

2017 Holíday Party Menus

~All Holiday Parties include the use of either our Seaport Ballroom or Skyline Room, DJ Table or Riser for Band, Dance Floor, White Table Linens & Choice of in house Napkin Color, Mirrored Rounds & Votives for each Table and one of Our Famous Doubletree Chocolate Chip Cookies for each Guest~

Plated Entrée Selections

All plated entrée selections include choice of Mixed Baby Greens or Caesar Salad, Garlic Mashed Potatoes or Rice Pilaf, choice of Dessert and are accompanied by Fresh Seasonal Vegetables, Fresh Rolls & Butter, Choice of Dessert, Coffee Station & Iced Tea.

Vegetable Lasagna ~

With Alfredo or Marinara Sauce & finished with Freshly grated Parmesan Cheese Lunch ~ \$33.00++ per person Dinner ~ \$38.00++ per person

Sonoma Chicken ~

Grilled, Thyme-Marinated Chicken Breast with Artichokes & Garlic, with California Chardonnay & Scallion Cream Sauce Lunch ~ \$36.00++ per person Dinner ~ \$41.00++ per person

Atlantic Salmon ~

Herb-Crusted & Grilled Fillet of Salmon with a White Wine Sauce & Red Pepper Pesto Lunch ~ \$37.00++ per person Dinner ~ \$42.00++ per person

Short Ribs ~

Red-Wine Braised with Wild Mushrooms Lunch ~ \$40.00++ per person Dinner ~ \$45.00++ per person

Shrimp Scampi

Grilled Shrimp with a White Wine, Garlic and Butter Sauce Lunch ~ \$43.00++ per person Dinner ~\$48.00++ per person

Eggplant with Tofu ~ Oven-Roasted and served with a Sweet Asian Chili Sauce

Sweet Asian Chili Sauce Lunch ~ \$34.00++ per person Dinner ~ \$40.00++ per person

Parmesan Crusted Chicken ~

Slow Roasted in Garlic, Olive Oil &Rosemary, Finished with a Cranberry-Walnut Demi Glaze Lunch ~ \$37.00++ per person Dinner ~ \$42.00++ per person

Pacific Halibut ~

Pan-seared Halibut Fillet finished with a Garlic-White Wine Sauce Lunch ~ \$39.00++ per person Dinner ~ \$43.00++ per person

Filet Mignon ~

Grilled Black Angus Filet with a Green Peppercorn Sauce Lunch ~ \$43.00++ per person Dinner ~ \$48.00++ per person

all per pricing is subject to a 21% service charge & 8% CA State sales tax



Harbor View Holiday Buffet

Imported & Domestic Cheese Display ~ served with sliced baguettes, assorted crackers & garnished with fresh fruit

Salads (Select 3) ~

~Mixed Baby Greens, Dried Cranberries & Toasted Walnuts in a Balsamic Vinaigrette ~ Spinach Salad with Chopped Hard-Boiled Eggs and Crumbled Bacon ~Ambrosia Salad with Honey & Toasted Coconut ~Classic Caesar Salad with a creamy Caesar Dressing, fresh Parmesan Cheese & Garlic Croutons ~Antipasto Salad

Entrees (Select 2:) ~ additional entrees may be added for \$5.00 per person*

~Red-Wine Braised Short Ribs ~Parmesan-Crusted Chicken ~Grilled Atlantic Salmon ~Shrimp Scampi ~Vegetable Lasagna ~Honey-Glazed Ham* ~Oven-Roasted Turkey*

Accompanied By ~

- ~Fresh Seasonal Vegetables ~Rice Pilaf ~Garlic Mashed Potatoes ~Freshly Baked Rolls & Butter
- ~Chef's Dessert Display
- ~Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

\$60.00++ per person

*Requíres an attendant; A \$100 fee will apply

all pricing is subject to a 21% service charge & 8% CA State sales tax



<u>Hors d'oeuvres</u> (50 Pieces per Order)

Cold Hors d'oeuvres

Tomato L Basil Bruschetta	\$160.00
Vegetable Pinwheels with Cream Cheese	\$160.00
Brie & Pear Crostini	\$160.00
Ahi Tuna on Wonton Crisp	\$205.00
California Rolls with Wasabi & Soy Sauce	\$205.00
Hummus on Pita Chip	\$155.00
Jumbo Shrimp with Lemon & Spicy Cocktail Sauce	\$260.00

Hot Hors d'oeuvres

Assorted Petite Quiches	\$170.00
Orange Chicken Spring Rolls	\$170.00
Crab-Stuffed Mushroom Caps	\$210.00
Spanikopita	\$170.00
Beef Empanadas	\$170.00
Goat-Cheese Stuffed Artichokes	\$270.00
Swedish Meatballs	\$160.00
Mini Beef Wellingtons	\$210.00
Thai Shrimp Cones	\$210.00

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<u>Reception Displays ~</u> Small serves 25; Medium serves 50; Large serves 75

Fresh Vegetable Crudites.....\$160.00/\$300.00/\$450.00 served with our House-made Ranch Dip

<u>Reception Stations~</u>

Gourmet Coffee Station.....\$14.00 per person Freshly Brewed Coffee & Decaffeinated Coffee and a Selection of Fine Teas Displayed with an Assortment of Flavored Syrups, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Sugar & Honey

Carving Stations ** Honey-Glazed Spiral Ham......\$260.00 with Spicy Mustard & Silver Dollar Rolls (serves 40 people)

Whole-Roasted Turkey Breast	\$260.00
with Cranberry Relish & Silver Dollar Rolls (serves 30 people)	· · · · · · · · · · · · · · · · · · ·

Prime Rib......\$390.00 with Creamy Horseradish Sauce & Silver Dollar Rolls (serves 30 people)

\$100 Attendant Fee Applies

<u>Additional Enhancements</u>

Non-Alcoholic Beverage Station.\$5.50 per person/1st hourIncludes Unlimited Soft Drinks & Choice of Fruit Punch or Lemonade\$4.00 per person/each additional hour

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<u>Banquet Bar Menu</u>

Premium Brand s Absolut, Tanquerey, Bicardi Silver, Jose Cuervo Gold, Chivas Regal, Makers Mark, Crown Royal, Seagrams **Call Brand s** Skyy, Beefeater, Cruzan, Sauza, Dewars, Jim Beam, Jack Daniels, Canadian Club, Christian Brothers

<u>CASH BAR</u>

Premium Brands	\$9.00
Call Brands	\$8.00
House Wine (by the Glass)	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
Soft Drinks & Juices	\$4.50
Bottled Water	\$4.50

HOSTED BAR

Premium Brands	\$8.00
Call Brands	\$7.00
House Wine (by the Glass)	\$6.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Soft Drinks	\$4.00
Bottled Water	\$4.00

House Wine (by the bottle)	\$35.00++ per bottle
House Champagne	\$42.00++ per bottle
Non-alcoholic Fruit Punch or Hot Apple	
Cider	\$40.00++ per gallon

Should you choose to have a Cash, or No-Host Bar at your Holiday Celebration, a minimum of \$500.00 in Bar Sales is required for the duration of your event otherwise you will be assessed a \$150 Bartender Fee

The Doubletree Hotel San Diego Downtown is happy to allow our clients to bring in the wine or champagne of your choice to be served at your Event. A Corkage Fee of \$12.00++ per 750 ml bottle will apply. Please inquire with your Catering Manager for further details