



BANQUET DINNER MENUS



DOUBLETREE
by Hilton™

TAMPA BAY - NORTH
REDINGTON BEACH

17120 Gulf Blvd., North Redington Beach, FL 33708

Phone: 727-369-7139 Fax: 727-397-0699

www.DoubleTreeBeachResort.com

PLATED DINNER ENTREES

Unless otherwise specified all Dinner Entrees include: Mixed Greens Salad, Fresh Seasonal Vegetables, Chef's Selection of Potato or Rice, Assorted Breads & Butter, Fresh Brewed Coffee and Iced Tea

8 OZ. PRIME RIB OF BEEF

Served with Sauce Au Jus and Creamy Horseradish
\$39.95 per person

7 OZ. FILET MIGNON

Bacon Wrapped with Peppercorn Demi-Glace
\$54.95 per person

GRILLED SIRLOIN STEAK

8oz. Tender Herford Beef Sirloin Steak, topped with Mushrooms, Onions & Bleu Cheese Crumbles
\$38.95 per person

10 OZ. CHARBROILED NEW YORK STRIP

Served with Burgundy Mushrooms and Caramelized Onions
\$40.95 per person

FILET TIPS & VEGETABLE STIR FRY

Tender Filet Mignon with Fresh Broccoli, Carrots, Onions & Zucchini Stir Fried and served over Sticky Rice
\$40.95 per person

SURF & TURF

4oz. Filet Mignon served with Three Crab Stuffed Jumbo Shrimp
\$57.95 per person

MIXED GRILL

4 oz. Filet Mignon and Grilled Lemon Pepper Chicken Breast
\$49.95 per person

STEAK & MAHI

4oz Filet Mignon and Grilled Mahi with Mango Chili Sauce
\$51.95 per person

Prices do not include 7% Tax or 23% Service Charge
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PLATED DINNER

ENTREES CONTINUED

ISLAND MAHI MAHI

Fresh Local Mahi Filet Lightly Blackened and topped with Mango Salsa
\$41.95 per person

CRAB STUFFED GROUPEL

Fresh Gulf Grouper filled with Blue Crab Stuffing topped with Lemon Hollandaise Sauce &
Grilled Asparagus Spears
\$43.95 per person

PAN SEARED SALMON

Topped with Cucumber Dill Cream Sauce
\$44.95 per person

CHICKEN MARSALA

Sautéed Chicken Breast with Shallots, Mushrooms and Marsala Wine Sauce
\$39.95 per person

SOUTHWEST CHIPOTLE CHICKEN

Chipotle Seasoned Chicken Breast topped with Tomato, Black Bean & Roasted Corn Salsa
\$39.95 per person

LEMON PEPPER CHICKEN

Tender Chicken Breast with a Light Cracked Pepper, Parmesan Crust served with Citrus Beurre
Blanc
\$39.95 per person

GULF BEACH CHICKEN

Boneless Chicken Breast Stuffed with Fresh Mozzarella, Tomato and Spinach, served with Garlic
Cream Sauce
\$40.95 per person

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TROPICANA DINNER BUFFET

(Minimum 35 Person for Buffet, Less than 35 Guests Add 20%)

SALAD SELECTION~CHOICE OF THREE

Mixed Field Greens with Tomato, Onion and Cucumber

Caesar Salad Station

Tomato, Onion and Cucumber in Balsamic Vinaigrette

Shrimp Couscous Salad

Mango Cole Slaw

Fresh Tropical Fruit Tray

Green Bean Salad with Feta

Chef's Potato Salad

Bohemian Veggie Slaw with Sweet Sesame Vinaigrette

Penne Pasta Salad with Roasted Peppers, Olives and Feta Cheese

SIDE SELECTIONS~CHOICE OF THREE

Baked Scalloped Potatoes

Yukon Gold Mashed Potatoes

Rosemary Roasted Red Potatoes

Cuban Black Beans & Yellow Rice

Quinoa Pilaf

Tropical Coconut Rice

Sunset Rice with Roasted Corn & Peppers

Seasonal Sautéed Vegetables

(ADD: Mashed Potato Bar \$4.00 per person)

(ADD: Pasta Station with Choice of Two Pastas & Two Sauces \$4.25 per person)

ENTRÉE SELECTIONS

Spice Rubbed Roasted Pork Loin with Tomato Cream Sauce

Tropical Chicken, Blackened Breast Topped with Mango, Pineapple, Raisin & pepper Salsa

Chicken Marsala

Coconut Curry Chicken

Grilled Chicken topped with Fresh Jicama Pica de gallo

Pan Seared Chicken Breast topped with Mushroom Cream Sauce and Diced Tomatoes

Blackened Mahi with Mango Salsa

Grilled Jerk Gulf Grouper with Tropical Pineapple Malibu Salsa

Sliced Roast Sirloin with Burgundy Demi-Glaze

Filet Tips in Mushroom Onion Balsamic Gravy

Buffet Served with Rolls & Butter, Fresh Brewed Coffee and Iced Tea Station

One Entrée - \$39.95

Duo Entrees - \$45.95

Trio Entrees - \$50.95 per person

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THEMED BUFFETS

(Minimum 35 Persons for Buffet, Less than 35 Guests Add 20%)

BOUNTY OF THE SEA \$63.95 per person

Fresh Mixed Greens with Assorted Condiments & Dressings
Crab Couscous Salad
Shrimp Ceviche
Margarita Gremolata Chicken
Linguini with Clams or Shrimp Scampi
Snow Crab Legs with Drawn Butter
Blackened Mahi with Mangos Salsa
Chef Carved Prime Rib of Beef au jus with Creamy Horseradish Sauce
Oven Roasted Potatoes
Chef's Fresh Vegetable Medley
Assorted Rolls & Butter, Fresh Brewed Coffee & Iced Tea (
(Chef Carving Fee \$125.00)

FLORIDAY'S GULFSIDE LUAU \$49.95 per person

Tossed Salad Greens with assorted garnish and Mango Vinaigrette
Tropical Fruit Salad with Macadamia Nuts and Toasted Coconut
Peel and Eat Shrimp with Key West Cocktail Sauce
Blackened Cobia with Warm Pineapple Salsa
Roast Pork Loin with Tangy Mojo Citrus Glaze Huli Huli Chicken
Cuban Black Beans and Yellow Rice Fried Sweet Plantains
Sautéed Seasonal Vegetables
Assorted Rolls & Butter

FIESTA BUFFET \$46.95 per person

Tossed Salad with Choice of Dressing
Mahi Ceviche with Tri Color Chips
Roasted Corn & Black Bean Salad
Watermelon Salad
Homemade Chicken Enchiladas
Refried Pinto Beans
Spanish Rice
Steak & Chicken Fajita Station with Warm Soft Flour Tortillas,
Cheddar Cheese, Sour Cream, Pico De Gallo & Authentic Guacamole
Iced Tea & Lemonade

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THEMED BUFFETS CONTINUED

(Minimum 35 Persons for Buffet, Less than 35 Guests Add 20%)

SOUTHERN COMFORT BUFFET \$46.95 per person

Tossed Salad with assorted condiments & choice of dressing
Sweet Potato Salad with Raisins & Walnuts
Roasted Corn, Pepper, Bacon & Onion Salad
Yukon Gold Mashed Potatoes with Country Gravy
Chef's Vegetable
Chicken & Dumplings
Homemade Meatloaf with Chulua Tomato Sauce
Crispy Fried Fish with Tarter Sauce
Rolls and Butter
Sweet Iced Tea & Lemonade

ITALIAN BUFFET \$47.95 per person

Caesar Salad Station
Caprese Salad ~ Tomato, Fresh Mozzarella & Sweet Basil Salad with Balsamic Vinaigrette
Green Bean Salad with Feta Cheese
Chef's Vegetable Medley
Chicken Piccata
Italian Sausage with Green Pepper & Onion
Pasta Station:
Tri-Color Fusilli, Cheese Tortellini & Linguini , Served with Creamy Alfredo and Marinara
Sauce Accompanied with Grated Parmesan Cheese
Italian Bread with Herbs & Extra Virgin Olive Oil
Iced Tea & Coffee

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COOKOUT BUFFETS

(Minimum 35 Persons for Buffet, Less than 35 Guests Add 20%)

CHICKEN AND RIB COOKOUT \$44.95 per person

Tossed Salad with assorted garnishes and choice of Dressing

Creamy Potato Salad

Watermelon & Fruit Salad

St. Louis Pork Ribs with Chulua BBQ Sauce

Grilled Lemon Pepper Chicken

Pulled BBQ Beef

Corn on the Cob

Baked Beans

Breadbasket and Butter

Iced Tea & Coffee

(Optional Grill Chef - Fee \$125.00)

STEAK AND SEAFOOD BUFFET \$48.95 per person

Caesar Salad Station

Tropical Fruit Salad with Honey Walnut Dressing

Peel & Eat Shrimp with Key Lime Cocktail Sauce

Penne Pasta Salad with Roasted Red Peppers and Kalamata Olives

Lemon Caper Mahi

Grilled Sirloin Steak with Chimi Churri Sauce

(Upgrade to Delmonico Steak or NY Strip Steak \$8.95)

Mashed Potatoes

Sunset Rice

Chef's Fresh Vegetable

Breadbasket and Butter

Fresh Brewed Coffee and Iced Tea

(Optional Grill Chef - Fee \$125.00)

ALL AMERICAN COOKOUT \$33.95 per person

Mango Cole Slaw

Potato Salad

½ Lb. All Beef Hot Dogs

8oz. Hamburgers

Grilled Boneless Chicken Breast

Assorted Rolls and Buns,

Ketchup, Mustard, Mayonnaise, Pickle Relish Lettuce, Tomato, Onion and Cheese

Baked Beans

Corn on the Cob

Watermelon

Iced Tea & Pink Lemonade

(Optional Grill Chef - Fee \$125.00)

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ADDITIONAL COMPLEMENTS

SPECIALTY CULINARY

DISPLAYS

(SMALL SERVES 25-30, LARGE SERVES 50-60)

DOMESTIC CHEESES

Domestic Cheese Display Garnished with Fresh Fruit and served with assorted Crackers

Small \$225.00 Large \$395.00

IMPORTED CHEESE DISPLAY

Selection of Fontina, Gouda, Camembert and Stilton Blue Cheese served with Fresh Fruit Garnish, Baguette Crostini & Assorted Crackers

Small \$325.00 Large \$595.00

RASPBERRY BRIE WHEEL

Creamy French Brie Wheel topped with Raspberry Pecan Coulis served with Baguette Crostini & Assorted Crackers

Small \$225.00 Large \$375.00

FRUIT DISPLAY

Seasonal Fruit Display Served with Honey Yogurt Dip

Small \$175.00 Large \$325.00

FRESH VEGETABLES

Crudités of Raw and Seasonal Vegetables with Assorted Dips

Small \$150.00 Large \$225.00

CHOCOLATE DIPPED STRAWBERRIES (Seasonal)

Fresh Plump Strawberries Dipped in Dark Chocolate and Served with Amaretto Whipped Cream and Powdered Sugar

Small \$175.00 (50 piece) Large \$340.00 (100 piece)

ANTIPASTA DISPLAY

Assortment of Cheeses, Marinated Artichoke Hearts & Vegetables, Salami, Ham, Pepperoncini & Olives served with sliced Baguette & Assorted Crackers

Small \$225.00 Large \$395.00

CAPTAINS SMOKED FISH SPREAD

Served with Diced Tomatoes, Capers, Diced Onions, Jalapenos and Assorted Crackers

Small \$250.00 Large \$455.00

SEAFOOD DISPLAY

Beautiful display of Jumbo Shrimp, Oysters on Half Shell, Island Ceviche and Smoked Fish Spread served with Fresh Lemon Wedges, Key West Cocktail Sauce, Caper Remoulade Sauce and Assorted Crackers and Chips

Small \$550.00 Large \$895.00

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HORS D' OEUVRES

Priced per 50 Pieces

HOT

| | |
|---|-------|
| Island Wings with Blackened Season & Ranch Dip | \$145 |
| Buffalo Wings with Bleu Cheese Dressing | \$135 |
| Chicken or Vegetable Spring Egg Rolls with Sweet & Sour Sauce | \$130 |
| Swedish, Italian, Barbequed or Sweet & Sour Meatballs | \$120 |
| Chicken Fingers with Honey Dijon Mustard | \$120 |
| Spanakopita | \$130 |
| Parmesan, Spinach, Artichoke in Phyllo Shell | \$130 |
| Sea Scallops Wrapped in Bacon | \$170 |
| Crabmeat Stuffed Mushrooms | \$160 |
| Vegetable Stuffed Mushrooms | \$130 |
| Spinach Artichoke Dip with Pita Chips – Serves 40 | \$130 |
| Jalapeno Poppers | \$135 |
| Assorted Mini Quiche | \$135 |
| Miniature Chicken Cordon Bleu | \$145 |
| Petite Beef Wellington | \$165 |
| Chicken or Beef Quesadillas | \$140 |
| Mini Crab cakes with Cucumber Wasabi Sauce | \$170 |
| Coconut Shrimp with Orange Cilantro Jam | \$195 |
| Raspberry Brie Bites | \$140 |
| Jerk Chicken Tenders with Orange Cilantro Sauce | \$135 |
| Pulled Pork Sliders (50) | \$235 |
| Chicken & Biscuit Sliders with Honey (50) | \$235 |
| Mini Burger Sliders (50) | \$235 |

COLD

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|---|-------|
| Tomato, Artichoke, Olive & Onion Bruschetta | \$135 |
| Chicken, Ham, Tuna or Egg Salad Finger Sandwiches | \$130 |
| Gulf Oysters on the Half Shell | \$185 |
| Jumbo Shrimp on Ice | \$185 |
| Asparagus Wrapped in Smoked Salmon with Garlic Spread | \$135 |
| English Cucumbers with Herb Cheese | \$135 |
| Roasted Roma Tomatoes with Herb Cheese & Asparagus Tips | \$135 |
| Southern Style Deviled Eggs | \$130 |
| Smoked Chicken Salad in Mini Phyllo Cups | \$140 |
| Sun-dried Tomato Hummus with Pita Chips | \$185 |
| Chilled Island Ceviche with Pita Chips | \$265 |

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HORS D' OEUVRE PACKAGES

(Minimum 35 Person for Buffet, Less than 35 Guests Add 20%)

Selection One

(Approximately 10 Pieces per person)

Cheese Presentation Garnished with Fresh Fruit & Crackers
Vegetable Crudities and Dip
Buffalo Chicken Wings with Ranch Dip
BBQ Meatballs
Jalapeno Poppers Pulled Pork Sliders
\$36.95 per person

Selection Two

(Approximately 12 Pieces per person)

Cheese Presentation Garnished with Fruit & Crackers
Caprese Salad Cups with Cherry Tomato, Fresh Mozzarella & Fresh Basil
Chicken Fingers with Honey Mustard Dip
Vegetable Spring Rolls with Sweet & Sour Dip
Smoked Fish Spread with Crackers
Swedish Meatballs
Spanakopita
\$45.95 per person

Selection Three

(Approximately 12 Pieces per person)

Antipasti Display with Sliced Baguette & Assorted Crackers
Mini Crab Cakes with Cucumber Wasabi Sauce
Sea Scallops Wrapped in Bacon
Jerk Chicken Tenders with Orange Cilantro Sauce
Smoked Chicken Salad in Mini Phyllo Cups
Petite Beef Wellington
Sun-Dried Tomato Hummus with Pita Chips
\$55.95 per person

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DESSERTS

DOUBLETREE COOKIE SUNDAE BAR

Warm Fresh Baked Doubletree Chocolate Chip Cookies Served with Vanilla Ice Cream Selection of Assorted Sprinkles and Sauces for Topping, Whipped Cream, Cherries and Nuts.

\$14.95 per person

DOUBLETREE COOKIES & MILK

Freshly baked warm DoubleTree Chocolate Chip Cookies served with Ice Cold Milk & Chocolate Milk

\$9.95 per person

DELUXE PETITE DESSERT DISPLAY

Mini Cannoli, Chocolate Cream Puffs, Mini Éclair, Powdered Cream Puffs, Chocolate Covered Strawberries,

\$280.00 - 50-piece tray

DESSERT SELECTION

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|--|-------------------|
| Key Lime Pie Apple Pie | \$6.95 per person |
| Chocolate Decadence Cake | \$6.95 per person |
| Carrot Cake | \$6.95 per person |
| Cheesecake w/ Fruit Topping | \$6.95 per person |
| Vanilla or Chocolate Ice Cream Cup with Sugar Cookie Wafer | \$6.95 per person |

SPECIALTY DESSERTS

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|---|-----------------|
| Personalized Celebration Cake : | \$125 serves 20 |
| Chocolate, Vanilla or Swirl Cake with Buttercream Icing | \$225 serves 40 |
| | \$400 serves 80 |
| DoubleTree Chocolate Chip Cookies | \$45 per dozen |
| Chocolate Covered Strawberries | \$45 per dozen |
| Deluxe Brownies- Double Chocolate with or without nuts | \$49 per dozen |

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HOST BAR

| | |
|---|--------|
| Domestic Beer ~ Budweiser, Michelob, Bud, Coors, Miller, Michelob Light, O'Doul's | \$6.50 |
| Imported Beer ~ Heineken, Corona, and Beck's | \$7.00 |
| House Wine by the Glass ~ Coastal Vines, California) | \$7.00 |
| Call Brands ~ Bacardi, Smirnoff, Beefeaters, Dewar's, Jack Daniels, Seagram's 7, Cuervo | \$7.00 |
| Premium Brands ~ Naked Turtle, Grey Goose, Tanqueray, Chivas, Makers Mark, Crown Royal, 1800 | \$8.00 |
| Assorted Sodas, Juices & Bottled Water | \$3.00 |

SANGRIAS & PUNCH

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|--|--------------------|
| Wedding Sangria (Red or White) | \$55.00 per gallon |
| Tropical Mai Tai Rum Punch | \$85.00 per gallon |
| Non-Alcoholic Tropical Fruit Punch | \$45.00 per gallon |
| Beverage Station: Assorted Soda, Iced Tea or Lemonade, Coffee, and Bottled Water (4 hours) | \$8.95 per person |

HOURLY HOST BAR

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|---|---|
| Beer, Wine , And Soda | 1 st Hour - \$15.00, Additional Hours \$9.00 Each |
| Beer, Wine, Call Brand Liquor & Soda, Beer, Wine, | 1 st Hour - \$17.00, Additional Hours \$10.00 Each |
| Premium Brand Liquor & Soda | 1 st Hour - \$19.75, Additional Hours \$11.50 Each |

CASH BAR

Prices Include State of Florida Sales Tax

| | |
|--|--------|
| Domestic Beer ~ Budweiser, Michelob, Bud, Coors, Miller, Michelob Light | \$7.50 |
| Imported Beer ~ Heineken, Corona, and Beck's | \$7.50 |
| House Wine by the Glass ~ Coastal Vines, California | \$7.50 |
| Call Brands ~ Bacardi, Smirnoff, Beefeaters, Dewar's, Jack Daniels, Seagram's 7, Cuervo | \$7.50 |
| Premium Brands ~ Naked Turtle, Grey Goose, Tanqueray, Chivas, Makers Mark, Crown Royal, 1800 | \$8.50 |
| Sodas & Juices ~ Coke, Diet Coke, Sprite, Orange, Grapefruit, Tomato, Cranberry & Pineapple Juice | \$4.00 |

Bartender fee \$150.00 for Cash Bar
**Resort reserves the right to substitute brands*

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WINE LIST

HOUSE WINE

Coastal Vines, California \$34
~ Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio

WHITE WINE

Pinot Grigio
Pighin, Italy \$39

Chardonnay
J. Lohr "Riverstone", California \$42
Imagery, California \$45

Riesling
J. Lohr, California \$39

Sauvignon Blanc
13 Celsius, New Zealand \$39
Tribute, California (Organic) \$45

Rose
Chloe, California \$39

RED WINE

Pinot Noir
Castle Rock, California \$39
King Estates, Oregon \$79
Meomi Pinot Noir \$49

Red Blend
Troublemaker, California \$39

Malbec
Trivento Reserve, Argentina \$39

Cabernet Sauvignon
J Lohr, California \$45
St. Francis, California \$49

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CHAMPAGNE & SPARKLING WINES

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|--|--------------|
| Coastal Vines Brut, California | \$32 |
| Candoni Prosecco, "Sweet Sparkling", Italy | \$39 |
| Korbel, Brut, California | \$45 |
| Taittinger, Brut, Champagne, France | \$150 |
| Dom Perignon, Brut, Champagne, France | Market Price |

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