



Embassy Suites Banquet Menus



Menu Presented by

Executive Chef Zeferino Laguna

Embassy Suites Hotel Brea – North Orange County
900 East Birch Street Brea, CA 92821
Telephone: 714-990-6000 Fax: 714-990-1653



All Day Break Packages

House of Ra (Java)

Continental Breakfast

*Assorted Chilled Juices & Sliced Seasonal Fresh Fruit
Biscotti & Almond Butter Croissants, Assorted Scones with Fruit Preserves & Butter
Coffee Service & Premium Teas*

Mid-Morning Refreshments

*Replenishment of Fresh Brewed Coffees
Assorted Sodas & Bottled Water*

Afternoon Break

*Energy Bars, Granola Bars, Trail Mix, Nuts and Dried Fruits
Starbucks Frappuccino, Assorted Chilled Juices & Bottled Water*

\$30.95

Cartouche

Continental Breakfast

*Assorted Chilled Juices & Sliced Seasonal Fresh Fruit
Freshly Baked Muffins, Pastries & Croissants
Sliced Bagels with Cream Cheese, Fruit Preserves & Butter
Coffee service & Premium Teas*

Mid-Morning Refreshments

*Replenishment of Fresh Coffee
Assorted Soft Drinks and Bottled Waters*

Afternoon Break

*Lemon and Pecan Bars
Assorted Soft Drinks and Bottled Waters*

\$28.95

Ankh

Continental Breakfast

*Chilled Fruit Juices
Freshly Baked Muffins, Pastries & Croissants
Coffee Service & Premium Teas*

Mid-Morning Refreshments

*Replenishment of Fresh Coffee
Assorted Soft Drinks and Bottled Waters*

Afternoon Break

Assorted Cookies and Brownies Assorted Soft Drinks and Bottled Waters

\$25.95

*A surcharge of \$4.00 per person will apply for groups of fewer than (10) guests

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All Day Break Packages with Lunch Buffet

Tuts

Continental Breakfast

*Chilled Fruit Juices
Freshly Baked Muffins, Pastries & Croissants
Coffee Service & Premium Teas*

Mid-Morning Refreshments

*Replenishment of Fresh Coffee
Assorted Soft Drinks and Bottled Water*

Choice of Nile Deli or Mediterranean Buffet

Afternoon Break

*Assorted Cookies and Brownies
Assorted Soft Drinks and Bottled Water*

\$55.95

Nefertiti

Continental Breakfast

*Chilled Fruit Juices & Sliced Seasonal Fruit
Freshly Baked Muffins, Pastries & Croissants
Sliced Bagels with Cream Cheese
Fruit Preserves & Butter
Coffee Service & Premium Tea*

Mid-Morning Refreshments

*Replenishment of Fresh Coffee
Assorted Soft Drinks and Bottled Waters*

Choice of Southwest Buffet or Cairo Buffet

Afternoon Break

*Lemon and Pecan Bars
Assorted Soft Drinks and Bottled Waters*

\$58.95

*A \$125.00 labor fee will apply with fewer than 25 guests

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Continental Breakfast

Simply Elegant

CHILLED FRUIT JUICES

FRESHLY BAKED MUFFINS, PASTRIES & CROISSANTS

COFFEE SERVICE & PREMIUM TEAS

\$18.95

Canyon Delight

CHILLED FRUIT JUICES & SLICED SEASONAL FRESH FRUIT

FRESHLY BAKED MUFFINS, PASTRIES & CROISSANTS

SLICED BAGELS WITH CREAM CHEESE, FRUIT PRESERVED & BUTTER

COFFEE SERVICE & PREMIUM TEAS

\$19.95

Java house

Chilled Fruit Juices & Seasonal Fresh Fruit

Biscotti & Almond Butter Croissants

Scones with Fruit Preserves & Butter

Coffee Service & Premium Teas

\$16.95



Plated Breakfast

Plated Entrees include Freshly squeezed orange juice, assorted muffins, Freshly Brewed coffee and herbal tea

TRADITIONAL AMERICAN BREAKFAST

Grilled New York Steak

Served with Scrambled Eggs & Breakfast Potatoes

\$21.95

Classic Eggs Benedict

*Two Poached Eggs and Canadian Bacon Served on a Toasted English Muffin,
Topped with a Hollandaise Sauce, accompanied with Breakfast Potatoes and Grilled Tomato*

\$22.95

Under 50 people

Scrambled Eggs with Smoked Salmon

Eggs Scrambled with Smoked Salmon, Toasted Bagel with Cream Cheese Spread

Served with Hash Brown Potatoes

\$23.95

Chef Zeferino's Quiche

Vegetables, Bacon, Mexican Style Sausage

Served with Potatoes and Fresh Sliced Fruit

\$19.95



Breakfast Buffets

Diamond Bar

Fresh Squeezed Orange Juice
Fresh-Baked Breakfast Breads & Muffins with Butter & Fruit Preserves
Sliced Fresh Seasonal Fruit
Breakfast Potatoes
Scrambled Eggs & Pepper Jack Cheese
Bacon & Sausage
Coffee Service & Premium Teas

\$24.95

Newport

Fresh Squeezed Orange Juice
Fresh-Baked Breakfast Breads & Muffins with Butter & Fruit Preserves
Chef Zeferino's Quiche
Choice of Bacon or Sausage
Coffee Service & Premium Teas

\$24.95

California Sunrise

Scrambled Eggs with Tomatoes, Onions, Jalapenos and Cilantro
Hickory Smoked Bacon & Sausage, Breakfast Potatoes
Fresh-Baked Croissants, Danish Pastries with Butter & Fruit Preserves
Sliced Seasonal Fruits
Assorted Cold Cereals & Granola
Assorted Low-Fat Flavored Yogurts
Fresh Squeezed Orange Juice
Coffee Service & Premium Teas

\$29.95

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Theme Breaks

ALL THEME BREAKS INCLUDE FRESHLY BREWED COFFEE AND HERBAL TEAS

Afternoon Fiesta

Tortilla Chips with Salsa, and Guacamole

\$5.95

Nacho Bar

Build your own:

Seasonal Ground Beef or Chicken

Bean Dip, Jalapenos, Guacamole, Sour Cream, Cheese

\$7.95

Energy Break

Energy Bars and Granola Bars

Trail Mix, Nuts, & Dried Fruit

Assorted Chilled Juices

\$16.95

Sweet Tooth

*Fresh Baked Chocolate Chip,
Sugar and Oatmeal Raisin Cookies*

Brownies

Assorted Soft Drinks & Bottled Waters

\$14.95

Country Club

A Variety of Finger Sandwiches

Domestic Cheeses

Fresh Seasonal Fruit Garnish & Assorted Crackers

Iced Tea & Mineral Water

\$18.95



Buffet Enhancements

| | | |
|---|-----------|---------|
| Bagels and Cream Cheese | Per Dozen | \$24.95 |
| Assorted Danish, Muffins, Cinnamon Rolls | Per Dozen | \$26.95 |
| Assorted Large Cookies | Per Dozen | \$22.95 |
| Brownies | Per Dozen | \$24.95 |
| Hot Soft Pretzels with Assorted Mustard | Per Dozen | \$29.00 |
| Selection of Finger Sandwiches | Per Dozen | \$30.00 |
| Breakfast Burrito – <i>served with eggs and cheese with salsa</i> | Per Dozen | \$28.95 |
| Breakfast Burrito – <i>served with eggs, cheese, with choice of bacon or sausage with salsa</i> | Per Dozen | \$29.95 |
| Sliced Fresh Fruit | Each | \$8.95 |
| Assorted Fruit Flavored Yogurts | Each | \$4.00 |
| Dove Ice Cream Bars | Each | \$5.25 |
| Whole Fresh Fruit | Each | \$4.50 |



Beverage Cart

| | | |
|-------------------------------------|-------------|---------|
| Regular & Decaffeinated Coffee | Per Gallon | \$45.00 |
| Iced Tea or Hot Tea | Per Gallon | \$40.00 |
| Fruit Punch or Lemonade | Per Gallon | \$40.00 |
| Orange Juice | Per Pitcher | \$18.95 |
| Assorted Soft Drinks & Bottle Water | Each | \$3.50 |
| Assorted Bottled Juices | Each | \$4.50 |
| Mineral Waters, Specialty Waters | Each | \$4.75 |



Luncheon Buffets

Mediterranean Buffet

*Chopped Hearts Romaine
Shaved Parmesan
Balsamic Vinaigrette*

Antipasto Platter

*Tomatoes, Basil & Mozzarella Boccini
Marinated mushrooms & Artichoke hearts
Country olives, Peperoncini, Provolone,
Smoked Gouda & Salami, Pepperoni*

Grilled Chicken Breast

Served with Picatta Sauce

Oven Roasted Salmon

With Sun Dried Tomato Beurre Blanc

Penne Pasta

With Marinara Sauce

*Herbed Focaccia Bread
Buttered Sautéed Vegetables
Assorted Dessert Display*

Coffee Service, Premium Hot Teas & Iced Tea

\$30.95

Southwest Buffet

*Caesar Salad
Crisp Romaine Lettuce Tossed
with Shaved Parmesan Cheese and
and Homemade Croutons
Tossed with Traditional Caesar Dressing*

Roasted Corn Relish Salsa

Chicken Fajitas

&

Steak Fajitas

Grilled red and yellow peppers with onions

Refried Beans

Spanish Rice

Warm Flour Tortillas

Tortilla Chips

Fresh Pico de Gallo

Shredded Cheese, Jalapeños

Guacamole, Sour Cream

and Sliced Olives

Assorted Dessert Display

Coffee Service, Premium Hot Teas & Iced Tea

\$29.95



Cairo Buffet

Assorted Rolls and Butter

*Mixed Field Greens
Balsamic vinaigrette*

*Pasta Salad with Gorgonzola
Kalamata olives, Garlic-roasted tomatoes
Sundried tomato pesto*

Sliced Seasonal Fruit

Sliced Roast Sirloin
*Caramelized Shallots
Thyme & Three-peppercorn demi-glace*

Grilled Breast of Chicken
*Roasted Garlic, Tarragon Cream Sauce
with Mushrooms*

*Fresh Seasonal Vegetables
Roasted Garlic & Rosemary Red Potatoes*

Assorted Dessert Display

Coffee Service, Premium Hot Teas & Iced Tea

\$30.95

Nile Deli

Sliced Seasonal Fruit

*Crisp Salad Greens
Assorted dressings*

Mediterranean Pasta Salad

Red Potato Salad

Selection of:
Smoked Ham
Roast Beef
Smoked Turkey

*American
Cheddar Cheese
Swiss Cheese*

*Lettuce, Sliced Tomatoes
Dill Pickles & Sweet Onions*

Assorted Deli Breads

*Assorted Dessert Display
Coffee Service, Premium Hot Teas & Iced Tea*

\$29.95



Luncheon Buffet

Backyard Barbeque

*Spring Greens Garden Salad
With Ranch and Raspberry Vinaigrette Dressing*

Build your own:

*Homemade Carne Asada
Garden Tossed Salad
Carnitas
Corn Tortillas
Refried Beans
Rice*

*Assorted Dessert Display
Freshly Brewed Coffee, Decaffeinated Coffee,
and Selection of Hot Teas or Iced Teas*

\$25.95



Lunch Entrees

*All entrées are include a choice of Salad, Assorted Rolls and Butter,
Seasonal Vegetables, Choice of Rice Pilaf or Garlic Mashed Potatoes,
Dessert Selection and Coffee Service & Premium Iced Tea*

Grilled Breast of Chicken

Roasted Tomatoes and Artichoke Hearts

\$24.95

Asian Sautéed Chicken Breast

Sweet and sour with mild chili sauce

\$25.95

Baked Filet of Salmon

Lemon Butter Caper Cream Sauce

\$26.95

Sliced Roasted Tri-Tip

Mushroom Sauce

\$27.95

Penne Pasta

Served in Marinara Sauce & Fresh Vegetables

With Grilled Chicken- \$26.95

With Shrimp-\$ 29.95

Petite Filet & Grilled Chicken Breast

Served with a Marsala Cream Sauce with Mushrooms

\$30.95

♣Vegetarian option will be Chef's choice at the prevailing menu price♣



Lunch Accompaniments

Please select one salad and one dessert to accompany your entrée selection

SALADS

Spring Garden Greens

Gorgonzola Cheese & Caramelized Walnuts

Lemon Shallots Vinaigrette

or

Raspberry Vinaigrette Dressing

Classic Caesar Salad

Crisp Romaine leaves, shaved Parmesan tossed with Homemade Croutons

Spinach Salad

Baby Spinach with Feta Cheese, Red Onion, & Mushroom

Served with Honey Mustard

DESSERT SELECTIONS

New York-Style Cheesecake

Blueberry sauce

Chocolate Suicide Cake

Chocolate Raspberry Mousse



Dinner Buffets

TUT'S FEAST

Spring Garden Greens

*Mixed Spring Greens with Choice of Dressing
Lemon Shallots Vinaigrette*

or

Raspberry Vinaigrette Dressing

Fettuccine Salad with Roasted Walnuts

*Garlic, Parsley, Asiago Cheese, and olive
Oil Garnished with Sundried Tomatoes*

Sliced Seasonal Fruit Display

Grilled Chicken Breast

With Roasted Artichoke Tomato Sauce

Oven Roasted New York Strip

Port demi-glace

Garnished with Roquefort cheese

Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Assorted Dessert Display

ROLLS AND BUTTER

Coffee Service & Premium Ice Tea

\$36.95

*A \$150.00 labor fee will apply with fewer than 25 guests

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Dinner Buffets

VALLEY OF THE KINGS

Fresh Mixed Greens

Gorgonzola cheese & caramelized walnuts

Lemon Shallots Vinaigrette

or

Raspberry Vinaigrette Dressing

Seafood Pasta Salad

Crabmeat, Sea Scallops, & Shrimp

Conchiglie Pasta, Basil, Roasted Garlic, Tomatoes, & Artichoke Hearts

Filet of Salmon

Chardonnay Sauce, Garnished with Bay Shrimp

Chicken

Served with a Champagne Sauce

Roasted Sirloin of Beef

Cabernet demi-glace with shitake mushrooms

Seasonal Fresh Vegetables

Roasted Red Potatoes

With Rosemary & Garlic

Rice Pilaf

Assorted Dessert Display

Coffee Service & Premium Ice Tea

\$49.95



Dinner Buffets

Italian Buffet

Classic Caesar Salad with Grated Parmesan Cheese

Fresh Fruit Salad

Antipasto Platter

Tomatoes, Basil & Mozzarella Boccini

Marinated mushrooms & Artichoke hearts

Country olives, Peppercini, Provolone, Smoked Gouda & Salami, Pepperoni

Chicken Marsala

Baked Meat Lasagna

Pasta Primavera in Alfredo Sauce

Garlic Roasted Potatoes

Italian Style Vegetables

Focaccia Bread

Assorted Italian Desserts

Coffee Service & Premium Ice Tea

\$34.95

A \$150.00 labor fee will apply with fewer than 25 guests



Dinner Entrees

*All entrées are served with choice of Salad, Assorted Rolls and Butter,
Seasonal Vegetables, Choice of Rice Pilaf or Garlic Mashed Potatoes, Dessert,
Coffee Service and Premium teas*

Grilled Breast of Chicken

*With choice of
Sautéed with Lemon Garlic and White Wine Sauce
or
Creamy Dijonaise Sauce*
\$29.95

Mahi Mahi

Served with Citrus Relish
\$34.95

Cauliflower Crusted or Filet of Salmon

Chive Lemon Butter
\$32.95

New York Steak

Served with a Madeira Sauce
\$38.95

Filet Mignon

*Sautéed Mushrooms & Béarnaise Sauce
or
Merlot Demi-Glace*
\$42.95

Petite Filet and Chicken

Served in Green Peppercorn Sauce
\$42.95

Petite Filet and Shrimp Scampi

Sautéed Shrimp with Garlic and Caper Butter
\$43.95

Slow Roasted Prime Rib

Served with Natural Juices and Horseradish
Market Value

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Dinner Accompaniments

Please select one salad and one dessert to accompany your entrée selection

Salad Selections

Spring Garden Greens

Gorgonzola Cheese & Caramelized Walnuts

Lemon Shallots Vinaigrette

or

Raspberry Vinaigrette Dressing

Classic Caesar Salad

Crisp Romaine leaves, shaved Parmesan, & Homemade Croutons

Spinach Salad

Baby Spinach with Feta Cheese, Red Onion, & Mushroom

Served with Warm Bacon Dressing

Dessert Selections

Cappuccino Cheese Cake

Chocolate Decadence

Pumpkin Cheesecake

Cheese Cake



Reception Stations

The Cheese Board

*Imported & Domestic Cheeses
Garnished with Apple, Grapes, & Nuts Assorted Crackers &
Sliced French Baguettes with Kalamata Olives*

\$350- serves 100 people

\$175- serves 50 people

\$125- serves 25 people

Crudités Platter

*Premium Fresh Crudités of Carrots, Celery, Scallions, Snow Peas
Broccoli & Cauliflower Florets, Cucumbers*

House-Made Dips

\$300- serves 100 people

\$150- serves 50 people

\$100- serves 25 people

Antipasto Platter

*Tomatoes, Basil, & Mozzarella Boccini
Marinated Mushrooms & Artichokes Hearts, Country Olives, Peppercini,
Provolone, Prosciutto, Mortadella, & Coppa Salami*

Herbed Focaccia Bread

\$425- serves 100 people

\$225- serves 50 people

\$175- serves 25 people

California Fruit Harvest

With Seasonal Fresh Fruits & Berries

\$350- serves 100 people

\$175- serves 50 people

\$125- serves people

Baked Whole Salmon Platter

A Side of Smoked Salmon

Served with Herb Cream Cheese

Garnished with Capers & Chopped Onion

Assorted Crackers & Toast Points

\$175.00 Each

Serves 25 people



Reception Carving Stations

Served with Silver Dollar Rolls

Blackened Sirloin of Beef

With Merlot Demi-glace

Serves 50 guests

\$350

Boneless Smoked Ham

Pineapple Mustard Glaze

Serves 50 guests

\$250

Tenderloin of Beef

With Béarnaise Sauce

Serves 25 guests

\$450

Roasted Turkey Breast

Brandy Pear Demi-glace and cranberry relish

Serves 50 guests

\$250

Roast Prime Rib of Beef

Natural Juices and Creamed Horseradish

Serves 25 guests

Market Value

These items require a carver at \$150.00 for two hours



Cold Hors d'Oeuvres

Per 50 pieces

| | |
|--|-------|
| Prawns on Ice, with Lemon Wedges & Cocktail Sauce | \$350 |
| Belgium Endive with Candy Walnuts & Gorgonzola Mousse* | \$200 |
| Crostini with Sundried Tomato & Eggplant Tapenade* | \$175 |
| Smoked Salmon on Toast Points* | \$200 |
| Asparagus wrapped with Prosciutto* | \$300 |
| Bruschette of Tomato, Basil, Garlic and Olive Oil* | \$250 |

Hot Hors d'Oeuvres

Per 50 pieces

| | |
|--|-------|
| Crab Cakes with Buttermilk Remoulade | \$250 |
| Kalamata & Artichoke Tarts* | \$200 |
| Swedish Meat Balls | \$175 |
| Pot Stickers with Scallion Soya Sauce | \$200 |
| Beef Satays with Cherry Chipotle Barbecue Sauce* | \$250 |
| Chicken Satays with Peanut Dipping Sauce* | \$250 |
| Spanakopita, filled with a blend Spinach & Feta Cheese | \$200 |
| Sesame Chicken with Orange Marmalade Dipping Sauce* | \$275 |
| Grilled Prawns with Thai Chili Glaze | \$350 |

* These items can be tray-passed server fee will apply base on number of guests



Wine Selection

| Sparkling Wines | <u>Bottle</u> |
|--|---------------|
| J Roget Dry, Santa Barbara | \$20.00 |
| Moet & Chandon White Star, Brut | \$85.00 |
| Laurent Perrier Brut | \$75.00 |
| Gloria Ferrer Blanc De Blancs, Sonoma | \$35.00 |
| Mumm Cuvee Brut, Napa | \$40.00 |
| Zinfandel's, Pinot's & Shiraz | |
| Beringer White Zin, California | \$21.00 |
| Southern Point Zin, California | \$17.00 |
| Southern Point Pinot Grigio, Santa Barbara | \$18.00 |
| Estancia Pinot Noir, Monterey | \$32.00 |
| Coppola, Shiraz | \$19.00 |
| White Wines | |
| Southern Point, California | \$20.00 |
| Woodbridge Sauvignon Blanc | \$20.00 |
| B.V, Chardonnay, Napa | \$26.00 |
| Robert Mondavi Chardonnay, Private Selection | \$26.00 |
| Estancia Chardonnay, Monterey | \$31.00 |
| Clos du Bois Chardonnay, Sonoma | \$27.00 |
| Chateau St. Michelle Riesling, Sonoma | \$34.00 |
| Coppola, Chardonnay Russian River, Napa | \$36.00 |
| White Wines | |
| Southern Point Cabernet, California | \$20.00 |
| Southern Point Merlot, California | \$20.00 |
| B.V. Cabernet, Napa | \$27.00 |
| B.V. Merlot, Napa | \$27.00 |
| Estancia, Cabernet, Paso Robles | \$31.00 |
| Estancia Merlot, Paso Robles | \$31.00 |
| Robert Mondavi Cabernet, Private Selection | \$27.00 |
| Robert Mondavi Merlot, Private Selection | \$27.00 |

Must be ordered 7 days before event, can not be returned



Catering Beverages

| | <i>Hosted, per drink*</i> | <i>Cash, per drink</i> |
|-----------------------------|---------------------------|------------------------|
| STANDARD LIQUOR | \$5.50 | \$5.75 |
| CALL BRAND LIQUOR | \$6.50 | \$6.75 |
| PREMIUM BRAND LIQUOR | \$7.50 and up | \$7.75 and up |

All bars include the following:

| | | |
|------------------------------|-------------|-------------|
| Imported & Premium Beers | \$4.00 | \$4.50 |
| Domestic Beers | \$3.50 | \$4.00 |
| House Selection Wines | \$5.00 | \$5.50 |
| Cordials | \$7.50 & Up | \$8.00 & Up |
| Soft Drinks & Bottled Waters | \$2.75 | \$3.00 |

*Hosted Bar prices do not include taxable service charge or sales tax

Cash Bar prices include sales tax

BEVERAGE SELECTIONS

| | <u>STANDARD</u> | <u>CALL BRANDS</u> | <u>PREMIUM BRANDS</u> |
|----------------|--------------------|--------------------|-----------------------|
| SCOTCH | Stuarts | Dewar's | Chivas Regal |
| BOURBON | Jim Beam | Jack Daniels | Makers Mark |
| WHISKEY | Canadian Club | Seagram's V.O. | Crown Royal |
| VODKA | Gordon's | Stolichnaya | Ketel One |
| GIN | Gordon's | Tanqueray | Bombay Sapphire |
| RUM | Bacardi Light | Myers's | Captain Morgan |
| TEQUILA | Sauza Gold | Jose Cuervo Gold | Patron Sliver |
| BRANDY | Christian Brothers | Courvoisier VS | Hennessy VSOP |

No outside alcohol is permitted at any event in the Hotel

A corkage fee of \$15.00 per bottle is charged on all Wine not purchased at the hotel

Bartenders are required on all bars, at \$125.00 Hosted
 Cash Bar minimum \$350.00 or bartender fee is applied
 Cocktail server on request \$50.00 per hour

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