

CATERING MENU



DOUBLETREE
by Hilton™

Doubletree by Hilton
Springfield, MO
2431 N Glenstone Ave, Springfield, MO 65803

Winter/Spring 2023 Update



Break Fast

All breakfasts include:
Fresh brewed coffee, water station, and
assorted juices
+\$2 for boxed option
Minimum 20 guests

CONTINENTAL \$10

Assorted pastries
Breads with butter, jellies, and toaster
Individual yogurt with granola topping
Whole fresh fruit*
- upgrade to sliced fruit +\$2 per person*

OZARKS \$15

Smoked bacon and sausage patties*
Breakfast potatoes*
Assorted pastries
Fresh sliced fruit*
Choose one:
- scrambled eggs*
- breakfast burritos
- egg casserole** (choose
ingredients)

PLATED \$17

Smoked bacon or sausage patties*
Breakfast potatoes*
Assorted pastries
Fresh sliced fruit*
Scrambled Eggs*

* Gluten-Free

A LA CARTE

Breakfast sandwiches \$36/dozen

- egg and cheese
- smoked bacon or sausage
- english muffin, biscuit, or
croissant

Breakfast burritos \$30/dozen

- egg, cheese, and vegetable
- smoked bacon or sausage

Biscuits and gravy (veg) \$3/person

Yogurt parfait* \$4/person

- mixed fruit and granola

Fruit cup* \$3/person

Oatmeal with toppings* \$3/person

- brown sugar, mixed dried
fruit, and nuts

*Choose two ingredients for egg casserole:

Smoked Bacon

Sausage

Ham

Cheese

Bell Pepper

Spinach

Tomato

Mushroom

Onion

All catering pricing is subject to 24% service charge and applicable taxes.

Contact your catering specialist for customized menu options.

Breaks

All day beverage service \$5/person
- Water and iced tea with infused water option
- Fresh brewed regular and decaf coffee station in room

A LA CARTE

Healthy

Individual yogurt*	\$3.00 each
Individual Greek yogurt*	\$3.75 each
Whole fruit*	\$2/person
Fresh sliced fruit tray*	\$3.75/person

Salty

Granola bars	\$3 each
Pretzels	\$2.50/bag
Trail mix	\$2.50/bag
Hummus and pita crisps	\$3.50/person
Fresh popcorn*	\$19/pound*
Tortilla chips and salsa*	\$15/pound*

*serves approximately 25 people

Sweet

Danishes or croissants	\$26/dozen
Muffins	\$26/dozen
Cinnamon rolls	\$28/dozen
Bagels and cream cheese	\$28/dozen
Assorted jumbo cookies	\$24/dozen
DoubleTree cookies	\$27/dozen
Assorted dessert bars	\$23/dozen
Brownies	\$26/dozen

HAPPIEST HOUR \$9

- warm spinach and artichoke dip*
- salsa and guacamole*
- tortilla chips and pita crisps*

HEALTHY NUT \$9

- hummus and pita crisps
- vegetable tray and dip*
- trail mix

SWEET AND SALTY \$9

- trail mix
- salted caramel bites
- pretzels

NIGHT OUT \$10

- assorted cookies
- fresh popcorn*
- hot pretzels with queso and mustard

CHOOSE THREE \$10

Choose any three -items above to create your own break package

* Gluten-Free

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Lunch Buffets

All lunches include:
Water and iced tea

+\$2 for plated option
+\$2 for boxed option
Minimum 20 guests

SANDWICHES

Sandwiches include:

Kettle chips

DoubleTree cookie

Choice of two salads

- side salad
- potato salad*
- pasta salad
- coleslaw*

BISTRO **\$18**

Assorted turkey
and ham sandwiches

PULLED PORK **\$21**

Smoked pulled pork
served on a kaiser bun

CUBAN **\$21**

Smoked pulled pork, ham,
onion, pickles, melted
cheese, and dijon mustard
on hearty grilled bread

CHICKEN SALAD **\$18**

chicken salad on a
croissant, served with
fresh fruit

SALADS

Salads include:

Rolls and butter

Chef's choice dessert

CHEF'S* **\$18**

Romaine and field greens,
topped with turkey, ham, red
onion, tomato, cucumber,
cheddar cheese, and black olive

HEARTY STEAK **\$19**

Romaine and field greens with
tender sliced beef, smoked
cheddar cheese, onion, tomato,
bell pepper, and croutons with
ranch dressing

Add soup \$3 per person

- tomato basil*
- loaded baked potato*
- chicken and rice*
- broccoli and cheddar*

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Lunch Buffets

ASIAN EXPRESS **\$23**

Tossed salad with ginger dressing*
Cashew chicken
Beef and broccoli*
Eggs rolls with spicy mustard and sweet thai chili sauce
Fried rice*
Flash fried veggies or Sesame green beans*

OZARK PICNIC **\$24**

House-made coleslaw*
Macaroni and cheese
Sweet corn*
Baked beans*
Rolls and butter
Choose two:
- *marinated and grilled chicken breast**
- *BBQ pulled pork**
- *smoked brisket**

CLASSIC COMFORT **\$25**

Fresh garden salad with ranch dressing*
Pot roast with vegetables*
Corn meal fried chicken breast
Mashed potatoes with beef gravy
Green beans with bacon and onion*
Rolls and butter

All lunches include:
Water and iced tea
Chef's assorted desserts
Minimum 20 guests

CHEF'S CHOICE LUNCH

- *salad with dressing* **\$18 one entrée**
- *rolls and butter* **\$22 two entrée**
- *one or two hot entrées*
- *seasonal vegetable*
- *chef choice starch*

SOUTH OF THE BORDER **\$23**

Roasted red pepper and corn salad*
Spanish rice*
Black beans*
Tortilla chips
Pico de gallo, salsa, shredded cheese, shredded lettuce, guacamole, and sour cream*
Choose two:
- *chicken enchiladas**
- *beef enchiladas**
- *roasted cumin-rubbed pork loin with verde sauce**

TUSCAN SUN **\$23**

Fresh garden salad with vinaigrette dressing*
Marinated vegetable salad*
Rosemary grilled chicken with portobello cream sauce*
Hand rolled lasagna
Italian vegetables*
Garlic bread sticks

*** Gluten-Free**

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Dinner Buffets

All dinners include:

Water service

Coffee and iced tea station in room

Chef's choice vegetable and starch

Rolls and butter

Chef's assorted desserts

Minimum 20 guests

Choose 2 entrées for \$30

Choose 3 entrées for \$35

SALAD SELECTIONS

Garden

- cucumbers, tomatoes, and carrots with vinaigrette or ranch dressing*

Caesar

- parmesan and croutons with creamy caesar dressing

Chopped Romaine

- almonds, craisins, and feta cheese with vinaigrette dressing*

ENTREE SELECTIONS

Chicken

- panko breaded chicken breast with basil pesto cream sauce and a balsamic glaze
- rosemary grilled chicken with portobello cream sauce*
- spinach artichoke pasta with grilled chicken

Pork

- roasted pork loin with caramelized onion and cream sauce*

Beef +\$2

- sliced beef tenders with balsamic rosemary steak sauce*
- steak Diane: tender slices of beef sautéed in brandy mustard cream sauce*

Fish

- lemon broiled cod with crunchy herb topping

Vegetarian

- pasta prima vera

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Plated Dinner

All dinners include:

Water service

Coffee and iced tea station in room

Chef's choice vegetable and starch

Rolls and butter

Chef's assorted desserts

Minimum 20 guests

Choose one salad
and one entrée

SALAD SELECTIONS

Garden

- cucumbers, tomatoes, and carrots with vinaigrette or ranch dressing*

Caesar

- parmesan and croutons with creamy caesar dressing

Chopped Romaine

- almonds, craisins, and feta cheese with vinaigrette dressing*

ENTREE SELECTIONS

Chicken

\$27

- panko breaded chicken breast with basil pesto cream sauce and a balsamic glaze
- rosemary grilled chicken with portobello cream sauce

Pork

\$30

- grilled or breaded pork chop with mushroom-marsala demi glaze*

Beef

\$30

- sliced beef tenders with balsamic rosemary steak sauce*
- steak Diane: tender slices of beef sautéed in brandy mustard cream sauce*

Fish

\$29

- broiled salmon with herb butter*
- carribean salmon with mango teriyaki sauce*

Vegetarian

\$22

- pasta prima vera
- grilled portobello "steak" *

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Appetizers

Small: 25 - 45 guests
Large: 46 - 65 guests

DISPLAYS

	SMALL	LARGE
Domestic and imported cheese board*	\$95	\$185
Vegetable crudite with dip*	\$90	\$175
Fruit and berry platter*	\$90	\$175
Antipasto platter*	\$95	\$185

DIPS

House-made potato chips with ranch dip*	\$75	\$115
Tortilla chips and salsa*	\$75	\$115
Hot spinach and artichoke dip with pita crisps	\$120	\$180
Savory hummus with pita crisps	\$125	\$185

STARTERS

Sausage stuffed mushrooms	\$95	\$185
Stroganoff or BBQ meatballs	\$95	\$185
Fried beef ravioli with marinara	\$95	\$185
Crab rangoons with sweet thai chili sauce	\$150	\$225
Pork pot stickers with sweet thai chili sauce	\$150	\$225
Vegetable spring rolls with sweet thai chili sauce	\$95	\$160
Mini crab cakes	\$120	\$180
Mini quiche*	\$80	\$120
Chicken tenders with honey mustard and BBQ sauce	\$120	\$180
BBQ pulled pork sliders with house-made cumin slaw	\$140	\$210
Chilled shrimp cocktail with cocktail sauce	\$175	\$250

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Beverages

**\$100 bar setup fee per bar
1 bartender for every 100 guests**

LIBATIONS

DOMESTIC BEER

Bud Light
Budweiser
Coors Light
Michelob Ultra

**CASH - \$5.00
HOSTED - \$4.00**

CRAFT BEER

Mother's Lil' Helper IPA
Boulevard Wheat
Blue Moon
Corona Extra
Stella Artois

**CASH - \$6.00
HOSTED - \$4.75**

WINE

Canyon Road:

Moscato
Chardonnay
Pinot Noir
Cabernet Sauvignon
Merlot

**CASH
\$7.00/glass
\$26/bottle

HOSTED
\$5.25/glass
\$22/bottle**

Korbel Brut Champagne
Chateau St. Michelle Riesling

PREMIUM LIQUOR

Tito's vodka
Tanqueray gin
Bacardi silver rum
Captain Morgan rum
Malibu coconut rum
Jose Cuervo tequila
Jack Daniel's whiskey
Fireball whiskey
Glenfiddich single malt scotch

**CASH - \$7.00
HOSTED - \$5.26**

TOP SHELF LIQUOR

Grey Goose vodka
Bombay Sapphire gin
Patron tequila
Crown Royal whiskey
Crown Royal Apple whiskey
Maker's Mark whiskey
Bushmill Irish whiskey
Redemption Rye whiskey
Glenlivet single malt scotch


**CASH - \$8.00
HOSTED - \$6.00**

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Beverages

ALL AGES

Fresh brewed coffee - regular or decaf	\$40/gallon
Fresh brewed iced tea	\$30/gallon
Fresh brewed lemonade	\$30/gallon
Fruit punch	\$30/gallon
Assorted hot teas	\$2.75 each
Assorted Coca Cola cans	\$2.50 each
Aluminum bottled water	 \$3 each
Assorted fruit juices	\$2.75 each
Milk	\$2/carton

Standard beverage service \$5/person
- Water and iced tea with infused water option
- Fresh brewed regular and decaf coffee station in room

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