

Plated Breakfast

Minimum of 10 people

DoubleTree Breakfast

Cheese Quiche, Bacon, Pork Sausage and Breakfast Potatoes
Basket of Croissants and Assorted Muffins
Coffee, Decaf, Tea (upon request) and Juice
\$17.95

Add side fruit plate \$5.00

Breakfast Buffets

All Buffets include Orange Juice, Cranberry Juice, Regular and Decaf Coffee and Hot Tea (upon request)

Continental Breakfast

Assorted Danish, Muffins and Donuts
Seasonal Fresh Fruit Display
\$14.95

Sonoran Buffet

Minimum of 25 people

Pan Dulce
Seasonal Fresh Fruit Display
Scramble Eggs w/ Chorizo and Green Onions
Refried Beans
Breakfast Potatoes w/ Bell Peppers
6" Flour Tortillas
House Made Salsa
Shredded Cheese
Sour Cream
\$20.95

Traditional Breakfast Buffet

Assorted Danish and Croissant
Seasonal Fresh Fruit Display
Scramble Eggs
Bacon and Pork Sausage
Roasted Breakfast Potatoes
\$19.95



All-Natural Breakfast

Oatmeal with a **choice of 3:**

Brown Sugar, Golden Raisins, Craisins, Sunflower Seeds, Pumpkin Seeds,

Coconut or Dried Fruit

Assorted Greek Yogurt

Granola

Seasonal Fresh Fruit Display

Assorted Granola Bars

Assorted Mini Quiche

\$21.95

All Day Meeting Break Package

\$31.95

To Start:

Seasonal Fruit Display
Assorted Yogurt
Assorted Muffins and Scones
Coffee, Decaf and Hot Tea (upon request)

Chilled Fruit Juices available upon consumption - \$3.00

Mid Morning:

Vegetable Crudité
Trail Mix
Whole Seasonal Fruit to include bananas
Water Station

Assorted Sodas and Chilled Fruit juices available upon consumption - \$3.00

Afternoon:

Power Bars / Energy Bars
Assorted Gatorade / PowerAde
Hummus & Pita Chips or Hummus and Sliced Cucumbers & Carrots
Water Station

Assorted Sodas available upon consumption - \$3.00

A la Carte

Beverages

Coffee, Decaf and Hot Water with Assorted Teas	\$38.00/gal
Iced Tea	\$38.00/gal
Pink Lemonade or Lemonade	\$35.00/gal
Energy Drinks	\$ 6.00/ea
Assorted Bottle Juices	\$ 3.00/ea
Assorted Soft Drinks	\$ 3.00/ea
Flavored Seltzer Water	\$ 3.00/ea
Bottle Water	\$ 2.00/ea

Food

Assorted Danish	\$44.00/Dz
Assorted Jumbo Muffins	\$40.00/Dz
Assorted Cake Donuts	\$32.00/Dz
Assorted Bagels w/ Cream Cheese	\$44.00/Dz
DoubleTree Cookies	\$28.00/Dz
Assorted Cookies	\$20.00/Dz

Based on 25 people:

Seasonal Fruit Display	\$132.00 / ea
Tri Color Tortilla Chips	\$ 28.00/2 lb
House Made Salsa	\$ 20.00 / qt
Guacamole	\$ 28.00 / qt
Chili Con Queso	\$ 28.00 / qt
Chocolate Salted Caramel Brownies	\$5.50/person

Anytime Breaks

Cookie Monster

Signature DoubleTree Cookies
Peanut Butter, White Chocolate Chip Macadamia Nut and Oatmeal Raisin Cookies
Whole, Low Fat & Chocolate Milk
Regular & Decaf Coffee
\$8.95

Johnny Appleseed

Crisp Apples with a hot Caramel dipping sauce
Trail Mix
Carmel Apple Bars
Apple Strudel
Coffees and Hot Tea
\$9.95

Heart Smart

Market Vegetables with Cilantro Ranch
Pita Chips and Hummus
Seasonal Whole Fresh Fruit
Granola Bars
\$14.95

Bottled Apple Juice available upon consumption - \$3.00
Assorted Sodas upon consumption - \$3.00
Flavored Seltzer Water upon consumption - \$3.00
Bottle Water upon consumption - \$2.00

Plated Lunch

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon and Desert

Chicken Caesar Wrap

13" Flour Tortilla filled with Crisp Romaine, Parmesan Cheese, Garlic Croutons, Grilled Chicken and Tangy Caesar Dressing.
Served with Potato Salad OR House-made Potato Chips
\$18.95

Traditional Cobb Salad

Blended Crisp Iceberg and Romaine topped with Bacon, Grilled Chicken, Hard Cooked Egg, Diced Tomato, Bleu Cheese Crumbles, Sliced Avocado. Choice of Dressing
\$21.95

Grilled Chicken Breast

House Garden Salad with Ranch or Italian dressing
Seasoned Chicken Breast Topped with a Tomato Basil Relish
Served with Rice Pilaf and Seasonal Fresh Vegetables
\$21.95

Turkey Croissant Club

Thinly Sliced Turkey, Candied Pepper Bacon, Sliced Tomato, Crisp Lettuce, Swiss Cheese on a Croissant.
Served with Pasta Salad OR House-made Potato Chips
\$24.95

Flank Steak Floret

House Garden Salad with Ranch or Italian dressing
Balsamic Marinated Flank Steak Topped with a Mushroom Demi Glaze
Served with Roasted Red Potatoes and Seasonal Fresh Vegetables
\$25.95

Tilapia with Crusted Chipolte Lime

House Garden Salad with Ranch or Italian dressing
A Tilapia fillet with Crusted Chipolte Lime topped with a Lime Cream Sauce
Served with Herb Couscous and Seasonal Fresh Vegetables
\$25.95



Andouille Penne Pasta

House Garden Salad with Ranch or Italian dressing
Andouille Sausage, Corn, Red and Green Bell Peppers, Spinach, Onion, Grape Tomato
Cajun Cream Sauce, Parmesan Cheese
\$27.95

Dessert Selection

N.Y. Cheesecake Red Velvet Cake Carrot Cake Lemon Cake

Boxed Lunch

Thinly Sliced Roasted Turkey and Black Forest Ham, Fresh Sliced Tomato,
Crisp Lettuce, Jack Cheese. Fruit, Bag of Chips, DoubleTree Cookie, Water
Served with appropriate condiments
\$21.95

Lunch Buffet

Minimum of 25 people

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon

Italian Buffet

Caesar Salad, Tomato Caprese Salad, Chicken Parmesan, Penne Pasta Alfredo,
Roasted Vegetable Medley, Garlic Bread or Sticks

Mini Cheesecake Bites and Cannoli's

\$24.95

S.W. Deli Buffet

Garden Salad with Choice of Dressing, Potato Salad, Cole Slaw, Black Forest Ham, Roasted Turkey Breast,
Roast Beef, Monterey Jack Cheese, Cheddar Cheese, Pepper Jack Cheese, Relish Tray, House-made
Potato Chips, Assorted Breads, Strawberry Churros and Mini Cheesecakes

\$26.95

Taco Bar

Garden Salad with Choice of Dressing, Mexican Chopped Salad, Seasoned Ground Beef, Refried Beans,
Spanish Rice, Warm 6" Flour Tortillas and appropriate condiments

Chips, Salsa and Guacamole

Churros and Mexican Sweet Breads

\$26.95

All American BBQ

Garden Salad with Choice of Dressing, Potato Salad, Cole Slaw, Pasta Salad, House-made Potato Chips,
BBQ Pulled Pork, BBQ Chicken, Chuckwagon Corn Mix, Baked Beans, Slider Buns, Apple and Cherry

Cobbler

\$28.95

The DoubleTree Way

Garden Salad with Choice of Dressing, Pasta Salad, Roasted Vegetable Medley

Choice of One: Roasted Red Potatoes, Rice Pilaf or Herbed Couscous

Choice of Two: Chicken Picatta, Sweet Chili Pork Loin, Marinated London-Broil

Chef's Choice Dessert Display

\$29.95

Plated Dinner

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon and Dessert

Chicken Parmesan

House Garden Salad with Ranch or Italian dressing
With Angel Hair Pasta tossed with Pomodoro Sauce
Served with Roasted Vegetable Medley
\$28.95

Seared Chicken Breast

House Garden Salad with Ranch or Italian dressing
With Prosciutto Mushroom Sauce
Served with Rice Pilaf and Fresh Seasonal Vegetables
\$28.95

Grilled Pork Chop

House Garden Salad with Ranch or Italian dressing
Finished with Bourbon Demi Glaze
Served with Herb Couscous and Fresh Seasonal Vegetables
\$31.95

Flank Steak Floret

House Garden Salad with Ranch or Italian dressing
Served with Mushroom Demi Glaze
Served with Roasted Red Potatoes and Fresh Seasonal Vegetables
\$31.95

Grilled Atlantic Salmon

House Garden Salad with Ranch or Italian dressing
Topped with a Grilled Pineapple Habanero Chutney
Served with Rice Pilaf and Roasted Vegetable Medley
\$35.95

10oz Top Sirloin

House Garden Salad with Ranch or Italian dressing
Finish with Whiskey Mushroom Glaze
Garlic Mashed Potatoes and Fresh Seasonal Vegetables
\$49.95

Dinner Buffet

Minimum of 25 people

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon

All American Buffet

Garden Salad with Assorted Dressing
Cole Slaw
Red Potato Salad
BBQ Pork Ribs
BBQ Chicken Breast
Baked Beans
Whole Kernel Corn with Sweet Bell Peppers
Corn Bread with Green Chiles and Butter
Apple Cobbler
Lemon Cake
Peach Cobbler
\$36.95

Sonoran Buffet

Garden Salad with Assorted Dressings
Tri Color Tortilla Chips with House Made Salsa
Warm 6" Flour Tortillas
Grilled Carne Asada
Diced Grilled Chicken Breast with Chipotle Cream Sauce
Cheese Enchiladas
Spanish Rice
Refried Beans
Strawberry Churros and Mini Dulce De Leche Chimichangas
\$32.95

A Touch of Italy

Caprese Salad with Cherry Tomatoes, Fresh Mozzarella Balls, Basil Chiffonade with
Balsamic and Olive Oil
Caesar Salad
Tri Color Tortellini with Pesto Cream Sauce
Chicken Parmesan
Ratatouille
Herb Focaccia
Assorted Cheesecake & Cannoli's
\$37.95



The DoubleTree Way

Traditional Caesar Salad
Seasonal Fresh Fruit Display
Mixed Green with Candied Walnuts and Craisins
Fresh Seasonal Vegetables
Garlic Mashed Potatoes or Rice Pilaf
Marinated Flank Steak with Mushroom Demi Glaze
Grilled Chicken Breast with Herb Cream Sauce
Seared Salmon with Tomato Basil Relish
Assorted Dessert Display

\$43.95 – Choice of 2 Meats

\$52.95 – Choice of 3 Meats

Hors D'Oeuvres

Display Trays (based on 25 people)

Farm Fresh Vegetable Display with Green Chili Cilantro Dip
\$165.00

Sliced Seasonal Fruit Display with Yogurt Dipping Sauce
\$165.00

Marinated Grilled Zucchini, Yellow Squash, Red and Green Bell Peppers
Roasted Mushrooms, Artichokes, Pepperoncini, Salami and Capicola and Provolone Cheese
\$192.00

Assorted Cubed Cheese and Kalamata Olive Display and Assorted Dinner Crackers
\$275.00

Artisan Meat and Cheese Tray
\$325.00

Hot Hors d'oeuvres: \$5.50 each (minimum order of 50 pieces)

Teriyaki Chicken Satay with Peanut Dipping Sauce
Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Mini Chimis

Cold Hors d'oeuvres: \$5.50 each (minimum order of 50 pieces)

Fruit and Cheese Skewers
Bruschetta
Fresh Mozzarella and Roma Tomato on a Crostini with Vinaigrette Drizzle
Assorted Finger Sandwiches
Spinach Artichoke Dip with House-Made Pita Chips
S.W. Chicken Flautas w/ Sour Cream & House-made Salsa

Hot Hors d'oeuvres: \$8.00 each (minimum order of 50 pieces)

Stuffed Mushrooms

Cold Hors d'oeuvres: \$8.00 each (minimum order of 50 pieces)

Jumbo Shrimp with Cocktail Sauce

From the Bar

	Cash	Host
Domestic Beer	\$5.00	\$4.75
Imported Beer	\$6.00	\$5.50
House Wine	\$6.00	\$5.50
Well Liquor	\$6.00	\$5.50
Call Brands	\$7.00	\$6.50
Premium Brands	\$8.00	\$7.50
Pellegrino or Perrier	\$3.25	\$3.00
Assorted Soft Drinks	\$3.00	\$2.50
Bottled water	\$2.00	\$1.50

Keg Beer

Domestic Beer	\$400.00
Import Beer	\$500.00

By the Gallon

Champagne Punch	\$135/gal
Margarita Punch	\$150/gal
Sangria	\$180/gal

Audio Visual

Flip Chart, Tri-pod with Assorted Markers	\$ 45.00
Post in Flip Chart, Tri-pod with Assorted Markers	\$ 50.00
Post in Flip Chart, Tabletop with Assorted Markets	\$ 40.00
Tri-pod Stand	\$ 20.00
Extension Cord	\$ 10.00
Power Strip	\$ 10.00
Polycom Telephone	\$160.00

Projector/Screen

LCD Projector Package	\$250.00
includes LCD Projector, 10'x 10'Screen, AV Table, Power Strip and Extension Cord	
LCD Projector, AV Table, Power Strip and Extension Cord	\$175.00
10'x 10' Screen, AV Table, Power Strip and Extension Cord	\$ 50.00

Microphones

Handheld Wired	\$ 50.00
Handheld Wireless	\$100.00
Wired Lavalier	\$ 30.00
Wireless Lavalier	\$100.00

Speakers

Yamaha Stand Alone	\$ 50.00
Patch into House Sound	\$ 35.00

Miscellaneous

Standing Podium	\$ 10.00
Standing Podium with a Wired Microphone	\$ 60.00
Dance Floor (15'x 15")	\$500.00
Riser/Stage (8'x 8')	\$400.00