



Hilton

RALEIGH NORTH HILLS

Banquet & Catering Event Menus





Breaks

PRICED PER PERSON

MAKE IT YOUR OWN

Choose 5 - \$14

Choose 6 - \$15

Choose 7 - \$16

Choose 8 - \$17

Choose 9 - \$18

SWEET

Rice Krispy Treats, freshly baked Cookies, Fudge Brownies, assorted Candy Bars, Ice Cream novelties, or Oreo Cookies with carafes of low-fat Milk

SALTY

Soft Pretzels with Honey Dijon, Nachos with Cheese sauce and Salsa, freshly popped Popcorn, Trail Mix, mixed Nuts, or Potato Chips with Onion Dip

HEALTHY

Fresh Strawberries with fat-free whipped Cream, assorted whole Fruit, Yogurt covered Raisins, Granola Bars, fresh Vegetable Crudit  with Ranch Dip, roasted Garlic Hummus with Pita Chips, Carrot and Celery sticks, or Apple wedges with Peanut Butter

BEVERAGES

Assorted Sodas, freshly brewed Coffee, decaffeinated Coffee and brewed Tea, bottled Water, assorted bottled Fruit Juices, or Iced Tea and Lemonade

Breaks



Continental Breakfasts

PRICED PER PERSON

TRADITION | \$22

Fresh baked assorted Muffins and breakfast Pastries
Sliced fresh Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season)
Assorted Fruit Yogurts
Orange, Cranberry, and Grapefruit Juices
Freshly brewed Coffee, Decaffeinated Coffee, and Hot Teas

CHARM | \$28

Sausage and Sharp Cheddar Cheese Biscuits
Honey Dijon Spread
Banana Nut and Lemon Poppy Seed Muffins, sliced Zucchini Bread, and fresh Cinnamon Rolls
Sliced fresh Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season)
Orange, Cranberry, and Grapefruit Juices
Freshly brewed Coffee, Decaffeinated Coffee, and Hot Teas

HEARTY | \$26

Assorted Bagels, Cream Cheese, Butter, and Preserves
Freshly baked Croissants
Rise and Shine Oatmeal Station: Golden Raisins, Brown Sugar, Cinnamon Syrup, dried Bananas, fresh Blueberries, chopped Pecans, and dried Cranberries
Whole fresh Fruit: Apples, Pears, Bananas, Oranges, and stone Fruit (seasonal)
Orange, Cranberry, and Grapefruit Juices
Freshly brewed Coffee, Decaffeinated Coffee, and Hot Teas

ENERGIZE | \$28

Fresh baked organic Blueberry Muffins
Turkey Bacon and Egg White Sandwiches on Toasted English Muffin
Organic Yogurt and Granola Parfaits
Honey Drizzle
Assorted Nutrigrain Bars
Ripe Bananas
Orange, Cranberry, and Grapefruit Juices
Freshly brewed Coffee, Decaffeinated Coffee, and Hot Teas

A blue-bordered box containing the text 'Continental Breakfasts' in a white, handwritten-style font, overlaid on a background image of a croissant and a glass of orange juice.

Continental
Breakfasts

Continental Enhancements

Ham, Egg and Cheese Croissants \$4 / person

Smoked Salmon with accoutrements \$8 / person

Starbucks assorted bottled Frappuccino's \$6 / each

Assorted Fruit Yogurts \$3.50 / each

Individual Vegetable Quiches \$6 / each

Fresh baked Buttermilk Biscuits \$3 / person

Assorted Cereals and Milks \$5 / each

Assorted house-made Coffee Cakes \$3.50 / person

Enhancements to be added onto a meal.

A LA CARTE ITEMS

Bagels with Cream Cheese, Butter, Preserves \$40 / dozen

Assorted Breakfast Sandwiches (vegetarian, Bacon, or Sausage)
\$10 / person

Freshly baked Muffins and Pastries \$42 / dozen

Assorted Fruit Yogurts \$3.50 / each

Granola Bars \$2.50 / each

Fresh Sliced Fruit \$8 / person

Whole Seasonal Fruit \$2.50 / each

Apple Wedges and Peanut Butter \$3 / person

Assorted packaged Snacks (Chips and Pretzels) \$3 / each

Soft Pretzels with Cheese Sauce and Mustard \$37 / dozen

Assorted gourmet Cupcakes \$52 / dozen

Assorted fresh baked Cookies \$42 / dozen

Iced Fudge Brownies \$42 / dozen

Ice Cream Bars \$4 / each

Candy Bars \$4 / each

Sweet and Unsweet Iced Tea and Lemonade \$38 / gallon

Fruit Punch \$40 / gallon

Coffee, Decaffeinated Coffee, Tea \$50 / gallon

Starbucks Pike's Place Coffee, Regular/Decaf \$70 / gallon

Pellegrino Sparkling Water \$5 / each

Gatorade \$5 / each

Red Bull (regular and sugar-free) \$5 / each

Pepsi Brand Soft Drinks \$4 / each

Coke Brand Soft Drinks \$5 / each

Aquafina bottled Water \$4 / each



Plated Breakfasts

PRICED PER PERSON

All Plated Breakfasts include baskets of freshly baked Muffins and Pastries, Orange Juice, and Regular & Decaffeinated Coffee and Hot Tea Service.

TRADITIONAL | \$23

Fresh Fruit Bowl
Farm fresh scrambled Eggs
Applewood Smoked Bacon
Country-Style Breakfast Potatoes
Herb broiled Tomato crown

WHOLESOME | \$25

Fresh Fruit Bowl
Vegetable Egg White Omelet
Turkey Bacon
Sweet Potato Hash

STEAK AND EGGS BENEDICT | \$28

Medallion of Sirloin Steak on toasted English Muffin - topped with poached Eggs, steamed Asparagus, Bearnaise
Fingerling Potato Lyonnaise
Grilled Pesto Tomatoes

Add Fruit Bowl | \$2

SHRIMP AND GRITS | \$28

NC Shrimp tossed with Tasso Ham, Scallions, fresh Herbs, and diced Tomato over Sharp Cheddar stone-ground Grits



Plated
Breakfasts

Breakfast Buffets

PRICED PER PERSON

All Breakfast Buffets include Orange, Cranberry, and Grapefruit Juice, and freshly brewed Regular & Decaffeinated Coffee and Hot Tea Service.

COMFORT | \$28

Freshly baked assorted Muffins and breakfast Pastries
Assorted Yogurts
Sliced fresh Pineapple, Cantaloupe, Honeydew,
Strawberries, Watermelon (in season)
Scrambled farm fresh Eggs
Applewood Smoked Bacon
Sausage Links
Red-skinned country-style Potatoes

INDULGENT | \$32

Fresh baked Cinnamon Rolls, organic Blueberry Muffins,
and sliced Banana Bread

Organic Yogurt and Granola Parfaits with Honey Drizzle

Rise and Shine Oatmeal Station: Golden Raisins, Brown Sugar, Cinnamon Syrup, dried Bananas, fresh Blueberries, chopped Pecans, and dried Cranberries

Traditional Eggs Benedict: toasted English Muffin, Canadian Bacon, poached Egg with Hollandaise

Country-style Frittata: Sausage, Red Potato, fresh Herbs, Tomato, Green Onion, Jack Cheese

Grapefruit, Mint, and Melon Salad



Breakfast
Buffets



Breakfast Buffets

Breakfast Buffets

PRICED PER PERSON

All Breakfast Buffets include Orange, Cranberry, and Grapefruit Juice, and freshly brewed Regular & Decaffeinated Coffee and Hot Tea Service.

NATIVE | \$30

Banana Nut Muffins, Lemon Poppy Seed Muffins, and sliced Zucchini Bread

Sliced fresh Pineapple, Cantaloupe, Honeydew, Strawberries, and Watermelon (in season)

Farm fresh scrambled Eggs with fresh Herbs

Sausage Patties

Crispy Applewood smoked Bacon

Buttermilk Biscuits with Sausage Gravy

Stone-ground Grits with Sharp Cheddar Cheese

EXPRESS | \$26

Sausage Biscuits with Sharp Cheddar Cheese

Ham, Egg, and Cheese Croissants

Turkey Bacon, Swiss, and Egg Whites on toasted English Muffin

Fresh Fruit Cup

Assorted Fruited Yogurt

Assorted Nutrigrain and Granola Bars

Breakfast Buffet Enhancements



PRICED PER PERSON

Turkey Bacon \$3 to add to menu, \$2 to substitute / person

Vegetarian Sausage Patties \$3 to add to menu, \$2 to substitute / person

Individual Vegetable Quiches \$6 / each

Assorted Cereals and Milks \$5 / each

Eggs Benedict \$8 / person

Blueberry Pancakes \$3 / person

Bagels with Cream Cheese, Butter, and Preserves \$2.50 / person

RISE AND SHINE OATMEAL STATION | \$4

Golden Raisins, Brown Sugar, Cinnamon Syrup, dried Bananas, fresh Blueberries, chopped Pecans, and dried Cranberries

OMELET STATION | \$12

Bacon, Ham, Onion, Bell Pepper, Mushrooms, Spinach, Tomato, Cheddar, and Swiss Cheeses

Attendant Fee applied

STARBUCKS COFFEE STATION | \$18

Freshly brewed Starbucks Regular and Decaffeinated Coffee, assorted hot Teas, selection of three flavorings, Chocolate sauce, Caramel, Whipped Cream, and assorted Biscotti's. Based on one hour consumption.



Breakfast Buffet
Enhancements



Cold Lunches

PRICED PER PERSON

All Plated Cold Lunches served with one standard Dessert offering, freshly brewed Regular & Decaffeinated Coffee, & Iced Sweet/Unsweet Tea Service.

TURKEY CLUB WRAP | \$20

Smoked Turkey, Applewood Bacon, Provolone with Creole Honey Mustard, served with Fruit Cup and Pasta Salad

COBB SALAD | \$22

Turkey, Avocado, Bacon, Tomato, Bleu Cheese, and Egg with Green Goddess Dressing or Herb Vinaigrette Dressings with Fruit Cup

CHILLED TENDERLOIN | \$28

Marinated Mushrooms, Parsley-poached Fingerlings and Haricot Verts composition with smoked Bacon with Fruit Cup

PECAN SMOKED CHICKEN | \$24

Anjou Pear, mild Bleu Cheese, Truffle, and Blackberries on sweet blend of baby Greens with Cider Vinaigrette or Poppy Seed Dressings and a Fruit Cup

BOXED LUNCHES

Choice of 2 | \$22

Choice of 3 | \$24

Whole Seasonal Fruit, Chips, Cookie, and Soft Drink

Turkey and Provolone on a Croissant

Roast Beef and Cheddar on a Soft Kaiser Roll

Ham and Swiss on a Whole Wheat Kaiser Roll

Grilled Vegetable Wrap in a Spinach Herb Tortilla

A blue rectangular box with the text "Cold Lunches" written in a white, cursive font, overlaid on the bottom left of the image.

Cold Lunches

Plated Lunches

PRICED PER PERSON

All Plated Lunches include a House Salad or Chef's Daily Soup Creation, freshly baked Rolls and Butter, and a selection from our standard Dessert offerings. Beverages include regular and decaffeinated Coffee and Iced Sweet/Unsweet Tea.

SOUP & SALAD ENHANCEMENTS Additional cost/person

Caesar Salad: Wedged Heart of Romaine Lettuce, shaved Parmesan, Baguette Crostini, and Creamy Garlic Dressing | \$3

Southern Greens Salad: Baby Field Greens, sliced Strawberries, candied Walnuts, mild Bleu Cheese, and Raspberry Vinaigrette and Poppy Seed Dressing | \$4

Classic Steakhouse Wedge: Iceberg Lettuce Wedge, Danish Bleu Cheese, diced Tomato, smoked Bacon, and White Balsamic Ranch | \$4

Arugula Salad: Tender Arugula and Baby Spinach blend, crumbled Chevre, roasted yellow Peppers, Cherry Tomato, sliced Olives, and Parmesan Pepper Cream and Balsamic Vinaigrette | \$4

Double up, get Soup and Salad! | \$3



Plated Lunches

ENTREE SELECTIONS

Chicken Boursin: Semi-boneless breast of Chicken stuffed with Artichoke Hearts, Spinach, fresh Herbs and Boursin Cheese with a dried Tomato Cream served with Parmesan Risotto | [\\$32](#)

Herb Grilled Chicken: Marinated boneless breast of Chicken, Rosemary Sauce Supreme served with Rice Pilaf | [\\$28](#)

Chicken Wellington: Semi-boneless breast of Chicken with a Mushroom Duxelle wrapped in French Pastry with a Rosemary Demi-Glace, served with Wild Rice | [\\$29](#)

Culottes of Beef: Eight ounce Angus Sirloin with a Horseradish Demi-Glace served with whipped Potatoes | [\\$31](#)

Pork Tenderloin: Herb marinated and grilled, Rosemary crispy Shallot Jus served with sweet Fingerling Potatoes | [\\$28](#)

Pan roasted Corvina: Citrus Anise Sauvignon Broth served with Saffron scented Basmati Rice | [\\$34](#)

Salmon: Tarragon Beurre Blanc served with skillet new Potatoes | [\\$32](#)

Jumbo Lump Crab Cake: Chesapeake style with stone-ground Mustard Cream served with Garlic and Parsley Fingerling Potatoes | [\\$Market](#)

Boneless all-natural Short Rib: Merlot braised and served with smoked Cheddar Potato cake | [\\$34](#)

Plated Lunches



Plated Lunches



VEGETABLE SELECTIONS

Choose One (1)

Sauteed Broccolini Batonnet Carrot and Sweet Peppers

Steamed Seasonal Medley

Garlic Baby Green Beans

Balsamic roasted Asparagus Spears and Roma Tomato

VEGETABLE ENHANCEMENTS |

\$3/person

Grilled marinated Vegetables

Steamed Asparagus with Bernaise

Roasted Brussels Sprouts with Pancetta

Spinach Gruyere Gratin

Thyme-scented Root Vegetable Medley

DESSERTS Choose One (1)

Chocolate Layer Cake

NY Cheesecake with Strawberry Sauce

Key Lime Pie

Carrot Cake with Cream Cheese Icing

Southern Pecan Pie

PREMIUM DESSERTS | \$3/person

Trio Mousse Tower: Chocolate Mousse in Chocolate Shell with Cointreau spiked Berries, and Gaufrette

Individual Tiramisu with Espresso Creme Anglaise

Individual Fruit Tarts

Family-style Petit Pastry Display

Plated Entrees are limited to two (2) entree selections, plus a vegetarian option. Should you choose to add a third entree, other than a vegetarian entree, please add \$5 additional per person.

If more than one (1) dessert selection is preferred, please add \$3 additional per person.

Lunch Buffets

PRICED PER PERSON

Lunch Buffets below include freshly brewed Regular & Decaffeinated Coffee, Hot Tea service, Iced Sweet/Unsweet Tea, and Iced Water service.

BRISK | \$28

Baby Greens Salad: Tender Greens, Cucumbers, Cherry Tomatoes with Chef's selection of Dressings
Creole-style Potato Salad
Pasta Salad Vinaigrette
Thin sliced smoked Turkey, Ham, and Roast Beef
Cheddar, Swiss, and Pepper Jack Cheese
Crisp Leaf Lettuce, ripe Tomato, and Red Onion
Appropriate Condiments, Rolls, and sliced Artisan Breads
Individual bags of assorted Potato Chips
Assorted Cookies and Brownies

CHILLED | \$34

Chef's Daily Soup Creation
Tortellini Kale Salad: Pine Nuts with Champagne Vinaigrette
Potato Salad with Fingerling Potatoes, Baby Green Beans, Bacon, and Balsamic
Roasted Garlic Hummus with Pita Chips and Tandoori Naan wedges
Smoked Turkey, Swiss, Cranberry Mayo, Lettuce and Tomato on a Sweet Potato Roll
Shaved Roast Beef, Sharp Cheddar Cheese, fried Onion Straws, Lettuce and Tomato on a soft Kaiser Roll dressed with Horseradish Cream
Focaccia Caprese: Heirloom Tomato, fresh Mozzarella, roasted sweet yellow Pepper, Basil Pesto, and Balsamic drizzle
House-made Kettle Chips: Sweet & Smoky and Regular
Olives, Pepperoncini, Garlic Pickle Chips
Eclairs, Mini Cheesecakes and Lemon Squares

Add Gluten-Free Bread to either Buffet | \$3



Lunch
Buffets

Lunch Buffets

PRICED PER PERSON

Lunch Buffets below include Rolls and Butter, freshly brewed Regular & Decaffeinated Coffee, Hot Tea service, Iced Sweet/Unsweet Tea, and Iced Water service.

SABROSO | \$32

Chef's Daily Soup Creation

Black Bean and roasted Corn Salad: Tomato, Cilantro, Red Onion, and Avocado

Chicken Fajitas: Flour Tortillas, Bell Peppers, & Cumin with Pico de Gallo, shredded Lettuce, Sour Cream, shredded Cheese, Jalapenos

Marinated Skirt Steak Chimichurri

Spanish seasoned Rice and Refritos

Baskets of Tortilla Chips and Salsa

Churros and Pan de Tres Leches

Add Guacamole | \$2

Add Portabella Fajitas and Gluten Free Corn Tortillas | \$3

Add Seared Mahi Mahi with Chipotle Mango Salsa | \$5

BLOCK PARTY | \$30

Iceberg Salad with Bacon, Bleu Cheese, Cherry Tomato, Red Onion, and Ranch Dressing and Italian Dressing

Macaroni Salad

Fresh Southern style Slaw

Cheerwine BBQ glazed Chicken

Smoked East Carolina style Pulled Pork

All-Natural half-pound Beef Patties

Corn on the Cob

Bourbon Baked Beans

Sliced Watermelon (in season)

Apple Pie, Strawberry Shortcake, and Pecan Pie

Add Veggie Burgers | \$3

Add Gluten-Free Kaiser Rolls | \$3

Add Smoked East Carolina style Pulled Pork | \$5



Lunch
Buffets

Lunch Buffets

PRICED PER PERSON

CAROLINA | \$34

Mixed Green Salad: Tender Greens, Carrot threads, Cucumbers, Cherry Tomatoes with Chef's selection of Dressings

Mustard Potato Salad

Fried Chicken

Smoked Brisket, Tobacco Road Onions and Apricot BBQ

Baked Macaroni and Three Cheeses

Braised Collard Greens

Southern Succotash

Sweet Potato Pie and Peach Cobbler

Jalapeno Cheddar Cornbread

[Add Chef's Daily Soup Creation | \\$3](#)

[Add Smothered Pork Chops with Onion Gravy | \\$5](#)

LIGHT & HEALTHY | \$31

Two (2) Selections of Chef's Daily Soup Creations

Marinated fresh Mozzarella

Grilled Vegetable Salad

Mixed Green Salad Bar: Mixed baby Greens, local Cucumbers, Cherry Tomatoes, Carrot threads, Garlic Croutons, Bermuda Onion, boiled Eggs, Chickpeas, and Ranch Dressing, Balsamic Vinaigrette and Fat-free Raspberry Vinagrette

Baked Russet and Sweet Potatoes, Sour Cream, whipped Butter, Cheddar Cheese, Broccoli Florets, fried Onions, Cinnamon, Brown Sugar, Golden Raisins, Green Onion, and Chopped Pecans

[WITH A CHOICE OF TWO \(2\) PROTEINS - Additional Protein | \\$5 each](#)

Grilled Chicken Strips

Flaked Poached Salmon

Sliced Lean Flat Iron Steak

Steamed Salad Shrimp

Grilled Tofu Wedges

Lemon Bars, Pecan Squares, Chocolate Chip Coconut Blondie



Lunch
Buffets



Hilton
RALEIGH NORTH HILLS

Lunch Buffets

PRICED PER PERSON

Lunch Buffet below includes Rolls and Butter, freshly brewed Regular & Decaffeinated Coffee, Hot Tea service, Iced Sweet/Unsweet Tea, and Iced Water service.

TRADITIONAL | \$34/Two Entrees; \$39/Three Entrees

Mixed Garden Green Salad

Orecchiette Salad

Marinated Tomatoes and local Cucumbers with Champagne Vinaigrette

CHOICE OF ENTREES

Flat Iron with a Whiskey Peppercorn Demi

Marinated sliced Flank Steak with wild Mushroom and caramelized Onion

Iron-seared Salmon with Parsley and Lemon Oil Pesto

Mahi Mahi with Cilantro Lime Butter

Cabernet braised Tenderloin Tips with wild Mushrooms

Sauteed breast of Chicken with a Bourbon Pecan glaze

Grilled breast of Chicken with a Sage and sweet Onion Cream

Sliced Pork Tenderloin with a Hoisin glaze and grilled Pineapple

Grilled Eggplant and summer Squash Roulades with Ricotta Cheese and

Tomato Jus

Potato Gnocchi, candied Leeks, Spinach, heirloom Tomatoes and Porcini

Parmesan Cream

Paneer and Eggplant Curry over Basmati Rice

Chef's selection of appropriate Starch and Seasonal Vegetable

Chef's selection of Desserts



Hilton
RALEIGH NORTH HILLS

Plated Dinners

PRICED PER PERSON

All Plated Dinners include Rolls and Butter, a House Salad, Caesar Salad, OR Chef's Daily Soup Creation, and one selection from our standard Dessert offerings as well as freshly brewed Regular & Decaffeinated Coffee, Hot Tea service, Iced Sweet/Unsweet Tea, and Iced Water service.

SOUP & SALAD ENHANCEMENTS

Additional cost/person

Caprese Salad: Baby Greens with marinated fresh Mozzarella, Roma Tomatoes, shaved Prosciutto and toasted Pine Nuts with a Pesto Vinaigrette | \$5

Southern Greens Salad: Baby Field Greens, sliced Strawberries, candied Walnuts, mild Bleu Cheese with Raspberry Vinaigrette and Poppy Seed Dressings | \$4

Classic Steakhouse Wedge: Iceberg Lettuce wedge, Danish Bleu, diced Tomato, smoked Bacon, with White Balsamic Ranch | \$4

Arugula Salad: Tender Arugula and baby Spinach blend, crumbled Chevre, roasted Yellow Peppers, Cherry Tomato, sliced Olives with Parmesan Pepper Cream and Balsamic Vinaigrette | \$4

Want a more filling meal? Have soup and salad! | \$3

APPETIZERS

Additional cost/person

Shrimp Cocktail: Colossal Shrimp, marinated, grilled, and chilled with Wasabi Mousse and Absolut Pepper-Spiked Cocktail Sauce | \$12

Beef Carpaccio: Shaved Tenderloin dressed with Parmesan, fried Capers, Horseradish and a micro Green Salad | \$10

Plated Dinners

Plated Dinners

PRICED PER PERSON

ENTREES

Cornish Hen: Herb roasted, Cornbread caramelized Onion Stuffing, and Leek Pan Jus served with Lyonnaise Fingerlings | \$40

Semi-Boneless Chicken Breast: Provençal marinated, Brunoise of Vegetable, and Herb Velouté served with Boursin Polenta | \$36

Filet Mignon: Porcini and Rosemary dusted, Gorgonzola Demi, and Truffle served with whipped Potato | \$56

Oaks' Chicken: Char-grilled, with roasted Garlic Cream, served with Mushroom Spinach Risotto | \$35

Stuffed Salmon: Crab and Brie stuffed Salmon, and Chive Beurre Blanc served with Tarragon Yukon Cake | \$MARKET

Berkshire Pork Porterhouse: Maple Soy glaze served Fingerling Sweet Potato | \$39

NY Strip Steak: Three Peppercorn crust, Balsamic glazed Cipollini, and Cremini Ragout, served with Horseradish whipped Potato | \$45

Sea Bass: Cast iron seared with sweet Corn and Pork Belly Succotash served with Goat Cheese and Thyme stone-ground Grits | \$51

Colorado Lamb Rack: Goat Cheese and Herb crusted and cassis wild Cherry Jus served with Leek Golden Potato Souffle | \$48

Vegetarian/Vegan/Gluten Free and Other Dietary needs: Please discuss with your Catering Manager available options to best suite your needs.

DUAL ENTREES

Petit Filet and Sea Bass: Buttermilk whipped Potato | \$60

Petit Filet and Salmon: Herb roasted Fingerlings | \$56

Stuffed Chicken and Salmon: Spinach and Herb Parmesan Risotto | \$46

Plated
Dinners

Plated Dinners

PRICED PER PERSON

VEGETABLE SELECTIONS

Choose One (1)

Sauteed Broccolini with Batonnet Carrot and sweet Pepper

Steamed seasonal Medley

Garlic baby Green Beans

Balsamic roasted Asparagus spears and Roma Tomato

Thyme scented Root Vegetable Medley

Roasted Brussels Sprouts with Pancetta

Steamed Asparagus with Bearnaise

VEGETABLE ENHANCEMENTS | \$3/EACH

Grilled marinated Vegetables

Petit pan Squash and miniature Carrot

Spinach Gruyere Gratin

DESSERTS Choose One (1)

Vanilla Salted Caramel crunch layer Cake

Gluten Free Chocolate Torte

Creme Brulee Cheesecake with fresh Raspberries and Lemon Syrup

Fudge iced Chocolate layer Cake

Meringue topped Key Lime Pie with Kiwi Lime Sauce

PREMIUM DESSERTS | \$4/EACH

Family-style gourmet Cupcakes

Trio Mousse Tower: Chocolate Mousse in Chocolate shell with Cointreu spiked Berries, Gaufrette

Individual Tiramisu with Espresso Creme Anglaise

Plated Entrees are limited to two (2) entree selections, plus a vegetarian option. Should you choose to add a third option entree, other than a vegetarian option, please add \$5 additional per person. If more than one (1) dessert selection is preferred, please add \$3 additional per person.



Plated
Dinners


Hilton
RALEIGH NORTH HILLS

Dinner Buffets

PRICED PER PERSON

All Dinner buffets include fresh baked Rolls and Butter, freshly brewed Regular & Decaffeinated Coffee, Hot Tea service, Iced Sweet/Unsweet Tea, and Iced Water service.

TRADITIONAL | \$44 / Two Entrees
\$49 / Three Entrees

Chef's Daily Soup Creation

Mixed Garden Green Salad with Cucumbers, Carrots, and Cherry Tomatoes with Two Dressings

Balsamic Fingerling Potato Salad

Chickpea and Cucumber Salad

ENTREES

Boneless Chicken Breast: Marinated and grilled with candied Leek and wild Mushroom glaze

Sauteed Chicken: Country Ham, Gratin extra sharp Cheddar and Dijon Cream

Braised Short Ribs: Mirepoix and Cabernet reduction

Grilled Culottes of Beef: Bleu Cheese and Bacon Demi

Pork Tenderloin: Sweet and smokey rub with sweet Potato Pecan Hash

Seared Salmon: with Smoked Paprika, Clover Honey and Orange Glaze

Corvina: Blistered Tomatoes, Oregano, extra virgin Olive Oil and Capers

Teriyaki glazed grilled Tofu: with Ginger fried Vegetables

Sauteed Caprese Risotto Cakes: with Pesto Cream



Dinner
Buffets



Hilton
RALEIGH NORTH HILLS

Dinner Buffets

PRICED PER PERSON

CHOOSE TWO SIDES

Herb roasted Potatoes

Garlic and Parmesan Fingerling Potato

Gruyere Potato Gratin

Garlic whipped Potato

Autumn wild Rice blend, toasted Almonds, dried Cranberries

Orzo and Rice Pilaf

Saffron scented Basmati Rice

Sautted baby Green Beans

Seasonal Medley of Vegetables

Roasted Asparagus

Roasted Turnips, Beets and Carrots with Olive Oil and Thyme

Choose Three (3) Sides | \$3/person

Chef's assorted Dessert Selections

Upgrade to a Carving Station as One (1) Entree:

Hand-sliced Prime Rib | \$5/person

Dry Rubbed Carolina Turkey | \$3/person

Carving station requires uniformed Chef Attendant: \$150 per Chef, (1) one Chef per 75 people required.



Dinner
Buffets

Dinner Buffets

PRICED PER PERSON

All Dinner buffets include fresh baked Rolls and Butter, freshly brewed Regular & Decaffeinated Coffee, Hot Tea service, Iced Sweet/Unsweet Tea, and Iced Water service.

SOUTHERN | \$46

Chopped Salad: Iceberg, Cucumber, Cherry Tomato, Cheddar, smoked Bacon with Ranch dressing, and Vidalia Onion dressing

Loaded Redskin Salad: Scallions, Pork Crackles and Pimentos with Sour Cream dressing

Hard Cider and Pickle Juice Slaw

Smoked BBQ Chicken

Glazed baby back Ribs

Corn dusted Catfish

Baby Green Beans with Country Ham

Red Beans and Carolina Gold Rice

Baked sweet Potato Bar: Golden Raisins, brown Sugar, Cinnamon, whipped Butter, chopped Pecans

Fresh Baked Biscuits and Jalapeno Cheddar Cornbread

Bourbon Pecan Pie, Bread Pudding, Vanilla Bean Gelato with Caramel Sauce

ITALIAN | \$44

Chef's Daily Soup Creation

Traditional Caesar Salad with Garlic Croutons and shaved Parmesan

Gemelli Pasta Salad

Balsamic marinated Tomatoes and fresh Mozzarella

Tuscan Antipasta display: Prosciutto, Genoa Salami, Artichoke Hearts, Olives, Roasted Peppers and Pepperoncini

Roasted Vegetable and Ricotta Lasagna with Eggplant, Spinach, Zucchini, Portabellas and a Rose Sauce

Blue Mussels, Calamari and Chopped Clam with Sauvignon Blanc, Garlic and Lemon tossed with Linguini

Sauteed Chicken Picatta

Braised Kale with Sherry Vinegar and Cannellini Beans

Garlic Bread Sticks and Herb Focaccia Bread

Tiramisu, Mascarpone and Chocolate Chip filled Canollis, assorted Biscotti and Italian Cookies

Dinner
Buffets

Dinner Buffets

PRICED PER PERSON

All buffets include fresh baked Rolls and Butter, freshly brewed Regular & Decaffeinated Coffee, Hot Tea service, Iced Sweet/Unsweet Tea, and Iced Water service.

Dinner
Buffets

EXTRAVAGANT | \$58

Chef's Daily Soup Creation

Baby Greens Salad

Confetti Cous Cous and Quinoa Salad

Wild Rice Salad with toasted Almonds and dried Cranberries

Tenderloin of Beef: Carved to Order - Bavaois and Bordelaise Sauces

Grilled Salmon with Creole Shrimp

Wild Mushroom-stuffed Chicken with a Rosemary Demi-Glace

Spinach and Herb Risotto

Roasted Garlic Fingerling Potatoes

Roasted Brussels Sprouts with Pancetta

Grilled Asparagus spears

Miniature Dessert Display

Carving Chef Attendant required

Carving station requires uniformed Chef Attendant: \$150 per Chef, (1) one Chef per 75 people required.

Chef's Displays

PRICED PER PERSON

Domestic Cheese: Selection of classic favorites with classic Crackers and Fruit Garnish | \$12

Premium Cheese Display: Small batch Artisanal and Imported Cheeses with French Bread Wafers, candied Nuts, assorted dried Fruits, Mostarda, and Fig Paste | \$16

Farmer's Display: Fresh, crisp Vegetables with Ranch dressing and sweet Onion Tomato Dip | \$10

Sliced fresh Fruit: Fresh seasonal Fruits with Kiwi Lime Yogurt | \$9

Combination Platter: Seasonal local Vegetables, domestic Cheeses, and sliced fresh Fruit with the appropriate Dips and Accoutrements | \$18

Charcuterie Platter: Prosciutto and Cappelletti Ham, Soppressata, Genoa Salami, sundried Tomato Chicken Sausage, Chicken Apple Sausage, and Chilled Carpaccio-style Sirloin adorned with Cornishons, Greeks Olives, Horseradish, Baguette Wafers, assorted Mustards, house-pickled baby Green Beans and Cauliflower | \$22

Raw Bar: Half shell Oysters, Jonah Crab Claws, Snow Crab Legs, steamed chilled Mussels, cocktail Shrimp, peel and eat Crawfish with Mignonette, cocktail sauces, Horseradish, drawn Butter, Tabasco, Lemon wedges, and Oyster Crackers | \$MARKET

Spinach Artichoke Dip: Blended with Parmesan, Garlic and fresh Herbs with Tortilla Chips and French Bread Crostini | \$8

Baked Brie: Filled with Raspberry compote and wrapped in Puff Pastry with French Bread Wafers, candied Nuts, dried Fruits, and fresh Berries | \$16

TRADITIONAL APPETIZERS

Available in orders of 100

Buffalo Wings | \$400

BBQ Meatballs | \$350

Vegetable Spring Rolls | \$325

Southern Fried Chicken Tenders | \$375

Silver Dollar Sandwiches (cold) | \$375



Chef's Displays


Hilton
Raleigh North Hills

Action Stations

PRICED PER PERSON

FAJITA STATION | \$17

Marinated Beef and white meat Chicken skillet charred with sweet Onions, Bell Peppers and a hint of Cumin served with warm Flour Tortillas, Sour Cream, Pico de Gallo, Guacamole, Jalapenos and shredded Jack Cheese

RISOTTO STATION | \$16

Creamy Arborrio Rice folded to order with Prosciutto Ham, Rock Shrimp, sliced Olives, Spinach, Sundried Tomatoes, wild Mushrooms, Parmesan Cheese, and roasted Garlic served with Ciabatta Bread and Garlic Breadsticks

PASTA STATION | \$15

Cheese Tortellini and Penne Pasta with Garlic Alfredo and Marinara Sauces, sauteed to order with grilled Chicken, Mushrooms, Olives, crushed Red Pepper, Pesto, Broccoli Florets, Pine Nuts, and Parmesan Cheese served with Ciabatta Bread and and Garlic Breadsticks

SHRIMP & GRITS STATION | \$18

Low Country Classic with Shrimp sauteed to order with fresh herbs, White Wine, Scallions, fresh Tomato and smoked Bacon served in a martini glass with Cheddar on top

Each action station requires Attendant Fee: \$50 per Attendant, per hour. Based on one per 75 people.



Action Stations


Hilton
RALEIGH NORTH HILLS

Carving Stations

APPLEWOOD SMOKED BACON- WRAPPED BEEF TENDERLOIN | \$525

Serves 25 - with creamed Horseradish, Mayonnaise, and Mustard

SPIRAL-SLICED HONEY GLAZED HAM | \$400

Serves 40 - with Creole Mustard, brown Mustard and Herb Mayo

HERB-CRUSTED PRIME RIB | \$475

Serves 40 - with creamed Horseradish, Mayonnaise, and Mustard

SLOW-ROASTED TOP ROUND OF BEEF | \$450

Serves 75 - with creamed Horseradish, Mayonnaise, and Mustard

SAGE-RUBBED TOM TURKEY | \$350

Serves 40 - with Cranberry Orange Chutney

HOT SMOKED SIDE OF SALMON | \$300

Serves 20 - with Lemon Herb Aioli, Dill stone-ground Mustard, Caper / Red Onion Relish

Carving station requires uniformed Chef Attendant: \$150 per Chef, (1) one Chef per 75 people required.



Carving Stations

Cold Hors d'Oeuvres

PRICED PER PIECE

TIER 1 | \$4.50

Pimento Cheese and Country Ham sliders on a petit Yeast Roll

Tomato Basil Bruschetta on grilled Ciabatta

Chipotle Chicken Salad in Phyllo Cup

Caprese Skewers: Cherry Tomato, Basil Leaf and fresh Mozzarella with a Balsamic glaze

TIER 2 | \$5.25

Smoked Salmon on Cocktail Rye with whipped Cream Cheese and Capers

Asian Chicken Rolls made with Rice Paper, Cabbage, and Basil

Port poached Pear with whipped Gorgonzola on Endive

TIER 3 | \$8.00

Avocado and Crab Salad in Cucumber Cup

Sushi: Assorted Maki Rolls

Ahi Tuna on Sesame Wonton Chip with Wasabi Cream and Soy Tobiko

Shaved Tenderloin on Baguette with Brandied Onions dressed with Horseradish Cream

Jumbo Cocktail Shrimp with Old Bay, Absolut Pepper-Laced Cocktail Sauce

Orders available in increments of 100. Passed hors d'oeuvres attendant fee \$50 per attendant, per hour.



Cold Hors d'
Oeuvres



Hilton

RALEIGH NORTH HILLS

Hot Hors d' Oeuvres

PRICED PER PIECE

TIER 1 | \$4.50

- Curry Chicken Satay and Minted Raita
- Spinach and Feta Stuffed Mushroom
- Brie and Pear Phyllo Purses
- Steamed Pork Dumplings with Scallion Soy Sauce
- Roasted Vegetable and Goat Cheese Flatbread

TIER 2 | \$5.25

- Fried Green Tomato "BLT" - Turkey Bacon, Arugula and Vidalia Onion Vinaigrette
- Smoked Bacon-wrapped Scallops
- Shredded Chicken and Green Chili Tostada
- Wonton wrapped Shrimp with Thai Chili Sauce

TIER 3 | \$6.00

- Miniature Crab cake with Remoulade
- Pulled Pork slider on sweet Potato Roll
- Shrimp and Grits Martini
- Lobster Pot Pies and Creme Fraiche
- Shredded Beef Short Rib on Polenta Cakes

Orders available in increments of 100. Passed hors d'oeuvres attendant fee \$50 per attendant, per hour.



Hot Hors d'
Oeuvres



Hilton
RALEIGH NORTH HILLS

Reception Package

\$50 / PERSON

SELECT TWO

Display of Imported and Domestic Cheese & Artisan Crackers & French Bread Wafers

Fresh Crudites of Vegetables with Chef's choice of two (2) dips
Spinach & Artichoke Dip

CHOICE OF 3 HORS D' OEUVRES

Curry Chicken Satay Minted Raita

Spinach and Feta stuffed Mushroom

Brie and Pear Phyllo Purses

Steamed Pork Dumplings, Scallion Soy Sauce

Roasted Vegetable and Goat Cheese Flatbread

Traditional Buffalo Wings

Pimento Cheese and Country Ham Sliders on a Petit Yeast Roll

Tomato Basil Bruschetta on Grilled Ciabatta

Chipotle Chicken Salad in Phyllo Cup

BBQ or Swedish Meatballs

Caprese Skewers: Cherry Tomato, Basil Leaf, and fresh Mozzarella with a Balsamic glaze

Vegetable Spring Rolls

CARVING STATION - SELECT ONE (1)

Hand carved Baron of Beef with Creamed Horseradish

Whole Grain Mustard and warm silver dollar Rolls

Sage-rubbed Tom Turkey with Cranberry Orange Chutney

DESSERT & BEVERAGES

Assorted Gourmet Cupcakes

Served with freshly brewed Regular and Decaffeinated Coffee, Hot Tea service, Sweet/Unsweet Iced Tea, and Iced Water

Reception
Package

Beverages

The sales and service of alcoholic beverages are regulated by the state of North Carolina. As a Licensee, this hotel is responsible for the administration of all regulations. It is policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

By law, all liquor consumption must cease at 2:00 AM. No alcoholic beverages will be sold to persons less than 21 years of age.

HOST BAR

Call Spirits | \$10 /each

Premium Spirits | \$13 /each

Domestic Beer | \$6 /each

Local Craft Beer | \$7 /each

Cider | \$7 /each

Import Beer | \$7 /each

House Wine | \$8 /each

Premium Wine | \$10 /each

Bartender required: The bartender charge for a Host Bar is \$75 per bartender, per hour, based on one (1) bartender per 75 people.

COCKTAIL PACKAGES

Per person, per hour pricing, based on guaranteed attendance

All per person beverage packages include soft drinks, juices, and bottled water.

Beer/Wine | \$18 / \$9 each additional hour

Beer/Premium Wine | \$19 / \$10 each additional hour

Beer/Wine/Call Spirits | \$23 / \$11 each additional hour

Beer/Wine/Premium Spirits | \$24 / \$13 each additional hour

Beverages

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CASH BAR

Call Spirits | \$11 /each

Premium Spirits | \$14 /each

Domestic Beer | \$7 /each

Local Craft Beer | \$8 /each

Cider | \$8 /each

Import Beer | \$8 /each

House Wine | \$9 /each

Premium Wine | \$11 /each

Bartender required: The bartender charge for a Cash Bar is \$150 per bartender, per hour, based on one (1) bartender per 100 people.

Beverages

Additional Information

ADMINISTRATIVE FEE & TAX

All food, beverage, room rental, and audio visual is subject to a 25% administrative fee and all applicable sales taxes. This administrative fee is retained by the Hotel and is not a tip, gratuity, or service charge for any employee and is not the property of the employee(s) providing service to you. This administrative fee is taxable.

NC ALCOHOL LAWS

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By law, all liquor consumption must cease at 2:00 AM. No alcoholic beverages will be sold to persons less than 21 years of age.

BUFFET MINIMUMS

On any meal where the guaranteed number is less than 25 persons, a \$225 labor charge will be added to the event.

DUE DATES

Setup details and Menus are due 30 days prior to event date.

Final Guarantee is due 3 business days prior to your event date.

TIMING

Continental/Bufets: based on 2 hours of service

Breaks: based on 30 minutes of service

Plated meals: based on salad/dessert to be preset, and meal will be presented at the designated time.

ATTENDANT FEES

Chef Attendant: \$150 per Chef Attendant, per hour. Based on one per 75 people.

Host Bartender: \$75 per Bartender, per hour. Based on one per 75 people.

Cash Bartender: \$150 per Bartender, per hour. Based on one per 100 people.

Attendant Fee: \$50 per Attendant, per hour. Based on one per 75 people.

Security: \$35 per Security Officer, per hour.

PLATED MEALS

Plated Entrees are limited to two (2) entree selections, plus a vegetarian option. Should you choose to add a third option entree, other than a vegetarian option, please add \$5 additional per person. If more than one (1) dessert selection is preferred, please add \$3 additional per person.

FOOD/BEVERAGE PREPARATIONS

For events less than 500 people the hotel will prepare 5% over guarantee.

For events over 500 people the hotel will prepare 3% over guarantee.

Special Dietary Needs: Vegetarian, gluten free, and vegan options are available upon request.

CONSUMING RAW OR UNDERCOOKED FOOD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ROOM RESET FEE

The Hotel reserves the right to charge additional setup fees, starting at \$250, for setups with extraordinary requirements or request for resets within (24) hours of the banquet function(s).



For more information, please contact:

Hilton Raleigh North Hills

Sales and Catering Office

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