



PLATED DINNER

APPETIZERS

(choice of one)

- Mushrooms Stuffed with Crabmeat and Topped with a Horseradish Sauce
Seasonal Fresh Fruit Cup
- Grilled Eggplant with Sliced Mozzarella Cheese and Plum Tomatoes with Raspberry Vinaigrette
Fresh Mozzarella Cheese and Sliced Tomatoes with Vinaigrette
- Penne Pasta Marinated in Vinaigrette and Mixed with Fresh Cheese, Sliced Plum Tomatoes and Golden Brown Garlic Cloves
Jumbo Gulf Coast Shrimp with Spicy Cocktail Sauce and Lemon Twist (\$3.00 additional)
- Coconut Shrimp – Jumbo Shrimp Battered and Deep Fried – Served with an Orange Reduction Sauce (\$3.00 additional)
- Mini Crabcakes served atop Fresh Mixed Greens with a Basil Remoulade Sauce
- Chicken Bruschetta – Grilled Chicken, Diced Tomatoes, Red Onions and Fresh Mozzarella
Drizzled with Olive Oil and Served atop an Italian Toasted Baguette
- Beef Bruschetta – Beef Tenderloin, Diced Tomatoes, Red Onions and Fresh Mozzarella Drizzled with Olive Oil and
Served atop an Italian Toasted Baguette

SALADS

(choice of one)

- Seasonal Garden Salad with House Dressing ~ Traditional Caesar Salad ~ Mixed Field Greens
Cheese Tortellini Salad with Vinaigrette Dressing
- Spinach Salad with Button Mushrooms, Diced Eggs and Bacon Bits Served with a Warm Bacon Vinaigrette (\$1.00 additional)

ENTREES

- ~**CHICKEN FRANCAISE** – Boneless Breast of Chicken Sauteed in a Lemon, Butter White Wine Sauce
- ~**CHICKEN AURORA** - Boneless Breast of Chicken Stuffed with a Robust Blend of Spinach and Sun-dried Tomatoes,
Topped with a Warm Light Plum Sauce
- ~**STUFFED BREAST OF CHICKEN** – Boneless Breast of Chicken Stuffed with Wild Rice or Seasoned Bread Crumbs
Topped with a Voloute Sauce
- ~**CHICKEN CORDON BLEU** – Boneless Breast of Chicken Pin-Wheeled with Smoked Ham and Swiss Cheese
Topped with a Bechamel Sauce
- ~**CHICKEN SORRENTINO** – Sauteed Boneless Breast of Chicken Layered with Spinach, Prosciutto and Eggplant,
Topped with Melted Mozzarella Cheese
- ~**CHICKEN DOMINICO** – Boneless Breast of Chicken Seared with Portobello Mushrooms, Spinach and Brie Cheese
Served with Sundried Tomato Pesto Sauce
- ~**FLANK STEAK CHAMPIGNON** – Grilled Flank Steak served with a Mushroom Shallot Demi Glace Sauce
- ~**FETTUCCINE PRIMAVERA** – Fettuccine Mixed with Fresh Garden Vegetables in Alfredo or Tomato Sauce

~**ROAST PRIME RIB of BEEF** – 10 ounces of Prime Meat Roasted to Perfection and Served au Jus

~**TILAPIA BELLA VISTA** – Baked Fillet of Tilapia with Sliced Pepper, Onion and Tomato
Served in a Lemon Garlic, White Wine Sauce

~**GRILLED FILET MIGNON** – 10-ounce Tenderloin Grilled to Perfection and Served with Cabernet Sauce

~**CHARBROILED 12 oz. SIRLOIN STRIP STEAK** – Served with Sautéed Shitake Mushrooms in Cognac Sauce

~**GRILLED FILET OF NORWEGIAN SALMON** – 10-ounce Fillet of Salmon Grilled to Perfection and Served with Dill Sauce

~**JUMBO SHRIMP SCAMPI** – Sautéed Jumbo Shrimp with Garlic, Oregano, Olive Oil and Parsley Smothered in a White Wine,
Lemon Butter Sauce and Served over Linguini

~**MEDALLIONS OF VEAL MARSALA or PICCATA** – Medallions of Milk-Fed Veal, Sautéed with Shallots, Served in a Marsala
Wine Sauce or with Capers and White Wine Sauce

~**SURF and TURF** – Filet Mignon Grilled to Perfection with a Succulent Broiled Lobster Tail

All Dinners served with Appropriate Accompaniments and Choice of Dessert, Colombian Coffee – Regular and Decaffeinated
and Selection of Teas

All Prices are Subject to 7% NJ State Sales Tax and 20% Gratuity

For information on pricing please call our sales office at 732-494-4964

Hilton Woodbridge, 120 Wood Avenue South, Iselin NJ 08830

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www.hiltonwoodbridge.com

HILTON WOODBRIDGE

DESSERTS

CHOICE OF ONE ITEM FROM OUR DESSERT SELECTION

CHOCOLATE CHOCOLATE

Freshly made Chocolate Mousse served in a Chocolate Cup

PEACH MELBA

Vanilla Ice Cream and Sliced Peaches served with Raspberry Sauce

CARROT CAKE

Carrots, Raisins and Walnuts in a Ginger Cake – topped with a Sweetened Cream Cheese Icing

ICE CREAM

With Chocolate Sauce or Fruit Topping

PIE SELECTION

Your choice of oven-baked Apple, Blueberry, Cherry or Coconut Custard

FRESH FRUIT TART

Seasonal Exotic Fruit in a Pastry Tart Crust – topped with Vanilla Cream

APPLE STREUDEL

Cinnamon, Apples and Raisins wrapped in a Flaky Pastry Dough and dusted with Cinnamon Sugar

RASPBERRY TORTE

Raspberry Almond baked in a Shallow Pastry Crust and garnished with Fruit Sauce

NEW YORK STYLE CHEESECAKE

Rich, Creamy Cheesecake masked in Strawberry, Mango or Raspberry Coulis

FAT FREE CHEESECAKE

Served in a Duet of Raspberry and Mango Coulis

ICE CREAM PARFAIT

With Crème du Menthe Liqueur

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THE METROPOLITAN BUFFET

(Minimum 25 Guests)

Served with an Assortment of Dinner Breads

Colombian Coffee – Regular and Decaffeinated and a Selection of Teas

SALADS

(Choice of Two)

Mixed Field Greens	Tossed Garden Salad with Assorted Dressings
Traditional Caesar Salad	Tortellini with Peas, Prosciutto & Basil in a Herb Vinaigrette
Red Bliss Potato Salad	Fresh Mozzarella with Grape Tomatoes in a Dill Vinaigrette
Grilled Vegetable Display	Fresh Spinach Salad with Vinaigrette Dressing
Fusilli & Sundried Tomato Salad	Cucumber, Tomato & Onion Salad

ENTRÉE SELECTIONS

(Choice of Three) or (2 Entrees w/ a Deli Platter)

Beef Bourguignon	Marinated Grilled Chicken	Grilled or Poached Salmon
Beef & Broccoli	Stir Fried Chicken	Sole Florentine
Flank Steak Champignon	Fried Chicken	Sole Almandine
Pepper Steak	Chicken Aurora	Sole Belle Vista
Roast Top Sirloin	Chicken Cacciatore	Shrimp Scampi over Linguini
Homemade Meatloaf	Chicken Sorrentino	Sauteed Shrimp over Cavatelli
	Chicken Rolletini	Paella
Sausage & Peppers		Baked Ziti
Sliced Roast Pork		Beef or Vegetable Lasagna
Sliced Turkey Breast w/ Stuffing		Bowties w/ Broccoli, Garlic & Oil
Hawaiian Ham		Penne w/ Vodka Sauce
Eggplant Parmigiana or Rollatini		Fettuccini Alfredo
Chicken or Veal		Linguini w/ Clam Sauce
(Francaise, Saltimboca, Parmigiana, Picatta, or Marsala)		(Red or white)
Pasta Baronessa, in a Cream Sauce		Pasta Primavera
Pasta in a Fresh Tomato Sauce		Stuffed Shells

SIDE DISHES

(Choice of Two)

String Beans Almandine
Broccoli Polonaise
Rice Pilaf
French Fries

Fresh Vegetable Medley
Corn on the Cob
Mashed Potatoes
Yellow Rice & Beans
Garlic Scented Green Beans
w/ Roasted Peppers

Glazed Carrots
Peas & Carrots
Potato Wedges
Roasted Red Potatoes

DESSERTS

(Choice of Two) or (Custom Designed Sheet Cake)

Fresh Sliced Fruit Display
Double Chocolate Cake
Assorted Brownies
Tiramisu

Assorted Fresh Baked Cookies
Coconut Custard
Apple Strudel
Cannoli

Apple, Blueberry or Cherry Pie
New York Style Cheesecake
Chocolate Mousse

Children under Three – Free

All Prices are subject to NJ State Sales Tax and 20% Gratuity

ENHANCEMENTS

Champagne Toast
Deli Platter
Soup of Choice
Crudités Display
Antipasto Display
Jumbo Shrimp Display (50 pieces)

Carving Station (Choice of One):

Roasted Turkey, Roast Pork, Roast Beef, or Roasted Red Snapper

Kids Corner

Chicken Fingers (50 pieces)
Pigs in Blanket (50 pieces)
Mini Pizzas (50 pieces)
Mozzarella Sticks (50 pieces)
Chocolate Fondue Fountain
Viennese Table
Ice Cream Sundae Bar
Bananas Foster Station

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HORS D'OEUVRES

(50 pieces per Tray)

Assortment of Hot Hors D'oeuvres

~ Sesame Chicken ~ Assorted Petite Quiche ~ Vegetable Cobbler ~ Smoked Chicken Quesadilla ~
~ Cheese Ravioli ~ Franks en Crute ~ Oriental Egg Rolls ~ Pizza Bagels ~ Boursin & Spinach Bouchee ~
~ Swedish Meatballs ~ Beef Sate ~ Rubeen on Rye Pastry ~ Mexican Empanadas ~ Broccoli Cheddar Cheese Puffs ~ Mozzarella
Sticks ~ Coconut Chicken ~ Mozzarella Prosciutto Eggplant ~
~ Chicken Wellington ~ Brie en Croute ~ Spanikopita ~ Scallops wrapped in Bacon ~
~ Lobster Ravioli ~ Beef Teriyaki Brochette ~
~ Shrimp Scampi in Phyllo Tart ~ Deep Fried Shrimp

~

Assortment of Cold Hors D'oeuvres

~ Canapes of Smoked Duck ~ Canapes of Smoked Salmon ~ Celery Stuffed with Blue Cheese ~
~ Asparagus in Prosciutto ~ Cajun Deviled Eggs ~ Apricot with Boursin Cheese ~ Assorted Canape Display ~

~

Hors D'oeuvres Package

Served Butler Style
Select Eight (4 hot and 4 cold)
1-Hour preceding Dinner
Additional Hours Available

Served Buffet Style
Select Eight (4 hot and 4 cold)
1-Hour preceding Dinner
Additional Hour Available

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GOURMET HORS D'OEUVRES

(50 pieces per Tray)

Hot Gourmet Selections

~ Mini Crab Cakes ~ Beef Wellington ~ Lobster and Mango Wontons ~ Steak Tidbits on Garlic Toast ~
~ Shrimp Tempura with Mustard Sauce ~ Shrimp and Scallop Kabobs ~ Wild Mushroom Tart ~
~ Duck Bundles in Phyllo Dough ~ Crabmeat Stuffed Mushrooms ~

~

Cold Gourmet Selections

~ Smoked Salmon Pinwheels on Pumpernickel ~ Sliced Duck on Walnut Bread ~
~ Artichokes filled with Shrimp Mousse ~ Steak Tartare on Garlic Toast ~ Seared Ahi Tuna ~
~ Crab and Artichoke Tartlets ~ Filet Mignon with Horseradish Cream over Brioche ~

Gourmet Hors D'oeuvres Package

Served Butler Style
Select Eight (4 hot and 4 cold)
1-Hour preceding Dinner
Additional Hours Available

Served Buffet Style
Select Eight (4 hot and 4 cold)
1-Hour preceding Dinner
Additional Hours Available

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COLD DISPLAYS

FRESH GARDEN CRUDITE

- Broccoli and Cauliflower Florets, Red Peppers, Cherry Tomatoes, Celery, Carrots and Zucchini,
Served with Bleu Cheese Dressing

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ANTIPASTO DISPLAY

A Variety of Specialty Meats and Cheeses to include Genoa Salami, Prosciutto, Soppressata and Pepperoni, Aged Provolone,
Fresh Mozzarella, Green and Black Olives, Marinated Artichoke Hearts and Mushrooms
Served with Bread Sticks and Sliced Italian Bread

~

DISPLAY of INTERNATIONAL CHEESES

Imported and Domestic Cheeses, garnished with Seasonal Fruit and
Served with a Selection of Crackers

~

SUSHI DISPLAY

Handmade assorted Maki and Nigiri Sushi with Soy Sauce, Pickled Ginger and Wasabi

SEAFOOD SELECTIONS – RAW BAR

50 pieces – Market Price

Jumbo Shrimp	Iced Oysters on the Half Shell
Snow Crab Claws	Imported Beluga Caviar
Littleneck Clams on the Half Shell	Domestic Caviar
Whole side of sliced Smoked Salmon (serves approximately 50 people)	

Raw Bar – One Hour – Market Price

~

BAKED WHEEL OF BRIE

Garnished with Strawberries in a Raspberry Coulis
Served with sliced Baguettes

~ Ice Sculptures Available at an Additional Cost ~

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ACTION STATIONS

Carving Boards

Whole Roasted Turkey
Honey Glazed Ham
Roast Top Sirloin
Black Pepper & Molasses glazed Beef Tenderloin
Herb Seared New Zealand Rack of Lamb with Minted Demi-Glace
Whole Roasted Florida Red Snapper marinated in ginger, garlic, lime juice and Thai Chili Sauce
Whole Fresh Smoked Salmon
Steamship Round of Beef
(serves approximately 150 people)

Each carving station is served with assorted dinner breads and condiments

Pasta Station

Farfalle and Tortellini
Served with Choice of two sauces: Tomato Basil, Marinara, Vodka, Red Pepper Cream or Basil Pesto
served with Fresh Parmesan

Asian Station

Stir-fried Chicken and Beef served over Rice
Served in Take-out Containers with Chop Sticks and Fortune Cookie

Martini Mashed Potato Bar

Peruvian Blue, Sweet Potatoes and Yukon Gold Potatoes piped into Martini Glasses
served with Bacon Bits, Chives, Sour Cream, Cheddar Cheese and Green Onions

Scampi Station

Shrimp and Scallops sautéed with Butter, Garlic and Fresh Herbs
served over Rice with Garlic Toast Points

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COCKTAILS

HOUSE BRANDS

~ Lauders Scotch ~ Lairds Gin ~ Lairds Vodka ~
~ Castillo Rum ~ Imperial Bourbon ~ Zapata Tequila ~

Open Bar for the First Hour
Additional Hours Available

PREMIUM BRANDS

~ Seagrams 7 ~ Bacardi ~ Tanqueray ~
~ Absolute ~ Dewars ~ Cuervo Gold Tequila ~
~ Jack Daniels ~

Open Bar for the First Hour
Additional Hours Available

TOP SHELF BRANDS

~ Bombay Sapphire ~ Jack Daniels ~ Chivas Regal ~ Stolichnaya ~ Tanqueray
~ Canadian Club ~ Cuervo Gold Tequila - Bacardi ~ Johnny Walker Black ~

Open Bar the First Hour / Additional Hours Available

Bartenders (maximum 5 hours)

Minimum 25 People required on All Bars

CASH BAR

Drinks are served on a cash per drink basis

~WINE ~ CHAMPAGNE ~ and ~PUNCHES ~
(all available on Cash Bar basis)

Beer, Wine and Soda Bar
Champagne, Wine or Rum Punch
Fruit Punch
Mimosas or Bloody Marys
Sparkling Champagne
House Wine: Chardonnay, Zinfandel, Merlot or Cabernet Sauvignon
Soda or Iced Tea

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