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Breakfast Buffets

Breakfast Buffets will be for a period of one (1) hour.

Replenish Buffet: \$3.00++ per person for each additional hour

(Buffet Selections require a minimum of 25 Persons unless otherwise noted)

The Continental

(No Minimum)

Fresh Orange, Grapefruit, and Cranberry Juices
Sliced Fresh and Tropical Fruit Display,
Garnished with Berries
Chef's Selection of Fresh Assorted Danish
Pastries, Muffins, Butter and Preserves
Freshly Brewed Regular Coffee and
Decaffeinated Coffee
Assortment of English Breakfast Teas
@ \$14.95 ++ Per Person

The Healthy Continental

(No Minimum)

Fresh Orange, Grapefruit, and Cranberry Juices
Sliced Fresh and Tropical Fruit Display,
Garnished with Berries
Assorted Sliced Fruit Breads
Assorted Low Fat Muffins
Assorted Low Fat Yogurts
Freshly Brewed Regular Coffee and
Decaffeinated Coffee
Assortment of English Breakfast Teas
@ 14.95++ Per Person

The Morning Market

(Minimum 25 Persons)

Fresh Orange, Apple and Cranberry Juices
Sliced Fresh and Tropical Fruit Display, Garnished with Berries
Fluffy Scrambled Eggs
Bacon or Pork Sausage Links (select one)
Breakfast Potatoes, Sautéed with Onions and Bell Peppers
Assorted Cereals with Low Fat and Skim Milk
Chef's Selection of Assorted Danish Pastries, Muffins and Bagels
Butter, Preserves and Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Assortment of English Breakfast Teas
@ \$18.95++ Per Person

Breakfast Buffet Enhancements

Cinnamon French Toast @ \$3.00 ++Per Person
Biscuits with Country Gravy @ \$3.00 ++Per Person
Smoked Salmon with Cream Cheese, Bagels, Diced Onions, Capers and Lemons @ \$9.00 ++Per Person
Pancakes with Whipped Cream, Maple Syrup and Fruit Topping @ \$4.00 ++Per Person
Waffles with Whipped Cream, Maple Syrup and Fruit Topping @ \$4.00 ++Per Person
Oatmeal or Grits @ \$2.00 ++Per Person
Biscuits and Country Ham @ \$3.00 ++Per Person
Mini Croissant Filled with Scrambled Eggs @ \$3.00 ++Per Person

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Breakfast Plated

All Plated Breakfast Selections are served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of English Breakfast Teas

The All-American Breakfast

Fresh Florida Orange Juice
Scrambled Eggs
Smoked Bacon or Country Sausage
Hash Brown Potatoes
Herb Roasted Roma Tomatoes
Assorted Mini Muffins
Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated
Coffee
Assortment of English breakfast Teas
@ \$17.95++ Per Person

The Southern

Fresh Florida Orange Juice
Scrambled Eggs
Country Ham
Hash Brown Potatoes
Biscuits and Gravy
Preserves and Butter
Freshly Brewed Regular and Decaffeinated
Coffee
Assortment of English breakfast Teas
@ \$17.95++ Per Person

The Quiche

Fresh Florida Orange Juice
Baked Quiche Lorraine with Bacon, Onion and Swiss cheese
Sliced Fresh Fruit with Fresh Berries
Freshly Brewed Regular and Decaffeinated Coffee
Assortment of English breakfast Teas
@ \$15.95 Per Person

The Breakfast Wrap

Fresh Florida Orange Juice
Flour Tortilla Filled Scrambled Eggs, Sausage or
Bacon, Onions, Peppers and Cheese
Sliced Fresh Fruit with Fresh Berries
Freshly Brewed Regular and Decaffeinated Coffee
Assortment of English breakfast Teas
@ \$16.95 Per Person

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Breaks

All Day Break

MORNING: Assorted Muffins, Danish and Bagels with Cream Cheese and Preserves, Sliced Fresh and Tropical Fruit Display
Fresh Orange Juice, Grapefruit and Cranberry Juices
Freshly Brewed Regular Coffee and Decaffeinated Coffee
Assortment of English breakfast Teas

MID-MORNING: Regular Coffee, Decaffeinated Coffee, Hot Tea
Assorted Soft Drinks
Whole Fresh Fruit

AFTERNOON: Freshly Baked DoubleTree Cookies, Homemade Brownies,
Assorted Soft Drinks, Regular Coffee, Decaffeinated Coffee
Iced Tea and Lemons
@ \$25.95 ++ *Per Person*

The Fun Fare

Assortment of Candy Bars
Popcorn
Salted Premium Cocktail Peanuts
Potato Chips
Tortilla Chips
with Salsa, Warm Cheese dip & Sour Cream
Assortment of Sodas and Iced Tea
@ \$11.95 ++ *Per Person*

The Chocoholic

Chocolate Covered Strawberries
Chocolate Candy Bars
Chocolate Chip Cookies
Rocky Road Brownies
Chocolate Éclairs
Nestle Hot Cocoa
Ice Cold Milk
@ \$13.95 ++ *Per Person*

The Pizza Break

(For 25 or more)
Variety of Gourmet Pizzas (choice of 3)
Vegetable, Chicken and Pesto, Alfredo,
Pepperoni,
Mexican, Sausage and Peppers
Served with Grated Parmesan Cheese, Hot
Peppers
And Pepperoncini
@ \$15.95++ *Per Person*

The High Energy

Assortment of Granola Bars
Assortment of Energy Drinks
Assortment of Sparkling and Non-Sparkling
Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee
Assortment of Teas
@ 12.95++ *Per Person*

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Breaks: Al a Carte

Food Selections

**Fresh Muffins , Assorted Danishes,
Assorted Doughnuts
Bagels & Cream Cheese**
@ \$30.00 ++ *Per dozen*

Flaky Croissants
@ \$30.00++*Per dozen*

**Freshly Baked DoubleTree Cookies
Double Fudge Brownies**
@ \$24.00 ++ *Per dozen*

Ham or Sausage Biscuits
@ \$30.00 ++ *Per dozen*

Fancy Assorted Mixed Nuts
@ \$4.00 *Per Person*

Salted Cocktail Peanuts
@ \$3.00 ++*Per Person*

**Potato Chips, Pretzels and Tortilla
Chips with Salsa**
@ \$5.00 ++*Per Person*

Gourmet Dry Snack Mix
@ \$2.75 ++*Per Person*

Beverage Selections

**Freshly Brewed Regular or
Decaffeinated Coffee**
@ \$40.00 ++ *Per Gallon*
@ \$24.95++*Per Pot*

Iced Tea with Lemons
@ \$30.00 ++ *Per Gallon*

Hot Water with Assorted Tea Packets
@ \$25.00++ *Per Gallon*

Lemonade
@ \$30.00 ++ *Per Gallon*

Assorted Soft Drinks
@ \$3.00 ++ *Each*

Assortment of Energy Drinks
@ \$4.00++*Each*

Bottled Waters
@ \$2.50 ++ *Each*

**Orange, Grapefruit, Tomato or
Cranberry Juice**
@ \$10.00 ++ *Per Carafe*

Sparkling Bottled Waters
@ \$4.00 ++ *Each*

**On Consumption:
Assorted Granola**
@ \$3.50 ++ *Each*

Individual Fruit Yogurt Assortment
@ \$3.00 ++ *Each*

Whole Fresh Fruit
@ \$2.00 ++ *Per Piece*

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Luncheon Buffets

*All Buffet Selections include Ice Tea with Lemon, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea, and are limited to a two-hour period.
Lunch Buffets require a minimum guarantee of 30 Persons or will require a less than minimum buffet Fee of \$100.00++. In order to insure compliance with Health Department guidelines, we cannot allow any leftover foods to be removed from the banquet room.*

Southern Style Buffet

Style Potato Salad
Garden Green Salad with Assorted Dressings
Southern Style Baked Chicken with Cornbread Dressing
Blackened or Fried Catfish Filets with Tartar Sauce
Pulled Pork BBQ
Seasoned Whipped Potatoes
Fried Okra
Seasoned Green Beans
Cornbread Muffins
Hot Fruit Cobbler
@ \$27.95 ++ Per Person

Tex Mex

Chicken Tortilla Soup
Taco Salad
Chicken & Beef Fajitas
Warm Flour Tortillas & Warm Taco Shells
Santa Fe Rice
Guacamole, Shredded Lettuce, Diced Tomatoes,
Diced Onions, Cheddar Cheese,
Diced Jalapeño Peppers, Tomato Salsa, Sour Cream
and Black Olives
Chef's Selection of Assorted Desserts
@ 25.95++ Per Person

The Salad and Potato Bar

Soup Du Jour
Baked Potatoes served with choice of: Sour Cream,
Fresh Butter, Bacon Bits, Shredded Cheddar Cheese,
Caramelized Sweet Onions, Crumbled Gorgonzola Cheese,
Pepper Ranch Dressing
Mixed Field Greens with choice of:
Diced Tomatoes, Bacon Bits, Chopped Eggs,
Shredded Cheddar Cheese,
Diced Red Onions, Diced Mixed Peppers,
Julienne Cut of Smoked Turkey, Julienne Cut of Smoked Ham,
and Choice of Dressing
Chef's Selection of Assorted Desserts
@ \$24.95+Per Person

The Italian

Antipasto Salad Display to Include:
Prosciutto, Pepperoni, Salami, Provolone,
Mozzarella,
Sliced Roma Tomato, Pepperoncini Peppers,
Green Olives, Roasted Peppers,
Grilled Eggplant, & Artichoke Hearts
Vinaigrette Dressing
Classic Caesar Salad with Freshly Shaved Parmesan
Cheese and Herbed Croutons
Grilled Chicken over Pasta with Alfredo Sauce
Tricolor Tortellini with Pesto Sauce
Garlic Bread Sticks
Assorted Italian Desserts Display
@ \$27.95++ Per Person

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Luncheon Buffets

(Continued)

Deli Market

Choose Three (3) From the Following:

- Soup Du Jour
- Traditional Cole Slaw
- Fresh Fruit Display
- Sliced Beefsteak Tomato and Red Onion Salad with Herb Vinaigrette
- Red Potato Salad with Bacon
- Mixed Salad Greens with (2) Dressings
- Marinated and Grilled Vegetable Salad
- Penne Pasta Salad with Sun-Dried Tomatoes and Fresh Herbs

Deli Market Includes:

- Pecan Chicken Salad or Tuna Salad
 - Roast Beef, Breast of Turkey, Oven Roasted Pit Ham
 - Swiss, Provolone, Cheddar, and American Cheeses
 - Assorted Deli Breads and Rolls
 - Relish Tray of Lettuce, Tomatoes, Onions, and Pickles and Appropriate Condiments
 - Freshly Baked Doubletree Cookies
- @ \$25.95++ *Per Person*

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Box Lunches on the Go

The Cobb Salad

Romaine and Iceberg Lettuce with Crumbled Gorgonzola Cheese, Swiss Cheese, Bacon Bits,,
Diced Tomatoes, Chopped Eggs
and Sliced Avocado
with Ranch Dressing
Soda or Bottled Water
@ \$23.95++ *Per Person*

It's a Wrap

Grilled Sliced Chicken, Romaine, Shredded Parmesan
with Creamy Caesar Dressing
Traditional Cole Slaw
Potato Chips
Freshly Baked Cookie
Whole Fresh Fruit
Soda or Bottled Water
@ \$21.95++ *Per Person*

Classic Sandwich

Choice of:

Sliced Smoked Turkey Breast and Dill Havarti Cheese
Oven Roasted Pit Ham and Swiss Cheese
Roast Beef and Muenster Cheese
Cole Slaw
Potato Chips
DoubleTree Chocolate Chip Cookie
Whole Fresh Fruit
Soda or Bottled Water
@ \$21.95++ *Per Person*

The Vegetarian

Grilled Portobello Mushroom, Roasted Red Peppers
and Goat Cheese, Leaf Lettuce and
Vine Ripened Tomato on Focaccia Roll
Traditional Cole Slaw
Potato Chips
Freshly Baked Cookie
Whole Fresh Fruit
Soda or Bottled Water
@ \$21.95++ *Per Person*

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Plated Luncheons

Starters

Hot Soups

Roasted Corn and Chicken Chowder
Tomato Basil Bisque
Baked Potato Soup
Cream of Broccoli
Chicken and Wild Rice Soup
@ \$3.95++ *Per Person*

Chilled Soups

Chilled Gazpacho
Chilled Cantaloupe Melon Soup with Grand
Marnier and Fresh Mint
@ \$3.95 ++ *Per Person*

House Salads

Garden Fresh Salad with Two (2) Dressings

For Additional pleasure we offer (with entrée only):

Classic Caesar Salad with Herb Garlic Croutons and Shredded Parmesan Cheese
@ \$3.75 ++ *Per Person*
Spinach Salad with Crispy Smoked Bacon, Chopped Eggs, Tomato and Garlic and Herb Vinaigrette
@ \$3.75 ++ *Per Person*
The Wedge Salad with Tomatoes, Smoked Bacon Bits, Green Onions and Ranch Dressing
@ \$3.75 ++ *Per Person*
Italian Chopped Salad
@ \$3.75++ *Per Person*

“Big Bowl” Salads

Classic Caesar Salad

With Herb Garlic Croutons and Shredded Parmesan Cheese
with Choice of :

Grilled Chicken @ \$19.00++Per Person
Salmon @ \$20.00++Per Person

Cobb Salad

With Grilled Chicken, Diced Tomatoes, Swiss Cheese, Gorgonzola Cheese, Chopped Eggs,
Shredded

Cheddar Cheese and Bacon Bits and Avocado Served with Ranch Dressing
@ \$23.00 ++*Per Person*

Hawaiian Chicken Salad

Pecan Chicken Salad, served with Sliced Grilled Pineapples, Mixed Field Greens and Cherry
Tomatoes
@ \$21.00 ++*Per Person*

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Lunch Entrees

*All plated lunches except for Sandwiches are served with House Side Salad, Yeast Rolls and Butter,
Iced Tea with Lemon and Freshly Brewed Regular and Decaffeinated Coffee*

Philly Sandwich

Shaved Sirloin with Sautéed Onions, Peppers
And Melted Provolone Cheese
Served with Potato Chips
Doubletree Cookie
@ \$21.95 ++Per Person

Croissant Club

Smoked, Sliced Turkey Breast, Crisp Bacon Strips,
Swiss Cheese, Sliced Tomatoes and Fresh Leaf Lettuce
with Honey Mustard Dressing
Served with Potato Chips
Doubletree Cookie
@ \$21.95 ++Per Person

Grilled or Blackened Chicken Alfredo

Served over Fettuccine with Creamy Alfredo Sauce
and Shaved Parmesan Cheese
Chef's Selection of Dessert
@ \$22.95 ++Per Person

Fresh Basil & Sun Dried Tomato Penne Pasta

Tossed in Sun Dried Tomato Sauce, Topped
with Sliced Grilled Chicken
Chef's Selection of Dessert
@ \$21.95 ++Per Person

Baked Lasagna

Meat or Vegetarian served with Marinara Sauce and
Baked with Ricotta, Parmesan & Mozzarella Cheese
Seasonal Vegetable
Chef's Selection of Dessert
@ \$21.95 ++Per Person

Southern Fried Chicken

Served with Mac and Cheese,
Roasted Kernel Corn and Creamy Country Gravy
Chef's Selection of Dessert
@ \$23.95 ++Per Person

Blackened Catfish With Spicy Creole Sauce

Served with Smoked Corn Risotto
and Sautéed Garlic Spinach
Chef's Selection of Dessert
@ \$23.95 ++Per Person

Grilled Sirloin Steak

Served with a Shitake Mushroom Sauce,
Broccoli Almondine and Garlic Herb
Roasted Fingerling Potatoes
Chef's Selection of Dessert
@ \$28.95 ++Per Person

Wild Mushroom Meatloaf

With Roasted Portobello Sauce,
Garlic Yukon Mashed Potatoes
and Braised Savoy Cabbage
Chef's Selection of Dessert
@ \$22.95 ++Per Person

Teriyaki Glazed Chicken Breast

Served with Creamy Basmati Risotto,
French Green Onions
and Honey Glazed Baby Carrots
Chef's Selection of Dessert
@ \$22.95 ++Per Person

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Lunch Entrees

(Continued)

Herb-Marinated Chicken Breast

With Balsamic Marinated Grilled Vegetables
and Jack Daniel's Mashed Sweet Potatoes
Chef's Selection of Dessert
@ \$22.95 ++*Per Person*

Tender Boneless Breast of Chicken

Topped with Fresh Spinach, Wild Mushrooms and Fontina Cheese with Thyme-infused Jus with
Vegetable Bouquetierre and Blended Wild and White Rice
Chef's Selection of Dessert
\$22.95 ++*Per Person*

Herb Crusted Filet of Salmon

With Warm Basil and Tomato Vinaigrette,
Parmesan Risotto and Sautéed French Green Beans
Chef's Selection of Dessert
@ \$27.95 ++*Per Person*

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HORS D'OEUVRES

Cold Selections

Per 100 Pieces

Jumbo Chilled Shrimp

With Cocktail Sauce

Market Price ++

Rosemary Bruschetta

With Roma Tomatoes and Black

Olive Tapenade

@ \$350.00++

Fruit and Cheese Kabobs

With Yogurt Dip

@ \$400.00++

Red Potatoes

Stuffed with Gorgonzola and Walnuts

@ \$350.00 ++

Crab Claws

With Drawn Butter and Cocktail Sauce

Market Price ++

Pecan Chicken Salad Pastry Puffs

@ \$350.00 ++

Open Faced Tenderloin of Beef

Market Price ++

Mini Deli Rolls

With Herb Aioli

@300.00++

Antipasto Skewers

@ \$350.00 ++

Assorted Mini Desserts

@\$300.00++

Toasted Baguette

Topped with Pesto Sauce, Sliced Tomato and

Mozzarella

@ \$350.00 ++

Chocolate Dipped Strawberries

Market Price ++

Salted Snacks

Fancy Assorted Mixed Nuts

Salted Cocktail Peanuts

Gourmet Dry Snack Mix

@ \$3.50++ *Per Person*

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HORS D'OEUVRES

Hot Selections

Per 100 Pieces

Mini Beef Wellington

With Béarnaise Sauce

@ \$500.00 ++

Mini Burger Sliders

On Miniature Rolls with Dill Pickles

@ \$400.00 ++

Sweet and Sour or Spicy Barbecue

Meatballs

@ \$300.00 ++

Roasted Red Peppers

And Goat Cheese in Phyllo Dough

@ \$350.00 ++

Petite Maryland Crab Cakes

With Roasted Red Pepper Aioli

@ \$500.00 ++

Coconut Fried Shrimp

With Orange Sauce

@ \$400.00 ++

Pot Stickers

Pork Filled Dumplings with Hoisin Sauce

@ \$300.00 ++

Mini Twice Baked Potatoes

With Chive Sour Cream

@ \$300.00 ++

Bacon Wrapped Scallops

@ \$450.00 ++

Seafood Stuffed Mushrooms

@ \$400.00 ++

Brochettes

Marinated Beef or Hawaiian Chicken

@ \$400.00 ++

Southern Fried Chicken Fingers

With Honey Mustard or BBQ Sauce

@ \$300.00 ++

Assorted Mini-Quiche

@ \$300.00 ++

Buffalo Hot Wings

With Bleu Cheese Dressing

And Fresh Celery

@ \$400.00 ++

Fried Catfish Strips

With Tartar

@ \$300.00 ++

Spinach Artichoke Dip

With Crostini

@ \$400.00 ++

Spinach and Feta Cheese

In Phyllo Dough

@ \$300.00 ++

Asparagus Wrapped

In Phyllo Dough

@ \$400.00 ++

Mini Chicken Quesadillas

with Sour Cream and Tomato Salsa

@ \$400.00 ++

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Reception Displays

15 Person Minimum

Baked Brie in a Puff Pastry

With Raspberry Compote, Organic Mixed Greens and Balsamic Vinaigrette Dressing

@ \$175.00 ++ Each

Rainbow of Fresh Seasonal Sliced Fresh and Tropical Fruits and Berries

\$7.00 ++ Per Person

Fresh Vegetable Crudités Display

With Assorted Dipping Sauces

\$8.00 ++ Per Person

Antipasto Salad Display

To Include: Prosciutto, Pepperoni, Salami, Provolone, Mozzarella, Sliced Tomato, Pepperoncini, Green Olives, Grilled Egg Plant, Marinated Artichoke Hearts, Roasted Peppers with Italian Bread Sticks

\$9.50 ++ Per Person

Balsamic Marinated Char-Grilled Vegetable Display

Served with Assorted Dipping Sauces

\$10.00 ++ Per Person

Selection of Fresh Seafood

To Include: Gulf Shrimp, Crab Claws, Mussels, Oysters and Clams on the Half Shell with Traditional Garnish (Selection may vary with season)

Small (25-50 guests) *Market ++ Each*

Medium (50-100 guests) *Market ++ Each*

Large (100-150 guests) *Market ++ Each*

Assortment of Domestic and International Cheeses

Served with Assorted Crackers & Crostinis

\$9.00 ++ Per Person

Smoked Salmon

Smoked Salmon with Classical Condiment

@ \$9.00 ++ Per Person

Ice Carvings

Available and Priced on Request

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Creative Action Stations

Chef required
(\$100.00 Per Chef)

Pasta Stations:

Choice of Two (2) Pasta Selections

- Penne Pasta
- Cheese Tortellini

- Fusilli Pasta

- Linguini

@ \$17.95 ++ Per Person

Choice of Two (2) Sauces

- Classic Alfredo Sauce

- Pesto Cream Sauce with Sun Dried Tomatoes

- Spicy Marinara Sauce

- White Clam Sauce

****With additions of:**

Shrimp or Scallops @ \$21.95++ Per Person

Chicken @ \$17.95 ++ Per Person

Beef Tenderloin Tips @ \$22.95 ++ Per Person

Fajita Station

(Self Serve)

Sizzling Steak and Chicken, Onions, Peppers, Warm Flour Tortillas
Sour Cream, Salsa, Guacamole, Shredded Cheeses, Shredded Lettuce,
Diced tomatoes, Diced Jalapeno Peppers

@ \$20.95 ++ Per Person

Taco Station

(Self Serve)

Spiced Beef Taco Meat served with Shredded Lettuce, Diced Tomatoes, Chopped Onions,
Grated Jack Cheese, Guacamole, Sour Cream, Tomato Salsa and Taco Shells

@ \$18.50 ++ Per Person

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Creative Stations

(Continued)

Omelet Station

Eggs made to order by our Chefs
Farm Fresh Eggs and Egg Beaters, Diced Ham, Bacon, Sausage, Peppers, Onions,
Tomatoes, Mushrooms and Grated Cheeses
@ \$9.00 ++ Per Person

Belgian Waffle Station

Waffles Prepared to order with:
Fruit Compote, Warm Maple Syrup, Fresh Berries, Whipped Cream,
Chocolate Chips and Pecans
@ \$9.00 ++ Per Person

Bananas Foster

Sliced Bananas Sautéed in Butter, Rum and Sugar
Served with Haagen Dazs Vanilla Ice Cream
@ \$9.50 ++ Per Person

Cherries Jubilee

Cherries Sautéed with Sugar and Brandy
Served with Haagen Dazs Vanilla Ice Cream
@ \$8.00 ++ Per Person

Chef fee of \$100.00
(Per Chef)

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Carving Stations:

Carving Stations, Pasta Stations and Fajita Stations are meant as reception enhancements and are not based on dinner portions.

Steamship of Beef

Fresh Horseradish and Au Jus
Silver Dollar Rolls
@ \$600.00 ++
(serves 150 guests)

Roasted Beef Tenderloin

With Béarnaise Sauce &
Horseradish Cream and
French Baguettes
Market Price ++
(serves 25 guests)

Smoked Breast of Turkey

Country Gravy, Cranberry Compote
Silver Dollar Rolls
@ \$250.00 ++
(serves 30 guests)

Sugar & Spice Pork Loin

With Chipotle Aioli
and Silver Dollar Rolls
@ \$250.00 ++
(Serves 30 Guest)

Bourbon and Honey

Glazed Ham

With Dijon Mustard, Hawaiian
Pineapple Salsa and
French Mini Baguettes
@ \$300.00 ++
(serves 50 guests)

Pepper-Crusted Whole Prime Rib

Roasted Garlic Aioli, Horseradish
Cream and French Mini Baguettes
@ \$350.00 ++
(serves 30 guests)

Grilled BBQ Flank Steak

With Cornbread Muffins
@ \$250.00 ++
(serves 25 people)

Café Round of Beef

Fresh Horseradish
Silver Dollar Rolls
@ \$395.00 ++
(Serves 75 guests)

**Chef fee of \$100.00
(Per Chef)**

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will be added to price. Prices are subject to change without notice.



Plated Dinner Selections

Starters:

Soups:

Lobster Bisque with Roasted Corn, Topped with Sour Cream and Chive
Chipotle Black Bean Soup with Cilantro Crème Fraiche
Yukon Gold Potato Soup with Crisp Smoked Bacon and Green Onions
Creamy Tomato Basil Bisque
Beef Parsley Soup
@ \$5.95 ++Each

Salads and Appetizers:

Caesar Salad with Herb Garlic Croutons and Shaved Parmesan Cheese
Spinach Salad with Crispy Smoked Bacon, Chopped Eggs, Tomato and Garlic and Herb Vinaigrette
California Garden Salad with Bibb Lettuce, Hearts of Palm and Citrus Dressing on a Mixed Field Greens
Mixed Field Green Salad with Tomatoes, Cucumber and Julienne Carrots with Italian Dressing
Tri-Color Tortellini with Creamy Basil Pesto Sauce
@ \$4.95 ++Each

Dessert Selections:

(Included with Entrée)

Carrot Cake
New York Style Cheesecake
Key Lime Pie
Georgia Pecan Pie
Sweet Potato Pie
Red Velvet Cake
Caramel Cake
Cream Cheese Pound Cake with Strawberry
Topping
White and Dark Chocolate Cake
Strawberry Shortcake
Lemon and Cream Cake
Chocolate Meringue Pie

(Add \$3.00 to price of Entrée)

Tiramisu
Old Fashioned Apple Pie
Bitter Chocolate Mouse Cake
Molton Chocolate Cake
Italian Cream Torte
Caramel Banana Pound Cake
Vanilla Bean Cheesecake
Very Berry Tart
Dulce de Leche Cheesecake
Berry White Chocolate Cheesecake

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Entrée Selections:

*All Beef is prepared to a medium temperature, unless requested otherwise.
All Entrees are served with House Salad, Selection of Dessert, Hot Yeast Rolls
and Butter Rosettes and Freshly Brewed Regular and Decaffeinated Coffee.*

Roasted Pork Tenderloin

With Granny Smith Apple and Calvados Sauce, Garlic
Yukon Gold Mashed Potatoes and Grilled Balsamic
Marinated Vegetable Tower
Selection of Dessert
@ \$34.00++ Per Person

Stuffed Pork Chop

With Apple Walnut Stuffing
Mashed Sweet Potatoes
Roasted Brussels Sprouts
Selection of Dessert
@ \$34.00++ Per Person

Chicken Toscana

With White Wine, Artichoke, Mushrooms and Roma
Tomatoes over Herb Gorgonzola Risotto
French Green Beans
Selection of Dessert
@ \$35.00++ Per Person

Grilled Breast of Chicken

With a Choice of Marsala, Teriyaki, Wild Mushroom
Or Creamy Mornay Cheese Sauce
Wild and White Rice
Vegetable Bouquetiere
Selection of Dessert
@ \$34.00++ Per Person

Roasted Half Chicken

With Garlic Yukon Gold Mashed Potatoes
Grilled Balsamic Marinated Vegetable Tower
Veal Demi Glaze Reduction
Selection of Dessert
@ \$34.00++ Per Person

Prosciutto Wrapped Breast of Chicken

Stuffed with Fontina Cheese
Parmesan Risotto
Sautéed Garlic Spinach and Baby Carrots
Selection of Dessert
@ \$35.00++ Per Person

Roast Prime Rib of Beef

Served with Au Jus
Garlic Yukon Gold Mashed Potatoes
Vegetable Bouquetiere
Selection of Dessert
@ \$39.00++ Per Person

Grilled Top Sirloin Steak

Stuffed with Prosciutto and Fresh Spinach
Herb Roasted Garlic Fingerling Potatoes
Broccolini
Selection of Dessert
@ \$39.00++ Per Person

Grilled Tenderloin of Beef

With Creamy Cognac Peppercorn Sauce
Au Gratin Potatoes
Baby Carrots and Sautéed French Green Beans
Selection of Dessert
@ \$43.00++ Per Person

Grilled Ribeye Steak

With Roasted Shallot Demi Glaze
Roasted Garlic Mashed Potato
Vegetable Bouquetiere
Selection of Dessert
@ \$43.00++ Per Person



Entrée Selections:

(Continued)

Herb Crusted Fillet of Salmon

With Tomato and Basil Vinaigrette
Garlic Yukon Gold Mashed Potatoes
Sautéed French Green Beans
Selection of Dessert
@ \$36.00++ *Per Person*

Seared Maryland Crab Cakes

Served with Citrus Beurre Blanc Sauce
Herb Roasted Garlic Fingerling Potatoes
Vegetable Bouquetiere
Selection of Dessert
@ \$39.00++ *Per Person*

Linguini Shrimp Scampi

With Garlic and White Wine Broth, Tomatoes,
Fresh Herbs and Toasted Crostini
Selection of Dessert
@ 28.50++ *Per Person*

Four Cheese Ravioli

With Chive Cream Sauce, Tomato Concasse
And Blue Cheese Crumbles
Selection of Dessert
@ \$26.50 ++ *Per Person*

Duet Entrées:

Grilled Beef Tenderloin & Shrimp

With Bordelaise Sauce
Au Gratin Potatoes
Broccoli Spears
Selection of Dessert
@ *Market Price* ++

Seared Beef Tenderloin & Chicken

With Pomegranate infused Veal Demi Glaze
and Roasted Red Pepper Cream Sauce
Roasted New Potatoes
Sautéed French Green Beans
Selection of Dessert
@ *Market Price* ++

Steak & Lobster

With Veal Demi Sauce
Served with Garlic Yukon Gold Mashed Potatoes and
Asparagus with Red Peppers
Selection of Dessert
@ *Market Price* ++

++Indicates that a 22% Taxable Service Fee and 9.25% Tennessee State Tax
will be added to price. Prices are subject to change without notice.



Dinner Buffets:

All Dinner Buffets are served with Freshly Brewed Regular and Decaffeinated Tea and Iced Tea with Lemon

Dinner Buffets also require a minimum guarantee of 50 Person; or will require a less than minimum buffet Fee of \$200.00++.

In order to insure compliance with Health Department guidelines, we cannot allow any leftover foods to be removed from the banquet room.

The Market Place Buffet

Choice of Two Meats @ \$40.95 ++Per Person

Choice of Three Meats @ \$43.95 ++Per Person

Choice of Four Meats @ \$47.95 ++Per Person

Cold Selection- Choice of Two, Three or Four:

- Fresh Fruit Salad with Seasonal Berries
- Tomato and Mozzarella Caprese Salad with Balsamic Vinaigrette and Fresh Basil
- Classic Caesar Salad with Herb Garlic Croutons and Shaved Parmesan Cheese
- Mixed Field Greens with Candid Pecans and Crumbled Gorgonzola Cheese with Raspberry Vinaigrette
- Potato Salad with crisp Smoked Bacon
- Mediterranean Salad with Tomatoes, Cucumbers, Black Olives, Roasted Red Peppers, Red Onions and Italian Vinaigrette
- Classic Spinach Salad with Mushrooms and Warm Bacon Herb Dressing
- Pasta Primavera Salad

Vegetables: Choice of Two

- Garlic Broccolini
- Sautéed Green Beans
- Vegetable Bouquetiere
- Honey Glazed Baby Carrots
- Creamed Garlic Spinach with Parmesan Cheese
- Sautéed Italian Spinach
- Roasted Green Asparagus

Hot Selection- Choice of Two, Three or Four:

- Roasted Chicken Marsala
- Grilled Fillet of Salmon with Caper Lemon Butter Cream Sauce
- Whole Roasted Pork Tenderloin with Roasted Portobello Mushroom Sauce
- Southern Style Barbeque Ribs
- Grilled, Marinated Flank Steak with Bordelaise Sauce
- Blackened Catfish Fillet with Spicy Creole Sauce
- Rotisserie Chicken with Rosemary infused Natural Jus
- Roasted Pork Loin with Dried Apricot and Sun Dried Raisin Salsa
- Baked Vegetable Lasagna

Accompaniments: Choice of Two

- Orzo Pasta with Garlic and Spinach
- Penne Pasta with Basil Pomodoro Sauce
- Mac and Cheese
- Herb and Garlic Roasted Fingerling Potatoes
- Roasted Garlic Yukon Gold Mashed Potatoes
- Parmesan Whipped Mashed Potatoes
- Blended Wild and White Rice
- Rice Pilaf
- Santa Fe Rice

Chef's choice of Assorted Desserts

Add a Carving Station (see Page 17)

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Dinner Buffets:

(Continued)

Taste of Italy

Marinated Mushrooms, Roasted Red peppers and Artichoke Salad
Antipasto Display to include: Salami, Proscuitto, Provolone, Pepperoni,
Mozzarella, Roasted Red Peppers, Pepperoncini, Black Olives, Sliced Tomatoes
and Grilled Marinated Eggplant
Classic Caesar Salad with Garlic croutons and Shredded Parmesan Cheese
with Balsamic Vinaigrette
Spinach Ravioli filled with Ricotta Cheese served with Sun Dried Tomato Sauce
Grilled Fillet of Salmon with White Wine Caper Butter Cream Sauce with Diced Tomatoes
Grilled Italian Sweet Sausage with Sautéed Tri-Color Peppers and Onions
Roasted Breast of Chicken Marsala with Sautéed Portobello Mushrooms
Parmesan Risotto Milanese
Garlic Sautéed Spinach
Assorted Mini Cannoli and Tiramisu
@ 40.95++ Per Person

House of Blues

Southern Style Potato Salad
Mixed Field Greens with Fried okra, Red Peppers, Crumbled Bleu Cheese and BBQ Ranch
Dressing
Southern Style Baked Chicken with Cornbread Dressing
Fried Catfish with Herb Remoulade Sauce
“Memphis Style” BBQ Slab of Ribs
Red Beans and Rice
Braised Collard Greens
Smothered Green Beans
Cornbread Muffins
Assorted Hot Fruit Cobbler
\$41.95++ Per Person

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Dinner Buffets:

(Continued)

Hawaiian Luau

Display of Tropical Fruits and Berries
Mixed Field Greens with Tomatoes, Mango, Papaya and Honey Mustard Dressing
Marinated Hearts of Palm Salad
Kahlua Roasted Pork Loin
Grilled Mahi Mahi with Tropical Beurre Blanc Sauce
Grilled Chicken Breast with Pineapple and Kiwi Salsa
Orange Tinted Rice
Stir Fried Seasonal Vegetable Bouquetiere
Macadamia Sautéed Aloha Spinach
Chefs Selection of Desserts
Coconut Cream Cake
@ \$42.95++ Per Person

Tex Mex

Chicken Tortilla Soup
Roasted Corn and Black Bean Salad with Chipotle Vinaigrette
Mixed Field Green Salad with Cilantro Lime Vinaigrette
Southwest Pork Loin with Salsa Verde
Chicken and Beef Fajitas with Warm Flour Tortillas
Beef Enchiladas Baked with Cheddar Cheese
Santa Fe Rice
Guacamole, Shredded Lettuce, Diced Tomatoes, Diced Onions,
Cheddar Cheese, Diced Jalapeno Peppers, Tomato Salsa, Sour Cream
and Black Olives
Chefs Selection of Desserts
@ \$40.95++ Per Person

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Banquet Beverage Service:

Tier 1		Cash or Hosted \$8.50++		
Vodka	Absolut	Whiskey	Jack Daniel's	
Gin	Beefeaters	Blend	Seagram's VO	
Rum	Bacardi	Scotch	Dewar's	
Tequila	Cuervo Gold			
Tier 2		Cash or Hosted \$9.50++		
Vodka	Grey Goose	Whiskey	Gentleman Jack	
Gin	Bombay Sapphire	Blend	Crown Royal	
Rum	Appleton	Scotch	Chivas Regal	
Tequila	Sauza Tres Generaciones			

Domestic Beer **Cash or Hosted \$3.75**
Budweiser, Miller Light, O'Doul's (non-alcoholic)

Imported Beer **Cash or Hosted \$4.75**
Amstel Light, Heineken, Corona

Wine Tier 1 **Cash or Hosted \$8.50++** **\$30.00 (bottle)**
 Muscato Beringer
 White Zinfandel Beringer
 Chardonnay Walnut Crest
 Cabernet Sauvignon Walnut Crest
 Merlot Walnut Crest

Wine Tier 2 **Cash or Hosted \$9.50++** **\$35.00 (bottle)**
 Cabernet Sauvignon Five Rivers
 Chardonnay Five Rivers
 Merlot Five Rivers

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Banquet Beverage Service:

(Continued)

Champagne	Cash or Hosted	(by the glass)	(by the bottle)
Korbel Brut		\$4.50	\$32.95
Martini&Rossi, Asti Spumante			\$42.95

HOST COCKTAIL PACKAGES PER HOUR

HOUR	FIRST HOUR	EACH ADDITIONAL
Tier 1 (Per Person)	\$21.00	\$8.00
Tier 2 (Per Person)	\$23.00	\$9.00

We also have an extensive wine list featuring fine quality makers and vintages. Our Catering sales staff will be happy to assist you in that situation.

A Flat Bartender Fee of \$75.00 will be added on all cash and/or host bars. For multiple bars with \$350.00 of bar revenue per bar, the Fee for one bartender will be waived.

The DoubleTree by Hilton as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Commission's regulations. It is a policy, therefore, that all liquor, beer, and wine be supplied by the hotel.

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