

BREAKFAST SPECIALTIES

The Following Selections are Served with Orange Juice, Assorted Breakfast Pastries, Butter & Preserves, Regular & Decaffeinated 100% Colombian Blend Coffee, and a Selection of Teas

Farm Fresh Scrambled Eggs with Fine Herbs
Served with Your Choice of Applewood Smoked Bacon, Maple Link Sausage, or Ham
Accompanied by Sautéed Breakfast Potatoes
\$ 15.95

Apple Cinnamon French Toast
Thick Sliced Texas French Toast, Apple Compote, and Warm Maple Syrup
Served with Maple Link Sausage
\$ 15.95

Individual Quiche Lorraine
Filled with Country Bacon, Leek, and Imported Gruyere, Served with Roasted Tomatoes and Breakfast Potatoes
\$ 16.95

Eggs Benedict
Poached Eggs Served on Warm English Muffins with Canadian Bacon
Enhanced with a Hollandaise Sauce and Asparagus Spears
\$ 17.95

Pan Roasted Vegetable & Potato Frittata
Served on Warm Focaccia Toast
Enhanced with a Mushroom Sauce
\$ 16.95

Mark Center Fruit Plate
Fresh Seasonal Fruit & Berries Served with Cranberry Orange Bread and Coconut Mango Yogurt Dip
\$ 15.00

Enhance Your Breakfast Service

Basket of Breakfast Breads
To Include Lemon Poppyseed, Cranberry Orange, and Banana Walnut
\$ 3.75

Freshly Made Cinnamon Rolls
With Warm Icing Served in a Basket
\$ 3.75

Seasonal Fruit Cup
Assortment of Fresh Cut Fruit
\$ 3.75

The highest price will be charged on split entrée menus

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.





Hilton
Alexandria Mark Center

PLAZA BREAKFAST BUFFET
(All buffets must have a minimum guarantee of 50 guests)

Selection of Chilled Orange, Grapefruit, & Cranberry Juices, Sliced Seasonal Fruit, and Berries

Scrambled Eggs

Applewood Smoked Bacon

Maple Link Sausage

Sautéed Breakfast Potatoes,

Freshly Baked Croissants

Danish and Muffins with Butter, Preserves, & Marmalade

Regular & Decaffeinated 100% Colombian Blend Coffee, and a Selection of Teas

\$ 18.75

Additional Buffet Selections

Fresh Baked Quiche

Choose one of the following:

Farmer's Vegetable, Lorraine (Bacon, Swiss & Leek), Sausage & Potato, or Broccoli & Cheddar

\$ 4.00

Breakfast Flatbreads

Choose one of the Following:

Ham & Cheese, Onion & Bacon, or Vegetarian

\$ 4.50

Texas Toast

Thick Sliced Texas French Toast

with Warm Maple Syrup

\$ 4.50

Assortment of Hot & Dry Cereals

Steele Cut Oatmeal, Assorted Dry Cereals,

Granola, and Yogurts

\$ 2.95

Eggs Benedict

Poached Eggs and Canadian Bacon on an English Muffin Topped with Hollandaise Sauce

\$ 4.95

Omelet Station

*With a Selection of Fillings to Include :
Ham, Cheddar, Swiss, Onions, Mushrooms,
Peppers, and Tomatoes*

(\$ 75.00 Chef fee required)

\$ 5.75

Belgian Waffles Station

*With Fresh Strawberry Sauce, Warm Maple Syrup, Fresh Whipped Cream,
and Mixed Berries*

(\$ 75.00 Chef fee required)

\$ 4.75

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



CONTINENTAL BREAKFAST SELECTIONS

Mark Center Express

*Selection of Chilled Juices
Seasonal Sliced Fruit & Berries
Assortment of Croissants, Danish, and Muffins
with Butter & Preserves
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
\$ 13.75*

New York Bagel Breakfast

*Selection of Chilled Juices
Seasonal Sliced Fruit
Assorted Yogurts
Variety of Bagels Served with Plain, Light
Vegetable, & Cranberry Walnut Cream Cheeses
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
\$ 14.25*

Corporate Continental

*Selection of Chilled Juices
Seasonal Sliced Fruit & Berries
Assorted Cereals & Milk, Mueslix
Assorted Toasted Bagels Served with Plain, Light
Vegetable, & Cranberry Walnut Cream Cheeses,
Assortment of Croissants, Danish, and Muffins with
Butter & Preserves
Regular & Decaffeinated 100% Colombian Blend
Coffee and a Selection of Teas
\$ 14.95*

Continental Breakfast Enhancements

Ham & Cheese Croissants

\$ 3.50

Sausage Biscuits

Pork or Turkey

\$ 3.50

Breakfast Sandwich

Egg, Canadian Bacon, & Cheese on English Muffin

\$ 3.50

Warm Cinnamon Rolls

With Warm Icing Served in a Basket

\$ 3.25

All breaks on this page are based on thirty-minute increments

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



BRUNCH SELECTIONS

Plated Brunch

Orange Juice
Assorted Breakfast Pastries, Butter and Preserves
100% Colombian Blend Coffee, Decaffeinated Coffee and Selection of Teas

Hot Monkey Bread Starter
Glazed Warm Sweet Dough with Cinnamon, Banana, Macadamia Nuts

Breakfast Duet

Traditional Eggs Benedict
Poached Egg Served on a Toasted
English Muffin with Canadian Bacon
and topped with Hollandaise

Farmer's Quiche
Filled with Fresh Vegetables
Scented with Rosemary

Fine Herb Potato Hash

Individual Fruit Platter
Small side of seasonal fresh fruit
\$ 19.50

Buffet Brunch - Light

Selection of Chilled Orange, Grapefruit and Cranberry Juices
Freshly Brewed 100% Colombian Blend Coffee, Decaffeinated Coffee and Selection of Teas
Sliced Season Fruit and Berries and Whipped Cream

Freshly Baked Muffins - Blueberry, Cranberry Orange, Bran and Raisin, Banana Nut
Freshly Baked Croissants and Danish with Butter, Preserves and Marmalade
Assorted Toasted Bagels served with Cranberry Walnut, Smoked Salmon and Plain Cream Cheeses

Omelet Station

With selection of fillings to include:
Ham, Cheddar, Swiss, Onions, Mushrooms, Peppers, Tomatoes
(\$ 75.00 Chef Fee required)

Fresh Baked Quiche
(Please choose one)

Farmer's Vegetable
Mushroom and Swiss

Sausage & Potato
Gorgonzola & Asparagus

Herbed Scrambled Eggs
Applewood Smoked Bacon & Maple Link Sausage
Breakfast Potatoes
\$ 25.00

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.





Hilton
Alexandria Mark Center

Buffet Brunch - Heavy

*Selection of Chilled Orange, Grapefruit and Cranberry Juice
Freshly Brewed 100% Colombian Blend Coffee, Decaffeinated Coffee and Selection of Teas
Sliced Season Fruit and Berries and Whipped Cream*

*Freshly Baked Muffins - Blueberry, Cranberry Orange, Bran and Raisin, Banana Nut
Freshly Baked Croissants and Danish with Butter, Preserves and Marmalade
Assorted Toasted Bagels served with Cranberry Walnut, Smoked Salmon and Plain Cream Cheeses*

Eggs Benedict or Florentine

Or

*Omelet and Eggs-to-Order Station
(Chef Attendant required at \$ 75.00)*

Or

*Belgium Waffle Station with Mixed Berries,
Whipped Cream, Maple Syrup, & Strawberry Sauce
(Chef Attendant required at \$ 75.00)*

*Herbed Scrambled Eggs
Applewood Smoked Bacon & Maple Link Sausage
Breakfast Potatoes*

Salads

(Please choose 3)

*Garden Green Salad with 2 Dressings
Chicken & Snow Pea Salad
Asian Seafood & Noodle salad
Wild Mushroom Potato Salad
Tuna Nicoise salad
Grilled Vegetable Salad*

Choice of Entrée

*Grilled Mahi Mahi with Fruit Salsa
Breast of Chicken Marsala
Peppercorn Filet of Beef Bordelaise
Penne Pasta Puttanesca
Dry Rubbed Pork Loin with Molasses Glaze
Chicken Breast Stuffed with Cornbread, Cranberries & Sage*

*Chef's Choice of Starch and Fresh Seasonal Vegetables
Assorted Dessert Pastries to Include French Pastries, NY Cheesecake,
Fresh Berries & Chilled White Chocolate Fondue, Tiramisu, Fruit Tarts
\$ 30.00*

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



REFRESHMENT SERVICE

<i>STARBUCKS House Blend Regular & Decaffeinated Coffee</i>	\$ 48.00 per gallon
<i>Regular & Decaffeinated 100% Colombian Blend Coffee</i>	\$ 43.00 per gallon
<i>Selection of TAZO Teas</i>	\$ 45.00 per gallon
<i>Spiced Iced Tea</i>	\$ 45.00 per gallon
<i>Fresh Lemonade</i>	\$ 46.00 per gallon
<i>Assorted Soft Drinks</i>	\$ 2.95 each
<i>Sparkling and Mineral Waters</i>	\$ 3.75 each
<i>Assorted Arizona Teas</i>	\$ 4.25 each
<i>Snapple Beverages</i>	\$ 3.75 each
<i>Starbucks Frappaccino</i>	\$ 4.25 each
<i>Whole, Skim and Chocolate Milk</i>	\$ 2.75 per pint
<i>Chilled Orange Juice</i>	\$ 22.00 per quart
<i>Assorted Chilled Juices</i>	\$ 18.00 per quart
<i>Fruit Punch with Fruit Garnish</i>	\$ 45.00 per gallon
<i>Hot Virginia Apple Cider</i>	\$ 36.00 per gallon
<i>Hot Chocolate with Whipped Cream</i>	\$ 40.00 per gallon
<i>Assorted Danish Pastries</i>	\$ 34.50 per dozen
<i>Freshly Baked Croissants</i>	\$ 34.50 per dozen
<i>Chocolate Croissants</i>	\$ 34.50 per dozen
<i>Brioche with Poppyseed Butter</i>	\$ 34.50 per dozen
<i>Assorted Scones</i>	\$ 34.50 per dozen
<i>Freshly Baked Muffins</i>	
<i>(Blueberry, Cranberry Orange, Bran and Raisin, Banana Nut)</i>	\$ 34.50 per dozen
<i>Assorted Toasted Bagels with Cream Cheese</i>	\$ 34.95 per dozen
<i>Sausage or Ham Biscuits</i>	\$ 34.95 per dozen
<i>Fresh Fruit Display with Whipped Cream</i>	\$ 5.00 per person
<i>Individual Assorted Yogurts</i>	\$ 2.95 each
<i>Mixed Nuts</i>	\$ 22.00 per pound
<i>Assorted Candy Bars</i>	\$ 1.75 each
<i>Freshly Popped Popcorn</i>	\$ 19.00 per pound
<i>Individual Terra Chips</i>	\$ 2.50 per bag
<i>Assorted French Pastries</i>	\$ 45.00 per dozen
<i>Assorted Homemade Cookies</i>	\$ 32.00 per dozen
<i>Assorted Italian Biscotti</i>	\$ 28.00 per dozen
<i>Raspberry or Lemon Fruit Squares</i>	\$ 28.00 per dozen
<i>Fresh Fruit Kabobs</i>	\$ 36.00 per dozen
<i>Fudge and Walnut Brownies</i>	\$ 32.00 per dozen
<i>Domestic and Imported Cheese Trays</i>	\$295.00 per 50 portions
<i>Vegetable Crudit� Platter</i>	\$275.00 for 50 Portions
<i>Whole Fresh Fruit</i>	\$ 1.75 each

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



INTERMISSIONS

Fitness Break

Whole Seasonal Fruit
Crispy Vegetable Crudite with Dips
Assorted High Protein Energy Bars
Flavored Mineral Waters & Individually
Bottled Specialty Juices & Snapple Teas
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
\$ 9.50 per person

At The Movies

Popcorn
Assorted Miniature Candy Bars
Twizzlers Licorice
Gummy Bears
Assorted Soft Drinks
Assorted Mineral Waters
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
\$ 9.00 per person

Stadium

Warm New York Pretzels with Deli Mustard
Cracker Jacks
Peanuts in the Shell
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
Old Dominion Root Beer
Assorted Soft Drinks
\$ 10.25 per person

Starbucks Break

Freshly Brewed Starbucks Coffee
Freshly Brewed Decaffeinated Starbucks Coffee
An Assortment of Tazo Teas and Starbucks Frappacinos
Starbucks Double Shots
Assorted Syrups to include: Amaretto, Vanilla, Caramel, Irish Crème
Fresh Biscotti
Fresh Baked Scones
\$ 10.50 per person
Add Starbucks Ice Creams \$3.00 each
Add Tazo Chai \$1.00 per person

All breaks are based on thirty-minute increments.

A \$ 75.00 service fee will be added for groups with less than 50 guests.

All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.

Campfire
Rice Krispy Treats
S'mores
Pop Tarts
Assorted Soft Drinks
Assorted Mineral Waters
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
\$ 9.50 per person

Big Chill

Assorted Haagen Daazs Ice Cream Bars
Ice Cream Sandwiches
Frozen Fruit Squares
Assorted Soft Drinks
Assorted Mineral Waters
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
\$ 10.25 per person

Milk Money

Fudge Nut Brownies
Home Baked Chunky Chocolate Chip,
White Chocolate Macadamia Nut,
Honey Raisin Oatmeal Cookies
Ice Cold Milk
Assorted Soft Drinks
Assorted Mineral Waters
Regular & Decaffeinated 100% Colombian
Blend Coffee, and a Selection of Teas
\$ 9.50 per person





Hilton

Alexandria Mark Center

LIGHT LUNCHEONS

*Light Luncheons are Complimented with Dessert,
Regular & Decaffeinated 100% Colombian Blend Coffee and a Selection of Teas*

Grilled Steak Salad

Chilled Sliced Sirloin over Hearty Mixed Greens, Fingerling Potatoes, Smoked Mozzarella, Tomato Wedges, Caramelized Onions, and Peppercorn Ranch Dressing
\$ 23.00

Smoked Turkey Sandwich

*Turkey and Cheddar Cheese with Cranberry Chutney, Red Onion, & Sprouts on Sesame Flat Bread
Served with Roast Mushroom Potato Salad*
\$ 24.00

Grilled Salmon & BLT Salad

*Diced Bacon, Lettuce, and Tomatoes with Grilled Salmon Served on a Bed of Mixed Greens
Finished with a Buttermilk Dressing & Roasted Croutons*
\$ 24.00

Grilled Chicken Sandwich

*Grilled Breast of Chicken and Asiago Cheese, With Robust Greens and Roasted Garlic Vinaigrette
Presented on Sun-Dried Tomato Focaccia
Served with Artichoke & Red Pepper Salad*
\$ 22.00

Tenderloin of Beef Croissant

*Grilled Sliced Tenderloin on a Freshly Baked Croissant with Horseradish Mayonnaise
Served with Buttermilk Peppercorn Potato Salad*
\$ 24.25

Stir Fry Eggplant and Baby Bok Choy Wrap

With Sweet Peppers, Sprouts, and Onions in a Spinach Tortilla
\$ 22.00

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.





Hilton
Alexandria Mark Center

PLATED LUNCHEON MENU

Luncheon Entrees are served with Appetizer, Potato or Rice, Chef's Selection of Vegetable, Assorted Rolls & Butter, Dessert, Regular & Decaffeinated 100% Colombian Blend Coffee, and a Selection of Teas

Appetizers
(Please Select One)

Hilton Alexandria Signature House Salad

Soup du Jour

Baked Potato Soup Flavored with Green Chilies

Fresh Arugula Salad with Charred Corn, Roasted Red Peppers, Pecorino Romano Cheese, and Roasted Garlic Vinaigrette

Broccoli & Cheddar Cheese Soup

Classic Caesar Salad

Sliced Tomato & Fresh Mozzarella Salad

Spinach Salad with Warm Bacon Dressing

Lunch Desserts

Tiramisu

Chocolate Pyramid Mousse Cake

Tropical Fruit Napoleon

New York Style Cheesecake with Strawberries

Individual Apple Tart

Individual Fruit Tart

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



Entrées

Eastern Shore Crab Cakes
Served with Yellow Pepper Coulis
\$ 27.95

Pan Seared Rockfish
Pan Seared with a Lobster
Scented Bordelaise Sauce
\$ 27.25

Chesapeake Grille
Filet of Beef and Sautéed Citrus-Infused Shrimp
Served with Cabernet Demi-Glace
\$ 29.50

Herb Roasted Chicken Breast
Served with a Forest Mushroom Ragout
\$ 24.25

Slow Roasted Pork Loin
Dry Rubbed Medallions with an
Apple & Red Onion Compote
\$ 24.25

Tuscany Roulade of Chicken
Sun-dried Tomatoes, Fresh Basil, and
Fresh Mozzarella, Served with a
Roasted Tomato Fondue
\$ 24.75

Petit Filet of Beef
Served with Porcini Mushrooms & Truffle Oil
\$ 28.50

Veal and Forest Mushroom Meatloaf
Served with a Hearty Pan Gravy
\$ 25.00

Rosemary Roasted Breast of Chicken
Prosciutto Ribbons, Fresh Mozzarella,
and Roasted Garlic Sauce
\$ 24.25

Chicken Breast
Stuffed with Cornbread, Cranberry, and Sage,
Complimented with Pan Gravy
\$ 24.25

Roast Top Sirloin of Beef
Herb Crusted Top Sirloin
Enhanced with Mushroom Demi-Glace
\$ 27.50

Grilled Canadian Salmon
Served with Chipotle Barbecue Glaze
\$ 26.50

Asian Stir Fry
A Variety of Seasonal Vegetables
Stir Fried with Lemon Gras & Ginger
Served on Jasmine Rice
\$ 24.25

The highest price will be charged on split entrée menus

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.





LUNCH BUFFET SELECTIONS

All Buffets include Regular & Decaffeinated 100% Colombian Blend Coffee and a Selection of Teas
(Minimum of 25 guests required)

(All Buffets are based on two hours)

Washington Deli Lunch

Roasted Red Bliss Potato Salad

Asian Noodle Salad

Black Bean Salad

Garden Green Salad with Light Ranch & Italian dressings

Sliced Fresh Fruit

Virginia Ham, Roast Turkey Breast, Corned Beef, & Rare Roast Beef
Selection of Domestic & Imported Cheeses

Lettuce, Tomatoes, Onions, Pickles, Olives, & Peppers

Whole Wheat, Deli Rye, Kaiser Rolls, & Assorted Breads

Assorted Cakes & Pies
\$ 26.25

Asian Lunch

Cucumber Salad with Cilantro & Rice Vinaigrette

Cellophane Noodle Salad

Thai Cabbage Salad

Kung Pao Chicken

Top Round of Beef Sautéed in Lemon Grass, Onions, and Peppers

Steamed Grouper with Soy, Rice Wine Vinaigrette, Ginger, and Scallions

Lightly Curried Vegetables
Jasmine Rice

Rolls & Butter

Fortune Cookies with Chocolate Fondue & Whipped Cream
Banana and Macadamia Nut Torte
\$ 28.50

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.





Hilton
Alexandria Mark Center

LUNCH BUFFET SELECTIONS (continued)

All Buffets include Regular & Decaffeinated 100% Colombian Blend Coffee and a Selection of Teas

Mediterranean Lunch

*Caponata Salad
Tucson Bean & Tuna Salad
Greek Salad*

*Moroccan Spice Rubbed Chicken with Mediterranean Lemon Sauce
Pasta Genovese Tossed with Pesto, Haricot Verts, Potatoes, and Pine Nuts
Baked Filet of Fish a la Provincial with Garlic,
Fresh Tomatoes, Capers, Basil, and Olive Oil*

*Israeli Cous Cous
Mediterranean Vegetable Medley*

Focaccia, Lavash

*Baklava & Assorted Desserts
\$ 28.25*

Caribbean Lunch

*Sweet Potato Salad
Black-Eyed Pea Salad
Spinach, Mango, and Papaya Salad with Candied Ginger Vinaigrette*

*Havana Style Roast Pork Lion, Citrus Flavored and Served with a Roasted
Garlic Sauce
Island Jerk Chicken
Grilled Mahi Mahi with Pineapple Papaya Salsa*

*Coconut Rice
Caribbean Vegetable Mélange*

Rolls & Butter

*Maple Ginger Flan
Pineapple Upside-Down Cake
\$ 28.00*

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.





Hilton
Alexandria Mark Center

LUNCH BUFFET SELECTIONS (continued)

All Buffets include Regular & Decaffeinated 100% Colombian Blend Coffee and a Selection of Teas

Plaza Lunch

Soup du Jour

Tossed Salad Bar with Assorted Dressings

(Please Select Two Entrees)

Stuffed Chicken Saltimbocca

Tenderloin Tips with Mushrooms

Beef & Broccoli Stir-Fry

Stuffed Sole Florentine

Roast Pork Loin with Apples

Blackened Red Fish

Herb Roasted Chicken with Creole Mustard Sauce

Sliced Breast of Turkey with Stuffing and Gravy

Penne Pasta with Fresh Tomatoes, Kalamata Olives, Pine Nuts, & Basil

Chef's Selection of Vegetables and Starch

Freshly Baked Rolls & Butter

Variety of Cakes, Pies, & Mousses

\$ 28.25

Mark Center Grille

Soup du Jour

Oriental Bean Sprout Salad

New Potato Salad

Marinated Vegetable Salad

Asian Noodle Salad

Imported Cheese Display

Chilled Roast Tenderloin

Grilled Marinated Tuna

Sliced Grilled Breast of Chicken

Selection of Sun-Dried Tomatoes, Mayonnaise,

Dijon Mustard, and Honey Horseradish

Whole Wheat, Deli Rye, Kaiser Rolls, & Assorted Breads

Assorted Dessert Pastries

\$ 28.50

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



LUNCH BUFFET SELECTIONS (continued)

All Buffets include Regular & Decaffeinated 100% Colombian Blend Coffee and a Selection of Teas

Express Lunch

Soup Du Jour
Dijon Red Bliss Potato Salad
Garden Vegetable Pasta Salad

Pre-Made Assorted Sandwiches to Include:

Double-Decker Dagwoods
Ham, Turkey, and Swiss Layered
on Marble Rye with Cole Slaw &
Russian Dressing

Assorted Paninis
Grilled Vegetable, Fresh
Mozzarella & Basil, Smoked
Turkey & Brie with Spicy Dijon
& Lingonberries

Grilled Chicken Caesar

Crisp Romaine Lettuce, Chicken Strips, & Provolone Cheese
Wrapped in a Sun-Dried Tomato Flour Tortilla

Assorted Cakes, Pies & Cookies
\$ 27.50

Express Lunch II

Soup Du Jour
Peppercorn Buttermilk Potato Salad
Grilled Vegetable Salad

Pre-Made Assorted Sandwiches to Include:

Turkey & Cheddar Cheese
With Cranberry Chutney, Red
Onions, and Sprouts on Sesame
Flat Bread

Grilled Chicken Waldorf
Crisp Iceberg Lettuce, Chicken
Strips, Apples, and Blue Cheese
wrapped in a Spinach Tortilla

Grilled Chicken
With Muenster Cheese, Garlic
Mayo, and Romaine
Lettuce on a Panini

Shaved Roast Beef
and Asiago Cheese
With Crisp Bacon Crumbles and
Horseradish Sauce

Assorted Cakes, Pies & Cookies
\$ 27.50



RECEPTIONS

Hors d'oeuvres

Crudité Display

*Crisp Raw Vegetables
With Ranch & Roasted Red Pepper Aioli
\$275 per 50 portions*

Fresh Fruit Display

*Sliced Seasonal Fresh Fruit
Served with a Coconut Mango Dip
\$295 per 50 portions*

Italian Regional Antipasto Display

*Aged Provolone, Genoa Salami, Bocconcini
Mozzarella, Marinated Artichokes, Assorted
Olives, Shaved Parmesan Cheese, Pepperoni,
Sun-Dried Tomatoes, Cherry Peppers, Cappicola
Ham, Pepperoncini, Sweet Roasted Peppers
Served with Assorted Crostini, Breads, & Grissini
\$325 per 50 portions*

Crostini Station

*An Assortment of Bruschettas
Served with Tomatillo and Jicama,
Pineapple & Mango, Roma Tomatoes &
Bermuda Onions, Green & Black Olivadas,
Apple, Celery and Walnut Salsas,
Mandarin Duck & Scallions
\$275 per 50 portions*

Grilled Vegetables

*Marinated and Roasted Red and Green
Bell Peppers, Eggplant, Yellow Squash,
Scallions, Zucchini and Onions with
Extra Virgin Olive Oil, Herbs and Garlic
\$275 per 50 portions*

Sushi Display

*Japanese Delicacies to Include:
Tuna, Salmon, Maki Rolls and California Rolls
Served with Pickled Ginger,
Wasabi and Soy Dipping Sauces
\$350 per 50 portions*

IMPORTED AND DOMESTIC CHEESE DISPLAY

*To Include a Combination of Sliced, Cubed and
Wedged Tillamook Cheddar, Swiss, Monterey
Jack, Smoked Gouda, Boursin, & Gorgonzola
Cheeses Served with a Red Pepper Humus, Sliced
Baguettes and Carr's Water Crackers
\$295.00 per 50 portions*

Smoked Seafood Station

*Smoked Salmon, Oysters, Scallops,
Trout and Shrimp Served with Chopped Eggs,
Capers, Red Onions, Pumpnickel
Diamonds & Scallion Cream Cheese
\$350 per 50 portions*

Bourbon Baked Brie

*Encrusted with Roasted Cinnamon Apple Chutney
\$100 per wheel (serves approximately 25)*

Iced Seafood

(by the piece)

Iced Jumbo Shrimp \$3.75

Blue Point Oysters \$3.75

Littleneck & Topneck Clams \$3.00

*With Spicy Cocktail Sauce, Lemon Crowns,
Fresh Black Pepper & Tabasco Sauce*



Carving Stations

(Each Station Requires a Chef Attendant at \$ 75.00 Each)

Whole Roasted Turkey

*Served with Plain and Jalapeno Corn Muffins,
Cranberry Mayonnaise and Country Mustard*
\$275 per 50 portions

Roasted Steamship Round of Beef

*Served with Country Mustard, Horseradish
and Silver Dollar Rolls*
\$625 per 150 portions

Baked Virginia Ham

*Served with Homestyle Biscuits and
Sugar Cane Syrup Mustard*
\$345 per 50 portions

New York Strip Loin

*With Roasted Garlic Glaze and
Silver Dollar Rolls*
\$295 per 25 portions

Roast Tenderloin of Beef

*Carved Tenderloin of Beef
Served with Horseradish Mayonnaise
and Silver Dollar Rolls*
\$325 per 25 portions

Leg of Lamb

*Marinated in Lemon, Olive Oil, Coriander and
Oregano and Grilled to Perfection Served with
Lavash, Mini Pitas and Cucumber Yogurt Sauce*
\$275 per 50 portions

Beef Wellington

*Tenderloin of Beef Encrusted in a Puff Pastry
Served with Mushroom Duxelle &
Pate, and Horseradish Sauce*
\$425 per 50 portions

Authentic Texas BBQ Brisket

*Served with a Sweet Shallot & Habanero BBQ
Sauces Accompanied by Flour Tortillas
& Silver Dollar Rolls*
\$285 per 25 portions

Canapé Selections

Asparagus & Proscuitto Breadsticks

Salami and Herb Coronet

Bliss Potato with Sour Cream & Caviar

Roasted Red Pepper Crostini

Deviled Eggs with Caviar

Belgian Endive with Herb Cheese

\$250.00 per 100 pieces

California Vegetable Roll

Toasted Pecan & Gorgonzola Napoleons

Smoked Chicken with Onion Compote

Tarragon Chicken in a Phyllo Cup

Caprese Skewers

Figs with Capicola Ham

\$275.00 per 100 pieces

Goat Cheese Bruschetta

Roasted Potabello with Olive Tapenade

Smoked Salmon Rose on a Bagel Chip

Chipolte Shrimp Salad on Corn Tortillas

Cajun Tuna with Wasabi Aioli

Carpaccio Crostini, Red Pepper & Basil Oil

Salt Cured Foie Gras on Toast Points

Smoked Salmon Mousse on Endive

Curried Crab in Phyllo

Crab Ceviche

\$300.00 per 100 pieces

A \$75 service fee will be added for groups with less than 50 guests.

All prices are subject to a 20% taxable service charge and applicable city and state tax and can change without notice.



Hot Stations

(Each Station Requires a Chef Attendant at \$ 75.00 Each)

Pasta

*Farfalle Putanesca - Sautéed in Olive Oil,
Garlic, Anchovies, Capers, & Fresh Tomatoes
Penne Genovese - Tossed with Pesto, Haricots,
Verts, Potatoes and Pine Nuts
Wild Mushroom Ravioli - with
Gorgonzola Cream Sauce
\$550 per 50 portions*

Tempura

*Chicken Breast, Gulf Shrimp, Mushrooms,
Zucchini, Lotus Root and Broccoli
Dipping Sauces include Sweet & Sour and
Ginger Soy
\$525 per 50 portions*

Wok Stir-Fry

*Szechwan Beef Proper - Sliced Beef, Chili
Peppers & Carrots in a Sweet & Spicy
Szechwan Sauce with Steamed Rice Served in a
Chinese Paper Carton
\$525 per 50 portions*

Shrimp Scampi

*Jumbo Gulf Shrimp Sautéed with Garlic &
White Wine Served on a Bed of Tri Colored Orzo
\$625 per 50 portions
(Three Pieces of Shrimp per Portion)*

Grilled Flatbreads

*Hand Rolled Wood Fire Grilled Flat Breads
Margherita – Fresh Tomato,
Mozzarella & Basil Leaves
Mediterranean – Grilled Eggplant,
Hummus & Mint Leaves
Barbecue – Grilled Flank Steak, Peppers,
Red Onions & Ancho BBQ Sauce
\$575 per 50 portions*

Wild Mushroom Risotto

*Risotto Simmered to Order with Forest
Mushrooms and White Wine Served in a
Wheel of Reggiano Parmigiano
\$475 per 50 portions*

Hot Hors D'oeuvres

*Parmesan Artichoke Hearts
Petite Quiche Lorraine
Petite Cajun Shrimp Quiche
Fried Mozzarella Batons
Spanikopita
Brie with Raspberry & Almonds
Dill Cheese Puffs
New Potatoes Stuffed with Feta,
Green Olives & Pine Nuts
Grape Walnut and Brie Tartlets
\$275.00 per 100 pieces*

*Wild Mushroom Beggars Purse
Tuna
Maryland Crab Cakes
Bourbon Bacon Wrapped Shrimp
Corn and Conch Fritters*

\$325.00 per 100 pieces

*Macadamia Nut Chicken Tenders
Mini Chicken Pot Pies
Thai Beef or Chicken Satay
Cheese Steak,
Sherpards Pie
Cajun Cassoulet in a Phyllo Cup
Steamed Potstickers with a Ginger Soy Dip
Mushroom Caps with Texas Spiced Sausage
Vegetable Spring Rolls
Warm tart of Boursin & Goat Cheese
\$300.00 per 100 pieces*

*Mini Cuban Sandwiches
Chicken Saltimboca
Salmon with Dill Garlic Butter in Phyllo
Miniature Beef Wellington
Dry Rubbed BBQ Ribs*

A \$75 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge and applicable city and state tax and can change without notice.





Hilton
Alexandria Mark Center

DINNER

Entrées are served with Appetizer, Potato or Rice, Chef's Selection of Vegetable, Assorted Rolls & Butter, Dessert, Regular & Decaffeinated 100% Colombian Blend Coffee, and a Selection of Teas

Salads

(Please Select One)

Hilton Alexandria Signature House Salad
*Field Greens Served with
Dry Cranberries & Walnuts
Served with a Citrus Basil Vinaigrette*

Baby Spinach, Frisée, and Watercress
With a Truffle Vinaigrette

Spring Bibb Salad
*With Artichoke Hearts, Smoked Salmon
Concassée, & Lemon Lime Cream Dressing*

Fresh Field Greens
*With Sliced Pears, Blue Cheese & Walnuts
Served with a Balsamic Vinaigrette*

BLT Salad
*Bourbon Cured Bacon Presented in a Radicchio
Cup with Peppercorn Buttermilk Dressing*

Caesar Salad
*With Seasoned Herb Croutons
and Traditional Caesar Dressing*

Additional Enhancements

Chilled Gazpacho
With Baby Shrimp
\$ 5.50

Black Sesame Shrimp
*On a Bed of Steamed Rice & Julienne
Vegetables, with a Spicy Asian Glaze*
\$ 9.00

Three Cheese Ravioli
With Roasted Tomato Sauce & Shaved Parmesan
\$ 8.00

Vietnamese Lemon Grass Soup
With Vegetable Dumplings
\$ 5.50

Maryland She Crab Bisque
\$ 6.00

Velvety Lobster Bisque
\$ 6.00

Wild Mushroom Tower
*Vol-au-Vent Filled with Wild Mushrooms,
Maytag Blue Cheese, Sherry, Cream,
Shallots, & Demi-Glace*
\$ 8.00

Wild Mushroom Hot & Sour Soup
\$ 4.50

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



Entrées

Roasted Chicken Roulade

*Served with Boursin Cheese, Spinach Leaves,
& Sun-Dried Tomatoes,
With a Chive Basil Cream Sauce
Accompanied by Red Pepper & Basil Risotto
\$ 36.00*

*Hints of ripe fruit and buttery notes make Fess
Parker Chardonnay a perfect compliment*

Roulade of Young Turkey

*Served with a Cornbread, Sausage &
Cranberries, with an Apple Sage Reduction
Accompanied by Buttermilk Chive Mashed
Potatoes
\$ 37.00*

*Try Gallo of Sonoma Zinfandel
for a thoroughly American match*

Pan Roasted Supreme of Chicken

*With Morel Mushrooms & a Sherry Wine Sauce
Accompanied by Long Grain & Wild Rice Pilaf
\$ 38.00*

*Complex melon and tropical flavors of Penfolds
Koonunga Hill Chardonnay flatter this dish*

Citrus Roasted Duck Breast

*Served with a Blackberry & Ginger Essence
Accompanied by Jasmine Rice
\$ 39.00*

*Napa Ridge Pinot Noir, with its soft spice and
berry flavors, makes the perfect accompaniment*

Grilled French Breast of Chicken

*With Pancetta Shallot Marmalade and Tomato
Cous Cous
\$ 39.00*

*May we suggest the Domaine de Saint-Laurent
L'Abbaye Pouilly Fumé*

Sliced Tenderloin of Beef

*With Mushroom & Herb Stuffing
and a Merlot Demi-Glace
Accompanied by Dauphinois Potatoes
\$ 47.00*

*Lush, ripe fruit flavors with spicy oak make
Sterling Vintner's Merlot an ideal choice*

Grilled Filet of Beef

*With a Black Truffle Sauce
and Duchess Potatoes
\$ 47.00*

*Robert Mondavi Napa Valley Merlot provides
the silky elegance for which this filet calls*

Rosemary Grilled New York Strip

*With a Red Wine & Roasted Garlic Sauce
Accompanied by Truffle Mashed Potatoes
\$ 46.00*

*Villa Mt Eden Cabernet Sauvignon has the spice
to hold up to this flavorful steak*

Medallions of Veal

*With Sage Risotto and Marsala Cream
\$ 52.00*

*Soft and Stylish Villa Antinori Chianti
enhances the rich sage flavor*

Wild Mushroom & Red Pepper Beggars Purse

*Served on a Bed of Charbroiled Vegetables
\$ 36.00*

*Chateau St Jean Merlot features the perfect
toasted oak and dark fruit flavors*

*The highest price will be charged
on split entrée menus*



Entrées (continued)

Hummus Crusted Vegetable Medley
Spinach and Cauliflower Tabbouleh and Fried
Grape Leaves
\$ 36.00

*Deep with flavor, yet delicate and fresh, Bollo
Pinot Grigio is the natural choice*

Pistachio Crusted Salmon
With Yellow Pepper Coulis and
Steamed Jasmine Rice
\$ 38.00

*Rich and full-bodied Louis Jadot Pouilly Fuisse
awakens hidden flavors*

Pan Seared Sea Scallops & Garlic Shrimp
With Chive Lemon Butter & Fried Caperberries
Accompanied by Lobster Risotto
\$ 41.00

*Full bodied and elegant Concha Y Toro Casillero
del Diablo provides the right touch*

Sautéed Red Snapper
With Garlic Roasted Red Peppers
and a Yellow Pepper Coulis
Accompanied by Roasted Red Bliss Potatoes
\$ 39.00

*Crisp Brancott Sauvignon Blanc is the perfect
match with its fruit intensity*

Tea Smoked Filet of Red Snapper
Jasmine Fried Rice, Roasted Oyster
Mushrooms, and Curry Butter Sauce
\$ 39.00

*With tropical fruit flavors, Brancott Gisborne
Reserve Chardonnay makes an excellent pairing*

*The highest price will be charged
on split entrée menus*

Petit Filet of Beef & Crab Cake
Filet Complimented with a Peppercorn Sauce,
Crab Cake Served with Old Bay Butter
Accompanied by Tourne Potatoes
\$ 49.00

*Medium to full bodied Wyndham Estates Shiraz
is a good accompaniment to both*

Petit Filet of Beef & Stuffed Lobster
Filet Complimented with Half Lobster
Stuffed with Crab, Enhanced with
Brandied Lobster Butter
Accompanied by Tourne Potatoes
\$ 52.00

*Toasted oak and vanilla notes make Robert
Mondavi Napa Cabernet Sauvignon a natural*

Petit Filet & Colossal Garlic Prawns
Complimented with a Red Wine & Garlic Sauce
Accompanied by Parisian Potatoes
\$ 49.00

*The intense fruit and soft spice of La Vita
Lucente Sangiovese /Merlot compliment well*

Petit Filet & French Breast of Chicken
Horseradish Potato Cake
and Cabernet Reduction
\$ 47.00

*With French Oak aging, Gallo of Sonoma
Cabernet Sauvignon is the one*

Boneless Salmon Steak & Petit Filet
Served with Sauce Pernod
Accompanied by Fingerling Potatoes
\$ 47.00

Frei Bros. Winery Pinot Noir is the one





Hilton
Alexandria Mark Center

Desserts
(Please Select One)

Tiramisu
With Espresso Anglaise Sauce

Mango Mousse
With Chocolate Lace

Key Lime Tart
With Coconut Citrus Cream

New York Style Cheesecake

Chocolate Mousse Pyramid

Seasonal Berries
In a Decorative Chocolate Leaf

Warm Chocolate Cake

Brandied Apple Strudel
With Calvados Sauce

Mango Passion Fruit Bavarian

Cappuccino Mousse
In a Chocolate Demitasse Cup

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



DINNER BUFFET SELECTIONS

All Entrées are served with Appetizer, Chef's Selection of Vegetable, Potato or Rice, Assorted Rolls & Butter, Dessert, Regular & Decaffeinated 100% Colombian Blend Coffee and a Selection of Teas

Salads

(Please Select Three)

*Hilton Alexandria
Signature House Salad*

Caesar Salad

Asian Noodle Salad

*Red Bliss Roasted
Potato Salad*

Thai Cabbage Salad

Grilled Vegetable Salad

*Peppercorn Buttermilk
Potato Salad*

Israeli Cous Cous Salad

Marinated Antipasto Salad

Apple Mango Salad

*Haricot Verts with
Feta Cheese*

Asian Seafood Salad

Buffalo Chicken Salad

*Wild Mushroom Potato
Salad*

Entrées

*Balsamic Chicken
With Sundried Tomatoes & Mushrooms*

*Chicken Saltimbocca
Braised in White Wine with Prosciutto & Sage*

*Chicken Roulade
Stuffed with Cornbread Andouille Sausage*

*Grilled Salmon
With Sweet Chili Glaze*

*Grilled Mahi-Mahi
With Fruit Salsa*

*Filet of Sole
Stuffed with Crabmeat*

*Grilled Flank Steak
With a Mushroom Sauce*

*Peppercorn Crusted Tenderloin
With a Brandy Onion Glaze*

*Dry Rubbed Pork Loin
Served with a Pineapple Mojo de Ajo*

*Sliced Roast Sirloin of Beef
With Red Wine Sauce & Caramelized Onions*

*Breast of Chicken
Stuffed with Spinach & Pinenuts*

*Penne Pomodoro
With Fresh Light Tomato Sauce*

*Turkey Tenderloin
Stuffed with Cornbread Apple Sage Dressing*

*Tri Colored Tortellini with Chicken
In a Pesto Cream*

Choice of Two Entrées ~ \$ 42.00

Choice of Three Entrées ~ \$ 46.00

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



Station Dinner Buffet

Pan Asian

*Szechwan Beef Proper
Vegetable Lo Mein Noodles
Stir-Fried Vegetables
Assorted Dumplings
Vegetable Spring Rolls*

Mediterranean

*Tuscany Tuna & White Bean Salad
Lemon & Oregano Roasted Chicken
Cucumber & Yogurt Sauce
Grilled Marinated Vegetables & Feta Cheese
Fresh Pita Bread with Humus Dip Spanakopita*

ITALIAN

*Classic Caesar Salad
Mushroom Ravioli with Pesto Cream Sauce
Rotelli Pasta with Marinara Sauce
Penne Pasta with Alfredo Sauce
Antipasto Platter with Assorted Italian Cured
& Dried Meats & Cheese, Olives, Peppers
Breadsticks & Fresh Focaccia Bread*

Caribbean

*Jerk Spiced Rubbed Pork Loin
Served with Banana Chutney
Fried Plantains
Coconut Rice
Conch Fritters*

Southwest

*Lime Marinated Grilled Chicken
Refried Beans
Guacamole
Shredded Cheese
Diced Tomatoes
Sour Cream
Black Olives
Salsa
Diced Onions
Corn and Flour Tortillas*

Chesapeake

*Miniature Crabcakes
Chicken Maryland
Oyster Stuffed Flank Steak
Corn Muffins & Honey Butter*

Texas BBQ

*Sliced Dry Rubbed Texas Brisket of Beef
Cowboy Beans
Texas Three Pepper Slaw
Corn on the Cob with Lime Butter
Homemade Buttermilk Biscuits*

New Orleans

*Oysters Rockefeller
Blackened Redfish
Chicken & Andouille Sausage Jambalaya
Red Beans & Rice*

\$ 48.00 per person for 4 stations

\$ 9.00 per person for each additional station



WINE SERVICE

Sparkling

Freixenet Blanc de Blanc
*An aroma of freshly baked apples
with a clear and direct finish*
30

Korbel Natural
*This champagne has green apple and yeast-like
aromas with a clean, direct finish*
35

Mumms Cordon Rouge Brut
*The Cordon Rouge has a lovely golden color, and the
bouquet is fruity, subtle, creamy, & refined*
65

Blush
White Zinfandel
Copper Ridge
*Fresh raspberry flavors are evident in this excellent
aperitif - also a wonderful match with salads*
30

Whites
Pinot Grigio
Bollini
*Delicate and fresh on the palate, it shows elegant,
crisp fruit and a lovely floral quality*
35

Sauvignon Blanc

Lindemans Bin 95
*True to its cool climate origins, the bouquet
shows sweet strawberry-rhubarb fruit with
hints of nutmeg and delicate oak
characters in the background*
33

Marlborough Reserve
*Strikingly intense, distinctive gooseberry flavors
are enhanced with rich lush tropical fruit, well-
balanced with crisp acidity and a lingering finish*
37

Brancott Vineyards
*Ripe fruit aromas dominate, with hints of
passion fruit - the palate has rich fruit
intensity with a crisp finish, perfectly
matched with seafood*
34

Murphy Goode Estate Reserve Fume
*Creamy texture, contrasted by a flinty edge -
bright acidity carries modest citrus and apple
flavors along for a moderate, but clean, finish*
39




Hilton
Alexandria Mark Center

Pouilly Fume

Domaine de Saint-Laurent L'Abbaye

Distinctively fragrant and fresh, with a lively crisp acidity and characteristic flinty flavor derived from the soil

39

Riesling

Jekel Vineyards

Sweet, yet balanced with the juicy acidity that keeps the pear, apricot and honey flavors bright and fresh – off-dry, great picnic wine

33

Copper Ridge

Green apples and citrus notes accent this light- to medium-bodied Chardonnay, perfect with grilled seafood and chicken

30

Chardonnay

Gallo of Sonoma Laguna Ranch

Crisp acidity, flavors and aromas of concentrated citrus, apple, and pear - French Oak barrels with toasted heads provide a smoky character, completed malolactic fermentation and sur lie aging impart a silky, elegant texture

40

Canyon Road

Melon, citrus, & tropical fruit characters with subtle vanilla, oak and buttery malolactic overtones

33

Brancott Gisborne Reserve

Intense marriage of peach, melon, & citrus flavors, 100% malolactic fermentation adds softness to the final wine

40

Penfolds Koonunga Hill

Full flavored and rich, with plenty of melon and nectarine fruit combined with some tropical overtones - pleasant butterscotch character and sweet nut influence add complexity

33

Fess Parker Santa Barbara County

Scents of apple, pineapple, citrus, & buttery notes on the nose commingle with flavors of ripe apple, butter, pear, lemon, light toast, & hints of melon on the palate - pair with fresh fruits and cheeses, grilled chicken with pasta, or any white fish

39

Concha Y Toro, Casillero del Diablo

Fresh, fruity, balanced, & clean, this wine mingles pear and lemon flavors, with good acidity and firm texture - an elegant, full-bodied wine with exceptional varietal flavor - excellent with seafood, poultry, & medium-sauced pastas, as well as most cheeses

33

Kendall Jackson - Mendocino Valley

Arguably Americas most popular Chardonnay

38

Pouilly-Fuisse

Louis Jadot

Good complexity in this full-bodied, ripe, & rich white – fairly oaky style blends toasted bread and creme brûlée edges into nice lemon, pear and honey flavor

38

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



Reds

Pinot Noir

Lindemans Bin 99

The palate is elegant, creamy, & soft, with lively cherry and strawberry flavors - lingering tannins and crisp underlying supportive acids contribute to the length and palate sensation

33

Napa Ridge

Rich, bursting cherry with soft spice in the bouquet and flavor lends depth and sits well on the palate, with nice body and constitution

34

Frei Bros. Winery, Russian River

Smooth and medium- to full-bodied, with classic aromas and flavors of raspberry and cherry balanced by notes of toasty oak

40

Chianti

Villa Antinori

Deep ruby red in color, rich in extracts and tannins, yet balanced, soft, & stylish with a fine, lingering finish

42

Sangiovese/Merlot

La Vita Lucente

Shows great intensity of ripe fruit, with clean and attractive aromas of dark cherries, dried plums, soft spices, & a hint of vanilla - deep ruby red with darker tones and luminous reflections

40

Merlot

Meridian

Ripe with berry and cherry fruit, and just a trace of fresh mint - soft, supple texture with a round, mouth-filling body

33

Chateau St Jean

Chocolate, cherries, violets and sweet vanilla oak notes jump from the nose of this Merlot, while on the palate, roasty tobacco, black fruit, & spice flavors lead into round tannins that persist throughout a long finish

45

Sterling Vintner's Collection

Deep ruby color, big, dense, jam-like aromas of ripe plums and black cherry - plush, elegant, full, ripe-fruit flavors framed with spicy oak and subtle youthful tannins - fleshy and full with lots of flavor.

35

Robert Mondavi

Elegant and silky, unfolding with lovely black cherry, plum and blackberry notes with nuances of violets and vanilla - mouth-filling fruit flavors culminate in a long finish, laced with minerals and toasty oak spices

45





Hilton
Alexandria Mark Center

Shiraz

Wyndham Estates, Australia

A medium- to full-bodied traditional Australian Shiraz with plum and pepper characters - ripe berry fruit flavors are enhanced by soft tannins resulting in a pleasant lingering finish, this is an excellent choice for red meats, game & cheeses

37

Seven Peaks Central Coast

The nose displays a mix of black currant, pepper and smoky oak with a spice typical of Shiraz, while the cooler 1998 growing season in Paso Robles produced Shiraz wines with plenty of spice and pepper characters

38

Zinfandel

Rancho Zabaco

Immediately approachable, with jam-like raspberry fruit, hints of pepper, soft and well-integrated tannins and a dry finish - crisp acidity, forward fruit and soft tannins pair well with spicy, highly-seasoned foods and sauces.

35

Gallo of Sonoma

Round, ripe and polished, this Zinfandel has a generous mouthful of blueberry, cherry and spice flavors that keep glowing through the supple finish.

40

Chateau Souverain Dry Creek Valley

Well-balanced wine with a spicy black pepper finish.- teeming with aromas of raspberry jam and a touch of vanilla and oak,

48

Cabernet Sauvignon

Copper Ridge

A medium-bodied Cabernet Sauvignon exploding with ripe fruit flavors and light tannins -an excellent choice with grilled meats

30

Villa Mt. Eden Coastal

Aromas of spiced plum with a hint of orange peel lead to lively cranberry-dominated flavors that dance on the palate

35

Robert Mondavi

Notes of ripe black currants, blackberries, plums, violets and chocolate unfold in the intriguing aromas and velvety flavors - sweet spices, vanilla, & toasty oak notes linger on the long finish - consider pairing with a diversity of entrees, including grilled lamb, beef and game

45

A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.



J. Lohr Hilltop Estates

The concentrated aromas of blueberry, cassis and black cherry are broadened by 24 months of aging in 100% new thin stave French oak barrels - this extended oak aging not only concentrated the fruit aromas, but contributed a tar-roasted oak, vanilla and tobacco bouquet

42

Gallo of Sonoma

This is a rich, complex wine with concentrated flavors of black cherries, currant, and spice

38

Wynns Coonwarra Estate

Intense brick red color with aromas of lifted prunes, violets and cherry, the palate is long and flavorsome with dark chocolate, oak, intense spices, and layers of mint & cassis.

38



BEVERAGE SERVICE ARRANGEMENTS

Premium Brand Liquors

Tanqueray, Bacardi Select, Stolichnaya, Sauza Commerativo, Gentleman Jack, Canadian Club Reserve, Johnnie Walker Red

*\$ 13.00 per guest for the First Hour
\$ 8.00 per guest for Each Additional Hour*

Name Brand Liquors

Beefeaters, Bacardi Light, Smirnoff, Sauza Gold Tequila, Jack Daniel's, Canadian Club, J&B Scotch

*\$ 11.00 per guest for the First Hour
\$ 7.00 per guest for Each Additional Hour*

Cordials, Cognacs, & Ports May Be Priced Upon Request

Host Bar Per Drink

A Banquet Bar Set-Up Includes a Choice of Premium or Name Brand Liquors, House Red & White Wines, Domestic & Imported Beers, Sodas, and Mineral Waters

	<i>Name</i>	<i>Premium</i>
<i>Cocktails</i>	<i>\$ 5.50</i>	<i>\$ 6.00</i>
<i>Wine</i>	<i>\$ 30.00 Btl</i>	<i>\$ 34.00 Btl</i>
<i>Imported Beer</i>	<i>\$ 4.75</i>	<i>\$ 4.75</i>
<i>Domestic beer</i>	<i>\$ 4.50</i>	<i>\$ 4.50</i>
<i>Soft Drinks</i>	<i>\$ 2.95</i>	<i>\$ 2.95</i>
<i>Mineral Water</i>	<i>\$ 3.75</i>	<i>\$ 3.75</i>
<i>Cordials and Cognacs</i>	<i>\$ 8.50</i>	<i>\$ 9.50</i>

Cash Bar Per Drink

Also Featuring a Choice of Premium or Name Brand Liquors, House Red & White Wines, Domestic & Imported Beers, Sodas, and Mineral Waters

	<i>Name</i>	<i>Premium</i>
<i>Cocktails</i>	<i>\$ 6.00</i>	<i>\$ 6.50</i>
<i>Wine</i>	<i>\$ 5.50</i>	<i>\$ 6.00</i>
<i>Imported Beer</i>	<i>\$ 5.00</i>	<i>\$ 5.00</i>
<i>Domestic Beer</i>	<i>\$ 4.75</i>	<i>\$ 4.75</i>
<i>Soft Drinks</i>	<i>\$ 3.25</i>	<i>\$ 3.25</i>
<i>Mineral Waters</i>	<i>\$ 4.00</i>	<i>\$ 4.00</i>
<i>Cordials and Cognacs</i>	<i>\$ 8.75</i>	<i>\$ 9.75</i>

Bartending Charges

Bartenders are required on all Beverage Services

*Bartending Fees are \$ 75.00 per bartender for the first three hours and \$ 20.00 for every additional hour
We recommend one bartender per 100 guests*

*A \$ 75.00 service fee will be added for groups with less than 50 guests.
All prices are subject to a 20% taxable service charge, as well as applicable city and state tax, and can change without notice.*

