

Dinner

*Your Four Course Dinner includes Soup, Salad, Entree, Freshly Baked Rolls and Butter,
Regular and Decaffeinated Coffee, Hot or Iced Tea and Dessert*

Hors d' Oeuvres Package

Your Choice of Four Served Continuously for One Hour

Sundried Tomato and Goat Cheese Phyllo

Chicken Cashew Spring Rolls

Quesadilla Coronets

Artichoke and Kalamata Olive Tarts

Barbecue Meatballs

California Rolls

Assorted Cold Canapes

Hibachi Chicken Skewers

Bruschetta with Fresh Tomato and Basil

Crab Rangoon

\$8.95 per guest

(Minimum 50 guests)

Soups

Minestrone

Cream of Chicken and Rice

Beef Barley

Vegetable Couscous

Tomato Bisque

Cream of Cheddar & Broccoli

Cream of Mushroom with Roasted Garlic

Chicken Tortilla Soup

Salads

Mixed Seasonal Greens

Field Greens with Tomato, Red Onion,
Asiago Cheese and Balsamic Vinaigrette

Wedge Salad

with Feta Cheese & Red Onion
Creamy Garlic Dressing

Caesar Salad

Spinach Salad

with Strawberries, Mandarin Oranges,
Honey-Lime Vinaigrette

Allgauer's Salad

Mixed Greens with Pears, Bleu Cheese,
Walnuts and Sherry Vinaigrette

\$2.95 addl.

Entrees

Grilled Vegetable Stack with Garlic Gnocchi & Citrus-Herb Butter \$29.50

Macadamia Crusted Mahi Mahi with Tropical Fruit Salsa \$36.75

Parmesan Crusted Chicken with Tomato-Fennel Cream Sauce \$33.50

Thick-Cut Pork Chop with Apple-Ginger Chutney \$34.75

Pecan-Crusted Chicken with Pear-Cranberry Glaze \$33.75

Crab-Crusted Halibut with Lobster Sauce \$38.95

Tuscan Chicken with White Beans and Provençal Tomatoes \$33.75

Prosciutto Wrapped Chicken with Parmesan-Peppercorn Sauce \$34.25

Asparagus and Smoked Mozzarella Ravioli with Tomato-Basil Sauce \$31.25

Sliced Roast New York Strip Loin with Rosemary-Port Demi-glaze \$34.75

Grilled Beef Tenderloin Medallions with Jack Daniels-Peppercorn Demiglace \$39.95

Grilled Chicken and Trio of Shrimp with Dijon Confetti Sauce \$38.95

Honey Ginger Glazed Salmon \$36.75

Prime Rib of Beef au Jus 10 oz. \$38.95 - 12 oz. \$41.95

Filet Mignon with au Jus, Caramelized Mushrooms and Onions \$45.25

Pepper-Seared Filet Mignon and Grilled Chicken with Wild Mushroom Bordelaise Sauce \$41.95

Mesquite Grilled Filet Mignon au Jus and Trio of Herb Roasted Shrimp with Chipotle Chile Sauce \$46.25

Desserts

Key Lime Pie

Caramel & Rum Flan

with Pineapple-Orange Salsa

Chocolate Truffle Pie

with Spiced Nut Crust

Lemon Berry Mousse Cake

Classic Tiramisu with Strawberry Sauce

Fruit Crème Tart

Raspberry, Lemon or Mango Sorbet

Cheesecake with Fruit Sauce

Flourless Chocolate Cake

with Hazelnut Mousse & Raspberry Sauce

Custom Ice Cream Torte

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

Continuing the Allgauer Tradition of Quality

Dinner Buffets

*Dinner Buffets include Freshly Baked Rolls and Butter,
Regular and Decaffeinated Coffee Hot or Iced Tea*

The Hilton Dinner Buffet

Soup du Jour
Chef's Selection of Assorted Salads
Mixed Seasonal Greens with Dressing

Choice of Potato, Rice or Pasta
Seasonal Vegetables
Fresh Pastries, Mousses and Cakes

Choice of three of the following entrees:

Citrus Chicken
Chicken Roulade with Spinach & Sundried Tomatoes
Parmesan Crusted Chicken with Tomato Basil Sauce
Shrimp and Scallops with Pasta and Lobster Sauce
Vegetable Ravioli with Red Pepper Fennel Sauce

Honey Ginger Salmon
Roast Pork Loin with Garlic Thyme Sauce
Dijon-Crusted Tilapia with Champagne Confetti Sauce
Sliced New York Strip Loin with Wild Mushroom Bordelaise
Prime Rib of Beef (\$6.95 additional)

\$44.75
(Minimum 50 Guests)

All-American Buffet

Chilled Pasta Salad
Cole Slaw and Mixed Seasonal Greens
Pulled BBQ Pork with Buns
Mesquite-Grilled Chicken Breast with
Red Bell Pepper Sauce
or
Fried Chicken
Baked Beans
Homemade Macaroni & Cheese
Honey-Glazed Carrots
Potato Wedges
Apple Pie & Warm Cherry Cobbler

\$41.50
(Minimum of 50 Guests)

"Smart" Dinner Buffet

Seasonal Sliced Fruit Salad
Mixed Seasonal Greens
with Fat-Free Dressings
Marinated Vegetable Salad
Salmon with Tomato, Onion
and Capers Relish
Grilled Breast of Chicken
with Pineapple-Mango Salsa
Wild Rice Medley
Grilled Vegetable Medley
Fruited Yogurt Granola Trifle

\$41.50
(Minimum of 30 Guests)

Italian Dinner Buffet

Minestrone Soup
Tomato & Fresh Mozzarella Salad
Caesar Salad
Bowtie Pasta with Tomato, Basil, Zucchini,
Asparagus & Fresh Mozzarella in
Garlic, White Wine & Olive Oil
Cheese Tortellini with Artichokes,
Italian Sausage and Chunky Marinara
Breast of Chicken Vesuvio
Green Beans with Red Onions,
Pinenuts & Balsamic Glaze
Garlic Bread
Assorted Italian Pastries

\$41.50
(Minimum of 30 Guests)

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

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.
A service charge of \$50.00 will be added for meal functions of 25 people or less.
A service charge of \$70.00 will be assessed for each chef required for in-room preparation and service.