

Hilton Cocoa Beach Oceanfront



HILTON COCOA BEACH OCEANFRONT

Group Dinner Menus

Above prices are plus 21% Service Charge and 6% Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Hilton Cocoa Beach Oceanfront

PLATED DINNERS

*Dinners are served with a Salad, Entrée and Dessert
Dinner Rolls Upon Request*

FIRST COURSE-CHOOSE ONE

Conch Fritters and Spicy Salsa
Lobster Bisque
Hilton House Salad
Petite Caesar Salad
Non-Traditional Caprese Salad
Baby Arugula, with Bleu Cheese, Oranges, Candied Pecans and Raspberry Vinaigrette Dressing

ENTRÉE – CHOOSE ONE

Noodle Pasta served with Chicken Breast Strips, Asparagus Tips and Fresh Tomato in a light Alfredo Sauce
\$28 per person

Pan Roasted Chicken Breast served with Honey Mustard and Balsamic Glaze,
Rosemary Roasted Potatoes and Baby Vegetables
\$28 per person

Roasted Chicken Breast filled with Boursin Cheese, Bacon and Herbs Served with Risotto,
Roasted Peppers Sauce and Julienne Primavera Vegetables
\$34 per person

Roasted Jerk Pork Loin served with Sweet Plantain and Bleu Cheese Risotto, Baby Peppers
and Dark Rum Sauce
\$32 per person

New York Strip Loin Steak served with Garlic Mashed Potatoes, Brandied Peppercorn Sauce
and Baby Vegetables
\$38.00 per person

Grilled Chili Rubbed Salmon served with Ancho BBQ Sauce, Garlic Roasted Potatoes,
Asparagus, Baby Carrots and Fried Onions
\$36 per person

Key West Snapper served with Purple Potatoes in a Tomato Champagne Sauce, served with Baby Vegetables
\$42 per person

Delmonico Pepper Crusted Steak served with Potato Terrine, Marsala Sauce and an array of Vegetables
\$54 per person

Lime Crusted Grouper served with Saffron Cream Sauce, Roasted Pepper Risotto, Baby Broccoli,
and Noodle Carrots
\$40 per person

Above prices are plus 21% Service Charge and 6% Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Hilton Cocoa Beach Oceanfront

PLATED DINNERS (CONTINUED)

ENTRÉE – CHOOSE ONE

Tenderloin of Beef served with Couscous Rice Pilaf, Cinnamon Porto Sauce and Crispy Onions
\$48 per person

Beef Tornado filled with Candied Pecans and Boursin Cheese served with Turned Potatoes, Baby Vegetables and Beef Au jus
\$52 per person

DESSERTS – CHOOSE ONE

Key Lime Pie
White Chocolate Mousse and Fresh Berries
New York Cheese Cake with Caramel Sauce
Chocolate Decadent Cake
Tiramisu Cake
Carrot Cake

Dinner Rolls and Butter Included Upon Request
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

SPECIALTY DINNERS

*Dinners are served with a Salad, Entrée and Dessert
Plated Dinners include same appetizer, same entrée and same dessert for group*

FIRST COURSE-CHOOSE ONE

Conch Fritters and Spicy Salsa
Lobster Bisque
Hilton House Salad
Petit Caesar Salad
None Traditional Caprice Salad
Baby Arugula, with Bleu Cheese, Oranges, Candied Pecans and Raspberry Vinaigrette Dressing

ENTRÉE – CHOOSE ONE

Noodle Pasta served with Chicken Breast Strips and Shrimp, Asparagus Tips and fresh Tomato in a light Alfredo Sauce
\$36 per person

Pan Roasted Chicken Breast, Grilled Mahi served with Honey Mustard and Balsamic Glaze, Rosemary Roasted Potatoes and Baby Vegetables
\$38 per person

Roasted Chicken Breast filled with Crabmeat Boursin Cheese, Bacon and Herbs Served with Risotto, Roasted Peppers Sauce and Julienne Primavera Vegetables
\$42 per person

Above prices are plus 21% Service Charge and 6% Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Hilton Cocoa Beach Oceanfront

SPECIALTY DINNERS (CONTINUED)

ENTRÉE – CHOOSE ONE

Roasted Jerk Pork Loin and Tequila Cilantro Shrimp served with Sweet Plantain and Bleu Cheese Risotto, Baby Peppers and Dark Rum Sauce

\$44 per person

New York Strip Loin Steak and Grilled BBQ Chili Rubbed Salmon with Garlic Mashed Potatoes, Brandied Peppercorn Sauce and Baby Vegetables

\$55 per person

Chili Rubbed Salmon and Garlic Roasted Chicken Breast Served with Ancho BBQ Sauce, Garlic Roasted Potato, Asparagus and Baby Carrots and Fried Onions

\$48 per person

Beef Tornado filled with Salmon Mousse served with Turned Potatoes, Baby Vegetables and Beef Au Jus

\$52 per person

DESSERTS – CHOOSE ONE

Key Lime Pie
White Chocolate Mousse and Fresh Berries
New York Cheese Cake with Caramel Sauce
Chocolate Decadent Cake
Tiramisu Cake
Carrot Cake
Cappuccino Cake

GALA PLATED DINNERS

THE QUEEN ELIZABETH

Traditional Caesar Salad in a Parmesan Cup

Tenderloin of Beef with Cognac and Green Peppercorn Demi-glaze
Roasted Red Bliss Potatoes
Baby Vegetables

Mousse Duo Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

\$60 per person

KING PHILLIP'S PRIDE

Wild Lobster Bisque

Baby Field Greens with Brie, Pecans and Raspberry Vinaigrette

Grilled Filet Mignon with Seasonal Vegetables and Roasted Potatoes

Key Lime Mousse in a Chocolate Tulip
Freshly Brewed Coffee, Decaffeinated Coffee, Tea

\$65 per person

Above prices are plus 21% Service Charge and 6% Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Hilton Cocoa Beach Oceanfront

GALA PLATED DINNERS (CONTINUED)

LOST HILTON HARBOR DUO

Gulf Shrimp served with Papaya Salad
Lemon Sorbet

Grilled 4 oz. Filet Mignon with a Merlot Sauce and Grilled Salmon served with Chive Blanc Sauce
Seasonal Vegetables and Roasted Potatoes

Chocolate Cup filled with Raspberry Mousse, served with Raspberry Coulis and Fresh Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$70 per person

FLORIDA MEDALLIONS

Chilled Florida Lobster on a Bed of Greens with Chipotle Aioli,
Mango Sorbet

Medallions of Beef and Veal Loin served with an Herb Essence Red Wine Sauce
Couscous and Seasonal Vegetables

Petit Fours

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$82 per person

*Above prices are plus 21% Service Charge and 6% Tax
Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.*

Hilton Cocoa Beach Oceanfront

DINNER BUFFETS

PIZZA BOUNTY

Traditional Caesar Salad
Bruschette Station~
Roasted Red Peppers, Sliced Grilled Zucchini, Yellow Squash and
Portobello Mushrooms on Baguettes

Fried Eggplant Lasagna
Baked Ziti
Fussili Chicken Alfredo Casserole
Cheese Pizza
Pepperoni Pizza
Vegetable Supreme Pizza

Garlic Bread Sticks

Cappuccino Cake
Mini Canolis

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$38 per person

OCEANFRONT BUFFET

Mixed Greens with assorted Dressings and Toppings
Marinated Tomatoes, Bermuda Onions and Cucumbers in an Indian Yogurt Sauce
Grilled Beef Steak served with Au Jus, Onions and Sliced Mushrooms

Herb Roasted Chicken Breast with Rosemary

Orange BBQ Salmon Filet

Wild Rice Pilaf

Steamed Buttered Broccoli and Baby Carrots

Chocolate Crusted Key Lime Pie

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$40 per person

*Above prices are plus 21% Service Charge and 6% Tax
Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.*

Hilton Cocoa Beach Oceanfront

THE SURF CRASH

SALAD BAR

Mix of Baby Greens, Tomatoes, Cucumbers, Bermuda Onions, Croutons, Black Olives
Red Potato Salad Dressed with Chives and Apple Wood Smoked Bacon
Pasta Salad with Cucumbers and Tomatoes in a Creamy Balsamic Glaze

FROM THE GRILL

Roasted Garlic Chicken in Creamy Rosemary Sauce
Grilled Churrasco, Sautéed Spanish Onion and Chimichurri Sauce
Sautéed Mahi in a Fresh Fruit Salsa
Roasted Quartered Potatoes
Corn on the Cob

CARIBBEAN STATION

Carved Whole Roasted Jerk Marinated Pork Loin served with
Cuban Bread with Mustard Cheese and Pickles

DESSERT

Pineapple Upside Down Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

\$42 per person

ALL OUT BBQ

SALADS

Mixed Romaine Lettuce with Shredded Jack Cheese, Bermuda Onion Rings,
Homemade Croutons and Ranch Dressing
Pasta Salad with Creamy Balsamic Glaze and Baby Shrimp
Tomato and Cucumber Salad
Creamy Cole Slaw

FROM THE GRILL

BBQ Chicken Breast
BBQ Ribs
Grilled Salmon Steaks
Grilled Churrasco with Onions
BBQ Baked Beans
Corn on the Cob
Green Beans with Carrots
Baked Potatoes with Sour Cream, Butter Chips, and Cheddar Cheese

DESSERT

Peach Cobbler
Tres Leches Rum Cake

\$48 per person

Above prices are plus 21% Service Charge and 6% Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hilton Cocoa Beach Oceanfront

DINNER BUFFETS

TOUR OF ITALY

Antipasto Salad
Orzo Pasta Salad
Grilled Vegetables in Balsamic Glaze
Caesar Salad Display

Roasted Parmesan Chicken Breast
Sirloin Medallion in Marsala Sauce
Lemon Broiled Flounder stuffed with Crabmeat
Veal Scaloppini served with Mushroom Ragout

Saffron Risotto Rice
Asparagus and Noodle Carrots

DESSERT

Amaretto Chocolate Fondue
Cubed Fresh Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$50 per person

LA PLAYA DEL SOL

Taco Salad Bar
Cheddar Cheese, Fried Corn Tortillas, Onions, Slice Jalapenos, Diced Tomatoes, Black Olives
Corn and Black Bean Salad

Roasted Piquillo Chicken
Ground Beef and Salsa
Grilled Tequila Mahi

Mexican Rice
Flour Tortilla and Taco Shells
Refried Beans

DESSERT

Crustos with Whipped Cream
Cinnamon Churros

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$36 per person

*Above prices are plus 21% Service Charge and 6% Tax
Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.*

Hilton Cocoa Beach Oceanfront

TASTES OF THE WORLD

Antipasto Display with Cheeses, Olives, Cured Meats and Grilled Vegetables
Beefsteak Tomatoes, Fresh Mozzarella, Basil Leaves and Balsamic Vinaigrette
Served with Baguette Slices

Italian Sausage and Peppers
Sliced Mojo Pork served with Sweet Fried Plantains
Buffalo Chicken Wings Served with Bleu Cheese
Grilled Creole Mahi

BAKED POTATO STATION

Sour Cream, Cheddar Cheese, Butter Chips, Chives and Bacon

DESSERT

German Apple Pie
Chocolate Bread Pudding

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$65 per person

ADD AN INTERNATIONAL ACTION STATION

PASTA STATION

Linguine and Penne with Creamy Alfredo
and Marinara Sauce
\$10 per person

STIR FRY STATION

Seafood	\$21 per person
Pork, Chicken or Beef	\$18 per person

Stations include Steamed Rice, Soy Dipping Sauce, Chinese Vegetables and Chili Sauce

Attending Chef's Station or Carver's fee ~ \$80 (Maximum 2 hours)

*Above prices are plus 21% Service Charge and 6% Tax
Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.*

Hilton Cocoa Beach Oceanfront

CARIBBEAN CRUISE

Seafood Chowder
Mixed Field Greens with assorted Dressings
Caribbean Cole Slaw
Three Bean Salad

Captain Morgan's Spiced Roast Pork
Grilled Fresh Catch with Pineapple Salsa
Chicken Breast with Roasted Pepper Sauce

Island Style Rice Pilaf
Sweet Plantain
Yucca Al Mojo
Corn Bread

DESSERTS

Pineapple Upside Down Cake
Peach Melba Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$45 per person

SHANGRI-LA

(Requires Chef)

Selection of Fresh Greens with assorted Toppings and Dressings
Tomatoes Onions and Cucumber Salad
Beef & Shrimp Spiced Salad

Sweet and Sour Chicken
Soy BBQ Ribs
Thai Peanut Beef
Steamed Rice

STIR FRY STATION

Stations include:
Soy Dipping Sauce, Chinese Vegetables and Chili Sauce
Baby Shrimp, Vegetable Pork Pot Stickers

DESSERT

Assorted Mousse Shooters
\$42 per person

Above prices are plus 21% Service Charge and 6% Tax

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Hilton Cocoa Beach Oceanfront

COZUMEL'S GOLD

Mexican Corn Salad
Mixed Greens with assorted Dressings and Toppings
Seafood Ceviche with Lime and Cilantro

FROM THE GRILL

Grilled Pepper Sirloin Steak
Grilled Bratwurst with Onions and Peppers
Garlic Roasted Chicken
Breaded Lemon Flounder

Roasted Rosemary Potatoes
Summer Vegetables

DESSERT

Peach Cobbler
Tres Leches Cakes

Freshly Brewed Coffee, Decaffeinated Coffee, Tea
\$55 per person

*Above prices are plus 21% Service Charge and 6% Tax
Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially
if you have certain medical conditions.*