



EMBASSY SUITES

by HILTON™

CATERING & EVENTS

2017 MENU

400 North State College Boulevard

Orange, CA 92868

714-938-1111



All Day Meeting Package \$99.00

Executive Continental Fresh Orange and Grapefruit Juice
Premium Coffee and Assorted Teas
Bakers Basket of Breakfast Breads
Croissants, Danish and Muffins
Assorted Individual Fruit Yogurt
Dry Cereals, Skim and Whole Milk
Bagel Station, Cream Cheese and Jam
Seasonal Fresh Fruit

Morning Refresh Soft Drinks, Iced Tea and Bottled Waters
Premium Coffee and Teas

Afternoon Break Freshly Baked Chocolate Chip Cookies
Signature Snacks Mix
Soft Drinks, Iced Tea and Bottled Waters
Premium Coffee and Assorted Teas

Choice of Lunch

South of the Border: Cilantro-Caesar Salad and Ancho-Lime Pepitas, House-Made Tortilla Soup, Cheese Enchiladas with Red and Green Sauce, Baja Fish Tacos with Pico De Gallo Slaw, Pulled Pork Carnitas, Corn and Flour Tortillas, Spanish Rice and Pinto Beans, Guacamole, Salsa and Sour Cream, Chef's Daily Dessert, Coffee and Hot Tea Selections

From the Deli: Chefs Soup of the day, Kettle Chips, Yukon Gold Potato Salad
Assorted Long Board Sandwiches: Shaved Prime Rib with Horseradish Cream and Caramelized Onions,
All-Natural Turkey, Pepper Jack, Dried Cranberries, Butter Lettuce, Chive Mayo
Mozzarella, Capicola, Salami, Provolone, Peppercini, Shredded Lettuce, Tomatoes, Onion, Black Olives, Italian Dressing,
Chef's Daily Dessert, Coffee and Hot Tea Selections

Additional Info Meeting Room
Projector and Screen
Minimum 25 People

CONTINENTALS

THE BASIC freshly Squeezed Orange Juice, sliced fresh fruit & seasonal berries freshly baked breakfast breads, muffins & croissants
butter & fresh fruit preserves | **19.00 per Person**

THE DELUXE freshly squeezed orange juice & cranberry juice sliced fresh fruit & seasonal berries assorted cereals & housemade
granola whole, 2% reduced fat & skim milk individual fruit yogurts freshly baked breakfast breads, muffins,
croissants & Danish butter & fresh fruit preserves | **24.00 Per Person**

THE EXECUTIVE freshly squeezed orange juice, grapefruit & cranberry juices sliced fresh fruit & seasonal berries steel cut oatmeal
with golden raisins, honey, sliced almonds, brown sugar & cinnamon assorted cereals & housemade granola whole,
2% reduced Fat & skim milk individual fruit yogurt freshly baked breakfast breads, muffins, danish, croissants &
bagels butter, fresh fruit preserves & cream cheese | **27.00 Per Person**

**LOCALLY SMOKED
SALMON
AND BAGELS** smoked Salmon, Sliced Red Onion and Fine Diced Eggs, Sliced Tomatoes, Cream Cheese and Capers
Assorted Bagels, Sliced Fresh Fruit, Selection of Chilled Juices, Coffee and Hot Tea Selection | **24.00 Per Guest**

CREATE A CUSTOM BREAKFAST BY ADDING...

- THE FARM** California Swiss Cheese Scrambled Eggs with Vine Ripened Sun-Dried Tomatoes, Applewood Smoked Bacon, Roasted Sweet Root Vegetable Hash with Sage, Rosemary and Thyme | **6.00 Per Person**
- STEEL-CUT OATMEAL ENHANCEMENT** Steel-Cut Oatmeal, Driscoll Blueberries and Raspberries, Fresh Strawberries, Toasted Shredded, Coconut, Slivered Almonds, Brown Sugar, Flax Seed and Local Honey | **4.00 Per Person**
- FROM THE GRIDDLE** Buttermilk Pancakes or Whole Wheat Pancakes or Cinnamon French Toast, Seasonal Fruit Compote and Maple Syrup, Whipped Butter | **5.00 Per Person**
- STAY FIT** Scrambled Egg Whites, Lean Turkey Breakfast Sausage, Seasonal Fruit Skewers with Honey-Yogurt Dipping Sauce | **6.00 Per Person**
- A LA CARTE**
- Assorted Whole Fruit | **1.00 per person**
 - Assorted Energy Bars | **54.00 Per Dozen**
 - Assortment of Bagels, Cream Cheese & Preserves | **46.00 Per Dozen**

PLATED BREAKFAST

CINNAMON MAPLE FRENCH TOAST

Berry Compote with a Hint of Orange
Choice of Natural Smoked Bacon or Traditional Breakfast Sausage, Whipped Butter and Warm Maple Syrup,
Breakfast Breads, Selection of Chilled Juices
Coffee and Hot Tea Selections
21.00 Per Person

VEGETABLE FRITTATA - (GLUTEN-FREE)

Egg White Frittata, with Aged Gouda, Leek and Tomato, Served with Asparagus and Seasonal Fruit, Roasted Corn Relish,
Breakfast Breads, Selection of Chilled Juices, Coffee and Hot Tea Selections
19.00 Per Person

OUR SIGNATURE PLATED BREAKFAST

Fluffy scrambled eggs, Applewood smoked bacon & sausage links, home style potatoes & grilled tomato, breakfast breads,
muffins & croissants, fruit preserves & butter
19.00 Per Person

O.C. STYLE

whole wheat english muffin topped with guacamole, scrambled egg whites, fresh local stewed tomatoes and
California jack cheese, red roasted potatoes with onions & peppers, applewood smoked bacon, seasonal breakfast breads,
coffee and hot tea selections
22.00 Per Person

DUNGENESS CRAB BENEDICT

Soft Poached Eggs with Dungeness Crab, Tomatoes and Chipotle Hollandaise Sauce, Breakfast Potatoes ,
Seasonal Fresh Fruits, Breakfast Breads, Selection of Chilled Juices, Coffee and hot tea selections
26.00 Per Person

SPECIALTY BREAKS

IT'S FIVE O'CLOCK SOMEWHERE

Chips, Salsa & Guacamole (10 Person Minimum) | **11.00 Per Person**

Assorted Domestic Beers | **6.00 Each**

Assorted Premium & Imported Beers | **7.00 Each**

Fruit and Cheese Board (10 Person Minimum) | **12.00 Per Person**

House White or Red Wine | **32.00 Per Bottle**

FROM THE GARDEN

Crudit , House-Made Onion Dip and Red Pepper Hummus, Edamame with Sea Salt, House-Spiced Nuts and Seeds, Fruit Skewers, Infused Seasonal Waters, Coffee Service

19.00 Per Person

CHIPS AND DIPS (Gluten-Free Option Available)

Hummus, Artichoke Dip, Veronica's House Made Salsa, Chipotle Guacamole, Tortilla Chips
Seasonal Agua Fresca, Coffee Service

17.00 Per Person

SUPERFOODS

Dark Chocolate-Avocado Bites, Sea Salt Blanched Almonds, Seasonal Fruit Galettes, Sweet Potato Dip with Celery and Carrots, House Made Granola Bars, Beet Yogurt Smoothie ,Coffee Service

18.00 Per Person

LUNCH BUFFETS

SEASONAL DELI BUFFET

Chefs Soup of the day, Kettle Chips, Yukon Gold Potato Salad
Assorted Long Board Sandwiches: Shaved Prime Rib with Horseradish Cream and Caramelized Onions,
All-Natural Turkey, Pepper Jack, Dried Cranberries, Butter Lettuce, Chive Mayo
Mozzarella, Capicola, Salami, Provolone, Peppercini, Shredded Lettuce, Tomatoes, Onion, Black Olives, Italian Dressing,
Chef's Daily Dessert, Coffee and Hot Tea Selections | **32.00 Per Person**

SOUTH OF THE BORDER BUFFET

Cilantro-Caesar Salad and Ancho-Lime Pepitas, House-Made Tortilla Soup, Cheese Enchiladas with Red and Green Sauce, Baja Fish
Tacos with Pico De Gallo Slaw, Pulled Pork Carnitas, Corn and Flour Tortillas, Spanish Rice and Pinto Beans,
Guacamole, Salsa and Sour Cream, Chef's Daily Dessert, Coffee and Hot Tea Selections | **36.00 Per Guest**

NOURISH BUFFET

**Minimum of 50 People*

Seasonal Vegetable Soup, Salad Table with Assorted Toppings to include: Romaine and California Greens, Cherry Tomatoes,
Feta Cheese, Red Onion, Olives, Bell Peppers, Garlic Croutons, Cucumbers, Carrots, Balsamic and Ranch Dressings,
Tenderloin of Beef, Cage-Free Chicken Breast, Grilled Salmon, Bread Presentation and Butter, Chocolate-Avocado Cake,
Coffee and Hot Tea Selections | **36.00 Per Guest**

LUNCH BUFFETS

100-MILE LUNCH BUFFET

(most items sourced
within 100 mile radius)

Asparagus-Seafood Chowder, Herbed Button Mushroom Salad, Roasted Cauliflower with Lemon, Garlic and Chili Flakes, All-Natural Local Chicken with Herbes de Provence, Baby Roasted Potatoes, Local Sea Bass with Blood Orange Beurre Blanc, Roasted Spaghetti Squash with Local Goat Cheese and Roasted Garlic, Lemon Sautéed Brussel Sprouts with Caramelized Onions, House-Made Drop Biscuits with Apple Butter, Chocolate Mousse with DoubleTree Cookie Crumble, Coffee and Hot Tea Selections | **39.00 Per Person**

TASTE OF ASIA BUFFET

Hot and Sour Soup, Asian Noodle Salad with Sesame Vinaigrette, Bulgogi Beef, Ginger-Garlic Steamed White Fish Sticky White Rice, Rustic Spinach, Assorted Kimchee, Forbidden Rice Pudding, Coffee and Hot Tea Selections | **38.00 Per Guest**

HEALTHY START BUFFET

White Bean and Green Soup, Three Bean, Pecorino Cheese and Arugula Salad with Lemon Vinaigrette , Mango Bay Shrimp and Avocado Salad with Israeli Cous Cous, Herb-Rubbed Chicken Breast with Asparagus and Mushroom Pan Sauce, Grilled Salmon with Succotash and Herb Vinaigrette, Spring Pea Ravioli with Chive Cream Sauce, Bread and Butter Presentation, Sugar-Free Cakes and Pies, Coffee and Hot Tea Selections | **40.00 Per Guest**

PLATED LUNCH

FIRST COURSE

(SELECT ONE ITEM)

Lentil Chili, Slow-Roasted Tomato Bisque with Organic Sweet Basil

Baby Iceberg Lettuce with Grape Tomatoes, Pickled Red Onions, Crisp Bacon and Blue Cheese Vinaigrette

Kentner Farms Greens with Fuji Apples, Golden Raisins, Smoked Almonds, Crumbled Feta and Herb Vinaigrette

Arugula-Lolla Rossa Salad with Prosciutto, Parmesan and Divina Tomatoes

Muffaletta Salad with Butter Leaf Lettuce, Mortadella, Salami, Marinated Olives, Roasted Peppers, Provolone and Italian Vinaigrette

ENTREE

(SELECT ONE ITEM)

All-Natural Roasted Garlic Marinated Chicken Breast, Slow-Roasted Tomato Ragout
Soft Herbed Polenta and Sautéed Greens | **37.00 Per Person**

Herb and Pesto Stuffed Chicken Breast
Quinoa Risotto, Seasonal Vegetables and Smoked Tomato Demi | **37.00 Per Person**

Pan-Seared Salmon with Fennel-Tomato Relish
Three Bean Stew and Citrus-Glazed Baby Carrots | **37.00 Per Person**

Roast Tenderloin of Beef and Grilled Salmon Duet Salad
Lolla Rossa, Gem Lettuce, Quinoa Salad and Avocado Relish | **39.00 Per Person**

Seared Halibut
Herbed Cous Cous, Pineapple-Poblano Relish and Chef's Seasonal Vegetables | **39.00 Per Person**

Bulgogi Beef Skirt Steak
Sticky Rice, House-Made Kimchi and Baby Bok Choy | **41.00 Per Person**

Shellfish Stuffed Chicken Breast
Chive and Herb Rice Pilaf, Sauce Americaine and Chef's Selection of Vegetables | **42.00 Per Person**

PLATED LUNCH

DESSERT

(SELECT ONE ITEM)

Tiramisu with Bittersweet Chocolate Sauce

Classic Bread Pudding with Vanilla Anglaise

Flourless Bittersweet Chocolate Cake with Chantilly Cream

Seasonal Fruit Tart

NY Style Cheesecake with Raspberry Coulis

Lemon Meringue Tart

RECEPTION

COLD HOR'S

D'OEURVES | 5.00 each
Minimum of 30 pieces
Per selection

- Smoked Salmon and Fresh Dill on Pumpernickel Crostini
- Blackened Albacore on Focaccia Crostini with Wasabi Crème
- Dungeness Crab Salad in Artichoke Bottom with Roasted Red Bell Pepper
- Peppered Beef with Boursin on Crostini
- Shrimp BLT on Sourdough Crostini
- Blue Cheese Mousse on Crostini with Red Grapes and Granny Smith Apple
- Deviled Egg and Applewood Smoked Bacon with Divina Roasted Tomato
- Grilled Mango Chicken on Polenta
- Baby Potato with Tobiko Caviar and Sour Cream
- Goat Cheese Mousse with Roasted Beet Carpaccio

HOT HOR'S

D'OEURVES | 5.50 each
Minimum of 30 pieces
Per selection

- Lamb Lollipop with Minted Sweet Chili Sauce
- Mini Beef and Mushroom Duxelle in Puff Pastry
- Italian Sausage Stuffed Mushrooms
- Spicy Korean Fried Chicken Skewers
- Mini Lobster and Shrimp Burritos with Guacamole
- Shrimp Tempura with Ponzu Sauce
- Vegetable Spring Roll with Soy-Ginger Dipping Sauce
- Mini Margarita Pizza Calzone
- Smoked Mozzarella Arancini with Roasted Garlic Aioli
- Brie and Apricot en Croute
- Brie, Bacon and Sweet Onion in Phyllo Purse

RECEPTION STATIONS

CRUDITÉS Cauliflower, Red Radish, Asparagus, Baby Carrots, Celery, Snow Peas and Baby Bell Peppers , Lemon Ranch, House-Made Onion Dip and Hummus | **145.00 Per Order**
**Serves 25 Guests*

CALIFORNIA ARTISANAL CHEESE Handcrafted Local Cheeses with Spiced Flatbread Crackers and Baguettes, Fruit Chutney, Local Honey and Toasted Nuts
199.00 Per Order
**Serves 25 Guests*

CHARCUTERIE Capicola Ham, Prosciutto, Spanish Chorizo and Fennel Salami, Aged Provolone and Parmesan Reggiano Cheese, Ciabatta and Focaccia Crostini, Olive Oil and Balsamic | **13.00 Per Person**
**Minimum 25 Guests*

PUB GRUB Pulled Pork with Sriracha Ranch Slaw, Kobe Beef with Bleu Cheese and Tomato Jam, Home-Made Turkey Patty with Cranberry Aioli and Arugula, Served with Natural Cut Fries & Beer Battered Onion Rings | **15.00 Per Person**

TAPAS Grilled Shrimp with Avocado-Sriracha Mayo ,Green Bean Fries with Buttermilk Aioli ,Lobster and Smoked Cheddar Mac 'n' Cheese Grilled and Chilled Asparagus, Crispy Prosciutto, Shaved Asiago, Aged Balsamic Syrup ,Grilled Shishito Peppers and Monterrey Sea Salt | **15.00 Per Person**
**Minimum 25 Guests*

DINNER BUFFETS (minimum 50 guests)

CALIFORNIA NIGHTS

California Baby Greens with Citrus Vinaigrette or Chicken Verde Soup, Herb-Marinated Mushroom Salad with Smoked Tomato Vinaigrette, Wheat-Berry Salad with Artichoke Hearts and Roasted Red Peppers, Grilled Chicken Breast with Pasilla Salsa Verde served with Farmer's Cheese, Peppercorn-Crusted Beef Tenderloin Medallions with Napa Cabernet Sauce, Seared Salmon with Citrus Beurre Blanc, Sautéed Baby Vegetables Rosemary-Roasted Red Skin Potatoes, Selection of Mini Pastries and Petit Fours
65.00 Per Person

THE HARVEST

Root Vegetable Bisque with Black Pepper Creme Friache, Winter Green Salad with Sun-Dried Cranberries, Candied Nuts, Crumbled Goat Cheese, and Cabernet Vinaigrette, Rainbow Quinoa and Asparagus Salad with Feta and Tomatoes, Seafood Penne Cioppino with Bay Shrimp, Salmon and Clams in Tomato Broth, Herb Rubbed Free Range Chicken Breast with Leeks and Button Mushroom Demi, Seasonal Baby Vegetables, Roasted Garlic Mashed Potatoes, Cheesecake Squares with Whipped Cream and Berry Coulis | **55.00 Per Person**

WINE COUNTRY

Roasted Tomato Bisque, Baby Spinach Salad with Apple-wood Smoked Bacon, Bleu Cheese, Red Onion with Cabernet Vinaigrette, Quinoa Salad with Cucumber, Cherry Tomatoes, Feta Cheese and Chopped Parsley with Fresh Herb Vinaigrette, Citrus Marinated Chicken with a Creamy Orange Beurre Blanc, Seared Salmon with Sun-Dried Tomato and Olive Ragout, Grilled Asparagus and Baby Carrots, Roasted Red Potatoes, Dinner Rolls and Butter Chocolate Mousse Cake with Chantilly Cream and Fresh Seasonal Berries | **48.00 Per Person**

WINE

SPARKLING

- Prosecco, **Mionetto Brut**, Treviso
- Prosecco, **La Marca**, DOC Veneto, Italy
- Sparkling, **Chandon Brut Classic**, Napa Valley, CA
- Sparkling, **étoile Rosé**, Napa Valley, CA
- Champagne, **Moët & Chandon Impérial Brut**, Epernay, France
- Champagne, **Veuve Clicquot Yellow Label**, Reims, France

RED WINE

- Cabernet Sauvignon, **14 Hands**, Columbia Valley, WA
- Cabernet Sauvignon, **Casa Lapostolle Grand Selection**, Rapel Valley, Chile
- Cabernet Sauvignon, **Jade Mountain**, Napa Valley, CA
- Cabernet Sauvignon, **Chateau Ste. Michelle "Indian Wells"**, Columbia Valley, WA
- Cabernet Sauvignon, **BR Cohn, "Silver Label"**, North Coast, CA
- Merlot, **Columbia Winery**, Columbia Valley, WA
- Merlot, **Canoe Ridge Expedition**, Horse Heaven Hills
- Merlot, **Napa Cellars**, Napa Valley
- Pinot Noir, **Parker Station, Central Coast**, CA
- Pinot Noir, **10 Span**, Santa Barbara County, CA
- Pinot Noir, **Tangley Oaks**, Napa, CA
- Pinot Noir, **Meiomi**, CA
- Malbec, **Terrazas Alto del Plata**, Mendoza, Argentina
- Malbec, **Bodega Norton Reserve**, Lujan de Cayo, Mendoza, Argentina
- Red Blend, **Murphy-Goode Homefront Red**, CA

WINE & NON ALCHOLIC

WHITE WINE

Chardonnay, **Wente Vineyards Morning Fog**, San Francisco Bay, Livermore Valley, CA

Chardonnay, **Silver Palm**, North Coast, CA

Chardonnay, **Rodney Strong Chalk Hill Estate**, Chalk Hill, CA

Chardonnay, **Mer Soleil Silver Unoaked**, Santa Lucia Highlands

Sauvignon Blanc, **Matetic EQ**, San Antonio, Chile

Sauvignon Blanc, **Wairau River**, Marlborough, New Zealand

Sauvignon Blanc, **Matanzas Creek**, Sonoma County, CA

Pinot Grigio, **Alta Luna**, Trentino, Italy

White Blend, Franciscan Equilibrium, Napa Valley, CA

Non Alcoholic

Coffee, Decaffeinated Coffee or Tea | **65.00 Per Gallon**

Freshly Squeezed Orange or Grapefruit Juice | **45.00 Per Half Gallon**

Assorted Soft Drinks and Nestle Bottled Water | **4.00 Each**

Premium Still & Sparkling Waters | **4.75 Each**

Gatorade | **5.00**

Red Bull | **5.50 Each**