



Hilton

ATLANTA/MARIETTA HOTEL
& CONFERENCE CENTER

RECEPTION

HOT HORS D'OEUVRES

Pricing per 50 pieces

- Crab Stuffed Mushrooms \$180
- Smoked Chicken Quesadilla with Picante Sauce \$155
- Tempura Battered Shrimp with Chili-Garlic Sauce \$180
- Scallops Wrapped in Bacon with Lemon Parsley Butter \$200
- Mini Lump Crab Cakes with Chipotle Aioli \$180
- Crispy Cheese Ravioli with Marinara \$180
- Coconut Chicken with Honey Mustard Sauce \$150
- Cajun BBQ Shrimp \$200
- Spinach and Feta with Phyllo \$150
- Vegetable Spring Rolls with Sweet Chili Sauce \$150
- Coconut Shrimp with Orange Chili Dipping Sauce \$200
- Meatballs with Spicy BBQ Sauce \$150
- Stuffed Mushrooms with Spinach Roasted Peppers, and Mozzarella \$160
- Franks-N-Blanket \$160
- Mini Beef Wellington \$200
- Mini Chicken Wellington \$180
- Chicken Empanada with Avocado Lime Dip \$150

COLD HORS D'OEUVRES

Pricing per 50 pieces

- Smoked Salmon Roulades \$165
- Smoked Turkey and Avocado Roll-up \$150
- Brie and Raspberry Crouton \$155
- Tomato Bruchetta on Parmesan Crustini \$155
- Antipasto Kabob \$160
- Shrimp Cocktail \$195
- Prosciutto Wrapped Asparagus with Herbed Cream Cheese \$160
- Grilled Shrimp Canapé on Crustini with Remoulade sauce Dip \$180

Spinach and Artichoke Dip

Served warm with crispy tortilla chips
\$4 per person

Tapas Station

- Tomato Bruchetta Topping, Black Olive Tapenade and Basil Pesto
- Roasted Garlic Hummus, Roasted Pepper Hummus
- Manchego Cheese, Provolone Cheese
- Marinated Artichokes and Grain Mustard
- Grilled Pita Chips, Sliced French Bread and Crustini
- \$10 per person

DISPLAYS

International Cheese Experience

A Fully Interactive Cheese Display Featuring Freshly Shaved Cheeses Including:

- Manchego Cheese from Spain
- Stripery Jack Cheese from England
- Baked Brie from France
- Cranberry Wesendale from England
- Statesboro Blue from Georgia
- Smoked Gouda from Holland

Pair the Cheeses with Italian Cured Meats, French Pate, Marinated Olives, Artichokes, Grilled Asparagus, Roasted Bell Peppers, Assorted Crustini, Lavosh Crackers and Artisan Breads
\$14 per person

Imported and Domestic Cheese Display

Assortment of Imported and Domestic Cheeses
Served with Cracker Assortment and Herb Crustini
\$6 per person

Fresh Vegetable Crudités

Assortment of Fresh Vegetables, Served with Ranch and Blue Cheese Dips
\$5 per person

Chilled Seafood

Grilled and Steamed Shrimp, Crab Claws, and Oysters on the Half Shell Served on Ice with Appropriate Condiments
\$17 per person

Antipasto Display

Prosciutto Ham, Genoa Salami, Capicola
Marinated Olives, Marinated Artichokes
Grilled Asparagus and Roasted Bell Peppers
Shaved Fontina and Aged Provolone Cheeses
Crustini and sliced Italian Bread
\$10 per person

Baked Brie

Wrapped in Puff Pastry with Raspberries and Pecans, Served with French Bread Croutons
\$255 (serves 50)



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EVENT STATIONS

RECEPTION

Pasta Station

Your guests can create their own pasta dish.

- Penne Pasta
- Cheese Tortellini
- Panchetta Ham and Scallops
- Alfredo Sauce
- Marinara Sauce
- Pesto Sauce
- Assorted Fresh Vegetables ,Cheeses
- Garlic Grilled Focaccia

\$15 per person

Stir-Fry Station

Our Chef will create a delicious stir fry for your guests.

- Chicken, Beef or Shrimp
- Bok Choy, Bean Sprouts, Bell Peppers, Onions, Mushrooms, and Water Chestnuts
- Steamed Rice
- Vegetable Low Mein
- Vegetable Spring Rolls
- Pork Pot Stickers
- Fortune Cookies

\$17 per person

Carnitas Station

Your guests can create Carnitas just the way they like them.

- Seasoned Chicken or Beef
- Griddle Warmed Corn Tortillas
- Queso Cheese
- Pico De Gallo
- Guacamole
- Sour Cream
- Salsa Verde
- Fresh Cilantro.
- Mexi Beans
- Yellow Rice
- Tortilla Chips,

\$15 per person

**Suggested Add On: Frozen Margarita Machine.
\$425 for the first 75 Drinks. \$300 for each additional 75 Drinks.**

Martini Mashed Potato Station

Your guests can create potatoes to their liking.

- Mashed Yukon Gold and Sweet Potatoes
- Butter
- Green Onions
- Cheddar Cheese
- Parmesan Cheese
- Bleu Cheese
- Bacon
- Sour Cream
- Brown Sugar Cinnamon
- Maple Syrup

\$14 per person

Macaroni and Cheese Station

Your guests can create their own mac and cheese dish.

- White Cheddar Mac and Cheese
- Sharp Cheddar Mac and Cheese
- Diced Bacon
- Lobster Meat
- Grilled Chicken
- Roasted Bell Peppers
- Caramelized Onions
- Sautéed Mushrooms
- Scallions

\$14 per person

Risotto Station

Our Chef will create a delicious dish for your guests.

- Saffron Risotto
- Chicken
- Shrimp
- Wild Mushrooms, Sundried Tomatoes
- Caramelized Onions Fresh Herbs

\$15 per person

**All Action Stations Require an Attendant at \$75 per 100 people.*



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RECEPTION

CARVING STATIONS

Roast Turkey Breast

Served with Natural Pan Gravy and
Cranberry Relish
\$9 per person

Honey Glazed Ham

Served with Rum Raisin Sauce and
Assorted Mustards
\$9 per person

Prime Rib of Beef

Served with Au Jus and
Horseradish Sauce
\$12 per person

Roast Beef Tenderloin

Served with Wild Mushroom Sauce and
Tarragon Aoli
\$15 per person

Top Round of Beef

Served with Jack Daniels Sauce and
Marinated Mushrooms
\$10 per person

DESSERT DISPLAYS

Very Berry Southern Short Cake

Fresh Baked Short cake Served in a Mason Jar
Top with Fresh Macerated Black Berries,
Blue Berries, or Strawberries
Chantilly Cream and Fresh Mint
\$8 per person

Brownie Delight

Brownies and Blondie's
Caramel, Butterscotch, Chocolate,
Raspberry, and Strawberry Sauce
\$9 per person

Easy as Pie

Bourbon Pecan, French Silk, Coconut Cream,
Lemon Meringue, Apple and Blueberry Pies with
Fresh Whipped Cream
\$9 per person

Mini Dessert Display

Assorted Mini Desserts to Include Éclairs, Cream
Puffs, Cheesecakes, Cookie Bars, and Petite Tortes
Chocolate Fondue with Fresh Fruit, Pound Cake
and Marshmallows
\$12 per person

All Carved Items are Served with Assorted Breads and Rolls

**All Carving Stations Require an Attendant at \$75per100people*

Please add 23% service charge and 6% tax to all menu pricing



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PLATED DINNER MENUS

DINNER SALADS

Please Choose One of the Following:

Georgia Field Greens
Field Greens with Grape Tomatoes,
Cucumber, Alfalfa Sprouts,
Shredded Carrots and
Honey Mustard Vinaigrette

Classic Caesar
Romaine Lettuce, Croutons,
Parmesan Cheese and Caesar Dressing

Spinach Salad
Baby Spinach Leaves with Red Onions,
Candied Walnuts, Dried Cranberries, Feta
Cheese and Warm Balsamic Bacon Vinaigrette

Marietta Salad
Bibb Lettuce, Mandarin Oranges, Dried Cherries,
Cucumbers and Grape Tomatoes with Sweet
Vidalia Onion Dressing

DINNER ENTRÉES

Filet Mignon
Seasoned and Seared in Cast Iron Served with
Smoked Vidalia Onions and Herb Butter Madeira
Essence

\$52 per person

Roast Tenderloin of Beef
Whole Beef Tenderloin Seared and Roasted,
Thinly Sliced, with a Port Wine Glaze
Served on a Gorgonzola and Sourdough Crouton

\$52 per person

Chicken Saltimbocca
Sautéed Chicken Breast with Mushrooms, Sage,
Prosciutto Ham Topped with Mozzarella Cheese

\$39 per person

Grilled Airline Chicken
Lightly Marinated Airline Chicken Breast with
Peach and Vidalia Onion Chutney

\$43 per person

DINNER ENTRÉES *(continued)*

Cashew Crusted Grouper
Cashew Crusted Grouper with Blood Orange Puree
\$48 per person

Herb Encrusted Salmon
Salmon Fillet Dredged in Fresh Herbs, Sautéed
and Topped with Lobster and Shitake Mushrooms
finished with Champagne Essence
\$48 per person

Grilled Salmon
Salmon Fillet Grilled and Topped with Tomato Basil
Provencal and Sautéed Rock Shrimp
\$48 per person

DINNER DESSERTS

Please Choose One of the Following:

Chocolate Trilogy
Chocolate Marquis
Key Lime Calypso
Praline Cheesecake
Tuxedo Cheesecake

DUAL ENTRÉE DINNERS

*Combine any of the Following Items with Chef's Choice of Sauces
and Accompaniments:*

Filet Mignon
Sliced Beef Tenderloin
Grilled or Sautéed Chicken Breast
Grilled or Roasted Salmon
Prawns
Lobster Tail

\$56 - \$69 per person



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DINNER BUFFETS

SOUPS

(choose one)

- Cream of Wild Mushroom
- Hearty Country Vegetable
- Lobster Bisque
- Crab and Corn Chowder
- New England Clam Chowder
- Minestrone

SALADS

(choose three)

- Field Greens with Tomato, Cucumbers, Carrots and Alfalfa Sprouts
- Classic Caesar
- Baby Spinach with Fried Onions, Feta Cheese, Country Ham with Vidalia Onion Vinaigrette
- Antipasto Salad Marinated Artichoke, Mushroom and Tomato Salad

ACCOMPANIMENTS

(choose one starch and one vegetable)

- Roasted Vegetables
- Green Bean Almandine
- Asparagus with Roasted Peppers(add\$2) *
- Broccoli with Baby Carrots
- Steamed Vegetable Medley
- Garlic Mashed Potatoes
- Roasted New Potatoes
- Wild Rice Pilaf
- Roasted Parmesan Yukon Gold Potatoes
- Saffron Rice

PASTAS

(choose one)

- Baked Penne Provencal
- Orzo with Fresh Herbs
- Tri-Color Rotini with Alfredo Sauce
- Fettuccini with Fra Diavolo Sauce

ENTRÉES

(choose three)

Vermont Salmon
Grilled Salmon Topped with Creole Mustard, Maple Syrup and Guinness Stout Glaze

Pan Fried Tilapia
Topped with Tequila Lime Butter, Shrimp and Fresh Pico

Grilled Salmon
Topped with Sweet Vermouth Sauce, Sautéed Leeks and Oyster Mushrooms

Roast Pork Loin
Roast Apple-Brined Pork Loin Thinly Sliced Topped with Cranberry-Orange Glaze

Black Pepper Encrusted NY Strip Loin
Thinly Sliced and Topped with Caramelized Shallot and Merlot Sauce

Grilled Flank Steak
Thinly Sliced and Topped with Sautéed Mushrooms and Cilantro Garlic Sauce

Chicken Marsalla
Sautéed Chicken Breast Topped with Marsalla Sauce and Fontina Cheese

Tequila Chicken
Grilled Chicken Breast Topped with Avocado-Lime Sauce, Tequila Soaked Shrimp and Tomato Salsa

*All buffets served with Fresh Rolls and Butter
Chef's Selection of Premium Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Tea*

\$66 per person



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BEVERAGES

BEVERAGE MENU

Open Bars

Three Hour Premium Bar

\$36 per person

Each Additional Hour- \$9 per person

Ketel One Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club, Bacardi Rum, House Wines, Domestic, Import, and Non-Alcoholic Beers, Sodas

Three Hour Standard Bar

\$32 per person

Each Additional Hour- \$8 per person

Smirnoff Vodka, Gordon's Gin, Heather Glenn Scotch, Seagram 7, Jim Beam, Meyer's Platinum Rum, House Wines, Domestic, Import, and Non-Alcoholic Beers, Sodas

Three Hour Beer and Wine Bar

\$26 per person

Each Additional Hour- \$6.50 per person

Hosted Bar Prices

Charged on Consumption

Standard Brand Liquors	\$7.00 each
Premium Brand Liquors	\$8.00 each
Import Beer	\$6.00 each
Domestic Beer	\$5.00 each
House Wine	\$6.50 each
Soft Drinks	\$3.00 each

Cash Bar Prices

Includes Service Charge and Tax

Standard Brand Liquors	\$7.50 each
Premium Brand Liquors	\$8.50 each
Import Beer	\$6.50 each
Domestic Beer	\$5.50 each
House Wine	\$7.50 each
Soft Drinks	\$3.50 each

*Bartender Set Up Fee - \$100.00, per 100 people
Plus Service Charge & Applicable Taxes*

Please add 23% service charge and 6% tax to all menu pricing