DoubleTree By Hilton Sacramento Catering Menus

Food and Beverage

Hotel Must Supply All Food and Beverage.

Menus are Subject to Prevailing Sales Tax and Service Charge

Two (2) Options Maximum. Highest Price Prevails.

Special Dietary Requests Will Be Accommodated with Chef's Choice.

Guarantees

The Guaranteed Attendance Must Be Received 72 Business Hours Prior to Function.

This Number Will Be Considered a Final Guarantee and Is Not Subject To Reduction.

Linen

Choice of Black, White or Ivory Table Linen and Napkins.

Additional Choices Subject To a Fee.

Standard Service Times

Plated 1 Hour / Break Service .5 Hour / Buffet Service 1.5 Hours

Extended Service Subject to a Fee.

Set Up Changes

A \$250.00 Fee Will Apply For Room Set Up Changes with Less Than 12 Hour Notice.

A La Carte Items

From the Bake Shop Per Dozen		Other Bites	
Assorted Muffins	\$58.00	Assorted Yogurt	\$5.00 Each
Assorted Danish	\$58.00	Whole Fresh Fruit (Pears, Apples, Bananas, Oranges)	\$4.00 Each
Freshly Baked Croissants	\$60.00	Nature Valley Granola Bars	\$4.00 Each
Assorted Bagels with Cream Cheese	\$56.00	Assorted Kashi Bars	\$5.00 Each
Cinnamon Rolls	\$57.00	Assorted KIND Bars	\$6.00 Each
Assorted Scones	\$59.00	Hard Boiled Eggs	\$36.00 Dozen
DoubleTree Chocolate Chip Cookies	\$55.00	Fruit & Cheese Skewers	\$8.00 Person
Assorted Cookies	\$61.00	Tortilla Chips & Salsa	\$5.50 Person
Assorted Brownies	\$60.00	Assorted Candy Bars	\$4.00 Each
Lemon Bars	\$55.00	Assorted Ice Cream Bars	\$6.00 Each
Chewy Marshmallow and Brown Butter Crispy Bars	\$57.00	Individual Bags of Chips or Pretzels	\$3.50 Each
Boardwalk Soft Pretzels with Hot Mustard & Cheese Dipping Sauce	\$55.00	Individual Smoked Almonds, Mixed Nuts, Snack Mix or Trail Mix	\$4.00 Each
Assorted Desserts Squares	\$57.00	Infused Water Station – Chefs Selection Of Fruits, Vegetables or Herbs	\$75.00 Each
Beverages		Assorted Cereals	\$5.00 Each
Starbucks®	\$89.00 Gallon		
Teavana Iced Tea Service	\$89.00 Gallon		
Fruit Punch or Lemonade	\$78.00 Gallon		
Raspberry or Regular Iced Tea	\$78.00 Gallon		
Arnold Palmers	\$78.00 Gallon		
Bottled Water	\$6.00 Each		
Gatorade®	\$6.00 Each		
Bottled Juices	\$6.00 Each		
Soft Drinks	\$6.00 Each	IENTO	
San Pellegrino Sparkling Water	\$6.00 Each		
Monster Energy Drinks	\$7.00 Each		
Half Pints of Milk (Chocolate or Regular)	\$5.00 Each		

⁷² Hour Guarantee is Required. Prices and Items are Subject to Change. Prevailing Service Charge and Sales Tax Will Be Added to All Food & Beverage Functions.

To Start Your Day

20 Person Minimum

All Continentals to Include Freshly Brewed Starbucks® Coffee Service and Selection of Teas

The DoubleTree Continental | \$25

Freshly Squeezed Orange, Cranberry and Apple Juices
Fresh Sliced Watermelon, Pineapple, Cantaloupe, Honeydew and Whole Bananas
Selection of Individual Breakfast Cereals and Oatmeal Medleys with Skim, Soy and 2% Milk
Assortment of Plain and Fruit Yogurts
Mini Bran, Blueberry, Banana-Walnut and Chocolate Muffins

The Deluxe Continental | \$27

Freshly Squeezed Orange, Cranberry and Apple Juices
Fresh Sliced Watermelon, Pineapple, Cantaloupe, Honeydew and Whole Bananas
Selection of Individual Breakfast Cereals and Oatmeal Medleys with Skim, Soy and 2% Milk
Assorted Plain and Fruit Yogurts
Organic Oat and Honey Granola with Dry Fruits
Scrambled Cage-Free Eggs with Pico de Gallo
Cinnamon Raisin Rolls, Assorted Loaf Breads, Orange Cranberry Muffins
Bagels with Cream Cheese, Butter, Jam, Peanut Butter and Honey

The Healthy Continental | \$27

Freshly Squeezed Orange Juice, Grapefruit, Cranberry and Mighty Mango Juices
Whole Wheat Croissants, Carrot Bran and Gluten-Free Blueberry Muffins
Whole Wheat and Gluten-Free Bagels, Cream Cheese, Butter, Jam, Peanut Butter and Honey
Fresh Sliced Watermelon, Honeydew, Cantaloupe, Pineapple, Strawberries and Blueberries
Organic Oat and Honey Granola with Dry Fruits and Toasted Coconut
Selection of Kashi Breakfast Cereals with Skim, Soy and 2% Milk
Assortment of Plain, Fruit Yogurt and Greek Yogurts
Steel Cut Oats with Brown Sugar, Raisins, Toasted Sliced Almonds and Whole Bananas
Egg White Frittata with Mushroom, Spinach, Tomatoes and Jack Cheese

Breakfast Enhancements

Designed To Elevate the Continental Breakfast Experience | 20 Person Minimum

Eggs to Order Station (\$150.00 Charge for Attendant) | \$10.00

Cage-Free Whole Eggs, Egg Whites and Omelets Black Forest Ham, Applewood Smoked Bacon, Red Roma Tomato, Red Onion, Sausage, Bacon, Bay Shrimp, Sweet Bell Pepper, White Button Mushroom, Scallions, Fresh Baby Spinach, Jalapeno, Mild Cheddar Cheese, Jack Cheese

Breakfast Potatoes | \$8

Choice of Roasted Red Potatoes, Herb Roasted Yukon Potatoes

Breakfast Meat | \$9

Choice of Bacon, Pork Sausage, Turkey Sausage, Chicken Sausage, Canadian Bacon or Grilled Ham

Cage-Free Eggs | \$8

Choice of Scrambled, Scrambled Eggs with Vegetables and Cheese, Egg Whites, Egg Beaters

Grilled French Toast | \$9

Cinnamon Chip French Toast Warm Maple Syrup, Butter, Whipped Cream, Berry Compote

Golden Buttermilk Pancakes | \$9

Plain, Blueberry, Chocolate Chips or Banana Warm Maple Syrup, Butter, Whipped Cream, Berry Compote

Smoked Salmon | \$9

Sliced Tomato, Onion, Cucumber, Capers, Chopped Cage-Free Eggs Cream Cheese, Herb Cream Cheese, Assorted Bagels

Biscuit Sandwich | \$9

Shaved Black Forest Ham, Scrambled Egg, Monterey Jack Cheese Home Baked Biscuit

Croissant Sandwiches | \$9

Bacon, Scrambled Eggs and Cheese on a Flaky Croissant

Brioche Egg White Sandwich | \$9

Roasted Vegetables, Egg Whites, Jack Cheese and Brioche Toast

Scrambled Eggs Benedict | \$9

Cheddar Scrambled Cage-Free Eggs, English Muffin, Canadian Bacon and Chipotle Hollandaise

Breakfast Burrito | \$8

Bacon with Potato,
Scrambled Eggs and Cheese in a Flour Tortilla

Yogurt Parfait Bar | \$9

Organic Honey Granola and Homemade Granola Plain Greek Yogurt, Strawberry Yogurt and Blueberry Yogurt, Sliced Almonds, Pecans, Berries, Dried Fruit Medley, Cranberries and Chocolate Chips

Breakfast Buffets

20 Person Minimum

All Breakfast Buffets Include Freshly Brewed Starbucks® Coffee Service and Selection of Teas

The Point West | \$36

Orange, Grapefruit, Cranberry, Apple and Pineapple Juices
Seasonal Sliced Fruit and Mixed Berries
Assorted Muffins, Fruit Danishes and Butter Croissants
Breakfast Breads, Butter and Fruit Preserves
Yogurt Parfait, Berries and Honey
Individual Dry Cereals, Granola with Dried Fruit, Nuts and Whole Bananas
Rich Cinnamon Chip French Toast, Berry Compote, Caramelized Nuts
Spinach, California Jack and Tomato Frittata
Apple-Chicken Sausage, Applewood Smoked Bacon
Roasted Yukon Potatoes with Peppers and Sweet Onions

The Classic | \$33

Chef's Breakfast Potatoes

Orange and Grapefruit Juices
Seasonal Sliced Fruit and Mixed Berries
Breakfast Breads and Pastries, Butter and Fruit Preserves
Selection of New York Style Bakery Bagels and Whipped, Light and Flavored Cream Cheese
Individual Dry Cereals, Granola with Dried Fruit, Nuts and Whole Bananas
Assorted Individual Flavored Yogurts
Scrambled Eggs with Fresh Herbs
Hickory Smoked Bacon
Traditional Country Sausage Links

Healthy Breakfast Buffet | \$35

Roasted Maple Yams

Orange, Grapefruit, Cranberry, Apple, Pineapple Juices
Seasonal Sliced Fresh Fruit and Sun Ripened Berries
Selection of Healthy Breads
Plain and Berry Organic Yogurt
Mini Croissants with Light Swiss Cheese, Cage-Free Egg and Avocado
Oatmeal and Granola with Dried Fruit, Brown Sugar, Walnuts and
Whole Bananas
Cage-Free Egg White Frittata with Seasonal Vegetables
Chicken-Apple Sausage

The DoubleTree Bagel Spread | \$29

Whole, 2% and Skim Milk
Freshly Squeezed Orange Juice, Grapefruit and Cranberry Juices
Seasonal Whole & Cubed Fruits with Mixed Berries
Assorted Muffins and Breakfast Pastries
Selection of Fresh Bagels
Selection of Three Cream Cheeses:
Regular, Strawberry, Sundried Tomato, Cinnamon Raisin, Bacon Scallion,
California Goat Cheese and Honey
Sliced Smoked Salmon and Smoked Trout
Sliced Tomatoes, Cucumber, Capers and Onion
Individual Yogurt, Berry and Granola Parfait
Spinach Mushroom Quiche

Plated Breakfast

All Plated Breakfasts Include Freshly Brewed Starbucks® Coffee, Selection of Teas, Orange Juice, Breakfast Pastry Basket Local Seasonal Fruit Preserves and Sweet Cream Butter

Starters to Enhance Plated Breakfast

(Option of One)

Fresh Fruit Cocktail | \$4

House made Granola Parfait, Low Fat Greek Yogurt with Nuts & Fresh Berries | \$5 Applewood Smoked Salmon, Lemon, Capers, Shaved Red Onion, Bagel with Cream Cheese | \$7

Entrée

(Select One)

Two Egg Breakfast | \$27

Scrambled Cage Free Eggs with Bacon, Served with Yukon Gold Potatoes and Fruit Garnish

Tamales and Eggs | \$30

One Green Chili and Cheese Corn Tamale Scrambled Cage Free Eggs, Chorizo Sausage, Queso Fresco and Pico De Gallo Served with Fresh Salsa Verde

Griddled French Toast & Eggs | \$30

Scrambled Cage Free Eggs and Cinnamon Chip French Toast Served with Chicken Apple Sausage Warm Maple Syrup, Butter, Whipped Cream and Berry Compote

Scrambled Eggs Benedict | \$30

Scrambled Cage Free Eggs on a Whole Wheat English Muffin, Canadian Bacon and Chipotle Hollandaise Served with Yukon Gold Potatoes and Chives

Spinach and Tomato Frittata | \$29

Served with Thick Cut Bacon, Yukon Gold Potatoes, Red Onion and Fresh Thyme

- On The Go -

Boxed Breakfast | \$26

Butter Croissant, Whole Fruit, Assorted Yogurt, Hard Boiled Egg, Individual bags of Peanuts or Almond, KIND Granola Bar, Assorted Bottled Juice or Water Freshly Brewed Starbucks® Coffee and Teas

Break Package

Executive Break | \$36 Per Person

To Start

Chilled Fresh Fruit and Vegetable Juices
Freshly Baked Pastries, Mini Croissants
Assorted Bagels and Cream Cheese
Fresh Seasonal Fruits and Individual Yogurts, Granola and Dried Fruits
Starbucks® & Tazo® Tea Service

Mid Morning

Starbucks® & Tazo® Tea Service

Afternoon

Assorted Brownies and Assorted Cookies
Assorted Soft Drinks and Mineral Waters
Starbucks® & Tazo® Tea Service





Afternoon Breaks

20 Person Minimum

Slider Bar | \$22

Crab Cake Sliders with Red Pepper Aioli, Ground Sirloin Sliders with Cheddar Cheese and Grilled Onions, Portobello Mushroom Sliders with Pepper Jack Cheese and Tomato.

Buffalo Chicken Strip Sliders with Shafts Bleu Cheese and Bacon

Snack Box | \$18

Fresh Grapes, Chocolate Dipped Strawberries
Freshly Baked Doubletree Cookies
A Wedge of Smoked Gouda Cheese and Crackers
Assorted Soft Drinks and Mineral Waters

Popcorn, Peanuts, Pretzels and Mini Hot Dogs | \$20

Popcorn, Honey Roasted Peanuts and Soft Pretzels with
Assorted Mustards
Mini Corn Dogs served with Cheese Sauce, Onions, Shredded Cheese and Jalapenos
Lemonade and Iced Tea

Southwestern Snack | \$17

Crispy Beef Taquitos, Small Fresh Flour Tortillas,
Grilled Chicken Con Queso with Fresh Cilantro and Jalapenos
Tri-color Tortilla Chips with Salsa Verde, Salsa Rojo, Sour Cream, Guacamole, Diced Tomatoes,
Diced Red Onions, Sliced Olives, Shredded Cheddar Cheese, Jalapenos and Fresh Lime
Warm Churros Rolled in Cinnamon with Cietta Caramel Dipping Sauce

Sweet & Salty Break | \$17

Whole Fruit, Peanut Chewy Granola Bars, Trail Mix, Cracker Jacks, Potato Chips, Assorted Soft Drinks, Mineral Waters, Starbucks® & Tazo® Tea Service

Make Your Own Sundae | \$17

Choice of Chocolate, Strawberry or Vanilla Ice Cream served with Hot Fudge, Caramel, Fresh Strawberries, Fresh Pineapple, Cherries, Nuts and Whipped Cream with Chocolate Waffle Cone Basket

Complete Meeting Package

The Perfect Option for Your All Day Event! \$67 Per Person | 20 Person Minimum

To Start Your Day

Freshly squeezed Orange Juice, Cranberry and Vegetable Juices, Assorted Danish, Muffins and Bagels
Accompanied with Cream Cheese, Jams and Butter
Yogurt and Granola with Dried Fruits
Starbucks® & Tazo® Tea Service

Mid Morning

Starbucks® & Tazo® Tea Service

Lunch

Choose One:

Plated Chicken or Blackened Salmon Caesar Salad

Balsamic Marinated Grilled Chicken or Blackened Salmon with Crisp Hearts of Romaine Grated Parmesan and Asiago Cheeses, Garlic Croutons, Tomato, Julienne Red Peppers and Sliced Lemon Served with Caesar Dressing

Plated California Club Sandwich

Turkey, Ham, Applewood Smoked Bacon, Swiss Cheese, Lettuce and Tomato on a Fresh Croissant served with Potato Salad, Pickle and Fresh Fruit Garnish

Deli Buffet

Iceberg and Romaine Salad with Cherry Tomatoes, Cucumbers, Carrots and Selected Dressings Penne Pasta Salad with Grilled Vegetables, Basil Pesto and Shaved Parmesan

Cajun Broccoli Slaw, Yukon Gold Potato Salad with Bacon and Dijon Mustard, Albacore Tuna Salad Fresh Sliced Fruit with Seasonal Berries

Deli Board of Roast Beef, Ham, Smoked Turkey, Pastrami and Salami Sliced Swiss, Cheddar, Jack and Provolone Cheeses Sliced Tomatoes, Red Onion, Avocado, Sprouts, Fresh Lettuce, Kosher Dill Pickles, Pepperoncinis and Wax Peppers Served with French Rolls, Baguettes, and Sliced Breads

Afternoon Break

Assorted Brownies and Cookies Assorted Soft Drinks and Mineral Waters Starbucks® & Tazo® Tea Service

Salads and Sandwiches

Sandwiches and Salads Include Fruit Cocktail, Dessert, Starbucks Coffee Service and Tea Selection

Annatto Chicken Salad | \$31

Achiote Marinated Chicken Breast, Iceberg Lettuce, Queso Fresco, Pico de Gallo, Cilantro, Black Beans, Roasted Corn, Jicama, Roasted Pisilla Chilies, Tortilla Strips, Avocado and Chipotle Dressing

Jumbo Shrimp or Chicken Caesar Salad | \$31

Shaved Parmesan Cheese, Cajun Dusted 9-Grain Croutons, Fresh Lemon and Caesar Dressing

Classic Chicken Cobb Salad | \$31

Bibb Lettuce & Organic Greens with Smoked Bacon,
Grilled Balsamic Chicken Breast,
Sliced Avocado, Tomato, Crumbled Bleu Cheese,
Radishes, Egg and Scallions
Choice of Dressing

Turkey Club Croissant | \$31

Smoked Turkey, Crisp Bacon, Pepper Jack Cheese, Lettuce, Tomatoes, Avocado and Pesto Mayonnaise

Boxed Lunches

(2) Options Maximum

All Boxed Lunches are Served with Salad, Whole Fruit, Chips, Dessert and Bottled Water Salad and Dessert Must Be The Same For All Lunches

Pick (1) Salad & (1) Dessert

Salads

Vegetables and Hummus Southwest Broccoli Slaw Quinoa Salad Potato Salad Fruit Salad

Desserts

Brown Butter Krispy Treat
Kind Granola Bar
DoubleTree Chocolate Chip Cookie
Salted Caramel Cookie
Brownie

Smoked Turkey Wrap | \$29

Sliced Smoked Turkey, Tomatoes, Havarti Cheese, Thick Cut Bacon, Avocado, Lettuce and Roasted Garlic Pesto Sauce on Ciabatta Bread

Chicken Wrap | \$29

Grilled Chicken, Mixed Greens, Black Beans, Roasted Corn, Sliced Peppers, Manchego Cheese, Chipotle Pesto Spread in an Herb Flour Tortilla

Roast Beef Sandwich | \$29

Roast Beef, Red Onion, Tomatoes, Arugula, White Cheddar and Horseradish Spread on Whole-Wheat French Roll

Ham Sandwich | \$29

Sliced Black Forest Ham, Buffalo Mozzarella, Sliced Tomato, Spinach, Pesto Aioli on Ciabatta Bread

Italian Sandwich | \$29

Salami, Black Forest Ham, Capicola, Arugula, Roasted Red Peppers, Garlic Parmesan Pesto Spread on Ciabatta Bread with Pepperoncini

Vegetable Sandwich | \$29

Grilled Portobello, Sliced Zucchini, Squash, Tomatoes, Bell Peppers, Onions, Sprouts, Havarti Cheese on Sourdough Baguette

Roasted Turkey Sandwich | \$ 29

Sliced Turkey, Tomato, Onions, Pepper Jack Cheese, Iceberg Lettuce on Sourdough Bread

Plated Lunch Entrees

Maximum of 2 Entrees | Highest Price Prevails Special Diets will be Chef's Choice

All Meals Include Starter, Chef's Selection of Vegetables, Choice of Rice, Pasta or Potatoes, Bread Basket, Dessert, Ice Tea and Starbucks® Coffee Service

Starter

Garden Salad

Spring Mix and Butter Lettuces, Grape Tomatoes, Julienne Carrots, Sliced Radishes and Croutons

Fruit Cup

Diced Fresh Seasonal Fruit Served in a Champagne Glass

Caesar Salad

Crisp Romaine, Croutons, Fresh Parmesan & Tuscan Style Caesar Dressing

Grilled New York Steak | Market Price

With Local Rosemary Fingerling Potatoes, Shafts Blue Cheese Caramelized Shallots and Baby Kale

Bourbon and Peach Glazed Chicken | \$33

With Creamy Spinach and Corn, Jasmine Rice and Grilled Tomato

Herb Marinated Free Range Chicken | \$35

With Vegetable Wild Rice and Creamy Dijon Sauce

Chicken Piccata | \$35

Basmati Rice, Pine Nuts, Spinach, Baby Carrots and Caper Bruere Blanc

Grilled Salmon | \$36

With Orange Couscous, Grilled Fennel, Baby Spinach and Citrus Salsa

Grilled Marinated Tri Tip | \$39

With Fresh Pico de Gallo, Grilled Asparagus and Horseradish Peppercorn Demi-Glace

Penne Pasta | \$33

With Grilled Chicken, Red Pepper Pesto and Fire Roasted Tomato Sauce Shaved Parmigiano-Reggiano and Sweet Italian Basil

Braised Short Rib Ravioli | \$35

With Roma Tomatoes, Porcini Mushroom Cream Sauce, Baby Spinach and Shaved Parmigiano-Reggiano

Apple Brie Chicken | \$32

Chicken Breast Filled with Creamy Brie and Apples, Roasted Potatoes with Cracked Peppercorn Sauce and Fresh Vegetables

Lemon Cream Ricotta Ravioli | \$32

Spinach and Ricotta Ravioli with Lemon Cream Sauce and Grilled Vegetables

Baked Polenta | \$31

Herb Baked Polenta with Grilled Vegetables Fire Roasted Tomato Sauce and Asiago Cheese

Lunch Buffets

20 Person Minimum

South of the Border | \$40

Tortilla Soup with Tortilla Strips and Cilantro Cream.

Chicken Tubac Salad with

Mixed Greens, BBQ Chicken, Grilled Fingerling Potatoes,

Green Beans, Roasted Corn, Black Beans and Chipotle Ranch Dressing.

Grilled Shrimp Ceviche.

Served with Flour and Corn Tortilla Chips.

Build-Your-Own-Fajitas: pick one Protein

Grilled Chicken, Skirt Steak, Chili Rubbed Shrimp and Grilled Calabacitas

Grilled Peppers, Onions and Jalapenos served with Flour and Corn Tortillas

Chili Cheese Tamales with Green Salsa

Mexican Rice, Pinto Beans

Guacamole, Salsa Rojo, Salsa Verde, Sour Cream, Pico de Gallo, Queso Fresco,

Shredded Cheddar Cheese and Lime Wedges

Cinnamon Sugar Churros

Turtle Cheesecake

Freshly Brewed Starbucks® Coffee & Tea Selection

The Sandwich Shop | \$40

Soup of the Day Homemade Potato Salad

Yukon Gold Potatoes, Egg, Bacon, Celery and Green Onion.

Garlic Cilantro Rubbed Shrimp Salad

Napa Cabbage, Cucumbers, Peppers, Carrots and Black Sesame Vinaigrette

Whole Wheat Penne Pasta Salad

Sundried Tomatoes, Shaved Parmesan, Basil Pesto, Broccoli and Cauliflower. Grilled Chicken Breast, Sliced Roast Beef, Sliced Pastrami, Roasted Turkey Breast,

DoubleTree Tuna and Egg Salad, Grilled Mushrooms, Variety of Fresh Breads.

Cheddar, Swiss, Provolone, Havarti and Pepper Jack Cheeses

Lettuce, Tomatoes, Red Onions, Marinated Olives, Pepperoncini Peppers,

Alfalfa Sprouts and Sweet Hot Pickles

Dijon Mustard, Stone Ground Mustard, Yellow Mustard, Mayonnaise, Creamed Horseradish, Lemon Basil Aioli,

SACRAME

Roasted Pepper Hummus Chef's choice Desserts and

Assorted Gourmet Cookies

Freshly Brewed Starbucks® Coffee & Tea Selection

Lunch Buffets

20 Person Minimum

The Smokehouse BBQ | \$41

Homemade Potato Salad with
Yukon Gold Potatoes, Egg, Bacon, Celery and Green Onion.
Individual Wedge Salads with
Iceberg Lettuce, Bacon, Bleu Cheese, Grape Tomatoes,
Garlic Croutons and Bleu Cheese Dressing.
Roasted Rotisserie 8-Cut BBQ Chicken
with Bourbon Creamed Corn.
Smoked Beef Brisket with Roasted Garlic BBQ Sauce
Biscuits, Cornbread
Make Your Own Pulled Pork Slider Bar with
Coleslaw and Smokey BBQ Sauce and Hawaiian Slider Buns
Baked Beans and Macaroni & Cheese
Pecan Pie
Peach Cobbler and Vanilla Bean Ice Cream

Freshly Brewed Starbucks® Coffee & Tea Selection

The Northern Italian | \$41

Italian Chopped Salad with

Iceberg, Riddico and Romaine Lettuce with Salami, Olives,

White Beans, Garbanzo Beans, Cucumber, Celery, Sundried Tomato and Feta Dressing.

Baby Spinach Salad with

Goat Cheese, Fried Prosciutto, Red Onion, Roasted Bell Pepper, Chopped Egg, Radish, Pine Nuts and Red Wine Balsamic Dressing.

Mushroom Caprese Salad with

Grape Tomatoes, Mozzarella,

Balsamic Marinated Mushrooms and Basil Pesto.

Chicken Parmesan with Lemon Caper Cream Sauce

Herb Grilled Tilapia with Polenta, Baby Kale and Artichokes

Served with Fire Roasted Tomato and Red Pepper Sauce.

Spinach Cheese Tortellini with Roasted Garlic Pesto Sauce Asiago Cheese and Grilled Vegetables.

Roasted Fingerling Potatoes with Fresh Herbs, Extra Virgin Olive Oil, Sea Salt and Cracked Black Pepper.

Fresh Baked Rolls and Garlic Bread with Fresh Pesto, Olive Oil and Balsamic Vinegar

Tiramisu

Italian Lemon Cream Cake

Freshly Brewed Starbucks® Coffee & Tea Selection

Reception Hors D'oeuvres

Hot Selections	Each ()rder 5	0 pieces
C (C1 '	.1 0	O1 '1' A '	1.

2100 Soldonons 2000 Soldon S	
Coconut Shrimp with Sweet Chili Aioli	\$280.00
Miniature Crab Cakes with Spicy Red Pepper Dipping Sauce	\$280.00
Mushrooms stuffed with Spinach and Boursin Cheese	\$225.00
Spanakopita filled with Spinach and Feta Cheese	\$225.00
Steamed Pot Stickers with Hoisin Dipping Sauce	\$225.00
Chicken Strips with Smokey BBQ Sauce	\$225.00
Buffalo Wings with Bleu Cheese Dip	\$225.00
Thai Spring Rolls with Sweet Chili Sauce	\$225.00
Chicken Satay served with Peanut Sauce	\$225.00
Buffalo Chicken Empanada with Avocado Salsa	\$225.00
Chicken Flautas with Green Saslsa	\$225.00
Cold Selections Each Order 50 Pieces	
Grilled Spiced Prawns.	\$280.00
Iced Prawns	\$280.00
Ham and Asparagus Rolls	\$225.00
Southwest Beef Tenderloin with Corn Salsa on Tostada	\$225.00
Grilled Baguette with Manchego Cheese and Honey	\$225.00
	9223.00
Pork Carnitas Tostadas with Avocado Cream	\$225.00 \$225.00 \$225.00
Pork Carnitas Tostadas with Avocado Cream	\$225.00 \$225.00
Pork Carnitas Tostadas with Avocado Cream Seared Ahi Tuna on Fried Wonton with Sweet Chili Aioli Grilled Pita Triangles with Hummus, Feta and Grape Tomato	\$225.00 \$225.00 \$225.00
Pork Carnitas Tostadas with Avocado Cream	\$225.00 \$225.00

Fresh Fruit Presentation

Selection of Sliced Fresh Seasonal Fruits

Large | \$350.00 Serves 75 Small | \$200.00 Serves 25 with Chocolate Dipping Sauce \$1.00 Additional per Person

Pride of California

Pepper Jack, Brie, Havarti, Smoked Gouda, Swiss, Mozzarella and Cheddar Cheeses with Seasonal Grape Garnish Sliced Sourdough Baguette and Cracker Selections Large | \$420.00 Serves 75

Small | \$210.00 Serves 25

Fresh Vegetable Display

Assorted Seasonal Vegetable Selections with Fresh Spinach Dip Large | \$350.00 Serves 75 Small | \$200.00 Serves 25

Baked Brie En Croûte | \$235.00 Serves 25

Wheel of Brie wrapped in Pastry with choice of Chipotle Pesto or Brown Sugar and Almond Fillings

Deli Platter | \$450.00 *Serves 50*

Turkey, Ham, Smoked Sausage and Salami with Sliced Swiss, Cheddar, and Pepper Jack Cheeses Served with Assorted Rolls and Condiments

Theme Station Specialties

40 Person Minimum

Designed to Enhance A La Carte Reception

Fajita Station | \$21 Per Person

Chipotle Marinated Skirt Steak, Cilantro Lime Marinated Chicken and Sonoran Baja Shrimp, with Onions, Bell Peppers, Sliced Jalapenos, Pinto Beans, Pico de Gallo, Salsa Fresca, Guacamole, Sour Cream and Shredded Cheese. With Warm Soft Flour and Corn Tortillas

Quesadilla & Nacho Station | \$20 Per Person

Choose Two: Cilantro Lime Chicken Quesadilla; Crab and Pepper Jack Quesadilla; Grilled Steak, Caramelized Onion and Avocado Quesadilla; Vegetarian Quesadilla with Queso Fresco, Green Chili and Onion Tri-colored Tortilla Chips, Salsa Fresca and Salsa Verde, Spicy Guacamole and Sour Cream, Jalapenos Sliced Black Olives and Carnitas

Dim Sum Station | \$21 Per Person

BBQ Pork Steam Buns, Deep Fried Chicken Pot Stickers with a Sweet Chili Glaze,
Vegetable Egg Rolls with Hot Mustard and Sweet & Sour Sauce,
Asian Style Pork Ribs, Dragon Shrimp with Scallion Sauce, Vegetable Fried Rice and Fortune Cookies

Pasta Station | \$20 Per Person

Pasta Selections (choose two):

Penne, Bow Tie, Portobello Mushroom or Spinach Artichoke Ravioli Sauce Selections (choose two):

Fresh Marinara, Alfredo or Pesto Cream Sauces Served with Fresh Parmesan Cheese and Soft Bread Sticks

Carving Stations

There will be a \$50.00 Charge for Station Attendant or Carver

Dry Rubbed and Grilled Strip Loin of Beef | \$550

With Creamed Horseradish, Caramelized Onions, and Bleu Cheese Mayonnaise, Roasted Fingerling Potatoes with Assorted Artisan Rolls Serves 25

Applewood Bacon Wrapped BBQ Pork Tenderloin | \$350

With Sweet Ginger BBQ Sauce, Glazed Sweet Potatoes and Assorted Artisan Rolls

Serves 20

Oven Roasted French Cut Turkey Breast | \$300

With Orange Cranberry Compote, Pesto Garlic Aioli, Garlic Mashed Potatoes and Assorted Artisan Rolls Serves 20

Beverage

Portable Bars

2 hour Minimum \$100.00 bartender charge per bar per hour will apply if bar sales do not exceed \$250.00 per bar per hour.

Call Brands \$9.00	Premium Brands \$10.00
Domestic Beers \$7.00	Premium Beer \$7.50
House Wine \$8.50	Varietals \$9.50
Soft Drinks \$6.00	Mineral Waters \$5.00

Wine Selections

Sparkling Wines

Listed from off-dry with light to moderate intensity.
Freixenet Blanc de Blancs, Brut, Cava NV | \$28.00
Korbel Brut, Russian River Valley | \$31.00

White / Blush / Rose Wines

Listed from fruity and light to moderate intensity and oak.

Beringer White Zinfandel, California | \$29.00

Woodbridge by Robert Mondavi Chardonnay | \$29.00

R.H. Phillips Toasted Head Chardonnay | \$32.00

Kenwood Sauvignon Blanc, Sonoma | \$37.00

Red Wines

Listed from moderate to full intensity and tannin.

Woodbridge by Robert Mondavi Merlot | \$29.00

Blackstone Merlot, California | \$31.00

Woodbridge by Robert Mondavi Cabernet | \$29.00

Louis Martini Cabernet, Sonoma | \$37.00

Michael David 7 Deadly Zins, Lodi | \$37.00

Plated Dinners

Maximum of 2 Entrees | Highest Price Prevails Special Diets will be Chef's Choice

All Entrees Include Starter, Chef's Selection of Seasonal Vegetables, Choice of Rice, Pasta or Potatoes, Bread Basket, Dessert, Ice Tea & Starbucks® Coffee Service

DoubleTree Salad

Mixed Greens, Roasted Corn, Black Beans, Sliced Peppers, Croutons and Chipotle Ranch Dressing

Baby Kale and Romaine Caesar Salad

Parmesan Crisp Cheese, Grape Tomatoes, Fresh Lemon, Croutons and Creamy Caesar Dressing

Farmers Salad

Baby Greens, Farm Vegetables, Hard Boiled Egg, Bacon, Croutons and Lemon Parmesan Vinaigrette

Strawberry Salad

Spinach Humboldt Fog Goat Cheese, Candied Pecan with Poppy Seed Dressing

Dinner Appetizers

Braised Pork Belly and Seared Scallop with Wilted Greens and Balsamic Reduction | \$8 Spinach Ravioli with Mushrooms, Roasted Garlic and Sundried Tomato Pesto | \$7

Entrees

Chipotle Glazed Beef Filet and Grilled Shrimp | Market Price

Gorgonzola Potato Gratin, Wilted Spinach and Shallot Butter

Rotisserie Style Chicken Breast | \$41

Roasted Vegetable, New Herbed Potatoes and Mushroom Pan Jus

Achiote Chicken | \$41

Seared Free Range Achiote Chicken Breast with Mango Glaze, Sweet Corn Polenta, Aged Manchego Cheese, Sautéed Squash and Grilled Lemon

12oz New York Strip Steak | Market Price

Roasted Garlic Potato Mashed & Wilted Spinach Blackened Onions and Red Wine Demi-Glace

Honey Glazed Salmon | \$43

Spicy Tomato Relish and Wilted Baby Kale

Blackened Center Cut Pork Chop | \$43

Fingerling Potatoes with Sea Salt and Shallot Bacon Glaze

Slow Roasted Prime Rib | \$60

Baked Potato with Toppings

Grilled Asparagus Fettuccini | \$37

With Lemon Pepper Mushrooms, Baby Kale and Fire Roasted Tomatoes

Quinoa Stuffed Peppers | \$37

Topped with Kalamata Olives and Fresh Basil Pesto with Pine Nuts

Dinner Buffets

20 Person Minimum

The River City Buffet | \$50

Chef's Soup

Arugula Salad with Dried Cranberries, Toasted Pecans, Blue Cheese and Balsamic Vinaigrette Quinoa Salad with Roasted Vegetables & Lemon Vinaigrette
Pan Seared Salmon with Sautéed Spinach, Sherry Vinegar Tomato Compote
Bourbon and Peach Glazed Chicken with Spinach, Corn and Grilled Roma Tomatoes
Chipotle Roasted Strip Loin with Caramelized Onion and Peppers with Natural Au Jus
Jasmine Rice, Seasonal Vegetables,
Assorted Rolls and Sweet Cream Butter

Assorted Desserts, Freshly Brewed Starbucks® Coffee & Tea Selection

The Italiano | \$50

Caprese Salad with Mozzarella, Basil, Pickled Red Onions and Queen Creek Olive Oil Baby Kale & Romaine Caesar Salad with Parmesan and Romano Cheeses, Oven Roasted Tomato, Herb Croutons and Caesar Dressing

Bistecca alla Fiorentia (Flat Iron Steak Medallions) with Oven Roasted Tomato and Creamed Spinach in a Red Wine Reduction and Balsamic Glaze

Chicken Saltimbocca with Prosciutto, Provolone and Dijon Mushroom Sauce Covina Seabass Puttanesca with Tomato, Olives, Capers and Roasted Fingerling Potatoes

Three Cheese Spinach Tortellini with Fried Pancetta, Tomatoes, Shallots, and Roasted Garlic Cream Sauce Ratatouille with Tomato, Onion, Eggplant, Zucchini, Bell Peppers, Lemon and Balsamic Vinegar Grilled Asparagus

Focaecia Bread and Sliced Olive Bread
Italian Lemon Cake and Individual Flourless Chocolate Cakes
Freshly Brewed Starbucks® Coffee & Tea Selection

BY HILTON"

The DoubleTree Buffet | \$50

Iceberg Salad with Blue Cheese

Cherry Tomatoes, Crisp Smoked Bacon, Scallions, & Buttermilk Ranch

Field Greens Salad with Goat Cheese and Citrus Wedges, Candied Pecans & Balsamic Vinaigrette Fresh Fruit Salad and Seasonal Berries

Penne Pasta with Broccollini, Basil Pesto, Sundried Tomato, Asiago Cheese, Pine Nuts & Peas

Fresh Wild Caught Cajun Snapper with Grilled Prawns & Cheese Grits

Rotisserie Chicken Breast with Sherried Mushroom Pan Jus & Pearl Onions

Bone In Mustard Grilled Pork Chops with Fresh Herbs and Cracked Peppercorn Sauce

Potatoes au Gratin, Fresh Vegetables

Chef's Dessert Display and Freshly Brewed Starbucks® Coffee & Tea Selection

Dessert

Select One with Plated Lunches or Dinners

Cheesecakes

Vanilla Cheesecake Strawberries & Whipped Cream

Mango Passion Cheesecake Fruit Curd & Buttermilk served with Strawberry sauce

New York Turtle Cheesecake Covered with Caramel Sauce & Pecans

Black Cherry Cheesecake Ricotta Style Cheesecake with Blueberry Sauce & Whipped Cream

Raspberry Donut CheesecakeWith Raspberry puree topped with Crumbled Donuts.

Cakes

Ultimate Chocolate Cake Raspberry Sauce & Whipped Cream

Carrot Cake
Caramel Sauce & Whipped
Cream

Salted Caramel Cream Cake Chocolate Sauce & Berries

Lemon Cake
Lemon Sponge Cake
Lemon Mousse & Raspberry
Sauce

Gluten Free

Flourless Chocolate Torte with Raspberry Sauce