

DOUBLETREE ATLANTA MARIETTA CORPORATE CATERING MENU

HORS D'OEUVRES

Priced per 50 pieces
Add \$2/per person for White Glove Butler Service

Cold Hors D'Oeuvres

- Curry Chicken Salad and Red Delicious Apple
in Phyllos Cup -- \$110.00
- Caprese Skewer, Fresh Mozzarella Tomato and Basil -- \$110.00
- Creamy Brie Cheese and Raspberry
Preserve on Crostini -- \$110.00
- Tomato Basil Bruschetta on Garlic Crostini -- \$95.00
- Smoked Salmon and Watercress on Crispy Herb Flat Bread --
\$140.00
- Asparagus Wrapped with Prosciutto -- \$125.00
- Pimento Cheese and Country Ham on Rosemary Garlic Crostini --
\$110.00
- Charred Ahi Mini-Taco with Wasabi Cream, Radish Sprouts and
Black Sesame Seeds -- \$200.00

Hot Hors D'Oeuvres

- Tempura Shrimp With Sweet and Sour Sauce -- \$200.00
- Jerk Chicken Satay Mango Sauce -- \$125.00
- Mini Beef Wellingtons Sauce Béarnaise -- \$175.00
- Spicy Chicken Tenderloins With Honey
Mustard Sauce -- \$125.00
- Mini Beef Patties -- \$125.00
- Mini Eggrolls -- \$95.00
- Korean Beef Satay With Bulgogi Sauce -- \$150.00
- Scallops Wrapped in Bacon -- \$225.00
- All Beef Pigs in a Blanket -- \$80.00
- Salmon and Asparagus in Puff Pastry -- \$200.00
- Steamed Vegetable or Pork Pot Sticker Dumplings with Ponzu
Sauce -- \$125.00
- Chicken Wellingtons in puff Pastry -- \$150.00
- Asian Vegetable Spring Rolls, Ginger Soy -- \$95.00
- Smoked Beef Brisket Empanadas -- \$125.00
- Goat Cheese Spinach Spanakopita -- \$110.00
- Chicken Marrakesh Skewers -- \$125.00
- Pecan Crusted Chicken Tender, Honey Mustard -- \$150.00
- Pad Thai Spring Rolls, Peanut Dipping Sauce -- \$125.00
- Low Country Boil Skewers -- \$195.00
- Crab Cakes, Red Pepper Aioli -- \$150.00

Consuming raw or uncooked meat, poultry, seafood, shellfish & eggs may increase the risk of food-borne related illness. Please inform us of any allergies. Gluten-free options available upon request. 22% service charge and 6% Georgia sales tax is added to all food and beverage, audio-visual and room rental charges. All menus and pricing are subject to change.

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RECEPTION DISPLAYS

Fresh Vegetable Crudités

Selection of Fresh Vegetables, Hummus, Herb Ranch and Blue Cheese Dip
\$9

Domestic and International Cheeses

Domestic and International Cheeses, Fruit and Berries, Mixed Salted Nuts Accompanied by Assorted Gourmet Crackers and Crostinis
\$10

Italian Antipasto

Vine Ripened Tomatoes with Fresh Mozzarella, Basil and Aged Balsamic Glaze, Roasted Artichokes, Sweet Peppers, Chianti Marinated Mushrooms, Sliced Parma Prosciutto, Genoa Salami, Spicy Capicola, Aged Provolone, Sesame Flatbread and Focaccia
\$14

Bruschetta

Toasted French Baguette, Marinated Plum Tomatoes, Artichoke Dip, Roasted Pepper Dip, Olive Tapenade, Garlic and Herb Boursin Cheese, Shaved Parmesan
\$10

Marinated Grilled Vegetables

Assortment of Grilled Vegetables with Balsamic Glaze, Roasted Peppers, Assorted Pitted Olives, Hummus and Pita Chips
\$12

Fresh Seasonal Sliced Fruit

Fresh Seasonal Sliced Fruit Garnished with Berries
\$9

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SPECIALTY DISPLAYS

Gourmet Mac and Cheese

Macaroni and Smoked Gouda and Gorgonzola Cheese with
Lobster, Apple Cider Cured Bacon, Button Mushrooms,
Broccoli, Chopped Green Onions, Cheddar Cheese,
Grated Parmigiana Reggiano
\$13

Street Tacos

Beef Barbacoa, Pork Carnitas and Siracha Salmon Cilantro,
Chipotle Sour Cream, Shredded Cabbage, Pickled Red Onions,
Radishes, Diced Tomatoes and Lime Wedges.
\$14

Chicken and Chipotle Pepper Quesadillas

Flat-Iron Grilled Chicken and Chipotle Pepper Quesadillas with
Sour cream and Guacamole
\$11

Savannah Crab Cakes

Flat-Iron, Seared Blue Crab Meat Crab Cakes with Roumelade
Sauce
\$8

New Orleans Style Barbeque Shrimp

New Orleans Style Barbeque Shrimp Served with
Creamy Stone-ground Grits
\$10

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SLIDER DISPLAYS

(Choice of Two Sliders)

Hamburger

Mustard, Ketchup and Pickles

Cheeseburger

Cheddar Cheese, Lettuce, Tomato, Red Onion and Mayo

Barbeque Chicken

Sweet Baby Rays Barbecued Chicken Breast and Dill Pickle

Georgia Pulled Pork

House Smoked Pork Butt in our Zesty Peach Barbeque Sauce Topped With Pepper Jack Cheese

French Fries or Sweet Potato Fries

\$12

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CARVING STATION

Herb Roasted Turkey

(Serves 25)

Cranberry Relish, Herb Aioli, Soft Artisan Rolls

\$225

Honey Brown Sugar Ham

(Serves 25)

Honey Mustard, Peach Chutney,
Soft Artisan Rolls

\$225

Slow-Roasted New York Sirloin

(Serves 20)

Rosemary Dijon Mustard and Soft Artisan Rolls

\$300

Marinated Pork Loin

(Serves 25)

Apple Aioli, Grain Mustard, Soft Artisan Rolls

\$250

Herb Crusted Beef Tenderloin

(Serves 20)

House Port Demi, Horseradish Sauce,
Roasted Onion Mayo, Soft Artisan Rolls

\$360

Black Grouper

(Serves 25)

Sweet Chili, Herb Aioli, Soft Artisan Rolls
Market Price

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