The DoubleTree Hotel…..Presents
Our Private Dining Menu

Breakfast
Continental Breakfasts
Plated Breakfasts
Breakfast Buffets
Classic Buffet Stations

Brunch
Brunch Buffets

Refreshments
Assortment Services
Specialty Displays

Meetings
Post Meeting Receptions

Luncheon
Three-Course Luncheons
Luncheon Buffets

Receptions
Hors d’Oeuvres
Classic Reception Stations
Elaborate Displays

Exceptional Dinner
Appetizer Collection
Entrée Collection
Dessert Collection
Dinner Buffets
Bar Pricing

All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax

Doubletree Hotel & Executive Meeting Center Somerset
200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600  Fax: 1-732-469-4617
Continental Breakfasts

The Grand Continental
Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Sliced Seasonal Fruits and Berries
Freshly Baked Danish, Freshly Baked Croissants, Assorted Bagels with Sweet Creamery Butter, Cream Cheese and Fruit Preserves
Assorted Flavored Cream Cheese Coffee Cakes
Assorted Individual Fruit Yogurts
Assorted Individual Cereals with Skim and Whole Milk

From a Crock, We Will Serve...
Molasses Flavored Oatmeal
Served with Brown Sugar, Cinnamon and Raisins

From Under a Heat Lamp, We Will Serve...
Warm Cinnamon Buns

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping
$20.00 per Person

From a Mirror Display...
Smoked Salmon Served with Chopped Egg Whites and Yolks, Sliced Tomatoes, Bermuda Onions, Capers and Crème Fraiche
$9.00 per Person

The Classic Continental
Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Sliced Seasonal Fruits and Berries
Freshly Baked and Glazed Danish, Freshly Baked Croissants, Assorted Bagels with Sweet Creamery Butter, Cream Cheese and Fruit Preserves
Assorted Flavored Cream Cheese Coffee Cakes

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200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600 Fax: 1-732-469-4617
Plated Breakfast (Minimum 25 Guests)

All Plated Breakfasts are Accompanied with Fresh Squeezed Orange Juice

I. Individually Plated...
Sliced Seasonal Fruits with Berry Garnish
Creamed Scrambled Eggs with Fine Herbs

Choice Of...
Thick Smokehouse Bacon or Country Sausage
Seasoned Breakfast Potatoes

From Basket, We Will Serve An Assortment of...
Freshly Baked Croissants, Assorted Deluxe Breads and Danish
Miniature Muffins with Cream Cheese and Fruit Preserves

Freshly Brewed Doubletree Blend Coffee Offering Regular and Decaffeinated
Assorted Teas for Steeping
$18.00 per Person

II. Individually Plated... (Minimum 25 Guests)

A Rainbow of Fresh Melon with Berries
Brioche French Toast with Warm Vermont Maple Syrup and Sweet Creamery Butter

Choice Of...
Thick Smokehouse Bacon or Country Sausage

From Basket, We Will Serve An Assortment of...
Freshly Baked Croissants, Assorted Deluxe Breads and Danish
Miniature Muffins with Cream Cheese and Fruit Preserves

Freshly Brewed Doubletree Blend Coffee Offering Regular and Decaffeinated
Assorted Teas for Steeping
$18.00 per Person
Breakfast Buffets
(Breakfast Buffets Require a Minimum of 30 Guests)

Traditional
Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Sliced Seasonal Fruits and Berries

Bake Shop to Prepare...
Freshly Baked Croissants, Assorted Deluxe Breads and Danish
Miniature Muffins with Cream Cheese and Fruit Preserves

From Silver Chafing Dishes, We Will Serve...
Creamed Scrambled Eggs with Fine Herbs
Thick Smokehouse Bacon and Sausage
Seasoned Breakfast Potatoes

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee Offering Regular and Decaffeinated
Assorted Teas for Steeping
$24.00 per Person

Executive
Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Whole Seasonal Fresh Fruits and Berries

Bake Shop to Prepare...
Freshly Baked Croissants, Assorted Deluxe Breads and Danish
Miniature Muffins with Cream Cheese and Handmade Jams & Jellies

From a Crock, We Will Serve...
Molasses Flavored Oatmeal
Served with Brown Sugar, Cinnamon and Raisins

From Silver Chafing Dishes, We Will Serve...
Creamed Scrambled Eggs with Cheddar Cheese and Chives
French Toast with Warm Maple Syrup and Sweet Creamery Butter
Thick Smokehouse Bacon and Country Sausage
Seasoned Breakfast Potatoes

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Buffet Enhancements....

Sunshine Fruit Smoothies...

Strawberry, Banana, Orange Blossom Honey and Granola
Pineapple, Mango, Coconut, Yogurt
(1 Attendant for Each 75 Guests)
$8.00 per Person
$100.00 per Attendant

Breakfast - Classic Buffet Stations

Omelet Station

A Uniformed Chef Will Prepare...
Omelets – Made to Order with Bacon, Diced Virginia Ham, Local Mushrooms, Bell Peppers, Diced Tomatoes, Fresh Spinach, Cheddar and Swiss Cheeses, Bermuda Onions, Egg Beaters and Egg Whites
$9.00 per Person
$100.00 per Attendant

Fruit Crepe Station

A Uniformed Chef Will Prepare...
Please Select Two Fillings.

Fresh Crepes Made to Order with Fillings to Include your Choice of Cinnamon Apples, Strawberries, Blueberries, Caramelized Bananas or Grilled Vegetable Fillings
Accompanied by Whipped Cream with Orange Grand Marnier and Warm Maple Syrup
$9.00 per Person
$100.00 per Attendant

Belgian Waffle Station

A Uniformed Chef Will Prepare...
Crispy Belgian Waffles Accompanied by Whipped Cream, Butter, Maple Syrup and Fresh Berries
$8.00 per Person
**Buffet Enhancements, Additional per Person Price**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamed Scrambled Eggs with Fine Herbs</td>
<td>$3.50 per</td>
</tr>
<tr>
<td>Country Sausage or Thick Smokehouse Bacon</td>
<td>$5.00 per</td>
</tr>
<tr>
<td>Cheese Blitzes with Sour Cream and Strawberry Coulis</td>
<td>$4.00 per</td>
</tr>
<tr>
<td>Sliced Seasonal Fruits and Berries</td>
<td>$5.00 per</td>
</tr>
<tr>
<td>Old Fashioned Thick Brioche French Toast with Warm Maple Syrup</td>
<td>$4.00 per</td>
</tr>
<tr>
<td>Traditional Eggs Benedict with Canadian Bacon or Country Sausage,</td>
<td>$6.00 per With Hollandaise Sauce</td>
</tr>
<tr>
<td>Silver Dollar Buttermilk Pancakes with Warm Maple Syrup</td>
<td>$4.00 per</td>
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</tbody>
</table>

**Smoked Salmon**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sliced Nova Salmon and Smoked Whitefish Platter with Horseradish Cream, Capers, Diced Red Onions, Sliced Tomatoes, Chopped Eggs and Russian Black Bread</td>
<td>$9.00 per</td>
</tr>
</tbody>
</table>

**Shaved European Charcuterie**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>European Select Cured Meats and International Cheese</td>
<td>$9.00 per Selections of</td>
</tr>
<tr>
<td>Traditional Garnish of Cornichons, Caper Berries, and Grain Mustard</td>
<td></td>
</tr>
<tr>
<td>Artisan Breads</td>
<td></td>
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</tbody>
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**From Silver Chafing Dishes, We Will Serve...**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banana Pancakes with Warm Maple Syrup</td>
<td>$5.00 per</td>
</tr>
<tr>
<td>And Fresh Strawberry Sauce</td>
<td></td>
</tr>
<tr>
<td>Warm Egg and Brie Croissants Sandwiches</td>
<td>$5.50 per</td>
</tr>
</tbody>
</table>
**Refreshments Assortment Services**

Freshly Brewed Doubletree Blended Coffee  - Regular and Decaffeinated  $38.00 per Gallon

Freshly Brewed Hot Tea  $35.00 per Gallon

Assorted Regular and Diet Soft Drinks  $3.50 Each

House Brewed Iced Tea  $35.00 per Gallon

Mineral and Sparkling Bottled Water  $3.50 Each

Individual Bottles of Sparkling Lemonade and Pink Lemonade  $5.00 Each

Individual Cans of Nutrisoda  $4.50 Each

Red Bull Energy Drink  $6.00 per Can

FIJI Bottled Water  $5.00 Each

Fresh Squeezed Orange, Grapefruit, Apple, Pineapple and Tomato Juices  $4.00 per Bottle /$17.00 per Pitcher

 Assorted Deluxe Doubletree Baked Cookies  $25.00 per Dozen

Assorted Bagels  $34.00 per Dozen

Assorted Muffins and Danishes  $38.00 per Dozen

Chocolate Dipped Strawberries  $36.00 per Dozen

Chocolate Dipped Tuxedo Strawberries  $42.00 per Dozen

Assorted Miniature French and Italian Pastries  $38.00 per Dozen

Assorted American and Danish Finger Sandwiches  $32.00 per Dozen

Bowls of Pretzels or Potato Chips  $10.00 per Bowl

Bowls of Fancy Mixed Nuts  $20.00 per Pound

Bowls of Dip  $10.00 per Bowl

**Choose from:** Roasted Bermuda Onion, Sun-Dried Tomato Hummus, Guacamole or Fresh Tomato Salsa

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Tel: 1-732-469-2600  Fax: 1-732-469-4617
Brunch Buffet

(Brunch Buffets Require a Minimum of 30 Guests)

The Doubletree Brunch Buffet
Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices

Sliced Fresh Fruits and Berries

New York Style Bagels
Sweet Creamery Butter, Margarine, Cream Cheese and Fruit Preserves

Display of...
Smoked Nova Salmon Served with Shaved Onion,
Chopped Egg Whites and Yolks, Sliced Tomatoes, Capers and Russian Black Bread

Hand Selected Field Greens with Selection of Two Dressings

Our Chef will pick The Freshest Seasonal Local Ingredients for Two Composed Salads

From Silver Chafing Dishes, We Will Serve...
Cheese Blitzes with Sour Cream and Strawberry Sauce
Flame Roasted Red Bliss Potatoes, Roasted Peppers and Onions
Farm Fresh Scrambled Eggs with Fine Herbs
Thick Smokehouse Bacon and Country Sausage
Grilled Herb Marinated Salmon, Chardonnay Citrus Sauce
Chefs Seasonal Vegetable Medley

Dessert
From Silver Chafing Dishes, We Will Serve...
Warm Bread Pudding, Bourbon Caramel Sauce

An Assortment of French and Italian Miniature Pastries

Opera Torte
Rich Almond Cake Filled with Ganache and Mocha Butter Cream Glazed with Silky Chocolate

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping

$47.00 per Person

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Brunch Buffet
(Brunch Buffets Require a Minimum of 50 Guests)

Somerset Brunch Buffet
Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Sliced Seasonal Fresh Fruits and Berries

New York Style Bagels
Sweet Creamery Butter, Margarine, Cream Cheese and Fruit Preserves

Display of...
Smoked Salmon Served with Shaved Red Onion, Grated Eggs and Sliced Tomatoes with Pumpernickel Bread
Hand Selected Field Greens with Selection of Two Dressings
Our Chef will pick The Freshest Seasonal Local Ingredients for Two Composed Salads

From Silver Chafing Dishes, We Will Serve...
Cheese Blintzes with Sour Cream and Strawberry Sauce
Flame Roasted Red Bliss Potatoes, Roasted Peppers and Onions
Thick Smokehouse Bacon and Country Sausage
Butter Basted Tom Turkey with Natural Gravy and Cranberry-Orange Relish
Grilled Herb Marinated Salmon, Chardonnay Citrus Sauce
Chefs Seasonal Vegetable Medley

A Uniformed Chef Will Prepare...
Omelets - Made to Order
Mushrooms, Bell Peppers, Diced Plum Tomatoes, Virginia Ham, Fresh Spinach, Cheddar and Swiss Cheeses, Bermuda Onion and Spicy Tomato Salsa Egg Beaters and Egg Whites Available

Dessert
From Silver Chafing Dishes, We Will Serve...
Warm Bread Pudding, Bourbon Caramel Sauce
Assortment of French and Italian Miniature Pastries
Doubletree Famous Death by Chocolate with Raspberry Sauce
Opera Torte
Rich Almond Cake Filled with Ganache and Mocha Butter Cream Glazed with Silky Chocolate

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping
$58.00 per Person

All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax
Atrium Brunch Buffet
(Brunch Buffets Require a Minimum of 50 Guests)

Grand Brunch Buffet
Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices
Sliced Seasonal Fruits and Berries
Freshly Baked Croissants, Sour Cream Coffee Cakes, Bagels,
Assorted Deluxe Miniature Muffins and Pastries with Sweet Creamery Butter
Cream Cheese and Fruit Preserves

From Silver Chafing Dishes, We Will Serve...
Baked Spinach and Goat Cheese Soufflé
Creamed Scrambled Eggs with Fine Herbs
Thick Smokehouse Bacon and Country Sausage
Flame Roasted Red Bliss Potatoes, Roasted Peppers and Onions
Penne Pasta with Wild Mushrooms, Olives, Red Peppers and Basil Pesto
Chefs Seasonal Vegetable Medley

Chilled Displays of...
Hand Selected Field Greens with Selection of Two Dressings
Our Chef will pick The Freshest Seasonal Local Ingredients for Three Composed Salads

Omelet Station
A Uniformed Chef Will Prepare...
Omelets - Made to Order
Mushrooms, Bell Peppers, Diced Plum Tomatoes, Virginia Ham, Fresh spinach,
Cheddar and Swiss Cheeses, Bermuda Onion and Spicy Tomato Salsa
Egg Beaters and Egg Whites Available

Carving Station
A Uniformed Chef Will Prepare...
(Please Select One Carving Item)
Salmon, Wild Mushrooms, Spinach and Shallots Wrapped in Puff Pastry
Molasses Lacquered Pork Loin
Butter Basted Tom Turkey with Natural Gravy and Cranberry-Orange Relish
Sliced Sirloin of Beef with Brandy Peppercorn sauce
Assorted Rolls and Cocktail Breads with Appropriate Condiments

Dessert
An Assortment French and Italian Pastries
Opera Torte
Rich Almond Cake Filled with Ganache and Mocha Butter Cream Glazed with Silky Chocolate
Doubletree Famous Death by Chocolate with Raspberry Sauce

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping $68.00 per Person

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200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600 Fax: 1-732-469-4617
Specialty Refreshment Displays

Light & Healthy
Low Fat Baked Potato Chips
Terra Chips
Fresh Garden Crudités

Dips Include...
Roasted Bermuda Onion
And Sun-Dried Tomato Hummus

Sliced Seasonal Fruits
Whole Fresh Seasonal Fruits

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated
Assorted Teas for Steeping
Fiji Water and Lipton Iced Tea

$14.00 per Person

Energy Stretch
Blended Trail Mix
Candy Bars
Individual Assorted Granola Bars
Individual Fruit Yogurts
Red Bull Energy Drink
Sobe Life Waters
Gatorade
Fiji Water
Assorted Regular and Diet Soft Drinks

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blended Coffee
To Include Regular and Decaffeinated
Assorted Teas for Steeping

$16.00 per Person

The Bake Shop
Assorted Deluxe Cookies to Include:
- Our Famous Doubletree Cookie,
- White Chocolate Chunk Cookies
- With Macadamia Nuts,
- Dutch Chocolate Chip Cookies,
- Peanut Butter Chunk Cookies,
- Oatmeal Cookies, Double Fudge Brownies, Hearth Baked Pretzels

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Tel: 1-732-469-2600  Fax: 1-732-469-4617
From Silver Chafing Dishes, We Will Serve...
Warm Bread Pudding with Bourbon Caramel Sauce
Assorted Regular and Diet Soft Drinks
Whole and Skim Milk

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated Assorted Teas for Steeping
$16.00 per Person

Cool Breeze
Assorted Ice Creams, Frozen Fruit Bars
Whole Fresh Fruit and Seasonal Berries
Assorted Regular and Diet Soft Drinks
Assorted Bottles of Flavored Tea
Lemonade and Gatorade

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated Assorted Teas for Steeping
$15.00 per Person

The Doubletree Coffee Shop
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Assorted Soft Drinks and Bottled Mineral Water
$6.95 per person

Milk & Cookies
Assorted Deluxe Cookies to Include:
Our Famous Doubletree Cookie, White Chocolate Chunk Cookies With Macadamia Nuts,
Dutch Chocolate Chip Cookies,
Peanut Butter Chunk Cookies,
Oatmeal Cookies
Whole and Skim Milk

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated Assorted Teas for Steeping $12.00 per Person

Tea Time
Freshly Baked Scones with Crème Fraiche
Chef’s Selection of New American And Traditional Tea Sandwiches

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Tel: 1-732-469-2600  Fax: 1-732-469-4617
Mini French and Italian Pastries
Almond and Pignoli Macaroons
Assorted Stewart’s Sodas

**From Silver Coffee/Tea Urns...**
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated
Assorted Teas for Steeping
$16.00 per Person

**Viva Mexico**
Tri-colored Nacho Chips, Cheddar Cheese Sauce
Jalapeño’s Peppers, Guacamole, Fresh Salsa
Fried Churros with Cinnamon Sugar and Caramel Sauce
Fresh Fruit Tartlets
Assorted Fruit Juices

**From Silver Coffee/Tea Urns...**
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated
Assorted Teas for Steeping
$14.00 per Person

**The Garden State**
Fresh McIntosh and Granny Smith Apples

**From Under a Heat Lamp, We Will Serve...**
Warm Cherry and Blueberry Cobbler
Cinnamon Whipped Cream

**From Silver Coffee/Tea Urns...**
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated
Assorted Teas for Steeping
$12.00 per Person

**Gourmet Chocolate Decadence**
Salted Pretzel Rods Dipping Sticks
Jumbo Marshmallows
Frozen Banana Skewers
Chocolate Fondue with Seasonal Fruits
And Cubed all Butter Cream Cheese Pound Cake
Whole and Skim Milk
$18.00 per Person

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200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600  Fax: 1-732-469-4617
The All-American
Freshly Baked Apple Turnovers
Fresh Tea Breads
Marinated Fruit & Yogurt Parfaits
With Handmade Granola

Fruit Smoothies
Whole and Skim Milk

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blended Coffee to Include Regular and Decaffeinated
Assorted Teas for Steeping

$15.00 per Person
Meeting Receptions
After a Long Day, These Post Meeting Receptions are Designed and Priced for 1-Hour in Length

Margaritas and Munchies
Self-Serve Nacho Bar to Include...Freshly Fried Rainbow Corn Chips, Spicy Doubletree-Made Chili, Sliced Black Olives, Sour Cream, Shredded Cheddar Cheese, Guacamole and Salsa Dip Served with Pitchers of Blended Margaritas, and Coconut-Yogurt Smoothies
$19.00 Per Person

Quiet Elegance
Combination Display of International and Domestic Cheeses and Assorted Crisp Crudité Accompanied by Two Dipping Sauces, Lavash and Water Crackers Served with Bottled Waters and Freshly Brewed Iced Tea
$16.00 Per Person

Relaxing Retreat
Bourbon Smoked Salmon Mousse with Water Crackers and Assorted American and Danish Finger Sandwiches with Seasoned Sweet Potato Chips Served Under a Heat Lamp with Individual Bottles of Lemonade and Pink Lemonade, Assorted Soda, Mineral and Sparkling Bottled Waters
$18.00 Per Person

After Meeting Picnic
In Silver Chafing Dishes we Will Serve...Chicken Tenderloin Morsels with Honey Mustard and Barbeque Dipping Sauces, Grilled Shrimp Skewers, Hearth Baked Pretzels with Mustard and Whole Fresh Fruit Accompanied by Assorted Soda, Individual Sobe Life Waters, House Brewed Iced Tea
$21.00 Per Person

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Tel: 1-732-469-2600 Fax: 1-732-469-4617
**Three-Course Plated Luncheon (Minimum 25 Guests)**
Menu Includes Choice of Soup or Salad, Chef’s Selection of Seasonal Vegetable, Starch and Dessert. Freshly Baked Rolls, Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

**Soup and Salads**
Our Daily Selection of Soup
- Lobster Bisque
  - Additional $2.50 per Person
- Creamless Tomato Bisque

Double Tree House Salad - Field Greens tossed with Diced Cucumbers, Spanish Olives, Plum Tomatoes, Gruyere Cheese and Citrus Dressing - Grilled Salmon Add $5.00 per Person
- Caesar Salad
  - Crisp Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing
- Spinach Salad, Mushrooms, Bacon Crisps, Strawberries and Balsamic Vinaigrette
- Mesclun Salad with Fennel and Shredded Parmesan
  - Roasted Red Pepper Dressing
- Buffalo Mozzarella with Vine Ripe Tomatoes, Marinated Bermuda Onions, Kalamata Olives and Balsamic Syrup
  - Additional $2.50 per Person

**Entrées**
- **Boneless Breast of Chicken**
  - Prepared Piccata, Francaise or Marsala
  - **$29.00 per Person**
- **Penne Pasta with Grilled Chicken**
  - Fresh Vegetables in a White Wine Sauce
  - **$26.00 per Person**
- **Chicken Tuscany**
  - Breast of Chicken with Pesto, Mozzarella, Plum Tomatoes and Red Peppers
  - Chianti Wine Sauce
  - **$30.00 per Person**
- **Chicken Roulade**
  - Breast of Chicken Stuffed with Creamy Spinach and Bay Shrimp
  - Chardonnay Wine Sauce
  - **$30.00 per Person**

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Grilled Vegetarian Lasagna
Hand Rolled Lasagna Stuffed With Grilled Red and Yellow Peppers, Onion, Mushroom, Carrot, Yellow Squash, Zucchini and Asparagus with Ricotta and Mozzarella Cheese
$27.00 per Person

Maple Walnut Crusted Cod
Marinated Alaskan Cod Roasted With a Maple and Walnut Crust Chardonnay Shallot Butter Sauce
$29.00 per Person

Pan Seared Herb Salmon
Fresh Herb Marinated Salmon Fillet Pan Seared Served With Light Soy Ginger Garlic Glaze
$32.00 per Person

Marinated Flank Steak
Sliced Marinated Flank Steak with Wild Mushroom Sauce
$30.00 per Person

Roasted Medallions of Beef Tenderloin
Seasoned With Sea Salt and Rosemary, Roasted To Medium Rare Served With Merlot Wine Sauce
$39.00 per Person

Dessert

Traditional Tiramisu
Mascarpone Cheese, Coffee Soaked Lady Finger Cake with Espresso Anglaise and Anise Biscotti

Chocolate Mousse Cake
Served on a Painted Plate

New York Style Cheesecake
Strawberry Sauce

Carrot Cake
Cream Cheese Icing

Fruits of the Orchard
Vanilla Mascarpone Cream and Fresh Berries
Additional $2.00 per Person

Warm Chocolate Nirvana
Flourless Chocolate Cake with a Liquid Ganache Center and Vanilla Ice Cream
Additional $2.00 per Person

Warm Granny Smith Apple and Almond Tart
Baked Apple and Almond Cream with Cinnamon Stick Ice Cream
Additional $2.00 per Person

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Tel: 1-732-469-2600   Fax: 1-732-469-4617
Luncheon Buffets
(Luncheon Buffets Require a Minimum of 30 Guests)

The Big Easy

Our Chilled Salad Selection Will Include
Mixed Field Greens, Plum Tomatoes, Red Onion with a Selection of Dressings
Black Bean Salad
Sweet Potato Salad with Walnuts and dried Cranberries

From Silver Chafing Dishes, We Will Serve...
Sautéed Breast of Chicken with Andouille Sausage Gravy
Sliced Flank Steak with a Crawfish Bordelaise
Blackened Catfish with a Spicy Creole Sauce
Red Beans and Rice
Chef’s Selection of Seasonal Vegetables
Assorted Freshly Baked Artisan Breads

Elegant Desserts to Include...
Warm Bread Pudding with Whisky Sauce
Bourbon Pecan Pie
Caramel Apple Pie

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee –
Regular and Decaffeinated
Assorted Teas for Steeping
Iced Tea

$38.00 per Person

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Luncheon Buffets
(Luncheon Buffets Require a Minimum of 30 Guests)

Taste of Tuscany

From a Silver Terrine, We Will Serve...
Pasta E Fagioli
Freshly Grated Parmesan Cheese and Black Pepper Mill

From an Elaborately Decorated Buffet, We Will Serve...
Caesar Salad
Antipasto Salad
Marinated Peppers and Fennel Salad

From Silver Chafing Dishes, We Will Serve...
Tortellini Carbonara or Eggplant Rollatini
Chicken Parmigiana, Marsala or Florentine
Fillet of Sole with a Spicy Tomato Sauce, Capers, Green and Black Olives,
Oregano and Olive Oil
Italian Vegetables
Creamy Risotto

From Under a Heat Lamp, We Will Serve...
Fresh Baked Garlic Bread and Assorted Artisan Rolls

Elegant Desserts to Include...
Traditional Tiramisu
Cheesecake
Assorted Italian Pastries

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping
Iced Tea

$38.00 per Person

All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax
Doubletree Hotel & Executive Meeting Center Somerset
200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600 Fax: 1-732-469-4617
Luncheon Buffets
(Luncheon Buffets Require a Minimum of 30 Guests)

Garden State Deli Buffet

From a Silver Terrine, We Will Serve...
Chef’s Fresh Soup Selection
Freshly Grated Parmesan Cheese
And Black Pepper Mill

Our Chilled Salad Selection Will Include...
Mixed Field Greens with Assorted toppings and Dressing Selection
Red Bliss Potato Salad, Pasta Salad, Tuna Salad

An Assortment of Cold Cuts and Cheeses to Include...
Deli sliced Roast Beef, Virginia Ham, Genoa Salami, Lean Pastrami,
And Smoked Turkey
Provolone, American and Swiss Cheeses
Lettuce, Tomato, Red Onions and Kosher Pickles
Assorted Breads and Kaiser Rolls
Assorted Mrs. Vicks Potato Chips

Our Chef’s Array of Tempting Desserts to Include
Freshly baked Cookies and Brownies

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping
Iced Tea

$29.00 per Person
Luncheon Buffets
(Luncheon Buffets Require a Minimum of 30 Guests)

The Earl of Sandwich

From a Silver Terrine, We Will Serve...
Chicken Noodle Soup
Crackers and Black Pepper Mill

Our Chilled Salad Selection Will Include...
Season Mixed Greens with Assorted Toppings and Dressing Selection
Horseradish Vegetable Slaw
Shell Pasta and English Pea Salad

An Assortment of Rustic Sandwiches Choice of Three...

Thinly Sliced Roast Beef, Caramelized Onions, Blue Cheese, Roasted Peppers, Mixed Greens on a Fresh Baked Ciabatta Roll
Grilled Vegetables, Mozzarella, Plum Tomatoes in a Spinach Herb Wrap
Grilled Marinated Chicken Breast, Chipotle Mayonnaise, Mild Ortega Chiles, Sliced Tomatoes and Cheddar Cheese
The Earls Club, Roasted Turkey Breast, Gruyere Cheese, Bacon, Lettuce, Tomato On Pretzel Bread
Grilled Jerk Chicken, Roasted Peppers, Fresh Mozzarella, Cool Ranch On French Baguette
Fresh Mozzarella, Roma Tomatoes, Fresh Basil, Kalamata Olives, Balsamic Vinaigrette On Focaccia
Shrimp and Brie on a Jumbo Croissant

Our Chef’s Array of Tempting Desserts

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping, Iced Tea

$33.00 per Person

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**Luncheon Buffets**
*(Luncheon Buffets Require a Minimum of 30 Guests)*

**Somerset Buffet**

*From a Silver Terrine, We Will Serve...*
- Chicken Noodle Soup
- Crackers and Black Pepper Mill

*Our Chilled Salad Selection Will Include...*
- Caesar Salad with Garlic Croutons
- Marinated Vegetable Health Slaw
- Cucumber, Jersey Tomatoes and Feta Salad

*From Silver Chafing Dishes, We Will Serve...*
- Slow Roasted Meatloaf with Mushroom Gravy
- Macaroni and Cheese
- Grilled Mahi Mahi with Pineapple Salsa
- Chicken Pot Pie
- Chef’s Selection of Seasonal Vegetables

Freshly Baked Artisan Rolls with Creamery Butter

**Elegant Desserts to Include...**
- Assorted Cakes
- New York Cheesecake

**From Silver Coffee/Tea Urns...**
- Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
- Assorted Teas for Steeping, Iced Tea

*$35.00 per Person*
**Luncheon Buffets**  
*(Luncheon Buffets Require a Minimum of 30 Guests)*

**Baja Buffet**

*From a Silver Terrine, We Will Serve...*
Chicken Tortilla Soup  
Fried Tortilla Strips and Sour Cream

*Our Chilled Salad Selection Will Include...*
Mixed Greens with Black Olives, Diced Tomatoes and Onions, Cheddar Cheese  
Marguerita Salad  
Fresh Mozzarella, Tomatoes and Jalapeno Vinaigrette  
Jicama and Orange Slaw

*From Silver Chafing Dishes, We Will Serve...*
Chicken Enchiladas with Fresh Salsa  
Fiesta Lasagna  
Tilapia Veracruz  
Mexican Rice  
Southwestern Calabacita

Freshly Baked Cornbread with Creamery Butter

**Elegant Desserts to Include...**
Churros  
Carmel Flan  
Fresh Fruit

*From Silver Coffee/Tea Urns...*
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated  
Assorted Teas for Steeping, Iced Tea

$35.00 per Person

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Luncheon Buffets
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Picnic

Our Chilled Salad Selection Will Include...

Garden Greens, Choice of Dressing
Southern Potato Salad and Creamy Cole Slaw

Entrees
Choice of Two

Grilled Hamburgers and Hotdogs
Sliced cheese, Lettuce, Tomato and Onion

Grilled Montreal Chicken

Barbecue Pork Spare Ribs

Pulled Pork with Barbecue Glaze

Grilled Sausage with Onions, Peppers and Marinara

Served with Baked Beans, Corn on the Cob and Appropriate Condiments, Kaiser Rolls, Miniature Sub Rolls
Cornbread, Buttermilk Biscuits and Sweet Whipped Butter

Elegant Desserts to Include...
Country Apple Pie
Home Made Bread Pudding
Fresh Fruit Salad

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping, Iced Tea

$33.00 per Person
Luncheon Buffets  
(Luncheon Buffets Require a Minimum of 30 Guests)

**Wrap It Up**

Mixed Field Greens with Cucumbers, Tomatoes, Black Olives,  
And Sliced Red Onions, Choice of Dressings  
Cucumber Salad  
Red Skin Potato Salad

**Choice of Three Wraps**

- **Tomato & Basil Tortilla** with Thinly Sliced Ham, Genoa Salami, Imported Provolone, Shredded Lettuce, Sliced Tomatoes, Oil Vinegar and Oregano  
- **Whole Wheat Wrap** filled with Sliced Turkey Breast, Bacon Strips, Shredded Lettuce, Sun-dried Tomatoes and Honey Mustard Dressing  
- **Fresh Flour Tortilla** wrapped with Sliced Grilled Chicken Breast, Mild Ortega Chiles, Sliced Tomatoes and Chipotle Mayonnaise  
- **Veggie Wrap**  
  Grilled Portabella Mushrooms, Green and Yellow Zucchini Squash, Diced Peppers and Onions in Balsamic Vinegar Marinade  
- **Chef’s Specialty Wrap** of Shredded Sirloin of Beef, Cheddar Cheese, Caramelized Onions, with a Creamed Horseradish Sauce  
- **Reuben Wrap** Corned Beef, Swiss cheese, Sauerkraut, with a Thousand Island Dressing  
- **Southwestern Wrap** Blackened Flank Steak, Roasted Peppers, Jalapeno Monterey Jack Cheese, Shredded Lettuce, Tomato and Chipotle Dressing

Chef’s Specialty Pastries and Cookies  
Assorted Diet and Regular Soft Drinks  
Freshly Brewed Columbian Coffee Decaffeinated Coffee and Herbal Teas  
**$33 per Person**

**The Jersey Pizza Kitchen**

Garlic Bread, Flatbreads and Assorted Rolls  
Chicken Caesar Salad  
Italian Sub Sandwich  
Assorted Pizza Selections  
Chef’s Hot Pasta Creation

Our Chef’s Array of Tempting Desserts

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Herbal Tea  
**$28 per Person**

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Doubletree Hotel & Executive Meeting Center Somerset  
200 Atrium Drive, Somerset, New Jersey, United States 08873-4197  
Tel: 1-732-469-2600  Fax: 1-732-469-4617
Cocktail Reception
Hors d’oeuvres are to be Butler-Passed with White Gloves
Please Select Four (4) Hot and Three (3) Cold Items

HOT HORS D’OEUVRES

■ Coney Island Franks
■ Salmon Sate with Lime and Cilantro
■ Spicy Vegetable Kashmir Rolls, Curried Apple Dipping Sauce
■ Grilled Moroccan Style Lamb Kabob with Figs and Apricots
■ Shepards Pie Tarts
■ Soy Glazed Shrimp Skewer with Pineapple and Mint
■ Sesame Breaded Chicken Breast with a Pommery Mustard and Honey Dipping Sauce
■ Pan Fried Roasted Pork or Vegetable “Dim Sum”
■ Chinese Style Shrimp Spring Rolls with a Sweet Scallion Chili Dipping Sauce
■ Crispy Potato Pancakes with Crème Fraiche & Caviar
■ Mini Maryland Style Cornmeal Crab cakes with Pecan Remoulade
■ Asparagus Roll with Blue and Asiago Cheese
■ “Chicago Style” Miniature Pizzas
■ Shrimp Chopsticks
■ Chicken or Beef “Sate” with Thai Peanut Sauce
■ Chipotle Shrimp Empanadas

COLD HORS D’OEUVRES

■ Grilled Sea Scallop on Crostini with Black Olive Tapenade
■ Bruscetta with Marinated Plum Tomatoes, Fresh Basil and Parmesan Cheese
■ French Brie and Berries
■ Prosciutto and Provolone Roulades with Rosemary Mascarpone Spread
■ Seared Rare Marinated Ahi Tuna with Hoisin Dressing
■ Asian Vegetable Nori Rolls with Soya Dipping Sauce
■ Rare Cajun Beef on Garlic Croutons with Creole Aioli
■ Canapé of Cold Poached Jumbo Shrimp with Horseradish Mousse and Chive

$20.00 per Person

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Doubletree Hotel & Executive Meeting Center Somerset
200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600 Fax: 1-732-469-4617
Classic Reception Stations

Elaborate Stations are intended to enhance your meal and are accompanied by Appropriate Breads, Rolls, and Condiments…

“NEW JERSEY’S FINEST SEASONAL”

We Take Great Care to Obtain Ingredients Only From Farmers and Artisans Dedicated to Creating Their Delicacies in the Tradition of the Harvest - with Patience, Attention to Quality and a Respect for the Earth. With That Said, we at the Doubletree would like to Offer you a Unique Selection of Some of New Jersey's Seasonal, Best and Local Products, to Likely Include…

A Display of Local Farm Cheeses, Fresh Sliced Jersey Heirloom Tomatoes with Garden Basil, Oven Dried Tomatoes with Grilled Artichokes, Roasted Asparagus with Fresh Ginger Stuffed Olive and Pepper Shooters, Fire Roasted Tri-Colored Peppers Grilled Local Vegetables with Extra Virgin Olive Oil and Black Pepper Sweet Jersey Corn Salad with Feta Cheese, Crisp Garden State Vegetables with Assorted Hand-Blended Dips Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls and Herbed Sticks

$18.00 per Person

Carving Station

A Uniformed Chef Will Carve…
(1 Attendant for Each 50 Guest)

Black Peppercorn Crusted Sirloin Strip of Beef, Port Wine Reduction
$9.00 per Person

Smoked and Roasted Smithfield Ham – Bone In, with Whole Grain Mustard Sauce
$7.00 per Person

Molasses Lacquered Loin of Pork
$6.00 per Person

Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote
$6.00 per Person

Porcini Dusted Filet of Black Angus Beef, Truffle Béarnaise Sauce
$12.00 per Person

Smoked & Cured Salmon or Lightly Smoked Red Tuna
Chopped Egg, Minced Red Onion, Fresh Lemon and Capers
$10.00 per Person

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Tel: 1-732-469-2600 Fax: 1-732-469-4617
**Classic Reception Stations**  Elaborate Stations are intended to enhance your meal and are accompanied by Appropriate Breads, Rolls, and Condiments…

*(1 Attendant for Each 50 Guest)*

**Pasta Station**
*A Uniformed Chef Will Prepare...*

- Tomato-Cheese Tortellini with Prosciutto and Peas, Carbonara Sauce
  - $8.00 per Person
- Orecchiette Pasta with Roasted Peppers, Black Olives and Artichoke Hearts with Basil Cream
  - $7.00 per Person
- Saffron-Mushroom Risotto with Scallions, Julienned Red Peppers and Caramelized Onion
  - $8.00 per Person

- Penne with Fennel, Baby Shrimp, Chorizo and Red Onion with Chipotle Cream
  - $11.00 per Person
- Farfalle Pasta with Sweet Peas and Fresh Artichokes with White Truffle Pecorino Alfredo Sauce
  - $13.00 per Person

*Each Pasta Station Will Include Freshly Ground Pepper and Parmesan Cheese, Garlic Toast Points,*

**Sauté Station**
*A Uniformed Chef Will Sauté...*

- Medallions of Beef Tenderloin au Poivre
  - $14.00 per Person
- Sautéed Portobello Mushrooms with Shallot Demi Glace
  - $7.00 per Person
- Chicken with Lemon, Thyme and Caper Berries
  - $8.00 per Person
- Wok Seared Prawns with Snow Peas and Ginger
  - $10.00 per Person

**Crepe Station**
*A Uniformed Chef Will Prepare...*

- Spinach Filling with Herbed Goat Cheese
  - $9.00 per Person

- Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in Rice Pancakes with Plum Sauce
  - $13.00 per Person

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**Doubletree Hotel & Executive Meeting Center Somerset**

200 Atrium Drive, Somerset, New Jersey, United States 08873-4197

Tel: 1-732-469-2600  Fax: 1-732-469-4617
Elaborate Reception Stations

Elaborate Stations are intended to enhance your meal and are accompanied by appropriate breads, rolls, and condiments…

Shanghai Style Roasted Black Grouper Wraps
A “Fajita” Station Featuring Flaked Lemon Grass and Anise Marinated Florida Mutton Grouper with Spicy Radish Sprouts, Carrot Threads, Spring Onions, Crisp Cucumber And Hoisin Sauce, Rolled in Spinach and Herb Tortillas
$12.00 per Person

Crostini Display
Imported and Domestic Dry Cured Meats, Sheep’s Milk Feta and Brie Cheeses, Dry Cured Olives, Pickled Vegetables, Marinated Artichokes, Stewed Garlic Cloves, Balsamic Roasted Shallots Assorted Freshly Baked Breads, Toast Points and Crackers
$15.00 per Person

The Flat Iron Station
Skewered Beef, Portabella, Shrimp, Salmon, Tuna or Chicken Sate Cooked on Wrought Iron Your Choice of Three and Served with Thai Peanut Dipping Sauce & Assorted Chutneys $16.00 per Person

Chinatown Stir-Fry Station
In a Hand Hammered Wok a Uniformed Chef will Prepare Shrimp and/or Chicken Lo Mien Accompanied by Mushrooms, Scallions, Snow Peas $15.00 per Person

Metropolitan Potato Bar
Fresh Whipped Idaho Potatoes Served Martini Style with a Service Bar of… Crispy Smoked Bacon, Green Onions, Slow Roasted Garlic Cloves, Whipped Sweet Butters, Crème Fraîche, Gorgonzola Cheese Crumbles, Shredded Sharp Local Cheddar Cheese, Minced Broccoli Red Wine Sauce $12.00 per Person

Peking Duck Station
A Peking Duck Station Featuring Air-Dried Duckling Served with Chiffonade of Zucchini, Yellow Squash, Spring Onions Cucumber & Carrots Rolled in a Moo Shu Crepe, Served with Sweet & Sour Plum Sauce $15.00 per Person

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Elaborate Reception Stations

Elaborate Stations are intended to enhance your meal and are accompanied by Appropriate Breads, Rolls, and Condiments…
(1 Attendant for Each 50 Guest)

American Raw Bar
Elaborate Iced Display to Include:
Iced Jumbo Shrimp
Chesapeake or Blue Point Oysters,
Little Neck and Cherrystone Clams
North Atlantic Crab Claws
Served with Spicy Cocktail Sauce, Freshly Grated Horseradish and Lemon
$30.00 per Person
Complimentary Ice Carving for 100 Guests or More

Individual Prices
Shrimp - $48.00 per Dozen
Oysters - $44.00 per Dozen
Clams - $42.00 per Dozen
North Atlantic Snow Crab Claws - $48.00 per Dozen

Spanish Paella
Shrimp, Lobster, Mussels, Chicken and House-Made Chorizo Sausage Steamed Together
Served with Saffron Scented Rice.
$18.00 per Person

Bouillabaisse Station
Made to Order Mediterranean Stew with Saffron, Leeks, Fennel, Mussels, Lobster, Bass and Manila Clams, Served with Herb Perfumed Basmati Rice
$18.00 per Person

Wild Mushroom Risotto with Shaved Imported Pecorino Romano
Traditional Style Risotto Blended within a 40-Pound Wheel of Locatelli Romano Cheese and Mixed with Portobello and Shiitake Mushrooms with Aromatic Black Winter Truffles
$13.00 per Person

Middle Eastern Lamb Carving
Date Marinated Leg of Lamb Seasoned with Light Cardamom, Shallots and Local Honey
Served with Saffron Couscous
$13.00 per Person

Dim Sum Station
Assorted Asian Steamed Dumplings in a Steamer Baskets
Accompanied by Nanami Dipping Sauce
$12.00 per Person

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Elaborate Reception Stations
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(1 Attendant for Each 50 Guest)

Japanese Sushi and Sashimi Selection
An Elaborate Display of Sushi and Sashimi
Served with Pickled Ginger, Wasabi and Soy Sauce
$18.00 per Person
~Kimono Clad Sushi Chef’s Available at a Supplemental Charge~

Ceviche Selection
A Selection of 3 Grade “A” Ceviche to Include Salmon with Horseradish and Herbs;
Spicy Tuna and Mango; Hamachi with Coconut and Lime
Accompanied by Rainbow Tortillas
$18.00 per Person

Candy Station
Enjoy Dessert and the Fine Art of Chocolate Making. Take pleasure in such Treats as:
Chocolate Fondue with Angel Food Cake, Fresh Fruits and Old Fashioned Pound Cake, Pistachio Madeleine’s,
Caramel and Ganache Filled Chocolates.
All Accompanied by Our Own Extra Rich Hot Dark Chocolate Fountain
$16.00 per Person

Specialty Coffee...
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Station
Mini Biscotti, Shaved Dark Chocolate, Cinnamon and Whipped Cream
Assorted Flavored Syrups
Rock Candy swizzle Sticks
$11.00 per Person

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Doubletree Hotel & Executive Meeting Center Somerset
200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600 Fax: 1-732-469-4617
**Exceptional Dinners**

All Dinner Entrees include your choice of Soup, Appetizer or Salad, Chef’s Selection of Starch, Seasonal Vegetables, Choice of Dessert, Freshly Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection.

**Dinner Soup, Appetizer and Salad Selection**
*(Please Choose One)*

- **Mesclun Salad with Fennel and Parmesan Cheese**
  Roasted Red Pepper Dressing

- **Double Tree House Salad**
  Field Greens tossed with Diced Cucumbers, Spanish Olives, Plum Tomatoes, Gruyere Cheese and Citrus Dressing

- **Caesar Salad**
  Crisp Romaine, Garlic Croutons, Parmesan Cheese and Classic Caesar Dressing

- **Spinach Salad**
  Baby Spinach, Mushrooms, Bacon Crisps, Strawberries and Balsamic Vinaigrette

- **Iceberg Lettuce Wedge**
  Bleu Cheese, Roma Tomatoes, Red Onions and Peppercorn Ranch Dressing
  Additional $2.95 per Person

- **Roasted Marinated Asparagus and Vegetable Salad**
  Boston Bibb Lettuce, Marinated Vegetables, Asparagus, Grape Tomatoes, Shaved Gruyere Cheese and Lemon Basil Vinaigrette
  Additional $4.95 per Person

- **Romaine Fresh Start**
  Hearts of Romaine, Gorgonzola Cheese, Belgian Endive, Grape Tomatoes and Aged Balsamic Vinaigrette
  Additional $4.95 per Person

- **Buffalo Mozzarella with Vine Ripe Tomatoes**
  Marinated Bermuda Onions, Kalamata Olives and Balsamic Syrup
  Additional $4.95 per Person

- **Sherry Lobster Bisque**
  Garlic Crouton
  Additional $6.00 per Person

**Tomato Basil Soup**

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Farfalle Pasta Carbonara
Bow Tie Pasta, Prosciutto, Peas in a Garlic Cream Sauce

Tortellini Primavera

Tuna Poki Martini
Served Marinated Chilled Rare with Seaweed Salad and Wasabi Vinaigrette
Additional $10.00 per Person

Dinner Soup, Appetizer and Salad Selection

Smoked Salmon Carpaccio
Thinly Sliced Norwegian Salmon, Fried Goat Cheese and Micro Greens
Laced with a Dill Dijon Vinaigrette
Additional $11.00 per Person

Porcini Ravioli
Topped with Parmesan Cheese and a Roasted Pepper and Fennel Coulis
Additional $7.00 per Person

Spinach Risotto Timbale
Garnished with a Parmesan Crisp and Balsamic Syrup
Additional $7.00 per Person

Maryland Jumbo Lump Crab Cakes
With Cilantro Pepper Relish and Remoulade
Additional $12.00 per Person

Chilled Grilled Shrimp Cocktail
With Micro Greens and Tomato Horseradish
Additional $11.00 per Person

ENTREES

Horseradish Crusted Salmon
Dijon Mustard Sauce
$44.00 per Person

Herb Roasted Cod
Lime Chive Oil
$36.00 per Person

Pan Seared Grouper
Roasted Tomato Caper Sauce

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$55.00 per Person

Miso Glazed Mahi Mahi
   Pineapple Relish
   $45.00 per Person

Crab Stuffed Sole
   Brandy Lobster Sauce
   $58.00 per Person

Basil Chicken
   Seared Breast of Chicken with a Sun dried Tomato and Basil Cream
   $37.00 per Person

Chicken Saint Tropez
   Breast of Chicken Stuffed with Julienne Vegetables, Mozzarella Cheese
   and a Japanese Bread Crust  Served with Roasted Pepper Coulis
   $41.00 per Person

Breast of Chicken Filled with Toasted Garlic Spinach
   Shallot and Chardonnay Wine Cream Sauce
   $41.00 per Person

Chicken Jambalaya
   Chicken Breast with Andouille Sausage, Crawfish and Crab.
   Cajun Cream Sauce
   $43.00 per Person

Pan Seared Breast of Chicken
   Choice of Piccata, Francaise, Dijon, Marsala or Grilled
   $37.00 per Person

Herb Seared Filet of Beef
   Mushroom Ragout and Cabernet Demi-Glaze
   $60.00 per Person

Marinated Rib Eye Steak
   Caramelized Onions, Sweet and Hot Peppers
   $56.00 per Person

Montreal Rubbed Flank Steak
   Cognac Peppercorn Cream
   $45.00 per Person

Grilled Aged New York Sirloin
   Red Wine and Shallot Butter
   $58.00 per Person

All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax
Grilled French Cut Pork Chop  
Calvados Demi Glace with Gingered Apples  
$48.00 per Person

Apricot and Granny Smith Apple Stuffed Pork Chop  
Brandy Rosemary Sauce  
$53.00 per Person

**DUET COLLECTION**

Grilled Filet of Beef with Jumbo Lump Crab Stuffed Prawns  
Cabernet Demi-Glaze and Garlic Chardonnay Wine Sauce  
$65.00 per Person

Filet Mignon and Spinach Stuffed Chicken Breast  
Rosemary Roasted Wild Mushroom Cream  
$62.00 per Person

Grilled Chicken and Atlantic Salmon  
Caribbean Relish  
$46.00 per Person

*All Dinners Include the Doubletree’s Hand-Blended Coffee Service*

**DESSERTS**

**SUGAR AND SPICE COLLECTION**  
(Please Choose One)

Warm Granny Smith Apple Tart  
Baked Apple and Almond Cream  
Vanilla Bean Ice Cream  
Additional $2.50 per Person

**Traditional Tiramisu**  
Mascarpone Cheese, Coffee Soaked Lady Finger Cake  
Espresso Anglaise and Anise Biscotti

**New York Cheese Cake**  
Strawberry Sauce

*All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax*
Warm Chocolate Nirvana
Flourless Chocolate Cake, Liquid Ganache Center
Vanilla Ice Cream
Additional $3.95 per Person

Fresh Fruit Tart with Vanilla Custard
Vanilla Mascarpone Custard, Fresh Berries
Additional $2.95 per Person

Chocolate Mousse Cake
On a Raspberry Coulis Painted Plate

Carrot Cake
Rich Cream Cheese Icing

Doubletree Bread Pudding
Warm Whiskey Sauce

Dulce De Leche Cheese Cake
Topped with caramelized sugar and caramel sauce

Ice Cream Sundae Bar
Vanilla, Chocolate and Strawberry Ice Cream with Warm Fudge, Whipped Cream, Chopped Walnuts, Chocolate Chips, Sprinkles, Bananas and Cherries
Additional $9.95 per Person

Viennese Display
A Selection of Petite Pastries, Carrot Cake, Chocolate Mousse Cake, Apple Pie, Brown Derby Cake, Black Forest Cake, Grand Marnier Torte, Day and Night Cake
Additional $16.95 per Person

All Dinners Include the Doubletree’s Hand-Blended Coffee Service
Dinner Buffets

(Dinner Buffets Require a Minimum of 30 Guests)

■ The Somerset Dinner Buffet
Wild Rice Salad with Toasted Pecans and Kiln Dried Cranberries
Penne Pasta Salad with Roasted Vegetables and Basil
Grilled Artichoke Salad
Tossed Garden Greens with a Selection of Two Dressings

From Under Heat Lamps, We Will Serve...
Iron Baked Whole Grain Cornbread
With Sweet Creamery Butter and Local Honey

From Silver Chafing Dishes, We Will Serve...
Stew of Tenderloin Tips with Carrots, Wild Mushroom and Cipollini Onions
Grilled French Cut Chicken Breast over Wilted Frisee, Roasted Pepper Cream Sauce
Pan Roasted Florida Red Snapper with Tomato Butter Sauce
Rigatoni Pasta with Cherry Tomatoes, Arugula and Champagne Sauce
Stir Fried Snow Peas with Shredded Carrots Threads
Saffron Mashed Potatoes

Desserts

■
Warm Granny Smith Apple and Blueberry Buckle
Coffee Flavored Tiramisu
Chocolate Raspberry Bread Pudding

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping, Iced Tea
$65.00 Per Person

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Dinner Buffets

(Dinner Buffets Require a Minimum of 30 Guests)

The Franklin Dinner Buffet

From a Crock, We Will Serve...
Creamless Tomato and Crab Bisque

Salads
Chilled Herb Grilled Vegetable Salad
A Display of Ripe Beefsteak Tomatoes
And Fresh Mozzarella with Balsamic Syrup
Crispy Chilled Arugula Salad
With Oranges, Almonds and Strawberry-Balsamic Dressing

From Silver Chafing Dishes, We Will Serve...
Grilled Dry Aged Sirloin of Beef with Scallion and Shitake Mushroom Stir-Fry
Baked African Grouper over Steamed Leaves of Spinach with Light Shallot Sauce
Rosemary and Garlic Roasted Fingerling Potatoes
Medley of Steamed Seasonal Vegetables
Cavatelli Pasta with Black Olives, Cannellini Beans and Plum Tomato Scampi Sauce

Assorted Artisan Breads

Desserts
Spicy Mango Tartlet
Opera Tort
Sliced Seasonal Fresh Fruits and Berries

From Silver Coffee/Tea Urns...
Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
Assorted Teas for Steeping, Iced Tea

$62.00 Per Person

All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax
Doubletree Hotel & Executive Meeting Center Somerset
200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600 Fax: 1-732-469-4617
Dinner Buffets
(Dinner Buffets Require a Minimum of 30 Guests)

The Royal Doubletree Dinner Buffet

*From a Crock, We Will Serve...*
Petit Marmites of Soup du Jour

*From Under a Heat Lamp, We Will Serve...*
Warm Artisan Baked Rolls with Sweet Creamery Butter

**Salads**
- Roasted Pennsylvanian Wild Mushroom and Vegetable Salad
- Grilled Asparagus with Ripe Mango and Ginger
- Soba Noodle Salad with Carrot Threads, Cashews and Mandarin Oranges
- Mesclun Greens with Crumbled Bleu Cheese and Bourbon Candied Pecans
  With a Selection of Two Dressing

*From Silver Chafing Dishes, We Will Serve...*
- Tenderloin Tips with Pickled Onions, Baby Carrots and Horseradish Cream
- Oven Roasted Sea Bass with Lobster and Chive Buerre Blanc
- Spinach Tortellini with Julienne Chicken and Saffron Cream
- Gently Braised Arugula with Garlic Stewed Tomatoes
- Sautéed Wheatberries with Roasted Peppers and Fine Herbs

*A Uniformed Chef Will Carve...*
- Roasted Racks of Free-Range Lamb
- Gala Apple and Pearl Onion Compote
- Marjoram Lamb Jus

**Desserts**

*Silver Trays of...*
- French and Italian Pastries
- Chocolate Royal with Almond Sponge
- Hand Rolled Truffles and Chocolate Dipped Strawberries
- Sliced Seasonal Fresh Fruits and Berries

*From Silver Coffee/Tea Urns...*
- Freshly Brewed Doubletree Blend Coffee - Regular and Decaffeinated
- Assorted Teas for Steeping, Iced Tea

$85.00 Per Person
BEVERAGES

HOSTED CASH
(Inclusive Pricing)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Hosted</th>
<th>Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$7.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>Deluxe Brands</td>
<td>$6.00</td>
<td>$7.00</td>
</tr>
<tr>
<td>Name Brands</td>
<td>$5.00</td>
<td>$6.00</td>
</tr>
<tr>
<td>House Wines</td>
<td>$6.00</td>
<td>$7.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.50</td>
<td>$5.50</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$5.50</td>
<td>$6.50</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$2.50</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cordials</td>
<td>$7.00</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

(Manhattans & Martinis On the rocks Add$.50, Up Add $1.00)
(A Minimum Revenue Applies to all Bars)

$100.00 Per Bartender Fee

Specialty Liquors Available Upon Request

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne Punch</td>
<td>$65.00</td>
</tr>
<tr>
<td>Bloody Mary</td>
<td>$90.00</td>
</tr>
<tr>
<td>Screwdrivers</td>
<td>$90.00</td>
</tr>
<tr>
<td>Rum Punch</td>
<td>$90.00</td>
</tr>
<tr>
<td>Mimosas</td>
<td>$70.00</td>
</tr>
</tbody>
</table>

All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax

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200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600  Fax: 1-732-469-4617
# DOUBLETREE BEVERAGES

## BEER

<table>
<thead>
<tr>
<th>Type</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic</td>
<td>Budweiser, Coors Light</td>
</tr>
<tr>
<td>Non-alcoholic</td>
<td>O’Doul’s</td>
</tr>
<tr>
<td>Imported</td>
<td>Heineken, Corona Extra</td>
</tr>
<tr>
<td>Micro Brew</td>
<td>Samuel Adams, Yuengling</td>
</tr>
</tbody>
</table>

## SPIRITS

### Name Brand

- Blended Whiskey: Seagram 7
- Bourbon: Jim Beam
- Gin: Gordon’s
- Rum: Castillo
- Scotch: Johnny Walker Red
- Vodka: Gordon’s
- Tequila: Sauza Gold
- Triple Sec: Hiram Walker
- Vermouth: Martini & Rossi
- Kahlua
- Baileys: Irish Crème

### Deluxe

- Blended Whiskey: Canadian Club
- Bourbon: Jack Daniel’s
- Gin: Beefeater
- Rum: Bacardi Light, Captain Morgan
- Scotch: Dewars
- Vodka: Absolute
- Tequila: Cuervo Gold
- Triple Sec: Hiram Walker
- Vermouth: Martini & Rossi
- Kahlua
- Baileys: Irish Crème
- Peach Schnapps, Apple Pucker

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*All Menu Prices are Subject to 22% Service Charge and Applicable Sales Tax*

*Doubletree Hotel & Executive Meeting Center Somerset*

200 Atrium Drive, Somerset, New Jersey, United States 08873-4197
Tel: 1-732-469-2600  Fax: 1-732-469-4617
<table>
<thead>
<tr>
<th>Premium</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Blended Whiskey</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Maker’s Mark</td>
</tr>
<tr>
<td>Gin</td>
<td>Tanqueray</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Select</td>
</tr>
<tr>
<td>Scotch</td>
<td>Johnnie Walker Black Label</td>
</tr>
<tr>
<td>Vodka</td>
<td>Ketel One</td>
</tr>
<tr>
<td>Kahlua</td>
<td>Irish Crème</td>
</tr>
<tr>
<td>Baileys</td>
<td></td>
</tr>
<tr>
<td>Romana Sambuca</td>
<td></td>
</tr>
<tr>
<td>Amaretto</td>
<td>Di Saronno</td>
</tr>
<tr>
<td>Gran Marnier</td>
<td></td>
</tr>
<tr>
<td>Hennessey VS</td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td>1800 Reposado</td>
</tr>
<tr>
<td>Triple Sec</td>
<td>Hiram Walker</td>
</tr>
<tr>
<td>Vermouth</td>
<td>Martini &amp; Rossi</td>
</tr>
</tbody>
</table>

**DOUBLETREE WINE SERVICE BEVERAGES**

**SELECT A TIER**

**NAME 1 SELECT 1 WHITE, 1 RED**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>Copper Ridge</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Copper Ridge</td>
</tr>
<tr>
<td>Merlot</td>
<td>Copper Ridge</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>Copper Ridge</td>
</tr>
<tr>
<td>Sparkling</td>
<td>Freixenet Blanc de Blancs</td>
</tr>
</tbody>
</table>

**DELUXE 2 SELECT 1 WHITE, 1 RED**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>Mirassou</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Mirassou</td>
</tr>
<tr>
<td>Merlot</td>
<td>Mirassou</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Mirrasou</td>
</tr>
</tbody>
</table>

**PREMIUM 3 SELECT 1 WHITE, 1 RED**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio</td>
<td>Francis Ford Coppola</td>
</tr>
<tr>
<td>Classico Zinfandel</td>
<td>Francis Ford Coppola</td>
</tr>
<tr>
<td>Rosso Classic Blend</td>
<td>Francis Ford Coppola</td>
</tr>
</tbody>
</table>