



***Banquet***

***Event***

***Menu***

***2022***

***Breakfast/ Lunch/Dinner***

***Break/Beverage***

***Area Director of Sales Dave Bon Fleur***

***Sales Manager Lane Shaffer***

***Executive Chef Roberto Mora***

### ***Breakfast Options***

***Plated and Buffet Breakfasts are Served with Freshly Brewed Regular and Decaf coffee, Hot Tea and Fresh Squeezed Orange Juice  
Make it a Mimosa Brunch Add 15 pp***

### ***Plated Breakfast/Brunch Selections***

Plated Selection are Served with Potatoes  
Choice of Applewood Bacon or Breakfast Sausage  
Add Biscuits and Butter for 5 pp

Egg and Cheese Croissant  
18 pp  
Scrambled Egg and Cheese  
18 pp  
Three Egg Omelet  
21 pp  
Buttermilk Pancakes & two Eggs Your Way  
21 pp

### ***DoubleTree Breakfast Buffet***

***Minimum 20 people***

Fresh Cut Seasonal Fruits  
Pastries and Danishes  
Fresh baked Croissants  
Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
25 pp

## ***Boxed Lunch Selections***

*All Boxed Meals Come with Utensil Pack and Assorted Condiments*

### **Boxed Breakfast Meal**

Muffin  
Yogurt  
Whole Piece of Fruit  
Granola Bar  
Individual Juice  
14 pp

### **Boxed Lunch Meal**

All Boxed Lunches come with: Bottled water, fresh piece of whole fruit, individual bag of chips, and one of our signature DoubleTree Chocolate Chip and Walnut Cookies:

### **Choose Three Options**

Chicken Caesar Wrap  
Fresh Vegetable Wrap  
Chicken Salad on Brioche Bun  
Turkey and Cheddar on Brioche Bun  
Ham and Swiss on Brioche Bun  
20 pp

## ***Meeting Break Menus***

Minimum 10 people

### **Early Morning Break**

Whole Fruit Basket  
Assorted Breakfast Breads and  
Danishes  
Fruit Preserves and Butter  
Freshly Brewed Regular and  
Decaf Coffee  
Hot Specialty Teas  
Bottled Water  
16 pp

### **All About the Cookie Break**

Freshly Baked DoubleTree  
Chocolate and Walnut Signature  
Cookie Tray  
Freshly Brewed Regular and  
Decaf Coffee  
Milk and Hot Specialty Teas  
Bottled Water  
12 pp

### **Snack Break**

Assorted Potato Chips  
Chips and Salsa  
Pita Bread and Hummus  
Assorted Soft Drinks  
Freshly Brewed Regular and  
Decaf Coffee  
Bottled Water  
17 pp

### **Healthy Break**

Vegetable Crudite  
Assorted Granola Bars  
Assorted Yogurt  
Freshly Brewed Regular and  
Decaf Coffee  
Bottled Water  
18 pp

## ***Hors D'Oeuvres Menu***

***Price Based on 100 Pieces and All Served to Your Specifications***

### **Hot Selections- Price per 100**

- Crisp Vegetable Spring Rolls \$325
- Chicken Finger Display \$325
- Chicken Wing Display (Buffalo or BBQ) \$325
- Mini Assorted Quiches \$245
- Meatball Display (Swedish, Marinara, BBQ) \$245
- Southwest Chicken Eggrolls \$265
- Raspberry Almond Brie Puffs \$345
- Pot Stickers with Plum Sauce \$285
- Spanakopita \$270
- Stuffed Mushrooms (Florentine, Sausage, Crabmeat) \$345
- Mini Crab Cakes \$385
- Scallops Wrapped in Bacon \$395
- Coconut Fried Shrimp \$325

### **Cold Selections- Price per 100 pieces**

- Assorted Pinwheel and Finger Sandwiches:  
(Chicken, Tuna, Ham, or Turkey) \$325
- (Roast Beef or Italian) \$285
- Bruschetta Crostinis \$285
- Shrimp Cocktail Display \$375

### **Vegetable Crudite**

- Assorted Vegetables with Ranch and Bleu Cheese \$6 pp

### **Assorted Cheese Tray**

- Garnished with Fruit and Crackers \$12 pp

## ***Bar and Beverage Options***

*All Bar Options Include choice of: Bar Brand, Name Brand and Premium Spirits, Red and White Wine  
All Our Domestic and Imported Beers, Soft Drinks, Bottled Waters and Juices*

### **Host Bar**

Host Pays for Consumption of all Beverages till Desired Limit Level is reached

This Limit is based on the Host's Financial Parameters

(Ex. \$400/ \$600/ \$800)

Price per Drinks are Charged on the Final Bill

\$75 Charge for a Bartender

### **Cash Bar**

All Drinks are purchased by the Guests on an Individual Basis

There is a \$300 Beverage Minimum

\$150 Charge for a Bartender

### **Open Bar**

Host pays for Consumption of all Beverages, Charged on the Bill at Conclusion of the Event.

\$75 Charge for a Bartender

## **LIQUOR TIERS (must pick one)**

### **Call Brands \$9/drink**

~ Jim Bean                      ~ Pinnacle                      ~ Canadian Club ~ Jose Cuervo  
~ J&B                              ~ Beefeater                      ~ Bacardi

### **Name Brands \$10/drink**

~ Jack Daniels                ~ Absolut                      ~ Bombay                      ~ Seagrams VO  
~ Sauza Hornitos ~ Dewars                      ~ Sapphire                      ~ Captain Morgan

### **Premium Brands \$11/drink**

~ Makers Mark                ~ Grey Goose                ~ Crown Royal                ~ Don Julio  
~ Johnny Walker Black      ~Tanqueray                      ~Chivas                      ~Titos

~ Call Brands \$9                      ~Domestic Beers \$5                      ~Sodas \$3  
~ Name Brands \$10                      ~ Imported Beers \$6                      ~ Bottled Water \$3  
~ Premium Brands \$11                      ~ House Wine \$9                      ~ Juice \$3

***Lunch Buffets***

*Minimum 20 people*

**Lighthouse Soup and Salad Bar**

Warm Bread Rolls and Butter

Chef's Selection of Soup

Mixed Greens with Assorted Dressings

Salad Toppings to Include: Diced Chicken, Finely Chopped Ham, Chopped Egg, Tomato, Sliced Onion,  
Cucumber, Cheddar Cheese

Apple Crisp Dessert

27 pp

**Old Mission Buffet**

Warm Bread Rolls and Butter

Fresh Arugula and Baby Spinach Salad Garnished with Shredded Carrots, Grape Tomatoes,  
Cucumber Slices and Assorted Dressings

Oven Roasted Chicken with Creamy Parmesan Mushroom Sauce,

Grilled Mahi with Tropical Salsa

Sautéed Mixed Vegetables

Roasted Red Bliss Potatoes

New York Cheesecake

38 pp

**San Marco Bistro**

Warm Bread Rolls and Butter

Classic Caesar salad

Pollo A La Plancha (Seared Chicken Breast, Sautéed Peppers and Onions with Herb Sauce)

Honey Bourbon Glazed Salmon

Roasted Garlic Mashed Potato

Green Been Almandine

New York Cheese Cake

38 pp

***Lunch Buffet Continued***

*Minimum 20 people*

**Taste of Italy**

Fresh Baked Garlic Bread  
Classic Caesar Salad with Croutons  
Chicken Marsala  
Homemade Lasagna  
Cannolis  
32 pp

**DoubleTree Deli**

Homemade Red Bliss Potato Salad  
Oak Room Coleslaw  
Fresh House Salad with Accompaniments  
Chef's Selection of Assorted Wraps and Sandwiches  
Assorted Condiments  
DoubleTree Chocolate Chip Walnut Cookies  
31 pp

***Plated Hot Lunch Selections***

***All Plated Selection Include choice of House or Caesar Salad  
Includes Freshly Brewed Regular/Decaf Coffee and Iced Water***

***Entrees***

***(Can Choose Up to Two Selections)***

**Chicken Marsala**

29 pp

**Chicken Parmesan with Italian Cheeses**

28 pp

**Honey Bourbon Glazed Salmon**

32 pp

**San Marco Penne Pasta with Spinach, Mushrooms and Parmesan Cream**

(This dish does not include side/vegetable)

23 pp

Add Shrimp 6 pp

**Beef Tips in Burgundy Mushroom Sauce**

28 pp

***Choice of One Side***

Garlic Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Portobello Mushroom Risotto

***Choice of One Vegetable***

Seasonal Vegetable Medley

Green Beans Almandine

Grilled Asparagus

Steamed Broccoli

***Choice of One Dessert***

New York Style Cheesecake

Fruit Cobbler

Double Layer Chocolate Cake

## ***Buffet Dinner Selections***

***All Buffet Dinner Selections Include choice of House Salad or Caesar Salad***

***Freshly Brewed Gourmet Regular/Decaf Coffee and Iced Water***

***Fresh Warm Dinner Rolls and Butter***

***Minimum 20 people***

### ***Entrée Selections***

Portobello Chicken

Chicken Marsala

Pollo A La Plancha

Chicken Cordon Bleu

Chicken Parmesan

Chicken Piccata

Honey Bourbon Glazed Salmon

Jerk Mahi with Tropical Fruit Salsa

San Marco Penne Pasta (Add Chicken 4 pp or Shrimp 6 pp)

Burgundy Beef Tips

Merlot Braised Beef Short Ribs (Add 6 pp)

### ***Choice of One Starch***

Garlic Roasted Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Portobello Mushroom Risotto

Garlic Butter Angel Hair Pasta

### ***Choice of One Vegetable***

Seasonal Vegetable Medley

Green Beans Almandine

Grilled Asparagus

Steamed Broccoli

### ***Choice of One Dessert***

New York Style Cheesecake

Fruit Cobbler

Double Layer Chocolate Cake

Key Lime Pie

**\$43 pp for Two Entrees**

**\$49 pp for Three Entrees**

## ***Plated Dinner Selections***

***All Plated Dinner Selections Include choice of House Salad or Caesar Salad  
Freshly Brewed Gourmet Regular/Decaf Coffee and Iced Water  
Fresh Warm Dinner Rolls and Butter***

### ***Entrees***

***(Can choose up to Two Selections)***

#### **Pollo A La Plancha**

Pan seared Chicken Breast with Sautéed Peppers and Onions  
28 pp

#### **Chicken Cordon Bleu**

Chicken with Gruyere Cheese and Black Forest Ham, Finished with a Gourmet Cheese Sauce  
33 pp

#### **Chicken Marsala**

Served with Sautéed Mushrooms and Marsala Sauce  
34 pp

#### **Chicken Piccata**

Sautéed Chicken with Fresh Piccata Sauce Topped with Capers  
32 pp

#### **Honey Bourbon Glazed Salmon**

Seared Salmon Glazed with a Sweet Bourbon Sauce  
36 pp

#### **Burgundy Beef Tips**

Simmered in a Burgundy Wine Sauce  
35 pp

#### **San Marco Penne Pasta**

Pasta with Spinach, Mushrooms, and Parmesan Cream  
(This dish does not include side/vegetable)  
26 pp  
Add Chicken 4 pp or Shrimp 6 pp

***Choice of One Side***

Garlic Roasted Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Portobello Mushroom Risotto

Garlic Butter Angel Hair Pasta

***Choice of One Vegetable***

Seasonal Vegetable Medley

Green Beans Almandine

Grilled Asparagus

Steamed Broccoli

***Choice of One Dessert***

New York Style Cheesecake

Fruit Cobbler

Double Layer Chocolate Cake

Cannolis

Key lime Pie