

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

RECEPTION

Imported & Domestic Cheese Display

Garnished with Fresh Fruit & Served with Specialty Crackers

SALADS

(Choose One)

Tossed Seasonal Greens

Market Vegetables & Assorted Dressings

Spinach Salad

Fresh Spinach, Bacon, Dried Cranberries, Goat Cheese, Raspberry Vinaigrette

Caesar Salad

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

Apple & Fennel Salad

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

ENTREES

Chef's Choice of Accompaniments, Fresh Rolls with Sweet Cream Butter

Regular & Decaf Coffee & Champagne Toast

Roasted Cornish Hen

Ricotta Cheese, Spinach & Pine Nut Stuffing

Oven Baked Salmon Fillet

Orange-Honey Glazed, Red Pepper Aioli

Pan Seared Halibut

Chive-Lemon Beurre Blanc

Roasted Prime Rib

Creamy Horseradish, Natural Jus

Grilled Chicken Breast

Sun-Dried Tomato Jus

Combination Plates

Petite Filet Mignon & Salmon Fillet

Roasted Garlic Demi-Glaze, Red Pepper Aioli

Grilled Chicken Breast & Salmon Fillet

Sun-Dried Tomato Jus, Red Pepper Aioli

Petite Filet Mignon & Grilled Chicken Breast

Roasted Garlic Demi-Glaze, Sun-Dried Tomato Jus

\$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