



DOUBLETREE  
GUEST SUITES®

PHILADELPHIA WEST

## *CATERING MENUS*

*DOUBLETREE GUEST SUITES  
PHILADELPHIA WEST  
640 WEST GERMANTOWN PIKE  
PLYMOUTH MEETING, PA 19462*

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# CONFERENCE PACKAGE

## **Continuous Morning Break**

*Variety of Breakfast Pastries  
Muffins and Bagels  
Yogurts and Cereals, Fresh Fruit  
Hot Breakfast Entrée (Items Varied Daily)  
Assorted Cold Beverages  
Coffee, Tea and Decaffeinated Coffee*

## **Mid-Morning Refresh**

*Whole Fruit, Granola Bars  
Assorted Cold Beverages  
Coffee, Tea and Decaffeinated Coffee*

## **Buffet Lunch**

*Conference Dining In The  
Brandywine Restaurant and Atrium Lounge*

### **Conference Buffet to Include:**

*A Changing Kaleidoscope of Culinary Creations Featuring Our Chef's Signature Beef,  
Fish & Chicken Entrees, A Different Action Station Daily as well as our Deli Buffet,  
Caesar and Garden Salad Bar,  
Full Dessert Buffet and Unlimited Beverages*

## **Continuous Afternoon Break**

*Cookies, Brownies  
Granola, Cereal And Candy Bars  
Whole Fruit  
Hot Appetizer (Items Varied Daily)  
Assorted Beverages, Coffee, Tea and Decaffeinated Coffee*

## **Basic Audio Visual**

*Two Flipcharts  
LCD Projector  
Screen, Extension Cords  
Power Strip, one High Speed Internet Line and  
Business Center Availability*

**Meeting Space Set To Your Specifications  
With Ergonomic Tables & Chairs**

**Package Price Includes  
Room Rental Charges**

# COFFEE BREAKS

## **The Eye Opener**

*Assorted Chilled Juices*  
*Assorted Breakfast Pastries*  
*New York Style Bagels with Preserves,*  
*Butter and Flavored Cream Cheeses*  
*Coffee, Tea and Decaffeinated Coffee*  
**11.5**

## **Continental Breakfast**

*Assorted Chilled Juices*  
*Assorted Fruit Smoothies*  
*Freshly Baked Muffins and Pastries*  
*New York Style Bagels*  
*Cream Cheese, Butter and Preserves*  
*Sliced Fresh Fruit with Wild Berries*  
*Assorted Yogurts*  
*Coffee, Tea and Decaffeinated Coffee*  
**13.5**

## **Morning Wrap**

*Assorted Chilled Juices*  
*Assorted Fruit Smoothies*  
*Sliced Fresh Fruit with Wild Berries*  
*Western Omelet Flour Wrap*  
*Spanish Omelet Blue Corn Wrap*  
*Sausage and Pepper Jack Jalapeno Wrap*  
*Grilled Vegetable Tomato Wrap*  
*Assorted Gourmet Muffins*  
*Coffee, Tea and Decaffeinated Coffee*  
**15**

***Prices do not include a 21% Service Charge and 6% State Sales Tax***  
***A Final Count must be submitted 72 Hours prior to the function***

# THEME BREAKS

## **Cookies & More Break**

*Assorted Home Made Cookies  
Chocolate Fudge Brownies  
Protein Bars  
Fruit Smoothies  
Milk and Chocolate Milk  
Assorted Sodas and Bottled Water  
Coffee, Tea and Decaffeinated Coffee*  
**12**

## **Sweet Tooth**

*Assorted Home Made Cookies  
Miniature Tarts  
Home Made Cannolis  
Assorted Scones  
Yogurt and Granola Parfaits  
Sliced Fresh Fruit Display  
Milk and Chocolate Milk  
Coffee, Tea and Decaffeinated Coffee*  
**13.5**

## **Taste of Philadelphia**

*"Original" Tastykakes  
Philadelphia Soft Pretzels with Mustard  
Assorted Flavored Italian Ice  
Herr's Potato Chips  
Home Made Stromboli  
Hank's Root Beer and Orange Soda*  
**13**

## **Superhero**

*Assorted Protein and Nutri Grain Bars  
Fresh Fruit Skewers  
Raw Julienne Vegetable Display  
Grilled Sourdough Bruschetta  
Cubed International Cheeses  
with Flatbreads  
Rock Star, Red Bull and  
Full Throttle Energy Drinks  
Bottled and Sparkling Waters*  
**14**

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# PLATED BREAKFAST

## **Banana Coconut Pancakes**

*Chilled Orange or Grapefruit Juice  
3 Banana Coconut Pancakes with  
Rum Sauce  
and Warm Maple Syrup  
Choice of Bacon or Sausage  
Fresh Seasonal Fruit  
Coffee, Tea and Decaffeinated Coffee*

**15**

## **French Toast**

*Chilled Orange or Grapefruit Juice  
Thick Sliced French Toast  
served with Warm Maple Syrup and  
Piped Whipped Cinnamon Cream  
Fresh Seasonal Fruit  
Choice of Bacon or Sausage  
Coffee, Tea and Decaffeinated Coffee*

**15**

## **Broccoli and Tomato**

### **Quiche**

*Chilled Orange or Grapefruit Juice  
Home Made Broccoli and  
Tomato Quiche  
Fresh Seasonal Fruit  
Breakfast Potatoes  
Coffee, Tea and Decaffeinated Coffee*

**13.5**

## **Grilled Vegetable Frittata**

*Chilled Orange or Grapefruit Juice  
Traditional Frittata with Grilled  
Vegetables and Feta Cheese  
Hash Browns  
Assorted Breakfast Breads and Muffins  
Preserves and Butter  
Coffee, Tea and Decaffeinated Coffee*

**14**

## **All American**

*Chilled Orange or Grapefruit Juice  
Scrambled Eggs  
Choice of Bacon or Sausage  
Breakfast Potatoes  
Assorted Breakfast Breads,  
Butter and Preserves  
Coffee, Tea and Decaffeinated  
Coffee*

**15.5**

## **Steak and Eggs**

*Chilled Orange or Grapefruit Juice  
6 oz. Sirloin Steak and Scrambled Eggs  
Breakfast Potatoes  
Assorted Breakfast Breads and Muffins  
Preserves and Butter  
Coffee, Tea and Decaffeinated Coffee*

**17**

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# BREAKFAST / BRUNCH BUFFETS

## **Breakfast Buffet**

*A Variety of Chilled Juices  
Assorted Yogurts  
Seasonal Sliced Fresh Fruit  
French Toast with Warm Maple Syrup  
Scrambled Eggs  
Selection of 2 of the following meats:  
Bacon, Ham or Sausage\*\*  
Breakfast Potatoes  
Danish Pastries, Muffins and Bagels  
Cream Cheese, Preserves and Butter  
Coffee, Tea and Decaffeinated Coffee*

**21**

## **The Carnegie Deli Brunch**

*Variety of Chilled Juices  
Seasonal Fresh Sliced Fruit  
Omelet Station\*  
Smoked Salmon Display  
Whitefish Salad  
Pastrami Hash  
Potato Latkes with Sour Cream and  
Apple Sauce  
Cheese Blintzes with  
Wild Berry Coulis  
Danish Pastries and Gourmet Muffins  
New York Style Bagels  
Cream Cheese, Preserves and Butter  
Braised Brisket with Natural Jus  
Balsamic Glazed Chicken Breast  
Traditional Kugel  
Mixed Vegetables  
Freshly Brewed Iced Tea  
Coffee, Tea and Decaffeinated Coffee  
Cheesecake Display*

**38.5**

## **The Doubletree Brunch**

*Variety of Chilled Juices  
Assorted Yogurts  
Seasonal Fresh Sliced Fruits  
Scrambled Eggs  
Bacon and Sausage\*\*  
Breakfast Potatoes  
Danish Pastries, Muffins and Bagels  
Cream Cheese, Preserves, Butter  
Choice of Tossed Garden or  
Caesar Salad  
Chef's Selection of Two  
Prepared Salads  
Choice of Two Breakfast Entrees:  
French Toast, Quiche,  
Silver-Dollar Pancakes or  
Cheese Blintzes with Fruit Sauce  
Choice of Two Lunch Entrees:  
Grilled Chicken Saltimbocca,  
Gnocchi Pomodoro,  
Spice Rubbed Salmon with Caper  
Dijon Sauce or  
Bourbon Glazed Flank Steak  
Asparagus and Baby Carrots  
Coffee, Tea and Decaffeinated Coffee  
Freshly Brewed Iced Tea  
Chef's Selection of Desserts*

**31**

***All Buffets Require a 25 Person Minimum***

***Prices do not include 21% Service Charge and 6% State Sales Tax***

***A Final Count must be submitted 72 Hours prior to the function***

***\*Omelet Station requires an attendant (\$75 fee)***

***\*\*Turkey bacon or sausage may be substituted for pork breakfast meats***

# BREAKFAST BUFFETS / BRUNCH

~ ENHANCEMENTS ~

## **Smoked Salmon Station**

*Tray of Smoked Salmon, with Bagels & Cream Cheese  
Garnished with Sliced Tomato, Onions and Capers*  
**8 per person**

## **Waffle Station**

*Freshly Made Waffles, Served With Warm Maple Syrup,  
Whipped Cream, Wild Berry Coulis, Cinnamon Cream, Maple Butter and Rum Sauce*  
- attendant required -  
**6 per person**

## **Omelet Station**

*Featuring One Of Our Chefs Preparing Your Favorite Combination  
From A Variety Of Cheeses, Peppers, Onions, Mushrooms, Tomatoes  
and Assorted Meats  
(Egg Beaters Available Upon Request)*  
- attendant required -  
**6 per person**

## **Bananas Foster Action Station**

*Vanilla Ice Cream en Tulipe  
Tablesides Preparation With Rum, Honey, Whole Butter, Bananas, Cinnamon,  
Nutmeg and Fresh Squeezed Orange Juice*  
- attendant required  
**6 per person**

## **Mimosa, Bellini, Bloody Mary**

**75 per gallon  
(approximately 22 servings)**

**75.00 per attendant**

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A Final Count must be submitted 72 Hours prior to the function  
25 Person minimum for attended stations**

# PLATED LUNCHEONS

## APPETIZERS

*(choice of 1)*

*Cream of Wild Mushroom Soup | Shrimp Gumbo | Spring Mix Salad |  
Classic Caesar Salad*

## ENTREES - HOT

### **Bourbon Glazed Flank Steak**

*Served with Piped Shallot Mashed Potatoes*

**24**

### **Grilled Flat Iron Steak**

*Topped with Sautéed Crabmeat and Lobster Butter*

*Served with Roasted Fingerling Potatoes*

**29**

### **Frenched Balsamic Glazed Chicken Breast**

*Seared Crisp, Baked and Topped with*

*Aged Balsamic Vinegar Reduction*

*Served over a Bed of Root Vegetable Risotto*

**22**

### **Chicken Roulades**

*Stuffed with Feta Cheese, Wilted Spinach and Roasted Red Peppers*

*and Laced with Tomato Cream Reduction*

*Served with Roasted Fingerling Potatoes*

**23**

### **Classic Chicken Marsala**

*Served with Asiago Cheese Risotto*

**22**

### **Hazelnut Crusted Tilapia**

*Served with Traditional Rice Pilaf*

**24**

### **Broiled Crab Cakes**

*Served over a Whole Grain Mustard Mirror*

*Served with White and Wild Rice*

**25**

***All of our Entrees are served with Chef's Selection of Vegetable, Warm Rolls  
with Butter, Chef's Selection of Dessert, Iced Tea and Coffee Service  
Prices do not include a 21% Service Charge and 6% State Sales Tax***

# PLATED LUNCHEONS

## COLD SELECTIONS

### SANDWICHES

#### Lobster Salad Wrap

*With Chiffonade Lettuce,  
Diced Tomatoes  
and Sesame Soy Dressing  
Served with Pasta Salad and  
Fresh Fruit Garnish*

**18**

#### Seared Flank Steak

##### Ciabatta

*Sliced Grilled Flank Steak  
with Seared Tomatoes, Lettuce and  
Melted Swiss Cheese  
on a Freshly Baked Ciabatta Roll  
Served with Pasta Salad and  
Fresh Fruit Garnish*

**16.5**

#### Croissant Club

*Sliced Breast of Turkey  
with Lettuce, Bacon and Tomato  
on a Freshly Baked Croissant with  
Cranberry Relish  
Served with Pasta Salad and  
Fresh Fruit Garnish*

**16**

### SALADS

#### Grilled Tenderloin Salad

*Fresh Baby Greens, Tomatoes,  
Cucumbers  
and Bleu Cheese Crumbles  
Topped with Lean Beef Tenderloin  
and Caramelized Onions  
Served with Balsamic Vinaigrette*

**18**

#### Classic Chicken Caesar Salad

*Hearts of Romaine Tossed with  
Strips of Grilled Chicken Breast,  
Focaccia Croutons  
and Home Made Dressing  
Topped with a Parmesan Crisp and  
Fresh Grated Locatelli Cheese*

**15**

#### Spice Rubbed Salmon Salad

*Salmon Fillet Rubbed with a  
Mild Spice Blend, Seared,  
Served on a Bed of  
Spring Mix and Topped  
with Julienne Vegetables and Honey  
Mustard Dressing*

**16.5**

#### **Lunch on the Run**

*A Boxed Lunch to Include:  
Your Choice of Ham and Swiss Cheese, Tuna Salad,  
or Turkey Breast and Cheese  
on a Toasted Croissant  
Served with Our Famous Doubletree Cookies,  
Whole Fresh Fruit and a Bag of Potato Chips*

**16.5**

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# LUNCH BUFFETS

## **Chef's Classic Buffet**

*Chef's Gourmet Salad Bar to Include:  
Six Toppings, Two Dressings  
and Two Freshly Prepared Salads*

*Choice of Two Entrees:*

- \* Grilled Bourbon Glazed Flank Steak*
- \* Braised Sirloin Tips with Sautéed Wild Mushrooms and Chianti Reduction*
- \* Seared, Spice Rubbed Chicken Breast with Fresh Basil, Sliced Roma Tomatoes and Fresh Mozzarella*
- \* Balsamic Glazed Chicken Breast*
- \* Rigatoni and Grilled Shrimp Pomodoro*
- \* Hazelnut Crusted Tilapia*
- \* Broiled Crabcakes with Whole Grain Mustard Sauce*
- \* Grilled Pork Loin Steaks with Braised Apples and Calvados Reduction*

*Chef's Selection of Vegetable and Starch*

*Assorted Sliced Breads and Rolls  
Chef's Selection of Desserts*

**28**

## **Gourmet Deli**

*Garden Chop Salad*

*Chef's Selection of 3 Composed Salads*

*Tuna Salad and Chicken Salad*

*Turkey Breast, Roast Beef, Imported Ham and Salami*

*Swiss, Muenster and American Cheeses*

*Relish Tray and Condiments*

*Assorted Sliced Artisan Breads, Rolls and Croissants*

*Assorted Mini Tarts and Home Made Cookies*

**24.5**

## **The Liberty Bell**

*Garden Salad Bar*

*With Six Toppings and 3 Dressings*

*Sliced Six Foot Hoagies*

*Classic Philadelphia Cheesesteaks*

*Chicken Cheesesteaks*

*Sautéed Onions and Cheese Whiz*

*Pepperoni and Cheese Stromboli*

*Seasoned Crab Fries*

*Philadelphia Soft Pretzels with Mustard*

*Herr's Potato Chips*

*"Original" Tastykakes and*

*Classic Cheesecake*

**26**

## **Tour of Venice**

*Antipasti Display*

*Seafood Minestrone*

*Classic Caesar Salad*

*Tortellini Salad*

*Choose 2 of the Following:*

*\* Shrimp and Rigatoni with*

*Sun Dried Tomato Pesto Cream*

*\* Tri Color Tortellini Carbonara*

*\* Chicken Saltimbocca*

*\* Chicken Breast and Grilled Eggplant Parmesan*

*\* Baked 5 Cheese Manicotti*

*\* Gnocchi Pomodoro*

*\* Flat Iron Steak Pizzaiola*

*Sautéed Broccolini with Olive Oil, Fresh*

*Garlic and Roasted Peppers*

*Rustic Italian Rolls*

*Tira Misu and Cannolis*

**26**

***All Luncheon Buffets Include Coffee (Regular & Decaf)  
and Tea (Hot & Iced)***

***(25 Person Minimum Requested)***

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# RECEPTION/BEVERAGE

## OPEN BAR

### Premium Brands

*Smirnoff, Beefeaters, Bacardi, Captain Morgan, Dewars White Label, Canadian Club, Jack Daniels, Amaretto Di'Amore, Kahlua, Bols Triple Sec, Peach Schnapps, Martini & Rossi Sweet and Dry Vermouth, Jose Cuervo Gold Tequila, Courvossier Cognac, Coors Light, Heineken, Yuengling Lager and a Variety of House Wines to Include: Chardonnay, Cabernet, White Zinfandel and Merlot*

*13 per person, First Hour  
7 per person for Each Additional Hour*

### Deluxe Brands

*Absolut, Ketel One, Tanqueray, Bacardi, Captain Morgan, JW Black, Maker's Mark, Crown Royal, Amaretto Di'Sarrona, Kahlua, Peach Schnapps, Bols Triple Sec, Cuervo 1800 Tequila, Hennessy VS Cognac, Martini & Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth, Peach Schnapps, Coors Light, Yuengling Lager, Heineken and a Variety of House Wines to include: Chardonnay, Cabernet, White Zinfandel and Merlot*

*15 per person, First Hour  
8 per person for Each Additional Hour*

## CASH OR HOST SPONSORED BARS

<i>Premium Brands</i>	<i>6</i>	<i>Deluxe Brands</i>	<i>7</i>
<i>Domestic Beer</i>	<i>4</i>	<i>Imported Beer</i>	<i>5</i>
<i>Premium Wine</i>	<i>7</i>	<i>Soft Drinks</i>	<i>2</i>
	<i>Cordials 8</i>		

## OTHER BEVERAGES

**Sparkling Cider Fruit Punch**  
*Per Gallon - 50*

**Champagne Punch**  
*Per Gallon - 75*

**Mimosas and Bloody Marys**  
*Per Gallon - 75*

**Holiday Egnog**  
*Per Gallon - 75*

***There is a \$75.00 Bartender Charge for all Host Sponsored and Cash Bars  
Prices do not include a 21% Service Charge or 6% State Sales Tax***

# RECEPTION/HORS D'OEUVRES

## Hors d'oeuvres

*/ Must be ordered in increments of 50 pieces, Prices are per 50 pieces /*

<i>Tomato and Wild Mushroom Bruschetta</i>	75
<i>Vegetable Spring Rolls Teriyaki</i>	75
<i>Dim Sum with Plum Sauce</i>	85
<i>Potato Latkes with Sour Cream</i>	85
<i>Boursin Stuffed Endive</i>	75
<i>Spanakopita</i>	85
<i>Mini Crabcakes with Whole Grain Mustard Sauce</i>	100
<i>Shrimp Cocktail with Vodka Infused Cocktail Sauce</i>	175
<i>Scallops Wrapped in Bacon</i>	100
<i>Mushrooms Stuffed with Crab Imperial</i>	100
<i>Corn and Crabmeat Buttermilk Hushpuppies</i>	125
<i>Seared Ahi Tuna Canapes</i>	125
<i>Smoked Salmon Triangles</i>	125
<i>Wasabi Crusted Scallop Croustades</i>	125
<i>Mango Brushed Shrimp Brochettes</i>	150
<i>Ginger Glazed Lobster Medallion Croustades</i>	185
<i>Franks en Croute</i>	75
<i>Mini Beef Wellingtons</i>	125
<i>Beef Satay with Peanut Dipping Sauce</i>	100
<i>Sweet and Sour Meatballs</i>	75
<i>Pork Pot Stickers with Soy Dipping Sauce</i>	85

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# ADDITIONAL SELECTIONS

## Carving Stations:\*

~ Served with Silver Dollar Rolls and Assorted Condiments ~

Roast Prime Rib of Beef .....	7
Ginger Glazed Baked Ham.....	5
Roast Turkey Breast .....	5
Garlic Crusted Roast Sirloin.....	6
Dijon Crusted Roast Pork Loin.....	5
Prime Rib and Turkey Breast Combo.....	9.5

## Pasta Station\*

*Fusilli*

*Cheese Filled Tortellini*

*Rigatoni*

*With a Variety of Sauces:*

*Classic Alfredo, Sun-Dried Tomato Pesto Cream and Pomodoro*

*Served with Grilled Focaccia Bread,*

*Marinated Roasted Peppers in Olive Oil and Condiments*

**12**

## Caesar Salad Bar

*Romaine Lettuce*

*Focaccia Croutons, Parmesan Cheese*

*Anchovies, Chopped Egg, Radiatore Pasta, Grilled Chicken Breast, Shrimp,*

*Roasted Peppers, Sliced Mushrooms and*

*Our Classic Caesar Dressing*

**10.5**

## Smoked Fish Display

*Smoked Salmon*

*Smoked Scallops and Mussels*

*Smoked Trout*

*White Fish Salad*

*Capers, Diced Tomato and Cucumbers*

*Crème Fraische and Mini Black Breads*

**14.5**

## International Cheese Display and Vegetable Crudite

*Assorted Cheeses from Around the World and Baby Vegetables Served with*

*Assorted Crackers and Dips*

**8.5**

## **Sushi Bar**

*A Variety of Exquisite Selections to Choose From  
See your Catering Manager for More Information*

**3 per piece**

**75.00 attendant fee / per hour**

~ Based Upon Availability ~

## **Antipasti Display**

*Assorted Italian Meats and Cheeses*

*Grilled Peppers, Zucchini, Eggplant, Portabella Mushrooms*

*Kalamata Olives, Fusilli Pasta and Grilled Sourdough Breads*

*Aged Balsamic Drizzle and Seasoned Extra Virgin Olive Oil*

**9**

## **Bananas Foster Action Station\***

*Vanilla Ice Cream en Tulipe*

*Tablesides Preparation with Rum, Honey, Whole Butter, Bananas, Cinnamon,  
Nutmeg and Fresh Squeezed Orange Juice*

**6**

## **Viennese Sweet Table**

*Assorted Mini Tarts, Mousses, Cakes and Tortes*

*Fresh Fruit Salad*

*Home Made Cookies and Cannolis*

**9.5**

***Prices do not include a 21% Service Charge or 6% State Sales Tax***

***A Minimum of 25 Guests is Required for Most Enhancements***

***\* Carving, Pasta and Bananas Foster Stations Require and attendant (\$75 fee)***

***All stations are left out for two hours***



# PLATED DINNERS

## APPETIZERS

*(choice of 1)*

*Sun-Dried Tomato Risotto    Wild Mushroom Bisque  
Shrimp Gumbo*

*Appetizer Upgrades: Ketel One Jumbo Lump Crabmeat Martini 9  
Shrimp Cocktail 7*

## SALADS

*(choice of 1)*

*Garden Salad | Classic Caesar Salad | Spinach Salad*

## ENTRÉE SELECTIONS

### **Filet Mignon**

*Charbroiled with Chianti Reduction  
Served with Roasted Fingerling Potatoes*  
41

### **Boursin Crusted New York Strip Steak**

*Served with a Root Vegetable Risotto*  
37

### **Roast Prime Rib of Beef**

*Served with Fresh Grated Horseradish, Natural Jus and  
Piped Shallot Mashed Potatoes*  
38

### **Broiled Crab Cakes**

*Drizzled with Whole Grain Mustard Sauce  
and Served with Traditional Rice Pilaf*  
37

### **Broiled Salmon Stuffed with Crab Imperial**

*Served with White and Wild Rice*  
38.5

### **Spice Rubbed Flat Iron Steak with Grilled Shrimp**

*Served on a Port Wine Demi Glaze Mirror  
and Served with Asiago Cheese Risotto*  
39

# PLATED DINNER

## (Continued)

### **Chicken Oscar**

*Sautéed Breast of Chicken Topped with Crabmeat,  
Poached Asparagus Spears  
and Sauce Béarnaise  
Served with Traditional Rice Pilaf*

**36.5**

### **Dijon Encrusted Half Spring Chicken**

*Basted with Rosemary Jus  
and Served with Shallot Piped Mashed Potatoes*

**32**

### **Grilled Chicken and Gnocchi Pomodoro**

*Topped with Melted Fresh Mozzarella and Extra Virgin Olive Oil Drizzle*

**32**

### **Macadamia Encrusted Chicken Breast**

*Frenched Breast Seared Crisp, Coated with Finely Chopped Macadamia  
Nuts, Baked and Served with a Papaya Mango Salsa and  
Traditional Rice Pilaf*

**33**

## **COMBINATION PLATTERS**

### **6oz. Filet Mignon & 4oz. Chicken Breast**

*Served with Asiago Cheese Risotto*

**42**

### **6oz. Chicken Breast & 4oz. Broiled Salmon**

*Served with White and Wild Rice*

**39**

### **6oz. Filet Mignon & 4oz. Stuffed Broiled Salmon**

*Served with Shallot Piped Mashed Potatoes*

**45**

*All Dinners are Served with an Appetizer, Salad, Chef's Choice of Vegetable,  
A Variety of Warm Rolls with Butter, Dessert, Coffee (Regular & Decaf) and Tea (Hot &  
Iced)*

# PLATED DINNER

## Continued ~ Sweet Endings

*All Plated Dinner Selections include your choice of one of the following desserts:*

### **DESSERTS**

*Caramel Apple Pie*

*Fruit Tart*

*Tira Misu*

*Strawberry Layer Cake*

*Triple Layer Chocolate Cake*

*Chocolate Mousse*

*Amaretto & Almond Cheesecake*

*Traditional Cheesecake with Fresh Berries*

*Fruit Cobbler*

*Prices do not include a 21% Service Charge or 6% states Sales Tax  
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# DINNER BUFFETS

## **Five Diamond Dinner Buffet**

*Chef's Deluxe Salad Bar to Include Six Toppings,  
Three Dressings and Four Freshly Prepared Salads*

*Choice of Three Entrees:*

- \* Grilled Flat Iron Steak with Shallot Butter*
- \* Roast Sirloin with Sautéed Wild Mushrooms and Cabernet Reduction*
  - \* Sautéed Veal Medallions with Bay Scallops and Brandied Jus*
  - \* Spice Rubbed Salmon Medallions*
  - \* Broiled Crabcakes with Lobster Butter*
  - \* Shrimp, Scallops, Mussels and Calamari with Saffron Broth*
- \* Sautéed Chicken Breast with a Sun Dried Tomato Buerre Blanc*
  - \* Chicken and Agnolotti Aglio e Olio*
  - \* Classic Chicken Marsala*
  - \* Lobster Ravioli Puttanesca*
  - \* Sweet and Sour Pork Loin*
- \* Pan Seared Pork Chops with Wilted Spinach and Boursin Cheese*

*Chef's Selection of Starch and Seasonal Vegetable*

*An Assortment of Warm Rolls*

*Chef's Selection of Desserts*

**42**

**\*\* Add carved prime rib (for 50 people or more) for 5 per person  
( \$75 attendant fee)**

**All Buffets are served with Coffee (Regular & Decaf) and Tea (Hot & Iced)  
(25 Person Minimum Requested)**

**21% Service Charge and 6% State Sales Tax**

**A Final Count must be submitted 72 Hours Prior to the Function**

## **Milanaise Buffet**

*Antipasti Display  
Classic Caesar Salad  
Marinated Tomato Bruschetta  
Pasta Fagioli Soup*

*Choice of Three Entrees:*

- \* Chicken or Veal Saltimbocca*
- \* Grilled Chicken and Eggplant Topped with  
Tomato Basil Sauce and Fresh Mozzarella Cheese*
- \* Sautéed Veal Medallions Parmesan*
- \* Fussili, Shrimp and Scallops with Sun-Dried Tomato Cream*
- \* Pan Seared Flounder Piccata*
- \* Shrimp, Scallops, Mussels, Calamari and Fettuccine Pomodoro*
- \* Tri Colored Tortellini a la Vodka*
- \* Chicken and Agnolotti Aglio e Olio*
- \* Baked Manicotti with Five Cheese Topping*
- \* Grilled Marinated Flat Iron Steak with Cabernet Reduction*
- \* Classic Cheese Ravioli with Four Meat Bolognese*
- \* Rigatoni and Sausage Marinara*
- \* Pan Seared Pork Chops Pizzaoila*

*Choice of Ratatouille or Sautéed Broccoli Rabe  
An Assortment of Artisan Dinner Rolls  
Chef's Selection of Italian Desserts and Pastries*

**39**

**\*\*\* Add Continuous Chianti Service, Throughout Your Meal,  
for 9 Per Person**

***All Buffets are served with Coffee (Regular & Decaf) and Tea (Hot & Iced)  
(25 Person Minimum Requested)***

***Prices do not include 21% Service Charge and 6% State Sales Tax  
A Final Count must be submitted 72 Hours Prior to the Function***

## **Surf and Turf Buffet**

### **Appetizers**

*(Choose One)*

*Chilled Shrimp and Crab Claws Garnished with Lime Wedges  
and Cocktail Sauce*

*Smoked Salmon Platter Garnished with Capers, Tomatoes,  
Cucumbers, Onions and Black Breads*

**\*\*\* Add a customized ice carving for \$250**

### **Soup**

*(Choose One)*

*Shellfish Pot-au-Feu,  
New England Clam Chowder  
Wild Mushroom Bisque  
Tomato Basil Bisque*

### **Salads**

*Full Deluxe Salad Bar,  
Rock Shrimp and Avocado Salad,  
Caesar Salad Garnished with Anchovies,  
Lemon Lime Calamari Salad  
Sesame Flank Steak and Bok Choy Salad*

### **Entrees**

*(Choose Three)*

- \*Blackened Mahi Mahi with a Cucumber and Chive Relish*
- \*Macadamia Nut Encrusted Flounder with a Potato Leek Sauce*
- \* Herb Roasted Salmon Topped with Tomato Basil Pomodoro*
- \*Seafood Paella Garnished with Chorizo Sausage*
- \*Fruits of the Ocean in a Spicy Tomato Saffron Broth*
- \*Pan Seared Red Snapper with a Braised Artichoke and Red Onion Sauce*
- \*Grilled Sesame Garlic Glazed Swordfish Topped with Frizzled Onions*
- \*Broiled New York Strip Steak with Roasted Garlic Butter*
- \*Sliced Prime Rib with Brandied Mushrooms*
- \*Pan Seared Veal Chop with Caramelized Leeks and Natural Jus*
- \*Boursin Crusted Flat Iron Steak*

*All Entrees Are Accompanied by Chef's Choice of Starch and Vegetable*

*Dessert Buffet*

**50**

**All Buffets are served with Coffee (Regular & Decaf) and Tea (Hot & Iced)  
(25 Person Minimum Requested)**

**Prices do not include 21% Service Charge and 6% State Sales Tax  
A Final Count must be submitted 72 Hours Prior to the Function**

# HOTEL POLICIES

## ***The Doubletree Guest Suites-Philadelphia West General Catering Information***

### **MENUS/PRICING**

*All Food and Beverages must be ordered through the Catering Department of the Hotel. Neither patrons nor guests shall be allowed to bring alcoholic beverages or food items into the Hotel. No food may be taken off Hotel premises. No persons under the age of 21 will be allowed to consume or purchase alcoholic beverages. We are prohibited from serving any guest who visibly appears to be under the influence of alcoholic beverages. All prices are subject to 21% Service Charge and 6% applicable State Sales Tax. Pennsylvania Law states that the service charge is subject to sales tax, federal, state and local taxes. Employees are tax Exempt if they are on government business. Any other individual is not tax exempt unless payment is made by a tax Exempt organization. A completed tax exemption form must be presented at the time of payment.*

### **GUARANTEES/CANCELLATIONS**

*Upon reserving Banquet/Meeting space the Hotel requires a minimum guarantee number of guests for whom you will be charged, even if fewer guests attend. The exact number of persons to be in attendance for all banquet functions must be confirmed 72 hours prior to the date of the event. This guarantee is not subject to reduction and the Hotel will prepare for and service up to 5% more than the guarantee. If the guarantee is not given at the required time, the original expected attendance would become the guarantee. All cancellations must be made with our Catering department, 8:00am – 5:00pm, Monday through Friday.*

*The cancellation policy is as follows:*

#### **NOTICE PRIOR TO FUNCTION**

*More than 90 days:  
60-90 days:  
30-60 days:  
Less than 30 days:*

#### **CHARGE TO CLIENT**

*Deposit Only  
50% of all estimated charges  
75% of all estimated charges  
100% of all estimated charges*

### **LIABILITY/LOST & FOUND**

*Liability for damage to the premises will be assessed accordingly. The Hotel cannot be responsible for damages or loss of any articles or merchandise left in the Hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event. Safety Deposit boxes are available for your valuables.*

# HOTEL POLICIES

## *(Continued)*

### **CREDIT POLICY/BILLING**

*We welcome new accounts, but should you request Billing Privileges we require that credit be established with our Accounting Department thirty days prior to the arrival date. Credit can only be established for events over \$500.00. A credit Application must be filled out. If the application is not approved, full payment is due three working days prior to the event by certified check, advanced Deposits are non-refundable.*

### **FUNCTION SPACE/LABOR CHARGES**

*The Hotel reserves the right to move function space based on space availability and increases or decreases in final guarantee numbers. All meal functions under 15 people are subject to a \$75.00 labor charge. Any menu selections requiring an attendant will have a \$75.00 service charge applied. Charges for a Cash or Consumption Bar are \$75.00 per bartender until \$300.0 in beverage sales per bar has been achieved.*

### **SHIPPING/RECEIVING**

*Any packages for meetings may be delivered to the Hotel no more than one week prior to the program. All items should be addressed to the meeting contact with attention to the Hotel Catering Staff Member assigned to your account.*

### **BUSINESS CENTER**

*The Business Center is located in the Executive Office. The self-serve center includes Xerox copying, fax services, as well as access to guest computers offering a wide range of programs, open 24 hours a day.*

### **FLOWERS AND DECORATIONS**

*Flowers and Ice Carvings may be ordered through the Catering Department for an additional fee. You may provide your own decorations or flowers, with the exception of helium-filled balloons. All decorations must comply with local fire laws. Tacks, nails, staples, tape or any other substance may not be affixed to our walls, floors or ceilings including banners, posters and decorations.*

