



## LUNCHEON STARTERS

*Please Select One of The Following to Accompany Your Entrée Selection.*

### **Mixed Green Salad**

Mixed Baby Greens with Sliced Cucumbers, Tomatoes and Italian Herb Dressing

### **Greek Salad**

Kalamata Olives, Diced Red Onions, and Feta Cheese Crumbles on a bed of Crisp Romaine  
Dressed with Lemon-Parsley Vinaigrette

### **House Market Salad**

Fresh Wedge of Bibb Lettuce with Tomato, Cucumber, Carrots and Italian Herb Dressing

### **Seasonal Fresh Fruit**

Fresh Fruit Cocktail Garnished with Mint in a Stemmed Dessert Glass

### **Soup du Jour**

Made Fresh Daily

## **ADDITIONAL ENHANCEMENTS**

The choices below may be substituted at the indicated charge.

### **Hilton Signature Chevrè Salad**

Seasonal Baby Greens with an Almond-Crusted Montrachet Cheese Medallion and Plump Craisins®  
with Hilton Citrus Vinaigrette  
\$3.00

### **Caesar Salad**

Crisp Hearts of Romaine Tossed with an Authentic Caesar Dressing  
\$3.00  
add Bay Shrimp for \$1.75

### **Caprese Salad**

Roma Tomatoes and Fresh Mozzarella with Basil-Infused Olive Oil on Butter Lettuce  
\$3.00

### **Northwest Hilton Salad**

Seasonal Baby Greens with Roasted Washington Apples,  
Oregon Bleu Cheese Crumbles and the Hilton House Cider Vinaigrette  
\$4.00

### **Northwest Clam Chowder**

Signature Hilton Recipe with all Northwest Ingredients  
\$4.00

### **Hilton Seafood Chowder**

Halibut, Clams & Salmon in a Creamy Broth  
\$4.50



## HILTON CHOICE LUNCHES

*All luncheon entrées include a starter, Chef's selected accompaniments, fresh-baked rolls, choice of one dessert, Tully's® regular and decaffeinated coffee, Tazo® tea Assortment, milk and iced tea (upon request). You may make up to two selections for your event with the higher price prevailing.*

### SEAFOOD

#### **Pesto Prawns Linguini**

Linguini Tossed with Pesto Sauce, Tiger Prawns, Julienne of Zucchini, Roma tomatoes and Shiitake Mushrooms  
\$34.00 per person

#### **Broiled Salmon**

Char-grilled Northwest Salmon with Your Choice of Spicy Red Pepper Cream, Citrus Avocado Salsa, Provencal, or Lemon Grass Beurre Blanc Sauce  
with Wild Rice Pilaf and Fresh Seasonal Vegetables  
\$34.00 per person

#### **Hazelnut Halibut**

Hazelnut-encrusted Halibut Fillet with a Lemon-Verbena Sauce,  
Wild Rice Mix and Seasonal Vegetables  
\$38.00 per person

#### **Smoked Salmon Stuffed Ravioli**

with a Light Lemon, Mascarpone Sauce  
\$31.00 per person

### BEEF

#### **New York Steak \***

Char-grilled USDA choice New York Steak on Garlic Toast Points with a Grilled Portabella Slice, Roasted Red Potatoes and Seasonal Vegetables  
\$37.00 per person

#### **London Broil\***

Char-grilled, Thinly Sliced Tri-tip with a Mushroom Demi, Sweet-onion Garnish, Roasted Red Potatoes and Fresh Seasonal Vegetables  
\$30.00 per person

#### **Petite Filet of Beef\***

USDA choice Filet Mignon with a Black Truffle Sauce, Yukon Gold Mashed Potatoes and Grilled Asparagus  
\$42.00 per person

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## HILTON CHOICE LUNCHESES (Continued)

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### PORK

#### **Roasted Pork Loin\***

with a Green Peppercorn Sauce, Yukon Gold Garlic Mashed Potatoes and Fresh Seasonal Vegetables  
\$31.00 per person

### POULTRY

#### **Grilled Marinated Breast of Chicken**

Grilled Fresh Chicken Breast with Choice of Tropical Salsa, Champagne Cream, Wild Mushroom, Sun-Dried Tomato Pesto or Teriyaki Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetables  
\$31.00 Per Person

#### **Chicken Arugula**

Herb-Roasted Chicken Supreme with an Arugula Cream Sauce,  
Yukon Gold Mashed Potatoes and Seasonal Vegetables  
\$31.00 per person

#### **Fresh Stuffed Manicotti**

Stuffed Breast of Chicken, Spinach and Ricotta Cheese, Tomato Coulis  
Topped with a Light Lemon Mascarpone Sauce  
\$33.00 per person

#### **Lemon-pepper Chicken**

Grilled with Fresh Herbs, Olive Oil, Garlic Linguine Pasta and Julienne Vegetables  
\$31.00 per person

#### **Roasted Turkey Breast**

Marinated Turkey Breast with a Home Baked Cornbread Stuffing, Chipotle Mashed Potatoes,  
Fresh Seasonal Vegetables and Cranberry Sauce.  
\$29.00 per person

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## HILTON CHOICE LUNCHESES (Continued)

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### ENTRÉE SALADS

#### **Sesame Salmon Salad**

Glazed Salmon Fillet on a Bed of Fresh Mixed Greens and Crisp Asian-style Vegetables with a Sesame Vinaigrette Dressing  
\$26.00 per person

#### **Northwest Cobb Salad**

Oregon Bay Shrimp, Grilled Chicken, Crisp Bacon, Avocado, Bleu Cheese with Diced Tomatoes and Black Olives and a Bleu Cheese Dressing  
\$27.00 per person

#### **Pacific Rim Chicken Salad**

Seared Chicken Strips Tossed With Napa Cabbage, Bok Choy, Cilantro, Bean Sprouts, Asian Style Vegetables, Fried Wontons Soba Noodles with Ginger-Sesame Vinaigrette  
\$26.00 per person

#### **Grilled Chicken Caesar Salad**

Grilled Chicken Breast Served on a Bed of Fresh Hearts of Romaine, Shaved Parmesan, Herb Croutons and Caesar Dressing Served on the Side  
\$26.00 per person

#### **Sonoma Black Bean Cake Salad**

Fresh, Crisp Romaine with a Seared Black Bean Cake, Roasted Corn, Tomatoes, Black Olives, Pepper Jack Cheese and an Avocado Dressing  
\$24.00 per person

#### **Seared Tofu Asian Style**

Seared Tofu with Mixed Asian Vegetables and Greens  
Served with a Miso-ginger Vinaigrette  
\$24.00 per person

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## LUNCHEON BUFFETS

*All buffets accompanied by freshly brewed Tully's® regular and decaffeinated coffee and hot Tazo® tea Assortment. milk or iced tea is available upon request.*

*Add assorted soft drinks and sparkling seltzers for only \$4.00 each.*

*All buffets require a guaranteed 25-person minimum*

*If a buffet is requested for less than 25-persons an additional \$10.00 charge per attendee will result*

*Buffets will be on display for a maximum of 1.5 hours*

### **Trattoria Buffet**

Vegetable Antipasto and Caprese Platter  
Fresh Mixed Greens with Choice of Dressings  
Penne Rigate and Roasted Vegetable Ravioli  
Marinara and Creamy Pesto Sauces  
Hormel® Italian Sausage Links  
Baked Vegetable Lasagna with Ricotta  
Grilled Fresh Vegetables with Herbs  
Focaccia Bread Crostinis with Garlic,  
Biscotti Assortment and Tiramisu and Vanilla  
Cream Profiteroles  
\$35 per person

### **Deli Buffet**

Fresh Mixed Greens with  
Choice of Dressings  
Asian Noodle Salad, Herbed Potato Salad  
Fresh Fruit Display  
Soup du Jour  
Sliced Roast Beef, Honey-baked Ham and  
Freshly Roasted Turkey  
Tillamook Cheddar and  
Domestic Swiss Cheeses  
Assorted Breads  
Sliced Tomatoes, Black Olives, Lettuce  
Dill Pickle Spears and  
Traditional Sandwich Condiments  
Assorted Fresh Baked Cookies  
\$31 per person

### **Pacific Rim Buffet**

Spinach Salad with Cashews  
Asian Noodle Salad  
Kalbi Beef Short Ribs  
Stir Fried Shrimp with Broccoli  
Assorted Dimsum with Dipping Sauces  
Vegetable Egg Rolls  
Vegetable Stir-fry with Tofu  
Jasmine Rice  
Fresh Fruit Flan  
\$36 per person

### **Southwest Buffet**

Tossed Greens with Cotijo Cheese, Pumpkin Seeds  
and Chipotle Vinaigrette Dressing  
Tortilla Soup  
Fresh Chicken and Beef Sautéed  
Fajita-style with Peppers and Sweet Onions  
Fresh Fruit Platter  
Refried Beans & Tortilla Chips  
Cheese Enchiladas & Spanish Rice  
Condiments Include:  
Lettuce, Cheddar-Jack Cheese, Salsa, Sour Cream,  
Guacamole and Warm Flour Tortillas  
Baked Flan with Fresh Berries and  
Cinnamon Dusted Churros with Strawberries and  
Whipped Cream  
\$34 per person

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### **Executive Luncheon Buffet**

Fresh Mixed Greens  
with Choice of Dressings  
Penne Pasta Salad with Shrimp  
Sliced Fruit Platter  
Northwest Clam Chowder  
Grilled Salmon Fillets with  
Citrus-Tarragon Beurre Blanc  
Fresh Grilled Chicken Breast with  
Artichoke Hearts and Fennel  
Smoked Turkey, Honey Cured Ham and  
Vegetarian Wrapped Sandwiches  
Wild-Rice Pilaf  
Vegetable Medley  
Fresh Baked Rolls with Butter  
Assorted Cakes, Tortes and Pies  
\$36 per person

### **Chef's Salad Bar Buffet**

Northwest Clam Chowder or Four Onion Soup  
Mixed Greens  
Chef's Salad Condiments Include:  
Julienne Smoked Turkey, Hormel Ham,  
Monterey Jack and Cheddar Cheeses,  
Mushrooms, Tomatoes, Black Olives, Bacon Bits  
and Focaccia Croutons  
Choice of Dressings  
Penne Pasta Salad with Shrimp  
Herbed Potato Salad  
Fresh Fruit Display  
Vegetable Crudités  
Freshly Baked Rolls  
Lemon, Raspberry, Chocolate  
and Nanaimo Cookie Bars  
\$32 per person

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## HILTON BELLEVUE BOX LUNCHES

*All boxed lunches below are accompanied by Tim's chips, whole seasonal fruit, freshly baked cookies, bottled water and condiments.*

*Your choice of box luncheons \$23.00*

*You may make up to two selections for your event.*

### **Ham and Cheddar Sandwich**

Hormel Honey-Baked Ham and Cheddar Cheese with Essential Bakery® Multi-Grain Bread

### **Chicken Roma Sandwich**

Grilled Chicken Breast Served Chilled on Focaccia Bread  
with Roma Tomatoes and Provolone Cheese

### **Chop Chop Salad**

Diced Chicken, Garbanzo Beans, Tomatoes, Salami and  
Scallions on a Bed of Fresh Mixed Greens with Italian-Herb Vinaigrette

### **Turkey and Swiss Sandwich**

Smoked Turkey Breast and Swiss Cheese with Cranberry Relish on a Freshly Baked Croissant

### **Roasted Vegetable Sandwich**

Fresh-Roasted Market Vegetables on Freshly Baked Focaccia Bread

### **Hilton Chicken Caesar Wrap**

Grilled Chicken Breast with Romaine Lettuce, Parmesan Cheese  
and Caesar Dressing Wrapped in a Fresh Tomato Tortilla

### **Northwest Veggie Wrap**

Spinach Tortilla with Grilled Vegetables, Baby Greens, Tomato and Balsamic Vinegar

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## DESSERT SELECTIONS

*All desserts and pastries are proudly prepared by Alki and Parisian Star bakeries.  
Please select one of the following to complement your luncheon selection.*

Sorbet or Vanilla Ice Cream with Cookie

Chocolate Decadence

Fresh fruit parfait

Key Lime Cake

New York–style Cheesecake

Chocolate Cherry

White Passion Fruit

Jamaican Rum Carrot Cake

Pastry Chef's Seasonal Selection

### **Or, may we suggest the following:**

Truffle Ganache-Alternating Layers of Light Chocolate Chiffon Cake with Chocolate Ganache

Lemon Riviera- Vanilla Cake, Lemon Mousse and a Hint of Raspberry

Chocolate Espresso- Layers of Chocolate Cake with a Layer of Chocolate Mousse and Coffee Bavarian  
Strawberry Tres Leches- Strawberries with Layers of Vanilla Chiffon Cake Flavored with Grand Marnier

Charlotte Juliet- Layers of White Cake with Grand Marnier, Dark Chocolate and Raspberry Mousse

Chocolate Chambord Cheesecake- with Dark Chocolate and the Famous French Raspberry Liqueur

Seasonal Fruit Tart- Choice of Apricot Pine Nut, Raspberry Linzer, Balsamic Pear or Forest Berries

\$4.50

### **Last but not least- *individual desserts to include:***

Mango-Lime Tango- Macadamia Short Bread, Mango Mousse and Fresh Lime Cream

New York Cheese Cake with Raspberry Sauce and Fresh Seasonal Berries

Grand Marnier Brulee- Grand Marnier Cream Brulee Wrapped in Chocolate

Cherry Kiss- Cherry and Chocolate Mousse Layered Over Ganache Cake

Raspberry Charlotte- Dark Chocolate Mousse and Fresh Raspberries Wrapped with Chocolate

Petite Pastry Trio- Berry Tartlet, Chocolate Pyramid and Truffle Ganache

\$6.00