

Hilton East Brunswick

Plated Dinner Selections

Salads

Boston Bibb and Frisse Salad - Port pear, Gorgonzola Cheese, dried cherries, candied pecans

Port pear vinaigrette

Insalata Mista - Arugula & radicchio, Kalamata Olives, roasted tomato, shaved ricotta salata, white balsamic vinaigrette

Caesar Salad - Romaine lettuce, shaved Parmesan, garlic croutons, traditional Caesar Dressing

Appetizers

Mediterranean Seafood Salad - Extra virgin olive oil and Greek Olives

Absolut Shrimp Cocktail - with Absolut cocktail sauce & fresh lemon

Penne Pasta ala Vodka - Penne pasta cooked al dente in a light vodka cream sauce

Soba Noodle Crab Cake - Asian slaw wasabi drizzle

Entrées

Shiitake Salmon - Ginger braised baby bok choy, wasabi mash and a fermented black bean sauce

Truffle Seared Medallion of Beef Filet - Provençal vegetables with roasted fingerling potato, and a sherry demi glace

Lemon Thyme Rubbed French cut Chicken - California mixed vegetable, rosemary roasted red bliss potato and a Chardonnay jus.

Black Pepper Corn Sirloin of Beef - Pistachio string bean, Dauphine Potato Gratin with black pepper demi glace

Seared Mahi Mahi - Petite ratatouille tri color fingerling potato and infused lemon oil

Lemon Grass Chicken Breast - Thai root vegetables lo mein noodle cake and ginger scallion sauce

Duets

Tournedo of Beef & Tiger Shrimp – Asparagus bundles, roasted fingerling potato, and sherry demi glace

Shiitake Salmon & Sobo Noodle Crab Cake - Ginger braised baby bok choy & sweet pea mash potato, with warm wasabi remoulade

Tenderlion Of Beef Oreganata & French Cut Chicken Breast - Roasted artichoke, tomato & fingerling potato with Sambuca demi glace

Grilled N.Y Strip Steak & Roasted Red Snapper - Provençal vegetables, potato cake & a peppercorn demi glace

Desserts

Granny Smith Apple Tart - with caramel sauce & whipped cream

Fresh Berries Sabayon – with whipped cream

Strawberry Swirl Cheesecake – Freshly made strawberry sauce, whipped cream, & berries

Chocolate Bombe - whipped cream and fresh berries

Entrées are served with assorted dinner rolls,

Freshly brewed coffee, and a selection of teas

All prices are per person & subject to 20% service charge and 7% NJ Sales Tax.

