

# 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