



DOUBLETREE®
HOTEL

LITTLE ROCK

Banquet and Catering Menus

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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

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*

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

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*

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)*

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*

The Following Alla Carte Items may be added

Seasonal Fruit Cup

Bagels with Cream

Cheese Croissants with Flavored Butter

Cold Cereal and Milk

Smoked Salmon

Bagels with Lox and Cream Cheese

Breakfast Buffets

(Minimum Guarantee of 50 Required)

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

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*

Omelet Station

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

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*

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*

Brunch Buffets

(Minimum Guarantee of 50 Required)

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*

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

Omelet Station

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

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*

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*

Additional Carved Entrees

(Per person)

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

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*

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*

The Healthy Break

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

Travelers Baseball

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

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*

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*

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*

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*

Coffee, Juices and Beverages

Freshly Brewed Coffee and Decaffeinated Coffee (Priced per Gallon)

Iced Tea (Priced Per Gallon)

Individual Specialty Tea Bags (Priced per Bag)

Individual Tea Bags (Priced Per Bag)

Snapple Flavored Teas

Chilled Juice (Orange, Grapefruit, Cranberry, Apple, or Grape) (Priced Per Liter)

Chilled Juice Bottles

Milk (Whole and 2%) (Priced Per Liter)

Individual Half Pint Milk

Assorted Soft Drinks

Dasani Bottled Water

Natural Fruit Water

Lemonade or Tropical Fruit Punch (Priced Per Gallon)

Citrus Punch (Priced Per gallon)

Champagne Punch (Priced Per Gallon)

Candies and Chocolates

Assorted Candy Bars

Chocolate-Dipped Strawberries (Priced Per Dozen)

Granola Bars

Assorted Hershey Mini Candy Bars (Priced Per Pound)

Assorted Frozen Treats

Specialties

Peanuts (Priced Per Pound)

Mixed Nuts (Priced Per Pound)

Popcorn Mini Bags

Pretzel and Chip Mini Bags

Butter Mints (Priced Per Pound)

Assorted Fruit Flavored Yogurt

Whole Fruit

Trail Mix Mini Bags

From the Bakery

(Priced Per Dozen)

Assorted Baked Danish, Muffins

Assorted Bagels with Cream Cheese

Croissants with Flavored Butter

Bakery Donuts (Glazed)

Bakery Donuts (Assorted)

Fudge Brownies

Assorted Cookies

Cinnamon Rolls

Doubletree Cookies

Banana Nut or Vegetable Bread

(Priced Per 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

Englishman's Rib

English Cut of Roast Prime Rib of Beef Au Jus with Horseradish Sauce, Duchess Potatoes

New York Strip Steak

Eight Ounce Center Cut, Steak, Baked Potato

Arkansas Pot Roast Of Beef

Mashed Potatoes topped with Pot Roast Vegetables and Brown Gravy

Chef's Marinated Flank Steak

Marinated Grilled Flank Steak Served with Red and Sweet Potato Mash

Roast Julienne Pepper Steak

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

Rosemary Roast Pork Loin

Served in an Apple Chutney Sauce, Roasted Potatoes

Grilled Pork Chop

An 8oz Grilled Pork Chop Topped with Mushroom Gravy Accompanied by Garlic Mashed Potatoes

Grilled Salmon Florentine

A Salmon Filet Grilled to Perfection. Served with a Florentine Sauce and Herb Rice

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 Tilipia

Baked with a Creamy White Butter Sauce, Saffron Rice

Open Faced Chicken Cordon Bleu

Served Open Faced with Supreme Sauce, Saffron Rice

Chicken Marsala

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

Chicken Breast Parmesan

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

Almond Encrusted Chicken

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

Chicken Picatta

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

Romano Chicken

*Sautéed Chicken Breast Breaded with Japanese Breadcrumbs
Complemented with a Romano Cream Sauce and served with Bird Nest Pasta*

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*

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*

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*

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*

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*

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*

Soup / Salad / Potato Bar

(Minimum Guarantee of 25 People)

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

(Additional price per person)

*Fried Chicken
Honey Glazed Pitted Ham
Roast Sirloin of Beef*

Box Luncheon Selections

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

(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*

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*

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*

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*

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*

Chicken Pita Salad

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

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*

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 Prawn a la Scampi, Served on a Bed of Saffron Rice

Steak and Lobster

Six Ounce Charbroiled Tenderloin, Six Ounce Lobster Tail Served with Parsley New Potatoes

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

Filet Mignon

Charbroiled Tenderloin Steak – Prepared Medium, Served with Piped Garlic Mashed or Baked Potato

New York Strip

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

Charbroiled Rib Eye Steak

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

Medallions of Beef Tenderloin and Grilled Chicken Breast

Served in Bourbon Sauce with a Wild Rice Blend

Roasted Veal Chop

Milk-Fed Veal Chop with Roasted Shallot Demi-Glaze, Served with Rosemary New Potato

Spiral Stuffed Pork Loin Florentine

Served in Natural Glaze with Roasted Red Peppers with Steamed New Potatoes

Roasted Rosemary Pork Loin

Rosemary Seasoned Pork Medallions

Served with an Apple Butter Sauce and Roasted Potatoes

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*

Chicken Dijonnaise

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

Chicken Primavera

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

Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms, Shallots and Sweet Marsala's Wine, Served with Orzo Pasta

Pecan Chicken

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

Garlic Shrimp And Pasta

Tender Gulf Shrimp Sautéed with Fresh Garlic and Crushed Red Peppers over Linguine Pasta

Mahi-Mahi

Grilled Mahi-Mahi Served with a Chardonnay Cream Sauce, Saffron Rice

Grilled Filet of Salmon

Grilled Salmon with Lemon Dill Sauce and Parsley New Potatoes

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)*

Baked Red Grouper

Baked Red Grouper with Bay Shrimp and White Wine Sauce, Served with Rice Pilaf

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

Fresh Leaf Spinach Salad

Sliced Mushroom and Spanish Onions, Bacon Dressing

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 (Additional Prices Are Applied)

*Lemon Cake with Blueberry Sauce
White Chocolate Raspberry Cheesecake
Cappuccino Hazelnut Cheesecake
White and Dark Chocolate Mousse Cake
Strawberry Cheese Cake
Carrot Cake
Chocolate Peanut Butter Pie with Reese's Pieces
Snickers' Pie
Tiramisu
Mile-High Triple Layer Chocolate Cake*

Dessert Station

Enhance Your Meal Selection with one of the featured Dessert Stations

*Cherries Jubilee
OR
Bananas Foster with Vanilla Ice Cream*

*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

Chef's Buffet

Assorted Salads, Crudités Display, Sliced and Whole Fruits

*Baked Orange Roughly 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

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*

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*

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*

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*

Reception Hors D'oeuvres

All prices are based upon 100 pieces; unless otherwise specified

Assorted Sliced Fresh Fruit Tray (Serves 75)

Served with Strawberry Yogurt Dip

Assorted Fruits and Cheese Tray

(Service for 50)

(Service for 100)

Served with Deluxe Crackers and Strawberry Yogurt Dip

Display of Carved Melon

Served with Fresh Fruit, Assorted International and Domestic Cheeses, Deluxe Crackers and Dip

Vegetable Display

Deviled Eggs with Caviar, Cherry Tomatoes stuffed with Salmon Mousse, Celery Stalks with Cheese

Garden Vegetable Tray

Served with Honey Mustard and Ranch Dips

Beef Tenderloin Asparagus Display

Asparagus Spears Wrapped with Beef Tenderloin Served with Cream Cheese and Horseradish

Antipasto Platter (Service for 50)

Provolone and Mozzarella Cheeses, Genoa Salami, Green and Ripe Olives

Marinated Artichoke Hearts, Cherry Tomatoes, Mild Pepperoni, Cauliflower Florets and Spring Onions

Fresh Stuffed Mushrooms

Choice of Seafood, Spinach Florentine or Three Cheese Blend

Assorted Finger Sandwiches

Ham Salad, Chicken Salad, and Pimiento Cheese Spread on White, Wheat and Pumpernickel Breads

Assorted Mini Deli Sandwiches

Turkey, Ham and Roast Beef Sandwiches Served with Cheese and Lettuce on

Cocktail Rolls with a Selection of Condiments

Ham Pinwheels

Ham and Seasoned Cream Cheese Wrapped in Tortillas and Sliced into a Pinwheel Display

Spinach Tomato Pinwheels

Spinach and Tomato with Seasoned Cream Cheese Wrapped in Tortillas and Sliced into a Pinwheel Display

Chip and Dip Tray (Serves 25)

Choice of Spinach Dip, French Onion Dip, Chili Con Queso, Guacamole or Salsa

Shrimp or Crab Salad (Serves 25)

Served with Melba Toast Rye Crackers

Wheel of Brie (Serves 25)

Baked with Honey and Almonds Served with Sliced Apples and Assorted Breads

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

Brie en Croute

French Puff Pastries with Brie Cheese, Slivered Almonds

Port Salute Cheese Ball (Serves 15)

Rolled in Nuts (2 lbs) and Served with Assorted Crackers

Smoked Salmon Rosettes

Peeled Jumbo Gulf Shrimp

Served with Cocktail Sauce and Lemon Wedges

Cracked Crab Claws

Served with Cocktail Sauce and Lemon Wedges

Oysters on the Half Shell

Served with Cocktail Sauce, Tabasco and Lemon Wedges

Smoked Salmon (Serves 50)

*Served with Capers, Onions, Cream Cheese, Lemon Slices, Chopped Eggs
Pumpernickel and Assorted Breads and Crackers*

Southwestern Grilled Shrimp

Grilled Tender Gulf Shrimp Served in Baja Sauce

Mini Crab Cakes

Crab Cakes Served with a Cajun Remoulade

Coconut Shrimp

Breaded Chicken Tenders

Served with Honey Mustard Sauce

Hot and Spicy Buffalo Wings

Breaded Chicken Drumettes

Chicken & Pineapple Brochettes

Swedish Meatballs

Choice of Rosemary, Sweet & Sour or Barbecue Sauce

Barbecue Baby Back Ribs

Grilled Kielbasa Sausage

Served with Peppers and Onions

Steak on a Stick

Marinated Sliced Flank Steak on a Skewer

Cheese Quesadillas

Served with Salsa and Sour Cream

Reception Hors D'oeuvres (Continued)

All prices are based upon 100 pieces; unless otherwise specified

Chicken Quesadillas

Served with Salsa and Sour Cream

Shrimp and Pork Egg Rolls

Shrimp Egg Rolls and Pork Egg Rolls Served with Chinese Mustard, Sweet and Sour Sauce

Fried Crab Rangoon

Chocolate-Dipped Strawberries

White Chocolate Dipped Strawberries

Bite-Sized Desserts

Carved Selections

Roast Tenderloin of Beef (Serves 25)

Served with Béarnaise Sauce, Silver Dollar Rolls

Whole Baked Ham (Serves 25)

Served with Assorted Mustards, Silver Dollar Rolls

Whole Smoked Turkey Breast (Serves 25)

Served with Condiments, Silver Dollar Rolls

Standing Steamship Round of Beef (Serves 150)

Served with Silver Dollar Rolls, Cocktail Breads and Condiments

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

Fresh Pasta Station

Choice of Three Pastas and Three Sauces: Fettuccine, Linguine, Bowtie or Penne Pastas, Red or White Clam Sauce, Alfredo or Marinara Sauces

Sizzling Fajita Station

Beef and Chicken Fajitas prepared especially for you served with Flour Tortillas, Tomatoes, Peppers and Onions, Guacamole, Salsa and Sour Cream

Oriental Stir Fry

Shrimp, Beef, Chicken, Broccoli, Water Chestnuts, and Chow Mien Noodles, Peppers, Onions, Bean Sprouts, Teriyaki and Sweet & Sour Sauce

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*

Citrus Punch

(Minimum of 50 Guests Required)

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*

Citrus Punch

(Minimum of 50 Guests Required)

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*

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*

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,

(Minimum of 50 Guests Required)

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

(Minimum of 50 Guests Required)

Price Based on 1½ Hour Service

Ice Carvings priced upon request

Beverage Service

Banquet Bars

Host Bars Prices

House Brands	\$4.75
Call Brands	\$5.25
Premium Brands	\$6.00
Cordials & Cognacs	\$6.50
Premium Beers	\$4.00
Domestic Beers	\$3.25
House Wine	\$4.25
Soft Drinks	\$1.50
Bottle Water	\$2.50

Cash Bars Prices

House Brands	\$5.25
Call Brands	\$6.00
Premium Brands	\$7.00
Cordials & Cognacs	\$7.50
Premium Beers	\$4.50
Domestic Beers	\$3.75
House Wine	\$5.00
Soft Drinks	\$2.00
Bottle Water	\$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% 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

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
Citrus Punch, by the Gallon	\$30.00
Beer, by the Keg	\$300.00

ALL Prices are subject to change without notice

Host Bar Packages

(Minimum Guarantee of 100 people Required)

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

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

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