

Catering Menus



DOUBLETREE
BY HILTON™
ORLANDO DOWNTOWN



Banquet & Catering Policies



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Food and Beverage Service

The Doubletree Orlando Downtown Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Administrative Fees

A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your event.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

All Breakfast Buffets Include:

- Assorted Chilled Juices, 2% and Skim Milk
- Freshly Brewed Regular and Decaffeinated Coffee, Hot Water with Assorted Teas
- Fresh Bakery Items to include: Danish, Muffins & Breakfast Breads, Butter Croissants

Continental Breakfast

Executive Continental

Assorted Bagels with Cream Cheese
White & Wheat Bread for Toast
Fresh Seasonal Fruit & Berries
Whole Fruit
Oatmeal Bar
\$24 per person

Traditional Continental

Fresh Seasonal Fruit & Berries
Whole Fruit
\$18 per person

Hot Breakfast

Lake Ivanhoe Breakfast

White & Wheat Bread for Toast
Fresh Seasonal Fruit & Berries
Whole Fruit
Fluffy Scrambled Eggs
Apple Wood Bacon
Black Pepper & Sage Sausage Links
Wedge Cut Red Bliss Potatoes
with Mixed Peppers & Onions
Cinnamon Infused French Toast with Warm Syrup
\$27 per person

All American Breakfast

Fresh Seasonal Fruit & Berries
Whole fruit
Fluffy Scrambled Eggs
Apple Wood Bacon
Wedge Cut Red Bliss Potatoes with
Mixed Peppers & Onions
\$24 per person

The Southerner

White & Wheat Bread for Toast
Fresh Seasonal Fruit & Berries
Whole Fruit
Cheddar Cheese Grits
Biscuits & Sausage Gravy
Fluffy Scrambled Eggs
Apple Wood Bacon **or** Black Pepper & Sage Sausage
Skillet Potatoes with Brown Sugar Cured Ham,
Mixed Peppers & Onions
\$27 per person

"To Your Health" Breakfast

Bran Muffins*
Whole Wheat English Muffins & Whole Grain Bagels
with *Light* Cream Cheese
Assorted Fat Free Yogurt with Granola
Oatmeal Bar to include: Sliced Bananas,
Fresh Berries, Dried Fruits, Sliced Almonds
& Brown Sugar
Scrambled Egg Whites with Spinach & Tomato
Turkey Sausage Patty
Wedge Cut Red Bliss Potatoes with
Mixed Peppers & Onions
\$25 per person

*in lieu of Fresh Bakery Items

Breakfast Enhancements

to complement your breakfast buffet

Assorted Soft Drinks
\$3.50 each

Bottled Water & Sparkling Water
\$4.00 each

Assorted Individual Yogurt
\$4.50 each

Assorted Yogurt Smoothies
\$4.50 each

Assorted Danish
or Assorted Muffins
\$40 per dozen

Assorted Bagels
or Buttery Croissants
\$45 per dozen

Eggs Benedict
\$13.00 per person

Brown Sugar Cured Ham & Cheese Biscuit
\$48 per dozen

Brown Sugar Cured Ham, Scrambled Egg & Cheese Biscuit
\$54 per dozen

Vegetarian *Soysage* & Cheese Biscuit
\$60 per dozen

Brown Sugar Cured Ham, Egg & Cheese Croissant
\$60 per dozen

Breakfast Burrito with Scrambled Egg, Peppers,
Cheese & Salsa
\$60 per dozen

Assorted Homemade Quiche
\$6 per person

Smoked Salmon Display with Cream Cheese, Hard Cooked
Egg, Red Onion & Capers. Served with Bagels
\$13 per person

Plated Breakfast

All Plated Breakfast Options Include:

- Preset Pitchers of Chilled Florida Orange Juice
- Freshly Brewed Regular and Decaffeinated Coffee, Hot Water with Assorted Teas
- Preset Bakery Basket to include: Bran Muffins & Fresh Baked Granola Bars

DoubleTree Rise & Shine

Fluffy Scrambled Eggs
Choice of Apple Wood Bacon *or*
Black Pepper & Sage Sausage
Wedge Cut Red Bliss Potatoes with
Mixed Peppers & Onions
Herb Roasted Roma Tomato
\$22 per person

Healthy Choice

Scrambled Eggs Whites
Vegetarian *Soysage* Patty
Grilled Vegetables
\$25 per person

Breakfast/Brunch Stations

*to complement your breakfast buffet
Minimum of 25 Guests*

Oatmeal Station

Oatmeal Bar to include:

Sliced Bananas, Fresh Berries, Dried Fruits,
Sliced Almonds, Candied Pecans & Brown Sugar

\$6 per person

Omelet Station*

Eggs & Egg Whites Prepared Your Way with
Ham, Bacon, Cheese, Mixed Peppers,
Onion & Mushrooms

\$10.5 per person

Pancake & Waffle Bar*

Buttermilk Pancakes & Belgian Waffles
with Warm Syrup & Butter

Toppings to include: Chocolate Chips, Dried Fruits,
Fresh Berries, Candied Pecans & Whipped cream

\$9.5 per person

Crepe Station*

Warm Crepes

Fresh Fruits to Include:

Strawberries, Peaches, Bananas
Blueberries, Blackberries, Raspberries

\$13 per person

Brunch

60 South Brunch Buffet

Assorted Chilled Juices, 2% & Skim Milk
Fresh Bakery Items to include: Danish, Muffins,
Breakfast Breads & Butter Croissants
White & Wheat Bread for Toast
Fresh Seasonal Fruit & Berries
Fluffy Scrambled Eggs
Apple Wood Bacon
Black Pepper & Sage Sausage Links
Wedge Cut Red Bliss Potatoes with
Mixed Peppers & Onions

~

Grilled Mahi with Tropical Fruit Salsa
Herb Seared Chicken with
Sundried Tomato Cream Sauce
Rice Pilaf
Grilled Vegetables

~

Carving Station*

-Choose **One** item for your Chef Attended Station
-Served with rolls and complimenting sauces & condiments

Top Round of Beef
Brown Sugar Glazed Ham
Rum Soaked Pork Loin
Leg of Lamb
Breast of Turkey

~

Black Tie Mousse Cake
Jack Daniels Chocolate Cake
Key Lime Pie
Strawberry Short Cake
Freshly Brewed Coffee, Decaf, Iced Tea & Herbal Teas
\$40 per person

**\$75 Chef Attendant Required
One Chef Per 100 Guests*

~ Pricing based upon 60 minutes of service

~ Service Charge of \$50 applies for breakfast with a guaranteed minimum of less than 25

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Breaks

Spring/Summer Inspired

All Break Menus Include:

- Freshly Brewed Regular and Decaffeinated Coffee, Hot Water with Assorted Teas

Ask about availability for locally-sourced produce

Spring Has Sprung

(Strawberry Break)

DIY Shortcake Bar

Sugar Coated Sliced Strawberries

Classic Shortbread

Vanilla Chantilly Cream

~

Assorted Fresh Berries with Crème Fraiche

White Chocolate Scones

Mini Strawberry Tartelettes

Strawberries stuffed with

Candied Pecan Mascarpone Cheese

Strawberry Bread with Local Orange Blossom Honey

Strawberry Lemonade

\$16 per person

Summertime Funtime

(Peach Break)

DIY Cobbler Station

Warm Sweet Peaches

Warm Petite Biscuits

Vanilla Ice Cream

~

Mini Peach Tartelettes

Chocolate Dipped Peaches with Whipped Cream

Ginger Peach Lemonade

\$14 per person

Chill Out

(Watermelon Break)

Watermelon Pizza:

Sliced Fresh Watermelon Round topped with

Almond Infused Mascarpone Cheese, Toasted Coconut,

Fresh Berries & Almond Slivers

~

Watermelon with Shaved Prosciutto Ham

Watermelon & Feta Stacks with Fresh Basil

Watermelon Salsa with Cinnamon Sugar Tortilla Chips

Summer Watermelon Punch in a Watermelon Bowl

\$14 per person

Cinco de Mayo

Build Your Own Nacho Bar

Tri-Color Tortilla Chips

Sautéed Shrimp, Grilled Chicken, Ground Beef

Refried Beans, Stewed Pinto Beans, Creamy Queso

Pepper Jack and Cheddar Cheese

Black Olives, Jalapenos, Shredded Lettuce,

Pico de Gallo, Sour Cream, Guacamole

Red Salsa & Salsa Verde

~

Taquitos with Enchilada Dipping Sauce

Tequila Lime Chicken Skewers with Salsa Verde

Churros with Caramel Dipping Sauce

Tres Leches Cake

\$16 per person

Option Add On: Mexican Coffee Bar

Tequila & Kahlua

Cinnamon Sticks & Rock Candy Swizzles

Whipped Cream, Chocolate & Caramel

Fourth of July

Mini Slider Burgers

Mini Hot Dogs

Homemade Warm Potato Chips

Homemade Potato Salad Shooters

Baked Bean Crocks with Bacon & Molasses

Red, White and Blue Cupcakes

Whipped Cream with Red and Blue Mixed Berries

\$15 per person

Dim Sum

Shooters of Wonton Soup

Coconut Shrimp Spring Rolls

with Thai Chili Dipping Sauce

Thai Curry Samosas

Chicken Shu Mai (Dumplings)

Char Sui Bao (BBQ Pork Steam Buns)

Green Tea Cheesecake

Chocolate Ginger Cake

\$15 per person

~ Pricing based upon 30 minutes of service

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Breaks

Themed Breaks

All Break Menus Include:

- Freshly Brewed Regular and Decaffeinated Coffee, Hot Water with Assorted Teas

Beverage Break

Assorted Sodas
Assorted Flavored Bottled Waters
\$8 per person

All Day Beverage Break

available all day throughout your program
Assorted Sodas & Assorted Flavored Bottled Waters
\$23 per person

Chips, Dips & Salsa

Potato Chips with Caramelized Onion,
Bleu Cheese and Dill Ranch Dips
Tri Color Tortilla Chips with Salsa and Queso
\$14 per person

Death by Chocolate Break

DoubleTree Chocolate Chip & Walnut Cookies
Double Fudge Brownies
Chocolate Truffles
Chocolate Dipped Strawberries
Chocolate Milk
\$14 per person

Fit for You Break

Fresh Sliced Seasonal Fruit *or* Whole fruit
Pre-Made Yogurt Smoothies
Granola Bars
Trail Mix
Sparkling Mineral Water
\$12 per person

High Tea

Assorted Finger Sandwiches to include:
Cucumber on Wheat
Roma Tomato on Marble Rye
Tuna Salad on White
~

Scones and Macaroons
Lemon Poppy Seed Muffins
Jams, Fruit Preserves & Butter
Selection of Herbal Teas with Lemon Wedges & Cream
\$16 per person

The Ballpark

Individual bags of Cheddar Popcorn,
Cracker Jacks & Peanuts
Warm Soft Pretzels with Sweet Mustard
Assorted Candy Bars
Mini Corn Dogs
\$14 per person

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Snacks

Whole Fruit
\$24 per dozen

Freshly Baked DoubleTree Cookies
\$43 per dozen

Fresh Seasonal Fruit & Berry Display
\$6.5 per person

Chocolate Covered Strawberries
\$45 per dozen

Double Fudge Brownies
\$43 per dozen

Soft Salted Pretzels with Honey Mustard
\$30 per dozen

Hot Buttered Popcorn
\$7 per person

Deluxe Mixed Nuts
\$11 per person

Assorted Individual Bags of Gourmet
Chips, Granola Bars, Pretzels and Popcorn
\$3 each

Build Your Own Granola Bar
\$8 per person

Bulk High Energy Trail Mix
\$7 per person

Beverages

Freshly Brewed
Seattle's Best Coffee
Regular or Decaf
\$49 per gallon

Starbucks Coffee
\$75 per gallon

Assorted Sodas
\$4 each

Bottled Spring or Sparkling Water
\$4 each

Decanters of Assorted Juices
Choice of Orange, Apple, Ruby Red
Grapefruit, Cranberry, Pineapple,
Tomato or V-8
\$20 per gallon

Freshly Brewed "Tazo" Iced Tea
\$20 per gallon

Lemonade or Pink Lemonade
\$20 per gallon

All Lunch Buffets Include:

- Ice Water or Iced Tea, Rolls and Butter, Coffee Service

The Floridian

Lobster Bisque
Tossed Mixed Green Salad with Tomato, Hearts of Palm,
Orange Sections & Cucumbers with a Chipotle Key Lime Vinaigrette & Strawberry Vinaigrette
Shrimp Salad
Toy Box Tomato & Mozzarella Salad with Arugula
Seared Mahi with Cuban Style Black Beans & Chimmichuri
Grilled Jerk Chicken with Thyme Jus
Grilled Vegetables
Rice Pilaf
Petite Key Lime Tarts, Pineapple Rum Cake, Watermelon Slices
Artisan Rolls with Butter
\$35 per person

Mangia Mangia

Minestrone Soup
Traditional Caesar Salad with Herbed Croutons & Shaved Parmesan
Tortellini Pasta Salad with Roasted Tomato Dressing
Meat Lasagna
Herb Seared Chicken Picatta
Shrimp Alfredo
Italian Vegetables
Garlic Breadsticks
Amaretto Cheesecake, Mini Cannolis & Tiramisu
\$34 per person

Hot off the Grill

Cream of Tomato Soup
Tossed Salad with 2 Dressings
Red Bliss Potato Salad
Home-style Coleslaw
Grilled Angus Burgers
All Beef Jumbo Hot Dogs
BBQ Grilled Chicken
Baked Beans
Corn on the Cob
Hot Dog & Hamburger Buns
Sliced American, Cheddar, Swiss & Provolone Cheese
Lettuce, Tomato, Onion & Pickle
Warm Homemade Potato Chips
Red Velvet Cake, Apple Pie & Chocolate Cake
\$31 per person

South By Southwest

Chicken Tortilla Soup
Jalapeno Cornbread Muffins
Mixed Greens with Tomato, Black Olives, Sliced Avocado & Cheddar Cheese with a Jalapeno Ranch Dressing & Lime Chipotle Vinaigrette
Roasted Corn & Black Bean Salad
Grilled Chicken Ranchero with Cilantro Cream Sauce
~

Taco Bar to include:

Seasoned Ground Beef & Grilled Chicken
Shredded Lettuce, Cheddar Cheese, Sour Cream, Diced Tomato, Green Onions, Guacamole, Pico de Gallo
Crunchy Corn Taco Shells & Soft Flour Tortillas
~

Spanish Rice
Stewed Pinto Beans
Southwestern Vegetable Sauté
Cinnamon Cheesecake, Tres Leches Cake,
Chocolate Pecan Pie
\$35 per person

~ Pricing based upon 60 minutes of service

~ Service Charge of \$50 applies for lunch with a guaranteed minimum of less than 25

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Lunch

Buffet

All Lunch Buffets Include:

- Ice Water or Iced Tea, Rolls and Butter, Coffee Service

The Far East

Tossed Mixed Green Salad with Mandarin Oranges,
Tomato, Bamboo Shoots & Mushrooms with
Mandarin Sesame Vinaigrette
Fruit Salad
Thai Shrimp Salad
Teriyaki Grilled Chicken with Roasted Pineapple
Beef & Broccoli Stir Fry
Basmati Rice
Snap Peas with Red Pepper
Mango Cheesecake, Pineapple Cake, Coconut Cake
\$35 per person

The Old Country

Mushroom Bisque Soup
Traditional Caesar Salad with
Herbed Croutons & Shaved Parmesan
Caprese Salad
Marinated Mushroom & Artichoke
Salad with Prosciutto
Chicken Ossobuco Cacciatore
Seafood Bouillabaisse
Rice Pilaf
Vegetable Medley
Assorted French Petit Fours,
Grand Mariner Cheesecake, Assorted Petite Tarts
\$35 per person

"Wrap It Up"

Warm Black Bean Soup
Tossed Field Green Salad with Two Dressings
Tomato Cucumber Salad
Traditional Pasta Salad
~
Pre-made Assorted Wraps to include:
Grilled Chicken Salad in a Spinach Wrap
Grilled Marinated Vegetable Wrap
Turkey & Swiss in a Tomato Basil Wrap
Roast Beef & Boursin in a Flour Tortilla Wrap
~
Warm Homemade Potato Chips
Assorted Mini Cakes
\$29 per person

The Delicatessen

Home-style Chicken Noodle Soup
Red Bliss Potato Salad
Home-style Coleslaw
Tossed Field Green Salad with Two Dressings
~
Assorted Deli Meats to include:
Sliced Roast Turkey, Sliced Brown Sugar Cured Ham, Slow
Cooked Roast Beef, Genoa Salami & Pastrami
Sliced Cheddar, Swiss & Provolone Cheese
~
Lettuce, Tomato, Onion & Pickle
Assorted Artisan Breads
Homemade Potato Chips
Assorted Mini Cakes
\$28 per person

*Add Hot Corned Beef & Sauerkraut with Marble Rye
Bread & 1000 Island Sauce
\$2.5 per person

~ Pricing based upon 60 minutes of service

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Lunch

Express Chilled Plated

Your choice of customized 2-course menu to include choice of One Main Course and One Dessert

All Chilled Plated Lunches Include:

- Ice Water or Iced Tea, Coffee Service

Steak Salad

Chopped Iceberg Lettuce with Grape Tomatoes, Sliced Cucumber, Sliced Mushrooms, Goat Cheese and Shredded Carrots topped with a Marinated & Grilled Flat Iron Steak & Crispy Onions
\$22 per person

Grilled Chicken Caesar Salad

Marinated & Grilled Breast of Chicken with Romaine Lettuce, Herb Croutons and Shaved Parmesan Cheese with Classic Caesar Dressing
\$19 per person

Cobb Salad

Mixed Greens topped with Marinated & Grilled Breast of Chicken, Grape Tomatoes, Sliced Cucumber, Bacon, Hard Boiled Egg & Crumbled Blue Cheese
\$20 per person

Portobello Wrap

Marinated & Grilled Portobello Mushroom with Grilled Zucchini, Yellow Squash & Roasted Red Pepper in a Spinach Flour Tortilla with Roasted Garlic Aioli
Pasta Salad & Dill Spear
\$18 per person

Salmon Nicoise Salad

Herb Roasted Salmon atop Mixed Greens with Haricot Verts, Yukon Gold Potato, Grape Tomatoes, Kalamata Olives & Hard Boiled Egg
\$24 per person

Beef & Boursin Wrap

Shaved Roast Beef Wrapped in a Spinach Flour Tortilla with Bacon, Sliced Red Onion & Mixed Greens with a Boursin Cheese Spread
Potato Salad & Dill Spear
\$20 per person

Grilled Chicken Caesar Wrap

Marinated & Grilled Breast of Chicken with Chopped Romaine Lettuce & Shaved Parmesan Cheese Wrapped in a Flour Tortilla
Served with a Classic Caesar dressing
Pasta Salad & Dill Spear
\$18 per person

Dagwood

Sliced Ham, Turkey, Genoa Salami & Cappelletti Piled High with Provolone Cheese, Lettuce & Tomato on Artisan Sliced Bread
Potato Salad & Dill Spear
\$20 per person

Tuna Salad Croissant

Chunk Light Tuna Salad on a Buttery Croissant with Lettuce & Tomato
Side House Salad & Dill Spear
\$18 per person

Lunch

Hot Plated

*Customized 3-course menu to include choice of
House Salad or Classic Caesar Salad, One Main Course and One Dessert*

All Plated Hot Lunches Include:

- Ice Water or Iced Tea, Rolls & Butter, Coffee Service

Petite Filet Mignon

House Cut Petite Filet Mignon
with a Port Wine Truffle Demi-Glace
Roasted Fingerling Potatoes & Vegetable Medley
\$28 per person

Grilled Salmon Teriyaki

Char-Grilled Salmon with a Sweet Teriyaki Sauce
topped with Roasted Pineapple
White Rice & Snap Peas with Red Pepper
\$27 per person

Sundried Tomato Chicken

Grilled Breast of Chicken
with a Sundried Tomato Cream Sauce
Red Bliss Mashed Potatoes & Vegetable Medley
\$26 per person

Herb Seared Chicken

Herb Seared Breast of Chicken
with a Natural Garlic Jus
Wild Rice Pilaf & Green Beans
\$26 per person

Grilled Flat Iron Steak

Marinated & Grilled Flat Iron Steak
with a Mushroom Sherry Demi-Glace
Red Bliss Mashed Potatoes & Grilled Vegetables
\$28 per person

Key West Mahi Mahi

Cilantro Marinated Mahi Topped with Tropical
Fruit Salsa & Key Lime Beurre Blanc
Rice Pilaf & Grilled Vegetables
\$27 per person

Double Cut Mango BBQ Pork Chop

Marinated & Grilled Bone-In Pork Chop
with Mango BBQ Sauce
Roasted Fingerling Potatoes & Green Beans
\$26 per person

Chicken Parmesan

Breaded Chicken
with Marinara & Mozzarella Cheese
Penne Pasta & Italian Vegetables
\$25 per person

Mushroom Ravioli

with Marsala Cream Sauce
\$24 per person

Dessert Selections

Almond Orange Cake
Key Lime Pie
New York Style Cheesecake
Double Chocolate Cake
Home Style Apple Pie
Classic Carrot Cake

~ Pricing based upon 60 minutes of service

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Lunch

Boxed

All Boxed Lunches Include:

- Individual Bag of Chips, DoubleTree Cookie, Assorted Sodas and Appropriate Condiments

Ham & Swiss

Brown Sugar Cured Sliced Ham
with Cheddar Cheese, Lettuce & Tomato
on Sliced Artisan Bread
Home-Style Cole Slaw
\$22 per person

Grilled Chicken Caesar Wrap

Marinated & Grilled Breast of Chicken
with Chopped Romaine Lettuce
& Shaved Parmesan Cheese Wrapped in a Flour
Tortilla with a Classic Caesar dressing
Pasta Salad
\$22 per person

Roast Beef & Cheddar

Slow Roasted Roast Beef Thinly Sliced
with Cheddar Cheese and Horseradish,
Lettuce & Tomato on Sliced Artisan Bread
Potato Salad
\$24 per person

Roast Turkey & Provolone

Roast Breast of Turkey & Provolone Cheese,
Lettuce & Tomato
on Sliced Artisan Bread
Potato Salad
\$22 per person

Fried Chicken

Southern Style Fried Chicken served cold with
Home-Style Cole Slaw
and Potato Salad
\$24 per person

Portobello Wrap

Marinated & Grilled Portobello Mushroom
with Grilled Zucchini, Yellow Squash
& Roasted Red Pepper in a Spinach Flour Tortilla
Pasta Salad
\$22 per person

Italian Sub

Virginia Ham, Genoa Salami, Capocollo & Provolone
Cheese on a Hoagie Roll with Caesar Salad and
Pasta Salad
\$24 per person

Minimum Order of 10 Per Box

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All Dinner Buffets Include:

- Ice Water or Iced Tea, Rolls and Butter, Coffee Service

Lake Ivanhoe

Vegetarian Green Lentil Soup
Tossed Mix Green Salad with Grape Tomatoes,
Sliced Cucumber, Shredded Carrots
& Herb Croutons
Tomato Cucumber Salad
Marinated Mushroom & Artichoke Salad
with Prosciutto
Herb Seared Chicken with Mushroom Natural Jus
Olive Oil & Rosemary Roasted Salmon
with Chervil Champagne Sauce
Grilled Flat Iron Steak with Caramelized Onion
Demi-Glace & Balsamic Glaze
Roasted Marble Potatoes
Chef's Fresh Vegetable Medley
Chocolate Cake, Carrot Cake,
NY Style Cheese Cake
\$49.00 per person (3 Entrée Choices)

Taste of Orlando

Blue Cheese and Candied Pecan Salad with Arugula,
Tomatoes and Cucumbers
Mushroom and Kale Salad
Oven Roasted Salmon with Crispy Pancetta and Peas
in a Flavorful Lobster Broth
Roast Pork with Sautéed Apples and Leeks with an
Apple Cider Jus
Grilled Chicken with Sautéed Kales and Roasted
Shallots
Mashed Yukon Gold Potatoes
Roasted Asparagus with Red Pepper
Mint Chocolate Chip Cake, Lemon Cake,
Sweet Potato Cheesecake
\$52.00 per person (3 Entrée Choices)

Caribbean Sunset

Caribbean Seafood Chowder (Manhattan Style)
Tossed Mixed Green Salad with Tomatoes,
Hearts of Palm, Orange Sections, Cucumbers
& Toasted Coconut with a Chipotle Key Lime
Vinaigrette & Strawberry Vinaigrette
Fruit Salad with Capt. Morgan Sauce
Shrimp Salad
Grilled Jerk Chicken with Thyme Jus
Rum Soaked Pork Loin
Orange Scented Mahi Mahi
Red Beans & Yellow Rice
Chef's Selection of Seasonal Vegetable
Coconut Cake, Guava Cheese Cake,
Pineapple Cake
\$49.00 per person (3 Entrée Choices)

All Dinner Buffets Include:

- Ice Water or Iced Tea, Rolls and Butter, Coffee Service

Latin Nights

Caldo Gallego (White Bean Soup)
Assorted Artisan Rolls
Tossed Green Salad with Red Onion, Tomato,
Cucumber & Shredded Carrots
with an Oregano Vinaigrette & Cilantro Ranch
Avocado & Onion Salad
Fiesta Corn Salad
Grilled Chicken with Cilantro Cream Sauce
Grilled Flat Iron Steak
with Espresso Demi-Glace & Chimichuri
Rum Soaked Pork Loin
Black Beans & Rice
Sweet Plantains
Green Beans with Red Pepper
Tres Leche, Key Lime Pie, Pineapple Cake
\$49.00 per person (3 Entrée Choices)

The Tuscan Moon

Italian Wedding Soup
Garlic Bread Sticks & Focaccia
Traditional Caesar Salad
with Herbed Croutons & Shaved Parmesan
Tortellini Pasta Salad with Roasted Tomato Dressing
Caprese Salad
Antipasto Display
Stuffed Shells with Marinara & Alfredo Sauces
Tuscan Chicken with Vodka Sauce
Frutti di Mare – Shrimp, Scallops
& Mussels with Spaghetti
Ratatouille
Ammaretto Cheese Cake, Petite Cannolis
& Italian Pastries
\$45.00 per person

The Mediterranean

Manhattan Style Mediterranean
Seafood Chowder
Assorted Artisan Rolls
Spinach Salad with Red & Yellow Roasted
Peppers, Capers, Sliced Mushrooms, Grape
Tomatoes & Feta Cheese
with Oregano Vinaigrette & Dill Ranch
Red & Yellow Grape Tomato & Cucumber Salad
Hummus with Seasoned Pita Triangles
Spanikopita
Dolmas (Stuffed Grape Leaves)
Seared Mahi Mahi with a Lemon Parsley Sauce
Beef Kabobs
Grilled Chicken Alexander (Sautéed Peppers,
Artichokes & Capers) with a Natural Thyme Jus
Roasted Potatoes
Seasonal Vegetable Medley
Baklava, Lemon Almond Cake, Petite Pear Tarts
\$49.00 per person (3 Entrée Choices)

~ Pricing based upon 60 minutes of service

~ Service Charge of \$50 applies for dinner with a guaranteed minimum of less than 25

~A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 10.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Dinner

Plated

Customized 3-course menu to include choice of One Salad, Main Course and Dessert
(Appetizer, Soup and Intermezzo may be added a la carte)

All Plated Dinners Include:

- Ice Water or Iced Tea, Rolls & Butter, Coffee Service

Salad Selections

Doubletree House Salad

Mixed Field Greens with Grape Tomato,
Sliced Cucumber & Shredded Carrots

Caesar Salad

Hearts of Romaine Lettuce Tossed with Classic
Caesar Dressing, Shaved Parmesan Cheese
and Seasoned Croutons

included with Entree

Summer Salad

Mixed field greens with strawberries, blueberries,
candied pecans and crumbled goat cheese

Spinach Salad

Baby Spinach with Sliced Pears,
Crumbled Goat Cheese & Candied Pecans

Caprese Salad

Sliced Roma Tomato
with Fresh Buffalo Mozzarella Cheese drizzled
with Extra Virgin Olive Oil & Balsamic Glaze

Wedge Salad

Crisp Iceberg Wedge topped with Roasted Red
Tomatoes, Chopped Apple Wood Bacon,
Crumbled Goat Cheese & Scallions

\$4 each, per person

Soup Selections

Lobster Bisque
Cream of Tomato
Chicken with Orzo
Lentil
Black Bean

\$6 each, per person

Appetizers

Jumbo Lump Crab Cake

Meyer Lemon & Dill Rémoulade

Classic Shrimp Cocktail

with Key Lime Cocktail Sauce

Mushroom Strudel

Blend of Exotic & Cultivated Mushrooms
wrapped in a Flaky Pastry
served with a Goat Cheese Cream Sauce

\$10 each, per person

Dessert Selections

Key Lime Pie
Carrot Cake
Classic Cheese Cake
Mango Mousse Cake
Black Forrest
Green Tea Tiramisu

included with Entree

Opera Torte
Pear or Apple Galette
Salted Caramel Cheese Cake

\$3 each, per person

~ Pricing based upon 60 minutes of service

~ Service Charge of \$100 applies for dinner with a guaranteed minimum of less than 25

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Customized 3-course menu to include choice of One Salad, Main Course and Dessert
(Appetizer, Soup and Intermezzo may be added a la carte)

All Plated Dinners Include:

- Ice Water or Iced Tea, Rolls & Butter, Coffee Service

Beef Entrees

Flat Iron Steak

Grilled Flat Iron Steak with
Mushroom Ragout & Demi-Glace
Goat Cheese Red Bliss Mashed Potato
& Green Beans with Red Pepper
\$45 per person

Rack of Lamb

Marinated in Rosemary & Garlic then
Panko Bread Crumb & Dijon Coated
Port Wine Demi-Glace
Red Bliss Mashed Potato & Haricot Verts
\$45 per person

NY Strip

House Cut Strip Steak with Pinot Noir Demi-Glace
Blue Cheese Mashed Potato & Broccoli Florets
\$47 per person

Ribeye

12oz House Cut Ribeye Grilled and Served with Blue Cheese
Mashed Potatoes and Roasted Asparagus with Red Pepper
\$47 per person

Filet Mignon

House Cut Filet Mignon
with Truffle Demi-Glace
Roasted Fingerling Potatoes & Baby Vegetables
\$49 per person

Pork Loin

Roasted Pork Loin Sliced & Topped
with Sautéed Onions and an Applejack Demi Glace
Roasted Yukon Potatoes & Broccoli Florets
\$38 per person

Seafood Entrees

Herb Seared Salmon

Herb Seared Salmon Fillet
with a Chervil Champagne Sauce
Blended Rice Medley & Asparagus with Red Pepper
\$42 per person

Blackened Mahi

Cajun Style Blackened Mahi Mahi
with a Tobasco Beurre Blanc
Blended Rice Medley and Fresh Seasonal Vegetables
\$42 per person

Poultry Entrees

Herb Seared Chicken

Herb Seared Breast of Chicken
With Roast Garlic Sauce
Cabernet Mashed Potato & Green Beans
\$35 per person

Chicken Oscar

Grilled Breast of Chicken topped
with Lump Crab Meat & Classic Béarnaise Sauce
Roasted Yukon Gold Potatoes & Asparagus
\$36 per person

Tuscan Chicken

Grilled Breast of Chicken topped with Roasted Garlic, Roma
Tomato, Fresh Basil & Provolone Cheese
with a Creamy Pomadora Sauce
Penne Pasta & Vegetable Medley
\$36 per person

Vegetarian Entrees

Tri Color Tortellini

With Grilled Asparagus, Zucchini,
Yellow Squash and Red Peppers
\$38 per person

~ Pricing based upon 60 minutes of service

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Dinner

Duo Plated

*Customized 3-course menu to include choice of One Salad, Dual Entrée Main Course and Dessert
(Appetizer, Soup and Intermezzo may be added a la carte)*

All Plated Duo Dinners Include:

- Ice Water or Iced Tea, Rolls & Butter, Coffee Service

Grilled Chicken and Flat Iron Steak

Seared Boneless Breast of Chicken Herb Seared
served with Sundried Tomato Cream Sauce
& a Petite Flat Iron Steak Grilled
and topped with Sautéed Mushrooms
with a Cabernet Sauvignon Demi-Glace

Served with Red Bliss Mashed Potato & Haricot Verts
\$54 per person

Petite Filet & Salmon

House Cut Petite Filet Mignon with a Port Wine Truffle Demi-Glace
& Herb Seared Salmon Filet with a Chervil Champagne Sauce

Served with Roasted Fingerling Potatoes & Vegetable Medley
\$56 per person

Petite Filet & Jumbo Shrimp

House Cut Petite Filet Mignon with a Pinot Noir Demi-Glace
& (3) Jumbo Shrimp, Scampi Style

Served with Roasted Yukon Gold Potatoes & Asparagus & Red Pepper
\$59 per person

Grilled Chicken & Jumbo Shrimp

Grilled Chicken Breast with Thyme Jus paired with
(3) Jumbo Shrimp in a Garlic White Wine Sauce

Served with Rice Pilaf and Sautéed Baby Vegetables
\$52 per person

~ Pricing based upon 60 minutes of service

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Reception

Carving Stations

Stations to enhance your dinner buffet or reception menu

All Carving Stations Include:

- Assorted Rolls & Butter

Top Round of Beef Au Jus

with Assorted Sauces

\$350 each
serves up to 50

Whole Roasted Turkey Breast

with Pan Gravy, Cranberry Sauce,
House Mayonnaise & Dijon Mustard

\$250 each
serves up to 20

Brown Sugar Glazed Pit Smoked Ham

with House Mayonnaise, Dijon Mustard
& Pineapple Chutney

\$250 each
serves up to 20

Rum Soaked Pork Loin

with Coffee Demi Glace
House Mayonnaise & Dijon Mustard

\$250 each
serves up to 20

Roast Leg of Lamb

with Mint Jelly
& Appropriate Condiments

\$250 each
serves up to 25

Tenderloin of Beef

with Béarnaise Sauce
& Appropriate Condiments

\$350 each
serves up to 25

Salmon En Croute*

Whole Side of Salmon Baked in Puff Pastry
with Dill Cream Sauce

\$250 each
serves up to 25 people
*does not include rolls and butter

Pig Roast

Whole Roasted Suckling Pig
Market Price

\$75 Chef Attendant Required for all Carving Stations
One Chef Per 50 Guests

~ Pricing based upon 60 minutes of service

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Reception

Action Stations

Stations to enhance your dinner buffet or reception menu

Pasta Station

Penne & Farfalle Pasta
with Fresh Marinara & Alfredo Sauces
Tossed to order with Grilled Zucchini, Squash, Broccoli
Florets, Mushrooms & Peas
Parmesan, Asiago and Mozzarella Cheese
served with Mini Breadsticks
\$10 per person

Mashed Potato Martini Bar

Red Skinned Mashed Potato
& Mashed Sweet Potatoes
Served with your choice of toppings to include:
Chives, Apple Wood Bacon, Sautéed Mushrooms,
Peas, Gorgonzola & Cheddar Cheese
Whipped Butter & Sour Cream
\$14 per person

Stir Fry Station

Grilled Strips of Chicken & Beef Stir-Fried
with Asian Vegetables, Ginger Teriyaki Sauce
& Chopped Cashews
White Rice & Vegetable Spring Rolls
\$14 per person

Mac N Cheese Bar

Elbow Macaroni & Bowtie Pasta Served with Smoked
Cheddar Cheese Sauce
Assorted Toppings Include:
Sautéed Mushrooms, Diced Ham, Grilled Chicken,
Blackened Baby Shrimp, Broccoli Florets, Chopped
Bacon, Sautéed Spinach & Artichokes
\$12 per person

Caesar Salad Station

Hearts of Romaine Lettuce Tossed to Order
with Classic Caesar Dressing,
Shaved Parmesan Cheese & Seasoned Croutons
\$9 per person

Fruits of the Sea Station

Baby Shrimp, Bay Scallops &
Black Mussels sautéed
with Yukon Gold Potatoes
in a Tomato Saffron Broth
\$15 per person
based on 5 pieces total per person

Street Tacos

Pulled Pork Taco with Sour Orange Mojo Sauce
Marinated Skirt Steak Tacos
Blackened Shrimp Tacos
Served with toppings:
Shredded Lettuce, Pico De Gallo, Green Chili Salsa, Diced
Tomato, Sautéed Mushrooms, Guacamole, Shredded
Cheddar & Pepper Jack, Crumbled Goat Cheese with
Avocado Mousse, Apple Slaw & Mango Key Lime Slaw
Served with Black Beans & White Rice
\$15 per person

Raw Bar

Fresh Seasonal Oysters
and Mussels on the Half Shell, Cocktail Crab Claws,
Chilled Jumbo Shrimp with all the Accoutrements
Market
based on 5 pieces total per person

Tuna Poke

Diced Tuna Tossed with Soy, Ginger, Sesame
Marinade
Served on Bok Choy Leaves
\$18 per person

Action Station Enhancements

Add Diced Grilled Chicken	\$4 per person
Add Virginia Ham	\$4 per person
Add Tofu	\$4 per person
Add Baby Shrimp	\$5 per person
Add Grilled Chicken & Baby Shrimp	\$8 per person

*\$75 Chef Attendant Required for all action stations
One Chef Per 50 Guests*

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Reception

Displays

Seasonal Fruit Display

Sliced Seasonal Fruit with Fresh Berries
with Sweet Yogurt Dipping Sauce
\$10.00 per person

Crudités of Fresh Vegetables with Dip

Sticks of Assorted Fresh Vegetables
with Bleu Cheese, Red Pepper Aioli and Ranch Dip
\$10.00 per person

Artisan Cheeses with Gourmet Crackers

Chef's Daily Selection of
Domestic and Imported Cheese,
Assorted Gourmet Crackers
\$10.00 per person

Mediterranean Dips

Hummus, Babaganoush,
Tabbouleh, Olive Tapenade,
Pita Points & Naan Bread
\$7.5 per person

Potato Chip Fondue

Assorted Fresh Potato Chips, Bleu Cheese,
Balsamic Glaze, Diced Tomatoes & Green Onions
\$7.50 per person

Deluxe Mixed Nuts

\$10.5 per pound

Antipasto Display

Assorted Cured Meats, Marinated Olives,
Artichokes, Roasted Red Peppers
with Provolone Cheese & Assorted Crackers
\$11 per person

Smoked Salmon Platter

Atlantic Salmon, Assorted Breads, Cream Cheese,
Capers, Red Onion, Tomato & Lettuce
\$12 per person

Assorted Sushi Rolls

served with Pickled Ginger, Ground Wasabi,
Regular and Light Soy Sauce
\$12.5 per person

Assorted Edamame Pods

Sriracha, Roast Garlic and Curry
\$11 per person

Paella Pan

Classic Mix of Saffron Rice,
Mussels, Calamari & Shrimp
\$15.50 per person

Chips, Dips & Salsa

Tri-Color Tortilla Chips,
Assorted Salsas, Queso & Guacamole
\$11 per person

Bar Snack Mix

\$10.50 per pound

Reception

Butler Passed

Minimum order of 50 pieces for each item

Warm

Lobster Empanada

Lamb Chop Lollipops with Mint Jelly

Lobster Mac N Cheese Bites

Beef Wellington

\$6 per piece

Chicken Quesadillas

Panang Shrimp Spring Rolls with Thai Chili Sauce

Asian Short Rib Pot Pie

Mini Philly Cheese Steak

BBQ Pork in Biscuit Dough

Mini Crab Cakes with Rémoulade

Bacon Wrapped Scallops

Duck Spring Roll

Chorizo Manchego Arapas

Wild Mushroom in filo

Risotto Croquet

Mac n Cheese Poppers w/Marinara Sauce

\$5 per piece

Franks in a Blanket

Spanakopita

Breaded Artichokes with Lemon Aioli

Roasted Vegetable Tartlets

Chicken Cordon Bleu Bites

Sundried Tomato & Feta Triangles

Vegetarian Pot Stickers with Plum Sauce

\$4 per piece

Chilled

Salmon Mousse on Cucumber Round

Oyster Shooter

\$6 per piece

Caprese Skewers

Chilled Shrimp with Cocktail Sauce

Deviled Eggs with Crispy Prosciutto

Open Face Roast Beef with Crispy Onions

\$5 per piece

Roma Tomato Bruschetta

Classic or Curried Chicken Salad in a Cucumber Cup

Brie Stuffed Strawberry

Bleu Cheese Mousse on Sliced Apple

\$4 per piece

Can't Decide?

Chef's Selection of Passed Hors D'oeuvres

1.5 pieces per person

Minimum of 50 guests

Three Passed Selections

\$15 per person

Five Passed Selections

\$24 per person

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Reception

Flavor Shots

Single servings of classic and modern appetizers in a personal clear cup

*Your choice of displayed or butler passed
Minimum order of 50 per each selection*

Chilled

Crudité

Zucchini, Yellow Squash,
Red Pepper & Grape Tomato
with Dilled Ranch
\$5 each

Tomato Mozzarella

Grape Tomato & Fresh Baby Mozzarella
with Extra Virgin Olive Oil & Balsamic Glaze
\$5 each

Shrimp Cocktail

Solo Jumbo Shrimp with
Chiffonade of Lettuce & Cocktail sauce
\$6 each

Salmon Tartare

Smoked Salmon with Meyer Lemon Oil,
Brunoise of Red Onion & Capers
\$6 each

Oyster Shooters

Solo Raw Oyster
with Classic Cocktail Sauce & Cilantro
\$6 each

Warm

Coconut Shrimp

Golden Brown Coconut Shrimp
with Horseradish Orange Marmalade
\$6 each

Mini Grilled Cheese & Tomato Soup

Petite Grilled Cheese on Sourdough
with Classic Tomato Soup
with Shaved Parmesan Cheese
\$5 each

Shrimp Spring Rolls

Panang Shrimp Roll with Sweet Thai Chili Sauce
\$6 each

Breaded Artichokes

Golden Brown Artichoke Hearts with Bread
Crumbs and Meyer Lemon Aioli
\$5 each

Reception

Sweet Ends

Dessert Stations

Bananas Foster*

Sliced Ripe Bananas Sautéed
with Sweet Cream Butter,
Brown Sugar, Whipping Cream & Spiced Rum
served with Vanilla Ice Cream
and Warm Banana Bread
\$7 per person

Strawberries Romanoff*

Sliced Strawberries
Sautéed with Sweet Cream Butter,
Brown Sugar, Whipping Cream & Vodka
served with Vanilla Ice Cream
& Classic Shortcake
\$8 per person

Cherries Jubilee*

Flambéed Dark Sweet Cherries
served Vanilla Ice Cream and Pound Cake
\$8 per person

Cupcake Station

Flavors include: Red Velvet, Oreó, Peanut Butter,
Vanilla, Chocolate, S 'mores, Carrot, Rocky Road

Mini Cupcakes- \$15 per dozen

Regular Cupcakes- \$18 per dozen

Jumbo Cupcakes- \$20 per dozen

Sundae Station:

Vanilla, Strawberry and Chocolate Ice Cream
Hot Fudge, Chopped Nuts, Rainbow Sprinkles,
Chocolate Chips, Cherries, Gummy Bears, M&Ms
\$10 per person

Mini Dessert Flavor Shots

Minimum order of 50 pieces for each item

Key Lime Pie
Carrot Cake
Red Velvet Cake
NY Cheese Cake
Chocolate Cake
Chocolate Mousse
Berry Mousse
Tiramisu

\$4 each

Individual Dessert Cones

Minimum order of 50 pieces for each item

Chocolate Mousse
Vanilla Cream
Raspberry Mousse
Strawberry Cheese Cake
S'mores
Drunken Cherries
Caramel Banana Mousse
Lemon Meringue

\$4 each

**\$75 Chef Attendant Required
One Chef Per 100 Guests*

~ Pricing based upon 60 minutes of service

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All bars require:

Bartender Fee of \$100 per each 3 hour period

One Bartender per every 100 guests

Hosted Bar

Hourly Packages

Premium Brands

One Hour	\$21
Two Hours	\$31
Three Hours	\$41
Each Additional Hour	\$10

Call Brands

One Hour	\$18
Two Hours	\$26
Three Hours	\$34
Each Additional Hour	\$8

Beer and Wine

One Hour	\$12
Two Hours	\$19
Three Hours	\$26
Each Additional Hour	\$7

Bar Upgrades

Margarita
\$39 per pitcher

Bloody Mary
\$39 per pitcher

Mimosa or Sangria
\$48 per gallon

Martini Bar

Classic, Sour Apple, Cosmopolitan,
White Chocolate Raspberry
\$24 per person

Hosted Bar

*Prices are Per Drink
Charged on Consumption Basis*

Call Brands	\$7
Premium Brands	\$9
House Red & White Wine	\$7
Domestic Beer	\$5.5
Imported Beer	\$6.5
Cordials	\$8
Assorted Sodas	\$4.0
Bottled Still/Sparkling Water	\$4.0

Cash Bar

Prices inclusive of Service Charge & Tax

Call Brands	\$8
Premium Brands	\$10
House Red & White Wine	\$7
Domestic Beer	\$6
Imported Beer	\$7
Cordials	\$9
Assorted Sodas	\$4
Bottled Still/Sparkling Water	\$4

	Call Brands	Premium
<i>Scotch</i>	JW Red Scotch	Dewars
<i>Bourbon</i>	Jim Beam	Jack Daniel's
<i>Whiskey</i>	Seagram's VO	Crown Royal
<i>Rum</i>	Bacardi	Bacardi
<i>Vodka</i>	Svedka	Absolut
<i>Gin</i>	Beefeater	Tanqueray
<i>Tequila</i>	Sauza	Jose Cuervo Gold