

Iconic at DoubleTree Hotel Utica

2023 - 24 Catering Menu



BUFFET DINNER SELECTIONS

This buffet includes two entrees, vegetable, starch, penne marinara, house salad, rolls with butter, coffee and tea.

(minimum 40 people, less than 40 people served family style +\$2/person)

ENTREES

CHICKEN MARSALA

Sautéed Breast of Chicken, Shallots and Mushrooms in a Butter Marsala Wine Sauce

CHICKEN BIANCO

Spinach and Roasted Tomatoes Over Sautéed Chicken Breast

HERB ROASTED CHICKEN

Roasted Herb Rubbed Chicken on the Bone

CHICKEN RIGGIES

PAN SEARED PORK LOIN WITH BOURBON BACON SAUCE

Sliced Pan Seared Pork Tenderloin Glazed with a Bourbon Bacon Sauce

MEATBALLS WITH MARINARA

SALMON WITH MAPLE PECAN SAUCE

Grilled Salmon Glazed with a Maple Pecan Sauce

FRESHLY CARVED TURKEY BREAST

Served with gravy and cranberry - mayo relish

EGGPLANT PARMESAN

CHICKEN PARMESAN

Breaded chicken topped with mozzarella and our marinara sauce

BEEF TENDERLOIN TIPS +10

in mushroom Marsala

CHICKEN FRANGASIE +2

Egg battered chicken served in a lemon butter sauce

ADD THIRD ENTREE +7

SIDES

Choice of Starch: seasoned roasted potatoes, whipped potatoes, rice pilaf, garlic mashed potatoes

Choice of Vegetable: green beans, roasted mixed vegetable medley, brown sugar and butter glazed carrots

ADMINISTRATIVE FEE – The Service Establishment charges an Administrative Fee on all food and beverage prices listed in our Special Events Menus, Banquet Event Orders, Room and Catering Contracts. This charge is for the administration of the event (i.e. banquet, special function, package deals) and is not a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. A gratuity will not be expected or charged. The Administrative Fee also applies to meeting space, equipment and special services, and AV prices, with or without food and beverage as part of the function. The Hotel's current Administrative Fee is 23%, which is subject to change. **APPLICABLE TAXES** – All food and beverage, as well as meeting space, AV or other special services, and items provided by the Hotel and the Administrative Fee are also subject to applicable State Sales Tax. Prices apply for events held in 2023. Prices subject to change

UTICA CLASSIC BUFFET PACKAGE

Served with coffee/tea/soda

minimum 40 guests (less than 40 guests served family style with a \$2/person upcharge)

HERB ROASTED CHICKEN

SEASONED ROASTED POTATOES

MEATBALLS IN SAUCE

RIGATONI WITH MARINARA

GARDEN SALAD

ADD ON UTICA GREENS +6

LAFAYETTE BUFFET

Served with coffee/tea/soda

minimum 40 guests (less than 40 guests served family style, with \$2/person upcharge)

CHICKEN BIANCO

PORK TENDERLOIN IN A BACON BOURBON SAUCE

RICE PILAF

VEGETABLE (CHEF'S CHOICE)

GARDEN SALAD

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OPTIONAL BUFFET UPGRADES AND ENHANCEMENTS

Buffet dinners served family style, \$3 per person upcharge. All prices are per person

CARVING STATION SELECTIONS

Carving Station as add on to buffet menu
Station Attendant Fee - \$75. 90 minutes

OVEN ROASTED TURKEY

cranberry relish, gravy 7

ROASTED PORK LOIN

apple chutney, mayo 6

BAKED HAM

pineapple relish, dijon mustard and rolls 5

HADDOCK OREGANATO

BEEF SIRLOIN

Market

PRIME RIB

au jus, horseradish sauce Market

TENDERLOIN FILET

au jus Market

VEGETABLE ENHANCEMENTS

UTICA GREENS

escarole, cherry peppers, sausage, garlic with bread crumbs and
Romano cheese 6

GRILLED ASPARAGUS 3

STARCH ENHANCEMENTS

WHIPPED POTATOES

with cheddar or chives 3

CHEESE TORTELLINI ALFREDO 5

PENNE & BROCCOLI

aioli sauce 3

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BUFFET LUNCHES

Includes 1 entree, two accompaniments, house salad, rolls, coffee, and tea.
Family style served buffets, add \$2 per person.
Minimum 40 guests for buffet set up

Lunch service not available to begin after 1:30 pm.

ENTREES

PAN SEARED PORK LOIN WITH BOURBON
BACON GLAZE

CHICKEN BIANCO

HERB ROASTED CHICKEN

CHICKEN MARSALA

MEATBALLS IN MARINARA

SALMON WITH MAPLE PEGAN SAUCE

EGGPLANT PARMESAN

CHICKEN FRANCAISE +2

VEGETABLE SELECTIONS

ROASTED MIXED VEGETABLE MEDLEY
GREEN BEANS AND GRAPE TOMATO BLEND

STARCH SELECTIONS

RICE BLEND
SEASONED ROASTED POTATOES
PENNE MARINARA

ADD-ONS

House Salad 3
Penne with Broccoli 3
Greens 6

DELI BOARD

minimum 15 guests

ASSORTMENT OF THREE WRAPS OR SUBS, SALAD, COOKIES, BEVERAGES

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BREAKFAST

HOTEL UTICA BREAKFAST (MINIMUM 40 GUESTS)

Scrambled eggs
Sausage
Home fries
French Toast with maple syrup
Assorted mini muffins
Mini bagels with butter, jellies, cream cheese
Orange and cranberry juices
Tea and coffee

Add:
Applewood Smoked Bacon 4
Danish 3
Individual Yogurts 4
Fresh Fruit 6

CONTINENTAL BREAKFAST

Assorted mini muffins and Danish OR bagels with butter, jellies, cream cheese, assorted yogurt with granola
Orange and cranberry juices
Tea and coffee

ADD-ONS (PRICED PER PERSON)

Fresh Fruit 6

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ICONIC BRUNCH BUFFET

*Select 5 menu items Add \$5 for each additional item Served with tea,
coffee, and juice*

Minimum 40 guests or \$1000 minimum food and beverage spend

SCRAMBLED EGGS

BREAKFAST SAUSAGE OR BACON

SEASONED ROASTED POTATOES

BELGIAN WAFFLES

with maple syrup, cut strawberries and whipped cream

PENNE WITH BROCCOLI

VODKA RIGGIES

BAKED CHICKEN OREGANATO

MIXED SEASONAL VEGETABLES

HOUSE SALAD

FRITTATA

eggs, potatoes, peppers, onion

BRUNCH ADD-ONS

CHICKEN FRANCAISE

+5 per person

ASSORTED MINI DESSERTS

cannoli, cheesecake bites, mousse, fruit tarts, cream puffs,
eclairs +6 per person

GRAND MARNIER FRENCH TOAST

+4 per person

PENNE MARINARA WITH MEATBALLS

+5 per person

HOTEL GREENS

+6 per person

FRESH CUT FRUIT

+6 per person

EGGS BENEDICT

+5 per person

SALMON IN MAPLE PEGAN SAUCE

+7 per person

HADDOCK BALSAMICO

+7 per person

BRUNCH BEVERAGES

BOTTOMLESS MIMOSA (2 HOURS)

+10 per person

Add berries +3 per person

WINE PUNCH

\$200 for up to 50 people

FRUIT PUNCH

\$125 for up to 50 people

WINE OPEN BAR (2 HOURS)

one red, one white +12 per person

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ICONIC BANQUET DESSERTS

Miniature Size Desserts. \$135/ 50 pieces

CANNOLI

CHOCOLATE CANNOLI

ECLAIRS

FRUIT TARTS

NAPOLEANS

PUSTIES

CREAM PUFFS

BROWNIES (ASSORTED TOPPINGS)

MINI MOUSSES (ASSORTED FLAVORS)

CHEESECAKE BITES \$75/50 PIECES

FLOURLESS CHOCOLATE TORTE SLICES

Layer Cakes and Cheesecakes (10' serves 16-20, \$65, 12" serves 25-30, \$80)

STRAWBERRY BAVARIAN

CHOCOLATE GODIVA

CARROT WITH COCONUT WALNUT CREAM
CHEESE FROSTING

SNICKERS

BLUEBERRY CHEESECAKE

S'MORES CHEESECAKE

NEW YORK STYLE WITH FRUIT TOPPING