



**EMBASSY SUITES
HOTELS***

Austin - Central

**BANQUET MENU
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Executive Meeting Planner Package I

Early Morning

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit
Sliced Breakfast Breads, Fresh Baked Muffins,
Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams, Jellies,
and Assorted Cream Cheese
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tazo™ Teas

Mid-Morning Break

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tazo™ Teas
Assortment Of Soft Drinks & Bottled Water
Basket of Cereal and Granola Bars

Afternoon Break

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee
and Iced Tea with Lemon Wedges
Assortment Of Soft Drinks & Bottled Water
Assortment Of Freshly Baked Cookies & Fudge Brownies

\$23.95 per person

Executive Meeting Planner Package II

Early Morning

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit
Sliced Breakfast Breads, Fresh Baked Muffins,
Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Assorted Pre-Made Breakfast Burritos
Served with Fresh Salsa
Sweet Cream Butter, Jams, Jellies,
and Assorted Cream Cheese
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tazo™ Teas

Mid-Morning Break

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tazo™ Teas
Assortment Of Soft Drinks & Bottled Water
Basket of Cereal and Granola Bars

Afternoon Break

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee
and Iced Tea with Lemon Wedges
Assortment Of Soft Drinks & Bottled Water
Assortment Of Freshly Baked Cookies & Fudge Brownies

\$26.95 per person

Executive Meeting Planner Package III

Early Morning

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit
Sliced Breakfast Breads, Fresh Baked Muffins,
Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Warm Ham and Gruyere Cheese Croissants
Sweet Cream Butter, Jams, Jellies,
and Assorted Cream Cheese
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

Mid-Morning Break

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
Assortment Of Soft Drinks & Bottled Water
Basket of Cereal and Granola Bars

Afternoon Break

“Specialty Break Package” of Your Choice

\$29.95 per person

The Complete Executive Meeting Planner Package IV

Early Morning

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit
Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams and Jellies, and Assorted Cream Cheese
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

Mid-Morning Break

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
Assortment Of Soft Drinks & Bottled Water
Basket of Cereal and Granola Bars

Embassy Buffet Luncheon

Mixed Green Salad
Potato Salad & Pasta Salad

Platter Of Cold Cuts To Include:

Honey Ham, Turkey Breast & Roast Beef
Assorted Cheeses
White, Sourdough & Kaiser Rolls
Mayonnaise, Horseradish & Mustards

****Two Hot Entrees****

Appropriate Starch & Seasonal Fresh Vegetables

Chef's Pastry Table

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Afternoon Break

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
Assortment Of Soft Drinks & Bottled Water
Assortment Of Freshly Baked Cookies & Fudge Brownies

\$52.50 per person

CONTINENTAL BREAKFAST BUFFETS

TRAVIS CONTINENTAL

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit
Granola with Chilled Skim and 2% Milk
Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams and Jellies, and Assorted Cream Cheese
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
\$13.95

BAGELS AND SUCH

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit
Granola with Chilled Skim and 2% Milk
A Variety of Sliced Breakfast Breads with
Sweet Cream Butter, Jam and Jellies
Assorted Bagels to Include:
Plain, Cinnamon Raisin, Whole Wheat and Onion
Assorted Cream Cheeses to Include:
Onion, Plain, Light and Smokehouse Salmon Spread
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
\$14.95

CONTINENTAL WITH A TWIST

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit
Breakfast Yogurt to Include: Plain and Fruit Varieties
Delicious Assortment of Fruit Smoothies
Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams and Jellies and Assorted Cream Cheese
Granola and Variety of Boxed Cereals
With Chilled Skim and 2% Milk
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
\$15.95

May We Recommend Something to go With It?

Warm Ham and Cheddar Cheese Croissant ~ **\$3.25**
Assorted Breakfast Burritos with Fresh Salsa ~ **\$3.00**
Cream of Wheat ~ **\$2.50**

Add Selected Item(s) to Continental Breakfast Menu Chosen

BREAKFAST BUFFETS

THE COLORADO BUFFET

(Minimum of 25 Guests)

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit and Berries
Assorted Individual Fruit Yogurts
Fresh Granola and Variety of Boxed Cereals with Chilled Skim and 2% Milk

Fluffy Scrambled Eggs with Chopped Herbs
Hickory Smoked Bacon and Country Link Sausage
Yukon Gold Breakfast Potatoes

Assorted Breakfast Bakeries To Include:
Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams, Jellies and Assorted Cream Cheese

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

\$16.95

THE RIVER HILLS BUFFET

(Minimum of 35 Guests)

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit and Berries
Fresh Granola and Variety of Boxed Cereals with Chilled Skim and 2% Milk

Fluffy Scrambled Eggs
Accented with Sausage, Peppers, Onions,
Salsa Roja and Cheddar Cheese
Warm Flour Tortillas

Hickory Smoked Bacon and Country Link Sausage
Yukon Gold Rosemary Potatoes

Assorted Breakfast Bakeries To Include:
Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams, Jellies and Assorted Cream Cheese

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

\$17.95

Chef's Recommended Enhancements

Buttermilk Pancakes and Waffles (Attendant Recommended) ~ **\$4.95**

Omelet Station with Variety of Fillings (Attendant Required) ~ **\$6.95**

Traditional Eggs Benedict ~ **\$6.95**

Butler Passed Mimosas or Bloody Mary's ~ **\$6.00 Per Drink**

\$100.00 Chef's Fee Per Action Station
(Additional Attendant Required for Each 75 Guests)

BREAKFAST BRUNCH BUFFETS

LAKE AUSTIN BRUNCH

(Minimum of 25 Guests)

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruit and Berries
Honey Lemon Yogurt
Fresh Granola and Variety of Boxed Cereals with Chilled Skim and 2% Milk

Assorted Breakfast Bakeries To Include:
Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams, Jellies and Assorted Cream Cheese

Fluffy Scrambled Eggs, Fresh Chives and Tomatoes
Traditional Eggs Benedict Topped with Hollandaise Sauce
Grilled Country Ham
Hickory Smoked Bacon
Country Link Sausage
Yukon Gold Rosemary Potatoes
Seasons Best Grilled Vegetables

Cinnamon French Toast a la Banana's Foster
Served with Warm Maple Syrup and Sweet Cream Butter

Assorted Dessert Display
Selection of Freshly Baked Pies, Cakes, Assorted Minis,
Mousses and our Signature Bread Pudding

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
\$35.95

Chef's Recommended Enhancements

Buttermilk Pancakes and Waffles (Attendant Recommended) ~ **\$4.95**

Omelet Station with Variety of Fillings (Attendant Required) ~ **\$6.95**

Traditional Eggs Benedict ~ **\$6.95**

Butler Passed Mimosas or Bloody Mary's ~ **\$6.00 Per Drink**

\$100.00 Chef's Fee Per Action Station
(Additional Attendant Required for Each 75 Guests)

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

PLATED BREAKFASTS

CLASSIC BREAKFAST

Chilled Freshly Squeezed Orange Juice

Farm Fresh Scrambled Eggs

Select one:

Hickory Smoked Bacon, Grilled Sausage –or- Grilled Ham
Breakfast Potatoes

Assorted Breakfast Bakeries To Include:

Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants

Bagels and Assortment of Breads for Toast

Sweet Cream Butter, Jams, Jellies and Assorted Cream Cheese

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

\$ 15.95

PECAN FRENCH TOAST

Chilled Freshly Squeezed Orange Juice

Classic Baguette Style, Dipped In Orange-Pecan Batter

With Warm Maple Syrup and Powdered Sugar

Select one:

Hickory Smoked Bacon, Country Link Sausage Or Grilled Ham Steak

Assorted Breakfast Bakeries To Include:

Sliced Breakfast Breads, Fresh Baked Muffins, Flaky Mini Croissants

Bagels and Assortment of Breads for Toast

Sweet Cream Butter, Jams, Jellies and Assorted Cream Cheese

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

\$17.95

A LA CARTE SUGGESTIONS

BEVERAGES

	Each
Bottled Fruit Juices	\$3.25
Assorted Soft Drinks	\$3.00
Energy Drinks	\$4.00
Spring Water	\$3.50
Milk (Skim, 2% or Whole)	\$2.75
Bottled Tazo™ Teas Assorted Flavors	\$4.25

BEVERAGES BY THE GALLON

We Proudly Brew
STARBUCKS COFFEE



	Per Gallon
Freshly Brewed Starbucks® Coffee	\$59.00
Includes Flavored Syrups: Caramel, Hazelnut, Vanilla and Irish Cream	
Freshly Brewed Starbucks® Decaffeinated Coffee	\$59.00
Includes Flavored Syrups: Caramel, Hazelnut, Vanilla and Irish Cream	
Specialty Tazo™ Teas	\$55.00
Iced Tea with Lemon Wedges	\$50.00
Orange, Cranberry, Apple Juice	\$45.00
Lemonade or Fruit Punch	\$50.00
Hot Chocolate	\$55.00
Warm Apple Cider with Cinnamon Sticks	\$55.00

Sweet Tasty Snacks

	Each
Granola Bars	\$2.50
Candy Bars	\$2.50
Energy Bars	\$2.50
Nutri-Grain Breakfast Bars	\$2.50
Fruit Yogurts	\$3.00
Whole Fruit (Apples, Oranges, Bananas)	\$2.50

Per Dozen

Mini Croissants with Sweet Butter, Jams and Jellies	\$32.00
Assorted Fresh Baked Muffins with Sweet Cream Butter	\$32.00
Warm Cinnamon Rolls with Sweet Cream Icing	\$34.00
Assorted Sliced Breakfast Breads with Sweet Butter, Jams and Jellies	\$32.00
Bakery Fresh Sliced Bagels with Assorted Cream Cheese Flavors	\$32.00
Assorted Gourmet Cookies or Double Fudge Brownies	\$32.00
Rice Crispy Treats	\$32.00

Salty Snacks

Deluxe Mixed Nuts	\$32.00 per pound
Pretzels	\$2.00 per bag
Assorted Chips and Dips	\$5.00 per person
Hot New York Style Pretzels With Spicy Mustard	\$30.00 per dozen
Tropical Trail Mix	\$24.00 per pound

THE EMBASSY DAY MEETING PLANNER PACKAGE

(Minimum of 25 people)

Pre Meeting

Chilled Juices

Seasonal Sliced Fruit & Assorted Fruit Yogurts

Danish Pastries, Croissants & Muffins

Butter, Assorted Jam & Cream Cheese

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

Mid-Morning Break

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

Assortment Of Soft Drinks & Bottled Water

Basket of Cereal and Granola Bars

Embassy Buffet Luncheon

Mixed Green Salad

Potato Salad & Pasta Salad

Platter Of Cold Cuts To Include:

Honey Ham, Turkey Breast & Roast Beef

Assorted Cheeses

White, Sourdough & Kaiser Rolls

Mayonnaise, Horseradish & Mustards

Two Hot Entrees

Appropriate Starch & Seasonal Fresh Vegetables

Chef's Pastry Table

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Afternoon Break

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

Assortment Of Soft Drinks & Bottled Water

Assortment Of Freshly Baked Cookies & Fudge Brownies

\$75.00* per person

***Includes Meeting Room Rental**

SPECIALTY BREAK PACKAGES

ALL DAY BEVERAGE PACKAGE

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
Iced Tea and Lemonade
\$17.50

THE DRIVE-IN

Freshly Popped Butter and Caramel Popcorn
Movie Nachos with Warm Cheddar Cheese and Jalapeno Rings
Variety of Candies and Candy Bars
Assorted Soft Drinks and Bottled Water
\$12

Add Jumbo Hot Dogs - **\$2.50 Additional**

CHOCOLATE OBSESSION

Chocolate Dipped Chip Cookies and Double Fudge Brownies
Assorted Candy Bars and Chocolate Candies
Chocolate Dipped Oreo Cookies
Ice Cold Cartons of Milk
Assorted Soft Drink and Bottled Water
\$12

HEALTHY DELIGHT

Sliced Fresh Fruit
Platter of Cubed Cheeses and Meats with Stone Ground Crackers
Deluxe Mixed Nuts
Protein Bars
Tropical Trail Mix
Assorted Soft Drinks, Powerade® and Bottled Water
\$14

REMEMBER THE DAYS

Twinkies, Ho Ho's, Ding Dongs
Fresh Apples and Oranges
Frosted Animal Cookies
Bags of M&M's and Peanut M&M's
Ice Cold Cartons of Milk
\$13

Enhancements must accompany a Specialty Break Package

Hummus & Pita Chips, Per 25 People	\$60.00
Seven Layer Dip With Tortilla Chips, Per 25 People	\$85.00
Chile Con Carne Queso With Tortilla Chips, Per 25 People	\$85.00
Popcorn Cart With Freshly Popped Buttered Popcorn, Per 25 People	\$85.00
Fresh Vegetable Tray With Ranch Dipping Sauce, Per 25 People	\$70.00
Warm Spinach & Artichoke Dip With Pita Chips, Per 25 People	\$75.00

BUFFET LUNCHESES

(Minimum of 30 Guests)

OUR CLASSIC DELICATESSEN

Soup of the Day with Saltine Crackers

Specialty Salads To Include:

Mixed Greens with Ranch and Balsamic Vinaigrette Dressings

Rotini Pasta Salad

Signature Cole Slaw

Relish Tray with Dill Pickles, Sweet Peppers, Crisp Celery and Carrot Sticks

Thinly Sliced Hickory Smoked Ham, Roast Beef, Salami,

Cheddar Cheese, Swiss Cheese, Provolone Cheese

Stone Ground Mustard, Yellow Mustard and Mayonnaise

Basket of Fresh Sliced Breads

Penne Pasta with Italian Vegetables tossed with Sun-Dried Tomato Basil Pesto

Warm Garlic Bread Sticks

Fudge Iced Chocolate Brownies

Lemon ~or~ Pecan Bars

Jumbo Oatmeal Raisin Cookies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$22.95

IT'S A WRAP

Lady Bird Salad Bar

Crisp Greens, Tomatoes, Cucumbers, Radishes, Crudités Vegetables,

Parmesan Cheese, Chickpeas with Ranch and Balsamic Vinaigrette Dressings

Select Two of the Following:

California Cobb Wrap

Embassy's Spa Wrap (Vegetarian Option)

Sliced Grilled Chicken with Chipotle Aioli

Smoked Turkey Wrap

Accompaniments to Include:

Kosher Pickles, Stone Ground Mustard, Yellow Mustard and Roasted Tomato Salsa

Seasoned Potato Chips

Linzer Bars

Jumbo Sugar and Peanut Butter Cookies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$23.95

BUFFET LUNCHES CONTINUED

LITTLE ITALY

Pasta Fagioli
White Bean and Pasta Soup

Insalata Caesar
Crisp Romaine Hearts, Fresh Parmesan, Homemade Croutons and House Dressing

Spinach and Gorgonzola Salad
Baby Spinach, Pancetta, Gorgonzola and Balsamic Vinaigrette

Penne Pasta with Fresh Marinara
Sliced Italian Sausage

Three Cheese Tortellini with a Creamy Pesto Sauce
Diced Grilled Chicken, and Julienne Zucchini, Squash and Carrots

Fresh Vegetable Lasagna

Tuscan Style Baguette
Olive Tapenade, Grilled Vegetable Spread and Pesto

Tiramisu
Italian Cream Cake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$26.95

SABORES de MEXICO

Fresh Garden Salad with Choice of Two Dressings

Mexican Cole Slaw with Cilantro Lime Dressing

Chili Con Queso served Tri-Colored Tortilla Chips

Fire Grilled Chicken and Beef Fajitas
Flour Tortillas, Jack Cheese, Salsa Roja, Lettuce, Sour Cream
Pico De Gallo and Guacamole

Chipotle Chicken Enchiladas
Cilantro Cream and Pepper Jack Cheese

Mexican Rice
Frijoles Negros

Churros dusted with Cinnamon Sugar and Served with Honey

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$24.95

BUFFET LUNCHESES CONTINUED

SOUTHWESTERN BARBEQUE

Roasted Poblano Corn Chowder

Fresh Garden Salad with Choice of Two Dressings

Creamy Coleslaw

Hickory Smoked Bacon Potato Salad

Charbroiled Chicken with our own Chipotle BBQ Sauce

BBQ Rub Slow Roast Brisket

Finished with our own BBQ Sauce

Southern Fried Catfish

Corn on the Cobb

Baked Barbeque Beans

Jalapeno Corn Bread and Southern Baked Biscuits

Warm Fruit Cobbler

Signature Bread Pudding with a Sweet Whiskey Sauce

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$28.95

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

CHILLED PLATED LUNCHES

Marinated Grilled Chicken Breast

Smoked Mozzarella on an Onion Roll
Cilantro Sun-Dried Tomato Mayonnaise
Kettle Cooked Chips, Candy Bars
Assorted Soft Drinks and Bottled Water

\$18.95

Italian Bistro Sandwich

Genoa Salami, Mortadella, Smoked Ham and Provolone Cheese
Lettuce, Pesto, Sliced Tomato
Grilled Vegetable Pasta Salad, Biscotti
Assorted Soft Drinks and Bottled Water

\$19.95

Tortilla Club Wrap

Thinly Sliced Smoked Turkey and Cheddar Cheese
Shredded Lettuce, Diced Tomato and Hickory Smoked Bacon
With an Ancho Chile Mayonnaise
Tightly Wrapped in an Oversized Jalapeno Flour Tortilla
Kettle Cooked Chips, Cinnamon Dusted Pastries
Assorted Soft Drinks and Bottled Water

\$20.95

Veggie Wrap

Grilled Portobello Mushroom, Zucchini, Yellow Squash,
Roasted Peppers, Asparagus, Sun-Dried Tomato Wrap.
Kettle Cooked Chips, Nutri-Grain Bar
Assorted Soft Drinks and Bottled Water

\$18.95

Chicken Caesar

Crisp Romaine Hearts, Pesto Grilled Breast of Chicken,
House Caesar and Parmesan Croutons

\$17.95

Croissant Club

With Honey Glazed Turkey, Leaf Lettuce, Tomato, Bacon,
Swiss Cheese and Avocado
Fresh Fruit Marinated in Honey Mint Dressing

\$18.95

Deli Plate

Garlic Studded Roast Beef, Hickory Smoked Ham, Honey Glazed Turkey,
Cheddar Cheese and Swiss Cheese,
Lettuce, Tomato, Pickle, Red Onion and Kalamata Olives
All Served With Assorted Breads and Fresh Fruit
Chocolate Dipped Chocolate Chip Cookie and Double Fudge Brownie
served with Whipped Cream and Berries

\$19.95

HOT LUNCH STARTERS

Select One of the Following

Soups and Salads

Soup of the Day

Roasted Jalapeno Corn Chowder

Signature House Salad

Gathered Mixed Greens with Hothouse Cucumbers
Shaved Red Onions, Tomato Wedges, and Julienne Carrots
Choice of Two Dressings

Caesar Insalata

Crisp Hearts of Romaine with Homemade Italian Croutons, Shaved Parmesan Cheese
Served with Classic Caesar Dressing

SPECIALTY DESSERTS

Select One of the Following

Strawberry Shortcake

Caramel Apple Pie

Signature Bread Pudding with Warm Whiskey Sauce

Classic Carrot Cake

Key Lime Pie

Chocolate Mousse Cake

Italian Crème Cake

New York Style Cheesecake with Strawberry Coulis

UPGRADED SPECIALTY DESSERTS

Upgraded Desserts Priced Per Person

Fresh Fruit Tartlet – **\$4.95**

Chocolate Marquis - **\$4.95**

Crème Brulee in Chocolate Shell - **\$5.95**

Colossal Carrot Cake - **\$5.95**

Berry Trifle with Mascarpone Cheese - **\$4.95**

Hazelnut Torte with Chocolate Ganache - **\$4.95**

HOT PLATED LUNCHEON SELECTIONS

All Selections are served with a Fresh Baked Bread Basket with Creamy Butter,
Specialty Dessert, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

Herb Crusted Chicken Breast

Herb Crusted Breast of Chicken prepared with a Pine nut
Herb Butter, Rosemary Roasted New Potatoes and
Seasons Best Vegetables
\$22.95

Herb Tapenade Crusted Tilapia

Over Spinach Risotto, Seasons Best Vegetables and
Champagne Cream
\$27.95

Seared Chicken Breast and Gulf Shrimp Duo

with Tequila Lime Butter
Atop a Bed of Penne Pasta and
Seasons Best Vegetables
\$25.95

Tri Colored Tortellini

Prepared with Wilted Spinach, Roasted Peppers,
Blackened Shrimp with
Sun-Dried Tomato Pesto Cream
\$26.95

Asiago Crusted Chicken

with Roasted Garlic Potatoes and
Seasons Best Vegetables
\$23.95

Marinated Flank Steak

Horseradish Mashed Potatoes,
Seasons Best Vegetables with
Roasted Shallot and Thyme Sauce
\$25.95

Macadamia Nut Crusted Pork Loin

with Apricot Glace
Sweet Mashed Potatoes, Seasons Best Vegetables and
Madeira Wine Reduction
\$28.95

10oz Roasted NY Strip Loin

Caramelized Onion Duchess Potato,
Seasons Best Vegetables and
Port Glace
\$27.95

Potato Crusted Atlantic Salmon

Over Wild Rice Pilaf,
with Grilled Asparagus, Fried Leeks and
Roasted Garlic Dill Sauce
\$27.95

RECEPTION PACKAGE DISPLAYS

(Minimum of 25 Guests)

All Packages are Priced Based on up to One Hour Service

Package 1

Display of Domestic and International Cheese to Include:
Sharp, Cheddar, Havarti Dill, Swiss, Smoked Gouda, Jalapeno Jack and Boursin
Garnished with Fresh Fruit and Sliced Baguettes

Seasonal Vegetable Crudités with Gorgonzola Bleu Cheese Dip

Mini Chipotle Chicken Wraps
Coconut Crusted Shrimp with Horseradish Sweet & Sour Sauce
Mushroom and Herb Stuffed Tomatoes
Roast Pork Loin with Jalapeno Mustard on Sliced Ciabatta

\$24.95 per person

Package 2

Display of Domestic and International Cheese to Include:
Sharp, Cheddar, Havarti Dill, Swiss, Smoked Gouda, Jalapeno Jack and Boursin
Garnished with Fresh Fruit and Sliced Baguettes

Seasonal Vegetable Crudités with Gorgonzola Bleu Cheese Dip

Prosciutto Wrapped Asparagus with Chipotle Cream Sauce
Vegetable Spring Roll and Sweet Thai Chili Sauce
Shrimp and Avocado Crostini
Grilled Chicken Bruschetta

\$26.95 per Person

Package 3

Display of Domestic and International Cheese to Include:
Sharp, Cheddar, Havarti Dill, Swiss, Smoked Gouda, Jalapeno Jack and Boursin
Garnished with Fresh Fruit and Sliced Baguettes

Seasonal Vegetable Crudités with Gorgonzola Bleu Cheese Dip

Baked Tenderloin of Beef Wellington
Sausage Stuffed Mushrooms on Roast Pepper Sauce
Breaded Parmesan Artichoke and Cheese Hearts
Orange and Teriyaki Chicken Brochettes

Seared Lump Crab Cakes with a Creole Aioli

Shaved Roast Beef and Horseradish Cream Cheese on Grilled Focaccia

\$28.95 per person

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

SIGNATURE DISPLAYS

(Select any of our Signature Displays to Accompany the Reception Package of Your Choice)

Display of Meats and Cheeses

Attractive Array of Cold Cut Meats, Proscuitto, Hard Salami, Cured Ham,
Aged Cheddar, Jalapeno Jack, Cheddar, Peppered Chevre, Gruyere, Roquefort, Cornichons and Pearl Onions
Served with Stone Ground Crackers and Gourmet Mustards
\$9.95 per person

Fresh Vegetable Crudités

With Garlic Ranch Dipping Sauce
\$5.95 per person

Fresh Seasonal Fruit & Berries Display

With Kalhua Chocolate Fondue
\$8.95 per person

Seafood Bar

Oysters on the Half Shell
Alaskan Snow Crab Claws
Boiled Jumbo Shrimp

Above Seafood Bar Complete with Tangy Cocktail Sauce, Sliced Lemon Wedges and Tabasco
Market ~ (Serves 25 People)

Chilled Gulf Shrimp Display

Jumbo Gulf Shrimp Seasoned and Boiled to Perfection
Served with Tangy Cocktail Sauce and Sliced Lemon Wedges
\$3.95 Per Piece

FROM THE CARVERY

All Carved Items are Served with Silver Dollar Rolls, Accompaniments to Include:
Gourmet Mustards, Horseradish Cream, Cornichons, Pearl Onions and Lemon Thyme Aioli

ATTENDANT REQUIRED ~ \$100.00 PER CHEF

Slow Roasted Boneless Turkey
With Cranberry-Orange Marmalade and Honey Dijonaise
\$300 ~ (Serves 25 Guests)

Bourbon Glazed Ham
Apple Rosemary Chutney
\$350 ~ (Serves 50 Guests)

Chile Rubbed Pork Tenderloin
Slow Roasted Pork Tenderloin Crusted with Roasted Chiles
with Natural Jus
\$235 ~ (Serves 40 Guests)

Top Round of Beef
Slow Roasted Top Round of Beef with
Roasted Garlic Rosemary Demi
\$375 ~ (Serves 50 Guests)

Salt Crusted Prime Rib of Beef
Caramelized Onion Jus
\$400 ~ (Serves 40 Guests)

Garlic and Horseradish Crusted Tenderloin of Beef
Port Glace and Gorgonzola Butter
\$475 ~ (Serves 50 Guests)

SPECIALTY STATIONS

(Minimum of 25 Guests)

Specialty Stations are Priced to Accompany the Reception Package of Your Choice

All Specialty Stations Require a Uniformed Attendant @ \$100 Per Attendant

Fajita Station

Seasoned Chicken and Beef Fajita sautéed with Grilled Onions and Peppers
Warm Flour Tortillas, Homemade Guacamole, Pico de Gallo, Cheddar Cheese,
Sour Cream, Sliced Jalapeno Peppers and Smoked Onion Salsa

\$12.00 per person

Pasta Station

Choice of Two of the Following Pastas and Sauces:

Penne, Farfalle, Bow Tie or Spiral Pastas
Tomato Basil Sauce, Pesto Cream or Roasted Garlic Cream

Top Your Own Fresh Pasta with your Choice of Grated Parmesan Cheese, Fresh Basil, Garlic,
Caramelized Onions, Sun-dried Tomatoes, Pesto, Grilled Vegetables,
Braised Mushrooms, Black Olives, Fresh Cracked Black Pepper, Crushed Red Pepper Flakes,
Finely Chopped Chicken and Smoked Sausage
Fresh Baked Garlic Bread Display

\$15.00 per person

Stir Fry Station

Teriyaki Chicken & Szechwan Beef Stir Fried With Vegetables
Served Over White Rice in a Chinese Box With Chopsticks
Soy Sauce, Hot Mustard, Sweet & Sour Sauce
Fortune Cookies

\$12.00 Per Person

Mashed Potato-tini

Fluffy Whipped Potatoes Scooped Into Martini Glasses With These Toppings:
Jack Daniels Mushroom Ragout, Dijon Beef Tips, &
Julienne Chicken Marsala With Mushroom, Bacon Bits,
Flavored Sour Cream, Shredded Monterrey Jack & Cheddar Cheeses

\$12.00 Per Person

DINNER STARTERS

Select One of the Following Starters to Compliment Your Entrée Selection.

SPINACH CAESAR SALAD

Fresh Baby Spinach, Herb Croutons with Freshly Grated Parmesan Cheese
And our Signature Caesar Dressing

MIXED GREEN SALAD

Mixed Greens with Artichoke, Pears and Balsamic Vinaigrette

SPECIALTY DESSERTS

Select One of the Following Desserts to Compliment Your Entrée Selection.

Deep Dish Caramel Apple Pie

Lemon Crème Cake

Texas Chocolate Fudge Cake

Fresh Fruit Tart

Italian Cream Cake

Chocolate Mousse Cake

Italian Crème Cake

New York Style Cheesecake with Strawberry Coulis

UPGRADED SPECIALTY DESSERTS

Upgraded Specialty Desserts Priced Per Person

Fresh Fruit Tartlet - **\$4.95**

Chocolate Marquis - **\$5.95**

Crème Brulee in Chocolate Shell - **\$5.95**

Colossal Carrot Cake - **\$5.95**

Berry Trifle with Mascarpone Cheese - **\$5.95**

Hazelnut Torte with Chocolate Ganache - **\$5.95**

DINNER ENTRÉE SELECTIONS

**All Dinner Entrée Selections Served with Salad, Season's Best Vegetable, Appropriate Potato or Rice,
Warm Dinner Rolls with Sweet Creamy Butter, Specialty Dessert,
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges**

CHICKEN BREAST AND SALMON

Grilled Salmon and Chicken Breast
Orange Buerre Blanc
\$38.95

STUFFED CHICKEN BREAST

Prociutto Wrapped Chicken Stuffed With Gouda Cheese
Rice Pilaf & Seasonal Vegetable Medley
\$29.95

BEEF MEDALLIONS

Beef Medallions with Red Wine Mushroom Demi Glaze
\$41.95

CHIPOTLE PORK TENDERLOIN

Marinated Pork Tenderloin served with a Chipotle Demi
Roasted Sweet Potatoes & French Green Beans
\$30.95

SEARED SALMON & SCALLOPED POTATOES

Lemon Pepper Seared Salmon Fillet with Dill Beurre Blanc
\$34.95

PRIME RIB OF BEEF

This Traditional Dish Prepared Sea Salt Crusted
With Horseradish Cream Sauce
\$32.95

FLAT IRON STEAK AND SEARED CHICKEN

Marinated Steak and Seared Breast of Chicken with Chasseur Sauce
\$33.95

FILET MIGNON

8 Ounce Beef Tenderloin Grilled to Perfection
Served with Maitre d' Butter and Apple Brandy Demi Glace
\$42.95

SURF & TURF

8 Ounce Filet Mignon with Asian Prawns
\$46.95

(3) Grilled Jumbo Gulf Shrimp can be Added to any Entrée for \$6.95 Per Person Additional Charge.

DINNER BUFFET SUGGESTIONS

(Minimum of 30 Guests)

LITTLE ITALY BUFFET

Layered Mozzarella & Tomato Salad With Balsamic Vinaigrette
Classic Caesar Salad with Italian Herbed Croutons

Hand Made Manicotti
with Ricotta Cheese topped with Basil Marinara & Parmesan Cheese

Chicken Parmesan
Herb Crusted Breast of Chicken
with Marinara Sauce

Italian Sausage with Sautéed Peppers & Onions
Bowtie Pasta with Marinara & Alfredo Sauces

Seasons Best Vegetables

Garlic Bread Sticks

Chef's Display of Specialty Desserts

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$34.95

TEXAS LONGHORN BARBEQUE

Garden Salad with Choice of Two Dressings
Yukon Potato Salad with Scallions
Creamy Cole Slaw
Fresh Relish Display

(Choose Three Entrees)

Mesquite Flavored Chicken Breast
Southern Breaded Catfish with a Spicy Remoulade
Sliced Smoked Chicken Breast
Smoked Sliced Sausage

Roasted Corn Smothered in Butter
Fresh Green Beans Seasoned with Hickory Smoked Bacon
Ranch Style Beans
Corn Bread with Sweet Creamy Butter & Honey
Buttermilk Biscuits

Selection of Fruit Cobblers, Strawberry Shortcake
And Texas Pecan Pie

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$35.95

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

DINNER BUFFET SUGGESTIONS

(Minimum of 50 Guests)

CREATE YOUR OWN

Specialty Displays (Choice of Two)

Fresh Fruits and Berries

Fresh Vegetable Crudites

Display of Domestic and International Cheese to Include:
Sharp, Cheddar, Havarti Dill, Swiss, Smoked Gouda, Jalapeno Jack and Boursin
Garnished with Fresh Fruit, Assorted Crackers and Sliced Baguettes

Specialty Salads (Choice of Two)

Fresh Garden Salad with Choice of Two Dressings

Baby Spinach Salad with Hot Bacon Dressing

Caesar Salad

Pasta Salad

Cucumber and Tomato Salad

Marinated Mushroom Salad

Asian Greens with Fried Rice Noodles

Soup Du Jour

Hot Main Courses (Choice of Two or Three)

Grilled Chicken with Orange Cranberry Sauce

Blackened Lime Cilantro Snapper

Ancho Crusted Salmon served with Lime Buerre Blanc

Pork Tenderloin with Horseradish Orange Marmalade

Sliced Tenderloin of Beef with Burgundy Mushroom Sauce

Side Dish (Choose One)

Wild Rice Pilaf

Baked White Beans

Roasted Red Skin Potatoes

Mashed Celery Root and Potato

Garlic Mashed Potatoes

Lentils and Roasted Garlic

Duo of Roasted Potatoes

Rosemary and Maple Syrup Sweet
Potato Wedges

\$36.95 Per Person for 2 Entrées

\$42.95 Per Person for 3 Entrées

Create Your Own Buffet Includes Selection of Vegetables, Warm Rolls with Butter,
An Assortment of Desserts, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee
and Iced Tea with Lemon Wedges

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

DINNER BUFFETS

(Minimum Of 50 People For Dinner Buffets)

Include Rolls, Butter & Chef's Pastry Display

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

EAST MEETS WEST BUFFET

Appetizers

~ Vegetarian Wonton Cups ~

Julienne Asian Vegetables Served With Ginger Sesame Vinaigrette

~ California Rolls ~

Traditional Japanese Sushi Filled With Crab, Avocado & Rice, Served With Wasabi & Pickled Ginger

~ Pacific Rim Spring Rolls ~

Vegetable Wrapped In Crispy Rice Paper

Entrees

~ Chinese Chicken Salad ~

Served With Oriental Cabbage, Julienne Vegetables & Toasted Sesame Vinaigrette

~ Pot Stickers ~

Served with Hoisin Sauce

~ Lemon Chicken ~

Battered & Fried Succulent Chicken Breast Infused With
Lemon & Ladled Over Basmati Rice

~ Mongolian Beef ~

Shredded Beef & Sliced Vegetables Stir-Fried With Scallions,
Diced Ginger & Peanut Soy Sauce And Sesame Oil

~ Mixed Vegetable Stir-Fry ~

Seasonal Vegetables Lightly Dressed With Ginger, Soy Sauce & Sesame Oil & Quickly Stir-Fried
Coconut Rice

\$40.95 per person

CARIBBEAN ISLAND FEAST

Appetizers

~ Smoked Salmon Spoonfuls ~

Delicious Smoked Salmon With Herbed Cream Cheese
And Capers Served In A Golden Brown Tortilla Cup

~ Mango Chutney Chicken Drumettes ~

Marinated In Caribbean Spices, Oven Roasted With Mango Chutney Sauce

Entrees

~ Local Greens Salad ~

Served With Avocado And Mandarin Oranges With A Citrus Vinaigrette

~ Pirates' Seafood Bounty ~

Scallops & Prawns Brushed With Lemon Juice Then Grilled To Crusty Succulence

~ Jamaican Jerk Chicken ~

Spicy Barbecued Chicken Grilled & Served With Onion,
Pineapple & Papaya Salsa

~ Sweet Ginger Beef ~

Served With Thai Peanut Sauce & Mango Relish

Curried Vegetable BBQ

Mild Curry-Glazed Veggies Grilled To A Perfect Al Dente

Caribbean Black Beans with Red Pepper And Onions

Cuban Sweet Bread & Herb Infused Butter

\$40.95

~Above prices are subject to 21% service charge and applicable 8.25% sales tax~
Embassy Suites Austin Central Fall 2007

BAR LIST

Hosted Bar

Call Brands	\$5.00 Per Drink
Premium Brands	\$6.00 Per Drink
House Red/White Wine	\$5.00 Per Drink
Imported Beer	\$4.50 Per Bottle
Domestic Beer	\$4.00 Per Bottle
Cordials and Cognacs	\$5.00 Per Drink
Mineral Water	\$3.00 Per Bottle
Juices	\$3.00 Per Each
Soft Drinks	\$3.00 Per Each
House Champagne	\$5.00 Per Drink
Champagne Punch	\$75.00 Per Gallon
Fruit Punch	\$50.00 Per Gallon

Above Prices are Subject to 20% Service Charge
(Texas Liquor Tax is Included)

Cash Bar

Call Brands	\$5.50 Per Drink
Premium Brands	\$6.00 Per Drink
House Red/White Wine	\$5.50 Per Drink
Imported Beer	\$4.50 Per Bottle
Domestic Beer	\$4.00 Per Bottle
Cordials and Cognacs	\$5.50 Per Drink
Mineral Water	\$3.25 Per Bottle
Juices	\$3.25 Per Each
Soft Drinks	\$3.25 Per Each

Cashier Fee of \$50.00
For up to 4 Hours

Above Prices are Inclusive of Service Charge and
Texas Liquor Tax

Call Brands

J&B
Jack Daniels
Bacardi Light Rum
Smirnoff Vodka
Tanqueray
Jose Cuervo Gold Tequila

Premium Brands

Chivas Regal
Wild Turkey
Light Meyers Dark
Absolut Vodka
Bombay Sapphire
Jose Cuervo Gold 1800 Tequila

Bartender Fee of \$100.00 for up to 4 Hours
Each Additional Hour is \$10.00 Per Hour.

BEVERAGE PACKAGES

(Per Person Prices)

Option 1

Premium Brand Liquors, Domestic and Imported Beers, House Red and White Wine,
Champagne, Soft Drinks, Juices, Mineral Water and Punch

Up to Two Hours	\$22.00 Per Person
Each Additional Hour up to 5 Hours	\$ 7.00 Per Person Per Hour

Option 2

Call Brand Liquors, Domestic and Imported Beers, House Red and White Wine,
Champagne, Soft Drinks, Juices, Mineral Water and Punch

Up to Two Hours	\$18.00 Per Person
Each Additional Hour up to 5 Hours	\$ 7.00 Per Person Per Hour

Option 3

Champagne, Domestic and Imported Beers, House Red and White Wine,
Soft Drinks, Juices, Mineral Water and Punch

Up to Two Hours	\$18.00 Per Person
Each Additional Hour up to 5 Hours	\$ 7.00 Per Person Per Hour

Beverage Package Options 1-3 Require
Bartender Fee of \$100.00 Per Bar for a Minimum up to 4 Hours
Each Additional Hour is \$10.00 Per Hour.

Option 4 ~ Dinner Wine Service

Enhance your Dining Experience by Serving Premium House Wine Beginning
With your First Course through Entrée. Your Guests will have their
Choice of Chilled Chardonnay or Cabernet Sauvignon to Compliment Their Meal.

Dinner Wine Service	\$ 7.75 Per Person
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BANQUET WINE LIST

Champagne and Sparkling Wines

Korbel Brut, California	\$ 26.00 Per Bottle
Moet et Chandon, White Star, France	\$ 68.00 Per Bottle
Vueve Cliquot Yellow Label Brut, France NV	\$ 85.00 Per Bottle
Cuvée Dom Perignon, France NV	\$259.00 Per Bottle

Riesling, Pinot Grigio and Sauvignon Blanc

Pinot Grigio, Danzante Venezie, Italy	\$ 25.00 Per Bottle
Riesling, Chateau Saint Michelle, Washington	\$ 26.00 Per Bottle
Sauvignon Blanc, Redwood Creek, California	\$ 25.00 Per Bottle
Sauvignon Blanc, Charlotte's Home, Rodney Strong Vineyard	\$ 34.00 Per Bottle

Chardonnay

Redwood Creek, California	\$ 25.00 Per Bottle
Beringer Founder's Estate, California	\$ 28.00 Per Bottle
Chateau Ste. Michelle Columbia Valley, Washington State	\$ 30.00 Per Bottle
Rodney Strong, Sonoma County, California	\$ 34.00 Per Bottle
Clos du Bois, Russian River Reserve, California	\$ 39.00 Per Bottle
Kendall-Jackson Vintner's Reserve, California	\$ 39.00 Per Bottle
Robert Mondavi, Private Selection, Central Coast, California	\$ 48.00 Per Bottle
Chalk Hill, Sonoma	\$ 75.00 Per Bottle

White Zinfandel

Beringer, California	\$ 25.00 Per Bottle
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Merlot

Redwood Creek, California	\$ 25.00 Per Bottle
Rodney Strong Vineyards, Sonoma County, Estate Bottled Russian River	\$ 45.00 Per Bottle
Sterling, California	\$ 34.00 Per Bottle
Francis Coppola Diamond Series, California	\$ 38.00 Per Bottle

Cabernet Sauvignon

Redwood Creek, California	\$ 25.00 Per Bottle
Beringer Founder's Estate	\$ 28.00 Per Bottle
Sterling, California	\$ 34.00 Per Bottle
Beringer Knight's Valley, California	\$ 53.00 Per Bottle
Kendall-Jackson Vintners Reserve, California	\$ 39.00 Per Bottle
Robert Mondavi, Napa Valley, California	\$ 54.00 Per Bottle
Rodney Strong Vineyards, Alexander Crown, Northern Sonoma	\$ 58.00 Per Bottle
Francis Coppola, Claret Diamond Series, California	\$ 43.00 Per Bottle

Other Red Wines

Chianti, Ruffino	\$ 29.00 Per Bottle
Shiraz Cabernet, Penfold's, Australia	\$ 29.00 Per Bottle
Shiraz, Jacob's Creek Reserve, Australia	\$ 34.00 Per Bottle
Pinot Noir, Rodney Strong Vineyards	\$ 48.00 Per Bottle
Pinot Noir, Clos du Bois Sonoma Country, California	\$ 39.00 Per Bottle