
Catering Menu



Cleveland – Independence
6200 Quarry Lane
Independence, Ohio 44131
216-447-1300
www.ClevelandSouth.DoubleTree.com

Breakfast

Breakfast

CONTINENTAL BREAKFAST

Assorted Pastries, Breakfast Breads and Muffins
Whipped Butter, Jams and Jellies
Diced Seasonal Fruit Salad
Coffee, Decaf, Assorted Teas, and Orange Juice
Half and Half, 2% Milk
\$10

SUNRISE CONTINENTAL

Assorted Breakfast Pastries, Bagels and Muffins
Regular and Flavored Cream Cheeses
Whipped Butter, Jams and Jellies
Sliced Fresh Assorted Fruit Tray
Coffee, Decaf and Assorted Teas, and Orange Juice
Half and Half, 2% Milk
\$13

Breakfast Buffet

(Minimum 30 guests)

CLASSIC BUFFET

Assorted Breakfast Pastries, Bagels and Muffins
Regular and Flavored Cream Cheeses
Whipped Butter, Jams and Jellies
Sliced Fresh Assorted Fruit Tray
Fresh Scrambled Eggs, Sausage Links and Bacon
Breakfast Potatoes
Coffee, Decaf and Assorted Teas, and Orange Juice
Half and Half, 2% Milk
\$16

BRUNCH BUFFET

Assorted Bagels, Muffins, Pastries and Breads
Regular and Flavored Cream Cheeses
Whipped Butter, Jams and Jellies
Sliced Fresh Assorted Fruit
Tray Vegetable Crudit e
Tray Assorted Yogurts and Granola Fresh
Scrambled Eggs, Sausage Links and Bacon
French Toast with Fresh Strawberries and Syrup
Spinach Swiss and Carmalized Onion Strata
Spiral Sliced Honey Ham
Herb Roasted Red Potatoes
Coffee, Decaf and Assorted Teas, and Orange Juice
Half and Half, 2% Milk
\$25

Buffet service has a minimum of 30 people.
For groups under 30, an upcharge of \$5 per person is applied

Buffet Enrichments

Assorted Pastries, Muffins or Bagels & Cream
Cheese 24.00 per dozen

Fresh Diced Fruit Cup 3.00 per person

Whole Fresh Fruit 2.00 each

Assorted Yogurts with Granola 2.50 per person

Yogurt and Fruit Parfaits 4.00 per person

Breakfast Bars 2.00 each

Boxed Cereals with Cold Milk 2.00 each

Fresh Sliced Fruit Tray 4.00 per person

Oatmeal with Brown Sugar and Dried Fruit 4.00 per
person

Breakfast Sandwiches

Served with Eggs and American Cheese on an
English Muffin.
Your Choice of Sausage, Bacon or Ham.
5.00 each

Breakfast Burritos

Eggs, Shredded Cheese, Sausage, Bell Peppers and
Onions and Served with Salsa and Sour Cream
5.00 each

Homemade French Toast or Pancakes

With Berries & Syrup 5.00 per person

Made to Order Omelet Station* 7.00 per person

*Chef attended fee \$75 Per Station Per 50 Guests

BEVERAGES

Freshly Brewed Coffee, Decaf and Hot Water with
Teas 34.00 per gallon

Assorted Soft Drinks and Bottled Juices 2.50 each
Bottled Water 2.50 each

Red Bull and Red Bull Sugar free 6.00 each

Smoothies 5.00 each

Milk, 2% & Skim 2.00 per person

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Breakfast

Plated Breakfast

ALL AMERICAN

Fresh Scrambled Eggs
Bacon or Sausage Links
Breakfast Potatoes
Assorted Breakfast Breads
Whipped Butter, Jams and Jellies
Coffee, Decaf and Assorted Teas, and Orange Juice
\$14

SIMPLY SWEET

Your Choice of Three Buttermilk Pancakes or
Cinnamon French Toast
Served with Fresh Sliced Strawberries and Syrup
Bacon or Sausage Links
Coffee, Decaf and Assorted Teas, and Orange Juice
\$14

EGGS BENEDICT

Toasted English Muffin Topped with Sliced Ham,
Poached Eggs and Hollandaise Sauce
Breakfast Potatoes
Coffee, Decaf and Assorted Teas, and Orange Juice
\$16



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Breaks & A la Carte

Breaks

FRESH START

Assorted Breakfast and Granola Bars
Fresh Fruit Kabobs with Homemade Fruit Dip
Trail Mix with Nuts and Chocolate
Coffee, Decaf, and Assorted Teas
Assorted Bottled Juices and Water
\$14

ENERGIZE

Granola Bars
Whole Fresh Fruit
Red Bull and Gatorade
Coffee Decaf and Assorted Teas
\$12

JUST RIGHT

Vegetable Crudité with Ranch Dip
Antipasto Skewers
Individual Wedge Salad Skewers
Coffee Decaf and Assorted Teas
Assorted Soft Drinks and Bottled Water
\$12

CINEMA CLASSICS

Freshly Popped Popcorn
Tortilla Chips with Nacho Cheese and Salsa
Candy Bars
Coffee, Decaf and Assorted Teas
Assorted Soft Drinks and Bottled Water
\$14

7 TH INNING STRETCH

Warm Soft Pretzels with Mustard and Nacho Cheese
Roasted Mixed Nuts Cracker Jacks
Coffee, Decaf and Assorted Teas
Assorted Soft Drinks and Bottled Water
\$14

A La Carte

Freshly Baked Cookies	24.00 per dozen
Fudge Brownies	24.00 per dozen
Assorted Dessert Bars	24.00 per dozen
Whole Fresh Fruit	2.00 each
Granola Bars	2.00 each
Snack Mix	2.00 per person
Warm, Soft Pretzels with Mustard and Nacho Cheese	3.00 each
Candy Bars	2.00 each
Assorted Bagged Snacks	2.00 each
Cheese and Cracker Tray	4.00 per person
Fresh Sliced Fruit Tray	4.00 per person

BEVERAGES

Freshly Brewed Coffee, Decaf and Hot Water with
Assorted Teas 36.00 per gallon
Assorted Soft Drinks and Bottled Juices 2.50
each
Bottled Water 2.50 each
Red Bull and Red Bull Sugar Free 5.00 each
Milk, 2% & Skim 10.00 per carafe
Iced Tea 8.00 per pitcher

Meeting Packages

\$29 per person

SUNRISE CONTINENTAL

Assorted Breakfast Pastries, Bagels and Muffins
Regular and Flavored Cream Cheeses
Whipped Butter, Jams and Jellies
Fresh Sliced Fruit Tray
Assorted Yogurts and Granola
Coffee, Decaf and Assorted Teas, and Orange Juice

MID MORNING BREAK

Assorted Breakfast and Granola Bars
Fresh Fruit Kabobs with Homemade Fruit Dip
Trail Mix with Nuts and Chocolate
Coffee, Decaf and Assorted Teas
Assorted Bottled Juices and Water

AFTERNOON BREAK

Warm Soft Pretzels with Mustard and Nacho
Cheese
Roasted Mixed Nuts
Coffee, Decaf and Assorted Teas
Assorted Bottled Juices and Water

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Lunch

All Lunches Include Coffee, Decaf and Iced Tea

Lunch Buffet

LITTLE ITALY

Classic Caesar Salad with Shaved Parmesan Cheese and Garlic Croutons Served with Caesar Dressing
Tuscan Lemon Chicken with Red and Green Peppers
Baked Penne Pasta with Marinara and Parmesan Cheese
Roasted Seasonal Vegetables
Garlic Breadsticks
Cocoa Dusted Tiramisu
\$24

AUTHENTIC

Chopped Romaine Hearts Tossed with Red Peppers, Radish Slices, Feta and Orange Segments with Poppy seed Dressing
Citrus Chicken and Sweet Pepper Sautee
Marinated Beef and Broccoli
Jasmine Rice
Layered Chocolate Cake
\$24

EASTSIDE

Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers Croutons and Assorted Dressings
Rosemary and Herb Roasted Chicken
Citrus Buerre Blanc Salmon or Fried Walleye
Mashed Potatoes
Roasted Seasonal Vegetables
Fresh Baked Rolls
NY Cheesecake
\$26

Chinatown

Asian Greens salad with carrots, peppers, red and onion mandarin oranges, toasted almonds, And sesame-ginger dressing
Sesame Chicken with Sweet and Tangy Soy Glaze
Vegetable Fried Rice
Stir Fried Vegetables, and Eggrolls
Fortune Cookies and Pound Cake
\$25

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Southwestern

Tex Mex Salad with crisp greens, corn, tomatoes, jack cheese, green onions, cilantro, tortilla strips, and honey lime vinaigrette
Spanish Spiced Ground Beef and Grilled Lime Chicken with warm flour tortillas and toppings
Salsa Picante Rice and Refried Beans
Cinnamon Dusted Churros
\$24

Lunch Salads

House Salad

Field Green, Cucumber, Tomato, Red onion, Carrot
\$12

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar dressing
\$12

Asian Salad

Cabbage, Field Greens, and Lettuce with Peppers, Red Onion, Carrots, and Mandarin Oranges with Sesame Ginger Dressing
\$12

Cobb Salad

Cobb Salad made with Mixed Greens, Avocado, Bacon, Red Onion, Tomato, Hardboiled Egg and Cheddar
Jack Cheese served with your choice of Dressing
\$14

Spinach Salad

Spinach Salad made with Bacon, Mushroom Red Onion, Bleu Cheese and Almonds served with Raspberry Vinaigrette
\$14

Add on a Protein:

Chicken	Add \$4
Steak	Add \$6
Salmon	Add \$5
Shrimp	Add \$6

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Lunch

Plated Lunches

Hot entrees served with House Salad, Warm Dinner Rolls. Choice of Starch and Vegetable, Dessert.

Add soup to any meal for an additional 3.00 per person.

Chicken Tosca with Fresh Lemon and Parsley
\$22

Herb Seared Chicken Breast with Sundried Tomato Cream
\$22

Horseradish Crusted White Fish with Herb Oil
\$22

Seared Salmon with Chipotle Honey Glaze and Crispy Tortilla
\$24

Petite Sirloin with Crisp Mushrooms and Boursin
\$26

Marinated Flank Steak with Mushroom Herb Demi
\$25

Vegetarian Options

Handmade Vegetable Strudel
with Goat Cheese and Filo and Tomato Compote
\$21

Orzo Pasta
Orzo Pasta with Roasted Seasonal Vegetables, Cilantro Cream and Tomato Compote
\$21

Starch options

Red Skin Mashed Potatoes
Wild Rice
Tuscan Orzo
Herb Roasted Potatoes

Vegetable options

Roasted Seasonal Vegetables
Broccoli with Herb Butter
Lemon Zested Asparagus
Honey Glazed Baby Carrots

Deli Buffets

CREATE YOUR OWN

Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers, Croutons and Assorted Dressings
Homemade Pasta Salad
Assorted Freshly Baked Breads
Sliced Roast Beef, Turkey and Ham Cheddar, Swiss and Provolone Cheeses
Lettuce, Sliced Tomatoes, Red Onions and Dill Pickles Mustard, Regular and Pesto Mayonnaise
Assorted Freshly Baked Cookies
\$22

WRAPS

Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers, Croutons and Assorted Dressings
Creamy Potato Salad

Choice of Two Wraps:
Chicken Caesar Salad Wrap
Sliced Turkey Wrap with Sun Dried Tomato Mayo
Roast Beef Wrap with Chipotle Mayo
Grilled Vegetable Wrap

House Made Potato Chips
Chocolate Fudge Brownies
\$20

ARTISAN SANDWICHES

Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers, Croutons and Assorted Dressings
Orzo Pasta Salad Tossed in a Tangy Vinaigrette

Choice of Two Sandwiches: \$19
Choice of Three Sandwiches: \$23

California Club with Turkey, Bacon, Avocado Mash and Tomatoes on a Ciabatta Roll
Ham and Brie Cheese with Sliced Granny Smith Apples on Sunflower Bread
Thinly Sliced Roast Beef with Provolone Cheese, Lettuce and Tomato on Marble Rye Bread
Marinated, Roasted Mushrooms, Peppers and Onions with Spinach and Brie Cheese on a Ciabatta Roll

Potato Chips and Chocolate Fudge Brownies

Add Vegetable Minestrone, Chicken Noodle or Tomato Bisque to your buffet for an additional 3.00 per person.

**Buffet service has a minimum of 25 people.
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Dinner

All Dinners Include Coffee, Decaf and Iced Tea

Add Vegetable Minestrone, Chicken Noodle or Tomato Bisque to your buffet for an additional 3.00 per person.

Dinner Buffet

SOUTHWESTERN

Garden Salad with Red Peppers, Corn, Onions and Crunchy Tortilla Strips
Served with Chipotle Ranch Dressing
Southwest Marinated Chicken
Steak with Roasted Red Peppers and Onions
Served with Warm Flour Tortillas, Shredded Cheese, Sour Cream, Guacamole, Salsa, Black Olives and Jalapenos
Roasted Corn and Red Peppers Spanish Rice
Cinnamon Dusted Churros
\$32

LITTLE ITALY

Classic Caesar Salad with Shaved Parmesan Cheese and Garlic Croutons
Served with Caesar and Italian Dressings
Tuscan Lemon Chicken
White Fish with Marinated Tomato
Baked Penne Pasta with Marinara and Parmesan Cheese
Roasted Seasonal Vegetables
Garlic Breadsticks
Cannoli and Cocoa Dusted Tiramisu
\$31

BARBEQUE

Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers, Croutons and Assorted Dressings
Barbeque Bone-In Chicken and Pulled Pork
Creamy Mac & Cheese, Roasted Corn, and Carrots with Jalapeno Honey Corn Bread
Apple Pie
\$31

AUTHENTIC

Chopped Romaine Hearts Tossed with Red Peppers, Radish Slices, Feta and Orange Segments with Poppyseed Dressing
Citrus Chicken and Sweet Pepper Sautee
Marinated Beef and Broccoli
Jasmine Rice
Layered Chocolate Cake
\$30

Buffet service has a minimum of 25 people.
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Buffet Continued

EASTSIDE

Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumber Croutons and Assorted Dressings
Rosemary and Herb Roasted Chicken
Crispy Sesame Salmon or Fried Walleye
Mashed Potatoes
Roasted Seasonal Vegetables
Fresh Baked Rolls
NY Cheesecake
\$32

The Prime Rib

Herb Crusted Prime Rib, Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers
Croutons and Assorted Dressings,
Garlic Smashed or Roasted Redskin Potatoes,
Roasted Seasonal Vegetables,
Choice of One:
Seared Salmon with Citrus Beurre Blanc
Chicken Picatta
Chicken Marsala
Herb Roasted Pork Loin with Honey Dijon Sauce
and Chef's Seasonal Dessert Selections
\$54 (This buffet is accompanied by a Chef at \$75)

Quarry Lane

Fresh Garden Salad with Mixed Greens, Tomatoes, Cucumbers, Croutons and Assorted Dressings,
Garlic Smashed or Roasted Redskin Potatoes,
Roasted Seasonal Vegetables,
Chef's Seasonal Dessert Selections
Choice of Two:
Pesto Chicken with Lemon Cream Sauce
Sliced Sirloin of Beef
Tilapia with Lemon Caper Sauce
Pan Seared Honey
Glazed Salmon
Pasta Primavera
\$36

Dinner

Dinner Plated

Entrees served with House Salad, Warm Dinner Rolls.
Choice of Starch and Vegetable, Dessert.

Seared Breast of Chicken

with Marinated Tomato, Garlic Spinach and Sherry
Cream Sauce
\$28

Coq au Vin

Red Wine Braised Breast of Chicken,
Mushrooms and Shallots
\$26

Slow Roasted Bone In Pork Chop

Herb Rubbed and Laced with Peach Chutney
\$31

Pork Ribeye

with Bourbon Demi Glace
\$32

Filet Mignon

Pan Seared and Topped with a Roasted Garlic
Compound Butter
\$41

Braised Short Rib

with Caramelized Onion, Natural Pan Jus
\$31

Roasted Sirloin

with Mushroom Red Wine Reduction
\$30

Seared Salmon

with Citrus Soy Beurre Blanc, Wilted Spinach
\$29

Orange Crusted White Fish

Topped with a Citrus Crust and finished with a Basil
Cream
\$26

Orzo Pasta

Orzo Pasta with Roasted Seasonal Vegetables,
Cilantro Cream and Tomato Compote
\$26

Starch Options:

Red skin Mashed Potatoes
Herb roasted Potatoes
Wild Rice
Tuscan Orzo

Desert Options:

Strawberry Shortcake
Lemon Tart with Fresh Berries
NY Style Cheesecake
Caramel Apple Pie
Key Lime Pie
Chocolate Cake



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Hors D'oeuvres and Stations

Hors D'Oeuvres

Priced Per 50

HOT SELECTIONS

Spanakopita	\$100
Beef Satay with Sesame Glaze	\$160
Chicken Satay with Thai Peanut Sauce	\$120
Vegetable Egg Rolls	\$80
Meatballs with a Sweet and Tangy Sauce	\$80
Buffalo Chicken Wings with All the Fixings	\$100
Pork Pot stickers	\$100
Brie Cheese and Raspberry Filo	\$150
Beef Wellington	\$150
Coconut Fried Shrimp	\$100

COLD SELECTIONS

Smoked Salmon Cup	\$120
Shrimp Cocktail	\$120
Mozzarella and Salami Pinwheels	\$80
Bruschetta Served on Crostini	\$80
Antipasto Skewers	\$100

DISPLAYS Priced Per Person

Vegetable Crudit� with Ranch Dip	\$3.00
Sliced Fresh Fruit	\$3.00
Antipasto Display	\$6.00
Assorted Cheese and Crackers	\$6.00

Action Stations

Stations Require 1 Uniformed Chef
\$75 Chef Fee Per Station Per 50 Guests

BURRITO STATION

Flour Tortillas
Cilantro Lime Rice
Braised Pork, Marinated Chicken, Flank Steak
Onions, Peppers, Black Beans, Refried Beans, Corn
Salsa, Pico De Gallo, Sliced Jalapenos, Sour Cream,
Salsa, Cheddar Cheese
Shredded Lettuce, Guacamole, Sliced Olives
\$21

PASTA STATION

Cavatelli, Penne, Linguine
Marinara Sauce, Alfredo Sauce, Olive Oil
Garlic, Italian Sausage, Chicken, Onion, Peppers,
Broccoli, Tomato, Mushrooms, Artichokes
Includes Garlic Bread Sticks
\$20

SLIDER STATION

Crisp Fried Chicken, Pulled Pork, Angus Burgers
Assortment of Slider Buns
Bacon, BBQ Sauce, Assortment of Cheeses,
Sliced Jalapeno,
Pub Chips
Ranch, Honey Hot Sauce
Tomato, Grilled Onion, Pickle, Ketchup,
Lettuce, Mustard, Pickled Onion, Cole Slaw
\$20

SALAD STATION

Mixed Greens, Romaine Lettuce, Spinach
Red Onion, Cucumber, Croutons, Olives, Shredded
Carrot, Tomatoes, Egg, Bacon, Mandarin,
Seeds, Sesame Seeds
Mozzarella Cheese
Caesar Dressing, Balsamic Vinaigrette, Raspberry
Vinaigrette
\$18

Add on a Protein:

Chicken	Add \$4
Steak	Add \$6
Salmon	Add \$5
Shrimp	Add \$6

CARVING STATION

Roasted Turkey Breast	\$200
Honey Baked Ham	\$175
Bourbon Apple Porkloin	\$225
Roast Beef	\$300
Prime Rib with Au Jus	\$450

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Wine and Spirits

Consumption Bar

Call Cocktails - \$5.75 per drink

Premium Cocktails - \$6.50 per drink

House Wine (Choice of: Merlot, Chardonnay, Cabernet & White Zinfandel) - \$6.50 per glass

Domestic Beer - \$4.00 per drink

Imported Beer - \$5.00 per drink

Soft Drinks and Juices - \$2.25 per drink

Spring/ Sparkling Bottled Water - \$3.00 per drink

Package Bars

Call Brands - \$15.00 per person for One-Hour

Premium Brands - \$17.00 per person for One-Hour

Top Shelf Brand - \$22.00 per person for One-Hour

\$5.00 per person per hour for each additional hr.

**Prices shown are prior to administrative fee and tax

Cash Bars

Call Cocktails - \$6.25 per drink

Premium Cocktails - \$6.75 per drink

House Wine - \$7.00 per glass

Domestic Beer - \$4.25 per bottle

Imported Beer - \$5.50 per bottle

Soft Drinks & Juices - \$2.50 each

Spring/Sparkling Bottled Water -\$3.25 each

Non-Alcoholic Punch \$25/gallon

Spiced Cider \$6 per drink

\$75 Bartender Fee – Per Bartender



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