



DOUBLETREE
by Hilton™



Price based per person unless otherwise noted. All food and beverage is subject to a 23% taxable service charge and applicable sales taxes. Service charge and taxes are subject to change. A portion of the service charge is paid to your server as a gratuity. Some Station Items listed above require a Uniformed Chef - please ask your catering/event manager for more information on fees.

Beverages and Coffee Break Enhancements

Lemonade or Fruit Punch
\$32 per gallon

Freshly Brewed Iced Tea
\$41 per gallon

Energy Drinks
\$5 each

Coffee Service Replenishment
\$42 per gallon

Carafes of Fruit Juices
\$9 each

Bottled Water
\$3 each

Assorted Pepsi Products
\$4 each

Hard Boiled Eggs
(Minimum of a dozen)
\$27 per dozen

Assorted Bagels
Served with Cream Cheese
\$36 per dozen

Assorted Freshly Baked Muffins
Bran, Blueberry and Banana Nut
\$35 per dozen
(Minimum of 1 dozen
per flavor of the assorted muffins)

Butter Croissants
Served with Assorted Jams
\$34 per dozen

Brownies
\$30 per dozen

Miss Vickie's Assorted Chips
\$4 each

Seasonal Sliced Fresh Fruit (min. 10 people)
\$8 per guest

Assorted Individual Yogurts with Granola
\$4.50 each

Ice Cream or Fruit Bars
\$4 each

Candy Bars and Granola Bars
\$4 each

World Famous DoubleTree Chocolate Chip Cookies

\$36 per dozen

Breaks

Minimum of 10 guests

Carafe of Juices: Choice of (2) - Apple, Cranberry or Orange Juice

DoubleTree Break Package

Assorted Breakfast Pastries and Muffins

Freshly Sliced Seasonal Fruit,

Carafe of Juices

Coffee and Tea Service

Mid-Morning Break

Coffee Refresh

Freshly Sliced Seasonal Fruit

Afternoon Break

Assorted Cookies, M&M's, Soft Drinks and Bottled Water

\$30 per guest

Healthy Break

Assorted Whole Fruit, Yogurt,

Carafe of Juices

Coffee and Tea Service

Mid-Morning Break

Coffee Refresh

Afternoon Break

Assorted Energy Bar, Bags of Peanuts

Candied Cayenne Walnuts,

Cheese and Crackers Display,

Energy Drinks & Bottled Water

\$32 per guest

Sweet Energy Break

Assorted Bagels with Toaster, Assorted Muffins

Freshly Sliced Seasonal Fruit,

Carafe of Juices

Coffee and Tea Service

Mid-Morning Break

Coffee Refresh,

Granola Bars, Flavored Yogurts

Afternoon Break

Potato Chips, Trail Mix, Assorted Cookies, M&M's,

Soft Drinks & Bottled Water

\$34 per guest

Mediterranean Break

Hummus Pita Bread

Vegetable Crudité

Ranch Dressing

Assorted Olives

\$13 per guest

DoubleTree Breakfast

Each selection includes, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas
Carafe of Juices: Choice of (2) - Apple, Cranberry or Orange Juice

DoubleTree Classic Continental

Carafe of Juices
Seasonal Fresh Fruit
Assorted Breakfast Breads
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Assorted Herbal Teas
\$20 per guest

Platinum Continental

(minimum of 25 people)

Carafe of Juices
Steel cut Irish Oatmeal with Homemade Granola & Brown Sugar
Assorted Flavored Yogurts, Assorted Whole Fruit
Assorted Bagels with Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Assorted Herbal Teas
\$25 per guest

Plated Breakfast Entrees

French Connection

Freshly Baked Butter Croissant
Scrambled Eggs, Smoked Ham and Cheddar Cheese
Freshly Squeezed Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Assorted Herbal Teas
\$22 per guest

Country Scramble

Fluffy Scrambled Eggs
Fruit Garnish
Choice of Ham, Bacon or Sausage Links
Seasoned Grilled Breakfast Potatoes
Assorted Muffins
Freshly Squeezed Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Assorted Herbal Teas
\$24 per guest

Breakfast Buffets

Min. of 25 people, (1) One-hour service,
Served with Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

Great Start Buffet

Carafe of Juices
Sliced Seasonal Fruits
Fluffy Scrambled Eggs
Breakfast Potatoes
Bacon and Sausage Links
Butter and Fruit Preserves
\$28 per guest

Kern River Buffet

Craft of (2) Juices
Sliced Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Bacon and Sausage Links
Biscuits & Gravy
Breakfast Potatoes
Assorted Breakfast Pastries
Butter and Fruit Preserves
\$30 per guest

Breakfast Buffets Enhancements

Southwest Breakfast Burritos

Flour Tortilla filled with Chorizo
Farm Fresh Eggs
Jack Cheese
\$9 per guest

Sunrise Sandwich

Farm Fresh Eggs
Cheese
in an English Muffin
\$5 per guest

Lunch Selections

Each selection includes a choice of Starter and Dessert, Warm Bread and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

House Salad

(Select One)

California Garden Salad

Mixed Greens with Cucumber
and Cherry Tomato,
Choice of Dressing

Caesar Salad

Crisp Romaine Lettuce Tossed
with Garlic Croutons, Parmesan,
Caesar Dressing

Harvest Salad

Mixed Greens, Cranberries and
Candied Cayenne Walnuts,
served with a Feta Cheese and
Vinaigrette Dressing
\$2 additional per guest

Dessert

(Select One)

Strawberry Shortcake

White Chiffon Cake filled with
Fresh Strawberries
Topped with Whipped Cream

Kalua Chocolate Cake

Kahlua and Chocolate Mousse
Filling finished with Kahlua Butter
Cream

Key Lime

Light Textured Tangy Cake
On Graham Cracker Crust
Topped with Whipped Cream

New York Cheesecake

Rich, Smooth and Creamy Cake
Served with Raspberry Coulis

White Chocolate Raspberry Cheesecake

White Chocolate Raspberry
Swirled Cheesecake
On top of an Oreo Cookie Crust

Lunch Entrée

Each selection includes a choice of Starter and Dessert, Warm Bread and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

Chicken & Marinated Tri-Tip Combination

Grilled Chicken Breast & Marinated Tri-Tip
Served with Roasted Garlic Mashed Potatoes
\$37 per guest

Chicken California

Topped with Roma Tomatoes, Avocados and
Monterey Cheese and served with a
Seven Grain Rice
Seasonal Vegetables
\$32 per guest

Chicken Picatta

Golden Crispy Chicken Breast
Served with Capers, Lemon and Butter Sauce
Rice Pilaf
Seasonal Vegetables
\$32 per guest

Tri-Tip

Sliced Tri-Tip wit Demi Glaze
Roasted Red Potatoes, Seasonal Vegetables
\$35 per guest

Sliced Southwestern Chicken Cordon Bleu

Stuffed with a Roasted Anaheim Chilies Pepper
Jack Cheese and a Roasted Red Pepper Sauce served
with Garlic Cilantro Rice,
Seasonal Vegetables
\$31 per guest

Grilled Shrimp Linguini

Grilled Shrimp on a bed of
Linguini Pasta with a
Macadamia Nut Pesto
\$30 per guest

Salmon

Salmon Filet topped with Lime Vinaigrette
Served on a bed of Rice Pilaf
Seasonal Vegetables
\$34 per guest

Lunch Buffets

Min. of 25 guests, (1) One hour service,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas is served

"It's Amore"

Traditional Style Caesar Salad
Mozzarella Balls and Cherry Tomato Basil Salad
Chicken Picatta
Chicken Rigatoni
Cheese Tortellini
(2) sauces of Marinara and Alfredo
Vegetable Ratatouille
Garlic Bread
Classic Tiramisu
\$37 per guest

Western Buffet

Mixed Greens
with Choice of Two Dressing
Country Coleslaw
Slow Roasted Tri-Tip
Country Fried Chicken
Roasted Red Bliss Potatoes
Barbecued Baked Beans
Green Beans
Corn Bread with Honey Butter
Freshly Baked Fruit Cobbler
\$39 per guest

Deli Buffet

California Garden Salad
with a Choice of Two Dressings
Pasta Salad
Sliced Seasonal Fresh Fruit
Sliced Roast Beef, Warm Pastrami, Turkey and Ham
Swiss, Monterey Jack and Cheddar Cheeses
Lettuce, Tomatoes, Onions and Pickles
Assortment of Breads and Condiments
Potato Chips
World Famous DoubleTree Cookies
\$31 per guest

Executive Lunch Buffet

California Garden Salad
with Choice of Two Dressings
Pasta Salad
Entrees (Select 2)
Salmon Raspberry Vinaigrette
Smoked Chicken Rigatoni with Vodka Sauce
Grilled Tri-Tip with Roasted Demi Glaze

Warm Bread Rolls and Butter
Roasted Garlic Mashed Potatoes
Seasonal Vegetable Medley
Chef's Choice Dessert
\$41 per guest

Baja Buffet

Cucumber and Tomato Salad
Fresh Seasonal Fruit
Tortilla Soup
Black Beans
Spanish Rice
Cheese Enchiladas
Tacos: Carne Asada & Diced Chicken
Flour and Corn Tortillas
Condiments
Cilantro, Onions, Shredded Lettuce
Shredded Cheese
Guacamole
Homemade Salsa
Churros
\$36 per guest

Salad & Sandwich Entrees Selection with Choice of Dessert

Each selection includes Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

Gourmet Salads

Chicken Caesar Salad

Diced Grilled Chicken Breast
Tossed with Fresh Crisp
Romaine Lettuce,
Fresh Crunchy Croutons
\$24 per guest

Harvest Salad

Sliced Grilled Chicken with
Mixed Greens, Cranberries and
Candied Cayenne Walnuts and Feta Cheese
Served with a Vinaigrette Dressing
Warm Bread Rolls and Butter
\$24 per guest

Steak Salad

Seared Skirt Steak
Spring Mix Lettuce
Tomatoes, Blue Cheese
and Bacon Crumbles
Warm Bread Rolls
\$31 per guest

Southwestern Chicken Salad

Marinated Chicken Breast
Spring Mix Lettuce
Red Peppers, Roasted Corn
Black Beans, Tortilla Strips
Salsa Fresca Dressing
Chips and Salsa
\$26 per guest

Gourmet Sandwiches

Ciabatta Club

Ciabatta Bread filled with Sliced Turkey,
Crisp Bacon, Lettuce, Tomato, Chipotle Mayo
Served with Pasta or Potato Salad
And Fresh Fruit Garnish
\$24 per guest

Tres Tequila Lime Pork Sliders

Pork in Tequila Lime Marinade
Served with Freshly made Coleslaw
Side House made Chips
\$27 per guest

Grilled Chicken Sandwich Caprese

Grilled Marinated Boneless Breast of Chicken
on a Ciabatta Bun with Sliced Tomato,
Fresh Buffalo Mozzarella and Pesto Mayo
Served with Choice of Pasta, Potato Salad and Fruit Garnish
\$27 per guest

Dinner Selections

Each selection includes a choice of Starter and Dessert, Warm Bread and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

House Salad (Select One)

California Garden Salad

Mixed Greens with Cucumber and
Cherry Tomato,
Choice of Dressing

Caesar Salad

Crisp Romaine Lettuce Tossed
with Garlic Croutons, Parmesan,
Caesar Dressing

Harvest Salad

Mixed Greens, Cranberries and
Candied Cayenne Walnuts,
served with a Feta Cheese and
Vinaigrette Dressing
\$2 additional per guest

Dessert (Select One)

Strawberry Shortcake

White Chiffon Cake filled with
Fresh Strawberries
Topped with Whipped Cream

Kalua Chocolate Cake

Kahlua and Chocolate Mousse
Filling finished with Kahlua
Butter Cream

New York Cheesecake

Rich, Smooth and Creamy Cake
Served with Raspberry Coulis

Key Lime

Light Textured Tangy Cake
On Graham Cracker Crust
Topped with Whipped Cream

White Chocolate Raspberry Cheesecake

White Chocolate Raspberry
Swirled Cheesecake
On top of an Oreo Cookie Crust

Crème Brulee

Smooth Rich Vanilla Bean Custard
Topped with Hardened Caramelized Sugar
\$5 per guest

Assorted Decadent Truffles (3)

Chef's Choice
\$5 per guest

Dinner Entrees

Each selection includes a choice of Starter and Dessert, Warm Bread and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

Tri-Tip with Demi Glaze

Served with Roasted Garlic Mashed Potatoes
Seasonal Vegetables
\$41 per guest

Salmon Filet with a Raspberry Vinaigrette

Served with Parmesan Risotto
Seasonal Vegetables
\$44 per guest

Roast Prime Rib

Served with Garlic Mashed Potatoes
Seasonal Vegetables
8 oz. \$49 per guest
10 oz. \$55 per guest

Top Sirloin Steak with Cracked Pepper Corn Demi Glaze

Served with Roasted Rosemary
Red Potatoes and Seasonal Vegetables
\$42 per guest

Filet Mignon

Served with Garlic Mashed Potatoes
Seasonal Vegetables
\$54 per guest

Mushroom Chicken

Mushroom Stuffed Chicken Breast with
Mushroom Demi Glaze
Rosemary Red Potatoes
Seasonal Vegetables
\$37 per guest

Vegetarian

Mushroom Stuffed Ravioli

Basil Marinara
Served on a Bed of Seasonal Vegetables

Linguini Pasta

Seasonal Vegetables

Vegan Menu (Chef's Choice)

Dinner Buffets

Min. of 25 guests, (1) One hour service,
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas is served

All American Buffet

Fresh Garden Greens with Assorted Dressings
Pasta Salad
Deep Pit Style Tri-Tip
Country Fried Chicken
Barbeque Baked Beans
Roasted Red Potatoes with Fresh Herbs
Baked Rolls, Fresh Vegetables
Selection of Pies and Cakes
\$43 per guest

Baja Buffet

Cucumber and Tomato Salad
Fresh Seasonal Fruit
Tortilla Soup
Black Beans
Spanish Rice
Cheese Enchiladas
Tacos: Carne Asada & Diced Chicken
Flour and Corn Tortillas
Condiments
Cilantro, Onions, Shredded Lettuce
Shredded Cheese
Guacamole
Homemade Salsa
Churros
\$36 per guest

Italian Buffet

Grilled Antipasto Display
Imported Cheese Display with Sliced Baguettes and
Assorted Crackers
Caesar Salad with Croutons & Parmesan Cheese
Chicken Parmesan with Marinara Sauce
Beef Lasagna
Baked Ziti
Roasted Red Potatoes
Zucchini, Red Onion and Carrots
Garlic Bread
Tiramisu and Cannolis
\$42 per guest

Reception Hors d' Oeuvres

Minimum order of two (2) dozen required per item

HOT Hors d' Oeuvres

Peppercorn Meatballs	\$150 per 50pieces
Chicken Drummettes	\$140 per 50pieces
Mini Beef Wellingtons	\$250 per 50pieces
Teriyaki Beef or Chicken Skewers	\$200 per 50pieces
Greek Spanakopita	\$150 per 50pieces
Vegetable Spring Roll	\$150 per 50pieces
Spinach and Feta Stuffed Mushroom	\$170 per 50pieces

COLD Hors d' Oeuvres

Basil and Tomato Bruschetta	\$150 per 50pieces
Chilled Shrimp with Tangy Cocktail Sauce	\$225 per 50pieces
Olive Tapenade on a Crostini	\$150 per 50pieces
Hawaiian Style Ahi Poke with Wonton Chip	\$250 per 50pieces
Mozzarella Tomato and Basil Skewer	\$160 per 50pieces
Hummus and Grilled Pita	\$150 per 50pieces

AntiPasto Display

Pepperoni and Aged Salami, Provolone and Mozzarella Cheeses
Variety of Olives, Grilled Onions, Marinated Baby Corns
Mushrooms Artichoke Hearts

\$13 per guest

From the Carving Boards (Labor Fee \$50 will be applied to all carved Items)

Bone in Glazed Ham (minimum 40 guest) Served with Honey Ginger Glazed and Miniature Rolls	\$17 per guest
Whole Roast Turkey Breast (minimum 40 guest) Served with Cranberry Sauce and Miniature Rolls	\$16 per guest
Barron Round of Beef (minimum of 100 guests) Served with Horseradish and Miniature Rolls	\$16 per guest

Crudités (minimum of 25 guests)

Assorted of Fresh Raw Vegetables with Ranch	\$12 per guest
A Rainbow of Fresh Fruit A Beautiful Display of Seasonal Fresh Fruit	\$12 per guest
Cheese Board Swiss, Cheddar, Monterrey Jack, Dilled Havarti, Smoked Gouda and Brie with Gourmet Crackers and Crostini	\$14 per guest

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Liquor, Beers and Wines

Prices are per person

Liquor

Titos Vodka
Grey Goose
Bacardi Superior
Captain Morgan Spiced Rum
Beefeaters Gin
Tanqueray Gin
Jim Beam White Label Bourbon
Makers Mark
Crown Royal
Johnny Walker Red Label
Johnny Walker Black Label
Jose Cuervo Tequila
Patron Silver
Midori

Beers

Budlight
Mich Ultra
Coors Light
Modelo
805

Call Brands \$7

Premium Brands \$8

Super Premium Brands \$9

Ultra Brands \$10

Domestic Beers \$5

Imported Beer \$6

Wine \$6

Sodas \$3

Redbull \$4