

**Embassy Suites Hotel  
Colorado Springs**

*Event Planning Guide  
Banquet Menus*

*January 2008*

# *Embassy Suites Hotel Colorado Springs*

<i>Event Policies and Guidelines</i>	<i>3</i>
<i>Refreshment and Coffee Breaks</i>	<i>4</i>
<i>Breakfast Buffets</i>	<i>5</i>
<i>Additional Selections for Breakfast</i>	<i>6</i>
<i>Luncheon Delights</i>	<i>7</i>
<i>Plated Lunch Entrees</i>	<i>8</i>
<i>Traditional Lunch Buffets</i>	<i>9-10</i>
<i>Plated Dinner Entrees</i>	<i>11</i>
<i>Traditional Dinner Buffets</i>	<i>12-13</i>
<i>Hors D' Oeuvres Selections</i>	<i>14</i>
<i>Hors D' Oeuvres Buffet</i>	<i>15</i>
<i>Beverage Selections</i>	<i>16</i>
<i>Wine Selections</i>	<i>17</i>
<i>Audio Visual Equipment</i>	<i>18</i>

*Prices are subject to change based on current market pricing.*

*Prices are per person unless otherwise indicated.*

*Prices are exclusive of the taxable 21% service charge & 7.4% sales tax*

# *Event Policies and Guidelines*

## ***Meeting Room Rentals Charges***

Group meeting and banquet room space is reserved to accommodate anticipated attendance and program requirements. Charges are assigned accordingly. All details regarding menu selection, equipment, set up, coffee breaks, etc., should be finalized FOUR WEEKS in advance of arrival. Any changes made less than 72 HOURS in advance of function will result in additional labor and/or meeting room charges. If your original number reduces by more than 10% less than 30 days prior to your event, you will be responsible for the difference in charges in food, beverage and meeting room revenue. Once your room is set to the specifications provided to our banquet department there is a \$75.00 charge to make each change. Your function room is guaranteed to be set up no more or less than 30 minutes prior to your event.

## ***Meeting Room Assignments***

The Hotel does reserve the right to make changes in meeting room assignments, to better accommodate our clients.

## ***Audiovisual Equipment***

The Hotel will provide a complimentary podium with microphone upon request. Other audiovisual equipment can be provided through the hotel at a rental charge. 72 hour advance notice is required. An additional charge will be assessed for delivery.

## ***Menu Selection and Pricing***

Two or more entrée selections will be charged at the highest entrée price. The group is responsible for providing place cards indicating the choice of entrée for each guest along with the guaranteed breakdown of choice 72 hours prior to the function. Your menu prices will be based on our current menu. Menus and prices can not be guaranteed more than six months prior to an event and are subject to change based on current market pricing.

## ***Food and Beverage***

All food and beverage must be purchased from the Hotel. Donated food and beverage cannot be brought into the Hotel. No food or beverage of any kind will be permitted to be brought into the hotel by patrons or patron invitees. There will

be a minimum \$300.00 charge for non-compliance of this hotel policy.

## ***Custom Menus***

Our menus are designed to appeal to a broad spectrum of tastes. However, our staff would be pleased to design specialty menus for you.

## ***Deposits***

Advanced deposits are non-refundable.

## ***Payments***

Payment is required 3 business days prior to the function (unless credit arrangements have been established). If payment is not received five business days in advance the event will be cancelled at that time without refund of any deposits.

## ***Music***

The Hotel must be notified in advance of any music in its banquet rooms. Music in any of the banquet space must be concluded by 11pm. Music in any of the Atriums must conclude by 7pm.

## ***Decorations***

The Hotel will not permit the affixing of anything to the walls, floor, light fixtures, or ceiling without prior approval from the Catering Department. Absolutely no nails, tacks, or staples will be allowed.

## ***Conference Materials***

The Hotel will receive any materials shipped three days prior to the function date. The Hotel will store materials one day after the scheduled function. All parcels must bear the name of the group and be addressed to the attention of your representative. All shipping charges must be paid by your company or organization. The hotel shall not assume responsibility for damage or loss of any materials or articles left in the hotel prior to, during, or following a function. Early deliveries will be charged \$10.00 per box/per day.

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# *Refreshments and Coffee Breaks*

## *Sweet Temptations*

Assortment of Freshly Baked Jumbo Chocolate Chip,  
Oatmeal Raisin, White Chocolate Macadamia and Sugar  
Cookies, Brownies,  
Assortment of Gourmet Chocolate Candy Bars  
Assorted Coca Cola Soft Drinks  
\$9.00 per person

## *Embassy Elegance*

Luxurious Display of Domestic & Imported Cheeses  
with Green or Red Grape Garnish,  
served with an  
Assortment of Gourmet Crackers and Armenian Lavosh  
Assorted Coca Cola Soft Drinks  
\$11.25 per person

## *Rocky Mountain Ice Cream Social*

Vanilla and Chocolate Ice Cream Display  
Served With an Assortment of  
Caramel, Strawberry and Chocolate Sauces  
and Colorful Sprinkles, Crushed Peanuts and Crushed Oreo Cookies  
Dasani Water  
\$11.50 per person

## *Health Nut Break*

Assorted Individual Yogurts  
Rocky Mountain Trailmix  
Assortment of Seasonal Fresh Whole Fruit  
Assorted Granola Bars and Power Bars  
Orange and Cranberry Juices  
Dasani Water  
\$12.00 per person

## *Take-Me-To-The Ballpark*

Hot Soft Jumbo Pretzels  
with Spicy Mustard and Yellow Mustards  
Freshly Popped Movie Theatre Style Butter Popcorn  
Traditional Cracker Jacks  
Toasted Restaurant Style Tortilla Chips  
served with a Hot Queso Dip  
Assorted Coca Cola Soft Drinks  
\$13.50 per person

## *Baked Goods*

*Priced per Dozen*

Assortment of Freshly Baked Jumbo Cookies (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia and Sugar Cookies)	\$22.00
Sinful Chocolate Double Fudge Brownies	\$22.00
European Style Jumbo Danishes	\$29.00
Assorted Jumbo Fruit Muffins	\$29.00
Assortment of Gourmet Bagels	\$30.00

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# *Refreshments and Coffee Breaks*

## *Specialty Items*

- Assorted Individual Bags of Chips \$1.75 each
- Small Snack Pretzels \$2.50 per person
- Homemade Yogurt Parfait layered with assorted Fruit \$2.50 per person
- Assortment of Whole Fresh Seasonal Fruit \$1.60 each
- Assorted Granola Bars \$3.00 per person
- Assortment of Individual Ice Cream Bars  
(Haagen Dazs, Snickers, Dove Bars and Fudgecicles) \$3.00 each
- Hot Soft Jumbo Pretzels served with Yellow and Spicy Mustard \$2.75 each
- Gourmet Mixed Nuts \$3.75 per person
- Traditional Cracker Jacks \$2.50 each
- Restaurant Style Toasted Tortilla Chips  
Served with Mild Garden Salsa \$3.75 per person  
Served with Guacamole \$4.00 per person
- Ruffled Potato Chips served with Ranch or French Onion Dip \$2.50 per person
- Assortment of Individual Jumbo Candy Bars  
(Snickers, Twix, Musketeers and other varieties) \$2.00 each
- Individual Rice Crispy Treats \$1.50 each
- Plain or Peanut M&M Chocolates \$7.00 per pound
- Fresh Popped Buttery Theatre Style Popcorn \$1.50 per person

## *Beverages*

- Regular and Decaffeinated Coffee served with an assortment of flavored creamers \$34.00 per gallon
- Starbucks Brand Coffee served with an assortment of flavored creamers \$45.00 per gallon
- Gourmet Tea Selection \$34.00 per gallon
- Hot Chocolate \$25.00 per gallon
- Iced Tea served with lemon and sweeteners \$34.00 per gallon
- Arizona Iced Teas \$2.50 each
- Orange, Ruby Red Grapefruit, Cranberry, V8 or Passion Guava Juice \$12.00 per carafe
- Milk (Whole, 2% or Skim Milk) \$12.00 per carafe
- Country Lemonade \$19.00 per gallon
- Sherbet Fruit Punch \$20.00 per gallon
- Fruit Punch \$19.00 per gallon
- Assorted Coca Cola Soft Drinks \$2.00 each
- Assorted Bottled Fruit Juices \$2.25 each
- Dasani Water \$2.25 each
- Red Bull Energy Drink \$4.00

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## *All-Day Break Packages*

### *Quench the Thirst*

Breakfast: Assorted Fruit Juices, Coffee & Hot Gourmet Tea  
AM Break: Refresh Coffee & Tea, Assorted Coca-Cola Soft Drinks and Dasani Water  
Lunch: Boxed Lunch  
PM Break: Refresh All Beverages  
\$30.00 per person

### *The Ballpark*

Breakfast: Assorted Bagels, Danish and Muffins served with Assorted Fruit Juices and Coffee  
AM Break: Soft Pretzels with Mustard, Cracker Jacks, Mixed Nuts and Lemonade or Iced Tea  
Lunch: New York Deli Lunch Buffet  
PM Break: Popcorn, Nachos and Cheese, Mini Corn Dogs and Assorted Coca-Cola Soft Drinks  
\$40.00 per person

### *Health Nut*

Breakfast: Assorted Bagels, Danish and Muffins served with Assorted Fruit Juices and Coffee  
AM Break: Rocky Mountain Trail Mix, Seasonal Whole Fruit, Assorted Individual Yogurts and Country Lemonade  
Lunch: California Soup and Salad Bar  
PM Break: Chilled Seasonal Fresh Fruit Platter with a creamy Yogurt Sauce,  
Chilled Vegetable Crudite with Blue Cheese and Ranch Dressing, Assorted Granola Bars  
Dasani Water  
\$42.50 per person

### *The Picnic*

Breakfast: Assorted Bagels, Danish and Muffins served with Assorted Fruit Juices and Coffee  
AM Break: Sliced Fresh Fruit, Assorted Bags of Chips and Dasani Water  
Lunch: A Texas Barbecue  
PM Break: Chilled Seasonal Fresh Fruit Platter, Assortment of Fresh Baked Jumbo Cookies,  
Domestic & Imported Cheese Tray with Gourmet Crackers  
Assorted Coca-Cola Soft Drinks  
\$45.00 per person

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# *Breakfast*

## *Plated Breakfast*

*All plated breakfast items are accompanied with your choice of two juices,  
House baked buttery croissants and European Style Jumbo Breakfast Muffins, fresh whipped butter and assorted preserves  
and fresh brewed regular, decaffeinated coffee or hot gourmet tea.*

## *Traditional Embassy Breakfast*

Farm Fresh Scrambled Eggs  
Seasoned Breakfast Potatoes  
with diced Red Peppers and Onions  
Choice of Lightly Spiced Maple Sausage or  
Hickory Smoked Bacon  
\$14.00  
per person

## *Colorado Springs Omelet*

Country Style Omelet filled with  
Diced Ham, Peppers and Onions  
Pepper Jack Cheese  
Seasoned Breakfast Potatoes  
and Hickory Smoked Bacon  
\$13.00  
per person

## *Selection of Fruit Juices*

Choose any 2 with your Choice of Plated Breakfast or Breakfast Buffet

Fresh Squeezed Orange Juice  
Ruby-Red Grapefruit Juice  
Cranberry Juice  
Passion Guava Juice  
V8

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# *Breakfast Buffets*

*All buffets require a minimum of 25ppl  
Buffets not meeting the 25ppl minimum will be charged a \$50 Buffet Fee  
All buffets are serviced for a maximum of 2 Hours and can be served until 11:00AM.  
All Breakfast Buffets are accompanied with your choice of 2 Fruit Juices.  
Freshly Brewed Regular and Decaffeinated Coffee,  
Hot Gourmet Tea and Ice Water Service are included.*

## *Colorado Natural Breakfast*

Fresh Seasonal Whole Fruit,  
Assortment of Individual Flavored Yogurts  
Assortment of Individual Cereals  
served with Whole, 2% or Skim Milk  
\$11.00 per person

## *Executive Continental Breakfast*

Seasonal Fresh Sliced Fruit Display  
Assortment of European Style Jumbo Breakfast Danishes,  
Served with an Assortment of Gourmet Bagels or  
Flaky Buttery Croissants  
accompanied with  
Assorted Cream Cheeses or Assorted Jams  
\$12.00 per person

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## *Southwestern Style Breakfast Buffet*

Country Scrambled Eggs  
Homemade Seasoned Breakfast Potatoes  
with Sharp Cheddar Cheese  
served with Hickory Smoked Bacon and Chorizo Sausage  
Roasted Cut Corn, with diced red peppers and onions  
served with your of choice  
of Red or Green Chili  
topped with sliced Black Olives  
and a Dollop of Sour Cream  
Fresh Sliced Seasonal Fruit Display  
\$15.25 per person

## *Rocky Mountain Breakfast Buffet*

Fresh Scrambled Eggs with Pepper Jack Cheese  
Lightly Spiced Maple Sausage  
and Hickory Smoked Bacon  
Homemade Seasoned Breakfast Potatoes  
with diced onions  
Assortment of Flaky Buttery Croissants,  
European Style Jumbo Breakfast Danishes  
and an Assortment of Breakfast Muffins  
Fresh Sliced Seasonal Fruit Display  
\$16.50 per person

## *Selection of Fruit Juices*

Choose any 2 with your Choice of Plated Breakfast or Breakfast Buffet

Fresh Squeezed Orange Juice  
Ruby-Red Grapefruit Juice  
Cranberry Juice  
Passion Guava Juice  
V8 Juice

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## *Breakfast Buffets cont'd.*

*All buffets require a minimum of 25ppl*

*Buffets not meeting the 25ppl minimum will be charged a \$50 Buffet Fee*

*All buffets are serviced for a maximum of 2 Hours and can be served until 11:00AM*

*All Breakfast Buffets are accompanied with your choice of 2 Fruit Juices.*

*Freshly Brewed Regular and Decaffeinated Coffee,*

*Hot Gourmet Tea and Ice Water Service are included.*

## *Breakfast Enhancements*

Assorted Individual Yogurts

\$2.50 per person

Assorted Individual Kellogg Cereals

\$2.50 per person

Homemade Biscuits served with White Sausage Gravy

\$2.50 per person

Homemade Oatmeal

served with Brown Sugar and Raisins

\$2.00 per person

Homemade Southern Grits

served with Fresh Whipped Butter and Shredded Cheddar Cheese

\$2.00 per person

Homemade Buttermilk Pancakes

served with Vermont Maple Syrup

\$2.00 per person

Belgium Waffles

served with Strawberry and Blueberry Toppings  
and Fresh Whipped Cream

\$3.00 per person

Home Style French Toast

sprinkled with powdered sugar and

served with Strawberry and Blueberry Toppings and

Fresh Whipped Cream

\$2.00 per person

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## *Luncheon Delights*

*Luncheon Delight Entrées are served from 11:00AM to 3:00PM.*

*All Luncheon Delight Entrées are individually plated meals  
and are accompanied with warm rolls and whipped butter*

*Freshly Brewed Regular, Decaffeinated Coffee,  
Freshly Brewed Iced Tea and Ice Water Service are included.*

### *Classic Chef Salad*

Julienne of Ham and Turkey, Swiss and Cheddar Cheese,  
Sliced Boiled Egg, Julienne Peppers  
and seasonal Fresh Tomatoes,  
served on a Bed of European Style Mixed Greens  
with Ranch Dressing  
\$15.25 per person

### *Oriental Chicken Salad*

Sliced Teriyaki Marinated Breast of Chicken  
Served with Mandarin Oranges and Water Chestnuts  
served over Baby Greens,  
topped with Oriental Crispy Noodles  
and with a Sesame Dressing  
\$17.00 per person

### *Traditional Caesar Salad*

Crisp Romaine Lettuce  
tossed in our Homemade Caesar Dressing  
with Seasoned Croutons and  
Shaved Parmesan Cheese  
\$12.00 per person  
Add Spice Rubbed Blackened Chicken Breast  
\$15.25 per person  
Add Shrimp \$15.75 per person

### *Southwestern Cobb Salad*

Shredded Ice Berg Lettuce  
served with Chipotle Rubbed Breast of Chicken  
and Sauteed Corn Relish, Black Beans  
Black Beans  
served with a Southwestern Style Dressing  
and topped with Multi Colored Tortilla Strips  
\$16.95 per person

### *Taco Salad*

Shredded Ice Berg Lettuce served with  
Browned Seasoned Ground Beef  
Fresh Diced Tomatoes and Red Onions  
with Monterey and Colby Jack Cheese  
Medium Garden Salsa  
served in a Flour Tortilla Bowl  
\$15.00 per person

### *Dessert*

*Each Plated Meal is served with your choice of one of the following desserts:*

New York Style Cheese Cake served with a Strawberry or Chocolate Sauce  
Peanut Butter Pie  
Three Layered Chocolate Mousse Cake  
Crème Brulee

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### ***Boxed Lunches***

*All boxed lunches are served with choice of  
Pasta Salad or Traditional Potato Salad  
and a Bag of Chips  
and a Fresh Baked Jumbo Cookie  
and accompanied with Dasani Water  
\$15.50 per person*

#### **Thinly Sliced Oven Roasted Turkey Breast**

Lettuce, Sliced Tomato, Provolone Cheese  
Gourmet Mayonnaise on a Croissant

#### **Honey Baked Ham**

Lettuce, Sliced Tomato and Pepper Jack Cheese  
Grainy Mustard on Rye Bread

#### **Roast Beef**

Lettuce, Sliced Tomato,  
Horseradish on a Kaiser Roll

#### **Vegetarian Wrap**

Grilled and Roasted Vegetables, served with Sprouts  
and a Red Wine Vinaigrette  
Wrapped in a soft Tortilla

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## *Lunch Entrées*

*All Lunch Entrées are individually plated meals.*

*Pricing for lunch entrees includes soup or salad.*

*All Entrees are accompanied with warm Rolls with Butter and choice of dessert.*

*Lunch Entrées are served from 11:00AM to 3:00PM.*

*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

### *Soup*

Tomato Bisque with Basil

Southwestern Chicken Tortilla Soup  
with Tortilla Strips

Broccoli Cream Soup

### *Salad*

The Embassy Salad  
Mixed Field Greens  
with Ranch Dressing or House Vinaigrette

Traditional Caesar Salad  
Romaine Lettuce with Creamy Caesar Dressing  
Topped with Garlic Croutons

Baby Spinach Salad  
with dried cranberries and crumbled Feta Cheese  
and served with an aged balsamic dressing

### *Entrees*

Chicken Fettucine  
Grilled Breast of Chicken,  
Served with Porcini Mushrooms, Seasonal Fresh Tomatoes and Minced Garlic  
tossed with Fettucine Pasta  
in a light Cream Sauce  
\$17.95 per person

Chicken Parmesan  
Sautéed Lightly Breaded Breast of Chicken,  
topped with a homemade zesty Onion and Garlic Marinara Sauce  
accompanied with fresh sautéed vegetables  
\$18.50 per person

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## *Lunch Entrées*

### *Continued*

*All Lunch Entrées are individually plated meals.  
Pricing for lunch entrees includes soup or salad.  
All Entrees are accompanied with warm Rolls with Butter and choice of dessert.  
Lunch Entrées are served from 11:00AM to 3:00PM.  
Freshly Brewed Regular, Decaffeinated Coffee,  
Freshly Brewed Iced Tea and Ice Water Service are included.*

Southwestern Style Chicken  
Char-Broiled Breast of Chicken topped with a Barbecue Demi-Glaze,  
Hickory Smoked Bacon, lightly grilled tomatoes,  
Scallions and Scalpicon  
\$18.25 per person

Pasta Primavera  
Cheese filled Tortellini,  
Tossed in our homemade Pesto Alfredo Sauce and  
Served with a medley of grilled seasonal Vegetables,  
and topped with fresh grated Parmesan Cheese  
\$17.95 per person

Tuscan Chicken  
Char-Broiled Breast of Chicken,  
nestled on a bed of Penne Pasta  
tossed with Sundried Tomatoes, Capers,  
Virgin Olive Oil and fresh grated Parmesan Cheese  
\$18.95 per person

Chicken Piccata  
Sautéed Breast of Chicken draped with a Grappa Lemon Butter Caper Sauce  
Served with Garlic Mashed Potatoes and Green Beans Julienne  
\$17.95 per person

Traditional Beef Lasagna  
Layered Ground Beef in a homemade zesty garlic and onion Marinara Sauce,  
With freshly shredded Mozzarella Cheese  
Accompanied with a balsamic marinated grilled vegetable medley  
and served with Rosemary Garlic Bread  
\$17.95

Alaskan Salmon  
Baked Alaskan Fillet of Salmon  
Served with a Beurre Blanc Tequila Lime Sauce  
and accompanied with a steamed medley of seasonal vegetables  
\$19.25 per person

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## *Lunch Entrées*

*All Lunch Entrées are individually plated meals.*

*Pricing for lunch entrees includes soup or salad.*

*All Entrees are accompanied with warm Rolls with Butter and choice of dessert.*

*Lunch Entrées are served from 11:00AM to 3:00PM.*

*Freshly Brewed Regular, Decaffeinated Coffee,*

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### Shrimp Scampi

Served with a Lemon Beurre Sauce and tossed with Fettucine Pasta

\$19.95 per person

### London Broil

Flank Steak marinated with Herbs de Provence

and served with a Cabernet au Jus

accompanied with Rosemary Roasted Potatoes and Baby Carrots

\$19.95 per person

## *Desserts*

Crème Brulee

Tiramisu

New York Style Cheese Cake with a Strawberry or Chocolate Sauce

Bourbon Pecan Pie

Chocolate Mousse

Marinated Fresh Fruit with Chantilly Cream

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## *Traditional Lunch Buffets*

*All Lunch Buffets are served for a maximum of 2 hours  
and are available from 11:00AM to 3:00PM.*

*Minimum of 25 persons required for all lunch buffets.*

*Groups/parties under 25 people will be charged an additional \$3.00 per person.*

*All Lunch Buffets are accompanied with Warm Rolls and Butter Chips.*

*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

## *A Taste of Italy*

European Mix Salad served with a Aged Balsamic Dressing

Antipasto Display with Grilled Vegetables

Traditional Caprese Salad with Virgin Olive Oil

### **Select two entrees:**

Chicken Fettucine

Beef Tenderloin with a Merlot Demi Glaze

Grilled Salmon with a Beurre Blanc and Lemon Sauce

Angel Hair Pasta with a Homemade Garlic and Onion Marinara Sauce

Rosemary Baby Roasted Potatoes

Green Beans and Baby Carrots

Tiramisu

Cannolis

\$23.50 per person

Add a Pasta Bar: \$5.00 per person

## *South of the Border*

Southwestern Chicken Tortilla Soup

Assorted Mild and Hot Anaheim Pepper

Tri-Color Corn Tortilla Chips with Garden Salsa

Seven Layer Dip

Lime Tequila Fruit Salad

### **Select two entrees:**

Traditional Beef and Cheese Enchiladas with a Red Chili Sauce

Chicken or Beef Fajitas

Marinated Grilled Breast of Chicken and Beef

Served with diced Red Peppers and Onions

And Shredded Ice Berg Lettuce, Diced Tomato, Sour Cream and Salsa

Served with warm Flour Tortillas

Carne Asada Burrito

Spanish Rice and Traditional Black Beans

Sauteed Corn with Roasted Red Peppers and Jalapenos

Homemade Jalapeno Corn Bread

Caramel Flan

Sopapillas sprinkled with Cinnamon and served with Golden Honey

\$23.50 per person

Additional Entrée: \$4.00 per person

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*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

## *New York Deli*

Soup du Jour

Caesar Salad served with Creamy Caesar Dressing and Garlic Croutons

Fresh Fruit Salad

Deli Sliced Roast Beef, Ham, Salami and Turkey

Accompanied with thinly sliced assortment of

Domestic and Imported Cheeses

Lettuce, Sliced Tomato and Onion

Gourmet Honey Mustard and Mayonnaise

And an assortment of Croissants and sliced breads

New York Style Cheese Cake with a Strawberry Sauce

Double Fudge Chocolate Brownies

\$20.50 per person

## *A Texas Barbeque*

Cole Slaw

Traditional Potato Salad

Sliced Watermelon

Traditional Hamburgers

Beef Hot Dogs

Barbeque Chicken

Accompanied with

Lettuce, Sliced Tomatoes, Onions, Pickles

And Sliced Cheeses

Hamburger and Hot Dog Buns

Baked Beans and Buttery Corn on the Cob

Warm Berry Cobbler

Warm Traditional Apple Pie

\$23.50 per person

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## *Plated Dinner Entrées*

*All Dinner Entrées are individually plated meals.*

*Pricing for dinner entrees includes soup or salad.*

*All Entrees are accompanied with warm Rolls with Butter and choice of dessert.*

*All Dinner Entrees are served from 3:00P to 10:00PM.*

*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

### *Soup*

Wild Mushroom Soup

Southwestern Chicken Tortilla Soup  
with Tortilla Strips

French Onion Soup

### *Salad*

The Embassy Salad  
Mixed Field Greens  
with Ranch Dressing or House Vinaigrette

Traditional Caesar Salad  
Romaine Lettuce with Creamy Caesar Dressing  
Topped with Garlic Croutons

Arugula Salad  
with candied pecans and crumbled Blue Cheese and Honey Smoked Bacon  
and served with a Raspberry Vinaigrette

### *Entrees*

Vegetable Campesina  
Balsamic Marinated Seasonal Vegetables  
Stuffed in a grilled colorful Bell Pepper  
and served with a classic Italian Risotto  
\$24.00 per person

Chicken Cordon Bleu  
Lightly Breaded Breast of Chicken rolled with Ham and Baby Swiss Cheese  
And served with a White Wine Cream Sauce  
Served with Garlic Mashed Potatoes and Glazed Baby Carrots  
\$25.00 per person

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## *Plated Dinner Entrées*

*All Dinner Entrées are individually plated meals.*

*Pricing for dinner entrees includes soup or salad.*

*All Entrees are accompanied with warm Rolls with Butter and choice of dessert.*

*All Dinner Entrees are served from 3:00P to 10:00PM.*

*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

### Chicken Wellington

Breast of Chicken stuffed with Duxelle Mushrooms and  
Baked in a Puffed Pastry and accompanied with a creamy Four Cheese Sauce  
Served with a creamy Italian Mushroom Risotto  
and Sweet Peas  
\$28.00 per person

### Alaskan Salmon

Grilled Fillet of Alaskan Salmon served with a Red Pepper Coulis  
served with Roasted Red Potatoes and a Medley of Fresh Seasonal Vegetables  
\$28.00 per person

### Mile High New York Steak

Grilled to perfection, thinly sliced, served with Shallots and a Portobello Mushroom Demi-Glaze  
Served with Blue Cheese Mashed Potatoes and Broccoli Spears  
\$29.00 per person

### Prime Rib of Beef

Pepper Crusted Prime Rib of Beef  
Served with a Creamed Horseradish Sauce  
Rosemary Roasted Potatoes and Glazed Carrots  
\$31.50 per person

### Filet Mignon

Honey Smoked Bacon Wrapped Beef Tenderloin  
Topped with Pesto Bread Crumbs and served with a Brandy Demi-Glaze  
Twice Baked Potato and Broccoli Spears  
\$31.50 per person

### Traditional Surf and Turf

Beef Tornadoes with a Cabernet Demi-Glaze and  
Baked Alaskan Salmon with a Tequila Lime Beurre Blanc Sauce  
served with a sun-dried Tomato Orzo and Haricot Vert  
\$36.00 per person

*Prices are subject to change based on current market pricing.*

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## *Plated Dinner Entrées*

*All Dinner Entrées are individually plated meals.*

*Pricing for dinner entrees includes soup or salad.*

*All Entrees are accompanied with warm Rolls with Butter and choice of dessert.*

*All Dinner Entrees are served from 3:00P to 10:00PM.*

*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

### Beef and Chicken Duo

Beef Tenderloin grilled to perfection and served with a Mushroom Cabernet Reduction  
and

Breast of Chicken Saltimbocca

Served with Rosemary Roasted Potatoes and Italian Vegetable Blend

\$31.00 per person

### Chilean Sea Bass

Baked Chilean Sea Bass with a Mango Relish

Served with a creamy Gorgonzola Risotto and Broccoli Spears

\$35.00 per person

## *Desserts*

Fresh Fruit Tart with Fresh Whipped Cream

New York Style Cheese Cake with a Strawberry or Chocolate Sauce

Bourbon Pecan Pie

Peanut Butter Pie

Three Layered Chocolate Mousse Cake with White Chocolate Shavings

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## *Traditional Dinner Buffets*

*All Dinner Buffets are served for 2 hours and available from 3:00PM to 10:00PM.*

*25 person minimum for all dinner buffets*

*Groups/parties under 25 people will be charged an additional \$4.00 per person.*

*All Dinner Buffets are accompanied with Warm Rolls and Butter Chips*

*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

## *A Trip to Italy*

Homemade Minestrone Soup

Baby Spinach Salad, sliced Roma Tomatoes, thinly sliced Red Onions,  
Served with Crumbled Feta Cheese, Candied Pecans and Dried Cranberries  
served with an Aged Balsamic Dressing

Traditional Caprese Salad

Fruit Salad marinated in Lemon and Sugar

Choose two entrees:

Pan Seared Chicken Breast served with a Marsala Sauce

Pan Seared Beef Tenderloin served with a Wild Mushroom Cabernet Demi-Glaze

Apricot Glazed Grilled Salmon

Traditional Chicken Piccata with a Lemon Caper Sauce

Roasted Red Potatoes

Balsamic Marinated Grilled Vegetable Medley

Garlic Bread and Warm Dinner Rolls with Fresh Whipped Butter

Traditional Tiramisu

Fresh Fruit Tart served with Fresh Whipped Cream

Homemade Chocolate Mousse with Raspberries

\$30.50 per person

Additional Entrees: \$5.00 per person

## *South of the Border*

Jalapeno Corn Chowder with topped with Tortilla Strips

Southwest Caesar Salad with a Creamy Jalapeno Caesar Dressing and topped with Garlic Croutons

Margarita Fruit Salad

Choose two entrees:

Chipotle Rubbed Chicken

Homemade Tamales

Marinated and Grilled Beef Fajitas served with warm Flour Tortillas,  
Shredded Lettuce, Diced Tomato, Shredded Monterey Jack and Colby Cheese,  
Bell Peppers and Onions, Sour Cream

Guacamole and Garden Salsa

Chicken Enchiladas with a Red Chili Sauce

Jalapeno Corn Bread

Black Beans

Spanish Rice

Sauteed Corn with Roasted Red Peppers and Jalapenos

Caramel Flan

Sopapillas, sprinkled with Cinnamon and served with Golden Honey

Cinnamon Sugar Churros

\$30.50 per person

Additional Entrées: \$5.00 per person

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## *Traditional Dinner Buffets*

### *Continued*

*All Dinner Buffets are served for 2 hours and available from 3:00PM to 10:00PM.*

*25 person minimum for all dinner buffets*

*Groups/parties under 25 people will be charged an additional \$4.00 per person.*

*All Dinner Buffets are accompanied with Warm Rolls and Butter Chips*

*Freshly Brewed Regular, Decaffeinated Coffee,*

*Freshly Brewed Iced Tea and Ice Water Service are included.*

### *The All American*

Baby Greens with a Ranch Dressing

Traditional Potato Salad

Fresh Fruit Salad in a Watermelon Bowl

Choose two entrees:

Slow Roasted Barbeque Brisket

Honey Barbeque Glazed Chicken

Honey Glazed Grilled Fillet of Salmon

New York Strip Steak with a Burgundy Mushroom Demi-Glaze

Buttery Corn on the Cobb

Cheese Mashed Potatoes

Baked Beans

Bread Pudding

Traditional Warm Apple Pie

Carrot Cake

\$31.50 per person

### *The Rocky Mountain Classic*

Wild Mushroom Soup

European Spring Mix served with Ranch Dressing or Raspberry Vinaigrette

Fire Roasted Corn Relish with Red Peppers and Onions

Fresh Fruit Salad dressed with Lime Poppy Seed

Choose two entrees:

Pan Seared Rocky Mountain Trout

Pepper Rubbed Prime Rib of Beef

Mesquite Marinated Grilled Breast of Chicken

Grilled Beef Medallions with a Cognac Demi-Glaze

Rosemary Roasted Potatoes

Baby Carrots and Broccoli

Warm Berry Cobbler

Chocolate Cake with Drizzled Raspberry Sauce

Banana Crème Pie

\$32.50 per person

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# *Hors D' Oeuvres Selection*

## *Cold Hors D' Oeuvres*

*Priced Per Dozen  
3 Dozen Minimum*

Devilled Eggs  
\$21.00

Assorted Canapes  
(Smoked Salomon, Beef Tenderloin, Brie Cheese, Italian Salami with Boursin Cheese)  
\$23.00

Sweet Cantaloupe Melon Rounds  
Wrapped with Thinly Sliced Prosciutto Ham  
\$23.00

Jumbo Shrimp  
On Ice or on a Mirror Display  
(Peeled and De-veined)  
Served with a Cocktail Sauce  
Current Market Price

Zesty Southwestern Pinwheels  
\$21.00

Miniature  
Fruit Kabobs  
\$21.00

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# *Hors D' Oeuvres Selection*

## *Hot Hors D' Oeuvres*

*Priced Per Dozen  
3 Dozen Minimum*

Italian Meatball  
With a Zesty Marinara Sauce  
\$22.75

Texas Style Barbeque Meatball  
\$22.75

Spicy or Traditional Barbequed Chicken Wings  
\$22.75

Assorted Mini Quiche  
\$22.75

Balsamic Marinated Mushrooms  
filled with Boursin Cheese  
\$25.00

Mini Beef Wellington  
Beef Tenderloin with Mushroom Duxelle  
in a Puff Pastry  
\$27.00

Teryiaki Marinated  
Beef or Chicken Satays  
\$24.00

Toasted Ravioli Bites  
Served with a Garlic and Onion Marinara Sauce  
\$25.00

Traditional Italian Polenta Bites  
Served with a Zesty Homemade Marinara Sauce  
\$22.00

Mini Bruschetta  
Diced Roma Tomatoes  
with Virgin Olive Oil and Fresh Basil Garnish  
\$23.00

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# *Enhancements and Special Displays*

*Priced Per Person*

Freshly Sliced Seasonal Fruit Display  
with a Creamy Yogurt Sauce  
\$5.50

Chilled Vegetable Crudite  
with Blue Cheese and Ranch Dip  
\$5.25

Domestic Cheese Display  
with Fresh Grape and Pear Garnish  
served with an Assortment of Gourmet Crackers  
\$6.50  
\$7.50 (add Imported Cheeses)

Antipasto Display  
Assortment of Grilled Vegetables, Marinated Olives  
Traditional Italian Cheeses and Cured Meats  
Assortment of Gourmet Crackers  
\$7.50

Smoked Salmon Display  
Diced Tomato, Diced Red Onion,  
Finely Chopped Fresh Parsley,  
Capers and Hard Boiled Eggs  
\$6.50

Hot Spinach and Artichoke Dip  
Served in a Sourdough Bread Bowl  
\$7.50

Hummus  
served with an Assortment of Gourmet Crackers  
\$5.25

Honey Glazed Brie en Croute  
\$4.00

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# *Miniature Desserts*

*Priced per Dozen*

Chocolate Dipped Strawberries  
Current Market Price

Mini Fruit Tarts  
Blueberry, Raspberry and Strawberry  
\$21.00

Mini Cheesecakes  
\$22.00

Mini Chocolate Mousse Cups  
with Seasonal Berry Garnish  
\$23.00

Petit Fours  
\$29.00

Mini Eclairs  
\$25.00

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## *Carving Stations*

*All Carving Stations require a Carving Attendant*

*Carving Attendant Fee \$60.00 per carving station*

*Each Carving Station serves 50 people*

*All Carving Stations are served with Warm Dinner Rolls*

Slow Oven Roasted Baron of Beef

\$250.00

Apple Wood Smoked Honey Glazed Ham

Served with Horseradish and Grain Mustard

\$250.00

Rosemary Rubbed Turkey Breast

Served with Homemade Giblet Gravy

And Cranberry Relish

\$215.00

Prime Rib of Beef

Au Jus

Served with Horseradish and with Au Jus Sauce

\$215.00

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## *Hors D' Oeuvres Buffets*

*Additional carving stations are available upon request  
for a \$60.00 fee per attendant per carving station  
25 person minimum*

*Freshly Brewed Regular, Decaffeinated Coffee  
Freshly Brewed Iced Tea and Ice Water Service are included.*

### *Welcome to the Embassy*

Chilled Fresh Vegetable Crudite with Blue Cheese and Ranch Dip

Fresh Seasonal Sliced Fruit and Berry Display  
with a Creamy Yogurt Dip

Domestic Cheese Display  
With Fresh Grape and Pear Garnish  
Served with Gourmet Cracker and Armenian Lavosh

Teriyaki Marinated Chicken Satays

Italian Meatballs with a zesty Marinara Sauce

Mini Cheesecakes  
Miniature Brownies  
\$30.00

### *The Embassy Deluxe Reception*

Hot Spinach Artichoke Dip in a Sourdough Bread Bowl

Domestic and Imported Cheese Display  
with Fresh Grape and Pear Garnish,  
served with Gourmet Crackers and Armenian Lavosh

Fresh Sliced Seasonal Fruit and Berry Display with a Creamy Yogurt  
Sauce

Deluxe Antipasto Display  
Assortment of Grilled Vegetables, Marinated Olives  
Traditional Italian Cheeses and Cured Meats  
Assortment of Gourmet Crackers

Prime Rib Beef au Jus Carving Station  
served with warm dinner rolls and a natural au jus sauce

Chocolate Dipped Strawberries and  
Mini Eclairs  
\$40.00 per person

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# Beverages

## Cocktails

### Cash Bar Priced per Drink

House and Well Brands  
Call Brands  
Premium Brands  
House Wine  
Premium Wine  
Domestic Beer  
Imported Beer  
Bottled Dasani Water  
Coca-Cola Soft Drinks

\$4.50 House and Well Brands  
\$5.50 Call Brands  
\$6.00 Premium Brands  
\$4.25 House Wine  
\$5.25 Premium Wine  
\$4.25 Domestic Beer  
\$5.00 Imported Beer  
\$2.25 Bottled Dasani Water  
\$2.25 Coca-Cola Soft Drinks

### Hosted Bar Priced per Drink

\$4.25 House and Well Brands  
\$5.25 Call Brands  
\$5.75 Premium Brands  
\$4.25 House Wine  
\$5.00 Premium Wine  
\$4.00 Domestic Beer  
\$4.75 Imported Beer  
\$2.00 Bottled Dasani Water  
\$2.00 Coca-Cola Soft Drinks

### Priced per Gallon

Freshly Brewed \$34.00  
Regular and Decaffeinated Coffee  
Freshly Brewed Hot Gourmet Tea \$34.00  
Freshly Brewed Iced Tea \$34.00  
Fruit Juice (Orange, Ruby Red Grapefruit,  
Cranberry or Guava Juice – per Carafe) \$17.00  
Carafe of Milk \$17.00  
Whole, 2% or Skim Milk)  
Lemonade \$22.00  
Sherbet Fruit Punch \$31.00  
Fruit Punch \$20.00  
Iced Tea \$33.00

### Individually Priced

Coca-Cola Soft Drinks \$2.00  
Assorted Sport Drinks \$3.00  
Red Bull Energy Drink \$4.00  
Bottled Water \$2.00

*A \$75.00 Bartender fee will be applied for bar sales less than \$300.00*

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## *Specialty Bars*

*Create your own specialty bar.  
All Specialty Bars include a bartender  
Minimum for specialty bars is 20ppl*

### *Martini Bar*

*\$7.50 per person*

Lemon Drop

Chocolate Martini

The Cosmopolitan

Apple Martini

### *Mimosa and Bellini Bar*

*\$4.50 and \$5.50 per person*

### *Bloody Mary Station & Margaritas*

*\$8.50 per person*

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# *Wine Selection*

## *Priced per Bottle*

### *Whites*

Salmon Creek Chardonnay (House Wine)	\$19.00
Woodbridge, California	\$20.00
Little Penguin, Australia	\$19.00
Kendall Jackson	\$28.00
Sonoma-Cutrer Russian River Ranches, California	\$37.00

### *Other Whites*

Salmon Creek White Zinfandel California (House Wine)	\$19.00
Covey Run Sauvignon Blanc, California	\$20.00
Zenato Pinot Grigio, Italy	\$27.00
Beringer White Zinfandel, California	\$20.00

### *Reds*

Salmon Creek Cabernet, California (House Wine)	\$19.00
Salmon Creek Merlot (House Wine)	\$19.00
Little Penguin Cabernet, Australia	\$19.00
Little Penguin Shiraz, Australia	\$19.00
Carmen Merlot, Chile	\$20.00
Woodbridge Cabernet, California	\$20.00
Kendall Jackson Merlot	\$28.50

### *Champagne*

J Roget, California (House Champagne)	\$21.00
Non-Alcoholic Apple Cider	\$17.50
Korbel Brut, California	\$29.00
Gloria Ferrer, California	\$33.00
Moët Chandon, White Star, France	\$80.00

### *Special Wine Tastings*

*Discuss special wine tasting options with your Catering Manager*

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## *Audio Visual Equipment*

Podium with Microphone	Complimentary
Wired Hand Held Microphone	\$20.00
Wireless Lavalier Microphone	\$110.00
Wireless Handheld Microphone	\$110.00
4 Channel Mixer	\$35.00
8 Channel Mixer	\$75.00
Portable P.A. System	\$130.00
6 x 6 Tri-Pod Screen	\$25.00
7 x 7 Tri-Pod Screen	\$35.00
8 x 8 Tri-Pod Screen	\$45.00
Overhead Projector	\$35.00
Overhead Projector with 6 x 6 Tri-Pod Screen	\$45.00
35mm Slide Projector	\$38.00
35mm Slide Projector with 6 x 6 Tri-Pod Screen	\$55.00
27" or 25" Monitor with VCR/DVD	\$140.00
27" or 25" Monitor	\$90.00
VCR	\$35.00
DVD Player	\$55.00
Video Projector	\$200.00
LCD Projector – 1000 ANST Lumens	\$150.00
LCD Projector – 2200 ANST Lumens	\$300.00
LCD Projector – 3000 ANST Lumens	\$360.00
Easels	Complimentary
3x5 Whiteboard with Markers	\$40.00
Flipchart with Pad & Markers	\$27.00
Phone Line – Not Available in Waterfall Room	\$50.00
Wireless Internet ( <i>per connection – serves up to 6 laptops</i> )	\$75.00
Speaker Phone	\$100.00
Laser Pointer	\$45.00
Dance Floor – 12' x 12'	\$75.00

**Audio Visual Equipment must be ordered 72 hours prior to arrival**

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