



Catering Menu

All prices are subject to a taxable service charge of 22% and applicable state tax.
Prices and menu items are subject to change.

MEETING PACKAGES

Classic Meeting Package

25

Includes our Boulder Continental Breakfast, Mid-Morning Refresh and Our Famous DoubleTree Cookies Afternoon Break



Executive Package

28

Includes the Continental Divide or All American Breakfast, Mid-Morning Refresh and Our Famous DoubleTree Cookies Afternoon Break



Complete Package

Includes Screen and Projector, Continental Breakfast, Choice of Mid-Morning Break, Choice of Afternoon Break and Choice of:

Plated Lunch

54

Buffet Lunch

60



A LA CARTE SELECTIONS

Assorted Breakfast Breads	\$36 Per Dozen		
Assorted Danish, Muffins & Croissants	\$36 Per Dozen		
Granola Bars	\$20 Per Dozen		
Fruit Yogurt and Granola	\$3 Per Person		
Fresh Sliced Seasonal Fruits	\$5 Per Person		
Whole Fruit	\$3 Per Piece		
DoubleTree Cookies	\$30 Per Dozen		
Assorted Cookies or Fudge Brownies	\$30 Per Dozen		
Vegetable Crudité	\$4 Per Person		
Assorted Cheese Display	\$6 Per Person		
Mixed Nuts	\$4 Per Person		
Pretzels or Potato Chips	\$3 Per Person		
Snack Mix	\$4 Per Person		
Popcorn	\$3 Per Person		
Fresh Salsa & Tortilla Chips	\$4 Per Person		
Fresh Guacamole & Tortilla Chips	\$5 Per Person		
		Starbucks Coffee	\$60 Per Gallon
		Tazo Hot Tea & Iced Tea	\$60 Per Gallon
		Assorted Fresh Fruit Juices	\$40 Per Gallon
		Lemonade With Fresh Fruit Garnish	\$35 Per Gallon
		Izze Sparkling Juice Assorted Flavors	\$4 Per Bottle
		Soft Drinks	\$3 Per Can
		Assorted Fruit Juices	\$4 Per Bottle
		Bottled Water	\$3 Per Bottle
		Monster Energy Drinks, Assorted Flavors	\$4 Per Bottle

BREAKS

Mid-Morning Refresh

Premium Coffee, Tea and Fruit Juice

6

Heart Healthy

Build Your Own Parfait with Seasonal Fresh Fruit, Greek Yogurt, Berries, and Granola and complimented with a Crisp Vegetable Crudite with Assorted Dips, Assorted Mineral Waters and Assorted Hot Teas

12

Strawberry Break

Mini Strawberry Parfaits, Whole Strawberries with Whipped Cream and Mini Strawberry Tarts, with Strawberry Lemonade

15

Energizer

Mixed Nuts and Pretzels, Assortment of Energy Bars, Double Chocolate Rockslide Brownies, Starbucks Coffee Bottled Frappuccinos, Assorted Gatorades, Selection of Tazo Teas.
Add Assorted Monster Energy Drinks for an extra \$1 Per Person.

19

Our Famous DoubleTree Cookies

Freshly-baked famous Doubletree Cookies, Assorted Cookies, Premium Coffee and Teas, and Choice of Milk or Assorted Soft Drinks
(May substitute brownies for cookies)

7

Let's Go to the Movies

Assorted Candy Bars, Buttered, Caramel, and Cheese Popcorn with Seasonings and Assorted Soft Drinks

9

Chocolate Seduction

Chocolate-Dipped Oranges, Strawberries, Marshmallows, and Snack Mixture of Dried Fruit, Nuts and Coconut, Premium Coffee and Tea

11

Ice Cream Social

Assorted Ice Cream Flavors (3) served with Syrups, Nuts, Sprinkles, DoubleTree Cookie Crumbles and Assorted Soft Drinks

14

Fiesta Break

Southwestern Egg rolls, Sopapillas with Honey, Tortilla Chips with Fresh Salsa and Guacamole and Assorted Soft Drinks

14

Summer Sunshine

Lemon Bars and Raspberry Sammies, Lemonade and Sweet Tea, Fresh Pineapple Slices, Sectioned Oranges, Frozen Yogurt Tubes

14



PLATED BREAKFAST

All breakfasts are served with chilled Fruit Juices, Coffee Bean coffees and assorted Tea Leaf herbal teas.

All-American Breakfast

16

Plated Scrambled Eggs served with Bacon or Breakfast Sausage Links, Roasted Red Potatoes and Sliced Fresh Seasonal Fruit.

Breakfast Sandwich

16

Warm Buttered English Muffin filled with Fluffy Scrambled Eggs and choice of Canadian Bacon, Bacon or Breakfast Sausage; served with Roasted Red Potatoes and Sliced Fresh Seasonal Fruit.

Southwestern Breakfast Burrito

16

Fluffy Scrambled Eggs, Bacon, Salsa and Four-Cheese blend wrapped in a Warm Flour Tortilla and smothered with Pork Green Chile and Sour Cream. Served with Roasted Red Potatoes and Sliced Fresh Seasonal Fruit.

Eggs Benedict

18

Served on a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce, Roasted Red Potatoes and Sliced Fresh Seasonal Fruit.



BREAKFAST BUFFETS

All breakfasts are served with chilled Fruit Juices, Coffee Bean coffees and assorted Tea Leaf herbal teas.

Boulder Continental

14

Freshly Baked Croissants, Muffins, and Pastries, served with a selection of Preserves and whipped butter along with Seasonal Whole Fresh Fruit.

The Continental Divide

18

Freshly Baked Croissants, Muffins, and Pastries, assorted Cereals with Milk, Assorted Individual Yogurts, Assorted Bagels with Cream Cheese, and Seasonal Sliced Fresh Fruit.

Pancakes

19

Warm Pancakes served with Blueberry and Maple Syrup, Whipped Cream, Fresh Seasonal Berries; accompanied by Peppered Bacon and Breakfast Sausage.

Sunrise Spectacular

22

Sliced Fresh Seasonal Fruit, Fluffy Scrambled Eggs, Pancakes with Blueberry and Maple Syrup, Roasted Red Potatoes, Bacon and Breakfast Sausage; served with Freshly-Baked Breakfast Breads and Muffins with butter and assorted fruit preserves.

BREAKFAST BUFFETS (CONTINUED)

All breakfasts are served with chilled Fruit Juices, Coffee Bean coffees and assorted Tea Leaf herbal teas.

Breakfast Biscuits **18**

Buttermilk Biscuits with Scrambled Eggs, Cheddar Cheese, and White Sausage Gravy. Served with Breakfast Potatoes Seasonal Sliced Fresh Fruit

Breakfast Sandwich **19**

Warm Buttered English Muffins, Scrambled Eggs, Applewood Smoked Bacon, and Cheddar Cheese. Served with Breakfast Potatoes, and Seasonal Sliced Fresh Fruit

Southwestern Breakfast Burritos **19**

Fluffy Scrambled Eggs, Bacon, Salsa and Four-Cheese blend wrapped in Warm Flour Tortillas and smothered with Pork Green Chile and Sour Cream Served with Roasted Red Potatoes and Seasonal Sliced Fresh Fruit

PLATED MEALS

Served with Mixed Green or Caesar Salad, Seasonal Sliced Fresh Vegetables,
Warm Rolls with butter, Chef's Choice Dessert, Iced Tea and Coffee Bean Coffee

*Additional Dessert Options Available on Page 16

Chicken Selections

Piccata Lunch 24 Dinner 29

Pan Roasted Chicken Breast topped with Lemon-Caper Cream Sauce, served with Baby Green Beans and Mashed Potatoes

Au Jus Lunch 24 Dinner 29

Pan Roasted Chicken Breast, Asparagus, Truffled Mashed Potatoes and Roasted Chicken Jus

Chicken Ravioli Lunch 24 Dinner 29

Chicken Ravioli with Gorgonzola Cream and Asparagus Tips

Chicken Puttanesca Lunch 24 Dinner 29

Chicken Puttanesca with Olives, Capers, Garlic and Basil in a classic red sauce

Marsala Lunch 21 Dinner 27

Grilled Breast of Chicken sautéed with Marsala wine and Seared Mushrooms, Grilled Asparagus, Whipped Potatoes



Seafood Selections

Filet of Salmon Lunch 25 Dinner 30

Seared Salmon with Herbed Risotto, Baby Green Beans and White Wine Garlic Sauce

Fresh Colorado Trout Lunch 25 Dinner 30

Striped Bass, Roasted Fingerling Potatoes, Asparagus and Roasted Tomato Relish

Mediterranean Mahi Mahi Lunch 25 Dinner 30

Grilled Mahi Mahi with Chermoula, Cous Cous Salad with Tapenade and Sautéed Spinach

PLATED MEALS (CONTINUED)

Served with Mixed Green or Caesar Salad, Seasonal Sliced Fresh Vegetables,
Warm Rolls with butter, Chef's Choice Dessert, Iced Tea and Coffee Bean Coffee

*Additional Dessert Options Available on Page 16

Meat Selections *(Cooked "medium" unless otherwise requested)*

Garlic Rosemary Flat Iron Steak Lunch 28 Dinner 32

Truffle Red Potatoes, Grilled Asparagus and Fresh Herb Chimichurri

Beef Tenderloin Lunch 38 Dinner 47

Bordelaise Sauce, Broccoli and Roasted Fingerling Potatoes

Pork Tenderloin Lunch 24 Dinner 29

Pork Tenderloin with Honey Mustard Sauce, Broccoli and Parmesan Whipped Potatoes

Pasta Selections

Manicotti Lunch 22 Dinner 27

Manicotti with Ricotta, Spinach, Pine Nuts,
Sundried Tomatoes, Marinara and Grilled Squash

Eggplant Roulade Lunch 22 Dinner 27

Eggplant Roulade with Roasted Vegetables, Ricotta
and Basil Marinara

Vegetable Lasagna Lunch 22 Dinner 27

Vegetable Lasagna with Basil Marinara and
Garlic Rubbed Demi Baguette

Classic Ratatouille Lunch 18 Dinner 23

Eggplant, Red and Yellow Peppers, Yellow Squash and Green
Zucchini sautéed with Garlic and Basil then flash baked with a
Roasted Tomato Coulis

Wedge Salad Lunch 15 Dinner 20

Vine Ripe Tomato, Maytag Blue Cheese, Applewood Bacon with
House Blue Cheese Dressing

Oven Roasted Bell Pepper Lunch 18 Dinner 23

Stuffed with Israeli Cous Cous, Fresh Herbs, Tomato Sugo and
Roasted Garlic

Mushroom Ravioli Lunch 22 Dinner 27

Created with Sautéed Spinach and Sauce Romesco

SALADS AND SANDWICHES

Salads served with Dessert, Premium Coffee and Iced Tea
Dressing choices – Ranch, Bleu Cheese, Italian and Balsamic Vinaigrette

*Additional Dessert Options Available on Page 16

Cobb Salad	18
Crisp Mixed Greens topped with Grilled Chicken, Bleu Cheese Crumbles, Swiss Cheese, Avocado, Bacon, Hard-boiled Egg and Tomato	
Fiesta Taco Salad	19
Tossed Garden Greens topped with Guacamole, Sour Cream, Cheddar Cheese and Tomatoes; served in a Crisp Tortilla Shell with choice of Grilled Chicken or Seasoned Ground Beef	
Steak House Salad	22
Thinly-sliced Sirloin served over Mixed Greens, Tomato, Onion, Bleu Cheese Crumbles and Hard-boiled Egg	
Grilled Chicken Caesar	17
Grilled Chicken tossed with Romaine Lettuce, Caesar Dressing and House-made Croutons	
Mambo Salad	22
Tossed Garden Greens topped with Salmon, Mushroom, Kalamata Olives, Bacon, Bleu Cheese Crumbles, Onion, Cucumber, Tomato, House-made Croutons and Roasted Pecans	
Boxed Sandwich Lunch	18
Served with Potato Chips, Pasta Salad, Whole Fruit and a Doubletree cookie Includes Bottled Water	
<ul style="list-style-type: none">• Roasted Turkey Breast and Swiss Cheese on French Roll topped with Lettuce and Tomato• Sliced Roast Beef and Cheddar on French Roll topped with Lettuce and Tomato and served with Horse-radish Sauce• Club Submarine with Roasted Turkey Breast, Ham, Swiss Cheese and Bacon on French Roll topped with Lettuce and Tomato• Italian Wrap with Salami, Ham, Turkey and Provolone with Pesto, Lettuce and Tomato• Chicken Caesar Salad Wrap• Vegetarian Wrap with Mixed Greens, Tomato, Cucumber, Avocado and Hummus	

BUFFET MEALS

Includes Warm Rolls with Butter, Iced Tea and Coffee Bean Coffee

*Additional Dessert Options Available on Page 16

Street Taco Stand

Southwest Salad with Crisp Romaine, Roasted Corn, Green Chili, Tortilla Strips, Cilantro and Jalapeno Ranch Dressing

Choose Any Two (2): Seasoned Chicken, Pork Carnitas, Ground Beef or Fresh Grilled Mahi Mahi, served with Soft Corn & Flour Tortillas, Diced Onions, Shredded Cheese, Sour Cream, Tomato Cilantro, Trio of Salsas, Ranchero Style Pinto Beans, Spanish Rice and Churros

Lunch **29** Dinner **37**

South of the Border

Mixed Green Garden Salad

Chicken or Beef, and Cheese Enchiladas with Traditional Red Enchilada Sauce or Vegetarian Green Chili, Black Beans, Spanish Rice, Homemade Guacamole, Sour Cream, Fresh Salsa, Flour Tortillas, Four-Cheese Blend, Lettuce, Tomatoes and Sopapillas with Honey

Lunch **29** Dinner **37**

The Dynasty

Asian Salad with cucumbers, shaved almonds and carrots served with lemon ginger dressing

Egg Rolls, Beef & Broccoli Stir Fry, Chicken Lo Mein with Vegetables, White & Fried Rice, Fortune Cookies and Chocolate Fudge Cake

Lunch **28** Dinner **36**

Backyard Barbeque

Crisp Caesar Salad

Carolina Style Cole Slaw, Corn on the Cob with Chili Lime Butter, House Macaroni & Cheese with Smoked Cheddar and Ham, Jalapeno Cornbread Muffins with Honey Butter, Signature Grilled Marinated Chicken, Smoked Ribs with House Barbeque Sauce, Peach Cobbler and Fresh Sliced Fruits

Lunch **31** Dinner **36**

Dolce Vita

Caesar Salad with House Dressing and Croutons
Freshly Grated Parmesan, Caprese Salad with Ripe Tomatoes, Basil, Fresh Mozzarella, and Extra Virgin Olive Oil. Chicken Piccata or Chicken Parmesan, Manicotti with Ricotta, Spinach, Sun-Dried Tomatoes, Pine Nuts, Marinara Sauce, Garlic Bread and Tiramisu

Lunch **35** Dinner **39**

The Godfather

Caesar Salad with House Dressing and Croutons
Beef Lasagna, Chicken Parmesan or Eggplant Parmesan, Penne Pasta or Creamy Fettucine Alfredo, Roasted Vegetable Medley and Assorted Cheesecakes

Lunch **35** Dinner **39**

BUFFET MEALS (CONTINUED)

Buffets require a minimum guarantee of 35 people. Buffets for fewer than 35 people are subject to an additional \$50 fee.

Deli Market Express

29

Farm Salad with Mixed Greens, Crisp Vegetables, and assorted Dressings, French Potato Salad, Fines Herbs, Pasta Salad, Display of: Turkey, Ham, Roast Beef, Assorted Chips, Relish Tray with Crisp Lettuce, Ripe Tomatoes, Red Onion Slices, Dill Pickle Spears, Assorted Cheeses. Assorted Rolls and Breads.

Brownies for Dessert!

(Add or Substitute Tuna for an additional \$3 Per Person)

Family Style Working Lunch

28

Pasta Salad, Assorted Chips, Selection of Pinwheels including Ham, Turkey, and Vegetarian, Caprese Salad, Lemon Bars, Brownies, and Mini-DoubleTree Cookies

Enhancements

Available for all Lunch Buffet Meals

Mocktail Bar \$4 Per Person

Turn your Lunch Buffet into a memorable experience with a selection of Mocktails! Virgin Margaritas, Mixed Fruit Agua Fresca, Georgia Peach Tea, Coco Colada

Beat The Heat Lemonade Stand \$4 Per Person

Classic, Pink, Thyme & Lime, Hibiscus & Mint, Sparkling Raspberry

Soup Station \$5 Per Person (Choice of Two)

Broccoli Cheese, Minestrone, Potato Leek, Tomato, Italian Wedding, Toscana

DINNER BUFFETS

All buffets include Warm Rolls with Butter and Coffee Bean Coffee and Iced Tea

Mountain Buffet

Two Salads
Two Entrees
Two Accompaniments
Dessert Display

40 Per Person

Summit Buffet

Three Salads
Two Entrees
One Carved Item
Three Accompaniments
Dessert Display

44 Per Person



Salads

Mixed Green Salad with Tomato, Cucumber, Onion and House-made Croutons

Spinach Salad with Mushrooms, Onions and Bacon

Caesar Salad with Housemade Croutons and Freshly Grated Parmesan

Caprese Salad of Fresh Buffalo Mozzarella, Tomato and Basil with Balsamic drizzle

Spring Mix Salad with Toasted Almonds, Crumbled Bleu Cheese and Dried Cranberries

Entrees

Chicken Piccata topped with Lemon-Caper Cream Sauce

Chicken Marsala sautéed with Marsala wine

Sliced London Broil

Petite Sirloin in Mushroom Demi-Glace

Beef Burgandy with Roadsted Mirepoix, Pearl Onions and Burgandy Reduction

Southern Braised Pulled Pork in a Sweet and Savory Braise Reduction

Tri-Colored Cheese Tortellini with Marinara Sauce

Salmon and Salsa Verde with Shaved Radish

Stuffed Portabello with Feta, Garlic and Zest

DINNER BUFFETS (CONTINUED)

All buffets include Warm Rolls with Butter and Coffee Bean Coffee and Iced Tea

Carved Items

All selections require a \$75 attendant fee

Served with appropriate condiments and dollar rolls

- Roasted Top Round of Beef
- Honey-Glazed Ham
- Roasted Pork Loin
- Oven-Roasted Turkey Breast

Add: Beef Tenderloin for an additional **6** per person

Add: Slow Roasted Prime Rib for an additional **5** per person

Add: New York Strip, English cut for an additional **2** per person



Accompaniments

Parmesan Whipped Potatoes

Maple Roasted Sweet Potatoes

Roasted Baby Red Potatoes

Rice Pilaf

Fresh Seasonal Vegetables

Sautéed Green Beans

Grilled Asparagus

Garlic Roasted Broccolini

Roasted Brussel Sprouts

Roasted Seasonal Squash

Herb-Pecan Stuffing

SPECIALTY ITEMS

Wing Platter

Traditional Buffalo, Sweet Thai Chili, and Carolina BBQ

8

Slider Station

100% Ground Angus Beef, Pickle, Lettuce, Cheese, with Ketchup and Mustard on the side

10

Peel & Eat Shrimp

Santa Barbara Spot Prawns with Tang Cocktail Sauce

12

Baked Brie

Baked French Brie wrapped in Pastry with Raspberry Preserves Candied Walnuts, Accompanied by French Baguettes and Assorted Crackers

55

Serves 30

Carving Board

All selections require a \$75 attendant fee
Served with appropriate condiments and dollar rolls

Oven-Roasted Breast of Turkey

12

Per Person

Honey Glazed Ham

13

Per Person

Roasted Pork Loin

13

Per Person

Roasted Top Round of Beef

14

Per Person



SPECIALTY ITEMS (CONTINUED)

Dessert Display

Viennese Table

An elegantly decorated table laden with an assortment of Cakes, Pies, Cookies, Brownies, Petit Fours, Seasonal Sliced Fresh Fruits and Berries

12

3 to add on to buffet meal

Plated Desserts

Cakes

Chocolate, Chocolate Fudge, Vanilla, Carrot Cake, Tiramisu, Caramel Fudge Pecan, Bundt Cake, Molten Cake, Red Velvet, Tuxedo or Pound Cake

Price included in plated menu

Hors D'Oeuvres

All selections require a minimum of 100 pieces per item

Passed hors d'oeuvres require a **\$75** server fee per **100** guests, per hour

Selection 1

- Pork Potstickers with Soy Sauce
- Vegetarian Potstickers
- Assorted Sliced Wrap Pinwheels
- Jumbo Wings
- Southwestern Eggrolls
- Vegetable Spring Rolls

195 per 100 pieces

Selection 2

- Spanakopita
- Beef Empanadas
- Crab-filled Mushrooms
- Pesto and Tomato Crostini
- Avocado and Shrimp Crostini
- Crab and Cheese Rangoons

250 per 100 pieces

Selection 3

- Seared Ahi Tuna on Wonton Crisp
- Bacon-Wrapped Scallops
- Garlic Herb Shrimp
- Phyllo with Brie, Raspberry and Almond
- Jumbo Shrimp Cocktail
- Skewered Marinated Steak

325 per 100 pieces

BEVERAGE SERVICE

HOSTED BAR

Client pays for drinks on a per drink basis.

Domestic Beer	5
<i>Coors, Coors Light, Bud Light, O'Doul's</i>	
Imported Beer	6
<i>Corona, Heineken</i>	
Craft Beer	6
<i>Fat Tire, Denver Pale Ale, Blue Moon, 90 Schilling</i>	
House Wine	6
Cordials	8
<i>Kahlua, Baileys</i>	

CASH BAR

Client pays for drinks on a per drink basis.

Domestic Beer	5
<i>Coors, Coors Light, Bud Light, O'Doul's</i>	
Imported Beer	6
<i>Corona, Heineken</i>	
Craft Beer	6
<i>Fat Tire, Denver Pale Ale, Blue Moon, 90 Schilling</i>	
House Wine	6
Cordials	8
<i>Kahlua, Baileys</i>	

BRANDS

Vodka
Gin
Rum
Tequila
Scotch
Bourbon
Blended Whiskey

The Gold Bar **8**

Smirnoff
Beefeaters
Cruzan
Souza Gold
J&B
Jim Beam
Canadian Club

The Platinum Bar **10**

Absolute
Tanqueray
Bacardi
Patron Silver
Dewer's
Jack Daniels
Crown Royal

*There is a \$25 per hour, per bartender fee and a three hour bar minimum.
One bartender per 100 guests is required.

BEVERAGE SERVICE

Kegs

Domestic Keg **325**

(Coors Original, Coors Light, Budweiser, Bud Light)

Imported & Handcrafted Keg **425**

(Sam Adams, Fat Tire, Sunshine Wheat, Blue Moon)



Wine List

per bottle

Canyon Road: 22

(White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon)

Mezzacorona Pinot Grigio 24

Concannon Chardonnay 24

Ironstone Merlot 26

Hob Nob Pinot Noir 28

Wyndham Shiraz 28

337 Cabernet Sauvignon 28



*There is a \$25 per hour, per bartender fee and a three hour bar minimum.
One bartender per 100 guests is required.

AUDIO VISUAL

Data Assist Package	250
Includes: Color LCD Projector, Screen, VGA Extension, Power Strip, Extension Cord, Set-up Assistance, and House Sound	
LCD Support Package	
8' Screen	55
10' Screen	75
Power Strip, Extension Cord, Set-up Assistance	
Add: House Sound	75
Audio Components	
Patch into House Sound (Includes Mixer)	100
CD Player	45
Microphones	
Wired Microphone	40
Wireless Microphone	110
Wireless Lavalier Microphone	115
Pipe and Drape	
Pipe and Drape	150
Uplighting	25 per light
Labor	

There is a 22% Service Charge on all equipment rentals. Additional labor charges may be incurred for extensive set-ups.
Technical Assistance is available for the duration of the meeting for 45 per day.

AUDIO VISUAL (CONTINUED)

Event Staging & Dance Floor

Dance Floor: 3'x3' Pieces (Up to 24'x24')	100
Stage: 6' x 8' Pieces, 24" tall with black skirting	50

Clerical Support

Photo Copies	.15 per copy
Color Copies	1 per copy

Miscellaneous

Podium	30
Flipchart with Markers	50
White Board with Markers	40
Laser Pointer	30
Conference Phone (Long distance charges may apply)	150
Extension Cord	10
VGC or XLR Cord	10
Power Strip	10
Easel	15
DVD Player	85
Overhead Projector	65
LCD Projector	200