



DOUBLETREE SAN FRANCISCO SOUTH AIRPORT BLVD.

Catering Menus



DOUBLETREE
by Hilton™

SAN FRANCISCO South Airport blvd

Doubletree San Francisco South Airport Blvd 275 South Airport Blvd, South San Francisco, CA 94080 Phone: (650) 873-3550 Email: sfosa ds@hilton.com



SOUTH AIRPORT BLVD

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SAN FRANCISCO South Airport Blvi

Doubletree San Francisco South Airport Blvd Catering Menus

Breakfast Buffet

(Minimum of 25 guests)

Continental Breakfast packages are 2 hours of service time

Meals service for under 25 guests are subject to a small group fee of \$250.00

Continental Breakfast

Assorted Breakfast Pastries and Croissants
Sweet Cream Butter, Marmalade & Preserves
Fresh Seasonal Fruits and Berries
Selection of chilled Juices (Orange, Apple & Cranberry)
Individual Assorted Yogurts
Freshly Brewed Royal Coffee,
Decaf, and Tazo Hot Tea

Healthy Start Buffet

Assorted Breakfast Pastries and Croissants
Butter, Marmalade & Preserves
Individual Assorted Fruit Yogurts
Fresh Seasonal Fruits and Berries
Egg White Scramble with Spinach, Feta, and Cherry Tomatoes
Selection of chilled Juices
(Orange, Apple & Cranberry)
Individual Assorted Yogurts
Specialty Royal Cup Coffee, Decaf and Organic Herbal Hot Tea

Simple Start Buffet

Assorted Miniature Breakfast Pastries with Butter & Fruit Preserves
Cage Free Scrambled Eggs,
Breakfast Potatoes
Choice of Bacon or Chicken Apple Sausage
Selection of Chilled Juices
Freshly Brewed Royal Coffee,
Decaf, and Tazo Hot Teas

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SOUTH AIRPORT BLVD

Rise & Shine Buffet

Fresh Seasonal Sliced Fruits & Berries
Assorted Breakfast Pastries with Butter, Marmalade & Preserves
Cage Free-poached eggs with Hollandaise Sauce on a Toasted English Muffin
Chicken Apple Sausage and Crisp Bacon
Roasted Breakfast Potatoes
Assorted Flavored Yogurts
Selection of Cereals with Cold Milk
Selection of Chilled Juices
(Orange, Apple, and Cranberry)
Freshly Brewed Royal Coffee,
Decaf, and Tazo Hot Tea

Pacific Coast Continental

Assorted Breakfast Pastries and Croissants
Assorted NY Bagels Station with a Toaster
Cream cheese, Smoked Salmon, caper berries, onion & tomatoes,
Sweet Cream Butter and Fruit preserves
Fresh Seasonal Fruits and Berries
Spinach & Goats Cheese Frittata
Choice of Chicken Apple Sausage or Crisp Bacon
Individual Assorted Yogurts
Selection of Chilled Juices
Apple, Cranberry, and Tomato
Fresh Squeezed Orange and Grapefruit Juice
Specialty Royal Cup, Decaf and Organic Herbal Hot Tea

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SOUTH AIRPORT BLVD

PLATED BREAKFAST

(Minimum 25 guests)
Breakfast packages are 2 hours of service time
Maximum choice of (3) Entrees to be served

All plated breakfast includes a Chef's Selection of assorted breakfast pastries served family style, a Beverage Station of Freshly Brewed Royal Coffee, Decaffeinated Tazo Herbal Tea, and Assorted chilled juices.

Breakfast Croissants

Two scrambled eggs, cheddar cheese, and a choice of meat (Bacon, Ham, or Sausage) on a croissant served with breakfast potatoes or seasonal sliced fruit

Breakfast Burrito

Egg White Scrambled with mushrooms, spinach, & pepper jack cheese wrapped in a whole wheat tortilla and served with breakfast potatoes or seasonal sliced fruit

Avocado Toast

Sourdough Toast with fresh sliced Avocado, roasted cherry tomatoes, and micro greens and served with breakfast potatoes or seasonal sliced fruit.



SOUTH AIRPORT BLVD

Eggs Benedict

Two Poached eggs with Hollandaise Sauce, Canadian bacon on an English muffin and served with breakfast potatoes or sliced seasonal fruit.

Steak & Eggs

5oz Top Sirloin served medium style with two eggs prepared in any style with breakfast potatoes or sliced seasonal fruit



BREAKFAST ENHANCEMENTS

Apple Chicken Sausage

Tofu

Curried Tofu Scramble with a Medley of bell peppers and onions

Oatmeal

With raisins, brown sugar, honey & Milk

Yogurt & Berry Parfait

Bagel & Smoked Salmon

Assorted Bagels served with onion, caper berries, tomatoes, & cream cheese

BREAKFAST ACTION STATIONS

Sunny Side Egg Station

(Required Chef Attendant \$150.00 Fee)

Any style Egg Style

Omelets option available

With your choice of accompaniments of cheddar cheese, Swiss cheese, onions, peppers, spinach, tomatoes

Choice of bacon or sausage

Waffle Station

(Required Chef Attendant \$150.00 Fee)

Crispy Waffles

With your choice of Accompaniments of berries, butter, whipped cream, chocolate chip, and fruit compote served with

Warm maple syrup

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A LA CARTE MENU

BEVERAGES

Assorted Canned Soda
Sparkling Water
Bottles of Mineral Water
Assorted bottled Fruit Juices
Naked Fruit Juices
Red Bull (8oz Can)
Freshly Chilled Orange Juice
Fresh Lemonade
Hot Water with Organic Tazo Assorted Flavored Teas
Freshly Brewed Specialty Royal Coffee or Decaffeinated Coffee

REFRESHING BREAK SUGGESTIONS

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SAN FRANCISCO South Airport Blvi

Doubletree San Francisco South Airport Blvd Catering Menus

The Coffee Breaks

(Minimum of 25 guests)

Meals service for under 25 guests are subject to a small group fee of \$250.00

1-hour service

Morning Movers

Mini Danish Muffins and Croissants
Butter and Fruit Preserve
Chilled Juices
Fresh Fruit Bowl
Fresh Brewed Coffee, Decaf, and Tazo Tea,

East is East

Veg. Spring Roll with Sweet Chili Sauce
Tandoori Chicken Skewers
Poppadum & Rice Crackers
Sweet Mango Lassi
Tazo Tea

Sweet Tooth

Assorted Cookies & Brownies
Assorted French Pastries
Assorted Candies and Chocolates
Fresh Brewed Coffee, Decaf, Tazo Tea, and Hot Chocolate
Lemon & Mint Water Station

Mediterranean Escape

Seasonal Fresh Fruit Skewers served with yogurt & honey
Seasonal Fresh Vegetable Crudités with Dip, Hummus, and Pita Chips
Chef's Choice of Cheese and cold Cuts with Olives, Dry Fruit, and Crostini & Crackers
Fresh Brewed Coffee, Decaf, and Tazo Tea
Lemon and Mint Water Station



SAN FRANCISCO South Airport Blvi

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South West

Grilled Chicken and pepper Jack Quesadilla
Chips with Salsa & Guacamole
Nachos with Garniture and Queso Sauce
Assorted Soft Drinks, Lemonade & Iced Tea Station

Healthy Heart in San Francisco

Lettuce wraps with Portobello Mushrooms & Rice Noodles Cucumber & Salmon Roulade with Cream Cheese

Oı

Avocado and Cucumber Sushi
Edamame and Banana Chips
Low-fat Yoghurt Smoothie with Kale, Berries, and Oranges,

Bounty of the Bridge **

Crab Toast with Lemon Aioli and shaved Fennel
Bacon Wrapped Scallops
Spicy Salmon poke with Wonton Chips
Nori Chips
Assorted Naked Juices
Fresh Brewed Coffee, Decaf & Tazo Tea

English Tea Party

Assorted Finger sandwiches – Choose Tw Cucumber & Mint Smoked Salmon & cream Cheese Ham & Brie Egg salad Smoked Chicken & Cranberry

Scones with Honeyed Cream
Strawberry Tartlets
Assorted Tea Selection
Cucumber & Lemon Infused Water

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BOXED LUNCH OPTIONS

Includes Kettle chips, whole fruit, and bottled mineral water Double Tree cookie or brownie and Mineral Water

Smoked Turkey and brie Sandwich on sourdough

Shaved Turkey and Brie Cheese with mustard, lettuce, tomato, pickles, onions, and peppers.

Caesar Chicken Wrap

Grilled Chicken Breast, Bacon, Parmesan, Mayo, Caesar Dressing, lettuce, and Tomato in a Choice of Plain or Spinach Wrap

Mediterranean Veggie on Ciabatta

Grilled Eggplant, Zucchini, Avocado, Mozzarella, tomato, and lettuce with Basil Aioli placed between a Ciabatta.

Hearty Tuna on the Rye

A blend of tuna, celery, onions, mayo, lettuce, tomato, and onions layered between perfectly baked Rye.

Roast Beef on French Baguette

Roast beef Tri-Tip, creamed horseradish, caramelized onions, lettuce, pickle, and Tomatoes on a crisp baguette

Paradigm Stack Sandwich

Turkey, ham, roast beef, and cheese (Swiss or American). Mayo, mustard, lettuce, tomato, onions, and peppers.

Smoked Salmon on Pumpernickel

Smoked Salmon, cream cheese, onions, lettuce, and capers on pumpernickel



PLATED LUNCH

(Minimum 25 guests)

All entrees must be predetermined meals, and menu selection & guest counts must be provided 14 days before the event date. If the client chooses multiple selections, the client must provide place cards with the name of the guest and entrée selection. ** The higher price will prevail for multiple entrée selections

Choose a Soup or Salad, followed by the selection of Entree.

Soup (Choose One)

Pumpkin Bisque with Crumble Goat Cheese & Pumpkin Seeds
Chilled Andalusian Gazpacho with Garnish
Wild Mushroom Bisque with Truffle Oil
Chicken Tortilla Soup with sour cream and bacon
Cream of Tomato and basil
Shrimp Bisque with Fresh Tarragon

OR

Salad (Choose One) California Mix Green Salad

Fresh mixed greens, sharp cheddar, toasted almonds, cherry Tomatoes, savory herbs, and a choice of balsamic vinaigrette, honey mustard, or ranch dressing

Asian Chicken Salad

Mix Greens, arugula, cabbage, spicy peanuts, carrots, cucumbers, scallions, bell peppers, walnuts, and Napa ginger dressing.

Classic Caesar

Romaine hearts, shaved parmesan cherry tomatoes, garlic herb croutons, savory herbs, Caesar dressing

Power Green Salad

Kale, Baby Spinach, Red bell peppers, Blackberries, Blue Berries, feta cheese, Almonds, Poppy seed dressing *upgrade salad to add beef or salmon selection is an additional \$8.00 per person.

Greek Salad

Lettuce, tomatoes, cucumbers, onions, olives, and feta cheese dressed in a lemon, oregano, and olive oil vinaigrette



Grilled Wedge Cob Salad

Grilled wedge of Iceberg lettuce, crispy bacon, steamed eggs, cherry tomatoes, avocado, smoked provolone, and onions with crumbled blue cheese and dressing.

Classic Niçoise

Tuna, boiled eggs, olives, fine beans, cherry tomatoes, and red reddish and pickled onions on a bed of butter lettuce seasoned with a red wine and herb vinaigrette

LUNCH ENTREES (Choose One)

Includes Salad or Soup, Grilled Seasonal Vegetables, Freshly Baked Bread, Freshly Brewed Royal and decaffeinated Coffee, Hot or Iced Tea

Chicken Piccata

Grilled Chicken Breast with Lemon & Caper Cream Sauce

Napoleon Vegan Tower

Grilled eggplant, zucchini, yellow squash, Portobello, and roasted tomatoes on a bed of creamy polenta, Finished with Green herb oil and baby rocket

Chicken Marsala

Grilled Chicken Breast Sautéed with Mushrooms and light Marsala Sauce

Miso Marinated Cod

Cod fillet marinated with miso, mirin, and sake served with grilled broccoli and Jasmine rice sweet soy and yuzu dressing

Pan Seared Salmon

Atlantic salmon, Lemon-Dill-butter garlic sauce, or chimichurri

Tri Tip

Medium Style Tri Tip Sliced thin & served with shallot & red wine demi glaze.

Petite New York Steak

Medium Style 6oz. New York Steak with a Green Peppercorn Sauce



SOUTH AIRPORT BLVD

Accompaniments (Choice of 1)

Rice pilaf, Seasonal Herb Roasted Potatoes, Mashed Potatoes, and Potato Au Gratin

Dessert (Choice of 1)

Tiramisu, Gluten Free Chocolate Cake, Cheesecake, or Trio of Mini Desserts

Water and Iced tea station



LUNCH BUFFETS

(Minimum
of 25 guests)

Meals service for under 25 guests are subject to a small group fee of \$250.00

Lunch packages are 2 hours of service time.

San Fran "Sandies" Buffet

Build your own Personalized Gourmet Sandwich Buffet

Chef's Seasonal Soup Du Jour Served with Freshly Baked Bread

Make Your Gourmet Sandwiches

Selection of Meats & Cold cuts

Smoke Turkey, Black Forest Ham, Roast Beef, Salami, Prosciutto

Selection of Gourmet Cheeses

Sharp Cheddar, Smoke Gouda, Swiss Gruyere, Whipped Brie, and Fresh Mozzarella

Selection of Grilled Vegetable Platter

Grilled, Eggplant, Summer Squash, Bell Peppers, Green Asparagus, Portobello Mushrooms

Accompaniments

Cole Slaw German Potato Salad or Fresh Green Salad

Selection of Condiments and Sauces

Mustard, Mayonnaise, Garlic Aioli, Chipotle Sauce, and Hummus Lettuce, Tomato, Pickles, Onions, and Banana Peppers

Sweets

Freshly Baked Double Tree Cookies

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Mission Street Buffet

Starter

Salsa Bar

Blue Corn and Royal Tortillas, Salsa Roja, Salsa Verde, Pico de Galo, Habanero Salsa, Guacamole, Sour Cream, Frijole ala Olla

Entrée Selection

Tri Trip Carne Asada
Pollo Tinga with Caramelized Onions, Chipotle Sauce
Cod a la Diabla

Accompaniment Selection

Spanish rice, Sautéed Vegetables, and Cumin spiced Potatoes.

Dessert Selection

Caramel Flan Tres Leches

Freshly Brewed Royal & Decaffeinated Coffee, Tazo Hot Tea, Fruit Infused Water



SOUTH AIRPORT BLVD

Smoked BBQ Buffet

Starter Selection

(Choice of 2)

Spring Mix Green Salad with a Choice of Dressings
Yukon Gold Potato Salad
Texan Creamy Cole Slaw
Macaroni Salads
South West Caesar Salad with Garnish

Entrée Selection

(Choice of 2)

Roasted BBQ Chicken
BBQ Brisket Burn ends
Saint Louis Style Spare Ribs
Cedar Smoked Fresh Salmon
Grilled Chicken Merguez Sausage
Andouille Sausage

Accompaniment Selection

Corn Bread
Vegetarian Chili
Corn on the Cob
Seasonal Vegetables
Mashed Potatoes with Gravy

Dessert

Apple Crumble with Ice Cream
Or
Walnut Brownies with Vanilla Ice Cream

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INTERNATIONAL LUNCH BUFFET

Starters Selection

(Choice of 3)

Tossed Mixed Garden Greens

Mix Greens with a choice of Balsamic or Ranch Dressing

Caesar Salad

Served with Caesar dressing and garlic croutons

Thai Green Papaya Salad

Green Papaya, Fine beans, Cherry Tomatoes, Thai Basil, Green Onions, Roasted Peanuts, Thai Chilies, Tamarind, and Lime Dressings

Salad Caprese

Heirloom Tomatoes, Fresh Buffalo Mozzarella with Pesto Crostini and Balsamic Glaze

Ahi Tuna Niçoise

Sushi Grade Tuna with Green Beans, Marble Potatoes, Cherry Tomatoes, Red Reddish Olives in a Lemon Vinaigrette

Bay Shrimp, Scallops & Avocado Salad

Bay Shrimp and Scallops with Charred Bell Peppers, Roasted Poblano Corn, Avocado, Seasonal Reddish Lime and Sweet Chili Vinaigrette

Entrée Selection

(Choice of 3)

Delhi Butter Chicken in Spiced Sauce
Chicken Adobo
Creole salmon with Lobster Sauce
Mahi Mahi with Asian Pineapple Salsa
Thai Green Curry Shrimp
Roasted Top Sirloin with Shiitake Mushroom Sauce
Grilled Korean Short Ribs
Puerto Rican Style Roasted Pork Shoulder
Grilled Pork chops with Calvados Apple Sauce
Vegetable Lasagna or Ricotta Ravioli with Spinach & Basil Cream
Indian Palak Paneer

Accompaniments Selection



SOUTH AIRPORT BLVD

(Choice of 3)

Rice Pilaf, Garlic Mashed Potatoes, Seasonal Grilled vegetables, Seasonal Herb Roasted Potatoes, Potato Au Gratin, Ratatouille

Dessert Selection

(Choice of 2)

Assorted Mini Cheese Cakes, Mango Mousse Cake, or Chocolate Brownies with Vanilla Ice Cream Tiramisu or Chocolate Wafer & Fudge Cake or Rice Kheer or Ricotta & Pistachio Cake

Freshly Brewed Royal & Decaffeinated Coffee, Tazo Hot Tea, Fruit Infused Water



SOUTH AIRPORT BLVD

KIDS MENU

*Served with a choice of Fries, Fruit, or Seasonal Vegetables & Cookies Soft Drinks and Mineral Water

KIDS MENU

Kids Cheese Burger | 6 oz. Beef Patty*

Grilled hamburger patty with American cheese.

Spaghetti and Meat Balls

with a delicious tomato saucer

Chicken Tenders*

Freshly crispy breaded & fried chicken tenders

Corn Dog with French Fries*

Ketchup, Mustard, and Relish

Mac & Cheese

Hot, tasty creamy macaroni & cheese

Quesadilla | Choice of cheese or chicken

Melted cheese folded in a crispy tortilla



Plated Dinner Options

Guests to select either Soup or Salad, and One Dessert

Main Courses are individually priced and include the First Course & Dessert

Soup

(Choose One)

Lentil Soup v

Cream of Mushrooms v

Tomato Bisque v

Italian White Bean Soup v

Corn Chowder v

Lobster Bisque

New England clam chowder

Chicken Noodle Soup

Chicken Tortilla Soup

Coconut Curry Chicken Soup

Texas Meatball Soup

French Onion Soup

Beef Burnt Ends & Orzo Soup

Minestrone



Salads

(Choose One)

German Potato Salad

Greek Salad

Caesar Salad

Green House Salad, Cherry Tomatoes, shaved Carrots with a choice of Ranch or Balsamic Dressing

Cobb Salad with Ranch Dressings

Salad Niçoise with Tuna in Brine

Hawaiian Chicken Salad with Pineapple

Salad Caprese with Basil Vinaigrette

Iceberg Wedge with Crumbled Blue Cheese, Crisp Bacon & pecans

Main Courses

Vegetarian

Impossible Penne Genovese with Ratatouille
Grilled Tofu with Broccolini and Stir-fried Vegetable Noodles
Grilled Cauliflower Steak with Pilaf Rice & Madras Curry Sauce
Wild Mushroom Ravioli with Porcini Cream



Poultry

Half Tandoori Cornish Hen with Cumin Cauliflower & Potatoes with Cucumber Raita
Airline Chicken Breast Coq-au-Vin with Marble Potatoes & Rainbow Carrots
Cajun Spiced Chicken Breast, Creamed Potatoes, Asparagus, Roast Capsicum Coulis
Caribbean Style Fricassee of Chicken with Baby Bliss Potatoes, Roasted Petty Pan
Satay marinated Chicken with Lemongrass Scented Rice and Red Curry Sauce

Beef and Lamb

Madeira Tri-Tip with Roasted Shallot & Madeira Demi Glaze

Burgundy Braised Short Ribs with Garlic Mash and Grilled Vegetables

10 oz New York Sirloin Steak, Madagascar Pepper Sauce, Steak Fries, and Green Asparagus

12 Oz. Dry-aged Rib Eye with Truffle Jus, Grilled White Asparagus, Potato Pave *MP*

Coffee smoked Rack of lamb with Espresso Jus, Buttered Green Beans, and Smashed Potatoes

Pan-seared Lamb T-Bones on a bed of French Lentils Stew with herb-roasted potatoes

Fish & Shellfish

Moroccan Spiced Sea Bass, Garlic Mashed Potatoes, Provencal Vegetables, Basil Beurre Blanc
Miso Marinated and Roasted Pacific Salmon, Jasmine Rice, Broccolini, Ponzu Sauce
Thai Shrimp Green Curry with Vegetable Fried Rice

Lobster Risotto with Jumbo Asparagus Tips and Crispy Shallots

San Francisco Cioppino - Shrimps, Bay Scallops, Cod, Mussels, and Crab

in a Saffron Tomato Broth with Garlic Bread

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Pasta

Lobster Ravioli with Lobster Meat and Bisque sauce

Vegan Asparagus Ravioli with Sundried Tomato Coulis Vegan Pistou

Pumpkin Ravioli with sautéed Spinach & Blue Cheese Cream

Gnocchi with Arabiata Sauce and Mediterranean Vegetables

Wild Mushroom Ravioli with Chef's selection of Mushrooms in Lemon Tarragon Cream

Desserts

(Choose One)

Classic Tiramisu with Chocolate shavings

Baked New York Cheese with Strawberries & Coulis

Flourless Chocolate Cake with Raspberry Coulis

Mango Mousse cake with Mango Salsa

Triple Chocolate Mousse Cake with White Chocolate Ganache & Blueberries

Classic Crème Brule

Warm Berry Compote with Vanilla Ice Cream



SAN FRANCISCO South Airport Blvi

Doubletree San Francisco South Airport Blvd Catering Menus

Dinner Buffets

(Minimum of 25 guests)

Meals service for under 25 guests are subject to a small group fee of \$250.00

Buffets Include Freshly Baked Artisan Bread and Butter

Beverage Service Freshly Brewed Royal & Decaffeinated Coffee, Hot or Iced Tea

STEAKHOUSE BUFFET

Choose up to (2) Different Salad Options

Soups

(Choose One)
French Onion Soup with Cheese Crostini
Cream of Butternut

Salads

(Choice of 2)

Caesar Salad

Served with Caesar dressing and garlic croutons

Grilled Wedge Cob Salad

Grilled wedge of Iceberg lettuce, crispy bacon, steamed eggs, cherry tomatoes, avocado, smoked provolone, and onions with crumbled blue cheese and dressing.

Tossed Mixed Garden Greens

Mix Greens with a choice of Balsamic or Ranch Dressing

Asian Chicken Salad

Mix Greens, arugula, spicy peanuts, carrots, cucumbers, scallions, bell peppers, walnuts, and Napa ginger dressing.

Thai Beef Salad

Broccoli, Roast Beef Julienne, Green Onions, Baby Boc Choy, Cabbage, Toasted cashews, Bell Peppers in a Sweet soy & Chili Dressings



Entrée Selection

(Choice of 2)

10 oz Dry Aged Rib Eye

Beef au Jus and Horseradish cream

Herb Crust Roasted Prime Rib

Cabernet Demi Glaze

10 oz Grilled NY Sirloin Steak

Madagascar Pepper sauce

Grilled Lamb Chops

Chimichurri Sauce

Cajun Airline Chicken Breast

Creamy Creole sauce

Tarragon Scented Fillet of Salmon

Lemon & Vermouth Beurre Blanc

Accompaniments Selection

(Choice of 2)

Rice Pilaf, Garlic Mashed Potatoes, Seasonal Grilled vegetables, Seasonal Herb Roasted Potatoes, Potato Au Gratin, Ratatouille

Dessert

(Choice of 2)

Fruit Tart, Gluten Free Chocolate Cake, Mango Mousse Cake, Strawberry shortcake, Cheesecake, Tiramisu, Red Velvet Cake, Molten Lava Cake, Pineapple Upside Down Cake



Italian Buffet

Minimum of 25 guests

Starters & Salads

Antipasti Display |Salami, Ham, Copa, Provolone, Roasted Red Peppers,
Marinated Mushrooms, Olives, and Pickled Onions

Salad Caprese | Fresh Mozzarella, Roma Tomatoes, and Rocket Leaves with Balsamic Glaze Traditional Caesar Salad | Crisp Romaine, Shaved Parmesan, Creamy Caesar Dressing, Garlic Croutons

Soup

Classic Minestrone or Tomato & Basil Bisque

Main Course

(Choose 2 items)

Olive Oil Poached Salmon on Pepperonata and Vermouth Beurre Blanc

Chicken Piccata with Caper and Herb Cream

Grilled Beef Sirloin Tagliata

Ricotta Tortellini with Arabiata Sauce

Accompaniments

Seasonal Fresh Vegetables

Roasted Baby Red Bliss Potatoes

Bread Rolls

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++ Prices subject to 24% taxable service charge & 9.875% sales tax



Dessert

Classic Tiramisu

Panna Cotta with Poached Berries

Chocolate Mousse

Fresh Brewed Royal Coffee, Decaf, and Tajo Tea



Mediterranean Buffet

Minimum of 25 guests

Starters & Salads

Greek Salad - tomatoes, sliced cucumbers, onion, feta cheese, and olives, seasoned with salt,

Greek oregano and olive oil

Hummus, Mountable & Tabbouleh with Pita Chips

Serrano Ham and Chorizo sausage with Pickled Onions, Dill Pickles & Mustard

Soup

Spanish Lentil Soup with Lemon

Main Course

Moroccan Spiced Salmon with Saffron Sauce

Grilled Souvlaki Chicken Breast with Tzatziki

Herb crusted Lamb Chops with Rosemary Jus

Ratatouille

Potato Au Gratin

Garlic Cheese Toasted focaccia and Bread Rolls

Dessert

Assorted Baklava with Honey Syrup

Lemon & Berry cake

Fresh Cut Fruit

Fresh Brewed Royal Coffee, Decaf, and Tajo Tea



Asian Buffet

Minimum of 20 guests

Starters & Salads

Indonesian Gado Gado Salad with Peanut Sauce
Char Siu Pork with Asian Slaw
Vietnamese Shredded Chicken Salad

Soup

Tom Yum Goong or Tom Yum Kha

Main Course

Butter Chicken Masala
Sweet & Sour Shrimp
Beef & Broccoli with Oyster Sauce
Stir-Fried Vegetables
Pancit Bihon; Basmati Rice; Naan Bread

Dessert

Gulab Jamun; Mango Sticky Rice Pudding
Fresh Cut Fruit
Fresh Brewed Royal Coffee, Decaf, and Tazo Tea



SAN FRANCISCO South Airport blvd

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Cold Hors D'oeuvres

(Minimum of 36 pieces Item)

Bruschetta with Tomatoes, Basil Garlic Tossed in Extra Virgin Olive Oil
Mini Crostini with Feta & Olive Tapenade
Caprese Skewer with Mozzarella, Basil, Tomato & Pesto Dipping Sauce
Smoked Chicken Salad Tarts
Caponata on Tart Shells
Lobster Medallion with Flying Fish Caviar
Smoked Salmon with Cream Cheese on a Blini with Fried Capers
Jumbo Prawns with Cocktail Sauce
Crab Tartlets with Melon Pearls
Tuna Tartare in Black Sesame Cornett
Sesame Seared Ahi Tuna Wantons

Hot Hors D'oeuvres

(Minimum of 36 pieces of each Item)

Stuffed Mushrooms
Shrimp Tempura
Vegetable Spring Rolls with Plum Sauce
Honey Sirarcha Chicken Meatballs
Nashville Hot Chicken
Pot Stickers with Sweet Soy
Teriyaki Chicken Skewers
Spanakopita with Spinach & Feta Cheese
Cheese Arancini with Garlic Tomato Concasse
Brochette of Burned Beef Ends with BBQ Sauce
Bacon Wrapped Scallops
Coconut Fried Shrimp
Grilled Prawns in Garlic White Wine Sauce
Crabmeat Cakes in Beurre Blanc
Candy Pork belly Skewers



Cocktail Desserts

(Minimum 36 Pcs)

Assorted Fruit Tartlets
Mini Tiramisu
Assorted French Pastries
Petit Fours
Mini Fruit Skewers
Mini Churros
Mini Baklava
Mini Chocolate Eclairs
Mini Doughnuts
Assorted Macarons
Assorted Mini Mousses

Displays & Platters

(serves 40 guests)

Seasonal vegetable Crudités with Dip Assorted Fresh Sliced Seasonal fruits Domestic Cheese & Crackers Dessert Display *Chef's Choice* International Cheese Board Antipasto/Charcuterie

(Prosciutto, Salami, Mortadella, Honey Ham, Smoked Turkey Breast, Roast Beef, Fresh Mozzarella, Grilled Asparagus, Pickled Mushrooms, Bell Peppers, Artichokes, Pepperoncini)



Carving Stations

All Carving Stations include Dinner Rolls & Appropriate Accompaniments.

A chef/Station Attendant is required for all Carvings; Attendant Fee is \$175.00 per chef.

Roasted Breast of Turkey

(Serves 35 guests)

Honey Glazed Ham

(Serves 30 guests)

Herb Roasted Prime Rib

(Serves 35 guests)

Jumbo Lechon/Roasted Pig

(40-45 Lbs.)