



Evening Banquet Menus



Plated Dinner Entrees

Please Select One Salad, Starch and Vegetable for all Guests. Dinner Includes Chef's Choice of Dessert.

Entrees with an * can be made Gluten Friendly.

Salads

Field Green Salad | Baby Field Greens Topped with Grape Tomatoes, Cucumber and Shredded Carrots, Served with Balsamic Vinaigrette and Ranch Dressings

Seagrapes Salad | Dried Cranberries, Candied Walnuts, Citrus Cognac Vinaigrette

Entrees

**Roasted Prime Rib of Beef* | Herb Roasted Prime Rib, Au Jus, Onion Frits, Horseradish Sauce

**Roasted Strip Loin of Beef* | Roasted 10oz. Strip Loin, Onion Frits, Red Wine Demi

**Jumbo Lump Crab Cakes* | Jumbo Lump Crab Cakes with a Cajun Remoulade Sauce

**Pan Seared Salmon* | Pan Seared Salmon Topped with Mushroom, Black Truffle Beurre Blanc

**Caribbean Roast Pork Loin* | Caribbean Roasted Pork Loin, Caramelized Mango & Onion Chutney

Tilapia Vera Cruz | Pan Seared Tilapia Topped with Olives, Spinach, Capers in a White Wine and Tomato Sauce

**Chicken Madeira* | Grilled Chicken Breast with Artichokes, Sundried Tomatoes and Capers in a Red Wine Reduction Sauce

**Chicken Marsala* | Chicken Breast Lightly Dusted with Flour & Sautéed with a Flavorful Mushroom and Marsala Wine Sauce

**Chicken Piccata* | Chicken Breast Lightly Dusted with Flour & Sautéed with a Lemon Butter Sauce with Capers

Chicken Francese | Chicken Breast Lightly Coated with Egg & Flour Topped with a Lemon Sauce

Roasted Vegetable Lasagna | Roasted Seasonal Vegetables, Ricotta, Pomodoro Sauce

We Kindly Request a Minimum of 12 Guests for Prime Rib, Roasted Strip Loin, Caribbean Pork Loin and Lasagna

Available Starch Accompaniments: Red Bliss Mashed Potatoes, Garlic Mashed Potatoes, Roasted Red Potatoes, Yellow Rice, Jasmine Rice, Wild Rice Pilaf

Available Vegetable Accompaniments: Roasted Seasonal Vegetables, Haricot—verts, Caramelized Baby Carrots, Grilled Asparagus

All prices are per guest unless otherwise stated. Prices are exclusive of prevailing taxable service charge and applicable sales tax.

Due to market fluctuations, prices subject to change without notice.

DOUBLETREE SUITES BY HILTON MELBOURNE BEACH OCEANFRONT | 1665 N. HIGHWAY A1A | INDIALANTIC, FLORIDA | 32903 | 321-723-4222

Customized Dinner Buffet

Designed for 90 Minutes Service for a Minimum for 25 Guests. Buffets Include Chef's Choice of Starch, Vegetable and Assorted Desserts. Entrees with an * can be made Gluten Friendly.

Please Select Two Salads

Caprese Salad Traditional Caesar Salad
Seagrapes Salad Traditional Pasta Salad
Field Green Salad with Choice of Dressing

Please Select Two Entrees

- ***Chicken Mediterranean** | Sautéed and Topped with Roasted Peppers, Pesto, Feta Cheese and Light Wine Sauce
- ***Chicken Marsala** | Sautéed Chicken Breast Lightly Dusted with Flour Served with a Flavorful Mushroom and Marsala Wine Sauce
- ***Chicken Piccata** | Lightly Dusted with Flour & Sautéed with a Lemon Butter Sauce with Capers
- ***Chicken Madeira** | Grilled Chicken Breast with Artichokes, Sundried Tomatoes and Capers in a Red Wine Reduction Sauce
- ***Pan Seared Salmon** | Topped with Mushrooms in a Black Truffle Beurre Blanc
- ***Tilapia Vera Cruz** | Pan Seared Tilapia Topped with Olives, Spinach, Capers in a White Wine & Tomato Sauce
- ***Roasted Sirloin of Beef** | Served with Mushroom Demi Glaze
- ***Roasted Jerked Encrusted Pork Loin** | Served with a Pineapple Chutney
- ***Penne Pasta Primavera** | Penne Pasta Served with Sautéed Fresh Seasonal Vegetables with Pesto Crème Sauce
- ***Blackened Mahi** | Served with Mango Relish

Carving Enhancements:

Roasted Tom Turkey with Cranberry Walnut Relish
Baked Ham with Pineapple Rum Glaze
Prime Rib with Creamy Horseradish & Au Jus
Tenderloin of Beef with Béarnaise Sauce
Caribbean Pork Loin

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Dinner Buffets

Designed for 90 Minutes Service for a Minimum for 35 Guests.

Entrees and Accompaniments with an * can be made Gluten Friendly.

Jamaican

*Jerked Chicken Thighs
*Roasted Pork with Mango Chutney
Herb Encrusted Tilapia with Coconut Lime Sauce
*Tropical Fruit Salad
*Fried Plantains
Mini Beef Patties
*Red Beans & Rice
Pineapple Upside Down Cake
Coconut Cake

Asian

General Tso's Chicken
*Szechuan Beef
*Vegetable Stir Fry
*Cucumber & Seaweed Salad
*Edamame
Spring Rolls
*Asian Rice
Cider Mini Doughnuts

Beach BBQ

*BBQ Chicken
*Pulled Pork
*Beef Brisket
*Potato Salad
Macaroni Salad
Macaroni & Cheese
*Baked Beans
*Coleslaw
*Corn on the Cob
Apple Cobbler and Brownies

Italian Dinner

*Grilled or Breaded Chicken – Choice of Marsala, Parmesan, Francese or Piccata Sauce
Tortellini with Marinara or Alfredo Sauce
Stuffed Shells
Lasagna – Choice of Traditional or Vegetable
*Caprese Salad
Tri-Color Rotini Pasta Salad
Garlic Breadsticks
Tiramisu

Southern

Fried Chicken
*Slow Roasted Pork Roast
*Collard Greens
Shrimp & Grits
*Jambalaya
Apple Pie and Key Lime Pie

Mediterranean

*Hummus
*Baba Ghanjou
Falafel
*Mjadera with Cucumber Salad
*Grilled Chicken with Choice of Garlic Lemon, Madeira, or Mousakhan Sauce
*Baked Kibbeh
*Grilled Beef Kafta
Baklava

Specialty Gluten Friendly Desserts are Available

Crème Brulee Cheesecake
Chocolate Cake.

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Hors D'oeuvres

Priced Per Piece

We Kindly Request a Minimum of 50 Pieces Per Item

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Hot Hors D'oeuvres

Spicy Conch Fritters	Crab Rangoon's
*Beef Satay with Teriyaki Glaze	Franks in Puff Pastry
*Chicken and Pineapple Brochettes	*Buffalo Wings
*Scallops Wrapped in Bacon	Mini Chicken Cordon Bleu
Raspberry Brie en Croute	Vegetable Spring Rolls
Lump Crabmeat Stuffed Mushrooms	Assorted Petite Quiche
*Chicken Satay with Peanut Sauce	Spanakopita
Mini Crab Cakes	Assorted Mini Pizzas
Coconut Shrimp	Spinach Feta Stuffed Mushrooms
Mini Beef Wellingtons	*Swedish Meatballs
Mini Empanadas	
*Beef Kabobs	
Sausage Stuffed Mushrooms	

Cold Hors D'oeuvres

*Shrimp Cocktail
Assorted Canapés
Mediterranean Bruschetta
* Snow Crab Cocktail Claws
*Sushi Rolls

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Culinary Amenities

Displays

Smoked Salmon Display | Smoked Norwegian Salmon Thinly Sliced with Onion, Tomato, Capers and Cream Cheese

Gourmet Cheese Display | Sharp Cheddar, Swiss, Havarti, Manchego, Gouda, Brie and Imported Bleu Cheese Accompanied with Assorted Imported Crackers and French Baguette, Garnished with Seasonal Fruit and Berries

Antipasto Display | Capicola, Prosciutto, Salami, Marinated Artichokes, Roasted Peppers, Kalamata Olives, Caprese Salad and Provolone Cheese

Traditional Cheese Display | Array of Imported & Domestic Cheeses Accompanied with Assorted Imported Crackers and French Baguette, Garnish with Seasonal Fruit and Berries

Grilled Vegetable Display | Marinated Eggplant, Zucchini, Squash, Roasted Peppers, Asparagus, Roma Tomatoes, Portobello Mushrooms

Tomato & Mozzarella Platter | Thick Cut Tomato, Fresh Mozzarella, Sweet Red Onion with Fresh Basil and Balsamic Glaze

Fresh Fruit Display | Featuring an Array of Tropical and Seasonal Sliced Fruit and Berries

Chips & Dip | Assorted Tortilla Chips Served with Fresh Tomato Salsa and Roasted Corn Salsa

Mediterranean Chips & Dip | Hummus, Olive Tapenade, Eggplant Caponata Served with Pita Bread

Fresh Seasonal Vegetable Crudit  | Assorted Fresh Vegetables with Chef's Assorted Dips

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Culinary Amenities

Stations

***Asian Poke Bowl Station** | Sesame Tuna, Asian Shrimp & Chicken; Served with Jasmine Rice, Tropical Relish and Pickled Carrots

***Stir Fry Station** | Marinated Chicken and Beef Accompanied with Asian Vegetable Blend Accompanied with Stir Fry Rice

Korean Taco Bar | Korean Pulled Chicken and Korean Pulled Pork; Served with Fried Wontons and Jasmine Rice

Pasta Station | Choice of Two Pastas (Farfalle, Penne, Rigatoni, Tortellini) and Two Sauces (Alfredo, Marinara, Pesto Cream, Scampi) Accompanied with Assorted Rolls and Bread Sticks Gluten Friendly Single Pasta Station

* Chef Attendant Charge

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Beverages

Call Brands

Smirnoff Vodka
Jim Beam Bourbon
Beefeater Gin
Johnny Walker Red Scotch
Sauza Tequila
Cruzan Light
Seagram's 7 Blended Whiskey

Premium Brands

Absolute Vodka
Jack Daniel's Bourbon
Tanqueray Gin
Dewar's Scotch
Sauza Silver Tequila
Bacardi Rum, Captain Morgan Rum
Canadian Club Whiskey

Executive Brands

Grey Goose Vodka
Maker's Mark Bourbon
Bombay Sapphire Gin
Johnny Walker Black Scotch
Patron Tequila
Myers Dark Rum
Crown Royal Blended Whiskey

All Bars Include Soft Drinks, Juices, Bottled Water and Mixers.

Beer & Wine

A Selection of Imported and Domestic Beers Featuring Miller Lite, Coors Light, Michelob Ultra, Budweiser, Bud Light, Heineken and Corona. Special Requests for Blue Moon, Yuengling, Stella and Guinness will Incur Additional Charge.
House Wines Featuring Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet

Customization

House Wine Service with Dinner
Liqueur Service with Coffee after Dinner
Gran Marnier, Amaretto di Saronno, Courvoisier, Baily's Irish Cream and Chambord

Special Requests Must be Made Four Weeks in Advance

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