

Fresh Baked Goods & Beverages

A LA CARTE



FRESH BAKED GOODS

Priced Per Dozen

Signature Doubletree Cookies	37
Assorted Cookies	35
Assorted Danish	35
Assorted Coffee Cakes	35
Assorted Fresh Bagels, Cream Cheese	36
Brownies and Dessert Bars	38
Assorted Donuts	35

HEALTHY SNACKS

Whole Fruit	3 each
Seasonal Sliced Fruit	5 per person
Granola Bars	3 each

SAVORY & SWEET SNACKS

Priced per item

Assorted Candy Bars	3
Assorted Novelty Ice Cream Bars	5
Gourmet Ice Cream Bars	5
Individual Bags of Chips and Pretzels	3
Individual Mixed Nuts	4
Individual Honey and Dry Roasted Peanuts, Trail Mix	4
Fresh Roasted Almonds / Sea Salt, Olive Oil, Fresh Herbs	3

BEVERAGES

Brewed & Mixed Beverages Priced Per Gallon

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas	55
Hot Apple Cider or Hot Cocoa	45
Lemonade, Fruit Punch	40
Individual Bottled Juices (Orange, V-8, Grapefruit, Cranberry, Apple)	5
Bottled Iced Teas	5
Assorted Soft Drinks	4
Assorted Energy Drinks	5
Sports Drink	5
Bottled Water and Sparkling Water	4
2% Milk and Chocolate Milk Cartons	4

BEVERAGE PACKAGES

Includes freshly brewed coffee, decaffeinated coffee, specialty hot teas, water and assorted soft drinks.

Priced Per Person

½ Day	8	Full Day	16
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Prices and menu items are subject to change, current applicable sales tax and 23% service charge.

Break Packages



Breaks include freshly brewed coffee, decaffeinated coffee and specialty teas.
Priced Per Person

ICE CREAM SOCIAL 13

Featuring Local Gelato, Fat Free Sorbet Bars, DoubleTree Cookie Ice Cream Sandwich, Specialty Fruit Bars, Profiteroles

LEMON / CITRUS BREAK DROP 14

Fresh Baked Lemon Cookies, Key Lime Tart, Raspberry and Lemon Parfait, Citrus Inspired Beverage

STADIUM BREAK 14

Soft Pretzels with Cheddar Cheese Sauce and Mustard
Peanuts, Cracker Jacks and Warm Cinnamon Churros

FITNESS BREAK 15

Whole Fruit, Skinny Popcorn, Trail Mix, Pop Chips (Fat Free Gluten Free)
Sports Drink, Infused Green Tea and Fresh Fruit Smoothies

BAKE SHOP BREAK 14

Assorted Cookies and Brownies
Served with Chocolate and Low Fat Milk

SWEET N' SALTY BREAK 14

Assorted Individual Bags of Chips, Pretzels, Nuts and Candy Bars

THE ULTIMATE NACHO BAR 13

Corn Tortilla Chips, House Made Authentic Salsa, Cheddar Cheese Sauce, Sour Cream,
Jalapeños, House Made Guacamole

Add Spicy Beef, Chicken or Chili Con Carne 3

Prices and menu items are subject to change, current sales tax and 23% service charge applies.

Continental Breakfast



Our Continental Breakfasts are designed for one hour of service and are priced per person.

OAK BROOK CONTINENTAL

Chilled Orange, Cranberry & Apple Juice
Seasonal Sliced Fruit
Assorted Yogurts
Variety of Freshly Baked Breakfast Breads & Pastries
Butter, Margarine, Cream Cheese, Fruit Preserves & Honey
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

19

DELUXE CONTINENTAL

Chilled Orange, Cranberry & Apple Juice
Seasonal Sliced Fruit
Cold Cereals with Low Fat Milk and Oatmeal
Chef's Choice Breakfast Sandwich
Assorted Yogurts
Variety of Freshly Baked Breakfast Breads & Pastries
Butter, Margarine, Cream Cheese, Fruit Preserves & Honey
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

24

CONTINENTAL BREAKFAST ENHANCEMENTS

Priced Per Person

Oatmeal	3
Brown Sugar, Milk, Raisins, Honey	
Buttermilk Pancakes	4
Whipped Butter, Fresh Berry Compote, Maple Syrup	
Cinnamon French Toast	4
Whipped Butter, Fresh Berry Compote, Maple Syrup	
Smoked Salmon	6
Bagels, Chopped Red Onions, Capers	
Breakfast Wraps	4
Flour Tortilla, Cheddar-Monterrey Jack Cheese, Scrambled Eggs, Peppers, Onions, Bacon	
Egg, Sausage and Cheese Sandwich	4
Croissant, English Muffin or Biscuit	
Classic Eggs Benedict	5
Florentine Eggs Benedict	5
Smoked Salmon Eggs Benedict	7
Lobster Eggs Benedict	9

Prices and menu items are subject to change, current sales tax and 23% service charge applies.

Plated Breakfasts



All Plated Breakfasts Include: Individual Seasonal Sliced Fruit, Variety of Freshly Baked Breakfast Breads & Pastries, Butter, Margarine, Cream Cheese, Fruit Preserves & Honey, Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Egg Beaters or Egg Whites may be substituted for any Egg Entree

CINNAMON FRENCH TOAST

Thick-Cut Challa Bread, Cinnamon-Vanilla Egg Batter, Powdered Sugar
Choice of Bacon or Breakfast Sausage

20

CHEESE BLITZES

Three Cheese Blitzes, Warm Strawberry Topping, Powdered Sugar

20

SOUTHWEST BREAKFAST WRAP

Flour Tortilla, Cheddar-Monterrey Jack Cheese, Scrambled Eggs, Peppers,
Onions, Bacon, Breakfast Potatoes

20

CHEESE OMELET

Three Egg Omelet, Shredded Cheddar Cheese, Choice of Bacon or Breakfast Sausage,
Breakfast Potatoes

22

ALL-AMERICAN BREAKFAST

Scrambled Eggs, Chives, Choice of Bacon or Breakfast Sausage, Hash Brown Potatoes

20

STEAK AND EGGS

Six Ounce Choice New York Strip Steak, Scrambled Eggs with Cheese, Hash Brown Potatoes

26

PLATED BREAKFAST ENHANCEMENTS

Strawberry Yogurt Smoothies	3
Berry Parfait	4

Prices and menu items are subject to change, current sales tax and 23% service charge applies.
An additional service fee will apply for meal service to groups of less than 20 people.

Breakfast Buffets



Our Breakfast Buffets are designed for a two hour service and are priced per person.

GOOD MORNING OAK BROOK

Chilled Orange, Cranberry & Apple Juice
Seasonal Sliced Fruit, Assorted Yogurts
Individual Dry Cereals, Low-Fat Milk
Scrambled Eggs
Breakfast Potatoes, Peppers & Onions
Apple Wood Smoked Bacon and Breakfast Sausage
Variety of Freshly Baked Breakfast Breads & Pastries
Butter, Margarine, Fruit Preserves & Honey
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

27

OAK BROOK GRAND BREAKFAST BUFFET

Chilled Orange, Cranberry & Apple Juice
Seasonal Sliced Fruit, Assorted Yogurts
Individual Dry Cereals, Low Fat Milk
Oatmeal, Brown Sugar, Honey and Raisins
Cinnamon French Toast, Warm Maple Syrup
Fruit Topping, Whipped Cream
Scrambled Eggs
Breakfast Potatoes, Peppers & Onions
Apple Wood Smoked Bacon and Breakfast Sausage
Variety of Freshly Baked Breakfast Breads & Pastries
Butter, Margarine, Fruit Preserves & Honey
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

32

BREAKFAST BUFFET ENHANCEMENTS

Priced Per Person, * Chef Fee Applies \$100.00 Per Attendant Per 50 Guests*

Waffle Station	6*
Whipped Sweet Cream, Berry Compote, Maple Syrup	
Omelet Station	6*
Toppings Include: Tomatoes, Peppers, Onions, Mushrooms, Spinach, Cheddar Cheese, Ham, Bacon, Bay Shrimp	
Yogurt Smoothies	6*
Smoked Ham Off the Bone Carving Station	6*
Bloody Mary Bar	7*
Mimosa	7*

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Plated Lunches - Starters



Plated Lunches include: Assorted Rolls, Soup or Salad and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Entrees are priced per person.

SOUP SELECTIONS

Chef's Daily Soup
Fussilli Chicken Noodle
Vegetable Minestrone
Cream of Mushroom

SALAD SELECTIONS

SPINACH SALAD

Baby Spinach Leaves with Domestic Mushrooms and Thinly Sliced Red Onions

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Home-style Croutons
Creamy Caesar Dressing

THE WEDGE

Iceberg Lettuce Wedge, Thick-Cut Tomato, Bleu Cheese Crumbles, Fresh Bacon Crumbles
Creamy Bleu Cheese Dressing

DOUBLETREE SALAD

Garden Salad Blend with Grape Tomatoes, Shredded Carrots and Cucumbers

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Plated Lunches - Entrees



PENNE PRIMAVERA

Penne Pasta, Roasted Vegetables
Parmesan, Tomato Cream Sauce

27

MEDITERRANEAN VEGETABLE PURSE

Roasted Vegetables, Cous Cous, Asiago
Cheese, Wrapped in Phyllo, Red Pepper Coulis

25

GRILLED CHICKEN ALFREDO*

Grilled Chicken Breast, Broccoli, Fettuccine,
Alfredo Sauce

25

ASIAGO CHICKEN*

Citrus Caper Sauce

25

CHICKEN FLORENTINE*

Boneless Chicken Breast, Filled with Spinach,
Boursin Cheese & Herb Stuffing
Citrus Butter Sauce

28

SEARED CHICKEN BREAST*

Marinated Boneless Chicken Breast,
Roasted Red Pepper Coulis

27

BAKED TILAPIA*

Parmesan Crusted Tilapia
Mandarin Orange Sauce

29

ASIAN BBQ SALMON*

Wild Atlantic Salmon with Marinated
Hoisin-Sweet BBQ Sauce

32

GRILLED FLAT IRON STEAK*

Medallions of Choice Beef
Wild Mushroom Sauce

30

BEEF TENDERLOIN*

Sliced Beef Tenderloin
Red Wine Demi

35

Prices and menu items are subject to change, current sales tax and 23% service charge applies.
When multiple entrees are selected, the higher priced entrée will prevail.

****Consumer Advisory***

The Du Page Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, pregnant women, and other highly susceptible individuals with compromised immune systems.

Plated Lunches - Desserts



Please select one dessert to complete your menu.

MARBLED CHOCOLATE MOUSSE

White & Dark Chocolate Mousse, Fresh Seasonal Berries,
Chocolate Quill

CHOCOLATE LAYER/GRAMDMA'S CAKE

Rich & Decadent Chocolate Cake, Chocolate Ganache Icing
Sweet Whipped Cream, Raspberry Coulis, Mint

CHICAGO'S OWN ELI'S CHEESECAKE

Strawberry Coulis, Fresh Strawberries, Sweet Whipped Cream

SORBET TRIO

Lemon, Mango & Raspberry Sorbet

CARROT CAKE

Cream Cheese Frosting, Bourbon-Vanilla Sauce

CHEESECAKE XANGO

Vanilla Cheesecake wrapped in Tortilla, Lightly Fried, Cinnamon Sugar,
Raspberry Coulis, Sweet Whipped Cream, Fresh Berries

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Plated Salad & Sandwich Lunches



Plated Salad & Sandwich Lunches include: Chef's Daily Soup and Signature Doubletree Cookie,
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Entrees are priced per person. Limit of 2 selections per group.

BISTRO CROISSANT

Smoked Turkey, Ham, Bacon, Swiss Cheese,
Lettuce, Tomato, Fresh Baked Croissant,
Pasta Salad
25

GRILLED VEGETABLE PANINI

Portobello Mushroom, Summer Squash,
Zucchini, Roasted Red Peppers, Pesto Olive
Oil Whole Wheat Ciabatta Bun, Pasta Salad
24

STEAK & CHEESE WRAP

Choice Thin-Sliced Beef, Roasted Peppers,
Caramelized Onions, Four Cheese Blend,
Tomato Tortilla, Pickle Spear, Pasta Salad
25

CHICKEN CAESAR WRAP

Romaine Lettuce, Marinated Grilled Chicken,
Parmesan, Croutons, Creamy Caesar Dressing,
Spinach Tortilla, Pickle Spear, Waffle Fries
23

CHICKEN CAESAR SALAD

Grilled Marinated Chicken, Romaine Lettuce,
Prosciutto Crisp, Croutons, Parmesan Cheese,
Creamy Caesar Dressing
22

GRILLED SALMON

OR
SHRIMP CAESAR SALAD
28

CHOPPED COBB SALAD

Romaine Lettuce, Chopped Grilled Chicken
Breast, Swiss Cheese, Tomato, Bacon, Bleu
Cheese Crumbles, Hard Boiled Egg, Avocado,
Ranch Dressing
24

Prices and menu items are subject to change, current sales tax and 23% service charge applies.

Boxed Lunches



Boxed Lunches include: Pasta Salad, Whole Fruit, Bag of Chips, Signature Doubletree Cookie, Cold Non-Alcoholic Beverages, and Served with Utensils and Condiment Packets. Tiers are priced per person. For Multiple Selections All Accompaniments to be same

TIER 1

24

ROASTED TURKEY

Thinly Shaved Roasted Turkey, Swiss Cheese, Lettuce, Tomato, Multi-Grain Bread

CLASSIC HAM

Smoked Ham, Aged Cheddar Cheese, Tomato, Red Onion, Lettuce, Soft Bavarian Pretzel Bun

ROAST BEEF

Sliced Roast Beef, Horseradish Sauce, Provolone Cheese, Lettuce, Tomato, Roasted Bell Peppers, Ciabatta Roll

EGG SALAD SANDWICH

Hard Boiled Egg, Celery, Carrots, Mayonnaise, Lettuce, Tomato, Brioche Bun

CHICKEN CAESAR WRAP

Romaine Lettuce, Marinated Grilled Chicken, Parmesan, Croutons, Creamy Caesar Dressing, Spinach Tortilla

CHICKEN CAESAR SALAD

Grilled Marinated Chicken, Romaine Lettuce, Prosciutto Crisp, Croutons, Parmesan Cheese, Creamy Caesar Dressing

HOUSE CHOPPED SALAD

Mixed Greens, Cherry Tomatoes, Red Onions, Cucumber, Carrots, Croutons, Ranch or Italian Dressing

TIER 2

26

ITALIAN SUB

Mortadella, Provolone, Ham, Salami, Pepperoni, Red Onion, Tomato, Lettuce, Pepperocini, Roasted Garlic Aioli, Italian Baguette

CROISSANT CLUB

Roasted Turkey, Smoked Ham, Bacon, Swiss Cheese, Lettuce, Tomato, Mayonnaise, Butter Croissant

GRILLED VEGETABLE STACKER

Eggplant, Summer Squash, Zucchini, Red Bell Peppers, Tomato Sauce, Portobello Mushroom, Whole Wheat Ciabatta Bun

TUNA SALAD CROSSAINT

Albacore Tuna, Mayonnaise, Celery, Lemon Juice, Lettuce, Tomato, Butter Croissant

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Lunch Buffets



Lunch Buffets are designed for a one hour service, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas - priced per person. Minimum 10 People

THE SANDWICH SHOP

Chef's Daily Soup
Mixed Green Salad with Two Dressings
Crème Fraiche Potato Salad and Pasta Salad
Honey Baked Ham, Smoked Turkey Breast and Roast Beef
Baby Swiss, Smoked Provolone and Cheddar Cheeses
Dijon Mustard, Mayonnaise, Whipped Horseradish and Yellow Mustard
Sliced Whole Grain, Pretzel Hoagie and Flat Breads
Chefs Choice of Desserts

32

THE WRAP SHACK BUFFET

Chef's Daily Soup
Market Green Salad Bar with Choice of Two Dressings
Pasta Salad and Potato Chips

CHICKEN CAESAR WRAP

Romaine Lettuce, Marinated Grilled Chicken, Parmesan, Croutons, Creamy Caesar Dressing, Spinach Tortilla

STEAK & CHEESE WRAP

Choice Thin-Sliced Beef, Roasted Peppers, Caramelized Onions, Four Cheese Blend, Tomato Tortilla

GRILLED VEGETABLE PANINI

Eggplant, Summer Squash, Zucchini, Red Bell Peppers, Tomato Sauce, Portobello Mushroom

Chefs Choice of Desserts

30

DELUX SOUP and SALAD BAR

Chef's Daily Soup
Mixed Field Greens, Marinated Chicken and Flank Steak Julienne, Crumbled Bleu Cheese, Tomatoes, Diced Hard Boiled Eggs, Fresh Avocado, Fresh Bacon Crumbles, Cucumbers, Bermuda Onions, Black Olives
House Made Croutons
Assorted Fresh Rolls and Butter
Chefs Choice of Dessert

27

EXECUTIVE LUNCHEON

Chef's Daily Soup
Mixed Green Salad with Two Dressings
Crème Fraiche Potato Salad and Pasta Salad

Pre-made Gourmet Sandwiches to include:

Sliced Beef Tenderloin, Sautéed Onions, Lettuce, Tomato, Dijon Mayonnaise, French Baguette

Grilled Salmon, Baby Greens, Red Pepper Aioli, Ciabatta

Grilled Chicken Breast, Spinach, Sun-Dried Tomato, Feta Cheese, Olive Tapenade, Whole Wheat Ciabatta

Grilled Portobello Mushroom, Summer Squash, Zucchini, Roasted Red Peppers, Pesto Olive Oil, Whole Wheat Ciabatta Bun

Chefs Choice of Desserts

40

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Lunch Buffets



Lunch Buffets are designed for a two hour service, include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas - priced per person. Minimum 25 People

ITALIANO BUFFET

Minestrone Soup
Classic Caesar Salad, Garlic Bread Sticks
Home Made Italian Meatballs
Italian Sausage, Sautéed Peppers & Onions
Parmesan Crusted Chicken Breast Topped
with Home Made Marinara Sauce and
Sliced Fresh Mozzarella
Penne Pasta
Roasted Italian Vegetables
Marinara and Alfredo Sauces
Tiramisu and Cannollis

35

TASTE OF CHICAGO

Chopped Salad – Romaine Lettuce, Diced
Cucumbers, Tomatoes, Thin Sliced Red
Onion, Kalamata Olives, Feta Cheese – Two
Dressings
Chicago Style Pizzas
Italian Beef, Giardiniera,
Traditional Chicago Dog, Dill Pickle Spears
Sweet Relish, Tomatoes, Onions, Sport
Peppers
Assorted Chicago Style Kettle Chips
Eli's Cheesecake

36

SANTA FE EXPRESS

Tortilla Soup
Jalapeño Cheddar Corn Bread
Salad of Romaine Lettuce, Tortilla Strips,
Tomatoes, Black Olives
Queso Fresco, Chipotle Ranch Dressing
Cucumber and Tomato salad with Cumin
Lime Vinaigrette
Chicken Fajitas with Flour Tortillas
Guajillo Spiced Beef Hard Shell Tacos
Tomatoes, Shredded Cheese, Guacamole
Jalapenos, Salsa, Sour Cream, Lettuce, fresh
Cilantro, Saucy Black Beans, Spanish Rice
Warm Cinnamon Churros Dulce Tres

Leches De Leche

36

SALT CREEK GRILL

Market Green Salad Bar - Two Dressings
Crème Fraiche Potato Salad and
Creamy Cole Slaw
Sliced Watermelon
Angus Cheese Burgers
BBQ Chicken Breasts
Bacon Wrapped Hot Dogs
Grilled Bratwurst with Caramelized Onion
Appropriate Condiments
Assorted Fruit Pies

36

Prices and menu items are subject to change, current sales tax and 23% service charge applies.
An additional service fee will apply for meal service to groups of less than 25 people.

Plated Dinners - Starters



Plated Dinners include: Assorted Rolls, Soup or Salad, Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Entrees are priced per person.

SOUPS

Cream of Woodland Mushroom Soup

Potato Leek

Tuscan Tomato-Basil

Hardy Beef Barley

Cream of Chicken and Wild Rice

Vegetable Minestrone

SALADS

Choice of (2) Dressings

CAESAR SALAD

Romaine Lettuce, Pancetta Crisp, Parmesan
Cheese, House Made Croutons
Creamy Caesar Dressing

SIENNA SALAD

Mixed Field Greens
Toasted Pine Nuts, Gorgonzola Cheese
Dried Cherries, Sun-Dried Tomatoes,

DOUBLETREE SALAD

Garden Salad Blend with Grape Tomatoes,
Shredded Carrots and Cucumbers

SPINACH SALAD

Baby Spinach Leaves with Domestic
Mushrooms and Thinly Sliced Red Onions

GREEK SALAD

Romaine Lettuce, Radicchio, Red Onion
Cucumber, Feta Cheese, Kalamata Olives,

PEAR AND WALNUT SALAD

Roasted Pear, Mixed Greens
Candied Walnuts, Bleu Cheese

Prices and menu items are subject to change, current sales tax and 23% service charge applies.
On entrees that are split, the higher price will prevail.

Plated Dinners - Entrees



Please Select Your Entrée

SUN-DRIED TOMATO RAVIOLI

Mascarpone-Tomato Ravioli, Roasted Peppers, Parmesan, Alfredo Sauce

34

MEDITERRANEAN VEGETABLE PURSE

Roasted Vegetables, Cous Cous, Asiago Cheese, Wrapped in Phyllo Red Pepper Coulis

34

PAN SEARED CHICKEN MARSALA

Pan Jus Marsala Demi Glace

38

GARLIC HERB MARINATED FLAT-IRON STEAK

Seasoned and Grilled to Perfection

45

ASIAGO CHICKEN*

Citrus Caper Sauce

38

BLUE CHEESE CRUSTED MEDALLIONS*

Gorgonzola Crust, Broiled Beef Tenderloin Port Wine Demi

50

ASIAN BBQ SALMON FILET

Wild Atlantic Salmon Marinated with Hoisin-Sweet BBQ Sauce

41

CHICKEN FLORENTINE*

Boneless Chicken Breast, Spinach, Boursin Cheese & Herb Stuffing, Citrus Butter Sauce

38

10oz NEW YORK STRIP

Served with a Wild Mushroom Bourbon Demi Glace

45

GRILLED FILET MIGNON*

USDA Choice Eight Ounce Beef Filet, Bordelaise Sauce

55

CHICKEN BREAST*

Marinated Semi-Boneless Chicken Breast, Morel Mushroom Cream Sauce

37

BUILD YOUR OWN DUET

CHICKEN & SEAFOOD 58

PETIT FILET MIGNON & CHICKEN 61

FILET MIGNON & SEAFOOD 63

SEAFOOD:

GRILLED 4 OZ. SALMON

SHRIMP SKEWER

BACON WRAPPED SCALLOP

Prices and menu items are subject to change, current sales tax and 23% service charge applies.
When multiple entrees are selected, the higher priced entrée will prevail.

Plated Dinners - Sides



PLEASE SELECT YOUR SIDES, ONE OF EACH

STARCH SIDES

PARMESAN POTATO GRATIN
ROASTED GARLIC RED SKIN MASHED
GINGER SWEET POTATO DUCHESS
ROSEMARY ROASTED RED
POTATOES
MINNESOTA WILD RICE

VEGETABLE SIDES

HARICOT VERTS WITH JULIENNE
CARROTS
GREEN ASPARAGUS & ROASTED
PEPPERS
ROASTED GARDEN VEGETABLES
WITH FINE HERBS
BALSAMIC MARINATED GRILLED
VEGETABLES
LEMON SCENTED BROCCOLI

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PLATED DINNER ENHANCEMENTS

Priced Additional Per Person

ADD SORBET INTERMEZZO	3	ADD SOUP OR SALAD	3
RASPBERRY SORBET		SELECT OFF PREVIOUSLY	
LEMON SORBET		LISTED	
MANGO SORBET			

ADD UPGRADED APPETIZER:

Tri-Colored Tortellini, Alfredo Sauce	5
Crispy Rice Paper Shrimp, Sweet-Chili Sauce	7
Crab Cakes, Lemon Aioli	9
Pan Seared Scallop, Porcini Mushroom, Marsala Glaze	7

Plated Dinner - Desserts



Please Select One Dessert

CHICAGO'S OWN ELI'S CHEESECAKE

Fresh Strawberries, Strawberry Coulis,
Sweet Whipped Cream

CHOCOLATE GANACHE CAKE

Rich and Decadent Chocolate Cake,
Chocolate Ganache Icing,
Raspberry Coulis, Fresh Mint

TRIO OF MINI PASTRIES

White Chocolate Mousse Cup,
Seasonal Fruit Tart, Opera Cake
\$3 per person

CHEESE CAKE TRIO

Turtle, Chocolate Chip & Strawberry Cheese
Cake Squares, Sweet Whipped Cream
Strawberry Coulis

CARROT CAKE

Layered Carrot Cake, Cream Cheese Frosting
Sweet Whipped Cream, Carmel Sauce

CRÈME BRULEE

Classic Vanilla Custard, Caramelized Sugar,
Chocolate Straw

MARBLED CHOCOLATE MOUSSE

Dark & White Chocolate Mousse, Fresh
Berries, Marble Chocolate Shavings,
Chocolate Straw
\$2 per person

SALTED CARMEL CHEESECAKE

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Dinner Buffets



Buffets are serviced for a two hour service and served with Fresh Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas- priced per person. Minimum 25 People

THE FRENCH BISTRO

Lobster Corn Bisque

Field Greens with a Tarragon Vinaigrette Rice Pilaf, Fresh Vegetables

Pan Roasted Salmon - Citrus Beurre Blanc

Whole Roasted Chicken & Truffle Oil with Natural Pan Jus

Steak Au Poivre with Cognac Sauce

Petit Fours and Tortes

52

SALT CREEK BBQ BUFFET

Market Green Salad Bar with Choice of Two Dressings

Creamy Cole Slaw, Crème Fraiche Potato Salad

Sliced Watermelon

Your Choice of Entrees:

Angus Burgers

BBQ Chicken Breasts

Smoked BBQ Pulled Pork

Slow Braised BBQ Baby Back Ribs

Assorted Fruit Pies

Two Choices: 42 Three Choices: 48

Dinner Buffets Continued



THE TUSCANY

Tuscan Tomato Basil Soup
Classic Caesar Salad with Homemade Focaccia Croutons
Tomato & Fresh Mozzarella Drizzled with Balsamic Vinaigrette

Chicken Parmesan with Homemade Marinara Sauce
Italian Sausage and Meatballs
Roasted Garlic & Plum Tomato Sauce

Fresh Seasonal Vegetables
Crusty Peasant Rolls with Butter
Tiramisu and Miniature Cannolis

A Choice of two pre-selected Pastas:
Egg Fettuccine, Farfalle, Tri-colored Tortellini & Penne Rigate
A Choice of two pre-selected Sauces:
Roasted Garlic & Plum Tomato , Alfredo, Basil Pesto Cream

47

ZEN

Miso Soup with Crispy Wontons
Chinese Chopped Salad
Spicy Thai Chili Cucumber Salad

Vegetable Eggrolls
Wok Tossed Vegetables
Asian Barbeque Salmon with Napa Cabbage
Grilled Shaolin Chicken Breast
over Bok Choy
Jasmin Rice

Fortune Cookies and Lychee Tapioca

47

Prices and menu items are subject to change, current sales tax and 23% service charge applies.
An additional service fee will apply for meal service to groups of less than 25 people.

Dinner Buffets



Dinner buffets are designed for a two hour service Assorted Rolls & Butter, Regular & Decaffeinated Coffee, Selection of Black, Green & Herbal Tea and priced per person. Minimum 25 People

CREATE YOUR OWN

SOUPS

Choice of one
Each additional add \$2.50 Per Person
Tuscan Tomato Basil
Cream of Broccoli, Chicken or Mushroom
Potato Leek

SALADS

Choice of two salads
Each additional add \$2.95 Per Person
Mixed Greens with Tomato, Cucumber & Shaved Carrots with
Choice of Two Dressings
Heart of Romaine with Shaved Asiago, Focaccia Croutons
& Classic Caesar Dressing
Cucumber, Tomato & Bermuda Onion Salad
Sliced Fresh Fruit
Crème Fraiche Potato Salad and Chef's Pasta Salad

VEGETABLES

Choice of one
Each additional add \$2.95 Per Person
Grilled Vegetables
Buttered Corn
Green Beans and Carrots Julienne
Buttered Sweet Peas

STARCHES

Choice of one
Each additional add \$2.95 Per Person
Herb Roasted Red Potatoes
Baked Potato
Sweet Potato Duchess
Red Skin Garlic Mashed Potatoes

Dinner Buffets Continued



ENTRÉES

Choice of Two Entrées

Each additional entrée add \$8.00 Per Person

CHICKEN

Parmesan, Marsala, Picatta, Vesuvio,

Barbecue, Fried, Herb Roasted or Florentine

BEEF & PORK

Beef Bourguignon

Sliced Strip Loin of Beef with a Madeira Reduction

Roasted Pork Loin

Adobe Pork Chops

Shaolin Chicken

Gingered Beef Stir Fry

FISH

Orange Roughy, Salmon, Tilapia, Cod
(Seasonal fish available upon request per Market price)

Choice of Sauce:

Lemon Butter, Cucumber Chive, Tomato Basil Provençal
Roasted Tomato Cream, Mandarin Orange Cream

DESSERTS

Choose Two

Chocolate Mousse with Fruit Sauce

Old Fashioned Chocolate Cake

New York Cheesecake with Berry Sauce

Prices and menu items are subject to change, current sales tax and 23% service charge applies.
An additional service fee will apply for meal service to groups of less than 25 people

Hors D'Oeuvres



Hors D'Oeuvres are priced per 50 pieces. Minimum 50 Pieces

TIER ONE
COLD HORS D'OEUVRES
120

Strawberry with Brie
Portobello Crostini
Prosciutto Melon Ball
Chicken "Waldorf" Tartlet

Tomato & Mozzarella Skewers
Stuffed Cherry Tomatoes
Assorted Pinwheels
Egg Salad Tartlet

HOT HORS D'OEUVRES
120

Assorted Quiche Tartlets
Chicken Quesadilla Cone
Assorted Mini Pizzas
Shrimp Dim Sum
Szechwan Beef Skewer
BBQ Pork Wonton
Jumbo Chicken Wings

Sesame Chicken Tempura Skewers
Cocktail pigs in a Blanket
Vegetable Pot Sticker
Rueben Spring Rolls
Crab Rangoon
Three Cheese Fried Ravioli
Jalapeno Poppers

TIER TWO
COLD HORS D'OEUVRES
160

Crab Salad Tartlet
Bay Shrimp & Boursin Tartlet
Seared Tuna, Wasabi Aioli
Smoked Salmon Rose with Capers

Goat Cheese & Pesto Tartlets
Beef Tenderloin Crostini
Prosciutto, Tortellini & Olive Skewer
Lobster & Mango Salsa Crisp

HOT HORS D'OEUVRES
160

Artichoke Beignet with Boursin Cheese
Breaded Stuffed Mushroom
Beef Wellington
Chicken-Andouille Sausage Skewer
Coconut Shrimp

Hoisin Lamb Chop Lollipop
Brie en Croute, Raspberry Jam
Mini Crab Cake, Remoulade
BBQ Bacon Wrapped Shrimp
Firecracker Shrimp

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Reception Displays



Reception Displays are based on a two hour service period and are priced per person. Minimum

FARMER'S MARKET CRUDITE

Fresh Cut Seasonal Vegetables to include: Carrots, Cucumbers, Bell Peppers, Celery, Cherry Tomatoes, Zucchini, Yellow Squash
Buttermilk Ranch Dressing, Caramelized Onion Dip

5

ARTISNAL CHEESE DISPLAY

Assorted Domestic & Imported Cheeses, Dried Fruit, Grapes, Gourmet Crackers

6

ANTIPASTO DISPLAY

Prosciutto, Sauscison, Soppresatta, Salami, Pepperoni, Fresh Mozzarella,
Marinated Olives & Artichoke Hearts, Italian Bread

9

THE ULTIMATE NACHO BAR

Corn Tortilla Chips, House Made Salsa, Cheddar Cheese Sauce, Sour Cream, Jalapeños,
House Made Guacamole

12

Add Spicy Beef, Chicken or Chili Con Carne **3**

MASHED POTATO EXTRAVAGANZA

Roasted Garlic & Sweet Mashed Potatoes, Whipped Butter, Bacon Bits, Sliced Black Olives,
Green Onions, Cheddar Cheese, Sautéed Mushrooms, Sour Cream, Stemmed Glass Cup

11

UNDER THE SEA BAR

Displayed on Crushed Ice with Fresh Lemon Wedges, Cocktail and Remoulade Sauce
Minimum Two Dozen, Items Are Priced Per Dozen

Snow Crab Claws 48

Oysters on the Half Shell 48

Jumbo Shrimp 48

Prices and menu items are subject to change, current sales tax and 23% service charge applies.

Reception Displays



FRESH SUSHI DISPLAY

Includes Pickled Ginger, Wasabi and Soy Sauce

Sushi Requires a Two Day Lead Time to Order and is a 100 Piece Minimum Order

Package is based on three pieces per person and is priced per person.

Please Select Four .

16

California Maki Roll
Vegi California Roll
Unagi Roll
Yellowtail Tuna Roll
Spicy Shrimp

Spicy Tuna Roll
Philadelphia Roll
Fresh Salmon
Salmon & Avocado
Cucumber & Avocado

NIGIRI SUSHI

Fresh Seafood atop white rice with Wasabi.

Priced per Piece.

8

Tuna	Yellowtail	Eel	Fresh Salmon	Shrimp
Octopus	Smoked Salmon	Scallop	Snapper	Squid

DIM SUM

Authentic Asian Appetizers including steamed dumplings filled with seasoned vegetables and assorted meats or seafood. Dim Sum is priced per person and portioning based on 3 pieces per person. 25 Person Minimum Order, Please Select Three Varieties

14

Vegetable Shao Mai
Shrimp Shao Mai
Pork Shao Mai
Vegetable Potsticker
Pork Potsticker

Chicken Shao Mai
Shrimp & Pork Shao Mai
Chicken Beggar's Purse
Shrimp Potsticker
BBQ Pork Bao Bun

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DOUBLETREE
BY HILTON™

Dessert Finale Packages

All sweet tables include a deluxe coffee and hot tea station, and are based on a two hour service period.

Priced per Person

Silver Sweet Table

3 pieces per person

Select 4 Pastries

8

Gold Sweet Table

5 Pieces per Person

Select 6 Pastries

10

Pastry Selections

Cream Puffs, Chocolate Eclairs, Mini Cheesecakes, Raspberry Mousse Torte, Opera Torte, Hazelnut Torte, White & Dark Chocolate Mousse Cup, Brandied Cherries, Crème Brule, Tiramisu, Dessert Bars, Brownies, Lemon Squares

Deluxe Coffee Station Only

8

Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Variety Coffee Syrup Flavors, Sweeteners

*25 person Minimum

Chocolate Fountain

10

Cascading waterfalls of warm melted chocolate to include a selection of the following dipping items; Strawberries, Bananas, Pretzel Rods, Marshmallows, Mini Cheesecakes, Rice Krispie Treats, Oreos, Pound Cake

*50 person minimum

Chocolate Cordial Cups

4

Kahlua, Bailey's and Grand Marnier, Chocolate Shot Glasses

*25 person Minimum

Additional Items

Doubletree Cookies **35** (per dozen)

Chocolate Covered Strawberries **35** (per dozen)

Fresh Fruit and Berries **5** (per person)

Prices and menu items are subject to change, current sales tax and 23% service charge applies.

Beverage Packages



HOSTED BEVERAGES

(Upon Consumption, Priced per Drink)

Premium Brands	7
Prestige Brands	8
Domestic Beer	5
Imported Beer	6
Wine & Wine Coolers	7
Cordials	8
Champagne	5
Mineral Waters	4
Soft Drinks	4

HOSTED BEVERAGE PACKAGE

Hosted Bars Priced Per Person

	Premium Brands	Prestige Brands
Per Person		
One Hour	16	18
Two Hour	22	24
Three Hour	27	29
Four Hour	31	33

CASH BEVERAGE PACKAGE

Premium Brands	8
Prestige Brands	9
House Red & White Wine	8
Domestic Beer & Wine Coolers	6
Imported Beer	7
Cordials	9
Champagne	7
Mineral Waters	4
Soft Drinks	4

\$100.00 per Bartender will apply on All Cash Bars.

(Note: 1 Bartender per 100 guaranteed guests)

Prices and menu items are subject to change, current sales tax and 23% service charge applies.



DOUBLETREE
BY HILTON™

Beverage Selections

	PREMIUM BRANDS	PRESTIGE BRANDS
Vodka	Smirnoff	Absolute
Gin	Beefeater	Tanqueray
Scotch	J&B	Dewars
Whiskey	Canadian Club	Crown Royal
Rum	Captain Morgan	Captain Morgan
	Bacardi	Bacardi
Bourbon	Jim Beam	Jack Daniels
	Jack Daniels	Makers Mark
Tequila	Cuervo Gold	1800
Brandy	Christian Brothers	Christian Brothers
Liquors	Peach Schnapps	Peach Schnapps
	Bol's Amaretto	Bol's Amaretto
	Bol's Triple Sec	Bol's Triple Sec

WINES

Select four for bar service

Chardonnay	Barefoot	Mirassou
Pinot Grigio	Barefoot	Mirassou
Sauvignon Blanc	Barefoot	Mirassou
Cabernet/Merlot	Barefoot	Mirassou
Pinot Noir	Redwood Creek	Mirassou
White Zinfandel	Barefoot	Beringer
Riesling		Mirassou

BEER

Premium Beer	Miller Lite	Miller Lite
	Miller Genuine Draft	Miller Genuine Draft
	Budweiser	Budweiser
	Miller Genuine Draft Light 64	Miller Genuine Draft Light 64
Imported Beer	Bud Light	Bud Light
	Corona	Corona
	Heineken	Heineken
	Amstel Light	Amstel Light
Non-Alcoholic	Becks	Becks
	O'Doul's	O'Doul's

Sparkling Water, Bottled Water, Juice and Assorted Soft Drinks

BEVERAGE ALTERNATIVES

One gallon of punch serves 20 cups

Champagne Punch	Per Gallon
Mimosas	\$60.00
Sparkling Non-Alcoholic Fruit Punch	\$60.00
Soda and Juice Bar – 1 hour	\$40.00
Prices and menu items are subject to change, current sales tax and 23% service charge applies.	\$3.00 Per Person