

THE SOUND HOTEL

TAPESTRY COLLECTION BY HILTON

CATERING MENU



Breakfast Buffets

Includes Regular & Decaf Coffee, Hot Tea, Orange or Grapefruit Juice

The Continental

\$28 per person

Fresh Cut Fruit and Seasonal Berries
Macrina Bakery Assorted Pastries
Butter and Preserves

The Sunrise

\$38 per person

Sliced Bagels & Cream Cheese
Smoked Salmon, Red Onions, Capers
Fresh Cut Fruit and Seasonal Berries
Butter and Preserves

The Farm

\$40 per person

Scrambled Eggs
Home-style Potatoes
Choice of Sausage Links or Bacon
Fresh Cut Fruit and Seasonal Berries
Macrina Bakery Assorted Pastries
Butter and Preserves
(Minimum 10)

The Euro

\$44 per person

Charcuterie Display
Chef's Choice Domestic & Imported Artisan Cheeses
Macrina Bakery Assorted Pastries
Fresh Cut Fruit and Seasonal Berries
Greek Yogurt and Granola
(Minimum 10)

Pricing subject to applicable taxes at the current rate of 10.25%, an administrative fee of 6.9%, gratuity of 16.1% (23% total). All portions of administrative fee and gratuity may be taxable under applicable law. Function room tax is 10.25%.

All taxes and fees are subject to change.

BOX LUNCH MENU

Currant Melt

\$28 per person

Seasoned flank steak, provolone, caramelized onions & peppers

Currant Club

\$27 per person

Grilled chicken, Beecher's white cheddar, bacon,
lettuce, tomato, pickled onion, herb aioli, potato bun,

Charcuterie & Cheese

\$35 per person

Domestic & imported cured meats, chef's choice of two cheeses,
marcona almonds, seasonal fruit, savory crackers

Earth Bowl

\$27 per person

Quinoa, black beans, roasted sweet potatoes, cherry tomatoes,
cucumber, arugula, cilantro lime dressing

Pesto Pasta Salad

\$25 per person

Penne, sundried tomatoes, arugula, parmesan, roasted garlic, kalamata
olives

Classic Caesar

\$20 per person

Romaine lettuce, garlic crouton, shaved parmesan, lemon wedge

Chopped Salad

\$27 per person

Grilled chicken, mixed greens, hardboiled egg, bacon,
cherry tomato, red onion, house blue cheese dressing, parmesan

Sides

\$13 per side per person

Marbled Potato Salad, house herbed mayo, stone ground mustard, scallion

Seasonal Mixed Greens, oregano vinaigrette/Add Side Grilled Chicken

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Appetizer Platters & Snack Breaks

Charcuterie

\$26 per person

Domestic & Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread

Artisan Cheese

\$24 per person

Chef's Selection – Domestic & Imported Cheeses, Marcona Almonds, Seasonal Fruit, Savory Crackers

Hummus Patter

\$18 per person

Hummus, Assorted Vegetables, Sliced Flatbread

Fresh Fruit Platter

\$15 per person

Assorted Fresh Cut Fruit & Seasonal Berries

Power Snack Break

\$18 per person

Assorted Health & Energy Bars, Fresh Whole Fruit, Sparkling Waters

Movie Snack Break

\$15 per person

Fresh Popped Popcorn, Red Vines, Assorted Candy Bars

Olives & Nuts

\$24 per person

Herb infused, confit garlic, preserved lemon, Savory & honey glazed Marcona almonds

Sweet Treats

\$14 per person

Assortment of Cookies Made Fresh Daily

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HORS D'OEUVRES

Appetizer Platters

Charcuterie

\$26 per person

Domestic & Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread

Artisan Cheese

\$24 per person

Chef's Selection Cheeses, Marcona Almonds, Seasonal Fruit, Savory Crackers

Salmon Spread

\$24 per person

Salmon, Shallot, Aioli, Chives, Crostini

Brussels

\$19 per person

Charred Brussels Sprouts, Carlton Farms Bacon Lardon, Citrus, Parmigiano Reggiano

Caprese Skewers

\$70 per dozen (min 2 dz)

Tomatoes, Fresh Basil, Mozzarella, Basil Oil

Citrus Shrimp Skewers

\$80 per dozen (min 2 dz)

Citrus Glazed Shrimp, Garlic, Red Pepper

Margherita Flatbread

\$22 per flatbread

Mozzarella, Fresh Basil, Olive Oil, Reduced Balsamic, Fresh Tomato Sauce

Pepperoni Flatbread

\$24 per flatbread

Cured Pepperoni, Parmesan, Mozzarella, Cheddar, Basil Oil, Calabrian Chili
Flake, Fresh Tomato Sauce

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TAPESTRY COLLECTION BY HILTON

CATERING MENU

SPRING 2023



Dinner

Salads

Caesar | Romaine, crouton, shaved parmesan, lemon
@ \$18.00 Per Person++

Seasonal Mixed Greens | Oregano Vinaigrette, Goat Cheese, Toasted Pepitas
@ \$18.00 Per Person++

Apple salad | Endive, arugula, rogue river bleu cheese dressing, toasted hazelnut, cosmic crisp apples @ \$22.00 Per Person++

Vegetable | Sharables | Sides

Charred brussels sprouts | Carlton farms bacon lardon, citrus, parmigiano Reggiano
@ \$19.00 Per Person++

Butter roasted fingerlings | Brown butter, rosemary, roasted garlic, cracked pepper, alder smoked salt @ \$19.00 Per Person++

Seared broccolini | lemon, garlic, chili flakes, parsley, parmesan
@ \$19.00 Per Person++

Roasted asparagus | Brown butter, lemon, chive
@ \$19.00 Per Person++

Chef's choice | Grilled seasonal vegetables
@ \$19.00 Per Person++

Crudit  | Assorted Sliced Raw Vegetables, Hummus, Flatbread
@ \$23.00 Per Person++

Charcuterie Platter | Domestic & Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread
@ \$26.00 Per Person++

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Vegetable | Sharables | Sides

Artisan Cheese Platter | Chef's Selection Cheese, Marcona Almonds, Seasonal Fruit, Savory Crackers
@ \$24.00 Per Person++

Salmon Spread | Atlantic Salmon, Shallot, Aioli, Chives, Crostini
@ \$24.00 per person++

Caprese Skewers | Tomatoes, Fresh Basil, Mozzarella, Basil Oil
@ \$70.00 per dozen++

Citrus Shrimp Skewers | Citrus Glazed Shrimp or Tofu, Garlic, Red Pepper, onion
@ \$80.00 Per Dozen++

Margherita Flatbread | Mozzarella, Fresh Basil, Olive Oil, Reduced
Balsamic@ \$22.00 Per Flatbread++

Pepperoni Flatbread

\$24 per flatbread

Cured Pepperoni, Parmesan, Mozzarella, Cheddar, Basil Oil, Calabrian Chili
Flake, Fresh Tomato Sauce

Main

Grilled tenderloin | Garlic whipped mashed potatoes, black pepper,
brandy cream sauce@ \$46.00 per person++

White wine braised heirloom chicken | organic chicken,
applewood bacon, sweet onion, shiitake mushroom, chicken pan au jus,
long grain rice,@ \$38.00 per person++

Alaskan King salmon | Brown butter fingerling potatoes@
\$49.00 per person++

House-made sweet potato gnocchi | basil pesto, sundried tomato, spinach
toasted pine nuts, parmesan, lemon oil@ \$31.00 per person++

Rigatoni | Fresh Rigatoni Pasta, Marinara, Basil, Garlic,
Parmesan,@ \$29.00 per person++

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Sweets

Chocolate Pot de Crème | per half dozen @ \$84

Currant bread & butter pudding | per half dozen @ \$102

Lemon cake | per half dozen @ \$84

Dark chocolate & hazelnut cupcakes | per half dozen @ \$102

Miniature vanilla crème brulee | per half dozen @ \$84

Assorted Cookies | per dozen @ \$40

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