



2022 CATERING MENUS

PACKAGE DEALS

ALL DAY EXECUTIVE MEETING PACKAGE \$62

Groups Under 20, Please Select Plated Luncheon Entrée, or an Upcharge of \$5 will be Applied

Morning Break

Choose One Breakfast Display
See page 2 for selections

Mid-Morning Break

Refresh Coffee, Decaffeinated
Coffee, Assorted Tea, and
Bottled Water
ADD Soft Drinks

Lunch

Choice of
Plated or Buffet Lunch
Descriptions on Page 4 & 5
Beverage Refresh

Afternoon Break

DoubleTree Cookies
Beverage Refresh

ALL DAY MEETING PACKAGE \$50

Morning Break

Seasonal Fruit and Berries.
Assorted Muffins, Bagels and
Breakfast Pastries. Butter,
Cream Cheese, Fruit
Preserves. Orange, Apple and
Cranberry Juice. Coffee,
Decaffeinated Coffee,
Assorted Tea, Bottled Water.

Mid-Morning Break

Refresh Coffee, Decaffeinated
Coffee, Assorted Tea, and
Bottled Water
ADD Soft Drinks

Lunch

Choice of
Plated or Buffet Lunch
Descriptions on Page 4
Beverage Refresh

Afternoon Break

DoubleTree Cookies
Beverage Refresh

ALL DAY BREAK PACKAGE \$26

Morning Break

Seasonal Fruit and Berries.
Assorted Muffins, Bagels and Breakfast
Pastries. Orange, Apple and
Cranberry Juice. Butter, Cream Cheese,
Fruit Preserves. Coffee, Decaffeinated
Coffee, Assorted Tea, Bottled Water.

Mid-Morning Break

Refresh Coffee, Decaffeinated Coffee,
Assorted Tea, and
Bottled Water
ADD Soft Drinks

Afternoon Break

DoubleTree Cookies
Beverage Refresh

ALL DAY BEVERAGE PACKAGE \$18

Morning Break

Coffee, Decaffeinated Coffee, Assorted
Tea, and Bottled Water
ADD Soft Drinks

Mid-Morning Break

Beverage Refresh

Afternoon Break

Beverage Refresh

PLATED BREAKFAST & DISPLAYS

PLATED BREAKFAST

Served with Coffee, Decaffeinated Coffee, Assorted Tea, Assorted Juices

Available for Groups of Less than 50 People.

All American \$21

Gourmet Muffin, Scrambled Eggs,
House Made Potato Hash

Choice of 1 Meat

(Applewood Bacon, Canadian Ham, Link Sausage, or Turkey Sausage Pattie)

BREAKFAST DISPLAYS

Served with Coffee, Decaffeinated Coffee, Assorted Tea, Assorted Juices

Continental \$16

Assorted Gourmet Muffins, Bagels, Breakfast Pastries and
Whole Fruit

Deluxe Continental \$19

Seasonal Cut Fruit and Berries

Assorted Gourmet Muffins, Bagels, & Breakfast Pastries.

Hard-Boiled Eggs

Yogurt Parfait \$20

Seasonal Cut Fruit and Berries

Greek / Lowfat Yogurt, Granola, Dried Fruits, Nuts & Honey

Power Breakfast \$22

Overnight Steel Cut Oats, Seasonal Cut Fruit and Berries
Assorted Gourmet Muffins, Bagels, & Breakfast Pastries

Hot Breakfast \$26

Seasonal Cut Fruit and Berries

Assorted Gourmet Muffins and Breakfast Pastries

Choice of 2 Mains

Scrambled Eggs | Pancakes | French Toast |

Biscuits & Sausage Gravy | House Made Potato Hash |

Frittata | Quiche

Choice of 1 Meat

(Applewood Bacon, Canadian Ham, Link Sausage,
or Turkey Sausage Pattie)

BREAKFAST DISPLAY ENHANCEMENTS

Prices Based per Person

Oatmeal, Dried Fruits, Brown Sugar \$6

Cinnamon French Toast \$6

Biscuits and Gravy \$7

Breakfast Sandwich \$7

Breakfast Burrito \$7

Corned Beef Hash \$7

Smoked Salmon \$12

Cold Cereal and Milk \$4

Yogurt Parfaits \$6

Individual Yogurt \$3

Whole Fruits \$3

Granola Bar \$3

Nutrigrain Bar \$3

Hard Boiled Eggs \$3

Quiche \$8

BREAKS & MUNCHIES

BREAKS

Prices Based per Person

Cheese and Crackers \$15

Assorted Cheeses & Crackers.
Accoutrements

Upgrade to Charcuterie Board for an additional \$7

DoubleTree Cookies \$9

DoubleTree Cookies
2% & Skim Milk

Power Break \$16

Vanilla Lowfat Yogurt
Granola
Mixed Nuts
Assorted Dried Fruits
Granola Bars & Whole Fruit

Fiesta \$14

Tortilla Chips
House Made Pico de Gallo, Guacamole
& Salsa Rossa

BYO Trail Mix \$12

Mixed Nuts
Assorted Dried Fruits
Mini Pretzels
Chocolate Raisins

Sweet & Salty \$15

Kettle Chips with Onion Dip
Snack Mix
Assorted Dessert Bars
Assorted Popcorn

Hummus Trio \$16

Assorted Hummus &
Fresh Vegetables. Served with Pita
Bread and Tortilla Chips

Michigan Pub Break \$16

Hot Pretzels with Michigan Beer Cheese
Kettle Chips with Onion Dip.
Mixed Nuts & Popcorn

MUNCHIES

Prices Based per Person

DoubleTree Cookies \$5

Individual Yogurt \$3

Fruit & Yogurt Parfait \$4

Hard Boiled Eggs \$3

Danish, Muffin, & Bagels \$4

Whole Fruits \$3

Seasonal Cut Fruit \$5

Brownies \$3

Mixed Nuts \$5

Classic Trail Mix \$4

Kettle Chips \$4

Granola Bars \$3

Candy Bars \$4

BEVERAGES

Coffee, Decaffeinated Coffee and Tea \$38 per Gallon

Canned Soft Drinks \$2.50 per Can

Bottled Water \$3 per Bottle

Lemonade \$15 per Pitcher

Iced Tea \$15 per Pitcher

Milk \$2 per 1/2 Pint

Juice \$19 per Carafe



PLATED & BOXED LUNCHES

HOT LUNCHES

*Served with Mixed Greens Salad | Warm Rolls and Butter | Chef's Selection of Seasonal Vegetable, and Potato or Rice
Iced Tea and Lemonade*

Vegetarian Options Upon Request | Select Maximum of Two Entrees | Duo Entrée ~ Highest Priced Entree

Chicken Roulade \$26

Feta, Bacon and Spinach Stuffed
Chicken Breast

Chicken \$24

Grilled Chicken Breast with Lemon,
Rosemary & White Wine Pan Sauce

Chicken, Beef Kabobs \$22

Shrimp Kabobs \$24

Teriyaki Marinated Meat of Choice with
Onion, Bell Peppers, Pineapple

Pork Chops \$25

Pork Chop Crusted with Panko and
Pistachio, topped with Apple Chutney

Pork Loin Roulade \$26

Wild Mushroom Medley, Garlic,
Rosemary, Mornay Sauce, topped with
Wine Jus

Steak Au Poivre \$Market Price

Choice of Sirloin or Filet topped with au
Poivre Sauce

Salmon \$27

Grilled Salmon topped with Maple Soy
Glaze

Lasagna \$21

Choice of Meat with Red Sauce or
Vegetable with Cream Sauce

Salad & Sandwiches

*Salads Served with Roll and Butter | Sandwiches Served with Chips and Pickle
Iced Tea and Lemonade*

Vegetarian Options Upon Request | Select Maximum of Two Entrees

Cobb Salad \$18

Mixed Greens, Grape Tomato,
Cucumber, Diced Egg, Blue Cheese,
Herb Crouton, Grilled Chicken with
Ranch Dressing

Caprese Salad \$16

Arugula, Basil, Mozzarella, Heirloom
Tomato, Balsamic Reduction

Chicken Caesar Salad \$18

Romaine, Grilled Chicken, Parmesan
Cheese, Grape Tomato, Herb Crouton,
tossed with Classic Caesar Dressing

Meatball Grinder \$17

House Made Meatballs, Marinara,
Provolone on a Hoagie Bun

Caesar Wrap \$17

Romaine, Grilled Chicken, Parmesan
Cheese, Grape Tomato, Classic Caesar
Dressing on Flour Tortilla

The Italian \$17

Salami, Ham, Pepperoni, Baby Swiss,
Onion, Tomato, Shredded Lettuce, with
Olive Oil and Vinegar on a Hoagie Bun

Turkey on Onion Roll \$17

Honey Roasted Turkey, Havarti,
Avocado, Lettuce, Bean Sprouts, Garlic
Aioli

Ham on Brioche \$17

Black Forest Ham, Smoked Gouda,
Marinated Apple Slices, Romaine,
Mustard Seed Aioli

Muffuletta \$18

Salami, Ham, Mortadella, Swiss,
Provolone, Olive Tapenade &
Giardiniera on an Onion Roll

Gourmet Grilled Cheese \$14

Gourmet Cheese Blend, with Choice of
Bacon or Tomato, served on Sourdough

Smoked Salmon BLT \$18

House Smoked Salmon, Bacon, Lettuce,
Tomato, Caper Aioli on Rye Bread

UPGRADE TO BOXED LUNCH

Salad & Sandwich Options Can be Boxed as Grab n' Go for an Additional \$4

ADD DESSERT CHOICE \$5

Choose One Dessert

DoubleTree Chocolate Chip Cookies | Double Chocolate Cake | Carrot Cake with Cream Cheese Frosting
Cheesecake with Strawberry Compote | Flourless Chocolate Torte | Key Lime Pie

LUNCH BUFFETS

*Served with Iced Tea and Lemonade | Lunch Buffets Available until 2pm
\$5 Additional per Person for Groups Under 20*

SOUP, SALAD & SANDWICH

One Soup, One Salad, Two Sandwiches \$26

One Soup, Two Salads, Two Sandwiches \$28

Served with Chips and Pickles

SOUP CHOICES

- Corn Chowder
- Lentil - Sausage or Vegetable
- Vegetable
- Vegetable Beef
- Seasonal Bisque
- Broccoli Cream
- French Onion
- Tomato Basil Bisque
- Homestyle Chicken Noodle
- Pasta E Fagioli

SALAD CHOICES

- Mixed Greens Salad
- Michigan Salad
- Caprese Salad
- Caesar Salad

SANDWICH CHOICES

- Caesar Wrap
- Italian Hoagie
- Turkey on Onion Roll
- Ham on Brioche
- Smoked Salmon BLT
- Muffuletta
- Meatball Sub
- Gourmet Grilled Cheese

See Page 4 for Salad & Sandwich Descriptions

ITALIAN FAMILY CLASSIC \$31

- Caesar Salad
- Pasta E Fagioli Soup
- House Made Multi-Layer Lasagna
Choice of Meat OR Vegetarian
- Chicken Parmesan with House Made Marinara
and Fresh Mozzarella
- Chicken Alfredo
- Linguine and Meatballs
- Wild Mushroom Risotto
- Garlic Bread

GANDERS COMFORT \$31

Michigan Greens Salad

Choice of Two Entrees

- House Made Meatloaf with Maple Honey Glaze;
- Truffle Silk Potatoes
- Beef Stroganoff
- Chicken Pot Pie
- Baked Three Cheese Mac n' Cheese
- Shepard's Pie
- Chef's Selection of Vegetables

BBQ \$30

Choice of Two Entrees

- House Smoked Brisket
- House Smoked Pulled Pork Sandwich
- BBQ Chicken
- Chef's Selection of Sauces
- Corn on the Cob
- House Made Sides
- Coleslaw and Potato Salad*

INTERNATIONAL \$31

Mixed Greens Salad

Choice of Two Entrees

- Tandoor Chicken with Basmati Rice and Naan
- Thai Pineapple Fried Rice *Chicken or Shrimp*
with Spring Rolls
- Jambalaya with Shrimp, Chicken and Andouille
- Sausage is served with Cornbread
- Paella with Shrimp, Shellfish, Calamari and
Sausage is served with a Baguette
- Wild Mushroom or Asparagus Risotto
- Garlic Bread
- Chef's Selection of Vegetables

BYO STREET TACO \$30

- Fiesta Salad
- Vegetable Quesadilla
- Choice of Shredded Chicken or Beef
- Served with Corn & Flour Tortillas
- Spanish Rice
- Pico De Gallo, House Made Guacamole
- Tortilla Chips

Add DoubleTree Cookies and Dessert Bars \$5

HORS D'OEUVRES & STATIONS

COLD HORS D'OEUVRES

Prices are Based per Dozen Unless Noted

Italian Pinwheels \$24

Garlic Herb Cream Cheese and Cured Meat in a Flour Tortilla

Fresh Vegetables \$7 per person

Assorted Fresh, Seasonal Vegetables with Ranch Dip

Cheese and Fruit Kabobs \$19

Assorted Domestic and International Cheese, Assorted Fruit

Caprese Kabobs \$24

Pearline Mozzarella, Cherry Tomato, Basil; drizzled with Balsamic Reduction

Greek Cucumber Cups \$36

Cucumber stuffed with Feta, Tomato, and Olive Tapenade; topped with Mint

Watermelon Kabobs \$36

Watermelon, Basil, and Feta; drizzled with Balsamic Reduction

Smoked Salmon Crostini \$36

Smoked Salmon, House Baked Crostini topped with Almond, Chevre, Marinated Apples

BLT Bites \$36

Romaine Boat, Bacon, Tomato & Garlic Aioli

Tuna Poke \$60

Ahi Tuna with Pickled Vegetables and Wonton

Charcuterie Board \$22 per person

Assorted Meats & Cheeses. Served with Toasted Pita

HOT HORS D'OEUVRES

Prices are Based per Dozen Unless Noted

Meatballs \$26

Choice of BBQ or Marinara

Stuffed Mushrooms \$30

Mini Portobello Mushroom stuffed with a Spinach Tarragon Cream Cheese; topped with Parmesan

Beef Sliders \$36

Burger with Onion Jam

Pulled Pork Sliders \$48

House Smoked Pork Butt with House Made Coleslaw

Mini Chicago Dogs \$39

Mini Hotdog Topped with Pickle, Mustard and Bun with Poppyseeds

Arancini \$36

Fried Italian Arborio Rice; served with House Made Marinara

Beef Crostini \$36

Marinated Beef, House Baked Crostini topped with Boursin & Arugula

Crab Cake \$60

Maryland Crabcake with House Made Remoulade

Calzone Pinwheels \$40

Pepperoni and House Made Marinara Wrapped in a Fresh Dough

Lamb Lollipops \$72

Lamb with Mint Jelly

Spinach & Artichoke Dip \$9

per person

Served with Pita and Tortilla Chips

Carving Stations

(serves 40 each) \$150 Chef Fee per Station

Prime Rib \$685

Crusted Prime Rib with Horseradish Cream

Glazed Bone-In Ham \$350

Ham Glazed in Horseradish Brown Sugar

Bacon Wrapped Pork Loin \$325

Apple Chutney

Roasted Whole Turkey \$300

Brined and Slow Roasted in Herbs

PLATED DINNER

*Served with Mixed Greens Salad | Warm Rolls and Butter | Chef's Selection of Seasonal Vegetable | Choice of Dessert
Coffee, Decaffeinated Coffee and Iced Tea*

Vegetarian Options Upon Request | Select Maximum of Two Entrees | Duo Entrée ~ Highest Priced Entrée

AIR

Roasted Chicken \$25

Airline Leg Quarter with White Wine
Pan Sauce; Sweet Potato Mash

Chicken Piccata \$26

Chicken Breast with Lemon, Butter
and Capers in a Beurre Blanc;
Angel Hair Pasta

Coq Au Vin \$29

Braised Chicken, Red Wine, Lardon
and Mushroom; confit potato

Chicken Parmesan \$25

Marinara Sauce, Mozzarella and
Basil; Fettuccini

Duck \$34

Duck Breast with Candied Almond Dust;
Root Vegetable Puree'

LAND

Pan Fried Pork Cutlets \$27

Topped with Dijonnaise Sauce; German Potato Mash

Steak Au Poivre \$ Market Price

Dry Brine Sirloin or Filet with Classic au Poivre;
Duchess Potato

Meatloaf \$24

Homemade Meatloaf with Special Spice;
Truffle Silk Mashed Potatoes

Lamb Chop \$42

Lamb Chop with Demi Reduction topped with Crispy
Shallots; Wild Mushroom Risotto

SEA

Salmon \$31

Maple Glazed Salmon; Truffle Silk Potato

Mahi Mahi \$26

Blackened with Pineapple Salsa; Polenta

Walleye \$38

Panko Crusted Walleye, topped with Chow Chow, Parmesan
Risotto

Shrimp \$32

Herb Compound Butter; Cous Cous

Choose One Dessert

DoubleTree Chocolate Chip Cookies | Double Chocolate Cake | Carrot Cake with Cream Cheese Frosting
Cheesecake with Strawberry Compote | Flourless Chocolate Torte | Key Lime Pie

DINNER BUFFETS

Served with Assorted Dessert Display, Coffee, Decaffeinated Coffee and Iced Tea
\$5 Additional per Person for Groups Under 20

DOUBLETREE DINNER

Choice of Two Entrees \$38

Choice of Three Entrees \$46

*Mixed Greens Salad with Carrot Ribbons,
Tomato, Cucumbers, Radish
Warm Rolls and Butter*

*Chef's Selection of Seasonal Vegetable, and
Chef's Selection of Potato or Rice*

ENTRÉE SELECTIONS

Chicken

Airline Leg Quarter with White Wine Pan Sauce

Stuffed Chicken

Feta and Spinach Stuffed Chicken Breast; wrapped in Bacon

Chef's Pork Roulade

Stuffed Porkloin wrapped in Bacon; drizzled with Michigan
Cherry BBQ Sauce and topped with Marinated Apple

Porterhouse Pork Chop

Porterhouse Pork Chops Topped with Apple Chutney

Ribs

House Smoked Ribs drizzled with Michigan Hard Cider Glace

Flank Steak

Marinated Flank with Chimichurri Sauce

Baked Salmon

Panko Herb crusted Salmon with Tomato Relish

Grilled Salmon

Grilled Salmon topped with Maple Soy Glaze

Shrimp

Garlic Herb Grilled Shrimp

Vegetarian

Chef Choice—Seasonal

Duck Additional \$3

Duck Breast with Candied Almond Dust

Lamb Chop Additional \$5

Lamb Chop with Demi Reduction; topped with Crispy Shallots

ITALIAN FAMILY CLASSIC \$39

Caesar Salad

Pasta E Fagioli Soup

House Made Multi-Layer Lasagna

Choice of Meat OR Vegetarian

Chicken Parmesan with House Made Marinara and

Fresh Mozzarella

Chicken Alfredo

Linguine and Meatballs

Wild Mushroom Risotto

Garlic Bread

GANDERS COMFORT \$39

Michigan Greens Salad

Choice of Two Entrees

House Made Meatloaf with Maple Honey Glaze;

Truffle Silk Potatoes

Beef Stroganoff

Chicken Pot Pie

Baked Three Cheese Mac n' Cheese

Shepard's Pie

Chef's Selection of Vegetables

BBQ \$38

Choice of Two Entrees

House Smoked Brisket

House Smoked Pulled Pork Sandwich

BBQ Chicken

Chef's Selection of Sauces

Corn on the Cob

House Made Sides

Coleslaw and Potato Salad

INTERNATIONAL \$39

Mixed Greens Salad

Choice of Two Entrees

Tandoor Chicken with Basmati Rice and Naan

Thai Pineapple Fried Rice *Chicken or Shrimp*
with Spring Rolls

Jambalaya with Shrimp, Chicken and Andouille

Sausage is served with Cornbread

Paella with Shrimp, Shellfish, Calamari and

Sausage is served with a Baguette

Wild Mushroom or Asparagus Risotto

Garlic Bread

Chef's Selection of Vegetables

BYO STREET TACO \$38

Fiesta Salad

Vegetable Quesadilla

Choice of Shredded Chicken or Beef

Served with Corn & Flour Tortillas

Spanish Rice

Pico De Gallo, House Made Guacamole

Tortilla Chips

BEVERAGE OPTIONS

HOSTED / CASH BAR

Bartender Fee of \$100 per 50 Guests Applies to all Bars.

Gold Brands \$11
Silver Brands \$9
Bronze Brands \$7

House Wine \$7
Premium Wine \$12

Imported Beer \$6
Craft Beer \$6
National Domestic Beer \$5
Assorted Soft Drinks \$3

HOUSE WINE

House Wine by the Bottle \$24

Your Choice of:

Chardonnay | Merlot | Cabernet Sauvignon | Moscato

SPARKLING WINE

St. Julian Winery (750 ml Bottle) \$24

Serves 4 Glasses

FOUR HOUR BAR PACKAGES

House Brands \$26

Vodka
Gin
Rum
Whiskey
Bourbon
Tequila
Scotch
Select Cordials

Call Brands \$31

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Captain Morgan
Seagram's Crown Whiskey
Canadian Club Whiskey
Jim Beam Bourbon
Jose Cuervo Tequila
Dewars Scotch
Select Cordials

Premium Brands \$37

Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Appleton Spiced Rum
Jack Daniels Whiskey
Makers Mark Bourbon
Camarena Tequila
Johnnie Walker Red
Select Cordials

BEER & WINE PACKAGE \$25

Included with All Packages Above
Bartender's Selection of Domestic Beer
Bartender's Selection of Local Craft Beer
Bartender's Selection of Premium & Imported Beer
House Wine

PUNCH STATIONS

*Punch Bowls are Sold by the Gallon and Serve Approximately 20 Cups per Gallon
Punch Attendant is Available Upon Request \$50.00 per Hour*

Citrus Fruit Punch \$39

Fruit Punch, Orange Juice and Sprite

Lemonade Punch \$39

Lemonade and Sprite

Seasonal Fruit Punch \$39

Seasonal Selections of Juice and Sprite

Champagne Punch \$44

Sparkling Wine, Juice, Seasonal Fruit

AUDIO-VISUAL EQUIPMENT

SCREEN PACKAGE \$80

Required when Providing Own Projector – Includes: 6 Ft. or 8 Ft. Screen, Draped Cart, Power and Set Up

SCREEN & LCD PACKAGE \$225

Includes: LCD Projector, 6 ft or 8 ft Screen, Draped Cart, Power and Set Up

AUDIO EQUIPMENT

Lavaliere Wireless Microphone \$90	Patch Fee for Sound (2-4 Devices) \$90
Handheld Wireless Microphone \$90	Podium with Microphone \$75
Standing Wired Microphone \$50	Channel Mixer \$50 *
Table Top Microphone \$50	6 Channel Mixer \$80 *
Patch Fee for Sound (1 Device) \$50	Direct Box (Laptop Audio) \$40

**Required for 2+ Audio Items*

PROJECTION EQUIPMENT

LCD Projector \$200	Computer Cabling \$10
LCD Hi-Lumen Projector \$350	25" Monitor with Cart & Cables \$130
VGA DA Splitter and Extra Long Cable \$50	Camcorder / Tripod \$180

MISCELLANEOUS

6ft / 8ft Screen \$50	Easel \$15
7.5 ft X 10 ft Pop Up Screen \$175*	Presentation Remote / Clicker \$40
Dress Kit \$125	Power Strip \$5
Flipchart with Markers \$40	Extension Cord \$5
Post-It Flip Chart with Markers \$50	Conference Phone \$100
4' X 6' Whiteboard \$100	Video Conferencing Contact Sales Manager
3' X 5' Whiteboard \$30	
Laser Pointer \$40	

**Requires \$60 Set Up Fee*

AV TECHNICIANS

Price Based per Hour per Technician | Minimum of 2 Hours Required

Monday - Friday
8 am—5 pm \$95

Monday - Friday
Before 8 am, After 5 pm \$135

Saturdays
All Day \$135

Sundays & Holidays
All Day \$175

Rental Prices are Charged per Day

*Groups are Subject to a Fee for All Non-Returned Rented Equipment | Fee Varies per Item
DoubleTree by Hilton Grand Rapids Airport is not Responsible for Equipment, Cables, or the Set Up of Equipment
that is not Supplied or Rented from DoubleTree by Hilton Grand Rapids Airport*