



*Thank you for considering the
Hilton Orange County/Costa Mesa
for your 2016 Holiday Celebrations.*

All holiday celebrations include the following:

Dance Floor

Staging for Entertainment

Featuring our Beautiful “Linenless” Tables

With Your Choice of Ivory or Chocolate Brown Napkins

Votive Candles for your Tables

Dedicated Wait Staff

Guest Parking Fees:

Discounted Self Parking \$12.00 per Vehicle

Valet Parking \$15.00 per Vehicle

Hilton Honor Points awarded to planner

Special “Take the Elevator Home” Rate

(Based upon availability)

Services we can provide at an additional charge:

Holiday Ice Carvings

Custom Napkins & Linens, Chair Covers or Chivari Chairs

Props and Décor

Specialty Lighting

Our catering experts will be happy to customize a package
to best fit your event needs.



Hilton Orange County/Costa Mesa 3050
Bristol Street | Costa Mesa, California 92626 | Phone: 714.540.7000
www.costamesa.hilton.com



Jingle Bell Rock Buffet

Rock Shrimp Chowder

Soup of the Day

Red Romaine with Pears, Farmer Cheese, Button Mushroom, Banyuls Dressing
White Endive with Spinach, Boiled Egg, Shredded Carrot, Balsamic Vinaigrette

Lavender and Honey Roasted Breast of Chicken, Mushroom Pan Jus

Grilled Sirloin Tips with a Light Red Wine Cream Sauce

Penne pasta with Walnut Sundried Tomato Pesto & Reggiano

Grilled Yellow Squash, Green Zucchini, Glazed Carrots

Baked Yukon Creamer Potatoes

Holiday Desserts

Rolls and Butter

Freshly Brewed Coffee, Decaf Coffee and a

Selections of Fine and Herbal Teas

\$55.00 per person

Exclusive of 24% service charge and 8% applicable tax



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Winter Wonderland Buffet

Creamy Chestnut Soup

Soup of the Day

Field Greens with Hearts of Palm, Radish, Chick Peas, Dried Figs, Green Apple Vinaigrette

Quinoa with Roasted Peppers, Artichokes, Basil-Spinach Dressing

Sauté Swordfish Steak with Succotash

Braised Beef Short Ribs with Cippolini Onions

Mushroom Roasted Pork Loin with Mustard Seed Sauce

Kabocha Squash Ravioli with Grape Tomato, Pecan Crumble, Beurre Blanc Sauce

Fingerling Potatoes with Horse-Radish Butter and Fried Herbs

Parsnips, Rutabaga, Broccolini

Holiday desserts

Rolls and Butter

Freshly Brewed Coffee, Decaf Coffee and a

Selections of Fine and Herbal Teas

\$65.00 per person

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Let it Snow Buffet

Butternut Squash Bisque

Soup of the Day

Green & White Asparagus with Little Gems, Dates, Grilled Tomato Vinaigrette

Shrimp and Orecchiette with Radicchio, Mozzarella and Arugula Pesto

Steamed Black Bass with Leeks and White Miso Sesame Soy Sauce

Grilled Petite Filet of Beef, Peppercorn Sauce

Turkey Scaloppini with a Sage Walnut Cream Sauce

Wild Rice Pilaf with Roasted Pears, Apples and Cranberries

Brussels Sprouts with Bacon and Balsamic Vinegar

Sauté Baby Squash and Carrots

Mashed Sweet Potatoes

Holiday desserts

Rolls and Butter

Freshly Brewed Coffee, Decaf Coffee and a

Selections of Fine and Herbal Teas

\$75.00 per person

Exclusive of 24% service charge and 8% applicable tax



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Plated Entrées

Three-Course \$55 Four-Course \$63 Five-Course \$70

APPETIZERS

Mushroom and Leek Strudel with Parmesan Sauce and Piment d'Eslette
Black & White Lobster Ravioli with some Bubbly
Vegetable Sushi Rolls Served with Wasabi Soy Sauce
Lavender Honey Cured Pacific Salmon with Brioche, Watercress and St. Andre Cheese

SOUPS

Light Cream of Mushroom and Artichoke with Focaccia Croutons
Grilled Yellow and White Corn Chowder
Butternut Squash

SALADS

Classic Caesar Salad with Torn Croutons and Parmesan Cheese
Apple, Celery and Bleu Cheese Crumbles with Spiced Pecans and Boston Lettuce
Served with Verjus Vinaigrette
Field Greens with Cucumber, Citrus and Hearts of Palm
Served with Champagne Vinaigrette
Butter Lettuce with a Goat Cheese Medallion, Walnuts, Enoki Mushrooms and Dates
Served with a Red Wine Dressing

ENTRÉES

Lemon and Fennel Pollen Grilled Breast of Chicken with Eggplant, Carrots and Orzo
Served with a Light Cream Sauce
Rosemary Roasted Turkey With Cranberry Apricot Relish, Pan Gravy and Traditional Mashed Potatoes
Sautéed Local Halibut with Broccolini, Red Quinoa, Pine Nuts and Carrot Puree
Served with a Chardonnay Sauce
Sautéed Tenderloin of Beef with Parmesan Herb Crust, Truffled Marble Potatoes and Asparagus
Served with a Light Cream of Red Wine Shallot Sauce
Grilled Pork Tenderloin with Beets, Farro Risotto with Sage and Apple
Served with Green Beans and Natural Jus
Spinach and Vegetable Ravioli with Olive Oil and Blistered Tomatoes

SWEET ENDINGS

Tiramisu with Coffee Sauce and Nutella
Vanilla and Cinnamon Apple Tart
Pecan Tart with Crème Anglaise
Vanilla OR Pumpkin Cheesecake

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Crowd Pleasers

Hot Hors D'oeuvres

Mini Beef & Mushroom Wellington	\$6 per piece
Fried Baby Artichoke Hearts and Sonoma Goat Cheese	\$6 per piece
French Brie and Lobster Quesadilla – Served with Sun-Dried Tomato & Onion Marmalade	\$7 per piece
Pork and Vegetable Pot Stickers – Served with Ponzu-Scallion	\$7 per piece
Miniature Crab Cakes – Served with Pommery Mustard Sauce	\$8 per piece
Chicken Satay – Served with Peanut Sauce	\$5 per piece
Beef Tenderloin Brochette – Served with Madagascan Peppercorn Sauce	\$7 per piece
Coconut Crusted Shrimp – Served with Thai Chili Sauce	\$7 per piece

Minimum of 50 Pieces Required per Item

Exclusive of 24% service charge and 8% applicable tax





Crowd Pleasers

Cold Hors D'oeuvres

Assorted Maki and Nigri Sushi – Served with Wasabi Soy Sauce	\$7 per piece
Caprese Salad on a Stick	\$6 per piece
Smoked Salmon Pinwheel on Pumpernickel Bread	\$6 per piece
Cumin Seared Beef with Red Pepper on Focaccia Bread	\$6 per piece
Hummus with Kalamata Olives in Mini Bouchée	\$5 per piece
Prosciutto Wrapped Asparagus on a Baguette	\$6 per piece
Roast Beef and Cheese Roulade on Toast	\$6 per piece
Mini Tart Shell of Brie Cheese Mousse with Walnuts and Ligonberry	\$7 per piece

Minimum of 50 Pieces Required per Item

Exclusive of 24% service charge and 8% applicable tax





Carved to Order

Carving stations require an attendant at the rate of \$150 each

- Herb and Garlic Roasted Prime Rib of Beef** \$12 per person
with Silver Dollar Rolls and Condiments
(Approximately 25 servings per order)
- Maple and Ginger Glazed Bone in Ham** \$10 per person
with Silver Dollar Rolls and Condiments
(Approximately 25 servings per order)
- Citrus Brined and Roasted Whole Turkey** \$8 per person
with Orange Cranberry Chutney
and Silver Dollar Rolls
(Approximately 25 servings per order)

Artisan Market

- Cheese Lovers Delight** \$18 per person
Assorted Domestic and Imported Cheeseboard with Honeycomb, Grapes and
Strawberries Served with French Bread and Lavosh Crackers
- Veggies & Fruits** \$14 per person
Market Fresh Vegetable Crudités with Assorted Olives, Avocado Ranch Dip, Sliced
Seasonal Fruits and Small Bowls of Berries
- Mediterranean Oasis** \$14 per person
Traditional Hummus with Olive Oil & Lemon and Baba Ghanoush Served with
Toasted Pita Quarters and Barbari Bread

Exclusive of 24% service charge and 8% applicable tax



Beverage Services

*All bars are subject to a Bartender Labor Charge
of \$100 per Bar/Bartender*

Deluxe Brands	\$9 cash	\$8.5 host
Premium Brands	\$10 cash	\$9.5 host
Cordials	\$12 cash	\$11.5 host
Martinis	\$12 cash	\$11.5 host
House Wines	\$9 cash	\$8.5 host
Domestic Beer	\$8 cash	\$7.5 host
Imported Beer	\$9 cash	\$8.5 host
Soft Drinks	\$5 cash	\$5 host
Mineral Waters	\$5 cash	\$5 host

Hourly Bar Service

Deluxe Brands by the Hour	\$21 per person
Each Additional Hour	\$15 per person
Premium Brands by the Hour	\$25 per person
Each Additional Hour	\$16 per person

Exclusive of 24% service charge and 8% applicable tax