



## Hilton Catering Menu

*Please select from one of the following three menu option.*

**Menu Option 1** \$50.00 per person +gratuity

### Prosciutto e Mozzarella

*21-month aged prosciutto di Parma served with fresh mozzarella, homemade focaccia bread with Kalamata olive dip.*

### Insalata Di Cesare

*Hearts of Romaine lettuce grilled and topped with our homemade Caesar dressing and shaved Parmigiano.*

*\*Dressing contains raw egg yolk*

### Lasagna Di Carne

*Layers of homemade pasta sheets with ground beef ragu and bechamel topped with grated parmesan.*

### Pollo Alla Cacciatora

*Organic chicken breast, pan seared in a garlic, white wine, rosemary, sage, olives and tomatoes sauce, served with vegetables.*

### Tiramisu



**Menu Option 2** \$65.00 per person + gratuity **30ppl max**

**Tegamino Funghi e Salsiccia**

*House made Italian sausage, portobello mushrooms and bechamel baked and served with homemade rustic bread*

**Gorgonzola Dolce, Pera e Noci**

*Sliced pears, Italian gorgonzola cheese, spinach and walnuts tossed with balsamic reduction*

**Filet Mignon al Pepe Verde**

*8oz Wagyu tenderloin, pan seared and oven finished topped with a green peppercorn brandy sauce and served with roasted potatoes and grilled vegetables*

**Fettuccini di Mare Lobster**

*Grilled lobster tail, finished in a sauce of roasted garlic, red chili flakes, tomatoes and parsley tossed with our fresh homemade pasta.*

**Cannoli**

*Homemade crispy cannoli shells stuffed with sweet ricotta cheese, pistachios and chocolate morsels.*



**Menu Option 3** \$35.00 per person + gratuity

**Brushetta al Pomodoro**

*Grilled house-made bread topped with grape tomatoes, fresh basil, garlic, balsamic vinegar and extra virgin olive oil.*

**Insalata di Cesar Grigliata**

*Hearts of Romain lettuce grilled and topped with our homemade Cesar dressing and shaved Parmigiano*

*\*Dressing contains raw egg yolk*

**Collosseo**

*A panini made from our fresh grilled focaccia bread, Prosciutto di Parma, fresh mozzarella, basil, tomatoes and our in-house made mayo.*

**Spaghetti Pomodoro e Basilico**

*Spaghetti tossed in roasted garlic, red chili flake, San Marzano tomato sauce and topped with fresh basil.*

**Tiramisu**



### La Cena

**Polpette al Sugo** **12.00**

Four homemade meatballs served with tomato-basil sauce served with homemade rustic bread

**Prosciutto di Parma e Mozzarella** **18.00**

Thin sliced 21-month aged prosciutto di Parma, fresh mozzarella, homemade focaccia bread and kalamata olive dip.

**Burrata con Finocchio e Pomodori** **16.00**

Imported burrata cheese served with shaved fennel, lemon juice and Campari tomatoes.

**Gorgonzola dolce Pere e Noci** **16.00**

Sliced pears, gorgonzola dolce cheese from Italy, organic spinach tossed in balsamic reduction and walnuts.

**Penne alla Vodka** **24.00**

Penne pasta, pancetta, Gulch distillery vodka and San Marzano tomato cream sauce.

**Pollo alla Cacciatora** **32.00**

Organic chicken breast pan seared in garlic, white wine, rosemary, sage, sherry vinegar, and grape tomatoes. Served with grilled vegetables.

**D'Angello Burger** **21.00**

Ground, local grass fed lamb, topped with fresh mozzarella, tomato, grilled onion, lettuce, house made pesto mayo and goat cheese served on a homemade milk bun. Served with roasted potatoes.

**Panino Colosseo** **16.00**

Homemade grilled focaccia bread, prosciutto di Parma, fresh mozzarella, tomato, basil and mayo. Served with a side house salad.

**Filetto al Pepe Verde e Brandy** **60.00**

8oz wagyu filet mignon, grain and grass fed, free range wagyu cattle from the Montana Cattle Co. Pan seared and oven finished. Topped with a green peppercorn and brandy cream sauce. Served with roasted potatoes and grilled vegetables.

**Capesante in Padella** **15.00**

Fresh sea scallops pan seared with oregano and served with our salmoriglio sauce, rustic tomato sauce and micro greens.

Dolce

**Cannoli** **10.50**

Homemade crispy cannoli shells, filled with sweet ricotta cheese, pistachios and chocolate morsels.

**Tiramisu** **13.00**

Savoiardi cookies soaked in espresso, coffee liqueur, layered with cream of mascarpone and zabbaione and dusted with cocoa.



### Menu per Bambini

**Spaghetti pomodoro e Basilico** **6.00**

Spaghetti pasta tossed with san Marzano tomato sauce and topped with fresh basil.

**Fettuccine Burro e Parmigiano** **8.00**

Fresh homemade fettuccine pasta tossed with butter and parmigiana cheese.

**2 homemade meatballs** **5.00**

