



APPETIZERS

Asian Pot Stickers

Pork and Vegetable Pot Stickers served with our Homemade Sweet Chili and Soy Sauces

Flatbread Bruschetta

Flatbread served with Caramelized Onions Kalamata Olives, Bruschetta Tomatoes, Mozzarella and Parmesan Cheese

Chilled Shrimp Cocktail

Served with our Spicy Homemade Horseradish Cocktail Sauce

Duck Confit

Tender Duck Leg served on a Frisée Salad and Green Eston Lentils with a Balsamic Reduction

Tuna Tartar

Center Cut of Tuna served on a bed of Forbidden Rice, topped with Crispy Wontons and Wasabi Oil

SOUPS AND SALADS

New England Clam Chowder

*Served with Oyster Crackers
Bowl Cup*

Soup Du Jour

Ask your server about our Seasonal Soups

Field Greens Salad

Cucumber, Roma Tomatoes, Balsamic Vinaigrette

Caesar Salad with Focaccia Parmesan Croutons

*Appetizer Entrée
Add Chicken*

Baby Spinach Salad

Goat Cheese Flan. Candied Spiced Almonds and Walnuts, served a top a bed of Baby Spinach with a Walnut Vinaigrette

Nicoise Tuna Salad

Pan Seared Tuna, served in a Classic Nicoise style with Red Bliss Potatoes, Kalamata Olives, a Boiled Egg, Tomatoes, and Onions

DoubleTree by Hilton Classic Cobb Salad

Grilled Chicken, Applewood Smoked Bacon, Tomatoes, Boiled Eggs, Avocado, Swiss, and Crumbled Gorgonzola Cheese served a top a bed of Mixed Greens with your choice of Dressing



These items help us fulfill our commitment to using sustainable products that support our farmers and planet.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.**

(Menus subject to change without notice.)



ENTRÉES

Grilled Baseball Cut Steak

Grilled Baseball-Cut Steak, served with a Portabello and Button Mushroom Sauce, with Grilled Asparagus and Mashed Potatoes

Braised Short Ribs

Bone-In Short Ribs served on top of a Creamy Polenta Cake with Broccoli Rabe and a Red Wine Demi Glaze

Pork Tenderloin

Pork Tenderloin served with Haricot Verts, Oven-Roasted Sweet Potato Wedges and a Port Wine Reduction

Rotisserie-Style Half Roasted Chicken

Marinated Rotisserie-Cooked Chicken, Roasted Seasonal Vegetables and Yukon Mashed Potatoes

Scallops and Tagliatelle Pasta

Pan-Seared Scallops served in a Portabello, Black Olive, Onion and Pepper Tomato Sauce served on a bed of Tagliatelle Pasta

Artic Char

Artic Char topped with a Roasted Red Pepper Purée served with Herbed Orzo, Fresh Edamame, and a Crisp Lemon White Wine Sauce

Pan-Seared Haddock

Fresh Haddock served with a White Bean Ragout and Frisée drizzled with a Citrus Vinaigrette

The DoubleTree by Hilton Boston-Downtown provides full service on-site Private Dining Experiences. For more information, please contact our Catering Sales Team at (617) 956-7900.



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