



## **BREAKFAST**

### **MDR \$22**

fresh squeezed orange juice  
selection of freshly baked muffins, croissants,  
breakfast pastries  
creamy butter, fruit preserves  
fresh seasonal fruit  
freshly brewed LavAZza regular, decaffeinated  
coffee  
assorted Tazo hot teas  
additional \$2 | seasonal berries

### **PACIFIC \$26**

fresh squeezed orange juice  
selection of freshly baked coffee cakes, croissants,  
breakfast pastries  
creamy butter, fruit preserves  
variety of freshly baked bagels, assorted cream  
cheese  
fresh seasonal fruit  
house-made granola, greek yogurt, honey, 2%,  
skim milk  
freshly brewed LavAZza regular, decaffeinated  
coffee  
assorted Tazo hot teas  
additional \$2 | seasonal berries

### **SUNRISE \$32**

fresh squeezed orange juice  
selection of freshly baked muffins, croissants,  
breakfast pastries  
creamy butter, fruit preserves  
fresh seasonal fruit  
farm fresh scrambled eggs  
*choice of two (2):*

- applewood smoked bacon
- turkey link sausage
- pork link sausage
- chicken apple link sausage

breakfast potatoes  
assorted individual box cereals, bananas, 2%,  
skim milk  
freshly brewed LavAZza regular, decaffeinated  
coffee  
assorted Tazo hot teas  
additional \$2 | seasonal berries



## **BREAKFAST (continued)**

### **LIGHT AND FIT \$32**

fresh squeezed orange juice

selection of freshly baked whole wheat muffins

creamy butter, fruit preserves

Quaker oatmeal, brown sugar, golden raisins, slivered almonds, sundried cherries

house-made granola, greek yogurt, honey

cottage cheese

fresh seasonal fruit

egg white scramble, *choice of two (2)*:

- spinach
- fresh herbs
- mushrooms
- tomatoes
- asparagus

turkey link sausage

assorted individual box cereals, bananas, 2%, skim milk

freshly brewed Lavazza regular, decaffeinated coffee

assorted Tazo hot teas

additional \$2 | seasonal berries

*all prices subject to 15% taxable service charge and California state tax*



**BREAKFAST ENHANCEMENTS**

- toasted english muffin sandwich, farm fresh scrambled eggs,  
applewood smoked bacon, cheddar cheese \$8 each
  
- chorizo burrito, farm fresh scrambled eggs, black beans, cheddar cheese,  
pico de gallo \$8 each
  
- croissant sandwich, farm fresh scramble eggs, applewood smoked  
bacon, swiss cheese \$8 each
  
- Quaker oatmeal, brown sugar, golden raisins, slivered almonds,  
sundried cherries \$8 per person
  
- breakfast panini, farm fresh scrambled eggs, prosciutto, mozzarella  
cheese, oven dried tomato, pesto, ciabatta bread \$8 each

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## **BREAKS**

### **VENICE PIER \$15**

fresh seasonal fruit  
house-made granola, greek yogurt, honey  
granola bars  
bottled Acqua Panna water  
San Pellegrino sparkling water  
assorted Coke soft drinks – regular, diet  
additional \$4 | Red Bull – regular, sugar free

### **MdR COOKIE BREAK \$17**

freshly baked signature DoubleTree chocolate  
chip walnut cookies  
2% or skim milk, strawberry milk, chocolate milk  
freshly brewed Lavazza regular, decaffeinated  
coffee  
assorted Tazo hot teas  
bottled Acqua Panna water  
San Pellegrino sparkling water  
additional \$4 | Red Bull – regular, sugar free

### **TRAIL BLAZER \$19**

assortment of dried fruits, nuts, chocolate chips,  
sunflower seeds, pumpkin seeds  
bottled Acqua Panna water  
San Pellegrino sparkling water  
assorted Coke soft drinks – regular, diet  
additional \$4 | Red Bull – regular, sugar free

### **HUMMUS BAR \$22**

grilled pita chips  
choice of two (2):

- traditional
- sundried tomato, basil
- spinach, feta
- pine nuts, parsley
- roasted garlic, avocado

bottled Acqua Panna water  
San Pellegrino sparkling water  
assorted Coke soft drinks – regular, diet  
additional \$4 | Red Bull – regular, sugar free

### **SNAP, CRACKLE, POPCORN \$16**

choice of two (2):

- original
- cheddar cheese
- chocolate
- parmesan, white truffle

bottled Acqua Panna water  
San Pellegrino sparkling water  
assorted Coke soft drinks – regular, diet  
additional \$4 | Red Bull – regular, sugar free



## **BREAKS (continued)**

### **ABBOTT KINNEY \$23**

choice of two (2) freshly baked scones:

- raisin
- poppy seed
- cranberry
- chocolate chip

clotted devonshire cream

whipped butter

blackberry, strawberry, orange jams

freshly brewed LavAzza regular, decaffeinated  
coffee

assorted Tazo hot teas

bottled Acqua Panna

San Pellegrino sparkling water

additional \$4 | Red Bull – regular, sugar free

### **BOARDWALK \$25**

choice of three (3) freshly made finger  
sandwiches:

- cucumber, salmon
- free range egg, mayonnaise, watercress
- black forest ham, dill, mustard
- smoked salmon, cream cheese
- prosciutto, brie
- salami, roasted red peppers, mozzarella  
cheese

freshly brewed LavAzza regular, decaffeinated  
coffee

assorted Tazo hot teas

bottled Acqua Panna waters

San Pellegrino sparkling water

assorted Coke soft drinks – regular, diet

additional \$4 | Red Bull – regular, sugar free



**BREAKS – A LA CARTE**

**beverage items**

freshly brewed LavAZza regular, decaffeinated coffee	\$70 per gallon
assorted Tazo teas	\$70 per gallon
fresh squeezed orange juice	\$48 per gallon
cranberry, apple, tomato juice	\$46 per gallon
freshly brewed black unsweetened iced tea, lemonade, fruit punch	\$45 per gallon
assorted Coke soft drinks – regular, diet	\$5 each
Red Bull – regular, sugar free	\$6 each
Acqua Panna water or San Pellegrino sparkling water (8.45 ounces)	\$5 each
Acqua Panna water or San Pellegrino sparkling water (16.9 ounces)	\$8 each

**break items**

assorted freshly baked mini muffins, croissants, breakfast pastries	\$38 per dozen
freshly baked bagels, assorted cream cheese	\$45 per dozen
farm fresh scrambled eggs	\$4 per person
hard boiled eggs	\$3 each
applewood smoked bacon	\$5 per person
turkey, pork, chicken apple link sausage	\$5 per person
fresh seasonal fruit	\$8 per person
assorted whole fresh fruit	\$4 each
assorted individual yogurt	\$4 each
house-made granola, greek yogurt, honey	\$10 per person
freshly baked signature DoubleTree walnut chocolate chip cookies	\$50 per dozen
freshly baked fudge brownies	\$45 per dozen
raspberry, lemon bars	\$42 per dozen
individual bag of kettle chips	\$4 each
freshly popped popcorn	\$4 each



## **ALL DAY BEVERAGES**

### **PRIMARY**

freshly brewed Lavazza regular, decaffeinated coffee  
assorted Tazo hot teas

\$15 per person

### **ESSENTIAL**

freshly brewed Lavazza regular, decaffeinated coffee  
assorted Tazo hot teas  
bottled Acqua Panna water  
San Pellegrino sparkling water  
assorted Coke soft drinks – regular, diet  
additional \$4 | Red Bull – regular, sugar free

\$19 per person

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## **PLATED LUNCH**

*lunch includes assorted artisan breads, creamy butter, your choice of one (1) salad, one (1) entrée, chef's selection of starch, seasonal vegetables; one (1) dessert; freshly brewed Lavazza regular, decaffeinated coffee, assorted hot Tazo teas, iced tea*

### **SALADS**

barbianca organic garden green salad, gorgonzola cheese, vine-ripened tomatoes, carrots, cucumbers, champagne vinaigrette

traditional caesar salad, romaine lettuce, parmigiano-reggiano, caesar dressing, foccacia crostini

valley caprese salad, seasonal greens, heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic, sea salt

caramelized pear, arugula, gorgonzola, candied walnuts, sundried tomatoes, honey mustard vinaigrette

### **ENTRÉES**

stuffed portobello mushroom, seasonal garden vegetables, red quinoa, roasted red pepper garlic sauce, herb ricotta \$38

asiago crusted chicken breast, marsala wine reduction \$38

traditional chicken piccata, shallots, garlic, capers, white wine, lemon, flat leaf parsley \$42

oven roasted pork chop, lemon, oregano, extra virgin olive oil \$42

pan seared salmon, chili, coriander rub, warm tomato fennel vinaigrette \$44

grilled flat iron steak, balsamic green peppercorn demi \$45

### **DESSERTS**

amaretto cheesecake, raspberry coulis

chocolate ganache cake, freshly whipped Frangelico cream, shaved chocolate curls

tiramisu, lady fingers, espresso mascarpone filling

panna cotta, berry compote





## **PLATED ENTRÉE SALAD LUNCH**

*includes soup of the day, assorted artisan breads, creamy butter, choice of one (1) entrée salad, choice of one (1) dessert, freshly brewed LavAZza regular, decaffeinated coffee, assorted Tazo hot teas, iced tea*

### **ENTRÉE SALADS**

traditional caesar salad, grilled chicken breast, romaine lettuce, focaccia crostini, caesar dressing, shaved parmigiano-reggiano \$35

mediterranean salad, moroccan spiced chicken, romaine lettuce, feta cheese, cucumber, kalamata olives, tomatoes, oregano vinaigrette, crispy pita strips \$35

spinach salad, dried cranberries, apple, goat cheese, avocado, toasted pine nuts, balsamic dressing \$30

additional \$5 | oven roasted chicken breast

additional \$5 | grilled shrimp

additional \$6 | seared salmon

### **DESSERTS**

amaretto cheesecake, raspberry coulis

chocolate ganache cake, freshly whipped Frangelico cream, shaved chocolate curls

tiramisu, lady fingers, espresso mascarpone filling

panna cotta, berry compote



## **LUNCH BUFFETS**

### **BOXED LUNCH \$35**

*each boxed lunch includes one (1) sandwich, individual bag of potato chips, freshly baked signature DoubleTree walnut chocolate chip cookie, fresh seasonal fruit, mediterranean cole slaw, choice of bottled water or assorted Coke soft drink*

choice of three (3) sandwiches:

- roasted turkey breast club, applewood smoked bacon, avocado, lettuce, tomato, white bread
- black forest ham, provolone, lettuce, tomato, french baguette
- pepper roast beef, arugula, tomato, horseradish cream, ciabatta roll
- grilled vegetables, zucchini, roasted peppers, eggplant, avocado, seasonal greens, focaccia roll
- grilled chicken breast salad wrap, apple, raisins, brie, tortilla

### **PCH – PRE-MADE SANDWICHES \$38**

seasonal field greens, creamy buttermilk ranch, balsamic vinaigrette  
roasted red potato salad, whole grain mustard

choice of three (3) sandwiches:

- roasted turkey breast club, applewood smoked bacon, avocado, lettuce, tomato, white bread
- black forest ham, provolone, lettuce, tomato, french baguette
- pepper roast beef, arugula, tomato, horseradish cream, ciabatta roll
- grilled vegetable, zucchini, roasted peppers, eggplant, avocado, seasonal greens, focaccia roll
- grilled chicken breast salad wrap, apple, raisins, brie, tortilla
- roasted turkey cuban, swiss cheese, ham, dill pickle, mustard, cranberries, sourdough roll

freshly baked signature DoubleTree walnut chocolate chip cookie, fudge brownies

freshly brewed Lavazza regular, decaffeinated coffee

assorted Tazo hot teas

iced tea

additional \$3 | soup of the day



## **LUNCH BUFFETS (continued)**

### **NAPLES BUFFET**

*lunch buffet includes assorted artisan breads, creamy butter, choice of two (2) salads, entrées, chef's selection of starch, seasonal vegetables, freshly brewed Lavazza regular, decaffeinated coffee, assorted hot Tazo teas, iced tea*

### **SALADS**

traditional caesar salad, romaine lettuce, parmigiano-reggiano, caesar dressing, foccacia crostini  
grilled vegetable salad, roasted tomatoes, fresh herbs red wine vinaigrette  
tomato, cucumber, red onion salad, extra virgin olive oil, balsamic  
barbianca organic garden greens, vine-ripened tomatoes, carrots, cucumbers, citrus vinaigrette  
valley caprese salad, fresh mozzarella, tomatoes, arugula, basil, balsamic vinaigrette

### **ENTRÉES**

boneless braised beef short ribs, roasted cipollini, red wine reduction, gremolata  
blackened chili salmon, lemon, caper, tomato salsa  
penne primavera, fennel, asparagus, tomato, garlic, radicchio, lemon, napa valley olive oil  
oven roasted pesto chicken breast, roasted garlic red pepper sauce  
chicken breast piccata, shallots, garlic, capers, white wine, lemon, flat leaf parsley  
grilled chicken breast, rigatoni, crispy prosciutto, spinach, tomato, parmigiano-reggiano,  
extra virgin olive oil  
grilled pork loin cutlets, lemon, pan jus  
crispy red snapper, tomato, caper, parsley relish

assorted desserts

choice of two (2) entrées - \$47

choice of three (3) entrées - \$52

*all prices subject to 15% taxable service charge and California state tax*



## **ALL DAY MEETING PACKAGE \$75**

*(For meetings 15 people or less)*

### **Continental Breakfast**

fresh squeezed orange juice  
freshly baked muffins, croissants, breakfast pastries  
creamy butter, fruit preserves  
fresh seasonal fruit  
freshly brewed LavAZza regular, decaffeinated coffee  
assorted Tazo hot teas

### **Mid Morning Break**

AM beverage refresh  
assorted Coke soft drinks – regular, diet  
bottled Acqua Panna water

### **Lunch Buffet**

PCH lunch buffet (select three (3) sandwiches)  
additional \$10 | naples lunch buffet (2 entrées)

### **Afternoon Break**

choice of one (1)

- lemon bars
- raspberry bars
- freshly baked signature DoubleTree walnut chocolate chip cookies
- freshly baked signature fudge brownies

freshly brewed LavAZza regular, decaffeinated coffee  
assorted Tazo hot teas  
bottled Acqua Panna waters  
assorted Coke soft drinks – regular, diet  
additional \$4 | Red Bull – regular, sugar free

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## **PLATED DINNER**

*dinner includes assorted artisan breads, creamy butter, your choice of one (1) salad, one (1) entrée, chef's selection of starch, seasonal vegetables; one (1) dessert; freshly brewed Lavazza regular, decaffeinated coffee, assorted Tazo hot teas, iced tea*

### **SALADS**

barbianca organic garden green salad, gorgonzola cheese, vine-ripened tomatoes, carrots, cucumbers, champagne vinaigrette

traditional caesar salad, romaine lettuce, parmigiano-reggiano, caesar dressing, foccacia crostini

valley caprese salad, arugula, heirloom tomatoes, basil, fresh mozzarella, balsamic vinaigrette

caramelized pear, arugula, gorgonzola, candied walnuts, sundried tomatoes, honey mustard vinaigrette

lemon marinated artichoke salad, baby spinach, grilled zucchini, asparagus, heirloom tomatoes, feta cheese, oregano citrus dressing

### **ENTRÉES**

stuffed portobello mushroom, seasonal garden vegetables, red quinoa, roasted red pepper garlic sauce, herb ricotta \$48

oven roasted chicken breast, mozzarella, marsala cream sauce \$54

pan seared red snapper, lemon caper tomato salsa \$55

pan seared salmon, chili, coriander rub, warm tomato fennel vinaigrette \$58

grilled flat iron steak, balsamic green peppercorn demi \$60

asiago crusted chicken breast, roasted shallot, red wine reduction \$56

### **DESSERTS**

amaretto cheesecake, raspberry coulis

chocolate cake, freshly whipped Frangelico cream, shaved chocolate curls

tiramisu, lady fingers, espresso mascarpone filling

apple strudel, brandy custard



## **DINNER BUFFET**

*dinner includes assorted artisan breads, creamy butter, your choice of two (2) salads, choice of entrées; chef's selection starch, seasonal vegetables; freshly brewed LavAZza regular, decaffeinated coffee, assorted Tazo hot teas, iced tea*

### **SALADS**

traditional caesar salad, romaine lettuce, parmigiano-reggiano, caesar dressing, foccacia crostini

organic baby spinach salad, sonoma goat cheese, candied walnuts, strawberries, citrus vinaigrette

butter leaf lettuce, watercress, tomato, cucumber, avocado, chick peas, red onion, mint yogurt dressing

quinoa, arugula, red peppers, cilantro, radish, black beans, roasted corn, tomato vinaigrette

### **ENTRÉES**

chicken piccata, chardonnay, lemon, capers, italian parsley

pan seared salmon, chili, coriander rub, warm tomato fennel vinaigrette

stuffed pork loin, spinach, apricots, sundried tomatoes, ricotta, apple cider mustard sauce

grilled beef tenderloin medallions, wild forest mushrooms, peppered tarragon demi

grilled fresh swordfish, lemon, olive oil, parsley

roasted vegetable lasagna, potato, zucchini, eggplant, mushroom, spinach, san marzano tomatoes

asiago crusted chicken breast, roasted shallot demi

choice of two (2) entrées: \$56

choice of three (3) entrées: \$65

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## **RECEPTION STATIONS**

(20 person minimum. minimum 2 stations required in replacement of formal sit down lunch or dinner)

### **BRUSCHETTA BAR \$24**

(choice of 2)

honey roasted tomatoes, creamy lemon mascarpone, pine nuts  
vine-ripened tomatoes, first-pressed napa valley olive oil, parmigiano-reggiano, basil  
prosciutto, herb ricotta, tomato, balsamic, basil  
eggplant caponata, fava bean pesto, parmesan  
grilled salmon, greek yogurt, dill, capers, lemon

### **POLENTA CAKE \$26**

(choice of 2)

tomato, zucchini, eggplant, arugula, parmigiano-reggiano  
roasted vegetables, parmigiano-reggiano  
house-made short rib bolognese, herb ricotta, parmigiano-reggiano

### **FLATBREADS \$28**

(choice of 2)

margherita, fresh mozzarella, vine-ripened tomatoes, parmigiano-reggiano, fresh basil  
fennel sausage, artisanal pepperoni, fresh mozzarella, san marzano tomato sauce  
prosciutto, wild arugula, fresh mozzarella, red peppers, extra virgin olive oil  
artichoke, roasted eggplant, fresh mozzarella, kalamata olive tapenade, arugula



## **RECEPTION STATIONS**

(minimum 2 stations required in replacement of formal sit down lunch or dinner)

### **BUTCHER'S CUT**

artisan rolls

oven roasted turkey breast, cranberry sauce, pan gravy	\$195 (serves 30)
fresh herb crusted prime rib, horseradish cream, au jus	\$350 (serves 35)
rosemary garlic roasted pork loin, apple mustard demi	\$250 (serves 50)

### **FRESH FARM PICKED VEGETABLES \$15**

roasted red pepper aioli  
gorgonzola dip

### **ARTISAN CHEESE DISPLAY \$20**

local California cheeses  
dried fruits  
marcona almonds  
grilled baguette

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## **HORS D'OEUVRES**

(25 piece minimum order)

### **COLD \$6**

house-made salmon lox, toasted rye, dill crème fraiche  
mediterranean stuffed tomato, quinoa, artichoke, olives, feta  
chili lime shrimp, crispy tortilla chip, papaya relish  
endive spear, gorgonzola cheese, dates, caramelized figs  
beef carpaccio, whole wheat blini, horseradish cream  
smoked trout crostini, dill citrus mascarpone  
grilled mini sweet peppers, sonoma goat cheese asparagus  
honey roasted tomatoes, creamy lemon mascarpone, pine nuts, bruschetta  
vine-ripened tomatoes, toasted pine nuts, first-pressed napa valley olive oil, parmigiano-reggiano, bruschetta  
eggplant caponata, fava bean pesto, parmigiano-reggiano, bruschetta

### **HOT \$8**

italian braised meatballs, san marzano tomato sauce, parmigiano-reggiano  
braised beef short rib, jack cheese, quesadilla, chipotle crema  
crispy pork belly, hoisin, ginger glaze  
zucchini fritters, minted greek yogurt  
crispy polenta, sundried tomato, fava bean pesto  
sesame grilled chicken skewers, soy ginger dipping sauce  
balsamic glazed steak rolls, scallions, peppers, carrots  
parmesan panko crusted artichoke hearts, red pepper aioli  
mushroom tart, cream cheese caramelized onions  
Maryland crab cakes, citrus aioli  
phyllo wrapped asparagus spears



## **BEVERAGE**

### **HOSTED PACKAGE**

#### **Well Bar**

*call brand vodka, gin, rum, tequila, whiskey  
domestic beers  
imported beers  
house red and white wine*

*First Hour: \$17 per person  
Second Hour: \$13 per person  
Third Hour: \$ 9 per person*

#### **Call Bar**

*Absolut vodka, Bombay gin  
Sailor Jerry rum, Cazadores tequila  
Jim Beam whiskey  
domestic beers  
imported beers  
red and white wine*

*First Hour: \$20 per person  
Second Hour: \$16 per person  
Third Hour: \$12 per person*

#### **Premium Bar**

*Grey Goose vodka, Plymouth gin  
Captain Morgan rum, Casamigos tequilla  
Jack Daniels whiskey  
imported beers  
red and white wine*

*First Hour: \$23 per person  
Second Hour: \$19 per person  
Third Hour: \$15 per person*

#### **Beer & Wine Bar**

*domestic beers  
imported beers  
red and white wine*

*First Hour: \$17 per person  
Second Hour: \$13 per person  
Third Hour: \$ 9 per person*

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**BEVERAGE**

**HOSTED BAR, per consumption**

well bar spirits	\$10
well bar wine	\$12
premium bar spirits	\$12
premium bar wine	\$14
domestic beers	\$6
imported beers	\$7
assorted Coke soft drinks – regular and diet	\$5
Red Bull – regular and sugar free	\$6

**CASH / NON-HOSTED BAR**

well bar spirits	\$11
well bar wine	\$13
premium bar spirits	\$13
premium bar wine	\$15
domestic beers	\$6
imported beers	\$7
assorted Coke soft drinks – regular and diet	\$5
Red Bull – regular and sugar free	\$5

\*\*\*\*\*No shots or doubles allowed for any bar packages

Recommended one (1) bar per 100 guests

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