



PLATED DINNER

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

BROILED ATLANTIC SALMON

\$40.00 Per Person

Seasoned with Old Bay and Served with Champagne Orange Cream

RIBEYE STEAK

\$51.00 Per Person

Grilled Ribeye Steak

Accompanied by Merlot Demi Glaze or Mushroom 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

MARINATED AND GRILLED CHICKEN BREAST

\$35.00 Per Person

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

AIRLINE CHICKEN

\$40.00 Per Person

Marinated and Seared Airline Chicken Breast with Smoky Chimichurri Cream Sauce

FILET MIGNON

\$54.00 Per Person

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

BROILED ATLANTIC COD

\$44.00 Per Person

Wine and Citrus Marinated Cod with Grilled Red Pepper Cream

THE CONSUMMATE

\$68.00 Per Person

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

VEGETARIAN/VEGAN OPTIONS

\$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

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

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

tea.

Please choose one entree from the following:

Vegetable Stuffed Peppers (Vegan / Gluten Free)
with Tomatillo and Jalapeno Sauce

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.

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

Prices and menu selections are subject to change

(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

DINNER BUFFET

MADERA

\$45.00 Per Person

(75 Guest Minimum)

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

Salads

(Please select Two Salads)

Pineapple Coleslaw, Chinese Chicken, Orzo Pasta with Bay Shrimp, German Potato, Marinated Feta Cheese and Greek Olives, Basil Tomato Cucumber in a Parmesan Vinaigrette Dressing, Grilled Marinated Vegetables with Balsamic Infusion, Garden Salad & two Dressings, Sliced Seasonal Fruit & Berry Display

Starch Elements

Herb Red Roasted Potatoes
Roasted Garlic Mashed Potatoes
Garden Blend Wild Rice
Herbed Pasta

Entrée's

(Please select Two Entree's)

Pan Sautéed Atlantic Salmon with Dill Chardonnay Sauce
Grilled Teriyaki Chicken
Roasted Chicken with Herb Butter Sauce
Roast Sirloin of Beef with Roasted Garlic and Thyme Demi
London Broil with Herbed Cabernet Demi
Garden Vegetable and Mascarpone Lasagna

CARVING STATIONS ENTREES

\$45.00 Per Person

(\$50 carver fee)

Orange Pit Ham
Smoked Loin of Pork with Fuji Apple Chutney
Free Range Roast Turkey with Cranberry Rosemary Jus
Baron of Beef or New York Strip Au Jus
Kobe Beef Tender Loin with Cabernet Demi Glaze
Prim Rib Eye with Crème Fraiche Horseradish and Tarragon Jus

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OLÉ

\$45.00 Per Person

Mexican Caesar Salad and Fresh Fruit Salad

(Select two Entrées)

Taco Bar (Shredded Chicken or Beef), Cheese Enchiladas, Chicken or Beef Fajitas,
Lime Grilled Chicken, Slow Roasted Carnitas, Steak Picado, Arroz con Pollo, Salsa and Guacamole

(Buffet includes)

Refried Beans, Spanish Rice, Corn and Flour Tortillas, Chef's choice dessert, Lavazza® Coffee, Decaffeinated Coffee and Iced Tea

DYNASTY

\$45.00 Per Person

California Garden Salad or Asian Pear Salad,

(Select Three Entrées)

Kobe Beef & Broccoli, Orange Chicken, Kung Pow Chicken, Shrimp Fried Rice

(Buffet includes)

Steamed Rice, Stir Fried Vegetables
Lavazza® Coffee, Decaffeinated Coffee and Iced Tea or Hot Tea

BELLA

\$45.00 Per Person

Fresh Tossed Salad with your choice of Dressing and Antipasto Tray

(Select Three Entrées)

Penne a la Genovese with classic Meat and Vegetable Ragu, Linguini Primavera with Grilled Vegetables in a Marinara Sauce, Grilled Chicken over Rotelle Pasta tossed in Pesto Sauce, Bowtie with Pesto and Roasted Garlic Cream Sauce

(Buffet includes)

Toasted Herb Butter Garlic Bread and Seasonal Vegetables
Lavazza® Coffee, Decaffeinated Coffee and Iced Tea