



‘Tis the Season

*Holiday Menu
Collection*

create your own experience
DoubleTree Catering
doubletreecateringavl.com



DOUBLETREE
BY HILTON™
ASHEVILLE – BILTMORE

HOLIDAY RECEPTION PACKAGE | \$19/PERSON
INCLUDES HOT APPLE CIDER, ICED TEA AND WATER

CHEESE & FRUIT

Selection of domestic & imported cheese, fresh strawberries & grapes
 Dried fruit, nuts, crackers & breadsticks

Pick two items from cold platters & one from hot platters:

COLD PLATTERS

Fresh tomato bruschetta
 Creamy brie and orange crostini with chutney
 Assorted finger sandwiches
 Peppered charred beef tenderloin on a blue cheese crostini with micro greens
 Jumbo shrimp with spicy cocktail sauce
 Sunburst farms smoked trout dip with assorted chips & breads
 Mini turkey meatballs with creamy pesto dipping sauce

HOT PLATTERS

Spanakopita
 Chicken satay with spicy peanut sauce
 Bang bang shrimp
 Crispy fried risotto croquette stuffed with mozzarella
 Spicy meatball mini sliders
 Maryland crabcakes with classic remoulade
 Pecan crusted chicken tenderloins
 Spicy sausage & cheddar pinwheels
 Crab wonton with sweet chili sauce

ADD ONS | \$6/PERSON

Holiday cupcake collection

Assorted holiday themed cupcakes of our pastry chef's own creations

*All menus are for a minimum of 20 guests. Service time is for 1.5 hours.
 21% service charge & 7% state tax in addition to menu price
 If minimum is not met an additional \$3.00 per person will be charged.*

LUNCH BUFFET | \$21/PERSON
DINNER BUFFET | \$31/PERSON
*INCLUDES FRESH BAKED BREAD, WATER, ICED TEA AND
 HOT APPLE CIDER*

SOUP

SELECT ONE

Roasted butternut squash soup | Baked potato soup | Tomato bisque

SALAD

SELECT ONE

Spinach salad with roasted pears, chevre & raspberry vinaigrette
 Winter greens with dried fruit & walnut vinaigrette
 Rice paper wrapped wild greens salad with heirloom tomatoes, pickled "rainbow"
 beets in a white balsamic vinaigrette

ENTREES

SELECT TWO

Glazed ham
 Pork loin with green sour apple sauce
 Herb roasted turkey breast
 Eggplant Parmesan
 Grilled beef tender with mushroom demi (+\$3/person)
 Pan roasted salmon with lemon and olive (+\$2/person)

SIDES

LUNCH - SELECT TWO; DINNER- SELECT THREE

Roasted garlic mashed potatoes
 Roasted root vegetables
 Corn pudding
 House made gourmet macaroni & cheese
 Yukon gold & sweet potatoes
 Roasted asparagus with herb infused butter

DESSERTS

LUNCH - SELECT ONE; DINNER SELECT TWO

Mini holiday cupcakes
 Pecan crusted caramel cheesecake with spiced whipped cream
 Chocolate raspberry mousse truffle
 Red velvet cake with citrus infused cream cheese frosting
 Decadent pecan pies with bourbon glaze

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PLATTERS**CHEESE & FRUIT | \$6/PERSON**

Selection of domestic & imported cheese, fresh strawberries & grapes dried fruit, nuts, crackers & breadsticks

SUNSHINE | \$6/PERSON

Seasonal crisp vegetables, herb dip, blue cheese dip & assorted chips

DIP IT | \$6/PERSON

Pico de gallo, housemade hummus & black bean dip
pita crisps & tortilla chips

ANTIPASTO | \$7/PERSON

Prosciutto, marinated mushrooms, olives, artichokes, roasted red peppers, oven roasted tomatoes & fresh mozzarella

MEDITERRANEAN | \$7/PERSON

Housemade hummus, baba ganoush & tabouleh olives & pita points

Per piece menus | 50 pieces per platter**PASSED HORS D'OEUVERS**

Grilled cheese & tomato soup shooters | \$120

Maytag blue cheese & applewood smoke bacon stuffed mushrooms | \$125

Roasted butternut squash & asparagus rolls with spicy mayo | \$100

Crispy lime cilantro chicken spring rolls | \$120

Housemade pimento cheese on bruschetta with cherry tomato & asparagus | \$115

Mini caesar salad rolls | \$115

STATIONARY

Housemade hummus, marinated peppers & olives with grilled pita points | \$115

Smoke trout, pimento cheese and hummas with chips and pita | \$150

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RECEPTION STATIONS**GRIT BAR | \$10/PERSON**

Carmelized onions, gorgonzola & cheddar cheese, broccoli, bacon bits, green onion, candied pecans, with butter & sour cream
Dried fruit, nuts, crackers & breadsticks

PASTA STATION | \$13/PERSON | CHEF ATTENDANT FEE \$75

Cheese tortellini & penne pasta
Marinara & alfredo sauces, italian sausage, grilled chicken
Complete your pasta with these choices:
red peppers, onions, garlic, sundried tomatoes, mushrooms, olives,
artichoke hearts & garlic bread
add shrimp to the station for \$2/person+menu price

BLUE RIDGE MAC & CHEESE BAR | \$11/PERSON | CHEF ATTENDANT FEE \$75

Chef's famous old fashioned macaroni with a three cheese blend made to order
with your choice of these toppings:
Grilled chicken | smoked tomato relish | chorizo | bacon | broccoli
**Carving chef attendant fee of \$ 75.00*

CARVING STATIONS**MAPLE GLAZED HAM | \$175**

Stone ground mustard and cheddar biscuits

HERB CRUSTED BONELESS TURKEY | \$175

Pan gravy, cranberry-orange marmalade & sage cornbread muffins

GINGER-HONEY PORK LOIN | \$175

Apricot mustard remoulade and rosemary crostinis

BEEF TENDERLOIN | \$250

Horseradish sauce and housemade roasted tomato relish and silver dollar rolls

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desserts & beverages

MILK & COOKIES | \$4/PERSON

Assorted holiday themed cookies with assorted milk

CUPCAKE COLLECTION | \$6/PERSON

assorted holiday themed cupcakes of our pastry chef's own creations

BAKERY BAR | \$8/PERSON

gingerbread cookies | ghirardelli chocolate brownies
chocolate-dipped doubletree cookies | blondies | assorted chocolate truffles
pecan pie spring rolls

CHOCOLATE FOUNTAIN | \$75 CHEF ATTENDANT FEE

**receptions up to 50 people | \$8/person*

**receptions over 50 people | \$8/ person + \$250 (rental of necessary larger fountain)*

Dipping tasties include:

angel food cake | marshmallows | pretzels | brownies bites
mini cream puffs | assorted fresh fruit

BEVERAGES

Hot cider | \$30/gallon
Hot cocoa with mini marshmallows | \$30/gallon
Egg nog | \$30/gallon
Iced tea | \$30/gallon
Bottled water & assorted soft drinks | \$3/bottle
Regular & decaffeinated coffee | \$38/gallon
Chai tea | \$30/gallon

-please inquire about creating a customized bar for your event-

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**Biltmore Farms Hotels
Sales and Catering**

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