

FOOD & BEVERAGE




Hilton
SORRENTO PALACE



Dear Guests,

Through these menus we wish to accompany you on a journey of aromas and flavours of the Mediterranean cuisine with attention and respect to the millennial local cuisine.

Our team is constantly dedicated to creating unique culinary proposals for any occasion: from coffee breaks at all times to elegant gala dinners; from business lunches to exclusive cocktails, from attractive buffets to themed events that stimulate your imagination.

Hospitality, dedication, service and attention to detail are our points of strength.

We look forward to sharing our passion with you.

F&B Team





BREAKFAST IN MEETING ROOM

Beverage: Espresso, American coffee, Decaffeinated coffee, Selection of Tea, Fruit juices (2 types), Fresh orange juice, Mineral water

Fruit: Fresh fruit salad, Tinned fruit

Cereals: Corn Flakes, All Bran, Special K

Pastry: Croissant, Muffin, Local specialties
White rolls, Wholemeal rolls, White and wholemeal rusks

Dairy products: Assorted cheeses, Milk, Yoghurt, Red and Yellow fruit jam

Cold cuts: ham

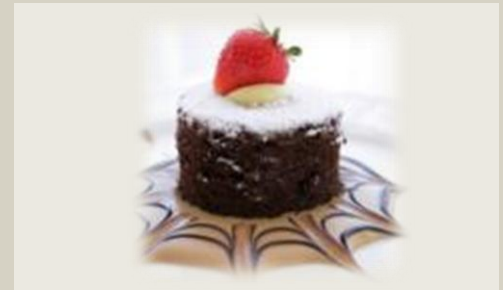
Hot Buffet: Scrambled eggs, Bacon

SELF SERVICE BUFFET
SET- UP AND REMOVAL INCLUDED IN THE COST
DEDICATED WAITER ON REQUEST (COST EURO 30,00 + VAT 22% PER HOUR)





COFFEE BREAKS





COFFEE BREAKS

COFFEE TASTE 1

Mineral water, Coffee, Assorted juices, Milk, Tea

Assorted tea biscuits

Puffs filled with coffee cream

Small muffins with chocolate and orange

COFFEE BREAKS

LEMON DIP 1

Mineral water, Coffee, Assorted juices, Milk, Tea

Assorted tea biscuits

Fruit tarts

Mini almond and lemon cakes





COFFEE BREAKS

FOREST FLAVOURS 1

Mineral water, Coffee, Assorted juices, Milk, Tea

Assorted tarts (wild strawberries, blueberries, blackberries)

Sorrento walnut cake

Apple tarts

COFFEE BREAKS

CHOCOLATE TEMPTATION 1

Mineral water, Coffee, Assorted juices, Milk, Tea

Variety of fruit pieces dipped in chocolate

Assorted tea biscuits

Coconut and chocolate muffins





COFFEE BREAKS

COFFEE TASTE 2

Mineral water, Coffee, Assorted juices, Milk, Tea

Tiramisù in cup

Donuts

Cookies

Sliced fruit

COFFEE BREAKS

LEMON DIP 2

Mineral water, Coffee, Assorted juices, Milk, Tea

Lemon flavoured biscuits

Walnut and orange cake

Caramelized puffs filled with citrus fruit cream

Sliced fruit





COFFEE BREAKS

SORRENTO TASTE

Mineral water, Coffee, Assorted juices, Milk, Tea

Freshly blended fruit

Sliced fruit

Assorted "sfogliatelle"

"Pastiera Napoletana"

Almond and chocolate cake

COFFEE BREAKS

SORRENTO TASTE 2

Mineral water, Coffee, Assorted juices, Milk, Tea

Freshly blended fruit

Fruit skewers

Neapolitan "cassatina"

Lady's kisses

Apple madeleine

Fried puff pastry with chantilly cream





COFFEE BREAKS

OCEAN SPIRIT 1

Mineral water, Coffee, Assorted juices, Milk, Tea

Freshly blended fruit juice

Fruit skewers

Typical trolley of homemade ice cream with cones and cups (3 choices)*

Tartlets with cream and fruit

Small meringues



COFFEE BREAKS

HEALTHY BREAK 1

Mineral water, Coffee, Assorted juices, Milk, Tea

Butter less biscuits with light jam

Apple tarts

Sliced fresh fruit

COFFEE BREAKS

HEALTHY BREAK 2

Mineral water, Coffee, Assorted juices, Milk, Tea

Freshly blended fruit juice

Sliced fresh fruit

Assorted cakes with wholemeal flour

Apple muffins prepared with yogurth

COFFEE BREAKS

HEALTHY BREAK 3

Mineral water, Coffee, Assorted juices, Milk, Tea

Freshly blended fruit juice

Pineapple "carpaccio " in small glass

Small fruit cheesecake with wholemeal crumble

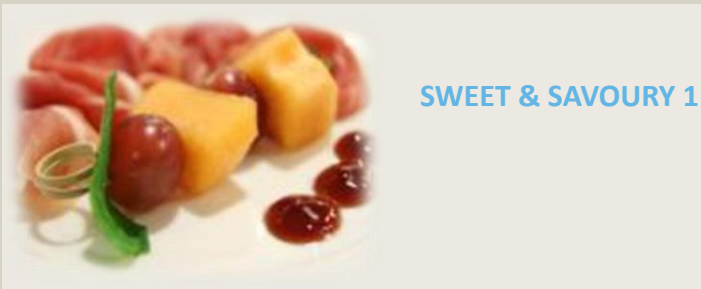
Light snack bars with bran and almonds

Wholemeal carrot cake





“SWEET & SAVOURY” COFFEE BREAKS– COFFEE STATION



SWEET & SAVOURY 1



SWEET & SAVOURY 2



COFFEE STATION



COFFEE BREAKS

SWEET & SALTY 1

Mineral water, Coffee, Assorted juices, Milk, Tea

Freshly blended fruit juice

Small slices of pizza

Croûtons with ham

“Panzarotti” filled with cheese

Heaven cake

Assorted almond biscuits

COFFEE BREAKS

SWEET & SALTY 2

Mineral water, Coffee, Assorted juices, Milk, Tea

Freshly blended fruit juice

Mini assorted sandwiches

Potato tortillas cubes

Fantasy of canapés

Assorted small fruit tarts

Lemon “Pizzicotti”





COFFEE STATION

Coffee pods
Espresso coffee
(Thermos of 30 cups)
Americano coffee
(Thermos of 15 cups)
Tea
(Thermos of 15 cups)
Milk
(Carafe of 15 glasses)
Assorted fruit juices
(Carafe of 13 glasses)
Assorted pastries
(Tray of 30 pieces)
Sandwiches
(Tray of 25 pieces)





SERVED LUNCH (3 COURSES)

(1 hour of service)

MENU 1

Duet of:

Orecchiette with broccoli and sausage
Potato dumplings with tomato and mozzarella

Chicken roulade with baked peppers and potatoes

Fresh fruit salad

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)



SERVED LUNCH (3 COURSES)

(1 hour of service)

MENU 2

Lemon flavoured risotto with shrimps

Salmon in black olive crust, crunchy vegetables
and saffron sauce

Baba with cream

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)



SERVED LUNCH (3 COURSES)

(1 hour of service)

MENU 3

Grilled vegetables and smoked mozzarella bites

Roast pork sirloin with blanched vegetables
and apple sauce

Fruit tart with vanilla cream

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





SERVED LUNCH (4 COURSES) MENU 1

Smoked artichokes on tomato sauce and basil

Risotto with ceps and walnuts

Beef sirloin with cherry tomatoes and oregano
Baked potatoes

Fresh fruit salad

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)

SERVED LUNCH (4 COURSES) MENU 2

Octopus in tomato sauce with escarole on bread
crouton

Calamarata with mussels and potatoes

Sea bass fillet on crunchy vegetables and potatoes

Lemon delight

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





LUNCH BUFFET



**BUFFET
LUNCH**



**HEALTHY
LUNCH**



**STANDING
LUNCH**





BUFFET LUNCH MENÙ 1

Stuffed mozzarella rolls
Fried courgettes and squid

Crepes with ricotta and spinach
Fusilli with meat ragoût

Beef emincè with cherry tomatoes and oregano
Sliced swordfish with wild rocket
Chef's selection of vegetables

Fresh fruit
Grandmother's cake

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)

BUFFET LUNCH MENÙ 2

Octopus and potato salad
Assorted matured cheese

Orecchiette with pumpkin and Parmesan
Citrus fruit risotto with diced swordfish

Steamed salmon on vegetable julienne
Pork sirloin with aromatic herbs
Chef's selection of vegetables

Fresh fruit
Sachertorte

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





BUFFET LUNCH MENÙ 3

Vegetable quiche
Octopus in tomato sauce with escarole and black olives

Traditional potato dumplings with tomato and basil
Pasta with beans and mussels

Fillet of fish on lemon leaf
Meat and vegetable skewers
Chef's selection of vegetables

Fresh fruit
Lemon and almond cake

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)

PRANZI A BUFFET MENÙ 4

Raw ham and melon pearls
Buffalo mozzarella bites

Cortecce with clams, rocket and cherry tomatoes
Lasagna with artichokes

Local fish fillet in citrus fruit sauce
Beef bites with vegetables
Chef's selection of vegetables

Fresh fruit
Millefeuille

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





BUFFET LUNCH MENU 5

Local mozzarella
Assorted cold cuts

Rice timbale with mushrooms
Mezze maniche with vegetables ragout

Squid and potatoes
Vegetable fricassee

Fresh fruit
Fantasy of baba

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)

BUFFET LUNCH MENU 6

Fantasy of Neapolitan pizza
Prague ham rolls with ricotta cheese

Orecchiette with broccoli
Rice timbale "Neapolitan style"

Chicken roulade with rosemary sauce
Roast potatoes

Fresh fruit
Chocolate profiteroles

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





BUFFET LUNCH MENÙ HEALTHY 1

Seafood salad
Tomato and mozzarella with basil emulsion

Risotto with shrimps and ceps
Escarole and lentil soup with wholemeal croutons

Roast chicken with aromatic herbs
Assorted salad and vegetables

Fresh fruit
Yogurt moussé with blueberries

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)

BUFFET LUNCH MENÙ HEALTHY 2

Tuna and pearl barley salad
Dried cured beef with rocket and green apples

Wholemeal flour dumplings with light tomato
and basil sauce
Vegetable soup with extravirgin olive oil

Grilled fish skewers with vegetables
Assorted salad and vegetables

Fresh fruit
Apple pie

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





STANDING LUNCH MENÙ 1

Matured cheese
Rosemary flavoured flat bread
Assorted Neapolitan pizza
Potato dumplings with mozzarella and tomato sauce

Crunchy cod bites
Veal meat balls with white wine sauce
Potato and spinach croquettes

“Zeppoline” with cream and sour cherry

Coffee

Mineral water and soft drinks
½ lt of mineral water, 1 soft drink per person

STANDING LUNCH MENÙ 2

Stuffed flat bread
Mozzarella bites and cherry tomatoes
Rice balls with pumpkin and provola cheese

Spaghetti omelette
Small potato gateaux
Stuffed conchiglioni “Sorrento style”
Steamed salmon with basil sauce

Puff and pastry “sfogliatelle”

Coffee

Mineral water and soft drinks
½ lt of mineral water, 1 soft drink per person

STANDING LUNCH MENÙ 3

Oregano flavoured grilled vegetables
Assorted bruschette
Steamed octopus salad with black olives and potatoes

Stuffed sandwiches
Crepes with spinach
Golden fried chicken legs

“Cannoli” filled with cream

Coffee

Mineral water and soft drinks
½ lt of mineral water, 1 soft drink per person





LIGHT BUFFET IN MEETING ROOMS
(for a maximum of 30 people)

STAFF LUNCH IN MEETING ROOMS
(for a maximum of 30 people)

SELF SERVICE BUFFET

SET- UP AND REMOVAL INCLUDED IN THE COST

DEDICATED WAITER ON REQUEST (COST EURO 30,00 + VAT 22% PER HOUR)





LIGHT BUFFET IN MEETING ROOM
MENU 1

Tomatoes filled with tuna mousse

Local cold cuts

Rosemary flavored flat bread

Local mozzarella cheese

Assorted sandwiches

Vegetables crudité

Cannoli filled with cream

Coffee

1 Soft drink per person, ½ Mineral water

LIGHT BUFFET IN MEETING ROOM
MENU 2

Rice timbale with mushrooms

Neapolitan quiche

Small stuffed rolls

Raw ham

Buffalo mozzarella bites

Caesar salad

Fresh fruit salad

Coffee

1 Soft drink per person, ½ Mineral water





STAFF LUNCH IN MEETING ROOM
MENU 3

Buffalo mozzarella bites

Assorted sandwiches

Ham filled with red chicory
Mellon pearls

Octopus and potato salad

Caesar salad

Seasonal fruit

Coffee

1 Soft drink per person, ½ Mineral water

STAFF LUNCH IN MEETING ROOM
MENU 4

Rosemary flavored flat bread

Local cold cuts

Matured assorted cheeses

Whole meal rolls with vegetables

Cuttlefish salad with citrus fruit

Fresh fruit

Coffee

1 Soft drink per person, ½ Mineral water





QUICK BUSINESS PLATTER





BUSINESS PLATE MENU 1

Spelt and barley salad

Centerpiece of seasonal fruit

Coffee

Wine selection, Mineral water

(¼ lt of wine , ½ lt mineral water per person

BUSINESS PLATE MENU 2

Hilton Cheeseburger with french fries and
coleslaw salad

Chocolate profiteroles

Coffee

Wine selection, Mineral water

(¼ lt of wine , ½ lt mineral water per person





BUSINESS PLATE
MENU 3

Veal bites with lemon sauce on pilaf rice

Centerpiece of seasonal fruit

Coffee
Wine selection, Mineral water
($\frac{1}{4}$ lt of wine, $\frac{1}{2}$ lt mineral water per person)

BUSINESS PLATE
MENU 4

Chicken breast with Mediterranean herbs
and carrot flan

Coffee delight

Coffee
Wine selection, Mineral water
($\frac{1}{4}$ lt of wine, $\frac{1}{2}$ lt mineral water per person)





BUSINESS PLATE
MENU 5

Couscous with vegetables and fish balls

Centerpiece of seasonal fruit

Coffee

Wine selection, Mineral water
($\frac{1}{4}$ lt of wine , $\frac{1}{2}$ lt mineral water per person)

BUSINESS PLATE
MENU 6

Salmon with citrus fruit and pilaf rice

Fruit tart

Coffee

Wine selection, Mineral water
($\frac{1}{4}$ lt of wine , $\frac{1}{2}$ lt mineral water per person)





APERITIFS
 (Duration: 30 minutes)
**HILTON SORRENTO PALACE
 DELUXE**

Mineral water, orange juice, sparkling wine

Green olives
 Crisps
 Assorted croutons

APERITIFS
 (Duration: 30 minutes)
**HILTON SORRENTO PALACE
 SUPERIOR**

Mineral water, orange juice, sparkling wine
 Draught beer, White wine

Green olives
 Crisps
 Toasted hazelnuts

Canapés with raw ham,
 Canapés with shrimps,
 Canapés with cheese and walnuts
 Canapés with salmon

APERITIFS
 (Duration: 30 minutes)
**HILTON SORRENTO PALACE
 EXECUTIVE**

Mineral water, orange juice, sparkling wine, Soft drink,
 Draught beer, White wine, Campari – Aperol

Pea nuts
 Green olives
 Toasted almonds

Canapés with raw ham,
 Canapés with shrimps,
 Canapés with cheese and walnuts
 Canapés with salmon

Stuffed olives, Small fried mozzarella





GET TOGETHER

Sparkling wine, Cocktail “Bellini”, White wine,
Draught beer, Campari – Aperol, Soft drink

Canapés with raw ham,
Canapés with shrimps,
Canapés with cheese and walnuts
Canapés with salmon
Cherry tomatoes and mozzarella bites

Stuffed olives, Fried mozzarella
Fried vegetables, Assorted Neapolitan pizza
Fried chicken legs and prawns

Fruit skewers
Neapolitan “pastiere”
Coffee mousse

GET TOGETHER

Sparkling wine, Cocktail “Bellini”, White and red wine
bianco e rosso, Birra alla spina
Draught beer, Campari – Aperol, Soft drink

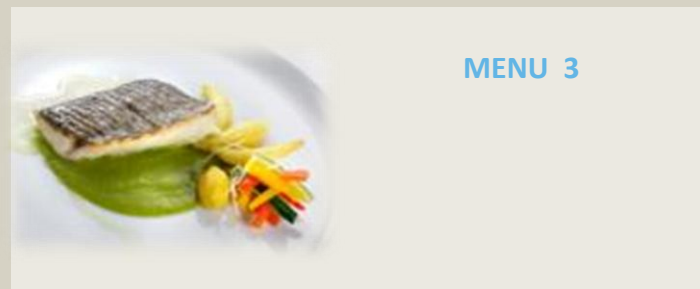
Canapés with raw ham,
Canapés with shrimps,
Canapés with cheese and walnuts
Canapés with salmon
Vegetable rolls “Parmesan style”
Almond and potato croquette
Aubergine balls
Small fried mozzarella
Stuffed “Calzoncelli”
“Cuppitielli “ with fried fish
Gratinated shrimps on lemon leaf
Cuttlefish julienne on peas cream
Grilled octopus on escarole and potato cream

Chocolate fruit skewers
Neapolitan “Cassatine”





INFORMAL DINNER





INFORMAL DINNER MENU 1

Traditional hors d'oeuvres

Cannelloni with bufalo ricotta cheese and vegetables

Sirloin pork with mediterranean herbs
Crunchy vegetables and anice flavored potato

Nougat and honey parfait

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





INFORMAL DINNER MENU 2

Sea food salad

Fiano di Avellino flavoured risotto with clams

Fillet of seabrem in potato crust and pumpkin cream

Lemon composition

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





INFORMAL DINNER

MENU 3

Stuffed squid with potatoes and provola cheese on
blanched artichokes

Mezzi paccheri with shrimps, rocket and cherry tomatoes

Salt cod fillet with black broccoli and chickpea cream

Sliced fruit

Coffee

Wines from our Cellar, Mineral water
($\frac{1}{4}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)

Price per person, per service. VAT currently applied of 10% excluded





GALA DINNER

INCLUDED SERVICES

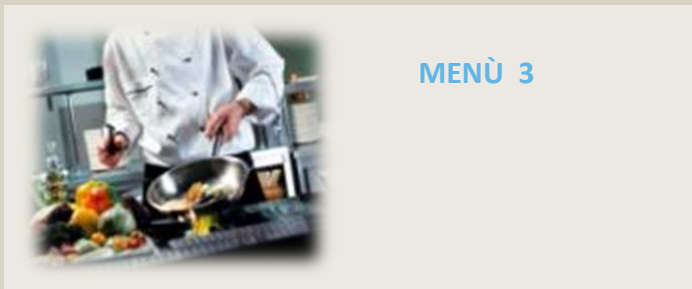
- Gala Mise en place
- Chair covers
- Centerpieces
- Silverware
- Wine service
- Customized printed menus



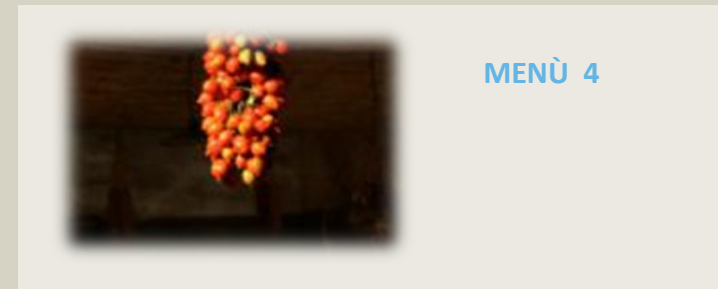
MENÙ 1



MENÙ 2



MENÙ 3



MENÙ 4





GALA DINNER

MENÙ 1

Pumpkin flan with Grana cheese cream and coffee powder

Ravioli with walnut sauce

Red wine flavoured fillet of beef with potatoes and crunchy artichokes

Mascarpone cheese with pistachio and nuts in dark chocolate sauce

Coffee and petit fours

Wines from our Cellar, Mineral water
(½ lt of wine and ½ lt of mineral water per person)





GALA DINNER MENU 2

Grilled cuttlefish julienne on peas cream and almonds

Sea food risotto

Fillet of seabass with Mediterranean sauce on potato cream and escarole roll

Chocolate bavarian cream with coconut milk cream and almond biscuit

Coffee and petit fours

Wines from our Cellar, Mineral water
($\frac{1}{2}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





GALA DINNER MENU 3

Vegetable flan with grilled prawns and balsamic cream

Paccheri with seafood

Sea bream on spinach and saffron flavoured potato cream

Raspberries puff pastry with Chantilly cream
In orange sauce

Coffee and petit fours

Wines from our Cellar, Mineral water
($\frac{1}{2}$ lt of wine and $\frac{1}{2}$ lt of mineral water per person)





GALA DINNER MENU 4

Smoked salmon pearls with with orange flavoured bufalo ricotta on crunchy fennels

Tubettoni with lobster ragoût

Catch of the day in salt meringue

Parsley potatoes

Assorted vegetables with extra virgin olive oil

Pineapple carpaccio with limoncello flavoured wild berry parfait

Coffee and petit fours

Wines from our Cellar, Mineral water
(½ lt of wine and ½ lt of mineral water per person)





THE FLAVOURS OF NEAPOLITAN CUISINE CHEF'S TRADITIONAL MENU



**MEDITERRANEAN
FESTIVAL**



PIZZA PARTY



PIEDIGROTTA MENU





CHEF'S TRADITIONAL MENU

MEDITERRANEAN FESTIVAL Buffet

Paternostri" and peas soup
Potato dumplings with almonds
"Ricci di foretana" pasta with artichokes
"Maccheroni della zita" with aubergine,
tomato and provola cheese
Wholemeal cannelloni "Sorrento style"
"Campolattaro" peppers

Seasoned fresh fruit
Neapolitan Cassata
Zeppole with lemon chantilly cream
Tiramisù
"Scazzetta del Cardinale" with coffee taste

Coffee

Wines from our Cellar, Mineral water
(½ lt of wine and ½ lt of mineral water per person)





CHEF'S TRADITIONAL MENU

PIZZA PARTY

buffet

Postazione live Live Pizza station

Assorted pizza slices

Stuffed flatbread

Fried pizza with tomato and basil

Pizza rolls with sausages and broccoli

“Calzoncini” with ricotta cheese and escarole

Assorted “Cuppitielli “

(Rice balls with pumpkin and provola cheese, potato
croquettes with almonds, aubergines balls)

Fresh fruit

Neapolitan Pastiera

Lemon delight

Coffee

Wines from our Cellar, Mineral water

(½ lt of wine and ½ lt of mineral water per person)





THE FLAVOURS OF NEAPOLITAN CUISINE
PIEDIGROTTA MENU
Buffet

THE BAKERY STATION

Tarallini with oil and pepper, Bread sticks
Small bread rolls with olives, walnuts,
tomatos and with sesame seeds
“Cafone” bread of Naples
Salted biscuits with pork, olives and “Lupini “

DAIRY STATION *

Matured kneaded cheese , spicy provolone, soft caciotta
cheese with chilly peppers and walnuts. Goat’s milk
caciotta
Seasoned soft caciotta cheese
Parmesan cheese pieces
Selection of cold cuts

•For Dairy Live Station, with our expert that makes local
mozzarella and “treccia” bites using the traditional method
associated to the wisdom of ancient gestures, there is a
supplement that will be established depending on the
number of Guest participating

FROM BUFFET

Sea food salad
Sliced assorted Neapolitan pizza*

Pasta with beans and mussels
Crêpes with “porcini” and Parmesan
Trofie with clams and cherry tomatoes

sautéed live by the Chef

Grilled swordfish, prawn and squid skewers

•For a live station with oven of pizza Margherita, there is
a supplement that will be established depending on the
number of Guest participating

LIVE STATION OF THE CHEF

Carving of roast beef in red wine sauce
Potato and Mushroom timbale
Rolls of cabbage with onions and speck
Fried artichokes

Fresh fruit composition
Small lemon and orange delight
Neapolitan “Sfogliatelle”

Coffee

Wines from our Cellar, Mineral water
(1/3 lt of wine and ½ lt of mineral water per person)





LOCAL WINES

WHITE WINES

Falanghina “Feudi di San Gregorio”

Falanghina Bianco del Tasso “De Angelis”

Fiano di Avellino “Feudi di San Gregorio”

Greco di Tufo “ Villa Raiano”

Ischia Bianco “Pietratorcia”

Lacryma Christi del Vesuvio “De Angelis”

RED WINES

Aglianico “De Angelis”

Aglianico Nero del Tasso “De Angelis”
Lacryma Christi del Vesuvio “De Angelis”

Tifeo Rosso “Pietratorcia”

