

## RECEPTION PASSED HORS D' OEUVRES

4 selections for 1 hour at 12.00 per guest

6 sections for 1 hour at 18.00 per guest

8 selections for 1 hour at 22.00 per guest

### Hors D' Oeuvres A La Carte

Cold are priced at \$195.00 per 100

Hot are priced at \$265 per 100

### COLD

Roast Beef & Horseradish Cream on Marble Rye Bread

Turkey Breast & Cheddar Cheese on White Bread

Genoa Salami Cornets with Dijon Cream on Crostini

Curry Chicken Served in Mini Pastry Shell

Smoked Salmon Cornets with Dill Cheese on Rye Rounds

Salmon Pin Wheels with Boursin and Crispy Onions

Garlic Scented Shrimp with Wine and Herbs on Toast Point

Local Shrimp Passed with Citrus Cocktail Sauce

Seared Tuna on Crispy Wonton with Seaweed Salad

Tuna on Marble Rye Rounds

Grilled Vegetables in Tart Shell

Pimento Cheese on Mini Rounds with Olive Garnish

Cheddar Cheese and Port Wine on Toast Points

Tomato and Balsamic Brushetta

### HOT

Vegetable Spring Roll

Smoked Chicken Quesadilla

Bacon Wrapped Scallops

Mini Quiche (*Ham and Boursin, Broccoli and Cheese, or Bacon and Leek*)

Stuffed Mushrooms (*Crab, Sausage, or Tasso Corn Bread*)

Satays with Peanut Dipping Sauce and Spicy Soy (*Chicken or Beef*)

Pulled Pork on Pancakes

Andouille Sausage in Puffed Pastry with Caramelized Onion Chutney

Coconut Shrimp with Mango Dipping Sauce

Low Country Crab Cake with Spicy Remoulade

All prices subject to 22% service charge and local 10.5% sales tax.

Double Tree Hotel & Suites Charleston ■ 843-518-6200

■ [charlestonairportsuitesdoubletree.com](http://charlestonairportsuitesdoubletree.com)

## CHEF'S ELABORATE DISPLAYS

Exotic and Seasonal Sliced Fruit Display  
with Wild Berries and Melons

**3.95**

Imported and Domestic Cheese Presentation  
with Stone Ground Mustard and French Bread

**5.95**

Farmers Market Display of Grilled, Roasted and Crisp Vegetables with House Made Dips and Spreads

**5.95**

Antipasto Display

Marinated Artichokes, Roasted Peppers, Grilled Vegetables, Italian Meats and Cheeses, Imported Olives, Tomatoes,  
Fresh Mozzarella, Focaccia, and Infused Olive Oils

**11.95**

Smoked Salmon Presentation  
Classical Garnishes and Boursin Cheese Spread

**9.95**

Fresh Seafood Display

Local Shrimp, Snow Crab Claws, Chilled Oysters with  
Pickled Tomato Mignonette and Spicy Red Horseradish Sauce  
*(Based on 5 shrimp, 4 claws, 3 oysters per person)*

**19.95**

## CARVED SELECTIONS

Priced Per Item

Price based on 25 people at 4 oz per person

### CARVING STATION *(\$75.00 Chef Fee)*

Maple Brined Breast of Turkey **150**

Atlantic Salmon En Croute with Boursin Mushroom Sauce **150**

Herb Roasted Pork Loin **175**

Grilled Dry Rubbed Flank Steak with Demi Glace **165**

Steak au Poive New York Strip Loin with Green Pepper Corn Sauce **275**

Slow Roasted Prime Rib of Beef with Creamy Horseradish Sauce, **275**

Herb Crusted Tenderloin of beef served with

Red Wine Onion Marmalade Horseradish Cream and Grain Mustard **295**

Lump Crab and Spinach-Stuffed Beef Tenderloin with Béarnaise Sauce **325**

*All carved items are displayed with Home Baked Rolls and Sweet Butter.*

*Please allow four ounces per guest*

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## RECEPTION ACTION STATIONS

### PASTA STATION

Choice of Two Pastas  
Penne, Farfalle, Cheese Filled Tortellini  
Choice of Two Sauces  
Pomodoro, Pesto Cream, Vodka Cream  
The Above are Accompanied with  
Fresh Basil, Red Pepper Flakes and Pecorino/Romano Cheese

8.95

*Add Chicken \$4.00 pp, Shrimp \$5.00pp or both for \$7.00*

### SHRIMP & GRITS or POTATO BAR

Creamy Carolina Grits Served With The Following:

Cheddar  
Roasted Corn  
Scallions  
Stewed Tomatoes with Okra  
Crispy Applewood Smoked Bacon  
Grilled Polish Sausage  
Tasso "Red Eye" Gravy

8.95

**Choose one:**

*Blackened Shrimp*

**or**

*Crawfish*

11.95

### ASIAN STATION

Elaborate Sushi Display (Based On 6 Pieces per Person)  
Chef's Selection Rolls with Pickled Ginger, Soy and Wasabi  
Stir Fired Rice and Teriyaki Sauce  
Seared Chicken, Beef or Shrimp Satay With Asian Vegetables

21.95

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Page 3

## DINNER BUFFET SELECTIONS

### LOW COUNTRY BARBEQUE BUFFET

Fresh Garden Salad with Assorted Toppings and Dressings  
New Potato Salad  
Cole Slaw  
Barbecued Chicken on the Bone  
Barbecued Ribs  
Barbecued Pork  
Corn on the Cob  
Braised Collard Greens  
Molasses Baked Beans  
Southern Style Red Beans and Rice  
Country Biscuits and Corn Muffins  
Red Velvet Cake  
Carrot Cake  
Fresh Fruit Cobbler

**28.95**

### SOUTHWEST BUFFET

Black Bean Soup with Traditional Garnishes

**Or**

Corn and Chicken Tortilla Soup

Tri-Color Tortilla Chips with Jalapeno Cheese Dip, Guacamole, Pico De Gallo, and Sour Cream

Jicama-Apple Slaw and Chayote Squash

Tomato and Avocado Salad with Cilantro-Lime Vinaigrette

Poblano Chiles, Potatoes and Cheese Enchiladas with Mole Sauce

Spanish Red Beans and Rice

Refried Beans with Cheddar Cheese

Carnitas (Pork Chuck) With Salsa Verde, Grilled Flour Tortillas and Lime

Beef and Chicken Fajitas with Crisp Shells, Flour Tortillas and Condiments

Traditional Flan

Cinnamon Churoes

**29.95**

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## ITALIAN BUFFET

Minestrone Soup

Or

Tuscan White Bean Soup with Italian Sausage

Fresh Baked Breads and Rolls

Classical Caesar Salad With Focaccia Croutons and Shaved Parmesan

Sliced Tomatoes with Buffalo Mozzarella, Aged Balsamic Vinegar and Basil

Antipasto Display to include Marinated Vegetables, Aged Meats and Cheeses

Sautéed Zucchini and Yellow Squash With Lemon, Herbs, and Olive Oil

Cannellini Beans, Arugala, Pear Tomatoes and Garlic Essence

Penne Pasta with Tomato Basil Sauce

Ricotta and Spinach Stuffed Shells with Tomato Sauce

Chicken Saltimbocca with Lemon Caper Butter

Veal Scaloppini with Madeira Wine and Wild Mushrooms

Cheesecake

Tiramisu

**32.95**

## LOW COUNTRY BOIL AND BACK YARD BBQ

Mixed Greens, Crisp Vegetables and Assorted Dressings

Tomato and Cucumber Salad

Green Bean Salad

Pulled Pork

Low Country Shrimp Boil

*(Polish Sausage, Jumbo Shrimp, and New Potatoes)*

Burgers with Traditional Garnish

Grilled Chicken ¼

Hoppin John

Macaroni and Cheese

Squash Casserole

Collard Greens

Sour Cream Pound Cake with Bananas Foster Sauce

Coconut Cake

Peach Crisp

**39.95**

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## CAJUN BUFFET

Pecan Bourbon Sweet Potatoes  
Tomato, Asparagus and Cucumber Salad  
Peeled Shrimp and Oysters on the ½ Shell,  
Bloody Mary Cocktail Sauce  
Blackened Chicken With Andouille Sausage Gumbo  
Cajun Spiced Pork Loin with Tasso Pan Jus  
Seafood Creole New Orleans Style with Crawfish Jambalaya  
Maque Choux  
Sticky Bun Bread Pudding  
Sour Cream Pound Cake with Bananas Foster Sauce  
Chocolate Bourbon Pecan Pie

**41.95**

## SOUTHERN FAMILY REUNION SUPPER

Corn Meal Fried Oysters with Condiments  
Cast Iron Skillet- Spicy Shrimp  
Jalapeno Corn Hush Puppies with Red Pepper Chutney  
(Above Passed or Done Family Style as Guests Arrive)  
Mixed Greens, Crisp Vegetables and Assorted Dressings  
Creamy Cole Slaw  
Yukon-Fennel Salad with Citrus Grain Mustard Vinaigrette  
Green Beans with Bacon and Vidalia Onions  
Corn on the Cob  
Fried Catfish with Tasso Gravy and Creamy Stone Ground Grits  
Crawfish Mashed Potatoes  
Buttermilk Fried Chicken  
Smoked St. Louis Ribs  
Soft Rolls with Butter  
Georgia Pecan Pie with Vanilla Anglaise  
Red Velvet Cake  
Carrot Cake

**45.95**

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## CUSTOMIZED DINNER BUFFETS

### Salads and Soup

Choice of Two

House Salad with Appropriate Toppings

Caesar Salad

Spinach with Warm Bacon Vinaigrette

Home Style Cole Slaw

Potato Salad

Pasta Salad

Cucumber and Tomato Salad

Broccoli and Bacon Salad with Honey Mustard Dressing

### Soups

Chicken Noodle, Potato Leek, Tomato Basil, Minestrone,  
or Corn Crab Chowder

### Entrees

Southern Fried Chicken

Chicken with Wild Mushroom Ragout

Grilled Chicken with Tomato Fondue

Chicken with Lemon Caper Beurre Blanc

Salmon with Tomato Caper Sauce

Grilled Salmon with Fennel and Roasted Pepper

Corn Meal Crusted Catfish

Herb Roasted Turkey Breast

Dry Rubbed Roasted Pork Loin

Crispy Pork Medallions with Five Onion Chutney

Braised Beef Tip with Mushrooms and Red Wine

Sliced Sirloin with Horseradish Mustard Jus

Shrimp and Grits

Shrimp Creole with White Rice

### Vegetables

Choice of Three

Grilled Vegetable Medley

Roasted Corn Succotash

Herb Roasted Potatoes

Sautéed Seasonal Squash

Green Beans with Bacon and Shallots

Collard Greens

Hoppin John

Mashed Potatoes

Corn Bread Stuffing

Wild Rice Pilaf

Broccoli with Roasted Peppers

Macaroni and Cheese

Two Entrée Buffet

**\$32.95**

Three Entrée Buffet

**\$35.95**

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## PLATED DINNERS

All entrée selections served with one Salad, Seasonal Vegetable and Chef Selection of Rolls

### SALADS

Caesar Salad with shaved Romano and House Made Croutons

Farmer's Organic Lettuce, Peppery Pecans and Basil Vinaigrette

Fresh Garden Salad with Grape Tomatoes, Cucumbers and Red Onion with Balsamic Vinaigrette

Vine Ripe Tomatoes with Herbed Baby Mozzarella, Shaved Fennel and Basil Oil

Fresh Seasonal Greens Layered with Vine Ripe Tomatoes and Baby Mozzarella

Served with Balsamic Basil Vinaigrette

### DESSERTS

Apple or Peach Cobbler

Cheesecake with Strawberry Sauce

Black Forest Cake or Carrot Cake

Pecan Pie

Key Lime Pie

Double Chocolate Cake

Iced Tea and Water Service



## ENTRÉE SELECTION

### *Grilled Vegetable Marinara*

Fresh Basil Pesto over Penne Pasta

**24.95 per guest**

### *Seared Free Range Chicken Supreme*

with Herb Gnocchi and Wild Mushroom Ragout

**28.95 per guest**

### *Low Country Shrimp with Stone Ground Grits*

Tasso Gravy

**30.95 per guest**

### *Grilled Atlantic Salmon*

Toasted Cous Cous, Citrus, and Ribbon Vegetables in a Mediterranean broth

**32.95 per guest**

### *Grilled Pork Loin*

Mustard-Herb Potatoes with Braised Red Cabbage

**30.95 per guest**

### *Herb Roasted Prime Rib*

Horseradish Whipped Potatoes, Seasonal Vegetables, Beef Au Jus

**34.95 per guest**

### *Seared Beef Tenderloin Medallion*

Potato Gratin and Caramelized Onion Jus

**41.95 per guest**

### *Lamb Shank Osso Bucco with*

Toasted Pearls, Herbs and Grilled Vegetable Ragout

**45.95 per guest**

### *Petit Filet & Prawns*

Broiled Petit Filet with Sauce Bordelaise accompanied by

Crab Stuffed Jumbo Prawns

**49.95 per guest**

### *Surf and Turf*

Grilled Filet with Broiled Lobster Tail

Grilled Vegetable Pilaf and Asparagus with Hollandaise

**59.95 per guest**

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## A LA CARTE SELECTION

### Beverages

Freshly Brewed Coffee Regular and Decaf	30 per Gallon
Bigelow Herbal Tea	25 per Gallon
Fresh Lemonade	25 per Gallon
Iced Tea Sweet and Unsweet	18 per Gallon
Dasani Bottled Water	2 Each
Perrier Sparkling Water	3 Each
Milk –Whole or Skim	2 Each
Coca-Cola Regular, Diet, and Caffeine Free Soft Drinks	2 Each
Individual Starbuck Frappuccino Mocha and Vanilla	3.5 Each

### Bakery Fresh

Bagels with Assorted Flavored Cream Cheese	30 per Dozen
Fresh Baked DoubleTree Muffins	27 per Dozen
Fresh Danish Pastry Tray	20 per Dozen
Assorted Fresh Doughnuts	18 per Dozen
Coffee Cake and Quick Bread(Banana Nut) Tray of 20 Slices	25 per Tray
Cinnamon Rolls	28 per Dozen

### On the Healthy Side

Trail Mix with Dried Fruit or M&M's	8 per Pound
House Made Granola and Assorted Yogurts	5 per Person
Fresh Whole Fruit	2.50 per Person
Fresh Sliced Fruit	4.95 per Person
Assorted Fruit Flavored Yogurts	3 per Person
Terra Chips	8 Per Pound
Crudities With Spinach Vegetable Dip	5.95 per Person

### Sweet and Salty

DoubleTree Signature Chocolate Chip, Peanut Butter, Oatmeal Raisin	25 per Dozen
Chocolate Brownies, Coconut Blondie's or Lemon Bars	27 per Dozen
Warm Soft Pretzels with House Made Honey Mustard	30 per Dozen
Potato Chips with Onion Vegetable Dip(Est. 10 People)	19 per Pound
Tri Colored Tortilla Chips with Spinach Dip (Est. 10 People)	20 per Pound

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## BEVERAGE SERVICE

### CASH BAR

Premium Liquor	\$8.00
House Liquor	\$7.00
Import / Micro Beer	\$5.00
Domestic Beer	\$4.00
House Wine	\$6.00
Soda and Water	\$2.00

### HOSTED BAR

Premium Liquor	\$7.00
House Liquor	\$6.00
Import/ Micro Beer	\$4.00
Domestic Beer	\$3.00
House Wine	\$5.00
Soda and Water	\$2.00

### BEVERAGE PACKAGES

#### Premium Package

Premium Brand Liquor  
Appropriate Mixers  
Imported/ Micro and Domestic Beers  
Premium House Wines  
(Red –White-Two of Each Varietal)  
Assorted Soda and Juices  
Bottled Water

**\$14.00 Per Person first Hour ++**  
**\$7.00 for each Additional Hour++**

#### House Package

House Select Brand Liquors  
Appropriate Mixers  
Domestic Beers  
House Wines  
(Red- White and 1 Additional Varietal)  
Assorted Sodas  
Bottled Water

**\$12.00 Per Person first Hour ++**  
**\$6.00 for each Additional Hour++**

#### *House Package Offerings:*

Cruzan Light Rum, Jim Beam Bourbon, Svedka Vodka, Gordon's Gin, Canadian Club  
Budweiser, Bud Light, Miller Lite, Yuengling  
Wines decided upon availability

#### *Premium Package Offerings:*

Bacardi Light Rum, Makers Mark Bourbon, Ketel One Vodka, Tanqueray Gin, Seagram's 7  
Michelob Ultra, Corona Light, Amstel Light, Heineken, Budweiser, Yuengling  
Wines decided upon availability

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