

DoubleTree by Hilton Campbell

CATERING MENUS



BREAKFAST – BUFFET

All buffets include ROAR house blend regular and decaf coffee, assorted hot teas and bottled orange juice

CAMPBELL CONTINENTAL

\$29.00 per person

Assorted Breakfast Pastries
Assorted Bagels *Served with Cream Cheese, Butter and Jam*
Steel-Cut Oatmeal *Served with nuts, dried fruits, local honey and granola*
Yogurt Parfaits
Fresh Sliced Fruit and Berries

MORNING DELIGHT

\$35.00 per person

Assorted Breakfast Pastries
Assorted Breakfast Breads *Served with Butter and Jam*
Scrambled Eggs *with shredded cheddar cheese (served on the side)*
Breakfast Potatoes *with peppers and onions*
Applewood Smoked Bacon
Sausage Links
Fresh Sliced Fruit and Berries

A LA CARTE

Assorted Breakfast Pastries	\$42.00 per dozen
Assorted Bagels <i>Served with Cream Cheese, Butter and Jam</i>	\$42.00 per dozen
Seasonal Whole Fruit	\$42.00 per dozen
Hard Boiled Eggs	\$42.00 per dozen
Individual Fruit Yogurts	\$36.00 per dozen
Mini Vegetarian Quiche Bites	\$50.00 per 25 pieces
Breakfast Sandwich <i>cage free egg, bacon, cheddar cheese, English muffin or croissant</i>	\$10.00 each
French Toast <i>add on to plated breakfast</i>	\$8.00 per person
Pancakes <i>add on to plated breakfast</i>	\$6.00 per person

COFFEE & REFRESHMENTS

ROAR House Blend Coffee Package <i>(includes 1 gallon regular, decaf and hot tea)</i>	\$195.00
ROAR House Blend Coffee <i>(regular or decaf)</i>	\$80.00 per gallon
Assorted Hot Teas	\$60.00 per gallon
Ice Tea	\$35.00 per gallon
Bottled Orange Juice	\$5.00 single serve
Individual Milk <i>(regular or flavored)</i>	\$4.00 single serve
Unlimited Mimosas	\$15.00 per person

Chilled orange & cranberry juices and house champagne poured by a dedicated server for one hour

All prices are subject to 9.375% sales tax and a 24% service charge which is taxable. Prices and menus subject to change.
Minimum of 15 guests for packages and plated meals unless otherwise noted.

SNACKS

All pre-packaged snacks are priced per item

BREAKFAST BREAK

Nature Valley Nut N Honey	\$3.00
Individual Cereal	\$4.00
Assorted Pop Tarts	\$4.00
Clif Chocolate Chip Bar	\$4.00

GOOD FOR ME

Planters Trail Mix	\$4.00
Planters Salted Cashews	\$4.00
Dried Apple Snacks	\$5.00
Assorted Whole Fruit	\$3.00

GUILTY PLEASURE

Rice Krispy Treats	\$4.00
Assorted Kettle Chips	\$4.00
Chex Mix Bag	\$4.00
Assorted Candy Bars	\$4.00

MEETING BREAK PACKAGES *per person*

ENERGY BOOST

\$18.00

Planters Trail Mix
Nature Valley Nut N Honey
Seasonal Whole Fruit
Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

GUILTY PLEASURE

\$18.00

Assorted Kettle Chips
Rice Krispies Treats
DoubleTree Chocolate Chip Walnut Cookie
Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

MOVIE THEATER

\$20.00

Fresh Popped Popcorn
Soft Pretzel Sticks *Served with mustard, cheese dip*
Assorted Candy Bars
Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

MEDITERRANEAN

\$22.00

Vegetable Crudit  *Served with Ranch dip*
Pita Bread and Hummus
Fresh Fruit Skewer *Served with Greek Yogurt dip*
Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

ALL DAY BEVERAGE PACKAGE *service from 8:00am to 5:00pm*

\$25.00

ROAR House Blend Coffee, Decaf and Assorted Hot Teas
Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

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Minimum of 15 guests for packages and plated meals unless otherwise noted.

LUNCH - BUFFETS

All lunch buffets are served with assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters.

THAT'S AMORE

Caesar Salad *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Chicken Piccata *creamy lemon sauce prepared with white wine, butter and capers*

Alfredo Vegetable Lasagna

Seasonal Vegetables

Warm Garlic Bread

Tiramisu

IT'S A FIESTA

Southwest Green Salad *black beans, roasted corn, tomato, tortilla strips, jack cheese and cilantro lime ranch dressing*

Chicken and Beef Fajitas *with sour cream, shredded cheese, tomatoes, guacamole, salsa roja and flour tortillas*

Spanish Rice

Black Beans

Seasonal Vegetables

Warm Churros

FRISCO BAY

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

Roasted Chicken Breast *with sundried tomato artichoke sauce*

Portobello Mushroom Ravioli *served with a roasted red pepper sauce*

Seasonal Vegetables

Rice Pilaf

Cheesecake

DELICATESSEN BUFFET

Mixed Baby Green Salad *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

Oven Roasted Turkey, Black Forest Ham and Roast Beef

Assorted Cheeses, Tomato, Onion, Lettuce and Dill Pickles

Assorted Breads, Mayonnaise and Dijon Mustard

Assorted Kettle Chips

DoubleTree Chocolate Chip Walnut Cookie

..... **\$49.00** per person

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Minimum of 15 guests for packages and plated meals unless otherwise noted.

LUNCH - PLATED

.....
All plated lunches include assorted Coca-Cola soft drinks, still and sparkling bottled waters.

THAT'S AMORE

Caesar Salad *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Chicken Piccata with Linguine Pasta *creamy lemon sauce prepared with white wine, butter and capers*

Seasonal Vegetables

Warm Garlic Bread

Tiramisu

IT'S A FIESTA

Mixed Green Salad *black beans, roasted corn, tomato, tortilla strips, jack cheese and cilantro lime ranch dressing*

Chicken or Beef Fajitas *with sour cream, shredded cheese, tomatoes, guacamole, salsa roja and flour tortillas*

Spanish Rice

Black Beans

Seasonal Vegetables

Warm Churros

FRISCO BAY

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

Roasted Chicken Breast *with sundried tomato artichoke sauce*

Portobello Mushroom Ravioli *served with a roasted red pepper sauce*

Seasonal Vegetables

Rice Pilaf

Cheesecake

..... **\$59.00 per person**

CAMPBELL BOXED LUNCH

\$35.00 per person

Choice of (3) Artisan Wraps *in a flour tortilla (gluten free wrap available upon request)*

- Chicken Caesar *herb marinated chicken, romaine lettuce, parmesan cheese, creamy Caesar dressing*
- Turkey Club *oven roasted turkey, bacon, avocado, mixed spring greens, tomato, club sauce*
- Waldorf Tuna Salad *Albacore tuna, red delicious apple, celery, green onion, butter lettuce, dill aioli*
- Vegetarian *Avocado, jack cheese, cucumber, sprouts, tomato, herb aioli*

Assorted Kettle Chips

Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

DoubleTree Chocolate Chip Walnut Cookie

EXPRESS LUNCH

\$35.00 per person

Classic Caesar Salad

Choice of Two Flatbreads *margherita, meat lovers, three cheese, pepperoni, roasted mushroom*

Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

DoubleTree Chocolate Chip Walnut Cookie

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Minimum of 15 guests for packages and plated meals unless otherwise noted.

MEETING PACKAGES

Upgrade your breakfast to the Morning Delight for an additional \$6.00 per person

HALF DAY PACKAGE

\$69.00 per person

CAMPBELL CONTINENTAL

Assorted Breakfast Pastries

Assorted Bagels *Served with Cream Cheese, Butter and Jam*

Steel-Cut Oatmeal *Served with nuts, dried fruits, local honey and granola*

Yogurt Parfaits

Fresh Sliced Fruit and Berries

ROAR House Blend Coffee, Decaf and Assorted Hot Teas, Chilled Orange Juice

LUNCH

Your choice of Buffet Lunch: That's Amore, It's A Fiesta, Frisco Bay or Delicatessen Buffet

Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

EXECUTIVE FULL DAY PACKAGE

\$99.00 per person

CAMPBELL CONTINENTAL

Assorted Breakfast Pastries

Assorted Bagels *Served with Cream Cheese, Butter and Jam*

Steel-Cut Oatmeal *Served with nuts, dried fruits, local honey and granola*

Yogurt Parfaits

Fresh Sliced Fruit and Berries

ROAR House Blend Coffee, Decaf and Assorted Hot Teas, Chilled Orange Juice

AM BREAK

Seasonal Whole Fruit

Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

ROAR House Blend Coffee, Decaf and Assorted Hot Tea Refresh

LUNCH

Your choice of Buffet Lunch: That's Amore, It's A Fiesta, Frisco Bay or Delicatessen Buffet

Assorted Coca-Cola Soft drinks, Still and Sparkling Bottled Waters

PM BREAK

Your choice of Energy Boost or Guilty Pleasure. Add \$2 per person-Movie Theater, \$4 per person-Mediterranean

Assorted Coca-Cola Soft Drinks, Still and Sparkling Bottled Waters

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Minimum of 15 guests for packages and plated meals unless otherwise noted.

HORS D'OEUVRES

All items served buffet style. Add \$75 labor fee per server for tray passed

DISPLAY PLATTERS

Serves 25pp/50pp/100pp

Vegetable Crudité <i>served with ranch and hummus dips</i>	\$125/\$225/\$425
Seasonal Fresh Sliced Fruit and Berries <i>served with a Greek yogurt dip</i>	\$125/\$225/\$425
Artisanal Meat & Cheese Platter <i>served with artisan crackers, dried fruits, nuts, pickles, olives</i>	\$300/\$575/\$1,150

All items below are priced per dozen. 2 Dozen minimum order for each item

VEGETARIAN

Samosas <i>filled with mixed vegetables, herbs and spices</i>	\$42.00
Spanakopita <i>fresh spinach and feta served in a phyllo</i>	\$42.00
Mac & Cheese Bites <i>lightly breaded, creamy cheddar cheese filling</i>	\$42.00
Falafel Bites <i>vegetable filing served drizzled with a creamy Tahini sauce</i>	\$48.00
Spring Roll <i>vegetable filing served with a sweet Thai chili sauce</i>	\$48.00
Bruschetta <i>toasted baguette, balsamic marinated tomatoes, olive oil, garlic, basil and parmesan cheese</i>	\$50.00
Boursin Stuffed Mushroom <i>button mushroom filled with Boursin cheese</i>	\$50.00
Caprese Skewer <i>fresh mozzarella, heirloom tomato, fresh basil, olive oil/balsamic drizzle</i>	\$50.00
Goat Cheese & Fig Crostini <i>toasted baguette, herbed goat cheese, fig preserves</i>	\$50.00

MEAT

Pot Sticker <i>chicken and vegetable filing served with a soy drizzle</i>	\$50.00
Mini Meatball Skewers <i>served drizzled with Sriracha BBQ sauce</i>	\$50.00
Chicken Satay <i>served with a spicy peanut sauce</i>	\$54.00
Mini BBQ Pork Slider <i>smoked pulled pork with BBQ sauce and a mini dill pickle</i>	\$60.00
Mini Mushroom & Swiss Beef Slider <i>topped with sautéed mushrooms and Swiss cheese</i>	\$60.00
Coconut Shrimp <i>served with a sweet Thai chili sauce</i>	\$66.00
Ahi Canapé <i>sashimi grade ahi, furikake, soy sauce, on a wonton crisp</i>	\$66.00
Mini Crab Cake <i>Maryland style lump/claw meat, onion, celery, red pepper, roasted red pepper remoulade</i>	\$72.00

SWEET TREATS

DoubleTree Chocolate Chip Walnut Cookie	\$42.00
Fresh Baked Brownies	\$48.00
Gourmet Petit Fours	\$54.00
French Macarons	\$54.00
Petite Éclairs	\$54.00
Assorted Häagen-Dazs Ice Cream Cups	\$60.00

All prices are subject to 9.375% sales tax and a 24% service charge which is taxable. Prices and menus subject to change.
Minimum of 15 guests for packages and plated meals unless otherwise noted.

DINNER - BUFFETS

All dinner buffets includes house-made iced tea, assorted hot teas, regular and decaf coffee

THAT'S AMORE

Caesar Salad *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Chicken Piccata *creamy lemon sauce prepared with white wine, butter and capers*

Alfredo Vegetable Lasagna

Seasonal Vegetables

Warm Garlic Bread

Tiramisu

IT'S A FIESTA

Southwest Green Salad *black beans, roasted corn, tomato, tortilla strips, jack cheese and cilantro lime ranch dressing*

Chicken and Beef Fajitas *with sour cream, shredded cheese, tomatoes, guacamole, salsa roja and flour tortillas*

Spanish Rice

Black Beans

Seasonal Vegetables

Warm Churros

PRUNEYARD BBQ

Napa Valley Greens *fresh mozzarella, tomato and balsamic vinaigrette*

Assorted Rolls

BBQ Tri-Tip

BBQ Chicken Breast

Garlic Mashed Potatoes

Seasonal Vegetables

DoubleTree Chocolate Chip Walnut Cookie

FRISCO BAY

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

Dinner Roll

Roasted Chicken Breast *with sundried tomato artichoke sauce*

Portobello Mushroom Ravioli *served with a roasted red pepper sauce*

Seasonal Vegetables

Rice Pilaf

Cheesecake

\$59.00 per person

Children's menu is available upon request.

All prices are subject to 9.375% sales tax and a 24% service charge which is taxable. Prices and menus subject to change.
Minimum of 15 guests for packages and plated meals unless otherwise noted.

DINNER – PLATED

Three course plated meals includes house-made iced tea, assorted hot teas, regular and decaf coffee

THAT'S AMORE

Caesar Salad *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Chicken Piccata with Linguine Pasta *creamy lemon sauce prepared with white wine, butter and capers*

Seasonal Vegetables

Warm Garlic Bread

Tiramisu

IT'S A FIESTA

Southwest Green Salad *black beans, roasted corn, tomato, tortilla strips, jack cheese and cilantro lime ranch dressing*

Chicken or Beef Fajitas *served with shredded cheese, tomatoes, guacamole, sour cream, salsa roja and flour tortillas*

Spanish Rice

Black Beans

Seasonal Vegetables

Warm Churros

PRUNEYARD BBQ

Napa Valley Greens *fresh mozzarella, tomato and balsamic vinaigrette*

Dinner Roll

BBQ Tri-Tip *OR* BBQ Chicken Breast

Garlic Mashed Potatoes

Seasonal Vegetables

DoubleTree Chocolate Chip Walnut Cookie

FRISCO BAY

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

Dinner Roll

Roasted Chicken Breast *with sundried tomato artichoke sauce*

Portobello Mushroom Ravioli *served with a roasted red pepper sauce*

Seasonal Vegetables

Rice Pilaf

Cheesecake

..... **\$69.00 per person**

Children's menu is available upon request.

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Minimum of 15 guests for packages and plated meals unless otherwise noted.

THREE COURSE CUSTOM DINNER - PLATED

Entrée's include chef's choice starch, seasonal vegetables and fresh dinner roll

SALADS *Select one (1)*

Classic Caesar *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Mixed Baby Green Salad *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

ENTRÉES *Select three (3) Including vegetarian option*

Herb Marinated Tri-Tip *with caramelized onions*

Seared Atlantic Salmon *meyer lemon, butter and dill*

Sonoma Herbed Chicken Breast *marinated with fresh herbs, rosemary and thyme*

Portabello Mushroom Ravioli *served with a roasted red pepper sauce*

Penne Alla Vodka *topped with parmesan cheese*

DESSERTS *Select one (1)*

Cheesecake

Carrot Cake

Tiramisu

DoubleTree Chocolate Chip Walnut Cookie

BEVERAGES *Included with package*

Iced Tea

Coffee *(regular and decaf)*

Assorted Hot Teas

Water Station

..... **\$69.00** *per person*

Children's menu is available upon request.

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Minimum of 15 guests for packages and plated meals unless otherwise noted.

BEVERAGE LIST

One Bartender is included in bar minimum. All beverages are priced per glass unless specified. Select either regular or premium spirits. Additional wines and beers are available upon request.

HOSTED BAR

\$500.00++ minimum in beverage sales

If this minimum is not met, the difference will be added to the master bill.

NON-ALCOHOLIC BEVERAGES **\$3.00**

Assorted Sodas, Assorted Sparkling & Still Waters

WINE **\$11.00**

House Chardonnay, House Cabernet

DOMESTIC BEER **\$8.00**

Coors Light, Blue Moon, Lagunitas IPA, Trumer Pils

IMPORTED BEER **\$9.00**

Corona, Modelo, Heineken, Stella Artois

HARD SELTZER **\$9.00**

High Noon (Assorted Flavors)

SPIRITS **\$12.00**

Vodka | Smirnoff
Rum | Cruzan
Tequila | Hornitos White
Bourbon | Jim Beam
Whiskey | Seagram's 7
Scotch | Johnnie Walker Red
Gin | Bombay

PREMIUM SPIRITS **\$14.00**

Vodka | Tito's
Rum | Bacardi Silver
Tequila | Patron
Bourbon | Maker's Mark
Whiskey | Jack Daniels
Scotch | Johnnie Walker Black
Gin | Hendrick's

NO HOST BAR

\$600.00 minimum in beverage sales

If this minimum is not met, the difference will be added to the master bill.

NON-ALCOHOLIC BEVERAGES **\$4.00**

Assorted Sodas, Assorted Sparkling & Still Waters

WINE **\$12.00**

House Chardonnay, House Cabernet

DOMESTIC BEER **\$9.00**

Coors Light, Blue Moon, Lagunitas IPA, Trumer Pils

IMPORTED BEER **\$10.00**

Corona, Modelo, Heineken, Stella Artois

HARD SELTZER **\$10.00**

High Noon (Assorted Flavors)

SPIRITS **\$13.00**

Vodka | Smirnoff
Rum | Cruzan
Tequila | Hornitos White
Whiskey | Jim Beam
Whiskey | Seagram's 7
Scotch | Johnnie Walker Red
Gin | Bombay

PREMIUM SPIRITS **\$15.00**

Vodka | Tito's
Rum | Bacardi Silver
Tequila | Patron
Bourbon | Maker's Mark
Whiskey | Jack Daniels
Scotch | Johnnie Walker Black
Gin | Hendrick's

WINE *per bottle*

House Chardonnay	\$36.00
House Cabernet	\$38.00
House Sparkling	\$38.00
Daou Chardonnay	\$45.00
Daou Cabernet	\$48.00
Chandon Brut California	\$48.00
Chandon Rose California	\$48.00
Justin Cabernet	\$80.00
Duckhorn Chardonnay	\$80.00
Veuve Clicquot Brut	\$140.00

NON – ALCOHOLIC BEVERAGES

Red Bull (regular or sugar free)	\$6.00 <i>single serve</i>
Sparkling Cider	\$15.00 <i>per bottle</i>
Lemonade	\$35.00 <i>per gallon</i>
Fruit Punch	\$35.00 <i>per gallon</i>
Fruit Infused Water	\$35.00 <i>per gallon</i>
Iced Tea	\$35.00 <i>per gallon</i>

LABOR CHARGES

Additional Bartender	\$100.00 <i>per event</i>
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AUDIO VISUAL EQUIPMENT

65-70" TV – With Presentation Input (<i>HDMI Cable</i>)	\$75.00
Dry Erase White Board with Markers	\$40.00
Easel	\$20.00
Flip Chart, Easel, Pad Markers	\$55.00
Full Stand Podium	\$50.00
Laser Pointer and Wireless Remote	\$25.00
Logitech MeetUp Webcam	\$125.00
Polycom Speaker Phone (<i>Toll charges additional</i>)	\$95.00
Power Strip	\$10.00
Screen (<i>4x6 or 5x7</i>)	\$50.00
Selfie Station (<i>Unlimited Photos</i>)	\$150.00
Wireless Internet (<i>Unlimited Usage</i>)	\$150.00
Wireless Internet (<i>Per User</i>)	\$9.95
Projector Package (<i>Projector, Cart, Screen, Cables, Power Strip</i>)	\$295.00
Speaker Package (<i>Two Speakers with Bluetooth connectivity</i>)	\$150.00
Microphone Package	\$200.00
<i>(Two Speakers with Bluetooth connectivity plus a wireless lavalier or a wireless handheld mic. Plus \$50 for each additional microphone)</i>	

ENHANCEMENTS

Centerpiece: White Vase with Flowers, Wooden Round Base	\$10.00 each
Centerpiece: Hurricane Vase with Candle, Mirror Base	\$10.00 each
Chair Covers (<i>white or blue</i>)	\$5.00 each
Charger Plates (<i>silver or gold</i>)	\$3.00 each
Corn Hole Game	\$50.00
Giant Jenga Game	\$50.00
Dance Floor (<i>12x9 Indoor Only</i>)	\$250.00
Garden Terrace Extra Lighting Package	\$150.00
Patio Heat Lamp	\$75.00 each
Patio Heat Lamp Package (<i>6 total</i>)	\$300.00
Umbrella	\$25.00 each
Umbrella Package (<i>10 total</i>)	\$200.00
Wine Barrels	\$50.00 each

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