



MITZVAH MENUS



DOUBLETREE

BY HILTON™

BETHESDA - WASHINGTON DC



MITZVAH MENUS

Thank you considering the Doubletree Bethesda to be a part of this joyous celebration. We are very proud of our facility and welcome the opportunity to be a part of your special occasion. Our consultants are available to assist you with every detail. Please contact our Planners to set up an appointment to view our beautiful property.

We are pleased to offer the following amenities included with this package.....

Large Challah

Chiavari Chairs

Damask Floor Length Linen

Cherry Wood Dance Floor

Hotel Candle Centerpieces

Exclusivity of the Ballroom

Complimentary Valet Parking

Dedicated Hotel Manager

Discounted Guest Room Rates for Overnight Guests

Complimentary Suite for the night of the Mitzvah

ADULT MENUS

Adult Hors D'oeuvres Selection – Butler Passed

Mini Potato Latkes, House Cured Salmon,
Crème Fraîche
Duck Roulettes, Walnut Crostini, Curried Apples
Chilled Gulf Shrimp, Virgin Bloody Mary Dipping Sauce
Cannellini Bean Bruschetta, Roasted Garlic Crostini
Concord Grapes, Pistachios and Bleu Cheese
Oysters on the Half Shell, Wasabi Mignonette
Latino Tuna, Herb Salad, Indian Pappadums
Lobster and Shrimp Empanada,
Yellow Tomato Cilantro Salsa
Spanakopita – Spinach and Feta Cheese in Phyllo
Petite Jumbo Lump Maryland Crab Cake, Hickory
Smoked Red Onion Rémoulade

Coconut Breaded Chicken Tenderloin
with Roasted Maui Pineapple Relish
Curry Coconut Chicken Sate
Beef Sirloin kabob, Green Spring Onion,
Soy Ginger Glaze
Mini Beef Wellington, Sauce Béarnaise
Roasted Loin of Lamb with Ranch Herb Crust
and Red Onion Confit
Parmesan Polenta Tomato Basil Ragout,
Gorgonzola Cheese Crust
Baked Potato, Caviar, Crème Fraîche
Chicken Wellington
Vegetable Dumpling, soy ginger glaze
Mushroom Risotto Fritters

Adult Reception Displays

Mezze Table

Hummus, Baba Ghanoush, Muhammara, Lebne Yogurt
Dip, Stuffed Grape leaves, Tabouleh, Cucumber Tomato
Salad, Marinated Olives, Pita Crisps, Flat Bread and
Lavash

Artisan Cheese Table

International and Domestic Cheeses
American and European Farmstead Cheeses
Served with Fresh and Dried Fruits, Sliced Baguette,
Walnut Raisin Bread, Carr's Water Biscuits

Salumeria

Decorative display of cured imported meats from around
the world, assorted cured and brined olives, Roasted
peppers, Grilled Asparagus with Balsamic, flavored oils
and crusty fresh baked Breads

Farm Stand

Seasonal Crisp vegetables, terra chips
Chipotle Buttermilk dip, Truffle onion and sour cream dip

ADULT MENUS

Appetizer Course

House Made Pasta, Broccoli, Parsley Pesto

Potato Crusted Scallop, Stone Ground Mustard Vinaigrette

Roasted Jumbo Asparagus, Manchego Cheese, Pine Nuts, Sherry Wine Vinaigrette

Smoked Salmon Wrapped Goat Cheese on a Bed of Fire Roasted Peppers, Mache Salad & Basil Vinaigrette

Grilled Eggplant, Goat Cheese, Oven Roasted Tomato Bundles, Yellow Tomato Emulsion, Herb Salad

Salad Course

Hearts of Romaine Caesar Salad with Parmesan and Garlic Croutons

Pennsylvania Greens, Sweet "100" Tomatoes, Aged Balsamic Vinaigrette

Roasted Portobello Mushroom over Parmesan Polenta

Entrées

Breast of Free Range Chicken

Tarragon, Parsnip Potato Puree, Seasonal Vegetables

Breast of Chicken

Toasted Garlic Spinach, Saffron Potato Puree,

Stewed Tomatoes

Pan Roasted Salmon

Fennel, Fresh Hearts of Palm, Nicoise Olive relish

Crispy Skin Salmon

French Beans, Grafton Cheddar Cheese Grits

Grilled New York Steak

Buttermilk Onion Rings, Red Wine Reduction

Herb Seared Filet of Beef

Potato Confit, Ruby Chard, Port Wine Reduction

Combination of Two

Petite Filet of Beef, Chicken Breast or Salmon

Chef's Choice of Sauce and Fresh Accompaniments

Adult Reception Dessert Course

Fresh Seasonal Berries and Fruit Sorbet

Sliced Cake with Fresh Seasonal Berries

Viennese Table a Station full of Wonderful Sweets including Petit Fours, Eclairs, French Pastries, Canoli and Fruit Mini Tarts (included in package)

Please note - courses and prices are based on package selected

TEEN MENUS

Displayed Hors D'oeuvres during Reception Hour

Sesame Chicken Bites, Cocktail Franks in Puff Pastry, Vegetable Spring Rolls, Mozzarella Sticks with Marinara Sauce

Unlimited Non-Alcoholic Beverages

Soft Drinks, Juices, Water

First Course

Caesar Salad or Mixed Greens or
Fresh Fruit Salad with Honey Yogurt Dressing

Buffet Selections

Taco & Fajita Buffet

Chicken Fajitas, Beef Taco Filling, Warm Flour Tortillas, Tortilla Chips, Grated Cheese & Sour cream, Guacamole, Salsa, Roasted Corn Salad, Spanish Rice & Ranchero Beans

Picnic Buffet

Fried Chicken, Kosher Hot Dogs, Condiments, Buns, Ranch Fries, Corn-on-the-Cob, Barbecue Beans

Ocean Beach Buffet

Fish 'n' Chips, Tartar Sauce, Lemon, Malt Vinegar, Grilled Salmon, Lemon Butter Sauce, Macaroni & Cheese, Oven-Roasted Italian Vegetables, Garlic Bread

Dessert

Ice Cream Sundae Buffet

Chocolate & Vanilla Ice Cream, Hot Fudge, Caramel & Strawberry Sauce
Nuts, M&Ms, Oreo Cookie Crumbles, Rainbow Sprinkles, Whipped Cream & Cherries

Mediterranean Buffet

Grilled Chicken in 15-Spice Marinade, Beef Kabobs, Falafel, Tahini Dipping Sauce, Pita Pockets, Shredded Lettuce, Tomatoes, Israeli Couscous Salad, Olives & Roasted Peppers

"Little Italy"

Assorted Pizza's, Grated Parmesan Cheese, Hot Pepper Flakes, Black Pepper Mill, Bruschetta with Marinated Plum Tomatoes and Fresh Basil

The All American

Hamburgers, All Beef Hot Dogs, Chicken Fingers, French Fries, Served with all the toppings

PACKAGE INFORMATION

Platinum Package

Adults

Choice of One Reception Display
Choice of Four Hors D'oeuvres
Choice of One Dinner Salad
Choice of Entree
Choice of One Dessert except Viennese Table

Beverage Service

Five Hour Premium Bar

Inclusions

Package does NOT include Chiavari Chairs

Price

\$110 Chicken Entrée
\$115 Salmon Entrée
\$122 New York Strip Entrée
\$125 Filet of Beef Entrée
\$127 Dual Entrée

Teen Package

Choice of Displayed Hors D'oeuvres
Choice of First Course, Buffet(s)
Ice Cream Sundae Bar for Dessert

Unlimited Soda, Juice and Bottled Water for Five Hours

Price

\$55 One Buffet and Two Displayed Hors D'oeuvres
\$63 Two Buffets and Three Displayed Hors D'oeuvres
\$70 Three Buffets and Four Displayed Hors D'oeuvres
Add Specialty Mocktails for an Additional \$4 per person

Prices do not include Service Charge and Tax

Doubletree by Hilton, Bethesda, 8120 Wisconsin Avenue, Bethesda, Maryland 20814

Diamond Package

Adults

Choice of Two Reception Displays
Choice of Five Hors D'oeuvres
Choice of One Dinner Appetizer
Choice of One Dinner Salad
Choice of Entree
Choice of One Dessert

Beverage Service

Five Hour Premium Bar
Wine Service During Dinner

Inclusions

Chiavari Chairs are included

Price

\$130 Chicken Entrée
\$135 Salmon Entrée
\$142 New York Strip Entrée
\$145 Filet of Beef Entrée
\$147 Dual Entrée



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