



HILTON ANATOLE HOLIDAY 2018

LUNCH BUFFET

Kabocha Squash Bisque
spicy chickpeas

Garden Greens & Beets
leaf safari all-star mix
red & golden beets
radish, tomatoes, fennel
orange vinaigrette

Ancient Grains Salad
quinoa, farro, freekeh
winter radish
fresh pomegranate seeds
roasted tricolor cauliflower
toasted pine nuts
local bleu crema

Overnight Smoked Texas Brisket
sweet & tangy texas bbq sauce

Sous Vide Turkey Breast
house made cranberry sauce
roasted gizzard & sage jus

Butternut Squash Ravioli
maple brown butter
candied pecans
crispy shallots

Confit Tricolor Potatoes
rosemary & thyme
himalayan sea salt

Green Beans Almondine
traditional & a little citrus twist

Peppermint Chocolate Pot de Crème
Pumpkin Cookies
Apple-Cranberry Tart
Raspberry Chocolate Mousse Cake

* Culinary attendant required at \$150 per attendant.

Pricing exclusive of 25% service charge and applicable 8.25% sales tax.



PASSING ITEMS *

Mac & Cheese Muffins
truffle aioli

Miniature Beef Wellington

Feta & Sun-Dried Tomato Spanakopita

Smoked Brisket Picadillo Empanada

Maryland Lump Crab Cakes
old bay remoulade

Miniature Pulled Pork & Plantain Tarts

Wild Mushroom & Truffle Arancini

Mediterranean Antipasto Skewer
artichoke, olive, cheese

Smoked Salmon on Bagel Crisp
dill crema

Beef Tenderloin Crostini

Miniature Lemon Meringue Tart

Linzer Cookies

Miniature Pumpkin Pie

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DINNER BUFFET

Lobster Bisque

smoked paprika swirl
fresh chives

Spicy Grain Salad in Mason Jars

mustard greens, kale, arugula
baby turnip & golden beets
goat cheese
lingonberry pumpkinseed vinaigrette

Wheatberry & Parsnip Salad

tricolor carrots & parsnips
sweet peas & craisins
lemon thyme vinaigrette

Texas Tri-Tip Steak

carved to order*
horseradish aioli
red wine demi
artisan rolls

Spanish Paella

shrimp, clams, mussels
saffron rice
chorizo & peas

Smoked Pit Ham

stone fruit & apple compote
grain mustard & onion jam
brioche buns

Adobo Turkey Breast

cilantro slaw
sweet potato chipotle biscuits

Celeriac Purée

cream & sweet butter
olive oil

Grilled Radicchio

avocado oil

Vanilla Cinnamon Crème Puff

Gingerbread Cheesecake

Cranberry Orange Financier

French Macarons

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TIER ONE ENHANCEMENTS

Braised Lamb Shoulder
Labneh
minted yogurt
mediterranean chimichurri

Cedar Plank Salmon
teriyaki & sweet chili sauce
roasted on cedar planks

Bourbon Glazed Pork Belly
carved to order *
pickled daikon
red slaw
crema
steam buns

Carved Tellicherry Crusted Beef Tenderloin *
dijonnaise
fried onions
silver dollar rolls

Apple Spiced Rubbed Pork Loin
carved to order *
apple raisin compote
apple slaw
apple cider vinaigrette

Carved Beef Short Rib *
cauliflower purée
grilled radicchio
red wine demi-glace

S'Mores: Toasted Marshmallow Brochettes *
pineapple & chocolate with cinnamon marshmallows
chocolate with peppermint marshmallows
strawberry & chocolate with cookies & cream marshmallows
minimum of (50) guests

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TIER TWO ENHANCEMENTS

Iced Seafood Display
fresh shucked oysters
poached gulf shrimp
snow crab claws
bourbon cocktail sauce
mignonette

ice carving additional; priced by design

Array of Spoons:

ahi tuna poke
mango habanero shrimp ceviche
lomi-lomi salmon
wild mushroom tartare

Tomahawk Carving Station *

long-bone beef rib steak
rosemary butter

Carved Rosemary Thyme Rubbed Lamb Rack *

harissa spiced yogurt
parsley purée
mint jelly

Pop Rock Chocolate Strawberries

White Chocolate Cherry Fudge

Bûche de Noël

Strawberry Pistachio Cake



Hilton Anatole

DALLAS

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