



DOUBLETREE

BY HILTON™

Murfreesboro

Luncheon Catering Menu

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Luncheon Buffets

(Buffets Require a Minimum of 25 People)

**All Buffet Selections include Iced Tea with Lemon, Freshly Brewed Regular & Decaf Coffee,
& Assorted Hot Teas**

Salad & Potato Bar

Build Your Own Salad & Baked Potatoes:
Mixed Field Greens Salad served with Diced Tomatoes,
Chopped Eggs, Diced Red Onions, Diced Mixed Peppers,
& Julienne Cut of Turkey or Ham,
& Choice of Two Salad Dressings,
Baked Potatoes served with Sour Cream, Fresh Butter,
Bacon Bits, Shredded Cheddar Cheese, & Tomato Salsa
\$14.95 ++ Per Person

The Deli Market

Red Potato Salad with Bacon,
Fresh Garden Salad with Choice of Two Dressings,
Build Your Own Sandwich with:
Chicken Salad, Roast Beef, Smoked Turkey Breast, Black
Forest Ham, & a Vegetarian option,
Served with Selection of Chesses: Swiss, Provolone,
Cheddar, & American Cheese,
Assortment of Deli Rolls & Sliced Breads,
Relish Tray of Lettuce, Tomatoes, Onions, Pickles, &
Condiments, & an Assortment of Freshly Baked Cookies
\$16.95 ++ Per Person

The Italian

Antipasto Display to include:
Pepperoni, Salami, Provolone, Mozzarella, Sliced Roma
Tomatoes, Pepperoncini Peppers, Black Olives,
& Roasted Red Peppers,
Classic Caesar Salad with Shaved Parmesan Cheese
& Herb Garlic Croutons,
Grilled Chicken over Penne Pasta with Alfredo Sauce,
Oven Baked Garlic Bread Sticks,
& Assorted Italian Mini Desserts
\$17.95 ++ Per Person

Luncheon Buffets

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**All Buffet Selections include Iced Tea with Lemon, Freshly Brewed Regular & Decaf Coffee,
& Assorted Hot Teas**

The Market Place

Cold Selection: Choice of One

Red Potato Salad with Bacon, Fresh Fruit Salad with Berries,
or Garden Fresh Salad

Hot Selection: Choice of Two

Chicken Marcella, Fried Chicken, Pulled
Bar-B-Q Pork, Sliced Roast Beef with Bordelaise Sauce,
Roasted Pork Tenderloin with Granny Smith Apple Calvados
Sauce, or Blackened Catfish Fillets with Spicy Creole Sauce

Accompaniments– Choice of One:

Oven Roasted Herb Fingerling Potatoes, Yukon Gold Roasted
Garlic Mashed Potatoes, Au Gratin Potatoes, Herb Parmesan
Risotto, or Blended Wild & White Rice

Vegetables– Choice of One:

Garlic Broccoli, Southern Style Green Beans, Vegetable
Medley, Honey Glazed Carrots, Roasted Asparagus,
Fried Okra or Corn

Desserts

Chef's Selection of Assorted Desserts
\$19.50++ Per Person

The Tex Mex

Spicy Ground Beef, Chicken, & Beef Fajitas,
Warm Flour Tortillas & Warm Taco Shells,
Santa Fe Rice & Refried Beans,
Guacamole, Shredded Lettuce, Diced Tomatoes, Diced Onions,
Cheddar Cheese, Diced Jalapeno Peppers, Tomato Salsa, Sour
Cream, Black Olives, & Chef's Selection of Desserts
\$16.95 ++ Per Person

The Southern

Mixed Green Salad with Assorted Dressings,
Southern Style Baked Chicken with
Traditional Cornbread Dressing,
Choice of: Fried Catfish Fillets with Tartar Sauce
-or-
Pan Seared Catfish with Spicy Creole Sauce,
Seasoned Mashed Potatoes, Seasoned Southern Green Beans,
Fried Okra, Cornbread Muffins, & Assorted Oven
Baked Cobblers
\$16.95 ++ Per Person

++ Indicates that a 20% Taxable Service Charge and 9.75% Sales Tax will be added to the pricing.



Luncheons On-the-Go

Each Luncheon On-the-Go is served with One Canned Coca-Cola® Product or Nestle® Bottled Water

The Classic Boxed Lunch

Choice of one Sandwich:
Smoked Turkey Breast & Dill Havarti Cheese,
Black Forest Ham & Swiss Cheese, or
Roast Beef & Muenster Cheese

Additionally:

Traditional Cole Slaw, Potato Chips,
Whole Fresh Fruit & a Freshly Baked Cookie
\$12.95 ++ Per Person

The Vegetarian Boxed Lunch

Grilled Balsamic Marinated Eggplant, Zucchini &
Roasted Red Pepper Sandwich on a Kaiser Roll
served with Penne Pasta with Sun Dried Tomatoes &
Marinated Artichokes

Additionally:

Traditional Cole Slaw, Potato Chips,
Whole Fresh Fruit & a Freshly Baked Cookie
\$12.95 ++ Per Person

It's A Wrap Boxed Lunch

Grilled Sliced Chicken, Fresh Cut Romaine Lettuce,
& Shredded Parmesan, with Creamy Caesar Dressing in a
Tortilla Wrap

Additionally:

Traditional Cole Slaw, Potato Chips,
Whole Fresh Fruit & a Freshly Baked Cookie
\$12.95 ++ Per Person

Each boxed lunch can be served as a plated lunch.
Receive \$1 off per lunch for being *GREEN*.

Any Sandwich can be made with a tortilla wrap on request.

++ Indicates that a 20% Taxable Service Charge and 9.75% Sales Tax will be added to the pricing.



Plated Luncheons

All Lunch Entrées are served with a choice of Side Salad or Soup, Hot Yeast Rolls & Butter, Iced Tea with Lemon, & Freshly Brewed Regular & Decaf Coffee

Side Salads:

- Classic Caesar Salad** with Herb Garlic
Croutons & Shredded Parmesan Cheese
- Spinach Salad** with Crispy Smoked Bacon, Chopped Eggs, &
Tomato with Garlic & Herb Vinaigrette
- Mixed Field Greens Salad with** Mandarin
Oranges, Candied Pecans, Gorgonzola Cheese, served with
Raspberry Vinaigrette

Soups:

- Thyme Roasted Corn & Chicken Chowder**
- Tomato Basil Bisque**
- Baked Potato**
- Cream of Broccoli**

Big Bowl Salads

Salad entrees do not come with a side salad.

- Classic Caesar Salad** with Herb Garlic
Croutons & Shredded Parmesan Cheese
\$9.95 ++ Per Person
Add Grilled Chicken for \$4.00 ++
Add Tuna, Salmon or Steak for \$6.00 ++

- Cobb Salad** with Diced Tomatoes, Roasted Corn, Gorgonzola Cheese, Chopped Eggs,
Shredded Cheese, Bacon Bits, & Ranch Dressing \$10.95 ++
Add Grilled Chicken for \$4.00 ++
Add Tuna, Salmon or Steak for \$6.00 ++

- Pecan Chicken Salad** with Sliced Assorted Fruit & Fresh Berries \$10.95 ++ Per Person

- Santa Fe Salad** with Mixed Field Greens, Blackened Seasoned Chicken, Black Beans, Roasted Corn, Diced Tomatoes, Tortilla
Chips, & Diced Green Onions served with Salsa Ranch Dressing \$11.95 ++ Per Person

Plated Luncheons

Sandwiches

Each Sandwich is served with a Choice of Fries or Chips

Croissant Club with Smoked Turkey Breast, Crispy Bacon Strips, Swiss Cheese, Sliced Tomatoes, & Fresh Leaf Lettuce served with Honey Mustard \$11.95 ++ Per Person

Grilled Vegetable Panini with Grilled Eggplant Marinated in Balsamic Dressing, Accompanied with Zucchini, Yellow Squash, & Red Peppers \$10.95 ++ Per Person

Pasta

Penne with Fresh Pesto served with Mozzarella Cheese \$10.95 ++ Per Person

Blackened Chicken Alfredo with Creamy Alfredo Sauce & Shaved Parmesan Cheese served with Freshly Baked Garlic Bread \$13.95 ++ Per Person

Pasta Primavera with Penne Pasta, Sliced Grilled Chicken, Grilled Balsamic Marinated Vegetables, & Broccoli served with Freshly Baked Garlic Bread \$13.95 ++ Per Person

Baked Lasagna Choice of Meat Marinara Sauce or Vegetarian Marinara Sauce, Baked with Mozzarella, served with Freshly Baked Garlic Bread \$13.95 ++ Per Person

Chicken

Teriyaki Glazed Chicken Breast served with Creamy Basmati Risotto & French Green Beans \$14.95 ++ Per Person

Southern Fried Chicken served with Creamy Country Gravy, Mashed Potatoes, & Vegetable Medley \$14.95 ++ Per Person

"Memphis" Style BBQ Chicken served with Mac & Cheese, & Broccoli \$14.95 ++ Per Person

Beef

Grilled Sirloin Steak served with Shitake Mushroom Sauce, Broccoli Almandine, Garlic Herb Roasted Red Potatoes, & Green Beans \$20.95 ++ Per Person

Southern Style Meatloaf served with Roasted New Potatoes & Green Beans \$13.95 ++ Per Person

Seafood

Herb Crusted Fillet of Salmon with warm Basil & Tomato Vinaigrette, Parmesan Risotto, & Sautéed French Green Beans \$18.95 ++ Per Person

Seared Tilapia with Lemon Caper Butter Cream Sauce served with Sautéed Green Beans & Roasted Red Potatoes \$14.95++ Per Person