



CONTINENTAL BREAKFAST/COFFEE BREAKS

(Maximum Two Hours)

All Include Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas

Traditional Continental

Fresh Sliced Seasonal Fruit Display
Baked Breakfast Pastries, and Selected Fruit Juices
\$13.50 Per Guest

Embassy Continental

Fresh Baked Breakfast Pastries, Fresh Sliced Seasonal Fruit Display,
Fruit Yogurt and Warm Ham & Swiss Croissants,
and Selected Fruit Juices
\$15.00 Per Guest

Southern Continental

Freshly Squeezed Florida Orange Juice and Selected Fruit Juices
Fresh Sliced Seasonal Fruit Display
Fresh Donuts, Assorted Miniature Quiche
Selection of Assorted Danish and Muffins
Assorted Preserves, Marmalade and Sweet Butter
\$15.50 Per Guest

The Emerald Coast Continental

Freshly Squeezed Florida Orange Juice and Selected Fruit Juices
Tropical Fruit Salad With Fresh Mint and Toasted Coconut
Ham Biscuits filled with Scrambled Eggs and Cheese
\$16.00 Per Guest

The Diamond Continental

Freshly Squeezed Florida Orange Juice and Selected Fruit Juices
Fresh Sliced Seasonal Fruit Display
Our Chef's Selection of Freshly Baked Bagels and Breakfast Pastries
Flavored Cream Cheeses
Smoked Atlantic Salmon Display
Assorted Preserves, and Premium Butter
\$19.00 Per Guest

Bagels Galore

Assorted Bagels with Flavored Cream Cheeses,
Fresh Sliced Seasonal Fruit Display, Assorted Yogurts
\$16.00 Per Guest

Ham and Cheese Please

Ham and Swiss Croissants, Fresh Sliced Seasonal Fruit Display
Freshly Squeezed Florida Orange Juice and Selected Fruit Juices
\$14.75 Per Guest

Emerald Coast Breakfast Additions

Freshly Brewed Coffee (Regular or Decaffeinated)	\$55.00 Per Gallon
Freshly Squeezed Orange Juice	\$40.00 Per Gallon
Assorted Soft Drinks	\$3.25 Per Can
Bottled Water	\$3.25 Per Bottle
Freshly Baked Danish and Croissants	\$40.00 Per Dozen
Assorted Doughnuts	\$28.00 Per Dozen
Assorted Muffins	\$30.00 Per Dozen
Toasted Bagels with Assorted Cream Cheeses	\$35.00 Per Dozen
Individual Fruit Yogurt on Ice	\$2.50 Each
Tray of Sliced Seasonal Fruit	
Small Tray	\$110.00 (serves 15ppl)
Medium Tray	\$175.00 (serves 50ppl)
Large Tray	\$250.00 (serves 100ppl)
Whole Seasonal Fruit	\$2.50 Each
Granola Bars	\$2.50 Each
Miniature Croissant filled with Ham and Cheese	\$4.75 each
Bowl of Mixed Nuts	\$21.00 Each

\$50.00 Charge for less than 25 guests will apply

All Food & Beverage Functions Are Subject to a 22% Service Charge And 7% Sales Tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BUFFET BREAKFASTS

*All Include Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea
Minimum of 50 guests for all Buffet Breakfast Menus*

The Southern

*Freshly Squeezed Florida Orange Juice
Fresh Sliced Seasonal Fruit Display
Assorted Fruit Yogurts
Fluffy Scrambled Eggs
Home-Fried Potatoes*

*Grilled Sausage Patties and Crisp Bacon Strips
Sausage Gravy and Biscuits*

*Grits with Shredded Cheddar Cheese
Fresh Bakery Selection to include*

*Muffins, Assorted Bagels, and Assorted Danish
Flavored Cream Cheese, Fruit Preserves, Butter Rosettes
\$26.50 Per Guest*

The Miramar

*Freshly Squeezed Florida Orange Juice
Fresh Sliced Seasonal Fruit Display
Sliver Dollar Pancakes with Maple Syrup
Cheese Blintz with Fruit Sauce
Assorted Fruit Yogurts
Fluffy Scrambled Eggs*

*Crisp Bacon Strips and Grilled Sausage Patties
Hash Browns*

Fresh Bakery Selection to include

*Assorted Bagels, and Assorted Danish
Flavored Cream Cheese, Fruit Preserves, Butter Rosettes
\$26.50 Per Guest*

The Harbor

*Freshly Squeezed Florida Orange Juice
Fresh Sliced Seasonal Fruit Display served with Yogurt Dip*

*Smoked Atlantic Salmon Display
with Bagels and Flavored Cream Cheese
Crisp Bacon Strips and Sausage Patties*

Chef-Carved Country Ham

Fluffy Scramble Eggs

Eggs Benedict

Au Gratin Potatoes

Pancake Oscar

Cheese Blintz with Wild Berry Sauce

*Assorted Breakfast Bread Display, Fruit Preserves, Butter Rosettes
\$29.00 Per Guest*

PLATED BREAKFASTS MENUS

*All Included Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea
All Include Basket of Freshly Baked Breakfast Breads
with Butter Rosettes and Gourmet Preserves*

Classic Breakfast

*Freshly Squeezed Florida Orange Juice
Fluffy Scrambled Eggs served with Crisp Bacon Strips
and Country Sausage Links and
Seasoned Breakfast Potatoes
\$17.00 Per Guest*

The Beachside

*Freshly Squeezed Florida Orange Juice
Balboa French Toast
Filled with Cream Cheese and Orange Marmalade
Pit Ham Steak
Hash Browns
\$18.50 Per Guest*

Traditional Eggs Benedict

*Freshly Squeezed Florida Orange Juice
Poached Eggs with Canadian bacon
on Toasted English Muffins topped
with Hollandaise Sauce and Fresh Asparagus Spears
served with Fresh Sliced Seasonal Fruit Display
\$19.50 Per Guest*

Southern Tradition

*Freshly Squeezed Florida Orange Juice
Fresh Baked Buttermilk Biscuits topped
with Home Made Sausage Gravy
served with Fluffy Scrambled Eggs and Breakfast Ham
\$18.50 Per Guest*

White Sands

*Freshly Squeezed Florida Orange Juice
Petite Filet Mignon with Madeira Sauce
Fluffy Scrambled Eggs
Red Skin Potatoes
\$24.75 Per Guest*

*Omelets Cooked To Order with a Variety of Fillings
\$4.25 Additional Charge per Guest.*

\$100.00 Omelet Chef Fee will apply

A \$100.00 Charge for less than 50 Guests will apply

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BUFFET LUNCH MENUS

(Minimum of 50 guests for all Buffet Lunch Menus)

All Include Freshly Baked Assorted Rolls and Butter Rosettes, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

The Florida Panhandle

Salads

*Vine Ripe Tomato and Cucumber Salad
Creamy Cole Slaw and Potato Salad
Exotic Greens with Tomato, Cucumber,
Mandarin Oranges, Feta Cheese*

Choice of Dressings Ranch, Blue Cheese and Mango Vinaigrette

Entrees

*Golden Fried Mississippi Catfish,
Cornmeal Crusted with Tartar Sauce
Oven Roasted Chicken with Wild Mushroom Sauce
Sugar Baked Country Ham, Garlic Mashed Potatoes
Seasonal Vegetables, Southern style Baked Beans
Cornbread*

Desserts

*Fresh Baked Southern Pecan Pie, Carrot Cake,
Chocolate Layered Cake, Fresh Fruit Cobbler
and Fresh Sliced Seasonal Fruit Display*

\$34.50 Per Guest

Great American Cookout

Salads

*American Field Greens with Tomatoes, Shredded Cheese,
Black Olives and Cucumbers with*

*Mango Vinaigrette, Ranch and Blue Cheese Dressings
Creamy Cole Slaw, Redskin Potato Salad, Macaroni Salad
Tomato and Cucumber Vinaigrette Salad*

Entrees*

*Black Angus Hamburgers, All Beef Hotdogs
And Grilled Chicken Breast
Assorted Sliced Cheese Display,*

*Smoked Bacon, Sautéed Mushrooms, Pickle,
Crisp Lettuce, Sliced Onions and Vine-Ripened Tomatoes
Selection of Mustards, Mayonnaise, Ketchup and Barbecue Sauce
Appropriate Breads*

*Corn on the Cob and Country Style Baked Beans
Baskets of Individual Assorted Chips*

Desserts

*Apple & Southern Pecan Pies
Freshly Baked Cookies and Brownies
Fresh Sliced Seasonal Fruit Display*

\$36.50 Per Guest

**With Grilled Grouper, \$6.25 Additional Charge Per Guest*

The Gulf Coast

Soup

Crab and Corn Chowder

Salads

*Artichoke and Hearts of Palm, Tomato and Bermuda onion tossed
with Red Wine Vinaigrette*

Assorted Tossed Field Greens with

*Mango Vinaigrette, Ranch and Blue Cheese Dressings
Potato Salad, Cole Slaw*

Cajun Style Boiled Shrimp in the Shell

Presented on Crushed Ice with Appropriate Condiments

Entrees

Barbecue Chicken

Baked Grouper with Caribbean Salsa and Mango Butter Sauce

Fried Seafood selection: Shrimp, Oysters,

Southern Style Hushpuppies and Catch of the Day

Served with Tartar and Cocktail Sauces and Lemon Wedges

Oven Roasted Potatoes and Corn on the Cob

Seasonal Vegetables

Desserts

*Fresh Sliced Seasonal Fruit Display, Key Lime Pie,
Chocolate Layered Cake, Tropical Cream Pie*

\$38.00 Per Guest

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BUFFET LUNCH MENUS

(Minimum of 50 guests for all Buffet Lunch Menus)

All Include Freshly Baked Assorted Rolls and Butter Rosettes, Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

The Italian

Soup

Minestrone Soup

Salads

Caesar Salad, Anti Pasta Platter, Cavatappi Salad,
Vine Ripe Tomato with Sweet Basil Feta Cheese
and Dark Balsamic Vinaigrette, Relish Display

Entrees

Ratatouille

Roasted Chicken Marsala

Italian Sausage & Sweet Peppers, Onions, & Garlic Bread

Desserts

Variety of House made Cakes & Torte's

Cannolis, Tiramisu & Pastries

\$34.50 Per Guest

On the Lighter Side

Soup

Soup Du Jour

Salads

Tossed Baby Lettuces with Cucumbers, Tomatoes,
Carrots and Croutons with Mango Vinaigrette,
Ranch and Blue Cheese Dressings

Anti Pasta Platter

Mozzarella and Tomato with Fresh Basil

Entrees

Tarragon Chicken Salad, Albacore Tuna Salad, Seafood Pasta Salad

And Mediterranean Salad

Chefs Fresh Baked Bread Selection

Desserts

Sliced Seasonal Fruit with Yogurt Dip

Freshly Baked Cookies, Key Lime Pie and English Trifle

\$35.50 Per Guest

Add Idaho Baked Potato Bar for an
Additional Charge of \$5.50 per Guest.

The New York Deli

Soup

Chef's Homemade Soup of the Day

Salads

Penne Pasta with Fresh Basil and Feta
with Sun-dried Tomatoes and Vinaigrette Dressing

Roasted Redskin Potato Salad

Creamy Cole Slaw, Fresh Garden Greens with Ranch,

Mango Vinaigrette and Blue Cheese Dressings

Entrees: Display of Sliced Deli Meats

Smoked Turkey Breast, Roast Beef,

Genoa Salami, Cured Ham and Mortadella Olive Loaf & Capicola

Assortment of Sliced Imported and Domestic Cheeses

Platters of Sliced Vine Ripe Tomatoes

Mixed Garden Greens, Onions and Dill Pickle Spears

Appropriate Condiments

Fresh Baked Assorted Deli Breads

Desserts

Fresh Sliced Seasonal Fruit Display

Freshly Baked Cookies, Assorted Pies & Layer Cakes

\$32.00 Per Guest

South by Southwest

Soup

Black Bean Soup

Salads

Traditional Caesar Salad with House Made Dressing

Fiesta Corn and Bean Salad, Tri-Colored Chips with Cheese Dip

Entrees

Build Your Own Taco and Fajita Station

Spicy Ground Beef, Marinated Chicken and Beef

with Onions and Peppers, served with Shredded Cheese,

Sliced Olives, Diced Tomatoes, Shredded Lettuce, Sour Cream,

Guacamole, Salsa and Jalapenos

Spanish Rice and Fresh Vegetables

Desserts

Selection of Specialty Desserts

Fresh Sliced Seasonal Fruit Display

\$31.00 Per Guest

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PLATED LUNCHEON MENUS

(Priced a la Carte)

Soup Selection

- Cream of Cauliflower* \$4.00
Wild Mushroom with Tender Green Onion \$3.75
Cream of Broccoli & Smoked Cheddar \$3.75
Corn & Crab Chowder \$4.50
Minestrone \$4.00
Garden Tomato \$3.75

Salad Selection

- Traditional Caesar Salad* \$4.00
Exotic Baby Greens with Mango Vinaigrette \$3.75
Spinach Salad with Mushrooms, Chopped Egg & Apple Wood Smoked Bacon & Vinaigrette \$3.75
Fresh Arugula Tossed in Raspberry Vinaigrette, Gorgonzola & Fresh Berries \$4.50

Cold Luncheon Selections

- Calypso Salad Trio*
Tarragon Chicken Salad, Bay Shrimp Salad, Albacore Tuna Salad With Tender Field Greens
\$19.50 Per Guest
- Traditional Caesar Salad with Grilled Chicken Breast And Freshly Grated Parmesan Cheese and House made Croutons*
\$16.00 Per Guest
- Calypso Salad with Island Spiced Breast of Chicken, Tomato, Cucumber, Mandarin Oranges and Toasted Pecans with Mango Vinaigrette*
\$16.00 Per Guest

Deluxe Deli

- Thinly Sliced Black Angus Roast Beef, Piled High on Fresh Baked Rye, Served with Ripe Tomato, Shaved Bermuda Onion, Swiss cheese, Horseradish Dijon, Potato Salad, Coleslaw and Kosher Style Pickle*
\$16.00 Per Guest

Classic Shrimp Croissant

- Traditional Bay Shrimp Salad with fresh Dill served on a French Baked Croissant With Potato Salad, Coleslaw and Kosher Style Pickle*
\$16.50 Per Guest

Hot Luncheon Selections

- Flamed Grilled Petite Filet Mignon*
Garlic Mashed Potatoes with Green Bean Confetti
Roasted Shallot Sauce
\$22.00 Per Guest
- Horseradish Crusted Grouper on Saffron Mashed Potatoes with Fresh California Asparagus and Chardonnay Dill Butter Sauce*
Market Price Per Guest
- Roasted Chicken Breast stuffed with Wild Mushrooms and Smoked Gouda Cheese served with Rice Medley and Seasonal Vegetable*
\$17.25 Per Guest
- Center-cut Pork Loin Medallion served on Whipped Idaho-Chive Potatoes with Seasonal Vegetables and Madeira Sauce*
\$18.50 Per Guest
- Penne Pasta with Sautéed Chicken tossed in a Garlic Cream Sauce with Fresh Asparagus Tips and Tomato Fondue*
\$17.25 Per Guest
- Pan-Seared Herbed Crusted Mahi on Stir-fried Vegetables with Lemon Beurre-Blanc Sauce*
Market Price Per Guest
- Pan-Seared Atlantic salmon served on Rice Medley and California Asparagus with a Mango Butter Sauce*
\$17.25 Per Guest
- Chicken Cordon Bleu with Rice Pilaf and Steamed Broccoli*
\$18.50 Per Guest
- Marinated Grilled Flank Steak with Garlic Mashed Potatoes, Sautéed Green Beans, Tomato Fondue and Demi Glace*
\$17.25 Per Guest

Desserts

- New York Style Cheese Cake with fresh Raspberry Sauce* \$7.00
Key Lime Pie with Seasonal Berries \$6.00
Deep Dish Apple Pie with Carmel Sauce \$6.50
Triple Chocolate Cake with Strawberry Grand Mariner Sauce \$6.75
Old Fashion Carrot Cake \$6.50

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MEALS ON THE GO

*All Include Candy Bar, Cookies, Chips, Whole Fresh Seasonal Fruit,
Wet-Naps, Condiments, and Bottled Water*

The Top Flight*

Smoked Turkey Breast

*Monterey Jack Cheese, Lettuce and Tomato served on Sour Dough
\$21.25 Per Guest*

The Back Nine*

*Grilled Breast of Chicken on Ciabatta with Lettuce, Tomato,
Apple-wood Bacon and Tarragon Mayonnaise
\$23.00 Per Guest*

The Day at the Beach*

*Shaved Roast Beef, and Swiss cheese
on Fresh Baked Rye Bread Ripe Tomato & Shaved Red Onion
\$24.00 Per Guest*

The Italian*

*Capicola, Genoa Salami, Cured Ham, Smoked Gouda,
Bermuda onion, Lettuce and Tomato
On Gambino Bread
\$24.00 Per Guest*

** Add Soda for \$3.25 per guest*

AFTERNOON STRETCH BREAKS

*(Items may vary. Please see your Catering Director for more details.)
All Include Assorted Soft Drinks and Bottled Water*

The Sweet Tooth

*Fresh Baked Cookies, Brownies and Candy Bars
Fresh Whole Fruit
Freshly Brewed Coffee and Decaffeinated Coffee
\$12.00 Per Guest*

Take Me Out to the Ballgame

*Popcorn, Peanuts, Cracker Jacks
and Warm Soft Pretzels
served with Yellow Mustard
\$11.00 Per Guest*

The Bambino

*Nacho Bar with Fried Tortilla Chips
Served with Spicy Cheese Sauce, Guacamole, Salsa,
Sour Cream, and Jalapenos
\$12.00 Per Guest*

Death by Chocolate

*Chocolate Dipped Strawberries, Mini Petit Fours,
Chocolate Fondue with Seasonal Fresh Fruits
and Pound Cake, and Chocolate Truffles
Triple Chocolate Cake
Freshly Brewed Coffee and Decaffeinated Coffee
\$18.50 Per Guest*

The Tropical Breeze

*Klondike Bars, Frozen Ices, Nutty Buddy's
Ice Cream Sandwiches and Fruit Bars
Freshly Brewed Coffee and Decaffeinated Coffee
\$12.50 Per Guest*

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HORS' D OEUVRES

(priced per 100 pieces)

Cold Hors' D Oeuvres (Priced Per 100 Pieces)

<i>Iced Jumbo Gulf Shrimp with Cocktail Sauce and Lemon Wedges</i>	\$425.00
<i>Pepper-dews Stuffed With Herb Boursin</i>	\$220.00
<i>Anti Pasta Skewers with Extra Virgin Olive Oil & Aged Balsamic</i>	\$225.00
<i>Freshly Shucked Seasonal Oysters with Horseradish, Saltine Crackers, and Cocktail Sauce</i>	\$215.00*
<i>Jumbo Snow Crab Claws with Cocktail Sauce and Lemon Wedges</i>	\$400.00*
<i>Spicy Seared Tuna Loin on Sesame Wonton and Wasabi Cream</i>	\$300.00
<i>Smoked Salmon on Silver Dollar Horseradish Potato Pancake</i>	\$300.00*
<i>Cold Water Lobster Medallion on Crostini with Tropical Honey Mustard</i>	\$495.00*
<i>Jumbo Lump Crab Louis on Roma Tomato with Fresh Dill</i>	\$315.00
<i>Sun Dried Tomatoes on Toasted Crostini with Melted Feta Cheese</i>	\$210.00
<i>Assorted Deluxe Finger Sandwiches</i>	\$200.00
<i>Deviled Eggs with Domestic Caviar</i>	\$210.00
<i>Chocolate Dipped Strawberries</i>	\$275.00*
<i>Seafood Salad served on Mini Bouchee Pastries</i>	\$260.00
<i>Chateau Briand Canapé with Tarragon Mayonnaise</i>	\$285.00*
<i>Seared Maple Leaf Duck Breast Crostini with Mango Chutney</i>	\$260.00

Hot Hors' D Oeuvres (Priced Per 100 Pieces)

<i>Loli Pop Lamb Chops with Cognac Sauce</i>	\$450.00
<i>Tempura Fried Shrimp with Caribbean Salsa</i>	\$430.00
<i>Spicy Chicken and Wild Mushrooms & Jack Cheese Quesadillas</i>	\$250.00
<i>Oriental Filet of Beef Brochette</i>	\$250.00
<i>Spinach and Feta Cheese in Phyllo Dough</i>	\$275.00
<i>Fried Grouper Beignets served with Tropical Honey Mustard</i>	\$300.00
<i>Fried Lobster Beignets</i>	\$450.00*
<i>Fried Chicken Tenders served with Honey Mustard Sauce</i>	\$200.00
<i>Ocean Scallops wrapped in Crisp Bacon</i>	\$290.00
<i>Mini Crab Cakes served with Roasted Bell Pepper Sauce</i>	\$350.00
<i>Vegetable Spring Rolls served with Soy-Ginger Sauce</i>	\$215.00
<i>Jumbo Mushroom Caps with Crab Stuffing topped with Hollandaise Sauce</i>	\$290.00
<i>Jumbo Mushroom Caps with Sausage Stuffing topped with Hollandaise Sauce</i>	\$275.00
<i>Empanada's Assorted Fillings</i>	\$250.00
<i>Oysters Rockefeller Presented on Rock Salt</i>	\$315.00*
<i>Assorted Mini Quiche</i>	\$225.00
<i>Mini Franks in Puff Pastry</i>	\$200.00
<i>Mini Reuben with Spicy Mustard</i>	\$215.00
<i>Mini Chicago Style Pizza's</i>	\$215.00

[*Are Not Available on the Wedding Packages As A Choice*]

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CHEF'S SELECTED PACKAGE'S

*Our Executive Chef has put together a few hors d'oeuvres packages, which may make the selection easier for you. Prices may vary.
Limit of Two Pieces Per Hors' D Oeuvres per Guest*

The Imperial Package

Displays

*Selection of Imported and Domestic Cheeses decorated with Seasonal Fruit and Accompanied with French bread and Assorted Crackers
Vegetable Crudités to include Zucchini, Yellow Squash, Peppers, Broccoli, Cauliflower, Carrots, Celery, Relish Display*

Hot Hors' D Oeuvres

*Grouper Beignets with Tropical Honey Mustard Sauce
Ocean Scallops wrapped in Crisp Bacon
Mini Crab Cakes with Roasted Bell Pepper Sauce
Mushroom Caps Stuffed with Italian Sausage topped with Hollandaise Sauce*

Chef-Carved Meats

*Top Round of Beef
Sugar-Baked Country Ham
Served with Silver Dollar Rolls and Croissants,
Gourmet Mustards and Creamy Horseradish Sauce
(One Each Carved Item Per 100 People)*

Delectable Desserts

*Petite Pastries, Chocolate-Dipped Strawberries
Triple Chocolate Cake, Key Lime Pie
\$74.00 Per Guest*

The Harbor Light

*Sun dried Tomatoes on Toasted Crostini with Melted Feta Cheese
Antipasto Display with Grilled Vegetables
Shrimp Salad in Mini Bouchee with Fresh Dill
Ocean Scallops Wrapped in Crisp Bacon with Brown Sugar
Fried Chicken Tenders Served with Tropical Honey Mustard Sauce
\$41.00 Per Guest*

The Embassy Selection

*Mini Deep Dish Chicago Style Pizza
Vine Ripe Tomato with Buffalo Mozzarella & Chiffonade of Basil
Vegetable Crudite with Herb Dip
Jumbo Mushroom Caps with Crabmeat Stuffing
Topped with Hollandaise Sauce
Oriental Selection with Soy Ginger Sauce
Assorted Mini Quiche
\$41.00 Per Guest*

EMBASSY SUITES SPECIALTY STATIONS

Pasta Station

*Tri-colored Tortellini, Penne Pasta served with Alfredo and Classic Tomato Fondue
\$12.00 Per Guest
Add Shrimp Additional Charge of \$4.00 Per Guest
Add Chicken Additional Charge of \$3.00 Per Guest
Minimum 50 Guests*

Sautéed Shrimp Scampi Station

*Jumbo Emerald Coast Shrimp sautéed with Fresh Garlic, Herbs & Tomatoes served with Angel Hair Pasta
White Wine & Lemon
\$450.00 Per 100 Shrimp
Serves Approximately 50 Guests*

Southwestern Fajita Station

*Marinated Chicken & Beef
Served with Sautéed Peppers, Onions & Warm Flour Tortillas
Shredded Cheddar Cheese, Guacamole, Salsa & Sour Cream
\$12.00 Per Guest*

Chef Fee \$100.00 for up to Two Hours

Minimum 50 Guests

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SPECIALTY DISPLAYS

Selection of Imported and Domestic Cheeses

Decorated with Seasonal Berries
Accompanied with French bread
and Assorted Gourmet Crackers
Medium (Serves 50 Guests) \$195.00
Large (Serves 100 Guests) \$340.00

Deluxe Vegetable Crudite

With a Choice of Selected Dips: French Onion, Herb or Ranch
Medium (Serves 50 Guests) \$170.00
Large (Serves 100 Guests) \$225.00

Baked Wheel of Brie en Crute

Stuffed with Strawberries Grand Mariner
Accompanied by French Bread & Assorted Crackers
\$175.00 Serves 30 Guests

Fruit Display

Fresh Sliced Seasonal Fruit Display and Berries
Medium (Serves 50 Guests) \$180.00
Large (Serves 100 Guests) \$250.00

Bruschetta Display

Diced Vine Ripe Tomatoes and Sweet Basil,
Tossed with Balsamic Vinaigrette Served with
Toasted French bread
Medium (Serves 50 Guests) \$165.00
Large (Serves 100 Guests) \$220.00

Old World Antipasto

Imported European Deli Meat, Cured Hams, Genoa Salami,
Capicola and Imported Olives and Peppers,
Cheeses & Marinated Vegetables
Medium (Serves 50) \$195.00
Large (Serves 100) \$250.00

Smoked Salmon and Fish Display with Island Spiced Tuna

Varieties of Atlantic Smoked Salmon, Trout and Spicy Seared Tuna
Loin with Traditional Condiments and Wasabi
\$385.00 (Serves 50)

EMBASSY SUITES CARVING STATION ITEMS

\$100.00 Chef fee will apply for two hours.

Steamship Round of Beef

Served with Gourmet Rolls, Horseradish Cream,
Gourmet Mustard & House-made Steak Sauce
\$775.00 Serves 150 Guests

Roasted Tom Turkey

Served with Miniature Croissants, Assorted Rolls,
Cranberry Sauce and Mayonnaise
\$175.00 Serves 25 Guests

Whole Roasted Tenderloin

(Two Per Order)
Served with Gourmet Rolls,
Horseradish Cream and Béarnaise Sauce
\$375.00 Serves 40 Guests

Roast Prime Rib of Beef

Served with Gourmet Rolls,
Creamed Horseradish and Creole Mustard
\$375.00 Serves 40 Guests

Sugar Glazed Baked Country Ham

Served with Gourmet Rolls and Biscuits
Gourmet Mustard and Mayonnaise
\$250.00 Serves 50 Guests

Roasted Pork Tenderloin

(Two Per Order)
Served with Gourmet Rolls, Mango Chutney,
and Demi-Glace
\$230.00 Serves 40 Guests

Smoked Barbeque Beef Brisket

Served with Assorted Rolls & Condiments
\$250.00 Serves 40 Guest

Oven Roasted Top Round of Beef Au Jus

Served with Gourmet Rolls, Horseradish Cream
& Whole Grain Mustard
\$250.00 Serves 40 Guests

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DIPS & DRY SNACKS MENU

Nacho Bar

*Fried Tri-Color Tortilla Chips served with a Spicy Cheese Sauce, Guacamole, Sour Cream, and Salsa
Black Olives And Jalapenos
\$8.50 Per Guest*

Colossal Chips 'N Dip

*Spicy Snack Mix, Potato Chips, Tortilla Chips, Pretzels and Mixed Nuts served
With French Onion Dip, Salsa and Guacamole
\$7.25 Per Guest*

PARTY SNACKS

<i>Bowl of Mixed Nuts</i>	<i>\$20.00 per bowl</i>
<i>Peanuts</i>	<i>\$ 14.00 per bowl</i>
<i>Party Mix</i>	<i>\$ 18.00 per bowl</i>
<i>Cheese Goldfish</i>	<i>\$ 12.00 per bowl</i>
<i>Pretzels</i>	<i>\$ 9.00 per bowl</i>
<i>Popcorn</i>	<i>\$12.00 per bowl</i>
<i>Cracker Jacks</i>	<i>\$12.00 per bowl</i>

ASSORTED DIPS

<i>Warm Blue Crab</i>	<i>\$56.00 per bowl</i>
<i>Warm Spinach & Artichoke</i>	<i>\$46.00 per bowl</i>
<i>Smoked Tuna</i>	<i>\$49.00 per bowl</i>

EMERALD ADDITIONS

<i>Lemonade</i>	<i>\$20.00 Per Gallon</i>
<i>Assorted Soft Drinks</i>	<i>\$3.25 Per Can</i>
<i>Bottled Water</i>	<i>\$3.25 Per Bottle</i>
<i>Chocolate-Dipped Strawberries</i>	<i>\$34.00 Per Dozen</i>
<i>Freshly Baked Cookies</i>	
<i>(Oatmeal, Chocolate Chip, Sugar, White Chocolate Macadamia Nut)</i>	<i>\$29.00 Per Dozen</i>
<i>Large Soft Pretzels with Yellow Mustard</i>	<i>\$29.00 Per Dozen</i>
<i>Chocolate Fudge Brownies</i>	<i>\$29.00 Per Dozen</i>
<i>Assorted Candy Bars</i>	<i>\$2.50 Each</i>
<i>Popcorn by the Bowl</i>	<i>\$12.00 per bowl</i>
<i>Bowl of Chips With Dip</i>	<i>\$19.50 per bowl</i>
<i>Granola Bars</i>	<i>\$2.50 Each</i>
<i>Fresh Whole Seasonal Fruit</i>	<i>\$2.50 Each</i>
<i>Fresh Sliced Seasonal Fruit Display</i>	
<i>Small Tray</i>	<i>\$110.00 (serves 15ppl)</i>
<i>Medium Tray</i>	<i>\$178.00 (serves 50ppl)</i>
<i>Large Tray</i>	<i>\$240.00 (serves 100ppl)</i>
<i>Individual Fruit Yogurt on Ice</i>	<i>\$2.50 Each</i>
<i>Freshly Brewed Coffee</i>	
<i>(Regular or Decaffeinated)</i>	<i>\$55.00 Per Gallon</i>

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BANQUET BUFFET DINNER MENUS

*(Served with Freshly Baked Rolls & Butter Rosettes)
All Includes Freshly Brewed Coffee, Decaffeinated
Coffee, Assorted Hot Tea, and Ice Tea*

Island Buffet

Soup

Emerald Coast Corn and Crab Chowder

Salads

*Baby Exotic Greens with Tomatoes, Cucumbers, Mandarin Oranges
and Feta Cheese with Mango Vinaigrette*

Caribbean Fruit Salad with Fresh Mint and Toasted Coconut

Sweet Corn and Black Bean with Roasted Bell Peppers

Trinidad Potato Salad

Entrees

Jerked Seasoned Roast Pork Loin

Island Spiced Mahi Mahi with Mango Butter Sauce

Marinated Chicken Breast with Sweet & Sour Dried Fruit Glaze

Seafood Creole with White Rice, Tropical Rice Blend

Confetti Style Green Beans with Sugar Toasted Pecans

Desserts

Coconut Cake, Tropical Cream Pies

Island Cheesecake, Key Lime Pie

\$74.00 Per Guest

The All American Grill

Salads

Redskin Potato Salad

Hearts of Romaine Lettuce with House Made Caesar Dressing

Marinated Tomato, Cucumber and Red Onion

American Field Greens with Ranch,

Blue Cheese and Mango Vinaigrette

Jalapeno Cole Slaw, Pasta Salad

Entrees: From Our Grill

Grilled Grouper with Chardonnay Dill Sauce

Grilled Rib Eye Steak with Green Peppercorn Sauce

Grilled Marinated Chicken Breast

Potato Turnip Au Gratin

Seasonal Vegetables

Desserts

New York Style Cheesecake

Double Chocolate Cake

Assorted House Made Pies

\$74.00 Per Guest

The Emerald Coast Seafood Buffet

Soup

Shellfish Chowder

Salads

Classic Caesar with House Made Dressing

Exotic Spring Mix with Assorted Toppings and

Ranch, Blue Cheese and Mango Vinaigrette Dressings

Beef Steak Tomato and Cucumber Salad

Seafood Pasta Salad

Sun Dried Tomato, Artichokes & Marinated Mushrooms

Bountiful Seafood Array

Spicy Boiled Shrimp in the Shell

Jonah Crab Claws & Blue Mussels

Presented on Crushed Ice with Appropriate Condiments

Entrees

Roast Prime Rib of Beef Au Jus

Island Spiced Grouper with Mango Butter

Sautéed Chicken Marsala

Medley of Fried Seafood with Hushpuppies

Seafood Paella

Cavatappi with Baby Shrimp & Scallops tossed with Dill Sauce

Seasonal Vegetables

Desserts

Fresh Sliced Seasonal Fruit Display

Triple Chocolate Layer Cake

Assorted House Made Pies

Key Lime Pie, Southern Style Cheesecake

\$85.00 Per Guest

*Add Steamed Snow Crab Legs with Drawn Butter to the Emerald Coast Seafood
Buffet and the Island Buffet for \$8.00 per Guest.*

A \$300.00 Charge for less than 50 Guests will apply.

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BANQUET BUFFET DINNER MENUS CONT.

*(Served with Freshly Baked Rolls & Butter Rosettes)
All Include Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Hot Tea and Iced Tea.*

The Embassy Barbeque

Salads

*Mixed Garden Salad with Mango Vinaigrette,
Ranch and Blue Cheese Dressings*

Pasta Salad

*Marinated Tomatoes and Cucumbers in Dill Vinaigrette
All American Potato Salad and Jalapeno Cole Slaw*

Entrées

Angus Beef Burger

All Beef Hot Dog

Baby Back Ribs

Barbequed Chicken

Applewood Smoked Bacon, Sautéed Mushrooms and Onions

Baked Beans

Corn on the Cob

Corn Bread

Assorted Sliced Cheese, Shredded Lettuce,

Sliced Tomatoes and Onions

Pickle Spears

Desserts

Key Lime Pie

Fresh Fruit Cobbler

Seasonal Fruit Display

New York Style Cheesecake & Layer Cakes

\$63.00 Per Guest

The Italian

Soup

Minestrone Soup

Salads

*Caesar Salad, Anti Pasta Display, Cavatappi Salad,
Vine Ripe Tomato with Sweet Basil Feta Cheese
and Dark Balsamic Vinaigrette*

Entrees

Chicken Piccatta, Baked Ziti

Pesto Rubbed Baked "Catch of the Day" on Ratatouille Sauce

Tri-Color Tortellini Alfredo, Italian Style Green Beans

Italian Sausage & Sweet Peppers, & Onions

Basket of Garlic Bread

Desserts

Variety of House Made Cakes & Torte's

Cannolis & Mini Pastries

\$63.00 Per Guest

PLATED BANQUET DINNER

*(Served with Freshly Baked Rolls & Butter Rosettes)
All Include Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Hot Tea and Iced Tea.*

The Great Awards Dinner

American Field Greens Salad

with Citrus Vinaigrette and Toasted Pignolia's

Petite Filet Mignon & Baked Stuffed Shrimp

Haricot Verts & Shallots, Roasted New Potatoes with Rosemary

Chocolate Cake with Fresh Berries & Sauce

\$78.00 Per Guest

The Celebrity Dinner

Arugula with Gorgonzola, Fresh Berries and Raspberry Vinaigrette

Pan Seared "Frenched" Pork Chop Imperial, Topped with Jumbo

Lump Crabmeat & Hollandaise Sauce

Served on Creamed Spinach & Demi-Glace

Key West Key-lime Pie with Seasonal Berries & Raspberry Sauce

\$78.00 Per Guest

The Diamond Dinner

Mesclun Salad Greens with Fresh Mango Vinaigrette

Stuffed Chicken Breast with Wild Mushrooms & Smoked Gouda

Cheese, Wild Rice Blend

With Tiny Green Beans with Madeira Sauce

Southern Carrot Cake

\$55.00 Per Guest

The Black Tie Affair

Maximum 50 People

Lahvosh & Blue Cheese Spread

Jumbo Shrimp & Lump Crabmeat Martini with Louis Sauce

Traditional Caesar Salad with Sun-dried Tomatoes

& House Made Dressing

Grilled Filet Mignon & Cold Water Lobster Tail

California Asparagus & Chef's Baked Custard Potatoes

Drawn Butter & Natural Jus

Banana's Foster with Vanilla Bean Ice Cream

\$110.00 Per Guest

A \$300.00 Charge for less than 50 Guests will apply.

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PLATED BANQUET DINNER CONT.

*(Served with Freshly Baked Rolls & Butter Rosettes)
All Include Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Hot Tea and Iced Tea.*

The Atlantic

*Baby Spinach Salad with Mushrooms, Hard Boiled Egg
Cherry Tomatoes & Apple Wood Bacon
House Made Asian Style Vinaigrette
Black Sesame Crusted Atlantic Salmon
with Herb Mashed Potatoes, Broccoli & Dill Butter Sauce
Cheese Cake with Dark Rum Carmel Sauce
\$55.00 Per Guest*

The Great American Frontier

*American Field Green Salad with Teardrop Tomatoes
with White Balsamic Vinaigrette
Roast Cornish Hen Stuffed with Wild Rice,
Julienne Vegetables and Orange Zest Jus
Fried Cheese Cake
\$78.00 Per Guest*

The Emerald Coast

*Embassy Salad With Mango Vinaigrette
Horseradish Crusted Gulf Coast Grouper
Saffron Mashed Potatoes
California Asparagus
Red Bell Pepper Sauce
Key West Key-lime Pie
\$69.00 Per Guest*

The Executive Dinner

*Classic Caesar Salad with our House Made Dressing
Grilled Filet Mignon
Garlic Mashed Potatoes
Tiny Green Bean Confetti
Cognac Sauce
New York Style Cheese Cake
Grand Mariner Strawberry Sauce & Fresh Berries
\$74.00 Per Guest*

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FROM THE BAR

Consumption Hosted Bar

Hostess Beer and Wine Bar

<i>House Brand Cocktails</i>	<i>\$7.30 each</i>
<i>Premium Brand Cocktail</i>	<i>\$9.75 each</i>
<i>House Wine by the Glass</i>	<i>\$7.30 each</i>
<i>Domestic Beers</i>	<i>\$6.00 each</i>
<i>Imported Beers</i>	<i>\$6.00 each</i>
<i>Sodas, Mineral Waters and Juice</i>	<i>\$3.75 each</i>
<i>Cordials</i>	<i>\$9.75 each</i>

Wine by the Bottle

<i>Red, White, and Zinfandel Wines</i>	<i>\$50.00 for 750ml</i>
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Cash Bar

<i>House Brand Cocktails</i>	<i>\$6.00 each</i>
<i>Premium Brand Cocktail</i>	<i>\$8.00 each</i>
<i>House Wine by the Glass</i>	<i>\$6.00 each</i>
<i>Domestic Beers</i>	<i>\$5.00 each</i>
<i>Imported Beers</i>	<i>\$6.00 each</i>
<i>Sodas, Mineral Waters and Juice</i>	<i>\$3.00 each</i>
<i>Cordials</i>	<i>\$8.00 each</i>

*To better service your party 75 people per bar, over 75 people there will be 2 bars
Each Bar will incur a \$100.00 Bartender Fee per Bar and \$100.00 Cashier fee per bar
A \$400.00 Minimum applies to Cash and Hosted Bars*

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HOSTED BARS

Hosted Bar One *(House Brands)*

Beer

*Budwiser
Budlight
Milerlite
Michelob Ultra*

Liquors

*Vodka - Smirnoff
Tequila - Montezuma
Bourbon - Jim Beam
Gin - Seagram's
Scotch - Old Smugglers
Rum - Bacardi
Whiskey - Black Velvet*

House Wines

Red, White, and Blush

\$23.00 Per Guest for 2 Hours

Hosted Bar Two *(Premium Brands)*

Beer

*Corona
Amstel Light
Heineken
Samuel Adams
Budlight
Michelob Ultra*

Liquors

*Vodka - Absolut
Tequila - Jose Cuervo
Gin - Bombay
Scotch - Dewars
Rum - Captain Morgans
Whiskey - Crown Royal
Bourbon - Jack Daniels*

Wine

Red, White, and Blush

\$31.00 Per Guest for 2 Hours

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