



**EMBASSY
SUITES**

by HILTON™

Santa Ana Orange County Airport

GOOD EVENING

PLATED THREE-COURSE DINNER

(NO MINIMUM)

Three-course plated dinner selections include choice of Salad, Entrée and Dessert
Served with Fresh Rolls and Whipped Butter

Includes Iced Tea, Fresh Brewed Starbucks™ Coffee, Decaffeinated Coffee and Tazo Hot Teas™ upon request

POULET ROTI

Herb Marinated Roasted French Chicken Breast with Lemon and Fresh Thyme Velouté Sauce
Topped with a Bundle of Fresh Pea Shoots, Roasted Herb Creamer Potatoes
Fresh Seasonal Vegetables

\$44.00 Per Person

CHICKEN FLORENTINE

Pan-Seared French Breasted Chicken Stuffed with Mascarpone Cheese and
Garlic Sautéed Baby Spinach with a Citrus Pear Beurre Blanc Sauce
Finished with Chef's Signature Candied Pears
Classic Mashed Potatoes and Fresh Seasonal Vegetables

\$45.00 Per Person

BEEF FILET MIGNON

Petite Filet of Beef with Wild Mushroom Demi-Glace
Boursin Whipped Potatoes and Fresh Seasonal Vegetables

\$52.00 Per Person

GRASS-FED NEW YORK STRIP

Grass-Fed New York Strip with Signature Roquefort Sauce
Au Gratin Potatoes and Fresh Seasonal Vegetables

\$50.00 Per Person

CLASSIC LAMB CHOPS

Savory Herb and Dijon Crusted Lamb Chops with Mint Infused Port Reduction
Herb Roasted Baby Yukon Potatoes and Fresh Seasonal Vegetables

\$54.00 Per Person

HERB ROASTED SUSTAINABLE BARRAMUNDI

Barramundi (Farmed Sustainable Mild White Fish) atop Strawberry Infused Turnips with
Flouring Kale, Agave Nectar and Seasonal Berries
Roasted Fingerling Potatoes and Fresh Seasonal Vegetables

\$44.00 Per Person



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PLATED THREE-COURSE DINNER (CONTINUED)

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Served with Fresh Rolls and Whipped Butter

Includes Iced Tea, Fresh Brewed Starbucks™ Coffee, Decaffeinated Coffee and Tazo Hot Teas™ upon request

SEARED SALMON

Skuna Bay Salmon Seared with Chef's Signature Compound Butter

Crisp Pommes Anna Potatoes

Fresh Seasonal Vegetables

\$45.00 Per Person

VEGETABLE WELLINGTON

Seasonal Grilled Vegetables Layered with Mozzarella Cheese, Fresh Basil Pesto

Wrapped in Puff Pastry served Golden Brown with Tomato Coulis

Finished with Tomato Concassé and Basil Pesto Tear Drops

\$42.00 Per Person

PLATED DINNER DUET ENTRÉE

SUSTAINABLE PACIFIC SURF AND TURF

4oz. Grilled Petite Filet Mignon with Herb Garlic Compound Butter

4oz. Pesto-Glazed Wild Pacific Skuna Bay Sustainable Salmon

Saffron Rice and Fresh Seasonal Vegetables

\$65.00 Per Person

DUO BEEF AND CHICKEN

4oz. Grilled Petite Filet Mignon with Béarnaise

4oz. Jidori Organic Chicken Breast with Roasted Red Pepper Cream

Garlic Mashed Potatoes and Seasonal Fresh Vegetable

\$65.00 Per Person

SUSTAINABLE JUMBO SHRIMP AND BEEF MEDALLION

4oz. Beef Tenderloin with Roasted Shallot Reduction

4oz. Sautéed Sustainable Jumbo Prawns with White Wine Sauce

Vegetable Orzo and Fresh Seasonal Vegetables

\$65.00 Per Person



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SOUPS SALADS AND DESSERTS

Select a Soup or Salad and a Dessert

SOUP

MINISTRONE SOUP

Classic Italian Vegetarian Bean Soup

ROASTED TOMATO BASIL BISQUE

Puréed Tomatoes, Basil and Shaved Parmesan Cheese

SWEET CORN CHOWDER

Sweet Corn Kernels, Russet Potatoes
Yellow Onions and Savory Bacon

SEASONAL VEGETABLE SOUP

Seasonal Fresh Vegetables in Vegetarian Broth

SALAD

CLASSIC CAESAR

Chopped Romaine Lettuce with Home-Style Croutons
Shaved Parmesan served with Traditional Caesar Dressing

HOUSE SALAD

Mixed Leaf Lettuce, Tomatoes, Cucumbers, Red Peppers
Shredded Carrots served with Balsamic Vinaigrette

STRAWBERRY AND BLEU

Mixed Greens, California Strawberries, Crumbled Bleu Cheese
Candied Pecans served with Balsamic Vinaigrette

BUTTER LETTUCE

Butter Lettuce Cup with Mixed Greens
Yellow Tear Drop Tomatoes with a Fried Vidalia Onion Garnish
Served with Champagne Vinaigrette

PEAR AND CHÈVRE

Spring Mix, Sliced Pears and Crumbled Chèvre Cheese
Pine Nuts served with Champagne Honey Vinaigrette

DESSERTS

NEW YORK STYLE CHEESECAKE

Creamy New York Cheesecake with Seasonal Fresh Fruit Coulis

CHOCOLATE GANACHE CAKE

Chocolate Sponge Cake Layered with Chocolate Ganache

CLASSIC CRÈME BRÛLÉE

Vanilla Bean and Seasonal Fresh Berries

TIRAMISU

Individual Tiramisu Cake with Italian Mascarpone Custard Filling
Layers of Rum-Soaked Sponge Cake laced with Espresso Finished with a Dusting of Cocoa Powder and Espresso Cream

CALIFORNIA S'MORES

Ramekin filled with Buttered Graham Cracker Coating and Rich Chocolate Ganache
Topped with Fluffy Marshmallow Cream, Toasted to a Golden Brown

All Embassy Suites Santa Ana Orange County Airport North Menu Items Are Subject to 24% Service Fee and 7.75% Sales Tax



**EMBASSY
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GOOD EVENING

BUFFET DINNER

(25 GUEST MINIMUM; 10-24 GUESTS AN ADDITIONAL \$5.00 PER PERSON)

STANDARD SERVICE TIME IS 90 MINUTES

Buffets includes Iced Tea, Bottled Waters, Soft Drinks, Fresh Brewed Starbucks™ Coffee
Decaffeinated Coffee and Tazo Hot Teas™

DELI BUFFET

Garlic Potato Salad -- Baby Red Potatoes and Chopped Eggs Tossed in Herb Aioli
Spinach Salad -- Baby Spinach tossed with Crispy Bacon, Sliced Eggs, Cherry Tomatoes,
Shredded Monterey Jack Cheese and Fresh Mushrooms served with Ranch and Berry Vinaigrette Dressing
Oven-Roasted Turkey, Classic Roast Beef, Black Forest Ham, Grilled Seasonal Vegetables, Swiss Cheese, Cheddar Cheese
Leaf lettuce, Tomatoes, Red Onion, Gherkins and Pepperoncini
Gourmet Breads and Rolls
Assorted Cookies and Brownies

\$48.00 Per Person

CALIFORNIA COOK-OUT

Orange Tomato Jicama Slaw with Chipotle
Garlic Potato Salad -- Baby Red Potatoes and Chopped Eggs Tossed in Herb Aioli
Slow Roasted BBQ Beef Brisket, Rotisserie Chicken with Spicy Watermelon Barbecue Sauce
Fresh Corn on the Cob and Baked Beans with Bacon, Corn Muffins, Potato Rolls and Honey Butter
Individual Fresh Fruit Pies

\$50.00 Per Person

FLAVORS OF ITALY

Antipasto Chopped Salad
Italian Panzanella Salad with Artichokes
Grilled Seasonal Vegetable Board with Balsamic Reduction
Marinated Flank Steak with Shaved Parmesan, Garlic and Lemon over Baby Spinach
Chicken Caprese, Penne Basil Alfredo, Vegetable Ratatouille Casserole, Garlic Bread
Tiramisu

\$54.00 Per Person

TASTE OF ASIA

Asian Green Salad with Ginger Lime Dressing
Chicken Pad Thai Noodle Salad
Teriyaki Chicken over Baby Bok Choy, Sustainable Shrimp Fried Rice
Mongolian Beef over Peppers and Onions, Seasonal Stir Fried Vegetables
Hawaiian-Style Fruit Cake

\$50.00 Per Person



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SOUTHERN TAILGATE

Farmers Market Garden Salad with Balsamic and Ranch Dressing
Garlic Potato Salad --Baby Red Potatoes and Chopped Eggs Tossed in Herb Aioli
Ginger Mint Infused Seasonal Fruit Salad
Honey Glazed BBQ Chicken
Dry Rubbed Baby Back Ribs served with a side of Spicy Watermelon BBQ Sauce
Four Cheese Macaroni
Grilled Corn on the Cob with Flavored Butters
Individual Fresh Fruit Pies
\$57.00 Per Person

BAJA FIESTA

Roasted Corn and Black Bean Salad, Tomatoes and Onion tossed with Fresh Cilantro Vinaigrette
Peppers, Cucumber, Carrots and Tomatoes tossed with Mexican Cotija Cheese served with Citrus Vinaigrette
Seasonal Fruit tossed in Spicy Citrus Dressing
Achiote Braised Chicken with Seasonal Fruit Salsa
Fire-Roasted Carne Asada with Pico de Gallo
Fresh Tortillas
Spanish Rice and Black Beans
Served with Red and Green Molcajete Salsas
Tres Leches Cakes Finished with Caramel Sauce
\$54.00 Per Person

ALL-AMERICAN

Farmers Market Garden Salad with Raspberry Vinaigrette and Honey Mustard Dressing
Fresh Seasonal Fruit Salad
Garlic Potato Salad -- Baby Red Potatoes and Chopped Eggs Tossed in Herb Aioli
Mesquite Orange and Thyme Rotisserie Chicken
Rosemary Flank Steak with Caramelized Onions, Forest Mushrooms over Baby Spinach
White Cheddar Macaroni and Cheese
Green Bean Casserole
Layered Chocolate Cake and Lemon Cake
\$57.00 Per Person