



Hilton

Clearwater Beach Resort

Travel should take you placesSM





Receptions - Cold Hors d'oeuvres

Selections Can Either Be Butler Passed or Placed On A Buffet Station

Minimum of 50 Pieces

*Spring/Summer Selections

**Fall/Winter Selections

Profiterole Filled with Boursin Cheese

Curried Chicken Salad with Cilantro En Croute

Red and Yellow Tomato Bruschetta Fresh Basil, Garlic and Virgin Olive Oil

**Asiago Cheese and Papaya on Cranberry Walnut Bread

Swiss Cheese and Ham Mousse Cone

\$3.00 Per Piece

*Endive, Goat Cheese and Vegetable Ratatouille

Melon Prosciutto

*Strawberries Stuffed with Brie and Walnuts

Smoked Chicken with Guacamole and Crisp Flat Breads

Smoked Salmon Rosette Caviar with Lemon, Cucumber and Lime Zest

Crab Salad on Bouchee

Lobster Medallions with Creme Fraiche and Caviar

Asian Beef Tartare on Flat Bread

**Smoked Turkey, Mandarin Oranges, Cranberries and Toasted Almonds

Figs and Mascarpone Cheese

Fresh Mozzarella and Prosciutto

Chef's Selection of Assorted Cold Canapes

\$4.00 Per Piece



Receptions - Hot Hors d'oeuvres

Selections Can Either Be Butler Passed Or Placed On A Buffet Station

Minimum of 50 Pieces

*Spring/Summer Selections

**Fall/Winter Selections

*Crisp Phyllo filled with Spinach with Boursin Cheese

Chicken Sate with Peanut Sauce

Florida Conch Fritters with Spicy Key Lime Remoulade

**Beef Sate with Peanut Sauce, Green Onions, Chopped Peanuts

*Assorted Petite Quiche

Frank in a Blanket with Spicy Mustard

Sesame Chicken with Ginger Soy Sauce

*Roasted Vegetable Tarte

Beef Empanada

Chicken Dim Sum with Chili Flake Scallion Sauce

\$3.00 Per Piece

*Vegetable Spring Roll with Sweet and Sour Sauce

Miniature Crab Cake with Red Pepper Aioli

Coconut Fried Shrimp with Mango Pepper Sauce

**Beef Wellington with Madeira Sauce

Shrimp Empanadas

*Smoked Chicken Quesadilla

**Crispy Shrimp Wrap with Sweet and Sour Sauce

\$4.00 Per Piece

*Baby Lamb Chops with Fresh Mint and Marmalade Sauce

\$5.00 Per Piece



Receptions - Displays

Elaborate Cheese Montage

Imported and Domestic Cheeses, Fresh Fruit Garnish
Crackers, Lavosh and French Baguette

\$8.00 Per Person

Add Baked Brie

Baked Brie wrapped in Puff Pastry and highlighted with
Seasonal Whole Fruit and Berries

(Spring/Summer Options)

-Sauteed Spinach and Mushrooms

-Sundried Tomatoes and Pesto Sauce
(Fall/Winter Options)

-Apple, Cranberry and Walnuts

-Roasted Grapes and Almonds

-Smoked Salmon, Capers and Arugula

\$60.00

Vegetable Crudités with Dipping Sauces

\$5.00 Per Person

Seafood Raw Bar

Gulf Shrimp, Oysters on the Half Shell,
Crab Claws, Marinated Mussels and Clams

Spicy Cocktail Sauce, Remoulade and Lemon Wedges

\$18.00 Per Person

Smoked Salmon

Smoked Salmon Display

One Whole Side of Smoked Salmon with

Traditional Garniture and Crisp Bagel Chips and Cocktail
Breads

Serves Approximately 20 Guests

\$180.00 Per Side

Assorted Dry Snacks with Dips and Mixed Nuts

\$6.00 Per Person

Bruschetta Station

Tomato Basil, Olive Tapenade and Eggplant "Caviar" Served
with Breads and Grilled Pita

\$7.95 Per Person

Antipasti Display

Italian Meats and Cheeses

Marinated Artichokes, Roast Peppers, Grilled Vegetables,
Mozzarella and Tomatoes with Pesto

Oven-Dried Tomatoes, Olives, Pepperoncini,

Assorted Italian Breads

\$11.50 Per Person

Fresh Fruit Fondue

Fresh Seasonal Fruit with Chocolate Sauce and Yogurt Dips

\$7.00 Per Person

Viennese Dessert Table

Assorted Petit Fours, Miniature French Pastries, Chocolate
Covered Strawberries, Biscotti, Chocolate Truffles and Fruit
Tarts

Coffee, Decaffeinated Coffee and Flavored Syrups with

Whipped Cream, Chocolate Shavings, Toasted Almonds,

Sugar Swizzle Sticks and Nutmeg

\$14.00 Per Person



Receptions - Action Stations

Minimum Of 25 Guests

*One Chef Per Station Per 75 Guests At \$125 Per Chef

Action Stations Must Be Purchased As An Addition To A Reception Or Dinner Menu
One Hour Service

*Caesar Salad Station

Romaine Hearts, Parmesan Cheese, Tomatoes and Caesar Dressing
Toppings of Grilled Chicken, Blackened Shrimp
Herbed Croutons

\$16.00 Per Person

*South of the Border

Sizzling Chicken and Beef Fajitas served with Sautéed Onions, Peppers, Portabello Mushrooms
Jalapeno Peppers, Sour Cream, Guacamole, Shredded Cheddar, Monterey Jack,
Fresh Tomato Salsa and Shredded Lettuce
Flour Tortillas

\$16.00 Per Person

Add

Shrimp

\$4.00

*Shrimp Saute

Jumbo Gulf Shrimp Sauteed with Olive Oil, Garlic, Herbs, Calamata Olives, Asparagus, Mushrooms, Tomatoes and Peppers
Orzo and Farfalle Pasta
(based on 4 shrimp per person)

\$14.50 Per Person

Add

Scallops

\$6.00

*Pasta, Pasta

Penne, Bowties and Tri Color Pasta
(Spring/Summer Sauces)
Crushed Tomatoes, Fresh Basil and Black Olives, Fresh Garden Vegetable Rattouille and
Sundried Tomatoe Vodka Cream
(Fall/Winter Sauces)
Roasted Garlic Cream, Pesto Sauce and Bolognese Sauce
Diced Tomatoes, Mushrooms, Peppers, Onions and Parmesan Cheese
Served with Garlic Bread, Focaccia and Breadsticks

\$12.00 Per Person

Add,

Grilled Chicken or Shrimp

\$4.00

*Mashed Potato Station

Purple Peruvian, Roasted Garlic Yukon and Sweet Potato served with Carmelized Vidalia Onion, Wild Mushroom, Roasted Garlic and Truffle Oil, Roasted Sweet Corn, Olives, Bacon Bits, Chopped Green Onions, Cheddar Cheese, Sour Cream, Whipped Butter, Brown Sugar

\$15.00 Per Person

*Crab Cakes

Lump Crab Cakes Grilled to perfection and Paired with Horseradish Tomato Mayonnaise and our Mango Horseradish Sauce
(based on 3 cakes per person)

\$12.00 Per Person



Receptions - Carving Stations

*One Chef per Carved Item per 75 guests at \$125 per Chef

*Whole Gulf Coast Grouper or Red Snapper

Studded with Peppercorns, Ginger, Garlic, Hot Sesame Oil and Thai Glaze, Brown Rice and Grilled Vegetables
Serves Approximately 50 Guests

\$400.00 Each

*Whole Roasted Tenderloin of Beef

Served with Horseradish, Mustard and Rolls
Serves Approximately 20 Guests

\$360.00 Each

*Whole Roasted Prime Rib

Served with Horseradish, Mustard and Rolls
Serves Approximately 40 Guests

\$360.00 Each

*Whole Roasted Steamship

Served with Horseradish, Mustard and Rolls
Serves Approximately 100 Guests

\$600.00 Each

*Bourbon Glazed Virginia Ham

Spicy Honey Mustard, Apricot, Prunes and Almond Chutney and Rolls

Serves Approximately 40 Guests

\$350.00

*Roasted Charsui Glazed Pork Loin

Sweet Chili Sauce, Chinese Mustard and Rolls
Serves Approximately 30 Guests

\$210.00 Each

*Salmon En Croute

Layers of Sliced Fresh and Smoked Salmon
Boursin Cheese and Spinach Wrapped in Puff Pastry with Basil Beurre Blanc

Serves Approximately 20 Guests

\$170.00 Each

*Whole Roasted Suckling Pig

Glazed with Guava Calvados Sauce and Served with Spicy Tropical Fruit & Apple Chutney

Serves Approximately 60 Guests

\$400.00 Each

*Whole Roasted Turkey Breast

(Spring/Summer Option)

Herbed Mayonnaise and Guava BBQ Sauce

(Fall/Winter Option)

Cranberry and Mandarin Relish and

Rosmary and Chestnut Stuffing

Serves Approximately 40 Guests

\$275.00 Each

*Roasted Rack of Lamb

Macadamia Nut Crust with Mint Au Jus and Rolls

Serves Approximately 40 Guests (6 racks)

\$400.00 Per Each



Bar & Wine - Wine List

A bartender fee of \$125 tax per bartender, for up to 3 hours will be charged for each bar and \$10 tax per bartender will be charged for each hour thereafter. We suggest 1 bartender per 75 guests.

Champagne and Sparkling Wines

Zonin Prosecco Special, Cuvee Brut \$32.00
Domaine Chandon Brut, California \$39.00
Moet et Chandon Imperial, France \$70.00
Veuve Clicquot, Yellow Label \$75.00
Dom Perignon \$225.00
Sutter Home Fre-Non Alcoholic \$21.00

Sweet White and Blush Wines

White Zinfandel, Canyon Road \$24.00
White Zinfandel, Beringer \$23.00
Riesling, Chateau Ste. Michelle \$48.00

White Wines

Pinot Grigio, Canyon Creek \$24.00
Fume Blanc, Murphy Goode \$32.00
Sauvignon Blanc, Canyon Road \$24.00
Sauvignon Blanc, Veramonte \$24.00
Chardonnay, Canyon Road \$24.00
Chardonnay, Beaulieu Vineyards \$28.00
Chardonnay, Casa Lapostolle \$30.00
Chardonnay, Simi, Russian River \$48.00

Red Wines

Syrah, Blackstone \$30.00
Pinot Noir, Mirassou \$28.00
Parducci Pinot Noir \$36.00
Merlot, Canyon Road \$24.00
Merlot, Beaulieu Vineyards \$28.00
Merlot, Robert Mondavi Private Selection \$28.00
Cabernet Sauvignon, Canyon Road \$24.00
Cabernet Sauvignon, Beaulieu Vineyards \$28.00
Cabernet Sauvignon, Estancia \$32.00
Cabernet Sauvignon, Bonterra \$44.00
Chianti, Banfi, Classico \$42.00
Zinfandel, ZaZin, "Old Vines" \$48.00

Sherry and Port

Sherry, Harvey's Bristol Cream \$48.00
Port, Quinta do Noval Tawny -10 Years \$78.00



Bar & Wine - Hosted

Hosted Bar prices are subject to 20% Service Charge and 7% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

Silver Hosted Beverage Service

Gordons Vodka
Gordons Gin
Bacardi Superior Rum
Sauza Gold Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Hennessy V.S. Cognac
Hosted Bar includes Imported and Domestic Beer
House Wines

Assorted Soft Drinks, Juices
Bottled Waters and Mixers

One Hour: \$18.00 Per Person
Two Hours: \$26.00 Per Person
Three Hours: \$33.00 Per Person
Four Hours: \$40.00 Per Person

Hosted Beer and Wine Service

Imported and Domestic Beers
House Wines
Assorted Soft Drinks and Bottled Waters
One Hour: \$14.00
Two Hours: \$21.00
Three Hours: \$26.00
Four Hours: \$31.00

Hosted Beverage Service: Consumption

Silver Level \$6.50
Gold Level \$7.50
Platinum Level \$8.50
Imported Beer \$6.00
Domestic Beer \$5.00
House Wines \$6.00
Cordials \$7.50
Bottled Waters \$3.50
N/A Beer \$5.00
Soft Drinks \$3.50
Frozen Drinks \$9.00

Champagne Anyone?

Champagne bar hosting a variety of California and French Bubbly paired with Orange Juice, Chambord and Fruit Garnishes

\$14.00 Per Glass

Bloody Marys

The sky is the limit: Celery and Carrot Sticks, Bay Shrimp, Pearl Onions and Olives, Hot Peppers and Sauce, Fresh Horseradish, Celery Salt, Cracked Pepper, Spicy and Regular Tomato Juice and Flavored Vodkas

\$12.00 Per Drink



Gold Hosted Beverage Service

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Jose Cuervo Tequila
Dewar's White Label Scotch
Jack Daniel's Bourbon
Canadian Club Whiskey
Hennessy V.S.O.P Cognac
Hosted Bar includes Imported and Domestic Beer
Premium House Wines

Assorted Soft Drinks, Juices
Bottled Waters and Mixers

One Hour: \$20.00 Per Person
Two Hours: \$29.00 Per Person
Three Hours: \$37.00 Per Person
Four Hours: \$45.00 Per Person

Platinum Hosted Beverage Service

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Sauza Tequila
Johnnie Walker Black Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Hennessy V.S.O.P Cognac
Hosted Bar includes Imported and Domestic Beer
Premium House Wines, Assorted Soft Drinks, Juices
Bottled Waters and Mixers

One Hour: \$25.00 Per Person
Two Hours: \$33.00 Per Person
Three Hours: \$43.00 Per Person
Four Hours: \$53.00 Per Person

Shaken or Stirred

Martini Bar to Include a Selection of Premium Vodkas Including Grey Goose, Ketel One and Absolut; Bombay Sapphire and Tanqueray Gin; Traditional Vermouth and a Selection of Liqueurs to Flavor the New Breed of this Traditional Classic

\$12.00 Per Cocktail

Caipirinha Craze

Brazilian Rum Cachaca Cocktails with Fresh Limes and Sugar creating a Refreshing Drink. A Variety of Fresh Fruit Options will be available

\$12.00 Per Cocktail

Mojito

Traditional Mojito Cocktails with Muddled Fresh Mint. Add a twist of Fresh Fruit Option with Flavored Rums created Delightful Options

\$10.00 Per Cocktail

Tropical Frozen and Specialty Drinks

Mai Tai, Pina Colada, Daiquiri, Margarita and Rum Runners
Please select two: \$9.00 each

Sangria (Spring/Summer)

Featuring Dave's White Sangria, Five Fruit and Cranberry Sangria

\$65.00 Per Gallon

(Fall/Winter) Beverages

Flavored Hot Toddie's With Your Choice of Rum, Brandy, Bourbon or Whiskey Cocktail, with Cinnamon Sticks, Nutmeg, Orange Zest

Spiced Hot Chocolate Topped with Whipped Cream with White Chocolate Shavings, Peppermint Sticks, Amaretto, Grand Marnier, Frangelico, Chamborg, Creme de Menthe

\$10.00 Per Cocktail



Bar & Wine - Cash

Hosted Bar prices are subject to 20% Service Charge and 7% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

Silver Level

Smirnoff Vodka
Bombay Original Gin
Bacardi Superior Rum
Sauza Gold Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Hennessy V.S. Cognac

Gold Level

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Jose Cuervo Tequila
Dewar's White Label Scotch
Jack Daniel's Bourbon
Canadian Club Whiskey
Hennessy V.S.O.P Cognac

Platinum Level

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Sauza Tequila
Johnnie Walker Black Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Hennessy V.S.O.P Cognac

CASH BARS

Selection, per drink
Silver Level: \$7.50
Gold Level: \$8.50
Platinum Level: \$10.00
Domestic Beer \$6.00
Imported Beer \$7.00
House Wines \$8.00
Cordials \$10.00
Bottled Waters \$4.00
NA Beer \$6.00
Soft Drinks \$4.00
Frozen Drinks \$10.00

*Cash Bar Prices Include Tax and Service Charge.