



Catering menu

Hilton[®]
JACKSONVILLE
AT MAYO CLINIC

HILTON JACKSONVILLE AT MAYO CLINIC
4745 TRANSFORMATION WAY, JACKSONVILLE, FLORIDIA 32224
(904 929 9000) | hilton.com/jacksonvilleatmayoclinic

Breakfast buffet

Minimum 25 people.
Maximum of 90 minutes of service.

CLASSIC CONTINENTAL

Sliced Seasonal Fresh Fruit and Berries
Flavored Greek Yogurts with Granola
Assorted Muffins, Pastries, Croissants
Fruit Preserves, Butter
Florida Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated
Coffee
Selection of Hot Herbal Teas

\$38 per person

EXECUTIVE CONTINENTAL

Sliced Seasonal Fresh Fruit and Berries
Individual Yogurt & Granola Parfaits
Oatmeal with Dried Fruits, Nuts, Brown
Sugar
Bacon, Egg and Cheese Breakfast Wrap
Roasted Vegetable Egg White Bites
Assorted Muffins, Pastries, Croissants
Fruit Preserves, Butter
Florida Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated
Coffee
Selection of Hot Herbal Teas

\$40 per person

ALL AMERICAN BUFFET

Seasonal Sliced Fruit and Berries
Stone Ground Grits with Shredded Cheddar
Scrambled Eggs
Hickory Smoked Bacon
Turkey Sausage
Breakfast Potatoes
Freshly Baked Muffins
Artisan Toasting Breads
Fruit Preserves, Butter
Florida Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated
Coffee
Selection of Hot Herbal Teas

\$48 per person

HEALTHY START BUFFET

Sliced Seasonal Fresh Fruit and Berries
Individual Yogurt & Granola Parfaits
Oatmeal with Dried Fruits, Nuts, Brown
Sugar
Turkey Sausage, Egg & Cheese on Whole
Grain Muffin
Cottage Cheese
Roasted Vegetable Egg White Bites
Assorted Whole Grain Toasting Breads
Avocado Spread, Pico de Gallo,
Preserves, Butter
Florida Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated
Coffee
Selection of Hot Herbal Teas

\$45 per person

BREAKFAST BUFFET ENHANCEMENTS

*Enhancements are to complement your breakfast and must
be ordered in addition to a breakfast buffet package.*

Scrambled Eggs **\$6 per person**

Applewood Smoked Bacon **\$8 per person**

Sausage Links **\$8 per person**

Chicken Apple Sausage **\$8 per person**

Turkey Sausage **\$8 per person**

Hard Boiled Eggs **\$48 per dozen**

Assorted Danish and Pastries **\$72 per dozen**

Bacon, Egg & Cheese Croissant Sandwich
\$9 per person

Roasted Vegetable, Egg White, Cheese
Burrito **\$9 per person**

Freshly Baked Muffins **\$52 dozen**

Assorted Danish **\$65 dozen**

Flaky Butter Croissants **\$56 dozen**

Buttermilk Biscuits **\$42 dozen**

Bagels with cream cheese **\$72 dozen**

Assorted Cookies **\$60 dozen**

Breakfast buffets include orange & cranberry juice, freshly brewed coffee, and tea service.

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

Breakfast stations

Minimum 25 people.
Maximum of 90 minutes of service.

OATMEAL STATION

steel cut oatmeal, blueberries, dried fruits, almonds, candied walnuts, bananas, brown sugar, agave, milk

\$10 per person

YOGURT STATION

greek yogurt, seasonal compote, wildflower honey, fresh berries, almonds, walnuts, house granola

\$12 per person

CEREAL STATION

assortment of cold cereals, fresh bananas, berries, variety of milk and non-dairy alternatives

\$8 per person

SMOKED SALMON

hard-boiled eggs, cream cheese, capers, sliced tomato cucumber, red onion, assorted bagels

\$20 per person

BAGEL STATION

fresh bagels, cinnamon, garlic herb cream cheese, and plain whipped cream cheese, whipped butter, fruit preserves, individual nut butters

\$10 per person

COTTAGE CHEESE

selection of low fat and whole cultured cottage cheese, fresh berries, almonds, wildflower honey, cracked pepper, shredded cheddar cheese, hot sauce and everything bagel spice

\$13 per person

AVOCADO TOAST

selection of local sliced breads, fresh avocado, sundried tomato, sprouts, fresh lemon, arugula, watercress, seasonal roasted vegetable selection of spices, crispy garbanzo beans

\$22 per person

OMELET ACTION STATION

Omelets made to order by our chef. One chef per 100 guests required, based on 90 minutes of service.

whole eggs, eggbeaters, egg whites
roasted peppers, onions, spinach, seasonal vegetable, tomatoes, mushrooms, ham, bacon, turkey sausage, cheddar cheese, feta cheese, goat cheese, salsa, ketchup, hot sauce

\$23 per person

BELGIAN WAFFLE ACTION STATION

Made-to-order by our chef. One chef per 100 guests required, based on 90 minutes of service.

vanilla buttermilk and whole grain waffles, berry compote, nutella, fresh berries, almonds, candied walnuts, maple syrup, whipped butter, whipped cream, powdered sugar

\$18 per person

HAM & BISCUITS ACTION STATION

Carved to order by our chef. One chef per 150 guests required, based on 90 minutes of service.

slow roasted smoked ham, fresh buttermilk biscuits, pimento cheese, turkey sausage gravy, wildflower honey, whipped butter, seasonal preserves

\$22 per person

Stations are to complement your breakfast and must be ordered in addition to a breakfast buffet. Chef fee required for action stations.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Plated breakfast

Minimum 25 people.
Maximum of 90 minutes of service.

CLASSIC AMERICAN

scrambled eggs, breakfast potatoes, applewood smoked bacon, turkey sausage, and fruit cup

\$40 per person

ANCIENT GRAINS POWER BOWL

tri-colored quinoa, farro, chicken sausage, scrambled eggs, sweet potato, kale, pickled onion, romesco, and fruit cup

\$43 per person

EGG WHITE FRITTATA

spinach, roasted mushrooms, monterey jack cheese, smoked tomato jam served with breakfast potatoes, turkey sausage, and fruit cup

\$40 per person

BRISKET HASH

smoked beef brisket, scrambled eggs, potatoes, roasted vegetables, arugula, and fruit cup

\$43 per person

CORNFLAKE CRUSTED FRENCH TOAST

served with maple syrup, whipped butter, roasted banana, applewood smoked bacon, and breakfast potatoes.

\$38 per person

Plated breakfasts include orange juice, freshly brewed coffee, tea service and assorted breakfast pastries.

ENHANCEMENTS

Plated Breakfast Enhancements are to complement your breakfast and must be ordered in addition to a plated breakfast.

ALMOND OVERNIGHT OATS

vanilla almond milk, toasted almonds, fresh blueberries, dried apricots, agave syrup

\$7 per person

COCONUT CHIA SEED PUDDING

coconut milk, mango puree, roasted pineapple, toasted coconut, walnuts

\$8 per person

Fun breaks

Minimums are 25 people for up to 30 minutes of service.

BROOKIES, COOKIES, MILK & MORE

assorted freshly baked brookies, brownies, cookies, and assorted milks

\$20 per person

MUNCHIES

assorted potato chips, sun chips, trail mix, oreo's and fruit snacks

\$18 per person

POPCORN STATION

freshly popped popcorn, buttered, sweet kettle corn, caramel corn, assorted seasonings

\$20 per person

PALETA CART

chefs' selection of ice cream bars and fruit bars

\$22 per person

FIESTA

fresh corn tortilla chips, queso, salsa, guacamole, mini chicken quesadilla, tropical fruit skewers, & tajin, cinnamon churros

\$25 per person

Mindful eating breaks

Packaged break minimums are 25 people for up to 30 minutes of service.

ACAI BOWL BUILDER

acai sorbet, fresh berries, pineapple, bananas
chips, dried fruits, almonds, granola, dark
chocolate, peanut butter

\$25 per person

TRAIL MIX STATION

roasted almonds, sesame sticks, wasabi peas,
candied walnuts, mini-pretzels, m&m's, dark
chocolate chunks, banana chips, dried fruits,
granola

\$21 per person

POWER UP

housemade energy balls, protein bars, assorted
beef jerky, roasted almonds, coconut chia seed
pudding parfaits, green juice shots

\$25 per person

ARTISAN CHEESE

chef's assorted selection of artisan cheese,
honey, grapes, almonds, fig jam, seasonal
preserves, flatbreads, multigrain crackers

\$22 per person

VEGGIES & HUMMUS

assortment of farm fresh vegetables, avocado
ranch dip, classic hummus, marinated olives,
roasted tomatoes, grilled flatbread,
multigrain crackers

\$18 per person

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

À la carte break selections

Minimum order specified for each item.

BAKERY SELECTIONS

- Freshly Baked Muffins **\$52 dozen**
- Assorted Danish **\$65 dozen**
- Flaky Butter Croissants **\$56 dozen**
- Buttermilk Biscuits **\$42 dozen**
- Bagels with cream cheese **\$72 dozen**
- Assorted Cookies **\$60 dozen**
- Double Chocolate Brownies **\$56 dozen**
- Assorted Cupcakes **\$64 dozen**
- Assorted Cookies **\$56 dozen**

SNACKS - HEALTHIER SIDE

- Individual String Cheese **\$36 dozen**
- Assorted Individual Greek Yogurt **\$60 dozen**
- Seasonal Diced Fresh Fruit Cups **\$72 per dozen**
- Seasonal Whole Fruit **\$60 dozen**
- Seasonal Fruit Skewers **\$72 dozen**
- Hard-Boiled Eggs **\$48 per dozen**
- Seasonal Hummus & Pretzel Snacks **\$96 dozen**
- Granola and Energy Bars **\$60 dozen**
- Individual Bags of Trail Mix **\$64 dozen**
- Individual Bags of Beef Jerky **\$120 dozen**
- Garlic Honey Roasted Almonds **\$48 per pound**
- Candied Walnuts **\$48 per pound**
- Cultured Cottage Cheese **\$42 per dozen**

SNACKS - CRAVINGS

- Individual Bags of Potato Chips **\$48 dozen**
- Individual Bags of Sun Chips **\$48 dozen**
- Rice Krispie Treats **\$48 dozen**
- Oreo Cookie Packs (6count) **\$48 dozen**
- Assorted Candy Bars **\$72 dozen**

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Minimum of 25 guests. The package must remain in the same location and will be available for no more than 8 consecutive hours.

Beverages

À LA CARTE

HOT

Freshly Brewed Gourmet Coffee **\$105 per gallon**

Freshly Brewed Decaffeinated Coffee **\$105 per gallon**

Assorted Herbal Teas **\$105 per gallon**

COLD

Bottled Water **\$6.00 each**

Sparkling Water **\$7.00 each**

Soft Drinks (Coca-Cola products) **\$6.00 each**

Bottled Juices **\$6.00 each**

Freshly Brewed Iced Tea **\$80 per gallon**

Fresh Lemonade **\$80 per gallon**

Florida Orange Juice **\$80 per gallon**

Fresh Pressed Green Juice **\$100 per gallon**

Daily Fruit Infused Water **\$95 per gallon**

Water Cooler **\$90 per gallon**

FRESH PRESSED JUICES

Immunity - Orange Pineapple, Turmeric, Ginger, Black Pepper **\$92 per gallon**

Antioxidant- Pomegranate, Beet, Blueberry, Cranberry **\$95 per gallon**

SPECIALTY

All specialty beverages must be purchased per item and are not offered on consumption

Gatorade Drinks **\$7 each**

Starbucks® Frappuccino **\$8 each**

Red Bull (regular or sugar-free) **\$8 each**

Assorted Naked Juices **\$9 each**

Assorted Jarrito's soda **\$7 each**

Assorted Poppi Sodas **\$8 each**

Sanpellegrino Ciao! Sparkling Waters **\$8 each**

Fairlife Protein Shake **\$12 each**

Celsius Energy Drinks **\$10 each**

Alani Energy Drinks **\$10 each**

BEVERAGE PACKAGES

Single (1hour) beverage package **\$12 per person**

Half-Day (4 hour) Beverage Package **\$20 per person**

All-Day (8 hour) Beverage Package **\$30 per person**

Includes:

Freshly Brewed Gourmet Coffee

Decaffeinated Coffee

Assorted Herbal Teas

Still & Sparkling Water

Assorted Soft Drinks

Lunch cold buffets

Minimum 25 people.
Maximum of 90 minutes of service.

DELICATESSEN

Make Your Own Sandwiches

Mixed Garden Salad, Buttermilk Ranch,
Balsamic Vinaigrette
Tomato, Cucumber and Mozzarella Salad
Savory Red Potato Salad
Assorted Breads
Roast Turkey, Smoked Ham, Roast Beef
Swiss, Cheddar, Monterey Jack
Lettuce, Sliced Tomatoes, Pickles
Dijon Mustard, Mayonnaise, Deli Dressing
Individual Bags of Assorted Chips
Assorted Cookie Bars

\$50 per person

SANDWICH SHOP

Pre-made Sandwiches

Mixed Garden Salad, Buttermilk Ranch,
Balsamic Vinaigrette
Vegetable Quinoa Salad
Mediterranean Pasta Salad
Smoked Chicken Salad Wrap
Roast Turkey & Monterey Jack Sub
Smoked Ham & Swiss On Brioche
Brie Cheese, Roasted Pepper, Onion Jam,
Arugula, Herb Focaccia
Individual Bags of Assorted Chips
Assorted Cookie Bars

\$48 per person

SALAD AND SPUDS

Romaine Lettuce, Mixed Greens
Tomatoes, Cucumbers, Onions, Carrots, Olives
Cheddar, Parmesan, Feta Cheese
Croutons, Sunflower Seeds, Garbanzo Beans
Smoked Pulled Chicken, Steak Strips
Baked Potato, Butter, Sour Cream, Cheese,
Bacon, Green Onions
Assorted Cookie Bars

\$49 per person

Lunch

hot buffets

Minimum 25 people.
Maximum of 90 minutes of service.

FLORIBBEAN VIBES

Watermelon Salad with Arugula, Cucumber,
Toasted Almond, Pickled Onion, Feta, Citrus
Vinaigrette
Spinach Salad with Pineapple, Orange,
Coconut, Red Pepper, Green Onion, Citrus
Vinaigrette
Mango Jerk Chicken
Seared Mahi Mahi, Chimichurri
Fennel and Orange Slaw, Chili-lime Butter
Sweet Corn, Green Onion, Queso Fresco, Tajin
Rice & Beans, Tostones
Key Lime Pie, Pineapple Upside Down Cake
\$58 per person

SOUTHERN SMOKE

Mixed Garden Salad, Buttermilk Ranch, Balsamic
Vinaigrette
Red Skinned Potato Salad
Creamy Coleslaw
Pulled Pork
Smoked Beef Brisket
Smoked Chicken
Hush Puppies
Sandwich Rolls
Banana Pudding
Apple Cobbler with Vanilla Ice cream
\$62 per person

POWER PROTEIN

Choice of Base: Lettuce, Basmati Rice, or Quinoa

Choice of Meat: Marinated Grilled Chicken, Chili-
lime Shrimp, Sesame Beef Strips, Miso-glazed
Tofu

Roasted Vegetables to include Sweet Potato,
Cauliflower, Corn, Cucumber, Shredded Carrots,
Avocado, Bell Peppers, Onion, Cilantro, Black
Beans, Garbanzo Beans

Feta Cheese, Chipotle Crema, Miso-ginger
Dressing, Lemon-tahini Drizzle
\$55 per person

ASIAN

Vegetable Egg Rolls
Edamame & Sea Salt
Spicy Cucumber Salad
Sweet Thai Chicken
Mongolian Beef
Stir Fried Vegetables
Vegetable Fried Rice
Chinese Doughnuts
Fortune Cookies
\$54 per person

MEXICAN

Tortilla Chips, Queso
Corn & Black Bean Salad
Chicken Tinga
Grilled Steak* Strips with Smoke Roasted Salsa
Spicy Shrimp
Sautéed Peppers & Onions
Mexican Rice
Refried Pinto Beans
Shredded Lettuce, Chopped Tomatoes, Queso
Fresco
Sour Cream, Salsa, Guacamole
Flour Tortillas, Taco Shells,
Tres Leches Cake
Cinnamon Churros
\$60 per person

MEDITERRANEAN

Warmed Pita Bread with Labneh
Greek Salad
Tomato Mozzarella Caprese Salad
Chickpea, Cucumber, Feta, and Olive Salad
Cavatappi Pasta with Za'tar Spiced Chicken
Roasted Tomato, Kale, and Pine Nuts
Grilled Fish with Lemon, Olive Oil, and Capers
Roasted Potatoes with Oregano
Roasted Vegetable Ratatouille
Orange Blossom Cake
Baklava
\$65 per person

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Plated light lunches

Minimum 25 people.

SANDWICH OPTIONS

[served with redskin potato salad and kosher pickle]

SMOKED CHICKEN SALAD CROISSANT
savory grilled chicken salad, lettuce, flaky croissant

\$38 per person

SOUTHWEST TURKEY WRAP
smoked turkey, jalapeno bacon, black bean, roasted corn, fajita vegetables, tomato, lettuce, cheddar, avocado ranch

\$39 per person

SMOKED HAM & SWISS
applewood smoked ham, swiss cheese, lettuce, tomato, honey-dijonnaise, brioche bun

\$38 per person

ROAST BEEF & CHEDDAR
roast beef, cheddar cheese, caramelized onion jam, lettuce, tomato, garlic aioli, hoagie roll

\$40 per person

CAPRESE GRILLED CHEESE
fresh mozzarella, tomato, arugula, basil pesto mayo, sourdough

\$36 per person

SALAD OPTIONS

[served with a basket of warm rolls and butter]

B.B.Q. SMOKED CHICKEN SALAD
grilled chicken, mixed greens, roasted corn, black beans, pickled onion, cheddar, tortilla strips, avocado ranch

\$38 per person

ASIAN SALMON SALAD
teriyaki glazed salmon, mixed greens, edamame, pickled onion, sesame sticks, carrot, cucumber, sesame lime vinaigrette

\$39 per person

SPINACH & CRISPY ANCIENT GRAINS SALAD
spinach, tri-colored quinoa, farro, roasted mushroom, shaved carrot, mandarin oranges, feta cheese, citrus vinaigrette

\$36 per person

DESSERT SELECTIONS

[choose one]

FLORIDA KEY LIME PIE
raspberry sauce, whipped cream

LAYERED STRAWBERRY SHORTCAKE
shortcake, strawberry coulis, whipped cream

RUM ROASTED BANANA PUDDING
caramelized bananas, vanilla wafers, whipped cream

CHOCOLATE MOUSSE
shaved chocolate, whipped cream

All plated light lunch options are based on two courses including entree and dessert with tableside coffee and tea service.

Plated hot lunches

Minimum 25 people.

ENTRÉES

HONEY-GARLIC GLAZED CHICKEN

frenched chicken breast, basmati rice, chefs' selection vegetable, scallions, honey-garlic glaze

\$48 per person

GOLDEN FRIED BREAST OF CHICKEN

frenched chicken breast, buttermilk mashed potato, sauteed green beans, honey chipotle glaze

\$50 per person

GRILLED FLANK STEAK*

buttermilk mashed potatoes, roasted asparagus, mushroom sherry glaze

\$56 per person

SMOKED BEEF BRISKET

buttermilk mashed potatoes, roasted corn & peppers, tangy barbecue glaze

\$52 per person

PAN-SEARED SALMON

roasted vegetables, basmati rice, lemon-herb butter sauce

\$54 per person

HERB-ROASTED MAHI MAHI

chefs' selection vegetable, basmati rice, lemon-garlic cream

\$50 per person

VEGETABLE GNOCCHI

roasted mushroom, sizzled spinach, parmesan cream

\$48 per person

GREEN CURRY TOFU

jasmine rice, mixed vegetables, coconut-curry cream

\$50 per person

SALAD STARTERS

[choose one]

HOUSE SALAD

romaine, roasted tomato, cucumber, carrots, crouton, shaved parmesan, balsamic vinaigrette

STRAWBERRY SPINACH SALAD

spinach, strawberries, candied walnuts, feta cheese, white balsamic vinaigrette

WATERMELON SALAD

arugula, cucumber, toasted almond, pickled onion, feta, citrus vinaigrette

KALE SALAD

sundried cranberries, sunflower seeds, manchego, carrot, pickled onion, honey lime vinaigrette

DESSERT SELECTIONS

[choose one]

FLORIDA KEY LIME PIE

raspberry sauce, whipped cream

LAYERED STRAWBERRY SHORTCAKE

shortcake, strawberry coulis, whipped cream

RUM ROASTED BANANA PUDDING

caramelized bananas, vanilla wafers, whipped cream

CHOCOLATE MOUSSE

shaved chocolate, whipped cream

All plated lunch options are based on three courses including salad, entree and dessert with tableside coffee and tea service.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Boxed lunches

Minimum 15 people per selection
[maximum 3 selections]

SANDWICH

CHICKEN SALAD CROISSANT

savory grilled chicken salad, lettuce, flaky croissant

\$48 per person

SOUTHWEST TURKEY WRAP

smoked turkey, black bean, roasted corn, pepper, onion, tomato, lettuce, cheddar, avocado ranch

\$48 per person

SMOKED HAM & SWISS

applewood smoked ham, swiss cheese, lettuce, tomato, honey-dijonnaise, brioche bun

\$46 per person

ROAST BEEF & CHEDDAR

roast beef, cheddar cheese, caramelized onion jam, lettuce, tomato, garlic aioli

\$50 per person

CAPRESE PANINI

fresh mozzarella, tomato, arugula, basil pesto mayo, flaky croissant

\$46 per person

LOADED ITALIAN

salami, ham, capicola, arugula, roasted red peppers, and provolone on herb focaccia

\$50 per person

SALAD

SOUTHWESTERN CHICKEN SALAD

grilled chicken, mixed greens, roasted corn, black beans, pickled onion, cheddar, avocado ranch

\$48 per person

ASIAN SALMON SALAD

teriyaki glazed salmon, mixed greens, edamame, pickled onion, sesame seeds, carrot, cucumber, sesame vinaigrette

\$50 per person

SPINACH QUINOA SALAD

spinach, tri-colored quinoa, roasted mushroom, onion, tomato, feta cheese, blood orange vinaigrette

\$46 per person

All boxed lunch options include potato chips, vegetable quinoa salad, apple, cookie and a bottle of water.

Hors d'oeuvres

Minimum Order Of 50 Pieces Per Item For
Hors D'Oeuvres.

COLD

Boursin Roasted Mushroom Chive Crostini

Avocado & Radish Toast

Brie & Dried Fruit Candied Walnut Tart

Caprese Skewer

Watermelon, Feta, Almond Bites

Pineapple Chicken Salad Tart

\$6 per piece

Poached Mayport Jumbo Shrimp, Spicy Cocktail
Sauce

Crab & Mango Salad Tart

Tuna Poke* Bite, Spicy Mayo, Wasabi Creama,
Wonton

Smoked Salmon, Boursin, Cucumber Bites

Tenderloin*, Arugula, Horseradish Cream Slider

\$8 per piece

Spicy Tuna Hand Roll

Seafood Ceviche Shooter

Mini Lobster Roll

\$10 per piece

HOT

Edamame Potsticker

Vegetable Spring Roll

Florida Alligator Bites

Fried Conch Fritters

Jerk Chicken or Peanut Chicken Satay

Southwest Chicken Eggroll

Beef Empanada

Red Chili, Pineapple Glazed Impossible
Meatballs

\$7 per piece

Buffalo Chicken Arancini

Miniature Crab Cake

Crispy Coconut Shrimp

Prosciutto-wrapped Scallops

Chimichurri Steak Skewers

Short Rib & Onion Jam Croquette

Coffee Crusted Lamb* Lollipop

\$8 per piece

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Reception displays

HOT DIP DISPLAY

SPINACH & ARTICHOKE

creamy blend of cheeses, garlic spinach, artichoke

SHE-CRAB BAKE

creamy baked blend of crabmeat & dry sherry, herbs, cheese

CHORIZO QUESO DIP

blend of cream cheese, hot sauce, shredded chicken, blue cheese crumbles

BUFFALO CHICKEN DIP

queso blanco, spicy chorizo, pico de gallo, fresh fried tortilla chips, crispy pita chips, grilled flatbreads, sliced french bread

\$28 per person

SLIDER DISPLAY

CHEESEBURGER*

pimento cheese, bacon onion jam, arugula, garlic aioli

JERK GRILLED CHICKEN

pineapple slaw, pickled onions, avocado ranch

FALAFEL SLIDER

whole wheat, shaved fennel salad, curry aioli

FRESH FRIED POTATO CHIPS

\$34 per person

FLATBREAD DISPLAY

ROASTED MUSHROOM FLATBREAD

garlic-herb roasted mushrooms, caramelized onions, arugula, parmesan béchamel, mozzarella

HOT HONEY PEPPERONI FLATBREAD

pepperoni, tomato sauce, mozzarella, parmesan, hot honey drizzle

SPICY SHRIMP FLATBREAD

blackened shrimp, roasted tomato salsa, cilantro, green onions, cheddar jack cheese

BARBECUE CHICKEN FLATBREAD

grilled chicken, bacon, barbecue sauce, green onions, cheddar jack cheese

\$32 per person

ARTISAN CHEESE BOARD

chef's selection of artisan cheese, fig preserves, local honey, roasted almonds, sun-dried fruits, multigrain crackers, sliced french bread

\$24 per person

CHARCUTERIE DISPLAY

prosciutto, soppressata calabrese, whole grain mustard, cornichons, greek olives, marinated artichokes, almonds, assorted flatbreads

\$24 per person

VEGETABLE CRUDITÉS

chef's assortment of fresh cut vegetables, buttermilk ranch, hummus

\$14 per person

HUMMUS TRIO

traditional, red pepper and roasted garlic hummus, extra virgin olive oil, greek olives, cucumber, celery, grilled flatbreads, pita chips

\$15 per person

SEASONAL FRUITS

sliced pineapple, watermelon, kiwi, seasonal berries, wildflower honey yogurt dip

\$17 per person

SHRIMP COCKTAIL

poached jumbo mayoport shrimp, lemon wedges, horseradish, cocktail sauce

\$32 per person

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Reception stations

Maximum of 90 minutes of service. Stations requiring an attendant will incur a \$150 fee per attendant.

BUILD YOUR OWN

POKE BOWL STATION

mixed greens, brown rice, jasmine rice
tuna*, spicy tuna*, grilled chicken, poached shrimp, cucumber, seaweed salad, carrots, sweet corn, avocado, edamame, pineapple, pickled onion, wonton strips, nori strips, furikake seasoning, teriyaki glaze, poke sauce, spicy mayo

\$36 per person

FAJITA OR NACHO STATION

fajita marinated chicken & grilled steak*
sautéed bell peppers, caramelized onions
sour cream, roasted tomato salsa, cheddar cheese, guacamole, pico de gallo, warm flour tortillas

\$30 per person

MAC & CHEESE STATION

cavatappi pasta in creamy four cheese sauce, smoked bacon, cajun chicken, sautéed shrimp
roasted tomato, sweet peas, green onions, shredded cheddar, parmesan, bleu cheese, buffalo sauce

\$26 per person

PREPARED TO ORDER

MEDITERRANEAN BOWL STATION

basmati rice, lentils, mixed greens
hummus, roasted eggplant, tzatziki, harissa steak, grilled chicken, falafel
avocado, roasted tomatoes, pickled onions, cucumbers, naan crisps, feta, olives, shaved red cabbage, za'atar spiced naan chips

\$24 per person

PASTA STATION

cheese tortellini, cavatappi pasta, alfredo sauce, marinara, basil pesto, italian sausage, shrimp, chicken, mushrooms, onions, tomatoes, bell pepper, olive oil, garlic, parmesan, crushed red pepper, garlic bread sticks

\$28 per person

GRILLED CHEESE STATION

Classic Cuban

smoked ham, mojo pork, swiss cheese, mustard, dill pickle, cuban bread

Smoked Beef Brisket

pimento cheese spread, monterey jack cheese, caramelized onions, spicy barbecue sauce, grilled brioche bread

Three Cheese

cheddar, gruyere, boursin, sourdough

Tomato Bisque

\$28 per person

Reception Stations are meant to enhance your reception and must be ordered with other reception food. Guarantee for each station must match the guaranteed number of guests attending the event.

Reception stations

CARVING STATIONS

Minimum 50 people. Chef attendant required at a charge of \$150 for up to 90 minutes of service..

HERB ROASTED STRIP LOIN OF BEEF*

dijon mustard, horseradish cream, silver dollar rolls

\$24 per person

ROASTED ANGUS TENDERLOIN OF BEEF *

bordelaise sauce, horseradish cream, silver dollar rolls

\$29 per person

CITRUS ROASTED MAHI MAHI

spicy mayo, avocado ranch, pineapple slaw, pico de gallo, flour tortillas

\$20 per person

MOJO PORK LOIN

citrus-garlic marinade, lime, cilantro, pico de gallo, tostones

\$18 per person

HONEY-GLAZED BAKED HAM

dijon mustard, mango chutney, hawaiian rolls

\$15 per person

SWEET TEA BRINED PORK BELLY

caramelized pineapple relish, hawaiian rolls

\$16 per person

SMOKE ROAST TURKEY BREAST

cranberry relish, mayonnaise, silver dollar rolls

\$16 per person

DESSERT STATIONS

Minimum 25 people. Guarantee for each station must match the guaranteed number of guests attending the event. All pricing is based on a maximum of 90 minutes of service.

FLORIDA FAVORITES

key lime pie, strawberry shortcake, pineapple rum cake, whipped cream

\$19 per person

CHEF'S TABLE

assortment of miniature cheesecakes, macarons, fruit tarts, dessert shooters

\$23 per person

CHEESECAKE FANTASY

traditional, salted caramel, oreo cookie. toppings, caramel, chocolate and mango sauces, strawberry compote, whipped cream, crushed oreos, candied walnuts

\$23 per person

CLASSIC COBBLER

warm peach, whiskey apple, mixed berry, cobbler. toppings vanilla bean ice cream, caramel sauce, candied walnuts, whipped cream

\$18 per person

BROWNIE SUNDAE BAR

triple chocolate chunk brownies, brookie, white chocolate macadamia nut blondies toppings vanilla bean ice cream, caramel sauce, chocolate fudge, candied walnuts, strawberries, cherries, whipped cream

\$20 per person

STROLLIN' BUTLER

guest customized cannoli, filled donut holes

\$20 per person (requires chef attendant)

S'MORE BAR

make your own: roasted marshmallows chocolate graham crackers, and ritz crackers

\$22 per person

Dinner buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Additional Chef and server fees may apply.

HOUSE FAVORITES

Warm Mini French Rolls & Butter

KALE SALAD

sundried cranberries, toasted pepitas, manchego, carrot, pickled onion, honey lime vinaigrette

STRAWBERRY SPINACH SALAD

spinach, strawberries, candied walnuts, feta cheese, white balsamic vinaigrette

THYME-ROASTED CHICKEN

caramelized cipolini, charred tomato, chicken glaze

ORANGE-HONEY GLAZED SALMON

dijon mustard, fresh herbs, orange honey glaze

BRAISED BEEF SHORT RIB

roasted carrots, cipolini, bordelaise sauce

Buttermilk Mashed Potatoes

Broccolini with Roasted Garlic Butter

Roasted Baby Vegetable Medley

Key Lime Pie

Chocolate Mousse Cake

\$94 per person

STEAK HOUSE

Warm Mini French Rolls & Butter

WEDGE SALAD

mini-iceberg lettuce, bleu cheese crumbles, marinated tomatoes, bacon bits, pickled onions

CAPRESE SALAD

heirloom tomato, ciliegine mozzarella, onion, cucumber, fresh basil, white balsamic vinaigrette

SHRIMP COCKTAIL

poached shrimp, zesty cocktail sauce, lemon

GRILLED BEEF TOWNEDOS*

bordeaux sauce

PAN-SEARED SALMON

lemon-herb butter sauce

LOBSTER MAC & CHEESE

orecchiette pasta, lobster, three cheese sauce

Garlic Parmesan Wedges

Creamed Spinach

Roasted Bourbon Mushrooms

Asparagus with Lemon & Thyme Butter

NY STYLE CHEESECAKE

FLOURLESS CHOCOLATE TORTE

\$124 per person

Coffee and tea service provided with buffets.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Dinner buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Additional Chef and server fees may apply.

SIGNATURE SMOKEHOUSE

SMOKED BEEF BRISKET
ST. LOUIS STYLE RIBS
SMOKED SAUSAGE
BEER CAN CHICKEN
ASSORTED BARBECUE SAUCE, PICKLES, ONION
JALAPEÑO CORNBREAD HUSHPUPIES
MAC & CHEESE
COLLARD GREENS
GARDEN SALAD BAR
mixed greens, tomato, cucumber, onion, tortilla strips, cheddar cheese, smoked bacon, chopped egg, buttermilk ranch, balsamic vinaigrette
ASSORTED BARBECUE SAUCE, PICKLES, ONION
JALAPEÑO CORNBREAD HUSHPUPIES
MAC & CHEESE
COLLARD GREENS
SAVORY RED POTATO SALAD
CLASSIC COLE SLAW
Whisky Apple Cobbler, Vanilla Bean Ice Cream
Banana Pudding, Nilla wafers
Bourbon Pecan Pie
\$110 per person

CARIBBEAN ESCAPE

WATERMELON SALAD
arugula, cucumber, toasted almond, pickled onion, feta cheese, citrus vinaigrette
MIXED GREENS SALAD
pineapple, orange, toasted coconut, red pepper, green onion, orange vinaigrette
VEGETABLE ESCABECHE
marinated vegetables, chili-lime vinaigrette
SEAFOOD CEVICHE*
shrimp, scallop, white fish, lime juice, tomatoes, onion, cilantro
STEAK CHIMICHURRI*
grilled steak, chimichurri sauce
MOJO CHICKEN
citrus, garlic, fresh herbs
Baked Fresh White Fish
cilantro, lime, pineapple salsa
Rice & Beans
Street Corn
Tostones
Tres Leches Cake
Coconut Rum Custard
Chocolate Arroz Con Leche
\$114 per person

Coffee and tea service provided with buffets.

Dinner plated

Minimum of 25 people required. All plated dinner options are based on three courses including salad, entrees and dessert with tableside coffee and tea service.

ENTRÉES

THYME ROASTED CHICKEN

frenched chicken breast, buttermilk mashed potato, roasted carrots, caramelized cippolini onion, green beans, chicken demi-glace

\$72 per person

ORANGE-HONEY GLAZED SALMON

dijon mustard, fresh herbs, basmati rice, broccolini, orange honey glaze

\$76 per person

PEPPERCORN SEARED FILET MIGNON*

truffle mashed potatoes, roasted asparagus, rosemary-cabernet demi-glace

\$98 per person

BRAISED BEEF SHORT RIB

buttermilk mashed potatoes, roasted carrots, cippolini onions, bordelaise sauce

\$90 per person

GNOCCHI

roasted mushroom, sautéed spinach, parmesan cream

\$68 per person

GREEN CURRY TOFU

jasmine rice, mixed vegetables, coconut-curry cream

\$70 per person

DUAL ENTRÉES

[served with buttermilk mashed potato & asparagus]

PETITE FILET MIGNON* & JUMBO SHRIMP

garlic-herb butter sauce

\$92 per person

PETITE FILET MIGNON* & LUMP CRABCAKE

cabernet steak butter, garlic cream

\$94 per person

PETITE FILET MIGNON* & SALMON

cabernet steak butter, lemon-herb sauce

\$90 per person

PETITE FILET MIGNON* & CHICKEN BREAST

roasted mushroom demi-glace

\$84 per person

SEARED SALMON & SAUTÉED CHICKEN BREAST

lemon-caper butter sauce

\$82 per person

SEARED SALMON & LUMP CRABCAKE

SALAD STARTERS

[choose one]

HOUSE SALAD

romaine, arugula, roasted tomato, carrots cucumber, crouton, shaved parmesan, balsamic vinaigrette

STRAWBERRY SPINACH SALAD

spinach, strawberries, candied walnuts, feta cheese, white balsamic vinaigrette

WATERMELON SALAD

arugula, cucumber, toasted almond, pickled onion, feta, citrus vinaigrette

KALE SALAD

sundried cranberries, sunflower seeds, manchego, carrot, pickled onion, honey- lime vinaigrette

TRADITIONAL CAESAR SALAD

romaine, shaved parmesan, grape tomato, garlic crouton, creamy caesar

DESSERT SELECTIONS

[choose one]

FLORIDA KEY LIME PIE

raspberry sauce, whipped cream

NY STYLE CHEESECAKE

seasonal berry compote, whipped cream

CLASSIC TIRAMISU

shaved chocolate, whipped cream

CHOCOLATE MOUSSE CAKE

chocolate sauce, whipped cream

FLOURLESS CHOCOLATE CAKE

chocolate sauce, whipped cream

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Bar packages

There is a \$150 bar facility fee for each bartender for hosted Bars. Each bartender has a \$500 beverage minimum. If not achieved, the difference will be charged to the master account.

SILVER BAR PACKAGE

Absolut Vodka • New Amsterdam Gin • Bacardi Superior Rum • Jim Beam Bourbon • Jack Daniel's Tennessee Whiskey • Dewar's 12 Yr. Scotch • Altos Blanco Tequila

Canyon Road Chardonnay & Cabernet Sauvignon • Wycliff Brut Sparkling Wine • Rotating Selection of Import, Craft and Domestic Beers and Hard Seltzers • Assorted Sodas, Mixers • Mineral Water

One-hour Package **\$28 per person**
Each Additional Hour **\$16 per person**

GOLD BAR PACKAGE

Tito's Handmade Vodka • Tanqueray Gin • Flora de Cana Gran Reserva 7yr Rum • Patrón Silver Tequila • Crown Royal Canadian Whiskey • Bulleit Bourbon • Johnnie Walker Black Label Scotch

Robert Mondavi Private Selection Chardonnay & Cabernet Sauvignon • Wycliff Brut Sparkling Wine • Rotating Selection of Import, Craft and Domestic Beers, and Hard Seltzers • Assorted Sodas, Mixers • Mineral Water

One-hour Package **\$32 per person**
Each Additional Hour **\$18 per person**

DIAMOND BAR PACKAGE

Grey Goose Vodka • Hendrick's Gin • Brugal 1888 Rum • Casamigos Blanco Tequila • Maker's Mark Bourbon • Jameson Irish Whiskey • The Glenlivet 12yr Scotch

Daou Family Vineyards Chardonnay & Cabernet Sauvignon • Chandon Brut Sparkling Wine • Rotating Selection of Import, Craft and Domestic Beers, and Hard Seltzers • Assorted Sodas, Mixers • Mineral Water

One-hour Package **\$38 per person**
Each Additional Hour **\$21 per person**

HOSTED BEER AND WINE BAR PACKAGE

Robert Mondavi Private Selection Chardonnay & Cabernet Sauvignon • Blue Moon • Bud Light • Miller Lite • Corona Extra • Samuel Adams Boston Lager • Lagunitas IPA • Heineken 0.0 (N.A.) • Assorted Sodas, Mixers • Mineral Water

One-hour Package **\$25 per person**
Each Additional Hour **\$14 per person**

HOSTED BAR CONSUMPTION PRICING

DIAMOND

Spirits **\$18 per drink**
Wines **\$16 per glass**

GOLD

Spirits **\$16 each**
Wines **\$14 per glass**

SILVER

Spirits **\$14 each**
Wines **\$12 per glass**

Craft Beer/Import Beer **\$10 each**

Domestic Beer **\$9 each**

Hard Seltzer **\$9 each**

Bottled Water **\$6 each**

Coca-cola Soft Drinks **\$6 each**

Wine by the bottle

SPARKLING

BRUT, WYCLIFF, CALIFORNIA **\$32**

citrus, apple, stone fruit

PROSECCO, LA MARCA, VENETO, ITALY **\$59**

apple, floral, peach

BRUT TAITTINGER, CHAMPAGNE, FRANCE **\$195**

toasty, lemon

WHITES

PINOT GRIS, LA CREMA, MONTEREY, CA **\$68**

lemon zest, honeysuckle, pear, spice

PINOT GRIGIO, ACROBAT, OREGON **\$42**

lime, honeydew, tropical

SAUVIGNON BLANC, MATANZAS CREEK, SONOMA, CALIFORNIA **\$78**

crisp citrus, melon, herb

CHARDONNAY, ROBERT MONDAVI, CALIFORNIA **\$38**

apple, melon, tree fruit

CHARDONNAY, FEDERALIST, CALIFORNIA **\$52**

lemon, pear, cinnamon

CHARDONNAY, DAOU VINEYARDS, CALIFORNIA **\$64**

pineapple, vanilla, mango, hazelnut, spice

CHARDONNAY, UNSHACKLED, CALIFORNIA **\$88**

sweet cream, peach, apple, vanilla, spice

ROSÉ, AIX, PROVENCE, FRANCE **\$78**

stone fruit, citrus, wild berries

REDS

PINOT NOIR, SEA SUN, CALIFORNIA **\$78**

cherry, plum, chocolate, brown spice

MERLOT, THE VELVET DEVIL, COLUMBIA VALLEY, WA **\$48**

Plum, Cocoa, Anise

CABERNET SAUVIGNON, ROBERT MONDAVI, CALIFORNIA **\$38**

blackberry, plum, cassis, smooth finish

CABERNET SAUVIGNON, BONANZA, CALIFORNIA **\$68**

dark chocolate, black cherry, fig

CABERNET SAUVIGNON, BONANZA, CALIFORNIA **\$68**

dark chocolate, black cherry, fig

CABERNET SAUVIGNON, DAOU VINEYARDS, CALIFORNIA **\$72**

black raspberry, currant, espresso

RED BLEND, CONUNDRUM, CALIFORNIA **\$78**

black cherry, chocolate, cream

Important things to know

PRICING

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 27% service charge and prevailing tax.

ANTICIPATED ATTENDANCE AND FINAL GUARANTEES

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time.

Guarantees for Monday should be due by the previous Wednesday, guarantees for Tuesday should be due the previous Thursday, and guarantees for Wednesday should be due the previous Friday by 12:00pm. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%.

Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

ADDITIONAL CHARGES

Groups and Events under Guest Minimum

An Extra Facility Charge of \$15 per person will apply to buffets with fewer than (25) guests.

Extraordinary Cleaning

Additional Facility fees will apply for use of glitter, confetti and/or similar items.

LABOR CHARGES

Chef and Attendant Fees

Chef and Attendant for food stations (carving, omelet, etc.) \$150 per Chef for up to 90 minutes and \$85 per additional hour. Applicable tax will be added.

Meeting Room and Area Set Changes

Once a room is set, an additional charge of \$250 to \$2500 will be charged based on the room and set change.

Bartender Packages

Bar Packages are priced per guest. All Bar Packages are based on regular bartender service.

Staff Ratios

Please note that additional Server fees and/or Bar Facility fees, plus gratuity will be assessed for additional staffing above and beyond our standard staffing ratios.

Important things to know

Bartenders are \$150 each for 3-hour event.
Additional Hours at \$90 per bartender

BAR TYPE	# OF GUESTS	# OF BARTENDERS
Beer, Wine, and Soft Drinks	1-100	1
	101-200	2
	201-300	3
	301-400	4
	401+	5
BAR TYPE	# OF GUESTS	# OF BARTENDERS
Full Bar with Liquor	1-75	1
	76-150	2
	151-225	3
	226-350	4
	351+	5

FOOD AND BEVERAGE POLICIES

Due to licensing requirements and quality-control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

All Events are up to 4 Hours maximum. Additional Hours will be charged rental of \$500 per and \$50 per attendant or bartender.

AUDIO VISUAL SERVICES

We offer innovative equipment available on a rental basis. Your Catering and Events Manager can assist.

Hilton
JACKSONVILLE
AT MAYO CLINIC