



CATERING MENU



DOUBLETREE
BY HILTON™
HISTORIC SAVANNAH

411 West Bay Street Savannah, GA 31401



Denotes Chef's specialty



Denotes Healthy options

These menu selections represent a starting point. Our Sales/ Catering team and Executive Chef will be more than happy to prepare a custom menu for your meeting. If there is an item you do not see please ask about other available menu options. Please advise catering of any food allergies prior to event.

EARLY RISERS

Cinnamon Rolls..... \$16.50 per dozen
Cream Cheese Frosting


Breakfast Muffins..... \$14.50 per dozen
Lemon Poppy Seed, Blueberry, Apple Cinnamon or Banana Nut

Country Biscuits & Sausage Gravy..... \$18.95 per dozen

Breakfast Sandwiches..... \$29.95 per dozen
Chef's Selection of Meat, Cheese and Egg on English Muffin served with Fresh Fruit & Assorted Condiments

 **Chef's Cast Iron Skillet Frittata**..... \$21.95 per person
Comes with Buttermilk Biscuits & Honey Butter & serves 8 - Choice of:


- Sun Dried Tomato & Goat Cheese
- Country Ham, Spinach, and Aged Cheddar
- Shrimp, Andouille Sausage and Potato

 **Honey & Mint Fruit Salad**..... \$5.50 per person

Assorted Danish..... \$12.95 per dozen

Bagels with Cream Cheese..... \$19.00 per dozen

Fresh Fruit with Yogurt & Granola..... \$6.50 per person

 **Bagels, Lox & Cream Cheese**..... \$9.95 per person
Bagels, Capers, Tomatoes, Cucumber & Red Onion


RISE & SHINE

12 guest minimum required - All Breakfasts include Full Coffee Service, Hot Teas and Iced Water

Seasonal Baker's Selection..... *\$10.50 per person*
Chef's Presentation of Muffins and Pastries

 ***Savannah Sunrise***..... *\$14.50 per person*
Steel Cut Oatmeal with Seasonal Toppings & Condiments, Fresh Muffins, Bottled Fruit Juice, and Fresh Fruit

Coffee & Donuts..... *\$10.50 per person*
Selection of Fresh Donuts with served with Freshly Brewed Coffee with Flavored Creamers


 ***Southern Hot Buffet***..... *\$24.95 per person*
20 guest minimum required
Scrambled Eggs with Chives & Aged Cheddar Cheese, Stone Ground Grits or Home Fries, Apple Wood Bacon or Sausage, Home-Style Buttermilk Biscuits & Jams, Fresh Fruit, and Assorted Yogurts

Savannah Brunch Buffet..... *\$26.95 per person*
20 guest minimum required
Sourdough French Toast, Warm Maple Syrup, Buttermilk Fried Chicken and Waffles served with Apple Wood Smoked Bacon, Breakfast Potatoes, Seasonal Fruit Salad and Assorted Pastries. Tomato, Pancetta and Ricotta Quiche served with a Seasonal Green Salad topped with Goat Cheese and peaches, served with a Lavender Vinaigrette.



ENRICHMENT BREAKS

10 guest minimum required and priced per person

 ***River Street Sweets***..... *\$13.50*
Mini Pecan Pies, Peanut Butter Fudge, Key Lime Pie Poppers and Caramel Apple Bites with Assorted Coffee & Water

Healthy Hummus..... *\$9.50*
Seasonal Vegetables, Crispy Pita Chips served with Roasted Red Pepper, Lemon, and Traditional Hummus Sodas and Bottled Waters



Southern Staple.....\$9.50
 Bags of Local Savannah Flavored Popcorn, RC Cola & Moon Pies

The Candy Jar.....\$9.50
 Assorted Individually Wrapped Mini Candy Bars and Hard Candies
 Served with a Selection of Bottled Sodas

Afternoon Tea..... \$12.50
 Homemade Scones and Warm Biscuits with Butter & Jams, Cream Cheese and
 Fruit Tartlets, Served with Selection of Tea, Coffee, and Fresh Fruit Infused Water

Milk & Cookies..... \$4.50
 Assorted Freshly Baked Cookies & Iced Cold Milk

GREENS & GRAINS

*Minimum of 10 Guests - Salads can be Plated Individually or Buffet.
 Freshly Baked Rolls & Butter, Dessert, & Iced Tea.*

*** Add Chicken \$3.00 extra per person OR Add Steak or Shrimp for \$5.00 extra per person ***



Real Deal Cobb Salad..... \$17.50 per person
 Chopped Hard Boiled Eggs, Cheddar Cheese, Crisp Bacon, Avocado, Maytag
 Blue Cheese, Grilled Chicken & Green Onions on a Bed of Spring Mix
 with White Balsamic Vinaigrette



Chilled Salmon and Savory Quinoa..... \$17.50 per person
 Chilled Salmon, Cucumbers, Edamame, Tomatoes, Red Onions, and Feta
 Cheese Tossed with Fresh Herbs and Red Wine Vinaigrette

Tender Spinach Salad..... \$12.50 per person
 Fresh Strawberries, Applewood Bacon, Sliced Red Onion, Feta Cheese with
 Toasted Almond Drizzled with Strawberry Champagne Vinaigrette

Grilled Steak and Corn Salad..... \$18.50 per person
 Spicy Steak, Corn, Avocado, Black Beans, Cherry Tomatoes, Zucchini,
 Green Onions with Cilantro Lime Dressing



Asian Lettuce Noodle Wraps..... \$14.50 per person
 Soba Noodles, Grilled Chicken, Carrots, Celery, Napa Cabbage, Green Onions
 and Cilantro, Red Bell Peppers, Bean Sprouts with a Sesame Ginger Dressing

CHOW TIME

Minimum of 15 guests - Includes: Choice of One Side, Dessert, Appropriate Condiments Served with Iced Tea

Build Your own Sandwich

Minimum 15 guests - Includes Fresh Fruit or Iced Brownie with Iced Tea

*** Additional \$100.00 Attendant Fee***

*** Kettle Chips \$2.00 additional per person***



Tomato Soup & Grilled Cheese..... \$18.95 per person

Smoked Gouda, Sharp Cheddar, Brie, Honey Ham, Bacon, Pickles,
Spinach, Pesto and Mustard; Sour Dough & Ciabetta Breads.

Savannah Classic..... \$18.95 per person

Choice of Two Sandwiches

Rosemary Chicken - Grilled Chicken Breast, Field Greens and Tomato
with a Rosemary Mayonnaise on Ciabatta



Smoked Turkey - Sliced Turkey, Boursin Cheese, Bacon, Roasted Red
Peppers, and Avocado on Sourdough

Mediterranean Veggie Wrap - Grilled Zucchini, Yellow Squash, Onion,
Red & Green Peppers, and Feta Cheese, Dijon Avocado Dressing in a
Sun Dried Tomato Tortilla

Classic Italian - Layered Salami, Pepperoni, Cured Ham, and Provolone
Cheese with Romaine & Roma Tomatoes Topped off with Italian Dressing

Club Wrap - Layers of Turkey, Country Ham, and Sharp Cheddar
with Lettuce, Tomato and Garlic Herb Mayo on a Whole Wheat Wrap

Choice of One Side - Kettle Chips • Black-Eyed Pea Salad • Balsamic Tomato & Cucumber Salad

Choice of One Dessert - Sugar Cookie • Fresh Fruit • Double Fudge Brownie

FEAST UPON

Minimum of 25 guests accompanied with Yeast Rolls and Served with Iced Tea

Southern Buffet..... **\$28.95 per person**

Traditional Fried Chicken and Slow Cooked BBQ Pork Shoulder
Macaroni & Cheese, Collard Greens, Black Eyed Peas & Snap Beans
Red Potato Salad with Bacon and Chives and Banana Pudding

Savannah Buffet..... **\$32.95 per person**

Southern Style Meatloaf with Gravy and Rosemary & Lemon Roasted Chicken
Cornmeal Fried Catfish with Bread & Butter Pickle Tartar Sauce, Buttermilk
Whipped Potatoes, Squash Casserole, Fried Okra and Green Bean Salad
Seasonal Fruit Cobbler

Georgia Buffet..... **\$36.95 per person**

Braised Beef Short Ribs with Maytag Blue Cheese, Coca Cola Glazed Pit Ham
and Wild Georgia Shrimp with Tasso Gravy, Creamy Stone Ground Grits, Sweet
Potato Soufflé, Lima Beans with Okra & Sweet Corn Succotash and
Broccoli Salad, Red Velvet Cake with Cream Cheese Frosting



Low Country Boil..... **\$32.95 per person**

Roast Chicken, Jumbo Shrimp, Smoked Sausage, Corn on the Cob, Boiled Red
Potatoes, Baked Beans, Sweet Coleslaw, and Peach Cobbler

**\$29.95 per person with Fried Chicken instead of Rotisserie Chicken*

Build Your Own Fajita Bar..... **\$28.95 per person**

Seasoned Marinated Beef & Chicken Tossed with Peppers and Onions in a
Mexican Blend, Warm Tortilla, Shredded Lettuce, Salsa, Onion, Sour Cream,
Jalapenos, and Shredded Cheese. Served with Vegetarian Refried Beans, Spanish
Rice. Served with Chips and Pico de Gallo, and Churros with Chocolate Drizzle

Chili and Baked Potato..... **\$18.95 per person**

Choice of: Traditional Beef & Red Bean Chili OR White Chicken and Cannellini Bean Chili;
Served with Sharp Cheddar, Pepper Jack Cheese, Apple Wood Bacon, Fresh Tomato, Green
Onions, Fried Shallots, Jalapenos, Sour Cream, Butter, and Ranch Dressing,
Served with Iced Brownies

Italian Buffet..... **\$28.95 per person**

Choice of one of the following, served with garlic bread sticks and iced tea

Salads - Baby Arugula with Cherry Tomatoes, Shaved Red Onion, Candied
Pecans in Raspberry Vinaigrette or Classic Caesar

Entrée - Spinach Walnut Ravioli, Sweet Italian Sausage and Peppers, Chicken Alfredo, Rotini Primavera,
or Classic Lasagna Bolognese

Dessert - Tiramisu or New York Cheesecake with Berries

HAVE A BITE

Minimum of 20 pieces and Items are priced per piece; Butler Passed Items for \$100 per hour

Chef's Reception

These items are available to be displayed or butler passed (\$100 fee will apply)

- Fried Green Tomatoes with Goat Cheese and Red Pepper Jam
- Mascarpone Stuffed Strawberries
- Deviled Egg Trio – Traditional, Smoked Ham, Chipotle
- Candied Apple Wood Bacon
- ***\$2.50 per piece***
- Chicken Biscuits with Crisply Collards and Tabasco Mayo
- Chilled Local Shrimp with Crisp Lemon Cocktail
- Braised Chicken Tacos with Green Tomato Salsa Verde
- Fried Oyster with Green Tomato Cocktail Sauce (seasonal)
- ***\$3.50 per piece***
- Seared Rosemary Beef Filet and Boursin Wrap
- BBQ Beef Brisket and Skillet Corn
- Pepper Seared Tuna on Crispy Wonton with Sweet Chili Crème Fraiche
- Shrimp Corndogs with Tybee Island Dressing
- ***\$4.00 per piece***



Cheese and Antipasto Display..... ***\$11.95 per person***

Selection of Domestic and Imported Cheeses and Cured Meats, Served with sliced baguettes, Water crackers and Pepper Jam

Seasonal Vegetable Display..... ***\$8.00 per person***

Assortment of Fresh Seasonal Vegetables , Served with Blue Cheese and Honey Dijon dipping sauces

Cheese and Antipasto Display..... ***\$11.95 per person***

Selection of Domestic and Imported Cheeses and Cured Meats, Served with sliced baguettes, Water crackers and Pepper Jam

Fresh Fruit Display..... ***\$10.00 per person***

Assorted seasonal Fruits and Melons, and Fresh berries, Served with Basil Raspberry Yogurt

Southern Style Savannah Tea Sandwiches..... ***\$14.95 per person***

Choice of three listed below

- Prosciutto Arugula and Gruyere
- Rosemary Ham, Pickled Red Onion and Pimento Cheese
- Georgia Shrimp Salad
- Cucumber and Peppered Goat Cheese
- Chicken Salad with Golden Raisins & Pecans
- Mojo Pork Tenderloin and Jicama Slaw
- Classic Tomato Sandwich

PLATED FARE

Minimum of 30 Guests - must use at least 10 of each option selected.

Emerald Brunch

Served with Assorted Breakfast Pastries, Buttermilk Biscuits, Coffee Service and Fresh Juice

Buttermilk Fried Chicken and Waffles..... \$22.00 per person
Warm Bourbon Maple Syrup, Curried Apple Slaw

Georgia Shrimp and Stone Ground Grits..... \$25.00 per person
Tasso Gravy, Crispy Leeks

Tomato, Pancetta and Ricotta Quiche..... \$18.00 per person
Home Fries , Lemon Roasted Asparagus

Smoked Ham, Aged Cheddar and Spinach Quiche\$18.00 per person
Home Fries , Lemon Roasted Asparagus

Salmon BLT..... \$19.00 per person
Apple wood Smoked Bacon, Seasonal Greens, Garden Tomato, Avocado
Served Open faced on Brioche and topped with an Over Easy Egg

Fried Green Tomato Eggs Benedict..... \$16.00 per person
Country Ham and Sawmill Gravy

Steak and Eggs..... \$27.00 per person
Chili Rubbed Flat Iron Steak, Two Eggs over Easy, Home Fries

Amber Lunch.....\$27.00 per person

Cobalt Dinner\$27.00 per person

Accompanied with Yeast Rolls and Served with iced Tea

Beginning

Choose one of the following for all guests

- Classic Caesar Salad
- Seasonal Green Salad
- Roasted Butternut Squash Bisque

Entrée

Minimum of 10 orders per selection

Crispy Chicken Breast - Pan fried and served with Caramelized Leek Whipped Potatoes, Baby Carrots

Shrimp and Grits - Local Wild Caught Shrimp in Tasso Gravy over Stone Ground Grits

Gorgonzola Flat Iron Steak - Topped with Baby Vidalia Onions and Gorgonzola with Asparagus, Potatoes Gratin and Port Wine Reduction

Grilled Atlantic Salmon - Wilted Seasonal Greens, Stone Ground Grits and Lemon Caper Butter

Sesame BBQ Pork Chop - Hand Cut , topped with Sesame, Roasted Shallot BBQ over Sweet Potato Hash

Dessert

Choose one of the following for all guests

- Seasonal Cobbler
- Banana Pudding

HAVE A DRINK

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| <i>Full Coffee Service</i> | \$40.00 per gallon |
| <i>Iced Tea (Sweet or Unsweet)</i> | \$40.00 per gallon |
| <i>Sodas & Juice</i> | \$3.00 each |
| <i>Bottled Water</i> | Starting at \$2.75 each |

Bar Service

Bars can be set up as either a host bar or a cash bar. If a bar does not meet the set minimum, the client will be responsible for the difference. Bar service is scheduled for two hours and is subject to a bartender fee of \$100++.

Bar Minimums

25-50 guests \$300 minimum

2 liquor selections, 3 beer selections and 2 wine selections

51-100 guests \$400 minimum

3 liquor selections, 4 beer selections and 3 wine selections

100+ guests \$500 minimum

5 liquor selections, 4 beer selections and 3 wine selections

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|----------------------------|--------|
| <i>Domestic Beer</i> | \$4.00 |
| <i>Imported Beer</i> | \$5.00 |
| <i>House Wine</i> | \$5.00 |
| <i>Brand Liquor</i> | \$7.00 |