

# Banquet Menu



DOUBLETREE  
BY HILTON™  
Denver Tech Center

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# All Day Meeting Packages

*Serve Time for each: 1 Hour*

\$125 surcharge for parties under 25

## All Day Break Package \$41pp

### Continental Breakfast

Sliced Seasonal Melons & Berries

Assorted Fruit Danish

House Baked Muffins & Croissants

Sliced Breakfast Breads

Fruit Preserves, Marmalade & Organic Butter

### Mid Morning Break

Whole Seasonal Fruits

Nature Valley Bars & Nutri-Grain Bars

Aquafina Bottled Water, Assorted Pepsi Soft Drinks,

Dazbog Coffee & Two Leaves Tea

### Afternoon DoubleTree Hugger Break

Build Your Own Parfait | DoubleTree Granola, Assorted Flavored Yogurts

Assorted KIND Bars

Green Machine Naked Juice

Veggie Crudite with Hummus & Babaganoush

Whole Petite Fruits

## The Corner Office \$73pp

### Breakfast

*Includes Selection of One Breakfast Enhancement (see page 6)*

Sliced Seasonal Melons & Berries

Assorted Fruit Danish, House Baked Muffins & Croissants,

Sliced Breakfast Breads

Fruit Preserves, Marmalade & Organic Butter

Freshly Squeezed Apple, Orange, Cranberry & Ruby Grapefruit Juices

Dazbog Coffee & Two Leaves Tea

### Mid Morning Focus Break

Whole Seasonal Fruits

KIND Bars & Nutri-Grain Bars

Bing Energy, Fiji & Perrier Mineral Waters

Assorted Pepsi Soft Drinks

Dazbog Coffee & Two Leaves Tea

### Premium Lunch Buffet (see page 8 & 9)

### Themed Afternoon Break (see page 5)

# A La Carte & Chocolate Fountain

## By the Gallon

- \$28/gallon Custom Blended Spa Water
- \$50/gallon Chilled Fruit Juices
- \$56/gallon Assorted Two Leaves Tea
- \$62/gallon Dazbog Coffee

## By Each

- \$3/each Assorted Pepsi Soft Drinks
- \$3/each Aquafina Bottled Water
- \$3/each Individual Tropicana Fruit Juices
- \$3/each Nutri-Grain or Nature Valley Bars
- \$3/each Assorted Candy Bars
- \$3/each Goldfish Crackers or Chex Snack Mix
- \$4/each Ben & Jerry Ice Cream Cups & Bars
- \$4/each Fiji & Perrier Mineral Waters
- \$4/each KIND Bars
- \$5/each Mixed Nuts
- \$5/each Bing or Red Bull Energy Drinks

## By the Dozen

- \$24/dozen Whole Seasonal Fruit
- \$34/dozen Assorted Bakery Selections (Croissants, Danishes or Muffins)
- \$38/dozen Turtle Brownies, Raspberry Crumb Bars, or Lemon Bars
- \$38/dozen DoubleTree Chocolate Chip Cookies

## By the Tray (30 person tray)

- \$160/tray Imported & Domestic Cheeses & Crackers
- \$160/tray Sliced Fruit
- \$150/tray Crudite with Ranch Dip
- \$105/tray Cage Free Hard Boiled Eggs

## The Chocolate Fountain

4 dipping items: \$12/pp      6 dipping items: \$15/pp

More dipping items: \$2/each

- |               |                      |                         |
|---------------|----------------------|-------------------------|
| Sponge Cake   | Marshmallows         | Macaroons               |
| Apples        | Pretzels             | Granola Bars            |
| Bananas       | Rice Krispy Treats   | Donut Holes             |
| Strawberries  | Biscotti             | Cheesecake Bites        |
| Brownie Bites | Rippled Potato Chips | Mini DoubleTree Cookies |

# BREAKS

## Breaks & Beverages

**All Day Beverage**     **\$21pp**     *Serve Time: All Day*

**Half Day Beverage**     **\$14pp**     *Serve Time: 4 hours*

Aquafina Bottle Water  
Assorted Pepsi Soft Drinks  
Dazbog Coffee & Two Leaves Tea

**The DoubleTree Hugger**     **\$15pp**     *Serve Time: 1 hour*

Build Your Own Parfait, DoubleTree Granola  
Assorted Flavored Yogurts  
Assorted KIND Oat Bars  
Green Machine Naked Juice  
Veggie Crudite with Hummus & Babaganoush  
Whole Petite Fruits  
Assorted Pepsi Soft Drinks  
Dazbog Coffee & Two Leaves Tea

**All In**     **\$15 pp**     *Serve Time: 1 hour*

Carmel Popcorn  
Traditional Chex Mix  
Assorted Mini Candy Bars  
Mixed Nuts  
Assorted Pepsi Soft Drinks  
Dazbog Coffee & Two Leaves Tea

**Hummus**     **\$15pp**     *Serve Time: 1 hour*

Grilled Onion Naan  
Pita Tabbouleh Triangles  
Lemon Garlic Hummus  
Roasted Poblano Hummus  
Olive Bar: *Kalamata, Queen, Cerignola, Cippolini, Sundried Tomato*  
Assorted Pepsi Soft Drinks  
Dazbog Coffee & Two Leaves Tea

**5280 Park**     **\$16pp**     *Serve Time: 1 hour*

Ben & Jerry's Ice Cream & Cups  
Mini Pretzel Dogs  
Nacho Bar  
Assorted Pepsi Soft Drinks  
Dazbog Coffee & Two Leaves Tea

**S'more Station**     **\$15 pp**     *Serve Time: 1 hour*

Pots of Sternos for roasting or served around our fire pit  
Graham Crackers  
Marshmallows  
Chocolate Bar Seletions  
Assorted Pepsi Soft Drinks  
Dazbog Coffee & Two Leaves Tea

**Happy Hour**     **\$18 pp**     *Serve Time: 1 hour*

2 Domestic, 2 Imported, 2 Micro-Brew Beers  
House Wine by the Glass  
Soft Pretzel Bites & Nacho Cheese  
Mixed Nuts

**Focus**     **\$25pp**     *Serve Time: All Day*

Strawberry Mango Naked Juice  
Fiji & Perrier Mineral Waters  
Nutri-Grain & Nature Valley Bars  
Seasonal Whole Fruit  
Assorted Pepsi Soft Drinks  
Dazbog Coffee & Two Leaves Tea

# BREAKFAST

## Breakfast Buffets

All Breakfast Buffets Accompanied with Orange and Seasonal Juices, Dazbog Coffee and Two Leaves Tea

*Breakfast Serve Time: 1 hour  
\$125 surcharge for parties under 25*

### Continental \$21pp

Chef's Seasonal Fruit Presentation with Organic Berries (VG)(GF)  
Assorted Local Danish (V)  
Seasonal Organic Breakfast Breads (V)  
DoubleTree Muffins and Croissants (V)  
House Made Fruit Preserves and Organic Butter

### Smart Start \$25pp

Farmers Market Smoothie Bar (V)(GF)  
Whole Seasonal Fruit (VG)(GF)  
Organic Steel Cut Oatmeal Bar with Toasted Nuts and Dried Fruit (VG)(GF)  
Greek Yogurt Bar with Berry Salad, Local Honey and Flax Seed Granola (V)(GF)  
**Cage Free Scrambled Eggs or Egg Whites**  
With Fire Roasted Sweet Peppers and Avocado (V)(GF)  
Chicken Apple Sausage

### All American Frontier \$30pp

Locally Baked Breakfast Pastries (V)  
House Made Fruit Preserves and Organic Butter  
Chef's Fruit Presentation with Berries and Garden Mint (VG)(GF)  
**Cage Free Scrambled Eggs or Egg Whites** (GF)(V)  
Crispy Southwestern Potatoes with Sweet Peppers and Caramelized Onions (VG)(GF)  
Niman Ranch Applewood **Smoked Bacon or Sausage**

#### Choice of One:

- 1.) Texas "French" Toast
- 2.) Buttermilk Pancakes
- 3.) House Made Ricotta Blitzes (V)

### Enhancements

#### Locally Baked Bagels \$5

Denver Honey Smoked Salmon Lox  
Traditional Condiments, Flavored Cream Cheese  
House Made Preserves

#### Assorted Chef's Choice Cereals \$5

2% Milk, Seasonal Toppings  
Almond and Soy Milk Available Upon Request

#### Texas French Toast with Vermont Maple Syrup \$5

House Preserves (V)

#### Organic Buttermilk Crème Fraiche Pancakes \$5

Sweet Berries (V)

#### Village Vegan Hash \$5

Crispy Yams, Grilled Corn, Roasted Cauliflower,  
Black Beans, Salsa Verde (VG)

#### Breakfast Burritos \$7

Chorizo and **Pepper Jack or Caramelized** Pepper, Smoked Mozzarella

#### House Made Corned Beef Hash \$7

Crispy Potato, Caramelized Vegetables (GF)

#### Free Range Organic Ground Turkey Hash \$7

Crispy Sweet Potato, Caramelized Onion, Old Bay (GF)

#### Zink Croissant Breakfast \$7

Smoked Ham, Farm Eggs, Swiss Gruyere

#### Niman Ranch Cage Free Egg Benedict \$8

**Smoked Ham or Tomato**, Avocado, Classic Hollandaise

# Boxed Lunches

*Groups 25 or Less: Choice of 2 Types of Sandwiches, Same Sides Apply to All Boxed Lunches in the Group*

*Lunch Serve Time: 1 Hour*

*All Boxed Lunches Accompanied with Assorted Pepsi Soft Drinks and Bottle Water*

## **Boxed Lunches    \$29pp**

### **Boulder Wrap:**

*Carrots, Hummus, Cucumber, Tomato, Spinach Tortilla*

### **Chicken Caesar Wrap:**

*Romaine Hearts, Shaved Asiago, Creamy Caesar Dressing*

### **Chipotle Turkey Wrap:**

*Avocado, Pepper Jack, Pico de Gallo, Smoked Bacon, Wheat Tortilla*

### **Grilled Chicken Sam Sam:**

*Truffle Mayo, Field Greens, Sweet Onion, Pecorino, Rustic Roll*

### **Italian Club:**

*Salami, Ham, Avocado-Horseradish, Red Onion, Lettuce, Pepper Jack*

### **Roast Beef Club:**

*Atomic Horseradish, Tomato, Onion, Lettuce, Gruyere*

### **Turkey BLT:**

*Avocado Mayo, Lettuce, Tomato, Onion, Swiss, 7 Grain Bread*

### **Veggie Wrap:**

*Grilled Vegetables, Babaganoush, Cucumber, Spring Mix*

## **Sides**

### **(Pick One of Each)**

*Same Sides Apply to All Boxed Lunches in the Group*

#### **Savory**

Potato & Broccoli Salad

Italian Pasta Salad

Feta & Quinoa Salad

Boulder Chips

#### **Fruits**

Gala Apple

Orange

Melon & Berry Fruit Salad

Lite & Fit Yogurt

#### **Sweets**

DoubleTree Chocolate Chip Cookie

Nutri-Grain Bar

Turtle Brownie

Assorted Candy Bar

# Buffets

## Lunch Buffets

*All Buffet Lunches Accompanied with Freshly Brewed Iced Tea, Dazbog Coffee and Two Leaves Tea*

*Lunch Serve Time: 1 Hour*

*\$125 Surcharge for Parties under 25*

### **The Sicilian**      **\$36 pp**

#### **Classic Panzanella Salad**

Cucumbers, Tomato, Torn Bread, Olive Oil

Aged Parmesan, Soft Herbs and Sherry Dressing (VG)

#### **Aspen Farm Mixed Green Salad**

Watermelon Radish, Carrots, Fennel,

Red Endive and Balsamic Dressing (VG)

#### **Italian Vegan Meatballs**

Served with Italian Vegetable Medley

#### **Classic Chicken Parmesan**

Marinated Chicken Breast, Slow Cooked Tomato,

Three Cheese, Herbed Parmesan Bread Crumbs

#### **House Made Penne Pasta Bake**

Pesto, Fresh Mozzarella and Sweet Cherry Tomatoes (V)

#### **House made Pistachio-Citrus Cannelloni**

with Fresh Berries (V)

### **Tail Gate BBQ**      **\$32 pp**

#### **Free Range Buffalo Chicken Salad**

Iceberg Lettuce, Cherry Tomatoes

Crispy Buffalo Chicken, Blue Cheese Dressing

#### **Grilled Romaine and Torn Bread Salad**

Chicory, Radish, Black Garlic Vinaigrette (VG)

#### **Zink Slider Bar**

Featuring Grass Fed Beef Cheeseburgers, Teriyaki Turkey Burgers,

Balsamic Glazed Smoked Portobello Burgers (VG)

Served on Locally baked Hinman's Brioche Buns

Green Leaf Lettuce, Heirloom Tomatoes, Red onion

House made pickles, Mayonnaise, Dijon, Smoked Bacon and Mushrooms (VG)

#### **House Made Crispy Home Fries (VG)**

#### **Seasonal Fruit Salad**

With Fresh Berries and Mint (VG)

#### **S'more Brownies**

### **Superfood Squared**      **\$38pp**

#### **Organic Spinach**

Heirloom Apple, Citrus Smoothies (V)

#### **Organic Tuscan Kale Salad**

Radish, Tri-Color Cauliflower, White Grapes, Poppy seed Vinaigrette (VG)

#### **Citrus Marinated Atlantic Salmon**

Wild Rice Pilaf, Heirlooms Vegetable and Pine Nut Gremolata (GF)

#### **Red Bird Chicken Breast**

Meyer Lemon Vinaigrette with Roasted Farm Kale (GF)

#### **Quinoa Falafel Waffles**

Baby Spring Vegetables, Spicy Hummus, Cucumber-Mint chutney (VG)

#### **Greek Yogurt "cheesecake"**

With Seasonal Fruit Compote (V)

# Buffets

## Lunch Buffets

*All Buffet Lunches Accompanied with Freshly Brewed Iced Tea, Dazbog Coffee and Two Leaves Tea*

*Lunch Serve Time: 1 Hour*

*\$125 Surcharge for Parties under 25*

### **Mile High Delicatessen \$37pp**

#### **BLTA Salad**

Cherry Tomatoes, Sourdough Croutons, Smoked Bacon  
Crisp Romaine Lettuce served with Avocado – Ranch Dressing

#### **Chef's Pasta Salad**

Black Olive, Lemon, Fresh Herbs, Lemon Vinaigrette

#### **Deli Spread**

Presented with Niman Ranch Roast Beef, Red Bird Herb Grilled Chicken Breast  
Turkey, Niman Ranch Smoked Ham and Grilled Vegetables (V)  
Aged Cheddar Cheese, Swiss Cheese, Pepper Jack, and Provolone  
Served with Locally Baked Himan's Soft Rolls, Brioche  
Sliced Wheat and Sour Dough Breads (Gluten Free Bread available upon request)  
Green Leaf Lettuce, Heirloom Tomatoes, Red onion  
House Made Pickles, Dijon, Mayonnaise and Whipped Avocado (V)

#### **Assorted Boulder Natural Chips (V)**

#### **Seasonal Fruit Salad with Garden Mint (V)**

#### **Assorted Dessert Bars**

### **A Taste of Mexico \$38pp**

#### **Quinoa Taco Salad**

Quinoa, Avocado, Black Beans, Roasted Corn, Radish, Feta  
Crispy Tortilla Strips, Cilantro Lime Dressing (VG)

#### **Grilled Chicken Breast Verde**

Slow Cooked Tomatillo Salsa (V)

#### **Fiesta Baja Rice**

Slow Cooked Beans and Queso Fresco (GF)

#### **24 Hour Braised Carnitas**

Served Crispy with Pico de Gallo Radish  
Served with Flour and Corn Tortillas (GF)

#### **Vegetarian Enchilada Bake**

Seasonal Vegetables and Salsa Rojo (V)(GF)

**Caramel-Cinnamon Cheese Cake "Enchilada's"**  
with Horchata Crème (V)

# PLATED

## Plated Lunches

*All Plated Lunches Accompanied with Locally Baked Breads, Freshly Brewed Iced Tea, Dazbog Coffee and Two Leaves Tea*

### Starters:

*Lunch Serve Time: 1 Hour*

#### **Slow Cooked Beet and Strawberry Salad**

Radish, Red Endive, Toasted Almond and Yogurt Poppy Seed Vinaigrette (V)

#### **Classic Zink Caesar**

Heart of Romaine, Aged Parmesan, Cherry Tomato, Crouton and House Caesar

#### **Butter Lettuce Salad “Scroll”**

Cucumber, Candied Pecan, Brie Cheese, Heirloom Pear and Balsamic Vinaigrette (V)

#### **Aspen Farms Mixed Green Salad**

Cherry Tomatoes, Farm Carrots, English Cucumber and House-made Buttermilk Ranch and Balsamic Vinaigrette (VG)

#### **Arugula and Beet Salad**

Citrus, Fennel, Chicory and Honey Mustard Dressing (VG)

*\$125 Surcharge for Parties under 25*

### Entrees:

#### **Vegan Quinoa Falafel      \$32**

Carrot-Coconut Puree and Seasonal Vegetables (VG) (GF)

#### **Slow Braised Organic Chicken Thigh      \$35**

Preserved Meyer Lemon, Green Olive, Fennel and Toasted Almond Served with Seasonal Vegetables and Creamy Anson Mills Polenta (GF)

#### **Pan Seared Organic Chicken Breast      \$36**

Boursin Demi Glaze, Rosemary Roasted Heirloom Potato and Thyme-Honey Glazed Carrots (GF)

#### **Teriyaki Glazed Grass Fed Skirt Steak      \$37**

Kimchee Fried Rice, Vegetable Stir Fry Tossed with Citrus Glaze

#### **Grilled Local King Salmon      \$37**

Heirloom White Bean Ragout, Roasted Farm Kale, Fennel and White Grape Escabeche (GF)

#### **Grass Fed Filet of Beef      \$39**

Horseradish Whipped Potato, Seasonal Vegetables and Sauce Bordelaise (GF)

### Desserts:

New York Style Cheesecake

Raspberry Chocolate Mousse Cake

Meyer Lemon Olive Oil Cake

Greek Yogurt Panna Cotta

Triple Mousse Chocolate Cake

# Buffets

## Dinner Buffets

*All Dinners Accompanied with Locally Baked Breads, Freshly Brewed Iced Tea, Dazbog Coffee and Two Leaves Tea*

*Dinner Serve Time: 1 Hour*

*\$125 Surcharge for Parties under 25*

### **American Comfort Station**      **\$56pp**

#### **Buffalo Chicken Salad**

Romaine, Celery, Blue Cheese, Cherry Tomato and House Made Ranch

#### **California Cobb Salad**

Grilled Corn, Avocado, Cherry Tomato, Blue Cheese and Balsamic Dressing (V)

#### **Free Range Slow Roasted Turkey Breast**

Citrus-Cranberry Chutney (GF)

#### **Grass Fed Beef Meat Loaf**

Country-Tabasco Gravy, Whipped Mashed Potato, Lemon Roasted Brussel Sprouts and Citrus – Honey Glazed Baby Carrots

#### **Vegetarian Wellington**

Seasonal Vegetables and Fresh Herbs (V)

**Heirloom Apple Hand Pies** with House made Vanilla Bean Crema (V)

### **The New American**      **\$60pp**

#### **The BLTA salad**

Heirloom Tomatoes, Toasted Sourdough Croutons, Smoked Bacon, Wild Lettuce Avocado Ranch

#### **Aspen Farm Greens**

Carrot, Tomato, Cucumber, Radish and House Made Buttermilk Ranch (VG)

**Thai inspired grass fed skirt steak** with Jicama– Green Papaya Salsa

#### **Fennel – Coriander Marinated Chicken Breast**

White Grape– Pine Nut Salsa (GF), Anson Mills Grits and Heirloom Vegetables (V) (GF)

#### **Vegetarian “Sheppard’s Pie”**

Roasted Vegetable Hand Pie with Porcini Gravy and Thyme (V)

**Triple Mousse Cake** with Fresh Mint and Berries (V)

### **A Taste of Italy**      **\$62pp**

#### **Classic Panzanella Salad**

Cucumbers, Tomato, Torn Bread, Olive Oil, Aged Parmesan, Soft Herbs and Sherry Dressing V

#### **Aspen Farm Mixed Green Salad**

Watermelon Radish, Carrots, Fennel, Red Endive and Balsamic Dressing (VG) (GF)( DF)

#### **Grass Fed Bistro Filet Roasted**

Roasted Garlic, Calabrian Chili Served with Sicilian Salsa Verde (GF)(DF)

#### **Nana’s Baked Chicken Parmesan**

With Marinated Chicken Breast, Slow Cooked Tomato, Three Cheese, Herbed Parmesan Bread Crumbs

#### **Vegan Eggplant Lasagna**

#### **House Made Penne Pasta**

Bake with Pesto, Fresh Mozzarella and Sweet Cherry Tomatoes (V)

**House Made Pistachio-Citrus Cannelloni’s** with Fresh Berries (V)

# BUFFETS

## Dinner Buffets

*All Dinners Accompanied with Locally Baked Breads, Freshly Brewed Iced Tea, Dazbog Coffee and Two Leaves Tea*

*Dinner Serve Time: 1 Hour*

*\$125 Surcharge for Parties under 25*

### **The Village      \$64pp**

#### **Watermelon and Arugula Salad**

Fennel, Ricotta Salata, Minus 8, Pickled Onion and Wild Radish (V)

#### **Local Farm Greens**

Carrot, Tomato, Cucumber and House Made Balsamic (VG)

#### **Dry Aged Filet of Beef**

Crispy Fingerling Potato, Heirloom Vegetable, Smoked Black Garlic BBQ Sauce (GF)

#### **Citrus Marinated Atlantic Salmon**

Served with Pickled Ramp–Lemon Tartare Sauce and Crispy Shallots (GF)

#### **House Made Ravioli**

Seasonal Vegetables and Meyer Lemon Emulsion (V)

#### **Salted Caramel Cheesecake**

Garden and Fresh Berries (V)

### **Aspen Nights      \$68pp**

#### **Marinated Heirloom Beets**

Strawberries, Hearts of Palm, Red Endive, Toasted Almonds and Poppy Seed Vinaigrette (GF) (VG)

#### **Aspen Farm Kale Salad**

Roasted Sweet Potato, Radish, Aged Parmesan, Watermelon Radish and Meyer Lemon (V)

#### **Slow roasted 14 Day Aged Rib Eye**

Buttered Snow Crab, Delta Asparagus and Sauce Béarnaise (GF)

#### **Seared King Salmon**

Wild Mushroom Escabeche and Pickled Mustard Seeds (GF)

#### **Free Range Chicken “Roulade”**

Boursin Demi Gloss and Fresh Herbs (GF)

**Organic Melted Leek Risotto** and Black Truffle Emulsion (GF) (V)

**Mini Macaroons** Assorted Artisanal House Made and Petite Fours (V)

# PLATED

## Plated Dinner

*All Plated Dinners Accompanied with Locally Baked Breads, Freshly Brewed Iced Tea, Dazbog Coffee and Two Leaves Tea*

*Dinner Serve Time: 1 Hour*

*\$125 Surcharge for Parties under 25*

### Starters

#### **BLTA Salad**

Heirloom Tomato, Butter Lettuce, Toasted Sourdough, Smoked Bacon and Avocado– Buttermilk Vinaigrette

#### **Spring Mix Salad**

Fennel, Blueberries, Toasted Walnuts, Watermelon Radish and **Choice of dressing** (VG)(GF)

#### **Slow Cooked Beet and Arugula Salad**

Radish, Red Endive, Toasted Almond, Poppy Seed Yogurt Vinaigrette (V)

#### **Classic Zink Caesar**

Heart of Romaine, Aged Parmesan, Cherry Tomato, Crouton and House Caesar

#### **Aspen Farms Mixed Green Salad**

Cherry Tomatoes, Heirloom Carrots, English Cucumber and Choice of Dressing (VG)

### Entrees

#### **From the Garden \$35pp**

Chef's Hand Selected Vegetable Preparation Artfully Presented

#### **Smoked Organic BBQ Tofu \$35pp**

Watermelon Salsa Verde, Cucumber Noodles and Carrot-Fennel Slaw

#### **Vegetable Wellington \$36pp**

Seasonal Vegetables and Fresh herbs served with Seasonal Vegetables

#### **Alaskan True Cod \$44pp**

Toasted Saffron Rice "Pilaf", Smoked Seasonal Vegetables and Smoked Paprika Aioli

#### **Fennel– Coriander Crust Breast of Chicken \$45pp**

Melted Leek Risotto, Tri-Color Cauliflower and Truffle-Thyme Jus

#### **Braised Organic Chicken \$45pp**

Stuffed Pasta with Slow Cooked Tomato and Seasonal Vegetable

#### **Grilled Wild Salmon \$46pp**

White Bean Ragout, Roasted Farm Kale, Caramelized Fennel and White Grape Escabeche

#### **24 Hour Red Wine Braised Short Rib \$46**

Grass Fed Beef, Creamy Anson Mills Polenta, Baby Vegetables and Micro Garnish

#### **Slow Roasted Filet \$62pp**

Grass Fed Beef with Whipped Chive Potato, Seasonal Vegetable and Dungeness Crab Béarnaise

### Desserts

Salted Caramel Cheesecake with Seasonal Fruit and Mint

Red Velvet Chocolate Cake with Whipped Cream Cheese Frosting

Double Chocolate Cake with Chocolate Ganache Center and Fresh Berries

Buttermilk Panna Cotta with Seasonal Fruit and Garden Mint

# CHEF Chef Presentation Stations

*Minimum 25 Guests Required*

## **Seasonal Crudités      \$9pp**

Hand Selected Seasonal Vegetable “Crudités” Prepared Grilled,  
Steamed and Raw with House Made Hummus, Cucumber-Greek Yogurt Sauce and Smoked Buttermilk Ranch

## **Antipasto      \$14pp**

Artisanal Cured Meats Featuring Local and House Made Salami, Prosciutto, Coppa, Grain Mustard,  
House Made Pickles, Mixed Marinated Olives and Artichokes Served Warm with Aromatics  
Seasonal Bruschetta Bar with Rosemary-Sea Salt Focaccia, Assorted Toppings, Fresh Herbs, Olive Oil and Aged Parmesan

## **Chef’s Imported and Domestic Cheese Presentation      \$11pp**

Local and Imported Artisanal Cheese Presentation with Dried Fruits, Toasted and Candied Nuts  
Served with Fresh Breads, Crackers and Berries

## **Wild Oyster Station      \$19pp**

Domestic Oysters Shucked Fresh in Front of your Guests by our Professional Chef’s Displayed on a Bed of Crushed Ice and Seaweed  
Served Raw and Cooked with Smoked Cocktail Sauce, Seaweed, Minus 8– Shallot Mignonette, Nettle Rockefeller, Lemon, Mini Tabasco

## **Classic Baked Brie | 230.00 per | serves 30-40 People**

2.5 Pound Wheel of French Brie Wrapped in Puff Dough Served Warm with House Made Fruit Preserves and Toasted Nuts  
Served with Fresh Breads and Crackers

*Chef Attendant Fee of \$100.00.*

# Carving Stations

## **Pacific Northwest Coho Salmon | \$300 | Serves 20**

Applewood Smoked Served with Crispy Potato Ladkas, Scallion Crème and Pickled Beet-Horseradish Salsa

## **Whiskey-Honey Glazed Niman Ranch Heritage Ham | \$300 | serves 35**

Mama's White Cheddar Macaroni and Cheese with Wood-Fired Broccoli and Orange-Whisky Glaze

## **Free Range Organic Rotisserie Chickens | \$300 | serves 25**

Southern Corn Bread Pudding with Roasted Corn, Poblano, Red Pepper Salsa and Grilled Avocado

## **Organic Slow Roasted Turkey Breast | \$320 | serves 35**

Whole Wheat-Roasted Leek Bread Stuffing with Tri-Color Roasted Cauliflower and Country Gravy

## **Grass Fed Niman Ranch Beef Tenderloin | \$400 | serves 15**

Crispy Fingerling Potatoes with Creamed Kale and Smoked Black Garlic BBQ Sauce

## **36 Day Dry Aged Grass Fed Prime Rib | \$425 | serves 25**

Loaded Baked Potato, Caramelized Pearl Onions, Heirloom Vegetables and Sauce Bordelaise

*Chef Attendant Fee of \$100.00.*

# ACTION

## Action Stations

### **South Western Fajita Station | \$18pp | Minimum 50pp**

Gluten Free Corn and Flour Tortillas

Carne Asada, Shredded Pork Carnitas and Tofu (VG)

House Made Salsa Bar with Salsa Rojo, Salsa Verde and Salsa Picante

Served with Vegan Caramelized Onion, Pinto Beans, Guacamole, Shredded Lettuce and Queso Fresco

### **Zink Fusion Hand Roll Station | \$18pp | 50pp Minimum**

Artisanal Hand Rolls Prepared Fresh in Front of Your Guests by our Professional Chefs with Chicken, Shrimp, Beef and Tofu

All Rolled in Cabbage, Rice Paper, Gourmet Cured Meats, Sushi Sticky Rice, Seaweed and an Array of Fresh Ingredients

Accompanied by Various Dipping Sauces

### **Asian Street Food Station | \$19 pp | 50 person min.**

Chinese Egg Noodles and Steamed Jasmine Rice

Sesame-Ginger Chicken, Sambal-Cilantro Tofu, Edamame, Carrots, Scallions, Orange-Hoisin and Lemon – Sweet Chili Sauce

Toppings: Chopped Peanut, Bean Sprouts and Fresh Lime

### **Sicilian Pasta Station | \$20pp | Minimum 50pp**

Fresh House Made Penne and Fussili Pasta

House Made Sauces: Kale-Basil Pesto

Vegan Slow Cooked Tomato Sauce and Garlic-Parmesan Alfredo Sauce

Herb Crusted Chicken Breast, Wild Shrimp and Italian Sausage

Roasted Garlic Baguettes

*Chef Attendant Fee of \$100.00.*

# D'OEUVRES

## Hors d'oeuvres

Minimum of 25 per item

Passed Hors d'oeuvres fee of \$175.00 may apply

### Cold

**\$4.25 / piece**

Asian Orange Chicken in Endive

Tropical Fruit Skewers: *Orange Glaze*

Rock Shrimp & Avocado on Crisp Tortilla

Smoked Salmon Potato Canape: *Caper Cream Cheese*

Sesame Crab Salad Wontons

Shot Glass Shrimp Cocktail

Prosciutto & Watermelon Kabobs

Beef Tenderloin & Red Wine Onion on Potato Cake

### Hot

**\$4.50 / piece**

Crispy Artichoke Heart with Goat Cheese

Grilled Chicken & Jalapeno Empanadas

Apple, Walnut & Gorgonzola Turnover

Italian Meatballs: *Mozzarella, Tomato & Basil*

Vegetable Potstickers: *Sweet Soy*

Yakitori Chicken Brochette : *Red Pepper Drizzle*

Chicken Tikka Sates: *Mango Chutney*

### Hot

**\$5.50 / piece**

Mini Maryland Crab Cake: *Old Bay Mayo*

Firecracker Shrimp: *Sweet Thai Chili Sauce*

Macadamia Crusted Chicken: *Coconut Peanut Dip*

Pork Chao Dim Sum: *Chili Garlic Soy Sauce*

Buffalo Chicken Wonton: *Herbed Crème Fraiche*

Brie, Bacon & Onion Confit Fillo

# Hosted & Cash Bars

*Charge of \$75.00 Per Bartender will Apply on All Banquet Bars  
100 People Per 1 Bar*

## Call Brands

\$13 Per Person for the First Hour  
\$8 Per Person for Each Additional Hour

## Premium Brands

\$14 Per Person for the First Hour  
\$9 Per Person for Each Additional Hour

## Beer & Wine

\$12 Per Person for the First Hour  
\$7 Per Person for Each Additional Hour

	<b>Hosted</b>	<b>Cash</b>
Assorted Soft Drinks	\$3 Each	\$3 Each
Bottled Water	\$3 Each	\$3 Each
Non-Alcoholic Domestic Beer	\$4 Each	\$5 Each
Domestic Beer	\$4.50 Each	\$5 Each
Imported Beer	\$5 Each	\$6 Each
Micro Beer	\$5.50 Each	\$6 Each
Call Liquors	\$6.25 Each	\$7 Each
House Wine by the Glass	\$6.50 Each	\$7 Each
Premium Liquors	\$7 Each	\$8 Each
Cordials	\$8 Each	\$9 Each

# General Catering Info

## SERVICE AND LABOR CHARGES

A 23% service charge will be assessed for all Food and Beverage.

Colorado State law states that service charge is subject to sales tax. Sales tax is currently 7.25%.

Bartender Fees - A \$75.00 bartender fee will be assessed per bar on all bars on a three (3) hour bar.

Each additional hour will be \$25.00.

Staffing - Coat Room Attendant ~ \$75.00 per attendant. White Glove Food Service is available ~ \$1.50 per person

Printed Menus ~ \$2.00—\$5.00 per place setting. Chair Covers ~ \$6.00 per chair

Passed Hors d'oeuvres fee of \$175.00.

Chef Attendant Fee of \$100.00.

## GUARANTEES

Notify your Conference Manager five (5) days prior to your event of the guaranteed number of guests attending.

This is the minimum number for which you will be charged and is not subject to reduction.

If a guarantee is not received at the appropriate time, the anticipated attendance will be used as a guarantee and charges will be made accordingly.

## FOOD AND BEVERAGE

All food and beverage items must be supplied and prepared by the Hotel and may not be removed from the premises. If you are planning on the service of alcoholic beverages, please be aware that our liquor license requires that alcoholic beverages be purchased and dispensed only by DoubleTree employees and bartenders. The Hotel's alcoholic beverage license requires the Hotel to request proper identification (photo ID) of any person and to refuse alcoholic beverage service if the person is either underage (under 21) or proper identification cannot be produced.

The Hotel will refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.