



*Embassy Suites Sacramento
Inspiring Event Menus*



PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Breakfast Items

Baked Pastries, Muffins, Croissants	\$36.00 per dozen
Gourmet Bagels with Cream Cheese	\$38.00 per dozen
Warm Donut Holes	\$32.00 per dozen
Cinnamon Rolls	\$36.00 per dozen
Assorted Sliced Fresh Fruit	\$6.00 per guest
Assortment of Cold Cereals	\$2.25 each
Hard Boiled Eggs	\$1.00 each
Individual Fruit Yogurts	\$2.75 each
Breakfast Burrito with Eggs, Sausage, Cheese, Avocado, Spinach & Sour Cream	\$6.00 each
Breakfast Croissant with, Egg, Bacon & Cheddar Cheese	\$7.00 each

Savory Snacks

Fresh Whole Fruits	\$2.25 each
Warm Jumbo Soft Pretzels with Mustard	\$2.50 each
Deluxe Ice Cream	\$4.00 each
Assorted Candy Bars	\$3.00 each
Individual Bags of Buttered Popcorn	\$2.50 per guest
Assorted Bags of Potato Chips	\$2.25 per guest
Assortment of Cookies	\$36.00 per dozen
Chocolate Brownies	\$36.00 per dozen
Chips with Salsa & Guacamole	\$5.00 per guest
Granola/Energy Bars	\$3.00 each
Mixed Nuts	\$18.00 per pound

Beverages

Starbucks Coffee, Decaffeinated Coffee & Tazo Teas	\$74.00 per gallon
Freshly Brewed Tazo Iced Tea with Lemon Wedges	\$42.00 per gallon
Fresh Squeezed Orange Juice	\$30.00 per pitcher
Apple, Grapefruit, Cranberry & Tomato Juices	\$30.00 per pitcher
Tropical Fruit Punch & Fresh Fruit Garnish	\$40.00 per gallon
Old Fashioned Lemonade with Fresh Lemons	\$40.00 per gallon
Assorted Sodas & Bottled Waters	\$4.00 each
Root Beer Float with Vanilla Bean Ice Cream	\$4.50 each

PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Morning Specialty Breaks

Suite Beginnings

Freshly Squeezed Orange Juice
 Assorted Fruit Juices
 Selection of Sliced Fresh Fruit
 Selection of Breakfast Pastries
 Preserves, Honey & Creamy Butter
 Starbucks Coffee, Decaffeinated Coffee & Assorted Tazo Teas

\$15 per guest

Off & Running

Freshly Squeezed Orange Juice
 Assorted Fruit Juices
 Selection of Sliced Fresh Fruit
 Assorted Fruit Yogurts & Granola
 Hard Boiled Eggs
 Selection of House Baked Cinnamon Rolls & Banana Walnut Bread
 Starbucks Coffee, Decaffeinated Coffee & Assorted Tazo Teas

\$16 per guest

The Natural

Strawberries, Blueberries, Raspberries
 Yogurt Granola Parfait
 Fresh Fruit Kabobs
 Starbucks Coffee, Decaffeinated Coffee & Assorted Tazo Teas

\$15 per guest



Afternoon Specialty Breaks

The Suite Life

Freshly Baked Cookies
Homemade Chocolate Brownies
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas
Assorted Sodas & Bottled Waters

\$14 per guest

Sweet & Savory

Beef Jerky
Mixed Nuts
Red & Black Licorice Vines
Assorted Soft Drinks and Bottled Water

\$14 per guest

Pass the Salt Please

Freshly Popped Buttered Popcorn
Warm Jumbo Soft Pretzels with Mustard
Roasted Salted Peanuts & Mini Corndogs
Assorted Sodas & Bottled Waters

\$15 per guest

Captains Galley

Assorted Domestic & International Cheeses
With Baguettes & Crackers
Sliced Fresh Seasonal Fruit & Berries
Assorted Soft Drinks & Bottled Water

\$16 per guest

The Energizer

Energizer Bars
Oatmeal Cookies
Whole Fruit
Starbucks Coffee, Decaffeinated Coffee & Tazo Teas
Assorted Sodas & Bottled Waters

\$15 per guest



American Plated Breakfast

- Fluffy Scrambled Eggs
- Breakfast Potatoes
- Crisp Bacon
- Breakfast Breads
- Fresh Fruit Garnish
- Fresh Squeezed Orange Juice
- Starbucks Coffee, Decaffeinated Coffee & Tazo Specialty Teas

\$22 per guest

River Walk Breakfast Buffet

- Fresh Squeezed Orange Juice
- Selection of Sliced Fresh Fruit
- Assorted Breakfast Breads
- Farm Fresh Scrambled Eggs
- Topped with Cheddar Cheese & Chives
- Crisp Bacon & Link Sausage
- Seasoned Breakfast Potatoes
- Starbucks Coffee, Decaffeinated Coffee & Tazo Specialty Teas

\$24 per guest

Eggs Benedict

- Fresh Poached Eggs
- Canadian Bacon
- English Muffin with Hollandaise Sauce
- Breakfast Potatoes
- Fresh Fruit Garnish
- Starbucks Coffee, Decaffeinated Coffee & Tazo Specialty Teas

\$23 per guest



Luncheon Sandwiches

All include Chef's Choice Dessert & Tazo Ice Tea

Grilled Chicken Wrap

Marinated Tequila & Lime Chicken Breast
With Roasted Peppers, Onions and Cilantro Aioli

\$30 per guest

Urban Tavern Burger

Sharp White Cheddar Cheese, Grilled Onions Spicy Aioli
French Fries & Fresh Fruit

\$30 per guest

Vegetarian Wrap

Grilled Vegetables, Avocado, Baby Spinach, Tomatoes
Mushrooms, Cucumber & Napa Cabbage in Spinach Tortilla

\$30 per guest

Smoke Stack

Smoked Turkey, Smoked Bacon, Cheddar Cheese, Tomatoes
Lettuce, Mustard Aioli on a Sourdough Roll

\$30 per guest

Turkey with Jarlsberg Cheese

Lettuce, Tomato Creamy Aioli
Served on Whole Grain Wheat Bread

\$30 per guest

Grilled Chicken Sandwich

Avocado, Red Onions, Lettuce, Tomato, Provolone Cheese
Served with Garlic Aioli on Steak House Roll

\$30 per guest



Luncheon Salads

All include Fresh Rolls & Creamy Butter
 Chefs Choice Dessert & Tazo Ice Tea

Strawberry Fields Chicken Salad

Chilled Spring Mix, Grilled Chicken Breast
 Candied Pecans, Maytag Bleu Cheese
 Sliced Strawberries, Mandarin Oranges
 Raspberry Vinaigrette

\$30 per guest

Bayfront Chopped Salad

Ancho Grilled Chicken Breast
 Crispy Pancetta, Bleu Cheese
 Creamy Oregano Dressing

\$30 per guest

Oriental Chicken Salad

Fresh Asian Greens Topped with Crispy Noodles
 Slivered Almonds & Golden Fried Chicken Tenders
 Toasted Sesame Vinaigrette

\$30 per guest

Chef's Everything Salad

Baby Greens, Grilled Chicken
 Tomatoes, Pine Nuts, Dried Cranberries
 Cucumber, Mozzarella, Italian Salami
 Honey Dijon Vinaigrette

\$30 per guest



Luncheon Buffets

Fish and Chicks

Classic Caesar Salad with Garlic Croutons
 Fresh Fruit Display
 Lemon Chicken in Citrus Beurre Blanc
 Grilled Snapper with Orange-Jicama Salsa
 Savory Rice Pilaf & Pesto Vegetable Gratin
 Freshly Baked Rolls & Creamy Butter
 Fresh Fruit Tart
 Ice Tea

\$35 per guest

Take a Wok

Napa cabbage, Baby Lettuce, Julienne Carrots, Snow Peas
 Red Onions & Peppers with Ponzu Sesame Dressing
 Sesame Crusted Grilled Chicken
 Pacific Salmon Medallions on a Bed of Steamed Bok Choy
 Egg Rolls served with Hot Mustard
 Fried Rice
 Stir-Fry Vegetables
 Fortune Cookies
 Ice Tea

\$35 per guest

Fiesta Feast

Albondigas Mexican Soup Simmered in Tomato Beef Broth
 Southwest Salad of Chopped Romaine, Roasted Anaheim Peppers
 Crumbled Goat Cheese & Citrus Cilantro Vinaigrette
 Cheese Enchiladas with Salas Roja
 Grilled Adobo Skirt Steak
 Mesquite Grilled Chicken with Fresh Tomatillo Sauce
 Spanish Rice
 Warm Flour Tortillas, Dice Tomatoes
 Grated Cheese, Shredded Lettuce, Guacamole, Jalapenos & Salsa Fresca
 Carmel Flan
 Ice Tea

\$35 per guest

PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Healthy, Fresh and Light

Baby Lettuce Shaved Radishes, Carrots, Goat Cheese, Grape Tomatoes
 With Honey Vinaigrette
 Tangy Quinoa Salad with Fresh Mint, Dried Cranberries & Cranberries
 Melon Salad with Citrus Splash
 Baron's Savory Herb Crusted Roasted Chicken Natural Au Jus
 Lemon Marinated Poached Salmon
 Fresh Baked Rolls & Creamy Butter
 Chef's Selection of Miniature Dessert Bites
 Ice Tea

\$35 per guest

Delta Deli

Wild Greens Salad with Carrot Ribbons, Shaved Radish,
 Vine Ripened Tomatoes & Cucumbers
 Nick's House Made Pasta Salad with Crisp Vegetables
 Seasonal Fresh Fruit Salad
 Roasted Turkey · Pepper Crusted Sirloin of Beef
 Slow Roasted Pit-Fired Ham
 Aged Cheddar · Swiss · Gouda
 Leaf Lettuce · Tomatoes · Pickles · Sliced Onions
 Pepperoncini · Olives · Sliced Deli Bread Sauce & Sandwich Rolls
 Carrot Cake
 Ice Tea

\$34 per guest

Old World Pizza Buffet

Fresh Garden Salad with Choice of Dressing
 Sliced Seasonal Fruit Display
 Antipasto Display
 Assortment of Chef Purcelli's Pizza Handmade in our Brick Oven
 Chefs Assortment of Desserts
 Ice Tea

\$34 per guest

Tower Bridge Bistro Buffet

Butter Lettuce with Granny Smith Apples, Grapes
 Roasted Walnuts, Bleu Cheese & Croutons with Sherry Vinaigrette
 Chicken Stuffed with Fresh Sage, Spinach & Asiago Cheese
 Medallions of Beef with Green & Pink Peppercorn Sauce
 Herb Roasted Fingerling Potatoes
 Steamed Seasonal Vegetables
 Garlic Bread
 Flourless Chocolate Cake
 Ice Tea

\$36 per guest



Plated Lunches

All Lunches Include Choice of Salad & Dessert
 Chef's Selection of Vegetables
 Fresh Rolls & Creamy Butter
 Ice Tea

Salad Selections

- Napa Valley Salad with Mixed Greens, Cherry Tomatoes, Olives, Feta & Balsamic Vinaigrette
- Castroville Caesar Salad with Garlic croutons, Shaved Parmesan & Creamy Caesar Dressing
- Butter Lettuce with Dried Cranberries and Bleu Cheese, Chenin Blanc Vinaigrette
- Baby Spinach Greens with Candied Pecans, Goat Cheese & Raspberry Vinaigrette

Entrée Selections

- | | |
|---|----------------|
| • Lemon Thyme Grilled Chicken with Napa Valley Mustard Sauce | \$35 per guest |
| • Flat Iron Steak over a bed of Wilted Arugula with Tarragon Aioli & Bistro Steak Fries | \$37 per guest |
| • Citrus & Chipotle Marinated Chicken Breast with Herb Roasted Potatoes | \$35 per guest |
| • Rosemary & Black Pepper Crusted Sliced Pork Loin | \$35 per guest |
| • Pan Crisped Petaluma Chicken with Garlic Whipped Mashed Potatoes | \$35 per guest |
| • Braised Short Ribs with Garlic Mashed Potatoes | \$36 per guest |
| • Red Chili Pacific Salmon Served with Cilantro Lime Rice | \$36 per guest |
| • Penne Pasta with Kalamata Olives, Sage, Sundried Tomatoes & Olive Oil | \$34 per guest |

Dessert Selections

- Flourless Chocolate Cake
- Puff Pastry with Assorted Berries & Vanilla Bean Sauce & Dusting of Powdered Sugar
- New York Cheese Cake
- Red Velvet Cake with Creamy Icing
- Toffee Cheesecake
- Tiramisu with Coffee Chocolate Sauce
- Lemon Raspberry Chiffon Cake

PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Dinner Buffets

Riverside Dinner Buffet

Crisp Romaine Salad with Grated Parmesan & Garlic Croutons
 Organic Mixed Greens with Green Apple, Grapes, Walnuts & Creamy Dressing
 Fresh Fruit Display
 Herb Penne Pasta
 Caramelized Fingerling Potatoes
 Seasonal Selection of Vegetables
 Fresh Rolls and Creamy Butter
 Chef's Array of Desserts
 Starbucks Coffee, Decaffeinated Coffee & Tazo Tea
Choice of 2 of the Following Entrees
 Lemon Thyme Grilled Chicken with Napa Valley Mustard Sauce
 Beer Braised Short Ribs
 Marinated Tri-Tip of Beef
 Exotic Mushroom Stuffed Chicken with Madeira Balsamic Cream Sauce
 Rosemary & Black Pepper Crusted Pork Loin
 Fresh Atlantic Salmon with Lime & Cilantro

\$48 per guest

Sunset on the River

Baby Spring Lettuce Mix, Champagne Vinaigrette Dressing
 Insalata Caprese, Fresh Roma Tomatoes, Buffalo Mozzarella, Fresh Basil & Olive oil Drizzle
 Herb Crusted Filet of Salmon on a Bed of Bok Choy
 Citrus Herb Breast of Chicken with Red Coulis Sauce
 Oven Roasted Red Skin Potatoes
 Wild Mushroom Ravioli with Roma Tomatoes & Pesto Sauce
 Fresh Baby Vegetable Medley
 Seasoned Garlic Bread
 Chef's Selection of Desserts
 Starbucks Coffee, Decaffeinated Coffee & Tazo Tea

\$46 per guest

PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Backyard Barbecue

- Tossed Garden Salad with Choice of Dressings
- Spicy Potato Salad
- Seasonal Fruit Salad
- Barbecued Pork Ribs
- Honey Fried Chicken
- Sweet Corn on the Cob
- Jalapeno Corn Bread
- Chef's Array of Desserts
- Starbucks Coffee, Decaffeinated Coffee & Tazo Tea

\$46 per guest

Pacific Rim

- Vegetable & Soba Noodle Salad with Sesame Dressing
- Vegetable Pot Stickers, Sesame Soy Sauce & Hot Mustard
- Grilled Teriyaki Chicken
- Mongolian Seared Beef
- Sweet & Sour Pork
- Vegetable Fried Rice
- Steamed Jasmine Rice
- Assorted Cakes & Pastries
- Starbucks Coffee, Decaffeinated Coffee & Tazo Tea

\$46 per guest



Plated Dinners

All Dinners Include Choice of Salad & Dessert
 Chef's Selection of Vegetables
 Fresh Rolls & Creamy Butter
 Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Salad Selections

- Napa Valley Salad with Mixed Greens, Cherry Tomatoes, Olives, Feta & Balsamic Vinaigrette
- Castroville Caesar Salad with Garlic croutons, Shaved Parmesan & Creamy Caesar Dressing
- Butter Lettuce with Dried Cranberries and Bleu Cheese, Chenin Blanc Vinaigrette
- Baby Spinach Greens with Candied Pecans, Goat Cheese & Raspberry Vinaigrette

Entrée Selections

- | | |
|--|----------------|
| • Crispy Panko & Herb Crusted Chicken with Herb Roasted Potatoes | \$42 per guest |
| • Filet of Beef with Grilled Portobello Mushrooms & Port Reduction | \$48 per guest |
| • Garlic Asiago Crusted Chicken with Wild Rice Medley | \$42 per guest |
| • Char Broiled Salmon with Meyer Lemon Marmalade & Baby Bok Choy | \$43 per guest |
| • Fire Grilled Rib Eye Steak, Sautéed Mushrooms & Peppered Demi-Glace | \$48 per guest |
| • Herb Roasted Pork Loin with Cremini Mushrooms & Red Wine Demi | \$42 per guest |
| • Grilled Portabella Napoleon Layered with Roasted Red Peppers, Baby Spinach
Caramelized Onions with Basil, Garlic & Mornay Sauce | \$42 per guest |
| • Braised Short Ribs with Garlic Mashed Potatoes | \$43 per guest |

Dessert Selections

- Flourless Chocolate Cake
- Puff Pastry with Assorted Berries & Vanilla Bean Sauce & Dusting of Powdered Sugar
- New York Cheese Cake
- Red Velvet Cake with Creamy Icing
- Fresh Fruit Tart
- Tiramisu with Coffee Chocolate Sauce
- Chocolate Bread Pudding with Orange Essence & Chocolate Sauce

PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Receptions

Priced per 50 Pieces

Cold Selections

Crostini with Extra Virgin Olive Oil & Sundried Tomatoes	\$200
Prosciutto Wrapped Melon	\$195
Shrimp & Crab Canapés	\$225
Chilled Jumbo Prawns with Spicy Cocktail Sauce	\$250
White & Dark Chocolate Dipped Strawberries	\$200

Hot Selections

Pot Stickers with Tamari Dipping Sauce	\$195
Chicken Drumettes with Spicy Dipping Sauce & Blue Cheese	\$195
Miniature Quiche	\$180
Shrimp Spring Rolls with Thai Peanut Sauce	\$195
Chicken & Goat Cheese Quesadillas	\$195
Phyllo Triangles with Spinach & Feta Cheese	\$185
Mushroom Caps stuffed with Spinach, Garlic & Parmesan	\$195
Mini-Fried Potatoes with Cheddar Cheese, Bacon and Chives	\$200
Coconut Crusted Prawns with Thai Peanut Lime Sauce	\$225
Jalapeno Poppers Breaded Jalapeno filled with Cheese	\$195
Mini Slider Bacon Burger & Brie	\$200
Spinach & Goat Cheese Mini Pizza	\$195
Marsala Meatballs	\$195
Hibachi Beef Skewer with Chili Garlic Sauce	\$200

Chef's Favorites

Sesame Chicken Tenders with Oriental Mustard Sauce	\$195
Miniature Beef Wellingtons	\$200
Chicken Skewers with Peanut Sate Sauce	\$195
Scallop Skewers Wrapped In Bacon	\$195
Rosemary Grilled Baby Lamb Chops	\$225

PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Elegant Displays

International Cheese Display

Chef's Selection of fine Cheeses
Assorted Crackers, Breads, Breadsticks
Garnished with Seasonal Fresh Fruit
Large Display (100 people) - \$750
Medium Display (50 people) - \$375
Small Display (25 people) - \$185

Sliced Seasonal Fresh Fruit Display

With yogurt dipping sauce
Large Display (100 people) - \$500
Medium Display (50 people) - \$250
Small Display (25 people) - \$125

Vegetable Crudités

Seasonal Assortment of Fresh Vegetables to Include
Blue Cheese Dipping Sauce & Spinach Dip
Large Display (100 people) - \$400
Medium Display (50 people) - \$200
Small Display (25 people) - \$100

Antipasto Platter

Marinated Artichoke Hearts, Genoa Salami, Buffalo Mozzarella, Basil & Tomato
Grilled Red Peppers, Olives, Pepperoncini & Roasted Garlic
Bread Sticks & Fresh Baked Focaccia Bread
\$400 (serves 50)



Carving Stations

All Items served with Silver Dollar Rolls & Appropriate Condiments
Carved tableside at \$100 carver fee Per Carving Station

Roasted Tenderloin of Beef

Au & Creamy Horseradish

\$375 each (serves 30)

Rotisserie Boneless Turkey

Served with a Cranberry Chutney

\$300 each (serves 30)

Honey Cured Ham

Served with Pineapple Mustard

\$325 each (serves 30)

Baron of Beef

Au Jus and Creamy Horseradish

\$650 each (serves 100)



Reception Stations

Pasta Bar

Penne, Bowtie & Cheese Tortellini
Pesto, Marinara & Alfredo Sauces
Fresh Grated Parmesan Cheese
Array of Accompaniments
Fresh Baked Garlic Bread
\$18 per guest

Fajita Festiva

Build Your Own Fajita with:
Mesquite Grilled Chicken Strips with
Fire Roasted Peppers
Grated Sharp Cheddar Cheese
Guacamole, Sour Cream, Fresh Salsa,
Shredded Lettuce & Warm Flour and Corn Tortillas
\$18 per guest

Potato Bar

Baked Potato with Cheddar Cheese, Sour Cream
Bacon Bits, Chives
Butter and Santa Fe Salsa
\$18 per guest

Viennese Delight

Mini Swan Cream Puffs
Chocolate Éclairs, Napoleons &
Chocolate Dipped Strawberries
\$18 per guest



BEVERAGES

Chardonnay & White Zinfandel

Clos Du Bois Chardonnay	\$34
Toasted Head Chardonnay	\$32
Stone Cellars Chardonnay by Beringer	\$26
Kendall Jackson Chardonnay	\$36

Cabernet Sauvignon & Merlots

Greg Norman Cabernet	\$34
Sterling Cabernet	\$35
Chateau St Jean Cabernet	\$37
Stone Cellars Cabernet by Beringer	\$26
Charles Krug Cabernet	\$52
Clos Du Bois Merlot	\$44
Stone Cellars Merlot by Beringer	\$26

CHAMPAGNE

Domaine Ste Michelle, Blanc de Blanc	\$28
--------------------------------------	------

CASH BAR

Well	\$6.00	Call	\$7.00	Premium	\$8.00
Domestic Beer			\$4.75	Imported Beer	\$5.50
House Wine			\$6.50		
Mineral Water			\$4.00	Soda	\$4.00

HOSTED BAR

Keg of Beer	Domestic	\$375.00	Premium	\$450.00	
Well	\$5.50	Call	\$6.50	Premium	\$7.50
Domestic Beer		\$4.25	Imported Beer	\$5.00	
House Wine		\$6.00			
Mineral Water		\$3.75	Soda	\$3.75	

NOTE: Additional selections are available from the Restaurant Wine Menu. All varieties with exception to house will require advance notice for ordering. Fee of \$100.00 per Bartender waived if beverage sales exceed \$450.00 per bar. Corkage fee for wine or champagne brought onto property is \$15.00 ++ per 750 ml bottle.

PRICES SUBJECT TO 23% SERVICE CHARGE AND 8.5% SALES TAX



Audio

Handheld Hardwire Microphone	\$45
Lavaliere Hardwire Microphone	\$45
Wireless Handheld Microphone	\$135
Wireless Lavaliere Microphone	\$135
4 Channel Mixer	\$50
8 Channel Mixer	\$75
16 Channel Mixer	\$150
Wireless Mouse	\$65
Stereo Recorder	\$50
CD/DVR Player	\$75
Polycom Speaker Phone	\$70
Outside Phone Line	\$100

LCD Projector Package

Includes: LCD Projector, Screen Projector Cart/Table, Cabling, Support & Electrical	\$565
--	-------

Client Supplied Projector Package

Includes: Screen, Projector Cart/Table Cabling, Support & Electrical	\$100
---	-------

Conference Aids

42" TV/DVD Package	\$250
DVD Player	\$50
Laser Pointer	\$25
Power Strip	\$10
Flipchart with Marker	\$50
Signage Easel	\$15
Whiteboard	\$45
Vendor Tables	\$10

High Speed Internet Access

First Line	\$250
Each Additional Line	\$100

Labor Rates

Monday Through Friday 8am-5pm	\$60
After Hours, Weekends 1.5 x day rate	