

DINNER BUFFETS

(Minimum 50 Guests)

THE DIABLO VALLEY BUFFET

Mixed Seasonal Greens Garnished with Carrots, Cucumbers, Tomatoes
and Sunflower Seeds, Assorted Dressings
Penne Pasta Salad with Grilled Vegetables, Sun Dried Tomato Vinaigrette,
Pinenuts and Feta Cheese
Fresh Sliced Seasonal Fruit and Berry Platter

ENTRÉE SELECTIONS

(Please select two)

Seared Salmon Filet with Champagne Cabbage and Tomato Basil Relish
Apple Cider Marinated Loin of Pork with Caramelized Apple and Sour Cherry Sauce
Sliced New York Strip Loin with a Roasted Shallot and Artichoke Confit
Grilled Breast of Chicken with Whole Grain Mustard Sauce

Wild Rice Pilaf with Aromatic Vegetables and Dried Cranberries
Herb Roasted Red Potatoes
Fresh Seasonal Vegetables

Assorted Cakes and Pastries

\$ 45.95 per person

THE HILTON GRAND BUFFET

Mixed Green Salad Bar with an Array of Condiments and Dressings
Baby Spinach Salad with Goat Cheese, Candied Pecans and Poached Pear
Marinated Cucumber and Tomato Salad with Basil and Sweet Red Onions
Seafood Pasta Salad with Crab, Shrimp and Scallops, in a Lemon and Dill Dressing

ENTREE

Garlic Grilled Breast of Chicken with Tomato Basil Sauce
Rosemary Marinated Loin of Pork with Caramelized Onion Sauce
Seared Filet of Salmon with Sage Stewed Sweet Peppers and Citrus Cream

ACCOMPANIMENTS

Cheese Tortellini with Grilled Italian Vegetables, Gorgonzola Cream, Pesto and Pinenuts
Anna Potatoes, Cranberry Rice Pilaf, and Fresh Seasonal Vegetables

CARVING STATION

Slow Roasted Prime Rib of Beef with Roasted Shallot Au Jus and Horseradish

DESSERT STATION

Assorted Array of Cakes, Pastries and Chocolate Dipped Strawberries

\$ 55.95 per person

All prices are subject to a service charge and local state sales tax