



DOUBLE TREE®
HOTEL

PALM BEACH GARDENS

Plated Dinner 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

The Main Course

Salad

(Please Select One)

Mixed Greens Salad
Carrots, Cucumbers, Tomatoes and Shredded Cabbage
Served with Assorted Dressing

Classic Caesar Salad
Parmesan Cheese and Croutons with a Creamy Caesar Dressing

Entrée

(Please Select One)

If 2 Entrees are Selected the Higher of the Two Prices is Applicable and Entrée Counts of Each Entrée are Due Three Days Prior to the Event

All Entrees are Accompanied with Fresh Seasonal Vegetable Ring And Potato or Rice

Chicken Dijonnaise

Sautéed Boneless Breast of Chicken

Finished with a Dijon Green Peppercorn Sauce and Wild Mushrooms

Chicken Roulade

Hand Rolled Chicken with Spinach and Reggiano

Chicken Vienna

Sautéed Breast of Chicken with Artichoke Hearts and Sliced Fresh Mushrooms In Madeira Sauce

Filet Mignon with a Red Pepper Cream Sauce

Prime Rib with Au Jus and Horseradish Cream Sauce

Strip Steak with a Wild Mushroom Demi- Glace

Baked Grouper with a Tropical Fruit Salsa

Seared Lemon Pepper Salmon Filet

Entrees Continued

*Chicken and Salmon Duo Entrée
Chicken Florentine Coupled with a
Salmon Filet with Cucumber Relish*

*Chicken and Grouper Duo Entrée
Chicken Marsala in a Red Wine Mushroom Sauce
and Macadamia Nut Crusted Grouper*

*Filet and Chicken
Petite Filet Mignon with a Green Peppercorn Sauce
Served with Breast of Chicken in a Creamy Mushroom Sauce*

*Filet and Shrimp
Petite Filet Mignon with a Red Pepper Cream Sauce
Paired with Grilled Shrimp Tossed in a Pepper Pesto*

*Doubletree Ocean Trio
Grilled Chicken, Filet Mignon and Shrimp
Garlic White, Peppercorn and Provincial Sauce*

Sweet Endings

*An Elegant Display of Individual Pastries with Chocolate Dipped Strawberries
Provided for Each Table*

Reception Enhancements

Sushi Display – Based on 2 Pierces Per Person

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

*Raw Bar to Include Mussels, Clams, Oysters, 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*

*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*

*All Pricing is Subject to a 21% Service Charge and 6.5% Tax
Add an Appetizer Course*

Jumbo Ravioli

*Mushroom Filled Ravioli
On a Bed of Zucchini and Yellow Pepper Coulis*

Coconut Key Lime Shrimp

*Fried Coconut Shrimp
On a Bed of Mixed Greens with Key Lime Coconut Dip*

Crab Cake

Set on a Bed of Spinach with Tomato Concasse

Cerviche Scallop Martini

With Citrus Lime, Cilantro and Mango

Poached Salmon

Served Over Citrus Garlic Slaw

Salad Enhancements

Spinach Salad

*Spinach Salad with Sliced Strawberries, Brie Cheese and Homemade Fried Onions
Tossed in a Champagne Vinaigrette*

Mixed Salad

*Mixed Baby Greens with Roasted Pine Nuts, Dried Cherries, Pancetta and Goat Cheese
Tossed in a Port Wine Vinaigrette*

Napoleon Salad

*Napoleon of Grilled Eggplant, Tomato and Mozzarella Cheese
Drizzled with Balsamic Vinaigrette*

Dessert Enhancements

Chocolate Fountain

Rich Chocolate Fountain to Include:

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

Cordial Cart to Include:

*Bailey Irish Crème, Grand Marnier, Kahlua and Sambuca
Billed on Consumption*