



**Hilton**

Clearwater Beach Resort

Travel should take you places<sup>SM</sup>





## Lunch - Lunch Buffets

Minimum Of 25 Guests.

All Lunch Buffets Are Served With Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

One Hour Service

### Boars Head Sandwich Board

Corned Beef, Roast Beef, Mesquite Smoked Turkey,  
Black Forest Ham, Pastrami  
Selection of American and Swiss Cheeses  
Creamy Cole Slaw, Mustard Potato Salad  
Tossed Salad and Assorted Dressings  
Relish Tray, Pickle Jar, Lettuce, Tomatoes  
Rye, Marble, Wheat and White Breads  
Seeded Buns  
Mayonnaise, Deli Mustard and Horseradish Sauce  
Cheesecake and Chocolate Cake

**\$28.00 Per Person**

### Add Hotdogs to your buffet

Chili, Sauerkraut, Relish, Ketchup and Mustard

**\$2.25**

### Sandpiper Cookout

Market Field Greens with Toppings and Dressings  
Tomatoes, Cucumbers and Artichoke with Red Onion  
Salad  
Old Fashioned Macaroni Salad

Grilled Barbecue Chicken  
Grilled Burgers and Boars Head Hot Dogs  
Buns and all the Fixings  
Sliced Assorted Swiss and American Cheese Tray  
Baked Bean Confetti  
Mrs. Vicks Chips

Chef's Selection of Cakes and Apple Cobbler

**\$35.00 Per Person**

### Lunch on the Round

Mama's Chicken Soup  
Tossed Greens with Toppings and Dressing  
Marinated Vegetable Salad

All-American Hoagie Sandwich  
Sliced Ham, Salami, Smoked Turkey, Lettuce, Tomatoes,  
Provolone and Mozzarella Cheeses

Philly Cheese Steak Sandwiches  
Sautéed Peppers, Onions and Mushrooms  
Assorted Mrs. Vicks Chips

Dutch Apple Pie and Chocolate Pie

**\$32.00 Per Person**

### South of the Border

Tropical Fruit Salad with Honey Lime Poppy Seed  
Dressing  
Black Bean, Roasted Corn, Peppers and Cilantro Salad  
Seven Layered Dip

Spicy Ground Beef Tacos  
Chicken and Beef Fajitas with Flour Tortillas and  
Accompaniments  
Spanish Rice and Seasonal Vegetables

Sopapillas and Mango Cheesecake

**\$32.00 Per Person**



### The Executive

Choice of One Soup:  
Chilled Gazpacho with Candied Citrus Zest  
Fire-Roasted Tomato and Garlic Soup with Herb Croutons  
Lemon Roasted Chicken Tortellini Soup  
with Minced Vegetables and Pesto

Caesar Salad with Skewered Buttermilk Chicken Tenders  
Roasted Red Bliss and Potato Salad  
Tropical Fruit Salad

Choice of Two Sandwiches:  
Marinated Flank Steak Wrap with Vidalia Onion and  
Tomato Relish

Herb Marinated Chicken Sandwich  
Arugula, Garlic Aioli on Chibali Rolls

The Dagwood Pita Club  
Layers of Smoked Turkey, Muenster Cheese, Sugar  
Roasted Pit Ham, Swiss Cheese, Bacon,  
Green Leaf Lettuce, Tomatoes  
and Chipotle Mayonnaise

Dessert Station  
Chef's selection of Petit Dessert and Dessert Bars  
**\$36.00 Per Person**

### Lunch at Ybor Square

Traditional Black Bean Soup  
Chick Peas with Peppers, Herbs and Olive Oil  
Garden Salad with Creamy Cracked Pepper Dressing

Tropical Fruit Display  
Mojo Pork with Spicy Apple Chutney  
Tamarind Chicken with Black Bean Fruit Relish  
Yellow Rice and Season Vegetables

Orange Bundt Cake  
Bread Pudding with Jack Daniels Sauce  
**\$33.00 Per Person**

### Bella Roma

Salad Caprese  
Fresh Buffalo Mozzarella with Tomato and Basil, sprinkled  
with Balsamic Vinaigrette

Antipasta Platter  
Black and Green Olives, Roasted Pepper, Sundried  
Tomatoes and Artichoke Hearts

Penne Pasta with Tomatoes, Basil and Spinach with  
Sauteed Garlic Shrimp.  
Penne and topped with Boneless Chicken Cacciatora

Roasted Vegetables of the Moment  
Focaccia and Garlic Bread Sticks

Dessert  
Cappuccino Mousse, Tiramisu and Mini Cannoli  
**\$32.00 Per Person**



## Lunch - Plated Lunch

Plated Luncheons Include Three Courses; Salad, Entrée and Dessert, Assorted Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

### Salads

Please pick one:

Traditional Caesar Salad  
Chopped Romaine Lettuce, Tomatoes,  
Croutons, and Parmesan Cheese  
Traditional Caesar Dressing

Sun Coast Foliage Salad  
Florida Hand Picked Field Greens, Belgium Endive, Dried  
Figs, Hearts of Palm, Mandarin Orange Segments, Curly  
Cucumbers and Carrots  
Sun-dried Berry Vinaigrette

Spinach and Arugula Salad  
Baby Spinach and Arugula, Candied Pecans, Herb  
Croutons, Julienne Carrots, Cucumbers,  
and Herb Crusted Goat Cheese  
with Balsamic Vinaigrette

Mediterranean Garden Salad  
Crisp Iceberg and Romaine Lettuce, Red and Green  
Peppers, Red Onions, Marinated Olives, Anchovies,  
Fresh Oregano, Feta Cheese and Grilled Crusty Bread  
Italian Dressing

### Citrus Herb Roasted Chicken

Marinated Boneless Breast of Chicken  
Tuxedo Orzo Pasta with Artichokes, Young Spinach  
Leaves, Parmesan Crusted Tomato  
Basil Beurre Blanc  
**\$26.00 Per Person**

### Floribbean Chicken

Grilled Free Range Breast of Chicken  
Orange Coconut Glaze  
Chef's Selection of Rice  
**\$28.00 Per Person**

### Dragon Rubbed Crisp Seared Snapper

A Blend of Five Spices, Brown Sugar and Chili Flakes,  
New Aged Fried Rice, Stir-fry Vegetable Salad, Sweet  
Thai Chili Sauce  
**\$29.00 Per Person**

### Herbed Brushed Florida Fresh Salmon

Grilled and Served with Jasmine Rice, Vegetable Slaw  
and Fresh Mango Salsa  
**\$30.00 Per Person**

### Pan Seared Filet and Burgundy Sauce

Sauteed Shrimp with Roasted Garlic Buffet  
Mashed Potatoes  
Baby Carrots and Asparagus  
**\$37.50**

### Char-Grilled Medallion Beef Tenderloin

Marinated with Herbs, Shallots and Garlic  
Smoked Bacon and Roasted Garlic Mashed Potatoes  
Chef's Selection of Seasonal Vegetables  
Forest Mushroom Sauce  
**\$31.00 Per Person**

### Garlic and Herb Risotto Cake

Spaghetti Squash, Tomatoes Pomodoro and Romano  
Cheese  
**\$25.00 Per Person**

### Grilled Vegetable Beggars Purse

A Ratatouille Vegetable Mix with Boursin Cheese  
Wrapped with Puff Pastry and Baked Golden Brown  
Served with Tomato Couscous, Mixed Julienne  
Vegetables and Balsamic Reduction  
**\$24.00 Per Person**



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### Chicken Bonne Femme

Sautéed Chicken Breast in Herb Butter  
Julienne Carrots, Leeks, Zucchini, Mushrooms,  
Lemon Mouseline  
Chef's Selection of Rice  
**\$27.00 Per Person**

### Cold Entrees

Cold Luncheons Include Two Courses; Entrée and  
Dessert, Assorted Rolls,  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced  
Tea

### Grilled Herb Marinated Chicken on Focaccia

Fire Roasted Red Peppers,  
And Portobello Mushrooms with Garlic Aioli  
Red Bliss Potato Salad, Mixed Salad Greens  
**\$26.00 Per Person**

### Seafood Cobb Salad

Shrimp, Scallops, Greens with Diced Tomatoes,  
Cucumbers, Avocado, Bacon Bites, Blue Cheese,  
Chopped Eggs  
Pepper Cream Dressing  
**\$28.00 Per Person**

### Rosemary and Garlic Studded Rib Eye Filet

With Arugula and Horseradish Cream on French  
Baguette,  
Vegetable Pasta Salad and Sliced Fruit  
**\$28.00 Per Person**

### Caesar Grilled Chicken Salad

Grilled Chicken Set Atop a Bed of Crisp Romaine, Grape  
Tomatoes, Cucumbers, Black Olives, Fresh Parmesan  
Cheese and Croutons  
Served with Caesar Dressing  
**\$22.00 Per Person**

### Desserts

Please pick one:

Carrot Cake  
An old fashion recipe, which is Fruity and Moist

Raspberry Ecstasy with Almond Filling

Fruita Di Bosco  
Pastry with Blackberries, Blueberries, Raspberries and  
Chantilly Cream

Apple Pie  
Tart, Fresh, Crisp Apples with Crunchy Granola Crumbs  
with Vanilla Cream

Chocolate Hazelnut Fudge  
Filled with Chocolate Fudge

Raspberry Torte  
Vanilla Cake, Butter Cream and Mixed Nuts

Caramel Apple Cheesecake  
Rich Cheesecake, Apples and Caramel Drizzles

Bourbon Street Pecan Pie  
Toasted Pecan Halves with Kentucky Bourbon  
Caramel Sauce

Peanut Butter Oreo Cheesecake

All food and beverage prices are subject to a 20% service charge and 7% state sales tax. All menus and prices are subject to change. Actual presentations of menu items may vary from photos.



## Lunch - Boxed Lunch

Each Selection Includes A Selection of Fresh Fruit in a Bowl, Bag Of Chips,  
Mustard and Mayonnaise, House Baked Cookies  
We Are Pleased To Provide Your Choice Of Beverage At An Additional Charge

### Chow Chow Chicken

Cashew Chicken Salad Wrap  
Tender White Meat with Raisins,  
Dried Cranberries, Cashew Nuts  
and Apple and Carrot Slaw

**\$20.00 Per Box**

### Very Veggie

Marinated Grilled Zucchini, Squash, Red Peppers,  
Portobello Mushrooms, Red Onions  
Boursin Cheese on Multi Grain Bread  
Pasta Salad

**\$20.00 Per Box**

### Steak Out

Cajun Spiced Roast Beef with Chipotle Mayonnaise on a  
Baguette  
Shredded Lettuce, Oven-Dried Tomato Relish  
Marinated Vegetable Salad

**\$20.00 Per Box**

### New York's Hero

Featuring Boar's Head  
Geno Salami, Smoked Turkey, Black Forest Ham,  
Lettuce, Tomato,  
Muenster Cheese and Sprouts  
Served on a Hoagie  
Cole Slaw

**\$20.00 Per Box**