

## Breakfast

### Continental Breakfast

\$19.00 per person

Freshly Squeezed Orange Juice

Sliced Fresh Fruit

Assortment of Breakfast  
Pastries and Breads  
Accompanied by Cream Cheese, Jam,  
Marmalade and Honey

Starbucks Regular and Decaf Coffees, and  
Assorted Tazo Teas

### Buffet Breakfast

\$27.00 per person

Freshly Squeezed Orange Juice

Assortment of Breakfast  
Pastries and Breads  
Accompanied by Cream Cheese, Jam,  
Marmalade and Honey

Sliced Fresh Seasonal Fruit,  
Assorted Cereals  
Individual Yogurts

Cheddar Scrambled Eggs,  
Buttermilk Pancakes,  
Breakfast Potatoes  
Applewood Smoked Bacon,  
Sausage Links

Starbucks Regular and Decaf Coffees, and  
Assorted Tazo Teas

### Break a la Carte

Bagels and Assorted Cream Cheese	\$30.00 a dozen
Fresh Baked Cookies Including Famous Doubletree Cookies	\$40.00 a dozen
Individual Fruit Yogurts	\$2.25 per person
Kashi Brand Energy Bars	\$4.00 per person
Fruit Filled Cereal Bars	\$4.00 per person
Assorted Whole Fresh Fruit	\$4.00 per person
Assorted Sliced Fresh Seasonal Fruit	\$6.00 per person
Individual Bags of Potato Chips, Caramel Popcorn, White Cheddar Popcorn	\$4.00 per person
Assorted Sodas	\$4.00 each
Fiji Bottled Waters	\$5.00 each

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



## Time to Take a Break

### **The Healthy Choice**

\$16.00 per person

Hummus with Pita Chips

Whole Fresh Fruit  
Assorted Yogurts

Build Your Own Granola with Nuts, Oats,  
Granola, Dried Fruits

Assorted Bottled Juices

### **Citrus Juice Bar**

\$18.00 per person

Meyer Lemons, Limes and Blood Oranges  
for your Sweet and Tangy Juice Creations

Lemon Bars, Lime Tarts,  
Cranberry Orange Cookies

### **Doubletree Dreams**

\$12.00 per person

Assorted Cookies including Famous  
Doubletree Chocolate Chip Cookies

Chocolate & Assorted Milks

Regular and Decaffeinated Coffee,  
Tazo Teas

### **Sweet N Salty**

\$16.00 per person

Assorted Popcorn Bar with  
Cheddar, Sea Salt, Butter, Ranch, Sour  
Cream & Onion Spice Seasoning Options

Assorted Candy Bars

Tropical and Spicy Trail Mix  
Assorted Sodas

### **Starbucks Coffee Service**

\$5.00 per person

Starbucks Regular and Decaffeinated Coffee with Assorted Tazo Teas

**(All Breaks are for 30 minutes of service)**

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



## Buffet Options

<b>Three Sandwich Deli:</b>	<b>\$36.00 per person</b>
<b>Two Entrée Lunch:</b>	<b>\$36.00 per person</b>
<b>Three Entrée Dinner:</b>	<b>\$50.00 per person</b>

### Executive Deli

Soup Du Jour

Red Bliss Potato Salad

Mixed Greens with Grape Tomatoes, Cucumbers and House Vinaigrette

Gourmet Sandwiches

Sliced Smoked Turkey Breast with Cheddar Cheese, Leaf Lettuce, Sliced Tomatoes, and Cranberry Chutney on Marble Rye

or

Roasted Sirloin and Boursin Cheese, Green Leaf Lettuce, and Sliced Tomatoes on French Baguette

or

Ham & Swiss on Sourdough Roll with Country Grain Mustard, Leaf Lettuce and Tomatoes

or

Grilled Vegetables, Provolone Cheese, Roasted Red Pepper Pesto and Baby Field Greens in a Spinach Wrap

or

Chicken Salad with Baby Mixed Lettuce and Alfalfa Sprouts on Focaccia

Sliced Fresh Seasonal Fruit and Berries

Individual Bags of Potato Chips and Dill Pickle Spears

Country Dijon Mustard, Mayonnaise, Roasted Garlic Aioli and Cranberry Relish

Assorted Cookies

Starbucks Regular and Decaf Coffees, and Assorted Tazo Teas

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



### **On the Border**

Mixed Greens with Diced Tomatoes, Cilantro, Black Beans, and Mixed Shredded Cheddar

Southwestern Chicken Egg Rolls Filled with Corn, Black Beans, Pepper Jack Cheese  
and Cilantro

Spicy Chicken, Beef and Veggie Fajitas Topped with Sautéed Onions and Peppers

Spanish Rice with Kidney Beans,  
Diced Tomatoes and Cilantro  
Warm Tortilla Wraps

Shredded Cheddar-Jack Cheese, Guacamole, Sour Cream, Salsa, Shredded Lettuce,  
Diced Tomatoes, Sliced Jalapenos and  
Sliced Black Olives

Fresh Fruit and Brownies

Starbucks Regular and Decaffeinated Coffee, and Assorted Tazo Teas

### **Italian Buffet**

Minestrone Soup

Two Tomato Mozzarella Salad with Basil and Fresh Mozzarella Topped by a  
Balsamic Reduction

Caesar Salad with Focaccia Croutons and Traditional Caesar Dressing

Chicken Picatta with Lemon Caper Sauce with Penne and  
Roasted Baby Carrots

or

Italian Sausage with Sautéed Peppers and Onions with Wild Rice Pilaf and  
Julianne Vegetables

or

Tri-colored Tortellini, Fresh Garden  
Vegetables and Pesto Sauce

or

Tuscan Grilled Swordfish Served with  
Wild Rice and Grilled Asparagus

or

Meat Lasagna

or

Vegetable Lasagna

Garlic Mozzarella Bread

Hazelnut Cannolis

Starbucks Regular and Decaf Coffees, and Assorted Tazo Teas

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7%  
state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of  
foodborne illness especially those with certain medical conditions

## **New England Fare**

New England Clam Chowder

Mixed Baby Field Greens with Goat Cheese, Dried Cranberries and House Vinaigrette,  
Fresh Fruit Salad

Baked Haddock Topped by a Lemon and Herb Bread Crumb with Toasted Almond Wild Rice  
and Seasonal Vegetable

or

Seared Statler Chicken Served with an  
Apricot Demi-Glace, Wild Mushroom Risotto and Roasted Baby Carrots

or

NY Strip Steak Jardinière Topped by a Mélange of Peppers and Onions with a  
Roasted Garlic Mashed Potato and Asparagus

or

Primavera Penne Pasta Tossed with Grated Parmesan, Olive Oil and Fresh Herbs

or

Garlic and Herb Rubbed Pork Tenderloin with a Dried Cranberry Demi-Glace Served with a  
Potato Cake and Sautéed Spinach

Boston Crème Pie

Starbucks Regular and Decaf Coffees, and Assorted Tazo Teas

## **Cambridge Buffet**

Chef's Choice of Soup Du Jour

Baby Spinach Salad with Bleu Cheese, Oranges, Pine Nuts and Balsamic Vinaigrette

Two Tomato Mozzarella with Basil Salad topped by White and Dark Balsamic Reductions

Cola Marinated Sirloin Tips with Garlic Roasted Mushroom Demi-Glace and  
Chef's Choice Vegetable and Rice

or

Rosemary-Shallot Roasted Statler Chicken Breast with Merlot Demi-Glace

or

Grilled Atlantic Salmon with a  
Lemon-Cayenne Cream Sauce

or

Hoisin-Sherry Marinated Pork Tenderloin

or

Tri-Colored Tortellini Fresh Garden Vegetables and Pesto Sauce

Assorted Mini Pastries

Starbucks Regular and Decaffeinated Coffee, Black and Herbal Teas

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



## Receptions

### **Mediterranean Display**

Grilled Seasonal Vegetables Including a Trio of Peppers, Eggplant, Squashes, Artichoke Hearts, Marinated Olives, Pepperoncinis and Roasted Mushrooms Tossed With Olive Oil and Fresh Herbs, Accompanied by Hummus, Baba Ghanoush and Tabbouleh Served with Baked Pita Wedges and Focaccia Croutons

### **Artisan Cheese Board**

Assortment of Artisan Cheeses with Grapes, Berries, and Cranberry Chutney, Sun-Dried Tomato Chutney, Crackers, Flat Breads and French Breads

### **Fresh Garden Vegetable Crudité's**

Colorful Arrangement of Seasonal Fresh Vegetables to Include: Peppers, Broccoli, Carrots, Celery, Squash, Zucchini, Asparagus and Grape Tomatoes  
Roasted Red Pepper, Caramelized Onion, and Spinach Dips

### **Fruit Display**

Sliced Fresh Seasonal Fruit and Berries with Vanilla Yogurt Dipping Sauce

### **Antipasto**

Prosciutto, Capicola, and Salami with Fresh Mozzarella, Provolone, Marinated Artichokes, Mushrooms and Assorted Olives with Sun Dried Tomatoes, Pepperoncinis, Roasted Peppers, Crostini and Grissini Breads

**Choice of Two:                    \$18 per person**

**Choice of Three:                \$28 per person**

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



## Selection of Hors D'Oeuvres

(50 piece minimum)

Tomato Bruschetta with Basil on Crostini Bread	\$4.00 each
Smoked Salmon on Toasted Pumpernickel with Dill Cream Cheese	\$4.00 each
Sliced Pesto Chicken with Basil, Roma Tomato and Fresh Mozzarella on Endive	\$4.00 each
Roasted Rare Tenderloin on Crostini Bread with Caramelized Onions and Bleu Cheese Crumbles	\$4.00 each
Sliced Portobello with Sun Dried Tomato and Goat Cheese Croustade	\$4.00 each
Lobster and Fennel Salad in Belgium Endive with a Cilantro Sprig	\$4.00 each
Shrimp Spring Rolls with Bibb Lettuce, Vegetables and Thai Dipping Sauce	\$4.00 each
Sesame Chicken with Sweet Chili Sauce	\$4.00 each
Coconut Tempura Shrimp with Coconut Cream Sauce	\$4.00 each
Chicken Brochette Accompanied by a Spicy Peanut Sauce	\$4.00 each
Mushrooms Filled with Boursin Cheese	\$4.00 each
Beef Teriyaki Brochette with Peppers and Onion Skewers	\$4.00 each
Individual Beef Wellington	\$4.00 each
Maine Crab Cakes with a Spicy Remoulade Sauce	\$4.00 each
Wild Mushroom and Goat Cheese with Red Onions in Phyllo Dough Cups	\$4.00 each
Assorted Mini Quiche	\$4.00 each
Asparagus Wrapped in Capicola and Phyllo	\$4.00 each
Spanikopita	\$4.00 each
Ginger Chicken Brushed with a Thai Chili Glaze	\$4.00 each
Individual Chicken Wellington	\$4.00 each
Scallops Wrapped in Bacon	\$4.00 each
Herb Crusted Baby Lamb Chops	\$4.00 each

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions

## **Specialty & Carving Stations**

### **All Stations Require a Chef Attendant (One Hour of Service)**

One Chef Suggested per 70 people

#### **Pasta Station**

\$16.00 per person

Choice of Two Pastas

Tri Color Tortellini, Penne, Fusilli, Gemelli and Farfalle

Accompaniments and Sauces Include:

Alfredo Sauce, Tomato Herb Sauce and Pesto Sauce

Garnished with Garlic, Tomato, Chicken, Shrimp, and Bay Scallops, Mushrooms, Sausage,  
Diced Onions, Basil, Peppers and Parmesan Cheese

#### **Asian Stir Fry Station**

\$14.00 per person

Choice of Beef, Chicken or Vegetable

Slices of Beef and Chicken Tossed in a Medley of Snow Peas, Bean Sprouts,  
Scallions, Water Chestnuts, Baby Corn,

Bamboo Shoots, Peppers and Onions Served with our House Fried Rice and  
Sesame Roasted Baby Bok Choy

#### **Beef Bordelaise Sundae Station**

\$16.00 per person

Mashed Potatoes, Beef Bordelaise, Shredded Cheese and Sliced Grape Tomato

All stacked in a glass, served by our chef to you

#### **Baked Virginia Ham**

\$300.00 Each

Accompanied by Macaroni and Cheese, Honey Dill Baby Carrots

Honey Grain Mustard, Mayonnaise and Buttermilk Biscuits

Serves Approx. 50pp

#### **Whole Roasted Turkey**

\$325.00 Each

Herb Roasted Red Bliss Potatoes, and Sautéed Baby Vegetables

Accompanied by Cranberry Chutney, Dijon Mustard, Mayonnaise and Assorted Rolls

Serves Approx. 50pp

#### **Herb Crusted Tenderloin of Beef**

\$375.00 Each

Roasted Garlic Mashed Potatoes, and Grilled Asparagus

Accompanied by Dijon Pommery Mustard, Roasted Garlic Au Jus, Assorted Rolls and  
Horseradish Cream

Serves Approx. 25 pp

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions

## Plated Dinners

### **Grilled Tenderloin Steak**

\$68.00 per person

Baby Spinach and Arugula with Dried Cranberries and Spicy Molasses Pecans with Maple-Shallot Vinaigrette

Grilled Tenderloin Steak Sprinkled with Dried Porcini Mushroom  
Served atop Beet Mashed Potatoes, Sautéed Seasonal Vegetable and Madeira Demi-Glace

Chocolate Coated Pyramid Cake with White Chocolate Drizzle,  
Fresh Whipped Cream, and Raspberry Sauce

### **Grilled NY Strip Steak**

\$64.00 per person

Traditional Caesar Salad with Toasted Croutons and Grated Parmesan Cheese

Grilled NY Strip Steak over a warm German Fingerling Potatoes with Garlic and Thyme,  
Haricot Verts, Red Wine Demi-Glace Drizzle

Apple Cider Cake with Caramel Crème Anglaise and Whipped Cream

### **Seared Atlantic Salmon with Sesame**

\$57.00 per person

Lobster Ravioli on a Bed of Blanched Arugula with a Tomato Coulis and Red Onion with  
Baby Fennel Confit

Seared White Sesame Salmon on Lemon Jasmine Rice with Grilled Asparagus and a  
Citrus Glace

Crème Caramel with Fresh Berries and Raspberry Coulis

### **Stuffed Statler Chicken**

\$53.00 per person

Bibb Leaf Lettuce Salad w/ Citrus Onions, Crispy Pancetta, Drizzled with  
Lemon Herb Vinaigrette

Seared Chicken Breast Stuffed with Prosciutto, Fontina and Sage, Served on a bed of  
Roasted Corn Risotto, Roasted Haricot Verts and Red Wine Demi-Glace

Chocolate Crunch with hazelnuts and chocolate glaze Served atop  
Raspberry Compote and Whipped Cream

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions

**Pesto Chicken**

\$51.00 per person

Cucumber Ribbon Roll with Grilled Brie and Grape Tomato Champagne Vinaigrette

Pesto Rubbed Statler Chicken Breast over Saffron Risotto and Red Pepper Wrapped Asparagus

Champagne Melba with Whipped Cream and Mango Coulis

**Seasonal Inspired Vegetarian Special**

\$42.00 per person

Roasted Pumpkin and Coconut Bisque

Grilled Vegetable Napoleon over Sundried Tomato and Roasted Corn Risotto with a Balsamic Reduction

Venetian Triple Espresso with Berries and Cinnamon Whipped Cream

**Surf and Turf**

\$79.00 per person

Lobster Bisque Topped with Crème Fraiche and Chives

Seared Tenderloin Steak and Garlic and Herb Roasted Jumbo Shrimp on top of Asiago Cheese Mashed Potatoes with Sautéed Asparagus and a Thyme Jus

Lemon Blueberry Torte with Fresh Whipped Cream and Blueberry Compote

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



## **Meeting Packages**

### **Meeting Planners Package #1**

\$65.00 per person

Continental Breakfast

Mid Morning Coffee Refresh

Refresh on Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

Chef's Daily Lunch Buffet

Afternoon Break

### **Meeting Planners Package #2**

\$85.00 per person

Continental Breakfast

Mid Morning Coffee Refresh

Refresh on Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Choice of Lunch Buffet

Executive Deli, Italian, On the Border, New England, Cambridge

Choice of Afternoon Break

Doubletree Dreams, Healthy Choice, Sweet N Salty, Seasonal

### **For Groups of 20 or less**

\$50.00 per person

Full Green Room Breakfast

Coffee Refresh

Green Room Lunch Buffet

Afternoon Break

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



## **Beverage Service**

### Call Brand Bar

One Hour: \$14.00 per person  
Two Hour: \$24.00 per person  
Three Hour: \$34.00 per person  
Four Hour: \$44.00 per person

### Premium Brand Bar

One Hour: \$18.00 per person  
Two Hour: \$28.00 per person  
Three Hour: \$38.00 per person  
Four Hour: \$48.00 per person

### Beer, Wine, Soda

One Hour: \$12.00 per person  
Two Hour: \$20.00 per person  
Three Hour: \$28.00 per person  
Four Hour: \$36.00 per person

## **Consumption Bar Service**

### Call Brand Cocktails

Jack Daniel's Bourbon, Canadian Club Whiskey, Beefeater Gin, Bacardi Superior Rum, Dewar's Scotch, Skyy Vodka, Cuervo Gold Tequila, Hiram Walker Triple Sec and Korbel Brandy  
\$7.00 per Drink

### Premium Brand Cocktails

Maker's Mark Bourbon, Crown Royal Reserve Whiskey, Tanqueray Gin, Bacardi Superior Rum, Johnnie Walker Black Scotch, Ketel One Vodka, 1800 Reposado Tequila, Hiram Walker Triple Sec and Korbel Brandy  
\$8.00 per Drink

House Chardonnay, House Cabernet Sauvignon, and White Zinfandel  
\$8.00 per glass

### Domestic Beer

Bud Light, Budweiser and Miller Lite  
\$6.00 per Bottle

### Specialty Beer

Samuel Adams Boston Lager and O'Doul's Non-Alcoholic  
\$7.00 per Bottle

### Imported Beer

Amstel Light, Heineken and Corona Extra  
\$7.00 per Bottle

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions



**Cash Bar Service**

Call Brand Cocktails:

Jack Daniel's Bourbon, Canadian Club Whiskey, Beefeater Gin, Bacardi Superior Rum, Dewar's Scotch, Skyy Vodka, Cuervo Gold Tequila, Hiram Walker Triple Sec and Korbel Brandy

\$8.00 per Drink

Premium Brand Cocktails:

Maker's Mark Bourbon, Crown Royal Reserve Whiskey, Tanqueray Gin, Bacardi Superior Rum, Johnnie Walker Black Scotch, Ketel One Vodka, 1800 Reposado Tequila, Hiram Walker Triple Sec and Korbel Brandy

\$9.00 per Drink

Selection of Wines by the Glass:

Stone Cellars Chardonnay  
Stone Cellars Cabernet Sauvignon  
Berringer White Zinfandel

\$9.00 per Glass

Domestic Beer

Bud Light, Budweiser and Miller Lite

\$7.00 per Bottle

Specialty Beer

Samuel Adams Boston Lager and O'Doul's Non-Alcoholic

\$8.00 per Bottle

Imported Beer

Amstel Light, Heineken and Corona Extra

\$8.00 per Bottle

**Bartender Fee - \$100.00 per Bartender, 1 Bartender per 100 people**

All prices are subject to a 14.5% gratuity paid to service employees, 8% taxable administrative fee paid to the hotel and a 7% state sales tax. All prices are subject to change.

The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness especially those with certain medical conditions

