



**EMBASSY SUITES®**

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**Secaucus - Meadowlands**

# CATERING MENU



**Breakfast Breaks Lunch Receptions**

**Dinner Beverage Audio/Visual**

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# BREAKFAST



EMBASSY SUITES  
HOTELS®

**Embassy Hot Beverage Break** **\$7.95 per person**  
Fresh Brewed Tazo Bold Coffee, Decaffeinated House Blend Coffee  
Selection of Tea Blends and Hot Cocoa

**Embassy Continental Breakfast I** **\$10.99 per person**  
Fresh Brewed Regular and Decaffeinated Coffees, Selection of Tea Blends and  
Hot Cocoa served with Assortment of Fresh Danishes and Muffins

**Embassy Continental Breakfast II** **\$12.99 per person**  
Fresh Brewed Regular and Decaffeinated Coffees, Selection of Tea Blends and  
Hot Cocoa served with Chilled Orange Juice, Assortment of Fresh Danishes,  
Muffins and Bagels served with butter and Philadelphia cream cheese

**Embassy Continental Breakfast III** **\$14.99 per person**  
Fresh Brewed Regular and Decaffeinated Coffees, Selection of Tea Blends and  
Hot Cocoa served with Chilled Orange and Apple Juice. Assortment of Fresh  
Danishes, Muffins and Bagels served with butter and Philadelphia cream cheese.  
Seasonal Fresh Fruit Platter

**Embassy American Breakfast I** **\$17.99 per person**  
Fresh Brewed Regular and Decaffeinated Coffees, Assorted Tea Blends and  
Hot Cocoa served with Chilled Orange and Apple Juice, Assortment of Fresh  
Danishes, Muffins and Bagels served with butter and Philadelphia cream cheese.  
Seasonal Fresh Fruit Platter, Scrambled Eggs, Home Fries and choice of either  
Bacon or Sausage

**Embassy American Breakfast II** **\$19.99 per person**  
Fresh Brewed Regular and Decaffeinated Coffees, Assorted Tea Blends and  
Hot Cocoa served with Chilled Orange and Apple Juice. Assortment of Fresh  
Danishes, Muffins and Bagels with butter and Philadelphia cream cheese,  
Seasonal Fresh Fruit Platter, Scrambled Eggs, Home Fries, Sausage, Bacon and  
choice of French Toast or Pancakes served with warm maple syrup and butter

All Continental Breakfast include water stations  
All hot beverages served with assorted milks, cream, sweeteners and lemons

Food and Beverage purchases are subject to local sales taxes and 22% gratuity. Prices are subject to change

# MEETING ENHANCEMENT



EMBASSY SUITES  
HOTELS

## BEVERAGES BREAKS

Hot Beverage Breaks served with a selection of cream and milk

Cold Beverage Breaks include ice and sliced lemon

### Hot Beverage Break

**\$7.95 per person**

Fresh Brewed Tazo Coffee,  
Decaffeinated House Blend  
Coffee, Selection of Herbal  
Tea and Hot Cocoa

### Cold Beverage Break

**\$6.95 per person**

Selection of Soft Drinks,  
Fresh Brewed Iced Tea  
and Bottled Water

### Complete Beverage Break

**\$8.95 per person**

Fresh Brewed Tazo Coffee,  
Decaffeinated House Blend  
Coffee, Selection of Herbal  
Tea and Hot Cocoa. Selection  
of Soft Drinks, Fresh Brewed  
Iced Tea and Bottled Water

## SWEET & SAVORY MID~DAY BREAKS

### Sweet Tooth Break

**\$14.95 per person**

Fresh Baked Cookies,  
Moist Carrot Cake with  
cream cheese icing,  
Fudge Brownies, Vanilla  
cupcakes with Chocolate  
& Vanilla icing. Served  
with the Complete  
Beverage Break

### Savory Break

**\$15.95 per person**

Assortment of Cheddar,  
Swiss and Jalapeno Pepper  
Jack Cheese with selection  
of Crackers. Walnuts, Cajun  
Trail Mix, Cherry Tomatoes,  
Zucchini and Squash Sticks  
with Ranch Dipping sauce.  
Served with Cold Beverage

### Healthy Break

**\$12.95 per person**

Granola bars, bananas,  
oranges, apples, assorted  
nuts, carrot and celery  
sticks, and fat free pretzel  
rods. Served with Bottled  
Water and fresh fruit  
infused water

## EXECUTIVE MEETING BREAK

**\$24.95 per person**

(Minimum of 15 people)

### Morning Starter

Orange and Apple Juice, Fresh Baked  
Muffins, Danishes and Assorted Bagels  
Served with Butter, Preserves and  
Philadelphia Cream Cheese.  
Fresh Brewed Tazo Bold Coffee,  
Decaffeinated House Blend Coffee,  
Selection of Herbal Teas and Hot Cocoa.

### Mid-Morning Break

Fresh Brewed Tazo Bold Coffee,  
Decaffeinated House Blend Coffee,  
Selection of Herbal Tea Blends and Hot  
Cocoa. Selection of Soft Drinks, Fresh  
Brewed Iced Tea and Bottled Water.

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# DAY MEETING PACKAGE



EMBASSY SUITES  
HOTELS®

**\$89.00 Per Person**  
(Minimum of 20 Guests)

## Continental Breakfast

Orange and Apple Juice  
Sliced Fresh Fruit Display  
Flaky Croissants  
Assorted Cheese & Berry Danishes  
Assorted Bagels  
Assorted Butters, Preserves and Philadelphia Cream Cheese  
Freshly Brewed Tazo Bold Coffee and Decaffeinated Coffee  
Selection of Assorted Tea Blends

## Mid Morning Break

Freshly Brewed Tazo Bold Coffee and Decaffeinated Coffee  
Selection of Assorted Tea Blends  
Assorted Pitchers of Soda and Iced Tea

## Lunch Break

(Select 1 lunch menu only)

### Deli Sandwiches

Turkey & Cheddar  
Ham & Swiss  
Roast Beef Sub  
Tuna Salad  
(On Whole Wheat & Rye)

### It's a Wrap!

Chicken Caesar Wrap  
Tuna Salad Wrap  
Grilled Veggie Wrap  
Ham & Cheddar Wrap  
(On Tomato Basil & Plain)

### Salads & Wraps

Tuna Salad Platter  
Garden Salad  
Chicken Caesar Wrap  
BBQ Beef Wrap  
(On Tomato Basil & Plain)

*Included in each Lunch Break menu is: All condiments for sandwiches, potato salad, pasta salad, assorted sodas, iced tea, regular coffee, decaffeinated coffee and assorted tea blends*

## Afternoon Break

Carrot Cake, Fudge Brownies, Chocolate and Vanilla Cupcakes, Apple Pie  
Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Sodas and Assorted Tea Blends

*Complimentary Room Rental (\$75 set up fee will apply)*

*Complimentary Flip Chart with pad & markers*

*All Food & Beverage purchases are subject to local sales taxes and 22% gratuity*

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# Lunch



EMBASSY SUITES  
HOTELS®

## Sandwich Buffet

\$28.00 per person  
(Minimum of 20 people)

### Deli Display

Honey Baked Ham  
Fresh Turkey Breast  
Roast Beef  
Genoa Salami

### Cheese

Imported Swiss  
American  
Provolone

### Fixings

Lettuce  
Tomatoes  
Onions  
Pickles

Above served with fresh baked Kaiser Rolls, Rye and Whole Wheat bread with mayonnaise and mustard.

## Pre-Made Sandwich Board

Choice of 4 Items - \$32.00 per person  
(Minimum of 15 People)

### Turkey BLT

Sliced turkey breast with crisp bacon, lettuce, tomato and mayonnaise in a roasted tomato wrap

### Texas Roast Beef

Roast Beef basted with BBQ sauce with bacon bits and cheddar jack cheese in tortilla wrap

### Ham & Swiss

Ham and Swiss cheese with lettuce and tomato with honey mustard on a slider roll

### Chicken Caesar

Grilled chicken breast, crisp romaine lettuce and diced tomatoes in a roasted tomato wrap

### Tuna Sandwich

Fresh made tuna salad topped with lettuce and tomato on whole wheat toast

### Veggie

Medley of fresh grilled vegetables with balsamic reduction in garlic herb wrap

## ALL LUNCH ARE SERVED WITH THE FOLLOWING

### Beverages

Fresh Brewed Regular Coffee & Decaffeinated Coffee. Selection of Assorted Tea Blends and Hot Cocoa. Assortment Soft Drinks and Fresh Brewed Iced Tea

### Salads - (Choice of 3)

Italian Style Pasta Salad  
Home Style Potato Salad  
Creamy Coleslaw  
Mixed Greens w/2 dressings

### Desserts - (Choice of 2)

NY Style Cheesecake  
Fudge Brownies  
Carrot Cake

Hot Beverages served with a selection of cream and milk  
Cold Beverage Breaks include ice and sliced lemon

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# BOXED LUNCHES



## Choice of Sandwich

**\$12.95 per person**

(served on choice of White, Wheat or Rye)

**Turkey**-Smoked Turkey and provolone with lettuce, tomato and onion

**Ham & Swiss**-Freshly Sliced Ham and Swiss with lettuce, tomato and onion

**Tuna**-Fresh made Tuna salad topped lettuce and tomato

**Peanut Butter** - Creamy Peanut Butter with fresh grape or strawberry preserves

## Choice of Wrap

**\$14.95 per person**

**Turkey BLT** -Turkey breast topped with crisp bacon strip lettuce, tomato and mayo in a roasted tomato wrap

**Chicken Caesar** - Grilled chicken breast with crisp romaine and diced tomatoes in a roasted tomato wrap

**Texas Roast Beef** - Roast Beef basted with BBQ sauce with bacon bits and cheddar jack cheese in tortilla wrap

## Choice of Bottled Beverage

Coke, Diet Coke, Sprite, Ginger Ale or Water

## All Boxed Lunches Served with the Following

Whole Fresh Fruit

Potato Chips

1 Fresh Baked Cookie

Mayo and Mustard

Utensils

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# BUFFET SELECTIONS

(Minimum of 20 people)



EMBASSY SUITES  
HOTELS®

## SALADS

### Fresh Field Greens

*Field Greens, cherry tomatoes and cucumbers served with two dressings*

### Caesar Salad

*Romaine lettuce with homemade garlic parmesan croutons*

### Wedge Salad

*Iceberg lettuce wedge, diced tomatoes, red onions and crumbled Bleu cheese dressing*

## ENTREES

### Chicken Hunter

*Chicken breast layered with fresh spinach, prosciutto and mozzarella in brown sauce*

### Slow Oven Roasted Beef

*sliced thin with mushroom demi glaze*

### Broiled Tilapia Scampi

*in a light lemon garlic butter*

### Penne Alfredo

*tossed with hand cut fresh seasonal vegetables*

### Vegetable Lasagna

*layered with a light vine ripened tomato sauce*

### Chicken Parmesan

*topped with tomato sauce and mozzarella over bed of linguine*

## SIDES

*Garlic Mashed Potatoes  
Harvest Vegetable Rice Pilaf  
Broccoli & Carrots in butter sauce  
Zesty Macaroni & Cheese*

## DESSERT

*Cream Cheese Iced Carrot Cake  
Strawberry Glazed NY Style Cheese Cake  
Vanilla & Chocolate Iced Cup Cakes  
Triple Layer Chocolate Cake*

### **Choice of**

1 (One) Salad  
2 (Two) Entrees  
2 (Two) Sides  
1 (One) Dessert

**\$35.00 per person**

### **Choice of**

1 (One) Salad  
3 (Three) Entrees  
3 (Three) Sides  
1 (One) Dessert

**\$40.00 per person**

### **Choice of**

2 (Two) Salads  
3 (Three) Entrees  
3 (Three) Sides  
2 (Two) Desserts

**\$45.00 per person**

### **Choice of**

2 (Two) Salads  
4 (Four) Entrees  
3 (Three) Sides  
3 (Three) Desserts

**\$50.00 per person**

All Buffets includes Fresh Baked Assortment of Rolls and Butter  
Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea Blends and Hot Cocoa  
Assortment Soft Drinks and Fresh Brewed Iced Tea

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# PLATED DINNER



EMBASSY SUITES  
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## Soup

*(choice of one)*

Italian Wedding Soup  
Creamy Potato with Bacon Soup

## Salad

*(choice of one)*

Caesar Salad with homemade garlic parmesan croutons  
Fresh Field Greens tossed with grape tomatoes, cucumber and Italian Vinaigrette

## Plated Entrée

Grilled Top Sirloin Steak topped with mushroom demi glaze  
**\$46.00 per person**

Stuffed Chicken Breast with artichoke hearts, fresh baby spinach and thinly sliced red pepper strips, finished in a zesty parmesan sauce with Italian herbs  
**\$36.00 per person**

Coconut Fried Shrimp served with a Chambord raspberry sauce  
**\$44.00 per person**

Chicken Florentine Puff Pastry-Swiss cheese blended with baby spinach are enrobed in moist grilled chicken breast, wrapped inside a delicate puff pastry  
**\$38.00 per person**

Pecan Encrusted Tilapia topped with fresh diced pineapple  
**\$40.00 per person**

Tri-Colored Tortellini Alfredo tossed with fresh seasonal vegetables  
**\$28.00 per person**

*Each entrée includes garlic roasted potatoes and fresh steamed vegetables (except pasta dish) and assorted dinner rolls and butter*

## Dessert

*(choice of one)*

NY Style Cheesecake topped with fresh berries  
Chocolate Molten Glazed Cake drizzled with chocolate sauce

## Beverages

Assorted Regular and Diet Sodas, Iced Tea, Regular and Decaffeinated Coffees

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# RECEPTION

Minimum 15 people ~ All prices are based on 50 pieces per item



## Chilled Selections

|   | <u>Buffet Style</u> |
|---|---------------------|
| Jumbo Shrimp Cocktail with spicy cocktail sauce       | \$100               |
| Rolled Prosciutto & Asparagus drizzled with olive oil | \$75                |
| Stuffed Endive with a Herbed Goat Cheese              | \$50                |
| Assorted Cheese and Crackers                          | \$75                |
| Fresh Mozzarella and Grape Tomato Kabobs              | \$65                |
| Brushetta served on garlic toast points               | \$50                |
| Fresh Fruit Kabobs with yogurt dip                    | \$50                |

## Hot Selections

|  | <u>Buffet Style</u> |
|--|---------------------|
| Mini Beef Wellingtons in flaky puff pastry   | \$100               |
| Coconut Shrimp with raspberry dipping sauce  | \$90                |
| Philly Cheese Steak Eggrolls w/horseradish sauce   | \$65                |
| Swedish Meatballs in a creamy white sauce  | \$65                |
| Fried Cheese Raviolis with tomato basil dipping sauce  | \$65                |
| Mini Baked Brie with raspberry sauce in crispy phyllo  | \$100               |
| Buffalo Chicken Wings with bleu cheese dipping sauce   | \$75                |
| Chicken Satay in a Thai Peanut sauce   | \$90                |
| Sea Scallops wrapped in bacon  | \$125               |
| Mini Beef Fajita Rolls served with salsa   | \$75                |
| Chicken Tenders served with barbecue dipping sauce   | \$75                |
| Mini Vegetable Eggrolls served with mustard dipping sauce  | \$65                |
| Lobster and coconut filled phyllo cups   | \$150               |
| Mini Franks in a Blanket served with spicy mustard   | \$65                |
| Asparagus & Asiago Cheese rolled in crispy phyllo  | \$115               |
| Mini Beef Empanada served with salsa   | \$75                |
| Brie and diced Pears marinated in brandy sauce<br>With Slivered almonds in a phyllo beggar's purse | \$115               |

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# HOST BARS



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## Premium Bar

Package by the Hour

**Grey Goose, Belvedere, Bombay Sapphire, Tanqueray 10, Mount Gay Rum,  
Chivas Regal, Sauza Hornitos Reposado, Maker's Mark & Crown Royal**

*\$14.00 per guest first hour*

*\$12.00 per guest each additional consecutive hour*

*\$9.00 per drink based on consumption*

## Deluxe Bar

Package by the Hour

**Absolut Vodka, Flavored Absolut Vodka's, Bombay Gin, Tanqueray Gin,  
Captain Morgan, Jose Cuervo Gold, Seagrams VO, Jack Daniels & Dewars**

*\$12.00 per guest first hour*

*\$10.00 per guest each additional consecutive hour*

*\$8.00 per drink based on consumption*

## Select Bar

Package by the Hour

**Smirnoff Vodka, Seagram's Gin, Bacardi Rum, Sauza Extra Gold,  
Cutty Sark Scotch, Jim Beam & Seagram's 7**

*\$11.00 per guest first hour*

*\$9.00 per guest each additional consecutive hour*

*\$7.00 per drink based on consumption*

***All Host Bars are subject to a 13% Gratuity, 9% Service Charge and NJ State Sales Tax***

***Bartender Fee: \$150.00 per every 75 guests***

***Prices are subject to change***

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