



**EMBASSY
SUITES**
by HILTON™

Detroit - Troy/Auburn Hills

YOUR MEETING IS OUR BUSINESS

2016 CATERING MENU

EMBASSY SUITES BY HILTON DETROIT TROY AUBURN HILLS

850 Tower Drive, Troy, MI 48098 T 248-879-7500



BREAKFAST

**Buffet Breakfast prices are based on 1 ½ hours of beverage service. Minimum of 15 guests requirement.*

Classic Continental Buffet | \$10 per person

- Bagels with Cream Cheese, Butter and Preserves
- Cheese and Fruit Danishes
- Fruit and Bran Muffins
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Embassy Suites Continental Buffet | \$14 per person

- Bagels with Cream Cheese, Butter and Preserves
- Cheese and Fruit Danishes
- Fruit and Bran Muffins
- Seasonal Berries and Sliced Melons
- Individual Fruit Yogurts with Granola
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Simple Pleasures Plated | \$14 per person

- Bagels with Cream Cheese, Butter and Preserves
- Cheese and Fruit Danishes
- Fruit and Bran Muffins
- Scrambled Eggs
- Choice of One: Bacon, Sausage or Ham
- Breakfast Potatoes
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Fit for You Buffet | \$16 per person

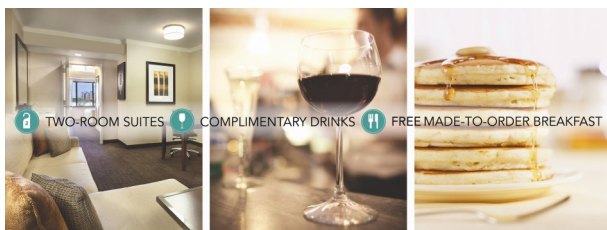
- Bagels with Cream Cheese, Butter and Preserves
- Whole Fruits—Bananas, Apples and Oranges
- Fresh Fruit and Granola Parfait served in a Stemmed Glass
- Scrambled Eggs
- Warm Oatmeal served with Dried Fruits and Brown Sugar
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Daybreak Buffet | \$20 per person

- Bagels with Cream Cheese, Butter and Preserves
- Cheese and Fruit Danishes
- Fruit and Bran Muffins
- Seasonal Berries and Sliced Melons
- Scrambled Eggs
- Sausage links
- Crisp Bacon
- Breakfast Potatoes
- Pancakes ~~–OR–~~ French Toast served with Maple Syrup
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Eggs Benedict Plated | \$15 per person

- Bagels with Cream Cheese, Butter and Preserves
- Cheese and Fruit Danishes
- Fruit and Bran Muffins
- Two Poached Eggs and Canadian Bacon layered on an English Muffin
- Topped with Hollandaise Sauce
- Breakfast Potatoes
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas



Ask about pricing for access to our world famous Embassy Suites By Hilton Brand Standard Hot Breakfast Buffet with a Made-to-Order Omelets



BREAKFAST ENHANCE-

Hot Enhancements

- Egg and Cheese Croissant Sandwich | **\$4 each**
- Fried Egg, Ham and Cheese on an English Muffin | **\$4 each**
- Egg and Cheese Burrito | **\$3 each**
- Egg, Cheese, Sausage and Peppers Burrito | **\$5 each**
- Scrambled Eggs and Crisp Bacon | **\$8 Per Person**
- Scrambled Eggs and Sausage Links | **\$7 Per Person**
- Scrambled Eggs | **\$5 Per Person**
- Breakfast Potatoes | **\$3 Per Person**
- Hot oatmeal with Dried Fruits and Brown Sugar | **\$6 Per Person**

Cold Enhancements

- Bagels with Cream Cheese, butter and Preserves | **\$30 Per Dozen**
- Cheese and Fruit Danishes | **\$28 Per Dozen**
- Fruit and Bran Muffins | **\$28 Per Dozen**
- English Muffins (White or Wheat) | **\$25 Per Dozen**
- Doughnuts | **\$22 Per Dozen**
- Croissants | **\$26 Per Dozen**
- Individual Fruit Yogurts with Granola | **\$3 Each**
- Fresh Fruit and Granola Parfait served in a stemmed glass | **\$6 Each**
- Seasonal Berries and Sliced Melons | **\$5 Per Person**
- Cottage Cheese | **\$3 Per Person**
- Chilled Hard Boil Eggs | **\$12 Per Dozen**
- Whole Fruits—Bananas, Apples and Oranges | **\$2 Per Piece**
- Assorted Dry Cereals with Skim and 2% Milk | **\$3 Per Person**
- Assorted Granola Bars | **\$3 Each**
- Energy Bars | **\$5 Each**

Drink Enhancements

- Freshly Brewed Starbucks Coffee | **\$48 Per Gallon**
- Tazo Hot teas | **\$3 Each**
- Hot Chocolate | **\$2 Each**
- Hot Apple Cider (seasonal) | **\$25 Per Gallon**
- Carafe of Orange, Apple or Cranberry Juice | **\$15 Each**
- Individual Skim, 2% and Chocolate Milk | **\$3 Each**
- Bottled juice | **\$3 Each**
- Bottled Water | **\$3 Each**
- Coca-Cola Soft Drinks | **\$3 Each**
- Energy Drinks—Regular and Sugar Free | **\$5 Each**

Specialty Enhancements

Smoked Salmon with Plain Bagels, Cream Cheese, Sliced Tomato, Cucumber, Red Onion and Capers
\$10 Per Person | add Avocado for \$1 Per Serving

Made-to-Order Omelet Station

Egg, Egg Whites, Vegetables, Meats and Cheese

Available for a Minimum of 30 Guest

\$8 Per person | plus \$75 Culinary Attendant Fee





MEETING PACKAGES

Executive Meeting Package

Continental Breakfast | 7:30 AM

- Bagels with Cream Cheese, Butter and Preserves
- Cheese and Fruit Danishes
- Fruit and Bran Muffins
- Seasonal Berries and Sliced Melons
- Individual Fruit Yogurts with Granola
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Mid Morning Refresh | 10:30 AM

- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Michigan Made Faygo Soft Drinks

Buffet Lunch -OR- Plated Lunch (see pgs 6-8)

Refreshing Breaks Meeting Package

Continental Breakfast | 7:30 AM

- Bagels with Cream Cheese, Butter and Preserves
- Cheese and Fruit Danishes
- Fruit and Bran Muffins
- Seasonal Berries and Sliced Melons
- Individual Fruit Yogurts with Granola
- Carafes of Chilled Orange, Apple and Cranberry Juice
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Mid Morning Refresh | 10:30 AM

- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Michigan Made Faygo Soft Drinks

(Lunch On Own—Enjoy our restaurant, the Riparian Grille!)

Beverage Break Meeting Package

Morning Beverage Break

- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Carafes of Chilled Orange, Apple and Cranberry Juice

Afternoon Break | 2:30 PM

- Freshly Popped and Buttered Popcorn

Plus Your Choice of Two Additional Snacks:

- ◇ Crisp Vegetables served with Hummus and Dill Dip
- ◇ Assorted Cookies and Brownies
- ◇ Milk Chocolate Covered Pretzels
- ◇ Soft Salted Pretzels served with Yellow Mustard
- ◇ Assorted Cheese Cubes and Crackers
- ◇ Fresh Fruit Tray of Seasonal Melons and Berries
- ◇ Chocolate Dipped Strawberries
- ◇ Trail Mix with Mixed Nuts, Raisins and M&Ms
- ◇ Lemon Bars and Miniature Strawberry Cheesecakes
- ◇ Tortilla Chips with Salsa
- ◇ Assorted Chex Mix

- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Afternoon Break | 2:30 PM

- Freshly Popped and Buttered Popcorn

Plus Your Choice of Two Additional Snacks:

- ◇ Crisp Vegetables served with Hummus and Dill Dip
- ◇ Assorted Cookies and Brownies
- ◇ Milk Chocolate Covered Pretzels
- ◇ Soft Salted Pretzels served with Yellow Mustard
- ◇ Assorted Cheese Cubes and Crackers
- ◇ Fresh Fruit Tray of Seasonal Melons and Berries
- ◇ Chocolate Dipped Strawberries
- ◇ Trail Mix with Mixed Nuts, Raisins and M&Ms
- ◇ Lemon Bars and Miniature Strawberry Cheesecakes
- ◇ Tortilla Chips with Salsa
- ◇ Assorted Chex Mix

- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas

Afternoon Beverage Break

- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Lemonade
- Michigan Made Faygo Soft Drinks

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BREAK ITEMS

**All Break Packages are based on 1.5 hours of beverage service.*

Totally Nuts Package | \$13 per person

- Candied Pecans
- Roasted Almonds
- Honey Roasted Peanuts
- Cashews
- Sunflower Seeds
- Chocolate Chips, Raisins, M&Ms
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Michigan Made Faygo Soft Drinks

Mediterranean Package | \$16 per person

- Pita Chips
- Tabbouleh
- Hummus and Roasted Pepper Hummus
- Green Olive and Goat Cheese Tapenade
- Fresh Crostini Bruschetta
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Michigan Made Faygo Soft Drinks

Break Enhancements

- Baked Cookies—Chocolate Chip, Peanut Butter, Sugar and oatmeal Raisin | **\$24 Per Dozen**
- Miniature Strawberry Cheesecake and Lemon Bars | **\$36 Per Dozen**
- Miniature Eclairs and Cannoli | **\$36 Per Dozen**
- Chocolate Brownies | **\$27 Per Dozen**
- Assorted Candy Bars | **\$3 Each**
- Roasted Mixed Nuts | **\$23 Per Pound**
- Party Snack Mix | **\$20 Per Pound**
- Spicy Snack Mix | **\$22 Per Pound**
- Mixed Nuts with Chocolate Trail Mix | **\$24 Per Pound**
- Freshly Popped Buttered Popcorn | **\$2 Per Person**
- Individual Bags of Chips and/or Pretzels | **\$3 Each**
- Assorted Granola Bars | **\$3 Each**
- Energy Bars | **\$5 Each**
- Individual Fruit Yogurts with Granola | **\$3 Each**
- Fresh Fruit and Granola Parfait served in a stemmed glass | **\$6 Each**
- Seasonal Berries and Sliced Melons | **\$5 Per Person**
- Whole Fruits—Bananas, Apples and Oranges | **\$2 Per Piece**

Michigan Warm Up Package | \$14 per person

- Green Apple Slices served with Peanut Butter
- Roasted Mixed Nuts
- Michigan's Better Made Chips
- Hot Apple Cider (seasonal)
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Michigan Made Faygo Soft Drinks

Chocolate Pleasures Package | \$16 per person

- Freshly Baked Assorted Cookies
- Freshly Baked Chocolate Brownies
- Chocolate Dipped Pretzels
- Chocolate Dipped Strawberries
- Individual Skim Milk, and 2% Milk
- Freshly Brewed Regular and Decaf Starbucks Coffee
- Tazo Hot Teas
- Michigan Made Faygo Soft Drinks

Drink Enhancements

- Freshly Brewed Starbucks Coffee | **\$48 Per Gallon**
- Tazo Hot teas | **\$3 Each**
- Hot Chocolate | **\$2 Each**
- Hot Apple Cider (seasonal) | **\$25 Per Gallon**
- Carafe of Orange, Apple or Cranberry Juice | **\$15 Each**
- Bottled juice | **\$3 Each**
- Bottled Water | **\$3 Each**
- Coca-Cola Soft Drinks | **\$3 Each**
- Energy Drinks—Regular and Sugar Free | **\$5 Each**
- Brewed iced Tea | **\$27 Per Gallon**
- Lemonade | **\$27 Per Gallon**
- Fruit Punch | **\$27 Per Gallon**



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CLASSIC CREATIONS LUNCH BUFFET

Two Entrees | \$28 Per Per-
Three Entrees | \$32 Per Per-

Served with Rolls and Butter; Assorted Michigan Made Faygo Soft Drinks, Starbucks Coffee, Tazo Hot Tea and Water Service. Prices are based on up to 1.5 hour of service. Minimum of 15 guest required. Add **\$3 Per Person for groups of 14 and less.*

Choice of Two Salads:

- Fresh Fruit Tray of Seasonal Melons and Berries
- Garden Salad: Cucumber, Tomato, Carrot, Croutons
- Caesar Tossed with Tomato, Croutons and Parmesan
- Michigan Apple Salad: Mixed Greens, Sliced Apples, Dried Cherries, Walnuts and Blue Cheese
- Cobb Salad: Cucumber, Tomato, Egg, Bacon, Cheese
- Pear Salad: Mixed Greens, Sliced Pear, Candied Pecans, and Goat Cheese
- Summer Salad: Mixed Greens, Strawberry, Avocado and Goat Cheese
- Orzo Pasta, Vinaigrette, Tomato, Onion Basil and Mint
- Tomato, Mozzarella and Fresh basil with Balsamic Glaze
- Antipasto Pasta Salad
- Creamy Potato Salad or Creamy Cole Slaw

Choice of Two –OR– Three Entrees:

- Pan-Roasted Lemon Garlic Chicken *GF*
- Grilled Balsamic Bruschetta Chicken *GF*
- Chicken Picatta
- Creamy Asiago Artichoke Chicken *GF*
- Chicken Parmesan
- Chicken Marsala *GF*
- London Broil with Red Wine Demi Glaze *GF*
- Roast Sirloin of Beef with Onion Au Jus *GF*
- Strip Loin of Beef w/ Rosemary Mushroom Sauce
- Grilled Salmon with Maple Mustard Glaze *GF*
- Blackened Salmon with Dill Sauce on side *GF*
- Tomato Parmesan Broiled Whitefish *GF*
- Penne Alfredo with Shrimp
- Roasted Pork Loin with Plum Sauce *GF*
- Pork Chops served with Ginger Glaze *GF*
- Beef Lasagna with Marinara Sauce
- Parmesan Vegetarian Lasagna
- Vegetable Stir Fry over Jasmine Rice *GF*

Choice of One Starch:

- Roasted Redskin Potatoes
- Yukon Gold butter Potatoes
- White Wine and Garlic Linguini
- Creamy Mac and Cheese
- Whipped Potatoes
- Roasted Sweet Potatoes
- Halved Corn on the Cobb
- Rice Pilaf

Choice of One Vegetable:

- Traditional Green Beans
- Lemon Garlic Roasted Cauliflower
- Honey Glazed Carrots and Green beans
- Roasted Squash, Zucchini and Red Pepper
- Sautéed Asparagus
- Grilled Vegetables
- Broccoli, Cauliflower and Red Pepper Medley

Choice of One Dessert:

- Assorted Miniature Pastries
- NY Cheesecake with Strawberry Sauce
- Raspberry Fudge Cake
- Caramel Apple Cake
- Carrot Cake
- Crème Brûlée Cheesecake
- Assorted Cookies and Brownies
- Chocolate Caramel Cake
- Tuxedo Cannoli Cake

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BUFFET LUNCH

**Served with Rolls and Butter; Assorted Michigan Made Faygo Soft Drinks, Starbucks Coffee, Tazo Hot Tea and Water Service. Prices are based on up to 1.5 hour of service. Minimum of 15 guest required. Add \$3 Per Person for groups of 14 and less.*

Vintner's Reserve | \$28 Per Person

Add \$3 for Choice of one Soup

- Pear Salad: Mixed Greens, Sliced Pear, Candied Pecans and Goat Cheese
- Tomato, Basil, Mozzarella Salad with Balsamic Glaze
- Pan-Roasted Lemon Garlic Chicken
- London Broil with Red Wine Demi Glaze
- Whipped Potatoes
- Sautéed Asparagus

Choice of One Dessert

The Mama Rosa | \$28 Per Person

Add \$3 for Choice of one Soup

- Garden Salad: Cucumber, Tomato, Carrot, Croutons
- Orzo Pasta, Vinaigrette, Tomato, Onion, Basil and Mint
- Grilled Balsamic Bruschetta Chicken
- Strip Loin of Beef w/ Rosemary Mushroom Sauce
- Lemon Garlic Roasted Cauliflower
- Sautéed Asparagus

Ole Mexico | \$27 Per Person

Add \$3 for Choice of one Soup

- Garden Salad: Cucumber, Tomato, Carrot, Croutons
- Hard and Soft Taco Shells
- Seasoned ground Beef and Marinated Chicken
- Lettuce, Diced Tomato, Cheddar Cheese
- Refried Beans Topped with Jack Cheese
- Mexican Style Red Rice
- Tortilla Chips, Salsa, Sour Cream, Guacamole

Embassy Deli Table | \$24 Per Person

Add \$3 for Choice of one Soup

- Garden Salad: Cucumber, Tomato, Carrot, Croutons
- Creamy Potato Salad and Chef's Pasta Salad
- Smoked Turkey, Roast Beef, and Honey Ham
- Swiss, Cheddar and Pepper Jack Cheese
- Spicy Mustard, Yellow Mustard and Mayonnaise
- Served with a variety of Fresh breads
- Potato Chips and Pickle Spears

Mitten Comforts | \$28 Per Person

Add \$3 for Choice of one Soup

- Michigan Apple Salad: Mixed Greens, Sliced Apples, Dried Cherries, Walnuts and Blue Cheese
- Creamy Potato Salad
- Coney Dog
- Grilled Beef Sliders
- Served with Sliced Onion, Tomato and Hormel Chili
- Spicy Mustard, Yellow Mustard, Ketchup and Mayo
- Sautéed Michigan Redskins
- Corn on the Cob
- Michigan Better Made Chips

Napa Valley Picnic | \$29 Per Person

- Choice of One Soup
- Creamy Cole Slaw
- Chef's Choice of Pasta Salad
- Chicken Caesar Salad with Provolone wrapped in a soft Spinach Lavash
- Smoked Turkey BLT with Avocado and Swiss wrapped in a soft Tomato Lavash
- Roasted Beef, ham, Salami and Cheddar with Lettuce and Tomato wrapped in a soft Flour Tortilla
- Potato Chips and Pickle Spears

Choice of One Soup:

'Executive Meeting Package' add \$3 Per Person

- Creamy Tomato Basil
- Beef Stuffed Pepper
- Italian Wedding
- Traditional Garden Vegetable
- Cream of Broccoli
- Minestrone
- Chicken Noodle

Choice of One Dessert:

- Assorted Miniature Pastries
- NY Cheesecake with Strawberry Sauce
- Raspberry Fudge Cake
- Caramel Apple Cake
- Carrot Cake
- Crème Brûlée Cheesecake
- Assorted Cookies and Brownies
- Chocolate Caramel Cake

Choice



BOXED LUNCH

Deluxe Boxed Lunch Package | \$18 Per Person

Packaged with all of the necessary "to-go" items.

Customize Your Own Sandwich Options

All sandwiches are handcrafted with Lettuce and Tomato and packaged with Condiments on the side:

- *Choice of Three:* Smoked Turkey, Honey ham, Roast Beef, Tuna Salad or Chicken Salad (minimum of 10 for tuna or chicken)
- *Choice of Three:* Cheddar, Provolone, Swiss or Pepper jack Cheese
- *Choice of Three:* Sourdough, White, Wheat, Whole Grain, Marble Rye, Ciabatta, Croissant, Focaccia, Tomato or Spinach Lavash

Boxed lunch also includes:

- *Choice of One:* Better Made Potato Chips, Pretzels, Granola Bar –OR– Yogurt
- *Choice of One:* Apple –OR– Banana
- Chocolate Chip Cookie
- Beverage Station with Michigan Made Faygo Soft Drinks and Bottled Water



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PLATED ENTREE

Choice of Two Entrees per function, or add \$2 for each additional (not including special dietary meals)

**Served with Rolls and butter, Chef's Seasonal selection of Vegetable and Starch, Assorted Michigan mad Faygo Soft Drinks, Starbucks*

Chicken Entree | \$24 Per Person

- Pan-Roasted Lemon Garlic Chicken *GF*
- Grilled Balsamic Bruschetta Chicken *GF*
- Chicken Picatta
- Chicken Marsala *GF*
- Creamy Asiago Artichoke Chicken *GF*
- Chicken Parmesan

Beef Entree | \$35 Per Person

- Grilled New York Strip Steak *GF*
- Slow Roasted Prime Rib served with Au Jus

Fish Entree | \$28 Per Person

- Grilled Salmon with Maple Mustard Glaze *GF*
- Blackened Salmon with Dill Sauce on side *GF*

Pork Entree | \$24 Per Person

- Roasted Pork Loin with Plum Sauce *GF*
- Pork Chops served with Ginger Glaze *GF*

Choice of One Salad:

- *Garden Salad:* Cucumber, Tomato, Carrot, Croutons
- *Caesar Salad:* Romaine Tossed with Tomato Wedges, Croutons, Parmesan and Caesar Dressing
- *Pear Salad:* Mixed Greens, Sliced Pear, Candied Pecans and Goat Cheese
- *Michigan Apple Salad:* Mixed Greens, Sliced Apples, Dried Cherries, Walnuts and Blue Cheese
- *Summer Salad:* Mixed Greens tossed with Strawberry, Avocado

Choice of One Dessert:

- Assorted Miniature Pastries
- NY Cheesecake with Strawberry Sauce
- Raspberry Fudge Cake
- Caramel Apple Cake
- Carrot Cake
- Crème Brûlée Cheesecake
- Assorted Cookies and Brownies
- Chocolate Caramel Cake
- Tuxedo Cannoli Cake

Veal Entree | \$37 Per Person

- Grilled Prime Veal Chop

Pasta Entree | \$22 Per Person

- Penne Alfredo with Shrimp
- Beef Lasagna with Marinara Sauce

Vegetarian Entree | \$22 Per Person

- Parmesan Vegetarian Lasagna
- Vegetable Stir Fry over Jasmine Rice
- Spinach and Mushroom Cannelloni
- Sautéed Portobello Mushroom, Roasted

Vegan Entree | \$20 Per Person

- Sautéed Portobello Mushroom, Roasted

Salads Entree | \$20 Per Person

- Caesar Chicken Salad *GF*
- Sliced Pear Chicken Salad *GF*
- Michigan Apple Chicken Salad *GF*
- Summer Chicken Salad *GF*
- Asian Chicken Salad *GF*

Substitute Grilled Chicken on any salad for:

Fillet of Grilled Salmon | add \$3

Seasoned grilled Shrimp | add \$4



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DINNER

**Served with Rolls and Butter, Assorted Michigan Made Faygo Soft Drinks, Starbucks Coffee, Tazo Hot Tea and Water Service.*

Choice of One Soup:

- Creamy Tomato Basil
- Beef Stuffed Pepper
- Italian Wedding
- Traditional Garden Vegetable
- Cream of Broccoli
- Minestrone
- Chicken Noodle
- Chicken Tortilla

Choice of One Dessert:

- Assorted Miniature Pastries
- NY Cheesecake with Strawberry Sauce
- Raspberry Fudge Cake
- Caramel Apple Cake
- Carrot Cake
- Crème Brûlée Cheesecake
- Assorted Cookies and Brownies

Hail Caesar | \$34 Per Person

Choice of one Soup

- Caesar tossed with Tomato, Croutons and Parmesan
- Tomato, basil, Mozzarella Salad with Balsamic Glaze
- Fresh Fruit Tray with seasonal melons and Berries
- Grilled Balsamic bruschetta Chicken
- London Broil with Red Wine Demi Glace
- Tomato Parmesan Broiled Whitefish
- Whipped Potatoes
- Roasted Squash, Zucchini and Red Bell Pepper
- Oven baked Cauliflower with Garlic, Lemon and Parmesan

Mediterranean | \$34 Per Person

Choice of one Soup

- Mixed Greens with tomato, Cucumber, Olives, Artichoke Hearts and Onions
- Served with Pita Chips and hummus
- Fresh Fruit Tray with Seasonal melons and Berries
- Grilled Salmon with Citrus Butter
- Grilled Chicken Skewers and grilled Beef Skewers with bell Peppers and Onion
- Skewers served with Greek Cucumber Yogurt Dip
- Jasmine Rice
- Honey Glazed Carrots and Green Beans

On the Bayou | \$36 Per Person

Choice of one Soup

- Garden Salad: Cucumber, Tomato, Carrot, Croutons
- Grilled Shrimp, Roasted Corn and Red Pepper salad
- Chicken and Smoked Sausage Jambalaya
- Braised Beef Brisket with Garlic Demi Glaze
- Cajun Yukon Gold Butter Potatoes
- Broccoli, Cauliflower and Red bell Pepper Medley
- Green Bean Casserole

PLATED DUET DINNER

Choice of Two Entrees per function, or add \$2 for each additional (not including special dietary meals)

**Served with Rolls and butter, Chef's Seasonal selection of Vegetable and Starch, Assorted Michigan mad Faygo Soft Drinks, Starbucks*

Chicken and Prime Rib of Beef | \$36 Per Person

Grilled Chicken with Tomato Cream Sauce (or choice of chicken entrée) paired with a 5oz Prime Rib of Beef

Salmon and Prime Rib of Beef | \$37 Per Person

Grilled Blackened Salmon topped with Dill Sauce paired with a 5oz Prime Rib of Beef with Warm Au Jus

Chicken and Salmon | \$32 Per Person

Grilled Chicken with Tomato Cream Sauce (or choice of chicken entrée) paired with Grilled Blackened

Chicken and Petite Filet Mignon | \$42 Per Person

Grilled Balsamic Bruschetta Chicken paired with a 5oz Petite Filet Mignon with a Red Wine Demi Glace

Choice of One Salad:

- *Garden Salad:* Cucumber, Tomato, Carrot, Croutons
- *Caesar Salad:* Romaine Tossed with Tomato Wedges, Croutons, Parmesan and Caesar dressing
- *Pear Salad:* Mixed Greens, Sliced Pear, Candied pecans and goat Cheese
- *Michigan Apple Salad:* Mixed Greens, Sliced Apples, Dried Cherries, Walnuts and Blue Cheese
- *Summer Salad:* Mixed Greens tossed with Strawberry, Avocado and Goat Cheese

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RECEPTION

**All hors d'oeuvres selections are available per 50 piece order.*

Skewers...

- Grilled Chicken, Onion, Mushrooms and Bell Peppers *GF* | **\$150**
- Grilled Sirloin, Peaches and Bell Peppers *GF* | **\$150**
- Grilled Vegetables: Cherry Tomato, Red Onion, Mushroom, Zucchini and Bell Peppers *GF* | **\$100**
- Grilled Jerk Shrimp, Pineapple and Green Bell Peppers *GF* | **\$200**

Flatbread Pizzas...

- Fresh basil, Garlic, Cherry Tomato, Portobello Mushroom and Mozzarella Cheese | **\$100**
- Caramelized pear, Prosciutto and Mozzarella Cheese | **\$125**
- BBQ Chicken, Sliced Red onion, and Mozzarella Cheese | **\$125**
- Italian Sausages, Green Pepper, Onion, Mozzarella Cheese and Pizza Sauce | **\$125**

Quesadillas...

- Grilled Flour Tortilla filled with a Blend of Cheeses, barbeque Chicken and Avocado | **\$125**
- Grilled Sun-Dried Tomato Tortilla filled with a Blend of Cheeses, Sautéed Mushrooms and Fresh Basil | **\$125**

The Classics and More...

- Tender, juicy Breaded Chicken Tenders with Dipping Sauces | **\$150**
- Barbeque, Saucy Asian –OR– Swedish Meatballs | **\$90**
- Phyllo Dough Triangles stuffed with Feta and Spinach | **\$150**
- Spicy –OR– Barbeque Buffalo Wings served with Celery and Dips | **\$125**
- Crispy, Fried Breaded Button Mushrooms with buttermilk Ranch | **\$100**
- Miniature Beef –OR– Chicken Wellington | **\$175**
- Mac and Cheese bites with Tomato cream Dipping Sauce | **\$75**
- Baked potato Skins filled with Guacamole *GF* | **\$100**
- Baked Redskins stuffed with Cheddar, Real bacon, Green onion | **\$150**
- Miniature Pulled Pork topped with Cole slaw Sandwiches | **\$150**
- Lamb Racks carved to order with Apple Mint Jelly | **\$220**
- Petite Crab Cakes with Mustard Mayonnaise | **\$200**
- Puff Pastry baked with Asparagus Gruyere and Fontina cheese | **\$145**

Asian Fusion...

- Vegetarian Egg Rolls with Plum Dipping Sauce | **\$75**
- Cashew Chicken Egg Rolls with Sweet and Sour Sauce | **\$100**
- Pork Egg Rolls with Plum Dipping sauce | **\$100**
- Crispy Pork Pot Stickers with Sesame Dipping Sauce | **\$100**
- Crispy Vegetarian Pot Sticker with Sesame Dipping Sauce | **\$75**
- California Roll with Creamy Wasabi Dipping Sauce | **\$150**
- Crispy Breaded Shrimp with Sweet and Sour Sauce | **\$125**
- Crabmeat and Cream Cheese Rangoon | **\$120**



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RECEPTION

**All hors d'oeuvres selections are available per 50 piece order.*

The Classics and More...

- Assorted Cheese Cubes and Cracker Display | **\$6 Per Person**
- Vegetable Crudités served with Hummus and Ranch Dip | **\$5 Per Person**
- Seasonal Berries and Sliced Melons Display *GF* | **\$5 Per Person**
- Grape Covered in Goat Cheese and Crushed Pistachios *GF* | **\$125**
- Assorted Fresh Fruit kabobs *GF* | **\$100**
- Bruschetta: Grilled Bread Rubbed with Garlic and Topped with Tomatoes, Basil, Olive Oil, Salt and Pepper and Balsamic Glaze | **\$150**
- Lox and Cream Cheese on toasted Baguette | **\$150**
- Gulf Shrimp served with Homemade Cocktail Sauce *GF* | **\$150**
- Prosciutto Wrapped Tiger Shrimp with Garlic Dip | **\$200**
- Bacon Wrapped Scallops *GF* | **\$180**
- Pita Chips and Hummus | **\$4 Per Person**
- Pita Chips with Spinach Dip | **\$5 Per Person**
- Caprese Skewers: Cherry Tomato, Mozzarella, Fresh Basil and Balsamic Glaze Drizzle *GF* | **\$150**
- Cucumber Cups filled with Hummus –OR– Spicy Crab | **\$150**

Assorted Finger Sandwiches | **\$150**

Your Choice of Two per 50 Piece order:

- Chicken Salad with Smoked Almonds
- Albacore Tuna Salad
- Cucumber Cream Cheese
- Black Olive Cream cheese
- Smoked ham and Swiss

Assorted Mini Croissant Sandwiches | **\$200**

Your Choice of Two per 50 Piece order:

- Smoked Ham, Cheddar Cheese, Lettuce and Tomato
- Smoked Turkey, Swiss Cheese, Lettuce and Tomato
- Bacon, Lettuce and Tomato

CARVING STATIONS

**Action and Carving Station prices are based on 2 hours of service.*

Culinary Attendant Fee | **\$75**

A 6% sales tax will apply. No additional service charge. Applies to all Stations (except Mashed Potato Bar and Pizza Party)

Mashed Potato Bar | **\$9 Per Person**

(NO culinary attendant fee)

Mashed Yukon Potatoes and Mashed Sweet Potatoes Assortment of Toppings: *Shredded Cheddar, Real Bacon Pieces, Green Onion, Sour Cream and Butter*

Served with Specialty Glassware

Pasta Station | **\$16 Per Person**

Made-to-order station with the guest choice of:

Pastas: Penne, Cheese Tortellini and Bowtie

Sauces: Creamy Alfredo, Pesto or Marinara

Add Ins: Toasted Pine Nuts, Sun Dried Tomatoes, Sautéed Spinach, Sautéed Bell Peppers or Sautéed Mushrooms

Served with Parmesan Cheese and Garlic bread

Carving Stations are served with Silver Dollar Rolls and Butter.

Tenderloin of Beef | **\$13 Per Person**

Sirloin of Beef | **\$10 Per Person**

Served with Horseradish Sauce

Breast of Turkey | **\$9 Per Person**

Served with Cranberry Relish

Honey Baked Ham | **\$8 Per Person**

Served with Spicy Mustard

Pizza Party | **\$5 Per Person**

(NO culinary attendant fee)

Round Pizzas cut into 2 inch squares for easy snacking...

- Cheese Pizza
- Pepperoni Pizza
- Green Pepper, Onion, Mushroom and Black Olives Pizza

Crunchy Snacks Station | **\$6 Per Person**

Potato Chips with Sour Cream and Onion Dip Soft Salted Pretzels with Yellow Mustard for Dipping Freshly Popped and buttered Popcorn



RECEPTION

**All hors d'oeuvres selections are available per 50 piece order.*

Petite Desserts

- Miniature Lemon Bars and Strawberry Cheesecakes | **\$150**
- Miniature Fruit Tarts, Chocolate Tarts, Almond Glaze Tarts | **\$150**
- Miniature Eclairs and Cannoli | **\$150**
- Assorted Miniature Pastries | **\$150**
- Chocolate Dipped Strawberries | **\$150**
- Miniature Cream Puffs | **\$150**
- Assorted Chocolate Truffles | **\$150**

Gourmet Coffee Service | \$6 Per Person

Freshly Brewed Starbucks Coffee, Shaved Chocolate, Whipped Cream, Liqueurs, Flavored Syrups, Cinnamon Sticks, Biscotti and Cannoli

Sinfully Sweet Package | \$12 Per Person *(25 per person minimum requirement)*

- Assorted Miniature Pastries
- Assorted Cookies and Brownies
- Miniature Eclairs and Cannoli
- Chocolate Dipped Strawberries

Reception Package | \$16 Per Person *(25 per person minimum requirement)*

- Vegetable Crudités served with Hummus and Ranch dip
- Grilled Chicken Skewers with Onion, Mushrooms and Bell Peppers *GF*
- Flatbread Pizza: Italian Sausages, Green Pepper, Onion, Mozzarella Cheese and Pizza Sauce

Reception Package | \$20 Per Person *(25 per person minimum requirement)*

- Assorted Cheese Cubes and Cracker Display
- Pita Chips with Warm Spinach Dip
- Bruschetta: Grilled Bread Rubbed with Garlic and Topped with Tomatoes, Basil, Olive Oil, Salt and Pepper and Balsamic Glaze
- Vegetarian Egg Rolls with Plum Dipping Sauce
- Flatbread Pizza: BBQ Chicken, Sliced Red Onion and Mozzarella Cheese
- Grilled Sirloin Skewers with Peaches and Bell Peppers *GF*

Reception Package | \$24 Per Person *(25 per person minimum requirement)*

- Fresh Fruit Tray of Seasonal Melons and Berries *GF*
- Vegetable Crudités served with Hummus and Ranch Dip
- Bruschetta: Grilled Bread Rubbed with Garlic and Topped with Tomatoes, Basil, Olive Oil, Salt and Pepper and Balsamic Glaze
- Crispy Vegetarian Pot Sticker with Sesame Dipping Sauce
- Barbeque, saucy Asian –OR– Swedish Meatballs
- Tender, Juicy Breaded Chicken Tenders with Dipping Sauces
- Flatbread Pizza: Fresh Basil, Garlic, Cherry Tomato, Portobello Mushroom and Mozzarella Cheese
- Miniature Pastries: Lemon bars, Strawberry Cheesecakes, Eclairs, Cannoli and Cream Puffs



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BEVERAGE SELECTIONS

*Embassy Suites Detroit-Troy/Auburn hills complies with all Local and State liquor Laws. Must be 21 years or older to enjoy our bar packages.

Host Bars

Beverage Service on a Per Drink Basis

House Brand Cocktail	\$6.00
Premium Brand Cocktail	\$7.00
Top Shelf Cocktail	\$10.00
Imported Cordials	\$8.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Non-Alcoholic Beer	\$4.00
House Wine (Glass)	\$5.00
Premium Wine (Glass)	\$7.00
Top Shelf Wine (Glass)	\$10.00

Cash Bars

Guests Purchase their Own Drinks

House Brand Cocktail	\$7.50
Premium Brand Cocktail	\$8.75
Top Shelf Cocktail	\$12.50
Imported Cordials	\$9.00
Domestic Beer	\$4.75
Imported Beer	\$6.00
Non-Alcoholic Beer	\$5.00
House Wine (Glass)	\$6.00
Premium Wine (Glass)	\$8.50
Top Shelf Wine (Glass)	\$12.50

\$100 Bartender Fee Applies Per Bar

Host Bars are subject to 6% Tax and 21% Service Charge

Cash Bar Prices include Tax and Service Charge

Open Bar House Brands | \$23 Per Person, 3 Hours

\$6 Per Person for Each Additional hour

Gordon's Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila, Windsor Whiskey, Bean 8 Star Bourbon, Grants Scotch, Korbel Brandy, Liberty Creek Merlot, Liberty Creek Cabernet, Liberty Creek Chardonnay, Liberty Creek Pinot Grigio
Choice of Two Domestic Beers: Budweiser, Bud light, Miller Lite, Coors Light, Michelob Ultra
Choice of Two Imported Beers: Sam Adams, Heineken, Labatt

Open Bar Top Shelf Brands | \$39 Per Person, 3 Hours

\$10 Per Person for Each Additional hour

Grey Goose Vodka, Bombay Gin, Bacardi Selects Rum, Patron Silver Tequila, Crown Royal Whiskey, Makers Mark Bourbon, Johnny Walker Black Scotch, Courvoisier Brandy, Ecco Domani Merlot, Louis Martini Cabernet, Kendal Jackson Chardonnay, Ecco Domani Pinot Grigio
Choice of Two Domestic Beers: Budweiser, Bud light, Miller Lite, Coors Light, Michelob Ultra
Choice of Two Imported Beers: Sam Adams, Heineken, Labatt

Premium Beer, Wine and Soda Bar | \$19 Per Person, 3 Hours

\$9 Per Person for Each Additional hour

Blackstone Merlot, Hahn Estates Cabernet, Estancia Chardonnay, Grand Traverse Riesling, Budweiser, Bud light, Miller Lite, Coors Light, Michelob Ultra, Sam Adams, Heineken, Labatt Blue Light, Blue Moon, Corona, Labatt Blue,

Open Bar Premium Brands | \$27 Per Person, 3 Hours

\$7 Per Person for Each Additional hour

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Whiskey, Jim Beam Bourbon, Dewers Scotch, Korbel Brandy, Blackstone Merlot, Hahn Estates Cabernet, Estancia Chardonnay, Grand Traverse Riesling
Choice of Two Domestic Beers: Budweiser, Bud light, Miller Lite, Coors Light, Michelob Ultra
Choice of Two Imported Beers: Sam Adams, Heineken, Labatt Blue

Embassy Suites ~ Troy Evening Reception | \$15 Per Person

House Beer, Wine, Mixed Drinks and Soft Drinks

Served to Overnight Guests - Coupon Required

House Beer, Wine and Soda Bar | \$15 Per Person, 3 Hours

\$7 Per Person for Each Additional hour

Liberty Creek Merlot, Liberty Creek Cabernet, Liberty Creek Char-

Specialty Enhancements

- Special Champagne Toast | **\$3 Per Glass**
- Rum Punch | **\$50 Per Gallon**
- Bloody Mary | **\$70 Per Gallon**

Ask our Catering Sales Manager about pricing for our White Glove Butler Pass Drinks or any other Special Requests.

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AUDIO/VISUAL EQUIPMENT

**All Packages include set up and strike fees.*

Screen Package | \$100

- 8'x8' Screen
(Guest to provide own LCD Projector)
- Projector Table
- Power Strip/Extension Cord

Presenter's Package | \$350

- 8'x8' Screen
- LCD Wireless Projector and VGA Cable or HDMI
- Projector Table
- Power Strip/Extension Cord

Dual Screen Presenter's Package | \$450

- Two 8'x8' Screen
(Guest to provide 2 Projectors)
- DA Cord and VGA Cable
- Pipe and Drape set in between Screens
- Can Lights on Pipe and Drape

\$750 Per Day, if 2 Projectors are no provided

Overhead Projector Package | \$99

- 8'x8' Screen
- Overhead Projector
- Projector Table
- Power Strip/Extension Cord

Miscellaneous Enhancements

- AV1 Cable | **\$20 Each**
(for sound from laptop to house sound)
- 4 Channel Mixer | **\$45**
- Powered Speaker w/ Built in 2 Channel Mixer | **\$70**
- Conference Phone | **\$60 Each**
- Wireless Slide Remote | **\$10 Each**
- Standing Podium or Desktop Podium | **\$20 Each**
- Tripod Display Easel | **\$20 Each**
- 1" Painters Tape Roll | **\$10 Each**
- Laser Pointer | **\$20 Each**
- Microphone Stand *(Desk or Floor)* | **\$10 Each**
- 25' Extension Cord | **\$3 Each**
- Power Drop | **\$8 Each**
Power Strip/Extension Cord set for Laptops
- Power Strip | **\$ 5 Each**
- Pipe and Drape | **\$9 Per Foot**
- Computer | **\$150**

Wireless Microphone Package | \$210

Wireless Lavalier –OR– Handheld Connection to House Sound

Podium Microphone Package | \$100

Standing Podium with Wired Microphone Connection to

Post-It Flipchart Package | \$55

Tripod Display easel Pad of Post-it Paper and Markers

White Board Package | \$30

White Board, markers and Eraser

TV/DVD Player Package | \$150

- 32" LCD TV on a TV Cart
- DVD Player
- VGA Cable
- Power Strip/Extension Cord

Set Up and Strike Labor for special event setups

(Hourly)

- Monday—Friday (7 am—5 pm) | **\$70**
- Monday—Friday (5 pm—7 am) | **\$100**
- Saturday (all day) | **\$100**

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