



Hilton West Palm Beach

# Catering Menu



All prices subject to 15% gratuity,  
9% administrative fee and 7% sales tax  
(percentages are subject to change  
without notice).








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## Dietary Restrictions

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-  Gluten Free
-  Dairy Free
-  Nut Free
-  Vegetarian
-  Vegan

# Breakfast

## Plated Breakfast

Served with freshly brewed coffee, gourmet hot tea, orange juice and fresh fruit. Maximum of 90 minutes of service. Select one plated breakfast.

### Sausage, Egg, & Cheese Sandwich

pan fried farm fresh egg, bacon or sausage, American cheese, brioche bun, breakfast potatoes

### Power Breakfast Wrap

farm fresh eggs, quinoa, mozzarella cheese, spinach wrap, breakfast potatoes

### Scrambled Eggs

farm fresh eggs, bacon or sausage, breakfast potatoes

### Vegetable Egg Frittata

bacon or sausage, breakfast potatoes

### Ham & Cheese Omelet

bacon or sausage, breakfast potatoes

### Vegetable & Cheese Omelet

bacon or sausage, breakfast potatoes

### French Toast

berry compote, maple syrup, bacon or sausage

\$45 per person

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### Vegan "Just Egg" Scramble

"Just Egg," garden fresh vegetables, breakfast potatoes

### Traditional Eggs Benedict

poached egg, Hollandaise sauce, Canadian bacon, English muffin, breakfast potatoes

### Salmon & Lox

plain bagel, cream cheese, avocado spread, salmon lox, onions

### Duet Plate of Scrambled Eggs and French Toast

bacon or sausage, breakfast potatoes, berry compote, maple syrup

### Duet Plate of Scrambled Eggs and Waffles

bacon or sausage, breakfast potatoes, mixed berries, maple syrup, powdered sugar

\$50 per person

## Buffet Breakfast

Small group fee of \$200 to apply for groups under 25 for hot buffets.

Maximum of 90 minutes of service.

### Classic Continental

seasonal fresh fruit with berries      

house baked sweet and savory pastries

gluten free muffins 







plain and fruit flavored yogurts   

fresh orange and grapefruit juices

freshly brewed coffee and gourmet hot tea

**\$43 per person**

### Hilton West Palm Beach Continental

seasonal fresh fruit with berries      

assorted breakfast cereals & milk

mini yogurt parfaits with berries and granola

house baked sweet and savory pastries

plain and everything bagels (gluten free upon request)

plain cream cheese, sweet butter, honey, preserves

fresh orange and grapefruit juices

freshly brewed coffee and gourmet hot tea

**\$48 per person**

### Classic American



seasonal fresh fruit with berries      

plain and fruit flavored yogurts   

house baked sweet and savory pastries

gluten free muffins 

farm fresh scrambled eggs     

crispy Applewood smoked bacon   

breakfast potatoes   

fresh orange and grapefruit juices

freshly brewed coffee and gourmet hot tea

**\$58 per person**

### WPB American

seasonal fresh fruit with berries      

mini yogurt parfaits with berries and granola

house baked sweet and savory pastries

gluten free muffins 

plain and everything bagels (gluten free upon request)

plain cream cheese, sweet butter, honey, preserves

farm fresh scrambled eggs     

crispy Applewood smoked bacon   

breakfast potatoes   

steel cut oatmeal, brown sugar, golden raisins

waffles with berry compote and maple syrup

fresh orange and grapefruit juices

freshly brewed coffee and gourmet hot tea

**\$63 per person**

### West Palm Brunch

seasonal fresh fruit with berries      

mini yogurt parfaits with berries and granola

house baked sweet and savory pastries

gluten free muffins 

plain and everything bagels (gluten free upon request)

plain cream cheese, sweet butter, honey, preserves

smoked salmon platter, sliced tomato, red onion,

capers, hard boiled eggs

farm fresh scrambled eggs     

chicken and waffles

Nutella French toast, sliced bananas and strawberries

crispy Applewood smoked bacon

breakfast potatoes   

omelet station\* (attendant required)   

- whole eggs, egg whites, "Just Egg", bacon, sausage, ham, aged Cheddar, pepper Jack, bell peppers, spinach, mushrooms, onions, tomatoes, salsa

fresh orange and grapefruit juices

freshly brewed coffee and gourmet hot tea

**\$85 per person**





## Breakfast Boosts

Just Egg (Plant Based Eggs) \$5 per person

Egg Whites \$5 per person

Chicken Apple Sausage \$5 per person

Turkey Sausage \$5 per person

Turkey Bacon \$5 per person

Waffle Hash Brown \$4 per person

Yogurt Parfait \$9 per person

Gourmet Muffins \$7 per person

Gluten Free Breads \$5 per person

Overnights Oats \$9 per person

Chia Pudding \$9 per person

Oatmeal Station \$9 per person

Breakfast Sliders \$9 per person

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## Breakfast Enhancements

### Smoked Salmon Display

plain and everything bagels, sliced red onions, capers, hard boiled eggs, plain and chive cream cheese  
\$30 per person

### Omelet Station

*chef attendant required, 1/50 guests at \$195 per attendant*

whole eggs, egg whites or "Just Egg" vegan omelets, bacon crumbles, sausage crumbles, diced ham, aged Cheddar, pepper jack, bell peppers, spinach, mushrooms, onions, tomatoes, salsa  
\$24 per person

### Waffle Display

wild strawberry compote, vanilla whipped cream, butter, warm maple syrup  
\$20 per person

### Power Smoothie Display

- strawberry, banana with skim milk
  - mixed berry smoothie with coconut milk
  - kale, apple, ginger, celery with orange juice
- \$18 per person

# Breaks

## Themed Breaks

Maximum of 30 minutes of service.  
For every 30 minutes of additional service, \$10 per person.

### Juice Bar

cold pressed juices: coconut, watermelon, rockin beet, pure green with apple  
\$24 per person

### Citrus Break

housemade orange cake  
citrus parfait with chia seeds  
popping Nutella orange forks  
citrus agua fresca  
\$24 per person

### Energy Break

homemade protein bites  
acai smoothie  
honey and pollen cake pops  
\$28 per person

### Bakery Shop

plain and chocolate croissants, maple and pecan  
Danishes, pan aux raisins, assorted breakfast breads:  
lemon poppy, banana nut and blueberry  
\$22 per person

### Chia & Oat Bar

overnight oats: apples, raisins, honey, hazelnuts, yogurt  
vegan coconut chia pudding  
\$26 per person

### Meze Break

fresh garden vegetables  
pita bread  
tzatziki, sweet potato hummus, baba ganoush  
\$26 per person

### Bagels and Lox

plain and everything bagels, cream cheese, smoked salmon, onions, capers, lemon  
\$30 per person

### Macaron Wall

assorted macaron display featured on dessert wall  
\$26 per person

### Chips & Dip

tortilla chips, fresh salsa, homemade guacamole  
\$26 per person

### Empanadas

black bean and corn, beef, chicken  
\$28 per person

### Mini Bites

croissant with mortadella and Brie  
BBQ chicken with carrots, onions, lettuce wrap  
vegan hummus, roasted peppers, arugula wrap  
\$28 per person

### South FL Fairgrounds

assorted flavored popcorns: Cheddar and caramel  
freshly popped plain & butter popcorn  
assorted candies: Skittles, Snickers, Plain M&Ms,  
Peanut M&Ms, Nestle Crunch, Hershey's  
\$26 per person

### Hummus & Pita

plain hummus, roasted red pepper hummus,  
sweet potato hummus  
pita chips  
\$24 per person

### Charcuterie & Cheese

prosciutto, salami, mortadella,  
provolone, Gruyere, goat cheese  
mixed nuts, marinated olives  
fresh baguette and crackers  
\$30 per person



## A La Carte Break Beverages

- Still Bottled Water \$6.50 each
- Sparkling Bottled Water \$6.50 each
- Coca-Cola Brand Soft Drinks \$6.50 each
- Bottled Fruit Juices \$6.50 each
- Bottled Milk (Whole, 2%, Skim, Chocolate) \$6.50 each
- Naked Power Juices \$9 each
- Bottled Powerade and Vitamin Water \$9 each
- Assorted Cold Brew Coffee \$9 each
- Red Bull & Celsius Energy Drinks \$9 each
- Agua Fresca Station \$75 per gallon
- Orange, Grapefruit, Cranberry, Apple Juice \$75 per gallon
- Iced Tea \$75 per gallon
- Regular Coffee \$105 per gallon
- Decaffeinated Coffee \$105 per gallon
- Gourmet Hot Tea \$105 per gallon

## A La Carte Break Snacks

- Granola bars \$6.50 each
- Bags of trail mix \$6.50 each
- Assorted bags of chips, pretzels, popcorn \$6.50 each
- Candy bars \$6.50 each
- Individual yogurts \$6.50 each
- Ice cream & frozen fruit bars \$9 each
- Whole fresh fruit \$70 per dozen
- Fruit skewers \$92 per dozen
- Cookies or brownies \$70 per dozen
- Assorted pastries (croissants, muffins) \$70 per dozen
- Assorted breakfast breads \$70 per dozen
- Bagels with cream cheese & butter \$80 per dozen
- Lemon bars \$70 per dozen
- Soft pretzels with mustard & beer cheese \$85 per dozen



## All Day Breaks

### AM Beverage Package

freshly brewed coffees and gourmet hot teas, assorted juices OR soft drinks & Agua Fresca station  
\$27 per person, 4 hours

### PM Beverage Package

freshly brewed coffees and gourmet hot teas, assorted soft drinks & Agua Fresca station  
\$27 per person, 4 hours

### All Day Beverage Package

freshly brewed coffees and gourmet hot teas, assorted soft drinks & Agua Fresca station  
\$54 per person, 8 hours

### All Day Beverage & Snack Package

freshly brewed coffees and gourmet hot teas, assorted soft drinks & Agua Fresca station  
Kind & Cliff bars (AM)  
assorted chips (PM)  
\$63 per person, 8 hours



# Lunch

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## Boxed Lunch

Served with bottled water, individual bag of potato chips and fresh baked cookie. Select up to three. Specific quantities must be provided of each selection.

### Quinoa Tabbouleh Salad

grilled portobello mushrooms, cucumbers, tomatoes, red onions, lemon vinaigrette

### Greek Salad

romaine lettuce, grilled chicken, radishes, cucumbers, cherry tomatoes, red onions, fresh mint, feta cheese, Kalamata olives, red wine vinaigrette

### Chicken Caesar Salad

Romaine, parmesan, croutons, grilled chicken, signature Caesar dressing

### Tuna Bagel

tuna with mayonnaise, capers, red onions, lettuce and heirloom cherry tomatoes

### Turkey Club Sandwich

avocado, bacon, lettuce, tomatoes, garlic aioli

### Chicken Salad Sandwich

cranberry, walnuts, chicken, brioche bun

### Roast Beef Sandwich

cheddar cheese, horseradish mayo, rye bread

### Vegan Wrap

eggplant baba ghanoush, almond spread, fried cauliflower, mixed greens

\$48 per person




## Plated Lunch

Served with assorted artisan rolls and butter, freshly brewed coffee and gourmet hot tea. Maximum of 90 minutes of service. Select one salad, entrée, starch, vegetable and dessert.



### Salad

**Citrus Burrata**    
citrus wedges, cherry tomatoes, burrata cheese, fresh basil and dill, basil olive oil, baby sprouts, flowers


### WPB Salad

   
kale, tomatoes, avocado, chickpeas, feta cheese, cucumbers, olives, lemon vinaigrette

### Pan con Tumaca

   
grated tomatoes with fresh garlic and EVOO on rustic toast, jamón, fresh baby arugula

### Gravadlax

  
salmon, cucumbers, baby carrots, radishes, dill, sorrel sprouts, capers and sour cream




### Entrée

**Orange & Honey Marinated Chicken Breast**     
cilantro chimichilli  
\$55 per person

### Chicken Cordon Bleu

  
panko herb crust, porcini sauce  
\$57 per person




### Charbroiled Pork Chop

    
balsamic honey and mustard glaze  
\$57 per person

### Turkey Roulade

cranberry, pecan, herbs, apple cider gravy  
\$54 per person

### Grilled Smoked Salmon

    
pineapple and cilantro vinaigrette  
\$58 per person




### Fresh Local Seasonal Fish

  
dill crust, béarnaise sauce  
\$58 per person





### Short Rib alla Milanese

   
marinara sauce  
\$58 per person

### Charred Beef Tenderloin

    
peppercorn sauce  
\$65 per person

### Eggplant Medallion

     
almond hummus, mushrooms, vinaigrette  
\$55 per person

### Vegan Mushroom Quiche

      
roasted pumpkin, herb EVOO  
\$55 per person

### Starch

Potatoes Gratin

Truffle Mashed Potatoes  

Sweet Potato Dauphinoise

Yellow Parsnip Purée, Lime Zest  

Rice, Sliced Almonds, Rum Raisins, Chives 

Moroccan Couscous with Dried Fruit

Cherry Tomato and Grana Padano Risotto

Mushroom Risotto

### Vegetable

Charred Asparagus, Grated Parmesan   

Grilled Butternut Squash, Goat Cheese, Pecan   

Baba Ganoush, Sesame Seed, Lemon    

Roasted Root Veggies with Fresh Herbs     

Squash Purée with Smoked Paprika     

Sautéed Baby Carrots     

Provençal Ratatouille     

Garlic Broccolini     

### Dessert

Basque Cheesecake, Berry Coulis

Salted Caramel Crème Brûlée   

Pistachio Crème Brûlée  

Flourless Chocolate Cake  

Classic Tiramisù

Mixed Berries, Vegan Meringue     

Vegan Passion Fruit and Raspberry Cake    






# Lunch

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## Buffet Lunch

Served with freshly brewed coffee and gourmet hot tea.  
Small group fee of \$200 to apply for groups under 25 for hot buffets.  
Maximum of 90 minutes of service.

## Deli Lunch

mixed greens, artichoke hearts, sun-dried tomato, Parma ham  
cabbage and carrot coleslaw     

## Sandwiches Selections- Select three

cranberry walnut chicken salad, rye bread   
turkey club, avocado, bacon, lettuce, tomatoes, garlic aioli   
Italian sandwich, salami, mortadella, provolone, lettuce, tomatoes   
tuna bagel, capers, red onion, lettuce, cherry tomatoes    
roast beef, Cheddar cheese, horseradish mayo, rye bread  
vegetable wrap, eggplant, zucchini, tomato, onion, mushroom  
chickpea & bell pepper, balsamic glazed cherry tomatoes     

housemade chips  
brownies and vegan brownies

\$58 per person

## Latin Flare

### Mexican Salad

Romaine, black beans, cherry tomatoes, corn, cucumbers, peppers,  
avocado, radishes, onions, pepper Jack cheese   

Cuban Rice and Beans     

Guacamole with Pico de Gallo and Tortilla Chips     

### Broccoli & Cheddar Empanadas

Black Quinoa Solterito   

queso fresco, corn kernels, fava beans, onions, cherry tomatoes,  
rocoto chile, parsley, black olives, cilantro

Seafood Moqueca  

mahi mahi, coconut creamy rice

Ribeye Anticucho   

rocoto marinated beef skewer and corn

Chicken Ropa Vieja   

pulled chicken breast with bell peppers, tomatoes and cumin

Brazilian Pudim de Leite   

condensed milk and egg yolk custard

Sliced Seasonal Fruit Platter     

\$68 per person

## Little Italy

### Trofie Pasta Salad

tomatoes, basil, buffalo mozzarella, pesto sauce

### Insalata Caprese

tomatoes and mozzarella

### Aosta Valley Leek and Potato Salad

### Prosciutto di Parma Sandwich

ciabatta, roasted zucchini, tomatoes and arugula

### Polenta Concia alla Valdostana

Fontina Cheese

### Garganelli Pasta

tomatoes, black olives, onions and bacon

### Brasato al Barolo

beef stew with red wine and spices

### Vegan Eggplant Parmigiana

### Campania Chicken Piccata

pan seared chicken, lemon butter sauce, capers, parsley

### Frutti di Mare Risotto

### Herb Roasted Fingerling Potatoes

### Strudel di Mele

apple and honey puff pastry rolls

\$69 per person

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## Panini

### Wedge Salad

iceberg lettuce, tomatoes, radishes, crispy onions, avocado ranch dressing

### Rotini Pasta Salad

olives, tomatoes, onions, bell peppers

### Reuben Panini

corned beef, sauerkraut, Swiss cheese, Russian dressing, rye bread

### Cuban Panini

shaved pork loin, tavern ham, Swiss cheese, pickles, Dijon mayonnaise, Cuban bread

### Tomato and Mozzarella Panini

farm fresh tomatoes, sliced mozzarella, pesto sauce

### Housemade Chips

### Fresh Fruit Salad

### Assorted Fresh Baked Cookies

\$65 per person

## La Taqueria

### Texas Black Bean Soup

### Crispy Nachos with Guacamole

### Chili Cornbread Salad

pinto beans, tomatoes, green peppers, green onions, crispy bacon and Cheddar

### Smothered Chicken Enchilada

Cheddar, pepper Jack, jalapeno

### Baja Pork Tacos

avocado, Cheddar, cilantro, red onions, corn taco shells

### Vegan Stuffed Poblano Peppers

stuffed with rice, mushrooms and vegan cheese

### Pan Seared Salmon

served with pinto beans and pineapple vinaigrette

### Southwestern Sautéed Corn

### Cilantro Lime Rice

### Avocado Cream

honey, mint and lime

\$69 per person

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## The Mind & Body

### Spiced Lentil & Butternut Squash Soup

### Green Club Sandwich

tzatziki, avocado, arugula, tomato, rye toast

### Quinoa Fresh Salmon

Fresno pepper and noodle salad

### Beef Steak

roasted pepper and pearl barley risotto

### Chicken and Sweet Corn Enchalada

### Loaded Sweet Potato

feta, kale, pumpkin seeds and linseed

### Vegan Gluten Free Pasta

mushroom Bolognese and fresh herbs

### Aqua Fresca Infused Water

### Vegan Passion Fruit Cake

### Fresh Fruit Platter

\$68 per person



# Reception

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## Displays

Maximum of 90 minutes of service.

For every 30 minutes of additional service, \$10 per person.

### Cheese Display

Manchego, Parmigiano-Reggiano, goat cheese, Fontina, Gorgonzola, baguettes, crostini, crackers, honey, jam

\$22 per person

### Artisan Charcuterie Display

prosciutto, Genoa salami, chorizo, mortadella, cornichon, dates, olives

\$34 per person

### Rustic Antipasto Display

salami, soppressata, mortadella, prosciutto, Cantinpalo chorizo, Grana Padano cheese, provolone, brie, roasted zucchini with lemon and paprika, eggplant caponata with raisins, pecans and capers, baguette, crostini, honey and jam

\$34 per person

### Harvest Display

vegetables crudités, charred corn on the cob, grilled zucchini involtini with seasoned ricotta and walnut, cherry tomato caprese skewer, olives, ranch dip, rosé dip, blue cheese dip

\$30 per person

### Seafood Display

Select three

Alaskan Snow Crab Claws

Jumbo Shrimp

Shucked Seasonal Oysters on the Half Shell

Stone Crab Claws (Oct 15- May 15)

Toppings: cocktail sauce, horseradish, mignonette, hot sauce, lemon wedges

Market Price

### Dessert Wall Display

Miniature key lime pies  

Individual NY cheesecake  

Vegan chocolate brownie    

Assorted macarons

Mini crème brûlée  

\$44 per person












## Reception Stations

Small group fee of \$200 to apply for groups under 25 for hot buffets. Maximum of 90 minutes of service.  
For every 30 minutes of additional service, \$10 per person.

### Paella Station










Valencian Bomba rice, chicken, chorizo, seafood, roasted red peppers, peas, EVOO  
\$35 per person

### Composed Salad Station

roasted pineapple and avocado salad, cipollini onion, chili pepper, cilantro   
Romaine Caesar, shaved Parmesan, garlic croutons   
citrus salad, orange, cucumber, red onion and lemon vinaigrette   
charcoal roasted vegetables scalivada  
\$30 per person

### Slider Station

Select two





















Petite Angus Burger - onion jam, Cheddar cheese   
Rueben - Corned beef, Swiss cheese, sauerkraut and Russian dressing on a rye bread  
Cuban - Pulled pork, ham, Swiss cheese and pickle on a Cuban bread   
Choripan - Argentine sausage, pickled red onion, chimichurri   
Crab Cake - saffron aioli   
Vegan Chickpeas with Linseed - Fig jam, radish and onion   
\$26 per person

### Pasta Station

Select two pastas and two sauces

Pasta   
penne   
rigatoni   
potato gnocchi   
mozzarella ravioli   
ham & mozzarella mezzaluna

### Sauce

pomodoro with basil   
marinara   
homemade Bolognese   
truffle cheese fonduta   
Alfredo   
cacio & pepe   
creamy smoked salmon   
\$34 per person

### Add Protein

Chicken \$10 per person  
Shrimp \$12 per person  
Short Rib \$12 per person

### Empanada Station

beef, broccoli and Cheddar, quinoa and mushroom served with chimichurri aioli  
\$30 per person



### Bao Station

#### Crispy Chicken

sweet soy sauce, lettuce and green onions

#### Seoul Beef

bulgogi, garlic mayo, cucumber, kimchi and chives

#### Spicy Pork

pork belly, galangal mayo, pickled cabbage, onion and cilantro

#### Tofu

fried tofu, sweet soy sauce, sriracha pepper, lettuce and green onions

\$40 per person

### Pintxo Station

steak with chimichurri and pickled vegetables

pork belly with miso mustard

shrimp with sweet soy and sesame

\$30 per person

### Sushi Station

3 pieces per person

nigiri, salmon and shrimp sashimi, yellowtail and octopus maki, California roll, tuna roll, and spicy tuna roll served with wasabi, pickled ginger, soy sauce

\$50 per person

### Ceviche Station

Select three

- classic mahi-mahi ceviche
- crab ceviche with rocoto pepper, cilantro, celery, tiger milk and spring onion
- prawn ceviche with tomatoes, rocoto pepper, parsley, cilantro and mint leaves
- banana ceviche, sweet drop pepper, cilantro, coconut milk and sweet corn
- mushroom ceviche, lime zest, cilantro, red onion and crispy corn
- Old Bay crusted tuna tataki with lime ponzu, wasabi mayo and chives
- salmon tiradito, lime zest and truffle oil
- knife cut beef carpaccio, caper and mustard cream, parmesan shaves and baby arugula
- watermelon tagliata with goat cheese, EVOO, almonds and red vein sorrel sprout

\$38 per person

### Carving Station or Grill Station

Chef attendant required at \$195 per attendant.

Parrilla Station for outdoor events, \$500 setup fee.

#### NY Strip Loin

onion jam and red wine sauce

\$38 per person

#### Turkey Roulade

cranberry chutney

\$34 per person

#### Slow Roasted Beef Brisket

Mesquite BBQ sauce, garlic toast

\$38 per person

#### Prime Rib

truffle and roasted garlic

\$40 per person

#### Organic Grass Fed Beef Tenderloin

foie-gras espuma

\$45 per person

#### Roasted Pork Loin

mango and sriracha relish

\$36 per person

#### Whole Roasted Chicken

creamy garlic, mushroom sauce

\$34 per person

#### Atlantic Salmon

Béarnaise sauce

\$38 per person

#### Fresh Florida Seasonal Fish

cucumber, cilantro mignonette

\$38 per person

### Carving Station Enhancements

- Black Truffle Potato Gratin
- Lobster Mac and Cheese
- Truffle Mushroom Mashed Potato
- Grilled Corn with Queso Fresco
- Seasonal Grilled Vegetables
- Succotash with Sweet Corn
- Grilled Asparagus, Grana Padano
- Parmigiano-Reggiano, Cherry Tomato Risotto





## Reception Packages

Small group fee of \$200 to apply for groups under 25 for hot buffets. Maximum of 90 minutes of service. For every 30 minutes of additional service, \$10 per person.

### West Palm Beach Reception

Select two displays and four hors d'oeuvres.

Cheese Display  
Artisan Charcuterie Display  
Harvest Display

\$85 per person

### West Palm Beach Gold Package

Select two displays, one station or one carving station and four hors d'oeuvres.

#### Displays

Cheese Display  
Artisan Charcuterie Display  
Harvest Display

#### Stations

Carving station selections comes with truffle mashed potatoes. Chef attendant required with carving station at \$195 per attendant.

Paella Station  
Empanada Station  
Pasta Station  
Pintxo Station  
NY Strip Loin Carving Station  
Turkey Carving Station  
Beef Brisket Carving Station

\$100 per person


## Hors D'Oeuvres Selection

minimum of 50 pieces each.

Waffle Stick with Caviar, Sour Cream and Chives  
\$12 per piece 

Scallop Carpaccio, Mint Coriander Infused Oil, Lime Gel  
\$11 per piece   

Tuna Tataki, Sesame Seeds, Citric Ponzu, Wasabi Gel  
\$11 per piece  

Maryland Crab Cake, Cornbread and Remoulade Sauce  
\$10 per piece 

Mini Crispy Pork Taco, Coriander Remoulade  
\$10 per piece  

Picanha Beef Skewer, Vinaigrette and Crispy Onion  
\$10 per piece  

Vegan Mushroom Arancini with Truffle Mayo  
\$10 per piece    

Vegan Crostini with Ratatouille  
\$10 per piece    

Mini Beef Wellington, Mushroom Mousseline and Parma  
\$9 per piece 

Roasted Fig and Parma Ham Bruschetta, Balsamic Glaze  
\$9 per piece 

Bacon Wrapped Asparagus, Citrus Mignonette  
\$9 per piece   

Vegan Vietnamese Veggie Roll with Spicy Peanut Sauce  
\$9 per piece    

Tomato and Bocconcini Mozzarella Skewer  
\$9 per piece   

Franks en Croute, Mustard  
\$8 per piece 

Crudité Shooter, Hummus, Fresh Veggies  
\$8 per piece    

Gluten Free Cucumber and Guacamole Involtni  
\$8 per piece    

# Dinner





## Plated Dinner



Served assorted artisan rolls and butter, freshly brewed coffee and gourmet hot tea. Maximum of 90 minutes of service. Select one salad, up to two entrées and one dessert. (Duo plates available).

### Salad


**Grilled Peach and Stracciatella Salad**      
cherry tomatoes, peas, baby radishes, pickled shallots & sprouts



**Grilled Romaine with Grana Padano**      
baby corn, sun-dried tomato, crispy tapioca & lime dressing

**Endive and Roasted Beetroot Salad**      
pickled baby radish, orange, sorrel sprouts & balsamic glaze


**Beetroot Carpaccio**    
chèvre cheese, orange reduction, pickled shallots, charred baby carrot, lime and pinole gremolata, baby sprouts

### Entrée

**Herb Crusted Seared Chicken Breast**   
mushroom truffled mash potatoes, wine glazed baby carrots, smoked red wine jus  
\$86 per person


**Slow Cooked Pork Belly**    
sweet potato purée, asparagus, pineapple-shrimp vinaigrette  
\$86 per person

**Grana Padano and Cherry Tomato Risotto**    
char-grilled portobello mushroom, baby arugula, balsamic reduction  
\$86 per person


**Seared Halibut**    
fennel and lemon potato purée, artichoke, grapefruit  
\$98 per person





**Sous-Vide Octopus**    
smoked butternut squash mousseline, papas bravas  
\$99 per person

**Pressed Short Rib Carrillera**    
potato Dauphinoise, heirloom baby carrots, red wine jus  
\$97 per person

**Phyllo Crusted Beef Tenderloin with Allspice Jus**   
potato gratin and roasted asparagus  
\$102 per person

**Filet Mignon with Demi Glace**     
herb Rösti potatoes, rainbow honey glazed baby carrots  
\$105 per person

**Grilled Lamb Short Rack**   
peanut potato purée, vegetables, herb au jus  
\$105 per person

**Truffle Cauliflower Purée**      
mushrooms and poached egg  
\$89 per person

**Vegan Roasted Eggplant**      
vegetable mignonette, pomegranate seeds  
\$87 per person





## Dessert

NY Cheesecake, Berry Coulis  

Lemongrass Crème Brûlée   

Wine Poached Pears, Whipped Marscapone   

Vanilla Mille-Feuille, Wild Berries Coulis  

Classic Tiramisù  

Creamy Flourless Chocolate Pie   

Pineapple Brûlée, Fresh Berries, Lemon Curd    

Sparkling Wine Mousse, Strawberry Coulis, Nut Crumble  

Vegan lime mango bavaroise, strawberry gel, chickpea meringue     

## Plated Dinner Enhancements

Select one

### Appetizer Course

Ceviche Mixto   

mahi-mahi, salmon and shrimp ceviche with leche de tigre, avocado gel, onion and cilantro

Beef Tataki  

seared beef tenderloin, mirin soy sauce, spring onion and ginger mayo

Seared Scallops  

green coconut curry, sea beans, butternut squash mousseline, fish roe and lemon foam

Shrimp Cocktail   

yuzu cocktail sauce and mignonette

Roasted Vegetables Vegan Ravioli     

coconut marinara and roasted heirloom carrots

Ras el Hanout Roasted Cauliflower    

pistachio gremolata, roasted pearl onion and cilantro

\$20 per person



## Buffet Dinner

Served with freshly brewed coffee and gourmet hot tea  
Small group fee of \$200 to apply for groups under 25 for hot buffets. Maximum of 90 minutes of service.

## Build Your Own

Select one salad, three entrées, one vegetable, one starch and two desserts.

### Salad

#### Pasta Salad

red onion, roasted bell pepper and black olives

#### Roasted Fig with Cherry Tomatoes

basil, Parma and buffalo mozzarella

#### Green Bean Salad

onion, cherry tomato, feta cheese and oregano

#### Farmhouse Green Salad

carrot, tomato, cipollini onion, garbanzo beans and oregano vinaigrette

#### Okeechobee Kale Salad

tomato, avocado, red onion, garbanzo beans, feta, cucumbers, olives and lemon vinaigrette

### Entrée

#### Sous-Vide Chicken Breast, Herbs, EVOO

#### Thai Chicken Satay Skewer

#### Fresh Florida Seasonal Fish

#### Panko Crusted Salmon

#### Braised Short Rib

#### Beef Tenderloin

#### Creamy Polenta with Soy Ragout

### Starch

#### Yellow Parsnip Purée

#### Rice with Almonds

#### Couscous with Vegetables

#### Truffle Gratin Potato

#### Penne al Pesto

### Vegetable

#### Broccolini

#### Roasted Baby Carrots

#### Summer Squash

#### Grilled Zucchini

#### Paprika Roasted Pumpkin

### Dessert

#### Creamy Chocolate Tart, Crème Anglaise

#### Crème Catalana

#### Red Velvet Cake

#### Vegan Chocolate Brownie

\$110 per person



## Land & Sea Buffet

### Wedge Salad

tomatoes, chopped egg, Applewood smoked bacon, golden and red roasted beets, blue cheese crumbles, white balsamic vinaigrette

### Avocado and Crab Salad

Citrus Dressing

### Lobster

butter poached, citrus chive beurre blanc

### Rosemary Crusted Prime Rib

au jus, horseradish cream

### Lemon Pepper Roasted Chicken

tomato lime salsa

### Potato Bar

roasted Yukon gold and sweet potato, Cheddar cheese, broccoli, sweet butter, sour cream, scallions, smoked bacon crumbles, sweet potato chips

### Garlic Green Beans with Roasted Shallots

### Buttermilk Poached Corn on the Cob

### Peanut Butter Mousse Cake

### Key Lime Pie

\$120 per person

## Mediterranean Buffet

### Artichoke Salad

kalamata olives, black pepper oregano vinaigrette

### Roasted Red Pepper Parslied Couscous Salad

### Grilled Calamari

shaved fennel, roasted golden & red beets, goat cheese, lemon chive vinaigrette

### Mediterranean Seasonal Fresh Fish

oven dried tomatoes, pinot blanc sauce

### Grilled Chicken Breast

artichokes, roasted pearl onion marmalade, lemon basil beurre blanc

### Roasted Prime Rib

au jus, horseradish cream

### Mushroom Ravioli

sautéed Tuscan kale, pine nut pesto sauce

### Roasted Pattypan & Sunburst Squash

parsley butter

### Broccoli Florets

roasted garlic, lemon, red pepper

### Basmati Rice

### Boston Cream Pie

### Coconut Cake

\$110 per person

## Seasoned & Smoked

Grill used for outdoor events only. \$500 setup fee and chef attendants required at \$195 each.

### Composed Salad

#### Roasted Pineapple and Avocado Salad

cipollini onion, chili pepper and cilantro

#### Baby Romaine Caesar

shaved Parmesan and garlic croutons

#### Citrus Salad

orange, cucumber, red onion and lemon vinaigrette

#### Charcoal Roasted Vegetables Escalivada

### From the Grill

#### Slow Roasted Boneless Beef Rib

caramelized shallots and tomato vinaigrette

#### Lemon Pepper Chicken Wings

#### Seared Cajun Spiced Mahi-Mahi

mango and cilantro chutney

#### Sous-vide Pork Ribs with Guava BBQ

#### Pressed Cauliflower Steak

### Sides

#### Succotash with Corn on the Cob

#### Pickled Red Onion

#### Red Cabbage and Apple Slaw

#### Sautéed Mushrooms

### Sweets

#### Roasted Banana with Dulce de Leche and Chantilly

#### Chocolate Toffee Torched Crepe

\$125 per person





# Bar

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## Gold Open Bar

Bartender required at \$195, 1 per 75-100 guests.

### Cocktails

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Bulleit Bourbon, Jack Daniel's Whiskey, Dewars 12 Year Scotch, DeKuyper Cordials

### Wine

Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Riondo Prosecco Spumante

### Beer

Bud Light, Miller Lite, Sam Adams, Corona Extra, Corona Premier, Heineken 0.0, Blue Moon, Stella Artois

### Specialty Beverages

Assorted High Noon

\$40 per person for first hour

\$20 per person for each additional hour

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## Diamond Open Bar

Bartender required at \$195, 1 per 75-100 guests.

### Cocktails

Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie Original 10 Yr Scotch, DeKuyper Cordials

### Wine

Wente Estate Grown Chardonnay  
Wente Southern Hills Cabernet Sauvignon  
Chandon Brut Sparkling

### Beer

Bud Light, Miller Lite, Sam Adams, Corona Extra, Corona Premier, Heineken 0.0, Blue Moon, Stella Artois, Selection of local beers

### Specialty Beverages

Assorted High Noon

\$49 per person for first hour

\$22 per person for each additional hour

## Beer and Wine Gold Open Bar

Bartender required at \$195, 1 per 75-100 guests.

### Wine

Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Riondo Prosecco Spumante

### Beer

Bud Light, Miller Lite, Sam Adams, Corona Extra, Corona Premier, Heineken 0.0, Blue Moon, Stella Artois

### Specialty Beverages

Assorted High Noons

\$22 per person for first hour

\$12 per person for each additional hour

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## Beer and Wine Diamond Open Bar

Bartender required at \$195, 1 per 75-100 guests.

### Wine

Wente Estate Grown Chardonnay  
Wente Southern Hills Cabernet Sauvignon  
Chandon Brut Sparkling

### Beer

Bud Light, Miller Lite, Sam Adams, Corona Extra, Corona Premier, Heineken 0.0, Blue Moon, Stella Artois,  
Selection of local beers

### Specialty Beverages

Assorted High Noons

\$26 per person for first hour

\$16 per person for each additional hour





## Gold Consumption Bar

Bartender required at \$195, 1 per 75-100 guests.  
Minimum \$500 spend per bar applies.

### Cocktails

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum,  
1800 Silver Tequila, Bulleit Bourbon, Jack Daniel's  
Whiskey, Dewars 12 Year Scotch, DeKuyper Cordials  
\$17 per drink

### Wine

Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Riondo Prosecco Spumante  
\$15 per drink

### Beer

Bud Light, Miller Lite, Sam Adams, Heineken 0.0  
\$8 per drink

Corona Extra, Corona Premium, Blue Moon, Stella Artois  
\$9 per drink

### Specialty Beverages

Assorted High Noons  
\$9 per drink

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## Diamond Consumption Bar

Bartender required at \$195, 1 per 100 guests.

### Cocktails

Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum, Casamigos  
Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey,  
Glenmorangie Original 10 Yr Scotch, DeKuyper Cordials  
\$19 per drink

### Wine

Wente Estate Grown Chardonnay  
Wente Southern Hills Cabernet Sauvignon  
Chandon Brut Sparkling  
\$17 per drink

### Beer

Bud Light, Miller Lite, Sam Adams, Heineken 0.0  
\$8 per drink

Corona Extra, Corona Premium, Blue Moon, Stella Artois,  
Selection of local beers  
\$9 per drink

### Specialty Beverages

Assorted High Noons  
\$9 per drink

## Bar Enhancements

Bartender required at \$195, 1 per 75-100 guests.

### Craft Beer Ice Wall

Select four beers. Approximately 120 pours from each of the four selections. Minimum of 100 people.

Cigar City Jai Alai - IPA, Tampa FL  
Goose Island - IPA, Chicago IL  
Funky Buddha - Fort Lauderdale FL  
Civil Society - Jupiter, FL  
Stella Artois, Belgium  
Tequesta Chancellor - Tequesta, FL  
Corona Extra - Mexico

\$50 per person

### Specialty Coconuts

Turn your reception into a tropical oasis.  
\$300 Fee for custom branding  
Non-Alcoholic Option Available

\$30 per person



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## Signature Cocktails

### Diamond Eyes

Palo Santo Espolon Reposado Tequila, lime, black lava salt

### Ultra Violet

Cucumber Infused Tito's Handmade Vodka, watermelon, house citrus agave, lime, prosecco

### Overture

Espolon Blanco Tequila, fresh strawberries, orgeat, mint, lime, cranberry

### Another Day in Paradise

Havana Club Rum, Giffard Banane Du Bresil, toasted coconut milk, Demerara, dehydrated pineapple

### Where Love Blooms

Tanqueray, strawberry rhubarb syrup, blackberry, lemon, Fever Tree Indian Tonic Water

\$18 per drink





# Important Things to Know

1. **Expected Attendance and Final Guarantees:** Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by noon, local time, 10 business days prior to the first scheduled event. If for any reason Group's expected number of attendees are not submitted by the due date, Hotel will use the anticipated number of attendees listed in the Event Order as the basis to determine the expected number of attendees. Final guarantees (noted as GTD on the Banquet Event Orders) are due by noon, local time, 3 business days prior to the first scheduled event and cannot be reduced after this time. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

2. **Taxes, Gratuity and Service Charge:** All food and beverage and audiovisual orders are subject to a 24% taxable service charge and 7% sales tax, which is subject to change. This includes a 15% gratuity that is paid directly to food servers, bartenders and bus person (if applicable) serving the banquet. The remaining 9% is a service charge that is not a gratuity and is the property of the hotel to cover discretionary and administrative costs of Group's event. No other fee or charge, including administrative fees, setup fees, labor fees, or bartender or food station fees, is a tip, gratuity or service charge for any employee. All room rental charges are subject to 24% service charge and 7% tax.

3. **Shipping & Packages:** Packages for meetings may be delivered to the hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

Attn: Event Manager Name  
Hilton West Palm Beach  
600 Okeechobee Blvd  
West Palm Beach, FL 33401  
Group Contact - Name of the event

Box Delivery Fees to apply to all boxes coming in and sent out from the property. Rates will be determined based on quantity, size and weight. For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.

4. **Outdoor Functions:** The hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20 mph, temperatures below 60 or above 88 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The hotel's decision is final. All entertainment for outdoor functions must end by 10:00pm.

5. **Audio Visual:** Encore is our in-house team of professionals who will provide state of the art equipment and an onsite team to assist with any needs you may have. All Audio visual services are subject to a 23% service charge and applicable sales tax. Encore is our in house provider for all AV needs in guest sleeping rooms, parlors and boardrooms.

6. **Electrical:** Encore Audio Visual is our exclusive power provider. Additional electrical distribution is available in all function rooms. Charges will be based on labor and the actual per dropped per specifications.

7. **Lost & Found:** The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following and event.

8. **Prices** are provided for guidance in budget development only, and are subject to increase. Event orders will confirm all final arrangements and prices.

