



DOUBLE TREE
by Hilton™

DENVER-AURORA



2022 Catering Menu

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BREAKFAST

PLATED BREAKFAST

All Plated Breakfasts Include Orange Juice, Freshly Baked Local Pastries, Royal Cup Coffee, Decaf and Hot Teas

The Rise and Shine | \$25/person

Cage Free Scrambled Eggs
Breakfast Potatoes
Apple Smoked Bacon or Breakfast Sausage Links

The Mile High | \$27/person

French Toast with Berries or Buttermilk Pancakes
Warm Maple Syrup
Breakfast Potatoes
Applewood Smoked Bacon or Breakfast Sausage Links

The Denver Scramble | \$29/person

Cage Free Scrambled Eggs with Ham, Peppers, Onions and Cheddar Cheese
Breakfast Potatoes
Assorted Local Pastries
Applewood Smoked Bacon or Breakfast Sausage Links

BREAKFAST BUFFETS

All Buffets come with Royal Cup Coffee, Decaf and Hot Teas
Minimum of 20 people (\$100 service charge for groups under 20 people).

Colorado Sunrise | \$29/person

Assorted Bagels with Cream Cheese, Whipped Butter and Assorted Preserves
Assorted Local Pastries
Sliced Seasonal Fruit with Berries
Old Fashioned Oatmeal Bar | Fresh Berries and Dried Fruits, Brown Sugar, Honey, Milk
Yogurt Parfait Bar | Greek Yogurt, Strawberry Greek Yogurt, House Made Granola, Fresh Berries, Dried Fruits and Honey

Rocky Mountain Morning | \$33/person

Assorted Bagels with Cream Cheese, Whipped Butter and Assorted Preserves
Sliced Seasonal Fruit with Berries
Breakfast Potatoes
Cage Free Scrambled Eggs
Applewood Smoked Bacon or Breakfast Sausage Links
Select one (1):
Old Fashioned Oatmeal Bar | Fresh Berries, Dried Fruits, Brown Sugar, Honey, and Milk
Or
Yogurt Parfait Bar | Greek Yogurt, Strawberry Greek Yogurt, House Made Granola, Fresh Berries, Dried Fruits and Honey

CONTINENTAL BREAKFAST

Belfast | \$23/person

Bagel and Toast Station include Assorted Local Sliced Breads, Local Assorted Bagels with Cream Cheese, Whipped Butter, Peanut Butter and Preserves
Assorted Local Pastries
Sliced Seasonal Fruit with Berries

Galway | \$25/person

Bagel and Toast Station to include Assorted Local Sliced Breads, Local Assorted Bagels with Cream Cheese, Whipped Butter, Peanut Butter and Preserves
Assorted Local Pastries
Sliced Seasonal Fruit with Berries
Select one (1):
Old Fashioned Oatmeal Bar | Fresh Berries, Dried Fruits, Brown Sugar, Honey, and Milk
Or
Yogurt Parfait Bar | Greek Yogurt, Strawberry Greek Yogurt, House Made Granola, Fresh Berries, Dried Fruits and Honey

Limerick | \$30/person

Bagel and Toast Station include Assorted Local Sliced Breads, Local Assorted Bagels with Cream Cheese, Whipped Butter, Peanut Butter and Preserves
Assorted Local Pastries
Sliced Seasonal Fruit with Berries
Select one (1):
Old Fashioned Oatmeal Bar | Fresh Berries, Dried Fruits, Brown Sugar, Honey, and Milk
Or
Yogurt Parfait Bar | Greek Yogurt, Strawberry Greek Yogurt, House Made Granola, Fresh Berries, Dried Fruits and Honey

BREAKFAST ENHANCEMENTS

HOT ENHANCEMENTS

Jackdaw Pork Green Chili	\$6/person
Toast Station	\$3/person
<i>Assorted Sliced Breads and Bagels with Butter and Preserves</i>	
Cage-Free Scrambled Eggs	\$4/person
Home-style Potatoes	\$4/person
Applewood Smoked Bacon	\$6/person
Buttermilk Biscuits & Sausage Gravy	\$5/person
French Toast	\$4/person
<i>with Warm Maple Syrup</i>	
Buttermilk Pancakes	\$4/person
<i>with Warm Maple Syrup</i>	
Grilled Honey-Glazed Ham	\$5/person
Breakfast Sausage Links	\$5/person
Chicken Apple Sausage	\$6/person
Southwest Breakfast Burrito –	\$7/each
<i>Cage Free Scrambled Eggs, Chorizo, Roasted Potatoes, Peppers, Onions, Cheddar Cheese, Salsa Rojo</i>	
Garden Vegetable Breakfast Burrito –	\$7/each
<i>(Minimum of 10 per order)</i>	
<i>Cage Free Scrambled Eggs, Spinach, Tomato, Mushroom, Goat Cheese, Potatoes, Salsa Rojo</i>	
Morning Croissant Sandwich –	\$6/each
<i>(Minimum of 10 per order)</i>	
<i>Cage Free Scrambled Eggs, Smoked Ham or Applewood Smoked Bacon, Cheddar Cheese</i>	
Individual Frittata (Choice of 1) –	\$5/each
<i>(Minimum of 10 per order)</i>	
<i>- Denver - Peppers, Onions, Ham, Cheddar Cheese</i>	
<i>- Vegetable - Peppers, Onions, Tomatoes, Spinach, - Mushrooms, Cheddar Cheese</i>	
<i>- Ham, Swiss, & Mushroom</i>	

COLD ENHANCEMENTS

Fruit Kabobs	\$6/person
<i>with Honey Balsamic and Minted Yogurt</i>	
Glazed Donuts	\$24/dozen
<i>Chocolate and Vanilla Assortment</i>	
Assorted Muffins and Danishes	\$34/dozen
Individual Assorted Yogurt Parfaits	\$3/each
<i>Greek Yogurt and Fresh Berries</i>	
<i>(Minimum of 10 per order)</i>	
Hard Boiled Eggs	\$12/dozen
Yogurt Station	\$4/person
<i>Greek Vanilla and Strawberry Yogurt, House Made Granola, Assorted Fresh Berries, Dried Fruit, and Honey</i>	
Sliced Fruit	\$4/person
<i>Seasonal Selections of Melons, Pineapple, and Fresh Berries</i>	

LUNCH

All lunch buffets come with a Water and Iced Tea Station.
Minimum of 20 people (\$100 service charge for groups under 20 people)
Wraps are also offered as Boxed Lunch and include Bottled Water, Seasonal Whole Fruit,
Kettle Chips, **Chef's Selection of Dessert**, Cutlery Kit, DoubleTree Cookie
Limit of two selections below for Boxed Lunch only

BISTRO SANDWICHES

(Select two options below)

Smoked Grilled Chicken

Grilled Chicken Breast with Smoked Gouda, Applewood Smoked Bacon, Greenleaf Lettuce and Beefsteak Tomato Herb Aioli
Served on Ciabatta Bun

Roast Beef

Roast Beef with White Cheddar, Red Onion, Horseradish Cream, Romaine Lettuce and Roma Tomatoes
Served on a Baguette

Turkey Pesto

Roasted Turkey, Arugula, Roma Tomatoes, Fresh Mozzarella and Pesto Aioli
Served on a French Baguette

Tuscan Chicken

Grilled Chicken Breast, Fresh Mozzarella, Arugula, Roma Tomatoes and Pesto Aioli
Served on a Parmesan Hoagie

Balsamic Grilled Portabella

Marinated Mushroom, Baby Spinach, Goat Cheese, Roasted Red Peppers and Rosemary Aioli
Served on a Brioche Bun

BISTRO WRAPS

(Select two options below)

Grilled Chicken Caesar

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Herb Croutons and Caesar Dressing
Wrapped in a Flour Tortilla

Southwest Turkey

Roasted Turkey with Cheddar Jack Cheese, Pico de Gallo, Chipotle Aioli, Shredded Lettuce, Corn, Salsa, and Black Beans
Wrapped in a Sundried Tomato Tortilla

Garden Vegetable

Roasted Red Pepper Hummus, Cucumber, Tomatoes, Julienned Carrots, Portobello Mushrooms, and Baby Spinach
Rolled in a Spinach Tortilla

Ham and Turkey Club

Hickory Smoked Ham, Swiss Cheese, Mixed Greens, Turkey, Applewood Smoked Bacon, Tomatoes and Honey Dijon
Wrapped in a Wheat Tortilla

BLT Wrap

Applewood Smoked Bacon, Romaine Lettuce, Beef Steak Tomato and Garlic Aioli
Wrapped in a Flour Tortilla

Served with mixed and matched choices of the following:
(Select Salad Option, Side Option, and Dessert Option Below)
Salad: House Garden Salad with Ranch and Balsamic or Traditional Caesar Salad
Side: Mediterranean Pasta Salad or Grilled Vegetable Quinoa Salad
Dessert: DoubleTree Cookies or Seasonal Whole Fruit

Buffet Lunch: \$34/person

Boxed Lunch: \$25/person

LUNCH BUFFET ENHANCEMENT SOUPS

Choose one (1):

- Butternut Squash Bisque
- Tomato Bisque
- Chicken Noodle
- Chicken Tortilla
- Vegetarian Minestrone

Additional \$4/person

BUFFET LUNCH

All lunch buffets come with a Water and Iced Tea Station. Minimum of 20 people
(\$100 service charge for groups under 20 people)

BOULDER DELI BUFFET | \$32/person

Choice of one (1) Salad:

House Garden Salad

Mixed Greens with Tomatoes, Julienned Carrots, Cucumbers with Ranch and Balsamic Vinaigrette Dressing

Caesar Salad with Romaine Lettuce, Parmesan Cheese and Herbed Croutons with Caesar Dressing

Spinach with Candied Walnuts, Sun Dried Cranberries and Gorgonzola Cheese Crumbles with Balsamic Vinaigrette Dressing

Choice of three (3) Proteins:

Roasted Turkey, Smoked Ham, Roast Beef, Grilled Chicken, Grilled Vegetables

Choice of two (2) Cheeses:

Cheddar, Provolone, Swiss, Gouda, Pepper Jack, American

Choice of (2) Starches:

Rustic Potato Salad, Mediterranean Pasta Salad, Poppy Seed Cole-slaw, or Kettle Chips

Included:

Local Assorted Sliced Breads and Rolls

Dijon Mustard, Whole Grain Mustard, Mayonnaise, and Herb Aioli,

Lettuce, Tomatoes, Red Onions

Chef's Choice Dessert Bars

BACKYARD COOKOUT | \$34/person

Garden Salad with Ranch and Balsamic Vinaigrette

Grilled Corn and Heirloom Grape Tomato Salad

Home-style Macaroni Salad

Flame Grilled Burger Patties

All Beef Hot Dogs

Tater Tots

Sliced Watermelon Wedges

DoubleTree Cookies

Brioche Burger Buns

Fresh Hot Dog Rolls

HEART OF THE GARDEN | \$34/person

Assorted Mixed Greens to include Chopped Romaine Lettuce, Spring Mix and Baby Spinach

Assortment of Proteins to include Applewood Smoked Bacon, Grilled Chicken Breast and Roasted Turkey

Additional Toppings to include Crumbled Irish Cheddar, Red Onion, Cucumbers, Carrots, Cherry Tomatoes, Mushrooms, Croutons, Dried Cranberries and Almonds

Variety of Dressings to include Ranch, Bleu Cheese, Raspberry Vinaigrette and Balsamic Vinaigrette

Warm Rolls and Butter

Brownies/Blondies

ASIAN BUFFET | \$35/person

Napa Cabbage Mixed Green Salad with Mandarin Oranges and Toasted Almonds served with a Sesame Vinaigrette Dressing

Vegetarian Egg Roll

Pork Pot Stickers

Zesty Orange Chicken

Teriyaki Beef Stir Fry

Jasmine Rice

Broccoli Florets

Pineapple Upside Down Cake

Fortune Cookies

SOUTHWEST BUFFET | \$35/person

Garden Salad with Tortilla Strips

Served with Chipotle Vinaigrette and Poblano

Avocado Ranch Dressings

Chicken Fajitas with Grilled Onions and Peppers

Grilled Marinated Skirt Steak

Spanish Rice Pilaf

Black Beans with Cilantro

Warm Flour and Corn Tortillas

Shredded Cheese, Pico De Gallo, Sour Cream,

Salsa Roja and House Made Guacamole

Cinnamon and Sugar Dusted Churros

ITALIAN BUFFET | \$35/person

Caesar Salad with Shaved Parmesan

Caprese Salad with Fresh Mozzarella

Chicken Piccata in a Lemon Parmesan Cream Sauce

Sautéed Italian Squash, Zucchini and Asparagus

Garlic Bread

Tiramisu

COUNTRY BBQ | \$36/person

Garden Salad with Shredded Cheese and Assorted Dressings

Green Apple Coleslaw

Home style Potato Salad

BBQ Chicken Breast

Smoked Beef Brisket

Creamy Macaroni and Cheese

Lime Buttered Grilled Relish Corn

Cornbread Muffins

Caramel Apple Pie

CORPORATE BUFFET | \$36/person

Spinach Salad with Dried Cranberries, Candied Walnuts,

Assortment of Fresh Rolls and Butter

Gorgonzola Cheese and Balsamic Vinegar

Herbed Roasted Chicken with a Mushroom Veloute

Roasted Salmon with Lemon Dill Cream Sauce

Garlic Scallion Mashed Potatoes

Seared Zucchini and Squash

Opera Cake

PLATED LUNCH

All Plated lunches served with a choice of the following:

Salad

Garden Salad - Cucumbers, Tomatoes and Carrots
Spinach Salad - Dried Cranberries, Walnuts and Goat Cheese Crumbles
Choice of Ranch or Balsamic
Traditional Caesar Salad

Dessert

NY Style Cheesecake with Raspberry Coulis – Flourless Chocolate Tort – Opera Cake

Roasted Colorado Chicken | \$32/person

Balsamic Glaze
Roasted Corn and Fava Bean Succotash, Whipped Potatoes

Brined and Herb Marinated Pork Loin | \$30/person

Bourbon Apple Demi
Braised Red Cabbage and Sweet Potato Hash

Grilled Sirloin | \$35/person

Red Wine Bordelaise
Wild Mushroom and Parmesan Risotto and Grilled Asparagus

Seared Salmon | \$35/person

Lemon Buerre Blanc
Jasmine Rice Pilaf and Grilled Asparagus

Butternut Ravioli | \$30/person

Topped with Sage Brown Butter and Roasted Fennel

Seasonal Vegetable Risotto | \$28/person

Basil Pesto, Balsamic Reduction

SNACKS AND BREAK ITEMS

We All Scream for Ice Cream | \$10/Person

Assortment of the following:
Snickers Ice Cream Bar
Twix Ice Cream Bar
M&M Ice Cream Cookie Sandwich

Cookies and Milk | \$12/Person

Fresh Baked DoubleTree Chocolate Chip and Walnut Cookies
With Whole and Skim Milk

Cabo Siesta | \$12/Person

House Made Tortilla Chips
Tomatillo Salsa and Salsa Roja
House Made Guacamole
Cinnamon Sugar Dusted Churros

Rock Pile | \$13/Person

Locally Made Soft Pretzel with Assorted Mustards
Salted Peanuts
Cracker Jacks

O'Reilly Potato | \$13/Person

House Made Potato Chips
Caramelized Onion Dip
Irish Cheddar Sauce

Re-energize | \$14/person

Sliced Fresh Fruit
Locally Made Banana Nut and Zucchini Bread
House Made Trail Mix

Sweet Tooth | \$14 pp

Assorted Candy Bars
Turtle Brownies
Chocolate Drizzled Rice Crispy Treats

Healthy Choice | \$15/Person

Fruit Kabobs with Honey Balsamic and Minted Yogurt
Vegetable Crudite with Hummus
Assorted Snack Bars

Snacks a la Carte

Local Assorted Breakfast Pastries \$35/dozen
Local bagels with Cream Cheese and Preserves \$37/dozen
Assorted Mini Donuts \$27/dozen
Yogurt Parfaits \$38/dozen
Freshly Baked DoubleTree Cookies \$37/dozen
Chocolate Turtle Brownies \$38/dozen
Warm Soft Pretzels with Mustard \$39/dozen
Whole Fresh Fruit \$27/dozen
Deluxe Mixed Nuts and Trail Mix \$8/person
Tortilla Chips with Salsa \$8/person
Tortilla Chips with Salsa and Guacamole \$10/person
Sliced Seasonal Melons and Berries \$8/person
Individual Bags of Chips and Pretzels \$3/each
Assorted Candy Bars \$3/each
Individual Ice Cream Cups \$5/each
Individual Boxes of Cracker Jacks \$4/each
Assorted Snack Bars \$4/each

BEVERAGES A LA CARTE

Freshly Brewed Coffee/Decaf \$65/gallon

Iced Tea or Lemonade \$50/gallon

Assorted Fruit Juices \$20/gallon

Assortment of Hot Teas \$60/gallon

Bottled Water \$3/each

Pellegrino Sparkling Water \$4/each

Assorted Soft Drinks \$3/each

Energy or Sports Drinks \$4/each

Fruit infused Water \$35/gallon

All Day Beverage Service \$14/person

(9 Hour Maximum)

Freshly Brewed Regular Coffee and Decaf Coffee, Assortment of Hot Teas, Bottled Water

Refreshed throughout the day

Half Day Beverage Service \$9/person

(5 Hour Maximum)

Freshly Brewed Regular Coffee and Decaf Coffee, Assortment of Hot Teas, Bottled Water

Refreshed throughout the day

BUILD YOUR OWN RECEPTION

CHOICE OF THREE STATIONS

\$40/person

PASTA BAR

Cavatappi and Linguini Pasta
Marinara and Alfredo Sauce
Meatballs and Italian Herb Marinated Grilled Chicken
Steamed Broccoli
Shaved Parmesan
Garlic Bread

SLIDER BAR

Jackdaw Burger Slider with Irish Cheddar Sauce and Crispy Onions
Teriyaki Rotisserie Chicken Slider with Asian Slaw
Southern BBQ Pulled Pork Slider with Green Apple Slaw
Irish Stout Braised Corned Beef Reuben Slider

BARRA DE TACOS

Braised Beef Barbacoa
Chicken Fajitas
Sautéed Peppers and Onions
Shredded Cheddar
Cilantro Lime Crema

MAC 'N CHEESE STATION

Cavatappi Pasta and House Made Irish Cheddar Cheese Sauce
Chopped Grilled Chicken Breast
Crispy Applewood Smoked Bacon
Parmesan and Blue Cheese Crumbles
Sweet Peas, Grilled Asparagus, Herb Roasted Mushrooms, Fresh Grape Tomatoes and Caramelized Onions
Assorted Add Ons —
Sautéed Shrimp \$8/person
Grilled Flank Steak \$7/person
Roasted Hatch Green Chilies \$6/person
Dry Rubbed Barbeque Pulled Pork \$6/person

SHANGHAI STREETS

Sesame Orange Chicken
Steamed Pork Dumplings
Vegetable Fried Rice
Vegetarian Spring Rolls with Ginger Soy Dipping Sauce

DESSERTS

CHOCOLATE LOVERS

Chocolate Dipped Strawberries
Chocolate Chunk Turtle Brownies
DoubleTree Cookies

MINI DELIGHTS

Assorted Mini Cheesecakes, Opera Cakes and Lemon Bars

CUPCAKE BAR

Vanilla, Chocolate, Red Velvet, Jelly Roll,
Peanut Butter Cup and Lemon Meringue

DISPLAYS AND CARVING STATIONS

Carving Stations will be assessed with a \$100 attendant fee per Carving Station (One Attendant/Carver per 50 guests)

Vegetable Crudité \$9/person

Assorted Fresh and Pickled Vegetables with Buttermilk Ranch and Hummus

Fruit Display \$9/person

Seasonal Fruit with Honey and Minted Yogurt

Imported and Domestic Cheese Display

\$10/person

Dried and Fresh Fruit with Assorted Imported and Domestic Cheeses
Sliced Baguette and Gourmet Crackers

Antipasto Display \$13/person

Grilled Asparagus, Pepperoncini, Assorted Olives, Marinated Artichokes,
Roasted Red Peppers, Cured Meats and Assorted Cheeses
Served with Assorted Crackers and Sliced French Baguette

Baked Brie en Crut \$250/order

(Serves 40 people)

Wrapped Wheel of Brie Cheese in Puff Pastry
Raspberry Preserves and Toasted Almonds
Served with Sliced French Baguette

Smoked Salmon \$200/order

(Serves 20 people)

Red Onion, Hard Boiled Eggs, Capers and Dill Crème Fraiche

Roasted Turkey Breast \$250/order

(Serves 25 people)

Cranberry Chutney and Pan Gravy
Warm Dinner Rolls

Brined Pork Loin \$250/order

(Serves 35 people)

Pineapple Relish and Dijon Mustard
Mini Corn Muffins

Herb Crusted Prime Rib of Beef

\$375/order

(Serves 25 people)

Horseradish Cream and Wild Mushroom Demi
Assorted Mustards
Silver Dollar Rolls

Choice Certified NY Strip Loin

\$375/order

(Serves 25 people)

Chimichurri Sauce
Country Rolls

Top Round of Beef \$450/order

(Serves 100 people)

Horseradish Cream, Rosemary Au Jus
Assorted Mustards
Whole Wheat Rolls

HORS d 'OEUVRES

HOT HORS d 'OEUVRES

50 pieces per order

Petite Beef Wellington | \$250/order

Beef Tenderloin with Mushroom Duxelle Wrapped in a Flakey Puff Pastry

Southwest Beef Manchego Empanada | \$250/order

Shredded Sirloin, Manchego and Mango Salsa

Buffalo Chicken Meatball | \$250/order

Crunch Carrot and Celery, Drenched in Buffalo Sauce, Stuffed with Bleu Cheese Crumbles

Mini Crab Cakes with Remoulade | \$250/order

Lightly Breaded Crab meat with Fresh Parsley and Lemon

Raspberry Brie Phyllo Star | \$225/order

Brie Cheese blended with Raspberry Preserves Wrapped in Flakey Phyllo Dough

Bacon Wrapped Shrimp | \$300/order

Jumbo Shrimp Wrapped in Lean Bacon

Pork Pot Sticker | \$200/order

Marinated Pork with Oriental Vegetables and Fresh Ginger Wonton

Teriyaki Beef Kabob | \$250/order

Tender Sirloin with Teriyaki, Red and Green Peppers and Onions

Thai Chicken Satay | \$200/order

Marinated Chicken with Fresh Peanuts and Thai Spices

Vegetable Spring Roll | \$200/order

Sweet Chili Dipping Sauce

COLD HORS d 'OEUVRES

50 pieces per order

Mediterranean Antipasti Skewer | \$200/order

Kalamata Olive, Fresh Mozzarella, Marinated Artichoke Heart and Fire Roasted Tomato

Classic Bruschetta | \$175/order

Toasted Sliced Italian Bread with Garlic, Tomatoes, and Basil Leaves

Brie and Berries Crostini | \$225/order

Toasted Baguette Topped with Fresh Seasonal Berries and Creamy Brie

Jumbo Shrimp Cocktail | \$300/order

Jumbo Shrimp Accompanied by Cocktail Sauce, Remoulade Sauce and Fresh Cut Lemons

Bay Scallops Ceviche | \$225/order

Fresh Lime, Cilantro and Jalapeno

Caprese Skewer | \$200/order

Fresh Mozzarella, Cherry Tomato, Basil Pesto and Drizzled with Balsamic Glaze

Prosciutto Wrapped Asparagus | \$225/order

Marinated Asparagus Wrapped in Prosciutto and Drizzled with Balsamic Vinaigrette

Cucumber Smoked Salmon Bites | \$225/order

Mini Cucumbers with Smoked Salmon and Lemon Dill Cream

Asian Tuna Tartar Taco | \$300/order

Sesame Seared Tuna on a Wonton Taco Shell with Sweet Chili Sauce Seaweed Salad

DINNER BUFFETS

Dinner Buffets Include Freshly Brewed Iced Tea, Regular and Decaf Coffee
Minimum of 20 people
(\$100 service charge for groups under 20 people)

The DoubleTree | \$50/person

Garden Salad with Ranch and Balsamic Vinaigrette
Roasted Pork Loin with Lemon Thyme Veloute
Grilled Chicken with White Bean Cassoulet
Creamy Whipped Potatoes
Garlic Green Beans
Warm Dinner Rolls and Butter
Cheesecake, Strawberry Coulis

South of the Border | \$53/person

Smokey Chipotle Caesar Salad with Black Beans and Tomato
Chipotle Adobo Chicken with Poblano Crème Sauce
Beef Barbacoa
Spanish Rice Pilaf
Black Bean with Cilantro and Lime
Roasted Cumin and Lime Corn
Tortilla Chips with Salsa Verde and Salsa Rojas
Tres Leches Cake

Italian Feast | \$57/person

Caesar Salad with Shaved Parmigiano
and Garlic Croutons
Caprese Salad
Colorado Chicken Saltimbocca with a White Wine
Fontina Cream
Seared Salmon with Black Olives and Tomato Vinaigrette
Cavatappi Pasta Primavera
Grilled Asparagus with Balsamic Glaze
Garlic Bread
Tiramisu

The Metropolitan | \$60/person

Antipasto Salad with Romaine, Pepperoncini's, Italian Cured Meats,
Artichokes, Ciliegine Mozzarella Balls, and Kalamata Olives
Served with Ranch and Italian Dressing
Brined and Roasted Colorado Chicken Breast
With Wild Mushroom Marsala
Herb Marinated Beef Tenderloin with Horseradish Crème
Roasted Red Potatoes
Seasonal Vegetable Sauté
Warm Dinner Rolls and Butter
Flourless Chocolate Cake with Salted Caramel Sauce

DINNER BUFFET ENHANCEMENT SOUP

Choose one (1):

Wild Mushroom Bisque
Vegetable Lentil
Tomato Bisque with Grilled Cheese Croutons
Chicken and Orzo
Chicken Tortilla
Minestrone

additional \$4/person

BUILD YOUR OWN DINNER BUFFET

Steamboat | \$40 Per Person - One Salad, One Soup, One Entrée, Two Sides, and One Dessert
Telluride | \$45 Per Person—Two Salads, One Soup, Two Entrees, Two Sides, and One Dessert
Durango | \$50 Per Person—Two Salads, One Soup, Three Entrees, Two Sides, and Two Desserts

Salad

House Garden Salad—Mixed Greens with Tomatoes, Julienned Carrots, Cucumbers
with Ranch and Balsamic Vinaigrette Dressing

Caesar Salad with Romaine Lettuce, Parmesan Cheese, Herbed Croutons, with Caesar Dressing

Baby Spinach with Candied Walnuts, Sun Dried Cranberries, Gorgonzola Cheese Crumbles with Balsamic
Vinaigrette Dressing

Soup

Wild Mushroom Bisque

Tomato Bisque

Chicken and Orzo

Chicken Tortilla

Vegetarian Minestrone

Entrees

Roasted Colorado Chicken Breast and Roasted Garlic Veloute

Herb Marinated Pork Loin and Green Apple Chutney

Grilled Sirloin Steak and Wild Mushroom Bordelaise

Seared North Atlantic Salmon and Meyer Lemon Buerre Blanc

Vegetarian Risotto and Basil Pesto

Starch

Roasted Red Potatoes and Caramelized
Shallots

Garlic Scallion Mashed Potatoes

Creamy Macaroni and Cheese with Fresh
Cheddar

Jasmine Rice Pilaf

Vegetable

Grilled Asparagus with Balsamic Glaze

Honey Glazed Baby Carrots

Seared Zucchini and Squash

Garlic Seared Green Beans

PLATED DINNER

Served with a choice of Spinach Salad, House Garden or Caesar Salad
Plated Dinners Include Salad, Warm Rolls and Butter, Freshly Brewed Iced Tea, Regular and Decaf Coffee and Chef's Selection of Dessert

Portabella Napoleon | \$40/person

Layered Vegetables with Balsamic and Basil Oil

Vegetarian Risotto | \$40/person

Seasonal Vegetables and Parmesan

Roasted Colorado Chicken Breast | \$45/person

Star Anise Cherry Reduction

Mashed Potatoes

Baby Carrots

Seared Colorado Chicken Breast | \$45 person

Red Pepper Veloute

Stewed Lentils with Roasted Vegetables

Seared North Atlantic Salmon | \$53/person

Citrus Soy Glaze

Asian Noodle Cake

Bok Choy

Grilled Sirloin Steak | \$55/person

Balsamic Glaze

Parmesan Polenta

Sautéed Swiss Chard

Sirloin and Chicken Duo | \$55/person

Grilled Sirloin Steak

Roasted Colorado Chicken Breast

Wild Mushroom Demi

Parmesan Risotto

Garlic and Bacon Shaved Brussel Sprouts

Chicken and Salmon Duo | \$60/person

Roasted Colorado Chicken

Seared Salmon

Lemon Caper Beurre Blanc

Jasmine Rice Pilof

Garlic Green Beans

Braised Short Ribs | \$68/person

Pan Jus

Whipped Yukon Gold Potatoes

Garlic and Bacon Shaved Brussel Sprouts

Grilled Filet Mignon | \$68/person

Rosemary Bordelaise

Herb Roasted Fingerling Potato

Grilled Asparagus

Filet and Crab Cake Duo | \$80/person

Filet Mignon with Rosemary Bordelaise

Jumbo Lump Crab Cake with Red Pepper Remoulade

Garlic Mashed Potatoes

Grilled Asparagus

BANQUET BAR MENU

A Fee of \$100 will be assessed for each bartender for the first two hours. Each additional hour after two will incur a \$50 fee per bartender. One Bartender is required for every 75 guests.
Cash bar minimum spend of \$250 required (not including taxes or fees).

Domestic Beer | \$5 Host | \$6 Cash

Budweiser
Budlight
Coors Light
Miller Lite

House Wine

\$7/Glass Host | \$8/Glass Cash | \$26/Bottle Host
Canyon Road Pinot Grigio
Canyon Road Chardonnay
Canyon Road Merlot
Canyon Road Cabernet Sauvignon

Craft and Imported Beer | \$6 Host | \$7 Cash

Fat Tire
Blue Moon
Avery IPA
Corona
Stella

Premium Wine

\$9/Glass Host | \$10/Glass Cash | \$34/Bottle Host
Robert Mondavi Private Selection Pinot Grigio
Robert Mondavi Private Selection Pinot Noir
Robert Mondavi Private Selection Merlot
Robert Mondavi Private Selection Cabernet Sauvignon

Liquor

Call Bar \$8 Host | \$9 Cash

Absolut Vodka, Dewar's White Label Scotch, Bacardi Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Tanqueray Gin

Premium Bar \$9 Host | \$10 Cash

Tito's Handmade Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, Crown Royal Whiskey, Jack Daniels Whiskey, Johnnie Walker Red Label Scotch

Cordial Bar \$11 Host | \$12 Cash

Kahlua Coffee Liqueur, Disaronno Amaretto, Grand Marnier Liqueur, Bailey's Irish Cream, Dow's 10 Year Tawny Port

Bottled Wine

Wycliff Brut \$25/bottle
Seven Daughters Moscato \$46/bottle
Kim Crawford Sauvignon Blanc \$46/Bottle
Chateau Ste Michelle Pinot Gris \$34/bottle
La Crema Chardonnay \$46/bottle
Mark West Pinot Noir \$34/bottle
Alamosa Malbec \$38/bottle
Columbia Crest Grand Estates Merlot \$42/bottle
Rodney Strong Cabernet Sauvignon \$46/bottle

Champagne Toast

\$3/person

Open Bar Packages

Call Bar—Includes Call Liquors, Canyon Road Wines, and Beer Packages of Choice

First Hour: \$20 per person, Each Additional Hour: \$12 per person

Premium Bar—Includes Premium Liquors, Robert Mondavi Wines, and Beer Packages of Choice

First Hour: \$25 per person, Each Additional Hour: \$15 per person

CATERING POLICIES AND PROCEDURES

Thank you for considering DoubleTree by Hilton Denver–Aurora for your upcoming event. Our Catering, Culinary and Service team offers a wide range of services and options to help you plan a memorable meeting or event. We work hard to make your planning process as seamless as possible from beginning to end.

Menu Selections

A menu must be selected and confirmed with the Catering Manager at least ten (10) days in advance to guarantee availability. Request for substitutions must be submitted 72 business hours prior to your event and are subject to availability and approval.

Menu Guidelines

All Buffets are based on 90 minutes of service time. Increased service time is available upon request for an additional 25% of the menu price, per hour. Buffets are prepared for a minimum of 20 people. Service for less than 20 people will have a \$100 set-up fee assessed to the final bill.

Guarantees

Attendance guarantees are due no later than three (3) business days (72 business hours) prior to the function date. If this number is not advised by noon (12PM MST) of the due date then DoubleTree by Hilton Denver-Aurora will use the contracted number as the guarantee. With functions that include a plated meal as well as multiple entrées, we require placement cards with indicators of which meal is to be served to each guest as well as an entrée count on the date guarantees are due.

Food will be prepared for 3% over the guarantee.

Food and Beverage Policy

Due to health restrictions, all food served at the Hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. No food or beverage may be brought onto the premises*. Unconsumed food and beverages may not be removed from the premises and will not be rebated from the total event costs. We reserve the right to stop serving guests that are overly intoxicated. We also reserve the right to request proper identification. Please note that Sales and Service of Alcoholic Beverages are regulated by the state. Alcoholic beverages cannot be brought into the hotel from an outside source and consumed in public areas. All alcoholic beverages are required to be served by hotel staff.

*Exception is Wedding Cakes

Service Charge and Sales Tax

All charges are subject to 24% taxable service charge and 8% sales tax.

Taxes and service charge are subject to change without notice.

Decorations

Any type of confetti (glitter, paper, plastic or other material) is prohibited. We will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape, etc. without prior approval from the General Manager.

Your Catering Manager will be happy to assist you with any décor needs you may have.

A minimum \$500.00 cleaning fee will be charged for removing any excess decorations.

CATERING POLICIES AND PROCEDURES

Function Room Assignment

We reserve the right to change room assignments to best accommodate an increase or decrease in guest attendance.

Shipping and Receiving

If shipping materials to our hotel, please include the Company/Group Name/Onsite Contact and Date of the meeting on the outside of the package to the attention of your Sales Manager*. Packages shipped to the Hotel more than (7) days prior to the start date of the event will not be accepted without prior written approval of your Sales Manager. Within (7) Days prior to the start date, the following charges will apply:

Weight Handling Fee/Storage Fees will be posted to the Group Master Account or individual folio. Fees provided below are per box/parcel and are addressed per incoming AND outgoing box/parcel.

Please call the Hotel Front Desk to arrange delivery (303) 337.2800.

Weight (lbs.)	Rate per box/parcel
0-5	\$10.00
6-20	\$20.00
21-50	\$30.00
51-75	\$75.00
76-100	\$100.00

Hotel does not have a loading dock or pallet jack. Client is responsible for arranging the loading in and out of the boxes/parcels with the shipping company.

BAR

Proper identification is required for any guest purchasing alcoholic beverages. We reserve the right to refuse services to any hotel guest who appears intoxicated, cannot provide proper documentation to show legal drinking age, and anyone under the age of 21.

Reset Fees

Once a room has been set according to the specifications given by the client, and significant changes are made on site, a flat fee of \$500.00 for Ballroom; \$300.00 for all other rooms will be assessed and added to the final bill.

CATERING POLICIES AND PROCEDURES

Additional Fees

Coat Check Attendant: \$75 per event (4 hour maximum)

Passed Hors d'Oeuvres Fee: \$40 per hour, per server (one server per 50 people, max two passed Hors d'Oeuvres)

Additional Servers: \$40 per hour, per server

Chef Attendant Fees: \$100 per Chef (90 minutes of service)

Bartender Fee: \$100 per bar (one bartender per 75 guests)

Cake Cutting Fee: \$3.00 per person (Hotel Serves)

Dance Floor Fee: \$50 for 9'x9', \$100 for 12'x12', \$150 for 12'x24'

Riser Fee: \$50 for 6'x8', \$100 for 8'x12', \$150 for 12'x24'



DENVER-AURORA

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