



DOUBLETREE®  
HOTEL

---

LITTLE ROCK

*Banquet and Catering Menus*

## *Table of Contents*

<i>Breakfast Selections</i> .....	3
<i>Breakfast Buffets</i> .....	4
<i>Brunch Buffets</i> .....	5
<i>Specialty Breaks</i> .....	6
<i>A la Carte Break Items</i> .....	7
<i>Luncheon Entrees</i> .....	8-9
<i>Luncheon Buffets</i> .....	10
<i>Soup / Salad / Potato Bar</i> .....	11
<i>Boxed Lunches</i> .....	12
<i>On The Light Side Luncheon</i> .....	13
<i>Dinner Entrees</i> .....	14-15
<i>Accompaniments</i> .....	16
<i>Desserts</i> .....	17
<i>Dinner Buffets</i> .....	18
<i>Reception Hors d' Oeuvres</i> .....	19-21
<i>Carving and Action Stations</i> .....	21
<i>Hors d' Oeuvres and Dinner Packages</i>	22-26
<i>Bars</i> .....	27-28
<i>Wine List</i> .....	29

# Breakfast Selections

## ***The Executive***

*Assorted Fruit Juices, Assorted Sliced Fruits and Berries in Season, Country-Style Sausage Biscuits, Ham Egg and Cheese Mini-Croissants, Cinnamon Rolls, Assorted Bagels, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*  
\$11.25

## ***Southern Specialty***

*Selection of Chilled Juices, Sliced Fresh Fruits and Berries, Assorted Yogurts, Granola and Muffin Bars, Mini Croissants, Assorted Pastries, Flavored Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*  
\$10.25

## ***The Chairman***

*Selection of Chilled Juices, Sliced Fresh Fruits and Berries, Bacon Egg and Cheese Mini Croissants, Breakfast Burritos, Assorted Pastries, Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*  
\$12.25

## ***Home Style Scrambled Eggs – Plated***

*Grilled New Potatoes with Onions and Peppers, Served with Crisp Hickory-Smoked Bacon, Sausage Links, Muffins, Biscuits, Butter and Preserves, Fresh Fruit Garnish, Chilled Juice,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*  
\$13.25

## ***Eggs Benedict – Plated***

*Poached Eggs with Canadian Bacon served atop an English Muffin with Hollandaise Sauce  
Presented with Grilled New Potatoes with Onions and Peppers, Assorted Muffins, Butter and Preserves, Fresh Fruit Garnish, Chilled Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea (Maximum 75 people)*  
\$12.95

## ***Strip Sirloin Steak and Eggs - Plated***

*Presented with Scrambled Eggs, Fresh Fruit Cup, Grilled New Potatoes with Onions and Peppers  
Muffins and Biscuits, Butter and Preserves, Fresh Fruit Garnish, Chilled Juice,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*  
\$15.95

## ***The Following Alla Carte Items may be added***

*Seasonal Fruit Cup \$3.50   Bagels with Cream Cheese \$2.25   Croissants with Flavored Butter \$2.25  
Cold Cereal and Milk \$2.25   Smoked Salmon - OR -   Bagels with Lox and Cream Cheese **Prevailing Market Price***

# ***Breakfast Buffets***

*(Minimum Guarantee of 50 people)*

## ***All American Buffet***

*Assorted Chilled Fruit Juices, Assorted Seasonal Fresh Fruits, Assorted Danish, Muffins, Sweetbreads, Butter and Preserves, Softly Scrambled Eggs, Country Sausage, Crisp Bacon, Southern Grits, Grilled New Potatoes with Onions and Peppers, Biscuits with Country Gravy, Assorted Cold Cereals with Milk, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$16.95**

## ***Chairman of the Board***

*Assorted Chilled Fruit Juices, Assorted Seasonal Fresh Fruits, Your Choice of Chorizo or Ranchero Style Eggs Along with Softly Scrambled Eggs, Grilled New Potatoes with Onions and Peppers, Southern Cheese Grits, **Choice of Two: Crisp Hickory-Smoked Bacon, Sausage or Ham**, Biscuits, Assorted Breakfast Pastries, Butter and Preserves, Cheese Blintzes with Fruit Topping, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$17.95**

## ***Omelet Station***

*Includes: Ham, Sausage, Cheddar Cheese, Mozzarella, Swiss, Mushrooms, Onions, Peppers, and Spinach  
Add this station to any Breakfast Buffet for an additional*

**\$5.95 per person**

## ***French Toast Station***

*Includes: Warmed Maple Syrup, Blueberries, Strawberries, Pecans, Chocolate Chips and Whipped Cream  
Add this station to any Breakfast Buffet for an additional*

**\$3.95 per person**

## ***Belgian Waffle Station***

*Includes: Warmed Maple Syrup, Blueberry Topping, Strawberry Topping, Pecans and Whipped Butter  
Add this station to any Breakfast Buffet for an additional*

**\$4.95 per person**

# ***Brunch Buffets***

*(Minimum Guarantee of 50 People)*

## ***The Riverside Brunch***

*Assorted Chilled Fruit Juices, Medley of Seasonal Fresh Fruits, Tossed Salad with Assorted Dressings, Pasta Salad, Waldorf Salad, Assorted Breakfast Pastries with Butter and Preserves, Softly Scrambled Eggs  
Cheese Blintzes with Fruit Sauce, Crisp Hickory-Smoked Bacon, Sausage  
Grilled New Potatoes with Onions and Peppers, **Roast Beef or Ham**, Chicken Marsala, Wild Rice  
Fresh Seasonal Vegetables, Freshly Brewed Coffee, Tea and Decaffeinated Coffee*  
**\$18.95**

## ***The Royal Champagne Brunch***

*Assorted Chilled Fruit Juices, Sliced Seasonal Fruits, Assorted Garden Greens with a Selection of Dressings, Cucumber and Tomatoes in Dilled Vinaigrette, Waldorf Salad, Potato Salad, Assorted Cheeses with Deluxe Crackers, Assorted Freshly Baked Muffins, Danish, Croissants, Bagels with Cream Cheese, Butter, and Preserves, Country Fresh Scrambled Eggs, Crisp Hickory-Smoked Bacon, Sausage, Grilled New Potatoes with Peppers and Onions, Eggs Benedict with Hollandaise Sauce, Breast of Chicken Bouchee, Roasted Carved Beef, Fresh Seasonal Vegetables  
Assorted Pastries and Cakes, Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
(Includes up to two glasses of Champagne per person)  
One (1) Uniformed Chef will be provided up to 200 guests*  
**\$21.95**

## ***Omelet Station***

*Includes: Ham, Sausage, Cheddar Cheese, Mozzarella, Swiss, Mushrooms, Onions, Peppers, and Spinach  
Add this station to any Brunch Buffet for an additional*  
**\$5.95 per person**

## ***French Toast Station***

*To Include Toppings of Warmed Maple Syrup  
Blueberries, Strawberries, Pecans, Chocolate Chips and Whipped Cream  
Add this station to any Brunch Buffet for an additional*  
**\$3.95 per person**

## ***Belgian Waffle Station***

*Includes: Warmed Maple Syrup, Blueberry Topping, Strawberry Topping, Pecans and Whipped Butter  
Add this station to any Breakfast Buffet for an additional*  
**\$4.95 per person**

## ***Additional Carved Entrees***

*(Per person)*

*Boned Baked Petit Jean Ham, Honey Mustard Glaze **\$3.95**  
Roast Leg of Lamb Provencal **\$4.95**  
Salmon in a Puff Pastry **\$4.95***

# Specialty Breaks

## *The Continental*

*Selection of Chilled Juices, Croissants, Assorted Muffins and Danish, Flavored Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*  
\$9.75

## *Sweet Dreams Break*

*Doubletree Chocolate Chip Cookies, Oatmeal Raisin Cookies, Peanut Butter Cookies, White and Chocolate Milks  
Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*  
\$7.25

## *The Healthy Break*

*Assorted Flavored Waters, Sliced Fruits and Berries in Season, Assorted Granola Bars, Trail Mix  
Assorted Fruit Yogurts, Fresh Whole Fruit*  
\$9.25

## *Travelers Baseball*

*Popcorn, Peanuts, Chips, Assorted Candy Bars, Soft Pretzels with Mustard,  
Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*  
\$7.95

## *South of the Border*

*Tortilla Chips and Quesadillas served with Salsa, Pico de Gallo, Guacamole and Chili con Queso,  
Tropical Fruit Punch and Virgin Margaritas*  
\$9.25

## *Ice Box Treats*

*A Freezer Stocked with Ice Cream Sandwiches, Fudge Bars, Popsicles, and Drumsticks  
Assorted Cookies, Assorted Fresh Fruits and Berries  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Soft Drinks*  
\$8.50

## *Cool Pleasures*

*Build your own Sundae with Vanilla and Strawberry Ice Cream, Toppings Selections of M&M's, Reese's Pieces  
Oreo Cookies Crunch, Chopped Nuts and Chocolate Chips. Scrumptious Sauces of Hot Fudge and Strawberry  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea, Assorted Soft Drinks*  
\$9.50

## *Chocolate Fantasy*

*Doubletree Chocolate Chip Cookies, Chocolate Cheese Cake, Chocolate Fudge Brownies with Hot Fudge Sauce  
Chocolate Milk, Hot Chocolate, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*  
\$9.75

## Coffee, Juices and Beverages

<i>Freshly Brewed Coffee and Decaffeinated Coffee</i> .....	\$30.00/gallon
<i>Iced Tea</i> .....	\$23.00/gallon
<i>Specialty Tea Bags</i> .....	\$2.50/bag
<i>Individual Tea Bags</i> .....	\$1.75/bag
<i>Snapple Flavored Teas</i> .....	\$3.25 each
<i>Chilled Juice</i> (Orange, Grapefruit, Cranberry, Apple, or Grape) ....	\$21.00/liter
<i>Chilled Juice Bottles</i> .....	\$3.25 each
<i>Milk</i> (Whole and 2%) .....	\$18.00/liter
<i>Individual Half Pint Milk</i> .....	\$2.25/ ½ pint
<i>Assorted Soft Drinks</i> .....	\$2.50 each
<i>Dasani Bottled Water</i> .....	\$3.00 each
<i>Natural Fruit Water</i> .....	\$3.25 each
<i>Lemonade or Punch</i> .....	\$22.00/gallon
<i>Mixed Citrus Juice Punch</i> .....	\$30.00/gallon
<i>Champagne Punch</i> .....	\$38.00/gallon

## *Candies and Chocolates*

<i>Assorted Candy Bars</i> .....	\$2.00 each
<i>Chocolate-Dipped Strawberries</i> .....	\$23.00 /dozen
<i>Granola Bars</i> .....	\$2.25 each
<i>Assorted Hershey Mini Candy Bars</i> .....	\$16.00 / pound
<i>Assorted Frozen Treats</i> .....	\$2.75 each

## *Specialties*

<i>Peanuts</i> .....	\$14.00 / pound	<i>Butter Mints</i> .....	\$15.00 / pound
<i>Mixed Nuts</i> .....	\$18.00 / pound	<i>Assorted Fruit Flavored Yogurt</i> .....	\$2.75 each
<i>Popcorn Bag</i> .....	\$1.25 each	<i>Whole Fruit</i> .....	\$2.00 each
<i>Pretzel and Chip Mini Bags</i> ..	\$1.25 each	<i>Trail Mix Mini Bags</i> .....	\$2.75 each

## *From the Bakery*

<i>Assorted Baked Danish, Muffins</i> ..	\$24.00/dozen	<i>Fudge Brownies</i> .....	\$21.00/dozen
<i>Assorted Bagels with Cream Cheese</i>	\$26.00/dozen	<i>Assorted Cookies</i> .....	\$18.00/dozen
<i>Croissants with Flavored Butter</i> ....	\$26.00/dozen	<i>Cinnamon Rolls</i> .....	\$25.00/dozen
<i>Bakery Donuts (Glazed)</i> .....	\$21.00/dozen	<i>Doubletree Cookies</i> .....	\$25.00/dozen
<i>Bakery Donuts (Assorted)</i> .....	\$24.00/dozen	<i>Banana Nut or Vegetable Bread</i>	\$21.00/loaf

## *Luncheon Entrees*

*Each Entrée will be served with your choice of Salad, Fresh Vegetable and Dessert  
(Please Refer to Accompaniments Pages for those Selections)*

*Entrees also include Warmed Fresh Rolls with Whipped Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

### ***Peppercorn Encrusted Petite Filet Mignon***

*A Petite Filet Encrusted in Tri Color Peppercorns, Topped with Tobacco Onions, Roasted Potatoes  
\$19.95*

### ***Englishman's Rib***

*English Cut of Roast Prime Rib of Beef Au Jus with Horseradish Sauce, Duchess Potatoes  
\$18.95*

### ***New York Strip Steak***

*Eight Ounce Center Cut, Steak, Baked Potato  
\$18.95*

### ***Arkansas Pot Roast of Beef***

*Mashed Potatoes topped with Pot Roast Vegetables and Brown Gravy  
\$16.95*

### ***Chef's Marinated Flank Steak***

*Marinated Grilled Flank Steak Served with Red and Sweet Potato Mash  
\$17.95*

### ***Roast Julienne Pepper Steak***

*Strips of Roasted Sirloin with Julienne Bell Peppers, Diced Tomatoes in a Brown Sauce. Served over White Rice  
\$16.95*

### ***Rosemary Roast Pork Loin***

*Served in an Apple Chutney Sauce, Roasted Potatoes  
\$17.95*

### ***Grilled Pork Chop***

*An 8oz Grilled Pork Chop Topped with Mushroom Gravy Accompanied by Garlic Mashed Potatoes  
\$17.95*

### ***Grilled Salmon Florentine***

*A Salmon Filet Grilled to Perfection. Served with a Florentine Sauce and Herb Rice  
\$18.95*

## *Luncheon Entrees (Continued)*

*Each Entrée will be served with your choice of Salad, Fresh Vegetable and Dessert  
(Please Refer to Accompaniments Pages for those Selections)*

*Entrees also include Warmed Fresh Rolls with Whipped Butter,  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

### *Lemon Pepper Tilapia*

*Baked with a Creamy White Butter Sauce, Saffron Rice*

*\$17.95*

### *Open Faced Chicken Cordon Bleu*

*Served Open Faced with Supreme Sauce, Saffron Rice*

*\$17.95*

### *Chicken Marsala*

*Sautéed Chicken Breast with Mushrooms and Sweet Marsala Wine, Autumn Harvest Rice*

*\$18.95*

### *Chicken Breast Parmesan*

*Topped with Marinara Sauce, Mozzarella Cheese and Served with Linguini Pasta*

*\$16.95*

### *Almond Encrusted Chicken*

*Pan Seared Chicken Breast Encrusted with Almonds. Served with Chablis Sauce and Roasted Red Potatoes*

*\$17.95*

### *Chicken Picatta*

*Sautéed Chicken Breast in a Lemon Caper Sauce and Served with Lemon Peppered Linguine Pasta*

*\$16.95*

### *Romano Chicken*

*Sautéed Chicken Breast Breaded with Japanese Breadcrumbs*

*Complemented with a Romano Cream Sauce and served with Bird Nest Pasta*

*\$17.95*

*When ordering multiple entrees per group, please apply*

*\$1.95 per person for 2 entrée choices*

*\$3.95 per person for 3 entrée choices*

# Light Luncheon Buffets

(Minimum Guarantee of 25 Required)

## **Light Lunch Express Buffet**

Potato Salad, Marinated Cucumber and Tomato Salad, **Choice of Chicken or Brisket Salad**, Sliced Fresh Fruit Tray,  
Mirror Display of Assorted Croissant Sandwiches, Soup du Jour, Cookies and Brownies  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$17.95

## **Cold Deli Buffet**

Smoked Turkey, Roast Beef, Peppered Ham, Assorted Sliced Cheeses, Mixed Green Salad with Assorted Dressings,  
**Choice of Chicken or Tuna Salad**, Pasta Salad, Relish Tray, Fresh Seasonal Sliced Fruits  
Assorted Breads, Assorted Dessert Bars, All Appropriate Condiments  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$18.95

# Luncheon Buffets

(Minimum Guarantee of 50 Required)

## **Southwestern Buffet**

Tossed Garden Salad with Assorted Dressings, Sliced Cucumber and Tomato Salad, Guacamole, Salsa, Sour Cream,  
Southwestern Brisket Salad, Chili Cheese Enchiladas, Grilled Beef and Chicken Fajitas with Peppers and Onions,  
Spanish Rice, Black Beans, Mexican Corn, Warm Flour Tortillas, Tortilla Chips, Flan and Sapodillas  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$19.95

## **Arkansas Country Buffet**

Tossed Salad with Assorted Dressings, Cole Slaw, Fresh Fruit Salad, Potato Salad, Fried Chicken, Smoked Barbecue  
Brisket, Smoked Rope Kielbasa Sausage, Baked Beans, Fried Okra, Green Beans,  
Homemade Cobblers and Bread Pudding, Corn Muffins and Rolls  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$20.95

## **Italian Buffet**

Caesar Salad with Condiments, Marinated Mushrooms, Antipasto Mirror Display,  
**Meat or Vegetable Lasagna**, Chicken Alfredo with Linguine,  
Penne Pasta Sautéed in Olive Oil with Sun Dried Tomatoes and Pesto, Sautéed Zucchini and Tomatoes,  
Herb Flat Bread, Garlic Bread, Assorted Cakes and Custards  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$19.95

## **Chef's Buffet**

Tossed Field Greens, Potato Salad, Marinated Vegetable Salad, Crudités Display, Sliced Fresh Fruit,  
Roasted Chicken, Sliced Sirloin of Beef, Au Gratin Potatoes, Green Beans Amandine, Whole Kernel Corn,  
Fresh Rolls with Butter, Assorted Cakes and Pies,  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$20.95

# *Soup / Salad / Potato Bar*

*(Minimum Guarantee of 25 People)*

**\$16.95**

## ***Selection of One (1) of the Following Soups***

*Beef Vegetable Soup  
Southwestern Tortilla Soup  
Chicken Noodle Soup  
Homemade Chili*

*Includes: Tossed Garden Salad Bowl  
Sliced Eggs, Black Olives  
Grated Cheddar Cheese  
Croutons and Assorted Dressings*

## ***Choice of Any Two (2) Complementary Salads***

*Couscous with Tri Colored Peppers  
Saffron Pasta Salad with Tuna  
Chunky Chicken Salad with Roasted Walnuts  
Beef Brisket Salad*

## ***Build-Your-Own Potato Bar***

*Sautéed Mushrooms  
Bacon Bits  
Sour Cream  
Shredded Cheddar Cheese  
Sliced Jalapeno Peppers  
Chives*

## ***Choice of Any One (1) Dessert***

*Peach Cobbler  
Apple Cobbler,  
Bread Pudding with Rum Sauce*

## ***Additional Hot Entrée Choices***

*Fried Chicken ..... \$2.95  
Honey Glazed Pitted Ham ..... \$3.95  
Roast Sirloin of Beef ..... \$3.95*

# **Box Luncheon Selections**

*All box lunches are served with appropriate condiments and a Soft Drink*

*\$15.95 each  
(Choose up to three)*

## ***Grilled Chicken Sandwich***

*Grilled Breast of Chicken on a Whole Wheat Bun, Individual Bag of Chips, Pickle Wedge, Whole Fruit  
Doubletree Chocolate Chip Cookie*

## ***Submarine Sandwich***

*Ham, Salami, Smoked Turkey with Cheese Served on a French Roll  
Individual Bag of Chips, Whole Fruit, Pickle Wedge  
Doubletree Chocolate Chip Cookie*

## ***Italian Ciabatta***

*Sliced Ham, Hard Salami, Pastrami with Provolone Cheese on Ciabatta Bread  
Italian Dressing, Individual Bag of Chips, Whole Fruit, Pickle Wedge  
Doubletree Chocolate Chip Cookie*

## ***Roast Sirloin of Beef***

*Thinly Shaved Roast Beef with Swiss Cheese on Focaccia Bread, Gourmet Mustard  
Individual Bag of Chips, Whole Fruit, Pickle Wedge  
Doubletree Chocolate Chip Cookie*

## ***Smoked Turkey Wrap***

*Shaved Turkey, Diced Tomatoes, Shredded Lettuce with Julienne Swiss Cheese  
Wrapped in an Herb Flour Tortilla served with Ranch Dressing, Whole Fruit, Pickle Wedge, Bag of Chips  
Doubletree Chocolate Chip Cookie*

## ***Vegetarian Wrap***

*Spinach, Tomatoes, Lettuce with Provolone Cheese, Bean Sprouts, Olives  
Wrapped in a Sun-dried Tomato Tortilla Served with Italian Dressing, Whole Fruit, Pickle Wedge  
Individual Bag of Chips, Doubletree Chocolate Chip Cookie*

## ***Smoked Turkey Sandwich***

*Served on a Whole Wheat Bun with Swiss Cheese, Individual Bag of Chips, Whole Fruit, Pickle Wedge  
Doubletree Chocolate Chip Cookie*

## ***Traditional Chef's Salad***

*Julienne Smoked Turkey and Ham, Tomato, Egg Wedges,  
Cheddar and Swiss Cheese with Romaine and Iceberg Lettuce, Deluxe Crackers, Whole Fruit, Pickle Wedge  
Doubletree Chocolate Chip Cookie*

## *On the Light Side*

*Includes Choice of One of the following Desserts:*

*Bread Pudding with Rum Sauce, DoubleTree Banana Pudding, Assorted Mousse or Fruit Cup  
Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea  
Add a Cup of Soup for an additional \$2.25 per person*

### ***Greek Salad***

*Chicken Breast Marinated in Greek Spices, Grilled and Thinly Sliced on a  
Bed of Spinach and Field Greens, with Feta Cheese, Capers, Kalamata Olives  
Topped with Croutons and Served with Greek Dressing  
\$14.95*

### ***Traditional Chef's Salad***

*Julienne Smoked Turkey and Ham, Tomato and Egg Wedges, Cheddar and Swiss Cheese  
Served with Romaine and Iceberg Lettuce, Deluxe Crackers  
\$14.95*

### ***Spicy Beef Tostada Salad***

*Southwestern Marinated Flank Steak, Shredded Cheese, Diced Tomato, Red Onions and Sour Cream  
Served on a Bed of Lettuce, in a Crispy Tortilla Shell  
\$15.95*

### ***Chicken Caesar Salad***

*Thinly Sliced Grilled Marinated Chicken Breast on a bed of Romaine Lettuce with Parmesan Cheese, Olives  
Red Onions, Tomatoes Wedges and Croutons Tossed with our Special Caesar Dressing  
\$14.95*

### ***Doubletree Deli Plate***

*Slices of Roast Beef, Ham, Turkey, Pastrami, American and Swiss Cheeses,  
Lettuce, Tomato and Onions, Served with Potato Salad and Appropriate Condiments  
\$15.95*

### ***Chicken Pita Salad***

*Marinated Grilled Chicken Breast, Diced Tomatoes, Julienne Carrots, Shredded Red Cabbage  
Pita Chips Served with Fresh Fruit Garnish  
\$14.95*

### ***Smoked Turkey Wrap***

*Shaved Turkey, Diced Tomatoes, Shredded Lettuce, Julienne Swiss Cheese and Ranch Dressing  
Wrapped in an Herb Flour Tortilla  
Served with Potato Salad and a Fruit Garnish  
\$15.95*

# Dinner Selections

*Each Entrée will be served with your choice of Salad, Fresh Vegetable and Dessert  
(Please Refer to Accompaniments Pages for those Selections)  
Entrees also include Warmed Fresh Rolls with Whipped Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

## ***Best of the Land and Sea***

*Six Ounce Charbroiled Tenderloin, Three Jumbo Pawn a la Scampi, Served on a Bed of Saffron Rice  
\$31.95*

## ***Steak and Lobster***

*Six Ounce Charbroiled Tenderloin, Six Ounce Lobster Tail Served with Parsley New Potatoes  
Prevailing Market Price*

## ***Garlic and Herb Encrusted Roast Prime Rib***

*Roasted Prime Rib Encrusted with Garlic Herb Blend  
Accompanied with Horseradish Sauce and **Twice Baked Potato or Baked Potato**  
\$28.95*

## ***Filet Mignon***

*Charbroiled Tenderloin Steak – Prepared Medium, Served with **Piped Garlic Mashed or Baked Potato**  
\$30.95*

## ***New York Strip***

*Twelve Ounce Charbroiled Strip Steak with a Green Peppercorn Sauce, Served with **Twice Baked or Baked Potato**  
\$29.95*

## ***Charbroiled Rib Eye Steak***

*Ten Ounce Charbroiled Rib eye Steak Topped with Sautéed Mushrooms, Accompanied by Baby Red Potatoes  
\$29.95*

## ***Medallions of Beef Tenderloin and Grilled Chicken Breast***

*Served in Bourbon Sauce with a Wild Rice Blend  
\$29.95*

## ***Roasted Veal Chop***

*Milk-Fed Veal Chop with Roasted Shallot Demi-Glaze, Served with Rosemary New Potato  
\$33.95*

## ***Spiral Stuffed Pork Loin Florentine***

*Served in Natural Glaze with Roasted Red Peppers with Steamed New Potatoes  
\$24.95*

## ***Roasted Rosemary Pork Loin***

*Rosemary Seasoned Pork Medallions  
Served with an Apple Butter Sauce and Roasted Potatoes  
\$23.95*

## *Dinner Selections (Continued)*

### *Chicken Roulade*

*Fresh Spinach, Roasted Red Peppers and Goat Cheese Stuffed Breast of Chicken  
Topped with a Creamy Boursin Sauce, Served with Confetti Rice*  
\$23.95

### *Chicken Dijonaise*

*Chicken Breast Sautéed with Shallots, White Wine and Dijon-Style Mustard  
Served with Parsley New Potatoes*  
\$22.95

### *Chicken Primavera*

*Grilled Chicken Breast on a Bed of Fettuccini Pasta  
Served with Primavera Sauce and Topped and With Tri Color Peppers*  
\$22.95

### *Chicken Marsala*

*Boneless Chicken Breast Sautéed with Mushrooms, Shallots and Sweet Marsala Wine, Served with Orzo Pasta*  
\$22.95

### *Pecan Chicken*

*Sautéed Breast of Chicken Topped With Honey Pecan Sauce, Served with a Wild Rice Blend*  
\$23.95

### *Garlic Shrimp and Pasta*

*Tender Gulf Shrimp Sautéed with Fresh Garlic and Crushed Red Peppers over Linguine Pasta*  
\$25.95

### *Mahi-Mahi*

*Grilled Mahi-Mahi Served with a Chardonnay Cream Sauce, Saffron Rice*  
\$25.95

### *Grilled Filet of Salmon*

*Grilled Salmon with Lemon Dill Sauce and Parsley New Potatoes*  
\$25.95

### *Seafood Semi-Stuffed Tilapia*

*Tilapia Filet Lightly Baked, and Served on a Bed of Chef's Special Seafood Stuffing with a  
Lemon Caper Sauce Presented with Risi e Bisi (Italian Rice and Peas)*  
\$24.95

### *Baked Red Grouper*

*Baked Red Grouper with Bay Shrimp and White Wine Sauce, Served with Rice Pilaf*  
*Prevailing Market Price*

*When ordering multiple entrees per group, please apply*

*\$1.95 per person for 2 entrees*

*\$3.95 per person for 3 entrees*

A 20% service charge and applicable sales tax will apply to all food and beverage items.  
Our Catering Department will be glad to prepare any Custom Menu you desire.

## Salads

*Each Luncheon and Dinner Entrée comes with the following house salad*

### ***Garden Green House Salad***

*with Sliced Cucumber, Tomato and Your Choice of Dressing*

### ***Substitution Salads Listed Below***

#### ***Caesar Salad***

*Romaine Lettuce with Parmesan Cheese and Caesar Dressing*

*\$1.95*

#### ***Fresh Leaf Spinach Salad***

*Sliced Mushroom and Spanish Onions, Bacon Dressing*

*\$1.95*

## Fresh Vegetables

*Each Luncheon and Dinner Entrée comes with your choice of one (1) of the following vegetables*

*Steamed Medley of Vegetables*

*Fresh Steamed Broccoli*

*Julienne Zucchini and Squash*

*Bavarian Cabbage*

*Fresh Dill Baby Carrots*

*Sautéed Whole Green Beans w/Julienne Red Peppers*

*Green Tip Asparagus w/Hollandaise sauce*

*Sesame Snow Peas*

*Green Peas w/Pearl Onions*

*Sautéed Yellow Squash w/Sweet Vidalia Onions Orange Zested Carrots*

*Sautéed Zucchini w/ Sherried Mushrooms*

*Parmesan Tomato Crown*

## Desserts

*Each Luncheon and Dinner Entrée comes with your choice of one (1) of the following Desserts*

*Double Chocolate Cake  
Chocolate Meringue Pie  
Pecan Pie  
Apple Pie  
Vanilla, Chocolate or Strawberry Mousse  
Banana Pudding  
Bread Pudding with Rum Sauce*

### *Substitution Desserts Listed Below*

*Lemon Cake with Blueberry Sauce \$1.25  
White Chocolate Raspberry Cheesecake \$2.95  
Cappuccino Hazelnut Cheesecake \$2.95  
White and Dark Chocolate Mousse Cake \$2.95  
Strawberry Cheese Cake \$1.95  
Carrot Cake \$1.25  
Chocolate Peanut Butter Pie with Reese's Pieces \$1.95  
Snicker's Pie \$2.50  
Tiramisu \$2.50  
Mile-High Triple Layer Chocolate Cake \$2.95*

## *Dessert Station*

*Enhance Your Meal Selection with one of the featured Dessert Stations*

*Cherries Jubilee  
Or  
Bananas Foster with Vanilla Ice Cream  
**\$6.95***

*Each Dessert Station Includes:  
A Doubletree Cookie Display and a Choice of Four Specialty Desserts and a Uniformed Chef*

# **Dinner Buffets**

*(Minimum Guarantee of 50 Required)*

## **Surf And Turf Buffet**

*Assorted Salads, Fruit and Vegetable Display*

*Peel-and-Eat Shrimp, Honey Dijon Chicken, Broiled Lemon Butter Tilapia, Carved Slow Roasted Prime Rib Au Jus  
Steamed New Potatoes, Whole Green Beans, Sautéed Vegetable Medley*

*Rolls and Butter, Assorted Pastries and Desserts*

*Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$38.95**

## **Chef's Buffet**

*Assorted Salads, Crudités Display, Sliced and Whole Fruits*

*Baked Orange Roughy with Lemon Cream Sauce, Chicken Marsala, Carved Slow Roasted Prime Rib of Beef  
Oven Roasted New Potatoes, Fresh Vegetable Medley, Green Peas with Pearl Onions*

*Rolls and Butter, Assorted Cakes and Pies*

*Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$31.95**

## **A Taste of Italy**

*Assorted Salads, Antipasto Platter, Grilled Italian Sausage with Sautéed Peppers and Onions,*

*Fettuccine Alfredo with Grilled Chicken, Linguine Marinara, Baked Lasagna,*

*Steamed Garden Vegetables, Garlic Bread, Tiramisu, Assorted Cakes and Pies*

*Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$26.95**

## **The Whole Enchilada**

*Assorted Salads, Taco Salad, Chili Cheese Enchiladas, Make-Your-Own Beef and Chicken Fajitas*

*Black Beans, Spanish Rice, Guacamole, Shredded Cheese, Diced Tomatoes, Shredded Lettuce*

*Sliced Jalapenos, Tri-Color Tortilla Chips with Salsa and Sour Cream, Sopapillas and Key Lime Pie*

*Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$25.95**

## **All Arkansas Buffet**

*Assorted Salads, Arkansas Raised Catfish, Barbecued Chicken, Sliced Roast Beef*

*Wild and Brown Rice Pilaf, Fried Okra, Scalloped Potatoes, Rolls and Cornbread*

*Bread Pudding with Rum Sauce, Fruit Cobblers*

*Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$28.95**

## **Southern Delight**

*Assorted Salads, Grilled Flank Steak, Crispy Fried Chicken, Barbecued Pork Spare Ribs*

*Baked Beans, Creamy Whipped Potatoes, Southern-Style Green Beans, Sautéed Medley of Fresh Vegetables*

*Rolls and Cornbread, Assorted Desserts and Fruit Cobbler*

*Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea*

**\$29.95**

A 20% service charge and applicable sales tax will apply to all food and beverage items.

Our Catering Department will be glad to prepare any Custom Menu you desire.

# Reception Hors d' Oeuvres

*All prices are based upon 100 pieces; unless otherwise specified*

<b>Assorted Sliced Fresh Fruit Tray</b> (Serves 75) .....	\$145.00
<i>Served with Strawberry Yogurt Dip</i>	
<b>Assorted Fruits and Cheese Tray</b>	
(Service for 50) .....	\$125.00
(Service for 100) .....	\$225.00
<i>Served with Deluxe Crackers and Strawberry Yogurt Dip</i>	
<b>Display of Carved Melon</b> .....	\$295.00
<i>Served with Fresh Fruit, Assorted International and Domestic Cheeses, Deluxe Crackers and Dip</i>	
<b>Vegetable Display</b> .....	\$195.00
<i>Deviled Eggs with Caviar, Cherry Tomatoes stuffed with Salmon Mousse, Celery Stalks with Cheese</i>	
<b>Garden Vegetable Tray</b> .....	\$155.00
<i>Served with Honey Mustard and Ranch Dips</i>	
<b>Beef Tenderloin Asparagus Display</b> .....	\$295.00
<i>Asparagus Spears Wrapped with Beef Tenderloin Served with Cream Cheese and Horseradish</i>	
<b>Antipasto Platter</b> (Service for 50) .....	\$145.00
<i>Provolone and Mozzarella Cheeses, Genoa Salami, Green and Ripe Olives</i>	
<i>Marinated Artichoke Hearts, Cherry Tomatoes, Mild Pepperoni, Cauliflower Florets and Spring Onions</i>	
<b>Fresh Stuffed Mushrooms</b> .....	\$140.00
<i>Choice of Seafood, Spinach Florentine or Three Cheese Blend</i>	
<b>Assorted Finger Sandwiches</b> .....	\$225.00
<i>Ham Salad, Chicken Salad, and Pimiento Cheese Spread on White, Wheat and Pumpernickel Breads</i>	
<b>Assorted Mini Deli Sandwiches</b> .....	\$265.00
<i>Turkey, Ham and Roast Beef Sandwiches Served with Cheese and Lettuce on</i>	
<i>Cocktail Rolls with a Selection of Condiments</i>	
<b>Ham Pinwheels</b> .....	\$195.00
<i>Ham and Seasoned Cream Cheese Wrapped in Tortillas and Sliced into a Pinwheel Display</i>	
<b>Spinach Tomato Pinwheels</b> .....	\$195.00
<i>Spinach and Tomato with Seasoned Cream Cheese Wrapped in Tortillas and Sliced into a Pinwheel Display</i>	
<b>Chip and Dip Tray</b> (Serves 25) .....	\$45.00
<i>Choice of Spinach Dip, French Onion Dip, Chili Con Queso, Guacamole or Salsa</i>	
<b>Shrimp or Crab Salad</b> (Serves 25) .....	\$50.00
<i>Served with Melba Toast Rye Crackers</i>	
<b>Wheel of Brie</b> (Serves 25) .....	\$125.00
<i>Baked with Honey and Almonds Served with Sliced Apples and Assorted Breads</i>	

# Reception Hors d' Oeuvres (Continued)

*All prices are based upon 100 pieces; unless otherwise specified*

<b>Brie en Croute</b> .....	\$185.00
<i>French Puff Pastries with Brie Cheese, Slivered Almonds</i>	
<b>Port Salute Cheese Ball</b> (Serves 15) .....	\$125.00
<i>Rolled in Nuts (2 lbs) and Served with Assorted Crackers</i>	
<b>Smoked Salmon Rosettes</b> .....	\$295.00
<b>Peeled Jumbo Gulf Shrimp</b> .....	Prevailing Market Pricing
<i>Served with Cocktail Sauce and Lemon Wedges</i>	
<b>Cracked Crab Claws</b> .....	Prevailing Market Pricing
<i>Served with Cocktail Sauce and Lemon Wedges</i>	
<b>Oysters on the Half Shell</b> .....	Prevailing Market Pricing
<i>Served with Cocktail Sauce, Tabasco and Lemon Wedges</i>	
<b>Smoked Salmon</b> (Serves 50) .....	\$195.00
<i>Served with Capers, Onions, Cream Cheese, Lemon Slices, Chopped Eggs Pumpernickel and Assorted Breads and Crackers</i>	
<b>Southwestern Grilled Shrimp</b> .....	\$295.00
<i>Grilled Tender Gulf Shrimp Served in Baja Sauce</i>	
<b>Mini Crab Cakes</b> .....	\$250.00
<i>Crab Cakes Served with a Cajun Remoulade</i>	
<b>Coconut Shrimp</b> .....	\$225.00
<b>Breaded Chicken Tenders</b> .....	\$150.00
<i>Served with Honey Mustard Sauce</i>	
<b>Hot and Spicy Buffalo Wings</b> .....	\$145.00
<b>Breaded Chicken Drumettes</b> .....	\$145.00
<b>Chicken &amp; Pineapple Brochettes</b> .....	\$220.00
<b>Swedish Meatballs</b> .....	\$145.00
<i>Choice of Rosemary, Sweet &amp; Sour or Barbecue Sauce</i>	
<b>Barbecue Baby Back Ribs</b> .....	\$225.00
<b>Grilled Kielbasa Sausage</b> .....	\$125.00
<i>Served with Peppers and Onions</i>	
<b>Steak on a Stick</b> .....	\$250.00
<i>Marinated Sliced Flank Steak on a Skewer</i>	
<b>Cheese Quesadillas</b> .....	\$150.00
<i>Served with Salsa and Sour Cream</i>	

A 20% service charge and applicable sales tax will apply to all food and beverage items.  
Our Catering Department will be glad to prepare any Custom Menu you desire.

# Reception Hors d' Oeuvres (Continued)

*All prices are based upon 100 pieces; unless otherwise specified*

<b>Chicken Quesadillas</b> .....	\$160.00
<i>Served with Salsa and Sour Cream</i>	
<b>Shrimp and Pork Egg Rolls</b> .....	\$160.00
<i>Shrimp Egg Rolls and Pork Egg Rolls Served with Chinese Mustard, Sweet and Sour Sauce</i>	
<b>Fried Crab Rangoon</b> .....	\$150.00
<b>Chocolate-Dipped Strawberries</b> .....	\$150.00
<b>White Chocolate Dipped Strawberries</b> .....	\$160.00
<b>Bite-Sized Desserts</b> .....	\$160.00

## Carved Selections

<b>Roast Tenderloin of Beef (Serves 25)</b> .....	\$225.00
<i>Served with Béarnaise Sauce, Silver Dollar Rolls</i>	
<b>Whole Baked Ham (Serves 25)</b> .....	\$175.00
<i>Served with Assorted Mustards, Silver Dollar Rolls</i>	
<b>Whole Smoked Turkey Breast (Serves 25)</b> .....	\$150.00
<i>Served with Condiments, Silver Dollar Rolls</i>	
<b>Standing Steamship Round of Beef (Serves 150)</b> .....	\$525.00
<i>Served with Silver Dollar Rolls, Cocktail Breads and Condiments</i>	

## Action Stations

*Available with the purchase of a minimum Four Hot and Four Cold Hors d' Oeuvres Items  
Each Uniformed Chef Station Will Be Provided For Up To 1½ Hours*

<b>Fresh Pasta Station</b> .....	\$5.00
<i>Choice of Three Pastas and Three Sauces: Fettuccine, Linguine, Bowtie or Penne Pastas, Red or White Clam Sauce, Alfredo or Marinara Sauces</i>	
<b>Sizzling Fajita Station</b> .....	\$5.95
<i>Beef and Chicken Fajitas prepared especially for you served with Flour Tortillas, Tomatoes, Peppers and Onions, Guacamole, Salsa and Sour Cream</i>	
<b>Oriental Stir Fry</b> .....	\$7.95
<i>Shrimp, Beef, Chicken, Broccoli, Water Chestnuts, and Chow Mien Noodles, Peppers, Onions, Bean Sprouts, Teriyaki and Sweet &amp; Sour Sauce</i>	

# *The DoubleTree Romance Package*

*An Elegant Display of International and Domestic Cheeses  
Complemented by French Baguettes, Crackers  
And Specialty Breads*

*An Array of Freshly Sliced Seasonal Fruits  
Presented on Mirror Trays*

*A Presentation of Market Fresh, Crisp Vegetables  
Accompanied by an Assortment of Dips*

***Hot and Cold Hors d' Oeuvres***  
*(Twelve Pieces per Person from the Following)*

*Shrimp Salad Tartlets  
Smoked Ham Mousse on Pumpernickel Bread  
Marinated Artichoke Hearts stuffed with  
Herbed Cream Cheese  
Chinese Egg Rolls with Hot Mustard Dip  
Hawaiian Kabobs  
Mini Bouchee Stuffed with Wild Mushroom Duxelle*

## ***Carved Items-Carved in Room***

*(Choice of One):*

*Succulent Roast Round of Beef  
Baked Ham  
Roast Turkey Breast*

*Complemented by Warm Silver Dollar Rolls  
And Appropriate Condiments*

*Mixed Citrus Punch*

***\$26.00 per person***  
*(Minimum of 50 Guests)*

*Price Based on 1½ Hour Service*

# *The DoubleTree Reception*

*An Elegant Display of Domestic Cheeses and Sliced  
Seasonal Fresh Fruits Presented on Mirror Trays  
Complemented by French Baguettes and Crackers  
A Presentation of Market Fresh, Crisp Vegetables  
Accompanied by an Assortment of Dips*

*Hot and Cold Hors d' Oeuvres  
(10 pieces per person)*

## ***Cold (Choice of Two (2))***

*Ham or Spinach Tomato Pinwheels  
Finger Sandwiches  
Salami Cornets  
Deviled Eggs  
Assorted Fancy Canapés*

## ***Hot (Choice of Three (3))***

*Crab Rangoon  
Scallops Wrapped in Bacon  
Chicken Drumettes  
Chicken Tenders  
Swedish Meatballs  
Chicken and Pineapple Brochettes  
Petite Cajun Shrimp Quiche  
Popcorn Fried Shrimp*

## ***Carved Item (Choice of One (1))***

*Succulent Roast Round of Beef  
Baked Ham  
Roast Turkey Breast  
(Carved in the Room)  
Complemented by Warm Silver Dollar Rolls  
And Appropriate Condiments*

*Mixed Citrus Punch*

***\$19.00 per person***  
*(Minimum of 50 Guests)*

*Price Based on 1½ Hour Service*

## *The DoubleTree Dinner Package*

*Bottle of Champagne for Bride and Groom*

*Corn and Crabmeat Bisque or Chicken Tortilla Soup  
Doubletree Specialty Salad with Specialty Dressing  
Pecan Breast of Chicken or Chicken Breast Chardonnay*

*Accompanying Rice or Potato  
Medley of Fresh Vegetables*

*Rotella Dinner Rolls and Doubletree Butter  
Freshly Brewed Regular and, Decaffeinated Coffee, Iced Tea and Hot Tea  
\$24.95*

*OR*

*Bottle of Champagne for Bride and Groom*

*Cream of Chicken or Beef Barley Soup  
Caesar Salad Romaine*

*Mixed Grill:  
(Three Jumbo Shrimp a la Scampi, Six Ounce Charbroiled Tenderloin)*

*Parsley New Potatoes  
Medley of Fresh Vegetables*

*Rotella Rolls and Doubletree Butter  
Freshly Brewed Regular and, Decaffeinated Coffee, Iced Tea and Hot Tea  
\$ 28.95*

# *Silk and Lace Dinner Buffet*

*A Champagne Toast for Bride and Groom*

*Assorted Salads*

*Fresh Sliced Fruit Presentation Served with Poppy Seed Dressing  
Imported and Domestic Cheese Display*

*Select From:*

*Roasted Peppercorn Encrusted Pork Tenderloin*

*Sliced Roasted Strip Loin of Beef*

*Pecan Breast of Chicken*

*Chicken Breast Chardonnay*

*Chicken Marsala*

*Pasta Primavera*

*Baked Orange Roughy with a Lemon Cream Sauce*

*Seasonal Steamed Vegetables Medley*

*Appropriate Starch*

*Rotella Dinner Rolls with Doubletree Butter*

*Coffee, Decaffeinated Coffee, Iced Tea,*

*\$ 24.95 for Two Entrees*

*\$ 27.95 for Three Entrees*

*(Minimum of 50 Guests)*

*For Alla Carte Dessert Menu options see your catering professional*

*Price Based on 1½ Hour Service*

# *The Grand Reception*

*Champagne Toast for all Guest*

*An Elegant Display of Domestic Cheese and Sliced  
Seasonal Fresh Fruit Presented on Mirror Rounds  
Complimented by French Baguettes and Crackers*

## ***Choice of Three (3) Cold Hors d' Oeuvres***

*Artichoke Bottoms with Shrimp or Crabmeat*

*Ham Pinwheels*

*Fingers Sandwiches*

*Marinated Asparagus Rolled in Ham*

*Chocolate Dipped Strawberries*

*Fresh Vegetable Crudités with Dipping Sauce*

## ***Choice of Four (4) Hot Hors d' Oeuvres***

*Breaded Chicken Tenders with Honey Mustard Sauce*

*Spicy Chicken Drumettes*

*Seafood or Spinach Stuffed Mushrooms*

*Grilled Chicken Quesadillas*

*Cajun Spiced Chicken Strips*

*Chicken and Pineapple Brochettes*

*Petite Cajun Shrimp Quiche*

*(15 pieces per person)*

## ***Choice of One (1)***

*Succulent Roast Round of Beef*

*Baked Sugar Cured Ham*

*Roast Turkey Breast*

*(Carved in Room)*

*Complimented with Warm Silver Dollar Rolls*

*And Appropriate Condiments*

*Citrus Punch*

*Choice of Ice Carving*

*Swan, Vase, Harp or Heart*

*\$ 29.95 per Person*

*(Minimum of 50 Guest)*

*Price Based on 1½ Hour Service*

***Ice Carvings priced upon request***

# *Beverage Service*

## *Banquet Bars*

### *Host Bars Prices*

<i>House Brands</i> .....	\$4.75
<i>Call Brands</i> .....	\$5.25
<i>Premium Brands</i> .....	\$6.00
<i>Cordials &amp; Cognacs</i> .....	\$6.50
<i>Premium Beers</i> .....	\$4.00
<i>Domestic Beers</i> .....	\$3.25
<i>House Wine</i> .....	\$4.25
<i>Soft Drinks</i> .....	\$1.50
<i>Bottle Water</i> .....	\$2.50

### *Cash Bars Prices*

<i>House Brands</i> .....	\$5.25
<i>Call Brands</i> .....	\$6.00
<i>Premium Brands</i> .....	\$7.00
<i>Cordials &amp; Cognacs</i> .....	\$7.50
<i>Premium Beers</i> .....	\$4.50
<i>Domestic Beers</i> .....	\$3.75
<i>House Wine</i> .....	\$5.00
<i>Soft Drinks</i> .....	\$2.00
<i>Bottle Water</i> .....	\$3.00

### *Host Bar Information*

*(Each Bar will service up to 100 people.)  
A \$75.00 Labor Charge per bar will be applied  
Host Bars are inclusive of applicable Sales Taxes  
A customary 20% Taxable Service Charge is added at the close of your function*

### *Cash Bar Information*

*(Each Bar will service up to 100 people)  
A \$75.00 Labor Charge per bar will be applied for a 4-Hour maximum  
Addition Hours are \$25.00 per hour per Bartender  
Cash Bars are inclusive of applicable Sales Taxes*

### *Specialty Bar Information*

<i>House Champagne, by the Bottle</i> .....	\$18.00
<i>House Wine, by the Bottle</i> .....	\$20.00
<i>Tropical Fruit Punch, by the Gallon</i> .....	\$22.00
<i>Champagne Punch, by the Gallon</i> .....	\$38.00
<i>Mixer Citrus Punch, by the Gallon</i> .....	\$30.00
<i>Beer, by the Keg</i> .....	\$300.00

*ALL Prices are subject to change without notice*

# Host Bar Packages

*(Minimum Guarantee of 100 people)*

## *The House Package*

### *House Liquors*

*Odessa Vodka  
Crystal Palace Gin  
Santa Cruz Rum  
Juarez Silver Tequila  
T.W. Samuels Bourbon  
McCormick Scotch*

*Features Domestic Beers,  
Bottled Water  
Soft Drinks and Juices*

*First Hour \$8.75  
Each Additional Hour \$4.50*

## *The Call Package*

### *Call Liquors*

*Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
Jose Cuervo Gold Tequila  
Jim Beam Bourbon  
Seagram's 7  
J&B Scotch  
Romeo Amaretto*

*Features Domestic Beers,  
Bottled Water  
Soft Drinks and Juices*

*First Hour \$9.75  
Each Additional Hours \$5.50*

## *The Premium Package*

### *Premium Liquors*

*Absolut Vodka  
Tanqueray Gin  
Captain Morgan's Rum  
Jose Cuervo Gold Tequila  
Jack Daniels Bourbon  
Crown Royal  
Johnnie Walker Black Scotch  
Amaretto Di Saronno*

*Features Domestic and  
Imported Beers, Soft Drinks  
Juices and Bottled Water*

*First Hour \$10.75  
Each Additional Hours \$6.50*

*Prices are charged on a per person basis. There is a maximum of 5 hours of bar service*

*House Champagne, by the Bottle ..... \$18.00  
House Wine, by the Bottle ..... \$20.00  
Tropical Fruit Punch, by the Gallon ..... \$22.00  
Champagne Punch, by the Gallon ..... \$38.00  
Mixer Citrus Punch, by the Gallon ..... \$30.00  
Beer, by the Keg ..... \$300.00*

*ALL Prices are subject to change without notice*

# Wine List

## House Wines

Chardonnay, White Zinfandel, Merlot, Cabernet ..... \$18.00

## White Wines

### Chardonnay

Kendall-Jackson Vintner's Reserve ..... \$28.00

Robert Mondavi Coastal ..... \$24.00

Yellow Tail (Australian) ..... \$19.00

### Sauvignon Blanc

Robert Mondavi ..... \$24.00

### Riesling

Bonny Doon Pacific Rim ..... \$19.00

### Piesporter

H. Schmitt Sohne ..... \$21.00

## Blush Wines

### White Zinfandel

Woodbridge by Robert Mondavi ..... \$20.00

Sutter Home ..... \$19.00

### White Merlot

Beringer ..... \$24.00

## Red Wines

### Cabernet Sauvignon

Kendall-Jackson Vintner's Reserve ..... \$34.00

Beringer ..... \$24.00

### Merlot

Markham ..... \$38.00

Hahn Estates ..... \$26.00

### Pinot Noir

Robert Mondavi Coastal ..... \$26.00

Twin Fin ..... \$22.00

### Red Zinfandel

Ravenswood ..... \$26.00

Woodbridge by Robert Mondavi ..... \$20.00

### Shiraz

Yellow Tail (Australian) ..... \$19.00

### Beaujolais

Louis Jadot ..... \$26.00

### Bordeaux

Mouton Cadet ..... \$26.00

## Sparkling Wine & Champagne

Moet Chandon ..... \$65.00

Roederer Estate Alexander Valley Brut ..... \$36.00