

Sunday May 11, 2008

# Brunch \*Breakfast\*

11:00am - 3:00pm

An Assortment of Scones, Cinnamon and Jelly Twists, Fruit Turnovers, Coffee Cakes, Breakfast Breads, Muffins, Danish, Bagels, Croissants and Sticky Buns with Flavored Cream Cheeses and Butter

Made To Order Omelettes with Whole Eggs or Egg Beaters, Prepared with Your Choice of Diced Ham, Peppers, Tomatoes, Onions, Broccoli Florets, Sliced Mushrooms and Mixed Cheeses

Belgian Waffles with Assorted Toppings of Whipped Cream, Walnuts, Fresh Fruit and Vermont Maple Syrup

Hot Breakfast Station with Cheese Blintzes, Fluffy Scrambled Eggs, Sausage,

Potatoes Lyonnaise, Applewood Smoked Bacon and French Toast with Apples, Raisins and Cinnamon

## \*Artfully Arranged Displays\*

Fresh Jumbo Shrimp, Snow Crab Claws and Clams on the Half Shell Smoked Whitefish ~ Smoked Atlantic Salmon ~ Assorted Fresh Berries and Fruit International Cheeses ~ Fresh Spring Vegetable Crudités with Assorted Dips and Dressings

#### \*Bountiful Salads\*

Tortellini Jackmato Salad ~ Fresh Pearlini with Grape Tomato, Basil and Fresh Dill Vinaigrette ~ Corn Roasted Garlic Shrimp Salad

#### \*Create Your Own Salad Station\*

Arugula, Spinach, Iceberg and Romaine Lettuce, Shredded Mozzarella Cheese, Parmesan Cheese, Shredded Carrots, Bacon, Eggs, Onions, Cucumbers, Grape Tomatoes and Seasoned Croutons

\*Asian Station\*

Stir-Fry Chicken, Beef and Shrimp, Pork Fried Rice and White Rice ~ Dim Sum Station

### \*Carving Station\*

Herb Roasted Vermont Turkey with Sage Pan Gravy - Molasses Glazed Ham with Honey Mustard Sauce

#### \*Entrée Station\*

Italian Sausage Sautéed with Vodka, Fresh Tomato Sauce and Garlic Topped with Shredded Parmesan Cheese Sautéed Shrimp, Scallops and Crabmeat with Garlic, Onion, Tomato, Red Bell Pepper, Scallions, White Wine, Tomato Sauce and Crushed Red Pepper

Chicken Breast Topped with Eggplant, Mushrooms and a Sherry Shallot Marinara Sauce with Melted Mozzarella Cheese

Center Cut Veal Loins Stuffed with Fresh Spinach and Roasted Red Peppers with Robert Sauce Baked Medallions of Atlantic Salmon Served with Shallot Beurre Blanc Parsley Lemon Juice Filet Mignon Sautéed with Shallots, Spicy Rosemary with Chanterelle, Oyster and Shitake Mushrooms Topped with Red Wine Demi-Glace

Accompaniments ~ Garlic Mashed Potatoes, Jasmine Rice and Seasonal Vegetables

#### \*Kid`s Korner\*

Breaded Chicken Strips  $\sim$  Spaghetti with Meat Sauce  $\sim$  Mini Burgers  $\sim$  French Fries

\*Decadent Dessert Displays\*

New This Year: Hilton Bananas Foster Station

## The Hilton Woodbridge

120 Wood Avenue South, Iselin, New Jersey 08830

For Reservations: (732) 603-6268

Adults.. \$29.95 \* Children under 10.. \$16.95 \* Children Under 3 Eat Free