

BANQUET MENUS

Pricing is subject to a 7% House Charge, a 15% Staff Charge and 9.75% applicable tax.

All taxes and fees are subject to change without notice. Estimate does not include potential fees including Add-ons Bartender, and set-up fees. Further breakdown of fees when required by certain states/locations will be noted on your Event Orders.

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

BREAKFAST

PRICED PER PERSON

Light & Fresh \$29

Add-ons

CHOOSE 4	Frittata Bites	\$4
Yogurt Parfait	Waffles with Berries	\$4
Steel Cut Oats, Agave syrup, Berries	Scrambled Eggs	\$4
Fruit Board	Bacon	\$4
Muffins	Sausage	\$4
Croissants	Breakfast Sandwich	\$8
Biscuits, Jam&Butter	(egg, cheese, tomato, arugula, chipot	:le aioli)

The Centro Breakfast \$36

CHOOSE 6

Home Fries

Scrambled Eggs

Bacon

Sausage

Breakfast Burritos (bacon/sausage, egg & cheese), or (potatoes, egg & cheese),

Toast, Jam, Butter (sourdough & wheat)

Yogurt Parfait

Steel Cut Oats, Agave Syrup, Berries

Fruit Board

Muffins

BREAKFAST PRICED PER PERSON

Brunch \$39

CHOOSE 5

Yogurt Parfait Fruit Board

Avocado Toast Bites

Mini Bagels & Lox

Frittata Bites (eggs, bell peppers, mushrooms, spinach, green onions, bacon)

Breakfast Sliders (scrambled egg, bacon, american cheese, hawaiian roll)

House made Brownies

Assorted Cookies chocolate chip, oatmeal, peanut butter

Seasonal Breakfast Pastry





Healthy Break \$20 CHOOSE 3

Pita chips, Guacamole, Tzatziki
Hummus, Crudité, Pita
Overnight Oats, Chia seeds, Berries
Fruit Board

Snack Attack \$27 CHOOSE 4

Deli Pinwheels

Corn Tortilla Chips, Queso, Salsa

Charcuterie Skewers

Fruit Board

Brownie Bites or Cookies (chocolate chip cookie)

A la carte

Popcorn	\$2
Chips	\$4
Granola Bars	\$3
Trail Mix	\$4
Candy Bars	\$4
House made Brownies (per dozen)	\$25
Cookies (per dozen) chocolate chip, oatmeal, peanut butter (choose 1)	\$25

Beverages

Freshly brewed Coffee,Decaf (per gallon)	\$75
Hot Tea (per gallon)	\$50
Orange, Cranberry, Apple Juice (per Liter)	\$25
Iced Tea, Lemonade (per Liter)	\$25
Sparkling Mineral Water	\$5
Iced Tea	\$5
Assorted Soft Drinks	\$4
Bottled Water	\$3



Lunch Buffet \$50

SALAD - CHOOSE 1

Caesar

Caprese

Seasonal Mixed Greens

Garden Greens

ENTREE - CHOOSE 2

Chicken Marsala

Flat iron with demi-glace

Salmon with Pesto

Pasta Primavera

SIDES - CHOOSE 2

Roasted Zucchini

Herb Roasted Carrots

Roasted Fingerling Potatoes

Jasmine rice with Chickpeas and Carrots

DESSERT - CHOOSE 1

Seasonal Pastry

Cinnamon dusted Churros

House made Brownies

Assorted Cookies



Fajita Bar \$45

SALAD - CHOOSE 1

Caesar Garden Greens

PROTEIN- CHOOSE 2

Carne Asada
Chicken al pastor
Pulled Pork

SIDES

Flour Tortillas

Black Beans

Grilled Onions & Peppers

Lettuce, Tomato, Cheddar

Cheese, Sour Cream

Guacamole, Salsa

DESSERT - CHOOSE 1

Cinnamon dusted Churros

House made Brownies

Assorted Cookies



Quick & Easy Buffet \$35

Includes Assorted Chips and Cookies

SALAD - CHOOSE 1

Caesar

Caprese

Garden Greens

SANDWICHES & WRAPS - CHOOSE 2

Deli Sandwich (turkey or roast beef)

Falafel in Pita

Chicken Salad Wrap

Caprese Wrap

Boxed Lunch \$26

Includes Assorted Chips, Cookie, and Bottled water
CHOOSE 2

Deli Sandwich (turkey or roast beef)

Falafel in Pita

Chicken Salad Wrap

Caprese Wrap

HORS D'OEUVRES

MINIMUM 50 PIECES EACH

\$4 each

Deviled Eggs
Caprese Skewers
Three Cheese Arancini
Smoked Salmon Crostini
Seasonal Flatbread Bites
Nashville Hot Chicken

Charcuterie Skewer

Honey Sriracha Chicken Meatball

Spinach Spanakopita

Mini Quiche Cheese & Bacon

Pulled Pork Crostini

Vegan Falafel

\$6 each

Crab Cake
Coconut Shrimp
Chicken Skewer
Beef Skewer
Artichoke Beignet
Chicken Quesadilla Cone

Bacon Wrapped Scallop
Cuban Cigar Spring Roll
Peking Duck Roll
Mini Beef Wellington
Fried Chicken Slider
Classic Cheese Slider





Dinner Buffet \$65

ENTREE - CHOOSE2

Herb Roasted Chicken

Chicken Marsala

Salmon with Pesto

Flat iron with demi-glace

Pasta Primavera

SIDES - CHOOSE 2

Asparagus

Roasted Zucchini

Herb Roasted Carrots

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Eggplant Parmesan Jasmine Rice with Chickpeas and Carrots

DESSERT - CHOOSE 2

Petit Assorted Cheesecakes Signature Assorted Macarons Mini Dessert Cups Mini Assorted French Patisseries





Tour of Italy Buffet \$60

SALAD- CHOOSE 1

Caesar

Caprese

PASTA - CHOOSE 2

Penne

Fettuccini

Gnocchi

Spinach and Cheese Ravioli

Lasagna

with Bolognese Sauce

SAUCE - CHOOSE 2

Alfredo

Bolognese

Pesto

Pomodoro

PROTEIN - CHOOSE 2

Herb Roasted Chicken

Short rib

Salmon

Shrimp (add \$2)

DESSERT - CHOOSE 2

Tiramisu

Raspberry Cheesecake Bites

Traditional Petit Fours

Black & White Petit Fours



Well Spirits & Cocktails \$16

Premium Spirits & Cocktails \$18-\$20

House Wine (red & white) \$15

Premium Wine (red & white) please inquire

Prosecco \$15

Sparkling Wine \$18

Bottled Beer \$7-\$9

Sparkling Mineral Water \$5

Assorted Soft Drinks \$4

Bottled Water \$3

Tejava \$5

Wine by the Bottle available - Please inquire



\$175 BARTENDER FEE APPLIES FOR A PRIVATE BAR \$30 CORKAGE PER 750 ML