

*DoubleTree by Hilton
Grand Junction
Catering Menus*



DoubleTree by Hilton Grand Junction
743 Horizon Drive
Grand Junction, CO 81506

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Morning and Afternoon Break Selections

Beverages

Freshly Brewed Regular and Coffee & Teas

Sold by the gallon. \$33.00

Freshly Brewed Iced Tea with Lemon

Sold by the gallon. \$23.00

Chilled Orange Juice

Sold by the gallon. \$30.00

Chilled Tomato, Grapefruit, Apple or Cranberry Juice

Sold by the gallon. \$28.00

Iced Lemonade

Sold by the gallon. \$23.00

Fruit Punch garnished with Orange Slices

Sold by the gallon. \$23.00

Individual Bottled Water

\$2.50 Each

Assorted Soft Drinks

Sierra Mist, Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Diet Mountain Dew \$2.50 Each

Bakery & Break Items

Seasonal Fresh Fruit & Berries with Yogurt Sauce

Serves 25 people. \$100.00

Freshly Baked Buttermilk Biscuits

Served with butter and preserves. Sold by the dozen. \$28.00

Freshly Baked Butter Croissants

Served with butter and preserves. Sold by the dozen. \$28.00

House baked Blueberry or Carrot Raisin Muffin

Sold by the dozen. \$28.00

Assorted Sweet Breads

Sold by the dozen. \$28.00

Chocolate Fudge Brownie Squares

Sold by the dozen. \$28.00

Lemon Bars

Sold by the dozen. \$28.00

Freshly Baked Assorted Cookies

Oatmeal, peanut butter, and macadamia nut. Sold by the dozen. \$18.00

Popcorn

Sold by the bag. \$1.50

DoubleTree Chocolate Chip Cookies with Walnuts

Sold by the dozen. \$16.00

Salted Mini Pretzels

Serves 25 People. \$15.00

Jumbo Cinnamon Rolls with Frosting

Sold by the piece. \$6.00

Break Packages

Themed Breaks

Our themed breaks are a great way to bring a little something extra to your meeting.

“Sugar Attack”

Assorted cookies and granola bars, Rice Crispy treats, iced tea, and assorted sodas. \$8.00 per person

“Fun Time”

Popcorn, mini salted pretzels, assorted candy bars, snack mix, and lemonade. \$10.00 per person

“Sports Healthy Break”

Fresh crisp vegetable crudité platter with ranch dressing, seasonal sliced fruit with yogurt dip, mozzarella string cheese, and bottled water. \$12.00 per person

“Junk Food Junkie”

Mini packs of M&M's, peanut butter cups, assorted bubblegum, red vines, Oreo cookies and pink lemonade. \$12.00 per person

The All day Food Event

Minimum of 25 people. Includes a morning and afternoon break and a choice of lunch options for \$26.00 per person.

Morning Break

Fresh orange juice, assorted muffins, assorted fruit yogurts, sliced fresh fruit platter, and freshly brewed coffee.

Lunch Option 1

Sandwich deli platter (including: ham, turkey, roast beef, lettuce, tomato, red onion, mayo, mustard, wheat and white breads), pasta salad, lemon bars, and iced tea.

Lunch Option 2

Sautéed chicken breast with mushroom demi, whipped potatoes, buttered baby carrots, lemon bars, and iced tea.

Afternoon Break

Assorted freshly baked cookies, assorted bags of chips, a basket of fresh apples, assorted sodas, and bottled water.

Breakfast

Continental Breakfast

Requires a minimum of 20 people.

“Sunrise”

Chilled orange and cranberry juice, assorted fruit yogurts, freshly baked blueberry muffins with crumble topping, freshly baked carrot raisin muffins, fresh seasonal sliced fruit, and freshly brewed coffee and teas. \$12.00 per person

“Deluxe Horizon”

Chilled orange and cranberry juice, cinnamon rolls, assorted fruit yogurts served with house made granola, fresh seasonal sliced fruit with berries, smoked salmon platter with capers and red onion, bagels and cream cheese. \$16.00 per person

Plated Breakfast

All of our plated breakfasts are served with a basket of warm biscuits with butter & preserves and freshly brewed coffee and teas.

Freshly Scrambled Eggs

Scrambled eggs topped with cheddar cheese, breakfast potatoes, and a choice of: apple wood smoked bacon, link sausage, or honey ham. \$13.00 per person

The Morning Croissant

A large buttery croissant filled with sliced ham, scrambled eggs, and cheddar cheese. Served with breakfast potatoes. \$14.00 per person

Santa Fe Breakfast Burrito

A warm flour tortilla filled with scrambled eggs, sausage, onions, peppers, potatoes, and cheese, topped with house made green chili, green onions, and diced tomatoes. \$14.00 per person

The Colorado Classic Buffet

Requires a minimum of 20 people.

Choice of Applewood bacon, sausage links, or honey ham. \$14.00 per person
Fresh orange juice, iced cranberry juice, scrambled eggs, sautéed redskin potatoes, assorted breakfast breads, house made pork green chili, and freshly brewed coffee and teas.

** Enhance your Colorado Classic Buffet with the selections below **

Warm Cheese Blintzes with Raspberry Sauce \$3.00 per person

Hot Cereal \$3.00 per person
Choice of oatmeal or grits. Served with dried fruit and brown sugar.

French Toast topped with Powdered Sugar and Warm Maple Syrup \$3.00 per person

House Smoked Salmon with Red Onion, Capers, and Chopped Eggs \$8.00 per person

Lunches

Boxed Lunches

All boxed lunches are served with whole fruit, potato chips, bottled water, and our Signature DoubleTree Chocolate Chip Cookie.

Choice of up to three types of sandwiches listed below for

\$17.00 per person. Additional options add **\$1.00** per person.

Roasted Turkey Sandwich

White bread with Swiss cheese, lettuce, and tomato.

Roast Beef

French Roll with lettuce, tomato, and red onion.

Honey Ham

White bread with lettuce, tomato, and Cheddar cheese.

Grilled Vegetable Wrap

Tortilla wrap with eggplant, zucchini, tomato, lettuce, and spinach.

Grilled Cajun Chicken Salad

French roll with a cajun chicken salad served with lettuce, tomato, and red onion.

Gluten Free Option

Grilled chicken in a gluten free wrap with shredded cabbage, cucumber, carrot, and sriracha sauce. Gluten Free Cookies.

Lunch Buffet

Requires a minimum of 20 people.

(All lunch buffets are served with coffee and iced tea.)

South of the Border

Tri color tortilla chips with house made salsa & guacamole, tossed greens with tomato and cucumber with avocado dressing on the side, Santa Fe chicken burritos with house made green chili, succulent beef fajitas with peppers and onions, warm flour tortillas, shredded lettuce, diced tomatoes, sour cream, refried beans, Spanish rice, and Chef's selection for dessert.

\$17.00 per person

Backyard Picnic

Mixed green salad with tomato and cucumber, Italian and ranch dressing on the side, coleslaw, potato salad, buttered corn on the cob, BBQ baked beans, Angus beef hamburgers, all beef hot dogs, buns, lettuce, tomato, red onion, and Chef's choice of dessert.

\$16.00 per person

Down Home

Mixed green salad with choice of two dressings, country biscuit chicken potpie, whipped red skin potatoes, buttered broccoli and carrots, and Signature DoubleTree Chocolate Chip Cookies.

\$15.00 per person

Deli Buffet

Sliced roasted Angus beef, smoked turkey, honey ham, cheddar cheese, Swiss cheese, sliced tomatoes, red onion, green leaf lettuce, mayonnaise, yellow mustard, selection of breads, individual bags of chips, and lemon bars.

\$16.00 per person

Plated Lunches

Includes freshly brewed coffee and iced tea.

Marinated Tri Tip Roast

Grilled thinly sliced and served with a red wine demi. Served with roasted red skin potato wedges and buttered carrots.

\$17.00 per person

Classic Chicken Picatta

Topped with a lemon beurre blanc and capers. Served with rice pilaf and green beans.

\$16.00 per person

Classic Caesar Salad with Sliced Chicken Breast

Parmesan, Caesar dressing and garlic croutons. Served with warm rolls and butter.

\$14.00 per person

Bookcliff Cobb Salad

Shredded romaine lettuce, diced grilled chicken, bacon, bleu cheese crumbles, hard boiled eggs, tomatoes, with bleu cheese dressing.

\$15.00 per person

Add a Dessert

Choice of New York style cheesecake or chocolate fudge brownie.

\$3.50 per person

All prices are subject to change.

Price exclusive of 21% service charge and applicable tax

Dinner

Plated Dinner

****Included in each Entrée****

Each entrée has your choice of dessert (from below), freshly brewed coffee, assorted warm bread rolls with butter, and one of the salad choices below.

Mixed field greens, tomato, and cucumber with balsamic vinaigrette and ranch dressing.

OR

Classic Caesar Salad with parmesan cheese and croutons

Prime Rib

10oz cut of slow roasted prime rib, horseradish, au jus, garlic mashed potatoes, and green beans.

****Minimum of 20 people****

\$38.00 per person

Aztec Chicken

Chicken breast topped with capers, tomatoes, black olives, spring onion, and avocado. Served with quinoa pilaf, and steamed romanesco.

\$28.00 per person

Chicken Cordon Bleu

Grilled chicken breast topped with ham, Swiss, and a white wine cream sauce. Served with roasted red skin potatoes and buttered heirloom carrots.

\$28.00 per person

House made Buffalo Meat Loaf

Topped with wild mushroom gravy. Served with garlic mashed potatoes and zucchini medley.

\$28.00 per person

Duo Plate

Sliced flank steak and butterfly shrimp served with baked potato and green beans.

\$36.00 per person

Chicken Antoinette

Grilled chicken breast and grilled shrimp in a lemon butter sauce. Served with rice pilaf and broccoli florets.

\$34.00 per person

Choice of One Dessert included in Entrée

New York cheesecake with raspberry coulis,
Cream cheese frosted carrot cake,
Decadent chocolate cake,
Lemon Mascarpone Cake

Buffets

Requires a minimum of 20 people.

**** Included in Each Buffet ****

All buffets are served with assorted warm bread rolls and butter, freshly brewed coffee, and your choice of two desserts.

The Executive Prime Rib

Baby spinach salad with tomatoes, crumbled Feta cheese, and sliced onion, with balsamic vinaigrette dressing on the side. Chef carved prime rib with au jus & creamed horseradish and Pan Seared Chicken with Roasted Red Pepper Coulis. Quinoa corn salad, roasted Brussels sprouts, green beans almandine, and roasted red skin potatoes.

\$42.00 per person

The Bookcliff

Mixed green salad with tomato and cucumber, with ranch and Italian dressings on the side. Sautéed chicken breast in a caper cream sauce and roasted pork loin with fruit compote topping. Pasta salad, garlic mashed potatoes, rice pilaf, and buttered broccoli and carrots.

\$33.00 per person

Southwest Fiesta

Tossed greens with avocado dressing, tri colored chips and house made salsa, spicy orange and jicama salad, warm flour tortillas, shredded lettuce, chopped tomatoes, sour cream, shredded cheddar cheese, house smoked pulled pork with green chili sauce, chicken fajitas with sautéed peppers and onions, Spanish rice, and refried beans. *does not come with bread rolls*

\$30.00 per person

That's Amoré

Wild mixed green salad with choice of two dressings, tomato and red onion salad with balsamic, Italian minestra, house made meat lasagna, spicy Italian sausage with sautéed peppers and onion, classic ratatouille, and marinara tossed bow tie pasta.

\$30.00 per person

Enhance your Buffet

Add a prime rib carving station to your buffet.

\$12.00 per person

Choice of Two Desserts included in Buffet

- New York cheesecake with raspberry coulis
- Cream cheese frosted carrot cake
- Decadent chocolate cake
- Lemon Mascarpone Cake
- Warm Double Tree chocolate chip bread pudding with Anglaise sauce
- Warm fruit cobbler and chantilly cream

All prices are subject to change.

Price exclusive of 21% service charge and applicable tax

Hors D'Oeuvres

Selected items maybe butler passed for an additional fee

Hot Items

25 pieces per order

Mini Beef Wellington	\$95.00
Chicken Satay with Thai Dipping Sauce	\$70.00
Fried Ravioli with Marinara sauce	\$70.00
Prosciutto Wrapped Figs	\$60.00
Chicken Drumettes with Sesame Soy Dipping sauce	\$60.00
Swedish Meatballs with Paprika Cream Sauce	\$60.00
Cream Cheese Mushrooms Caps	\$70.00
Vegetarian Spring Rolls with Asian Dipping Sauce	\$50.00

Cold Items

25 pieces per order

Smoked Salmon Mousse on Crostini	\$80.00
Chilled Gulf Shrimp and Horseradish Sauce	\$80.00
Assorted Silver Dollar Sandwiches	\$75.00
Fresh Fruit Kebobs with Yogurt Dipping Sauce	\$100.00
Asian Chicken Salad in a Won Ton Cup	\$65.00
Honey Ham Wrapped Asparagus	\$65.00
Deviled Eggs	\$65.00

Platters

Serves 25 people

Antipasto Platter <i>Pepperoncini, asparagus, olives, Prosciutto ham, salami, and cheese.</i>	\$125.00
Smoked Salmon with Capers, Egg, and Red Onion	\$195.00
Assorted Mini Dessert Platter <i>Mini cheesecakes and petite fours.</i>	\$175.00
Domestic and Import Cheese Platter with Sliced Baguettes	\$175.00
Fresh Whole Strawberries with Chantilly Cream	\$110.00
Seasonal Fresh Fruit and Berries with Yogurt Sauce	\$100.00
Fresh Vegetable Crudite with Ranch Dipping Sauce	\$95.00

Banquet Bar Services

Single bar setup fee of \$100 includes 1 bartender for entire event.
Double bar setup fee of \$175 includes 2 bartenders for entire event.
Maximum 100 guests per bartender.

Liquor

Well Drinks	\$6.75
Call Drinks	\$7.75
Premium Drinks	\$8.75

Champagne

Wycliff, California	\$23 per bottle
Champagne Toast	\$3 per person
Sparkling Cider, Non-Alcoholic	\$3 per person

Wine

Proverb - California Chardonnay, Cabernet, Merlot, and Rosé.	\$6.50 per glass
Two Rivers Winery – Palisade, Colorado Chardonnay, Cabernet, and Merlot.	\$8.50 per glass

Beer

Domestic	\$4.75 per bottle
Imported	\$5.75 per bottle
Domestic Keg Bud Lite and Coors Lite.	\$400.00 per keg
Local Craft Keg Rotates seasonally.	\$425.00 per keg

Additions

Cocktail Service Maximum of 20 guests. Minimum of two hours of service.	\$50 first hour, \$25 per additional hour
Additional Cocktail Server Maximum of 20 additional guests.	\$25 per hour
Pitchers of Soda Includes refills.	\$11.00 per pitcher
Hosted Bar Service Will include a 21% Gratuity.	charged on consumption