



**EMBASSY SUITES  
HOTELS®**

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Washington, D.C. – Convention Center

# Catering Menus



SS-2012



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EMBASSY SUITES®

## 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**

### 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**

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



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## 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.



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## 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**



## ALL DAY MEETING PACKAGE 2

### **Continental Breakfast**

an assortment of Nantucket Nectors

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**

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



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## 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**





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## 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



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## 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**



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## 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 8 oz. 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**



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## 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**



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## 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)**

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



EMBASSY SUITES®

## 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, shitake 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)**

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



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## LUNCH BUFFETS

### ITALIAN

tuscan white bean and spinach soup

garlic bread sticks

caesar 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**

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



EMBASSY SUITES®

## 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)**

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





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## INTERACTIVE BUFFETS

### FRESH AND NATURAL BUFFETS

fine grade prociutto and sopresetta

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)**

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



EMBASSY SUITES®

## 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)**

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



EMBASSY SUITES®

## 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**

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

*(beef short ribs add \$4 more)*



EMBASSY SUITES®

## LUNCH BOX

### 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, roma 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

#### Muffaletta

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

Mesculan 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



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## 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**

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



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## 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**



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## 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



EMBASSY SUITES®

## 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  
cous cous and a natural pan jus  
**\$62 per guest**

#### **grilled smoked paprika chicken**

grilled summer vegetables and potato,  
lime-cucumber yogert  
**\$64 per guest**





EMBASSY SUITES®

## 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 broccolini and tomatoes

**\$69 per guest**



EMBASSY SUITES®

## 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**



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## RECEPTION DISPLAYS

### 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**

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



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## 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**

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



EMBASSY SUITES®

## 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 mustard

**\$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**

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



EMBASSY SUITES®

## 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**

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*minimum for buffet is 25 guests*

*labor fee of \$150 for fewer*

*than 25 guests*



EMBASSY SUITES®

## 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**

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*minimum for buffet is 25 guests*

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



EMBASSY SUITES®

## 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)*

<b><u>beverage</u></b>	<b><u>host pricing</u></b>	<b><u>cash pricing</u></b>
cordials	\$13.00 per drink	\$14.00 per drink
diamond-premium cocktails	\$12.00 per drink	\$14.00 per drink
gold-standard cocktails	\$10.00 per drink	\$12.00 per drink
imported beer	\$8.00 per drink	\$8.00 per drink
domestic beer	\$7.00 per drink	\$7.00 per drink
house wine	\$8.00 per drink	\$8.00 per drink
bottled water	\$5.00 per drink	\$4.00 per drink
soft drinks	\$5.00 per drink	\$4.00 per drink
juices	\$5.00 per drink	\$5.00 per drink

#### **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

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*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.*