

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

## **Three Course Meals**

*Three course meals, whether luncheon or dinner always feature the freshest ingredients and tastes and an artful presentation. Three course meals include salad, entree, and dessert courses.*

*Additional Course Options Are Also Available.*

### **Salad**

*Baby Field Greens with Sweet and Spicy Walnuts, Mandarin Oranges, Chopped Dates, and Julienne Red Bell Pepper, with Balsamic Dressing*

*Caesar Salad with Homemade Croutons, Shredded Parmesan, and Creamy Caesar Dressing*

*Modern Greek Salad with Baby Field Greens, Feta Cheese, Diced Tomato, Sweet and Spicy Walnuts, with Balsamic Dressing*

*\* Spinach Salad with Mandarin Orange, Toasted Walnuts, Beets and Balsamic Dressing*

*\* Prawn Cocktail with Roasted Garlic-Cilantro Mayonnaise or Cocktail Sauce*

*Classic Greek Salad with Romaine Greens, Feta Cheese, Cucumber, Tomato, and Kalamata Olive, with Lemon-Mint-Tarragon Olive Oil Vinaigrette*

*\* Watercress, Romaine, and Sliced Mushroom Salad with Tarragon Mustard Dressing*

*Baby Field Greens with Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Homemade Croutons, and Balsamic Dressing*

*Baby Field Greens with Tomato, Shredded Carrot, Sliced Mushroom, and Cucumber with Applesauce-Soy Dressing*

*\* California Greens with Baked Crumbed Goat Cheese Medallion and Raspberry Vinaigrette*



### **Entree**

#### **CHICKEN & TURKEY SELECTIONS**

*Grilled Crispy Skin Boned Breast of Chicken, Sauced One of Three Ways:*

*A) Wild Mushroom Madeira Sauce*

*B) Roast Red Pepper Beurre Blanc*

*C) Tarragon-Grain Mustard Vin Blanc*

*Grilled Marinated Chicken Strips, Sun Dried Tomatoes, Capers and Grilled Mediterranean Vegetables On Top Of Penne Marinara*

*\* Grilled Crispy Skin Boned Breast of Chicken, on Top of (One of Two Ways):*

*A) Spinach, Leek, Mushroom and Shallots, with Wild Mushroom Madeira Sauce*

*B) Duxelles Mushroom and Wild Rice, with Tarragon Vin Blanc*

*Thin Chicken Scallopine with Lemon Caper Sauce or Wild Mushroom Sauce*

*\* Cornish Hen with Wild and White Rice Stuffing, with Wild Mushroom Madeira Sauce or a L' Orange*

*Homestyle Creole Turkey Meatloaf with Gravy*

*\* Roast Breast of Turkey with Cornbread Dressing and Turkey Gravy*

# HOLLYWOOD HOTEL

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

## **FISH SELECTIONS:**

*Grilled, Baked Fillet of Salmon with Lemon Caper or Lemon Dill Sauce*

*Whitefish with Lemon Caper or Lemon Dill Sauce*

*\* Grilled Sea Bass Fillet with Citrus Sauce and Ginger or Mushroom Madeira Sauce*

## **BEEF, LAMB AND VEAL SELECTIONS:**

*\* Prime Rib with Wild Mushroom Madeira Sauce*

*\* Chateaubriand with Tarragon-Grain Mustard Sauce or Wild Mushroom Madeira Sauce*

*\* Veal Shank "Osso Bucco" with Fresh Herbs in Tomato-Concasée*

*\* Lamb Loin or Rack with Herbed Mustard and Breadcrumbs Coating and Sauce Naturale*

*Homestyle Creole Beef Meat Loaf with Gravy*

*\* Veal Medallions or Chop with Tarragon-Grain Mustard Sauce or Wild Mushroom Madeira Sauce*

*\* Duet of Chateaubriand and Fillet of Salmon with Two Sauces*

*\* Duet of Chateaubriand and Butterflied Shrimp with Crab-Bread Stuffing*

## ***All Meals Include:***

***Warm Rolls and Sweet Butter  
Full Coffee and Tea Service or Station***

***Roasted Rosemary Potatoes  
Melange of Seasonal Vegetables***



## **Plated Dessert**

***(Choose One)***

*Tira Mi Su, Berry Coulis and Berry Garnish*

*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 on Berry Coulis*

*\* Chocolate Heart Gelato Tartufo filled with Chocolate Gelato and Raspberry Sorbet on Berry Coulis*

*\* Trio of Miniature Pastries: (Mini Fruit Tart, Opera Cake, and Eclair)*

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

## **Viennese Dessert Buffet**

*A Decadent Display of Whole Cakes,  
and A Variety of European Miniature Pastries and Tarts.*

*Silver Platter of Sliced Fresh Fruits with Melons,*

*Kiwi, Papaya, Pineapple, and Orange.*

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

***Viennese Buffet 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*

***Ice Cream Option to Add:*** *Bananas Foster Flambe with Banana Liqueur and Rum.*

## **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 in Orange Sauce with Mandarin Oranges, Cooked to Order,  
Also Flambéed For Dramatic Effect!*

*Accompanied by Whipped Cream, Nuts and Berries.*

## **Cherries Jubilee**

*Cherries Sautéed in Cherry Sauce, Cooked to Order,  
Also Flambéed for Dramatic Effect!*

*Accompanied by Vanilla Ice Cream and Whipped Cream*

## **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***