



DOUBLETREE  
BY HILTON™

## Breakfast

### Continental Breakfast

**\$14.95**

Assorted Juice and Bottled Water  
Fresh Sliced Seasonal Fruit  
Bagels and Cream Cheese  
Freshly baked Muffins and fruit Danish  
Coffee, Decaffeinated Coffee and Assorted Teas

### Plated Breakfast

**\$18.95**

Chilled Orange Juice  
*Your choice of one:*  
Scrambled Eggs  
Pancakes  
French Toast  
Ham & Cheese Quiche  
*Your choice of one:*  
Bacon, Ham, or Sausage  
Accompanied with Home Fried Potatoes, Fruit Garnish  
and a Breakfast Pastry  
Coffee, Decaffeinated Coffee and Assorted Teas

### Traditional Breakfast Buffet

**\$19.95**

Assorted Juices  
Fresh Sliced Seasonal Fruit  
Scrambled Eggs  
Bacon  
Sausage  
Buttermilk Pancakes or French Toast  
Home Fried Potatoes  
An assortment of Breakfast Pastries  
Coffee, Decaffeinated Coffee and Assorted Teas

***All buffets require a minimum of 25 guests***

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## Breakfast Enhancements

Breakfast Sandwich  
**\$5.95**

Fluffy Scrambled Eggs with Ham or Bacon and American Cheese served on an English Muffin

Smoked Salmon Roulades  
**\$7.95**

Traditional Accompaniments with Bagels & Whipped Cream Cheese

Chef Attended Omelet Station  
**\$8.95**

A bounty of fresh Omelet fillings Prepared to Order  
(Minimum of 50 people)

Chef Carved Honey Glazed Ham  
**\$7.95**

Paired with Fruit Chutney  
(Minimum of 50 people)

Chef Carved Roast Beef with Au Jus  
**\$8.95**

Paired with Horseradish Cream Sauce and Finger Rolls  
(Minimum of 50 people)

## À La Carte Suggestions

~ all prices are per person ~

Fresh Sliced Seasonal Fruit	\$3.00	Scrambled Eggs	\$4.00
Assorted Juices	\$2.25	Sausage or Bacon	\$4.00
Bagels with Cream Cheese	\$3.00	Strawberry Fruit Smoothie	\$4.00
Freshly Baked Croissants	\$2.50	Bakery Fresh Muffins	\$2.50
Freshly Baked Scones	\$2.50	Fruit-Filled Danish	\$2.50
Freshly Baked Turnovers	\$2.50	Hot Oatmeal	\$2.00
Assorted Fruit Flavored Yogurt	\$2.25	Coffee, Decaffeinated Coffee and Herbal Tea	\$3.00
Whole Fruit	\$2.00	Coffee by the Gallon	\$35.00
Cold Cereals	\$2.00		

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## Relaxing Breaks

### Continental Breakfast

**\$14.95**

Chilled Orange, Grapefruit, Cranberry, Apple, and Bottled Water, Fresh Sliced Seasonal Fruit, Bagels and Cream Cheese, Freshly Baked Muffins and Fruit Danish with Coffee, Decaffeinated Coffee and Assorted Teas

### Afternoon Snack

**\$10.95**

Favorite Candy Bar Assortment, Rice Krispy Treat Pies, Chips and Pretzels, with Assorted Soft Drinks and Bottled Water, Coffee, Decaffeinated Coffee and Assorted Teas

### Somerset Parkway

**\$10.95**

Warm Jumbo Hot Pretzels with Whole Grain Mustard, Popcorn, Cracker Jacks, Ice Cream Novelties, Assorted Sodas and Bottled Water

### Carb-Conscious

**\$10.95**

Domestic Cheeses, Mini Antipasto Crudité Platter and Dips, with Bottled Water and Juices

### Make Your Own Trail Mix Station

**\$10.95**

Assorted Nuts, Candies and Fruit Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### The Bakery Connection

**\$11.95**

Assorted freshly baked Jumbo Cookies and Brownies and Whole Fruit with assorted Soft Drinks and Bottled Waters, Coffee, Decaffeinated Coffee and Assorted Teas

### Health Nut

**\$10.95**

Assorted Fruit Yogurts, Granola, Nuts, Chocolate Chips and Raisins, with Bottled Water Coffee, Decaffeinated Coffee and Assorted Teas

### Sundae Bar

**\$10.95**

Vanilla and Chocolate Ice Cream with Hot Fudge  
Topped with M&M's, Heath Bars, Crushed Oreos, Chocolate Chips, Whipped Cream, Cherries and Nuts with assorted Soft Drinks and Bottled Waters  
**(Minimum of 25 Guest)**

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## Meeting Planner's Package

\$26.95

### Pre-Meeting

Assorted Juices  
 Fresh Sliced Seasonal Fruits and Berries  
 Coffee, Decaffeinated Coffee and Assorted Teas

### *Your Choice of Two Pastries:*

Freshly Baked Muffins, Fruit Danish, Bagels & Cream Cheese,  
 Croissants, Turnovers, or Flavored Scones

### Mid-Morning

Granola Bars, Assorted Sodas and Bottled Water  
 Coffee, Decaffeinated Coffee and Assorted Teas

### Mid-Afternoon

Assorted Sodas and Bottled Water  
 Coffee, Decaffeinated Coffee and Assorted Teas

### *Your Choice of One Break Item:*

Assorted Jumbo Cookies, Freshly Baked Brownies  
 Chips, Popcorn and Pretzels, Assorted Candy Bars  
 International Cheese and Cracker Display, Vegetable Crudité Display

## À La Carte Suggestions

~all prices are per person~

### In the Morning:

Fresh Sliced Seasonal Fruit	\$3.00
Assorted Juices	\$2.25
Bagels with Cream Cheese	\$3.00
Freshly Baked Croissants	\$2.50
Freshly Baked Scones	\$2.50
Freshly Baked Turnovers	\$2.50
Assorted Fruit Flavored Yogurt	\$2.25
Cold Cereals	\$2.00
Hot Oatmeal	\$2.00
Bakery Fresh Muffins	\$2.50
Fruit-Filled Danish	\$2.50

### In the Afternoon:

Assorted Jumbo Cookies	\$3.00
Freshly Baked Brownies	\$3.00
Mini Bags of Chips	\$2.25
Whoopie Pies	\$2.25
Hot Pretzels with Mustard	\$2.25
Individual White & Chocolate Milks	\$2.25
Assorted Soft Drink	\$2.50
Bottled Water	\$3.00
Coffee, Decaffeinated Coffee & Teas	\$3.00
Coffee or Tea by the Gallon	\$35.00

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## Plated Luncheon

### Appetizers

*Your Choice of One:*

Mixed Baby Greens

Paired with Garden Vegetables and two House Made Dressings

Iceberg Wedge Salad

Cucumbers, Roasted Red Peppers, Shaved Red Onions, Feta Cheese and Rustic Italian Vinaigrette

Vegetable Minestrone

A Hearty Blend of Vegetables, great any time of year

Chicken and Rice Soup

Sautéed Chicken Fresh Garden Vegetables and Rice

New England Clam Chowder

Fresh New England Clams, Smoked Bacon, Yukon Gold Potatoes in a Velouté  
*add \$1 per person*

### Entrées

*Your Choice of One:*

Eggplant Pomodoro

**\$20.95**

Panko Crusted Eggplant, Lemon Caper Butter  
Parmesan, Parsley

Sundried Tomato Mascarpone Cheese Ravioli

**\$20.95**

Wilted Spinach, Artichoke, Basil Pesto Cream

Butternut Squash Ravioli

**\$20.95**

Maple Allspice Creme, Toasted Sunflower Seeds, Scallions

Lemon Pepper Haddock

**\$22.95**

Grape Tomatoes, White Wine, Basil

### ■ Plated Luncheon Options Continued to Next Page ■

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Parmesan Crusted Haddock  
**\$22.95**  
Parmesan Panko Crust, Dill Velouté

Cilantro Lime Chicken  
**\$22.95**  
Braised Coriander Chicken, Cilantro Lime Jus, Roasted Jalapeno & Pineapple Ponzu

Mediterranean Chicken  
**\$22.95**  
Sundried Tomatoes, Artichoke Hearts, Scallions, Feta Crumble, Elephant Garlic, Assyrτικο Velouté

Chicken Piccata  
**\$22.95**  
Parmesan Egg Battered Chicken Breast, Lemon, Capers, Parsley

Caprese Chicken  
**\$22.95**  
Beef Stake Tomato, Fresh Mozzarella, Sweet Basil, Lemon Velouté

Apple Brandy Salmon  
**\$25.95**  
Faroe Island Salmon, Maple Brandy Apple Butter, Chives

Garlic Sage Rubbed Tournedos of Beef  
**\$25.95**  
Fire Roasted Red Pepper, Shiraz Demi-Glace

Pepper Crusted Tenderloin Tails  
**\$25.95**  
Thyme, Roasted Wild Mushroom & Garlic Jus

### **Accompaniments**

Entrées (except pasta options) will be accompanied by a fresh Vegetable and Potato or Rice, selected by our Chef.  
All of the Above Served with Fresh Baked Multi-Grain, White, Whole Wheat, Sesame and Pepita Rolls

Coffee, Decaffeinated Coffee and Assorted Teas

### **Desserts**

*Your Choice of One:*

Carrot Cake, Chocolate Decadence Cake, Boston Cream Pie, Caramel Apple Pie,  
Cheesecake with Strawberry Sauce or a Variety of Mini Desserts Served Family Style

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## **Sandwiches, Wraps & Salads Buffet**

**\$21.95**

Soup du Jour or Fresh Garden Salad  
New England Clam Chowder – add \$1  
Kettle Chips

### ***Your Choice of Three:***

Classic Caesar  
Crisp Romaine Hearts, Focaccia Crouton, Parmesan, Creamy Caesar Dressing

Baby Field Greens  
Grape Tomato, English Cucumber, Carrot

Rustic Fattoush  
Tomato, Feta Cheese, and Fresh Vegetables over Iceberg Lettuce, Zesty Lemon Dressing  
Grilled Flat Bread

Chicken Salad Wrap  
A Garlic Herb Wrap with Lettuce and Tomato

Turkey Club Croissant  
Cobb Smoked Bacon, Boursin Cheese, Lettuce, Tomato

Roast Beef and Swiss  
Horseradish Crème, Arugula, Tomatoes, Onion Roll

The Italian  
With Salami, Capicola, Ham, Provolone Cheese, Onions, Bell Peppers, Black olives, Lettuce, Tomatoes, Brioche

Veggie Delight  
Balsamic Grilled Red Onions, Zucchini, Summer Squash, Asparagus, Roasted Red Peppers, Hummus, Multi-Grain Bun

This menu will include a Chef selected Dessert, Coffee, Decaffeinated Coffee and Assorted Teas.

Add Cajun Mac & Cheese      \$4/person  
Add Grilled Chicken Breast      \$4/person

### ***All Buffets require a Minimum of 25 Guests***

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## **Two Entrée Lunch Buffet**

**\$25.95**

### **Soups and Salads**

*Your Choice of One:*

Mixed Baby Greens

*Paired with Garden Vegetables and two House Made Dressings*

Caesar Salad

*A Blend of Crisp Romaine Hearts, Seasoned Croutons and Parmesan*

Soup du Jour

New England Clam Chowder

*Fresh New England Clams, Smoked Bacon, Yukon Gold Potatoes in a Velouté  
add \$1 per person*

### **Entrées**

*Your Choice of Two:*

Eggplant Pomodoro

*Panko Crusted Eggplant, Lemon Caper Butter  
Parmesan, Parsley*

Sundried Tomato Mascarpone Cheese Ravioli

*Wilted Spinach, Artichoke, Basil Pesto Cream*

Butternut Squash Ravioli

*Maple Allspice Creme, Toasted Sunflower Seeds, Scallions*

Lemon Pepper Haddock

*Grape Tomatoes, White Wine, Basil*

Parmesan Crusted Haddock

*Parmesan Panko Crust, Dill Velouté*

**■Lunch Buffet Options Continued to Next Page■**

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Cilantro Lime Chicken

*Braised Coriander Chicken, Cilantro Lime Jus, Roasted Jalapeno & Pineapple Ponzu*

Mediterranean Chicken

*Sundried Tomatoes, Artichoke Hearts, Scallions, Feta Crumble, Elephant Garlic, Assyrtiko Velouté*

Chicken Piccata

*Parmesan Egg Battered Chicken Breast, Lemon, Capers, Parsley*

Caprese Chicken

*Beef Stake Tomato, Fresh Mozzarella, Sweet Basil, Lemon Velouté*

Apple Brandy Salmon

*Faroe Island Salmon, Maple Brandy Apple Butter, Chives  
add \$3 per person*

Garlic Sage Rubbed Tournedos of Beef

*Fire Roasted Red Pepper, Shiraz Demi-Glace  
add \$3 per person*

Pepper Crusted Tenderloin Tails

*Thyme, Roasted Wild Mushroom & Garlic Jus  
add \$3 per person*

**Accompaniments**

Fresh Vegetable and Potato or Rice selected by our Chef.

All selections include Fresh Baked Multi-Grain, White, Whole Wheat, Sesame and Pepita Rolls  
Coffee, Decaffeinated Coffee and Assorted Teas and Chef-Selected Dessert.

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## Plated Dinner

### Appetizers, Soups and Salads *(Your Choice of One)*

Mixed Baby Greens  
*Paired with Garden Vegetables and  
two House Made Dressings*

Caesar Salad  
*A Blend of Crisp Romaine Hearts,  
Seasoned Croutons and  
Parmesan*

Chicken and Rice Soup  
*Sautéed Chicken Fresh Garden  
Vegetables  
and Rice*

Baby Spinach Salad  
*Dried Cranberries, Mandarin Oranges,  
Almonds and Zinfandel Vinaigrette*

Caprese Salad  
*Tomato and Fresh Mozzarella  
Balsamic Cured Red Onions, Olive  
Oil and Fresh Basil*

Vegetable Minestrone  
*A Hearty Blend of Vegetables, great  
any time of year*

Iceberg Wedge Salad  
*Cucumbers, Roasted Red Peppers,  
Shaved Red Onions, Feta Cheese and  
Rustic Italian Vinaigrette*

Creamy Tomato Basil Bisque  
*Simmered Tomatoes, Cream,  
Fresh Basil*

### Entrées

Eggplant Pomodoro ~ \$24.95  
*Panko Crusted Eggplant, Lemon Capers Butter  
Parmesan, Parsley*

Sundried Tomato Mascarpone Cheese Ravioli ~ \$24.95  
*Wilted Spinach, Artichoke, Basil Pesto Cream*

Butternut Squash Ravioli ~ \$24.95  
*Maple Allspice Creme, Toasted Sunflower Seeds, Scallions*

Cilantro Lime Chicken ~ \$27.95  
*Braised Coriander Chicken, Cilantro Lime Jus, Roasted Jalapeno & Pineapple Ponzu*

Mediterranean Chicken ~ \$27.95  
*Sundried Tomatoes, Artichoke Hearts, Scallions, Feta Crumble, Elephant Garlic, Assyrtiko Velouté*

Chicken Piccata ~ \$27.95  
*Parmesan Egg Battered Chicken Breast, Lemon, Capers, Parsley*

Caprese Chicken ~ \$27.95  
*Beef Stake Tomato, Fresh Mozzarella, Sweet Basil, Lemon Velouté*

### ■ Plated Diner Options Continued to Next Page ■

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Apple Brandy Salmon ~ \$27.95  
*Faroe Island Salmon, Maple Brandy Apple Butter, Chives*

Lemon Pepper Haddock ~ \$28.95  
*Grape Tomatoes, White Wine, Basil*

Parmesan Crusted Haddock ~ \$28.95  
*Parmesan Panko Crust, Dill Velouté*

Garlic Sage Rubbed Tournedos of Beef ~ \$34.95  
*Fire Roasted Red Pepper, Shiraz Demi-Glace*

Pepper Crusted Tenderloin Tails ~ \$34.95  
*Thyme, Roasted Wild Mushroom & Garlic Jus*

Garlic Herb Roasted Prime Rib of Beef ~ \$36.95  
*Slow Roasted Garlic Herb Rubbed Prime Rib, Thyme Scented Au Jus*

Classic Filet Mignon ~ \$44.95  
*Seasoned and Grilled 7oz Filet, Red Wine Shallot Demi-Glace*

\* Create Your Own Duo ~ \$47.95  
*Pair two of the following: Petit Filet Mignon, Free Range Statler Chicken Breast, Center Cut Pork Loin, Grilled Salmon Fillet, Grilled Swordfish Steak, or Seafood Stuffed Shrimp*

*Your entrée selection will be accompanied by a fresh Vegetable and Potato or Rice, selected by our Chef.*

*All selections served with Fresh Baked Multi-Grain, White, Whole Wheat, Sesame and Pepita Rolls, Coffee, Decaffeinated Coffee and Assorted Teas and One Chef-Selected Dessert.*

**A maximum of 2 entrée choices may be requested.  
\*If a "Duo" entrée is selected, it will be the only offering.**

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DESSERTS  
*(Your Choice of One)*

Chocolate Decadence Cake  
*Rich Layers of Chocolate with Whipped Cream Garnish*

Boston Cream Torte  
*A New England Classic Glazed with Chocolate Ganache*

Carrot Cake  
*Spiced Layers of Cake, Cream Cheese, Buttercream and Nuts*

Cheesecake  
*A Smooth Baked Filling in Graham Cracker Crust Paired with Strawberry Sauce*

Chocolate Mousse Martini  
*Belgium Chocolate or Vanilla Bean Mousse  
Presented with a Cloud of Whipped Cream and a Sprig of Chocolate*

Dessert Sampler Trays  
*Two trays per guest table with an array of Assorted Petit Fours, Éclairs, Tarts, Pastries  
and Miniature Cheesecakes*

Tiramisu  
*Layers of Espresso Ladyfingers, Mascarpone, and Cocoa  
Please add \$1.00 Per Person*

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## Dinner Buffet

Two Entrée Buffet ~ \$34.95

*Please choose two items from our Soup & Salad selection and two Entrees from the following menu:*

Three Entrée Buffet ~ \$37.95

*Please choose two items from our Soup and Salad selections and three Entrées from the following menu:*

### Soups and Salads (Your Choice of Two)

Mixed Baby Greens  
*Paired with Garden Vegetables and two House Made Dressings*

Caesar Salad  
*A Blend of Crisp Romaine Hearts, Seasoned Croutons and Parmesan*

Chicken and Rice Soup  
*Sautéed Chicken Fresh Garden Vegetables and Rice*

Baby Spinach Salad  
*Dried Cranberries, Mandarin Oranges, Almonds and Zinfandel Vinaigrette*

Caprese Salad  
*Tomato and Fresh Mozzarella Balsamic Cured Red Onions, Olive Oil and Fresh Basil*

Vegetable Minestrone  
*A Hearty Blend of Vegetables, great any time of year*

Creamy Tomato Basil Bisque  
*Simmered Tomatoes, Cream, Fresh Basil*

### Entrées (Choice of Two or Three)

Eggplant Pomodoro  
*Panko Crusted Eggplant, Lemon Caper Butter Parmesan, Parsley*

Sundried Tomato Mascarpone Cheese Ravioli  
*Wilted Spinach, Artichoke, Basil Pesto Cream*

Butternut Squash Ravioli  
*Maple Allspice Creme, Toasted Sunflower Seeds, Scallions*

### ■ Dinner Buffet Options Continued to Next Page ■

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Lemon Pepper Haddock  
*Grape Tomatoes, White Wine, Basil*

Parmesan Crusted Haddock  
*Parmesan Panko Crust, Dill Velouté*

Cilantro Lime Chicken  
*Braised Coriander Chicken, Cilantro Lime Jus, Roasted Jalapeno & Pineapple Ponzu*

Mediterranean Chicken  
*Sundried Tomatoes, Artichoke Hearts, Scallions, Feta Crumble, Elephant Garlic, Assyrtiko Velouté*

Chicken Piccata  
*Parmesan Egg Battered Chicken Breast, Lemon, Capers, Parsley*

Caprese Chicken  
*Beef Stake Tomato, Fresh Mozzarella, Sweet Basil, Lemon Velouté*

Apple Brandy Salmon ~ add \$3/person  
*Faroe Island Salmon, Maple Brandy Apple Butter, Chives*

Garlic Sage Rubbed Tournedos of Beef ~ add \$3/person  
*Fire Roasted Red Pepper, Shiraz Demi-Glace*

Pepper Crusted Tenderloin Tails ~ add \$3/person  
*Thyme, Roasted Wild Mushroom & Garlic Jus*

## Dessert

Assorted Miniature Dessert Display  
*Assorted Miniature Cakes of Chocolate Fudge, Carrot Cake, Black Forest, Espresso and Almond, Cheesecake Lollipops, Chocolate Eclairs, and Baklava*

Your entrée selection will be accompanied by a fresh Vegetable  
and Potato or Rice selected by our Chef.  
All selections include Fresh Baked Multi-Grain, White, Whole Wheat, Sesame and Pepita Rolls  
Coffee, Decaffeinated Coffee and Assorted Teas

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DOUBLETREE  
BY HILTON™

## Stations Menu

**\$56.95**

### Stationary Hors d'Oeuvres

*(Your Choice of One)*

Hummus Sampler Board  
*Roasted Red Pepper Hummus, Carrots,  
Celery and Grilled Flat Bread*

International Cheese Display  
*Paired with Seasonal Fruits and  
Flavored Crackers*

Crudité Display  
*A Variety of Garden Vegetables  
with Dipping Sauce*

### Passed Hors d'Oeuvres (Your Choice of Three)

Spinach & Cheese in Phyllo Dough  
Vegetable Stuffed Mushroom Caps  
Chicken Marsala Puff  
Miniature Chicken Cordon Bleu  
Beef Chilito

Marinara Meatball  
Miniature Beef Wellington  
Coconut Shrimp  
Miniature Crab Cakes  
Scallops Wrapped in Bacon

### Salad Station

*(Your Choice of Two)*

Spinach Salad - *Spinach, Tomato, Almond, Dried Cranberry, Mandarin Orange & Zinfandel Vinaigrette*  
Greek Salad - *Iceberg Lettuce, Kalamata Olives, Feta Cheese, Cucumbers & Roasted Red Pepper*  
Traditional Tossed Salad - *Assorted Field Lettuce topped with Tomatoes, Cucumbers, Carrots & Onions*  
Fruit Salad - *A medley of Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries*  
Caesar Salad - *Blended Romaine with Homemade Dressing, Toasted Croutons and Fresh Grated Parmesan*  
Pasta Salad - *Tri-Color Tortellini tossed with Garden Vegetables in a Rustic Italian Vinaigrette*

### Chef Attended Carving Station

*Accompanied with Chef Selected Seasonal Vegetable  
(Your Choice of Two)*

Top Round Beef  
Carved Top Round served with Horseradish Sauce, and Au Jus  
Whole Roast Turkey  
Served with Cranberry Relish, and Pan Gravy  
Honey Glazed Ham  
Chef carved with Dried Fruit Glaze  
Herb Crusted Pork Loin  
Served with Wild Mushroom Bordelaise Sauce  
Sliced Roast Tenderloin - *add \$8.00 per person*  
Served with Cognac Demi-Glace

Served with Fresh Baked Multi-grain, White, Sesame, Pepita Rolls and Whipped Butter

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Accompaniments  
*(Your Choice of One)*

Mashed Potato Bar

Serve yourself  
Fluffy Garlic Whipped Potatoes  
and Maple Laced Whipped Sweet Potatoes  
and top with all your favorites ...  
Assorted Cheeses  
Bacon Bits  
Sour Cream  
Broccoli Florettes  
Hearty Chili  
Sautéed Mushrooms  
Homestyle Gravy  
Whipped Butter  
Scallions  
Red Onions

Pasta Station

Our Chef sautés your favorite  
pasta and sauce right before your eyes!  
Chef-Selected Pasta  
Marinara and Garlic Cream Sauce  
Garlic Bread Sticks  
Spice it up by adding any of these  
delicious extras ...  
Fresh Grated Parmesan  
Broccoli Florettes  
Baby Spinach  
Fresh Mushrooms  
Peppers  
Artichoke Hearts  
Onions  
Ham  
Tomatoes  
Olives

Dessert Station  
*(Your Choice of One)*

Assorted Miniature Dessert Display  
*Assorted Miniature Cakes of Chocolate Fudge,  
Carrot Cake, Black Forest, Espresso and Almond,  
Cheesecake Lollipops, Chocolate Eclairs, and  
Baklava*

Assorted Cupcake Display  
*Red Velvet, Chocolate and  
Vanilla Cupcakes with a  
Homemade Icing and a Variety  
of Toppings*

Coffee, Decaffeinated Coffee and Assorted Teas Included

Chef Attended Stations include one hour of service. \*\$100 Chef Attendant Fee per Station\*

**Minimum of 50 guests**

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2 SOMERSET PARKWAY NASHUA, NH 03063 (603) 886-1200 FAX (603) 595-4107





## Hors d'oeuvres

### Cold

*(Priced per 100 pieces)*

- Fruit Kabobs - \$200
- Assorted Miniature Desserts - \$300
- Scottish Smoked Salmon and Dill Mousse - \$275
- Jumbo Shrimp Cocktail - \$300
- California Wraps - \$250
- Rolled with Turkey, Baby Spinach, Roasted Red Peppers,  
Provolone Cheese, and Boursin Cheese in a Tortilla, Sliced in Pinwheels
- Traditional Finger Sandwiches - \$250
- Tuna Salad, Egg Salad, Chicken Salad, Ham Salad

### Cold Displays

*(Priced per 100 guests)*

- International & Domestic Cheese and Fruit Tray - \$325
- Seasonal Fruit, Melon and Berry Display - \$300
- Crudit  Vegetables with Dip - \$275
- Hummus Sampler Board - \$250
- Roasted Red Pepper Hummus Carrots, Celery and Grilled Flat Bread
- Combination Raw Bar – Oysters, Clams and Shrimp - Market price
- ... with Ice Carving additional - \$300

### Ice Sculptures

We have a delightful selection of hand carved ice sculptures to compliment your event.  
Prices starting at \$400

### Hot

*(Priced per 100 pieces)*

- |  |  |
|--|--|
| Asparagus Asiago Phyllo - \$250                | Sesame Chicken - \$250                       |
| Baked Spinach & Cheese in Phyllo Dough - \$225 | Beef Chilito - \$325                         |
| Fig Mascarpone Cheese Purse - \$250            | Beef Empanada - \$275                        |
| Miniature Thai Spring Rolls - \$225            | Meatball: Marinara or Sweet and Sour - \$225 |
| Spinach Blossoms - \$200                       | Miniature Beef Wellingtons - \$325           |
| Thai Chicken Spring Roll - \$225               | Steak and Cheese Spring Rolls - \$300        |
| Vegetable Stuffed Mushroom Caps - \$200        | Coconut Fried Shrimp - \$325                 |
| Chicken Marsala Puff - \$250.00                | Lobster Rangoon - \$225                      |
| Chicken Tenderloins - \$250                    | Miniature Crab Cakes - \$350                 |
| Maple Bacon Wrapped Chicken - \$250            | Scallops Wrapped in Bacon - \$325            |
| Miniature Chicken Cordon Bleus - \$250         |  |

*All food, beverage, and related charges are subject to our customary 20% Taxable Facility Fee, and 9% NH State Tax. All prices, fees, and taxes are subject to change without notice. The facility fee is not a tip, gratuity, or service charge and will be retained by the hotel. Please note that the facility fee is subject to all applicable taxes.*

## **Stations**

Minimum 50 people, Priced per person

South of the Border~ \$12.95

*Seasoned Beef or Chicken, Salsa, Guacamole, Sour Cream, Jack and Cheddar Cheese, Shredded Lettuce, Red Onions, Tomatoes, Jalapenos, Spanish Rice with Hard and Soft Tacos*

Build Your Own Sliders ~ \$12.95

*BBQ Pulled Pork, Turkey or Beef served with a Caramelized Onion Jam, Whole Grain Honey Mustard, and Slider Buns.*

Bruschetta Station ~ \$8.95

*Roasted Red Peppers, Artichoke Hearts, Caramelized Onions, Scallions, Kalamata Olives, Roasted Grape Tomato, Toasted Coriander Hummus, Sundried Tomato Pesto, Basil Pesto, Mozzarella Cheese, Goat Cheese, Herbed Crostini*

## **Chef Attended Stations**

Minimum 50 people, priced per person

Whole Roast Turkey - \$11.95

*Served with Cranberry Relish, and Pan Gravy*

Honey Glazed Ham - \$10.95

*Served with Dried Fruit Glaze, and Mustard Sauce*

Roast Prime Rib of Beef - \$14.95

*Served with Au Jus and Horseradish Cream Sauce*

Top Round of Beef - \$8.95

*Served with Horseradish Cream Sauce, and Au Jus*

Sliced Tenderloin - \$17.95

*Served with Cognac Demi-Glaze*

Pasta Pronto - \$13.95

*Chef-Selected Pasta*

*with Alfredo & Marinara Sauces*

*With the following accompaniments to include Broccoli, Onions, Tomatoes, Peppers, Garlic, Mushrooms, Artichokes, Ham, Baby Spinach and Olives, and Basil Pesto with Garlic Bread Sticks with Whipped Butter*

All of the Above Served with Fresh Baked Multi-Grain, White, Sesame, Pepita Rolls, and Whipped Butter

Chef Attended Stations include one hour of service.

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## Dessert Enhancements

### *Viennese Station*

*An array of miniature Cheesecakes, Éclairs, Cannoli's, Mini Tarts, and Assorted Petit Fours, Chocolate Dipped Strawberries, Biscotti, Coffee, Decaffeinated Coffee, and Assorted Teas*

*\$11.95 per person (minimum of 25 guests)*

### *Chocolate Fountain*

*A fountain of Velvet Chocolate, with your choice of Dark or White Chocolate with Strawberries, Seasonal Melon, Marshmallows, Pretzel Rods, & Rice Krispy Treats*

*\$15.00 per person (minimum of 75 guests)*

*Subject to Availability*

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**DOUBLETREE**  
BY HILTON™

## Wine & Beverage

### House Wines and Champagne

Chardonnay, White Zinfandel,  
Cabernet Sauvignon, Merlot, Champagne  
\$26.00 per bottle

*Ask your salesperson for our selection of specialty wines.*

### Toasts and Punch bowls

Champagne or Wine Toast (2 oz serving)	\$2.50 per person
Champagne Punch (serves 30)	\$75.00
Mimosa (serves 30)	\$75.00
Fruit Punch (serves 30)	\$35.00

### A La Carte Cocktails

	<u>Host</u>	<u>Cash</u>		<u>Host</u>	<u>Cash</u>
Call	\$6.00	\$6.50	Wine/Champagne	\$6.50	\$7.00
Premium	\$7.00	\$7.50	Imported Beer	\$4.50	\$5.00
Cordials (2 liquor)	\$8.00	\$8.50	Domestic Beer	\$4.00	\$4.50
Martinis	\$9.00	\$9.50	Bottled Waters	\$2.00	\$2.50
Two Liquor Drinks	\$8.00	\$8.50	Soda	\$2.00	\$2.50

### Open Bar *Per Person*

	<u>Call</u>	<u>Premium</u>
1 Hour	\$13.00	\$15.00
2 Hours	\$18.00	\$20.00
3 Hours	\$22.00	\$24.00
4 Hours	\$25.00	\$28.00

*Prices quoted are per person and subject to change. Per person bars are based on consecutive hours only. Per person bars will be charged for the same number of people guaranteed for your meal. Bartender service fee of \$100.00 per bartender will apply.*

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# Call, Premium, and Top Shelf Liquors

## Host Bar

	<u>Call</u>	<u>Premium</u>
<b>Whiskey:</b>	Seagram's 7 Canadian Club	Jameson Crown Royal
<b>Bourbon:</b>	Jim Beam	Jack Daniels
<b>Vodka:</b>	Sobieski Raspberry Sobieski	Kettle One Grey Goose
<b>Gin:</b>	New Amsterdam	Tanqueray
<b>Tequila:</b>	Jose Cuervo	Patron
<b>Scotch:</b>		Dewar's
<b>Rum:</b>	Bacardi	Captain Morgan Malibu
<b>Cordials:</b>	Peach Schnapps Kahlua Apple Pucker	Amaretto Disaronno Baileys Southern Comfort

*\*Top Shelf Brands by Request*

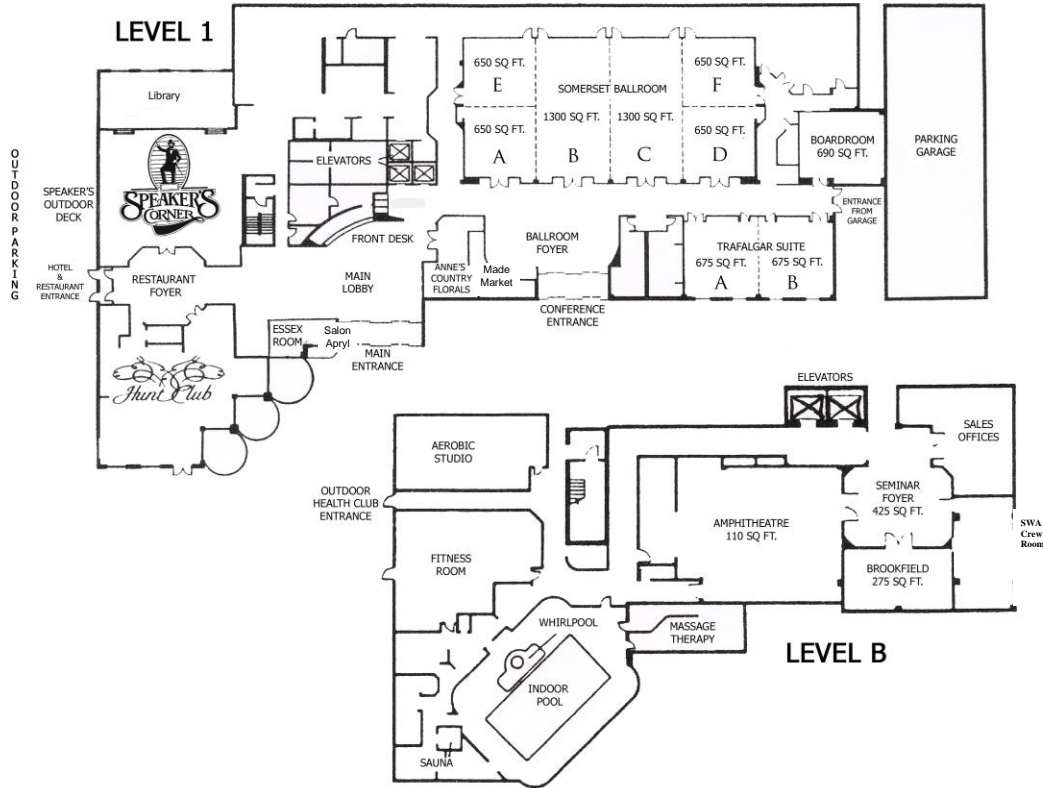
*Prices quoted are per person and subject to change. Per person bars are based on consecutive hours only. Per person bars will be charged for the same number of people guaranteed for your meal. Bartender service fee of \$100.00 per bartender will apply. If you desire cocktail service, please add \$75.00 service charge per server.*

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**DOUBLETREE**  
BY HILTON™

## Function Room Layout



Function Room	Sq. Footage	Theater	Classroom	Reception	U-Shape/Conf.	Banquet
Somerset Ballroom, all sections A-F	5,200	600	275	500	-	350
Ballrooms B & C, each individual	1,300	120	70	100	35	80
Ballrooms A, D, E & F, each individual	650	50	32	45	20	40
Trafalgar Suite	1,350	120	70	100	35	80
Trafalgar Suite, A & B, each individual	675	50	32	45	20	40
Board Room	690	-	-	-	20	30
The Hunt Club	1,525	120	50	120	30	100
Amphitheater	1,100	-	50	-	-	-
Brookfield Room	275	20	12	-	12	-
Library	650	-	-	40	-	40