

2019 Event Menus





Continental Breakfast

Classic Continental - \$11 per Person

Assorted Danish & Muffins Sliced Fresh Fruit & Berries Assorted Individual Yogurts Regular & Decaf Coffee Hot Herbal Tea

Deluxe Continental - \$14 per Person

Assorted Danishes & Breakfast Breads Bagels & Croissants Sliced Seasonal Fruit & Berries House Made Granola Assorted Yogurts Grits Butter, Seasonal Fruit Preserves & Cream Cheese Regular & Decaf Coffee Assorted Herbal Teas Orange & Cranberry Juice

Biscuit Bar - \$16 per Person

Assorted Cheddar & Buttermilk Biscuits Sausage Patties Crispy Bacon Scrambled Eggs Sliced Cheddar & Swiss Cheese Seasonal Fresh Fruit & Berries Assorted Jams & Honey Butter Regular & Decaf Coffee Assorted Hot Herbal Tea

From the Bakery

Assorted Bagels - \$40 per Dozen Served w/ Cream Cheese, Butter, & Preserves

Assorted Danish & Muffins - \$42 per Dozen Served with Butter & Preserves

Croissants - \$42 per Dozen Served with Butter & Preserves

Breakfast Enhancements

Biscuits - \$38 per Dozen

- Bacon, Egg, & Cheese
- Sausage, Egg, & Cheese
- Ham, Egg, & Cheese
- Southern Fried Chicken, Egg, & Pimento Cheese

Breakfast Burrito - \$50 per Dozen

- Scrambled Egg, Sausage, Breakfast Potatoes, Peppers, & Onions
- Scrambled Egg, Crispy Chicken, Pimento Cheese

Stone Ground Carolina Grits - \$3 per Person

Cinnamon/Raisin Oatmeal - \$3 per Person

Chef Attended Breakfast Stations

Breakfast Stations Require a Chef Attendant at \$75 per Attendant

Belgian Waffles - \$9 per Person

Fresh Berries, Whipped Cream, Fruit Toppings, Whipped

Butter, Maple Syrup

Omelet Station - \$9 per Person

Whole Eggs, Egg Whites, Bacon, Ham, Chicken, Bell Peppers, Onions, Spinach, Tomato, Mushrooms, Shredded Cheese

French Toast Station - \$9 per Person

Fresh Berries, Whipped Cream, Fruit Toppings, Whipped Butter, Maple Syrup

Pancakes Station - \$9 per Person

Fresh Berries, Whipped Cream, Fruit Toppings, Whipped Butter, Maple Syrup



Plated Breakfast Selections

All Plated Breakfasts Are Served with Orange & Cranberry Juice, Regular & Decaf Coffee, & Assorted Herbal Teas, & Buttermilk Biscuits for the Table. Pork products can be substituted upon request.

All American Breakfast - \$15 per Person

Crispy Bacon Sausage Pattie Scrambled Eggs Skillet Breakfast Potatoes

Chef's Signature Chicken & Waffles - \$15 Crispy Chicken Thigh Belgian Waffle Whipped Honey Butter Sriracha Maple Syrup

Steak & Eggs Breakfast - \$18 per Person

Grilled Petite Filet with Hollandaise Sauce Scrambled Eggs Home Fries

Morning Cocktail Service

Available at 10:00am. \$150 Bartender Fee Applies Per Bar. Choice of One Station

Champagne Bar Mimosas & Fruit Bellini's

Screwdriver Bar Premium Vodka of Choice with Orange Juice & Complimenting Garnish

Bloody Mary Bar Premium Vodka of Choice, House Made Bloody Mary Mix & Complimenting Garnish

First Hour- \$16 per Guest, Second Hour- \$8 per Guest, Each Additional Hour- \$5 per Guest

Breakfast Buffets

All Buffets Are Served with Orange & Cranberry Juice, Regular & Decaf Coffee, & Assorted Herbal Teas, and Assorted Buttermilk Biscuits. Pork products can be substituted upon request

Classic Breakfast- \$20

Crispy Bacon Pork Sausage Links Scrambled Eggs Skillet Breakfast Potatoes Cut Seasonal Fruit & Berries Greek Yogurt House-Made Granola Assorted Danishes & Breakfast Breads White & Wheat Toast with Butter

Deluxe Breakfast- \$26 <u>Choice of:</u> Biscuits w/ Sausage Gravy or Cinnamon French Toast Stone Ground Yellow Grits or Breakfast Potatoes

> Crispy Bacon Pork Sausage Links Scrambled Eggs Cut Seasonal Fruit & Berries Greek Yogurt House-Made Granola Assorted Danishes & Breakfast Breads White & Wheat Toast

Healthy Start Breakfast- \$22

Turkey Sausage Links Turkey Bacon Scrambled Eggs Oatmeal with Cinnamon & Raisins Cut Seasonal Fruit & Berries Greek Yogurt Housemade Granola Bran Muffins Assorted Nutri-grain Bars White & Wheat Toast



Sweets & Snacks

Assorted Candy Bars - \$26 per Dozen Ice Cream Novelties - \$3.50 Each

Individual Bags of Potato Chips - \$4 Each Individual Bags of Nuts & Trail Mix - \$4 Each

Assorted Low-Fat Fruit Flavored Yogurts - \$3 Each

Granola & Nutrigrain Bars

\$4 Each

Seasonal Whole Fruit - \$3 Each

From the Bakery

Freshly Baked DoubleTree Cookies - \$36 per Dozen Assorted Freshly Baked Cookies - \$30 per Dozen

Chocolate Brownies

\$36 per Dozen

Gluten-Free Chocolate Chip Cookies

- \$38 per Dozen

Assorted Dessert Bars

- \$40 per Dozen

Beverage Packages

All Day Coffee Package - \$8 per Person 8 Hours Regular & Decaf Coffee, Assorted Hot Herbal Tea Assorted Flavored Syrups Cinnamon Whipped Cream

All Day Beverage Package - \$15 per Person 8 Hours Assorted Soft Drinks & Bottled Water, Regular & Decaf Coffee, Hot Herbal Tea

Half-Day Beverage Package - \$10 per Person 4 Hours Assorted Soft Drinks & Bottled Water, Regular & Decaf Coffee, Hot Herbal Tea

A la Carte Beverages

Assorted Juice - \$34 per Gallon Apple, Orange, or Cranberry

Assorted Soft Drinks, Bottled Juice, & Bottled Water

- \$3 Each

Freshly Brewed Iced Tea or Lemonade- \$34 per Gallon

House Blend Coffee or Tazo Tea - \$38 per Gallon

Red Bull- \$5 Each

Starbucks Frappuccino Bottled Coffee - \$6 Each Vanilla & Caramel Flavor

All buffets are presented for a period of 60 minutes.

Additional Time at \$5/person (per half hour)

Buffets of less than 25 people will be charged an additional fee of \$100



Breaks

All breaks are presented for a period of 60 minutes. Additional time for break presentation is available at a rate of \$4 per person per half hour.

The Energizer - \$8

Assorted Flavored Red Bull Energy Drinks Assorted Starbucks Iced Frappuccino Assorted Granola, Protein, & Nutri-grain Bars Seasonal Whole Fresh Fruit

Cookie Jar Break- \$11

Assorted Freshly Baked Cookies Signature Doubletree Cookies Brownies Assorted Milk

Deep Freeze - \$8

A Freezer Full of Premium Ice Cream Novelties, Bottled Water

Root Beer Float - \$10

Root Beer, Cream Soda, Orange Soda, & Coke Vanilla & Chocolate Ice Cream Chocolate & Caramel Sauce

Trail Mix - \$10

Assorted Dried Fruit Pretzels M&M's Assorted Nuts

Fiesta Break - \$11

Tortilla Chips Guacamole Queso Salsa Verde & Tomato Salsa Churros

Stadium Eats - \$11 Warm Soft Pretzels with Spicy Mustard Peanuts Popcorn Cracker Jacks Mini Ballpark Franks w/ Accompaniments

Veggie, Chips & Dip - \$10

Assorted Vegetable Crudités House-Made Potato & Tortilla Chips Salsa French Onion & Ranch Dip

Fitness Break - \$8

Assorted Low Fat Yogurts House-Made Granola Sliced Seasonal Fresh Fruit & Berries Assorted Granola & Nutri-grain Bars Assorted Fitness Drinks

Silver Screen Break - \$11

Cromer's Buttered, Cheddar, & Caramel Popcorn Assorted Flavored Salts



Lunch Buffets

All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at the rate of \$7 per person, per half hour. A \$100.00 set up fee will be added to each party of less than 25 persons.

Custom Deli - \$23

Choice of (2)

Mixed Greens Salad - Classic Caesar Salad Tuna Salad - Chicken Salad

Deli Cold Cut Stacks: Honey Ham, Roasted Breast of Turkey, Thinly Sliced Roast Beef Condiments: Sliced Vine Ripe Tomato, Lettuce, Shaved Onions, Mayonnaise, Deli Mustard, & Whole Grain Aioli Kosher Pickle Spears Cheese Board: Swiss, Cheddar, Pepper Jack Bread Basket: Assorted Bread & Rolls

Individual Bags of Chips Freshly Baked Assorted Cookies

Southern Comfort - \$28

Southern Style Cobb Salad Green Beans Buttermilk Biscuits Peach Cobbler

Choice of (2) Entrees

Southern Fried Catfish - Southern Fried Chicken BBQ Baked Chicken - Beer Braised Pulled Pork

<u>Choice of (1) Starch</u> Whipped Ranch Mashed Potatoes Pimento Mac & Cheese

Italian - \$26

Minestrone Soup Roasted Garlic Green Beans with Pancetta Garlic Bread Tiramisu & Cannoli

<u>Choice of (1) Salad</u> Caprese Salad - Classic Caesar Salad

Choice of (2) Entrees

Chicken Parmesan - Chicken & Broccoli Alfredo Baked Ziti with Meatballs - Vegetable Lasagna

Chef Inspired Delicatessen - \$26

CHOICE OF ONE SOUP:

Creamy Tomato Basil - Vegetable Minestrone Creamy Corn Chowder - Sweet Potato Bisque

CHOICE OF ONE SALAD:

Potato Salad - Mediterranean Pasta Salad House Made Chef Slaw

BEEF & CHEDDAR Thinly Sliced Roast Beef, Cheddar Cheese, Lettuce & Sliced Tomato on a Pretzel Bun HAM & SPICY PIMENTO CHEESE Thinly Sliced Honey Ham, Spicy Pimento Cheese, Lettuce, Sliced Tomato, on a Brioche Bun TURKEY & SWISS Oven Roasted Turkey Breast, Swiss Cheese, Lettuce, Sliced Tomato, on an Artisan Ciabatta Roll VEGGIE WRAP Roasted Balsamic Vegetables, Mixed Greens, Champagne Vinaigrette in a Spinach Wrap

CONDIMENTS Cranberry Aioli, Horseradish Cream, Assorted Condiments

> Kosher Pickle Spears Assorted Bags of Chips Assorted Cookies

Healthy Lifestyle - \$29

Vegetable Minestrone Soup Mixed Field Greens Salad Mediterranean Pasta Salad Herb Roasted Chicken Breast with Roasted Tomatoes & Balsamic Glaze Roasted Salmon with Lemon-Dill Sauce Steamed Seasonal Vegetables Couscous Pound Cake with Seasonal Berries

South of the Border - \$27

Beef & Chicken Fajitas Peppers & Onions - Corn Flour Tortillas & Tortilla Chips Mexican Rice Warm Queso Blanco Dip Guacamole & Salsa Sour Cream Cinnamon Churros



Soup & Salad Bar - \$20

Choice of Soup

Creamy Tomato Basil Vegetable Minestrone Creamy Corn Chowder Sweet Potato Bisque

Mixed Greens & Romaine Lettuce Diced Chicken & Turkey Bacon Bits

Assorted Toppings

Tomatoes, Cheese, Red Onion, Mushrooms, Olives, Banana Peppers, Sunflower Seeds, & Croutons

Zesty Italian, Balsamic, & Ranch Dressing

Assorted Freshly Baked Cookies

Plated Lunches

All plated lunches are served with rolls & butter, iced tea, water, & House blend coffee. Coca Cola products are available for an additional cost.

SALADS (1)

CLASSIC CAESAR SALAD STRAWBERRY FIELD GREENS Mixed Greens Salad Caprese Salad

SOUP + \$2 PER PERSON

CREAMY TOMATO BASIL CREAMY CORN CHOWDER

L VEGETABLE MINESTRONE ER SWEET POTATO BISQUE

Add additional salad or desert for \$2.00 per Person

LUNCH ENTRÉE (1)

ROASTED PORK LOIN

Roasted Chicken Breast \$24 Herb Roasted Salmon w/ Lemon Dill Sauce \$27

GRILLED BISTRO STEAK \$28 CHICKEN MARSALA \$25 GRILLED SIRLOIN W/ MUSHROOM DEMI-GLACE \$28 CAPRESE STUFFED PORTOBELLO \$19 BRAISED BEEF SHORT RIB \$28 HERB ROASTED SALMON W/ SMOKED TOMATO JAM & DIJON DRIZZLE \$27 ROASTED RED SNAPPER \$27 CYPRESS CHICKEN \$25

STARCH (1)

BUTTERMILK SMASHED POTATOES

ROASTED RED POTATOES CAULIFLOWER PUREE POTATOES AU GRATIN

DES WILD RICE PILAF

DEDCONI

|*PREMIUM* + \$2 PER PERSON| TATO PUREE PARMESAN QUINOA

Sweet Potato PureeParmesan QuinoaRoasted Fingerling PotatoesWild Mushroom Risotto

VEGETABLE (1)

STEAMED SEASONAL VEGETABLES ASPARAGUS BALSAMIC ROASTED VEGETABLES BROCCOLI & CAULIFLOWER MEDLEY GARLIC GREEN BEANS

|*PREMIUM* + *\$2 PER PERSON*| BOURBON HONEY GLAZED CARROTS BROCCOLINI

DESSERT (1)

NEW YORK STYLE CHEESECAKE W/ FRESH BERRIES BOURBON PECAN PIE KEY LIME PIE W/ ALMOND DUST CARROT CAKE

RED VELVET CAKE

Tiramisu

CHOCOLATE CAKE

|*PREMIUM* + *\$2 PER PERSON*| STRAWBERRY LAYER CAKE TUXEDO TRUFFLE MOUSSE CAKE TURTLE CHEESECAKE



Grab 'N Go

Pre- Assembled "Boxed" Lunch. Contains Sandwich of Choice, Individual Bag of Chips, Apple, Signature Doubletree Cookie, & Choice of Soft Drink or Bottled Water.

CHOICE OF ANY 3 - \$18

BEEF & CHEDDAR Thinly Sliced Roast Beef, Cheddar Cheese, Horseradish Cream, Lettuce & Sliced Tomato on a Pretzel Bun HAM & SPICY PIMENTO CHEESE Thinly Sliced Honey Ham, Spicy Pimento Cheese, Lettuce, Sliced Tomato, served on a Brioche Bun TURKEY & SWISS Oven Roasted Turkey Breast, Swiss Cheese, Lettuce, Sliced Tomato, Cranberry Aioli served on an Artisan Ciabatta Roll VEGGIE WRAP Roasted Balsamic Vegetables, Mixed Greens, Champagne Vinaigrette in a Spinach Wrap

Cold Plated Composed Salads

All cold plated lunches include iced tea or water & your choice of dessert.

Doubletree Cobb Salad - \$15

Crisp Romaine Lettuce, Blue Cheese Crumbles, Hard-Boiled Egg, Bacon, Blackened Chicken, Cherry Tomato, & Avocado. Served with choice of Balsamic Vinaigrette, Blue Cheese or Ranch Dressing

Milano Salad- \$16

<u>Choice of two</u>: Chicken, Tuna, Egg, or Shrimp Served on a Bed of Field Greens, Pepperoncini, Grape Tomatoes, & Hardboiled Egg

Smoked Caprese Salad- \$14

Baby Arugula, Roasted Tomatoes, Smoked Baby Mozzarella, Toasted Pine Nuts, Sourdough Crouton, & Basil Pesto Vinaigrette

Chicken Caesar Salad - \$15

Crisp Romaine Lettuce, Parmesan Cheese, Sourdough Crouton, Creamy Caesar Dressing

DESSERT (1)

NEW YORK STYLE CHEESECAKE W/ FRESH BERRIES BOURBON PECAN PIE KEY LIME PIE W/ ALMOND DUST CARROT CAKE

Red Velvet Cake Tiramisu

CHOCOLATE CAKE

| PREMIUM + \$2 PER PERSON | STRAWBERRY LAYER CAKE LEMON LAYER CAKE TUXEDO TRUFFLE MOUSSE CAKE TURTLE CHEESECAKE

Children's Menu - \$13

<u>Choice of:</u> Cheeseburger, Chicken Fingers, Mac & Cheese, or Spaghetti & Meatballs

Served with tater tots, apple sauce, & broccoli.



Plated Dinner

All plated dinner entrees are served with iced tea, House blend coffee, warm rolls & butter. Dual plated entrees are available upon request.

SALADS (1)

CLASSIC CAESAR SALAD STRAWBERRY FIFLD GREENS MIXED GREENS SALAD CAPRESE SALAD

SOUP + \$2 PER PERSON

CREAMY TOMATO BASIL CREAMY CORN CHOWDER

VEGETABLE MINESTRONE SWEET POTATO BISQUE

BEEF FILET

DINNER ENTRÉE (1)

ROASTED MAHI MAHI W/ PINEAPPLE SALSA \$35 **ROASTED CHICKEN BREAST** \$28 HERB ROASTED SALMON W/ LEMON DILL SAUCE \$33

CHICKEN MARSALA \$28 **GRILLED SIRLOIN W/** MUSHROOM DEMI-GLACE \$28

W/ MUSHROOM DEMI-GLACE \$37 BRAISED BEEF SHORT RIB \$35 HERB ROASTED SALMON W/ SMOKED TOMATO JAM & DIJON DRIZZLE \$33 CYPRESS CHICKEN \$28

STARCH (1)

BUTTERMILK SMASHED POTATOES **ROASTED RED POTATOES** CAULIFLOWER PUREE

POTATOES AU GRATIN

WILD RICE PILAF

|PREMIUM + \$2 PER PERSON| SWEET POTATO PUREE **ROASTED FINGERLING** POTATOES

PARMESAN QUINOA WILD MUSHROOM RISOTTO

VEGETABLE (1)

STEAMED SEASONAL VEGETABLES ASPARAGUS BALSAMIC ROASTED VEGETABLES

BROCCOLI & CAULIFLOWER MEDLEY GARLIC GREEN BEANS

|PREMIUM + \$2 PER PERSON| BOURBON HONEY GLAZED **CARROTS**

BROCCOLINI

DESSERT (1)

NEW YORK STYLE CHEESECAKE w/ Fresh Berries BOURBON PECAN PIE KEY LIME PIE W/ ALMOND DUST CARROT CAKE

RED VELVET CAKE TIRAMISU CHOCOLATE CAKE

|PREMIUM + \$2 PER PERSON| STRAWBERRY LAYER CAKE LEMON LAYER CAKE TUXEDO TRUFFLE MOUSSE CAKE TURTLE CHEESECAKE

Steak Chart

Rare: cold red center

Medium rare: warm red center

Medium: warm pink center

Medium-well: a touch of pink remaining

Well done: no red/pink remaining

*Well done steaks may be butterflied to ensure proper cooking temperatures

Steak Disclaimer

We cook all steaks to a medium temperature, defined as a warm pink center. If your group requires a different temperature we will be happy to accommodate; however, we will not be held responsible for steaks cooked well done. All steaks for the group must be cooked to the same temperature.



Dinner Buffet

All dinner buffets are served with iced tea, assorted rolls & butter, house blend coffee & hot tea. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at a rate of \$10 per person per half hour. A \$100.00 set up fee will be added to each party of less than 25 persons.

The Capitol - \$43

Seasonal Greens Salad Chilled Greek Marinated Vegetable Salad Herb Roasted Bone-In Chicken Breast Sliced Roasted Eye Round of Beef w/ Mushroom Red Wine Demi-Glace Blackened Grouper w/ Crab Cajun Cream Sauce Au Gratin Potatoes Seasonal Vegetables Chef's Decadent Dessert Display

The Italian Buffet - \$34

Antipasto Display Classic Caesar Salad Roasted Garlic Green Beans Garlic Bread Tiramisu & Cannoli

Choose (3) Entrees

Chicken & Broccoli Alfredo Chicken Marsala Cheese Tortellini Primavera Italian Sausage Fra Diavolo w/ Peppers & Onions Cioppino

Old Fashioned Southern Buffet- \$38

Southern Style Cobb Salad

Choose (3) Entrees

Beer Braised Pulled Pork Country Fried Pork Chop Fried Catfish Fried Chicken BBQ Chicken

Choose (2) Starch

Whipped Mashed Potatoes Smoked Gouda Mac & Cheese Dirty Rice

Green Beans Buttermilk Biscuits Cornbread Muffins Pecan Pie & Peach Cobbler

We Carve to Order- add \$5 per person *Substitute slow roasted prime rib for any buffet protein



Dinner Designer Buffet

All dinner buffets are served with iced tea, assorted rolls & butter, house blend coffee & hot tea. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at a rate of \$10 per person per half hour. A \$100.00 set up fee will be added to each party of less than 25 persons.

2 ENTRÉE = 37 PER GUEST 3 ENTRÉE = 41 PER GUEST

SOUP (1) Vegetable Minestrone Tomato Basil Creamy Corn Chowder Sweet Potato Bisque

SALAD (1) Caesar Salad with Parmesan Shavings & Croutons

Garden Salad: Mixed Greens, Tomato, Carrots, Cucumber, Red Onion, Choice of Dressing

Tomato & Cucumber Panzanella Salad: Tomatoes, Cucumbers, Shaved Red Onion, Basil, Croutons, Red Wine Vinaigrette

Caprese Salad: Grape Tomato, Baby Mozzarella, Basil Pesto, Balsamic Reduction

ENTRÉE (2)

Herb Roasted Pork Loin Dill Crusted Atlantic Salmon w/ Whole Grain Mustard Aioli w/ Smoked Tomato Jam

Pan Fried Chicken w/ Pimento Cheese Sauce Sliced Braised Short Rib w/ Red Wine Demi-Glace

Marinated Flank Steak w/ Roasted Tomato Chutney

Shrimp & Grits

Roasted Eye Round of Beef w/ Mushroom Red Wine Demi-Glace

Herb Roasted Chicken Breast w/ Chicken Demi-Glace & Grilled Lemons

Blackened Grouper w/ Crab Cajun Cream

STARCH (1)

BUTTERMILK SMASHED POTATOES

ROASTED RED POTATOES CAULIFLOWER PUREE

POTATOES AU GRATIN

WILD RICE PILAF

|PREMIUM + \$2 PER PERSON|

SWEET POTATO PUREE PARMESAN QUINOA **ROASTED FINGERLING POTATOES** WILD MUSHROOM RISOTTO

VEGETABLE (1)

STEAMED SEASONAL VEGETABLES ASPARAGUS

BALSAMIC ROASTED VEGETABLES

BROCCOLI & CAULIFLOWER MEDLEY GARLIC GREEN BEANS

|PREMIUM + \$2 PER PERSON| BOURBON HONEY GLAZED BROCCOLINI CARROTS

DESSERT (1)

NEW YORK STYLE CHEESECAKE w/ Fresh Berries **BOURBON PECAN PIE**

> KEY LIME PIE W/ ALMOND DUST CARROT CAKE

RED VELVET CAKE TIRAMISU

CHOCOLATE CAKE

|PREMIUM + \$2 PER PERSON| STRAWBERRY LAYER CAKE LEMON LAYER CAKE TUXEDO TRUFFLE MOUSSE CAKE TURTLE CHEESECAKE



Hot Hors D'oeuvres

Minimum of 50 pieces must be ordered. Hors D'oeuvres are charged per piece. Butler passed option available for \$50 per hour per passer.

(Displayed; \$175 per 50 pieces)

Teriyaki Chicken Skewer Dusted with Sesame

Seeds

- Vegetable Spring Rolls
- Southwestern Egg Rolls
- Mini Chicken Quesadilla
- Beef Wellingtons
- Mini Crab Cakes w/ Lemon Aioli
- Coconut Shrimp
- BBQ Pork Biscuit
- Crispy Asiago Asparagus
- Fried Chicken Fritters w/ Chipotle Barbeque

Sauce

- Meatballs
 - \circ Bourbon BBQ, Swedish, or Marinara
- Chicken Wings

 BBQ, Buffalo or Sweet Thai Chili
- Pecan Crusted Chicken Skewers
- Bacon Wrapped Scallops
- Crab Stuffed Mushrooms
- Smoked Gouda Mac & Cheese Bites
- Lamb Lollipop w/ Rosemary Jus

Cold Hors D'oeuvres

Minimum of 50 pieces must be ordered. Hors D'oeuvres are charged per piece. Butler passed option available for \$50 per hour per passer.

(Displayed; \$175 per 50 pieces)

- Tomato & Mozzarella Bruschetta
- Tomato/Mozzarella Caprese Skewer
- Goat Cheese & Fig Crostini w/ Balsamic
 Reduction
- Pimento Cheese & Bacon Crostini
- Prosciutto Wrapped Asparagus w/ Balsamic
 Reduction
- Smoked Salmon Crostini w/ Whipped Cream Cheese
- Smoked Salmon & Herb Whipped Cream
 Cheese Stuffed Cucumber
- Chefs Deviled Eggs
- Seared Tuna on Cucumber w/ Wasabi Aioli
- Bleu Cheese Mousse Stuffed Cucumber
- Chicken Salad on Fried Pita
- Antipasto Skewers
- Fruit & Cheese Skewers
- Chicken Salad Bites w/ Bibb Lettuce Wrap
- Prosciutto Wrapped Melon
- Assorted Tea Sandwiches
 - Chicken Salad, Pimento Cheese, & Smoked Salmon



Chef Attended Stations

Attendant fee of \$75 required

Pasta Station - \$9

Tortellini & Penne Pasta Pesto, Marinara, & Alfredo Sauce Diced Chicken - Italian Sausage - Shrimp Peppers - Onions - Mushrooms - Garlic Broccoli - Parmesan Cheese

Creamy Risotto - \$9

Creamy Risotto Peas - Bacon - Goat Cheese - Parmesan Cheese Onions - Peppers - Mushrooms - Asparagus - Garlic Scallions

Creole Shrimp & Grits - \$9

Gulf Shrimp Creole Vegetable Trinity Andouille Sausage Gravy Stone Ground Carolina Grits

Reception Stations

Chef's Salad Station - \$6 Mixed Greens & Romaine Lettuce Bacon Bits

<u>Assorted Toppings</u> Tomatoes, Cheese, Red Onion, Mushrooms, Olives, Banana Peppers, Sunflower Seeds, & Croutons

Zesty Italian, Balsamic, & Ranch Dressing

Mashed Potato Martini Bar - \$10 Whipped Potatoes - Sweet Potato Mash Cheddar Cheese - Fresh Chives - Sour Cream Steamed Broccoli - Bleu Cheese Crumbles Herb Butter - Diced Chicken - Bacon Bits Cinnamon & Nutmeg - Brown Sugar Marshmallows - Candied Pecans

Slider Station - \$13

<u>Choose (3)</u> Pulled Pork - Fried Chicken Fried Green Tomatoes - Burger Sliders

American, Cheddar, & Pimento Cheese Assorted Toppings & Condiments Slider Rolls

Mac & Cheese Bar - \$9

Shell Pasta 3 Cheese, Pimento, & Smoked Gouda Cheese Sauce Parmesan Cheese - Chopped Chicken - Bacon Shredded Cheese - Seasonal Breadcrumbs

A \$100.00 set up fee will be added to each party of less than 25 persons.

All stations are presented for a period of 60 minutes.



Carving Stations

Serves 50 Guests Each Attendant fee of \$75 required

Bourbon Honey Brown Sugar Ham - \$400 Each Served with Slider Rolls & Assorted Condiments

Roasted Turkey Breast - \$400 Each

Served with Slider Rolls, Cranberry Sauce & Whole Grain Mustard Aioli

Smoked Brisket - \$550 Each Served with Slider Rolls, Assorted BBQ Sauces, and Pickles

Herb Roasted Pork Loin - \$375 Each Served with Slider Rolls & Whole Grain Aioli

Prime Rib of Beef - \$600 Each

Cooked to medium-rare Served with Slider Rolls, Horseradish Crème Fraiche, & Au Jus

All stations and displays are presented for a period of 60 minutes.

Reception Displays

Dips - \$10 Served with Crostini, Crackers, Pita, & Chips

Choice of two

- Spinach & Artichoke **Buffalo Chicken** Warm Queso 5 Layer Dip Maryland Crab +\$1
 - Pimento Cheese Hummus
 - - Mexican Bean Dip

Domestic & Imported Cheese - \$9

Variety of Locally Sourced Cheeses with Crostini & Assorted Crackers

Seasonal Sliced Fruit & Berries - \$8

Served with Honey Whipped Greek Yogurt Dip

Vegetable Crudité - \$8

Fresh & Roasted Vegetables Served with Ranch Dip

Antipasto & Charcuterie - \$13

Cured Hams, Sausages, Roasted Vegetables, **Olives & Pickles**

Chef's Display of Sinful & Decadent Desserts - \$11

Assorted Chef's Choice of Miniature Desserts



Reception Packages A \$100.00 set up fee will be added to each party of less than 25 persons.

All stations and displays are presented for a period of 60 minutes.

Mix & Mingle Package - \$34 per Person

Assorted Cheese Display

Charcuterie Board

Choice (4) Hors d'oeuvres

Choice of (1) Dip

5 Points Package - \$42 per Person

Assorted Cheese Display

Vegetable Crudite

Choice of (6) Hors d'oeuvres

Choice of (2) Dips

Choice of (1) Station

The Vista Package - \$50 per Person

Assorted Cheese Display Vegetable Crudite Charcuterie Board Choice of (6) Hors d'oeuvres Choice of (2) Dips Choice of (2) Stations

Chef's Display of Sinful & Decadent Desserts



An extensive list of wine & spirits is available from Columbo's Restaurant. Large quantities of these items must be ordered 10 days in advance & are based on availability.

House Wine

	Glass	Bottle
California	\$7	\$25
Chardonnay Pinot Grigio Merlot Cabernet Sauvignon White Zinf⪙ Moscato		

Premium Wine

	Glass	Bottle
California	\$8	\$30
Chardonnay Pinot Grigio Cabernet Sauvignon Merlot White Zinf⪙ Moscato		

Premium Wine Selections (by the bottle) Available by request Please ask your sales representative.



House

Wine by the glass

California - \$7 Chardonnay Pinot Grigio Merlot Cabernet Sauvignon Moscato White Zinf&el

Beer

- Budweiser \$4 Bud Light \$4 Corona Extra \$5 Beck's non-alcoholic \$5
- Spirits (host \$7; cash \$8) Smirnoff Vodka Bacardi Light Rum Beefeater Gin Dewar's White Label Scotch Jim Beam White Label Bourbon Seagram's 7 Crown Whiskey Agavales Tequila

Martinis & Manhattans (host - \$10; cash - \$11)

Premium

Wine by the glass

California - \$8 Chardonnay Pinot Grigio Merlot Cabernet Sauvignon Moscato White Zinf&el

Beer

Budweiser \$4 Bud Light \$4 Michelob Ultra \$4 Heineken \$5 Miller Lite \$4 Coors Light \$4 Corona Extra \$5 Beck's non-alcoholic \$5

Spirits (host - \$8; cash - \$9) Grey Goose Vodka Captain Morgan Spiced Rum Tanqueray Gin Johnnie Walker Red Label Scotch Jack Daniels Bourbon Jose Cuervo Tequila Crown Royal Hennessey VS

Martinis & Manhattans (host - \$11; cash - \$12)

We can customize a signature beverage for your event! Craft beers available upon request.



Additional Premium Selections

Additional premium spirits (add \$1.00 for cash bars)

Belvedere Vodka - \$9 Kettle One - \$9 Crown Royal Whiskey - \$9 Chivas Regal Scotch - \$12 Johnnie Walker Black Scotch - \$12 Kahlua - \$9 Bailey's Irish Cream - \$9 Godiva - \$12 Frangelico - \$9 Gr& Marnier - \$12 Courvoisier VSOP - \$12 Jägermeister - \$9 Jameson Irish Whiskey - \$10 Woodford Reserve Bourbon - \$11 Malibu Coconut Rum - \$9 Absolut Flavored Vodkas - \$9

Premium Plus Package

The DoubleTree by Hilton Columbia offers packages based on a "per person, per hour" charge. This includes unlimited cocktails, beer, wine & sodas. Events must have a minimum of 50 guests. Minimum package time is 2 hours. An additional \$100 charge will apply to all parties less than 50 people. Maximum service is four hours.

Charged per person

<u>2 Hour Package</u> House - \$27 Premium - \$29

<u>4 Hour Package</u> House - \$35

Premium - \$39

All event bars will be subject to a \$50 bartender fee. Our st&ard of bar service is one bar per 100 persons. Our st&ard pour is 1.25 ounces per drink. All bars are stocked with raw materials for margaritas & martinis. It is at the discretion of the host/event contact to allow "shots." All shots are charged as if they were a mixed drink. We reserve the right to discontinue service to anyone at any time.

Our beverage team is T.I.P.S. trained in alcohol awareness & current South Carolina beverage laws.