

DoubleTree by Hilton Monrovia Pasadena



Our meeting packages are designed to ensure you a stress-free process in planning your meeting. Wireless internet, parking, flip chart, and markers are all including with this package. Minimum of 10 guests and maximum of 25 guests. Available Monday- Friday

DOUBLETREE TEAM BUILDER \$60

Continental Breakfast Buffet

Assorted Chilled Juices
Breakfast Pastries, Bagels and Muffins
Served with Butter, Preserves and Cream Cheese
Fresh Sliced Seasonal Fruit
**Upgrade to Executive Elements Buffet at \$8*

All Day Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Premium Teas
Soft Drinks, Mineral and Spring Waters

Choice of Lunch (Choose One)

Pre- Order from Our Elements Restaurant's Lunch Menu for groups of **15 or less**.
Meals will delivered to Meeting Room.

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#### **The Delicatessen Buffet: Roll-In Deli**

Fresh Fruits  
Choose of Coleslaw **or** Potato Salad  
Sliced Deli Meats, Cheeses and Bread Selection with Condiments and Potato Chips  
*\*Caesar Salad, Pasta Salad, Potato Salad, or California Garden Salad at \$2.00 additional per person*

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Pasta Tavalo

Caesar Salad with dressing on the side
Build your own pasta bar
Penne and Linguine Pastas, Marinara, Alfredo and Basil Cream Sauces, with Grilled Chicken
Seasonal Vegetables and Garlic Bread

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*\*Upgrade to Themed Buffet \$5 per person / Madera Buffet \$10 per person*

#### **Afternoon Wake Up**

Our World Famous Chocolate Chip Cookies and Brownies with 2% and Whole Milk



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## **THE EXECUTIVE \$70**

### **Executive Elements Buffet**

Chilled Orange, Cranberry and Apple Juices,  
An Assortment of Breakfast Breads, Freshly Baked Muffins  
Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage,  
Banana or Plain Pancakes or Waffles (Choose One)  
An Assorted Yogurts and Fresh Sliced Seasonal Fruit

### **All Day Beverage Service**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Premium Teas  
Soft Drinks, Mineral and Spring Waters

### **Choice of Lunch (Choose One)**

#### **Themed Buffets**

See Next Page for Detailed Menu Options

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Madera Buffet at \$5.00 additional per person

Afternoon Wake Up

Our World Famous Chocolate Chip Cookies, Brownies, and Whole Fruits with 2% and Whole Milk



THEMED BUFFET

Accompanied by Chef's Choice of Dessert for All Themed Buffet Options.

The Sandwich Shop

Garden Salad with Choice of Two Dressing, Soup of the Day

Shaved Deli Ham, Turkey, and Roast Beef, Swiss, American and Cheddar Cheeses

Fresh Lettuce, Tomato, Onions

with Appropriate Condiments, Multigrain, Wheat, White and Sourdough Breads

Potato Salad and Macaroni Salad

**Add Chef's Choice of Soup for \$5.00 per Person

Greek Buffet

Greek Salad with Feta Vinaigrette and Pita Bread

Sundried Tomato and Roasted Red Bell Pepper Hummus Stuffed Chicken with Spinach Cream Sauce

Moussaka

Cumin Rice or Cumin Mashed Potatoes with Seasonal Vegetables

Pasta Tavallo

Caesar Salad with Dressing on the Side

Build Your Own Pasta Bar

Penne and Linguine Pastas, Marinara, Alfredo and Basil Cream Sauces.

Grilled Chicken and Fresh Fish of the day. Seasonal Vegetables and Garlic Bread.

**Add Lasagna or Baked Ziti with Italian Beef and Sausage or Spinach for \$5.00 per Person

**Add Pork Gyros for \$5.00 per Person

Backyard BBQ

Garden Salad with Choice of Two Dressings

Kobe Beef Burger, Hot Dogs and Veggie Burgers

Lettuce, Tomato, Raw Onions, Relish, American, Cheddar and Swiss Cheeses,

Bacon, Grilled Onions, Condiments

French Fries or Sweet Potato Fries

**Add BBQ Pulled Pork for \$ 5.00 per Person

**Add Our Award Winning Baby Back Ribs for \$ 8.00 per Person



THEMED BUFFET – CONTINUE

Accompanied by Chef's Choice of Dessert for All Themed Buffet Options.

The Light Lunch

California Garden Salad with Choice of Two Dressings
Turkey Wrap and Grilled Vegetable Wrap on a Spinach Tortilla
Cole Slaw, Pasta Salad or Potato Salad (Choice of Two)
Assorted Baked Chips

Hawaiian Luau

Spinach and Pineapple Salad with Sesame Ginger Dressing on the Side
Kalua Pig and Huli Huli Chicken, Buttered Rice and Macaroni Salad,
Braised cabbage and sweet Hawaiian Rolls
**Add Teriyaki Beef for \$5.00 per Person

Fiesta Bar

Southwest Salad with Ranch and Balsamic Vinaigrette
Carne Asada, or Pollo Asada or Seasoned Pescado. (Choice of Two)
Shredded Lettuce, Tomatoes, Onions & Cilantro
Spanish Rice, Refried Beans, Fresh Salsa, Guacamole, Limes, Sour Cream, Cheddar Cheese,
Corn & Flour Tortillas & Tricolor Tortilla Chips
**Add Beef, Chicken or Cheese Enchiladas for \$ 5.00 per Person
**Add Tomatillo Soup or Tortilla Soup for \$5.00 per Person

Pan Asian Fusion

Mixed Greens with Carrots, Celery, Cucumbers, Water Chestnuts and Peanuts
Served with Sesame Ginger Vinaigrette
Beef and Broccoli, Orange Chicken, Yang Chow Fried Rice, Wok Seared Vegetables



MADERA BUFFET

*Accompanied by Seasonal Vegetables, Artisan Rolls with Butter,
Buffet Must be 90 Minutes of Service.*

SALADS

(Please Select Two)

Fresh Garden Salad

Caesar Salad

Feta and Olive Salad

Tomato, Basil and Parmesan Salad

Grilled Vegetable Salad

Spinach Salad

Pasta Salad

Potato Salad

Fruit Salad

ENTREES

(Please Select Two)

Cast Iron Atlantic Salmon with Shallot Caper Cream

Panko Basa with Roasted Red Pepper Cream

Cilantro Roasted Chicken with Roasted Tomato Sauce

Grilled Chicken Breast with Citrus Buerre Blanc

Slow Roasted Beef with Red Wine and Rosemary Demi Glaze

Braised Beef Tips in Mushroom and Onion Gravy

Baked Ziti (Vegetarian)

Barbeque Tofu, Corn and Bean (Vegan)



STARCH

(Please Select Two)

Rosemary and Thyme Roasted Red Potatoes

Classic or Roasted Garlic Mashed Potatoes

Garden Blend Wild Rice

Herbed Pasta

Rice Pilaf

Creamy Polenta

DESSERTS

(Please Select Two)

Our Famous DoubleTree Chocolate Chip Walnut Cookies

Bread Pudding - Homemade Bread Pudding with Caramel and Whipped Cream

Chocolate Suicidal Cake - Chocolate Two Ways and Topped with Caramel Sauce

Carrot Cake - Accompanied with Vanilla Whipped Cream

White Chocolate Mousse - White Chocolate Cake with Chocolate Sauce

Cheesecake - Mascarpone Cheesecake with Whipped Cream and Raspberry Sauce