

SAMPLE MENU

LUNCH MENU

Cut & Create

Bring a fresh idea to your meeting with our tabletop salad bar.

WITH HILTON, SERVE THE WOW AT EVERY TABLE.

Cut & Create is our very own alfresco-inspired dining experience, complete with a garden-party themed menu, tableside waiter service and vibrant table settings.

Guests choose from a wide variety of leafy greens—using their own “garden shears” to cut an abundance of fresh greens straight onto their plates—and healthy selections of salad dressings and toppings. Waiters serve entrées and desserts individually to guests, and the meal is rounded out with fresh-baked, rustic, whole-grain bread.

Add on fresh-cut flowers, Arnold Palmer tea, lemonade and deviled eggs—for a nominal charge—and you’ve created a meal that’s certain to re-energize and inspire your guests to savor the remainder of the day.

FAMILY STYLE FOR UP TO 60 PEOPLE

Package is priced per person and subject to gratuity, service charge and applicable taxes. Instructors are priced separately per half hour. Contact our events manager for details.

MENU

- Aged Parmesan Cheese & Polenta Croutons
- House-Made Dressings—Cilantro Jalapeño Lime, Hoisin Ginger & Red Wine Vinaigrette
- Seasonal Lettuces with Garnishes
- Grilled Skirt Steak with Chimichurri (served tableside)
- Tandoori Chicken (served tableside)
- Rustic Whole-Grain Bread
- Peach & Apple Cobblers
- Fresh-Brewed Fair Trade Coffee
- Fresh-Brewed Fair Trade Teas—Regular & Herbal, Iced & Hot

Hilton MEET WITH PURPOSE



Hilton
HONORS