



Hilton

COCOA BEACH OCEANFRONT

*Catering
Menus*

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Cocoa Beach, Florida 32931 USA

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[Instagram](#) | [Hilton Cocoa Beach](#) | [Facebook](#) | [Twitter](#)

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



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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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COCOA BEACH OCEANFRONT

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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COCOA BEACH OCEANFRONT

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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COCOA BEACH OCEANFRONT

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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COCOA BEACH OCEANFRONT

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.*

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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COCOA BEACH OCEANFRONT

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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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