

HUNTSVILLE - SOUTH

# CATERING MENU



More than Great Cookies...

# BREAKFAST

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Fruit Juices

#### **BUFFET**

# CLASSIC CONTINENTAL | \$10

Assorted Gourmet Breakfast Breads and Muffins accompanied by butter and preserves Freshly Sliced Seasonal Fruit Variety of Yogurts

# BREAKFAST CROISSANTS |\$12

Warm Croissants filled with Egg
And Selection of One Breakfast Meat
Bacon, Sausage, or Ham
Breakfast Potatoes
Choice of Fresh Cinnamon Rolls or Sliced Fruit

# THE LIGHT START | \$14

Fluffy Scrambled Eggs
Selection of One Breakfast Meat
Bacon or Sausage Links
Breakfast Potatoes
House Baked Biscuits
Freshly Sliced Seasonal Fruit

# **ROCKET CITY BREAKFAST | \$17**

Fluffy Scrambled Eggs
Selection of One Breakfast Meat
Bacon or Sausage Links
Breakfast Potatoes
House Baked Biscuits with Country Gravy
Freshly Sliced Seasonal Fruit
Muffins and Danish Pastries

#### **PLATED**

# ALL AMERICAN BREAKFAST | \$13

Fluffy Scrambled Eggs
Selection of One Breakfast Meat
Bacon or Sausage Links
Breakfast Potatoes
House Baked Biscuits with Country Gravy
Side of Fresh Sliced Fruit

# GRIDDLE FRENCH TOAST | \$13

French Toast topped with Pecans and Cinnamon Apple Compote Served with Sausage Links

# HAM AND EGG CROISSANT | \$14

Grilled Country Ham and Fluffy Egg on a Flakey Croissant Served with Breakfast Potatoes and Fresh Fruit

# ALABAMA BENEDICT | \$15

Sausage Pattie, Scrambled Eggs on a Fresh Biscuit topped with Country Gravy
Served with Breakfast Potatoes and Fresh Fruit

# STEAK AND EGGS | \$17

Grilled 4 oz. Top Sirloin and Scrambled Eggs Served with Breakfast Potatoes and a Fresh Biscuit



# LUNCH

#### **BUFFET**

Served with Freshly Brewed Decaffeinated , Regular Coffee and Iced Tea

# THE DELI BUFFET | \$18

House Salad with Choice of Two Dressings Selection of Shaved Deli Meats and Gourmet Cheeses

accompanied by Mayonnaise, Mustard, Lettuce, Tomatoes, Onions and Pickles

Variety of Breads

Pasta Salad

Freshly Baked DoubleTree Cookies

# THE MEXICAN FIESTA | \$22

Black Bean Salad

Chicken Fajitas

Beef Enchiladas

Mexican Rice

Fiesta Corn

Bread Pudding with Bourbon Glaze

# THE ROMA BUFFET | \$22

Caesar Salad

Minestrone Soup

Italian Sausage with Red Wine Glaze

Penne Pasta with Basil and Fresh Mozzarella

Green Beans

Cheesecake

#### ALABAMA BARBEQUE | \$23

Coleslaw

Baby Back Ribs

Fried or Baked Chicken

**Baked Beans** 

Choice of Corn on the Cob or Green Beans

Hot and Fresh Peach Cobbler

#### **BOX LUNCHES**

#### CHEF SANDWICHES | \$14.95

Served with Pasta Salad, Chips, DoubleTree Cookie and choice of Iced Tea, Bottle Water or Soda

Chicken Salad on a Croissant

Tuna Salad on a Croissant

Turkey and Provolone Cheese on a Kaiser Roll

Ham and Swiss Cheese on a Ciabatta Roll

Roast Beef with Cheddar Cheese on a Kaiser Roll

Grilled Chicken Breast with Roasted Red Peppers and Provolone Cheese on a Ciabatta Roll

Grilled Assorted Vegetables on a Croissant

Bacon, Lettuce and Tomato on a Ciabatta Roll

# **SALADS** | \$12.95

Served with Fruit Salad, DoubleTree Cookie and choice of Iced Tea, Bottle Water or Soda

#### **CHICKEN SALAD**

Chicken Salad served on top of fresh garden salad and a fresh baked croissant

#### **CAESAR SALAD**

Traditional Caesar Salad with garlic croutons and shaved parmesan.

Add Grilled chicken for an additional \$2.00

#### SPINACH SALAD

Spinach topped with blue cheese, walnuts, granny smith apples and dried cranberries

#### MEETING A LA CARTE ITEMS

#### MINI SUB SANDWICHES | \$90

Miniature Sub Sandwiches with Assorted Meats, Cheeses and Garnishes

50 pieces per order. Half Order Available

POTATO CHIPS WITH ONION DIP | \$3 per person

DOUBLETREE COOKIE | \$2.00 per person



Prices listed are per person unless otherwise noted and subject to prevailing service charge and applicable sales tax.

Groups below 20 attendees ordering from buffet will be subject to a \$100 small group fee. Buffets are two hours in duration.

6000 Memorial Parkway SW Huntsville, AL 35802

# PLATED LUNCH

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

# SALADS AND SANDWICHES

Salads and Sandwiches are served with your choice of a Dessert

# CHICKEN SALAD | \$12

Grilled Chicken served on top of a Fresh Garden Salad and a Warm Baked Croissant

# MARINATED VEGETABLE SALAD | \$12

Fresh Garden Vegetables marinated in Olive Oil and Italian spices and served on a bed of Chilled Pasta. Accompanied by Warm rolls and Butter

# CHEF SALAD | \$13

Crisp Greens with Julienned Ham, Turkey, and Cheese, topped with a sliced Hard Boiled Egg and Accompanied by Warm rolls and Butter

# GULF SHRIMP SALAD | \$14

Crisp Greens topped with a Lemon Gulf Shrimp Salad and Accompanied by Warm rolls and Butter Char Broiled and Sliced Thin

#### STACKED DELI SUB | \$14

Assorted shaved Deli Meats piled high on a Fresh Hoagie roll with Lettuce and Tomato served with Choice of One for all Guests
Pasta Salad or Fries

Vanilla Ice Cream with Choc

# BAYOU STYLE CHICKEN MUFFALETTA | \$14

Cajun Spiced Grilled Chicken Breast on a toasted Ciabatta roll with Swiss Cheese, Tangy Olive Mayo and served with Pasta Salad or Fries

# **SOUTHWESTERN STEAK WRAP | \$15**

Shaved Flank Steak in a wrap with Onions, Fire Roasted Peppers, and Chipotle Mayo served with Pasta Salad or Fries

#### **LUNCH ENTREES**

All Entrees include a Tossed Salad and Dessert

# PASTA PRIMAVERA | \$16

Penne Pasta and Fresh Vegetables tossed in Creamy Alfredo Sauce Add Grilled Chicken for \$2 more per person

The following Entrees are served with Chef's choice Vegetable and Starch

#### GRILLED CHICKEN BREAST | \$18

Grilled Chicken Breast seasoned with a White Wine and Tarragon Sauce

# PAN SEARED GROUPER FILET |\$19

Pan Seared and served with a Lemon Butter Cream Sauce

# SLICED LONDON BROIL | \$20

Char Broiled and Sliced Thin served with a Wild Mushroom Demi-Glace

#### **DESSERT CHOICES**

Choice of One for all Guests

Vanilla Ice Cream with Chocolate Sauce
Chocolate Cake

Carrot Cake



# BUILD YOUR OWN DINNER BUFFET

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter

#### **SALADS**

Cole Slaw
Redskin Potato Salad
Pasta Salad
Fruit Salad
Roasted Corn and Black Bean Salad

Tossed Garden Salad Caesar Salad Spinach Salad Served with Choice of Two Dressings: creamy ranch, Italian, thousand island, Bleu Cheese, Honey Mustard, Or French

#### **ENTREES**

BBQ Baby Back Ribs
Fried or Baked Chicken
Herbed Roast Loin of Pork
Grilled Pork Chops
Sliced Inside Round of Beef
Italian Sausage in Red Wine Glaze
Grilled Salmon Dijonnaise
Lemon Pepper Chicken Breast
London Broil Bordelaise
Bayou Jambalaya

Garden Rice Pilaf
Potatoes Au Gratin
Mashed Potatoes and Gravy
Roasted Rosemary Potatoes
Penne Pasta in Olive Oil & Garlic
Fettuccini Alfredo

#### **VEGETABLES**

Green Beans
Buttered Corn on the Cob
Corn O'Brian
Steamed Broccoli and Cauliflower
Seasonal Vegetable Medley
Squash Casserole

### **DESSERT**

Hot Fruit Cobbler
Bread Pudding with Bourbon Glaze
Tiramisu
Carrot Cake
Cheesecake
Key Lime Pie
Chocolate Cake
Snickers Pie

#### **SELECTION**

1 Entrée, 1 Salad, 1 Starch, 1 Vegetable, and 1 Dessert | \$21 per person Add an additional entrée for \$2 per person

2 Entrées, 2 Salads, 2 Starches, 2 Vegetables, and 1 Dessert | \$25 per person

#### **STARCHES**



# PLATED DINNER

Plated dinners begin with a garden salad and bakery fresh rolls and butter. Entrée choice accompanied by a selection of Chef choice starch and vegetable. Finished with a plated dessert, brewed coffee, and hot tea upon request.

#### ENTREES

# SEARED CHICKEN BREAST | \$22

Served in a Pecan and Spiced Pear Glaze

# GRILLED CHICKEN | \$22

Served in a White Wine Spinach Sauce

# ROASTED CHICKEN AND PENNE PASTA POMODORO | \$23

Tossed in Olive Oil with Roma Tomatoes, Garlic, and Fresh Basil

# GRILLED PORK CHOP | \$24

Filled with Apple and Cornbread and Served with Homemade Pan Gravy

# GRILLED SALMON | \$26

Served in a Stone Ground Mustard and Honey Glaze Sauce

# ROAST PRIME RIB OF BEEF | \$32

12 oz. cut served with Au Jus and Horseradish Cream

### ENHANCEMENTS

ADD HOUSE MADE SOUP | \$3

Cream of Chicken, Minestrone, or Cream of Broccoli SPINACH SALAD | \$2
TRADITIONAL CAESAR SALAD | \$2

# DESSERT

Choice of One for all Guests

Carrot Cake, Cheesecake or Chocolate Cake



# ENHANCEMENTS

Prices listed are per person

#### REFRESHMENT PACKAGES

### SNACK ATTACK | \$9

Popcorn, Fresh Baked Cookies and Brownies, Granola Bars, Assorted Sodas and Bottled Water

# ROCKET CITY MIX | \$10

Hot Buttered Popcorn, Roasted Peanuts, Cracker Jacks, Lemonade, and Iced Tea

# THE ENERGIZER | \$10

Fresh Whole Fruit, Power Bars, Oatmeal Cookies, Power Drinks, and Iced Tea

# **HEALTHY ALTERNATIVE | \$10**

Whole Fresh Fruit, Trail Mix, Granola Bars, Yogurts, BAKED POTATO STATION | \$8 Garden Crudités with Ranch Style Dip, Vegetable and Fruit Juices, and Bottle Water

# **COOKIE CRAVING | \$9**

Our Signature Freshly Baked Cookie and Chocolate Brownies served with Milk and Coffee

#### MEXICALI | \$11

Fiesta Spicy Snack Mix, Tortilla Chips with Fresh House Salsa and Queso Dip, Assorted Sodas and Bottled Water

#### EXECUTIVE MORNING BEVERAGE BREAK | \$8

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Soda and Fruit Juices Replenished for Four Hours Only

# ALL DAY BEVERAGE BREAK | \$12

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, water, juices and Sodas Replenished for Eight Hours

#### **ACTION STATIONS**

# FAJITA STATION | \$8

Choice of Seasoned Fajita Chicken or Fajita Beef Served with Flour Tortillas

Toppings Bar: Cheese, Lettuce, House-made Salsa, and Sour Cream

# PASTA STATION | \$7

A Choice of Bow Tie or Penne Pasta Tossed with Alfredo or Marinara Sauce Topped with Your Choice of Parmesan Cheese. Grilled Chicken, Shrimp, or Roasted Vegetables Served with Fresh Baked Rolls

Baked Potato topped with a choice of Grilled Chicken, Beef Tips, or Seafood Garnish Bar: Green Onions, Cheese, Butter, Bacon Bits, and Sour Cream

# **CARVING STATIONS**

Served with rolls and accompanying condiments

BAKED BOURBON HAM | \$5

ROASTED ROUND OF BEEF | \$5

ROASTED ROSEMARY PORK LOIN | \$5

ROASTED TENDERLOIN OF BEEF | \$7

Attendant fee of \$75.00 is applied to any station and there is a minimum of 25 people.



# A LA CARTE

**BREAKFAST AND SNACKS** 

DANISH | \$15 per dozen

FRESHLY BAKED ASSORTED MUFFINS | \$20 per

BAGELS WITH ASSORTED CREAM CHEESE | \$20 per Raw Vegetables served with Ranch Dip

dozen

CROISSANTS | \$27 per dozen

ASSORTMENT OF BREAKFAST BREADS | \$32 per dozen

ASSORTED FLAVORED FRUIT YOGURT | \$24 per dozen

GRANOLA BARS | \$32 per dozen

ASSORTED FRESH BAKED COOKIES AND BROWNIES

\$32 per dozen

WHOLE FRUIT | \$3

FRESH FRUIT CUPS | \$4

FRESH POPPED POPCORN | \$2

CHIPS AND DIP | \$3

TORTILLA CHIPS AND HOMEMADE SALSA | \$3

CHEESE AND CRACKERS | \$5

CHILLED HORS D'OUERVES & DISPLAYS

TORTILLA CHIPS AND SALSA | \$3

POTATO CHIPS WITH ONION DIP | \$4

**HUMMUS DIP AND PITA BREAD | \$5** 

**VEGETABLE CRUDITE | \$5** 

FRESHLY SLICED FRUIT | \$4

CHEESE AND MEAT DISPLAY | \$6

Imported and Domestic Cheese with Fresh Fruit Garnish, French Bread, and Specialty Crackers

FINGER SANDWICHES | \$ 5

HOT HORS D'OUERVES

Estimate 2.5 pieces per person

HOUSE MADE MEATBALLS IN A HORSERADISH DEMI

| \$3.50

GRILLED HERB CHICKEN WINGS | \$3.50

CHICKEN SATAYS WITH GINGER PEANUT GLAZE

| \$3.95

**ANDOUILLI SAUSAGE BITES | \$3.75** 

FRIED RAVIOLIS WITH A MARINARA DIPPING SAUCE

| \$4.00

MINI CRAB CAKES WITH BAYOU REMOULADE

\$4.25

SPINACH ARTICHOKE DIP | \$4

Served with Pita Chips and Breads

SPRING ROLLS | \$4

Served with Asian Sweet Chili Sauce on the Side

**CHICKEN TENDERS | \$4** 

Served with Honey Mustard, Barbeque Sauce and

Ketchup



# BEVERAGES

#### NON-ALCOHOLIC

Coco-Cola Canned Products | \$2
Bottled Water | \$2
Milk (2%, whole or Skim) | \$3
Fresh Brewed Coffee | \$22 gallon
Decaffeinated Coffee | \$22 gallon
Assorted Hot Teas | \$22 gallon
Orange Juice, Apple, Cranberry | \$22 gallon
Freshly Brewed Iced Tea | \$19 gallon
Lemonade | \$19 gallon

# PUNCHES | \$30 serves 20

Sparkling Pink Punch

Pink Lemonade, Cranberry Juice, and Club Soda

Pina Colada Punch

Cream of Coconut, Pineapple Juice, and Sprite

Sherbet Party Punch

Rainbow Sherbet, Fruit Juices, and Ginger Ale

Dreamsicle Punch

Orange Sherbet, Vanilla Ice Cream, Cream Soda and Sprite

Make your punch alcoholic for \$18.00 additional

# DOMESTIC | \$4

Budweiser Bud Light Michelob Ultra Miller Lite Coors Light Samuel Adams Blue Moon Yuengling

# IMPORTS | \$5

Corona Extra Stella Artois Heineken

#### **LIQUOR**

House Brand | \$6 Single Call Brands | \$8 Premium Brands | \$10

# WINE

House Wine | \$7 Glass or \$26 Bottle
Cabernet Sauvignon, Merlot, Chardonnay, Riesling, or Pinot
Grivio

Champagne | \$24 Bottle

#### **BARS**

#### Open Bar

Beer, Wine, Soda and Juice | \$23 for 3 hours Choice of Three Domestics Choice of a House Red and White Wine Assorted Sodas and Juices

Beer, Wine, Spirits, Soda and Juice | \$28 pp for 3 hours Choice of Two Domestics and One Import Choice of Three House Wines Absolut, Jack Daniels, Bacardi, Beefeater Gin, Seagram's 7 Whiskey, Cuervo Tequila and variety of mixers Assorted Sodas and Juices

#### **Consumption Bar**

Guests will be served and at the end of the event, the host will be charged for all beverages served. The host can opt to put a limit on the total.

A 22% Service Charge will be added to the total bar bill.

#### Cash Bar

Guests pay individually for each drink.

#### **Drink Tickets**

Host purchases tickets before event to pass out to guests. Tickets are non-refundable.

There is a \$40 Bartender Fee per hour for all bars and a 3 hour minimum. Bartenders are required for all events, however, there is no bartender fee for Open Bars.



# AUDIO VISUAL

# **AUDIO EQUIPMENT**

HANDHELD MICROPHONE | \$10
CORDED MICROPHONE | \$25

SMALL SOUND SYSTEM FOR 15 PEOPLE OR LESS | \$50
PORTABLE SOUND SYSTEM | \$250
MICROPHONE W/STAND | \$45
WIRELESS MICROPHONE/LAPEL | \$70
MIXER | \$45
A/V CART | \$25

#### **PROJECTION**

LCD Projector | \$200

4x5 Portable Projection Screen | \$30

Pull Down Screen | \$25

AC Extension Cords | \$10

Power Strip | \$10

# **MEETING ACCESSORIES**

Podium | \$50
Riser | \$80
Easel | \$20
Flip Chart & Marker | \$25
Speaker Phone | \$30
Conference Phone | \$50
CD Player | \$35
DVD Player | \$35
Pens & Pads | Complimentary
AL/American Flag | Complimentary
Wireless Internet | Complimentary
Dance Floor | Price on Request



# ROOM RENTAL

Space	RENTAL FEE	MAXIMUM OCCUPANCY
MAGNOLIA 1300 Sq Ft 50'x26' Mag. A 650 25'x26' Mag. B 650 26'x25	\$1100.00 Half Room \$550.00	Theatre – 150 Banquet- 90 Classroom- 60 U-Shape- 30 Conference- 35
COTTONWOOD  1358 Sq Ft  63'x21'  Cot. A 728 Sq Ft 28'x26'  Cot. B 630 Sq Ft 35'x18'	\$700.00 Half Room \$350.00	Theatre – 130 Banquet- 90 Classroom- 50 U-Shape- 38 Conference- 30
DOGWOOD 728 Sq Ft 28'x26	\$400	Theatre – 80 Banquet- 60 Classroom- 30 U-Shape- 20 Conference- 20
SYCAMORE BOARDROOM 500 Sq Ft 25'x20'	\$150	Banquet- 25 Conference- 15
CYPRESS BOARDROOM 420 Sq Ft 28'x15'	\$375	Conference – 10
COURTYARD 700 Sq Ft No Dimension Open Space Patio Furniture	\$1200	Theatre – 80

Please note, when using air walls to separate the rooms, the maximum occupancy will be less.

Consult with your Sales Manager for the best room layout for your group.

