



Hilton

FORT LAUDERDALE
BEACH RESORT

Banquet Menu

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Breakfast

Buffets

The Continental

\$48 per person

House Baked Muffins, Croissants
and Danish Pastries

House Made Parfaits
Granola, Fresh Berries, Greek Yogurt

Fresh Seasonal Fruits and Berries

Warm Steel Cut Oats
Walnuts, Brown Sugar, Dried Cherries

Biscuits and Bagels
Homestead Fruit Jam
Assorted Cream Cheese

Freshly Squeezed Florida Orange Juice

The Healthy Start

\$49 per person

Farm Fresh Egg White Frittata
Spinach, Sweet Peppers,
Mushrooms, Feta Cheese

Chicken Apple Sausage

Sweet Potato Hash

Oatmeal Muffin

Multigrain Toast with Avocado

Fresh Seasonal Fruits and Berries

Biscuits and Bagels
Homestead Fruit Jam,
Assorted Cream Cheese

House Made Green Juice

Freshly Squeezed Florida Orange Juice

The Classic American

\$59 per person

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

House Breakfast Potatoes

House Baked Muffins, Croissants
and Danish Pastries

Fresh Seasonal Fruits and Berries

Biscuits and Bagels
Homestead Fruit Jam,
Assorted Cream Cheese

Freshly Squeezed Florida Orange Juice

Breakfast À La Carte

\$8 per person per selection

Pork Sausage

Turkey Bacon

Turkey Sausage

Chicken Apple Sausage

Belgian Waffle

Buttermilk Pancakes

Cinnamon French Toast
Bourbon, Mascarpone
Berry Compote,
Warm Maple Syrup

Buffets include:

Freshly Brewed Starbucks® Coffee
(Regular and/or Decaffeinated)

Selection of Gourmet Teas
Black, Green and Herbal

Enhance these buffets with:

Freshly Brewed Starbucks® Iced Coffee
\$5 per person



Breaks

Traditional

\$20 per person

Freshly Baked Cookies and Biscotti
Assorted Soft Drinks
Still and Sparkling Mineral Water

Create Your Own Parfait

\$24 per person

Greek, Plain and Flavored Yogurts
Assorted Fresh Berries
House Made Granola
Honeycomb Honey
Still and Sparkling Mineral Water

Gluten Free

\$24 per person

House Made Granola Bars
Greek Yogurt
Flourless Chocolate Cake
Fresh Tropical Fruits, Grapes and Berries
Assorted Fruit Smoothies
Still and Sparkling Mineral Water

Vitamin C

\$25 per person

Florida Citrus Fruit Salad
Candied Orange Slices
Orange Cranberry Cake
Lemon Poppy Seed Muffins
Freshly Squeezed Florida Orange Juice
Muddled Fresh Berry Lemonade
Still and Sparkling Mineral Water

Ball Park

\$26 per person

Soft Pretzel Bites
Mustard and Cheese Sauces
Mini Corn Dogs
Cracker Jacks
Roasted Peanuts
Assorted Soft Drinks
Still and Sparkling Mineral Water

Nacho Bar

\$25 per person

House Tortilla Chips
Florida Heirloom Tomato Salsa
Haas Avocado Guacamole
Cheese Sauce
Traditional Accompaniments
Assorted Soft Drinks
Still and Sparkling Mineral Water

Chocolate

\$26 per person

Chocolate Covered Strawberries
S'mores Cookies
Chocolate Dipped Macaroons
Chocolate Fudge Brownie
Assorted Chocolate Covered Nuts and Dried Fruit
Assorted Soft Drinks
Still and Sparkling Mineral Water

Make Your Own Trail Mix

\$28 per person

Cashews, Almonds, Peanuts and Walnuts
Pretzels, Dried Cranberries, Mini M&M's, Raisins and Chocolate Chips
Assorted Soft Drinks
Still and Sparkling Mineral Water

Beverage Packages

Half-Day Beverage Service

\$31 per person

4 Hours of Beverages,
Including One Coffee and Tea Refresh
Assorted Soft Drinks
Still and Sparkling Mineral Water

Full-Day Beverage Service

\$49 per person

8 Hours of Beverages,
Including One AM and PM Coffee
and Tea Refresh
Assorted Soft Drinks
Still and Sparkling Mineral Water

Half-Day Coffee and Tea Service

\$24 per person

Full-Day Coffee and Tea Service

\$39 per person

Enhance these buffets with:

Freshly Brewed Iced Tea
\$68 per gallon



A La Carte

Break Enhancements and Additions

Freshly Brewed Starbucks® Coffee	\$110 per gallon
<i>Regular and Decaffeinated</i>	
Selection of Gourmet Teas	\$106 per gallon
Freshly Brewed Iced Tea or Lemonade	\$68 per gallon
Freshly Squeezed Florida Orange Juice	\$73 per gallon
Still and Sparkling Mineral Water	\$9 each
Assorted Soft Drinks	\$8 each
Bottled Fresh Juices	\$8 each
Red Bull	\$9 each
Flavored VitaminWater®	\$9 each
Biscotti	\$10 per person
Coffee Cake	\$12 per person
Orange Cranberry Cake	\$12 per person
Assorted Scones	\$51 per dozen

House Baked Breakfast Pastries, Croissants and Gourmet Muffins	\$51 per dozen
Madeleines	\$8 each
Granola Bars	\$7 each
Power Bars	\$8 each
Warm Toasted Almonds	\$8 per person
Fresh Baked Assorted Cookies and Brownies	\$58 per dozen
Dark Chocolate Dipped Macaroons	\$53 per dozen
Individual Whole Fresh Fruits	\$46 per dozen
Fresh Berry Parfaits with Toasted Granola	\$48 per dozen
Mixed Nuts and Trail Mix	\$8 per person
Individual Bags of Chips and Pretzels	\$7 each
Assorted Candy Bars	\$7 each
Assorted Chocolate Covered Nuts and Dried Fruit	\$10 per person



Lunch Buffets

The Market Buffet

(Served with House Chips, Assorted Mustards and Pickles)

Select Two Sandwiches - \$64 per person

Select Two Sandwiches - \$72 per person

Chilled Sandwich Selections:

Chicken Salad Sandwich
Grapes, Cashews, Apricots,
Garlic Herb Wrap

Shrimp and Crab Sandwich
Poached Shrimp, Jumbo Crab,
Onions, Cilantro, Buttered Roll

Classic Club Sandwich
Hand Carved Turkey Breast,
Applewood Smoked Bacon,
Butter Lettuce, Avocado Aioli,
Multigrain Bread

Italian Sandwich
Prosciutto, Spicy Salami, Tomatoes,
Provolone, Leaf Lettuce,
Italian Spice Aioli, Baguette

Vegetable Sandwich
Cucumbers, Red Onion, Alfalfa Sprouts,
Roasted Red Peppers, Cheddar Cheese,
Garlic Herb Wrap

Warm Sandwich Selections:

Grilled Chicken Panini Sandwich
Arugula, Manchego Cheese,
Roasted Red Peppers, Pesto Sauce,
Baguette

Antipasto Melt
Capricola, Salami, Tomatoes, Artichoke,
Arugula, Pesto Aioli, Fresh Mozzarella,
Ciabatta

French Onion Grilled Cheese
Caramelized Onion, Gruyere Cheese,
Rustic Country Loaf

Caprese Sandwich
Fresh Mozzarella, Tomato Compote

Bacon & Brie Sandwich
Brie, Smoked Bacon, Orange
Marmalade, Balsamic Reduction,
Rustic Country Loaf

Select Two Accompaniments:

Fingerling Potato Salad
Herbs, Scallions, Bacon, Onions,
Egg, Dijonnaise

Caesar Salad
Romaine Lettuce, Croutons,
Parmesan Cheese, Traditional Dressing

Organic Baby Greens Salad
Cherry Tomatoes, Cucumbers, Onions,
Mushrooms, Chickpeas, Shredded
Carrots, Croutons, Choice of Dressing

Heirloom Tomato and Mozzarella Salad
Basil Pesto Dressing

Mediterranean Quinoa Salad
Kalamata Olives, Heirloom Tomatoes,
Cucumbers, Greek Dressing

Select Two Bite Size Desserts:

Assorted House Baked Cookies

Key Lime Tart

Assorted Cupcakes

Brownies

Fruit Tart

Tres Leches

Mini Cheesecake

Soup Enhancement

Select One Soup, \$10 per person

Herb Lentil Soup

Lemon Chicken and Couscous

New England Clam Chowder

Oven-Dried Tomato Bisque

Cuban Style Black Bean

Enhance buffet with:

Freshly Brewed Iced Tea
\$68 per gallon

Freshly Brewed Starbucks® Coffee
(Regular and/or Decaffeinated)
\$110 per gallon

The Ocean Buffet

Select Two Entrees - \$72 per person

Select Three Entrees - \$81 per person

Select Two Salads:

Classic Caesar Salad
*Romaine Lettuce, Shaved Parmesan
Cheese, Traditional Dressing*

Organic Baby Greens Salad
*Cherry Tomatoes, Cucumbers, Onions,
Mushrooms, Chickpeas, Shredded
Carrots, Croutons, Choice of Dressing*

Heirloom Tomato and Mozzarella Salad
Basil Pesto Dressing

Mediterranean Quinoa Salad
*Kalamata Olives, Heirloom Tomatoes,
Cucumbers, Greek Dressing*

Organic Red Quinoa Salad
Dried Fruits, Nuts, Sherry Vinaigrette

Fingerling Potato Salad
*Herbs, Scallions, Bacon, Onions,
Egg, Dijonnaise*

Select Two or Three Entrées:

Asian Style Beef and Onions

Grilled Churrasco Skirt Steak
House Made Chimichurri

Mojo Pulled Pork

Pan Seared Fish of the Day

Grilled Chicken
Lemon Caper Sauce

Island Spiced Jerk Chicken
Pineapple Chutney

Thai Curry Tofu
Snow Peas, Carrots, Bean Sprouts

Select One Accompaniment:

Wild Rice Pilaf

Sautéed Quinoa
*Zucchini, Seasonal Squash,
Cherry Tomatoes*

Roasted Rosemary Potatoes
*Torn Basil, Cipollini Onions,
Heirloom Tomatoes*

Sweet Plantain Mofongo
Smoked Bacon, Cilantro

Cuban Style Black Beans and Rice

Butter Poached Baby Vegetables

Grilled Seasonal Vegetables

Vegetable Stir Fry
*Carrots, Snow Peas, Sprouts,
Onions, Baby Corn, Broccoli*

Select Two Desserts:

Assorted House Baked Cookies

Key Lime Tart

Assorted Cupcakes

Brownies

Tres Leches

Mini Cheesecake

Churros with Dulce de Leche

Enhance buffet with:

Freshly Brewed Iced Tea
\$68 per gallon

Freshly Brewed Starbucks® Coffee
(Regular and/or Decaffeinated)
\$110 per gallon



Boxed Lunch

Boxed Lunches

\$48 per person

Select up to Three Sandwiches

Peppercorn Crusted
Top Round Beef Sandwich
Arugula, Whole Grain Mustard

Tuna Salad Sandwich
Parsley, Capers, Mayonnaise

Black Forest Ham Sandwich
Gruyère Cheese, Dijon Mustard

Club Sandwich
*Hand Carved Turkey Breast,
Applewood Smoked Bacon,
Butter Lettuce, Avocado Aioli*

Chicken Salad Sandwich
Dried Apricots, Walnuts, Fresh Grapes

Organic Grilled Vegetable Sandwich
Mixed Greens, Hummus

Select One Accompaniment:

Creamy Potato Egg Salad

Pasta Salad
Artichoke Hearts, Olives

Heirloom Tomato and Mozzarella Salad
Basil Pesto Dressing

Quinoa Salad
Herb Citrus Dressing

Toasted Coconut and
Florida Orange Coleslaw

Boxed Lunches include:

Whole Fresh Fruit
Gourmet Cookie
Individual Bag of Chips
Choice of Soft Drink or Bottled Water



Dinner

The Oceanside Buffet

\$106 per person

Select Two Salads:

Baby Kale Salad
*Tomatoes, Walnuts, Apples,
Blue Cheese, Apple Dressing*

Arugula Salad
*Peaches, Goat Cheese, Toasted Pecans,
Raspberry Dressing*

Hearts of Palm Salad
Radishes, Mango, Cucumbers, Cilantro

Iceberg Wedge Salad
*Smoked Bacon, Heirloom Tomatoes,
Blue Cheese*

Field of Greens Salad
*Heirloom Tomatoes, Cucumbers,
Garbanzo Beans, Mushrooms*

Classic Caesar Salad
*Romaine, Shaved Parmesan,
House Croutons*

Select Three Entrées:

Roasted Drunken Pork Loin

72-Hour Braised Short Rib

Herb Crusted New York Strip

Seared Florida Snapper
*Fire Roasted Tomatoes, Capers,
Artichokes*

Grilled Swordfish

Lemon Roasted Garlic Shrimp

Teriyaki Chicken Breast

Tuscan Style Chicken
*Sundried Tomatoes, Spinach,
Roasted Garlic*

Select Two Accompaniments:

Cuban Style Black Beans and Rice

Green Beans
Chorizo, Black Olives

Loaded Baked Potato Bar
*Chives, Sour Cream, Chopped Bacon,
Cheddar Cheese, Butter*

Vegetable Fried Rice

Roasted Yukon Gold Mashed Potatoes

Grilled Seasonal Squash

Romanesco Broccoli Gratin

Sea Salt Roasted Fingerling Potatoes

Select Three Desserts:

Coconut Macaroons

Key Lime Mousse

Caramel Apple Pie

Roasted Peach and Bourbon Cobbler

Raspberry Tartlets

Chocolate Torte

Enhance this buffet with:

Freshly Brewed Iced Tea
\$68 per gallon



Prix Fixe Dinner Buffets

The Beach BBQ

\$115 per person

Coconut and Mandarin Coleslaw
Tomato, Walnut and Blue Cheese Salad
Gemelli Pasta
*Red Onions, Tomatoes, Mushrooms,
Herbs, Creamy Citrus Vinaigrette*
Pineapple Cilantro BBQ Bone-in Chicken
Smoked Beef Brisket
Grilled Salmon
Loaded Baked Potato Bar
*Chives, Sour Cream, Chopped Bacon,
Cheddar Cheese, Butter*
Grilled Street Corn
Cornbread with Honey Butter
Roasted Peach and Bourbon Cobbler
Banana White Chocolate Mousse

Steak 505

\$121 per person

Wedge Salad
*Baby Iceberg Lettuce, Cucumbers,
Smoked Bacon, Onions, Tomatoes,
Blue Cheese, Cilantro Lime Dressing*
Radicchio Chop
*Shredded Carrots, Red Onion,
Cherry Tomatoes, Garbanzo Beans,
Lemon Dressing*
Herb Roasted Hen
Onions, Fresh Lime
Roasted New York Strip Steak
Crispy Shallots
Fresh Catch of the Day
Lobster Mac and Cheese
Roasted Potato Mash
Grilled Asparagus
Rum Infused Chocolate Cake
Traditional New York Cheesecake
Coconut Crème Brûlée

Enhance these buffets with:

Freshly Brewed Iced Tea
\$68 per gallon



Plated Dinners

Appetizer and Salad Selections:

Herbed Beet Salad
*Florida Citrus, Candied Beets,
Pistachio Dust*

Burrata and Heirloom Tomatoes

Baby Gem Lettuce Salad
*Sweetie Peppers, Cucumbers,
Toasted Garbanzo Beans*

Traditional Caesar Salad
*Romaine Lettuce, Shaved Parmesan
Cheese, Caesar Dressing, Crostini*

Wedge Salad
*Baby Iceberg, Smoked Bacon,
Heirloom Tomatoes, Cucumbers,
Blue Cheese, Citrus Dressing*

Entrée Selections:

Tablesides service is available upon request and requires two course selections prior to entrée, for \$35 per person.

Allen Brothers Daily Catch
\$92 per person
Lemon and Red Onion Couscous

Roasted Game Hen
\$96 per person
Japanese Sweet Potato Hash

Stuffed Roasted Chicken Breast
\$96 per person
Spinach, Sundried Tomatoes

Double Cut Pork Chop
\$105 per person
Roasted Apple and Potato Mash

Barrel Cut New York Strip
\$110 per person
*On the Vine Cherry Tomatoes,
Wild Mushroom Ragout,
Charred Broccolini,
Red Wine Reduction*

Enhance your entrée with:

Key West Pink Shrimp
\$11 per person

Seared Diver Scallops
\$13 per person

Filet Mignon
\$15 per person

Grilled Florida Lobster Tail
\$15 per person

Dessert Selections:

Double Chocolate Mousse Cake
Baileys Crème Anglaise

Honey Caramel Cheesecake
Meringue Bits and Almonds

Lemon Tart
White Chocolate

Specialty Dessert Selections:

Select Three Desserts - \$16 pp

Select Five Desserts - \$19 pp

Assorted Petits Fours

Chocolate Truffles

Madeleines

Chocolate Covered Strawberries or Fruit

Florida Key Lime Tart

Fresh Raspberry Coulis

Plated Dinners Include:

Assorted Dinner Rolls

Enhance Plated Dinner with:

Freshly Brewed Iced Tea

\$68 per gallon



Reception

Cold Hors d'Oeuvres

\$7 each. Served until food runs out.

Cherry Tomato and Mozzarella
Balsamic Vinegar

Coconut Tuna Tartar

Crispy Prosciutto and
Dried Fruit Crostini

Smoked Salmon Crepe

Antipasto Skewer
Salami, Manchego, Olives

Lobster Toast
Avocado and Espelette Pepper

Prosciutto Wrapped Asparagus

Blue Cheese Stuffed Belgian Endive
Candied Pecans

Hot Hors d'Oeuvres

\$9 each. Served until food runs out.

Sacchetti Truffle Mac and Cheese
Carbonara Sauce

Beef Empanadas
Chimichurri

Applewood Smoked Bacon Wrapped
Diver Scallops

Crab Cakes
*Roasted Corn and
Fava Bean Casserole*

Wild Mushroom Arancini

Vegetable Spring Rolls
Ponzu Soy Sauce

Conch and Crab Fritters
Cilantro Lime Remoulade

Displays

Served for one-hour maximum.

Sushi Boat Display

\$25 per person

Assorted Pieces of Sushi Rolls
and Sashimi

Pickled Ginger and Wasabi

Mediterranean Display

\$21 per person

Assorted Pita Breads

Traditional and Roasted Garlic Hummus

Sundried Tomato Tapenade

Marinated Olives

Antipasto Display

\$28 per person

International and Domestic Meats
and Cheeses

Assorted Tapenades

Assorted Nuts and Dried Fruit

Artisan Breads



Reception

Stations (served for one-hour maximum)

Pasta Station

\$22 per person

Add Chicken - \$6 per person

Shrimp or Beef - \$9 per person

Four Cheese Ravioli

Garganelle Pasta

Garlic Bread

Freshly Shaved

Pecorino Romano Cheese

Paella Station

\$32 per person

Saffron Rice

Chorizo Sausage

Chicken

Mussels

Shrimp

Clams

Carving Meat Stations

\$28 per person, per station

Roasted Rack of Lamb

Herb Roasted Turkey

Sage Gravy, Cranberry Relish,

Ciabatta Rolls

Banana Leaf Wrapped,

Jerk Marinated Red Snapper

Pineapple Chutney

Roasted Pork Loin

Grilled Pineapple, Grilled Mojo Onions,

Coconut Rice, Island Spices

Prime Rib

Au Jus, Mustard, Horseradish,

Miniature Rolls

Miniature Dessert Station

Select Three Desserts - \$16 per person

Select Five Desserts - \$21 per person

Coconut Cream Pie

Key Lime Tart

Assorted Cheesecake

Double Chocolate Mousse Cake

Vanilla or Coconut Crème Brulee



Bar Packages

Beer & Wine Package

One Hour - \$33 per person
Two Hours - \$46 per person
Three Hours - \$54 per person
Four Hours - \$63 per person

Beer

Bud Light
Miller Lite
Corona Extra
Corona Light
Heineken Lager

Wine

Proverb Chardonnay,
California
Proverb Cabernet Sauvignon,
California
Wycliff Champagne Brut,
California

Deluxe Package

One Hour - \$45 per person
Two Hours - \$61 per person
Three Hours - \$76 per person
Four Hours - \$90 per person

Beer

Bud Light
Miller Lite
Corona Extra
Stella Artois
Samuel Adams Boston Lager
Blue Moon Belgian White

Wine

Clos du Bois Cellars
Chardonnay,
California
Clos du Bois Cellars
Cabernet Sauvignon,
California
Wycliff Champagne Brut,
California, USA

Liquor

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Camarena Silver Tequila
Jack Daniel's Whiskey
Bulleit Rye Whiskey
Dewar's 12-Year Aged
Scotch Whiskey

Platinum Package

One Hour - \$52 per person
Two Hours - \$66 per person
Three Hours - \$79 per person
Four Hours - \$91 per person

Beer

Bud Light
Miller Lite
Corona Extra
Stella Artois
Blue Moon Belgian White
Local Craft IPA

Wine

William Hill Vineyards
Chardonnay,
Central Coast, California
William Hill Vineyards
Cabernet Sauvignon,
Central Coast, California
J. Vineyards, Brut Cuvee,
California

Liquor

Tito's Handmade Vodka
Hendrick's Gin
Diplomatico Reserva Rum
Don Fulano Blanco Tequila
Knob Creek Kentucky
Straight Bourbon Whiskey
Jameson Irish Whiskey
Glenmorangie 10-Year Old
Original Scotch Whiskey

Signature Package

One Hour - \$58 per person
Two Hours - \$71 per person
Three Hours - \$83 per person
Four Hours - \$95 per person

Beer

Bud Light
Miller Lite
Corona Extra
Corona Light
Stella Artois
Blue Moon Belgian White
Peroni Nastro Azzuro

Wine

Sonoma Cutrer Chardonnay,
California
Oberon Cabernet Sauvignon,
California
Veuve Clicquot Champagne,
California

Liquor

Grey Goose Vodka
Bombay Sapphire
or Aviation Gin
Flor de Caña Anejo Rum
Patron Silver Tequila
Woodford Reserve Double
Oaked Bourbon Whiskey
Jameson Irish Whiskey
Glenmorangie 10-Year Old
Original Scotch Whiskey
DeKuyper Cordial

All bar packages include soda, water, juice and accoutrements.