

FOOD FOR A GOOD MOOD

banquet menus 2023



HOTEL
MdR[®]

A DOUBLETREE BY HILTON

at **Hotel MDR** you will be treated to authentic food and dedicated service. Inspired by our restaurant, Barbianca, our menus feature fresh, seasonal, and locally sourced ingredients that highlight the best of California cuisine.

Whether gathering for business or pleasure, we welcome groups up to 250 for a reception or 200 for a seated banquet event. Enjoy an unforgettable dining experience that will delight you and your guests at Hotel MdR.

BREAKFAST



breakfast buffets

Breakfast buffets require a minimum of 20 guests and are based on a 60 minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted and are subject to a 15% taxable service charge and California state tax.

pacific | 34

diced fresh seasonal fruit house-made granola
milk, 2% milk, soy milk, almond milk assorted yogurts
freshly baked morning pastries
variety of freshly baked bagels, assorted cream cheese
fruit preserve, butter
fresh squeezed orange juice cranberry juice
Starbucks freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas

light & fit | 41

diced fresh seasonal fruit
greek yogurt, house-made granola, fresh seasonal berries,
toasted almonds, local honey, dried fruit, toasted coconut, flax seeds
bran muffins, zucchini bread fruit preserve, butter
assorted bagels, cream cheese cage free hard-boiled eggs
steel cut oatmeal, brown sugar, dried cranberries
seasonal protein smoothie
fresh squeezed orange juice cranberry juice
Starbucks freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas

MdR | 29

diced fresh seasonal fruit
freshly baked morning pastries fresh squeezed orange juice
cranberry juice
Starbucks freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas
option to add seasonal berries 6

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All 2023 prices are subject to a 15% service charge and a 9.5% sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.



H O T E L
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breakfast buffets

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sunrise | 42

diced fresh seasonal fruit
freshly baked morning pastries fruit preserve, butter
assorted yogurts
farm fresh scrambled eggs
your choice applewood smoked bacon, country sausage links
or grilled smoked ham
roasted breakfast potatoes
fresh squeezed orange juice cranberry juice
Starbucks freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas

south of the border | 46

fresh seasonal fruit spears, tajin
yogurt, strawberry, chipotle pepita brittle
breakfast sweet breads fruit preserve, butter
farm fresh scrambled egg with chipotle beer machaca
roasted Yukon potato, fresh oregano, charred poblano
avocado toast, cilantro, fresh lime, queso fresco, EVOO, sea salt,
toasted seven grain bread
chilaquiles, crisp corn tortilla, fresh tomatillo salsa,
cotija cheese, cilantro, lime crema
fire roasted salsa roja, pico de gallo
fresh squeezed orange juice agua fresca
Starbucks freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas

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breakfast enhancements

All enhancements are based on a 60 minute service in conjunction with a buffet or plated menu. All prices are subject to a 15% taxable service charge and california state tax.

seasonal berry fruitini

10 Per Item

chambord whipped cream

smoked salmon

15 Per Person

bagels, cream cheese, tomato, onion, capers, hard boiled eggs, lemon

breakfast croissants

9 Per Item

scrambled eggs, grilled smoked ham, swiss cheese

breakfast english muffins

9 Per Item

scrambled eggs, your choice applewood smoked bacon or sausage patty, cheddar cheese

breakfast burrito

10 Per Item

scrambled eggs, chorizo, Monterey Jack cheese, Yukon potato, chipotle crema, house-made salsa, flour tortilla

vegetarian option available upon request

steel cut oatmeal

7 Per Person

brown sugar, golden raisins, toasted almonds, 2% milk, skim milk, soy milk, almond milk

buttermilk pancakes or traditional cinnamon french toast

8 Per Person

whipped butter, warm syrup

breakfast tart

8 Per Person

choose one

vine-ripened tomato, basil, caramelized onion, parmesan pancetta, spinach, garlic, chive, goat cheese

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breakfast plated

Plated breakfasts carry a minimum of 20 guests and are based on a 60 minute service. All prices are per person unless otherwise noted and are subject to a 15% taxable service charge and California state tax.

cinnamon brioche french toast | 27

whipped butter, warm syrup
your choice applewood smoked bacon
or country sausage links
fresh squeezed orange juice
Starbucks' freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas

american breakfast | 31

farm fresh scrambled eggs
your choice applewood smoked bacon
or country sausage links, roasted breakfast potatoes
freshly baked morning pastries fruit preserves, butter
fresh squeezed orange juice
Starbucks' freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas

pack up and go breakfast | 24

diced fresh seasonal fruit individual yogurt
freshly baked morning pastries granola bar
Starbucks' freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas
option to add breakfast burrito or breakfast sandwich for | 8



breakfast plated

Plated breakfasts carry a minimum of 20 guests and are based on a 60 minute service. All prices are per person unless otherwise noted and are subject to a 15% taxable service charge and California state tax.

break items

whole fresh seasonal fruit | 5 per item
assorted individual yogurts | 5 per item
assorted bags of potato chips, pretzels | 5 per item
assorted granola bars | 5 per item
diced fresh seasonal fruit | 10 per person
individual Greek yogurt parfait, local honey, blueberry,
toasted walnuts | 10 per item
traditional hummus, grilled pita | 8 per person
home-made chips + salsa | 10 per person
double fudge brownies | 36 per dozen
chocolate covered strawberries | 36 per dozen
assorted donuts | 38 per dozen
assorted mini morning pastries | 38 per dozen
assorted jumbo gourmet cookies | 40 per dozen
mixed nuts | 40 per pound
per dozen lemon bars or raspberry bars | 42 per dozen
assorted bagels & cream cheese | 45 per dozen

beverages

regular or sugar free Red Bull® | 5 per item
bottled water | 5 per item
sparkling water | 5 per item
Starbucks freshly brewed regular, decaffeinated coffee | 65 per gallon
assortment of hot tea | 50 per gallon
fresh squeezed orange juice | 50 per gallon
fresh lemonade | 45 per gallon
fresh fruit infused waters | 40 per gallon

1 hour beverage service |
20 per person

all day beverage service |
25 per person

Starbucks freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas, assorted soda
water station

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BREAKS



morning break

Break packages are based on a 30 minute service. All prices are person unless otherwise noted and are subject to a 15% taxable service charge and california state tax.

freshly made smoothie | 17

choose two

green machine – kale, green apple, pineapple, greek yogurt, orange juice
sunrise – orange juice, mango, banana, strawberry, greek yogurt, chia seed
strawberry heaven – strawberry, banana yogurt, honey

build your own trail mix | 24

dried fruits, granola, dark chocolate, yogurt chips,
toasted coconut, roasted cashews, toasted almonds

greek yogurt bar | 29

house-made granola, fresh seasonal berries, toasted almonds, local honey,
dried fruit, cocoa nibs, toasted coconut, bee pollen

street fruit cart | 26

watermelon, papaya, pineapple, jicama, mango, lime juice, tajin 1 hour

beverage service | 20

all day beverage service | 25

Starbuck's freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas, assorted soda
water station



afternoon break

Break packages are based on a 30 minute service. All prices are per person unless otherwise noted and are subject to a 15% taxable service charge and California state tax.

the happy hour | 14

house-made tortilla chips, guacamole,
fire roasted salsa roja, salsa fresca
add coronas 7

pop it | 18

freshly popped popcorn
make your own flavor: lime sea salt, Parmesan, black pepper,
white cheddar, truffle rosemary, cocoa powder
assorted soda, bottled water

mediterrano | 22

traditional hummus, artichoke hummus, tzatziki, vegetable crudite,
grilled pita chips

the cheese shop | 26

artisanal cheeses, dried fruit, nuts, honeycomb, fig jam, lavash,
crackers, baguette
bottled water

1 hour beverage service | 20

all day beverage service | 25

Starbucks' freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas,
assorted soda
water station

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LUNCH



hot lunch buffets

Hot lunch buffets require a minimum of 20 guests and are based on a 60 minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted.

the polanco, baja inspired cuisine
3 entrées 48 • 2 entrées 44

starters

choice of two

TORTILLA SOUP celery, jalapeno, pulled chicken

JICAMA CITRUS SALAD arugula, orange segments, candied pepitas, cotija cheese, cilantro lime vinaigrette

TRADITIONAL CAESAR SALAD romaine hearts, Parmigiano- Reggiano, croutons, Caesar vinaigrette

ELOTE SALAD charred jalapeno, lime, queso fresco, radish, cilantro aioli

CHARRED WEDGED AVOCADO watercress, cabbage, watermelon radish, pickled red onion, crisp tortilla, EVOO, lime

sides

cilantro lime Spanish rice

refried beans

onion

cilantro

cotija cheese

lime

pico de gallo

fire roasted salsa roja

tortilla chips

HOUSE-MADE GUACAMOLE | 8 per person

entrées

choice of two or three

STREET TACOS – select 2

lime marinated chicken thigh, carnitas, grilled Baja fish, carne asada with corn tortillas

CHICKEN BREAST VERA CRUZ tomatoes, garlic, onions, capers, olives, cilantro, lime

TAJIN-CRUSTED SALMON cilantro pesto, lime

FRESHLY ROLLED CHEESE ENCHILADAS salsa roja

ACHIOTE BRAISED SHORT gremolata slow roasted pork shoulder, jalapeño, chili negro sauce

dessert

churros, assorted dipping sauces

drinks

iced tea or lemonade available upon request

Starbuck's freshly brewed regular, decaffeinated coffee, assorted Teavana hot teas

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hot lunch buffets

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venice pier buffet

3 entrées 52 • 2 entrées 46

salad bar

choice of two

TRADITIONAL CAESAR SALAD romaine hearts, Parmigiano- Reggiano, house-made croutons, Caesar dressing

SEASONAL FIELD GREENS SALAD tomato, English cucumber, carrots, lemon thyme vinaigrette

FARO SALAD arugula, kalamata olives, preserved lemon, marinated tomato, toasted pine nuts, golden raisins, sherry vinaigrette

RED QUINOA TABBOULEH SALAD parsley, tomato, gremolata, cucumber, lemon, EVOO

ROASTED BEET SALAD shaved fennel, goat cheese, pistachios, frisee, champagne vinaigrette

sides

chef's selection of appropriate starch

chef's selection of seasonal vegetables artisan rolls, butter

entrées

GRILLED MARINATED CHICKEN BREAST

CITRUS THYME JUS PAN SEARED SALMON tomato, artichoke, caper, parsley, EVOO, lemon

BRAISED BEEF SHORT RIBS red wine reduction

GREMOLATA CHEESE RAVIOLI roasted San Marzano tomato saucy, hand torn basil

SMOKED BACON WRAPPED PORK LOIN apple-agave relish

ASIAGO CRUSTED CHICKEN BREAST marsala wine reduction

OVEN-ROASTED SEA BASS roasted red pepper coulis

dessert

chef's selection

drinks

iced tea or lemonade available upon request

Starbuck's freshly brewed regular, decaffeinated coffee,

assorted Teavana hot teas

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hot lunch buffets

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alora tuscany

2 entrées 58 • 3 entrées 63

salad bar

choice of two

ANTIPASTO SALAD cured salami, mortadella, mozzarella, Parmigiano-Reggiano,

mixed country olives, artichoke, eggplant, roasted peppers, zucchini, red wine vinaigrette

CAESAR SALAD hand grated pecorino, polenta croutons, Caesar dressing

CAPRESE SALAD vine-ripened tomato, fresh mozzarella, sweet onions, hand torn basil, cracked black pepper, sea salt, aged Modena balsamic, EVOO

BOSTON LETTUCE & GRAPEFRUIT SALAD red beets goat cheese, raspberry vinaigrette

sides

chef's selection of appropriate starch

chef's selection of seasonal vegetables

rustic bread, focaccia, EVOO

entrées

RICOTTA CHEESE RAVIOLI arugula, pine nuts, oven-dried tomato, basil cream sauce

RIGATONI PASTA sweet + spicy sausage, San Marzano tomato sauce, elephant garlic, Parmigiano-Reggiano

CHICKEN BREAST PICCATA lemon, butter, chardonnay, capers, fresh herbs

BRAISED CHIANTI SHORT RIB balsamic cipolini onions, gremolata

FENNEL ROASTED PORK LOIN cremini mushrooms, marsala sauce

dessert

cannoli

classic tiramisu

drinks

iced tea or lemonade available upon request

Starbuck's freshly brewed regular, decaffeinated coffee, assorted Teavana hot teas

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cold lunch buffets

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pch 48

side

house-made potato chips + onion dip

starters

choice of two

CHEF'S SELECTION SOUP OF THE DAY

KALE & ROMAINE CAESAR SALAD Parmigiano-Reggiano, house-made croutons, creamy Caesar dressing

VINE-RIPENED TOMATO & ENGLISH CUCUMBER SALAD red onion, feta cheese, lemon-oregano vinaigrette

SEASONAL FIELD GREEN SALAD tomato, cucumber, buttermilk ranch dressing, herb vinaigrette

ROASTED RED POTATO SALAD

entrées

choice of three sandwiches

OVEN-ROASTED TURKEY BREAST Swiss cheese, lettuce, tomato, herb aioli, whole wheat bread

RARE ROAST BEEF cheddar cheese, lettuce, tomato, horseradish aioli, rustic sour dough

GARDEN VEGETABLE traditional hummus, cucumbers, sprouts, tomatoes, avocados, country wheat

B.L.T.A smashed avocado, applewood smoked bacon, lettuce, tomato, roasted garlic aioli, farmers bread

ITALIAN GRINDER soppressata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion, iceberg, olive tapenade, oregano vinaigrette, ciabatta

ROASTED CHICKEN BREAST arugula, fresh mozzarella, sun-dried tomato pesto, ciabatta

BLACK FOREST HAM Swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

desserts

double fudge brownies

assorted freshly baked cookies

drinks

iced tea or lemonade available upon request

Starbuck's freshly brewed regular, decaffeinated coffee,

assorted Teavana hot teas

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H O T E L
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A DOUBLETREE BY HILTON

cold lunch buffets

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maxella deli 45

starters

choice of two

CHEF'S SELECTION SOUP DE JOUR

KALE & ROMAINE CAESAR SALAD Parmigiano-Reggiano, house-made croutons, creamy Caesar dressing

VINE-RIPENED TOMATO & ENGLISH CUCUMBER SALAD red onion, feta cheese, lemon-oregano vinaigrette

SEASONAL FIELD GREENS SALAD tomato, cucumber, buttermilk ranch dressing, herb vinaigrette

ROASTED RED POTATO SALAD

side

house-made potato chips + onion dip

entrées

BUILD YOUR OWN DELI

oven roasted turkey breast, rare roast beef, smoked ham, albacore tuna salad, cheddar cheese,

Swiss cheese, lettuce, tomato, dill pickles, mayonnaise,

Dijon mustard, assorted artisan breads

desserts

double fudge brownies

assorted freshly baked cookies

drinks

iced tea or lemonade available upon request

Starbuck's freshly brewed regular, decaffeinated coffee,

assorted Teavana hot teas



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cold lunch buffets

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soup & harvest 44

starters

CHEF'S SELECTION SOUP DE JOUR

BUILD YOUR OWN SALAD BAR

romaine, seasonal field greens, kale, arugula, quinoa, grilled chicken breast, applewood smoked bacon, carrots, vine-ripened tomatoes, hot house cucumber, roasted peppers, garbanzo beans, marinated artichokes, country mixed olives, bleu cheese, cheddar cheese, hard boiled eggs, house-made croutons, toasted sunflower seeds buttermilk ranch dressing, balsamic vinaigrette

sides

artisan rolls, butter

desserts

lemon bars

drinks

iced tea or lemonade available upon request

Starbuck's freshly brewed regular, decaffeinated coffee, assorted Teavana hot teas



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H O T E L
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A DOUBLETREE BY HILTON

boxed lunches

Box lunches carry no minimum. All prices are per person, unless otherwise noted.

BOX LUNCH entrées 35

All boxed lunches are served with potato chips, whole fruit and a signature doubletree chocolate chip and walnut cookie

choose up to three

OVEN ROASTED TURKEY BREAST

Swiss cheese, lettuce, tomato, herb aioli, whole wheat bread

RARE ROAST BEEF

cheddar cheese, lettuce, tomato, horseradish aioli,

rustic sour dough

GARDEN VEGETABLE

traditional hummus, cucumbers, sprouts, tomatoes, avocado, country wheat

B.L.T.A.

smashed avocado, applewood smoked bacon, lettuce, tomato,

roasted garlic mayo, farmers bread

ITALIAN GRINDER

soppresata, mortadella, pepperoni, provolone, pepperoncini, tomato, onion, iceberg, oregano vinaigrette, ciabatta

RAOSTED CHICKEN BREAST

arugula, fresh mozzarella, sun-dried tomato pesto, ciabatta

BLACK FOREST HAM

Swiss cheese, lettuce, tomato, spicy brown mustard, pretzel roll

drinks

add bottled water or soda for additional cost 5



hot plated lunch

Plated lunches carry no minimum and are based on a 60 minute service. All prices are per person, unless otherwise noted and are subject to a 15% taxable service charge and California state tax.

salad choose one

TRADITIONAL CAESAR romaine hearts,
Parmigiano-Reggiano, house-made croutons,
Caesar dressing
SEASONAL FIELD GREENS vine-ripened tomato,
hot house cucumber, carrots, lemon thyme vinaigrette
BLOOMSDALE SPINACH pickled onion, watermelon rad-
ish, toasted almond, goat cheese,
honey mustard vinaigrette
BIBB WEDGE applewood smoked bacon,
vine-ripened tomato, hard-boiled egg, stilton bleu cheese,
green goddess dressing
BABY ROMAINE HEARTS feta cheese, kalamata olives,
vine-ripened tomato, hot house cucumber, pita crouton,
lemon oregano vinaigrette

entrées choose one

higher entrée price will be applied
RANCH TO FORK
BRAISED BEEF SHORT RIBS | 53
red wine reduction, horseradish gremolata
GRILLED FLAT IRON | 55
Meyer lemon chimichurri
PORT/DOCK TO FORK
PAN SEARED SALMON | 53
citrus beurre blanc
GRILLED SEA BASS | 55
roasted tomato-fennel relish
RANGE TO FORK
GRILLED MARINATED CHICKEN BREAST | 43
choice of sauce: sun-dried tomato pesto, caper artichoke
olive relish, roasted garlic thyme jus
ASIAGO CRUSTED CHICKEN BREAST | 46
caramelized shallot marsala wine reduction
FARM TO FORK
EGGPLANT MANICOTTI | 38
herb ricotta, quinoa, San Marzano tomato sauce,
hand torn basil
MUSHROOM RAVIOLI | 40
roasted vegetables, fresh peas, roasted red pepper romesco

sides

chef's selection of appropriate starch chef's selection of
seasonal vegetable artisan rolls, butter

dessert choose one

New York cheesecake with fresh berries
flourless chocolate cake
raspberry coulis
traditional tiramisu
panna cotta
fresh seasonal berries with Chantilly cream

drinks

iced tea or lemonade available upon request
Starbuck's freshly brewed regular, decaffeinated coffee,
assorted Teavana hot teas

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DINNER



dinner buffets

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del rey buffet

price for 3 entrées, 3 salads | 78

for 2 entrées, 2 salads | 67

salad

TRADITIONAL CAESAR SALAD romaine hearts, Parmigiano-Reggiano, house-made croutons, Caesar dressing

SEASONAL FIELD GREENS SALAD vine-ripened tomato, English cucumber, carrots, lemon thyme vinaigrette

BLOOMSDALE SPINACH SALAD pickled onion, watermelon radish, toasted almonds, goat cheese, honey mustard vinaigrette

CAPRESE SALAD vine-ripened tomato, fresh mozzarella, hand torn basil, cracked black pepper, sea salt, EVOO

BABY ROMAINE AND FETA CHEESE SALAD kalamata olives, plum tomato, English cucumber, red onion, lemon oregano vinaigrette

RED QUINOA TABBOULEH SALAD parsley, vine-ripened tomato, hot house cucumber, lemon, EVOO

sides

chef's selection of appropriate starch

chef's selection of seasonal vegetables artisan rolls, butter

entrées

MARINATED ROASTED SALMON roasted yellow pepper coulis

GRILLED MARINATED CHICKEN BREAST forest mushroom cream sauce

PAN SEARED SEA BASS saffron citrus beurre blanc

BRAISED BEEF SHORT RIB chianti wine reduction, gremolata

AGED CIDER MARINATED ROASTED PORK LOIN granny smith apple ragout, calvados sauce

GRILLED NEW YORK STEAK brandy three peppercorn sauce

EGGPLANT MANICOTTI fresh ricotta, quinoa, San Marzano tomato sauce, fresh herbs

RIGATONI charred tomatoes, pecorino Romano, baby spinach, white wine, roasted garlic, hand torn basil

dessert

chef's selection of petite desserts

drinks

Starbucks's freshly brewed regular, decaffeinated coffee, assorted Teavana hot teas

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dinner buffets

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bella cucina

price for 3 entrées, 3 salads | 82

for 2 entrées, 2 salads | 71

salad

CAESAR SALAD hand grated pecorino, polenta croutons, Caesar dressing

ROASTED ASPARAGUS SALAD crispy prosciutto, radicchio, frisse, hazelnut vinaigrette

PANZANELLA AND PLUM TOMATO SALAD farmers bread, fresh mozzarella, arugula, basil, red wine vinegar, EVOO, sea salt

WATERMELON AND FENNEL SALAD fresh mint, endive, blood orange vinaigrette

sides

chef's selection of appropriate starch

chef's selection of seasonal vegetables

rustic bread, focaccia, EVOO, balsamic

entrées

RICOTTA CHEESE RAVIOLI arugula, pine nuts, oven-dried tomato, basil cream sauce

RIGATONI PASTA sweet + spicy sausage, blistered tomato sauce, elephant garlic, Parmigiano-Reggiano

CHICKEN BREAST PICCATA lemon, butter, chardonnay, capers, fresh herbs

LAMB SHANK OSSO BUCO Roma tomatoes, Barolo, garlic, rosemary, gremolata

VEAL MILANESE rocket greens, watercress, fresh herbs, grilled lemon, EVOO, sea salt

PESTO CRUSTED STEELHEAD SALMON Sicilian olive tapenade, artichoke, oven-dried tomato, flat leaf parsley

BRAISED CHIANTI SHORT RIB balsamic cippolini onions, horseradish gremolata

ASIAGO CRUSTED CHICKEN BREAST caramelized shallot marsala wine reduction

dessert

fresh seasonal berries, orange, Frangelico mascarpone traditional tiramisu

drinks

Starbuck's freshly brewed regular, decaffeinated coffee, assorted Teavana hot teas

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A DOUBLETREE BY HILTON

hot plated dinner

Plated dinners carry no minimum and are based on a 60 minute service. All prices are per person, unless otherwise noted and are subject to a 15% taxable service charge and california state tax.

salad choose one

TRADITIONAL CAESAR SALAD romaine hearts, Parmigiano- Reggiano, house-made croutons, Caesar dressing

SEASONAL FIELD GREEN SALAD vine-ripened tomato, English cucumber, carrots, lemon thyme vinaigrette

ROASTED GOLDEN BEET SALAD shaved fennel, Sonoma goat cheese, pistachios, frisee, champagne vinaigrette

PARMA SALAD Romaine lettuce, crispy prosciutto grape tomatoes, Parmesan flakes

VINE-RIPENED TOMATO SALAD wild arugula, fresh mozzarella, cold pressed EVOO, sea salt, white balsamic

entrées choose up to three

higher entrée price will be applied

GRILLED FILET MIGNON | 86

brandied peppercorn sauce

PAN ROASTED SEA BASS | 70

oven-dried tomato pesto, charred lemon

BRAISED CHIANTI BEEF SHORT RIBS | 67

red wine reduction, fresh horseradish gremolata

PLANCHA PICATTA SALMON | 67

capers, lemon, butter, chardonnay, flat leaf parsley

ASIAGO CRUSTED ORGANIC CHICKEN BREAST | 58

caramelized shallot marsala wine reduction

OVEN ROASTED CHICKEN BREAST | 55

choice of sauce: red wine reduction, oregano feta

relish, foraged mushroom sauce, rosemary garlic jus

EGGPLANT MANICOTTI | 53

herb ricotta, quinoa, San Marzano tomato sauce, hand torn basil

sides

chef's selection of appropriate starch

chef's selection of seasonal vegetables artisan rolls, butter

dessert choose one

NEW YORK CHEESECAKE balsamic marinated strawberries

FLOURLESS CHOCOLATE CAKE raspberry coulis

MEYER LEMON TART preserved lemon, whipped cream panna cotta

AMARETTO CHOCOLATE MOUSSE

GOLDEN APPLE BLOSSOM PASTRY toasted pecans

FRESH SEASONAL BERRIES Chantilly cream

drinks

Starbuck's freshly brewed regular, decaffeinated coffee, assorted Teavana hot teas

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All 2023 prices are subject to a 15% service charge and a 9.5% sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

H O T E L
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A DOUBLETREE BY HILTON

reception tables

Reception tables are based on a 60 minute service. Servings are on a "light reception" as items are designed to supplement a buffet or plated functions with a minimum of three station selections; or should be in conjunction with a service or with other hors d'oeuvres.

All prices are per person, unless otherwise noted and are subject to a 15% taxable service charge and California state tax.

CHICKEN WING STATION

3 flavors | 30, 2 flavors | 23

cumin dry rub, original buffalo, truffle parmesan, sweet chili soy, salt + pepper

STREET TACO STATION

3 entrees | 29, 2 entrees | 24

chipotle marinated skirt steak, carnitas, spicy braised chicken, grilled baja fish, plancha achiote vegetables
pico de gallo, spicy cilantro cream, onion, lime, cabbage, cilantro, cotija cheese, assorted hot sauces, corn tortillas
house-made guacamole | 8 per person

GRILLED CHEESE + SOUP

price for 1 | 19, price for 2 | 25

braised chianti short ribs, horseradish cream, sourdough bread
six cheese, country wheat bread mac + cheese, french bread
tomato basil soup

THE CHEESE SHOP | 24

artisanal cheeses, dried fruit, toasted almonds, honeycomb, lavash, crackers, baguette

HOUSE-MADE HUMMUS DISPLAY | 19

traditional, white bean, artichoke, grilled pita bread

FRESH CRUDITE DISPLAY | 19

traditional heirloom carrot, celery, peppers, cherry peppers
olives, cucumber, farm dressing and balsamic vinaigrette, grilled pita bread

CHARCUTERIE | 29

artisanal dried salami & cured meats, house-made pickled vegetables, whole grain mustard, country olives, grilled farmers bread

MEATBALLS | 23

choose two

PORK AND BEEF MEATBALLS San Marzano tomato sauce
TURKEY MEATBALLS thyme gravy, orange cranberry jam
LAMB GRAPPA MEATBALLS cumin dill yogurt sauce
VEAL ARBORIO MEATBALLS tzatziki, lemon chicken jus

SALADS ON THE RUN | 19

choose two

KALE CAESAR SALAD shaved Parmigiano-Reggiano, focaccia crouton, creamy Caesar
MICRO GREENS SALAD grapes, dried cherries, gorgonzola, walnuts, white balsamic vinaigrette
CAPRESE SALAD vine-ripened tomato, fresh mozzarella, basil cold pressed EVOO, sea salt
QUINOA SPINACH SALAD roasted beets, feta cheese, pistachios, sherry vinaigrette

SIGNATURE SWEET STATION | 24

assorted mini cupcakes, assorted mini French pastries, Chantilly cream, Frangelico mascarpone, Starbucks freshly brewed regular, decaffeinated coffee, assorted Teavana hot teas

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carving action stations

Carving action stations require an uniform attendant at a \$100 per hour per attendant (1 attendant per 50 guests). Estimated servings are based on a "light reception". Items are designed to compliment additional selections and should be purchased in conjunction with a dinner service or with hors d'oeuvres selections. All prices are per person, unless otherwise noted and are subject to a 15% taxable service charge and california state tax.

ROASTED BEEF TENDERLOIN | 420

serves an estimated 25 guests

red wine reduction, whole grain thyme mustard artisan rolls

SLOW ROASTED PRIME RIB OF BEEF | 480

serves an estimated 30 guests

horseradish cream, au jus artisan rolls

ROASTED TURKEY BREAST | 300

serves an estimated 35 guests

rosemary pan gravy, cranberry orange relish artisan rolls

MUSTARD CRUSTED PORK LOIN | 264

serves an estimated 35 guests

granny smith calvados chutney artisan rolls

MOROCCAN SPICED LEG OF LAMB | 330

serves an estimated 25 guests

cumin dill Greek yogurt, harissa aioli artisan rolls



reception- hors d'oeuvres

Items are priced per item with a 50 piece minimum. Items are designed to complement additional selections and should be purchased in conjunction with a dinner service or other reception stations or displays. All prices are per person, unless otherwise noted and are subject to a 15% taxable service charge and California state tax.

chilled hors d'oeuvres

smoked salmon potato latkes, crème fraîche, chive | 9
shrimp ceviche tostada, chipotle crema | 9
seared beef tenderloin, rye crostini, gorgonzola, red onion marmalade | 10
wild mushroom tartlet, goat cheese, truffle, herbs | 8
sesame crusted ahi tuna, cucumber, micro wasabi, sriracha | 10
bruschetta, vine-ripened tomato, burrata, EVOO, basil, aged balsamic | 8
caprese skewers, fresh mozzarella, grape tomatoes, basil | 8
traditional deviled egg, Dijon mustard, smoked paprika, crispy shallot | 8

hot hors d'oeuvres

bacon wrapped achiote shrimp, chimichurri | 10
Maryland style crab cakes, lemon caper aioli | 10
chicken satay, peanut sauce | 10
beef satay, hoisin bbq | 10
beef empanada, chipotle aioli | 9
fried vegetable spring rolls, sweet chili sauce | 9
spanakopita, spinach, feta, filo | 7
pan fried pork pot sticker, ginger soy dipper | 9
portobello mushroom slider, caramelized onion, gruyere, roasted pepper, basil pesto | 9
short rib slider, crispy onion, mashed potato, horseradish gremolata | 10



BAR



bar

Recommended one (1) bar per 75 guests. \$150 Bartender fee per bar. No shots or doubles allowed for any bar packages.

ESSENTIAL BAR

FIRST HOUR	\$24/PERSON
SECOND HOUR	\$21/PERSON
THIRD HOUR	\$16/PERSON

Jim Beam white label bourbon
Jack Daniel's whiskey
E&J Brandy
Beefeater London dry gin
Cruzan aged light rum
Dewar's white label scotch
Altos plata tequila
New Amsterdam vodka

Domestic beers
Imported beers

Canyon Road wine varieties
Ruffino prosecco

EXCEPTIONAL BAR

FIRST HOUR	\$26/PERSON
SECOND HOUR	\$23/PERSON
THIRD HOUR	\$18/PERSON

Elijah Craig bourbon
Jameson whiskey
Hennessy VS cognac
Tanqueray gin
Bacardi superior rum
Dewar's 12 year scotch
Sauza hornitos tequila
Absolut vodka

Domestic beers
Imported beers

Louis Martini cabernet sauvignon
Canyon road merlot
Meiomi pinot noir
19 Crimes red blend
Kendall Jackson chardonnay
Kendall Jackson pinot gris
Rodney Strong sauvignon blanc
Domaine Ste Michelle Brut
Fleur de mar Cotes rose

EXTRAORDINARY BAR

FIRST HOUR	\$28/PERSON
SECOND HOUR	\$25/PERSON
THIRD HOUR	\$20/PERSON

Maker's Mark bourbon
Bulleit rye whiskey
Remy Martin 1738 Cognac
Bombay sapphire gin
Bacardi rum
Johnnie Walker black label scotch
Patron tequila
Ketel one vodka

Domestic beers
Imported beers

Justin cabernet sauvignon
Roth merlot
La Crema pinot noir
Quest red blend
La Crema chardonnay
Maso Canali pinot grigio
Kim Crawford sauvignon blanc
Domaine Ste Michelle Brut
Chandon Brut Rose

bar

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No shots or doubles allowed for any bar packages.

HOSTED BAR ON CONSUMPTION

Premium wine \$13
House wine \$11
Premium liquor \$12
Well liquor \$10
Imported beer \$8
Domestic beer \$6
Bottled water \$5
Assorted soft drinks \$5
Red Bull and SF Red Bull \$5

HOSTED BAR ON CONSUMPTION

Premium wine \$14
House wine \$12
Premium liquor \$13
Well liquor \$11
Imported beer \$9
Domestic beer \$7
Bottled water \$5
Assorted soft drinks \$5
Red Bull and SF Red Bull \$5

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