

CATERING AND EVENTS MENU

Breakfast
Breaks
Lunch
Dinner
Receptions
Hors d'oeuvres
Beverages



EMBASSY SUITES
HOTELS®

Embassy Suites D.C. Convention Center
900 10th Street NW
Washington, D.C. 20001
Tel: 202-739-2001
www.EmbassySuitesCC.com



BREAKFAST

Breakfast

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EMBASSY BREAKFAST

Assorted fruit juices

SLICED FRESH FRUIT

Strawberries, pineapple, honeydew, watermelon, and grapes

Oatmeal with raisins, brown sugar, and walnuts

Yogurt granola parfaits
Breakfast bars

Monday Chocolate croissants

Tuesday Breakfast breads

Wednesday Assorted donuts

Thursday Apple turnovers

Friday Cinnamon rolls

Assorted bagels
Assorted 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

Breakfast burrito
\$8 per guest

CHOICE BREAKFAST BUFFET

Assorted fruit juices

SLICED FRESH FRUIT

Strawberries, pineapple, honeydew, watermelon, and grapes

Oatmeal with raisins, brown sugar, and dried fruit

Assorted yogurts

Croissants, breakfast breads, assorted bagels,
and assorted toppings

Fluffy scrambled eggs
Roasted red potatoes with peppers
Applewood-smoked bacon
Sausage links or turkey sausage
French toast

Freshly brewed regular and decaffeinated coffee
Specialty teas
\$43 per guest

ENHANCEMENTS

Sliced fresh fruit plate with cinnamon honey yogurt
\$7 per guest

Belgium waffle station with strawberries and whipped cream
\$12 per guest

Omelet station
Omelets made to order
Attendant fee required
\$12 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

PLATED BREAKFAST SELECTIONS

EMBASSY SUITES D.C. CONVENTION CENTER • WASHINGTON, D.C. • 202-739-2001



PLATED BREAKFAST

All served with orange juice,
coffee, tea, and croissants

Scrambled eggs with chives on
toasted English muffin
Roasted red bliss
breakfast potatoes
Applewood-smoked bacon
\$34 per guest

Cinnamon French toast,
maple syrup, and berries
Pork sausage
Roasted red bliss
breakfast potatoes
\$35 per guest

Eggs benedict
Roasted red bliss
breakfast potatoes
Canadian bacon
Hollandaise sauce
\$39 per guest

** Turkey bacon or turkey sausage
upon request*



CONTINENTAL BREAKFAST

Assorted fruit juices

SLICED FRESH FRUIT

Pineapple, honeydew, watermelon, and grapes

Egg, bacon, and cheese croissant sandwich

Monday Chocolate croissants

Tuesday Breakfast breads

Wednesday Assorted donuts

Thursday Apple turnovers

Friday Scones and danishes

Raspberry and grape preserves

Freshly brewed regular and decaffeinated coffee

Specialty teas

HEALTHY BREAK

Assorted yogurts

Fresh whole fruit

Assorted breakfast bars

Bottled and sparkling waters

Freshly brewed regular and decaffeinated coffee

Specialty teas

FITNESS BREAK

Assorted juices, including orange, apple, and cranberry

Fresh whole fruit

Power Bars and trail mix

Bottled and sparkling waters, Vitamin Waters

Freshly brewed regular and decaffeinated coffee

\$55 per guest

CONTINENTAL BREAKFAST

Assorted fruit juices

SLICED FRESH FRUIT

Strawberries, pineapple, honeydew, watermelon,
and grapes

Oatmeal with raisins

Assorted yogurts
Breakfast bars

Monday Chocolate croissants

Tuesday Breakfast breads

Wednesday Assorted donuts

Thursday Apple turnovers

Friday Cinnamon rolls

Raspberry, strawberry, and grape preserves

Freshly brewed regular and decaffeinated coffee
Specialty teas

MID-MORNING BREAK

Fresh whole fruit
Assorted breakfast bars

Regular and Diet Coke® products
Bottled and sparkling waters
Freshly brewed regular and decaffeinated coffee
Specialty teas

FITNESS BREAK

Assorted juices, including orange, apple, and cranberry
Fresh whole fruit
Power Bars and trail mix
Bottled and sparkling waters, Vitamin Waters
Freshly brewed regular and decaffeinated coffee

POTOMAC LUNCH EXPRESS BUFFET

Minestrone

ORGANIC MIXED GREENS

Red and yellow pear tomatoes, cucumbers, carrots,
and rustic croutons
Ranch and Italian dressings

Cole slaw and country potato salad

TURKEY WRAP

Oven-roasted turkey breast, smoked gouda,
cranberry mayonnaise, tomatoes, butter lettuce, and
sun-dried tomato wrap

Bavarian black forest ham with Monterey jack cheese
and olive tapenade on a fresh-baked
baguette (served warm)

Roast beef on ciabatta bread with cheddar
and horseradish cream

Vegetarian wrap

Pickles, olives, and pepperoncini
Baked chips, Sun Chips
Fresh whole fruit

Assorted cookies and brownies

Assorted iced teas and lemonade
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$110 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

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BREAKS

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FITNESS BREAK

Assorted juices, including orange, apple,
and cranberry
Fresh whole fruit
Power Bars and trail mix
Bottled and sparkling waters, Vitamin Waters
Freshly brewed regular and decaffeinated coffee
\$19 per guest

BEVERAGE BREAK

Regular and Diet Coke® products
Bottled and sparkling waters
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$10 per guest

POMEGRANATE BREAK

Pomegranate lemonade
Assorted pomegranate pastries
Pomegranate chewy granola bars
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$19 per guest

ARRIBA

Crispy tortilla chips, salsa, jalapeno pepper, guacamole, and sour cream
Chile con queso
Jalapeno cheese and crackers
Assorted soft drinks
Regular and Diet Coke® products
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$19 per guest

FROZEN DELIGHTS

Assorted ice cream bars and sandwiches
Mixed nuts
Blondies and brownies

Regular and Diet Coke® products
Bottled and sparkling waters
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$18 per guest

DINER FAVORITES

Miniature crab cake sliders
Miniature cheeseburger sliders
Roasted peanuts
Carrots and celery sticks
Buttermilk ranch dipping sauce

Regular and Diet Coke® products
Bottled and sparkling waters
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$22 per guest



SPRING BREAK

Chocolate, vanilla, and red velvet cupcakes
Pomegranate lemonade
Assorted soft drinks and Red Bull
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$19 per guest

CHOCOLATE BREAK

Homemade chocolate cookies and chocolate walnut brownies
Hershey's Kisses
Fresh fruit cubes
Pound cake with warm chocolate dipping sauce

Whole milk
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$20 per guest

AT THE MOVIES

Assorted freshly baked cookies
Salted pretzels with honey mustard dipping sauce
Popcorn, assorted candies, and Kracker Jacks®

Regular and Diet Coke® products
Bottled and sparkling waters
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$18 per guest



LUNCH

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SOUPS

Chilled curried corn

Chilled asparagus & potato leek

Chilled carrot & ginger

Chilled watermelon gazpacho

Tomato basil

Chicken tortilla

Cream of crab

SALADS

ORGANIC MARKET GREENS SALAD

Baby lettuces, cucumber, tomato, carrots, and maple balsamic vinaigrette

SPINACH SALAD

Baby spinach, cranberries, red currants, Vermont goat cheese, candied pecans, and warm bacon dressing or champagne dressing

FINN AND PORTER CHOPPED SALAD

An Italian tradition!

Chopped romaine

Cucumbers, red onions, tomatoes, kalamata olives and feta cheese topped with Italian dressing



Choice of one lunch starter and dessert
Freshly brewed regular and decaffeinated coffee
Specialty teas



POULTRY

GRILLED MARINATED ITALIAN BREAST OF CHICKEN

Roasted fingerling potatoes
Sautéed green beans and roasted red pepper
\$47 per guest

CHICKEN BREAST MILANESE

Lightly breaded with parmesan cheese and alfredo
sauce with linguini
Zucchini and yellow squash
\$49 per guest

CHICKEN PICCATA

Sautéed breast of chicken with white wine
Capers and garlic butter
Served over linguini
\$49 per guest

VEGETARIAN ENTRÉE

Mushroom purse or
Vegetable pasta primavera
\$46 per guest

Choice of one lunch starter and dessert
Freshly brewed regular and decaffeinated coffee
Specialty teas



MEAT

PETITE FILET MIGNON

Demi-glaze
Roasted fingerling potatoes
Green beans and baby carrots
\$54 per guest

GRILLED 10 OZ. NEW YORK STRIP

Garlic whipped potatoes
Broccoli
\$51 per guest

SEAFOOD

MEDITERRANEAN GRILLED SALMON

Fresh Atlantic salmon served over sautéed fingerling potatoes
Green beans topped with tomatoes, olives, and pepper salsa
\$49 per guest

BROILED TILAPIA

With lemon butter
Green beans
Roasted fingerling potatoes
\$48 per guest

JUMBO LUMP CRAB CAKE

Maryland lump crab
Mushroom risotto
Broccoli with lemon-herb mustard sauce
\$52 per guest



LUNCH DESSERT CHOICES

(Please ask about our other dessert choices)

CHOCOLATE ROYALE

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

New York-style cheesecake

Chocolate souffle

Red velvet cake

Apple torte



SOUTHWESTERN NUEVO LATINO BUFFET

MEXICAN CAESAR SALAD

Baby red and green romaine with toasted pignolias, avocado, and herbed buttermilk dressing topped with crispy tortilla strips

Ceviche with shrimp, scallops, and cod fish

Skewered barbecued shrimp with roasted corn relish

TACO BAR

Ground beef and grilled chicken with pico de gallo
Cheese, shredded lettuce, sour cream, salsa, guacamole, cilantro, and onion
Flour and corn tortillas
Mexican rice and beans

DESSERT

Acapulco fruit salad with crema caramel

Iced tea and fresh squeezed lemonade
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$56 per guest

\$79 per guest (Dinner)

Minimum for buffet is 25 guests
Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

MEET THE EAST

Chinese chopped salad

Thai cucumber mango salad

Assorted spring rolls

ASIAN GRILLED VEGETABLES

Sesame scallions, shiitake mushrooms, sweet onions, red and yellow peppers,
and bean sprouts gently tossed with tamari soy and sesame oil

Sautéed shrimp with ginger soy sauce

Beef stir-fry with orange sauce

DESSERT

Fresh fruit kabobs with ginger yogurt for dipping

Mandarin orange cheesecake

Iced tea and fresh squeezed lemonade

Freshly brewed regular and decaffeinated coffee

Specialty teas

\$56 per guest

\$79 per guest (Dinner)

Minimum for buffet is 25 guests

Station attendant fee of \$180

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TASTE OF ITALY

Minestrone

Garlic bread sticks

Tomato, fresh mozzarella, fresh basil, and virgin olive oil

ANTIPASTO PLATTER

Grilled vegetables and prosciutto with melon
Sopressata with olives and cornichons

Chicken piccata with capers served over linguini

Mediterranean salmon

Creamy polenta

Medallions of beef marsala
With portabella mushrooms

Yellow and green squash with fresh thyme

DESSERT

Tiramisu

Fresh berries

Iced tea and fresh squeezed lemonade
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$56 per guest

DINNER BUFFET

\$79 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

CALIFORNIA WINE COUNTRY BUFFET

Boutique cheeses presented with farm grapes
With dried fruit, nuts, and wafers

SIENNA SALAD

Organic mixed greens with sun-dried cherries, roasted tomatoes, toasted pecans,
and raspberry vinaigrette

BROILED TILAPIA

With lemon butter sauce

BRAISED TENDERLOIN

Polenta cake with glazed carrots

Thyme roasted red potato

Cream-filled profiteroles

Iced tea and fresh squeezed lemonade
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$56 per guest

\$79 per guest (Dinner)

Minimum for buffet is 25 guests
Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

FRESH AND NATURAL BUFFET

Fine-grade prosciutto and soppressata

Tallegio and provolone

Olive tapenade and smoked tomato jam served with rustic breads

Fresh mozzarella and heirloom tomato

Chiffonade of smoked salmon

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

Garlic roasted red potatoes

Rosemary skewered sesame roasted Gulf prawns

Beef tenderloin

Miniature cappuccino latte mousse

Coconut macaroons

Iced tea and fresh squeezed lemonade

Freshly brewed regular and decaffeinated coffee

Specialty teas

\$56 per guest

\$79 per guest (Dinner)

Minimum for buffet is 25 guests

Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

POTOMAC LUNCH EXPRESS

Minestrone

ORGANIC MIXED GREENS

Red and yellow pear tomatoes, cucumbers, carrots, and rustic croutons
Ranch and Italian dressings

Cole slaw and country potato salad

TURKEY WRAP

Oven-roasted turkey breast, smoked gouda, cranberry mayonnaise, tomatoes,
butter lettuce, and sun-dried tomato

Bavarian black forest ham with Monterey jack cheese and olive tapenade on a
fresh-baked baguette (served warm)

Roast beef on ciabatta bread with cheddar and horseradish cream

Vegetarian wrap

Pickles, olives, and pepperoncini

Baked chips, Sun Chips

Fresh whole fruit

Assorted cookies and brownies

Iced tea and fresh squeezed lemonade

Freshly brewed regular and decaffeinated coffee

Specialty teas

\$50 per guest

\$75 per guest (Dinner)

Minimum for buffet is 25 guests

Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.



NATIONAL HARBOR BUFFET

Cream of crab

Organic field greens, tomatoes, cucumber, carrots, garlic rustic croutons, and Italian dressing

Roasted fingerling potato salad with caramelized shallots
Spicy coleslaw

Buttermilk fried chicken

Chesapeake Bay crab cakes with mustard, thyme, beurre blanc
Garlic roasted mashed potatoes
Roasted root vegetables
Assorted rolls

New York-style cheesecake with strawberry sauce

Iced tea and fresh squeezed lemonade
Freshly brewed regular and decaffeinated coffee
Specialty teas
\$56 per guest

DINNER BUFFET

\$79 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

BUILD YOUR OWN LUNCH BOX

BUILD YOUR OWN LUNCH \$49

Please choose up to three of the sandwiches or salads listed below to create your own boxed lunch

PORTOBELLO MUSHROOM

Grilled portobello mushroom, roma tomato, red onion, sun-dried tomato pesto, butter lettuce, fresh mozzarella, seven-grain bread

GRILLED VEGGIE

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

TURKEY WRAP

Oven-roasted turkey breast, smoked gouda, cranberry mayonnaise, tomatoes, and butter lettuce in a sun-dried tomato wrap

CHICKEN CLUB

Grilled chicken breast, pesto mayonnaise, applewood smoked bacon, fresh mozzarella, butter lettuce, and tomato on a Kaiser roll

ROAST BEEF

Shaved beef, horseradish cream, gouda, sliced pickles, tomatoes, and butter lettuce on ciabatta bread

ITALIAN CHOPPED SALAD

Chopped romaine
Cucumbers, red onions, tomatoes, kalamata olives and feta cheese topped with Italian dressing

CHICKEN CAESAR SALAD

Grilled breast of chicken, crisp romaine, parmesan cheese, herbed croutons, and Caesar dressing

ALL BOXED LUNCHESES INCLUDE:

Gourmet chips, whole fruit, cookie, regular and diet soft drinks, and bottled water



BARBECUE PICNIC BUFFET

Coleslaw with sweet poppy dressing

Roasted potato salad with caramelized shallots

MIXED GREEN GARDEN SALAD

Mixed greens, tomatoes, cucumber, carrots, and rustic croutons

Barbecue spare ribs

Grilled marinated chicken

Italian sausage

Macaroni and cheese

Roasted potatoes

Corn on the cob

Assorted rolls

Apple pie

Iced tea and fresh squeezed lemonade
Freshly brewed regular and decaffeinated coffee

Specialty teas

\$56 per guest

DINNER BUFFET

\$79 per guest



Minimum for buffet is 25 guests

Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.



DINNER

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FINN AND PORTER SOUPS

Chilled curried corn

Chilled asparagus & potato leek

Chilled carrot & ginger

Chilled watermelon gazpacho

Tomato basil

Chicken tortilla

Cream of crab

SALADS

ORGANIC MARKET GREENS SALAD

Baby lettuces, cucumber, tomato, carrots, and Ranch dressing

SPINACH SALAD

Baby spinach, Mandarin oranges, cranberries, Vermont goat cheese, candied pecans, and balsamic vinaigrette

ITALIAN CHOPPED SALAD

Chopped romaine
Cucumbers, red onions, tomatoes, kalamata olives
and feta cheese topped with Italian dressing

CAESAR SALAD

Romaine lettuce, croutons, parmesan cheese,
and Caesar dressing

Choice of one starter and one dessert
Freshly brewed regular and decaffeinated coffee
Specialty teas



POULTRY

SEARED JERK CHICKEN

Poblano, cucumber, and mango relish
Mashed sweet potatoes
Collard greens
\$69 per guest

GRILLED CHICKEN PAILLARD

Tomato-onion relish and herb butter
Roasted garlic red bliss potatoes
Squash, zucchini, and baby carrots
\$69 per guest

GRILLED PESTO CHICKEN

Carrots and snap peas
Roasted garlic red bliss potatoes
\$69 per guest

CHICKEN BREAST MARSALA

Local cremini mushrooms and green beans in a buttery sauce
Roasted fingerling potatoes
Natural pan jus
\$69 per guest

Choice of one starter and one dessert
Freshly brewed regular and decaffeinated coffee
Specialty teas



MEAT

GRILLED SIRLOIN STEAK

Tabasco sauce, roasted fingerling potatoes, green beans, and
roasted red pepper
\$65 per guest

GRILLED NEW YORK STRIP STEAK

Red wine demi glace, caramelized cipollini onions, horseradish
whipped potatoes, haricot verts, and baby carrots
\$78 per guest

FILET MIGNON

Rosemary thyme reduction, caramelized shallot mashed potatoes,
broccoli, and baby carrots
\$75 per guest

ROASTED PORK TENDERLOIN

Red bliss potatoes and cauliflower au gratin
\$63 per guest

SEAFOOD

ROASTED SALMON

Soy glaze and pineapple cucumber salsa, crispy Asian vegetables,
and jasmine rice
\$70 per guest

ROCKFISH

Tomato olive coulis, herb polenta, and broccoli
\$75 per guest

BROILED TILAPIA

Lemon butter, green beans, and roasted fingerling potatoes
\$69 per guest

MARYLAND-STYLE CRAB CAKES

Spicy remoulade and corn and bacon hash
\$74 per guest

DINNER DUET ENTRÉES

EMBASSY SUITES D.C. CONVENTION CENTER • WASHINGTON, D.C., • 202-739-2001



SHORT RIB OF BEEF PAIRED WITH GRILLED SALMON

Mediterranean salsa
Mashed potatoes and haricot verts
\$78 per guest

SAUTÉED MARYLAND CRAB CAKE PAIRED

WITH GRILLED FILET MIGNON

Vegetable succotash
Mashed potatoes
\$80 per guest

GRILLED MARINATED CHICKEN BREAST PAIRED

WITH GRILLED DUO OF JUMBO PRAWNS

Haricot verts
Red roasted julienne peppers
Mashed potatoes
\$78 per guest

PETITE FILET MIGNON WITH PINOT DEMI GLAZE PAIRED

WITH MAINE LOBSTER TAIL

Vegetable succotash
Sweet mashed potatoes
\$90 per guest



DINNER DESSERT CHOICES

CHOCOLATE ROYALE

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

Chocolate lava cake

Red velvet cake

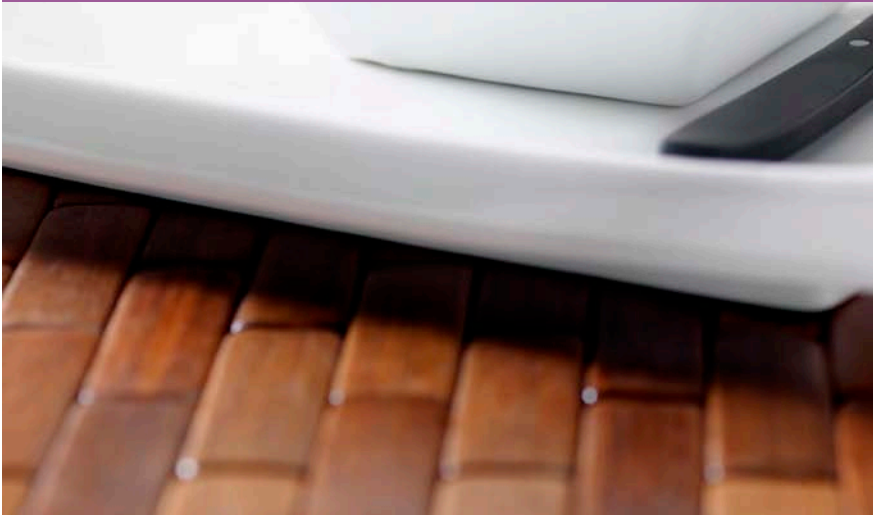
Tiramisu

Apple torte

Apple pie



RECEPTIONS



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COLD DISPLAYS

MEDITERRANEAN TRIO

Tomato caper and red onion relish
Hummus and baba ghanoush with pita
Toasted bruschetta
\$11 per guest

IMPORTED AND DOMESTIC CHEESE

Hard and soft imported and domestic cheeses
Toasted flatbread and lavash
\$14 per guest

BRIE DISPLAY

Sliced brie with apple slices and fresh berries
\$12 per guest

SLICED FRUIT PLATTER

\$10 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

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WARM DISPLAYS

QUESADILLAS

Ground beef and grilled chicken on a flour tortilla
Guacamole, sour cream, salsa fresca
with accompaniments
\$12 per guest

CALIFORNIA-STYLE PIZZA

Grilled portobello and fontina cheese
Barbecue chicken with cilantro and goat cheese
Ham, sausage, and pepperoni
Jalapeno, sliced tomatoes, grilled shrimp,
and mozzarella
\$16 per guest

MARGHERITA AND MEDITERRANEAN FLATBREAD DISPLAY

\$14 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

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ACTION STATIONS

CALIFORNIA CHOPPED SALAD STATION

Romaine, frisee, spinach, tomatoes, red and yellow peppers, red onions, candied pecans, carrots, cucumbers, grated cheddar and Swiss cheese, crumbled gorgonzola, maple pepper bacon, and dried fruits
Assorted vinaigrettes
\$13 per guest

TRADITIONAL CAESAR SALAD

Tossed with parmesan, grilled shrimp, and garlic chicken
\$20 per guest

HERB-CRUSTED LEG OF LAMB

Accompanied by a mint jus and stone-ground mustard
\$18 per guest

ROASTED NEW YORK STRIP LOIN

Roasted pepper-crusted strip loin
Creamy horseradish and whole-grain mustard mayonnaise
Rolls
\$19 per guest

CITRUS-GLAZED SPIRAL-CUT HAM

Maple mustard sauce
Sun-dried cherry pineapple relish
Silver dollar rolls
\$15 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

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ACTION STATIONS

HERB-ROASTED TURKEY

Brown dijon turkey jus
Cranberry relish
Petite butter croissants
\$16 per guest

GARLIC ROASTED BEEF TENDERLOIN

Stone-ground mustard
Tarragon horseradish cream
Silver dollar rolls
\$23 per guest

PASTA STATION

Cheese tortellini with chicken and roasted peppers
in basil marinara
Penne pasta with shrimp alfredo and broccoli
\$19 per guest

SEARED CRAB CAKE DISPLAY

Crab cakes with sizzled spinach
and butter-thyme sauce
\$20 per guest

SHRIMP AND GRITS AND STATION

Stone-ground grits with sautéed spicy shrimp
Tomatillo aioli
\$22 per guest

Minimum for buffet is 25 guests
Station attendant fee of \$180

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HORS D'OEUVRES

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COLD HORS D'OEUVRES

(increments of 25 pieces per hors d'oeuvre)

MARYLAND BLUE CRAB-FILLED TARLET

In lemon-chive aioli

CRAB CLAW WITH SAFFRON

Served in a shot glass

VEGETABLE CRUDITES

Buttermilk ranch

Served in a shot glass

\$5.95 per piece

Sushi and sashimi

SESAME-GINGER SEARED AHI TUNA

Moroccan barbecue glaze and wakame

JUMBO SHRIMP COCKTAIL

With spicy cocktail sauce

\$6.75 per piece

Minimum for buffet is 25 guests

Station attendant fee of \$180

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

HOT HORS D'OEUVRES

(Increments of 50 pieces per hors d'oeuvre)

Southwestern beef empanada
with fire-roasted vegetables

Beef wellington

Pork and shrimp wontons

Vegetable, chicken, beef, or shrimp quesadillas

Tamai-glazed shrimp skewers

Chicken tandori with northern Indian
spice marinade

Chicken dijon

Crab ragoon

Dragon shrimp with curry and coconut milk in a
braided wonton wrapper

Malibu coconut shrimp

Chicken or vegetable samosas

Peking duck ravioli dusted with sesame seeds and
panko bread crumbs

Vegetable spring rolls

Shrimp spring rolls

Chicken and lemongrass pot stickers

Moroccan lamb kabobs with fig, apricot,
and peppers

Grilled baby lamb chops with mango chutney

\$6.25 per piece





BEVERAGES

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LIQUOR, WINE, AND 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

Absolut
Bombay Dry
Bacardi
Jose Cuervo
Crown Royal
Johnny Walker Red

STANDARD BRANDS—GOLD

Smirnoff
New Amsterdam
Myer's Platinum
Sauza Silver
Jim Beam
Seagram's Seven
Cutty Sark

IMPORTED BEERS

Heineken, Amstel Light, and Corona

DOMESTIC BEERS

Budweiser, Miller Lite, and Bud Light

OPEN BAR PACKAGES

PREMIUM WELL—DIAMOND

First hour: \$20 per guest
Each additional hour: \$10 per guest

STANDARD WELL—GOLD

First hour: \$18 per guest
Each additional hour: \$9 per guest

HOST AND CASH BAR SERVICE

(drinks charged on consumption)

BEVERAGE	HOST PRICING	CASH PRICING
Diamond-premium cocktails	\$10 per drink	\$11 per drink
Gold-standard cocktails	\$9 per drink	\$12 per drink
Imported beer	\$8 per drink	\$9 per drink
Domestic beer	\$8 per drink	\$8 per drink
House wine	\$8 per drink	\$9 per drink
Bottled water	\$5 per drink	\$5 per drink
Soft drinks	\$5 per drink	\$5 per drink
Juices	\$5 per drink	\$5 per drink

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 each

\$180 bartender fee—for the first three hours and \$50 each hour after

ALL PRICES ARE PER PERSON. A CUSTOMARY 22% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL PRICES.

SPARKLING

Prosecco, La Marca, Italy
Sparkling, Chandon Brut, Napa

BY THE BOTTLE

42
49

WHITE WINES

Chardonnay, Canyon Road, California
Chardonnay, A by Acacia, California
Sauvignon Blanc, Sterling Vintner's Collection, California
Pinot Grigio, Tamas Estates, California
Riesling, Pacific Rim, Washington

35
39
39
37
39

RED WINES

Cabernet Sauvignon, Canyon Road
Cabernet Sauvignon, Greystone, California
Merlot, Canyon Road, California
Merlot, Wente Sandstone, California
Pinot Noir, Lost Angel, California
Pinot Noir, Hangtime, California
Malbec, Terrazas "Alto," Mendoza
Cabernet Blend, 14 Hands "Hot to Trot, Washington

35
41
35
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43
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43
42