



DOUBLETREE
BY HILTON™

Catering Menu





Breakfast

**Breakfast Buffets
Selections**

Plated Lunch

Plated Lunch Dessert

Lunch Buffet Selections

**Butcher Block Lunch
Buffets**

**Healthy Market Place
Buffet**

From Farm to Banquets

Lunch On The Go

Hors d'oeuvres A la Carte

Hors d'oeuvre Platters

Stations

Plated Dinner

Plated Dinner Dessert

Dinner Buffet

Also from the Range

Snacks & Beverages

Meeting Breaks

Event Beverages

Bar Packages

Wines



It is our distinct pleasure to welcome you to the DoubleTree by Hilton Modesto. For more than 25 years, our hotel has stood as a landmark and a symbol of Modesto's rich tradition of culture, history, and hospitality.

In the kitchen at the DoubleTree by Hilton Modesto, our Culinary Team has taken great strides to source and explore the unique California landscape to give our guests a truly authentic West Coast experience. We bring you the freshest ingredients from local farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.

We have made every attempt to create menus that cater to the varied tastes of our guests; however, we recognize that not all of our guests may find what they are looking for. If this is the case, please contact our Catering Department and we shall do our utmost to satisfy your requests.

Pervez Khan
General Manager



BREAKFAST

Prices are per person. Split entrees, the higher priced entrée will be charged.

CLASSIC CONTINENTAL

Assorted Muffins, Freshly Baked Danish and Bagels with Cream Cheese, Sweet Butter and Fruit Preserves and Assorted Chilled Juices • 16

DELUXE CONTINENTAL

Fresh Sliced Seasonal Fruit Platter, Assorted Yogurts with Granola, Assorted Muffins, Freshly Baked Danish and Bagels with Cream Cheese, Sweet Butter and Fruit Preserves, Fresh Orange Juice, Grapefruit Juice and Cranberry Juice • 18

ALL AMERICAN BREAKFAST PLATED

Scrambled Eggs, Your Choice of Country Link Sausage, Crisp Bacon or Grilled Ham Steak, Breakfast Potatoes, Fruit Garnishes, Blueberry Muffins, Orange Juice • 20

CINNAMON APPLE RAISIN FRENCH TOAST

Extra Thick Cinnamon Raisin French Toast served with Fresh Apple Compote, Butter and Maple Syrup Served with Orange Juice • 17

SOUTHWESTERN BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Cheese, Mild Chilies and Scallions wrapped in a Flour Tortilla Served with Baja Potatoes, Fresh Fruit, Orange Juice • 18



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*Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas.
22% Service Charge and Applicable Sales Tax will be Added to Above Prices.*

*Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.
Gluten free, home baked muffins available upon request.*



BREAKFAST BUFFETS SELECTIONS

Prices are per person.

CALIFORNIA DREAMING BUFFET

Homemade Granola with Flax Seed, Whole Wheat Tortilla Wraps with Egg Beaters, Spinach, Feta, Tomatoes and Basil, Whole Fresh Fruit, Assorted Low Fat Yogurts, Orange Juice and Individual Bottled Fruit Smoothies • 21

DOUBLETREE BREAKFAST BUFFET

Scrambled Eggs with Cheddar Cheese, Smoked Bacon and Country Link Sausage, Breakfast Potatoes with Peppers and Onions, Sliced Seasonal Fruit, Freshly Baked Danish with Butter & Preserves, Assorted Muffins, and Assorted Cereals with Milk, Fresh Orange Juice, Grapefruit Juice, and Cranberry Juice • 22

CENTRAL VALLEY BUFFET

Assorted Yogurts with Granola, Scrambled Eggs with Cheddar Cheese, Smoked Bacon, Country Link Sausages, Potatoes with Peppers and Onions, Sliced Seasonal Fruit, Fresh Baked Danish with Butter & Preserves, Assorted Muffins, and Assorted Cereals with Milk, Fresh Orange Juice, Grapefruit Juice, and Cranberry Juice • 24



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Minimum of 25 Guests. All buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas. 22% Service Charge and Applicable Sales Tax will be Added to Above Prices. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



PLATED LUNCH

Prices are per person. Choice of soup or salad. Dessert sold separately.

Choice of one soup or salad

SOUP SELECTIONS

- New England Clam Chowder, Oyster Crackers
- Roasted Squash Soup with Cilantro Oil
- Oven Roasted Mushroom Soup
- Roasted Tomato Soup with Fennel
- Classic Cream of Broccoli
- Chicken Tortilla with Corn Strips

SALAD SELECTIONS

- Farmer's Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic Dressing
- Classic Caesar Salad, Shaved Parmesan, Garlic Herb Croutons
- Spinach Salad, Orange Segments, Toasted Pecans, Dried Cranberries, Feta, Raspberry Vinaigrette
- Beet & Apple Salad, Arugula, Chopped Romaine, Shaved Red Onion, Toasted Walnuts, Bleu Cheese Crumbs, Balsamic Vinaigrette

Choice of two Entrees Maximum

BEEF ENTREES

- Traditional Beef Stew with Stanislaus Tomatoes • 21
- Grilled Peppered Flank Steak, Natural Beef Jus, Mushrooms, Onion Jam • 22
- Braised Beef Short Ribs, Creamy Polenta • 23
- Osso Buco with Tomato Jam, Fresh Thyme, Creamy Polenta • 23
- Balsamic & Roasted Garlic Infused Tri Tip, Balsamic Demi Reduction • 23

CHICKEN ENTREES

- Classic Chicken Pot Pie • 19
- Grilled Chicken Breast, Peach BBQ Sauce • 20
- Chicken Marsala • 21
- Roasted Chicken with Risotto & Leeks • 21
- Char-Grilled Chicken with Artichokes & Mushrooms • 21
- Seared Chicken with Oven Roasted Tomato Sauce, Feta Cheese • 21

FISH ENTREES

- Baked Atlantic Salmon, Lemon Dijon with Capers & Dill • 23
- Pan Seared Mahi Mahi, Cherry Tomato Relish • 23

PORK ENTREES

- Oven Roasted Pork Loin, Rosemary Orange Sauce • 21
- Maple Pecan Crusted Pork Loin • 20

Plant Based Menus available on request.

All Entrées served with Rolls & Butter, Seasonal Vegetables, Accompaniment, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas. 22% Service Charge and Applicable Sales Tax will be Added to Above Prices. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



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PLATED LUNCH DESSERT

Prices are per person. Split entrees, the higher priced entrée will be charged.

HOUSEMADE CHEESECAKE • 3

Your Choice of Blueberry, Raspberry, Strawberry Swirl or Oreo Cookie

HOUSEMADE APRICOT BRIOCHE BREAD PUDDING • 3

With Warm Whiskey Caramel

CHOCOLATE BROWNIE • 3

With Vanilla Bean Ice Cream

PLATTER OF ASSORTED DESSERT BARS • 3

Chocolate Raspberry, Lemon Berry, Oreo Dream and Marble Cheesecake

-Family Style Service

PLATTER OF CUPCAKES • 3

Red Velvet Cupcakes, Chocolate on Chocolate Cupcakes and Vanilla Bean Cupcakes

-Family Style Service



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\$3 Per Person. 22% Service Charge and Applicable Sales Tax will be Added to Above Prices. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



LUNCH BUFFET SELECTIONS

Prices are per person. Minimum of 25 Guests.

North Beach Lunch Buffet

Roasted Tomato Bisque, Sweet Garlic, Basil
Hearts of Romaine with Shaved Parmesan,
Croutons

Grilled Vegetable Platter with Balsamic
Reduction

Caprese Salad with Fresh Mozzarella, Grape
Tomatoes, Basil

1) Flat Bread Pizza, Charbroiled, Stanislaus
Pizza Sauce, Pepperoni, Whole Milk
Mozzarella

2) Margarita Flat Bread, Fresh Mozzarella,
Tomatoes, Torn Basil

Choice of one Entrée:

Chicken Marsala with Roasted Mushrooms
Or Chicken Piccata, Lemon Caper

Baked Ziti Pasta, Housemade Marinara with
Fresh Basil, Zucchini, Whole Milk Ricotta
Cheese

Tiramisu
\$31

California Baja Lunch Buffet

Crisp Iceberg Lettuce, Sweet Corn, Red
Onion, Red Peppers, Cilantro
Chipotle Ranch Dressing

Jicama Melon Salad with Honey Lime
Vinaigrette

Tri-Colored Chips, Classic Guacamole, Sour
Cream, Housemade Salsa, Corn Tortillas
Grated Cheddar, Fresh Roasted Jalapeño
Peppers

Pork Carnitas

Marinated Chicken Fajitas

Cumin Infused Housemade Refried Beans

Tomato Rice with Chipotle Peppers

Lemon Bars & Brownies

\$29

ASIAN LUNCH BUFFET

Asian Chopped Salad, Napa Cabbage,
Romaine Lettuce, Bean Sprouts,
Scallions, Mandarin Oranges, Cashews,
Slivered Carrots, Cucumber
Oriental Noodle Salad, Broccoli, Red &
Green Peppers, Green Onions, Ginger
Peanuts, Sesame Soy Dressing
Fresh Fruit

Marinated Beef Stir Fry, Broccoli,
Carrots, Peppers, Soy & Ginger Glaze

Sesame Orange Chicken

Steamed White Rice

Chow Mein Noodles, Bean Sprouts, Stir
Fry Vegetables, Soy Sauce, Sesame Oil
Macaroons

\$29

HAWAIIAN LUNCH BUFFET

Tropical Fruit

Hawaiian Coleslaw

Choice of two:

- Hawaiian Beef Teriyaki with
Pineapple
- Pulled Pork Sliders, you build
- Teriyaki Glazed Chicken,
Pineapple Mango Relish
- Grilled Mahi Mahi, Tropical Fruit
Salsa
- Sweet & Sour Chicken Skewers
with Pineapple

Sticky Rice

Hawaiian Style Vegetables

Fresh Baked Rolls & Butter

Coconut Cream Pie

\$30



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BUTCHER BLOCK LUNCH BUFFETS

Prices are per person. Minimum of 25 Guests.

PRE-MADE GOURMET SANDWICHES:

Oven Roasted Turkey Breast, Smoked Gouda, Chipotle Aioli, Shredded Lettuce, Tomatoes, Mini Croissant
Marinated Tri Tip, Ciabatta Bread, Caramelized Onions, Gorgonzola, Farmers Market Greens, Basil Aioli, Fresh Tomatoes
Roasted Vegetable Pita Wrap, Arugula, Hummus, Feta, Cucumber Dill Dressing
\$29

MAKE YOUR OWN DELI SANDWICH:

Meats: Roasted Turkey Breast, Smoked Ham, Pastrami, Salami
Cheese: Smoked Gouda Cheese, Cheddar, Swiss & Pepper Jack
Condiment Tray: Shredded Iceberg, Sliced Tomatoes, Bermuda Onions, Pickle Spears
Breads: Ciabatta Bread, Whole Grain, Sourdough & California White
Mustard, Mayo, Cranberry Mayo
\$28

BOTH BUTCHER BLOCK LUNCH BUFFET ACCOMPANIMENTS:

Roasted Fingerling Potato Salad with Caramelized Bacon, Green Onions, Whole Grain Mustard Dressing
Farmers Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic Dressing
Fresh Seasonal Fruit
Fresh Baked Cookies

Plant Based Buffet
Curried Chickpea & Brown Rice Salad
Red Quinoa Salad, Roasted Cauliflower, Spinach
Baby Kale Salad, Roasted Pumpkin Seeds, feta, Apples, Red Onion, Vegetarian Bean Chili
Make Your Own Butter Lettuce Wraps, Ground Turkey, Roasted Vegetables
Seasonal Fruit
\$27



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HEALTHY MARKET PLACE BUFFET

Prices are per person. Minimum of 25 Guests.

LETTUCE CROPS

Arugula
Romaine Hearts
Farmers Market Greens
Farro Salad

ADDITIONS

English Cucumbers, Grape Tomatoes, Garbanzo Beans,
Feta, Peas, Carrots, Roasted Mushrooms, Roasted Peppers,
Local Sliced Almonds, Chopped Egg, Beets

SOUP

Roasted Tomato Soup with Fresh Basil,
Fresh Baked Rolls & Butter

ASSORTED SEASONAL FRUIT

PROTEIN

Roasted Garlic/Balsamic Infused Tri Tip
Grilled Herb Marinated Chicken Breast
Bay Shrimp

TOP YOUR SALAD

Balsamic Vinaigrette
Ranch Dressing

DESSERTS

Fruit Parfaits with Greek Yogurt
\$28



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FROM FARM TO BANQUETS

*Served Family Style for Groups minimum 30 guests. Lunch or Dinner.
Split entrees, the higher priced entrée will be charged.*

COMFORT FOOD

Whole Baguettes of Bread Served with Extra Virgin Olive Oil
Farmers Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic Dressing
Traditional Meatloaf or Beef Stew
Chicken Pot Pie
Roasted Garlic Mashed Potatoes
Broccoli with Baby Carrots
Strawberry Shortcake Marinated in Grand Marnier
\$36

RUSTIC INTERNATIONAL

Whole Baguettes of Bread Served with Extra Virgin Olive Oil
Bowl of Butter Lettuce with Candied Walnuts, Dried Cranberries, Bleu Cheese, Raspberry Vinaigrette
Grilled Vegetables with Balsamic Glaze
House Made Mac & Cheese with Smoked Gouda, Fontina & Cheddar
Braised Shortribs with Creamy Polenta
Statler Chicken Breast with Sundried Tomato Pesto & Fresh Herbs
Assorted Dessert Shooters
\$36

CALIFORNIA

Whole Baguettes of Bread Served with Extra Virgin Olive Oil
Whole Hearts of Romaine, Pita Chips, Bleu Cheese, Balsamic Vinaigrette
Wild Mushroom Soup (served tableside)
Mesquite Grilled Tri Tip with Pearl Onions
Fresh Salmon with Housemade Basil Lemon Creme
Grilled Asparagus Finished with Fresh Lemon
Roasted Fingerling Potatoes
Warm Sauteed Green Apples with Maple Whipped Cream
\$40

MEDITERRANEAN

Whole Baguettes of Bread Served with Extra Virgin Olive Oil
Yellow & Red Beet Salad with Arugula, Candied Walnuts & Bleu Cheese
Crostinis with Ricotta Cheese, Shaved Prosciutto, EVOO
Moroccan Lamb Kabobs
Grilled Prawns with Fennel, Citrus & Chiles
Pearl Cous Cous
Oven Roasted Brussels Sprouts with Brown Butter, Pancetta, Sea Salt
Steamed Clams with Fresh Lemon, Basil & Heirloom Tomatoes
Assorted Petit Fours
\$52



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*Platters per table. All buffets include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas. 22% Service Charge and Applicable Sales Tax will be Added to Above Prices.
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LUNCH ON THE GO

Prices are per person.

Eco-Friendly, Biodegradable Packaging

Includes choice of one chilled selection, one sandwich, one accompaniment and one dessert. Client to specify quantity of each sandwich.

Groups of 50 or more can choose 2 sandwich selections

\$21

CHILLED SELECTION - choose one

- Farmers Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic Dressing
- Roasted Fingerling Potato Salad with Caramelized Bacon, Green Onions, Whole Grain Mustard Dressing
- Campanelle Pasta Salad - Artichokes, Kalamata Olives, Sundried Tomato Pesto
- Farro Salad - Heirloom Tomatoes, Cucumbers
- Fresh Seasonal Fruit Salad

SANDWICHES- choose one

- Chicken Salad with Walnuts, Tarragon, Dried Cranberries, Celery, Whole Grain Bread
- Oven Roasted Turkey Breast, Smoked Gouda, Chipotle Aioli, Shredded
- Lettuce, Tomatoes, Croissant
- Marinated Tri Tip, Caramelized Onions, Gorgonzola, Farmers Market Greens, Basil Aioli, Fresh Tomatoes on Ciabatta Bread
- Roasted Seasonal Vegetable Spinach Wrap

ACCOMPANIMENT- choose one

Whole Fruit

Kettle Potato Chips

Granola Bar

DESSERT- choose one

DoubleTree Cookie

White Chocolate Macadamia Cookie

Chocolate Brownie

All Lunch on the Go comes with a Packet of Mayo, Mustard, Salt, Pepper, Napkin, Fork, Knife & Spoon

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HORS D'OEUVRES A LA CARTE

Minimum order of 50 pieces.

COLD

| | |
|---|------------------|
| Creamy Tomato with Pesto Cream Tartlet | \$4.00 Per Piece |
| Crab and Avocado Mousse Tartlet | \$4.00 Per Piece |
| Crab Salad with Ginger in Cucumber Cup | \$4.00 Per Piece |
| Dried Apricot with Cream Cheese and Pistachios | \$4.00 Per Piece |
| Goat Cheese and Sun Dried Tomato Crostini | \$4.00 Per Piece |
| Prosciutto and Melon | \$4.00 Per Piece |
| Belgian Endive with Creamed Bleu Cheese and Chopped Walnuts | \$4.00 Per Piece |
| Tomato Basil Bruschetta with Shredded Parmesan Cheese | \$4.00 Per Piece |

HOT

| | |
|------------------------------------|------------------|
| Mini Beef Kabobs | \$4.50 Per Piece |
| Beef Satay with Teriyaki Sauce | \$4.50 Per Piece |
| Thai Peanut Chicken Satay | \$4.50 Per Piece |
| Spanakopita | \$4.50 Per Piece |
| Feta Cheese and Sun Dried Tomatoes | \$4.50 Per Piece |
| Mini Chicken Wellington | \$4.50 Per Piece |
| Frank in a Blanket | \$4.50 Per Piece |
| Mini Beef Wellington | \$4.50 Per Piece |
| Andouille Sausage en Croute | \$4.50 Per Piece |
| Assorted Mini Quiche | \$4.50 Per Piece |
| Chicken Samosa | \$4.50 Per Piece |
| Mushroom Cap with Crab Meat | \$4.50 Per Piece |
| Mini Chicken Cordon Bleu | \$4.50 Per Piece |
| Mini Egg Rolls | \$4.50 Per Piece |
| Coco Shrimp | \$4.50 Per Piece |
| Breaded Crab Cake | \$4.50 Per Piece |



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HORS D'OEUVRE PLATTERS

SEASONAL FRUIT PLATTER

| | |
|----------------------------------|-------|
| Small Platter (Up to 50 Guests) | \$150 |
| Medium Platter (Up to 75 Guests) | \$225 |
| Large Platter (Up to 100 Guests) | \$295 |

VEGETABLE CRUDITÉ PLATTER

Cauliflower, Red Radishes, Broccoli, Carrots, Mushrooms, Cucumber and Cherry Tomatoes with Creamy Dressing

| | |
|----------------------------------|-------|
| Small Platter (Up to 50 Guests) | \$150 |
| Medium Platter (Up to 75 Guests) | \$225 |
| Large Platter (Up to 100 Guests) | \$295 |

CHEESE DISPLAY PLATTER

Imported and Domestic Cheese served with Fresh Bread and Assorted Crackers

| | |
|----------------------------------|-------|
| Small Platter (Up to 50 Guests) | \$225 |
| Medium Platter (Up to 75 Guests) | \$275 |
| Large Platter (Up to 100 Guests) | \$350 |

ANTIPASTO DISPLAY PLATTER

Fresh Mozzarella with Roma Tomato and Basil, Pepperoncini Peppers, Assorted House Cured Olives, Jardiniérs, Sun Dried Tomatoes, Prociutto, Peppered Salami, Capicola, Roasted Red Peppers in Balsamic Vinaigrette, Marinated Artichoke Hearts, Brie, Fontina and Bleu Cheeses with Grilled Crostinis

| | |
|----------------------------------|-------|
| Small Platter (Up to 50 Guests) | \$250 |
| Medium Platter (Up to 75 Guests) | \$325 |
| Large Platter (Up to 100 Guests) | \$450 |

DIPS

California Artichoke and Spinach Dip, Peppered Herb Cheese Dip, Jalapeño Cheese Dip, Onion Dip, Clam Dip or Fresh Salsa

\$21 Per Pint (Serves Up to 10 Guests)

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STATIONS

Minimum Choice of Three Stations for Your Party. \$34 Per Person (Minimum of 50 Guests) . Food Service for 1 hr. Attendant fee \$180 all stations.

FLATBREAD (choice of two flatbreads)

- Shredded Beef, Romesco Sauce, Roasted Mushrooms, Fresh Mozzarella, Arugula
- Margherita, Fresh Mozzarella, Roasted Garlic, Tomatoes, Basil Leaves
- Pepperoni, Stanislaus Foods Pizza Sauce, Grated Mozzarella
- California Flatbread, Chipotle Aioli, Applewood, Bacon, Chicken, Avocado, Cilantro

STEAMED DIM SUM

Baskets of Assorted Dim Sum, Ponzu Sauce

SLIDER STATION

Mini Brioche Buns, Beef Sliders, Chicken Sliders, Roma Tomatoes, Shredded Lettuce, Mayo, Dijon Mustard, Chipotle Aioli, Grilled Yellow Onions

GRILLED CHEESE STATION WITH ROASTED TOMATO SOUP

Smoked Gouda, Cheddar, Provolone

GYRO STATION

Beef Gyro, Tzatziki Sauce, Red Onion, Tomatoes, Lettuce

CARVING STATION (choice of two)

- Chile Smoked Pork Shoulder, Housemade Chutney
- Latin Rubbed Salmon, Chipotle Aioli
- Whole Roasted Chicken, Roasted Tomato & Tarragon Aioli
- Corned Beef, Spicy Mustard
- Bone-in Ham, Whole Grain Mustard Sauce

MAC & CHEESE BAR

Campanelli Pasta, Applewood Smoked Bacon, Roasted Onions, Roasted Mushrooms, Parmesan Cheese, Tomatoes

RISOTTO STATION

Andouille Sausage, Roasted Mushrooms, Red Peppers, Artichoke Hearts, Roasted Tomatoes, Caramelized Onions, Parmesan Cheese

SALAD STATION

Arugula, Romaine Hearts, Local Greens, English Cucumbers, Grape Tomatoes, Feta Cheese, Carrots, Chick Peas, Chopped Eggs, Beets, Peas
Ranch & Balsamic Dressing

S'MASHED POTATO BAR

Applewood Smoked Bacon, Sour Cream, Roasted Chilies, Cheddar Cheese Grilled Brocolini, Roasted Mushrooms, Green Onions, Sweet Butter

TACO TRUCK TACO BAR

Shredded Chicken, Shredded Pork, Housemade Salsa, Guacamole, Fire Roasted Jalapeno, Chopped Cilantro, White Corn Tortillas, Lime Wedges





PLATED DINNER DESSERT

Included in plated dinner. Split entrees, the higher priced entrée will be charged.

Choice of one

HOUSEMADE CHEESECAKE

Choice of Blueberry, Raspberry, Strawberry Swirl or New York

PLATTER OF ASSORTED DESSERT BARS

Chocolate Raspberry, Lemon Berry, Oreo Dream, Marble Cheesecake

HOMEMADE BRANDIED CHERRY BREAD PUDDING

with Cherry Compote and Chantilly Cream

FRESH FRUIT AND BERRY PARFAIT

(for parties of 200 and under)

with Berry Coulis and Chantilly Cream

Chocolate Fudge Cake

Layer on Layer of Dark Chocolate Cake, with a Smooth Chocolate Filling and Chocolate Cake Chunks

TRADITIONAL STRAWBERRY SHORT CAKE

with Strawberry Topping and Fresh Chantilly Cream

ASSORTED CUPCAKES (Platter for each table)

Red Velvet, Chocolate on Chocolate, Vanilla Bean, Lemon Meringue, Peanut Butter, Jelly Roll

SEASONAL COBBLER

with fresh Chantilly Cream



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DINNER BUFFET

Prices are per person. Minimum of 50 Guests.

GARDEN *(Choice of One)*

- Local Greens with English Cucumbers, Grape Tomatoes, Grated Carrots
- Caesar Salad - Chopped Romaine, Garlic Herbed Croutons, Shaved Parmesan
- Walnut Pear Salad - Field Greens, Pears, Candied Walnuts, Gorgonzola
- Garden Greens - Crisp Iceberg, Sliced Strawberries, Dried Cranberries, Feta, Cucumber, Grape Tomato, Grated Carrots
- Greek Salad - Arugula, Cucumber, Kalamata Olive, Feta, Red Onion, Citrus-Marjoram Dressing

FIELDS *(Choice of One)*

- Orange Cous Cous Salad, Fresh Vegetables and Herbs
- Campanelli Pasta Salad, Sweet Peppers, Bermuda Onions, Olives, Feta, Lemon Basil Vinaigrette
- Mozzarella, Tomato and Cucumber Salad, Basil Pesto
- Farro - Heirloom Cherry Tomatoes, Cucumber, Orange, Feta, Apple Cider Vinaigrette

ENTRÉES *(Choice of two Entrees from Below)*

RANGE & SEA ENTRÉES

- Churrasco Style Flank Steak, Chimichurri
- Oven Roasted Pork Loin, Rosemary Orange Sauce
- Baked Atlantic Salmon Puttanesca, Olives, Capers, Sundried Tomato Pesto
- Chicken Marsala, Roasted Mushroom Sauce
- Citrus Herbed Orange Sea Bass, Mango Beurre Blanc
- Grilled Herbed Chicken Breast, Sundried Tomato Pesto
- Balsamic and Roasted Garlic Infused Tri Tip, Balsamic Demi Glace
- Blackened Chicken, Creole Mustard Sauce
- Braised Short Ribs, Cabernet Glace de Viande

VEGETARIAN FIELDS & GARDEN ENTRÉES

- Grilled Asparagus with Wild Mushrooms, Roasted Romesco, E.V.O.O.
- Pasta al Fresco, Pappardellé Tossed with Sundried Tomatoes, Scallions, Kalamata Olives, Artichoke Hearts, Garden Peas, Roasted Peppers, Light Lemon Wine Garlic Sauce and Shaved Asiago

EARTHY ACCOMPANIMENTS *(Choice of one)*

- Creamy Polenta with Local Fiscalini San Joaquin Gold Cheddar
- Roasted Garlic and Herb Mashed Potatoes
- Kansas City Rice Pilaf with Mushrooms and Vegetables
- Citrus Scented Risotto, Parmesan Cheese
- Parmesan and Rosemary Roasted Fingerling Potatoes
- Smoked Gouda Potatoes Au Gratin
- Creamy Three Cheese Campanelle Pasta, Tuscan Style Vegetables

\$47

Includes Rolls & Butter, Fresh Seasonal Vegetables, Chef's Selection of Assorted Desserts.

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ALSO FROM THE RANGE

*Prices are per person. Carving Stations to Enhance your Dinner Buffet. Stations Minimum of 50 Guests.
Add \$150 for Uniformed Attendant on station menu.*

PORK LOIN CARVING STATION

Rosemary and Cracked Pepper Crusted Pork Loin, Apple Cranberry Chutney
\$8 per person

TRI TIP CARVING STATION

Balsamic and Roasted Garlic Infused Tri Tip
\$9 per person

SMOKED HAM CARVING STATION

Bone in Smoked Ham, Whiskey Apricot Glaze
Whole Grain Mustard
\$10 per person

LEG OF LAMB CARVING STATION

Roasted Garlic and Herb Brushed Leg of Lamb, Heirloom Tomato Jam
\$12 per person

PRIME RIB OF BEEF CARVING STATION

Oven Roasted Prime Rib of Beef, Natural Jus, Horseradish Sauce,
\$14 per person

TURKEY CARVING STATION

Traditional Oven Roasted Whole Turkey, Giblet Gravy,
Cranberry Orange Compote
\$10 per person



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PLATED DINNER

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THE VALLEY

(Select One Starter)

Walnut Pear Salad with Artisanal Greens, Candied Walnuts, Gorgonzola, Buttermilk Ranch

Kale Salad with Dried Cherries, Toasted Almonds, Feta, Raspberry Vinaigrette

Baby Spinach Salad, Red Onion, Roasted Mushrooms, Egg Confetti, Dijon Vinaigrette

Local Mixed Greens, Grape Tomatoes, English Cucumber, Grated Carrots, Balsamic Vinaigrette

Caesar Salad, Garlic Herbed Croutons, Shaved Parmesan



MID VALLEY

(Optional)

(Replace your salad course or add to your experience at an additional \$3 per person)

(Add as a fourth course for an additional \$6 per person)

Lobster Bisque with Tarragon Creme Fraiche

Grilled Asparagus, Roasted Romesco Sauce, Almonds

Grilled Beets, Balsamic Glaze, Nicolau Goat Cheese

Grilled Polenta, Housemade Marinara, Pesto Topping

Grilled Vegetables with Shaved Prosciutto

Manchego with Honey, Grilled Crostini

Farro Salad - Heirloom Tomatoes, English Cucumber, Apple Cider Vinegarett



LAND & SEA

(Select Two Entrees)

Chicken Marsala, Roasted Seasonal Mushrooms • 35

Panko Crusted Chicken Breast, Fire Roasted Tomato Sauce • 32

Stuffed Chicken with Prosciutto, Fontina, Sun-Dried Tomatoes, Pesto Sauce • 34

Braised Short Ribs, Napa Valley Zinfandel Glace de Viande, Creamy Polenta • 35

Balsamic & Roasted Garlic Infused Tri Tip, Broccolini • 38

Baked Atlantic Salmon, Tarragon Cream Sauce, • 36

Double Cut Bone-In Pork Chop, Cognac Sauce, Apple Cranberry Chutney • 37

Pan Roasted Seabass, Lemon Pea Puree • 38

Marinated Grilled Flank Steak, Roasted Garlic Mashed Potatoes, Wild Mushroom Jus • 38

Seared Duck Breast, Cherry Port Glaze • 42

Grilled New York Steak, Chimichurri Sauce, Buttermilk Mashed Potatoes • M/P

Oven Roasted Prime Rib of Beef, Sea Salt, Cracked Peppers, Natural Jus • M/P

All Entrees served with Rolls & Butter, Seasonal Vegetables, Accompaniment, Choice of Dessert

All entrees include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas.

22% Service Charge and Applicable Sales Tax will be Added to Above Prices.

Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



DOUBLE TREE
BY HILTON™



SNACKS & BEVERAGES



BEVERAGES

| | |
|---|-----------------|
| Starbucks Coffee | \$56 Per Gallon |
| Hot Tea | \$42 Per Gallon |
| Iced Tea | \$42 Per Gallon |
| Lemonade & Fruit Punch | \$42 Per Gallon |
| Assorted Soft Drinks | \$4 Each |
| Fiji or Pellegrino Imported Mineral Water | \$5 Each |
| Fresh Squeezed Orange Juice | |
| Apple Juice, V8 or Grapefruit Juice | \$25 Per Carafe |
| 2% Low Fat, Non Fat or Whole Milk | \$25 Per Carafe |
| Red Bull or Sugar Free | \$4 Each |

SNACKS

| | |
|--------------------------------|----------------|
| Assorted Yogurts | \$3 Each |
| Whole Fresh Fruit | \$3 Each |
| Chocolate Covered Strawberries | \$36 Per Dozen |
| Fresh Fruit Smoothies | \$4 Each |
| Granola Bars | \$3 Each |
| Ice Cream Sandwiches | \$4 Each |

BREAD & PASTRIES

| | |
|---|----------------|
| Croissants, Mini Home baked | \$26 Per Dz |
| Breakfast Danish | \$36 Per Dz |
| Large Bagels with Cream Cheese | \$38 Per Dz |
| Fresh Baked DoubleTree Cookies | \$36 Per Dz |
| Chocolate Brownies | \$36 Per Dz |
| Warm Soft Pretzels and Nacho Cheese | \$45 Per Dz |
| Freshly Baked Cookies | \$34 Per Dozen |
| <i>Chocolate Chip, Peanut Butter, and White Choc. Macadamia Nut</i> | |
| Assorted Muffins | \$38 Per Dozen |

DRY SNACKS

| | |
|---------------------|----------------|
| Bagged Potato Chips | \$3 Per Bag |
| Tortilla Chips | \$18 Per Pound |
| Salsa | \$20 Per Pint |
| Guacamole Dip | \$25 Per Pint |
| Fresh Popcorn | \$3 Per Person |
| Pretzels | \$20 Per Pound |
| Mixed Nuts | \$25 Per Pound |

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MEETING BREAKS

Prices are per person. Minimum of 20 Guests. Add \$5 per person for groups of less than 20.

A KID N' A CANDY STORE

Assortment of Hard & Chocolate Candies
\$8 per person

SPA BREAK

Hummus with Warm Pita Bread, Kalamata Olives, Grape Tomatoes & Cucumbers,
Berry-Infused Water
\$8 per person

SUGAR RUSH

Jars of Cookies and Carafes of 2%, Non Fat, and Whole Milk
\$7 per person

MAKE-YOUR-OWN-TRAIL-MIX STATION

A variety of Nuts and Seeds, Dried Fruits, Chocolate Chips, and Housemade
Granola. Served with Greek Yogurt, Fresh Seasonal Fruits
Orange, and Grapefruit Juices
\$9 per person

LOCAL TREATS

California Avocado Guacamole, Charred Tomato Salsa with Tri Colored
Tortilla Chips, Fajita Spiced Popcorn, Warm Cinnamon Churros
\$9 per person

APPLE A DAY

Apples and Caramel, Apple Smoothies, Apple Muffins, and Warm Apple Cider
\$8 per person

AT THE MOVIES

Assorted Flavored Seasoning Salts To Go with your Popcorn, Soft
Pretzels with Grey Poupon Mustard, Jolly Ranchers, Red Licorice, Soda, and
Bottled Water
\$9 per person

STRAWBERRY PATCH

Vanilla Bean Ice Cream with Balsamic Strawberry Compote, Red Licorice, Fresh Cut
Strawberries, and Strawberry Banana Smoothies
\$9 per person



DOUBLETREE
BY HILTON™

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EVENT BEVERAGES



HOUSE BRANDS

Gordon's Vodka, Gordon's Gin, Jim Beam 8 Star, Barbarossa Rum, Sauza Tequila, E&J Brandy

CALL BRANDS

Jack Daniels, Tito's Vodka, Midori, Malibu Rum, Seagram's 7, Bacardi Rum, Captain Morgan

PREMIUM BRANDS

Grey Goose, Tanqueray, Johnny Walker Black, Crown Royal, Patron

IMPORTED & DOMESTIC BEERS

Bud Light, Modelo, Heineken, Coors Light

SOFT DRINKS

Diet Pepsi, Sierra Mist, Coke, Diet Coke

WATERS

Bottled Water & Pellegrino

ENERGY DRINKS

Red Bull & Sugar Free Red Bull



DOUBLETREE
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BAR PACKAGES

Prices are per person. Bar packages do not include martinis. Mixed drinks are one ounce liquor pours. Martinis can be added to any package as a consumption charge or as an additional package price. Specialty bars can be created by your Convention Services/Catering Manager. Add \$150.00 for a Uniformed Attendant Per Bar.

CASH BAR

| | |
|---------------|---------|
| House Liquor | \$7.00 |
| Call Liquor | \$8.00 |
| Premium | \$10.00 |
| Domestic Beer | \$5.00 |
| Imported Beer | \$6.00 |
| House Wine | \$5.00 |
| Soda/Juice | \$5.00 |
| Bottled Water | \$5.00 |

HOSTED BAR

| | |
|---------------|--------|
| House Liquor | \$6.75 |
| Call Liquor | \$7.50 |
| Premium | \$9.50 |
| Domestic Beer | \$4.75 |
| Imported Beer | \$5.75 |
| House Wine | \$4.75 |
| Soda/Juice | \$3.50 |
| Bottled Water | \$3.50 |

HOURLY HOSTED PACKAGE

| | |
|--------------|---------|
| House Brands | \$12.00 |
| Call Brands | \$14.00 |
| Premium | \$16.00 |
| Top Shelf | \$18.00 |

HOURLY BEER & HOUSE WINE

| | |
|----------------------|---------|
| 1st Hour | \$14.00 |
| 2nd Hour | \$10.00 |
| Each Additional Hour | \$8.00 |

BEER BY THE KEG

By Request



DOUBLE TREE
BY HILTON™

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WINES

WHITE WINES

bottle

Chardonnay ~

| | |
|--|----|
| William Hill | 33 |
| Hess Collection | 37 |
| Zac Brown Uncaged, Santa Lucia Highlands | 42 |
| Laguna Ranch Vineyards, Russian River Valley | 45 |
| Stickybeak Vineyards, Russian River Valley | 47 |

Other Whites ~

| | |
|---|----|
| Ecco Domani, Pinot Grigio, Italy | 32 |
| Mirassou, Moscato | 32 |
| Pomelo, Sauvignon Blanc | 32 |
| Oyster Bay, Sauvignon Blanc, New Zealand | 39 |
| White Haven, Sauvignon Blanc, New Zealand | 42 |

RED WINES

bottle

Cabernet Sauvignon ~

| | |
|-------------------------------------|----|
| James Mitchell, Lodi, Estate Grown | 39 |
| Zac Brown, Uncaged, Napa | 43 |
| Earthquake, Lodi | 47 |
| Freakshow, Michael David, Lodi | 49 |
| Justin, Paso Robles | 59 |
| Gallo Signature, Napa Valley Series | 70 |
| Frank Family, Napa | 75 |
| Heitz Cellars, Napa | 92 |

Other Reds ~

| | |
|---|----|
| Mark West, Pinot Noir | 33 |
| OZV, Zinfandel, Lodi | 35 |
| Gascon, Malbec, Argentina | 40 |
| William Hill, Merlot | 40 |
| Langetwins, Sangiovese Rose, Lodi Appellation | 40 |
| Shoofly, Pinot Noir, Victoria | 39 |
| Troublemaker, Red Blend, Paso Robles | 41 |
| Conundrum Red, Petite Syrah & Zinfandel | 49 |
| Cigar, Old Vine Zin, Lodi | 50 |
| Rombauer Vineyards, Zinfandel | 65 |
| J Vineyards, Pinot Noir, Russian River Valley | 67 |



DOUBLE TREE
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WINES *continued*

CHAMPAGNE - SPARKLING WINE

| | bottle |
|-----------------------------------|--------|
| Lamarca Prosecco, Northern Italy | 33 |
| Korbel, Brut | 42 |
| Gruet, Blanc de Noir | 55 |
| Moet & Chandon "Imperial", France | 87 |

PETITE BOTTLE SELECTIONS

| | bottle |
|--|--------|
| Lamarca Prosecco, Northern Italy 187ml | 15 |
| Clos Du Bois, Chardonnay 375ml | 20 |
| Rombauer, Zinfandel 375ml | 26 |
| Hahn, Cabernet, Central Coast 375ml | 20 |
| Veuve Clicquot "Yellow Label", Champagne 375ml | 50 |



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BY HILTON™

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EVENT GUIDELINES

To ensure the highest quality of service for your event at the DoubleTree by Hilton Modesto, the following guidelines are in place regarding operating practices and available services:

AUDIO VISUAL

The DoubleTree by Hilton Modesto is proud to partner with Dobil Laboratories for your needs throughout our entire hotel. Our sales staff will coordinate all of your needs or with specific questions you can call (209) 222-1521.

BAR SERVICE

There is a labor fee of \$150 per bar. After 3 hours, overtime fee of \$50 per bar, per hour is charged, regardless of consumption.

BOXES/PACKAGES/STORAGE

Please coordinate all shipping to the hotel 3 days prior to your event. The hotel is not responsible for damage to or loss of any articles left on the premises, prior, during or following an event.

All shipped materials should be labeled with the hotel's shipping form supplied by your Convention Services or Catering Manager.

The following handling fees will apply for all incoming and outgoing items:

Boxes-\$5 per box. Palettes-\$150 per palette

Oversized and extreme weighted objects- priced on object size and weight

DELIVERIES AND LOADING DOCK

All vendors are required to advise the Convention Services or Catering Manager of their delivery and set up schedule a minimum of two weeks prior to the event. Loading docks must be reserved and the hotel reserves the right to deny deliveries if policies are not followed. The contract holder will be responsible for any incurred damage(s) by outside vendors. It is required all vendors check in with hotel security prior to making their delivery and that they are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

GUARANTEE

In order to ensure the success of your function, it is necessary that the hotel be notified of the exact number of guests attending a function at least five business days prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items and avoid additional fees associated with "last minute" purchases, your menu selections are required four weeks prior to the function date. In the case of split entrees, the higher priced entree will be charged.

OUTSIDE FOOD AND BEVERAGE

No outside food and beverage will be permitted into the hotel by patrons, vendors or guests, without special permission from the hotel prior to the event. The hotel reserves the right to charge for this service.

APPOINTMENTS

In order to best serve you, and to make sure that you have our undivided attention, we ask that if you would like to come in to ask questions, make changes, or bring family members or vendors to see the reception room, please schedule an appointment. Your wedding is very important to us, and we want to make sure that we are available to meet with you!

PAYMENTS

25% of total charges will be required as a non-refundable deposit for your event at the time of signed agreement. 75% of your event balance is due 30 days prior. Three days prior we require your final guarantee number of attendees and final payment in full. Payments may be made using a credit/debit card, cash, or certified check.





EVENT GUIDELINES *continued*

ATTENDANCE GUARANTEE

To ensure proper staffing levels, we request your attendance guarantee three working days prior to your wedding reception. The guarantee may not be lowered once submitted. The minimum attendance number is the minimum number of attendees required of your event. If attendance should drop below the stated number, you will be held responsible for payment of the minimum attendance number. The minimum attendance number given supersedes any guaranteed number given.

FUNCTION SPACE RENTAL FEES

Rental fees will apply plus a 22% service charge and Sales Tax.

FUNCTION TIMES

Banquets are scheduled for a 5 hour time period. You will have access to event room for decorating prior the event start time. A room fee will apply if you require additional event time. Overtime fee is at \$200.00 per hour.

SECURITY

May be requested based on event location. One security required per every 100 guests at \$25 per hour with a minimum of 4 hours. Hotel will contract security directly as we do not allow an outside security company.





DAILY WIRELESS INTERNET USAGE

| Number of Participants <i>estimated bandwidth</i> | SUPERIOR | SIMPLE |
|--|---|--|
| | Media streaming, media rich mobile apps and large file downloads | Email and simple web browsing |
| <25 | \$17/ person <i>(up to 8 mbps)</i> | \$12/ person <i>(up to 3 mbps)</i> |
| 26-50 | \$12/ person <i>(up to 12 mbps)</i> | \$9/ person <i>(up to 5 mbps)</i> |
| 51-100 | \$10/ person <i>(up to 22 mbps)</i> | \$7/ person <i>(up to 8 mbps)</i> |
| 101+ | We are happy to assess your large meetings to develop a customized solution. | |



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