



MEETING PACKAGES AND MENU SELECTIONS



MEETING PACKAGES

HALF DAY MEETING PACKAGE

8AM – 12PM
\$69.00 per Guest

CONTINUOUS BEVERAGES

Freshly Brewed Coffee, Assorted Teas & Assorted Sodas

CONTINENTAL BREAKFAST

Assortment of Breakfast Bakery items (bagels, croissants, and muffins) served with cream cheese and fruit preserves, assorted juices, fresh sliced fruit, coffee & tea

GRAB-N-GO LUNCH

Selections are served with a choice of Pasta Salad or Potato Salad, Whole fresh fruit, A bag of chips, DoubleTree Cookie and Still Spring Water.

Select THREE from the following Grab-n-Go Lunch Options:

Grilled Chicken on Focaccia | Roasted Vegetable Wrap | Smoked Turkey Club Croissant | Crispy Chicken Caesar Wrap | Roast Beef on Focaccia | Classic Ham & Cheese

INTERNET

Complimentary Wireless Internet for Attendees

AV SUPPORT

Choose ONE from the following AV Support Items:

1. LCD Projector & Screen
2. (2) Flipcharts with Markers, Podium and Wireless Microphone

Choose from a selection of our Breakfast, Lunch and Coffee Break Upgrades to customize your event

LUNCH UPGRADES

Hot Lunch Buffet Option

- Wagon Wheel BBQ \$10/Person
- Tuscan Delight \$10/Person
- Viva Mexico \$10/Person
- The Westheimer \$10/Person

Cold Lunch Buffet Option

- NY Deli Buffet \$10/Person

FULL DAY MEETING PACKAGE

8AM – 5PM
\$89.00 per Guest

CONTINUOUS BEVERAGES

Freshly Brewed Coffee, Assorted Teas & Assorted Sodas

CONTINENTAL BREAKFAST

Assortment of Breakfast Bakery items (bagels, croissants, and muffins) served with cream cheese and fruit preserves, assorted juices, fresh sliced fruit, coffee & tea

LUNCH BUFFET: Choose ONE from the buffet options:

Wagon Wheel BBQ | Tuscan Delight | NY Deli | Viva Mexico | The Westheimer

AFTERNOON COOKIE BREAK

Our famous freshly baked gourmet DoubleTree Chocolate Chip and Walnut Cookies quartered and dipped in Chocolate

INTERNET

Complimentary Wireless Internet for Attendees

AV SUPPORT

Choose ONE from the following AV Support Items:

1. LCD Projector & Screen
2. (2) Flipcharts with Markers, Podium and Wireless Microphone

Choose from a selection of our Breakfast, Lunch and Coffee Break Upgrades to customize your event

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



A LA CARTE BREAKS

All breaks are priced per person and include assortment of sodas, gourmet regular and decaffeinated coffee and an assortment of hot teas

Suite Dreams Break \$12

Our famous freshly baked gourmet DoubleTree Chocolate Chip and Walnut Cookies quartered and dipped in Chocolate

Berries & Brie \$15

Sliced seasonal fresh fruits and berries, Brie en Croute served with English Crackers

Tex-Mex Break \$13

Chile Con Queso, Guacamole, Red & Green Salsa complimented with Corn Tortilla Chips

Energy Break \$15

Sliced seasonal fresh fruit display, gourmet Trail Mix, Power Bars, Red Bull or "Naked" Smoothies

Zen Break \$15

Hummus with Pita Bread, chilled Melon Balls with a Honey and Mint infused Yogurt, Vanilla Wafer with Lemon Crème Fraiche, Citrus infused water, and Green Tea

Don't Forget the Dip Break \$17

Lump Crabmeat Dip, Spinach and Artichoke Dip served warm, Corn Tortilla Chips, Pita Chips, Crackers, and a fresh Vegetable Crudité display

All Day Beverage Break \$15

Bottled still Spring Water, assortment of sodas, gourmet regular and decaffeinated coffee and a variety of hot teas

Happy Hour Break \$19

Boneless Buffalo Chicken Poppers, Chips with Salsa and Homemade Guacamole, Bar Snacks with mixed nuts, Pretzel Bites with Spicy Brown Mustard, and freshly Baked Brownies

Executive Break \$22.95

Smoked salmon served with Chives and Cream Cheese, Baked Brie with preserves, and Chef's choice of mini dessert shooters, Bagel Chips & Crackers

BEVERAGES

Freshly Brewed Gourmet Coffee	\$68/Gallon
Freshly Brewed Decaf Coffee	\$68/Gallon
Assortment of Hot Tea	\$68/Gallon
Iced Tea	\$68/Gallon
Orange, Grapefruit, Apple, Cranberry Juice	\$35/Gallon
Cartons of Milk, Whole Milk, Skim, Chocolate	\$4/Each
Sodas: Coke, Diet Coke, Sprite, Dr. Pepper	\$4/Each
Bottled Water	\$4/Each
Mineral Water	\$6/Each
Sodas	\$4/Person

SNACKS 'N' SUCH

Trail Mix	\$3/Person
Assorted Bags of Chips	\$3/Person
Dips: Salsa, Guacamole, French Onion, Spinach	\$5/Person
Assorted Energy Bars	\$3.75/Person
Granola Bars	\$3/Person
Whole Fruit	\$3/Piece
Assortment of Ice Cream Bars	\$5/Person
Freshly Popped Popcorn	\$2.50/Person
Fancy Mixed Nuts	\$5/Person
Individual Fruit Flavored Yogurt	\$3.50/Person
Sliced Fresh Fruit	\$5/Person
Naturally Infused Water served throughout your meeting select one of the options below:	
Hibiscus/Horchata/Tamarindo	\$4/Person

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.

BREAKFAST OPTIONS

PLATED BREAKFAST

All Plated Breakfast Selections are served with fresh Orange Juice, Assorted Breakfast Pastries with Sweet Cream Butter and fruit preserves, Breakfast Potatoes, Gourmet Regular and Decaffeinated Coffee and an Assortment of Hot Teas.

Western Omelet \$24

A fluffy 3-Egg Omelet stuffed with Ham, Cheese, Mushrooms, Onions, and Green Peppers

Southwest Eggs Benedict \$26

Toasted English Muffins, Canadian Bacon, Avocado, Poached Egg, and Hollandaise Sauce

All-American \$23

3-Eggs Scrambled light and fluffy served with Crisp Hickory Smoked Bacon or Turkey Sausage

Texas French Toast \$23

Texas Toast served with bananas, powdered sugar, and Apple Wood Smoked Bacon OR Sausage
Add Berries \$3

Huevos Rancheros \$24

2-Eggs Fried, Refried Beans, Fried flour Tortilla topped with fresh salsa & served with Monterrey Jack Cheese, and sliced Avocado

Chicken & Waffles \$26

Boneless Chicken Tenders, Waffles & Accompaniments

BREAKFAST ENHANCEMENTS

Price per person:

Bacon • \$4	Oatmeal Granola • \$7
Turkey Sausage • \$4	French Toast • \$7
Pork Sausage • \$4	Smoothie • \$8
Yogurt & Granola Parfait • \$5	Breakfast Tacos • \$5
Smoked Salmon Platter • \$10	

BUFFET BREAKFAST

All Buffet Breakfast Selections are served with fresh juices, Gourmet Regular and Decaffeinated Coffee and an Assortment of Hot Teas.

Continental Breakfast \$21

Assortment of Breakfast Bakery items (bagels, croissants, and muffins) served with fruit preserves, sliced fresh fruit

DoubleTree Breakfast \$26

Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes, Apple Wood Smoked Bacon & Turkey Sausage Links, and Assortment of Breakfast Bakery items (bagels, croissants, and muffins) and sliced fresh fruits

The Executive Continental Breakfast \$25

Yogurt Parfaits, Assortment of Breakfast Bakery items (bagels, croissants, and muffins) and Cream Cheese, Assortment of Yogurts and Cereals with whole and skim milk

South of the Border Breakfast \$24

Scrambled Eggs with Chorizo and Chives, Breakfast Potatoes, Flour Tortillas, Green salsa, Red salsa, Shredded Mozzarella and Monterrey Jack cheese, served with Mexican Breakfast Pastries

Healthy Start Breakfast \$24

Sliced seasonal fresh fruits and berries, Assortment of Cheeses and Cold Cuts, Whole Wheat Bagels and bread served with fat free cream cheese, Hard Boiled Eggs, Crunchy Granola and Assorted fruit yogurts, and Oatmeal Bar complemented with bananas, raisins, and brown sugar

Gravlax Breakfast \$25

Assorted Bagels, Capers, Diced Tomatoes, Hard Boiled Eggs, Red Onions, Dill Cream Cheese or Plain, Segment Lemons, and assorted juices

FROM THE BAKERY

DoubleTree Cookies	\$38/Dozen
Bagels with Cream Cheese	\$38/Dozen
Croissants with Butter and Jelly	\$38/Dozen
Assorted Breakfast Pastries	\$38/Dozen
Assorted Fruit & Nut Breads	\$38/Dozen

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



BREAKFAST UPGRADES FOR MEETING PACKAGES

DoubleTree Breakfast **add \$7 per person**

Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes, Apple Wood Smoked Bacon & Turkey Sausage, Biscuits & Gravy, Assortment of Breakfast Bakery items (bagels, croissants, and muffins) and sliced fresh fruits

South of the Border Breakfast **add \$5 per person**

Scrambled Eggs with Chorizo and Chives, Breakfast Potatoes, Flour Tortillas, Ranchero Sauce, Shredded Mozzarella and Monterrey Jack Cheese served with Mexican breakfast pastries

Jump Start Breakfast **add \$6 per person**

Sliced seasonal fresh fruits and berries, Assortment of Cheeses and Cold Cuts, Whole Wheat Bagels and bread served with fat free cream cheese, Hard Boiled Eggs, Crunchy Granola, Assorted fruit yogurts, and Oatmeal Bar complemented with cranberries, raisin, and brown sugar

Build Your Own Breakfast Tacos **add \$5 per person**

Eggs, Potatoes, Bacon, Sausage, Grilled Vegetables, Shredded Cheese, Pico de Gallo, Green salsa & Red salsa, Flour Tortillas

BREAKFAST ENHANCEMENTS

Price per person:

Oatmeal Granola **\$7**

Oats, Brown Sugar, Dried Raisins, Whole Butter, Dried Cranberries, and Seasonal Berries

Texas French Toast **\$7**

Texas Toast with Cinnamon Sugar, Whipped Cream, Macerated Berries, Maple Syrup

Smoothie **\$8**

Assorted flavors (Green Machine, Banana Peanut Butter, Berries, Tropical)

Breakfast Tacos **\$5**

Scrambled Eggs and Bacon wrapped in a warm flour tortilla served with house salsa

Yogurt & Granola Parfait **\$5**

Smoked Salmon Platter **\$10**

BEVERAGES

Iced Tea	\$4/Person
Orange, Grapefruit, Apple, Cranberry Juices	\$4/Person
Cartons of Milk, Whole Milk, Skim, Chocolate	\$4/Each
Sodas: Coke, Diet Coke, Sprite, Dr. Pepper	\$4/Each
Bottled Spring Water	\$4/Each
Mineral Water	\$6/Each
“Naked” Smoothies	\$6/Each

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



PLATED LUNCHES

All Plated Lunch Selections are served with a fresh garden salad, assorted dinner rolls with sweet cream butter, Chef's dessert selection, iced tea, gourmet regular and decaffeinated coffee and an assortment of hot teas

Southwest Salad \$22

Bed of Mixed Greens with Strips of Fajita Beef or Chicken, Avocado, Roasted Corn, Black Beans, Tomatoes and Onion with Lemon Vinaigrette Dressing on the side

Caesar Salad \$21

*Romaine Lettuce in Creamy Caesar Dressing with Parmesan Cheese and Croutons
Add Grilled Chicken \$5 | Add Grilled Gulf Shrimp \$8*

Grilled Chicken Caprese Sandwich \$27

Marinated Chicken Breast served on a Toasted Ciabatta Bun with Sliced Tomatoes, Fresh Mozzarella and Pesto Mayonnaise

DoubleTree Open-Faced BBQ Sandwich \$28

Slow cooked Brisket served over Cole Slaw on thick sliced Texas Toast topped with Pickle and Sliced Purple Onions

Pasta Primavera \$24

Fettuccini, sautéed vegetables, white wine sauce, fresh herbs and garlic bread

Chicken

Your choice of preparation:

- **Piccata \$33**

Boneless breast of chicken sautéed with mushrooms and artichokes, served with angel hair pasta and caper lemon butter cream sauce

- **Sonoma \$35**

French cut breast of Chicken with artichoke, tomatoes, olives, & goat cheese, roasted squash, garlic mashed potatoes

- **Boursin \$32**

Chicken breast stuffed with Boursin cheese sautéed, then finished with a roasted red pepper coulis, roasted red potatoes and vegetables

Pan Roasted Salmon \$36

Served with diced vegetables, couscous, shaved fennel & orange salad, drizzled citrus olive oil

Baked Filet Tilapia \$34

Served with a Frangelico Beurre Blanc sauce, garlic fingerling potatoes & grilled asparagus

Beef Lasagna \$24

*Beef coupled with Ricotta mozzarella cheese and marinara sauce nestled between layers of lasagna with spring vegetables
& marinara sauce*



PLATED LUNCHES

All Plated Lunch Selections are served with a fresh garden salad, assorted dinner rolls with sweet cream butter, Chef's dessert selection, iced tea, gourmet regular and decaffeinated coffee and an assortment of hot teas

New York Strip Loin (7oz) \$37

*Crispy potato timbers, red wine demi glaze, grilled asparagus & baby carrots, mustard oil
[All Steaks Are Cooked Medium/Well]*

Petite Filet Steak (6oz) \$37

*Served with Béarnaise sauce, Yukon mashed potatoes, and baby vegetables
[All Steaks Are Cooked Medium/Well]*

Slow Braised Short Ribs \$34

Served with herbed rustic polenta, sautéed button mushroom, broccolini

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



BUFFET LUNCHES

All Buffet Lunch Selections are served with assorted bread & sweet cream butter, iced tea, gourmet regular and decaffeinated coffee and an assortment of hot teas. Prices are based on a minimum of 20 guests.

Surcharge of \$10 per Guest will be added for groups under 20. [minimum 15 persons]

Napa Experience \$37 | Add \$17 per person with Half Day Meeting Package

Freshly medley of field greens with choice of two dressings, Classic Caesar Salad – large focaccia crouton and traditional dressing, Oven Roasted Top Round Caramelized Mushrooms and Scallions, Sonoma Chicken with Goat Cheese, Tomato Confit and Crushed Olives, Roasted Yukon Potatoes and Grilled Asparagus, Lemon Meringue Pie and Dark Chocolate Pie

Galleria Lunch \$35 | \$17 per person with Half Day Meeting Package

Fresh medley of field greens with choice of two dressings, Waldorf Salad, Roasted Pork Loin, Caramelized Apples and Shallots, Brandy Reduction, Chicken Piccata, Lemon Butter, Capers, and Sun-Dried Tomatoes, Fettuccini Pasta- Olive Oil, Sautéed Squashes, Grated Pecorino, Crushed Olive and Vegetable Couscous, Classic Cheesecake and Chocolate Marbled Cheesecake

The Westheimer \$32 | \$10 per person with Half Day Meeting Package

Build Your Own Salad Station: Mixed Greens and Romaine Lettuce, Olives, Carrots, Cucumbers, Cherry Tomatoes, Croutons, Hard Boiled Eggs, Broccoli, Cheddar Cheese, Parmesan Cheese, choice of two dressings, Baked Pecan Tilapia with Frangelico Beurre-Blanc sauce, Roasted Strip Loin, Mustard Demi, Garlic Mashed Potatoes and Fresh Steamed Vegetables, Chocolate Mousse and Petite Four

New York Deli \$32 | \$10 per person with Half Day Meeting Package

Fresh medley of field greens with choice of two dressings, choice of two salads: Pasta Salad, Potato Salad, Cole Slaw, Fresh Fruit Salad or Waldorf Salad, Sliced Roast Beef, Honey Glazed Ham, and Smoked Breast of Turkey, Sliced Swiss, Cheddar and American Cheeses, Sliced Texas Tomatoes, Sweet Onions, Lettuce, Olives, Pepperoni and Kosher Dill Pickles, Sliced Marble Rye, Whole Wheat and White Breads, Sourdough and Condiments, DoubleTree Cookies and Deli Style Cherry Pie

**Add Homemade Tuna or Chicken Salad at \$4 per person*

Viva Mexico \$33 | \$10 per person with Half Day Meeting Package

Fresh medley of field greens with choice of two dressings, Beef and Chicken Fajitas with Grilled Onions and Green Peppers, Cheese Enchiladas, Shredded Cheeses, Homemade Guacamole, Salsa & Corn Tortilla Chips, Jalapeño Peppers, Pico de Gallo, Refried Beans, Spanish rice, Tres Leche's and Churros

Wagon Wheel BBQ \$33 | \$10 per person with Half Day Meeting Package

Fresh medley of field greens with ranch dressing, creamy coleslaw and Homemade Potato Salad, Mesquite BBQ Brisket, Texas BBQ Chicken, Grilled Kielbasa Sausage, Ranch Baked Beans, Corn on the Cobb, Jalapeño Corn Bread Muffins, Home Style Apple Pie and Strawberry Cake served with Fresh Lemonade



BUFFET LUNCHES

*All Buffet Lunch Selections are served with assorted bread & sweet cream butter, iced tea, gourmet regular and decaffeinated coffee and an assortment of hot teas. Prices are based on a minimum of 20 guests.
Surcharge of \$10 per Guest will be added for groups under 20. [minimum 15 persons]*

Green Machine \$25 | \$10 per person with Half Day Meeting Package

*Gazpacho, Spinach, Romaine and Spring Mix, Tomatoes, Red Onions, Cucumbers, Dried Bacon Bites, Carrots, Croutons, Cranberries, Candied Pecans, Feta Cheese, Ranch, Balsamic Vinaigrette, Blue Cheese, Fruit, and Angel Food Cake
Add Chicken \$5*

Tuscan Delight \$32 | \$10 per person with Half Day Meeting Package

Cucumber and Tomato Salad, Bocconcini and Tomato Salad, Fire Roasted Red Pepper Salad, Caesar Salad, Chicken Parmesan, Beef Lasagna, Sautéed Italian Vegetable Medley & Fettuccini Alfredo, Garlic Bread Sticks, Tiramisu

Pan-Asian \$35 | \$17 per person with Half Day Meeting Package

Vegetable Broth with Tofu, Seaweed and Fresh Onions, Salad with Carrots, Celery, Greens tossed with Sweet Chili Dressing, Chilled Soba Noodles tossed with Sweet Soy Sauce served with Peanuts & Sesame Seeds, Beef Stir Fry, Teriyaki Chicken Breast, Steamed Rice or Fried Rice, Vegetable Egg Rolls, Sesame Garlic Green Beans, Green tea, Coconut Tapioca Pudding, Mango Cake

***Add Orange Honey Glazed White Cod Fish \$6*

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



PLATED DINNER

All Plated Dinner Selections are served with Chef's salad selection, breadbasket with sweet cream butter, Chef's dessert selection, iced tea, gourmet regular and decaffeinated coffee and an assortment of hot teas

Sonoma Chicken \$39

Goat cheese, Olives, Sundried Tomatoes, Caper Lemon Butter, Seasonal Vegetables & Fingerling Potatoes

Boursin Chicken \$39

Chicken Breast with a Boursin Cheese infused Sauce Sautéed, then finished with Roasted Red Pepper Coulis served with Red Bliss Potatoes & Broccolini

Chutney Chicken \$39

French-cut Chicken pan served, Jalapeño infused Mango Chutney Glaze, Truffle Fingerling Potatoes, Grilled Asparagus

Grilled Salmon \$42

Red Pepper Sauce, Baby Herbs, Risotto, Grilled Asparagus

Ahi Tuna \$44

*Chilled Soba Noodles tossed with Sesame Seeds, Soy Sauce & Scallions, Baby Bok Choy
[Tuna Cooked Medium/Well]*

Pan Seared New York Strip Loin (10oz) \$50

*Red Wine Mushroom Sauce, Garlic Red Bliss Potato, Asparagus and Baby Carrots
[All Steaks Are Cooked Medium/Well]*

Braised Short Rib \$48

Red Wine Demi Glaze, Herbed Polenta, Baby Bok Choy

Grilled Beef Filet (6oz) \$50

*Blue Cheese & Shitake Gratin, Au Jus, Roasted Yukon Potatoes, Baby Carrots
[All Steaks Are Cooked Medium/Well]*

Double Cut Pork Chop \$48

Herb infused & Grilled Pork Chops, Potato Gratin, Braised Swiss Chard, Peppers with Onion & Mango Compote

Grilled Pork Tenderloin \$42

Tender Medallions of Pork Tenderloin, Sage Brown Butter Crème, Persian Squash, Butternut Squash Puree

Eggplant Lasagna \$35

Eggplant Lasagna with Marinara Sauce & Asparagus

Quinoa and Grilled Baby Vegetables \$35

Gluten Free

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.

BUFFET DINNER

All Buffet Dinner Selections are served with either a choice of two entrees or three based upon price point.

Buffet also includes the following: breadbasket with sweet cream butter, iced tea, gourmet regular and decaffeinated coffee and an assortment of hot teas. Prices are based on a minimum of 20 guests.

Surcharge of \$10 per Guest will be added for groups under 20. [Minimum of 15 guests]

Lone Star State

Choice of Two: \$48 Choice of Three: \$56

Fresh mixed greens with choice of dressing, Potato Salad, Cole Slaw, Smoked BBQ Brisket OR BBQ Roasted Chicken OR Smoked Beef Ribs served with Baked Beans, Corn on the Cobb, Corn Bread Muffins, Home Style Apple Pie & Peach Cobbler

New York, New York \$52

Waldorf Salad. Build your own salad station with a choice of dressings, Olives, Carrots, Cucumbers, Cherry Tomatoes, Croutons, Hard Boiled Eggs, Broccoli, Cheddar Cheese, Parmesan Cheese. Roasted New York Strip Loin, Red Wine Demi Glaze, Boursin Chicken, Roasted Red Pepper Coulis, Garlic Mashed Potatoes, Seasonal Chef's Vegetables, New York Cheesecake and

DoubleTree Cookies

A Florence Experience

Choice of Two: \$50 Choice of Three: \$58

Minestrone Soup, tossed salad with choice of dressing, Cured Meats & Salamis, Olives, Pepperoncini, & Spreads, Portabello Ravioli, Spinach Crème, Pine Nuts, Veal Marsala | Chicken Picatta | Fettuccini Alfredo with herbs & Seasoned Italian mixed vegetables, Classic Tiramisu

The Big Easy

Choice of Two: \$50 Choice of Three: \$58

Chicken and Sausage Gumbo, Crawfish Cajun Pasta Salad, Beefsteak Tomato Salad with Crumbled Bleu Cheese, Crisp Red Onion and Light Vinaigrette, Blackened Ribeye with a Fire Abo Sauce, Shrimp Jambalaya, Catfish Creole, Red Beans and Rice, Bread Pudding and Pecan Pie

Napa Valley

Choice of Two: \$55 Choice of Three: \$62

Fresh medley of field greens with choice of two dressing, Grilled Asparagus, Tomato Confit, Seared Snapper, Lemon Herb Butter Sauce, Oven Roasted Top Round, Caramelized Mushrooms & Scallions, Breast of Chicken, Natural Juices, Rosemary Crushed Olive & Vegetable Couscous, Roasted Yukon Potatoes, Lemon Meringue Pie & Dark Chocolate Cake

The Deep Blue

Choice of Two: \$55 Choice of Three: \$62

New England Clam Chowder, Bibb Lettuce Salad, Fresh Bananas, Dried Cherries, Rice Wine Vinaigrette, Chilled Shrimp & Spicy Mango Salad, Coastal Couscous and Ceviche Salad, Salmon, Shrimp Newburg, Steamed Jasmine Rice, Seared Snapper, Lemon Herb Butter Sauce, Roasted New Potatoes with Garlic & Herbs, Sautéed Squashes, Roasted Peppers, Citrus Butter, Mango Cake & Chocolate Mousse

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



RECEPTION DISPLAYS & STATIONS

Reception Stations are prepared in the room and served with appropriate accoutrements.

An attendant fee of \$75 per 50 guests will apply for reception stations.

RECEPTION DISPLAYS

Fruit Festival \$5 per person

Freshly sliced seasonal fruits served with chocolate amaretto sauce

FOLLOWING ITEMS SERVE 35 PEOPLE

Baked Brie En Croûte \$190

Classic style garnished with Fresh Fruit and sliced French Baguettes with crackers & a Berry Compote

Butchers' Block \$300

An assortment of Prosciutto, Capocollo, Cotto Salam with Season Derby, Brie, Whiskey Cheddar Cheeses

FOLLOWING ITEMS SERVE 50 PEOPLE

Crudité Presentation \$200

Carrots, celery, broccoli, radishes, olives, cherry tomatoes and cauliflower served with choice of dressings

Grilled and Chilled Vegetable Display \$185

Seasonal grilled vegetables served with a balsamic glaze

Gourmet Cheese Display \$300

Chef's choice of assorted domestic and international cheeses with crackers, cured with preserves & dry fruits

Smoked Salmon and Trout Display \$400

Smoked Salmon and Trout garnished with Deviled Eggs and traditional accompaniments

RECEPTION STATIONS

CARVING STATIONS

Pricing is per person

Slow Roasted Prime Rib \$22.95

with Au Jus and horseradish cream sauce

Beef Tenderloin \$26

with Wild Mushroom sauce and Béarnaise sauce

Roasted Pork Loin \$18

with Cranberry sauce and Apple relish

Roasted Turkey Breast \$15

with Home Style gravy and Savory stuffing

Honey Baked Ham \$17

with Apricot Brandy sauce

ACTION STATIONS

Pricing is per person

Fajita Station \$18.95

Beef and Chicken Fajitas with sautéed onions and bell peppers, served with guacamole, sour cream, cheese and Pico de Gallo

Gulf Shrimp Station \$27

Jumbo shrimp sautéed in garlic and olive oil with pasta tossed in parmesan cheese

Pasta Station \$18.95

Tri-Cheese Tortellini and Farfalle pasta, made to order with a choice of Garlic Parmesan Alfredo or Roma Tomato Marinara and 5 additional mixings of your choice: basil chiffonade, garlic confit, parmesan cheese, broccoli florets, artichoke hearts, sun-dried tomatoes, kalamata olives, mushrooms, bell pepper, fresh capers, sausage, diced chicken and shrimp

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



RECEPTION HORS D'OEUVRES

To assist in planning your reception, we suggest the following quantities per guest:

Pre-Dinner Reception 4-6 pieces

Reception Only: One Hour 10-12 pieces • Two Hour 12-16 pieces • Add Hour 4-6 pieces

COLD HORS D'OEUVRES

PRICED PER DOZEN

Ratatouille, in Pastry Cup	\$36
Caprese Skewer, Fresh Mozzarella, Basil	\$36
Chilled Watermelon Cube Drizzled with Aged Balsamic Foam	\$32
Tuna Tartar in Wonton Cup, Avocado Aioli	\$42
Anise and Ginger Shrimp, Sea Salt, Mango Yogurt Dipping Sauce	\$45
Chilled Gazpacho Shooters	\$36

PRICED PER 100 PIECES

Salami Coronets Stuffed with Herbed Cream Cheese	\$200
Chef's Selection of Assorted Finger Sandwiches	\$200
Cherry Tomatoes Stuffed with Blue Cheese Mousse	\$195
Boursin Cheese and Prosciutto Filled Pastry	\$225
Shrimp with Avocado Mouse, in Pastry Cup	\$260
Roast Beef and Asparagus Roulade	\$250
Assorted Canapés – Chef's Selection	\$250
Ceviche Served in Scallop Shell	\$300

HOT HORS D'OEUVRES

PRICED PER DOZEN

Braised Short Rib, Polenta Cup	\$42
Chicken Satay, Peanut Sauce	\$36
Lamb Chop; Baby Herbs	\$45
Chicken Quesadilla's, Fresh Pico de Gallo	\$39
Vegetable Spring Rolls, Hoisin Dipping Sauce	\$36
"Angry Shrimp" Jalapeno – Bacon	\$42

PRICED PER 100 PIECES

Miniature Beef Wellington	\$325
Beef Empanadas	\$275
Teriyaki Beef Kabob	\$325
Brie and Raspberry Puff Pastry	\$325
Coconut Chicken	\$325
Bacon Wrapped Shrimp	\$375
Santa Fe Chicken Egg Rolls	\$275
East meets West Egg Rolls	\$275
Hawaiian Chicken Kabobs	\$325
Sesame Chicken Tenders	\$300
Crab Rangoon	\$325
Mini Quiche	\$275
Crab Cakes	\$375
Oyster Rockefeller	\$375
Bacon Wrapped Chicken Jalapeño	\$325
Spanakopita	\$275

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.

BEVERAGE SELECTIONS

Service Fees

Bartender (per 75 Guests) \$100.00 • Cashier (per 75 Guests) \$75.00

HOST AND CASH BARS

Pricing per drink:

	Hosted	Cash
Premium Drink	\$11.00	\$9.00
Call Drink	\$9.00	\$8.00
House Wine	\$8.00	\$7.00
Domestic Beer	\$6.00	\$6.00
Imported Beer	\$7.00	\$7.00
Sodas	\$4.00	\$4.00
Bottled Water	\$4.00	\$4.00

HOURLY HOSTED BAR

	Beer & Wine	Call Brands	Premium Brands
One Hour	\$17.00	\$19.00	\$22.00
Two Hours	\$28.00	\$28.00	\$31.00
Three Hours	\$34.00	\$35.00	\$41.00
Four Hours	\$40.00	\$42.00	\$47.00

*based on per person pricing and number of hours per bar.

*add \$100 per hour for additional bartenders & bars.

(One bar serves up to 75 guests)

HOUSE WINES BY THE BOTTLE \$30.00 / Bottle

House Chardonnay, White Zinfandel, Merlot, & Cabernet Sauvignon

*Additional wine selections available upon request

BEVERAGE TICKET BAR

A minimum purchase of 100 tickets is required for beverage tickets.

*No substitutions for beverage ticket tiers, cordials are not included

BEER & WINE - \$8.00 / ticket

Assorted Sodas (2)	-OR-
Bottled Water (2)	-OR-
Domestic Beer	-OR-
Imported Beer	-OR-
House Wine	

CALL TIER - \$9.00 / ticket

Assorted Sodas (2)	-OR-
Bottled Water (2)	-OR-
Domestic Beer	-OR-
Imported Beer	-OR-
House Wine	-OR-

1 Call Mixed Drink

Smirnoff Vodka • Beefeater Gin • Dewar's • Jack Daniel's Seagram's VO • Jose Cuervo Blanco

PREMIUM TIER - \$11.00 / ticket

Assorted Sodas (2)	-OR-
Bottled Water (2)	-OR-
Domestic Beer	-OR-
Imported Beer	-OR-
House Wine	-OR-

1 Premium Mixed Drink

Grey Goose Vodka • Tanqueray Gin • Glenlivet 12 Jameson Irish Whiskey • 1800 Tequila

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.



AUDIO VISUAL SERVICES

Additional AV / Event Support and Equipment choices are available. Please inquire with your Event Manager

VIDEO / PROJECTION

LCD Projector Package	\$500.00
<i>Includes LCD Projector 2,800 Lumens, 96" Tripod Screen, Cables, Extension cords</i>	
Upgrade to HD LCD Projector 5,000 Lumens	ADD \$250.00
TV / DVD Package	\$175.00
<i>Includes 44" LCD TV, DVD Player, Cables, Extension cords</i>	
Projection Screen Package	\$125.00
<i>Includes 96" Tripod Screen, Electrical Extension cords, [No LCD Projector]</i>	

AUDIO

Premium Sound System Package	\$225.00
<i>Includes 1 Wireless Microphone (either hand held or lapel), 2 Auditorium Speakers</i>	
Wireless Microphone	\$100.00
<i>Includes 1 Wireless Microphone (hand held or lapel), Podium and One Auditorium Speaker</i>	
4 Channel Mixer	\$125.00
<i>Includes 1 Sound Board with Channels for Separate Signal Input Devices [After 30 mins Setup Assistance @\$100 per hour]</i>	

MISC. AIDS

Digital – Speaker Phone with Conference Features	\$100.00
<i>[Local & Long Distance calls included, International calls charged at ATT day rates plus 25%]</i>	
Digital – Polycom IP SoundStation Phone with extended microphones	\$125.00
White Board Package	\$100.00
<i>Includes White Board 6' X 4', Easel, 4 Color Markers, and Eraser</i>	
Post-It Style Flipchart Package	\$65.00
<i>Includes Post-It Style Flipchart Paper, Easel, 4 Color Markers, and Eraser</i>	
Flipchart Package	\$50.00
<i>Includes Flipchart Paper, Easel, 4 Color Markers, and Eraser</i>	
Flipchart – Easel Only	\$25.00

Surcharge of \$10 per Guest will be added for groups under 20. Prices subject to 24% Service Charge and 8.25% Sales Tax.