

Catering Menus DoubleTree Whittier

Executive Meeting Package	Page 1
Continental Breakfast & Breakfast Buffet	Page 2
Plated Breakfast	Page 3
Private Brunch Buffet	Page 4
Morning & Afternoon Breaks	Page 5
Salad & Sandwich Light Luncheons	Page 6
Theme Lunch & Dinner Buffets	Page 7 & 8
Classic Lunch & Dinner Buffet	Pages 9
Plated Lunch & Dinner Entrees	Page 10 & 11
Hors d'oeuvres Displays	Page 12
Hors d'oeuvres by the Dozen	Page 13
Hosted Bar Service	Page 14
Wine List	Page 15
Audio Visual	Page 16

The DoubleTree Cookie

3.25 each / 39.00 per dozen

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Executive Meeting Package

Page 1

Designed for 25 or more guests

Complimentary

Meeting Room
Pad, Pen & Mints

Wireless Internet
Hilton Planner Points

Self-Parking

CONTINENTAL BREAKFAST

Chilled Fresh Juices

Sliced Fresh Fruit

Assorted Breakfast Pastries, Croissants and Muffins

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

MID-MORNING COFFEE REFRESH

LUNCHEON

Select One of our Theme Lunch Buffets (See pages 7 & 8)

Includes Ice Tea & Dessert

Deli Buffet

Western Comfort Buffet

Mediterranean Buffet

Mexican Buffet

Italian Buffet

Asian Buffet

AFTERNOON BREAK

Select One of our Theme Breaks (See page 5 for details)

Includes Soft Drinks & Bottled Waters

Cookie Break

Health Nut Break

Movie Break

Sundae Break

Fiesta Break

Fruit, Cheese & Vegetable Break

55 per person

Executive Package Upgrades

Unlimited Beverage Station (8 hours maximum)

6 per person

Assorted Soft Drinks, Bottled Waters, Coffee & Tea

Hot Breakfast Buffet

5 per person

Add Scrambled Eggs, Breakfast Potatoes, Bacon & Sausage

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Continental Breakfast & Breakfast Buffet

Page 2

CONTINENTAL BREAKFAST BUFFET

16

Chilled Fresh Juices

Sliced Fresh Fruit

Assorted Breakfast Pastries, Croissants and Muffins

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

ALL AMERICAN BREAKFAST BUFFET

22

Designed for 25 or more guests

Chilled Fresh Juices

Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Sliced Fresh Fruit, Assorted Breakfast Pastries and Muffins

Scrambled Eggs

Breakfast Potatoes with Onions & Peppers

Applewood Smoked Bacon, Sausage Links or Black Forest Ham

BREAKFAST BUFFET UPGRADES / PER PERSON

Assorted Fruit Yogurts and Granola	3
Bagels & Cream Cheese w/ Toaster	3
Assorted Cereals with 2% Milk	3
Traditional Eggs Benedict	5
Cinnamon French Toast	4
Huevos Rancheros	4
Chilaquiles w/ Eggs, Cheese & Green Chili	4
Mini Chicken & Waffles w/ a Sweet & Spicy Syrup	5

Omelet Station ⁷

Designed for 50 or more guests

Peppers, Onion, Spinach, Fresh Tomato, Jalapeno, Artichoke, Olive, Mushroom, Ham, Breakfast Sausage, Cheddar Cheese & Swiss Cheese.

Please add \$50.00 for Omelet Chef

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Plated Breakfast

Page 3

Includes Fresh Fruit, Chilled Orange Juice,
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Please Select One Breakfast for your Group

ALL AMERICAN BREAKFAST

18

Assorted Breakfast Pastries and Muffins
Two Scrambled Eggs
Applewood Smoked Bacon, Sausage Links or Black Forest Ham
Breakfast Potatoes with Onions & Peppers

CHICKEN & WAFFLES

18

Boneless Fried Chicken served atop a fresh Waffle
served with a Sweet & Spicy Syrup

CROISSANT BREAKFAST SANDWICH

17

Eggs, Sharp Cheddar Cheese and Bacon

SMOKED CURED LOX & BAGEL

20

Smoked Salmon, Pickled Red Onions, Capers,
Dill Cream Cheese, Preserved Lemon and Cucumber

HUEVOS RANCHEROS

17

Soft Tortilla, Refried Beans, Fried Eggs, Tomatillo Sauce
& Jack Cheese. Served with Sweet Mexican Bread

BREAKFAST BURRITO

16

Scrambled Eggs, Cheese, Salsa, Hash Browns
Choice of Bacon, Ham or Sausage
Served with Tortilla Chips, Guacamole, Sour Cream & Salsa Garnish

CINNAMON FRENCH TOAST

17

Butter, Maple Syrup and Powdered Sugar
Two Scrambled Eggs
Choice of Bacon, Ham or Sausage

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Private Brunch Buffet

Page 4

Private Brunch Buffet

29

Designed for 50 or more guests (Available for up to 2 hours)

Chilled Fresh Juices

Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Sliced Fresh Fruit * Assorted Breakfast Pastries, Muffins & Rolls

Scrambled Eggs * Breakfast Potatoes with Onions & Peppers

Applewood Smoked Bacon & Sausage Links * Cinnamon French Toast

Tortellini Pesto Pasta Salad * Green Salad w/ Ranch & Raspberry Vinaigrette Dressing

Grilled Boneless Chicken Breast served with Lemon White Wine Capers Sauce

Rice Pilaf * Steamed Seasonal Vegetables

Assorted Cookies and Brownies

BUFFET ENHANCEMENTS

per person / per item

Free Flowing Champagne (Available for up to 2 hours)	5
Sliced Fresh Fruit	3
Assorted Fruit Yogurts and Granola	3
Bagels & Cream Cheese w/ Toaster	3
Assorted Cereals with 2% Milk	3
Traditional Eggs Benedict	5
Cinnamon French Toast	4
Huevos Rancheros	4
Chilaquiles w/ Eggs, Cheese & Green Chili	4
Mini Chicken & Waffles w/ a Sweet & Spicy Syrup	5
Herb Marinated Tri Tip with Port Demi-Glace	7
Baked Salmon topped with Citrus Salsa	7
Meat or Vegetarian Lasagna	5
Additional Cold Salad (see buffets menus for available options)	4
Additional Accompaniments (see buffet menus for available options)	4
Cheesecake, Carrot Cake & Chocolate Cake Display	6

Omelet Station

7.00

Peppers, Onion, Spinach, Fresh Tomato, Jalapeno,

Artichoke, Olive, Mushroom, Ham, Breakfast Sausage,

Cheddar Cheese & Swiss Cheese. Please add \$50.00 for Omelet Chef

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Morning or Afternoon Breaks

Page 5

Designed for 25 or more guests / One Hour Service
Includes Assorted Soft Drinks & Bottled Waters
Please Select One Break for your Group per day

	<i>Ala Carte</i>
COOKIE BREAK Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies and Chilled Milk	16
HEALTHNUT BREAK Assorted Granola & Fruit Bars, Sliced Fresh Fruit and Mixed Nuts	16
MOVIE BREAK Warm Popcorn, Soft Pretzels with Mustard, Salted Peanuts & Assorted Candy	16
SUNDAE BREAK Fresh Vanilla Ice Cream with Assorted Toppings	16
FIESTA BREAK Warm Churros and Tortilla Chips with Salsa, Guacamole & Warm Cheese Dip	16
FRUIT, CHEESE & VEGETABLE BREAK Sliced Fresh Fruit with a Yogurt Dipping Sauce, Fresh Vegetables with Ranch Dip and an Assortment of Domestic & Imported Cheeses with Crackers & Bread	16
Fresh Brewed Coffee, Decaf Coffee	44 per gallon
Hot Tea Station w/ Assorted Herbal Teas	44 per gallon
Fresh Brewed Ice Tea	38 per gallon
Assorted Soft Drinks & Bottled Waters	3 each
Fountain Soft Drinks Coke, Diet Coke & Sprite	12 per pitcher
Orange Juice, Cranberry or Apple Juice	35 per gallon 15 per pitcher
Assorted Danish, Muffins & Croissants	36 per dozen
House Made Cookies & Brownies	36 per dozen
The DoubleTree Cookie	39 per dozen

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Salad & Sandwich Light Luncheons

Page 6

Please Select One Entrée for your Group.

Includes Freshly Brewed Ice Tea, Entrée & Chocolate Mousse

TOSSED COBB SALAD

17

Grilled Chicken, Chopped Greens, Egg, Bacon, Tomatoes and Crumbled Bleu Cheese with Choice of (2) Ranch, Bleu Cheese or Balsamic Dressing

CHICKEN CAESAR SALAD

17

Fresh Romaine Tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons, Topped with Grilled Chicken

SALMON SALAD

22

Cabbage & Lettuce Blend, Lemon Yuzu Vinaigrette, Tomato, Cucumber, Carrot, Red Onion, Mango Relish and Avocado.

STEAK SALAD

22

Flank Steak, Avocado Lime Drizzle, Pico De Gallo, Cucumber, Tomatillo Relish & Red Onion

Sandwiches Served with Homemade Kettle Chips

TURKEY FOCACCIA CLUB

17

Focaccia Roll, Smoked Turkey Breast, Bacon, Lettuce, Oven Dried Tomatoes and Basil Aioli

TURKEY WRAP

17

Spinach and Herb Tortilla filled with Smoked Turkey, Provolone Cheese, Avocado, Bacon, Lettuce, Tomatoes and Hacienda Ranch Dressing

GRILLED CHICKEN SANDWICH

18

Honey Mustard Coleslaw, Chipotle Honey, Grilled Chicken Breast, Tomato, Pickles and Swiss Cheese. Serve on a Sweet Bun

PRIME BEEF CHEESEBURGER

20

Prime Beef Burger served on a Sweet Bun with Beefsteak Tomato, Iceberg Lettuce, Red Onion, Roasted Garlic Aioli and Aged Cheddar Cheese

NY STEAK SANDWICH

22

Grilled NY Steak, Baguette, Onions, Mushrooms, Lettuce, Tomato and Bleu Cheese Aioli

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Theme Lunch & Dinner Buffets (1 of 2 Pages)

Page 7

Designed for 25 or more guests. Please select One Buffet for your Group

BUFFET ENHANCEMENTS AVAILABLE

See page 9 for Enhancements and Rates

	LUNCH	DINNER
DELI LUNCH BUFFET	27	35
Tossed Green Salad Macaroni Salad Black Forest Ham, Roasted Turkey, Salami and Sliced Roast Beef Sharp Cheddar, Swiss and Pepper Jack Cheese Assorted Gourmet Deli Rolls and Breads Lettuce, Sliced Tomatoes, Onions, Pickles, Condiments & Dressings Homemade Kettle Potato Chips		
WESTERN COMFORT BUFFET	27	35
Potato Salad Green Salad with Ranch & Italian Dressing Fried Chicken – Assorted Dark & White Meat Buttermilk Mashed Potatoes French Beans with Bacon and Shallots Cornbread Muffins		
MEDITERRANEAN BUFFET	27	35
Greek Style Bulgur Salad Vegetable Pasta Salad Rosemary Chicken w/ Artichokes & Olives Lamb Pot Roast Mediterranean Polenta Oven Roasted Potatoes Pita Bread with Tzatziki		

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Theme Lunch & Dinner Buffets (2 of 2 Pages) **Page 8**

	<i>LUNCH</i>	<i>DINNER</i>
MEXICAN BUFFET	27	35
Tortilla Chips with Homemade Salsa Cilantro Roasted Corn Salad Chipotle Caesar Salad Chicken Fajitas with Corn Tortillas, Cilantro, Onions, Tomatoes, Pico de Gallo, Limes & Sour Cream Cheese Enchiladas with Queso Fresco & Sour Cream Spanish Rice and Refried Pinto Beans		

ITALIAN LUNCH BUFFET	27	35
Caprese with Tomatoes, Red Onion, Mozzarella and Basil, Drizzling Balsamic Vinaigrette Antipasto Salad with Salami, Provolone, Mozzarella, Tomatoes, Artichokes, Red Pepper, Kalamata Olives and Green Olives in a Vinaigrette Chicken Parmigiana Cheese Tortellini in an Alfredo Sauce Fresh Seasonal Vegetables Garlic Bread		

ASIAN STYLE LUNCH BUFFET	27	35
Chinese Long Bean Salad with Ginger Sesame Citrus Vinaigrette Sticky Lemon Chicken Marinated Beef & Broccoli Fried Rice Stir Fry Vegetables		

Substitute Chicken or Beef with a Vegetable Dumpling (vegetarian)

All Theme Buffets Include Assorted Cookies and a Beverage Station with Freshly Brewed Ice Tea, Coffee & Decaffeinated Coffee

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Classic Lunch & Dinner Buffet

Page 9

Designed for 50 or more guests

Rolls and Butter * Freshly Brewed Ice Tea, Coffee and Decaffeinated Coffee Station

LUNCH BUFFET 35

DINNER BUFFET 45

SALADS

Select Two Salads

Additional salad add 4 per person

Traditional Caesar Salad

Green Salad

Greek Salad with Feta Cheese

Red Skin Potato Salad

Tortellini Pesto Pasta Salad

Sliced Fresh Fruit

Roma Tomato and Cucumber Salad

Waldorf Salad

ENTREES

Select Two Entrees

Additional entrée add 7 per person

Boneless Breast w/ Lemon & Caper Sauce

Chicken Marsala

Champagne Chicken

Stuffed Chicken Breast

Baked Citrus Salmon

Tri Tip with Port Demi-Glace

Braised Beef Bourguignon

Baked Meat or Vegetarian Lasagna

Beef Fajitas with Bell Peppers & Onions

Grilled Portobello Mushroom (Vegan)

3rd Entrée Carving Station Upgrade

150 Carver Fee

Prime Rib Carving Station

10 per person

Roasted Turkey Breast Carving Station

8 per person

Baked Honey Glazed Ham

8 per person

ACCOMPANIMENTS

Select Two Accompaniments

Additional accompaniment add 4 per person

Buttermilk Mashed Potatoes

Oven Roasted Red Potatoes

Rice Pilaf

Truffle Mac & Cheese

Au Gratin Potatoes

Rum Glazed Carrots

Mixed Seasonal Vegetables

Fresh Beans with Bacon & Shallots

DESSERTS

Select Two Desserts

Additional dessert 4

New York Cheesecake with Fresh Strawberry Sauce

Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream

Tiramisu d' Amaretto

Carrot Cake with Cream Cheese Frosting

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Plated Lunch & Dinner Entrees (1 of 2 Pages)

Page 10

Our Three Course Plated Entrees Include Salad, Entrée, Rice or Potatoes, Seasonal Fresh Vegetables, Freshly Baked Bread & Dessert

Freshly Brewed Ice Tea served for Lunch & Coffee or Decaffeinated served for Dinner

	<i>Lunch</i>	<i>Dinner</i>
PAN ROASTED CHICKEN BREAST Boneless Breast of Chicken Served with a Lemon White Wine Caper Sauce	26 6oz	35 7oz
CHICKEN CACCIATORE Boneless Breast of Chicken served with a Tomato, Mushroom & Wine Sauce	26 6oz	35 8oz
BEEF STROGANOFF Tender Beef w/ a Mushroom & Sour Cream Sauce over Noodles. (Excludes Rice or Potato)	23	30
CITRUS SALMON Baked Salmon Topped with a Citrus Salsa	30 6oz	40 8oz
STUFFED SOLE Sole Filet Stuffed with Crab, Spinach, Cheese, Onion, Celery and Bread Crumbs Topped with a White Wine Sauce	32 6oz	42 8oz
GRILLED TRI TIP (min 25) Herb Marinated Tri Tip with Port Demi-Glace	30 6oz	38 8oz
BRAISED SHORT RIBS (min 25) Herb Marinated Tri Tip with Port Demi-Glace	34 TM 6oz	42 8oz
PRIME RIB OF BEEF (min 25) Slow Roasted, served with Creamy Horseradish	32 7oz	40 10oz
PASTA PRIMAVERA - Vegetarian Penne pasta and Fresh Vegetables tossed in Extra Virgin Olive Oil & Spices.	23	30
GRILLED PORTOBELLO MUSHROOM Vegetarian / Vegan	26	35

Please select one entrée. If you wish to offer two separate entrée choices from above for your guests, the higher price of the two will be incurred as a split menu charge. Exact count of each entrée is due 3 days prior to event.

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Plated Lunch & Dinner Entrees (2 of 2 Pages)

Page 11

SALAD SELECTIONS

Select One

Traditional Caesar Salad, with Homemade Caesar Dressing and Garlic Croutons
Green Salad with Cucumber, Tomatoes and Carrots
Served with Ranch and Raspberry Vinaigrette Dressing

POTATO OR RICE SELECTIONS

Select One

Buttermilk and Chive Mashed Potatoes
Oven Roasted Red Potatoes
Rice Pilaf

DESSERT SELECTIONS

Select One

Chocolate Mousse, Strawberry Mousse or Vanilla Mousse with Berry Garnish
French Vanilla Ice Cream with Berry Garnish

SALAD UPGRADES

2 per person upgrade

Wine Country Salad with Butter Lettuce, Red Grapes, Gorgonzola Cheese,
Candied Nuts and Raspberry Vinaigrette
Mediterranean Salad with Crisp Greens Tossed with Tomatoes and Cucumbers
in a Lemon Oregano Dressing Topped with Feta Cheese and Olives
Wedge Salad with Tomato, Red Onion, Bacon, Bleu Cheese Crumbles,
Blue Cheese Dressing and Fresh Cracked Pepper

POTATO UPGRADES

2 per person upgrade

Roasted Fingerling Potatoes
Twice Baked Potatoes
Potato Au Gratin

DESSERT UPGRADES

3 per person upgrade

New York Cheesecake with Fresh Strawberry Sauce
Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream
Tiramisu d' Amaretto
Carrot Cake
Fruit Tart
DoubleTree Chocolate Chip & Walnut Cookie served with Whipped Cream
And Berries topped with a Chocolate Drizzle

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Hors d'oeuvres Displays

Page 12

DISPLAY PLATTERS

Number of Servings 50/100

Fresh Market Fruits & Berries

110 / 220

Sliced Fresh Fruit & Berries with a Yogurt Dipping Sauce

Vegetable Crudités

110 / 220

Fresh Seasonal Vegetables with a Peppercorn Ranch Dip

Imported & Domestic Cheese Platter

140 / 280

Artisan Cheeses with an Assortment of Crackers and Flat Breads

Antipasto Display

160 / 320

Cured Meats, Cheeses, Olives, Artichoke Hearts and Assorted Flat Breads

Hummus Trio

110 / 220

Roasted Bell Pepper, Pesto & Garlic Hummus served with Cucumbers & Pita Chips

Spanish Style Fondue

120 / 240

Tri-Colored Tortilla Chips with Salsa, Guacamole and Warm Cheese Fondue

Homemade Kettle Potato Chips

85 / 170

Served with Ranch and Sour Cream & Onion Dip

Three Cheese Hot Artichoke Dip

110 / 220

Served with Assorted Crackers & Toasts

Dessert Display

175 / 350

Assortment of Cakes & Pastries

CARVING STATIONS Add Carver Fee (2 Hours)

150

All carving stations include sauces and bakery rolls

Prime Rib Carving Station

30 Servings

300

Turkey Carving Station

30 Servings

250

Ham Carving Station

25 Servings

200

Hors d'oeuvre Displays prior to Lunch or Dinner:

It is suggested that you have 3 to 6 Servings per person.

Hors d'oeuvre Displays in lieu of Lunch or Dinner:

It is suggested that you have 6 to 10 Servings per person

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Hors d'oeuvres by the Dozen

Page 13

COLD SELECTIONS

Per Dozen

Fruit Skewers w/ Yogurt Dipping Sauce	27
Smoked Salmon, Dill Cream Cheese and Caviar served on Toast Bruschetta	36
Cured Olive Tapenade served on Toast	31
Beefsteak Heirloom Tomato w/ Mozzarella & Basil	31
Assorted Mini Finger Sandwiches	31
Salami Coronets with Herb Cream Cheese	31
White Fish Ceviche Tostada	37
Micro cilantro, Radish, Sliced Jalapenos & Avocado Pure	
Antipasto Skewers w/ Cured Meats, Cheese, Artichokes & Olives	37
Seared Ahi Tuna on Wonton Crisps	37
Shrimp Cocktail Shooters	43

WARM SELECTIONS

Per Dozen

Vegetable Quesadilla with Cilantro Lime Drizzle	27
Chicken Quesadilla Florentine	27
w/ Peperonata, Spinach & Mozzarella with Charred Salsa	
Chicken Apple Walnut Montadito	35
brie cheese, sliced apple & honey drizzle	
Italian, BBQ or Swedish Meatballs	35
Potato Skins with Cheddar Cheese, Bacon and Sour Cream	25
Buffalo Wings, Mild served with Bleu Cheese Dip	36
Vegetarian or Pork Pot Stickers Served with Ponzu Sauce & Sweet Chili	25
Mini Grilled Vermont Cheddar Cheese Sandwiches	31
Chicken or Beef Teriyaki Skewers	37
Chicken Fingers with Ranch & BBQ Dip	37
Pork Carnitas Street Tacos w/ Tomatillo Salsa & Queso Fresco	37
Prime Beef Mini Burgers w/ Bacon, Tomato, Cheddar & Garlic Aioli	37
Bacon Wrapped Dates Stuffed with Cream Cheese	37
Mini Crab Cakes with Remoulade Sauce	37
Coconut Shrimp with Sweet Chili Sauce	48
Miniature Beef Wellingtons w/ a Chardonnay Demi-Glace	48

Hors d'oeuvre Displays prior to Lunch or Dinner:
It is suggested that you have 3 to 6 Servings per person.

Hors d'oeuvre Displays in lieu of Lunch or Dinner:
It is suggested that you have 6 to 10 Servings per person

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Hosted Bar Service	Page 14
Well Hosted Drink Tickets	8
Domestic Bottled Beer, House Wine and Soft Drinks Well Cocktails poured with House Vodka, Rum, Gin, Tequila, Whiskey, Scotch & Brandy	
Call Hosted Drink Tickets	10
Domestic & Imported Bottled Beer, House Wine and Soft Drinks Call Cocktails poured with Absolut, Bacardi, Captain Morgan, Jose Cuervo, Tanqueray, Jack Daniels, Seagrams 7 & Midori	
Premium Hosted Drink Tickets	12
Domestic & Imported Bottled Beer, Upgraded Wine and Soft Drinks Premium Cocktails poured with Ketel One, Myers, Don Julio, Crown Royal, Buchmans, Jaegermeister, Kahlua, Baileys and Chambord	
Domestic Bottled Beer	7
Non-Alcoholic Bottled Beer 12oz	7
Imported Bottled Beer 12oz	8
Soft Drinks & Bottled Waters	3
House Wine by the Glass	8
Tropical Fruit Punch by the gallon approx. 20 cups	30
Lemonade by the gallon approx. 20 cups	30
Champagne Punch by the gallons approx. 20 cups	50
Bartender Fee	150

A pre-paid 150.00 bartender fee will be refunded for private bars with more than 950.00 in hosted or cash bar sales. Minimum 40 guests required for private bar service. Above prices are based on Hosted Beverage Service. Cash Prices may vary.

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Hosted Wine List

Page 15

WHITE / BLUSH WINES

Moscato, Rosatello, Italy	38
White Zinfandel, Beringer, Main & Vine, California	26
Pinot Grigio, Candoni, Friuli, Friuli-Venezia Giulia, Italy	35
Sauvignonon Blanc, Brancott Estate, Marlborough, New Zealand	41
Chardonnay, la Terre, California 2008	26
Chardonnay, Rodney Strong, Sonoma County, <i>Sustainably Grown</i> , California	39

RED WINES

Pinot Noir, Castle Rock, Central Coast, California	34
Red, Josh Cellars, Legacy, California	46
Merlot, Blackstone, Winemaker's Select, California	32
Merlot, la Terre, California, NV	26
Cabernet Sauvignon, Robert Mondavi Private Select, California	31

Sparkling / Champagne

Brut, J. Roget, California, NV	26
Non-Alcoholic Sparking Cider	26

Corkage Fee / Setup, Serve Fee

20

If you wish to bring in bottles of wine please add above fee per bottle.
Bottles are to be delivered to the Sales Office a minimum of 2 days prior to event.
Each bottle is charged even if unopened to cover cost of staff & glassware.

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021

Catering Menus DoubleTree Whittier

Audio Visual Equipment

Page 16

LCD & Sound Package	625
LCD Projector, Screen & All Cords	390
LCD Projector Package with Black Pipe & Drape Kit	425
(1) Wireless Microphone, (2) Speakers & 4 Channel Mixer	325
Add Additional Microphone / per (with 4 Channel Mixer)	125
Add Additional Speaker / per	125
Upgrade to 8 Channel Mixer	75
Sound Patch (from outside LCD Projector or IPod)	65
8ft Screen, AV Table, Extension Cord & Power Strip	150
8ft Screen Package w/ Black Dress Kit	225
10ft Screen, AV Table, Extension Cord & Power Strip	200
10ft Screen Package w/ Black Dress Kit	275
Self-Adhesive Flip Chart Package with Easel, (1) Pad & Markers	90
CD Player	125
VGA Extension Cable 25'	35
VGA Extension Cable 50'	40
HDMI Cable 25'	40
Splitter (connect two projectors to a single laptop)	100
Apple Mac Mini-Display Port to VGA Adaptor	40
HDMI to VGA Adaptor	40
Wireless Presenter with Laser Pointer	75
Polycom Speakerphone	125
PC Laptop Computer	195
Display Easel	30
White Board with Assorted Markers & Eraser	75.00

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 21% service charge and applicable taxes

Updated 07-2021