

#### **GOOD AFTERNOON**

#### **BOXED LUNCH**

(25 GUEST MINIMUM; 10-24 GUESTS AN ADDITIONAL \$5.00 PER PERSON)
ALL LUNCHES INCLUDE BOTTLED WATERS & SOFT DRINKS

#### MEDITERRANEAN GREEK SALAD

Mixed Garden Greens with Tomatoes, Feta Cheese, Kalamata Olives, Red Onions, Cucumbers and Pepperoncini
Served with Lemon Herb Vinaigrette
Includes Tabbouleh, Hummus, Fresh Pita Bread
Accompanied with Baklava
Add Chicken for \$2.00 or Beef for \$3.00
\$18.00 Per Person

## CALIFORNIA STRAWBERRY GRILLED CHICKEN BREAST SALAD

Herb Marinated Grilled Chicken Breast

Mixed Greens, Sliced Strawberries, Crumbled Bleu Cheese, Candied Walnuts and Herb Crostini

Served with Balsamic Vinaigrette

Accompanied with a Freshly Baked Fudge Brownie

\$24.00 Per Person

#### **DELI SELECTION**

Select one of the following:

Cashew Chicken Salad, Oven-Roasted Turkey, Roast Beef, Caprese Sandwich
Select one of the following:

Fresh Whole Wheat Bread or an Italian Hoagie Roll
All served with Cheese, Lettuce, Tomato and Red Onion
Includes Individually Bagged Potato Chips
Accompanied with a Freshly Baked Chocolate Chip Cookie
\$22.00 Per Person

#### **CHICKEN CAESAR WRAP**

Chicken Tossed with Garden Fresh Romaine Spears, Shaved Parmesan Cheese
Drizzled with Classic Caesar Dressing and served in a Flour Tortilla
Includes Seasonal Whole Fruit
Accompanied with a Freshly Baked Oatmeal Raisin Cookie
\$20.00 Per Person

#### **TURKEY CLUB**

Oven-Roasted Turkey, Applewood Smoked Bacon, Crisp Romaine Lettuce, Sliced Fresh Tomato, Served on Sourdough Bread
Includes Seasonal Whole Fruit
Accompanied with a Freshly Baked Chocolate Chip Cookie

\$21.00 Per Person

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



#### **GOOD AFTERNOON**

## PLATED COLD LUNCH (NO MINIMUM)

Two-course luncheon selections include choice of 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

#### CALIFORNIA COBB SALAD

Oven-Roasted Turkey, Avocado, Bleu Cheese Crumbles
Scallions, Tomatoes, Hardboiled Eggs, Crisp Applewood Smoked Bacon
Over Mixed Leaf Lettuce
Served with a choice of Shallot Vinaigrette or Bleu Cheese Dressing
\$29.00 Per Person

#### **BAJA CHICKEN SALAD**

Sliced Grilled Chicken Breast, Corn, Black Beans, Chopped Tomatoes,
Shredded Cheese and Green Onions
Drizzled with Tangy Chipotle Ranch and Salsa Ranch Dressings
Served with Chips and Salsa (In lieu of Rolls and Butter)
\$29.00 Per Person

#### SEARED TRI TIP STEAK SALAD

Baby Greens topped with Grilled Marinated Steak
Roasted Red Peppers, Grilled Onions, Tomatoes, Gorgonzola and Pita Chips
Served with Herb Vinaigrette
\$30.00 Per Person

#### **SALMON NICOISE**

Skuna Bay Salmon Seared and laid atop a Bed of Field Greens
Baby Yukon Potatoes
Grape Tomatoes, Niçoise Olives, Capers and Hard Boiled Eggs
Served with Champagne Vinaigrette
\$30.00 Per Person



by HILTON"

Santa Ana Orange County Airport

#### **GOOD AFTERNOON**

#### **PLATED HOT LUNCH**

Three-course luncheon 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

#### HERB MARINATED BREAST OF CHICKEN

Jidori Free-Range Grilled Chicken Breast served over California Citrus and Toasted Almond Couscous Finished with California Orange Gastrique Seasonal Fresh Vegetables \$33.00 Per Person

#### **STATLER CHICKEN**

Citrus Marinated Statler Chicken Breast Grilled and laid atop a bed of Seasonal Fruit Salsa Roasted Yukon Potatoes and Seasonal Fresh Vegetables Finished with a Drizzle of Seasonal Fresh Vegetable Coulis and topped with Micro Herbs \$36.00 Per Person

#### **ROASTED SEA SALTED SKUNA BAY SALMON**

Skuna Bay Salmon topped with Dill Beurre Blanc and Fried Dill Sprig, Served over Jasmine Rice, Grilled Baby Bok Choy, Fresh Ginger, Seasoned Vegetables \$38.00 Per Person

#### FLAT IRON STEAK WITH BEARNAISE SAUCE

Grilled Flat Iron Steak Cooked to Medium Served with a Classic Béarnaise with Fried Shallots Garlic Mashed Potatoes Seasonal Fresh Vegetables \$42.00 Per Person

#### **VEGETABLE TERRINE**

Seasonal Grilled Vegetables layered with Mozzarella Cheese and Fresh Basil Pesto Served with a Red and Yellow Cherry Tomato Ragout over Arugula and Orzo \$30.00 Per Person



#### **GOOD AFTERNOON**

#### **SOUPS SALADS AND DESSERTS**

For a two-course lunch, select a dessert.
For a three-course lunch, select a soup or salad, and a dessert

**SOUP** 

SALAD

#### MINESTRONE SOUP

Classic Italian Vegetarian Bean Soup

CLASSIC CAESAR

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

#### **ROASTED TOMATO BASIL BISQUE**

Puréed Tomatoes, Basil and Shaved Parmesan Cheese

#### **HOUSE SALAD**

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

#### **SWEET CORN CHOWDER**

Sweet Corn Kernels, Russet Potatoes Yellow Onions and Savory Bacon

#### **CALIFORNIA SEASONAL BERRY**

Mixed Leaf Lettuce, Fresh Seasonal Berries Crumbled Bleu Cheese and Candied Pecans Served with Balsamic Vinaigrette

#### SEASONAL VEGETABLE SOUP

Seasonal Fresh Vegetables in Vegetarian Broth

#### **BUTTER LETTUCE**

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

#### **DESSERTS**

#### **NEW YORK STYLE CHEESECAKE**

Creamy New York Cheesecake with Seasonal Fresh Fruit Coulis

#### **CHOCOLATE MOUSSE CAKE**

Rich Devil's Food Cake with Fluffy Chocolate Mousse

#### LEMON MOUSSE LAYERED VANILLA CAKE

Lemon Custard with White Sponge Cake finished with Candied Lemon Garnish

#### CARROT CAKE

Rich Cream Cheese Frosting rests lightly atop of Carrot Cake and drizzled with Carrot Gastrique

#### **HAWAIIAN FRUIT CAKE**

Seasonal Fruit layered on top of White Sponge Cake and Creamy Custard

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Santa Ana Orange County Airport

# GOOD AFTERNOON BUFFET LUNCH

# (25 GUEST MINIMUM; 10-24 GUESTS AN ADDITIONAL \$5.00 PER PERSON) STANDARD SERVICE TIME IS 90 MINUTES

Buffets includes Iced Tea, Bottled Water, 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

#### \$38.00 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

#### \$40.00 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

#### \$44.00 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

\$40.00 Per Person



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#### **GOOD AFTERNOON**

### **BUFFET LUNCH CONTINUED** (25 GUEST MINIMUM; 10-24 GUESTS ADDITIONAL \$5.00 PER PERSON) **STANDARD SERVICE TIME IS 90 MINUTES**

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

#### **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 Butter Individual Fresh Fruit Pies \$47.00 Per Person

#### **BAJA FIESTA**

Roasted Corn and Black Bean Salad, Tomatoes and Onions 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

#### **ALL-AMERICAN**

\$44.00 Per Person

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

\$47.00 Per Person