Catering Menus
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**Catering Menus**

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Washington D.C.- Convention Center • 202-739-2001 • All prices are per person. A Customary 21% taxable service charge and sales tax will be added to all prices.
BREAKFAST

EMBASSY BREAKFAST

an assortment of Nantucket Nectors

sliced fresh fruit
strawberries, pineapple, honeydew, watermelon and grapes

oatmeal with raisins,
brown sugar, walnuts

yogurt granola parfaits
Kind Bars

Monday - chocolate & fruit filled croissants
Tuesday - breakfast breads
Wednesday - assorted donuts
Thursday - apple fritters
Friday - cinnamon rolls

assorted bagels
plain cream cheeses
low fat veggie cream cheese
raspberry and grape preserves

freshly brewed regular and decaffeinated coffee
specialty teas

$32 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

bacon, egg and cheese croissant

$8 per guest

sliced fresh fruit plate
with yogurt

$7 per guest

smoked salmon display

$10 per guest
BREAKFAST BUFFET

CHOICE BREAKFAST BUFFET

an assortment of Nantucket Nectors

All Embassy buffets come with the following:
- oranges, grapefruit, pears, apples, blueberries, strawberry, pineapple, honeydew, watermelon and grapes
- oatmeal with raisins, brown sugar, dried fruit, walnuts
- yogurt and granola parfaits
- croissants, breakfast breads and assorted bagels
- plain cream cheeses, veggie cream cheese, raspberry, and grape preserves
- fluffy scrambled eggs, peppers, onions
- roasted red potatoes with peppers
- applewood smoked bacon
- sausage links or turkey sausage
- apple cinnamon crepes with honey sour cream

freshly brewed regular and decaffeinated coffee
specialty teas

$43 per guest

minimum for buffet is 25 guests
labor fee of $150 for fewer than 25 guests
station attendant fees $150

ENHANCEMENTS

sliced fresh fruit plate with cinnamon honey yogurt

$7 per guest

smoked salmon display with traditional garnish to include chopped hard boiled egg yolks & egg whites
minced red onion, capers, cream cheese and toast points

$10 per guest

omelet station
omelets made to order
$10 per guest
PLATED BREAKFAST SELECTIONS

PLATED BREAKFAST

all served with orange juice, coffee, tea and croissant

- scrambled eggs with chives
- roasted red bliss breakfast potatoes
- Applewood smoked bacon,
  $34 per guest

- bananas foster cinnamon french toast, maple syrup
- pork sausage
- roasted red bliss breakfast potatoes
  $35 per guest

- eggs benedict
- roasted red bliss breakfast potatoes
- Canadian bacon
  with hollandaise sauce
  $39 per guest

* turkey sausage patties or bacon upon request.
ALL DAY MEETING PACKAGE 1

_Continental Breakfast_

an assortment of Nantucket Nectors

oranges, grapefruit, pears, apples, blueberries, strawberries,
pineapple, honeydew, watermelon and grapes

egg, bacon and cheese croissant sandwich

Monday - chocolate & fruit filled croissants
  Tuesday - breakfast breads
  Wednesday - assorted donuts
  Thursday - apple fritters
  Friday - scones & danish

raspberry and grape preserves

freshly brewed regular and decaffeinated coffee
  specialty teas

_Healthy Break_

assorted yogurts
whole fresh fruit
assorted breakfast bars

bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
  specialty teas

_Afternoon Snack Break_

individual miniature crudités
brie and caramelized onion crostini
flavored macaroons

coke® and assorted drinks
bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
  specialty teas
$50 per guest

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ALL DAY MEETING PACKAGE 2

**Continental Breakfast**

- an assortment of Nantucket Nectars
- oranges, grapefruit, pears, apples, blueberries, strawberries, pineapple, honeydew, watermelon and grapes
- oatmeal with raisins, brown sugar, walnuts
- yogurt and granola parfaits
- Kind Bars

Monday - chocolate & fruit filled croissants
Tuesday - breakfast breads
Wednesday - assorted donuts
Thursday - apple fritters
Friday - cinnamon rolls

- raspberry, strawberry and grape preserves
- freshly brewed regular and decaffeinated coffee
- specialty teas

**Mid-morning Break**

- whole fresh fruit
- assorted breakfast bars
- regular and diet coke® products
- bottled water and sparkling waters
- freshly brewed regular and decaffeinated coffee
- specialty teas

**Lemon Break**

- strawberry lemonade, lemon drop, lemon cookies
- regular and diet coke® and assorted drinks
- bottled water and sparkling waters
- freshly brewed regular and decaffeinated coffee
- specialty teas

**Hand-wich Board**

- clam chowder
- organic mixed greens
- red & yellow pear tomatoes, cucumbers, carrots, rustic croutons
- ranch dressing, italian dressing
- finn & porter cole slaw, country potato salad
- hand-wich platter on house baked artisan bread
- smoked turkey breast and swiss
- with pesto mayonnaise
- bavarian black forest ham with monterey jack cheese and olive tapenade
- italian style roast beef and cheddar
- with horseradish cream
- pickles, olives, pepperonchini
- baked chips, sun chips
- fresh whole hand fruit
- miniature mousse and tea cookies
- regular and diet coke® products
- freshly brewed regular and decaffeinated coffee
- specialty teas

**$105 per guest**

*minimum for buffet is 25 guests*

* labor fee of $150 for fewer than 25 guests*

*station attendant fees $150*
AM COFFEE BREAK

Mid–morning Pick Up
an assortment of juices to include:
orange, apple, grapefruit, cranberry, V8
whole fresh fruit
individual fruit and plain yogurts
power bars and trail mix
regular and diet coke® products
bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
specialty teas
$18 per guest

Sugar Rush
assorted doughnuts
apple fritters, cinnamon rolls
whole fruits
regular and diet coke® products
bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
specialty teas
$16 per guest

Beverage Break
regular and diet coke® products
bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
specialty teas
$9 per guest

Paris Café Break
miniature fruit tarts
assorted petite fours
chocolate dipped strawberries
regular and diet coke® products
bottled water and Perrier
freshly brewed regular and decaffeinated coffee
specialty teas
$18 per guest
LUNCH STARTERS

FINN & PORTER SOUPS:
baked potato soup
tomato basil
blue crab soup
cream of asparagus
chicken knochi spinach
chicken tortilla

SALADS:
organic market greens salad
baby lettuces, cucumber, tomato, carrots and
white balsamic vinaigrette

spinach salad
baby spinach, blood oranges, red currants,
vermont goat cheese, candied pecans
and mango vinaigrette

Embassy Wedge
iceberg lettuce wedges, Applewood smoked bacon, tomato,
bleu cheese dressing and
crumbled bleu cheese

pear and walnut salad
baby lettuce, candied walnuts, sliced pears, raspberries
gorgonzola, honey-balsamic vinaigrette
LUNCH ENTREES

choice of one lunch starter and one dessert
freshly brewed regular and decaffeinated coffee
_____________ and specialty teas _____________

POULTRY:

herb & mustard scented French cut chicken breast
maple apricot relish
horseradish whipped potatoes
sautéed green beans and oven roasted red tomatoes
$46 per guest

pecan crusted chicken breast
andouille pan gravy
artichoke risotto
sauteed spinach
$48 per guest

cranberry and almond stuffed chicken
with rosemary brown gravy
with smashed yukon gold potato
green beans
$49 per guest

grilled smoked paprika chicken
grilled summer vegetables and potato,
lime-cucumber yogurt
$48 per guest

vegetarian entree
grilled summer vegetable plate with
cool dried fruit and cous cous salad
$45 per guest
LUNCH ENTREES

choice of one lunch starter and one dessert
freshly brewed regular and decaffeinated coffee
____________ and specialty teas _____________

MEAT:

grilled sirloin steak
with tabasco butter
baked potato and green beans almondine
$48 per guest

grilled 8oz. NY strip
blue cheese potato and turnip puree
broccolini and red onion marmalade
$51 per guest

SEAFOOD:

ginger roasted fillet of salmon
maple soy glaze, red pepper cous cous
and sautéed spinach & artichoke
$48 per guest

cumin rubbed tuna
with pico de gallo,
jalapeño spiced vegetables
sweet potato puree
$49 per guest

lemon grilled swordfish
rosemary butter sauce
batonnet of root vegetables
roasted new potatoes
$49 per guest

twin lumped crab cakes
twin Maryland lump crab cakes
corncake and broccolini with lemon herb mustard sauce
$49 per guest
LUNCH DESSERTS

LUNCH DESSERT CHOICES:
(Please ask about our other dessert choices)

keylime cheesecake

chocolate marquis
delicate mousse wrapped in rich chocolate and raspberries
(made with peanut oil)

mixed fruit cheesecake

red velvet cake

apple torte

vanilla bean creme brulee

summer fruit tart
LUNCH BUFFETS

SOUTHWESTERN NUEVO LATINO BUFFET

salad- mexican cesar salad
baby red and green romaine with toasted pignolias, avocado and herbed buttermilk dressing topped with crispy tortilla strips

skewered bbq shrimp with roasted corn relish

“Taco Bar”
with ground beef and grilled chicken
with pico de gallo
cheese, shredded lettuce, sour cream, salsa, guacamole, cilantro and onion
flour and corn tortillas

DESSERT

blackberry fruit flan, mini chorros

regular and diet coke® products
freshly brewed regular and decaffeinated coffee
specialty teas
$54 per guest

$75 per guest (Dinner)

minimum for buffet is 25 guests
labor fee of $150 for fewer than 25 guests
LUNCH BUFFETS

ASIAN LUNCH BUFFET

chinese chopped salad
tai cucumber mango salad

napa cabbage, bok choy, red cabbage, water chestnuts,
bamboo shoots, chow mien noodles, japanese bean threads,
mandarin oranges, fried lotus root, asian peanut dressing

fresh fruit kababobs with ginger yogurt for dipping
assorted spring rolls

oriental grilled vegetables
sesame scallions, shiitake mushrooms, sweet onions, red and
yellow pepper, japanese eggplant, chinese long beans,
gently tossed with tamari soy and sesame oil

crisp shrimp with tai chili sauce
beef stir fry

teriyaki lemon chicken on fried rice cake

DESSERT

mandarin orange cheesecake

regular and diet coke® products
freshly brewed regular and decaffeinated coffee
specialty teas
$54 per guest

$75 per guest (Dinner)

minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests
LUNCH BUFFETS

ITALIAN

tuscan white bean and spinach soup

garlic bread sticks

caeser salad with creamy parmesan dressing

grilled shrimp and marinated
cannellini bean salad
pear tomato and bocconcini salad

ricotta cheese tortellini
with homemade marinara
chicken canzanese

seared herb crusted salmon
with balsamic glaze

roasted parsnips, zucchini, carrots

tiramisu with orange marscapone cream
and cannoli

regular and diet coke® products
freshly brewed regular and decaffeinated coffee
specialty teas

$54 per guest

DINNER BUFFET

$75 per guest

minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests
LUNCH BUFFETS

CALIFORNIA WINE COUNTRY BUFFET

boutique cheese’s presented by farm grapes
with dried fruit and nuts and wafers

sienna salad-organic mixed greens with sun dried cherries, roasted tomatoes,
toasted pecans and raspberry vinaigrette.

striped bass with scallion radish salad on a bed of sautéed leeks
and tangerine glaze

braised tenderloin on polenta cake with glazed root vegetables

roasted parsnips, zucchini, carrots

roasted red potato with thyme and white truffle oil

pofiteroles with lavender infused cream

mini creme brulee’s

coffee service with brown sugar cubes, orange peel,

chocolate shavings and hazelnut cream

regular and diet coke® products

freshly brewed regular and decaffeinated coffee

specialty teas

$54 per guest

$75 per guest (Dinner)

__________

minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests
INTERACTIVE BUFFETS

FRESH AND NATURAL BUFFETS

fine grade prosciutto and soppressata

tallegio and provolone

olive tapenade, smoked tomato jam with rustic breads

fresh mozzarella, heirloom tomato, basil vino verde and old balsamic

grilled asparagus with chiffonade of smoked salmon and parsley gremolata

marinated organic grilled vegetables, yellow squash, zucchini, button mushrooms, red onions, red peppers

garlic roasted red potatoes

rosemary skewered sesame roasted gulf prawns

beef tenderloin

mini cappuccino latte mousse

coconut macaroons

regular and diet coke® products

freshly brewed regular and decaffeinated coffee

specialty teas

$54 per guest

$75 per guest (Dinner)

Minimum for buffet is 25 guests
Labor fee of $150 for fewer than 25 guests
LUNCH BUFFETS

HAND-WICH BOARD

client choice of soup
please choose from soup menu

organic mixed greens
red & yellow pear tomatoes, cucumbers, carrots, rustic croutons
ranch dressing, italian dressing

finn & porter cole slaw, country potato salad

hand-wich platter on house baked artisan bread

smoked turkey breast and swiss with pesto mayonnaise
bavarian black forest ham with monterey jack cheese and olive tapenade
italian style roast beef and cheddar with horseradish cream

pickles, olives, pepperonchini
baked chips, sun chips
fresh whole hand fruit

summer fruit shooters

regular and diet coke® products
freshly brewed regular and decaffeinated coffee
specialty teas
$49 per guest

$75 per guest (Dinner)

minimum for buffet is 25 guests
labor fee of $150 for fewer than 25 guests
LUNCH BUFFETS

WELCOME TO D.C.

finn & porter soup of the day

country garden salad
mixed greens, tomatoes, cucumber, carrots,
rustic croutons

buttermilk ranch and balsamic
vinaigrette dressings

roasted potato salad with
caramelized shallots
coleslaw with sweet poppy seed dressing

buttermilk fried chicken
chesapeake crab cakes with
mustard thyme beurre blanc
garlic roasted mashed potatoes with brown gravy
roasted vegetables
assorted rolls

peach cobbler
caramel whipped cream

regular and diet coke® products
freshly brewed regular and
decaffeinated coffee
specialty teas
$54 per guest

DINNER BUFFET
$75 per guest

minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests

(beef short ribs add $4 more)
BUILD YOUR OWN LUNCH BOX

Build your own lunch $44
Please choose up to three of the sandwiches or salads listed below to create your own box lunch

Portabella Mushroom
Grilled portabella mushroom, romaine tomato, red onions, sundried tomato pesto, butter lettuce, fresh mozzarella, seven grain bread

Grilled Veggie
Oven roasted vegetables, boursin cheese, guacamole, tomatoes, and cucumbers in a spinach wrap

Muffaleta
Salami, ham, mortadella, provolone cheese, mozzarella cheese, olive salad, French baguette

Turkey Wrap
Oven roasted turkey breast, smoked gouda, cranberry mayonnaise, tomatoes, butter lettuce, spinach wrap

Chicken Club
Grilled chicken breast, pesto mayonnaise, apple wood smoked bacon, fresh mozzarella, butter lettuce, tomato, Kaiser Roll

Roast Beef
Shaved beef, horseradish cream, gouda cheese, sliced pickles, tomatoes, butter lettuce, ciabatta bread

Pear and Walnut Salad
Mesclun greens, pears, candied walnuts, dried cranberries, gorgonzola cheese, balsamic vinaigrette with cold roasted salmon

Chicken Cesar Salad
Grilled breast of chicken, crisp romaine, parmesan cheese, herbed croutons, caesar dressing

All Boxed Lunches Include
Gourmet chips, whole fruit, cookie, kind bar, regular and diet soft drinks, bottled water
LUNCH BUFFETS

BARBECUE PICNIC BUFFET

coleslaw with sweet poppy dressings

roasted potato salad with caramelized shallots

mixed green garden salad
mixed greens, tomatoes, cucumber, carrots,
rustic croutons

barbecue ribs
grilled marinated chicken

mac n’ cheese
roasted potatoes
corn on the cob
assorted rolls

apple tart with caramel cream

regular and diet coke® products
freshly brewed regular and
decaffeinated coffee
specialty teas
$54 per guest

DINNER BUFFET

$75 per guest

minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests
PM BREAK

At The Movies
assortment of freshly baked jumbo cookies
salted jumbo pretzels with
honey mustard dipping sauce
popcorn, assorted candies, kracker jacks®
regular and diet coke® products
bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
specialty teas
$18 per guest

Frozen Delights
assorted ice cream bars and Häagen-Dazs®
mixed nuts
blondies brownies
regular and diet coke® products
bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
specialty teas
$17 per guest

Diner Favorites
mini crab cake sliders
miniature cheeseburger sliders
fresh whole roasted peanuts
carrots and celery hearts with
buttermilk ranch dipping sauce
regular and diet coke® products
bottled water and sparkling waters
freshly brewed regular and decaffeinated coffee
specialty teas
$21 per guest
DINNER STARTERS

FINN & PORTER SOUPS:
- baked potato soup
- tomato basil
- blue crab soup
- cream of asparagus
- chicken knochi spinach
- chicken tortilla
- end of summer vegetable soup with cannellini beans, zucchini, yellow squash and corn

SALADS:
- organic market greens salad
  - baby lettuces, cucumber, tomato, carrots and
  - white balsamic vinaigrette

- spinach salad
  - baby spinach, blood oranges, red currants,
  - vermont goat cheese, candied pecans
  - and mango vinaigrette

- Embassy Wedge
  - iceberg lettuce wedges, Applewood smoked bacon, tomato,
  - bleu cheese dressing and
  - crumbled bleu cheese

- pear and walnut salad
  - baby lettuce, candied walnuts, sliced pears, raspberries
  - gorgonzola, honey-balsamic vinaigrette
DINNER ENTREES

choice of one starter and one dessert
freshly brewed regular and decaffeinated coffee
and specialty teas

POULTRY:

jerk seared chicken
poblano-cucumber relish and mango sauce
roasted shallot mashed potatoes
$62 per guest

chicken paillard
tomato onion relish and herb butter
roasted garlic red bliss potatoes
squash and zucchini curls
$62 per guest

wild mushroom stuffed chicken
carrots, parsnips, zucchini
garlic red bliss potatoes
$64 per guest

roasted breast of chicken
with local cremini mushrooms
couscous and a natural pan jus
$62 per guest

grilled smoked paprika chicken
grilled summer vegetables and potato,
lime-cucumber yogurt
$64 per guest
DINNER ENTREES

choice of one starter and one dessert
freshly brewed regular and decaffeinated coffee
and specialty teas

MEAT:
grilled sirloin steak
with tabasco butter, baked potato and green beans almondine
$62 per guest

10 oz. grilled NY strip steak
red wine demi-glace and caramelized cipollini onions
horseradish whipped mashed potatoes, green beans almondine
$70 per guest

blue cheese crusted filet mignon
rosemary thyme reduction
caramelized shallot mashed potatoes, green beans almondine
$72 per guest

16 oz. porterhouse
yukon gold mashed potatoes, cabernet sauvignon reduction
green beans almondine
$73 per guest

SEAFOOD:
slow roasted salmon
maple soy glaze and pineapple cucumber salsa
red pepper cous cous, crispy asian vegetables
$66 per guest

pan fried crispy red snapper
tomato olive coulis, herb polenta, broccoli and cauliflower
$62 per guest

cumin rubbed tuna
with pico de gallo and jalapeño spiced vegetables
sweet potato puree
$66 per guest

butter roasted Maryland style crab cakes
pommery mustard sauce
cheddar grit cakes, sautéed broccilini and tomatoes
$69 per guest
DINNER DESSERTS

DINNER DESSERT CHOICES:
(Please ask about our other dessert choices)

keylime cheesecake

chocolate marquis
delicate mousse wrapped in rich chocolate and raspberries
(made with peanut oil)

pumpkin cheesecake
caramel sauce

mixed fruit cheesecake

red velvet cake

apple torte
COLD DISPLAYS

crudite garden fresh vegetable display
served with creamy ranch and
French onion dipping sauces
$10 per guest

med-trio
tomato caper and red onion relish
hummus, baba ghanoush with pita
and grilled bruschetta
$10 per guest

imported & domestic cheese
a selection of hard and soft imported and domestic cheeses
toasted walnut raisin bread and cheese lavosh
$14 per guest

brie en croute
filled with cranberry chutney and wrapped in a puff pastry
served with assorted Carr’s® crackers
$12 per guest

minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests
RECEPTION DISPLAYS

WARM DISPLAYS

quesadillas:
ground beef and grilled chicken
made to order on a flour tortilla
guacamole, sour cream, salsa fresco
with accompaniments
$11 per guest

California style grilled pizza
grilled portabella and fontina cheese
barbeque chicken with cilantro and goat cheese
shaved rosemary ham, sausage and pepperoni
jalapeno, sliced tomatoes, grilled shrimp
and mozzarella
$13 per guest

Minimum for buffet is 25 guests
Labor fee of $150 for fewer than 25 guests
RECEPTION DISPLAYS

ACTION STATIONS

California chopped salad station
romaine, frisee, spinach, tomatoes
red and yellow peppers, red onions, candied pecans
carrots and cucumbers with grated cheddar and swiss cheeses
crumbled gorgonzola, maple pepper bacon and dried fruits
choice of house made vinaigrette to include:
cranberry, dijon, maple-pear, bacon balsamic and smoked tomato
$11 per guest

traditional caesar salad
tossed with parmesan
with grilled shrimp and garlic chicken
$18 per guest

herb crusted leg of lamb
accompanied with a mint jus and stone ground mustar
$16 per guest

roast New York strip
roasted peppered crusted new york strip loin
creamy horseradish and whole grain mustard mayonnaise
and silver dollar rolls
$17 per guest

citrus glazed spiral cut ham
maple mustard sauce
sun dried cherry pineapple relish
and silver dollar rolls
$13 per guest

_____________________________
minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests
RECEPTION DISPLAYS

ACTION STATIONS

herbed turkey breast
maple sage rub with brown dijon turkey jus
cranberry relish and petite butter croissants
and silver dollar rolls
$15 per guest

garlic roasted beef tenderloin
with stone ground mustard, tarragon horseradish cream
and silver dollar rolls
$20 per guest

pasta station
penne pasta and cheese tortellini
with prosciutto, grilled chicken and shrimp
diced basil tomatoes, black olives, mushrooms, and roasted garlic
parmesan cheese and toasted pine nuts
asiago cream sauce and marinara sauce
$18 per guest

grilled shrimp and seared crab cake display
jumbo prawns and crab cakes
with sizzled spinach and butter thyme sauce
$20 per guest

minimum for buffet is 25 guests
labor fee of $150 for fewer
than 25 guests
HORS D’ OEUVRES

COLD HORS D’OEUVRES
(Increments of 25 pieces per hors d’oeuvre)

antipasta skewer

asparagus wrapped in smoked salmon

shaved beef tenderloin
with creamy whole grain mustard topped with hijiki

asian seared bay scallops and green onions
with crisp wonton and hoisin

individual crudités
buttermilk ranch (served in shot glass)

$5.75 per piece

sushi and sashimi

sesame ginger seared ahi tuna
moroccan barbeque glaze and wakame

jumbo shrimp cocktail
with spicy cocktail sauce

$6.50 per piece

minimum for buffet is 25 guests
labor fee of $150 for fewer than 25 guests
HORS D’ OEUVRES

HOT HORS D’OEUVRES
(Increments of 25 pieces per hors d’oeuvre)

chicken or beef empanada
beef wellington
vegetable, chicken, beef or shrimp quesadilla
honey mustard and almond brie
boursin and spinach in phyllo
Coney Island dog
assorted quiche
tandoori chicken on skewer
chicken dijon
scallops wrapped in bacon
beef tataki
malibu coconut shrimp
samosas, chicken or vegetable
mini crab cakes
dragon shrimp
spring rolls (vegetable or shrimp)
$5.75 per piece
BEVERAGE ARRANGEMENTS

LIQUOR, WINE & BEER

cordials and cognacs
bailey’s irish cream, grand marnier, kahlua, frangelico
sambuca romana, amaretto di saronno and b&b cognac
(cordials are only placed on the luxury brand open bars)

premium brands-diamond
Grey Goose or Ciroc Vodka
Bombay Sapphire Gin
10 Cane Rum, Petrone Silver Tequila
Johnny Walker Black
Crown Royal, Grand Marnier
Baileys, Hennessy

standard brands-gold
Stoli Vodka, Tanqueray Gin
Bacardi Rum,
Cuervo Silver Tequila
Dewars Scotch,
Johnny Walker Red
Bohls Cordials

house wine
Please see your sales person for current wine selections.

imported beers
heineken, amstel light, corona

domestic beers
budweiser, miller lite, bucklers non-alcoholic
BEVERAGE ARRANGEMENTS

OPEN BAR PACKAGES

**premium well-diamond**

- first hour ~ $20.00 per guest
- each additional hour ~ $10.00 per guest

**standard well-gold**

- first hour ~ $18.00 per guest
- each additional hour ~ $9.00 per guest

HOST AND CASH BAR SERVICE

*(drinks charged on consumption)*

<table>
<thead>
<tr>
<th>beverage</th>
<th>host pricing</th>
<th>cash pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>cordials</td>
<td>$13.00 per drink</td>
<td>$14.00 per drink</td>
</tr>
<tr>
<td>diamond-premium cocktails</td>
<td>$12.00 per drink</td>
<td>$14.00 per drink</td>
</tr>
<tr>
<td>gold-standard cocktails</td>
<td>$10.00 per drink</td>
<td>$12.00 per drink</td>
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<tr>
<td>imported beer</td>
<td>$8.00 per drink</td>
<td>$8.00 per drink</td>
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<tr>
<td>domestic beer</td>
<td>$7.00 per drink</td>
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<tr>
<td>house wine</td>
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<td>$8.00 per drink</td>
</tr>
<tr>
<td>bottled water</td>
<td>$5.00 per drink</td>
<td>$4.00 per drink</td>
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<tr>
<td>soft drinks</td>
<td>$5.00 per drink</td>
<td>$5.00 per drink</td>
</tr>
<tr>
<td>juices</td>
<td>$5.00 per drink</td>
<td>$5.00 per drink</td>
</tr>
</tbody>
</table>

**Bottle pricing**

- sparkling wine or prosecco ~ $50.00
- moet or vueve ~ $100.00  moet nectar rose ~ $150.00
- goose, sapphire, 10 cane or ciroc ~ $200.00
- johnny walker black, patron, crown ~ $225.00
- hennessy ~ $250.00

*Embassy Suites bartenders are required for all beverage arrangements*

*we recommend one bartender per 75 guests*

*All bars require a bartender fee – one cashier per bar at $180.00 each*

*$180.00 bartender fee – for the first three hours and $50.00 each hour after.*