



DOUBLETREE

BY HILTON™

RALEIGH
BROWNSTONE - UNIVERSITY

Catering to you

Catering Menu

DOUBLETREE BY HILTON RALEIGH—BROWNSTONE UNIVERSITY

1707 Hillsborough Street Raleigh, NC 27605 (919) 828 0811
groups@brownstonehotel.com - www.brownstonehotel.com



BREAKFAST

All Breakfast Selections are Served with Freshly Brewed Coffee and Assorted Tazo

OBERLIN CONTINENTAL **\$15.95 per person**

Chilled Orange and Cranberry Juices
Fresh Cut Seasonal Fruits and Berries
Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves
Add Breakfast Biscuits \$3.95
(Egg and Cheese OR Sausage, Egg and Cheese)

BELLTOWER BUFFET **\$24.50 per person**

Chilled Orange and Cranberry Juices
Fresh Cut Seasonal Fruits and Berries
Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves
Variety of Cereal with Milk
Fruit and Yogurt Parfaits with Homemade Granola
Creamy Stone Ground Grits Topped with Cheddar Cheese
Fluffy Scrambled Eggs
Thick Cut Applewood Bacon and Sausage
(Turkey Sausage Available Upon Request –Price Increase of \$.50)
Tall Stack of Pancakes or Texas Style French Toast Served with Maple Syrup
Home Fries Topped with Roasted Peppers

BROWNSTONE SUNRISE **Buffet \$21.50 / Plated \$19.50 per person**

Chilled Orange and Cranberry Juices
Fresh Cut Seasonal Fruits and Berries
Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves
Variety of Yogurts and House Made Granola
Old Fashion Grits Topped with Cheddar Cheese
Thick Cut Applewood Bacon or Smoked Sausage
Fluffy Scrambled Eggs
Home Fries Topped with Roasted Peppers

BREAK PACKAGES

\$15.95 per person

SPECIALTY BREAKS

(Minimum of 35 people) *All Packages Include Assorted Coca-Cola Products and Bottled Water*

Happy Trails

Create Your Own Trail Mix with Pretzels Dried Fruits, Assorted Nuts, M&M's, Fresh Popcorn and Fresh Fruit Kabobs Served with Strawberry Yogurt Dip and Fresh Lemonade

South of the Border

Tri-Colored Tortilla Chips with Salsa, Sour Cream, Homemade Guacamole and Warm Queso Dip, Empanadas Served with Cilantro Sauce, Smoked Chicken Quesadillas and Non-Alcoholic Strawberry Margaritas

Ball Game Break

Mini Franks Wrapped with a Puff Pastry
Jumbo Soft Pretzels Served with Mustard and Cheese
Fresh Buttered Popcorn
Cracker Jacks
Vanilla Milk

Chocolate Lovers

DoubleTree Chocolate Chip and Walnut Cookies
Assorted Mini Candy bars, Chocolate Brownies
Assorted Chocolate Covered Fruits
Chocolate Milk

Sweet & Salty

Assortment of Miss Vickie's Chips
Mini Pretzels, Popcorn and Cashews
Fresh Baked Chocolate Chip Cookies
Chocolate Fudge Brownies
Strawberry Mint Lemonade

Mediterranean

Crudité Assorted Cups with Garlic Hummus OR Red Pepper Hummus and Ranch
Served with Pita Bread, Kalamata Olives, Artichokes and Tabbouleh
Mango Drinks

ALL DAY BREAK PACKAGE**\$26.95/ \$47.95* per person**

** Includes a Lunch Buffet of Your Choice from page 12*

Early Morning Break

Chilled Orange and Cranberry Juices

Fresh Cut Seasonal Fruits and Berries

Freshly Baked Muffins, Danish and Breakfast Breads with Butter and Preserves

Freshly Brewed Coffee and Assorted Tazo Hot Teas

Mid Morning Break

Assorted Coca-Cola Products and Bottled Water

Freshly Brewed Coffee and Assorted Tazo Hot Teas

Afternoon Break

Please Select a Specialty Break from the Previous Page

ALL DAY BEVERAGE PACKAGE**\$9.95 per person**

Assorted Coca-Cola Products and Bottled Water

Freshly Brewed Coffee and Assorted Tazo Hot Teas

Freshly Brewed Sweetened and Unsweetened Iced Teas

À LA CARTE BREAK

Beverages

Freshly Brewed Regular and Decaf Coffee	\$36.95 per gallon
Freshly Brewed Sweetened and Unsweetened Iced Teas	\$33.95 per gallon
Hot Water with a Selection of Tazo Herbal Hot Teas with Honey and Lemon	\$32.95 per gallon
Fresh Juices (Orange, Apple, Grapefruit or Cranberry)	\$32.00 per gallon
Fruit Infused Water: Choice of Green Tea OR Mint-Lime	\$19.00 per gallon
Freshly Squeezed Lemonade	\$19.00 per gallon
Strawberry and Mint Infused Lemonade	\$24.95 per gallon
Assorted Coca-Cola Soft Drinks	\$2.50 each
Dasani Bottled Water	\$2.50 each
Monster Energy Drink	\$4.00 each
Milk Pint (Skim or 2%)	\$2.75 each

Morning Snacks

Assorted 5 oz. Dannon Flavored Yogurts	\$3.00 each
Whole Fresh Fruit	\$3.00 each
Country Biscuits or Croissants with Egg, Cheese and Breakfast Meat	\$3.95 each
Fresh Sliced Fruit and Berries	\$5.25 per person
Freshly Baked Breakfast Pastries and Danish	\$29.95 per dozen
Freshly Baked Breakfast Breads, Muffins or Bagels	\$30.95 per dozen
Krispy Kreme Doughnuts	\$29.00 per dozen
Homemade Fruit and Yogurt Parfaits with Homemade Granola	\$48.00 per dozen
Assorted Kind Granola Bars	\$3.50 each

Afternoon Snacks

Freshly Baked DoubleTree Cookies	\$31.95 per dozen
Chocolate Fudge Brownies	\$31.95 per dozen
Assorted Hershey Candy Bars	\$2.00 each
Jumbo Soft Pretzels Served Hot with Mustard	\$3.00 each
Individual Trail Mix or Mini Pretzels	\$2.00 each
Homemade Chips with Onion Dip	\$2.95 per person
Tri Colored Tortilla Chips Served with Salsa ,Sour Cream and Guacamole	\$3.50 per person

COLD LUNCHEONS

*All Selections are Served with Freshly Brewed Sweetened and Unsweetened Iced Teas,
Freshly Brewed Coffee, Assorted Tazo Hot Teas and Chef's Choice of Dessert*

Turkey Club Wrap **\$18**

Roasted Turkey Breast, Provolone Cheese and Thick Cut Applewood Bacon Topped with Shredded Lettuce and Tomatoes Wrapped in a Grilled Sun Dried Tomato Tortilla Served with a Pickle Spear and Kettle Chips

Fresh Pesto Grilled Chicken **\$18**

Grilled chicken Breast Chilled and Topped with Fresh Pesto, Havarti Cheese, Fresh Greens and Tomatoes on Ciabatta Bread Served with a Pickle Spear and Kettle Chips

Italian Stacker **\$18**

Pepperoni, Cappicola Ham, Turkey and Provolone Cheese Stacked and Topped with Lettuce, Tomato and Red Onion on an Italian Roll Served with Italian Dressing, a Pickle Spear and Kettle Chips

Tomato and Mozzarella **\$16**

Thick Slices of Red Tomatoes, Freshly Sliced Buffalo Mozzarella Cheese Dressed in Balsamic Vinegar with Focaccia Bread

Mandarin Chicken Salad **\$19**

Freshly Grilled Chicken Served Over Mixed Greens and Garnished with Jalapeños , Cilantro, Avocado and Mandarin Oranges. Served with Citrus Vinaigrette and a Fresh Baguette

Box Lunch **\$19**

All Box Lunches are Served with Kettle Chips, Pasta Salad, a Pickle Spear, a Freshly Made DoubleTree Cookie and Coca-Cola Products and Bottled Water

** Select Two Sandwich Options*

Shaved Roasted Turkey Topped with Cheddar Cheese on White PR Wheat Bread
Sliced Honey Ham Topped with Swiss Cheese on a Sourdough Bread
Thinly Shaved Roasted Beef Topped with Smoked Provolone Cheese on an Italian Roll
Grilled Vegetable and Hummus Wrap

PLATED ENTRÉES

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.
Served with Freshly Baked Yeast Rolls with Butter

Add Butler Passed and Table Wine Service for \$3 per person.

Salad *Select One

Mixed Green Salad with Green Apples and Blue Cheese

Spinach Salad- Fresh Spinach Topped with Applewood Bacon, Bleu Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Poppy Seed, Honey Mustard, Thousand Island, French

Entrée Selections *Select One or Create a Duet Plate for an Additional \$2 Added to the Higher Priced Entrée

Chicken Marsala -Lightly Breaded and Topped with Wild Mushrooms and a Marsala Wine Reduction <i>Pairs well</i> Murphy- Goode Merlot (California)	Lunch	\$27	Dinner	\$33
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Chicken Florentine -Spinach and Feta Stuffed Chicken with Chardonnay Sauce <i>Pairs well</i> with Benvolio Pinot Grigio (Italy)	Lunch	\$27	Dinner	\$33
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Mustard Braised Pork Shank - with Brandy Reduction <i>Pairs well</i> with Murphy-Goode Pinot Noir (California)	Lunch	\$29	Dinner	\$35
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Lobster Ravioli - with White Wine, Basil and Cream Sauce <i>Pairs well</i> with Kendall-Jackson Chardonnay (California)	Lunch	\$29	Dinner	\$34
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Lump Crab Cakes - Served with Cajun Remoulade <i>Pairs well</i> with Carmel Road Riesling (California)	Lunch	\$32	Dinner	\$40
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Grilled Atlantic Salmon - Served with Parsley Brown Butter Sauce <i>Pairs well</i> with Kendall- Jackson Chardonnay (California)	Lunch	\$30	Dinner	\$35
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Prime Rib of Beef - Herb Encrusted and Served with Au Jus <i>Pairs well</i> with Silver Palm Cabernet Sauvignon (California)	Lunch	\$30	Dinner	\$37
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New York Strip Steak - Grilled with a Cabernet Thyme Essence <i>Pairs well</i> with Silver Palm Cabernet Sauvignon (California)	Lunch	\$35	Dinner	\$43
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Rosemary and Lemon Airline Chicken - Slow Roasted and Topped with a Buerre Blanc Sauce <i>Pairs well</i> with Murhpy-Good Sauvignon Blanc (California)	Lunch	\$27	Dinner	\$33
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Beef Braised Short Ribs - Served with a Horseradish Sauce <i>Pairs well</i> with Benvolio Rosso Red Blend (Italy)	Lunch	\$29	Dinner	\$37
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Shrimp Puttanesca - Served Over Angel Hair Pasta with Lemon Butter Wine Sauce <i>Pairs well</i> with Benvolio Pinot Grigio (Italy)	Lunch	31	Dinner	\$36
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Accompaniments **Select Two*

Yukon Gold Mashed Potatoes

Truffle Risotto Served with a Mushroom Blend

Wild Rice Pilaf

Haricot Verts Topped with Roasted Shallots

Saffron Rice

Broccolini with Garlic and Olive Oil

Herb Encrusted Potatoes

Roasted Asparagus with Blistered Tomatoes

Honey Glazed Baby Carrots

Sautéed Zucchini, Squash and Onions

Collard Greens with Smoked Turkey

Farmer's Market Vegetable Medley

Plated Dessert **Select One*

Three Layer Chocolate Cake– Topped with Fudge Frosting

Gourmet Carrot Cake– Chopped Nuts, Carrots and Raisins with a Cream Cheese Frosting

Key Lime Pie– Topped with Raspberry Sauce

Tiramisu

Chocolate Mousse– Topped with Fresh Berries

New York Style Cheese Cake

Strawberry Shortcake

OAK CITY BUFFET \$48

(Minimum of 35 people. An additional fee of \$150 will be charged for groups less than 35 people)

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas.

Served with Freshly Baked Yeast Rolls and Assorted Dessert Display

Add Butler Passed and Table Wine Service for \$3 per person.

Gourmet Cheese Display

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts,
Accompanied by Assorted Crackers and Sliced Artisan Breads

Fire Roasted Vegetable Display

Asparagus, Peppers, Portobello Mushrooms, Zucchini and Summer Squash
Drizzled with Aged Balsamic Vinegar and Olive Oil. Served with Grilled Pita
Bread and Homemade Hummus

Salad *Select One

Mixed Green Salad with Green Apples and Blue Cheese

Spinach Salad- Fresh Spinach Topped with Applewood Bacon, Bleu
Cheese Crumbles, Candied Pecans and Red Onion

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Dressings *Select Two

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian,
Poppy Seed, Honey Mustard, Thousand Island, French

Entrée Selections *Select Two

Chicken Marsala- Lightly Breaded and Topped with Wild Mushrooms and a Marsala Wine Reduction
Pairs well Kendall-Jackson Chardonnay (California) or Murphy- Goode Pinot Noir (California)

Chicken Florentine- Spinach and Feta Stuffed Chicken with Chardonnay Sauce
Pairs well Benvolio Pinot Grigio (Italy) or Silver Palm Cabernet Sauvignon (California)

Lemon Herb Chicken- Grilled and Served with Sage Sherry Sauce
Pairs well with Carmel Road Riesling (California) or Benvolio Rosso Red Blend (Italy)

Grilled Atlantic Salmon- Served with Parsley Brown Butter Sauce
Pairs well with Benvolio Pinot Grigio (Italy) or Murphy- Goode Merlot (California)

Herb Encrusted Stuffed Pork Loin- Topped with Shitake Mushroom Demi
Pairs well with Carmel Road Riesling (California) or Murphy- Goode Pinot Noir (California)

Lo Country Shrimp Boil- Made with Sausage, Red Potatoes and Fresh Corn
Pairs well Murphy- Goode Sauvignon Blanc (California) or Murphy- Goode Merlot (California)

Accompaniments *Select Three

Yukon Gold Mashed Potatoes

Truffle Risotto Served with a Mushroom Blend

Wild Rice Pilaf

Haricot Verts Topped with Roasted Shallots

Saffron Rice

Broccolini with Garlic and Olive Oil

Herb Encrusted Potatoes

Roasted Asparagus with Blistered Tomatoes

Honey Glazed Baby Carrots

Sautéed Zucchini, Squash and Onions

Collard Greens with Smoked Turkey

Farmer's Market Vegetable Medley

Carving Station *Select One

Includes Mini Rolls and Gourmet Condiments

Prime Rib of Beef

Smithfield Pork Loin

Smoked Virginia Ham

Roasted Turkey Breast

CAROLINA HORS D'OEUVRES PACKAGE \$39

**Minimum of 35 Guests and Based on 20 Pieces for a Two Hour Consumption
(An additional fee of \$150 will be charged for groups less than 35 people)*

Includes Strawberry and Mint Infused Lemonade; Cucumber, Basil and Lime Water; Freshly Brewed Coffee and an Assortment of Hot Tazo Teas

Gourmet Cheese Display

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts, Accompanied by Assorted Crackers and Sliced Artisan Breads.

Fire Roasted Vegetable Display

Asparagus, Peppers, Portobello Mushrooms, Zucchini and Summer Squash Drizzled with Aged Balsamic Vinegar and Olive Oil. Served with Grilled Pita Bread and Homemade Hummus

Hors D'oeuvres *Select Four

Carolina BBQ Sauce Pork Sliders

Bacon Wrapped Scallops

Mini Beef Wellington

Shrimp Tostada Topped with Homemade Guacamole, Mango, Red Pepper and Cilantro

Tomato and Farmstead Mozzarella Crostini Topped with a Balsamic Glaze

Vegetable Spring Rolls Served with Sweet and Sour Sauce

Spanakopita

Sesame Chicken Satay with Spicy Peanut Sauce

Assorted Mini Quiche

Granny Smith Apple Chicken Salad Served on a Crostini

Swedish Meatballs

Seared Ahi Tuna and Avocado Served on Wonton Chips with a Wasabi Mousse

Carving Station *Select One

Includes Mini Rolls and Gourmet Condiments

Prime Rib of Beef

Smoked Virginia Ham

Smithfield Pork Loin

Roasted Turkey Breast

BUFFETS

(Minimum of 35 people)

(An additional fee of \$150 will be charged for groups less than 35 people)

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas

TASTE OF THE SOUTH

Lunch \$32 / Dinner \$34

Garden Salad-Mixed Seasonal Greens Topped with Tomatoes

Yukon Gold Mashed Potatoes and Coleslaw

Honey Corn Bread and Cheese Biscuits

Southern Fried or Baked Chicken

Carolina BBQ Pulled Pork

Southern Style Green Beans

Homemade Macaroni and Cheese

Local Buttered Kernal Corn

Homemade Bread Pudding and Strawberry Shortcake

MATILDE'S MEXICAN

Lunch \$32/ Dinner \$34

Southwest Chopped Salad with Cilantro Ranch Dressing

Tri Colored Tortilla Chips served with Sour Cream, Guacamole, Pico de Gallo

Flour Tortillas and Taco Shells

Fajita Chicken Strips

Spicy Ground Beef

Black Beans and Rice

Confetti Corn

Tres Leches Cake and Churros

LITTLE ITALY

Lunch \$32/ Dinner \$34

Nina Salad- Mixed Greens with Dried Cranberries, Walnuts, Feta Cheese and Red Onion

Freshly Baked Cheesy Garlic Bread and Warm Yeast Rolls

Chicken Parmesan OR Chicken Scaloppini

Cheese Tortellini Mixed with Sautéed Fresh Vegetables and a Sundried Tomato Cheese Sauce

Meat Lasagna OR Spaghetti Puttanesca OR Spaghetti and Meatballs

Haircot Vert Topped with Roasted Shallots

Farmer's Market Vegetable Medley

Tiramisu and Cannolis

BUFFETS

(Minimum of 35 people)

(An additional fee of \$150 will be charged for groups less than 35 people)

Includes Freshly Brewed Iced Tea, Coffee and an Assortment of Hot Tazo Teas

CHOPSTICKS

Lunch \$30/ Dinner \$32

Mandarin Spinach Salad Topped with Toasted Almonds and Wontons

Vegetable Egg Rolls with Asian BBQ Sauce

Gingered Beef and Broccoli

Mandarin Orange Chicken

Vegetable Fried Rice

Szechuan Vegetable Lo Mein

Sesame Seared Bok Choy with Sprouts

Fortune Cookies

Vanilla Poached Asian Pears with Gingered Cream

Coconut Cake

Classic Deli Buffet

Lunch \$30/ Dinner \$32

Garden Salad-Mixed Seasonal Greens Topped with Tomatoes

Potato Salad and Bowtie Pasta Salad

Savory Chicken Salad

Bread Trays: Wheat Berry, Sour Dough, Croissant

Shaved Roasted Turkey Topped

Sliced Honey Ham Topped with Swiss Cheese

Thinly Shaved Roasted Beef Topped with Smoked Provolone Cheese

Grilled Vegetable and Hummus Wrap

Pickle Spear

Kettle Potato Chips

DoubleTree Chocolate Chip Cookies

Chocolate Fudge Brownies

*Add Soup for 3.00 per person

THEMED DINNER MENUS FOR TEENS

Classic Buffet

24.95 per person++

Garden Salad served with Buttermilk and Ranch Dressing

Mini Slider Burgers with assorted toppings

Chicken Tenders with honey mustard and BBQ Sauce

French Fries and ketchup

Mac and Cheese with crunchy bread topping

Fresh Vegetables

Ice cream station with vanilla & chocolate ice cream & assorted toppings to include: Oreo's, M&Ms, nuts, chocolate syrup, whipped cream

Includes (1) Choice of Sweet Tea, Lemonade, or Fruit Punch

Taco Night

24.95 per person++

Southwest Chopped Salad with Cilantro Ranch

"Make-Your-Own" Nachos Bar to include: Yellow Corn Tortilla Chips, Nacho Cheese, Diced Tomatoes, Shredded Lettuce, Black Olives &

Sour Cream

Taco Bar to include:

Fajita Chicken Strips & Ground Beef

Shredded Lettuce, Pico de Gallo, Shredded Cheese, & Sour Cream

Flour Tortillas & Taco Shells

Black beans and Rice

Ice cream station with vanilla & chocolate ice cream & assorted toppings to include: Oreo's, M&Ms, nuts, chocolate syrup, whipped cream

Includes (1) Choice of Sweet Tea, Lemonade, or Fruit Punch

Pizza Party

24.95 per person++

Caesar Salad with parmesan cheese & garlic croutons

Freshly Baked Cheesy Garlic Bread

Choice of (2) Varieties of Pizza

(Cheese, Pepperoni, Vegetable, or Hawaiian)

Spaghetti & Beef Meatballs with Marinara sauce

Sautéed Green Beans

Ice cream station with vanilla & chocolate ice cream & assorted toppings to include: Oreo's, M&Ms, nuts, chocolate syrup, whipped cream **or**

Candy Station with Assorted Fun sized Candy bars

Includes (1) Choice of Sweet Tea, Lemonade, or Fruit Punch

THEMED DINNER MENUS FOR TEENS

Sugar Rush

14.95 per person++

Assorted Cookies and Brownies

S'mores Bar includes:

Milk Chocolate Bars & Peanut Butter Cups

Marshmallows

Honey Graham Crackers

Ice cream station with vanilla & chocolate ice cream & assorted toppings to include: Oreo's, M&Ms, nuts, chocolate syrup, whipped cream **or**

Candy Station with Assorted Fun sized Candy bars

Includes (1) Choice of Sweet Tea, Lemonade, or Fruit Punch

À LA CARTE HORS D'OEUVRES

**Per 50 Pieces*

HOT HORS D'OEUVRES

Assorted Mini Quiche	\$185
Shrimp Tostada- with Homemade Guacamole, Mango, and Cilantro	\$395
Carolina Pork BBQ Sliders	\$195
Miniature Crab Cakes- Served with Sweet Chili Aioli	\$260
Spanakopita	\$195
Swedish Meatballs	\$185
Smoked Chicken Quesadilla	\$110
Vegetable Spring Rolls Served with Sweet and Sour Sauce	\$205
Hot Crab Dip- Served with Grilled Pita Bread	\$325
Picante Cheese Dip	\$200
Bacon Wrapped Scallops	\$245
Breaded Chicken Tenderloins	\$185
Spinach an Artichoke Dip	\$225
Short Rib Confit Tartlets- Served with Red Wine Pepper Jelly	\$265
Sesame Chicken Satay with Spicy Peanut Sauce	\$265
Mini Beef Wellington	\$295

COLD HORS D'OEUVRES

Granny Smith Apple Chicken Salad- Served on a Crostini	\$195
Miniture Tartlets (Tuna, Ham and Chicken Salad)	\$195
Prime Rib Crostini	\$265
Smoked Norwegian Salmon Crostini- Served with Garlic Chive Cream	\$265
Iced Jumbo Shrimp	\$395
Antipasto Cocktail Skewers	\$295
Mushroom and Goat Cheese Crostini	\$195
Seared Ahi Tuna and Avocado- Served on Wonton Chips with Wasabi	\$265
Tomato Bruschetta with Balsamic Reduction	\$150
Caprese Skewers with Balsamic Reduction	\$150

STATIONS

Carving Stations

**Priced per person, per one hour of service. A Chef Attendant Fee of \$60 will apply.
Minimum of 50 guests. Must be accompanied by a buffet or hor doeuvres*

Includes Mini Rolls and Gourmet Condiments

Steamship Beef Round (200+ Guests)	\$7
Turkey Breast	\$6
Prime Rib of Beef	\$10
Smoked Virginia Ham	\$6
Roasted Pork Loin	\$6
Roasted Tenderloin of Beef	\$12

Action Stations

**Priced per person, per one hour of service. A Chef Attendant Fee of \$60 will apply.
Minimum of 50 guests.*

Pasta Bar 16

Three types of Pasta and Sauce with Fresh Toppings and Garlic Bread

Mashed Potato Bar 16

Yukon Gold Mashed Potatoes, Sweet Potatoes, Bacon Bits, Sour Cream, Chives and Cheese

Veggie Stir Fry 28

Assortment of Locally Sourced Vegetables, stir fried and served with a choice of Brown or White Rice, Mixed Green Salad and Fresh Bread and Butter.

Add Chicken 5 extra per person
Add Steak 6 extra per person
Add Shrimp 6 extra person

SPECIAL DISPLAYS

**Per 50 Guests*

Gourmet Cheese

\$275

Domestic and Imported Cheeses Laid Out with a Variety of Fruits and Nuts, Accompanied by Assorted Crackers and Sliced Artisan Breads

Fire Roasted Vegetables

\$250

Asparagus, Peppers, Portobello Mushrooms, Zucchini, Summer Squash, Drizzled with Aged Balsamic Vinegar and Olive Oil served with Grilled Pita Bread and Homemade Hummus

Gourmet Antipasto Platter

\$275

Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Fire Roasted Tomatoes, Marinated Caprese Salad, Pepperoncinis, Genoa Salami, Prosciutto, Capicola Ham, Aged Provolone and Asiago Cheeses Accompanied by Artisan and Homemade Focaccia Breads

Mediterranean

\$275

Aged Goat Cheese and Herb Dip and White Bean Dip Served with Fire Roasted Tomatoes, Crumbled Feta Cheese, Portobello Mushroom Tapenade, Olive Tapenade and Grilled Pita Bread

Poached Salmon

\$325

Fresh Fruits and Berries

\$300

Freshly Sliced Seasonal Fruits and Berries Served with a Yogurt Dip

BAR PACKAGES

Hourly - Host Bar Packages

**Subject to Current Sales Tax And a 23% Service Charge*

House **\$15 first hour, \$8 per additional hour**

Liquor: Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, J&B Rare Scotch Blend

Beer: Select 2 Domestic, 2 Import, and 2 Local Bottled Beer

Wine (*Please Select 0*): Canyon Road Varietals- Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir

Premium **\$18 first hour, \$11 per additional hour**

Liquor: Absolut Vodka, Tanqueray Gin, Beefeater, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Crown Royal Bourbon, Jack Daniel's Blended Whiskey, Maker's Mark, Dewar's Scotch

Beer: Select 3 Domestic, 3 Import, and 3 Local Bottled Beer

Wine (*Select 0*): William Hill Chardonnay, OKO Pinot Grigio, 14 Hands Cabernet Sauvignon, 14 Hands Merlot, IQ Riesling, Oyster Bay Sauvignon Blanc, Le Grande Pinot Noir

Beer, Wine and Soda **\$9 first hour, \$7 per additional hour**

Includes a Selection of 3 Domestic, 3 Import, 3 Local Bottled Beer, and a selection of 4 Canyon Road House Wine Varietals and Unlimited Coke Products

	Host Bar Pricing	Cash Bar Pricing*
Domestic Beer	4.00	4.50
Import Beer	5.00	6.00
Local Beer	5.00	6.00
House Wine	6.00	6.50
Premium Wine	Market Price	Market Price
House Liquor	6.00	6.50
Premium Brand Liquor	8.00	8.50
Superior Brand Liquor	10.00	10.50

***Cash Bar**

Three Hour Minimum

Tax and Service Charge Included

Bartender Fee of \$50 inclusive per hour

One Bartender per 100 guests

***Jackson Family Wines is the preferred vendor for this DoubleTree by Hilton.**

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra,

Import Beer

Amstel Light, Angry Orchard, Corona Extra, Corona Light, Dos Equis Especial Lager, Heineken, Samuel Adams, Newcastle, Yuengling, Blue Moon, Fat Tire, Stella Artois

Local Beer

Varies Seasonally from the following Breweries:

Big Boss Brewery, Bold Rock Brewery, Carolina Brewing Company, Fortnight, Foothills, Red Oak

House Brand Liquor

Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, J&B Rare Scotch

Premium Brand Liquor

Absolut Vodka, Beefeater, Tanqueray Gin, Captain Morgan Spiced Rum, Jose Cuervo, Crown Royal, Jack Daniel's, Dewar's Scotch, Malibu, Maker's Mark, Bailey's Irish Cream, Kahlua, Jameson's Irish Whiskey

Superior Brand Liquor

Grey Goose Vodka, Ciroc Vodka, Ketel One, Bombay Sapphire, Hendricks Gin, Myer's Dark Rum, Knob Creek, Gentleman's Jack, Patron Silver Tequila, Grand Marnier, Johnnie Walker Black, Hennessy

We are happy to accommodate special requests when available.

Ask us to create a signature drink or order your favorite beer, wine or liquor to enjoy at your event.

****Jackson Family Wines is the preferred vendor for this DoubleTree by Hilton.***