

LUNCHEON MENU

All Entrées include Salad, Fresh Seasonal Vegetables, Rolls and Butter,
Starbucks Freshly Brewed Coffee, Tazo Iced Tea and Decaffeinated Coffee

STARTERS

(Please select one)

HILTON HOUSE SALAD

Mixed Salad Greens with Cherry Tomatoes, Cucumbers, Julienne Carrots
and Olives with your choice of Dressing

CLASSIC CAESAR SALAD

Hearts of Romaine with Garlic Croutons and Aged Parmesan,
tossed in a Tangy Caesar Dressing

ENTREES

(Please select two)

CHICKEN SALTIMBOCCA

Seared Boneless Breast of Chicken Wrapped with Proscuitto and Emmanthaler Cheese,
Mushroom Sage and Marsala Sauce, Creamy Mashed Potatoes
\$28.50 per Person

CHICKEN TUSCANY

Boneless Breast of Chicken Marinated in Olive Oil and Oregano, Grilled and served with Roasted
Garlic, Artichoke and Sun Dried Tomato Sauce, Rosemary Roasted Red Potatoes
\$28.50 per Person

CHICKEN ASIAGO

Marinated Breast of Chicken Lightly Crusted with Asiago Cheese and Herb Seasoned Bread Crumbs,
Lemon Mushroom Cream Sauce, Cranberry-Pecan Rice Pilaf
\$28.50 per Person

GINGER AND SOY GLAZED SALMON

Teriyaki Marinated Fresh Salmon Filet with Soy Buerre Blanc, Tomato-Ginger Relish,
Steamed Rice
\$29.50 per Person

Vegetarian options available upon request

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

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SMOKED PORK LOIN

Smoked Roasted Center Cut of Pork, Dried Cranberry-Tomato Relish,
Creamy Parmesan Lemon Polenta
\$28.95 per Person

MARINATED FLANK STEAK

Balsamic and Molasses Marinated Choice Flank Steak, Sun Dried Tomato and
Portabello Mushroom Sauce, Roasted Red Potatoes
\$28.95 per Person

SLOW ROASTED TURKEY

Slow-Roasted Breast and Thigh of Turkey, Apple Sausage Dressing and Mashed Potatoes
with a Thyme and Sage Gravy
\$28.95 per Person

LUNCH DESSERTS

CHOCOLATE FUDGE CAKE

Rich Chocolate Cake Layered with Chocolate Fudge,
Served with Raspberry Sauce and Whipped Cream
\$3.95 per Person

NEW YORK CHEESECAKE

Vanilla Cheesecake with Strawberry Sauce
\$3.95 per Person

CHOCOLATE MOUSSE

Milk Chocolate Mousse in a Chocolate Shell
\$3.95 per Person

LEMON CITRON CAKE

White Sponge Cake Layered with Lemon Cream
Served with Raspberry Sauce
\$3.95 per Person

CARROT CAKE

Moist Cake, Heavy with Walnuts, Raisins, Pineapple
Finished with Cream Cheese Icing
\$3.95 per Person

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