



DOUBLETREE  
BY HILTON™  
SAN DIEGO DOWNTOWN

# Catering Menus 2016

Doubletree by Hilton San Diego Downtown 1646 Front Street San Diego, CA 92101  
Sales & Catering Department Tel. 619-819-4651

# Continental Breakfasts

**\*\*Minimum of 10 People\*\***

## **Traditional Continental**

Fresh Orange Juice

Assorted Muffins, Pastries, Croissants and Bagels

Butter, Preserves, Peanut Butter & Cream Cheese

Sliced Fresh Seasonal Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....**\$21.00**

## **Go Generation Continental Breakfast**

Fresh Orange Juice

Assorted Muffins, Pastries, Croissants and Bagels

Butter, Preserves, Peanut Butter & Cream Cheese

Sliced Fresh Seasonal Fruit Display

Individual Fruit-Flavored Yogurts

Granola

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....**\$26.00**

## **CONTINENTAL BREAKFAST ENHANCEMENTS**

**Hard Boiled Eggs \$23.00 per dozen**

**Assorted Cold Cereals with Milk \$4.50 per person**

**Oatmeal with Brown Sugar & Dried Fruit \$5.50 per person    Egg Muffin Egg, Cheddar Cheese and Ham on a Toasted English Muffin \$7.50 each**

**Breakfast Burrito Scrambled Eggs, Sautéed Onion, Sausage & Cheddar Cheese in a Flour Tortilla \$7.50 each**

**Ham & Cheese Croissant Egg, Sugar-Cured Ham & Swiss Cheese on a Flaky Croissant \$7.50 each**



# Breakfast Buffets

**\*\*Minimum of 15 People\*\* All Breakfast Buffets Include Sliced Fresh Seasonal Fruit, Fresh Orange Juice and Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.**

## Healthy Start

Whole Wheat Toast & Bran Muffins  
Egg White Scramble with Sauteed with Tomato, Spinach & Mushrooms  
Chicken Breakfast Sausage  
Greek Yogurt with Granola.....**\$28.00**

## **All-American Breakfast Buffet**

Assorted Muffins  
Scrambled Eggs with Cheddar Cheese and Scallions  
Applewood Smoked Bacon  
Turkey Breakfast Sausage  
Crispy Breakfast Potatoes.....**\$28.50**

## **Southwestern Breakfast Buffet**

Scrambled Eggs with Monterey Jack Cheese  
Refried Beans  
Warm Corn & Flour Tortillas  
Sauteed Onions & Peppers, Salsa and Sour Cream  
Spicy Chorizo Potatoes.....**\$28.50**

## **Sweet & Savory**

French Toast with Butter & Warm Maple Syrup  
Crepes with Berry Sauce  
Scrambled Eggs with Goat Cheese  
Applewood Smoked Bacon  
Crispy Breakfast Potatoes.....**\$29.50**

**\*\*Enhance your Buffet with an Omelet Station\*\*** Traditional or Egg White Omelets prepared-to-order with your choice of Shredded Cheese, Bell Peppers, Onions, Tomatoes, Mushrooms, Spinach, Sausage, Bacon and Shrimp.....**\$9.00 per person**  
**\*\$100 Attendant Fee will apply\***



# A la Carte Breaks

## Beverage Selections

|   |                     |
|---|---------------------|
| Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea..... | \$54.00 per Gallon  |
| Orange, Apple or Cranberry Juice.....                       | \$40.00 per Pitcher |
| Freshly Brewed Iced Tea.....                                | \$40.00 per Pitcher |
| Lemonade.....   | \$40.00 per Pitcher |
| Soft Drinks (Coca-Cola Products).....                       | \$4.00 Each         |
| Bottled Water.....  | \$4.00 Each         |
| Bottled Juices & Teas.....                                  | \$4.00 Each         |
| Assorted Sports Drinks.....                                 | \$5.00 Each         |
| Sparkling Mineral Water.....                                | \$6.00 Each         |
| Red Bull Energy Drink.....                                  | \$6.00 Each         |

## Food Selections

|  |                   |
|--|-------------------|
| Assorted Breakfast Pastries.....           | \$41.00 per Dozen |
| Bagels with Cream Cheese.....              | \$43.00 per Dozen |
| Assorted Cookies.....                      | \$41.00 per Dozen |
| Doubletree Cookies.....                    | \$43.00 per Dozen |
| Assorted Brownies.....                     | \$44.00 per Dozen |
| Whole Fruit.....                           | \$3.50 Each       |
| Fruit-Flavored Yogurts.....                | \$4.50 Each       |
| Tortilla Chips w/ Salsa.....               | \$6.00 per Person |
| **Add Guacamole.....                       | \$7.00 per Person |
| Assorted Candy Bars.....                   | \$4.50 Each       |
| Granola Bars & Nutri-Grain Bars.....       | \$4.50 Each       |
| Individual Popcorn, Pretzels or Chips..... | \$4.50 Each       |

# Full Day Break & Meeting Packages

**\*\*Minimum of 10 People\*\* Pricing for all breaks is based on 1 hour for breakfasts & lunches and 30 minutes for breaks. Any meals/breaks scheduled for longer will be charged on consumption. All Pricing listed is per Person.**

## LANDING BREAK PACKAGE

### **Continental Breakfast**

Fresh Orange Juice  
Assorted Muffins, Pastries and Bagels  
Butter, Preserves, Peanut Butter & Cream Cheese  
Sliced Fresh Seasonal Fruit Display  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Individual Fruit-flavored Yogurts & Granola  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Afternoon Break**

Assorted Cookies and Brownies  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

## MARINA BREAK PACKAGE

### **Continental Breakfast**

Fresh Orange Juice  
Assorted Muffins, Pastries and Bagels  
Butter, Preserves, Peanut Butter & Cream Cheese  
Sliced Fresh Seasonal Fruit Display  
Assorted Cold Cereals & Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Individual Fruit-flavored Yogurts & Granola  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Afternoon Break**

Assorted Candy Bars  
Trail Mix  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$46.00**

## SKYLINE MEETING PACKAGE

### **Continental Breakfast**

Fresh Orange Juice  
Assorted Muffins, Pastries, Croissants and Bagels  
Butter, Preserves, Peanut Butter & Cream Cheese  
Sliced Fresh Seasonal Fruit Display  
Individual Fruit-flavored Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Assorted Granola & Nutri-Grain Bars  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Lunch Buffet (Select One from Below)**

#### **Deli Buffet**

Mixed Green Salad w/ Ranch & Balsamic Dressings  
Baby Red Potato Salad  
Sliced Roast Beef, Turkey & Ham  
Sliced Cheddar, Monterey Jack & Swiss Cheese  
Lettuce, Tomato, Onion & Pickles  
Hoagie Rolls & Appropriate Condiments  
Individual Bags of Chips  
Assorted Cookies & Brownie  
Lemonade & Iced Tea

**OR**

#### **Southwestern Buffet**

Build Your Own Taco Salad with  
Crispy Tortilla Shells  
Ground Beef, Lettuce, Tomatoes, Sour Cream  
New-Mexico Style Enchiladas with Red or Green Chile Sauce  
Mexican Rice  
Refried Beans  
Salsa & Guacamole  
Caramel Flan & Cinnamon Churros  
Coffee Station & Iced Tea

### **Afternoon Break**

Assorted Candy Bars  
Trail Mix  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$61.00**

## **SEAPORT MEETING PACKAGE**

### **Breakfast Buffet**

Fresh Orange Juice  
Assorted Muffins & Pastries with Butter & Preserves  
Scrambled Eggs  
Sliced Fresh Seasonal Fruit Display  
Choice of Applewood Smoked Bacon or Turkey Sausage  
Crispy Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Mid-Morning Break**

Assorted Granola & Nutri-Grain Bars  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

### **Lunch Buffet (Select One from Below)**

#### **Little Italy Buffet**

Caesar Salad with Parmesan & Croutons  
Tomato & Mozzarella Salad with Balsamic  
Choice of Fettuccine Alfredo or Spaghetti & Meatballs  
Eggplant Parmesan  
Garlic Bread  
Tiramisu  
Assorted Petit Fours Fresh Rolls & Butter  
Coffee Station & Iced Tea

**OR**

#### **Salad Bar**

Sliced Fresh Seasonal Fruit Display  
Mixed Greens & Romaine Lettuce  
Ranch & Balsamic Vinaigrette Dressings  
Sliced Grilled Chicken Breast & Hard-Boiled Eggs  
Tomatoes, Mushrooms, Cucumbers & Carrots  
Shredded Cheddar Cheese, Bleu Cheese Crumbles & Croutons  
Fresh Rolls & Butter  
Cheesecake & Carrot Cake  
Lemonade & Iced Tea

### **Afternoon Break**

Assorted Cookies & Brownies  
Individual Bags of Popcorn & Pretzels  
Whole Fresh Fruit  
Assorted Sodas (Coca-Cola Products) & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$71.00**

# Theme Breaks

**\*\*Minimum of 10 People\*\* Pricing for all breaks is based on 1 hour for breakfasts & lunches and 30 minutes for breaks. Any meals/breaks scheduled for longer will be charged on consumption. All Pricing listed is per Person.**

## The Ballpark

Hot Soft Pretzels  
 Spicy Mustard & Cheese Sauce  
 Fresh Buttered Popcorn  
 Churros  
 Assorted Soft Drinks & Bottled Water.....**\$17.50**

## Baja Break

Corn Tortilla Chips  
 Nacho Cheese Sauce  
 Salsa & Guacamole  
 Jalapenos, Tomatoes & Sour Cream  
 Assorted Soft Drinks & Bottled Water.....**\$17.50**

**\*\*Add Bottled Imported or Domestic Beer...\$6 each\*\***

## Sweet Tooth

Assorted Freshly Baked Cookies & Brownies  
 M & Ms and Assorted Candy Bars  
 Pitchers of Cold Milk  
 Assorted Soft Drinks  
 Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea.....**\$18.50**

## The Bistro

Imported & Domestic Cheese Display  
 Sliced Fresh Seasonal Fruit  
 Petit Quiches  
 Assorted Petit Fours  
 Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea.....**\$21.00**

**\*\*Add a Glass of House Merlot or Chardonnay...\$6 each\*\***



# Sandwiches & Salads

All Sandwiches & Salads Include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea and Assorted Cookies & Brownies for Dessert.

## Fish Tacos

Three (3) Beer-Battered Mahi Mahi Tacos With Cabbage Ranch Slaw, Chopped Tomato & Shredded Cheese served in Corn Tortillas & Garnished with Fresh Fruit

**\$21.00 per Person**

## Reuben Panini

Hot shaved Corned Beef, melted Swiss Cheese and Russian Dressing pressed between Tandoori Naan bread...served with Tri-Color Potato Salad

**\$22.00 per Person**

## Berry & Goat Cheese Salad

Mixed Greens & Baby Spinach with Seasonal Berries and Crispy Goat Cheese Rounds tossed in a Poppy Seed Dressing.... Served with Fresh Rolls & Butter

**\$22.00 per Person**

## Chicken Caesar Wrap

Romaine Lettuce and Grilled Chicken Tossed with Caesar Dressing and Parmesan Cheese, Sliced Tomatoes & Sprouts and wrapped in a Spinach Tortilla....served with Tri-Color Potato Salad

**\$21.00 per Person**

## Portabello Sandwich

Grilled Portabello Mushroom, Mixed Greens, Avocado, Tomatoes and Sprouts with Garlic Aioli on a Potato Roll served with Tri-Color Potato Salad

**\$23.00 per person**

## Chilled Roasted Vegetable Salad

Spinach, Mozzarella Pearls, Edamame, Yellow Tomato, Red Bell Pepper Onion, Basil and Lemon tossed with Balsamic Vinegar and Extra Virgin Olive Oil.... Served with Fresh Rolls & Butter

**\$23.00 per Person**

**\*\*Add Grilled Chicken to either Salad...\$2.00 per person\*\***

**Boxed Lunch** ~ Choice of Ham, Turkey or Veggie Sandwich on a Potato Roll, Served with Appropriate Condiments  
Bag of Chips, Piece of Whole Fruit, Cookie & Bottled Water ..... **\$25.00**

# Lunch Entrees

All Hot Lunch Entrees Include choice of Mixed Baby Green salad or Caesar salad, Rolls & Butter, Chef's choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

## Quiche

Individual Vegetarian Quiche served  
With Mixed Baby Greens & Fresh Fruit

**\$23.50 per Person**

## Pasta Primavera

Penne Pasta & Sauteed Seasonal Vegetables  
Tossed with Garlic, Olive Oil and a  
Light Tomato Sauce

**\$24.50 per Person**

## Parmesan-Crusted Chicken

With a Lemon Butter Sauce  
Served with Rice Pilaf and Fresh  
Seasonal Vegetables

**\$27.50 per Person**

## Short Ribs

Red-Wine Braised and  
served over a bed of Garlic Mashed Potatoes  
with Fresh Seasonal Vegetables

**\$28.50 per Person**

## Teriyaki Chicken Stir-Fry

Sliced Chicken Breast and Asian-Style  
Vegetables in a Teriyaki Glaze served with  
Basmati Rice and topped with Toasted Sesame Seeds

**\$26.50 per Person**

## Grilled or Blackened Tilapia

Topped with a Tropical  
Served with Rice Pilaf & Fresh Seasonal Vegetables

**\$27.50 per Person**

# Dinner Entrees

All Dinner Entrees Include choice of Mixed Baby Green salad or Caesar salad, Rolls & Butter, Chef's choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

## Eggplant with Tofu

Oven-Roasted and served with a Sweet Asian Chili Sauce served with Mashed Potatoes & Fresh Seasonal Vegetables

**\$28.50 per Person**

## Sonoma Chicken

Grilled Chicken Breast with Artichokes & Garlic  
In a California Chardonnay & Scallion Cream Sauce  
Served with Garlic Mashed Potatoes & Seasonal Vegetables

**\$35.00 per Person**

## Pan-Seared Halibut

Served in a Garlic & White Wine Sauce with Rice Pilaf and Fresh Seasonal Vegetables

**\*\* Market Price \*\***

## Filet Mignon

Grilled Black Angus Filet Topped  
With a Green Peppercorn Sauce, served on a bed of Garlic Mashed Potatoes and sautéed Baby Spinach

**\$43.00 per Person**

## Herb-Roasted Chicken

Marinated in Garlic, Rosemary, Lemon & Thyme  
Served with Roasted Potatoes & Fresh Seasonal Vegetables

**\$32.50 per Person**

## Fresh Atlantic Salmon

Grilled Fillet of Salmon Marinated in Garlic & Soy  
Served over Basmati Rice with Asian-Style Vegetables

**\$35.00 per Person**

# Buffets



Minimum of 15 People. All Buffets Include a Coffee Station and choice of Iced Tea or Lemonade.

## Deli Buffet

Mixed Green Salad w/ Ranch & Balsamic Dressings  
Baby Red Potato Salad  
Roast Beef, Turkey & Ham  
Sliced Cheddar, Monterey Jack & Swiss Cheese  
Lettuce, Tomato, Onion & Pickles  
Hoagie Rolls & Appropriate Condiments  
Individual Bags of Chips  
Assorted Cookies & Brownies

**Lunch Only ~ \$31.50 per Person**

## “Build Your Own” Taco Bar

Seasoned Ground Beef & Shredded Chicken  
Beer-Battered Mahi-Mahi  
Shredded Lettuce & Diced Tomatoes  
Shredded Cheese & Assorted Salsas  
Sour Cream & Guacamole  
Corn & Flour Tortillas  
Mexican Rice & Refried Beans  
Caramel Flan & Cinnamon Churros

**Lunch ~ \$33.00 per Person**

**Dinner ~ \$36.00 per Person**

## Harbor View

Sliced Fresh Seasonal Fruit Display *and* Spinach Salad with Sliced Mushrooms, Hardboiled Eggs & Crumbled Bacon

**Entrée Selections (Lunch ~ 2, Dinner ~ 3):**

Pasta Primavera ~ Chicken Picatta ~ Sonoma Chicken ~ Red-Wine Braised Short Ribs ~ Fresh Atlantic Salmon ~ Grilled Tilapia

**Accompanied by:**

Garlic Mashed Potatoes, Fresh Seasonal Vegetables, Fresh Rolls & Butter

And Chef's Choice of Assorted Desserts

**Lunch ~ \$36.50 per Person**

**Dinner ~ \$42.50 per Person**

## Salad Bar

Fresh Seasonal Fruit Display  
Mixed Greens & Romaine Lettuce  
Ranch & Balsamic Vinaigrette Dressings  
Sliced Grilled Chicken Breast & Hard Boiled Eggs  
Tomatoes, Mushrooms, Cucumbers & Carrots  
Shredded Cheddar Cheese & Bleu Cheese Crumbles  
Croutons and Fresh Rolls & Butter  
Cheesecake & Carrot Cake

**Lunch Only ~ \$32.50 per Person**

## Little Italy

Caesar Salad with Parmesan & Croutons  
Tomato & Mozzarella Salad with Balsamic Vinaigrette  
***Entrée Selections (Lunch ~2, Dinner ~ 3):***  
Fettuccine Alfredo, Spaghetti & Meatballs,  
Shrimp Scampi, or Eggplant Parmesan  
Garlic Bread  
Tiramisu  
Assorted Petit Fours

**Lunch ~ \$34.00 per Person**

**Dinner ~ \$38.00 per Person**



# Reception

**\*Requires an Attendant ~ Fee of \$100.00 (limit to 2 stations) will be applied.\***

## **FOOD STATIONS \*\*Minimum 25 People\*\***

### **Mashed Potato Bar**

Creamy Garlic Mashed Potatoes with  
Steamed Broccoli, Caramelized Onions, Shredded Cheese, Crumbled Bacon, Sour Cream, Chives & Salsa

**\$14.50 per Person**

### **Pasta Bar**

Penne Pasta & Cheese Tortellini  
Marinara, Alfredo and Pesto Sauces  
Parmesan Cheese, Diced Tomatoes, Black Olives, Roasted Red Peppers & Sauteed Mushrooms

**\$18.50 per Person**

### **Scampi Station\***

Jumbo Shrimp Sauteed with Garlic and Lemon Butter

**\$21.00 per Person**

### **Flambee Station\***

Bananas Foster or Cherries Jubilee served over Vanilla Ice Cream

**\$20.00 per Person**

### **Coffee Bar**

Freshly Brewed Coffee & Decaffeinated Coffee  
and an Assortment of Herbal Teas displayed with  
Flavored Syrups, Whipped Cream, Cinnamon Sticks,  
Chocolate Shavings, Milk, Sugar & Honey

**\$22.00 per Person**

## **CARVINGS**

**Honey Glazed Spiral Ham\*** ~ Served with Spicy Mustard & Silver Dollar Rolls (serves up to 40 people).....**\$255.00**

**Roasted Turkey Breast\*** ~ Served with Cranberry Relish & Silver Dollar Rolls (serves up to 30 people).....**\$255.00**

**Prime Rib\*** ~ With Au Jus & Creamy Horseradish (serves up to.....).....**\$385.00**

# Hors d' Oeuvres

**\$150.00 per Order \*(50 Pieces)\***

Bruschetta  
Hummus on Pita Crisp  
Brie & Pear Compote on Crostini  
Assorted Finger Sandwiches  
Chicken or Beef Empanadas  
Orange Chicken Spring Rolls  
Petite Quiches  
Crab-Stuffed Mushroom Caps  
Swedish Meatballs

**\$200.00 per Order \*(50 Pieces)\***

Turkey Sliders  
Mini Beef Wellington  
Thai Shrimp Cones  
Ahi Tuna on Wonton Crisp  
California Rolls with Wasabi & Soy  
Coconut Shrimp  
Chicken or Beef Satay  
Mini Crabcakes  
Goat Cheese-Stuffed Artichokes

**DISPLAYS \*\*Small serves 25, Medium serves 50, Large serves 75\*\***

**Imported and Domestic Cheese Display**

Served with Sliced Baguettes, Assorted Crackers & Fresh Fruit Garnish.....*Small \$165.00    Medium \$325.00    Large \$485.00*

**Fresh Vegetable Crudite**

With House-Made Ranch Dip.....*Small \$155.00    Medium \$305.00    Large \$455.00*

**Fresh Fruit Display**

Sliced Seasonal Fruit & Berries with our House-Made Yogurt Dip.....*Small \$165.00    Medium \$325.00    Large \$485.00*

**Viennese Display**

Assorted Petit Desserts, Cookies, Brownies and Chocolate Dipped Strawberries..... *Small \$185.00    Medium \$365.00    Large \$505.00*

**The Mediterranean**

Grilled Vegetables, Feta Cheese, Hummus & Eggplant Spreads with Lavosh Crackers & Pita Bread..... *Small \$165.00    Medium \$325.00    Large \$485.00*

**Smoked Salmon (serves 50 People)**

With Mini Bagels, Cream Cheese, Lemon & Capers.....**\$385.00**

# Reception Bars

## Premium Brands

Absolut, Tanqueray, Bicardi Silver, Jose Cuervo Gold, Chivas Regal, Makers

## Call Brands

Skyy, Beefeater, Cruzan, Sauza, Dewars, Jim Beam, Jack Daniels, Canadian Club, Christian Brothers

## CASH BAR \*Bar Minimum Requirement \$500.00++ or a \$150 Bartender Fee will be applied\*

|                                |        |
|--------------------------------|--------|
| Premium Brands.....            | \$9.00 |
| Call Brands.....               | \$8.00 |
| House Wine (by the Glass)..... | \$7.00 |
| Imported Beer.....             | \$7.00 |
| Domestic Beer.....             | \$6.00 |
| Soft Drinks & Juices.....      | \$4.50 |
| Bottled Water.....             | \$4.50 |

## HOSTED BAR \*May charge on consumption per drink or host to a specified dollar amount\*

|                                |        |
|--------------------------------|--------|
| Premium Brands.....            | \$8.00 |
| Call Brands.....               | \$7.00 |
| House Wine (by the Glass)..... | \$6.00 |
| Imported Beer.....             | \$6.00 |
| Domestic Beer.....             | \$5.00 |
| Soft Drinks.....               | \$4.00 |
| Bottled Water.....             | \$4.00 |

|                                  |                          |
|----------------------------------|--------------------------|
| House Wine .....                 | \$35.00 per Bottle       |
| House Champagne .....            | \$42.00 per Bottle       |
| Fruit Punch (Non-Alcoholic)..... | \$40.00 per Gallon       |
| Corkage Fee.....                 | \$12.00 per 750ml Bottle |

**\*\*Custom Specialty Cocktails available...please inquire with your Catering Manager or Event Coordinator for details\*\***