



DOUBLETREE

BY HILTON™

HORS D'OEUVRES

COLD HORS D'OEUVRES

- SOUTHWESTERN EGG ROLLS
- SMOKED CHICKEN AND FIRE ROASTED CORN SALAD TARTELETTES
- GARLIC CROUSTADE WITH TOMATO BASIL AND FRESH MOZZARELLA BLACK OLIVES AND CAPER RELISH
- CUCUMBER CUP STUFFED WITH GRILLED CHICKEN SALAD AND SWEET PEPPERS
- JUMBO ASPARAGUS WRAPPED IN PEPPER ENCRUSTED PASTRAMI

HOT HORS D'OEUVRES

- CRISP SONORAN CHICKEN WITH SWEET CHILI SAUCE
- VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE
- VEGETABLE TEMPURA WITH RANCH DIP
- SWEDISH MEATBALLS IN SOUR CREAM DEMI GLAZE
- SMOKED CHICKEN TENDERS WITH POBLANO CREAM SAUCE
- SPANAKOPITA

THE TERRACE DINNER BUFFET

- TEXAS MIXED FIELD GREENS WITH BLUE CHEESE AND PEPPERCORN BALSAMIC VINAIGRETTE
- PASTA SALAD WITH ROASTED PEPPERS AND SPINACH TOSSED WITH SUN DRIED TOMATO VINAIGRETTE
- BABY TOMATOES AND MOZZARELLA TOSSED IN BASIL VINAIGRETTE
- BLACKENED MAHI MAHI WITH BABY BAY SHRIMP AND CAJUN CREAM SAUCE
- ROSEMARY MARINATED BREAST OF CHICKEN WITH WILD MUSHROOM BRANDY SAUCE MEDLEY OF WILD RICE
- SAUTÉED MIXED VEGETABLES WITH HERBS CHEF'S CHOICE OF TWO DESSERTS

TEXAS TWO-STEP DINNER BUFFET

- ICEBERG AND ROMAINE SALAD WITH CILANTRO LIME VINAIGRETTE AND RANCH
- RED BLISS POTATO SALAD AND CREAMY TEXAS COLE SLAW
- TENDER BARBEQUE BRISKET
- MESQUITE GRILLED CHICKEN WITH POBLANO CREAM SAUCE

TEXAS TWO-STEP DINNER BUFFET CONTINUED

- SLOW ROASTED BABY BACK RIBS WITH HONEY BARBEQUE SAUCE
- CORN SOUFFLÉ
- RANCH STYLE BEANS
- JALAPEÑO CORNBREAD
- PEACH COBBLER

PLATED DINNER SELECTIONS

- GRILLED MARINATED BREAST OF CHICKEN TOPPED WITH BLACK BEANS AND FIRE ROASTED CORN WITH A LEMON CREAM SAUCE
- PAN SEARED TORTILLA ENCRUSTED CHICKEN BREAST TOPPED WITH POBLANO CREAM SAUCE
- GRILLED CHICKEN MEDALLIONS, TOPPED WITH MUSHROOMS, SUN DRIED TOMATOES ARTICHOKES AND PROSCIUTTO WITH A ZINFANDEL GLAZE
- ROASTED PORK LOIN WITH WILD MUSHROOMS IN PEPPERCORN COGNAC SAUCE
- BREAST OF CHICKEN ROULADE WITH CHORIZO, SPINACH AND MOZZARELLA IN A LIGHT SAFFRON SAUCE
- MACADAMIA ENCRUSTED SALMON, SMOKED YELLOW TOMATO SAUCE
- BREAST OF CHICKEN STUFFED WITH BLACK FOREST HAM AND GRILLED PORTOBELLO MUSHROOMS WITH LEMON LIME BEURRE BLANC SAUCE
- JERK ENCRUSTED NORWEGIAN SALMON WITH LEMON HERB SAUCE
- GRILLED GARLIC PORK LOIN MEDALLIONS WITH PORTOBELLO MUSHROOMS IN JACK DANIEL DEMI GLAZE
- BLACKENED CHILEAN SEA BASS WITH A LIGHT CAJUN DILL SAUCE
- GRILLED ATLANTIC HALIBUT WITH LOBSTER COGNAC SAUCE
- GRILLED SIRLOIN WITH WILD MUSHROOMS IN A RICH CABERNET REDUCTION
- HERB ENCRUSTED FILET MIGNON WITH WILD MUSHROOMS IN ROASTED PEPPERCORN COGNAC SAUCE

THIS IS A SMALL SAMPLING FROM
OUR EXTENSIVE CATERING MENUS

PLEASE CALL (972) 419.7607 OR VISIT
DOUBTREE3.HILTON.COM FOR MORE INFO.