

### **Embassy Suites Hunt Valley**

### **Catering Menus**

Embassy Suites Baltimore-North/Hunt Valley 213 International Circle Hunt Valley, MD 21030 410-584-1400

### Continental Buffet Breakfast

Prices are based per guest with 1.5 hours of service Minimum of 20 Guests required

### MINI CONTINENTAL BUFFET

Orange Juice, Apple Juice, and Cranberry Juice
Assorted Fresh Whole Fruit
Assortment of Fresh Muffins and Danishes
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
\$11 per Person

### **CONTINENTAL BUFFET**

Orange Juice, Apple Juice, and Cranberry Juice
Sliced Fresh Seasonal Fruit with Honey Cinnamon Yogurt Dip
Assortment of Fresh Croissants, Bagels, Muffins, and Danishes
Regular and Low-Fat Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
\$13 per Person

### **HEARTY CONTINENTAL BUFFET**

Orange Juice, Apple Juice, and Cranberry Juice
Sliced Fresh Seasonal Fruit with Honey Cinnamon Yogurt Dip
Assorted Low-Fat Fruit Flavored Yogurt
Selected Individual Boxed Cereals with Bananas
Delicious Low-Fat and Skim Milk
Assortment of Fresh Croissants, Bagels and Muffins and Danish
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
\$15 per Person

### **Continental Enhancements**

Accompany your Breakfast Buffet Purchase with an Enhancement. Enchantments cannot be purchased alone

Turkey or Pork Sausage Biscuit	\$4	per	person
Grits 'n Sawmill Gravy or White Cheddar Grits		•	-
Oatmeal with Brown Sugar, Raisins and Cinnamon	\$4	per	person
Sausage, Egg, and Cheese Biscuit	\$5	per	person
Breakfast Burritos with Sausage, Egg, Cheese, and Salsa			-
Smokehouse Ham and Cheddar Cheese Croissants	\$5	per	person
French Toast or Pancakes with Maple Syrup	\$5	per	person
Smoked Salmon and Bagels with Traditional Accompaniments	\$9	per	person

All prices subject to a 21% service charge and current Maryland sales tax. Prices are subject to change without notice. All buffets are priced for 1.5 hours.

BREAKFAST

**BUFFETS** 

CHEF STATIONS

PLATED BREAKFAST

### Signature Buffet Breakfast

Prices are based per guest with 1.5 hours of service Minimum of 30 Guests required

### **ALL AMERICAN BUFFET**

Orange Juice, Apple Juice, and Cranberry Juice
Sliced Fresh Seasonal Fruit with Honey Cinnamon Yogurt Dip
Assorted Fresh Baked Breakfast Breads
Fluffy Scrambled Eggs
Seasoned Breakfast Potatoes
Your Choice of Two: Bacon, Ham, Sausage, or Turkey Sausage
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
\$17 per Person

### **EXECUTIVE BREAKFAST**

Orange Juice, Apple Juice, and Cranberry Juice
Sliced Seasonal Fruits and Berries with Honey Cinnamon Yogurt Dip
Assorted Breakfast Bread Display with Fruit Preserves and Butter
Assorted Individual Boxed Cereals with Low-Fat and Skim Milk
Hot Scrambled Eggs and Hash Brown Potato Casserole
Your Choice of Two: Bacon, Ham, Sausage and Turkey Sausage
French Toast with Maple Syrup
Assorted Bagels with Regular and Low-Fat Cream Cheese
Assorted Low-Fat Fruit-Flavored Yogurts
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
\$21 per Person

BREAKFAST

**BUFFETS** 

CHEF STATIONS

PLATED BREAKFAST

### **Chef Breakfast Stations**

Accompany your Breakfast Buffet Purchase with a station. Stations cannot be purchased alone Prices are based per guest with 1.5 hours of service

### **OMELET STATION**

Fresh Egg, Egg Whites or Egg Beaters® Omelet
Prepared by Chef with Your Choice Toppings to Include:
Bacon, Sausage, Cured Ham, Cheddar Cheese
Mushrooms, Diced Onions, Diced Tomato, Spinach, Green Peppers and Salsa
\$7 per Person Add \$75 for Chef's Attendant

### **WAFFLE STATION**

Belgian Waffles Prepared with Your Choice of Toppings to Include: Fresh Strawberries and Caramelized Apples
Freshly Whipped Cream, Maple Syrup, and Butter

\$7 per Person Add \$75 for Chef's Attendant

### **FRENCH TOAST STATION**

Thick Battered French Toast dipped in Almond Liqueur Cooked to Order with Strawberries, Whipped Cream, Butter, and Hot Syrup

\$7 per Person ■ Add \$75 for Chef's Attendant

### **SMOOTHIE STATION**

Fresh Seasonal Fruit Blended with Yogurt
Made to Order with Strawberries, Pineapples, Bananas,
Blueberries, Raspberries, and Honey
\$7 per Person Add \$75 for Chef's Attendant

BREAKFAST

**BUFFETS** 

CHEF STATIONS

PLATED BREAKFAST

### **Plated Breakfast Selections**

Minimum of 20 Guests required

All plated breakfasts are served with:
Orange Juice, Apple Juice, or Cranberry Juice
Assorted Breakfast Breads with Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Assorted Teas

### **HEALTHY CHOICE**

Omelet with Peppers, Onions, Tomatoes, and Mushrooms Breakfast Potatoes

\$14 per Person

### **EMBASSY BREAKFAST BURRITO**

Scrambled Eggs, Bacon, Peppers, and Onions with our Smoky Cheese Blend and Pico de Gallo Wrapped in a Large Flour Tortilla Breakfast Potatoes
\$15 per Person

### **EMBASSY CLASSIC**

Hot Scrambled Eggs Choice of Bacon, Ham, Sausage, or Turkey Sausage Breakfast Potatoes \$15 per Person

### **ALMOND FRENCH TOAST**

Challah Bread dipped in Almond Liqueur, Sauteed in Butter and Topped with Powdered Sugar Sausage or Bacon \$16 per Person

### **EMBASSY BENEDICT**

Poached Eggs with Asparagus and Jumbo Lump Crabmeat Served over a Toasted English Muffin with Hollandaise Sauce Breakfast Potatoes \$19 per Person

## BREAKFAST

**BUFFETS** 

CHEF STATIONS

PLATED BREAKFAST

### Signature Break Selections

Prices are based per guest with 1.5 hours of service Minimum of 15 Guests required

### TAKE ME OUT TO THE BALL PARK

Warm Soft Pretzels with Mustard and Hot Cheese Dip Popcorn Cart and Peanuts Nachos with Hot Cheese Sauce and Jalapenos Assorted Soft Drinks and Bottled Water \$10 per Person

### COOKIE AND BROWNIE MONSTER

Gourmet Assortment of Freshly Baked Cookies and Brownies Served Right Out of the Oven Freshly Brewed Regular and Decaffeinated Coffee Hot Assorted Teas \$10 per Person

### **HEALTH BREAK**

Whole Fresh Fruit, Yogurts, Assorted Granola Bars, and Trail Mix Chilled VitaminWater® and Bottled Water \$11 per Person

### SUNDAE EXTRAVAGANZA

Vanilla Ice Cream
Chocolate, Strawberry, and Caramel Toppings
Whipped Cream, Chopped Nuts, Sliced Bananas, Cherries and M&M's®
Freshly Brewed Regular and Decaffeinated Coffee
Hot Assorted Teas
\$11 per Person

### **AFTERNOON SOCIAL**

Chicken Wings with Ranch and Blue Cheese
Tortilla Chips with Guacamole, Salsa, and Queso Dip
Celery Sticks with Ranch Dressing
Assorted Soft Drinks and Bottled Water
\$12 per Person

### **RED BULL® ENERGIZER**

Red Bull® and Sugar Free Red Bull® Energy Drink Whole Fresh Fruit, Assorted Granola Bars, Protein Bars and Trail Mix Assorted Gatorade® and Bottled Water \$15 per Person

## BUSINESS BREAKS

SIGNATURE SELECTIONS

ALL-DAY PACKAGE

Á LA CARTE SELECTIONS

### **Creative Break Selections**

Prices are based per guest with 1.5 hours of service Minimum of 15 Guests required

### INDOOR S'MORES BREAK

Bringing the concept of s'mores indoors with giant cookies, chocolate chunks, and marshmallows, that attendees assemble and servers warm up on panini grills \$11 per Person \$75.00 Chef's Attendant Fee

### GET UP AND MOVE AROUND BREAK

Embassy Suites will bring a fitness instructor to conduct a half an hour or an hour session exercise class. Classes include; Zumba, Yoga, or a bootcamp. Classes include health bars, whole fresh fruit, vitamin water, and botteled water. Prices vary depending on length and type of class

### **BRAIN BUSTERS**

Here's a challenge for you and your team to get there brain's moving together. Hotel will provide puzzles or Rubik cubes for each team.

We will give your teams a half an hour time limit to see what team can put the puzzle or the Rubik's together the fastest.

The break will include bottles of water, soda, and candy bars. \$10 per Person

SIGNATURE SELECTIONS

BUSINESS BREA

ALL-DAY PACKAGE

Á LA CARTE SELECTIONS

Creative Breaks

All prices subject to a 21% service charge and current Maryland sales tax.

Prices are subject to change without notice.

Embassy Suites Hunt Valley ■ 410-584-1400 ■ embassysuites.com

### All-Day Break Package

Prices are based per guest with 1.5 hours of service Minimum of 20 Guests required

### PACKAGE #1

### MINI CONTINENTAL

Orange Juice, Apple Juice, and Cranberry Juice Assorted Fresh Whole Fruit Assortment of Fresh Muffins and Danishes Fruit Preserves and Butter Freshly Brewed Regular and Decaffeinated Coffee Hot Assorted Teas

### **AM REFRESH**

Freshly Brewed Regular and Decaffeinated Coffee Hot Assorted Teas

### PM PICK-ME-UP

Gourmet Assortment of Freshly Baked Cookies and Brownies Assorted Soft Drinks and Bottled Water

\$23 per Person

### PACKAGE #2

### **HEARTY CONTINENTAL**

Orange Juice, Apple Juice, and Cranberry Juice
Sliced Fresh Seasonal Fruit with Honey Cinnamon Yogurt Dip
Assorted Low-Fat Fruit Flavored Yogurt
Selected Individual Boxed Cereals with Bananas
Delicious Low-Fat and Skim Milk
Assortment of Fresh Croissants, Bagels and Muffins and Danish
Freshly Brewed Regular and Decaffeinated Coffee
Hot Assorted Teas

### **AM REFRESH**

Assorted Breakfast Bars, Granola Bars, and Candy Bars Assorted Soft Drinks and Bottled Water Freshly Brewed Regular and Decaffeinated Coffee Hot Assorted Tees

### PM PICK-ME-UP

Gourmet Assortment of Freshly Baked Cookies and Brownies Whole Fresh Fruit Assorted Soft Drinks and Bottled Water

\$26 per Person

BUSINESS BREAKS

SIGNATURE SELECTIONS

ALL-DAY PACKAGE

Á LA CARTE SELECTIONS

### **Á La Carte Selections**

### **BEVERAGES**

Milk, Whole, or Skim	\$3.00 Each
Bottled Water	\$3.00 Each
Coca-Cola® Regular, Diet and Caffeine Free Soft Drinks	\$3.00 Each
Red Bull®, Gatorade®, or VitaminWater®	\$4.50 Each
Country Style Pink Lemonade	\$25 per Gallon
Iced Tea	\$25 per Gallon
Assorted Fresh Fruit Juices	\$36 per Gallon
Freshly Brewed Regular and Decaffeinated Coffee	\$38 per Gallon
Variety Herbal Hot Tea	\$38 per Gallon

### **BAKERY**

Assorted Doughnuts	\$25 per Dozen
Blueberry, Corn, Bran and Banana Nut Muffins	\$27 per Dozen
Freshly Baked Cinnamon Buns	\$27 per Dozen
Assorted Coffee Cakes	\$27 per Dozen
Cream Cheese and Assorted Fruit Filled Danish Pastries	\$29 per Dozen
Bagels with Assorted Flavored Cream Cheese	\$31 per Dozen

**BUSINESS BREAKS** 

SIGNATURE SELECTIONS

ALL-DAY PACKAGE

Á LA CARTE SELECTIONS

### **Á La Carte Selections**

### **NATURAL DELIGHTS**

Trail Mix/ Pretzels	\$3.00 Each
Granola Bars or Candy Bars	\$3.00 Each
Yogurt and Fruit Parfaits	\$5.00 per Person
Assorted Low-Fat Fruit Flavored Yogurt	\$4.00 each
Whole Fresh Fruit	\$3.00 Each

### **SWEETS & SNACKS**

STILL TO CLOTHOLO	
Fresh Baked Chocolate Chip, Peanut Butter, Oatmeal Raisin	\$29.00 per
White Chocolate Macadamia Nut Cookies	Dozen
Chocolate Brownies or White Chocolate Blondies	\$29.00 per Dozen
Frozen Fruit Juice Bars	\$4.00 Each
Assorted Ice Cream Cups and Bars	\$3.00 Each
Warm Soft Pretzels with Mustard and Hot Cheese Dip	\$30.00 per Dozen
Potato Chips, Pretzels and Goldfish® Crackers	\$6.00 per Person
Tri-Color Tortilla Chips and Potato Chips with Ranch Dip, Onion	\$7.00 per
Dip, and Salsa	Person
Tri-Color Tortillas with Salsa, Sour Cream and Guacamole	\$6.00 per
	Person
Popcorn Cart with Assorted Seasonings	\$3.50 per
	Person

# BUSINESS BREAKS

SIGNATURE SELECTIONS

ALL-DAY PACKAGE

Á LA CARTE SELECTIONS

### **Brunch Selections**

Prices are based per guest with 1.5 hours of service Minimum of 50 guests required

### BRUNCH #1

Orange Juice, Apple Juice, and Cranberry Juice

Sliced Fresh Seasonal Fruit Display

Low-Fat Yogurt Fruit Parfaits

Individual Boxed Cereals with Bananas, Low-Fat and Skim Milk

Assorted Breakfast Breads with Fruit Preserves, Cream Cheese, and Butter

Smoked Salmon Display with Assorted Bagels, Cream Cheese, Red Onions, Capers,

Chopped Eggs, and Sliced Tomato

Belgian Waffles with Assorted Fruit Toppings and Whipped Cream

Hot Scrambled Eggs and Herb Roasted Potatoes

Your Choice of Two: Smoked Bacon, Country Sausage Links, Beef Sausage,

or Turkey Sausage

Fresh Egg, Egg Whites or Egg Beaters® Omelet Prepared by Chef with

Your Choice of Toppings to Include: Bacon, Sausage, Cured Ham,

Cheddar Cheese, Mushrooms, Diced Onions, Diced Tomato, Spinach,

Green Peppers and Salsa

Freshly Brewed Regular and Decaffeinated Coffee

**Assorted Hot Teas** 

\$29 per Person ■ Add \$75 for Chef's Attendant

### Brunch #2

Orange Juice, Apple Juice, and Cranberry Juice

Assorted Cheese Display with Gourmet Crackers

Sliced Fresh Seasonal Fruit Display

Assortment of Fresh Bagels, Danish, Croissants, and Muffins

Smoked Salmon Display with Assorted Bagels, Cream Cheese, Red Onions, Capers,

Chopped Eggs, and Sliced Tomato

Hot Scrambled Eggs and Herb Roasted Potatoes

Your Choice of Two: Smoked Bacon, Pork Sausage, Turkey Sausage,

or Sausage Links

Fresh Egg, Egg Whites or Egg Beaters® Omelet Prepared by Chef with

Your Choice of Toppings to Include: Bacon, Sausage, Cured Ham,

Cheddar Cheese, Mushrooms, Diced Onions, Diced Tomato, Spinach,

Green Peppers and Salsa

Your Choice of One: Garlic Caesar Salad, Fresh Tomato, Basil and Mozzarella Salad,

or Pasta Salad with Garden Vegetables and Herb Vinaigrette

Herb Grilled Breast of Chicken with Piccata Sauce

Pork Loin with Maple Glaze

Freshly Brewed Regular and Decaffeinated Coffee

**Assorted Hot Teas** 

\$36 per Person ■ Add \$75 for Chef's Attendant

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BRUNCH

BRUNCH SELECTIONS

### **Brunch Selections**

Prices are based per guest with 1.5 hours of service Minimum of 50 guests required

### Brunch #3

Orange Juice, Apple Juice, and Cranberry Juice

Assorted Cheese Display with Gourmet Crackers

Sliced Fresh Seasonal Fruit Display

Assortment of Fresh Bagels, Danish, Croissants, and Muffins

Smoked Salmon Display with Assorted Bagels, Cream Cheese, Red Onions, Capers,

Chopped Eggs, and Sliced Tomato

Hot Scrambled Eggs and Herb Roasted Potatoes

Your Choice of Two: Smoked Bacon, Pork Sausage, Turkey Sausage,

or Beef Sausage

Fresh Egg, Egg Whites or Egg Beaters® Omelet Prepared by Chef with

Your Choice of Toppings to Include: Bacon, Sausage, Cured Ham,

Cheddar Cheese, Mushrooms, Diced Onions, Diced Tomato, Spinach,

Green Peppers and Salsa

Your Choice of One: Classic Caesar Salad, Fresh Tomato, Basil and Mozzarella Salad, or Pasta Salad with Garden Vegetables and Herb Vinaigrette

Honey Ham

Southern Fried Chicken

Create Your Own Pasta: Penne with Marinara and Alfredo Sauces and

Parmesan Cheese

Chef's Selection of Vegetables

Garlic Mashed Potatoes

**Dessert Display** 

Freshly Brewed Regular and Decaffeinated Coffee

**Assorted Hot Teas** 

\$45 per Person ■ Add \$75 for Chef's Attendant

### MORNING COCKTAIL SERVICE

Available At 11:00am

Choice of Any Two:

Champagne "Suite" Bar - Mimosas and Peach Bellinis

Screwdriver Bar - Premium Vodka with

Orange Juice and Complimenting Garnish

Bloody Mary Bar - Premium Vodka of Choice

Bloody Mary Mix and Complimenting Garnish

First Hour - \$11 per Person ■ Second Hour - \$8 per Person

Each Additional Hour- \$5 per Person

Add \$75.00 Bartender Fee

All prices subject to a 21% service charge and current Maryland sales tax.

BRUNCE

**BRUNCH SELECTIONS** 

### SALAD, SOUP, AND PASTA SAMPLER BUFFET

PRICES ARE BASED PER GUEST WITH 1.5 HOURS OF SERVICE MINIMUM OF 30 GUESTS

### Soup Du Jour

### Select One Salad

- Classic Caesar with Parmesan and Garlic Croutons
- Mixed Garden Greens Salad

### Select Two Specialty Salads

- Chicken Salad
- Seafood Salad
- Pasta Salad
- Red Bliss Potato Salad
- Tomato, Cucumber and Onion Salad
- ■Tuna Salad
- ■Mozzarella Caprese Salad
- Egg Salad

### Select Two Pastas

- Cheese Tortellini
- Fettuccini
- Penne
- Bow Tie Pasta

### Select Two Sauces

- Marinara
- Pesto
- Alfredo

Roasted Garlic Toast Assorted Cheesecakes Fresh Brewed Iced Tea \$25 per Person

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LUNCH

**BUFFETS** 

PLATED ENTRÉES

LIGHT FARE

**ON-THE-FLY** 

### SIGNATURE SALAD BUFFET

PRICES ARE BASED PER GUEST WITH  $1.5\,\mathrm{Hours}$  OF SERVICE MINIMUM OF  $30\,\mathrm{GUESTS}$ 

Soup du Jour

Salad Bar to Include: Mixed Greens, Sliced Mushrooms, Carrots, Cherry Tomatoes,

Black Olives, Shredded Cheddar Cheese, Bacon Bits, and Croutons

Choice of Two Salads: Tuna, Chicken, or Egg Salad Freshly Baked Deli Rolls, Breads, and Croissants

Assorted Cheesecakes Fresh Brewed Iced Tea

\$17 per Person

Add a Baked Potato Bar with All the Fixings - \$3 per Person

### **EMBASSY WRAP BUFFET**

PRICES ARE BASED PER GUEST WITH  $1.5\,$  HOURS OF SERVICE MINIMUM OF  $30\,$  GUESTS

### Select Two Specialty Wraps

- Spinach Chicken Wrap: Spinach Tortilla with Grilled Chicken, Romaine, Tomato, Bacon, Cheddar and Pepper Jack Cheeses
- Southwestern Turkey: Sliced Turkey and Bacon with Lettuce, Tomato, Cheddar Cheese, and a Spicy Ranch Dressing in a Wrap
- Tuna Salad with Lettuce, Tomato in a Spinach Wrap
- Chicken Salad with Lettuce, Tomato in a Spinach Wrap
- Grilled Marinated Vegetables with Portobello Mushroom in a Whole Wheat Wrap

Red Bliss Potato Salad and Pasta Salad Assorted Baked Cookies and Brownies Fresh Brewed Iced Tea \$20 per Person

### THE PARK AVENUE DELI BUFFET

PRICES ARE BASED PER GUEST WITH 1.5 HOURS OF SERVICE MINIMUM OF 30 GUESTS

Soup du Jour

House-made Red Bliss Potato Salad

Pasta Salad with Roasted Red Pepper, Black Olive, Broccoli, Red Onion and Feta Broadway Deli Platter of Roast Beef, Smoked Turkey Breast, Honey Ham and Salami Sliced Cheddar, American, and Swiss Cheeses

Tomatoes, Lettuce, and Onion

Fresh Breads and Rolls

Assorted Cookies and Brownies

Fresh Brewed Iced Tea

\$23 per Person

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LUNCH

**BUFFETS** 

PLATED ENTRÉES

LIGHT FARE

**ON-THE-FLY** 

### STADIUM BUFFET

PRICES ARE BASED PER GUEST WITH  $1.5\,$  HOURS OF SERVICE MINIMUM OF  $30\,$  GUESTS

Grilled Hot Dogs, Hamburgers, Italian Sausage and Onions Tailgate Chili, Potato Salad, Potato Chips, and Cole Slaw Gourmet Assortment of Freshly Baked Cookies Fresh Brewed Iced Tea \$22 per Person

### LITTLE ITALY BUFFET

PRICES ARE BASED PER GUEST WITH 1.5 HOURS OF SERVICE MINIMUM OF 30 GUESTS

Cluassic Caesar Salad

Grilled Zucchini, Summer Squash, and Sliced Tomato

Pesto Marinated Mozzarella Drizzled with Balsamic Reduction

Your Choice of two:

Chicken Parmesan or Chicken Piccatta with Angel Hair Pasta, Meat Lasagna or Vegetarian Lasagna

Garlic Bread Tiramisu Cake Fresh Brewed Iced Tea \$24 per Person

### THE SOUTHERN PICNIC BUFFET

PRICES ARE BASED PER GUEST WITH  $1.5\,\mathrm{Hours}$  OF SERVICE MINIMUM OF  $30\,\mathrm{GUESTS}$ 

Mixed Green Salad, Red Bliss Potato Salad Home-style Baked Beans, Macaroni and Cheese Southern Fried Chicken, BBQ Pulled Pork Corn Muffins, Warm Peach Cobbler Fresh Brewed Iced Tea \$25 per Person

### SOUTHWESTERN GRILL BUFFET

PRICES ARE BASED PER GUEST WITH 1.5 HOURS OF SERVICE MINIMUM OF 30 GUESTS

Mixed Green Salad

Create Your Own Fajitas with Beef and Chicken Spanish Rice and Black Beans, Warm Tortillas

Spanish Nice and Black Bearis, Warm Tortillas

Cheddar Cheese, Sour Cream and Guacamole

Shredded Lettuce, Pico de Gallo, Jalapenos and Lime Wedges

Key Lime Pie

Fresh Brewed Iced Tea

\$25 per Person

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**BUFFETS** 

PLATED ENTRÉES

LIGHT FARE

**ON-THE-FLY** 

### **CLASSIC LUNCH BUFFET**

PRICES ARE BASED PER GUEST WITH 1.5 HOURS OF SERVICE MINIMUM OF 30 GUESTS

Select One: Classic Caesar or House Salad

Select Two: Fruit Salad, Pasta Salad, Red Bliss Potato Salad, Tomato, Cucumber and Onion Salad, or Spinach Salad

Select One: Garlic Mashed Potatoes or Rice Pilaf

Select Two Hot Entrées:

CHICKEN PARMESAN – Herb encrusted chicken breast topped with marinara sauce, mozzarella cheese, and served with angel hair pomodoro

CHICKEN PENNE PASTA – Herb roasted chicken over penne pasta tossed with parmesan cream, cherry tomatoes and fresh asparagus tips

ATLANTIC SALMON – Pan-seared salmon topped with lemon cucumber relish

GRILLED PORK TENDERLOIN – Marinated and grilled to perfection and topped with a pineapple salsa

BEEF STROGANOFF – Beef tips with mushrooms and sour cream sauce over a bed of egg noodles

CHICKEN MARSALA – Sauteed chicken breast in a savory sauce of mushroom, garlic, and marsala wine

CITRUS TILAPIA – Oven-roasted citrus glazed tilapia served on a bed of red pearl cous cous

GRILLED VEGETABLE SHORT STACK – Stacked tower of portabella mushrooms, roasted red, green, and yellow peppers, grilled onions, zucchini, and squash

GRILLED FLAT IRON STEAK - Marinated flat iron steak grilled to perfection

VEGETABLE LASAGNA - A rich, cheesy lasagna loaded with vegetables

Baked Rolls Chef's Dessert Fresh Brewed Iced Tea Freshly Brewed Regular and Decaffeinated Coffee Hot Assorted Teas

\$25 per person

ADD \$4.00 FOR A THIRD ENTREE

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LUNCH

**BUFFETS** 

PLATED ENTRÉES

LIGHT FARE

**ON-THE-FLY** 

### **Hot Plated Lunch**

MINIMUM OF 20 GUESTS

All Entrées are served with: Freshly Brewed Regular or Decaffeinated Coffee, Assorted Hot Teas, and Fresh Brewed Iced Tea.

Hot Entrées are served with: Choice of Soup, House or Caesar Salad, Choice of Garlic Mashed Potatoes, Red Pearl Cous Cous, or Rice Pilaf, Seasonal Vegetables, Freshly Baked Rolls, Butter, and Chef's Dessert.

CHEESE RAVIOLI - Drizzled with marinara sauce and finished with parmesan cheese - \$18

COUNTRY MEATLOAF - Slow roasted with wild mushroom cream sauce - \$19

GRILLED VEGETABLE SHORT STACK - Stacked tower of portabella mushrooms, roasted red, green, and yellow peppers, grilled onions, zucchini, and squash - \$19

CHICKEN MARSALA - Sautéed chicken breast in a savory sauce of mushroom, garlic, and marsala wine - \$20

CHICKEN PARMESAN - Herb encrusted chicken breast topped with marinara sauce, mozzarella cheese, and served with angel hair pomodoro - \$21

CHICKEN PENNE PASTA - Herb roasted chicken over penne pasta tossed with parmesan cream, cherry tomatoes and fresh asparagus tips - \$21

BEEF STROGANOFF - Beef tips with mushrooms and sour cream sauce over a bed of egg noodles - \$21

CITRUS TILAPIA - Oven-roasted citrus glazed tilapia - \$22

CITRUS SALMON – Served with stir-fry vegetables and a citrus plum sauce - \$23

ATLANTIC SALMON - Pan-seared salmon topped with lemon cucumber relish - \$23

GRILLED PORK TENDERLOIN - Marinated and grilled to perfection and topped with a pineapple salsa - \$24

GRILLED FLAT IRON STEAK - Marinated flat iron steak grilled to perfection - \$24

MARYLAND CRABCAKE - Jumbo lump crab cake broiled and served with a house made remoulade - \$26

Prices are subject to change without notice.

LUNCT

BUFFETS

**PLATED ENTRÉES** 

LIGHT **FARE** 

**ON-THE-FLY** 

All prices subject to a 21% service charge and current Maryland sales tax.

### **Cold Plated Lunch**

MINIMUM OF 20 GUESTS

All Entrées are served with: Freshly Brewed Regular or Decaffeinated Coffee, Hot Assorted Teas and Fresh Brewed Iced Tea.

Sandwich Entrées are served with Potato Chips, Potato Salad or Cole Slaw, and Chef's Dessert.

Salad Entrées are served with a Fresh Fruit Appetizer Plate and Chef's Dessert.

**HUNT VALLEY SALAD** – A hearty mixed greens salad topped with crumbled bleu cheese, sun-dried cranberries, and pecans served with a citrus vinaigrette dressing - \$15

HAM SANDWICH – Ham piled high with swiss cheese, onions, lettuce, tomatoes and mayonnaise on a Kaiser roll - \$15

CHICKEN CAESAR WRAP – A fresh tortilla with grilled chicken, served with romaine lettuce, Caesar dressing, and parmesan cheese - \$16

COBB SALAD – A hearty mixed greens salad topped with portions of chopped turkey, crisp bacon, hard-cooked eggs, avocado, cucumbers, tomato, and bleu cheese served with homemade dressing - \$16

ROAST BEEF SANDWICH – Slowly roasted pepper encrusted top round of beef with Swiss cheese, horseradish cream, sliced red onions and tomatoes on a Kaiser roll - \$17

**HUNT VALLEY CLUB** – Layers of thinly sliced turkey, bacon, and American cheese served with mayonnaise, lettuce, tomato, and your choice of whole wheat or white bread - \$17

CURRY CHICKEN SALAD CROISSANT – A twist on a favorite: diced chicken, golden raisins, curry, clover honey, and crisp celery, lightly tossed with mayonnaise and served on a croissant - \$17

CURRY CHICKEN SALAD – Curry chicken salad on a bed of mixed greens with fruit - \$17

GRILLED CHICKEN CAESAR SALAD – Fresh chopped romaine lettuce, juicy grilled chicken, homemade croutons, and parmesan cheese tossed with a traditional Caesar dressing - \$17

Upgrade to Shrimp for an additional \$2

LUNCH

**BUFFETS** 

PLATED ENTRÉES

LIGHT FARE

**ON-THE-FLY** 

### On-The-Fly Lunch To-Go

### THE GOURMET LUNCH BOX

MINIMUM OF 20 GUESTS

Served in a Carry-Out Box with Utensils and Appropriate Condiments

### Select One Box

- Chicken Spinach Wrap A fresh spinach tortilla with your choice of either blackened or regular grilled chicken served with romaine lettuce, tomato, cheddar and pepper jack cheese and bacon
- Curry Chicken Salad Croissant A twist on a favorite; diced chicken, golden raisins, curry, clover honey and crisp celery, lightly tossed with mayonnaise served on a croissant
- Hunt Valley Club Layers of thinly sliced ham, turkey, bacon, and American cheese served with mayonnaise, lettuce, tomato, and your choice of whole wheat or white bread
- Tuna Salad Traditional Albacore tuna in a spinach tortilla wrap
- The Deli Choice of one meat (turkey, ham, or roast beef) and cheese (cheddar, Swiss, or American) with lettuce, tomato, and onion on a Kaiser roll
- Grilled Marinated Vegetables with Mushroom in a whole wheat wrap
- Hunt Valley Salad A hearty mixed greens salad topped with crumbled blue cheese, sun-dried cranberries, and pecans served with a citrus vinaigrette dressing
- Chicken Caesar Salad Fresh chopped romaine lettuce, grilled chicken, homemade croutons and parmesan cheese tossed with a traditional Caesar dressing

Each Lunch is Served with Fresh Fruit, Potato Chips and Cookies Regular, Diet or Caffeine Free Coca-Cola® Soft Drink or Bottled Water \$19 per Person

LUNCH

**BUFFETS** 

PLATED ENTRÉES

LIGHT FARE

ON-THE-FLY

### Signature Dinner Buffets

### CLASSIC DINNER BUFFET

Prices are based per guest with 1.5 hours of service Minimum of 50 guests

Soup Du Jour

### Salad-Select One

- Traditional Caesar- Parmesan Shavings and Garlic Croutons
- Traditional Garden Salad-Tomato, Carrots, Cucumber and Two Dressings
- Waldorf Salad- Chopped Apples, Celery and Walnuts
- Tomato and Cucumber Salad-Tomatoes, Red Onion and Cucumbers Marinated in Balsamic Vinaigrette
- Antipasto Salad- Fusilli and Farfalle Pasta with Garden Vegetables, Black Olives, and Red Wine Vinaigrette

### Main Course—Select One

- Chicken Parmesan
- Atlantic Salmon
- Chicken Penne Pasta
- Citrus Tilapia
- Chicken Marsala
- Flat Iron Bistro Steak with Red Wine Reduction
- Vegetable Lasagna
- Grilled Vegetable Stack
- Beef Stroganoff
- Grilled Pork Tenderloin

Served with Chef's Selection of Potato, Pasta or Rice and Fresh Seasonal Vegetables Warm Dinner Rolls and Butter

### Dessert-Select One

- Warm Deep Dish Apple Pie with Caramel Sauce
- Cheesecake
- Chocolate Cake
- Pecan Pie
- Key Lime Pie

Served with Freshly Brewed Regular and Decaffeinated Coffee Assorted Hot Teas and Fresh Brewed Iced Tea \$38 per Person Add an entrée for only \$4 per person Add a salad, soup, or dessert for only \$3 per person

All prices subject to a 21% service charge and current Maryland sales tax. Prices are subject to change without notice. All buffets are priced for 1.5 hours.

DINNER

SIGNATURE BUFFETS

CHEF CARVING STATIONS

PLATED ENTRÉES

### **Signature Dinner Buffets**

### SOUTHERN DINNER BUFFET

Prices are based per guest with 1.5 hours of service Minimum of 50 guests

### Salad-Select One

- Iceberg Wedge with Crumbled Bleu Cheese and Smoked Bacon
- Baby Field Greens with Cherry Tomatoes, Onions, Carrot, Croutons and a Chipotle Tequila Lime Dressing
- ■Red Bliss Potato Salad
- House-made Cole Slaw
- Pasta Salad

### Main Course—Select One

- BBQ Rubbed Chicken
- Southern Fried Chicken
- Cornmeal Battered Catfish
- BBQ Pulled Pork
- Homemade Meatloaf and Gravy

### Starches—Select One

- Roasted Red Potatoes
- Rice Pilaf
- Garlic Mashed Potatoes

### Dessert—Select One

- Warm Peach Cobbler
- Carrot Cake
- Double Chocolate Fudge Cake
- Pecan Pie
- Apple Pie with Caramel Sauce

Served with Chef's Selection of Fresh Seasonal Vegetables Served with Warm Cornbread, Dinner Rolls and Butter Freshly Brewed Regular and Decaffeinated Coffee Assorted Hot Teas and Fresh Brewed Iced Tea \$33 per Person Add an entrée for only \$4 per person Add a salad, soup, or dessert for only \$3 per person

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DINNER

SIGNATURE BUFFETS

CARVING STATIONS

PLATED ENTRÉES

### **Signature Dinner Buffets**

### LITTLE ITALY DINNER BUFFET

Prices are based per guest with 1.5 hours of service Minimum of 50 guests

### Salad-Select One

- Cesar Salad
- Antipasto Salad
- Tomato Mozzarella Basil Salad

### Main Course—Select Two

- Baked Beef or Vegetable Lasagna
- Chicken Marsala
- Chicken Cacciatore
- Penne Pasta with Carbonara Alfredo
- Penne Pasta with Italian Sausage with Peppers and Onions

### Dessert-Select One

- Fresh Fruit Salad
- Cannoli's
- Tiramisu

Served with Italian Green Beans, Garlic Bread
Served with Freshly Brewed Regular and Decaffeinated Coffee
Hot, Assorted Black, Green and Herbal Bigelow® Tea and Fresh Brewed Iced Tea
\$34 per Person

### FIESTA NUEVA MEXICANA

Prices are based per guest with 1.5 hours of service Minimum of 50 guests

- Southwest Chicken Tortilla Soup
- Create Your Own Fajitas with Beef and Chicken
- Sautéed Peppers and Onions and Warm Flour Tortillas
- Spanish Rice and Black Beans with Queso Fresco
- Tri-Color Tortillas with Salsa and Pico de Gallo
- Cheddar Cheese. Sour Cream and Guacamole
- Shredded Lettuce, Pico de Gallo, Jalapenos and Lime Wedges

### Tres Leche Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee Assorted Hot Teas and Fresh Brewed Iced Tea \$36 per Person

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DINNER

SIGNATURE BUFFETS

CARVING STATIONS

PLATED ENTRÉES

### **Plated Dinner**

Minimum of 50 guests

Dinner Entrées are served with: Garden or Caesar Salad. Choice of Garlic Mashed Potatoes, Red Bliss Potatoes or Rice Pilaf, Seasonal Vegetables, Freshly Baked Rolls, Butter, and Chef's Dessert

Substitute salad for Tomato Basil Bisque or Italian Wedding Soup for \$3.00 per person Substitute salad for Maryland Crab Soup for \$4.00 per person

All Entrées are served with: Freshly Brewed Regular or Decaffeinated Coffee, Assorted Hot Teas, or Fresh Brewed Iced Tea.

VEGETABLE PRIMAVERA - Penne pasta served in a cream sauce with garden vegetables - \$26

CHICKEN PARMESAN - Herb encrusted chicken breast topped with marinara sauce, mozzarella cheese, and served with angel hair pomodoro - \$29

CHICKEN MARSALA - Sautéed chicken breast in a savory sauce of mushroom, garlic, and marsala wine - \$29

CITRUS TILAPIA - Oven-roasted citrus glazed tilapia - \$30

ATLANTIC SALMON - Pan-seared salmon topped with lemon cucumber relish - \$31

GRILLED PORK TENDERLOIN - Marinated and grilled to perfection and topped with a pineapple salsa - \$32

GRILLED FLAT IRON STEAK - Marinated flat iron steak grilled to perfection - \$33

CHICKEN CHESAPEAKE – A 6 oz. chicken breast, pan seared and topped with a lump crab meat and baked to perfection, served with imperial sauce - \$36

CRAB CAKE DUET - Two jumbo lump crab cakes broiled and served with a house made remoulade - \$36

CHICKEN AND SALMON - Grilled chicken breast topped with pineapple salsa, served with pan seared salmon and a lemon cucumber relish - \$37

FILET AND CHICKEN - A 4 oz. filet of beef served with a grilled chicken breast topped with pineapple salsa - \$39

FILET AND SHRIMP -A 4 oz. filet of beef served with a skewer of succulent grilled shrimp - **\$40** 

FILET AND CRAB CAKE -A 4 oz. filet of beef served with a Maryland crab cake - \$44

All prices subject to a 21% service charge and current Maryland sales tax. Prices are subject to change without notice.

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**SIGNATURE BUFFETS** 

CARVING **STATIONS** 

PLATED **ENTRÉES** 

### **Dinner Stations**

Accompany your dinner buffet purchase with a station. Enhancements cannot be purchased alone. Prices are based per guest with 1.5 hours of service

### **Caesar Salad Station**

Romaine Lettuce tossed with Reggiano Parmesan, Garlic Croutons, Cherry Tomatoes, Onions, and Classic Caesar Dressing \$7 per Person

### **Whipped Potato Bar**

Yukon Gold Potatoes or Garlic Smashed Potatoes served with Blue Cheese Crumbles, Cheddar Cheese, Bacon Bits, Whipped Butter, Green Onions, and Sour Cream \$8 per Person

### **Baked Potato Bar**

Baked Potatoes served with Blue Cheese Crumbles, Cheddar Cheese, Bacon Bits, Whipped Butter, Green Onions, and Sour Cream \$8 per Person

### Pasta Bar

Choice of Two Pastas: Cheese Ravioli, Cheese Tortellini, Penne, Bowtie, or Fettuccine Choice of Two Sauces: Creamy Alfredo, Marinara, or Pesto Sauce Served with Garlic Bread and Parmesan Cheese \$11 per Person

Add Italian Sausage or Grilled Chicken for \$3 per Person Add Shrimp for \$5 per Person

### **Fajita Station**

Grilled Chicken or Beef served with Cheddar Cheese, Lettuce, Diced Tomatoes, Onions, Jalapenos, Guacamole, Salsa, Sour Cream, Flour Tortillas, Tri-Colored Tortilla Chips and Nacho Cheese Dip

\$13 per Person Add Shrimp for \$5 per Person

### DINNER

SIGNATURE BUFFETS

CHEF CARVING STATIONS

PLATED ENTRÉES

ENHANCE YOUR MEAL

### **Dinner Enhancements**

Accompany your dinner buffet purchase with an Enhancements Enhancements cannot be purchased alone.

Prices are based per guest with 1.5 hours of service

### **APPETIZERS**

\$7
\$8
\$13
\$13

### **INTERMEZZO**

LEMON.	. STRAWBERRY	, OR RASPBERRY SORBET	.\$4	4

### **DESSERTS**

### **Dessert Buffet**

Assortment of Pastries, Cakes, Pies and Mousse, and Chocolate Dipped Strawberries Served with Freshly Brewed Regular and Decaffeinated Coffee, Hor Assorted Teas, Chocolate Shavings, Whipped Cream, Cinnamon and Sugar Sticks \$13 per Person

SIGNATURE BUFFETS

CHEF CARVING STATIONS

PLATED ENTRÉES

ENHANCE YOUR MEAL

### **Carving Stations**

Accompany your dinner buffet purchase with a station Stations cannot be purchased alone. Prices are based per guest with 1.5 hours of service

### **ROASTED BREAST OF TURKEY**

Serves Approximately 30 Guests
Served with Turkey Gravy
\$200 Each ■ Add \$75 for Chef Attendant

### HERB ROASTED PORK TENDERLOIN

Serves Approximately 30 Guests
Served with Stone Ground Mustard Butter
\$220 Each ■ Add \$75 for Chef Attendant

### TOP ROUND OF BEEF

Serves Approximately 50 Guests
Served with Au Jus and Whipped Horseradish

\$255 Each ■ Add \$75 for Chef Attendant

### HONEY CURED BAKED HAM

Serves Approximately 50 Guests
Honey Glazed
\$290 Each ■ Add \$75 for Chef Attendant

### GRILLED SEA SALT AND BLACK PEPPERCORN TENDERLOIN OF BEEF

Serves Approximately 25 Guests
Whole Beef Tenderloin Seasoned and Seared on the Grill
Served with Whipped Horseradish and Mustard
\$330 Each ■ Add \$75 for Chef Attendant

### PRIME RIB OF BEEF

Serves Approximately 50 Guests
Served with Au Jus and Whipped Horseradish
\$400 Each ■ Add \$75 for Chef Attendant

### DINNER DINNER

SIGNATURE BUFFETS

CARVING STATIONS

PLATED ENTRÉES

ENHANCE YOUR MEAL

### Á La Carte Selections

### **COLD HORS D'OEUVRES**

Tomato Basil Bruschetta Tapenade	\$102 per 50 Pieces
Belgian Endive with Blue Cheese and Strawberry	\$116 per 50 Pieces
Mini Caesar Salad	\$122 per 50 Pieces
Balsamic glazed mozzarella and tomato	\$122 per 50 Pieces
Vegetable Kebabs	\$126 per 50 Pieces
Shrimp Salad in a Phyllo Cup	\$142 per 50 Pieces
Lobster Deviled Eggs	\$142 per 50 Pieces
California Rolls	\$142 per 50 Pieces
Finger Sandwiches: Chicken Salad, Tuna Salad Egg Salad,	\$142 per 50 Pieces
Cucumber, Turkey, Ham ** Choose Two***	
Proscuitto with Mozzarella and Basil	\$152 per 50 Pieces
Marinated Mushroom Caps Filled with Boursin Cheese	\$152 per 50 Pieces
Rolled Roast Beef on Pumpernickel	\$152 per 50 Pieces
Beef Carpaccio with a Horseradish Spread	\$152 per 50 Pieces
Crab Salad in a Phyllo Cup	\$162 per 50 Pieces
Melon Wrapped with Proscuitto	\$164 per 50 Pieces
Grilled Pear and Goat Cheese Tarts	\$164 per 50 Pieces
Cold Blackened Tuna	\$176 per 50 Pieces
King Roll	\$176 per 50 Pieces
Thai Beef Tenderloin on Crostini	\$176 per 50 Pieces
Oysters on the Half Shell	\$182 per 50 Pieces
Smoked Salmon with Cream Cheese on Cocktail Rye	\$202 per 50 Pieces
Jumbo Cocktail Shrimp with Cocktail and Rémoulade Sauce	\$202 per 50 Pieces

RECEPTION

RECEPTION STYLE BUFFET

Á LA CARTE SELECTIONS

## RECEPTION

### **Á La Carte Selections**

### HOT HORS D'OEUVRES

Three Cheese Quesadilla	\$102 per 50 Pieces
Stuffed Mushrooms Florentine	\$102 per 50 Pieces
Swedish Meatballs	\$102 per 50 Pieces
Deep Fried Cheese Ravioli	\$126 per 50 Pieces
Mini Coney Island Dogs	\$126 per 50 Pieces
Chicken Tandoori with Spicy Yogurt Dip	\$126 per 50 Pieces
Spanikopita	\$126 per 50 Pieces
Pot Stickers	\$132 per 50 Pieces
Sweet & Sour Meatballs	\$132 per 50 Pieces
Shrimp or Vegetable Spring Rolls	\$136 per 50 Pieces
Crispy Asparagus with Asiago Cheese	\$138 per 50 Pieces
Vegetarian Tortilla Pinwheels	\$142 per 50 Pieces
Chicken Tenders with Honey Mustard	\$142 per 50 Pieces
Mini Reuben	\$142 per 50 Pieces
Spicy Beef Empanada	\$142 per 50 Pieces
Jumbo Wings	\$152 per 50 Pieces
Petite Quiche Lorraine	\$152 per 50 Pieces
Chicken Chop Sticks	\$152 per 50 Pieces
Teriyaki Beef or Chicken Skewers	\$152 per 50 Pieces
Cheese Burger Sliders with Onion Crystals	\$152 per 50 Pieces
Miniature Calzones	\$162 per 50 Pieces
Jalapeno Poppers	\$162 per 50 Pieces
Pistachio Encrusted Chicken	\$162 per 50 Pieces
Breaded Mozzarella Bites	\$162 per 50 Pieces
Beef Wellington	\$164 per 50 Pieces
Brie, Raspberries and Almonds in Phyllo Cup	\$164 per 50 Pieces
Tempura Shrimp	\$176 per 50 Pieces
Scallop Wrapped in Bacon	\$176 per 50 Pieces
Sausage Stuffed Mushroom Caps	\$186 per 50 Pieces
Smoked Chicken Quesadillas	\$186 per 50 Pieces
Sesame Chicken Satay with Spicy Peanut Dipping Sauce	\$186 per 50 Pieces
Fresh Mozzarella and Tomato on Rosemary Stick	\$186 per 50 Pieces
Maryland Mini Crab Cakes with Remoulade	\$202 per 50 Pieces
Petite Lamb Chops	\$216 per 50 Pieces
Coconut Shrimp	\$246 per 50 Pieces
Crab Stuffed Mushrooms Caps	\$246 per 50 Pieces

RECEPTION STYLE BUFFET

Á LA CARTE SELECTIONS

All prices subject to a 21% service charge and current Maryland sales tax.

Prices are subject to change without notice.

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### **Á La Carte Selections**

### FRESH FRUIT FONDUE

Cubes of Juicy Pineapple, Assorted Melons, Fresh Strawberries Pound Cake Squares, Marshmallow, and Rice Crispy Cubes Warm Dark Chocolate Fondue and Whipped Cream Medium Display \$305 ■ Serves 50 Guests

### FRESH FRUIT DISPLAY

Sliced Fresh Fruit and Melon, Served with Honey Cinnamon Dip Medium Display \$205 ■ Serves 50 Guests

### **CRUDITÉS**

Fresh Vegetables, Served with Ranch and Blue Cheese Dips Medium Display \$205 ■ Serves 50 Guests

### ASSORTED CHEESE DISPLAY

An Array of Assorted Cheeses, Garnished with Fresh Seasonal Fruit Gourmet Crackers and Sliced Fresh Bread

Medium Display \$305 ■ Serves 50 Guests

### BLUEBERRY STUFFED BAKED BRIE

Whole Wheel of Brie, Wrapped in Puff Pastry Stuffed with Fresh Blueberries, Served with French Bread \$130 per Display ■ Serves 30 Guests

### **SMOKED SALMON DISPLAY**

Smoked Norwegian Salmon with Red Onions, Hard Boiled Eggs, Capers, Lemon Wedges and Cocktail Breads \$230 per Display ■ Serves 25 Guests

### **ANTIPASTO DISPLAY**

Prosciutto Ham, Supressata, Genoa Salami, Capicola, Mortadella Provolone and Fresh Pesto Mozzarella, Rosemary and Garlic Marinated Imported Olives Banana Peppers, Pepperoncini, Marinated Mushrooms
Artichoke Hearts and, Cherry Tomatoes
Gourmet Crackers and Sliced Italian Bread
Medium Display \$302 Serves 50 Guests

## RECEPTION

RECEPTION STYLE BUFFET

Á LA CARTE SELECTIONS

### **Bar Options**

One Bartender for every 125 guests Bartender Fee \$75.00 per Bartender

### **CALL BRANDS**

Smirnoff Vodka, Beefeater's Gin, Cruzan Rum, Jim Beam Bourbon, Dewar's Scotch Sauza Gold Tequila, Seagram's Seven Canadian Whiskey, Korbel Brandy Budweiser, Heineken, Miller Lite, Amstel Light House Cabernet Sauvignon, Chardonnay and White Zinfandel Coca-Cola® Regular, Diet and Caffeine Free Soft Drinks and Bottled Water Assortment Fruit Juices, Bar Mixers and appropriate Garnishes

1st Hour \$16 per Person ■ Each Additional Hour \$6 per Person

### **PREMIUM BRANDS**

Absolut Vodka, Tanquery Gin, Bacardi Rum, Johnny Walker Red Scotch Jack Daniels Tennessee Whiskey, Cuervo Gold Tequila Crown Royal Canadian Whiskey, Korbel VSOP Brandy Budweiser, Heineken, Corona, Miller Lite, Amstel Light House Cabernet Sauvignon, Chardonnay and White Zinfandel Coca-Cola® Regular, Diet and Caffeine Free Soft Drinks and Bottled Water Assortment Fruit Juices, Bar Mixers and appropriate Garnishes 1st Hour \$18 per Person ■ Each Additional Hour \$8 per Person

### SUPER PREMIUM BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Ten Cane Rum, Makers Mark Bourbon Johnny Walker Black Scotch, Crown Royal Canadian Whiskey Cuervo 1800 Tequila, Hennessy VS Cognac Budweiser, Heineken, Corona, Miller Lite, Amstel Light, Michelob Ultra Select Labels Available in Red and White Varietals Coca-Cola® Regular, Diet and Caffeine Free Soft Drinks and Bottled Water Assortment Fruit Juices, Bar Mixers and appropriate Garnishes

1st Hour \$21 per Person ■ Each Additional Hour \$10 per Person

### BEER/WINE/SODA BAR

Budweiser, Heineken, Miller Lite, Amstel Light
House Cabernet Sauvignon, Chardonnay and White Zinfandel
Coca-Cola® Regular, Diet and Caffeine Free Soft Drinks and Bottled Water
1st Hour \$14 per Person ■ Each Additional Hour \$5 per Person

All prices subject to a 21% service charge and current Maryland sales tax.

Prices are subject to change without notice.

NE BEER SPIRITS

BAR OPTIONS

**WINE LIST** 

SPECIALTY BEVERAGE STATIONS

### **Bar Options**

One Bartender for every 125 guests Bartender Fee \$75.00 per Bartender

### **CASH BAR SERVICE PRICE LIST**

Cash Bar Prices are Inclusive of Taxes and Gratuity

Call Brands	\$8 Each
Premium Name Brands	\$9 Each
Super Premium & Cordials	\$11 Each
Domestic Beer	\$7 Each
Imported Beer	\$8 Each
House Wine	\$8 Each
House Champagne	\$9 Each
Coca-Cola® Regular, Diet and Caffeine Free Soft Drinks, and Bottled Water	\$4 Each

### HOSTED BAR SERVICE PRICE LIST

Hosted Bar Prices Do Not Include Taxes or Gratuity

Call Brands	\$7 Each
Premium Name Brands	\$8 Each
Super Premium & Cordials	\$10 Each
Domestic Beer	\$6 Each
Imported Beer	\$7 Each
House Wine	\$7 Each
House Champagne	\$8 Each
Coca-Cola® Regular, Diet and Caffeine Free Soft Drinks and Bottled water	\$3 Each

WINE BEER SPIRITS

BAR OPTIONS

**WINE LIST** 

SPECIALTY BEVERAGE STATIONS

30

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### Wine List

One Bartender for every 125 guests Bartender Fee \$75.00 per Bartender

### WHITE VARIETALS

### House Wine

Sycamore Lane Pinot Grigio	\$22
Sycamore Lane <b>Chardonnay</b>	\$22
Sycamore Lane White Zinfandel	\$22
Sycamore Lane <b>Merlot</b>	\$22
Sycamore Lane Cabernet Sauvignon	\$22
CHAMPAGNE & SPARKLING WINES	
La Marca <b>Proseco</b> , Italy	\$39
Mumm Napa <b>Brut Prestige</b> , Napa California	\$50
Chandon Brut, Napa	\$60
SWEET WHITE WINE	4.5.5
Woodbridge by Robert Mondavi Moscato, California	\$26
Chateau Ste. Michelle <b>Riesling</b> , Washington	\$26
Bella Sera Moscato, Italy	\$30
SAUVIGNON BLANC	
Joel Gott Sauvignon Blanc, California	\$30
Oyster Bay <b>Sauvignon Blac</b> , New Zealand	\$38
Sterling Vintner's Collection Sauvignon Blanc, California	\$46
PINOT GRIGIO dry, crisp, juicy & flowery, medium bodied	4.5.5
Sartori Pinot Grigio, Italy	\$30
Graffigna Pinot Grigio, Argentina	\$34
Tamas Estates Pinot Grigio, California	\$38
CHARDONINAY	
CHARDONNAY  14 Hands Chardonnay, Washington	\$30
Kendall Jackson <b>Chardonnay</b> , Sonoma Coast, California	\$38
Clos du Bois Unoaked Chardonnary, California	\$42
Clos du Dois Offoakeu Ghardoffhary, California	Ψ42

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Prices are subject to change without notice.

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# WINE BEER SPIRITS

BAR OPTIONS

**WINE LIST** 

SPECIALTY BEVERAGE STATIONS

### Wine List

One Bartender for every 125 guests Bartender Fee \$75.00 per Bartender

### **RED VARIETALS**

### **PINOT NOIR**

Portillo Pinot Noir, Chile	\$26
Erath <b>Pinot Noir</b> , <i>Oregon</i>	\$38
Napa Cellars <b>Pinot Nior</b> , Napa Califorina	\$46
Merlot	
Red Diamond Merlot, Washington	\$26
Folie a Deux Merlot, Napa Valley	\$34
Wente Sandstone Merlot, California	\$42
ZINFANDEL	
Ravenswood Zinfandel, California	\$30
Terra d'Oro <b>Zinfandel</b> , <i>California</i>	\$38
Interesting Reds	
Trivento Reserve Malbec, Mendoza, Argentina	\$30
14 Hands "Hot to Trot" Cabernet Blend, California	\$30
Jacob's Creek Reserve Shiraz, Barossa, Australia	\$38
ITALY	
Ruffino Chianti, DOCG, Italy	\$30
Antinori Santa Cristina Sangiovese, Toscana IGT, Italy	\$36
Banfi Chianti Classico, DOCG, Italy	\$42
CABERNET SAUVIGNON	
Main Street Cabernet Sauvignon, California	\$30
14 Hands <b>Cabernet Sauvignon</b> , Washington	\$38
Joel Gott 815 Cabernet Sauvignon, California	\$42
Greystone Cabernet Sauvignon, California	\$46
Napa Cellars Cabernet Sauvignon, Napa, California	\$46
Sequoia Grove Cabernet Sauvignon, Napa, California	\$78

All prices subject to a 21% service charge and current Maryland sales tax.

Prices are subject to change without notice.

Stag's Leap Wine Cellars Artemis Cabernet Sauvignon, Napa Califorina

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BAR OPTIONS

**WINE LIST** 

SPECIALTY BEVERAGE STATIONS

\$94

### **Audio Visual Pricing**

### **VIDEO**

LCD Projector	\$300
8x8 Screen	\$85
25" Flat Screen LCD Television	\$125
25" Flat Screen Television	\$175
DVD Player	\$50
Laptop Computer	\$125
Samsung Mini DV Camcorder with tripod	\$225

### **AUDIO**

Wireless Lavaliere Microphone	\$130
Wireless Hand-Held Microphone	\$130
Wired Hand-Held Microphone	\$50
Audio Mixer 4 Channel	\$45
JBL 10" Powered Speaker	\$75
Podium	\$20
PC Patch Cord/Audio Cord	\$5
Polycom	\$100

### **MEETING SUPPLIES**

WILLIAM OUT FILES	
Flip Chart with Markers	\$25
Post-it Flip Chart with Markers	\$45
Easel	\$10
AV Table with power strip and Extension Cord	\$20
Laser Pointer	\$35
Power Strip	\$5
Extension Cord	\$5
On-Site Technician	\$100/HR

### **PACKAGES**

1 //ort labor	
Package 1:	\$175
8x8 Screen, LCD Projector, AV Table with Extension cord and	
Power Strip	
Package 2:	\$230
Hand-held wireless microphone, JBL 10" Powered Speaker, PC	
Patch Cord, Audio Mixer 4 Channel	
Package 3:	\$85
Power Strips and Extenstion Cords for 20 Laptops	
(Based on 2 Laptops per table)	

All prices subject to a 21% service charge and current Maryland sales tax.

Prices are subject to change without notice.

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# Audio Visual Pricing

**Audio Visual** 

### **Audio Visual Pricing**

### \*INTERNET SERVICES

Wired DSL/Cable to room Center	\$250
Additional Network Cabling	\$25

\*Wireless Meeting room internet access is complimentary for all meetings\*

### PACKAGE HANDLING

*Box Handling Fee	\$5
(Complimentary storage and handling for up to 10 packages)	
*Pallet Handling Fee/per pallet	\$125

\*All Packages are to be delivered to: Embassy Suites Baltimore North Hunt Valley Attn: Event Management Department 213 International Circle Hunt valley, MD 2103 Hold For: Date of Meeting/Total Number of Boxes

**Audio Visual**