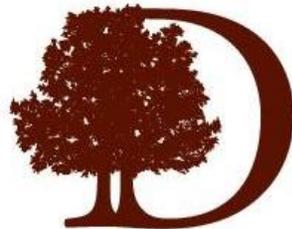


*DoubleTree by Hilton  
Grand Junction  
Catering Menus*



DOUBLETREE  
BY HILTON™  
GRAND JUNCTION

DoubleTree by Hilton Grand Junction  
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Grand Junction, CO 81506

Sales and Catering (970) 257-8138  
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## Morning and Afternoon Break Selections

### *Beverages*

**Freshly Brewed Regular and Coffee & Teas**

*Sold by the gallon.*

**Freshly Brewed Iced Tea with Lemon**

*Sold by the gallon.*

**Chilled Orange Juice**

*Sold by the gallon.*

**Chilled Tomato, Grapefruit, Apple or Cranberry Juice**

*Sold by the gallon.*

**Iced Lemonade**

*Sold by the gallon.*

**Fruit Punch garnished with Orange Slices**

*Sold by the gallon.*

**Individual Bottled Water**

**Assorted Soft Drinks**

*Sierra Mist, Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew.*

### *Bakery & Break Items*

**Seasonal Fresh Fruit & Berries with Yogurt Sauce**

*Serves 15 people.*

**Freshly Baked Buttermilk Biscuits**

*Served with butter and preserves. Sold by the dozen.*

**Freshly Baked Butter Croissants**

*Served with butter and preserves. Sold by the dozen.*

**House baked Blueberry or Carrot Raisin Muffin**

*Sold by the dozen.*

**Assorted Sweet Breads**

*Sold by the dozen.*

**Chocolate Fudge Brownie Squares**

*Sold by the dozen.*

**Lemon Bars**

*Sold by the dozen.*

**Freshly Baked Assorted Cookies**

*Oatmeal, peanut butter, and macadamia nut. Sold by the dozen.*

**Popcorn**

*Bowl serves 20 people.*

**DoubleTree Chocolate Chip Cookies with Walnuts**

*Sold by the dozen.*

**Salted Mini Pretzels**

*Sold by the dozen.*

**Vegetable Cup with Ranch Dressing**

*Carrot sticks, celery, and snow peas.*

**Jumbo Cinnamon Rolls with Frosting**

## Break Packages

### *Themed Breaks*

*Our themed breaks are a great way to bring a little something extra to your meeting.*

#### ***“Sugar Attack”***

*Assorted cookies and granola bars, Rice Crispy treats, iced tea, and assorted sodas.*

#### ***“Fun Time”***

*Popcorn, mini salted pretzels, assorted candy bars, snack mix, and lemonade.*

#### ***“Sports Healthy Break”***

*Fresh crisp vegetable crudité platter with ranch dressing, seasonal sliced fruit with yogurt dip, mozzarella string cheese, and bottled water.*

#### ***“Junk Food Junkie”***

*Mini packs of M&M's, peanut butter cups, assorted bubblegum, red vines, Oreo cookies and pink lemonade.*

### *★The All day Food Event★*

*Minimum of 25 people. Includes a morning and afternoon break and a choice of lunch options.*

#### ***Morning Break***

*Fresh orange juice, assorted muffins, assorted fruit yogurts, sliced fresh fruit platter, and freshly brewed coffee.*

#### ***Lunch Option 1***

*Sandwich deli platter (including: ham, turkey, roast beef, lettuce, tomato, red onion, mayo, mustard, wheat and white breads), pasta salad, lemon bars, and iced tea.*

#### ***Lunch Option 2***

*Sautéed chicken breast with mushroom demi, whipped potatoes, buttered baby carrots, lemon bars, and iced tea.*

#### ***Afternoon Break***

*Assorted freshly baked cookies, assorted bags of chips, a basket of fresh apples, assorted sodas, and bottled water.*

## Breakfast

### *Continental Breakfast*

Requires a minimum of 20 people.

#### **“Sunrise”**

Chilled orange and cranberry juice, assorted fruit yogurts, freshly baked blueberry muffins with crumble topping, freshly baked carrot raisin muffins, fresh seasonal sliced fruit, and freshly brewed coffee and teas.

#### **“Deluxe Horizon”**

Chilled orange and cranberry juice, cinnamon rolls, assorted fruit yogurts served with house made granola, fresh seasonal sliced fruit with berries, smoked salmon platter with capers and red onion, bagels and cream cheese.

### *Plated Breakfast*

All of our plated breakfasts are served with breakfast potatoes, a basket of warm biscuits with butter and preserves, and freshly brewed coffee and teas.

#### **Freshly Scrambled Eggs**

Scrambled eggs topped with cheddar cheese and a choice of: apple wood smoked bacon, link sausage, or honey ham.

#### **The Morning Croissant**

A large buttery croissant filled with eggs, diced ham, and cheddar cheese.

#### **Santa Fe Breakfast Burrito**

A warm flour tortilla filled with scrambled eggs, diced ham, onions, peppers, and cheese, topped with house made green chili.

### *The Colorado Classic Buffet*

Requires a minimum of 20 people.

Choice of Applewood bacon, sausage links, or honey ham. Fresh orange juice, iced cranberry juice, scrambled eggs, sautéed redskin potatoes, assorted breakfast breads, house made pork green chili, and freshly brewed coffee and teas.

*\*Enhance your Colorado Classic Buffet with the selections below\**

#### **Warm Cheese Blintzes with Raspberry Sauce**

#### **Hot Cereal**

Choice of oatmeal or grits. Served with dried fruit and brown sugar.

#### **French Toast topped with Powdered Sugar and Warm Maple Syrup**

#### **Imported and Domestic Cheese Platter with Baguette Slices**

#### **House Smoked Salmon with Red Onion and Chopped Eggs**

## Lunches

### Plated Lunches

Includes freshly brewed coffee and iced tea.

### Boxed Lunches

All boxed lunches are served with whole fruit, potato chips, bottled water, and our Signature DoubleTree Chocolate Chip Cookie.

#### **Roasted Turkey Sandwich**

White bread with Swiss cheese, lettuce, and tomato.

#### **Roast Beef**

French Roll with lettuce, tomato, and red onion.

#### **Honey Ham**

Wheat bread with lettuce, tomato, and Swiss cheese.

#### **Grilled Vegetable Wrap**

Tortilla wrap with eggplant, zucchini, tomato, lettuce, and spinach.

#### **Grilled Cajun Chicken Salad**

French roll with a cajun chicken salad served with lettuce, tomato, and red onion.

#### **Gluten Free Option**

Grilled chicken lettuce wrap with shredded cabbage, cucumber, carrot, and sriracha sauce.

### Lunch Buffet

Requires a minimum of 20 people.

(All lunch buffets are served with coffee and tea.)

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

Tri color tortilla chips with house made salsa & guacamole, tossed greens with tomato and cucumber with avocado dressing on the side, Santa Fe chicken burritos with house made green chili, succulent beef fajitas with peppers and onions, warm flour tortillas, shredded lettuce, diced tomatoes, sour cream, refried beans, Spanish rice, and Chef's selection for dessert.

#### **Backyard Picnic**

Mixed green salad with tomato and cucumber, Italian and balsamic dressing on the side, cilantro coleslaw, white potato salad, buttered corn on the cob, BBQ baked beans, Angus beef hamburgers, all beef hot dogs, buns, lettuce, tomato, red onion, and Chef's choice of dessert.

#### **Down Home**

Mixed green salad with choice of two dressings, country biscuit chicken pot pie, whipped red skin potatoes, buttered broccoli and carrots, and Signature DoubleTree Chocolate Chip Cookies.

#### **Deli Buffet**

Sliced roasted Angus beef, smoked turkey, honey ham, cheddar cheese, Swiss cheese, sliced tomatoes, red onion, green leaf lettuce, mayonnaise, yellow mustard, selection of breads, individual bags of chips, and lemon bars.

#### **Marinated Tri Tip Roast**

Grilled thinly sliced and served with a red wine demi. Served with roasted red skin potato wedges and buttered carrots.

#### **Classic Chicken Picatta.**

Topped with a lemon beurre blanc and capers served with rice pilaf and green beans.

#### **Classic Caesar Salad with Sliced Chicken Breast**

Parmesan, Caesar dressing and garlic croutons. Served with a bread roll and sweet butter.

#### **Bookcliff Cobb Salad**

Shredded romaine lettuce, diced grilled chicken, bacon, bleu cheese crumbles, hard boiled eggs, tomatoes, with bleu cheese dressing.

#### **\*\*Add a Dessert\*\***

Choice of New York style cheesecake or chocolate fudge brownie.

# Dinner

## Plated Dinner

**\*\*Included in each Entrée\*\***

Each entrée has your choice of dessert (from below), freshly brewed coffee, assorted warm bread rolls with butter, and one of the salad choices below.

Mixed field greens, tomato, and cucumber with balsamic vinaigrette and ranch dressing.

**OR**

Classic Caesar Salad with parmesan cheese and croutons

### **Prime Rib**

10oz cut of slow roasted prime rib, horseradish, au jus, green onion mashed potatoes, and green beans.

**\*\*Minimum of 20 people\*\***

### **Aztec Chicken**

Chicken breast topped with capers, tomatoes, black olives, spring onion, and avocado. Served with rice pilaf, and green beans almandine.

### **Garlic Ginger Chicken Breast**

Chicken breast topped with a mixture of garlic, ginger, cilantro and green onion. Served with roasted red skin potatoes and buttered broccoli florets.

### **House made Buffalo Meat Loaf**

Topped with wild mushroom gravy. Served with whipped red skin potatoes and zucchini medley.

### **Duo Plate**

Sliced flank steak and butterfly shrimp served with scalloped potatoes and green beans.

### **Chicken Antoinette**

Grilled chicken breast and grilled shrimp in a lemon butter sauce. Served with rice pilaf and broccoli florets.

**\*Choice of One Dessert included in Entrée\***

New York cheesecake with raspberry coulis,  
Cream cheese frosted carrot cake,  
Decadent chocolate cake,  
Strawberry layered cream cake

## Buffets

Requires a minimum of 20 people.

**\*\* Included in Each Buffet\*\***

All buffets are served with assorted warm bread rolls and butter, freshly brewed coffee, and your choice of two desserts.

### **The Executive Prime Rib**

Baby spinach salad with tomatoes, crumbled Feta cheese, and sliced onion, with balsamic vinaigrette dressing on the side. Chef carved prime rib with au jus and creamed horseradish. Quinoa corn salad, roasted Brussels sprouts, buttered broccoli and baby carrots, and roasted red skin potatoes.

### **The Bookcliff**

Mixed green salad with tomato and cucumber, with ranch and Italian dressings on the side. Sautéed chicken breast in a caper cream sauce and roasted pork loin with fruit compote topping. Macaroni salad, whipped red skin potatoes with green onion, rice pilaf, and buttered broccoli and carrots.

### **Southwest Fiesta**

Tossed greens with avocado dressing, tri colored chips and house made salsa, spicy orange and jicama salad, warm flour tortillas, shredded lettuce, chopped tomatoes, sour cream, house smoked pulled pork with green chili sauce, chicken fajitas with sautéed peppers and onions, Spanish rice, and refried beans. \*does not come with bread rolls\*

### **That's Amoré**

Wild mixed green salad with choice of two dressings, tomato and red onion salad with balsamic, Italian minestrone, house made meat lasagna, spicy Italian sausage with sautéed peppers and onion, classic ratatouille, and marinara tossed bow tie pasta.

**\*Enhance your Buffet\***

Add a prime rib carving station to your buffet.

**\*Choice of Two Desserts included in Buffet\***

- New York cheesecake with raspberry coulis
- Cream cheese frosted carrot cake
- Decadent chocolate cake
- Strawberry layered cream cake
- Warm DoubleTree chocolate chip bread pudding with Anglaise sauce
- Warm fruit cobbler and chantilly cream

# Hors D'Oeuvres

*Selected items may be butlered at an additional cost*

## *Hot Items*

*25 pieces per order.*

***Mini Beef Wellington***

***Chicken Satay with Thai Dipping Sauce***

***Fried Ravioli with Marinara sauce***

***Prosciutto Wrapped Figs***

***Chicken Drumettes with Sesame Soy Dipping sauce***

***Swedish Meatballs with Paprika Cream Sauce***

***Cream Cheese Mushrooms Caps***

***Vegetarian Spring Rolls with Asian Dipping Sauce***

## *Cold Items*

*25 pieces per order.*

***Antipasto Platter***

*Pepperoncini, asparagus, olives, Prosciutto ham, salami, and cheese.*

***Smoked Salmon Mousse on Crostini***

***Chilled Gulf Shrimp and Horseradish Sauce***

***Assorted Silver Dollar Sandwiches***

***Fresh Fruit Kebobs with Yogurt Dipping Sauce***

***Oriental Chicken Salad in a Won Ton Cup***

***Honey Ham Wrapped Asparagus***

***Sriracha Deviled Eggs***

## *Platters*

*Serves 25 people.*

***Smoked Salmon with Capers, Egg, and Red Onion***

***Assorted Mini Dessert Platter***

*Mini cheesecakes and petite fours.*

***Domestic and Import Cheese Platter with Sliced Baguettes***

***Fresh Whole Strawberries with Chantilly Cream***

***Seasonal Fresh Fruit and Berries with Yogurt Sauce***

***Fresh Vegetable Crudite with Ranch Dipping Sauce***

## Banquet Bar Services

Bar set up fee of \$60.00 includes one bartender.  
Additional Bartenders requested for \$35.00 each.  
All bars are subject to a minimum. Client will be  
billed for the amount ordered.

### *Liquor*

**Well Drinks**

**Call Drinks**

**Premium**

**Well Martinis/LIT**

### *Champagne*

**Wycliff, California**

**Champagne Toast**

**Sparkling Cider**

**Call Martinis/LIT**

**Premium Martini/LIT**

### *Wine*

**Foxbrook Wine, California**

*Cabernet, Merlot, and Chardonnay.*

**Beringer White Zinfandel**

**Two Rivers Winery (Local Wine)**

*Chardonnay, Cabernet, and Merlot.*

### *Beer*

**Domestic**

**Import**

**Beer Keg (Domestic)**

*Bud Lite and Coors Lite.*

**Local Craft Keg**

*IPA, Dirty Hippy, or Land's End Amber.*

### *☆☆ Additions ☆☆*

**Cocktail Service**

*Minimum of two hours.*

**Wine Bottle Corkage Fee**

**Pitchers of Soda**

*Includes refills.*

**Hosted Bar Service**

*Will include a 21% Gratuity*