



EMBASSY  
SUITES



**Atlanta's Elegant Receptions for All Occasions**

## RECEPTIONS

### Passed Hors D'oeuvres

(priced base per person passed for 30 minutes, minimum of 3 must be selected)

#### HOT

##### \$3.00 per person

Fried Coconut Shrimp  
Crab and Brie Rangoon  
Mini Beef Wellington with Horseradish Aioli  
Duck Confit Wontons  
Oyster Rockefeller in Pastry Cup

##### \$2.75 each per person

Roasted Duck Skewers with Raspberry Sauce  
Curried Walnut Chicken filled Phyllo Triangles  
Crawfish and Black Bean Empanada  
Seafood Stuffed Mushrooms

##### \$2.25 each per person

Smoked Shrimp Quesadilla  
Spinach, Feta and Pine Nut filled Phyllo Triangles  
Thai Sate Beef with Tahini sauce  
Jamaican Jerked Chicken Skewers with Mango Chutney  
Petite Assorted Quiche

##### \$1.75 each per person

Traditional Meatballs  
Mini Crawfish Pies  
Fried Eggplant Sticks  
Andouille Sausage with Creole Mustard  
Parmesan Crusted Zucchini Sticks with Chipotle  
Horseradish

#### COLD

##### \$3.00 per person

Tataki  
(Thinly sliced teriyaki glazed filet rolled with green onion)  
Shrimp Vinaigrette wrapped in Snow Peas  
Lump Crab Meat & Capers atop Endive Leaves  
Blackened Tuna atop Wonton Triangles and Wasabi Aioli

##### \$2.75 each per person

Smoked Salmon Wrapped Asparagus  
Dilled Shrimp on Cucumber Rounds  
Crawfish Rémoulade Roll Sushi with Ponzu Sauce  
Crab Claw with Cocktail Sauce

##### \$2.25 each per person

Filet of Beef, Arugula and Artichoke Crostini  
Smoked Fish Mousse Crostini with Tobiko Roe  
Vegetable Summer Rolls with Ponzu Dipping Sauce  
Chicken and Almond Tortilla Spirals with Thai Curry Aioli  
California Spiral  
Grilled vegetables, turkey, cream cheese, bacon & spinach

##### \$1.75 each per person

Sun Dried Tomato Tapenade Crostini  
Salmon and Cucumber Pumpnickel Squares  
Prosciutto Wrapped Bread Sticks  
Grilled Eggplant Rounds with Mango Chutney  
Wild Mushroom, Blue Cheese, Spinach &  
Pecan Tortilla Spiral

Prices are Subject to the Appropriate Sales Tax and 20% Taxable Service Charge.

**Galleria**  
2815 Akers Mill Road  
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1-770-984-9300



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## Dips, Displays & Trays

### Dips

**Cheese Fondue**  
\$39.00 per quart

**Sausage, Brie & Artichoke Dip**  
Served with toast points  
\$49.00 per quart

**Salsa, Guacamole & Queso Dip**  
Served with tortilla chips  
\$48 per pint of each

**Artichoke & Crabmeat**  
Served with flat breads & crackers  
\$49.00 per quart

**Spinach Dip**  
Served with tortilla chips  
\$32.00 per quart

**Oyster Rockefeller Dip**  
served with toasted baguette rounds  
\$38.00 per quart

### Displays

**Seafood Display**  
Served with lemon wedges, cocktail, rémoulade and tartar sauces

**Jumbo chilled and peeled gulf shrimp**  
\$32.00 per dozen (minimum 5 dozen)

**Raw oysters on the half shell**  
\$21.00 per dozen (minimum 8 dozen)

**Marinated Crab Claws**  
\$23.00 per pint (minimum 3 pints)

**Smoked Salmon**  
Served with the cream cheese, capers, red onions, boiled eggs,  
lemons and cocktail pumpnickel  
\$145.00 per side

### Trays

**Fresh Vegetable Crudités**  
Cherry Tomatoes, Carrots, Celery, Cucumbers, Broccoli,  
Cauliflower, Mushrooms, Bell Peppers and Spiced Green Beans  
Served with a Herb Ranch and Creole Mustard Yogurt Dips  
\$2.75 per person

**Grilled Vegetable Crudités**  
Yellow Squash, Zucchini, Eggplant, Broccoli, Green and  
Red Bell Peppers, Baby Carrots, Asparagus served with  
Herb Ranch and Creole Mustard Yogurt Dips  
\$3.00 per person

**Seasonal Fruit Display**  
Sliced and whole seasonal fruits which may include: strawberries,  
grapes, melons, cantaloupe, pineapple, kiwi, orange,  
raspberries, blue berries, mango and star fruit.  
served with raspberry yogurt dipping sauce  
\$3.50 per person

**Embassy Cheese Display**  
Imported and Domestic Cheeses which may include: Cheddar,  
Monterey Jack, Brie, Smoked Gouda, Dill Havarti, Stilton and Swiss.  
Served with assorted crackers  
\$5.50 per person

**Baked Brie en Croute**  
Baked 10" wheel of brie in puff pastry topped with pecans, served  
with toasted baguette rounds  
\$65.00 each

**Meze Platter**  
Homemade hummus, eggplant caviar and roasted red pepper,  
artichoke, feta relish, served with flavored croustades  
\$3.25 per person

**Chef's Pates**  
Served with the classic accompaniments  
\$6.25 per person

**Chocolate Dipped Strawberries**  
\$3.25 per person

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## Display Station & Sandwiches Trays

### DISPLAY STATIONS

#### **Carved Sirloin Of Beef**

Served with Miniature Rolls, Horseradish,  
Mayonnaise and Creole Mustard.  
(minimum 15 people) \$5.95 per person

#### **Roast Steamship Round Of Beef**

Served with Croissants and Condiments.  
(minimum 50 people) \$8.75 per person

#### **Honey Glazed Ham**

Served with Assorted Breads and Condiments  
(minimum 15 people) \$6.75 per person

#### **Slow Smoked BBQ Beef Brisket**

Served With Assorted Rolls And Condiments  
(minimum 15 people) \$5.95 per person

#### **Mango Glazed Roasted Turkey**

Served with Assorted Rolls and Condiments  
(minimum 20 people) \$6.75 per person

#### **Ancho And Cinnamon Rubbed Pork Loin**

Served with Peach Chutney and Assorted Rolls  
(minimum 15 people) \$6.75 per person

#### **Crabmeat Crepes**

Delicate Crepes Filled with Crabmeat and Artichokes,  
Topped with White Sauce  
(minimum 15 people) \$7.50 per person

#### **Taco Station**

Spicy Beef and Chicken with Traditional Accompaniments.  
(minimum 20 people) \$8.25 per person

#### **Fajita Station**

Grilled Beef and Chicken Strips accompanied by  
Onions, Peppers, Cheddar Cheese, Flour Tortillas  
(Minimum 20 People) \$8.75 Per Person

#### **Pasta Station**

Bow-Tie, Penne and Tortellini Pastas  
Served to order with Shrimp, Crawfish, Chicken, Tasso,  
Italian Sausage, Mushroom, Tomatoes, Peppers,  
Three Cheese Sauce and Spicy Marinara  
(Minimum 20 people) \$8.75 per person

#### **Gourmet Coffee Station**

Theme Gourmet Coffees served with Shaved Chocolate,  
Sugars, Whipped Cream and Cinnamon.  
(minimum 10 people) \$3.75 per person  
Add Biscotti at \$1.50 per person

\*Cordials may be added at an additional charge

#### **Assorted Mini Dessert Table**

Chocolate Éclairs, Cream Puffs, Chocolate Dipped  
Strawberries, Cheese Cakes, Petite Fours and Fruit Tarts  
(minimum 40 people) \$5.75 per person

There will be a \$55.00 Charge for a Chef in  
Attendance at each station (2 hours)

### SANDWICH TRAYS

(minimum 20 people)

#### **Meats**

rare roast beef, turkey and ham

\$2.35 per person

#### **Salads**

chicken, tuna and egg

\$2.25 per person

#### **Exciting Finger Sandwiches**

smoked turkey with ancho mayonnaise; rare roast beef with  
horseradish sauce; black forest ham with Creole honey  
mustard

Spinach, Apple Smoked Bacon & Mushroom

Watercress, Stilton & Pecan

Dilled Salmon Salad

Cucumber and Dill

\$2.50 per person

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## Wines and Spirits

### **CASH BAR**

House Brands \$4.50 per drink

Call Brands \$5.00 per drink

Premium Brands \$6.00 per drink

Imported Beer \$4.50 per bottle

Domestic Beer \$3.75 per bottle

House Wine \$4.75 per glass

Soft Drinks \$2.25 per drink

### **WINE & BEER BAR**

House Brands (1st hour) \$7.00 per person  
(per added 1/2 hour) \$3.25 per person

Call Brands (1st hour) \$8.00 per person  
(per added 1/2 hour) \$3.75 per person

Premium Brands (1st hour) \$9.00 per person  
per added 1/2 hour) \$4.25 per person

### **OPEN BAR**

House Brands (1st hour) \$8.50 per person  
(per added 1/2 hour) \$4.00 per person

Call Brands (1st hour) \$9.00 per person  
(per added 1/2 hour) \$4.25 per person

Premium Brands (1st hour) \$10.00 per person  
per added 1/2 hour) \$4.75 per person

### **BY THE GALLON OR THE KEG**

Bloody Mary's - Screwdrivers - Margaritas  
\$49.00 per gallon

Champagne Punch \$45.00 per gallon

Nonalcoholic Punch \$29.00 per gallon

Beer by the Keg \$295.00 per keg  
(Approximately 200 glasses)

(\$60.00 per bar for 2 hours of service,  
\$20.00 for each additional hour)

### **BAR BRANDS**

Canadian Club Blend

Jim Beam Bourbon

Gordon's Gin

Castillo Rum

Grant's Family Scotch

Sauza Gold Tequila

Gordon's Vodka

Copperidge Merlot

Copperidge Chardonnay

Heineken, Amstel Light

Bud, Bud Light

### **CALL BRANDS**

Canadian Club Blend

Jack Daniels Bourbon

Beefeaters Gin

Bacardi Rum

Dewar's Scotch

Cuervo Gold Tequila

SKYY Vodka

Cypress Merlot

Trinity Oaks Chardonnay

Heineken,, Amstel Light

Bud, Bud Light

### **PREMIUM BRANDS**

Crown Royal Blend

Makers Mark Bourbon

Tanqueray Gin

Bacardi Rum

Johnnie Walker Red Scotch

Sauza Hornitos Tequila

Ketel One Vodka

Kendall-Jackson Chardonnay

Frei Brothers Merlot

Heineken,, Amstel Light

Bud, Bud Light

Embassy Suites is responsible for the sale and service of alcoholic beverages on the premises as regulated by Georgia Liquor Control Board. It is the policy of the hotel that no alcoholic beverages may be brought into the hotel catering facilities

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## DINNER BUFFETS

Minimum 20 people

### **PEACHTREE'S FINEST**

Sliced Fresh Fruit Display  
Domestic and Imported Cheese Presentation  
European Field Salad with Balsamic Vinaigrette  
Carved Roast Sirloin of Beef\*  
Chicken Breast Peachtree  
Seafood Newburg  
Potatoes Au Gratin  
Steamed Rice Pilaf  
Bouquetiere of Vegetables  
Hot Breads and Butter  
Dessert Display  
Coffee & Tea

\$32.95 per person

\*Carver Fee - \$55.00 Per Chef

### **SOUTHERN HOSPITALITY**

Southern Style Potato Salad  
Cole slaw  
Golden Fried Chicken  
Fried Catfish  
Barbecued Baby Back Ribs  
Mashed Potatoes  
Corn on the Cob  
Southern Style Green Beans  
Corn bread and Biscuits  
Butter and Honey  
Apple Pie  
Peach Cobbler  
Coffee & Tea

\$27.95 per person

### **CAJUN FAIS DODO**

Seafood File Gumbo  
New Orleans Wop Salad  
Shrimp Creole  
Pecan Crusted Chicken Breast  
with Tasso Cream Sauce  
Red Beans and Rice  
Cajun Potatoes  
Zydaco Snap Beans  
Garlic French Bread  
Brownies  
Pecan Pralines  
Coffee & Tea

\$25.95 per person

### **SANTA FE FEAST**

Tortilla Soup  
Southwestern Taco Salad  
Red Snapper Vera Cruz  
Grilled Chicken Mole  
Saffron Rice  
Fiesta Corn  
Re-Fried Black Beans  
Sopapillas  
Flan  
Coffee & Tea

\$26.95 pre person

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## LUNCHEONS SALADS AND SANDWICHES

### Trays

#### Fresh Vegetable Crudités

Cherry Tomatoes, Carrots, Celery, Cucumbers, Broccoli, Cauliflower, Mushrooms, Bell Peppers and Spiced Green Beans  
Served with a Herb Ranch and Creole Mustard Yogurt Dips  
\$2.75 per person

#### Grilled Vegetable Crudités

Yellow Squash, Zucchini, Eggplant, Broccoli, Green and Red Bell Peppers, Baby Carrots, Asparagus served with Herb Ranch and Creole Mustard Yogurt Dips  
\$3.00 per person

#### Seasonal Fruit Display

Sliced and whole seasonal fruits which may include: strawberries, grapes, melons, cantaloupe, pineapple, kiwi, orange, raspberries, blue berries, mango and star fruit.  
served with raspberry yogurt dipping sauce  
\$3.50 per person

#### Embassy Cheese Display

Imported and Domestic Cheeses which may include: Cheddar, Monterey Jack, Brie, Smoked Gouda, Dill Havarti, Stilton and Swiss.  
Served with assorted crackers  
\$5.50 per person

#### Baked Brie en Croute

Baked 10" wheel of brie in puff pastry topped with pecans, served with toasted baguette rounds  
\$65.00 each

#### Meze Platter

Homemade hummus, eggplant caviar and roasted red pepper, artichoke, feta relish, served with flavored croustades  
\$3.25 per person

#### Chef's Pates

Served with the classic accompaniments  
\$6.25 per person

#### Chocolate Dipped Strawberries

\$3.25 per person

### COLD SANDWICHES

(Maximum of 25 people)

Sandwiches are served with Lettuce, Tomato and Pickle and a choice of Pesto Pasta Salad or Potato Chips  
Includes Dessert and Iced Tea.

#### TRADITIONAL CLUB

\$14.95

#### HAM AND SWISS CHEESE ON A CROISSANT

\$14.95

#### CHICKEN SALAD ON A CROISSANT

\$14.95

#### SMOKED TURKEY AND GOUDA WRAP

\$14.95

#### TUNA SALAD SPINACH WRAP

\$14.95

#### MUFFALETTA

Ham, Mortadella, Genoa Salami, Provolone Cheese and Olive Salad  
\$15.95

### HOT SANDWICHES

(Maximum of 25 people)

Sandwiches are served with French Fries, Lettuce, Tomato and Pickle along with Dessert and Iced Tea.

#### ROAST BEEF & CARMELIZED ONION ON CROISSANT

\$17.95

#### GRILLED CHICKEN BREAST AND SWISS ON BUN

\$16.95

#### BACON CHEESEBURGER

\$15.95

#### ADOBO BBQ SHREDDED PORK

\$14.95

#### FRESH CATCH SANDWICH

\$16.95

### DESSERTS

Chocolate Layer Cake - Ice Cream  
Carrot Cake - Sherbet

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## LUNCHEON BUFFETS

### **DAGWOOD'S DELIGHT**

(minimum of 8 please)

2 Ft. Submarine Sandwich with:  
Ham, Roast Beef and Turkey, Swiss and  
Provolone Cheeses, Lettuce, Tomato and Onion  
Pasta Salad and Cole Slaw, Potato Chips,  
Sliced Fruit Display  
Baked Chocolate Chip and Oatmeal Cookies  
Freshly Brewed Iced Tea  
\$16.95

### **TRADITIONAL DELI**

(minimum of 10 please)

Sliced Roast Beef, Smoked Turkey, Ham  
and Genoa Salami  
Gourmet Sliced Cheeses  
Sliced Tomato, Shredded Lettuce, Onion and Pickle  
Assorted Breads and Condiments  
Pesto Bowtie Pasta Salad  
Potato Chips  
Assorted Cookies and Chocolate Brownies  
Freshly Brewed Iced Tea  
\$19.95 per person

### **GRILLED SANDWICH BAR**

(minimum 10 people)

Char-Broiled Hamburgers and Chicken Breasts  
Cheddar and Swiss Cheeses  
Sautéed Mushrooms and Onions  
Seasoned French Fries  
Sliced Tomato, Shredded Lettuce, Onion and Pickle  
Assorted Cookies and Chocolate Brownies  
Freshly Brewed Iced Tea  
\$19.95 per person

### **CLASSIC PIZZA**

(minimum of 15 please)

Salads: Crisp Caesar  
Pizzas: Pepperoni, Vegetable, Sausage and Double  
Cheese  
Dessert Display  
Freshly Brewed Iced Tea  
\$17.95 per person

### **CLASSIC PASTA**

(minimum of 20 please)

Crisp Caesar Salad  
Fettuccine, Penne and Bow Tie Pastas  
Toppings: Alfredo, Marinara, Italian Sausage,  
Meatballs, Fresh Garden Vegetables  
Garlic Bread, Dessert Display  
Freshly Brewed Iced Tea  
\$19.95

### **NEW ORLEANS BUFFET**

(minimum 15 people)

Shrimp Bisque  
Pesto Bowtie Pasta Salad with Shrimp  
Blackened Fish with Lemon Butter Sauce  
Pecan Crusted Chicken Breast with Tasso Cream  
Smothered Potatoes with Beans Onions and Bacon  
Cajun Corn Macque Choux  
Pecan Pie  
Freshly Brewed Iced Tea  
\$26.95 per person

### **MEXICAN FIESTA**

(minimum 20 please)

Crisp Taco Shells, Soft Flour Tortillas  
Spicy Ground Beef, Seasoned Chicken Strips with  
Grilled Onions and Peppers, Shredded Cheese,  
Lettuce, Diced Tomatoes, Guacamole, Sour Cream  
and Salsa, Re-fried Beans, Spanish Corn,  
Mexican Rice and Sopapillas  
\$19.95

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## **Breakfast Buffets**

### **THE HEALTHY ONE**

(minimum of 20 people)

Assorted Chilled Juices, Seasonal Fresh Fruit Display with Cottage Cheese  
Selection of Cereals with Whole or Skim Milk  
Yogurt with Choice of Toppings: Granola, Raisins and Dried Fruit  
Blueberry and Banana Nut Muffins, Warm Croissants with Butter, Preserves and Honey  
Coffee or Tea  
\$13.95 per person

### **EMBASSY BRUNCH**

(Minimum of 40 people)

Assorted Chilled Juices, Sliced Fresh Fruit,  
Garden Salad with Assorted Dressings

#### **Entrees (Choose Three)**

Pasta Primavera; Omelet Station\*; Carved Sirloin of Beef\* ;Sugar Baked Ham \*;  
Chicken and Mushroom Crepes or Baked White Fish

#### **Side Dishes**

Breakfast Potatoes, Steamed Rice, Crisp Bacon, Steamed Fresh Vegetable Medley,  
Warm Biscuits and Croissants, Butter, Preserves and Honey

#### **Dessert Display**

Mousses, Pies and Cakes

Coffee or Tea

\$23.95 per person

### **THE 11 O'CLOCK SET**

(minimum of 40 people)

Assorted Chilled Juices, Fresh Fruit Display,  
Omelet Station with Choice of Fillings:\*  
Ham, Green Peppers, Shredded Cheese, Mushrooms, Onions  
Cheese Blintzes with Berry Toppings, Bacon, Potato O'Brien and Sausage,  
served with Assorted Breakfasts Breads,  
Butter, Preserves and Honey  
Coffee or Tea  
\$18.95 per person

### **PLANTATION BUFFET**

(Minimum of 40 people)

Assorted Chilled Juices, Fresh Sliced Fruit  
Soft Scrambled Eggs, Bacon Strips, Sausage Links, Breakfast Potatoes and Grits,  
Assorted Pastries, Biscuits and Croissants; Butter, Preserves and Honey  
Coffee or Tea  
\$13.95 per person

\*Uniform Chef or Carver fee is \$55.00 per Station for Two Hours

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### **Breakfast & Coffee Breaks**

#### **CONTINENTAL BREAKFAST**

Coffee, Teas, Decaffeinated Coffee, Assorted Juices  
and Breakfast Breads  
\$9.50 per person

#### **DELUXE CONTINENTAL BREAKFAST**

Coffee, Teas, Decaffeinated Coffee, Assorted  
Juices, Breakfast Breads and Fresh Sliced Fruit  
\$10.25 per person

#### **AMERICAN BUFFET**

The Deluxe Continental Breakfast with the addition of  
Scrambled Eggs, Bacon or Sausage, Hash Browns  
or Grits and Biscuits  
\$13.95 per person

#### **THREE-IN-ONE BREAKS**

\$17.95 per person

##### **Pre-Meeting**

Coffee, Teas, Decaffeinated Coffee  
Fruit Juices, Assorted Fresh Breakfast Breads

##### **Mid-Morning**

Coffee, Teas, Decaffeinated Coffee,  
Assorted Sodas, Fresh Sliced Fruit

##### **Mid-Afternoon**

Coffee, Teas, Decaffeinated Coffee, and Sodas  
**(Choose one)**  
Brownies or Fresh Baked Cookies  
or Soft Baked Pretzels

#### **ADDITIONAL ENHANCEMENTS**

Orange or Grapefruit Juice \$9.75 per Carafe  
Assorted Fresh Baked Cookies \$18.00 per Doz.  
Assorted Sodas \$2.25 each  
Bottled Waters \$2.95 each  
Fiji Bottled Water \$3.75 each  
Coffees by the Gallon \$55.00

### **SPECIALITY BREAKS**

#### **SPORTS BREAK**

Roasted Peanuts, Popcorn, Soft Pretzels with  
Mustard, Lemonade, PowerAde  
\$9.75 per person

#### **CHOCOLATE LOVERS BREAK**

Chocolate Brownies, Chocolate Dipped Strawberries,  
Chocolate Chip Cookies, Hershey Kisses and M&Ms  
\$8.95 per person

#### **FITNESS BREAK**

Granola Bars, Assorted Yogurt, Sliced Fresh  
Fruit, California Trail Mix, Fruit Juices,  
PowerAde, Mineral Water  
\$9.75 per person

#### **TEX MEX BREAK**

Salsa, Guacamole, Chili Con Queso and Tortilla Chips  
\$8.25 per person

#### **CINEMA BREAK**

Popcorn, Soft Pretzels, Candy Bars,  
Assorted Sodas and Waters  
\$8.25 per person

#### **ADDITIONAL SUGGESTIONS**

Coffee, Teas, Decaffeinated Coffee  
\$4.25 per person

Coffee, Teas, Decaffeinated Coffee,  
Assorted Breakfast Breads  
\$7.95 per person

Coffee, Decaffeinated Coffee, Teas, Assorted Sodas,  
**(Choose One)**  
Fresh Baked Cookies, Candy Bars, Brownies,  
Whole Fruit \$7.95 per person

Wine and Cheese Breaks  
\$10.50 per person

Coffee, Teas, Decaffeinated Coffee, and Assorted  
Sodas  
\$6.75 per person

Breaks for less than 15 guests will incur an additional \$25.00 service charge  
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### **Plated Dinners**

All Dinner Selections include American Field Salad, Hot Breads and Butter, Dessert, Coffee and Tea

#### **A LA CARTE APPETIZERS**

Crawfish Rémolade \$7.95

\* Caesar Salad \$2.00

\* Spinach Salad with Warm Bacon Dressing \$2.50

Fresh Fruit Compote \$2.50

Smoked Salmon Rosette with Condiments \$5.95

\*(Replaces American Field Salad)

#### **PECAN CRUSTED CHICKEN**

Boneless Breast of Chicken Crusted with Pecans and Sautéed, served with Rice Pilaf, Sautéed Vegetables and Tasso Cream Sauce

\$24.95

#### **ACHIOTE SEARED TUNA**

Served with Teriyaki Reduction, Garlic Mashed Potatoes, Corn Macque Choux and Sautéed Spinach

\$27.95

#### **THAI CURRY RED SNAPPER**

Grilled Red Snapper with Red Curry Coconut Milk Sauce, Baby Bok Choy and Sticky Rice

\$26.95

#### **GRILLED NEW YORK STRIP STEAK**

Served with Baby Red Potatoes, Grilled Asparagus and Béarnaise Sauce \$31.95

#### **ROASTED VEAL CHOP**

12 oz. Veal Chop stuffed with Ricotta & Tasso, served with Garlic Mashed Potatoes, Grilled Asparagus and Mushroom Demi-Glace \$32.95

#### **PEACHTREE CHICKEN**

Breast of Chicken with pecan rice stuffing, Mornay Sauce and Fresh Vegetables

\$23.95

#### **SHRIMP PAPPARDELLE**

Sautéed Shrimp with Roma Tomatoes, Fresh Basil and Pappardelle Pasta tossed with Olive Oil and topped with shaved Asiago Cheese

\$27.95

#### **CINNAMON & ANCHO RUBBED PORK LOIN**

Served with Peach Chutney, Rice Pilaf and Sautéed Vegetables

\$25.95

#### **DESSERTS**

(Choice of One)

Chocolate Layer Cake

Deep Dish Apple Pie

German Chocolate Cake

Carrot Cake or

Cheesecake with Seasonal Berries

#### **OPTIONAL DELIGHTS**

(Add \$2.00 per person)

Strawberry Romanoff

Grand Mariner Chocolate Mousse

Tiramisu

Flaming Bananas Foster

Café Brulot

Baked Apple Napoleon

See our Wine List featuring our Fine Wines.

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## Catering Policies

1. In arranging for private functions, the attendance must be specified at least 48 hours in advance. Sunday, Monday and Tuesday guarantees must be received by 11:00 am the proceeding Thursday. This number will be used accordingly. The hotel will set up and prepare 5% above the guaranteed number. If no guarantee is received, the hotel will prepare and charge for the number of persons estimated from the catering contract. A minimum of 20 people is required or a set up charge will be assessed. A bartender charge of \$55.00 will be assessed on each banquet bar: this is a minimum of 2 hours service. An additional charge of \$20.00 will apply for each hour service.
2. The quotation herein is subject to a proportionate increase to meet increased costs of operation existing at the time of the function by reason of increase in present commodity prices, taxes or currency values. Patron expressly grants the right of management to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and accept such substitutions.
3. All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the price, herein agreed open, and the patron agrees to pay them.
4. No beverage or food of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests or invitee from the outside. We reserve the right to make a charge for the service of such beverages and food that are brought into the hotel in violation of this policy.
5. Performance of the agreement is contingent upon the ability of management to complete the same, and is subject to labor troubles, disputes or strikes; accidents; government (federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, Never ages or management preventing or interfering with performance. In no event will the Hotel be liable far the loss or profit of consequential damages whether based on breach of contracts, warranty or otherwise.
6. Full payment shall be made 10 days in advance of the function unless credit has been established to the satisfaction of management, in which event, a deposit will be paid a the time of signing the contract. The balance of the account is due, and payable 10 days after the date of the function. Deposits are refundable only if cancellation is received 30 days (general), 90 day, (social), 180 days (Christmas, Family reunions and Weddings) prior to the scheduled function.
7. All displays or exhibits, if any, must conform to the city code fire ordinance rules. The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any substance, unless approval is given by this office in writing. In the event this is done without or authorization and any damage are suffered, the cost of repair and/ or replacement will be billed to the patron.
8. The Hotel reserves the right to assign another room, should we be unable to give you the named room. Downward adjustments in attendance in excess of 20% of the original guarantee, within 60 days of the function date, will be subject to additional rental charges in the event that the reserved space cannot be resold. Changes in room arrangements within 24 hours will be subject to additional labor charges. To best accommodate all set-ups and menu requests, the final arrangements should be confirmed 7 days in advance of the function to the catering department. Room usage times: Daytime events, 8:00 am to 5:00 pm; Evening events, 6:00 pm to 11:00 pm.
9. The hotel applies a mandatory 20% service charge, which is taxable.
10. All special equipment and services can be arranged with our catering department. For your convenience, with 24hour notice we can make arrangements for complete audio/ visual services. We do request that the catering department be notified of any equipment that you will provide.
11. The Hotel will not assume responsibility for damage of loss of any merchandise or article left in the hotel prior to, during or following the function. Any freight or shipping charges incurred as a result of materials, i.e. literature, audio visual and video equipment, books, etc., being shipped to the Embassy Suites remain the sole responsibility of the conference, association or group.
12. Packages for meetings may be delivered to the hotel one working day prior to the meeting date with prior notification and approval from your catering representative. The following information should be included on all packages:
  - A. Group name
  - B. Hotel
  - C. Meeting contact
  - D. Date of functionThe Hotel reserves the right to approve the type and time of all entertainment and music.

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