



**EMBASSY SUITES
HOTELS®**

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

*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



EMBASSY SUITES®

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.



EMBASSY SUITES®

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 macarons

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

*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



EMBASSY SUITES®

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



EMBASSY SUITES®

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



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



EMBASSY SUITES®

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*



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)

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



EMBASSY SUITES®

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

*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)

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



EMBASSY SUITES®

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)

*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)

*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

*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



EMBASSY SUITES®

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



EMBASSY SUITES®

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



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



EMBASSY SUITES®

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

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



EMBASSY SUITES®

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 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

*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

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

*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)

<u>beverage</u>	<u>host pricing</u>	<u>cash pricing</u>
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 vuede ~ \$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.*