



BUILD-YOUR-OWN BUFFET

(Minimum 35 guests, \$5.00 per person additional if under minimum)

Buffet includes Freshly Baked Rolls with Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea or Raspberry Iced Tea.

SOUPS

(CHOICE OF 1)

Beef Barley Vegetable
Cream of Chicken Rice
Chicken Vegetable Noodle
Roasted Vegetable Tortellini
Tomato Basil Bisque
Cream of Broccoli

SALADS

(CHOICE OF 2)

Fresh Mushroom, Tomato, Red & Green Pepper Pasta
Caprese Salad
House-Made Potato Salad
Tossed Mixed Greens with Choice of Two Dressings
DoubleTree Macaroni Salad
Cucumber Salad
Mediterranean Spinach Salad

ENTREES

(CHOICE OF 2)

Beef Brisket; BBQ or Traditional
Allgauer's Chicken Baked with Creamy Spinach and Artichokes
Grilled Beef Medallions with a Roasted Garlic Demi Glace
Country Buttermilk Battered Fried Chicken
Aegean Chicken Marinated in Olive Oil, White Wine, and Herbs served with a Kalamata Olive and Sun-Dried Tomato Chutney in an Asiago Cream Sauce
Poached Salmon with Julienne Vegetables in a White Wine Herb Broth
Steak Germaine – Petite Cut New York Strip with Sautéed Onions in a Bier Reduction
Wild Mushroom Risotto with Asparagus
Portobello Mushroom filled with Boursin Cheese, Leeks, and Artichoke Hearts served on a bed of Seasonal Diced Vegetables with a Roasted Tomato and Garlic Coulis
Sautéed Chicken Breast with Choice of Sauce; Piccata, Rosemary Red Wine Demi, Tequila Lime Cream, or Marsala
Baked Basa Sea Bass Topped with Pineapple Tequila Lime Chutney

STARCH

(CHOICE OF 1)

Duchess Garlic Mashed Potato
Herb Roasted Baby Red Potato
Wild Mushroom Risotto
Custom Potato Gratin - **\$2.50 extra per person**
Sweet Potato and Bacon Hash

VEGETABLE

(CHOICE OF 1)

Roasted Root Vegetables (Olive Oil or Candied)
Sautéed Spinach with Garlic and Olive Oil
Julienne Style Vegetables
Honey Butter Glazed Carrots
Green Beans with Pepper Encrusted Bacon and Tomato

DESSERTS

(CHOICE OF 1)

Lemon Crème Seasonal Berry Trifle
Cream Cheese Frosted Carrot Cake
Seasonal Strudel
Cheesecake with Raspberry or Strawberry Sauce
\$1.95 extra per person
Double Chocolate Cake
DoubleTree Mousse with House-Made Toffee

Lunch Serving: \$23.95 per person

Dinner Serving: \$33.95 per person

Prices are per person unless specified otherwise and are subject to change.
All food and beverage prices are subject to the customary gratuities and taxes.