



# Catering Menu



**2 Civic Plaza Drive | Carson, CA | 90745**  
**310-513-7503 | 310-513-7505 | F 310-518-2969**  
**Carson.doubletree.com**



## BREAKFAST TABLES

All Breakfast Tables include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Assorted Chilled Fruit Juices

12 Guest Minimum | \$5 per Person Surcharge for Groups less than 12 Guests

**Get up and Go \$16**

- Assorted Breakfast Pastries to Include: Muffins, Fruit Filled Danish, Buttery Croissants  
Honey, Fruit Preserves, Whipped Butter
- **Add:** Fresh Sliced Fruit, Berries \$6

**Good Morning Sunshine \$25**

- Assorted Breakfast Pastries to Include: Muffins, Fruit Filled Danish, Buttery Croissants
- Assorted New York Style Bagels, Plain and Light Cream Cheese  
Honey, Fruit Preserves, Whipped Butter
- Fresh Sliced Fruit, Berries
- Individual Plain and Fruit Yogurt, House Made Granola, Agave Nectar
- Assorted Cereal with Whole, 2%, Skim Milk

**Refinery \$29**

- Assorted Breakfast Pastries to Include: Muffins, Fruit Filled Danish, Buttery Croissants  
Honey, Fruit Preserves, Whipped Butter
- Fresh Sliced Fruit, Berries
- Individual Plain and Fruit Yogurt, House Made Granola, Agave Nectar
- Assorted Cereal with Whole, 2%, Skim Milk
- Scrambled Eggs, Applewood Smoked Bacon and Pork Sausage or Chicken Apple Sausage, Breakfast Potatoes, Fire Roasted Salsa

## Omelet Station

**Egg Scrambles and Omelets Made to Order \$15**

Applewood Smoked Bacon, Ham, Pork Sausage, Chicken Apple Sausage, Spinach, Onions, Mushrooms, Tomatoes, Peppers, Jalapenos  
Spicy Jack Cheese, Cheddar Cheese, Fire Roasted Salsa

**Attendant Required at \$150 per 75 Guests. Based on 1.5 hours of Service**

**We Recommend that you add a Few Enhancements to our Omelet Station**

## Enhancements

Minimum of 12 per Order, Enhancement Only added to Breakfast Tables or Omelet Station

**Assorted Pastries \$3**

Muffins, Fruit Filled Danish, Buttery Croissants  
Honey, fruit preserves, whipped butter

**Granola Parfait \$5**

Individual Plain and Fruit Yogurt, House Made Granola, Seasonal Berries  
Cream, Agave Nectar

**Fresh Sliced Fruit, Berries \$6**

**Assorted Cereal with Whole, 2%, Skim Milk \$4**

**Assorted Bagels \$4**

Assorted New York Style Bagels  
Plain and Light Cream Cheese

**Lox and Bagels \$12**

Assorted New York Style Bagels, Plain and Light Cream Cheese  
Smoked Salmon, Traditional Condiments

**Steel Cut Oatmeal \$5**

Raisins, Brown Sugar, Cream, Agave Nectar

**Pancakes or Waffles \$6**

Maple Syrup, Whipped Butter

**Add:** Seasonal Berries \$2

**Breakfast Burritos \$5**

Scrambled Eggs, Potatoes, Roasted Peppers, Onions  
Mushrooms, Spicy Jack & Cheddar Cheese, Salsa

**Add:** Bacon, Pork or Chicken Apple Sausage \$2

**Egg Filled Muffins \$5**

Toasted English Muffins, Scrambled Eggs, Cheddar Cheese

**Add:** Bacon, Pork or Chicken Apple Sausage for \$2



## SERVED BREAKFAST

All Selections include Orange Juice and Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea  
15 Guest Minimum | \$5 per Person Surcharge for Groups less than 15 Guests

### At Your Service \$23

Scrambled Eggs, Cheddar and Jack Cheese, Green Onions, Breakfast Potatoes  
Choice of One: Applewood Smoked Bacon, Pork Sausage or Chicken Apple Sausage  
Assorted Breakfast Pastries, Honey, Fruit Preserves, Whipped Butter

### French Twist \$22

Cinnamon Brioche French Toast, Maple Syrup, Whipped Butter  
Choice of One: Applewood Smoked Bacon, Pork Sausage or Chicken Apple Sausage  
Buttery Croissants, Honey, Fruit Preserves, Whipped Butter

### California Fruit \$24

Sliced Seasonal Fruit, Berries, Flavored Yogurt, House Made Granola, Agave Nectar  
Freshly Baked Blueberry and Carrot Bran Raisin Muffins

### Quiche \$25

Baked Quiche Florentine, Breakfast Potatoes  
Assorted Breakfast Pastries, Honey, Fruit Preserves, Whipped Butter, Fresh Fruit Cup

## SPECIALITY BREAKFAST BUFFETS

15 Guest Minimum | \$5 per Person Surcharge for Groups less than 15 Guests  
Based upon service for one hour

### South of the Border \$32

- Mexican Coffee Bar to include: Coffee, Decaffeinated Coffee, Hot Tea, Champurrado (Hot Chocolate)
- Fresh Squeezed Orange and Grapefruit Juices
- Sliced Seasonal Fruit with Cilantro Honey Lime Dressing, Pumpkin Seeds
- Huevos Rancheros, Fried Eggs Served over Corn Tortillas, Ranchero Sauce, Onions, Peppers, Chipotle Black Beans, Cotija Cheese
- Bacon and Sausage
- Cinnamon Brioche French Toast, Maple Syrup, Agave Nectar, Whipped Butter
- Breakfast Potatoes, Peppers, Onion
- Chipotle Black Beans, Corn Tortillas, Flour Tortillas, Sour Cream, Fire Roasted Salsa
- Assorted Latin Sweet Breads

### California Dreaming \$38

- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Tea
- Assorted Shooters of Fruit Nectar: Pomegranate, Acai, Mango, Green Machine
- Sliced Seasonal Fruit, Berries
- Plain and Fruit Yogurt, House Made Granola, Seasonal Berries, Cream, Agave Nectar
- Eggs Benedict, Poached Eggs, Sautéed Spinach, Applewood Smoked Bacon, English Muffins, Hollandaise Sauce
- Chicken Apple Sausage
- Breakfast Potatoes
- Assorted New York Style Bagels, Plain, Light Cream Cheese
- Assortment of Freshly Baked Blueberry and Bran Muffins, Buttery Croissants, Whipped Butter, Fruit Preserves

### Sandwich Shop \$34

- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- Freshly Squeezed Orange Juice
- House Specialty: Breakfast Burrito, Bagel Sandwich, Breakfast Sope and Sausage Biscuit
- Sliced Seasonal Fruit, Berries
- Individual Plain and Fruit Yogurt, House Made Granola, Seasonal Berries, Cream, Agave Nectar



## BRUNCH

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

### Carson Town Brunch \$46

- Fresh Orange, Apple, Cranberry Juice
- Assorted Breakfast Pastries to include: Muffins, Fruit Filled Danish, Buttery Croissants
- Assorted New York Style Bagels with Plain and Light Cream Cheese Honey, Fruit Preserves, Whipped Butter
- Fresh Sliced Fruit, Berries
- Individual Plain and Fruit Yogurt, House Made Granola, Seasonal Berries, Cream, Agave Nectar
- Scrambled Eggs with Chives
- Crispy Applewood Smoked Bacon
- Chicken Apple Sausage or Pork Sausage Links
- Breakfast Potatoes
- Cinnamon Brioche French Toast, Maple Syrup, Whipped Butter
- Mixed Field Greens with Assorted Dressing, Julienne Carrot, Sliced Cucumbers, Cherry Tomatoes, Roasted Pine Nuts
- Cilantro Pesto Penne Pasta Salad
- Grilled Tequila Lime Chicken Breast
- Salmon, Honey Ancho Chili Glazed, Spicy Black Bean Sauce, Tequila Crème
- Brown Rice
- Seasonal Vegetables
- Mini Petit Fours and Truffles
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## Enhancements

Add on with Brunch Only

## Omelet Station

### Egg Scrambles and Omelets Made to Order \$15

Smoked Bacon, Ham, Pork Sausage, Chicken Apple Sausage, Spinach, Onions, Mushrooms, Tomatoes, Peppers, Jalapenos, Spicy Jack Cheese, Cheddar Cheese, Fire Roasted Salsa

Attendant Required \$150

## Prime Rib Station

### Herb Crusted Prime Rib Carved to Order \$15

Cream Horseradish, Natural Au Jus

Attendant Required \$150

### Steel Cut Oatmeal \$5

Raisins, Brown Sugar, Cream, Agave Nectar

### Lox and Bagels \$12

Assorted New York Style Bagels, Plain and Light Cream Cheese, Smoked Salmon, Traditional Condiments

### Cocktail Shrimp \$9

Cocktail Sauce, Lemon

Mimosa or Bloody Mary \$7 per Drink Bottomless \$16



## BREAKS

12 Guest Minimum | \$5 per Person Surcharge for Groups less than 12 Guests

### Any Time Breaks

#### **Beverage Re-Fresh \$10**

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
Assorted Canned Coca-Cola Soft Drinks, Bottles Water

#### **Muffins \$12**

Freshly Baked Blueberry, Bran, Banana Walnut Muffins  
Honey, Fruit Preserves, Whipped Butter  
Whole, 2%, Skim Milk, Freshly Squeezed Orange

#### **Power \$15**

Individual Plain and Fruit Yogurt, House Made Granola, Assorted Fresh Berries, Agave Nectar  
Fitness Bars, Agave Scented Fruit Salad  
Assorted Fitness Water: Gatorade, Sobe, Vitamin Waters

#### **Trail Mix Station \$19**

Basket of Whole Fruit, Trail Mix Station, Dried Fruit, Yogurt Pretzels  
Bottled Spring and Sparkling Water, Coconut Water

#### **California \$18**

Individual Vegetable Crudités with Hummus and Ranch  
Sliced Seasonal Fruit, Berries, Almonds, Walnuts, Dried Fruit  
Assorted Shooters of Fruit Nectar: Pomegranate, Acai, Mango, Green Machine

#### **Carnival \$16**

Warm Large Pretzels, Popcorn, Crackerjacks, Peanuts, Cotton Candy  
Lemonade, Orange Soda, Bottled Water

#### **Fiesta \$14**

Tortilla Chips and Fire Roasted Salsa, Fresh Homemade Guacamole  
Seasonal Fresh Fruit with Tajin Spice, House Made Cinnamon Tortilla Chips "Bunuelos"  
Aqua Fresca: Tamarind, Horchata, Hibiscus

#### **Cookie \$17**

Assorted Cookies to Include: Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal  
Fudge-Nut Brownies, Sliced Seasonal Fruit, Berries  
Chocolate and Strawberry Yahoo Drinks, Whole, 2%, Skim Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### **Wine and Cheese \$20**

Domestic and Imported Cheese, Fruit Garnish, Water Crackers, Baguette  
Nuts, Dried Fruit, Honey, Preserves  
Bottled Spring and Sparkling Water

**Add:** Sauvignon Blanc, Merlot, Sparkling Cider \$4

#### **Ice Cream Delight \$21**

Dreyer's Ice Cream Bars, Ice Cream Sandwiches, Frozen Fruit Bars, Cake Pops  
Assorted Orange Soda and Root Beer



## MEETING SET

Small Dishes of Your Favorite, set on Meeting Tables, Priced per Person  
12 Guest Minimum | \$2 per Person Surcharge for Groups less than 12 Guests

- Assorted Mini Chocolate Bars \$3
- M&M's, Chocolate or Peanut \$2
- Red Licorice \$2
- Chocolate Kisses \$2
- Mini Peanut Butter Cups \$3
- Assortment of all Candies Above \$5
- Assorted Nuts \$4
- Assorted Dried Fruit \$4

## Refreshments & Snacks

### Beverages

- Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea, Traditional Condiments \$44 per gal
- Starbucks Coffee, Decaffeinated Coffee or Tazo Hot Tea, Traditional Condiments \$54 per gal
- Tazo Hot Tea, Traditional Condiments \$42 per gal
- Hot Chocolate \$42 per gal
- Freshly Brewed Iced Tea \$36 per 60 oz. pitcher
- Assorted Canned Coca-Cola Soft Drinks \$4
- Orange Soda or Root Beer \$4
- Bottled Spring or Sparkling Water \$4
- Fruit Juice, Orange, Apple, Cranberry, Passion Guava \$36 per 60oz pitcher
- Bottled Fruit Juices, Orange, Grapefruit, Cranberry, Apple \$5
- Naked Juices, Orange, Mango, Pomegranate Acai, Green Machine, Berry Blast \$6
- Martinelli's Apple Juice \$4
- Whole, 2% or Skim Milk \$3
- Yoo Hoo Drinks, Chocolate and Strawberry \$4
- Coconut Water \$4
- Non-Alcoholic Fruit Punch \$36 per gal
- Lemonade \$36 per 60 oz. pitcher
- Energy Drinks, Monster, Red Bull \$6
- Coffee Drinks: Starbucks Frappuccino, Double Shot, Iced Coffee \$6
- Assorted Fitness Water: Gatorade, Sobe, Vitamin \$5
- Aqua Fresca: Tamarind, Horchata, Hibiscus \$42 per gal
- Sparkling Cider \$19 per btl

### Morning "Wake-Up"

- Seasonal Whole Fruit \$2
- Individual Flavor Yogurt \$4
- Granola Bar \$3
- Fitness Bar \$4
- Yogurt Pretzels \$36 per Bowl
- Yogurt Raisins \$36 per Bowl
- Vegetable Chips \$48 per Bowl

### Afternoon "Eye-Openers"

- Famous Doubletree Chocolate Chip Walnut Cookies \$46 per dz
- Assorted Cookies to include: White Chocolate Chip, Macadamia Nut, Oatmeal \$38 per dz
- Fudge-Nut Brownies \$38 per dz
- Seasonal Fresh Fruit with Tajin Spice \$84 per Bowl
- House Made Cinnamon Tortilla Chips "Bunuelos" \$36 per dz
- Warm Pretzels with Mustard \$48 per dz
- Popcorn \$18 per Bowl
- Assorted Candy Bars \$36 per dz
- Assorted Mix Nuts \$25 per Bowl
- Mini Pretzels \$20 per Bowl
- Tortilla Chips with Fire Roasted Salsa \$25 per Bowl
- Guacamole \$36 per Bowl



## BREAK PACKAGES

12 Guest Minimum | \$5 per Person Surcharge for Groups less than 12 Guests

### Package I

#### Breakfast Continental

Assorted Chilled Fruit Juices  
Assorted Breakfast Pastries Muffins, Fruit Filled Danish, Buttery Croissants  
Honey, Fruit Preserves, Whipped Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### Mid-Morning Break

Bottled Water and Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### Lunch Buffet

##### DELI

Fresh Fruit Salad, Red Potato Salad with Creamy Bleu Cheese and Bacon Dressing, Tortellini Pesto Salad  
Sliced Roast Beef, Smoked Ham, Roasted Breast of Turkey  
Sliced Cheddar, Pepper Jack and Swiss Cheeses, Sliced Garden Tomatoes, Red Onion, Lettuce and Assorted Relishes  
Appropriate Condiments, Artisan Breads and Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
Doubletree Chocolate Chip Walnut Cookies, Fudge-Nut Brownies

\*Gluten Free Breads Available at \$4 extra per Person

#### Afternoon Break

Warm Pretzels with Assorted Mustard Dips, Popcorn, Crackerjacks, Peanuts, Cotton Candy  
Lemonade, Bottled Water and Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### AV PACKAGE APPLIES TO BREAK PACKAGES ONLY \$250

Easel, pads and pens  
LCD Projector  
8' screen

**Half Day Package** (Breakfast & Mid Morning Break) 7:00am – 12:00pm **\$25 per person**

**Half Day Package with Lunch** (Breakfast, Mid Morning Break & Lunch) 7:00am – 2:00pm **\$50 per person**

**Full Day Package** (Breakfast, AM Break, Lunch & PM Break) 7:00am – 5:00pm **\$60 per person**



## BREAK PACKAGES

12 Guest Minimum | \$5 per Person Surcharge for Groups less than 12 Guests

### Package II

#### Breakfast

##### Executive Continental

Assorted Chilled Fruit Juices

Assorted Breakfast Pastries, Muffins, Fruit Filled Danish, Buttery Croissants

Assorted New York Style Bagels with Plain and Light Cream Cheese

Honey, Fruit Preserves, Whipped Butter

Fresh Sliced Fruit, Berries

Individual Plain and Fruit Yogurt, House Made Granola, Seasonal Berries, Cream, Agave Nectar

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### Mid-Morning Break

Bottled Water and Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### Lunch Buffet

##### Executive Deli Buffet

Soup du Jour, Mixed Garden Greens with Assorted Dressing, Red Potato Salad with Creamy Bleu Cheese and Bacon Dressing

Cilantro Pesto Penne Pasta Salad, Sliced Fresh Seasonal Fruit, Albacore Tuna Fish Salad

Sliced Roast Beef, Smoked Ham, Roasted Turkey Breast

Sliced Cheddar, Swiss and Spicy Jack Cheeses, Array of Breads and Buns, Assorted Condiments and Relishes

Doubletree Chocolate Chip Walnut Cookies, Fudge-Nut Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\*Gluten Free Breads Available at \$4 extra per Person**

#### Afternoon Break

Assorted Cookies to Include: Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal, Fudge Brownies

Sliced Seasonal Fruit, Berries

Chocolate and Strawberry Yahoo Drinks, Whole, 2%, Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### AV PACKAGE APPLIES TO BREAK PACKAGES ONLY \$250

Easel, pads and pens

LCD Projector

8' screen

**Half Day Package** (Breakfast & Mid Morning Break) 7:00am – 12:00pm **\$35 per person**

**Half Day Package with Lunch** (Breakfast, Mid Morning Break & Lunch) 7:00am – 2:00pm **\$55 per person**

**Full Day Package** (Breakfast, AM Break, Lunch & PM Break) 7:00am – 5:00pm **\$70 per Person**





## BREAK PACKAGES

12 Guest Minimum | \$5 per Person Surcharge for Groups less than 12 Guests

### Package III

#### Breakfast

##### Refinery Breakfast

Assorted Breakfast Pastries, Muffins, Fruit Filled Danish, Buttery Croissants

Honey, Fruit Preserves, Whipped Butter

Fresh Sliced Fruit, Berries

Individual Plain and Fruit Yogurt, House Made Granola

Assorted Cereal with Whole, 2%, Skim Milk

Scrambled Eggs, Smoked Bacon, Pork Sausage or Chicken Apple Sausage, Breakfast Potatoes, Fire Roasted Salsa

Assorted Chilled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### Mid-Morning Break

Bottled Water and Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### Lunch Buffet

Choice of Deli, Latin or Asian

#### Afternoon Break

Choice any One of our Breaks

#### AV PACKAGE APPLIES TO BREAK PACKAGES ONLY \$250

Easel, pads and pens

LCD Projector

8' screen

**Half Day Package** (Breakfast & Mid Morning Break) 7:00am – 12:00pm **\$40 per person**

**Half Day Package with Lunch** (Breakfast, Mid Morning Break & Lunch) 7:00am – 2:00pm **\$65 per person**

**Full Day Package** (Breakfast, AM Break, Lunch & PM Break) 7:00am – 5:00pm **\$80 per Person**



## PLATED LUNCH

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

### Starters

(Choice of One)

#### House Green Salad

Mixed Green Lettuce, Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Roasted Pine Nuts  
Choice of Dressings

#### Classic Caesar Salad

Tossed Romaine, Garlic Herbed Croutons, Parmesan Cheese  
Classic Caesar Dressing

#### Iceberg Wedge

Applewood Smoked Bacon, Chives, Grape Tomatoes, Blue Cheese Dressing

#### Tomato and Melon

Sliced Roma Tomatoes, Sliced Seasonal Melon, Red Onion, Key Lime Vinaigrette

### Upgrade

\$3 per person

#### Refinery Ensalada

Bibb Lettuce, Grape Tomatoes, Cucumbers, White Beans, Cubed Jack Cheese Tortilla Strips, Cilantro-Lime Vinaigrette

#### Kale and Berry Salad

Fresh California Kale, Seasonal Berries, Pomegranate Seeds, Citrus Vinaigrette

#### Chicken Tortilla Soup

Chicken Tinga, Cotija Cheese, Tortilla Strips

### Desserts

Each Table will receive a platter with Mini Cookies and Confections

### Upgrade

\$3 per person

#### Tiramisu

Light Mascarpone Cream, Layers of Amaretto Infused Almond Coffee Sponge Cake, Espresso Cream Anglaise

#### Crème Brulee Cheesecake

New York Style Cheesecake  
Caramelized-Dark Hawaiian Brown Sugar, Raspberry Coulis

#### Chocolate Fantasy

Rich Chocolate Cake Layered with Chocolate Filling, Chocolate Icing, Dark Chocolate Sauce

#### Black Forest Cake

Layer of Kirsch Infused Chocolate Genoise, Black Cherry Cream, Brandied Cherries



## PLATED LUNCH

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

### Lunch Entrees

All Entrees are Served with Choice of Salad, Rolls and Butter, One Dessert Iced Tea or Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

**Sonoma Chicken Breast \$32**

Pan Roasted Bone-In Chicken Breast, Garlic-Thyme Glaze, Natural Au Jus  
Roasted Red Potatoes, Seasonal Vegetables

**Flat Iron Steak \$36**

Marinated Steak, Achiote Soy Sauce  
Wild Mushroom Risotto, Seasonal Vegetables

**Wild Mushroom Ravioli \$30**

Roasted Garlic Cream Sauce

**Tequila Lime Marinated Chicken Breast \$34**

Grilled Tequila Lime Chicken Breast  
Black Bean Chorizo Risotto, Seasonal Vegetables, Salsa Verde

**Miso-Glazed Sea Bass \$38**

Local Sea Bass, Miso, Soy, Ginger  
Steamed Jasmine Rice, Green Onion, Bok Choy

**New York Steak \$40**

Marinated Steak, Fresh Herbs, Port Wine Demi  
Yukon Garlic Mashed Potatoes, Caramelized Shallots, Seasonal Vegetables

**Huli Huli Chicken \$33**

Grilled Hawaiian Chicken Breast, Soy, Pineapple, Brown Sugar, Garlic, Ginger  
Steamed Jasmine Rice, Seasonal Vegetables

**Roasted Salmon \$35**

Honey Ancho Chili Glazed Salmon Fillet, Spicy Black Bean, Tequila Crème  
Steamed Jasmine Rice, Sautéed Greens

### Lunch Combination Plates

**Chicken & Salmon \$42**

Grilled Tequila Lime Chicken Breast, Honey Ancho Chili Glazed Salmon Fillet  
Black Bean, Chorizo Risotto, Sautéed Greens

**Filet Mignon & Shrimp Scampi \$47**

Grilled 4oz. Filet, Merlot Demi, Jumbo Prawns, Garlic Wine Sauce  
Yukon Garlic Mashed Potatoes, Caramelized Onions, Seasonable Vegetables

Please ask your Catering Manager for Vegetarian or Vegan Options



## SALAD AND SANDWICH LUNCH PLATES

12 Guest Minimum | \$5 per Person Surcharge for Groups less than 12 Guests

### Chilled Salads

Served with Rolls & Butter

Choice of Iced Tea or Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

#### Chipotle BBQ Chicken \$23

Tossed Romaine, Cilantro, Roasted Corn, Black Beans, Tomato, Scallions, Pepper Jack, Cheddar, Cotija Cheese  
Topped with Grilled Tequila Marinated Chicken Breast, Tortilla Strips  
House BBQ Sauce, Chipotle Ranch Dressing

#### Cobb Salad \$23

Mixed Greens, Grilled Tequila Marinated Chicken Breast, Applewood Smoked Bacon  
Tomato, Hard Boiled Egg, Avocado, Blue Cheese  
Choice of Dressing

#### Caesar Salad \$21

Crisp Romaine Lettuce, Tortilla Strips, Parmesan Cheese, Classic Caesar Dressing

**W/ Grilled Tequila Marinated Chicken Breast \$23**

**W/ Blackened Shrimp \$25**

#### Kale and Berry Salad \$23

Fresh California Kale, Seasonal Berries, Pomegranate Seeds, Citrus Vinaigrette

#### Spiced Salmon Salad \$25

Baby Field Greens, Seared Spice Rubbed Salmon Fillet, Grape Tomatoes, Roasted Red Peppers  
Red Onion, Dried Cranberries, Sherry Vinaigrette

## Sandwiches

Served with Pasta Salad or Potato Chips

Choice of Iced Tea or Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

Served Room Temperature

#### Triple Decker Club Sandwich \$23

Honey Ham, Smoked Turkey, Applewood Smoked Bacon, Swiss, Cheddar Cheeses, Lettuce, Sliced Tomato, Garlic Mayo  
Grilled Rustic Sourdough Bread

#### Grilled Chicken Sandwich \$23

Tequila Marinated Chicken Breast, Sautéed Spinach, Caramelized Onions, Sliced Tomato, Brie, Mozzarella Cheeses  
Ciabatta Bun

#### The Duke \$23

Rosemary Marinated Flat Iron Steak, Gorgonzola Cheese, Caramelized Onions, Arugula, Vine Ripe Tomatoes  
Baguette

#### The Avocado \$23

Avocado, Tomato, Arugula, Cotija Cheese, Garlic Mayo  
Grilled Rustic Sourdough Bread



## BOXED “TO GO” SANDWICHES

Each Box Served with Pasta Salad, Gourmet Chips, Whole Fruit, Doubletree Chip Walnut Cookie, Bottled Water  
“To Go” Boxed Meals are for Consumption off Property | \$5 per Person Surcharge for Groups Eating on Property  
Choice of 3 Sandwiches / Wraps only

**All Boxed Lunches \$27**

### **SW Chix**

Grilled Tequila Marinated Chicken Breast, Applewood Smoked Bacon, Jack Cheese, Vine Ripe Tomatoes, Avocado  
Ciabatta Bun

### **T&A**

Sliced Smoked Breast of Turkey, Avocado, Red Leaf Lettuce, Vine Ripe Tomatoes  
Rustic Sourdough Bread

### **Hammy**

Honey Ham, Swiss Cheese, Fried Onion, Red Leaf Lettuce, Vine Ripe Tomatoes  
Kaiser Roll

### **The Duke**

Rosemary Marinated Flank Steak, Gorgonzola Cheese, Caramelized Onions, Arugula, Vine Ripe Tomatoes  
Baguette

### **Mediterranean Wrap**

Grilled Seasonal Vegetables, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil  
Spinach Tortilla

## Kids Plated Lunch Menu

Includes Fresh Fruit Cup, Choice of Soft Drink, Milk or Lemonade, Doubletree Chocolate Chip Walnut Cookie  
For Children under 12, Must be Ordered in Conjunction with Full Priced Items  
Children 12 and under, half price on Buffets

**All Kid Lunches \$18**

### **Chicken Tenders**

French Fries

### **Mini Cheese Burgers**

French Fries

### **Macaroni & Cheese**

Grilled Garlic Toast

### **Pasta**

Penne Pasta with Marinara or Alfredo Sauce

Grilled Garlic Toast

**Add: Chicken \$2**



## LUNCH BUFFETS

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

All Buffets Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Based on 1.5 hours of service

### Deli Buffet \$34

- Mixed Garden Greens with Assorted Dressing, Red Potato Salad with Creamy Bleu Cheese and Bacon Dressing  
Cilantro Pesto Penne Pasta Salad, Sliced Fresh Seasonal Fruit
- Sliced Roast Beef, Smoked Ham, Roasted Turkey Breast
- Sliced Cheddar, Swiss and Spicy Jack Cheeses, Array of Breads and Buns, Assorted Condiments and Relishes
- Doubletree Chocolate Chip Walnut Cookies, Fudge-Nut Brownies

\*Gluten Free Breads Available at \$4 extra per Person

### Executive Deli \$38

- Soup du Jour, Mixed Garden Greens with Assorted Dressing, Red Potato Salad with Creamy Bleu Cheese and Bacon Dressing  
Cilantro Pesto Penne Pasta Salad, Sliced Fresh Seasonal Fruit, Albacore Tuna Fish Salad
- Sliced Roast Beef, Smoked Ham, Roasted Turkey Breast
- Sliced Cheddar, Swiss and Spicy Jack Cheeses, Array of Breads and Buns, Assorted Condiments and Relishes
- Fruit Tarts, Doubletree Chocolate Chip Walnut Cookies, Fudge-Nut Brownies

\*Gluten Free Breads Available at \$4 extra per Person

### Shanghai Express \$37

- Chinese Chicken Salad, Oriental Sesame Vinaigrette, Soba Noodle Salad, Oriental Ginger Dressing, Wonton Crisp, Asian Cole Slaw
- Mongolian Beef, Orange Chicken, Jasmine Steamed Rice, Stir Fry Vegetables
- Almond Cookies, Orange Wedges

### Baja Buffet \$37

- Baby Field Greens with Assorted Dressing, Fire-Roasted Corn and Pepper Salad, Tomato, Cucumber Salad, Seasonal Fruit with Tajin
- Tequila Marinated Grilled Chicken Breast, Cilantro Jalapeño Skirt Steak, Chipotle Black Beans, Garlic Rice, Warm Corn and Flour Tortillas
- Guacamole, Sour Cream and Fire Roasted Salsa, Tortilla Chips
- Caramelized Flan

### California USA \$39

- Mixed Garden Greens with Assorted Low Fat Dressing
- Pearl Cous Cous Salad with Cranberries, Toasted Nuts, Hummus with Carrots, Pita Bread
- Grilled Sea Bass and Skinless Chicken Breast Simply Grilled, Extra Virgin Olive Oil
- Steamed Vegetables, Brown Rice
- Fresh Fruit, Berries



## PLATED DINNER

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

### Starters

(Choice of One)

#### Field Greens Salad

Field Greens, Endive, Raspberries, Roasted Pine Nuts, Goat Cheese  
Raspberry Vinaigrette

#### Baby Spinach Salad

Mushrooms, Caramelized Onions, Crispy Applewood Smoked Bacon, Sliced Almonds  
Papaya Ginger Vinaigrette

#### Refinery Ensalada

Bibb Lettuce, Grape Tomatoes, Cucumbers, White Beans, Cubed Jack Cheese Tortilla Strips, Cilantro-Lime Vinaigrette

#### Kale and Berry Salad

Fresh California Kale, Seasonal Berries, Pomegranate Seeds, Citrus Vinaigrette

### Upgrade

\$3 per person

#### P&G Salad

Field Greens with Cabernet Poached Pears, Candied Walnuts  
Gorgonzola Cheese, Raspberry Vinaigrette

#### Ceviche Mercado

Steamed Shrimp, Chipotle Tomato Marinade  
Cucumber, Julienne Red Onion

#### Chicken Tortilla Soup

Chicken Tinga, Cotija Cheese, Tortilla Strips

### Desserts

(Choice of One)

#### Tiramisu

Light Mascarpone Cream, Layers of Amaretto Infused Almond Coffee Sponge Cake, Espresso Cream Anglaise

#### Crème Brulee Cheesecake

New York Style Cheesecake  
Caramelized-Dark Hawaiian Brown Sugar, Raspberry Coulis

#### Chocolate Fantasy

Rich Chocolate Cake Layered with Chocolate Filling, Chocolate Icing, Dark Chocolate Sauce

#### Black Forest Cake

Layer of Kirsch Infused Chocolate Genoise, Black Cherry Cream, Brandied Cherries



## PLATED DINNER

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

### Dinner Entrees

All Entrees are Served with Choice of Salad, Rolls and Butter, One Dessert  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

#### Sonoma Chicken Breast \$37

Pan Roasted Bone-In Chicken Breast, Garlic-Thyme Glaze, Natural Au Jus  
Roasted Red Potatoes, Seasonal Vegetables

#### Wild Mushroom Ravioli \$35

Roasted Garlic Cream Sauce

#### Tequila Lime Marinated Chicken Breast \$39

Grilled Tequila Lime Chicken Breast  
Black Bean Chorizo Risotto, Seasonal Vegetables, Salsa Verde

#### Pork Chop \$38

12 oz. Bone-In Prime, Natural Au Jus, Chimichurri  
Yukon Garlic Mashed Potatoes, Seasonal Vegetables

#### Prime Rib of Beef \$42

Cream Horseradish, Au Jus  
Roasted Red Potatoes, Seasonal Vegetables

#### Roasted Salmon \$40

Honey Ancho Chili Glazed Salmon Fillet, Spicy Black Bean, Tequila Crème  
Steamed Jasmine Rice, Sautéed Greens

#### New York Steak \$45

Marinated 12oz. Steak, Fresh Herbs, Port Wine Demi  
Yukon Garlic Mashed Potatoes, Caramelized Shallots, Seasonal Vegetables

#### Miso-Glazed Sea Bass \$43

Local Sea Bass, Miso, Soy, Ginger  
Steamed Jasmine Rice, Green Onion, Bok Choy

#### Filet Mignon \$49

Grilled 6oz. Filet, Caramelized Onions, Merlot Demi  
Au Gratin Potatoes, Seasonal Vegetables

### Dinner Combination Plates

#### Chicken & Salmon \$47

Grilled Tequila Lime Chicken Breast, Honey Ancho Chili Glazed Salmon Fillet  
Black Bean, Chorizo Risotto, Sautéed Greens

#### Filet Mignon & Shrimp Scampi \$52

Grilled 4oz. Filet, Merlot Demi, Jumbo Prawns, Garlic Wine Sauce  
Yukon Garlic Mashed Potatoes, Caramelized Onions, Seasonable Vegetables

Please ask your Catering Manager for Vegetarian or Vegan Options





## DINNER BUFFET

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

Includes Chef's Selection of Sautéed Fresh Vegetables, Rice, Potatoes, Assorted Desserts, Rolls, Butter

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Based on 1.5 hours of service

## Salad Selections

Choice of 3

### Baby Field Greens

Cherry Tomatoes, Red Onions, Gorgonzola Cheese, Candied Walnuts  
Raspberry Vinaigrette

### Mixed Greens Salad

Mixed Greens, Carrot, Tomato, Cucumber, Roasted Pine Nuts  
Assorted Dressing

### Southwest Jicama and Carrot Salad

Julienne Carrot, Jicama, Mandarin Oranges, Crushed Red Pepper  
Lime Vinaigrette

### Traditional Caesar Salad

Romaine, Garlic Croutons, Parmesan Cheese

### Kale and Berry Salad

### Pearl Cous Cous Salad

Cranberries, Toasted Pine Nuts

### Sliced Melon and Tomato Salad

## Entrée Selections

Choice of 2 \$45 Choice of 3 \$50 Choice of 4 \$55

### Sonoma Chicken Breast

Pan Roasted Chicken Breast, Garlic-Thyme Glaze, Natural Au Jus

### Huli Huli Chicken

Soy, Pineapple, Brown Sugar, Garlic, Ginger

### Roasted Salmon

Honey Ancho Chili Glazed, Spicy Black Bean, Tequila Crème

### Wild Mushroom Ravioli

Roasted Garlic Cream Sauce

## Prime Rib Station

Add on with Dinner Buffet Only

Herb Crusted Prime Rib Carved to Order \$15 per Person

Cream Horseradish, Natural Au Jus

Attendant Required \$150

### Cilantro Pesto Penne Pasta Salad

Artichokes, Kalamata Olives, Shaved Parmesan Cheese  
Herb Vinaigrette

### Asian Chicken Salad

Yakitori Chicken Breast, Julienne of Sweet Peppers, Bean Sprouts  
Spring Vegetables, Orange Yuzu Vinaigrette

### Mediterranean Salad

Orange, Red Onions, Spanish Olives, Feta Cheese  
Extra Virgin Olive Oil, Cracked Black Pepper

### Red Potato Salad

Creamy Bleu Cheese and Bacon Dressing

### Fresh Fruit and Berry Salad

### Fire-Roasted Corn and Pepper Salad

Roasted Corn, Pasilla Peppers, Cilantro, Chipotle Ranch

### Country Cole Slaw

### Tequila Lime Marinated Chicken Breast

Agave Cilantro, Basil Oil

### Miso-Glazed Sea Bass

Miso, Soy, Ginger

### Flat Iron Steak

Achiote Soy Sauce

### Pork Loin

Natural Au Jus, Chimichurri



## SPECIALITY BUFFETS

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

All Buffets Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Based on 1.5 hours of service

### Italian Buffet \$44

- Tomato and Mushroom Bruschetta
- Prosciutto Wrapped Asparagus and Melon
- Classic Caesar Salad, Garlic Croutons, Parmesan
- Chicken Marsala with Mushrooms, Wine Sauce
- Veal Parmesan with Fire Roasted Tomato Sauce
- Wild Mushroom Ravioli with Roasted Garlic Cream Sauce
- Rice Pilaf, Mixed Squash and Zucchini
- Italian Breads, Rolls, Butter
- Tiramisu and Cannoli

### Spanish Buffet \$46

- Mushroom, Bean, Chorizo Salad
- Basil Salad with Olives, Fried Capers
- Spinach Salad with Raisins, Pine Nuts
- Mixed Olives
- Traditional Paella with Saffron Rice, Sautéed Chicken, Ham, Chorizo Sausage
- Shrimp with Garlic, Chili
- Roasted Vegetables
- Spanish Bread, Crackers, Butter
- Caramelized Flan

### Island Buffet \$42

- Tropical Ambrosia Fruit Salad with Coconut
- Mixed Green Salad with Assorted Dressing
- Tomato, Cucumber, Hard Boiled Egg, Pecan Salad, Raspberry Vinaigrette
- Chicken Lumpia, Sweet Chili Sauce
- Bisteck, Onions, Soy, Lemon, Tilapia, Sweet and Sour Sauce, Chicken or Pork Adobo
- Pancit (Bijon or Canton), Steamed Jasmine Rice, Seasonal Vegetables
- Sweet Rolls, Butter
- Tres Leches Cake

### Carson USA \$54

- California Cobb Salad, Ranch Dressing
- Red Potato Salad with Creamy Bleu Cheese and Bacon Dressing
- Cilantro Pesto Penne Pasta Salad
- Country Cole Slaw
- Fresh Fruit, Berries
- Grilled Flat Iron Steak, Achote Soy Sauce
- Fried Chicken
- Roasted Salmon, Spicy Black Bean, Tequila Crème
- BBQ St. Louis Ribs
- Baked Beans, Herb Roasted Potato Wedges, Corn on the Cob, Roasted Vegetables
- Corn Bread Muffins, Rolls, Butter
- Apple Cobbler



## HORS D'OEUVRES

Priced per Item with Minimum Order of 25

### COLD SELECTION

#### HOUSE SELECTION \$4

##### Mediterranean Hummus

Endive, Olive

##### Tomato and Buffalo Mozzarella

Skewer, Balsamic Reduction

##### Bruschetta

Tomato, Basil, Garlic, Olive Oil, Crostini

##### Wild Mushroom Duxelle

Mushroom, Shallot, Crostini

##### Brie and Strawberry

Mint

##### Prosciutto Wrapped Melon

Seasonal Melon

#### PREMIUM SELECTION \$5

##### Seared Ahi Tuna

Cucumber, Wasabi Crème

##### Smoked Salmon

Rye, Crème Fresh, Dill

##### Mexican Shrimp Ceviche

Chipotle Citrus

##### Tequila Marinated Shrimp Shooter

Cocktail Sauce, Lemon

##### Beef Tenderloin

Polenta, Ancho Chili

##### Mahi Mahi Ceviche

Coconut, Ginger, Plantain Chip

##### Ahi Poke Spoon

Traditional Hawaiian

##### Lobster Guacamole Totopos

Wonton Chip

#### DELUXE SELECTION \$6

##### Assorted Roll Sushi

Daikon, Wasabi, Soy

##### Crab Claws

Cocktail Sauce, Lemon

### HOT SELECTION

#### HOUSE SELECTION \$4

##### Chicken Satay Skewer

Peanut Sauce

##### Chicken Lumpia

Sweet Chili Sauce

##### Vegetable Spring Roll

Sweet Chili Sauce

##### Pork Pot Stickers

Yuzu Soy Sauce

##### Beef Satay Skewer

Soy, Ginger, Scallion

##### Chicken Lollipops

Diablo Sauce

#### PREMIUM SELECTION \$5

##### Beef Wellington

Red Pepper Coulis

##### Chicken Empanada

Tequila Crème, Avocado Sauce

##### Crab Stuffed Mushroom

Sriracha, Cotija

##### Crab Cake

Chipotle Remoulade

##### Parmesan Artichoke Hearts

Herb Cheese

##### Coconut Shrimp

Sweet Chili Sauce

##### Mini Truffle Grilled Cheese

Brioche Toast

##### Oven Roasted Tomato Crostini

Goat Cheese, Olive Oil Pesto, Crostini

##### Beef Churrasco Brochette

Chimichurri

#### DELUXE SELECTION \$6

##### Lamb Chops

Sea Salt, Chimichurri

##### Seared Scallops

Applewood Smoked Bacon Wrapped



## ASSORTED TRAYS AND PLATTERS

25 Guest Minimum | \$5 per Person Surcharge for Groups less than 25 Guests

### Imported & Domestic Cheese Display \$7

Fruit Garnish, Water Crackers, Baguette

### Grilled Vegetables \$7

Assorted Vegetables, Balsamic Reduction

### Tuscan and Spanish Delight \$8

Italian Meats, Olives, Pepperoncini, Roasted Tomatoes  
Buffalo Mozzarella, Basil Olive Oil, Balsamic Reduction

### Ceviche Sampler \$12

Ahi Tuna, Mahi Mahi, Steamed Chipotle Shrimp  
Plantain, Tortilla Chips

### Bake Brie en Croute \$7

Brie Wheel Baked in Puff Pastry  
Fruit Compote, Baguette

### Guacamole Trio Display \$10

Traditional, Mango, Lobster  
Homemade Tortilla Chips

### Fresh Fruit and Berry Display \$8

Seasons Finest

### Individual Crudités Display \$7

Ranch, Hummus

### Mediterranean Display \$8

Hummus, Baba Ganoush, Tabbouleh, Grilled Vegetables  
Kalamata Olives, Feta, Pita, Lavosh

### Assortment of Sushi Selections \$18

California, Spicy Tuna, Salmon, Vegetable  
Pickled Ginger, Wasabi, Soy Sauce

### Seafood Display \$25

Jumbo Shrimp, Crab Claws, Marinated Mussels  
Cocktail Sauce, Lemon. **8 pieces per Person**

### Queso and Chips \$7

Cheese Dip with Jalapeños, Fire Roasted Salsa, La Crème  
Homemade Tortilla Chips

## SPECIALTY STATIONS

50 Guest Minimum | \$5 per Person Surcharge for Groups less than 50 Guests

Based on 1.5 hours of service

### Pasta Town \$17

Select Two Pastas and Sauces which includes Garlic Bread and Appropriate Condiments

**Pasta:** Fettuccine, Linguine, Penne or Cheese Tortellini

**Sauces:** Marinara, Alfredo or Pesto

### Specialty Mini Sandwich Buffet \$9

Smoked Turkey with Brie, Spinach, Garlic Mayo, Honey Ham with Swiss, Lettuce, Tomato, Honey Mustard Mayo  
Roast Beef with Cheddar, Red Onion, Arugula, Horseradish Cream, Vegetarian with Cotija, Avocado, Tomato, Arugula, Garlic Mayo  
Assorted Specialty Rolls, Potato Chips, Garlic Pickles

### Mashed Potato Bar \$10

Yukon Gold Potatoes, Bacon Bits, Cheddar Cheese, Scallions, Chives, Mushrooms, Jalapenos, Sour Cream, Butter  
Sweet Potatoes, Brown Sugar, Honey, Caramelized Walnuts, Dried Apple, Marshmallows

### Macaroni and Cheese Bar \$12

Bacon Bits, Diced Ham, Spicy Jack Cheese, Gorgonzola Cheese, Scallions, Mushrooms, Jalapenos

### Chicken Wing Zing Ding \$11

Classic Buffalo, Spicy Gochujang, Honey BBQ, Spicy Garlic  
Blue Cheese Dressing, Ranch Dressing, Carrot, Celery

### Fiesta \$13

Cilantro Garlic Skirt Steak, Tequila Lime Chicken  
Sautéed Onions, Peppers, Queso Fresco, Fire Roasted Salsa, Warm Corn and Flour Tortillas



## ACTION STATIONS

**50 Guest Minimum | \$5 per Person Surcharge for Groups less than 50 Guests**  
**Attendant Required at \$150 per 100 Guests. Based on 1.5 hours of Service**  
**All Items Cooked to Order and Plated for your Guests**

### **Taco Time \$15**

Cilantro Garlic Skirt Steak, Tequila Lime Chicken  
Sautéed Onions, Peppers, Queso Fresco, Fire-Roasted Salsa, Warm Corn, Flour Tortillas

### **Taco Time X 2 \$18**

Spicy Pork Belly, Gochujang Glazed Short Rib  
Assorted Kim Chee, Sweet Chili Sauce, Sriracha, Warm Flour Tortillas

### **Sushi Samurai \$23**

California, Spicy Tuna, Shrimp, Salmon, Vegetable Rolls  
Pickled Ginger, Wasabi, Soy Sauce, Seaweed Salad

### **Mongolia Beef Wok \$16**

Wok Seared Top Sirloin, Spicy Hoisin Sauces, Mongolian Spices, Carrots, Onions, Bean Sprouts  
Jasmine Rice

### **Don't Forget Your Veggies \$14**

Hand Tossed Classic Caesar, Beef Taco, Asian Chicken, BBQ Chicken  
Fresh Baguette, Butter

## CARVING STATIONS

**All Items Served with Silver Dollar Rolls and Butter**  
**Attendant Required at \$150. Based on 1.5 hours of service**

### **Prime Rib \$400**

Garlic Au Jus, Cream Horseradish  
**Serves 30pp**

### **Roasted Turkey \$300**

Agave Cranberry Compote, Country Gravy  
**Serves 40pp**

### **Baked Ham \$300**

BBQ Bourbon Sauce  
**Serves 40pp**

### **Steamship Round of Beef \$750**

Au Jus, Spicy Whole Grain Mustard Sauce  
**Serves 150pp**

### **Beef Tenderloin \$350**

Shallot Demi  
**Serves 20pp**