

Holiday 2011



Your holiday celebration is a special occasion. The Hilton DFW Lakes is proud to Present our 2010 Holiday Packages, with our special flair to ensure your function is one to remember.

Complimentary amenities to your catering menus include:

Festive Holiday Trees

Custom Designed Buffet Tables

Holiday Centerpieces with Candlelight and Mirrors

White Table Linens and Holiday Napkins in a Variety of Colors

We offer your guests complimentary self parking and complimentary transportation to and from DFW Airport, Grapevine Mills Mall and Bass Pro Shops

Other amenities include a Parquet Dance Floor and Bandstand, as well as DJ tables and a Speaker's Podium.

Newly Renovated Guest Rooms with Hilton Dream Sleep bedding

State of the art audio visual Equipment is available. Your Catering Professional has full details.

Holiday Lunch Buffet

(minimum of 50 guests)

European Cheese Presentation

Chicken Empanadas
Vegetable Spring Rolls with Plum Sauce
Meatballs with Spicy Tomato Basil Sauce

Fresh Garden Greens with Assorted Dressings and Condiments

Garlic Studded Roasted Baron of Black Angus Beef
Rosemary Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables
Dinner Rolls with Butter

Assortment of Holiday Cookies and Mini French Pastries
Coffee, Tea and Decaffeinated Coffee

\$36++ per person

Holiday Lunch Plated Menu

Tossed Greens with Cucumbers & Tomatoes
with an Herbed Vinaigrette

Pecan Dusted Chicken Breast
Maple Whipped Sweet Potatoes
Asparagus & Butternut Squash in a Cranberry Orange Basil Buerre Blanc
Dinner Rolls with Butter

New York Cheesecake with Chocolate Espresso Crème Anglaise

Coffee, Tea, Decaffeinated Coffee

\$32++ per person

++ Indicates an additional 22% Service Charge and 8.25% Sales Tax
(prices are subject to change)

Holiday Hors d' Oeuvres Buffet

(minimum of 50 guests, replenished for 2 hours)

Holiday Ice Carving with Jumbo Shrimp
with Cocktail Sauce, Remoulade Sauce and Lemon Stars
(4 pieces per person)

European Cheese Presentation
Fresh Crudité Presentation with Ranch Dip

Vegetable Spring Rolls with Sweet & Sour Sauce
Breaded Artichoke Hearts with Goat Cheese and Pomodoro Sauce
Chicken Saté with Spicy Peanut Sauce
Wild Mushrooms in a Phyllo Purse
(6 pieces per person)

Please Select One of the Following Carving Station Items

(Carving Stations served with Traditional Holiday Condiments and Silver Dollar Rolls)

- ~ Garlic Studded Roasted Baron of Black Angus Beef
- ~ Hickory Smoked Turkey with Natural Jus
- ~ Holiday Spiced Baked Ham with Creole Honey Mustard

Holiday Dessert Station

Assortment of Holiday Cookies, Mini French Pastries, and Petite Fours
Deluxe Coffee Station with Chantilly Cream, Orange Deice,
Belgian Chocolate Shavings and Fresh Ground Cinnamon
Coffee, Tea and Decaffeinated Coffee

\$49++ per person

++ Indicates an additional 22% Service Charge and 8.25% Sales Tax
(prices are subject to change)

Holiday Dinner Buffet

(minimum of 50 guests, replenished for 2 hours)

Fresh Garden Greens with Assorted Dressings and Condiments
European Cheese Presentation
Fresh Crudit  Presentation with Ranch Dip

Self Serve Pasta Station with Penne and Tortellini Pastas
served with Marinara and Alfredo Sauces

Please Select Two of the Following Carving Station Items

(Carving Stations served with Traditional Holiday Condiments and Silver Dollar Rolls)

- ~ Garlic Studded Baron of Black Angus Beef
- ~ Smoked Turkey with Cranberry Salsa and Natural Jus
- ~ Holiday Spiced Ham with Creole Honey Mustard

Please Select Two of the Following Entrees

- ~ Pan Seared Breast of Chicken with Baby Spinach, Saut ed Mushrooms and Feta Cheese with a Fresh Herb Velout 
- ~ Pecan Crusted Chicken Breast with Tropical Buerre Blanc
- ~ Seared Breast of Chicken, with Artichokes, Mushrooms, Leeks, White Wine and Fresh Thyme Velout 
- ~ Pan Seared Filet of Salmon with Fresh Dill and Lemon Cream Sauce
 - ~ Herb Crusted Salmon with Lemon Chive Cream
 - ~ Pecan Crusted Halibut with Tangerine Butter Sauce

Rosemary Roasted Red Bliss Potatoes
Seasonal Fresh Vegetables

Holiday Dessert Station

Assorted Cakes and Pies, Holiday Cookies
Deluxe Coffee Station with Chantilly Cream, Orange Deice,
Belgian Chocolate Shavings and Fresh Ground Cinnamon
Coffee, Tea and Decaffeinated Coffee

\$59++ per person

++ Indicates an additional 22% Service Charge and 8.25% Sales Tax
(prices are subject to change)

Holiday Reception and Plated Dinner

Reception

(30 Minute Reception)

Chef's Selection of Assorted Cold Canapés:
Genoa Salami Coronets with Cream Cheese and Nicoise Olives
Smoked Salmon with Boursin Cheese and Fresh Dill
Proscuitto Ham and Melon with Fresh Mint
Goat Cheese stuffed with Cherry Tomatoes and Toasted Pine Nuts
Baby Brie with Pinot Noir Grapes

Dinner

Salad

Mixed Baby Lettuce with Roma Tomatoes, Goat Cheese and Thyme Baguette
Herb Vinaigrette

Please Select One of the Following Duet Entrees

- ~ Cherry Crusted Tenderloin with Crispy Onions and a Port Wine Reduction
and
Sautéed Gulf Prawns with a Tomato and Basil Buerre Blanc
- ~Petite Herb Crusted Tenderloin of Beef accompanied by Balsamic Veal Reduction
and
Pan Seared Breast of Chicken with Baby Spinach accompanied by Mushroom
and Champagne Cream

Accompaniments

Truffle Whipped Potatoes
Chef's Choice of Seasonal Vegetables
Fresh Baked Rolls and Creamy Butter

Alternating Desserts

Chocolate Pate' with Raspberry Coulis and Fresh Berries
Praline Mousse with Caramel Ganache and Toasted Pecans

Coffee, Tea and Decaffeinated Coffee
\$55++ per person

\$5.00++ per person additional charge for Deluxe Coffee Station

++ Indicates an additional 22% Service Charge and 8.25% Sales Tax
(prices are subject to change)