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## DOUBLETREE ATLANTA MARIETTA CORPORATE CATERING MENU

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### PLATED DINNERS

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*Includes Iced Tea, Freshly Brewed French Roast Caffeinated and Decaffeinated Coffee, Hot Herbal Specialty Teas and Rolls with Butter*

#### **First Course**

Choose One Soup or Salad

##### **Baby Greens**

Mixed Field Greens, Heirloom Tomatoes, English Cucumbers, Julienne Carrots, Peach Champagne Vinaigrette

##### **Grilled Romaine Wedge**

Grilled Romaine Wedge, Garlic Herb Croutons, Shaved Parmesan, Heirloom Tomatoes

##### **Atlanta Spinach Salad**

Baby Spinach, Poached Peaches, Applewood Smoked Bacon, Caramelized Red Onions, Heirloom Tomatoes, Candied Pecans, Peach Vinaigrette

##### **Classic Wedge Salad**

Iceberg Lettuce Wedge, Crumbled Bleu Cheese, Applewood Smoked Bacon, Roasted Fennel, Heirloom Tomatoes, Creamy Bleu Cheese Dressing

##### **House Made Chicken Soup**

##### **New England Clam Chowder**

\$2/person

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#### **Second Course**

Choose Two

##### **Sweet Georgia Chicken**

Char-Grilled Peaches and Herb Marinated Chicken Breast, topped with a Creamy Peach Beurre Blanc  
\$33/person

##### **Panko-Crusted Honey Lemon Chicken**

Panko Lemon Zest Crusted Chicken Breast, Pan-seared, topped with Lemon-Honey Glaze  
\$35/person

##### **Mediterranean Stuffed Chicken**

Chicken Breast stuffed with Spinach, Feta, Kalamata Olives and Sun-dried Tomatoes, topped with a Light Red Pepper Cream Sauce  
\$37/person

##### **Asiago Crusted Chicken**

Aged Asiago Crusted Breast of Chicken Sautéed, topped with a Creamy Asiago Sauce  
\$36/person

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#### **Pan-Seared Atlantic Salmon**

Pan-Seared Atlantic Salmon filet  
with Grilled Dill Cream Sauce  
\$39/person

#### **Grilled Swordfish**

Grilled Swordfish topped with Pineapple Mango Salsa  
\$40/person

#### **Pan-Seared Grouper**

Poached Grouper seasoned with Lemon & Pepper  
Beurre Blanc  
\$45/person

#### **Baked Sole**

Baked Sole with Lemon Butter Sauce  
\$35/person

#### **Certified Angus Sliced Flank Steak**

Herb-Marinated Flank Steak with a Merlot Demi-Glaze  
\$35/person

#### **Certified Angus New York Strip**

Grilled Dry-Rubbed New York Strip with  
a Bourbon Demi-Glaze  
\$41/person

#### **Certified Angus Grilled Dry-Rubbed Filet**

Wild Mushroom Marsala and Roasted  
Shallot Demi-Glaze  
\$45/person

#### **Roasted Pork Loin Chop**

Pork Loin Chop with Fresh Herb-Marinated Roasted  
Garlic Butter  
\$38/person

#### **Pan-Seared Pork Tenderloin**

Pan-Seared Herb-Crusted Pork Tenderloin  
with Port Demi- Glaze  
\$39/person

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### PLATED DINNERS

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#### **Vegetable** (Select One)

Seasonal Mixed Vegetables  
Southern Green Beans  
Sautéed Broccolini  
Zucchini & Yellow Squash  
Honey Glazed Carrots  
Swiss Chard  
Collard Greens  
Broccoli

#### **Starch** (Select One)

Wild Rice  
Quinoa Pilaf  
Sweet Potato Hash  
Shaved Potato Cake  
Yukon Gold Mashed Potatoes  
Red Bliss Garlic Mashed Potatoes  
Roasted Red Bliss Potatoes  
Risotto Cake



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### DESSERT

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(Choose One)

#### **American Classics**

Carrot Cake  
Red Velvet Cake  
Cheesecake and Berries  
Bourbon Pecan Pie  
Brownies  
Chocolate Layer Cake - Add \$2/person  
Peaches & Cream Layer Cake - Add \$2/person

#### **Sweet Treats**

Peach Cobbler  
Apple Cobbler  
Tiramisu  
Deep Fried Churros  
Assorted Mini's - Add \$2/person  
Italian Cream Cake - Add \$2/person

DOUBLETREE  
BY HILTON™  
ATLANTA – MARIETTA

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### GEORGIA BBQ DINNER BUFFET

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Served with Cornbread and Biscuits  
\$36/person

**Entree** (Pick Three)

Southern Fried Chicken  
Baked Chicken  
Pulled Pork  
Barbeque Pork Loin  
Fried or Grilled Catfish  
Fried or Grilled Tilapia  
Beef Brisket

**Salad** (Pick Two)

Artisan Greens  
Southern Potato Salad  
Apple Cider Coleslaw  
Zesty Peach Pasta Salad  
Tomato & Cucumber Salad  
Avocado & Tomato Salad  
Additional Salad -- Add \$2/person

**Starch** (Pick One)

Dirty Rice · Pilaf · Creole Rice  
Roasted Potatoes · Mashed Potatoes  
Gouda Mac and Cheese -- Add \$2/person  
Additional Starch -- Add \$2/person

**Vegetable** (Pick One)

Southern Green Beans and Carrots  
Collard Greens · Rainbow Chard  
Zucchini & Yellow Squash  
Baby Carrots & Broccoli  
Mixed Vegetables

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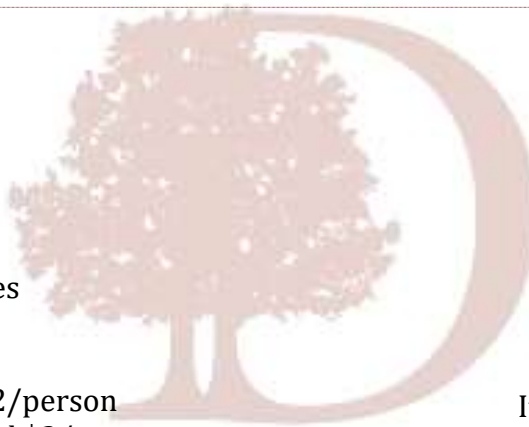
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### SWEET ENDINGS

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#### **American Classics**

Carrot Cake  
Red Velvet Cake  
Cheesecake with Berries  
Bourbon Pecan Pie  
Brownies  
Chocolate Layer Cake – Add \$2/person  
Peaches & Cream Layer Cake – Add \$2/person



#### **Sweet Treats**

Peach Cobbler  
Apple Cobbler  
Tiramisu  
Deep Fried Churros  
Assorted Mini's – Add \$2/person  
Italian Cream Cake – Add \$2/person

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ATLANTA – MARIETTA

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### ITALIAN DINNER BUFFET

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Served with Dinner Rolls and Garlic Bread  
\$38/person

**Salad (Pick Two)**

Mixed Greens  
Caesar Salad  
Georgia Spinach Salad  
Green Bean Salad  
Tomato & Mozzarella Salad  
Tricolor Pasta Salad  
Additional Salad - \$2/person

**Starch (Pick One)**

Rice Pilaf  
Roasted Red Potatoes  
Creamy Risotto  
Additional Starch - \$2/person

**Vegetable (Pick One)**

Italian Green Beans  
Roasted Green and Yellow Squash  
Seasonal Mixed Vegetables  
Roasted Root Vegetables

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### ITALIAN DINNER BUFFET

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#### Entrées (Pick Two)

##### **Penne Primavera**

Sundried Tomatoes, Artichoke Hearts, Asparagus, Broccoli,  
Green and Yellow Squash Tossed in Roasted Garlic, Fresh  
Herbs, and Olive Oil

##### **Chicken Cacciatore**

Breast of Chicken with Mushrooms, Peppers, Onions  
and Plum Tomatoes

##### **Eggplant Rollatini**

Battered Eggplant, Herb Garlic Ricotta Cheese  
Topped with House Marinara Sauce and Baked

##### **Sausage and Peppers**

Grilled Italian Sausage with Sweet Peppers  
and Caramelized Onions

##### **Pasta Bolognese**

Cavatappi Pasta with a Veal, Beef, and Pork Brown  
Tomato Sauce

##### **Mussels Marinara**

Fresh Local Mussels Tossed with Tomatoes, Onions  
Seasoned with Bay Leaves, Crushed Red Pepper, Fresh Basil  
and Parsley with Cloves

##### **Chicken Marsala**

Wild Mushroom Marsala

**Seafood Lasagna** – Add \$2/person

##### **Chicken Parmesan**

Fresh Mozzarella and Marinara Sauce

**Meat Lasagna** – Add \$2/person

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## DOUBLETREE ATLANTA MARIETTA CORPORATE CATERING MENU

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### SWEET ENDINGS

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#### **American Classics**

Carrot Cake  
Red Velvet Cake  
Cheesecake with Berries  
Bourbon Pecan Pie  
Brownies  
Chocolate Layer Cake – Add \$2/person  
Peaches & Cream Layer Cake – Add \$2/person

#### **Sweet Treats**

Peach Cobbler  
Apple Cobbler  
Tiramisu  
Deep Fried Churros  
Assorted Mini's – Add \$2/person  
Italian Cream Cake – Add \$2/person



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### AMERICAN DINNER BUFFET

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Served with Dinner Rolls  
\$39/person

**Salad – (Pick Two)**

Mixed Greens  
Caesar Salad  
Georgia Spinach Salad  
Green Bean Salad  
Tomato & Mozzarella Salad  
Tricolor Pasta Salad  
Additional Salad -- \$2/person

**Starch (Pick One)**

Rice Pilaf  
Roasted Red Potatoes  
Mashed Potatoes  
Additional Starch -- \$2/person

**Vegetable (Pick One)**

Seasonal Mixed Vegetables  
Green Beans & Carrots  
Broccoli & Cauliflower  
Roasted Green & Yellow Squash

**Three Desserts from Sweet Endings**

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### AMERICAN DINNER BUFFET

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#### Entrées (Pick Two)

##### **Herb Baked Chicken**

Herb-Crusted Baked Chicken

##### **Broiled Codfish**

Broiled Codfish with a Lemon Pepper Sauce

##### **Marinated Grilled Chicken Breast**

Herb-Marinated Grilled Chicken Breast with Fruit Salsa

##### **Broiled Sword Fish**

Broiled Swordfish with Tomato Pesto

##### **Teriyaki Chicken Breast**

Pineapple Ginger Soy Marinated Grilled Chicken Breast  
topped with Teriyaki Glaze

##### **Stuffed Sole**

Broiled Sole Stuffed with Crab Imperial Cream Sauce

##### **Sliced Beef Pot Roast**

Seasoned Beef Pot Roast with Root Vegetables  
in Brown Sauce

##### **Grilled Salmon**

Grilled Atlantic Salmon with a Lemon Beurre Blanc

##### **Roasted Pork Loin**

Roasted Pork Loin with a Mushroom Demi-Glaze

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### SWEET ENDINGS

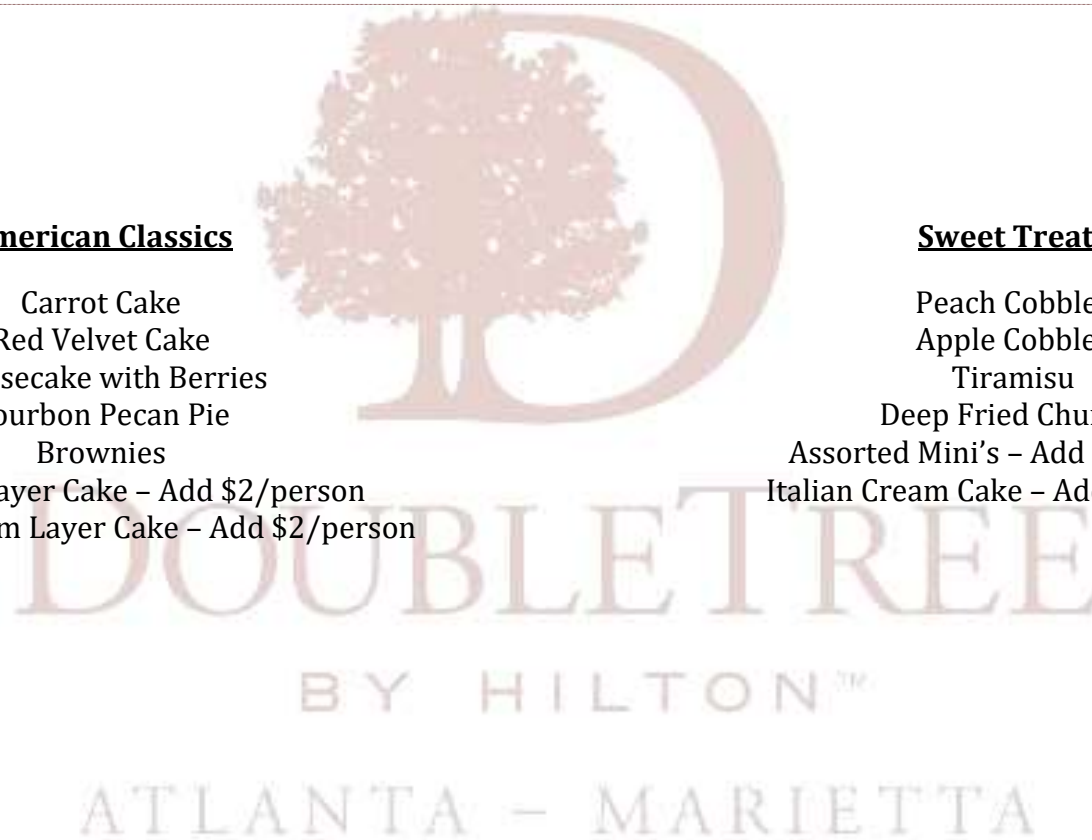
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#### **American Classics**

Carrot Cake  
Red Velvet Cake  
Cheesecake with Berries  
Bourbon Pecan Pie  
Brownies  
Chocolate Layer Cake – Add \$2/person  
Peaches & Cream Layer Cake – Add \$2/person

#### **Sweet Treats**

Peach Cobbler  
Apple Cobbler  
Tiramisu  
Deep Fried Churros  
Assorted Mini's – Add \$2/person  
Italian Cream Cake – Add \$2/person



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### MEXICAN DINNER BUFFET

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\$40/person

#### **Nacho Bar**

Tortilla Chips  
Salsa  
Guacamole  
Five Layer Dip  
Jalapenos  
Sour Cream  
Queso Fresco

#### **Salad (Pick Two)**

Mixed Greens  
Roasted Corn Black Bean Salad  
Avocado & Tomato Salad  
Zesty Broccoli & Pineapple Salad  
Chopped Vegetarian Salad  
Jalapeno Cucumber & Onion Salad  
Additional Salad -- \$2/person

#### **Starch (Pick One)**

Spanish Rice  
Green Chili with Roasted Potatoes  
Black Beans & Rice  
Mexican Shaved Potato Cake

#### **Vegetable (Pick One)**

Corn on the Cob  
Green Beans with Roasted Pepper Onions  
Roasted Corn & Chiles  
Roasted Root Vegetables

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### MEXICAN DINNER BUFFET

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#### Entrées (Pick Three)

##### **Chicken Fajita**

Seasoned Sliced Chicken with Sautéed Peppers and Onions

##### **Beef Fajita**

Seasoned Sliced Beef with Sautéed Peppers and Onions

##### **Green Chili Roasted Pork**

Green Chili Shredded Roasted Pork

##### **Grilled Green Chili Chicken**

Chicken Breast in Herb Green Chicken Marinade

##### **Mochachos Chicken**

Pulled Street Taco Marinated Chicken Thighs Braised and Slow-Roasted with South American Herbs and Root Vegetables

##### **Mochachos Beef**

Beef Short Rib Street Taco Braised Slow-Roasted with South American Herbs and Root Vegetables

##### **Chili Seared Salmon**

Grilled Chili Marinated Pan-Seared Filet

##### **Zesty Tequila Flank Steak**

Tequila Marinated Grilled Flank Steak

##### **Grilled Shrimp and Fennel**

Large Shrimp Dry-Rubbed and Tossed With Roasted Fennel

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### SWEET ENDINGS

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Red Velvet Cake  
Cheesecake with Berries  
Bourbon Pecan Pie  
Brownies  
Chocolate Layer Cake – Add \$2/person  
Peaches & Cream Layer Cake – Add \$2/person

#### **Sweet Treats**

Peach Cobbler  
Apple Cobbler  
Tiramisu  
Deep Fried Churros  
Assorted Mini's – Add \$2/person  
Italian Cream Cake – Add \$2/person

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