

Holiday 2017

’Tis the Season to Celebrate :

The Holiday Season can be filled with “things to do”, Let us take your party off the list. Whether you are planning an intimate dinner for 40, or a reception for 400, we have the perfect space to host your holiday event.

With delicious food, specialty cocktails and our ‘Take the Elevator Home’ discounted room rates the Hilton Woodland Hills, Los Angeles is your perfect Holiday Location.

Gifts and Offers :

- ◇ Butler passed hors d’oeuvres
- ◇ Plated, buffet and stations to choose from
- ◇ Bars big and small, hosted or cash
- ◇ Sweets and bubbles to finish the night
- ◇ Catering specialist to make the planning seamless
- ◇ “Take the Elevator Home” discounted room rates
- ◇ Tables, banquets chairs, white linen
- ◇ Staging for entertainment and dance floor
- ◇ Valet and self-parking rates available

6360 Canoga Avenue | Woodland Hills, CA 91367



Hilton

WOODLAND HILLS/LOS ANGELES

For additional information
and further details please

Call Catering at
818.596.4568

Reception

Hors d'oeuvres— 3 selection \$16pp; 4 selections \$19pp; 5 selections \$22pp

Cold hors d'oeuvres :

- ◇ mini chinese chicken salad, wonton crisps oriental dressing
- ◇ wild mushroom, lime mascarpone & port crostini
- ◇ bruschetta, heirloom cherry tomatoes, basil crystals, balsamic reduction
- ◇ blackened chicken & avocado, cucumber
- ◇ cali vegetable sushi roll, side condiments
- ◇ ahi tuna on sesame crisp with guacamole mousse, micro cilantro
- ◇ shrimp cocktail shooters, yuzu bloody mary
- ◇ steak sashimi, ponzu, wonton, benito flakes, spicy aioli

Hot hors d'oeuvres:

- ◇ mac-n-cheese poppers
- ◇ buffalo chicken bites, ranch ancho dressing
- ◇ zucchini, eggplant quesadilla with hummus and roasted pepper aioli
- ◇ avocado bites with chipotle mayo on a spoon
- ◇ asian chicken bites with sweet yuzu
- ◇ mini-turkey slider, chipotle remoulade
- ◇ petite beef wellington with mushroom duxelle
- ◇ braised short rib, demi jus, crispy shallot



Enhancements

Display Tables:

- ◇ market vegetable crudité | roasted red pepper hummus and orange zest ranch dipping sauce
- ◇ variety toppings bar | baked pita chips & crostini with bruschetta, tapenade, red bell pepper hummus and baby hearts of romaine
- ◇ artisan cheeses & dried fruits display | fruit and nut garnish, artisan breads and crackers
- ◇ seasonal fresh fruit display | garnished with berries & served with greek vanilla yogurt dip and orange infused honey
- ◇ sushi display | assortment of sushi rolls including spicy tuna, fresh eel, salmon, california rolls served with wasabi, fresh ginger and low sodium soy sauce
- ◇ baked brie en croute | brie wheel, toasted california almonds, berries & honey baked in puff pastry with artisan breads & crackers, serves 50 guest



Stations Dinner

Build your own experience, minimum of 2 stations

2 stations - \$49 per person | 3 Stations - \$65.00 per person | 4 Stations - \$80.00 per person

Italian:

- ◇ tuscan kale salad with tri-color quinoa, shaved asiago and lemon-oregano vinaigrette
- ◇ roma tomatoes, fresh mozzarella, micro basil with balsamic & extra virgin olive oil drizzle
- ◇ chicken scallop in wild mushroom sauce
- ◇ butternut squash ravioli with skinny sage sauce
- ◇ focaccia and garlic breads served with butter & olive oil

California Cuisine :

- ◇ broccoli, toasted sliced almonds balsamic reduction and lemon oil
- ◇ roasted brussel sprouts marinated in seaweed ponzu emulsion garlic
- ◇ newport citrus braised short ribs crispy onion
- ◇ roasted turkey sliders, cabbage cilantro slaw, oregano vinaigrette
- ◇ herb roasted fingerling potatoes

Indian:

- ◇ lentil chickpea salad, tomato, cucumber, turmeric lime vinaigrette
- ◇ garbanzo yogurt, roasted corn, baby eggplants, pequilla peppers, toasted almonds
- ◇ tandoori chicken, roasted tomato, sweet caramelized onion, micro oregano
- ◇ red curry glazed white fish, crispy fennel, coconut lemongrass reduction
- ◇ charred baby red peppers
- ◇ melody roasted vegetable tossed in lemon herb oil accompanied by Naan bread



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Mediterranean:

- ◇ greek salad with romaine, kalamata olives, cherry tomatoes, cucumber, feta & red wine vinaigrette
- ◇ red bell pepper hummus with pita bread
- ◇ roasted lemon chicken with fava beans
- ◇ seared salmon, lemon sweet pepper relish
- ◇ cauliflower rice with roasted vegetable
- ◇ vegetable pilaf

Asian:

- ◇ chinese vegetable salad, oriental sesame dressing
- ◇ white fish "Cantonese" style
- ◇ fried rice with green peas & carrots, steamed bok choy
- ◇ chicken szechuan, toasted cashews, melody of stir-fry peppers
- ◇ wok chard stir fry vegetables

Finishing Touch:

Select one item per station :

- ◇ cannoli, toasted pistachio, butter cream
- ◇ peach cobbler, salted caramel drizzle
- ◇ rice pudding cardamom, cinnamon
- ◇ pecan pie
- ◇ holiday cookies
- ◇ toppings bar: mini marshmallows, brown sugar, chocolate, crème anglaise
- ◇ chocolate decadent bread pudding with warm bourbon vanilla sauce
add: favored coffee, and hot cocoa with cinnamon whipped cream



Plated Package

Dinners include : Salad, Entrée (see selection for package pricing), One plated dessert, Bread Basket & Coffee Service. Please if note two entrées are selected the higher price will prevail for all.

Starters:

- ◇ heirloom tomato, broccolini, pesto, balsamic reduction & lemon oil, micro basil
- ◇ butternut squash soup en croute or roasted red bell pepper soup en croute
- ◇ pear and endive salad, roasted pear, gorgonzola cheese, and walnuts, ruby port vinaigrette
- ◇ kale & quinoa salad, winter leaves, butternut squash, radish, watermelon, lemon-oregano vinaigrette
- ◇ arugula salad with sliced persimmons, cashew crumble, asiago cheese & champagne vinaigrette



Entrées:

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| ◇ salmon wellington, lemongrass tarragon emulsion | 41pp |
| ◇ vegetable terrine with tomato fennel coulis, port balsamic | 33pp |
| ◇ crusted white fish, papaya tarragon salsa, baby bok choy, spaghetti squash | 39pp |
| ◇ roasted half chicken, mushroom thyme jus, truffle essence | |
| ◇ braised short rib of beef with natural jus | 43pp |
| ◇ ancho, scallion roasted turkey breast, apple sage stuffing & cranberry orange sauce | 38pp |
| ◇ grilled NY strip, caramelized mission fig & sweet sherry sauce | 45pp |

Plated Package

Dessert:

- ◇ chocolate mousse with orange candied zest
- ◇ upside down apple cake
- ◇ warm chocolate molten cake
- ◇ classic NY style cheese cake raspberry coulis
- ◇ warm pecan pie

Finishing Touch:

- ◇ hot apple cider & hot cocoa
- ◇ cinnamon whipped cream station
- ◇ sweets table (based on 4 pieces per person)
- ◇ gourmet flavored coffee station
- ◇ butler passed eggnog
- ◇ spike It - eggnog [(1) per person]



Buffet Package

Tis the season: (2) Starters, (2) Entrées, (2) Sides & Dessert 55 per person

Joy to the world: (3) Starters, (3) Entrées, (3) Sides & Dessert 68 per person

Starters:

- ◇ butternut truffle crème fraiche squash soup
- ◇ baby gem hearts, herb croutons, shaved parmigiano reggiano, classic caesar dressing
- ◇ baby mixed lettuce, pickled watermelon radish, orange segment, quinoa dried cranberries, oregano dressing
- ◇ roasted broccolini, roasted tomatoes, walnuts, dried cranberries, feta crumble, lemon oil
- ◇ penne salad: penne pasta, kalamata, tomatoes, cucumber, herb de provence, feta, fresh basil
- ◇ pear endive salad, gorgonzola cheese, walnuts, frieze lettuce served with ruby port vinaigrette
- ◇ edamame hummus dip with pine nuts with fresh vegetable crudité and baked pita chips

Entrées:

- ◇ thyme infused butter basted roasted turkey with sage rosemary & thyme jus
- ◇ standing rib roast rubbed with fresh herbs, natural Au jus
- ◇ seared Scottish salmon, roasted tomato fennel coulis, lemon emulsion
- ◇ herb crusted roasted chicken, porcini port reduction, black truffle essence
- ◇ vegetable terrine, artichoke hearts, micro cilantro, fennel slaw
- ◇ charred breast of chicken, apricot glaze, balsamic reduction
- ◇ grilled white fish, charred cherry tomatoes, thai lemon mint sauce
- ◇ braised short ribs, red wine reduction, fried shallots, basil crystals

Sides:

- ◇ broccoli & caramelized onion, jasmine rice with cilantro lime
- ◇ herb roasted potatoes , roasted yam, thyme honey drizzle
- ◇ sage stuffing, cauliflower rice
- ◇ vegetables of the season, seasonal squash & Cranberry, sliced almond
- ◇ braised brussel sprouts, ponzu, toasted nuts

Desserts:

- ◇ Chef's Selection of holiday desserts, pies cakes, cookies & traditional holiday offerings