



Catering to you

WEDDING CATERING MENU



DOUBLETREE BY HILTON GREENSBORO
3030 High Point Road Greensboro, NC 27403 (336) 292 4004
www.Greensboro.DoubleTree.com





EVENT FEATURES

The DoubleTree by Hilton Greensboro understands the full range of emotions that go into preparing for you or your loved ones' momentous day, and we are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

Included Features

- Experience and Dedicated Wedding Coordinator
- One Complimentary Suite for the evening of your event
- Champagne or cider toast with designated packages
- White or black linen and napkins
- Hotel centerpieces
- Head table, gift table, cake table, and DJ table
- Place card table
- Special guest room rates for out of town guests
- Referrals for all suppliers associated with the planning of your event
- Exquisite Catering
- Professional Banquet Services

Catering Menu Contents

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PLATED LUNCHEON

(served 11:00 am - 3:00 pm)

Display of domestic and imported cheeses served with crackers, seasonal sliced fruit display with raspberry fondue and sliced French baguettes.

Choice of Salad – (Select 1)

- Garden Greens with Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots and Herbed Croutons. Served with 2 dressings
- Traditional Caesar Salad

Choice of Entrée

- Basil Crusted Breast of Chicken with Roasted Artichoke and Mushroom Sauce. Served with Saffron Rice Pilaf and Haricot Verte - \$26.95
- Roasted Cod with Tomato-Coulis. Served with Whipped Garlic Potatoes and Squash Medley -\$27.95
- Petite Medallions of Filet Mignon with Merlot Demi-Glaze. Served with Roasted Potatoes and Seasonal Vegetables - \$31.95

Accompaniments

- Rolls and Butter
 - Regular and Decaffeinated Coffee
 - Iced Tea
 - Champagne Toast
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LUNCHEON BUFFET RECEPTION

(served from 11:00 am - 3:00 pm) 50 Person Minimum - \$35.00 per person

Display of domestic and imported cheeses served with crackers and sliced French baguettes. Seasonal sliced fruit display with raspberry fondue

Hors D'oeuvres Display *(Select 1 Hot & 1 Cold)*

Hot

- Vegetable Egg Rolls
- Assorted Petite Quiche
- Spicy or BBQ Wings
- Bacon Wrapped Scallops
- Baked Brie in Puff Pastry
- Spanikopita
- Crab Cakes
- Chicken Tenders
- Meatballs

Cold

- Melon Wrapped with Prosciutto
- Smoked Salmon with Toast Points
- Jumbo Shrimp Cocktail
- Buffalo Mazzarella & Tomato Brushetta
- Lemon Chicken Tartlet
- Lobster & Sun-Dried Tomato Barquette
- California Rolls

Choice of Salad – Select 1

- Garden Greens with Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots and Herbed Croutons.
Served with 2 dressings
- Traditional Caesar Salad

Entrée

- Rotini and Cheese Tortellini. Served with Grilled Chicken, Mushrooms, Peppers, Bay Shrimp, Marinara and Alfredo Sauces, Parmesan Cheese, Crushed Red Pepper Flakes and Garlic Breadsticks
- Carved Top Round of Beef. Served with Assorted Condiments and Silver Dollar Rolls

Accompaniments

- Served with Rolls and Butter
 - Regular and Decaffeinated Coffee
 - Iced Tea
 - Champagne Toast
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PLATED DINNERS

Package includes selection of 4 Butler Passed Hors D'Oeuvres (one hour); selection of one Salad; Entree; Rolls with Butter; Champagne Toast; Regular and Decaffeinated Coffee; Iced tea.

Hors D'oeuvres Display

Hot

- Vegetable Egg Rolls
- Assorted Petite Quiche
- Spicy or BBQ Wings
- Bacon Wrapped Scallops
- Baked Brie in Puff Pastry
- Spanikopita
- Crab Cakes
- Chicken Tenders
- Meatballs

Cold

- Melon Wrapped with Prosciutto
- Smoked Salmon with Toast Points
- Jumbo Shrimp Cocktail
- Buffalo Mazzarella and Tomato Brushetta
- Lemon Chicken Tartlet
- Lobster and Sun-Dried Tomato Barquette
- California Rolls

Choice of Salad

- Garden Greens with Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots and Herbed Croutons. Served with 2 dressings
- Traditional Caesar Salad
- Wild Field Greens with Roma Tomatoes, Grilled Mushrooms and Gorgonzola Cheese. Served with Balsalmic Dressing
- Spinach Leaves with Blistered Cherry Tomatoes, Bacon Bits, Chopped Egg and Red Onion. Served with Mustard Vinaigrette



Entrée

- European Cut Chicken Breast with Wild Mushroom Demi Glaze. Served with Herbed Orzo and Sauteed Green Beans \$30.00
 - New York Sirloin Steak with Brandy-Pepper Corn Sauce. Served with Mashed Potatoes and Sweet Carrots \$36.00
 - Grilled Filet Mignon with Shallot-Merlot Sauce. Served with Fingerling Potatoes and Asparagus Spears \$39.00
 - Seared Atlantic Salmon with Dill Caper Cream. Served with Rice Pilaf and Chef's Fresh Vegetables \$32.00
 - Basil Crusted Chicken Breast with Balsamic Demi Gaze. Served with Wild Rice Blend, Squash Medley \$28.95
 - Baked Tilapia with Crawfish-Tomato Relish Served with Dirty Rice and Chef's Fresh Vegetables \$27.95
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ENTREE COMBINATION:

Steak & Cod Combination \$55.00

Petite Filet Mignon with Wild Mushroom Essence

&

Roasted Codfish with Lemon Dill Sauce and Tomato Infusion.

Served with Mashed Potatoes and Baby Carrots

Chicken & Salmon Combination \$45.00

Grilled Chicken Breast with Artichoke and Mushroom Cream Sauce

&

Seared Salmon with Tomato-Basil Sauce.

Served with Saffron Rice and Hericot-Verte

Beef & Sea Bass Combination \$65.00

Grilled Beef Tournedos with a Merlot Reduction

&

Baked Sea Bass with Red Pepper Coulis.

Served with Roasted Potatoes and Steamed Asparagus



DINNER BUFFET

Package includes your selection of 4 Butler Passed Hors D'Oeuvres; Two salads; Entrees; Rolls with butter; Champagne Toast; Regular & decaffeinated coffee; Iced tea.

Celebration Buffet - \$70.00 per person

Chambord-Chocolate Fondue Served with Seasonal Fresh Fruits & Berries

Hors D'oeuvres Display

Hot

- Vegetable Egg Rolls
- Assorted Petite Quiche
- Spicy or BBQ Wings
- Bacon Wrapped Scallops
- Baked Brie in Puff Pastry
- Spanikopita
- Crab Cakes
- Chicken Tenders
- Meatballs

Cold

- Melon Wrapped with Prosciutto
- Smoked Salmon with Toast Points
- Jumbo Shrimp Cocktail
- Buffalo Mazzarella and Tomato Brushetta
- Lemon Chicken Tartlet
- Lobster and Sun-Dried Tomato Barquette
- California Rolls

Salads:

- Garden Greens with Grape Tomatoes, sliced Red Onions and Cucumbers. Served with 2 dressings
- Cavattappi Pasta Salad with Grilled Shrimp and Roasted Vegetables

Entrees:

- Carved Prime Rib Au Jus
- Grilled Chicken Breast with Red Wine Sauce
- Cajun Spiced Tilapia with Tomato Coulis

Accompaniments:

- Wild Rice Pilaf
- Grilled Vegetables with Balsamic Glaze
- Roasted Potatoes
- Chef's Fresh Vegetables



Traditional Buffet -\$80.00 per person

Package includes 4 Butler Passed Hors D'oeuvres, Rolls and Butter, Champagne Toast, Regular and Decaffeinated Coffee and Iced Tea

Dark Chocolate Fondue Served with Seasonal Sliced Fresh Fruits & Berries

Buffalo Mozzarella, Roma Tomatoes & Fresh Basil

Hors D'oeuvres Display

Hot

- Vegetable Egg Rolls
- Assorted Petite Quiche
- Spicy or BBQ Wings
- Bacon Wrapped Scallops
- Baked Brie in Puff Pastry
- Spanikopita
- Crab Cakes
- Chicken Tenders
- Meatballs

Cold

- Melon Wrapped with Prosciutto
- Smoked Salmon with Toast Points
- Jumbo Shrimp Cocktail
- Buffalo Mozzarella and Tomato Brushetta
- Lemon Chicken Tartlet
- Lobster and Sun-Dried Tomato Barquette
- California Rolls

Salads:

- Spinach Leaves with Marinated Mushrooms, Grilled Onion. Served with Mustard Vinaigrette
- Grilled Seafood Salad with Raspberry Chipotle Glaze

Entrees:

- Herbed Seared Chicken and Artichoke with Mushroom Cream Sauce
- Roasted Cod with Caper-Dill Sauce
- Carved Sirloin with Au Poivre

Accompaniments:

- Fingerling Potatoes
- Saffron Rice Pilaf
- Steamed Asparagus
- Petite Carrots



RECEPTION PACKAGE

- \$27.95 per person

One Hour of Specialty Hors D'oeuvres

- Vegetable Crudites with Assorted Dips
- Imported and Domestic Cheese Display with Fruit Garnishment
- Swedish or Italian Meatballs
- BBQ or Teriyaki Chicken Wings
- Petite Quiche
- Shrimp or Veggie Egg Rolls
- Carving Station of Ham or Turkey
- Regular and Decaffeinated Coffee
- Iced Tea Service

**Additional \$10.00 per person for each additional hour

***Please note there is a \$100.00 Chef's fee for the Carving Station



RECEPTION ENHANCEMENTS

Cheese Board - \$6.95

- Selection of Domestic and Imported Cheeses, Crackers, Lavosh and Baguettes

Crudites - \$5.95

- Broccoli & Cauliflower Florets, Celery & Carrot Sticks, Peppers, Cucumbers and Tomatoes. Served with Jalapeno Ranch and Blue Cheese Dips

Seasonal Fresh Fruit - \$6.95

- Pineapple, Honeydew, Cantaloupe, Watermelon and Berry Garnish. Served with Raspberry Yogurt Dip

Antipasto Display - \$12.00

- Salami, Mozzarella Prosciutto, Marinated Mushrooms, Mozzarella, Provolone, Artichoke Hearts, Roasted Peppers, Pepperoncini, Olives and Garlic and Oil Infused Breadsticks

Baked Brie En Croute - \$5.00 (25 person minimum)

- Served with French Bread and Crackers

Raw Bar - \$12.00 (based upon 1 piece of each item per person)

- Chilled Shrimp, Oysters on the Half Shell, Crab Claws, Cocktail Sauce, Mignonette and Lemon Wedges
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RECEPTION STATION

(50 person minimum)

Chef's Fee - \$100 per Station

Rosarito Shrimp - \$16.00 per person

- Spicy Sautéed Shrimp on Lobster Mashed Potatoes in a Tortilla Cup

Fajitas - \$13.00 per person

- Grilled Beef or Chicken Fajitas, Roasted Peppers and Onions, Guacamole, Salsa, Jack Cheese, Sour Cream, jalapenos and Flour Tortillas

Pasta - \$15.00 per person

- Cavatoppi, Penne and Cheese Tortellini, Marinara and Alfredo Sauces
- Fold-ins: Italian Sausage, Diced Tomatoes, Bay Shrimp, Grated Parmesan and Crusted Pepper Flakes

Stir Fry - \$15.00 per person

- Stir Fry Chicken or Beef, Asian Vegetables, Hoisin Sauce, Stir Fry Sauce, Steamed Rice and Fortune Cookies

Caesar Salad - \$8.00 per person

- Crisp Romaine Leaves, Herbed Croutons, Parmesan Cheese and Creamy Garlic Dressing
- Add Chicken for \$5.00 or Grilled Shrimp for \$7.00

Mashed Potatoes Bar - \$12.00 per person

- Yukon Gold Smashed Potatoes, Chives, Caramelized Onions, Bacon Bits, Broccoli Florets, Sautéed Mushrooms, Cheddar Cheese, Sour Cream, Creamy Butter and Cracked Black Pepper
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CARVING STATIONS

A Chef is required for all carving board services at \$100.00 per station.

Prime of Beef - \$280.00 (serves 40)

-Served with Au Jus, Horseradish Sauce and Silver Dollar Rolls

Beef Tenderloin - \$300.00 (Serves 20)

-Served with Wild Mushroom Sauce and Silver Dollar Rolls

Whole Sirloin Strip - \$180.00 (serves 40)

-Served with Peppercorn Sauce and Miniature Rolls

Chipotle Rubbed Pork Loin - \$250.00 (serves 40)

-Served with Tomatillo Sauce and Flour Tortillas

Roasted Breast of Turkey - \$180.00 (serves 40)

-Served with Cranberry Mayo and Buttermilk Biscuits

Honey Glazed Ham - \$180.00 (serves 40)

-Served with Honey Mustard Sauce and Buttermilk Biscuits



BEVERAGES

Host Bar/Cash Bar (Host Bar- Host pays all charges/ Cash Bar - Individuals pay all charges)

Premium Brands - \$7.00

- Absolute Vodka
- Dewar's White Label
- Jack Daniels Whiskey
- Beefeaters Gin
- Bacardi Rum
- Jose Cuervo Tequilla

Deluxe Brands - \$8.00

- Ketel One Vodka
- Glenlivet Scotch
- Maker's Markey Whiskey
- Bombay Gin
- Bacardi Rum
- 1800 Tequila
- Bacardi Siver Rum

Domestic Beer - \$4.00

Premium Domestic Beer - \$4.50

- Sam Adams
- Budweiser
- Michelob

Imported Beer - \$5.00

- Heineken
- Corona
- O'Douls (on request)

Other

- House Wine - \$5.00 (glass)
- Champagne - \$25.00 (bottle)
- Citrus Punch - \$25.00 (gallon)
- Champagne Mimosa Punch - \$40.00 (gallon)
- Apple Cider - \$25.00 (gallon)
- Assorted Sodas - \$2.50 (each)
- Bottled Water - \$2.50 (each)

Open Bar Package - \$25.00 per person/per hour (includes house wine, domestic beer, sodas & liquor)

**A Bartender is required for all events and a fee of \$100.00 per Bartender applies. In addition, all bars must meet a minimum of \$300.00 in sales.