

CUT & CREATE

BRING A FRESH IDEA TO YOUR MEETING WITH OUR TABLETOP SALAD BAR.



WITH HILTON, SERVE THE WOW AT EVERY TABLE.

Cut & Create is our very own alfresco-inspired dining experience, complete with a garden-party themed menu, tableside waiter service and vibrant table settings.

Guests choose from a wide variety of leafy greens—using their own “garden shears” to cut an abundance of fresh greens straight to their plates—and healthy selections of salad dressings and toppings. Waiters serve entrées and desserts individually to guests, and the meal is rounded out with fresh-baked, rustic, whole-grain bread.

Add on fresh-cut flowers, Arnold Palmer tea, lemonade and deviled eggs for a nominal charge—and you’ve created a meal that’s certain to reenergize and inspire your guests to savor the remainder of the day.

STARTING AT \$70 PER PERSON
FAMILY STYLE FOR MINIMUM OF 25 AND
MAXIMUM OF 60 GUESTS

MENU

Aged Parmesan Cheese &
Polenta Croutons

House-Made Dressings—Cilantro
Jalapeño Lime, Hoisin Ginger & Red
Wine Vinaigrette

Seasonal Lettuces with Garnishes

Grilled Skirt Steak with Chimichurri
(served tableside)

Tandoori Chicken (served tableside)

Rustic Whole-Grain Bread

Peach & Apple Cobblers

Fresh-Brewed Fair Trade Coffee

Fresh-Brewed Fair Trade Teas—Regular
& Herbal, Iced & Hot

PRICES ARE EXCLUSIVE OF 24% COMBINED GRATUITY/SERVICE CHARGE AND CURRENT SALES TAX

