



LIGHT LUNCH

Boxed Lunch

BOXED LUNCH MENU

\$22.00 Per Person

Choice of Two (2) Sandwiches and Veggie Option

Whole Fruit, a Bag of Chips, Famous DoubleTree Chocolate Chip Walnut

Cookie

Soft Drink or Bottled Water

Choice of Sandwiches:

Turkey & Cheese

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Ham & Cheese

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Roast Beef & Cheese

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Veggie

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Chicken Caesar Wrap

The final meal choice and number of guest counts need to be received three (3) business days prior to the event.

A 22% service charge and 10.25% tax will be added to the above prices

Prices and menu selections are subject to change

PLATED LUNCH

Lunch is accompanied by a Salad, Starch and Seasonal Vegetable, Dessert of your choice, Artisan Rolls with butter, Lavazza Coffee, Decaffeinated Coffee and Iced Tea. Please choose two entrées from the following. Maximum is 2 entrees with 1 vegetarian entrée. For each additional entrée selection there is a \$2.50 per person charge. Highest priced menu option prevails for all entrees.

THE CONSUMMATE

\$68.00 Per Person

Charbroiled 6oz Filet and Jumbo Prawns with Crimini Demi and Lobster Cream Sauce

BROILED ATLANTIC COD

\$44.00 Per Person

Wine and Citrus Marinated Cod with Grilled Red Pepper Cream

NEW YORK STEAK

\$46.00 Per Person

New York Steak with 12 Spice Dry Rub and Pan Seared
Accompanied by Roasted Tomato with Shiraz Demi Glaze or Horseradish Buerre Rouge

MUSHROOM AND ONION STUFFED CHICKEN

\$43.00 Per Person

Caramelized Mushrooms and Onion Stuffing with Roasted Tomato and Balsamic Sauce

AIRLINE CHICKEN

\$40.00 Per Person

Marinated and Seared Airline Chicken Breast with Smoky Chimichurri Cream Sauce

MARINATED & GRILLED CHICKEN BREAST

\$35.00 Per Person

Accompanied by Your Choice of Warm Tomatillo Sauce, Spinach Cream or Pineapple Glaze

RIBEYE STEAK

\$51.00 Per Person

Accompanied by Merlot Demi Glaze or Mushroom Cream

FILET MIGNON

\$54.00 Per Person

Cast Iron Seared Filet with Fire Roasted Garlic and Merlot Demi Glaze

BROILED ATLANTIC SALMON

\$40.00 Per Person

Seasoned with Old Bay and Served with Champagne Orange Cream

VEGETARIAN AND VEGAN MENU

\$35.00 Per Person

Entree is accompanied by one salad, one dessert of your choice, artisan rolls with whipped butter, Lavazza coffee, decaffeinated coffee and iced tea.

SALAD ELEMENTS

{Please Choose One}

Fresh Off the Vine Salad
Baby Spring Greens, Carrots, Cucumbers, Tomatoes and Red Cabbage.
Served with Your Choice of Dressings

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

DoubleTree Salad
Spring Mesculin Mix, Mandarin Oranges, Red Bell Peppers and Peanuts.
Served with Raspberry Vinaigrette

Tomato, Basil, and Parmesan Salad
Marinated Tomatoes with Fresh Garlic, Basil, and Parmesan Cheese Over Crisp Romaine. Served with Italian Dressing

Baby Spinach Salad
Mandarin Oranges, Strawberries, Sliced Almonds, and Shaved Red Onions
Over Bed of Baby Spinach
Served with Balsamic Vinaigrette

STARCH ELEMENTS

{Please Choose One}

Rosemary and Thyme Roasted Red Potatoes

Classic or Roasted Garlic Mashed Potatoes

Herbed Pasta

Rice Pilaf

Garden Blend Wild Rice

DESSERT ELEMENTS

{Please Choose One}

Bread Pudding
Homemade Bread Pudding with Caramel and Whipped Cream

Please choose one entree from the following:

Vegetable Stuffed Peppers (Vegan / Gluten Free)

Red Curry Tofu Taco (Vegan)

Marinated Tofu, Red Pepper and Red Cabbage in a Corn Tortilla
Topped with Peanut Sauce and Cilantro, Served with Lime Wedge

Portobello Mushroom Stromboli

With Caramelized Onion-Basil Pesto and Mozzarella

Parmesan Crusted Eggplant

Breaded Eggplant with Panko, Parmesan Cheese, Served with Marinara
Sauce

Mushroom Wellington

Portobello Mushroom and Grilled Vegetables Wrapped in a Puff Pastry
Shell. Served with Marinara or Bell Pepper Sauce

For each additional entree there is a \$2.50 per person charge. Maximum
is 2 entree choices including menu choices from lunch or dinner menus for
entire event.

THE CONSUMMATE

\$68.00 Per Person

Charbroiled 6oz Filet and Jumbo Prawns with Crimini Demi and Lobster
Cream Sauce

Strawberry Sundae

Accompanied with Vanilla Ice Cream, Peanuts and Whipped Cream (Only
available for parties under 50)

DoubleTree Ice Cream Sandwich

Vanilla Bean Ice Cream between Our World Famous Cookies
(Only available for parties under 50)

Lemon Raspberry

White Sponge Cake Layered with Raspberry Marmalade and Lemon
Mousse, Topped with Whipped Cream and Drops of Lemon Glaze

Chocolate Ganache

Chocolate Cake Layered with Chocolate Ganache Cream, Topped with
Ganache Icing

Raspberry Chocolate

White Sponge Cake Filled with Chocolate Mousse and Raspberry Mousse,
Iced with Chocolate Cream and Raspberry Glaze

Carrot Cake

Freshly Grated Carrot Combine with Toasted Walnuts, Raisins, Pineapples
and Spices, Filled and Topped with Cream Cheese Icing

Cheesecake

A Mix of Cream Cheese Filling, Lemon and Orange Juice, with a Crunchy
Graham Cracker Crust

A 22% service charge and 10.25% tax will be added to the above prices

LUNCH BUFFET

Choice of one of the following lunch buffets accompanied with Lavazza Coffee, ice tea and water.

MADERA

\$46.00 Per Person

(25 Guest Minimum)

Madera Buffet is accompanied by One Starch Selection of your choice, Seasonal Vegetables, Artisan Rolls with whipped butter, Chef's Selection of Desert, Lavazza® Coffee, Decaffeinated Coffee and Iced Tea

Salads

(Please select Two Salads)

Fresh Garden Salad

Feta and Olive Salad

and Parmesan Salad

Grilled Vegetable Salad

Pasta Salad

Fruit Salad

Caesar Salad

Tomato, Basil

Spinach Salad

Potato Salad

Starch Elements

Rosemary and Thyme Roasted Red Potatoes

Classic or Roasted Garlic Mashed Potatoes

Garden Blend Wild Rice

Herbed Pasta

Rice Pilaf

Creamy Polenta

Entrée's

(Please select Two Entree's)

Cast Iron Atlantic Salmon with Shallot Caper Cream

Panko Basa with Roasted Red Pepper Cream

Cilantro Roasted Chicken with Roasted Tomato Sauce

Grilled Chicken Breast with Citrus Buerre Blanc

Short Ribs with Rosemary Demi Glaze

Braised Beef Tips in Mushroom and Onion Gravy

Garbanzo Bean Stir Fry (Vegan)

Barbeque Tofu, Corn and Bean (Vegan)

BACKYARD BBQ

\$40.00 Per Person

Garden Salad with Choice of Two Dressings

Kobe Beef Burger, Hot Dogs and Veggie Burgers

Lettuce, Tomato, Raw Onions, Relish, American, Cheddar and Swiss

Cheese, Grilled Onions, Condiments

French Fries or Sweet Potato Fries

**Add BBQ Pulled Pork for \$ 6 per Person or Our Award Winning Baby

Back Ribs for \$ 9 per Person

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

THE LIGHT LUNCH

\$40.00 Per Person

California Garden Salad with Choice of Two Dressings

Turkey Wrap and Grilled Vegetable Wrap on a Spinach Tortilla

FIESTA BAR

\$40.00 Per Person

Southwest Salad with Ranch and Balsamic Vinaigrette

Carne Asada, Pollo Asado or Seasoned Pescado. (Choice of Two)

Spanish Rice, Refried Beans, Fresh Salsa, Guacamole, Limes, Sour

Cream, Cheddar Cheese, Shredded Lettuce, Tomatoes, Onions & Cilantro

Corn & Flour Tortillas & Tricolor Tortilla Chips

**Add Beef, Chicken or Cheese Enchiladas for \$ 6.00 per Person

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

PAN ASIAN FUSION

\$40.00 Per Person

Mixed Greens with Carrots, Celery, Cucumbers, Water Chestnuts and

Peanuts. Served with Sesame Ginger Vinaigrette

Beef and Broccoli, Orange Chicken, Yang Chow Fried Rice, Wok Seared

Vegetables

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

PASTA TAVALO

\$40.00 Per Person

Caesar Salad with Dressing on the Side

Build Your Own Pasta Bar

Penne and Linguine Pastas, Marinara, Alfredo and Basil Cream Sauces

Grilled Chicken and Fresh Fish of the day. Seasonal Vegetables and Garlic

Bread

**Add Lasagna or Baked Ziti with Italian Beef and Sausage or Spinach for

\$6 per Person

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

THE SANDWICH SHOP

\$40.00 Per Person

Garden Salad with Choice of Two Dressing

Shaved Deli Ham, Turkey, Roast Beef, Swiss, American and Cheddar

Cheese

Fresh Lettuce, Tomato, Onions with Appropriate Condiments, Multigrain,

Wheat, White and Sourdough Bread

Choice of Potato Salad or Macaroni Salad

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

GREEK BUFFET

\$40.00 Per Person

Greek Salad with Feta Vinaigrette and Pita Bread

Sundried Tomato and Roasted Red Bell Pepper Hummus Stuffed Chicken

Family Trip and Dinner Vegetables Trip on a Spinach Tomato

Cole Slaw, Pasta Salad or Potato Salad (Choice of Two)

Assorted Baked Chips

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

HAWAIIAN LUAU

\$40.00 Per Person

Spinach and Pineapple Salad with Sesame Ginger Dressing on the Side

Kalua Pig and Huli Huli Chicken, Buttered Rice and Macaroni Salad

Braised Cabbage and Sweet Hawaiian Rolls

**Add Teriyaki Beef for \$6.00 per Person

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

with Spinach Cream Sauce

Beef Moussaka

Cumin Rice or Cumin Mashed Potatoes with Seasonal Vegetables

**Add Pork Gyros for \$6 per Person

(Buffet includes)

Chef's choice dessert, Lavazza Coffee, Decaffeinated Coffee and Iced Tea

A Customary 22% service charge and 10.25% tax will be added to the above prices