



550 Winter Street Waltham MA 02451 Phone 781-890-6767 Fax 781-890-9097

All-Day Meeting Packages

The Intermezzo

Continental Breakfast

Chilled Orange, Grapefruit, and Cranberry Juices
Bakery Fresh Pastries, Croissants and Muffins
With Sweet Cream Butter, Honey and Preserves
Assorted Bagels with Cream Cheese (Toaster)
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

Mid-Morning Refresh

Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Waters Available All Day

Afternoon Break

Doubletree Chocolate Chip,
White Chocolate Macadamia Nut,
Peanut Butter Cookies and Brownies
Assorted Soft Drinks and Bottled Waters
\$34.50 Per Guest

The Executive Intermezzo

Executive Continental Breakfast

Chilled Orange, Grapefruit, and Cranberry Juices
Bakery Fresh Pastries, Croissants and Muffins
With Sweet Cream Butter, Honey and Preserves
Assorted Bagels with Cream Cheese (Toaster)
Scrambled Egg & Bacon Breakfast Sandwiches on English Muffins
Fresh Sliced Melon with Seasonal Berries
Fresh Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

Mid-Morning Break

Chewy Granola Bars
Whole Fresh Fruit
Fresh Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Waters Available All Day

Mid-Afternoon Break

Warm, Jumbo, Soft Pretzels with Assorted Mustards
Freshly Popped Popcorn
Assorted Cookies and Brownies
Assorted Soft Drinks and Bottled Waters Available All Day
\$39.75 Per Guest

A 12% Gratuity, 8% Taxable Administrative Fee and
A 5% Sales Tax Will Be Added To the Above Prices.

All Breaks Are Designed For 90 Minutes of Service. All Buffets Are Designed for 60 Minutes of Service.



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Continental Breakfast

Continental Breakfast

Chilled Orange, Grapefruit, and Cranberry Juices
Bakery Fresh Pastries, Croissants and Muffins
With Sweet Cream Butter, Honey and Preserves
Assorted Bagels with Cream Cheese (Toaster)
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
\$13.50 Per Guest

Breakfast a`La Carte

Assorted Bagels with Cream Cheese	\$3.50 Per Guest
Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas	\$3.65 Per Guest
Individual, Low Fat, Flavored Yogurts with Granola	\$3.50 Per Guest
Assorted Whole Fresh Fruit	\$2.00 Per Guest
Hot Oatmeal with Brown Sugar, Raisins and Fresh Cream	\$3.95 Per Guest
Assorted Individual Cold Cereals with Milk	\$3.95 Per Guest
Sliced Fresh Fruit and Berries	\$4.25 Per Guest
Warm Ham and Cheese and Spinach and Feta Cheese Croissants	\$4.00 Per Guest
Scrambled Egg, Bacon and Cheese Sandwiches on English Muffin	\$4.00 Per Guest
Chef's Selection of Freshly Baked Tea Breads	\$4.00 Per Guest
Savory Quiche Lorraine with Ham, Cheese and Onion	\$3.95 Per Guest
Individual Yogurt Parfaits with Fresh Berries and Granola	\$4.50 Per Guest
International Cheese Display	\$5.00 Per Guest
Fluffy Scrambled Eggs with Fresh Chives	\$4.00 Per Guest

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Plated Breakfast

Farm Fresh Scrambled Eggs with Fresh Chives,
Served with Bacon, Maple Sausage & Country Style Potatoes
\$17.50 Per Guest

Country Breakfast of Farm Fresh Scrambled Eggs with Stack of Fluffy Pancakes
Served with Warm Maple Syrup and Crisp Bacon
\$18.65 Per Guest

Strawberry and Cream Cheese Stuffed French Toast
Served with Crisp Bacon
\$17.95 Per Guest

Texas Style French Toast
Served with Whipped Honey Butter, Warm Maple Syrup, Maple Sausage
\$16.25 Per Guest

Cheese Blintzes, Three Crepes Plump with Sweetened Cream Cheese,
Served with Fresh Fruit Compote, Maple Sausage
\$16.25 Per Guest

Eggs Benedict with Hollandaise Sauce
Canadian Bacon on an English Muffin, served with Country Style Potatoes
\$18.65 Per Guest

Beef Tenderloin and Eggs
Grilled Petit Beef Tenderloin with Farm Fresh Scrambled Eggs,
Served with Country Style Potatoes
\$21.95 Per Guest

Eggs Caprice
Poached Eggs over Sliced Tomato, Fresh Mozzarella Cheese and English Muffin with Pesto
Served with Country Style Potatoes
\$19.95 Per Guest

All Plated Breakfasts Served with:
Chilled Fresh Orange Juice, Baskets of Bakery Fresh Pastries
Platters of Sliced Seasonal Fruit for each table
Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Herbal Teas

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Breakfast Buffet

Chilled Orange, Grapefruit, and Cranberry Juices
Bakery Fresh Pastries, Croissants and Muffins with
Butter, Honey and Preserves
Sliced Fresh Fruit Display
Farm Fresh Scrambled Eggs and Fresh Chives
Country Style Potatoes
Hickory Smoked Bacon and Maple Sausage
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

\$24.95 Per Guest

Buffet Enhancements

Traditional Eggs Benedict Hollandaise Sauce, Canadian Bacon, Served on an English Muffin	\$3.65 Per Guest
Cheese Blintzes Served with Fresh Fruit Compote	\$2.65 Per Guest
Strawberry and Cream Cheese Stuffed French Toast	\$3.45 Per Guest
Texas-Style French Toast Served with Honey Butter and Maple Syrup	\$3.15 Per Guest
Buttermilk Pancakes with Whipped Honey Butter and Maple Syrup	\$3.00 Per Guest
Maine Blueberry Pancakes with Whipped Honey Butter and Maple Syrup	\$3.50 Per Guest
Belgian Waffles Served with Fresh Sliced Strawberries, Sweetened Whipped Cream	\$3.45 Per Guest*
Omelets Made to Order Guest Selections of Smoked Ham, Chopped Onion, Diced Peppers, Shredded Cheese and Sliced Mushrooms Whole Eggs, Egg Beaters and Egg Whites Also Offered	\$3.95 Per Guest*
Cured Lox and Bagels with Capers, Diced Tomatoes, Chopped Eggs, Diced Red Onion and Assorted Bagels (Minimum 20 guests)	\$12.50 Per Guest

*May Require a Culinarian Attendant for \$75.00 Per Chef, Per 50 guests

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Brunch Buffet

Chilled Orange, Grapefruit, and Cranberry Juices
Bakery Fresh Pastries, Croissants and Muffins with
Butter, Honey and Preserves
Sliced Fresh Fruit Display
Farm Fresh Scrambled Eggs and Fresh Chives
Country Style Potatoes
Hickory Smoked Bacon and Maple Sausage
Seasonal Vegetable Medley
Chef's Selection of Assorted Dessert Pastries
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

Please Select Two Options From the Following:

Cheese Blintzes Stuffed with Sweetened Cream Cheese, Served with Fresh Fruit Compote

Roasted Turkey Breast with Cornbread Stuffing and Cranberry Compote

Herb Crusted Sirloin of Beef, Sliced and Served with Horseradish Cream

Buttermilk or Blueberry Pancakes with Whipped Honey Butter and Maple Syrup

Baked Atlantic Scrod with Lemon Herb Sauce

Herb Seared Tuscan Chicken with Fresh Tomatoes and Garlic

Pan Seared Atlantic Salmon with Florentine Cream Sauce

Chicken Marsala, Seared Chicken Breast with Marsala Wine Sauce

Cheese Tortellini with Pesto Cream Sauce

\$36.50 Per Guest

Additional Enhancements

Omelets Made to Order: \$3.95 per guest*
Guest Selections of Smoked Ham, Chopped Onion, Diced Peppers,
Shredded Cheese and Sliced Mushrooms
Whole Eggs, Egg Beaters and Egg Whites Also Offered

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Lunch Buffets

The New York Pinstripe Deli

Baby Red Bliss Potato Salad
Hobbs Brook Green Salad
Classic Cole Slaw
Classic Grilled Rubens on Rye, Served Warm
Hot Pastrami & Swiss on Onion Bulkie Roll
Grilled Smoked Turkey and Cheddar on Sourdough
New York Cheese Cake
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
\$29.75 Per Guest

Little Italy

Antipasti Salad
Platter of Marinated Tomatoes, Fresh Mozzarella and Basil Leaves, Drizzled with Olive Oil

Please Select Three of the Following Pizza's:

Ultimate Meat-Lovers
Grilled Vegetable Parmigiana
Grilled Chicken with Pesto
Four Cheese
Chicken Parmigiana
Sweet Italian Sausage with Onions and Peppers

Tiramisu and Biscotti
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
\$29.00 Per Guest

The Orient Express

Chicken and Rice Egg Drop Soup
Fried Egg Rolls with Sweet n' Sour Sauce
Chilled Vegetable Lo Mein Salad
Grilled Chicken Teriyaki
Hoisin Beef Stir-fry
House Fried Rice
Coconut Cream Pie and Fortune Cookies
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
\$30.00 Per Guest

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Lunch Buffets Continued

The Bostonian

20 Person Minimum

New England Clam Chowder
Lexington Green Salad with Garden Fresh Vegetables and
Cranberry Vinaigrette or Fat Free Ranch
Jicama Slaw with Cider Vinaigrette
Baked Boston Scrod with Cracker Crust and Lobster Newburg Sauce
Grilled Boneless Breast of Chicken with Orange Cranberry Chutney
Herbed Rice Pilaf
Chef's Medley of Seasonal Vegetables
Chef's Selection Dessert Display
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
\$31.50 Per Guest

Hobbs Brook Buffet

20 Person Minimum

Soup du Jour
Classic Caesar Salad with Parmesan Cheese and Oven Toasted Croutons
Fresh Tabouleh Salad
Oven Roasted, Sirloin of Beef with Cape Cod Mustard Rub,
Served with a Horseradish Cream Sauce
Pan Seared Salmon with Florentine Cream Sauce
Rice Pilaf
Sautéed Seasonal Vegetables
Chef's Selection Dessert Display
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas
\$33.50 Per Guest

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Lunch Buffets Continued

The Doubletree Delicatessen

Please Select Two of the Following Starters:

Soup Du Jour
Homemade New England Clam Chowder
Hobbs Brook Salad, Mixed Garden Greens with Crisp Vegetables and Choice of Dressings
Fresh Plum Tomato, Basil Leaves and Fresh Mozzarella Salad with Cracked Peppercorns and Olive Oil
Pesto Tortellini Pasta Salad
Fresh Seasonal Fruit Salad
Red Bliss Potato Salad
Classic Caesar Salad with Parmesan Cheese and Oven Toasted Croutons
Creamy Coleslaw Salad

Doubletree Delicatessen Includes:

Pepper Crusted Roast Beef
Baked Honey Ham
Smoked Turkey Breast
Chicken Salad with Grapes and Walnuts
Deli Salami

Fresh Baked Breads and Rolls, Assorted Cheeses, Lettuce, Tomatoes, Pickles, and Onions
Mayonnaise and Assorted Deli Mustards
Cape Cod Potato Chips
Chef's Selection of Assorted Desserts
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

\$27.25 Per Guest

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### *The DoubleTree Delicatessen Plated*

*15 Guest Maximum*

Please Select One (1) Item from DoubleTree Delicatessen Starters to be Served Tableside:

Please Select One of the Following:  
Smoked Turkey with Provolone on Bulky Roll  
Marinated and Grilled Vegetable Wrap  
Pesto Chicken Salad Wrap  
Roast Beef with Boursin Cheese and Sprouts on Toasted Baguette  
All Sandwiches Served with Cape Cod Potato Chips

Chef's Selection of Assorted Desserts  
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas  
\$22.50 Per Guest

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## Plated Luncheons

### Starters:

*Please Select One of the Following:*

Hobbs Brook Salad, Mixed Garden Greens with Crisp Vegetables and Choice of Dressings

Homemade New England Clam Chowder

Soup du Jour

Classic Caesar Salad with Parmesan Cheese and Oven Toasted Croutons

Marinated Melon and Berries Served in a Cup with Fresh Mint

Baby Spinach with Sliced Red Onion, Mushrooms,  
Toasted Walnuts and Crumbled Bleu Cheese with Cranberry Vinaigrette, Additional \$1.95 Per Guest

Sliced Tomatoes with Fresh Mozzarella, Basil Leaves and  
Aged Balsamic Vinaigrette, Additional \$1.95 Per Guest

### Entrées

*Please Select One of the Following:*

Chicken Tuscany \$29.00 Per guest  
Herb Seared Chicken Breast with Orzo Alfredo and Tomato Caper Chutney

Chicken Parmigiano \$29.50 Per Guest  
Pan Seared Chicken Breast with Marinara and Parmesan Cheese Over Linguini

Stuffed Breast of Chicken \$29.00 Per Guest  
Spinach, Artichoke and Herb Cheese Stuffed Chicken Breast with Lemon Cream Sauce

Chicken Francais \$28.50 Per Guest  
Pan Seared Chicken Breast with Lemon Herb Cream Sauce

Grilled Atlantic Swordfish \$31.95 Per Guest  
Fresh Atlantic Swordfish with Balsamic Tomato and Roasted Pepper Chutney

Chicken Pesto with Penne Pasta \$28.95 Per Guest  
Grilled Chicken Breast over Penne Pasta and Julienne Vegetables

Pan Seared Atlantic Salmon \$30.50 Per Guest  
Served with Florentine Cream Sauce and Rice Pilaf

Baked New England Scrod \$29.00 Per Guest  
Crushed Cracker and Fresh Crab Meat Breeding with Newburg Sauce

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## Plated Luncheons Continued

### Entrées Continued

*Please Select One of the Following:*

#### Luncheon Salads

Served with Four Grilled Shrimp over our Hobbs Brook Salad \$30.95 Per Guest  
Served with Grilled Herb Chicken Breast over our Hobbs Brook Salad \$28.95 Per Guest

Sliced New York Sirloin \$30.50 Per Guest  
Slow Roasted and Served with Garlic Mash and Au Poivre Demi

Grilled Petit Filet Mignon \$32.50 Per Guest  
Fire Grilled Petit Filet with Cabernet Mushroom Sauce

### Desserts

*Please Select One of the Following:*

Coconut Cake  
New York Cheesecake with Strawberry Sauce  
Lemon Citron Torte  
Chocolate Mousse Served in a Chocolate Cup  
Chocolate Fudge Cake  
Gourmet Chocolate, Espresso or Vanilla Bean Ice Cream  
Assorted Fruit Sorbet

Luncheon Entrée prices includes: Rolls and Butter,  
Chef's Selection of Fresh Vegetables, Potato and  
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

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## Breaks

### Faneuil Hall Ice Cream Shop

Vanilla Bean, Double Dutch Chocolate and Espresso Ice Creams  
Served with an Assortment of  
M&M's, Crushed Oreo's, Butterfingers and Jimmies  
Served with Hot Fudge, Strawberry Sauce and Fresh Whipped Cream  
\$12.50 per guest

### Veg Out

Crisp Garden Crudités Served with Parmesan Peppercorn Dip,  
Assorted International Cheese Display with Crackers,  
Garlic Humus with Pita Chips,  
Freshly Popped Popcorn, Cracker Jacks and Assorted Miniature Candy Bars  
\$11.95 Per Guest

### Rio Grande

Crisp Nacho Chips, Spicy Cheese Sauce,  
Sour Cream, Diced Tomatoes,  
Guacamole, Sliced Black Olives and Jalapeno's  
Freshly Baked Warm Churros  
\$11.50 Per Guest

### The Deep Freeze

Frozen Hagen Dazs Bars  
Ice Cream Sandwiches and Frozen Yogurt Bars  
\$10.50 Per Guest

### Healthy Choice

Low-Fat Oatmeal and Raisin Cookies, Scones,  
SmartFood Popcorn, Whole Fresh Fruit  
Assorted Individual Fat-Free Fruit Yogurts  
\$11.50 per guest

### Fenway Park

Jumbo Soft Pretzels  
Served Warm with Honey Mustard  
Sports Bar Ice Creams  
Honey Roasted Peanuts and Cracker Jacks  
\$11.50 per guest

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## Breaks Continued

### Movie Time

Hot Buttered Popcorn and Parmesan Cheese Popcorn  
Cracker Jacks, Raisinets, Junior Mints and Twizzlers  
\$11.00 Per Guest

### Cookie Mania

Freshly Baked Doubletree Classic Cookies, Oatmeal, Peanut Butter,  
White Chocolate Macadamia Nut Cookies and Chocolate Brownies  
Individual 2% and Chocolate Milks  
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas  
\$11.00 Per Guest

### The Chocolate Lover

Chocolate Fudge Brownies, Classic Doubletree Cookies,  
Assorted Fun Sized Chocolate Bars and Chocolate Dipped Strawberries  
Individual 2% and Chocolate Milks  
\$11.95 Per Guest

## Breaks a La Carte

|                                                                      |                   |
|----------------------------------------------------------------------|-------------------|
| Assorted Coca Cola Soft Drink Products                               | \$3.00 Each       |
| Poland Spring Bottled Water                                          | \$3.00 Each       |
| Tropicana Twisters                                                   | \$3.25 Each       |
| Arizona Iced Tea                                                     | \$3.25 Each       |
| Nantucket Nectars                                                    | \$3.25 Each       |
| Sparkling Perrier Water                                              | \$3.75 Each       |
| Assorted Individual Yogurts                                          | \$3.00 Each       |
| Bar Snack Mix                                                        | \$2.00 Per Guest  |
| Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas | \$3.65 Per Guest  |
| Assorted Bagels with Regular and Flavored Cream Cheese               | \$3.50 Per Guest  |
| Individual Low Fat Flavored Yogurts with Granola                     | \$3.50 Per Guest  |
| Assorted Whole Fresh Fruit                                           | \$2.00 Per Guest  |
| Sliced Fresh Fruit and Berries                                       | \$4.25 Per Guest  |
| Warm Ham and Cheese and Spinach and Feta Cheese Croissants           | \$4.00 Per Guest  |
| Chef's Selection of Freshly Baked Tea Breads                         | \$4.00 Per Guest  |
| Individual Yogurt Parfaits with Fresh Berries and Granola            | \$4.50 Per Guest  |
| International Cheese Display                                         | \$5.00 Per Guest  |
| Chocolate Dipped Strawberries                                        | \$36.00 Per Dozen |
| Classic DoubleTree Cookies                                           | \$24.00 Per Dozen |
| Assorted Freshly Baked Cookies                                       | \$24.00 Per Dozen |
| Jumbo Soft Pretzels with Honey Mustard                               | \$30.00 Per Dozen |

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## Receptions

### Reception Displays

#### **International Cheese Display**

Display of Wheels, Wedges and Slices of  
Imported and Domestic Cheeses  
Garnished with Fresh Grapes and Berries  
Assorted Crackers and Fresh Baked Baguette Slices  
Small (Serves 25)      \$125.00 Each  
Large (Serves 50)      \$250.00 Each

#### **Fresh Fruit Kabobs**

Skewers of Fresh Melon and Berries  
Displayed On a Pineapple Tree  
With Vanilla Cream Dipping Sauce  
\$4.15 Per Guest

#### **Crudités Display**

Aromatic Display of Garden Fresh Vegetables  
Served with Buttermilk Roquefort and Herbed Italian Dips  
Small (Serves 25)      \$90.00 Each  
Large (Serves 50)      \$170.00 Each

#### **Mediterranean Display**

Marinated and Grilled Vegetables To Include:  
Fresh Peppers, Squash, Mushrooms, Eggplant and Seasonal Vegetables  
Served with Fresh Tabouleh Salad, Humus and Pita Chips  
\$4.95 Per Guest

#### **Baked Brie en Croute**

Baked Round of Brie with Assorted Crackers and Raspberry Sauce  
Small (Serves 25)      \$90.00 Each  
Large (Serves 50)      \$170.00 Each

#### **Sushi and Sushimi Display**

Assorted Sushimi, Sushi, Maki and  
Vegetable Rolls with Soy Dipping Sauce  
\$4.50 per piece  
(Minimum 50 pieces)

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## Receptions Continued

### Chef Carved Stations

|                                                                                   |                               |
|-----------------------------------------------------------------------------------|-------------------------------|
| Roasted Turkey Breast<br>With Cranberry and Cornbread Stuffing                    | \$175.00 Each<br>Serves 30-35 |
| Roasted New York Sirloin of Beef<br>With Horseradish Cream                        | \$220.00 Each<br>Serves 25-30 |
| Garlic Studded Roast Steamship of Beef<br>Served with Natural Jus and Horseradish | \$575.00 Each<br>Serves 70-80 |
| Four Pepper Crusted Whole Tenderloin of Beef<br>Served with a Cognac Cream Sauce  | \$235.00 Each<br>Serves 15-20 |
| Maple Mustard Glazed Baked Virginia Ham<br>Served with a Sweet Raisin Glaze       | \$195.00 Each<br>Serves 60-75 |
| Roast Pork Steamship<br>Served with an Apple Demi Glace                           | \$185.00 Each<br>Served 20-25 |
| Beef Wellington<br>Beef en Croute with Mushroom Duxelle                           | \$250.00 Each<br>Serves 15-20 |

All Chef Carved Items Are Served With Soft Rolls and Sliced Baguettes  
All Chef Carved Items Require a Culinarian Attendant for \$75.00 Per Chef, per 50 guests

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## Receptions Continued

### Reception Stations

Twenty-Five (25) guest Minimum

#### **Italian Station\***

Guest's selection of Cheese Filled Ravioli or Cavatelli Pasta  
Fresh Herb Alfredo Sauce or Tomato Basil Coulis  
Hand Grated Parmesan Cheese and Roasted Garlic Mozzarella Cheese Bread  
\$10.25 Per Guest

#### **New England Raw Bar**

Freshly Shucked Blue Point Oysters (1)  
Little Neck Clams on the Half shell (2)  
Jumbo Gulf Shrimp Cocktail (2)  
Served with Fresh Lemon Wedges,  
Cocktail and Horseradish Sauces  
\$13.50 Per Guest

#### **South of the Border**

Spicy Marinated Chicken Fajitas and Beef Tacos  
Sautéed Onions, Peppers, Tomato, Lettuce,  
Corn and Flour Tortillas, Monterey Jack Cheese,  
Guacamole and Spanish Rice  
Yellow and Blue Corn Tortilla Chips with Salsa  
\$12.50 Per Guest

#### **Seafood Scampi Station\***

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

#### **North End\***

Handmade Lobster Raviolis Sautéed to Order with Saffron Lobster Cream Sauce  
Roasted Garlic and Cheese Raviolini with Sun-dried Tomato Sauce and  
Pesto Agnolotti with Fresh Herb and Parmesan Cream Sauce  
Hand-Grated Parmesan Cheese and Freshly Baked Tomato Flat Bread  
\$13.50 Per Guest

\*Some Reception Stations May Require a Culinarian Attendant for \$75.00 Per Chef, Per 50 Guests  
All Reception Stations Are Created For Two Hours Of Service.

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## Receptions Continued

### Reception Stations

Twenty-Five (25) guest Minimum

#### **Chinatown**

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

#### **French Bistro**

Herb and Honey Mustard New York Sirloin of Beef  
Served with Horseradish Cream  
Sliced Baguettes and Soft Silver Dollar Rolls  
Baked Wheel of Brie with Raspberry Sauce  
\$15.25 Per Guest

#### **Finale**

Sinful Selection of Assorted Cakes, Tortes,  
Miniature Pastries, Classic DoubleTree Cookies  
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas  
\$10.50 per guest

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## Receptions Continued

### Passed Hors d' oeuvres:

*Hors d' oeuvres are Designed To Be Purchase in 50 Piece Increments*

#### Cold Hors d' oeuvres:

|                                                                    |                  |
|--------------------------------------------------------------------|------------------|
| Rondelle of Smoked Salmon and Cream Cheese                         | \$3.50 Per Piece |
| Prosciutto Wrapped Melon                                           | \$3.50 Per Piece |
| Crostini with Sun-dried Tomato Tapenade                            | \$3.50 Per Piece |
| Garlic Crouton with Marinated Mozzarella and Roasted Red Pepper    | \$3.50 Per Piece |
| Roulade of Beef with Honeycup Mustard and Peppers                  | \$3.50 Per Piece |
| English Cucumber Cup Filled with Lemon Tarragon Rock Shrimp        | \$3.50 Per Piece |
| Medallion of Applewood Smoked Chicken Topped with Red Onion Confit | \$3.50 Per Piece |
| Pepper Crusted Tenderloin of Beef Canapé                           | \$4.00 Per Piece |
| Smoked Salmon and Garden Vegetable Maki Rolls with Ponzu Sauce     | \$4.00 Per Piece |
| Chilled Lobster Tail and Ginger Chutney Canapé                     | \$4.00 Per Piece |
| Blue Point Oysters on the Half Shell                               | \$4.00 Per Piece |
| Jumbo Gulf Shrimp with Traditional Cocktail Sauce                  | \$4.00 Per Piece |
| Seafood Ceviche on Tortilla                                        | \$4.00 Per Piece |

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A 5% Sales Tax Will Be Added To the Above Prices.  
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550 Winter Street Waltham MA 02451 Phone 781-890-6767 Fax 781-890-9097

## Receptions Continued

### Passed Hors d' oeuvres:

*Hors d' oeuvres are Designed To Be Purchase in 50 Piece Increments*

#### Hot Hors d' Oeuvres:

|                                                                         |                  |
|-------------------------------------------------------------------------|------------------|
| Spinach Pesto Puff Pastry with Parmesan and Walnuts                     | \$3.50 Per Piece |
| Meatballs in Marinara Sauce                                             | \$3.50 Per Piece |
| Swedish Style Meatballs                                                 | \$3.50 Per Piece |
| Artichoke Ratatouille Tart                                              | \$3.50 Per Piece |
| Mushroom Caps Filled with Parmesan Herb Stuffing                        | \$3.50 Per Piece |
| Mini Cocktail Franks Wrapped in Puff Pastry with Spicy Mustard Sauce    | \$3.50 Per Piece |
| Classic Spanikopita, with Spinach & Feta Cheese                         | \$3.50 Per Piece |
| Smoked Chicken Quesadilla Horns                                         | \$3.50 Per Piece |
| Potato Pancakes with Apple Sour Cream Dipping Sauce                     | \$3.50 Per Piece |
| Vegetable Spring Roll with Sweet and Sour Sauce                         | \$3.50 Per Piece |
| Crab Rangoon with Sweet Duck Sauce                                      | \$3.50 Per Piece |
| Scallops Wrapped in Bacon                                               | \$3.50 Per Piece |
| Chicken Wellingtons                                                     | \$3.50 Per Piece |
| Beef Teriyaki on Skewers                                                | \$3.50 Per Piece |
| Chicken Satay with Spicy Peanut Sauce                                   | \$3.50 Per Piece |
| Sesame Chicken Fingers with Honey Mustard Sauce                         | \$3.50 Per Piece |
| Kalamata Olive Tart with Goat Cheese, Sun-dried Tomatoes and Artichoke  | \$3.50 Per Piece |
| Baked Brie with Raspberry Sauce Wrapped in Toasted Phyllo               | \$3.50 Per Piece |
| Miniature Beef Wellingtons                                              | \$3.50 Per Piece |
| Thai Chicken Cashew Spring Rolls                                        | \$3.50 Per Piece |
| Asparagus in Phyllo with Asiago Cheese                                  | \$3.50 Per Piece |
| Spring Roll Wrapped Whole Shrimp with Garlic, Scallions, and Duck Sauce | \$4.00 Per Piece |
| Jumbo Coconut Shrimp with Sweet Duck Sauce                              | \$4.00 Per Piece |
| Lobster Newburg Puff Pastry                                             | \$4.00 Per Piece |
| Garlic and Rosemary Baby Lamb Chops with Mint Sauce                     | \$4.00 Per Piece |

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## Plated Dinner

### Appetizers:

*Please Select One of the Following:*

New England Clam Chowder

Tomato Basil Bisque

Dual Sliced Melon Wrapped In Prosciutto with A Twist of Lime

Tri-color Cheese Tortellini with Pesto Cream Sauce

Wild Mushroom and Ricotta Raviolini with Chardonnay Cream Sauce

Cavatelli Pasta Carbonara

Penne Pasta with Marinara and Parmesan Cheese

Lobster Bisque - Additional \$4.00 Per Guest

Jumbo Gulf Shrimp Cocktail (4) - Additional \$6.00 Per Guest

### Salads:

*Please Select One of the Following:*

Hobbs Brook Salad, Mixed Garden Greens with Crisp Vegetables and Choice of Dressings

Classic Caesar Salad with Parmesan Cheese and Toasted Croutons

Marinated Melon and Berries Served with Fresh Mint

Baby Spinach with Sliced Red Onion, Mushrooms, Toasted Walnuts and Crumbled Bleu Cheese with Cranberry Vinaigrette

Sliced Tomatoes with Fresh Mozzarella

Basil Leaves and Aged Balsamic Vinaigrette - Additional \$1.95 Per Guest

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550 Winter Street Waltham MA 02451 Phone 781-890-6767 Fax 781-890-9097

## Plated Dinner Continued

### Entrée's:

|                                                                                                                    | <u>3 Courses</u><br><i>Priced per guest</i> | <u>4 Courses</u><br><i>Priced per guest</i> |
|--------------------------------------------------------------------------------------------------------------------|---------------------------------------------|---------------------------------------------|
| Roast Breast of Chicken<br>Filled with Artichoke and Spinach and Served with Lemon Sauce                           | \$35.50                                     | \$39.50                                     |
| Herb Seared Chicken Breast<br>Seared and Roasted Topped with Tomato Caper Chutney                                  | \$33.00                                     | \$37.00                                     |
| Chicken Francais<br>Sautéed Chicken Breast with Lemon Herb Cream Sauce                                             | \$34.00                                     | \$38.00                                     |
| Chicken Marsala<br>Sautéed Chicken Breast with Wild Mushroom Marsala Wine Sauce                                    | \$33.00                                     | \$37.00                                     |
| Baked Chicken Breast<br>Stuffed with Wild Rice, Mushroom and Dried Apricots and<br>Glazed with Apricot Brandy Demi | \$35.50                                     | \$39.50                                     |
| Grilled Swordfish Steak<br>Tomato, Roasted Pepper and Balsamic Chutney <sup>2</sup>                                | \$38.50                                     | \$42.50                                     |
| Stuffed Jumbo Shrimp<br>Jumbo Shrimp (4) Stuffed with Fresh Maine Crabmeat and<br>Served with a Lemon Butter Sauce | \$39.00                                     | \$43.00                                     |
| Pan Seared Atlantic Salmon<br>Served with a Florentine Sauce                                                       | \$37.00                                     | \$41.00                                     |
| Shrimp and Scallop Brochette<br>With Tarragon Cream Sauce                                                          | \$37.00                                     | \$41.00                                     |
| Baked New England Scrod<br>Topped with Cracker and Crabmeat Breading<br>Served with a Lemon Herb Sauce             | \$34.00                                     | \$38.00                                     |
| Roast Prime Rib of Beef<br>Served with a Fresh Baked Popover and Horseradish Cream                                 | \$37.50                                     | \$41.50                                     |
| Roasted New York Sirloin<br>Hand Carved and Served with a Mushroom Port Sauce                                      | \$38.00                                     | \$42.00                                     |

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550 Winter Street Waltham MA 02451 Phone 781-890-6767 Fax 781-890-9097

## Plated Dinner Continued

### Entrée's:

|                                                                                                              | <u>3 Courses</u><br><i>Priced per guest</i> | <u>4 Courses</u><br><i>Priced per guest</i> |
|--------------------------------------------------------------------------------------------------------------|---------------------------------------------|---------------------------------------------|
| Grilled Filet Mignon<br>Served with a Cabernet Sauvignon Demi                                                | \$43.00                                     | \$47.00                                     |
| Roast Tenderloin of Beef<br>Sliced and Served with a Tarragon Tomato Demi Glace                              | \$41.00                                     | \$45.00                                     |
| Roast Rack of Lamb<br>Herb and Dijon Mustard Crust and Served with a Mint Demi Glace                         | \$45.00                                     | \$49.00                                     |
| Petit Filet of Beef and Baked Stuffed Shrimp<br>Grilled To Perfection and Served with a Merlot Demi Glace    | \$45.00                                     | \$49.00                                     |
| Herb Roasted Chicken and Grilled Shrimp Brochette<br>Served with a Lemon Herb Sauce                          | \$41.00                                     | \$45.00                                     |
| Grilled Vegetable Napoleon<br>Balsamic Marinated, Grilled Vegetables, Layered with Fresh Mozzarella          | \$31.50                                     | \$35.50                                     |
| Mushroom Lentil Strudel<br>Sautéed Mushrooms, Onions and Lentils, Wrapped in Phyllo with Garlic Herb Boursin | \$33.00                                     | \$37.00                                     |

### Desserts:

*Please Select One of the Following:*

Chocolate Hazelnut Torte

Tiramisu with Crème Anglaise

Bittersweet Chocolate or White Chocolate Mousse Served in a Chocolate Cup

New York Cheesecake with Strawberry Sauce

White Chocolate Capped Ice Cream Truffle with Raspberry Coulis

Chocolate Truffle Torte

Selected Gourmet Ice Cream

Lemon Citron Torte

All Dinner Entrée prices are per guest and include: Rolls and Butter,  
Chef's Selection of Fresh Vegetables, Potato or Rice and

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550 Winter Street Waltham MA 02451 Phone 781-890-6767 Fax 781-890-9097  
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

## Dinner Buffet

### *The DoubleTree Dinner Buffet*

*Please Select Two of the Following Starters:*

Soup Du Jour

Homemade New England Clam Chowder

Tomato Basil Bisque

Marinated Vegetable Salad

Traditional Waldorf Salad

Marinated Mushroom & Artichoke Salad

Hobbs Brook Salad, Mixed Garden Greens with Crisp Vegetables and Choice of Dressings

Fresh Plum Tomato, Basil Leaves and Fresh Mozzarella Salad with

Cracked Peppercorns and Olive Oil

Pesto Tortellini Pasta Salad

Fresh Seasonal Fruit Salad

Classic Caesar Salad with Parmesan Cheese and Oven Toasted Croutons

*Please Select Two (2) or Three (3) of the Following Entrée's:*

Herb Seared Chicken with Tomato Caper Chutney

Chicken Francais with Lemon Herb Sauce

Chicken Marsala with Wild Mushroom Marsala Wine Sauce

Baked Scrod with Cracker and Crabmeat Crust with Newberg Sauce

Pan Seared Atlantic Salmon with Florentine Sauce

New York Sirloin of Beef with Roasted Garlic Demi Glace

Beef Stroganoff with Button Mushrooms and Red Wine Demi Glace

Maple Glazed Pork Loin with Apple Demi Glace

Roast Turkey Breast with Cranberry Cornbread Stuffing and Traditional Gravy

Roast Prime Rib of Beef with Horseradish Cream Sauce, additional \$3.00 per guest\*

\*All Chef Carved Items Require a Culinarian Attendant for \$75.00 Per Chef, per 50 guests

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550 Winter Street Waltham MA 02451 Phone 781-890-6767 Fax 781-890-9097

## Dinner Buffet Continued

*Please Select Two of the Following Desserts:*

Lemon Citron Torte

Assorted Mini Pastries

Double Chocolate Torte

New York Cheesecake with Strawberry Sauce

Boston Cream Pie

Fresh Fruit Flan

Bittersweet Chocolate or White Chocolate Mousse Served in a Chocolate Cup

Kahlua Cake

Chocolate Hazelnut Cake

Classic Doubletree Cookies

Sliced Seasonal Fruit and Berries

Dinner Buffet includes: Rolls and Butter,  
Chef's Selection of Fresh Vegetables, Potato and  
Freshly Brewed Starbucks Regular and Decaffeinated Coffees and Assorted Herbal Teas

*Two Entrée Buffet \$43.95 Per Guest*

*Three Entrée Buffet \$47.25 Per Guest*

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## Bar Service

|                         | <u>Hosted Bar</u><br><i>Priced per drink</i> | <u>Cash Bar</u><br><i>Priced per drink</i> |
|-------------------------|----------------------------------------------|--------------------------------------------|
| House Brand Cocktails   | \$6.00                                       | \$6.25                                     |
| Name Brand Cocktails    | \$6.50                                       | \$6.75                                     |
| Premium Brand Cocktails | \$7.50                                       | \$7.75                                     |
| Wine by the Glass       | \$6.25                                       | \$6.50                                     |
| Domestic Beer           | \$5.00                                       | \$5.50                                     |
| Premium Beer            | \$5.50                                       | \$6.00                                     |
| Non-Alcoholic Beer      | \$5.00                                       | \$5.50                                     |
| Soft Drinks and Juices  | \$3.00                                       | \$3.00                                     |
| Bottled Still Water     | \$3.00                                       | \$3.00                                     |
| Bottled Sparkling Water | \$4.00                                       | \$4.00                                     |
| Cordials                | \$7.50 and up                                |                                            |

### *House Brands*

Canadian Club Whiskey, Jim Beam (4 yr) Bourbon, Gordon's Gin and Vodka,  
Castillo Rum, Grants Reserve Scotch, Sauza Gold Tequila

### *Name Brands*

Seagram's V.O. Whiskey, Jack Daniel's Black Label Bourbon, Beefeater Gin, Skyy Vodka, Bacardi  
Light Rum, Dewar's Scotch, Cuervo Gold Tequila

### *Premium Brands*

Crown Royal Whiskey, Maker's Mark Bourbon, Tanqueray Gin, Ketel One Vodka, Bacardi Select  
Rum, Johnnie Walker Red Label Scotch, 1800 Reposado Tequila

\$100.00 Bartender Fee, Per Bar, Up To Four (4) Hours of Service  
Bartender Fee Waived with At Least \$500.00 in Bar Sales Per Bartender  
One (1) Bartender Required For Every 125 Guests

Cocktail Service is Available for Parties, \$25.00 Per Server, One (1) Server Per 20 Guests

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Bar Service

*Chardonnay*

|                        |         |
|------------------------|---------|
| Canyon Road Chardonnay | \$29.00 |
| Kendall Jackson        | \$45.00 |
| J. Moreau & Fils       | \$78.00 |

*White Specialties*

|                               |         |
|-------------------------------|---------|
| Canyon Road White Zinfandel   | \$29.00 |
| Montevina White Zinfandel     | \$32.00 |
| Wente Riesling                | \$42.00 |
| Chateau St. Michelle Riesling | \$45.00 |
| Canyon Road Sauvignon Blanc   | \$29.00 |
| Emmolo Sauvignon Blanc        | \$49.00 |
| Santa Christina Pinot Grigio  | \$45.00 |
| Maso Canali Pinot Grigio      | \$48.00 |

*Merlot*

|                      |         |
|----------------------|---------|
| Canyon Road Merlot   | \$29.00 |
| Frei Brothers Merlot | \$46.00 |
| Chateau St. Michelle | \$49.00 |
| Rutherford Hill      | \$88.00 |

*Shiraz*

|                 |          |
|-----------------|----------|
| Wente Vineyards | \$42.00  |
| Penfolds        | \$128.00 |

*Zinfandel*

|              |         |
|--------------|---------|
| Dancing Bull | \$34.00 |
| Ravenswood   | \$46.00 |

*Cabernet Sauvignon*

|                      |         |
|----------------------|---------|
| Canyon Road          | \$29.00 |
| Norton Bodega        | \$40.00 |
| Chateau St. Michelle | \$49.00 |
| Trinchero Ranch      | \$95.00 |

*Pinot Noir*

|                 |         |
|-----------------|---------|
| Bouchard        | \$39.00 |
| Mc Murray Ranch | \$50.00 |
| Kendall Jackson | \$57.00 |

*Champagne and Sparkling Wine*

|                             |          |
|-----------------------------|----------|
| Freixenet Blanc de Blancs   | \$32.00  |
| Chandon Rose                | \$58.00  |
| Veuve Clicquot Yellow Label | \$135.00 |

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## General Information

### ***Menus and Pricing***

Menu prices are guaranteed three months prior to your function. All prices are subject to a 12% Gratuity, 8% Taxable Administrative Charge and applicable sales tax. Plated meal service provides for only one selection from each menu category. All food must be purchased for your guaranteed guest count.

### ***Liquor Policy***

Doubletree Guest Suites Boston/ Waltham holds a license granted by the Massachusetts State Liquor Commission and is held responsible for complying with its regulations. Therefore, neither patrons nor guests shall be allowed to bring alcoholic beverages into the hotel. No persons under the age of 21 will be allowed to consume or purchase alcoholic beverages. We are prohibited from serving any guest who visibly appears to be under the influence of alcoholic beverages. We are prohibited from placing bottles of wine on guests tables.

### ***Guarantees***

The final number of persons to be in attendance for all banquet functions must be confirmed three (3) business days prior to the date of the event. This guarantee is not subject to reduction and will be used to calculate minimum charges. If the guarantee is not given at the required time, the original expected attendance will become the guarantee. All food must be purchased for your guaranteed guest count.

### ***Labor, Culinarian, and Chef's Buffet Charges***

A labor charge of \$50.00 will apply to a meal function of under 20 guests (Breaks not included). Certain menu items require an applicable Culinarian Fee when attended by a culinary professional. Buffet menus are subject to a Chef's Buffet Fee if they are ordered and served to a group smaller than the minimum number listed on the menus. These charges may be subject to tax.

### ***Credit Policy / Billing***

New accounts must be established with our Credit Department. Please allow Six (6) weeks for processing. Full prepayment in the form of a credit card or certified check is required 72 hours prior to the event unless direct billing has already been established. Personal checks are accepted and must be received no later than Ten (10) business days before the event.

### ***Coat Check***

A hosted coat check may be provided with all charges being applied to your Master Account. Cash coat checking is also available. Minimum charges apply.

### ***Function Space***

The hotel reserves the right to move function space based on space availability and increases or decreases in final guaranteed numbers.

### ***Decorations***

You may provide your own decorations or flowers. All decorations must comply with local fire laws. No crepe paper, confetti or candles with an open flame may be used in the hotel. Use of nails, tacks or glue to hang banners, posters or decorations is prohibited. A \$250.00 clean-up fee may apply if prohibited decorations are utilized.

### ***Cancellation Policy***

Please refer to your Booking Agreement.

### ***Liability***

The hotel will not assume responsibility for personal property and/or equipment brought onto hotel premises. Safety deposit boxes are available for your valuables.

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