



Hilton

DALLAS/PLANO GRANITE PARK

Passed Hors D'Oeuvres

*Denotes minimum order required. \$5 per piece.

Cold

~Chicken Caesar Salad Crostini
Parmesan Snow

~Prosciutto Melon Skewer
Balsamic Glaze (gluten free)

~*Heirloom Tomato Spoon
Mozzarella, Basil, Balsamic

~Olive Tapenade Crostini
Salumi, Cheese, Olive

~Smoked Salmon Canapé
Dill, Cream Cheese, Cranberry

~*Beef Carpaccio
Horseradish Cream, Shaved Parmesan, Melba Toast

~*Blackened Ahi Tuna
Cucumber, Wasabi Cream

~Latin Shrimp Shooter
Baby Shrimp, Tomato, Lime

~Pita Bread
Hummus

Hot

~Vegetable Spring Roll
Sweet Chili Sauce

~Crispy Arancini
San Marzano Marinara

~Filo Purses
Brie, Pear, Almond

~Beef Empanada

~Chicken Quesadilla Cornucopia
Roasted Salsa Verde

~Chicken Samosa
Tomato Chutney

~Vegetable Samosa
Mint Cilantro

~Crab Cakes
Remoulade

~Pot Stickers
Select One: Chicken, Vegetable, or Beef

~Chicken Tikka
Tomato, Ginger, Garlic

~Short Rib Hash
Chimichurri

Reception Enhancements

Anitpasto Platter

Tomato, Basil,

Country Olives, Marinated
Mushrooms

Grilled Artichokes, Pepperoncini

"Fior Di Latte" Mozzarella, Provolone

Prosciutto, Capicola, Salami

Herbed Focaccia Bread

\$16 per person

Imported and Domestic Cheeses

Grapes, Nuts, Berries

Fig Jam, Texas Honeycomb

Assorted Crackers, Sliced French
Baguettes

\$19 per person

Crudo Platter

Raw or Grilled

Premium Fresh Crudit 

Carrots, Celery, Snow Peas,
Broccoli

Cauliflower Florets, Cucumber,
Jicama

Radish, Mushrooms

House Made Dips

Roasted Red Pepper, Garlic
Hummus

\$12 per person

Simply Sweet

Mocha Flourless Cake

Chocolate Pots de Cr me

Red Velvet Brownie Bars

Pecan Blondie Bars

Vanilla Custard

\$16 per person

Mediterranean Tapas

Prosciutto, Lamb Kabob

Chicken Souvlaki

Tapenade

Patatas Bravas

Grilled Artichoke

Honey Manchego, Grilled
Halloumi Cheese

\$22 per person

Soups/Salad

Texas Butternut Squash Bisque (Seasonal)

Spiced Curry, Apple Mint Chutney

\$7 per person

White Corn Chowder

*Baby Corn, Roasted and Pureed with
Chef's Exotic Spice Blend, Infused Tomato
Oil*

\$7 per person

San Marzano Tomato Soup

*San Marzano Tomato's, Kolymvari Olive
Oil, Bay Leaf Basil, Grilled Baguette
Crostini*

\$9 per person

Texas Field Greens Salad

*Mesclun Mix, Yellow Frisee, Tear Drop
Tomato's, Carrot Curls, Tart Cherries,
Raspberry Vinaigrette*

\$8 per person

Fall Salad

*Endives, Radicchio, Rocket Arugula
Hearts of Palm, Grilled Artichokes, Tear
Drop Tomatoes
Peach Vinaigrette*

\$8 per person

Wedge

*Baby Iceberg
Red and Yellow Cherry Tomatoes,
Applewood Smoked Bacon Bits, Micro
Green Chives, Egg Whites
Snowed Russian Dressing*

\$8 per person

Pan Seared Jumbo Lump Crab Cake

*Red Radish, Celery Leaf, Fennel Slaw,
Remoulade Sauce*

\$9 per person

Entrées

3 Bone In Short Ribs

*Braised Short Rib, Port Wine Demi Glace,
Rustic Mash, Fall Garden Vegetables*

\$44 per person

Land and Sea

*Texas Prime Sirloin of Beef, Corn Polenta
Cake, Red Wine Demi Glace*

*Pan Seared California Bass over Rapine,
Forest Mushrooms, Lemon Caper Butter
Caramelized Onions*

\$68 per person

Surf and Turf

*Filet Mignon of Texas Corn Fed Beef,
Yukon Potatoes, Silk Infused Truffles, Red
and Yellow Baby Beets*

*New England Lobster Tail, Cream Lobster
Bisque Sauce Asparagus Tips, Grilled
Pickled Lemon*

\$80 per person

Desserts

Trio of Cappuccino Mousse

Strawberry Coulis

\$7 per person

Duet of Red Velvet Cake

*Raspberry Mascarpone Mousse
Cake, Kiwi Coulis*

\$7 per person