



DOUBLETREE  
BY HILTON™  
BALTIMORE - BWI AIRPORT

# HOLIDAY MENUS

890 Elkridge Landing Rd,  
Linthicum, MD 21090  
410-694-6020

*Complimentary On Site Parking*

*All Food and Beverage is subject to a 24% service charge and applicable state tax.*





## SILVER PACKAGE

*All Packages Include Freshly Brewed Regular and Decaffeinated Coffee Service, Assortment of Tazo Teas, Fresh Baked Rolls with Butter and Assorted Holiday Desserts.  
25 Guest Minimum*

### **Reception**

*(One Hour Includes the Following Items)*

Fresh Market Display of Seasonal Vegetables and Freshly Prepared Dips

\*

International Cheese Display with Artisanal Breads and Variety of Crackers and Flat Breads

\*

Spinach and Artichoke Dip

\*

Maryland Crab Dip

\*

Selection of Two Passed Hors D'oeuvres

### **Action Stations**

#### **Seafood Display**

Cocktail Shrimp, Oysters on the Half Shell, Mussels and Clams

Cocktail Sauce, Mignonette Sauce, Spicy Asian Sauce





## **Salad Station**

Field Greens with Hot House Cucumbers and Vine Ripe Tomatoes

\*

Traditional Caesar Salad

\*

Tomato, Mozzarella and Basil Salad

\*

## **Carving Station**

*(Choose One)*

Slow Cooked Baron of Beef, Rosemary Au Jus

\*

Holiday Spice Rubbed Turkey, Sage Gravy and Cranberry Orange Relish

\*

Honey Cured Ham

\*

Boneless Leg of Lamb, Mint-Coriander Sauce

\*

Salmon Filet Wrapped in Puff Pastry, Cucumber Red Onion Salsa

\*

Carving Selections Served with Mashed Red Skin Potatoes and Gravy, Sautéed Green Beans with Lemon and Garlic and Appropriate Condiments





## **Italian Pasta Station**

*(Choice of Three)*

Cheese Tortellini, Basil Pesto Cream Sauce

\*

Penne with Garlic Tomato Sauce, Kalamata Olives, Artichokes and Sweet Peppers

\*

Farfalle with Sundried Tomatoes, Button Mushrooms and Asparagus Spears

\*

Baked Penne Creamy Vodka Sauce

\*

Pasta Salad Cannellini Bean Cucumbers Cherry Tomatoes, Herb Ranch Dressing

## **Dessert**

Holiday Selection of Desserts Featuring Holiday Cookies, Traditional Yule Logs, Assorted Cakes, Assorted Pies and Signature Doubletree Cookies

**\$70 per person**

Please alert your Catering Manager to any allergies or special dietary needs.

*All Food and Beverage is subject to a 24% service charge and applicable state tax.*





## GOLD PACKAGE

*All Packages Include Freshly Brewed Regular and Decaffeinated Coffee Service, Assortment of Tazo Teas, Fresh Baked Rolls with Butter and Assorted Holiday Desserts.*  
25 Guest Minimum

### **Reception**

*(One Hour Includes the Following Items)*

Fresh Market Display of Seasonal Vegetables and Freshly Prepared Dips

\*

International Cheese Display with Artisanal Breads and Variety of Crackers and Flat Breads

\*

Maryland Crab Dip

### **Salad**

*(Choice of Two)*

Field Greens with Hot House Cucumbers and Vine Ripe Tomatoes

\*

Traditional Caesar Salad

\*

Tomato, Mozzarella and Basil Salad





## **Dinner Entrée**

*(Choice of Two)*

Pan Seared Herb Chicken

\*

Atlantic Salmon Roasted Filet

\*

Braised Beef Tips, Burgundy Wine Sauce

\*

Herb Crusted Pork Loin, Apple Brandy Sauce

\*

Farfalle Pasta with Red Onions, Sundried Tomatoes, Button Mushrooms and Asparagus spears

## **Carving Station**

*(Choose One)*

\*Holiday Spice Rubbed Turkey, Sage Gravy and Cranberry-Orange Relish

\*

Honey Cured Ham

## **Dessert**

Holiday Selection of Desserts Featuring Holiday Cookies, Traditional Yule Logs, Assorted Cakes, Assorted Pies and Signature Doubletree Cookies

**\$65 per person**





## PLATINUM PACKAGE

*All Packages Include Freshly Brewed Regular and Decaffeinated Coffee Service, Assortment of Tazo Teas, Fresh Baked Rolls with Butter and Assorted Holiday Desserts.  
25 Guest Minimum*

### **Reception**

*(One Hour Includes the Following Items)*

Fresh Market Display of Seasonal Vegetables and Freshly Prepared Dips

\*

International Cheese Display with Artisanal Breads and Variety of Crackers and Flat Breads

\*

Spinach and Artichoke Dip

### **Salad**

*(Choice of Two)*

Field Greens with Crisp Cucumbers Red Onions and Cherry Tomatoes

\*

Traditional Caesar Salad

\*

Baby Spinach salad With Walnuts and Dried Cranberries





## **Dinner Entrée**

*(Choice of Three)*

Traditional Crab Cakes, Saffron Beurre Blanc

\*

Atlantic Salmon Filet, Sautéed Spinach and Dijon Mustard Cream Sauce

\*

Stuffed Chicken, Virginia Baked Ham with Provolone Cheese & Roasted Pepper Sauce

\*

Grilled Sirloin Steak with Wild Mushroom Demi Glace

\*

Grilled Breast of Chicken, Chanterelle Mushrooms and Tarragon Sauce

\*

Farfalle Pasta with Red Onions, Sundried Tomatoes, Button Mushrooms and Asparagus Spears

## **Carving Station**

*(Choose One)*

Oven Roasted Prime Rib, Rosemary Au Jus

\*

Holiday Spice Rubbed Turkey with Sage Gravy and Cranberry-Orange Relish

\*

Honey Cured Ham

\*

Carving Stations Served with Mashed Red Skin Potatoes and Gravy, Sautéed Green Beans with Lemon and Garlic and Appropriate Condiments

**\$85 per person**

