

# Your Meeting Is Our Business

MEETING CATERING MENU



DOUBLETREE SUITES BY HILTON COLUMBUS DOWNTOWN 50 S. Front Street Columbus, OH 43215-4145 (614) 228 4600 ColumbusSuites.DoubleTree.com



## **EVENT FEATURES**

The DoubleTree by Hilton Columbus Downtown understands that planning the perfect event takes a lot of preparation, and we are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

#### **Included Features**

- Unlimited consultation with your event coordinator
- Special Linens available upon request
- Complimentary Hotel centerpieces
- · Referrals for all suppliers associated with the planning of your event
- Maitre'd to execute a memorable evening

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#### **BREAKFAST BUFFET**

### The Classic Continental Buffet – \$16

Assorted Breakfast Pastries Seasonal Sliced Fruit Orange, Apple, and Cranberry Juices Coffee and Assorted Hot Teas

#### **Executive Continental Breakfast – \$19**

Breakfast Pastries Assorted Bagels Cream Cheese, Butter and Jelly Assorted Yogurts and Granola Sliced Seasonal Fruit Orange, Apple, and Cranberry Juices Coffee and Assorted Hot Teas

## The Capital Breakfast - \$24

Assorted Breads Croissants White, Multigrain and Rye Fluffy Scrambled Eggs Breakfast Potatoes Choice of Bacon or Sausage Sliced Seasonal Fruit Orange, Apple, and Cranberry Juices Coffee and Assorted Hot Teas



## A LA CARTE BREAKFAST ADD ON

\$5 each for additional for Hot Items; \$4 each for additional for Cold Items

## Hot Items

French Toast Pancakes with Maple Syrup Hot Oatmeal Bacon Sausage Links Ham

## **Cold Items**

Milk, 2% Whole and Chocolate Parfait Whole Fruit Assorted Yogurt Cold Cereal Selection



#### **PLATED BREAKFAST**

.

Plated Breakfast includes Regular Coffee, Decaffeinated Coffee and Assorted HotTeas Freshly Baked Muffins & Danish Pastries

#### The Columbus Breakfast – \$21

Scrambled Eggs Breakfast Potatoes Choice of Smoked Bacon Or Sausage Links Sliced Seasonal Fruit

## **Biscuits N Gravy – \$20**

Biscuits and Sausage Gravy Scrambled Eggs Breakfast Potatoes

#### Pancakes - \$16

Pancakes with Warm Maple Syrup Choice of Bacon or Sausage

#### Quesadilla – \$17

Quesadilla with Scrambled Eggs, Tomatoes, Onions, Bell Peppers, Breakfast Potatoes Served with Salsa and Sour Cream



#### **BRUNCH BUFFETS**

Brunch Buffet includes Regular Coffee, and Decaffeinated Coffee, Assorted Hot Teas. A Minimum of

## Buckeye Brunch – \$28

Sliced Seasonal Fruit DoubleTree Salad Breakfast Pastries Scrambled Eggs Choice of Bacon or Sausage Grilled Chicken Breast Breakfast Potatoes Soft Rolls Chef's Choice of Dessert

#### **Ohio Brunch – \$32**

Omelet Station with Ham, Bacon, Onions, Sweet Bell Pepper, Cheddar Cheese, and Mushrooms Sliced Seasonal Fruit Breakfast Pastries Bacon and Sausage Links Chef's Breakfast Potatoes DoubleTree Salad Lemon-Pepper Chicken Pasta Primavera Soft Rolls Chef's Dessert Choice



## A LA CARTE

- Juices \$15 per Carafe Orange, Apple or Cranberry
- Freshly Brewed Regular and Decaffeinated Coffee \$42 per Gallon
- Hot Tea \$42 per Gallon
- Bottled Water \$4 each
- Assorted Sodas \$3 each Coca-Cola Products
- Assorted Bagels with Cream Cheese \$24 a dozen
- Fresh Baked Muffins \$29 adozen
- Breakfast Pastries \$29 a dozen
- Sliced Seasonal Fruit Display \$5.25 perperson
- DoubleTree Chocolate Chip Cookies \$32 a dozen
- Brownies \$25 a dozen



## TAKE-A-BREAK

## Fitness Break \$13

Sliced Seasonal Fresh Fruit Assorted Yogurts Granola Bottled Water

#### Sweet Tooth Break - \$15

Assorted Cookies and Brownies Milk Chugs, 2% Whole and Chocolate

## 7th Inning Stretch – \$15

Popcorn Peanuts Soft Pretzels Assorted Sodas

#### Sweet & Salty Break - \$15

Brownies Assorted Candy Bars Individual Bags of Chips Assorted Sodas

## All Day Beverage Service

Maximum 2 hours \$12 Maximum 4 hours \$16 Maximum 8 hours \$20 Regular and Decaffeinated Coffee Assorted Coca-Cola Soft Drinks Hot Tea Bottled Water

## Fiesta Break – \$13

Chips and Salsa Nacho Cheese Assorted Sodas



## **LUNCH BUFFET**

All Lunch Buffets served with Iced Tea or Lemonade. Minimum of 20 people

#### Deli Buffet – \$28

Capital Club Salad –Mixed Greens, Red Onions, Cucumbers, Tomatoes, Pecans, Crumbled Feta, Maple Balsamic Vinaigrette Marinated Vegetable Pasta Salad Roast Sirloin of Beef, Smoked Turkey Breast, Baked Ham Lettuce, Tomatoes, Onions, Mayonnaise, Yellow and Honey Dijon Mustard Assorted Cheeses – Cheddar, Provolone, Swiss Assorted Breads and Rolls Cookies and Brownies

#### Mac & Cheese Bar – \$26

Garden Salad –Mixed Greens, Tomatoes, Cucumbers, Crispy Onions Crumbled Bleu, Traditional Ranch and Italian Dressings Build Your Own Mac & Cheese – Chicken, Bacon, Broccoli, Jalapeños, Sun Dried Tomatoes, Asparagus Add Ham for \$3 Chef's Choice Dessert

#### Baked Potato Bar - \$24

DoubleTree Salad – Blended Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette Build Your Own Baked Potato – With Bacon, Ham, Chili, Jalapeños, Green Onions, Broccoli, Tomatoes, Shredded Cheddar Cheese, Salsa and Sour Cream Seasonal Fruit Salad

## Executive Lunch Buffet - \$34

DoubleTree Salad –Mixed Greens, Red Onions, Cucumbers, Tomatoes and Croutons, Balsamic Vinaigrette Grilled Chicken Breast with Sautéed Onions and Mushrooms Spice Roasted Tilapia Roasted Trio of Potatoes House Vegetable Medley, Zucchini, Squash, Red Onions, Red Bell Pepper and Carrots Rolls and Butter Chef's Choice of Dessert



Taste of Italy Buffet – \$33 Caesar Salad – Fresh Mixed Greens, Croutons, Parmesan Cheese with Caesar Dressing Vegetable Lasagna Pasta with Alfredo and Marinara Chicken Parmesan, Bowtie Pasta, Marinara Green Beans Assorted Rolls Chef's Choice of Dessert

#### Fiesta Buffet – \$28

Choice of Traditional Beef Chili or Chicken Tortilla Soup Fajita Grilled Chicken with Bell Peppers and Onions Smoked Paprika Ground Beef Spanish Style Rice Shredded Cheese, Tomatoes, Chopped Onions, Hot Peppers, Shredded Lettuce Sour Cream, Sliced Black Olives, Pico De Gallo Churro Fries

#### Del Mar Buffet – \$34

California Cucumber Salad Grilled Salmon Tomato-Basil Cream Cilantro Lime Infused Rice Long Bean Medley Dinner Rolls Chef's Choice of Dessert

#### **Ohio Valley Buffet – \$29**

DoubleTree Salad –Mixed Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette Gerber Farms Fried Chicken Green Beans Mashed Potatoes and Gravy Dinner Rolls Chef's Choice of Dessert



## **PLATED LUNCH**

All Plated Lunches include DoubleTree Salad – Fresh Mixed Greens, Red Onions, Cucumbers, Tomatoes and Croutons with a Balsamic Vinaigrette or Soup of the Day, Your Choice of Entrée, Chef's Choice of Starch, Chef's Choice of Vegetable, and Chef's Choice of Dessert. Beverage Service – Iced Tea or Lemonade

Maximum of 2 selections per banquet

Entrées -

- Chicken Breast Piccata, Beurre Blanc \$28
- Wild Mushroom Chicken Marsala \$27
- Grilled Lemon Pepper Chicken \$26
- Spice Roasted Tilapia, Tomato Relish \$30
- Seared Atlantic Salmon, Tomato-Basil Cream \$32
- Beef Sirloin Tips, Rosemary-Bourbon Jus \$33
- Grilled New York Strip Steak, Chermoula Sauce \$36
- Vegetarian, Vegan, Gluten Free, and other special dietary meals are available per request



## **BOX LUNCH**

Box Lunches are all served with Individual Bag of Chips, Mayonnaise, Mustard, DoubleTree Cookie or Whole Fruit and Bottle Water \$22

- Turkey and Swiss Leaf Lettuce, Tomato and Swiss, Brioche Bread
- Ham and Swiss Leaf Lettuce, Tomato and Swiss, Brioche Bread
- Roast Beef Leaf Lettuce, Tomato, Provolone, Brioche Bread
- Citrus Chicken Salad Butter Croissant, Leaf Lettuce, Tomato
- Grilled Veggie Wrap Mushrooms, Zucchini, Squash and Red Onion
- Chicken Caesar Wrap Romaine Lettuce, Parmesan, Caesar Dressing
- Buffalo Chicken Wrap Romaine Lettuce, Diced Tomatoes, Bleu Cheese Dressing



## **DINNER BUFFET**

All Buffets \$45; add additional Entrée for \$10 per person Add NY Strip option for \$7.00

#### Salads - Choice of Two

- · Classic Caesar Salad Crisp Romaine Lettuce, Croutons, Parmesan, Caesar Dressing
- DoubleTree Salad Mixed Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette
- Capital Club Salad Fresh Mixed Greens, Pecans, Crumbled Feta, Maple-Balsamic Vinaigrette

#### Vegetables and Starches - Choice of Two

- Green Bean Almondine
- Zucchini and Squash Medley
- California Vegetable Medley
- Rice Pilaf
- Roasted Red Skin Potatoes
- Whipped Garlic Potatoes
- Couscous

#### Entrées - Choice of Two

- Mixed Mushroom Chicken Marsala
- Chicken Piccata, Caper Beurre Blanc
- Roasted Chicken, Thyme Jus
- Beef Sirloin Tips, Port Wine Reduction
- Traditional Beef Pot Roast, Crisp Onions
- Herb Grilled Salmon, Lemon Confit
- Spice Baked Cod, Dill-Lemon Cream

Chef's Choice of Dessert



## **PLATED DINNER**

All Dinners Include DoubleTree Salad – Fresh Mixed Greens, Red Onions, Cucumbers, Tomatoes and Croutons with Balsamic Vinaigrette, Chef's Choice of Vegetable and Starch, Rolls and Butter, Chef's Choice of Dessert

- Chicken Piccata Lemon Caper Beruue \$34
- Hawaiian Chicken Cordon Bleu Shaved Ham, Pineapple, Provaolone, Sweet Dijon Cream \$39
- Tarragon Grilled Salmon Lemon Vin Blanc \$37
- Spice Rubbed Pork Loin Peppered Mango Chutney \$36
- NY Strip Pesto Cream Sauce \$42
- Fillet Mignon Shiitake Mushroom Ragout \$46
- Seared Scallops –DeLoach White Wine and Garlic Sauce \$42
- Shrimp Scampi Garlic-Herb Butter Crumbs \$40
- Vegetarian, Vegan, Gluten Free, and other special dietary meals are available per request



## **ENHANCEMENTS**

#### Cold Hors d' oeuvres

Prices are based on 50 pieces of each Hors d'oeuvres. Butler Passed available for all selections marked with an asterisk.

- Shrimp Cocktail\* Shrimp Cocktail on Ice, Lemon Wedges, Cocktail Sauce \$220
- Hummus Our House Recipe Served with Crudité Vegetables and Pita Bread \$175
- Cheese Display Assorted Cheeses served, Assorted Crackers \$250
- Vegetable Crudités Seasonal Vegetables, Ranch and French Onions Dips \$200
- Seasonal Sliced Fruit Display Vanilla Yogurt Dipping Sauce, Berry Accents \$225
- Miniature Assorted Cheesecake\* \$150

#### Hot Hors d'oeuvres

Prices are based on 50 pieces of each Hors d'oeuvres. Butler Passed available for all selections marked with an asterisk.

- Spring Rolls Thai Sesame Sauce \$175
- Boursin Stuffed Mushrooms\* \$175
- Classic Chicken BBQ, or Classic Buffalo Sauce \$175
- BBQ Meatballs Sliced Scallions \$100
- Ginger Chicken Satay Plum Sauce \* \$150
- Smoked Beef Satay Cilantro Aioli \* \$175
- Spanakopita Spinach and Feta\* \$125



## **A LA CARTE STATIONS**

An attendant surcharge of \$100 will be assessed for all selections. Priced perperson

- Prime Rib Station \$15 Silver Dollar Rolls, Horseradish Cream and Pesto Mayonnaise
- Beef Tenderloin Station \$16 Silver dollar Rolls, Whole Grain Mustard and Sun Dried Tomato Mayonnaise
- Turkey Breast Station \$12 Silver Dollar Rolls, Mayonnaise and Dijon Mustard
- Honey Glazed Ham Station \$11 Silver Dollar Rolls and Dijonnaise
- **Pasta Station \$15** Penne and Cavatappi Pasta, Marinara, Alfredo, Italian Sausage, Grilled Chicken, Sun Dried Tomatoes, Parmesan, Sautéed Mushrooms, Roasted Peppers Add Shrimp \$7, Bacon \$5, Steak \$9
- Omelet Station \$13 Toppings include Cheese, Mushrooms, Peppers, Onions, Jalapeños, Bacon, Sausage, Ham, Spinach



## **DOUBLETREE SWEETS**

- Carrot Cake \$8
- Mile High Chocolate Cake \$8
- Carmel Apple Pie \$5 Ala mode add \$1.50
- New York Cheese Cake \$8
- Brownies \$25 per dozen
- DoubleTree Cookies \$32 per dozen



## **BEVERAGES**

The hotel reserves the right to ask for proper identification from anyone of questionable age (Legal age 21) and refuse service if said identification cannot be produced or if I.D. is suspect. The hotel may also and is mandated to refuse service to anyone whom in their judgment appears intoxicated. Each event is subject to \$75 bartender fee, covering a period of two hours.

## **Premium Brands**

- Dewar's Scotch
- Jack Daniel's Bourbon
- Absolut Vodka
- Beefeater Gin
- Captain Morgan Rum
- Crown Royal Whiskey

### **Call Brands**

- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Smirnoff Vodka
- Tanqueray Gin
- Bacardi Rum

#### **Cash Bar**

- Premium Brand Cocktails \$8.00
- Call Brands Cocktails \$7.00
- Domestic Beer \$5.00
- Imported Beer \$6.00
- House Wines \$8.00
- Bottled Water and Sodas \$3.00

## **Hosted Bar**

- Premium Brand Cocktails \$7.00
- Call Brand Cocktails \$6.00
- Domestic Beer \$5.00
- Imported Beer \$6.00
- House Wines \$8.00
- Bottled Water & Sodas \$3.00