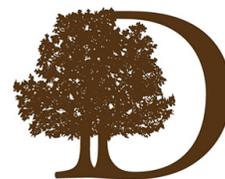




EVENTS

by DoubleTree



DOUBLETREE
BY HILTON™

Lunch at the DoubleTree

Plated Luncheon

Choice of Garden Salad, Caesar Salad or Upgraded Salad
Entree Selection
Freshly Baked Lunch Breads
Chef's Selection of Starch & Vegetable
Choice of One Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Salad Selection

Garden Salad
Caesar Salad
Upgraded Salad Selections:
Spinach Salad - Spinach Salad with Sliced Strawberries, Brie Cheese and
Homemade Fried Onions - Tossed in a Champagne Vinaigrette - 4.00
Mixed Salad - Mixed Baby Greens with Roasted Pine Nuts, Craisins, Pancetta
and Goat Cheese - Tossed in a Port Wine Vinaigrette - 6.00

Dessert Selection

Classic Key Lime Pie
New York Style Cheesecake - Garnished with Fresh Fruit
Carrot Cake - Topped with Cream Cheese
Chocolate Lovers Cake
Flan Topped with White Chocolate Mousse and Garnished with Fresh Berries
Pecan Pie
Apple Tart with Walnuts and Pears Wrapped in a Puff Pastry and Dusted with Cinnamon
Dessert Served with Vanilla Ice Cream and Caramel Sauce - add 4.00

Entrée Selection

Boneless Chicken Breast 26.00
- Marsala
- Tomato Cilantro Concasse
- Picatta
- Francaise
- Florentine

Chicken Cordon Bleu
Breaded Chicken Breast Stuffed with Prosciutto
and Swiss Cheese 27.00

pricing is subject to a 23% service charge and 7% tax

Lunch at the DoubleTree

Entrée Selection

California Grilled Chicken

Sautéed Boneless Breast Topped with Fresh Herbs, Sun-Dried Tomatoes,
Sliced Ripe Olives, Artichoke Hearts & Garlic 27.00

Roasted Pork Loin with Rosemary Au Jus 25.00

Grilled Fillet of Salmon with Confetti of Cucumber Relish 28.00

Grilled Shrimp a la Verdure

Topped with Roma Tomato, Julienne Vegetables & Artichoke Hearts
and served over Farfalle Pasta 28.00

Flank Steak with Chimichurri 28.00

Sirloin of Beef Sliced and Fanned Served with Garlic Herb Butter 29.00

Seared Mahi-Mahi with Roasted Tomato Salsa 28.00

Grilled Petit Filet Mignon Cumin Grilled Filet with Mushroom Demi Glaze 32.00

Entree Salad Selections

All Entree Salads Include Freshly Baked Lunch Breads and a Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea

Cobb Salad

Cobb Salad with Shrimp, Scallops, Tomato, Gorgonzola, Bacon & Diced Eggs 17.00

Caesar Salad

17.00 - Grilled Herb Chicken

19.00 - Shrimp

Grilled Flank Steak and Shrimp Salad

With Baby Mixed Greens, Roma Tomato and
Feta Cheese 21.00

Sesame Salmon Salad

With Mixed Greens and Grilled Vegetables
23.00

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Lunch at the DoubleTree

Lunch Buffets

Any Parties less than 25 People will be Subject to a 75.00 Surcharge

Boxed Lunch

Sandwich or Wrap - Choice of Side - Choice of Beverage

(Choose 3 of the following)

Tuna Salad Wrap in a Whole Wheat Tortilla with Lettuce & Tomato

Chicken Salad Wrap in a Spinach Tortilla with Lettuce & Tomato

Grilled Chicken Wrap with Alfalfa Sprouts, Marinated Roasted Pepper & Provolone

Mediterranean Vegetarian Wrap with Feta Cheese & Alfalfa Sprouts

Italian Sub with Ham, Mortadella, Salami & Provolone Cheese

with Lettuce, Tomato & Peppers with Herb Vinaigrette on French Bread

Ham & Swiss Cheese with Lettuce & Tomato on Sourdough Bread

Club Sandwich with Turkey, Bacon & Tomato on White Bread

(Choose 1 of the following)

DoubleTree Cookie, Whole Fruit, Potato Chips,

Potato Salad, Cole Slaw or Pasta Salad

With Choice of Soda or Bottled Water

19.00

Soup, Sandwich & Salad Board

Soup du Jour

Mixed Greens Salad Served with Assorted Dressings

Assorted Premade Sandwiches to Include:

Chicken Salad on a Toasted Panini

Tuna Salad on Foccacia Bread

Ham & Cheese on French Bread

Turkey & Swiss on Ciabatta Bread

Vegetable Wrap

Roast Beef & Cheddar on Sour Dough Bread

Lettuce, Tomato & Onion Platter -

Relish Platter - Appropriate Condiments

Freshly Baked Doubletree Cookies & Fudge Brownies

Custom Blend of Coffee, Decaffeinated Coffee,

Selection of Herbal Teas & Iced Tea

23.00



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Lunch at the DoubleTree

Sunshine Wrap Buffet

Mixed Greens Salad Served with Assorted Dressings

Assorted Wraps to Include:

Grilled Chicken Wrap Sandwich with Mixed Greens & Diced Tomato

Italian Marinated Chicken Breast with Roasted Red Peppers & Provolone Cheese

Tuna Salad Wraps on Whole Wheat Tortillas

Chicken Salad Wraps on Spinach Tortillas with Tomato and Lettuce

Brie and Prosciutto in a Garlic Flour Tortilla

Vegetable Wrap with Grilled Portobello Mushrooms, Zucchini, Squash, Alfalfa Sprouts and Feta Cheese

Assorted Dessert Bars to Include Caramel Apple, Double Chocolate Chunk Brownie and Chocolate Butterscotch Coconut

Custom Blend of Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

25.00

Little Italy

Caesar Salad with Garlic Croutons & Freshly Grated Parmesan Cheese

Tri-Color Tortellini Salad

Linguini Pasta with Alfredo Sauce

Chicken Marsala or Chicken Parmesan

Meat Lasagna

Green Beans Sautéed with Onions

Assorted Breads & Garlic Rolls

Mini Tiramisu, Cannolis & Fruit Tarts ~ Sliced Seasonal Fruit Display

Custom Blend of Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea

29.00

Backyard Cookout

Italian Sausage with Grilled Onions & Peppers

Grilled Chicken - Hamburgers - Hot Dogs

Corn of the Cob - Baked Beans with Molasses

-All the Trimmings to Include:

Red Onions, Swiss, American & Cheddar Cheese

Sliced Tomatoes, Relish, Pickles, Ketchup & Mustard

Biscuits & Corn Bread with Creamy Butter

Served with Sliced Watermelon & Apple Pie

Custom Blend of Coffee, Decaffeinated Coffee,

Assorted Teas & Iced Tea

27.00

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Lunch at the DoubleTree

South of the Border

Chicken Tortilla Soup

Tomato & Cilantro Salad

Fresh Fruit Salad with Citrus Yogurt

Beef and Chicken Fajita Bar to Include:

Marinated Chicken Breast & Beef

Flour Tortillas

Guacamole, Sour Cream, Tomatoes, Chopped Onions, Jalapenos,

Grated Cheddar Cheese & Pico de Gallo

Refried Beans

Spanish Rice

Sweet Corn Bread

Tres Leches & Flan Garnished with Fresh Berries

Custom Blend of Coffee, Decaffeinated Coffee, Assorted Tea & Iced Teas

29.00



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Lunch at the DoubleTree

Create your own Lunch Buffet

Buffet Minimum is 25 people and if the minimum is not met a 75.00 fee

Salads

Mixed Greens Salad

Classic Caesar Salad

Greek Salad with Feta Cheese, Black Olives, Tomatoes & Red Onions

Caprese Salad

Tri-Color Rotini with Salami, Black Olives & Cheddar Cheese

Entrées

Boneless Chicken Breast with a Tomato Cilantro Concasse

California Grilled Chicken – Sautéed Boneless Breast Topped with Fresh Herbs, Sun-Dried Tomatoes, Sliced Ripe Olives, Artichoke Hearts & Garlic

Baked Grouper with a Tropical Fruit Salsa

Mahi-Mahi with Roasted Tomato Sauce

Grilled Fillet of Salmon with Cucumber-Dill Relish

Flank Steak with Garlic Herb Sauce

Sliced Sirloin with Chimichurri

Pork Loin with Rosemary Au Jus

Linguine with Grilled Shrimp in a Roasted Red Pepper Sauce

Accompaniments

Seasonal Vegetable Medley

Fresh Sautéed Green Beans

Roasted Seasoned Red Bliss Potatoes

Garlic or Sweet Mashed Potatoes

Wild Rice or Quinoa Jasmine Rice

Dessert

Chefs Selection of Cakes & Pies

Custom Blend of Coffee, Decaffeinated Coffee,

Assorted Teas & Iced Tea

Choose 2 Salads, 2 Entrees and 2 Sides - 32.00

Choose 3 Salads, 3 Entrees and 3 Sides - 39.00

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General Information

The enclosed menus are offered as a guideline. Our Sales Managers would be pleased to offer specially designed menus tailored to your specific desires.

We must be informed of your guaranteed attendance at least seven (7) business days prior to the gathering. This number will be considered your minimum guarantee, which is not subject to reduction. It is agreed that if we do not receive a guaranteed number seven (7) business days in advance, we will use the expected number of guests as the guaranteed number, for which you will be billed, regardless of the final number of guests in attendance. Price confirmation will be made upon request 90 days prior to the event. Until that time, prices are subject to change.

No food or beverage may be brought into or taken out of Doubletree by Hilton Hotel and Executive Meeting Center. Any source, such as home baked products, are in violation of the State Sanitary Code and hotel policy. We offer a complete selection of beverages to complement your gathering. Please note that alcoholic beverage sales and services are regulated by the State of Florida. Doubletree by Hilton and Executive Meeting Center, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor, beer or wine may be brought into the Hotel from outside sources.

If alcoholic beverages are to be served on Doubletree by Hilton and Executive Meeting Center premises (or elsewhere under Doubletree by Hilton and Executive Meeting Center's alcoholic beverage license), Doubletree by Hilton and Executive Meeting Center will require that beverages be purchased from Doubletree by Hilton and Executive Meeting Center and dispensed only by Doubletree servers and bartenders. Our Florida State alcoholic beverage license requires Doubletree to: Request from any person apparently under the age of 40 to provide form of proof of age when requesting alcohol service. According to the Alcohol Beverage Control Law. Refusal of alcoholic beverage service to any person, who, in Doubletree's judgment appears intoxicated. The service of "shooters" or straight shots is not allowed. Guests also may not bring alcoholic beverages from their guestrooms into any public areas of the hotel including the meeting and conference rooms. Doubletree by Hilton and Executive Meeting Center will not assume responsibility for items such as gifts, money, boxes, gift envelopes, cake tops, etc. Special arrangements can be made with a Sales Manager.



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