

# CATERING MENU



EMBASSY SUITES BY HILTON AKRON CANTON AIRPORT | 7883 Freedom Ave NW, North Canton, OH 44720

Breakfast	2
Themed Breaks	5
Break Offerings	6
Lunch	7
Hors d'oeuvres	11
Dinner	13
Carving Stations & Displays	16
Wines	17
Bar Service	18



# Continental Breakfasts

Continental breakfasts include a selection of chilled juices, sliced seasonal fruits, regular and decaf coffee, and a selection of Tazo teas.

## Essential Continental

Muffins, butter and preserves

## Executive Continental

Flavored yogurt, assortment of dry cereals, 2% milk and skim milk, assorted bagels, muffins, croissants, cream cheese, butter and preserves

## European Continental

Flavored yogurt, house-made granola, European smoked & cured meats and cheeses with freshly baked hard rolls, croissants, preserves and sweet cream butter

## Enhancements

Assorted cereals, whole and 2% milk, assorted bagels & cream cheese, individual flavored yogurts

## Enhancements

European smoked & cured meats and cheeses with freshly baked hard rolls



## Plated Breakfasts

Plated breakfasts include a selection of chilled fruit juice, house-made granola with fruit and berries, assorted breakfast breads and butter, regular and decaf coffee, and a selection of Tazo teas.

### The Embassy

Scrambled eggs with fresh herbs served with breakfast potatoes, crispy bacon

### Quiche Lorraine

Quiche of house smoked ham, bacon, gruyere and cheddar cheeses, breakfast salad, fruit garnish

### Eggs Benedict

Traditional poached eggs with smoked Canadian bacon and herb hollandaise served with breakfast potatoes

### Champagne French Toast

Thick, buttery brioche French toast griddled hot and topped with a champagne sabayon sauce and mixed fresh berries, served with breakfast potatoes with choice of bacon or sausage

### Steak and Eggs

5oz. sirloin filet and scrambled eggs with Yukon gold potato and bacon hash (carb conscious)



# Breakfast Buffets

## Fitness

A selection of chilled juices, fresh seasonal sliced fruit, low-fat Greek yogurt, cholesterol-free scrambled egg beaters with garden vegetables, turkey sausage, oatmeal with toppings, regular and decaf coffee, and a selection of Tazo teas

## Brunch

(Minimum of 25 people)

Breakfast sausage and bacon, rosemary grilled chicken with lemon beurre blanc, Bruschetta egg frittata, French toast with vanilla crème anglaise and macerated berries, whipped potatoes, sliced fresh fruit, mixed baby greens salad, assortment of muffins, pastries, and bagels

## Enhancements

Omelet station- prepared to order with a choice of fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa\*

## Enhancements

Smoked fish presentation- smoked salmon, mackerel and trout, assortment of bagels and cream cheese\*

## Enhancements

Belgian waffle station- Belgian waffles with fresh strawberry topping, peach topping, berry compote, warm maple syrup, and fresh whipped cream

*\*attendant required | \$75.00 each based on one attendant per 35 guests*

## Good Morning

A selection of chilled juices, fresh sliced seasonal fruit, low-fat yogurt, assorted dry cereals with 2% and skim milk, fresh scrambled eggs with fine herbs, French toast with warm syrup, crispy bacon, breakfast potatoes, assorted breakfast breads with sweet cream butter and fancy preserves, regular and decaf coffee, and a selection of Tazo teas



## Themed Breaks

### “Lo-carb” Lifestyle

Bottled water, assorted diet soft drinks, decaffeinated coffee and teas, peanuts, strawberries, energy bars, hard boiled eggs, meat and cheese platter including low fat turkey, salami, ham, Gouda, smoked cheddar

### Sweet & Salty Afternoon

Red velvet cupcakes, Embassy suite nut mix, chocolate dipped strawberries, chocolate dipped pretzel rods, and assorted fresh baked cookies.

### At the Movies

Popcorn, nacho chips and salsa, Embassy suite nut mix, soft pretzels served warm with mustard and cheese sauce, assorted soft drinks

### Mediterranean

Pita chips and assorted vegetables with dips of hummus spread, baba ganoush, olive tapenade, and bottled water.

### Health Break

Assorted fruit juices, granola bars, Nutri-Grain bars, whole fresh fruit, crudité with low fat yogurt dips, regular and decaf coffee, and a selection of Tazo teas

### Fountain of Youth

flavored yogurts, trail mix, whole fresh fruit, Nutri-Grain bars, two dispensers of spa water including lemon-mint and cucumber & blackberry sage, regular and decaf coffee, and a selection of Tazo teas



# Break Offerings

## Baked Items

Muffins and danishes  
Bagels and cream cheese  
Freshly baked croissants  
Chocolate brownies and blondies  
Selection of granola and Nutri-Grain bars

## Breakfast Items

Assorted fruit yogurts  
House-made granola  
Assortment of cold cereals and milk

## Fruit & Cheese Selections

Domestic cheese and fruit display  
Fresh berries and whipped cream  
Whole fruit  
Sliced fresh fruit

## Specialty Items

Ice cream novelties  
Candy bars  
Baskets of potato chips and pretzels  
Hot pretzels with ballpark mustard and cheese sauce  
Pita bread chips and red pepper hummus  
Tri-colored corn tortilla chips with guacamole and salsa  
Spinach artichoke dip with tri-colored corn tortilla chips

## Items by the Dozen

House-made donut holes  
Red velvet cupcakes  
Assorted jumbo cookies  
Chocolate dipped pretzel rods  
Chocolate dipped strawberries

## Items by the Pound

Assorted mixed nuts

## Beverages

Bottled water  
Assorted Vitamin Waters  
Cold fresh milk- 2%, skim, or chocolate  
Assorted juices  
Assorted sodas

## Beverages by the Gallon

Freshly brewed coffee and a selection of  
Tazo teas  
Lemonade  
Iced Tea



## Light Luncheon Selections

All selections are served with fresh baked rolls, sweet butter, iced tea, and choice of dessert.

### Tuscan Chicken Salad

Romaine greens, pesto-grilled chicken breast, tomatoes, Kalamata olives, artichoke hearts, mozzarella cheese and balsamic dressing

### Turkey Wrap

Shaved turkey, crisp garden lettuce and vine ripe tomato with fat free ranch dressing in a tomato basil tortilla, served with fresh fruit (low fat)

### Caesar Salad

Crisp hearts of romaine, herbed croutons, hand shaven parmesan, and a classic Caesar dressing

Add grilled chicken

Add gulf shrimp

### Asian Chicken Salad

Crisp romaine greens, teriyaki glazed chicken, julienne peppers, green onions, chopped peanuts, sesame seeds, fried wonton with Citrus ponzu vinaigrette (substitute grade #1 ahi tuna for \$2)

### Chicken Salad Wrap

Chicken salad with green apple and walnuts in a whole wheat tortilla, chilled pasta primavera

### Cobb Salad

Hydroponic butter crunch lettuce, bacon, grated egg, fresh sliced avocado, tomatoes, Cave aged Bleu cheese, Monterey Jack cheese and buttermilk bleu cheese dressing (may substitute avocado ranch dressing)

### Vegetarian Antipasto Plate

Balsamic grilled peppers and portabella mushroom, Roma tomato, fresh mozzarella, olives, marinated artichoke hearts and farfalle pasta salad, soft focaccia wedge





## Plated Lunch Entrees

All plated entrees are served with choice of garden salad or Chef's cup of soup, rolls, lemonade and iced tea, and choice of dessert.

### Blackened Tilapia

Filet of tilapia blackened and served with Cajun butter, jambalaya rice, roasted asparagus

### Chicken Oscar

Breast of chicken with succulent crabmeat, asparagus, and sauce béarnaise served with butter and thyme glazed baby carrots and creamy garlic dauphinoise potato

### Roasted Pork Loin

Served with butter rich piped potatoes and marmalade baby carrots

### Tenderloin of Beef

Served with whipped potatoes and broccoli au gratin

### Chicken Marsala

Served with roasted potatoes, onions and peppers

### Smothered Beef Tips

Tender braised short rib beef tips with mushrooms, sweet white onions, demi-glace and sour cream, served with egg noodles

### Desserts

Chocolate Decadence Cake  
Key Lime Pie Cheesecake Tart  
Chocolate Raspberry Mousse  
Godiva Chocolate Tiramisu  
Cinnamon Roll Cheesecake  
NY Style Cheesecake



## Lunch Buffets

All buffet lunches include, coffee, iced tea, and rolls with butter. (Minimum of 25 people)

### Hall of Fame

Garden fresh vegetable soup, hearts of romaine with Parmesan cheese and croutons, top sirloin with Portabella mushrooms and baked garlic wine reduction, herb roasted chicken with baby spinach and red grapes, roasted new potatoes, grilled asparagus and baby carrots, three layer chocolate cake, fresh fruit

### Grand Fiesta

Red and white cabbage coleslaw with lime dressing, fresh avocado guacamole with salsa and chips, Taco Bar: corn and flour tortillas, taco beef and fajita chicken, pulled pork jerk, shredded lettuce, salsa, jack and cheddar cheeses, Spanish rice, cinnamon tortillas

### Little Italy

Minestrone soup, Caesar salad with garlic croutons, garlic bread sticks, antipasto tray, roasted Italian vegetables with olive oil and lemon zest, fettucine chicken Alfredo, three-meat lasagna, tiramisu

### Freedom Avenue Smokehouse

Mixed field greens, tomato basil soup, 13-hour cherry smoked pulled pork served with pretzel and brioche buns, assorted sauces and condiments, smoked and sliced brisket, smoked bacon and Gouda mac and cheese, sweet buttered corn on the cob, potatoes au gratin, peach and bourbon cobbler with salted caramel sauce

### Country Picnic Fair

House-made coleslaw, macaroni salad, grilled hot dogs, award-winning hamburgers and BBQ chicken breasts, traditional garnishes and condiments, corn on the cob, roasted potato wedges, brownies, and cookies



## Deli Lunch Buffets

All deli lunch buffets include coffee and iced tea. (Minimum of 25 people)

### All-American Deli

House-made coleslaw, new fashion potato salad, tuna salad, roast beef, turkey, ham, Swiss, provolone & cheddar cheese, tomatoes, onions, lettuce, pickles, olives, peppers, mayonnaise, Dijon mustard, sliced bread and rolls, gourmet potato chips, and assorted cookies and brownies

### New York Deli

New York style bagels, cream cheese, macaroni salad, sweet coleslaw, sliced pastrami, corned beef, salami, smoked turkey, egg and tuna salads, sliced cheddar, Swiss and muenster cheeses, whole dill pickles, sliced tomatoes, leaf lettuce, deli mustard, mayonnaise, freshly baked rye and pumper nickel breads, rolls, assorted bagels, gourmet potato chips and pretzels, and New York style cheesecake



# Hors d'oeuvres

## Cold Selections

Priced per 25 pieces

Wild mushroom bruschetta served on garlic toast

Heirloom tomato bruschetta

Prosciutto and melon

Lobster salad on crispy polenta cakes

Beef Carpaccio on parmesan toast with red pepper aioli

Sliced tenderloin of beef with wasabi aioli

Mediterranean Caprese skewers

Rare seared tuna crostini & wasabi aioli

Chilled shrimp on ice

Pretzels, chips and dip (serves 25)

Selection of mixed nuts (serves 25)

## Hot Selections

Priced per 25 pieces

Miniature crab cakes with herbed rémoulade

Wild mushroom and herb cheese tart

Sausage-stuffed mushrooms

Miniature beef wellington

Chicken lemongrass pot stickers

Korean BBQ pork skewer

BBQ meatballs

Beef empanadas

Short north chicken wings

Vegetable spring rolls with spicy plum sauce

Coconut shrimp



# Hors d'oeuvres

## Displays

### Antipasto Platter

Market meats and cheeses, assorted relishes, olives, artichoke hearts, served with baguette slices and crackers (Service of 25)

### Traditional Cheese and Fruit Platters

Wide variety of domestic cheeses and seasonal fruit garnish, served with baguette slices and crackers (Service for 25)

### Specialty Cheese Board

Pecan and brown sugar baked brie, Maytag bleu cheese, smoked Gouda, horseradish cheddar cheese and Emmentaller cheese, served with baguette slices, flatbreads, and crackers (Service for 50)

### Traditional Crudités

Assortment of fresh vegetables, served with ranch and bleu cheese (Service for 30)



## Plated Dinner Entrees

All plated dinner entrées include salad, choice of dessert, fresh bakery rolls and butter, coffee, and a selection of Tazo teas.

### Chicken Mediterranean

Breast of chicken with sundried tomatoes, lemon zest, artichokes, and fresh basil butter, served with artisanal soft herb polenta and Mediterranean vegetable blend

### Chicken Piccata

Breast of chicken seared and covered in a light caper, lemon, and white wine sauce, served with mashed potatoes and roasted Italian vegetables with lemon zest and olive oil

### Seared Chilean Seabass

Pan seared fresh Chilean seabass, sautéed asparagus, fire roasted red pepper risotto and Grand Marnier citrus beurre blanc

### Filet Mignon

Seared 8 oz. Center cut tenderloin of beef, Maître d' hotel butter, creamed spinach soufflé, and roasted asparagus (Substitute black winter truffle compound butter for \$6 per person)

### Tenderloin of Beef

Topped with melted bleu cheese served with a cabernet reduction, garlic mashed potatoes, and chef's choice of vegetables

### Local Ohio Raised Pork Chop

Herb coated bone-in pork chop with fresh rosemary, basil and parsley, smoked bacon and potato hash, and asparagus

### 48-Hour Braised Short Rib

Very tender 48-hour cabernet braised short rib served with reduction sauce, tomato fennel and mushroom ragout, Boursin whipped potato

### Faroe Island Salmon

Pan seared salmon with roasted fingerling potatoes sautéed garlic spinach, and sauce gremolata

### Desserts

Chocolate Decadence Cake  
Key Lime Pie Cheesecake Tart  
Chocolate Raspberry Mousse  
Godiva Chocolate Tiramisu  
Cinnamon Roll Cheesecake  
NY Style Cheesecake



## Duo Entree Plates

### New York Strip & Colossal Shrimp Scampi

Fire roasted New York strip steak with a merlot demi reduction and colossal shrimp scampi accompanied by mashed potatoes and grilled asparagus

### Desserts

Chocolate Decadence Cake  
Key Lime Pie Cheesecake Tart  
Chocolate Raspberry Mousse  
Godiva Chocolate Tiramisu  
Cinnamon Roll Cheesecake  
NY Style Cheesecake

### Faroe Island Salmon & Petite Filet of Beef

Faroe Island salmon and petite filet of beef with port wine demi reduction accompanied by creamy au gratin potatoes and sautéed garlic spinach

### Petite Filet of Beef & Chilean Sea Bass

Petite filet of beef with porcini demi glace and Chilean sea bass accompanied by creamy au gratin potatoes and asparagus



*Cinnamon Roll Cheesecake*



## Dinner Buffets

All dinner buffets include coffee, iced tea, rolls, and butter. (Minimum of 25 people)

### The Italian

Classic Italian soup with sausage, potato and kale, antipasto display, shaved fennel and orzo pasta salad with mushrooms, balsamic marinated grilled vegetables including zucchini, portabella mushrooms, marinated artichoke hearts, assorted olives and fresh mozzarella, grilled tilapia with roasted tomatoes, lemon, and olives, grilled Tuscan chicken with a basil pesto sauce, roasted potatoes, and tiramisu

### Surf & Turf Celebration

Two fresh composed salads, roasted Pacific halibut with basil pesto sauce, chilled prawns served with cocktail sauce, slow roasted prime rib with fresh horseradish sauce, roasted potatoes tossed in olive oil, thyme, and rosemary, steamed fresh vegetables drizzled with dill butter, cinnamon roll cheesecake, and chocolate raspberry mousse

### Western Barbeque

Our multiple award-winning chili with toppings of sour cream, shredded cheese and scallions, crispy garden greens, ranch dressing, strip steaks, cherry smoked barbecue ribs, mesquite rubbed roast chicken, house-made creamy garlic mashed potatoes, baked beans, and bourbon peach cobbler with salted caramel sauce

### Flavors of Ohio

Tossed greens with a selection of dressings, fruit salad with honey yogurt dressing, coleslaw, roasted fingerling potatoes with artichokes and tomatoes, broccoli florets with almonds and roasted peppers, applewood smoked pork loin, grilled chicken breast with marsala sauce, and sticky toffee cake with grilled pineapple and hot buttered rum sauce





## Carving Stations

### Slow Roasted Prime Rib of Beef

Creamy horseradish, Dijon mustard, caramelized red onions, mayonnaise, au jus, sourdough and whole wheat rolls (Service for 30)

### Pepper Crusted Beef Tenderloin

Mustard aioli, wild mushroom and artichoke with tapenade, rich cabernet sauce, an assortment of cocktail breads and whole wheat rolls, mayonnaise, merlot demi glaze (Service for 20)

### Honey Baked Ham

Served with mustard, mayonnaise, and assorted rolls (Service for 40)

### Herb Butter Basted Turkey

With fresh cranberry orange relish, Dijon mustard, old fashioned gravy, and assorted rolls (Service for 40)

### Applewood Broiled Tenderloin of Pork

Apple and raisin chutney, sugar sprinkled fried yam strings, grilled corn bread (Service for 40)

### Smoke Side of Atlantic Salmon

Capers, caramelized Maui onions, teriyaki and ginger sauce (Service for 40)

Stations require a chef attendant based on one attendant per 50 guests



# Wines

## White Wines

Riesling  
Chateau Ste Michelle, Washington

Pinot Grigio  
Ecco Domani, Italy

Sauvignon Blanc  
Cupcake, New Zealand

Chardonnay  
Freemark Abbey, Napa Valley

Chardonnay  
Kendall-Jackson, California

Chardonnay  
William Hill, Napa

Moscato  
Lindeman's, Australia

## Sparkling Wines

Wycliffe Champagne  
California

Korbel Blanc de Noir  
California

Moët & Chandon White Star  
France

Dom Perignon  
France

## Red Wines

Pinot Noir  
Mirassou, California

Pinot Noir  
Cambria, Santa Maria Valley

Pinot Noir  
Kendall-Jackson, California

Pinot Noir  
Napa Cellars, California

Merlot  
14 Hands, Washington

Merlot  
"Paso Robles" Wild Horse, California

Merlot  
Kendall-Jackson, California

Cabernet Sauvignon  
Josh Cellars, North Coast

Cabernet Sauvignon  
Kendall-Jackson, California

Cabernet Sauvignon  
Murphy Goode, Alexander Valley

House Wine, Lindeman's  
Chardonnay, White Zinfandel,  
Merlot, Cabernet, Moscato



## Bar Service

### Premium Host Bar

Premium brand cocktails

Imported beer

Domestic beer

House wine

Soft drinks

### Top Shelf Host Bar

Top shelf brand cocktails

Imported beer

Domestic beer

House wine

Soft drinks

Cordial service: Baileys, Amaretto, Grand Marnier, Kahlua, Courvoisier

### Cash Bar

Premium brand cocktails

Top shelf brand cocktails

Imported beer

Domestic beer

House wine

Soft drinks

### Embassy Premium Brands

Jim Beam, Canadian Club, Grants, Jose Cuervo Gold, Bacardi Light, Smirnoff Vodka, Beefeater Gin

### Top Shelf Brands

Jack Daniel's, Maker's Mark, Dewar's, Beefeaters, Absolut, Bombay Sapphire, Courvoisier VS, Captain Morgan, Jose Cuervo, Chivas Regal

### Domestic Beers

Budweiser, Miller Lite, Bud Light, seasonal domestics

### Imported Beer

Heineken, Amstel Light, Corona, seasonal imports, and craft beer



# Bar Service

## Punch Service

(Per gallon)

Non-alcoholic fruit punch

Champagne punch

Screwdrivers

Bloody Mary's

## Cocktail Reception

Minimum of 25 people

For your convenience, we have selected a package to accommodate your reception.

## Embassy Premium Bar Service

1 hour service

2 hour service

3 hour service

4 hour service

## Top Shelf Bar Service

1 hour service

2 hour service

3 hour service

4 hour service



Our team looks forward to working with you to make your event an outstanding success. Quality food, impeccable service and an elegant atmosphere will ensure that your dining experience will be a memorable one. Because each affair is a unique and special event, our staff will work with you to assure that your event meets and exceeds your expectations.

#### **MENU PLANNING**

Our menus are specifically created to offer you a wide variety of selections, and are intended as guidelines while specialized menus can be designed at your request by the hotel's Executive Chef. To allow for adequate preparation time, please complete your menu selection with the Catering Department one month prior to your event. We recommend that you choose one (1) entrée selection for the entire group.

No outside food and beverage may be brought into hotel meeting space, with the exception of special event desserts such as wedding, birthday, graduation, bridal/baby shower cakes. No food or beverage may be removed from the property at the conclusion of the event.

#### **ROOM ASSIGNMENTS**

The Embassy Suites offers a variety of rooms for private dining to suit your needs. The event host may request a particular room for an event, but the Embassy Suites is not able to guarantee or promise an assignment. In order to best accommodate all planned events, we reserve the right to change room assignments.

#### **SPECIAL AMENITIES**

We work with a variety of individuals who are able to provide an exceptional array of services. Floral pieces, specialty linens, thematic decorations, ice carvings, printed menus, entertainment, photography and complete audio visual services can be coordinated on your behalf. Our catering staff is available to make recommendations that will make your event a success.

#### **SMOKING POLICY**

The Embassy Suites adheres to a non-smoking policy, which includes all private rooms, hotel restaurant and lounge, lobby and restrooms.

#### **GUARANTEES & CANCELLATIONS**

The Sales Department must be notified of the exact number of guests attending each event by 12:00pm, four (4) business days prior to your event. If no final guarantee is received, we will consider the greater number indicated on the original signed agreement to be the correct and guaranteed number. Cancellations are subject to the cancellation fees set forth in the contract.

#### **PRICES & AVAILABILITY**

Prices on these menus are subject to change and availability of some items may be limited by season or other market conditions.

#### **CHARGES**

Room rental and/or set-up charges are applied when room space is committed to your event. Set-up charges will vary according to the number of attendees and/or the size of the room being occupied.

In the event that food and beverage minimums are not met, the difference will apply to room set-up fees.

#### **SERVICE CHARGE & TAX**

All event charges are subject to a 20% taxable service charge and applicable sales tax.

