

Hilton Atlanta

Catering Inspirations



Executive Chef
Andreas Georgakopoulos

Breakfast Breaks

Gone with the Wind

Scrambled Eggs (GF, V)

Buttermilk Pancakes (V)
Maple syrup, glazed peaches, Greek vanilla yogurt drizzle

Hash Browns (GF, VG)

Applewood Smoked Bacon (GF)

Centennial Park

Vegetable Frittata (GF, V)
Peppadew, asparagus, Romesco sauce

O' Brien Diced Potatoes (GF, VG)

Bircher Muesli (GF, VG)

Apple topping, dried cherries, cinnamon

Turkey Sausage (GF)

East Atlanta Hipster

KIND Bar (GF, VG)
Blueberry vanilla cashew

Assorted Greek Individual Yogurts (GF, V)

JiMMY! (GF, V)
Chocolate peanut butter bar

HIPPEAS (GF, VG)
Sriracha sunshine

Naked Juice Smoothie (GF, VG)
Mighty Mango

ATL

Crispy Pickles & Okra (V)
Horseradish sauce

Jalapeno Hushpuppies (V)
Goat cheese crema

Pimento Cheese Crostini (V)
Balsamic onion

Mini Pecan Pies (V)

All breakfast buffets include

Your choice of three juices: orange, grapefruit, cranberry, apple | seasonal fresh cut fruit | low-fat & gluten-free assorted breakfast breads | jams, butter & cream cheese | peanut butter | freshly baked flaky croissants, home style muffins (including gluten-free) | individual plain, Greek & fruit yogurts | assorted individual cereals (including gluten-free) & milks (almond & soy milk available upon request) | freshly brewed La Colombe coffee, decaffeinated, Tealeaves teas

Yogie Vibes

Wasabi Soy Sauce Cashews (V)

Sweet Potato Terra Chips (GF, VG)

Grilled Eggplant Baba Ganoush with radishes & cornichons (GF, VG)

Fresh Watermelon, Mint and Cucumber Salad (GF, VG)

JiMMY! (GF, V)
Caramel chocolate peanut butter bar

Raspberry Kombucha (GF, VG)



All egg products are cage free eggs; All pork products are group housed/crate free pork

GF: gluten friendly VG: vegan V: vegetarian

Lunch

All buffets include
unsweetened Georgia iced tea & freshly brewed La Colombe coffee,
decaffeinated, Tealeaves tea

Greek Island

Salads

Greek Salad Bar (GF, VG)

Heirloom tomatoes, onions, kalamata olives, feta cheese, cucumbers, green peppers, romaine, oregano vinaigrette

Watermelon Cucumber (GF, V)

Goat cheese, pickled red onions, lemon, mint

Bulgur Tabbouleh (VG)

Lemon bulgur, parsley, mint

Sandwiches

Greek Turkey Wrap

Spicy feta cheese spread, cucumbers, tomatoes, kalamata olives, red onions, arugula, garlic herb wrap

Roasted Vegetable (VG)

Sliced cucumbers, hummus, whole grain bread

Black Forest Ham

Red leaf lettuce, feta cheese, honey cup mustard, brioche roll

Hot Entrees

Gyro Platter

Beef & lamb gyro meat, tomatoes, parsley, onions, tzatziki, grilled pita bread

Roasted Pangasius Swai (GF)

Lemon, caper & artichoke butter

Yogurt Marinated Chicken (GF)

Oregano, lemon zest, extra virgin olive oil

Sides

Lemon Roasted Potatoes (GF, VG)

Yukon gold potatoes, rosemary, garlic

Briam Casserole (GF, VG)

Zucchini, yellow squash, peppers, onions, tomatoes

Desserts

Baklava (V)

Chocolate laced, crushed walnuts

Rizogalo shooters (GF, V)

Creamy vanilla rice pudding, cinnamon

Loukoumades (V)

Donut holes with Nutella sauce

HOTLANTA

Salad

Bistro Salad Bar (GF, VG)

Mixed greens, bacon, chopped egg, tomatoes, cucumber, fried cheese, croutons, buttermilk ranch & balsamic dressing

Farro & Wild Mushroom (GV)

Fingerling Potato

Whole grain mustard, eggs, chives

Sandwiches

Muffuletta

Mortadella, ham, capicola, mozzarella, olive salad, roasted red peppers, sesame Sicilian loaf

Southern CLT

Chicken salad, beefsteak tomatoes, mayo, bibb lettuce, Kaiser roll

Master's Pimento Cheese (V)

Sliced challah bread

Hot Entrees

Grilled Bistro Steak (GF)

Coke demi glaze, chives

Fried Catfish

Southern tartar sauce, lemon wedges

Southern Smothered Chicken

Roasted garlic gravy

Sides

Gruyere Mac & Cheese

Crispy Brussel Sprouts (GF, VG)

Maple reduction

Desserts

Red Velvet Cake (V)

Lemon Bars (V)

Peach Cobbler (V)

GA peaches, cinnamon, crumb popping

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A Taste of Trader Vic's

Lunch

Salads

Maui Salad Bar (GF, VG)

Asian spring mix, pineapple, red onion, peppers, edamame, cilantro, lime vinaigrette

Tomato & Avocado "Mosaic" (GF, VG)

Sliced heirloom tomatoes, avocados, red onions, toasted sesame seeds, Javanese dressing

Creamy Tropical Fruit (GF, V)

Pineapple, papaya, kiwi, Mandarin oranges, strawberries, coconut yogurt dressing

Sandwiches

Roast Beef Banh Mi

Pickled carrots, jalapenos, cilantro, mayo, green leaf, French baguette

Sweet Chili Tofu (V)

Cucumbers, mustard greens, Thai basil, red onions, miso mayo, sesame Kaiser roll

Shrimp Salad Roll (GF)

Bibb lettuce, English cucumbers, bean sprouts, sriracha/hoisin mayo, rice flour tortilla

Hot Entrees

BBQ Pork Spare Ribs (GF)

Sugar cured, BBQ sauce, sesame seeds

Volcano Chicken

Wok-fried red peppers, onions, ginger, hoisin, scallions

Cauliflower & Potato Curry (GF, VG)

Thai basil, coconut, zucchini, onion, peppers

Sides

Hawaiian Fried Rice (GF, V)

Seasonal vegetables, eggs, peas, carrots, pineapple, cilantro, soy, bean sprouts

Chili & Garlic Broccoli (GF, VG)

Desserts

Coco Delight (V)

Coconut mousse, mango, blonde chocolate

Rum Cake (V)

Dark rum cake, coconut, pecans

Pineapple Upside-Down Cake (V)

Bourbon caramel sauce

Polynesia Dinner

Polynesian Salad Bar (GF, VG)

Seasonal field greens, fresh Mandarin orange segments, hearts of palm, cucumbers, carrots, toasted coconut, cucumber-wasabi dressing

Glass Noodle Salad (GF, VG)

Carrots, sugar snap peas, cilantro, bean sprouts, red peppers, scallions, purple cabbage

Tropical Fruit Salad (GF, VG)

Papaya, kiwi, melons, berries, toasted coconut

Vegetable Fried Rice

Select one protein:

- Skirt Steak
- Char Siu Pork
- Shrimp
- Sweet Chili Tofu (V)

Huli Huli Chicken

Ginger BBQ sauce, grilled pineapples

Spicy Lamb Curry (GF)

Thai yellow curry, sweet potatoes, coconut

Stir Fried Broccolini (GF, VG)

Chili oil, roasted sesame seeds

Cauliflower "Wings" (V)

Garlic ginger Buffalo sauce

Haupia Coconut Custard (VG)

Vegan custard, mango compote

Coconut Cake (V)

Key Lime Pie (V)

Receptions

Georgia on My Mind

Southern Vegetable Crudités (V)
Pickled baby corn & jicama, cornichons,
okra, turmeric cauliflower, mixed olives
celery, carrots, cucumber, tomatoes,
Jeff's green goddess dip, roasted red pepper spread,
assorted artisan bread toasts

Fried Chicken & Biscuit Station
Fried chicken, peach chutney,
southern style coleslaw

Shrimp 'n Grits Station (GF)
Hot creamy buttered grits and an array of delicious
toppings to include: sautéed Savannah shrimp,
diced beefsteak tomatoes, hickory smoked bacon,
shredded cheddar cheese, sliced scallions

Pork Tenderloin Station (GF)
Bourbon brown sugar pork tenderloin
with sage pan dripping sauce

Crispy Maple Brussel Sprouts
with Nueske's bacon

Creamy Sweet Potato Mash (V)
molasses and brown sugar

Individual Pecan Tartlets (V)

Red Velvet Cup Cakes (V)

El Greco

Baby Kale Salad (GF, VG)
Baby kale, romaine hearts, quinoa, Greek
olives, cucumbers, almonds, yellow beets,
red wine vinaigrette

Gigantes Bean Salad (GF, VG)
Lemon zest, extra virgin olive oil, dill,
scallions, grape tomatoes

Meze (V)
Crispy spanakopita, fried haloumi cheese
& honey, eggplant dip, pita chips

Wagyu Beef Pasticcio
Tubular pasta, beef meat sauce,
bechamel

Gulf Shrimp Saganaki Station (GF)
Sweet peppers, Cipollini onions, braised
tomatoes, melted feta,

Chicken Souvlaki Station
Yogurt marinated chicken skewers,
tzatziki sauce, tomatoes, parsley, onions,
Greek pita wedges

Mary's Potatoes (GF, VG)
Golden Yukon potatoes, Dijon, orange
juice, oregano

Green Bean & Tomato Casserole (GF, VG)
Vidalia onions, crushed tomatoes

Baklava (V)

Rizogalo Shooters (V)
Creamy vanilla rice pudding, cinnamon

