



DOUBLETREE
by Hilton™
PITTSBURGH AIRPORT

Catering Menu



Executive Meeting Packages

The Executive—\$42

Morning Continental

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas
- ◆ Assorted Fruit Juices
- ◆ Fresh Seasonal Fruit Display
- ◆ Freshly Baked Breakfast Pastries, Muffins & Breakfast Breads
- ◆ Assorted Individual Yogurts

Mid-Morning Refresh

- ◆ Assorted Breakfast Bars
- ◆ Refresh of Coffee & Hot Tea
- ◆ Assorted Sodas & Bottled Water

Afternoon Pick-Me-Up (choice of one break)

- ◆ Mediterranean Break
- ◆ Executive Break
- ◆ Stadium Break
- ◆ Nacho Bar
- ◆ Sweet & Salty Break
- ◆ Healthy Kick

The Advisor—\$36

Morning Continental

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas
- ◆ Freshly Baked Muffins
- ◆ Fresh Seasonal Fruit Display

Mid-Morning Refresh

- ◆ Refresh of Coffee & Hot Tea
- ◆ Assorted Sodas & Bottled Water

Afternoon Pick-Me-Up (choice of one break)

- ◆ Mediterranean Break
- ◆ Executive Break
- ◆ Stadium Break
- ◆ Nacho Bar
- ◆ Sweet & Salty Break
- ◆ Healthy Kick

Breakfast Buffets

Caroline's Breakfast—\$29

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas
- ◆ Assorted Fruit Juices
- ◆ Fresh Seasonal Fruit Display
- ◆ Farm Fresh Scrambled Eggs
- ◆ Hickory Smoked Bacon
- ◆ Pork Sausage Links
- ◆ Breakfast Potatoes
- ◆ Freshly Baked Breakfast Pastries

Healthy Choice—\$31

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas
- ◆ Assorted Fruit Juices
- ◆ Fresh Seasonal Fruit Display with Yogurt & Granola
- ◆ Farm Fresh Scrambled Egg Whites with Tomato, Spinach & Feta
- ◆ Chicken Sausage Patties
- ◆ Turkey Bacon
- ◆ Steel Cut Oatmeal with Raisins & Brown Sugar
- ◆ English Muffins & Whole Wheat Bread with Butter & Fruit Preserves

DoubleTree Brunch —\$44

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas
- ◆ Assorted Fruit Juices
- ◆ Freshly Brewed Iced Tea
- ◆ Fresh Seasonal Fruit Display
- ◆ Farm Fresh Scrambled Eggs
- ◆ Choice of Hickory Smoked Bacon or Pork Sausage Links
- ◆ Lyonnaise Breakfast Potatoes
- ◆ Buttermilk Biscuits with Sausage Gravy
- ◆ Herbed Chicken Breast with a Roasted Garlic & Wine Sauce
- ◆ Pasta with Tomato Cream Sauce
- ◆ Seasoned Green Beans with Butter
- ◆ Classic Caesar Salad with Shaved Parmesan, Herbed Croutons and Creamy Caesar Dressing
- ◆ Freshly Baked Breakfast Pastries & Muffins

Morning Breaks

DoubleTree Continental —\$15

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas
- ◆ Freshly Baked Muffins
- ◆ Fresh Seasonal Fruit Display

Executive Continental —\$20

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas
- ◆ Assorted Fruit Juices
- ◆ Fresh Seasonal Fruit Display
- ◆ Freshly Baked Pastries, Muffins & Breakfast Breads
- ◆ Assorted Individual Yogurts

Breakfast Break —\$19

- ◆ Hard Boiled Eggs
- ◆ Greek Yogurt with Berries & Granola
- ◆ Avocado Toast

Coffee Break —\$6

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

Breakfast Enhancements

Chef Attended Omelet Station—\$9

- ◆ Tomatoes, Peppers, Onions, Ham, Sausage, Cheddar & Jack Cheeses
- ◆ 1 Chef per every 75 guests (\$120 Chef Attendant Fee)

Make Your Own Waffle Station —\$7

- ◆ With Sliced Strawberries, Blueberry Topping, Whipped Cream, Pecans, Maple Syrup & Whipped Butter

Additional Enhancements

- ◆ Farm Fresh Scrambled Eggs with Bell Peppers, Onion & Cheese—\$8
- ◆ English Muffin Breakfast Sandwich with Egg, Shaved Ham & Cheddar Cheese—\$7
- ◆ Yogurt Parfait to include Flavored Yogurt, Seasonal Berries, Granola & Raspberry Sauce—\$7
- ◆ Farm Fresh Scrambled Egg Whites—\$7
- ◆ Buttermilk Biscuits & Sausage Gravy—\$6
- ◆ French Toast with Maple Syrup—\$5
- ◆ Chicken Sausage Patties—\$6
- ◆ Steel Cut Oatmeal with Raisins & Brown Sugar—\$4
- ◆ Assorted Dry Cereals & Milk—\$4

A la Carte Break Items

Beverage Items

- ◆ Bottled Water—**\$4 per bottle**
- ◆ Individual Fruit Juices—**\$4 per bottle**
- ◆ Assorted Sodas—**\$4 per can**
- ◆ Freshly Brewed Regular & Decaffeinated Coffee—**\$75 per Gallon**
- ◆ Orange, Apple or Cranberry Juice—**\$50 per Gallon**
- ◆ Freshly Brewed Iced Tea with Assorted Sweeteners & Lemon Wedges—**\$48 per Gallon**
- ◆ Lemonade—**\$40 per Gallon**

Food Items

- ◆ Assorted Bagels with Cream Cheese—**\$36 per Dozen**
- ◆ Assorted Freshly Baked Muffins—**\$34 per Dozen**
- ◆ Assorted Danish—**\$34 per Dozen**
- ◆ Croissants with Whipped Butter—**\$44 per Dozen**
- ◆ Seasonal Fresh Fruit Display—**\$7 per person**
- ◆ Assorted Breakfast Bars—**\$4 per bar**
- ◆ Assorted Individual Yogurts—**\$4 per container**
- ◆ Whole Fresh Fruit—**\$4 per piece**
- ◆ Freshly Baked DoubleTree Cookies—**\$46 per Dozen**
- ◆ Freshly Baked Fudge Brownies—**\$46 per Dozen**
- ◆ Cheese Display with Assorted Crackers—**\$10 per Person**
- ◆ Vegetable Crudité with Ranch Dressing—**\$8 per Person**
- ◆ Hummus with Pita Chips—**\$7 per Person**
- ◆ Assorted Candy Bars—**\$5 per bar**
- ◆ In-House Prepared Buttered & Ranch Flavored Popcorn—**\$4 per Person**
- ◆ Individual Bags of Assorted Potato Chips & Pretzels—**\$4 per Bag**

Lunch Buffets

All Lunch Buffets Include Freshly Brewed Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Sodas & Bottled Water & Chef's Choice of Dessert

Rome In A Day —\$33

- ◆ Caesar Salad featuring Romaine Hearts, Garlic Croutons, Asiago Cheese, Creamy Caesar Dressing & Cracked Black Pepper
- ◆ Tomato Caprese Salad
- ◆ Chicken Romano with Lemon & Caper Cream Sauce
- ◆ Italian Sausage & Peppers
- ◆ Pasta with Bolognese Sauce
- ◆ Green Beans with Tomato & Garlic Butter
- ◆ Garlic Breadsticks

Backyard BBQ —\$32

- ◆ Mixed Greens Salad with Tomato, Cucumber, Red Onion & Shredded Carrots served with Ranch & Italian Dressings
- ◆ Homemade Potato Salad
- ◆ All-Beef Burgers
- ◆ BBQ Chicken Breast
- ◆ Macaroni & Cheese
- ◆ Fresh Buns
- ◆ Lettuce, Tomato, Onions & Sliced Pickles
- ◆ Sliced American, Cheddar, Provolone & Swiss Cheeses
- ◆ Assorted Condiments

University Deli Buffet —\$31

- ◆ Mixed Greens Salad with Tomato, Cucumber, Red Onion & Shredded Carrots served with Ranch & Balsamic Vinaigrette Dressings
- ◆ Homemade Pasta Salad
- ◆ Black Forest Ham, Smoked Turkey, Roast Beef & Corned Beef
- ◆ Sliced Sharp Cheddar, Swiss & Provolone Cheeses
- ◆ Assorted Sandwich Breads
- ◆ Lettuce, Tomato, Onion, Dill Pickle Spears & Spanish Manzanilla Olives
- ◆ Mayonnaise & Spicy Brown Mustard
- ◆ Kettle Chips

Taste of Pittsburgh —\$34

- ◆ Mixed Greens Salad with Tomato, Cucumber, Red Onion & Shredded Carrots served with Ranch & Balsamic Vinaigrette Dressings
- ◆ Grilled Marinated Flank Steak & Chicken Breast Strips
- ◆ Crispy French Fries
- ◆ Pittsburgh Oil & Vinegar Cole Slaw
- ◆ Soft Thick Sliced Italian Bread
- ◆ Potato & Cheese Pierogi with Caramelized Onions & Smoked Sausage

Three-Course Plated Lunches

*All Plated Lunches Include Freshly Brewed Iced Tea and Freshly Brewed Regular & Decaffeinated Coffee
along with Chef's choice of Starch & Vegetable*

Starters (Choose One)

- ◆ **Mixed Greens Salad**—Tomato, Cucumber, Red Onion & Shredded Carrots served with Ranch & Creamy Balsamic Dressings
- ◆ **Classic Caesar**—Romaine Hearts, Herbed Croutons & Shaved Parmesan Cheese with Creamy Caesar Dressing
- ◆ **Iceberg Wedge Salad**—Bacon, Tomatoes and Bleu Cheese Crumbles with Ranch Dressing
- ◆ **Roasted Tomato & Basil Bisque**
- ◆ **Chicken Pastina Soup**

Entrees (Choose Maximum of Two)

- ◆ **Grilled Flank Steak—\$34**—Chipotle Marinated
- ◆ **Grilled Salmon—\$32**—With Honey & Lime Butter Sauce
- ◆ **Pesto-Crusted Tilapia—\$31**—With a Light White Wine Cream Sauce
- ◆ **Asiago Chicken—\$30**—Herb-Marinaded Boneless Chicken Breast with Sundried Tomatoes and an Asiago Cream Sauce
- ◆ **Herbed Roasted Chicken—\$30**—With Capers, Roasted Garlic, Lemon & a White Wine Butter Sauce
- ◆ **Vegetable Strudel—\$27**— With a Red Pepper Cream Sauce
- ◆ **Eggplant Parmesan—\$27**—Italian Seasoned Breading, Marinara & Provolone Cheese
- ◆ **Roasted Vegetable Cannelloni—\$27**—With Roasted Tomato Cream

Dessert (Choose One)

- ◆ **Triple Chocolate Cake**
- ◆ **New York Cheesecake**
- ◆ **Red Velvet Cake**
- ◆ **Tiramisu**

Single-Course Plated Lunches

All Plated Lunches Include Freshly Brewed Iced Tea and Freshly Brewed Regular & Decaffeinated Coffee

Quick & Light Salads (Includes Rolls & Butter)

- ◆ **Pittsburgh Salad with *Flank Steak* \$30 or *Chicken* \$26**—Romaine & Iceberg Lettuce Mix with Cucumbers, Black Olives, Hardboiled Egg, Grape Tomatoes, Cheddar Cheese, Crispy French Fries and Buttermilk Ranch Dressing
- ◆ **Caesar Salad with *Salmon* \$27 or *Grilled Chicken* \$26**—Romaine Lettuce, Herbed Croutons, Bacon and Shaved Parmesan with Classic Caesar Dressing
- ◆ **Santa Fe Grilled Chicken Salad \$26**—Seasoned Grilled Chicken Breast, Red Onion, Roasted Corn, Grape Tomatoes, Roasted Bell Peppers, Black Olives, Cheddar Jack Cheese with Mexi-Ranch Dressing

Quick & Light Sandwiches (Includes Kettle Chips)

- ◆ **Cajun Grilled Chicken Sandwich \$23**—Seasoned Grilled Chicken Breast with Cheddar Cheese, Lettuce, Tomato and Caramelized Onion Mayo on a Challah Bun
- ◆ **Club Croissant \$24**—Smoked Ham, Turkey, Hickory Smoked Bacon, Lettuce, Tomato, Red Onion, Cheddar Cheese and Mayo on a Flaky Croissant
- ◆ **Roasted Vegetable Wrap \$22**—Roasted Seasonal Vegetables and Spinach with Roasted Garlic Hummus and Feta Cheese

Specialty Themed Breaks

Mediterranean Break—\$18

- ◆ Grilled Vegetables with Balsamic Glaze
- ◆ Traditional Hummus with Pita Chips
- ◆ Assorted Domestic Cheeses with Grain Mustard and Assorted Crackers

Executive Break —\$16

- ◆ Vegetable Crudit  with Buttermilk Ranch
- ◆ Assorted Domestic Cheeses with Grain Mustard and Assorted Crackers
- ◆ Seasonal Fresh Fruit Tray

Stadium Break —\$15

- ◆ Kettle Chips with French Onion Dip
- ◆ Warm Soft Pretzel Bites with Honey Mustard Dipping Sauce
- ◆ Assorted Popcorn & Cracker Jacks
- ◆ Add Mini Corn Dogs with Mustard **+\$3 per person**

Healthy Kick —\$18

- ◆ Whole Seasonal Fresh Fruit
- ◆ Granola and Nutri-Grain Bars
- ◆ Assorted Heart Smart Mixed Nuts and Low Carb Sunflower Seeds
- ◆ Assorted Fruit Juice & V-8

Sweet & Salty Break —\$15

- ◆ Freshly Baked DoubleTree Cookies
- ◆ Freshly Baked Fudge Brownies
- ◆ Assorted Bags of Chips & Pretzels

Nacho Bar —\$13

- ◆ Warm Salted Tortilla Chips
- ◆ House-Made Mild Salsa
- ◆ Warm Nacho Cheese with Sour Cream & Guacamole
- ◆ Sliced Jalapenos & Black Olives
- ◆ Add Seasoned Ground Beef or Grilled Chicken Strips with Warm Flour Tortillas **+\$3 per person**

Beverage Break —\$9

- ◆ Assorted Sodas
- ◆ Bottled Water
- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

Coffee Break —\$6

- ◆ Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

Dinner Buffets

All Dinner Buffets Include Freshly Brewed Iced Tea and Freshly Brewed Regular & Decaffeinated Coffee

The Runway Buffet—\$58

- ◆ Mixed Green Salad with Buttermilk Ranch & Creamy Balsamic Dressings
- ◆ Chicken Coq Au Vin with Bacon, Wild Forest Mushrooms & Shallots with a Red Wine Demi
- ◆ Atlantic Salmon with a Soy & Ginger Glaze
- ◆ Pasta Primavera
- ◆ Parmesan & Garlic Whipped Potatoes
- ◆ Seasonal Vegetables
- ◆ Fresh Rolls with Butter
- ◆ Chef's Selections of Assorted Desserts

Black & Gold Buffet—\$59

- ◆ Mixed Green Salad with Buttermilk Ranch & Creamy Balsamic Dressings
- ◆ Broccoli & Bacon Slaw
- ◆ Herb Roasted Chicken with Manchego Cheese & Herb Cream Sauce
- ◆ Roasted Strip Loin with a Red Wine Demi
- ◆ Cold Water Cod Filets with Garlic Butter & Seasoned Panko Crumbs
- ◆ Seasonal Vegetables
- ◆ Roasted New Potation
- ◆ Fresh Rolls with Butter
- ◆ Chef's Selection of Dessert

Dinner Buffets

All Dinner Buffets Include Freshly Brewed Iced Tea and Freshly Brewed Regular & Decaffeinated Coffee

Little Italy —\$54

- ◆ Salad of Romaine Hearts, Pancetta Bacon, Garlic Seasoned Croutons, Asiago Cheese with Creamy Caesar Dressing & Fresh Cracked Black Pepper
- ◆ Fresh Mozzarella Salad with Marinated Tomatoes, Red Onions & Basil
- ◆ Roasted Herb Chicken with Wild Forest Mushrooms & Marsala Wine Sauce
- ◆ Roasted Pork Loin with Garlic Herb Jus
- ◆ Pasta with Fresh Tomatoes, Roasted Garlic & Olive Oil
- ◆ Roasted New Potatoes
- ◆ Fresh Green Beans with Garlic Butter
- ◆ Garlic Bread Sticks with Butter
- ◆ Tiramisu & Cannoli's

Three Rivers Buffet—\$47

- ◆ Mixed Green Salad with Buttermilk Ranch & Creamy Balsamic Dressings
- ◆ Chipotle & Cabbage Coleslaw
- ◆ Pasta Salad with Roasted Peppers, Olives, Red Onion & Feta Cheese
- ◆ Fried Buttermilk Chicken
- ◆ Slow Roasted BBQ Beef Brisket
- ◆ Au Gratin Potatoes
- ◆ Sweet Corn with Peppers & Onion Butter
- ◆ Corn Bread with Butter
- ◆ Chef's Selection of Dessert

Three-Course Plated Dinners

All Plated Dinners Include Freshly Brewed Iced Tea and Freshly Brewed Regular & Decaffeinated Coffee

Starters (Choose One)

- ◆ **Assorted Baby Greens Salad**—Tomato, Cucumber, Carrot, Red Onions, Black Olives with your Choice of Dressings
- ◆ **Classic Caesar**— Romaine Hearts, Herbed Croutons & Shaved Parmesan Cheese with Creamy Caesar Dressing
- ◆ **Iceberg Wedge Salad**—Bacon, Tomatoes & Bleu Cheese Crumbles with Ranch Dressing
- ◆ **Baby Spinach Salad**—Candied Walnuts, Feta Cheese & Dried Cranberries with Raspberry Vinaigrette
- ◆ **Roasted Tomato & Basil Bisque**
- ◆ **Creamy Wild Mushroom Soup**

Starter Upgrades

- ◆ Maryland Crab Cake with Red Pepper Chutney— **\$15**
- ◆ Seared Sea Scallops Wrapped in Bacon with Thai Chili Sauce—**\$17**
- ◆ Potato Gnocchi with Wild Mushrooms & Gorgonzola Cream—**\$11**
- ◆ Caramelized Onion & Sweet Crab Bisque Soup—**\$9**
- ◆ Custom Salad by Quote
- ◆ Cheese & Charcuterie Plate by Quote

Three-Course Plated Dinners

All Plated Dinners Include Freshly Brewed Iced Tea and Freshly Brewed Regular & Decaffeinated Coffee

Entrees (Choose Maximum of Two)

- ◆ **Filet Mignon—\$49**—Wild Mushrooms, Roasted Shallots with a Cabernet Demi
- ◆ **New York Strip Steak—\$49**—Grilled & Served with a House Made Steak Sauce
- ◆ **Filet of Atlantic Salmon—\$38**—Miso-Glazed with a Soy-Ginger Ponzu Sauce
- ◆ **Chicken Sicilian—\$38**—Herb Marinated Boneless Chicken Breast with Sundried Tomatoes & an Asiago Cream Sauce
- ◆ **Chicken Coq au Vin—\$38**—With Bacon, Mushrooms, Shallots & Herbs with a Cabernet Demi
- ◆ **Chicken Manchego—\$35**—Grilled Chicken with Manchego Cheese & a Herb Cream Sauce
- ◆ **Cod Provencal—\$35**—With Tomatoes, Roasted Garlic, Capers, Herbs & Olives with Extra Virgin Olive Oil
- ◆ **Herb Marinated Pork Tenderloin—\$35**—With a Dried Cranberry & Port Wine Demi

Vegetarian Options

- ◆ **Vegetable Strudel—\$31**—Wild Mushrooms, Roasted Shallots with a Cabernet Demi
- ◆ **Eggplant Parmesan—\$31**—Italian Seasoned Breading, Marinara & Provolone Cheese
- ◆ **Roasted Vegetables—\$31**—With a Roasted Tomato Cream Sauce

Duo Plate (Choose One)

- ◆ **Petite Filet of Beef & Shrimp with Scampi Sauce—\$61**
- ◆ **Marinated Sirloin Steak & Maryland Crab Cake with Pepper Chutney—\$57**
- ◆ **Herbed Chicken & Grilled Salmon with a Lemon & Caper Butter Sauce—\$49**

Three-Course Plated Dinners

All Plated Dinners Include Freshly Brewed Iced Tea and Freshly Brewed Regular & Decaffeinated Coffee

Starch (Choose One)

- ◆ Oven Roasted Herb Potatoes
- ◆ Parmesan & Roasted Garlic Mashed Potatoes
- ◆ Herb Smashed Red Skin Potatoes
- ◆ Roasted Parmesan Fingerling Potatoes
- ◆ Dill & Butter New Potatoes
- ◆ Wild Rice Pilaf

Vegetable (Choose One)

- ◆ Asparagus Spears
- ◆ Haricot Vert
- ◆ Roasted Baby Carrots
- ◆ Broccolini
- ◆ Seasonal Vegetables

Desserts (Choose One)

- ◆ Triple Chocolate Cake
- ◆ New York Cheesecake
- ◆ Red Velvet Cake
- ◆ Tiramisu

Chef Carved Stations

(Chef Attendant Fee for each station—\$120)

- ◆ **Peppercorn-Crusted Tenderloin of Beef—\$479**—Prepared with a Cabernet Demi-Glaze & Served with Silver Dollar Rolls. **Serves 22 Guests.**
- ◆ **Roasted Prime Rib—\$481**—Served with Horseradish Cream, Au Jus served with Silver Dollar Rolls. **Serves 30 Guests.**
- ◆ **Roasted Baron of Beef—\$440**—With Horseradish Cream, Bordelaise Sauce served with Silver Dollar Rolls. **Serves 40 Guests.**
- ◆ **Strip Loin of Beef—\$430**—With Whole Grain Mustard, Horseradish Cream served with Silver Dollar Rolls. **Serves 25 Guests.**
- ◆ **Marinated Pork Loin—\$430**—Served Slow Roasted with House-Made BBQ Sauce & Silver Dollar Rolls. **Serves 30 Guests.**
- ◆ **Maple Glazed Ham—\$378**—With Honey-Dijon Sauce and Buttermilk Biscuits. **Serves 30 Guests.**
- ◆ **Roasted Breast of Turkey—\$343**—With Caramelized Onion Mayo, Cranberry & Walnut Relish & Silver Dollar Rolls. **Serves 25 Guests.**

Reception Displays

(Price per Person Unless Otherwise Noted)

- ◆ **Sliced Smoked Salmon—\$315 (per side)** - Serves 20 Guests & is Served with Capers, Onions, Hardboiled Egg, Cream Cheese & Pumpernickel Bread
- ◆ **Baked Brie Cheese—\$172 (per wheel)** - Served Wrapped in Puff Pastry, Glazed in Raspberry Sauce & Almonds served with French Bread, Apple Slices & Assorted Crackers
- ◆ **Buffalo Chicken Dip—\$16**—Oven Baked and Served with Tortilla Chips & Celery
- ◆ **Assorted Cheese Display—\$13**—Served with Dijon Mustard, Crispy Bread & Assorted Crackers
- ◆ **Warm Spinach Dip—\$12**—Served with Tortilla Chips
- ◆ **Vegetable Crudité with Buttermilk Ranch Dressing—\$10**
- ◆ **Roasted Garlic Hummus with Pita & Pita Chips—\$7**

Hors D'oeuvres

(Priced per 25 Pieces)

- ◆ **Bacon-Wrapped Sea Scallops—\$129**
- ◆ **Miniature Crab Cakes with Remoulade Sauce—\$103**
- ◆ **Thai Chicken Skewers—\$103**
- ◆ **Crab Rangoon—\$100**
- ◆ **Coconut Shrimp—\$100**
- ◆ **Asparagus Spears & Asiago Wrapped Phyllo—\$86**
- ◆ **Smoked Chicken Bruschetta—\$80**
- ◆ **Spanakopita—\$80**
- ◆ **Miniature Quiche—\$78**
- ◆ **Vegetable Spring Rolls with Sweet & Spicy Chili Sauce—\$75**
- ◆ **Santa Fe Egg Rolls—\$75**
- ◆ **Asian Pork Pot Stickers with Sweet Thai Chili Sauce—\$72**
- ◆ **Tomato Bruschetta—\$69**

Reception Stations

Asian—\$32

- ◆ Beef with Spicy Ginger Teriyaki
- ◆ Tempura Chicken with General Tso Sauce
- ◆ Asian-Style Vegetables
- ◆ Vegetable Egg Rolls with Thai Chili Sauce
- ◆ White Rice

Pasta—\$25

- ◆ Farfalle with Hot Italian Sausage & Banana Peppers in White Wine Tomato Sauce
- ◆ Penne with Bolognese Sauce
- ◆ Gemelli with Asparagus Tips, Parmesan Cheese, Shredded Asiago & Olive Oil
- ◆ Garlic Bread Sticks

Sliders (Choice of 3) —\$31

- ◆ Maryland Crab Cake with Cajun Remoulade & Shredded Lettuce
- ◆ Wisconsin Cheddar Cheeseburgers with House Dressing & Shredded Lettuce
- ◆ Grilled Chicken with Smoked Gouda & Caramelized Onion Mayo
- ◆ Pulled Pork with Creamy Slaw
- ◆ House-Made Meatball with Mozzarella & Tomato Sauce
- ◆ Seasonal Roasted Vegetables with Balsamic Mayo

Mediterranean Market —\$26

- ◆ Homemade Roasted Garlic Hummus & Pita Chips
- ◆ Assorted Marinated Olives: Green Greek, Nicoise, Kalamata, California Green, Picholine & Amfissa Olives
- ◆ Roasted Peppers & Marinated Artichoke Hearts
- ◆ Charcuterie of Prosciutto & Sopprasata
- ◆ Babaghanoush & Assorted Cheeses Served with Assorted Crackers & Mustards
- ◆ Crispy Bread

The Bars

Call Bar

Liquor: Smirnoff, Bacardi, Captain Morgan, Beefeater, Jim Beam, Canadian Club, J&B Rare, Peach Schnapps, Kamora, Amaretto, Sweet & Dry Vermouth

Domestic Beer (Choose 2): Miller Lite, Coors Light, Bud Light, Budweiser, Yuengling & Michelob Ultra

Import & Craft Beer (Choose 1): Heineken, Corona, Sam Adams, Blue Moon & Sierra Nevada, White Claw Assorted Flavors

Wine—Woodbridge by Mondavi (Choose 2): Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet & Merlot (*White Zinfandel is included*)

Cash Bar & Host Consumption Bar

Mixed Drink	\$7 per drink
Domestic Beer	\$5 per drink
Craft Beer	\$6 per drink
Wine	\$8 per drink

Open Bar

1 Hours	\$18 per person
2 Hours	\$20 per person
Each Additional Hour, Per Person	+\$8

Premium Bar

Liquor: Tito's Vodka, Bacardi, Captain Morgan Spiced Rum, Tanqueray, Jack Daniels, Seagrams 7, Crown Royal, Johnny Walker Red, Peach Schnapps, Kahlua, DiSaronno, Sweet & Dry Vermouth

Domestic Beer (Choose 2): Miller Lite, Coors Light, Bud Light, Budweiser, Yuengling & Michelob Ultra

Import & Craft Beer (Choose 2): Heineken, Corona, Sam Adams, Blue Moon & Sierra Nevada, White Claw Assorted Flavors

Wine—Woodbridge by Mondavi (Choose 4): Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet & Merlot (*White Zinfandel is included*)

Cash Bar & Host Consumption Bar

Mixed Drink	\$9per drink
Domestic Beer	\$5 per drink
Craft Beer	\$6 per drink
Wine	\$8 per drink
Soda	\$3 per drink

Open Bar

1 Hours	\$20 per person
2 Hours	\$22 per person
Each Additional Hour, Per Person	+\$10

DoubleTree Catering Policies

Catering Policies

Welcome to the DoubleTree by Hilton Pittsburgh Airport! Thank you for the opportunity to serve you & your guests. Our knowledgeable staff will assist you in every way possible to ensure a successful meeting or special occasion.

The DoubleTree by Hilton Pittsburgh Airport (Hotel) is responsible for the quality & freshness of the food served to our guests. Food served at the Hotel must be prepared by our culinary staff with the exception of traditional wedding cakes & wedding cookies. Additionally, except for those traditional items, food may not be taken off premises after it has been prepared & served.

The sale & service of alcoholic beverages are regulated by the State of Pennsylvania & is only available to those of legal age & sound mind. As a license, the Hotel is responsible for the safe serving of alcohol. It is policy, therefore, that outside alcoholic beverages cannot be brought into the Hotel. Additionally, the hotel reserves the right to request proper identification in order for guests to be served alcohol. Guests without proper identification will **NOT** be served alcohol. Underage guests appearing intoxicated may be remanded to the proper authorities.

Rental charges apply to all rooms used for meetings, exhibits & ceremonies booked through the DoubleTree by Hilton Pittsburgh Airport.

All functions require an advance deposit. No reservation is firm until the deposit is received. All functions are to be paid with credit card, cash or check. If paying by check, the check must clear prior to the date of the event. Direct Billing can be arranged, but must be approved prior to the function date. A twenty-one (21) day advance notice is required to establish direct billing.

A 26% service charge & applicable sales tax will be added to all food, beverage, audio visual, rental & resources ordered through DoubleTree by Hilton Pittsburgh Airport. The service charge is non-negotiable & the current sales tax is 7%. You are responsible for any additional tax should an increase come to pass.

Catering Policies (continued)

Function room assignments are made according to your Catering Agreement. Should your expected guest count increase to exceed the capacity of the agreed upon space, the Hotel reserves the right to change the room assignment to best accommodate the increased occupancy. The increase in space is based upon availability & a higher minimum purchase may apply.

Function room sets/setup will be guaranteed to your Catering Agreement. The Hotel reserves the right to assess a \$250.00 room reset fee, per room, should the function space need to be changed within seventy-two (72) hours of function start time.

If the room reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed by the guest as full performance of the Catering Agreement.

All prices are subject to change due to availability or pending circumstances with notice. Additionally, the Hotel reserves the right to substitute food & beverage with like or similar items with notice. Such substitutions shall be deemed by the guest as full performance of the Catering Agreement.

Confirmation for the number of guests to be served must be received no later than seventy-two (72) business hours prior to the scheduled function, otherwise the Hotel will consider your original expected number of people to be the guarantee for all charges. All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

The Hotel prepares 3% over your confirmed guest count to accommodate fluctuations in meal choices or unreported food allergies. If the Hotel needs to produce more than 3% over the amount guaranteed for each entrée, the client is responsible for paying for those additional fees.

DoubleTree Catering Policies

Catering Policies (continued)

The Hotel is pleased to arrange for any audio visual equipment you may require. Through an in house provider, the Hotel offers a wide selection of audio visual equipment & services on a rental basis. Should special engineering requirements be necessary, the Hotel requires at least three (3) weeks' notice. Charges will be based upon labor involved & power drain. Orders may be placed through our Catering Department.

The Hotel will be happy to assist you with arranging professional vendors for linens, furniture, centerpieces, themed décor, etc. The Hotel will not permit the affixing of anything to the walls, floors, ceiling or equipment with nails, staples, tape or any other potentially destructive substance or device. Please consult the Catering Department for assistance in displaying all materials. It is your responsibility to have all decorations, rentals & personal belongings removed from the premises immediately upon the conclusion of your event.

The Hotel reserves the right to approve all outside vendors hired for your event & operating on Hotel property. The Hotel reserves the right to require the vendor to provide proof of adequate general liability insurance/coverage naming the DoubleTree by Hilton Pittsburgh Airport as "additionally insured" while providing services on Hotel property. Liability coverage shall be no less than \$1,000,000.

The Hotel explicitly prohibits the use of, but not limited to, the following: smoke or fog machines, cold sparklers, projectile streamers or confetti, glitter, rice, spray string, conventional confetti, etc.

The Hotel reserves the right to exercise final authority over bands, deejays, musicians & other entertainment with regard to volume & professionalism, and to require security at the group's expense for any function that the Hotel deems necessary. The Hotel maintains exclusive control over all connections to house audio, lighting & electrical systems.

The Hotel reserves the right to inspect & control all parties, meetings, receptions & events being held on the premises.

Catering Policies (continued)

The customer is responsible for the arrangement & all expenses of shipping materials, merchandise, exhibits or any other items to & from the hotel. The Hotel is not responsible for damage or loss of any items left in the hotel prior to or following any function. The Hotel accepts no responsibility for good shipped to the Hotel prior to scheduled functions or left after a function is completed. The Hotel will accept packages two (2) working days prior to the function between the hours of 7am—5pm daily. The shipper will be responsible for the loading & unloading of packages into the Hotel. Hotel packages must be marked appropriately with:

Name of Group & Date of Function
On-site Contact Name
DoubleTree by Hilton Pittsburgh Airport
8402 University Blvd.
Moon Township, PA 15108

The Hotel may request the customer obtain & pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.

The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. It is the client's responsibility to secure & transfer items such as wedding gifts & cards to a secure location. Please consult your event manager for best practices