



CATERING MENU



DOUBLE THE FLAVOR





CONTINENTAL BREAKFAST

DOUBLETREE SIGNATURE CONTINENTAL

Seasonally Inspired Fresh Fruit Display
Freshly Baked Breakfast Pastries
Butter and Preserves
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffee and Herbal Teas
\$15.00 per person

HEALTHY STARTER CONTINENTAL

Fresh Cut Fruit Salad
Steel Cut Oatmeal, Brown Sugar, & Dried Fruits
Breakfast Pastries & Mini Croissants
Butter and Preserves
Yogurt Parfaits with Fresh Fruit and House Made Granola
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffee and Herbal Teas
\$19.00 per person

BAGEL BREAKFAST

Assorted Freshly Baked Bagels
Flavored Cream Cheeses & Butters
Fresh Cut Fruit Salad
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffee and Herbal Teas
\$15.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



PLATED BREAKFAST

WAKE UP DOUBLETREE

Freshly Scrambled Eggs, Apple wood Smoked Bacon
Breakfast Potatoes
Freshly Baked Pastries/Breakfast Breads
Butter and Preserves
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffees and Herbal Teas
\$19.00 per person

OLD FASHIONED BRIOCHE FRENCH TOAST

Brioche Bread Dredged In Eggs and
Grilled to a Golden Brown with Maple Sausage
Freshly Baked Pastries
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffees and Herbal Teas
\$18.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



BREAKFAST TO GO

BROWN BAG BREAKFAST

We Have a Specialized “To – Go” Menu To Get Your Group On The Road In Time!

ON THE GO BREAKFAST

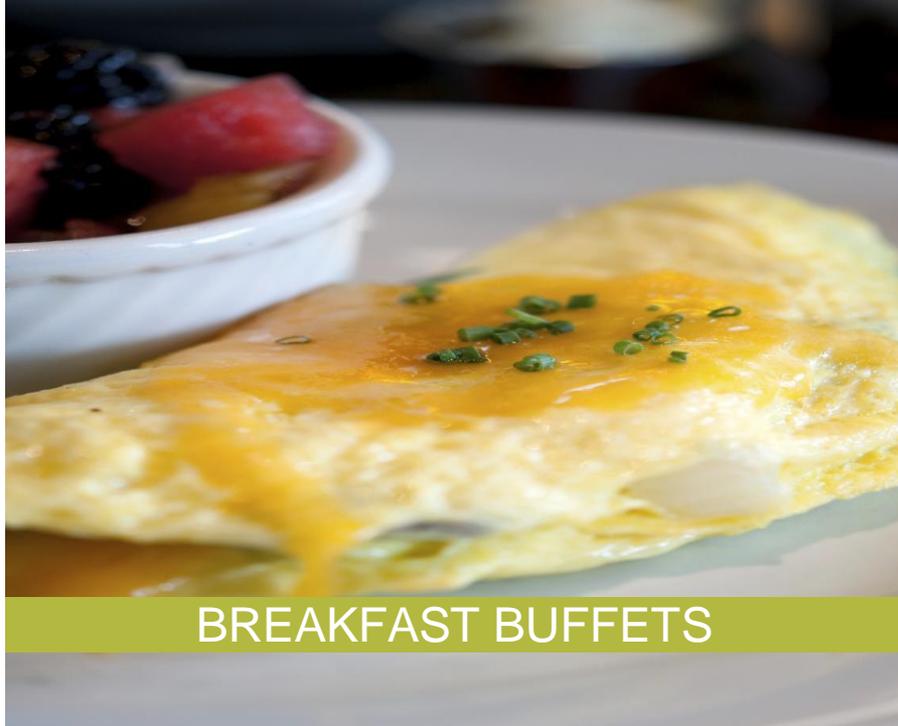
Ham, Egg and Cheese Croissant
Nutrigrain Bar
Coffee & Juice Station
\$10.00 per person

Two Warm Freshly Baked Pastries
Individual Yogurt Cup
Coffee & Juice Station
\$9.00 per person

Sausage, Egg and Cheese on English Muffin
Nutrigrain Bar
Coffee & Juice Station
\$10.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



BREAKFAST BUFFETS



MAKE EM' HAPPY

Traditional Scrambled Eggs, Apple wood Smoked Bacon
Breakfast Sausage, Breakfast Potatoes
Freshly Baked Pastries, Seasonally Inspired Fresh Fruit Display
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffee and Herbal Teas
\$20.00 per person

THE PROTEIN

Egg Whites Scrambled with Grilled Chicken,
Sautéed Mushrooms, and Broccoli
Grilled Turkey Sausage
Steel Cut Oatmeal, Brown Sugar, & Dried Fruits
Fresh Berry and House Made Granola Yogurt Parfaits
Freshly Baked Pastries, Seasonally Inspired Fresh Fruit Display
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffee and Herbal Teas
\$24.00 per person

THE MOHAWK

Cheddar Cheese Scrambled Eggs
Apple wood Smoked Bacon, Breakfast Sausage
Breakfast Potatoes
Old Fashioned French Toast OR Pancakes
Freshly Baked Pastries, Seasonally Inspired Fresh Fruit Display
Chilled Orange, Cranberry & Tomato Juices
Freshly Brewed Coffee and Herbal Teas
\$25.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



DOUBLETREE
BY HILTON™

ENHANCE YOUR BREAKFAST

Egg, Bacon OR Sausage and Cheese Sandwich

\$4.00 per person

Yogurt Parfaits with Fresh Fruit and House Made Granola

\$4.00 per person

Smoked Salmon & Accompaniments

\$6.00 per person

Old Fashioned French Toast

\$5.00 per person

Buttermilk Pancakes

\$5.00 per person

Omelet Station with Assorted Fillings – Attendant Required

\$6.00 per person

Fresh Assortment of Mini Butter Croissants

\$32.00 per dozen

Fresh Mini Cinnamon Rolls

\$32.00 per dozen

Freshly Baked Bagels

\$34.00 per dozen

Fresh Mini Assorted Danish

\$32.00 per dozen

(Breakfast Attendant Fee \$125.00)

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



Brunch Menu

EDISON BRUNCH

Choice of one Soup OR Salad

Fruit Platter
Classic Caesar Salad
House Salad
Soup du Jour
Chicken Potato Chowder

Freshly Scrambled Eggs

Accompaniments

Bacon & Sausage
Breakfast Potatoes

Choice of three Entrees

Herb Grilled Chicken over Rice with Seasonal Vegetables
Pasta (Vodka Sauce, Marinara, or Alfredo)
Lemon Cream Cod over Rice with Seasonal Vegetables
Grilled Salmon with a Dijon Cream Sauce
over Rice with Seasonal Vegetables

Assorted Pastry Platter, Breakfast Breads, Coffee & Tea Service

\$30.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



DOUBLETREE COOKIE

Freshly Baked Doubletree Chocolate Chip Cookies
Fudge Brownies
2% Milk
Coffee, Teas and Assorted Sodas
\$14.00 per person

TAILGATE PARTY

Tortilla Chips, Nacho Cheese, Salsa & Sour Cream
Potato Chips, French Onion Dip
Mini Soft Pretzels and Stone Ground Mustard
Coffee, Teas and Assorted Sodas
\$15.00 per person

CENTRAL PARK

Fresh Popped Buttered Popcorn
Hummus and Pita Chips
Freshly Baked Soft Pretzel Sticks with Yellow Mustard
Mini Corn Dogs
Assorted Boxed Candies
Coffee, Teas and Assorted Sodas
\$17.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



MID DAY SNACKS

MID DAY SNACKS

FAST AND FIT

Whole Seasonal Fruit
Build Your Own Yogurt Parfaits
Seasonal Diced Fruit with Vanilla Greek Yogurt
Homemade Granola, Assorted Muffins
Bottled Juices & Bottled Water
\$15.00 per person

CHOCOHOLIC

Mini Assorted Chocolate Cupcakes
Chocolate Covered Strawberries
Doubletree Cookies
Hershey Bars, Reese's Peanut Butter Cups and M&Ms
Assorted Soft Drinks & Bottled Water
\$16.00 per person

HEALTHY TIME

Assorted Cheese and Crackers
Pita Chips and Hummus
Crudit  with Ranch Dipping Sauce
Bottled Water
Assorted Soft Drinks
\$14.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



ALA CARTE SAVORY

Tortilla Chips with Salsa

\$25.00 per pound

Freshly Popped Popcorn

\$25.00 per pound

Assorted Mixed Nuts

\$25.00 per pound

Baked Soft Pretzel Sticks with Stone Ground Mustard

\$25.00 per dozen

ALA CARTE SWEET

Assorted Ice Cream Bars

Mixed Assorted Candy Bars & NutriGrain Bars

Assorted Fresh Baked Cookies

Mixed Brownies, Oreo Bars, and Lemon Bars

\$35.00 per dozen

BEVERAGE OPTIONS – Per Gallon or Carafe

Coffee, Decaf Coffee & Hot Tea Service

\$65.00 per gallon

Fresh Lemonade, Iced Tea or Fruit Punch

\$35.00 per gallon

Assorted Fruit Juices - Per Carafe

\$20.00 per carafe



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



PLATED LUNCH

All Plated Lunch Includes:

Doubletree Signature Salad, Entrée, Chef's Choice Starch and Seasonal Vegetable Served with Artisan Rolls & Butter

Choice of Dessert, Coffee and Tea Service

Vegan, Vegetarian, Gluten Free Upon Request

Highest Price Menu Item Prevails if multiple items are chosen

STARTERS

DOUBLETREE SIGNATURE SALAD

Freshly Cut Vegetables, Cherry Tomatoes, Black Olives with Choice of Dressing

ADD A SOUP COURSE

Rustic Tomato Basil Bisque

Chicken Potato Chowder

\$4.00 per person



DOUBLETREE
BY HILTON™

otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.

etree.com

100 Nott Terrace, Scher

Service Charge 20% and Sales Tax 8%



PLATED LUNCH ENTREES



SEA SALT & THYME SEARED SALMON

Seared Salmon Dredged in Sea Salt & Thyme
Served with a Lemon Crème Drizzle

\$28.00 per person

MEDITERRANEAN TILAPIA

Artichoke Hearts, Kalamata Olives, Grape Tomatoes, and
Crumbled Feta Cheese

\$24.00 per person

CHICKEN PARMA

Breaded Breast of Chicken with Fresh Mozzarella & Parmesan
Cheese, Fresh Tomato Sauce

\$26.00 per person

BEEF BRISKET

Louisiana Cured Brisket

\$28.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



CHICKEN ROMANO

Sautéed Egg Battered Breast of Chicken

\$26.00 per person

CHICKEN BREAST BRUSCHETTA

Grilled Balsamic Marinated Chicken, Fresh Diced Tomatoes,
Onions and Basil

\$25.00 per person

FOREST CHICKEN

Wild Mushrooms, Caramelized Onions, Chive Butter

\$26.00 per person

VEGETABLE CANNELLONI

Grilled Vegetables, Fresh Ricotta and 3 Cheese Alfredo

\$24.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



CHILLED LUNCH ENTREES



THE STACKER

Smoked Turkey, Ham and Roast Beef, Garlic Aioli,
Tomatoes and Crisp Lettuce on a French Baguette

Hand Made Potato Chips

\$24.00 per person

THE CROISANTWICH

Rustic Chicken Salad with Tart Apples and Dried Cranberries

Fresh Croissant with Lettuce

Tomato and Red Onion

\$22.00 per person

THE TUNA SALAD CROISANTWICH

House Made Tuna Salad served on a Fresh Croissant
with Lettuce, Tomato and Red Onion

\$22.00 per person

ADD A SOUP COURSE

Rustic Tomato Basil Bisque

Chicken Potato Chowder

\$4.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



CHILLED LUNCH SALADS



CLASSIC CHICKEN CAESAR

Crisp Hearts of Romaine, Shaved Parmesan Cheese, Fresh Brioche Croutons
Classic Caesar Dressing
Rolls & Butter
\$18.00 per person

DOUBLETREE WEDGE SALAD

Hearty Wedge of Iceberg Lettuce, Blue Cheese Crumbles, Cherry Tomato, Red Onion,
Smoked Bacon Bits & Brioche Croutons
Served with Blue Cheese Dressing
\$16.00 per person

THE NEW YORK COBB

Crisp Romaine, Eggs, Apple Wood Smoke Bacon, Tomato, Onion
Avocado and Smoked Turkey with Choice of Dressing
\$18.00 per person

(Max 50 People)

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



NEW YORK STYLE CHEESECAKE

Traditional Cheesecake with Graham Cracker Crust
with Berry Coulis

3 LAYER CHOCOLATE CAKE

Moist Chocolate Sponge Cake, Chocolate Cream Filling
with Raspberry Puree

OLD FASHIONED APPLE PIE

Cinnamon Glazed Apples piled high in a Freshly Baked Flaky Pie
Crust with Caramel Sauce

LEMON CRÈME LAYER CAKE

Lemon Layer Cake Filled with Lemon Chantilly Cream
with Raspberry Puree



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



LUNCH BUFFET

DELI BUFFET

Soup du Jour
Rustic Potato Salad
Creamy Coleslaw

Garden Green Salad with Assorted Dressings

Sliced Ham, Turkey and Roast Beef

Assorted Cheeses

House Made Tuna Salad

Lettuce, Tomato, Onion, Pickles and Condiments

Assorted Breads, Artisan Rolls & Butter

Assortment of Cakes & Desserts

Coffee/Tea Service

\$28.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



LUNCH BUFFET



MANHATTAN STYLE DELI

Homemade Chicken Noodle Soup
Fresh Garden Green Salad
Red Potato Salad
Kosher Style Corned Beef
Sliced Pastrami
Fresh Roast Turkey Breast
Genoa Salami
Provolone, Swiss, and Sharp Cheddar
Kosher Style Pickles, Sliced Tomatoes,
Onions, Lettuce, Appropriate Condiments
Whole Wheat, Marble Rye,
Italian Bread and Kaiser Rolls
Assorted Cookies
New York Style Cheesecake
Coffee/Tea Service
\$30.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



LUNCH BUFFET

ITALIAN FEAST

Classic Pasta Fagioli Soup

Tomato Mozzarella Salad

Caesar Salad with Garlic Croutons

Eggplant Parmesan

Chicken Romano with Lemon Herb Cream Sauce

Seasonal Vegetables

Baked Ziti

Garlic Bread

Assorted Cannoli and Tiramisu Cake

Coffee/Tea Service

\$28.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



LUNCH BUFFET



STADIUM FARE

Red Potato Salad

Creamy Coleslaw

Garden Greens Salad with Assorted Salad Dressings

Grilled Angus Burgers

BBQ Chicken Breast

All Beef Hot Dogs

Fresh Buns and Appropriate Condiments

Doubletree Signature Cookies

Fudge Brownies

Coffee/Tea Service

\$28.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



LUNCH BUFFET



EXECUTIVE BOARD BUFFET

Soup du Jour

Garden Green Salad

Potato Salad

Roast Sliced Top Round of Beef

Chicken Bruschetta

Herb Roasted Potatoes

Seasonal Fresh Vegetables

Rolls & Butter

Assorted Desserts

Coffee/Tea Service

\$30.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



BOXED LUNCH



BOXED LUNCH

(Maximum 50 People)

All Boxed Lunch Includes:

Bag of Chips OR Pretzels, Whole Fruit, Cookie and
Bottle of Water

ROAST BEEF HOAGIE

Sliced Roast Beef, Cheddar Cheese, Lettuce and Tomato
On a Hoagie Roll

TURKEY CLUB WRAP

Sliced Turkey, Bacon, Swiss Cheese, Lettuce and Tomato in a
Spinach Tortilla

GRILLED PORTOBELLO VEGETABLE WRAP

Portobello Mushroom, Grilled Onions, Roasted Red Peppers,
Provolone Cheese, Lettuce, Tomato, Balsamic Glaze in a Tomato
Tortilla

HAM AND CHEESE BAGUETTE

Sliced Ham, Provolone Cheese, Lettuce and Tomato on a
French Baguette

\$23.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



RECEPTION PACKAGES



THE ORIENTAL

Vegetable Crudités with Dipping Sauces
Vegetable Spring Rolls with Sweet Chili Sauce
Sesame Chicken Tenders with Thai Peanut Sauce
Pork Pot Stickers
Fortune Cookies
\$32.00 per person

THE INTERNATIONAL

Domestic Cheeses, Crackers & Breads
Spanakopita
Swedish Meatballs
Mini Pizzas
Coconut Chicken
\$34.00 per person

THE EXECUTIVE

Antipasto Display
International Cheese Presentation
Beef Tenderloin Croustade
Thai Shrimp Shooters
Bacon Wrapped Scallops
Mini Baked Brie en Croute with Raspberry Marmalade
\$40.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



AMAZING PRESENTATIONS



INTERNATIONAL CHEESE BOARD

Imported & Domestic Cheeses with Flatbread,
Crackers & Crostini
\$9.00 per person

SMOKED SALMON PLATTER

Smoked Salmon with Capers, Eggs, Red
Onions, Mini Bagels & Cream Cheese
\$16.00 per person

FRESH SLICED FRUIT

Seasonal Sliced Fruits with Fresh Berries
Honey Greek Yogurt Dipping Sauce
\$9.00 per person

ANTIPASTO BOARD

International Meats and Cheeses Displayed with Marinated
Olives, Roasted Peppers
Served with Flatbread & Herbed Crostini
\$17.00 per person

VEGETABLE CRUDITE

Squash, Zucchini, Asparagus & Peppers
Baby Carrots, Celery & Sliced Cucumbers
Spinach Artichoke Hummus & Green Chili Ranch Dip
\$12.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



ENHANCEMENT STATIONS

OVEN ROASTED PRIME RIB

(Serves 25 People)

Caramelized Onions, Horseradish Cream Sauce and Au Jus

\$375.00

HONEY GLAZED SMOKED HAM

(Serves 25 People)

With Whole Grain Mustard and Pineapple Chutney

\$275.00

BROWN SUGAR CURED PORK LOIN

(Serves 25 People)

Slow Roasted with Grain Mustard Cream Sauce

\$275.00

SLOW ROASTED BREAST OF TURKEY

(Serves 25 people)

With Turkey Gravy and Cranberry Jam

\$300.00

OVEN ROASTED BEEF TENDERLOIN

(Serves 25 People)

With Red Wine Demi Glace

\$350.00

SALMON EN CROUTE

(Serves 25 People)

Fillet of Salmon and Garlic

Spinach Baked in Brioche

Pastry with Champagne Butter

Sauce

\$300.00

(Chef Attendant Fee \$125.00 applies)

(All stations are served with Silver

Dollar Rolls)



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



HORS D'OEUVRES



HORS D'OEUVRES

SCHENECTADY HORS D'OEUVRES \$150.00

(50 pieces per item)

Chicken Quesadilla with Salsa

Chicken Kabobs with a Tangy Mango Sauce

Herbed Goat Cheese and Walnut Endive Spears

Pork Dumplings with Soy Sauce

Vegetable Spring Rolls with a Sweet Chili Sauce

Italian Sausage Stuffed Mushroom Caps

Goat Cheese Bites Stuffed Wild Mushrooms

Roasted Eggplant Crostini

Spanakopita

Bruschetta Bites

Fire Roasted Corn & Roasted Red Pepper Quesadillas

Assorted Mini Quiche

Mini Frank En Crouete with Honey Mustard

GRANDE HORS D'OEUVRES \$200.00

(50 pieces per item)

Breaded Parmesan Stuffed Artichokes

Warm Brie and Berry Tartlet

Bacon Wrapped Scallops

Lamb Lollipop Chops

Coconut Shrimp with Thai Ginger Sauce

Steak, Gorgonzola Cheese, and Caramelized Onion Crostini

Salmon Canapés Topped with Capers and Fresh Dill

Crab Rangoon with Sweet Chili Sauce

Mini Crab Cakes with Garlic Aioli

Shrimp Cocktail with Spicy Cocktail Sauce

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.

ADD-ON STATIONS:

Add an additional element to your buffet with a Chef Attended Station
\$125 Chef Attendant Fee per station applies & minimum of 25 people required

Pasta Station \$12 per person

Enjoy Made-To-Order pasta dishes prepared with Penne, Linguine & Rigatoni Pastas, Served with Marinara, Alfredo and Pesto Cream Sauces, Shaved Parmesan Cheese and Toasted Garlic Bread (Gluten Free Pasta upon request add \$2.50 per person)

Asian Station \$13 per person

Mix of Pork and Vegetable Dumplings, Vegetable and Pork Spring Rolls and Crab Rangoons
Accompanied by Fried Rice, Lo Mein and served with Soy Sauce, Hoisin Sauce, Sweet Chili Sauce and Sriracha

Mexican Station \$14 per person

Your guests will enjoy Hard and Soft Shell Tacos with their choice of Chicken, Steak, Peppers or Onions along with Rice and Black Beans
Top them off with Shredded Cheddar Cheese, Guacamole, Sour Cream, Salsa and Olives

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



PLATED DINNERS

All Plated Dinners Include:

Choice of Starter, Entrée, Chef's Choice Starch and Seasonal Vegetable Served with Artisan Rolls & Butter
Choice of Dessert, Coffee and Tea Service

Vegan, Vegetarian, Gluten Free Upon Request

Highest Price Menu Item Prevails if multiple items are chosen

STARTERS

DOUBLETREE SIGNATURE SALAD

Fresh Vegetables, Cherry Tomatoes, Black Olives with Choice of Dressing

RUSTIC CAESAR SALAD

Crisp Romaine Lettuces, Garlic Croutons, Parmesan Cheese and Traditional Caesar Dressing

INSALATA DE MISTA

Mixed Baby Greens, Dried Cranberries, Candied Pecans
Crumbled Feta with Cherry Tomatoes

ADD A COURSE

Rustic Tomato Basil Bisque **\$4.00** Per Person

Chicken Potato Chowder **\$4.00** Per Person

Penne ala Vodka **\$5.00** Per Person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



PLATED DINNER ENTREES

HONEY CURED PORK LOIN

Marinated and Slow Roasted Sliced Pork, Apple Brandy Relish

\$34.00 per person

CHICKEN BREAST BRUSHETTA

Sautéed Breast of Chicken with Diced Tomatoes
Onions, Basil and Garlic

\$29.00 per person

TOP SIRLOIN

Sliced Top Sirloin of Beef, Mushroom Demi Glaze

\$34.00 per person

BRIOCHE & FENNEL CHICKEN

Tender Chicken Breast Stuffed with Spinach & Fennel
Served with Chive Cream Sauce

\$29.00 per person

FOREST CHICKEN

Wild Mushrooms, Caramelized Onions and Chive
Butter

\$30.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



HERB SEARED TILAPIA

Brown Butter & Herb Seared Filet of Tilapia

\$32.00 per person

FILET MIGNON

Grilled Tenderloin of Beef, Port Demi-Glaze

\$46.00 per person

SEA SALT & THYME SALMON

Lemon Buerre Blanc

\$36.00 per person

HERB MARINATED BONE IN CHICKEN BREAST

Pan Jus, Roasted Garlic

\$32.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



NEW YORK STYLE CHEESECAKE

Traditional Cheesecake with Graham Cracker Crust
with Berry Coulis

3 LAYER CHOCOLATE CAKE

Moist Chocolate Sponge Cake, Chocolate Cream Filling
with Raspberry Puree

STRAWBERRY SHORTCAKE LAYER CAKE

Fresh Strawberries & Moist Sponge Cake with Whipped Cream

LEMON MERANGUE TART

Rich Lemon Filling with Chantilly Cream Meringue



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



TUSCAN NIGHTS

Mixed Spring Greens, Fresh Tomato, Marinated Olives, Brioche
Croutons & Balsamic Vinaigrette

Caprese Salad

Three Cheese Baked Ziti

Eggplant Parmesan

Chicken Parmesan

Roasted Italian Vegetables

Garlic Bread

Assorted Italian Desserts

Coffee/Tea Service

\$36.00 per person



Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



DINNER BUFFET



ALL AMERICAN

Garden Green Salad

Grilled Portabella Mushrooms

Homestyle Meatloaf

Grilled Chicken Bruschetta

Sea Salt & Thyme Salmon

Garlic Roasted Red Potatoes

Fresh Seasonal Mixed Vegetables

Rolls & Butter

Warm Apple Crisp

NY Style Cheesecake

Coffee/Tea Service

\$39.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.



DINNER BUFFET



MEXICAN SUNSET

Chicken Tortilla Soup

Crisp Greens with Cucumbers, Tomatoes, Southwest Ranch
and Balsamic Dressings

Pulled Pork Enchiladas

Grilled Marinated Beef and Chicken Fajitas
with Bell Peppers and Onions

Refried Beans

Mexican Rice

Grilled BBQ Corn with Jalapeño Butter

Chips & Salsa with Guacamole and Sour Cream

Cinnamon Sugar Churros

Mexican Chocolate Cheesecakes

Coffee/Tea Service

\$40.00 per person

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.

BANQUET BAR PACKAGES

The Doubletree Schenectady offers a variety of choices for Bars. Choose from hosted, cash or per person pricing and various packaging of spirit brands, wine and beers. The hotel from time to time may substitute an equal item quality if necessary without notice during the event if needed due to demand.

Bar Packages Include:

Portable Bar or Banquet Table Set-up

Cocktail Tables

All Liquor, Beer & Wine

Mixers, Non-Alcoholic Beverages

Bar Supplies including Bar Ice & Chilling Dispensers

Garnishes, Cocktail Napkins, Glassware, and Plastic Cups

Bar Set-up & Clean-up

Premium Bar Package

Absolute – Tito’s – Tanqueray – Beefeaters – Captain Morgan –

Jose Cuervo – Canadian Club –

Jim Bean – Jack Daniels – Kahlua – Johnny Walker Red – Hennessy V.S.

(3) Domestic and Premium Bottled Beer

Chardonnay – Pinot Grigio – Cabernet Sauvignon – Merlot

Ultra-Premium Bar Package

Grey Goose - Belvedere - Bombay Sapphire – Captain Morgan - Patron –

Crown Royal - Markers Mark - Johnny Walker Black - Kahlua - Remy Martin VSOP,

(3) Domestic and Premium Bottled Beer

Pinot Grigio – Chardonnay - Pinot Noir - Cabernet Sauvignon – Merlot

Amaretto Disaronno – Grand Marnier – Baileys – Courvoisier – Sambuca – Chambord

Wine, Beer, and Soda

(4) Domestic and Premium Bottled Beer

Pinot Grigio - Sauvignon Blanc - Chardonnay - Pinot Noir - Cabernet Sauvignon– Merlot

Assorted Sodas



BANQUET BAR



DOUBLETREE
BY HILTON™

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.

Bartender Fee of \$125 per 100 people applies for all bars

Consumption Bars (Per Drink)	Host	Cash (inclusive of tax)
Call Brand Cocktails	\$7.75	\$8
Premium Brand Cocktails	\$8.75	\$9
Imported Bottled Beer	\$6.50	\$7
Domestic Bottled Beer	\$5.50	\$6
Glass of House Wine	\$7.50	\$8
Soft Drinks	\$3.25	\$3
Spring/Sparkling Bottled Water	\$4.25	\$4
Martinis Drinks Add	\$3	

Packaged Host Bars (Pricing Per Person)

	Beer, Wine, Soda	Premium Brands	Ultra Premium Brands
1st Hour	\$15	\$19	\$24
2nd Hour	\$7	\$8	\$9
3rd Hour	\$6	\$7	\$8

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.

Greeting Stations

Champagne \$8/person
Tiered Champagne Glasses

Cider and Donuts \$10/person
Fresh Apple Cider with Assortment of Donuts

Lemonade and Iced Tea \$35/Gallon
Fresh Made Iced Tea and Lemonade with Tiered Glasses

Spa Water \$35/Gallon
Fresh Filtered Water with a Mix of Fruits and/or Herbs

Exit Stations

Candy Bar \$12/person
Assortment of Five Candies

Cider and Donuts \$10/person
Fresh Apple Cider with Assortment of Donuts

Enhanced Coffee Station: \$6/person
(In addition to coffee on the menu)
Two Flavored Syrups
White and Brown Sugar Cubes, Honey
Shaved Chocolate. Whipped Cream
Creamer (Almond Milk per request add \$1)

Prices based on per person unless otherwise indicated. All items subject to tax and service charge. Minimum guarantee of 20 guests required.

