

# Bar/Bat Mitzvah Package

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Celebrate your Bar/Bat Mitzvah at the

**Embassy Suites Hotel Orlando-North!** 

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# With the selection of our package, we include the following:

Beautifully Appointed Ballrooms for receptions up to 250 guests
Elegant White or Black Linens, China, Glass and Silverware,
DJ Table,
Dance Floor,
Your Specialty Cake will be served as Dessert
Professional Cake Cutting Service
Chair Covers with Colored Bow

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Please call our Catering Department to schedule a personal tour and appointment to discuss the possibilities.

Jeanie Conti – Catering Coordinator <u>jconti@ciemail.com</u> 407.571.3451

## **Create Your Own Children's Buffet**

(Minimum of 35 Children) Based on a 4 hour reception

Hors d'oeuvre (replenished for 1 hour)

Select Four Items:

Chicken Drummettes Beef Franks in a Blanket

Mini Taco Rolls Mini Pizzas

Mozzarella Sticks Egg Rolls with Duck Sauce

Potato Skins Potato Pancakes with Applesauce

Entrees (replenished for 1 ½ hours)

Select Three Items:

Kosher Hot Dogs
Kosher Hamburgers
Chicken Fingers with BBQ, Sweet & Sour and Hot Mustard Sauce
Vegetable Lasagna
Baked Ziti with Meat or Marinara Sauce
Spaghetti and Meatballs

Beef or Chicken Skewers
Pizza

## **Accompaniments**

Select Two Items:

Curly Q French Fries Seasoned French Fries Shoestring French Fries Macaroni and Cheese Potato Skins with Toppings Julienne of Vegetables Vegetable Medley

Beverage Bar Sundae Bar

Choose Four Items Chocolate and Vanilla Ice Cream

Coca Cola Diet Coca Cola Chocolate Sauce M&Ms

Sprite Root Beer Strawberry Sauce Crushed Oreos

Orange Soda Lemonade Crushed Peanuts Sprinkles
Cherry Coke Shirley Temples Reeses Pieces Heath Bar

Virgin Drink Bar Whipped Cream and Maraschino Cherries

May be added for an additional \$3.25 per person charge.

COMPLETE CHIDREN'S BUFFET PACKAGE PRICE: \$39.95 per person

## **Elegant Plated Menu**

(Minimum 35 guests)
Based on a 4 hour reception

Hors d'oeuvre Hour (replenished for 1 hour)

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers and Fresh Seasonal Fruit Garnish

#### Select One Hot and One Cold of the following

### **Cold Selection**

Tomato Caprese Skewers

Antipasti Skewers

Olice Tapenade on Crostini

Celery Stuffed with Cream Cheese
Fruit Kabobs with Romanoff Sauce
Bruschetta On Crostini

### **Hot Selection**

Mushroom Caps Stuffed with Spinach and Cheese
Jalapeno Shrimp Poppers
Beef or Chicken Satay
Barbecue or Sweet & Sour Meatballs
Mini Potato Knishes

Fried Mozzarella Sticks with Marinara Sauce
Mini Quiche
Siracha Honey Glazed Bacon Wrapped Pineapple
Egg Rolls with Hot Mustard or Plum Sauce
Miniature Crab Cakes

#### **PLATED DINNER**

All dinners are served with Garden Salad, Fresh Seasonal Vegetable and Starch Accompaniment,
Warm Rolls and Whipped Butter (or margarine upon request),
Regular and Decaffeinated Coffee, Assorted Hot Herbal Teas, Iced Tea and Ice Water

#### **ENTREES**

Select One

Roast Prime Rib of Beef, au jus Pepper Crusted Sirloin Beef Wellington Chicken Marsala

Stuffed Chicken Florentine, Chicken Teriyaki Chicken Piccata
Grilled or Poached Salmon, Orange Roughy or Mahi Mahi
With your choice of Champagne White Sauce, Tarragon Sauce, Lemon Dill Sauce

## **ACCOMPANIMENTS**

Select One Starch and One Vegetable

Oven Roasted Potatoes
Parmesan Au Gratin Potatoes
Vegetable Medley
Green Beans Amandine
Sautéed Zucchini and Yellow Squash
Parslied New Potatoes
Wild Rice Pilaf
Honey Glazed Carrots
Yukon Gold Mashed Potatoes
Carrots and Broccoli Florets

\$49.95 per person

## **Create Your Own Buffet**

(Minimum of 50 guests)

Based on a 4 hour reception

All dinner buffets are replenished for 1½ hours and are accompanied by a Tossed Garden Salad Bar with Assorted Toppings and Dressings, Fresh Seasonal Fruit Array, Warm Rolls and Whipped Butter (or margarine upon request), Regular and Decaffeinated Coffee, Assorted Hot Herbal Teas, Iced Tea and Ice Water

#### **HORS D'OEUVRE**

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet
Crackers and Fresh Seasonal Fruit Garnish

#### Select One Hot and One Cold of the following

### **Cold Selection**

Tomato Caprese Skewers

Antipasti Skewers

Olice Tapenade on Crostini

Celery Stuffed with Cream Cheese
Fruit Kabobs with Romanoff Sauce
Bruschetta On Crostini

#### **Hot Selection**

Mushroom Caps Stuffed with Spinach and Cheese
Jalapeno Shrimp Poppers
Beef or Chicken Satay
Barbecue or Sweet & Sour Meatballs
Mini Potato Knishes

Fried Mozzarella Sticks with Marinara Sauce
Mini Quiche
Siracha Honey Glazed Bacon Wrapped Pineapple
Egg Rolls with Hot Mustard or Plum Sauce
Miniature Crab Cakes

## **ENTREES**

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Roast Prime Rib of Beef\*

Roast Sirloin of Beef \*

Served with Horseradish Cream Sauce, Hunter Sauce or Au Jus

Chicken Marsala, Chicken Française, Chicken Piccata, Stuffed Chicken Florentine

Salmon, Grouper or Mahi Mahi with Tarragon Sauce, Lemon Dill or Champagne White Sauce

### **ACCOMPANIMENTS**

#### **Select Three**

Oven Roasted Potatoes
Parslied New Potatoes
Parmesan Au Gratin Potatoes
Wild Rice Pilaf
Yukon Gold Mashed Potaotes
Honey Glazed Carrots
Sautéed Zucchini and Yellow Squash
Parslied New Potatoes
Wild Rice Pilaf
Vegetable Medley
Green Beans Amandine
Carrots and Broccoli Florets

\$53.95 per person 2 Choices \$56.95 per Person 3 Choices

\*Carver Fee: \$75.00

## **Gourmet Food Station Selections**

May be added to your buffet or served in addition to your hors d'oeuvre. (Minimum of 100 guests)

#### **Pasta Station**

Select three pasta choices:
Bow Tie, Linguine, Fettucine, Ziti, Cheese Tortellini
Select three sauce choices:
Spicy Marinara, Alfredo, Clam, Pesto, White wine, Meat Sauce
Fresh Vegetables and Garlic Rolls
\$12.00 per person

### **Fajita Station**

Marinated Beef and Chicken
Grilled Onions, Green Peppers, Pico de Gallo Sauce,
Sour Cream, Guacamole, Shredded Cheddar and Monterey Jack Cheeses,
Warm Soft Flour Tortillas
\$11.50 per person

## **Oriental Stir Fry Station**

Tender Marinated Chicken Breast and Tenderloin of Beef
With choice of Soy, Sesame or Sweet & Sour Sauce,
Water Chestnuts, Bamboo Shoots, Bean Sprouts, Snow Peas,
Broccoli, Shiitake Mushrooms,
Oriental Egg Rolls and Duck Sauce
\$13.00 per person\*

#### **Ultimate Salad Station**

Fresh Crisp Salad Greens with Assorted Toppings and Dressings,
Fresh Fruit with Yogurt,
Assorted Specialty Salads,
Fruit and Nut Breads with Honey Butter
\$7.25 per person

#### Mashed Potato Station

With Shredded Cheese, Bacon, Chives, Diced Tomatoes,
Whipped Butter and Broccoli Florets
\$5.25 per person

## **Hors d'oeuvre Selections**

#### **COLD DISPLAYS**

Fresh Vegetable Crudité with Ranch Dressing \$200.00 serves 50 guests

Mirror Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers
And Fresh Fruit Garnish
\$250.00 serves 50 quests

Mirror Display of Fresh Seasonal Fruits and Berries \$200.00.serves 50 guests

Molded Chicken Liver Pate with Assorted Gourmet Crackers \$200.00 serves 50 guests

Side of Smoked Salmon
Accompanied by Classic Garnishes and Gourmet Cocktail Breads
\$275.00 serves 30 guests

Grilled Marinated Vegetables \$200.00 serves 50 quests

Tomato Caprese Skewers
Celery Stuffed with Cream Cheese
Antipasti Skewers
Fruit Kabobs with Romanoff Sauce
Olive Tapenade on Crostini
Bruschetta On Crostini

\$250 per 100 pieces of each selection

#### **HOT SELECTION**

Mushroom Caps Stuffed with Spinach and Cheese
Fried Mozzarella Sticks with Marinara Sauce
Chicken Strips with Dipping Sauces
Vegetable Mini Quiche
Beef or Chicken Satay
Sweet & Sour Meatballs
Barbecue Meatballs
Egg Rolls with Hot Mustard or Plum Sauce
Siracha Honey Glazed Bacon Wrapped Pineapple
Jalapenos Shrimp Poppers stuffed with Cream Cheese
Mini Potato Knishes

\$250 per 100 pieces of each selection

# <u>Beverages</u>

# Host Bar / Cash Bar

Call Brands...\$7.00
Premium Brands...\$8.00
Super Premium... \$8.00-\$11.00
Domestic Beer...\$4.00
Imported Beer...\$5.00
House Wine...\$6.00
Soft Drinks...\$3.00
Bottled Water...\$3.00
Cordials...\$8.00-\$10.00

House Champagne, per bottle.....\$21.95 Champagne Punch, per gallon.....\$40.00 Rum Punch, per gallon.....\$45.00 Fruit Punch, per gallon.....\$35.00 Champagne Toast, per person.....\$4.50

A bartender fee of \$100.00 per bar per 100 guests will apply.

# Unlimited Consumption

(Per Person/Per Hour)

### Call Brand Mixed Drinks:

Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch

— Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps,

Imported & Domestic Beer, House Wine, Juices & Soft Drinks

First Hour.....\$12.50 per person
\*\*Each Additional Hour.....\$6.50 per person

#### Premium Brand Mixed Drinks:

Bacardi Rum, Absolute Vodka, Tanquerey Gin, VO Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, Cuervo Gold Tequila, Peach Schnapps, Kahlua, Imported & Domestic Beer, House Wine, Juices & Soft Drinks

First Hour.....\$15.50 per person
\*\*Each Additional Hour.....\$8.50 per person

All prices and menus listed on this and all previous pages are subject to change without notice.

All prices subject to 22% service charge and 7% tax

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