

Hilton DFW Lakes

Executive Conference Center



Plated Dinner Selection

*Includes Hilton Salad or Caesar Salad and Dessert
Specialty Salads and Deluxe Dessert available for additional \$2 per person*

Entrée Selections

Prosciutto Wrapped Chicken with Tomato Basil Buerre Blanc

Stuffed with Fontina Cheese and Baby Spinach with Sweet Pea and Parmesan Risotto
\$43.00 Per Person

8 oz. Filet with Shallot Port Wine Reduction

Topped with Apple Bacon, Sundried Cherries and Gorgonzola
\$52.00 Per Person

Chilean Sea Bass with Lump Crab

Tarragon Buerre Blanc
\$58.00 Per Person

Herb Seared Filet of Salmon with Saffron Cream

Sautéed Spinach, Grape Tomato Ragu
\$43.00 Per Person

Braised Short Ribs with Root Vegetables

Truffle Whipped Potatoes and Red Wine Jus
\$48.00 Per Person

Slow Roasted Prime Rib of Beef with Rosemary Shallot Jus

Cheddar Chive Whipped Potatoes and Crispy Onions
\$48.00 Per Person

Herb Crusted Chicken with Sundried Tomato Cream

Herb Orzo Pasta
\$42.00 Per Person

Grilled Ginger Maple Marinated Pork Chop with Bourbon Cranberry Reduction

Roasted Whipped Sweet Potatoes
\$48.00 Per Person

6 oz. Filet of Tenderloin Beef with Brandied Peppercorn Sauce

Garlic Chive Whipped Potatoes
\$50.00 Per Person

Vegetarian Puff Pastry

Medley of Squash, Zucchini and Egg Plant
Baked in Puff Pastry with Roasted Tomato Puree
\$37.00 per person

Plated Dessert Selections

New York Style Cheesecake, Chocolate Mousse Cake, Red Velvet Cake

*Price based on a minimum of fifty (50) people.
There will be a \$5.00 surcharge per person for parties less than fifty (50)*

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

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Plated Dinner Selection

Continued

*Includes Hilton Salad or Caesar Salad and Dessert
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Duet Selections

Herb Kissed Petite Fillet

With Portabella Ragu and Marsala Wine

And

Cajun Dusted Jumbo Shrimp

Over Creamy Roasted Corn Polenta

\$56.00++ per person

Petite Tenderloin

With Wild Mushrooms, Caramelized Shallots in Madeira Wine Sauce

And

Chicken Roulade

With Baby Spinach, Asiago Cheese and Sherry Sundried Tomato Cream Sauce

\$54.00++ per person

Petite Filet

With Apple Bacon, Shiitake Mushrooms and Gorgonzola Cheese

And

Achiote Seared Sea Bass

With Mango and Roasted Pepper Salsa

\$64.00++ per person

Herb Crusted Chicken

With Saffron Risotto and Boursin Cream

and

Sautéed Prawns

Provençal with Mushrooms, Capers and Artichokes

\$52.00++ per person

Plated Dessert Selections

New York Style Cheesecake, Chocolate Mousse Cake, Bourbon Pecan Pie

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Plated Dinner Selections

Continued

Soup Selections

Lobster Bisque

\$7.00 per Person

Creamy Tomato Bisque Concasse & Garlic Crustini

\$5.00 per Person

Tuscan Bean with Crispy Prosciutto

\$5.00 per Person

Shrimp & Spinach Chowder with Roasted Corn

\$7.00 per Person

Specialty Salads

Upgrade your Hilton Salad with one of our Specialty Salads

For just \$2.00 per person additional

Greek Salad

Baby Greens with Cucumbers, Tomatoes, Olives, Feta Cheese & Sweet Herb Vinaigrette

Hearts of Romaine

With Shaved Parmesan, Focaccia Crustini, Grape Tomatoes & Kalamata Caesar Dressing

Fresh Mozzarella and Plum Tomatoes

With Baby Greens, Prosciutto Ham and Kalamata Olives & Pesto Vinaigrette

Wedge Salad

With Baby Frisee, Toasted Walnuts, Tart Dried Cherries, Gorgonzola Cheese & Dijon Buttermilk

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Plated Dinner Selections

Continued

Specialty Dessert Selections

Upgrade your Dessert with A Deluxe Dessert
For just \$2.00 per person additional

Raspberry White Chocolate Cheese Brulee
Silky Smooth White Chocolate Cheese
swirled with Red Raspberry

Black Forrest Cheesecake
Silky smooth Cheese with Cherries and Chocolate

Strawberry La Bomba
Strawberry and Amaretto Cream with
an Almond flecked Cake

Hazelnut Cappuccino Torte
A four layer Torte made entirely of lightly toasted Hazelnuts
(no flour, Gluten Free) * Please note, 2 Week lead time on orders

Chocolate Nemesis
A Perfect slab of deep, Dark Bittersweet Chocolate
(no flour, Gluten Free) * Please note, 2 Week lead time on orders

Buffet prices are based on a minimum of 50 guests and are served for no more than 1 ½ hours. Should your minimum guest guarantee fall below this amount an additional service fee of \$5.00 per person will apply.

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

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Dinner Buffet Selections

Each selection is presented with Assorted Breads

Your Choice of Three Salads

Fresh Mozzarella with Roma Tomatoes and Pesto Vinaigrette
Caesar Salad with Croutons, Parmesan Cheese and Creamy Caesar Dressing
Garden Greens with Ranch and Balsamic Dressing
Greek Salad with Feta Cheese, Olives, Cucumbers and Sweet Herb Vinaigrette
Mini Penne Pasta with Salami, Provolone, Pepperocini, Olive Oil and Fresh Basil

Your Choice of Three Entrees

Herb Crusted Chicken with Boursin Cream & Tomato Basil Ragu
Asiago Stuffed Chicken Roulade with Sherry Sundried Tomato Cream
Slow Roasted Prime Rib of Beef with Natural Jus & Horseradish Cream
Pepper Crusted Sliced Strip Loin of Beef in Brandied Peppercorn Sauce
Cajun Dusted Mahi Mahi with Mango Orange Salsa
Ginger-Soy Glazed Salmon with Sweet Chili Pineapple Sauce
Roasted Pork Loin with Wild Mushrooms & Marsala Wine
Cheese Ravioli with Spinach, Mushroom & Roasted Garlic Marinara
Herbed Salmon with Chive Buerre Blanc & Cucumber Salsa

Your Choice of Two Sides

Fresh Seasonal Vegetables
Cheddar & Chive Whipped Potatoes
Wild Rice with Toasted Almonds
White Cheddar Macaroni with Crispy Ham
Roasted Fingerling Potatoes
Asparagus & Carrots

Your Choice of Two Desserts

Red Velvet Cake with Cream Cheese Frosting
New York Cheesecake with Fresh Berries
Chocolate Decadence Cake
Fresh Fruit Torte
Tres Leche Cake

\$63.00 per person

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Theme Buffets

Italian Buffet

Chicken Picatta with Capers, Lemon Butter Sauce
Veal Marsala with Wild Mushrooms & Herbed Fingerling Potatoes
Fettuccini Alfredo with Sautéed Shrimp
Pancetta and Sweet Pea Risotto
Tuscan Grilled Vegetables with Garlic and Fresh Basil
Hearts of Romaine with Parmesan
Chop Salad with Salami, Provolone and Pepperocini
Olive and Parmesan Rolls
Fresh Strawberries and Sabayon
Crème Brule Cheesecake Tiramisu
\$55.00 per person

New Orleans Buffet

Wedge Salad with Buttermilk & Dijon Dressing
Chicken & Sausage Gumbo with Confetti Rice
Cajun Crusted Chicken with Melon Salsa
Sautéed Mahi Mahi with Shrimp Creole Sauce
Grilled Andouille Sausage,
Red Beans & Rice
Red Potatoes Ravigote Salad
Roasted Corn on the Cob
Penne Pasta Jambalaya
Crème Brule Cheesecake, Banana Fosters Pie
\$52.00 per person

Asian Buffet

Vegetable Spring Rolls & California Rolls
Sesame Seared Beef Stir Fry with Udon Noodles
Pan Seared Potstickers with Ginger Soy Glaze
Sweet N Sour Chicken
Steamed Jasmine Rice Stir Fried Brocolinni
Fresh Fruit Tarts Coconut Mousse
\$50.00 per person

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Theme Buffets

Continued

Hill Country Buffet

Wedge Salad with Buttermilk & Dijon Dressing
Potato Salad with Sour Cream & Chives
Honey BBQ Baby Back ribs with Grilled Sausage
Boneless Braised Short Ribs with Root Vegetables & Red Wine Jus
Cheddar-Bacon-Chive Mashed Potatoes
Fresh Green Beans with Caramelized Onions
Roasted Corn on the Cob
Cheddar Biscuits & Jalapeno Corn Bread
Mini Pecan Tarts, Peach Cobbler
Deep Dish Apple Pie
\$52.00 per person

Santa Fe Buffet

House Fried Tortilla chips with Chili Con Queso and House Salsa
Beef Tamales with Ancho Chili Con Carne
Chicken Taquitos with Roasted Pablano Aioli
Chicken & Beef Fajitas with Flour Tortillas and Traditional Accompaniments
Shiner Bock Beans Spanish Rice
Tres Leche Cake Sopapillas with Honey
Mexican Chocolate Torte
\$48.00 per person

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