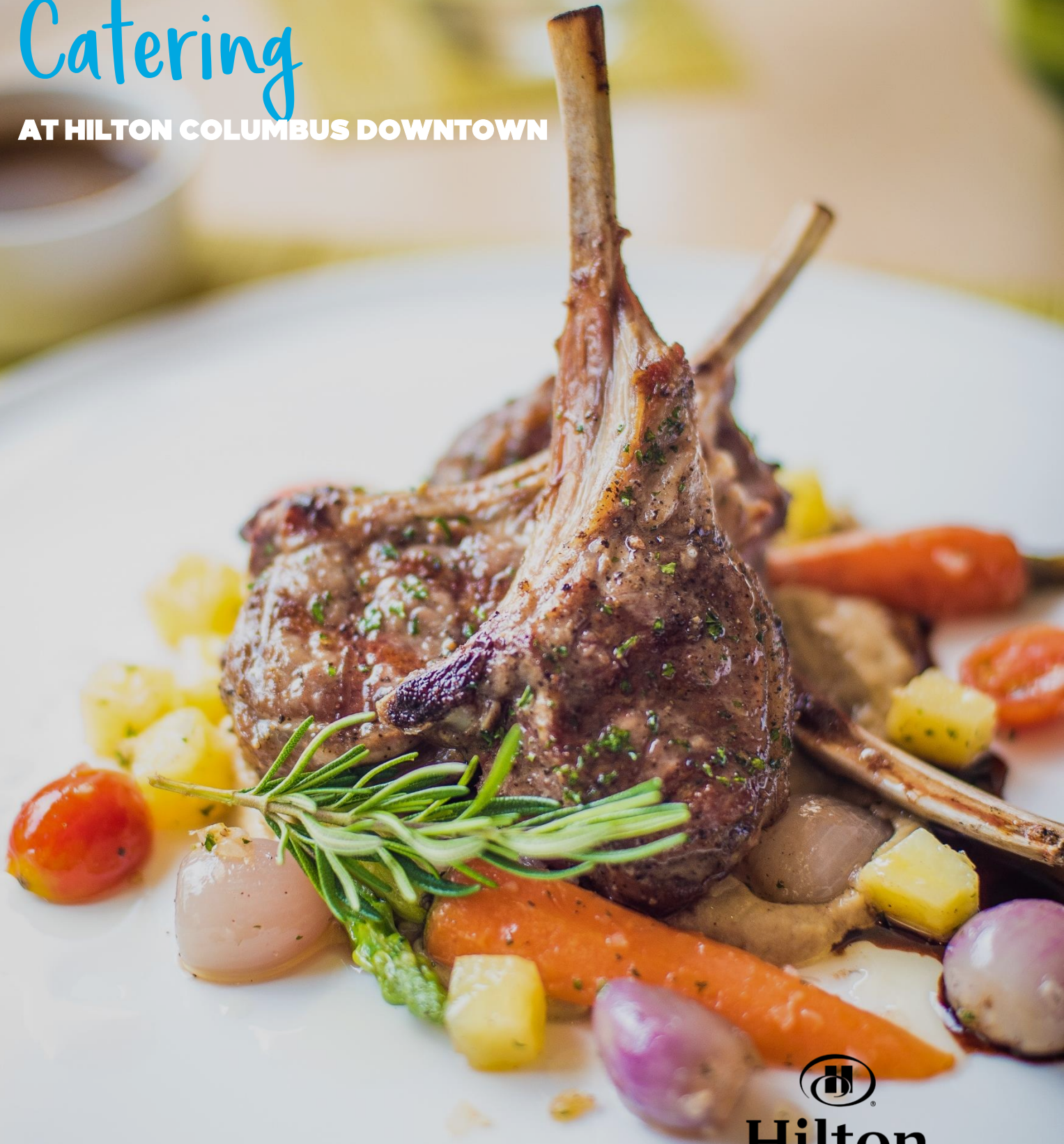


Catering

AT HILTON COLUMBUS DOWNTOWN



Hilton
COLUMBUS DOWNTOWN

BREAKFAST

Breakfast Buffets

Start your meeting off right with a well-nourished group of attendees. Breakfast options are accompanied by freshly brewed coffee and a selection of hot teas. Pricing and quantities are based on one hour of serve time. A \$275 Small Party Labor Fee will be applied to groups with less than 25 guests.

MORNING START

Sliced Fruit Display with Fresh Berries
Assortment of Breakfast Bakery Items with Whipped Butter, Local Ohio Honey and Preserves
Greek Yogurt with Ancient Grains Granola and Fruit Compote
New York Style Bagels with Whipped Cream Cheese
Assorted Juices Including Orange, Apple and Cranberry

FARMHOUSE BREAKFAST

Sliced Fruit with Fresh Berries
Assortment of Breakfast Bakery Items with Whipped Butter, Local Ohio Honey and Preserves
Greek Yogurt with Ancient Grains Granola and Fruit Compote
White Cheddar Grits with Amish Butter and Brown Sugar
Farm Style Scrambled Eggs with Chives and Aged Cheddar
Applewood Smoked Bacon
Country Sausage Patties
Spiced Breakfast Potatoes with Griddled Onions and Roasted Bell Peppers
Assorted Juices Including Orange, Apple and Cranberry

BISTRO BREAKFAST *(requires group of 25+)*

Sliced Fruit Display with Fresh Berries
Assortment of Breakfast Bakery Items with Whipped Butter, Local Ohio Honey and Preserves
Quiche Lorraine with Gruyère, Fine Herbs and Bacon
Lardons
Potatoes Lyonnaise with Pearl Onions and Crème Fraîche
Fennel Sausage
Applewood Smoked Bacon
Sweet Crêpes with Blueberry Compote
Assorted Juices Including Orange, Apple and Cranberry

Breakfast Buffet Enhancements

Add an enhancement to your breakfast selection. All breakfast buffet enhancements require a minimum of 15 guests.

OMELETTES A LA MINUTE *(plus \$175 chef attendant fee)*

Farm Fresh Eggs, Egg Whites, Bacon, Sausage Crumbles, Diced Ham, Cheddar, Swiss, Onion, Spinach, Diced Pepper, Mushrooms, Tomatoes, Salsa

STEEL CUT OATMEAL STATION

Steel Cut Oatmeal, Milk, Brown Sugar, Assorted Berries, Maple Syrup, Toasted Almonds, Cinnamon

SEASONAL BREAKFAST PARFAIT

Seasonal Fruit, Greek Yogurt, Ancient Grains Granola, Almond Butter, Ohio Honey

BREAKFAST SANDWICHES *(select two)*

Turkey Bacon, White Cheddar, Spinach, Folded Egg, English Muffin
Grilled Smoked Ham, Brie, Arugula, Egg, Croissant
Black Pepper Bacon, Fried Egg, Tillamook Cheddar, Chive Aioli, Whole Grain Toast
Chorizo and Yukon Hash, Spicy Tomato Jam, Avocado, Whole Grain Wrap

BREAKFAST

Breakfast Buffet Enhancements *continued*

HEALTHY FRUIT EMULSIONS

Banana & Strawberry, Mango & Fresh Raspberry, Melon & Fresh Cucumber

SMOKED SALMON

New York Style Bagels, Whipped Cream Cheese, Shaved Red Onion, Capers, Chopped Eggs

BRIOCHE FRENCH TOAST

Cinnamon and Nutmeg Batter-Dipped Brioche Bread, Powdered Sugar, Warm Maple Syrup, Whipped Butter

BREAKFAST STREET TACOS

Chorizo, Scrambled Egg, Feta, Pico De Gallo, Salsa Verde White Corn Tortillas, Cilantro

Plated Breakfast

When the focus for the morning is a presentation, our plated options bring the attention to the speaker. Each option is accompanied by breakfast breads, orange juice, freshly brewed coffee and selection of hot teas.

COUNTRY SCRAMBLED EGGS

Oven Roasted Roma Tomato, Applewood Smoked Bacon, Breakfast Potato Hash

QUICHE LORRAINE

Bacon and Gruyère Quiche, Grilled Country Ham, Oven Roasted Fingerling Potatoes

STEAK & EGGS

Petit New York Sirloin, Country Scrambled Eggs, Lyonnaise Potatoes, Applewood Smoked Bacon, Oven Dried Tomato, Green Chile Sauce

CHORIZO CON PAPAS

Chorizo and Yukon Potato Hash, Mexican Style Chorizo, Soft Scrambled Eggs, Peppers & Onions, Spicy Ketchup

BREAKS

All Day Breaks

CONTINUOUS BEVERAGE BREAK *(half-day package available)*

8 Hours of Beverages Freshly Brewed Coffee, Hot Teas, Assorted Sodas, Bottled Water

Breaks

For that perfect pick-me-up, the options are only limited to the imagination. Each break is for a 30 minute duration. All breaks require a minimum of 15 guests.

GRAB & GO *(select three items)*

Whole Fruit
Individual Bags of Chips, Pretzels, Popcorn
Individual Snack Mix
Individual Packaged Peanuts
Assorted Candy Bars
Assorted Granola Bars

FABULOUS FRUIT BREAK

Farmer's Harvest Selected Fruit Display
Miniature Fruit Tartlets
Seasonal Fresh Fruit Smoothies: Banana, Peanut Butter & Oats, Mango, Pineapple & Almond, Mixed Berries & Soy Milk

BALLPARK BREAK

Warm Salted Soft Pretzels with Brown Mustard
Miniature Hot Dogs with Ketchup, Mustard and Pickle Relish
Nachos with Cheese Sauce and Pickled Jalapeños
Kettle Corn

POPCORN BREAK

Assorted Flavored Popcorn:
Aged White Cheddar
Butter and Smoked Salt
Classic Caramel
Cheddar Bacon Ranch
Dark Chocolate Chunk

ICE CREAM BREAK

Assorted Ice Cream Novelties

THE BAKERY

House Made Pop Tarts
Caramel Bacon Brioche Bread Pudding
Hazelnut Wontons with Caramel Sauce

BREAKS

Breaks continued

SPA BREAK

Whole Seasonal Fruits
Mixed Seasonal Berries
Trail Mix: Almonds, Cashews, Dried Cherries, Dark Chocolate, Raisins, Snack Mix
Assorted Individual Yogurts
House Made Granola and Honey
Infused Waters: Cucumber, Orange-Ginger, Lemon-Lime

EURO COUNTRY PICNIC

Mini Ham and Cheese on Buttered Baguette with Dijon Mustard
Croissants with Raspberry Jam and Strawberry Preserves
Display of Cured Artisan Meats and Ohio Cheeses
Warm Flatbread with Oven Roasted Plum Tomato and Goat Cheese Provençal

Break Enhancements

Seasonal Whole Fruit
Assorted Granola Bars
Assorted Candy Bars
Individual Assorted Chobani Greek Yogurt
Individual Bags of Chips, Pretzels, and Popcorn
House Made Buttered Popcorn
Sliced Fresh Fruit with Honey Scented Yogurt
House Blend Trail Mix
Freshly Made Fudge Brownie with Walnuts
Freshly Made Assorted Cookies
Assorted Breakfast Pastries
Gourmet Mixed Nuts

Beverages

Dasani Bottled Water
Coca-Cola Brand Soft Drinks
Bottled Juice
Pellegrino Sparkling Mineral Water
Acqua Panna Water
Assorted Vitamin Water
Assorted Powerade
Red Bull and Sugar Free Red Bull
Freshly Squeezed Lemonade
Freshly Brewed Iced Tea
Regular & Decaf Coffee, Hot Tea

LUNCH

Plated Lunch

With the freshest ingredients, we have created menus based on the current season. Each includes three courses: choice of soup or salad, entrée and dessert. All options are accompanied by freshly brewed regular & decaffeinated coffee and a selection of hot teas. Iced tea can be added for \$2 per guest. Add bread & butter for \$2 per guest. Split entrées available for an additional fee of \$5 per guest.

SOUP & SALAD (select one)

Spring/Summer offerings

Sweet Corn Soup Roasted Corn, Chives

San Marzano Tomato Bisque Focaccia, Crème Fraîche

Prosciutto and Fig Seasonal Berries, Black Mission Figs, Turkeyfoot Creamery Goat Cheese, Ohio Honey Vinaigrette

Chopped Wedge Iceberg Lettuce, Lardons, Grape Tomatoes, Diced Egg, Creamy Point Reyes Dressing

Strawberry Pecan Candied Pecans, Fresh Strawberries, Local Goat Cheese, Strawberry White Balsamic Vinaigrette

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

Fall/Winter offerings

Butternut and Apple Soup Spiced Crème Fraîche, Chives

Roasted Cauliflower Soup Pistachios, Extra Virgin Olive Oil

Fall Harvest Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets, Dried Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette

Arugula and Pear Turkeyfoot Creamery Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette

Chopped Wedge Iceberg Lettuce, Lardons, Grape Tomatoes, Diced Egg, Creamy Point Reyes Dressing

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

ENTREES (select one)

Spring/Summer offerings

Roasted Chicken and Quinoa Salad *GF (salmon available upon request)*

Tri Color Quinoa, Grilled Radicchio, Soybeans, Roasted Corn, Cilantro Vinaigrette

Grilled Chicken Farro Salad *GF (salmon available upon request)*

Arugula, Asparagus, Pistachios, Grape Tomatoes, Preserved Lemon Vinaigrette

Za'atar Spiced Cauliflower Steak *GF, VN*

Vegetable Spaghetti, Smoked Tomato Sauce

Risotto Cacio e Pepe *GF*

Parmigiano Reggiano, Chives

Herb Roasted Amish Chicken *GF*

Roasted New Potatoes, Asparagus, Sweet Corn Cream

Prosciutto Wrapped Chicken *GF*

Yukon and Sweet Corn Succotash, Red Pepper Mole

Steak Frites *GF*

Sous Vide and Grilled Sirloin Strip, Parmesan and Herb Wedged Fries, Bordelaise Sauce

Soy Glazed Salmon

Miso-Soy Marinade, Ginger Carrot Purée, Baby Bok Choy, Toasted Sesame

Fall/Winter offerings

Butternut Squash Risotto *GF*

Roasted Squash, Mascarpone, Chives

Blackened or Grilled Chicken Salad *(salmon available upon request)*

Buckwheat, Grilled Radicchio, Roasted Cauliflower, Roasted Fennel Vinaigrette *GF*

Mongolian Beef Tips

Charred Broccolini, Fried Rice, Sesame, Scallions

Stuffed Acorn Squash *GF, VN*

Quinoa, Kale and Root Vegetables, Cranberry Agrodolce Sauce

Harissa Chicken and Rice *GF*

French Cut Chicken Breast with Jasmine Rice, Spice Roasted Carrots, Harissa Paste

Prosciutto Wrapped Chicken *GF*

Yukon and Sweet Corn Succotash, Red Pepper Mole

Steak Frites *GF*

Sous Vide and Grilled Sirloin Strip, Parmesan and Herb Wedged Fries, Bordelaise Sauce

LUNCH

Plated Lunch continued

DESSERT (select one)

Spring/Summer offerings

Coconut Cream Cake Lime Curd, Whipped Cream
Triple Chocolate Mousse Cake Espresso Fudge, Whipped Cream
Crème Brûlée Tart Bubble Sugar, Fresh Seasonal Fruit
Strawberry Panna Cotta Lemon Mousse, Cake Croutons

Fall/Winter offerings

Flourless Chocolate Torte GF Raspberry Coulis, Whipped Cream
PB&J Torte Strawberry Gel, Peanut Butter Powder
Banana Cake Cream Cheese Icing, Caramel, Whipped Cream
German Chocolate Cake Candied Pecans, Caramel

Lunch Buffets

The options for buffets are endless; check out our favorites. Buffets are accompanied by freshly brewed regular & decaffeinated coffee and a selection of hot teas. Iced tea can be added for \$2 per guest. Items listed are individually packaged for guests to build their own meal. Pricing and quantities are based on one hour of serve time. A \$275 Small Party Labor Fee will be applied to groups of fewer than 25 guests.

THE DELICATESSAN

Cheddar Mac Salad with Aged Cheddar and Chives
Mixed Greens Salad Bar to include: Mixed greens, Shredded Carrots, Cucumbers, Tomatoes, Croutons, Cheddar Cheese, Assorted Dressings
Assorted Deli Meats to include: Smoked Honey Ham, Oven Roasted Turkey Breast, Genoa Salami, Slow Roasted Beef Top Round
Assorted Cheeses to include: Aged Cheddar Cheese, Gruyère Cheese, Provolone Cheese, Pepperjack Cheese
Toppings to include: Bibb Lettuce, Heirloom Tomatoes, Shaved Red Onions, Pickles, Olives, Roasted Peppers, Oil & Vinegar and Salt and Pepper, Whole Grain Mustard, Kewpie Mayo, Sambal Aioli
Saratoga Chips with French Onion Dip
Assorted Breads and Rolls
Assorted Cookies and Brownies

BUDDHA BOWL BUFFET

Sticky Rice and Tri Color Quinoa
Mixed Greens and Romaine Lettuces
Toppings to Include: Soybeans, Chopped Red Cabbage, Chopped Scallions, Diced Pineapples, Steamed Broccoli, Roasted Sweet Corn, Fried Chickpeas, Black Beans, Diced Avocados, Shredded Carrots, Fried Tofu, Grilled Chicken Breasts, Grilled Skirt Steak Ginger Ponzu Dressing, Wasabi Mayo, Dashi Soy
Vanilla Chai Cheesecake & Blueberry Yogurt Bars

THE BISTRO BUFFET

Creamy Chicken Noodle Soup
Seasonal Greens Salad with Tomatoes, Carrots, Onions, Cucumber and Croutons with Herb Vinaigrette
Fingerling Potato Salad with Scallions, Whole Grain Mustard Vinaigrette
Oven Roasted Turkey Wrap with Avocado, Pepper Jack, Heirloom Tomato, Bibb Lettuce, Bacon and Garlic Aioli
Smoked Ham and Cheddar Wrap with Caramelized Onions, Dijonnaise, Romaine, Roasted Tomatoes
Grilled Vegetable Wrap with Grilled Seasonal Vegetables, Shredded Provolone, Spicy Chickpea Hummus
Kettle Chips
Assorted House Baked Cookies and Brownies

Lunch Buffets *continued*

HEART HEALTHY BUFFET

Roasted Carrot Soup with Ginger and Apple
Local Butter Lettuce Salad with Dried Cranberries, Candied Pecans, Blue Cheese and Champagne Vinaigrette
Vine Ripened Tomato Salad Fresh Mozzarella and Pesto
Roasted Garlic Glazed Amish Chicken Breast with Natural Jus
Grilled Seasonal Fish with Northern Beans, Tomato and Bacon
Roasted Baby Red Bliss Potatoes with Butter, Lemon and Fresh Parsley
Vegetable M lange of Broccolini, Baby Carrots, Stewed Wild Mushrooms, Roasted Tomato and Organic Cauliflower
Variety of Miniature Cakes and Pastries

LATIN FLAVOR BUFFET

Tortilla Soup
Romaine Salad with Black Beans, Roasted Corn, Jicama, Poblanos, Queso Fresco and a Cilantro Lime Vinaigrette
Avocado-Tomato Salad
House-Made Salsa, Guacamole and Fried Tortilla Chips
Frijoles Borrachos Pinto Beans with Pork, Beer, Onions, Peppers and Tomatoes
Shredded Adobo Chicken with Roasted Peppers and Caramelized Onions
Braised Barbacoa Beef with Pico de Gallo
Warm Flour and White Corn Tortillas
Jasmine Rice with Cilantro and Lime
Toppings to include: Cilantro Crema, Cotija Cheese, Jalape os, Cilantro, Pickled Vegetables
Mexican Chocolate Cupcakes, Tres Leches Cake, and Polvorones (pecan cinnamon shortbread)

SMOKEHOUSE BUFFET

Redskin Potato Salad
Creamy Cole Slaw with Chives
Wedges of Watermelon, Kiwi and Strawberries
Jalape o Cornbread with Country Butter
Sorghum BBQ Glazed Smoked Chicken
Dry Rubbed Hickory Smoked Ribs
Mustard Rubbed Pork Shoulder
with Alabama and Carolina BBQ Sauces and Slider Buns
Baked Pimento Mac and Cheese
Braised Collard Greens with Ham Hocks
Smoked Peach Crisp and Buttermilk Custard Pie

LUNCH

Boxed Lunch

In a hurry or catching a flight? Grab a boxed lunch. Each box contains a piece of whole fruit, a cookie, potato chips, and canned soda or bottled water. Gluten-free bread available upon request. You may select up to three options.

ROAST BEEF

Oven Roasted Beef, Chimichurri Sauce, Braised Onions, Oven Roasted Tomatoes, Toasted Baguette

ROAST TURKEY

Oven Roasted Turkey Breast, Aged Cheddar, Heirloom Tomato, Butter Lettuce, Boursin Mayo, Lucky Cat Whole Grain

ITALIAN

Capicola, Mortadella, Salami, Giardiniera, Red Onions Shredded Lettuce, Italian Dressing, Provolone Cheese, House Made Focaccia

AMISH CHICKEN SALAD WRAP

Diced Chicken Salad, Feta Cheese, Dried Cherries, Walnuts, Herb Mayo, Shredded Romaine, Whole Wheat Wrap

SMOKED HAM

Toasted Pretzel Bun, Gruyère Cheese, Heirloom Tomato, Butter Lettuce, Grain Mustard Aioli

GRILLED VEGETABLE WRAP

Seasonal Grilled Vegetables, Roasted Red Pepper Hummus, Shredded Cheddar, Mixed Greens, Sun Dried Tomato Wrap

FARMERS CHICKEN SALAD

Farmer's Lettuce, Grilled Chicken, Radicchio, Focaccia Croutons, Shaved Local Vegetables, Cucumber, Green Goddess Vinaigrette

DINNER

Plated Dinner

Each includes three courses: choice of soup or salad, entrée, and dessert. All options are accompanied by freshly brewed regular & decaffeinated coffee and a selection of hot teas. Iced tea can be added for \$2 per guest. Split entrées available for an additional fee of \$5 per guest. Add bread & butter for \$2 per guest.

SOUP & SALAD (select one)

Spring/Summer offerings

Sweet Corn Soup Roasted Corn, Chives

San Marzano Tomato Bisque Focaccia, Crème Fraîche

Prosciutto and Fig Seasonal Berries, Black Mission Figs, Turkeyfoot Creamery Goat Cheese, Ohio Honey Vinaigrette

Chopped Wedge Iceberg Lettuce, Lardons, Grape Tomatoes, Diced Egg, Creamy Point Reyes Dressing

Strawberry Pecan Candied Pecans, Fresh Strawberries, Local Goat Cheese, Strawberry White Balsamic Vinaigrette

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

Fall/Winter offerings

Butternut and Apple Soup Spiced Crème Fraîche, Chives

Roasted Cauliflower Soup Pistachios, Extra Virgin Olive Oil

Fall Harvest Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets, Dried Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette

Arugula and Pear Turkeyfoot Creamery Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette

Chopped Wedge Iceberg Lettuce, Lardons, Grape Tomatoes, Diced Egg, Creamy Point Reyes Dressing

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

ENTREES (select one)

Spring/Summer offerings

Za'atar Spiced Cauliflower Steak GF, VN

Vegetable Spaghetti, Smoked Tomato Sauce

Seasonal Vegetable Risotto GF

Fresh Seasonal Vegetable Risotto

Herb Stuffed French Cut Breast of Chicken GF

Fresh Thyme and Rosemary Stuffed Chicken, Caramelized Onion Jus, Smashed Redskins, Grilled Asparagus

Herb Roasted Chicken GF

Roasted New Potatoes, Grilled Asparagus, Sweet Corn Cream

Scallops GF

Pan Seared, Yukon and Spanish Chorizo Hash, Red Pepper Mole Sauce

Duck Breast GF

Whipped Cauliflower Mash, Charred Broccolini, Blackberry Agrodolce

Pistachio-Crusted Salmon GF

Whole Grain Mustard Cream, Goat Cheese Polenta Cake, Asparagus

Center Cut Filet Mignon GF

Wild Mushrooms, Veal Jus, Broccolini, Carrots, Roasted Fingerling Potatoes

Fall/Winter offerings

Roasted Mushroom Risotto GF

Roasted Creminis, Shiitakes and Portabellas in a Creamy Risotto with Mascarpone and Chives

Char Siu Pork Chop

Fried Rice, Baby Bok Choy, Char Siu Sauce

Herb Roasted Chicken GF

Roasted Fingerling Potatoes, Haricots Verts

Jumbo Lump Crab Cake GF

Scallion Whipped Potatoes, Sweet Corn Sautee, Red Pepper Sauce

Whey Braised Short Rib GF

Whipped Cauliflower Mash, Charred Roasted Root Vegetables, Short Rib Jus

Pan Roasted Barramundi GF

Tuscan Bean Cassoulet, Charred Carrots, Overnight Tomatoes, Pancetta

Center Cut Filet Mignon GF

Wild Mushrooms, Veal Jus, Broccolini, Carrots, Roasted Fingerling Potatoes

DINNER

Plated Dinner continued

DESSERT (select one)

Spring/Summer offerings

Lemon Chiffon Lemon Curd, Whipped Cream

PB&J Torte Strawberry Gel, Peanut Butter Power

Banana Cake Cream Cheese Icing, Caramel, Whipped Cream

Key Lime Tart Torched Meringue, Graham Streusel

Fall/Winter offerings

German Chocolate Cake Coconut Pecan Caramel, Chocolate Whipped Cream

Gingerbread Cheesecake Crystallized Ginger, Molasses Caramel

Flourless Chocolate Torte GF Raspberry Coulis, Whipped Cream

Black Forest Torte Luxardo Cherries, Chocolate Shavings

Dinner Buffets

Our buffets are the perfect way to entertain your guests. Buffets are accompanied by freshly brewed coffee, selection of fine teas and iced tea offered to your guests. Items listed are individually packaged for guests to build their own meal. A \$275 Small Party Labor Fee will be applied to groups with less than 25 guests. Pricing and quantities are based on one hour and 30 minutes serve time.

OHIO BUFFET

Salad Locally Picked Bibb Lettuce, Sunflower Seeds, Ohio Blue Cheese, Pickled Onions, Lucky Cat Croutons

Mini Ohio Burgers Local Ohio Beef Patties, Middlefield Cheddar, Spicy Pickles, Caramelized Onions, Lucky Cat Bun

Johnny Marzetti Cavatappi Pasta with San Marzano Tomato Meat Sauce and Aged Ohio Cheddar

Perch Fish Fry Lake Erie Perch Fried Golden Brown with Tartar Sauce and Spicy Remoulade

Potato and Cheese Pierogis Steamed and Griddled with Caramelized Onions, Crème Fraîche and Chives

Local Ohio Seasonal Vegetables Lightly Roasted and Seasoned with Olive Oil and Local Vinegar

Buckeye Cheesecake Oreo Crust, Peanut Butter Cheesecake

KENTUCKY DERBY BUFFET

Shaved Romaine Salad Bourbon Spiced Pecans, Goat Cheese, Shaved Red Onions, Sorghum Vinaigrette

Mini Hot Browns Oven Roasted Turkey Breast with Heirloom Tomato, Slab Bacon and Mornay Sauce

Benedictine Sandwiches Cucumber and Cream Cheese Sandwiches on Toasted Brioche

Southern Fried Walleye Buttermilk Marinated with Chile D'Arbol and Cajun Cream Sauce

Jalapeño Cornbread Cultured Amish Butter

Kentucky Vegetable Medley Butter Beans, Carrots, Turnips, Parsnips and Corn

Mint Julep Cream Puffs Lime and Bourbon Mousse, Mint Ganache

Derby Pie with Whipped Cream

THIRD COAST

Mixed Greens Salad Cucumbers, Orange Segments, Pecorino, Citrus Vinaigrette

Southern Bean Salad Mixed Beans, Roasted Vegetables, Garden Herbs, White Balsamic Dressing

Gulf Coast Red Grouper Brown Butter Cream

Low Country Boil Shrimp, Crab, Corn, Red Bliss Potatoes, Smoked Sausage

Orange-Spiced Carrots Charred Brussels Sprouts, Bacon

Steamed Jasmine Rice with Green Onions

Triple Chocolate Mousse Cake

Bacon Brioche Bread Pudding

DINNER

Dinner Buffets continued

MODERN AMERICAN

Quinoa and Sweet Corn Chowder Pickled Sweet Corn, Cilantro Crema

Hydro Lettuce Salad Charred Carrots, Toasted Pistachios, Micro Greens, Lake Erie Creamery Tangerine Goat Cheese, Preserved Lemon Vinaigrette

Heirloom Tomato Salad Mixed Baby Lettuces, Cucumber Ribbons, Whipped Boursin, Ohio Honey Vinaigrette

Crispy Skinned Porchetta Pork Jus, Burnt Onions

Whey Braised Short Ribs Herb Roasted Marble Potatoes, Marble Carrots with Togarashi Spice, Toasted Sesame Seeds

Wok Fried Cauliflower Togarashi Spice, Toasted Sesame Seeds

S'mores Bites and Tropical Tarts

Hors D'oeuvres

Bite sized and passed or displayed, the perfect way to provide your reception guests with nourishment while socializing. 25 piece minimum per selection. Butler Fee of \$50.00 per hour, per staff applies to passed hors d'oeuvres.

Cold

CARAMELIZED BACON GF

Ambient Temperature

ROASTED MUSHROOM TOAST V

Crème Fraiche, Crispy Prosciutto

KIMCHI DEVILED EGGS GF

Cucumber Kimchi, Gochujang

PIMENTO CHEESE & BACON CROSTINI

Micro Celery, Applewood Smoked Bacon

CHICKEN LIVER MOUSSE

Mini Blue Corn Muffins, Fleur de Sel

TOGARASHI TUNA SPOON

Micro Cilantro, Spicy Mayo, Wonton Chip

CURED SALMON TARTARE

Smoked Crème Fraiche, Gaufrette Potato

SCALLOP CEVICHE SPOON GF

Leche de Tigre, Serrano Chile

BEEF CARPACCIO CROSTINI

Micro Arugula, Pecorino, Preserved Lemon Aioli

SHRIMP COCKTAIL SHOOTER GF

Horseradish Aioli, Citrus Zest

Hot

CHICKEN TIKKA GF

Tandoori Spiced, Mint Chutney

BACON WRAPPED DATES GF

Romesco Sauce

TEMPURA SHISHITOS V

Spicy Mayo, Togarashi

GRUYERE GOUGERE V

Blackberry Ketchup

VEAL RICOTTA MEATBALLS

San Marzano Tomato Sauce, Pecorino Romano

KOREAN BBQ SATAY

Beef Tenderloin, Toasted Sesame

CHICKEN POTSTICKERS

Ponzu Sauce, Scallion

PORK BELLY SPOONS GF

Goat Cheese Grits, Poblano Relish

ROASTED OYSTER GF

Brown Butter, Escabeche

MINI BEEF WELLINGTON

Béarnaise Sauce

DINNER

Display Stations

Stationary displays of carefully curated bites.

GRILLED VEGETABLE DISPLAY

Balsamic Marinated Grilled Vegetables: Zucchini, Squash, Portabella Mushrooms, Bell Peppers, Asparagus, Red Onions
Lemon-Herb Aioli, French Onion & Fennel Dip

LOCAL OHIO CHEESES AND MEATS

Selection of Cheese from Local Creameries, Red Berries, Red Grapes, Candied Nuts

ARTISAN FLATBREAD STATION *(select 2)*

Heirloom Tomato, Mozzarella, Basil
Roasted Red & Green Peppers, Italian Sausage, Crisp Fried Garlic
Thick Cut Pepperoni, Roasted Tomatoes, Provolone Cheese

SLIDER STATION *(includes 2 sliders per guest; select 2)*

Beef Slider Gruyere Smoked Onion Mayo, Roasted Tomato, Arugula
Pulled Pork Slider Slaw, Carolina BBQ Sauce
Buffalo Chicken Slider Sweet Pickles

TAPAS BAR DISPLAY

Classic Hummus with Grilled Pita Bread
Fresh Cucumber and Curried Tomato Salad
Grilled Eggplant with Roasted Garlic and Red Pepper Confit with Fresh Oregano and Feta Cheese
Manchego Cheese with Serrano Ham and Sherry Marinated Grapes
Carrot and Chickpea Salad
Basque Style Potato Salad with Hard Cooked Eggs and Roasted Peppers, Chorizo Sausage with Almond,
Shaved Celery and Grilled Tomato

SEAFOOD ON ICE DISPLAY

each selection requires a minimum order of 50 pieces
Served with Spicy Cocktail Sauce, Tabasco and Lemon Wedges

Littleneck Clams
Jumbo Gulf Shrimp
Shucked Seasonal Oysters on the Half Shell, Mignonette Sauce
Alaskan King Crab Legs
Poached Maine Lobster Tails

MINI ASSORTED DESSERT DISPLAY select 3 - select 4 - select 5

Chocolate Raspberry Tartlet
Fruit Tart
Assorted French Macaroons
Chocolate Silk Tart
Tiramisu Tartlet
Red Velvet Whoopie Pie
Assorted Cream Puffs
Dark Chocolate Brownie Bites
Lemon Lavender Bar
Carrot Cake
Salted Caramel Tartlet

DINNER

Chef-Attended Stations

The perfect option for your guests to interact with our culinary experts and create your own unique reception experience. Chef attendant required for all stations, \$175 per attendant, per hour.

PASTA ACTION STATION (50 guest minimum)

uniformed chef to prepare choice of two:

Cheese Tortellini Italian Sausage, Peppers, Onions, Pomodoro Sauce, Fresh Basil, Shaved Parmesan

Cavatappi Pasta Lobster Meat, Corn, Roasted Peppers, Tarragon Cream Sauce

Rigatoni Andouille Sausage, Blackened Chicken, Red Onion, Tomatoes, Bell Peppers, Cajun Cream Sauce

Penne Pasta Smoked Salmon, Corn, Shiitake Mushrooms, Red Onion, Fresh Herbs, Garlic Butter Sauce

Linguine Sautéed Onions, Spinach, Chopped Clams, Crushed Red Pepper, Fresh Herbs, Garlic Cream

Whole Wheat Penne Primavera Zucchini, Yellow Squash, Red Onions, Bell Peppers, Tomatoes, Peas, Fresh Herbs, White Wine Butter Sauce, Shaved Parmesan

SPIRAL CUT HAM CARVING STATION (serves 40 guests)

Brown Sugar & Honey Glazed Ham, Peppercorn Mustard Jus

SLOW ROASTED PORCHETTA (serves 30 guests)

Garlic Herb Stuffed, Apple Sage Butter

16 HOUR SMOKED BRISKET CARVING STATION (serves 25 guests)

Sweet Vinegar Slaw, Sweet and Spicy Pickles, Sliced White Bread

SAGE AND CIDER ROASTED TURKEY CARVING STATION (serves 30 guests)

Bacon Brioche Stuffing, Giblet Gravy

BEEF TENDERLOIN CARVING STATION (serves 25 guests)

Pepper and Garlic-Crusted Whole Tenderloin, Brandy Jus

Bar Packages

Bar packages are charged per guest, per hour with a two-hour minimum. Guaranteed number of guests will be based on meal guarantees.

GOLD

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel's Whiskey
Bulleit Bourbon
Dewar's 12 Year Scotch
Columbia Crest Grand Estates Chardonnay & Cabernet Sauvignon
Corona Light, Stella Artois, Miller Lite, Bud Light, Blue Moon, Sam Adams
Appropriate Garnishes & Mixers
Assorted Coca-Cola Soft Drinks

2 Hours: \$30 per guest

3 Hours: \$38 per guest

4 Hours: \$44 per guest

5 Hours: \$50 per guest

DIAMOND

Tito's Vodka
Hendrick's Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Jameson Whiskey
Knob Creek Bourbon
Glenmorangie Original 10 Year Scotch
Wente Estate Chardonnay, Wente Southern Hills Cabernet Sauvignon
Corona Light, Miller Lite, Bud Light, Blue Moon, Stella Artois
Appropriate Garnishes & Mixers
Assorted Coca-Cola Soft Drinks

2 Hours: \$34 per guest

3 Hours: \$41 per guest

4 Hours: \$48 per guest

5 Hours: \$55 per guest

On Consumption & Cash Bar Options

Prices listed below are in order; **on consumption price** / **cash bar price**.

GOLD

Beer

Domestic

Blue Moon, Bud Light, Miller Lite, Sam Adams

Imports

Corona Extra, Stella Artois

Wine

Chardonnay

Columbia Crest Grand Estates, California

Cabernet Sauvignon

Columbia Crest Grand Estates, California

Sparkling

Riondo, Prosecco Spumante DOC, Italy

Spirits

Absolut, Tanqueray, Bacardi Superior, 1800 Silver, Bulleit, Jack Daniels, Dewar's 12 Year

Soft Drinks

DIAMOND

Beer

Domestic

Blue Moon, Bud Light, Miller Lite, Samuel Adams Boston Lager

Imports & Local Craft

Corona Extra, Stella Artois, Selection of Local Craft Beer

Wine

Chardonnay

Wente Estate Grown, Livermore Valley, CA

Cabernet Sauvignon

Wente Southern Hills, Livermore Valley, CA

Sparkling

Sparkling, Chandon Brut Classic, CA

Spirits

Tito's, Hendricks, Ron Zacapa, Casamigos Blanco, Knob Creek, Glenmorangie Original 10 Year, Jameson

Soft Drinks

By the Bottle

Enjoy our finest selection of wines by the bottle.

RED

Pinot Noir, Parker Station, Central Coast, CA
Cabernet Sauvignon, Storypoint, CA
Cabernet Sauvignon, Wente Southern Hills, Livermore Valley, CA
Cabernet Sauvignon, Columbia Crest Grand Estates, Columbia Valley, WA
Cabernet Sauvignon, Oberon, by Michael Mondavi, Napa Valley, CA
Merlot, Tangle Oaks, Napa, CA
Blend, Zaca Mesa, Z Cuvée, Santa Ynez, CA
Pinot Noir, Meiomi, CA
Cabernet Sauvignon, DAOU, Paso Robles, CA
Cabernet Sauvignon, Conn Creek, Napa Valley, CA

WHITE

Sauvignon Blanc, Proverb, CA
Chardonnay, Columbia Crest Grand Estates, Columbia Valley, WA
Sauvignon Blanc, Starborough Marlborough, New Zealand
Rosé, Whispering Angel, Côtes de Provence, France
Chardonnay, Wente Estate Grown, Livermore Valley, CA
Pinot Grigio, Terlato Family, Colli Orientalie del Friuli DOC, Italy
Chardonnay, Smoketree, Sonoma County, CA
Chardonnay, J. Wilkes, Santa Maria Valley, CA
Riesling, Chateau Ste. Michelle & Dr. Loosen Eroica, Columbia Valley, WA
Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonoma County, CA
Chardonnay, Quilt, Napa Valley, CA

SPARKLING

Prosecco, La Marca, DOC Veneto, Italy
Sparkling, Chandon Brut Classic, CA
Sparkling, étoile Rosé, Carneros, CA
Champagne, Veuve Clicquot NV Rosé, Reims, France
Champagne, Veuve Clicquot Yellow Label, Reims, France

Information

To assist you with planning.

Meeting Charges

Floor Podiums **\$200**

Easels **\$20**

Vendor Tables with Linen **\$50** / without Linen **\$25**

Large Satellite Bar (Requires 2 Hour Minimum) **\$400**

Extra set of stairs on stage **\$50**

6x8 Stage **\$100**

Meal Service

Plated meal service is based on a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time.

Buffets (breakfast and lunch) are served for one hour. Buffet (lunches) have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25) guests a surcharge of \$275 per meal period will apply. Buffets (dinner) are served for one and a half hours. Buffets (dinner) have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25) guests a surcharge of \$275 per meal period will apply. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees.

Additional Charges

Chef Attended Stations - \$175.00 per attendant, per hour. Butler Style Service - \$50.00 per attendant, per hour.

Bartender Fee - \$100.00 fee per bartender based on four (4) hours. \$50.00 for each additional hour. Check with your Event/Catering Manager for hotel staffing ratios. Additional staff above hotel standard ratios will be assessed labor fees. Room Resets - Reset fees will apply if a room set is changed within eight (8) hours at a rate of \$250.00. Room Refreshes - All rooms are refreshed during lunch period. Additional refreshes can be accommodated with a \$200.00 per refresh fee for 3,000 + sq. ft. and \$100.00 per refresh fee for less than 3,000 sq. ft. Hospitality Suite Bar Service requires a flat rate of \$200.00 with a maximum four hours of service.

Service Charge, Gratuities, Administrative Fee, Taxes

14% of the food, beverage and room rental, plus any applicable state and or local taxes will be added to your account as a GRATUITY and fully distributed to servers, and where applicable, to bussers and/or bartenders assigned to the event. The gratuity and any applicable taxes will be separately stated on the Hotel's invoice to Group. 10% of the food, beverage and room rental plus any applicable state and/or local taxes will be added to your event as a SERVICE CHARGE. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event. We will endeavor to notify you in advance of your event of any increases to the gratuity and/or service charge should different amounts be in effect on the day of your event. Ohio sales tax is currently 7.5%.

Food and Beverage Menu Selections

In addition to our published menu suggestions, our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guests' needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- All food & beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guest count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be ovals of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability. All room diagrams must be approved thirty (30) days prior to your event and comply with all Ohio Fire Codes. All fees associated with approved Fire Marshall requirements will be at the expense of the client.

Information

continued

Linen

Hilton Columbus Downtown is a certified "LEED" Green Hotel. All meeting room sets will be linen-less to adhere to our green commitment. Ivory and taupe linens and napkins will be provided for non-meeting events that include food and beverage at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

Guarantees

Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the Hotel reserves the right to provide a vegan/vegetarian meal to a number not greater than 3% of the actual guarantee.

Payment

Payment shall be made ten (10) days in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than thirty (30) days from the date of the function. All requests for Direct Bill must be submitted no later than sixty (60) days prior to your event.

Signage

The Hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A \$75.00 charge per small banner and a \$125.00 charge per large banner will apply.

Florals, Decor, Entertainment

The Hotel has a list of recommended vendors and is happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Additionally, we can do the billing, keeping your master account clean and simple. Should you make your own arrangements, all deliveries should be coordinated with your catering or event manager.

Special Decor

Confetti cannons must be approved thirty (30) days in advance of your event. A "clean up" fee of \$500.00 - \$750.00 will be assessed. Tabletop confetti, glitter, etc. is not permitted, and a "clean up" fee of \$750.00 - \$1,000.00 will be assessed.

Shipping and Packages

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- 1 Name of organization
- 2 Guest name
- 3 Attention Catering or Conference Services Manager (indicate name)
- 4 Date of function

Package handling fee of \$5.00 per small package, \$20.00 per large package (up to 50 lbs.), and \$125.00 per crate or pallet. Fees apply to both inbound and outbound packages, crates and pallets.

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies, etc.