

# Hilton DFW Lakes

## Executive Conference Center



### *Cold Hors d' Oeuvres*

Cherry Tomatoes stuffed with Boursin Cheese

Tomato & Fresh Mozzarella on Toasted Ciabatta with Balsamic Drizzle

Smoked Salmon with Herbed Cheese and Crispy Capers

Pumpernickel Crustini with Gorgonzola, Toasted Walnuts & Marinated Grapes

Prosciutto with Melon

Wild Mushroom Crustini with Red Pepper Aioli

**Each Appetizer Selection \$5 per piece**

#### **Canapés Assortment**

Boursin Mousse with Pimento & Chive

Salmon Mousse with Black Olives on French Bread Rounds

Ham Mousse on French Bread Rounds

Salami Coronet with Cream Cheese and Green Olives

Tomato & Fresh Mozzarella on Toasted Ciabatta with Balsamic Drizzle

Pumpernickel Crustini with Gorgonzola, Toasted Walnuts & Marinated Grapes

\$4 per Piece

#### **Chef's Canapés Assortment**

Brie with Bacon Cream Cheese on Multi-Grain Baguette

Corned Beef Roll with Cream Cheese

Smoked Salmon Pinwheel on Multi-Grain Baguette

Turkey Club Roulade with Bacon and Cheddar on a Pumpernickel Round

Tomato & Fresh Mozzarella on Toasted Ciabatta with Balsamic Drizzle

Pumpernickel Crustini with Gorgonzola, Toasted Walnuts & Marinated Grapes

\$4.25 per piece

#### **Deluxe Cold Hors d' Oeuvres**

##### **Spoons**

Ahi Tuna Tartar with Wasabi Aioli

Shrimp and Grits

Seafood Ceviche

Beef Tenderloin with Horseradish Aioli

Hummus with Cucumber and Roasted Pepper Salsa

Tomato & Fresh Mozzarella with Basil Pesto

\$ 6.50 per piece

All spoons are served at room temperature

*Hors d'Oeuvre prices are based on a minimum order of 50 pieces.*

*Should your minimum guest guarantee fall below this amount, additional service fees will apply.*

*Stations and Displays and Hors d'Oeuvres are not intended to be used independently as entrée portions*

*Menu Prices are plus 8.25% Tax and 22% Service Charge*

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### *Hot Hors d' Oeuvres*

Southwestern Egg Rolls with Cilantro Pesto Cream Sauce

Bacon Wrapped Scallops

Crispy Chicken Tenders with Honey Mustard Sauce

Beef Satay with Ginger and Soy

Shrimp Empanada

Vegetable Spring Rolls with Sweet and Spicy Chili Sauce

Chicken Satay with Spicy Peanut Sauce

Buffalo Style Hot Wings with Ranch or Bleu Cheese

Mini Beef Wellington with Dijon Cream

Deep Fried Mozzarella with Marinara Sauce

**Each Appetizer Selection \$4.25 per piece**

### *Deluxe Hot Hors d' Oeuvres*

Vegetable Samosa

Smoked Gouda Bites in Puff Pastry

Potato Wrapped Shrimp with Bacon Chive Aioli

Chicken Straws

Vegan Meatballs with Roasted Tomato Puree

Ratatouille Puffs with Roasted Pepper Aioli

**Each Appetizer Selection \$ 5 per Piece**

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# Hilton DFW Lakes

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### *Hilton Reception*

#### **International and Domestic Cheese Display**

Selection of Fine Cheeses  
Garnished With Cascading Grapes, Apples and Pears  
Walnuts, Texas Pecans and Dried Apricots, Cherries and Craisins  
Selection of Sliced Breads and Gourmet Crackers

#### **Market Display of Vegetables with Ranch Dip**

Chef's Selection of Farm Market Vegetables with Blue Cheese and Pesto Ranch Dips

Your Choice of 5 Hors D'oeuvres from the following list:

#### **HOT**

Southwestern Egg Rolls with Cilantro Pesto Cream Sauce  
BBQ Meatballs  
Chicken Tenders with Honey Mustard  
Buffalo Wings with Ranch or Bleu Cheese  
Deep Fried Mozzarella with Marinara Sauce

#### **COLD**

Prosciutto with Melon  
Cherry Tomatoes stuffed with Boursin Cheese  
Smoked Salmon Pinwheel with Capers  
on Multi-Grain Baguette  
Turkey Club Roulade with Bacon and Cheddar  
on Pumpernickel Rounds

#### **Viennese Station**

Selection of mini French Pastries, Petit Fours, Tarts and Biscotti

Coffee, Tea

\$38 ++ per person

*Reception prices are based on a minimum of 50 guests and are served for two hours.  
Should your minimum guest guarantee fall below this amount, additional service fees will apply.*

*Stations and Displays and Receptions are not intended to be used independently as entrée portions*

**Menu Prices are plus 8.25% Tax and 22% Service Charge**

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### *The Lakes Reception*

#### **Carving Station**

Your Choice of one (1)  
Bourbon Glazed Ham  
Whole Roasted Boneless Turkey  
Herb Roasted Top Round  
Brisket & Brats

#### **International and Domestic Cheese Display**

Selection of Fine Cheeses  
Garnished With Cascading Grapes, Apples and Pears  
Walnuts, Texas Pecans and Dried Apricots, Cherries and Craisins  
Selection of Sliced Breads and Gourmet Crackers

#### **Market Display of Vegetables with Ranch Dip**

Chef's Selection of Farm Market Vegetables with Blue Cheese and Pesto Ranch Dips

Your Choice of 5 Hors D'oeuvres from the following list:

#### **HOT**

Southwestern Egg Rolls with Cilantro Pesto Cream Sauce  
BBQ Meatballs  
Chicken Tenders with Honey Mustard  
Buffalo Wings with Ranch or Bleu Cheese  
Deep Fried Mozzarella with Marinara Sauce

#### **COLD**

Prosciutto with Melon  
Cherry Tomatoes stuffed with Boursin Cheese  
Smoked Salmon Pinwheel with Capers  
on Multi-Grain Baguette  
Turkey Club Roulade with Bacon and Cheddar  
on Pumpernickel Rounds

#### **Viennese Station**

Selection of mini French Pastries, Petit Fours, Tarts and Biscotti

Coffee, Tea

\$46 ++ per person

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*Menu Prices are plus 8.25% Tax and 22% Service Charge*