

# *Enchanted Evening Package*



## *Hors d' Oeuvres Station with Custom Ice Carving*

*Please Select Four of the Following*

### *Cold Selection*

*Seared Ahi Tuna on Cracked Pepper Flat Bread, Spiced Duck Crostini with Basil and Orange Marmalade, Smoked Prawn Salad in Endive, Domestic Cheese Display*

### *Hot Selection*

*Baby Lamb Chops with Olive Tapenade, Crab Stuffed Mushroom Caps, Goat Cheese Stuffed Shrimp Wrapped with Prosciutto, Beef Satay with Peanut Sauce*

### *Table Side Tossed Salad*

*Please Select One of the Following*

*Classic Caesar Salad with Parmesan Dressing and Seasoned Croutons  
Mixed California Greens with Crumbled Feta Cheese, Dried Cranberries,  
Candied Pecans and Balsamic Vinaigrette  
Butter Lettuce, Romaine and Radicchio with Fresh Mozzarella, Tomatoes, Olives,  
Pinenuts and Sweet Red Onion in Sun Dried Tomato Vinaigrette*

### *Entrée*

*Please Select a Maximum of Two Entrees*

*Marinated Roasted Breast of Chicken on Pesto Mashed Potatoes with Balsamic Glaze,  
Served with Seasonal Vegetables*

*Slow Roasted Prime Rib of Beef with Roasted Red Potatoes and Tarragon Jus, Served with Creamed  
Horseradish and Seasonal Vegetables*

*Grilled New York Steak with Black Truffle and Wild Mushroom Demi Glace, Garnished with Shiitake  
Chips, Thinly sliced Russet Potatoes Baked in Chicken Broth and Parmesan Cheese  
and Seasonal Vegetables*

*Bacon Wrapped Filet Mignon with Foie Gras, Served with Roasted Shallot Sauce,  
Fontina Potato Gratin and Seasonal Vegetables*

*Grilled Swordfish on Warm Lentil Salad with Lemon Butter Sauce and Fried Capers,  
Served with Baby Vegetables*

*Vegetarian Wellington: Puff Pastry filled with Grilled Vegetables, Smoked Mozzarella and Jasmine Rice,  
Served on Roasted Tomato-Basil Sauce with Seasonal Vegetables*

*Platter of Biscotti and Mini Pastries  
Starbucks Coffee and Tazo Tea Service*

*\$79.95 Per Person*

*Price is subject to customary Service Charge and Sales Tax*

1/07 - TIER 3

**Hilton  Concord**