

HILTON MEMPHIS CATERING MENU

BANQUET CATERING MENUS



UPDATED JANUARY 2022

Listed prices do not include 23% Administrative Charge or State Sales tax.

HILTON MEMPHIS CATERING MENU

BANQUET AND CATERING POLICIES

The Hilton Memphis is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

ADMINISTRATIVE FEES

All catering and banquet charges are subject to the customary administrative fees and state sales tax.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room assignments to best accommodate the group.

ENTRÉE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES

A guaranteed attendance figure is required for all meal functions 4 business days prior to the function date. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee.

AUDIO-VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements for your event.

PAYMENT/DEPOSIT

An acceptable method of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment include advance deposit (prepayment) or completed credit card authorization form.

TAX EXEMPTION

If your company / organization are exempt from paying sales tax in the State of Tennessee, a copy of the Exemption Certificate must be returned with the signed copy of this agreement. The exemption will apply only to sales made directly to the entity and paid for with an entity credit card or an entity check. Cash, personal checks or personal credit cards will not be accepted as payments for tax exempt events.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

DECORATIONS

You may bring in your own decorations. We do not allow confetti. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

PACKAGE HANDLING

Please advise your Event Manager of any boxes that will be shipped to the hotel. A \$100.00 per day storage fee will be charged for boxes received more than 3 business days in advance and \$150.00 per day storage fee for all pallets received more than three business days in advance. The same charges will apply for boxes and pallets that are left behind for more than 3 days after the program concludes. All boxes must be addressed to the hotel and marked with the name of your on-site contact, the function name and date, and the name of your Event Manager. The client is responsible for shipping back any packages after the function.

MENU PRICING

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the event takes place.

I HAVE READ AND UNDERSTAND THE BANQUET AND CATERING POLICIES

CLIENT SIGNATURE: _____ Date: _____

Listed prices do not include 23% Administrative Charge or State Sales tax.

HILTON MEMPHIS CATERING MENU

FULL DAY MEETING PACKAGES

**MINIMUM OF 30 PEOPLE*

PACKAGE #1

\$75.00 per person

THE CONTINENTAL

Freshly Baked Muffins / Breakfast Pastries / Croissants
Fresh Melon / Seasonal Berries / Chilled Juices
Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

MID MORNING REFRESH

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas
Assorted Whole Fresh Fruit
Kashi Bars

LUNCH BUFFET

Soup Du Jour
Rolls and Butter
Artisan Lettuce / Grape Tomatoes / Euro Cucumbers / Toasted Almond
Mediterranean Quinoa Salad
Marinated Green Bean / Vidalia Onion Salad

PLEASE CHOOSE 2 ENTREES:

Grilled Marinated Chicken Breast / Cilantro Vinaigrette
Southern Style Fried Chicken
Sliced Peppered Sirloin / Rosemary Demi / Tobacco Onion
Herb Crusted Cod / Grilled Peppers / Green Olive / Caper / Tomato
Eggplant and Spinach Rollatini / Smoked Heirloom Tomato Jus
Herb Crusted Pork Loin / Red Pepper Chimichurri
Roasted Vegetable Lasagna / Pomodora Sauce
Pan Fried Pork Medallions / Jalapeno Citrus Slaw

PLEASE CHOOSE 2 SIDES:

Yukon Mashed Potatoes / Roasted Sweet Potato Hash
Herb Wild Rice Medley
Southern Style Green Beans / Honey Glazed Carrots
Buttered Sweet Corn

Chef's Selection of Mini Desserts
Freshly Brewed Coffee / Decaffeinated Coffee / Tea

AFTERNOON BREAK

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas
Lemonade / Iced Tea
Freshly Baked Cookies / Fudge Nut Brownies / Dessert Bars

Listed prices do not include 23% Administrative Charge or State Sales tax.

HILTON MEMPHIS CATERING MENU

FULL DAY MEETING PACKAGES

**MINIMUM OF 30 PEOPLE*

PACKAGE #2

\$69.00 per person

THE CONTINENTAL

Freshly Baked Muffins / Breakfast Pastries / Croissants

Fresh Melon / Seasonal Berries

Chilled Juices

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

MID MORNING REFRESH

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

Assorted Whole Fresh Fruit

Kashi Bars

LUNCH BUFFET

Soup Du Jour

Rolls and Butter

Baby Greens / Marinated Vegetable / Roasted Shallot Vinaigrette

Fingerling Potato Salad / Feta / Green Olive Oil

Rigatoni / Broccoli / Smoked Ham / Creole Aioli

DELI MEATS TO INCLUDE:

Roast Beef / Fire Roasted Turkey / Smoked Ham / Genoa Salami

Selection of Sliced Cheeses: Cheddar / Pepper Jack / Baby Swiss

Lettuce, Sliced Tomatoes, Pickles, Condiments

Cashew Spring Onion Chicken Salad

Artisan Rolls / Breads

Chef's Selection of Desserts

Freshly Brewed Coffee/ Decaffeinated Coffee/Tea

AFTERNOON BREAK

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

Lemonade / Iced Tea

Freshly Baked Cookies / Fudge Nut Brownies / Dessert Bars

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HILTON MEMPHIS CATERING MENU

FULL DAY MEETING PACKAGES

**MINIMUM OF 30 PEOPLE*

PACKAGE #3

\$36.00 per person

THE CONTINENTAL

Freshly Baked Muffins / Breakfast Pastries / Croissants

Fresh Melon / Seasonal Berries

Chilled Juices

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

MID MORNING REFRESH

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

Assorted Whole Fresh Fruit

Kashi Bars

AFTERNOON BREAK

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

Lemonade / Iced Tea

Freshly Baked Cookies / Fudge Nut Brownies / Dessert Bars

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Bagels/Cream Cheese/Butter/Preserves-*\$5.00 per person*

Assorted Individual Greek Yogurts-*\$4.50 per person*

Egg/Ham/Swiss Croissant-*\$6.00 per person*

Sausage/Roasted Tomato/Asiago Soufflé--*\$6.00 per person*

Bacon/Egg/Cheese Mini Burrito-*\$6.00 per person*

Egg White Frittata/Spinach/Gruyere-*\$6.00 per person*

Ham/Biscuit-*\$6.00 per person*

Sausage/Biscuit-*\$6.00 per person*

Sticky Buns-*\$5.00 per person*

Assorted Soft Drinks-*\$5.00 each, charged on consumption*

Bottled Water-*\$4.00 each, charged on consumption*

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HILTON MEMPHIS CATERING MENU

MEETING BREAKS

COOKIES AND MILK

\$16.00 per person

Freshly Baked Cookies Fudge Nut Brownies & Dessert Bars
Skim Milk, 2% Milk and Chocolate Milk

MINI BITES

\$18.00 per person

Grilled Peanut Butter & Banana Bites / Mini Beef Sliders / House Made Chips
Lemonade / Iced Tea

WELLNESS STATION

\$19.00 per person

Granola or Kashi Bars/ Trail Mix/ Apple Wedges with Nutella/ Whole Fruit/ Yogurt with Granola & Fresh Berries

THE DIP STOP

\$14.00 per person

Spinach Artichoke Dip / Tandoori Naan Bread / Cheese Dip / Tortilla Chips
Veggie Shooters / Vidalia Onion Dip / Mini Pretzels / Potato Chips

SPORTS BREAK

\$21.00 per person

Warm Salted Pretzels / Buttered Popcorn / Cracker Jacks / Tortilla Chips / Queso Blanco / Pico de Gallo / Sour Cream
BBQ Skins / Chipotle Cream
Lemonade / Iced Tea / Vitamin Water

MIDWAY FARE

\$21.00 per person

Mini Pizza / Chicken Skewers / BBQ Pork Sliders / Seasoned Potato Wedges / Cheese Dip
Lemonade / Iced Tea

MEETING BREAK ENHANCEMENTS

Ice Cream Novelties - *\$6.00 per person*

Assorted Soft Drinks-*\$5.00 each, charged on consumption*

Bottled Water-*\$4.00 each, charged on consumption*

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HILTON MEMPHIS CATERING MENU

BREAK A LA CARTE

FOOD SELECTIONS

- Whole Fresh Fruit Seasonal Selections -*\$26.00 per dozen*
- Assortment of Freshly Baked Cookies -*\$35.00 per dozen*
- Candy Bars or Granola Bars -*\$36.00 per dozen*
- Sliced Fresh Fruits and Berries -*\$8.00 per person*
- Double Fudge Nut Brownies -*\$35.00 per dozen*
- Assorted Pastries, Freshly Baked Muffins, Nut Breads and Croissants -*\$36.00 per dozen*
- Soft Pretzels with Mustard - *\$40.00 per dozen*
- Bagels with Cream Cheese- *\$40.00 per dozen*
- Fresh Popped Popcorn -*\$5.00 per person*
- Assorted Individual Bags of Potato Chips - *\$3.00 each*
- Deluxe Mixed Nuts -*\$45.00 per pound*
- Spicy Bar Mix -*\$30.00 per pound*
- Chips & Salsa -*\$8.00 per person*
- Assorted Individual Greek Yogurts-*\$4.50 per person*

BEVERAGE SELECTIONS

- Assorted Soft Drinks-*\$5.00 each*
- Bottled Water-*\$4.00 each*
- Freshly Brewed Coffee Regular or Decaffeinated -*\$70.00 per gallon*
- Decanters of Assorted Juices Orange, Cranberry, Red Grapefruit, Apple, V-8 -*\$35.00 per quart*
- Freshly Brewed Iced Tea -*\$60.00 per gallon*
- Lemonade-*\$60.00 per gallon*
- Fruit Punch -*\$60.00 per gallon*
- Assorted Hot Tea -*\$60.00 per gallon*

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HILTON MEMPHIS CATERING MENU

PLATED BREAKFAST

ALL AMERICAN

\$26 per person

Breakfast Bread / Sweet Butter / Preserves

Scrambled Eggs / Scallions

Choice of: Hickory Smoked Bacon OR Link Sausage

Herb Roasted Roma Tomato

Breakfast Potatoes

Orange Juice

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

BREAKFAST SOUFFLÉ

\$26 per person

Sliced Fresh Fruit

Breakfast Quiche with Mushrooms, Onions, Smoked Bacon and Gruyere Cheese

Breakfast Potatoes

Orange Juice

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

EGGS BENEDICT

\$29 per person

Toasted Split English Muffin topped with Grilled Canadian Bacon, Poached Eggs and Hollandaise Sauce

Breakfast Potatoes

Orange Juice

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

SOUTHERN BREAKFAST

\$30 per person

Biscuit / Sweet Butter / Preserves

Scrambled Eggs

Choice of one of the Following: Grilled Ham Steak, Oven Roast Kielbasa Link, Country Fried Steak with Milk Gravy or Chicken Tenders with Milk Gravy

Orange Juice

Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

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HILTON MEMPHIS CATERING MENU

BREAKFAST BUFFETS

THE CONTINENTAL

\$22.00 per person

Freshly Baked Muffins / Breakfast Pastries / Croissants/ Butter/ Preserves
Fresh Melon / Seasonal Berries
Chilled Juices
Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

DELUXE CONTINENTAL

\$25.00 per person

Freshly Baked Muffins / Breakfast Pastries / Croissants
Assorted Fresh Bagels / Cream Cheese / Butter / Preserves
Assorted Cold Cereal and Granola
Assorted Yogurt
Fresh Melon/ Seasonal Berries
Chilled Juices
Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

AMERICAN BREAKFAST BUFFET

**MINIMUM OF 30 PEOPLE*

\$29.00 per person

Freshly Baked Muffins / Breakfast Pastries / Croissants / Butter / Preserves
Scrambled Eggs with Scallions / Hickory Smoked Bacon
Country Sausage Links / Breakfast Potatoes
Fresh Melon / Seasonal Berries
Chilled Juices
Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

EXECUTIVE BREAKFAST BUFFET

**MINIMUM OF 30 PEOPLE*

\$39.00 per person

Freshly Baked Muffins / Breakfast Pastries / Croissants / Butter / Preserves
Assorted Greek Yogurts / Dried Fruits / Assorted Cold Cereals
Fresh Melon / Seasonal Berries
Baked Sugar Cured Ham / Cheddar Cheese Biscuits
Scrambled Eggs with Scallions / Hickory Smoked Bacon
Country Sausage Links / Breakfast Potatoes
Cinnamon Roll French Toast / Honey Butter / Warm Maple Syrup
Chilled Juices / 2% and Skim Milk
Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

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HILTON MEMPHIS CATERING MENU

BRUNCH BUFFET

BEALE STREET BLUES BRUNCH BUFFET

**MINIMUM OF 30 PEOPLE*

\$68.00 per person

Freshly Baked Muffins / Breakfast Pastries / Croissants / Butter / Preserves
Assorted Greek Yogurts / Dried Fruits / Assorted Cold Cereals
Mixed Greens with Assorted Toppings and Dressings
Orange and Asparagus Salad with Feta Cheese
Blackened Seasonal Fresh Fish Catch with White Cheddar Potato Cakes
Pan Seared Chicken with Black Bean and Corn Relish
Scrambled Eggs
Fresh Pancakes with Maple Syrup

Please Choose Two of the Following Carved Items:

Horseradish and Brown Sugar Ham
Oven Roasted Breast of Turkey with Cranberry Orange Aioli
Herb Crusted Pork Loin with Shallot Demi-Glace
Peppered Sirloin Au Jus

**Attendant Required at \$100.00*

Chef's Selection of Seasonal Vegetables
Yukon Gold Mashed Potatoes
Rolls and Butter
Chef's Selection of Desserts
Chilled Juices / 2% and Skim Milk
Freshly Brewed Coffee / Decaffeinated Coffee / Assorted Hot Teas

BREAKFAST AND BRUNCH BUFFET ENHANCEMENTS

OMELET/EGG STATION

\$13.00 per person

Omelet or Eggs Made to Order
Cheddar / Jack Cheeses / Mushrooms / Onions / Peppers Tomatoes / Ham / Sausage / Salsa
**Attendant Required at \$100.00*

WAFFLE STATION

\$11.00 per person

Belgian Waffle Station / Assorted Fruit Sauces / Fresh Seasonal Berries / Sweet Butter / Warm Maple Syrup
**Attendant Required at \$100.00*

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HILTON MEMPHIS CATERING MENU

BOXED BREAKFAST

All Boxed Breakfasts Include: [Muffin](#), [Whole Fresh Fruit](#), [Bottled Water/Bottled Juice](#)

SAUSAGE, EGG, & CHEESE BREAKFAST WRAP

\$21.00 per person

BACON, EGG, & CHEESE BREAKFAST WRAP

\$21.00 per person

EGG & CHEESE BREAKFAST WRAP

\$18.00 per person

HAM BISCUIT

\$18.00 per person

SAUSAGE BISCUIT

\$18.00 per person

BOXED LUNCHES

All Boxed Lunches Include: [Individual Bag of Chips](#), [Fresh Baked Cookie](#), [Whole Fresh Fruit](#), [Soda /Bottled Water](#)

ROAST BEEF SANDWICH

\$31.00 per person

Shaved Roast Beef / Brie Cheese / Onion Marmalade

FIRE ROASTED TURKEY CLUB WRAP

\$31.00 per person

Turkey Breast / Smoked Bacon / Lettuce / Tomato / Baby Swiss / Honey Mayonnaise / Tortilla

BBQ CHICKEN BREAST ON BRIOCHE

\$31.00 per person

Dry Rubbed Chicken / Grilled Onion / Blue Cheese / BBQ Sauce / Red Pepper Slaw

GRILLED VEGGIE FOCCACIA

\$31.00 per person

Grilled Marinated Vegetables / Dijon Mustard / Brie Cheese / Radish Sprouts / French Green Beans / Onion Salad

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HILTON MEMPHIS CATERING MENU

PLATED LUNCH

All Plated Lunches Include:

Choice of House Salad or Caesar Salad, Dinner Rolls and Butter, Chef's Selection of Desserts, Iced Tea and Coffee

CHICKEN MONTEREY

\$36.00 per person

Chicken Breast/ Monterey Jack Cheese / Poblano Chili / Cilantro Cream / Yellow Rice / Sautéed Vegetables

ORGANIC CHICKEN

\$37.00 per person

Herb Marinated Chicken Breast / Creamy Polenta / Italian Spinach

PANKO CHICKEN

\$37.00 per person

Herb Crusted Chicken / Plum Tomato Cilantro Relish / Pasta Parmesan / Vegetable Medley

PESTO SEARED SALMON

\$40.00 per person

Pesto Seared Fillet / Edamame / Black Eye Pea / Sauté Greens / Tomato Jam

ROAST BEEF TIPS

\$42.00 per person

Sliced Tri Tip / Grilled Peppers / Whipped Potatoes / Roasted Shallot Demi / Fresh Seasonal Vegetable

VEGETARIAN FARE

\$33.00 per person

Tempura Battered Portabella / Tri-color Couscous / Red Quinoa / Vegetable Ratatouille / Sauce Pomodoro

DELI PLATE

\$36.00 per person

Thinly Sliced Turkey / Ham / Roast Beef / Sharp Cheddar / Pepper Jack Cheese
Lettuce / Sliced Tomato / Dill Pickle / Pesto Mayonnaise / Garlic Aioli / Mustard Potato Salad
Assorted Sandwich Breads

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HILTON MEMPHIS CATERING MENU

PLATED LUNCH ENTRÉE SALADS

All Salads Include: Dinner Rolls and Butter, Chef's Selection of Desserts, Iced Tea and Coffee

GRILLED CHICKEN / POACH PEAR SALAD

\$31.00 per person

Artisan Lettuce Bundle / Cucumber / Grilled Chicken / Burgundy Poached Pear / Dried Fruit / Grilled Banana Bread /
Toasted Almonds / Coconut Ginger Vinaigrette

TRIO SALAD

\$36.00 per person

Baby Hearts Romaine / BBQ Chicken / Grilled Lemon Pepper Salmon / Pesto Shrimp / White Balsamic Vinaigrette

GRILLED ASIAN CHICKEN CAESAR

\$31.00 per person

Romaine / Julienne Grilled Sesame Chicken / Crispy Wonton / Shaved Asiago / Cashews / Caesar Dressing

PLATED LUNCH ENTRÉE SANDWICHES

All Sandwiches Include: Chef's Selection of Desserts, Iced Tea and Coffee

ROASTED TENDERLOIN AND HERB HARVARTI

\$34.00 per person

Herb Crusted Beef Tenderloin / Peppered Greens / Red Pepper Tapenade / Dijonaise Spread / Potato Salad

FIRE ROASTED TURKEY CLUB WRAP

\$31.00 per person

Turkey Breast / Smoked Bacon / Lettuce / Tomato / Baby Swiss / Honey Mayonnaise / Tortilla / Pasta Salad

MARINATED CHICKEN CLUB FOCCACIA

\$31.00 per person

Grilled Breast of Chicken / Bacon / Smoked Mozzarella / Roma Tomato / Lettuce / Malt Vinegar Aioli / Potato Salad

BBQ CHICKEN BREAST ON BRIOCHE

\$31.00 per person

Dry Rubbed Chicken / Grilled Onion / Blue Cheese / BBQ Sauce / Red Pepper Slaw / House Parmesan Chips

GRILLED VEGGIE FOCCACIA

\$31.00 per person

Grilled Marinated Vegetables / Dijon Mustard / Brie Cheese / Radish Sprouts / French Green Beans / Onion Salad

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HILTON MEMPHIS CATERING MENU

LUNCH BUFFETS

**MINIMUM OF 30 PEOPLE*

Dessert service must be at the same time and in the same room as the lunch

CORNER MARKET BUFFET

\$38.00 per person

Soup Du Jour
Dinner Rolls and Butter
Fingerling Potato Salad
Feta /Green Olive Rigatoni Salad
Broccoli/Smoke Ham/ Golden Raisin Salad
Artisan Lettuce / Tomatoes / Cucumber / Croutons / Buttermilk Ranch / White Balsamic Vinaigrette
Deli Sliced Turkey / Ham / Genoa Salami / Roast Beef
Assorted Cheeses
Lettuce/Tomato/Onion/Pickle
Roasted Vegetable Platter
Chef's Dessert Selections
Freshly Brewed Coffee / Decaffeinated Coffee / Iced Tea

CRAFTED EXPRESS LUNCH BUFFET

\$40.00 per person

Soup Du Jour
Dinner Rolls and Butter
Baby Iceberg / Grape Tomatoes / Cucumber / Home Style Ranch / Red Wine Vinaigrette
Macaroni Salad
Napa Cabbage Slaw / Citrus Vinaigrette
Chipotle Lime Grilled Chicken Panini
Roasted Turkey Club / Bacon / Avocado Aioli
Grilled Ham and Cheddar
Hot Corned Beef
House Made Parmesan Chips
Chef's Dessert Selections
Freshly Brewed Coffee / Decaffeinated Coffee / Iced Tea

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HILTON MEMPHIS CATERING MENU

LUNCH BUFFETS

**MINIMUM OF 30 PEOPLE*

Dessert service must be at the same time and in the same room as the lunch

TUSCANY BUFFET

\$42.00 per person

Minestrone Soup
Dinner Rolls and Butter
Caesar Salad
Panzanella Salad
Penne Pasta / Pomodora Sauce
Tortellini Pasta / Pesto Cream Sauce
Vegetable Lasagna
Eggplant Parmesan
Italian Vegetable Sauté
Tiramisu
Cannoli
Freshly Brewed Coffee / Decaffeinated Coffee / Iced Tea

TASTE OF LATIN AMERICA BUFFET

\$42.00 per person

Chicken Tortilla Soup
Mixed Greens / Black Olives / Avocado / Cheddar Cheese/ Chipotle Dressing
Corn and Black Bean Salad / Jalapeño Vinaigrette
Three Cheese Enchilada
Grilled Marinated Steak and Chicken Fajitas
Tri-Colored Peppers and Onions
Warm Flour Tortillas
Pico de Gallo / Cilantro / Onion / Guacamole / Crème /Salsa Rojo
Yellow Rice
Black Beans
Grilled Mexican Cob Corn
Churros
Dulce de Leche Shooters
Freshly Brewed Coffee / Decaffeinated Coffee / Iced Tea

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HILTON MEMPHIS CATERING MENU

LUNCH BUFFETS

**MINIMUM OF 30 PEOPLE*

Dessert service must be at the same time and in the same room as the lunch

MEMPHIS QUE BUFFET

\$45.00 per person

Smoked Sausage n' Cheese
Red Pepper Cole Slaw
Loaded Potato Salad
BBQ Pork Shoulder / Buns
BBQ Chicken
Smoke House Baked Beans
BBQ Spaghetti
Sweet Corn
Dinner Rolls with Butter
Banana Pudding
Peach Cobbler
Freshly Brewed Coffee / Decaffeinated Coffee / Iced Tea

MEMPHIS QUE BUFFET ADDITIONAL ENTREE

Dry Rubbed Beef Brisket-\$5.00 per person

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HILTON MEMPHIS CATERING MENU

LUNCH BUFFETS

**MINIMUM OF 30 PEOPLE*

Dessert service must be at the same time and in the same room as the lunch

BUILD YOUR OWN BUFFET

\$48.00 per person

Soup Du Jour
Dinner Rolls and Butter
Artisan Lettuce/Tomatoes/Cucumbers/Spicy Pecans / Choice Dressing
Mediterranean Quinoa / Chickpea / Lemon Thyme Vinaigrette Salad

Please Choose Two of the Following Entrees:

Herb Marinated Chicken Breast
Southern Style Fried Chicken
Sliced Turkey
Herb Crusted Pork Loin
Pan Fried Pork Medallions
Sliced Peppered Sirloin
Asian Crusted Salmon
Fried Corn Dusted Catfish
Grilled Eggplant and Spinach Stack
Roasted Vegetable Lasagna

Please Choose Two of the Following Sides:

Scallop Potato with Smoked Ham & Herbs
Sautéed French Beans with Toasted Almond
Roasted Sweet Potato Hash
Honey Glazed Baby Carrots
Buttermilk Whipped Yukon Potato
Cornbread Dressing
Sweet Corn Pudding
Mac 'n Cheese
Roasted Vegetable Medley
Smoked Basmati/Spring Onion/Apricots
Braised Smoked Chicken Greens
Harvest Rice Medley

Chef's Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee /Iced Tea

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HILTON MEMPHIS CATERING MENU

All Plated Dinners and Duo Dinners are paired with Chef's choice of Vegetable and Starch and include House Salad, Dinner Rolls and Butter, Chef's Selection Dessert, Iced Tea and Coffee

PLATED DINNER

HERB GRILLED CHICKEN

\$45.00 per person

CHICKEN SALTIMBOCCA

\$45.00 per person

HERB CRUSTED PORK TENDERLOIN

\$47.00 per person

ATLANTIC SALMON

\$51.00 per person

PECAN CRUSTED HALIBUT

\$57.00 per person

VEGETARIAN'S FARE

\$42.00 per person

PRIME RIB OF BEEF

\$57.00 per person

BLACK PEPPER RIBEYE

\$58.00 per person

TENDERLOIN OF BEEF

\$72.00 per person

PLATED DUO DINNER

HERB CHICKEN / BEEF TENDERLOIN

\$75.00 per person

Marinated Breast of Chicken / Sundried Tomato Cream AND Seared Beef Tenderloin / Wine Reduction

FILET / SALMON

\$79.00 per person

Grilled Filet of Beef / Cabernet Reduction AND Pan Seared Chili Lime Salmon / Red Pepper Cream

SHORT RIB / SHRIMP

\$75.00 per person

Braised Beef Short Rib / Pan Gravy AND Grilled Shrimp / Jalapeno Peach Chutney

HERB CHICKEN / SALMON

\$75.00 per person

Marinated Breast of Chicken / Sundried Tomato Cream AND Pan Seared Salmon / Red Pepper Cream

SPECIALTY DINNER SALADS

Upgrade your Plated Dinner or Duo Dinner Selection with one of these Specialty Salads

MINI ICEBERG WEDGE

\$4.00 per person

Smoked Bacon / Strawberry / Crumble Bleu Cheese / Ranch Dressing

CRAFTED SALAD

\$4.00 per person

Hand Picked Field Greens / Cucumber / Plum Tomato / Candied Red Onion / White Balsamic Vinaigrette

ROMAINE CAESAR SALAD

\$3.00 per person

Baby Romaine Hearts / Ciabatta Crouton / Shaved Asiago / House Caesar Dressing

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HILTON MEMPHIS CATERING MENU

DINNER BUFFETS

**MINIMUM OF 30 PEOPLE*

Dessert service must be at the same time and in the same room as the dinner

TOSCANA BISTRO

\$65.00 per person

Italian Wedding Soup
Dinner Rolls and Butter
Caesar Salad
Caprese Platter
Pork Osso Bucco / Roman Chicken with Peppers and Onions / Grilled Swordfish
Wild Mushroom Ravioli / Creamed Spinach
Baked Ziti / Ratatouille Vegetables
Penne Pasta / Garlic / Parmesan / Extra Virgin Olive Oil
Cannoli / Lemon Italian Cream Cake / Tiramisu
Freshly Brewed Coffee / Decaffeinated Coffee / Iced Tea

DELTA BLUES

\$70.00 per person

Tossed Garden Salad with Assorted Dressings
Citrus Cole Slaw
Red Potato Salad
Home Style Cornbread and Biscuits
Smoked Sausage n' Cheese Platter
Southern Fried Chicken
Blackened Catfish with Remoulade Sauce
Dry Rub Beef Brisket
Macaroni n' Cheese
Smoke House Pork Belly Beans
Braised Smoked Chicken Greens
Peach Cobbler / Banana Pudding / Red Velvet Cake
Freshly Brewed Coffee / Decaffeinated Coffee / Iced Tea

Listed prices do not include 23% Administrative Charge or State Sales tax.

HILTON MEMPHIS CATERING MENU

DINNER BUFFETS

**MINIMUM OF 30 PEOPLE*

Dessert service must be at the same time and in the same room as the lunch

JUST THE WAY YOU LIKE IT

\$75.00 per person

Soup Du Jour
Dinner Rolls and Butter
Artisan Lettuce / Tomatoes / Cucumbers / Spicy Pecans / Choice Dressing
Mediterranean Quinoa / Chickpea / Lemon Thyme Vinaigrette Salad
Sliced Heirloom Tomato / Sea Salt
Roasted Fennel / Yukon Potato Salad

Please Choose Three of the Following Entrees:

Herb Marinated Chicken Breast
Southern Style Fried Chicken
Sliced Turkey
Herb Crusted Pork Loin
Pan Fried Pork Medallions
Sliced Peppered Sirloin
Dry Rubbed Brisket
Asian Crusted Salmon
Herb Crusted Cod
Fried Corn Dusted Catfish
Grilled Eggplant and Spinach Stack
Roasted Vegetable Lasagna

Please Choose Two of the Following Sides:

Scallop Potato with Smoked Ham & Herbs
Sautéed French Beans with Toasted Almond
Roasted Sweet Potato Hash
Honey Glazed Baby Carrots
Buttermilk Whipped Yukon Potato
Cornbread Dressing
Sweet Corn Pudding
Mac 'n Cheese
Roasted Vegetable Medley
Smoked Basmati / Spring Onion / Apricots
Braised Smoked Chicken Greens
Harvest Rice Medley
Red Beans and Rice

Chef's Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee / Iced Tea

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HILTON MEMPHIS CATERING MENU

HORS D'OEUVRES

ALL PRICES ARE FOR 100 PIECES OF EACH HORS D'OEUVRE ITEM
HALF ORDER/50 PIECES IS THE SMALLEST QUANTITY AVAILABLE

COLD SELECTIONS

Southern Style Deviled Eggs	\$325.00
Mozzarella Caprese Skewer	\$425.00
Chicken Pimento Cheese / Challah Crostini	\$450.00
Asparagus Spears Wrapped in Prosciutto	\$480.00
Smoked Salmon Pinwheel/ Euro Cucumber/ Dill	\$525.00
Assorted Sushi Rolls / Ginger/Soy Wasabi	\$550.00
Open Face Roast Tenderloin of Beef with Crispy Onions	\$625.00
Traditional Shrimp Cocktail with Horseradish Chili Sauce	\$575.00

HOT SELECTIONS

Vegetarian Spring Rolls / Sweet Vinaigrette	\$450.00
Breaded Artichokes Parmesan / Marinara Sauce	\$450.00
Chick Pea Samosa / Honey Yogurt	\$450.00
BBQ Chicken Mini Flat Breads	\$450.00
Breaded Chicken Strips / Honey Mustard	\$450.00
Mini Chicken Wellington	\$450.00
Mini Beef Wellington	\$475.00
Coconut Chicken Strips / Orange Marmalade Dip	\$495.00
Asian Chicken Skewers / Sweet Chili Sauce	\$495.00
Portabella Mushroom Puffs	\$525.00
Candied Apple Pork Belly	\$525.00
Spinach and Goat Cheese Mini Pizzas	\$550.00
Bacon Wrapped Scallops / with Honey Balsamic Drizzle	\$525.00
Mini Beef Slider/Smoked Bacon	\$550.00
Mini Crab Cakes / Remoulade Sauce	\$575.00

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HILTON MEMPHIS CATERING MENU

RECEPTION THEME STATION

ALL THEME STATIONS ARE PRICED PER PERSON FOR ONE HOUR.

THEME STATIONS ARE DESIGNED TO BE PROVIDED WITH ADDITIONAL ITEMS.

ONE ATTENDANT PER 100 GUESTS IS REQUIRED.

**ATTENDANT FEE \$100 each*

TUSCANY PASTA TABLE *

\$25.00 per person

Tortellini / Ziti Pasta

Pomodora Sauce / Garlic Cream Sauce / Extra Virgin Olive Oil

Tomatoes / Chives / Black Olives / Broccoli / Artichokes Parmesan / Mushrooms

Grilled Chicken

ASIAN*

\$32.00 per person

Lettuce Wrap

Seasoned Ground Chicken / Asian Shrimp

Pork Shumai / Dumplings

Stir Fried Vegetables

Teriyaki Sauce / Soy Sweet Chili Sauce

COASTAL SEAFOOD

\$45.00 per person

Jumbo Shrimp / Crab Claws / Seasoned Oysters

Littleneck Clams on the Half Shell Presented on a Bed of Ice

Cocktail / Remoulade / Garlic Herb Sauces

FAJITA GRIDDLE*

\$29.00 per person

Guajillo Marinated Beef / Chicken / Sautéed Onions & Peppers / Warm Flour Tortillas

Shredded Lettuce / Cheddar Jack Cheese / Diced Tomatoes / Pico de Gallo / Guacamole / Corn Chips

Salsa Verde / Salsa Rojo

STREET TACO STATION*

\$30.00 per person

Marinated Carne Asada / Shredded Chicken / Mini Corn Tortilla / Cilantro / Onion

Pico De Gallo / Salsa Verde / Chipotle Crema

CHOCOLATE FONDUE

\$18.00 per person

Assorted Berries / Seasonal Fruits / Biscotti / Pound Cake

Listed prices do not include 23% Administrative Charge or State Sales tax.

HILTON MEMPHIS CATERING MENU

RECEPTION DISPLAYS

IMPORTED AND DOMESTIC CHEESE

\$14.00 per person

Imported and Domestic Cheese / Assorted Crackers

ANTIPASTO PLATTER

\$16.00 per person

Sliced Meats / Imported and Domestic Cheeses / Grilled Vegetables / Relish / Assorted Breads / Crackers

SMOKED SALMON

\$450.00 per side

Side of Smoked Salmon / Capers / Onion / Chopped Egg / Assorted Breads

FIRE ROASTED VEGETABLES

*\$10.50 per person *minimum of 30 people*

Seasonal Vegetables seasoned with Olive Oil / Cracked Pepper / Basil

FRESH SEASONAL FRUITS AND BERRIES

*\$12.25 per person *minimum of 30 people*

Seasonal Fruits & Berries / Spiced Honey Yogurt Dip

BAKED BRIE EN CROUTE

\$275.00 per 2 pound wheel

Wheel of Brie / Sliced Apples & Pecans Wrapped in Puff Pastry / Sliced French Baguette

CARVING BOARD

CARVING BOARD ITEMS ARE DESIGNED AS BUFFET ENHANCEMENTS AND ARE NOT SOLD ALONE.

ONE ATTENDANT PER 100 GUESTS IS REQUIRED.

**ATTENDANT FEE \$100 each*

TENDERLOIN OF BEEF*

\$695.00 (serves approximately 25 people)

Pepper Crusted Beef Tenderloin / Horseradish Cream / Dinner Rolls

ROAST TURKEY BREAST*

\$375.00 (serves approximately 25 people)

Roast Turkey Breast / Cranberry Relish / Dinner Rolls

PRIME RIB OF BEEF*

\$625.00 (serves approximately 35 people)

Horseradish Crusted Prime Rib of Beef / Natural Jus / Dinner Rolls

SUGAR CURED HAM*

\$450.00 (serves approximately 40 people)

Sugar Cured Ham / Mustard / Mayonnaise / Peach Preserves / Dinner Rolls

HERB CRUSTED PORK LOIN*

\$525.00 (serves approximately 40 people)

Slow Roasted Garlic Crusted Pork Loin / Herbed Aioli / Dinner Rolls

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HILTON MEMPHIS CATERING MENU

BEVERAGES

THE SALE OF ALCOHOLIC BEVERAGES IS REGULATED BY THE STATE.

AS A LICENSEE, THIS HOTEL IS RESPONSIBLE FOR ADMINISTRATION OF THE REGULATIONS.

IT IS A POLICY, THEREFORE, THAT OUTSIDE ALCOHOLIC BEVERAGES CANNOT BE BROUGHT INTO THE HOTEL.

BAR SERVICE-PER DRINK PRICING

HOST BAR

Premium	\$9.00
Super Premium	\$11.00
House Wine	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Cordials and Liquors	\$12.00
Bottled Water	\$4.00
Soft Drinks	\$5.00

CASH BAR

Premium	\$10.00
Super Premium	\$12.00
House Wine	\$10.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Cordials and Liquors	\$13.00
Bottled Water	\$5.00
Soft Drinks	\$6.00

BAR SERVICE-PER PERSON, PER HOUR PRICING

UNLIMITED BEVERAGE SERVICE CHARGED PER PERSON (based on guaranteed attendance)

PREMIUM

First Hour	\$30.00
Additional Hours	\$10.00

SUPER PREMIUM

First Hour	\$32.00
Additional Hours	\$12.00

OTHER BEVERAGES

House Wine	\$35.00 per bottle
House Champagne	\$40.00 per bottle
Champagne Punch	\$60.00 per gallon
Wine Punch	\$60.00 per gallon
Margarita	\$80.00 per gallon
Bloody Mary	\$80.00 per gallon
Pre-Mixed Custom Cocktail	\$85.00 per gallon

BARTENDER & CASHIER FEES

Bartender charge for Host or Cash bar is \$100.00 per bartender for the first 4 hours.

A cashier charge of \$50.00 will be added on all cash bars for the first 4 hours.

\$50.00 for each additional hour per Bartender and Cashier.

One Cashier & One Bartender is required per 100 guests.

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