

*Embassy Suites  
Convention Center  
Las Vegas*



*2009 Catering Menus*

*A taxable 20% service charge and 7.75% sales tax will apply*

## *Audio / Visual & Accessories*

### **PROJECTORS**

Overhead Projector	\$60
35mm Slide Projector	\$55
LCD Projector	\$325

### **PHONE**

House Phone	\$10
Standard Speakerphone	\$30
Polycom Speakerphone	\$80
Analog Telephone Line	\$100

### **PROJECTION SCREENS, ETC.**

70" Tripod Screen	\$35
8' Tripod Screen	\$50
Dresskit for Tripod Screen	\$45
Extension Cord	\$6
Power strip	\$6

### **MEETING AIDS**

Flip Chart Package*	\$45
Post It Brand Flip Chart Package*	\$65
Display Easel	\$15
Whiteboard	\$45
Cork Board w/ Easel	\$40
Laser Pointer	\$15
Lighted Podium	\$50
Audio/Visual Cart	\$25

*\*Packages Include pad, easel, and markers*

### **AUDIO**

Wireless Microphone (Handheld or Lavalier)	\$95
Cassette Player/Recorder	\$45
75 Watt Speaker w/ Amplifier And Companion Sound System	\$150
16 Channel Mixer	\$75
Microphone Floor or Table Stand	\$10
Laptop Audio/Video Cable	\$25
Patch to House Sound	\$25

## *Audio / Visual & Accessories*

### **INTERNET**

T1 Wireless and Wi-Fi Based Wireless Internet Access  
And Standard Wired Ethernet Connections  
\$35 Per Computer / Per Day

### **VIDEO**

27" Monitor	\$100
VHS/DVD/CD Player/Recorder	\$75

### **STAGING**

4' x 8' Riser	\$75
Step Unit	\$25
Dance Floor, per 3' x 3' Section	\$20

### **LABOR / FEES**

Setup / Audio Visual Technician	\$60+ / hour
Delivery Fee	\$45

*\*\*All Audio/Visual Equipment will be charged individually, Per Day*

*The equipment listed is rented on a first reserved basis.*

*Due to the limited stock of equipment owned by the hotel, should it become necessary to rent equipment from an outside vendor, the group will be subject to a delivery fee. If additional deliveries are made, additional costs may occur*

*(Outside Audio/Visual Equipment is not permitted without prior approval)*



*A taxable 20% service charge and 7.75% sales tax will apply*

## ***Breakfast Selections***

### **Continental Breakfast**

Selection of Bottled Orange, Apple, Cranberry, and Grapefruit Juice  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Breakfast Pastries, Blueberry & Banana Nut Muffins, and Bagels with Cream Cheese  
*\$16 per person*

### **Deluxe Continental Breakfast**

Selection of Bottled Orange Juice, Apple Juice, Cranberry Juice, and Grapefruit Juice  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Breakfast Pastries, Blueberry & Banana Nut Muffins, and Bagels with Cream Cheese  
Assorted Yogurt and Seasonal Fresh Fruit Display  
*\$18 per person*

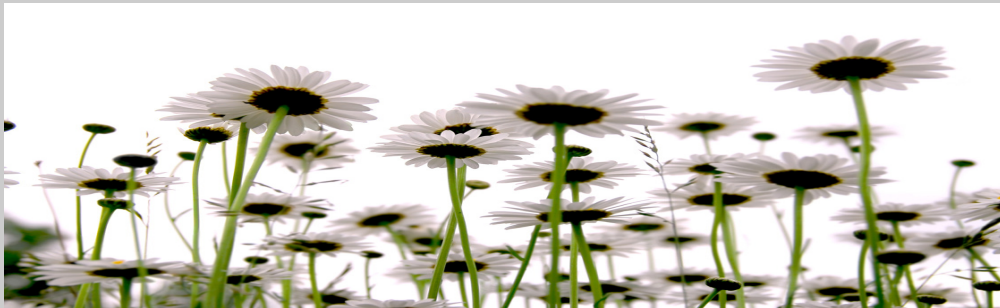
### **Suggested Additions for the Continental Breakfast(s)**

#### **Hot Breakfast Burrito**

Scrambled Eggs, Zesty Sausage, Shredded Cheese, and Green Onions  
Wrapped in a Warm Gourmet Tortilla  
Salsa served on the side  
*\$6 per person*

#### **Hot Croissant Sandwich**

Flaky Croissant filled with Scrambled Eggs, Melted Cheese, and Crisp Bacon  
*\$6 per person*



# ***The Embassy Breakfast Buffet***

**(minimum of 25 guests)**

Selection of Bottled Orange, Apple, Cranberry, and Grapefruit Juice

Freshly Brewed Starbucks Regular & Decaffeinated Coffee

Assorted Tazo Herbal Tea

Seasonal Fresh Fruit Display and Assorted Activia Yogurt

Assortment of Cold Cereals with 2% and Skim Milk

Fluffy Scrambled Eggs

Seasoned Breakfast Potatoes

Crisp Applewood Bacon and Sausage Links

Breakfast Pastries, Blueberry & Banana Nut Muffins, and Bagels with Cream Cheese

*\$24 per person*

## **Suggested Additions for the Embassy Breakfast Buffet**

Waffles

\$4 per person

French Toast

\$4 per person

Omelet Station

\$10 per person

Eggs Benedict

\$5 per person

*\*\*Events with a guarantee count less than 25 will be charged an additional \$50 service charge*



*A taxable 20% service charge and 7.75% sales tax will apply*

## ***Brunch***

*(Minimum 25 people)*

Assorted Fresh Bottled Fruit Juices  
Seasonal Fresh Fruit Display  
Mixed Green Salad with Embassy Dressing  
Imported & Domestic Cheeses with French Baguettes  
Fluffy Scrambled Eggs  
Cheese Blintzes with Fruit Topping  
Crisp Applewood Bacon and Sausage Links  
Smoked Salmon Display  
Baked Ham with Pineapple Salsa  
Lyonnais Potatoes  
Sautéed Vegetables  
Breakfast Pastries  
Petite Fours  
Mini French Pastries  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
*\$30 per person*

\*Additional \$50 fee applies for less than 25 guests

### **Carving Additions**

(Requires Chefs Attendant – fee of \$75 each)

#### **Roasted Tenderloin of Beef**

Served with Fresh Rolls, Creamy Horseradish, Dijon Mustard and Au Jus  
\$250 each (serves 25 people)

#### **Baked Virginia Ham**

Served with Fresh Rolls, Pineapple Salsa and Honey Mustard Sauce  
\$230 each (serves 35-40 people)

#### **Whole Roasted Turkey Breast**

Served with Fresh Rolls, Cranberries and Pesto Mayonnaise  
\$210 each (serves 35-40 people)

# ***Refreshing Breaks***

*Breaks are served for 1 hour*

## **Paradise Break**

Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Hot Water with assorted Tazo Herbal Tea  
Assorted Soft Drinks and Bottled Water

*\$14 per person*

## **Get Fit**

Seasonal Fresh Fruit Display  
Power Bars, Granola Bars and Assorted Activia Yogurt  
Bottled Vitamin Water, Orange Juice, Cranberry Juice, and Grapefruit Juice

*\$16 per person*

## **Ice Cream Social**

Assorted Ice Cream Bars  
Ben & Jerry's Ice Cream Cups  
Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies  
Assorted Soft Drinks and Bottled Water

*\$17 per person*

## **No Time for a Siesta Break**

Tri-Colored Tortilla Chips Served with Salsa & Guacamole  
Mini Chicken Quesadillas and Jalapeno Poppers  
Cinnamon Sugar Churros  
Assorted Soft Drinks and Bottled Water

*\$17 per person*

## **At the Ballpark**

Freshly Popped Popcorn, Warm Pretzels with Mustard and Cheese Sauce  
Salted Peanuts and Assorted Candy Bars  
Assorted Soft Drinks and Bottled Water

*\$16 per person*

## **Caught In the Cookie Jar**

Gourmet Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies  
Double Chocolate Chip Brownies  
Assorted Soft Drinks and Bottled Water

*\$15 per person*

**\*\*Add Domestic, Imported Bottled Beer, and House Wine to any Refreshment Break\*\***  
***\$7 per person (1 hour service)***

## *A La Carte Items*

### *Beverages*

Freshly Brewed Starbucks Coffee	\$44 per gallon
Assorted Tazo Herbal Teas	\$44 per gallon
Freshly Brewed Iced Tea	\$28 per gallon
Lemonade	\$28 per gallon
Soft Drinks (12oz.)	\$3 each
Bottled Water	\$3 each
Bottled Juices	\$4 each
Bottled Tazo Flavored Teas	\$4 each
Bottled Starbucks Frappaccinos	\$4 each
25 oz. Glaceau Smart Water	\$5 each
Glaceau Vitamin Water	\$5 each
Red Bull Energy Drinks (regular or sugar free)	\$5 each

### *Snacks*

Individual Whole Fruit (Apples, Oranges, Bananas)	\$2 per piece
Assorted Breakfast Pastries	\$30 per dozen
Baked Muffins (Blueberry and Banana Nut)	\$28 per dozen
Cinnamon Rolls	\$28 per dozen
Bagel with Cream Cheese	\$32 per dozen
Assorted Doughnuts	\$28 per dozen
Assorted Gourmet Cookies (Oatmeal Raisin, Peanut Butter, and Chocolate Chip)	\$28 per dozen
Brownies (Chocolate Chocolate Chip)	\$28 per dozen
Mixed Nuts	\$18 per pound
Tortilla Chips & Salsa	\$5 per person
Popcorn	\$4 per person
Warm Soft Pretzels w/ mustard	\$4 per person
Individual Activia Yogurt	\$3 each
Power Bars	\$3 each
Ice Cream Bars	\$3 each
Candy Bars	\$2 each



# *Full Day Event Planner Packages*

## **Embassy I**

### **Morning Refreshment to feature:**

Selection of Bottled Orange, Apple, Cranberry, and Grapefruit Juice  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Assorted Breakfast Pastries  
Blueberry & Banana Nut Muffins  
Bagels with Cream Cheese

~

### **Mid Morning Beverage Service**

~

### **Afternoon Beverage Service**

Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Assorted Soft Drinks and Bottled Water

*(Choice of two)*

*Cookies, Brownies, Candy Bars, Ice Cream Bars, Chips, Pretzels and Popcorn*  
*\$29 per person*

## **Embassy II**

### **Mid Morning Beverage Service**

Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Assorted Soft Drinks and Bottled Water

~

### **Luncheon to Feature**

Choice of one Entree for all attendees from our  
Quick & Light Luncheon or a Buffet Selection

~

### **Afternoon Break to Feature:**

Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Assorted Soft Drinks and Bottled Water

*(Choice of two)*

*Cookies, Brownies, Candy Bars, Ice Cream Bars, Chips, Pretzels and Popcorn*  
*\$40 per person*

## ***Full Day Event Planner Packages, continued***

### **Embassy III**

#### **Morning Refreshment to feature:**

Selection of Bottled Orange, Apple, Cranberry, and Grapefruit Juice  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Breakfast Pastries and Blueberry & Banana Nut Muffins  
Bagels with Cream Cheese and Assorted Activia Yogurt  
Seasonal Fresh Fruit Display

~

#### **Mid Morning Beverage Service**

~

#### **Luncheon to Feature:**

Choice of one Entree for all attendees from our  
Quick & Light Luncheon or a Buffet Selection

~

#### **Afternoon Break to Feature**

Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Assorted Soft Drinks and Bottled Water

*(Choice of two)*

***Cookies, Brownies, Candy Bars, Ice Cream Bars, Chips, Pretzels and Popcorn***  
\$50 per person



## *Full Day Event Planner Packages, continued*

### **Embassy Grand**

#### **Morning Refreshments to Feature**

Selection of Bottled Orange, Apple, Cranberry, and Grapefruit Juice  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Breakfast Pastries, Blueberry & Banana Nut Muffins, and Bagels with Cream Cheese  
Assorted Activia Yogurt and Seasonal Fresh Fruit Display

~

#### **Luncheon to Feature**

Choice of one Entree for all attendees from our  
Quick & Light Luncheon or a Buffet Selection

~

#### **Afternoon Break to Feature**

Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Tea  
Assorted Soft Drinks and Bottled Water

~

*(Choice of two)*

*Cookies, Brownies, Candy Bars, Ice Cream Bars, Chips, Pretzels and Popcorn*

~

#### **After-Meeting Hospitality Refreshments**

One-Hour Reception  
(Choice of three of the following)

#### **~ Hot Items ~**

Parmesan Artichoke Hearts	Spicy Chicken Wings w/ Bleu Cheese
Mini Deep Dish Pizzas	Chicken Spring Rolls
Mini Beef Wellington	Scallops Wrapped in Bacon
Mini Beef Taquitos	Petite Quiche Lorraine
Seafood Stuffed Mushroom Caps	Chicken & Beef Satay w/ Spicy Peanut Sauce

#### **~ Cold Items ~**

Assorted Petite Canapés	Assorted Tortilla Wrap Finger Sandwiches
Smoke Salmon Pinwheels	California Rolls with Wasabi Sauce
Chilled Shrimp w/Cocktail Sauce	Southwest Pinwheels
Roast Beef Wrapped Asparagus with Herbed	Cream Cheese

Assorted Soft Drinks and Bottled Water

*\$58 per person*

*Add: Domestic & Imported Beer and House Wine at \$7.00 per person*

## ***“Quick and Light” Lunch Selections***

*Choice of one (1) Entrée for all Attendees*

*All Selections are served with*

*Freshly Brewed Starbucks Regular & Decaffeinated Coffee*

*Assorted Tazo Herbal Teas and Freshly Brewed Iced Tea*

*Chef's Choice of Dessert*

### **Salads**

#### **Chicken Caesar Salad**

Crisp Romaine Lettuce and Creamy Caesar Dressing Topped with Grilled Boneless Breast of Chicken Shredded Parmesan Cheese and Croutons

#### **Chef's Tossed Salad**

Chopped Romaine, Grilled Chicken Breast, Crisp Bacon Crumbles Diced Roma Tomato and Cucumber with Cheddar and Jack Cheeses Tossed in Balsamic Vinaigrette Dressing

### **Sandwiches and Wraps**

#### **Deli Sandwich**

Thinly Sliced Roasted Beef, Breast of Turkey, Deli Roast Beef, Honey Ham Topped w/ Swiss Cheese, Shredded Lettuce, Sliced Roma Tomato, Mustard & Mayo on a Sourdough Roll  
Served with Potato Salad

#### **Traditional Club**

Oven Roasted Turkey Breast, Crisp Applewood Bacon, Sliced Avocado Sliced Roma Tomato, Shredded Lettuce, and Mayo on a Sourdough Ciabatta  
Served with Pasta Salad

#### **Roast Beef & Cheddar Ciabatta**

Thinly Sliced Seasoned Roast Beef, Shredded Lettuce, Roma Tomato, Cheddar Cheese, and Horseradish Sauce on Ciabatta Bread  
Served with Potato Salad

#### **Vegetarian Wrap**

Fresh Red Onion Tomato Salsa, Sliced Avocado, Chopped Romaine Lettuce, Cucumber, Green & Red Bell Peppers, Tossed in Balsamic Dressing and Wrapped in a Spinach Herb Tortilla  
Served with Spring Mix Salad Greens

#### **Grilled Chicken Fajita Wrap**

Seasoned Charbroiled Breast of Chicken Shredded Lettuce, Cheddar and Monterey Jack Cheese, Fresh Red Onion Tomato Salsa Tossed in Chipotle Sauce and Wrapped in a Warm Gourmet Tortilla  
Served with Pasta Salad

*\$21 per person*

*A taxable 20% service charge and 7.75% sales tax will apply*

## ***Plated Lunch Selection***

*Choice of one (1) Entrée for all Attendees  
All Selections include a choice of House or Caesar Salad  
Sourdough French Rolls with Butter  
All Selections are served with  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee  
Assorted Tazo Herbal Teas and Freshly Brewed Iced Tea*

*Chef's Choice of Dessert*

### **Chicken Monterey**

Grilled Seasoned Breast of Chicken  
Sliced Avocado, Roma Tomato Concasse, and Melted Monterey Jack Cheese  
Topped with a Cream Sauce  
Served with Herbed Rice and Steamed Broccoli  
**\$26 per person**

### **Pasta Primavera**

Penne Pasta Tossed with Fresh Spring Vegetables, and Sundried Tomatoes  
In a Light Parmesan Alfredo Sauce  
**\$22 per person**  
(Add Grilled Chicken \$3)  
(Add Grilled Shrimp \$5)

### **Grilled New York Steak**

8 oz. N.Y. Strip Sirloin Grilled to Perfection Topped with Red Wine Butter  
Served with Seasoned Red Potatoes  
And Fresh Steamed Broccoli  
**\$28 per person**

### **Chili Pecan Crusted Chicken**

Boneless Sautéed Chicken Breast  
Seasoned with Spicy Chipotle Peppers and Sweet Pecans  
Served with Roasted Mashed Potatoes  
And Fresh Steamed Vegetables  
**\$25 per person**

### **Herb Crusted Pork Chops**

Center Cut Pork Chops, Seasoned with Fresh Herbs and Topped with a Light Au Jus  
Served with Rosemary Red Potatoes  
And Fresh Garden Vegetables  
**\$27 per person**

### **Grilled Filet of Salmon**

Filet of Salmon with a Dijon Cream Sauce  
Served with Herbed Rice and Asparagus  
**\$29 per person**

## ***Lunch Buffets***

*(Minimum of 25 guests)*

*All Lunch Buffets served with Freshly Brewed Iced Tea*

### **Fiesta Buffet**

Tri-Colored Tortilla Salad

~

Warm Flour and Corn Tortillas  
Refried Beans and Spanish Rice

~

Choice of two:

Grilled Chicken Fajita Strips with Green and Red Peppers  
Seasoned Beef Fajita Meat with Sautéed Onions and Peppers  
Seasoned Beef Taco Meat  
Chile Rellanos  
Cheese Enchiladas

~

Shredded Cheese, Lettuce, Tomato, and Onion  
Salsa, Guacamole, and Sour Cream

~

Cinnamon Sugar Churros

*\$31 per person*

### **Southern Comfort Buffet**

Tossed Green Salad with Grape Tomatoes, Julienne Carrots  
and Sliced Cucumber  
Creamy Cole Slaw  
Roasted Red Potato Salad  
Macaroni Salad

~

Mashed Potatoes  
Corn on the Cob  
Sourdough French Rolls and Butter

~

Choice of two:

Homemade Meatloaf with Brown Gravy  
BBQ Baked Chicken Breast  
Sliced Seasoned Pork with BBQ Sauce  
Sliced Beef Brisket  
Fried Chicken

~

Apple Cobbler

*\$32 per person*

## ***Lunch Buffets, continued***

### **Deli Market Buffet**

Chef's Soup Du Jour

Tossed Garden Salad with Julienne Carrots, Cucumber, and Sliced Roma Tomato

Balsamic Vinaigrette and Ranch Dressing

Tri-Colored Rotini Pasta Salad

Creamy Cabbage Shredded Cole Slaw

Fresh Fruit Salad Medley

~

Thinly Sliced Roast Beef Cooked Medium, Breast of Turkey,

Honey Baked Ham and Genoa Salami

Albacore Tuna Salad

Cheddar, Swiss, Provolone, and American Cheese

Whole Grain Wheat, Rye, White Bread, and Hoagie Rolls

Individual Bags of Potato Chips

Sliced Roma Tomato, Red Onion, Pickles and Shredded Lettuce

Appropriate Condiments

~

Carrot Cake

*\$29 per person*

### **Picnic Buffet**

Creamy Elbow Macaroni Salad

Red Skinned Potato Salad

Crisp Sweet Cole Slaw

Watermelon

~

Seasoned Fries

Chili with Beans

~

Quarter Pound Angus Beef Burgers

Oscar Mayer Quarter Pound All Beef Franks

Sliced Roma Tomato, Red Onion, Pickles, Shredded Lettuce, and Sauerkraut

Sliced American, Cheddar, & Swiss Cheese

Hamburger and Hot Dog Buns

Appropriate Condiments

~

Pecan Pie

*\$30 per person*

## ***Lunch Buffets, continued***

### **Asian Buffet**

Asian Salad with Sesame Dressing  
Fried Rice, White Rice and Chow Mien  
Fresh Steamed Vegetables  
Vegetable Egg Rolls  
Potstickers

~

Choice of two:  
Sweet and Sour Chicken  
Beef and Broccoli

~

Fortune Cookies & Chef's Selection of Dessert

*\$30 per person*

### **Italian Buffet**

Caesar Salad with Garlic Croutons and Parmesan Cheese  
Chilled Tri-Colored Tortellini Pasta Salad  
Assorted Pizzas

~

Choice of two:  
Baked Manicotti with Marinara  
Fettuccine with Creamy Parmesan Alfredo Sauce  
Penne Pasta with Tomato Marina Sauce and Meatballs  
Breaded Chicken Parmesan  
Vegetable Lasagna

~

Assorted Italian Mini Cheesecakes

*\$29 per person*



*A taxable 20% service charge and 7.75% sales tax will apply*

## ***Box Luncheon Menu***

*All Box Lunches are served with Bottled Water or Assorted Soft Drinks  
Lay's Regular Potato Chips and a Crisp Apple  
Chocolate Chip Cookies*

### **Classic Club**

Sliced Turkey, Bacon, Lettuce, and Tomato  
Served on a Sourdough Roll

### **Ham & Swiss Sandwich**

Thinly Sliced Ham and Swiss Cheese, Shredded Lettuce, Tomato  
Served on Rye Bread

### **Vegetarian Wrap**

Sliced Avocado, Red Onion Salsa, Chopped Romaine, Red Peppers, and Cucumbers  
Wrapped in a Gourmet Tortilla

### **Beef and Cheddar Sandwich**

Sliced Roast Beef and Cheddar Cheese, Tomato, Shredded Lettuce  
Served on a Ciabatta

*All Boxed Lunches  
\$21 per person*



*A taxable 20% service charge and 7.75% sales tax will apply*

# ***Pre-Order Luncheon Menu***

*(Maximum 15 people)*

*All Entrees served with Chef's Choice of Dessert*

## **Deli Sandwich**

Thinly Sliced Roasted Beef, Breast of Turkey, Deli Roast Beef, and Honey Ham  
Topped w/ Swiss Cheese, Shredded Lettuce, Sliced Roma Tomato, Mustard & Mayo  
Served on a Sourdough Roll  
Served with Pickle and Tomato Garnish  
Served with Pasta Salad

## **Chicken Club**

Grilled Chicken Breast and Crisp Applewood Bacon, Sliced Avocado,  
Sliced Roma Tomato and Shredded Lettuce  
Served on a Sourdough Baguette with Pickle  
Served with Coleslaw

## **Roast Beef & Cheddar Ciabatta**

Thinly Sliced Seasoned Roast Beef, Shredded Lettuce, Roma Tomato  
Cheddar Cheese and Horseradish Sauce  
Served On Ciabatta Bread  
Served with Potato Salad

## **Chicken Caesar Salad**

Crisp Romaine Lettuce and Creamy Caesar Dressing  
Topped with a Grilled Boneless Breast of Chicken  
Shredded Parmesan Cheese and Croutons

## **Vegetarian Wrap**

Fresh Red Onion Tomato Salsa, Sliced Avocado, Chopped Romaine Lettuce, Cucumber, Green & Red  
Bell Peppers, Tossed in Balsamic Dressing  
Wrapped in a Spinach Herb Tortilla  
Served with Fresh Fruit

## **Cheeseburger**

Grilled Quarter Pound Angus Beef Patty  
(Turkey Patty or Veggie Burger Available on Request)  
Served with Sliced Roma Tomato, Red Onion, Lettuce, and Pickles  
Served with Fries

*Coke*

*Sprite*

*Diet Coke*

*Iced Tea*

*Bottled Water*

***Attendees to Select by 10:00am***

*\$21 per person*

*A taxable 20% service charge and 7.75% sales tax will apply*

## ***Reception Packages***

*\*A Bartender is required for all beverage service\**

*A Bartender Fee of \$100 will be assessed for each bartender for a four-hour period  
An additional \$25 per bartender, per hour, will be assessed for each additional hour*

### ***Package I***

1-Hour Consumption Beer & Wine Package to feature:

Import and Domestic Bottled Beers

House Wine by the Glass

Bottled Juices

Soft Drinks

Bottled Waters

\$14 per person

### ***Package II***

1-Hour Consumption Bar Package to feature:

Call Liquors

Import and Domestic Bottled Beers

House Wine by the Glass

Bottled Juices

Soft Drinks

Bottled Waters

\$19 per person

### ***Package III***

1-Hour Consumption Bar and Hors D'oeuvres Package to feature:

Call Liquors

Import and Domestic Bottled Beers

House Wine by the Glass

Bottled Juices

Soft Drinks

Bottled Waters

Choice of two Hot and two Cold Hors D'oeuvres  
(Package includes four pieces, per person, per hour)

\$28 per person

## ***Bar Options***

*\*A Bartender is required for all beverage service\**

*A Bartender Fee of \$100 will be assessed for each bartender for a four-hour period  
An additional \$25 per bartender, per hour, will be assessed for each additional hour*

### ***Host Bar***

*Beverages Charged on Consumption*

Premium	\$6.50
Call	\$5.50
Cordials	\$6.00
House Wine	\$6.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
Juice	\$4.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

### ***Cash Bar***

*Beverages Charged on Consumption*

Premium	\$7.00
Call	\$6.00
Cordials	\$7.00
House Wine	\$6.50
Domestic Beer	\$5.00
Imported Beer	\$5.50
Juice	\$4.50
Soft Drinks	\$3.50
Bottled Water	\$3.50

***Bar Options, continued***

*A taxable 20% service charge and 7.75% sales tax will apply*

## Wine List

### *Chardonnay*

Five Rivers "Water"	\$23.00
Hawk Crest	\$26.00
Sonoma Cutrer RR Ranch	\$42.00

### *Merlot*

Fiver Rivers "Fire"	\$23.00
Hawk Crest	\$26.00
Rombauer	\$51.00

### *Cabernet Sauvignon*

Five Rivers "Air"	\$23.00
Hawk Crest	\$26.00
Frank Family (Napa)	\$65.00

### *Pinot Grigio*

Pighin 100% Pinot Grigio	\$28.00
--------------------------	---------

### *Sauvignon Blanc*

Kenwood	\$24.00
---------	---------

### *Pinot Noir*

La Crema	\$42.00
----------	---------

### *White Zinfandel*

Kenwood	\$16.00
---------	---------

### *Sparkling Wine*

Le Domaine Split	\$7.00
St. Hilaire Blanc de Blancs	\$25.00
Schramsberg Blanc de Blanc	\$55.00

Sparkling Cider	\$15.00
-----------------	---------

## *Reception Selections*

### Hot Hors D'oeuvres (50 pieces per order)

Breaded Jalapenos stuffed with Cream Cheese	\$130
Crab Rangoon's	\$130
Breaded Ravioli with Pesto	\$130
Andouille Sausage Brochette	\$140
Petite Quiche Lorraine	\$140
Vegetable Won Tons	\$140
Mini Beef Taquitos	\$150
Parmesan Artichoke Hearts	\$150
Chicken Spring Rolls	\$150
Mini Chicken Cordon Bleu	\$150
Mini Beef Wellington	\$155
Spicy Chicken Wings w/ Bleu Cheese	\$160
Chicken & Beef Satay w/ Spicy Peanut Sauce	\$170
Roast Beef Wrapped Asparagus w/ Herbed Cream Cheese	\$170
Mini Deep Dish Pizzas	\$175
Seafood Stuffed Mushroom Caps	\$180
Coconut Shrimp	\$250

### Cold Hors D'oeuvres (50 pieces per order)

Salami Cornet with Cream Cheese	\$140
Prosciutto and Melon with Mandarin Orange on Toast Round	\$140
Assorted Petite Canapés	\$150
Southwest Pinwheels	\$150
Assorted Tortilla Wrap Finger Sandwich	\$150
Provolone Cream Tartellet in a Pepper with Prosciutto	\$150
Parmesan Cream with Confetti Peppers in an Artichoke Bottom	\$150
California Rolls with Wasabi Sauce	\$175
Smoke Salmon Pinwheels	\$180
Chilled Shrimp with Cocktail Sauce	\$250

### **Dry Snacks**

Mixed Nuts  
\$18 per pound

Potato Chips, Pretzels & Tri-Color Tortilla Chips  
\$30 per bowl (serves 25)

Your choice of the following Dips:  
Onion, Bleu Cheese, Guacamole, Salsa & Cheddar Cheese  
\$35 per bowl (serves 25)

# *Reception Selections*

## **Chef's Specialty Displays**

### **Dessert Display**

Chocolate Fountain Display	
<i>25 servings</i>	<i>\$185</i>
<i>50 servings</i>	<i>\$285</i>
<i>100 servings</i>	<i>\$385</i>

### **Fruit Display**

Sliced Cantaloupe, Honeydew Melon, Pineapple, Strawberries, and Grapes

Served with Chef's Selection of Dips

<i>25 servings</i>	<i>\$175</i>
<i>50 servings</i>	<i>\$225</i>
<i>100 servings</i>	<i>\$375</i>

### **Vegetable Crudités**

Fresh Vegetable Display with Broccoli, Cucumber, Carrots, Celery

Bell Peppers, Grape Tomatoes and Baby Corn

Served with Chef's Selection of Dips

<i>25 servings</i>	<i>\$150</i>
<i>50 servings</i>	<i>\$225</i>
<i>100 servings</i>	<i>\$350</i>

### **Imported & Domestic Cheese**

Swiss, Cheddar, Jalapeno Jack, Brie and Gouda Cheese

Garnished with Strawberries and Grapes

Served with Crackers & Sourdough Breads

<i>25 servings</i>	<i>\$175</i>
<i>50 servings</i>	<i>\$300</i>

### **Antipasto Display**

Genoa Salami, Pepperoncini Peppers, Kalamata Olives, Artichoke Hearts

Grape Tomatoes, Provolone Cheese and Feta Cheese

Drizzled with Balsamic Vinaigrette

<i>25 servings</i>	<i>\$175</i>
<i>50 servings</i>	<i>\$275</i>
<i>100 servings</i>	<i>\$375</i>

## ***Reception Stations***

*Priced Per Person/Per Hour. Available as an addition to a Reception Only  
Can be made into Action Stations at \$100.00 per Chef's Attendant Fee*

### **Pasta Station**

Tri-Colored Cheese Tortellini & Penne Pasta w/ Marinara  
Alfredo & Pesto Cream Sauce  
Served with Italian Meatballs and Garlic Bread  
*\$11.50 per person*

### **Fiesta Station**

Chicken & Beef Fajitas, Sautéed with Peppers and Onions.  
Served with Flour Tortillas, Salsa, Sour Cream, & Guacamole  
*\$12.50 per person*

### **Carver Station**

*(Requires \$100 Chef's Attendant Fee)*  
Tenderloin of Beef, Turkey, or Honey Baked Ham  
Served with Appropriate Condiments and Rolls  
*\$13.50 per person*

### **Stir Fry Station**

Chicken & Beef Stir Fry  
Served with Oriental Vegetables, Fried Rice and Ginger Soy Sauce  
*\$12.50 per person*  
*Add Shrimp \$5 per person*



*A taxable 20% service charge and 7.75% sales tax will apply*

## ***Plated Dinners***

*Choice of one (1) Entrée for All Attendees*

*All selections include a choice of an Embassy House or Caesar Salad and Fresh Rolls*

*All Dinners are served with*

*Freshly Brewed Regular & Decaffeinated Starbucks Coffee*

*Hot Water with Assorted Tazo Herbal Teas and Freshly Brewed Iced Tea*

*Chef's Choice of Dessert*

### **Chicken Cordon Bleu**

Stuffed Chicken Breast with Smoked Ham and Swiss Cheese

Served with Saffron Rice and Broccoli Mornay

*\$30 per person*

### **Chicken Positano**

Boneless, Skinless Chicken Breast, Stuffed with Pine Nuts, Spinach,  
Sundried Tomatoes, and Roasted Peppers, Topped with a Creamy Pesto Sauce

*\$32 per person*

### **Vegetable Strudel**

Puff Pastry Filled with Seasonal Vegetables Baked to a Golden Brown  
Served with Fresh Basil Cream Sauce, Red Roasted Potatoes and Vegetable Medley

*\$34 per person*

### **Prime Rib with Beef Au Jus**

Slowly Roasted Prime Rib of Beef Served with Au Jus

Served with Roasted Red Potatoes and Seasonal Vegetable Medley

*\$32 per person*

### **Grilled New York Sirloin**

Served Medium in a Port Wine Sauce and Topped with Bleu Cheese Crumbles

Served with Roasted Red Potatoes and Seasonal Vegetable Medley

*\$34 per person*

### **Tequila Lime Salmon**

Grilled Salmon with a Tequila Lime Glaze

Served with Wild Rice Pilaf and Grilled Asparagus

*\$32 per person*

### **Grilled Mahi Mahi**

Mahi Mahi Grilled to Perfection

Served with Herb Roasted Baby Potatoes and Seasonal Pearl Vegetables

*\$32 per person*

## *Plated Dinners, continued*

### **Herb Crusted Pork Loin**

Tender Pork Loin Roasted and Seasoned with Fresh Herbs  
Served with Rice Pilaf and Seasonal Vegetable Medley  
*\$31 per person*

### **Shrimp Scampi**

Jumbo Shrimp served with Scampi Sauce  
Served over a Bed of Rice and Seasonal Vegetable Medley  
*\$36 per person*

## **Combo Plates**

### **Mixed Grill**

Grilled Breast of Herb Chicken  
Grilled Petite Filet Mignon  
Served with a Garlic Butter Sauce,  
Served with Roasted Red Potatoes and Seasonal Vegetable Medley  
*\$49 per person*

### **Surf n' Turf**

Grilled Jumbo Shrimp  
Grilled New York Sirloin  
Served with a Garlic Butter Sauce  
Served with Rice Pilaf and Seasonal Vegetable Medley  
*\$46 per person*

### **Coast to Coast**

Prime Rib of Beef  
Tequila Lime Salmon  
Served with Creamy Horseradish  
Served with Rice Pilaf and Seasonal Vegetable Medley  
*\$43 per person*



## ***Dinner Buffets***

*(Minimum of 25 guests)*

*All Dinner Buffets include*

*Freshly Brewed Regular & Decaffeinated Starbucks Coffee*

*Assorted Tazo Herbal Teas and Freshly Brewed Iced Tea*

### **Ambassador Buffet**

Mesclun Greens with Crumbles Bleu Cheese, Toasted Pinenuts and Grape Tomatoes

Topped with Balsamic Vinaigrette

Cucumber Artichoke Salad

~

Wild Rice Pilaf

Rosemary Herb Red Bliss Potatoes

Fresh Vegetable Medley

Fresh Rolls and Butter

~

Sliced Roast Strip Sirloin with a Red Wine Glaze

Baked Orange Roughy in a Citrus Buerre Blanc

Chili Pecan Crusted Chicken

~

Petite French Pastries

*\$45 per person*

### **Out In The Country**

Mixed Greens with Dressing

Red Skin Potato Salad

Marinated Tomato & Cucumber Salad

~

Corn on the Cob

Baked Beans

Baked Potatoes with Sour Cream,

Bacon Bits and Shredded Cheese

Corn Bread

~

Barbecue Baby Back Ribs

Herb Roasted Chicken

Roast Pork Loin

~

Fruit Cobbler

*\$37 per person*

## *Dinner Buffets, continued*

### **Lil' Baja Buffet**

Black Bean Soup

Tortilla Salad

~

Spanish Rice and Pinto Beans

Flour and Corn Tortillas

Served with Salsa, Sour Cream, Guacamole, Diced Tomatoes,  
And Shredded Cheese

~

Chicken and Beef Fajitas

Chicken Enchiladas

Chili Rellenos

~

Key Lime Pie

*\$36 per person*

### **Little Italy Buffet**

Caesar Salad with Garlic Croutons and Shaved Parmesan

Green Salad with Marinated Mushrooms, Tomatoes,

Red Onion and Mozzarella Cheese served with Balsamic Vinaigrette Dressing

Marinated Vegetable Salad

~

Fresh Vegetables

Tuscan Basil Potatoes

Fresh Italian Breads

~

Chicken Parmesan with Pasta and Marinara Sauce

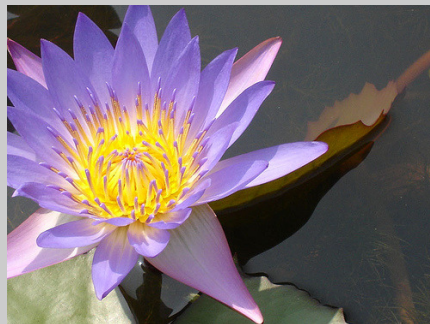
Lasagna

Italian Sausage & Peppers

~

Tiramisu

*\$38 per person*



*A taxable 20% service charge and 7.75% sales tax will apply*

## *Dinner Buffets, continued*

### **Asian Buffet**

Asian Salad with Sesame Dressing  
Fried Rice, White Rice and Chow Mien  
Fresh Steamed Vegetables

~

Cashew Chicken  
Sweet and Sour Pork  
Beef and Broccoli  
Vegetable Egg Rolls  
Potstickers

~

Fortune Cookies & Mandarin Orange Cheesecake

*\$36 per person*



*A taxable 20% service charge and 7.75% sales tax will apply*

## ***Pre-Order Dinner Menu***

*(Maximum 15 people)*

*All Entrees served with Chef's Selection of Potato or Rice and Vegetable  
Served with Fresh Rolls and Butter*

*All Dinners are served with  
Freshly Brewed Regular & Decaffeinated Starbucks Coffee  
Hot Water with Assorted Tazo Herbal Teas and Freshly Brewed Iced Tea  
Chef's Choice of Dessert*

### **Chicken Positano**

Boneless Skinless Chicken Breast  
Stuffed with Pinenuts, Spinach, Sundried Tomatoes, and Roasted Peppers  
Topped with a Creamy Pesto Sauce

### **Vegetable Strudel**

Puff Pastry Filled with Seasonal Vegetables Baked to a Golden Brown  
Served with Fresh Basil Cream Sauce

### **Penne Prima Vera**

Penne Pasta with Grilled Chicken  
Tossed with Spring Vegetables, Sundried Tomatoes and Alfredo Sauce

### **Grilled New York Sirloin**

Served Medium in a Port Wine Sauce and Topped with Bleu Cheese Crumbles  
Served with Red Roasted Potatoes and Seasonal Vegetable Medley

### **Herb Crusted Pork Loin**

Tender Pork Loin Roasted and Seasoned with Fresh Herbs

*\$34 per person*

*Attendees to Choose at Beginning of Meeting*