

## Cocktail Receptions

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### **Butler Served Hors D'oeuvres** – *Priced per 50 pieces*

#### **Seafood**

- Maui Shrimp Spring Roll, Chili Paste, Coconut Milk, Fresh Cilantro
- Fried Coconut Shrimp, Sweet Chili Sauce
  
- Lobster Cobbler
- Mini Crab Cakes with Spicy Remoulade
- Scallops Wrapped in Bacon, BBQ drizzle

#### **Beef**

- Philly Cheesesteak Mini Hoagie
- Asian Short Rib Pot Pie
- Beef Carpaccio on Crostini, Horseradish Cream
- Beef Satay, Teriyaki Glaze
- Beef Barbacoa Taquitos

#### **Chicken/Other**

- Chicken & Honey Fennel Salad, Sesame Cracker
- Chicken Tika Masala Skewer
- Buffalo Chicken Spring Roll with Ranch Dip
- Chorizo Empanadas with Black Beans, Onions and Pepper Jack
- Chicken Fontina Bites, Fontina and Sundried Tomatoes

#### **Vegetarian**

- Vegetable Antipasto Shooters
- Pear, Toasted Almonds, Brie In Phyllo
- Vegetable Spring Roll, Sweet Thai Chili Dipping Sauce
- Mediterranean Ratatouille Tart
- Bruschetta on Crostini

### **Stationary Hors D'oeuvres**

#### **Artisanal Cheese**

Assorted Domestic Cheeses, Grapes, Berries, Nuts, Tomato Jam, Mustard, Crostini and Flat Breads

#### **Antipasti**

Assorted Cured Meats, Cheeses, Olives, Grilled Vegetables, Spicy Mustard, Flat Breads and Crostini

#### **Mezze Market**

Hummus, Baba Ghanoush, Olives, Zucchini Sticks, Feta Cheese, Pita Chips, Flat Breads

## Plated Dinner Options

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*Served Dinner Selections Include Salad, Rolls with Butter, Vegetable and Starch Accompaniments, Dessert and Our DoubleTree Blend Coffee; Regular, Decaffeinated and a Selection of Regular and Herbal Teas and Assorted Coke® Products.*

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### **Salads** *(choice of one)*

House Salad, Mixed Greens, Cucumber, Carrots, Tomatoes, Shallot Vinaigrette

Mixed Green Salad, Carrots, Beets, Feta Cheese Honey Lime Dressing

Bocconcini Mozzarella, Tomatoes, Basil Balsamic Vinaigrette

Caesar Salad, Chopped Romine Lettuce, Parmesan Cheese, House Made Caesar Dressing

Roasted Apple and Arugula Salad, Roasted Apples, Arugula, Spiced Walnuts, Beets, Apple Cider Vinaigrette

Baby Wedge Salad, Iceberg Wedge, Blue Cheese, Tomatoes, Bacon, Ranch Dressing

### **ENTREES** *(choice of two with predetermined counts, \$5/person upcharge for three or more)*

#### **Filet Mignon**

Pan Seared Filet of Beef, Smoked Gouda Cheese Potatoes, Roasted Tomatoes, Demi-Glaze

#### **Braised Beef Short Ribs**

Slow Braised in Roasted Vegetable Pan Jus, Parmesan Smashed Potatoes

#### **Grilled Salmon Steak**

Herb Garden Butter Sauce, Roasted Tomato, Lemon Risotto

#### **Herb Crust Chilean Sea Bass**

Roasted Shallot Potato Puree, Baby Vegetables

#### **Roasted Chicken**

Smoked Gouda Cheese Sauce

Spinach and Tomato Risotto

#### **Lemon Thyme French Cut Chicken,**

Skin on Smashed Potatoes, Baby Vegetables

#### **Gilled Jail Island Salmon**

Olive, tomato, Onion Tapenade, Vegetable Basmati Rice

#### **Pan Seared Crab Cake**

Grain Mustard Sauce, Roasted Shallot Smashed Potatoes, Wilted Spinach

## Plated Dinner Options Continued

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### **Vegan Meatloaf**

BBQ drizzle, Roasted Potato and Vegetable Hash

### **Polenta Cake Bolognese**

Baked Polenta Cake, Mushroom and Vegetable Bolognese Topped with Baby Spinach

### **Lemon Herb Risotto**

Simmered Lemon Risotto with Roasted Caponata Root Vegetables and Herbs

### **DUO ENTREES** *(choice of one)*

#### **Filet Mignon & Crab Cake**

Potato Puree, Baby Vegetables, Demi-Glace

#### **Roasted Beef Shoulder Tender & Herb Crusted Chilean Sea Bass**

Pepper Chimichurri, Garlic Mash, Roasted Vegetables

#### **French Cut Chicken and Shrimp Scampi**

French Cut Chicken, Topped with Shrimp Scampi, Spinach Risotto

#### **Pan Seared Chicken & BBQ Shrimp**

BBQ Demi, Skinless Baked Sweet Potatoes, Baby Vegetables

### **Plated Desserts** *(choice of one; \$3 upcharge for two alternating selections)*

Cheesecake with Wild Berry Sauce

German Chocolate Cake, Caramel Sauce

Tiramisu, Berries and Cream

Carrot Cake, Whipped Cream

Chocolate Fudge Cake with Raspberry Sauce

**Dinner Buffet** – Minimum 30 Guests, \$5/Person Charge Under 30 Guests

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**2 or 3 Entrée Dinner Buffet Available**

**Salads** *(choice of one)*

House Salad

Mixed Greens, carrots, Tomatoes, Nuts, Feta Cheese, Shallot Vinaigrette

Mixed Green Salad

Cucumber, Carrots, Beets, Honey Lime Dressing

Caesar Salad

Chopped Romaine Lettuce, Parmesan Cheese, House Made Caesar Dressing

Mediterranean Orzo Salad

Orzo Pasta, Olives, Tomatoes, Feta Cheese, Oregano, Lemon Vinaigrette

Tomato and Bermuda onion Spinach Salad

Tossed Tomato, Bermuda Onion and Spinach in a Fresh Basil Vinaigrette

Chopped Salad

Chopped Romaine, Iceberg, Tomatoes, Cucumbers, Carrots, Blue Cheese Dressing

**ENTREES**

**Slow Cooked Beef Brisket**

with Pan Au Jus

**Braised Beef Short Ribs**

Pan Roasted Vegetable Ragout

**Roasted Striploin**

Ground Peppercorn Rub with Demi-Glace

**Seared Salmon**

Herb Cream sauce, Roasted Shallots

**Spiced Rubbed Pork Loin**

Apple Cider Au Jus

**Herb Roasted Chicken Provençale**

Marinated and Roasted Chicken, Onion Ragout

**Pan seared Chilean Sea Bass**

Herb Butter Sauce

**Grilled Chicken**

Sundried Tomato and Basil Cream Sauce

**Seafood Jambalaya**

Shrimp, Scallops and Fish, simmered in spices and herb Cajun Rice

**Sides: Select One Starch & One Vegetable**

*Starch*

Parmesan Smashed Potatoes

Lemon Risotto

Creamy Polenta

Herb Basmati Rice

Skinless Baked Sweet Potatoes

Mac & Cheese

Roasted Potatoes

*Vegetables*

Seasonal Vegetables

Roasted Root Vegetables

Mushroom and Vegetable Hash

Caponata Vegetables

Ratatouille

Braised Collard Greens

**Desserts**

Chef Choice of Assorted Mini Desserts

## Stations *(\$100 Attendant Charge)*

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### **Gumbo Station**

Serve to Order with Chicken, Shrimp, Dirty Rice  
Garlic, Onions, Peppers & Herbs in Vegetable or Chicken Stock

### **Pasta and Risotto Station**

Penne Pasta Pomodoro, Garlic, Tomatoes, Fresh Basil  
Tortellini Alfredo, Creamy Parmesan Cheese Sauce  
Risotto in a Vegetable Broth with Roasted Vegetables (GF)

### **Poke Table Station**

Fresh Tuna, Salmon, Kani Sticks Sticky Rice  
Sauces: Spicy Mayo, Siracha, Eel, Sweet Chili, Wasabi Mayo  
Toppings: Wakame, Edamame, Furikane, Cilantro, Pineapple, Scallions, Cucumber, Avocado, Ginger

### **Mac & Cheese Station**

Buffalo Chicken  
Old Bay Shrimp  
Spinach and Goat Cheese

### **Cobb Salad Station**

Romaine Lettuce, Mixed Greens  
Tomatoes, Carrots, Avocado, Roasted Corn, Cucumbers, Chopped Eggs, Bacon  
Grilled Chicken, Grilled Beef, Chickpeas  
Ranch, Shallot and Blue Cheese Dressings

### **Shoulder Tender Hoagies Station**

Sliced Beef Shoulder Tenders with Onions, Peppers, Cheese Sauce on Mini Hoagie Rolls

### **Sushi Station**

Oriental Station including California Roll, Tuna, Salmon, Maki, Wasabi, Pickled Ginger & Soy Sauce

### **Specialty Rolls *(\$5/person upcharge)***

#### **Sushi Specialty Roll**

Salmon, Cream Cheese, Gochujang, Cucumber, Sambal

#### **Spider Roll**

Soft Shell Crab, Avocado, Cucumber

#### **Tommy B! Roll**

Tempura Fried, Spicy Crab Salad, Tuna, Cucumber, Scallion

## **Carving Stations**

Carved Striploin, Brandy Peppercorn Sauce (with Rolls)  
Carved Turkey, Pan Gravy and Cranberry Relish (with Rolls)  
Carved Salmon Wellington, Dill Cream Sauce  
Beef Tenderloin, Red Wine Dem, (with rolls)  
Prime Rib, Pan Jus and Horseradish Sauce (with rolls)

## **Sweet Display**

Chef's Choice of Assorted Mini Desserts

## Late Night Menu After Party *(Weddings)*

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### **Artisanal Cheese**

Assorted Domestic Cheeses, Grapes, Berries, Nuts, Tomato Jam, Mustard, Crostini and Flat Breads

### **Antipasti**

Assorted Cured Meats, Cheeses, Olives, Grilled Vegetables, Spicy mustard, Flat Breads and Crostini

### **Chicken Fingers**

BBQ, Honey Mustard, Ketchup

### **Loaded Fries**

Sour cream, Scallions, Bacon, Shredded Cheese

### **Pretzel Bites**

Cheese sauce

### **Chips & Salsa**

Tortilla Chips, Salsa, Sour Cream, Guacamole

### **Assorted Mini Desserts**