

Current pricing available through the Catering Department
Refreshments

❧ Fresh from the Bakery ❧

Muffins	per Dozen
Croissants	per Dozen
Fresh Danish & Pastries	per Dozen
Breakfast Breads	per Dozen
Bagels with Cream Cheese	per Dozen
Assorted Doughnuts	per Dozen
Doubletree Chocolate Chip Cookies	per Dozen
Chocolate Cream Cheese Brownies	per Dozen
Freshly Baked Cookies <i>White Chocolate Macadamia, Oatmeal Raisin, Peanut Butter & Sugar</i>	per Dozen
Lemon Squares	per Dozen
Strawberry Crumb Squares	per Dozen

❧ Afternoon Snacks ❧

Whole Fresh Seasonal Fruit	Each
Sliced Fresh Fruit	per Guest
Individual Yogurts	Each
Granola Bars & Nutri-Grain Bars	per Dozen
King-size Candy Bars <i>Snickers, Milky Way, Reese's Peanut Butter Cup, M&Ms, M&Ms Peanuts</i>	per Dozen
Gourmet Mixed Nuts	per Guest
Warm Jumbo Pretzels	per Dozen
Popcorn (Individual bags)	Each
Potato Chips (Individual bags)	Each

Refreshments (continued...)

❧ Ice Cream Shop ❧

Frozen Fruit Bars	Each
Haagen Daz Ice Cream Bars	Each
Sundae Bar	per Guest
	Minimum of 25 Guests required
<i>Vanilla, Strawberry & Chocolate Ice Cream. Served with Chocolate, Butterscotch & Strawberry Sauce, Cherries, Whipped Cream & Chopped Nuts</i>	

❧ Beverages & Thirst Quenchers ❧

Freshly Brewed & Decaffeinated Coffee	per Gallon
Hot Herbal Teas or Iced Tea	per Gallon
Fresh Cold Milk (Whole, Non & Low Fat)	Each
Assorted Soft Drinks	per Bottle
Assorted Snapple Drinks	per Bottle
Assorted Mineral Waters	per Bottle
Bottled Water	per Bottle
Sparkling Fruit Punch	per Gallon
Country-style Lemonade	per Gallon
Fresh Orange, Grapefruit & Cranberry Juices	per Carafe
Fresh Fruit Smoothie Bar	per Guest
<i>Carafes of Strawberry, Banana & Orange Smoothies</i>	
Lemonade & Flavored Ice Tea Stand	per Guest
<i>Pink Lemonade, Raspberry Iced Tea & Regular Flavored Tea</i>	

❧ Continental Breakfast ❧

❧ Executive Continental ❧

Assorted Toasted Bagels with Cream Cheese
Whole Fresh Fruit (Red & Green Apples, Bananas, Oranges)
Freshly Brewed Coffee, Decaffeinated & Hot Herbal Teas
per Guest

❧ Traditional Continental ❧

Assorted Chilled Fruit Juices
Assorted Selection of Danishes, Muffins & Croissants
Sweet Butter, Cream Cheese & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated & Hot Herbal Teas
per Guest

To enhance your continental breakfast, our kitchen offers...

Assorted Sliced Fresh Fruits
per Guest

Assorted Cold Cereals & Milk
per Guest

Assorted Yogurts & Granola Toppings
per Guest

Assorted Bagels with Cream Cheese
per Guest

Mini Quiche
per Guest

Breakfast Burrito
Filled with Scrambled Eggs, diced Bell Peppers, Potatoes & Cheddar Cheese
per Guest

Breakfast Croissants
with Scrambled Eggs & Cheese
per Guest

Country Style Biscuit with Sausage Gravy
per Guest

❧ Breakfast Entrées ❧

Includes an Assortment of Breakfast Breads with Sweet Butter & Preserves, Choice of One: Chilled Orange, Grapefruit or Cranberry Juice, Freshly Brewed Coffee, Tea & Decaffeinated Coffee

❧ All American ❧

Country Fresh Scrambled Eggs
Crispy Bacon Strips or Sausage
Country-style Potatoes

per Guest

❧ Breakfast Pancakes ❧

Served with Strawberry Compote,
Country Fresh Scrambled Eggs
& Sausage Links

per Guest

❧ Petite Steak & Eggs ❧

Charbroiled Petite Filet Mignon, Fluffy Scrambled Eggs
Served with Grilled New Potatoes

per Guest

❧ Eggs Benedict ❧

Poached Eggs & Canadian Bacon
Nestled on a Toasted English Muffin
Lightly Sauced with Creamy Hollandaise
Country-style Potatoes

per Guest

❧ French Toast ❧

Chilled Orange or Cranberry Juice
Thick French Toast with Country Maple
Syrup & Sweet Butter
Crispy Bacon Strips or Sausage Links

per Guest

❧ Ultimate Omelet ❧

Fluffy Egg Omelet's topped with Shredded Cheddar Cheese
Served with Crispy Bacon Strips or Sausage Links
Country-style Potatoes

Selection of two items:

Spinach ♦ Diced Ham ♦ Mushrooms ♦ Baby Shrimp ♦ Green Peppers ♦ Feta Cheese ♦ Diced
Tomatoes ♦ Green Onions

per Guest

❧ Farmer's Market ❧

Sliced Honeydew, Cantaloupe, Pineapple, Watermelon, Oranges, Kiwi,
Seedless Grapes & Fresh Seasonal Berries,
Served with Fruit Yogurt

per Guest

❧ Breakfast Buffets ❧

❧ The Ultimate Breakfast Buffet ❧

Assorted Chilled Fruit Juices
Seasonal Sliced Fresh Fruits & Berries
Assorted Yogurts & Granola Toppings
Fresh Scrambled Eggs
Country Style Potatoes
Hickory Smoked Bacon & Sausage
Assorted Breakfast Breads & Pastries
Sweet Butter, Cream Cheese & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated & Hot Herbal Tea
per Guest

To enhance your continental breakfast, our kitchen offers...

Cheese Blintzes with Blueberry & Strawberry Sauce
per Guest

Traditional French Toast
per Guest

Belgian Waffles
per Guest

4 oz. Filet Mignon
per Guest

Lox & Bagels
Smoked Nova Scotia Salmon with Cream Cheese, Red Onion, Capers & Tomato Slices
per Guest

Omelet Station
(Prepared to Order)
Ham, Mushrooms, Cheddar Cheese, Green Peppers, Onions & Tomatoes
per Guest

~ Specialty Meeting Packages ~

~ The Executive ~

per Guest

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Assorted Mini-Muffins
Freshly Brewed Coffee, Decaffeinated
& Hot Herbal Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee,
Decaffeinated & Hot Herbal Tea

Mid-Afternoon Break

Freshly Baked DoubleTree Chocolate Chip
Cookies
Assorted Soft Drinks
Snapple Iced Teas

~ Healthy Start ~

per Guest

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Assorted Yogurts & Granola Toppings
Assortment of Whole Fruit
Freshly Brewed Coffee, Decaffeinated & Hot
Herbal Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee,
Decaffeinated & Hot Herbal Tea

Mid-Afternoon Break

Granola Bars & Whole Fruit
Snapple Iced Teas



~ Back to School ~

per Guest

AM Breakfast Buffet

Egg, Cheese & Ham Croissant Sandwiches
Fresh Orange Juice
Hot Chocolate & Cold Milk
Assorted Cold Cereals
Freshly Brewed Coffee, Decaffeinated & Hot
Herbal Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee, Hot
Herbal Teas & Decaffeinated Coffee

Mid-Afternoon Break

Assortment of Freshly Baked Cookies
Fresh Chilled Lemonade
Chocolate Swirled Fudge Brownies

~ Morning Delight ~

per Guest

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Bagels & Scones
Butter, Fruit Preserves and Cream Cheese
Freshly Brewed Coffee, Hot Herbal Teas &
Decaffeinated Coffee

Mid-Morning Break

Replenishment of Freshly Brewed Coffee, Hot
Herbal Teas & Decaffeinated Coffee

Mid-Afternoon Break

Freshly Baked DoubleTree Chocolate Chip
Cookies
Assorted Ice Cream Bars
Snapple Iced Teas

~ Full Day Meeting Packages ~

~ Package #1 ~

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Assorted Selection of Danish, Muffins &
Croissants
Sweet Butter, Cream Cheese & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated & Hot
Herbal Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee,
Decaffeinated & Hot Herbal Tea

Lunch

Tossed Green Salad with Artichoke Hearts and
Black Olives
Grilled Tuscan Chicken Breast with Penne Pasta,
Roasted Tomatoes, Mushrooms & Parmesan
Garlic Bread
Chef's Choice of Dessert - To Include an
Assortment of Freshly Baked Cookies:
Chocolate Chip, Peanut Butter, Oatmeal Raisin
& White Chocolate Macadamia
Freshly Brewed Coffee, Decaffeinated Coffee, Hot
Herbal Tea & Iced Tea

Mid-Afternoon Break

Imported & Domestic Cheeses
French Baguettes & Crackers
Fresh Vegetable Display with Dip
Bunches of Grapes on the Vine
Plump Ripe Strawberries
DoubleTree Chocolate Chip Cookies

per Guest

~ Package #2 ~

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Assorted Selection of Danish, Muffins & Croissants
Sweet Butter, Cream Cheese & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated & Hot Herbal
Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee,
Decaffeinated & Hot Herbal Tea

Lunch

Tossed Caesar Salad
Sliced Fresh Fruit & Berries
Penne & Roasted Seasonal Vegetable Salad
Baked Ziti
Assortment of Hot Pizzas
Garlic Bread
Chef's Dessert Table - To Include an Assortment of
Freshly Baked Cookies: Chocolate Chip, Peanut
Butter, Oatmeal Raisin & White Chocolate
Macadamia
Freshly Brewed Coffee, Decaffeinated Coffee, Hot
Herbal Tea & Iced Tea

Mid-Afternoon Break

Featuring Rich Dryer's Ice Cream
Chocolate & Vanilla Ice Cream
Fresh Strawberry & Warm Fudge Sauce
Assorted Toppings: Chopped Nuts, Whipped
Cream & Cherries
Root Beer & Cream Soda

per Guest

~ Full Day Meeting Packages ~

~ Package #3 ~

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Assorted Selection of Danish, Muffins &
Croissants
Sweet Butter, Cream Cheese & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated & Hot
Herbal Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee,
Decaffeinated & Hot Herbal Tea

Lunch

Tortilla Soup
Three Bean Salad with Cilantro, Peppers &
Scallions
Thinly Sliced Marinated Beef & Chicken Strips,
Diced Onions & Tomatoes, Jalapenos,
Shredded Cheddar, Jack Cheese & Flour
Tortillas
Cheese Enchiladas
Mexican Rice & Black Beans
Tortilla Chips - Served with Fresh Guacamole,
Sour Cream, Pico de Gallo & Salsa Verde
Chef's Dessert Table: To Include Coconut Flan &
Fruit Empanadas
Freshly Brewed Coffee, Decaffeinated Coffee, Hot
Herbal Tea & Iced Tea

Mid-Afternoon Break

Assorted Bags of Potato Chips
Pretzels
Assorted Candy Bars
Twinkies & Ding Dongs
Assorted Soft Drinks & Bottled Waters

per Guest

~ Package #4 ~

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Assorted Selection of Danish, Muffins &
Croissants
Sweet Butter, Cream Cheese & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated & Hot
Herbal Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee,
Decaffeinated & Hot Herbal Tea

Lunch

Wonton Soup
Assorted Dim Sum
With Dipping Sauce
Oriental Chicken Salad
Marinated Chicken & Snow Peas
Asian Marinated Cucumber Salad
*Thinly Sliced Cucumbers, Julienned Sweet Peppers,
Rice Wine Vinaigrette*
Stir-Fried Beef
Sesame Crusted Chicken with Teriyaki Sauce
Stir-Fried Rice
*Stir Fry of Broccoli, Bok Choy, Carrots, Bean Sprouts
& Rice*
Pineapple, Mango & Papaya Salad, Thai Basil
Chef's Dessert Table: Includes Almond Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot
Herbal Tea & Iced Tea

Mid-Afternoon Break

A Basket of Whole Fruit
Granola Bars
Snapple Iced Teas

per Guest

❧ Full Day Meeting Packages ❧

❧ Package #5 ❧

AM Breakfast Buffet

Assorted Chilled Fruit Juices
Assorted Selection of Danish, Muffins & Croissants
Sweet Butter, Cream Cheese & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated & Hot Herbal Tea

Mid-Morning Break

Replenishment of Freshly Brewed Coffee, Decaffeinated &
Hot Herbal Tea

Lunch

Soup du Jour
Tossed Green Salad with Choice of Three Dressings
New Potato Salad & Traditional Cole Slaw
Platter of Shaved Ham, Pastrami, Smoked Turkey & Roast
Beef
Swiss, Cheddar, Jack & Mozzarella Cheese
Condiments to Include: Iceberg Lettuce, Tomato, Red
Onions & Kosher Dills
Mayonnaise, Whole Grain Mustard, Dijon Mustard &
Horseradish
Fresh Deli Breads & Sandwich Rolls
Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal
Tea & Iced Tea

Mid Afternoon Break

Assortment of Freshly Baked Cookies: Chocolate Chip
Cookies, Peanut Butter, Oatmeal with Raisins & White
Chocolate Macadamia Nut
Assortment of Homemade Brownies – Double Fudge,
Swirled White Chocolate & Chocolate Chip
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal
Tea & Iced Cold Milk

per Guest

Afternoon Pravings (Break Items)

~ The French Countryside ~ per Guest

Imported & Domestic Cheese
Fresh Vegetable Display with Dip
French Baguettes & Crackers
Bunches of Grapes on the Vine
Plump Ripe Strawberries
Freshly Baked Doubletree
Chocolate Chip Cookies
Assorted Soft Drinks
Bottled Water

~ Cookie Crumbs ~ per Guest

Assortment of Freshly Baked Cookies
DoubleTree Chocolate Chip Cookies, Peanut
Butter, Oatmeal with Raisins &
White Chocolate with Macadamia Nuts
Double Fudge & Chocolate Chip Brownies
Freshly Brewed Coffee, Decaffeinated and Hot
Herbal Teas
Assorted Soft Drinks
Bottled Water

~ 7th Inning Stretch ~ per Guest

Chili Cheese Nachos
Soft Warm Pretzels served with Mustard
Popcorn
Cracker Jacks
Assorted Soft Drinks & Bottled Water

~ Junk Food Junkie ~ per Guest

Assorted Bags of Potato Chips
Pretzels
Assorted Candy Bars
Twinkies & Ding Dongs
Assorted Soft Drinks & Bottled Water

~ South of The Border ~ per Guest

Assortment of Zesty Salsa, Guacamole,
Sour Cream & Melted Nacho Cheese
Tri-Colored Tortilla Chips
Cinnamon Churros

Coronas * Margaritas * Pitchers

~ Ice Cream Sundae Bar ~ per Guest

Assortment of Ice Cream to include
Strawberry, Chocolate & Vanilla Ice Cream
Fresh Strawberry & Warm Fudge Sauce
Assorted Toppings:
Chopped nuts, whipped cream & delicious Cherries
Root Beer & Cream Soda served in Chilled Mugs

❧ *On The Lighter Side of Lunch* ❧

*All Selections are served with choice of Soup of the Day, or Fresh Fruit, or Mixed Greens, Warm Rolls & Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea & Iced Tea and Choice of Dessert*

Grilled Chicken Caesar Salad

Tender Romaine leaves, Garlic Croutons, Fresh parmesan, Sliced Chicken Breast,
With Caesar Dressing

per Guest

With Peppered Tenderloin Strips

per Guest

With Grilled Shrimp

per Guest

Cobb Salad

Mixed Greens, Diced Ham, Turkey, Bacon Bits, Chopped Eggs, Tomato & Avocado
Tossed with Bleu Cheese Dressing

per Guest

New York Salad

Sliced New York Sirloin, California Avocados, Sliced Red Onion, Tomato, Crumbled Gorgonzola
Cheese & Cabernet Wine Vinaigrette

per Guest

Chinatown Chicken Salad

Mixed Greens with Sliced Grilled Chicken, Snow Peas, Water Chestnuts, Bean Sprouts &
Sesame Seeds tossed in light Ginger Soy Dressing

per Guest

Mediterranean Turkey Wrap

Shaved Turkey, Lettuce, Sliced Tomato & Feta Tossed in Tangy Vinaigrette & wrapped in Flour
Tortilla

per Guest

Croissant Club

A Flaky Croissant Layered with Bacon, Smoked Turkey, Havarti Cheese, Lettuce, & Tomato,
Served with Pasta Salad

per Guest

~ Served Lunches ~

All Selections are served with choice of Soup of the Day, or Fresh Fruit, or Mixed Greens, Warm Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea & Iced Tea and Choice of Dessert

Tri-Color Cheese Stuffed Tortellini

With Sliced Asparagus, Mushrooms, Peas, Scallions & Red Peppers

Tossed in a Lobster Cream Sauce

per Guest

Chicken Dijonnaise

Sautéed Breast of Chicken

with White Wine & Dijon Mustard Sauce

Rice Pilaf & Fresh Seasonal Vegetables

per Guest

Demi-Cut Filet Mignon

Grilled with Rosemary

And Red Onion Marmalade

Garlic Mashed Potatoes

& Fresh Seasonal Vegetables

per Guest

Grilled Tuscan Chicken Breast

with Penne Pasta

Roasted Tomato, Mushroom & Parmesan

per Guest

Citron Chicken

Baked Supreme of Chicken

with Citron Vodka Beurre Blanc

Fresh Seasonal Vegetables & Rice Pilaf

per Guest

Stir Fry Pepper Steak

Served with Onions & Bell Peppers

Choice of Jasmine Rice or Fried Rice

per Guest

Chicken Piccata

Classically Sautéed with White Wine, Fresh

Lemon Juice, Capers & Whole Butter

per Guest

Top Sirloin

Charbroiled Sirloin Steak served with Porcini Mushroom Sauce & Grilled Seasonal Vegetables

per Guest

Scallops & Shrimp Penne Pasta

Sautéed Sea Scallops & Shrimp Tossed with Lobster-Tarragon Sauce

per Guest

Grilled Champagne Salmon

Fresh Salmon Filet Grilled with Champagne Sauce served

with Wild Rice and Seasonal Vegetables

per Guest

Halibut Avalon

Served on a Bed of Spinach & Wild Mushrooms with Fennel Buerre Blanc,

Rice Pilaf and Seasonal Vegetables

per Guest

All food & beverage functions subject to a 20% Taxable Service Charge and applicable Sales Tax.

Prices are Subject to Change. ♦ A (72) Hour Guarantee is Required ♦ Page 12

Updated October 20th, 2005

Doubletree Buffet

MINIMUM REQUIRED OF 30 GUESTS

Choice of Three Salads

Rainbow Rotelle Pasta Salad
Sliced Cucumbers in Creamy Dill
Marinated Tomatoes & Mozzarella Cheese
Traditional Caesar

Seasonal Sliced Fruit Display
Penne Pasta with Bay Shrimp
Grilled Vegetable Salad
Mixed Greens with Choice of Dressing

Choice of Entrées

Includes Dinner Rolls & Butter

Two for Lunch / Three for Dinner

Chicken Piccata with Lemon Caper Sauce

Breast of Chicken Marsala

Grilled Chicken
with Sun Dried Tomato Cream Sauce

Chicken Fettuccini Alfredo

Four Cheese Ravioli
with Red Bell Pepper Sauce

Sliced Turkey with Gravy

Sliced Roast Beef

Beef Stroganoff

Seafood Newburg

Blackened Red Snapper

Poached Salmon
with Champagne Basil Cream

Honey Glazed Ham
with Honey Dijon Sauce

Choice of Two Accompaniments

Green Beans Amandine
Wild Rice Pilaf
Roasted Baby Potatoes
Chef's Choice of Vegetables
Garlic Mashed Potatoes
Penne with Garlic Basil

Chef's Dessert Table

Freshly Brewed Coffee, Decaffeinated, Hot or Iced Tea

Lunch: per Guest
Dinner: per Guest

Themed Buffets

MINIMUM REQUIRED OF 30 GUESTS

The Pizza Parlor

Tossed Caesar Salad

Sliced Fresh Fruit & Berries

Tomato & Mozzarella Platter

Baked Ziti

Assortment of Hot Pizzas

Chef's Dessert Table

To include Cappuccino Cake

Freshly Brewed Coffee, Decaffeinated & Hot or Iced Tea

Lunch:	per Guest
Dinner:	per Guest

Manhattan Deli

Soup du Jour

Tossed Garden Salad with Choice of Three Dressings
New Potato Salad & Traditional Cole Slaw

Platters of Shaved Ham, Pastrami, Smoked Turkey & Roast Beef
Swiss, Cheddar, Jack & Mozzarella Cheese

Condiments:

Torn Iceberg Lettuce, Tomatoes, Red Onions & Kosher Dills
Mayonnaise, Whole Grain Mustard, Dijon Mustard & Horseradish

Fresh Deli Breads & Sandwich Rolls

Assortment of Freshly Baked Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin & White Chocolate Macadamia

Freshly Brewed Coffee, Decaffeinated & Hot or Iced Tea

Lunch:	per Guest
Dinner:	per Guest

Themed Buffets

MINIMUM REQUIRED OF 30 GUESTS

Fiesta! Fiesta!

Tortilla Soup

Garden Green Salad

With Pepita Seeds & Tequila Lime Vinaigrette

Make Your Own Fajitas

Thinly Sliced Marinated Beef & Chicken Strips, Diced Onions & Tomatoes, Jalapenos,
Shredded Cheddar, Jack Cheese & Flour Tortillas

Cheese Enchiladas

Mexican Rice & Black Beans

Tortilla Chips

Served with Fresh Guacamole, Sour Cream, Pico de Gallo & Salsa Verde

Chef's Dessert Table

To include Coconut Flan & Fruit Empanadas

Freshly Brewed Coffee, Decaffeinated, Hot or Iced Tea

Lunch: per Guest

Dinner: per Guest

Carnitas \$3.00 additional

Grilled Marinated Pork with Warm Flour Tortillas

“Add some flare with a Margarita Bar (Frozen or on the Rocks) or
a tub of Chilled Coronas with Lime Toppings”

Coronas * Margaritas * Pitchers

Themed Buffets
MINIMUM REQUIRED OF 30 GUESTS

Little Italy

Italian Caesar Salad
Young Hearts of Romaine, Fresh Parmesan Cheese & Garlic Croutons
Garlic Anchovy Dressing

Antipasto Salad
Grilled Vegetables, Italian Meats & Cheeses

Sliced Fresh Fruits

Choice of Entrées

Two for Lunch / Three for Dinner

Lasagna
with Meat Sauce

Pasta Shells
Ricotta Cheese & Creamy Pesto Sauce

Chicken Parmesan
Chicken Lightly Breaded, Fresh Parmesan Cheese & Tomato Basil Sauce

Grilled Red Snapper
With a Tuscan Cream Sauce, Tomatoes & Capers

Braised Italian Squashes with Roma Tomatoes

Focaccia, Garlic, Rustic Walnut & Chiabatta Breads

Chef's Dessert Table
To include Tiramisu

Freshly Brewed Coffee, Decaffeinated, Hot or Iced Tea

Lunch: per Guest
Dinner: per Guest

❧ *Themed Buffets* ❧

MINIMUM REQUIRED OF 30 GUESTS

❧ *Taste of Asia* ❧

Wonton Soup

Assorted Dim Sum
With dipping Sauce

Oriental Chicken Salad
Marinated Chicken, Snow Peas

Asian Marinated Cucumber Salad
Thinly Sliced Cucumbers, Julienned Sweet Peppers, Rice Wine Vinaigrette

Stir-Fried Beef
Ginger, Green Peppers & Bamboo Shoots

Sesame Crusted Chicken with Teriyaki Sauce

Stir Fried Rice
Stir Fry of Broccoli, Bok Choy, Carrots, Bean Sprouts & Rice

Pineapple, Mango & Papaya Salad, Thai Basil

Chef's Dessert Table
To include Almond Cookies

Freshly Brewed Coffee, Decaffeinated, Hot or Iced Tea

Lunch: per Guest
Dinner: per Guest

“Add some flare with Sake and a Sakeini Bar”

Enhance Buffet with Fresh California Rolls

Themed Buffets
MINIMUM REQUIRED OF 30 GUESTS

Tropical Paradise

Black Eye Pea Salad
*Black Eye Pea Beans marinated in Lime Vinaigrette with Bell Peppers,
Papaya and Cilantro*

Tropical Green Salad
*Gourmet Greens with Sliced Carrots, Sliced Radishes, Pumpkin Seeds and
Fresco Cheese with an Orange-Pomegranate Dressing*

Choice of Entrées

Two for Lunch / Three for Dinner

Roasted Pork Loin
*Marinated in Adobo sauce then slow roasted
with Mango Chutney & Toasted Macadamia Nuts*

Coconut Crusted Sword Fish
*Fresh Filet of Sword Fish crusted with Shredded
Coconut & topped with Fruit Salsa*

Grilled Chicken Mango
With Diced Mango, Bell Peppers and Cilantro

Grilled Steak Flank
With Apricot Glaze

Chef's Choice of Vegetables
To include Achiote-Flavored Mashed Potatoes or Rice Pilaf

Chef's Dessert Table
To include Fried Bananas with Cinnamon

Freshly Brewed Coffee, Decaffeinated, Hot or Iced Tea

Lunch: per Guest
Dinner: per Guest

❧ *Boxed Lunches* ❧

Our Lunches are packaged in Ready-To-Go Containers & Include:
Choice of Salad: Pasta Salad, Potato Salad or Cole Slaw
Bag of Potato Chips, Seasonal Whole Fruit, Freshly Baked DoubleTree Chocolate
Chip Cookie, Small Candy Mint & Small Bottled Water

❧ *Grilled Chicken Sandwich* ❧

Grilled Breast of Chicken on French Rolls with Pesto, Fresh Mozzarella & Tomato
per Guest

❧ *The Baguette* ❧

Choice of: Sliced Roasted Turkey, Smoked Virginia Ham or Shaved Roast Beef
On a French Baguette with Sun-Dried Tomato Aioli,
Provolone Cheese & Crisp Leaf Lettuce
per Guest

❧ *Veggie Delight* ❧

Avocado, Cucumber, Cream Cheese, Lettuce & Tomato
On Whole Wheat Bread
per Guest

~ Dinner Served ~

All Selections are served with choice of Soup of the Day or Garden Greens, Warm Rolls & Butter, Choice of Potatoes, Pasta or Rice, Fresh Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea & Iced Tea and Choice of Dessert

~ Chicken Wellington ~

Breast of Chicken with Mushroom Duxelle wrapped in a Puff Pastry with Marsala Sauce
per Guest

~ New York Sirloin ~

Sliced Broiled Sirloin with Shallot Merlot sauce
per Guest

~ Chicken Florentine ~

Grilled Breast of Chicken stuffed with Spinach, Wild Mushrooms, Pine nuts And Boursin Cheese with Florentine Sauce
per Guest

~ Prime Rib of Beef ~

Served with Au Jus and Creamed Horseradish
per Guest

~ Filet Mignon ~

Tenderloin of Beef Topped with Leek Juliennes and Gruyere Cheese with Bordelaise sauce
per Guest

~ Chicken Piccata ~

Pan Seared Marinated Breast of Chicken with a Lemon Caper Sauce
per Guest

~ Fresh Filet of Salmon ~

Stuffed with Crab Meat, Spinach and Wild Mushrooms, with Tequila Lime Beurre Blanc
per Guest

~ Chateaubriand ~

Sliced Beef Tenderloin with Béarnaise Sauce
per Guest

~ Grilled Fresh Patch of the Day ~

With a Choice of Sauce:
Red Pepper & Caper Cream ~ Tapenade
Beurre Blanc ~ Champagne Papaya Sauce
per Guest

~ Lamb Chops ~

Baby Lamb Chops sautéed with a Morel Chianti Sauce
per Guest

Split Entrée Menu is Available for an additional surcharge of \$3.00 per Guest based on the higher Entrée price

∞ Dinner Duets ∞

All Selections are served with choice of Soup of the Day or Garden Greens, Warm Rolls & Butter, Choice of Potatoes, Pasta or Rice, Freshly Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Tea & Iced Tea and Choice of Dessert

∞ Chateau Duet ∞

*Sliced Beef Tenderloin with Béarnaise Sauce
And Tender Breast of Chicken with Madeira Sauce
per Guest*

∞ Breast of Chicken & Salmon Roulade ∞

*Grilled Breast of Chicken paired with Baked Salmon stuffed with Crab and Chardonnay Cream Sauce
per Guest*

∞ Mixed Grill ∞

*Choice of three Petite Entrées:
Filet Mignon, Grilled Lamb Chop, Grilled Breast of Chicken, Prawns or Fresh Fish
Served with Appropriate Sauces
per Guest*

∞ Prawns and Chicken Duet ∞

*Sautéed Breast of Chicken with Wild Mushroom Sauce & Jumbo Prawns
with Champagne Beurre Blanc
per guest*

∞ Prawns and Filet Duet ∞

*Grilled Petite Filet Mignon with a Thyme Sauce
and Tiger Prawns with Cilantro Lime
per Guest*

FEE

Receptions

MINIMUM SERVICE OF 30 REQUIRED TO WAIVE LABOR

Display Buffets

International Cheeses

Imported & Domestic Cheese Garnished with
Seasonal Fruit & Berries, French bread, & Water Crackers
per Guest

Platter of Fresh Fruit

Hand-Cut Seasonal Fresh Fruits
& Berries With Berry Yogurt Dressing
per Guest

Fresh Crudités

Assortment of Freshly Cut Vegetables
With Buttermilk Herb
& Onion Dip
per Guest

From the Sea...

Served on Crushed Ice with Lemon Wedges,
Cocktail Sauce & Mignonette
per 50 pieces

Choice of:

Chilled Jumbo Gulf Shrimp & Bluepoint Oysters on Half Shell
New Zealand Mussels & Cherrystone Clams on Half Shell

Smoked Nova Scotia Salmon

Thinly Sliced & Served with Mini Bagels, Sweet Butter, Cream Cheese, Capers & Red Onions
per Guest

Ice Carvings

Create an Elegant Presentation to Enhance Your Reception with an Ice Carving
Inquire about pricing

Receptions

MINIMUM SERVICE OF 30 REQUIRED TO WAIVE LABOR

FEE

Hot Hor's D'oeuvres

Priced Per 100 Pieces

Mushroom Caps

Jumbo mushroom caps stuffed with shrimp, scallops and parmesan cheese,
And baked to perfection!

Petite Quiche

Lorraine, Cajun Shrimp or Spinach

Meatballs Bordelaise

Spanokopitas

A Flaky Triangle Phyllo Pastry Filled with Spinach & Feta Cheese

Bacon Wrapped Scallops
With Lemon Parsley Butter

Petite New Zealand Lamb Chops
Mint Brandy Sauce

Brochettes

Teriyaki Chicken Tenderloin Beef

Mandarin Spareribs
With Plum Sauce

Potstickers
With Ginger Sauce

Miniature Crab Cakes
With Rémoulade Sauce

Vegetable Egg Rolls

With Sweet & Sour and Spicy Mustard Sauce

Miniature Beef Wellington

Vegetable Tempura

**Marinated Shrimp
Skewers**

Receptions

MINIMUM SERVICE OF 30 REQUIRED TO WAIVE LABOR FEE

Gold Star's D'oeuvres

Priced Per 100 Pieces

Assorted Canapés

Bay Shrimp & Smoked Salmon & Salami Coronet
& Belgian Endive with Seared Ahi &
Tortilla with Guacamole & Shrimp

Lobster Medallions

Ginger Mayonnaise on a
Toasted Baguette

Steamed Red Potato

Crème Fraîche & Sévruga Caviar

Stuffed Artichoke Bottoms

With Roquefort Mousse & Bay Shrimp

Thai Beef

In Wonton Basket

Herb Crostini

Basil Pesto Aioli on Toasted
Olive Bread

Assorted Sushi & California Rolls

Wasabi Mustard, Ginger
& Soy Sauce

Tortilla Wrap Pinwheels

Smoked Turkey, Cheddar Cheese & Avocado Wrapped in Sun dried Tomato Tortilla & Tuna,
Black Olives & Radicchio Wrapped in Basil Pesto Tortilla & Garlic Cream Cheese, Lettuce,
Avocado, Tomato, and Cucumber Wrapped in Yellow Bell Pepper Tortilla

Bruchetta

Diced Tomatoes, Garlic and Fresh Basil
topped with Mozzarella Cheese on Crostini

❧ Receptions ❧

ATTENDANT / CARVER REQUIRED AT \$75.00 PER STATION

❧ Carved to Order ❧

Roast Tenderloin of Beef

Madeira Truffle Sauce & Sweet French Rolls
(Serves 35)

Whole Roasted Tom Turkey

Cranberry-Orange Relish, Mayonnaise &
Natural Gravy & Sweet French Rolls
(Serves 50)

Glazed Bone in Ham

Mayonnaise & Mustard & Cocktail Rolls
(Serves 50)

Hoisin Glazed Pork Loin

Slowly roasted in Chinese Barbeque Sauce
Plum Sauce & Cocktail Rolls
(Serves 35)

Steamship Round of Beef

Creamy Horseradish, Dijon Mustard,
Mayonnaise & Silver Dollar Rolls
(Serves 200)

❧ Prepared to Order Stations ❧

Pasta Station

Selection of Fresh Tortellini, Penne & Rotelli Pasta
Marinara, Alfredo & Pesto Sauce

Sautéed to order with the following Ingredients:

Sweet Italian Sausage ❧ Bay Shrimp ❧ Roasted Chicken ❧ Julienne of Vegetables
❧ Sliced Mushrooms ❧ Red & Green Peppers ❧ Black Olives ❧ Onions
Parmesan Cheese & Garlic Bread
per Guest

Sizzling Fajitas

Choice of Grilled Chicken or Beef
Served with Red & Green Peppers, Onions, Fresh Guacamole, Sour Cream, Salsa, Shredded
Cheese & Tomatoes
Choice of Corn or Flour Tortillas
per Guest

Sauté Station

Choice of One:

Beef Tournedos with Peppercorn Sauce
Shrimp Scampi with Garlic, Herbs & Lemon
Wild Mushroom in a Garlic Wine Sauce
per Guest

Receptions

MINIMUM SERVICE OF 30 REQUIRED TO WAIVE LABOR FEE

Specialty Stations

Potstickers & Dim Sums

Shrimp, Vegetarian & Pork Oriental Potstickers sautéed crispy, fried wonton strips, Crispy Oriental Spring Rolls

Served with Sweet & Sour, Ginger Soy & Plum Sauces
per Guest

Sushi & Sashimi

(Minimum Order of 50 Pieces)

Assortment of Maki & Nigiri Sushi to include:

Tuna, Salmon, Shrimp, Hokkigai, White Fish, California roll, spicy Tuna roll & Vegetable roll
Served with Wasabi mustard & soy sauce

per Guest

Based on (3) Pieces per Guest

Soft Taco Station

Beef Carne Asada, slow roasted Pork carnitas & shredded chicken
Served with fresh Guacamole, Cilantro, Pico De Gallo & spicy salsa
per Guest

To enhance your station.....

Spanish rice & refried Pinto beans	per Guest
Corn husk wrapped tamales	per Dozen
<i>Choice of Vegetarian, Chicken or Beef</i>	

Gourmet Pizzas

Pepperoni, Sausage & Onion, Barbecue Chicken with Red Onion & Cilantro, Four Cheese with Sliced Tomato & Basil & Vegetarian Style with Marinated Grilled Vegetables
per Guest

Add Caesar Salad with Garlic Croutons per Guest

Receptions

MINIMUM SERVICE OF 30 REQUIRED TO WAIVE LABOR FEE

Specialty Stations

Potato Skin Bar

Deep Fried Potato Skins with Choice of Chicken Ranchero or Spicy Ground Beef accompanied by Sour Cream, Cheddar cheese, Bacon Bits & Scallions
per Guest

Stir Fry Wok

Shrimp, Beef & Chicken Stir Fry
Served with Vegetable Fried Rice or White Rice
Soy Sauce and Fortune Cookies
per Guest

Sports Fans Delight

Chicken Tenders with Honey Mustard Sauce
Fried Jalapeno Poppers with Crispy Tequila Batter
Filled with Monterey Jack Cheese
Potato Skins Smothered in Cheddar Cheese & Bacon Bits
With a Creamy Horseradish Sauce
Spicy Buffalo wings with Celery Sticks & Ranch Dipping Sauce
Golden Brown Beer Battered Onion Rings with Soy Ketchup
per Guest

Add Jumbo Beef Hot Dogs per Guest

Viennese Table

European Display of: Miniature Éclairs, Cream Horns, Chocolate Dipped Strawberries, Fruit Tartlets, Tiramisu, Cheesecake & Ganache Cake
per Guest

Specialty Coffee Station

To Include: French Roast, Hazelnut & French Vanilla
With Cubed Sugar, Whipped Cream & Shaved Chocolate
per Guest

Add Sugar Tea Cookies & Biscotti's per Guest

Vegetarian Substitutions

PRICES BASED ON MAIN ENTRÉE CHOICE

∞ Lunch ∞

Pasta Primavera

Fettuccine Alfredo served with a medley of Sautéed Garden Vegetables

Stir Fried Vegetables

Thinly Sliced Seasonal Vegetables, Teriyaki Sauce with Oriental Rice

Spinach Quiche

Cheddar Béchamel Sauce & Fresh Seasonal Vegetables

Steamed Fresh Vegetable Plate

Fresh Market Vegetables with Olive Oil, Garlic & Herbs

Portobello Mushroom Sandwich

Seasoned & Grilled Portobello Mushroom Served with Lettuce & Tomato
On Fresh Baked Focaccia

∞ Dinner ∞

Grilled Vegetable Polenta Lasagna

With Smoked Tomato Coulis

Portobello Mushroom Ravioli

On a bed of bay Spinach & Basil with Tomato Vinaigrette

Mixed Grilled Vegetables

With Roasted Garlic Mashed Potatoes & Mushroom Jus

Wild Mushroom Napoleon

With Garlic Chive Cream

∞ Dessert Selections ∞

Choice of One included with Lunch & Dinner Entrées

Cup of Sorbet

Mango, Watermelon, Orange, Raspberry

Warm Apple Strudel
with Vanilla Ice Cream

Carrot Cake

Chocolate Mousse
Deep Rich Chocolate Cream
with Rum Whipped into a Light
Meringue

New York Cheesecake

Made with the Finest Cream Cheese & Graham Cracker Crust with a Hint of Lemon or Orange

Chocolate Raspberry Cheesecake

Made with the Finest Cream Cheese & Graham Cracker Crust with a Hint of Raspberry

Tiramisu

With Chocolate Sponge Cake soaked with Cappuccino & Kahlua, then layered with
Mascarpone Cheese & Dusted with Chocolate Cocoa

∞ Dessert Buffets ∞

Viennese Table

European Display of: Miniature Éclairs, Cream Horns, Chocolate Dipped Strawberries, Fruit
Tartlets, Tiramisu, Cheesecake & Ganache Cake
per Guest

Bananas Flambé ∞ Warm Chocolate Brownies ∞ Cookie Station

Famous Bananas Foster Flambéed in the Kitchen with Rum, Brown Sugar & Butter, plus Warm
Chocolate Gourmet Brownies
Served with French Vanilla Ice Cream & Fresh Whipped Cream
per Guest

✧ Cocktail Arrangements ✧

Arrangements can be made for either No-Host or Hosted Bar(s). Minimum Required Bar Guarantee is \$400.00. In the event the bar guarantee is not achieved, a labor charge of \$75.00 plus sales tax per bar will apply.

	NO HOST <i>(Cash Bar)</i>	HOSTED
Doubletree Selected Brands		Current Pricing Available
Doubletree Premium Brands		With the Catering Manager
House Wine (per glass)		
Domestic Beer		
Imported Beer		
Soft Drinks		
Mineral Waters		
Cordials		

✧ Hosted Hourly Bar ✧

Doubletree Selected Brands	First Hour	per Guest
	Each Additional Hour	per Guest
Doubletree Premium Brands	First Hour	per Guest
	Each Additional Hour	per Guest

✧ Hosted Soft Bar Arrangements ✧

Includes: Domestic & Imported Beers, House Wines, Soft Drinks & Mineral Waters

One Hour	per Guest
Two Hours	per Guest
Three Hours	per Guest
Four Hours	per Guest
Five Hours	per Guest