

The All Day Meeting Package

I

EARLY MORNING

Assorted Bottled Juices
Freshly Brewed Starbucks® Coffee
Tazo® Tea Selection
Assorted Soft Drinks
Bottled Water
Assortment of Muffins,
Pastries and Bagels
Cream Cheese, Butter
And Fruit Preserves

MID MORNING REFRESH

Beverages Replenished

MID AFTERNOON

Beverages Replenished
Embassy Signature Stuffed Cookies
Individual Bags of Assorted Snacks

\$25.00

II

EARLY MORNING

Assorted Bottled Juices
Freshly Brewed Starbucks® Coffee
Tazo® Tea Selection
Assorted Soft Drinks
Bottled Water
Assorted Fruit Yogurt Cups
Sliced Seasonal Fresh Fruit
Nutri-Grain Bars
Cinnamon Pecan Rolls

MID MORNING REFRESH

Beverages Replenished

MID AFTERNOON

Beverages Replenished
Your Choice of any Theme Break

\$29.00

A \$2.00 additional fee applies to groups with less than 15 guests.

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Theme Breaks

(Prices are Per Person)

Breaks cannot exceed 60 minutes in duration to ensure food quality.

THE CONTINENTAL \$16.00

Assortment of Bottled Juices, Assorted Pastries,
Muffins and Bagels with Flavored Cream Cheese,
Seasonal Sliced Fruit, Assorted Fruit Yogurt Cups
Freshly Brewed Starbucks® Coffee and Tazo® Teas

Add Canadian Bacon, Egg and Cheese English Muffins \$3.00
Add Breakfast Parfait (Yogurt, Fresh Fruit and Granola) \$3.00
Add Southwestern Breakfast Burritos \$4.00
Add Sausage, Egg and Cheese Biscuits \$3.00
Add Belgian Waffles with Fruit Topping \$3.00

THE HEALTH FANATIC

\$12.00

Assorted Nutri-Grain Bars,
Fresh Fruit Kabobs, Trail Mix,
Assortment of Fruit Yogurts, and
Crisp Garden Vegetables with
Cucumber Dill Dip

THE FARMER'S MARKET

\$14.00

Garden Vegetables with Hummus
& Pita Chips, Whole Fresh Fruit,
Imported & Domestic Cheese
Display with Crackers, Trail Mix,
Assorted Fruit Smoothies

THE SEVENTH INNING STRETCH

\$13.00

Freshly Popped Popcorn, Cracker Jacks,
Soft Pretzels with Mustard and Warm
Cheese Dip,
Mini Corn Dogs

**Add Assorted Premium IBC Sodas
\$3.50 each**

THE INTERNATIONAL

\$15.00

Domestic and Imported Cheese,
Sliced French Bread, Antipasto
Display, Chilled Roasted Vegetable
Platter and White Bean Hummus
with Pita Bread

SWEET & SAVORY

\$13.00

Chocolate Dipped Strawberries,
Chocolate Dipped Pretzel Rods,
Embassy Signature Stuffed Cookies,
Individual Bags of Potato Chips,
Mixed Nuts

RUN FOR THE BORDER

\$13.00

Quesadilla Cornucopias, Tri-Colored
Tortilla Chips, Warm Queso Sauce,
Salsa, Sour Cream and Guacamole

A \$2.00 additional fee applies to groups with less than 15 guests.

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Meeting Enhancements

BAKERY FRESH

*Assorted Breakfast Breads \$3.00
Assorted Pastries \$30.00 per dozen
Mini Cinnamon Pecan Rolls \$2.50
New York Bagels with Cream Cheese \$36.00 per dozen
Egg and Cheese English Muffins with Ham or Sausage \$3.00

HEALTHY & FIT

*Sliced Fresh Fruit \$5.00
*Imported and Domestic Cheese with Crackers \$6.00
*Fresh Vegetables with Ranch dip \$4.00
*Fresh Berries and Whipped Cream \$4.00
Assorted Yogurt Cups \$3.00
Assorted Nutri-Grain Bars \$2.00
Assorted Fruit Smoothies \$3.00

SNACK TIME

Chocolate Dipped Strawberries \$30.00 per dozen
Assorted Individual Snack Bags \$3.00
Assorted Candy Bars \$2.75
Assorted Mixed Nuts \$15.00 per pound
*Home-made Kettle Chips with BBQ Sauce \$3.00
*Chocolate Dipped Pretzel Rods \$3.75
Chocolate Fudge Brownies \$32.00 per dozen
Embassy Signature Stuffed Cookies \$32.00 per dozen
(*chocolate peanut butter, chocolate chip, raspberry*)
*Petit Fours and Mini Cheesecakes \$3.50
*Dry Snack Buffet (potato chips, tri-colored tortilla chips, pretzels and mixed nuts with salsa, honey mustard and French onion dip) \$4.00

BEVERAGES

Freshly Brewed Starbucks® Coffee \$42.00 per gallon
*Tazo® Tea Box \$2.50
Bottled Juices \$3.75
Bottled Water \$3.00
Assorted Soft Drinks \$3.00
Premium IBC Sodas \$3.50
Lemonade or Fruit Punch \$19.00 per gallon
Fresh Brewed Iced Tea with Lemon \$19.00 per gallon
Assorted Chilled Starbucks® Frappuccino \$4.00
Raspberry Iced Tea \$21.00 per gallon
*Assorted Fruit Smoothies \$3.00

Packaged Beverages are charged on a Consumption Basis.

(*) Prices are Per Person

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Plated Breakfasts

BLUEGRASS BREAKFAST

\$14.00

Chilled Fruit Juices
Fluffy Scrambled Eggs
Hickory Bacon and Sausage Links
Breakfast Potatoes
Freshly Brewed Starbucks® Coffee and
Tazo® Teas

EMBASSY QUICHE

\$15.00

Fresh Orange Juice
Breakfast Potatoes
Quiche Selections: (choose one)
Spinach and Mushroom
Quiche Lorraine (bacon, onion, swiss)
Broccoli, Onion and Cheddar
Hickory Smoked Bacon and Spicy Sausage Links
Freshly Brewed Starbucks® Coffee and Tazo® Teas

Breakfast Buffets

(25 Person Minimum for Buffets)

RISE & SHINE BUFFET

\$16.00

Selection of Chilled Fruit Juices
Seasonal Fresh Sliced Fruit Display
Fluffy Scrambled Eggs with Cheddar Cheese and Scallions
Belgian Waffles with Fruit Topping
Grilled Canadian Bacon and Spicy Sausage Links
Cottage Fried Potatoes Assorted Breakfast Breads
Butter and Fruit Preserves
Freshly Brewed Starbucks® Coffee and Tazo® Teas

NORTHERN KENTUCKY BUFFET

\$16.00

Selection of Chilled Fruit Juices
Fresh Seasonal Fruit Display
Country Biscuits with Sausage Gravy
Hickory Smoked Bacon and Spicy Sausage Links
Fluffy Scrambled Eggs Hash Brown Potatoes
Assorted Breakfast Breads
Freshly Brewed Starbucks® Coffees and Tazo® Teas

FIVE STAR BRUNCH

\$23.00

Assorted Chilled Juices
Seasonal Sliced Fresh Fruit Display Eggs Benedict or Fluffy Scrambled Eggs
Belgian Waffles with Fruit Topping
Grilled Smoked Ham and Crisp Sliced Bacon
Breakfast Potatoes Assorted Pastries and Bagels
Sautéed Chicken with a Creamy White Wine and Lemon Sauce
Poached Salmon with Orange Buerre Blanc Sauce
Freshly Brewed Starbucks® Coffee and Tazo® Teas

Add Chilled Mimosas \$4.00 per person (after 1:00PM on Sunday)

Breakfast Upgrades:

Omelet Station \$7.50 per person (additional \$75 attendant fee)
Southwestern Burrito Station \$ 8.50 per person
Buttermilk Biscuits with Sausage Gravy \$3.00 per person
French Toast Station with Fruit Topping \$4.00 per person
Maximum of 75 Guests

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Embassy Served Luncheons

ENTRÉE SALADS

All Entrée Salads are served with Freshly Baked Breads, Your Choice of Dessert, and Freshly Brewed Starbucks® Coffee and Iced Tea

Enhance Your Lunch with a Cup of Freshly Made Soup \$2.00 per person

CITRUS SPRING SALAD with CHICKEN \$18.00

Fresh Spring Mix tossed with Dried Cherries, Mandarin Oranges, Red Onions, and Gorgonzola Cheese in a Sweet Citrus Vinaigrette

CALIFORNIA COBB SALAD \$18.00

Mixed Greens topped with Avocado, Blue Cheese Crumbles, Bacon Bits, Tomatoes, Diced Chicken, Sunflower Seeds and Chopped Egg with your choice of Dressing

With Grilled Shrimp \$20.00

GRILLED CHICKEN CAESAR SALAD \$18.00

Romaine Lettuce Tossed with Croutons and Our Caesar Dressing, Topped with Shaved Parmesan, Asiago and Romano Cheeses

Grilled Shrimp \$20.00 Grilled Salmon \$20.00

BEEFSTEAK and SIRLOIN WEDGE \$19.00

A Generous Wedge of Iceberg Lettuce, topped with Marinated Grilled Sirloin and Beefsteak Tomatoes. Served with Feta Cheese, Onion Straws and your choice of Dressing

SANDWICHES

All Sandwiches served with your choice of Tortellini Salad or Home-style Kettle Chips, Assorted Condiments, Your Choice of Dessert and Freshly Brewed Starbucks® Coffee and Iced Tea

BASIL TURKEY FOCACCIA \$17.00

Thinly Sliced Roasted Turkey on Basil Focaccia Bread with Lettuce, Tomato, Roasted Red Pepper Mayonnaise and Provolone Cheese

RANCH CHICKEN WRAP \$17.00

Grilled Chicken Breast, Tomatoes, Onion and Cheddar Cheese Wrapped in a Flour Tortilla with Ranch Dressing

CHICKEN CAESAR WRAP \$17.00

Grilled Chicken, Crisp Romaine Lettuce, Parmesan, Asiago and Romano Cheeses, Roasted Yellow Peppers and Caesar Dressing in a Whole Wheat Tortilla

CLUB CROISSANT \$18.00

Thinly Sliced Ham and Turkey on Croissant with Lettuce, Tomato, Bacon, Baby Swiss Cheese and Smoked Apple Mayonnaise

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Five Star Luncheon Entrées

Served with your choice of Soup or Salad, Fresh Vegetable, Potato or Starch, Freshly Baked Breads and Butter, your choice of Dessert and Freshly Brewed Starbucks® Coffee and Iced Tea.

VEGETABLE NAPOLEON \$18.00

Portobello Mushrooms, Zucchini, Tomato and Squash, Roasted and Stacked, Topped with Provolone Cheese, Served on a bed of Tomato Basil Orzo Pasta

PECAN ENCRUSTED CHICKEN \$21.00

Boneless Breast of Chicken Coated in Crushed Pecans, Served with Maple Butter Sauce

CHICKEN CAPRESE \$21.00

Breast of Chicken with Tomatoes and Fresh Mozzarella, Topped with Basil Infused Olive Oil

SEAFOOD ALFREDO \$23.00

Scallops, Shrimp and Fresh Vegetables atop Bowtie Pasta, with Creamy Alfredo Sauce

SLICED NEW YORK STRIP \$24.00

Smothered with a Shallot, Onion, and Wild Mushroom Ragout

LUNCH SOUP SELECTIONS

Tomato Basil Bisque
Smoked Corn Chowder
Curried Chicken and Apple Soup
Fresh Garden Vegetable
Lobster Bisque Add \$2.00

LUNCH SALAD SELECTIONS

Greek Salad
Classic Caesar Salad
Kentucky Bibb Salad
Spinach Salad
Embassy Spring Salad

LUNCH DESSERT SELECTIONS

New York Style Cheesecake with Fresh Berries
Freshly Baked Apple Pie
Chocolate Lover's Layer Cake
Traditional Key Lime Pie
Ice Cream or Raspberry Sorbet

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

BOXED LUNCH

Includes Condiments and Disposable Ware

Your choice of Thinly Shaved Ham or Turkey Breast
on your Choice of Breads
(Basil Focaccia, Kaiser Roll, Croissant or Soft Tortilla Wrap)
with Baby Swiss Cheese, Lettuce and Tomato
Served with an Individual Snack Bag, Tortellini Pasta Salad,
a Red Delicious Apple, Cookie, and
Bottle of Water or Soft Drink
\$20.00

*Vegetarian Options Available

*Box lunches may contain varied sandwiches, and the hotel will label each box for
your guests' convenience.

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Casual Luncheon Buffets

(25 Person Minimum)

All served with Freshly Brewed Starbucks® Coffee and Iced Tea.

DELI CLUB BUFFET

\$25.00

Soup du Jour
Selection of 3 Salads†
Walnut Chicken Salad Tuna Salad
Thinly Sliced Ham, Turkey, Roast Beef, Pastrami, Bacon, Baby
Swiss, Pepper Jack, Sharp Cheddar Cheese
Sliced Tomato, Onion, Lettuce, Pickles
Mayonnaise, Dijon Mustard and Bistro Sauce
Marble Rye, Croissants, Multigrain Bread and Basil Focaccia
Individual Bags of Potato Chips
Choice of Embassy Signature Stuffed Cookies or Fudge Brownies

ITALIAN BUFFET

\$26.00

Minestrone Soup
Selection of 3 Salads†
Chicken Saltimbocca
Five Cheese Ravioli with Basil Cream Sauce
Grilled Vegetables with Balsamic Vinegar
Focaccia Bread
Amaretto Cheesecake

SOUTH OF THE BORDER

\$27.00

Black Bean Soup with Sour Cream
Sweet Yellow Corn and Roasted Red Pepper Salad
Flour and Corn Tortillas
Seasoned Ground Beef and Fajita Chicken
Shredded Cheddar, Onions, Tomatoes, Shredded Lettuce,
Salsa, Guacamole and Sour Cream
Tri-Color Tortilla Chips
Mexican Rice
Quesadillas
Cheesecake "Burritos"

ALL AMERICAN BUFFET

\$26.00

Grilled Hamburgers and Metts
Your choice of BBQ Pulled Pork or
Southern Fried Chicken
Selection of 3 Salads†
Roasted Idaho Potato Wedges
Baby Swiss and Cheddar Cheese
Sliced Tomato, Onion, Lettuce, Pickles
Mayonnaise, Mustard and Ketchup
Assorted Desserts

SOUP, SALAD and POTATO BAR

\$22.00

Homemade Soup du Jour
Field Green Salad with Assorted Toppings
Tuna Salad
Walnut Chicken Salad
Baked Idaho Potatoes
Shredded Cheddar Cheese, Sour Cream, Bacon Bits,
Broccoli Florets, Tomatoes, Chives and Butter
Fresh Dinner Rolls
Assorted Crackers
Assorted Mini Cheesecakes

CITY VIEW BUFFET \$28.00

Soup du Jour
Selection of 3 Salads†
(Select Two Entrées)
Chicken Pomeray
Mediterranean Chicken
Marinated Beef Tenderloin over Buttered Noodles
Penne Pasta Primavera
Baked Tilapia with a Lobster Buerre Blanc
Seasonal Fresh Vegetable
Choice of Potato
Rolls and Butter
Assorted Desserts

†Buffet Salad Selections:

Orzo Pasta Salad, Redskin Potato Salad, Fresh Fruit Salad, Tortellini Salad, Cole Slaw,
Caesar Salad with Parmesan Croutons, Field Greens Salad with two Dressings, Sliced
Vegetable tray with Cucumber Dill Dip, Cucumber, Onion and Tomato Salad

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Mini Luncheon Buffets

(For groups with 8-24 attendees)

All served with Freshly Brewed Starbucks® Coffee and Iced Tea.

MINI DELI BUFFET

\$24.00

Selection of 2 Salads†
Display of Selected Cold Cuts and Cheeses
(Ham, Turkey, Roast Beef, Pastrami, Bacon,
Baby Swiss, Pepper Jack, Sharp Cheddar Cheese)
Sliced Tomato, Onion, Lettuce, Pickles and
Mayonnaise, Dijon Mustard and Bistro Sauce
Marble Rye, Croissants, Multigrain Bread and Basil Focaccia
Individual Bags of Potato Chips
Choice of Embassy Signature Stuffed Cookies or Fudge Brownies

WRAP IT UP BUFFET

\$23.00

Assorted Warm Sandwich Wraps
(Ranch Chicken, Philly Beef, Hot Ham and Swiss, Vegetarian)
Selection of 2 Salads†
Individual Bags of Potato Chips
Choice of Embassy Signature Stuffed Cookies or Fudge Brownies

MINI ITALIAN BUFFET

\$25.00

Minestrone Soup
Selection of 2 Salads†
Chicken Parmesan
Meat or Vegetarian Lasagna
Zucchini and Squash Bake
Warm Focaccia Bread
Tiramisu

BAKED POTATO BUFFET

\$22.00

Homemade Soup du Jour
Mixed Field Greens with Assorted Toppings
Tuna Salad and Chicken Salad
Baked Idaho Potatoes
Shredded Cheddar Cheese, Sour Cream, Bacon Bits, Broccoli Florets, Tomatoes,
Chives and Butter
Fresh Dinner Rolls, Assorted Crackers
Fudge Brownies

†Buffet Salad Selections:

Orzo Pasta Salad, Redskin Potato Salad, Fresh Fruit Salad, Tortellini Salad, Cole Slaw, Caesar Salad with Parmesan Croutons, Field Greens Salad with 2 Dressings, Sliced Vegetable tray with Cucumber Dill Dip, Cucumber, Onion and Tomato Salad

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Dinner Buffets

(Minimum of 50 Guests)

All Buffets include Freshly Brewed Starbucks® Coffee, Iced Tea and Chef's Assorted Desserts

THE CARVING BOARD BUFFET \$39.00

Selection of 3 Salads†

Choice of Starch and Vegetable Warm Rolls and Butter

(Select One of the Following)

Carved Prime Rib of Beef with Creamy Horseradish Sauce and Au Jus

Carved Turkey Breast and Carved Pork Loin

(Select Two of the Following)

Grilled Salmon with Orange Butter Sauce London Broil with Bordelaise Sauce

Chicken Piccata Seafood Newburg Penne Pasta Primavera

LAND and SEA BUFFET \$38.00

Selection of 3 Salads†

Choice of Starch and Vegetable Warm Rolls and Butter

(Select One)

Salmon with Lobster Buerre Blanc

Tilapia with Mushrooms, Artichoke, Sundried Tomatoes and Chablis

Sautéed Shrimp, Scallops, and Langostinos with Lobster Alfredo Sauce

(Select One)

Tenderloin Beef Tips with Mushrooms, Onions and Burgundy Sauce

Smoked Brisket with Barbeque Sauce Beef Tenderloin Medallions

LITTLE ITALY BUFFET

Two Entrées \$34.00, Three Entrées \$37.00

Minestrone Soup Fresh Caesar Salad with Parmesan Croutons

Chilled Antipasto Display Orzo Pasta Salad Bruschetta Medallions

Fresh Baked Focaccia Bread Fresh Zucchini and Yellow Squash Bake Tiramisu

Entrée Selections:

Veal Piccata Breast of Chicken Parmesan

Baked Lasagna Seafood Newburg Shrimp Scampi Eggplant Parmesan

DERBY BUFFET

Two Entrees \$33.00, Three Entrées \$36.00

Selection of 3 Salads†

Choice of Starch and Vegetable Warm Corn Muffins and Butter

Entrée Selections:

Cornmeal Fried Tilapia Sliced Roast Pork Loin Braised Beef

BBQ Roast Chicken Quarters Baked Ham with Brown Sugar Glaze

†Buffet Salad Selections:

Fresh Fruit Display, Field Green Salad with 2 Dressings, Marinated Mushroom Salad, Sliced

Cucumber, Tomato and Onion Salad, Greek Salad, Seafood Salad,

Redskin Potato Salad, Marinated Pasta and Vegetable Salad, Tortellini Salad

Buffet Starch Selections:

Garlic Mashed Potatoes, Rosemary Roasted Redskins, Au Gratin Potatoes,

Wild Rice Blend

Buffet Vegetable Selections:

Green Beans Almondine, Broccoli with Cashews or Cheese Sauce, Honey Glazed Carrots,

California Vegetable Medley

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Dinner

All Entrées include your choice of Soup or Salad, Chef's Selection of Potato or Rice, Seasonal Vegetable, Fresh Rolls and Butter, your choice of Dessert and Freshly Brewed Starbucks® Coffee and Iced Tea.

DINNER SOUP and SALAD CHOICES

(Your choice of one of the following is included with Dinner Entrée)

SOUPS

Tomato Basil Bisque
Smoked Corn Chowder
Curried Chicken and Apple Soup
Fresh Garden Vegetable
Lobster Bisque Add \$2.00

SALADS

GREEK SALAD

Mixed Lettuce topped with Pepperoncini, Feta Cheese, Black Olives, Sliced Onion and Grape Tomatoes, served with Classic Greek Dressing

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce tossed with Parmesan Cheese, Croutons and Classic Caesar Dressing

GARDEN BIBB SALAD

Tender Bibb Lettuce with Sliced Hearts of Palm, Pine Nuts, Red Onion, Blue Cheese Crumbles and Sliced Tomatoes with Raspberry Vinaigrette Dressing

SPINACH SALAD

Fresh Spinach Leaves with Sliced Mushrooms, Mandarin Orange Segments, Red Onion and Diced Tomatoes with Warm Bacon Dressing

EMBASSY SPRING SALAD

Mixed Baby Lettuce with Golden Raisins, Sunflower Seeds, Julienne Red Peppers, Sliced Tomatoes with Choice of Dressing

DINNER DESSERTS

Apple Walnut Upside Down Pie
Triple Mousse Cake
Raspberry White Chocolate Cake
Traditional Key Lime Pie
Caramel Toffee Crunch Cheesecake

Add Graeter's Premium Black Raspberry Chip, Chocolate Mint Chip, Toffee Chip, or Vanilla with the Bean ice cream \$3.00 per person

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Premium Appetizers

SHRIMP COCKTAIL \$10.00

Three Jumbo Shrimp with Tangy Cocktail Sauce and Fresh Lemon

SAUTEED WILD MUSHROOMS \$7.00

Wild Mushrooms served over a Puff Pastry with a Cognac Herb Sauce

ITALIAN BRUSCHETTA \$6.00

Roasted Red Peppers, Basil, Olive Oil and Garlic on Crusty French Bread Medallions

MARYLAND STYLE CRAB CAKES \$8.00

Two Miniature Cakes served with a Cajun Chili Mayonnaise

Dinner Entrées

CHICKEN MONTRACHET \$31.00

Chicken Breast Stuffed with Spinach, Feta, Pinenuts and Herbs, served with a Black Pepper Demi-Glace

BOURSIN CHICKEN \$31.00

Herb Breaded Chicken Breast topped with Boursin Cream Sauce

NORWEGIAN SALMON FILLET \$36.00

Grilled and Topped with Lobster Shrimp Buerre Blanc

GRILLED CENTER CUT PORK LOIN \$32.00

Center Cut Boneless Pork Loin served with an Apple Cranberry Chutney

SLOW ROASTED PRIME RIB \$35.00

(Minimum of 15 people)

Tender Prime Rib of Beef served with Creamy Horseradish and Natural Juices

NEW YORK STRIP STEAK \$38.00

Brushed with a Garlic Herb Butter and Grilled to Perfection

FILET MIGNON \$44.00

Broiled Filet Mignon topped with Sautéed Wild Mushrooms and served with Sauce Béarnaise

SEASONAL FRESH FISH

Please ask your Catering Manager for available selections

COMBINATION ENTRÉES

Petite Filet Mignon with Sauce Béarnaise, and your selection of a Chicken Entree above
\$48.00

Petite Filet Mignon with Sauce Béarnaise, and your selection of Fresh Seasonal Fish
\$43.00

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Hot Hors d'Oeuvres

(Priced per 50 Pieces)

Beef or Chicken Wellington \$150.00 Chicken Pineapple Brochette \$150.00

Chicken Strips with Honey Mustard \$130.00

Coconut Shrimp with Sweet & Sour Sauce \$150.00

Crab Rangoon \$130.00

Mini Crab Cakes with Remoulade Sauce \$150.00

Mini Egg Rolls (Vegetarian) with Sweet & Sour Sauce \$130.00

Mushroom Caps stuffed with Crabmeat or Sausage \$150.00

Scallops Wrapped in Bacon \$150.00

Sesame Chicken Strips with Teriyaki Glaze \$130.00

Spanikopita \$130.00 Swedish Meatballs \$130.00

Vegetarian (or Chicken) Quesadilla Cornucopias \$130.00

Whole Baked Brie en Croute served with Fresh Berries and Sliced French Bread \$125.00
(Serves 25 people)

Premium Hors d'Oeuvres

(Butler Passed)

Lobster Shrimp Strudels \$160.00

Miniature Angus Burgers with Remoulade Sauce \$160.00

Miniature Corned Beef Sandwiches \$160.00

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Cold Hors d'Oeuvres

(Priced per 50 Pieces)

Antipasto Skewer \$150.00 Cucumber Dill Rounds \$130.00

Ham and Asparagus Pinwheels \$130.00

Herbed Cheese Vegetable Canapés \$130.00

Jumbo Gulf Shrimp with Cocktail Sauce \$175.00

Smoked Salmon Mousse on Cucumber \$150.00

Strawberries stuffed with Whipped Cream Cheese \$130.00

Tropical Chicken Cups \$150.00

Cold Hors d'Oeuvres Displays

Seasonal Fresh Sliced Vegetables

Selection of Fresh Vegetables served with Ranch Dip
\$4.00 Per Person

Imported and Domestic Cheese Display

Served with an Assortment of Crackers and Breads
\$6.00 Per Person

Seasonal Fresh Fruit Display

Seasonal Fruit, Melon and Berries, Served with Yogurt Dip
\$5.00 Per Person

Side of Smoked Salmon

Presented with Cream Cheese, Capers, Red Onion and Mini Toast
\$225.00, Serves 40

Antipasto Display

Prosciutto Ham, Genoa Salami, Provolone Cheese, Roasted Peppers, Hummus with Pita Chips
\$6.00 Per Person

Bruschetta Display

Tomato Basil Mix paired with Roasted Red Pepper Mix, served with Crispy Baguette Slices
\$5.00 per person

Dessert and Coffee Displays

DESSERT DISPLAY \$8.00

(Minimum 25 people)

An Assortment of Full and Miniature Sized Pastries, Cakes, Tortes, and Cheesecake

STARBUCKS® COFFEE STATION \$8.00

Freshly Brewed Starbucks® Coffees presented with Chocolate Shavings, Crushed Peppermint, Cinnamon Sticks, Fresh Whipped Cream and Flavored Syrups, Tazo® Teas and Scones

All banquets are subject to 21% taxable service charge and 6% sales tax

Hors d'Oeuvres Reception

(75 Person Minimum)

\$45.00 per person

Includes Four (4) hours of Domestic Bottled Beer, House Wine, Assorted Soft Drinks, Starbucks® Coffee and Iced Tea

A selection of hors d'oeuvres, continually replenished for 60 minutes

Domestic Fruit & Cheese Display

Elegant mirror display selection which includes:

Swiss, Cheddar, Muenster,
Monterey Jack and Colby Cheeses,
Accompanied with Fresh Seasonal Fruit and Assorted Crackers

Fresh Garden Vegetables

An array of Sliced Vegetables with Ranch Dip

Carved Roasted Whole Turkey or Round of Beef

Carved by our Chef and accompanied with Miniature Bakery Rolls and Condiments

Select 5 of the Following:

Antipasto Skewers	Individual Beef or Chicken Wellington
Chicken or Vegetable Quesadilla	Mini Vegetable Spring Rolls with Sweet and Sour Sauce
Cornucopias	
Crab Rangoon	Sesame Chicken Strips with Teriyaki Glaze
Crab or Sausage Stuffed Mushrooms	Spanikopitas
Caps	Swedish Meatballs
Ham and Asparagus Rolls	Cucumber Dill Rounds
Herbed Cheese Vegetable Canapés	

*Add additional hors d'oeuvres for \$3.00 per person per item

Chef's Miniature Dessert Station

Assorted miniature cheesecakes, petit fours, cakes and tarts

You may choose to upgrade your Package to include cocktails, at an additional charge of \$11.00 per person for Premium Brands or \$13.00 per person for Top Shelf Brands

OR

You may have a Cash Bar available at no additional charge to you so that your guests may purchase cocktails

* Package available for less than 75 guests with reduced quantities of hot items.

All banquets are subject to 21% taxable service charge and 6% sales tax

Reception Stations

40 Person Minimum with a Minimum of 3 Stations
Stations are Offered for 90 Minutes

PASTA STATION \$8.00

Select Two Pastas – Bow Tie, Penne, Tri-Color Tortellini, Angel Hair, Fettuccini
Sauce Accompaniments – Tomato Basil, Mushroom Tomato Demi-Glaze, Alfredo
Presented with Garlic Bread Sticks and Freshly Shaved Parmesan Cheese
with Grilled Chicken or Shrimp \$11.00

ORIENTAL STIR FRY \$9.00

Shrimp, Scallops and Julienne Chicken, Oriental Vegetables (Water Chestnuts, Snow Pea Pods,
Bean Sprouts, Peppers, Carrots, Mini Corn and Bamboo Shoots) presented with Ginger Soy
Sauce, Fried Rice and Fortune Cookies

SOUTHWESTERN \$9.00

Sizzling Beef and Chicken served with Flour Tortillas, Taco Shells, Shredded Lettuce, Diced
Tomatoes, Sliced Olives, Sour Cream, Guacamole and Salsa.
Accompanied by Tortilla Chips and Jalapeno Cheese Sauce

SALAD STATION \$8.00

Classic Caesar Salad and Mixed Salad Greens served with Three Dressings and
all the Toppings:

Cucumbers, Tomatoes, Onions, Bacon Crumbles and Shredded Cheddar Cheese
Add Grilled Chicken \$10.00 Add Blackened Shrimp \$11.00

CARVED MEATS

Carved by our Uniformed Chef, served with Miniature Bakery Rolls and your choice of
Condiments:

Carolina Mustard Sauce, Tarragon Mayonnaise, Whole Grain Mustard, Horseradish, Dried Fruit
Chutney

Whole Prime Rib of Beef (Serves 30) \$275.00

Roasted Tenderloin of Beef (Serves 20) \$220.00

Roasted Round of Beef (Serves 40) \$210.00

Roasted Turkey Breast (Serves 30) \$150.00

Sugar Cured Ham (Serves 35) \$175.00

DESSERT DISPLAY \$8.00

An Assortment of Full and Miniature Sized Pastries, Cakes, Tortes, and Cheesecake

STARBUCKS® COFFEE STATION \$8.00

Freshly Brewed Starbucks® Coffees presented with Chocolate Shavings, Crushed Peppermint,
Cinnamon Sticks, Fresh Whipped Cream and Flavored Syrups, Tazo® Teas and Scones

All stations are self-serve.

Service at each station is available for an additional \$75 per station fee.

Guarantee per station must reflect the total guest count.

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Beverage Service

Premium Well Brands

Seagrams 7
Dewars Scotch
Jim Beam
Beefeater Gin
Smirnoff Vodka
Bacardi Light Rum
Sauza Tequila
Amaretto
Triple Sec
Peach Schnapps
Chardonnay, Cabernet, Merlot
Domestic Bottled Beer

Top Shelf Brands

Crown Royal
Chivas Scotch
Jack Daniels
Tanqueray Gin
Absolut Vodka
Bacardi Light Rum
Captain Morgan
Jose Cuervo Gold Tequila
Amaretto
Triple Sec
Peach Schnapps
Domestic and Imported Bottled Beer
Chardonnay, Cabernet, Merlot

Hosted Bar Service

(per drink)

Top Shelf Cocktails	\$5.75
Premium Cocktails	\$5.00
Imported Beer	\$4.50
Domestic Beer	\$3.75
House Wine	\$5.50
Premium Wine	\$7.50
Bottled Water	\$3.00
Soft Drinks	\$3.00
Premium IBC Sodas	\$3.50

Cash Bar Service

(per drink)

Top Shelf Cocktails	\$6.00
Premium Cocktails	\$5.25
Imported Beer	\$4.75
Domestic Beer	\$4.00
House Wine	\$5.75
Premium Wine	\$8.00
Bottled Water	\$3.00
Soft Drinks	\$3.00
Premium IBC Sodas	\$3.50

Cordials

(per drink)

Bailey's	\$6.75
Amaretto	\$6.75
Grand Marnier	\$6.75
Courvoisier	\$6.75
Kahlua	\$6.75

Beverage Prices include Set-Ups and Mixes. A \$75.00 flat Bartender Fee will be Waived if Sales Exceed \$400.00 per Bar. Applicable Service Charges will be added to all Host Bars.

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Beverage Service

For your convenience we have Two Packages to Accommodate your Reception.
Prices are subject to Applicable Tax and Service Charge.

Pre-Planned Cocktail Reception (4 hour Maximum Bar)

<u>Hosted Cocktail Reception</u>	<u>Per Person / One Hour</u>	<u>Per Person / Each Additional Hour</u>
Premium Bar Service	\$10.00	\$7.00
Top Shelf Bar Service	\$12.00	\$8.00
Beer, Wine, Sodas	\$8.00	\$6.00

Premium Well Brands

Seagrams 7
Dewars Scotch
Jim Beam
Beefeater Gin
Smirnoff Vodka
Bacardi Light Rum
Sauza Tequila
Amaretto
Triple Sec
Peach Schnapps
Domestic Bottled Beer Selection
Chardonnay, Cabernet, Merlot

Top Shelf Brands

Crown Royal
Chivas Scotch
Jack Daniels
Tanqueray Gin
Absolut Vodka
Bacardi Light Rum
Captain Morgan
Jose Cuervo Gold Tequila
Amaretto
Triple Sec
Peach Schnapps
Domestic and Imported Bottled Beer
Chardonnay, Cabernet, Merlot

Beverages

All Alcoholic Beverages must be provided and served by the hotel staff.

WINES AND CHAMPAGNES

To enhance your dining experience, please consult your Catering Manager
for assistance in selecting Fine Domestic and Imported Wines.

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Children's Menu

(12 years old and under)

Chicken Fingers and French Fries

Grilled Barbeque Chicken Breast with a Vegetable and Potato

Cheeseburger or Hamburger with French Fries

Noble Romans Pepperoni or Cheese Pizza (7-inch)

All meals are accompanied by with a Beverage

\$7.95 – Lunch
\$11.95 - Dinner

All Banquet charges are subject to a 21% taxable service charge and 6% sales tax.

Embassy Suites Catering Policies/ General Information

TO OUR CLIENT

Welcome to the Embassy Suites! We look forward to serving you, your associates and guests. We are eager to assist you in preparing for a successful meeting or special occasion. The following will help us work together to ensure success.

BANQUET MENUS

Final banquet menus, room arrangements, and all other details with respect to your function should be submitted to the Catering Department at least two weeks prior to your scheduled function date. This will ensure the availability of the desired menu items. All food and beverage must be purchased through the Hotel. No outside items may be brought into any meeting or banquet room. Custom menus are available.

MEETING ROOM, SET UP, AND RENTAL

Rental charges apply to all rooms used for meetings, exhibits and ceremonies booked through the Hotel. If the number of guests fluctuates or the room reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function. The hotel reserves the right to charge a service fee for meeting room set up changes the day of the event.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance 72 business hours prior to all functions. The guarantee cannot be reduced after this deadline. Your final bill will be based on the guaranteed number, plus any additional charges over and above. Meals will be prepared for your guaranteed figure; however, if you wish, the room will be set for 3% over your guarantee and our banquet kitchen will make every effort to duplicate your menu for the additional guests. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.

PRICING/SERVICE CHARGE/TAX

All prices are subject to change with notice. A 21% service charge and applicable sales tax will be added to all Food, Beverage, Room Rental and Equipment ordered through the Catering Department. Service charge is subject to sales tax in the state of KY.

DEPOSITS/BILLING

All social functions require an advance deposit to be considered definite. Deposits are non – refundable if cancellation occurs. All social functions are to be paid with cash or credit card prior to the function. Direct billing can be arranged for events over \$1,000, but must be approved at least three (3) weeks prior to the function date. Full payment for all functions is required upon conclusion.

LIABILITY

Embassy Suites reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. The food service operator license for the hotel does not permit for leftover food items to be removed at the conclusion of your event.

ENGINEERING AND AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. A wide selection of audio-visual equipment is available through an in-house supplier on a rental basis.

DISPLAYED MATERIALS

The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Additional labor charges will apply for extraordinary cleaning required by use of glitter, confetti, or similar items.

LOST AND FOUND

The Hotel is not responsible for damage or loss of any articles left in the Hotel prior to or following your banquet or meeting. Security arrangements should be made for all articles set up prior to planned event, or left unattended for any time.

CANCELLATION

Cancellation fees apply and are specifically outlined in our contracts.

INTERNET CONNECTIONS

Both hard wired and wireless high speed connections are available in meeting rooms for a daily fee. This service must be requested in advance and noted on all Banquet Event Orders.

PARKING

Guest parking fees apply and are not assumed by the hotel. The hotel is conveniently located above a parking garage owned and operated by Sagamore Parking. Our Catering Department can assist with master account billing for self or valet parking.

AMPLIFICATION

All microphone use and music (DJ/band) must end by 12:00 AM.

DÉCOR

Open flames, glitter, sand, bubbles and mini confetti are not permitted. We offer black & white linens and can assist in arranging other color or fabrics on a rental basis.