



EMBASSY SUITES
HOTEL®

Embassy Suites-Nashville at Vanderbilt
1811 Broadway ~ Nashville, TN 37203
Phone (615) 320-8899 Fax (615) 320-8881



DINNER STARTERS

APPETIZERS

Omaha Shrimp Bisque Boule

Cream of Shrimp blended with Sherry and Cream resting in a Savory Boule
\$7.25++ per guest

Shrimp Cocktail with Omaha Steakhouse Firecracker Sauce

Colossal Gulf White Shrimp served with shaved Horseradish Cocktail Sauce
\$10.50++ per guest

Maryland Crab Cakes

Sweet Jumbo Lump Crab Meat served with Roasted Red Pepper Sauce
\$9.50++ per guest

SPECIALTY SALADS

To Upgrade your Dinner Presentation

Traditional Caesar Salad

Romaine tossed with Fresh Croutons, Shredded Parmesan Cheese and Our House Caesar Dressing
\$1.95++ per guest

Fresh Spinach Salad

Tossed with Mandarin Oranges, Strawberries, Bacon, Eggs, and Diced Red Onions with Raspberry Vinaigrette OR Bacon Shallot Vinaigrette
\$2.25++ per guest

Hearts of Palm and Tomato Salad

Bibb Lettuce, Hearts of Palm and Diced Roma Tomatoes with Balsamic Vinaigrette Dressing
\$2.50++ per guest

Beefsteak Tomato & Red Onion Salad

Jumbo Beefsteak Tomatoes and Sliced Red Onions resting on a bed of Baby Mixed Greens with Greek Vinaigrette
\$2.25++ per guest

++ All menu prices are subject to applicable service charge of 20% and state sales tax of 9.25%. All prices are subject to change without notice.



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PLATED DINNERS

All Dinner Entrees are Accompanied by a Tossed Garden Salad, Fresh Seasonal Vegetables, Potato or Rice, Rolls with Butter, Regular Coffee, Decaffeinated Coffee, Iced Tea and Choice of Dessert

Chicken Wellington

Baked Breast of Chicken in a Flaky Puff Pastry stuffed with Country Ham and Swiss Cheese, resting on a bed of Port Wine Sauce
\$28.95++ per guest

Jack Daniel's Chicken

Grilled Breast of Chicken topped with a Homemade Spicy Jack Daniel's Glaze
\$27.95++ per guest

Stuffed Chicken Roulade

10 ounce Breast of Chicken stuffed with Andouille Sausage, Spinach, Mushrooms and Jack Cheese with Garlic Supreme Sauce
\$29.95++ per guest

Hawaiian Chicken

Marinated Grilled Chicken topped with a Pineapple Salsa
\$25.95++ per guest

Blackened Halibut

Served with a Horseradish Cream Sauce
\$31.95++ per guest

Twin Towers

Grilled Pork Medallions topped with Port Wine and Apple Reduction
\$29.95++ per guest

Bourbon Salmon Filet

Baked Salmon Filet marinated in Brown Sugar, Brandy and Honey, topped with a Bourbon Béarnaise Sauce
\$32.95++ per guest

Omaha Filet Mignon

Chargrilled Tender 7 ounce Filet Mignon, topped with your Choice of Sauce:
Mushroom Ragu OR Roquefort Cream Sauce
\$33.95++ per guest

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PLATED DINNERS (continued)

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Omaha Top Sirloin

12 ounce Top Sirloin with Your Choice of Topping:
Roquefort and Chive Crusted OR Teriyaki Glazed
\$31.95++ per guest

Omaha New York Strip Steak

Chargrilled Prime Cut 12 ounce New York Strip Steak with a Dijon Demi-Glace
\$38.95++ per guest

Shrimp and Filet Mignon

7 ounce Omaha Steakhouse Filet Mignon with Chipotle Demi-Glace
Paired with Sautéed Jumbo Shrimp in a Lime-Ginger Butter Sauce
\$39.95++ per guest

A Filet and Chicken Combination

7 ounce Omaha Steakhouse Filet Mignon with Jack Black Demi-Glace
And a Grilled Breast of Chicken brushed with a Cilantro-Lime-Tequila-Honey Glaze
\$37.95++ per guest

Salmon and Chicken

Atlantic Grilled Salmon Filet with a Bourbon-Berry Sauce
And a Grilled Breast of Chicken with Red Onion and Tomato Compote
\$36.95++ per guest

Pork and Tuna

Red Ahi Tuna with Sesame Soy Ginger Sauce
And Grilled Pork Medallions with Honey Mustard Dijon Sauce
\$38.95++ per guest

Desserts

(Choice of One)

Praline Cheesecake, New York Cheesecake, Tiramisu, Death by Chocolate Cake, Bananas Foster Cake, Bourbon Pecan Pie, Milky Way Cake

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DINNER BUFFETS

All Dinner Buffets are accompanied by Assorted Rolls and Butter, Chef's Dessert Display, Regular Coffee, Decaffeinated Coffee and Iced Tea

**A surcharge of \$75 will be applied to guarantees of fewer than 35 guests.*

Cumberland Buffet

Salads

Choice of Two:

Tossed Garden Salad with Assorted Dressings
Tri-Colored Rotini Pasta Salad with Fresh Vegetable and Vinaigrette Dressing
Traditional Caesar Salad
Shrimp Pasta Salad
Vegetable Crudite with Creamy Herb Dip

Entrees

Sliced Flank Steak with Wild Mushroom Sauce
Cajun Breast of Chicken topped with Andouille Sausage, Feta Cheese and Diced Tomatoes
Pasta Alfredo with Sliced Mushrooms and Roasted Garlic
Marinated Breast of Chicken with Sun-Dried Tomato Basil Cream Sauce
Baked Red Snapper topped with Lemon Dill Garlic Sauce
Roasted Pork Loin topped with a Sesame Seed Brandy Pork Sauce
Beef Sirloin Tips in Mushroom Gravy, served with Egg Noodles

Entrée Accompaniments

Choice of Two:

Omaha Yukon Gold Mashed Potatoes
Wild Rice Pilaf
Roasted Baby Red Potatoes
Scalloped Potatoes
Southern Style Green Beans
Jack Daniel's Honey Glazed Carrots
Steamed Vegetable Medley

Two Entrees: \$35.95++ per guest
Three Entrees: \$38.95++ per guest

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Big Italy Buffet

Tossed Garden Greens Salad with Assorted Dressings
Cucumber, Tomato and Red Onion Salad

Baked Ziti
Beef and Tomato Ravioli in Marinara Sauce
Pasta Primavera Alfredo

Italian Seared Vegetables

\$36.95++ per guest

The Omaha Steakhouse Buffet

Beefsteak Tomato Salad with Oregano Dressing
Chop Salad with Omaha Steakhouse Bleu Cheese Dressing
Black Bean Salad

Baked Breast of Chicken stuffed with Feta Cheese, Mushrooms and Spinach
Roasted Prime Rib of Beef with Creamed Horseradish Sauce
Pan Seared Atlantic Salmon topped with a Chipotle Cream Sauce

Steamed Vegetable Medley
Parmesan Risotto Rice
Omaha Yukon Gold Mashed Potatoes

\$39.95++ per guest

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