

Breakfast Menu





Continental Breakfast

Minimum of 30 People Required, Includes 1 ½ Hours of Service.

Breakfast on the Run

Chilled Fruit Juices or Milk Containers Sausage, Egg and Cheese Biscuits Deep Fried Hash Browns Coffee and Tea Service

Colonial Continental

Chilled Fruit Juices Assorted Danishes, Muffins, Bagels and Croissants A Variety of Flavored Cream Cheese, Butter and Preserves Seasonal Fruit Compote Oatmeal Accompanied By Dried Fruit and Nuts Coffee and Tea Service

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Breakfast Buffets

Minimum of 30 People Required, Includes 1 ½ Hours of Service.

<u>All-American Breakfast</u>

Seasonal Fruit & Berry Compote Assorted Cereals Fluffy Scrambled Eggs Bacon Strips Country Linked Sausages Southern Style Grits & Cheese Breakfast Potatoes Assortment of Danishes, Bagels, & Breakfast Breads with Butter and Preserves Chilled Fruit Juices Whole and 2% Milk Coffee and Tea Service

Healthy Starter

(Available with Egg Beater or Egg Whites upon Request) Diced Seasonal Fresh Fruit and Cottage Cheese

Oatmeal with Dried Fruit & Nuts Fluffy Scrambled Eggs Greek and Fruit Flavored Yogurt Breakfast Bars Assorted Cereals Variety of Danishes, Bagels, Muffins and Breads with Butter & Preserves Whole and 2% Milk Chilled Fruit Juices Coffee and Tea Service

Breakfast Buffet Enhancements

Optional Buffet Items Priced Per Person

Yogurt & Granola Parfait with Fresh Berries Pancakes, Waffles or French Toast with Assorted Toppings and Whipped Cream Virginia Ham Frittata with Spinach, Onions, and Cheese Southern Style Grits with Monterey-Jack & Cheddar Cheese Turkey Sausages Fresh Sliced Seasonal Fruit Fresh Baked Scones Granola Bars Boiled Eggs

Breakfast Buffet Enhancements (Continued)

Omelet Station Cooked to Order

Toppings to include: Shredded Cheese, Peppers, Onions, Tomatoes, Mushrooms, Ham, Sausage, Bacon, Salsa, Cilantro and Fresh Herbs *Required Chef's Attendant

Non-Alcoholic Beverage Station

Fruit Cocktails, Virgin Bloody Mary's, Vegetable Juices and Fruit Smoothies

Bloody Mary & Mimosa Bar

Made-to-Order Bloody Mary's and Mimosas...1 hour of service *Required Bartender

Plated Breakfasts

All Entrees Include: Choice of 1 Chilled Juice: Orange, Apple or Cranberry Chef's Selection of Potatoes Coffee and Tea Service

American Favorite

Fluffy Scrambled Eggs with Choice of Country Sausage, Hickory Smoked Bacon or Virginia Ham with a Buttermilk Biscuit

The Jamestown

(Egg Beaters can be substituted, vegetarian options also available) Bacon frittata with Roma Tomatoes, Onions and Cheese Fresh Baked Scones with Berries



Classic Breaks



Beverage Only Breaks

Coffee Break

Freshly Brewed Coffee and Decaffeinated Coffee with a Selection of Fine Tea accompanied by Cinnamon Sticks, Honey, Rock Sugar, Shaved Chocolate and Whipped Cream

Beverage Break

Assorted Soft Drinks, Water, and Iced Tea with Coffee and Tea Service

Continuous Beverage Break

Earliest AM Set Time 6:30 a.m. - Latest Close Time 11:00 p.m.

AM Beverages to include Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Afternoon Beverages (after 11:00 am) to add Bottled Waters and Assorted Soft Drinks

> <u>4 Hour Package (AM & PM)</u> <u>8 Hour Package</u> <u>All Day Package</u>

✤ A break may be moved once (inside same location only) at an additional fee of \$50.00.

Charges are based on total number of guests or guarantee given (whichever is the highest).

All Breaks are served 30 minutes in length, subject to the discretion of the hotel.

Combination Breaks

Taste of Virginia

Assorted Varieties of Virginia Peanuts, Smithfield Country Ham Biscuits, Fruit Preserves, and Mini Chesapeake Crab Cakes with Old Bay Remoulade. Served with Bottled Water, Coffee and Tea Service

Energy

Mini Fruit Kabobs with Honey Lime Yogurt, High Fiber Muffins, Fresh Fruit Compote and Fruit Preserves, Assorted Dried Fruits, Cereal Bars, and Granola Served with Bottled Water, Coffee and Tea Service

<u>Fondue</u>

Dark Chocolate Fondue accompanied by Sliced Fresh Fruit including Strawberries, Cantaloupe and Pineapple, along with Assorted Cookies, Rice Crispy Treats, Sponge Cake, Marshmallows, Graham Crackers and Pretzels served with Lemonade, Coffee and Tea Service

<u>Virginia Peanut Trail Mix</u>

Build-Your-Own Trail Mix with Sweet, Salted, and Caramelized Virginia Peanuts with Pistachios, Almonds, M&M's, Chocolate Chips, Mini Pretzels, Granola, Cherries, Raisins, and Apricots Served with Bottled Water, Soft Drinks, and Lemonade, Coffee and Tea Service

<u>Krispy Kreme</u>

Fresh Krispy Kreme Donuts served with a Variety of Flavored Milk, Bottled Water, Coffee and Tea Service

Peanut Butter and Jelly

An Assortment of Peanut Butter & Jelly Sandwiches, Peanut Butter Cookies Assorted Breads, Jellies and Toppings, served with Milk, Soft Drinks, Bottled Waters and Iced Tea, Coffee and Tea Service

Southern Sweets

Miniature Peach Pies, Pecan Bars, Banana Puddings and Coconut Cakes Served with Southern Sweet Tea and Hickory Smoked Lemonade, Bottled Waters, Coffee and Tea Service

Cookie Monster

Freshly Baked DoubleTree Chocolate Chip Walnut Cookies served alongside assorted Cookies, Brownies, and Blondies with a Variety of Flavored Milk, Bottled Water, Soft Drinks, Coffee and Tea Service

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Lunch Menu



Lunch Buffets

Minimum of 30 People Required

Doubletree Buffet

Includes your selection of either two or three entrées with two salads, one starch and one vegetable

Choice of Two Entrees/ Choice of Three Entrees Roasted Herb Crusted Pork Loin and Whole Grain Mustard Chicken Marsala Salmon Piccata Southern Style Fried Chicken or Herb Roasted Chicken Seared Tilapia or Fried with Seasoned Corn Meal North Carolina Style Pulled Pork Homemade Meat Lasagna Rigatoni with Italian Sausage, Julienne Bell Peppers and Onions Penne Pasta Primavera Grilled Marinated Sirloin Chicken Tuscany with Fresh Mozzarella and Marinara

Choice of Two Salads:

Caesar, Local Field Greens, Italian Pasta Salad, Quinoa Salad Roma Tomatoes with Sweet Red Onions and Maytag Blue Cheese <u>Choice of One Starch:</u> Roasted Rosemary Red potatoes Mashed Potatoes, Smoked Gouda Potato Gratin Mac & Cheese, Rice Pilaf, Mashed Sweet Potatoes

Chef's Assortment of Cakes and Pies Coffee and Tea Service

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Choice of One Vegetable:

Cauliflower, Broccoli & Carrots, Summer Squash & Zucchini, Fresh Green Beans

Picnic in the Park

Includes your selection of three entrées with the accompanying salads and sides

<u>Choice of Three Entrees</u> Southern Fried Chicken Quarter-Pound Hamburgers All Beef Hot Dogs BBQ Pork BBQ Chicken Three-Foot Italian Sub Philly Cheese Steaks

Assorted Buns and Condiments Red Bliss Potato Salad Cole Slaw Baked Beans

> Strawberry Shortcake Lemonade and Iced Tea

<u>Santa Fe Buffet</u>

(Fajitas can be offered as an Action Station with a required Chef's Attendant) Tortilla Salad - Hearts of Romaine with Fried Tortilla Chips, Cayenne Buttermilk Dressing Southwestern Corn Salad with Roast Onions, Tomatoes and Peppers Spanish Rice and Black Beans Chili Served with Cilantro Sour Cream

> Roasted Pepper & Cheese Quesadillas Chili Lime Beef Fajitas Sautéed Peppers and Onions with Warm Tortillas Guacamole, Salsa, Sour Cream and Cheddar-Monterey Jack Cheese

> > Key Lime Pie Churros Coffee and Tea Service

Tuscany Buffet

Caesar Salad Caprese Salad Vegetable Minestrone Garlic Bread Farfalle Pasta with Grilled Italian Sausage, Roasted Peppers, and Caramelized Onions in a Rich Tomato Cream Sauce Chicken Parmesan Garlic Butter Linguini with Julienned Vegetables

> Tiramisu Cannolis Coffee and Tea Service

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Orient Express

Asian Green Salad with Mizuna Greens, Bamboo Shoots, Water Chestnuts, Bean Sprouts, Fried Wontons, and Ginger Orange Dressing General Tso's Crispy Chicken Pork Stir Fry with Asian Vegetables

> Egg Rolls with Sesame Garlic Sauce Fried Rice Stir-Fry Vegetables

> > Fortune Cookies Coffee and Tea Service

Cold Deli Lunch

Includes your selection of two salads with the accompanying meats, toppings, and sides

Choice of Two Salads:Fresh Fruit SaladPotato SaladCole SlawGarden Salad

Slices of Turkey Breast, Roast Beef and Virginia Ham Choice of Tuna or Chicken Salad

Sharp Cheddar, Swiss and American Cheeses Sliced Onions, Tomatoes, Pickles and Lettuce Assorted Rolls & Condiments Individual Bags of Potato Chips

> Assorted Desserts Coffee and Tea Service

Wrap & Run

Roast Sliced Turkey in a Spinach Wrap with Mayonnaise, Lettuce, Tomato, and Swiss Cheese Grilled Sliced Chicken Breast in a Sun-Dried Tomato Wrap with Pico de Gallo, Lettuce, Monterey Jack Cheese, Pesto Mayonnaise and Sour Cream Shaved Ham Wrap with Big Eye Swiss Cheese, Lettuce, Tomatoes and Dijonnaise Roasted Balsamic Vegetables in a Spinach Wrap with Lettuce, Tomatoes and Swiss Cheese

Individuals Bags of Potato Chips Whole Fruit

Assorted Desserts Coffee and Tea Service

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Boxed Lunch

Honey Glazed Sliced Virginia Ham with Swiss Cheese on Kaiser Roll Sliced Turkey with Lettuce, Tomato, Provolone on a Jumbo Croissant Roast Beef with Cheddar Cheese on an Onion Roll Grilled Vegetable Wrap with Hummus and Feta Cheese

Whole Fruit Individual Bags of Potato Chips Assorted Condiments

Freshly Baked Cookie Choice of Soda or Bottle Water

Plated Lunch

Includes your selection of one Salad, Entrée, Starch, Vegetable and Dessert, Accompanied by Assorted Rolls and Butter, Coffee and Tea Service

Salad Selections

Classic Caesar Salad with Garlic Croutons Local Mixed Greens Salad with Tomatoes, Cucumbers and Bermuda Onions Wedge Salad with Crumbled Blue Cheese and Bacon Bits with Ranch Dressing Tomato & Cucumber Salad

Entrée Selections

Cumin-Crusted Pork Loin with Apple Chutney

Seared Salmon with Lemon Dill Beurre Blanc

Grilled Flat Iron Steak Topped with Caramelized Onion Demi-Glace

<u>Chicken Florentine</u> Pan-seared Chicken Breast with Parmesan and Spinach Cream Sauce

<u>Frontier Chicken</u> Pan-seared Chicken breast with Smoked Gouda Cheese Sauce topped with Roasted Tomatoes and Caramelized Onions

<u>Colonial Chicken</u> Oven-baked Chicken Breast with Dijon Mustard and a Red Currant Glaze

<u>Vegetarian Option</u> Ricotta Cheese Manicotti with Asparagus Tips, Roasted Button Mushrooms and Baby Carrots in Marinara with Shaved Parmesan

<u>Gluten-Free Option</u> Grilled Marinated Chicken Breast in a Cranberry-Orange Glaze with Brown Rice Pilaf and Seasonal Vegetables

Starch Selections

Vegetable Selections

Roasted Tuscan Potatoes Garlic Whipped Mashed Potatoes Rice Pilaf Mashed Sweet Potatoes Sautéed Green Beans & Onions Glazed Carrots Fresh Vegetable Medley Corn Succotash

Dessert Selections

(Sugar-Free Options Available Upon Request)

Strawberry Shortcake German Chocolate Cake New York Cheesecake Classic Carrot Cake Lemon Bars Ultimate Chocolate Cake Warm Bread Pudding Chocolate Flourless Cake (G-Free)

Cold Entrées

Includes your selection of one Dessert, accompanied by Assorted Rolls and Butter, Coffee and Tea Service

Southwest Chicken Salad

Grilled Marinated Tequila–Lime Chicken Breast with Mixed Green Lettuce, Avocado, Pico de Gallo, and Hard Boiled Eggs topped with Fried Corn Tortilla Strips

Chilled Salmon Nicoise Salad

Seared Salmon with Butter Lettuce, Green Beans, Sliced Tomatoes, Potatoes, Bell Peppers, Hard Boiled Eggs and Kalamata Olives with Balsamic Vinaigrette

Children's Meal

Includes your selection of one Entrée and one Dessert with the accompanying sides and beverage (For Children Ages 12 & Under)

Chicken Tenders and Mac & Cheese Spaghetti and Meatballs with Marinara Chicken or Vegetable Quesadillas with Fries Grilled Cheese Sandwich with Fries

> Choice of Apple Sauce or Salad Apple Juice



Reception Menu



Happy Hour Reception

(Based on 8 pieces per person)

Domestic & Imported Cheese Display with assorted Breads and Crackers, Fruit & Fruit Preserves Platter of Assorted Garden Vegetables and Dips Mini Quiche Lorraine Barbeque Meatballs Bruschetta Pomodora European Finger Sandwiches Spanakopita Spring Rolls with Sweet Chili Sauce Chicken Wings with Celery & Blue Cheese

DoubleTree Welcome Reception

(Based on 10 pieces per person)

Domestic & Imported Cheese Display with assorted Breads and Crackers, Fruit & Fruit Preserves Platter of Assorted Garden Vegetables and Dips Marinated Antipasto Skewers with Balsamic Glaze Prosciutto Wrapped Asparagus Smoked Salmon Pinwheels Scallops Wrapped in Applewood Bacon Peel & Eat Jumbo Shrimp with Cocktail Sauce Mini Crab Cakes with Chesapeake Aioli Chicken Satay with Coconut-Peanut Sauce Mini Beef Wellingtons

*Butler available for passed service

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Standard Reception

Priced per 50 pieces

Spanakopita Spring Rolls with Sweet Chili Sauce Brie and Raspberry Tarts Vegetable Egg Rolls Jerk Beef Skewers Chicken Wings with Celery and Blue Cheese Grilled Chicken Quesadillas Barbeque Meatballs Chicken Tenders with Honey Mustard Mini Quiche Lorraine Bruschetta Pomodora European Finger Sandwiches Mini Caprese Skewers with Balsamic Glaze Chilled Soup Shooters Mini BLT's Virginia Ham Biscuits

Premium Reception

Priced per 50 pieces

Brie and Raspberry in Phyllo Scallops Wrapped with Applewood Smoked Bacon Mini Crab Cakes with Chesapeake Aioli Jumbo Coconut Shrimp Mini Beef Wellingtons Prosciutto and Gorgonzola Crostini Peel & Eat Jumbo Shrimp with Cocktail Sauce Oysters on the Half Shell Sesame Seared Tuna on Wonton Crisps Smoked Salmon Pinwheels Crab Salad Canapés Chesapeake Crab Fritters

*Butler available for passed service

Reception Enhancements

These enhancements are meant for receptions only, not to replace dinner buffets. Quantity is based on replenishment for 30 min. in which the station is available for 1 hour.

Domestic and Imported Cheese Display

A Wide Selection of Imported and Domestic Cheeses Served with an Assortment of Breads and Crackers, Fresh and Dried Fruit & Fruit Preserves

Fresh Fruit and Berry Display

An Elaborate Display of Fresh Fruit and Berries Accompanied by Brown Sugar, Whipped Cream and Fruit Flavored Dips

Vegetable Crudités

Selection of Fresh Garden Vegetables Served with a Variety of Savory Dips

Grilled Balsamic Marinated Vegetables

Grilled White and Green Asparagus, Eggplant, Zucchini, Portobello Mushroom, Artichokes Hearts, Roasted Peppers, Yellow Squash, and Sweet Onions Marinated in Balsamic Vinegar

Spinach & Artichoke Dip

Creamy Dip Served Warm with Crostini

Chesapeake Seafood Dip

Crab and Shrimp Dip Served Warm with Crostini

Jumbo Gulf Shrimp Cocktail

Served on Ice with Cocktail Sauce, Lemon and Sauce Louis

Seafood Bar

Cracked Snow Crab Claws, Oysters and Clams on Half Shell Served with Condiments, Bread and Crackers *(30 minimum)*

Fresh Market

Jumbo Shrimp and Fresh Oysters Served on Ice with Cocktail Sauce & Mignonette (50 minimum)

Dessert Table

Assorted Cakes, Pies, Brownies, and Cookies, Coffee and Tea Service (30 minimum)

Viennese Dessert Table

A Selection of Mousses, Miniature French Pastries, Fresh Berries, and Chocolate Truffles With a Gourmet Flavored Coffee and Tea Station

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Carving Stations

Stations are meant for reception enhancements only, not as a stand-alone item. Carving Stations Require a Chef Attendant – Maximum of 2 Hours of Service

Slow Roasted Breast of Turkey Carving Station

Served with Silver Dollar Rolls, Zesty Cranberry Relish, and Honey Mustard

Baked Cured Virginia Ham Carving Station

Served with Fresh Fruit Compote and Dinner Rolls

Roasted Steamship of Beef Carving Station

Served with Horseradish Cream Sauce, Mustard and Silver Dollar Rolls

Slow Roasted Prime Rib of Beef Carving Station

Served with Au jus, Condiments and Mini Rolls

Roasted Beef Tenderloin with Peppercorn Crust Carving Station

Served with Horseradish Cream Sauce, Mustard and Silver Dollar Rolls

Action Stations

Stations are meant for reception enhancements only, not as a stand-alone item. Action Stations Require a Chef Attendant

Street Tacos

Grilled Sirloin, Grilled Chicken, and Pulled Pork accompanied by Spicy Kimchee, Bacon, Lettuce, Tomato, Cheese, Grilled Pineapple, Pickled Onions, BBQ Sauce, Hot Sauce, Salsa, Guacamole, and Sour Cream served with Warm Flour and Corn Tortillas

Taste of Italy

Rigatoni and Bowtie Pastas accompanied by Creamy Alfredo, Tomato sauce, Rich & Meaty Bolognese, Grilled Chicken, Mini Meatballs, Sautéed Mushrooms, Caramelized Onions and Parmesan Cheese

> <u>Southern Grits</u> Sautéed Shrimp, Sweet Peppers, Onions, Smoked Sausage and Tomatoes served alongside Creamy Cheddar Grits

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Dinner Menu



Signature Williamsburg Dinner

Includes your selection of one or two Entrées with one Soup or Salad, Starch, Vegetable, and Dessert Minimum of 30 People Required, Served Family Style

Soup & Salad Selections

Beef & Barley Corn Chowder Crab Chowder Classic Peanut Soup Garden Salad Caesar Salad

Choice of One Entrée / Choice of Two Entrees

Beef Pot Roast Pork Stew with Corn, Carrots, Potatoes & Cabbage

> <u>Starch Selections</u> Roasted Red Bliss Potatoes Garlic Mashed Potatoes Mashed Sweet Potatoes Creamy Cheese Grits

Roast Chicken with Oyster Stuffing Colonial Beef Stew

> <u>Vegetable Selections</u> Green Beans & Onions Creamed Spinach Corn Succotash Roasted Root Vegetables

> > Fruit Cobbler

Apple Pie

Dessert Selections

Seasonal Trifle Pecan Pie Warm Bread Pudding

Pickled Vegetables, Red Beets & Eggs Butter and Cornbread Coffee and Tea Service

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Dinner Buffets

Minimum of 30 People Required

DoubleTree Buffet

Includes Your Selection of Two or Three Entrées, Two Salads, One Starch and Vegetable with Chef's Choice of Dessert, Coffee & Tea Service

Choice of Two Salads:

Local Mixed Greens Salad Roma Tomatoes & Sweet Onions with Maytag Blue Cheese Caesar Salad Greek Salad Orzo Pasta Salad with Diced Virginia Ham, Peppers & Onions

Choice of Two Entrees / Choice of Three Entrees

Grilled Sirloin with Fried Onions & Beef Au Jus Colonial Herb Grilled Chicken with Red Currant Glaze Chicken Piccata with Lemon Caper Beurre Blanc Chicken Marsala with Caramelized Onions and Mushrooms

> <u>Choice of One Vegetable:</u> Cauliflower, Broccoli & Carrots Summer Squash & Zucchini Fresh Green Beans Corn on the Cob

Pan-Seared Frontier Chicken with Smoked Gouda Cheese Sauce, Caramelized Onions & Tomatoes Rosemary-Crusted Salmon Fillet with Champagne Cream Sauce Ricotta Manicotti with Wilted Spinach & Marinara Herb-Crusted Pork Loin with Whole Grain Mustard

> <u>Choice of One Starch:</u> Roasted Rosemary Red Bliss Potatoes Mashed Potatoes Smoked Gouda Cheese Potato Gratin Creamy Macaroni & Cheese Rice Pilaf Mashed Sweet Potatoes

Creole Buffet

Classic Caesar Salad Chicken and Seafood Gumbo Fried Green Tomatoes with Tasso Gravy

Sausage and Chicken Jambalaya Blackened Chicken Breast with Tomato Creole Sauce Low Country Boil with Shrimp, Crawfish, Corn on the Cob and Red Bliss Potatoes Blackened or Fried Catfish

> Warm Cobbler with Ice Cream Coffee & Tea Service

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Plated Dinner

Includes your selection of one Entrée, Salad, Starch, Vegetable and Dessert Served with Assorted Rolls and Butter, Coffee and Tea Service

Salad Selections

Classic Caesar Salad with Garlic Croutons & Lemon Garlic Dressing Seasonal Mixed Greens with Choice of Dressing Greek Salad with Lettuce, Tomatoes, Cucumbers, Kalamata Olives & Greek Dressing Cranberry-Walnut Salad with Sweet Red Onions and Feta Cheese on Mixed Greens

Entrée Selections

Frontier Chicken: Pan-seared Chicken breast with Smoked Gouda Cheese Sauce over Roasted Tomatoes and Caramelized Onions

> Colonial Chicken: Oven-baked Chicken Breast with Dijon Mustard and Red Currant Glaze

> > Chicken Piccata with Lemon Beurre Blanc

Pan-seared Sesame Crusted Salmon Filets

Stuffed Flounder

Pan-seared Jumbo Lump Crab Cake with Dijonnaise Cream Sauce

Whole Grain Mustard & Black Pepper-Crusted Pork Loin with Wild Mushrooms in Marsala Sauce

Roasted and Sliced New York Strip in Red Wine Bordeaux Sauce

Grilled Flat Iron Steak Topped with Caramelized Onion Demi-Glace

Vegetarian Option: Ricotta Cheese Manicotti with Asparagus Tips, Roasted Button Mushrooms and Malibu Carrots in Marina with Shaved Parmesan

Gluten-Free Option: Grilled Marinated Chicken Breast in a Cranberry-Orange Glaze with Brown Rice Pilaf and Seasonal Vegetables

Combination Entrée 1: Chicken Piccata and Sesame Crusted Fillet of Salmon

Combination Entrée 2: Beef Tenderloin with Cabernet & Roasted Shallot Sauce and Jumbo Lump Crab Cake with Dijonnaise Cream Sauce

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Starch Selections Roasted Red Potatoes Garlic Mashed Potatoes Smoked Gouda Potato gratin Horseradish Mashed Potatoes Parmesan Risotto Rice Pilaf

Vegetable Selections

Grilled Asparagus Sautéed Green Beans and Onions Julienne Vegetables Sautéed Spinach

Dessert Selections

(Sugar-Free Options Available Upon Request)

Strawberry Shortcake German Chocolate Cake Italian Lemon Cream Cake Seasonal Trifle Key Lime Pie with Fresh Whipped Cream New York Cheesecake Classic Carrot Cake Lemon Bars Ultimate Chocolate Cake Warm Bread Pudding Chocolate Flourless Cake (G-Free +\$2.00 pp)

Children's Meal

Includes your selection of one Entrée and one Dessert with the accompanying sides and beverage (For Children Ages 12 & Under)

Chicken Tenders and Mac & Cheese Spaghetti and Meatballs with Marinara Chicken or Vegetable Quesadillas with Fries Grilled Cheese Sandwich with Fries

> Choice of Apple Sauce or Salad Apple Juice



Bar Menu







Unlimited Cocktail Hour Packages

All packages below are based on 3 hours of service. *Bartender required.

Limited Bar

Domestic & Imported Beer House Wine Assorted Soft Drinks Bottled Waters

House Brand Liquor

Name Brand Liquor Selection Domestic & Imported Beer House Wine Assorted Soft Drinks Bottled Waters

Premium Brand Liquor

Premium Brand Liquor Selection Domestic & Imported Beer House Wine Assorted Soft Drinks Bottled Waters

*Flavored Punch & Sangria Packages also available upon request.

Domestic Beer	Imported Beer	Wine	House Liquor	Premium Liquor
Miller Lite	Corona Extra	White Zinfandel (Beringer)	Smirnoff	Grey Goose
Budweiser	Heineken	Pinot Grigio (Beringer)	Beefeater	Tanqueray
Bud Light	Sam Adams	Moscato (Canyon Road)	Cruzan Light	Bacardi
Michelob Ultra	Angry Orchard	Chardonnay (Canyon Road)	Sauza Blue	Jose Cuervo Gold
O'Doul's		Cabernet Sauvignon (Canyon Road)	Grant's	Dewar's
Coors Light		Merlot (Canyon Road)	Jim Beam	Jack Daniels
		Kosher, Italian & Australian Wines (upon request)	Seagram's 7	Crown Royal

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