

Hilton Woodland Hills

Catering Menus

BREAKFAST BUFFET

Continental Breakfast

THE CLASSIC

Freshly Squeezed Citrus Juice
Juice of the Season
Fresh Fruit Preserves, Marmalade and Butter
Coffee, Decaffeinated Coffee and a
Collection of Herbal Teas

Everyday

Blueberry, Apricot and Oatmeal Bran Muffins
Cheese and Cherry Danish
Breakfast Breads

Monday

Cranberry Orange and Cappuccino Muffins
Apricot and Blueberry Danish
Coffee Cake

Tuesday

Banana Pecan and Carrot Raisin Muffins
Apple and Peach Danish
Butter Croissants

Wednesday

Chocolate and Cherry Corn Muffins
Raisin Snails and Blueberry Danish

Thursday

Apple Spice and Chocolate Chip Muffins
Sticky Buns and Brioche

Friday

Poppy Seed and Bran Muffins

JUMP START

Same as "The Classic" with the following additional items:
Individual Plain and Flavored Yogurts
Collection of Assorted Cereals and Milk
Bagels with Cream Cheese

EXECUTIVE

Same as the "Jump Start" with the following additional items:
Smoked Salmon, Diced Onions, Sliced Tomatoes and Capers

OR

California Egg Muffin served on an English Muffin with Scrambled Eggs, Canadian Bacon and Jack Cheese

FITNESS FUSION

Chilled Fruit Smoothies in carafes
Juice of the Season
Fresh Market Fruits and Berries
Individual Plain Low Fat and Flavored Yogurts
Collection of Cereals and Granola with Skim, Low Fat and Whole Milk
Whole Wheat Bagels with Low Fat Whipped Cream
Banana Bread, Low Fat Blueberry and Bran Muffins with Marmalade and Butter
Coffee, Decaffeinated Coffee and a Collection of Herbal Teas

Chocolate and Almond Croissants
Buttermilk Raisin Scones

Breakfast Enhancements

SMOKED SALMON PLATTER

Served with Sliced Red Onions, Tomatoes,
English Cucumbers, Diced Eggs and Capers

CROISSANT SANDWICH

Black Forest Ham and Guyere Cheese

HUEVOS RANCHEROS

Eggs Ranch-Style with Refried Beans,
Corn Tortillas and Pico de Gallo

CALIFORNIA EGG MUFFIN

Breakfast Sandwich served on an English Muffin
with Scrambled Eggs, Canadian Bacon and Jack Cheese

SMOOTHIES

Chilled Fruit Smoothies

Themed Breakfast Buffet

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Herbal Teas
One and a half hour of service.

WAKE UP YOUR WAY

Chilled Orange, Grapefruit and Tomato Juices
Fresh Market Fruit Salad
Collection of Breakfast Pastries, Muffins, Croissants, Breakfast Breads, Marmalade and Butter
(Minimum of (40) people)

Entrée Options (select two)

Each additional entrée is \$4.00 per person

Honey Lavender French Toast
with Lemon Crème Fraiche
Maple Syrup and Whipped Butter

Orange Hazelnut French Toast with Nutella
Maple Syrup and Whipped Butter

Fluffy Scrambled Eggs
Maple Syrup and Whipped Butter

Traditional French Toast
Maple Syrup and Whipped Butter

Buttermilk or Whole Wheat Pancakes
Beaters or Egg Whites

Mushroom, Spinach or Ham and Cheese Quiche

English Muffin with Scrambled Eggs, Jack Cheese
and Canadian Bacon

Cheese Blintzes with Warm Blueberry Topping

Tuscan Style Frittata
Potatoes, Goat Cheese and Tarragon, Tomatoes
Rosemary, and Sea Salt
OR
Bacon, Asparagus and Manchego Cheese

Mission Style Breakfast Potatoes with Scrambled
Eggs, Salsa and Sour Cream

Smoked Salmon,
Bagels and Cream Cheese
Sliced Tomatoes, Red Onions and
Capers

Artisan Cheese Display with Hard Rolls

Warm Breakfast Croissant with Guyere
Cheese, Black Forest Ham or Grilled
Zucchini

Corn Beef Hash with Diced Potatoes, Egg
Roasted Beets, Sour Cream and
Horseradish

Creamy Hot Polenta with Mushrooms
and Bacon

Side Options (select three)

Each additional side item is \$2.00 per person

O'Brien Potatoes with Onions and Green
Peppers
Sliced Potatoes with Caramelized Onions
and Rosemary
Crispy Hash Browns
Country Grits
Applewood Smoked Bacon
Pork Links
Turkey Sausage
Chicken Apple Sausage
Collection of Individual Cereals

Choice of two items:
Jack Cheese, Cheddar Cheese, Smoked Salmon,
Ham, Bacon, Grilled Asparagus, Onions, Peppers
or Mushrooms

Collection of Individual Fruit Yogurts
Plain, Yogurt Raisins and Granola
Bagels with Cream Cheese (select two:
Plain, Sun Dried Tomato, Strawberry,
Chive and Raisin Cinnamon)

MEDITERRANEAN SPA

Chilled Orange Juice and Juice of the Season

Fresh Market Fruit

Artisan Hard Rolls and Breads with Marmalade and Butter

Fresh Tomato and Cucumber Salad with Olive Oil and Fresh Lemon Juice

Sliced Feta and Low-Fat Cottage Cheese

Plain Yogurt, Housemade Granola with Honey, Toasted Nuts, and Dried Fruit

Hard Boiled Eggs, Grilled Eggplant with Harissa Sauce and Cheese Bourikas

MEXICO

Assorted Chilled Agua Frescas and Horchata

Mexican Pastries and Sweet Breads

Build your own Burrito with Scrambled Eggs, Chorizo, Cheddar Cheese and Jack Cheese

Pico de Gallo, Pickled Jalapenos, Sour Cream, Avocado

Black Beans, Sliced Potatoes with Red and Green Peppers

Flour and Corn Tortillas

MALIBU BEACH

Chilled Orange, Grapefruit and Tomato Juices

Fresh Market Fruit Salad

Pastries, Breads, Muffins and Croissants

Marmalade and Butter

Scrambled Eggs with Bay Shrimp, Spinach and White Cheddar Cheese

Applewood Smoked Bacon

Sliced Potatoes with Caramelized Onions

CLASSIC AMERICAN

Juice of the Season

Fresh Market Fruit Salad

Pastries, Breads and Muffins

Marmalade and Butter

5

Price listed are on a per person basis unless otherwise indicated. A \$100.00 Labor Fee applies for all groups of less than 25 people.
All Food, Beverage and Rental are subject to 21% taxable service charge and applicable state sales tax.
All prices are subject to change without notice.

Hilton Woodland Hills 6360 Canoga Avenue, Woodland Hills, CA 91367
Main: (818) 595-1000 □ Fax (818) 595-1090

Chive Scrambled Eggs
Applewood Smoked Bacon and Sausage Links
Breakfast Potatoes

Breakfast Station Enhancements

BELGIAN WAFFLE

Freshly Squeezed Citrus Juice
Juice of the Season
Marmalade and Butter
Coffee, Decaffeinated Coffee and
Collection of Herbal Teas

OMELET

Mushrooms, Peppers, Asparagus, Spinach,
Diced Onions, Fresh Herbs, Grated Cheese,
Smoked Applewood Bacon and Ham
(requires Chef Attendant, \$150.00 Fee)

BUILD YOUR OWN BREAKFAST WRAP

Scrambled Eggs, Bacon Crumbles,
Shredded Cheddar Cheese, Sour Cream,
Onions, Mushrooms, Jalapenos and Salsa,
Warm Tortillas
(no Chef Attendant required)

CREPE STATION

Feta Cheese and Black Olives,
Tomatoes, Basil and Mozzarella Cheese,
Spinach and Chicken
Market Berries and Crème Fraîche
(requires Chef Attendant, \$150.00 Fee)

6

Price listed are on a per person basis unless otherwise indicated. A \$100.00 Labor Fee applies for all groups of less than 25 people.
All Food, Beverage and Rental are subject to 21% taxable service charge and applicable state sales tax.
All prices are subject to change without notice.

PLATED BREAKFAST

All entrée selections include Orange Juice, Collection of Assorted Breakfast Breads, Butter, Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Herbal Teas

Orange Sunrise

Creamy Orange French Toast,
Maple Syrup, Toasted Pecan Butter and
Orange Zest
Applewood Smoked Bacon

American

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Chef's Daily Breakfast Potatoes
Fruit Garnish

Steak and Eggs

Grilled Marinated Flank Steak
Fluffy Scrambled Eggs and Scallions
Crispy Cheddar Polenta Cake
Grilled Asparagus and Tomato

The Carb Conscious

Fluffy Scrambled Eggs, Spinach and Cheddar
Cheese Burrito in a Whole Wheat Tortilla
Turkey Sausage Links and Citrus Segments
Low-Carb Muffins and Breads
Marmalade and Butter

Eat Right Option

Three Whole Wheat Pancakes with
Warm Berry Compote and Whipped Butter

Calories:	620
Carbs:	129g
Fat:	7g

7

Price listed are on a per person basis unless otherwise indicated. A \$100.00 Labor Fee applies for all groups of less than 25 people.
All Food, Beverage and Rental are subject to 21% taxable service charge and applicable state sales tax.
All prices are subject to change without notice.

Hilton Woodland Hills 6360 Canoga Avenue, Woodland Hills, CA 91367
Main: (818) 595-1000 □ Fax (818) 595-1090

Sodium: 330mg
Protein: 15g

SPECIALTY REFRESHMENT BREAK

Minimum of (25) people. Limited (30) minutes of service.

COFFEE BAR

100% Columbian Supremo Coffee,
Decaffeinated Coffee and Collection of Teas

BRAIN FREEZE

Haagen Dazs Ice Cream
Root Beer and Coca Cola

Coffee, Decaffeinated Coffee and
Collection of Herbal Teas

ENERGY BREAK

Power Drinks and Smoothies
Whole Fruit of the Season
Energy Bars, Chocolate Dipped Espresso Beans
Collection of Soft Drinks and Bottled Waters

THE SCOOP

Hot Fudge Sundae with French Vanilla Ice
Cream, Whipped Cream, Nuts and Cherries
OR
Root Beer and Coca Cola
Ice Cream Floats
Coffee, Decaffeinated Coffee and
Collection of Herbal Teas

CALIFORNIA GROWN

Carrot Juice and Naked Juices
Vegetable Crudite with Yogurt Dip on a bed of
Wheat Grass
Whole Fruit of the Season
Trail Mix and Dried Fruits
Collection of Flavored Mineral Waters

SWEET & SALTY

Individual Bags of Terra Chips and Potato Chips
Kettle Corn and Trail Mix

CHEESE AND CHARCUTERIE

Artisan Cured Meats
Marketplace of California Cheeses,
Olives, Dried Fruits, Breads and Olive Oil
Collection of Soft Drinks and Bottled
Waters

GOLD RUSH BREAK

Chocolate and Caramel Layered Bars
Toffee Shortbread Cookies
Mountain Climbing Cliff Bars
California Natural Whole Almonds
Chocolate Nugget Delights
Collection of Edible Gold Coins
Assorted Soft Drinks and Bottled Water
Coffee, Decaffeinated Coffee and
Collection of Herbal Teas

OCEAN GETAWAY

Tropical Fruit Smoothies
Banana, Mango, Papaya and Pineapple
blended in Coconut Milk or Cream
presented in carafes
Macaroons
Whole Fresh Fruit of the Season
Coffee, Decaffeinated Coffee and
Collection of Herbal Teas

THE CHOCOHOLIC

Chocolate Fondue with Fruits of the
Season
Chocolate and Angel Cakes, Fudge
Brownies
Plain and Chocolate Biscottis
Milk and Chocolate Milk

Salty Slabs
Collection of Soft Drinks and Bottled Waters

BREAKFAST PRICE LIST

Continental Breakfast

THE CLASSIC	\$17.00 per person
JUMP START	\$19.00 per person
EXECUTIVE	\$23.00 per person
FITNESS FUSION	\$20.00 per person

Breakfast Enhancements

SMOKED SALMON PLATTER	\$7.00 per person
HUEVOS RANCHEROS	\$7.00 per person
CROISSANT SANDWICH	\$6.50 per person
CALIFORNIA EGG MUFFIN	\$6.50 per person
SMOOTHIES	\$4.00 per person

Themed Breakfast Buffet

WAKE UP YOUR WAY	\$28.00 per person Each Additional Entree is \$4.00
MEDITERRANEAN SPA	\$24.00 per person
MEXICO	\$20.00 per person
MALIBU BEACH	\$24.00 per person
CLASSIC AMERICAN	\$25.00 per person

Breakfast Station Enhancements

BELGIAN WAFFLE	\$6.00 per person
OMELET	\$7.00 per person
BUILD OWN BREAKFAST WRAP	\$6.50 per person
CREPES	\$6.00 per person

Plated Breakfast

AMERICAN	\$19.00 per person
ORANGE SUNRISE	\$19.00 per person
THE CARB CONSCIOUS	\$20.00 per person
STEAK AND EGGS	\$22.00 per person
EAT RIGHT OPTION	\$16.00 per person

Specialty Refreshment Break

COFFEE BAR	\$9.00 per person
CHEESE AND CHARCUTERIE	\$10.00 per person
BRAIN FREEZE	\$9.00 per person
GOLD RUSH BREAK	\$12.00 per person
ENERGY BREAK	\$12.00 per person
THE SCOOP	\$10.00 per person
OCEAN GETAWAY	\$14.00 per person

CALIFORNIA GROWN
SWEET & SALTY
THE CHOCOHOLIC

\$9.00 per person
\$7.75 per person
\$10.00 per person

Refreshments A La Carte

Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Herbal Teas	\$46.00/ gallon
Iced Tea, Fresh Lemonade and Non-Alcoholic Fruit Punch	\$28.00/ gallon
Freshly Squeezed Orange or Grapefruit Juice	\$36.00/ gallon
Cranberry, Tomato, V8, Apple Juice	\$28.00/ gallon
Soft Drinks and Bottled Waters	\$ 3.50/ bottle
Specialty Waters	\$ 4.00/ bottle
Energy Drinks	\$ 6.00/ bottle
Collection of Sliced Market Fruits and Berries of the Season	\$ 6.00 /person
Tortilla Chips with Salsa and Guacamole	\$ 6.00/ person
Candy Bars	\$ 2.00 each
Granola Bars	\$ 2.00 each
Haagen Dazs Ice Cream Bars	\$ 4.50 each
Individual Boxed Cereals with 2% and Non-Fat Milk	\$ 2.75 each
Big Warm Pretzels- served with choice of Spicy Brown Mustard or Nacho Cheese	\$ 4.00 each
Mixed Nuts	\$18.00/ pound
Plain and Specialty Bagels with Cream Cheese, Nutella and Fruit Preserves	\$36.00/ dozen
Collection of Sweet and Savory Breakfast Breads	\$36.00/ dozen
Chocolate Dipped Strawberries	\$39.00/ dozen
Double Fudge Brownies	\$36.00/ dozen
Fresh Baked Cookies- Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal	\$36.00/ dozen

ALL DAY BREAK PACKAGE

Morning Service

(30 minutes)

A Selection of Chilled Juices, Sliced Market Fresh Fruits and Berries
An Array of Pastries, Muffins, Breakfast Breads, Croissants and Bagels
with Butter, Cream Cheese, Nutella and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Herbal Teas

Mid-Morning Service

(30 minutes)

Collection of Soft Drinks and Bottled Waters
Coffee and Tea Refresh

Mid-Afternoon Service

(30 minutes)

Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Herbal Teas
Select Two:

Fresh Baked Cookies
Fresh Popped Popcorn
Whole Fresh Fruits
Tortilla Chips and Salsa
Chocolate Fudge Brownies

\$30.00 per person

EXECUTIVE MEETING PACKAGE

for the entire day...

Same as the "All Day Break Package" with a choice of Working Lunch Buffet

\$63.00 per person

LUNCH BUFFET SELECTION

(choice of one)

DELI

Collection of Sliced Meats:

Roast Beef, Smokehouse Ham and Turkey Breast

Artisan Cheeses Provolone, Cheddar and Swiss Cheese

Farmer's Market Grown & Greens Vinaigrette & Ranch

With Pinenuts or White Bean Salad,

Oven Dried Tomatoes,

Assorted Condiments including:

Tomatoes, Lettuce,

Purple Onion, Deli Pickles, Chipotle Mayonnaise,

Grey Poupon

Collection of Breads & Rolls

Double Fudge Brownies and Cookie Assortment

Coffee, Decaffeinated Coffee and Collection of Tazo Teas

CALIFORNIA

Tomato, Basil, Mozzarella Salad with Crutons,

Chicken Cesar Salad

Soup of the Season

Vegetable Lasagna

12

A \$100.00 Labor Fee applies for all groups of less than 25 people.

All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367

Main: (818) 595-1000 Fax: (818) 595-1090

Garlic Bread Sticks with Sweet Butter
Fresh Fruit Tartlets of the Season OR New York Style Cheesecake
Coffee, Decaffeinated Coffee and Collection of Tazo Teas

ROMA

Traditional Minestrone Soup
Freshly Tossed Caesar Salad
Coppa, Prosciutto, Soppressata, Cheeses and Marinated Vegetables
Fresh Penne Pasta with Grilled Chicken,
Garlic Cream Sauce
Ricotta & Spinach Ravioli, Tomato Basil Sauce
Fresh Vegetables of the Season
Focaccia and Garlic Bread
Tiramisu Cake and Biscotti
Coffee, Decaffeinated Coffee and Collection of Tazo Teas

MEXICO

Tortilla Soup, Avocado, Cilantro Crema, Onions, Corn Tortillas, Queso Fresco
Salad of Romaine, Queso Cotija, Grilled Onions, Cactus, Chicharrones, Lime
"Pico de Gallo" – Mexican Fruit Cup, Chile Dust, Key Limes
Roasted Vegetables & Cheese Tamales
Taco Shop: Carne Asada, Chile Braised Chicken, Carnitas
Corn and Flour Tortillas
Salsa de Molcajete, Tomatillo-Avocado Salsa
Cilantro, Onions, Radishes, Roasted Jalapeños
Dos Equis Braised Beans and Mexican Rice
Pastry Chef's Flan and Bunuelos
Coffee, Decaffeinated Coffee and Collection of Tazo Teas

PLATED LUNCHEON

Includes Soup or Salad, Vegetables of the Season (unless specified), Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Tazo Teas.
For two choices of entrees, add \$5.00 per person.

SALADS

California

A Blend of Local Valley Field of Greens
Cherry Tomatoes, Belgian Endive, Carrot and Daikon Radish Ribbons
Balsamic Mustard Dressing

Classic Caesar

Romaine Leaves, Garlic Croutons and Parmesan Cheese
Caesar Dressing

Baby Spinach

Chopped Egg, Smoked Bacon, Red Onions
Dried Cranberries, Tomatoes, Danish Blue Cheese and Candied Pecans
Apple Balsamic Vinaigrette

Greek

Hearts of Romaine, Kalamata Olives,
Chopped Tomatoes, Cucumber, Red Onion and Feta Cheese
Red Wine Vinaigrette

Bistro

Butter Lettuce with Tomato Concasse
Sourdough Croutons
Mustard Fine Herb Dressing

Pride Salad

Grilled Chicken on Baby Greens, Plum Tomatoes,
Cucumber, Avocado, Green Apples, Feta Cheese and Candied Walnuts
Herb Balsamic Dressing

SOUPS

Spicy Mexican Chicken & White Corn Posole
Sweet Cabbage & Beef Short Rib Soup
Spinach Potato Soup

14

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Vegetarian Minestrone
Clam Chowder
Rustic California Mushroom Soup
Roasted Bell Pepper Bisque
Lentil Soup

ENTRÉE SELECTION

POULTRY

Sicilian Chicken

Sauteed in Tomatoes and Green Olives
Served on Bleu Cheese Polenta

Pappardelle and Grilled Chicken Breast

Herbed Chardonnay Sauce
Porcini Mushrooms, Haricot Verts, Oven-dried Tomatoes
and Tarragon Parmesan

Rosemary Garlic Grilled Chicken

Natural Juices
Mashed Potatoes and Roasted Garlic

Seared Chicken Breast with Arugula and Pine Nut Pesto

Warm Sun Dried Tomato and Caper Sauce
Mushroom and Baby Vegetable Sauté
Creamy Roasted Red Potatoes

Boneless Roasted Chicken

Wild Mushrooms, Port Wine Sauce

SEAFOOD

Prawn Scampi

Roasted Asian Prawns with Scampi Sauce
Fettuccini Pasta, Fresh Garden Peas

Seared Salmon Filet

Caramelized Onions, Tomatoes, Garlic, Fresh Herbed Gremolata
Potato Puree

Baked Mahi-Mahi

Herbed Pecan Crust
Savory Saffron Rice

Black Cod

Lemon Honey Drizzle
Sauteed Spinach, Pine Nuts
Rosemary Roasted Potatoes

BEEF

Petite Fillet Mignon

Broiled Tenderloin of Beef
Merlot Demi Glace
Horseradish Smashed Potatoes

Grilled New York Strip

Zesty Herb Butter
Red Garlicky Potatoes

COMBINATION

Grilled Breast of Chicken and Flat Iron Steak

Cabernet Sauvignon Demi Glace
Basil Arborio Rice Risotto

Petite Fillet Mignon and Grilled Salmon

Merlot Demi Glace
Potato Fennel Puree

Seared Herbed Salmon and Grilled Breast of Chicken

Lemon Grass Chardonnay Sauce
Gnocci Gratinee

VEGETARIAN

Grilled Herb Polenta

Sun-Dried Tomato Sauce
Roasted Vegetables

Baked Vegetable Lasagna

Tomato Basil Sauce
Vegetables of the Season, Spinach,
Ricotta and Mozzarella Cheese

Penne Pomodoro

16

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Penne Pasta, Tomatoes and Fresh Basil

LUNCHEON ENTRÉE SALAD

Includes Choice of Dessert, Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Tazo Teas.
For two choices of entrees, add \$5.00 per person.

Grilled Chicken Caesar Salad

Hearts of Romaine, Garlic Croutons
Shredded Parmesan Cheese
\$22.00 per person to add Bay Shrimp

Penne Pasta Pomodoro

Roasted Garlic, Vegetable Julienne, Plum Tomatoes,
Fresh Basil and Shredded Parmesan

Asian Chicken Salad

Grilled Roasted Chicken, Napa Cabbage,
Bok Choy, Julienne of Carrots and Mixed Fresh Greens
Ginger Soy Vinaigrette

Grilled Salmon Salad

Grilled Salmon Filet
Mesclun Mixed Greens and Sun Dried Cherries
Citrus Vinaigrette

Tuna Nicoise Salad

Seared Rare Ahi Tuna, Baby French Green Beans,
New Potatoes, Hard Boiled Egg, Plum Tomatoes,
Kalamata Olives and California Greens
Balsamic Vinaigrette

Beef Tenderloin Vinaigrette

Sliced Beef Tenderloin
Baby Field of Greens
Fresh Corn and White Bean Salad
Sweet Balsamic Vinaigrette

DESSERT SELECTION

(choice of one)

Fresh Fruit Tart
Vanilla Ice Cream garnished with Market Berries
Raspberry Chocolate Mousse Cake with Fresh Berry Garnish
New York Style Cheesecake with Market Fruit

SPECIALTY BOXED LUNCH

IT'S A WRAP

You Make it!

Select the Wrap:

Flour, Whole Wheat or Spinach Tortilla

Select the Meat:

Cracked Pepper Turkey Breast, Ham
or Grilled Roasted Vegetables

Select the Cheese:

Swiss, Cheddar or Provolone

Served with Kettle Style Potato Chips

Lemon Bar

FROM THE DELI

Shaved Roast Beef, Cracked Pepper Turkey Breast and Ham

Sliced Cheddar and Swiss Cheeses

Tomatoes and Lettuce

Mayonnaise and Mustard

Fresh Baked Baguette Roll

Served with Kettle Style Potato Chips

Gourmet Chocolate Chip Cookie

TURKEY CIABATTA SANDWICH

Cracked Pepper Turkey Breast, Sliced Cheddar Cheese,

Cranberry Mayonnaise and Mustard

Fresh Tomatoes and Lettuce

Cheese Ciabatta Roll
Served with Kettle Style Potato Chips
Double Fudge Brownie

THEMED LUNCHEON BUFFET

Minimum 25 guests
Includes Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Tazo Teas.

ROMA

Traditional Minestrone Soup
Freshly Tossed Caesar Salad
Coppa, Prosciutto, Soppressata, Cheeses and Marinated Vegetables
Fresh Penne Pasta with Grilled Chicken, Garlic Cream Sauce
Ricotta & Spinach Ravioli, Tomato Basil Sauce
Fresh Vegetables of the Season
Focaccia and Garlic Bread
Tiramisu Cake and Biscotti

MEDITERRANEAN

Greek Salad: Hearts of Romaine, Kalamata Olives, Chopped Tomatoes,
Cucumber, Red Onion, Feta Cheese, Red Wine Vinaigrette
Tabbouleh
Hummus
Roasted Lemon Chicken, Fava Beans, Mushrooms
Herbed Ground Sirloin of Beef in Roasted Bell Peppers
Saffron, Basmati Rice
Chocolate Dipped Fruit

MEXICO

Tortilla Soup, Avocado, Cilantro Crema, Onions, Corn Tortillas, Queso Fresco
Salad of Romaine, Queso Cotija, Grilled Onions, Cactus, Chicharrones, Lime
"Pico de Gallo" – Mexican Fruit Cup, Chile Dust, Key Limes
Roasted Vegetables and Cheese Tamales

19

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Taco Shop: Carne Asada, Chile Braised Chicken, Carnitas

Corn and Flour Tortillas

Salsa de Molcajete, Tomatillo-Avocado Salsa

Cilantro, Onions, Radishes, Roasted Jalapeños

Dos Equis Braised Beans and Mexican Rice

Pastry Chef's Flan and Bunuelos

DELI

Collection of Sliced Meats:

Roast Beef, Smokehouse Ham and Cracked Pepper Turkey Breast

Artisan Cheese: Provolone, Cheddar and Swiss Cheese

Farmer's Market Grown & Greens, Vinaigrette & Ranch
with Pine Nuts or White Bean Salad, Oven Dried Tomatoes,

Condiments: Tomatoes, Lettuce,

Purple Onions, Deli Pickles, Chipotle Mayonnaise, Grey Poupon

Collection of Breads & Roll

Double Fudge Brownies and Cookie Assortment

CALIFORNIA

Tomato, Basil, Mozzarella Salad with Croutons

and Balsamic Vinaigrette Drizzle

Chicken Cesar Salad

Soup of the Season

Vegetable Lasagna

Garlic Bread Sticks with Sweet Butter

Fresh Fruit Tartlets of the Season OR New York Style Cheesecake

GOING LIGHT

All Sandwiches are assembled for your convenience.
For groups of 10-25 people only.

SANDWICHES (Choice of Two)

Grilled Chicken, Oven-Dried Tomato, Greens, Tapenade, Grain Baguette
Lemon Oil Tuna, Field of Greens, Slow-Cooked Fennel, Olives, Whole Wheat Roll

Roast Beef with White Cheddar on a Ciabatta Roll

Grilled Reuben on Rye

SIDES
(Choice of Two)

Roasted, Marinated Vegetables, Fromage Blanc
Herbs and Garlic Whole Wheat Pasta, Extra Virgin Olive Oil
Herbs, Garlic Confit, White Bean Salad
Oven Dried Tomatoes, Red Wine Vinaigrette
Grilled Fresh Fruit of the Season,
Vanilla Bean Yogurt with Roasted Hazelnuts

LUNCH PRICE LIST

Plated Luncheon

CHICKEN

Sicilian Chicken	\$30.00 per person
Pappardelle and Grilled Chicken Breast	\$30.00 per person
Rosemary Garlic Grilled Chicken	\$29.00 per person
Seared Chicken Breast	\$31.00 per person
Boneless Roasted Chicken	\$31.00 per person

SEAFOOD

Prawns Scampi	\$34.00 per person
Seared Salmon Filet	\$35.00 per person
Baked Mahi Mahi	\$32.00 per person
Black Cod	\$38.00 per person

BEEF

Petite Fillet Mignon	\$38.00 per person
Grilled New York Strip	\$34.00 per person

COMBINATION

Grilled Breast of Chicken and Flat Iron Steak	\$36.00 per person
Petite Fillet Mignon and Grilled Salmon	\$39.00 per person
Herbed Seared Salmon and Grilled Breast of Chicken	\$37.00 per person

VEGETARIAN

Grilled Herb Polenta	\$25.00 per person
Baked Vegetable Lasagna	\$25.00 per person
Penne Pomodoro	\$25.00 per person

Luncheon Entrée Salad

GRILLED CHICKEN CAESAR SALAD	\$20.00 per person
PENNE PASTA POMODORO	\$23.00 per person
ASIAN CHICKEN SALAD	\$23.00 per person
GRILLED SALMON SALAD	\$24.00 per person
TUNA NICOISE SALAD	\$25.00 per person
BEEF TENDERLOIN VINAIGRETTE	\$26.00 per person

Specialty Boxed Lunch

IT'S A WRAP	\$25.00 per person
FROM THE DELI	\$24.00 per person

TURKEY CIABATTA SANDWICH

\$25.00 per person

Specialty Luncheon Buffet

ROMA

\$35.00 per person

MEDITERRANEAN

\$37.00 per person

MEXICO

\$37.00 per person

DELI

\$35.00 per person

CALIFORNIA

\$32.00 per person

GOING LIGHT

\$31.00 per person

PLATED DINNER

All Plated Dinner Entrée selections are A La Carte
Includes Vegetables of the Season (unless specified), Artisan Bakery Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Tazo Teas
Please add your selected Soup or Salad and Dessert Prices to your Entrée selection
(Minimum of 3-course dinner)

SALADS

The Wedge

Wedge of Iceberg Lettuce, Tomatoes, Blue Cheese,
Walnuts, Red Onions and Applewood Bacon Crumbles
Blue Cheese Dressing

Caesar Salad

Hearts of Romaine, White Cheddar Cheese and Croutons
Caesar Dressing

Caprese Salad

Tomato, Mozzarella Slice, Fresh Basil Leaves and Garnish of Greens
Balsamic Vinegar

Mache Salad

Mache, Radish, Blue Cheese and Sugared Walnuts,
Dijon Vinaigrette

The Season

Mixed Greens and Market Vegetables
Ranch and Vinaigrette Dressings

Arugula Salad

Arugula and Endive, Zinfandel Poached Pear and Candied Pecans
Maytag Blue Cheese Dressing

CHILLED SOUPS

Creamy Celery & Fennel Soup
Chilled Grapes

Melon of the Season

Orange and Beet Soup
Yogurt Ice Cubes

Gazpacho with a Dollop of Crème Fraiche

HOT SOUPS

Spicy Mexican Chicken & White Corn Posole

Spinach Potato Soup

Sweet Cabbage & Beef Short Rib Soup

Vegetarian Minestrone

Clam Chowder

Rustic Californian Mushroom Soup

Roasted Bell Pepper Bisque

Red Lentil

APPETIZERS

Smoked Salmon

Tossed Arugula, Sweet Corn and Jicama Salad,
Cumin Cream Dressing and Lavash Crackers

Spinach Ravioli

Wild Mushrooms and Asiago Herb Sauce

Warm Maryland Crab Cakes

Chipotle Aioli, Fire Roasted Corn, Red Pepper Relish

Ceviche Parfait of Bluenose Bass

Fresh Garlic, Jalapenos, Red Onion, Avocado Mousse

Open Face Lobster and Crab Crepe

Peas, Grilled Leeks, Saffron Crème

ENTRÉE SELECTION

POULTRY

Oven Roasted Chicken with Mushroom Ragout

Garlic Mashed Potatoes

Stuffed Peppered Chicken

Onion and Gorgonzola Potato Gratin

Baked Lemon Chicken Fava Beans and Mushrooms

Herb Roasted Potatoes

Free Range Chicken Breast

Porcini Jus

Caramelized Chipolte Onions, Wild Mushrooms, Creamy Chive Potatoes

Boneless Herb Roasted Half Chicken

Balsamic Vinaigrette

Baby Beets, Carrots and Mushrooms

Yukon Gold Potatoes

SEAFOOD

Roasted Filet of Salmon

Tomato Basil Compote

Caramelized Onions

Mashed Potatoes

Wasabi Crusted Halibut

Ginger Beurre Blanc

Saffron Rice

Market Fresh Grilled Salmon

Piri-Piri Peppers, Saffron Fennel Glace
Grilled Cheesy Polenta

Pan Seared Black Cod

Lemon Honey Drizzle
Garlic Sautéed Spinach, Pine Nuts,
Rosemary Roasted Potatoes

BEEF

Fillet Mignon

Mushroom Port Wine Sauce
Horseradish Smashed Potatoes

Grilled New York

Syrah Shallot Reduction
Oven Roasted Fingerling Potatoes

Braised Short Rib of Beef

Natural Jus
Organic Long Grain Arborio Rice, Pearl Onions

COMBINATION

Grilled Filet of Salmon and Breast of Chicken

Lemon Beurre Blanc
Gnocci Grattine

Petite Fillet and Roasted Chicken

Fig and Walnut Relish
Potato Fennel Puree

Fillet Mignon and Jumbo Shrimps

Tequila Cilantro Lime Sauce
Arborio Rice Cake

VEGAN

25

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Tofu Lemon Picatta

Organic Tofu Squares Sauteed in a Lemon Caper Sauce
Steamed Vegetable of the Season
Soy Garlic-Parsley Mashed Potatoes

VEGETARIAN

Grilled Vegetable Wellington

Tomato Coulis
Roasted Fresh Vegetables of the Season

Lentil Nut Loaf

Lentils, Bread Crumbs, Baked Onions, Bell Peppers, Mozzarella, Egg Whites,
Walnuts and Spices, Non Dairy Gravy
Garlic-Parsley Mashed Potatoes
Steamed Mixed Vegetables of the Season

Eggplant Risotto Shell

Baked Onions, Garlic, Bell Peppers, Mushrooms, Parmesan
Organic Long Grain Arborio Rice

Penne Pasta Pomodoro

Roasted Garlic, Vegetable Julienne, Plum Tomatoes,
Fresh Basil and Shredded Parmesan

DESSERTS

Chocolate Pudding Cookies with Caramel Sauce
Chocolate Fangelico Pudding with Hazelnuts
Raspberry Meringue with White Chocolate Swirls
Chocolate Espresso Crèmes with Candied Orange Peel
Banana Misu
Angel Food Truffle

26

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave. Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Bourbon Bread Pudding
Tequila Lime Cheesecake

THE EVENING BUFFET

Served with Artisan Rolls and Creamy Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Collection of Tazo Teas

Soup of the Day

Salads

Choice of Three

The Season
The Wedge
Caesar

Tomato, Mozzarella, Fresh Basil Salad

Greek Salad

Penne Pesto Pasta Salad

Potato Salad, Lemon, Olive Oil, Parsley, Cracked Black Pepper

White Bean Salad, Oven Sundried Tomatoes, Basil, Oregano, Red Wine Vinaigrette

Entrées

Select up to four choices. See Dinner Pricing List.

Roasted Pork Tenderloin
Stone Ground Mustard Demi Glace
Breast Of Chicken Marsala Sauce
Vegetable Lasagna Marinara Sauce
Baked Chicken Fava Beans and Mushrooms
Broiled Salmon Lemon Grass Chardonnay
Filet of Cod Lemon Honey Drizzle
Mahi-Mahi Balsamic Glace
Roasted Peppered Sirloin of Beef, Au Jus
Braised Beef Short Ribs, Natural Jus

27

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Accompaniments

Choice of Two

Vegetables of the Season
Orzo Pasta with Roasted Red Peppers
Garlic Mashed Potatoes
Organic Arborio Risotto
Gorgonzola Potato Gratin
Vegetarian Fried Rice

Desserts

Collection of Cheesecake, Tortes and Cakes

VEGETABLES OF THE SEASON

Winter

Spring

Summer

Fall

Artichokes

Beets

Brussels Sprouts

Carrots

Cauliflower

Mushrooms

Parsnips

Squash

Turnips

Artichokes

Asparagus

Beets

Carrots

Cauliflower

Fava Beans

Fennel

Mushrooms

Spinach

Squash

Artichokes

Beans

Beets

Bell Peppers

Broccoli

Carrots

Cauliflower

Corn

Eggplants

Fennel

Mushrooms

Peas

Spinach

Swiss Chard

Zucchini

Artichokes

Beets

Broccoli

Carrots

Cauliflower

Corn

Mushrooms

Parsnips

Spinach

Squash

Swiss Chard

Turnips

Wild Mushrooms

Zucchini

DINNER PRICE LIST

Salads

THE WEDGE	\$4.00 per person
CAESAR SALAD	\$4.00 per person
CAPRESE SALAD	\$5.00 per person
MACHE SALAD	\$5.00 per person
THE SEASON	\$3.00 per person
ARUGULA SALD	\$5.00 per person

Hot Soups

\$5.00 per person

Chilled Soups

\$5.00 per person

Appetizers

SMOKED SALMON	\$8.00 per person
SPINACH RAVIOLI	\$7.00 per person
WARM MARYLAND CRABCAKES	\$9.00 per person
CEVICHE MARTINI OF BLUE NOSE BASS	\$12.00 per person
OPEN FACE LOBSTER & CRAB	\$16.00 per person

Plated Entrées

CHICKEN	
Oven Roasted Breast of Chicken	\$29.00 per person
Stuffed Peppered Chicken	\$31.00 per person
Baked Lemon Chicken Fava Beans and Mushrooms	\$30.00 per person
Free Range Chicken Breast	\$32.00 per person
Boneless Herb Roasted Half Chicken	\$30.00 per person
BEEF	

Fillet Mignon	\$42.00 per person
Grilled New York Strip	\$40.00 per person
Braised Short Rib of Beef	\$36.00 per person
SEAFOOD	
Roasted Filet of Salmon	\$32.00 per person
Wasabi Crusted Halibut	\$34.00 per person
Fresh Market Grilled Salmon	\$32.00 per person
Pan Seared Black Cod	\$30.00 per person
DINNER DUETS	
Filet of Salmon and Breast of Chicken	\$45.00 per person
Petit Fillet and Roasted Chicken	\$45.00 per person
Fillet Mignon and Jumbo Shrimps	\$48.00 per person
VEGAN	
Tofu Lemon Picotta	\$33.00 per person

Plated Entrées continued...

VEGETARIAN	
Grilled Vegetable Wellington	\$34.00 per person
Lentil Nut Loaf	\$33.00 per person
Eggplant Risotto Shell	\$33.00 per person
Penne Pasta Pomodoro	\$32.00 per person

Desserts

Chocolate Pudding Cookies	\$6.00 per person
Chocolate Framgelico Pudding	\$6.00 per person
Raspberry Meringue	\$6.00 per person
Chocolate Espresso Crèmes	\$6.00 per person
Banana Misu	\$6.00 per person
Angel Food Truffle	\$6.00 per person
Bourbon Brand Pudding	\$6.00 per person
Tequila Lime Cheesecake	\$6.00 per person

The Evening Buffet

ONE ENTRÉE	\$42.00 per person
TWO ENTREES	\$47.00 per person
THREE ENTREES	\$52.00 per person
FOUR ENTREES	\$57.00 per person

HORS D' OEUVRES

Minimum of 50 pieces per item

Cold

Peppercorn Beef Tenderloin on Red Pepper Polenta with Rosemary Aioli
Wild Mushroom Crostini, Marscapone & Sherry Vinegar
Cucumber Bruschetta, Roma Tomatoes, Basil & Garlic
Grape Leaves, Wild Rice
Antipasto Skewers
Shrimp Cocktail Shooter
Peruvian Potato with Creme Fraiche Caviar
California Sushi Rolls: Avocado, Vegetable or Crab with Garnishments
Smoked Salmon & Herb Cream Cheese Pinwheel
Grilled Market Fruit Brochettes, Honey Mint Sauce
Tomato and Bocconcini Mozzarella on Ciabatta Crouton and Pesto

Hot

Miniature Baked Raspberry and Brie Cheese in Phyllo Dough
Deep Fried Artichoke Fritters, Garlic Aioli
Vegetable Potstickers, Lime-Ginger Dipping Sauce
Chicken Potstickers, Lime –Ginger Dipping Sauce

31

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Vegetable Spring Roll , Ginger, Soy Sauce
Teriyaki Chicken Skewers
Teriyaki Beef Skewers
Spinach and Feta Spanakopita
Chicken Satay, Stone Ground Mustard Dipping Sauce
Corn Fritters, Thai Cilantro Sauce
Mini Griddled Crab Cakes, Chipotle Mayonnaise
Petite Lamb Chops with Mint Sauce
Petite Beef Wellington, Mushroom Duxelle & Pate in Puff Pastry
Zucchini Eggplant Quesadilla, Hummus, Roasted Pepper Sauce
Risotto Asiago Croquette, Chipotle Mayonnaise

THE CARVERY

A Chef Attendant Fee of \$100.00 is required. All Carved items are served with Miniature Rolls.

Cracked Pepper Sirloin of Beef

Au Jus, Dijon Mustard and Creamed Horseradish
Serves 50 people

Wild Roasted Turkey

Orange Citrus Cranberry Sauce
Serves 30 people

Seared Tenderloin of Beef

Creamed Horseradish, Grey Poupon Mustard and Mayonnaise
Serves 20 people

Whole Round of Beef

Au Jus, Rosemary Mayonnaise, Cracked Mustard, Miniature Rolls
Serves 100 people

Cedar Plank Baked Pacific Wild Salmon

Lime Dill Mayonnaise
Serves 15 people
32

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Rustic California Wine Tour

Minimum of 50 guests. One and half hours of service.

California Regional Wines Trio

California Domestic Cheese Barrels
Goat Cheese Stuffed Cherry Tomatoes
Spiced Roasted Nuts, Candied Walnuts, Wasabi Peas,
Chocolate Dipped Fresh and Dried Fruits

RECEPTION STATIONS

Minimum of 25 guests per station. One and one half hour of service.
Chef Attendant required at \$100.00 per station.

Vegetables and Cheeses on Wheat Grass

Market Fresh Baby Vegetables
Ranch and Chive Dips
Cheddar, Jack and Pepper Jack Cheese Skewers
(No Chef Attendant Required. Minimum of 100 persons)

Mashed Potato Sundae Bar

Build your own Potato Sundae with
Yukon Gold Potatoes, Sweet Potatoes, Purple Potatoes
Wild Mushrooms, Caramelized Onions, Roast Garlic, Scallions
Bleu Cheese, Cheddar Cheese, Butter, Sour Cream,
Old Fashion Brown Gravy

Wild Mushroom Station

A Variety of Mushrooms with Garlic, Caramelized Onions,
Sherry, Marsala or Port Wine,
Butter, Extra Virgin Olive Oil
Served on Crostinis

Italian Pasta Station

Cheese Stuffed Tortellini, Penne, Pesto Gnocchi or Radiatore
Selection of Two (2) Sauces:
Tomato Basil, Roasted Garlic, Pesto Cream, Bolognese or White Clam
Sliced Mushrooms, Broccoli, Toasted Pine Nuts, and Fresh Herbs
Freshly Grated Parmesan and Asiago Cheeses

Tteppanyaki Station

Yakisoba Chicken, Teriyaki Hibachi Steak and Spicy Shrimp
with Hibachi Vegetables, Japanese Rice and Soy Sauce

Risotto Station

Creamy Rice Mixed with your Favorite Toppings:
Artichoke Hearts, Roasted Market Vegetables,
Caramelized Onions, Mushrooms,
Grilled Chicken, Rock Shrimp,
Blue Cheese or Fresh Herbs

RECEPTION DISPLAYS

International and Domestic Cheese Display

Diced Fruits and Nuts, Breads and Gourmet Crackers

Market Vegetable Crudite

Hummus, Cucumber Dill and Buttermilk Curry Dip

Seasonal Fresh Fruits

Garnished with Berries and Served with Honey Yogurt Dip

Bruschetta Bar

Artisan Breads, Toasted Pita Chips,
Tomato-basil Compote, Black Olive Tapanade, Hummus, Aioli,
Baby Hearts of Romaine

Seafood Bar

34

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Iced Jumbo Gulf Shrimp
Littleneck Clams on the Half Shell
Oysters on the Half Shell
Crab Claws
Served with Lemon Wedges, Mignonette,
Remoulade and Cocktail Sauce

Sushi Collection

Baked Brie En Croute

Serves 40

Wheel of Brie, Toasted Almonds and Honey baked in Puff Pastry
Artisan Breads and Crackers

DESSERT STATIONS

100 people minimum per station. One and a half hour of service.

Grand Viennese Table

Bread Pudding with Caramel Sauce
Assortment of French Miniature Pastries
Chocolate Dipped Berries
Mini Fresh Fruit Tartlets
Apple Tarte Tatin
Pastry Swans
Fancy Gourmet Cookies

Chocolate Fountain

Your choice of Dark or Milk Chocolate in a Fountain

With assorted dipping items to include:

35

A \$100.00 Labor Fee applies for all groups of less than 25 people.
All food and beverage are subject to a 21% taxable service charge and an applicable state sales tax.

Hilton Woodland Hills 6360 Canoga Ave, Woodland Hills, CA 91367
Main: (818) 595-1000 Fax: (818) 595-1090

Marshmallows, Fresh Fruit Skewers, Cookies and Pretzel Sticks

Hilton Chocolate

Delicious Chocolate

Market Fresh Fruit Kebabs with Chocolate Fondue

Hand Dipped Chocolate Bananas

Chocolate Pecan Brownies

RECEPTION PRICE LIST

Hors D'oeuvres

COLD

\$4.25 per piece

HOT

\$4.25 per piece

The Carvery

CRACKED PEPPER SIRLOIN OF BEEF

\$300.00 each

WILD ROASTED TURKEY

\$225.00 each

SEARED TENDERLOIN OF BEEF

\$300.00 each

WHOLE ROUND OF BEEF

\$350.00 each

CEDAR PLANK BAKED PACIFIC WILD SALMON

\$300.00 each

Carver/ Chef Attendant Fee

\$100.00 per attendant

Rustic California Wine Tour

WINE

\$18.00 per person

FOOD

\$35.00 per person

Reception Stations

VEGETABLES AND CHEESE ON WHEAT GRASS

\$10.00 per person

MASHED POTATO SUNDAE BAR

\$16.00 per person

WILD MUSHROOMS STATION

\$14.00 per person

ITALIAN PASTA STATION	\$16.00 per person
TEPPANYAKI STATION	\$18.00 per person
RISOTTO STATION	\$16.00 per person

Reception Displays

INTERNATIONAL & DOMESTIC CHEESES	\$7.00 per person
MARKET VEGETABLE CRUDITE	\$4.00 per person
SEASONAL FRESH FRUITS	\$5.00 per person
BRUSCHETTA BAR	\$5.75 per person
SEAFOOD BAR	\$4.50 per piece
SUSHI COLLECTION	\$4.50 per piece
BAKED BRIE EN CROUTE	\$175.00 each
Carver/ Chef Attendant Fee	\$100.00 per attendant

Desert Stations

GRAND VIENNESE TABLE	\$13.00 per person
CHOCOLATE FOUNTAIN	\$12.00 per person
HILTON CHOCOLATE	\$9.00 per person

BAR MENU

Priced Per Drink

	<i>Hosted</i>	<i>Cash</i>
Hilton Collection	6.00	6.50
Premium Brands	7.00	7.50
Platinum Brands	8.00	8.50
Martinis	8.00	8.50
Domestic Beer	5.00	5.50
Imported Beer`	5.50	6.00
Hilton Select Wine	7.00	7.50
Soft Drinks	3.00	3.50
Mineral/Bottle Waters	3.50	4.00
Juices	3.00	3.50
Cordials and Cognacs	8.00	8.50
Mimosas	7.00	7.50

Hosted Bar Package

Priced Per Person

Unlimited Consumption based on consecutive hours

Wine, Beer & Soft Drinks

First Hour	\$14.00
Second Hour	\$18.00
Third Hour	\$22.00
Fourth Hour	\$25.00
Fifth Hour	\$28.00

Full Bar (includes wine, beer & soft drinks)

	HILTON COLLECTION	PREMIUM	PLATINUM
First Hour	\$16.00	\$18.00	\$20.00
Second Hour	\$20.00	\$24.00	\$26.00
Third Hour	\$24.00	\$27.00	\$29.00
Fourth Hour	\$27.00	\$30.00	\$32.00
Fifth Hour	\$31.00	\$33.00	\$35.00

VODKA	Smirnoff	Absolut	Grey Goose
GIN	Gordons	Beefeater	Bombay Sapphire
RUM	Bacardi	Meyers	10 Cain Oronoco
SCOTCH	JB	Dewar's White Label	JW Black
TEQUILA	Jose Cuervo Gold	Cazadores	Patron Silver
BOURBON	Jim Beam	Jack Daniels	Gentleman Jack
CANADIAN	Canadian Club	Seagrams VO	Crown Royal

General Information

DEPOSITS

No function will be considered definite until a deposit is received along with a signed event contract. Deposits are non-refundable and non-transferable.

EVENT CONTRACT

The event contract will detail the services provided by the hotel along with its policies and terms. Please review the contract carefully before signing.

SPLIT MENU POLICY

The Hotel allows a maximum of up to two (2) choices of Plated Entrées for your event unless special arrangements are made through your Catering Manager. The price per person will be based on the highest priced entrée.

SERVICE CHARGE AND SALES TAX

All food, beverage and incidental charges are subject to a 20% taxable service charge and 8.25% applicable sales tax.

GUARANTEES

We require a confirmation of guaranteed attendance at least (72) hours prior to the date of your event. This will be considered a guarantee, not a service reduction, and charges will be calculated accordingly. Your bill will be based on the guaranteed attendance provided, plus any charges over and above. Function space may be set for 5% over the guest guarantee. If your

attendance rises above your guarantee, our banquet kitchen will make every effort to duplicate your menu for the additional guests. In the event that this cannot be done, a substitute entrée will be provided.

CREDIT INFORMATION AND PAYMENTS

A payment of 75% of the anticipated charges is due thirty (30) prior to the date of your event. Our credit policy dictates that prepayment of all remaining balance is due at least seven (7) business days prior to the event in the form of cash, credit card, or cashiers check. Personal, Company, or Organization Checks will not be accepted for final payments. A credit card is required to be on file for all events. Credit Cards provided will be kept on file for any remaining balances due to the hotel and all charges will be charged immediately following the function unless an alternated method of payment is requested.

PROOF OF INSURANCE

All Vendors providing services in the hotel are required to provide a copy of their liability insurance for all equipment brought into the hotel which is due no later than (72) hours prior to the date of event. This includes but is not limited to Risers/Stage, Tall Speakers, Lighting Towers, Taped Down Extension Cords, Etc. Additional electrical power is available for most function rooms,. Charges will be based on power requirements.

LINENS

The Hotel provides black and white table linens. Table linens in other colors, chair covers and chauvari chars will be made available through our Catering Department for a nominal charge.

SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to and after the event. The Catering department can furnish current rates for Security services, which are handled through the Hotel's Security department. The hotel reserves the right to determine which functions require additional security. Security services are subject to a nominal fee.

AUDIO VISUAL

For your convenience, an in-house Audio Visual Department is available to provide state of the art equipments which are subject to service charge and sales tax.

LIGHTING AND ELECTRICAL

Specialty lighting and operators may be obtained through our Catering Department and handled though our in-house Audio Visual Department. Fire permits may be required.

DECORATIONS

The hotel will not permit affixing anything to the walls, floors or ceilings of any rooms or public space without prior approval from the Catering Department. All decorations brought into the hotel must be flame proof to meet fire prevention regulations as state in the Los Angeles County Fire Prevention Code Manual.

A Fire permit will be required if any of the following are used during your event: Open Flame Candles, Candle lighting ceremony, Unity Candles, extended decoration such as pillars, pipe and drape, columns and or tall centerpieces .

Photographer permits: If any photographer or videographer has any hard-wired equipment or anything other than battery-packed equipment a fire permit will be required.

To contact the Fire Marshal, call 818-374-1110. It is the client's responsibility to make sure DJs, decorators, and party planners are aware of this information.

SPECIAL CONDITIONS

No outside food and beverages is permitted in function space, other than that provided or ordered through the Catering Department. Hotel's banquet staff has the right to remove any unauthorized food or beverages from the function space. No banquet food or beverage is permitted off Hotel premises.

Guests shall indemnify and hold hotel and its affiliates harmless from any and all claims, suits, losses damages and expenses on account of injury to any party in connection with the function on the hotel's premises.

ROOM SERVICE

Room Service menus will only be provided for small groups of 14 people and under. This is strictly not applicable to groups with an attendance of 15 people and over.

DELIVERIES

Small packages for meetings or events may be delivered to the hotel no more than 3 days prior to the program due to minimal storage facilities. Items should be addressed to the meeting contact with attention to the hotel catering staff member working on the program. Packages should be labeled "box 1 of ___ Hold for Arrival" and list the date and name of the program clearly on all labels.

CATERING EVENT PARKING RATE OPTIONS:

Hosted Self-Parking at \$14.00 per car (with in and out privileges)

Hosted Valet Parking at \$14.00 per car

Guest to Pay Own Self-Parking at Prevailing Rates

Guest to Pay Own Valet Parking at \$19.00 per car