

● ● ● **BREAKFAST BUFFETS** ● ● ●

Served with Fresh Orange Juice and Cranberry Juice Cocktail
Served with Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



HEALTHY CHOICE CONTINENTAL

Whole Grain, Fruit or Bran Muffins, Freshly Baked Scones
with Butter and Jam,
Sliced Fruit Platter with Strawberries,
Mini Bagels with Cream Cheese, Assorted Yoplait Yogurts
and Bottled Smoothies

DIAMOND BOULEVARD

(MINIMUM OF 40 GUESTS)

Assorted Pastries, Muffins and Breakfast Breads
Smoked Salmon with Bagels and Cream Cheese,
Seasonal Fresh Fruit Platter, Buttermilk Biscuits and Gravy,
Scrambled Eggs,
Bacon, Grilled Ham and Cottage Potatoes

CONCORD CONTINENTAL

Assorted Pastries and Breakfast Breads,
Seasonal Fresh Fruit Platter

BREAKFAST TRADITION

Assorted Pastries, Muffins and Breakfast Breads, Seasonal
Fresh Fruit Platter,
Scrambled Eggs with Fresh Herbs and Cheddar Cheese,
Cottage Potatoes, French Toast with Maple Syrup,
Bacon and Sausage

ADDITIONS TO BREAKFAST BUFFETS

BREAKFAST WRAPS

Scrambled Eggs with Breakfast Sausage, Potatoes, Cheddar and Jack Cheese
Wrapped in a Spinach Tortilla

● ● ● **PLATED BREAKFAST** ● ● ●

All Entrées include Fresh Orange Juice, Basket of Breakfast Pastries,
Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



HILTON CLASSIC

Scrambled Eggs served with Cottage Potatoes
and your choice of
Bacon, Sausage or Grilled Ham

FRENCH CONNECTION

Fluffy Cinnamon French Toast with Maple Syrup and
Butter served with Scrambled Eggs
and Chicken-Apple Sausage

CROISSANT SANDWICH

Filled with Smoked Turkey, Scrambled Eggs, Jack and
Cheddar Cheeses, served with Cottage Potatoes

SUNBURST

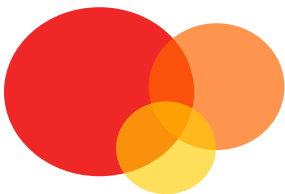
A selection of Fresh Seasonal Fruit
served with Strawberries,
Yoplait Yogurt and Banana Bread

BRUNCH

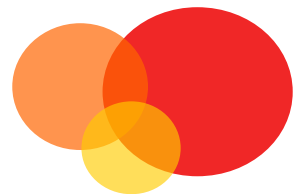
Available only upon request

Prices are per person

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



Hilton  **Concord**



● ● ● **REFRESHMENTS** ● ● ●


Starbucks Freshly Brewed Coffee
Regular or Decaffeinated
per gallon


Tazo Hot Tea
per gallon

Assorted Juice Bar
*Fresh Orange, Grapefruit and Cranberry
Cocktail Juices*
per pitcher

Assorted Soft Drinks
Regular, Diet, and Decaffeinated Assortment
per bottle

Sparkling Mineral Water
per bottle

Calistoga Bottled Water
per bottle
Additional charge for Fuji Bottled Water

Homemade Hot Chocolate
with Whipped Cream
per gallon

Freshly Made Lemonade
per gallon

Freshly Brewed Iced Tea
per gallon

Assorted Energy Drinks
per bottle

● ● ● **SNACKS** ● ● ●

Fresh Seasonal Fruit Platter
with Strawberries
(Minimum order for 10 guests)
per person

Whole Fresh Fruit
per person

Assorted Yoplait Yogurts and
Bottled Smoothies
per person

Assorted Bagels with Cream Cheese
per dozen

Assorted Breakfast Breads
Muffins, Pastries and Pound Cakes
per dozen

The Bar Break
(Choice of two)
*Pecan Chocolate, Luscious Lemon,
Chocolate Raspberry or Brownies*
per dozen

Hard Boiled Eggs
per dozen

Assorted Donuts
per dozen

Freshly Popped Popcorn
(Minimum 15 guests)
per person

The Candy Bar
Assorted Brand Name Bars
per person

Assorted Gourmet Cookies
per dozen

Gourmet Ice Cream & Fruit Bars
each

● ● ● **TAKE A BREAK** ● ● ●

7th Inning Stretch
*Roasted Peanuts, Cracker Jacks, M&M's,
Freshly Popped Popcorn, Pretzels with Mustard,
Assorted Soft Drinks and Freshly Made Lemonade*
per person

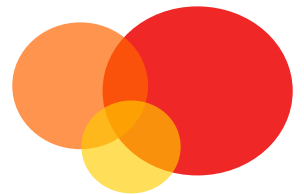
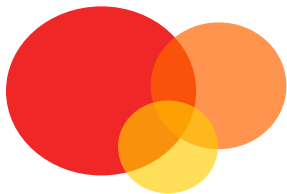
The Nacho Grande
*Fresh Corn Tortilla Chips, Nacho Cheese, Pico de Gallo,
Guacamole, Sour Cream, Jalapeno Rings, Olives and Green Onions,
Assorted Soft Drinks & Bottled Waters*
per person
Additional charge for Chicken or Beef per person

Cookie Jar
*Gourmet Cookies, Dessert Bars,
Assorted Soft Drinks and Bottled Waters*
per person

The Big Chill
Refreshing Fruit Bars
Assorted Soft Drinks and Bottled Waters
per person

The Energizer
*Granola Bars, Assorted Energy Bars, Yoplait Yogurts,
Dried Fruits & Nuts and Energy Drinks*
per person

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● ● ● **LUNCHEON LIGHTER FARE** ● ● ●

All Entrées Include a Gourmet Cookie and
Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



CLASSIC COBB SALAD

Crisp Greens topped with Roasted Turkey,
Bacon, Avocado, Hard Boiled Eggs,
Tomatoes and Blue Cheese
served with our Zesty Cobb Dressing

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine garnished with Radicchio, Fresh Tomatoes,
Seasoned Croutons, Aged Parmesan and Classic Caesar
Dressing. Topped with Grilled Chicken Breast and Parmesan
Tuille

SMOKED TURKEY WRAP

Thinly Sliced Smoked Turkey Breast, Bacon, Provolone
Cheese, Tomatoes, and Shredded Lettuce with Chipotle
Mayonnaise, Wrapped in Sun-Dried Tomato Tortilla
served with Pasta Salad and Fresh Fruit

HILTON CLUB SANDWICH

Thinly Sliced Smoked Turkey, Cured Ham, Swiss Cheese,
Bacon, Avocado, Lettuce and Tomato on a Kaiser Roll, served
with Pasta Salad and Fresh Fruit

DELI PLATE

Sliced Smoked Turkey, Ham and Roast Beef, Paired with Aged
Cheddar and Provolone Cheese,
Sliced Tomato and Lettuce,
Served with Pasta Salad, Fresh Fruit and
Assorted Sliced Breads

GRILLED VEGETABLE SANDWICH

Grilled Portabello, Squash, Sweet Peppers, Tomato, Sprouts,
and Fresh Mozzarella on Focaccia Bread
with Basil Pesto Mayonnaise,
served with Pasta Salad and Fresh Fruit

CHICKEN WRAP

Grilled Chicken with Roasted Sweet Pepper, Grilled Onion, Monterey Jack and
Romaine Hearts Wrapped in Sun Dried Tomato Tortilla with Artichoke and Lemon Aioli

BOX LUNCHESES

All Box Lunches include Pasta Salad, Whole Fruit, Chips, Cookie, Assorted Soda or Bottled Water

(Select from the following)

Roast Beef on Sweet French Bread with Grilled Onions, Swiss Cheese,
Horseradish Sauce, Lettuce and Tomato

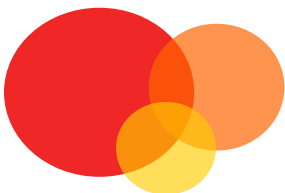
Smoked Turkey Breast on Sweet French Bread with Swiss Cheese, Lettuce,
Tomato and Cranberry Mayonnaise

Cured Ham on Sweet French Bread with Cheddar Cheese, Lettuce,
Tomato and Dijon Mustard

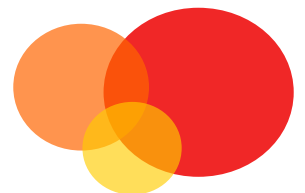
Vegetarian Sandwich on Sweet French Bread with Grilled Portabello, Squash, Sweet Peppers,
Tomato, Sprouts, Fresh Mozzarella and Basil Pesto Mayonnaise

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● ● ● **LUNCHEON BUFFETS** ● ● ●

Additional charge per person for quantities under 25 people
Served with Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



BUTCHER BLOCK DELI

Tossed Green Salad with Choice of Dressing, Fresh Fruit Salad, Tuna Salad,
Marinated Cucumber and Tomato Salad, Country Style Potato Salad, Pasta Salad,
Sliced Smoked Turkey, Ham, Roast Beef and Hot Pastrami, Sliced Cheddar, Swiss, Provolone and Jack Cheese,
Shredded Lettuce, Tomato, Red Onion, Pickles and Condiments, Assorted Sliced Breads,
Assorted Cookies, Lemon Bars and Brownies.

ADD SOUP DU JOUR

Additional charge per person

PACIFIC RIM

Seasonal and Tropical Fruit Tray, Rice Noodle Salad with Asian Vegetables and Greens,
Sesame Vinaigrette, Assorted Steamed Dim Sum, Hoisin B.B.Q. Pork with Sesame Seeds
and Hot Mustard, Lemon Grass Crusted Chicken with Mango Salsa, Marinated Salmon
with Soy Buerre Blanc and Tomato-Ginger Relish, Fried Rice, Stir Fried Vegetables,
Fortune Cookies and Chocolate Dipped Macarons

LIGHTER SIDE

Soup du Jour, Garnished Green Salad with Two Dressings, Seasonal Fruit Platter,
Orzo Pasta Salad with Artichokes, Olives, Feta, Basil and Sun Dried Tomato, Cobb Salad,
Grilled Vegetable Salad, Seared Tuna Salad Nicoise, Smoked Turkey Wraps with Bacon and Provolone,
Flaky Croissant Filled with Chicken Salad, Variety of Rolls, Bread and Crackers,
Lemon Bars and Seven Layer Bars

TUSCAN

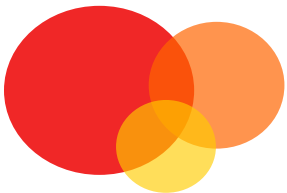
Classic Caesar Salad, Antipasti Platter with Tuscan Style Grilled Vegetables and Cured Meats,
Orzo Pasta Salad with Artichokes, Olives, Sun Dried Tomatoes, Basil and Feta Cheese,
Italian Sausage Lasagna layered with Marinara, Mozzarella and Ricotta Cheese,
Herb Grilled Chicken Breast with Artichoke, Sun Dried Tomato and Roasted Garlic Ragout,
Pan Seared Salmon with Tomato Olive and Pinenut Relish,
Seasonal Vegetables, Garlic and Focaccia Bread,
Tiramisu and Biscotti

BAJA

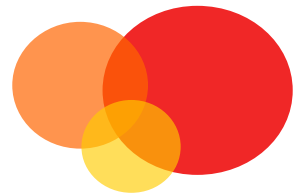
Tossed Green Salad Garnished with Jicama, Peppers, Mango and Tortilla Strips, Cilantro Lime Vinaigrette,
Three Bean and Corn Salad with Chipotle Vinaigrette, Seasonal Fruit Salad,
Tri-Colored Tortilla Chips with Guacamole, Sour Cream and Salsa, House Made Cheese Enchiladas,
Chicken Fajitas with Peppers, Onions and Cilantro, Pork Carnitas,
Warm Tortillas, Spanish Rice, Refried Beans,
Banana Xangos and Churros

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● ● ● **LUNCHEON PLATED** ● ● ●

All Entrées Include Salad, Fresh Seasonal Vegetables, Rolls and Butter,
Starbucks Freshly Brewed Coffee, Tazo 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

ENTRÉES
(Please select two)

CHICKEN SALTIMBOCCA

Seared Boneless Breast of Chicken Wrapped with Prosciutto
and Emmanthaler Cheese,
Mushroom Sage and Marsala Sauce,
Creamy Mashed Potatoes

SMOKED PORK LOIN

Smoked Roasted Center Cut of Pork, Dried Cranberry-
Tomato Relish, Creamy Parmesan Lemon Polenta

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

MARINATED FLAT IRON STEAK

Balsamic and Molasses Marinated Choice Flat Iron Steak, Sun
Dried Tomato and
Portobello Mushroom Sauce, Roasted Red Potatoes

CHICKEN ASIAGO

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

SLOW ROASTED TURKEY

Slow-Roasted Breast and Thigh of Turkey, Apple Sausage
Dressing and Mashed Potatoes
with a Thyme and Sage Gravy

GINGER AND SOY GLAZED SALMON

Teriyaki Marinated Fresh Salmon Filet with Soy Buerre Blanc,
Tomato-Ginger Relish, Steamed Rice

CHICKEN CAPRESE

Grilled breast of Chicken with Roasted Tomato, Fresh
Mozzarella and Basil in a Balsamic Demi Glace
served with Risotto Cake

DESSERTS

CHOCOLATE FUDGE CAKE

Rich Chocolate Cake Layered with Chocolate Fudge,
Served with Raspberry Sauce and Whipped Cream

MOUSSE AU CHOCOLAT

Milk Chocolate Mousse dans un verre
Served with whipped cream and seasonal berries

NEW YORK CHEESECAKE

Vanilla Cheesecake with Strawberry Sauce

LEMON CITRON CAKE

White Sponge Cake Layered with Lemon Cream
Served with Raspberry Sauce

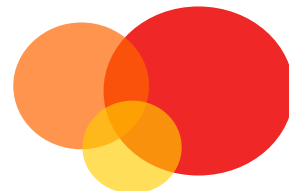
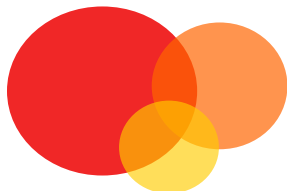
CARROT CAKE

Moist Cake, Heavy with Walnuts, Raisins, Pineapple
Finished with Cream Cheese Icing

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Hilton  **Concord**





DINNER BUFFETS

(Minimum 50 Guests)

Served with Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



DIABLO VALLEY

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

ACCOMPANIMENTS

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

DESSERT STATION

Assorted Cakes and Pastries

HILTON GRAND

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

ENTRÉES

Garlic Grilled Breast of Chicken with Tomato Basil Sauce
Rosemary Marinated Loin of Pork with Caramelized Onion Sauce
Seared Salmon Filet with Champagne Cabbage and Tomato Basil Relish

ACCOMPANIMENTS

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

Prices are per person

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● ● ● **DINNER PLATED** ● ● ●

All Entrees Include Salad, Fresh Seasonal Vegetables, Rolls and Butter, Dessert, Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



ENTRÉES

(Please select one)

CHICKEN SALTIMBOCCA

Breast of Chicken Stuffed with Prosciutto, Swiss Cheese and Sage, Rolled in Seasoned Bread Crumbs and Baked to a Golden Brown, Served with Madiera Wine Sauce and Lemon Polenta Crescents

PAN SEARED SALMON

Fresh Salmon Filet, Marinated and Pan Seared, Served with Roasted Pepper and Mango Cream and Parmesan Risotto Cake

CHICKEN PARMESAN

Parmesan Breaded Breast of Chicken, Baked in a Rich Tomato Sauce, Topped with Melted Provolone and Fontina Cheeses, Served with Creamy Garlic Risotto

PORK WELLINGTON

Dijon Roasted Loin of Pork wrapped in Puff Pastry with Wild Mushrooms and Bacon, Served with a Sweet Onion Sauce and Roasted Red Potatoes

COQ AU VIN

Pan Seared Boneless Breast of Chicken with a Red Wine, Bacon, Mushroom and Pearl Onion Sauce Served with Yukon Gold Mashed Potatoes

PRIME RIB

Salt Crusted, Slow Roasted Angus Prime Rib of Beef, served with Tarragon Au Jus and Creamed Horseradish, Baked Russet Potato, Butter, Sour Cream and Chives

LEMON GRILLED CHICKEN

Lemon, Fresh Herb and Olive Oil Marinated Breast of Chicken, Grilled and Served with a Leek, Lemon and Chive Cream, Accompanied with Dried Cranberry Wild Rice Pilaf

NEW YORK STEAK

Grilled New York Strip Loin Steak with Roasted Shallot, Red Wine and Artichoke Confit, Served with Potatoes Anna

FILET MIGNON

Bacon Wrapped Choice Tenderloin Steak, Pan Seared and Served with Black Truffle Demi Glace and Potato Gratin

CHICKEN CAPRESE

Grilled breast of Chicken with Roasted Tomato, Fresh Mozzarella and Basil in a Balsamic Demi Glace served with Risotto Cake

● ● ● **DINNER DUETS** ● ● ●

FILET MIGNON AND LOBSTER

Grilled Petite Choice Tenderloin Steak paired with half of a Butter Roasted Lobster Tail, Served with Potatoes Anna and Seasonal Vegetables

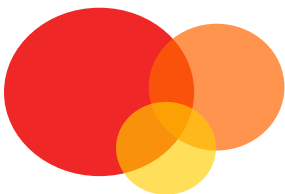
CHICKEN AND PRAWNS

Lemon Grass Crusted Breast of Chicken paired with Scampi Style Prawns, Served with Mango Salsa and Steamed Jasmine Rice

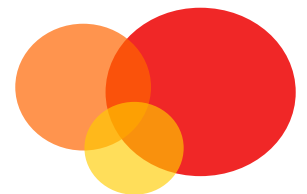
Prices are per person

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If you choose a split menu, all entrees will be priced according to the higher priced entrée



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● ● ● **DINNER SALADS & DESSERTS** ● ● ●

SALADS

Tossed Tableside for Freshness

(Please select one)

CLASSIC CAESAR

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

MIXED GREENS

Assorted Mixed Greens with Shredded Carrots, Cucumber, Black Olives, Tomato and
Sunflower Seeds, Tossed in an Italian Herb Vinaigrette Dressing

SONOMA

Assorted Mixed Seasonal Greens garnished with Goat Cheese, Candied Walnuts and Red Grapes, Tossed in a
Balsamic and Roasted Garlic Dressing

DESSERTS

(Please select one)

RASPBERRY CRÈME BRULEE CHEESECAKE

White Chocolate Cheesecake with Raspberry Swirl and Hand Fired Sugar Crust,
Served with Raspberry Sauce

TUXEDO TRUFFLE MOUSSE CAKE

Layers of Dark and White Chocolate Mousse between Three Layers of Marbled White and Dark Chocolate Cake,
served with Caramel Sauce

CHOCOLATE DECADENCE

Dense Chocolate Cake with Whipped Cream and Vanilla Sauce

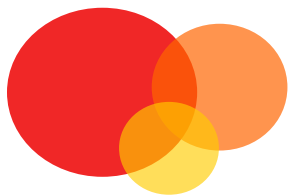
MIXED BERRY CAKE

Short Pastry Filled with Chantilly Cream Topped with a Layer of
Sponge Cake and Lavishly Garnished with an Assortment of Berries

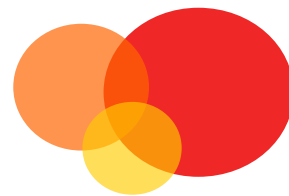
LIMONCELLO TRUFFLE

Lemon Gelato with a Heart of Limoncello Coated with Meringue

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● ● ● **HORS D' OEUVRES** ● ● ●

COLD SELECTION

Prices are per dozen

Tomato Bruschetta
Grilled Vegetable and Avocado Wraps
Asparagus Wrapped with Imported Prosciutto
Bay Shrimp Ceviche in Cucumber Floret
Assorted California Rolls

Chilled Prawns with Cocktail Sauce
Antipasti Brochette
Prosciutto and Melon
Smoked Salmon Cracker Bread Roll

PLATTERS

Prices are per person

Mediterranean with Humus and Eggplant
Crudités of Fresh Grilled Vegetables and Dip
Domestic Cheese with Fresh Fruit and Crackers
Antipasti with Grilled Vegetables, Italian Cold Cuts, Olives and Assorted Cheese

HOT SELECTION

Prices are per dozen

Teriyaki Chicken Satay
Beef Satay with a Spicy Thai Peanut Sauce
Vegetable Spring Rolls with Plum Sauce
Pot Stickers (Pork, Chicken or Vegetable)
Mini Potato Skins
Wild Mushroom Tart

Italian Sausage and Smoked Gouda Mushroom Cap
Meatballs with Spicy Barbeque Sauce
Kalamata Olive and Artichoke Tart
Rock Shrimp Crostini with Garlic and Chives
Dungeness Crab Cakes with Lemon Aioli
Bacon Wrapped Scallops

CARVING STATIONS

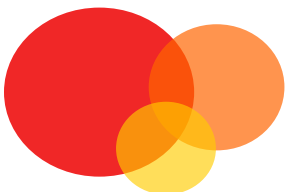
Served with Silver Dollar Rolls and Appropriate Condiments

Roasted Turkey with Cranberry Orange Chutney
(serves approximately 50 people)

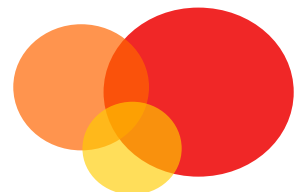
Honey Cured Ham with Stone Ground Mustard
(serves approximately 50 people)

New York Strip Steak Marinated and Roasted with Creamy Horseradish
(serves approximately 40 people)

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● ● ● **MEETING PACKAGES** ● ● ●

EXPRESS MEETING

Served with Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



CONCORD CONTINENTAL

Assorted Pastries and Breakfast Breads,
Fresh Seasonal Fruit Platter, Fresh Orange Juice,
and Cranberry Juice Cocktail

MID MORNING REFRESH

Assorted Soft Drinks and Bottled Waters

AFTERNOON BREAK

Freshly Made Gourmet Cookies and Popcorn
Assorted Soft Drinks and Bottled Waters

EXECUTIVE MEETING

Served with Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



HEALTHY CHOICE CONTINENTAL

Whole Grain, Fruit or Bran Muffins and Freshly Baked Scones with Butter and Jam,
Fresh Seasonal Fruit Platter with Strawberries,
Mini Bagels with Cream Cheese, Assorted Yoplait Yogurts and Bottled Smoothies,
Fresh Orange Juice and Cranberry Juice Cocktail

MID MORNING REFRESH

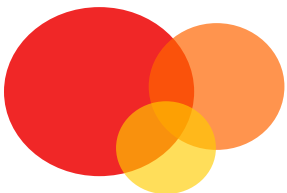
Assorted Soft Drinks and Bottled Waters

AFTERNOON BREAK

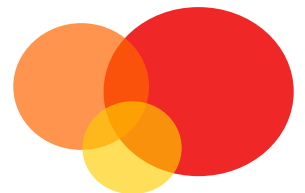
Freshly made Gourmet Cookies and Popcorn
Assorted Soft Drinks and Bottled Waters

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● ● ● **ALL DAY MEETING WITH LUNCH** ● ● ●

(20 guest minimum - Additional charge per person for quantities under 20)
Served with Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee



CONCORD CONTINENTAL

Assorted Pastries and Breakfast Breads,
Fresh Seasonal Fruit Platter, Fresh Orange Juice
and Cranberry Juice Cocktail

MID MORNING REFRESH

Assorted Soft Drinks and Bottled Water

LUNCH OPTIONS

(Please Select Plated or Buffet)

PLATED OPTIONS

(Please Select One)

Served with Chef's Choice Dessert

DELI PLATE

Sliced Smoked Ham and Turkey, Swiss and Cheddar
Cheese, Sliced Tomato and Lettuce,
Dill Pickle Spear, Pasta Salad, Fresh Fruit, Sliced Breads

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine garnished with Radicchio, Fresh Tomatoes,
Seasoned Croutons, Aged Parmesan and Classic Caesar
Dressing. Topped with Grilled Chicken Breast and
Parmesan Tuille

BUFFET OPTIONS

(Please Select One)

Served with Chef's Choice of Dessert

BUTCHER BLOCK

Tossed Green Salad with Choice of Dressing, Fresh Fruit
Salad, Tuna Salad,
Marinated Cucumber and Tomato Salad, Country Style
Potato Salad, Pasta Salad, Sliced Smoked Turkey, Ham,
Roast Beef and Hot Pastrami, Sliced Cheddar, Swiss,
Provolone and Jack Cheese,
Shredded Lettuce, Tomato, Red Onion, Pickles and
Condiments, Assorted Sliced Breads,

TUSCAN BUFFET

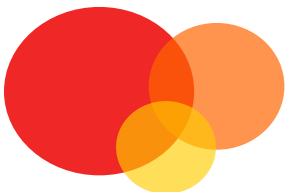
Classic Caesar Salad, Antipasti Platter with Tuscan Style
Grilled Vegetables and Cured Meats,
Orzo Pasta Salad with Artichokes, Olives, Sun Dried
Tomatoes, Basil and Feta Cheese,
Italian Sausage Lasagna layered with Marinara, Mozzarella
and Ricotta Cheese,
Herb Grilled Chicken Breast with Artichoke, Sun Dried
Tomato and Roasted Garlic Ragout,
Pan Seared Salmon with Tomato Olive and Pinenut Relish,
Seasonal Vegetables, Garlic and Focaccia Bread,

AFTERNOON BREAK

Freshly Made Gourmet Cookies and Brownies
Assorted Soft Drinks and Bottled Water

Prices are per person

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



Hilton  **Concord**

