

Holiday Menu



Embassy Suites by Hilton
Milpitas Silicon Valley
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Milpitas Ca 95035

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HOLIDAY MENU PLATED

come celebrate with us

Minimum 30 Guests Required

Salads

(Choice of One)

Yuletide Salad

Bib Lettuce and Field Greens, Roasted Pecans and Plum Tomatoes Served with Raspberry Vinaigrette

Noel Salad

Spinach and Arugula with Caramelized Walnuts and Dried Cranberries Served with Balsamic Vinaigrette

Classic Caesar Salad

Chopped Romaine with Herbed Croutons and Parmesan Cheese

Entrées

(Choice of One)

Chicken Roulade

Filled with Spinach, Pine Nuts, Sun-Dried Tomatoes

Boursin Cheese

Wild Rice

Fresh Seasonal Vegetables

Roasted Prime Rib of Beef

Jus Natural

Twice Baked Potatoes

Fresh Seasonal Vegetables

Grilled Salmon Florentine

Pan Seared Salmon over Garlic Mashed Potatoes

With Spinach and Tomato Mushroom Sauce

Vegetarian Option

Eggplant Parmesan

Herb Crusted Eggplant and Jack Cheese

Mushroom Ravioli

With Pesto Cream Sauce

Dessert

(Choice of One)

Red Velvet Cake

Pumpkin Spice Cake

Ginger Bread Cake

Sweet Potato Pie with Whip Cream

Lunch \$47.00 | Dinner \$66.00

Prices are per person and include Coffee, Decaf and Assorted Teas.

**MENU PRICES GUARANTEED FOR 90 DAYS. PRICES SUBJECT TO CHANGE WITHOUT NOTICE*

**ALL PRICES ARE SUBJECT TO APPLICABLE TAX AND SERVICE CHARGE*

HOLIDAY BUFFET MENU

Minimum 50 Guests Required

Salads

(Choice of Two)

Oriental Chicken Salad

Soy-Ginger Marinated Chicken atop Chow Mein Noodles, Green Onions
Julienne Carrots, Toasted Cashews and Mandarin Oranges

Mixed Field Greens

Bib Lettuce and Field Greens, Roasted Pecans and
Plum Tomatoes Served with Raspberry Vinaigrette

Caesar Salad

Topped with Aged Parmesan Cheese and Garlic-Herb Croutons

Italian Pasta Salad

Penne Pasta with Kalamata Olives, Fresh Mozzarella Cheese
Marinated Artichokes and Fresh Basil, Tossed with Garlic Oil and Vinegar

Freshly Cut Seasonal Fruits

Assorted Seasonal Fresh Fruit

Entrées

(Choice of Two)

Grilled Chicken Breast

With Chardonnay Cream Sauce

Roasted Pork Medallions

With Apple Brandy Sauce

Sea Salt and Pepper Crusted Prime Rib of Beef

With Horseradish Cream and Au Jus

Bronzed Mahi Mahi

With Beurre Blanc

Side Dish

(Choice of Two)

Orange Glazed Yams

Garlic Mashed Potatoes

Wild Rice Pilaf

Oven Roasted Rosemary Potatoes

Assorted Dessert Display

Traditional Pumpkin Pie, Yule Log, Red Velvet Cake, Holiday Cookies

Lunch \$56.00 | Dinner \$77.00

Prices are per person and include Coffee, Deaf and Assorted Teas.



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HORS D'OEUVRES

*50 Pieces Per Order
(One Order Serves 50 Pieces)*

Cold Sections

Vegetable Tortilla Pinwheels | Salami Cornucopias | Fresh Fruit and
Cheese Kabobs | Deviled Eggs | Cheese Stuffed Celery Sticks | Smoked
Salmon Canapés | Cucumber Stuffed with Crab and Ginger
250.00 per 50 pieces

Jumbo Shrimp Served with Classic Cocktail Sauce |
Seared Ahi Crostini
350.00 per 50 pieces

Assorted California and Salmon Rolls
375.00 per 50 pieces

Hot Selections

Focaccia Pizza Bites | Hot Chicken Buffalo Wings | Pigs
in a Blanket | Swedish or Barbecued Meat Balls |
Cheddar Stuffed Jalapenos | Battered Cheese Sticks
Buffalo Style | Beef Brochettes | Teriyaki Chicken
Skewers | Egg Rolls with Hot Mustard | Assorted Petite
Quiches | Macaroni Cheese Puffs | Stuffed Mushrooms |
Deep Fried Zucchini Sticks
250.00 per 50 pieces

Buffalo Chicken Empanada | Bacon Wrapped Scallops |
Crab Cakes | Raspberry Brie En Croute
350.00 per 50 pieces

HORS D'OEUVRES STATIONS



Standard Display

Vegetable Crudités

Fresh Seasonal Vegetable Display

Served with Fresh Dill Dip

260.00

Fresh Fruit Display

Selection of Sliced Fruit in Season

With Honey Yogurt Dip

260.00

Selected Cheese Board

A Selection of Imported and Domestic Cheeses Served with
Sliced Baguettes and Assorted Gourmet Crackers

350.00

Baked Brie

With Dried Fruit and Crostini

375.00

Smoked Salmon

Whole Poached Salmon, Mini Bagels, Capers, Red Onions

Whipped Cream Cheese and Lemon

475.00

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BEVERAGES

		Host Bar	Cash Bar
House Brands		7.50	8.00
Call Brands		9.00 & up	10.00 & up
Premium Brands		11.00 & up	12.00 & up
Imported Beer		7.00	7.50
Domestic Beer		6.00	6.50
House Wine		6.50	7.00
Mineral Water		3.50	4.00
Soft Drinks		3.50	3.75
		Punch	
Champagne Punch			125.00
Non-Alcoholic Punch			75.00
Rum Punch			150.00
		Beer by the Keg	
Imported		650.00	Domestic 500.00
Portable Bar available for your event upon request.			
Bar Minimum varies based on minimum guarantee of guests.			
		Corkage Fee	
750 ml Wine & Champagne			15.00 per bottle
Magnum			25.00 per bottle
		Host Open Bar	
		By the Hour per person	
Time	Beer, House Wine, Water & Soda	Call Brands	Premium Brands
1st Hour	18.00	22.00	24.00
2nd Hour	30.00	40.00	44.00
3rd Hour	38.00	55.00	60.00
4th Hour	46.00	67.00	74.00
Every Additional Hour	8.00		
		Wine by the Bottle	
House Chardonnay		30.00	
House Pinot Grigio		30.00	
House Cabernet		30.00	
House White Zinfandel		30.00	
House Merlot		30.00	