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Prices are subject to tax and service charges.
ALA CARTE BREAK ITEMS
Chef's Choice Assorted Tea Sandwiches • 36 dozen
Assorted Fruit Danish • 28 dozen
Assorted Donuts • 21 dozen
Assorted Bagels • 21 dozen
Assorted Muffins • 21 dozen
DoubleTree Cookies • 22 dozen
Gourmet Assortment of Cookies • 18 dozen
Chocolate Brownies with Nuts • 18 dozen
Fresh Fruit Basket • 17 dozen
Fresh Baked Soft Pretzels with Mustard • 16 dozen
Granola Bars • 14 dozen
Seasonal Sliced Breakfast Fruit • 4 per person

ASSORTED SNACKS
Pretzels • 15 pound
Potato Chips • 17 pound
Tri-Colored Tortillas • 13 pound
Dry Roasted Nuts • 26 pound
Party Mix • 13 pound
Fancy Mixed Nuts • 26 pound
Dill Dip • 13 quart
French Onion Dip • 13 quart
Mild Salsa • 13 quart
Spicy Salsa • 13 quart
Mild Cheese Dip • 13 quart
Spicy Cheese Dip • 13 quart

BEVERAGES
Douwe Egberts’ Fresh Brewed Coffee, Regular and Decaffeinated • 26 gallon
Hot Tea, Iced Tea and Tazo Herbal Tea • 26 gallon
Chilled Lemonade • 22 gallon
Non-Alcoholic Fruit Punch • 22 gallon
Bottled Water • 2.50 per bottle
Soft Drinks • 2 per can
Tropicana Assorted Juices • 3 per bottle
FUZE Fruit Assorted Fruit Juices • 3.50 per bottle
23oz Peace Teas • 3.50 per can
12oz V8 Fusion • 3.50 per bottle
12oz GLACEAU Vitamin Water • 3.50 per bottle
20oz Smart Water • 2.50 per bottle
Aluminum Coca-Cola, Diet Coke, and Sprite bottles • 2 per bottle
Glass Coca-Cola bottles • 2.50 per bottle
Carton of Milk • 1.00 per carton
Carton of Chocolate Milk • 1.00 per carton
MEETING BREAKS
based on 1½ hours of service

The Kiln
Assorted yogurts, bagels and cream cheese, seasonal fresh cut fruit, croissants, breakfast breads, egg casserole, a selection of three chilled juices, Douwe Egbert’s Coffee, Decaffeinated Coffee, and Hot Tea • 13

Coffee Break
Jumbo homemade cinnamon rolls, a selection of chilled juices, displayed whole fruit, Douwe Egbert’s Coffee, Decaffeinated Coffee, and Hot Tea • 10

The Heart Healthy
Egg white casserole, fresh vegetables with low-fat dip, yogurt, Kashi® granola bars, and chicken salad on cucumbers, V8-Fusion® assortment, V8 Juice, and Smart® water • 12

An International Affair
Prosciutto wrapped melon balls, selection of cold cuts and cheeses, a variety of breads, croissants with assorted jams, Douwe Egbert’s Coffee and Decaffeinated Coffee and Hot Tea • 15

The Traditional
Jumbo homemade cinnamon rolls with cream cheese icing served hot, assorted muffins and danish, seasonal fresh cut fruit, assortment of juices, Douwe Egbert’s Coffee, Decaffeinated Coffee, and Hot Tea and a selection of FUZE® Fruit Juice • 14

Iron Out Your Morning
Chef’s Choice of three fruit smoothies, grapefruit pieces, fresh cut fruit, waffle sticks served with almond butter, Douwe Egbert’s Coffee, and Decaffeinated Coffee and an assortment of Glaceau Vitamin Water® • 12

THE SNACK LOUNGE
based on 1 hour of service

Chocoholic Dream
Fudge brownies, DoubleTree cookies, Hershey® plain & almond candy bars, Oreo® cookies, York® peppermint patties. Served with white and chocolate milk cartons • 9

Sweet and Salty
Assorted candy bars, Cracker Jacks®, roasted peanuts, popcorn, chips, hot soft pretzels with mustard and hot cheese sauce. Served with pitchers of freshly squeezed lemonade and aluminum bottled Coca-Cola Products • 11

Street Vendor
Mini Chicago style brats, flavored popcorn, hot soft pretzels with mustard, cinnamon churros, and roasted assorted nuts. Served with glass bottles of Coca Cola® • 10

The Stick It to Me
Impaled antipasto, fresh fruit kabobs with honey yogurt dressing, Rice Krispie pops drizzled in chocolate, cheesecake pops, frozen bananas, Klondike bars, and frozen fruit bars. Served with an assortment of flavored Peace Teas • 11

Root Beer Floats
Served with Barq’s® Root Beer and Chocolate Shoppe Vanilla Old Fashioned Ice Cream • 6

Prices are per person unless otherwise noted.
Thank you for choosing the DoubleTree by Hilton, we are excited to be a part of your meeting. With all of those details you have to put together, we would like to make the catering portion of your meeting as easy as possible.

**29 • Per Person**

**Coffee Break**
Jumbo Homemade Cinnamon Rolls, a selection of chilled juices, displayed whole fruit, Douwe Egbert’s Coffee, Decaffeinated Coffee, and Hot Tea.

**Choice of Lunch for All Attendees: Choose 1**

**Open Faced Roast Turkey**
Layers of roast turkey between oven-baked sourdough bread topped with gravy; served with mashed potatoes and bi-colored sweet corn.

**Turkey, Turkey Wrap**
Sliced smoked turkey breast with crisp turkey bacon rolled with sundried tomatoes, lettuce, shredded white cheddar and mayonnaise; served with potato chips.

**Antipasto Chicken Wrap**
Grilled breast of chicken sliced and rolled with proscuitto, artichokes, sundried tomatoes, marinated roasted bell peppers and shredded fontina cheese; served with chips.

**Build Your Own Box**
Choice of (1): pre-made deli sandwiches with a variety of thinly sliced deli meats and cheese on a bed of iceberg lettuce and tomato or antipasto chicken wrap. **Includes:** basket of whole fresh fruit; basket of assorted chips, individual cups of chef’s choice cold salad; basket of individually wrapped cookies, assorted condiments and sodas.

**Afternoon Break for All Attendees: Choose 1**

**Chocoholic Dream**
Fudge brownies, DoubleTree cookies, Hershey® plain & almond candy bars, Oreo® cookies, York® peppermint patties. Served with white and chocolate milk cartons

**Sweet and Salty**
Candy bars, Cracker Jacks®, roasted peanuts, popcorn, chips, hot soft pretzels with mustard and hot cheese sauce. Served with pitchers of freshly squeezed lemonade and aluminum bottled Coca-Cola Products.

**Street Vendor**
Mini Chicago Style brats, flavored popcorn, hot soft pretzels with mustard, cinnamon churros, and roasted assorted nuts. Served with glass bottles of Coca Cola.

**The Stick It to Me**
Impaled antipasto, fresh fruit kabobs with honey yogurt dressing, Rice Krispie pops drizzled in chocolate, cheesecake pops, frozen bananas, Klondike bars, and frozen fruit bars. Served with an assortment of flavored Peace Teas.

**Includes:** (1) Screen, Podium, (1) Wireless Microphone, and (1) LCD Projector

Your coffee will be refreshed throughout the day. All meeting tables will be provided with pens, pads, mints, and water glasses.
PLATED BREAKFASTS

**Chef’s Choice Egg Casserole**
Egg casserole with chef’s choice fillings, served with hash browned potatoes and bacon or sausage • 14

**Simply Healthy**
Fresh fruit cup, low fat egg casserole and tomatoes provençal • 13

**The DoubleTree**
Scrambled eggs with chives, hash browned potatoes and bacon or sausage • 11

**Abe Lincoln**
Pancakes, warm maple syrup, sweet butter and bacon or sausage • 10

**Cinnamon French Toast**
Warm maple syrup, apple compote and bacon or sausage • 10

Additional meat selections of ham, sausage or smoked bacon strips, may be added to each plate for 2.00 each

BREAKFAST BUFFET SELECTIONS

**The Chef’s Quality Buffet**
Fresh fruit bowl, made to order omelets with your choice of toppings, grilled ham steaks, bacon, O’Brien breakfast potatoes and assorted miniature danish • 17

**The Snyder Buffet**
Fresh fruit bowl, scrambled eggs with bacon strips and sausage, home-fried potatoes, biscuits and our own buttermilk gravy • 18

**The Western Buffet**
Fresh fruit bowl, western scrambled eggs with roasted peppers and onions, cured ham, aged cheddar hash browned potatoes and french toast with warm maple syrup • 16

All Breakfast Selections Include: Assorted Muffins with Butter and Preserves, a Selection of Fruit Juice Douwe Egberts’ Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.

There will be one double sided buffet line set for every 120 persons being served.

All breakfast buffets must have a minimum of 50 people guaranteed. Groups under 50 people will incur an additional charge of 2.00 per person.

Prices are per person unless otherwise noted.
THE SANDWICH BOARD
All Sandwich Board and Wrap Selections Are Served with a Chef’s Choice Dessert Flight, Douwe Egberts’ Coffee, Decaffeinated Coffee and Iced Tea

**Chicken Caprese Melt**
Tuscan grilled chicken breast served on a toasted sourdough bun with tomato slices, fresh mozzarella and basil pesto; served with chips • 16

**The Westerner**
Pulled barbecued pork and beef with a sweet tangy sauce placed on a fresh baked butter knot roll; served with choice of: oven baked beans, cole slaw, potato salad or potato chips • 16

**Monte Cubano Sandwich**
Slow cooked pork with smoked cured ham, aged swiss cheese and pickled mustard aioli; served with chips • 15

**Blackened Salmon Po'Boy**
Lightly dusted cajun filet of salmon roasted and served on a bed of crisp lettuce, sweet red onion, fresh tomato, crisp french baguette with sauce remoulade; served with sweet potato fries • 17

**Soup and Sandwich/Wrap Combination**
Chef’s choice soup du jour and a sandwich or wrap of your choice from our sandwich board selection; served with potato chips • 17

**Open Faced Roast Turkey**
Layers of roast turkey between oven-baked sourdough bread topped with gravy; served with mashed potatoes and bi-colored sweet corn • 16

**Turkey, Turkey Wrap**
Sliced smoked turkey breast with crisp turkey bacon rolled with sundried tomatoes, lettuce, shredded white cheddar and mayonnaise; served with chips • 16

**Antipasto Chicken Wrap**
Grilled breast of chicken sliced and rolled with proscuitto, artichokes, sundried tomatoes, marinated roasted bell peppers and shredded fontina cheese; served with chips • 16

**Build Your Own Box**
Choice of (1): pre-made deli sandwiches with a variety of thinly sliced deli meats and cheese on a bed of iceberg lettuce and tomato or antipasto chicken wrap; includes: basket of whole fresh fruit; basket of assorted chips, individual cups of chef’s choice cold salad; basket of individually wrapped cookies, assorted condiments and sodas • 16

Prices are per person unless otherwise noted.
**ENTRÉE SELECTIONS**
All Luncheon Selections Include: Salad, Chef’s Choice Potato, Rice OR Pasta, Fresh Seasonal Vegetables, Artisan Bread Basket with Oil & Parmesan and Butter, Chef’s Choice Dessert Flight, Douwe Egberts’ Coffee, Decaffeinated Coffee and Iced Tea.

**Roast Forest Chicken Fredo**
A roasted chicken breast topped with prosciutto, spinach, mushrooms and finished with a wine cream sauce • 18

**The Southern Style**
Breaded beef cutlet fried southern style with savory homemade milk gravy, sweet corn and mashed potatoes • 17

**Chicken Ala Parmesan**
Italian breaded chicken breast oven roasted with a tangy sauce marinara, asiago and mozzarella cheese on a bed of savory herb pasta and steamed vegetables • 16

**Yankee Pot Roast**
Slow cooked until fork tender, served with mashed potatoes and rich brown gravy • 19

**Smothered Pork Chop**
Pork tenderloin slow roasted with herbs and spices; roasted peppers and onions; served on a bed of whipped potatoes, with pork au jus gravy • 19

**SALAD SELECTIONS**

**Marinated Steak Salad**
Served on a bed of crunchy mixed greens and topped with sweet onion, tomato, gorgonzola cheese and a balsamic vinaigrette • 21

**Grilled Salmon Salad**
A grilled salmon filet with cucumbers, tomatoes, hard boiled eggs, sweet peppers and carrots served with a tangy dijon mustard dressing • 20

**Chicken Waldorf Salad**
Herb grilled chicken breast placed on a bed of greens with dried cranberries. Traditional walnut apple salad and accompanied with croutons of toasted bleu cheese baguette • 17

**Mango Chicken Salad**
Roasted breast tenders on a crisp bed of romaine topped with celery, feta cheese, steamed broccoli, mango, pecans and fresh seasonal berries; tossed with fresh raspberry vinaigrette • 17

**Chicken Nizzarda Ensalata**
Herbed pasta farfalle arranged with tender bites of chicken with blanched green beans, boiled eggs, plum tomatoes, sweet red onion, marinated red pepper strips and artichoke wedges served with a herb balsamic dressing • 16

Prices are per person unless otherwise noted.
A Touch of Rome
Fresh Caesar salad, ensalata caprese, Italian pasta salad primavera, meat lasagna, chicken cacciatore, sauteed zucchini and yellow squash medley; served with herb and tomato focaccia bread.
Lunch • 21 — Dinner • 26

The DoubleTree Delicatessen
A Medley of Cold Salads Including: chilled pasta salad, fruit salad, home-style potato salad. A Display of Assorted Sliced Meats Including: roast beef, turkey breast, genoa hard salami, smoked ham. A Tray of Sliced Cheeses Including: Baby Swiss, American, sharp cheddar, smoked provolone cheese; served with deli style breads, croissants and rolls, condiments, assorted relishes, chips with dip.
Lunch Only • 18

Soup, Salad and Potato Bar
(2) Different chef’s seasonal selection soups, bowl of mixed spring greens with assorted dressings, croutons, diced eggs, sliced onion, black olives, cherry tomatoes and freshly grated parmesan; served with jumbo Idaho baked potatoes, sour cream, whipped butter, bacon bits and shredded sharp cheddar cheese.
Lunch Only • 18

Southern Style BBQ
Fresh mixed greens with assorted dressings and toppings, homemade potato salad, pit-smoked beef brisket with barbeque sauce. Choice of: southern battered fried chicken, grilled barbequed chicken or cajun style catfish with sauce remoulade, baked bean medley with currants and apples, slow simmered green beans with crumbled bacon and onion; served with fresh baked rolls and butter.
Lunch • 24 — Dinner • 27

DoubleTree Delight
Entrée (Choose 2 or 3):
2 Entrées • 24 — *3 Entrées • 29
Prime rib carving station additional $7 per person.
Smothered pork loin chops, grilled honey herb or barbequed chicken, southern fried chicken, chicken breast marsala, chicken piccata, peppered sirloin tips, sliced grilled bourbon ham, pecan and lemon crusted cod filets, broiled tilapia filets with veracruz topping, meat lasagna or vegetable lasagna.

Hot Side Items: (Choose 2)
Sautéed zucchini and squash, vegetable medley, steamed broccoli and cheese mornay, peas with pearl onions, green beans almondine, okra and stewed tomato relish, brunoise pilaf rice, spanish rice pilaf, garlic smashed potatoes, oven roasted red bliss potatoes, candied yams, angel hair pasta spirals, au gratin potatoes.

Cold Side Items: (Choose 3)
Fresh mixed greens with assorted dressings, spinach salad with honey mustard bacon dressing, marinated tomato, cucumber and onion salad, fresh fruit salad, Italian marinated mushroom salad, vegetable crudites and dip, pasta primavera salad, Italian green bean and potato salad.

South of the Border
Tossed salad greens with creamy salsa ranch dressing, seven layer taco salad, chicken and beef fajitas with classical garniture, flour tortillas, chopped lettuce, onions, tomatoes, salsa, sour cream and shredded cheddar; along with seasonal grilled vegetables, spanish style rice pilaf, mexican charro beans. Served with sopapillas chips with cinnamon and sugar.
Lunch • 23 — Dinner • 26

The Tailgate
Fresh fruit salad, homemade potato salad, grilled marinated chicken breasts, bratwursts, beef franks and grilled choice angus cheeseburgers. Served with assorted condiments, tomatoes, leaf lettuce, red onion slices, sauerkraut, pickles, buns and potato chips with dip.
Lunch • 19 — Dinner • 22

All Buffets Include: Chef’s Selection Dessert Station, Douwe Egberts’ Coffee, Decaffeinated Coffee and Iced Tea.

There will be one double sided buffet line set for every 120 persons being served.

All Lunch Buffets must have a minimum of 50 persons guaranteed. $2.00 additional charge per person for groups under 50 people. Lunch is from 11am – 2pm, Dinner beginning at 2pm.

Prices are per person unless otherwise noted.
**HOT & COLD SELECTIONS**

Tray of 100 Pieces

- Antipasto Skewers with Basil Pesto • 325
- Assorted Canapes • 100
- Bacon Wrapped Raspberry Barbecue Shrimp • 275
- Bacon Wrapped Smoked Oysters with Pineapple Glaze • 100
- BBQ Meatballs • 100
- Boursin Stuffed Olives En Croute • 175
- Buffalo Chicken or Salmon Bouche • 175
- Cajun Crab Stuffed Pepperoncini • 150
- Cold or Hot Smoked Salmon Side with Condiments • 225
- Cuban Turnover with Tangy Relish Sauce • 125
- Cumberland Cristo Rolls with Concord Jelly • 125
- Domestic Cheese Display • 175
- European Cheese Display • 250
- Fire Roasted Pepper Sauce • 100
- Hawaiian Beef Skewers • 300
- Iced Shrimp Cocktail • 250
- Jumbo Lump Crab Stuffed Cucumber Timbales • 150
- Manchurian Chicken Pops with Japanese Ketchup • 125
- Maryland Crab Cakes with Garlic Aioli • 200
- Mini Seared Vegetable Naan Sandwich with
- Moroccan Kefta with Lemon Cilantro Dip • 100
- Pecorino and Romano Stuffed Mushrooms • 125
- Prosciutto Wrapped Melon • 150
- Reuben Stack • 125
- Ricotta and Spinach Stuffed Mushrooms • 125
- Santé Fe Chicken Eggroll with Sweet and Spicy Sauce • 100
- Seasonal Fresh Fruit • 175
- Spinach Artichoke Rangoon • 200
- Sushi Tray with Wasabi and Soy Dip • 100
- Tortellini, Fresh Mozzarella, and Tomato Skewers • 100
- Vegetable Crudite • 100
- Wild Mushroom Flatbread • 100

**CUSTOM RECEPTIONS**

We would be pleased to custom design an elegant hors d’oeuvres reception for any type of event that you have in mind.

**ICE SCULPTURES AVAILABLE**

inquire with our catering department.

**The DoubleTree by Hilton and Conference Center takes great pride in our ability to custom design a reception for any special event. We thrive on creativity in presenting to our guests an unforgettable experience.**

*prices based on one-hundred pieces unless otherwise noted*
SPOONS
Per piece minimum of 25 pieces per selection
Shrimp, lemon gremolata and asparagus • 2
Wonton mushroom purses with herb sauce Chiron and garnished with fried mong bean threads • 1
Shrimp salad shooter; lemon zest, roumelade and cucumbers • 2
Prosciutto melon spoon with diced celery and sundried tomato base with balsamic reduction • 1
Marinated feta cheese, diced tomato, caper, and basil chiffonade • 1
Monte cristo purse with blueberry jam and chopped fresh parsley • 1.25
Smoked salmon and asparagus roll with wasabi honey mustard and black and white sesame seeds and chives • 1.75
Zucchini Boursin ribbons with tomato concasse and toasted walnuts • 1
Jumbo lump crab, mango, cilantro, cucumber, with lime peppered vinaigrette • 2

INTERNATIONAL SPECIALTIES

The Oriental Station • 7
Featuring stir fry station with fried rice and fortune cookies.
The Italian Station • 7
Featuring your choice of pasta bar.
The Fajita Station • 7
Build your own beef or chicken tortillas with appropriate toppings.
The Mashed Potato Bar • 7
Create your own with choice of toppings.
Smoked Salmon Display • 5
An elegant display of decorated salmon with appropriate toppings.
Sushi and Raw Bar • Market Price
Chef’s selection of sushi and raw bar favorites.

Prices based on one hour of serving time and available only when accompanied by a full assortment of other hors d’oeuvres. Please ask our catering department for details and suggestions. A uniformed chef will be provided at fifty dollars per hour, per station.
Add a course or two to impress! May we recommend a succulent appetizer as a first course or an intermezzo for a palate cleansing third course.

**APPETIZERS**
Per person

**Seared Scallop Gratin**
Jumbo scallop flash cooked with a crisp coating nestled on a bed of beet and wild mushroom risotto and finished with a citrus gremolata • 4

**Five Cheese Raviolis with Tomato Ceviche**
A blend of asiago, mozzarella, provolone, parmesan, and creamy ricotta stuffed into jumbo round tomato basil pasta • 3

**Lobster Shrimp and Scallop Ravioli with Citrus Mornay Sauce**
A blend of Maine lobster, shrimp and bay scallops inside semolina shell and finished with chardonnay cheese sauce with a hint of lemon lime • 4

**Red Wine Angel Hair Capelli**
With a ratatouille tomato sauce • 3

**Antipasto Calzone**
A classic turnover filled with fontina, provolone cheese and a mix of sweet bell peppers and olives • 3

**Vermouth Poached Shrimp**
With gingered green goddess sauce • 3

**INTERMEZZO**

$2.00 garnished with edible orchid

**Lime Basil Sorbet**
**Grapefruit Mint Sorbet**
**Lemon Rosemary Sorbet**
**Green Apple Sorbet**
**Pineapple Mango Sorbet**

Also, choose to do half and half

### SALAD SELECTIONS

**Salata Caprese Fresco**  
Fresh ripe tomatoes layered with mozzarella, sliced basil, pickled red onion wedges with demi-tribiano dressing and cracked peppercorn.

**Paradise Santorini**  
Heart of romain salad with grape tomatoes, bermuda onion, cucumber, feta cheese, marinated chickpeas and pita croutons finished with an italian herb vinaigrette.

### DESSERT SELECTIONS

**Gâteau Passion Chocolat**  
A giant mouthful of chocolate pudding between two layers of dark, moist chocolate-drenched chocolate cake • 6

**Lemon Berry Enrobed Cake**  
Lemon zest cake topped with blueberry filling and wild berry cream, enrobed in white chocolate and topped with short bread crumbs • 6

**Torta Di Formaggio Di Tiramisu**  
Tiramisu cheesecake topped with creamy cheese mousse and coffee liqueur soaked cake dusted with cocoa powder • 4

**Strawberry Mango Cheesecake**  
Layers of strawberry cheesecake and mango cheesecake topped with a mirrored marbled strawberry-mango glaze • 4

**Key Lime Bistro**  
Tart key lime on top a cookie crust and finished with whipped topping and toasted coconut • 4

**Chef’s Choice Dessert Assortment**  
Let the creativity of our Chef give you a memorable dessert experience. Displayed at a station in your event the decadence will include layered cakes, cheesecakes, pies, bite-sized pastries, and a coffee station • 9

**Cheesecake Flight**  
A decadent variety of mini cheesecakes to share. Gourmet cheesecakes inclusive of: New York, Chocolate Chip, Raspberry, Amaretto Mocha, Lemon, and Tuxedo • included in meal price

**Cake Flight**  
A delightful assortment of cakes, including: Carrot, Chocolate, Apple Spice, and Lemon Poppy • included in meal price

**Delectable Dessert Bar Flight**  
A delectable assortment of dessert bars, including: Lemon Berry Jazz, Oreo Dream, Caramel Apple, and Pecan Chocolate • included in meal price

**Heavenly Dessert Bar Flight**  
A slice of heaven, assortment of dessert bars, including: Chocolate Raspberry Tango, Lemon Berry Jazz, Oreo Dream, and Marble Cheese Cake Truffle • included in meal price

Prices are per person unless otherwise noted.
POULTRY SELECTIONS

**Chicken Ardene**
Paillard of chicken stuffed with seared leek onion and chiffonade of proscuitto ham with a roasted garlic and chive cream; served with wild mushroom herb risotto • 23

**Chicken Blackhawk**
Swiss gruyere cheese and delicately smoked ham in a blanket of chicken breast, sautéed then baked to perfection with a peppered tarragon sauce; served with red skin mashed potatoes • 24

**Spinach Ricotta Chicken Breast**
Smoked bacon, gorgonzola, ricotta cheese with wilted spinach and finished with a lemon wine sauce; served with angel hair pasta • 24

**Farmhouse Chicken**
Sautéed breast of chicken topped with seasoned sliced mushrooms, smokehouse bacon, Monterey jack cheese and shallot sauce; served with Yukon gold mashed potatoes • 23

**Chicken Modiga**
Lightly breaded Italian style breast of chicken topped with smoked bacon, four cheeses and finished with champagne cream sauce; served with asiago mashed potatoes • 23

**Chicken Sparta**
Breast of chicken with the filling of sautéed spinach and shallots tossed with sun dried tomatoes and sharp feta cheese with roasted red pepper and oregano beurre blanc; served with wild herb orzo • 24

SEAFOOD SELECTIONS

**Tropical Style Tilapia**
Baked flake fish, flash cooked with a dry rub and finished with tropical mango salsa; served with polynesian rice • 22

**Stuffed Atlantic Salmon**
A center cut fillet of salmon filled with sun dried red tomatoes, baby shallots, artichoke wedges and fried spinach and finished with sweet bell pepper and onion marmalade; served with duchess potatoes • 27

**Orange Roughy Nantua Style**
Broiled fillet seasoned with lemon pepper and finished with sauce bechamel, diced fresh tomatoes and garlic shrimp; served with roasted red potatoes • 34

**Shrimp Scampi**
Interlocking jumbo shrimp poached in white wine, herbs and lemon finished with a chive monterey sauce; served on a bed of savory wild rice blend • 30

PORK SELECTIONS

**Prime Rib of Porkloin**
A crown roast of pork seasoned and rubbed with white wine mustard, seared then roasted to perfection until just done so optimum flavor is achieved and finished with a three peppercorn brandy glaze; served with horseradish mashed potatoes • 31

**Canadian Back Pork Chop**
Roasted pork loin served with a wild mushroom sauce; served with herb roasted potatoes • 21

**Pork Shank**
Slow braised pork shank cooked until meat is loose from the bone finished with a marsala wine and roasted garlic sauce; served with garlic mashed potatoes • 25

Prices are per person unless otherwise noted.

**BEEF SELECTIONS**

**Tournedos Of Beef Tenderloin**  
Roasted tenderloin sliced in medallion fashion with a balsamic demi-glace OR smoked plum tomato and black olive compote; served with white cheddar mashed potatoes • 37

**Sirloin Filet**  
A top sirloin filet steak rolled in herbs and spices, then char-broiled over an open flame with a port mushroom ragout; served with yukon gold mashed potatoes • 29

**Churrasco Steak**  
Marinated sirloin steak char-broiled and topped with chimichurri sauce; served with confetti rice pilaf • 29

**Encrusted Sirloin Strip**  
Sirloin strip steak marinated in fresh herbs and encrusted with a malange of four peppercorns, flame broiled and finished with a bourbon demi-glace; served with fine herb roasted red potatoes • 32

**Mushroom Infused Filet Mignon**  
Grilled tenderloin of beef rubbed in wild mushroom flour and finished with a gorgonzola cream sauce with yellow squash provencale; served with potato dauphinoise • 41

**COMBINATION PLATE**

**Tuscan Stuffed Chicken and Steak Pizzaiola**  
Stuffed breast of chicken with proscuitto ham, fontina cheese, artichokes and sundried tomatoes finished with a white wine tapenade; plated with a charred top sirloin topped with tomato, mushroom and herb sauce finished with asiago cheese; served with garlic parmesan mashed potatoes • 36

**Stuffed Atlantic Salmon and Tournedos of Beef**  
Roasted tenderloin sliced in medallion fashion with sauce demi-glace; paired with a fillet of salmon filled with sundried tomato, shallots, artichoke wedges and fired spinach with a lemon caper butter sauce; served with roasted red potatoes • 38

**Steak Madeira and Shrimp Gratin**  
Top sirloin grilled to perfection with roasted shallot demi-glace finished with crimini mushrooms; paired with lemon thyme infused shrimp in a crisp panko breading; served with yellow rice pilaf • 36

**Chicken Saltimbocca and Asian Salmon**  
Chicken breast marinated with sage red wine paired with grilled salmon with ginger hoisin barbeque sauce; served with feta and herb orzo • 34

**Chipotle Pork Chop and Creole Orange Roughy**  
Bacon wrapped pork chop with sauce chimichurri; paired with orange roughy finished with a tangy creole shrimp sauce; served with confetti rice pilaf • 32

Prices are per person unless otherwise noted.
All Entrées Include: Salad, Artisan Bread with Oil & Parmesan and Butter, Douwe Egberts’ Coffee, Decaffeinated Coffee, and Iced Tea. Chef’s Choice Dessert Selection Flight.

**Roasted Vegetarian Empanada**  
Flakey butter pastries filled with roasted seasonal vegetables served with red beans and rice. Lunch • 17 — Dinner • 20

**Italian Ratatouille Stuffed Portabella**  
A portabella mushroom stuffed with caponata style vegetables finished with rich tomato sauce and topped with smoked provolone and mozzarella on a bed of basil sunflower angel hair pasta.  
Lunch • 17 — Dinner • 20

**Pesto Pasta Primavera**  
Cheese stuffed tortellini tossed with sun dried tomato, basil pesto, artichokes, broccoli, sweet bell peppers and garlic alfredo cream.  
Lunch • 17 — Dinner • 20

**Grilled Vegetable Entree**  
Marinated seasonal vegetables tossed in herbs and spices grilled over an open flame. Served with toasted basmati rice with a zesty bean relish. Lunch • 17 — Dinner • 20

**Three Cheese Lasagna Rolls**  
Rich ricotta, mozzarella and asiago cream cheese rolled in a pasta sheet, accompanied with marinara sauce and vegetable du jour.  
Lunch • 17 — Dinner • 20

Prices are per person unless otherwise noted.
**CASH BAR**

**Per Drink Charged to Individual**
Charged on a per drink basis to individual
- Deluxe Mixed Drinks • 5.25
- Premium Mixed Drinks • 6.25
- Cordials • 7.25
- Domestic Bottled Beer • 4.25
- Imported Bottled Beer • 5.00
- House Wine • 5.25
- Soft Drinks • 2.00

**HOST BAR**

**Per Person**- unlimited consumption
Charged on a per person basis to the host
- 1st Hour: deluxe • 12.00 — premium • 14.00
- 2nd Hour: deluxe • 10.00 — premium • 12.00
- Additional Hours: deluxe • 8.00 — premium • 10.00

**Per Drink**
Charged on a per drink basis to the host
- Deluxe Mixed Drinks • 4.50
- Premium Mixed Drinks • 5.50
- Cordials • 6.50
- Domestic Bottled Beer • 3.75
- Imported Bottled Beer • 4.50
- House Wine • 4.50
- Soft Drinks • 1.79

**KEG BEER**
All kegs purchased remain as the property of the DoubleTree Hotel, whether the keg is tapped or not. DoubleTree requires that all kegs purchased be charged for and kegs will not be put on reserve.
- Domestic Kegs • 275
- Import Kegs • Market Price
- Specialty & Seasonal • Market Price

**BEVERAGE POLICIES**

**Host Bar:** The beverage service is paid entirely by the Host. Taxable Service charge, State and Local taxes will be added to the final bill.

**Cash Bar:** All beverages are paid at time of purchase at cash bar prices; cash bar prices include all state and local taxes. Bartenders are not allowed to run tabs.

**Bartenders:** The DoubleTree by Hilton will provide Bartenders for both Cash and Host bars. If your bar does not reach $150.00 per hour, per bartender, you will be responsible for the balance.

**Pricing:** Pricing is established by the facility in accordance with local liquor ordinances and taxation rates, and may change without notice due to market conditions. Firm prices will be quoted 30 days prior to your function.

**Beverage Rules:** The DoubleTree by Hilton reserves the right to refuse service to any person(s) deemed unsafe. The DoubleTree by Hilton reserves the right to refuse service to any person under age.
- No alcoholic beverages may be brought into the Banquet Facilities at the DoubleTree by Hilton.
- The location of all host or cash bars will be at the discretion of the DoubleTree by Hilton.
- Limited Bar Service of 6 hours MAXIMUM, or 12:00 AM.

The DoubleTree by Hilton is the sole alcoholic beverage licensee on the Hotel’s premises. It is subject to the regulations of the State Alcoholic Beverage Control Commission and violations of these regulations may jeopardize the DoubleTree by Hilton license. Our policies prevent the service of alcoholic beverages not purchased from or regulated by the Hotel. We reserve the right to decline Service of alcohol for the safety of our guests.
**TIER ONE** • 30 per bottle

**Napa Cellars Sauvignon Blanc**
Has vibrant aromas of gooseberry, pineapple and fresh pink grapefruit. The 100% stainless steel fermentation allows this wine to retain the fresh fruit flavors of pear, guava, passion fruit and citrus lime tones.

**Seven Daughter’s Moscato**
A sweet floral aroma of peach and honey, the wine is well-balanced with an extremely refined fruitiness.

**Seven Falls Merlot**
A classic Washington State wine, with dark fruit character, good structure, and a rich, silky mouthfeel.

**Joel Gott 815 Cabernet Sauvignon**
Aromas of plum, raspberry and cherry cola with hints of anise, cocoa, leather and dried herbs.

**Napa Cellars Zinfandel**
Hosts bright aromas of red currant, raspberry and complex notes of black tea and baking spices. The aromas lead to a rich mouthfeel with flavors of rhubarb pie, fresh cherries and juicy red fruit character.

**Graffigna Pinot Grigio**
Bright clear gold. Hints of jasmine and notes of white fruits like peach and apricot, with a refined finish.

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**TIER TWO** • 35 per bottle

**Chateau Ste Michelle Eroica Reisling**
Exhibits aromas and flavors of white peach, grapefruit and sweet lime with subtle mineral notes.

**Kim Crawford Sauvignon Blanc**
An exuberant wine brimming with flavors of pineapple and stonefruit with a hint of herbaceousness. The finish is fresh and zesty.

**Folie a Deux Chardonnay**
Seductive, complex aromas of honey, green apple, tropical fruits, vanilla and baking bread introduce juicy apple, pineapple and tropical fruit flavors with light butter notes from partial malolactic fermentation and crisp balancing acidity.

**Mark West Pinot Noir**
A sweet entry of brown sugar and molasses is followed by a bit of orange zest and coriander. The core reveals fleshy plum flavors, with a spicy note of cardamom from oak aging.

**Graffigna Malbec**
Complex dark berry aromas highlighted with delicate black pepper and toasted notes. Well-integrated tannins, round velvety body and a long, persistent finish.

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**TIER THREE** • 50 per bottle

**Newton Claret**
This dark red cherry colored wine offers aromas of ripe red and black fruits and cinnamon layered with dark fruit flavors of cherry, plum and raspberry supported by vanilla and mocha spice.

**Justin Cabernet Sauvignon**
Complex with bright fruit of blackcurrant, cherry, and boysenberry mixed with licorice and subtle cedar notes on a long finish along with some mineral and cherry candy notes supported by smooth rounded tannins.

**Grgich Chardonnay**
Aromas of orange blossom honey and toasted almonds with a hint of tropical fruit and crushed stone on the finish.

Wine Notes: ___________________________________
___________________________________________________________________________________________
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VIDEO
TV Only • 25
VCR Only • 35
DVD Player • 45
TV/VCR • 55
Overhead Projector • 55
LCD Video/Data Projector • 100

AUDIO
Microphones –
  Table, Floor, Podium (Wired) • 35
Audio Cassette • 50
CD Player • 40
Wireless Handheld Microphone • 85
Lavalier Microphone • 85
Audio Mixer • 75
Patch Fee • 75
AV Technician • 75 per hour
Wired Microphone, LCD, Screen Combo • 150

SCREENS
AV Stand • N/C
8X8 Tripod Screen • 40
5X5 Tripod Screen • 40
8X8 Electric Screen • 40
12X12 Electric Screen • 40

MEETING ACCESSORIES
Easel Stand • 10
White Board with Easel and Markers • 25
Flipchart with Pad and Markers • 25
Laser Pointer • 25
Wireless Mouse • 30
Speaker Phone • 30
Line Access Fee • 25 per line
Podium Tabletop • 25
Podium Stand • 25
*Extension Cord • 10
*Power Strip • 10
(*) n/c with rental of video or audio requiring power
Polycom • 120
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