



**Hilton**

COCOA BEACH OCEANFRONT

*Catering  
Menus*

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Cocoa Beach, Florida 32931 USA

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# Breakfast Selections

*All buffets require a minimum of 25 people  
Maximum of 90 minutes of service*

*All served with fresh Florida orange juice, Starbucks freshly brewed coffee, decaffeinated coffee & hot tea*

## **THE CONTINENTAL**

Assortment of freshly baked breakfast danishes, croissants, whipped butter, peanut butter, Nutella, and sliced fresh seasonal fruit

*17.00 per person*

## **A QUICK START**

Selection of cereals with milk, sliced fresh seasonal fruit and berries, assortment of freshly baked breakfast danishes, breads, jams, preserves, and whipped butter

*25.00 per person*

## **THE BAGEL STOP**

Assortment of bagels, smoked salmon with crudités, Hilton's famous homemade granola, Greek yogurt, and fresh berries

*26.00 per person*

## **FLORIDA SUNRISE**

Your selection of breakfast sandwich or breakfast burritos:

Egg, ham & cheese on a flaky croissant or English muffin

Breakfast burritos stuffed with potatoes, eggs, and cheese.

Sliced fresh seasonal fruit, assortment of freshly baked breakfast breads, jams, preserves, and whipped butter

*25.00 per person*

## **THE EXECUTIVE**

Assortment of freshly baked breakfast danishes, croissants, jams, preserves, and whipped butter

Steel cut oatmeal and brown sugar. Make your own parfait: Greek yogurt, homemade granola and fresh berries, sliced fresh seasonal fruit

*25.00 per person*

*All food and beverage prices are subject to 7% service charge, 14% gratuity charge and 7% sales tax. Offerings subject to change based on availability.  
If minimums are not met, a \$10 per person charge, subject to applicable fees will be added.*



### **MORNING CALL**

Cage free scrambled eggs

Applewood smoked bacon or pork sausage links

Homemade herbed breakfast potatoes or stone-ground grits

Sliced fresh seasonal fruit display, assortment of breads, butter and preserves

*25.00 per person*

### **SOUTHWESTERN BREAKFAST**

Breakfast burritos with egg, potato, onions, peppers, Monterrey Jack, grilled chorizo sausage and refried beans

Chilaquiles with melted cheese, tomato, green onion, cilantro, queso fresco and pico de gallo

Seasonal sliced fruit and berries, freshly baked breakfast pastries, jams, preserves, and whipped butter

*42.00 per person*

### **HEALTHY START**

Cage free scrambled eggs

Turkey sausage or turkey bacon

Steel cut oatmeal and brown sugar.

Make your own parfait: Greek yogurt, homemade granola and fresh berries

Avocado toast, assortment of breads, butter and preserves, sliced fresh seasonal fruit display

*30.00 per person*

### **COCOA BEACH BUFFET**

Cage free scrambled eggs, apple wood smoked bacon, pork sausage links and breakfast potatoes

Assortment of yogurts and dry cereals

Assortment of breads and breakfast pastries, butter and preserves, sliced fresh seasonal fruit display

*31.00 per person*



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## MORNING ENHANCEMENTS

*To be ordered in conjunction with a breakfast buffet*

### SEASONAL FRESH FRUIT SHOOTERS

Pineapple strawberry, lime & mint  
Orange, ginger & carrot  
Honeydew, avocado & rosemary

*5.00 per person*

### CAGE FREE EGGS - SELECT ONE

Scrambled cage free eggs with chives  
Scrambled egg whites  
Cage free hard-boiled eggs (hot or cold)

*6.00 per person*

### HAND HELD - SELECT ONE

Breakfast Burrito: egg, potato, onions, peppers, cotija cheese  
Croissant Sandwich: egg, cheddar, ham or bacon  
Biscuit Sandwich: egg, cheddar, ham or bacon  
English Muffin Sandwich: egg, American cheese, Canadian bacon

*6.00 per person*

### FROM THE GRIDDLE - SELECT ONE

*Served with butter and warm syrup*  
Classic buttermilk pancakes  
Pan seared cheese blintzes with strawberry sauce  
Assorted fruit crepes  
Belgian waffles  
Cinnamon French toast or almond encrusted French toast

*8.00 per person*

### OATS AND GRANOLA - SELECT ONE

Homemade granola, assorted selection of individual yogurts, or  
Steel cut oatmeal and brown sugar with assortment of dry cereals with milk

*5.00 per person*

### SMOKED SALMON DISPLAY

Cream cheese, boursin spread, capers, red onions, tomato,  
cucumbers and chives, assorted bagel selection

*8.00 per person*

## BREAKFAST ACTION STATIONS

*Chef attendant required @ 150.00 per 75 guests*

*To be ordered in conjunction with a breakfast buffet*

### **OMELET & EGGS TO ORDER**

Breakfast sausage, diced applewood smoked bacon, turkey sausage, diced ham, red onions, red, yellow and green peppers, mushrooms, tomatoes, baby spinach, feta cheese, Monterrey jack, goat cheese

*18.00 per person*



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## PLATED BREAKFAST SELECTIONS

*Minimum of 12 people*

*Maximum of 90 minutes of service*

*All served with freshly baked breakfast pastries, assorted preserves, Nutella and butter  
fresh Florida orange juice, Starbucks freshly brewed coffee, decaffeinated coffee & hot tea*

### **HILTON MORNING**

Farm fresh cage free eggs select one:

Cage free scrambled eggs with chives or Cage free scrambled egg whites

Frittata: choice of eggs and three toppings

Selection of one meat: grilled country ham, pork sausage links, organic chicken apple sausage,  
turkey bacon or applewood smoked bacon

*28.00 per person*

### **FOODIE BREAKFAST**

Traditional egg benedicts: Poached cage free eggs, canadian bacon, hollandaise

Florentine egg benedicts: Toasted English muffins topped with spinach, mushrooms,  
perfectly poached eggs, and a Parmesan cheese hollandaise sauce.

Crab cake benedicts: jumbo lump crab cakes, poached cage free eggs, meyer lemon hollandaise  
Served with red bliss breakfast potatoes and seasonal sliced fresh fruit

*31.00 per person*

### **ALMOND FRENCH CHALLAH TOAST**

Two slices of thick cut challah almond encrusted french toast, served with warm maple syrup

Choice of meat: sausage links, applewood smoked bacon or grilled country ham

*23.00 per person*

### **THE OMELET**

Meat & cheese omelet, breakfast potatoes, sliced seasonal fresh fruit

Choice of meat: sausage links, applewood smoked bacon or grilled country ham

*24.00 per person*



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## BRUNCH SELECTIONS

*All buffets require a minimum of 50 people*

*Maximum of 90 minutes of service*

*All served with fresh Florida orange juice, grapefruit juice, Starbucks freshly brewed coffee, decaffeinated coffee & hot tea*

### **COCOA BEACH BRUNCH**

Mimosa Bar: Prosecco, fresh berries and assorted juices

Seasonal Florida fresh sliced fruits

Chef's selection of breakfast pastries, croissants and muffins served with whipped butter, preserves and marmalade

Fluffy cage free scrambled eggs with chives

Applewood smoked bacon and pork sausage links

Sautéed sliced red bliss potatoes with caramelized onions

Baby field greens with tomato, cucumber, carrots, onions, tomato, bocconcini, fresh basil, red pepper flakes, blue cheese dressing and roasted garlic balsamic vinaigrette

Citrus marinated chicken breast

Roasted asparagus and mango fruit salsa

Penne pasta with leeks, roasted wild mushrooms, corn, tomato and saffron cream sauce

Grilled salmon with roasted corn puree topped with black bean corn salsa

*78.00 per person*

### **THE HILTON BRUNCH**

Mimosa Bar: Prosecco, fresh berries and assorted juices

Seasonal Florida fresh sliced fruits

Chef's selection of breakfast pastries, croissants and muffins served with whipped butter, preserves and marmalade

Fluffy cage free scrambled eggs with chives

Applewood smoked bacon and pork sausage links

Buttermilk pancakes with fresh berries and warm maple syrup

Chopped romaine with parmesan crisps, herb croutons, and caesar dressing

Roasted sweet potato salad with apples, arugula, toasted walnuts, goat cheese and homemade raspberry vinaigrette

Orecchiette pasta with vegetables, parmesan cheese and vodka sauce

Jamaican jerk chicken breast

Citrus marinated teres major

Roasted red bliss potatoes and mango raisin chutney

*84.00 per person*



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# Break Menu Selections

## A LA CARTE SELECTIONS

- Seasonal fruit and berries *10.00 per person*
- Assorted bagels & cream cheese *50.00 per dozen*
- Assorted Fresh baked small cookies *32.00 per dozen*
- Assorted jumbo baked cookies *48.00 per dozen*
- Assorted mini pastries *50.00 per dozen*
- Assorted muffins & danishes *50.00 per dozen*
- Cage free hard-boiled eggs *46.00 per dozen*
- Chocolate chip brownies *48.00 per dozen*
- Chocolate covered strawberries *52.00 per dozen*
- Mixed gourmet nuts (no peanuts) *20.00 per pound*
- Spicy bar snack mix *17.00 per pound*
- Tortilla chips & salsa, pico de gallo *19.00 per pound*
- Assorted bags of kettle chips, pretzels, Smart Popcorn, and gourmet nuts *5.00 each*
- Candy bars *4.00 each*
- Cliff, Granola & KIND Bars *6.00 each*
- Jumbo cinnamon rolls with cream cheese frosting *5.00 each*
- Seasonal whole fruit *4.00 each*
- Warm jumbo soft Bavarian pretzels, beer cheese dip, assorted mustards *14.00 each*
- Yoplait & Chobani assorted yogurts *5.00 each*

## BEVERAGES

- Starbucks regular or decaf coffee *60.00 per gallon*
- Assorted herbal hot tea *60.00 per gallon*
- Florida orange, grapefruit, apple or cranberry juice *48.00 per gallon*
- Homemade lemonade with fresh basil *38.00 per gallon*
- Fresh brewed unsweetened Tazo® iced tea *60.00 per gallon*
- Assorted bottled juices *6.00 each*
- Assorted Coke soft drinks or bottled water *4.00 each*
- Red Bull, regular and sugar-free *7.00 each*
- Naked juices *9.00 each*

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# ALL-DAY BEVERAGE PACKAGES

*Minimum of 12 people*

- **HALF-DAY BEVERAGE PACKAGE**

Up to 4 hours of service - coffee, tea, soda and water

*19.00 per person*

- **FULL-DAY BEVERAGE PACKAGE**

Up to 8 hours of service - coffee, tea, soda and water

*29.00 per person*

## REFRESHMENT BREAK

*Minimum of 25 people.*

*Maximum of 30 minutes of service.*

### TRAIL MIX BAR

Homemade granola, assorted nuts, roasted pumpkin seeds, sunflower seeds, sliced almonds, dried fruits, banana chips, M&M candy, mini pretzels, chocolate chips  
assorted Coca Cola products & bottled waters

*20.00 per person*

### SWEET TOOTH

Chocolate chip cookies, Reese's peanut butter chunk cookies, oatmeal raisin cookies, double fudge brownies, skim & whole milk, Starbucks freshly brewed coffee

*19.00 per person*

### FUEL

Fruit skewers with Greek yogurt,  
Crudité - celery, cucumber, broccoli, green & red pepper with Ranch  
Assorted juices, Starbucks freshly brewed coffee & assorted hot tea

*19.00 per person*

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### **GAME DAY BREAK**

Bavarian large soft pretzel with whole grain dijon mustard and cheddar beer cheese, tortilla chips, pico de gallo, assorted Coca Cola products & bottled waters

*18.00 per person*

### **GELATO TIME**

Select from one of our popular 16 flavors of gelato and sorbets with toppings of chocolate, caramel and raspberry flavored syrups, rainbow sprinkles, chocolate sprinkles, and gummi bears Starbucks freshly brewed coffee & specialty drinks, assorted Coca Cola products

*Valid for a gelato and drink of your choice*

*21.00 per person*

### **CRUNCH BREAK**

Peanut butter, almond butter, Nutella, roasted garlic hummus, crunchy vegetables, carrot, celery, apple wedges, grilled pita flatbread, cinnamon & regular graham crackers

Dairy and non-dairy milks

*19.00 per person*

### **MEDITERRANEAN BREAK**

House made hummus, roasted red pepper, tzatziki, grilled pita bread, marinated assorted olives, Aleppo pepper, fresh basil, buffalo mozzarella, EVO, fried garbanzo beans with truffle sea salt Assorted Coca Cola products & bottled waters

*20.00 per person*

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# Lunch Selections

*All buffets require a minimum of 25 people  
Maximum of 90 minutes of service*

*All lunch buffets include warm rolls & butter, Starbucks freshly brewed coffee, decaffeinated coffee, hot tea, iced tea or lemonade and water*

## **FLORIBBEAN SOUP & SALAD**

Soup of the day, Kona pasta salad and Caribbean potato salad  
Fresh romaine and mixed greens lettuce with assorted toppings & dressings  
Grilled chicken breast in herb sauce and pan seared blackened mahi-mahi

*29.00 per person*

## **HILTON SANDWICH DELUXE**

Homemade red bliss potato salad with bacon  
Creamy cole slaw  
Traditional greek salad  
Assorted wraps & subs  
Chicken curry  
Raisin and walnut salad on mini croissants  
Assortment of deli condiments and assorted cookies

*30.00 per person*

## **BARRIER ISLAND EXPERIENCE**

Field greens and romaine lettuce, heirloom grape tomatoes, shaved asiago cheese, roasted garlic balsamic dressing  
Roasted corn and heirloom tomato salad  
Jerked chicken breast and grilled mahi-mahi with a mango beurre blanc sauce  
Julienne mixed vegetables, sticky rice and fried plantains  
Mini key lime tarts

*38.00 per person*

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## **MINDFUL & HEALTHFUL**

Local crisp lettuce garnished with carrot strings, diced cucumber, heirloom plum tomatoes assorted dressings

Local rock shrimp tossed in pasta salad with Meyer lemon lime vinaigrette

Charbroiled salmon with fresh herbs, grilled lemon

Turkey breast medallions with coconut orange-curry sauce couscous

Julienne mixed vegetables

Fruit Kabobs & green tea

*40.00 per person*

## **SOUTH OF THE BORDER**

Black beans, roasted corn, peppers and cumin salad

Seven layered dip with crisp tortilla chips

Chicken and beef fajitas with flour tortillas and accompaniments

Spanish yellow rice, seasonal vegetables

Churros and tres leche cake

*37.00 per person*

## **CAFÉ ITALIANO**

Caesar salad, pasta salad

Chicken marsala or chicken piccata

Choose one additional item:

Lasagna, ricotta stuffed shells, penne pasta with prosciutto in a creamy rose' sauce or

Herbed tomatoes, Zucchini and squash

Garlic Breadsticks

Tiramisu & NY cheesecake

*38.00 per person*

## **BEACHSIDE BBQ**

Potato salad, homemade potato chips

Fresh Ground Beef Burger Station: assortment of cheeses,

green leaf lettuce, sliced tomatoes, onions, sliced pickles

All Beef Hot Dog Station: mustard, relish, onions, cheese and chili

Assorted condiments, hot dog buns and kaiser rolls

Kickin' baked beans, assorted cookies

*33.00 per person*

*add southern pulled orange-bbq pork for 6.00 per person*

*add grilled chicken breasts 5.00 per person*

*add plant based burgers and cheese 5.00 per person*



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## PLATED LUNCH SELECTIONS

*All lunch entrées include warm rolls & butter, Starbucks freshly brewed coffee, decaffeinated coffee & hot tea, iced tea and water*

*Minimum of 12 people*

*Please choose either a House salad or Caesar salad to compliment your entrée  
Additional 6.00 per person to add a dessert*

### **CURRIED CASHEW CHICKEN SALAD**

Grilled chicken breast with raisins, dried cranberries, celery and cashews tossed with curry aioli and served over fresh Florida greens, with grape tomatoes and cucumber slices or served on a fresh croissant roll as a sandwich

*25.00 per person*

### **HILTON CLUB**

Smoked turkey breast, lto, avocado, bacon, and chipotle aioli served on a hoagie bun with homemade chips

*23.00 per person*

### **PASTA DU JOUR**

Grilled chicken breast with a fresh tomato basil rose sauce

*23.00 per person*

### **CHICKEN MARSALA**

Marinated with fresh herbs and garlic topped with a light Marsala sauce, chef selection starch & vegetable

*33.00 per person*

### **BLACKENED MAHI MAHI**

Fresh local Mahi with tropical fresh fruit salsa, chef selection starch & vegetable

*36.00 per person*

### **TERES MAJOR GRILLED**

Red wine demi glaze, chef selection starch & vegetable

*37.00 per person*

### **GORGONZOLA STUFFED PORTOBELLA**

Grilled zucchini, squash, asparagus, roasted red peppers, red onions, topped with gorgonzola cheese and balsamic glaze

*30.00 per person*



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## BOXED LUNCH SELECTIONS

*All sandwiches come with American cheese, lettuce, tomatoes, onions and condiments whole fresh fruit, bag of chips, chocolate chip cookie, Coca Cola product or bottled water*

*23.00 per person*

*for multiple selections add 4.00 per person*

### **BUILD YOUR OWN**

Select Your Protein: sliced roast beef, sliced ham, sliced turkey, sliced salami  
grilled and roasted vegetables with hummus and tzaki

Select Your Bread: croissant, hoagie, flour tortilla or challah kaiser roll  
(gluten free bread and tortilla available)

## CHEF INSPIRED BOXED LUNCH SELECTIONS

*25.00 per person*

*for multiple selections add 4.00 per person*

### **PASTRAMI & SWISS CHEESE**

Sauerkraut, lettuce, pickles alfalfa sprouts, Louie dressing on a challah roll

### **ITALIAN SUBMARINE**

Capicola, salami, pepperoni, provolone, thinly sliced lettuce, tomato, red onion, dijonnaise on a hoagie roll

### **MAPLE GLAZED TAVERN HAM**

Aged cheddar, spicy bacon jam, alfalfa and crispy shallots on a hoagie roll

### **ALBACORE TUNA & SULTANAS**

White raisins, shallot and celery mixed with a dijonnaise, mixed greens,  
alfalfa sprouts, white cheddar in a sun-dried tomato wrap

### **GRILLED PORTOBELLA AND GOAT CHEESE**

Charred vegetables, spring mix, pickled red onions,  
chipotle aioli, wrapped in a sundried tomato wrap

### **CASHEW CHICKEN SALAD**

Grilled chicken breast with raisins, dried cranberries,  
celery and cashews tossed in a curry aioli, served over  
fresh Florida greens with grape tomatoes & thin cucumber slices



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# Dinner Buffet Selections

*All buffets require a minimum of 25 people  
Maximum of 90 minutes of service*

*All dinner buffets include warm rolls & butter, Starbucks freshly brewed coffee,  
decaffeinated coffee & hot tea, iced tea or lemonade and water*

## **HILTON STANDARD**

Mixed greens with assorted dressings and toppings  
Grilled teres major steak served with au jus, onions and sautéed mushrooms  
Herb roasted chicken breast with Meyer lemon beurre blanc  
Broiled salmon with garlic and lemon creamy polenta  
Steamed broccolini and carrot obliques  
Chocolate crusted key lime pie

*50.00 per person*

## **CAFÉ ITALIANO**

Antipasto salad, traditional italian caesar salad  
Chicken piccata  
Parmesan crusted herbed mahi served with a roasted red pepper coulis  
Herbed roasted pork loin with marsala sauce  
Penne Pasta with marinara sauce  
Saffron rice, broccolini in evoo and thinly sliced garlic  
New York style cheesecake and tiramisu cake

*56.00 per person*

## **PANDA EXPRESS**

Selection of fresh greens with assorted toppings and dressings  
Bourbon chicken, Szechuan beef and steamed rice  
Stir fry action station with soy dipping sauce  
Shrimp, steamed vegetables in mirin and chilli sauce  
Vegetable egg rolls  
Assorted petit fours & fortune cookies

*50.00 per person ~ 150.00 attendant fee included*

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## **SANTE**

Mixed greens with cherry tomatoes, pickled red onions, goat cheese and sherry shallot vinaigrette

Chicken in meuniere sauce

Poached salmon with fresh lemon dill crème sauce

Beef burgundy with wild mushrooms

Crushed fingerling potatoes with smoked paprika

Creamy risotto, roasted vegetables ratatouille

Assorted petit fours

*55.00 per person*

## **MEXICALI**

Charred corn and black bean salsa

Romaine, onions, tomatoes, cheddar, tortilla strips with a southwestern ranch

Slow cooked pork carnitas with pork jus

Chicken fajitas with bell peppers and onions

Grilled marinated mahi in a tomatillo cilantro crème sauce

Cilantro lime jasmine rice, spanish onions, crema, cotija cheese, guacamole, fresh pico de gallo

Flour tortillas

Tres leche sponge cake with whipped cream cinnamon churros

*48.00 per person*

## **ISLANDER COOKOUT**

Tropical fresh cut fruits, peel & eat shrimp cocktail, kona pasta salad

Spinach salad with toasted almonds, sliced strawberries, mandarin oranges, red onions, and honey-lime poppy seed dressing

Macadamia crusted pork loin

Grilled mahi with mango beurre blanc and fruit salsa

Sautéed chicken with jerk seasoning

Fried sweet plantains, coconut rice, julienned vegetable stir fry

Coconut cake and key lime pie

*52.00 per person*



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# Plated Dinner Selections

*Minimum of 12 people per selection unless otherwise noted*

*Maximum of 90 minutes of service*

*All dinner entrées include warm rolls & butter, plated dessert, Starbucks freshly brewed coffee, decaffeinated coffee & hot tea, iced tea and water*

*Please choose either a House salad or Caesar salad to compliment your entrée*

## **PASTA DU JOUR**

Penne Pasta served with chicken breast, wild red shrimp, asparagus tips and fresh tomato in a light alfredo sauce

*36.00 per person*

## **SEARED HERB CHICKEN**

Herb cream sauce, chef's selection of starch and vegetable

*44.00 per person*

## **CARMELIZED NEW YORK STRIP**

Beef bordelaise, chef's selection of starch and vegetable

*56.00 per person*

## **DIJON GREMOLATA CHICKEN**

Herb crusted chicken breast with dijon mustard, white wine, herbs & panko bread crumbs in a roasted chicken au jus, chef's selection of starch and vegetable

*48.00 per person*

## **DIVER SEARED SEA SCALLOPS**

Red pepper coulis, chef's selection of starch and vegetable

*60.00 per person*

## **GRILLED CHILI RUBBED SALMON**

Ancho chili bbq sauce, chef's selection of starch and vegetable

*50.00 per person*



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### **BASTED FILET MIGNON**

Porcini bordelaise, chef's selection of starch and vegetable

*62.00 per person*

### **PRAWNS STUFFED WITH CRAB CAKE**

Meyer lemon beurre blanc-pina colada drizzle, chef's selection of starch and vegetable

*53.00 per person*

### **GRILLED FLORIDA GROUPER**

Mango beurre blanc, chef's selection of starch and vegetable

*58.00 per person*

### **CHICKEN MARSALA**

Marsala wine sauce, chef's selection of starch and vegetable

*40.00 per person*

### **ROSEMARY RUBBED PRIME RIB**

*Minimum of 8 orders per Prime Rib*

Herb encrusted certified black angus prime rib,  
horseradish crème fraiche, chef's selection of starch and vegetable

*50.00 per person*

### **ORIENTAL VEGAN**

Stir fry vegetables sautéed with teriyaki marinated fried tofu  
and napa cabbage served on sticky rice

*40.00 per person*

### **SAGE RUBBED PORK TENDERLOIN**

Caramelized onion and mango chutney, chef's selection of starch and vegetable

*42.00 per person*

### **GORGONZOLA STUFFED PORTOBELLA**

*Vegetarian*

Zucchini, asparagus, red pepper, yellow squash,  
gorgonzola, balsamic glaze, basmati rice

*40.00 per person*



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# Duet Dinner Entrée Selections

All dinner entrées include warm rolls & butter, chef selection starch and vegetable, plated dessert, Starbucks freshly brewed coffee, decaffeinated coffee & hot tea, iced tea and water

Please choose either a house salad or Caesar salad to compliment your entrée

## **GRILLED CHICKEN BREAST & CARMELIZED NEW YORK STRIP**

*68.00 per person*

## **BACON WRAPPED TENDERLOIN & JUMBO SEA SCALLOPS**

Beef bordelaise and roasted corn puree

*70.00 per person*

## **CARMELIZED NEW YORK STRIP & SEARED CRABCAKE**

Bordelaise sauce and cajun remoulade

*68.00 per person*

## **GRILLED TERES MAJOR & LEMON BROILED SALMON**

Beef bordelaise and lobster sauce

*62.00 per person*

## **SEARED AND BASTED TENDERLOIN & BUTTER POACHED LOBSTER TAIL**

Porcini bordelaise, bearnaise

*market price per person*

## **GRILLED CHICKEN BREAST & BUTTER POACHED SHRIMP**

Parsnip mousseline with a sage and bacon butter

*65.00 per person*



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# Dessert

*choose one*

KEY LIME PIE

CHOCOLATE CAKE

NEW YORK CHEESE CAKE

## **UPGRADED DESSERT OPTIONS**

*6.00 per person*

CHOCOLATE FONDANT

CHOCOLATE TEMPTATION

GLUTEN FREE CHOCOLATE

LIMONCELLO RASPBERRY

LIMONCELLO MASCARPONE

RICOTTA AND PISTACHIO

RED VELVET

MANGO PASSION FINGER CAKE

KEY LIME CHEESECAKE

TIRAMISU

MAJESTIC PETITS FOURS (2 pc)

SHOOTERS (2 pc)



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# Hors D'oeuvres Selections

## HOT HORS D'OEUVRES

50 pieces per order

Assorted mini quiche	150.00
Bangkok chicken wings	250.00
Beef wellington	250.00
Chicken meatball with honey sriracha	225.00
Chicken or beef mini kabobs with peppers and onions	210.00
Coconut shrimp with pina colada dipping sauce	200.00
Gorgonzola mini meatballs	175.00
Key West conch fritters with cajun remoulade	180.00
Mediterranean bruschetta	175.00
Mushrooms stuffed italian sausage	185.00
Sea scallops wrapped smoked applewood bacon	280.00
Skewered shrimp with roasted garlic butter	265.00
Southwest bbq pulled pork bites	150.00
Spanakopita	145.00
Spinach and blue cheese stuffed mushrooms	170.00
Vegetable spring roll with soy sauce	195.00
Grilled brussel sprout skewer with a chili honey <i>Vegetarian or Vegan</i>	150.00
Tempura buffalo cauliflower <i>Vegetarian or Vegan</i>	150.00



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## COLD HORS D'OEUVRES

*50 pieces per order*

Antipasto skewer	175.00
Asparagus wrapped with prosciutto	175.00
Fruit brochettes with poppy seed yogurt dip	150.00
Jumbo shrimp cocktail	225.00
Mini tuna poke cup	250.00
Scallop and jumbo lump ceviche	250.00
Sesame encrusted ahi tuna bites on cucumber	175.00
Chickpea bruschetta with sundried tomato on crostini <i>Vegetarian or Vegan</i>	150.00
Green pea and a coconut spread, strawberry, mint on crostini <i>Vegetarian or Vegan</i>	150.00
Sweet potato crisp with an avocado tartar <i>Vegetarian or Vegan</i>	150.00
Vegan tzatziki, dill, cherry tomato on a cucumber crisp <i>Vegetarian or Vegan</i>	150.00

## RECEPTION DISPLAYS

*Minimum of 25 people*

### **SHRIMP APERTIF**

Prawns poached in aromatics, lemon and cocktail sauce

*5.00 per piece*

### **CHARCUTRIE**

Deli sliced cured meats, pate, wild game terrine pickled veggies, jams, Italian breads, crackers and crostini

*18.00 per person*

### **CRUDITE**

Chef prepared vegetables and artichoke dip with ranch and bleu cheese dips

*12.00 per person*



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### **SESAME TUNA**

Sushi grade tuna thinly sliced on a cucumber slice topped with pickled ginger and wasabi aioli

*7.00 per piece*

### **CHEESE CART**

Display of imported and domestic cheese wedges, fresh berries, jams, artisan bread and gourmet crackers

*11.00 per person*

### **TROPICAL PARADISE**

Seasonal fruit, strawberries, whipped cream, and assorted nuts

*12.00 per person, add chocolate fondue - additional 5.00 per person*

### **ANTIPASTI ITALIANO**

Italian meats and cheeses, artichokes, roasted peppers, grilled vegetables, sun dried tomatoes, kalamata olives, pepperoncini, assorted italian breads

*15.00 per person*

### **OCEAN DELIGHT**

Shrimp, oysters on the half shell, cracked stone crab claws, scallop and crab ceviche, ahi tuna poke cups, cocktail sauce, remoulade and lemon wedges

*38.00 per person*

*Add caviar and blini with creme fraiche - 12.00 per person*

*Add Florida stone crab claws (in season Oct through May) - market price per pound*

*Add Florida lobster tails - 24.00 per person*



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## HANDCARVED SPECIALTIES

*One chef per carved item - per 75 guests @ 150.00 per chef*

### **BASTED ROAST OF WHOLE TURKEY**

Cranberry sauce, turkey gravy, dinner rolls

*11.00 per person*

### **SMOKED BONE IN HAM HOCK**

Infused with a cinnamon, cherry & pineapple juice

*13.00 per person*

### **HERBED TOP ROUND OF BEEF**

Herb encrusted top round with horseradish cream, au jus and dinner rolls

*15.00 per person*

### **CARMELIZED NEW YORK STRIP**

Marinated certified angus beef grilled strip loin, mango and onion chutney, dinner rolls

*26.00 per person*

### **ROAST PRIME RIB OF BEEF**

Horseradish cream, au jus, dinner rolls

*20.00 per person*

### **SAGE RUBBED PORK LOIN**

Apple cider demi, dinner rolls

*12.00 per person*



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## ACTION STATIONS

*One chef required at each action station @ 150.00 per chef*

### **PASTA DU JOUR**

Penne and fusilli pasta with creamy alfredo and marinara sauce  
an array of chef's vegetables, garlic sticks

*18.00 per person*

### **ENHANCEMENTS**

*Chicken - 9.00 per person*

*Shrimp - 10.00 per person*

*Shrimp & chicken - 18.00 per person*

*Shrimp scampi - 24.00 per person*

### **MAC & CHEESE HEAVEN**

Country ham and white cheddar, Florida rock shrimp and fontina  
Wild mushroom and gruyere cheese, lobster and triple crème brie  
toasted gremolata bread crumbs, crispy shallots and truffle oil

*28.00 per person*

### **VEGAN STIR FRY**

Grilled marinated tofu tossed in a thai peanut sauce  
Chefs selection of heirloom vegetables, snow peas and bean sprouts,  
Cardamom mirin sticky jasmine rice, soy, sesame, chili, fish sauce,  
Cilantro and scallions added by request

*18.00 per person*

### **SMASHED MARTINI BAR**

Mashed gold yukon potatoes with bacon bits, whipped butter, chive straws,  
cheddar cheese and sour cream served in a martini glass

*18.00 per person, add chicken - additional 6.00 per person*

### **MEXICAN STREET FAIR**

Carne asada, pollo asada, and carnitas  
Mini corn tortillas, chopped spanish onions and cilantro  
Molcajete house made salsa and tomatillo salsa  
Bacon wrapped hot dogs with sautéed bell peppers and onions

*27.00 per person*

*All food and beverage prices are subject to 7% service charge, 14% gratuity charge  
and 7% sales tax. Offerings subject to change based on availability.  
If minimums are not met, a \$10 per person charge, subject to applicable fees, will be charged.*



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# Beverage Bar Tiers

ALL BARS REQUIRE ONE BARTENDER

*100.00 per bartender - per 75 guest  
bar minimums apply*

## BLUE BAR

### SPIRITS

Smirnoff Vodka | New Amsterdam Gin | Cruzan White Rum | Sauza Blue Silver Tequila  
Jim Beam Bourbon | Cutty Sark Scotch | Seagram's 7 Blended Whiskey

### HOUSE WINES

Prosecco | Chardonnay | Cabernet Sauvignon

### DOMESTIC & IMPORTED BEER

Budweiser | Budweiser Light | Miller Lite | Corona Extra | Heineken Lager

## GOLD BAR

### SPIRITS

Tito's Vodka | Tanqueray Gin  
Jose Cuervo Tequila | Bacardi Silver Rum  
Jack Daniels Bourbon  
Dewar's White Label Scotch  
Canadian Club Whiskey

### HOUSE WINES

Prosecco | Chardonnay | Cabernet Sauvignon

### DOMESTIC & IMPORTED BEER

Budweiser | Budweiser Light | Miller Lite  
Corona Extra | Heineken Lager | Blue Moon

## DIAMOND BAR

### SPIRITS

Grey Goose Vodka | Bombay Sapphire Gin  
Captain Morgan Spiced Rum | 1800 Tequila  
Knob Creek Bourbon | Crown Royal Blend  
Johnnie Walker Black Label Scotch

### WINES

Mionetto Prosecco  
Wente Morning Fog Chardonnay  
Robert Mondavi Cabernet Sauvignon

### DOMESTIC & IMPORTED BEER

Budweiser | Budweiser Light | Miller Lite  
Corona Extra | Heineken Lager  
Blue Moon Local IPA | White Claw



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and 7% sales tax. Offerings subject to change based on availability.*

# Bar Packages

ALL BARS REQUIRE ONE BARTENDER

*100.00 per bartender - per 75 guest  
bar minimums apply*

## DIAMOND BAR TIER

Diamond Cocktails, Diamond Wine Service, Diamond Domestic, Craft, and Imported Beers, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks

*1 hour - 26.00 per person  
each additional hour - 14.00 per person*

## GOLD BAR TIER

Gold Cocktails, Gold Wine Service, Gold Domestic and Imported Beers, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks

*1 hour - 24.00 per person  
each additional hour - 12.00 per person*

## BLUE BAR TIER

Blue Cocktails, Blue Wine Service, Blue Domestic and Imported Beers, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks

*1 hour - 21.00 per person  
each additional hour - 10.00 per person*

## BEER & WINE PACKAGE

Domestic and Imported Beers, Blue Wine, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks

*1 hour - 18.00 per person  
each additional hour - 9.00 per person*

# Hosted Bar

ALL BARS REQUIRE ONE BARTENDER

*100.00 per bartender - per 75 guest  
bar minimums apply*

## **DIAMOND COCKTAILS**

*11.50 per drink*

## **GOLD COCKTAILS**

*10.50 per drink*

## **BLUE COCKTAILS**

*9.00 per drink*

## **HOUSE WINE**

*10.00 per glass*

## **IMPORTED BEER**

*6.00 per bottle*

## **DOMESTIC BEER**

*5.00 per bottle*

## **DIAMOND CRAFT BEERS**

*7.50 per bottle*

## **ASSORTED COCA COLA SOFT DRINKS**

*4.00 each*



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