

# **CATERING MENU**

LET US CATER TO YOU!





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#### **BREAKFAST**

Groups under 25 add \$75.00 Small Group Fee

#### Continental Breakfast

Selection of Chilled Juices
Fresh Sliced Fruit Display
Freshly Baked Danish, Muffins and Croissants
Premium Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$18.00 per person

# **Embassy Signature Breakfast**

Selection of Chilled Juices
Fresh Sliced Fruit Display
Pancakes, Scrambled Eggs, Bacon, Sausage and Traditional Breakfast Potatoes
Freshly Baked Danish, Muffins and Croissants
Premium Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$25.00 per person

#### **Breakfast Sandwiches**

Bacon, Sausage or Chicken Biscuit - \$6.00 per person

- Add Egg \$1.00 per person
- Add Cheese \$1.00 per person

#### **Breakfast Enhancements**

Cinnamon Rolls - \$5.00 per person
Fresh Baked Assorted Scones - \$5.00 per person
Greek Yogurt Parfait - \$6.00 per person
Fresh Fruit Smoothies - \$6.00 per person





# **BREAKS**

# **Beverage Break**

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas Assorted Sodas and Bottled Water

8 Hours of Service - \$12.00 per person 4 Hours of service - \$7.00 per person

#### **Sweets and Treats**

Selection of House Baked Cookies Double Fudge Brownies Assorted Sodas

\$14.00 per person

# Take Me Out to the Ballgame

Tortilla Chips with Nacho Cheese Dip and Salsa Popcorn and Peanuts Assorted Sodas

\$15.00 per person

# Health and Energy

Pita Chips and Fresh Vegetables with Roasted Red Pepper Hummus Assorted Granola and Trail Mix Sparkling Water Regular and Sugar Free Red Bull

\$18.00 per person





#### Mix and Match Break

One Item - \$8.00 per person Two Items - \$12.00 per person Three Items - \$16.00 per person

- Assorted Pastries
- Greek Yogurt Parfait
- Assorted Gourmet Cookies
- Double Fudge Brownies
- Housemade Blondies
- · Assorted Granola Bars
- House Popped Popcorn with Assorted Seasonings
- Mini Pretzel Twists with Whole Grain Mustard Dip
- Housemade Potato Chips with Assorted Dips
- · Chips and Salsa

# Add a Specialty Beverage

Add any of the following flavors to iced tea or lemonade

- Passion Orange Guava
- Strawberry
- Limeade
- Blueberry

\$5.00 per person

The quotation herein is subject to a proportionate price increased cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include 22% service charge or 6% sales tax.

Hilton



#### PLATED LUNCH

All plated lunches are served with freshly baked rolls with butter, one salad, an entree, one selection of dessert and iced tea with lemon

#### Salad

- Garden Salad with Mixed Field Greens, Grape Tomatoes, Sliced Cucumbers and Shaved Carrots, Served with Ranch and Balsamic Dressing
- Caesar Salad with Romaine Hearts. Freshly Shaved Parmesan Cheese and Garlic Herb Croutons, Served with Caesar Dressing
- Spinach Salad with Dried Cranberries, Candied Pecans and Feta Cheese, Served with Balsamic Vinaigrette

#### **Entrees**

Spinach Ricotta Ravioli - \$30.00 per person (Vegetarian)

Spinach and Ricotta Stuffed Ravioli Served in Marinara Sauce, Topped with Freshly Shaved Parmesan Cheese

Herb Encrusted Chicken - \$33.00 per person (GF)

Pan Seared, Herb Encrusted Chicken Breast, Served with Wild Rice Pilaf and Hericot Verts

Coastal Salmon - \$34.00 per person (GF)

Fresh Grilled Salmon Filet Topped with Mango Salsa, Served on a Bed of Rice Pilaf with Chef's Mixed Vegetable Medley

Grilled Pork Loin - \$34.00 per person (GF)

Pork Loin Chops with Peach Mostardo, Topped with Feta Cheese Crumbles, Served with Garlic Mashed Potatoes and Chef's Mixed Vegetable Medley

Flank Steak - \$35.00 per person

Herb Roasted Flank Steak with House Made Romanesco Sauce, Served with Herb Roasted Red Potatoes and Hericot Verts

# **Dessert Selection**

New York Cheesecake Bourbon Pecan Pie Ultimate Chocolate Cake Key Lime Pie Fresh Fruit Cup





#### PLATED ENTREE SALAD

Served with freshly baked rolls with butter, one selection of dessert and iced tea with lemon

#### Caesar Salad

Chopped Romaine Hearts with Freshly Shaved Parmesan Cheese and Garlic Herb Croutons, Served with Caesar Dressing

\$17.00 per person

#### Garden Salad

Mixed Field Greens with Grape Tomatoes, Sliced Cucumbers and Shaved Carrots, Served with Ranch and Balsamic Dressing

\$17.00 per person

# Spinach Salad

Fresh Baby Spinach with Dried Cranberries, Candied Pecans and Feta Cheese, Served with Balsamic Vinaigrette

\$17.00 per person

# Add a Protein

Grilled Chicken - \$2.00 per person
Grilled Shrimp - \$3.00 per person
Grilled Tuna - \$4.00 per person
House Smoked Brisket - \$4.00 per person

# **Dessert Selection**

New York Cheesecake Bourbon Pecan Pie Ultimate Chocolate Cake Key Lime Pie Fresh Fruit Cup





#### **LUNCH BUFFET**

All lunch buffets include a water and iced tea station

#### Deli Buffet

Traditional Caesar Salad
Red Bliss Potato Salad
Sliced Oven Roasted Turkey, Honey Glazed Ham and Roast Beef
Selection of Sliced Cheeses
Sliced Tomato, Lettuce, Sweet Onion and Dill Pickles
Dijon Mustard and Mayonnaise
Assorted Artisan Breads
Kettle Chips
Chef's Selection of Desserts
\$25.00 per Person

# The Sandwich Shop

Garden Salad Served with Ranch and Balsamic Dressing

Choice of 3 Chef Assembled Wraps or Sandwiches

#### **Sandwiches**

- · Virginia Ham and Provolone Cheese with Sun Dried Tomato Aioli, Lettuce and Tomato on a Pretzel Roll
- · Roasted Turkey Breast with Chipotle Gouda, Lettuce, Tomato and Remoulade on an Herb Scone
- Roast Beef with Sharp Cheddar Cheese, Arugula and Horseradish Aioli on Marble Rye

#### Wraps

- Roasted Turkey and Swiss with Lettuce, Tomato and Tuscan Aioli in a Chipotle Wrap
- House Made Chicken Salad with Granny Smith Apple Slices and Lettuce in a Spinach Herb Wrap
- Balsamic Marinated and Grilled Zucchini, Yellow Squash, Red Bell Pepper, Portobello Mushroom, Red Onion and Grape Tomatoes in a Spinach Herb Wrap

Deli Pickles and Appropriate Condiments Chef's Selection of Desserts \$27.00 per person

Groups under 25 add \$75.00 Small Group Fee





# **HOT LUNCH BUFFET**

2 Entrees: \$32.00 per Person 3 Entrees: \$36.00 per Person

Hot Lunch Buffet served with freshly baked rolls with butter and iced tea with lemon

#### Salads

(Choice of 1) Mixed Field Greens Salad Traditional Caesar Salad Spinach Salad

#### **Sides**

(Choice of 2)
Mashed Potatoes
Garlic and Herb Roasted Red Potatoes
Chef's Mixed Vegetable Medley
Garden Fresh Green Beans

#### **Entrees**

Herb Roasted Chicken
Bourbon Glazed Salmon with Caramelized Pineapple Gastrique
Grilled Beef Tips with a Merlot Reduction
Mushroom Ravioli Tossed in a Truffle Cream Sauce
Classico Meat Lasagna

#### **Chefs Selection of Desserts**

Groups under 25 add \$75.00 Small Group Fee





# **BOXED LUNCH**

\$18.00 per person

# Select up to three sandwich options

- Virginia Ham and Provole Cheese with Sun Dried Tomato Aioli, Lettuce and Tomato on a Pretzel Roll
- Roasted Turkey Breast with Chipotle Gouda, Lettuce, Tomato and Remoulade on an Herb Scone
- · Roast Beef with Sharp Cheddar Cheese, Arugula and Horseradish Aioli on Marble Rye
- Housemade Chicken Salad with Granny Smith Apple Slices and Lettuce in a Spinach Herb Wrap
- Balsamic Marinated and Grilled Zucchini, Yellow Squash, Red Bell Pepper, Portobello Mushroom, Red Onion and Grape Tomatoes in a Spinach Herb Wrap

All Boxed Lunches are served with the following items:

- Pasta Salad
- Kettle Chips
- · Assorted Housemade Cookie
- · Assorted Sodas and Bottled Water



#### **PLATED DINNER**

All plated dinners are served with freshly baked rolls with butter, one salad, an entree, one selection of dessert, iced tea and coffee service

#### Salad

Garden Salad with Mixed Field Greens, Grape Tomatoes, Sliced Cucumbers and Shaved Carrots, Served with Ranch and Balsamic Dressing

Caesar Salad with Romaine Hearts, Freshly Shaved Parmesan Cheese and Garlic Herb Croutons, Served with Caesar Dressing

Spinach Salad with Dried Cranberries, Candied Pecans and Feta Cheese, Served with Balsamic Vinaigrette

Bibb Salad on a Bed of Field Greens with Dried Apricots, Toasted Pistachios, Mandarin Oranges and Goat Cheese, Served with Raspberry Vinaigrette

#### **Entrees**

Wild Mushroom Ravioli (Vegetarian)

Sauteed Ravioli Stuffed with Wild Mushrooms, Tossed in a Truffle Cream Sauce, Served with Chef's Mixed Vegetable Medley

\$35.00 per person

#### Vegetable Napolean (GF, Vegetarian, Vegan)

Grilled Eggplant, Zucchini, Yellow Squash, Beefsteak Tomatoes and Portobello Mushrooms Skewered with Rosemary over Roasted Red Pepper Coulis

\$38.00 per person

#### Tuscan Chicken

Stuffed with Artichoke and Basil Butter, Topped with White Wine Cream Sauce, Served with Tuscan Herb Risotto and Roasted Asparagus

\$40.00 per person

## Chicken Cordon Bleu

Panko Crusted Chicken Stuffed with Virginia Ham and Swiss, Topped with Herb Veloute, Served with Garlic Herb Roasted Fingerling Potatoes and Broccolini

\$40.00 per person

#### Pork Chop

Roasted Pork Chop with Peach Apricot Compote, Topped with Feta Cheese, Served with Cranberry Infused Rice and Sauteed Hericot Verts

\$40.00 per person





Pesto Encrusted Salmon (GF)
Served with Rice Pilaf and Sauteed Hericot Verts
\$42.00 per person

Seared Maryland Jumbo Lump Twin Crab Cakes Over Citrus Herb Rice and Broccolini \$46.00 per person

New York Strip (GF)

Grilled Strip Steak Topped with Merlot Shallot Demi Glace, Served with Garlic Mashed Potatoes and Roasted Asparagus

\$48.00 per person

\*This Dish is Served Medium Rare\*

Beef Tenderloin (GF)

Grilled Tenderloin with Garlic Demi Glace, Served with Roasted Herb Potatoes and Asparagus \$50.00 per person

\*This Dish is Served Medium Rare\*

#### **Dessert Selection**

New York Cheesecake Bourbon Pecan Pie Ultimate Chocolate Cake Key Lime Pie

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.



#### **DINNER BUFFET**

2 Entrees: \$40.00 per Person 3 Entrees: \$44.00 per Person

Dinner Buffet served with freshly baked rolls with butter, iced tea with lemon, freshly brewed coffee, decaffeinated coffee and a selection of hot teas

#### **Salads**

(Choice of 1)
Mixed Field Greens Salad
Traditional Caesar Salad
Spinach Salad

#### **Sides**

(Choice of 2)
Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Chef's Mixed Vegetable Medley
Grilled Asparagus
Rice Pilaf

#### **Entrees**

Pan Seared Chicken with Cajun Cream Sauce Herb Roasted Pork Loin with Rosemary Mustard Glaze Citrus Marinated Salmon Fillets with Mango Salsa Flank Steak with House Made Romanesco Sauce Classico Lasagna

#### **Chefs Selection of Desserts**

Groups under 25 add \$75.00 Small Group Fee





#### THEMED DINNER BUFFET

#### **Italian Buffet**

Traditional Caesar Salad
Tomato and Mozzarella Caprese Salad
Chicken Parmesan Served over Penne Pasta
Tuscan Flank Steak
Chef's Mixed Vegetable Medley
Garlic Breadsticks
Tiramisu and Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

\$44.00 per person

#### Southern Buffet

Mixed Field Greens Salad with Ranch and Balsamic Dressing
Coleslaw
Macaroni and Cheese
Southern Fried Chicken
Golden Fried Tilapia Fillets
Corn on the Cob
Collard Greens
Buttermilk Biscuits
Bourbon Pecan Pie
Lemonade and Iced Tea with Lemon

\$45.00 per person

Groups under 25 add \$75.00 Small Group Fee





# **CHEF ATTENDED STATIONS**

\$100.00 Attendant Fee Applies, Maximum of Two Hours

# Roasted Prime Rib of Beef (Serves 40 Guests) Accompanied with Creamy Horseradish, Dijon Mustard and Silver Dollar Rolls \$350.00 Virginia Smoked Ham (Serves 40 Guests) Served with Dijon Mustard, Mayonnaise and Buttermilk Biscuits \$275.00 Golden Roasted Turkey Breast (Serves 40 Guests) Served with Dijon Mustard, Mayonnaise and Silver Dollar Rolls \$225.00





#### **CHEF ACTION STATIONS**

\$100.00 Attendant Fee Applies, Maximum of Two Hours

#### Pasta Station

Penne and Farfalle Pasta

Sauces (Choice of 2)

Creamy Alfredo

Marinara

Arrabbiata

Smoked Cheddar Cream

#### **Assorted Toppings**

Grilled Chicken, Shrimp, Tomatoes, Mushrooms, Fresh Garlic, Roasted Vegetables and Parmesan Cheese

\$20.00 per person

# **Stir Fry Station**

Starches (Choice of 2)

White Rice

Fried Rice

**Udon Noodles** 

Sweet Chili Marinated Rice Noodles

#### **Assorted Toppings**

Marinated Chicken, Shrimp, Shiitake Mushrooms, Tomatoes, Edamame, Toasted Cashews, Bean Sprouts, Sesame Seeds and Hoisin Sauce

\$22.00 per person





# **SELF SERVE STATIONS**

**Maximum of Two Hours** 

#### Mac N' Cheese Bar

Home Made Three Cheese Macaroni with Choice of Toppings

#### **Assorted Toppings**

Diced Virginia Smoked Ham, Applewood Smoked Bacon Crumbles, Grilled Chicken, Tomatoes, Broccoli, Sauteed Mushrooms and Scallions

#### \$14.00 per person

(Pricing Based on Two Bowls per Person)

#### Mini Taco Bar

Proteins (Choice of 2)
Spicy Ground Beef
Seasoned Chicken
Pork Carnitas
Tequila Lime White Fish

#### Served With

Mini Flour Tortillas, Sauteed Onions and Peppers, Sour Cream, Pico de Gallo, Shredded Lettuce, Guacamole and Sliced Jalapeno Peppers

#### \$14.00 per person

(Pricing Based on Two Tacos per Person)

# Late Night Snack Station (Available After 10:00PM)

Buffalo Wings with Blue Cheese and Ranch Dressing, Mini BBQ Pulled Pork Sliders, Chicken Tenders with Honey Mustard Dipping Sauce, Chili Cheese Nachos and Tater Tots

# \$20.00 per person

(Pricing Based on a 4 Ounce Portion of Each Item per Person)





#### **DISPLAYED HORS D'OEUVRES**

#### **Chefs Specialty Displays**

Small Display for up to 25 People Medium Display for up to 50 People Large Display for up to 100 People

#### **Antipasto Display**

An Assortment of Artisanal Cheese, Fresh Mozzarella, Artichoke Hearts, Grilled Vegetables, Olives and Freshly Shaved Prosciutto

Small \$150.00 Medium \$200.00

Large \$300.00

#### International and Domestic Cheeses

A Selection of Fine Imported and Domestic Cheeses, Served with Gourmet Crackers Small \$125.00

Medium \$200.00

Large \$300.00

#### Fresh Domestic and Exotic Fruits

A Selection of Fresh Sliced Fruit

Small \$125.00

Medium \$200.00

Large \$300.00

#### **Combination Fruit and Cheese Platter**

An Assortment of Artisanal Cheeses and Fresh Sliced Fruit, Served with Gourmet Crackers

Small \$125.00

Medium \$200.00

Large \$300.00

#### **Breads and Dips Display**

Salsa, Guacamole, Hummus and Bruschetta, Served with Tortilla Chips, Freshly Sliced Baguette, Pita Chips and Whole Grain Sesame Flat Breads

Small \$150.00

Medium \$200.00

Large \$300.00





Fresh Garden Crudites
Served with Ranch and Classic Hummus
Small \$100.00
Medium \$175.00
Large \$250.00

Classic Spinach and Artichoke Dip Served with Sliced French Baguettes and Tortilla Chips \$100.00 (Serves 50 Guests)

Maryland Coastal Crab Dip Served with Sliced French Baguettes and Tortilla Chips \$150.00 (Serves 50 Guests)

Assorted Dessert Display
House Made Assorted Dessert Bars, Double Fudge Brownies and Miniature Cheesecake Bites
Small \$150.00
Medium \$200.00
Large \$300.00





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

Pricing per 50 Pieces

Beef Tenderloin with Smoked Blue Cheese on Marble Rye Toast Points

\$225.00

**Smoked Salmon and Goat Cheese Tarts** 

\$200.00

Bruschetta

\$175.00

**Prosciutto Wrapped Asparagus Tips** 

\$175.00

Cilantro-Lime Crab Salad on a Grilled Sourdough Crostini

\$200.00

Caprese Skewers

\$175.00

House Made Chicken Salad on Blue Cheese Walnut Crackers

\$175.00

Chilled Shrimp Cocktail

\$200.00

Strawberry and Brie Canapes

\$200.00

Melon Ball Skewers

\$175.00

Fig, Goat Cheese and Balsamic Drizzle on a Toasted Crostini

\$225.00

Roasted Red Pepper Hummus Tartlets

\$175.00

Watermelon Cubes Topped with Feta, Kalamata Olives and a Balsamic Drizzle

\$200.00





#### HOT HORS D'OEUVRES

Price per 50 Pieces

Nashville Hot Chicken Skewers

\$200.00

Coconut Shrimp with Sriracha-Honey Sauce

\$225.00

**Paella Croquettes** 

\$175.00

Petite Crab Cakes with House Remoulade Sauce

\$250.00

Spinach and Boursin Cheese Phyllo Bites

\$200.00

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

\$175.00

**BBQ Pulled Pork on Sweet Potato Biscuits** 

\$200.00

Sausage Stuffed Mushroom Caps

\$175.00

**Assorted Mini Quiche** 

\$175.00

Chicken Quesadilla Triangles

\$175.00

**Beef Wellington** 

\$225.00

**Shrimp and Grits Tarts** 

\$225.00

**Chicken Wings** 

\$200.00





#### **RECEPTION PACKAGES**

All Pricing is Based on Two Hours of Service

#### Classic Cocktail Reception

(Minimum of 25 Attendees)

- One Selection from the Displayed Hors D'oeuvres
- Three Selections from the Butler Passed Hors D'oeuvres (Hot and Cold)

\$35.00 per person

Add a Two Hour Beer and Wine Reception for \$20.00 per person

#### **Traditional Cocktail Reception**

(Minimum of 25 Attendees)

- One Selection from the Displayed Hors D'oeuvres
- Four Selections from the Butler Passed Hors D'oeuvres (Hot and Cold)

\$40.00 per person

Add a Two Hour Beer and Wine Reception for \$20.00 per person

#### **Elegant Cocktail Reception**

(Minimum of 25 Attendees)

- One Selection from the Displayed Hors D'oeuvres
- Five Selections from the Butler Passed Hors D'oeuvres (Hot and Cold)

\$45.00 per person

Add a Two Hour Beer and Wine Reception for \$20.00 per person





#### **BANQUET BARS**

#### Silver Tier

Smirnoff Vodka
Bacardi Superior White Rum
Beefeater Gin
Evan Williams Bourbon
Dewars White Label Scotch
Canadian Club Whiskey

#### **Gold Tier**

Absolut Vodka
Bacardi Superior White Rum
Captain Morgan's Spiced Rum
Tanqueray Gin
Johnny Walker Red Label Scotch
Jim Beam Bourbon
Jack Daniels Whiskey

# **Platinum Tier**

Grey Goose Vodka Bacardi Superior White Rum Bombay Sapphire Gin Macallan 12 Year Scotch Maker's Mark Bourbon Jameson Whiskey

#### Silver, Gold and Platinum Bar

Beer

Bud Light, Yuengling, Corona and Heinekin

Wine

House Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon





# **CONSUMPTION BAR**

\$100 Bartender Fee Applies per Bartender

# Silver Tier Consumption Bar

Cocktails \$6.50 Domestic Beer \$5.50 Imported Beer \$6.50 Wine by the Glass \$7.50 Assorted Soft Drinks \$3.50

# **Gold Tier Consumption Bar**

Cocktails \$8.50 Domestic Beer \$5.50 Imported Beer \$6.50 Wine by the Glass \$7.50 Assorted Soft Drinks \$3.50

# **Platinum Tier Consumption Bar**

Cocktails \$10.50 Domestic Beer \$5.50 Imported Beer \$6.50 Wine by the Glass \$7.50 Assorted Soft Drinks \$3.50





# **CASH BARS**

\$100.00 Bartender Fee Applies per Bartender

#### Silver Tier Cash Bar

Cocktails \$8.00 Domestic Beer \$6.00 Imported Beer \$7.00 Wine by the Glass \$8.00 Assorted Soft Drinks \$4.00

#### Gold Tier Cash Bar

Cocktails \$10.00 Domestic Beer \$6.00 Imported Beer \$7.00 Wine by the Glass \$8.00 Assorted Soft Drinks \$4.00

#### Platinum Tier Cash Bar

Cocktails \$12.00 Domestic Beer \$6.00 Imported Beer \$7.00 Wine by the Glass \$8.00 Assorted Soft Drinks \$4.00





# **OPEN BAR PACKAGES**

Pricing Based on 4 Hours of Service. \$100.00 Bartender Fee Applies per Bartender

# Silver Tier Open Bar

\$30.00 per person

# Gold Tier Open Bar

\$37.00 per person

# Platinum Tier Open Bar

\$45.00 per person

# **Champagne Toast**

\$5.00 per person

#### **UPGRADE YOUR BAR!**

Add Moscato, Sauvignon Blanc, Hennessy or Patron

Ask your Event Sales Manager about Pricing Today!

