



DOUBLETREE  
BY HILTON™  
ARLINGTON DFW SOUTH

# Catering Menus



1507 N. Watson Road  
Arlington, TX 76006



## A la Carte

### Beverage Service

Sodas, Bottled Water, and Bottled Tea	\$3.00 each
Assorted Bottled Juices	\$3.50 each
Assorted Juices (Orange, Apple, Cranberry, Pineapple)	\$20.00 per carafe
Red Bull / Monster	\$5.00 per can
Lemonade, Fruit Punch or Iced Tea	\$32.00 per gallon
Regular & Decaffeinated Coffee and Hot Tea	\$40.00 per gallon

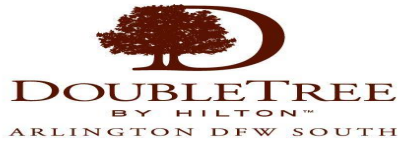
### Breakfast Additions

Breakfast Burrito	\$34.00 per dozen
Scrambled Eggs, Bacon or Sausage and Cheddar with Fresh Salsa	or \$3.50 each
Sausage Biscuits	\$33.00 per dozen
Individual Fruit Yogurts	\$3.50 each
Granola or Energy Bars	\$30.00 per dozen
Sliced Fresh Seasonal Fruit	\$4.00 per person
Whole Fresh Fruit in Season	\$32.00 per dozen
Fresh Berry and Yogurt Parfait	\$4.00 each
Assorted Cereals with Milk	\$3.00 each
Assorted Mini Quiche (per 50 pieces)	\$125.00

### Bakeshop and Snacks

Freshly Baked Doubletree Chocolate Chip Cookies	\$32.00 per dozen
Freshly Baked Assorted Cookies	\$32.00 per dozen
Sugar, Peanut Butter and Macadamia Nut	
Lemon Bars	\$32.00 per dozen
Fudge Brownies	\$32.00 per dozen
Fresh Baked Muffins	\$36.00 per dozen
Texas Size Cinnamon Rolls	\$36.00 per dozen
Assorted Bagels with Cream Cheese	\$32.00 per dozen
Freshly Baked Quick breads	\$29.00 per dozen
Blueberry, Banana Walnut and Cranberry	
Fresh Baked Fruit Filled Danish	\$36.00 per dozen
Dry Snacks	\$3.95 per person
Individual Bags of Peanuts, Snack Mix and Potato Chips	
Candy Bars	\$29.00 per dozen
Hot Giant Soft Pretzels with Mustard or Ketchup	\$30.00 per dozen
Homemade Salsa with Tortilla Chips	\$45.00 per gallon
Chili Con Queso with Tortilla Chips	\$50.00 per gallon

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**MEETING PLANNER PACKAGES**  
**Doubletree Texas Classic \$65.00 per person**  
(Minimum of 20 guests)

**Breakfast Buffet**

Seasonal Fresh Fruits and Berries  
Assorted Cold Cereals with Skim and Whole Milk  
Hot Oatmeal with Dried Fruit, Brown Sugar and Chopped Pecans  
Scrambled Eggs, Roasted Rosemary New Potatoes  
Crisp Bacon and Sausage Links  
Freshly Baked Croissants, Cinnamon Rolls and Danish  
Toaster Station with Bagels, English Muffins, and Whole Grain Breads  
Decanters of Assorted Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Assortment of Hot Teas

Mid-Morning Coffee Refresh

**Lunch Buffet**

Mixed Field Greens with Sliced Tomatoes,  
Fresh Cucumber & Julienne Carrots  
Served with Italian & Ranch Dressings  
Marinated London Broil with Florentine Sauce  
Grilled Chicken Breast lightly dipped in Egg Batter, Sautéed in Olive Oil topped with Shallots,  
Capers and Herb Lemon *Butter*  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables  
Warm Rolls & Butter  
New York Style Cheesecake  
Water and Freshly Brewed Iced Tea  
Freshly Brewed Regular & Decaffeinated Coffee

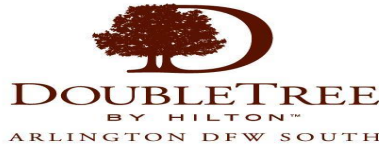
**After School Break**

Fresh Baked Doubletree Chocolate Chip Cookies & Double Fudge Brownies  
Individual Assorted Bags of Chips  
Freshly Brewed Regular & Decaffeinated Coffee  
Freshly Brewed Iced Tea  
Assorted Soft Drinks & Bottled Water

**Projection Accessory Package**

Includes Projector Cart, 6'x8' Tripod Screen, Appropriate Cables and Power  
Flipchart or Dry Erase Whiteboard with Markers on Easel  
Complimentary Meeting Room (appropriate space assigned based on group size and requirements)

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**MEETING PLANNER PACKAGES**  
**Doubletree Texas Fiesta \$55.00 per person**  
(Minimum of 20 guests)

**Breakfast Buffet**

Assortment of Freshly Baked Muffins and Croissants  
Assorted Brand Cereals with Whole, 2% & Skim Milk  
Assorted Breads and Pastries with Cream Cheese, Butter & Preserves  
Low-Fat Flavored Yogurt with Granola  
Basket of Assorted Whole Fresh Fruit  
Decanters of Assorted Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Assortment of Hot Teas

Mid-Morning Coffee Refresh

**The Fajita Grill Buffet**

Fiesta Salad with Cilantro Ranch Dressing  
Tortilla Chips with Homemade Salsa  
Charbroiled & Marinated Sliced Chicken Breast  
Marinated & Sliced Beef  
Served with Mexican Rice with Frijoles Rancheros Beans  
Warm Flour Tortillas, Bell Peppers & Onions  
Cheddar & Jack Cheese  
Sour Cream, Guacamole, Pico de Gallo, Jalapenos  
Sopapillas  
Water and Freshly Brewed Iced Tea  
Freshly Brewed Regular & Decaffeinated Coffee

**Fiesta Break**

Tortilla Chips with Queso and Salsa  
Sopapillas with Honey  
Freshly Brewed Iced Tea  
Lemonade & Bottled Water

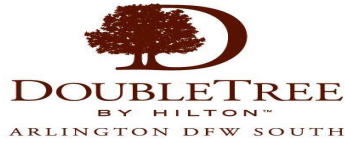
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## **Doubletree Morning Rush \$47.00 per person**

(Minimum of 20 guests)

### **Breakfast Buffet**

Assortment of Freshly Baked Muffins and Croissants  
Bagels with Cream Cheese, Butter & Preserves  
Basket of Assorted Whole Fresh Fruit  
Decanters of Assorted Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Assortment of Hot Teas

Mid-Morning Coffee Refresh

### **Doubletree Deli Delight Lunch Buffet**

Soup of the Day or Garden Salad with Ranch & Italian Dressings  
Assorted Meats & Cheese to Include: Shaved Roast Beef, Smoked Turkey,  
Black Forest Ham and Chicken Salad  
With Cheddar, Jack & Swiss Cheese  
Lettuce, Sliced Tomatoes, Onions & Pickles  
Assorted Deli Breads & Condiments  
Potato Chips  
Assorted Freshly Baked Cookies  
Water and Freshly Brewed Iced Tea  
Freshly Brewed Regular & Decaffeinated Coffee

### **Game Day Break**

Freshly Popped Popcorn and Mini Hot Dogs  
Hot Giant Soft Pretzels with Mustard & Ketchup  
Freshly Brewed Regular & Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Soft Drinks & Bottled Water

### **Projection Accessory Package**

Includes Projector Cart, 6'x8' Tripod Screen, Appropriate Cables and Power

Flipchart or Dry Erase Whiteboard with Markers on Easel

Complimentary Meeting Room (appropriate space assigned based on group size and requirements)

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## Let's Take A Break

### After School Break

Fresh Baked Doubletree Chocolate Chip Cookies & Double Fudge Brownies  
Individual Assorted Bags of Chips  
Freshly Brewed Regular & Decaffeinated Coffee  
Freshly Brewed Iced Tea  
Assorted Soft Drinks & Bottled Water  
**\$13.00 per person**

### Game Day Break

Freshly Popped Popcorn and Mini Hot Dogs  
Warm Soft Pretzels with Mustard  
Freshly Brewed Regular & Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Soft Drinks & Bottled Water  
**\$15.00 per person**

### Fiesta Break

Tortilla Chips, Chile con Queso, Salsa  
Spiced Ground Beef, Jalapenos, Guacamole and Sour Cream  
Mini Chicken Quesadillas  
Beef Empanadas  
Non-Alcoholic Margarita Punch  
Sodas, Assorted Flavored Fruit or Vegetable Infused Waters and Teas  
**\$17.00 per person**

### Energy Boost

Energy Bars and Granola Bars  
Whole Fruit, Dried Fruit and Mixed Nuts  
Sodas, Assorted Flavored Fruit or Vegetable Infused Waters and Teas  
**\$16.50 per person**

### Hilton Healthy Choice

Seasonal Fresh Fruit Skewers  
Yogurt Dipping Sauce  
Granola Bars  
Assorted Flavored Fruit or Vegetable Infused Waters  
**\$14.00 per person**

### All Day Beverage Break

Regular and Decaf Coffee, Hot Teas, Bottled Water and Assorted Sodas  
**\$18.00 per person**

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## Plated Breakfast Entrees

*All breakfast selections served with Iced Water, Decanters of Assorted Juices, RoyalBean and Regular and Decaffeinated Coffee and Hot Teas.*

### **Eggs Benedict**

Poached Egg on a Toasted English Muffins  
Smoked Ham and Hollandaise Sauce  
Pan Fried Potatoes  
**\$16.50 per person**

### **Breakfast Burrito**

Flour Tortilla with Freshly Scrambled Eggs, Cheddar Cheese,  
Onions and Pan Fried Potatoes and House-made Salsa  
Crisp Bacon Strips  
**\$14.00 per person**

### **The Great American**

Scrambled Eggs with Pan Fried Potatoes, Crisp Bacon or Sausage Links  
Fresh Baked Biscuits with Whipped Butter and Preserves  
**\$15.00 per person**

### **French-Toast or Pancakes**

2 Thick Cut French Toast or 2 Fluffy Buttermilk Pancakes  
Warm Maple Syrup  
Smoked Bacon or Breakfast Sausage  
**\$16.50 per person**

### **Breakfast in-a Box**

Chef's Choice of Breakfast Sandwich  
Seasonal Whole Fruit  
Fruit Yogurt  
Bottled Water  
**\$18.00 per person**

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## **Breakfast Buffets**

*(Groups of less than 20 will be subject to a \$50.00 small group fee.)*

### **Doubletree Continental Breakfast Buffet**

Fresh Baked Muffins, Croissants, and Danish  
Fresh Sliced Seasonal Fruit Display  
Bagels with Cream Cheese and Preserves  
Coffee, Decaffeinated Coffee, Hot Tea and Hot Chocolate  
Flavored Syrups and Condiments  
Orange, Apple and Cranberry Juice  
**\$18.00 per person**

### **Early Riser Breakfast Buffet**

Seasonal Fresh Fruits and Berries  
Assorted Cold Cereals with Skim and Whole Milk  
Hot Oatmeal with Dried Fruit, Brown Sugar and Chopped Pecans  
Scrambled Eggs, Roasted Rosemary New Potatoes  
Crisp Bacon and Sausage Links  
Freshly Baked Croissants, Cinnamon Rolls and Danish  
Toaster Station with Bagels, English Muffins, and Whole Grain Breads  
Regular Coffee, Decaffeinated Coffee and Hot Tea  
Orange, Cranberry and Apple Juice  
**\$24.00 per person**

### **Southern Breakfast Buffet**

Seasonal Fresh Fruits and Berries  
Scrambled Eggs with Chorizo and Cheddar Cheese  
Crisp Bacon and Sausage Links  
Stone Ground Grits  
Freshly Baked Biscuits and Country Peppered Gravy  
Coffee, Decaffeinated Coffee and Hot Tea  
Orange, Cranberry and Apple Juice  
**\$20.00 per person**

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## **Breakfast Buffets Cont'd**

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### **The Simple Continental Breakfast Buffet**

Freshly Baked Assorted Muffins  
Bagels with Cream Cheese, Butter & Preserves  
Sliced Seasonal Fruit  
**\$16.00 per person**

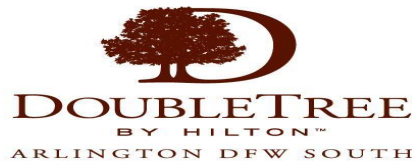
### **Doubletree Executive Breakfast Buffet**

Freshly Baked Assorted Muffins  
Assorted Brand Cereals with Whole, 2% & Skim Milk  
Bagels with Cream Cheese, Butter & Preserves  
Assorted Fruit Yogurts  
Farm Fresh Scrambled Eggs with Smoked Bacon  
Breakfast Sausage Links & Breakfast Potatoes  
**\$20.00 per person**

### **Viva LaFrance Breakfast Buffet**

Freshly Baked Assorted Muffins & Croissants  
French-toast with Warm Maple Syrup  
Farm Fresh Scrambled Eggs with Smoked Bacon  
Breakfast Sausage Links & Breakfast Potatoes  
**\$23.00 per person**

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## BREAKFAST ENHANCEMENTS

### Omelet Station

Omelet prepared to order with choice of Country Ham,  
Breakfast Sausage & Chopped Bacon  
Pepper Jack & Cheddar Cheese  
Mushrooms, Diced Onions, Diced Peppers, Baby Spinach & Salsa  
*\* Minimum of 20 guests & requires station attendant*  
**\$8.00 per person**

### Waffle Station

Belgian Waffles  
Choice Toppings to Include: Strawberry & Blueberry Sauce  
Freshly Whipped Cream  
Warm Maple Syrup & Butter  
*\* Minimum of 20 guests & requires station attendant*  
**\$7.00 per person**

**Chef Attendant Fee - \$75.00 per attendant**

## A la Carte Enhancements

Egg, Ham & Cheese Croissant Sandwich	<b>\$40.00 per dozen / \$3.50 each</b>
Sausage & Egg Biscuit	<b>\$36.00 per dozen / \$3.00 each</b>
Yogurt Smoothies	<b>\$30.00 per dozen / \$2.75 each</b>
Bagels with Cream Cheese	<b>\$28.00 per dozen / \$2.50 each</b>

Scottish smoked Salmon served with sliced Bagels, Tomato, Onion and Capers  
**\$12.00 per person**

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## Luncheon Salads

### Cobb Salad

Diced Grilled Chicken, Crumbled Bacon, and Crumbled Blue Cheese over Tossed Greens with Red Onions, Diced Tomatoes, Cheddar Cheese, and Fresh Avocado  
Served with Balsamic Vinaigrette Dressing  
**\$18.00 per person**

### Grilled Salmon Salad

Grilled Atlantic Salmon, served atop a bed of Mixed Baby Greens, with Red Onion, Julienne Carrots, Sliced Cucumber, Hard-boiled Egg, Cherry Tomatoes  
Served with Whole Grain Dijon-Balsamic Vinaigrette  
**\$20.00 per person**

### Grilled Chicken Caesar Salad

Grilled Chicken Breast with Fresh Romaine Lettuce  
Homemade Croutons and Shaved Parmesan Cheese  
**\$17.00 per person**

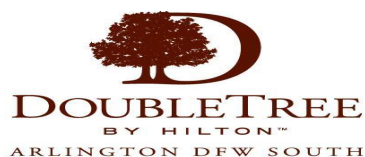
### Grilled Flat Iron Steak and Bleu Salad

Grilled Flat Iron Steak and Crumbled Bleu Cheese  
Iceberg Wedge Lettuce, Applewood Smoked Bacon, Diced Tomatoes  
**\$20.00 per person**

### Southwest Chicken Salad

Grilled Southwest Seasoned Chicken Breast  
Mixed Seasonal Greens, Roasted Corn  
Black Beans, Crispy Tortilla Strips, Cherry Tomatoes  
Chipotle Ranch  
**\$18.00 per person**

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## **Sandwiches**

*All sandwiches are accompanied by Kettle Fried Chips, French Fries or Fruit Cup and Beverage*

### **Grilled Chicken Caesar Wrap**

Grilled Chicken with Fresh Romaine, Homemade Croutons and Parmesan Cheese wrapped in a Tortilla  
**\$15.00 per person**

### **Smoked Club**

Shaved Ham, Mesquite Smoked Turkey, Bacon and Jack Cheese on Sourdough Bun  
**\$15.00 per person**

### **Mediterranean Chicken Sandwich**

Herb Marinated Breast of Chicken with Fresh Spinach Boursin Cheese, Roma Tomato, Olive Tapenade, and Sun-Dried Tomato Aioli Served on Toasted Ciabatta  
**\$18.00 per person**

### **Creole Gulf Shrimp Wrap**

Texas Gulf Shrimp sautéed in Spicy Creole Seasoning with Fresh Tomato, Onion, Roasted Poblano Peppers, Red Beans, Lettuce, and Swiss Cheese Served in a Tortilla  
**\$20.00 per person**

### **Boxed Lunches**

Boxed Lunches include Potato Chips, Whole Fruit, and Chocolate Chip Cookie Bottled Water

#### **Choose two from the following:**

Mesquite Smoked Turkey with Swiss on Sourdough *Hoagie*  
*Smoked Ham with Cheddar on Whole Wheat Hoagie*  
Roast Beef with Provolone on Kaiser Bun  
Chicken or Tuna Salad on Sourdough Hoagie  
Grilled Vegetable Wrap  
**\$18.00 per person**

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## Lunch Salad and Dessert Choices

*Choice of 1 Salad and 1 Dessert*

### Salads

Salad of Mixed Baby Greens, Julienne Carrot, Red Onion, and Cherry Tomato with Smoked Tomato Vinaigrette

Texas Caesar Salad  
Romaine Lettuce with Freshly Grated Parmesan, Garlic Croutons and Chipotle Caesar Dressing

Chop House Wedge Salad  
Crisp Iceberg Lettuce, Grape Tomato, Red Onion, Crisp Bacon, Blue Cheese Crumbles  
Creamy Blue Cheese Ranch

### Desserts

Key Lime Pie

Strawberry Shortcake with Fresh Berries and Cream

New Style Cheesecake with Strawberry Glaze

Crème Brulee with Fresh Berries in Season

Fresh Berry Tart with Sweet Cream Cheese Mousse

White and Dark Chocolate Mousse Cake

Lemon Cake

Chocolate Cake

Carrot Cake

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## **Plated Lunch Entrees**

**Entrées Served with Salad, Dessert, Warm Dinner Rolls, Iced Tea, Water with Coffee  
(Available upon request)**

### **Petit Filet of Beef**

Grilled Petit Tenderloin Filet topped with Wild Mushroom Ragout  
Blue Cheese Mashed Potatoes  
Garden Green Beans with Julienne Carrots  
**\$28.00 per person**

### **Parmesan Crusted Chicken**

Chive-Caper Cream  
Cheddar Cheese Mashed Potatoes  
Steamed Broccoli  
**\$22.00 per person**

### **Atlantic Salmon**

Grilled Salmon with Cilantro Pesto  
Spinach Risotto  
Fingerling Potatoes  
**\$25.00 per person**

### **Bourbon Glazed Medallions of Pork**

Caramelized Onions and Wild Mushrooms  
Sweet Corn Polenta  
Garlic Mashed Potatoes  
**\$25.00 per person**

### **Grilled Flat Iron Steak**

Roasted Shallot Ragu  
Rosemary Roasted Potatoes  
Steamed Mix Seasonal Vegetables  
**\$27.00 per person**

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## Plated Lunch Entrees Cont'd

### **Blackened Tilapia**

Chile Buerre Blanc  
Dirty Rice  
Steamed Mix Seasonal Vegetables  
**\$23.00 per person**

### **Chicken Marsala**

Marsala Wine Sauce  
Rosemary Roasted Potatoes  
Green Beans with Carrots Wedges  
**\$20.00 per person**

### **Pecan Crusted Red Snapper**

Maple Bourbon Butter  
Fingerling Potatoes  
Asparagus  
**\$28.00 per person**

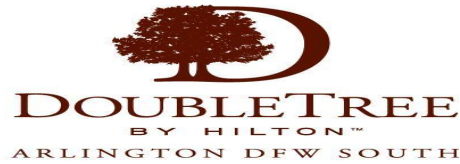
### **Texas BBQ Brisket**

Topped with Spicy Barbecue Sauce  
Garlic Mashed Potatoes  
Sweet Kernel Corn  
**\$24.00 per person**

### **Chicken Alfredo**

Seasoned Grilled Chicken Breast  
Penne Pasta with Creamy Alfredo Sauce  
Steamed Mix Seasonal Vegetables  
**\$20.00 per person**

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## Lunch Buffets

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### South of the Border

Mixed Garden Greens with Chipotle Ranch Dressing  
Simmering Tortilla Soup  
Corn Tortilla Chips and Salsa  
Grilled Beef and Chicken Fajitas  
Served with Guacamole, Sour Cream,  
Pico de Gallo, Cheddar Cheese and  
Warm Flour Tortillas  
Authentic Refried Beans and Spanish Rice  
Cinnamon - Sugar Dusted Churros with Dulce de Leche Sauce  
Coffee Bean and Tea&Decaffeinated Coffee and Freshly Brewed Iced Tea  
**\$26.00 per person**

### Doubletree Deli Delight

Creamy Tomato-Basil Soup  
Red Bliss Potato Salad  
Shaved Deli Meats and Cheeses to include: Maple Cured Ham,  
Smoked Turkey Breast, Roast Beef, Salami,  
Swiss, American, Pepper Jack and Cheddar Cheeses  
Chipotle and Mayonnaise and Roasted Garlic Aioli  
Mustard,  
Lettuce, Tomatoes, Onions and Pickle Spears  
House Made Potato Chips  
Fresh White, Wheat, Marbled Rye Breads and Kaiser Rolls  
Fresh Baked Cookies and Walnut Fudge Brownies  
Coffee Bean and Tea& Decaffeinated Coffee and Freshly Brewed Iced Tea  
**\$24.95 per person**

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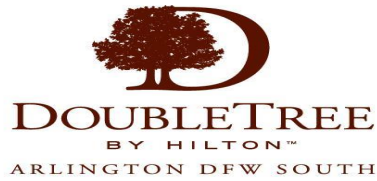
### Tour of Italy

Antipasto Salad with Cured Meats, Cheeses, Vegetables, Peppers and Olives in a Tangy Vinaigrette Dressing  
Caesar Style Salad with Croutons  
Grilled Breast of Chicken with Fresh Basil Pesto, Wilted Spinach and Roma Tomato  
Four Cheese Ravioli with Sundried Tomato Cream, Peas and Crispy Prosciutto  
Medley of Squash with Roasted Garlic Braised in White Wine  
Garlic Herb Focaccia  
Tiramisu and Cannoli  
Coffee, Decaffeinated Coffee and Iced Tea  
**\$26.00 per person**

### Texas Hill Country

Garden Greens with all the Fixins' and Buttermilk Ranch and Italian Dressings  
Old Fashioned Mustard Potato Salad  
Creamy Cole Slaw  
Smoked Brisket of Beef  
Bone- In BBQ Chicken with Spicy Barbeque Sauce  
Smoked Sausage with Grilled Peppers and Onions  
Home-style Baked Macaroni and Cheese  
Garlic and Bacon Green Beans  
Home-style Biscuits with Sweet Butter and Honey  
Apple Pie and Peach Cobbler with Cinnamon Whipped Cream  
Coffee, Decaffeinated Coffee and Iced Tea  
**\$30.00 per person**

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## Plated Dinner Salad and Dessert Choices

*Choice of 1 Salad and 1 Dessert*

### Salads

Baby Field Greens in Cucumber Ribbon with Dried Cranberries  
Toasted Pecans, Chopped Tomatoes and Julienne Red Onion

Salad of Mixed Baby Greens, Julienne Carrot,  
Red Onion, and Cherry Tomato with Balsamic Vinaigrette

Bibb Lettuce with Toasted Almonds,  
Pomegranate Seeds and Pomegranate Vinaigrette

Texas Caesar Salad  
Romaine Lettuce with Freshly Grated Parmesan, Garlic Croutons  
and Chipotle Caesar Dressing

Additional Dressing Selections:  
Ranch, Italian, Honey Mustard, Thousand, Blue Cheese  
Red Wine Vinaigrette

### Desserts

Strawberry Shortcake with Fresh Berries and Cream

Chocolate Chip Cookie Cheesecake

Cinnamon Apple Tart with Grand Marnier Crème Anglaise

Crème Brulee in a Butter Tart Shell with Fresh Berries in Season

White and Dark Chocolate Mousse Cake

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## **Plated Dinner Entrees**

Entrées Served with Salad, Dessert, Warm Dinner Rolls, Iced Tea, Water with Coffee  
(Available upon request)

### **Filet of Beef Tenderloin**

Classic Peppercorn Sauce  
Sautéed Spinach with Mushrooms  
Mashed Yukon Gold Potatoes  
**\$37.00 per person**

### **Filet of Beef Tenderloin and Tequila Lime Grilled Jumbo Shrimp**

Port Wine and Wild Mushroom Reduction  
Grilled Asparagus  
Rosemary Roasted Potatoes  
**\$42.00 per person**

### **Grilled Filet of Atlantic Salmon**

Spicy Mesquite BBQ Glaze  
Fresh Steamed Brocollini  
Scallion and Sweet Corn Mashed Potatoes  
**\$30.00 per person**

### **Cajun Blackened Redfish With Crabmeat & Grilled Shrimp**

Herb Lemon Butter Sauce  
Sautéed Spinach with Mushrooms and Cherry Tomatoes  
Fingerling Potatoes  
**\$45.00 per person**

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## Plated Dinner Entrees Cont'd

### **Pan Roasted Bone In Pork Chop**

Roasted Bourbon Peach and Pecan Chutney  
Mashed Sweet Potatoes  
Sautéed Spinach with Mushrooms  
**\$32.00 per person**

### **Braised Short Rib of Beef**

Off The Bone, Shiner Bock Braised  
Sautéed Brussels Sprouts  
Parsley and Horseradish Mashed Potatoes  
**\$35.00 per person**

### **Chicken Piccata**

Shallots, Capers and Herb Lemon Butter  
Rice Pilaf  
Green Beans with Carrots Wedges  
**\$25.00 per person**

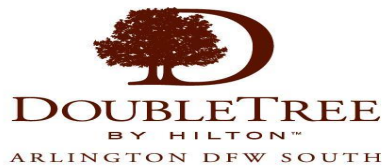
### **Chicken Poblano**

Creamy Poblano Sauce  
Cilantro Rice  
Squash Medley with Red Onions  
**\$25.00 per person**

### **Roasted Half Chicken**

Braised Leeks and Caramelized Apricot Glaze  
Green Beans with Carrots Wedges  
Garlic Mashed Potatoes  
**\$28.00 per person**

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## Add Any Of The Additional Items or Side Options

### SOUP COURSE, Add \$3 Per Person

Add One of The Following Soups To Your Catered Meal

Tomato Basil Bisque	Italian Minestrone
Grilled Broccoli And Cheese Bisque	Italian Wedding
Chicken Tortilla	Country Style Beef And Vegetable
Cream of Mushroom	Chicken Chili

### VEGETABLES

Substitute Any Chef Recommend Entrée Side for One Of The Following Options

- Braised Kale with Beets
- Sautéed Green Beans
- Sautéed Carrots
- Grilled Asparagus
- Southern Squash
- Brussels Sprouts With Bacon

### STARCH

Substitute Any Chef Recommend Entrée Side for One Of The Following Options

- Roasted Fingerling Potatoes
- Parmesan Risotto
- Garlic Whipped Potatoes
- Spanish Rice
- Herb Wild Rice
- Polenta Cake
- Angel Hair Pasta

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## Dinner Buffets

*(Groups of less than 20 will be subject to a \$50.00 small group fee.)*

### Cocina Mexicana

Fiesta Salad with Cilantro Lime Vinaigrette and Ranch  
Chicken Tortilla Soup  
Fresh made Tortilla Chips and Salsa  
Grilled Chicken with Queso Fresco  
Cheese Enchiladas with Spicy Red Sauce  
Tilapia Vera Cruz with Roasted Tomato, Olive and Peppers  
Charro Beans with Chorizo  
Cilantro Lime Rice  
TresLeches Cake and Sopapillas with Honey  
Coffee, Decaffeinated Coffee and Iced Tea  
**\$32.00 per person**

### Southern Comfort

Chopped Iceberg Salad with Carrot, Tomato, and Cucumber with  
Ranch and Thousand Island Dressings  
Bacon Wrapped Meatloaf with Roasted Tomato Sauce  
Hand Battered Fried Chicken  
Blackened Tilapia with Spicy Cream Sauce  
Baked Macaroni and Cheese  
Whipped Sweet Potatoes with Brown Sugar and Pecans  
Sautéed Garlic Green Beans  
Bourbon Pecan Pie and Apple Cobbler  
Coffee, Decaffeinated Coffee and Iced Tea  
**\$34.00 per person**

### Taste of Italy

Antipasto Salad with Genoa Salami, Provolone Cheese, Roasted Peppers, Pepperoncini and  
Olives Traditional Caesar Salad with Shredded Parmesan and Garlic Croutons  
Chicken Saltimbocca with Fresh Sage and Prosciutto  
House-made Lasagna with Ground Beef, Italian Sausage and Ricotta Cheese or  
Four Cheese Ravioli tossed in Basil Pesto with fresh Tomato and Spinach  
Grilled Italian Sausage with Sautéed Peppers and Onions  
Ratatouille with Zucchini, Eggplant, Onion, Tomato and Green Peppers  
Garlic Breadsticks  
Tiramisu and Cannolis  
Coffee, Decaffeinated Coffee and Iced Tea  
**\$34.00 per person**

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## Dinner Buffets Cont'd

*(Groups of less than 20 will be subject to a \$50.00 small group fee.)*

### **Texas Two Step**

Mustard Potato Salad  
Black Bean and Roasted Corn Salad  
Mixed Garden Salad with Ranch and Italian Dressings  
Smoked Brisket with House-made Shiner BBQ Sauce  
Grilled BBQ Chicken  
Braised Pork Spare Ribs with Jack Daniels Pineapple Glaze  
Ranch Style Beans with Sautéed Onions and Peppers  
Buttered Corn with Confetti Peppers  
Home-style Cornbread Muffins  
Bread Pudding  
Coffee, Decaffeinated Coffee and Iced Tea  
**\$35.00 per person**

### **The Doubletree Dinner Buffet**

Fresh Vegetable Display with Ranch Dip  
Domestic & Imported Cheese Display  
Choice of Mixed Greens or Caesar Salad

#### **Select 2 Main Course Items:**

Chicken Piccata with Lemon Herb Caper Butter Sauce  
Grilled Flat Iron Steak with Florentine Sauce  
Chicken Breast stuffed with Cheese, Baby Spinach and Mushrooms  
Grilled Chicken Breast with Wild Mushroom Sauce  
Blackened Tilapia with Spicy Lemon Herb Cream Sauce

#### **Accompanied with:**

Wild Rice or Roasted Red Mashed Potatoes  
Chef's Selection of Fresh Seasonal Vegetables  
Warm Rolls & Butter

#### **Choice of (1) Dessert:**

New York Style Cheesecake, White and Dark Chocolate Mousse Cake  
Crème Brulee with Fresh Berries in Season  
Apple or Peach Cobbler

Iced Tea & Freshly Brewed Regular & Decaffeinated Coffee  
**\$52.00 per person**

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## **Hot Hors d' Oeuvres**

Served Per 100 Pieces

### **Beef Wellington**

Tenderloin, Mushroom Duxelle and Burgundy Reduction in Puff Pastry

**\$295.00**

### **Cashew Chicken Spring Rolls**

Chicken and Cashew with Chinese Vegetables

**\$250.00**

### **Spanakopita**

Spinach and Feta Cheese in Phyllo Dough

**\$225.00**

### **Crab Cakes**

Snow Crab, Peppers and Cilantro

**\$265.00**

### **Smoked Chicken Quesadillas**

Flour Tortilla with Smoked Chicken, Peppers and Jack Cheese

**\$225.00**

### **Italian Sausage Filled Mushroom**

Mushroom Cap filled with Italian Sausage

**\$235.00**

### **Andouille Sausage en Croute**

Andouille Sausage with Creole Mustard in Puff Pastry

**\$275.00**

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## **Hot Hors d' Oeuvres**

Served Per 100 Pieces

### **Chicken Brochette**

Chicken Breast with Bacon and Jalapeno

**\$250.00**

### **Chicken Cordon Bleu**

Chicken Breast, Swiss Cheese and Ham in a Bread Crumb Coating

**\$275.00**

### **Coconut Chicken Tender**

Chicken Breast Strips in Coconut Batter

**\$225.00**

### **Parmesan Artichoke Heart**

Breaded Artichoke Hearts with Boursin and Parmesan Cheese

**\$245.00**

### **Beef Empanada**

House Made Traditional Shredded Beef and Cheese Tapa

**\$245.00**

### **Coconut Shrimp**

With Green Chile and Orange Marmalade

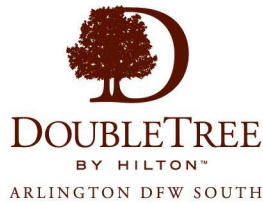
**\$275.00**

### **Boursin Cheese Mushroom**

Panko Breaded Wild Mushroom Caps filled with Boursin Cheese

**\$215.00**

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## **Cold Hors d' Oeuvres**

Served Per 100 Pieces

### **Antipasto Kabob**

Tortellini, Roasted Tomato, Kalamata Olive and Prosciutto

**\$245.00**

### **Grilled Chicken Tostada**

Corn Tortilla with Chipotle Grilled Chicken, Guacamole and Pico de Gallo

**\$235.00**

### **California Rolls**

Crab Meat, Cucumber and Avocado served with Pickled Ginger and Wasabi

**\$275.00**

### **Smoked Salmon**

Norwegian Smoked Salmon with Cream Cheese and Dill

**\$300.00**

### **Prosciutto and Grilled Asparagus**

Balsamic Marinated Grilled Asparagus with Prosciutto

**\$225.00**

### **Bruschetta**

Fresh Tomatoes, Fresh Mozzarella, Basil and Balsamic on Crostini

**\$200.00**

### **Gulf Shrimp**

Jumbo Gulf Shrimp served with Traditional Cocktail Sauce and Lemons

**\$325.00**

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## **Carving Stations**

**(\$75 Chef attendant fee required)**

### **Oven Roasted Turkey**

Fresh Baked Rolls, Citrus-Dried Fruit Chutney  
Roasted Garlic and Peppercorn Aioli  
(Serves 50)  
**\$200.00**

### **Mesquite Smoked Tenderloin of Beef**

Fresh Baked Rolls, Port Reduction  
Horseradish Cream and Creole Mustard  
(Serves 25)  
**\$325.00**

### **Bourbon Glazed Honey Baked Ham**

Fresh Baked Rolls and Spicy Mustard  
(Serves 50)  
**\$215.00**

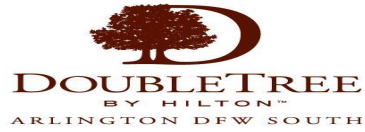
### **Garlic Crusted Top Round of Beef**

Fresh Baked Rolls, Dijon Mustard  
Traditional Horseradish Sauce  
(Serves 80)  
**\$450.00**

### **Carolina Dry Rubbed Tenderloin of Pork**

Fresh Baked Rolls  
Chunky Pineapple Salsa  
Dried Fruit Chutney  
(Serves 40)  
**\$235.00**

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## Carving Stations Cont'd

### Prime Rib

Fresh Baked Rolls  
Herb Crusted Prime Rib  
Horseradish Cream

Au Jus  
(Serves 30)  
**\$275.00**

### House-Smoked Beef Brisket

Fresh Baked Cheddar Biscuits and Shiner Bock Barbeque Sauce  
(Serves 30)

**\$160.00**

### Carolina Dry Rubbed Tenderloin of Pork

Fresh Baked Rolls  
Chunky Pineapple Salsa  
Dried Fruit Chutney

(Serves 30)  
**\$235.00**

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## Action Stations

(Minimum of 20 guests and \$75 chef attendant fee required)

### Pasta

Bowtie, Penne Pasta and Rigatoni  
Julienne of Seasonal Vegetables, Fresh Chopped Garlic  
Cherry Tomatoes, Fresh Basil, Spinach and Mushrooms  
Grilled Chicken, Baby Shrimp, Prosciutto  
Pesto, Garlic Alfredo and Classic Marinara  
**\$13.00 per person**

### Martini Mashed Potato Bar

Garlic Mashed Potato & Sweet Mashed Potatoes  
Feta Cheese, Crumbled Bacon, Broccoli Florets, Sliced Fresh Chives, Sour Cream  
Diced Roma Tomatoes, Shredded Cheddar Cheese, Brown Sugar  
Roasted Garlic, Mushroom Pesto, Grilled Chicken, Diced Smoked Ham  
Whipped Butter  
**\$10.00 per person**

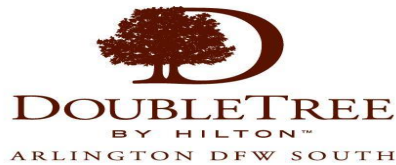
### Fajitas

Grilled Beef and Chicken Fajitas with Sautéed Onions and Peppers,  
Guacamole, Sour Cream, Cheddar Cheese and House-Made Salsa  
Served on Flour Tortilla  
**\$12.00 per person**

### Slider Station

Mini Angus Burgers, Turkey Patties, Cheese,  
Shaved Lettuce, Tomato, Onion, Pickles,  
Smoked Pepper Ketchup, Mayo, and Course Ground Mustard  
**\$10.00 per person**

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## Action Stations Cont'd

### Gourmet Mac and Cheese

(Please select two (2) options below to be prepared to order for your guests)

Lobster, Sweet Pea Butter, Surfing Goat Dairy Goat Cheese  
Braised Short Ribs, Wild Mushrooms, Point Reyes Blue  
Duck Confetti, Chives, Sweet Potato, Corn, Aged White Cheddar  
Kalua Pork, Caramelized Onions, Cheddar  
BBQ Chicken, White Corn, Smoked Gouda

**\$15.00 per person**

### Grits Station

Creamy Buttered Grits  
Sautéed Shrimp, Crawfish Sauce or Sausage Creole  
Shredded Cheese, Bacon Bits & Chives

**\$13.00 per person**

### Grilled Cheese Station

Cheddar Cheese, American Cheese, Monterey Jack and Swiss Cheese  
Sun-Dried Tomatoes, Roma Tomatoes, Spinach, Horseradish  
Portobello Mushrooms, Crab Meat, Bacon and Ham

**\$12.00 per person**

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## Reception Presentations

### International Cheese Board

Imported and Domestic Cheeses garnished  
Fresh Grapes and Berries  
Baguettes and Gourmet Crackers  
**\$5.00 per person**

### Grilled and Fresh Vegetable Presentation

Marinated Mushrooms, Roasted Bell Peppers, Grilled Bermuda Onions  
Grilled Yellow Squash and Zucchini  
Balsamic Drizzle and Pepper Crusted Texas Goat Cheese  
Crisp Baby Carrots, Broccoli, Cauliflower, Grape Tomatoes and Cucumbers  
Buttermilk Ranch and Chipotle Onion Dip  
**\$8.00 per person**

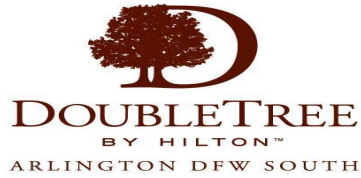
### Antipasto

Cured Italian Meats, Assorted Stuffed Olives, Grilled Artichoke Hearts, Pepperoncini's,  
Marinated Grilled Vegetables, Roasted Peppers, Smoked Provolone and Fresh  
Mozzarella  
Sliced Baguettes and Specialty Crackers  
**\$10.00 per person**

### Seafood Extravaganza

Jumbo Gulf Shrimp, Crab Claws, Oysters on the Half Shell  
Seared Tuna Carpaccio  
California Rolls  
Traditional Cocktail Sauce, Fresh Lemon, Wasabi and Soy  
**Market Price**

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## Dessert Presentations

### **Viennese**

French Pastries  
Petit Fours and Canapés  
Chocolate Dipped Strawberries, Chocolate Truffles  
**\$8.00 per person**

### **Tropical Fruit Display**

Succulent Display of Sliced Fresh Fruits  
Mixed Berries  
Chocolate Dipped Strawberries  
Fruit Yogurt Dipping Sauce  
**\$7.00 per person**

### **Death by Chocolate**

Grand Marnier Filled Chocolate Truffles  
Hazelnut Crunch Chocolate Mousse  
Chocolate Pecan Tarts  
**\$9.00 per person**

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## **Brunch Buffet**

**(Minimum of 20 guests & \$75 chef attendant fee required)**

Assorted Fruit Juices, Sliced Seasonal Fresh Fruit and Berries  
Freshly Baked Croissants, Danish, Muffins, Biscuits and Bagels  
Served with Sweet Butter, Preserves and Flavored Cream Cheeses

### **Choice of Two Salads**

\* Additional salads available\*

#### **City View Salad**

Romaine Lettuce topped with Cucumbers, Tomatoes, Mushrooms, Red Onions,  
Bacon Bits, Crumbled Blue Cheese and Tangerine segments,  
Served with Celery Seed Vinaigrette

#### **Traditional Caesar Salad**

Tossed in Homemade Creamy Caesar Dressing  
Served with Parmesan Cheese and Homemade Croutons

Marinated Mushrooms, Artichoke Hearts, Hearts of Palm and Asparagus

Served with Balsamic Vinaigrette

Vine Ripened Red and Yellow Beefsteak Tomatoes, Bermuda Sweet Onions,  
Smoked fresh Mozzarella and Basil Pesto

#### **Southwest Salad**

Romaine Lettuce, Roasted Corn, Black Beans, Red Peppers,  
Crispy Corn Tortilla Chips, Pepper Jack Cheese  
Served with Chipotle dressing

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## **Brunch Buffet Cont'd**

### **Choice of One Station**

\* Additional stations available\*

#### **Crepe Station**

Sweet & Savory Crepes made to Order with choice Ingredients to Include:  
Strawberries, Blueberries, Bananas, Peaches, Mascarpone Cheese, Nutella, Apricot  
Glaze, Pecans, Sausage, Ham, Spinach, Onions, Peppers, & Mornay Sauce

#### **French Toast Station**

Powdered Sugar, Blueberries, Strawberries, Bananas, Butter, & Maple Syrup

#### **South of the Border Station**

Assorted Conchas  
Breakfast Tacos filled with Eggs, Bacon, Sausage, or Potatoes and Cheese served  
with Homemade Salsa,  
Eggs Migas, Chorizo, Poblano Potatoes & Charro Beans

#### **Omelets**

Prepared to order with the following toppings  
Cheese, Ham, Bacon Mushrooms, Onions, Tomatoes & Peppers and Breakfast  
Potatoes

#### **Pancakes**

Buttermilk pancakes served with Maple Syrup, Blueberry and Strawberry Compote  
and Toasted Pecans, Bacon and Sausage Patties

#### **Steak & Eggs**

Grilled N.Y. Strip Steak  
Eggs cooked to order, Hash Browns,  
Homemade Biscuits, & Cream Gravy

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## **Brunch Buffet Cont'd**

### **Choice of One Entrée**

\* Additional entrées available\*

#### **Classic Eggs Benedict**

Poached Eggs and Canadian Bacon served on an English Muffin, topped with Hollandaise Sauce  
Served with Breakfast Potatoes and Sliced Fresh Fruit

#### **Cajun Eggs Benedict**

Poached Eggs served on a Homemade Biscuits, topped with Crawfish and Cajun Cream Sauce  
Served with Breakfast Potatoes and Sliced Fresh Fruit

#### **Tuscan Chicken**

Chicken Breast, topped with Artichoke Heart, Sundried Tomato, Capers, and Garlic Lemon Sauce  
Served with Roasted Garlic and Mascarpone Mashed Potatoes

#### **Pollo Florentine**

Breast of Chicken stuffed with Spinach, Red Onions, Mushrooms, Garlic and Feta Cheese,  
topped with Chardonnay Cream Sauce  
Served with Mushroom Risotto

#### **Chicken Cordon Bleu**

Breaded Chicken Breast Stuffed with Ham & Swiss Cheese topped with Mushroom Cream Sauce  
Served with Parmesan Risotto

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## **Brunch Buffet Cont'd**

### **Roma Chicken**

Stuffed Chicken Breast with Italian Sausage, Red & Green Bell Peppers, Onions, & Asiago Cheese, topped with Sun Dried Tomato Cream Sauce  
Served with Herbed CousCous

### **Maple Glazed Pork Tenderloin**

Juicy Pork Tenderloin with Bacon, Pecans, and Maple Glaze  
Served with Rice Pilaf

### **Apple Stuffed Pork Tenderloin**

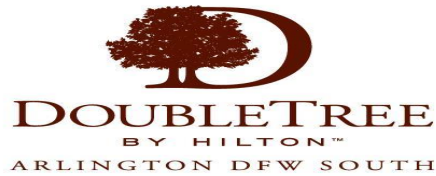
Pork Tenderloin stuffed with Corn Bread Stuffing, Apples, & Onions  
Served with Raspberry Chipotle Sauce  
Rosemary Roasted Potatoes

### **Roasted N.Y. Strip Loin**

Served with Peppercorn Brandy Sauce  
Scalloped Potatoes

**\$55.00 per person**

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## Bar & Cocktail Selections

### Hosted Bar

Call Brands	\$8.00
Premium Brands	\$9.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
House Wine	\$5.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Fruit Juice	\$4.00

### Cash Bar

Call Brands	\$8.00
Premium Brands	\$10.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
House Wine	\$6.00
Bottled Water	\$3.50
Soft Drinks	\$3.50
Fruit Juice	\$4.50

### Bartender Fees

\$100.00 per Bartender up to 4 hours  
(Waived with a minimum revenue of \$500.00 per bar)

### Cashier Fees

\$75.00 per Cashier up to 4 hours  
(Cashier required on cash bars only)

\$25.00 per hour per Bartender/Cashier for each additional hour past 4 hours

#### House Liquor

Vodka  
Vodka  
Blended Whiskey  
Bourbon  
Rum  
Tequila  
Scotch  
Gin

#### Call Brands

Absolute  
Smirnoff  
Canadian Club  
Jim Beam  
Bacardi  
Sauza  
J & B  
Beefeater

#### Premium Brands

Ciroc  
Titos  
Crown Royal  
Jack Daniels  
Bacardi Select  
Cuervo Gold  
Dewars  
Bombay

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## Bar & Cocktail Selections Cont'd

### Cordial Cart

Amaretto di Soronno	B and B
Kahlua	Bailey's Irish Cream
Frangelico	Drambuie
Grand Marnier	Maker's Mark

**\$8.00 each**

## Hosted Bar Packages

### *Call Brands and Beer and Wine Only*

One Hour	\$21.00/person
Two Hours	\$34.00/ person
Three Hours	\$42.00/person
Four Hours	\$50.00/person
Additional Hour	\$8.00/person

### *Premium Brands*

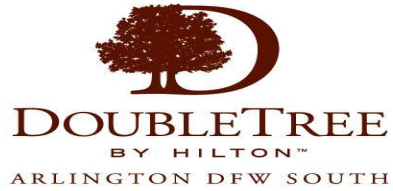
One Hour	\$24.00/person
Two Hours	\$37.00/ person
Three Hours	\$45.00/person
Four Hours	\$53.00/person
Additional Hour	\$10.00/person

### Wine By The Bottle

House White Blush	\$25.00/bottle
House Merlot	\$25.00/bottle
House Sparkling Wine	\$27.00/bottle
House Champagne	\$30.00

Additional wines can be priced upon request

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## Bar & Cocktail Selections Cont'd

### Kegs Of Beer

Domestic Keg	\$300.00/Keg
Imported Keg	\$400.00/Keg

### SPECIALTY MARTINI BAR

Dirty, Apple, Cosmopolitan, or Chocolate  
(Premium Vodka) \$10/drink

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