

**2011/2012 EMBASSY SUITES
PLATED WEDDING RECEPTION**

RECEPTION

Imported & Domestic Cheese Display

Garnished with Dried 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

(Choose One)

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

Regular & Decaf Coffee, Champagne Toast & Cake Cutting Fee

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 Linens (white, cream or black), Candle Centerpieces,*

Tables, Chairs, Glassware, Silver & China.

\$250 Set-up Fee for Dance Floor

Outside Vendor Services and upgrades Available upon Request.

Menu Selections and Prices are Subject to Change