

# Build Your Own Morning Break – Flexibility At It's Finest

Let's Start with the Traditional Continental Breakfast...

Chilled Premium Orange, Grapefruit, and Cranberry Juice

Baker's Basket of Breakfast Pastries, Croissants, Muffins or the Day's Creations

With Sweet Cream Butter, Honey and Preserves

Fresh Brewed Regular and Decaffeinated Coffees and Assorted Teas

\$11.50 per person

Add An Item From This Column at  
\$2.15 each, per person

- ❖ Sliced Fresh Fruit and Berries Display
- ❖ Assorted Bagels and Cream Cheeses
- ❖ Individual Low Fat Flavored Yogurts & Granola
- ❖ Assorted Fresh Whole Fruit
- ❖ Hot Oatmeal with Diced Dried Fruit, Brown Sugar, Raisins and Cream
- ❖ Two Cold Cereals and Milk

Add An Item From This Column at  
\$3.65 each, per person

- ❖ Warm Ham and Cheese Croissants & Spinach and Feta Cheese Croissants
- ❖ Scrambled Egg, Bacon and Cheese Sandwiches on English Muffins
- ❖ Chef's Choice of Tea Breads—Pumpkin, Lemon Blueberry, Almond Cranberry Orange and Banana Nut
- ❖ Display of Sliced Imported Cheeses & Virginia Ham
- ❖ Quiche Lorraine Savory Classic of Ham, Cheese & Onion
- ❖ Individual Yogurt Parfaits with Fresh Berries and Granola

Customize Your Beverages with Options Available on the Afternoon Break Menus—  
Billed on Consumption

## Customize Your Own Afternoon Break – Flexibility At It's Finest

### Start With One Of Our Most Popular Break Offerings:

#### Cookie Mania

Fresh Baked Doubletree Classic, Oatmeal,  
Peanut Butter, and White Chocolate  
Macadamia Nut Cookies  
Regular and Decaffeinated Coffees and Teas  
**\$10.50**

#### The Chocolate Lover

Chocolate Fudge Brownies, Doubletree  
Cookies, Chocolate Covered Pretzels  
and Chocolate Dipped Strawberries  
Regular and Decaffeinated Coffees and Teas  
**\$10.95**

#### The Deep Freeze

Frozen Hagen Dazs Bars, Ice Cream  
Sandwiches, and Yogurt Bars  
Regular and Decaffeinated Coffees and Teas  
**\$11.50**

#### Healthy Choice

Low-Fat Oatmeal and Raisin Cookies, Scones,  
and Bar Pastries  
Whole Fresh Fruit  
Assorted Dannon Fat-Free Fruit Yogurts  
Regular and Decaffeinated Coffees and Teas  
**\$10.50**

#### Fenway Park

Warm Jumbo Pretzels Topped with Kosher Salt  
served with Assorted Mustards  
Nacho Chips with Spicy Cheese Sauce  
and Salsa  
Honey Roasted Peanuts and Cracker Jacks  
Regular and Decaffeinated Coffees and Teas  
**\$11.50**

#### New England Orchard

Warm Apple Cobbler with Whipped Cream  
Variety of Two New England Apples  
Warm Mulled Cider with Cinnamon Sticks  
**\$10.50**

### Add Cold Beverages, Billed On Consumption Of Each:

Choose the Variety of Beverages to be Displayed for Your Guests.  
We'll Inventory the Beginning and Ending Count of Each – And Bill You Accordingly

Assorted Coca Cola Soda Products, 16 oz. Plastic Bottles	\$2.85 each
Poland Spring Bottled Water	\$2.85 each
Godiva Creamy Coffee, 10oz. Glass Bottles	\$4.50 each
Spicy Virgin Bloody Marys, Chilled – By the gallon, served in pitchers	\$45.00 each
Red Bull Energy Drink, Regular and Sugar Free, 10 oz. can	\$4.65 each
Tropicana Twisters, Arizona Iced Tea & Nantucket Nectars	\$3.20 each
Assorted Domestic Beers	\$4.50 each
Assorted Imported and Premium Beers	\$5.00 each
Sparkling Perrier Water, 11 oz. Bottles	\$3.70 each

All prices are subject to a 12% gratuity, 8% taxable administrative charge and 5% Massachusetts meal tax.  
These menus were last updated November 2006 and are subject to change without notice.

# All-Day Meeting Packages

## The Intermezzo

### Continental Breakfast

Chilled Fresh Premium Orange and Grapefruit Juice and Cranberry Juice  
Assorted Muffins, Danish Pastries, and Buttery Croissants  
With Sweet Cream Butter, Honey and Preserves  
Basket of Assorted Bagels with Plain, Light, and Flavored Cream Cheese  
Fresh Brewed Regular and Decaffeinated Coffees and Teas

### Mid-Morning

Fresh Brewed Regular and Decaffeinated Coffees and Teas  
Assorted Regular, Diet and Decaffeinated Soft Drinks

### Mid-Afternoon

Doubletree Classic Chocolate Chip, White Chocolate Macadamia Nut,  
Peanut Butter Cookies and Brownies  
Assorted Regular, Diet and Decaffeinated Soft Drinks

**\$26.50**

## The Executive Intermezzo

### Executive Continental Breakfast

Chilled Fresh Premium Orange and Grapefruit Juice and Cranberry Juice  
Scrambled Egg & Bacon Breakfast Sandwiches on English Muffins  
Basket of Assorted Bagels with Plain, Light, and Flavored Cream Cheese  
Fresh Sliced Melon with Seasonal Fruit and Berries  
Served with Vanilla, Low Fat and Fruit Flavored Yogurts  
Fresh Brewed Regular and Decaffeinated Coffees and Teas

### Mid-Morning

Chewy Granola Bars  
Whole Fresh Fruit  
Fresh Brewed Regular and Decaffeinated Coffees and Teas  
Assorted Regular, Diet and Decaffeinated Soft Drinks and Spring Water

### Mid-Afternoon

Warm Jumbo German Pretzels with Assorted Mustards  
Assorted SmartFood Snacks  
Assorted Cookies and Brownies  
Assorted Regular, Diet and Decaffeinated Soft Drinks and Spring Water

**\$30.75**

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# Plated Breakfast

Please select one entrée to serve

Each Breakfast is served with:  
Chilled Fresh Orange Juice, Grapefruit Juice, Cranberry Juice or Tomato Juice  
Baker's Basket of Breakfast Pastries  
Platters of Sliced Seasonal Fruit for each table  
Fresh-Brewed Regular and Decaffeinated Coffee and Assorted Teas

## Entrées

Farm Fresh Scrambled Eggs With Fresh Chives, Bacon, Link Sausage & Country Style Potatoes	\$17.50
Hearty Country Breakfast Farm Fresh Scrambled Eggs with Stack of Fluffy Pancakes and Warm Maple Syrup, Bacon and Sausage	\$18.65
Apple Bread French Toast With Fresh Berries, whipped Honey Butter, Bacon and Sausage	\$16.25
Thick Cut Texas Style French Toast With Whipped Honey Butter, Warm Maple Syrup, Bacon and Sausage	\$16.25
Cheese Blintzes Three Crepes Stuffed with Bakers Cheese, with Fresh Fruit Compote, Bacon & Sausage	\$16.25
Traditional Eggs Benedict Sauce Hollandaise and Canadian Bacon on an English Muffin, served with Country Style Potatoes	\$18.65
Steak & Eggs Grilled Petit Fillet Mignon and Farm Fresh Scrambled Eggs, served with Country Style Potatoes	\$21.95
Bagel Debacle Fresh Baked Basket of Bagels for the table, with individual plates of Smoked Atlantic Salmon, Chopped Egg, Capers, Onions, Sliced Tomato and Cream Cheese	\$20.95

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"Doubletree Eat Right" Options may be prearranged

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# Breakfast Buffet

20 person Minimum

Premium Chilled Orange, Grapefruit, and Cranberry Juices

Sliced Fresh Seasonal Fruit Display with Plain and Flavored Yogurt Sauces and Granola

Farm Fresh Scrambled Eggs and Fresh Chives

Country Style Potatoes

Hickory Smoked Bacon and Link Sausage

Chef's Assortment of Bakery Items

with Butter, Preserves, Plain and Flavored Cream Cheese

Fresh-Brewed Regular and Decaffeinated Coffee and Assorted Teas

**\$23.95 per person**

## Creative Additions

Creative Entrees Are Available to Add Variety to Your Breakfast Buffet

Omelets Made to Order Your Choice of Fresh Ingredients and Toppings	\$3.65*
Traditional Eggs Benedict Sauce Hollandaise, Canadian Bacon, Served on an English Muffin	\$3.65
Belgian Waffles with Fresh Strawberries and Whipped Cream	\$3.45
Cheese Blintzes Served with Fresh Fruit Compote	\$2.65
Apple Bread French Toast with Fresh Berries and Warm Maple Syrup	\$3.45
Double Thick Texas-Style French Toast with Honey Butter and Warm Maple Syrup	\$3.15
Sliced Smoked Side of Salmon Serves 20-25 people	\$205.00
Warm Ham & Cheese Croissants	\$2.65
Warm Spinach & Cheese Quiche	\$2.65

Low Cholesterol and Reduced-Fat Options may be prearranged

\*Requires a Culinarian at a fee of \$75.00

This buffet may be set up for less than 20 people, with a \$75.00 buffet fee

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# Brunch Buffet

35 person minimum

Chilled Orange, Grapefruit, Tomato and Cranberry Juices  
Display of Sliced Fresh Seasonal Fruits and Berries with Yogurt Dipping Sauces and Granola  
Bakers Basket of Breakfast Pastries  
Fluffy Scrambled Eggs  
Hickory Smoked Bacon and Link Sausage

## Customize Choice of Entrées

Leg of Lamb with Mint Demi-Glace

\*Requires a Chef to carve at a fee of \$75.00

Sliced Herb Crusted Sirloin of Beef  
With Mushroom Madeira Sauce

Roasted Porkloin, Warm Cinnamon Apple Sauce

Roast Prime Rib of Beef

\*Requires a Chef to carve at a fee of \$75.00

Eggs Benedict or Florentine

Stuffed Roulade of Turkey Breast with  
Cranberry Cornbread Stuffing and Gravy

Baked Atlantic Schrod  
with Lemon Herb Sauce

Spinach and Cheese Quiche

Grilled Tuscan Chicken  
with Fresh Herbs, Tomatoes, and Garlic

Chef to Prepare Eggs and Omelets to Order  
Omelet Toppings to include:

Sweet Bell Peppers, Onions,

Ham, Mushrooms, Swiss and Cheddar Cheeses

\*Requires Chef Fee at \$75

Pan Seared Atlantic Salmon  
with Saffron Chardonnay Sauce

Garlic and Cheese Raviolini with Choice of Marinara, Pesto Cream or Alfredo Sauce  
Seasoned Oven Roasted Potatoes

Chef's Selection of Sautéed Seasonal Vegetables

Assorted Mini Pastries

Fresh-Brewed Regular and Decaffeinated Coffees and Fine Teas

One Entrée  
\$31.50 per person

Two Entrees  
\$36.50 per person

Three Entrees  
\$38.75 per person

## Brunch Enhancements

Chocolate Dipped Strawberries

\$25.25 per Dozen

Sliced Smoked Side of Salmon (20-25 servings)

\$205.00 per side

Custom Made Cakes

Market Price

Champagne Mimosas (after 11:30am)

\$5.50 each

Bloody Mary's (after 11:30am)

\$5.50 each

This buffet may be set up for less than 35 people with a \$75.00 chef's buffet fee

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# Buffet Lunch Ideas

## The Doubletree Delicatessen

20 Person Minimum\*

Please Select Three Items from Each Column

### Soup/Salad

Soup Du Jour  
N.E. Clam Chowder  
Hobbs Brook Salad  
Plum Tomato, Basil and Mozzarella  
Pesto Tortellini Salad  
Fresh Fruit Salad  
Red Bliss Potato Salad  
Classic Caesar Salad

### Sandwich Fillings

Peppered Roast Beef  
Baked Honey Ham  
Smoked Turkey Breast  
Tuna Salad  
Seafood Salad  
Chicken Salad  
Corned Beef  
Salami

### Sliced Cheese

Cheddar  
American  
Provolone  
Swiss  
Dill Havarti  
Boursin Spread  
Pepper Jack

Three Fresh Baked Breads, Lettuce, Tomatoes, Pickles, and Onions  
Mayonnaise and Assorted Deli Mustards  
Cape Cod Potato Chips  
Chef's Seasonal Dessert

**\$25.75 per person**

*Upgrade Your Deli Lunch... Add One Hot Item Offering, at \$3.00 per person:*

- ❖ Baked Ziti with Marinara & Cheese
- ❖ Grilled Sliced Chicken Breast
- ❖ Sliced Roasted Sirloin
- ❖ Spinach and Cheese Quiche

## French Baguette Sandwich Display

20 Person Maximum

Choose Two Items From Each Column Above and We  
Will Have Your Sandwiches Made in Advance

**\$22.50 per person**

All lunches include regular and decaffeinated coffees and assorted teas.  
Soft Drinks Are Available – Billed on Consumption

\*Some of our buffet lunches are designed to serve groups of 20 or more people—  
Buffet Service is available for groups smaller than 20 people for a \$75 buffet fee.

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# Buffet Lunch Ideas

## New York Pinstripe Deli

Baby Red Bliss Potato Salad

Hobbs Brook Green Salad

Classic Cole Slaw

Classic Grilled Rubens on Rye

Hot Pastrami & Swiss on Onion Bulkie Roll

Grilled Smoke Turkey and Cheddar on Sourdough

New York Cheese Cake

\$29.25 per person

## Orient Express

Szechwan Sesame Beef  
Salad

Spring Rolls with Sweet n' Sour Sauce

Vegetable LoMein

Choice of One

❖ Grilled Chicken Teriyaki

❖ Beef and Vegetable Stir-fry

House Fried Rice

Fortune Cookies and Fresh Pineapple

\$28.50 per person

## The Neapolitan

Traditional Greek Salad

Antipasti Platter

Platter of Marinated Tomatoes and Sliced Mozzarella and Fresh Basil Drizzled with Olive Oil

Three Assorted Gourmet Pizzas—

Ultimate Meat-Lovers

Grilled Vegetable

Grilled Chicken with Pesto

Parmigiana

Tiramisu and Biscotti

\$27.55 per person

All lunches include regular and decaffeinated coffees and assorted teas.

Soft Drinks Are Available – Billed on Consumption

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# Buffet Lunch Ideas

## The Minuteman

20 Person Minimum\*

New England Clam Chowder

Lexington Green Salad with a Variety of Vegetables and Two Dressings

### ***Orchard Slaw with Cider Vinaigrette***

Baked Boston Scrod with Cracker Crust and Light Lemon Wine Sauce

Grilled Boneless Breast of Chicken with Orange Cranberry Chutney

Herbed Rice Pilaf

Chef's Medley of Seasonal Vegetables

Chef's Choice of Seasonal New England Dessert

**\$31.50 per person**

## Hobbs Brook Buffet

20 Person Minimum\*

Soup du Jour

Classic Caesar Salad

Marinated Vegetable & Orzo Salad

### ***Oven Roasted Sirloin of Beef***

with a Sweet and Spicy Cape Cod Mustard Rub, Carved and Served with a Horseradish Cream Sauce

Farfalle Pasta, Grilled Chicken, and Julienne Vegetables with Pesto Cream Sauce

Seasoned Oven Roasted Potatoes

Sautéed Seasonal Vegetables

Individual Mini Pastries

**\$30.45 per person**

All lunches include regular and decaffeinated coffees and teas.  
Soft Drinks Are Available – Billed on Consumption or from Bar Service

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Buffet Service is available for groups smaller than 20 people for a \$75 buffet fee.

# Plated Luncheons

Please Select One Entrée to Serve

## Appetizers

Please Select One

Hobbs Brook Salad  
New England Clam Chowder  
Fresh Melon and Berries Cup  
Chef's Soup du Jour  
Freshly Tossed Caesar Salad

Baby Spinach Leaves Topped with Red Onion, Sliced Mushrooms, Walnuts, and Crumbled Vermont Bleu Cheese with Cranberry Vinaigrette add \$1.95

Sliced Tomatoes with Fresh Mozzarella, Fresh Basil and Aged Balsamic Vinaigrette add \$1.95

## Entrées

Please Select One

Chicken Tuscany Herb Seared Chicken Breast with Orzo Alfredo and Tomato Caper Chutney	\$29.35
Stuffed Roast Breast of Chicken with Goat Cheese, Spinach and Sundried Tomato Cream Sauce	\$29.35
Chicken Francais with Lemon Herb Cream Sauce	\$28.30
Macadamia Nut and Basil Crusted Chicken Breast with Apricot Demi	\$29.35
Ocean Grill Shrimp, Scallops, and Swordfish with Caramelized Chardonnay Sauce Over Pasta	\$30.50
Atlantic Salmon with Saffron Chardonnay Sauce or Mango Salsa	\$30.50
Baked New England Scrod with Crab and Cracker Crumbs and Lemon Herb Sauce	\$29.35
Grilled Luncheon Salad with Shrimp, Scallops and Swordfish over our Hobbs Garden Salad	\$30.50
with Grilled Herb Chicken Breast	\$28.30
Roasted Sliced New York Sirloin with Green Peppercorn Sauce	\$30.50
Grilled Petit Filet Mignon with Cabernet Mushroom Sauce	\$32.50

## Dessert

Please Select One

Seasonal Berries and Cream add \$1.95  
Lemon Citron Torte  
Gourmet Chocolate, Espresso, Vanilla Bean Ice Cream or Fruit Sorbet  
Carrot Cake  
Chocolate Mousse  
New York Cheesecake  
Chocolate Fudge Cake

The Luncheon Entrée price includes: Appetizer, Rolls and Butter, Chef's Selection of Fresh Vegetables, Potato or Rice, Dessert, Coffee, Decaffeinated Coffee, and Tea

A Selection of Two Entrees May be Made with each Entrée Priced at the Higher Price of the Offerings

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# Reception Display Items

20 person Minimum

Imported and Domestic Cheese Display  
Garnished with Fresh Fruit & Berries  
Assorted Crackers and Fresh Baked Baguettes  
\$3.65 per person

Fresh Fruit Kabobs  
Skewers of Fresh Melon and Berries  
On a Pineapple Tree  
With Vanilla Cream Dipping Sauce  
\$4.15 per person

Country Sausage and Pate' Display  
Assorted Sliced Sausages, Pepperoni, and Pate with  
Cornichones, Pickled Onions, Olives, Assorted  
Mustards, Port Onion Jam, Sliced French Baguettes,  
and Assorted Crackers  
\$7.25 per person

Smoked Seafood Display  
Smoked Trout, Mackerel, Bluefish, Mussels, Oysters,  
and Shrimp with Capers, Diced Red Onions,  
Chopped Eggs, Sliced Plum Tomatoes, Dill Sour  
Cream, and Toasted Pita Triangles  
\$11.50 per person

Grilled Marinated Vegetable Display  
Lightly Grilled Peppers, Squash, Mushrooms,  
Eggplant and Seasonal Vegetables with  
Sundried Tomato and Pesto Vinaigrette  
\$4.95 per person

Farm Fresh Crudite of Garden Vegetables  
With Buttermilk Roquefort and  
Herbed Italian Dips  
\$3.65 per person

## Hand Carved Items

Roulade of Turkey Breast* With Cranberry and Cornbread Stuffing	Serves 30-35	\$175.00
Roasted New York Sirloin of Beef * With a Ruby Port Onion Marmalade	Serves 25-30	\$220.00
Duck Trap Farms Smoked Salmon With Appropriate Garnishes and Cocktail Breads	Serves 20-25	\$210.00
Garlic Studded Roast Steamship of Beef * Served with Natural Jus and Horseradish	Serves 70-90	\$565.00
Four Pepper Crusted Whole Tenderloin of Beef * Served with a Cognac Cream Sauce	Serves 15-20	\$235.00
Maple Mustard Glazed Baked Virginia Ham *	Serves 50-75	\$195.00
Almond Crusted Baked Round of Brie With Assorted Crackers, French Bread, Dried Fruits	Serves 20-30	\$ 89.00
Coulubiach of Salmon * Served with Champagne Dill Beurre Blanc	Serves 20-25	\$184.00
Rosemary and Thyme Rubbed Roast Leg of Lamb *	Serves 25-30	\$210.00

All items served with appropriate condiments, soft rolls and baguettes

\* \$75.00 Culinarian fee may apply

# Reception Stations

20 person Minimum

## Italian Station \*

Cheese Filled Ravioli Sautéed to Order with Fresh  
Herb Alfredo Sauce and Cavatelli Pasta  
With Tomato Basil Coulis  
Hand Grated Parmesan Cheese  
Garlic and Mozzarella Cheese Bread  
\$10.25

## New England Raw Bar

(1) Freshly Shucked Blue Point Oysters  
(2) Little Neck Clams on the Half shell  
(2) Jumbo Gulf Shrimp Cocktail served with  
Mignonette, Cocktail and Horseradish Sauces  
\$13.15

## South of the Border

Spicy Marinated Chicken and Beef Fajitas  
With Sautéed Onions, Peppers, Tomato,  
Lettuce, Salsa, Flour Tortillas,  
Monterey Jack Cheese,  
and Guacamole  
Refried Black Beans  
Yellow and Blue Corn Tortilla Chips  
\$12.50

## Seafood Scampi \*

Gulf Shrimp and Sea Scallops Sautéed with  
White Wine, Garlic, and Asparagus  
Served With Toasted Orzo Alfredo  
\$14.25

## Dessert Sampler

(25 Person Minimum)

A selection of Tortes, Bar Pastries and our  
Doubletree Cookies  
Coffee, Assorted Teas and Brewed Decaffeinated  
Coffee  
\$11.50

## Italian North End \*

(25 Person Minimum)

Handmade Lobster Raviolis Sautéed to Order with  
Saffron Lobster Cream Sauce, Roasted Garlic and  
Cheese Raviolini with Sundried Tomato Sauce, and  
Pesto Agnolotti with Fresh Herb and  
Parmesan Cream Sauce  
Hand-Grated Parmesan Cheese  
Freshly Baked Tomato Flat Bread  
\$13.15

## Chinatown

Shrimp Fried Rice  
(2) Sesame Chicken Fingers  
(2) Steamed Dumplings  
(2) Vegetable Spring Rolls  
(2) Beef Teriyaki  
Honey Mustard and  
Ginger Soy Dipping Sauces  
\$12.50

## French Bistro \*

(25 Person Minimum)

Herb and Honeycup Mustard Basted  
New York Sirloin of Beef  
Served with Horseradish Cream and  
Appropriate Condiments  
Sliced French Baguettes and  
Soft Silver Dollar Rolls  
Almond Crusted Baked Wheel of Brie  
with Dried Fruits  
\$15.25

## Faneuil Hall Ice Cream Shop

Vanilla Bean, Double Dutch Chocolate and  
Espresso Ice Creams with an Assortment of  
M&M's, Crushed Oreo's, Heath Bars and Jimmies  
Served with Hot Fudge, Strawberry Sauce  
and Whipped Cream  
\$8.25

\* \$75.00 Culinary fee may apply

Above stations are for one hour of service.

Please contact your Catering Sales Manager for pricing of extended periods

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## Cold Hors d'Oeuvres

Rondelle of Smoked Salmon and Cream Cheese

Prosciutto Wrapped Melon

Crostini with Tapenade of Sundried Tomato

Garlic Crouton with Marinated Mozzarella and Roasted Red Pepper

Roulade of Beef with Honeycup Mustard and Peppers

English Cucumber Cup Filled with Lemon Tarragon Rock Shrimp

Medallion of Applewood Smoked Chicken Topped with Red Onion Confit

**Each Selection Priced at \$125.00 per 50 pieces**

Pepper Crusted Tenderloin of Beef Canapé

Smoked Salmon and Garden Vegetable Maki Rolls

with Ginger Ponzu Dipping Sauce

Chilled Lobster Tail and Ginger Chutney Canapé

Blue Point Oysters on the Half Shell

with Lemon and Cocktail Sauce

Jumbo Gulf Shrimp with Traditional Cocktail Sauce

Seafood Ceviche on Tortilla

**Each Selection Priced at \$175.00 per 50 pieces**

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## Hot Hors d'Oeuvres

New England "Pigs In A Blanket" with Spicy Mustard Sauce

Spinach Pesto Puff Pastry with Parmesan and Walnuts

Meatballs--Choice of Marinara Sauce or Swedish Style

Artichoke Ratatouille Filo Cup

Mushroom Caps filled with Parmesan Herb Stuffing

Classic Spanikopita, with Spinach & Feta Cheese

Smoked Mozzarella and Red Pepper Profiterole

Potato Pancakes with Apple Sour Cream Dipping Sauce

Vegetable Spring Roll with Sweet and Sour Sauce

**Each Selection Priced at \$125.00 per 50 pieces**

Bleu Cheese Puffs

Scallops Wrapped in Bacon

Beef Teriyaki on Skewers

Chicken Satay with Spicy Peanut Sauce

Sesame Chicken Fingers with Honey Mustard Sauce

Shiitake Mushroom Filo Cups with Spinach, Tomato, Goat Cheese and Garlic

Baked Brie, Pear, and Toasted Almond Tart

Mushroom Caps with Crab Meat Stuffing

Thai Chicken Spring Roll

Balsamic Fig Focaccia

**Each Selection Priced at \$160.00 per 50 pieces**

Spring Roll wrapped Whole Shrimp with Garlic, Scallions, and Duck Sauce

Smoked Salmon Turnover

Clams Casino

Jumbo Coconut Shrimp with Sweet Duck Sauce

Garlic and Rosemary Baby Lamb Chops with Mint Sauce

Mini Beef Wellington

Seafood Thermidor, Lobster, Shrimp and Scallops in Crispy Filo Cup

**Each Selection Priced at \$180.00 per 50 pieces**

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# Dinner Buffet

35 Guest Minimum

Please Select Three

New England Clam Chowder  
Pesto Tortellini Salad  
Fresh Fruit Salad

Soup du Jour  
Marinated Vegetable Salad  
Waldorf Salad

Tomato Basil Bisque  
Red Bliss Potato Salad  
Caesar Salad

Marinated Mushroom & Artichoke Salad  
Sliced Tomato and Fresh Mozzarella Salad  
Hobbs Brook Five Green Salad with Choice of Dressing

Please Select Two or Three Entrees

Grilled Chicken with Tarragon Cream

Chicken Francais with Lemon Herb Sauce

Shrimp and Scallop Newburg

Baked Schrod with Crab Crumb and Lemon Herb Sauce

Pan Seared Atlantic Salmon Saffron Chardonnay Sauce

New York Sirloin of Beef with Roasted Garlic Demi Glace

Beef Stroganoff with Button Mushrooms and Red Wine Demi Glace Finished with Sour Cream

Maple Glazed Pork Loin with Spiced Cider Sauce

Stuffed Roulade of Turkey Breast with Cranberry Cornbread Stuffing and Traditional Gravy

Roast Prime Rib of Beef with Horseradish Cream Sauce, add \$3.00 per person\*

\*Requires a Culinarian at a fee of \$75.00

Please Select Three

Lemon Citron Torte

Mini Pastries

Chocolate Truffle Torte

New York Cheesecake

Carrot Cake

Banana Split Cake

Bittersweet Chocolate or White Chocolate Mousse Served in a Chocolate Cup

Seasonal Fresh Fruit Cobblers with Chantilly Cream

Our Famous Freshly Baked Doubletree Chocolate Chip Cookies

Sliced Seasonal Fruit

Two Entrees \$43.95 per person

Three Entrees \$47.25 per person

Dinner Buffet is Served with Warm Rolls and Butter, Seasonal Fresh Vegetables, Potato or Rice, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Teas

This buffet may be set up for less than 35 people, with a \$75.00 chef's buffet fee

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## Dinner Appetizers

Select One

New England Clam Chowder

Marinated Melon Pearl Cocktail

Tomato Basil Bisque

Soup Du Jour

Tri-color Cheese Tortellini with Pesto Cream Sauce

Wild Mushroom and Ricotta Raviolini with Chardonnay Cream Sauce

Mushroom and Goat Cheese in Puff Pastry with Roasted Red Pepper Coulis

Vegetable Ravioli with Parmesan Cream Sauce

Maine Crab Meat Ravioli with Lobster Sauce, Upgrade at \$3.50 per person

Jumbo Gulf Shrimp Cocktail (4), Upgrade at \$5.75 per person

## Dinner Salads

Select One

Hobbs Brook Mixed Greens Salad  
with Our Own Vinaigrette Dressing

Classic Caesar Salad  
Freshly Tossed with Homemade Dressing, Croutons, and Parmesan Cheese

Spinach Salad  
with Bermuda Onion, Mushrooms, Walnuts, Crumbled Bleu Cheese, and Cranberry Vinaigrette

Sliced Tomatoes, Buffalo Mozzarella, and Basil Tower  
Drizzled in Olive Oil and Aged Balsamic Vinaigrette, Add \$1.95

All prices are subject to a 12% gratuity, 8% taxable administrative charge and 5% Massachusetts meal tax.  
These menus were last updated November 2006 and are subject to change without notice.

## Dinner Entrées

A Selection of Two Entrees May be Made with each Entrée Priced at the Higher Price of the Offerings

<u>Courses</u>	<u>3 Courses</u>	<u>4</u>
<b>Poultry</b>		
Roast Stuffed Breast of Chicken with Traditional Apple Bread Stuffing and Cranberry Orange Chutney	\$35.25	\$39.25
Chicken Francais with Lemon Herb Cream Sauce	\$33.75	\$37.75
Macadamia Nut and Basil Crusted Chicken with Apricot Demi-glace	\$32.75	\$36.75
Grilled Breast Chicken with Tarragon Cream Sauce	\$32.75	\$36.75
Baked Stuffed Chicken Breast with Goat Cheese, Spinach and Sundried Tomato Cream Sauce	\$35.75	\$39.75
<b>Seafood</b>		
Grilled Swordfish Steak with Champagne Leek Sauce	\$37.50	\$41.50
Stuffed Jumbo Shrimp Four Shrimp With Fresh Maine Crabmeat and Lemon Butter Sauce	\$38.95	\$42.95
Pan Seared Atlantic Salmon with Saffron Chardonnay Sauce or Mango Salsa	\$36.85	\$40.85
Shrimp and Scallop Brochette With Tarragon Cream Sauce	\$35.85	\$39.85
Baked New England Scrod with Crabmeat, Bread Crumbs, and Lemon Herb Sauce	\$33.75	\$37.75
<b>Beef and Lamb</b>		
Roast Prime Rib of Beef with Fresh Baked Popover and Horseradish Cream	\$37.50	\$41.50
Roasted Sliced New York Sirloin Hand Carved and Served with a Mushroom Port Sauce	\$37.50	\$41.50
Grilled Filet Mignon Served with a Cabernet Sauvignon Demi	\$39.95	\$43.95
Roast Sliced Tenderloin of Beef Served with a Cognac Cream Demi Glace	\$40.95	\$44.95
Roast Rack of Lamb with a Herb and Dijon Mustard Crust and Mint Demi Glace	\$43.75	\$47.75

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## Dinner Entrées (Continued)

3 Courses

4 Courses

### ***Combination & Vegetarian Entrées***

Petit Filet of Beef and Baked Stuffed Shrimp with Merlot Demi Glace	\$43.75	\$47.75
Herb Roasted Chicken and Grilled Shrimp Brochette with Lemon Herb Sauce	\$39.75	\$43.75
Bamboo Steamer Basket of Fresh Vegetables, Tofu and Basmati Rice with side of Ponzu Sauce	\$29.50	\$33.50
Grilled Vegetable Napoleon	\$30.50	\$34.50

***Balsamic Marinated Seasonal Vegetables Grilled then Layered***

***with Fresh Mozzarella and served with Pesto Toasted Pinenuts and Fried Pasta Chips***

Entrée Price includes Either 3 or 4 Courses: Choice of Appetizer, Salad, or Dessert.  
Included with all Entrees: Warm Rolls and Butter, Seasonal Fresh Vegetables, Potato or Rice, Coffee and Assorted Teas

### ***Desserts***

Please Select One

Hazelnut Torte

Tiramisu with Crème Anglaise

Bittersweet Chocolate or White Chocolate Mousse Served in a Chocolate Cup

Baked New York Cheesecake with Fresh Seasonal Berries

White Chocolate Capped Ice Cream Truffle with Raspberry Coulis

Chocolate Truffle Torte

Selected Gourmet Ice Creams and Sorbets

Chef's Seasonal Fresh Fruit Cobblers with Vanilla Bean Ice Cream

Lemon Citron Torte

Carrot Cake with Chantilly Cream

Fresh Seasonal Berries Marinated in Grand Marnier Served in a Puff Pastry filled with Pastry Cream, add \$2.25 per person

French Pastries at \$33.50 per dozen

Chocolate Dipped Strawberries at \$33.50 per dozen

Doubletree Cookies at \$25.25 per dozen

## Bar Service

	<u>Hosted Bar</u>	<u>Cash Bar</u>
House Brand Cocktails	\$5.50	\$5.75
Name Brand Cocktails	\$6.25	\$6.50
Premium Brand Cocktails	\$7.25	\$7.50
Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc, & White Zinfandel by the Glass	\$6.00	\$6.25
Budweiser, Bud Light, and Miller Lite	\$4.75	\$5.25
Samuel Adams, Heineken, Amstel Light, Guinness	\$5.25	\$5.75
O'Douls (Non-alcoholic)	\$4.75	\$5.25
Soft Drinks and Juice	\$2.25	\$2.50
Poland Springs	\$2.50	\$2.75
Perrier	\$3.75	\$4.00
Cordials – available upon request		
Champagne Punch	\$60.00 / Gallon (Serves 20)	
Fruit Punch (Non-alcoholic)	\$35.00 / Gallon (Serves 20)	

### *House Brands*

Canadian Club, Jim Beam (4 yr), Gordon's Gin and Vodka, Castillo Rum, Grants Reserve Scotch, Sauza Gold, Hiram Walker, Martini & Rossi, Coffee Liqueur

### *Name Brands*

V.O., Jack Daniel's Black Label, Beefeater, Skyy, Bacardi Light, Dewar's, Cuervo Gold, Hiram Walker, Martini & Rossi, Kahlua

### *Premium Brands*

Crown Royal, Maker's Mark, Tanqueray, Ketel One, Bacardi Select, Johnnie Walker Red Label, 1800 Reposado, Hiram Walker, Martini & Rossi, Kahlua

### Hosted Bar Service – Guests are not charged for drinks

The Host is billed for the drinks consumed for the duration of the specified time  
Service Charge, Administrative Fee and Tax are added to the total

### Cash Bar Service – Guests are charged for drinks

The cash bar price for the drinks includes the MA tax  
Guests may tip the bartender for service

Cocktail Service is available for parties at \$25 per server, at 1 server per 20 guests

For smaller parties, a display of wine, beer, and soft drinks  
can be set up for \$25.00, and billed on consumption

\$75 Bartender fee per bar, up to four (4) hours,

Bartender fee waived with \$500 in bar sales per bartender