

EMBASSY SUITES BANQUET MENUS



**EMBASSY
SUITES**
by HILTON™

**Brea-North
Orange County**

900 E. Birch St., Brea, CA 92821

EMBASSY SUITES BANQUET MENUS



BREAKFAST BUFFETS

Buffets Service Time is 90 Minutes and a 30 Person Minimum.

CONTINENTAL

- Assorted Breakfast Breads
- Assorted Whole Fruit
- Orange Juice
- Freshly Brewed Coffee with Assorted Flavored Creams
- Hot Tea

\$28.00 Per Person

FULLERTON

Choice of:

- French Toast
- Waffles
- Pancakes
- Scrambled Eggs with Fresh Herbs
- Smoked Bacon or Sausage
- Breakfast Potatoes

\$32.00 Per Person

BREA

- Assorted Breakfast Breads
- Sliced Fresh Fruit
- Breakfast Potatoes
- Scrambled Eggs Florentine
- Bacon & Sausage

\$36.00 Per Person

All images are for visualization purposes only.

A 24% Taxable Service Charge & Sales Tax will be Added to All Prices. All Menus and Prices are Subject to Change.

EMBASSY SUITES BANQUET MENUS



BREAKFAST ENTREES

PLATED ENTREES INCLUDE:

- » Orange Juice
- » Assorted Breakfast Breads Served in Baskets on the Table
- » Freshly Brewed Coffee (Regular & Decaf) and Premium Assorted Hot Teas

TRADITIONAL AMERICAN BREAKFAST

- Scrambled Eggs
- Bacon or Sausage
- Breakfast Potatoes

\$36.00 Per Person

BREAKFAST QUICHE

- Quiche Lorraine - Bacon
- Swiss Cheese & Scallions
- Warm Spinach & Tomato Pomodoro

\$34.00 Per Person

TOAST OR CAKES

Choice of

- French Toast or Pancakes
- Bacon or Sausage
- Scrambled Eggs

\$36.00 Per Person

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EMBASSY SUITES BANQUET MENUS



ALL DAY BREAK PACKAGES

HUNTINGTON

- **CONTINENTAL BREAKFAST**
Orange Juice, Assorted Breakfast Pastries, Assorted Whole Fruit, Freshly Brewed Coffee (Regular & Decaf) and Assorted Hot Premium Teas
- **MID-MORNING REFRESHMENTS**
Replenishment of Coffee, Assorted Sodas & Bottled Water
- **AFTERNOON BREAK**
Assorted Cookies & Brownies, Assorted Soft Drinks & Bottled Water

\$55.00 Per Person

NEWPORT

- **CONTINENTAL BREAKFAST**
Orange Juice, Slice Fresh Fruits, Assorted Breakfast Loaves, Freshly Brewed Coffee (Regular & Decaf) and Assorted Hot Premium Teas
- **MID-MORNING REFRESHMENTS**
Replenishment of Freshly Brewed Coffee, Assorted Soft Drinks & Bottled Water
- **AFTERNOON BREAK**
Energy Bar, Granola Bar, Trail Mix, Starbucks Bottled Frappuccinos & Bottled Water

\$58.00 Per Person

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EMBASSY SUITES BANQUET MENUS



ALL DAY BREAK PACKAGES WITH LUNCH

Buffets Service Time is 90 Minutes and a 30 Person Minimum.

BALBOA

- **CONTINENTAL BREAKFAST**
Orange Juice, Assorted Breakfast Pastries, Freshly Brewed Coffee (Regular & Decaf) and Assorted Hot Premium Teas
- **MID-MORNING REFRESHMENTS**
Replenishment of Coffee, Assorted Soda & Bottled Water
- **LUNCH**
"Deli" cious Buffet - Sliced Fresh Fruits, Garden Greens Salad with Ranch & Italian Dressings, Mediterranean Pasta Salad, Red Potato Salad, Selection of Smoked Ham, Roast Beef, Smoked Turkey, American Cheese, Cheddar Cheese, Swiss Cheese, Lettuce Sliced Tomatoes, Dill Pickles, Sweet Onions, Assorted Deli Breads, Assorted Desert Display
- **AFTERNOON BREAK**
Assorted Cookies & Brownies, Assorted Soft Drinks & Bottled Water

\$80.00 Per Person

LAGUNA

- **CONTINENTAL BREAKFAST**
Orange Juice, Sliced Fresh Fruits, Assorted Breakfast Loaves, Freshly Brewed Coffee (Regular & Decaf) and Assorted Hot Premium Teas
- **MID-MORNING REFRESHMENTS**
Replenishment of Freshly Brewed Coffee, Assorted Soft Drinks & Bottled Water
- **LUNCH**
South of the Border Buffet - Caesar Salad
Roasted Corn Relish Salsa
Choice of: Chicken & Steak Fajitas or Carnitas & Carne Asada
Choice of: Pinto or Black Beans
Choice of: Spanish or Cilantro Rice
Warm Flour Tortillas, Tortillas Chips, Fresh Pico de Gallo, Shredded Cheese, Jalapenos, Guacamole, Sour Cream, Olives, Assorted Desert Display
- **AFTERNOON BREAK**
Energy Bar, Granola Bar, Trail Mix, Starbucks Bottled Frappuccinos & Bottled Water

\$90.00 Per Person

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THEME BREAKS

TAKE ME OUT TO THE BALLGAME

Potato Chips, Cracker Jacks,
Assorted Candy Bars, Energy
Bars & Granola Bars

\$25.00 Per Person

PRETZEL BAR

Warm Soft pretzels, Cheese
Sauce, Mustard & Marinara
Sauce & Assorted Fresh Baked
Cookies

\$25.00 Per Person

MEDITERRANEAN GETAWAY

Hummus (Plain & Roasted Red
Pepper) Warm Pita Bread, Carrot
& Celery Sticks

\$25.00 Per Person

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BEVERAGES

FRESHLY BREWED STARBUCKS COFFEE (REGULAR OR DECAF)

\$65.00 Per Gallon

ICED TEA OR HOT TEA

\$50.00 Per Gallon

LEMONADE

\$50.00 Per Gallon

ASSORTED SOFT DRINKS OR BOTTLED WATER

\$6.00 Each

ENERGY DRINKS, MINERAL WATER OR GATORADE

\$8.00 Each

STARBUCKS FRAPPUCCINO OR ESPRESSO SHOTS BY STARBUCKS

\$10.00 Each

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EMBASSY SUITES BANQUET MENUS



LUNCH BUFFETS

- **ALL BUFFETS SERVED WITH:**
Coffee (Regular & Decaf), Assorted Premium Hot Teas, Choice of Iced Tea or Lemonade.
- **Buffet Service Time is 90 Minutes and a 30 Person Minimum.**

A TOUCH OF SICILY

- **CHOPPED HEARTS OF ROMAINE**
Shaved Parmesan Cheese & Balsamic Vinaigrette
- **ANTIPASTO PLATTER**
Tomatoes, Mozzarella Bocconcini, Marinated Mushrooms, Artichoke Hearts, Country Olives, Pepperoncinis, Provolone Cheese, Smoked Gouda, Salami & Pepperoni
- **GRILLED CHICKEN BREAST**
Served with a Picatta Sauce
- **OVEN ROASTED SALMON**
Served with a Sun Dried Tomato Beurre Blanc
- **PENNE PASTA**
with Marinara Sauce
- Garlic Bread
- Buttered Sautéed Vegetables
- Assorted Dessert Display

\$54.00 Per Person

“DELI”CIOUS

- **SLICED FRESH FRUIT**
Garden Greens Salad with Ranch & Italian Dressings
- **MEDITERRANEAN PASTA SALAD**
Red Potato Salad
- Selection of Smoked Ham, Roast Beef, Smoked Turkey, American Cheese, Cheddar Cheese, Swiss Cheese, Lettuce Sliced Tomatoes, Dill Pickles, Sweet Onions,
- Assorted Deli Breads
- Assorted Dessert Display

\$47.00 Per Person

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LUNCH BUFFETS

- **ALL BUFFETS SERVED WITH:**
Coffee (Regular & Decaf), Assorted Premium Hot Teas, Choice of Iced Tea or Lemonade.
- **Buffet Service Time is 90 Minutes and a 30 Person Minimum.**

SOUTH OF THE BORDER

- CAESAR SALAD
- ROASTED CORN RELISH SALSA
- Choice of:
Chicken & Steak Fajitas or Carnitas & Carne Asada
- Choice of:
Pinto or Black Beans
- Choice of:
Spanish or Cilantro Rice
- Warm Flour Tortillas, Tortilla Chips, Fresh Pico de Gallo, Shredded Cheese, Jalapenos, Guacamole, Sour Cream, Olives
- Assorted Dessert Display

\$50.00 Per Person

THE OC

- MIXED GREENS
with Balsamic Vinaigrette
- PASTA SALAD
Gorgonzola Cheese, Kalamata Olives, Garlic Roasted Tomatoes, and Sun Dried Tomato Pesto
- Sliced Fresh Fruit
- GRILLED CHICKEN BREAST
Served with a Roasted Garlic Tarragon Cream Sauce with Mushrooms
- SLICED ROAST SIRLOIN
Served with Caramelized Shallots and a Thyme and Three Peppercorn Demi Glace
- Fresh Seasonal Vegetables
- Roasted Garlic and Rosemary Potatoes
- Assorted Rolls and Butter
- Assorted Dessert Display

\$60.00 Per Person

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EMBASSY SUITES BANQUET MENUS



LUNCH ENTREES

ALL ENTREES SERVED WITH:

**Choice of Salad, Starch & Dessert Coffee (Regular & Decaf), Assorted Premium Hot Teas,
Choice of Iced Tea or Lemonade**

GRILLED CHICKEN

Grilled Chicken Served with
Lemon Beurre Blanc Sauce,
Marsala Sauce or Dijonaise

\$43.00 Per Person

OVEN ROASTED SALMON

Oven Roasted Salmon Served
with Roasted Garlic, Lemon &
Chive Pan Butter or Roasted Red
Pepper Beurre Blanc

\$46.00 Per Person

SLICED TRI TIP

Marinated with Red Wine, Fresh
Black Pepper, Olive Oil & Garlic
Sliced on the Bias & Served with
Bordelaise Sauce

\$46.00 Per Person

ACCOMPANIMENTS

CHOOSE FROM 1 EACH CATEGORY

SALAD

Classic Caesar Salad, Wedge
Salad, Mixed Greens Salad
(Choice of Dressing - Ranch, Bleu
Cheese, Balsamic Vinaigrette or
Raspberry Vinaigrette)

STARCH

Garlic Mashed Potatoes,
Rosemary Red Potatoes, Jasmine
Rice or Rice Pilaf

DESSERT

Chocolate Ganache Cake or
N.Y. Style Cheesecake with a
Raspberry Drizzle

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VEGETARIAN / VEGAN LUNCH ENTREES

ALL ENTREES SERVED WITH:

**Choice of Salad & Dessert Coffee (Regular & Decaf), Assorted Premium Hot Teas,
Choice of Iced Tea or Lemonade**

PASTA POMODORO

Spaghetti with Fresh Tomatoes, Garlic, Basil & Olive Oil

\$44.00 Per Person

VEGGIE STIR FRY

Assorted Seasonal Vegetables Stir Fried with Garlic & Soy Sauce Served over Jasmine Rice

\$44.00 Per Person

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COLD HORS D'OEUVRES

Sold by The Platter - 50 Pieces Per Platter. Served Buffet Style, Tray Passed Based on Availability.

PRAWNS ON ICE

Served with Lemon Wedges & Cocktail Sauce

\$375.00 Per Platter

BELGIAN ENDIVE MOUSSE

With Candied Walnuts & Gorgonzola Mousse

\$275.00 Per Platter

SMOKED SALMON

Served on Toast Points

\$325.00 Per Platter

PROSCIUTTO WRAPPED ASPARAGUS

Asparagus Wrapped with Prosciutto

\$300.00 Per Platter

BRUSCHETTA

Bruschetta of Tomato, Basil, Garlic & Olive Oil

\$175 Per Platter

FRUIT KABOBS

Pineapple, Strawberry, Honeydew & Cantaloupe with a Yogurt Dipping Sauce

\$175 Per Platter

PINWHEEL SANDWICHES

Ham, Turkey & Swiss Cheese Rolled in a Tortilla

\$225 Per Platter

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EMBASSY SUITES BANQUET MENUS



HOT HORS D'OEUVRES

Sold by The Platter - 50 Pieces Per Platter. Served Buffet Style, Tray Passed Based on Availability.

CRAB CAKES

Mini Crab Cakes with Buttermilk Remoulade

\$325.00 Per Platter

MINI GRILLED CHEESE SANDWICHES

Choice of Plain, Bacon or Tomato Grilled Cheese

\$250.00 Per Platter

POT STICKERS

Served with a Scallion Soy Sauce

\$225.00 Per Platter

BEEF SATAYS

Served with a Cherry Chipotle Barbeque Sauce

\$325.00 Per Platter

CHICKEN SATAYS

Served with a Peanut Dipping Sauce

\$325.00 Per Platter

SPANAKOPITA

Filled with a Blend of Spinach & Feta Cheese

\$250.00 Per Platter

SESAME CHICKEN

Chicken Skewers with an Orange Marmalade Dipping Sauce

\$325.00 Per Platter

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EMBASSY SUITES BANQUET MENUS



HOT HORS D'OEUVRES

Sold by The Platter - 50 Pieces Per Platter. Served Buffet Style, Tray Passed Based on Availability.

GRILLED PRAWNS

Served with a Thai Chili Glaze

\$375.00 Per Platter

SPRING ROLLS

Southwest Spring Rolls with Avocado Ranch Dressing

\$225.00 Per Platter

MAC & CHEESE BALLS

Rounds of Macaroni & Cheese Coated in Bread Crumbs and Deep Fried

\$250.00 Per Platter

ROAST BEEF CROSTINI

Sliced Roast Beef with a Dollop of Horseradish served on a Crostini

\$300.00 Per Platter

COCONUT SHRIMP

Jumbo Shrimp Crusted in Coconut Flakes & Fried, Served with a Orange Marmalade Dipping Sauce

\$350.00 Per Platter

MUSHROOM TARTLET

Shitake, Oyster & Portabella Mushrooms Finely Diced & Mixed with Fresh, Herbs & Swiss Cheese Baked in a Chive Tart Shell

\$275.00 Per Platter

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RECEPTION STATIONS

THE CHEESE BOARD

Imported & Domestic Cheese Garnished with Apples, Grapes, Nuts, Assorted Crackers, Sliced French Baguettes & Kalamata Olives

\$400.00 Serves 100

\$250.00 Serves 50

\$200.00 Serves 25

CALIFORNIA FRUIT HARVEST

Seasonal Fresh Fruit & Berries

\$400.00 Serves 100

\$300.00 Serves 50

\$250.00 Serves 25

WHOLE BAKED SALMON PLATTER

Served with Herb Cream Cheese & Garnished with Cappers, Chopped Onions, Assorted Crackers & Toast points

\$375.00 Serves 50

CRUDITÉS PLATTER

Premium Fresh Crudites of Carrots, Celery, Scallions, Snow Peas, Cucumbers & Cauliflower Florets with House Made Dips Olives

\$350.00 Serves 100

\$300.00 Serves 50

\$250.00 Serves 25

ANTIPASTO PLATTER

Tomatoes, Basil, Mozzarella Bocconcini, Marinated Mushrooms, Artichoke Hearts, Country Olives, Pepperoncini, Provolone, Prosciutto, Mortadella, Coppa Salami

\$475.00 Serves 100

\$300.00 Serves 50

\$250.00 Serves 25

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DINNER BUFFETS

- **ALL BUFFETS SERVED WITH:**
Coffee (Regular & Decaf), Assorted Premium Hot Teas, Choice of Iced Tea or Lemonade
- **Buffets Service Time is 90 Minutes and a 30 Person Minimum.**

VIVA ITALIA

- **CAESAR SALAD**
Crisp Romaine Lettuce, Shaved Parmesan Cheese & Croutons Tossed with a Caesar Dressing Sliced Fresh Fruit
- **TUSCAN SHRIMP OVER ROTELLI PASTA**
Sauteed Shrimp, Fresh Asparagus, Sweet Bell Peppers & Mushrooms Served in a Sun Dried Tomato Cream Sauce over Pasta
- **PENNE PASTA WITH ITALIAN SAUSAGE**
Topped with Zesty Marinara Sauce, Italian Sausage, Sauteed Mushrooms & Bell Peppers with a Touch of Mozzarella & Parmesan Cheese
- Eggplant Parmesan
- Italian Style Sauteed Vegetables
- Garlic Bread
- Assorted Dessert Display

\$65.00 Per Person

BAJA COAST

- **TEQUILA LIME SPRING SALAD**
Roasted Corn, Diced Tomatoes, Avocado, Sliced Garbanzo Beans & Tortilla Strips in a Lime Vinaigrette
- **CHARGRILLED SKIRT STEAK**
In a Chimichurri Sauce
- Red Snapper Vera Cruz
- Steamed Cilantro Rice
- Black Beans
- Warm Tortillas
- Assorted Dessert Display

\$70.00 Per Person

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DINNER BUFFETS

- **ALL BUFFETS SERVED WITH:**
Coffee (Regular & Decaf), Assorted Premium Hot Teas, Choice of Iced Tea or Lemonade
- **Buffets Service Time is 90 Minutes and a 30 Person Minimum.**

BREA'S BEST

- **MIXED SPRING GREENS**
Served with Lemon Shallots Vinaigrette or Raspberry Vinaigrette
- **FETTUCCINI SALAD**
Roasted Walnuts, Garlic, Asiago Cheese & Olive Oil, Garnished with Sun Dried Tomatoes
- Sliced Fresh Fruit
- **GRILLED CHICKEN BREAST**
Served with a Roasted Artichoke Tomato Sauce
- **OVEN ROASTED NEW YORK STRIP**
Served with a Port Demi Glace and Garnished with a Roquefort Cheese
- Glazed Carrots
- Garlic Mashed Potatoes
- Assorted Rolls & Butter
- Assorted Dessert Display

\$85.00 Per Person

THE PRESIDENTIAL

- **MIXED SPRING GREENS**
Mixed Spring Greens, Gorgonzola Cheese & Caramelized Walnuts Served with Lemon Shallots Vinaigrette or Raspberry Vinaigrette
- **SEAFOOD PASTA SALAD**
Crabmeat & Shrimp, Seashell Pasta, Basil, Roasted Garlic, Tomatoes & Artichoke Hearts
- **FILET OF SALMON**
Chardonnay Sauce Garnished with Bay Shrimp
- **GRILLED CHICKEN BREAST**
Served with Champagne Sauce
- **ROASTED SIRLOIN OF BEEF**
Cabernet Demi Glace with Shitake Mushrooms
- Fresh Seasonal Vegetable
- **ROASTED RED POTATOES**
Served with Rosemary & Garlic
- Rice Pilaf
- Assorted Rolls and Butter
- Assorted Dessert Display

\$90 Per Person

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EMBASSY SUITES BANQUET MENUS



DINNER ENTREES

ALL ENTREES SERVED WITH

Choice of Salad, Starch & Dessert, Coffee (Regular & Decaf), Assorted Premium Hot Teas,
Choice of Iced Tea or Lemonade

GRILLED CHICKEN

Grilled Chicken Served with
Lemon Garlic & White Wine
Sauce or Creamy Dijonaise

\$50.00 Per Person

CHICKEN FLORENTINE

Spinach & Feta Cheese Stuffed
Chicken Breast in a Roasted
Garlic Beurre Blanc Sauce

\$52.00 per person

BAKE OR BLACKENED SALMON

Choice of:

- Roasted Red Pepper Beurre Blanc
- Balsamic Glazed

\$55.00 per person

ACCOMPANIMENTS

CHOOSE FROM 1 EACH CATEGORY

SALAD

- Classic Caesar Salad
- Wedge Salad
- Mixed Greens Salad

Choice of Dressing Ranch, Bleu
Cheese, Balsamic Vinaigrette
or Raspberry Vinaigrette

STARCH

- Garlic Mashed Potatoes
- Rosemary Red Potatoes
- Scalloped Potatoes
- Jasmine Rice
- Rice Pilaf

DESSERT

- Chocolate Ganache Cake
- N.Y. Style Cheesecake with a Raspberry Drizzle
- Carrot Cake

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DINNER ENTREES

ALL ENTREES SERVED WITH

Choice of Salad, Starch & Dessert, Coffee (Regular & Decaf), Assorted Premium Hot Teas,
Choice of Iced Tea or Lemonade

NEW YORK STEAK

Choice of:

- Cognac Peppercorn Demi Glace
- Merlot Demi Glace
- Bordelaise Sauce

\$75 Per Person

SLOW ROASTED PRIME RIB

Served with Au Jus & Horseradish

\$70 Per Person

FILET MIGNON

- Sautéed with a Madeira Demi Glace
- Sautéed Mushrooms & Bearnaise Sauce

\$90 Per Person

ACCOMPANIMENTS

CHOOSE FROM 1 EACH CATEGORY

SALAD

- Classic Caesar Salad
- Wedge Salad
- Mixed Greens Salad

Choice of Dressing Ranch, Bleu Cheese, Balsamic Vinaigrette or Raspberry Vinaigrette

STARCH

- Garlic Mashed Potatoes
- Rosemary Red Potatoes
- Scalloped Potatoes
- Jasmine Rice
- Rice Pilaf

DESSERT

- Chocolate Ganache Cake
- N.Y. Style Cheesecake with a Raspberry Drizzle
- Carrot Cake

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DUET DINNER ENTREES

ALL ENTREES SERVED WITH

Choice of Salad, Starch & Dessert, Coffee (Regular & Decaf), Assorted Premium Hot Teas,
Choice of Iced Tea or Lemonade

PETITE FILET & CHICKEN

- Merlot Glazed Petite Filet
- Oven Roasted Chicken Breast with Choice of:
Veronique or Roasted Garlic Beurre Blanc Sauce

\$80.00 Per Person

PETITE FILET & SHRIMP SCAMPI

- Petite Filet in Bordelaise Sauce
- Shrimp Scampi in a Roasted Garlic Beurre Blanc

\$85.00 Per Person

PETITE FILET & SALMON

- Merlot Demi Glazed Petite Filet
- Oven Roasted Salmon with Choice of : Balsamic Glaze, Roasted Red Pepper Beurre Blanc or Lemon Chive Butter

\$85.00 Per Person

ACCOMPANIMENTS

CHOOSE FROM 1 EACH CATEGORY

SALAD

- Classic Caesar Salad
- Wedge Salad
- Mixed Greens Salad

Choice of Dressing Ranch, Bleu Cheese, Balsamic Vinaigrette or Raspberry Vinaigrette

STARCH

- Garlic Mashed Potatoes
- Rosemary Red Potatoes
- Scalloped Potatoes
- Jasmine Rice
- Rice Pilaf

DESSERT

- Chocolate Ganache Cake
- N.Y. Style Cheesecake with a Raspberry Drizzle
- Carrot Cake

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WINES & SPIRITS

RED WINES

HOUSE CABERNET SAUVIGNON

Vista Point, California

\$8 Per Glass

\$32 Per Bottle

BV COSTAL CABERNET SAUVIGNON

California

\$37 Per Bottle

ROBERT HALL CABERNET SAUVIGNON

Napa

\$45 Per Bottle

CLOS DU BOIS CABERNET SAUVIGNON

California

\$57 Per Bottle

HOUSE MERLOT

Vista Point, California

\$8 Per Glass

\$32 Per Bottle

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