

Hilton Woodcliff Lake

Dinner Menu

Appetizer

(Please Select One)

*Penne
Pink Vodka Sauce, Grated Parmesan Cheese*

*Beggars Purse
Pear and Bleu Cheese, Berry Reduction*

*Chicken Tortellini Pot Pie
Peas, Carrots, Mushrooms, Asparagus
White Cream Sauce*

*Portobello Mushroom
Filled with Grilled Vegetable Risotto
Provencal Sauce*

*Vol au Vent of Wild Mushrooms
Shallot Port Wine Sauce*

*Honeydew, Cantaloupe and Papaya
Prosciutto di Parma*

Tortelloni

*Concasse Tomatoes, Pesto Cream Sauce
Grated Parmesan Cheese*

Salad Course

(Please Select One)

*Baby Spinach with Sundried
Cranberries and Walnuts
Blueberry Vinaigrette*

*Tri Color Salad
Arugula, Belgian Endive, Radicchio
Balsamic Vinaigrette*

*Bibb and Red Leaf Lettuce
With Mandarin Oranges
Walnuts and White Raisins
Honey Mustard Vinaigrette*

*Spinach, Arugula, Red Onions,
Mandarin Oranges, Tear Drop Tomatoes,
Sliced White Pear
Pomegranate Vinaigrette*

European Tossed Salad

*Red Leaf, Romaine, Cucumbers, Cherry Tomatoes, Carrots, Black Olives
Herb Vinaigrette*

Entrée

Chicken Selections

Sautéed Chicken Breast Francaise

Sautéed Chicken Breast, Sundried Tomato and Basil Cream Sauce

Chicken Lorenzo, Parmesan Crusted, Sage Butter

Sautéed Chicken Breast Delray, Artichokes, Shiitake Mushrooms, Tomatoes

Breast of Chicken, Stuffed with Goat Cheese, Apricot and Sage, Chardonnay Cream Sauce

Breast of Chicken Stuffed with Roasted Peppers, Basil, Mozzarella and Artichoke Hearts

Breast of Chicken Stuffed with Caramelized Apple, Fontina Cheese and Bing Cherries, Calvados Cream Sauce

Breast of Chicken, Stuffed with Figs, Almonds and Wild Rice, Cream Sherry Sauce

Beef Selections

Roasted Prime Rib of Beef, Au Jus
Sliced Roast Sirloin, Zinfandel with Roasted Garlic
Sliced Whole Roasted Chateaubriand, Roasted Shallot Bordelaise
Individual Filet Mignon, Black Peppercorn with Sherry Cognac
New York Strip Steak, Bourbon Barbeque Marinade
Individual Beef Wellington, Bernaise Sauce

Seafood Selections

Filet of Salmon, Honey Mustard Herb Crust, Fresh Lemon
Filet of Salmon, Sweet Potato and Ginger Crusted
Filet of Salmon, Horseradish Potato Crusted
Chilean Sea Bass, Pesto and Cilantro Crusted, Fresh Ginger, Soy Sauce and Garlic
Red Snapper, Citrus Crusted with Orange Glaze
Filet of Grey Sole, Stuffed with Crabmeat and Green Peas, Lobster Sauce

Additional Selections

Roast Rack of Veal, Rosemary Chantarell
Stuffed Veal Chops Valdostano, Mozzarella, Prosciutto, Baby Spinach, Cognac Sauce
Double Cut Lamb Chops, Fresh Herb Crust, Mint Jelly
Roast Rack of Lamb, Rosemary Sauce

Your Entrée will be accompanied with Seasonal Vegetables And Potato or Rice

Desserts

(Please Select One)

Warm Granny Smith Apple Torte
Served with Ben & Jerry's Vanilla Ice Cream
Caramel Sauce, Strawberry & Fresh Mint Garnish

Warm Chocolate Molten Lava Cake
Topped with Ben & Jerry's Vanilla Ice Cream
Raspberry Coulis & Powdered Sugar

Panna Cotta
Mixed Berry Compote, Fresh Mint

Peach Melba
Peach Halves, Vanilla Ice Cream & Raspberry Sauce

Individual Chocolate Flourless Truffle Cake
Raspberry Coulis
Dusted with Cocoa & Powdered Sugar

Tiramisu Martini
Served in a Martini Glass
Chocolate Dipped Lady Finger

New York Style Cheesecake
Berry Compote

Warm Individual Cranberry Cobbler
Topped with Ben & Jerry's Vanilla Ice Cream

Freshly Brewed Regular and Decaffeinated Coffee
Herbal and Spice Teas