

2023 Catering Menus DoubleTree Whittier

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The Famous DoubleTree Cookie

3.50 each / 42.00 per dozen

DoubleTree by Hilton Whittier Los Angeles

7320 Greenleaf Avenue Whittier, CA 90602

Hotel 562-945-8511 Catering 562-945-8518

Please add 22% service charge and applicable taxes

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Executive Meeting Package

Page 1

Designed for 25 or more guests

Complimentary

Meeting Room

Wireless Internet

Self-Parking

Pad, Pen & Mints

Hilton Planner Points

CONTINENTAL BREAKFAST

Chilled Fresh Juices

Sliced Fresh Fruit

Assorted Breakfast Pastries, Croissants and Muffins

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

MID-MORNING COFFEE REFRESH

LUNCHEON

Select One of our Theme Lunch Buffets (See pages 7 & 8)

Includes Ice Tea & Dessert

Deli Buffet

Western Comfort Buffet

Mediterranean Buffet

Mexican Buffet

Italian Buffet

Asian Style Buffet

Soup & Salad Buffet

Burger Buffet

Hawaiian Buffet

AFTERNOON BREAK

Select One of our Theme Breaks (See page 5 for details)

Includes Soft Drinks & Bottled Waters

Cookie Break

Health Nut Break

Movie Break

Sundae Break

Fiesta Break

Fruit, Cheese & Vegetable Break

65 per person

Executive Package Upgrades

Unlimited Beverage Station (8 hours maximum)

7 per person

Assorted Soft Drinks, Bottled Waters, Coffee & Tea

Hot Breakfast Buffet

7 per person

Add Scrambled Eggs, Breakfast Potatoes, Bacon & Sausage

Add Mid-Morning Snack

14 per person

Select from Afternoon Break Options

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Continental Breakfast & Breakfast Buffet

Page 2

CONTINENTAL BREAKFAST BUFFET

18

Chilled Fresh Juices, Sliced Fresh Fruit
Assorted Breakfast Pastries, Croissants and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

MEXICAN STYLE CONTINENTAL BUFFET

20

Chilled Fresh Juices, Sliced Fresh Fruit with Lime Juice & Tajin
Assorted Mexican Sweet Breads
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

ALL AMERICAN BREAKFAST BUFFET

26

Designed for 25 or more guests
Chilled Fresh Juices
Sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Assorted Breakfast Pastries and Muffins
Scrambled Eggs
Breakfast Potatoes with Onions & Peppers
Applewood Smoked Bacon and Sausage Links

Breakfast Buffet Enhancement - Per Person

Assorted Fruit Yogurts and Granola 5
Bagels & Cream Cheese 4
Assorted Cereals with 2% Milk 4
Traditional Eggs Benedict 6
Cinnamon French Toast 5
Huevos Rancheros 7
Chilaquiles w/ Eggs, Cheese & Green Chili 7
Mini Chicken & Waffles w/ a Sweet & Spicy Syrup 6

Omelet Station / Enhancement - Per Person

8

Designed for 50 or more guests
Peppers, Onion, Spinach, Fresh Tomato, Jalapeno,
Artichoke, Olive, Mushroom, Ham, Breakfast Sausage,
Cheddar Cheese & Swiss Cheese.
Please add \$150.00 for Omelet Chef / 1.5 hours

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Plated Breakfast

Page 3

Includes Fresh Fruit, Chilled Orange Juice,
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Please Select One Breakfast for your Group

ALL AMERICAN BREAKFAST

22

Assorted Breakfast Pastries and Muffins
Two Scrambled Eggs
Applewood Smoked Bacon, Sausage Links or Black Forest Ham
Breakfast Potatoes with Onions & Peppers

CHICKEN & WAFFLES

21

Boneless Fried Chicken served atop a fresh Waffle
served with a Sweet & Spicy Syrup

CROISSANT BREAKFAST SANDWICH

21

Fried Eggs, Sharp Cheddar Cheese and Ham served w/ Breakfast Potatoes

SMOKED CURED LOX & BAGEL minimum 10

25

Smoked Salmon, Pickled Red Onions, Capers,
Dill Cream Cheese, Preserved Lemon and Cucumber

HUEVOS RANCHEROS

23

Soft Tortilla, Refried Beans, Fried Eggs, Tomatillo Sauce
& Jack Cheese. Served with Sweet Mexican Bread

BREAKFAST BURRITO

22

Scrambled Eggs, Cheese, Salsa, Hash Browns
Choice of Bacon, Ham or Sausage
Served with Tortilla Chips, Guacamole, Sour Cream & Salsa Garnish

CINNAMON FRENCH TOAST

21

Butter, Maple Syrup and Powdered Sugar
Two Scrambled Eggs
Choice of Bacon, Ham or Sausage

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Private Brunch Buffet

Page 4

Private Brunch Buffet

35

Designed for 50 or more guests (Available for up to 1.5 hours)

Chilled Fresh Juices

Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Sliced Fresh Fruit * Assorted Breakfast Pastries, Muffins & Rolls

Scrambled Eggs * Breakfast Potatoes with Onions & Peppers

Applewood Smoked Bacon & Sausage Links * Cinnamon French Toast

Tortellini Pesto Pasta Salad * Green Salad w/ Ranch & Raspberry Vinaigrette Dressing

Grilled Boneless Chicken Breast served with Lemon White Wine Caper Sauce

Rice Pilaf * Steamed Seasonal Vegetables * Assorted Cookies & Brownies

BUFFET ENHANCEMENTS

per person / per item

Assorted Fruit Yogurts and Granola	5
Bagels & Cream Cheese	4
Assorted Cereals with 2% Milk	4
Traditional Eggs Benedict	5
Cinnamon French Toast	5
Huevos Rancheros served with a Red Sauce	7
Chilaquiles w/ Eggs, Cheese & Green Chili	7
Mini Chicken & Waffles w/ a Sweet & Spicy Syrup	6
Herb Marinated Tri Tip with Port Demi-Glace	8
Baked Salmon topped with Citrus Salsa or a Teriyaki Glaze	8
Meat or Vegetarian Lasagna	8
Additional Cold Salad (see buffet menus for available options)	5
Additional Accompaniments (see buffet menus for available options)	5
Cheesecake, Carrot Cake & Chocolate Cake Display	7

Omelet Station / Enhancement - Per Person

8

Designed for 50 or more guests

Peppers, Onion, Spinach, Fresh Tomato, Jalapeno, Artichoke, Olive,

Mushroom, Ham, Breakfast Sausage, Cheddar Cheese & Swiss Cheese.

Please add \$150.00 for Omelet Chef / 1.5 hours

Sparkling / Champagne

Brut, J. Roget, California, NV

29 per bottle

Non-Alcoholic Sparking Cider

29 per bottle

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Morning or Afternoon Breaks

Page 5

Designed for 25 or more guests / One Hour Service
Includes Assorted Soft Drinks & Bottled Waters
Please Select One Break for your Group per day

COOKIE BREAK

16

Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies and Brownies
Served with Chilled Milk

HEALTHNUT BREAK

17

Assorted Granola & Fruit Bars, Sliced Fresh Fruit and Mixed Nuts

MOVIE BREAK

16

Warm Popcorn with Seasonings, Soft Pretzels w/ Warm Cheese Dip,
Mustard, Peanuts & Assorted Candy

SUNDAE BREAK

17

Fresh Vanilla Ice Cream with Assorted Toppings including DoubleTree Cookie Crumbles

FIESTA BREAK

18

Warm Churros and Tortilla Chips with Salsa, Guacamole & Warm Cheese Dip

FRUIT, CHEESE & VEGETABLE BREAK

19

Sliced Fresh Fruit with a Yogurt Dipping Sauce, Fresh Vegetables with Ranch Dip and an
Assortment of Domestic & Imported Cheeses with Crackers & Bread

Fresh Brewed Coffee or Decaf Coffee

49 per gallon

Hot Tea Station w/ Assorted Herbal Teas

49 per gallon

Fresh Brewed Ice Tea

47 per gallon

Assorted Soft Drinks & Bottled Waters

3 each

Fountain Soft Drinks Coke, Diet Coke & Sprite

12 per pitcher

Orange Juice, Cranberry or Apple Juice

49 per gallon

19 per pitcher

Assorted Danish, Muffins & Croissants

39 per dozen

Assorted Bagels with Cream Cheese

43 per dozen

Mexican Sweet Bread

39 per dozen

House Made Cookies & Brownies

39 per dozen

The DoubleTree Cookie

42 per dozen

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Salad & Sandwich Light Luncheons

Page 6

Please Select One Entrée for your Group.

Includes Freshly Brewed Ice Tea, Entrée & Chef's Choice Dessert

CLASSIC COBB SALAD

23

Grilled Chicken, Chopped Greens, Avocado, Egg, Bacon, Tomatoes and Crumbled Bleu Cheese served with Ranch Dressing on the side.

CHICKEN CAESAR SALAD

23

Fresh Romaine Tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons, Topped with Grilled Chicken

SALMON SALAD

27

Cabbage & Lettuce Blend, Lemon Yuzu Vinaigrette, Tomato, Cucumber, Carrot, Red Onion, Mango Relish and Avocado.

STEAK SALAD

27

Flank Steak, Avocado Lime Drizzle, Pico De Gallo, Cucumber, Tomatillo Relish & Red Onion

Sandwiches Served with Homemade Kettle Chips

TURKEY FOCACCIA CLUB

23

Focaccia Roll, Smoked Turkey Breast, Bacon, Lettuce, Oven Dried Tomatoes and Basil Aioli

CHIMICHURRI STEAK & BACON SANDWICH (min 10) 29

Roasted carved steak and Applewood smoked bacon topped with marinated red peppers, caramelized onion jam, chimichurri, shredding romaine, herb aioli on a toasted sesame roll

GRILLED CHICKEN SANDWICH 24

Honey Mustard Coleslaw, Chipotle Honey, Grilled Chicken Breast, Tomato, Pickles and Swiss Cheese. Serve on a Sweet Bun

PRIME BEEF CHEESEBURGER 24

Prime Beef Burger served on a Sweet Bun with Beefsteak Tomato, Iceberg Lettuce, Red Onion, Roasted Garlic Aioli and Aged Cheddar Cheese

BOX LUNCH add \$ 3 per entrée

Includes Bottled Water for beverage & DoubleTree Cookie for dessert

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Theme Lunch & Dinner Buffets

(1 of 3 Pages)

Page 7

Designed for 25 or more guests.

Freshly Brewed Ice Tea, Coffee, Decaffeinated Coffee & Water Station

DELI BUFFET

Lunch 32

Macaroni Salad & Green Salad with Ranch & Italian Dressing
Black Forest Ham, Roasted Turkey and Classic Tuna Salad
Sharp Cheddar, Swiss and Pepper Jack Cheese
Assorted Gourmet Deli Rolls and Breads
Lettuce, Sliced Tomatoes, Onions, Pickles, Condiments & Dressings
Homemade Kettle Potato Chips
Assorted Cookies & Brownies

Dinner Buffet Includes

Dinner 40

Sliced Roast Beef
Sliced Fresh Fruit

WESTERN COMFORT BUFFET

Lunch 32

Potato Salad & Green Salad with Ranch & Italian Dressing
BBQ Chicken Breast
Buttermilk Mashed Potatoes
French Green Beans with Bacon and Shallots
Cornbread Muffins
Warm Apple Cobbler

Dinner Buffet Includes

Dinner 40

Her Marinated Tri-Tip
Truffle Mac & Cheese

MEDITERRANEAN BUFFET

Lunch 32

Cucumber Salad & Vegetable Pasta Salad
Grilled Chicken Breast with Lemon & Garlic
Mediterranean Vegetables
Yellow Rice
Pita Bread with Tzatziki
Baklava

Dinner Buffet Includes

Dinner 40

Mediterranean Tri-Tip Beef Kabob
Oven Roasted Potatoes

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Theme Lunch & Dinner Buffets (2 of 3 Pages) Page 8

MEXICAN BUFFET Lunch 32

Tortilla Chips with House-made Salsa
Cilantro Roasted Corn Salad & Chipotle Caesar Salad
Chicken Fajitas with Corn Tortillas, Pico de Gallo, Limes & Sour Cream
Cheese Enchiladas with Queso Fresco & Sour Cream
Spanish Rice
Mexican Style Pinto Beans
Caramel Flan

Dinner Buffet Includes Dinner 40

Sliced Fresh Fruit w/ Lime Juice & Tajin on the side
Beef Fajitas with all the fixings

ITALIAN BUFFET Lunch 32

Antipasto Salad w/ Lettuce, Provolone, Mozzarella, Tomatoes,
Artichokes, Red Pepper, Kalamata Olives and Green Olives in a Vinaigrette
Chicken Piccata - Lemon, White Wine & Caper Sauce
Mushroom Ravioli served with a Marinara Sauce
Risotto & Fresh Seasonal Vegetables
Garlic Bread
Tiramisu

Dinner Buffet Includes Dinner 40

Baked Beef Lasagna
Caprese with Tomatoes, Red Onion, Mozzarella
and Basil, Drizzled with Balsamic Vinaigrette

SOUP & SALAD BUFFET Lunch 32

Tomato Basil Soup AND Chicken Noodle Soup
Mixed Greens, Romaine Lettuce & Shredded Cabbage
Grilled Chicken, Ham, Bacon Bits and Hard Boiled Eggs
Jack, Cheddar, Parmesan and Feta Cheese
Tomato, Cucumber, Red Onions, Carrots, Bell Peppers, Mushrooms, Olives & Broccoli
Mandarin Oranges & Dried Cranberries
Croutons, Sunflower Seeds, Chick Peas and Corn
Ranch, Raspberry Vinaigrette and Caesar Dressing
Assorted Breads and Rolls
Fruit Salad and Assorted Cakes and Pastries

Dinner Buffet Includes Dinner 40

Grilled Chimichurri Steak
Edamame, Jicama, Asparagus, Artichokes & Pepitas
Tri-Colored Pasta, Cottage Cheese & Diced Pineapple

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Theme Lunch & Dinner Buffets

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HAWAIIAN BUFFET

Lunch 32

Island Salad with Baby Mix, Shredded Cabbage,
Carrots, Red Onion and Pineapple with an Asian Style Dressing
Macaroni Pineapple Salad
Hawaiian BBQ Chicken
Steamed Rice & Steamed Vegetables
Pineapple Upside-down Cake
Hawaiian Sweet Buns

Dinner Buffet Includes Dinner 40

BBQ Beef
Hawaiian Sweet Potatoes

BURGER BUFFET

Lunch 32

Potato Salad & Green Salad with Ranch & Italian Dressing
House-made Burger Patties and Spicy Hot Links
Assorted Buns / Sliced Cheddar and Pepper Jack Cheese
Chipotle Spread, Ketchup, Mustard, Mayo, Pickles, Lettuce, Tomatoes,
Onions and Pickled Jalapenos
House-made Kettle Chips
Mini Corn on the Cobb
Warm Apple Cobbler

Dinner Buffet Includes Dinner 40

Chili with Grated Cheese & Sour Cream
Truffle Mac & Cheese

ASIAN STYLE BUFFET

Lunch 32

Sesame Salad with cabbage, carrots, red bell peppers, cucumbers and green onions topped
with toasted sesame seeds and crunchy wontons. Served with a Sesame Dressing.
Orange Chicken
Vegetable Dumplings
Fried Rice
Stir Fry Vegetables
Mandarin Orange Cake

Dinner Buffet Includes Dinner 40

Chow Mein
Marinated Beef & Broccoli

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Classic Lunch & Dinner Buffet

Page 10

Designed for 50 or more guests

Rolls and Butter * Freshly Brewed Ice Tea, Coffee and Decaffeinated Coffee Station

LUNCH BUFFET 37

Select TWO Salads
Select TWO Entrees
Select TWO Accompaniments
Select TWO Desserts

DINNER BUFFET 47

Select TWO Salads
Select THREE Entrees
Select THREE Accompaniments
Select TWO Desserts

SALADS

Traditional Caesar Salad
Greek Salad with Feta Cheese
Tortellini Pesto Pasta Salad
Italian Pasta Salad
Roma Tomato and Cucumber Salad
Watermelon with Mint & Feta Cheese

Green Salad w/ Ranch & Raspberry Vinaigrette
Potato Salad
Macaroni Salad
Sliced Fresh Fruit
Waldorf Salad
Cilantro Roasted Corn Salad

ENTREES

Boneless Breast w/ Lemon Caper Sauce
Champagne Chicken
Baked Citrus Salmon
Tri Tip with Port Demi-Glace
Beef Fajitas with Bell Peppers & Onions

Chicken Marsala Mushroom Wine Sauce
Broccoli & Cheese Stuffed Chicken Breast
Baked Teriyaki Salmon
Baked Meat or Vegetarian Lasagna
Grilled Portobello Mushroom (Vegan)

Upgrade CARVING STATIONS Add Carver Fee (1.5 Hours) 150

All carving stations include sauces and bakery rolls

Prime Rib Carving Station	25 Servings	375
Turkey Carving Station	30 Servings	200
Ham Carving Station	25 Servings	250

ACCOMPANIMENTS

Buttermilk Mashed Potatoes
Oven Roasted Red Potatoes
Truffle Mac & Cheese
Wild Rice or Rice Pilaf

Roasted Garlic Brussels Sprouts
Mixed Seasonal Vegetables
Rum Glazed Carrots
French Beans with Bacon & Shallots

DESSERTS

New York Cheesecake
Tiramisu d' Amaretto
DoubleTree Cookie Bread Pudding
Caramel Flan

Chocolate Decadence Cake
Carrot Cake with Cream Cheese Frosting
Warm Apple OR Peach Cobbler
Assorted Cookies & Brownies

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Plated Lunch & Dinner Entrees (1 of 2 Pages)

Page 11

Our Three Course Plated Entrees Include Salad, Entrée, Accompaniments, Freshly Baked Roll and Dessert

Freshly Brewed Ice Tea served with Lunch & Coffee or Decaffeinated served with Dinner

SALAD SELECTIONS

Please select One Salad

Traditional Caesar Salad, with Homemade Caesar Dressing and Garlic Croutons
or

Mixed Green Salad with Cucumber, Tomatoes and Carrots
Served with Ranch and Raspberry Vinaigrette Dressing

Please add 2 per person to Upgrade the Salad

Wine Country Salad with Butter Lettuce, Red Grapes, Gorgonzola Cheese,
Candied Nuts and Raspberry Vinaigrette

Mediterranean Salad with Crisp Greens Tossed with Tomatoes and Cucumbers
in a Lemon Oregano Dressing Topped with Feta Cheese and Olives

Wedge Salad with Tomato, Red Onion, Bacon, Bleu Cheese Crumbles,
Blue Cheese Dressing and Fresh Cracked Pepper

	<i>Lunch</i>	<i>Dinner</i>
PAN ROASTED CHICKEN BREAST	36	41
Boneless Breast of Chicken Served with a Lemon White Wine Caper Sauce	6oz	7oz
PEPPERJACK STUFFED CHICKEN	39 TM	43
Boneless Breast of Chicken stuffed with Cream Cheese, Pepper Jack Cheese and Bell Peppers. Served with a Chipotle Cream Sauce	6oz	7oz
CRAB STUFFED CHICKEN BREAST	42	44
Chicken Breast Stuffed with Crab, Spinach, Cheese, Onion, Celery and Bread Crumbs Topped with a White Wine Sauce	6oz	7oz
CITRUS SALMON	42	45
Baked Salmon Topped with a Citrus Salsa	6oz	8oz
SALMON TERIYAKI	41	44
Teriyaki Glazed Salmon with Green Onions & Sesame Seeds	6oz	8oz

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Plated Lunch & Dinner Entrees (2 of 2 Pages) **Page 12**

BEEF STROGANOFF **31** **36**

Tender Beef w/ a Mushroom & Sour Cream Sauce tossed with Noodles. (Excludes Rice or Potato)

HOUSE-MADE MEATLOAF **33** **38**

House-made Meatloaf served w/ Mashed Potatoes and Gravy

GRILLED TRI TIP (min 25) **38** **43**

Herb Marinated Tri Tip with Port Demi-Glace 6oz 8oz

BRAISED SHORT RIBS (min 25) **42** **47**

Pan Seared and Braised in Red wine with Port Demi-Glace 6oz 8oz

PRIME RIB OF BEEF (min 25) **40** **45**

Slow Roasted, served with Creamy Horseradish 7oz 10oz

PASTA PRIMAVERA - Vegetarian **36** **41**

Penne pasta and Fresh Vegetables tossed in Extra Virgin Olive Oil & Spices.

GRILLED PORTOBELLO MUSHROOM **41** **44**

Vegetarian / Vegan – Marinated in Balsamic Vinegar, Garlic & Herbs

Our Culinary Team will select the perfect rice or potatoes and vegetables to compliment your entrée selection.

DESSERT SELECTIONS

Please select One Dessert

New York Cheesecake with Fresh Strawberry Sauce

Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream

Tiramisu d' Amaretto

Carrot Cake with Cream Cheese Frosting

Fruit Tart

DoubleTree Chocolate Chip & Walnut Cookie

served with Whipped Cream Berries and Chocolate Drizzle

DoubleTree Cookie Bread Pudding

Tres Leches Cake

Please select one entrée for the group.

If you wish to offer two separate entrée choices for your guests, the higher price of the two will be incurred as a split menu charge.

Exact count of each entrée is due 5 days prior to event.

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Hors d'oeuvres Displays **Page 13**

DISPLAY PLATTERS **Number of Servings** **50/100**

Fresh Market Fruits & Berries **150 / 300**
Sliced Fresh Fruit & Berries with a Yogurt Dipping Sauce

Vegetable Crudités **150 / 300**
Fresh Seasonal Vegetables with a Peppercorn Ranch Dip

Imported & Domestic Cheese Platter **225 / 450**
Artisan Cheeses with an Assortment of Crackers and Flat Breads

Charcuterie Board **325 / 650**
Cured Meats, Cheeses, Olives, Artichoke Hearts and Assorted Flat Breads

Hummus Trio **150 / 300**
Roasted Bell Pepper, Pesto & Garlic Hummus served with Cucumbers & Pita Chips

Fiesta Style Fondue **200 / 400**
Warm Tortilla Chips with Salsa, Guacamole and Warm Cheese Fondue

Homemade Kettle Potato Chips **100 / 200**
Served with Ranch and Sour Cream & Onion Dip

Three Cheese Hot Artichoke Dip **200 / 400**
Served with Assorted Breads & Tortilla Chips

Dessert Display **225 / 450**
Assortment of Petit Fours & Mini Desserts

CARVING STATIONS Add Carver Fee (1.5 Hours) **150**
All carving stations include sauces and bakery rolls

Prime Rib Carving Station 25 Servings **375**

Turkey Carving Station 30 Servings **200**

Ham Carving Station 25 Servings **250**

Hors d'oeuvre Displays prior to Lunch or Dinner:
It is suggested that you order 3 to 6 Servings per person.

Hors d'oeuvre Displays In lieu of Lunch or Dinner:
It is required that you order 6 to 10 Servings per person

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Hors d'oeuvres by the Dozen

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COLD SELECTIONS

Per Dozen

Fruit Skewers w/ Yogurt Dipping Sauce	36
Smoked Salmon, Dill Cream Cheese and Caviar served on Toast	34
Bruschetta	25
Cured Olive Tapenade served on Toast	25
Salami Coronets with Herb Cream Cheese	36
White Fish Ceviche Tostada <i>Cilantro, Radish, Sliced Jalapenos & Avocado Pure</i>	39
Antipasto Skewers w/ Cured Meats, Tomato, Mozzarella & Olive	39
Seared Ahi Tuna on Wonton Crisps	39
Shrimp Cocktail Shooters	48
Roasted Turkey Silver Dollar Roll Sandwich	36
Sliced Roast Beef Silver Dollar Roll Sandwich	38

WARM SELECTIONS

Per Dozen

Vegetable Quesadilla with Cilantro Lime Drizzle	30
Chicken Quesadilla Florentine <i>w/ Spinach, Mozzarella and Salsa</i>	32
Chicken Apple Walnut Montadito <i>Brie Cheese, Sliced Apple & Honey Drizzle</i>	35
Swedish Meatballs	36
Potato Skins with Cheddar Cheese, Bacon and Sour Cream	30
Buffalo Wings, Mild served with Bleu Cheese Dip	39
Vegetarian or Pork Pot Stickers Served with Ponzu Sauce & Sweet Chili	32
Mini Grilled Vermont Cheddar Cheese Sandwiches	27
Chicken or Beef Teriyaki Skewers	39
Cheese Stuffed Jalapeno	37
Chicken Fingers with Ranch & BBQ Dip	39
Pork Carnitas Street Tacos w/ Tomatillo Salsa & Queso Fresco	42
Mini Burger Sliders w/ Bacon, Tomato, Cheddar & Garlic Aioli	39
Mini Crab Cakes with Remoulade Sauce	48
Coconut Shrimp with Sweet Chili Sauce	60
Miniature Beef Wellingtons w/ a Chardonnay Demi-Glace	60

Hors d'oeuvre Displays prior to Lunch or Dinner:
It is suggested that you order 3 to 6 Servings per person.

Hors d'oeuvre Displays In lieu of Lunch or Dinner:
It is required that you order 6 to 10 Servings per person

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Hosted Bar Service	Page 15
Well Hosted Drink Tickets	10
Domestic Bottled Beer, House Wine and Soft Drinks Well Cocktails poured with House Vodka, Rum, Gin, Tequila, Whiskey, Scotch & Brandy	
Call Hosted Drink Tickets	12
Domestic & Imported Bottled Beer, House Wine and Soft Drinks Call Cocktails poured with Absolut, Bacardi, Captain Morgan, Jose Cuervo, Tanqueray, Jack Daniels, Seagrams 7 & Midori	
Premium Hosted Drink Tickets	14
Domestic & Imported Bottled Beer, Upgraded Wine and Soft Drinks Premium Cocktails poured with Ketel One, Myers, Cazadores, Crown Royal, Buchmans, Jaegermeister, Kahlua, Baileys and Chambord	
Hosted Domestic Bottled Beer	7
Hosted Non-Alcoholic Bottled Beer 12oz	7
Hosted Imported Bottled Beer 12oz	8
Hosted Soft Drinks & Bottled Waters	3
Hosted House Wine by the Glass	8
Tropical Fruit Punch	approx. 20 cups / per gallon 35
Lemonade	approx. 20 cups / per gallon 35
Fresh Fruit Agua Fresca	approx. 20 cups / per gallon 42
Cucumber ~ Lime, Pineapple, Watermelon or Hibiscus	
Champagne Punch	approx. 20 cups / per gallon 57
Bartender Fee	150

A pre-paid 150.00 bartender fee will be refunded for private bars with more than 950.00 in hosted or cash bar sales. Minimum 40 guests required for private bar service. Above prices are based on Hosted Beverage Service. Cash Prices may vary.

DoubleTree by Hilton Whittier Los Angeles

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Hotel 562-945-8511 Catering 562-945-8518

Please add 22% service charge and applicable taxes

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Hosted Wine List

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WHITE / BLUSH WINES

Moscato, Rosatello, Italy	41
White Zinfandel, Beringer, Main & Vine, California	30
Pinot Grigio, Candoni, Friuli, Friuli-Venezia Giulia, Italy	38
Sauvignonon Blanc, Brancott Estate, Marlborough, New Zealand	44
Chardonnay, la Terre, California 2008	29
Chardonnay, Rodney Strong, Sonoma County, <i>Sustainably Grown</i> , California	42

RED WINES

Pinot Noir, Castle Rock, Central Coast, California	37
Red, Josh Cellars, Legacy, California	49
Merlot, Blackstone, Winemaker's Select, California	35
Merlot, la Terre, California, NV	29
Cabernet Sauvignon, Robert Mondavi Private Select, California	37

Sparkling / Champagne

Brut, J. Roget, California, NV	29
Non-Alcoholic Sparking Cider	29

Corkage Fee / Setup, Serve Fee

20

If you wish to bring in bottles of wine please add above fee per bottle.
Bottles are to be delivered to the Sales Office a minimum of 2 days prior to event.
Each bottle is charged even if unopened to cover cost of staff & glassware.

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Audio Visual Equipment Page 17

42" Flat Screen TV w/ Cart & Cables	350
LCD & Sound Package Screen, LCD Projector, Microphone, Speakers & Patch	650
LCD Projector 3200 Lumens, Screen & All Cords	390
LCD Projector Package with Black Pipe & Drape Kit	425
(1) Wireless Microphone, (2) Speakers & 4 Channel Mixer	325
Add Additional Microphone / per (with 4 Channel Mixer)	125
Add Additional Speaker / per	125
Upgrade to 8 Channel Mixer	75
Sound Patch (from outside LCD Projector or IPod)	65
8ft Screen, AV Table, Extension Cord & Power Strip	150
8ft Screen Package w/ Black Dress Kit	225
10ft Screen, AV Table, Extension Cord & Power Strip	200
10ft Screen Package w/ Black Dress Kit	275
Self-Adhesive Flip Chart Package with Easel, (1) Pad & Markers	100
CD Player	125
VGA Extension Cable 25' - 50'	50
HDMI Cable 50'	50
HDMI or VGA Splitter (connect two projectors to a single laptop)	125
Apple Mac Mini-Display Port to VGA Adaptor	40
HDMI to VGA Adaptor	40
Wireless Presenter with Laser Pointer	75
Polycom Speakerphone	125
PC Laptop Computer	195
White Board with Assorted Markers & Eraser	75
Power Strip & Extension Cord / Taped Down	15
Pipe & Drape / Black or White / per foot	15

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