

Embassy Suites Signature Wedding

4 Hour Open Call Brand Bar
Complimentary Champagne or Sparkling Cider Toast

Linens & Candle Centerpieces

One Hour Cocktail Reception with a selection of Hors D' Oeuvres

Discounted Suite Rate for Your Out of Town Guests

Complimentary Bridal Suite on the Night of your Reception

Complimentary Cake Cutting and Service
Chocolate Dipped Strawberries
Served from Silver Trays

Cocktail Reception Displays

Please Select Two Displays

Imported & Domestic Cheeses
Garnished with Fresh Seasonal Fruit & Berries
Accompanied with Assorted Sliced Bread & Gourmet Crackers

Middle Eastern Display

Baba Ghannuj, Fattoush
Tabbouleh, Hummus & Dry Cured Olives
Served with warm Pita Bread & Pita Chips
Asian Seared Bay Scallops and Green Onion

Sushi and Sashimi Station

Assorted California, Tuna & Salmon Rolls
Seared Tuna Tataki with Wasabi Aioli

Passed Hors D'oeuvres

Please Select Two Cold and Two Hot

Cold Hors D'oeuvres

Shaved Beef Tenderloin
Goat Cheese Bruschetta with Roasted Red Pepper
Prosciutto Wrapped Melons

Hot Hors D'oeuvres

Mini Assorted Quiche to Include Monterey, Florentine, Classic French, and Mushroom
Tandoori Chicken Satay
Baby Maryland Crab Cakes Served with a Cajun Remoulade Sauce
Peking Duck Rolls with Plum Sauce
Beef Tataki
Vegetable or Chicken Samosas
Baby Lamb Chops

Plated Entrée Selections

Please Select One Salad or One Entree or Combination Plate

Salads

Traditional Greek Salad, Vine Ripe Tomatoes, Feta Cheese, Kalamata Olives, Cucumbers, Sliced Onions with a Red Wine Oregano Vinaigrette

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Baby Spinach with Mandarin Oranges and Roasted Pine Nuts

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Mesclun Mixed Greens, Grape Tomatoes, Cucumbers, Onions & Balsamic Vinaigrette

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Pear Walnut Salad

Candied walnuts, sliced pears, pomegranate seeds, gorgonzola, honey-balsamic vinaigrette

Entrees

Jerk Seared Chicken

Poblano-Cucumber Salsa and Mango Relish

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Pecan Crusted Chicken Breast with risotto and sweet potato puree

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Blue Cheese Crusted Filet Mignon

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Grilled Salmon with Sauce Béarnaise

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Lemongrass Sea Bass with Soy Ginger Glaze

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Maryland Crab Cake with Lobster Infused Basmati Rice

Combination Plates

Petite Open Flame-Broiled Filet Mignon

Paired with Your Choice of One of the Following Compliments:

Petite Pan Seared Salmon

Grilled Sea Bass

Boneless Breast of Chicken Marinated in Basil Pesto

Jumbo Lump Crab Cake

Sauteed Jumbo Shrimp

Fresh Brewed Columbian Regular & Decaffeinated Coffee,
Herbal Tea Assortment served tableside

Package Price of \$139.00

plus 21% service charge and 10% sales tax