



## Mastering the Art of Hospitality

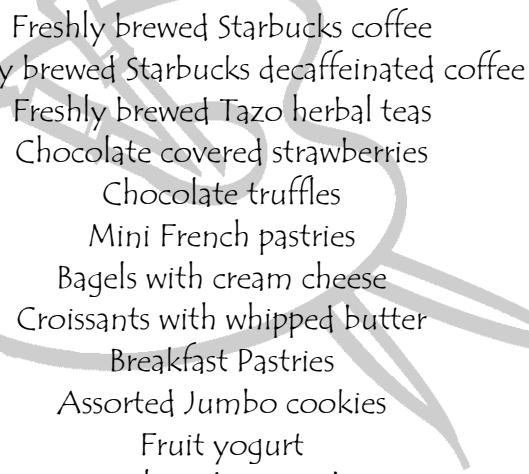


Food is art. As masters in the art of hospitality we have created a culinary journey to delight your senses. We know you will enjoy our sculpted menus and sumptuous cuisine. Or, if your artistic talents prefer, our master artist Chef, would be happy to create a culinary masterpiece to fit your desire.

From the Gallery Ballroom to any of the Masters private rooms, your dining experiences will be filled with colors and textures that are truly original. As curators of the collection, we delight in your enjoyment of every culinary creation.

Relax and enjoy the sensorial nature and nuance in being catered to. Thank you for choosing the Hilton Arlington.

### A la Carte



Freshly brewed Starbucks coffee  
Freshly brewed Starbucks decaffeinated coffee  
Freshly brewed Tazo herbal teas  
Chocolate covered strawberries  
Chocolate truffles  
Mini French pastries  
Bagels with cream cheese  
Croissants with whipped butter  
Breakfast Pastries  
Assorted Jumbo cookies  
Fruit yogurt  
Granola and Energy bars  
Whole fresh fruit  
Warm jumbo pretzels  
Fudge brownies and blondies  
Mixed Snapple drinks  
IBC Rootbeer and cream soda  
Assorted Dry Cereals  
Assorted soft drinks  
Sparkling and still waters  
Iced Tea per pitcher  
Lemonade per pitcher

Prices are subject to a 21% service charge and 9% sales tax. Prices are subject to change without notice.  
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## "Bric-A-Brac" Dry Snacks

(priced per pound)  
Spiced mixed nuts or  
Pretzels or  
Bar mix or  
Vegetable chips

## "Bric-A-Brac" Dips

Served with your choice of one chip  
Potato chips, tortilla, pita triangles, bagel  
chips or crostini  
Guacamole or  
French onion or  
Salsa Fresca or  
Warm spinach and artichoke or  
Sundried tomato or  
Cheese fondué or  
Hummus

## Afternoon Delights

### Chocolate "Sin"sations

Chocolate fountain with assorted dippers  
(includes fruit, marshmallows, pretzels and more)  
Chocolate chip cookies  
Chocolate milk or hot chocolate  
Assorted soft drinks and bottled waters

### Health Kick

Assorted multi grain and granola bars. Whole  
and sliced fruits and yogurts. Garden  
vegetable basket  
Mineral waters and power drinks

### Ball Park

Warm jumbo pretzels, buttered popcorn.  
Cracker Jacks, nachos with cheese and mini  
hot dogs.  
Assorted soft drinks and waters

### Ice Cream Social

Vanilla and chocolate ice creams  
Hot fudge, butterscotch and strawberry sauces  
Peanut butter chips, M&M's, Reese's Pieces, chopped nuts  
Rainbow sprinkles, toasted coconut and whipped cream  
Assorted soft drinks and bottled waters

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## Meetings Made Easy – Apprentice Package

Featuring Continuous Refreshment Breaks

### Elaborate Continental Breakfast

7:00 AM- 10:00 AM

Sliced Seasonal Fruits and Mixed Berries  
Cold Cereals and Low Fat Yogurts  
Toast your own Bagels with Assorted  
Spreads  
Freshly Baked Breads, Pastries and  
Muffins  
Assorted Juices and Bottled Waters  
Freshly Brewed Starbucks Coffee and  
Starbucks Decaffeinated Coffee  
Assorted Tazo Teas  
Regular and Diet Soft Drinks

### Continuous Refreshment Breaks

10:00 AM-11:30 AM

Whole Fresh Fruit  
Freshly Baked Breads and Muffins,  
Granola Bars, and Energy Snacks  
Freshly Brewed Starbucks Coffee and  
Starbucks Decaffeinated Coffee  
Assorted Tazo Teas  
Regular and Diet Soft Drinks

### Continuous Refreshment Breaks

1:00 PM- 2:00PM

Freshly Brewed Starbucks Coffee and  
Starbucks Decaffeinated Coffee  
Assorted Tazo Teas  
Regular and Diet Soft Drinks

### Continuous Refreshment Breaks

2:00 PM-5:00 PM

Breaks continue to include:  
Freshly Baked Cookies & Brownies  
Chocolate and Sweets  
Whole Fresh Fruit

Choice of two items:

Vegetable Crudités  
Domestic Cheeses with Crackers  
Warm Soft Pretzels with mustard  
Tortilla Chips with Sour Cream and Salsa

Freshly Brewed Starbucks Coffee and  
Starbucks Decaffeinated Coffee  
Assorted Tazo Teas  
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## Meetings Made Easy

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### Artisans Meeting Package

Includes everything from the Apprentice Package plus a lunch buffet.

### Chef's Choice Lunch Buffet

11:30 AM- 2:00 PM

Delicious Soup featured Daily  
Tossed Seasonal Garden Greens with Two Dressings  
Specialty Salad

Two Hot Entrées Featured Daily  
Two Market Fresh Side Dishes  
Gourmet Rolls and Butter

Chef's Dessert Display

Freshly Brewed Starbucks Coffee and Starbucks Decaffeinated Coffee  
Assorted Tazo Teas  
Regular and Diet Soft Drinks

(Minimum of 25 Guests)

### Masters Meeting Package

Includes everything from the Artisans Package plus a lunch buffet.

### Chef's Choice Dinner Buffet

6:00 PM – 8:00 PM

Gourmet Rolls and Butter  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Premium Soup Offering  
One Mixed Garden Lettuce Salad  
One Vegetarian Salad  
One Seafood Based Salad

Choice of Two

One Hearty Meat Offering  
One Poultry Offering  
One Seafood Offering  
One Vegetarian Offering

Chef's choice of Potatoes and Vegetables

Chef's Dessert Display

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### Continental Composition Breakfasts

All entrées are served with freshly brewed Starbucks coffee, Starbucks decaffeinated coffee and Tazo teas

#### The Cliché

Chilled Fresh orange, apple, tomato and cranberry juice  
Sliced seasonal fruit display with yogurt honey dipping sauce  
Fresh croissants, muffins and Danish  
Butter and fruit preserves

#### The Collage

Chilled Fresh orange, apple, tomato and cranberry juice  
Sliced seasonal fruit display with yogurt honey dipping sauce  
Fresh croissants, muffins, breakfast breads and Danish  
Assorted fruit yogurts with granola and berries  
Assorted dry cereals with whole, fat free and 2% milk  
Butter and fruit preserves

#### The Caption

Sliced seasonal fruit display  
Assortment of bagels  
Plain, salmon, chive, strawberry, garden veggie and light cream cheeses

### Continental Composition Enhancements

Smoked salmon display with accompaniments

Granola crusted brioche French toast with fresh berry confit

Breakfast egg croissant with aged cheddar and roasted turkey

Steel cut oatmeal with brown sugar, raisins and walnuts

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## Impressionist Breakfast Buffets

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Starbucks decaffeinated coffee and Tazo teas

### The Caricature

Assorted chilled juices  
Sliced fruit display  
Scrambled eggs with aged cheddar  
Crisp bacon & sausage  
Seasoned breakfast potatoes  
Fresh croissants, muffins and Danish  
Butter and fruit preserves

### The Cameo

Assorted chilled juices  
Sliced fruit display with yogurt  
honey dipping sauce  
Baked egg strada with garden vegetables  
Belgian waffles with warm maple syrup  
Crisp bacon and sausage  
Seasoned breakfast potatoes  
Fresh croissants, muffins, breakfast breads  
and Danish  
Assorted bagels with chive, onion and capers  
Fruit yogurt with granola and berries  
Butter and fruit preserves

### Sculpt Your Own

Sliced fruit display  
Sculpt-your-own breakfast sandwich  
Start with fresh a ciabatta roll or croissant  
Add scrambled eggs and your choice of aged cheddar, swiss or muenster cheeses. Layer as you wish with crisp pancetta bacon, sausage patty or turkey and garnish with red onion, sliced tomatoes and roasted portabello mushrooms.  
Served with roasted potatoes.  
Assorted dry cereals, yogurts and granola with 2% and non fat milk

## Curator Plated Breakfasts

All entrées are served with fresh brewed Starbucks coffee,  
Starbucks decaffeinated coffee and Tazo teas

Baked Frittata filled with baby spinach, wild mushrooms, sweet bell peppers, Yukon gold potatoes and scallions. Topped with garlic herb tomatoes.

Scrambled eggs with aged cheddar and chives, herb roasted tomato, crisp bacon and breakfast potatoes

Healthy life style with scrambled egg whites, roasted asparagus and herb grilled beefsteak tomatoes.

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Stuffed French toast layered with a caramelized blend of bananas, cinnamon, brown sugar and raisins. Served with crisp bacon, warm maple syrup and whipped butter

Joe's Special with zesty Italian sausage, baby spinach, wild mushrooms all tossed with scrambled eggs and finished with asiago cheese. Served with herb roasted tomato and breakfast potatoes

Traditional cheese blintz filled with ricotta and marscapone cheese. Served with Grand Marnier syrup and topped with berries

Farmer's Plate with grilled top sirloin, herb beef steak tomatoes, scrambled eggs with aged cheddar and roasted potatoes

## Last Minute Illuminations

### Omelet Station

Choice of jumbo lump crab, wild mushrooms, diced ham, sausage, tomatoes, spinach, broccoli, onions, sweet bell peppers, aged cheddar, jalapenos and scallions.

### Landscape Belgian Waffle Station

Create your own masterpiece with strawberries, mixed berry compote, chocolate shavings, caramelized apples, maple syrup and fresh whipped cream

### Crafted Brioche French Toast Station

Dipped in Amaretto frothed eggs and sautéed with almonds and raspberries. Topped with vanilla bean whipped marscapone cheese

### Sensorial Breakfast Smoothie Station

Blend of yogurt with choice of fresh berries or mango~papaya

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### Plated Lunch Nuances

Served with choice of salad, freshly baked rolls and choice of confection  
Freshly brewed Starbucks coffee, Starbucks decaffeinated coffee or Tazo teas

### Soup du jour

Minestrone

Crab and corn chowder with old bay crostini

Chilled beefsteak tomato gazpacho

Wild mushroom & chicken consommé

### Salads

- Market greens with tomato, cucumber and carrot curls
- Iceberg Wedge with pancetta crisps, beefsteak tomatoes and red onion.  
Topped with Maytag bleu cheese vinaigrette
- Hearts of romaine Caesar with herb scented croutons, grated parmesan and our house Caesar dressing
- Baby spinach with caramelized apples, candied walnuts and gorgonzola cheese.  
Topped with granny smith apple vinaigrette

### Entrées

#### Oven Roasted Lemon Chicken

With artichoke, roasted garlic and grilled lemon. Fresh herb risotto

#### Mustard Seed Crusted Salmon

Coarse ground mustard glaze, wilted Swiss chard and wild rice

#### Herb Grilled Chicken

Shiitake rice pilaf, baby carrots and hunter's sauce

#### Jumbo Lump Crab Cakes

Zesty pesto remoulade, whipped potatoes and garden vegetable

#### Roasted Petite Beef Tenderloin

Cauliflower ~ cheddar mash, herbed bordelaise and topped with crispy onions

#### Cedar Plank Roasted Salmon

Artichoke pesto, asiago whipped potatoes and grilled asparagus

#### Chipotle Apricot Chicken

Herb roasted potatoes with natural jus and garden vegetables

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## Crisp Pan Seared Rockfish

Baby spinach and seared polenta cake with lemon thyme sauce and tomato confit

## Papaya ~ Mango Stuffed Pork Loin

Island curry sauce, saffron rice and fried plantains

## Oriental Glazed Sea Bass

Orange ginger sauce, julienne vegetable and Jasmine rice

## Chef's Meatloaf

Stuffed with Provolone cheese, pan gravy, horseradish whipped potatoes and broccolini

## Rosemary~Garlic Flat Iron Steak

Herb roasted fingerling potatoes, horseradish veal reduction and garden vegetables

## Confections

Fresh Fruit Tarts

Praline White Chocolate Mousse

Cappuccino Cheesecake

Crème Brûlée

Chocolate Raspberry Cake

Key Lime Tarts

## Chilled Lunch Entrées

Served with freshly baked rolls and choice of confection

Fresh brewed Starbucks coffee, Starbucks decaffeinated or Tazo teas

## Northwest Style Cobb

Grilled BBQ chicken, red onion, roma tomatoes, avocado, egg, kalamata olives, crisp greens, Maytag bleu cheese and buttermilk chipotle dressing

## Steakhouse

Rosemary accented flat iron steak, cucumber, tomatoes, pancetta bacon, red onion, roasted portabello mushrooms, kalamata olives, aged cheddar and iceberg lettuce tossed with our house dressing

## Roast Turkey and Brie Croissant

Fresh sprouts, bibb lettuce and lingonberry aioli. Served with garden pasta salad

## Chilled Lemon Poached Salmon

Gathered greens with oven dried tomatoes, avocado and roasted shallot vinaigrette

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## Classic Style Caesar

Hearts of romaine, herb scented croutons, shaved Reggiano cheese

Choose from the following

Grilled Chicken

Seared Salmon

Grilled Shrimp

## Traveling Artist Box Lunch

All lunches include chips, fresh fruit and a cookie  
condiments and soft drink

## Grilled Chicken Caesar

Focaccia roll, crisp romaine, tomatoes and shaved Reggiano cheese

## Rancher's Steak

Sliced tenderloin, boursin cheese, lettuce, tomato on French baguette

## Virginia Ham and Aged Cheddar

Ciabatta roll, lettuce, tomato and pickle

## Plowman's Veggie

Thick beefsteak tomato, havarti dill, grilled onion, fresh sprouts, roasted pepper, portabello mushrooms and a light curry aioli on wheat bread

## Plated Dinner Montages

Served with choice of salad, freshly baked rolls and choice of confection

Fresh brewed Starbucks coffee, Starbucks decaffeinated or Tazo teas

## Soup du jour

Lobster Bisque with Pernod and lobster garni

Forest Wild Mushroom with white truffle oil

French Onion en croûte

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## Perlescent Salads

- ~ Classic whole leaf Caesar with shaved parmesan, herb croutons and lemon zest. Drizzled with our house caesar dressing
- ~ Butter lettuce with Belgian endive, radicchio, vine ripened tomatoes, enoki mushrooms and black currant vinaigrette
- ~ Iceberg Wedge with pancetta crisps, beefsteak tomatoes and red onion. Topped with Maytag bleu cheese vinaigrette
- ~ White wine poached pear with gathered greens and late harvest vinaigrette. Finished with Maytag bleu cheese crostini
- ~ Garden greens with radish shavings, red onion, cucumber, roma tomato and carrot curl tossed with our house balsamic vinaigrette

## Contemporary Plated Dinner

### Lemon Basil Roasted Halibut

Lobster mashed potatoes, smoked tomato broth and asparagus

### Ancho ~ Garlic Roasted Chicken

Herb polenta, garden vegetable and sherried tomato sauce

### Artichoke Rosemary Seared Chicken

Caramelized onion risotto, natural jus, roasted lemon and broccolini

### Grilled Rancher's Select Filet Mignon

Truffled merlot demi, asiago whipped potatoes and garden vegetable

### Cedar Plank Roasted Salmon

Ragout of artichokes, spinach, wild mushrooms and roasted peppers. Lemon tarragon apple butter and asiago whipped potatoes

### Roasted Colorado Lamb Chops

Garlic mashed potatoes, wilted swiss chard and lingonberry jus

### Grilled Frenched Pork Chop

Yukon gold potato terrine, Pear brandied jus, baby carrots

### Wild Mushroom Stuffed Chicken

Vidalia onion risotto, Marsala wine sauce and garden vegetables

### Roasted Maple Leaf Farms Duck

Wild rice, wilted swiss chard and sundried cherry demi

### Thyme Marinate New York Strip

Twice baked potato, gorgonzola demi and baby carrots

### Jumbo Lump Crab Cakes

Zesty pesto remoulade, whipped potatoes and garden vegetable

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## Roulade of Chicken Artichoke

Stuffed with spinach, artichokes, roasted peppers and goat cheese. Roasted fingerling potatoes and broccoli crowns

## Herb Crusted Prime Rib of Beef

Horseradish sauce, roasted garlic whipped potatoes and grilled asparagus with balsamic portabello mushrooms

## Confections

Kahlua White chocolate mousse filled chocolate shells  
Fruit Tarts  
Praline Cheesecake  
Key Lime Tarts  
Death by Chocolate  
Crème Brûlée  
Black Forest Cake

## Gallery Buffet Offerings

Served with freshly baked rolls and choice of confection  
Fresh brewed Starbucks coffee, Starbucks decaffeinated coffee or Tazo teas

## The Sistine

Arranged hearts of romaine Caesar with parmesan crisps, grilled radicchio and endive

Insalada Caprese – vine ripened tomatoes, fresh mozzarella, torn basil, black pepper and olive oil

Antipasto Salad with genoa salami, mortadella, provolone, kalamata olives, artichoke hearts and grilled squash tossed with balsamic vinegar and fresh herbs

Lemon chicken with fried sage and artichokes

Baked penne bolognese

Roasted vegetables

Italian garlic breads

Cannoli and Tiramisu

## Southwest Canvas

Chicken Tortilla Soup

Chipotle Corn Salad

Grilled skirt steak tacos with roasted poblanos

Shredded lettuce, tomatoes, salsa, sour cream, guacamole and jalapeno

Chicken Enchiladas

Spanish rice

Refried beans

Caramel flan & Margarita tarts

Non-alcoholic sangria

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## Smithsonian BBQ

Iceberg wedge salad  
with beefsteak tomatoes, red onion and bleu cheese vinaigrette  
Jicama Cole slaw  
Southern style potato salad  
Charbroiled hamburger, BBQ ribs and brats in beer  
American, Swiss, cheddar cheeses and blue cheese crumbles  
Kaiser rolls and hoagie buns  
Sliced tomatoes, onions, pickles and crisp lettuce  
Sautéed onions & mushrooms, applewood smoked bacon, chili and guacamole  
Barbequed baked beans  
Corn on the cob  
Sliced watermelon and apple crumb pie  
Raspberry lemonade

## Artist Block

Fruit salad  
Rustic cut cole slaw  
Rosemary chicken salad, tuna salad and egg salad  
Bibb lettuce, tomatoes, pickles and olives  
Ciabatta rolls, wheat and sourdough breads  
Cookies and brownies  
Raspberry lemonade

## Shanghai Muse

Chicken and snow pea salad with Thai peanut dressing  
Garden greens with crisp lo mien noodles and mandarin vinaigrette  
Sesame seared salmon with teriyaki glaze  
Asian barbecued pork loin  
Fried rice and snap peas  
Fortune cookies and mandarin tarts  
Thai iced tea or iced coffee

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## Salvador Deli

Chef's soup selection  
Garden pasta salad  
Red bliss potato salad  
Peppered pastrami, Genoa salami, roast turkey, ham and roast beef  
Platters of vine ripened tomatoes, lettuce and red onions  
Bread & butter pickles, olives and pepperoncini  
Sliced domestic cheeses  
Ciabatta rolls, white, wheat and sourdough breads  
Brownies, blondies and cookies  
Selection of condiments  
Raspberry lemonade

## Acropolis

Roasted tomato and eggplant soup  
Hummus with pita crisps  
Greek salad  
Yogurt crusted lamb  
Roast chicken ratatouille braised with eggplant, peppers and tomatoes  
Rice pilaf with pine nuts and currants  
Spinach pie with pylo ribbons  
Caramelized orange custard

## Guggenheim

Garden greens with tomato, radish, cucumber and carrot curl  
Pan fried chicken  
Homestyle meatloaf with pan gravy  
Mac n' cheese soufflé  
Garden vegetables  
New York style cheesecake  
Lemonade & iced tea

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## Enhancements

### Imported and Domestic Cheese Board

With Fresh Fruit Garnish, Assorted Breads and Imported Wafers

### Garden Vegetable Display

Spinach & sun dried tomato dips

### Market Fresh Seasonal Fruit

Served with a Vanilla Yogurt Sauce

### Antipasto Display

Genoa Salami, mozzarella cheese, Parma ham, roasted peppers, pepperoncini, kalamata olives, pickled vegetables, grilled squashes and eggplant roasted in garlic and olive oil

### Assorted Tapanades

Tapanades of Kalamata Olives, Spanish Olives, and Eggplant.  
Served with Italian breads

### Smoked Salmon Display

Salmon, Chopped Eggs, Capers, Red Onions, Cream Cheese. Sliced Bagel Chips and Assorted Cocktail Breads

### Display of Assorted Pates, Terrines and Sausages

Accompanied by Gourmet Mustards, Gherkins and Lingonberry Compote  
Artisan Breads and Crackers

## Carving Stations

### Herb Roasted Tenderloin of Beef

(Serves 20 Portions)

Roasted Garlic Merlot Sauce and  
Petit French Rolls

### Roasted Turkey

(Serves 30 Portions)

Orange Cranberry Relish and  
Cocktail breads

### Cedar Plank Carved Salmon

(serves 12 portions)

Stuffed with artichokes, spinach, wild mushrooms and roasted peppers.  
Lemon tarragon apple butter sauce

### Honey Baked Virginia Ham

(Serves 50 Portions)

Petit French Breads

### Herb Crusted Rack of Lamb

(Serves 7 Portions)

With Rosemary Jus

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**Pepper Crusted Beef Striploin**  
(Serves 40 Portions)  
Bordelaise Sauce and French Rolls

**Apple Stuffed Pork Loin**  
(Serves 30 Portions)  
Port Wine Sauce

## Gallery Specialty Stations

(Pricing Based on a One-Hour Reception with a Minimum of 20 Guest)

### **Mediterranean Station**

Fried Calamari with spicy Tomato Dipping Sauce, Flaky Spanakopita, green lipped mussels and clams in garlic butter

### **Wild Mushroom Risotto Station**

Shitake, Cremini, Oyster, and Portabello Mushrooms Sautéed with Fresh Herbs, Garlic with Italian Arborio Rice

### **Peking Duck Station**

Boneless and Served with Moo Shu Pancakes, Scallions and finished with Hoisin Sauce

### **Open Faced Grill**

Choice of three  
Open faced crab melts  
Mini reubens or Mini tuna melts  
Italian style ham & cheese  
Grilled vegetable stacks

### **Quesadilla Station**

Choose One  
Chicken and Asiago Cheese  
Spicy Shrimp and Black Bean  
Tenderloin and Roasted Peppers  
Served with Zesty Salsa, Sour Cream and Guacamole

### **Maryland Crab Cakes**

Chef's recipe jumbo lump crab cakes.  
Sautéed to Order and finished with Chipotle Aioli

### **Pasta Station**

Choice of Two  
Farfalle with Pesto Sauce  
Penne Pasta with Puttanesca Sauce  
Linguini with Brandied Lobster Sauce  
Spinach Fettuccine with fresh chopped tomatoes and torn basil  
Tri Colored Tortellini with Champagne Truffle Alfredo  
Served with Shaved Parmesan and Italian Garlic Bread and Grissini

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## Tex Mex Station

Chicken and Beef Fajitas  
Served with Flour Tortillas, Pico de Gallo,  
Sour Cream, Guacamole, Shredded Cheese,  
Green Chilies

## Sushi Station

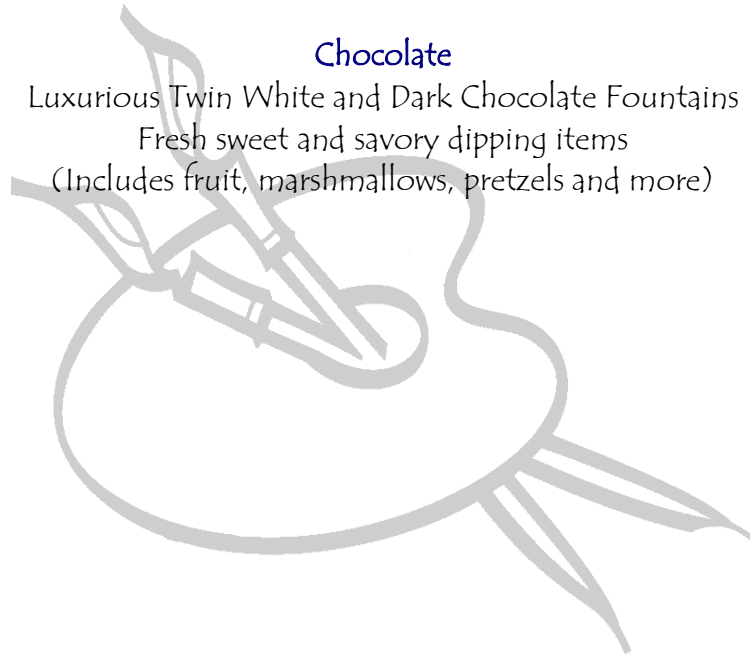
Choice of Two  
Tuna, Salmon, Snapper, California Rolls or  
Smoked Salmon Rolls. Served with Wasabi,  
Soy Sauce and Ginger

## Oriental Stir-fry Station

Build your own  
Teriyaki, Szechwan or Hoisin  
Vegetable, Chicken and Beef Stir Fry  
Bok Choy, Napa Cabbage, Snow Peas, Red Peppers, Straw Mushrooms, Broccoli  
Mung Bean Sprouts, Water Chestnuts, and Bamboo Shoots

## Chocolate

Luxurious Twin White and Dark Chocolate Fountains  
Fresh sweet and savory dipping items  
(Includes fruit, marshmallows, pretzels and more)



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## Cold Hors d'oeuvres

Minimum 25 pieces per selection

Chive Bellini with Crème Fraîche and Caviar  
Italian Ratatouille in a Phyllo Cup  
Tomato, Mozzarella and Basil Crostini  
Cherry Tomato Stuffed with Gorgonzola Mousse  
Caribbean Shrimp and Avocado Tartlets  
Smoked Chicken and Walnut Bouchee  
Seafood Stuffed Artichokes  
Roast Duck and Mango Relish in Pastry Shell  
Jumbo Chilled Shrimp with Zesty Cocktail Sauce  
Rare Herb Seared Tenderloin with Whole Grain Mustard  
Smoked Salmon Pinwheel  
Sesame Tuna with Wasabi Aioli  
Lobster Medallion with Crème Fraîche and Caviar  
Crab and Mango Bouchee

## Hot Hors d'oeuvres

Minimum 25 pieces per selection

Crispy Asiago Asparagus  
Smoked Chicken Quesadilla  
Coconut Chicken Bites  
Black and White Sesame Chicken  
Spanakopitas  
Vegetable Spring Roll  
Assorted Miniature Quiche  
Clams Casino  
Mini Beef Wellington  
Scallops Wrapped in Bacon  
Miniature Crab Cakes  
Pear and Brie En Croute  
Crabmeat Stuffed Mushroom Caps  
Beef Sate  
Cozy Shrimp  
Thai Chicken Sate

Prices are subject to a 21% service charge and 9% sales tax. Prices are subject to change without notice.  
For other options our catering specialists will be happy to discuss alternate menu selections.

Hilton Arlington ■ 950 North Stafford St. ■ Arlington, VA 22203 ■ [www.hiltonarlington.com](http://www.hiltonarlington.com)

# Mastering the Art of Hospitality

## Beverages

Premium Brand Spirits  
Host Bar... Cash Bar...

Call Brand Spirits  
Host Bar... Cash Bar...

Domestic Beer  
Host Bar... Cash Bar...

Imported Beer  
Host Bar... Cash Bar...

Premium Wine  
Host Bar... Cash Bar...

Call Wine  
Host Bar... Cash Bar...

Soft Beverages or Fresh Juices  
Host Bar... Cash Bar...

## Bar Package

The Bar Package Includes Full Set-Up  
and is Priced Per Person

One Hour

Premium Brands  
Brands

Second Hour

Premium Brands  
Brands

Third & Additional Hours

Premium Brands  
Brands

Bartender Fee (Up to 4 Hrs)

Cashier Fee (Up to 4 Hrs)

## Bar Brands

Premium Spirits

Absolut

Tanqueray

Captain Morgan's

Jack Daniel's Bourbon

Canadian Club Whiskey

Dewar's White Label Scotch

Sauza Comemorativo Tequila

Courvoisier VS Cognac

## Call Spirits

Smirnoff Vodka

Beefeater

Bacardi Rum

Jim Beam Bourbon

Seagram's 7 Crown Whisky

Grant's Family Reserve Scotch

Jose Cuervo Especial Tequila

E&J Cognac

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