

2018 CATERING MENU



VEGETARIAN AVAILABLE UPON REQUEST I GLUTEN FREE OR OTHER ALTERNATIVES AVAILABLE UPON REQUEST, WITH AN ADDITIONAL COST ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 8% SALES TAX L (303) 696-6644 L EMBASSYSUITES COM



by HILTON

Denver Tech Center North

MEETING PACKAGES

MILE HIGH MEETING PACKAGE - \$52

MORNING STARTER

Assorted Breakfast Muffins and Donuts Seasonal Fresh Fruit and Strawberry Yogurt Dip Orange Juice and Cranberry Juice Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

MID MORNING REFRESHMENT

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas Assorted Soft Drinks and Bottled Water

LUNCH BUFFET

(See Lunch Buffet Options)

Choice of One:
Soup/Salad/Potato Bar
The Deli Display
The El Dorado
The Mediterranean
Backyard BBQ

AFTERNOON BREAK

Freshly Baked Cookies and Chocolate Brownies Fresh Crudité Display Freshly Brewed Regular and Decaffeinated Coffee And Assorted Hot Teas Assorted Sodas and Bottled Water

THE ULTIMATE ALL DAY MEETING PACKAGE - \$65

MORNING STARTER

Freshly Baked Bagels with Flavored Cream Cheese Assorted Breakfast Muffins and Donuts Seasonal Fresh Fruit and Strawberry Yogurt Dip Orange Juice and Cranberry Juice Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

MID-MORNING BREAK

Energy and Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee
And Assorted Hot Teas
Assorted Sodas and Bottled Water

LUNCH BUFFET

(See Lunch Buffet Options)

Choice of One: Soup/Salad/Potato Bar The Deli Display The El Dorado The Mediterranean Backyard BBQ

AFTERNOON BREAK

Artichoke and Spinach Dip Served with Pita Wedges Chocolate Covered Apple Wedges Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas Assorted Sodas and Bottled Water



BREAKFAST

BREAKFAST BUFFETS

Breakfast Buffets are prepared for a Minimum of 15 Guests. Plated Options Available Upon Request.

Freshly Brewed Regular and Decaffeinated Coffee Assorted Hot Teas Choice of Two Juices:

Orange, Cranberry, Grapefruit, or Apple

CLASSIC CONTINENTAL BREAKFAST BUFFET - \$16

Sliced Seasonal Fruit Yogurt and Granola Parfaits Assorted Breakfast Pastries and Muffins

MILE HIGH MORNINGS BUFFET - \$22

Sliced Seasonal Fruit
Assorted Breakfast Pastries and Muffins

Choice of One:

Breakfast Burrito: Egg and Potato with Green Chile and Cheese Egg White Sandwich with Canadian Bacon and Spinach on Whole Grain English Muffin

THE ALL-AMERICAN - \$24

Sliced Seasonal Fruit
Assorted Breakfast Pastries and Muffins
Scrambled Eggs
Breakfast Potatoes
Pork Sausage
Bacon

BREAKFAST ENHANCEMENTS

Must accompany a Breakfast Buffet selection

\$3.00 PER PERSON

Hard Boiled Eggs Individual Yogurts Energy and Granola Bars

\$4.00 PER PERSON

Bagels and Cream Cheese Oatmeal with Assorted Toppings Cold Cereal & Milk Yogurt & Granola Parfait

\$5 PER PERSON

Bacon

Sausage

Ham

Turkey Sausage

French Toast

Pancakes

\$8 PER PERSON

Huevos Rancheros: Sunny Side Up Eggs, Pork Green Chilie, Cheese, and Tortillas

Denver Scramble: Caramelized Onions, Sautéed Peppers,

and Cheese

Biscuits & Sausage Gravy

Egg White Frittata: Mushrooms, Spinach, Tomatoes,

and Cheese



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LUNCH

Lunch Buffets are prepared for a Minimum of 15 Guests. All Buffets Include Iced Tea and Water.

Plated lunches are prepared for a Minimum of 15 Guests.

All Plated Lunches included Iced Tea and Water, a Choice of Mixed Greens or Caesar Salad, and Choice of Brownies, Fresh Fruit,

Or Banana Pudding

SOUP/SALAD/ POTATO BAR - \$23

Soup du Jour

Spring Mix, Fresh Spinach, and Romaine with Croutons, Diced Hard Boiled Eggs, Onions, Cherry Tomatoes, Cucumbers, Bell Peppers, Broccoli, Black Olives, Carrots, Shredded Cheddar, and Assorted Dressings.

Baked Potato with Sour Cream, Bacon Bits, Butter, Scallions, and Shredded Cheddar Cheese

Cookies

THE DELI DISPLAY - \$25

Mixed Greens Salad with Basaltic Vinaigrette and Ranch Dressing Pasta Salad

Homemade Potato Chips

Sliced Pepperjack, Cheddar, and Swiss Chesses

Assorted Artisan Breads and Rolls

Lettuce, Tomato, Pickles, Red Onion, Pepperoncini, Roasted Red Peppers, and Cucumbers

Honey Mustard, Whole Grain Mustard, Mayonnaise, Chipotle Aioli, and Pesto

Choice of Two:

Roasted Turkey Breast

Honey Ham

Roast Beef

Cranberry Walnut Chicken Salad

Cookies and Brownies

BACKYARD BBQ - \$28

Cole Slaw

Herbed Potato Salad

Grilled Seasonal Vegetables

Corn Muffins

Molasses Baked Beans

Pickles, Onions, Jalapenos, and House Specialty BBQ Sauce

Choice of Two:

BBQ Pulled Pork

Smoked Sausage

Cheeseburgers

Apple Crumble and Banana Pudding

EL DORADO - \$27

Southwest Garden Salad with Chipotle Ranch

Roasted Green Chile Black Beans

Red Rice

Corn Tortillas

Sour Cream, Guacamole, and Fire Roasted Salsa

Choice of Two:

Carne Asada

Pollo Asado

Cheese Enchiladas

Chicken Enchiladas

Tres Leches Cake and Banana Pudding



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LUNCH

Lunch Buffets are prepared for a Minimum of 15 Guests. All Buffets Include Iced Tea and Water.

*Plated lunches are prepared for a Minimum of 15 Guests.

All Plated Lunches included Iced Tea and Water, a Choice of Mixed Greens or Caesar Salad, and Choice of Brownies, Fresh Fruit,
Or Banana Pudding

BOXED LUNCH - \$23

Choice of One:

Pesto Pasta Salad

Hummus and Vegetables

Choice of One:

Whole Fruit

Potato Chips

Choice of Two:

Roasted Red Pepper Veggie Wrap

Southwest Turkey Sandwich

Ham and Swiss

Roast Beef

Turkey

Cookie

Assorted Soft Drinks

14ERS LUNCH - \$36

Strawberry and Spinach Salad with Balsamic Vinaigrette

Breadsticks

Roasted Seasonal Vegetables

Rosemary and Garlic Roasted Potatoes

Choice of Two:

Herb Crusted Flatiron Steak

Pork Tenderloin

Fried Chicken

Quinoa Stuffed Portabella

Citrus Salmon

Carrot Cake and Tiramisu

PLATED LUNCH*

CHICKEN COBB SALAD - \$24

CARNE ASADA TACOS - \$28

CHICKEN PARMESAN SANDWICH WITH CHIPS - \$29

FISH AND CHIPS - \$29



VEGETARIAN AVAILABLE UPON REQUEST I GLUTEN FREE OR OTHER ALTERNATIV



BREAKS

THE LITTLE LEAGUER - \$16/PERSON

Baked Soft Pretzels with Cheese and Spicy Mustard Assorted Candy Bars White Cheddar Popcorn Assorted Soft Drinks and Bottled Water

HOME SWEET HOME - \$16/PERSON

Fresh Baked Assorted Cookies Fudge Brownies Lemonade, Freshly Brewed Regular and Decaffeinated Coffee, and Bottled Water

THE COWBOY - \$16/PERSON

Tortilla Chips Served with Salsa and Guacamole Jalapeno Poppers with Ranch Dressing Assorted Soft Drinks and Bottled Water

THE ATHLETE - \$17/PERSON

Seasonal Fresh Whole Fruit Assorted Yogurt and House Made Granola Assorted Gatorade and Bottled Water

THE BOULDER BREAK - \$17/PERSON

Granola and Trail Mix Chocolate Dipped Apples Assorted Soft Drinks and Bottled Water

THE TRILOGY - \$19/PERSON

Cheese and Cracker Display Fresh Sliced Seasonal Fruit House Made Hummus and Vegetables Assorted Soft Drinks and Bottled Water

BREAK ENHANCEMENTS

Freshly Baked Cookies - \$30/ 2 dozen

Fudge Brownies - \$40/ 2 dozen

Gourmet Popcorn. Parmesan Rosemary or Sundried Tomato and Olive Oil - \$5/person

Warm Baked Pretzels with Spicy Mustard and Cheese - \$6/ 2 dozen

Artichoke and Spinach Dip with Pita Chips - \$10/person

Assorted Trail Mix - \$25/pound

House Made Tortilla Chips and Salsa - \$6/person

Assorted Bagels with Cream Cheese-\$33/dozen

Assorted Breakfast Pastries- \$45/ 2 dozen

BEVERAGE ENHANCEMENTS

Freshly Brewed Regular or Decaffeinated Coffee - \$35/gallon

Assorted Hot Teas - \$35/gallon

Lemonade, Fruit Punch or Iced Tea - \$40/gallon

Assorted Soft Drinks or Bottled Water - \$4.50 each

All Day Bottled Water - \$12/person

All Day Coffee and Assorted Hot Tea - \$12/person

All Day Assorted Sodas and Waters - \$12/person

All Day Bottled Water, Assorted Sodas,

Assorted Hot Herbal Teas, and Freshly Brewed Coffee - \$18/person



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DINNER BUFFETS

All Dinner Buffets are prepared for a Minimum of 15 Guests.
All Dinner Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, and Ice Water.

HOMESTYLE BUFFET - \$40

Mixed Greens Salad Dinner Rolls Fire Roasted Corn Mashed Potatoes with Gravy

Choice of Two:
Old Fashioned Meatloaf
Fried Chicken
Pork Chops
Mac n' Cheese

Mixed Berry Tarte and Banana Pudding

ITALIAN SPREAD - \$39

Antipasto Mixed Greens Salad Breadsticks Roasted Eggplant and Zucchini Seasonal Risotto

Choice of Two:
Chicken Marsala
Beef or Veggie Lasagne
Flat Iron Florentine
Italian Sausage and Peppers

Tiramisu and Seasonal Fruit Tarte

LATIN FLAVORS - \$39

Roasted Corn and Avocado Salad Green Chile Black Beans Red Rice Corn Tortillas Sour Cream, Guacamole, and Fire Roasted Salsa

Choice of Two:
Beef Barbacoa
Pork Carnitas
Pollo Asado
Cheese Chile Relleno

Tres Leches Cake and Sopapillas

14ERS DINNER - \$42

Ceasar or Garden Roasted Seasonal Vegetables Roasted Potatoes

Choice of Two:
Mari Grilled Flank
Grilled Chicken and Herb
Maple Pork Tenderloin

Mini Cheesecake and Mini Pudding Parfaits



PLATED DINNERS

All Plated Dinners are prepared for a Minimum of 15 Guests.

All Dinner Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Ice Water and Assorted Artisan Breads.

Choose One from Each Category to Create Your Own Custom Dinner

STARTERS

Choice of One:

Strawberry Salad with Spinach, Walnuts, and Goat Cheese Berries and Arugula Salad Mixed Greens Salad Caprese Salad Classic Caesar Salad Broccoli Cheddar Soup Minestrone Soup

ENTRÉE

Tomato Basil Soup

Choice of One:

Prime Rib - \$50

Marinated Pork Loin - \$45 Flatiron with Bleu Cheese Butter - \$43 Chicken Marsala - \$41 Pork Ribs with Signature Sauce - \$40 Surf and Turf: Shrimp and Filet - \$48

VEGETABLES

Choice of One:

Balsamic Roasted Brussel Sprouts Roasted Cauliflower Garlic Green Beans Lemon Grilled Asparagus Roasted Seasonal Mixed Vegetables

STARCHES AND GRAINS

Choice of One:

Mashed Potatoes Roasted Potatoes Baked Potatoes Mac n' Cheese

DESSERT

Choice of One:

Banana Pudding Mixed Berry Tarte Tiramisu Assorted Mini Cheesecakes Assorted Mini Pudding Parfaits



RECEPTION STATIONS

All Reception Stations are Prepared for a Minimum of 15 Guests. *All Chef Action Stations, \$100 per Attendant.

STIR FRY ACTION STATION - \$20/PERSON*

Beef, Chicken, and Tofu

Rice and Noodles

Carrots, Water Chestnuts, Baby Corn, Bell Peppers, Mushrooms, and Onions

Spicy Thai Peanut Sauce and Teriyaki Sauce

PASTA ACTION STATION - \$20/PERSON*

Penne and Bowtie Pasta

Alfredo, Marinara, and Pesto

Chicken and Sausage

Spinach, Tomatoes, Mushrooms, Broccoli, Artichokes, Bacon, and Parmesan

CARVING ACTION STATIONS*

Turkey (serves 20 people) - \$350 Prime Rib (serves 49 people) - \$650

SLIDERS - \$20/PERSON

Fried Chicken and Beef

American, Cheddar, Swiss, Pepperjack and Bleu Cheese Mayonnaise, Mustard, Ketchup, Chipotle Aioli, Honey Mustard, and Red Hot Sauce

Lettuce, Tomatoes, Pickles, Onions, Bacon, Green Chile Strips, and Sautéed Mushrooms

STREET TACOS ACTION STATION - \$32/PERSON*

Carne Asada and Shredded Chicken

Corn and Flour Tortillas

Shredded Cabbage, Pico de Gallo, Pickled Jalapenos, Onions, Cilantro, Radishes, Fire Roasted Salsa, Tomatillo Salsa, Avocado Crema, Shredded Cheese, and Cotija Cheese

DONUTS - \$20/PERSON

Rounds, Holes, and Cake Variety

Chocolate Sauce, White Chocolate Sauce, Coconut, Sprinkles, M&Ms, Kids Cereal Varieties, Frosting, Cinnamon Sugar, Maple Bacon, Fruit Compote, Mini Marshmallows, and Crushed Cookies

SALAD BAR - \$21/PERSON

Romaine, Mixed Greens, and Spinach

Diced Chicken, and Hardboiled Eggs

Cucumbers, Cherry Tomatoes, Bell Peppers, Carrots, Broccoli, Berries, Artichoke Hearts, Beets, Croutons, Bleu Cheese, and Shredded Cheese

Ranch Dressing, Bleu Cheese Dressing, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar Dressing, and Italian Dressing



HORS D'OEUVRES

INDIVIDUAL SERVING

Prices are per 25 Pieces

Brûlée Fruit Skewers - \$20

Bruschetta with Roma Tomatoes, Mozzarella, and Basil - \$25

Chicken Wings - \$69

Buffalo Hot Sauce, Cranberry Chipotle, Pineapple Sweet Chili,

Mango Habanero, or Chili Garlic

Vegetable Pot Stickers - \$69

Vegetable Eggrolls - \$69

Meatballs - \$70

Asparagus and Goat Cheese Tarte - \$70

Bleu Cheese Stuffed, Bacon Wrapped Dates - \$75

Quesadilla (6 inch)- \$80

Roasted Vegetable, Braised Beef, or Four Cheese

DISPLAYS

Serves 25 guests

Vegetable Crudité Display with Ranch and Hummus - \$80

Fresh Sliced Fruit and Berry Display - \$80

Artisan Meats and Antipasto Display - \$120

Imported and Domestic Cheese Display - \$130

Smoked Salmon Display and Accompaniments - \$145



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BANQUET BAR

A \$75 Bartender Fee Will Be Applied to All Groups.

LIQUOR

CALL SELECTIONS - \$5 HOSTED / \$6 CASH

Pinnacle Vodka

Pinnacle Gin

Cruzan White Rum

Sauza Silver Tequila

Jim Beam Bourbon

Cutty Sark Scotch

DELUXE SELECTIONS - \$6 HOSTED / \$7 CASH

Effen Vodka

Beefeater Gin

Bacardi Superior Rum

Jose Cuevro Gold Tequila

Jack Daniels Bourbon

Dewars White Label Scotch

PREMIUM SELECTIONS - \$8 HOSTED / \$9 CASH

Ketel One Vodka

Bombay Sapphire Gin

Captain Morgan Spiced Rum

Hornitos Tequila

Makers Mark Bourbon

Chivas Regal Scotch

CRAFT AND LOCAL - \$7 HOSTED / \$8 CASH

New Belgium Pilsner

BEER

Odell Brewing Co. Easy Street Wheat

Ska Brewing Co. True Blonde Ale

Avery Brewing Co. Ellies Brown Ale

New Belgium Seasonal Rotator

Odell Brewing Co. 90 Schilling Amber Ale

Blue Moon Belgian White

Great Divide Yeti Imperial Stout

IMPORTED - \$7 HOSTED / \$8 CASH

Heineken

Stella Artois

Dos Equis

DOMESTIC - \$6 HOSTED / \$7 CASH

Michelob Ultra

Sam Adams Boston Lager

Budweiser

Bud Light

Coors Banquet

Coors Light

Miller Light

WINE

HOUSE - \$6 HOSTED / \$7 CASH

Canyon Road Merlot

Canyon Road Cabernet Sauvignon

Canyon Road Pinot Noir

Canyon Road Chardonnay

Canyon Road Moscato

Canyon Road White Zinfandel

Canyon Road Sauvignon Blanc

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