

## 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

### Heart Healthy Lunch Buffet

Mixed Seasonal Greens with Fat-Free Dressings  
Seasonal Sliced Fresh Fruit  
Marinated Tomato, Asparagus & Mushroom Salad  
Grilled Chicken Breast with White Wine & Garlic  
Bowtie Pasta with  
Roasted Tomato, Spinach & Garlic Herb Broth  
Herb Roasted Whitefish with Yellow Pepper Coulis  
Freshly Steamed Vegetables  
Wild Rice Medley  
Assorted Fruit Tarts  
(Minimum of 30 Guests)  
\$31.50

### 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  
Vegetable-Roasted Tilapia with Lime-Tarragon Sauce  
Chicken Piccata  
Stuffed Sirloin with Caramelized Onions & Mushrooms  
Turkey Crepes  
Bruschetta Chicken  
Our Pastry Chef's Selection of  
Petite Pastries & Desserts  
(Minimum of 50 Guests)  
\$31.50

### 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*

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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  
and Two Deluxe Sandwiches or Wraps  
(from our Lite Luncheon Menu)  
Assorted Miniature Pastries  
(Minimum of 20 Guests)  
\$26.25

## Texas BBQ Lunch Buffet

Seasonal Sliced Fresh Fruit  
Potato Salad, Cole Slaw and Mixed Seasonal Greens  
Pulled BBQ Pork with Buns  
Fried Chicken  
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 Tray  
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)  
\$24.95



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*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.*