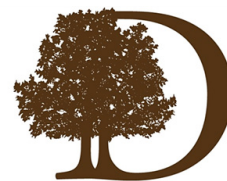




EVENTS

by DoubleTree



DOUBLETREE
BY HILTON™

Dinner at the DoubleTree

Plated Dinner

Choice of Garden Salad,
Caesar Salad or Upgraded Salad
Freshly Baked Breads
Chef's Selection of Starch & Vegetable
Choice of One Dessert
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot and Iced Tea



Salad Selection

Garden Salad
Caesar Salad
Upgraded Salad

Spinach Salad - Spinach Salad with Sliced Strawberries, Brie Cheese and
Homemade Fried Onions - Tossed in a Champagne Vinaigrette 4.00

Mixed Salad - Mixed Baby Greens with Roasted Pine Nuts, Craisins, Pancetta
and Goat Cheese - Tossed in a Port Wine Vinaigrette 6.00

Napoleon Salad - Napoleon of Grilled Eggplant, Tomato and Mozzarella
Cheese - Drizzled with Balsamic Vinaigrette 7.00

Dessert Selection

Classic Key Lime Pie

New York Style Cheesecake - Garnished with Fresh Fruit

Carrot Cake - Topped with Cream Cheese

Chocolate Lovers Cake

Flan Topped with White Chocolate Mousse and Garnished with Fresh Berries

Pecan Pie

Chef Fernando's Apple Tart with Walnuts and Pears Wrapped in a Puff Pastry
and Dusted with Cinnamon

Dessert served with Vanilla Ice Cream and Caramel Sauce - add 4.00

pricing is subject to a 23% service charge and 7% tax

Dinner at the DoubleTree

Entrée Selection

Boneless Chicken Breast 36.00

- Tomato Cilantro Concasse
- Picatta / Marsala
- Francaise
- Oven Roasted Airline Chicken
- Chicken Cordon Bleu
- Florentine

Seared Fillet of Salmon 37.00

- Cucumber Dill Relish
- Oriental Sesame
- Sundried Tomato Vinaigrette



Top Sirloin of Beef

Served with Wild Mushroom Demi Glaze or Roasted Red Pepper Sauce
38.00

Macadamia Encrusted Grouper

Fresh Baked Grouper in a Citrus Key Lime Beurre Blanc Encrusted with Macadamia
38.00

Chicken & Salmon Duet

42.00

Filet Mignon & Chicken

Petite Filet Mignon with a Green Peppercorn Sauce
Alongside a Breast of Chicken in a Cream Mushroom Sauce
46.00

Filet Mignon & Shrimp

Petite Filet Mignon with a Red Pepper Cream Sauce
Paired with Grilled Shrimp Tossed in a Pepper Pesto
48.00

Beef Wellington

Filet Tenderloin Covered in Puff Pastry With Demi Glaze
48.00

Sliced Tenderloin of Beef Dusted with Cumin, Cinnamon
and Coffee 50.00

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Dinner at the DoubleTree

DoubleTree Ocean Trio

Jumbo Shrimp, Crab Cakes & Scallops Seafood Risotto with a Fresh Vegetable Ring
50.00

DoubleTree Butchers Block Trio

Grilled Chicken, Filet Mignon topped with a Garlic Glace & Shrimp Scampi
59.00

List of Starch & Veggies

- Roasted Red Potatoes
- Potatoes Au Gratin
- Wild Rice
- Mashed Potatoes
- Rice Pilaf
- Baby Carrots
- Vegetable Medley Ring
- Green Beans
- Broccoli
- Asparagus in a Yellow Squash Ring



Appetizer Additions

Jumbo Ravioli

Cheese Filled Ravioli On a Bed of Zucchini and Yellow Pepper Coulis
7.00

Fried Brie Cheese With Grapes and Warm Raspberry Sauce Served with French Bread
7.00

Coconut Key Lime Shrimp

On a Bed of Micro Greens with Key Lime Coconut Dip
8.00

Crab Cake

Set on a Bed of Spinach with Tomato Concasse
9.00

Chef Fernando's Ceviche With Citrus Lime & Cilantro

10.00

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Dinner at the DoubleTree

Create your own Dinner Buffet

Any Parties less than 25 People will be subject to a 75.00 surcharge

Salads

Mixed Greens Salad

Classic Caesar Salad

Greek Salad with Feta Cheese, Black Olives, Tomatoes & Red Onions

Caprese Salad

Marinated Mushroom Salad

Entrées

Boneless Chicken Breast with a Tomato Cilantro Concasse

California Grilled Chicken – Grilled Boneless Breast Topped with Fresh Herbs,
Sun-Dried Tomatoes, Sliced Ripe Olives, Artichoke Hearts & Garlic

Baked Grouper with a Tropical Fruit Salsa

Macadamia Nut Crusted Grouper in a Citrus Key Lime Buerre Blanc

Seared Lemon Pepper Fillet of Salmon

Sliced Sirloin with Demi Mushroom Sauce or Chimichirri

Flank Steak with Chimichurri

Pork Loin with a Peach Balsamic Glaze

Linguine with Grilled Shrimp in a Roasted Red Pepper Sauce

Accompaniments

Fresh Grilled Vegetable Medley to Include Asparagus, Zucchini,
Carrots & Yellow Squash

Fresh Sautéed Green Beans

Roasted Seasoned Red Bliss Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes with Molasses

Wild Rice or Quinoa Jasmine Rice

Baby Carrots

Desserts

An Elegant Display of Individual Miniature Pastries

Choose 2 Salad, 2 Entrée and 2 Accompaniment - 37.00

Choose 2 Salad, 3 Entrée and 2 Accompaniment - 42.00

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General Information

The enclosed menus are offered as a guideline. Our Sales Managers would be pleased to offer specially designed menus tailored to your specific desires.

We must be informed of your guaranteed attendance at least seven (7) business days prior to the gathering. This number will be considered your minimum guarantee, which is not subject to reduction. It is agreed that if we do not receive a guaranteed number seven (7) business days in advance, we will use the expected number of guests as the guaranteed number, for which you will be billed, regardless of the final number of guests in attendance. Price confirmation will be made upon request 90 days prior to the event. Until that time, prices are subject to change.

No food or beverage may be brought into or taken out of Doubletree by Hilton Hotel and Executive Meeting Center. Any source, such as home baked products, are in violation of the State Sanitary Code and hotel policy. We offer a complete selection of beverages to complement your gathering. Please note that alcoholic beverage sales and services are regulated by the State of Florida. Doubletree by Hilton and Executive Meeting Center, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor, beer or wine may be brought into the Hotel from outside sources.

If alcoholic beverages are to be served on Doubletree by Hilton and Executive Meeting Center premises (or elsewhere under Doubletree by Hilton and Executive Meeting Center's alcoholic beverage license), Doubletree by Hilton and Executive Meeting Center will require that beverages be purchased from Doubletree by Hilton and Executive Meeting Center and dispensed only by Doubletree servers and bartenders. Our Florida State alcoholic beverage license requires Doubletree to: Request from any person apparently under the age of 40 to provide form of proof of age when requesting alcohol service. According to the Alcohol Beverage Control Law. Refusal of alcoholic beverage service to any person, who, in Doubletree's judgment appears intoxicated. The service of "shooters" or straight shots is not allowed. Guests also may not bring alcoholic beverages from their guestrooms into any public areas of the hotel including the meeting and conference rooms. Doubletree by Hilton and Executive Meeting Center will not assume responsibility for items such as gifts, money, boxes, gift envelopes, cake tops, etc. Special arrangements can be made with a Sales Manager.



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