

A LA CARTE SELECTION

From the Bakery

- Assorted Sliced Fruit Breads - \$35 Per Dozen
- Croissants - \$40 Per Dozen
- Assorted Miniature Breakfast Pastries - \$45 Per Dozen
- Assorted Fruit-Filled Danishes - \$40 Per Dozen
- Assortment of Muffins - \$40 Per Dozen
Blueberry | Bran | Orange Cranberry
- Assorted Miniature Bagels & Cream Cheese - \$50 Per Dozen
- Miniature Dessert Pastries - \$50 Per Dozen
- DoubleTree Chocolate Chip Cookies - \$40 Per Dozen
- Peanut Butter Brownies - \$45 Per Dozen
- Fudge Brownies - \$45 Per Dozen
- Chocolate Pecan Bars - \$48 Per Dozen
- Lemon Squares - \$40 Per Dozen

Cold Beverages

- Freshly Squeezed Orange or Grapefruit Juice - \$45 Per Gallon
- Apple or Cranberry Juice - \$45 Per Gallon
- Old-Fashioned Lemonade - \$45 Per Gallon
- Iced Tea - \$65 Per Gallon
- Individual Cold Milk (Whole | Non-Fat | 2%) - \$3.50 Each
- Assorted Soft Drinks or Natural Waters - \$4.00 Each
- Sparkling Waters - \$5 Each
- Red Bull (Regular & Sugar free) - \$6 Each
- Bottled Fruit Juices - \$5 Each
Apple | Cranberry | Orange
- Bottled Herbal Iced Tea - \$5 Each
- Fiji Natural Artesian Water - \$5 Each

From the Market

- Whole Fresh Fruit - \$2.50 Each
- Cut Seasonal Fruit - \$9 Per Person
- Chocolate Dipped Strawberries - \$50 Per Dozen

Snacks

- Individual Nonfat Yogurts - \$4 Each
- Tortilla Chips | Guacamole & Salsa - \$8 Per Person
- Individual Bags of Kettle Chips - \$3.00 Per Bag
- Selection of Candy Bars - \$3 Each
- Mixed Nuts - \$38 Per Pound
- Granola Bars - \$38 Per Dozen
- Novelty Ice Cream Bars - \$4 Each

Hot Beverages

- Starbucks Coffee - \$65 Per Gallon
- Tazo Teas - \$65 Per Gallon
- All Day Coffee Service: \$18 Per Person
Starbucks Coffee | Tazo Teas
(Served 9-11am & 2-5pm) – Minimum of 25 people or \$25 per person

CONTINENTAL BREAKFAST

25 person minimum required or \$8 more per person

Mediterranean - \$17

Freshly Squeezed Orange Juice
Cut Seasonal Fruit
Sliced Assorted Fruit Breads
Butter | Fruit Preserves
Starbucks Coffee | Tazo Teas

Naples - \$21

Freshly Squeezed Orange Juice
Cut Seasonal Fruit
Selection of Muffins | Danishes | Croissants
Sliced Assorted Fruit Breads
Butter | Fruit Preserves
Starbucks Coffee | Tazo Teas

Palermo - \$25

Freshly Squeezed Orange Juice
Cut Seasonal Fruit
Selection of Muffins | Danishes | Croissants
Assorted Boxed Cereals
Individual Fruit Nonfat Yogurts
Homemade Granola
Butter | Fruit Preserves
Whole Milk | Skim Milk
Starbucks Coffee | Tazo Teas

To Enhance Your Continental Breakfast

Breakfast Burrito - \$8

Farm Fresh Scrambled Eggs | Cheddar Cheese | Sausage |
Avocado Salsa

Breakfast Croissant Sandwich - \$8

Farm Fresh Scrambled Eggs | Chives | Cheddar Cheese |
Bacon

English Muffin - \$8

Farm Fresh Scrambled Eggs | Canadian Bacon | Cheddar
Cheese

Smoked Salmon - \$10

Roma Tomatoes | Chopped Egg | Capers | Red Onions |
Lemon Wedges

Granola Parfait - \$8

Vanilla Yogurt | Fresh Seasonal Berries

Cream of Wheat - \$6

Steel Cut Oatmeal - \$6

Brown Sugar | Raisin | Cinnamon | Candied Pecans

Bacon & Sausage - \$8

Bacon or Sausage - \$6

Assorted Juices - \$5

Apple | Cranberry | Orange

Hard Boiled Eggs - \$37 Per Dozen

Individual Boxed Cereal with Milk - \$4 Each

PLATED BREAKFAST SELECTIONS

All Plated Breakfast Selections Served with Assorted Breakfast Pastries | Butter | Fruit Preserves
Freshly Squeezed Orange Juice | Starbucks Coffee | Tazo Teas

Romano - \$20

Farm Fresh Scrambled Eggs
Smoked Bacon or Sausage Links
Breakfast Potatoes

Rustica - \$22

Vanilla Battered French Toast | Fruit Compote
Smoked Bacon or Sausage Links

Scrambled Eggs Benedict - \$25

Farm Fresh Scrambled Eggs
Canadian Bacon | English Muffin | Tarragon Hollandaise

California Breakfast Burrito - \$25

Farm Fresh Scrambled Eggs | Black Beans | Hash Brown Potatoes | Avocado | Jack Cheese | Wrapped in a Tortilla
Sliced Seasonal Fruit

Reggiano - \$30

Grilled Top Sirloin Steak | Farm Fresh Scrambled Eggs | Pesto Roma Tomatoes
Hash Brown Potatoes

To Enhance Your Breakfast

Fresh Fruit Martini - \$8

Granola Parfait - \$8
Yogurt | Fresh Seasonal Berries

BREAKFAST BUFFETS

25 person minimum required or \$8 more per person

Buon Giorno - \$32

Freshly Squeezed Orange Juice
Cut Seasonal Fruit

Farm Fresh Scrambled Eggs
Oven Roasted Breakfast Potatoes
Smoked Bacon | Sausage Links

Assortment of Fresh Breakfast Pastries
Butter | Fruit Preserves
Starbucks Coffee | Tazo Teas

Buon Appetito - \$38

Freshly Squeezed Orange Juice
Cut Seasonal Fruit

Individual Fruit Yogurts
Assorted Boxed Cereals
Steel Cut Oats | Brown Sugar | Cinnamon | Dried Fruits

Farm Fresh Scrambled Eggs
Vanilla Battered French Toast | Fruit Compote

Smoked Bacon | Sausage Links
Hash Brown Potatoes

Assortment of Fresh Breakfast Pastries
Butter | Fruit Preserves
Starbucks Coffee | Tazo Teas

TO ENHANCE YOUR BUFFET

Omelet Station - \$10

Farm Fresh Eggs | Ham | Bacon | Sausage
Onions | Peppers | Tomatoes | Mushrooms | Spinach
Cheddar | Swiss | American Cheeses

Add \$150 Attendant Fee

Made to Order Waffle Station - \$8

Fruit Compote | Bananas | Chocolate Chips | Blueberries
Whipped Cream

Add \$150 Attendant Fee

BRUNCH - \$50
50 person minimum required

Freshly Squeezed Orange Juice | House Champagne

Cut Seasonal Fruit

Assortment of Breakfast Pastries

Romaine Salad | Selection of Two Dressings

King Crab Legs & Shrimp Display | Traditional Condiments

*Made to Order Egg & Omelet Station

Bacon | Sausage

Roasted Potatoes

Grilled Chicken | Alfredo Sauce

*Herb Roasted Prime Rib of Beef | Horseradish | Natural Jus

Rustic Rolls | Herbed Breads

Chef's Selection of Desserts

Starbucks Coffee | Tazo Teas

*Add \$150 Attendant Fee
1 attendant per 50 people

MEETING PLANNER PACKAGES

Meeting Planner Package One - \$34

25 person minimum required or \$8 more per person

Mediterranean Continental Breakfast

Freshly Squeezed Orange Juice
Cut Seasonal Fruit
Sliced Assorted Fruit Breads | Butter | Fruit Preserves
Starbucks Coffee | Tazo Teas

Morning Break

Starbucks Coffee | Tazo Teas

Afternoon Break

Assorted Soft Drinks | Natural Water
DoubleTree Chocolate Chip Cookies

Meeting Planner Package Two - \$39

25 person minimum required or \$8 more per person

Naples Continental Breakfast

Freshly Squeezed Orange Juice
Cut Seasonal Fruit
Muffins | Danishes | Croissants | Sliced Assorted Breakfast Breads
Butter | Fruit Preserves
Starbucks Coffee | Tazo Teas

Morning Break

Assorted Soft Drinks | Natural Water
Starbucks Coffee | Tazo Teas

Afternoon Break

Assorted Soft Drinks | Natural Waters
DoubleTree Chocolate Chip Cookies

To Enhance Your Meeting Planner Package...

Yogurt Parfait - \$8
Chips & Salsa - \$8
Novelty Ice Cream Bars - \$5
Lemon Squares - \$3
Pecan Squares - \$4
Brownies - \$4

BREAKS

25 person minimum required or \$8 more per person ~ Service for thirty (30) minutes

Chocoholic - \$18

Chocolate Fondue
Seasonal Fruit | Pound Cake Skewers
Chocolate Brownies
Chocolate Milk | Iced Milk Shots

Café au lait - \$15

Mini Tiramisu | Miniature Coffee Cake | Biscotti
Starbucks Coffee
Hazelnut & Amaretto Flavored Syrups
Whole Milk | Skim Milk
Chocolate Shavings | Whipped Cream | Orange Peel |
Powdered Cinnamon

Afternoon Lift - \$15

Hummus | Pita Chips
Veggie Sticks | Chipotle Ranch
Herbal Iced Tea | Fruit Infused Water

Tailgater - \$19

Mini Hot Dogs | Traditional Condiments
Make Your Own Nachos:
Tortilla Chips | Melted Cheese | Jalapeños | Tomatoes
Assorted Soft Drinks

**Add Red Bull (Regular or Sugar Free) - \$6 each

Make Your Own Trail Mix - \$15

M & M's | Chocolate Chips | Banana Chips
Dried Fruit | Mixed Nuts | Almonds | Granola | Wasabi Peas
Whole Fresh Fruit
Fruit Infused Water

Health Nut - \$12

Nonfat Yogurt
Low-Fat Granola
Dried Fruits | Berries
Fruit Infused Water | Cucumber Water

Sweet-N-Salty - \$15

Gummy Bears
Goldfish Crackers
Kettle Chips
Assorted Candy Bars
Mini DoubleTree Chocolate Chip Cookies
Assorted Soft Drinks

Fiesta Ole - \$16

Tortilla Chips | Chipotle Salsa | Salsa Verde
Taqitos
Empanadas
Guacamole | Sour Cream
Non-Alcoholic Sangria

**Add Cold Coronas – \$6 each

**Add Pitchers of Margarita - \$6 per person

PLATED LUNCH

Plated Lunches Include Salad | Freshly Baked Rolls | Butter | Dessert | Starbucks Coffee | Tazo Teas

Salads – Choice of one

Caesar Salad | Romaine Lettuce | Focaccia Croutons | Parmesan Cheese

Local Farm Salad | Mixed Lettuce | Julienned Seasonal Vegetables

BLT Salad | Mixed Lettuce | Tomatoes | Crisp Bacon | Focaccia Croutons | Chipotle Ranch Dressing

Upgrade

Bibb Lettuce | Goat Cheese | Roasted Corn | Sweet Bell Pepper | Balsamic Vinaigrette - \$3 added per guest

Entrees – Choice of one

Fork Tender Tomato & Balsamic Braised Short Rib - \$35

Gnocchi | Cipollini Onions | Mushrooms | Fava Beans

Roasted Halibut - \$35

Wild Rice | Seasonal Vegetables | Lemon Butter Sauce

Grilled Marinated Flat Iron Steak - \$34

Tuscan Roasted Potatoes | Grilled Asparagus | Roasted Shallot | Bordelaise Sauce

Grilled Salmon - \$33

Wild Rice | Italian Blend Vegetables | Lemon-Herb Sauce

Pesto Crusted Chicken Breast - \$33

Mashed Potatoes | Baby Carrots | Whole Grain Mustard Sauce

Oven Roasted Chicken Breast - \$33

Creamy Polenta | Broccolini | Port Wine Reduction

Soy-Ginger Grilled Chicken Breast - \$33

Garlic Mashed Potatoes | Chinese Peas | Citrus-Ginger Sauce

Vegetable Napoleon - \$33

Roasted Market Vegetables | Fresh Mozzarella | Tomato Sauce

Requests for multiple entrees must be approved by your Sales or Catering Manager. The highest menu price will apply to all menus selected & an additional \$2.00 surcharge will be added to the price per person.

EXPRESS LUNCHES
BOXED TO-GO OR SERVED PLATED

SALADS

Chinese Chicken Salad - \$25

Sliced Chicken Breast | Lettuce | Napa & Red Cabbage | Bean Sprouts | Carrots | Green Onions | Cilantro | Almonds | Sesame Seeds | Mandarin Oranges | Crispy Rice Noodles | Sesame-Peanut Vinaigrette

Southwestern Beef Salad - \$29

Sliced Chili Rubbed Flank Steak | Roasted Corn | Black Beans | Cheddar-Jack Cheese | Tomatoes | Mixed Lettuces | Crispy Tortilla Strips | Chipotle-Ranch Dressing

Blackened Chicken Caesar Salad - \$27

Sliced Blackened Chicken Breast | Whole Hearts of Romaine Lettuce | Caesar Dressing | Parmesan Cheese | Oven Roasted Tomatoes | Focaccia Croutons

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SANDWICHES & WRAPS

Chicken Salad Sandwich - \$26

Shredded Slow Roasted Chicken | Dried Cranberries | Grapes | Lettuce | Tomatoes | Baguette

Tuna Salad Wrap - \$27

Tuna Salad | Crisp Celery | Onions | Green Apple | Herbed Lavosh | Lettuce | Tomatoes

Smoked Turkey on Croissant - \$26

Hickory Smoked Turkey Breast | Sliced Avocado | Swiss Cheese | Lettuce | Tomato | Roasted Garlic Aioli

Greek Chicken & Feta Wrap - \$28

Greek Spiced Chicken | Feta Cheese | Red Onions | Kalamata Olives | Lettuce | Tomato | Lemon-Oregano Aioli | Sundried Tomato Tortilla

Roasted Vegetable Wrap - \$27

Grilled Portobello Mushrooms | Red Peppers | Squash | Carrots | Caramelized Onions | Fresh Mozzarella | Walnut Pesto Spread | Spinach-Herb Tortilla

Boxed To-Go Lunch Include:

Kettle Chips
DoubleTree Chocolate Chip Cookie
Plastic Cutlery

Plated Salad Include:

Freshly Baked Roll
Choice of Dessert
Iced Tea | Starbucks Coffee
Add \$3 more per person

Plated Sandwich Include:

Sliced Fresh Fruit
Choice of Dessert
Iced Tea | Starbucks Coffee
Add \$3 more per person

Requests for multiple boxed lunches must be approved by your Sales or Catering Manager. The highest menu price will apply to all menus selected & an additional \$2.00 surcharge will be added



Dessert – Choice of One

Cakes

Chocolate Caramel Hazelnut

Dark Chocolate Raspberry

Banana Butterscotch

Pineapple Coconut

Red Berry Opera

Tiramisu

Red Velvet

Cheesecakes

NY Cheesecake

Passion Fruit Cheesecake

Crème Brulee

Tarts

Lemon Meringue

Apple Raisin

Upgrades

Individual Plated Pastries – \$3

Choice of One:

Chocolate Trilogy

Chocolate Espresso Tartlet

Chocolate Salted Caramel

Seasonal Fruit Tartlet

Red Berry Mascarpone

Dessert Buffet - \$8 (1.5 pieces per person)

Miniature Cakes

Parisian Macarons

Seasonal Fruit Tartlet

LUNCH BUFFETS

The Great Outdoors - \$40

25 person minimum required or \$10 more per person

Macaroni Salad

Garden Green Salad | Ranch Dressing

Fingerling Potatoes | Roasted Shallots

Bratwurst | Sauerkraut | German Hot Mustard

BBQ Chicken

BBQ Baked Beans

Sweet Buttered Corn

Potato Rolls | Butter

Peach Cobbler

Starbucks Coffee | Iced Tea

Fiesta del Sol - \$35

25 person minimum required or \$10 more per person

Mixed Greens | Roasted Corn | Olives | Cilantro Cream Dressing

Shredded Seasoned Chicken

Grilled Carne Asada

Cilantro Rice

Black Beans

House-made Tortilla Chips

Roasted Salsa | Cilantro | Guacamole | Queso Fresco | Sour Cream

Warm Flour & Corn Tortillas

Traditional Flan

Starbucks Coffee | Iced Tea

LUNCH BUFFETS

Italiano - \$37

25 person minimum required or \$10 more per person

Caesar Salad | Garlic Croutons | Parmesan Cheese

Antipasti Salad | Cured Italian Meats | Tomatoes | Red Wine Vinaigrette

Chicken Marsala

Meat or Vegetarian Lasagna

Sautéed Broccolini

Garlic Bread

Tiramisu

Starbucks Coffee | Iced Tea

All American - \$40

25 person minimum required or \$10 more per person

Hearts of Romaine | Cucumbers | Tomatoes | Ranch Dressing

Buttermilk Fried Chicken

Meat Loaf | Mushroom Gravy

Garlic Mashed Potatoes | Traditional Gravy

Buttermilk Biscuits | Honey | Butter

Apple Pie | Whipped Cream

Starbucks Coffee | Iced Tea

Fresco e Sano – \$36

25 person minimum required or \$10 more per person

Arugula | Pear | Goat Cheese | Sour Cherries | Raspberry Vinaigrette

Grilled Roasted Vegetables | Balsamic Drizzle

Rosemary Grilled Chicken

Roasted Market Fish

Wild Rice

Green Bean Amantine

Market Fruit Salad | Ginger Lime Dressing | Cinnamon Granola

Starbucks Coffee | Iced Tea

Burger Bar - \$32

25 person minimum required or \$10 more per person

Classic American Style Potato Salad

Old Fashioned Creamy Coleslaw

Angus | Veggie Burger Patties

American | Cheddar | Swiss

Sliced Tomatoes | Red Onions | Bacon | Jalapeno | Lettuce | Pickles

Thousand Island Dressing | Ketchup | Mustard

House-made Potato Chips

Lemon Bars

Starbucks Coffee | Iced Tea

LUNCH BUFFETS

It's A Wrap! – \$32

25 person minimum required or \$5 more per person

Jicama-Cucumber Salad

Pesto Pasta Salad

Assorted Tortilla Wraps:

- Roasted Vegetable
- Greek Chicken & Feta
- Tuna Salad | Granny Smith Apple

Apple Crumb Bars

Starbucks Coffee | Iced Tea

The Sandwich Board - \$32

25 person minimum required or \$5 more per person

Rustic Potato Salad

Mixed Vegetable Coleslaw

Pastrami on Rye | Swiss Cheese

Smoked Turkey Breast Wrap | Roasted Corn | Peppers | Jack Cheese

Roasted Vegetable Wrap

Grilled Chicken Breast | Avocado | Croissant

Assorted Spreads | Aioli | Thousand Island Dressing

Lemon Bars

Starbucks Coffee | Iced Tea

Soup, Salad, & Sandwich Buffet - \$35

25 person minimum required or \$5 more per person

Mixed Lettuce

Salad Toppers of Grape Tomatoes | Cucumbers |
Mushrooms | Bacon Bits | Crumbled Blue Cheese | Carrots

Ranch | Blue Cheese | Red Wine Vinaigrette

Roasted Tomato Soup | Garlic Crostini

Honey Ham & Brie on Sourdough

New England Clam Chowder

Shrimp & Scallop Roll

Chef's Selection of Dessert

Starbucks Coffee | Iced Tea

Deli Buffet - \$30

25 person minimum required or \$5 more per person

Pesto Pasta Salad

Market Fruit Salad | Ginger-Honey Dressing

Sliced Smoked Turkey Breast | Honey Smoked Ham |
Pastrami | Tuna Salad

Cheddar Cheese | Provolone

Lettuce | Shaved Red Onions | Tomatoes | Pickles |
Pepperoncini

Assorted Breads

House-made Potato Chips

Apple Crumb Bars

Starbucks Coffee | Iced Tea

HORS D'OEUVRES

All Hors D'oeuvres must be ordered in increments of 50 pieces
(Tray Passed Hors D'oeuvres Available at \$150 Per Server, Per Hour)

Chilled Hors D'oeuvres

Crispy Prosciutto Wrapped Asparagus \$4.50 per piece	Baja Shrimp Ceviche Cucumber Cup \$5.00 each
Corn & Honey Chipotle Chicken Tostadita \$4.50 per piece	Olive Tapenade Goat Cheese Crostini \$4.50 per piece
Strawberries Mascarpone Amaretto \$4.50 per piece	Bruschetta on Garlic Crostini \$4.00 per piece
Crab Salad Crostini \$5.00 per piece	Tomato Mozzarella Basil Balsamic Drizzle \$5.00 per piece
Lobster Wonton Taco Micro Cilantro \$6.00 per piece	Gazpacho Shrimp Shooter \$5.50 per piece
Fresh Fruit Skewers \$4.50 per piece	

Hot Hors D'oeuvres

Sweet Soy & Chili Chicken Satay \$4.50 per piece	Petite Crab Cakes Red Pepper Coulis \$5.00 per piece
Asian Sesame Beef Skewer \$5.00 per piece	Assorted Petite Quiche \$3.50 per piece
Margarita Flat Bread \$4.00 per piece	Mac n' Cheese Bites \$4.50 per piece
Coin Beef Sliders \$5.00 per piece	Bacon Wrapped Scallops \$5.00 per piece
Spring Rolls Choice of Vegetarian, Thai Chicken, or Shrimp \$4.75 per piece	Spanakopita \$4.00 per piece
Pot Stickers Choice of Vegetarian, Pork, or Chicken \$4.00 per piece	Stuffed Mushrooms Choice of Sausage, Clam, or Spinach \$4.25 per piece

Grilled Cheese & Tomato Soup Shooter
\$5.00 each

DISPLAYS

25 person minimum required

Farmers Vegetable Crudités - \$10

Seasonal Cut Vegetables | Red Pepper Hummus | Spinach & Onion Dip | Italian Bread Sticks

Got Cheese? - \$13

Domestic & Imported Cheeses

Crackers | Rustic Breads

Dried Fruit | Nuts | Honey Comb

Five Alarm Bar - \$10

House-made Tortilla Chips | Roasted Tomatillo Salsa | Fire Roasted Salsa | Guacamole | Queso Fundido with Chorizo

**Add \$8 for Pitchers of Margaritas for the first 30 minutes

**Add \$4 for each additional 30 minutes

Market Fruit Display - \$10

Sliced Seasonal Fruit | Seasonal Berries | Mascarpone

Cured Meats & Cheeses - \$16

Italian Meats

Domestic & Imported Cheeses

Dried Fruits | Whole Grain Mustard | Mango Chutney | Honey Comb

Rosemary Lavosh Crackers

Bruschetta Station - \$10

Traditional Tomato Basil | Garlic Wild Mushroom | Olivata & Feta Bruschetta | Cannellini Bean Hummus

Baked Brie - \$130 Each

Basil | Sun-Dried Tomatoes | Pecans | Sliced Baguettes
(Serves 40 Guests)

STATIONS

*35 person minimum per station & (3) stations minimum OR 50 person minimum per station & (2) stations minimum
Individual station may be added to meal functions*

Asian Station - \$24

Thai Chicken Lettuce Wraps
Pork Pot Stickers
Vegetarian Spring Rolls
Garlic Chili Sauce
Sweet Soy

Short Rib Station – \$20

Braised Boneless Short Ribs
Parmesan Risotto
Creamy Macaroni & Cheese

By The Sea - \$30

Jumbo Shrimp | King Crab Claws | Oysters on the Half Shell
Ceviche Shooters
Cocktail Sauce | Lemon | Horseradish | Tabasco Sauce

ACTION STATIONS

Fajita Station - \$25

Tequila Lime Chicken
Marinated Beef
Sofritas (Tofu)
Spanish Rice | Black Beans
Corn & Flour Tortillas
Queso Fresco | Salsa | Grilled Onions | Pico de Gallo

Add Shrimp | \$5 additional per person

Salad Station - \$15

Mixed Green Lettuce | Hearts of Romaine

Toppings:

Carrots | Corn | Green Peas | Garbanzo Beans
Tomato | Cucumber | Croutons | Mozzarella Cheese
Couscous | Black Olives

Choice of (2) Dressings:

Ranch | Caesar | Italian | Thousand Island | Pomegranate
Vinaigrette | Balsamic Vinaigrette

Fresh Baked Rolls | Butter

Pasta Station Made to Order - \$22

Orecchiette | Penne | Farfalle
Pesto | Alfredo | Marinara
Baby Scallops | Bay Shrimp | Chicken | Italian Sausage
Rustic Rolls | Traditional Condiments

Fruit Flambé - \$20

Fruits: Strawberry | Peach | Pear | Bananas
Sauces: Chocolate | Berry | Orange
Ice Cream: Vanilla | Chocolate

All Action Stations Require an Attendant at \$150 per Attendant
(1) Attendant per 75 Guests

CARVED SPECIALTIES

PORCINI MUSHROOM CRUSTED TENDERLOIN - \$450 Each

Caramelized Shallots | Béarnaise Sauce | Petite Rolls
(Serves 25 people)

PEPPERCORN CRUSTED AGED NEW YORK STRIP LOIN - \$450 Each

Creamed Horseradish | Roasted Shallot Jus | Petite Rolls
(Serves 40 people)

HONEY PECAN CRUSTED SALMON - \$400 Each

Petite Rolls
(Serves 20 people)

MAPLE GINGER CURED HAM - \$395 Each

Whole Grain Mustard | Hawaiian Rolls
(Serves 40 people)

PROSCIUTTO WRAPPED PORK LOIN - \$350 Each

Guava Glaze | Petite Rolls
(Serves 40 people)

APPLE & JUNIPER BRINED TURKEY BREAST - \$350 Each

Cranberry Sauce | Sage Citrus Aioli | Petite Rolls
(Serves 20 people)

All the Above Require an Attendant at \$150 per Attendant – (1) Attendant per 75 Guests

CREATE YOUR OWN HORS D'OEUVRES RECEPTION
\$45 Per Person Includes (1) Hour of the Following

CHOICE OF (3) HORS D'OEUVRES (1.5 servings of each)
(Tray Passed Hors d' Oeuvres Available at \$150 Per Server, Per Hour)

Gourmet Chilled Hors D'oeuvres

Prosciutto Wrapped Melon	Olive Tapenade Goat Cheese Crostini
Corn & Honey Chipotle Chicken Tostadita	Bruschetta Garlic Crostini
Baja Shrimp in Cucumber Cup	Crispy Prosciutto Wrapped Asparagus

Gourmet Hot Hors D'oeuvres

Sweet Soy & Chili Chicken Satay	Mac n' Cheese Bites
Spanakopita	Assorted Petite Quiche
Margarita Flat Bread	Asian Sesame Beef Skewer
Spring Rolls Choice of Vegetarian, Thai Chicken, or Shrimp	Pot Stickers Choice of Vegetarian, Pork, or Chicken
Stuffed Mushrooms Choice of Sausage, Clam, or Spinach	

CHOICE OF (2) DISPLAYS

Farmers Vegetable Crudités

Red Pepper Hummus | Spinach & Onion Dip | Italian Bread Sticks

Market Fruit Display

Seasonal Cut Fruit | Seasonal Berries | Mascarpone

Five Alarm Bar

House-made Tortilla Chips | Roasted Tomatillo Salsa | Fire Roasted Salsa | Guacamole | Queso Fundido with Chorizo

Bruschetta Station

Traditional Tomato Basil | Garlic Wild Mushroom | Olivata & Feta Bruschetta | Cannellini Bean Hummus

Got Cheese?

Domestic & Imported Cheeses
Crackers | Rustic Breads | Dried Fruit | Nuts | Honey Comb

CHOICE OF (1) CARVER

Apple & Juniper Brined Turkey Breast

Cranberry Sauce | Sage Citrus Aioli | Petite Rolls

Maple Ginger Cured Ham

Whole Grain Mustard | Hawaiian Rolls

Carver Requires an Attendant at \$150 per Attendant – (1) Attendant per 75 Guests

PLATED DINNER

Plated Dinner Include Salad | Freshly Baked Rolls | Butter | Dessert | Starbucks Coffee | Tazo Teas

Salads – Choice of one

Caesar Salad of Romaine Lettuce | Focaccia Croutons | Parmesan Cheese

Salad of Mixed Greens | Grape Tomatoes | Cucumbers | Aged Balsamic Vinaigrette

Upgrade

Spinach Salad | Gorgonzola | Roasted Red Peppers | Walnuts | Honey Mustard Vinaigrette - \$3 added per guest

Italian Wedge Salad | Bacon | Grape Tomatoes | Blue Cheese | Candied Pecans | Herb Dressing – \$3 added per guest

Chilled Grilled Shrimp Salad | Watercress | Fennel | Orange | Grilled Grapefruit Vinaigrette - \$7 added per guest

Dinner Entrée – Choice of one

Duet of Petit Filet & Grilled Prawns - \$70

Potato Gratin | Grilled Asparagus | Green Peppercorn Demi

Duet of Petit Filet & Halibut - \$65

Creamy Polenta | Roasted Root Vegetables | Bordelaise Sauce & Mango Relish

Grilled Filet Mignon - \$62

Garlic Mashed Potatoes | Grilled Asparagus | Roasted Grape Tomatoes | Peppercorn Demi

Duet of Braised Boneless Short Rib & Chicken Breast - \$60

Sun-Dried Tomato Risotto | Broccolini | Bacon Dijon Emulsion

Roasted Halibut - \$55

Basmati Rice | Warm Tomato Salad Herb | Beurre Blanc

Roasted Salmon - \$50

Beluga Lentil with Celery, Carrots, & Onions | Roasted Grape Tomatoes | Lemon-Herb Vinaigrette

Roasted Pork Chop - \$45

Sweet Corn Puree | Asparagus | Port Wine Reduction

Black Sesame Seed Crusted Chicken Breast - \$43

Garlic Mashed Potatoes | Cipollini Onions | Broccolini | Natural Chicken Jus

Braised Boneless Short Rib of Beef - \$42

Spaetzle with Caramelized Onions, & Carrots | Oven Roasted Tomatoes | Garlic-Thyme Demi

Soy-Ginger Grilled Chicken Breast - \$40

Mashed Potatoes | Soy Beans | Roasted Grape Tomatoes | Citrus-Ginger Sauce

Requests for multiple entrees must be approved by your Sales or Catering Manager. The highest menu price will apply to all menus selected & an additional \$2.00 surcharge will be added

Dessert – Choice of One

Cakes

Chocolate Caramel Hazelnut

Dark Chocolate Raspberry

Banana Butterscotch

Pineapple Coconut

Red Berry Opera

Tiramisu

Red Velvet

Cheesecakes

NY Cheesecake

Passion Fruit Cheesecake

Crème Brulee

Tarts

Lemon Meringue

Apple Raisin

Upgrades

Individual Plated Pastries – \$3

Choice of One:

Chocolate Trilogy

Chocolate Espresso Tartlet

Chocolate Salted Caramel

Seasonal Fruit Tartlet

Red Berry Mascarpone

Dessert Buffet - \$8
(1.5 pieces per person)

Miniature Cakes

Parisian Macarons

Seasonal Fruit Tartlet

DINNER BUFFETS

Italian - \$63

25 person minimum required or \$10 more per person

Arugula Salad | Fennel | Orange | White Balsamic dressing

Caprese Salad | Balsamic Reduction | Pesto

Chicken Cacciatore | Mushrooms | Onions | Tomatoes | Olives | Penne Pasta

Roasted Salmon | Lemon Caper Butter Sauce

Broccolini | Roasted Tomatoes

Roasted Potatoes | Rosemary | Olive Oil | Garlic

Garlic Bread

Tiramisu

Starbucks Coffee | Tazo Teas

Steakhouse - \$75

50 person minimum required

Steakhouse Cube Salad | Iceberg Lettuce | Bacon | Tomato | Blue Cheese Dressing

Beefsteak Tomato Salad | Maui Onion | Shallot Dressing

* The Carving Stations – (3) Attendants Required

- Whole Market Fish
- Whole Roasted Chicken
- Prime Rib of Beef

Selection of Sauces

Creamed Horseradish | Mushroom Jus | House Steak Sauce

Roasted Italian Vegetables

Creamed Corn

Lyonnais Potato

Sourdough Rolls | Butter

NY Cheesecake

Starbucks Coffee | Tazo Teas

*Add \$150 Attendant Fee, Per Item – (1) Attendant Per 75 Guests

DINNER BUFFETS

Baja - \$60

50 person minimum required

Shrimp Ceviche

Jicama | Cucumbers | Orange Salad

Grilled Romaine | Hearts of Palm Salad | Pepita Dressing

Corn Tortillas

Tomatillo Salsa | Roasted Tomato Salsa | Pico de Gallo |
Queso Fresco | Black Bean Dip | Guacamole | Crema

*Fish Taco Station

Whole Market Fish | Traditional Condiments

Marinated Flank Steak

Refried Beans

Flan

Starbucks Coffee | Tazo Teas

*Add \$150 Attendant Fee – (1) Attendant Per 75 Guests

Asian - \$58

25 person minimum required or \$10 more per person

Chilled Rice Noodles | Cashews | Green Onions | Snow Peas
| Carrots | Green Papaya | Sweet Chili Lime Vinaigrette

Thai Chicken Lettuce Wraps

Veggie Spring Rolls

Market Fish

Beef Broccoli

Chicken Stir Fry

Vegetable Fried Rice

Almond Cake | Fortune Cookies

Starbucks Coffee | Tazo Teas

DINNER BUFFETS

Traditional – \$60

25 person minimum required or \$10 more per person

Mixed Greens | Grape Tomatoes | Cucumber | Olives | Buttermilk Ranch Dressing |
Red Wine Vinaigrette

Couscous Salad | Feta | Kalamata Olives | Tomatoes | Cucumbers | Olive Oil | Lemon

Grilled Chicken | Lemon Caper Sauce

Red Wine Braised Boneless Short Ribs | Pearl Onions

Seasonal Vegetables

Roasted Potatoes

Freshly Baked Rolls | Butter

Chef's Selection of Dessert

Starbucks Coffee | Tazo Teas

Add Salmon at \$8 more per person

Or substitute (1) protein for salmon at no additional charge

BAR BEVERAGES

	Host Bar <i>Service Charge & Applicable Sales Tax will be Added to the Following Prices:</i>	Cash Bar <i>Applicable Sales Tax is Included in the Following Prices:</i>
Ultra-Premium	\$10+	\$11+
Super Premium	\$9+	\$10+
Premium Brands	\$8	\$9
House Brands	\$7	\$8
Cordials	\$9+	10+
House Wines	\$6	\$7
Domestic Beer	\$5	\$6
Imported Beer	\$6	\$7
Soft Drinks or Juices	\$4	\$5
Bottled Water	\$4	\$5
Red Bull	\$5	\$6

Hosted Hourly Bar

Unlimited Bar Charged Per Person, Per Hour

Beer & Wine Bar

House Wines
Domestic Beer

One Hour - \$14
Two Hours - \$20
Each Additional Hour - \$8

House Bar

House Brands of Vodka, Scotch, Rum,
Gin & Tequila
House Wines
Domestic Beer

One Hour - \$18
Two Hours - \$26
Each Additional Hour - \$9

Premium Bar

Premium Brands of Vodka, Scotch,
Rum, Gin & Tequila
Premium Wine
Domestic & Imported Beer

One Hour - \$22
Two Hours - \$32
Each Additional Hour - \$10

For upgrades to Super Premium or Ultra-Premium Brands, please ask your Catering Manager

Other Beverages

Champagne Punch or Margarita	\$65 per gallon
Non-Alcoholic Fruit Punch	\$45 per gallon
Sparkling Apple Cider	\$27 per bottle
House Champagne	\$27 per bottle
Corkage Fee (750ml bottles of wine only)	\$20 per bottle

Bartender Fees

Bartenders are provided at a charge of \$150 per bartender. The DoubleTree Suites by Hilton Anaheim will waive bartender fee if sales per bar exceed \$500. These fees are subject to California State Sales Tax. The Hotel recommends one bartender for every 75-100 guests for a host bar & one bartender per every 100-150 guests for cash bar. The Hotel reserves the right to discontinue alcoholic beverage service at any time. Only Alcoholic beverages purchased from the Hotel are permitted to be served in public areas.

Warning: Drinking beer, wine, coolers, & other distilled beverages may increase cancer risk & during pregnancy can cause birth defects.



BEVERAGE CATEGORIES

Ultra-Premium

Grey Goose Vodka
Patron Tequila
Knob Creek Bourbon Whiskey
Hennessy V.S Cognac
Crown Royal Canadian Whiskey
Johnnie Walker Black Label

Super Premium

Ketel One Vodka
Tanqueray Gin
1800 Tequila
Jack Daniel's Whiskey
Hennessy Cognac
Seagram's VO Canadian Whiskey
Johnnie Walker Red Label

Cordials & Specialty Liquor

B & B - Bailey's - Grand Marnier - Sambuca

Kahlua - Frangelico - Amaretto di Saronno - Courvoisier - Midori

Captain Morgan - Malibu - Jameson Irish Whiskey - Tuaca

Note: Cordials are at premium brand prices

Premium

Skyy Vodka
Beefeaters Gin
Cutty Sark Scotch
Jim Beam Bourbon
Seagram's 7
Sauza Tequila

Premium Wine

Geyser Peak:
Chardonnay
Cabernet Sauvignon

Hana, Pinot Noir
The Crusher, Merlot

Premium Beer

Corona
Heineken
Modelo
Pacifico
Guinness Can*
Amstel Light*

*Upon Request Only

House Brands

Barton's Vodka
Barton's Gin
Montezuma Tequila
Clan MacGregor Scotch

House Wine

Stone Cellars by Beringer:
Chardonnay
Merlot
Cabernet Sauvignon

Beringer, White Zinfandel

House Beer

Miller Lite
Coors Lite
Samuel Adams

WINE LIST

SPARKLING WINES

House Domaine Ste. Michelle, Brut Cuvee, Columbia Valley, Washington

Cinzano, Asti Spumante, Piedmont

Coppola, Sofia, Blanc de Blancs, Monterey County, California

Castello Banfi, Rosa Regale, Piedmont, Italy

Schramsberg, Blanc de Blancs, Napa Valley, California

\$27

\$40

\$42

\$44

\$66

CHARDONNAY

House Stone Cellars, California

Meridian Vineyards, Santa Barbara County

Geyser Peak, Russian River Valley

Chateau St. Jean, Sonoma County

Acacia, Carneros

Jordan, Sonoma County

\$27

\$29

\$30

\$33

\$39

\$55

WHITE WINES OF DISTINCTION

House Pinot Grigio, Stone Cellars, California

Sauvignon Blanc, Rodney Strong, Charlotte's Home, Northern Sonoma

Greco di Tufo, Feudi di San Gregorio, Campania, Italy

Caymus Conundrum, California

\$27

\$32

\$52

\$55

PINOT NOIR

House Meridian Vineyards, Central Coast

Wild Horse, Central Coast

David Bruce, Russian River Valley

\$27

\$51

\$72

CABERNET SAUVIGNON

House Stone Cellars, California

B.R. Cohn, Silver Label, Napa Valley

Simi, Alexander Valley, Sonoma County

Jordan, Sonoma County

\$27

\$39

\$42

\$82

MERLOT

House Stone Cellars, California

Markham, Napa Valley

Ferrari-Carano, Sonoma County

\$27

\$40

\$58

ITALIAN RED WINES

Chianti Classico, Castello di Gabbiano, Tuscany

Amarone della Valpolicella Classico, Luigi Righetti, Veneto

Brunello di Montalcino, Castello Banfi, Tuscany

\$36

\$55

\$94

SUPER REDS

Chimney Rock Winery, Stags Leap District, Napa Valley 2003

B.R. Cohn, Olive Hill Estate Vineyards, Sonoma Valley 2002

Beaulieu Vineyard (BV), Tapestry Reserve, Napa Valley 2002

\$89

\$80

\$82

ZINFANDEL & SYRAH

Zinfandel, Ravenswood County Series, Lodi

Syrah, Columbia Winery, Red Willow Vineyard, Yakima Valley, Washington

\$27

\$53

BLUSH WINES

Meritage, Mount Veeder Winery, Reserve, Napa Valley 2002

\$117

House White Zinfandel, Beringer, California

\$27

Due to the nature of wine making, selected wines may not be available at all times. Please ask your Catering Manager for a complete wine selection.

AUDIO VISUAL PRICING GUIDE

Popular Packages

<p>Flip Chart Package Includes: Flipchart Easel Pad Two Pens \$65.00</p> <p>Post It Flip Chart Package Includes: Flipchart Easel Post It Pad Two Pens \$85.00</p>	<p>LCD Computer Projector Package Includes: Super bright LCD Data Projector Interface to Computer 8' Projection Screen or House Screen</p> <p>XGA 1024 x 768 resolution 2900 lumens – VGA Connection \$510.00</p> <p>Large Venue LCD Data Projector XGA 5000 lumens – HDMI Connection \$750.00</p>	<p>TV Package Includes: 37" Color Monitor VHS or DVD Player Skirted 54" Cart \$375.00</p>
<p>Projection Screen Support Package Includes: 5' to 8' Tripod or House Projection Screen Skirted Stand AC ext. Cord & Power Strip Safety Cable Tape Down & Set-up Assistance</p> <p><i>Package Upgrades:</i></p> <p>10 ft. Projection Cradle Screen \$155.00</p> <p>6' x 8' Fast-Fold Projector Screen w Drape Kit \$225.00</p> <p>7 ½' x 10' Fast-Fold Projector Screen w Drape Kit \$300.00</p> <p>9' x 12' Fast-Fold Project Screen w Drape Kit \$350.00</p>		<p>\$110.00</p>

Projection

2900 Lumens LCD Projector - VGA	\$400.00
5000 Lumens LCD Projector - HDMI	\$640.00
4000 Lumens Overhead Projector	\$ 50.00
35MM Kodak Slide Projector	\$ 50.00
Splitter to Connect (1) Laptop to (2) Projectors	\$150.00
Wireless Presenter	\$ 50.00
Switcher for (2) Laptops	\$200.00
50' VGA Cable	\$ 50.00
100' VGA Cable	\$100.00
HDMI to VGA Adapter	\$ 50.00
Long Throw Lens (35mm)	\$ 35.00

Microphones

Podium Microphone	\$ 65.00
Tabletop Microphone	\$ 65.00
Standing Wired Microphone	\$ 65.00
Wired Lavalier Microphone	\$ 65.00
Wireless Lavalier Microphone	\$150.00
Wireless Handheld Microphone	\$150.00

Screens

10' Cradle Projection Screen	\$100.00
5' 6' or 8' Tripod Projection Screen	\$ 55.00

Video Components

37" Flat Panel TV Monitor	\$275.00
VHS DVD Player	\$ 75.00
Mini DV Camcorder with Tripod	\$175.00

Audio Components

4 Channel Audio Mixer	\$ 95.00
6 Channel Audio Mixer	\$125.00
8 Channel Audio Mixer	\$175.00
House Patch	\$ 50.00
Compact Disc Player	\$ 50.00
Self-Powered Speakers	\$150.00
8 Channel Sound System (2) 200 Watt Speakers	\$475.00
PC Speakers with USB Connection	\$ 50.00

Conference Aids

Skirted Projector Card or Stands	\$ 25.00
Sign Easel	\$ 15.00
Flipchart Easel	\$ 25.00
Masking Tape	\$ 5.00 per roll
Laser Pointer	\$ 35.00
3 x 4 Whiteboard (with easel pen eraser)	\$ 45.00
4 x 6 Whiteboard (with easel pen eraser)	\$ 65.00
Extension Cord	\$ 15.00
Power Strip	\$ 15.00
Conference Speaker Phone <i>(plus cost of calls)</i>	\$200.00
Podium Light	\$ 30.00
High Speed Copier Printers	Inquire

IT | Internet

Hardwired Internet (For the First Line)	\$300.00
Wireless Internet	\$300.00
Each Additional Line	\$150.00
Wireless Computer Mouse	\$ 35.00
15" to 60" Computer Monitors & Plasmas	Inquire
Laptop Computer	\$350.00

Additional Power

Power Drop Box	\$150.00 per box
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Miscellaneous

Pipe & Drape *	\$ 15.00 per foot
Uplighting	\$ 35.00 per can
Photocopies <i>(see Front Desk for Assistance)</i>	\$ 1.00 per page

Labor Rates

There is a 21% service charge & California sales tax on all equipment rentals. Additional labor charges may apply for extensive set-ups.

Technicians are available at the following rates on a 4-hour minimum:

*Equipment setup & tear down per hour	7AM – 6PM M-F	\$50.00 per hour
**Equipment operator per hour	7AM – 6PM M-F 4hr. min	\$50.00 per hour
***Specialized labor per hour	7AM – 6PM M-F	\$60.00 per hour

Labor will be charged for set-up & teardown of video projection | multi-image | audio reinforcement systems | stage lighting | fast-fold screens | & drape at the rates listed above.

Any AV cancellations received less than 24 hours prior to function will be charged at full price.

GENERAL INFORMATION

Contracts, Deposits, & Billing

Banquet contracts detail all Hotel services, terms & policies & should be read thoroughly before signing. No function will be considered definite until the contract has been signed. Credit may be established upon Hotel prior approval with a minimum revenue total of at least \$1,500.00 per event. Payment in full will be due within thirty (30) days of receipt of statement for approved billings. Functions with no billing arrangements must be paid in full three (3) business days prior to the event date. The Hotel requests a major credit card be on file as a guarantee of payment. Advance deposits are non-transferable & non-refundable.

Food & Beverage

The DoubleTree Suites Anaheim Resort must provide all food & beverage unless prior approval has been obtained. Alcoholic beverages may not be brought onto the property per state law. The Hotel reserves the right to discontinue alcoholic beverage service at any time to guests who appear to be intoxicated or are under age. Requests for multiple banquet entrees must be approved by your Sales or Catering Manager. The cost of the higher priced entree will be charged for all entrees & an additional \$2.00 more per person surcharge. An additional fee will apply for food served before 6:00 am & after 10:00 pm.

Guarantees

The Hotel requires a guarantee 72 business hours in advance when arranging for private banquet functions. This number will be considered a definite guarantee & is not subject to reduction. If a final guarantee is not given, the number on the original contract will be considered the guarantee. The Hotel will be prepared to serve 5% over this number. A labor fee may apply if the minimum guarantee for a food function is less than 20 people.

Service Charge & State Sales Tax

A 21% service charge will be added to all food, beverage & audio visual items. In the State of California, service charges & public room rental are subject to current sales tax.

Banquet Rooms & Audio Visual

Banquet & meeting rooms will be assigned by the Hotel to accommodate the program outline requested by the group. The Hotel reserves the right to substitute acceptable alternate space if it deems necessary or if the number of attendees changes from the original number indicated. Function rooms are available no later than the time stated on your contract. Should your event extend beyond the original time, an additional per hour labor fee will be charged. Nothing may be attached to the walls or ceiling of the banquet rooms in any manner. Client will assume responsibility & agree to pay for any damage to Hotel property. The DoubleTree Suites Anaheim Resort will not be liable for any loss or damage to client property or to any articles left in the Hotel prior to or after an event. Audio visual equipment may be ordered through the Catering & Sales Department.

Indemnification

You agree, to the extent permitted by law, to protect, indemnify, defend & hold harmless the Hotel, Hilton, & the Owner, & their respective employees & agents against all claims, losses or damages to persons or property, governmental charges or fines, & costs (including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of the Hotel.

Security

You will provide at your expense, if required in our sole judgment & in order to maintain adequate security in light of the size &/or nature of your function, security personnel supplied by a reputable & licensed agency doing business in the city or county in which we are located. This agency will be subject to our prior approval. Such security personnel may not carry weapons.

Shipping & Receiving

Shipments arriving earlier than three (3) business days prior to the day of the first scheduled function will not be accepted by the Hotel. A service fee of \$5.00 per box & \$50.00 per pallet will be billed for all incoming packages. The Hotel Receiving Dock is open from 8:00 am until 3:00 pm Monday through Friday. Advance arrangements must be made through our Catering & Sales Department for week-end deliveries.