

Embassy Breakfast Buffets

(Minimum of 25 Guests)

Orange, Apple and Cranberry Juice
A Selection of Sliced Seasonal Melon and Fruit Garnished with Seasonal Berries
Assorted Coffee Cakes, Assorted Danish and Bagels with
Butter, Cream Cheese, and Assorted Jams
Coffee Service of Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
\$16.00 ++ per person

Stars Breakfast

Orange, Apple, and Cranberry Juice
Assorted Fruit Danish and Muffins
Served with Butter and Assorted Jams
Fluffy Scrambled Eggs
Hickory Smoked Bacon and Grilled Sausage
Breakfast Potatoes
Hot Buttermilk Biscuits with Country Gravy
Coffee Service of Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
\$18.50 ++ per person

The Maverick

Orange, Apple, and Cranberry Juice
A Presentation of Sliced Melon, Fruits and Berries with Yogurt
Assorted Coffee Cakes, Bagels, Gourmet Muffins
Cream Cheese, Jams and Butter
Fluffy Scrambled Eggs with sautéed Mushrooms, Onions and Bell Peppers
Buttermilk Pancakes with Warm Maple Syrup
Hickory Smoked Bacon and Grilled Sausage
Breakfast Potatoes
Hot Buttermilk Biscuits with Country Gravy
\$19.50++ per person

The Cereal Buffet

Orange, Apple, and Cranberry Juices and Iced Cold Milk
A Presentation of Whole Fruits and Berries
Assorted Gourmet Muffins
Cream Cheese, Jams and Butter
Assorted Cold Cereals
Hot Oatmeal
Hot Grits
\$12.00 ++ per person

Embassy Cooked To Order Breakfast Buffet Ticket

Purchase a ticket to the Embassy Suites Breakfast Buffet which includes Cooked to order Omelets,
Pancakes, Grits, Oatmeal, Bacon, Sausage, Breakfast Potatoes, Fresh Fruit, Yogurt
Breakfast Pastries, Muffins, Danish, Assorted Cold Cereals, Milk, Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffee
\$21.50 ++ per person (Minimum of 10 Guests)

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.

Embassy Suites Dallas Market Center 2727 North Stemmons Freeway Dallas, TX 75207.....Catering Direct Line 214-962-1624



Embassy Lunch and Dinner Buffet Selections

(Minimum of 25 Guests)

Spuds, Soups and Salads

Chef's Soup of the Day
Classic Caesar Salad and Garlic Breadsticks
Freshly Baked Idaho Potatoes
Shredded Cheese, Green Onions Bacon Bits, Sour Cream, Pico de Gallo and Butter
Chef's Choice of Dessert
\$17.95 ++ per person
Add Grilled Chicken to Salad
\$3.00 ++ per person

The Embassy Deli Stop Buffet

Classic Deli Potato Salad, Basil -Cucumber and Tomato Salad
Assorted Deli Meats of Roasted Turkey, Ham and Roast Beef
Leaf Lettuce and Sliced Tomatoes
Traditional Condiments and Cheeses
Gourmet Fudge Brownies
\$21.95 ++ per person

Texas Twister

Chicken Tortilla Soup
Fresh Spinach and Toasted Walnut Salad with Raspberry Vinaigrette
Grilled Chicken Salad with Almonds and Grapes
Classic Tuna Salad
Garden Vegetable Slaw
Freshly Baked Rolls and Butter
Chef's Choice of Dessert
\$22.95 ++ per person

Texas Barbeque Buffet

Classic Potato Salad and Garden Vegetable Slaw
Sliced Brisket of Beef with Barbeque Sauce
BBQ Chicken Quarters
Ranch Style Baked Beans
Homemade Corn Muffins with Butter
Choice of 1 Dessert
\$27.95++ per person

Taste of Tuscany Buffet

Traditional Caesar Salad with our Signature Dressing
Grilled Chicken Penne Pasta with Roasted Garlic Tomato-Basil Sauce
Three-Cheese Vegetable Lasagna
Italian Seasoned Vegetables
Garlic Breadsticks
Choice of 1 Dessert
\$27.95++ per person

The Legacy Buffet

Embassy House Salad with Assorted Dressings
Roast Round of Beef with a Merlot Reduction
Pan Seared Atlantic Salmon Filet with Roasted Tomato Basil Cream
Roasted Seasonal Vegetables
Parsley New Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
\$32.95++ per person

Southwestern Buffet

Tossed Salad with Assorted Dressings
Beef and Chicken Fajita Meat served with Flour Tortillas
Sautéed Bell Peppers, Onions, Shredded Cheese, Sour Cream and Pico De Gallo
Spanish Style Rice
Refried Beans
Roasted Corn and Black Bean Salad
Tortilla Chips and Picante Sauce
Sopapillas with Honey and Cinnamon Sugar
\$28.95++ per person



Down Home Buffet

Tossed Salad with Assorted Dressings
Country Fried Chicken
Sliced Roast Beef with Au Jus
Steamed Seasoned or Fried Cabbage
Garlic Whipped Potatoes with Cream Gravy on the Side
Hot Rolls and Cornbread with Butter
Choice of 1 Dessert
\$30.95++ per person

Signature Buffet

Seasonal Mix of Fresh Lettuce garnished with Garden Vegetables & Assorted Dressings
Herb Roasted Chicken with Chipolte Herb Sauce
Vegetable Lasagna in a White Cream Sauce
Medley of Seasoned Vegetables
Rosemary & Garlic Pan Roasted Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
\$28.95++ per person

The Classic Buffet

Tossed Field Greens with Raspberry Vinaigrette
Herb Roasted Chicken with Citrus Sauce
Marinated London Broil with Herbed Madeira Sauce
Steamed Fresh Broccoli Spears with Glazed Baby Carrots
Garlic Whipped Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
\$32.95++ per person

American Tradition Buffet

Seasonal Mix of Fresh Lettuce garnished with Garden Vegetables & Assorted Dressings
Grilled Breast of Chicken with Lemon Cream Sauce
Medallions of Beef Tenderloin with Mushroom Ragout
Medley of Steamed Seasonal Vegetables
Garlic Whipped Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
\$32.95++ per person

The Market Center Buffet

Tossed Caesar Salad with our Signature Dressing
Marinated Airline Breast of Chicken with Sautéed Spinach, Red Peppers & Chipolte Glaze
Seared Pork Loin Medallions with Caribbean Spices, Caramelized Onions & Ginger Thai Sauce Seasoned Vegetable Medley
Rosemary & Garlic Pan Roasted Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
\$34.95++ per person

Dessert Selections

Mountain Berry Tart	Chocolate Cake
Italian Cream Cake	Pecan Pie
Strawberry Shortcake with Whipped Cream	Key Lime Pie
Chocolate Mousse Cake	Fruit Cobbler with Whipped Cream
Carrot Cake with Cream Cheese Icing	Piña Colada Cake
Cheesecake with Strawberry Glaze	Tiramisu

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



The Embassy Executive Meeting Package
(Minimum 25 Guests)

Early Morning

Assorted Chilled Juices
Muffins, Danishes and Croissants
With Preserves and Butter
Fresh Sliced Fruit
Fresh Brewed Coffee and a Selection of Herbal Teas

Mid Morning

Refresh Coffee and Herbal Teas

Lunch

Choice of (1) Cold Buffet Below

Cold Salad Buffet
Pasta Salad, Cucumber Tomato Basil Salad, Chicken Salad & Classic Tuna Salad
Served with Flaky Croissants & Condiments & Fresh Baked Gourmet Cookies
Iced Tea and Water
Coffee (available upon request)

American Deli Buffet
Potato Salad, Cole Slaw
Sliced Roast Beef, Honey Baked Ham, Smoked Turkey
Swiss & American Cheeses & Dill Pickle Spears
Assorted Deli Breads with Condiments & Chocolate Mousse Cake
Iced Tea and Water
Coffee (available upon request)

Italian Deli Buffet
Italian Pasta Salad
Grilled Chicken Caesar Salad with Parmesan Shavings & Seasoned Croutons tossed in a Creamy
Caesar Dressing
Homemade Fresh Garlic Breadsticks & Lemon Squares
Iced Tea and Water
Coffee (available upon request)

Mid Afternoon

Refresh Coffee and Herbal Teas
Assorted Selection of Chilled Soft Drinks and Bottled Mineral Water
Chef's Selection of Gourmet Snacks and Sweets
\$50.50 ++ Per Person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



The Embassy Executive Meeting Package
with Hot Buffet Luncheon
(Minimum 25 guests)

Early Morning

Assorted Chilled Juices
Muffins, Danishes and Croissants
With Preserves and Butter
Fresh Sliced Fruit
Assorted Selection of Chilled Soft Drinks and Bottled Mineral Water
Fresh Brewed Coffee and a Selection of Herbal Teas

Mid Morning Break

Assorted Selection of Chilled Soft Drinks and Bottled Mineral Water
Fresh Brewed Coffee and a Selection of Herbal Teas

*****Please Choose One *****

Entrees

The Legacy Buffet

Embassy House Salad with Assorted Dressings
Roast Sirloin of Beef with a Merlot Reduction
Pan Seared Atlantic Salmon Filet with Roasted Tomato Basil Cream
Roasted Seasonal Vegetables
Parsley New Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)

Or

Down Home Buffet

Embassy House Salad with Assorted Dressings
Oven Roasted Breast of Chicken
Sliced Roast Beef with Au Jus
Steamed Seasoned or Fried Cabbage
Southern Whipped Potatoes with Cream Gravy on the Side
Hot Rolls or Cornbread Muffins with Butter
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)

Desserts

Chocolate Mousse Cake
Cheesecake with Strawberry Glaze

Mid Afternoon

Refresh Coffee and Herbal Teas
Assorted Selection of Chilled Soft Drinks and Bottled Mineral Water
Chef's Selection of Gourmet Snacks and Sweets
\$60.50+ + per person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and beverages (alcoholic or non-alcoholic), room rental and a-v equipment.



The Embassy Executive Meeting Package with Dinner
(Minimum 25 Guests)

Early Morning

Assorted Chilled Juices
Muffins, Danishes and Croissants
With Preserves and Butter
Fresh Sliced Fruit
Assorted Selection of Chilled Soft Drinks and Bottled Mineral Water
Fresh Brewed Coffee and a Selection of Herbal Teas

Mid Morning Break

Assorted Selection of Chilled Soft Drinks and Bottled Mineral Water
Fresh Brewed Coffee and a Selection of Herbal Teas

Lunch

American Tradition Buffet

Seasonal Mix of Fresh Lettuce garnished with Garden Vegetables & Assorted Dressings
Grilled Breast of Chicken with Lemon Cream Sauce
Roast Sirloin of Beef with Mushroom Ragout
Medley of Steamed Seasonal Vegetables
Garlic Whipped Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)

Mid Afternoon Break

Refresh Coffee and Herbal Teas
Assorted Selection of Chilled Soft Drinks and Bottled Mineral Water
Chef's Selection of Gourmet Snacks and Sweets

Dinner

Tossed Caesar Salad with our Signature Dressing
Marinated Airline Breast of Chicken with Sautéed Spinach, Red Peppers & Chipotle Glaze
Seared Pork Loin Medallions with Caribbean Spices and Grilled Vegetables with Caramelized Onions
Garlic & Herb Pan Roasted New Potatoes
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)
\$78.50 ++ per person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



The Embassy Executive Boxed Lunches
(Minimum of 10 Guests)

Each box includes one of the following Deli Sandwiches:

Deli Sliced Roast Beef
Sliced Roast Turkey
Honey Baked Ham

All Sandwiches served on a Flakey Croissant with Romaine Lettuce,
Sliced Tomato and Cheddar Cheese

Potato Chips

A Freshly Baked Cookie or Walnut Brownie

Bottled Water

\$17.50 ++ per person

******Specialty Boxed Sandwiches******

Chilled Grilled Chicken Sandwich

Marinated Grilled Chicken Breast, Bacon, Lettuce, and Tomato
Swiss Cheese on French Baguette with Pesto Mayonnaise

Bowtie Pasta Salad

Seasonal Fruit Cup

Bottled Water

\$19.50 ++ per person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Embassy Lunch and Dinner Plated Selections

Salad

Mixed Baby Field Greens
served with choice of 2 Dressings
or
Tossed Garden Fresh Salad
served with choice of 2 Dressings

Main Course

10 oz. New York Strip Steak
with a Mushroom Port Wine Sauce
Medley of Seasonal Vegetables
Garlic Mashed Potatoes
\$29.95++ per person

Sautéed Breast of Chicken with Marsala Sauce
Medley of Seasonal Vegetables
Country Rice
\$25.95 ++per person

Chicken Monaco
Grilled Breast of Chicken with Mango Relish
and Jamaican Jerk Seasonings
Jasmine Rice
Sautéed Vegetables
\$26.95 ++per person

Stuffed Flounder with a Crawfish Sauce
Medley of Baby Carrots and Broccoli Flowers
Roasted Sweet and New Potatoes
\$25.95 ++per person

Marinated Pork Loin with Ginger Thai Sauce
Sautéed Broccoli Flowers with Garlic and Ginger Carrots
White Rice
\$25.95 ++per person

Filet Mignon
Served in a Merlot Mushroom Demi-Glaze
Twice Baked Potato
Seasoned Sautéed Vegetables
\$34.95 ++per person

Oven Roast Chicken with Country Gravy
Freshly Steamed Green Greens
Garlic Mashed Potatoes
\$20.95 ++ per person

Salisbury Steak with Brown Mushroom Gravy
Sautéed Broccoli Flowers with Ginger Carrots
Garlic Mashed Potatoes
\$20.95 ++ per person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



*****Duet Plates*****

The Legacy Plate

Embassy House Salad with Assorted Dressings
Roast Round of Beef with a Merlot Reduction
Pan Seared Atlantic Salmon Filet with Roasted Tomato Basil Cream
Roasted Seasonal Vegetables
Parsley New Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)
32.50++ per person

Down Home Plate

Tossed Salad with Assorted Dressings
Country Fried Chicken
Sliced Roast Beef with Au Jus
Steamed Seasoned or Fried Cabbage
Southern Whipped Potatoes with Cream Gravy on the Side
Hot Rolls or Cornbread Muffins with Butter
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)
29.50++ per person

The Market Center Plate

Tossed Caesar Salad with our Signature Dressing
Marinated Airline Breast of Chicken with Sautéed Spinach, Red Peppers & Chipolte Glaze
Seared Pork Loin Medallions with Caribbean Spices, Caramelized Onions & Ginger Thai Sauce
Seasoned Vegetable Medley
Garlic & Herb Pan Roasted New Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)
32.50++ per person

American Tradition Plate

Seasonal Mix of Fresh Lettuce garnished with Garden Vegetables & Assorted Dressings
Grilled Breast of Chicken with Lemon Cream Sauce
Roast Round of Beef with Mushroom Ragout
Medley of Steamed Seasonal Vegetables
Garlic Whipped Potatoes
Hot Rolls with Butter Rosettes
Choice of 1 Dessert
Iced Tea and Water
Coffee (available upon request)
30.00++ per person

Dessert Selections

Chocolate Cake	Cheesecake with Strawberry Glaze
Italian Cream Cake	Pecan Pie
Strawberry Shortcake with Whipped Cream	Key Lime Pie
Chocolate Mousse Cake	Fruit Cobbler with Whipped Cream
Carrot Cake with Cream Cheese Icing	Piña Colada Cake

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Embassy Plated Breakfasts

*All Plated Breakfast Selections are served with choice of Orange, Apple, or Cranberry Juice
Coffee Service of Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas*

CLASSIC BREAKFAST

Fluffy Scrambled Eggs
Hickory Smoked Bacon and Grilled Sausage
Breakfast Potatoes
Buttermilk Biscuits with Country Gravy
\$ 15.50++ per person

The Very French Toast

Classic Baguette Style with Warm Maple Syrup
Fluffy Scrambled Eggs
Hickory Smoked Bacon and Grilled Sausage
Fresh Seasonal Fruit
\$17.50++ per person

Breakfast Burrito

Large Flour Tortilla
Scrambled Eggs, Potatoes, Bacon, Diced Onions,
Bell Peppers, Black Olives, and Cheddar Cheese
with Pico De Gallo
Fresh Seasonal Fruit
\$13.50 ++per person

Breakfast Quiche

Savory Baked Quiche
Spinach and Mushroom with Cheese or Ham and Cheese
Breakfast Potatoes
Fresh Seasonal Fruit
\$10.00 ++ per person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Embassy A La Carte Menu Selections

Early Bird Selections

Assorted Coffee Cakes	\$26.00 Per Dozen Slices
Assorted Nut and Berry Breads	\$25.00 Per Dozen
Fruit Filled -Cream Cheese Danish	\$24.50 Per Dozen
Assorted Gourmet Muffins	\$24.50 Per Dozen
Plain Bagels with Whipped Cream Cheese	\$23.00 Per Dozen
Flaky Butter Croissants with Assorted Jams	\$24.50.00 Per Dozen
Whole Fruit Basket	\$25.00 Per Dozen Fruits
Individual Yogurt	\$3.00 Per Person
Sliced Seasonal Fruits and Whole Berries	\$6.00 Per Person
Granola Bars	\$3.00 Per person
Assorted Cold Cereals with Milk	\$3.50 Per person
Assorted Donuts	\$25.00 Per Dozen

Afternoon "Suites"

Assorted Freshly Baked Cookies	\$27.00 Per Dozen
Pecan Snack Bars	\$28.00 Per Dozen
Lemon Squares	\$28.00 Per Dozen
Mini Cheese Cake Squares	\$29.00 Per Dozen
Gourmet Fudge-Nut Brownies	\$29.00 Per Dozen

Afternoon Snacks

Popcorn	\$3.00 Per Person
Pretzels	\$3.00 Per Person
Mixed Nuts	\$3.50 Per Person
Classic Onion Dip & Chips	\$3.50 Per Person
Giant Pretzels with Mustard	\$3.50 Per Person
Fresh Garden Vegetables and Dip	\$3.50 Per Person
Garden Fresh Salsa & Chips	\$3.50 Per Person
Guacamole Dip & Chips	\$4.50 Per Person
Monterrey-Cheddar Queso & Chips	\$4.50 Per Person
Artichoke Dip & Chips	\$4.75 Per Person
Ice Cream Bars	\$4.00 Per Person

Beverages

Assorted Sodas	\$3.00 Each
Bottled Water (Mineral)	\$3.00 Each
VOSS Bottles Water	\$7.00 Each
Assorted Bottled Juices	\$3.00 Each
Freshly Brewed Starbucks Coffee	\$40.00 Per Gallon
Selection of Herbal Teas	\$32.00 Per Gallon
Lemonade or Fruit Punch	\$30.00 Per Gallon
Cranberry Juice	\$32.00 Per Gallon
Orange Juice	\$30.00 Per Gallon
Apple Juice	\$30.00 Per Gallon

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Embassy Theme Breaks

The Energy Break

Fresh Whole and Sliced Fruit
Fruit Yogurts & Granola Bars
Freshly Brewed Regular and Decaf. Coffee
Assorted Bottled Fruit Juices
\$9.50 ++ per person

Chocolate Temptation

Chocolate Covered Strawberries
Double Fudge-Nut Brownies
Chocolate Chip Cookies
Milky Way and Snicker Candy Bars
Freshly Brewed Regular and Decaf. Coffee
Ice Cold Milk
\$10.50 ++ per person

The Theater Break

Buttered and Caramel Popcorn
Butterfinger and Snicker Candy Bars
Chips and Queso with Jalapenos and Salsa
Freshly Brewed Regular and Decaf. Coffee
Ice Cold Assorted Sodas
\$10.00 ++ per person

The Cookie Jar Break

Chocolate Chip Cookies
Oatmeal Raisin Cookies
Sugar Cookies
Ice Cold Milk
Ice Cold Sodas
Freshly Brewed Regular and Decaf. Coffee
\$8.00 ++ per person

Ice Cream Break

Ice Cream Bars
Ice Cream Sandwiches
Frozen Snicker Ice Cream Bar
Assorted Popsicles
\$8.50 ++per person

The Ballpark Break

Freshly Baked Large Pretzel with Mustard
Mini Corn Dogs
Tri-colored Tortilla Chips with Queso
Assorted Sodas and Bottled Water
\$12.50 ++ per person

Aloha Baby Break

(Minimum of 25 Guests)
Chocolate Fountain with Chopped Pineapple
Strawberries, Sliced Bananas, Marshmallows
Sponge Cake, Assorted Cheeses with Crackers
Tropical Fruit Punch
\$13.50 ++ per person

All Day Beverage Break

Freshly Brewed Regular and Decaffeinated Coffee
Bottled Water and Assorted Sodas
\$18.00 ++ person

Game Day Break

(Minimum of 25 Guests)
Assorted Nuts, Popcorn
Frito Chips and Salsa
Spicy or Mild Buffalo Wings
Mozzarella Cheese Sticks
Assorted Sodas
\$13.50 ++ per person

Snack Attack Break

Individual Bags of Potato Chips
Individual Bags of Trail Mix
Individual Bags of Goldfish
Ice Cold Assorted Sodas
Bottled Water
\$10.00 ++ per person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Embassy Hot Hors d'oeuvres

Vegetable Spring Rolls
100 pieces @ \$225.00

Assorted Chicken Drummets
100 pieces @ \$200.00

Chicken Tenders
100 pieces @ \$250.00

Coconut Chicken Tenders
100 pieces @ \$300.00

Chicken Satay
100 pieces @ \$325.00

Chicken or Beef Quesadillas
100 pieces @ \$250.00

Miniature Chicken Cordon Bleu
100 pieces @ \$350.00

Italian or Swedish Meat Balls
100 pieces @ \$200.00

Miniature Beef Wellington
100 pieces @ \$350.00

Beef Kabobs
100 Pieces @ \$300.00

Shrimp Spring Rolls
100 pieces @ \$325.00

Fried Gulf Shrimp
100 pieces @ \$350.00

Scallops wrapped with Bacon
100 pieces @ \$275.00

Miniature Crab Cakes
100 pieces @ \$395.00

Santa Fe Spring Rolls
100 pieces @ \$275.00

Crab Stuffed Mushrooms
100 pieces @ \$395.00

Spinach & Stuffed Mushroom Caps Florentine
100 pieces @ \$395.00

Chicken Tempura with Peanut Sauce
100 pieces @ \$300.00

Cajun Sausage en Croute with Spicy Mustard
100 pieces @ \$200.00

Cheese Stuffed Jalapenos
100 pieces @ 200.00

Louisiana Fried Catfish Fillets
100 pieces @ 250.00

Mini Cocktail Winnies in Barbecue Sauce
100 pieces @ 175.00

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Embassy Cold Hors d'oeuvres

Assorted Deluxe Canapes
100 pieces @ \$250.00

Assorted Finger Sandwiches
100 pieces @ \$225.00

Fresh Mozzarella Cheese and Sun-dried Tomatoes on
Toasted Mini Bagels with Cream Cheese and Lox
100 pieces @ \$275.00

Jumbo Shrimp on Ice with Tomato Horseradish
100 pieces @ \$350.00

Petite Croissant Finger Sandwiches
100 pieces @ \$275.00

Grilled Asparagus wrapped in Proscuitto
100 pieces @ \$300.00

Chilled Cilantro Marinated Shrimp
100 pieces @ \$350.00

Chilled Gulf Shrimp
Spicy Cocktail Dipping Sauce
100 pieces @ \$350.00

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Embassy Chef Presentations Station

All stations require a Uniformed Chef @ \$85.00 per 4 hours. Additional hours @ \$20 per hour.

A Little Taste of Italy

Bowtie Pasta served in Martini Glass with
Your Selection of Two Sauces:
Bolognese, Primavera, and Mushroom Alfredo Sauces
Served with Shredded Parmesan Cheese and Garlic Bread
Sticks
\$9.00 ++ per person

*Add Grilled Chicken Breast
Or Shrimp Please add an Additional \$3.00 per person*

Steak Diane

Tender Bits of Thinly Pounded Beef and Chicken Breast
Quickly Cooked in Butter and Flamed with Cognac
Finished with Garlic Chive Butter and Sliced Baquettes
\$13.95 ++ per person

South of the Border Station

Grilled Chicken and Fajita Beef Quesadillas with Peppers,
Onions, Shredded Lettuce, Grated Cheese in a Flour
Tortilla accompanied by Pico de Gallo, Guacamole, Salsa
and Sour Cream
\$10.00 ++ per person

Bayou Tini Station

Spicy Vegetarian Red Beans, Crawfish Etoufee and
Chicken Jambalaya and Fluffy White Rice
Served in a Martini Glass
\$13.00 ++ per person

Grilled Cheese Station

*A Trio of Breads and Cheese Toasted on a Hot Griddle
Choice of Three: American, Swiss, Cheddar
and Pepper Jack
\$7.00 ++ per person*

Martini Mashed Potato Station

Fluffy Whipped Potatoes Scooped Into Martini Glasses
with the following toppings:
Dijon Beef Tips, Chicken Curry, Chopped Scallions,
Bacon Bits, Flavored Sour Cream, Shredded
Monterey Jack & Cheddar Cheeses
\$10.00 ++ per person

*Add Grilled Chicken Breast
Or Shrimp Please add an Additional \$3.00 per person*

Mac and Cheese Station

Chef's Gourmet Macaroni and Cheese
Choice of 2 Hot Toppings:
Grilled Chicken, Steamed Broccoli or Grilled Salmon
Cold Toppings: Fresh Grated Parmesan Cheese, Bacon
Bits and Chives
Served in a Martini Glass
\$10.00 ++ per person

Hot Shots

Shot Glasses Filled with Your Favorite Soups
Choose of Three of the Following:
Hot: Vegetable Tortilla, Green Curry Chicken
Tomato Bisque, Chicken Noodle, Clam Chowder
Cold: Avocado, Spicy Shrimp Gazpacho, Honeydew
Midori, Potato Leek
\$9.50 ++ per person

West Coast Tacos

Warm Flour Tortillas Filled to Order with:
Crab, Corn and Piquillo Pepper
Mushrooms, White Beans and Spinach
Chili Marinated Vegetables
Topped with Cotija Cheese, Pico de Gallo and
Shredded Lettuce
\$12.00 ++ per person

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Embassy Reception Presentations

Fruit and Cheese Display
Seasonal Fruits served with Domestic and International Cheeses
Assorted Breads and Crackers
Serves 50 @ \$215.00

Meat and Cheese Display
Assorted Deli Meats
Domestic and International Cheeses
Assorted Breads and Crackers
Serves 50 @ \$275.00

Garden Fresh Vegetable Crudités
Assorted Fresh Vegetables
Garlic Herb and Bleu Cheese Dipping Sauces
Serves 50@ \$175.00

Grilled Vegetable Crudités
Assorted Grilled Vegetables
Serves 50 @ \$200.00

Hot Artichoke Dip
Tri Colored Tortilla Chips
Serves 50 @ \$225.00

Antipasto
Assorted Sliced Italian Meats and Cheeses
Marinated Grilled Vegetables,
Salad Peppers, Black Olives
Marinated Artichokes Hearts
Sliced Breads and Crackers
Serves 50 @ \$325.00

Smoked Salmon Display
Cream Cheese, Capers, Diced Red Onions
Diced Eggs and Chopped Parsley
Toasted Bagel Pieces
Serves 50 @ \$315.00

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Carving Stations

*Steamship Round of Beef
Herbed Mayonnaise, Horseradish Sauce, and Whole Grain Dijion
Assorted Mini Rolls
Market Price*

*Roasted Round of Beef
Herbed Mayonnaise, Horseradish Sauce, and Whole Grain Dijion
Assorted Mini Rolls
\$400.00 ++ per 50 guests*

*Herb Crusted Beef Strip Loin
Herbed Mayonnaise, Horseradish Sauce, and Whole Grain Dijion
Assorted Mini Rolls
\$450.00 ++ per 50 guests*

*Red Wine Marinated Beef Tenderloin
Herbed Mayonnaise, Horseradish Sauce, and Whole Grain Dijion
Assorted Mini Rolls
\$400.00 ++ per 50 guests*

*Bourbon Glazed Ham
Honey Mustard, Herbed Mayonnaise, Mango Chutney
Assorted Mini Rolls
\$250.00 ++ per 50 guests*

*Oven Roasted Turkey
Cranberry Relish and Honey Mustard
Assorted Mini Rolls
\$200.00 ++ per 50 guests*

*Chile Rubbed Pork Tenderloin
BBQ Sauce and Chipotle' Mayonnaise
Assorted Mini Rolls
\$250.00 ++ per 50 guests*

*Herb Marinated Rack of Lamb
Pomary Mustard, Balsamic Port Sauce, Mint Jelly
Assorted Mini Rolls
\$1500.00 ++ per 50 guests*

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all food and non-alcoholic beverages, room rental and a-v equipment.



Embassy Beverage Selection

Host Bar

Premium Service Per Person
 \$16.00 Per Person for 1st Hour
 \$8.00 Per Person Each Additional
 Hour

Call Service Per Person
 \$12.00 Per Person for 1st Hour
 \$6.00 Per Person Each Additional
 Hour

Beer and Wine Service
 \$10.50 Per Person for 1st Hour
 \$5.50 Per Person Each Additional
 Hour

Cash Bar

Priced on consumption
 (Please select Premium or Call Brands)

Premium Brands	\$6.00
Call Brands	\$5.00
Imported Beer	\$4.50
House Wine	\$4.00
Domestic Beer	\$4.00
Mineral Water	\$3.50
Soft Drinks	\$3.00

Server Fees

Bartender, per four hours	\$85.00*
Each additional hour	\$20.00
Cashier, per four hours	\$85.00
Each additional hour	\$20.00

Additional Beverage Selections

House Wine, per bottle	\$28.00
House Champagne, per bottle	\$30.00
Champagne Punch, per gal.	\$45.00
Non-Alcoholic Punch, per gal.	\$30.00
Domestic Keg of Beer	\$300.00
Frozen Margaritas, 100 servings	\$500.00

Liquor Selections

Premium Brands

Jack Daniels
 Tanqueray
 Crown Royal
 Hennessy
 Bacardi Rum

Absolute
 Cuervo Gold
 Dewar's
 Apple Puckers

Call Brands

Jim Bean
 Beefeater
 Seagram's 7

Beverages Sold By The Glass or Bottle

Wycliff Brut	\$6.00/glass	Don Perignon	\$225.00
Totts Extra Dry	\$6.00/glass	Moet White Star	\$85.00
Korbel Brut	\$10.50/glass	Korbel	\$40.00
Ariel (Non Alcoholic)	\$4.00/glass	Chandon Brut	\$48.00

A taxable 21% Service Charge and an 8.25% State Sales Tax will be added to all non-alcoholic beverages and a 21% Service Charge added to all host bar beverages.

