



DOUBLE TREE®
HOTEL

PALM BEACH GARDENS

Dinner Buffet Wedding Package

4 Hour Bar Including a Champagne Toast with Dinner

Cocktail Hour

Elegant Displays
(Please Choose 2)

Vegetable Crudite

*Assorted Crisp Garden Vegetables
Accompanied with Ranch-Onion Dip*

Domestic and International Cheese Display

*Selection of International and Domestic Cheeses with a Medley of Crackers
Garnished with Strawberries and Grapes*

Antipasto Display

*Salami, Proscuitto, Cappelletti, Provolone
Black and Green Olives, Marinated Mushrooms and Peppers
Served with Sliced French Baguettes*

Fresh Fruit Display

*Fresh Seasonal Sliced Fruit
Accompanied with a Yogurt Dipping Sauce*

Mediterranean Display

*Hummus, Tabbouleh, Olives, Tapenade and Feta Cheese
Accompanied with Grilled Pita Points and Herb Crostini*

White Glove Butler Passed Hors d'oeuvres

(Please Choose a Total of 4)

Cold Selections:

Chicken and Avocado on French Bread
Chilled Jumbo Shrimp with Cocktail Sauce
Traditional Deviled Eggs
Beef Tenderloin with Horseradish Cream Sauce
Smoked Salmon on Pumpernickel with Dill Cream Sauce

Hot Selections

Swedish Meatballs
Assorted Petite Quiche
Southwest Spring Rolls
Beef Wellington
Petite Crab Cakes with Creole Mustard Sauce
Shrimp Tempura with Soy Dipping Sauce
Buffalo Chicken Wings with Blue Cheese
Fried Ravioli with Marinara Sauce
Baked Brie and Raspberry in Phyllo
Chicken Quesadillas

Dinner Buffet

Salad (Please Choose 3)

Mixed Greens Salad
Classic Caesar Salad
Greek Salad with Feta Cheese, Black Olives, Tomatoes and Red Onions
Mozzarella and Tomato Salad
Marinated Mushroom Salad
Tri-Color Rotini with Salami, Black Olives and Cheddar Cheese

Entrée (Please Choose 3)

Chicken Marsala with Mushrooms and Marsala Wine Sauce
*California Grilled Chicken – Sauteed Boneless Breast Topped with Fresh Herbs,
Sun-Dried Tomatoes, Sliced Ripe Olives, Artichoke Hearts and Garlic*
Baked Grouper with a Tropical Fruit Salsa
Macadamia Nut Crusted Grouper
Seared Lemon Pepper Salmon Filet
Flank Steak with Garlic Herb Sauce
Sliced Sirloin with Demi Mushroom Sauce
Pork Loin with Rosemary Au Jus
Penne Pasta in a Creamy Tomato Basil Sauce
Linguine with Grilled Shrimp in a Roasted Red Pepper Sauce

Vegetable and Starch (Please Choose 2)

Fresh Grilled Vegetable Medley of Asparagus, Zucchini, Carrots and Yellow Squash
Fresh Sauteed Green Beans
Roasted Seasoned Red Bliss Potatoes
Golden Yukon Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes with Molasses
Wild Rice
Yellow Rice

Sweet Endings

An Elegant Display of Individual Miniature Pastries

\$89.95 Per Person

Pricing is Subject to 21% Service Charge and 6.5% Tax

Reception Enhancements

*Sushi Display – Based on 2 Pieces Per Person
\$4.75 Per Person*

*Cold Smoked Salmon Display
Platter of Smoked Salmon Garnished with Capers, Diced Red Onions and Chopped Egg
Served with French Baguettes
\$9.00 Per Person*

*Raw Bar to Include Mussels, Clams, Shrimp and Crab Claws
Market Price*

Action Stations

*Pasta Station to Include Penne, Cavatappi and Tortellini
Sautéed with Mushrooms, Tomatoes, Peppers with Marinara, Alfredo and Pesto Sauce
Assorted Fresh Bread and Parmesan Cheese
\$8.95 Per Person
Add Chicken \$9.95 Per Person
Add Shrimp \$10.95 Per Person
Add Chicken and Shrimp \$12.95 Per Person
Chef Required \$75.00*

*Carving Station
(Choice of One)
Honey Glazed Bone in Ham with Gourmet Mustard Sauce
Roast Breast of Turkey with Cranberry Orange Mayonnaise
Roast Round of Beef, Au Jus, Horseradish Sauce
Boneless Leg of Lamb Served with Mint Jelly
All Accompanied with Silver Dollar Rolls
\$10.00 Per Person
Chef Required \$75.00*

Dessert Enhancements

Chocolate Fountain

Rich Chocolate Fountain to Include:

Assorted Diced Fruits, Marshmallow, Pretzels and Pound cake for Dipping

\$8.95 Per Person

Cordial Cart to Include:

Bailey Irish Crème, Grand Marnier, Kahlua and Sambuca

Billed on Consumption

All Pricing is Subject to a 21% Service Charge and 6.5% Tax