

RISE AND SHINE

BUFFET BREAKFAST

All breakfast are served with orange & cranberry petite juice bottles,
freshly brewed regular, decaffeinated coffees

FRESH START 17

Individual fruit yogurts, crunchy granola, seasonal
fresh fruit and bran muffins

EXECUTIVE CONTINENTAL 20

Assorted Danish pastries and muffins, croissants,
bagels with cream cheese and seasonal fresh fruit

THE AMERICANO 26

Sliced seasonal fresh fruit, country fresh scrambled
eggs, breakfast potatoes, bacon, sausage LINKS,
assortment of muffins and Danish pastries

SOUTHWEST 24

Assorted Mexican pan dulce, scrambled eggs,
chorizo sausage and egg quesadillas, guacamole,
southwest style breakfast potatoes with onion and
peppers and fresh seasonal fruit

PLATED BREAKFAST

All breakfast are served with orange & cranberry petite juice bottles,
freshly brewed regular, decaffeinated coffees

BREAKFAST BURRITO 18

Warm flour tortilla with eggs, bacon or sausage,
potatoes and cheese, topped with your choice of
salsa verda or red salsa served with a side of sour
cream, guacamole and fresh seasonal fruit

FULL AMERICAN BREAKFAST 22

Fresh scrambled eggs, your choice of bacon or
sausage links, served with breakfast potatoes,
and fresh seasonal fruit

ADD-ONS

Fruit, yogurt with granola Parfait	3.75 each
Mini assorted Quiches	3.50 each
Mini breakfast burritos	3.50 each
Assorted cereal & 2% milk	3.50 each
French toast or pancakes (2)	3.50 per order
Bacon (3)	5.00 per order
Sausage (3)	5.00 per order

SUBSTITUTIONS

Eggbeaters	1.50 each
Turkey Bacon	1.25 each
Turkey Sausage	1.25 each

***A minimum of 25 persons applies for any of the above plated meals or buffets
All food and beverage prices are subject to a 21% service charge and 8% state sales tax***

PLATED LUNCH

Plated lunches includes garden salad, choice of salad dressing choice of starch & vegetable, rolls &, butter and dessert Freshly brewed regular and decaffeinated coffees and iced tea

CHICKEN MARSALA 29

Boneless breast of chicken in a marsala wine and mushroom sauce

CHICKEN PICATTA 29

Boneless breast of chicken with lemon butter and caper sauce

CHEESE TORTELLINI WITH CHICKEN 27

Boneless breast of chicken and artichoke hearts served over cheese tortellini's in a creamy pesto sauce (Choice of starch is excluded with this entree)

GRILLED SALMON FILET 32

Salmon filet marinated and topped with a caramelized lemon, lime and orange citrus glaze

GRILLED FLAT IRON STEAK 32

Grilled flat iron steak topped with a creamy mushroom ragu

SHRIMP SCAMPI 34

Sautéed prawns served on a bed of linguini with fresh tomatoes, finished in a lemon and garlic butter sauce

SIDE SELECTIONS

STARCH CHOICE

Select 1

Garlic mashed potatoes
Loaded mashed potatoes
Roasted fingerlings
Rice pilaf
Couscous

VEGETABLE CHOICE

Select 1

Asparagus
French style green beans
Roasted baby carrots
Broccoli
Trio Melody; zucchini, yellow squash and red bell pepper

DRESSINGS CHOICE

Select 2

Ranch
Balsamic vinaigrette
Honey Dijon
Raspberry vinaigrette

DESSERT CHOICE

Select 1

Italian lemon cake
Cheese cake
Flourless chocolate cake
Tiramisu
Apple Pie
Mixed seasonal berries

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LUNCH BUFFET

Buffet lunches include choice of 2 salad dressings and dessert
Freshly brewed regular and decaffeinated coffee and iced tea

FIESTA 32

Garden salad with cheese enchiladas, chicken fajitas with peppers, onions, shredded cheeses, guacamole, Spanish rice, refried beans with corn and flour tortillas, chips and salsa

SONOMA 33

Garden salad with grilled boneless chicken breast topped with caramelized lemons, limes & oranges in a fresh citrus glaze, cheese tortellini with artichoke hearts topped with a creamy pesto served with grilled seasonal vegetables, rolls & butter

TUSCANY 32

Garden salad, chicken parmesan, fettuccini alfredo, penne marinara, antipasto, grilled vegetables and garlic bread

PICNIC BASKET 34

Garden salad, baby back pork ribs, served with a choice of fried or BBQ chicken, ranch style beans potato salad and cornbread

DELI COUNTER 29

Garden salad, sliced turkey breast, sliced smoked ham, assorted domestic cheeses, seasoned potato salad, relish tray of sliced tomatoes, red onions lettuce and assorted breads

SOUP AND SALAD BAR 26

Romaine & mix greens, cherry tomatoes, button mushrooms, shredded cheese, blue cheese crumbles, bacon bits, hard boiled eggs, artichoke hearts, Julian carrots, red onion, croutons and tuna salad

SOUPS (choose 1)

Tomato bisque, clam chowder, chicken noodle, cream of mushroom, garden vegetable and creamy roasted red bell pepper.
Served with rolls and butter

DRESSINGS CHOICE

Select 2

Ranch
Balsamic vinaigrette
Jalapeno vinaigrette
Honey Dijon
Lime vinaigrette
Caesar
Raspberry vinaigrette

DESSERT CHOICE

Select 1

Cheese cake
Tiramisu
Churros
Brownies & assorted cookies
Apple Pie
Lemon Bars

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THE LIGHT SIDE

PLATED LUNCH

Plated lunch salads, wraps and sandwiches can also be made as a Box Lunch option, includes whole fruit and drink for an additional \$3 more. Served with rolls and butter, freshly brewed regular and decaffeinated coffee and iced tea

BISTRO COBB SALAD 24

Mixed greens, hard boiled eggs, blue cheese crumbles, tomato, bacon bits, boneless breast of chicken and avocado

ASIAN CHICKEN SALAD 23

Mixed greens, cabbage, grilled boneless chicken breast, orange segments, carrots, scallions and crispy noodles with sesame soy dressing

BLACKENED SALMON SALAD 27

Blackened salmon filet with mixed greens, avocado, and tomato topped with cilantro

SPINACH SALAD 21

Fresh spinach with hardboiled egg, bacon bits, julienne red onion and hot bacon vinaigrette
Add grilled salmon or chicken 6

SANTA FE CHICKEN SALAD 24

Mixed greens, grilled boneless chicken breast, tomatoes, black beans, corn, tortilla chips and shredded cheese with a jalapeno vinaigrette

DRESSINGS CHOICE

Select 1

Ranch
Balsamic vinaigrette
Jalapeno vinaigrette
Honey Dijon
Lime vinaigrette
Raspberry vinaigrette

ADD-ON SOUP 3.50

Tomato bisque, clam chowder, chicken noodle, cream of mushroom, garden vegetable and creamy roasted red bell pepper.

WRAPS & SANDWICHES

FIESTA WRAP 22

Vegetable tortilla stuffed with grilled boneless chicken breast, mixed greens, shredded cheeses, pico de gallo, jalapeno vinaigrette dressing served with chips, salsa

CAESAR CHICKEN WRAP 22

Flour tortilla stuffed with grilled boneless chicken breast, crisp hearts of romaine, parmesan cheese and classic Caesar dressing served with fruit salad

THE VEGETARIAN WRAP 22

Vegetable tortilla stuffed with grilled, zucchini, yellow squash, peppers, spinach, cheeses and lemon aioli served with fruit salad

THE BISTRO 22

Black forest ham, roast turkey breast, Swiss cheese, shredded lettuce and sliced tomatoes on brioche served with pasta salad

TURKEY WRAP 22

Flour tortilla stuffed with roast turkey breast, Swiss cheese, shredded lettuce and sliced tomatoes with a cranberry aioli served pasta salad

THE NEW YORKER 22

Pastrami, Swiss cheese with stone ground mustard on rye bread served with seasoned potato salad

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DINNER PLATED

Plated dinners include your choice of salad, 2 dressings, starch, vegetables, rolls, butter and dessert
Freshly brewed regular and decaffeinated coffee and iced tea

STUFFED CHICKEN 35

Marinated boneless chicken breast stuffed with fresh spinach mushrooms, caramelized onions, and artichoke hearts

CITRUS CHICKEN 35

Grilled boneless chicken breast marinated and topped with caramelized lemons, limes & oranges in fresh citrus glaze

BLACKENED SALMON 36

Fresh blackened salmon filet served with a fresh herb compound butter

NY STRIP STEAK 42

Grilled NY Strip served with caramelized mushrooms finished with a merlot demi glaze, topped with deep fried onion straws,

SEAFOOD LINGUINI 42

Prawns and sea scallops over a bed of linguini topped with a Vera Cruz sauce

PORK CHOP 37

Rosemary and garlic crusted pork chop topped with fresh herbs and apricot glaze

LA PRIMA 38

Chunky marinara served over linguini and with a beef, pork and veal Siciliano jumbo meatball topped with parmesan cheese

THE DUETS 49

Select 2

NY strip steak 4oz
Salmon filet 4oz
Citrus chicken 6oz
Prawns 3 pc

SIDE SELECTIONS

SALAD CHOICE

Select 1

Garden salad crisp greens with seasonal vegetables
Caesar salad with romaine lettuce, croutons and parmesan cheese

DRESSINGS CHOICE

Select 2

Ranch
Balsamic vinaigrette
Jalapeno vinaigrette
Honey Dijon
Lime vinaigrette
Raspberry vinaigrette
Caesar

DESSERT CHOICE

Select 1

Italian lemon cake
Cheese cake
Flourless chocolate cake
Tiramisu
Apple Pie
Mixed seasonal berries

VEGETABLE CHOICE

Select 1

Asparagus
French style green beans
Roasted baby carrots
Broccoli
Trio Melody, zucchini, yellow squash and red bell pepper

STARCH CHOICE

Select 1

Garlic mashed potatoes
Loaded mashed potatoes
Roasted fingerlings
Rice pilaf
Couscous

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DINNER BUFFET

Buffet dinners include your choice of salad, 2 dressings, starch, vegetables, rolls, butter and dessert
Freshly brewed regular and decaffeinated coffee and iced tea and dessert

AMERICAN BISTRO 44

Fresh herb slow roasted chicken, braised pulled pork with BBQ sauce, ranch style beans and cornbread

CAPTAINS CATCH 48

Deep fried calamari fries, grilled prawn skewers and citrus salmon topped with caramelized lemons, limes & oranges served with jalapeno or traditional caper aioli

PARADISE 46

Grilled Flat iron steak with fresh herb chimichurri, tropical pineapple boneless breast of chicken

EL PASEO 42

Green chili and cheese enchiladas, steak and chicken fajitas with peppers and onions, Spanish rice, black beans, shredded cheeses, guacamole, corn and flour tortillas and tortilla chips and salsa
(salad and dessert choice only)

PASTA PASTA 43

Select 2 of each

PASTA	SAUCE	PROTEIN
Penne	Marinara	Chicken
Linguini	Alfredo	Italian sausage
Fettuccini	Pesto	Meatballs

(Choice of starch is excluded with this entree)

SIDE SELECTIONS

SALAD CHOICE

Select 1

Garden salad crisp greens with seasonal vegetables
Caesar salad romaine lettuce with croutons and parmesan cheese

DRESSINGS CHOICE

Select 2

Ranch
Balsamic vinaigrette
Jalapeno vinaigrette
Honey Dijon
Lime vinaigrette
Raspberry vinaigrette
Caesar

DESSERT CHOICE

Select 1

Italian lemon cake
Cheese cake
Flourless chocolate cake
Tiramisu
Apple Pie

VEGETABLE CHOICE

Select 1

Asparagus
French style green beans
Roasted baby carrots
Broccoli
Trio Melody, zucchini, yellow squash and red bell pepper

STARCH CHOICE

Select 1

Garlic mashed potatoes
Loaded mashed potatoes
Roasted fingerlings
Rice pilaf
Couscous

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ALL DAY MEAL PACKAGE

The All Day Meal Package includes Continental breakfast, mid-morning break, mid-afternoon break and a choice of plated working lunch or buffet working lunch

CONTINENTAL BREAKFAST

Chilled juice, fresh baked pastries and muffins, seasonal fruit, freshly brewed regular and decaffeinated coffees

MID-MORNING BREAK

Replenishment of freshly brewed regular and decaffeinated coffees

MID-AFTERNOON BREAK

Replenishment of freshly brewed regular and decaffeinated coffees, assorted soft drinks, fresh baked cookies, brownies

PLATED WORKING LUNCH

(CHOICE OF 1)

Chicken Marsala	48
Chicken Picatta	48
Cheese Tortellini with Chicken	48
Grilled Salmon Filet	52
Bistro Cobb Salad	41
Blackened Salmon Salad	44
Classic Caesar	38

(add chicken 3, add salmon 5)

~OR~

BUFFET WORKING LUNCH

(CHOICE OF 1)

Picnic Basket	52
Fiesta	53
Tuscany	52
Deli Counter	50
Sonoma	52
Soup and Salad Bar	52

BREAK PACKAGE

EXECUTIVE PACKAGE 32

CONTINENTAL BREAKFAST

Chilled petite orange and cranberry juice, fresh baked pastries and muffins, seasonal fruit, freshly brewed regular and decaffeinated coffees

MID-MORNING BREAK

Replenishment of freshly brewed regular and decaffeinated coffees

MID-AFTERNOON BREAK

Replenishment of freshly brewed regular and decaffeinated coffees, , assorted soft drinks, fresh baked cookies & brownies

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BREAK STATIONS

HEALTHY BREAK 17

Assorted granola bars, energy bars, sliced fresh seasonal fruit, yogurt, orange & cranberry petite juice bottles

HEALTHY HUMMUS BREAK 16

Crudit  with 2 types of hummus, multigrain pita chips and orange & cranberry petite juice bottles

LIGHT AND FRUITY 16

Fresh seasonal fruit kebabs, assorted muffins and orange & cranberry petite juice bottles

COOKIE MONSTER 16

Assorted cookies, brownies, freshly brewed regular and decaffeinated coffee, and iced tea and orange & cranberry petite juice bottles

CANTINA 17

Jalapeno poppers, mini quesadillas, chips, salsa, and assorted sodas

BEHIND BARS 18

Cheese cake dessert bars, apricot dessert bars, lemon dessert bars and orange & cranberry petite juice bottles

CHIPS AWAY 10

Assorted bags of chips, popcorn, pretzels, orange & cranberry petite juice bottles and assorted sodas

A LA CARTE

BEVERAGES

Regular and decaffeinated coffee gallon 44
Freshly brewed hot herbal teas gallon 44
Iced Tea gallon 44
Assorted soft drinks each 3
Sparkling mineral water 3
Lemonade gallon 35
Redbull energy drink 4
Diet Redbull energy drink 4
Petite cranberry & orange juice 3
Petite lemonade 3

SNACKS AND TREATS

Freshly baked cookies dozen 34
Freshly baked brownies 36
Assorted chips 2.50
Granola bars and energy bars 2.50
Chips and salsa 3
Pita chips and hummus 3.50
Assorted mixed nuts (1/2lb) 15
Trail mix (1/21lb) 12

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HORS D' OEUVRES

Hors d' oeuvres served 25 pieces per order

HOT SELECTIONS

- Risotto cakes stuffed with assorted cheeses **75**
- Spanakopita stuffed with spinach and feta **70**
- Buffalo style chicken spring rolls **85**
- Teriyaki beef skewers with pineapple **85**
- Crab cakes **95**
- Devils on horseback, dates wrapped in bacon **85**
- Jalapeno's stuffed with bacon and assorted cheeses **65**
- Stuff mushrooms with artichoke and assorted cheeses **70**

COLD SELECTIONS

- Caprese skewers **80**
- Salmon salad on cucumber wheel **120**
- Deviled egg **60**
- Shrimp cocktail shooter **130**
- Roast beef radish crostini **85**
- Haystack with grilled vegetables sprouts and cream cheese **70**

DISPLAYS

Small serves 25 / Medium serves 75 / Large serves 100

CRUDITES

- Fresh seasonal vegetables with ranch and hummus dipping sauces
Small-**85** Medium-**160** Large-**210**

CHEESE BOARD

- A variety of domestic & imported cheeses with baguettes and crackers
Small-**110** Medium-**195** Large-**260**

FRESH FRUIT PLATTER

- Seasonal fresh fruit and berry platter with honey yogurt
Small-**85** Medium-**160** Large-**210**

SICILIAN DELI

- Pepperoni, salami, mortedella & copicola, shaved parmesan, provolone, Swiss and herbed cream cheese served with crostini and crackers
Small-**95** Medium-**185** Large-**235**

MISTO PLATTER

- Grilled asparagus, yellow squash, red bell pepper and red onion with marinated mushrooms artichoke hearts and olives
Small-**85** Medium-**160** Large-**210**

NACHO SUPREME

- Homemade tortilla chips with nacho cheese, jalapeno, salsa, guacamole and seasoned ground beef
Small-**85** Medium-**160** Large-**210**

Helpful Hint: A reception without a meal average consumption is 6-8pc per person
A reception with a meal average consumption is 3-4pc per person

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HOSTED BAR

HOUSE SELECTIONS

House Rum
House Vodka
House Tequila
House Gin
House Whiskey
House Scotch
House Brandy

HOUSE WINE SELECTIONS

House Cabernet
House Chardonnay
House Merlot
House White Zinfandel
House Pinot Grigio

BEER SELECTIONS

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra,
Blue Moon
Corona
Dos Equis,
Dos Equis Amber

PREMIUM SELECTIONS

Jack Daniel's Whiskey
Jimador Tequila
Absolute Vodka
Beefeater Gin
Cutty Sark Scotch
Korbel Brandy
Canadian Club Whiskey
Smirnoff Premium Vodka
Jose Cuervo Tequila
Captain Morgan Rum
Sailor Jerry Rum

PREMIUM WINE SELECTIONS

Premium Select Cabernet
Premium Select Chardonnay
Premium Select Merlot
Premium Select Sauvignon Blanc

	HOUSE	PREMIUM
First Hour	\$16.99 per person	\$18.99 per person
Each additional hour	\$14.99 per person	\$16.99 per person
	DOMESTIC/HOUSE	IMPORTED/HOUSE
Beer and wine bar	\$12.99 per person	\$14.99 per person

There is a \$150.00++ Bartender fee applied to all bar options, this fee can be waived if a \$500 or more in bar revenue is met. Ask our Catering Manager for more details.

Embassy Suites is the sole alcoholic beverage licensee on the hotel premises. As the licensee, the hotel is subject to the regulations of the State Alcohol Beverage Commission. Violations of these regulations may jeopardize this license. We request your cooperation in honoring the hotels policy of prohibiting

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CONSUMPTION BAR

HOUSE SELECTIONS

House Rum
House Vodka
House Tequila
House Gin
House Whiskey
House Scotch
House Brandy

PREMIUM SELECTIONS

Jack Daniel's Whiskey
Jimador Tequila
Absolute Vodka
Beefeater Gin
Cutty Sark Scotch
Korbel Brandy
Canadian Club Whiskey
Smirnoff Premium Vodka
Jose Cuervo Tequila
Captain Morgan Rum
Sailor Jerry Rum

SUPER PREMIUM SELECTIONS

Kettle One Vodka
Stoli Vodka
Grey Goose Vodka
Patron Silver
1800 Silver
1800 Reposado
Maker's Mark Whiskey
Gentleman Jack
Jack Daniels Single Barrel
Bombay Sapphire
Bombay
Tanqueray
Hendricks's Gin
Bacardi 151
Bacardi Gold
Glen Fiddich Scotch
Glenlivet Scotch
Courvoisier VS Cognac

WINE SELECTIONS

House Cabernet
House Chardonnay
House Merlot
House White Zinfandel
House Pinot Grigio
Premium Select Cabernet
Premium Select Chardonnay
Premium Select Merlot
Premium Select Sauvignon Blanc

DOMESTIC BEER SELECTIONS

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra,

PREMIUM BEER SELECTIONS

Blue Moon
Corona
Dos Equis
Dos Equis Amber
Tecate
Pacifico
Heineken
Stella Artois
Samuel Adams

NO-HOST BAR

HOST BAR

Embassy Select Cocktails	\$8.00	\$7.00
Premium Brand Cocktails	\$9.00	\$8.00
Super Premium Brand Cocktails	\$9.75	\$8.75
Cordials	\$10.00	\$9.00
House Select Wine (glass)	\$7.00	\$6.00
Premium Brand Wine (glass)	\$9.00	\$8.00
Imported Select Beers	\$7.00	\$6.00
Domestic Select Beers	\$6.00	\$5.00
Non Alcoholic Select Beers	\$5.00	\$4.00
Virgin Cocktails	\$4.00	\$3.00
Assorted Soft Drinks	\$4.00	\$3.00
Bottled Water	\$4.00	\$3.00
Sparkling Water	\$4.00	\$3.00

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