Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Continental Breakfast
All Continental Breakfasts Served with Coffee, Decaffeinated Coffee and Tea

The Classic Continental
Assortment of Chilled Juices,
Freshly-Baked Breakfast Pastries,
Whipped Butter and Assorted Jellies

The Hilton
Assortment of Chilled Juices,
Freshly-Baked Breakfast Pastries,
Sliced Seasonal Fresh Fruit,
Whipped Butter and Assorted Jellies

The Conrad
Assortment of Chilled Juices,
Freshly-Baked Breakfast Pastries and Breads,
Bagels and Cream Cheese,
Sliced Seasonal Fresh Fruit,
Assorted Yogurts,
Assorted Cold Cereals with 2% Milk,
Whipped Butter and Assorted Jellies

The Healthy Start
Assortment of Chilled Fresh Juices,
Sliced Seasonal Fresh Fruit,
Granola Station with 2% Milk
Seven-Grain Bagels with Low-Fat Cream Cheese,
Bran Muffins,
Whipped Margarine and Assorted Jellies

Breakfast on the Go
Fresh Fruit, Freshly Baked Danish and Muffin,
Butter and Jellies,
Bottle of Orange Juice

Continental Enhancements
(Sold with Continental Breakfast - Not Sold Separately)

Breakfast Burrito
Eggs, Peppers, Sausage and Jack Cheese

Mini Croissant Sandwich
Eggs, Ham and Cheddar Cheese

Smoked Salmon Lox
Chopped Eggs, Bermuda Onions, Capers, Tomatoes, Thinly Sliced Lemons
Low Fat & Regular Cream Cheese with Assorted Mini Bagels

Cinnamon-Swirl French Toast
Served with Maple Syrup, and Whipped Butter

Belgian Delight
Belgian Waffles with Fresh Strawberry Toppings,
Fresh Whipped Cream, Whipped Butter

Prices are per person, a taxable service charge and applicable state sales tax
Will be applied to all food and beverage prices.
Plated Breakfasts
All Breakfast Entrees include a Glass of Freshly Squeezed Orange Juice
An Assortment of Muffins and Pastries, Whipped Butter and Jellies
Coffee, Decaffeinated Coffee and Teas

The Morning Wake-Up
Scrambled Eggs, Double-Smoked Bacon or Sausage Links,
and Breakfast Potatoes

Huevos Rancheros
Scrambled Eggs with Chorizo Sausage, Green Chilies, Cheddar Cheese,
Ranchero Sauce, Sour Cream, Salsa, Flour Tortillas and Chili Breakfast Potatoes

Eggs Benedict
Poached Eggs with Grilled Canadian Bacon on an English Muffin,
Topped with Hollandaise Sauce served with Potatoes O’Brien

Steak & Eggs
Petit Filet Mignon and Scrambled Eggs,
Served with Potatoes O’Brien

Fresh Start
Fresh Seasonal Fruit and Berry Plate with
Fruit Yogurt and Date-Nut Bread

Prices are per person, a taxable service charge and applicable state sales tax
Will be applied to all food and beverage prices.
Buffet Breakfasts

Please order Breakfast Buffets for a minimum of 25 guests

Buffet service for less than 25 guests will be assessed a $3.50 per person surcharge

All Breakfast Buffets are Served with Coffee, Decaffeinated Coffee and Teas

Traditional Start
An Assortment of Chilled Juices,
Fresh Sliced Seasonal Fruit and Berries,
Assortment of Breakfast Pastries,
Fluffy Scrambled Eggs,
Double-Smoked Bacon, Grilled Sausage Links,
Breakfast Potatoes,
Whipped Butter and Jellies

The Good Day Buffet
An Assortment of Chilled Juices,
Fresh Sliced Seasonal Fruit and Berries,
Assorted Fruit Yogurts,
Assortment of Breakfast Pastries, Granola Station,
Assorted Cold Cereals with 2% Milk,
Fluffy Scrambled Eggs with Cheddar Cheese,
Double-Smoked Bacon, Grilled Sausage Links,
Breakfast Potatoes,
Whipped Butter and Jellies

Morning Fiesta
An Assortment of Chilled Juices,
Fresh Sliced Seasonal Fruit and Berries,
Scrambled Eggs with Green Chilies,
Cheddar Cheese, Chorizo Sausage and Ranchero Sauce,
Spicy Sausage, Peppered Grilled Ham,
Assorted Flour Tortilla Wraps,
Refried Beans, Chili Potatoes,
Guacamole, Salsa and Sour Cream

Country Harvest
An Assortment of Chilled Juices,
Fresh Sliced Seasonal Fruit and Berries,
Assortment of Muffins and Country-Nut Breads,
Fluffy Scrambled Eggs,
Double-Smoked Bacon, Grilled Sausage Links,
Buttermilk Biscuits and Country Gravy,
Hash Browns, Oatmeal or Grits,
Whipped Butter and Jellies

A Healthy Habit
Fresh Orange and Grapefruit Juices,
Fresh Sliced Seasonal Fruits and Berries, Assorted Light Yogurts,
Bran Muffins and Date-Nut Breads,
Scrambled Egg Beaters, Grilled Turkey Sausage,
Eight-Grain Pancakes, Low-Calorie Syrup
Whipped Light Margarine

Prices are per person, a taxable service charge and applicable state sales tax
Will be applied to all food and beverage prices.
Buffet Enhancements
(Sold With Breakfast Buffet Only - Not Sold Separately)

Cinnamon-Swirl French Toast

Buttermilk Pancakes with Maple Syrup

Cheese Blintzes with Fresh Strawberry Sauce

Waffles with Fresh Fruit Toppings and Maple Syrup

Lox, Bagels, Cream Cheese and Condiments

Made-to-order Omelet’s

Made-to-order Waffle Station

(Chef attendant fee $65.00 per 1½ hours for Omelet or Waffle Station)
## Refreshment Breaks

*Priced Per Guest*

<table>
<thead>
<tr>
<th>Break</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mid-Morning Refresher</strong></td>
<td>Whole Fresh Fruit, Assorted Granola Bars, Fruit Yoghurts, Coffee, Decaffeinated Coffee, Tea</td>
</tr>
<tr>
<td><strong>The Hilton Perk</strong></td>
<td>French-Roasted Coffee, Whipped Cream, Assortment of Flavored Creams, Sugar Swirl Sticks, Cinnamon Sticks, Shaved Chocolate, Raw Sugar, Assorted Biscotti and Pastries</td>
</tr>
<tr>
<td><strong>The Cookie Batch</strong></td>
<td>Assorted Freshly Baked Cookies includes White-Chocolate Macadamia Nut, Chocolate-Chip Pecan, Oatmeal Cookies, Peanut-Butter, M&amp;M Cookies, Low-Fat Milks, Coffee, Decaffeinated Coffee, Tea</td>
</tr>
<tr>
<td><strong>The Ball Park</strong></td>
<td>Peanuts, Popcorn, Cracker Jacks, Chicago-Soft Pretzels, Cinnamon Sugar Topping, Caramel Topping, Mustard Topping, Nacho Cheese, Assorted Soft Drinks and Lemonade</td>
</tr>
<tr>
<td><strong>The Fitness Frenzy</strong></td>
<td>Assorted Whole Fresh Fruit, Vegetable Crudités with Herbed Dip, Individual Yoghurts, Granola Bars, Assorted Fruit Juices and Iced Tea</td>
</tr>
<tr>
<td><strong>Carb Watchers</strong></td>
<td>Low Carb Bars, Low Carb Candies, Vegetable Tray with Low Carb Dip, String Cheese Snacks, Assorted Diet Sodas, Coffee, Decaffeinated Coffee, Tea</td>
</tr>
<tr>
<td><strong>After School Break</strong></td>
<td>Oreo Cookies, Fig Newtons, Rice Krispie Treats, Bags of Assorted Chips, Low-Fat Milk, Assorted Soft Drinks, Coffee, Decaffeinated Coffee, Tea</td>
</tr>
<tr>
<td><strong>Cactus Chips &amp; Desert Dips</strong></td>
<td>Tri-Colored Tortilla Chips with Fresh Salsa, Guacamole, Chili con Queso, Sliced Seasonal Fruit, Lemonade and Iced Tea</td>
</tr>
<tr>
<td><strong>The Energizer</strong></td>
<td>Fresh Fruit &amp; Berry Kabobs with Honey Yogurt Dip, Assorted Granola &amp; Yogurt Bars and Natural Fruit Juices</td>
</tr>
</tbody>
</table>

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Ala Carte Refreshments

Freshly Squeezed Orange, Grapefruit, Cranberry and Apple Juice
Coffee, Decaffeinated Coffee and Tea
Iced Tea
Lemonade
Fruit Punch

Above Beverages are Priced Per Gallon

Assorted Soft Drinks
Bottled Waters
PowerAde
Assorted Sparkling Minerals Waters
Milk

Above Beverages are Priced Individually

Assorted Danish
Assorted Muffins
Bagels and Cream Cheese
Assorted Biscotti
Flaky Butter Croissants
Sliced Breakfast Fruit and Nut Breads
Assorted Cookies
Fudge Brownies
Whole Fruit
Assorted French Dessert Pastries

Above Pastries and Snacks are Priced by the Dozen

Potato Chips and Onion Dip
Tri-Colored Tortilla Chips with Salsa
Popcorn with Toppings
Spicy Bar Snacks
Pretzels
Mixed Nuts

Above Snacks are Priced by the Pound

Sliced Fresh Seasonal Fruit (priced per person)
Assorted Granola Bars
Assorted Fruit Yogurts
Fresh Fruit Kabobs
Candy Bars
Chicago-Soft Pretzels with Assorted Toppings
Chocolate-Dipped Strawberries

Above Snacks are Priced Individually
Lunches To Go

Box Lunches Include: Appropriate Condiments, Service Utensils, Assorted Soft Drinks or Bottled Water, Fresh Whole Fruit, Potato Chips and Chocolate Chip Cookies

Please choose one of the following:

**Roast Beef and Cheddar**
- Shaved Roast Beef and Cheddar Cheese
- On a Kaiser Roll with Lettuce and Tomato

**Smoked Breast of Turkey and Monterey Jack Cheese**
- Smoked Turkey Slices with Monterey Jack Cheese
- On a Fresh Croissant with Lettuce and Tomato

**Honey-Glazed Ham and Swiss**
- Sliced Honey Glazed Ham and Swiss Cheese
- On a French Roll with Lettuce and Tomato

**Grilled Vegetable**
- Pita Pocket filled with Marinated Grilled Vegetables with Avocado and Alfalfa Sprouts

**Trio of Chicken, Tuna & Ham Salad**
- Individually Wrapped Sandwiches on a Mini Croissant with Lettuce and Tomato

**Grilled Chicken BLT**
- Grilled Chicken Breast with Bacon, Lettuce and Tomato
- Served on a Ciabatta Bun

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Lunch Entrées

All Entrées are Served with a Choice of our Field Green Salad or Caesar Salad, Freshly Baked Rolls and Butter, With a Selection from our Dessert Menu, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Crab Stuffed Chicken
Prepared Chicken Breast Stuffed
With Crab Meat over Citrus Butter Cream Sauce
Served with
Vegetable Rice Pilaf and Seasonal Vegetables

Chicken Absolute
Sautéed Breast of Chicken with a
Fresh Tomato Vodka Sauce
Served over Fettuccini Pasta and Green Onions,
Mushrooms, Roma Tomatoes and Fresh Basil

Greek Chicken
Sautéed Breast of Chicken with a Feta Cream
Sauce Topped with a Pepper, Tomato and Olive
Confetti served with Mint Rice and
Seasonal Vegetables

Grilled Atlantic Salmon
Grilled Salmon Filet rubbed with
Lemon Pepper Spice Topped with
Mango Salsa served with Saffron Rice Pilaf and
Seasonal Vegetables

Baked Stuffed Manicotti
Three Manicotti Shells Stuffed
with a Ricotta Cheese
Topped with Roasted Tomato Marinara Sauce and
Freshly Grated Parmesan Cheese

Traditional Lasagna
Home Style Meat Lasagna
Served with Freshly Baked Garlic Bread Sticks
and Oven Roasted Parmesan Tomatoes

Grilled Boneless Pork Chops
With a Mushroom Demi Glaze, Mashed Potatoes
and Seasonal Vegetables

Roasted Top Sirloin
Sliced Sirloin of Beef, Topped with a
Wild Mushroom Sherry Demi Glaze
served with Duchesse Potatoes
and Seasonal Vegetables

Grilled Rib Eye Steak
Grilled Aged Rib Eye Steak Served with Roasted Garlic Au Gratin Potatoes
Seasonal Vegetables and Creamy Horseradish

DESSERT CHOICES
Please select one to complement your luncheon entrée

New York Cheesecake
Caramel Apple Cake
Lemon Cream Cake
German Chocolate Cake

Carrot Cake
Raspberry Mango Cheesecake
Crème Brulee Cheesecake
Chocolate Overload Torte

Prices are per person, a taxable service charge and applicable state sales tax
Will be applied to all food and beverage prices.
Plated Sandwiches & Salads

All Sandwiches and Salads are Served with a Selection from our Dessert Menu and Coffee, Decaffeinated Coffee, Tea and Iced Tea

**Bistro Turkey Sandwich**
Roast Turkey on Focaccia Bread with Roasted Red Peppers, Mozzarella Cheese and Basil Mayonnaise served with Pesto Pasta Salad

**Garden Sub**
Marinated Portobello Mushrooms, Grilled Garden Fresh Vegetables, Feta Cheese and Lemon-Dill Mayonnaise on a Whole Wheat Sub Roll served with Roasted Garlic Cous Cous Salad

**Hilton Sub**
Hickory Smoked Turkey, Honey-Glazed Ham, Genoa Salami, Fresh Shredded Lettuce, Sliced Roma Tomatoes, Sliced Black Olives, Provolone Cheese and Vinaigrette Dressing on a Fresh Sub Roll served with Pesto Pasta Salad

**Conrad Club**
Oven Roasted Turkey, Crispy Bacon, Sliced Ham, American and Swiss Cheese Lettuce, Tomato and Mayonnaise Stacked on Wheat Bread served with Fresh Seasonal Fruit

**Chicken Caesar Wrap**
Stuffed with Chilled Marinated Chicken, Chopped Romaine Lettuce, Avocado, Bacon, Tomatoes, Shredded Parmesan Cheese wrapped in a Tomato-Basil flour Tortilla served with Fresh Seasonal Fruit

**Salads**

**Oriental Chicken Salad**
Glazed Chicken Teriyaki Breast on Mixed Field Greens with Green Onions, Mandarin Oranges, Water Chestnuts, Cashews, Hearts of Palm, Bean Sprouts and Rice Noodles, Served with a Sesame-Ginger Dressing, Rolls and Butter

**Salmon Spinach Salad**
Chili Seasoned Salmon Medallions Pan Seared, Served over Fresh Spinach with Mandarin Oranges, Pistachios, Tomatoes, Black Olives, Bleu Cheese Crumbles, Chili Crustini Served with a Balsamic Vinaigrette, Rolls and Butter

**Spicy-Fried Chicken Salad**
Crispy Strips of Buffalo Chicken Served over a Bed of Mixed Field Greens, Sliced Black Olives, Roasted Pine Nuts, Monterey-Jack Cheese, Sliced Tomatoes, Cucumbers and Tortilla Confetti Strips Served with a Parmesan Peppercom Ranch, Rolls and Butter

**Traditional Caesar Salad**
Marinated Grilled Strips of New York Sirloin or Herb Grilled Breast of Chicken, Served over Crispy Romaine Lettuce, Fresh Shredded Parmesan Cheese, Garlic Croutons and Roma Tomatoes, Served with Traditional Caesar Dressing, Rolls and Butter

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Lunch Buffets Continued

**Taste of Tuscany**
- Minestrone Soup, Marinated Cucumber and Tomatoes with Provolone Cheese,
- Grilled Vegetable Salad Drizzled with White Balsamic Vinegar, Chicken Provençal,
- Roasted Loin of Pork with Rosemary Au Jus,
- Penne Pasta with Roasted Tomatoes, Fresh Garlic, Basil and Romano Cheese, Roasted Italian Polonaise,
- Vegetable Medley, Garlic Parmesan Breadsticks, Tiramisu

**Southwestern BBQ Buffet**
- Tossed Green Salad with Raspberry Vinaigrette,
- Jicama Cole Slaw,
- Tortilla Chips with Fresh Pico de Gallo,
- Barbeque Beef Short Ribs,
- Grilled Adobo Chicken with Cilantro Cream and Pepper-Jack Cheese, Grilled Marinated Vegetables,
- Oven Fried Yukon Potatoes, Freshly Baked Rolls,
- Featured Dessert Selection

**Tradicíon El Grande**
- Chicken Tortilla Soup,
- Yellow and Blue Corn Tortilla Chips with Salsa,
- Ensalada Verde with Cilantro-Lime Dressing,
- Corn Cakes with Tomatillo Sauce,
- Chicken and Beef Flautas with Avocado Sauce,
- Chili con Queso, Mexican Rice,
- Beef and Chicken Fajitas with Roasted Bell Peppers and Onions,
- Hot Flour Tortillas and Condiments to include:
  - Fresh Onion, Cheddar Cheese, Sour Cream,
  - Guacamole and Pico de Gallo,
  - Ranchero Beans, Chili Lime Roasted Corn,
  - Tres Leches Cake, Chimichanga Cheesecake

**Phoenician Trio**
- An Assortment of Salads to include Caesar Salad,
- Garden Green Salad, Marinated Vegetable Salad,
- Pasta Salad, Fruit Salad,
- Mediterranean Tuna Salad, Grilled Chicken Salad,
- Assorted Breads and Condiments for Sandwiches
  - Choice of (1) Soup:
    - French Onion Soup
    - Broccoli Cheddar
    - Minestrone
    - Chef's Soup du Jour

**The Executive**
- Includes Field Green Salad with Dressing Selection, Fresh Fruit Salad, Caesar Salad,
- Marinated Pasta Salad, Chef's Selection of Fresh Seasonal Vegetables,
- Freshly Baked Rolls and Butter, Assorted Desserts
  
  Please select two Executive Entrées:
  - Chicken Picatta with a Light Lemon Caper Sauce
  - Chicken Monterey with Tomato Cilantro Avocado Sauce
  - Roast Pork Loin Dijon Herb crusted with a Peppered Demi Glaze
  - Grilled Rib Eye with a Wild Mushroom Port Balsamic Glaze
  - Fresh Atlantic Salmon Filet rubbed with Lemon Pepper and Papaya Salsa
  - Red Snapper Filet with Sun-Dried Pinon Tomato Garlic Sauce

  Please select two Accompaniments:
  - Vegetable Rice Pilaf
  - Garlic Mashed Potatoes
  - Herb Roasted Golden Yukon Potatoes
  - Herb Penne Pasta with Olive Oil and Garlic

**Add Chef's Soup du Jour to any Lunch Buffet - $2.50**

Please select two Executive Entrées:
- Chicken Picatta with a Light Lemon Caper Sauce
- Chicken Monterey with Tomato Cilantro Avocado Sauce
- Roast Pork Loin Dijon Herb crusted with a Peppered Demi Glaze
- Grilled Rib Eye with a Wild Mushroom Port Balsamic Glaze
- Fresh Atlantic Salmon Filet rubbed with Lemon Pepper and Papaya Salsa
- Red Snapper Filet with Sun-Dried Pinon Tomato Garlic Sauce

Please select two Accompaniments:
- Vegetable Rice Pilaf
- Garlic Mashed Potatoes
- Herb Roasted Golden Yukon Potatoes
- Herb Penne Pasta with Olive Oil and Garlic

Add Chef's Soup du Jour to any Lunch Buffet - $2.50
Lunch Buffets – Groups Under 25ppl

Junior Deli Buffet
Fiesta Salad with Dressing, Potato Salad, Fresh Fruit Salad
Assorted Deli Sandwiches and Tortilla Wraps to Include:
Roast Beef, Smoked Breast of Turkey and Honey-Glazed Ham,
Poore Brothers Potato Chips,
Cookies and Brownies

The Mid American
Field Green Salad with Dressing
Potato Salad, Honey-Stung Fried Chicken,
Country Baked Beans, Corn-on-the-Cob,
Buttermilk Biscuits with Butter,
Apple Tarts

A Bit of Italy
Caesar Salad with Croutons, Pesto Pasta Salad,
Baked Lasagna with Meat Sauce, Fresh Italian Vegetable Medley,
Garlic Parmesan Bread Sticks
Tiramisu

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Meeting Planner Packages

Packages comprised of a Meeting Starter Breakfast, Morning Break, Luncheon and Afternoon Break. All meals are served with Coffee, Decaffeinated Coffee and Hot Tea. Lunches include Iced Tea.

Palo Verde Package
(Groups of 10-25 people)

Breakfast
The Classic Continental Breakfast

Mid-Morning Break
Coffee, Decaffeinated Coffee, and Tea

Choice of One Sandwich
(Served with Fresh Fruit, Potato Chips, and Chocolate Chip Cookie)
Trio of Chicken, Tuna and Ham Salad
Conrad Club Sandwich
Grilled Chicken BLT

Afternoon Break
Coffee, Decaffeinated Coffee and Tea,
Soft Drinks and Bottled Water

Cholla Package
(Groups of 10-25 people)

Breakfast Buffet
Morning Fiesta

Mid-Morning Break
Coffee, Decaffeinated Coffee, and Tea

Choice of Buffet Lunch
Junior Deli Buffet
The Mid American
A Bit of Italy

Afternoon Break
Cactus Chips & Desert Dips

Kachina Package
(Groups of 25+ people)

Breakfast
The Hilton Continental

Mid-Morning Break
Mid Morning Refresher
Whole Fresh Fruit, Assorted Granola Bars, Fruit Yogurts

Choice of Buffet Lunch
Fajita Fiesta
Taste of Tuscany
Taste of the Orient

Choice of Afternoon Break
The Cookie Batch
The Ball Park
After School Break

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Hohokam Package
(Groups of 25+ people)

Breakfast
Healthy Start Continental

Mid-Morning Refresher
Whole Fresh Fruit, Assorted Granola Bars, Fruit Yogurts

Choice of Buffet Lunch
Desert Deli
Phoenician Trio

Choice of Afternoon Break
The Fitness Frenzy
Carb Watchers
The Energizer

Saguaro Package
(Groups of 50+ people)

Breakfast
The Good Day Buffet

Mid Morning Break
The Hilton Perk

Choice of Buffet Lunch
Southwestern BBQ Buffet
The Mardi Gras
The Executive

Choice of Afternoon Break
The Cookie Batch
The Ball Park
After School Break

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Dinner Entrees

All Dinner Entrees are served with your choice of Field Green Salad, Caesar Salad or Soup du Jour, Chef’s Selection of Seasonal Fresh Vegetables, Potato, Rice or Pasta, Freshly Baked Rolls and Butter, Choice of Dessert, Coffee, Decaffeinated Coffee and Tea

Coconut Chicken
With a Light Coating of Seasoned Panko and Shredded Coconut
Served with Amaretto Sauce, Cranberry Rice Pilaf and Seasonal Vegetables

Chicken Picatta
Pan Seared and Served with a Lemon Caper Cream Sauce, Fresh Vegetable Medley and Low Carb Pasta

Chicken Ambassador
Oven Roasted Breast of Chicken with Avocado and Jack Cheese
Served over a Roasted Roma Tomato Sauce

Grilled Atlantic Salmon
Grilled Salmon Filet rubbed with Lemon Pepper Spice
Topped with Mango Salsa served with Saffron Rice Pilaf and Seasonal Vegetables

Marinated Halibut
Pan Seared Halibut Filet in White Wine and Seasoned Olive Oil
Topped with a Light Sun-Dried Pinon Tomato Garlic Sauce

Wild Mushroom Rib Eye Steak
Grilled to Perfection, Served with a Wild Mushroom Relish and topped with Cabernet Demi Glaze

Roast Prime Rib of Beef
(For Parties of 15 or More)
Served with Creamy Horseradish Sauce and Rosemary Au Jus

Veal Chop
Served with Cognac Mint Sauce, Au Gratin Scallop Potatoes and Tomato Florentine

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.

**Combination Dinners**

**Petite Filet Mignon and Shrimp Scampi**
- Grilled Tenderloin of Beef with Bleu Cheese Hollandaise and Sautéed Jumbo Shrimp in Scampi Butter Sauce

**Petite Filet Mignon and Chicken Picatta**
- Grilled Tenderloin of Beef with a Port Shallot Demi Glaze and a Pan Seared Petite Chicken Breast with a Creamy Lemon Caper Sauce

**Petite Filet Mignon and Salmon Pinwheel**
- Grilled Tenderloin of Beef with Red Wine Balsamic Demi Glaze and a Fresh Atlantic Salmon Filet and Scallop with Lemon Butter Sauce

**Mixed Grill**
- Grilled Tenderloin of Beef with a Red Wine Balsamic Demi Glaze, Chicken Breast Roulade with Roasted Garlic Sauce and Shrimp Scampi

**Desserts**
Please select one of the following to complement your Dinner Entrée

- New York Cheesecake
- Carrot Cake
- Tiramisu
- German Chocolate Cake
- Key Lime Pie
- Caramel Apple Pie
- Chocolate Eruption Cheesecake
- Crème Brûlée Cheesecake
- Chocolate Overload Cake
- Raspberry Mango Cheesecake
- Chocolate Toffee Kahlua Cake
- Kentucky Bourbon Pie
- Peanut Butter Chocolate Cake
- Chocolate Mousse Cake
Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
The New Englander

Wine Country
Baby Greens with Pecans, Mandarin Oranges, Tomatoes, Cucumbers, Extra Virgin Olive Oil and Bleu Cheese, Romaine Caesar with Shaved Parmesan and Garlic Croutons, Grilled Medallions of Pork with Roasted Shallots and A White Wine Zinfandel Sauce, Broiled Chicken Saltimbocca Topped with Prosciutto, Mozzarella and Tomato Sauce, Broiled Salmon Fillet Served with Chardonnay Basil Citrus Sauce, Garlic Rosemary Roasted Yukon Golden Potatoes, Sonoma Balsamic Herb Marinated Grilled Vegetables, Assorted Breads and Rolls with Butter, Assorted Mini Pastries, Fresh Seasonal Berries with Vanilla Cream

Hilton Grand Buffet
Field Green Salad with a Selection of Dressings, Caesar Salad, Antipasto Salad, Marinated Grilled Vegetable Salad

Please choose three of the following entrees:
Chicken Monterey with a Tomato Cilantro Avocado Sauce,
Stuffed Breast of Chicken with Crab Meat with Roasted Cream Sauce,
Red Snapper Pan Seared in White Wine & Seasoned Olive Oil topped with a Light Sun-Dried Pinon Tomato Garlic Sauce,
Oven Broiled Fillet of Salmon topped with Crab Meat and Pico De Gallo,
Grilled Rib Eye of Beef with Creamy Horseradish Sauce and Rosemary Au Jus,
Medallions of Beef Tenderloin with Port Shallot Demi Glaze,
Stuffed Pork Loin with Rosemary Mushroom Bread Pudding and Dijon Mustard Sauce

Please choose two accompaniments:
Vegetable Wild Rice Pilaf
Garlic Mashed Potatoes
Penne Pasta with Pesto Cream Sauce
Oven Roasted Golden Yukon Potatoes

Buffet to Include:
Seasonal Garden Fresh Vegetable Medley
Fresh Baked Rolls and Butter
Assorted Pastries and Cakes

Prices are per person, a taxable service charge and applicable state sales tax Will be applied to all food and beverage prices.
## Hors d’Oeuvres

### Cold Hors d’Oeuvres

*Priced per 50 pieces*

- Assorted Deluxe Canapés
- Asparagus Tips Wrapped In Prosciutto
- Pesto Crab Stuffed Cherry Tomato
- Cilantro-Lime Chicken Achiote
- Jumbo Shrimp Cocktail
- Asian Chicken Salad Wonton Cup
- Boursin & Sun dried Tomato Crustini
- Vegetable Spring Roll Canapés

### Hot Hors d’Oeuvres

*Priced per 50 pieces*

- Brie and Raspberry en Croute
- Jamaican Jerk Chicken Sates
- Teriyaki Beef Kabobs
- Petite Crab Cakes with Remoulade Dip
- Crab Chimichanga
- Manchego Beef Empanada
- Lobster Empanada
- Feta and Sun-Dried Tomato Phyllo Roll
- Shrimp Jalapeno Pepper
- Coconut Lobster Tail
- Mini Beef Wellington
- Asparagus and Shiitake Mushroom Diamonds
- Roasted Egg Plant and Tomato Tortilla Crisp
- Smoked Chicken Quesadilla with Pico De Gallo
- Smoked Mozzarella Profiteroles
- Roasted Corn and Chorizo Quiche
- Crabmeat Mushroom Caps with Hollandaise

*Additional Hors d’Oeuvres selection available upon request*

## Reception Displays

*Priced Per Person*

- Imported and Domestic Cheese with Crackers and Sliced Baguettes
- Individual Fresh Crudités with Ranch Dip served in a Rock Glass
- Smoked Salmon
- Fresh Seasonal Fruit and Berry Display
- Antipasto Display
- Baked Brie Display
- Seafood Ceviche Shooters
- Chocolate Fountain (minimum of 75 ppl.)
  - To include Marshmallows, Pretzel Rods, Fresh Fruit, Rice Krispie Treats, Pound Cake and Cookies

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
Reception Package
Priced per guest, please order for a minimum of 25 guests
Prices based on a one and one-half hour reception

Vegetable Crudités
Fresh Seasonal Fruit Display
International and Domestic Cheese Tray and Crackers

Please choose five of the following
Beef Wellington
Crab Chimichanga
Teriyaki Beef Kabobs
Assorted Deluxe Canapés
Manchego Beef Empanada
Petite Pastries and Petit Fours
Smoked Mozzarella Profiteroles
Asparagus Tips Wrapped in Prosciutto
Southwestern Chicken Empanadas With Salsa
Chicken Quesadilla Cornucopia with Pico De Gallo

Specialty Drinks to Enhance your Reception

Ultimate Margaritas $60.00 per gallon
Fruit Punch $30.00 per gallon
Bloody Mary's $60.00 per gallon
Champagne Punch $50.00 per gallon

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.
**Strolling Reception Stations**

Priced per guest, please order for a minimum of 25 guests
Served with Reception Package or Add On to Dinners
Prices based on a one hour reception, chef attendant fee $65.00 per hour

**Pasta Station**
Penne Pasta, Tortellini Pasta, Alfredo Sauce, Marinara Sauce, Pesto Sauce, Toppings and Condiments

**Fajita Station**
Marinated Chicken & Beef Fajitas, Warm Flour Tortillas, Cheddar Cheese, Fresh Salsa, Sour Cream, Guacamole and Diced Tomatoes

**Stir Fry Station**
Rice, Stir Fry Vegetables, Baby Shrimp, Chicken, Soy and Sweet and Sour Sauce

**Paella Station**
Shrimp, Mussels, Scallops, Chicken Sausages Mixed with Flavors of Roasted Garlic and Saffron

**Mashed Potato Martini Station**
Roasted Garlic Mashed Potatoes Served in a Martini Glass with Saffron Lobster Sauce, Béchamel Sauce, Baby Shrimp, Diced Grilled Chicken

**Soup & Salad Station**
Mixed Greens, Spinach and Romaine Lettuce, Cherry Tomatoes, Sliced Cucumbers, Julienne Carrots, Olives, Broccoli Florets, Bacon Bits, Croutons, Hard Boiled Eggs, Shredded Cheese and Bleu Cheese Crumbles Ranch, Caesar and Vinaigrette Dressings Soup du Jour and Breadsticks

**Cherries Jubilee Station**
Dark Cherries Flambéed with Butter, Sugar, Vanilla And Cherry Liqueur and Grand Marnier Served over French Vanilla Ice Cream

**Bananas Foster Station**
Fresh Sliced Bananas Caramelized with Brown Sugar, Flambéed in Spiced Rum and Banana Liqueurs Served Over French Vanilla Ice Cream

Prices are per person, a taxable service charge and applicable state sales tax Will be applied to all food and beverage prices.
## Carving Stations

Priced Per Guest

<table>
<thead>
<tr>
<th>Oven Roasted Breast of Turkey</th>
<th>Honey Cured Virginia Ham</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver Dollar Rolls</td>
<td>Silver Dollar Rolls</td>
</tr>
<tr>
<td>Lemon Mayonnaise</td>
<td>Herb Seasoned Mayonnaise</td>
</tr>
<tr>
<td>Whole Grain Mustard</td>
<td>Dijon Mustard</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roast Baron of Beef</th>
<th>Peppered Tenderloin of Beef</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamy Horseradish</td>
<td>Dijon Mustard</td>
</tr>
<tr>
<td>Rosemary Au Jus</td>
<td>Creamy Horseradish Seasoned Mayonnaise</td>
</tr>
<tr>
<td>Silver Dollar Rolls</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasted Beef Wellington</th>
<th>Herb Stuffed Leg of Lamb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Mushroom Sauce and</td>
<td>Served with Perigourdine</td>
</tr>
<tr>
<td>Green Peppercorn Sauce</td>
<td>Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fresh Atlantic Salmon</th>
<th>Roasted Marinade Prime Rib</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Florentine Beurre Blanc Sauce</td>
<td>Served with Horseradish Sauce</td>
</tr>
<tr>
<td>Wrapped in Puff Pastry</td>
<td>Au Jus</td>
</tr>
</tbody>
</table>
**Beverages**

A $100.00 Bartender Service Charge will apply to each bartender required on a bar. The fee will be reduced to $50.00 should the bar revenue exceed $100.00. The bartender fee will be waived should bar revenue exceed $300.00.

*All bars will close at 12:30am, with no exceptions.*

<table>
<thead>
<tr>
<th>Beverages</th>
<th>Host Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Brand Cocktails</td>
<td>$4.75</td>
<td>$5.00</td>
</tr>
<tr>
<td>Call Brand Cocktails</td>
<td>$5.25</td>
<td>$5.50</td>
</tr>
<tr>
<td>Premium Brand Cocktails</td>
<td>$6.25</td>
<td>$6.50</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$3.50</td>
<td>$4.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$4.25</td>
<td>$4.75</td>
</tr>
<tr>
<td>House Wine by the Glass</td>
<td>$5.50</td>
<td>$5.75</td>
</tr>
<tr>
<td>Call Wine by the Glass</td>
<td>$6.00</td>
<td>$6.25</td>
</tr>
<tr>
<td>Premium Wine by the Glass</td>
<td>$8.00</td>
<td>$8.25</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$2.50</td>
<td>$2.75</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.75</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$2.75</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

**Specific items can be ordered upon request. Please check with your event planner for details.**

**Hosted Bar Packages**

*Prices are Per Person*

<table>
<thead>
<tr>
<th></th>
<th>CALL BRANDS/ PREMIUM BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$12.00 / $13.50</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$14.00 / $15.50</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$16.00 / $17.50</td>
</tr>
<tr>
<td>4 Hours</td>
<td>$18.00 / $19.50</td>
</tr>
</tbody>
</table>

**Keg Beer**

*Domestic Selections: Budweiser, Bud Light, Miller Genuine Draft & Coors Light*

½ Keg..........................................................$175.00 Each
Whole Keg.........................................................$250.00 Each

*Imported Selections: Guinness, Foster’s & Bass*

Whole Keg.........................................................$325.00 Each

**Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.**
MENUS
The menu selections are offered as suggestions. We welcome the opportunity to create any special menus aside from our printed suggestions. Your selections should be submitted to the Catering Department at least two (2) weeks prior to your function. The Hilton Phoenix Airport is a full-service catering facility which provides all food and beverage for scheduled events. All food and beverage consumed in the banquet facilities at the Hilton Phoenix Airport must be supplied by and purchased through the Hilton Phoenix Airport. No excess food remaining at the conclusion of an event may be removed from the Hilton Phoenix Airport.

GENERAL INFORMATION

LABOR CHARGES
A $3.50 per person surcharge will be applied for all planned meals with fewer than 25 attendees. A $100.00 Bartender Service Charge will apply to each bartender required on a bar. The fee will be reduced to $50.00 should bar revenue exceed $100.00. The fee will be waived should bar revenue exceed $300.00.

AUDIO/VISUAL SERVICE
A complete inventory of audio/visual aids and equipment is available for rental through our Catering Department. An experienced Technician from our in-house audio/visual company is on hand for set-up and service. All audio/visual charges will be billed directly through the Hotel and will appear on your banquet check.

FUNCTION ROOMS
Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should these factors change, the Hotel reserves the right to transfer the function to a more appropriate room.

GUARANTEES
In order to provide optimum service, a final minimum guaranteed count of the number of guests in attendance is required seventy-two (72) business hours in advance of the function. This number will be considered your minimum guarantee, not subject to reduction, for which you will be charged. The Hilton Phoenix Airport will be prepared to serve a five percent (5%) increase above the guarantee. If a guarantee is not received by the Catering Department seventy-two (72) business hours in advance, the expected number of attendees on the Banquet Event Order will prevail. You will be charged for the guaranteed number of guests or the actual number of guests in attendance, whichever is greater.

DEPOSIT/PAYMENT
A deposit will be required in order to make the catering/meeting arrangements definite. Until this deposit is received, the arrangements will be accepted as tentative and will remain so until appropriate contracts and the deposit have been submitted. Tentative arrangements will be released after two (2) weeks if the deposit has not been received. Space will be released without notice. Amounts due in excess of the deposit are required seventy-two (72) business hours prior to any function. If such payment is not made, the Hilton Phoenix Airport may terminate the Banquet Event Order and retain the deposit.

SECURITY
Requirement of security is the sole judgment of the Hilton Phoenix Airport. When warranted, the Hotel shall provide, at Patron’s expense, a minimum of one security guard per 75 guests.

SERVICE CHARGES AND TAXES
A 20% service charge will be added to all food and beverage charges. State sales tax will be added to all service charges, food, beverages, audio/visual and room rentals. Please note that the service charge is taxable.

DETAILS AND AMENITIES
Your Catering Representative will be happy to assist you with any special arrangements such as ice carvings, floral arrangements, decorations, wedding cakes, entertainment, photographers, limousines, etc.

ALCOHOLIC BEVERAGES
The Hilton Phoenix Airport is the only licensee authorized to sell and serve liquor, beer and wine on the premises. Bringing alcoholic beverages into the Hotel is against the law in the State of Arizona. Arizona State Law prohibits the service of alcoholic beverages to any person under the age of 21. For all functions, the bar must close by 12:30 am and the room must be vacated by 1 am.

CONFERENCE MATERIALS/DELIVERY
In the event that materials are shipped to the Hotel, please label the packages with your Catering Representative’s name, the name of your company and the name and dates of your meeting. Please also note the number of packages being sent i.e., 1 of 2, etc. You may incur charges for heavy shipments and for materials, which are received, or which remain on property more than three (3) business days prior to or after your function. A package-handling fee of $3.00 per package will apply for each package received. The same fee will apply for outgoing packages shipped from the hotel.

MISCELLANEOUS
The Hotel will not be responsible for the damage or loss of any merchandise or articles left in the Hotel prior to or following your event. Pins, tacks or tape may not be attached to any walls in the banquet rooms or any other public space. All signage must be of professional quality and have Hotel management approval for its placement.

Prices are per person, a taxable service charge and applicable state sales tax will be applied to all food and beverage prices.