



CATERING MENUS

DOUBLETREE BY HILTON, LITTLE ROCK
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Breakfast Buffet

Classic Continental Breakfast - \$16 per person

Assorted Fruit Juices, Whole Fruit, Assorted Pastries, Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

DoubleTree Executive Breakfast - \$18 per person

Assorted Fruit Juices, Fresh Fruit Salad, Freshly Baked Muffins, Danishes, and Cinnamon Rolls, Mini Bagels with Butter and Jelly, Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

All American Plated Breakfast - \$17 per person

Fresh Orange Juice, Scrambled Eggs topped with Cheese, Peppered Thick-Cut Bacon, Home-Style Breakfast Potatoes with Sautéed Onions and Peppers, Yogurt Parfait with Fresh Fruit and Granola, Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

French Toast Plated Breakfast - \$16 per person

Fresh Orange Juice, Thick Cut French Toast (dusted with Powdered Sugar and garnished with Fresh Berries), Warm Maple Syrup, Peppered Thick-Cut Bacon, Fresh Fruit Salad, Assorted Pastries, Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas

Southern Breakfast Buffet - \$22 per person

Farm fresh Scrambled Eggs, choose two:

- Topped with Cheese and Chives
- Mushroom and Cheese
- Bacon and Onions
- Ham, Onions, and Peppers

Seasoned Breakfast Potatoes with Sautéed Onions and Peppers, Peppered Thick-Cut Bacon, Breakfast Sausage, Southern Grits, Country Biscuits and Gravy, Yogurt Parfait Bar (with Fresh Granola, Berries, and Nuts), Sliced Seasonal Fruit Salad, Assorted Breakfast Pastries, Fresh Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas



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Breakfast Enhancements

Hard Boiled Egg Shooters - \$2 per person

Tabasco, Hot Sauce, and Salsa

Breakfast Sandwich Station - \$6 per person

Biscuits and Croissants with Ham, Bacon, Cheese, and Eggs

Oatmeal Station - \$3 per person

Steel Cut Oats with Assorted Nuts, Fresh and Dried Fruit, Honey and Spices

Breakfast Action Stations

Action Stations will add an additional fee of \$50 per station and are limited to one (1) hour of service.

Custom Omelet Action Station - \$6 per person

Fresh Omelets with Eggs or Egg Whites with an assortment of fillings and toppings

Pancake Action Station - \$5 per person

Buckwheat and Buttermilk Pancakes with toppings: Macerated Strawberries, Banana Caramel Sauce, Pecans, Whipped Cream, Chocolate Chips, and Maple Syrup



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A la Carte Selections

Break Selections

Whole Fresh Fruit	\$3 each
Granola and NutriGrain Bars	\$3 each
Fresh Fruit and Vanilla Parfaits	\$5 each
Individual Bags of Chips and Pretzels	\$3 each
Assorted Full-Size Candy Bars	\$4 each
Community Bakery Donuts, Local	\$30 per dozen
Assorted Bagels with Cream Cheese	\$32 per dozen
Fruit Kabobs with Dipping Sauce	\$35 per dozen
Freshly Baked Cookies	\$34 per dozen
DoubleTree Chocolate Chip Walnut Cookies	\$38 per dozen
Chocolate dipped Cookies	\$38 per dozen
Double Fudge Brownies or Lemon Bars	\$34 per dozen
Freshly Baked Danish and Cinnamon Rolls	\$35 per dozen
Freshly Baked Muffins	\$35 per dozen
<i>Sunrise, Orange Cranberry, Double Chocolate</i>	

Beverages

Milk – 2% or Skim	\$3 per carton
Assorted Pepsi Products	\$3 each
Aquafina Bottled Water	\$3 each
Pure Leaf Assorted Iced Tea	\$4 each
Red Bull Energy Drink	\$5 each
Assorted Fruit Juices	\$40 per gallon
Freshly Brewed Iced Tea, <i>Sweet or Unsweetened</i>	\$40 per gallon
Freshly Brewed Regular and Decaf Coffee	\$42 per gallon
Hot Herbal Tea, <i>Teas, Lemons, and Honey</i>	\$42 per gallon
Tropical Fruit Punch	\$40 per gallon
Fresh Squeezed Lemonade	\$40 per gallon
Hot Dutch Chocolate, Whipped Cream	\$42 per gallon



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Beverage Services

Half Day Service - \$9 per person

Continuous beverage service for four (4) hours
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Soft Drinks, Bottled Water

All Day Service - \$11 per person

Continuous beverage service for eight (8) hours
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Soft Drinks, Bottled Water

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Break Selections

Break packages are planned for a maximum of one (1) hour service.

Tex-Mex Cantina - \$10 per person

Chicken Quesadillas, Salsa, Guacamole, Sour Cream, Rainbow Tortilla Chips

Afternoon at the Movies - \$9 per person

Popcorn Bags, Assorted Candies, Candy Bars

Take Me Out to the Ball Park - \$10 per person

Hot Dogs, Hot Pretzels with Mustard, Nachos with Cheese, Roasted Peanuts in Shell

Ice Cream Social - \$10 per person

Vanilla, Strawberry, and Chocolate Ice Cream, Warm Hot Fudge, Marshmallow Fluff, Mixed-Berry Compote, Pineapple Crush, Chopped Nuts, Shaved Chocolate, M&M's, Cookie and Candy Toppings, Whipped Cream, Maraschino Cherries

Pound Cake and Fresh Tropical Fruit - \$10 per person

Oven-Baked Pound Cake, Sliced Fresh Island Fruit, Mixed Berries, Yogurt and Chocolate Dipping Sauces, Whipped Cream, Vanilla Wafers

Fit and Trim - \$10 per person

Assorted Fruit Juices, Yogurts with Granola, Sliced Fresh Fruit, Veggie Tray with Dip

Slider Station - \$10 per person

Hamburger Patties, Pulled Pork, American Cheese, Vegetables, Ketchup, Mustard, Mayo, BBQ Sauce, Kettle Chips, and Dips

Nacho Station - \$10 per person

Tri-Colored Chips, Kettle Chips, Queso, Salsa, Guacamole, Seasoned Ground Beef, Grilled Chicken, Tomatoes, Onions, Jalapeños, Sour Cream

Chocolate Fondue - \$9 per person

Warm Chocolate served with Strawberries, Exotic Fruits, Pound Cake, Cheesecake Squares, Rice Krispies Squares, Biscotti, and Pretzels



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Luncheon Sandwiches & Salads

Luncheon Entrée Sandwiches

All sandwiches are accompanied by Homemade Kettle Chips, Fresh Baked Cookie or Double Fudge Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea, and Iced Tea.

Make it a boxed lunch! Boxed up and ready to grab and go with Bagged Chips, Whole Fruit, Fresh Baked Cookie, and Bottled Water. Add \$2 per person.

Tuna or Chicken Salad - \$18 per person

House-made Tuna or Chunky Chicken Salad served on Fresh-Baked Croissant with Tomato, Lettuce, and Lemon-Chive Aioli

Chicken Santa Fe Flatbread - \$18 per person

Cilantro and Lime Grilled Chicken Breast, sliced Pepper Jack Cheese, Avocado, and Lettuce served on a Flatbread with Chipotle Aioli

Smoked Turkey Club - \$18 per person

Mesquite-Smoked Turkey, Bacon, Swiss Cheese, Lettuce, and Tomato topped with a Jalapeño Aioli served on Sourdough Bread

Mediterranean Grilled Vegetable - \$18 per person

Herb Grilled Eggplant, Squash, Portobello, Red Peppers, served on Ciabatta with Tomato, Mozzarella Cheese and topped with a Roasted Garlic Aioli

Peppered Beef with Bleu Cheese - \$19 per person

Roast Beef topped with Tomato, Red Onion, Horseradish Bleu Cheese Sauce on a Fresh Onion Kaiser Roll

Luncheon Entrée Salads

All lunch entrée salads include Fresh Rolls with Butter, Freshly Brewed regular and Decaffeinated Coffee, Herbal teas, Iced Tea, and Chef's Choice of Dessert

Enhance your salad with chef's Soup Du Jour for an additional \$3 per person.

Classic Grilled Chicken Caesar Salad - \$18 per person

Choice of Grilled Chicken, Romaine Lettuce, Freshly grated Parmesan Cheese, Freshly Baked Croutons, Caesar Dressing

DoubleTree Cobb Salad - \$19 per person

Mixed Greens topped with Grilled Breast of Chicken, Bacon, Tomato, Boiled Egg, Avocado, Swiss Cheese, Crumbled Gorgonzola, served with choice of two dressings

Chef's Salad - \$19 per person

Mixed Greens topped with Julienned Ham and Turkey, Swiss Cheese, Cheddar Cheese, Celery, Green Onion, Bacon, Cherry Tomato, Hard Boiled Egg, served with choice of two dressings

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Plated Luncheon Entrees

All plated entrees served with one of the following salads, Chef's Choice of Vegetable and Starch, Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Chef's Choice of Dessert

Fresh Tossed Caesar Salad

Crisp Romaine Lettuce, Herbed Croutons, Grated Parmesan Cheese, and Classic Caesar Dressing

DoubleTree Salad

Fresh Baby Greens, Artichoke, English Cucumber Ribbons, Grape Tomatoes, and Dijon Herb Vinaigrette

Governor's Salad – Add \$1 per person

Baby Romaine Lettuce, Crumbled Blue Cheese, Toasted Walnuts, Dried Cherries, and Raspberry Vinaigrette

Greek Salad – Add \$1 per person

Romaine Hearts, Red Tomatoes, Cucumbers, Kalamata Olives, Crumbled Feta Cheese, and Greek Dressing

Caprese Salad – Add \$1 person

Fresh Buffalo Mozzarella, Roma Tomato, Fresh Basil, and Aged Balsamic Vinegar

Entrees

Chicken Marsala - \$22 per person

Sautéed Breast of Chicken with a rich Marsala Wine and Cremini Mushroom Sauce

Boursin Stuffed Breast of Chicken - \$24 per person

Breast of Chicken Stuffed with Boursin Cheese and topped with Sage Beurre Blanc

Traditional Chicken Piccata - \$22 person

Sautéed Breast of Chicken with a Butter, Lemon, and Capers Sauce

Chicken Imperial - \$22 per person

Breast of Chicken marinated in Garlic and Herb Vinaigrette topped with Julienned Prosciutto Ham and Melted Italian Cheeses

Tortellini Alfredo - \$21 per person

Cheese-Filled Tortellini, Broccoli Florets, Baby Portobello Mushrooms and Red Peppers, tossed in Alfredo Sauce

Open Face Roast Beef - \$23 per person

Sliced Roast Beef served over sliced Whole Wheat Bread with Mushroom Sauce, served with Whipped Potatoes and French-Cut Green Beans with Red Peppers

Petite Filet Mignon - \$37 per person

6 oz. Petite Filet topped with a Mushroom Demi-Glace

Fried Southern Catfish - \$22 per person

Catfish fried with a Traditional Corn Meal Breading seasoned with Cajun Spices served with Fresh Tarter Sauce

Pan Seared Atlantic Salmon - \$24 per person

Pan-Seared Salmon topped with a house-made Herb Butter

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Dessert Selections

Cheesecake with Strawberry or Chocolate Topping

White Chocolate Mousse with Fresh Berries

Chocolate Layer Cake

Carrot Cake

Pecan Pie

Apple Pie

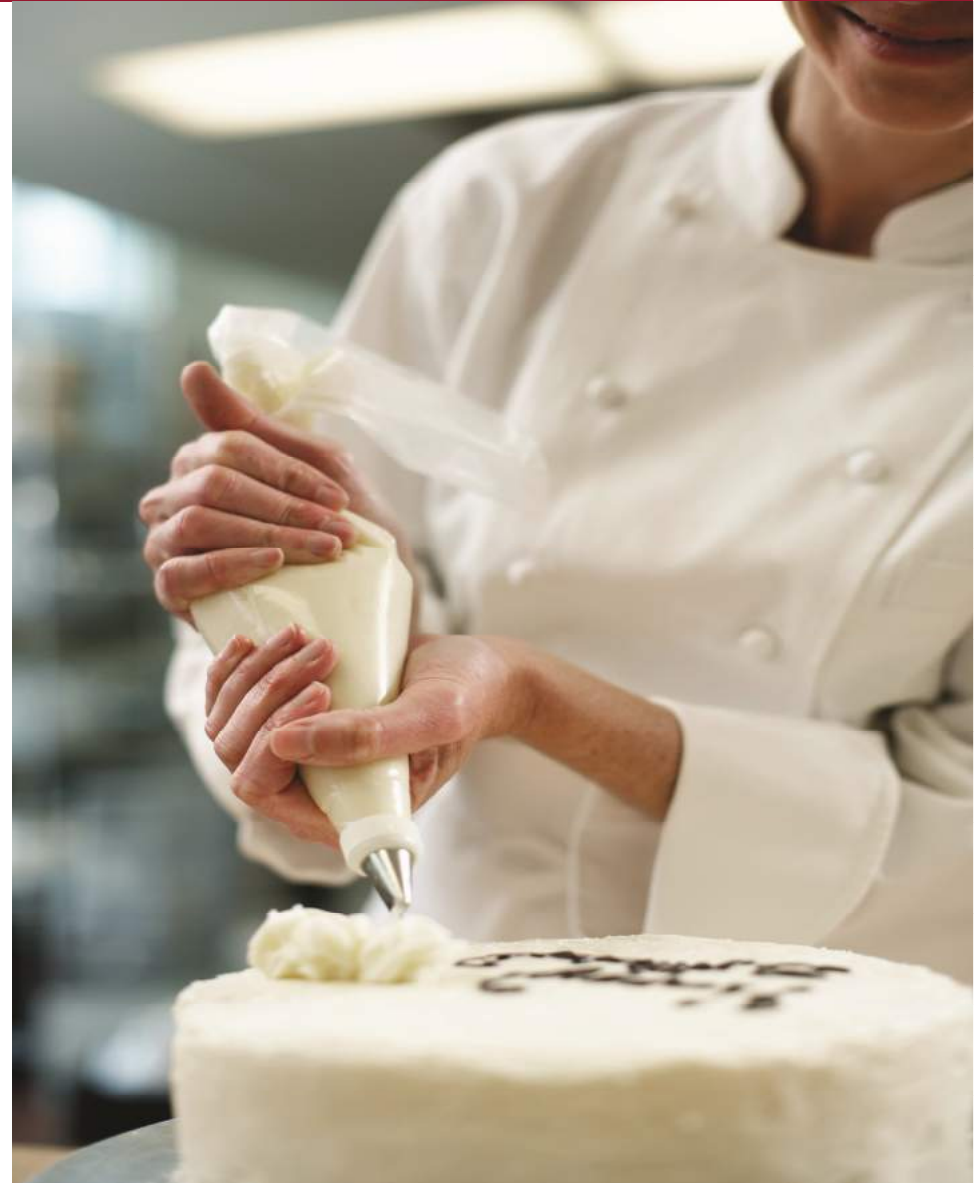
Raspberry Crème Brule Cheesecake – Add \$1 per person

Key Lime Pie – Add \$1 per person

New York Style Cheesecake – Add \$1 per person

Bourbon Pecan Pie – Add \$1 per person

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Luncheon Buffet

Lunch buffets include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea, Iced Tea and Themed Dessert Station. Service is planned for one (1) hour.

Create Your Own Buffet

Two Entrees - \$ 27 per person
Three Entrees - \$29 per person

Starters, Choose Two

Soup Du Jour, Mediterranean Pasta Salad, Garden Salad, Caesar Salad, Spinach Salad with Pecans and Berries, Insalata Caprese, Roasted Garlic Hummus with Pita Points



Entrees

Chicken Marsala – Sautéed Breast of Chicken with a Rich Marsala Wine and Cremini Mushroom Sauce

Traditional Chicken Piccata – Sautéed Breast of Chicken with a Butter, Lemon, and Caper Sauce

Chicken Imperial – Breast of Chicken marinated in Garlic and Herb Vinaigrette, topped with julienned Prosciutto Ham and Melted Italian Cheese

Tortellini Alfredo – Cheese filled Tortellini, Broccoli Florets, Baby Portobello Mushrooms, and Red Peppers tossed in Alfredo Sauce

Sliced Roast Beef – Thinly Sliced Sirloin Roast topped with Portobello Mushroom Sauce

Fried Southern Catfish – Catfish fried with a Traditional Corn Meal Breading seasoned with Cajun Spices served with Fresh Tartar Sauce

Pan-Seared Atlantic Salmon – Pan-seared Salmon topped with a house-made Herb Butter

Accompaniments, Choose Two

Roasted Red Potatoes, Garlic Mashed Potatoes, Basmati Rice, Mashed Sweet Potatoes, Grilled Vegetable Medley, Southern Green Beans

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Luncheon Themed Buffet

Soup and Salad Buffet - \$23 per person

Chef's Soup Du Jour

Fresh Fruit Salad

White Albacore Tuna Salad

Fresh Garden Greens with Grape Tomatoes, Red Onion, Olives, Sweet Red Peppers, Chick Peas, Cucumbers, Hard-Boiled Eggs, Bacon Bits, Croutons, Cheddar Cheese, Turkey Breast, and Ham

Deli Buffet - \$25 per person

Chef's Soup Du Jour

Mediterranean Salad

Red Skin Potato Salad

Display of Sliced Deli Meats with Garden Garnishes and Condiments

Roast Beef, Honey Glazed Ham, Roasted Turkey Breast, Swiss, Provolone, and Cheddar Cheese

Assorted Rolls and Breads

Italian Buffet - \$28 per person

Tomato Basil Bisque, Classic Caesar Salad, Insalata Caprese, Chicken Bruschetta, Eggplant Parmesan, Rigatoni with Puttanesca, Chef's Choice of Vegetable

Mexican Buffet - \$28 per person

Chicken Tortilla Soup, Mexican Chopped Salad, Mixed Greens with Avocado Dressing, Tortilla Chips with Salsa and Guacamole, Veracruz, Beef Barbacoa, Pork Carnitas, Cheese Enchilada, Warm Tortillas, Garden Garnishes, and Condiments

Razorback Tailgate Buffet - \$28 per person

Garden Salad with Assorted Salad Dressings, Red Bliss Potato Salad, Grilled Hamburgers, BBQ Pulled Pork, BBQ Chicken, Molasses Baked Beans, Fresh Buttered Sweet Corn, Fresh Deli Tray, Sliced Cheese, Assorted Condiments, Buns and Rolls



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Dinner Entrees

All plated entrees served with one (1) of the following Salads, Chef's Choice of Vegetable and Starch, Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea, and Chef's Choice of Dessert

Fresh Tossed Caesar Salad

Crisp Romaine Lettuce, Herbed Croutons, Grated Parmesan Cheese, and Classic Caesar Dressing

DoubleTree Salad

Fresh Baby Greens, Artichoke, English Cucumber Ribbons, Grape Tomatoes, and Dijon Herb Vinaigrette

Governor's Salad – Add \$1 per person

Baby Romaine Lettuce, Crumbled Blue Cheese, Toasted Walnuts, Dried Cherries, and Raspberry Vinaigrette

Greek Salad – Add \$1 per person

Romaine Hearts, Red Tomatoes, Cucumbers, Kalamata Olives, Crumbled Feta Cheese, and Greek Dressing

Caprese Salad – Add \$1 person

Fresh Buffalo Mozzarella, Roma Tomato, Fresh Basil, and Aged Balsamic Vinegar

Cranberry and Apple Stuffed Chicken- \$32 per person

Plump Chicken Breast stuffed with Fresh Cranberries and Apples topped with Demi-Glace

Chicken Caponata - \$30 per person

Pan-Seared Chicken Breast topped with a Rustic Eggplant Ragout

Oven Roasted Half Chicken - \$30 person

Herb rubbed and oven roasted house cut half of a chicken

Parmesan Crusted Salmon - \$34 per person

Fresh Salmon with a Hash Brown and Parmesan Crust

Seafood Stuffed Tilapia - \$30 per person

Tilapia Filet with a Seafood Stuffing and topped with a Lemon Dill Butter

Open Face Roast Beef - \$23 per person

Sliced Roast Beef over Sliced Whole Wheat Bread with Mushroom Sauce, served with Whipped Potatoes and French-Cut Green Beans with Red Peppers

Seared New York Strip - \$37 per person

6 oz. Petite Filet topped with a Mushroom Demi-Glace

Char-Grilled Filet Mignon - \$44 per person

Served with a Red Wine Demi-Glace

Grilled Lamb Chops - \$55 per person

Herb Rubbed Lamb Chops with a Potato Gratin

Surf and Turf Duet - \$69 per person

Grilled Filet Mignon with Red Wine Demi-Glace and Lobster Tail, topped with Tarragon Butter

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Dessert Selections

Cheesecake with Strawberry or Chocolate Topping

White Chocolate Mousse with Fresh Berries

Chocolate Layer Cake

Carrot Cake

Pecan Pie

Apple Pie

Raspberry Crème Brulee Cheesecake – Add \$1 per person

Key Lime Pie – Add \$1 per person

New York Style Cheesecake – Add \$1 per person

Bourbon Pecan Pie – Add \$1 per person



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Dinner Buffet

Dinner Buffets include Fresh Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and Themed Dessert Station. Service is planned for one (1) hour and each buffet is parried with a Chef Attended Carving Station for \$100 per attendant.

Steakhouse Buffet - \$35 per person

Chopped Steakhouse Salad with Feta Cheese, Kalamata Olives, Banana Peppers and tossed with a Champagne Vinaigrette

Traditional Caesar Salad, Grilled Asparagus

Mashed Potato Bar with Peruvian Purple, Yukon Gold and Sweet Potatoes, served with an assortment of toppings

Carving Station with Oven Roasted Turkey and Herb Roasted Prime Rib

Enhance the buffet with Lobster Bisque for an additional \$1 per person

Southern Picnic - \$32 per person

Seven Layer Salad, Baby Kale Salad tossed with House Sherry Vinaigrette, Slow Cooked Collard Greens, Southern Green Beans, BBQ Mixed Beans

Carving Station with Texas Style Brisket and Traditional Honey Southern Ham

Enhance the buffet with Southern Corn Chowder for an additional \$1 per person

Italian Buffet - \$32 per person

Salad Station with House-Made Caprese and Bruschetta

Antipasto Display with an assortment of Cured Meats, Cheeses, Vegetables, and Breads

Broccolini topped with Olive Oil and Garlic, Three Cheese Lasagna, Traditional Chicken Carbonara

Pasta Station with Alfredo, Pesto, and Marinara along with Proteins, Vegetables, and Cheeses

Enhance the buffet with Minestrone Soup for an additional \$1 per person

Mediterranean Buffet - \$35 per person

Grilled Pita station with Tabbouleh, Olive Tapenade and Hummus

Spinach Salad with Oranges, Toasted Almonds, and Golden Raisins

Couscous Salad, Roasted Cauliflower, Roasted Fingerling Potatoes

Carving Station with Roasted Leg of Lamb and Crusted Whole Sirloin

Enhance the buffet with Mediterranean Lentil Ragout for an additional \$1 per person

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Carving Stations

*Minimum of 50 guests, Chef Attendant fee of \$100
Pricing is based on 90 minutes of service and all stations
include appropriate accompaniments and Assorted Rolls*

Baked Virginia Ham - \$8 per person

Cider-Mustard Glazed, Sweet and Spicy Mustards

Roasted Turkey Breast - \$8 per person

Sage rubbed and slow roasted, served with Mustard, Cranberry Sauce, and Gravy

Roasted Pork Loin - \$10 per person

Spiced rubbed and roasted, served with Apple Chutney, Mustard, and Aioli

Smoked Beef Brisket - \$10 per person

Texas Style Beef Brisket served with BBQ Sauces

Baron of Beef - \$11 per person

Herb Roasted served with Creamy Horseradish and Au Jus

Pepper Roasted Beef Tenderloin - \$13 per person

Served with Creamy Horseradish Sauce, Mushroom Demi-Glace and Béarnaise Sauce



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Action Stations

Minimum of 50 guests and must be ordered in conjunction with your choice of three (3) Hors d'Oeuvres. Pricing is based on 90 minutes of service and can be chef attended for a fee of \$50 per station.

Bruschetta Station - \$10 per person

Toasted Baguette brushed with Garlic Olive Oil

Served with Prosciutto, Fresh Oregano, Grapes, Vine-Ripened Tomato, Basil, Mozzarella, Onion and Roasted Garlic

Game Day - \$11 per person

Chicken Wings served with Celery and Carrot Sticks, Bleu Cheese and Ranch Dressings, Potato Skins, Chips, and Salsa

Mashed Potato Bar - \$10 per person

Yukon Gold, Peruvian Purple, and Sweet Potatoes

Bacon, Cheeses, Sour Cream, Scallions, Brown Sugar, Cinnamon, and Butter

Slider Station - \$11 per person

Hamburger Patties and Pulled Pork with American Cheese, Ketchup, Mustard, Mayo and BBQ Sauce, Vegetables, and Kettle Chips with Dip

Soup and Salad Station - \$10 per person

Roast Chicken and Wild Rice Soup, Roasted Corn Chowder, Spiced Beef Chili with Sour Cream, Salad of Spring Mix, Romaine, and Baby Spinach

Candied Walnuts, Cranberries, Cherry Tomatoes, Croutons, Green Onions, Cucumber, and Assorted Dressings

Nacho Station - \$11 per person

Tri-Colored Chips and Kettle Chips

Queso, Salsa, Guacamole, Seasoned Ground Beef, Grilled Chicken, Tomatoes, Onions, Jalapenos, and Sour Cream

Chocolate Fondue - \$10 per person

Warm Chocolate served with Strawberries, Exotic Fruits, Pound Cake, Cheesecake Squares, Rice Krispies Squares, Biscotti, and Pretzels

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Reception

Vegetable Crudités Display - \$7 per person

Assortment of Freshly Cut Seasonal Vegetables, served with Ranch and Dill Dips

Sliced Fresh Fruit with Berries Display - \$7 per person

Sliced Seasonal Fresh Fruit served with Yogurt Dip

Grilled Marinated Vegetables - \$7 per person

With Feta Cheese, served with Crusty Breads and Lovosh

Domestic Charcuterie Board - \$9 per person

Assorted Domestic Cheeses with Assorted Cured Meats
Accompanying Sauces, Garnishes, and assorted Crackers

Antipasto Display - \$13 per person

Assorted International Cheeses with Assorted Cured Meats
Accompanying Sauces, Garnishes, and Assorted Crackers and Breads

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Reception Hors d'Oeuvres, Hot

Price for 50 pieces unless otherwise noted.

Vegetarian

Assorted Mini-Quiches	\$125 per order
Vegetable Spring Roll, <small>Ginger Soy Sauce</small>	\$125 per order
Spanakopita Spinach Pie	\$125 per order
Mini Bruschetta	\$130 per order
Warm Spinach Artichoke Dip, <small>Tortilla Chips</small>	\$125 per order
Fried Green Tomatoes with Remoulade	\$125 per order

Chicken

Chicken Quesadillas Cornucopia	\$125 per order
Chicken Tenders <small>BBQ, Honey Mustard, or Teriyaki</small>	\$125 per order
Chicken Satay, <small>Thai Peanut Sauce</small>	\$140 per order
Jerk Chicken Satay	\$140 per order
Buffalo Style Chicken Wings	\$140 per order
<small>Bleu Cheese & Celery</small>	

Pork

Mini Franks wrapped in Puff Pastry	\$120 per order
Italian Sausage in Mushroom Caps	\$125 per order
Pork Potstickers, <small>Ginger Soy Sauce</small>	\$135 per order
Pulled Pork Sliders	\$150 per order

Beef

Cajun Barbecue or Swedish Meatballs	\$120 per order
Five Spice Beef Satay, <small>Sweet Chili Sauce</small>	\$150 per order
Beef Duxelles en Croute	\$150 per order
Teriyaki Beef Brochettes	\$150 per order

Seafood

Coconut Shrimp with Plum Sauce	\$140 per order
Seafood Stuffed Mushroom Caps	\$140 per order
Mini Crab Cakes, <small>Creole Remoulade</small>	\$140 per order
Shrimp Satay, Scampi Style	\$150 per order
Bacon wrapped Scallops	\$220 per order

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Reception Hors d'Oeuvres, Cold

Price for 50 pieces unless otherwise noted.

Vegetarian

Salsa with Tortilla Chips	\$120 per order
Spring Onion Dip with Potato Chips	\$120 per order
Tomato, Basil, Parmesan Bruschetta	\$135 per order
Roasted Red Pepper Hummus, Pita Chips	\$135 per order
Cherry Tomatoes with Boursin Cheese	\$120 per order
Antipasto Brochettes	\$135 per order

Olives, Artichokes, Mozzarella, and Tomatoes



Beef, Chicken and Pork

Assorted Canapes	\$120 per order
Chicken Salad on Baguette	\$135 per order
Assortment of Finger Sandwiches	\$135 per order
Prosciutto Wrapped Melon	\$135 per order
Sliced Tenderloin Bleu Cheese Crostini	\$160 per order

Seafood

Smoked Salmon and Chèvre Bruschetta	\$160 per order
Cold Crab Dip, Fried Wontons	\$160 per order
Jumbo Shrimp, Cocktail Sauce	\$175 per order

Confections

Assorted Dessert Petit Fours	\$100 per order
Assorted Bite-Sized Cheese Cakes	\$100 per order

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The After Party

The party does not have to end when your banquet is over. Have your group join us after your event for a private after party to take place in the hotel restaurant. The Lounge bar will remain open until 1am for your group. Pricing based on one (1) hour of food service and based on a minimum of 50 people.

\$18 per person

Buffalo and BBQ Chicken Wings
Celery, Carrots, Blue Cheese and Ranch Dressing

Hamburger and Pulled Pork Sliders
Assorted toppings and Coleslaw

Nacho Bar with Ground Beef and all your favorite toppings

Fresh Kettle Chips with Assorted Dips

Coffee Station and Iced Water



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Banquet Bar Packages

An easy way to budget your event and ensure your guests are having a great time is to organize a Banquet Bar Package. Pricing includes four (4) hours of service and one (1) bartender per 100 people. Pricing for children under age of 12 will be billed at 50% discount.

	Price per person	Additional Hour
Beer, Wine, and Soda Includes Domestic Beer, House Wine and Sodas	\$26	\$5
Premium Hosted Bar Includes Premium Liquor, Domestic Beer, House Wine, and Sodas	\$34	\$6
Super Premium Hosted Bar Includes Premium Liquor, Domestic and Import/Craft Beers, House, and Premium Wines and Sodas	\$39	\$7



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Banquet Bar Packages

To ensure your guests are served with exemplary service we will require one (1) bartender for every 75-100 guests. Each bartender has a fee of \$100 for a four (4) hour maximum and \$25 per hour for additional hours.

	Cash Bar	Host Bar
Premium Liquor Pinnacle Vodka, Jim Beam, Bombay Gin, Bacardi Rum, Sauza Tequila	\$8	\$7
Super Premium Liquor Crown Royal, Tanqueray, Myers's Rum, Jack Daniels, Dewars, Chivas, Grey Goose, Captain Morgan, Peligroso Silver Tequila, Baileys, Disaronno Amaretto	\$9	\$8
Domestic Bottled Beer Bud Light, Miller Lite, Michelob Ultra	\$6	\$5
Import/Craft Bottle Beer Sam Adams, Corona, Heineken	\$7	\$6
House Wine Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon	\$8	\$7
Premium Wine Ecco Domani Pinot Grigio, Oyster Bay Chardonnay, Oyster Bay Sauvignon Blanc, William Hill Cabernet Sauvignon, Mirrassou Pinot Noir, Two Vines Merlot	\$9	\$8

DoubleTree by Hilton also offers keg beer and wine by the bottle. Speak with your catering professional for a customized price based on your preferences.

*All prices are per guest unless otherwise noted.
Pricing does not include 22% service charge or 11% state sales tax.*