

Buffet

Lunch Buffet

*Luncheon Buffets include Freshly Baked Rolls & Butter
Regular & Decaffeinated Coffee, Hot or Iced Tea*

Lisle Lunch Buffet

Soup du Jour
Assorted Fresh Vegetables & Dip
Seasonal Sliced Fresh Fruit Display
Chef's Selection of Assorted Salads & Accompaniments
Roast Beef, Ham, Turkey Breast, Salami & Pepperoni
Sliced Cheeses
Assorted Breads & Rolls
Our Pastry Chef's Selection of
Petite Pastries & Desserts
(Minimum of 30 Guests)
\$27.25

Naperville Lunch Buffet

Soup du Jour
Assorted Fresh Vegetables & Dip
Seasonal Sliced Fresh Fruit Display
Chef's Selection of Assorted Fresh Salads
Potato, Rice or Pasta, Seasonal Vegetables
Choice of two of the following entrees:
Shrimp & Scallops with Cavatelli Pasta and
Red Pepper-Fennel Sauce
Corn-Chorizo Stuffed Pork with Chipotle Cream Sauce
Chicken Piccata
Stuffed Sirloin with Caramelized Onions & Mushrooms
Turkey Crepes
Bruschetta Chicken
Our Pastry Chef's Selection of
Petite Pastries & Desserts
(Minimum of 40 Guests)
\$31.50

Heart Healthy Lunch Buffet

Mixed Seasonal Greens with Fat-Free Dressings
Seasonal Sliced Fresh Fruit
Marinated Tomato, Asparagus & Mushroom Salad
Tuscan Chicken with White Beans & Provençale Tomatoes
Shrimp-Roasted Whitefish with Vegetable-Caper Relish
Bowtie Pasta with
Roasted Tomato, Spinach & Garlic Herb Broth
Freshly Steamed Vegetables
Wild Rice Medley
Assorted Fruit Tarts
(Minimum of 30 Guests)
\$31.95

Lunch Buffet du Jour

Mixed Seasonal Green Salad
and Dressings
Chef's Selection of Two Fresh Salads
Two Entrees of the Chef's Choice Including
Chicken and Beef, Pork or Seafood
Fresh Vegetable and Starch
TM Assorted Miniature Pastries
\$28.95
(Minimum 20 Guests)

\$5.00 per person will be added for attendance under Buffet minimum.

A service charge of \$50.00 will be added for meal functions of 25 people or less

Hilton Lisle/Naperville 630-505-0900 FAX 630-505-8948 800-552-2599

Continuing the Allgauer Tradition of Quality

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Lunch Buffet

South of the Border Lunch Buffet

Seasonal Sliced Fresh Fruit
Roasted Vegetable Tortilla Soup
Mixed Greens with Jicama, Oranges &
Honey Chipotle Vinaigrette
Chicken Enchiladas
Beef Tacos with Traditional Accompaniments
Spanish Rice
Refried Beans
Kahlua Chocolate Torte
Tres Leches Cake
(Minimum of 30 Guests)
\$31.50

Oriental Lunch Buffet

Spinach Salad with Roasted Sesame Vinaigrette
Broccoli & Cashew Salad
Garlic Beef with Broccoli
Honey-Ginger Chicken
Vegetable Fried Rice
Stir Fried Vegetables
Chocolate Dipped Fortune Cookies
Pineapple Coconut Mousse Cake
(Minimum of 30 Guests)
\$31.50

Big Chill Lunch Buffet

Soup du Jour
Fresh Fruit Tray
Choice of Two Deluxe Salads such as:
Marinated Vegetable Salad
Greek Salad with Olives, Red Onion,
Feta Cheese & Herb Vinaigrette
Roasted Vegetable Platter with Tomato, Avocado &
Cucumber Vinaigrette
or Two Salads from our Lite Luncheon Menu, **plus**
Select Two Deluxe Sandwiches or Wraps
from our Lite Luncheon Menu
Assorted Miniature Pastries
(Minimum of 20 Guests)
\$27.25

BBQ Lunch Buffet

Seasonal Sliced Fresh Fruit
Potato Salad, Cole Slaw and Mixed Seasonal Greens
Pulled BBQ Pork with Buns
Fried Chicken or Smokey Mountain Roasted Chicken Breast
Baked Beans
Honey-Glazed Carrots
Potato Wedges
Apple Pie & Warm Cherry Cobbler
(Minimum of 30 Guests)
\$31.50

Italian Lunch Buffet

Tomato & Fresh Mozzarella with Shaved Fennel,
Olives & Balsamic Vinaigrette
Antipasto Salad
Caesar Salad
Chicken Vesuvio
plus choice of
Beef or Vegetable Lasagna
or
Cavatappi Pasta with
Pancetta, Peas and Cheese Sauce
Grilled Market Vegetables
Garlic Bread
Assorted Miniature Italian Pastries
(Minimum of 30 Guests)
\$31.50

Sandwich Tray Lunch Buffet

Soup du Jour
Fresh Sliced Fruit Tray
Cole Slaw & Potato Salad
Relish Tray
Selection of Sandwich Halves
Homemade Brownies
(Minimum of 20 Guests)
\$25.95

Prices are per person unless specified otherwise. All prices are current and will be confirmed three months prior to the date of your function. All food and beverage prices are subject to the customary gratuities and taxes.