

BREAKFAST BUFFET SELECTIONS

FIRST LIGHT

Freshly Squeezed Orange and Grapefruit Juices
Assorted Chilled Juices (Apple and Cranberry)
Fresh Brewed Coffee and Herbal Tea
Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola
Fresh Baked Morning Pastries

9.95

RISE AND SHINE

Freshly Squeezed Orange and Grapefruit Juices
Assorted Chilled Juices (Apple and Cranberry)
Fresh Brewed Coffee and Herbal Tea
Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola
Farm Fresh Scrambled Eggs with Chives
Apple Smoked Bacon and Sausage
Home Fried Potatoes
Fresh Baked Morning Pastries,
and Croissants

14.95

GREAT START

Freshly Squeezed Orange and Grapefruit Juices
Assorted Chilled Juices (Apple and Cranberry)
Fresh Brewed Coffee and Herbal Tea
Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola
Farm Fresh Scrambled Eggs with Chives
Apple Smoked Bacon and Sausage
Home Fried Potatoes
Fresh Baked Morning Pastries
and Croissants
Choose one:
French Toast
Biscuits and Sausage Gravy

15.95

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

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

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DOUBLE TREE BREAKFAST

Freshly Squeezed Orange and Grapefruit Juices
Assorted Chilled Juices (Apple and Cranberry)
Fresh Brewed Coffee and Herbal Tea
Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola
Farm Fresh Scrambled Eggs with Chives
Poached Eggs served on Top of House made Corned Beef Hash
Griddle Cakes, Blueberries and Warm Maple Syrup
Southern Buttermilk Biscuits and Sausage Gravy
Apple Smoked Bacon and Sausage
Home Fried Potatoes
Fresh Baked Morning Pastries
and Croissants

Choose One:

Hot Oatmeal with Brown Sugar, Cinnamon and Raisins
Or
Southern Style Grits with Tasso and Cheese

18.95

BRUNCH BUFFET

COLD BREAKFAST SELECTIONS

Freshly Squeezed Orange and Grapefruit juices
Assorted Chilled Juices (Apple and Cranberry)
Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola

A Selection of Bagels with Assorted Cream Cheeses
Fresh Baked Morning Pastries and Croissants

HOT BREAKFAST SELECTIONS

Cinnamon French Toast with Warm Maple Syrup
Poached Eggs on Ham and English Muffin with Chive Hollandaise

ACCOMPANIMENTS

Breakfast Potatoes
Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon and Sausage

SALADS

Roasted Fingerling Potato Salad with Cilantro Vinaigrette
Fennel, Apple and Spinach Salad with Roasted Pepper Vinaigrette
Tomato and Mozzarella, Marinated Olives and Extra Virgin Olive Oil

ENTRÉES

Seared Chicken with Wild Mushroom Ragout
Seared Salmon warm Fennel Salad with Cous Cous and Citrus Glaze
Chef's Selection of Seasonal Vegetables

DESSERT

Mini Cheese Cakes, Cookies, Fresh Cakes

27.95

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CUSTOMIZE YOUR BUFFET WITH THE FOLLOWING:

Crisp Vanilla Scented French Toast with Warm Maple Syrup
3.95

Country Style Sausage Gravy and Buttermilk Biscuits
3.95

House Smoked Salmon Display
Capers, Onions, Eggs, Toast Points and Cream Cheese
7.95

Poached Egg on Petite Filet Mignon
With Chive Hollandaise
12.95

OMELETTE STATION (\$75.00 Chef Fee)

Omelet's prepared to order with fillings to include Tomatoes, Scallions,
Mushrooms, Spinach, Peppers, Cheese, Broccoli and Ham
9.95

CARVING STATION (\$75.00 Chef Fee)

Price based on 25 people at 4 oz per person

Maple Brined Double Breast of Turkey **150**
Atlantic Salmon En Croute with Boursin Mushroom Sauce **150**
Pork Loin Cornbread and Tasso-Stuffed With Peach-Thyme Chutney **175**
Grilled Citrus Dry Rubbed Flank Steak with Mojo Sauce **165**
Smoked and Cured New York Strip Loin with 5 Onion Jus **275**
Mustard Herb Crusted Sirloin of Beef
Presented with Fresh Horseradish Cream and Stone Ground Mustard **175**
Slow Roasted Prime Rib of Beef with Creamy Horseradish Sauce, **275**
Herb Crusted Smoked 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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BREAK AND AFTERNOON SNACKS

Cookies, Cookies, and More

Chocolate Chip and Oatmeal Raisin Cookies
Brownies and Old Fashioned Blondies
Assorted Sodas and Bottled Water
7.95

Sweet & Salty

Wavy lays with Vegetable Onion Dip
Trail Mix with M&M's
Tri Color Tortilla Chips and 7 Layer Dip
Chocolate Chip Cookies and Brownies
Assorted Sodas and Bottled Water
10.95

Smooth Operator

Fresh Fruit Smoothies,
Fruit Skewers
Granola and Yogurt
Lemon Bars
Bottled Water
10.95

Energy

Assorted Sun-Dried Fruits and Nuts
Granola Bars, Power Bars,
Terra Chips, Fresh Bananas, Apples and Oranges
Assorted Gatorade and Bottled Water
11.95

Ballpark

Mini Beef Sliders
Tomato Fondue and Grilled Onion Relish
Andouille Sausage in Puffed Pastry
Mustard-Onion Relish
Chips and Onion Dip
Assorted Sodas and Bottled Water
12.95

Chips and Dips

Wavy Lays
Vegetable-Onion Dip
Tri Color Tortilla Chips and 7 Layer Dip
Spinach Dip and Pita Chips
Assorted Sodas and Bottled Water
8.95

Need a Jolt

Fresh Whole Fruit
Trail Mix with Dried Fruit
Assorted Power Bars and Granola Bars
Red Bull and Sugar Free Red Bull
Assorted Soft Drinks and Bottled Water
11.95

The Health Nut

Fresh Seasonal Whole Fruit
Assorted Mini Yogurts
House Made Granola
Whole Nut Trail Mix with Dried Fruit
Citrus Flavored Water and Bottled Water
9.95

The Social

Crispy Chicken Wings with Dipping Sauce
Tortilla Chips, Salsa, and Queso Dip
Celery and Carrots with Blue Cheese Dressing
Assorted Soft Drinks and Water
12.95

The Tailgate

Roasted Mixed Nuts
Warm Jumbo Soft Pretzels, Stadium Mustard
Individual Boxes of Crackerjack
Crisp Snacks (Doritos's, Frito's, Lays Chips
Assorted Sodas and Bottled Water
11.95

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ALL DAY MEETING PACKAGE

FIRST LIGHT

Freshly Squeezed Orange and Grapefruit Juices
Assorted Chilled Juices (Apple and Cranberry)
Sliced Seasonal Fruit and Berries
Assorted Yogurts and Granola
Fresh Baked Morning Pastries
Fresh Brewed Coffee and Tea

DELI BUFFET

Garden Green Salad with Assorted Dressings
Orzo Salad with Fresh Garden Vegetables
Yukon Gold Potato Salad with Cilantro Vinaigrette
Assortment of Domestic and International Sliced Cheeses
Sliced Presentation of Genoa Salami, Smoked Turkey and Ham
Garnish display
Fresh Baked Breads and Rolls
Assorted Jumbo Cookies, Lemon Bars & Blondie's

MID AFTERNOON

Cookies, Cookies, and More

Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies,
Brownies and Old Fashioned Blondies
Bottled Waters and Sodas

32.95

BOX LUNCH SELECTION

*All Box Lunches include chips, whole fruit, cookie, mayo, mustard and napkin
Bottled Water or Soda*

The Pilot

Shaved Ham, Provolone, On Amorosa Roll

11.95

The Flight

Shaved Turkey, Swiss On Amorosa Roll

11.95

Double Tree Club

Shaved Ham, Turkey, Bacon, Cheddar, Swiss, On Amorosa Roll

13.95

Beef On A Wreck

Thin Sliced Roast Beef, Caramelized Onions, Cheddar On Amorosa Roll

13.95

The Wing Man

Spiced Turkey, Pepperjack Havarti, and Sweet Pepper Chutney, Herb Aioli

13.95

Can be made as wrap at no additional charge.

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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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LUNCHEON BUFFET SELECTIONS

Requires a 25 Guest Minimum

DELI BUFFET

Garden Green Salad with Assorted Dressings
Pasta Salad with Fresh Garden Vegetables
Yukon Gold Potato Salad with Cilantro Vinaigrette
Assortment of Domestic and International Sliced Cheeses
Sliced Presentation of Genoa Salami, Smoked Turkey and Ham
Garnish display
Fresh Baked Breads and Rolls
Assorted Jumbo Cookies
Lemon Bars
Blondies

\$17.95

Add Chef's Terrine of Daily Soup \$2.95 pp

Chicken Noodle, Minestrone, Clam Chowder, She Crab, or Corn Crab Chowder

PICNIC BUFFET

Home-Style Potato Salad
Blue Cheese Cole Slaw
Pasta Salad with Garden Vegetables and Herbed Vinaigrette
Marinated Chicken Breast
All Beef Hot Dogs
"All American" Hamburgers
Appropriate Condiment Bar
Fresh Baked Breads and Rolls
Assorted Cookies
Lemon Bars
Blondies

18.95

BACKYARD BBQ

Fresh Garden Greens with Chef Selected Toppings and House Made Dressings
Home Style Cole Slaw
Home Style Potato Salad
BBQ Chicken on the Bone
Pulled Pork
Collard Greens
Southern Style Baked Beans
Assorted Cookies
Lemon Bars
Blondies

\$18.95

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MEXICAN FIESTA

Fresh Garden Greens with Chef Selected Toppings and House Made Dressings
Roasted Corn and Black Bean Salad
Local Tomatoes and Queso Fresco with Cilantro Pesto
Layered Dip with Fresh Tortilla Chips
Seasoned Fresh Ground Beef
Grilled Chicken with Peppers and Onions
Hard and Soft Tortilla Shells
Three Cheese Quesadilla
Spanish Style Rice
Seasoned Ranch Style Beans with Cilantro and Jalapenos
Fresh Toppings
Shredded Cheese, Onions, Tomatoes, Pico De Gallo, Shredded Lettuce,
Black Olives, Sour Cream, and House Made Guacamole
Mexican Chocolate Cake, Churros

\$21.95

ITALIAN BUFFET

Minestrone Soup

OR

Tuscan White Bean Soup with Italian Sausage

Parmesan Garlic Bread

Classical Caesar Salad with Focaccia Croutons and Shaved Parmesan
Sliced Tomatoes with Buffalo Mozzarella, Aged Balsamic Vinegar and Basil
Chilled Tortellini Salad with Artichokes, Imported Olives and Herbed Vinaigrette
Antipasto Display to Include Marinated Vegetables, Aged Meats and Cheeses
Sautéed Zucchini and Yellow Squash with Lemon, Herbs, and Olive Oil
Baked Penne Pasta with Beef Bolognaise
Ricotta Stuffed Shells with Spinach-Tomato Ragout
Choice of:
Chicken Piccatta or Chicken Parmesan
Cheesecake

25.95

ENHANCE YOUR LUNCHEON BUFFET

Chef's Fresh Kettle of Soup **2.95**
Albacore Tuna Salad **4.95**
Local Shrimp Salad **5.95**
Local Shrimp Creole with Steamed
White Rice **7.95**

Buttermilk Fried Oysters with
Carolina Pigeon Peas and Rice **7.95**
Rotisserie chicken salad **5.95**
Southern Fried Chicken **5.95**
Grilled New York Strip Steak **9.95**
(6.5 oz. Portion)

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PLATED LUNCH SELECTIONS

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

Rosemary Grilled Chicken Breast

Whipped Sweet Potatoes, Sautéed Baby Spinach served with a
Roasted Red Pepper Cream Sauce

19

Baby Spinach Salad

Crisp Bacon, Dried Cranberries, Toasted Pecan, Goat Cheese,
Tossed in a Balsamic Vinaigrette
Choice of Grilled Chicken or Shrimp

15

Shrimp & Grits

Sautéed Shrimp, Smoked Sausage, Vegetable Etouffe,
Creamy South Carolina Stone Ground Cheese Grit.

16

Wright Burger

Half pound Hand Pattied Burger, Peppereed Bacon, American Cheese on a Brioche Bun
with Lettuce, Tomato and Onion served with French Fried.

12

Seared Salmon Filet

Sesame Basil Rice and Seasonal Vegetables
Served with a Green Tea-Soy Glaze.

19

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

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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

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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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

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

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

■ charlestonairportsuitesdoubletree.com