



DESSERTS

CHOICE OF ONE ITEM FROM OUR DESSERT SELECTION

CHOCOLATE CHOCOLATE

Freshly made Chocolate Mousse served in a Chocolate Cup

PEACH MELBA

Vanilla Ice Cream and Sliced Peaches served with Raspberry Sauce

CARROT CAKE

Carrots, Raisins and Walnuts in a Ginger Cake – topped with a Sweetened Cream Cheese Icing

ICE CREAM

With Chocolate Sauce or Fruit Topping

PIE SELECTION

Your choice of oven-baked Apple, Blueberry, Cherry or Coconut Custard

FRESH FRUIT TART

Seasonal Exotic Fruit in a Pastry Tart Crust – topped with Vanilla Cream

APPLE STREUDEL

Cinnamon, Apples and Raisins wrapped in a Flaky Pastry Dough and dusted with Cinnamon Sugar

RASPBERRY TORTE

Raspberry Almond baked in a Shallow Pastry Crust and garnished with Fruit Sauce

NEW YORK STYLE CHEESECAKE

Rich, Creamy Cheesecake masked in Strawberry, Mango or Raspberry Coulis

FAT FREE CHEESECAKE

Served in a Duet of Raspberry and Mango Coulis

ICE CREAM PARFAIT

With Crème du Menthe Liqueur

For information on pricing please call our sales office at 732-494-4964

Hilton Woodbridge, 120 Wood Avenue South, Iselin NJ 08830
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ELEGANT DESSERTS

BANANAS FOSTER

Bananas delicately sautéed in Grand Marnier, Butter, Freshly Squeezed Orange and Brown Sugar served over Vanilla Ice Cream

CHERRIES JUBILEE

Black Cherries delicately flambéed in a Caramel Sauce with Grand Marnier and Spiced Rum served over Vanilla Ice Cream

CHOCOLATE FONDUE FOUNTAIN

A Cascade of flowing Chocolate served with assorted Melons, Pineapple, Apples, Strawberries, Bananas and Marshmallows

VIENESSE TABLE

A Lavish Assortment of Cakes, Pies, Mousse, Chocolate Covered Strawberries, Italian Pastries, Petit Fours, Sliced Fresh Fruit, Cordials in Chocolate Cups, Espresso and International Coffees.

ASSORTED ITALIAN PASTRIES

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SELECTION OF HOT CHAFERED ENTREES

BEEF

Beef Bourguignonne
Beef & Broccoli
Beef Teriyaki
Marinated Flank Steak
Meat Loaf
Pepper Steak
Roast Top Sirloin
Swedish Meatballs

PASTA

Baked Ziti
Beef or Vegetable Lasagna
Bowties with Broccoli
Bowties with Spinach, Mushrooms and Fresh Tomatoes in Wine Sauce topped with Provolone
Fettuccine Alfredo
Fettuccine Primavera in Red or White Sauce
Fusilli with Sundried Tomatoes, Olives and Onions in a Red or White Sauce
Linguine with Clam Sauce or Sausage
Linguine with Mussels Marinara
Pasta Baronessa in a Cream Sauce
Penne Pasta with Vodka Sauce
*Shrimp and Broccoli Cavatelli
Stuffed Shells

SIDE DISHES

Broccoli and Carrots
Broccoli Polonaise
Fresh Vegetable Medley
Glazed Carrots
Green Beans Amandine
Mashed Potatoes
Oven Roasted Potato Wedges
Parslied Potatoes
Peas with Pearl Onions
Red Roasted Potatoes
Rice Pilaf or Saffron
Steamed Spinach

CHICKEN

Aurora~stuffed with Spinach and Sundried Tomatoes
Cacciatore~with Mushrooms, Onions and Tomatoes
Cajun~over Fettuccine Alfredo
Calvados~stuffed with Apples and Raisins
Chardonnay~with Mushrooms over Fettuccine
Continental~Mushrooms, Onions in Marsala Wine Sauce
Dominico~with Mushrooms, Spinach & Brie Cheese
Francaise
Fried Chicken
Marinated Grilled Chicken
Parmigiana

Piccata~Lemon, Capers in White Wine
Rolletini~stuffed with Ricotta Cheese
Stir-Fry Chicken
Stuffed Breast of Chicken

SEAFOOD

Paella
*Pan-seared Salmon with Tarragon Sauce
*Peppered Shrimp
*Poached Salmon
*Seafood Newburg
*Shrimp & Scallops
*Shrimp fra Diavolo
*Shrimp Scampi
Sole Amandine~topped with Toasted Almonds
Sole Florentine~stuffed with Spinach and
Ricotta Cheese
Sole Bella Vista~topped with Onion, Pepper and Tomato

OTHER

*Baby Lamb Chops
Eggplant Parmigiana
Fresh Sweet & Sour or Smoked Ham
Roast Pork with Red Cabbage & Apples
Sausage & Peppers
Sliced Turkey Breast

*Veal~served either Citron, Francaise, Oscar, Parmigiana, Picatta, Saltimbocca or Searno

*Higher Cost Entrée

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LITTLE ITALY DINNER BUFFET

(Minimum 25 Guests)

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Italian Wedding Soup
Caesar Salad with Garlic Croutons and Fresh Shaved Parmigiana
Cold Antipasto Display

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~The following served from Chafing Dishes~

Veal Saltimbocca
Eggplant Rollatini
Chicken Piccata
Tortellini Baronessa
Garlic Scented Green Beans with Roasted Peppers
Roasted Red Skinned Potatoes

DESSERT

Cannoli and Tiramisu
Freshly Brewed Colombian Coffee – Regular and Decaffeinated
Selection of Herbal Teas

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THE METROPOLITAN DINNER BUFFET

(Minimum 50 Guests)

SALAD BAR

(Choice of Five)

Traditional Caesar Salad ~ Red Bliss Potato Salad ~ Spinach Salad ~
~ Grilled Vegetable Display ~ Fusilli and Sundried Tomato Salad ~ Mixed Field Greens
Tossed Green Salad with Assorted Dressings ~ Fresh Tomato and Mozzarella Salad

ENTRÉE SELECTIONS

(Choice of Three)

Grilled or Poached Salmon
Sole Florentine
Sole Amandine

Marinated Flank Steak au Jus
Pepper Steak
Chicken Aurora
Shrimp and Broccoli over Cavatelli
Lasagna (meat or vegetable)
Fettuccine Primavera

Veal Saltimbocca
Chicken Sorrentino
Chicken Francaise

**Additional Selections are available*

SIDE DISHES

(Choice of Two)

String Beans Amandine
Rice Pilaf

Fresh Vegetable Medley
Oven Roasted Potatoes
Glazed Carrots

Homestyle Mashed Potatoes
Broccoli au Beurre

CARVING STATIONS*

(Choice of One)

Roast Top Sirloin Au Jus

Roasted Virginia Ham
with Honey Mustard Sauce

Whole Roasted Turkey
with with Pan Gravy

Served with an Assortment of Dinner Breads

Chef's Selection of Delicious Desserts or an Inscribed Sheet Cake
Colombian Coffee – Regular and Decaffeinated and a Selection of Teas

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DINNER

APPETIZERS

(choice of one)

Mushrooms stuffed with Crabmeat and topped with a Horseradish Sauce
Seasonal Fresh Fruit Cup

Grilled Eggplant with sliced Mozzarella Cheese and Plum Tomatoes with Raspberry Vinaigrette

Warm Mozzarella Cheese and Sliced Plum Tomatoes with Vinaigrette

Penne Pasta marinated in Vinaigrette and mixed with fresh Cheese, sliced Plum Tomatoes and Golden Brown Garlic Cloves

Jumbo Gulf Coast Shrimp with Spicy Cocktail Sauce and Lemon Twist

Coconut Shrimp – jumbo shrimp battered and deep fried – served with an orange Reduction Sauce

Mini Crabcakes served atop fresh mixed Greens and served with a Basil Remoulade Sauce

Chicken Bruschetta – grilled Cajun Chicken, diced tomatoes, red onions, basil and Buffalo Mozzarella
drizzled with Olive Oil and served atop an Italian Toasted Baguette

Beef Bruschetta – Beef Tenderloin, diced tomatoes, red onions, basil and Buffalo Mozzarella drizzled with Olive Oil and
served atop an Italian Toasted Baguette

Choice of One from our Soup and Salad Selections

SOUP

Soup du Jour

SALADS

Seasonal Garden Salad with House Dressing ~ Traditional Caesar Salad ~ Mixed Field Greens

Cheese Tortellini Salad with Vinaigrette Dressing

Spinach Salad with Button Mushrooms, diced Eggs and Tomato with Bleu Cheese
and Warm Bacon Vinaigrette

ENTREES

CHICKEN FRANCAISE –Sautéed Boneless Breast of Chicken prepared with Lemon, Butter in White Wine Sauce

CHICKEN AURORA- Boneless Breast of Chicken stuffed with a robust blend of Spinach and Sun-dried Tomatoes,
topped with a Warm Light Plum Sauce

STUFFED BREAST OF CHICKEN – Boneless Breast of Chicken stuffed with Wild Rice or Fresh Broccoli
and shredded Cheddar Cheese in Voloute Sauce

CHICKEN CORDON BLEU – Boneless Breast of Chicken pin-wheeled with Smoked Ham and Swiss Cheese
and topped with a Bechamel Sauce

CHICKEN SORRENTINO – Boneless Breast of Chicken sautéed with Spinach, Prosciutto Ham and Eggplant,
topped with melted Mozzarella Cheese

CHICKEN DOMINICO – Boneless Breast of Chicken seared with Portobello Mushrooms, Spinach and Brie Cheese served with Sundried Tomato Pesto Sauce

ROAST PRIME RIB of BEEF – 10 ounces of Prime Meat roasted to Perfection and served au Jus

FLANK STEAK CHAMPIGNON – Grilled Flank Steak served with a Mushroom Shallot Demi Glace Sauce

GRILLED FILET MIGNON – 10-ounce Tenderloin grilled to perfection and served with Cabernet Sauce

CHARBROILED 12 oz. SIRLOIN STRIP STEAK – served with sautéed Shitake Mushrooms in Cognac Sauce

TILAPIA BELLA VISTA – Baked Fillet of Tilapia with sliced Peppers, Onion and sliced Tomato in a Lemon Garlic, White Wine Sauce

GRILLED FILET OF NORWEGIAN SALMON – 10-ounce Fillet of Salmon grilled to perfection and served with Dill Sauce

JUMBO SHRIMP SCAMPI – Sautéed Shrimp with Garlic, Oregano, Olive Oil and Parsley smothered in a White Wine, Lemon Butter Sauce and served over Angel Hair Pasta

MEDALLIONS OF VEAL MARSALA or PICCATA – Medallions of milk-fed Veal, sautéed Shallots, Marsala Wine and Demi-Glace or with Capers and White Wine Sauce

FETTUCCHINE PRIMAVERA – Fettuccine mixed with Fresh Garden Vegetables in Alfredo or Tomato Sauce

SURF and TURF – Filet Mignon grilled to Perfection with a succulent Broiled Lobster Tail

All Dinners served with Appropriate Accompaniments and Choice of Dessert,
Colombian Coffee – Regular and Decaffeinated and Selection of Teas

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ROMULUS LIMITED I

APPETIZER

(Choice of One)

Mozzarella en Carrozza

A house specialty! Three tiers of Italian bread and mozzarella cheese lightly battered and fried crisp on the outside and wonderfully melted inside
Served with Chef's pink marinara sauce

Bruschetta Fresco

Pearlino mozzarella cheese, diced tomato, fresh basil and extra virgin olive oil served with flat-iron grilled pellini bread

Maryland Jumbo Lump Crab Cakes

Served with a cayenne and sweet radish remoulade sauce

SALAD

(Choice of One)

Caesar Salad

Romaine lettuce tossed in our Caesar dressing and garnished with croutons

Romulus Boston Bibb Lettuce Salad

Bed of tender Boston Bibb lettuce with plum tomatoes, black olives and red onion
Served with Italian herb vinaigrette

ENTRÉE

(Choice of One)

Tortellini Baronessa

Cheese filled pasta tossed with peas, mushrooms, prosciutto ham and fresh grated parmesan
Served in a delicate cream sauce

Veal and Chicken Saltimbocca

Chicken breast medallions and scaloppini of milk-fed veal sautéed and topped with prosciutto and fresh mozzarella and nestled on a bed of sautéed fresh spinach

Grilled NY Strip Steak

12 oz. strip steak served with anchovy butter

Grilled Salmon

Fresh Atlantic salmon marinated with fresh herbs, garlic, olive oil and balsamic vinegar

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ROMULUS LIMITED II

APPETIZER

(Choice of One)

Shrimp Cocktail

Chilled Jumbo Shrimp served with a Tangy Cocktail Sauce

Eggplant with Fresh Mozzarella and Tomatoes

Grilled eggplant, sliced plum tomatoes and sliced fresh mozzarella cheese served over a nest of lettuce drizzled with raspberry vinaigrette

Fried Calamari

Tender pieces of squid deep fried till golden brown

SALAD

(Choice of One)

Arugula Salad

Fresh leaves of arugula tossed in a balsamic vinaigrette topped with fresh mozzarella, plum tomatoes and red onion

Caprino Salad

Baby greens with cantaloupe, grapes, walnuts and strawberries tossed in a raspberry vinaigrette, topped with goat cheese

ENTRÉE

(Choice of One)

Shrimp Arrabbiata

Mediterranean rock shrimp in a spicy plum tomato basil sauce, served over capellini pasta

Filetto a la Gorgonzola

Beef tenderloin medallions pan seared and topped with a rich shallot gorgonzola Demi sauce

Chilean Sea Bass

Pan seared and topped with white wine, plum tomatoes and a leek shallot sauce

Served with jasmine rice and fresh vegetables

Chicken Angelo

Boneless breast of chicken sautéed with extra virgin olive oil, shallots, mushrooms and artichokes in a white wine cream sauce

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SOCIAL BUFFET

Minimum of 25 Guests

Salad Bar

Fresh Mozzarella with Grape Tomatoes in a Fresh Dill Vinaigrette
Mixed Baby Greens with Balsamic and Ranch Dressings
Red Bliss Potato Salad
Caesar Salad
Tortellini Salad Tossed with Prosciutto and Peas with Herb Vinaigrette

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Lavish Assortment of Cold Meats and Cheeses

(Or One Hot Entrée)

Display of Sliced Roast Beef, Ham, Roast Turkey, Genoa Salami,
Provolone, Swiss and American Cheeses

Assorted Breads & Rolls

Condiments, Pickles, Olives

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Three Hot Entrees Selections

(Your Choice)

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Fresh Vegetable
Potato or Rice

Chef's Delightful Array of Desserts or an Inscribed Sheet Cake

Freshly Brewed Coffee, Decaf and Selection of Teas

Chef's Carving Station Available at an Additional Cost

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SPATS STEAK HOUSE LIMITED MENU

APPETIZERS

(choice of one)

Jumbo Shrimp Cocktail

Jumbo Gulf Shrimp Served with Cocktail Sauce. Garnished with a Lemon Wrap

Buffalo Mozzarella & Tomato

Fresh buffalo mozzarella layered with plum tomatoes and drizzled with extra virgin olive oil, balsamic vinaigrette and fresh basil

Prosciutto Wrapped in Asparagus

Grilled asparagus and prosciutto served with reduced balsamic vinaigrette

SALAD

Spats Chopped Salad

Iceberg Lettuce, Spinach and Raddichio, Chopped with Sliced Red Onion, Mushrooms, Chopped Green Olives, Bacon, Eggs, Hearts of Palm, Bleu Cheese and Lemon Basil Dressing
Served with Cherry Tomatoes and Topped with Crispy Fried Onions

Traditional Caesar Salad

Fresh crisp Romaine lettuce tossed with Romano cheese, garlic croutons and creamy Caesar dressing, topped with shaved parmesan cheese

ENTREES

(choice of one)

Black Angus Filet Mignon 12oz.

Grilled to Perfection

New York Strip Steak

16 oz. Certified Angus “*The Legendary Steak*”

Chicken Pecan

Boneless Breast of Chicken Crusted with a Fresh Herb Pecan Seasoning

Pan Roasted Sea Bass

Seasoned Chilean sea bass served with lemon and white wine parsley butter

Potatoes au Gratin, Sweet Potato Fries, Cream Spinach – Served Family Style

DESSERT

New York Cheesecake or Tiramisu
Freshly Brewed Coffee, Tea and Decaf

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