



CATERING MENUS



**EMBASSY
SUITES**

by HILTON™

Embassy Suites By Hilton Greenville Golf Resort & Conference Center

670 Verdae Boulevard Greenville, South Carolina 29607

www.embassysuitesgreenville.com | (864) 676-9090



meetings simplified packages

At Embassy Suites, our facilities and services are ideally suited for groups and offer simple, bundled pricing.

With Meetings Simplified by Embassy Suites, you get a comfortable meeting room, full-service catering, two flipcharts, screen/projector package or TV to fit room and High Speed Wireless Internet. The only thing you need to supply is the agenda.

Half Day Meeting with Break and Lunch

\$60 per person inclusive of service charge and sales tax

Select: Embassy Continental Breakfast OR Embassy Classic Break

Beverage Service: Coffee, Juices, Hot Tea, Pure Leaf Iced Tea, Pepsi Soft Drinks and Bottled Water

Select One Lunch Menu:

Downtown Deli Buffet, Boxed Lunch Selection, Soup Salad and Baked Potato Buffet,
Italian Pasta Buffet, The Taco Bar OR The Hole In One Cookout Buffet

All Day Meeting with Breaks and Lunch

\$80 per person inclusive of service charge and sales tax

Embassy Continental Breakfast

Beverage Service: Coffee, Juices, Hot Tea, Pure Leaf Iced Tea, Pepsi Soft Drinks and Bottled Water

Select One Lunch Menu:

Downtown Deli Buffet, Boxed Lunch Selection, Soup Salad and Baked Potato Buffet,
Italian Pasta Buffet, The Taco Bar OR The Hole In One Cookout Buffet

Embassy Classic Break

Upgrade Any Break or Lunch for an additional charge

Meet & Play Day Package

\$95 per person inclusive of service charge and sales tax (Mon-Fri)

Embassy Continental Breakfast

Beverage Service Replenished for Four Hours: Coffee, Juices and Hot Tea Bags

Select One Lunch Menu: Caddie Bag Lunch

18 Holes of Golf at The Preserve at Verdae and Cart (after 1pm) Advanced Tee Times Required

Menu selections and pricing are subject to change without notice until an event order is fully executed



breakfast

Buffet

Greenville Sunrise

Fresh Sliced Seasonal Fruit
Herb and Aged Cheddar Scrambled Eggs
Choice of 2 Breakfast Proteins
Choice of 1 Breakfast Side
Assorted Breakfast Breads with Butter and Jellies
Juices, Ice Water & Coffee

Southern Sunrise

Herb and Aged Cheddar Scrambled Eggs
Baguette French Toast with Georgia Peach Sauce
& Candied Pecans
Choice of 2 Breakfast Proteins
Choice of 1 Breakfast Side
Juices, Ice Water & Coffee

Plated

Presented with a Pre-Set Selection of Fresh Cut Seasonal Fruit, Buttermilk Biscuits with Apple Butter and Peach Preserves, Chilled Orange Juice, Ice Water & Coffee

Early Riser

Herb and Aged Cheddar Scrambled Eggs
Hash Brown Potatoes
Choice of 1 Breakfast Protein
Garnished with a Parmesan Encrusted Roasted Tomato

The Santa Cruz

Herb and Aged Cheddar Scrambled Eggs
Petite Sirloin with Herb Pesto Hollandaise
Hash Brown Potatoes
Garnished with a Parmesan Encrusted Roasted Tomato

Breakfast Sides

Garlic & Herb Cheese Potato Casserole
Hash Brown Potatoes
Lyonnais Style Potatoes
Creamy Grits

Breakfast Proteins

Bacon
Turkey Bacon
Chicken Apple Sausage
Sausage
Turkey Sausage
Ham

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c o n t i n e n t a l b r e a k f a s t

The Embassy Continental

Fresh Seasonal Fruit and Berries
Assorted Muffins and Danish
Assorted Bagels with Vegetable and Plain Cream Cheeses
Regular and Decaf Coffee, Juices and Hot Teas

Carolina Continental

Fresh Seasonal Fruit and Berries
Krispy Kreme Doughnuts
Assorted Sliced Breakfast Coffee Cake
Warm Buttermilk Biscuits with Apple Butter
and Peach Preserves
Creamy Southern Grits with Butter, Crumbled Bacon
and Aged Cheddar Cheese
Regular and Decaf Coffee, Juices and Hot Teas

Breakfast on the Run

"Boxed Breakfast"
Fresh Fruit Salad and Yogurt Cup Breakfast Muffin
Granola Bar
Ham & Cheddar Mini Croissant
Bottled Juice and Bottled Water

Enhancements

Hot Oatmeal with Brown Sugar, Raisins and
Cranberries

Omelet Station with Cheese, Egg Whites, Ham,
Sausage, Peppers, Onions, Spinach, Tomatoes,
Mushrooms and Jalapenos

Made to Order Belgian Waffles with Assorted Fruit
Toppings, Whipped Cream, Candied Pecans and
Maple Syrup

Add Anything from Our A La Carte Menus

Add Lox & Bagels served with Cream Cheese,
Red Onion, and Capers

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a l a c a r t e

Beverage

Regular & Decaf Coffee, Hot Tea
Infused Peach or Raspberry Tea
Lemonade
Infused Water (cucumber, berry or citrus)
Swiss Miss Hot Chocolate
Bottled Water
Pepsi Assorted Soft Drinks
Pure Leaf Ice Tea
Assorted Fruit Juices
Red Bull & Sugar Free Red Bull
Saratoga Sparkling Water
Assorted Starbucks Frappuccino

Beverage Service

Regular & Decaf Coffee, Assorted Hot Teas
Pure Leaf Iced Tea, Pepsi Soft Drinks & Bottled Water
Half Day up to 4 hours
Full Day up to 8 hours

Baked Goods

Mini Croissants with Apple Butter & Peach Preserves
Krispy Kreme Doughnuts
Sliced Breakfast Coffee Cakes
Bagels with Vegetable & Plain Cream Cheeses
Assorted Danish or Muffins
Warm Beignets with Cinnamon Sugar & Honey Drizzle
Cinnamon Rolls
Fresh Baked Cookies
Fudge Brownies or Dessert Bars
Assorted Cake Lollipops
Chocolate Dipped Cookies
Chocolate Dipped Rice Krispy Treat

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a la carte continued

Breakfast Additions & Healthy Snacks

Fruit Smoothie Shooters

Flavored Yogurts with Granola

Hard Boiled Eggs with Tabasco Sauce, Salt & Pepper

Honey Ham Biscuits with Herb Dijonaise

Country Sausage Biscuits

Bagel Melt

Smoked Gouda Egg Scramble with Tomato Chutney and Choice of Smoked Salmon or Chorizo Sausage

Traditional Eggs Benedict

Chef's Assorted Quiche: Seafood, Vegetable & Sausage

Mini Vegetable Crudité Cups with Blue Cheese or Ranch for Dipping

Chocolate Dipped Frozen Fruit Bananas, Strawberries OR Pineapple

Assorted Whole Fresh Fruits

Sweet & Salty Snacks

Individual Bagged Kettle Cooked Chips

Individual Boxed Fresh Popped Popcorn

Kashi, Kind & Nature Valley Granola Bars

Assorted Classic Candy Bars

Rice Krispy Treats

Snack Cones Choice of:

Mixed Nuts (Salted or Candied), Snack Mix, Caramel Popcorn, Mini Hard Pretzels, Gummy Bears,

OR Dried Fruits & Nuts

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t h e m e d b r e a k s

Prices are Based on One Hour of Service

Embassy Classic

House Fried Potato Chips with Horseradish
& Pimento Cheese Dips
Assorted Cookies & Brownies
Fresh Fried Pork Rinds

The Big Screen

Fresh Popped Popcorn
with Assorted Flavored Seasonings
Tortilla Chips with Nacho Cheese
Classic Movie Theatre Candy

Mind, Body & Soul

Hummus with Pita Bread
Vegetable Crudite with
Roasted Red Pepper Hummus & Light Ranch for Dipping
Dried Fruits & Nuts
Nature Valley, Kashi & Kind Bars

*Enhance your break with a beverage
package or ala carte beverages*

Take Me Out to the Ballgame

Cracker Jacks and Roasted Peanuts
Miniature Hot Dogs
with Mustard, Ketchup, Chicago Relish
& Banana Peppers
Warm Pretzels with Spicy Mustard
& Beer Nacho Cheese Sauce
French Fry Cups

Ranch Out

Ranch Fountain
Fresh Vegetables
House Kettle Chips
Fried Pickles
Mozzarella Bread Sticks

Craft Trail Mix

Assorted Nuts – Almonds, Peanuts, Pecans, Cashew
Dried Fruits – Cranberries, Raisins, Banana Chips
Sweets – M&M's, Peanut Butter Chip, Chocolate Chips,
Marshmallows
Grains – Pretzels, Popcorn, Granola, Cheerios

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lunch buffet

Price Based on One Hour of Service. Lunch Pricing Applicable Until 2pm
Presented with Ice Water and Iced Tea. Buffets Under 30 Guests Are Subject to a \$75 Charge

Soup, Salad & Baked Potato Bar | \$19 per person

Select Two Soups:

Broccoli & Cheddar

Potato & Leek

Homestyle Chicken Noodle

Tomato Artichoke Bisque

Chicken Tortilla

Baked Potatoes with Toppings: Crumbled Bacon, Shredded Cheese, Scallions,

Butter, Sour Cream and Beef & Bean Chili

Chopped Salad – Ice Berg, Tomatoes, Cucumber, Red Onion, Croutons, Carrots with Balsamic & Ranch Dressings

Assorted Dessert Bars

Downtown Deli | \$25 per person

Chef's Soup Du Jour

Sliced Deli Meats and Cheeses: Honey Ham, Smoked Turkey Breast and Roast Beef,
Aged Cheddar, Swiss and Provolone Cheeses Green Leaf Lettuce, Red Onion, Tomato & Deli Pickles

Wheatberry Bread, Sour Dough Bread and Hoagie Rolls

Fresh Fruit Salad with Ginger Honey

Southern Cole Slaw

Kettle Cooked Potato Chips

Assorted Dessert Bars

The Taco Bar | \$23 per person

Seasoned Beef, Grilled Vegetables and Pulled Chicken

Soft Flour and Crunchy Corn Tortillas

Spanish Rice and Refried Beans

Shredded Lettuce, Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Jalapenos and Taco Sauce

Churros with Caramel & Chocolate Sauces

Italian Pasta | \$22 per person

Classic Caesar Salad

Penne Pasta and Cheese Filled Ravioli with Garlic Alfredo and Marinara Sauces

Choice of Meatballs OR Sliced Grilled Chicken Breast

Roasted Italian Vegetables

Garlic Toast

Mini Cannoli and Assorted Cheesecakes

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lunch buffet continued

Hole in One Cookout | \$23 per person

Grilled Hamburgers and All Beef Hot Dogs
Toppings to Include: American, Swiss and Cheddar Cheeses, Chili, Sweet Relish, Lettuce, Tomato, Onion, Mustard and Ketchup Potato Wedges, Texas Style Baked Beans and Southern Coleslaw
Apple Pie & Cherry Pie

The Chef's Deli | \$29 per person

Select One Soup:
Broccoli & Cheddar, Potato & Leek, Homestyle Chicken Noodle, Tomato Artichoke Bisque or Chicken Tortilla
Sliced Honey Ham, Roast Beef, Smoked Turkey Breast, Genoa Salami, Tuna Salad and Chicken Salad
Sliced Aged Cheddar, Swiss, Provolone and Pepper Jack Cheeses
Arcadian Harvest Blend of Lettuces, Sliced Tomato, Red Onion, Deli Pickles,
Mayonnaise, Dijon Mustard and Mixed Olive Tapenade
Wheatberry Bread, Sourdough Bread, Rye and Croissants
Tuna Macaroni Salad
Southern Cole Slaw
Fresh Fruit Salad with Ginger Honey
Kettle Cooked Potato Chips
Strawberry Shortcake and Assorted Cookies

Gourmet Sandwich Shop | \$28 per person

Select 3 Types of Sandwiches: Philly Steak and Cheese, Chicken Salad Croissant, Cuban Sandwich, Turkey Club on Wheat Berry with Basil Pesto Aioli, Chicken Caesar Wrap, Honey Ham and Pimento Cheese Melt, Italian Cold Cut Sub with Ham, Genoa Salami and Pepperoni, Corn Beef or Turkey Ruben
Southern Style Potato Salad
Marinated Tomato & Cucumber Salad Seasonal Fruit Board
Kosher Pickle Spears
Kettle Cooked Potato Chips
Fresh Baked Cookies and Dessert Bars

Smokin BBQ | \$34 per person

Chop Salad with Roasted Corn, Black Beans, Cherry Tomatoes, Smoked Bacon, Red Onion and English Cucumber with Chipotle Ranch Dressing
Jicama Slaw
Seasonal Wedge Cut Melon
Smoked Pulled Pork with Eastern Carolina BBQ Sauce
Dry Rub Spicy Bone-In Tennessee Chicken
Texas Style Baked Beans
Baked Mac & Cheese
Grilled Corn on the Cob with Chili Lime Butter
Sweet Corn Bread
Banana Pudding and Pineapple Cake

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create your own lunch buffet

Price Based on One Hour of Service. Lunch Pricing Applicable Until 2pm
Buffets Under 30 Guests Are Subject to a \$75 Charge

2 Entrée Selection or 3 Entrée Selection

Presented with Arcadian Harvest Mixed Green Salad OR Caesar Salad, Fresh Cut Seasonal Fruit Board, Cavatappi Pasta Salad, Chef's Seasonal Vegetable and Starch Selections, Fresh Baked Rolls with Butter, Assorted Desserts, Ice Water and Iced Tea

Chef's Bacon Topped Meatloaf

Ground veal and beef with caramelized shallot and peppers, topped with a roasted red pepper and brown sugar plum tomato sauce

Roasted Greek Chicken

8way cut bone-in chicken with fresh oregano, rosemary and thyme, tossed in garlic lemon vinaigrette, feta cheese crumble and roasted tomato topping

Garlic Brown Sugar Flank Steak with Cilantro Chimichurri

Flank steak marinated overnight with brown sugar and garlic marinade and grilled to perfection, topped with our Latin inspired cilantro chimichurri sauce and garnished with boursin stuffed peppadew peppers

Southern Fried Chicken with Roasted Pineapple Habanero Sauce

8way cut bone-in chicken breaded by hand in our secret recipe, served with our house-made roasted pineapple habanero sauce on the side

Grilled Mahi Mahi With Lemon Basil Butter

Hand cut fresh mahi mahi marinated in our embellishing oil and grilled, topped with a lemon basil butter and garnished with grilled lemons and scorched jalapeno

Pork Loin With Apricot Mustard

Tender, roasted pork loin sliced and topped with a sinful whole grain dijon mustard and sweet apricot glaze

Garlic Encrusted Rib Roast

Tender prime rib sliced and served in au jus with caramelized onion and mushrooms

Roasted Salmon Fillet

Fresh roasted salmon fillets topped with a chervil tomato salsa and finished with an asparagus beurre blanc

Grilled Gouda Chicken and Shrimp

Seared boneless chicken breast topped with baby shrimp and finished with a smoked gouda mornay, garnished with garlic roasted tomatoes

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plated lunch

Lunch Pricing Applicable Until 2pm

Price includes Garden Salad, Chef's Seasonal Vegetable and Starch of the Day, Chef's Selection of Dessert, Fresh Baked Rolls with Butter, Ice Water and Iced Tea

Chicken Chasseur

Boneless seared chicken breast finished in a rich hunter style cognac sauce

Buttermilk Fried Chicken & Pimento

Boneless fried chicken breast topped with melted pimento cheese and bacon lardons

Southwest Pork Loin

Chipotle rubbed roasted pork with corn and black bean salsa with avocado cilantro aioli

Bacon Wrapped Salmon

Pan seared bacon wrapped salmon fillet with a garlic tomato butter sauce

Sirloin steak with cabernet demi and marinated mushrooms

Carolina Trout

Pan roasted mountain trout topped with lump crab meat and finished with a lemon caper butter

Grilled Chicken Oscar

Petite boneless chicken breast topped with lump crab meat, grilled asparagus and finished with hollandaise sauce

Turkey Marsala

Lemon and parmesan battered turkey cutlet, pan-fried with marsala and wild mushrooms

Blue Cheese Ribeye

Petite grilled ribeye steak topped with blue cheese and fried onion straws

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lunch

Entrée Lunch Salads

Includes Fresh Baked Rolls with Butter, Chef's Selection of Dessert, Ice Water and Iced Tea

Grilled Chicken or Shrimp Caesar

Crisp romaine lettuce, parmesan cheese, herb croutons, cherry tomatoes and Caesar dressing
Choice of Grilled Chicken Breast or Jumbo Shrimp

Iron and Wedge

Iceberg wedge, diced tomato, baby carrots, English cucumber and sliced marinated steak served with avocado cilantro dressing

Cobb

Romaine and iceberg blend of lettuce, marinated grilled chicken, blue cheese, bacon, tomato, boiled egg and English cucumber served with ranch and balsamic dressings

Soup Enhancements

Broccoli & Cheddar | Homestyle Chicken Noodle | Tomato Artichoke Bisque

Boxed Lunches

Classic Boxed Lunches

Served with Apple, Kettle Chips, Fresh Baked Cookies and Bottle of Water
Groups Under 30 - Select 2 | Groups Over 30 - Select 3

Craft Chicken Salad Croissant | Turkey Club | Roast Beef | Honey Ham & Cheese | Grilled Vegetable Wrap

Bistro Lunch

Buttery Croissant with Honey Ham and Smoked Turkey, Bacon, Cheddar Cheese, Lettuce and Tomato, Mayonnaise and Mustard Packets, Kettle Cooked Chips, Chocolate Chip Cookie and Bottled Water

Craft Lunch

Basil Pesto Grilled Chicken Wrap, Fresh Mozzarella, Tomato, Pancetta Bacon, Arcadian Blend of Lettuce, Cavatappi Pasta Salad, Kettle Cooked Chips, Apple, Chocolate Chip Cookie and Bottled Water

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displays

Price Based on One Hour of Service Each Serves Approximately 50 Guests

International and Domestic Cheese

With crackers

Creamery Cheeses

Cheese board dressed with grapes, dried fruits, candied almonds, crackers and breads

Harvest Vegetable Crudité

Snow peas, pepper strips, mushrooms, asparagus, celery, carrots and fresh cut seasonal vegetables with asiago herb and lemon dip, Caesar and ranch dressings

Antipasto

Italian meats and sausages, cheeses, grilled vegetables, bruschetta and caprese

Fondue

Dark or Milk Chocolate

Snacks and S'mores Dippers

Graham crackers, marshmallows, oreos, popcorn, potato chips, pretzels and rice krispy treats

Tropical Dippers

Pineapple, melon, banana, apple slices, strawberries, dried fruit and maraschino cherries

Cheddar, Swiss or Pepper Jack Cheese

Classic Dippers

Pineapple, melon, banana, apple slices, strawberries, dried fruit and maraschino

Italian Dippers

Breadsticks, pasta chips, toasted ravioli and roasted vegetables

Combination

Both classic & Italian favorites

Menu prices do not include 23% service charge and applicable sales tax.

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hors d'oeuvres

Cold Hors D'oeuvres

Deviled Eggs with Peppered Bacon Garnish	\$105
Tomato Mozzarella Bruschetta with Basil	\$110
Prosciutto Wrapped Melon with Balsamic Glaze	\$130
Pimento Cheese Stuffed Peppadew Peppers	\$150
Anti-Pasto Skewer	\$200
Chicken Salad Lettuce Cups	\$120
Smoked Salmon Crostini with Cream Cheese	\$160
Blackened Ahi Tuna on Cucumber with Wasabi Ginger	\$180
Jumbo Peeled Shrimp with Wasabi Cucumber and Cocktail Sauces	\$230
Assorted Miniature Desserts and Petit Fours	\$145

Hot Hors D'oeuvres

Fried Mushrooms with Truffle Aioli	\$100
Vegetable Spring Rolls with Sweet Thai Chili Sauce	\$100
Crispy Asparagus in Phyllo with Asiago and Dijonaise	\$150
Fried Mozzarella with Marinara	\$150
Spanakopita	\$150
Smoked Gouda Fried Mac & Cheese Bites	\$150
Brie with Raspberry in Phyllo	\$210
General Tso Chicken Bites	\$110
Drumettes: Buffalo, Teriyaki or Honey BBQ Sauce	\$115
Southwest Eggrolls with Chipotle Ranch	\$130
Chicken Cordon Blue Bites	\$150
Chicken Tenders with Honey Mustard	\$150
Chicken Quesadillas	\$160
Chicken & Waffle Lollipops with Maple Syrup	\$200
Mini Meatballs: Swedish or BBQ Sauce	\$100
Beef Empanadas with Pico	\$150
Bacon Cheeseburger Sliders	\$160
Beef En Crouete with Horseradish Sauce	\$210
Teriyaki Peanut Beef Tenderloin Satay	\$230
Steamed Pork & Vegetable Pot Sticker with Sweet Soy Vinegar	\$100
Corndog Bites with Yellow Mustard	\$100
Pigs in a Blanket with Dijon	\$110
Maryland Style Mini Crab Cakes with Citrus Aioli	\$150
Low Country Boil Kabobs	\$180
Bacon Wrapped Scallops with Teriyaki Sauce	\$230
Bacon Wrapped Shrimp with Honey BBQ	\$230

Order contains 50 pieces.

Menu prices do not include 23% service charge and applicable sales tax

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carving stations

Each Presented with Fresh Baked Rolls

\$100 Culinary Attendant Fee Per Station, Per 100 Guests Applies

Pricing based on 3oz of protein per person

Carolina Smoked Ham

Cola Glazed; Assorted Mustards and Peppercorn Mayo

Baron or Beef

Sea Salt and Peppercorn Rubbed American Top Round; Horseradish Cream, Au Jus and Peppercorn Hollandaise

Smoked Turkey Breast

Cranberry Chutney and Whole Grain Mustard Cream

Prime Rib

Sea salt and Peppercorn Rubbed, Horseradish Cream and Au Jus Sauces

Tenderloin of Beef

Peppercorn Hollandaise and Burgundy Mushroom Demi

Smoked Brisket of Beef

Chipotle and Mustard BBQ Sauces

Herb of Mint Leg of Lamb

Rosemary Jus Sauce and Mint Jelly

Drunken Loin of Pork

Charred and Bourbon Glazed, Bourbon Spiked Peppercorn Jus and Granny Smith Apple and Peach Relish

Asian Salmon Sides

Sesame Cucumber and Carrot Slaw and Wasabi Cucumber Cream

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dinner buffet

Price Based on One Hour of Service.

Buffets under 30 guests are subject to a \$75 charge. Presented with Ice Water, Iced Tea and Coffee

Smokin BBQ

Chop Salad with Roasted Corn, Black Beans, Cherry Tomatoes, Smoked Bacon, Red Onion and English Cucumber with Chipotle Ranch Dressings

Jicama Slaw

Honey BBQ Ribs

Dry Rub Spicy Bone-In Tennessee Chicken

Texas Style Baked Beans

Grilled Corn on the Cob with Chili Lime Butter

Banana Pudding and Pineapple Cake

Seasonal Wedge Cut Melon

Smoked Pulled Pork with Eastern Carolina BBQ

Onion Rings

Baked Mac & Cheese

Sweet Corn Bread

Southern Hospitality

Rainbow Kale Salad with Apple Cider Vinaigrette and Blue Cheese Dressing

Pickled Okra and Shrimp Salad

Mustard Fried Pork Chops with Country Gravy

Roast Chicken with Pepper Jelly

Garlic Parsley Roasted Fingerling Potatoes

Bourbon Pecan Pie and Peach Cobbler

with Vanilla Ice Cream

Farmers Market Vegetable Cavatappi Pasta Salad

Creole Beef and Sausage Stuffed Peppers with Rice

Sweet and Sour Braised Collard Greens

Cheddar Garlic Biscuits and Cornbread with Butter

City of Lights Paris

Salad Nicoise Board with Whole Grain Mustard Red Wine Vinaigrette (mixed greens, marinated artichokes, French green beans, olives, red onion, hard-boiled egg, radish, tomato and cucumber)

Baked Brie with Fruit Preserves

Honey Thyme Roast Duck Breast

Baked Codfish with Meuniere Sauce

Warm Mini Croissants with Butter

Chocolate Dipped Cream Puffs

Assorted French Macaroons

French Lentil Salad with Goat Cheese and Walnuts

Beef Bourguignon

Potato Dauphinoise

Green Peas and Baby Carrots

Steakhouse

Chopped Steakhouse Salad – Bacon, Bleu Cheese, Red Onions, Pecans, Grape Tomatoes

Traditional Anti Pasto Salad

Grilled Asparagus

Mashed Potato Bar with Sweet & Yukon Gold Potatoes

New York Cheese Cake with Strawberries

Chocolate Layer Cake

Onion Rings

Grilled Ribeye with House Steak Sauce

Oven Roasted Turkey with Cranberry Chutney

Onion Rings

Grilled Ribeye with House Steak Sauce

Oven Roasted Turkey with Cranberry Chutney

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create your own dinner buffet

Price Based on One Hour of Service. Lunch Pricing Applicable Until 2pm
Buffets Under 30 Guests Are Subject to a \$75 Charge

2 Entrée Selection or 3 Entrée Selection

Presented with Arcadian Harvest Mixed Green Salad OR Caesar Salad, Fresh Cut Seasonal Fruit Board, Cavatappi Pasta Salad, Chick Pea Salad, Choice of 2 Accompaniments, Fresh Baked Rolls with Butter, Assorted Desserts, Ice Water, Iced Tea and Coffee

SOUTHERN FRIED CHICKEN WITH ROASTED PINEAPPLE HABANERO SAUCE
8way cut bone-in chicken breaded by hand in our secret recipe, served with our house-made roasted pineapple habanero sauce on the side

Garlic Encrusted Rib Roast

Tender prime rib sliced and served in au jus with caramelized onion and mushrooms

Roasted Salmon Fillet

Fresh roasted salmon fillets topped with a chervil tomato salsa and finished with an asparagus beurre blanc

Blackened Beef Medallions

Blackened sliced beef tender medallions finished with a portobello wine sauce and crispy shallots

Chicken Chasseur

Boneless seared chicken breast finished with a rich hunter style sauce and cognac

Pasta Carbonara with Chicken And Shrimp

Cavatappi pasta with green peas, caramelized onion, garlic, chicken breast and baby shrimp, tossed in a parmesan cream sauce, finished with diced roma tomatoes and crumbled bacon

Caribbean Mahi Mahi

24 hour jerk marinated, grilled mahi mahi finished with a peach bbq chutney

Pork Roulade

Herb roasted pork loin stuffed with garlic wilted spinach, smoked bacon, caramelized onion and finished with a gouda mornay

Grilled Baseball Sirloin

Petite "baseball cut" sirloin finished with a whole grain mustard cherry demi garnished with cherry peppers

Mediterranean Grilled Chicken

Herb marinated boneless grilled chicken breast topped with a fruit salsa and feta cheese crumble

Grilled Ribeye Steaks

Grilled ribeye steaks served with traditional steak sauce on the side

Backyard Honey Bbq Chicken

Bone-in chicken grilled and brushed with a honey bbq sauce

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create your own dinner buffet

Accompaniments

Red Bliss Mashed Potatoes; Rice Pilaf; Baked Mac & Cheese; Herb & Garlic Roasted Potatoes; 3 Cheese Potato Gratin; Garden Vegetable Wild Rice; Wild Mushroom Risotto
Baby Green Beans; Steamed Broccoli & Carrots; Roasted Vegetable Seasonal Medley; Lima Beans & Corn; Snap Peas & Roasted Tomatoes; Green Peas with Mushrooms; Roasted Cauliflower

Enhancements

Price Based on One Hour of Service

Pasta Bar

Penne Pasta and Cheese Filled Ravioli
Garlic Alfredo and Marinara Sauces
Baby Shrimp, Meatballs and Sliced Grilled Chicken Breast

Mashed Potato Martini Bar

Yukon Gold Mashed Potatoes and Sweet Potato Mash
Toppings: sour cream, horseradish, assorted cheeses, broccoli, caramelized onions, sautéed mushrooms, green onions, bacon, sundried tomato, cinnamon, brown sugar, toasted pecans and mini marshmallows

Stir Fry Bar

Lo-Mein Noodles and Jasmine Rice
Toppings: baby shrimp, chicken steak, baby corn, snow peas, onion, peppers, mushrooms, spinach, zucchini and broccoli \$100 Culinary
Attendant Charge if Requested to be Chef Attended

Carving Station

Culinary Attendant Charge Applies
Based on 4oz per person and Served with Accompaniments

Prime Rib

Smoked Turkey Breast

Roasted Pork Loin

Leg of Lamb

Honey Baked Ham

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culinary stations

Price Based on One Hour of Service | 2 Station Minimum Applies
\$100 Culinary Attendant Fee Per ACTION Station, Per 100 Guests Applies

Sub Zero Station

Chef Attended Station with the use of Liquid Nitrogen to create "Nitro Dragon" Marshmallow Chill Pills & Pound Cake Igloo Blocks
"Nitro Dragon" Caramel Corn

Premium vanilla ice cream presented with hot Belgian chocolate sauce, caramel sauce, fruit compotes, fresh seasonal fruit and berries, whipped cream, candied almonds, peanuts and of course, sprinkles!

Game Day

Wings served with Celery, Carrots, Blue Cheese Dip, Ranch Dip with Potato Skins, Chips, Salsa and Queso. Wing Sauce Options – Buffalo, BBQ, Sweet Thai Chili.

Fajita & Taco Bar

Seasoned grilled chicken and steak, fiesta ground beef, peppers and onion with flour tortillas, crunchy corn taco shells and chips Toppings: sour cream, guacamole, salsa, shredded cheese, queso, jalapenos, chopped tomato, lettuce and south of the border beans

Paella Action Bar

Spanish rice and your choice of toppings sautéed to order and finished with a spicy soffrito broth – chorizo sausage, chicken, mussels, shrimp, peppers, onions, mushrooms and cilantro

Slider Station

Choose Two: Burger, Pulled Pork or Pulled Chicken served with appropriate condiments; cheese, bbq sauce, ketchup, mustard, mayo, lettuce, tomato, onion

Nacho Station

Ground beef, shredded chicken, shredded lettuce, diced tomato, diced onion, black olives, jalapenos, salsa, guacamole, sour cream, hot queso.

Southern Grits Bar

Southern style grits presented with add-ins including blackened bay shrimp, andouille sausage, jalapenos, sautéed mushrooms, caramelized onions, bacon and cheddar cheese

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Menu selections and pricing are subject to change without notice until an event order is fully executed



culinary stations continued

Mac & Cheese Bar

Elbow macaroni pasta, cheddar, parmesan Swiss and pepperjack cheese sauces with toppings: jalapenos, sautéed mushrooms, mini meatballs, grilled chicken, bacon bits, green peas, cilantro, tomatoes and crab meat

Stir Fry Action Bar

Lo-mein noodles and jasmine rice with toppings prepared by the chef to order – baby shrimp, chicken, steak, baby corn, snow peas, onion, peppers, mushrooms, spinach, zucchini and broccoli

New York Pizza Bar

4 varieties of NY inspired pies to include: classic pepperoni, supreme style, garden vegetable and bbq chicken Served with cilantro, grated parmesan cheese and jalapeno peppers

Pasta Bar

Penne pasta and cheese filled ravioli with garlic alfredo and marinara sauces sautéed to order with your choice of baby shrimp, all beef meatballs and sliced grilled chicken breast

Mashed Potato Martini Bar

Yukon gold mashed potatoes and sweet potato mash – toppings: butter, sour cream, horseradish, cheese, broccoli, caramelized onions, sautéed mushrooms, green onions, bacon, sundried tomato, cinnamon, brown sugar, toasted pecans and mini marshmallows

Grilled Cheese Action Bar

Breads: wheat, white and rye grilled to order with your choice of fillings: pimento, Swiss, American and blue cheese, ham, turkey, crab meat, tomato, bacon, caramelized onion and sautéed sweet peppers

Brochette Station

Toasted Garlic Olive Oil Crostini served with: Prosciutto, Fresh Oregano, Vine Ripened Tomato, Fresh Basil, Mozzarella, Onion, Roasted Garlic

Soup and Salad Station

Choose two Soups

Broccoli and Cheddar | Potato | Homestyle Chicken & Noodle | Tomato Bisque | Chicken Tortilla | Soup Du Jour.
Ice Berg & Arcadian Blend Salad with carrots, cucumbers, bacon, tomatoes, olives, chopped egg, herb croutons and three dressings

Ice Cream Bar

Premium vanilla ice cream presented with hot Belgian chocolate sauce, caramel sauce, fruit compotes, fresh seasonal fruit and berries, whipped cream, candied almonds, peanuts and of course, sprinkles!

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plated dinner

Includes your choice of 1 Delicious Beginning and 1 Sweet Ending,
Chef's Seasonal Vegetable and Starch of the Day, Fresh Baked Rolls with Butter, Ice Water, Iced Tea and Coffee

Delicious Beginnings

Mixed Green Garden Salad with Sliced Roma Tomato, English Cucumber, Shredded Carrot, Ranch and Balsamic Dressings
Caesar Salad with Cherry Tomato, Parmesan Herb Croutons and Caesar Dressing
Greek Salad with Romaine, Olives, Tomatoes, Cucumber, Feta Cheese and Greek Vinaigrette
Spinach Salad with Fresh Berries, Feta Cheese, Pecans and Raspberry and Balsamic Vinaigrette
Soup: Broccoli & Cheddar, Potato & Leek, Homestyle Chicken Noodle, Tomato Artichoke Bisque or Chicken Tortilla

Chicken Chasseur

Boneless seared chicken breast finished in a rich hunter style cognac sauce

Buttermilk Fried Chicken & Pimento

Boneless fried chicken breast topped with melted pimento cheese and bacon lardons

Chicken Saltimbocca

Boneless seared chicken breast stuffed with fresh sage, provolone and prosciutto ham finished with a parmesan peppercorn sauce

Grilled Chicken Oscar

Petite boneless chicken breast topped with lump crab meat, grilled asparagus and finished with hollandaise sauce

Blackened Chicken & Shrimp Savatappi Pasta

With parmesan garlic cream and roasted tomato garnish Served with chef's seasonal vegetable

Southwest Pork Loin

Chipotle rubbed roasted pork with corn and black bean salsa with avocado cilantro aioli

Marinated Bone in Pork Chop

Teriyaki marinated grilled pork chop finished with a honey ginger soy glaze

Turkey Marsala

lemon and parmesan battered turkey cutlet, pan-fried with marsala and wild mushrooms

Blue Cheese New York Strip

N.Y. strip steak with blue cheese, red wine demi and tomato herb confit and topped with fried onion straws

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plated dinner continued

Peppercorn Beef Tenderloin Filet

Grilled beef tenderloin steak with green peppercorn sauce

Prime Rib

Garlic herb crusted prime rib cut and served with horseradish sauce and au jus

Carolina Trout

Pan roasted mountain trout topped with lump crab meat and finished with a lemon caper butter sauce

Bacon Wrapped Salmon

Pan seared bacon wrapped salmon fillet with a garlic tomato butter sauce

Honey Thyme Duck

Chinese spiced duck breast pan roasted and finished with a honey thyme glaze

Petite Filet and Crab Cake

Served with cabernet demi, southwest corn relish and remoulade

Petite Filet and Shrimp Scampi

Served with cabernet demi and scampi shrimp sauce

Petite Filet and Salmon

Served with cabernet demi and tomato caper butter sauce

Petite Filet & Seared Chicken

Served with cabernet demi and smoked gouda mornay

Sweet Endings

Crème Brulee Cheesecake

Ultimate Chocolate Cake

Lemon Italian Cream Cake

Caramel Apple Pie

Cream Cheese Carrot Cake

Fresh Berries & Crème Anglaise

Red Velvet Cake

Key Lime Pie

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b e v e r a g e s

Gold Spirits

Pinnacle Vodka, New Amsterdam Gin, Cruzan Rum,
Jim Beam, Captain Morgan Rum

Diamond Spirits

Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Jack Daniels, Dewars Scotch, Crown Royal, Sauza Silver Tequila, Di Saroni Amaretto, Sambuca, Baileys

Domestic Beer

Bud Light, Miller Lite, Michelob Ultra

Imported/Craft Beer

Regional Craft Beers (seasonal rotation),
Heineken, Corona

Gold Wine

Canyon Road: Chardonnay,
Cabernet Sauvignon, Merlot, White Zinfandel

Diamond Wine

Mirassou Chardonnay, Ecco Domani Pinot Grigio, Mirassou Pinot Noir, Apothic Red Blend

Hotel reserves the right to substitute specific brands with like items.

If your group would like a specific item on the hosted or cash bar, we will work to accommodate the request.

Some requests will require a minimum purchase based on current hotel offerings.

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w i n e

By the Bottle

Canyon Road

White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

Mirrasou, California

Pinot Grigio

Ecco Domani Italy

Chardonnay

Lamarca

Prosecco

William Hill Central Coast, CA

Chardonnay, Cabernet Sauvignon

Frei Brothers Sonoma County, CA

Cabernet Sauvignon, Pinot Noir

WHITE ZINFANDEL light-bodied wine with hints of strawberry, cherry and watermelon flavors and a smooth crisp finish. Serve chilled with appetizers, fresh fruits or summer salads.

SAUVIGNON BLANC dry light intensity white wine; flavors of fresh green apples, ripe orange blossoms and honeydew melon. A touch of Semillon in the blend lends a nice sweetness to balance by a crisp acidity California sunshine in a bottle.

PINOT GRIGIO dry light intensity white wine: this fruity wine has an excellent acid balance and fresh floral aromas. Red apple and peach flavors burst onto the palate. Crisp, clean finish.

CHARDONNAY medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. A delicious compliment to grilled chicken, lighter pasta dishes or mild cheeses.

PINOT NOIR medium-bodied with aromas of cherries and fresh pomegranates. Rain followed by warm days in the South of California brought fresh fruit aromas and full flavors into the wine. A cherry palate with a velvety smooth finish.

MERLOT dry medium intensity red wine; with a soft and elegant mouth feel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice. Perfect with poultry and grilled meats or red pasta dishes.

CABERNET SAUVIGNON medium-bodied wine rich and flavorful hints of ripe raspberry and velvety smooth finish. Enjoy with grilled red meats.

PROSECCO sparkling wine, intensely aromatic and crisp, bringing to mind yellow apple, pear, white peach and apricot.

Ask your catering manager about select wine pairings

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audio visual rentals

Client's LCD Display Package 8' Screen

Client supplies the LCD projector, Hotel supplies AV cart, 6' or 8' tripod screen, cables, extension cord and power with basic setup assistance

Client's LCD Display Package 9' x 12' Screen

Client supplies the LCD projector, Hotel supplies AV cart, 9'X12' screen, cables, extension cord and power with basic setup assistance

LCD Display Package 8' Screen

Hotel supplies the LCD projector, Sound, AV cart, 6' or 8' tripod screen, cables, extension cord and power with basic setup assistance

LCD Display Package 9' x 12' Screen

Hotel supplies the LCD projector, Sound, AV cart, 9'X12' screen, cables, extension cord and power with basic setup assistance

Microphones

Wired Microphone
Wireless Handheld Microphone
Wireless Lavalier Microphone

Audio

4 Channel Mixer
6 Channel Mixer
10 Channel Mixer
House Sound Patch Fee
Portable 2 Speaker Sound System
Polycom Conference Phone

Video/Projection

50" Flat Screen TV Monitor
DVD Player
Wireless Presenter

Other Items

Acrylic Standing Podium
Staging (4'x8' Section)
Dancefloor (4'x4' Section)
Flipchart with Markers
Dry Erase Board with Markers
Easel
Extension Cord/Power Strip
Spider Box
Exhibit Table (6' with 2 chairs)
Windows Laptop
LED Multi-color Up Lights

AV Technicians

4 Hour Minimum
7AM – 10PM
10PM – 7AM

Drayage – please inform your event manager of any planned deliveries

Box Receipt up to 36"x24"x24"
Larger Boxes/Display Cases
Storage Prior to 3 Days Before Event

Pallet Receipt
Pallet Storage Prior to 3 Days Before Event

- Equipment reflects daily charge.
- If equipment needs to be struck and reset in the same day labor charges will apply.
- More than 2 microphones/sound inputs requires the use of a mixer.
- Renter is responsible for equipment during the rental duration.
- Damaged or missing equipment is full responsibility of renter.
- Cancellation of equipment or service with less than 72 hours' notice will result in fees up to full rental price.



event guidelines

Embassy Suites by Hilton, Greenville Golf Resort & Conference Center understands the full range of details that go into preparing for your event. We are honored to be a partner in ensuring that your event is flawless and exactly to your specifications. Here are some event guidelines to keep in mind.

- Embassy Suites is the exclusive caterer for all on-property facilities and events.
- A confirmation of guaranteed attendance is required by 12noon at least 3 business days in advance of all functions. Charges are based upon the guaranteed number, plus any additions made on the day of the event. Meals will be prepared based on your guaranteed figure. Our team will make every effort to duplicate your menu for any additional guests; however, in the event this cannot be done, a substitute will be provided. If we do not receive a guarantee, we will consider the number of guests indicated as "Agreed" on the Banquet Event Order as your final guarantee
- Our talented Culinary Team is able to provide most any menu request, as such, food or beverages from outside sources are not permitted in our Hotel event spaces or public areas. In addition, no remaining items from catered functions may be taken from the hotel.
- Alcoholic beverages served on the hotel premises or elsewhere under the hotel's alcoholic beverage license are required to be dispensed only by hotel servers or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.
- All signs must be professionally printed and their placement and posting be pre-approved by your Event Manager prior to arrival. Nothing shall be posted, nailed, screwed, taped or otherwise attached to walls, floor or other parts of the building or furniture. If Group desires to hang or adhere materials in meeting rooms, your Event Manager must be notified of this request in advance and will assist in order to avoid potential damage. Charges may apply for this assistance and materials. Any damages to the event spaces will be billed to the Group.
- The hotel reserves the right to control decibel levels in all areas.
- We request the final details of your event to be submitted a minimum of 3 weeks in advance of your arrival date, along with Banquet Event Orders signed by both parties to ensure the details.
- Payment: All groups are required to have advance arrangements for event payment 30 days prior to arrival. Please review contract for specifics.
- Please refer to your contract for payment policies and due dates.
- Shipping & Receiving: all incoming packages should be addressed as follows:

EMBASSY SUITES GREENVILLE

Name of Event

670 Verdae Boulevard Greenville, SC 29607 HOLD FOR – (Onsite Contact Name)

Date of Event