

**2009/2010 EMBASSY SUITES
BUFFET WEDDING RECEPTION**

Salads

(Choose Two)

Tossed Seasonal Greens

Market Vegetables & Assorted Dressings

Caesar Salad

Crisp Romaine, Garlic Parmesan Dressing, Herb Croutons, Parmesan Crisp

Apple & Fennel Salad

Julienne Apples, Chives, Candied Pecans, Goat Cheese, Citrus Vinaigrette

Antipasto Salad

Fresh Tomatoes, Mozzarella Cheese, Garden Vegetables, Herb Vinaigrette

Fresh Fruit

Assorted Sliced Seasonal Fruit

Entrees

(Choose Three)

Grilled Chicken

Pesto Cream Sauce & Toasted Pine Nuts

Fresh Salmon Fillet

Orange-Honey Glazed, Red Pepper Aioli

Seafood Pasta Sautee

*Clams, Scallops, Shrimp and fresh Seafood with
Tomatoes, Garlic and White Wine over Linguini*

Grilled Top Sirloin Steak

Mushroom Ragout

Pan Seared Halibut

Chive-Lemon Beurre Blanc

*Choose Slow Roasted Prime Rib Carving Station as an Entrée
For an additional \$8.95 per person.*

(Served with Silver Dollar Rolls, Au Jus, & Creamy Horseradish)

Accompaniments

(Choose Two)

Roasted Herbed Potatoes ~ Rice Pilaf ~ Garlic Mashed Potatoes

Penne Pasta Primavera ~ Fresh Seasonal Vegetables

Fresh Rolls with Sweet Cream Butter

Regular & Decaf Coffee & Champagne Toast

\$54.95 per person ++

Plus 22% service charge & 8.75% sales tax (\$72.90)

Add Wine during Dinner Service @ \$12++ per person (\$15.92)

Food & Beverage Minimum Required to Reserve Reception Space

Room Set-up includes White Linens, Candle Centerpieces, Tables, Chairs, Glassware & China.

\$250 Set-up Fee for Dance Floor,

Outside Vendor Services Available upon Request.

Menu Selections due Seven Business Days Prior to Event

Menu Selections and Prices are Subject to Change