



Hilton

Clearwater Beach Resort

Travel should take you placesSM





Dinner - Appetizer

Minimum Of 25 Guests

Plated Dinners Include Three Courses; Soup Or Salad, Entrée and Dessert, Fresh Bread

Freshly Brewed Coffee, Decaffeinated Coffee

Cold Enhancements

Chilled Seafood Martini

Gulf Shrimp, Lump Crab Salad

Vodka Citrus Vinaigrette

\$12.00 Per Person

Fresh Mozzarella and Tomato Napoleon

Highlighted with Black Olive and Truffle Sauce

\$9.00 Per Person

Seafood Timbale

Salmon, Crab Meat and Tuna Tartar served with
Cucumber, Wakame Salad and Crunchy Wonton Skins

\$14.00 Per Person

Hot Enhancements

New Orleans Style Crab Cake

Lump Crabmeat, Roasted Peppers, Onions,

Remoulade and Cucumber Tomato Relish

\$12.00 Per Person

Lobster Ravioli

Lobster Ravioli in Lemongrass Beurre Blanc

Tomato Concasse, and Julienne Vegetables and Green
Peas

\$14.00 Per Person

Vegetable Strudel

A blend of Sauteed Vegetables, Mozzarella, Parmesan,
Fontana and Boursin Cheeses in Puff Pastry

Fire Roasted Yellow Tomato Aioli

\$9.00 Per Person

Lemon Pepper Roasted Chicken and Penne Pasta in Pesto

Oven-Dried Tomatoes, Black Olives, Roasted Red
Peppers

Tossed in a Light Pesto Cream

\$10.00 Per Person



Dinner - Soup/Salad

Select one:

Farmer's Greens and Spinach Salad

Baby Spinach, Micro Green's, Spicy Pecans, Herb Croutons, and Tomatoes
Berry Vinaigrette

Traditional Caesar Salad

Chopped Romaine Lettuce, Tomatoes Croutons and Parmesan Cheese
Caesar Dressing

Sun Coast Foliage Salad

Hand Picked Florida Field Greens, Belgium Endive, Tomatoes, Curly Cucumbers and Carrots
Champagne Vinaigrette

The Wedge

Iceberg Wedge served with Tomatoes, Bacon Bits, Black Olives, Chopped Egg
Blue Cheese Dressing

Mediterranean Garden Salad

Crisp Iceberg and Romaine Lettuce, Red and Green Peppers, Red Onions, Cured Olives,
Fresh Oregano, Feta Cheese, Drizzled with Virgin Olive Oil and Red Wine Vinegar
Grilled Crusty Bread

Soup:

Chef's Au Jour



Dinner - Entree

Chicken En-Croute

Chicken Filled with Spinach and Boursin Cheese
Exotic Mushrooms wrapped in Puff Pastry
Bleu Cheese Potato Au Gratin and Seasonal Vegetables
Lemon Thyme Beurre Blanc

\$41.00 Per Person

Roasted Herb Panko Crusted Chicken Breast

Roasted Fingerling Potatoes, Roma Tomatoes,
Asparagus Tips, And Chicken Demi

\$41.00 Per Person

Chicken Marsala

On Linguini, with Tomatoes, Pearl Onions, Portobello and
Forest Mushroom Sauce

\$40.00 Per Person

Caribbean Spiced Chicken

Caribbean Spiced Chicken with Mango Chutney, Rum-
Guava Reduction Sauce
Assorted Vegetables

\$42.00 Per Person

Grilled 8oz Filet of Beef

Herb Roasted Fingerling Potatoes
Asparagus and Baby Carrots, Patti Pan Squash
Roquefort Crumbs

\$58.00 Per Person

Double Thick Pork Chop

Hand-Tilled Sweet Potato with Smoked Bacon,
Hot Vegetable Slaw, Tamarind Pear Chutney and
Pommery Mustard

\$42.00 Per Person

Herb Encrusted Pan Seared Grouper

Sauteed Vegetables with Roasted Tomato, Spinach,
Shallot and Garlic Ragout
Lemon Basil Cream

\$49.00 Per Person

Grilled Teriyaki Salmon

Salmon with Ginger and Teriyaki Sauce, Jasmine Rice
and Assorted Vegetable Stir Fry

\$46.00 Per Person

Turf and Surf

Seared Tenderloin with Caramelized Shallots, Red Wine
Reduction

Sauteed Jumbo Shrimp with Lobster Sauce
Saffron Risotto and Seasonal Vegetables

\$65.00 Per Person

Filet and Chicken

Petit Filet Mignon with Forest Mushroom Borelaise Sauce
Chicken with Linguini Pasta Tossed in Tomato, Fresh
Basil and Garlic Sauce
Chef's Seasonal Vegetables

\$63.50 Per Person



Dinner - Dessert

Minimum Of 25 Guests

Plated Dinners Include Three Courses; Soup Or Salad, Entrée and Dessert, Fresh Bread
Freshly Brewed Coffee, Decaffeinated Coffee

Vesuvius

Smooth Cheesecake, Chocolate Ganache
Chocolate Mousse, Chips and Nuts

Raspberry Key Lime Pie

Layers of Key Lime and Raspberry Mousse and Vanilla
Raspberry Sponge Topped with White Chocolate

Berry Tarte du Soleil

Blend of Sweet and Tart Mixed Berries, Frangipane Filling

Crème Brûlée Cheese Cake

Cheese Cake and Vanilla Bean Crème Brûlée

Hazelnut Cappuccino Tart

Four Layers of Hazelnuts and Coffee Mousse

Chocolate Raspberry Cheesecake

Raspberries, Chocolate and Whipped Cream

Tuxedo Mousse

Chocolate Cookie Crumb topped with Chocolate and
White Chocolate Mousse, Raspberry Sauce

Chocolate Crème Brûlée

Layer of Chocolate Ganache Strips, Earl Grey Crème

Chocolate Paradise

Layers of Vanilla Genoise, Passion Fruit Mousse,
Coconut Mousse and Dark Chocolate Stripes

Mango Coconut Delight

Layers of Honey Comb and Coconut, a Mango Glaze,
Coconut Mousse, Vanilla Sponge, Mango and Passion
Fruit Mousse and Spiked Sponge

Chocolate Triage

Layers of Dark, Milk and White Chocolate Mousse placed
on Chocolate Sponge Cake and topped with Chocolate
Shavings

Dessert Station

Is Available At \$10 Per Person
Minimum Of 50 Guests Required



Dinner - Buffet

All Dinner Buffets Are Served With Freshly Brewed Coffee, Decaffeinated Coffee
Minimum Of 25 Guests

The Beach Comber

Mixed Green Salad
Cole Slaw
Red Bliss Potato Salad

Barbecue Chicken Quarters
Blackened Pork Loin with Apple and Peach Chutney
Grilled Hamburgers and Hot Dogs
Served with Sliced Tomatoes, Lettuce
Onions, Cheese, Mayonnaise
Mustard, Ketchup, Sweet Relish, Sauerkraut and
Appropriate Rolls

Northern Baked Beans with Smoked Ham
Corn-on-the-Cob

Freshly Baked Cookies
Hot Fruit Cobbler
\$42.00 Per Person

Tampa Bay Tailgate Party

Tossed Salad and Dressing
Pasta Salad

Three-Alarm "Fire House" Chili
Chicken Wings with Hot Sauce

"Chef Carved" Barbecue Pit Beef
Kaiser Rolls, Wheat, Rye, and White Bread
All Appropriate Condiments

One Chef required per 75 guests at \$125 per Chef

Italian Sausage with Peppers and Onions
Potato Skins Bar
Bacon Bits, Cheese, Sour Cream, Green Onions and
Olives
Corn-on-the-Cob

Bread Pudding and Mini Pastries
Fruit Salad
\$38.00 Per Person

Castaways

Salad Bar with Toppings
Chef's Selection of Dressings

Marinated Mushroom and Tomato Salad
Mustard Potato Salad

Roasted Chicken with Fresh Herbs
Southern Fried Catfish with Tartar Sauce
Grilled Barbecue St. Louie Ribs

Smashed Potato Bar with All the Fixin's
Farmers' Style Green Beans with Bacon,
Tomato and Onion

Chef's Selection of Cakes, Pies and Tarts
\$45.00 Per Person

Bahama Breeze

Tossed Salad
Marinated Vegetable Salad
Avocado, Tomato and Red Onion Salad
Bahama Breeze Seafood Salad
Rock Shrimp, Mussels, Bay Scallops and Calamar

Mini Cheeseburgers in Paradise
Shrimp Creole
Split Florida Lobster Tails with Key Lime Cocktail Sauce,
(½ tail per person)
Grilled Side of American Red Snapper Fruit Salsa,
Remoulade, and Citrus Aioli on Banana Leaves
Carved Marinated Flank Steak with Pineapple Barbecue
Sauce

Key West Rice Pilaf
Roasted Yukon Gold Potatoes
Black Bean, Sausage and Roasted Tomato

Key Lime Pie, Pina Colada Mousse
Macadamia Nut, White Chocolate Bread Pudding
Watermelon filled with Marinated Fruit
\$65.00 Per Person



A Taste of the Tropics

West Indies Conch Chowder

Fresh Garden Salad with Assorted Dressings and Toppings
Caesar Salad with Cornbread Croutons
Caribbean Vegetable Slaw with Island Green Vinaigrette

Plantain Chips Fruit Salsa
Johnny Cakes with Flavored Butters

Achiote Rubbed Pork Loin with Rum Barbecue Sauce
Roasted Mahi Mahi with Papaya and Pineapple Salsa
St. Lucian Jerk Spiced Chicken with Spicy Mango Chutney
Baked Three Cheese Macaroni Pie
Island Style Provisions – Variety of Root Vegetables and Potatoes
Chef's Seasonal Vegetables

Dessert Table
Coconut Bread Pudding
Mango Mousse
Chocolate Jamaican Rum Pecan Pie
Banofi – Caramelized Bananas and Coconut Whip Cream

\$54.00 Per Person

The Soprano Buffet

Assorted Crostini
Garlic Basil Tomatoes, Eggplant, White Bean and Truffle

Quick Tossed Caesar Salad
Marinated Artichokes, Tomatoes and Cucumber Salad

Seven Sides - Green Olives, Kalamata Olives, Pepperoni, Mozzarella Cheese and Tomatoes
Tri- Color Tortellini Salad

Rosemary Roasted New York Strip Loin carved to order
Lemon and Herb Tuscan Chicken Breast- Fennel, Artichokes and Olive Ragout
Oven Roasted Grouper with Tomatoes and Basil Butter

Penne Pasta tossed with Pesto Cream
Traditional Mushroom Risotto
Baked Herbed Tomatoes and Grilled Asparagus
Garlic Bread and Focaccia

Tiramisu and Italian Cheese Cake

\$60.00 Per Person

Vini, Vidi, Vici

Mozzarella Tomato Salad
Extra Virgin Olive Oil, Julienne Basil and Balsamic Vinegar

Caesar Salad Station
Grated Parmesan, Garlic Marinated Tomatoes, Herb Croutons

Antipasto Display
Italian Meats and Cheeses
Prosciutto with Fresh Melon, Assorted Grilled Vegetables, Marinated Artichokes,
Assorted Olives, Pepperoni, Garlic Bread, Breadsticks and Focaccia

Pan Seared Fresh Catch
Spinach Linguini and Tomato Fresca

Baked Ziti Pasta with Italian Sausage and Four Cheeses, Fresh Tomatoes, Basil and Marinara

Herb Grilled Chicken Breast
Cannellini Beans and Rustic Marsala Sauce

Veal Osso Buco
Slow Braised Veal Shanks with Onions, Tomatoes, White Wine and Thyme

Roasted Rosemary Parmesan Potatoes
Grilled Seasonal Vegetables with Pesto

Dessert Table
Tiramisu, Hazelnut Cappuccino Mousse, Italian Pastries to include Mini Cannoli
Fruit Salad

\$57.00 Per Person