

2017 CATERING MENU



DoubleTree by Hilton Phoenix - Tempe

2100 South Priest Drive

Tempe, AZ 85282

(480) 967-1441

PhoenixTempe.DoubleTree.com

Breakfast

Continental Breakfast

*All Continental Breakfasts are served with Orange and Cranberry Juices,
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Tea Selections*

10 person minimum

Harvest Continental

Fresh Fruit and Berries Platter
Housemade Granola and Chilled Fruit Yogurts
Steel Cut Oatmeal, Raw Brown Sugar, Raisins and Chopped Pecans
Assorted Muffins
2% and Nonfat Milk
Butter, Marmalade and Honey

DoubleTree Continental

Fresh Fruit and Berries Platter
Assorted Cereals, 2% and Nonfat Milk
Cinnamon Walnut Rolls

Cactus Continental

Fresh Fruit and Berries Platter
Banana Nut and Zucchini Breakfast Breads
Cinnamon Apple Coffee Cake

Enhancements:

Fluffy Scrambled Eggs
Applewood Smoked Bacon

Breakfast Burrito with Scrambled Egg, Cheese and Chorizo
Croissant Breakfast Sandwich, Farm-Fresh Scrambled Egg,
Smoked Bacon and Cheddar Cheese
Country Sausage, Egg and Cheddar Cheese Biscuit Sandwich

All pricing is per person unless otherwise stated
Prices do not include 22% taxable service charge and a sales tax

Additional Morning Enhancements

Assorted Fruit Yogurts

Granola and Protein Bars

Yogurt Parfaits with Seasonal Berries
and Housemade Granola

Assorted Fruit and Cheese Filled Danish

Assorted Donut Holes

Assorted Donuts

Assortment of Bagels and Cream Cheese

Freshly Baked Muffins

Breakfast Breads

Steel Cut Oatmeal, Brown Sugar,
Raisins and Chopped Pecans

Seasonal Fruit and Berries

Breakfast Buffets

All Breakfast Buffets are Served with Orange and Cranberry Juices, Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Herbal Tea Selections

Palo Verde Breakfast Buffet

Fruit Salad ^{GF}
Housemade Granola and Assorted Fruit Yogurts
Fresh Roasted Vegetable Frittata with Goat Cheese ^{GF}
Mini Belgian Waffles, Sun-Dried Cherry Compote and Maple Syrup
Country Sausage ^{GF}
Home Fried Potatoes ^{GF}
Cinnamon Walnut Rolls

Redrock Breakfast Buffet

Fresh Fruit and Berries Platter ^{GF}
Assorted Cereals, Housemade Granola, 2% and Nonfat Milk
Freshly Scrambled Eggs ^{GF}
Country Sausage ^{GF} and Applewood Smoked Bacon ^{GF}
Home Fried Potatoes ^{GF}
Banana Nut and Zucchini Breakfast Breads

Morning Glory Breakfast Buffet

Fresh Fruit and Berries Platter ^{GF}
Assorted Individual Yogurts and Housemade Granola
Fluffy Scrambled Eggs
Country Biscuits with Sausage Gravy
Applewood Smoked Bacon ^{GF}
Home Fried Potatoes ^{GF}

Enhancements/Substitutions

Turkey Sausage ^{GF}	Almond Milk
Hard Boiled Eggs ^{GF}	Soy Milk

^{GF} Gluten Free

Minimum of 25 people required for buffets

For service less than 25 people add \$100 service fee

All pricing is per person unless otherwise stated

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Fresh Breakfast Plates

*All Plated Breakfasts are Served with Freshly Brewed
Regular and Decaffeinated Coffee Service and Assorted Herbal Tea Selections*

Croissant Breakfast Sandwich

Egg, Bacon, Cheddar Cheese stuffed in a Fresh Bakery Croissant
Home Fried Potatoes
Seasonal Fruit Garnish

Breakfast Frittata ^{GF}

Smoked Bacon, Spinach, Sautéed Mushrooms
and Gruyere Baked to Fluffy Perfection with
Home Fried Potatoes
Seasonal Fruit Garnish

Designed for groups of 150 or less

Kachina Breakfast Burrito

Scrambled Eggs, Chorizo, Queso Fresco and Monterey Jack Cheese
Topped with Ranchero Sauce
Breakfast Potatoes
Seasonal Fruit Garnish

All American Breakfast

Two Scrambled Eggs ^{GF}, Crispy Bacon ^{GF},
Breakfast Potatoes ^{GF}, Basket of Muffins and Danish
Served Tableside with Butter, Jams and Honey
Seasonal Fruit Garnish

^{GF} Gluten Free

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Breaks

Theme Breaks/Packages

15 person minimum

Coffee House

Banana Nut and Zucchini Breakfast Breads
Cinnamon Crumble Coffee Cake
Freshly Brewed Regular and Decaffeinated
Coffee Service, Selection of Hot Herbal Teas,
and Hot Chocolate, Whipped Cream,
Sugar in the Raw, Favored Creamers

Farmer's Market

Garden Farm Vegetables with Traditional and
Roasted Red Pepper Hummus ^{GF}
Pita Bread
Fruit Kabobs with Honey Yogurt Dip ^{GF}
Prickly Pear Lemonade and Iced Tea

Sweet Bar

Freshly Baked Cookies
Ice Cream Sandwiches and Bars
Assorted Soft Drinks and Bottled Water

La Fiesta

Tri Colored Tortilla Chips ^{GF}
Housemade Guacamole, Fire-Roasted Salsa,
Queso Dip ^{GF}
Cinnamon and Sugar Churros
Virgin Margaritas

Chocoholic

Banana Split Skewers
*(Banana, Strawberry, Pineapple Skewers with
Drizzled Milk Chocolate)*
DoubleTree Chocolate Chip Walnut Cookies
Bottled Water
2% Milk and Chocolate Milk

The Ballpark

Jumbo Soft Pretzels with
Spicy Mustard and Queso
Popcorn, Fun Size Candy Bars
and Cracker Jacks
Assorted Soft Drinks and Bottled Water

The Re-Energizer

Naked Fruit Juices
Apple Slices with Peanut Butter
Housemade Trail Mix
Sliced Fresh Melon and Berries
Orange Wedges
Bottled Water
25 person minimum

Build Your Own Trail Mix

Almonds, Peanuts, M&Ms, Raisins,
Craisins, Shaved Coconut,
Banana Chips and Cashews
Freshly Brewed Iced Tea and Lemonade

^{GF} Gluten Free

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Breaks

Break Options/Add-Ons

Bake Shop

Freshly Baked Cookies: DoubleTree
Chocolate Chip Walnut, Macadamia Nut,
Oatmeal Raisin

Dessert Bars:

Lemon Bars, Raspberry Streusel
and 7-Layer Bars

Beverage Service

Regular and Decaffeinated Coffee
Herbal Hot Teas
Hot Chocolate

Regular and Decaffeinated Coffee
Herbal Hot Teas
Hot Chocolate

Assorted Soft Drinks and Bottled Water
Freshly Brewed Iced Tea

Add On:

Prickly Pear Lemonade
Assorted Naked Fruit Juices
Citrus or Fruit Infused Water
Bottled Sparkling Water

Munchies

Fruit Kabobs with Honey Yogurt ^{GF}
(50 pieces)

Seasonal Fresh Whole Fruit

Individual Bags of Chips and Pretzels

Gourmet Ice Cream Bars and Sandwiches

Tortilla Chips with Fire Roasted Salsa,
Guacamole and Queso ^{GF}
Serves 50

Domestic Cheese Display, Assorted
Crackers and Sliced Baguette Bread
Serves 50

Deluxe Mixed Nuts

Freshly Popped Popcorn with Toppings

Vegetable Crudités with Ranch Dip

Potato Chips with Onion Dip

Pita Bread with Traditional and Roasted
Red Pepper Hummus

^{GF} Gluten Free

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Lunch

Grab 'n Go Bagged Lunches

All Boxed Lunches Include:

*Bag of Kettle Chips, Apples and Peanut Butter and a DoubleTree Chocolate Chip Walnut Cookie
Soft Drink or Bottled Water*

Condiments, Napkin, Wet-nap and Plastic ware

Less than 50 guests, select 2

More than 50 guests, select 3

Chicken Caesar Salad Wrap

Romaine Lettuce, Grilled Chicken Breast and Shaved Parmesan in a Chipotle Tortilla

Arizona Turkey

Turkey, Cheddar Cheese, Lettuce, Tomato and Avocado served on Kaiser Roll

The Garden Wrap

Greens, Roasted Seasonal Vegetables, and Balsamic Reduction in a Spinach Tortilla

The Grinder

Italian Deli Sub on Crusty Hoagie Roll

Clubhouse Roast Beef

Slow Roasted Beef, Horseradish, Havarti, Lettuce, Tomato & Caramelized Onions on Focaccia

Sandwiches can be prepared as a Plated Meal upon request

^{GF} Sandwiches can be prepared gluten free upon request

Lunch

Salad Lunch Plates

*All Salad Plated Lunches are Served with
Selection of Artisan Breads and Rolls with Butter
Freshly Brewed Iced Tea*

*One Dessert Selection for Entire Group
One Selection for groups of 25 people or less*

Santa Fe Salad

Mixed Greens with Roasted Corn Kernels, Black Beans and Pepperjack Cheese
Topped with Sliced Lime Marinated Flank Steak, Tortilla Shreds and a Fiesta Dressing

Chicken Caesar

Romaine Lettuce with Shaved Parmesan Cheese and Herb Croutons
Topped with Sliced Grilled Chicken and a Classic Caesar Dressing

Trio Salad ^{GF}

Mixed Greens topped with a Chicken Salad, Tuna Salad and Egg Salad

^{GF} Gluten Free

Salad Lunch and Plated Lunch Dessert Selections

New York Cheesecake, Glazed Strawberries and Whipped Cream

Double-Layer Chocolate Cake with Raspberry Coulis

Lemon Layer Cake with Shaved White Chocolate

Carrot Cake with Cream Cheese Frosting

DoubleTree Cheesecake

Dessert Upgrades

Vanilla Bean Crème Brulee with Fresh Berries ^{GF}

Fruit Tartlet, Fresh Seasonal Berries and Vanilla Sauce

Chocolate Lava Cake ^{GF}

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Lunch

Lunch Plates

*All Plated Lunches are Served with Chef's Choice of Starch and Seasonal Vegetables
Selection of Artisan Rolls with Butter
Freshly Brewed Iced Tea*

*One Salad and One Dessert Selection for Entire Group
If more than one entrée is selected, all entrées will be charged the highest price selected
One Entrée Selections for groups of 25 people or less*

Salads

Caesar with Fresh Parmesan, Herb Croutons and Classic Dressing
Mixed Field Greens with Ranch and Italian Dressings
Spinach Leaves with Sliced Strawberries, Feta Cheese and Raspberry Vinaigrette ^{GF}

Entrées

Seafood

Honey Citrus Barbeque Glazed Grilled Salmon ^{GF}
Parmesan Crusted Tilapia

Poultry

Breaded Chicken Marsala with Mushrooms, topped with a Marsala Wine Sauce
Citrus and Honey Marinated Chicken with Herb Glaze ^{GF}
Breaded Chicken Boursin with Artichoke Hearts

Vegetarian

Vegetable Strudel with Goat Cheese
Spinach Ravioli with Caramelized Mushrooms, Zucchini, Poblano Cream
Spaghetti Squash with Grilled Vegetables and Red Sauce ^{GF}

Beef and Pork

Flat Iron with Habanero Infused Oil ^{GF}
Pan Roasted Pork Loin and Apple Confit ^{GF}
Braised Boneless Beef Short Ribs with Braising Liquid Reduction ^{GF}

See page 9 for Dessert Selections

^{GF} Gluten Free

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Lunch Buffets

All Lunch Buffets are Served with Freshly Brewed Iced Tea

The Deli

Chicken Tortilla Soup with Shredded Cheese and Tortilla Shreds
Mixed Field Greens with Ranch and Italian Dressings
Marinated Vegetable Salad ^{GF}
Home-Style Potato Salad
Display of Black Angus Pastrami, Oven-Roasted Turkey, Black Forest Ham ^{GF} and Roast Beef ^{GF}
Albacore Tuna Salad ^{GF}
Cheddar, Swiss, and American Cheeses ^{GF}
Garnish Platter of Sliced Vine Ripened Tomatoes,
Dill Pickle Spears and Leaf Lettuce
Mayonnaise and Spicy Brown Mustard
Variety of Sliced Breads and Deli Rolls
Assorted Cookies and Brownies

Build Your Own Salad Bar ^{GF}

Spring Mix, Romaine, Spinach
Sliced Chicken Breast and Marinated Steak
Baked Yukon Gold Potatoes
Shredded Cheddar Cheese, Parmesan Cheese, Bleu Cheese Crumbles
Shredded Carrots, Grape Tomatoes, Sliced Cucumbers, Edamame, Sliced Mushrooms
Crumbled Hard Boiled Eggs, Roasted Red Peppers Strips
Kalamata Olives, Artichoke Hearts, Bacon Bits, Sour Cream, Butter
Raspberry and Chocolate Mousse Shooters

Add a soup:
Turkey Chili
Chicken Tortilla
Corn Chowder
Broccoli Cheddar

*Minimum of 25 people required for buffets
For service less than 25 people add \$100 service fee*

^{GF} Gluten Free

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Lunch Buffets Continued

Backyard BBQ

Fresh Pasta and Summer Vegetable Salad
Cole Slaw ^{GF}

Choice of:

Grilled Beef Burgers ^{GF}
Herb-Marinaded Chicken Breasts ^{GF}
BBQ Pulled Pork ^{GF}

Kettle-Stirred Baked Beans ^{GF} and Kettle Chips

Garnish Platter of Sliced Vine Ripened Tomatoes, Red Onion, American and Cheddar Cheeses,
Kosher Dill Pickles and Green Leaf Lettuce

Freshly Baked Deli Rolls, Deli Mustard, Mayonnaise and Ketchup
Chef's Selection of Desserts

Soup and Sandwich Stop

Soup Kettle / Choice of 2:

Potato Leek with Herb Croutons
Fire-Roasted Tomato Basil
Chicken Tortilla Soup
Turkey Chili

Salad Bar / Choice of 2:

Salad of Sun Fresh Lettuce, Citrus Vinaigrette ^{GF}
Tomato, Cucumber and Red Onion in a Dill Crème ^{GF}
Greek Orzo Pasta Salad

Choice of Hot Sandwich Station:

Pulled Pork, Caramelized Onions, Goat Cheese and Cilantro on Jalapeño Bread
Tomato, Mozzarella and Pesto on Ciabatta
Corned Beef, Sauerkraut, Swiss and Thousand Island on Rye
Turkey, Cranberries and Brie on Pumpnickel
Cubano with Ham, Sliced Pork, Pickle and Swiss Cheese

Sweet Bar:

Assorted Mini Macaroons
Assorted Dessert Bars

^{GF} Gluten Free

*Minimum of 25 people required for buffets
For service less than 25 people add \$100 service fee*

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Lunch Buffets Continued

The Sonoran

Southwest Caesar, Guajillo Chili Croutons and Chipotle-Lime Dressing Topped with Queso Fresco
Black Bean and Corn Salad ^{GF}
Chipotle Marinated Chicken ^{GF} and Carne Asada ^{GF} Fajitas
Sautéed Peppers and Onions
Tri Colored Tortilla Chips
Fire Roasted Salsa, Guacamole, Sour Cream,
Shredded Jack Cheese and Warm Flour Tortillas
Mexican Rice and Charro Beans ^{GF}
Cinnamon and Sugar, Bavarian Cream and Apple Stuffed Churros
Sopapillas and Honey

Tour of Italy

Tossed Caprese Salad, Olive Focaccia Croutons
Italian Antipasti Salad ^{GF}
Fresh Cavatelli with Marinara, Italian Sausage, Chili Flakes and Parmesan
Baby Spinach and Cheese Ravioli with Sage Butter
Chicken Parmesan with Roma Tomatoes, Basil and Mozzarella Cheese
Marinara Sauce
Herb Roasted Vegetables ^{GF}
Rolls and Butter
Mini Cannoli and Chocolate Dipped Cannoli

*Minimum of 25 people required for buffets
For service less than 25 people add \$100 service fee*

^{GF} Gluten Free

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Packages

All Day Conference Packages

The Tempe Package

15 person minimum

Cactus Continental

Orange and Cranberry Juices

Fresh Fruit and Berries Platter

Banana Nut and Zucchini Breakfast Breads

Cinnamon Apple Coffee Cake

Freshly Brewed Regular and Decaffeinated Coffee Service
and Assorted Herbal Tea Selections

Hot Chocolate

Choice of One Enhancement:

Breakfast Burrito with Scrambled Egg, Cheese and Chorizo

Croissant Breakfast Sandwich, Farm-Fresh Scrambled Egg, Smoked Bacon and
Cheddar Cheese

Country Sausage, Egg and Cheddar Cheese Biscuit Sandwich

Mid Morning Coffee Refresh

Add the Build Your Own Trail Mix Break for \$8 per person

Choice of Bagged Lunch or Plated Salad Lunch Entrée

1 Selection for the Group

See pages 8-9 for menu details

Choice of Afternoon Break

Farmers Market

Ballpark

Sweet Bar

La Fiesta

See page 6 for menu details

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All Day Conference Packages

The Sun Devil Package

25 person minimum

Cactus Continental

Orange and Cranberry Juices
Fresh Fruit and Berries Platter
Banana Nut and Zucchini Breakfast Breads
Cinnamon Apple Coffee Cake
Freshly Brewed Regular and Decaffeinated Coffee Service
and Assorted Herbal Tea Selections
Hot Chocolate

Upgrade to the Redrock Breakfast Buffet for \$8 per person

Mid Morning Coffee Refresh

Add the Build Your Own Trail Mix Break for \$8 per person

Choice of Lunch Buffet
Soup and Sandwich Stop (2 Sandwiches),
The Deli, Build Your Own Salad Bar
See pages 11-12 for menu details

Choice of Afternoon Break

Farmers Market

Ballpark

Sweet Bar

La Fiesta

See page 6 for menu details

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Packages

All Day Conference Packages

The Diamond Package

25 person minimum

Breakfast Buffet

Orange and Cranberry Juices
Seasonal Fruit and Berries
Housemade Granola and Assorted Fruit Yogurts
Scrambled Eggs
Country Sausage
Breakfast Potatoes
Freshly Brewed Regular and Decaffeinated Coffee Service
and Assorted Herbal Tea Selections

Mid Morning Coffee Refresh

Choice of Any Lunch Buffet

See pages 11-13 for menu details

Choice of Afternoon Break

Farmers Market

Ballpark

Sweet Bar

La Fiesta

See page 6 for menu details

All pricing is per person unless otherwise stated
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Hors d'Oeuvres

Cold Bites

Priced per 50 Piece Order

Strawberry Stuffed Whipped Brie ^V
Silver Dollar Sandwiches (*Turkey and Munster, Ham and Swiss, Roast Beef and Cheddar*)
Croissant Sandwiches (*Tuna Salad, Egg Salad, Chicken Salad*)
Manchego Cheese Black Olive on Crostini ^V
Spiced Shrimp with Candied Pineapple
Smoked Salmon Pinwheel
Prosciutto, Mozzarella and Basil Pinwheel
Spiced Shrimp with Candied Pineapple
Antipasto Stack on Brioche

Hot Bites

Priced per 100 Piece Order

Firecracker Shrimp
Bella Flora ^V (*Portabella Mushroom, Ricotta, Mozzarella and Sun Dried Tomato Puff Pastry*)
Macaroni & Cheese Popper ^V
Chicken Pot Pie
Mini Shepard's Pie
Vegetable Spring Roll ^V
Roasted Eggplant Tortilla Crisp ^V
Spinach and Artichoke Tortilla Crisp ^V
Spanakopita with a Cucumber Dip ^V
Brie and Raspberry Phyllo Stars ^V
Bacon Wrapped Scallop
Lump Crab Cake
Pork Pot Stickers with Soy Dipping Sauce
Arancini Risotto ^V
Bacon Wrapped Short Rib
Black Bean Empanada ^V
Portobello Mushroom Empanada ^V
Coconut Crusted Chicken Sate with a Mango Salsa
Assorted Quiche: Monterey Jack, Florentine, Wild Mushroom and Lorraine

Ask About Our Monthly Hors d'Oeuvres Specials

*A Labor Fee of \$25 Per Server Per Hour if Butler Passed * 1 Server Required for Every 50 Guests*

^{GF} Gluten Free ^V Vegetarian

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Reception

Hors d'Oeuvres Continued

Displays

Serves 50 Guests Each

Domestic and Imported Cheeses ^{GF}, Dried Fruits,
Raw Nuts, Crackers and Baguette Slices

Sliced Seasonal Fruits, Berries, Honey Yogurt ^{GF}

Fresh Farm Vegetables with Ranch Dip ^{GF}
Add Hummus

Hummus Trio:

Traditional, Roasted Pepper and Black Bean with
Toasted Pita and Flat Breads

Flat Bread Trio:

Margarita
Shrimp, Artichoke and Cream Sauce
Red Sauce with Pepperoni and Sausage

Sushi Station:

California Rolls
Unagi
Tuna Rolls
Vegetable

Spinach Artichoke Dip with Tortilla Chips ^{GF}

Tri Colored Tortilla Chips with Fire Roasted Salsa,
Guacamole and Queso ^{GF}

Bruschetta Bar

Diced Red and Yellow Tomatoes, Balsamic and
Extra Virgin Olive Oil
Brie Cheese, Apple Chutney and Candied Walnuts
Prosciutto, Figs, Mascarpone and Pine Nuts

Raw Bar

Priced per 50 Piece Order

*All items served with lemons,
jalapeño rémoulade, horseradish vodka
cocktail sauce*

Oysters-on-the-Half Shell ^{GF} (seasonal)

Jumbo Shrimp Cocktail ^{GF}

Cracked Crab Claws ^{GF}

Stations

Priced per 50 Piece Order

Spoons

Carpaccio American Kobe Beef
with Maytag Blue Cheese ^{GF}

Lump Crabmeat Salad,
Celery Root and Lemon Aioli ^{GF}

Ahi Tuna Tartar, Avocado, Ginger, Sesame,
Garlic, Shallots, Cilantro and Wonton Crisps

Shooters

Priced per 50 Piece Order

Rock Shrimp Ceviche, Mango Lime,
Cilantro and Fried Tortilla Strip

Shrimp, Patron Margarita and Lime Essence ^{GF}

Lobster Bisque

^{GF} Gluten Free

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Reception

Action Stations/Food Bars

*Designed for 1 Hour of Service, Additional Hours available at \$5 per person per hour
50 person minimum
Priced per person*

Potato Bar ^{GF}

Buttermilk Whipped Potatoes
Served with Sour Cream, Bacon, Green Onions, Butter,
Cheddar Cheese Sauce, Roasted Corn and Brown Gravy

Fiesta

Chef fee required at \$100 per 75 people

Quesadillas Three Ways:
Grilled Chicken and Pepper Jack
Machaca Beef and Oaxaca Cheese
Three Cheese Green Chile
Fire Roasted Salsa, Guacamole and Sour Cream

Gourmet Grilled Cheese Bar

Chef fee required at \$100 per 75 people
Traditional with American Cheese
Cheddar and Bacon on Wheat
Tomato with Monterey Jack on Sourdough
Tomato Bisque Shooters

Mamma Mia

Chef fee required at \$100 per 50 people

Choice of Two Pastas:
Mushroom Ravioli, Cheese Tortellini,
Penne, Egg Linguini and Farfalle
Creamy Alfredo Sauce and Tomato Basil Sauce
Italian Sausage, Chicken, Asparagus, Mushrooms,
Roasted Garlic, Sun-Dried Tomatoes, Spinach, Onion,
Olives, Zucchini, Artichokes and Parmesan Cheese
Garlic Herb Breadsticks

Carving Stations

*All stations are Served with Silver Dollar Rolls and Complimenting Sauces
Carver fee required at \$100 per 75 people*

Steamship Round of Beef ^{GF} (serves 150-200)

Dry Adobo-Rubbed Prime Rib of Beef ^{GF} (serves 40)

Bacon Wrapped Roasted Turkey ^{GF} (serves 40)

^{GF} Gluten Free

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Dessert Displays/Action Stations

*Designed for 1 Hour of Service, Additional Hours available at \$5 per person per hour
Priced per person*

Gourmet Sweet Table

Assorted Petit Fours
Crème Éclairs
Dark Chocolate Dipped Strawberries
Canoli
Assorted Berries

Chocolate Fountain

25 person minimum
Fountain of Melted Milk Chocolate
Served with Dipping Accompaniments:
Pineapple, Pound Cake, Strawberries,
Marshmallows, Brownie Squares, Lady Fingers, Graham Crackers

Build Your Own Ice Cream Sandwich

Chef fee required at \$100 per 50 people
Choice of Two Ice Creams:
Vanilla Bean, Chocolate, Strawberry, Mint Chocolate Chip
DoubleTree Chocolate Chip Walnut Cookie, Chocolate Chip Cookie, Peanut Butter Cookie

Dinner Plates

All dinners are three courses and include:

Choice of Salad

Entrée

Starch and Vegetable Accompaniment

Dessert

Artisan Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee Service and Hot Tea will be offered Tableside

Salads

Mixed Greens with Grape Tomatoes, Shredded Carrots, Sliced Cucumber and Herb Croutons

Farmer's Market Salad with Tomatoes, Slivered Almonds and Herb Vinaigrette

Wedge Salad topped with Smoked Bacon, Bleu Cheese Crumbles, Tomatoes and Bleu Cheese Dressing

Spinach Leaves with Sliced Strawberries, Feta Cheese, Pecans and Raspberry Vinaigrette ^{GF}

Starch Accompaniments

Yukon Gold Mashed Potatoes ^{GF}

Potatoes au Gratin

Oven-Roasted Fingerling Potatoes ^{GF}

Wild Rice Blend

Garlic and Pimento Angel Hair Pasta

Vegetable Accompaniments ^{GF}

Farm Vegetable Medley and Roasted Garlic

Glazed Baby Carrots and Miniature Squash

Steamed Asparagus (*seasonal*)

Chef's Seasonal Selection

Desserts

DoubleTree Cheesecake

Carrot Cake with Cream Cheese Frosting

Black Forest Cake, Cherry Compote and Crème Fraiche

New York Style Cheesecake and Caramel Sauce

Fresh Berries and Cream ^{GF} (*seasonal*)

Ask your Catering Representative for Additional Seasonal Selections

Dessert Upgrades

Chocolate Pyramid, Dark Chocolate Raspberry Sauce and Berry Garnish

Warm Chocolate Lava Cake, Fresh Berries and Raspberry Coulis ^{GF}

Crème Brûlée with Seasonal Berries ^{GF}

Dinner

Entrées

Duets

Adobo-Rubbed Filet* ^{GF}
Herb Crusted Salmon with Lemon Butter ^{GF}

Rosemary and Garlic Chicken ^{GF}
Pan-Roasted Snapper and Lemon Tomato Butter ^{GF}

Bacon Wrapped Filet* with Crab Stuffed Shrimp ^{GF}

Seafood

Grilled Halibut with a Chipotle Apricot Glazed ^{GF}

Bourbon Maple Salmon with Spiced Pecans ^{GF}

Poultry

Breaded Chicken Breast topped with Fresh
Mozzarella and a Balsamic Bruschetta

Breaded Chicken Breast with a Champagne Crème
Sauce, topped with Scallions, Mushrooms
and Sundried Tomatoes

Spinach, Cheese and Prosciutto Stuffed Chicken
with a Pan Glaze ^{GF}

Beef/Pork

Peppercorn Filet Mignon* with
Cabernet Demi-Glace

Chile Rubbed New York Strip* topped with
Mushrooms, Onions and Bacon Ragout.
Served with Merlot Sauce

Slow Roasted Prime Rib ^{GF} with
Horseradish and Au Jus

Dijon and Herb Roasted Pork Tenderloin
with a Bourbon Demi

Slow Braised Boneless Short Ribs with
Charred Onions and a Cabernet Demi

Vegetarian/Vegan

Vegetable Stuffed Portobello Mushroom
topped with Parmesan Cheese
Vegan upon request
Gluten free request

Grilled Vegetable Strudel
Smoked-Tomato Coulis

Additional courses are available for \$5 per person, per course. If a second entrée offering is desired, the same first course and dessert course will be served to all guests. The higher menu price of the two entrees chosen will be charged for all meals in lieu of additional labor and service fees. A method by which to identify each guest's entrée selection to the service staff must be provided by the client.

**Specialty Items — Advance guarantee notice is required*

^{GF} Gluten Free

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Dinner Buffets

*All Dinner Buffets are served with
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Herbal Tea Selections*

The Grill

Mixed Field Greens
Marinated Vegetable Salad

Choice of Two Entrées:

Thinly Sliced New York Strip with Bourbon Demi
Dijon Rubbed Pork Loin with Apple Chutney ^{GF}
Mahi Mahi topped with a Mango, Lime and Cilantro Salsa ^{GF}
Chicken Breast with Boursin Cream Sauce topped with Artichokes and Mushrooms

Southwest Roasted Red Potatoes ^{GF}
Fresh Green Beans, Sautéed Cipolini Onions and Baby Carrots ^{GF}
Artisan Rolls with Creamy Butter
Assorted Cheesecakes

Taste of Arizona

Southwest Caesar with Fresh Parmesan Cheese, Tortilla Shreds and Chipotle Dressing
Sonoran Citrus Salad, Serrano-Chile and Anise-Seed Vinaigrette ^{GF}
Quinoa and Squash Salad ^{GF}

Choice of Two Entrées

Chicken Breast with Ancho Glaze ^{GF}
Baked Tilapia with Citrus Sauce ^{GF}
Marinated Top Sirloin with Tequila Demi

Spanish Rice
Roasted Corn with Red Peppers ^{GF}
Artisan Rolls with Creamy Butter
Chocolate Cake with Prickly Pear Sauce
Apple Stuffed and Bavarian Stuffed Churros

*Minimum of 40 people required for buffets
For service less than 40 people add \$150 service fee
Dinner buffets not available for groups of less than 25*

^{GF} Gluten Free

All pricing is per person unless otherwise stated
Prices do not include 22% taxable service charge and a sales tax

Dinner Buffets

*All dinner buffets are served with
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Herbal Tea Selections*

Cowboy Cookout

Black Bean Soup topped with Sour Cream and Cilantro
Arugula and Mesclun Salad with a Poblano Vinaigrette ^{GF}
Confetti Coleslaw ^{GF}

Choice of Two Entrées

Rib Eye Steak with Garlic Chile Butter ^{GF}
Baby Back Pork Ribs with Mango Barbeque Sauce
Tequila Lime Marinated Chicken Breast ^{GF}

Grilled Vegetables ^{GF}
Mascarpone Whipped Potatoes ^{GF}
Texas Toast with Garlic Butter
DoubleTree Cookie Apple Crisp
Warm Cherry Cobbler and Vanilla Drizzle

*Minimum of 40 people required for buffets
For service less than 40 people add \$150 service fee
Dinner buffets not available for groups of less than 25*

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Beverages

Banquet Bar Menu

	Hosted	Cash
Call Brands	\$7.00	\$7.50
Premium Brands	\$8.00	\$8.50
Cordials	\$8.75	\$9.25
House Wine	\$6.00	\$6.50
Premium Wine	\$7.00	\$7.50
Domestic Beer	\$4.00	\$4.50
Premium/Craft Beer	\$5.00	\$5.50
Soft Drinks / Bottled Water	\$3.25	\$3.50

<p>House Wine</p> <p>Penfold's Rawson Retreat Chardonnay, Cabernet and Merlot, Ecco Domani Pinot Grigio, Beringer Pink Moscato</p>	<p>Premium Wine</p> <p>Sterling Chardonnay and Merlot, Louis Martini Cabernet, Little Black Dress Pinot Noir</p>	<p>Call Brands</p> <p>Smirnoff Beefeater Bacardi Jose Cuervo Gold Jim Bean Seagram 7 Dewars Jack Daniels</p>	<p>Premium Brands</p> <p>Titos Tanqueray Captain Morgan Maker's Mark Crown Royal Johnny Walker Black</p>
<p>Super Premium Brands upon request</p> <p>Grey Goose Johnny Walker Black Patron Hennessy</p> <p>\$9.00 Hosted / \$9.50 Cash</p>	<p>Cordials upon request</p> <p>Kahlua Bailey's Irish Cream Amaretto Di Saronno</p> <p>\$9.50 Hosted / \$10.00 Cash</p>	<p>Draft Beer</p> <p>Ask about our draft beer options</p> <p>Signature Cocktails</p> <p>Ask your catering representative about creating a signature cocktail for your event</p>	<p>Mojitos by the gallon \$90</p> <p>Margaritas by the gallon \$85</p>
	<p>Cash Wine List</p> <p>A bottled wine menu for cash sales may be provided to your guests whenever host-sponsored wine is not provided with dinner, if requested</p>	<p>Labor Fee</p> <p>A Labor Fee of \$100 is applicable per bar setup</p> <p><i>Suggested—1 Bar for every 75-100 Guests</i></p>	

The DoubleTree Tempe is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises; therefore, no outside beverages are permitted to be brought into the hotel

Bar Packages available upon request

Beverages

Banquet Wine List

Prices are per Bottle

Bubbles

Korbel Brut

\$32

Martini & Rossi Asti

\$32

Rosenblum Moscato

\$32

Moet Imperial Brut

\$95

Whites

Chateau St. Jean Chardonnay

\$39

Beringer Pink Moscato

\$28

Penfolds "Rawson Retreat" Chardonnay

\$28

Sterling VC Chardonnay

\$34

Sonoma Cutrer "Russian River Ranches"
Chardonnay

\$45

Trefethen Chardonnay

\$60

Frogs Leap Sauvignon Blanc

\$48

Jekel Riesling

\$39

Ecco Domani Pinot Grigio

\$36

Reds

Penfolds "Rawson's Retreat"

Cabernet Sauvignon

\$28

Bogle "Essential" Red

\$35

Penfolds "Rawson's Retreat" Merlot

\$28

Sterling VC Merlot

\$34

Truchard Pinot Noir

\$59

Terrazas Malbec

\$39

Rosenblum VC Zinfandel

\$36

Louis Martini Cabernet

\$39

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