



CATERING MENUS

DINNER

407.834.2400 | embassysuites.com

DINNER BUFFETS

MINIMUM 25 PEOPLE



All Buffets are Served with Warm Rolls & Sweet Butter, Iced Tea, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Hot Tazo® Teas

LITTLE ITALY

Traditional Caesar Salad with Parmesan Cheese & Garlic Croutons, Tossed Caprese Salad with Heirloom Tomato, Mozzarella & Balsamic Vinaigrette, Antipasto Platter with Marinated Olives, Peppers & Artichoke Hearts, Chicken Piccata, Sirloin Pizzaiola, Parmesan Risotto, Sautéed Zucchini, Onions and Tomatoes, Garlic Bread, Dessert Choice of Tiramisu, Cannolis or Italian Cream Cake

\$40 per person



LA CANTINA

Mixed Green Garden Salad, Charred Corn and Black Bean Salad with Cilantro Dressing, Grilled Chicken with Creamy Chipotle Sauce, Cheddar Cheese and Pico De Gallo, Beef & Cheese Enchiladas, Refried Beans, Spanish Rice, Dessert Choice of Margarita Cheesecake, Pineapple Cake, or Coconut Cake

\$39 per person

BARBECUE

Tossed Garden Salad with Assorted Toppings and Dressings, Coleslaw, Honey Glazed Boneless BBQ Chicken Breast, Texas Braise Beef Short Ribs, Garlic Mashed Potatoes, BBQ Baked Beans, Green Beans, Jalapeño Corn Bread, Dessert Choice of Warm Apple Cobbler, Chocolate Cake, or Carrot Cake

\$41 per person



**E M B A S S Y
S U I T E S**
by HILTON™

All prices are subject to 23% service charge and 7% sales tax.

DINNER BUFFETS

MINIMUM 25 PEOPLE



CREATE YOUR OWN BUFFET

Salad

Traditional Caesar Salad with Shaved Parmesan & Garlic Croutons, Chopped Salad with Lettuce, Crisp Bacon, Pasta, Tomatoes, Red Onions & Gorgonzola, Honey Mustard Vinaigrette

Please Select Two [2] Entrées:

Lemon Beurre Blanc Breast of Chicken, Braised Beef Short Ribs, Sliced Prime Rib, Roasted Pork Loin, Salmon Piccata, Fresh Seasonal Fish, Butternut Squash Ravioli with Sage Cream Sauce

Please Select Two [2] Accompaniments:

Broccoli, Southern Green Beans, Creamed Spinach, Rice Pilaf, Loaded Mashed Potato Bar (Yukon Gold Mashed Potatoes, Cheese, Sour Cream, Bacon Bits), Oven Roasted Potatoes, Potato Au Gratin, Saffron Rice with Pigeon Peas, Wild Mushroom Risotto

Served with Chef's Assorted Dessert Display to include Mini Shot Glass Desserts, Cheesecake Bites, Cakes & Pies



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PLATED DINNERS

ENTRÉE OPTIONS

All Plated Entrees are served with Your Choice of Tossed Garden Greens with Assorted Toppings & Dressing or Traditional Caesar Salad with Garlic Croutons & House Made Caesar Dressing , Warm Rolls & Sweet Butter, Iced Tea, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Hot Tazo® Teas and One Dessert Selection

TUSCAN CHICKEN

Parmesan Risotto & Grilled Vegetables
\$33 per person

CHICKEN MARSALA

Angel Hair Pasta & Fresh Seasonal Vegetable
\$34 per person

PRIME RIB OF BEEF, AU JUS

Oven Roasted Potato & Fresh Seasonal Vegetable
\$36 per person

FILET MIGNON

Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetable
\$41 per person

BALSAMIC BROWN SUGAR GLAZED SALMON

Jasmine Rice & Fresh Seasonal Vegetable
\$36 per person

SEASONAL FRESH CATCH

Rice Pilaf & Fresh Seasonal Vegetable
\$36 per person

DUO PLATES

**PETITE FILET MIGNON
WITH CHICKEN PICCATA**
Yukon Gold Mashed Potatoes &
Fresh Seasonal Vegetable
\$40 per person

**PETITE FILET MIGNON
WITH GRILLED SHRIMP**

Wild Mushroom Risotto & Grilled Vegetable
\$44 per person

Dessert Selection

Chocolate Cake, NY Cheesecake, Key Lime Pie,
Carrot Cake Chocolate or Strawberry Mousse
with Chantilly Cream



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