



DOUBLETREE

by Hilton™

TULSA-WARREN PLACE

2019

Holiday Menus



Plated Lunch

Salads

Selection of one

Butter Lettuce with Chopped Bacon, Diced Tomatoes, Bacon with Blue Cheese or Ranch Dressing

Baby Field Greens with Sliced Mushrooms, Cherry Tomatoes & Herb Croutons.
Served with Balsamic Vinaigrette

Traditional Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing

Entrée Selection

Roasted Red Pepper Salmon with Pickled Ginger
Saffron Couscous and Garlic Roasted Zucchini

28++ per person

Grilled Sirloin Steak topped with Herb Butter
Roasted Red Potatoes and Green Beans

30++ per person

Pan Seared Chicken Breast with Sundried Tomato Caper Sauce
Yukon Gold Mashed Potatoes and Buttered Asparagus

26++ per person

Gnocchi in Mushroom Cream Sauce
Roasted Vegetable Medley

21++ per person

Holiday Confections

Selection of two

Pumpkin Cheesecake, Chocolate Truffle Ganache Cake, Bourbon Pecan Pie, New York Style Cheesecake with Chocolate Drizzle & Double Layer Chocolate

Iced Tea, Water & Coffee Service



Lunch Buffet

Starters

Selection of one

Roasted Butternut Squash Soup with Candied Walnuts – *on the side*

Baby Spinach Salad with Berries, Pickled Red Onions and Bacon Crumbles with Poppyseed Dressing

Marinated Mushroom Pasta Salad with Grilled Vegetables
& Tossed with Balsamic Vinaigrette

Traditional Caesar Salad with Garlic Croutons & Parmesan Cheese
with Creamy Caesar Dressing

Entrees

Selection of two

Maple Glazed Roasted Pork Loin with Sundried Cherry Sauce

Salmon Filet with Boursin Cream Sauce and Crumbled Bacon

Grilled Chicken with Wild Mushroom Demi Glaze

Sliced London Broil with Balsamic Glaze

Accompaniments

Choice of two

Yukon Gold Mashed Potatoes, Wild Rice Pilaf Blend, Rosemary Roasted Potatoes
Roasted Winter Vegetable Medley, Glazed Baby Carrots, Steam Haricot Verts with Herb Butter

Dessert

Assorted Warm Fruit Cobblers

OR Classic Bread Pudding with Warm Vanilla Sauce

Iced Tea, Water & Coffee Service

30++ per person



Plated Dinner

Salads

Select One Item

Wedge of Iceberg Lettuce with Diced Tomatoes, Bacon Crumbles, Blue Cheese
Drizzled with Bleu Cheese Dressing

Chopped Salad with Dried Cranberries, Walnuts & Feta cheese
Served with Ranch Dressing & Raspberry Vinaigrette – *on the side*

Traditional Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Cheese
Served with Creamy Caesar Dressing

Entrée Selection

Baked Chicken Breast with Wild Mushroom Champagne Cream Sauce
with Garlic-Chive Yukon Potatoes and Roasted Root Vegetables
36++ per person

Grilled Salmon Filet with Lemon Dill Cream Sauce
with Parmesan Wild Rice Pilaf and Steamed Garlic Broccolini
40++ per person

Black Pepper Roasted Prime Rib – *cooked medium*
Served with Garlic au-jus & Horseradish Cream Sauce
with Asiago Gratin Potatoes and Glazed Baby Carrots
48++ per person

Butternut Squash Ravioli
with a Hazelnut Cream Sauce and Zucchini Noodles
34++ per person

Seared Beef Tenderloin – *8oz.* with Bordelaise Sauce
Parmesan Mashed Potatoes & Buttered Asparagus
49++ per person

Holiday Confections

Selection of two – pre set

Pumpkin Cheesecake, Chocolate Truffle Ganache Cake, Bourbon Pecan Pie, New York Style Cheesecake with
Cherry Coulis & Tiramisu

Iced Tea, Water & Coffee Service



Dinner Buffet

Hors D'Oeuvres

Selection of Two

Traditional Bruschetta with Toasted Rounds

Mini Gazpacho Shot Glass with Petit Shrimp

Brie Crostini – Creamy sliced Brie cheese on a Toasted Round with Raspberry Jam

Warm Spinach & Artichoke Dip served with Pita Bread

Mini Crab Cake with Remoulade Sauce

Domestic Cheese Tray garnished with Fresh Fruit & Served with Crackers

Soup & Salads

Selection of two

Roasted Butternut Squash Soup with Diced Apples & Candied Walnuts – *Served on the side*

Baby Spinach Salad with Berries, Bacon Crumbles & Feta Cheese. Served with Raspberry Vinaigrette Dressing

Chopped Salad with Cherry Tomatoes, Shredded Cheese, Julienne Carrots, Cucumbers & Herb Croutons

Toppings served on the side with Assortment of Dressings

Traditional Caesar Salad with Garlic Croutons & Shaved Parmesan Cheese & Creamy Caesar Dressing

Marinated Mushroom Pasta Salad

Entrees

Selection of two

Maple Glazed Pork Loin with Sundried Cherry Sauce

Cedar Plank Salmon Filet with Boursin Cream Sauce and Grilled Lemons

Grilled Chicken with Wild Forest Mushroom Cream Sauce

NY Striploin Steak with Burgundy Demi Glaze

Herb Roasted Inside Round Carving Station with Horseradish Cream & Au Jus

Chef Carver \$100 / 1 Carver per 150 guests

Accompaniments

Choice of Two

Dauphinoise Potato, Red Skin Mashed Potatoes, Confetti Rice, Yukon Gold Mashed Potatoes

Roasted Winter Vegetables & Bourbon Glazed Baby Carrots

Holiday Confections – Presented at Dessert Table

Chef's Festive Selection of Yule Log, Assorted Cakes, Tortes,

Petit Fours & Mini Pastries

Iced Tea, Water & Coffee Service

44++ per person



Hors D'oeuvres Reception

Reception Display

Selection of One

Antipasto Platter, Assorted Deli Meats, Roasted Peppers with Garlic, Olives with Buffalo Mozzarella & Provolone Cheese served with Mini Bread Sticks

Domestic Cheese & Fruit Display served with Gourmet Crackers

Assorted Vegetable Crudités served with Cream Ranch Dip & Traditional Hummus

Hot Hors D'oeuvres

Selection of two

Spanakopita – Feta & Spinach Baked in Puff Pastry

Chicken Satay with Tzatziki Sauce

Chipotle BBQ Cocktail Meatballs

Loaded Mini Potato Bites with Cheddar, Sour Cream & Bacon

Pot Stickers with Chive Soy Sauce

Herb & Cheese Stuffed Mushroom Cap

Tenderloin Wrapped Asparagus

Cold Hors D'oeuvres

Selection of two

Garlic Bruschetta with Toasted Rounds

Mini Gazpacho Shot Glass with Grilled Shrimp

Cucumber Round with Dill Cream Cheese

Boursin Stuffed Endive with Herb Cream Cheese and Walnuts

Carving Station

Selection of one

Apple & Orange Roasted Turkey

with Cranberry Chutney, Whole Grain Mustard & Slider Buns

Brown Sugar Roasted Ham

with Mango Aioli & Dijon Mustard & Slider Buns

Chef's Festive Dessert Table

Iced Tea, Water & Coffee

40++ per person

*Hors Oeuvres are prepared at 2 servings of each selection per person
& Carving Stations are served as cocktail style 4oz portions*

