

Theme Buffets

Designed for 25 or more guests

Traditional Buffet

Designed for 50 or more guests

Buffets Include Freshly Brewed
Coffee, Decaf Coffee or Ice Tea

Please add Service Charge and Sales
Tax to all Catering & Event Charges

THEME BUFFETS

DELI LUNCH 23.00

Tossed Green Salad
Macaroni Salad
Black Forest Ham, Turkey and Salami
Sharp Cheddar and Swiss Cheese
Gourmet Deli Rolls and Breads
Lettuce, Tomatoes, Onions & Pickles
Condiments & Dressings
Homemade Kettle Potato Chips
Assorted Cookies
DINNER ADDITIONS 29.00
Tomato Salad w/ Artichoke, Olives,
Basil and Feta Cheese
Pepper Jack Cheese
Sliced Roast Beef

WESTERN LUNCH 23.00

Tossed Cobb Salad
Potato Salad
Roasted Free Range Chicken
Buttermilk Mashed Potatoes
French Beans w/ Bacon and Shallots
Cornbread Muffins
Assorted Cookies

DINNER ADDITIONS 29.00

Truffle Mac & Cheese
Herb Marinated Tri Tip
with Port Demi-Glace

ITALIAN LUNCH 23.00

Insalata Caprese
Chicken Parmigiana
Cheese Tortellini in a Alfredo
Fresh Seasonal Vegetables
Garlic Bread
Assorted Cookies
DINNER ADDITIONS 29.00
Antipasto Salad with Salami
Italian Sausage and Peppers Lasagna

MEXICAN LUNCH 23.00

Tortilla Chips & Homemade Salsa
Chipotle Caesar Salad
Chicken Fajitas
Cheese Enchiladas
Spanish Rice
Refried Pinto Beans
Assorted Cookies

DINNER ADDITIONS 29.00

Cilantro Roasted Corn Salad
Beef Fajitas OR Carnitas
With Corn Tortillas & Toppings

PAN ASIAN LUNCH 23.00

Chinese Long Bean Salad
Lemon Chicken
Vegetable Dumplings
Fried Rice
Assorted Cookies
DINNER ADDITIONS 29.00
Marinated Beef & Broccoli
Szechuan Stir Fry Vegetables

TRADITIONAL BUFFET

Select Two Salads

Traditional Caesar Salad
Green Salad
Greek Salad with Feta Cheese
Roma Tomato and Cucumber Salad Red
Skin Potato Salad
Tortellini Pesto Pasta Salad

Select Two Entrees

Boneless Breast w/ Lemon & Caper
Bone-In Roasted Free Range Chicken
Stuffed Chicken Breast
Baked Citrus Salmon
Tilapia Vera Cruz
Tri Tip with Port Demi-Glace
Braised Beef Bourguignon
Baked Meat or Vegetarian Lasagna

Select Three Sides

Buttermilk Mashed Potatoes
Oven Roasted Red Potatoes
Rice Pilaf
Twice Baked Potatoes
Truffle Mac & Cheese
Mixed Seasonal Vegetables
French Beans w/ Bacon and Shallots
Rum Glazed Carrots

Dessert Display

Lunch 27.00 Dinner 35.00

HOR D'OEUVRES

24.00 Per Dozen

Fruit Skewers w/ Yogurt Dipping Sauce
Cured Olive Tapenade served on Toast
Italian, BBQ or Swedish Meatballs
Potato Skins
Buffalo Wings
Vegetarian or Pork Pot Stickers

30.00 Per Dozen

Smoked Salmon, served on Toast
Bruschetta
Heirloom Tomato w/ Mozzarella & Basil
Mini Grilled Cheese Sandwiches
Assorted Mini Finger Sandwiches

36.00 Per Dozen

Antipasto Skewers
Seared Ahi Tuna on Wonton Crisps
Chicken or Beef Teriyaki Skewers
Chicken Fingers
Pork Carnitas Street Tacos
Prime Beef Mini Bacon Burgers
Bacon Wrapped Dates with Cream Cheese
Mini Crab Cakes with Ramoulade Sauce
California Rolls

42.00 Per Dozen

Shrimp Cocktail Shooters
Coconut Shrimp with Sweet Chili Sauce
Miniature Beef Wellingtons

28.00 Per Gallon

Tropical Fruit Punch
Lemonade



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