



# J. POWERS

AT THE HILTON

SOCIAL



**J. POWERS**  
AT THE HILTON

SOCIAL MENU





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## HORS D'OEUVRES

Please choose between buffet or butlered service for hors d'oeuvres.  
All appetizers are priced per person, and a 50-person minimum is recommended.

A SPIRIT TO SERVE



## HORS D'OEUVRES

### HOT HORS D'OEUVRES

**Tomato Soup Shooter V**  
With gouda grilled cheese wedge

**Prosciutto Wrapped GF  
Jumbo Shrimp**

**Mini Beef Wellington**  
With truffled duxelle and classic  
bernaise sauce

**Mini Chicken or Beef Tosatada GF  
in Tortilla Cup**  
With guacamole and pico de gallo

**Grecian Lamb Meatball**  
With tzatziki sauce

**Aged Cheddar Potato Croquette V**

**Duck Confit Crostini**  
With parsnip puree and fig jam

**Roasted Tomato Crostini V**  
With camembert cheese, pine nuts,  
and aged balsamic reduction

**Lump Crab Cake on Brioche Toast**  
With orange tarragon aioli

**Korean Beef Skewers GF**  
With asian glaze

### COLD HORS D'OEUVRES

**Gazpacho Shooters V, GF**  
Classic, roasted pineapple,  
or southwestern

**Curry Chicken Salad GF**  
In red endive

**Watermelon Cube V, GF**  
Filled with goat cheese mousse  
and aged balsamic reduction

**House Smoked Salmon Mousse GF**  
In cucumber cup  
with micro dill garnish

**Crab and Lobster Roll Slider**

**Seared Beef Tenderloin  
on Sourdough Baguette**  
With watercress, Dijon tarragon aioli,  
and shaved parmesan

**Alderwood Smoked Sea Scallop GF**  
With sweet pea puree,  
pea tendrils, and truffle oil

**Aged Beef Carpaccio GF  
on Parmesan Crisp**  
With cilantro pesto cream



V - Vegetarian GF - Gluten Friendly\*  
\*Made with gluten free ingredients, not made in a gluten free kitchen.  
All prices subject to tax, and a 20% administration fee. Pricing is subject to menu selection.

## HORS D'OEUVRES DISPLAYS

### Fruit & Cheese Platter V

Imported and domestic cheese display garnished with fresh grapes and strawberries, dried fruits, and served with breads, crostini, and crackers

### Crudité & Dips Display V, GF

Grilled and fresh crudité display with assorted seasonal vegetables, served with lemon hummus and cucumber dill dips

### Fruit & Yogurt Display V, GF

Fresh seasonal and exotic fruit and berry display with honey vanilla yogurt dip

### The Hilton Charcuterie

A display of dry aged and hard salamis and prosciutto, aged hard cheese, mixed nuts, stone ground mustard, and fruit garnish with crackers and breads

### House Smoked Salmon Platter

House brined and smoked Superior Fresh salmon fillets served with hardboiled egg, sliced English cucumber, caper berries, pickled daikon radish, dill scallion cream cheese, and bagel crisps

### Seafood Display GF

Individually garnished seafood served in a scallop shell to include jumbo shrimp, cold seared scallop, and cocktail crab claw with sides of sweet chili cocktail sauce, mustard aioli, fresh lemon, and tabasco



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## CHEF-ATTENDED ACTION STATIONS

### Build Your Own Short Rib Tacos

Adobo beef short ribs, slow roasted and hand shredded, served with warm corn and flour tortillas, pico de gallo, roasted corn salsa, guacamole, queso fresco, and shredded cabbage

### Risotto Station GF

Fresh risotto sautéed to order with your choice of accompaniments, including but not limited to: wild mushrooms, caramelized onions, sautéed spinach, asparagus tips, crispy pancetta, and fresh shredded parmesan

### Crab Cake Action Station

Jumbo lump crab cakes seared with clarified butter accompanied by classic remoulade, cilantro lime aioli, and Dijon horseradish

## FROM THE CARVER

Carver selections include freshly baked cocktail rolls and condiments.

### Beef Tenderloin GF

Herb crusted, served with house made jus and roasted garlic aioli

### Turkey Breast GF

Lemon herb brined, served with cranberry chutney and Dijon aioli

### Cold-Seared Ahi Tuna Loin GF

Sesame crusted, served with wasabi aioli, tamari, and a sweet chili ginger lime sauce

### Mushroom-Rubbed Prime Rib of Beef GF

Served with classic horseradish sauce and brandy shallot jus

### New Zealand Rack of Lamb GF

Crusted with a rosemary garlic rub, served with sweet pepper mint chutney



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## DINNER

Sit down dinner includes your choice of salad, fresh baked dinner rolls, and coffee and tea service.



## DINNER

### SALADS

#### **Oriental Salad V, GF**

Heirloom spinach, shredded carrot, sliced radish, julienne snow peas, enoki mushrooms, and a sesame soy vinaigrette

#### **Heirloom Tomato Wedge V, GF**

Burrata cheese, hydroponic mixed greens, pesto vinaigrette, and aged balsamic reduction

#### **Harvest Salad V**

Arugula, roasted red beet, roasted butternut squash, goat cheese crumbles, crispy shallots, and a pistachio vinaigrette

#### **The Hilton House Salad V**

Mixed greens, feta cheese, pickled fennel, bi-color grape tomatoes, julienned English cucumber, focaccia croutons, and red wine vinaigrette

### BEEF

#### **Braised Beef Short Rib Lollipop**

Served with natural jus, wild mushroom and herb risotto, and sautéed kale and Swiss chard

#### **Coffee and Cocoa Rubbed Aged GF Center Cut Steak**

NY Manhattan steak with ancho chili butter, caramelized onion red skin mashed potato, and steamed asparagus

#### **Truffle Sea Salt Rubbed Center GF Cut Filet**

Served with caramelized shallot and brandy demi-glace, truffle mashed potato, baby green top carrots, and haricot verts



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## CHICKEN

**Herbed Chicken Breast GF**

Served with lemon Dijon beurre blanc, braised green lentils, and roasted root vegetables

**Crab Stuffed Airline Chicken Breast**

Served with roasted red pepper cream sauce, sun-dried tomato risotto, and lemon roasted asparagus

**Chicken en Croute**

Chicken breast topped with wild mushrooms and goat cheese wrapped in puff pastry atop a wild mushroom cream sauce, rainbow blend quinoa, and Dijon brown butter haricot verts

## FISH

**Ora King Salmon Fillet**

Served with a brown butter beurre blanc, black barley, and roasted Romanesco cauliflower

**Superior Fresh Pan Seared GF Salmon Fillet**

Served with honey balsamic beurre blanc, creamy parmesan polenta, and sautéed broccoli rabe

**Pistachio Crusted Sea Bass Fillet**

Served with seasonally inspired sauce, farro with mushrooms, and sweet pea puree



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## PORK

**Porcini Sage Rubbed GF Pork Tenderloin**

Served with sun dried cherry demi, butternut squash risotto, and oven roasted broccolini with caramelized grape tomatoes

**Stuffed Bone-In Pork Chop**

Cornbread stuffing and a charred corn cream sauce, buttermilk mashed potatoes, and green beans with sautéed peppers

**Maple-Ginger Brined Pork Chop GF**

Served with Crown Royal maple demi-glace, braised red cabbage, and roasted fingerling potatoes

## SPECIALTY

**Citrus Braised Veal Osso Bucco**

Served with natural jus, buttered leek mashed potato, and grilled broccolini

**Herb Crusted New Zealand GF Rack of Lamb**

Lamb chops served with zinfandel jus, roasted tri-color fingerling potatoes, and sautéed brussels sprouts

## VEGETARIAN

**Root Vegetable and Goat Cheese Quinoa Cake V**

Served over creamy polenta and grilled asparagus with a saffron cream sauce

**Bulgur, Almond, and Feta-Filled Portobello V**

Served over zucchini noodles and tossed with a chimichurri sauce and aged balsamic reduction

**Vegetarian Paella V, GF**

Served with baby artichokes, green beans, Japanese eggplant, and roasted tomatoes mixed with a light saffron rice



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## DESSERTS



A SPIRIT  
TO SERVE

## DESSERTS

### Bunnie's Coconut Cake V

Our world famous light and rich coconut cake

### Charlotte Royale

Raspberry jellyroll layered with a fresh raspberry filled vanilla bean bavarian cream

### Chocolate Hazelnut Torte

Rich chocolate cake layered with dark chocolate mousse and hazelnut bavarian cream finished with chocolate ganache and fresh berries

### Chocolate Flourless Torte V, GF

Flourless chocolate cake accompanied by freshly whipped cream and fresh berries

### Mint Creme Fraiche with Strawberries V, GF

In chocolate cup

### Pavlovas V, GF

Baked egg white meringue with fresh whipped cream and raspberries

### Cheesecake with Berries V

Served with whipped cream and fresh seasonal berries

### Moscato Poached Pear

### Petite Gateau V

Spiced cake layered with muscato poached pears and honey goat cheese mousse accented with dried cranberries and lightly toasted pistachios

### French Macaroons V, GF

Filled with lemon scented buttercream

### Deconstructed Apple Pie V

Crisp puff pastry with a caramel bavarian cream and sautéed spiced apple garnished with crystallized ginger

### Hazelnut Espresso Mousse V

In a chocolate coffee cup with fresh blackberry garnish



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## BUFFET DINNERS

Buffet dinners include fresh baked dinner rolls and breads, as well as a coffee and tea service.  
A 50-person minimum is recommended.



## BUFFET DINNERS

### North American Buffet GF

Fresh baby greens with goat cheese, toasted walnuts, pickled grapes, chopped apples, and Pepin Heights apple cider vinaigrette

Grilled baby artichokes with hollandaise sauce

Herb-crusted beef tenderloin with morel jus

Braided Superior Fresh salmon fillet with seasonally inspired sauce

Herb truffle marble potatoes

Red wine braised brussels sprouts

### French Chalet Buffet GF

Classic Nicoise salad with champagne vinaigrette

Vichyssoise soup with fresh chives and crème fraiche

Halibut Berigoulet

Beef Bourguignon with roasted pearl onions

Brie mashed potatoes

Haricot verts with caramelized onions and red bell peppers

### Taste of Tuscany Buffet

Heart of Romaine Caesar salad with house Caesar dressing, shaved parmesan cheese, and garlic croutons

Caprese salad with buffalo mozzarella, fresh tomato, pesto vinaigrette, and aged balsamic reduction

Red wine braised beef short rib ragout served over fresh tagliatelle pasta

Prosciutto wrapped, balsamic glazed chicken

Creamy mushroom polenta

Grilled asparagus

### All American Buffet GF

House greens with poached pear, bleu cheese, candied walnut, and red wine vinaigrette

Sliced loin of Angus Manhattan beef with green peppercorn cream sauce

Herb roasted tri-color fingerling potatoes

Garlic parmesan roasted cauliflower

### Little Italia Buffet

Hilton House Salad of mixed greens, feta cheese, pickled fennel, bi-color tomatoes, julienne English cucumber, focaccia croutons, and red wine vinaigrette

Caprese chicken topped roma tomato, fresh mozzarella, and a pesto cream sauce

Wild rice pilaf

Oven roasted seasonal blend of vegetables

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LATE NIGHT SNACK MENU

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*Late night snack items are priced per person unless otherwise noted.*

**Chef's selection hand tossed pizzas**

**House blend trail mix**

**Herb focaccia deli sliders**

**Chocolate dipped strawberries  
(dark and white chocolate)**

**Sliced meat, domestic cheese, and  
cracker platter**

**Carrol's Corn popcorn mix**

**Warm, freshly baked chocolate chip  
cookies and milk**

**Toast your own s'mores bar**



Our team is committed to making your  
event memorable beyond measure.  
We can't wait to host you.



[WWW.JPOWERS.EVENTS](http://WWW.JPOWERS.EVENTS)

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