



## **CONTINENTAL STYLE BREAKFAST MENUS**

### **Deluxe**

Assorted House Made Pastry & Bakery Selections

*Danish, Muffins, Croissants, Bagels*

**with**

*Fruit Preserves, Cream Cheese, Creamery Butter*

Seasonal Sun Ripened Fruits & Berries

Chilled Juices

*Orange, Cranberry & Apple*

*\$14 per Person*

### **Executive**

Assorted House Made Pastry & Bakery Selection

*Danish, Muffins, Croissants, Bagels, Fruit & Nut Breads*

**with**

*Fruit Preserves, Cream Cheese, Creamery Butter*

Seasonal Sun Ripened Fruits & Berries

Chilled Juices

*Orange, Cranberry, Apple & Tomato*

Greek Yogurt

*House Made Granola & Muesli*

House Cured Smoked Salmon

*Tomato, Capers & Red Onions*

*\$19 per Person*

### **The Continental Breakfast Package Includes:**

*Freshly Brewed Regular or Decaffeinated Seattle's Best Coffee*

*Mighty Leaf Fine Teas*

*All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax*



## **MISTY MORNING BREAKFAST BUFFET MENU**

Assorted Freshly Baked Pastries & Bakery Selections  
*Danish, Muffins, Croissants, Bagels, Fruit & Nut Breads*

***Accompanied by:***

Fruit Preserves, Cream Cheese, Creamery Butter

Seasonal Fresh Fruits & Berries

Greek Yogurt

*Housemade Granola & Muesli*

Scrambled Local Farm Raised Eggs

Crispy Applewood Smoked Bacon

Country Style Breakfast Sausage

Herbed Crispy Home Fried Potatoes

Assorted Chilled Juices

*Orange, Cranberry & Apple*

### **The Misty Morning Buffet Package Includes:**

*Freshly Brewed Regular or Decaffeinated Seattle's Best Coffee  
Mighty Leaf Fine Teas*

*\$21 per Person*

*All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax*



## **BELL CITY BRUNCH MENU**

### **Breakfast Selections**

Chilled Juice Bar  
*Orange, Cranberry & Apple*

House Made Pastry & Bakery Selections  
*Assorted Muffins, Croissants, Danish, Breakfast Breads & Bagels*  
*with*  
*Fruit Preserves, Cream Cheese, Creamery Butter*

Assortment of Seasonal Sun Drenched Fruit & Fresh Seasonal Berries

Belgian Waffles or Pancakes  
*Warm Local Maple Syrup & Whipped Butter*

Scrambled Local Farm Raised Eggs

Crispy Applewood Smoked Bacon & Country Style Breakfast Sausage

Herbed Crispy Home Fried Potatoes

### **Lunch Selections**

#### **Salad Station**

*(Please Select Two)*

Classic Caesar Salad, *Romaine Hearts, Classic Caesar Dressing, Parmesan*  
Organic Field Greens, *Tomato, Cucumber, Crumbled Gorgonzola, Citrus Vinaigrette*  
Española Salad, *Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette*  
Tabouli Salad, *Lemon, EVOO, Mint & Parsley*

#### **Chef's Seasonal Inspiration of Pasta**

*(Please Select Red Sauce, Basil Garlic Oil, Cream Sauce or Pink Vodka Sauce)*

#### **Carving Station**

*(Please Select One)*

Roast Strip Sirloin of Beef, *Horseradish Sauce*  
Roasted Steamship of Pork, *Honey Mustard Glaze*  
Roast Turkey Breast, *Cranberry-Orange Relish*  
*(If Chef Attended, a \$90 Fee Applies)*

#### **Seafood Station**

*(Please Select One)*

Poached Filet of Lemon Sole, *Spinach & Artichoke Mousse, Champagne Beurre Blanc*  
Roasted Atlantic Cod, *Provençal Sauce Roasted Tomatoes, Kalamata Olives & Capers*  
"Hibachi Style" Grilled Roasted Salmon, *Soy Sesame Glaze*

***Luncheon Selections Accompanied by:*** Sauté of Seasonal Vegetables

*\$39 per Person*

*All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax*



## **BREAKFAST & BRUNCH ENHANCEMENTS**

House Cured Smoked Salmon  
*Tomato, Capers & Red Onions*

*\$5 per Person*

Artisanal Cheeses & Charcuterie Collection  
*Served with Assorted Crackers, Flatbreads & Crisps*

*\$6 per Person*

Chef-Attended Omelet Station  
*(\$90 Attendant Fee Applies)*

*Freshly Made Custom Farmhouse Egg Omelet with Your Choice of:  
Ham, Peppers, Mushrooms, Onions, Tomatoes, Broccoli, Cheese & Herbs*

*\$5 per Person*

Baked Eggs Benedict  
*English Muffin, Farm Fresh Eggs, Canadian Bacon, Hollandaise Sauce*

*\$4 per Person*

Fresh Fruit & Yogurt Parfaits  
*Selection of Seasonal Assorted Fruit & Yogurt Parfaits*

*\$3 per Person*

Belgian Buttermilk Waffle Station  
*(\$90 Attendant Fee Applies)*

***Accompanied by***

*Creamery Butter, Cinnamon Sugar Sprinkle  
Blueberry & Strawberry Compote, Local Maple Syrup*

*\$3 per Person*

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## **BRITAINIA PLATED BREAKFAST MENU**

*(Please Select One Plated Breakfast Option for All Guests)*

### **Bristol Good Morning**

*Scrambled Local Eggs, Applewood Smoked Bacon or Sausage*

### **Connecticut Farmhouse Breakfast**

*Griddle Cakes with Local Maple Syrup*

*Applewood Smoked Bacon or Sausage*

*Crispy Home Fried Potatoes*

### **South of the Border**

*Scrambled Egg Tortilla Wrap*

*Tomato & Black Bean Salsa, Avocado & Manchego*

### **Popover Scramble**

*Local Eggs, Roasted Tomatoes, Spinach & Feta*

*Served in our Signature Gruyere Popovers*

### **Green Eggs & Ham**

*Kale Pesto Scrambled Eggs, Griddled Honey Ham*

*Tomato Croustade*

### **Baked Eggs Benedict**

*English Muffin, Farm Fresh Egg Custard, Canadian Bacon, Hollandaise Sauce*

## **The Plated Breakfast Package Includes:**

### ***Your Choice of:***

*Herbed Crispy Home Fried Potatoes or Fresh Fruit Mélange*

### ***Our Pastry Chef's Baskets of:***

*Freshly Baked Assorted Breakfast Pastries & Bakery Selections Served at the Table*

*Fresh Juices, Seattle's Best Coffee & Mighty Leaf Fine Teas*

*\$20 per Person*

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DOUBLETREE  
BY HILTON

## **CAROUSEL LUNCHEON BUFFET MENU**

### **Soup & Salad Options**

*(Please Select Two)*

Chef's Inspiration of the Day

Classic Caesar Salad

*Romaine Hearts, Classic Caesar Dressing, Parmesan*

Organic Field Greens Salad

*Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette,  
Raspberry Sunshine Vinaigrette, Sundried Tomato Basil, Red Pepper Vinaigrette, Ranch or Parmesan Herb*

Baby Arugula

*Radish and Pine Nuts with Raspberry Sunshine Vinaigrette*

Antipasto

*Campanelle, Salami, Turkey, Crisp Vegetables, Tomato Cilantro Vinaigrette*

### **Pasta**

*(Please Select One)*

Rigatoni Pomodoro

*Spinach, Tomato Sambuca Marinara, Reggiano*

Penne alla Vodka

*Pink Creamy Tomato Vodka Sauce, Parsley, Parmesan*

Campanelle Carbonara

*Parmesan cream sauce with peas and pancetta*

Farfalle Primavera

*Grilled vegetables, Spinach, Roasted Garlic Pesto*

### **Main Course Options**

*(Please Select Two)*

Herb Roasted Chicken, *Dijon Cognac Sauce*

Sesame Coconut Marinade Chicken, *Jalapeno Lime Butter Sauce*

Caprese Chicken Stuffed with *Mozzarella Tomato Spinach Garlic with a Balsamic Glaze*

Flat Iron Steak with *Wild Mushroom Cream Sauce or Au Poivre*

Marinated Beef Tips, *Teriyaki Ginger Glaze*

Roasted Atlantic Cod, *Roasted Red Pepper Sauce*

Grilled Fillet of Salmon, *Coconut Saffron Sauce*

Stuffed Sole with *Spinach, Garlic, Roasted Tomatoes with Lemon Capers Brown Butter*

### **Accompaniments**

*(Please Select One)*

Herb Roasted Potatoes

Garlic and Chive Whipped Potatoes

Rice Pilaf with Toasted Almonds

Coconut Island Rice (white or brown) with bell peppers and lime

***Carousel Luncheon Buffet Includes a Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter***

### **Dessert**

Please Select from Dessert Series Two

### **Coffee & Tea Service Included**

*\$35 per Person*

*All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax*



## **"Delicatessen Style" LUNCH BUFFET MENU**

*Minimum 20 People ~ Maximum 100 People*

### **Premium Deli Meat Platters**

*(Please Select Three)*

Honey Cured Country Ham  
House Roasted Turkey Breast  
Oven Roasted Sirloin of Beef  
Columbus Genoa Hard Salami  
New York Style Pastrami  
Capicola

### **Domestic & Imported Cheeses**

*(Please Select Three)*

American  
Cabot Cheddar  
Italian Provolone  
Imported Swiss  
Pepper Jack

### **Sandwich Accompaniments & Condiments**

Harvest Bakery assortment breads and rolls  
Sliced Tomatoes, Lettuce & Kosher Dill Pickle Spears  
Mayonnaise, Dijon Mustard, Horseradish aioli

### **Cold Salad Platters**

*(Please Select One)*

Chunk Light Tuna Salad, *Remoulade*  
Cajun Chicken Salad  
Seasoned Grilled Vegetable Platter *with Roasted Tomatoes and Basil Pesto Balsamic Glaze*

### **Classic Side Salads**

*(Please Select Three)*

Potato Salad *with Bacon, Crisp Vegetables Whole Grain Mustard Remoulade*  
DoubleTree Coleslaw, *with Basil Vinaigrette and Kalamata Olives*  
Carrot and Radicchio Salad *with Fig Balsamic Vinaigrette*  
Antipasto Salad *with Turkey, Salami, Crisp Vegetables Tomato Cilantro Vinaigrette*  
"Seasonal" Panzanella Salad, *Rosemary Focaccia bread, tomato, red onions, balsamic glaze*  
Organic Field Greens, *Tomatoes, Cucumbers, Carrots, choice of Balsamic Vinaigrette, Raspberry Sunshine Vinaigrette, Sundried Tomato Basil, Red Pepper Vinaigrette, Ranch, Parmesan Herb*  
Classic Caesar Salad, *Lemony Caesar Dressing, Croutons, Parmesan*

### **Dessert**

Please Select from Dessert Series One

### **Coffee & Tea Service Included**

*(Iced Tea May be Substituted)*

*\$25 per Person*

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## **"That's A Wrap" LUNCH BUFFET**

*Maximum 100 People*

### **Assorted Wraps**

*(Please Select Three)*

Buffalo Chicken

*Crispy Buffalo Tenders, Chunky Blue Cheese Dressing, Lettuce & Tomato*

Turkey Club

*House Roasted Turkey, Applewood Smoked Bacon, Brie, Lettuce & Tomato*

Chicken Caesar

*Grilled Chicken, Romaine, Caesar Dressing, Garlic Croutons, Parmesan*

Tuna Salad

*Chunk White Tuna, American Cheese, Lettuce & Tomato*

Roast Beef

*House Roasted Beef Sirloin, Provolone Cheese, Lettuce & Tomato*

Ham & Swiss

*Black Forest Ham, Swiss, Lettuce & Tomato*

Classic Chicken Salad

*All White Breast, Toasted Pecans, Grapes, Lettuce & Tomato*

Vegetarian

*Hummus, Spinach, Roasted Peppers*

### **Wrap Accompaniments**

*Mayonnaise, Dijon Mustard, Remoulade & Herbed Balsamic Oil  
Assorted Chips, & Pretzels, Kosher Dill Pickle Spears*

### **Classic Side Salads**

*(Please Select Two)*

*Potato Salad with Bacon, Crisp Vegetables Whole Grain Mustard Remoulade*

*DoubleTree Coleslaw, with Basil Vinaigrette and Kalamata Olives*

*Carrot and Radicchio Salad with Fig Balsamic Vinaigrette*

*Antipasto Salad with Turkey, Salami, Crisp Vegetables Tomato Cilantro Vinaigrette*

*"Seasonal" Panzanella Salad, Rosemary Focaccia bread, tomato, red onions, balsamic glaze*

*Organic Field Greens, Tomatoes, Cucumbers, Carrots, choice of Balsamic Vinaigrette, Raspberry Sunshine Vinaigrette,  
Sundried Tomato Basil, Red Pepper Vinaigrette, Ranch, Parmesan Herb*

*Classic Caesar Salad, Lemony Caesar Dressing, Croutons, Parmesan*

### **Dessert**

**Please Select from Dessert Series One**

### **Coffee & Tea Service Included**

*(Iced Tea May be Substituted)*

*\$25 per Person*

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## **WILLOW OAK PLATED LUNCHEON MENU**

### **Salad & Soup Options**

*(Please Select One Option for All)*

*Chef's Seasonal Inspiration Soup, Hot or Chilled*

*Organic Field Greens Salad, Seasonal Accompaniments, dressing choice of: Balsamic Vinaigrette, raspberry sunshine vinaigrette, sundried tomato basil, red pepper vinaigrette, ranch or parmesan herb  
(Choice of One of the Above Included in Price of Main Course)*

*Arugula Salad, Radish, Pine Nuts Lemon Shallot Vinaigrette \$2*

*Classic Iceberg Wedge Salad, Bacon Blue Cheese Dressing, Grape Tomatoes \$2*

*Classic Caesar Salad, Romaine Hearts, Parmesan, Peppered Croutons \$2*

*Caprese Salad, Fresh Tomato, Hand-Spun Mozzarella, Basil Pesto \$2*

### **Main Course Options**

*(Please Select Up to Three Main Course Options)*

*Medallions of Chicken Piccata, Lemon Caper Beurre Blanc*

*Caprese Chicken Stuffed with Mozzarella Tomato Spinach Garlic with a Balsamic Glaze*

*Herb Roasted Chicken, Dijon Cognac Sauce*

*Stuffed Chicken Breast with Apples, Pears and Sourdough with Rosemary Gravy*

*Flat Iron Steak with Wild Mushroom Cream Sauce or Au Poivre*

*Sirloin of Beef with Au Poivre Sauce*

*Roasted Atlantic Cod with a Saffron Broth*

*Pistachio Crusted Salmon, Cilantro Honey Chutney*

*Stuffed Sole with Crab Meat Lemon Caper Sauce*

*Florentine Roll-Ups, Homemade Pasta, Ricotta, Spinach, Roasted Garlic Red Pepper Cream Sauce or Marinara*

*Ratatouille Lasagna – Roasted Squash, Zucchini, Carrots, Marinara Sauce*

### **Main Course Accompaniments**

*(Please Select One for all entrees)*

*Rice Pilaf with an Almond Herb butter*

*Herb Roasted Potatoes with Peppers and Onions*

*Mustard Tossed Fingerling Potatoes*

*Truffled York Potato Puree*

*Wild Rice with Portobello Mushrooms*

### ***Willow Oak Plated Luncheon Includes:***

*Seasonal Vegetable Sauté, Warm Artisan Rolls & European Style Butter*

### **Dessert**

*Please Select from Dessert Series Two*

### **Coffee & Tea Service**

*(Iced Tea May be Substituted)*

*\$ 32 per Person*

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## DESSERT MENU

### Dessert Series One

*(Please Select Four)*

Sugar Cookies, Chocolate Chip Cookies, M&M Cookies,  
Red Velvet Cookies, Peanut Butter Cookies,  
Oatmeal Raisin, White Chocolate Macadamia,  
Brownies, Lemon Bars, Caramel Toffee Bars,  
Cookies and Cream Bar, Hazelnut Fudge Bar

### Dessert Series Two

*(Please Select Two)*

Tiramisu  
Seasonal New York Cheesecake  
House Made Assortment of *Cookies, Brownies & Dessert Bars*  
Lemon Chiffon Cake, *Yellow Cake Lemon Cream*  
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*

### Dessert Series Three

*(Please Select One)*

Seasonal Fruit Crisp with *Vanilla Gelato*  
Vanilla Brulee with *Berries and Cream*  
Seasonal New York Cheesecake  
House Made Assortment of *Cookies, Brownies & Dessert Bars*  
Chocolate Mousse Cake, *Raspberry Sauce, Whipped Cream*  
Red Velvet Cake, *Cream Cheese frosting*

*All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax*