 per Person)

BBQ Key West Pink Shrimp
& Corn Grits Chorizo, Avocado,
Tomato

Seared Scallops
Edamame Puree, Raspberry
Gastric

Chicken Satay
Balsamic Glaze, Fresh Basil,
Rosemary Marinara

Ahi Cheviche*
Peruvian Ceviche, Sweet Potato
Puree, Toasted Corn, Sriracha
Sauce

Prosciutto Wrapped Chicken
Asparagus, Sautéed
Mushrooms,

Pork Char Sue
Sweet Carrot Puree, Brussels
Sprout Slaw, Pickled Jicama

ENTREE

Marinated Churrasco Steak
Grilled Baby Gem Lettuce,
Salsa Criolla and Coriander
Chimichurri, Queso Fresco
\$38 per person

Bistro Tender Steak
Pan Seared, Caramelized
Onions and Portabella
Mushroom sauce, Parslied
Potatoes and Seasonal
Vegetables
\$38 per person

Grilled Mahi Mahi
Coconut Ginger Jasmine Rice,
Baby Bok Choy
Green Curry Sauce
\$36 per person

Garlic Paprika Grilled Salmon
Basmati Rice, Asparagus,
Saffron Aioli, Cilantro Lime
Crema
\$36 per person

Seared Florida Snapper
Mango Butter, Peruvian Purple
Potato and Corn Con Queso,
Baby Tomatoes and Herbs
\$38 per person

Grouper Florentine
Spinach, Tomato, Lemon
Couscous, Grilled Seasonal
Vegetables, Pernod Beurre
Blanc
\$39 per person

ENTRÉE (CONT.)

Seared Grouper

Sautéed Wild Mushrooms, Baby Arugula, Blistered Tomatoes, Orange Vinaigrette

Gnocchi Bolognese

Braised Short Rib, Slow Cooked Tomato Sauce, Italian Basil, Roasted Mushrooms, Parmesan
\$29 per person

Chicken Pasta Rustica

Spinach-Artichoke Linguini, Roasted Vegetables, Puttanesca Sauce
\$29 per person

Moroccan-Spiced Chicken

Minted Apricot Couscous, Sautéed Asparagus, Chili Chicken Jus
\$32 per person

Roma Pasta with Chicken

Pappardelle Pasta, Oma Tomatoes, Spinach, Artichoke, Basil and Feta Cheese White Wine Cream Sauce
\$29 per person

Eggplant Lasagna

Smoked-Tomato Coulis, Petit Arugula Salad
\$29 per person

DESSERT

(Please Select One)

Key Lime Pie

Raspberry Sauce

New York Style Cheesecake

Fresh Berries

Chocolate Cake

Strawberry Coulis

Baklava Cheesecake

Honey Citrus Glaze

Cinnamon Apple Pie

Carmel Cream

Mango Cheesecake

Limed Whipped Cream

RECEPTION

Reception Hors d'Oeuvres

Hors d'Oeuvres are priced on a per piece basis

Minimum of 25 Pieces per Item

These Items Can be Passed for a Fee of \$75 Per Attendant.

HOT

| | |
|---|--------|
| Spanakopita, Red Pepper Coulis | \$5.75 |
| Chicken Empanadas, Cilantro Crema | \$6.00 |
| Sea Scallops Wrapped in Bacon, Honey Glaze | \$6.30 |
| Pork Pot Stickers, Thai Peanut Sauce | \$5.75 |
| Balsamic Chicken Satay, Puttensca Sauce | \$6.60 |
| Brie & Raspberry tart | \$7.00 |
| Chicken Gyoza, Plum Sauce | \$5.75 |
| Crab & Brie in Phyllo, Mango Cream | \$6.60 |
| Asparagus Asiago Wrapped in Phyllo | \$6.60 |
| Hosin Glazed Duck Skewers, Bourbon Sauce | \$7.00 |
| Tandoori Chicken Skewers, Tzatziki Sauce | \$6.60 |
| Mediterranean Lamb Meatballs, Rosemary Tomato | \$7.00 |
| Ratatouille Beggar's Purse, Smoked Paprika Sour Cream | \$6.00 |
| Vegetable Samosa | \$6.00 |

COLD

| | |
|---|--------|
| Tomato & Avacado Bruschetta, Cilantro Crema | \$5.75 |
| Sesame & Sumac Ahi, Wasabi Cream | \$7.00 |
| Smoked Salmon, Capers Cream Cheese Crostini | \$6.60 |
| Marinated Tomato & Mozzarella Skewer | \$5.75 |
| Assorted Tea Sandwiches | \$5.00 |
| Grilled Asparagus Wrapped in Smoked Salmon | \$6.60 |
| Smoked Chicken with Guacamole and Crisp Flat Breads | \$5.75 |
| Asian Beef Tartare on Flat Bread | \$7.00 |
| Melon Prosciutto | \$6.60 |

Reception Stations

Uniformed Chefs are required for the following stations.

One Chef attendant for every 50 guests.

For each Chef, a \$95 fee will be assessed.

Pricing Based on One Hour of Service

Mexican Station

Sizzling Chicken and Beef Fajitas served with Sautéed Onions, Peppers, Portobello Mushrooms, Jalapeno Peppers, Shredded Cheddar-Jack, Shredded Lettuce, Salsa, Sour Cream, Guacamole, and Flour Tortillas
\$14.95 per person

Italian Station

Penne, Bowties and Tri Color Pasta, Basil Marinara, Roasted Garlic Cream, Pesto Sauce and Bolognese Sauce, Diced Tomatoes, Mushrooms, Peppers, Onions and Parmesan Cheese
Grilled Chicken and Sautéed Shrimp
Served with Garlic Bread, Focaccia and Breadsticks
\$15.25 per person

Caesar Salad Station with Antipasto Bar

Romaine Hearts, Parmesan Cheese, Tomatoes and Caesar Dressing
Toppings of Grilled Chicken, Blackened Shrimp
Served with an Buffalo Mozzarella, Grilled Vegetables, Marinated Artichokes, Italian Meats, Tomato Basil and Olives
\$15.95 per person

Mashed Potato Bar

Garlic Red Bliss Mashed, Spinach Mashed and Golden Mashed Potatoes with Sautéed Mushrooms, Roasted Garlic, Steamed Broccoli, Chopped Green Onions, Shredded Cheese, Sour Cream and Bacon, Grilled Chicken and Sautéed Shrimp
\$14.95 per person

Slider Station (Select two sliders)

Crispy Chicken Coleslaw
Crab Cake Chipotle Tarter
Beef Organic White Cheddar, Caramelized Onion, Aioli
Pulled Pork Pickles
\$15.25 per person

Chocolate Fountain Station

Diced Fresh Fruits, Pretzels, Mini Cookies and Marshmallows with a Chocolate Fountain
\$14.95 per person
(75 person minimum)

Bananas Foster Station

Bananas sautéed in a mixture of Rum, Brown Sugar and Banana Liqueur and served with Vanilla Ice Cream
\$11.95 per person

Viennese Dessert Station

Assorted Petit Fours, Miniature French Pastries, Chocolate Covered Strawberries, Biscotti, Chocolate Truffles and Fruit Tarts Coffee, Decaffeinated Coffee and Flavored Syrups with Whipped Cream, Chocolate Shavings, Toasted Almonds, Sugar Swizzle Sticks and Nutmeg
\$15.25 per person

Reception Displays

Imported and Domestic Cheese Display

Served with Assorted Crackers and French Bread
\$8.00 per person

Antipasto Display

Sliced Parmesan Prosciutto Ham and Sopressata Salami, Cappelletti
Ham, Sliced Italian Cheeses, Grilled Vegetables, Olive Display, Italian
Breads and Lavosh
\$16.00 per person

Fresh Seasonal Raw Vegetable Display

Served with Buttermilk Ranch and Bleu Cheese Dip
\$5.00 per person

Mediterranean Display

A Selection of Tabbouleh, Hummus and Grilled Vegetables, Calamata
Olives and Toasted Pita
\$7.00 per person

Brie En Croute

Wheel of Baked Brie Glazed with Honeyed Almonds served with
Sliced Baguettes and Raspberry Coulis
(Serves Approximately 20 Guests)
\$80 per wheel

Fresh Seafood Displays

Cocktail Shrimp, Snow Crab Claws, Herbed Roasted Littleneck Clams
and Herbed Mussels with Appropriate condiments
\$29.95 per person
Add Tuscan Marinated Lobster Tails at Market Price

Carving Stations

(Attendant Fee of \$95 per 75 people)

Roasted Charsui Glazed Pork Loin

Sweet Chili Sauce, Chinese Mustard and
Rolls

(Serves Approximately 30 Guests)

\$210.00 Each

Salmon En Croute

Layers of Sliced Fresh and Smoked Salmon
Boursin Cheese and Spinach Wrapped in
Puff Pastry with Basil Beurre Blanc

(Serves Approximately 20 Guests)

\$170.00 Each

Whole Roasted Suckling Pig

Glazed with Guava Calvados Sauce and
Served with Spicy Tropical Fruit & Apple
Chutney

(Serves Approximately 60 Guests)

\$400.00 Each

Whole Roasted Turkey Breast

Herbed Mayonnaise and Guava BBQ Sauce
Cranberry Mandarin Relish and
Rosemary Chestnut Stuffing

(Serves Approximately 40 Guests)

\$275.00 Each

Roasted Rack of Lamb

Macadamia Nut Crust with Mint Au Jus and Rolls
~6 racks

(Serves Approximately 40 Guests)

\$400.00 Each

Whole Gulf Coast Grouper or Red Snapper

Studded with Peppercorns, Ginger, Garlic,
Hot Sesame Oil and Thai Glaze, Brown Rice,
And Grilled Vegetables

(Serves Approximately 50 Guests)

\$400.00 Each

Whole Roasted Tenderloin of Beef

Served with Horseradish, Mustard and Rolls

(Serves Approximately 20 Guests)

\$360.00 Each

Whole Roasted Prime Rib

Served with Horseradish, Mustard and Rolls

(Serves Approximately 40 Guests)

\$360.00 Each

Whole Roasted Steamship

Served with Horseradish, Mustard and Rolls

(Serves Approximately 100 Guests)

\$600.00 Each

Bourbon Glazed Virginia Ham

Spicy Honey Mustard, Apricot, Prunes and
Almond Chutney and Rolls

(Serves Approximately 40 Guests)

\$350.00 Each

DINNER

Plated Served Dinners

(Minimum of 10 people)

Menus Include Choice of Salad, Chef Selection of Vegetables, Choice of Side, Rolls and Butter, Water, Iced Tea, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, A Selection of Herbal Teas, and Dessert

SALAD

(Please Select One)

Bayfront Salad

Mixed Greens Garnished with Tomatoes, Julienne of Carrots, Red Onions and Sprouts served with a Vinaigrette Dressing

Caesar Salad

Crispy Romaine Leaves Topped with Parmesan Cheese and Garlic Croutons Served with a Caesar Dressing

Spinach Salad

Baby Spinach Topped with Crumbled Bacon, Chopped Egg, Diced Red Onion and Tear Drop Tomatoes
Served with a Balsamic Vinaigrette Dressing

The Wedge

Iceberg Wedge Served with Tomatoes, Bacon Bits, Black Olives, Chopped Egg
Blue Cheese Dressing

Mediterranean

Crisp Iceberg and Romaine Lettuce, Cucumber, Tomatoes, Red and Green Peppers, Red Onions, Kalamata and Green Olive Tapenade, Oregano, Feta Cheese, Drizzled with Virgin Olive Oil and Red Wine Vinegar

Sun Coast Salad

Florida Hand Picked Field Greens, Belgium Endive, Mango, Hearts of Palm, Peach Segments, Curly Cucumbers and Carrots Sun-Dried Berry
Vinaigrette

ENTREE

(Exact Counts for Entrees are Required Three Business Days Prior to Event)

Garlic Paprika Grilled Salmon*

Basmati Rice, Asparagus, Saffron Aioli, Cilantro Lime Crema
\$45.95 per person

Rosemary Zinfandel Lamb Shank

Tomato-Feta Couscous, Rosemary Arrabiata Sauce
\$51.95 per person

Chicken Pasta Rustica

Spinach-Artichoke Linguini, Roasted Vegetables, Puttanesca Sauce
\$41.95 per person

Garlic Grilled Grouper

Spinach-Tomato & Pesto Angel Hair, Rosemary Arrabiata Sauce
\$51.95 per person

Pan Seared Scallops

Vegetable Lo Mein, Edamame Puree
\$51.95 per person

Butter Roasted Sea Bass

Spinach-Artichoke Linguini, Thyme Riesling Reduction, Sumac Oil
\$51.95 per person

Herb-crusted salmon

Potato-Leek Compote, Champagne sauce
\$42.95 per person

Chicken En-Croute

Chicken Filled with Spinach, Boursin Cheese
and Exotic Mushrooms wrapped in Phyllo
Seasonal Vegetables, Lemon Thyme Beurre Blanc
\$37.95 per person

Pan Seared Filet Mignon

Seared Filet Mignon topped with a Red Onion Confit and Wild
Mushroom Ragout
\$59.95 per person

Crab and Shrimp Stuffed Grouper

Sautéed Grouper Fillet stuffed with Crab Meat and Shrimp and topped
with a Lemon Herb Butter. Accompanied by a Key Lime Hollandaise
\$69.95 per person

Sea Bass

Oven Roasted Tuscan Marinated Sea Bass Filet topped with Warm
Bruschetta
\$59.95 per person

Fire-grilled Beef tenderloin

Yukon mashed potatoes, pearl onions, crimini, truffle jus
\$41.95 per person

Stuffed Roasted Breast of Chicken

Potato Gnocchi, Steamed Carrots, Roasted Chicken Jus
\$43.95 per person

DESSERT

(Please Select One)

Key Lime Pie

Chef's Special Recipe with Graham Cracker Crust and Whipped Cream

Carrot Cake

Layered Spice Cake with Cream Cheese Icing

New York Cheesecake

Garnished with Fresh Raspberry Sauce, Mint Leaf and Whipped Cream

Red Velvet Cake

Chocolate flavored layered Cake with Cream Cheese Icing

Dinner Buffets

Classic Italian

Mozzarella and Tomato Salad

Caesar Salad Station with Grated Parmesan, Tomatoes, Herb Croutons and Caesar Dressing

Antipasto Display - Italian Meats and Cheeses
Prosciutto with Fresh Melon, Assorted Grilled Vegetables, Marinated Artichokes, Sundried Tomato, Assorted Olives, Pepperocini, Anchovies and Hard Boiled Eggs, Garlic Bread, Breadsticks and Focaccia

Baked Ziti Pasta with Italian Sausage and Four Cheeses, Fresh Tomatoes, Basil and Marinara

Grilled Chicken Breast, with Linguini, Spinach, Artichoke Hearts and Tomatoes Fresca

Roasted Rosemary Parmesan Potatoes

Grilled Seasonal Vegetables with Pesto

Tiramisu, Hazelnut Cappuccino Mousse, Italian Pastries to include Mini Cannoli
Fruit Salad

\$64.00 per person

Pool Side Cookout

Spinach Salad Topped with Crumbled Bacon, Chopped Egg, Diced Red Onion and Tear Drop Tomatoes, Served with a Balsamic Vinaigrette Dressing

Classic Macaroni Salad

Creamy Cole Slaw

Off The Grill

Hamburgers, All Beef Hot Dogs and BBQ Chicken Breast, Grilled Italian Sausage & Peppers

Toppings Bar

American, Cheddar & Swiss Cheese Diced Onion, Lettuce, Tomatoes, Red Onion, Pickles Mustard, Ketchup, Mayonnaise, Sweet Relish

House Made Chili and Cheddar Cheese Sauce
Molasses Baked Beans Char-grilled
Corn on the Cobb with Whipped Butter

Apple Pie Assorted Cookies & Brownies

\$58.00 Per Person

Mediterranean Mixer

Antipasto Bar

Assorted Cured Meats, Cheeses, Marinated Olives, Grilled Vegetables, Fresh Baked Breads

Hummus Bar

House made hummus selection, Classic, Roasted Red Pepper, Olive and Sundried Tomatoes, Marinated Olives, Grilled Pita

Tabouli Salad

Bulgar Wheat, Cucumber, Tomatoes, Onions, Parsley, Mint, Lemon Dressing

Tomato Feta Spring Greens, Cucumbers, Red Onion, Kalamata Olives, Citrus Vinaigrette

Caesar Hearts of Romaine, Balsamic Tomatoes, Shaved Pecorino-Romano, Garlic Croutons, Caesar Dressing

Garlic Paprika Roasted Chicken
Saffron Aioli, Cilantro Lime Crema

Fusion Shrimp Pasta Rustica
Puttanesca Sauce

Garlic Grilled Mahi-Mahi
Rosemary Arrabiata Sauce

Spinach, Artichoke Linguini
Tomato, Feta Couscous
Pecorino, Garlic Broccoli

Tiramisu, Crème Brûlée Cheese Cake

\$64.00 per person

Miami BBQ

Mixed Greens and Baby Spinach
Crispy Bacon, Heart of Palm, Chayote, Tomato,

Black Bean and Corn Mojito Dressing and Chipotle Ranch Vinaigrette

Jicama-Mango Slaw, Cilantro-Lime Vinaigrette

Corvina Ceviche

Steamed Salmon, Banana Leaves, Fruit Salsa

Mojo Marinated Chicken Breast

Roasted Lechon Asado, Sour Orange
Mojo Onions

Herb Roasted Vegetable Kabobs

Yucca Fries

Roasted Sweet Potatoes

Key Lime Tart
Dulce de Leche
Guava Cheesecake

\$75 per person

Far East

Somen Noodles with Spicy Shrimp, Snow Peas, Red Chili, Ginger
Ponzu Sauce

Cucumber, Wakame, Red Cabbage, Soy Sesame Vinaigrette

Green Curry Beef Salad, Bean Sprouts, Mint, Tomatoes

*Wok Station

Edamame Fried Rice

Unsen Noodles (Thin Rice Noodles), Vegetable Stir Fry

*Carving Station

Soy Glazed Roasted Whole Chicken

Char Su Pork Loin

Served with Mushu Wrap

Hoisin Plum Sauce, Pickled Cucumber, Carrots

Small Plates

Sticky Honey Glazed Chicken Wings

Soy Braised Baby Back Ribs

Braised Pork Belly with Green Papaya Salad

Braised Prawns with Chili, Star Anis, Cinnamon, Lemon Grass and
Coconut Milk

\$85 per guest

Peruvian

Ensalada Limeña

Mix Greens, Heart of Palm, Queso Fresco, Yellow Corn and Cherry
Tomatoes, Sweet Aji Amarillo Vinaigrette

Quinoa Solterito

Red and White Quinoa, Mint, Lima Beans, Queso Fresco, Red
Peppers, Red Onions, Tomatoes, Cilantro, Choclo Corn, Olive Oil

Papa a la Huancaína

Idaho Potato, Aji Amarillo Cream, Peruvian Botija Olives and Hard
Boiled Egg

Ceviche Classico de Lenguado

Flounder in Leche de Tigre (Lime Marinate)

Red Onions, Sweet Potato, Choclo Corn

Seco de Res

North Peruvian Slow Cooked Beef Stew, Baby Carrots and Peas
Boiled Yucca, Cannellini Beans, Bacon

Picante de Marisco

Shrimp, Calamari, Sea Bass, Boiled Potatoes
Creamy Sauce

Aji de Gallina

Chicken Stew, Pecans and Cheese on a Bed of Potatoes

Chauffa Rice

Fried Rice, Oyster Mushrooms, Green Peppers, Beans Sprouts
Snow Peas, Ginger, Soy Sauce, Fried Egg Noodles

\$95 per guest

The Skyway

Mixed Greens garnished with Tomatoes, Julienne of Carrots, Red Onions and Sprouts served with a Vinaigrette Dressing

Cobb salad with Avocado, Blue Cheese, Bacon, Tomato, Egg and Mixed Greens Tossed in Our Vinaigrette

Pasta Salad with Plum tomatoes and shredded parmesan served extra-virgin olive oil, fresh basil, sun-dried tomato and served with Balsamic vinaigrette

Carved Prime Rib of Beef Au Jus with Horseradish Sauce (carver fee of \$95 may apply)

Grilled Breast of Chicken with a Dijonnaise Sauce

Seared Snapper Fillet topped with a Lemon Herbed Butter

Roasted Garlic Potatoes and Fresh Garden Veggies

Chef's Selection of Desserts

\$65.95 per person

HILTON ST. PETERSBURG BAYFRONT TERMS & CONDITIONS

All reservations and agreements are made upon and are subject to the rules and regulations of the Hotel and the following terms and conditions:

GUARANTEES

A final guarantee of the anticipated number of individuals to be in attendance must be received by the Hotel by 12 noon, 3 business days prior to the catered function. (Guarantees for Sunday, Monday and Tuesday functions are due by 12 noon on the Thursday prior.) This guarantee is not subject to reduction and is the minimum the group will be charged for the function. If no guarantee is received, the minimum number of attendees indicated on the contract, or the actual number of attendees (whichever is greater) will be considered guaranteed. The Hotel will be prepared to serve 5% over the guarantee.

GRATUITY & TAXES

All banquet charges are subject to a 23% gratuity. Florida State Sales Tax is applicable on the total charges. Labor charges, such as bartender fees, wait staff fees and room rental charges are taxable. Groups claiming tax exemption privileges must submit a copy of tax exemption form when contract is returned. A fifty-dollar (\$50.00) service charge will be applied to food and beverage functions of less than fifteen (15) people.

FUNCTION ROOMS

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to change room assignments should attendance drop or increase without prior notification. Function room rental is based on your entire function outline and anticipated revenues. Changes in your program and requirements may result in additional function room rental.

FOOD & BEVERAGE

All food and beverage prices are subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created. Hotel reserves the right to make reasonable substitutions in the unlikely event the specified items are unavailable. Determination of a "reasonable substitution" will be agreed upon by both parties.

It is our service policy to display our foods in an elegant, professional culinary manner. It is in that tradition that we support health codes which prohibit the removal of leftover food from a function. No food or beverage will be permitted to be brought into or taken out of the Hotel by the patron, patron's guests or invitees without advanced written approval by a senior Hotel Management representative.

If alcoholic beverages are to be served on the Hotel premises, (or elsewhere under the Hotel alcoholic beverage license), the Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcohol beverage license require the Hotel to (1) request proper identification of any person that appears to be of questionable age and to refuse alcohol beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcohol service to any person who, in the Hotel's sole judgement is under the influence of alcohol.

SECURITY

The Hilton St. Petersburg Bayfront employs a staff of security personnel to assist in its daily operation. The Hotel may request the customer obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel Management will be necessary at least thirty (30) days prior to arrival. Permission to provide your own security must be obtained at least thirty (30) days prior to your event. Hotel will require that such vendor, if approved, provide Hotel an indemnification agreement and proof of adequate insurance coverage. All outside security must report to our internal security personnel on a daily basis to coordinate activities.

PARKING

Parking Fees at the Hilton St. Petersburg Bayfront are \$16 per day. Parking is always based on availability. Parking garages and limited street parking are available for overflow parking. **PLEASE ADVISE YOUR ATTENDEES.**

ELECTRICAL REQUIREMENTS

Electrical and/or telephone requirements beyond the normal operating capacity of the hotel will be charged for accordingly and determined by material purchased and labor required.

AUDIO VISUAL EQUIPMENT & SERVICES

Audio Visual Connection, Inc. is the exclusive supplier of audiovisual and computer rental equipment and services at the Hilton St. Petersburg Bayfront. They will go to great lengths to ensure a successful conference. Due to contractual, liability and facility protection concerns; no outside audiovisual or computer rental company is permitted at the Hilton St. Petersburg Bayfront. Use of consumer equipment personally owned by the individual client or group is permitted. However, it is subject to pre-approval and requires the signing of an advance liability waiver and is subject to a surcharge of \$75 per item. Technical assistance and/or supplementary equipment requests regarding equipment owned by the individual client or group is available from Audio Visual Connection. Applicable labor and equipment rental charges will be assessed for these services. Use of the in-house sound system for equipment owned by an individual client or group carries a daily "activation, connection and usage" fee of \$75 per room/per day. This fee will be assessed in addition to the applicable surcharge. Cancellation of confirmed orders for audiovisual or computer rental equipment requires a 48 hour cancellation notice to avoid charges for the full amount of the equipment and services.

SET-UP CHARGES/ROOM CHANGE-OVERS

Functions that require room set-up change-overs after the room has been set will be assessed an additional set-up charge. In addition, there will be a one dollar (\$1.00) per person charge based on guarantee for any set-up changes made at the time of the function.