

### **Plated Breakfast**

Minimum of 10 people

### **DoubleTree Breakfast**

Cheese Quiche, Bacon, Pork Sausage and Breakfast Potatoes  
Basket of Croissants and Assorted Muffins  
Coffee, Decaf, Tea (upon request) and Juice  
\$17.95

Add side fruit plate      \$5.00

### **Breakfast Buffets**

All Buffets include Orange Juice, Cranberry Juice, Regular and Decaf Coffee and Hot Tea (upon request)

### **Continental Breakfast**

Assorted Danish, Muffins and Donuts  
Seasonal Fresh Fruit Display  
\$14.95

### **Sonoran Buffet**

Minimum of 25 people

Pan Dulce  
Seasonal Fresh Fruit Display  
Scramble Eggs w/ Chorizo and Green Onions  
Refried Beans  
Breakfast Potatoes w/ Bell Peppers  
6" Flour Tortillas  
House Made Salsa  
Shredded Cheese  
Sour Cream  
\$20.95

### **Traditional Breakfast Buffet**

Assorted Danish and Croissant  
Seasonal Fresh Fruit Display  
Scramble Eggs  
Bacon and Pork Sausage  
Roasted Breakfast Potatoes  
\$19.95



**All-Natural Breakfast**

Oatmeal with a **choice of 3:**

Brown Sugar, Golden Raisins, Craisins, Sunflower Seeds, Pumpkin Seeds,

Coconut or Dried Fruit

Assorted Greek Yogurt

Granola

Seasonal Fresh Fruit Display

Assorted Granola Bars

Assorted Mini Quiche

\$21.95

**All Day Meeting Break Package**

\$31.95

**To Start:**

Seasonal Fruit Display  
Assorted Yogurt  
Assorted Muffins and Scones  
Coffee, Decaf and Hot Tea (upon request)

Chilled Fruit Juices available upon consumption - \$3.00

**Mid Morning:**

Vegetable Crudité  
Trail Mix  
Whole Seasonal Fruit to include bananas  
Water Station

Assorted Sodas and Chilled Fruit juices available upon consumption - \$3.00

**Afternoon:**

Power Bars / Energy Bars  
Assorted Gatorade / PowerAde  
Hummus & Pita Chips or Hummus and Sliced Cucumbers & Carrots  
Water Station

Assorted Sodas available upon consumption - \$3.00

## A la Carte

### Beverages

Coffee, Decaf and Hot Water with Assorted Teas	\$38.00/gal
Iced Tea	\$38.00/gal
Pink Lemonade or Lemonade	\$35.00/gal
Energy Drinks	\$ 6.00/ea
Assorted Bottle Juices	\$ 3.00/ea
Assorted Soft Drinks	\$ 3.00/ea
Flavored Seltzer Water	\$ 3.00/ea
Bottle Water	\$ 2.00/ea

### Food

Assorted Danish	\$44.00/Dz
Assorted Jumbo Muffins	\$40.00/Dz
Assorted Cake Donuts	\$32.00/Dz
Assorted Bagels w/ Cream Cheese	\$44.00/Dz
DoubleTree Cookies	\$28.00/Dz
Assorted Cookies	\$20.00/Dz

Based on 25 people:

Seasonal Fruit Display	\$132.00 / ea
Tri Color Tortilla Chips	\$ 28.00/2 lb
House Made Salsa	\$ 20.00 / qt
Guacamole	\$ 28.00 / qt
Chili Con Queso	\$ 28.00 / qt
Chocolate Salted Caramel Brownies	\$5.50/person

### **Anytime Breaks**

#### **Cookie Monster**

Signature DoubleTree Cookies  
Peanut Butter, White Chocolate Chip Macadamia Nut and Oatmeal Raisin Cookies  
Whole, Low Fat & Chocolate Milk  
Regular & Decaf Coffee  
\$8.95

#### **Johnny Appleseed**

Crisp Apples with a hot Caramel dipping sauce  
Trail Mix  
Carmel Apple Bars  
Apple Strudel  
Coffees and Hot Tea  
\$9.95

#### **Heart Smart**

Market Vegetables with Cilantro Ranch  
Pita Chips and Hummus  
Seasonal Whole Fresh Fruit  
Granola Bars  
\$14.95

Bottled Apple Juice available upon consumption - \$3.00  
Assorted Sodas upon consumption - \$3.00  
Flavored Seltzer Water upon consumption - \$3.00  
Bottle Water upon consumption - \$2.00

### **Plated Lunch**

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon and Desert

#### **Chicken Caesar Wrap**

13" Flour Tortilla filled with Crisp Romaine, Parmesan Cheese, Garlic Croutons, Grilled Chicken and Tangy Caesar Dressing.  
Served with Potato Salad OR House-made Potato Chips  
\$18.95

#### **Traditional Cobb Salad**

Blended Crisp Iceberg and Romaine topped with Bacon, Grilled Chicken, Hard Cooked Egg, Diced Tomato, Bleu Cheese Crumbles, Sliced Avocado. Choice of Dressing  
\$21.95

#### **Grilled Chicken Breast**

House Garden Salad with Ranch or Italian dressing  
Seasoned Chicken Breast Topped with a Tomato Basil Relish  
Served with Rice Pilaf and Seasonal Fresh Vegetables  
\$21.95

#### **Turkey Croissant Club**

Thinly Sliced Turkey, Candied Pepper Bacon, Sliced Tomato, Crisp Lettuce, Swiss Cheese on a Croissant.  
Served with Pasta Salad OR House-made Potato Chips  
\$24.95

#### **Flank Steak Floret**

House Garden Salad with Ranch or Italian dressing  
Balsamic Marinated Flank Steak Topped with a Mushroom Demi Glaze  
Served with Roasted Red Potatoes and Seasonal Fresh Vegetables  
\$25.95

#### **Tilapia with Crusted Chipolte Lime**

House Garden Salad with Ranch or Italian dressing  
A Tilapia fillet with Crusted Chipolte Lime topped with a Lime Cream Sauce  
Served with Herb Couscous and Seasonal Fresh Vegetables  
\$25.95



DOUBLE TREE SUITES  
by Hilton™  
TUCSON AIRPORT

**Andouille Penne Pasta**

House Garden Salad with Ranch or Italian dressing  
Andouille Sausage, Corn, Red and Green Bell Peppers, Spinach, Onion, Grape Tomato  
Cajun Cream Sauce, Parmesan Cheese  
\$27.95

**Dessert Selection**

N.Y. Cheesecake   Red Velvet Cake   Carrot Cake   Lemon Cake

**Boxed Lunch**

Thinly Sliced Roasted Turkey and Black Forest Ham, Fresh Sliced Tomato,  
Crisp Lettuce, Jack Cheese. Fruit, Bag of Chips, DoubleTree Cookie, Water  
Served with appropriate condiments  
\$21.95

**Lunch Buffet**

Minimum of 25 people

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon

**Italian Buffet**

Caesar Salad, Tomato Caprese Salad, Chicken Parmesan, Penne Pasta Alfredo,  
Roasted Vegetable Medley, Garlic Bread or Sticks

Mini Cheesecake Bites and Cannoli's

\$24.95

**S.W. Deli Buffet**

Garden Salad with Choice of Dressing, Potato Salad, Cole Slaw, Black Forest Ham, Roasted Turkey Breast,  
Roast Beef, Monterey Jack Cheese, Cheddar Cheese, Pepper Jack Cheese, Relish Tray, House-made  
Potato Chips, Assorted Breads, Strawberry Churros and Mini Cheesecakes

\$26.95

**Taco Bar**

Garden Salad with Choice of Dressing, Mexican Chopped Salad, Seasoned Ground Beef, Refried Beans,  
Spanish Rice, Warm 6" Flour Tortillas and appropriate condiments  
Chips, Salsa and Guacamole

Churros and Mexican Sweet Breads

\$26.95

**All American BBQ**

Garden Salad with Choice of Dressing, Potato Salad, Cole Slaw, Pasta Salad, House-made Potato Chips,  
BBQ Pulled Pork, BBQ Chicken, Chuckwagon Corn Mix, Baked Beans, Slider Buns, Apple and Cherry

Cobbler

\$28.95

**The DoubleTree Way**

Garden Salad with Choice of Dressing, Pasta Salad, Roasted Vegetable Medley

Choice of One: Roasted Red Potatoes, Rice Pilaf or Herbed Couscous

Choice of Two: Chicken Picatta, Sweet Chili Pork Loin, Marinated London-Broil

Chef's Choice Dessert Display

\$29.95



**Plated Dinner**

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon and Dessert

**Chicken Parmesan**

House Garden Salad with Ranch or Italian dressing  
With Angel Hair Pasta tossed with Pomodoro Sauce  
Served with Roasted Vegetable Medley  
\$28.95

**Seared Chicken Breast**

House Garden Salad with Ranch or Italian dressing  
With Prosciutto Mushroom Sauce  
Served with Rice Pilaf and Fresh Seasonal Vegetables  
\$28.95

**Grilled Pork Chop**

House Garden Salad with Ranch or Italian dressing  
Finished with Bourbon Demi Glaze  
Served with Herb Couscous and Fresh Seasonal Vegetables  
\$31.95

**Flank Steak Floret**

House Garden Salad with Ranch or Italian dressing  
Served with Mushroom Demi Glaze  
Served with Roasted Red Potatoes and Fresh Seasonal Vegetables  
\$31.95

**Grilled Atlantic Salmon**

House Garden Salad with Ranch or Italian dressing  
Topped with a Grilled Pineapple Habanero Chutney  
Served with Rice Pilaf and Roasted Vegetable Medley  
\$35.95

**10oz Top Sirloin**

House Garden Salad with Ranch or Italian dressing  
Finish with Whiskey Mushroom Glaze  
Garlic Mashed Potatoes and Fresh Seasonal Vegetables  
\$49.95

### **Dinner Buffet**

Minimum of 25 people

Served with Rolls and Butter, Freshly Brewed Coffee, Decaf, Assorted Hot Teas and Iced Tea with Lemon

### **All American Buffet**

Garden Salad with Assorted Dressing  
Cole Slaw  
Red Potato Salad  
BBQ Pork Ribs  
BBQ Chicken Breast  
Baked Beans  
Whole Kernel Corn with Sweet Bell Peppers  
Corn Bread with Green Chiles and Butter  
Apple Cobbler  
Lemon Cake  
Peach Cobbler  
\$36.95

### **Sonoran Buffet**

Garden Salad with Assorted Dressings  
Tri Color Tortilla Chips with House Made Salsa  
Warm 6" Flour Tortillas  
Grilled Carne Asada  
Diced Grilled Chicken Breast with Chipotle Cream Sauce  
Cheese Enchiladas  
Spanish Rice  
Refried Beans  
Strawberry Churros and Mini Dulce De Leche Chimichangas  
\$32.95

### **A Touch of Italy**

Caprese Salad with Cherry Tomatoes, Fresh Mozzarella Balls, Basil Chiffonade with Balsamic and Olive Oil  
Caesar Salad  
Tri Color Tortellini with Pesto Cream Sauce  
Chicken Parmesan  
Ratatouille  
Herb Focaccia  
Assorted Cheesecake & Cannoli's  
\$37.95



**The DoubleTree Way**

Traditional Caesar Salad  
Seasonal Fresh Fruit Display  
Mixed Green with Candied Walnuts and Craisins  
Fresh Seasonal Vegetables  
Garlic Mashed Potatoes or Rice Pilaf  
Marinated Flank Steak with Mushroom Demi Glaze  
Grilled Chicken Breast with Herb Cream Sauce  
Seared Salmon with Tomato Basil Relish  
Assorted Dessert Display

\$43.95 – Choice of 2 Meats

\$52.95 – Choice of 3 Meats

## Hors D'Oeuvres

### **Display Trays (based on 25 people)**

Farm Fresh Vegetable Display with Green Chili Cilantro Dip  
\$165.00

Sliced Seasonal Fruit Display with Yogurt Dipping Sauce  
\$165.00

Marinated Grilled Zucchini, Yellow Squash, Red and Green Bell Peppers  
Roasted Mushrooms, Artichokes, Pepperoncini, Salami and Capicola and Provolone Cheese  
\$192.00

Assorted Cubed Cheese and Kalamata Olive Display and Assorted Dinner Crackers  
\$275.00

Artisan Meat and Cheese Tray  
\$325.00

### **Hot Hors d'oeuvres: \$5.50 each (minimum order of 50 pieces)**

Teriyaki Chicken Satay with Peanut Dipping Sauce  
Vegetable Spring Rolls, Sweet Chili Dipping Sauce  
Mini Chimis

### **Cold Hors d'oeuvres: \$5.50 each (minimum order of 50 pieces)**

Fruit and Cheese Skewers  
Bruschetta  
Fresh Mozzarella and Roma Tomato on a Crostini with Vinaigrette Drizzle  
Assorted Finger Sandwiches  
Spinach Artichoke Dip with House-Made Pita Chips  
S.W. Chicken Flautas w/ Sour Cream & House-made Salsa

### **Hot Hors d'oeuvres: \$8.00 each (minimum order of 50 pieces)**

Stuffed Mushrooms

### **Cold Hors d'oeuvres: \$8.00 each (minimum order of 50 pieces)**

Jumbo Shrimp with Cocktail Sauce

**From the Bar**

	<b>Cash</b>	<b>Host</b>
Domestic Beer	\$5.00	\$4.75
Imported Beer	\$6.00	\$5.50
House Wine	\$6.00	\$5.50
Well Liquor	\$6.00	\$5.50
Call Brands	\$7.00	\$6.50
Premium Brands	\$8.00	\$7.50
Pellegrino or Perrier	\$3.25	\$3.00
Assorted Soft Drinks	\$3.00	\$2.50
Bottled water	\$2.00	\$1.50

**Keg Beer**

Domestic Beer	\$400.00
Import Beer	\$500.00

**By the Gallon**

Champagne Punch	\$135/gal
Margarita Punch	\$150/gal
Sangria	\$180/gal

## Audio Visual

Flip Chart, Tri-pod with Assorted Markers	\$ 45.00
Post in Flip Chart, Tri-pod with Assorted Markers	\$ 50.00
Post in Flip Chart, Tabletop with Assorted Markets	\$ 40.00
Tri-pod Stand	\$ 20.00
Extension Cord	\$ 10.00
Power Strip	\$ 10.00
Polycom Telephone	\$160.00

### **Projector/Screen**

LCD Projector Package	\$250.00
includes LCD Projector, 10'x 10'Screen, AV Table, Power Strip and Extension Cord	
LCD Projector, AV Table, Power Strip and Extension Cord	\$175.00
10'x 10' Screen, AV Table, Power Strip and Extension Cord	\$ 50.00

### **Microphones**

Handheld Wired	\$ 50.00
Handheld Wireless	\$100.00
Wired Lavalier	\$ 30.00
Wireless Lavalier	\$100.00

### **Speakers**

Yamaha Stand Alone	\$ 50.00
Patch into House Sound	\$ 35.00

### **Miscellaneous**

Standing Podium	\$ 10.00
Standing Podium with a Wired Microphone	\$ 60.00
Dance Floor (15'x 15")	\$500.00
Riser/Stage (8'x 8')	\$400.00