



**EMBASSY  
SUITES**

by HILTON™

Cincinnati - Northeast (Blue Ash)

# 2019 CATERING MENU





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# GOOD MORNING WORLD!

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*Price is per person unless stated otherwise.*

## **CONTINENTAL BREAKFAST \$9**

Chilled Juices, Freshly Brewed Coffee & Tea, Assortment of Breakfast Pastries

## **TRADITIONAL CONTINENTAL \$13**

Chilled Juices, Freshly Brewed Coffee & Tea, Assortment of Breakfast Pastries, Bagels and Cream Cheese, Seasonal Fresh Fruit

## **KICKSTART BUFFET \$18**

Chilled Juices, Freshly Brewed Coffee & Tea, Fresh Scrambled Eggs, Sausage, Bacon, Seasonal Fresh Fruit, Biscuits & Gravy, Hash Browns, Pastries, Bagels & Cream Cheese

## **CHAMPAGNE BRUNCH \$27**

Chilled Juices, Freshly Brewed Coffee & Tea, Fresh Scrambled Eggs, Traditional Eggs Benedict with Hollandaise, Bacon, Sausage, Chicken a la King with Rice Pilaf, Smoked Salmon Display with Red Onion, Tomatoes, Capers, Lyonnaise Potatoes, Seasonal Fresh Fruit Display, Pastries, Bagels & Cream Cheese, Champagne & Mimosas Upon Arrival

## **PLATED BREAKFAST \$16**

Chilled Juices, Freshly Brewed Coffee & Tea, Traditional Eggs Benedict, Choice of Sausage OR Bacon, Hash Brown Potatoes

### **WAKE UP CALL...**

**INFUSED MIMOSAS & BLOODY MARYS UPON ARRIVAL  
\$7 EACH**



All prices subject to a taxable 22% gratuity charge & applicable sales tax. Both are subject to change. 12/18 | 513-733-8900 | EmbassySuitesBlueAsh.com



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# COFFEE AND BEVERAGES

## BEVERAGES

Full Day Rooted Grounds® Coffee Service*	\$9/person
Half Day Rooted Grounds® Coffee Service*	\$5/person
Coffee, Decaf, and Hot Teas	\$38/gallon
Rooted Grounds® Specialty Flavored Full Day Coffee Service*	\$11/person
Rooted Grounds® Specialty Flavored Half Day Coffee Service*	\$7/person
Soft Drinks Full Day Service	\$10/person
Soft Drinks Half Day Service	\$6/person
Assorted Soft Drinks	\$2/each
Bottled Water	\$3/each
Fruit Punch	\$30/gallon
Iced Tea	\$12/pitcher

\*Full day coffee service based on a meeting of up to 8 hours in duration.

\*Half day coffee service based on a meeting of up to 4 hours in duration.

## A LA CARTE SNACKS

Assorted Cookies	\$18/dozen
Chocolate Brownies	\$2/each
Assortment of Candy Bars	\$2/each
Pretzels (Individual Bags)	\$2/each
Assorted Chips (Individual Bags)	\$2/each
Peanut Butter Crackers	\$2/each
Granola & Nutri-Grain Bars	\$3/each
Cracker Jacks	\$3/each
Mixed Nuts	\$19/pound

## LOCAL CRAFT BEER OFFERINGS

Rhinegeist	\$6/each
MadTree	\$6/each

*Rooted Grounds Coffee® is locally roasted with the belief that great coffee should be an affordable luxury.*





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## GIVE THEM A BREAK

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### **ENERGY BURST \$15**

Assorted energy and granola bars, whole fresh fruit, assorted yogurt, fruit juices, sodas, & bottled water

### **CHOCOLATE DECADANCE \$10**

Chocolate chip cookies, brownies, blondies, assorted sodas, coffee, tea, & bottled water

### **SNACK ATTACK \$8**

Potato chips, pretzels, peanuts, chips & salsa, sodas & bottled water

### **GARDEN FRESH TRAY \$10**

Display of fresh vegetable with dip, cheese & seasonal fruit, sodas & bottled water

### **SPIRITED COFFEE BREAK \$15**

Assorted Rooted Grounds® brewed coffee, shaved chocolate, Bailey's® whipped cream, Grand Marnier® whipped cream, cinnamon sticks, flavored syrups & creamers

### **LOCAL CRAFT BEER SALUTE \$12**

Rhinegeist® or MadTree Craft Beer® with BLU's popular Servatii Bakery® pretzel bread & cheese dipping sauce





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## PLATED LUNCH

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*Entrées Include Chef's Selection of Vegetables, Accompaniment, Assorted Mini Desserts, Coffee and Iced Tea.  
If Two Entrées are Offered the Higher Price will Apply.*

### CHOOSE ONE STARTER

*House Salad, Fresh Seasonal Fruit Cup, Lobster Bisque*

### ENTRÉE

#### SALMON \$24

Pan-seared Salmon with Citrus Sauce

#### FILET MIGNON \$26

Bordelaise Sauce

#### PORK LOIN \$23

Fruit Chutney and Apple Brandy Sauce

#### SOLE \$24

Macadamia Encrusted Fillet of Sole  
with Lemon Butter

#### GRILLED CHICKEN \$21

Tropical Fruit Salsa

#### VEGETABLE WELLINGTON \$19

Fresh Seasonal Vegetables  
in a Pesto Sauce

#### CHICKEN PICCATA \$22

White Wine and Lemon Sauce  
with Capers

### LUNCH REFRESHERS

Add a Sangria Punch Mix or Local Craft Beers  
to Surprise and Delight

### LIGHT PLATED LUNCH

*\*All light plated lunches include rolls & butter and platters of assorted miniature desserts*

#### PECAN ENCRUSTED CHICKEN SALAD \$17

#### TRIO SALAD - SEASONAL FRUIT, CHICKEN SALAD, TUNA SALAD \$17

#### BLACK-N-BLEU SALMON CAESAR SALAD \$17

#### TURKEY CLUB WRAP WITH FRUIT CUP AND CHIPS \$18

### LUNCH BOX SPECIALS \$19

*\*All Boxed Lunches include condiments, disposable flatware, sodas or bottled water, whole fruit, cookie & chips*

#### TURKEY CLUB

Smoked Turkey, Lettuce, Tomato, Bacon in a Flour Wrap

#### HAM & SWISS CROISSANT

Shaved Ham, Baby Swiss, Lettuce, Tomato on a Flaky Croissant

#### BEEF & CHEDDAR

Sliced Roast Beef, Aged Cheddar, Arugula, Tomatoes on a Hoagie Bun

#### GRILLED VEGETABLES & HUMMUS WRAP

Vegetarian Wrap with Microgreens in a Flour Tortilla



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## LET'S DO LUNCH

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*Minimum 30 people, price is per person.  
\$3.00 additional per person under 30 people.  
Selections Include Coffee and Iced Tea.*

### **EXPRESS DELI BUFFET \$23**

Tri-Color Pasta Salad, Garden Salad with Dressing, Chef's Selection of Deli Meats & Cheeses, Relish Tray, Potato Chips, Assorted Condiments and Breads, Fresh Baked Cookies

### **PICNIC BUFFET \$25**

Crispy Fried Chicken, Pulled Pork BBQ, Home-style Mashed Potatoes, Coleslaw, Tossed Salad, Country Green Beans, Cornbread, Fresh Baked Cookies

### **TACO & FAJITA BUFFET \$23**

Shredded Beef & Grilled Chicken Strips, Spanish Rice, Shredded Cheeses, Sour Cream & Guacamole, Black Olives, Lettuce, Salsa, Fresh Tomatoes, Sautéed Peppers & Onions, Black Bean and Corn Salsa, Tortilla Chips, Zangoes for Dessert

### **EMBASSY CLASSIC LUNCH BUFFET \$26**

#### **SELECT TWO STARTERS**

Mixed Green Salad with Dressings, Caesar Salad, Seasonal Fresh Fruit, Lobster Bisque Soup, Chicken & Wild Rice Soup

#### **SELECT TWO ACCOMPANIMENTS**

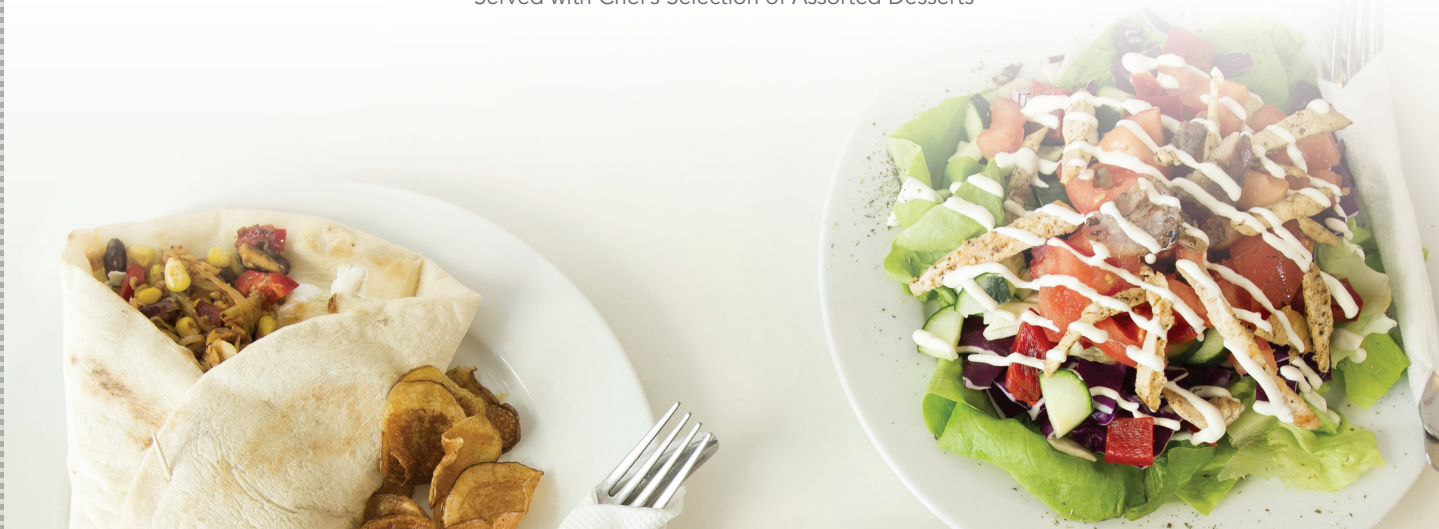
Seasoned Yukon Gold Potatoes, Rice Pilaf, Garlic Red Mashed Potatoes, Fresh Steamed Green Bean Almondine, California Vegetable Medley, Zucchini & Squash Medley, Mediterranean Quinoa

#### **SELECT TWO ENTRÉES**

Sautéed Chicken Concasse, Roasted Sirloin of Beef Jardinaire, Black-n-Bleu Salmon, Tilapia with a Lemon Pepper Butter Sauce, Grilled Chicken Bruschetta, Pasta Primavera with Rose Sauce, Pork Tenderloin with Chipotle Monterey Jack Sauce

#### **ADD A THIRD ENTRÉE: \$3 PER PERSON**

Served with Chef's Selection of Assorted Desserts



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# DINNER'S READY

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*Minimum 30 people.*

*\$5.00 additional per person under 30 people. Price is per person.  
Selections Include Coffee and Iced Tea, Chef's Assorted Desserts.*

## EMBASSY GRAND BUFFET

Mixed Green Salad with Assorted Dressings  
Seasonal Fresh Fruit Display  
Anit-pasto Salad  
Seasonal Fresh Vegetables  
Chive Whipped Potatoes  
Rolls & Butter

### ENTRÉES

Tenderloin Beef  
Seared Salmon with Aglio Olio Sauce  
Bacon Wrapped Pork Loin  
Chicken Pesto with Sautéed Mushrooms & Artichoke Hearts  
Pasta Primavera with Rose Sauce  
Herb Roasted Prime Rib\*

**Select Two Entrées \$36**  
**Select Three Entrées \$40**

*\*Carver Fee \$75 per carver*

## BLUE ASH BUFFET

Tossed Salad with Dressings  
Redskin Potato Salad  
Chef's Fresh Vegetables  
Roasted Yukon & New Potato Medley

### ENTRÉES

Sliced Roast Beef with Bordelaise  
Roasted Pork Loin with Apple Brandy Sauce  
Seared Salmon with Lemon Butter  
Buttermilk Fried Chicken  
Tri-Color Tortellini

**Select Two Entrées \$32**  
**Select Three Entrées \$36**

## TASTE OF ITALY BUFFET

Anti-Pasto Tossed Salad  
Caesar Salad  
Italian Garlic Bread  
Zucchini & Squash Provencal  
Sundried Tomato & Mushroom Risotto

### ENTRÉES

Chicken Tuscany  
Lasagna (meat or vegetable)  
Lobster Ravioli  
Red Wine Infused Pork Tenderloin with Pesto Sauce

**Select Two Entrées \$30**  
**Select Three Entrées \$34**





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# PLATED DINNERS

*Entrees Include Chef's Selection of Vegetables and Accompaniment, Assorted Rolls with Butter, Assorted Desserts, Coffee and Iced Tea.  
If Two Entrees are Offered the Higher Price will Apply.*

## CHOICE OF ONE STARTER

Bibb Salad with Dried Cranberries, Mandarin Oranges, Almonds  
House Salad | Caesar Salad | Lobster Bisque

## ENTRÉES

### FILET OSCAR \$38

Lump Crab, Asparagus, Hollandaise

### NY STRIP STEAK \$35

Topped with Maitre d' Hotel Butter

### BLACK-N-BLEU SALMON \$29

Blackened with  
Gorgonzola Cream Sauce

### TILAPIA JARDINIÈRE \$28

Lemon Caper Butter Sauce

### SURF & TURF - MARKET PRICE

Filet & Lobster Tail Served with  
Barnaise Sauce & Drawn Butter

### CHICKEN MARSALA \$27

Rich Mushroom Demi-Glace

### PESTO CHICKEN \$27

Sauteed Arichoke Hearts, Portobello  
Mushrooms, Pesto Cream Sauce

### CHICKEN TUSCANY \$28

Parmesan Breaded with  
White Wine Cream Sauce

### DUET FILET & CHICKEN BORDELAISE \$33

Red Wine Demi-Glaze

### PASTA PRIMAVERA \$21

Seasonal Vegetables Tossed in  
Pomodoro Sauce

### VEGETABLE NAPOLEON \$21

Layers of Spinach, Balsamic Tomato,  
Eggplant, Pesto

### VEGETABLE WELLINGTON \$21

Seasonal Vegetables  
Wrapped in Puff Pastry

Serve above with a bottle of  
Storypoint Cabernet, CA  
**\$25 Per Bottle**

Serve above with a bottle of  
Stonecap Merlot, WA  
**\$24 Per Bottle**

Serve above with a bottle of  
Grayson Chardonnay, CA  
**\$26 Per Bottle**



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# HORS D'OEUVRES & RECEPTION STATIONS

## HORS D'OEUVRES

*Sold in increments of 50 pieces, price is per piece.*

- Beef Tenderloin Canapes \$2
- Mediterranean Antipasto Skewer \$2
- Tomato Bruschetta \$2
- Smoked Salmon and Lemon Dill Cream \$3
- Crispy Petite Crab Cakes with Remoulade Sauce \$3
- Candied Apple Pork Belly \$2
- Raspberries & Brie en Croute \$2
- Asparagus Asiago in Phyllo \$2
- Wild Mushroom Beggar's Purse \$2
- Bacon Wrapped Scallops \$3
- Spanakopita \$2
- Vegetable Spring Rolls with Sweet Chili Sauce \$2

## HORS D'OEUVRES ON DISPLAY

*Price is per person, unless stated otherwise.*

- International and Domestic Cheese with Artisan Breads & Crackers \$5
- Anti-pasto Display \$7
- Crudite Display with Duo Chips \$4
- Classic Gulf Shrimp **Market Price**
- Poached Salmon Display **\$150 per platter**



## BUILD YOUR OWN DINNER STATIONS

*\*\$75 Chef station attendant for carving station & Sicilian pasta cooked to order station.*

*\*1 Chef for every 50 people.*

*\*Stations priced for one hour.*

## SMALL PLATE STATIONS PERFECT FOR NETWORKING EVENTS

### CARVING

*All stations include silver dollar rolls and appropriate condiments*

- Herb Roasted Prime Rib of Beef **\$11 per person**
- Tenderloin of Beef **\$14 per person**
- Roasted Turkey **\$9 per person**
- Herbed Pork Loin **\$9 per person**

### KING NEPTUNE'S **MARKET PRICE**

Shrimp Cocktail, Oysters on the Half Shell, Prince Edward Island Mussels, Poached Salmon Display

### SICILIAN PASTA **\$16 PER PERSON**

Farfalle and Penne Pastas, Marinara, Alfredo, and Aglio Olio Sauces, Fresh Garlic, Italian Sausage, Meatballs, Onions, Peppers, Sundried Tomatoes, and Artichoke Hearts

### SALAD & SOUP **\$8 PER PERSON**

Mixed Green Salad with Feta, Dried Cranberries, Red Onion, Pine Nuts with Raspberry Vinaigrette & Lobster Bisque

### FOUR BITE BURGER **\$10 PER PERSON**

Choice of (2) Types of Sliders: Micro Slider Burgers with Cheese, Pulled BBQ Pork Belly with Jicama Slaw, Lobster Salad Sliders with Chiffonade of Cucumber and Lettuce

### DESSERT BY THE BITE **\$4 PER PERSON**

A Melagne of Miniature Desserts to Include Chocolate Strawberries, Mini Cheesecake, Specialty Cookies and Tarts

### LOCAL CRAFTS **\$20 PER PERSON**

Rhinegeist® or MadTree® Craft Beer with BLU's popular Servatii Bakery® Pretzel Bread & Cheese Dipping Sauce



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# BEVERAGE OPTIONS

*All Beverages Must be Consumed in our Meeting / Banquet Rooms.  
No Outside Beverages Allowed. \$85 Per Bartender Fee will be added to all bar set-ups  
(We recommend 1 bartender for each 100 guests).  
The hotel maintains an extensive wine list: Please ask your Catering Manager for our selections and pricing.  
We require that food be ordered and added to any bar event that is over 2 hours.*

## NAME BRANDS

Hosted \$6 Cash/Credit \$6.50

- Gordon Gin
- Smirnoff Vodka
- Inver House Scotch
- Bacardi Rum
- Jim Beam
- Canadian Club
- Cuervo
- Christian Brothers

## HOUSE WINES

Hosted \$6 Cash/Credit \$6.50

- CK Mondavi Cabernet Sauvignon
- Merlot, White Zinfandel, Chardonnay

## PREMIUM BRANDS

Hosted \$7 Cash/Credit \$7.50

- Bombay Sapphire Gin
- Grey Goose Vodka
- Dewar's Scotch
- Maker's Mark
- Seagram's VO
- Courvosier V.S.

## SANGRIA PARTY MIX

\$60 per gallon  
(Serves approx. 20)

## MIMOSAS & CHAMPAGNE

\$7 each

(Guest receives upon arrival)

## DOMESTIC BEERS

Hosted \$4 Cash/Credit \$4

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- O'Douls

## IMPORT/CRAFT BEERS

Hosted \$6 Cash/Credit \$6

- Heineken
- Guinness
- Rhinegeist Cougar Blonde
- MadTree Psychopathy IPA
- MadTree Lift
- Urban Artifact Finn

## SURPRISE YOUR GUESTS!

CK Mondavi is an Excellent Table Wine  
Ask Your Catering Manager for Current Specials  
Starting at \$20 per Bottle

## SEASONAL CRAFT BEERS MAY BE AVAILABLE

