

# MEALS OFFERED BY THE HILTON FOR 2023 CONVENTION

NOTE: Per hotel policy, all meal options are subject to a 25% service fee (gratuity). This is included in the pricing below.

## **THURSDAY NIGHT BOXED MEALS — \$35** inclusive of Service Fee: (Ready for pickup at the hotel restaurant after 6 PM)

Request GLUTEN FREE preparation of any of the choices will **add \$2** to the cost.

All Boxed Meals are served with Classic Italian Pasta Salad, Lay's Potato Chips, a piece of whole fruit, a Chocolate Chunk Cookie, and a Bottled Water.

Choice of:

- Thanksgiving Day Turkey Sandwich – Oven Roasted Turkey Breast, Crisp Lettuce, Tomato & Cranberry Mayonnaise on Whole Wheat Bread
- Roast Beef and Sharp Cheddar – Served on a French Roll, Crisp Lettuce and Sliced Tomato
- Vegetarian Wrap – Roasted Eggplant, Hummus, Red Peppers, Wild Greens
- Black Forest Ham and Swiss Cheese – Served on Marble Rye Bread, Crisp Lettuce and Sliced Tomato

[You can purchase a Grab and Go Soda on site @\$4.00++ each = **\$5.31 Inclusive of Tax and Service fee – to be purchased from restaurant cashier.** Featuring Coca Cola Products, 12oz Bottles.]

## **FRIDAY NIGHT BUFFET — \$37** inclusive of Service Fee:

*Salad Bar to Include:*

Iceberg, Spring Mix, and Romaine Lettuce  
Tear Drop Tomatoes, Thinly Sliced Sweet Onion, Cucumbers, Shredded Carrots,  
Hard Boiled Eggs, Cubed Cheddar Cheese, Croutons  
Ranch, Balsamic, and French Dressings  
Homemade Chicken Noodle Soup  
Warm Rolls and Butter

*Entrees and Sides:*

Buttered Green Beans  
Au Gratin Potatoes  
Parmesan Encrusted Chicken  
Hoisin Glazed Salmon  
Chef's Choice of Desserts

Buffet includes 1 non-alcoholic beverage.

To-Go Buffets available: 1 large to-go container and 1 small to-go container per person.

**SATURDAY CHORUS BREAKFAST — \$34** inclusive of Service Fee:

Oatmeal served with brown sugar and raisins.

Array of Individual Cold Cereals served with Whole and Skim Milk

Scrambled Eggs, Breakfast Potatoes, Maple Syrup Sausage, Apple Wood Smoked Bacon

Homemade French Toast with Warm Maple Syrup

Seasonal Sliced fresh fruit to include sliced Cantaloupe, Golden Pineapple, Honeydew Melon, Fresh Seasonal Berries

Assorted Mini Danish, Specialty Muffins and croissants served with fruit preserves and sweet butter

Selection of Chilled Orange, Cranberry, and Apple Juices

**SATURDAY EVENING BANQUET (BUFFET) — \$50** inclusive of Service Fee:

*Salad:*

Baby Mixed Green Garden Salad with Mushrooms, Teardrop Tomatoes, Shredded Carrots, Cucumbers; Ranch, Balsamic, and Russian Dressings

*Entrees:*

Slow Braised Short Ribs

Stuffed Sole in Lemon Caper Butter

Chicken Française

*Sides:*

Creamy Garlic Mashed Potatoes

Broccoli, Cauliflower, and Carrot Medley

*Dessert:*

Chef's Selection of Cakes and Pies (Heavy on Chocolate Cake)

***Your convention liaison (CCL) will have signup sheets for Thursday Boxed Meals, Friday Buffet, and Saturday Banquet Buffet. (CCL will also order the Saturday Breakfast Buffet but no "name list" required.) These forms and total chorus payment are due to the region no later than March 25.***