

EVENTS BY
DOUBLETREE SUITES BY HILTON
PHILADELPHIA WEST



CATERING MENUS



BREAKFAST

Continental Breakfast

All Continental breakfasts include: Fresh Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas

Prices are Per Guest, Based on a 90 Minute Service and Carries no Minimum



Continental Breakfast | 16

Assorted Fruit Juices (Apple, Orange, Cranberry)

Seasonal Melons, Fruits and Berries

New York Style Bagels with Assorted Cream Cheese

Freshly Baked Pastries
with Fruit Preserves and Butter

Breakfast Sandwiches | 5

+Buttermilk Biscuit | Egg and Sausage

+English Muffin | Bacon, Egg and Cheese

+Western Style Breakfast Burrito | Salsa

Fruit Yogurt Parfait | Granola and Berries | 5

Steel-cut Oatmeal | 3

Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk

Chilled Hard Boiled Eggs | 1.50

Farm Fresh Scrambled Eggs | 5

Hardwood Smoked Bacon or Country Sausage Links | 5

Imported and Domestic Cheese and Meat Display | 9

Local Bakeshop Donuts | 4

** Attendant required | 100

BUFFET BREAKFAST

Buffet Breakfast

All breakfasts include: Fresh Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas

Prices are Per Guest, Based on a 90 Minute Service and Carries a Minimum of 20 Guests



Private Breakfast Table | 22

Assorted Fruit Juices

Seasonal Melons, Fruits and Berries

Freshly Baked Morning Pastries
with Fruit Preserves and Butter

Bagels with Assorted Cream Cheese

Individual Fruit and Plain Yogurts

Fluffy Scrambled Eggs

Choice of two: Hardwood Smoked Bacon, Country Sausage
Links, Chicken Apple Sausage, or Grilled Smokehouse Ham

Oven Roasted Breakfast Potatoes with Fresh Herbs or Grits

Breakfast Enhancements

Buttermilk Griddle Cakes and Vanilla Bean French Toast | 4
Fresh Berries, Warm Syrup and Whipped Butter

Make your own Belgian Waffles | 8
Fresh Berries, Warm Syrup, Whipped Cream and Butter**

Made to Order Omelets | 10
Cheddar and Swiss Cheeses, Diced Ham, Tomatoes, Sliced Mushrooms, Diced Bell
Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon,
Salsa with Eggbeaters Available **

Smoked Salmon | 12
Capers, Red Onion, Tomato

** Attendant required | 100

MORNING BREAK PACKAGES

Prices are Per Guest, Based on a 90 Minute Service and Carries no Minimum



BEVERAGE SERVICE

Half-day Service | 8

All Day Service | 16

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo tea

Coca-Cola Collection of Soft Drinks and Bottled Water

AM BREATHER

Price for up to 3 | 12

Price for up to 5 | 15

Designer Trail Mix Station | Raisins, Sunflower Seeds, Granola, Mixed Dried Fruits, Almonds, Pretzels, M&M's

Pure and Natural Granola and Energy Bars

Fruit Yogurt Parfait | Granola and Berries

Display of Various Pastries

Seasonal Whole Fruit

Scones | Fruit Preserves and Sweet Whipped Butter

Fruit Smoothie with Yogurt, Honey, Seasonal Fruits and Berries

Sliced Melons, Seasonal Fruits and Berries

Warm Cinnamon Rolls | Goopy Cream Cheese Frosting

AFTERNOON BREAK PACKAGES



Prices are Per Guest, Based on a 90 Minute Service and Carries no Minimum

BEVERAGE SERVICE

Half-day Service | 8

All Day Service | 16

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo tea

Coca-Cola Collection of Soft Drinks and Bottled Water

PM PAUSE

Price for up to 3 | 14

Price for up to 5 | 18

Designer Trail Mix Station | Raisins, Sunflower Seeds, Granola, Mixed Dried Fruits, Almonds, Pretzels, M&M's

Individual Bags of White Cheddar Popcorn

Seasonal Whole Fruit

Sliced Melons, Seasonal Fruits and Berries

Toasted Flatbread Triangles | Smooth Hummus and Cucumber

Lemon Tart Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Chef Selection of Classic TastyKakes

Crudité Display | Buttermilk Ranch and Blue Cheese Dips

Assorted Bags of Potato, Pretzels, Corn and Vegetable Chips

Warm Philadelphia Pretzels | Yellow Mustard

Housemade Tortilla Chips | Fresh Guacamole and Salsa

PLATED LUNCHEONS

Plated Luncheons Require a Minimum of 10 Guests. All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Fresh Brewed Regular and Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas and Iced Tea, on Request



FIRST COURSE

Please Select One Salad and One Soup

SALADS

Baby Field Greens Salad | Cherry Tomato, English Cucumber, Vegetable Vermicelli, Choice of Dressing

Traditional Caesar Salad | Romaine Heart, Shredded Parmesan Cheese, Garlic Croutons, Choice of Dressing

Baby Spinach Salad | Roasted Pecans, Pears, Bleu Cheese Crumbles, Choice of Dressing

Iceberg Wedge | Diced Tomato, Bacon, Bleu Cheese Crumbles, Choice of Dressing

SOUPS

Tomato Bisque | Crème Fresh with Basil Oil

Italian Wedding Soup

Minestrone

Kennett Square Mushroom Bisque

ENTRÉES

Includes Chefs Selection of Seasonal Vegetable

Portobello and Vegetable Short Stack | 26
Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Sautéed Spinach, Pesto Risotto

Fresh Veggie Lasagna | 26
Served over Slow Roasted Tomato Sauce

Parmesan Crusted Breast of Chicken | 29
Roasted Garlic Tomato Sauce, Rigatoni

Sage Marinated Seared Chicken Breast | 30
Garlic and Thyme Roasted Red Bliss Potatoes

Pesto Crusted Salmon | 31
Lemon Herb Butter Sauce, Wild Rice Pilaf

Maryland Style Crab Cake | 32
Saffron Aioli, Wild Rice Pilaf

Pan Seared Tenderloin of Beef | 36
Peppercorn and Red Wine Demi-Glace, Yukon Gold Mashed Potatoes

PLATED DESSERT

Please Select One

Decadent Chocolate Mousse |
Seasonal Berries, Whipped Sweet Cream

Bourbon Bread Pudding | Vanilla Bean Sauce

Chocolate Hazelnut Cake

Tiramisu

Carrot Cake | Cream Cheese Frosting

New York Cheesecake | Fresh Fruit Compote

Red Velvet Cake

Seasonal Pies

LUNCH BUFFETS

Buffet Luncheons Require a Minimum of 20 Guests. All Buffets Include Fresh Brewed Regular and Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas



Taste of Italy | 27

Italian Wedding Soup

Traditional Caesar Salad

Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Spinach Salad

Roasted Pecans, Apples, Bleu Cheese Crumbles, Raspberry Vinaigrette

Cheese Ravioli

Grilled Vegetables, Roasted Garlic Cream Sauce

Chicken Chardonnay with Farfalle

Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit

Italian Sausage and Peppers

Garlic Cheese Toasted Focaccia

Seasonal Fresh Vegetables

Sweet Ricotta filled Cannoli

Tiramisu

Flavors of the Mediterranean | 29

Minestrone

Greek Salad

Chopped Salad, Olives, Roasted Red Peppers, Feta Cheese

Mediterranean Quinoa Salad

Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette

Pan Seared Chicken Breast

Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

Grilled Salmon

Herbed Garlic Butter and Red Pepper Risotto

Grilled Flank Steak

Peppers, Green Onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables

New York Cheesecake

Mediterranean Lemon Bars

Baklava

LUNCH BUFFETS

Buffet Luncheons Require a Minimum of 20 Guests. All Buffets Include Fresh Brewed Regular and Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas



The Liberty Bell | 26

Salad Bar

Romaine, Iceberg, Diced Tomatoes, Diced Onion, Sliced Cucumber, Shredded Cheddar Cheese, Bacon, Two Dressings

Sliced Italian Hoagie

Capicola, Italian Ham, Genoa Salami, Provolone, Lettuce, Tomato, Onion, Oil, Vinegar

Cheesesteaks

Beef and Chicken

Amoroso Rolls, Cheese Wiz, Sautéed Onions, Pepperoncini

Spicy Crab Fries

Philadelphia Soft Pretzels

Selection of "Original" TastyKakes

Whipped Sweet Cream and Strawberries

Simply Sandwiches | 25

Tomato Bisque

Traditional Caesar Salad

Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Pasta Salad

Oven Roasted Turkey Breast and Swiss on Ciabatta

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

Roast Beef and Grilled Onion on Baguette

Cheddar Cheese, Horseradish Cream, Greens

Open Faced Grilled Vegetables on Focaccia

Smooth Hummus

Classic Italian Submarine Sandwich

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Rice Pudding

Chocolate Mousse with Seasonal Berries

LUNCH BUFFETS

Buffet Luncheons Require a Minimum of 20 Guests. All Buffets Include Fresh Brewed Regular and Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas



Neighborhood Deli | 25

Chicken Noodle Soup

Chopped Salad

Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Bacon, Creamy Vinaigrette

Grilled Chicken on Ciabatta

Pesto Aioli

Sliced Roast Beef on Marble Rye

Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap

Grilled Portobello Mushroom, Arugula, Roasted Peppers, and Tapenade

Fresh Tuna Salad on Sourdough Roll

Chopped Celery, Onion, Mayonnaise

Traditional Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Terra Chips

Cannoli's

Chocolate Covered Cream Puffs

Make Your Own Deli Buffet | 25

Kennett Square Mushroom Bisque

Macaroni Salad

Potato Salad

Turkey, Ham, Roast Beef, Genoa Salami

American, Provolone, Swiss Cheese

White, Wheat, Rye, Club Rolls and Wraps

Balsamic Marinated Grilled Seasonal Vegetables

Housemade Kettle Chips

Relish Tray

Brownies

Blondies

LUNCH TO GO

Price based on groups taking lunches off property

+ Add a third sandwich option for an additional \$3 per person

Lunch on the Go | 22

Potato Chips

Whole Fruit

Freshly Baked Chocolate Chip Cookie

Coke Collection of Soft Drinks or Bottled Water

Selection of Two Sandwiches

Sliced Roast Beef on Marble Rye

Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap

Grilled Portobello Mushroom, Arugula, Roasted

Peppers, and Tapenade

Turkey Wrap

Whole Wheat Tortilla, Lettuce, Tomato, Onion, Mayonnaise

Fresh Tuna Salad on Sourdough Roll

Chopped Celery, Onion, Mayonnaise

*More Choices Available upon request



PLATED DINNERS

Plated Dinners Require a Minimum of 10 Guests

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Fresh Brewed Regular and Decaffeinated Coffee and a Selection of Black, Oolong, Green and Herbal Teas and Iced Tea on Request



First Course

Please Choose One

Chicken Noodle or Tomato Bisque

Traditional Caesar Salad

Romaine Hearts, Shredded Parmesan Cheese, Garlic
Croutons, Caesar Dressing

DoubleTree Spinach Salad

Candied Pecans, Apples, Bleu Cheese
Crumbles, Raspberry Vinaigrette, Radicchio

Iceberg Wedge

Diced Tomato, Bacon, Bleu Cheese Crumbles,
Champagne Vinaigrette or Blue Cheese
Dressing

Plated Entrées

Includes Chef's Choice of Seasonal Vegetables

Stuffed Chicken Breast | 38

Lemon Beurre Blanc, Arugula, Goat Cheese and Fig

Dijon Crusted Salmon | 38

Lemon Beurre Blanc, Herbed Jasmine Rice

Portobello and Vegetable Short Stack | 38

Roasted and Grilled Zucchini, Squash, Eggplant, Red
Onion, Peppers, Wilted Spinach, Pesto Oil

Fresh Veggie Lasagna | 38

Slow Roasted Tomato Sauce

Classic Chicken Picatta | 39

Lemon-Caper White Wine Sauce, Rice Pilaf

Maryland Blue Fin Crab Cakes | 44

Herbed Jasmin Rice

Boneless Beef Short Ribs | 46

Spinach Mashed Potatoes, Natural Jus

Medallions of Beef Tenderloin Diane | 48

Mushroom Pan Jus, Whipped Mashed Potatoes

Petit Filet Mignon and Grilled Shrimp | 49

Merlot Demi-Glace, Garlic White Wine Butter and
Mashed Yukon Gold Potatoes

Plated Desserts

Please Choose One

Decadent Chocolate Mousse | Seasonal Berries
and Whipped Sweet Cream

Strawberry Short Cake

Chocolate Hazelnut Cake

Tiramisu

Carrot Cake | Cream Cheese Frosting

Cheesecake | Fresh Fruit Compote

Red Velvet Cake

Seasonal Pies

DINNER BUFFET

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Black, Oolong, Green and Herbal Teas and Iced Tea on Request. Buffet Dinners Require a Minimum of 20 Guests



NUEVO LATINO | 38

Southwestern Chicken and Tortilla Soup | Sour Cream, Green Onion

Tequila Citrus Romaine Salad

Shaved Red Onion, Crispy 3 Color Tortilla strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw | Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing

Char-Grilled Marinated Skirt Steak Chimichurri

Garlic, Onions and Fresh Herbs

Roasted Fresh Catch | Pineapple Mango Relish, Grilled Lemon

Chile-Rubbed Slow Roasted Pork Loin | Black Bean and Roasted Corn Salsa, Pan Jus

Frijoles Borrachos | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Arroz Espanola

Roasted Squash, Tomatoes and Onion
Corn Bread and Whipped Butter

Churros with Mexican Chocolate and Honey

Warm Rice Pudding
Chile Dusted Fruit Salad

VIVO ITALIANO | 40

Traditional Caesar Salad | Crisp Romaine, Shredded Parmesan Cheese, Homemade Croutons, Caesar Dressing

Tomato & Fresh Mozzarella Salad | English Cucumber, Basil Chiffonade, Balsamic Vinaigrette

Fresh Spinach Leaf Salad | Roasted Pecans, Apples, Bleu Cheese, Champagne Vinaigrette

Parmesan Crusted Boneless Breast of Chicken | Roasted Garlic Tomato Sauce

Grilled Salmon Puttanesca | Chopped Tomatoes, Olives, Capers

Baked Rigatoni | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan

Balsamic Laced Flank Steak | Marinated, Grilled & Sliced Thin, Fresh Herbs

Herb Roasted Potatoes

Bouquet of Marinated and Grilled Vegetables
Focaccia and Extra Virgin Olive Oil

Sweet Ricotta filled Cannoli

Tiramisu

DINNER BUFFET

All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Black, Oolong, Green and Herbal Teas and Iced Tea on Request. Buffet Dinners Require a Minimum of 20 Guests



CHOP HOUSE | 48

Iceberg Wedge | Diced Tomato, Bacon, Red Onion, Blue Cheese Crumble

Chop House Caesar | Romaine, Shaved Parmesan Cheese, Homemade Croutons, Champagne Vinaigrette, Caesar, Blue Cheese Dressings

Grilled Marinated Vegetable Salad | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Fire-Grilled Sliced Sirloin

Pan-Roasted Atlantic Salmon Filet

Grilled Marinated Bone-In Pork Chop

Baked Potato Bar | Sour Cream, Crumbled Bacon, Chives, Cheddar Cheese, Soft Butter

Maître d'hôtel Butter, Whole Grain Mustard, Lemon Aioli, Horseradish Cream

Oven Roasted Steakhouse Asparagus

**Cheesecake | Fresh Fruit Compote
Warm Apple Pie | Whipped Sweet Cream on the side
Chocolate Hazelnut Cake | Raspberry Coulis**

MEDITERRANEAN PASSPORT | 44

Greek Salad | Chopped Salad, Olives, Roasted Red Peppers, Feta Cheese

Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette

Pan Seared Chicken Breast | Lemon, Capers, Oven Dried Tomatoes

Grilled Salmon | Herbed Garlic Butter

Grilled Flank Steak | Peppers, Green Onion, Balsamic Jus

**Bouquet of Marinated and Grilled Vegetables
Rice Pilaf with Fresh Lemon and Feta Cheese**

**New York Cheesecake
Mediterranean Lemon Bars
Baklava**

RECEPTION DISPLAYS

Requires a minimum of 15 guests



ARTISANAL CHEESE DISPLAY | 12

International and Domestic Cheese Display

Fresh Berries, Grapes and Seasonal Accompaniments

Assorted Crackers, Sliced Baguettes

CRUDITES | 10

Display of Crisp Raw Vegetables

Buttermilk Ranch and Blue Cheese Dips

Pita Chips and Flat Bread

Creamy Hummus and Tapenade

SEASONAL FRUIT TABLE | 10

Sliced Melons, Pineapple, Seasonal Fruits and Berries

Honey Yogurt Dressing

THE MINI SLIDERS | 14

Choice of Two

Grilled Mini Angus Beef Sliders with Chili Fried Onions & Chipotle Mayo

Mini Jerk Chicken Sandwiches with Smoked Gouda Cheese & Orange Mayo

Mini Pork Belly Sliders with a Citrus slaw

Housemade Potato Chips

EUROPEAN ANTIPASTI | 12

Cappicola, Salami, Mortadella, Prosciutto

Fresh Mozzarella, Provolone and Gorgonzola Cheeses

Collection of Marinated and Grilled Vegetables and Mushrooms, Marinated Olives, Artichoke Hearts, and Roasted Tomatoes

Fresh Country Bread, Crackers, Flat Bread

SIGNATURE SWEETS | 12

French Pastries and European Style Petit Fours

Chocolate Covered Strawberries

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Black, Oolong, Green and Herbal Teas

RECEPTION ACTION STATIONS

Requires a Minimum of 25 guests per station

Price based on 90 minutes of service

All Stations require an Attendant at \$100 each

*NOTE: Action stations are portioned for small bites and not full meals.

CUSTOM PASTA CREATIONS | 16

Penne, Farfalle, Tortellini Pastas

Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom and Garlic Confit

Italian Sausage, Grilled Chicken, Shrimp

Gorgonzola and Parmesan Cheese

Basil Marinara, Herb Cream, Red Wine and Vodka Sauces

Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread

ASIAN NOODLE STATION | 20

Chilled Buckwheat Soba, Asian Egg & Cellophane Noodles

Made to Order | Fried Rice, Chicken Strips, Beef Strips

Condiments

Served in Chinese Take-Out Boxes with Chop Sticks

+ Add Shrimp | 4.50

FARM STAND | 15

Romaine Hearts and Crisp Iceberg Blend, Soft Baby Field Greens, Baby Spinach Leaves

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers

Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese

Smoked Bacon, Eggs

Focaccia Croutons

Fresh Rolls and Sweet Butter

Buttermilk Ranch and Creamy Caesar Dressings, Tarragon Vinaigrette

+ Add Spicy Taco Ground Beef | 3

+ Add Homemade Tortilla Bowls | 1



RECEPTION CARVERY

All stations are served with warmed Silver Dollar Rolls, Whipped Butter, and Traditional Accompaniments.

Priced per piece. Requires Uniformed Attendant | \$100

Herb Roasted Whole "Papa Jim" Turkey

Cranberry Relish, Herb Mayonnaise

~ Serves 20 Guests

\$260 each

Slow Roasted Prime Rib

Horseradish Sauce, Au Jus

~ Serves 25 Guests

\$350 each

Root Beer Glazed Smokehouse Ham

Pineapple relish, Spicy Honey Mustard Sauce

~Serves 25 Guests

\$250 each

Roasted Beef Tenderloin

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

~ Serves 12 Guests

\$250 each

Marinated Pork Loin

Apple Cider Reduction

~ Serves 25 Guests

\$225 each

Cedar Plank Roasted Salmon

Sweet Dijon Glaze

~Serves 15 Guests

\$210 each

Marinated Pork Loin

Apple Cider Reduction

~ Serves 25 Guests

\$225 each

ENHANCEMENT

Add Roasted Red Potatoes and Seasonal Vegetables | 6 per guest



RECEPTION SPECIALTIES

Priced per piece, Minimum Order 50 Pieces

HOT SPECIALTIES

Assorted Mini Quiche | 2.50

Mini Chicken Cordon Bleu | 2.50

Mini Breaded Buffalo Chicken | 2.00

Meatball Marinara | 2.50

Shrimp Tempura | 3

Bacon Wrapped Scallops | 3

Chicken Quesadilla Triangles | 2.50

Chesapeake Bay Brat | 2.50

Chicken Fingers with a Ginger mango sauce | 2.50

Spanakopita | 2.50

Baked Raspberry and Brie in Puff Pastry | 3

Saltimbocca Chicken Bites | 3

Sesame Chicken Sate | 3

Coconut Chicken | 2.50

Clams Casino | 3

Beef Wellington | Mushrooms Duxelle in Puff Pastry | 4

Coconut Shrimp with Mango Chutney | 3

Beef and Pepper Kabob | 4

Mini Cheeseburgers | 5

Crab Stuffed Mushrooms | 6

CHILLED SPECIALTIES

Antipasto Skewers | 2

Smoked Salmon Rolls with Cream Cheese on Cucumber | 4

Jumbo Shrimp Cocktail | 4

Prosciutto and Melon | 2.50

Hickory Smoked Ham and Asparagus Roll | 2.50

Veggie Cups with ranch | 2.50

Spicy Gazpacho Shooter | 2.50



RECEPTION SPECIALTIES

Priced per piece, Minimum Order 50 Pieces

HOT SPECIALTIES

Assorted Mini Quiche | 2.50

Mini Chicken Cordon Bleu | 2.50

Mini Breaded Buffalo Chicken | 2.00

Meatball Marinara | 2.50

Shrimp Tempura | 3

Bacon Wrapped Scallops | 3

Chicken Quesadilla Triangles | 2.50

Chesapeake Bay Brat | 2.50

Chicken Fingers with a Ginger mango sauce | 2.50

Spanakopita | 2.50

Baked Raspberry and Brie in Puff Pastry | 3

Saltimbocca Chicken Bites | 3

Sesame Chicken Sate | 3

Coconut Chicken | 2.50

Clams Casino | 3

Beef Wellington | Mushrooms Duxelle in Puff Pastry | 4

Coconut Shrimp with Mango Chutney | 3

Beef and Pepper Kabob | 4

Mini Cheeseburgers | 5

Crab Stuffed Mushrooms | 6

CHILLED SPECIALTIES

Antipasto Skewers | 2

Smoked Salmon Rolls with Cream Cheese on Cucumber | 4

Jumbo Shrimp Cocktail | 4

Prosciutto and Melon | 2.50

Hickory Smoked Ham and Asparagus Roll | 2.50

Veggie Cups with ranch | 2.50

Spicy Gazpacho Shooter | 2.50

PASSED HORS D'OEUVRES RECEPTION PACKAGES

Minimum 50 pieces per item | 90 minutes

4 Pieces per guest | 14 per guest

6 Pieces per guest | 19 per guest

8 Pieces per guest | 25 per guest



BAR PACKAGES



PREMIUM BARS

PACKAGE BAR

Priced Per Hour

1st Hour | 17
Additional Hours | 8

HOSTED BAR

Priced Per Drink

Mixed Drinks | 9
Imported Beer | 7
Domestic Beer | 6
Wine by the Glass | 9
Cordials | 11
Mineral Waters/Soft Drinks | 3

CASH BAR

Priced Per Drink

Mixed Drinks | 9
Imported Beer | 7
Domestic Beer | 6
Wine by the Glass | 9
Cordials | 11
Mineral Waters/Soft Drinks | 3

FAVORITE SPIRITS SELECTIONS

Svedka Vodka, Bacardi Superior Rum, Gilbey's Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Mist, Grant's Family Reserve Scotch, Courvoisier VS

WINE

Sycamore Lane Cabernet Sauvignon and Chardonnay
J Roget Sparkling Wine

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams Boston Lager, St. Pauli Girl N.A.

BAR PACKAGES

V.I.P BARS

PACKAGE BAR

Priced Per Hour

1st Hour | 19

Additional Hours | 10

Hosted Bar

Priced Per Drink

Mixed Drinks | 11

Imported Beer | 7

Domestic Beer | 6

Wine by the Glass | 11

Cordials | 11

Mineral Waters/Soft Drinks | 3

Cash Bar

Priced Per Drink

Mixed Drinks | 11

Imported Beer | 7

Domestic Beer | 6

Wine by the Glass | 11

Cordials | 11

Mineral Waters/Soft Drinks | 3

APPRECAITED SPIRITS SLECTIONS

Finlandia Vodka, Bacardi Superior Rum, Beefeater Gin, Sauza Gold Tequila, Jack Daniels Bourbon, Canadian Club 6yr, Dewar's Scotch, Courvoisier VSOP

WINE

Line 39 Cabernet Sauvignon and Chardonnay

J Roget Sparkling Wine

BEER

Budweiser, Coors Light, Corona Extra, Sam Adams

Boston Lager, St. Pauli Girl N.A



BEVERAGES



WINES BY THE BOTTLE

SPARKLING

Ruffino, Prosecco | 49

La Marca, Prosecco | 52

Ruffino Rosé | 52

WHITE WINES

Banfi Le Rime, Pinot Grigio | 37

Sycamore Lane, Pinot Grigio | 30

Seeker, Pinot Grigio | 40

Sycamore Lane, Chardonnay | 38

Proverb, Chardonnay | 46

Kendall Jackson, Chardonnay | 46

Imagery, Chardonnay | 54

Beringer, Sauvignon Blanc | 34

Echo Bay, Sauvignon Blanc | 62

Charles & Charles, Riesling | 38

Beringer, White Zinfandel | 32

Pascal Jolivet, Sancerre | 54

RED WINES

Sycamore Lane, Cabernet Sauvignon | 30

Kendall Jackson, Cabernet Sauvignon | 38

Coppolla Claret, Cabernet Sauvignon | 50

Folie a Deux, Cabernet Sauvignon | 69

Sycamore Lane, Merlot | 30

Spellbound, Merlot | 38

Charles & Charles, Merlot | 45

Sycamore Lane, Pinot Noir | 30

Bridlewood, Pinot Noir | 38

Carmel Road, Pinot Noir | 46

Etude, Pinot Noir | 54

Piatelli Reserve, Malbec | 38

Dona Paula, Malbec | 46

Terra D'oro, Barbera | 44

Jacobs Creek, Shiraz Blend | 38

Angove, Shiraz | 42

OTHER INFORMATION



MENU GUARANTEES

A minimum meal guarantee is required 72 hours (three business days prior to your scheduled function. We are pleased to set and prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, we will consider the contracted number to be the correct guarantee number. The guarantee can be increased, but cannot be lowered within three business days prior to the function. You will be charged for the minimum or the actual number of guests (if higher).

SALES TAX

Applicable sales tax, currently 6% will be added to all food and beverage charges. Tax exempt organization must provide an authorized Pennsylvania State Tax exemption prior to confirmation and signing the original contract.

BEVERAGE SERVICE

The Pennsylvania Department of Alcoholic Beverage Control regulated the sales and service of alcohol. As the sole licensee, DoubleTree Suites by Hilton Philadelphia West is responsible for the administration of these regulations. It is the states policy that absolutely no alcohol or liquor may be brought onto the property from any outside sources.