

MEALS OFFERED BY THE HILTON FOR 2026 CONVENTION

NOTE: Per hotel policy, all meal options are subject to a 23% service fee (gratuity).

THURSDAY NIGHT BOXED MEALS \$40 inclusive of service fee: (ready for pickup at the hotel restaurant after 6 p.m.)

All Boxed Lunches are served with Classic Italian Pasta Salad and Lay's Potato Chips, piece of whole fruit, 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

12oz Bottles. Grab and Go sodas will be available for purchase from restaurant cashier at an additional cost.

FRIDAY NIGHT BUFFET \$46 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 Buffet's available, 1 Large to-go container and 1 small to-go container per person.

SATURDAY CHORUS BREAKFAST \$37 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 and Apple Wood Smoked Bacon
Homemade French Toast with Warm Maple Syrup
Seasonal Sliced fresh fruit to include sliced Cantaloupe, Golden Pineapple & Honeydew Melon with 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 \$61 inclusive of service fee

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

Entrees:

Slow Braised Short Ribs
Stuffed Sole in Lemon Caper Butter
Chicken Française

Sides:

Creamy Garlic Mashed Potatoes
Green Beans

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. These forms need to be uploaded by March 27.

Total chorus payments are due no later than March 27.

MAIL the convention meal form and check for payment to: Susan Krystek, 19 Tricia Blvd, Highland, NY 12528-2637 by March 27. **Check payable to: Greater NY NJ Region 15.**