

HORS D'OEUVRES

(50 pieces per Tray)

Assortment of Hot Hors D'oeuvres

Assortment of Cold Hors D'oeuvres

~ Canapes of Smoked Duck ~ Canapes of Smoked Salmon ~ Celery Stuffed with Blue Cheese ~ Asparagus in Prosciutto ~ Cajun Deviled Eggs ~ Apricot with Boursin Cheese ~ Assorted Canape Display ~

Hors D'oeuvres Package

Served Butler Style
Select Eight (4 hot and 4 cold)
1-Hour preceding Dinner

Served Buffet Style
Select Eight (4 hot and 4 cold)
1-Hour preceding Dinner

GOURMET HORS D'OEUVRES

(50 pieces per Tray)

Hot Gourmet Selections

~ Mini Crab Cakes ~ Beef Wellington ~ Lobster and Mango Wontons ~ Steak Tidbits on Garlic Toast ~ ~ Shrimp Tempura with Mustard Sauce ~ Shrimp and Scallop Kabobs ~ Wild Mushroom Tart ~ ~ Duck Bundles in Phyllo Dough ~ Crabmeat Stuffed Mushrooms ~

Cold Gourmet Selections

~ Smoked Salmon Pinwheels on Pumpernickel ~ Sliced Duck with Raspberry Glaze ~ ~ Artichokes filled with Shrimp Mousse ~ Steak Tartare on Garlic Toast ~ Seared Ahi Tuna ~ ~ Crab and Artichoke Tartlets ~ Filet Mignon with Horseradish Cream over Brioche ~

Gourmet Hors D'oeuvres Package

Served Butler Style
Select Eight (4 hot and 4 cold)
1-Hour preceding Dinner

Served Buffet Style Select Eight (4 hot and 4 cold) 1-Hour preceding Dinner

COLD DISPLAYS

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FRESH GARDEN CRUDITE

- Broccoli and Cauliflower Florets, Red Peppers, Cherry Tomatoes, Celery, Carrots and Zucchini, Served with Bleu Cheese Dressing

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ANTIPASTO DISPLAY

A Variety of Specialty Meats and Cheeses to include Genoa Salami, Prosciutto, Soppersata and Pepperoni, Aged Provolone, Fresh Mozzarella, Green and Black Olives, Marinated Artichoke Hearts and Mushrooms

Served with Bread Sticks and Sliced Italian Bread

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MIRRORED DISPAY of INTERNATIONAL CHEESES

Imported and Domestic Cheeses, garnished with Seasonal Fruit and Served with a Selection of Crackers

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SEAFOOD SELECTIONS - RAW BAR

50 pieces – Market Price

Jumbo Shrimp

Snow Crab Claws
Littleneck Clams on the Half Shell
Iced Oysters on the Half Shell
Imported Beluga Caviar
Domestic Caviar
Whole side of sliced Smoked Salmon
(serves approximately 50 people)

Raw Bar - One Hour - Market Price

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BAKED WHEEL OF BRIE

Garnished with Strawberries in a Raspberry Coulis Served with sliced Baguettes

~ Ice Sculptures Available at an Additional Cost ~

ACTION STATIONS

CARVING BOARDS

Whole Roasted Turkey Honey Glazed Ham Roast Top Sirloin

Black Pepper & Molasses glazed Beef Tenderloin
Herb Seared New Zealand Rack of Lamb with Minted Demi-Glace
Whole Roasted Florida Red Snapper marinated in ginger, garlic, lime juice and Thai Chili Sauce
Whole Fresh Smoked Salmon
Steamship Round of Beef
(serves approximately 150 people)

Each carving station is served with assorted dinner breads and condiments

PASTA STATION

Farfalle and Tortellini
Served with Choice of two sauces: Tomato Basil, Marinara, Vodka, Red Pepper Cream or Basil Pesto served with Fresh Parmesan

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ASIAN STATION

Stir-fried Chicken and Beef served over Rice Served in Take-out Containers with Chop Sticks and Fortune Cookie

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SUSHI STATION

Handmade assorted Maki and Nigiri Sushi with Soy Sauce, Pickled Ginger and Wasabi

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MARTINI MASHED POTATO BAR

Peruvian Blue, Sweet Potatoes and Yukon Gold Potatoes piped into Martini Glasses served with Bacon Bits, Chives, Sour Cream, Cheddar Cheese and Green Onions

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SCAMPI STATION

Shrimp and Scallops sautéed with Butter, Garlic and Fresh Herbs served over Rice with Garlic Toast Points

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

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