

# **HOLLYWOOD HOTEL** *a n d C o n f e r e n c e C e n t e r*

## ***Buffet Style Meals***

### **Salads**

#### **CAESAR**

*Romaine Lettuce, Fresh Shredded Parmesan Cheese, Homemade Croutons, and Creamy Caesar Dressing*

#### **SPINACH**

*Spinach Leaf, Golden Raisins, Walnuts, Chopped Eggs, Homemade Croutons,  
and Balsamic Vinaigrette*

#### **GREEK**

*Baby Field Greens and Romaine Lettuce, Crumbled Feta Cheese, Cucumber, Tomato,  
Kalamata Olives, Homemade Croutons, and Lemon-Mint-Tarragon-Olive Oil Vinaigrette*

#### **CALIFORNIA MIXED GREENS**

*Baby Field Greens and Romaine Lettuce with 4 Items of Your Choice:  
Tomatoes, Cucumbers, Black Olives, Croutons, Mushrooms, Mandarin Oranges, Shredded Parmesan,  
Sweet and Spicy Pecans, Red Bell Pepper, Shredded Carrot or Baby Corn*

*Choice of One Dressing: Balsamic Vinaigrette, Dijon Vinaigrette, Thousand Island,  
Ranch, Roquefort, Sesame Soy Ginger, or Thai Peanut*

*\* Upgrade: Second Dressing*

### **Cold Dishes**

*Grilled Mediterranean Vegetables*

*Fresh Sliced Seasonal Fruits*

*Marinated Sliced Tomatoes and Bermuda Onion*

*Insalata Caprese: Marinated Tomatoes, Mozzarella, and Basil*

*Farfalle Bowtie Pasta Primavera with Balsamic Vinaigrette*

*Moroccan Cous Cous Salad with Golden Raisins, Scallions, Peas, and a Light Curry Flavor*

*Homestyle Potato and Egg Salad*

*German Potato Salad with Mustard-Bacon Vinaigrette*

*Oriental Chicken Salad*

*Tabouli with Parsley and Tomatoes*

*Black Bean, Corn, Avocado Salad with Chili-Garlic Vinaigrette*

*Spanish Sweet-Sour Roasted Pepper and Celery Salad with Raisins*

*Chinese Sesame Noodles with Peanut Sauce*

*Vietnamese Melon Salad with Peanuts and Lime Vinaigrette*

*Plantation Coleslaw*

*\*Marinated Herring and Apple*

*\*Japanese Eggplant Stuffed with Tomato and Onion*

*\*Grape Leaves Filled with Rice*

*\*California or Vegetable Sushi Rolls*

*\*Sliced Smoked Salmon with Condiments: Capers, Chopped Egg, and Bermuda Onion*

# HOLLYWOOD HOTEL

*a n d C o n f e r e n c e C e n t e r*

## Entrees

### GRILLED CRISPY SKIN BONED BREAST OF CHICKEN

*CHOICE OF SAUCE: Wild Mushroom and Wine, Grain Mustard-Tarragon, Indian Tandoori, Cacciatore (with Red Wine, Peppers and Onion), Provencal (with Garlic, Tomato, Basil and Onion), Sweet Red Bell Pepper Buerre Blanc, Spicy Jerk Marinade, Tarragon Vin Blanc,*

*OR*

*Chicken Scallopine with Lemon and Capers*

### SALMON OR WHITEFISH

*\* UPGRADES: ORANGE ROUGHY OR MAHI MAHI*

*CHOICE OF SAUCE: Lemon Caper, Lemon Dill, Wild Honey and Vinegar Glaze with Sweet Mustard, Saffron Beurre Blanc, Vera Cruz (with Tomato, Onion, and Mixed Bell Pepper)*

*OR*

*Fillet of Whole Whitefish topped with Tomato, Onion, and Sumac*

*Fillet of Whole Smoked Salmon (Served Room Temperature)*

*Fillet Whole Smoked Whitefish (Served Room Temperature)*

### ENTREE SPECIALTIES

*Chicken Parmigiana (Breaded Filet, Topped with Sauce and Mozzarella Cheese)*

*Curried Chicken with Raisins, Nuts and Coconut*

*\* Seafood in Saffron Sauce*

*Beef Bourguinnone with Mushrooms, Onions and Carrot*

*New Orleans Jambalaya or Saffron Paella (with Rice, Shrimp, Chicken, Italian Sausage and Olives)*

*Fettucine Alfredo with Salmon and Peas*

*Sliced Beef or Turkey Meatloaf with Brown Gravy*



## Roasted Meats

### ROAST BREAST OF TURKEY

*Whole Cranberry Sauce, and Mayonnaise*

### \* FILET MIGNON

*Wild Mushroom Demi-Glace or Au Jus  
with Horseradish Cream*

### HONEY BAKED HAM

*Dijon Mustard, Honey Mustard, and Whole Cranberry Sauce*

### TRI TIP

*Wild Mushroom Demi-Glace or Au Jus with Horseradish Cream*

### \*RACK OR LEG OF LAMB

*Wild Mushroom Madeira Sauce, Mint Jelly*

### \*RACK OF VEAL

*Wild Mushroom Demi-Glace, Hoisin Orange Demi-Glace, or Lemon Soy Sauce*

*\* = Upgrade Item*

# HOLLYWOOD HOTEL *a n d C o n f e r e n c e C e n t e r*

## Starches

### POTATOES

*Roasted New Potatoes with Rosemary, Mashed Potatoes (Gratinee with Cheese, If Desired)*

*\*Dill or Parsley New Potatoes, \*Potatoes Dauphinoise (Garlic Flan)*

### RICE

*Rice Pilaf*

*Saffron Rice*

*Mexican Yellow Rice*

*White & Wild Rice with Apples and Pecans*

*White & Wild Rice with Water Chestnuts, Onion and Carrots*

*Spanish Rice with Tomatoes, Bell Peppers and Onions*

*Rice with Candied Orange Peel and Almonds (Shirin Polo)*

*Baby Lima Bean and Dill Rice (Baghala Polo)*

### PASTAS

*Penne Marinara (or Tri-Color Rotelli) with Fresh Mushrooms and Basil*

*Farfalle Alfredo or Penne Pesto*

*Linguini with Clam Sauce - Red or White*

*\* Cheese Tortellini Carbonara (Cream Sauce, Ham, and Peas), Pesto, or Marinara*



## Vegetables

*Melange of Three Vegetables*

*Brown Sugar Orange Glazed Carrots*

*Lemon and Dill Carrots*

*Green Beans with Red Bell Pepper*

*Snow Peas*

*Broccoli Florets with Lemon Zest*

*Sauteed Zucchini and Basil*

*Broiled Tomato Half Gratinee*

*Sweet and Sour Red Cabbage*

*\*Asparagus Spears (Seasonal)*

*\*Tomato Stuffed with Ratatouille or Spinach*



*All Meals Include:*

*Gourmet Rolls and Butter Swirls*

*Full Coffee and Tea Service or Station*

# **HOLLYWOOD HOTEL** *and Conference Center*

## Desserts

### Plated

*(Choose One)*

*Tiramisu, Berry Coulis and Berry Garnish*

*Warm Tropical Bread Pudding with Caramel Sauce*

*Tropical Sorbets, Berry Coulis and Berry Garnish*

*New York Cheesecake, Berry Coulis and Berry Garnish*

*\* Chocolate-Espresso Opera Cake, Berry Coulis and Berry Garnish*

*\* Raspberry Chocolate Layer Cake and Berry Coulis*

*\* Chocolate Heart Gelato Tartufo filled with Chocolate Gelato and Raspberry Sorbet on Berry Coulis (Plate Service)*

*\* Trio of Miniature Pastries: Mini Fruit Tart, Opera Cake, Éclair (Plate Service)*

### Stations

#### Viennese Dessert Buffet

*A Decadent Display of Whole Cakes,*

*and A Variety of European Miniature Pastries and Tarts.*

*Silver Platter of Sliced Fresh Fruit with Melons, Kiwi, Papaya, Pineapple and Orange*

*Tropical Sorbets "Scooped To Order" in Crisp Sugar-Cinnamon Shells with Berry Coulis*

*Viennese Dessert Option to Add: Trays of Berries.*

#### Ice Cream Sundae Bar

*Two Flavors of Ice Cream Plus a Great Assortment of Toppings: Toppings to Include*

*Hot Fudge Sauce, Sliced Strawberries and Bananas, Chopped Nuts,*

*Whipped Cream, Assortment of Candies, Colored Sprinkles, Coconut, and Maraschino Cherries*

*Please Note: Non-Dairy Ice Cream Is Available Upon Request*

#### Banana Foster Flambe

*Bananas Sautéed to Order with Banana Liqueur and Rum,*

*Also Flambéed for Dramatic Effect!*

*Accompanied by Vanilla Ice Cream, Nuts and Maraschino Cherries*

#### Crepes Suzette

*French Crepes Sauteed and Flambeed to Order in Orange Sauce with Mandarin Oranges.*

*Accompanied by Whipped Cream and Nuts.*

#### Cappuccino and Espresso Bar

*Foamy Cappuccino and Espresso International Coffees Made To Order.*

*Accompanied by Whipped Cream, Cinnamon, Chocolate*

*Cappuccino Option To Add: A Selection of Flavored Liqueurs*

*\* = Upgrade Item*