



EMBASSY SUITES
HOTELS®

Austin - Central

**BANQUET MENU
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Executive Meeting Planner Package I

(Minimum of 10 people required)

Early Morning

Chilled Orange, Apple and Cranberry Juices
Seasonal Fresh Fruit
Fresh Baked Fruit Danish, Cinnamon Rolls, Muffins,
Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams, Jellies, Assorted Cream Cheese
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

Mid-Morning Break

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
Assortment of Soft Drinks & Bottled Water

Afternoon Break

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
Assortment Of Soft Drinks & Bottled Water
Assortment Of Freshly Baked Cookies & Fudge Brownies

\$28 per person

The Executive Meeting Planner Package II

(Minimum of 25 people)

Early Morning

Chilled Orange, Apple and Cranberry Juices
Seasonal Fresh Fruit & Yogurt with Granola
Fresh Baked Fruit Danish, Cinnamon Rolls, Muffins,
Flaky Mini Croissants
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas

Mid-Morning Break

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
Assorted Granola Bars
Assortment Of Soft Drinks & Bottled Water

Embassy Buffet Luncheon

Salad

Mixed Green Salads and Chefs Choice of Salad to Complement Themed Luncheon

Choice of one Buffet

Deli, Italian, Mexican or BBQ

Chef's Pastry Table

Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Afternoon Break

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
Assortment of Soft Drinks & Bottled Water
Assortment of Freshly Baked Cookies & Brownies
Mixed Nuts and Whole Fruits

\$59 per person

CONTINENTAL BREAKFAST BUFFET

All Continental Breakfast will be set out for 45 minutes to an hour
(Minimum of 20 People)

TRAVIS CONTINENTAL

Chilled Orange, Apple and Cranberry Juices
Seasonal Fresh Fruit
Granola with Chilled Skim and 2% Milk
Croissants and Assorted Pastries
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tazo™ Teas
Soft Drinks, Bottled Water
\$18

Add something warm.....to go with your continental breakfast!
Assorted Pre- Made Breakfast Tacos with Fresh Salsa ~ \$4

TEXAS TACO BREAKFAST BAR

Chilled Apple, Cranberry, Orange Juice
Seasonal Fresh Fruit
Build your own Breakfast Taco with Eggs, Potatoes, Bacon, Chorizo, Cotija,
Corn and Flour Tortilla, Pico de Gallo and Salsa Bar
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tazo™ Teas
Soft Drinks, Bottled Water
\$20

THE COLORADO BUFFET

(Minimum of 25 Guests)

Chilled Orange, Apple and Cranberry Juices
Seasonal Fresh Fruit, Berries and Yogurt
House-Made Granola with Skim and 2% Milk

Fluffy Scrambled Eggs with Chopped Herbs
Hickory Smoked Bacon and Country Link Sausage
Yukon Gold Breakfast Potatoes

Assorted Bakery items To Include:
Fresh Baked Fruit Danish, Cinnamon Rolls, Muffins,
Flaky Mini Croissants
Bagels and Assortment of Breads for Toast
Sweet Cream Butter, Jams, Jellies. Fresh Roasted Salsa and Assorted Cream Cheese

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tazo™ Teas
\$24

Chef's Recommended Enhancements

Buttermilk Pancakes and Texas French Toast ~ **\$5.75**
Traditional Eggs Benedict ~ **\$7.50**
Texas Eggs Strata (Baked Chorizo, Peppers, Onions, Queso Fresco, Ciabatta and Eggs) ~ **\$7**

A LA CARTE SUGGESTIONS BEVERAGES

	Each
Bottled Fruit Juices	\$3.50
Assorted Soft Drinks	\$3.50
Milk (Skim, 2% or Whole)	\$3.50
Spring Water	\$3.50
Perrier (Sparkling Water)	\$4.50
Bottled Sweet Tea	\$4.50
Energy Drinks	\$4.50

BEVERAGES BY THE GALLON

We Proudly Brew STARBUCKS COFFEE



	Per Gallon
Freshly Brewed Starbucks® Coffee	\$59.00
Includes Flavored Syrups: Caramel, Hazelnut, Vanilla and Irish Cream	
Freshly Brewed Starbucks® Decaffeinated Coffee	\$59.00
Includes Flavored Syrups: Caramel, Hazelnut, Vanilla and Irish Cream	
Specialty Tazo™ Teas	\$48.00
Iced Tea with Lemon Wedges	\$48.00
Orange, Cranberry, Apple Juice	\$50.00
Lemonade or Fruit Punch	\$48.00
Hot Chocolate	\$48.00
Warm Apple Cider with Cinnamon Sticks	\$48.00

Break Out Snacks & Tasty Treats

	Each
Granola Bars	\$3.00
Candy Bars	\$3.00
Energy Bars	\$3.00
Fruit Yogurts	\$3.50
Whole Fruit (Apples, Oranges, Bananas)	\$3.00
Seasonal Fresh Fruit and Berries	\$6.00 per person

	Per Dozen
Mini Croissants with Sweet Butter, Jams and Jellies	\$34.00
Assorted Fresh Baked Fruit Danish	\$34.00
Warm Cinnamon Rolls with Sweet Cream Icing	\$34.00
Assorted Sliced Breakfast Breads with Sweet Butter, Jams and Jellies	\$34.00
Sliced Bagels with Assorted Cream Cheese Flavors	\$34.00
Assorted Gourmet Cookies or Double Fudge Brownies	\$34.00

A La Carte Snacks

Deluxe Mixed Nuts	\$34.00 per pound
Tropical Trail Mix	\$34.00 per pound
Popcorn Cart with Freshly Popped Buttered Popcorn	\$4.00 per person
Fresh Vegetable Crudit� with Ranch Dipping Sauce	\$4.00 per person
House made Guacamole & Tortilla Chips	\$4.00 per person
Black Bean Dip & Tortilla Chips	\$4.00 per person
House made Salsa & Tortilla Chips	\$4.00 per person
Pretzels (Hard)	\$4.00 per bag
Potato Chips (Miss Vicks)	\$4.00 per bag
Roasted Red Pepper Hummus & Pita Chips	\$5.00 per person
Onion Dip with Seasoned Potato Chips	\$6.00 per person
Assorted Cheeses and Meats	\$6.00 per person

-Above prices are subject to 22% service charge and applicable 8.25% sales tax-
2015 Embassy Suites Austin Central 5901 N IH 35 Austin, TX 78723 512-454-8004

SPECIALTY BREAK PACKAGES

All Specialty Break Packages will be set out for 30-45 minutes
(Minimum of 20 People)

MEETING BEVERAGE PACKAGE

8:00 am, 10:00am and 2:30pm

Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tazo™ Teas
Assorted Soft Drinks, Bottled Water and Iced Tea

\$21

THE DRIVE-IN

Freshly Popped Popcorn

Movie Nachos with Queso and Jalapenos

Variety of Candies and Candy Bars

Assorted Soft Drinks and Bottled Water

\$14

SWEET TOOTH

Assorted Cookies and Double Fudge Brownies

Candy Bars and Chocolate Candies

Ice Cold Cartons of Milk

Assorted Soft Drink and Bottled Water

\$14

HEALTHY DELIGHT

Seasonal Fresh Fruit

Deluxe Mixed Nuts, Tropical Trail Mix and Protein Bars

Assorted Fruit Juices, Sparkling Water and Water

\$16

BUFFET LUNCHES

(Minimum of 30 Guests)

DELI CLASSIC

Fresh Garden Salad with Ranch and Balsamic Vinaigrette Dressings
Creamy Coleslaw

Pickles, Onions, Tomatoes, and Lettuce

Thinly Sliced Honey Glazed Ham, Smoked Turkey, Salami,
Cheddar Cheese, Swiss Cheese, Provolone Cheese
Stone Ground Mustard, Yellow Mustard and Mayonnaise
Assorted Bread Basket

Cookies and Assorted Baked Goods

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$30

Vegetarian Option

Hot Penne Pasta with Italian Vegetables tossed with Sun-Dried Tomato Basil Pesto
Warm Garlic Bread Sticks

LITTLE ITALY

Insalata Caesar

Crisp Romaine Hearts, Fresh Shaved Parmesan, Homemade Croutons and Caesar Dressing

Spinach and Gorgonzola Salad

Baby Spinach, Sun Dried Tomatoes, Red Onion, Gorgonzola and Balsamic Vinaigrette

Penne Pasta with Homemade Marinara, Mild Italian Sausage, Caramelized Peppers & Onions
Farfalle (Bow Tie) Pasta with a Creamy Pesto Sauce
Herbed Grilled Chicken and Sautéed Vegetables

Assorted Bread Basket

Tiramisu and Lemon Italian Cream Cake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$30

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

BUFFET LUNCHEES CONTINUED

(Minimum of 30 Guests)

SABORES de MEXICO

Southwest Salad with Roasted Corn and Pico de Gallo, Julienne Tortilla Chips, with Chipotle Ranch Dressing

Jalapeno Cole Slaw with Cilantro Lime Dressing

Roasted Tomato Salsa and Tri Colored Tortilla Chips

Fire Grilled Chicken and Beef Fajitas with Caramelized Peppers and Onions
Flour Tortillas, Jack Cheese, Lettuce, Sour Cream
Pico De Gallo and Guacamole

Spanish Rice
Frijoles Negros

Tres Leches Cake and Cinnamon Dusted Churros

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$32

BISTRO BUFFET

Fresh Garden Salad with Ranch and Balsamic Vinaigrette

Grilled Pork Tenderloin with a
Sweet Chipotle Demi Glaze

Herb Crusted Tilapia with a
Citrus Beurre Blanc topped with Crispy Shallot rings

Garlic Roasted Red Potatoes

Vegetable Medley
Assorted Bread Basket

Cookies and Assorted Pastries
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$32

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

BUFFET LUNCHESES CONTINUED

(Minimum of 30 Guests)

AUSTIN BARBECUE

Fresh Garden Salad with Ranch and Balsamic Vinaigrette

Homemade Hickory Smoked Bacon Potato Salad

Charbroiled Chipotle Chicken Breast

Slow Roasted BBQ Brisket

Roasted Corn

Green Beans with Onion, Tomato and Bacon

Jalapeno Corn Bread

Signature Bread Pudding with a Bourbon Sauce

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges

\$35

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CHILLED PLATED LUNCHESES

(Minimum of 25 Guests)

All Plated Lunches come with choice of Iced Tea, Assorted Soft Drinks or Bottled Water

Tortilla Club Wrap

Thinly Sliced Smoked Turkey, Cheddar Cheese,
Shredded Lettuce, Diced Tomato, Hickory Smoked Bacon
and Cilantro Lime Aioli
Wrapped in a Chipotle Flour Tortilla
Kettle Cooked Chips, Fudge Brownie
\$24

Veggie Wrap

Grilled Portobello Mushroom, Zucchini,
Roasted Bell Peppers, Spinach and Balsamic Reduction
Wrapped in a Flour Tortilla
Kettle Cooked Chips, Fresh Fruit and Berries
\$24

Chicken Caesar Salad

Crisp Romaine Hearts, Grilled Breast of Chicken,
House Caesar with Parmesan and Herbed Croutons
Assorted Bread Basket, Linser Tort with Fresh Fruit and Berries
\$24

Croissant Club

Smoked Turkey, Lettuce, Tomato, Bacon,
Swiss Cheese and Served on a Texas Sized Croissant
Kettle Cooked Chips, Fresh Fruit and Berries, Chocolate Chip Cookie
\$24

Italian Sub

Thinly Sliced Honey Glazed Ham, Smoked Turkey, Salami, Provolone,
Lettuce, Tomato, Pickles and Kalamata Olives
Served on a Hoagie roll
Potato Salad, Fudge Brownie
\$24

Chilled Luncheons can also be served "Grab and Go" for Boxed Lunches
and no room is used.

HOT PLATED LUNCHEON SELECTIONS

(Minimum of 25 Guests)

**All Selections are served with Fresh Baked Assorted Bread
Garden Salad and Chef's Choice Dessert
Iced Tea with Lemon Wedges**

Seared Herbed Chicken Breast

Pine Nut Lemon Essence

Rosemary Roasted New Potatoes and Season's Best Vegetables

\$28

Asiago Crusted Chicken Breast

Sun-dried Tomato Cream Sauce

Roasted Garlic Potatoes and Season's Best Vegetables

\$28

Roasted Pork Tenderloin

Chipotle Demi Glaze

Garlic Mashed Potatoes and Season's Best Vegetables

\$30

Grilled Salmon

Lemon Caper White Wine Sauce

Wild Rice Pilaf and Season's Best Vegetables

\$30

Tri Colored Tortellini with Blackened Shrimp

Sun-Dried Tomato Pesto Cream Sauce

Roasted Garlic, Spinach, Roasted Bell Peppers and Parmesan

\$30

Marinated Flank Steak

Roasted Shallot Demi Glaze

Horseradish Mashed Potatoes and Season's Best Vegetables

\$30

Seared Chicken Breast and Gulf Shrimp Duo

Tequila Lime Butter

Fluffy Herbed Quinoa and Season's Best Vegetables

\$36

"Vegetarian Option"

Grilled Portabella

Stuffed with Spinach, Roasted Red Pepper, Mozzarella, Balsamic Drizzle

Rice Pilaf and Season's Best Vegetables

\$28

RECEPTION PACKAGE & SIGNATURE DISPLAYS

RECEPTION PACKAGE

(Minimum of 25 Guests)

All Packages are Priced Based on **One Hour** of Service

Display of Domestic and International Cheese to Include:
Cheddar, Swiss, Smoked Gouda, Jalapeno Jack and Boursin
Garnished with Fresh Berries and Crostinis

Seasonal Vegetable Crudité with Gorgonzola Bleu Cheese Dip

Chilled Mini Chipotle Chicken Pinwheels
Pork Tenderloin Bruschetta with Mango Salsa
Coconut Crusted Shrimp with Horseradish Marmalade
\$26

SIGNATURE DISPLAYS

(Add any of our Signature Displays to Accompany the Reception Package of Your Choice)

Display of Meats

Attractive Array of Cold Cut Meats with Grilled Vegetables
Cornichons and Assorted Olives
Served with Gourmet Mustards and Crackers
\$12

Domestic & International Cheese with Crackers
\$8

Seasonal Vegetable Crudité
Gorgonzola Bleu Cheese Dip
\$4

Fresh Seasonal Fruit & Berries
\$6

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

HORS D'OEUVRES SELECTION

Enhance your cocktail hour with the following hot and cold Hors d'oeuvres:
Minimum order of 50 pieces per item

HOT HORS D' OEUVRES

Spanakopita - (Phyllo Dough Layered & Stuffed with Spinach & Feta Cheese)	\$3.00
Vegetable Egg Rolls with Sweet Ginger Teriyaki Sauce	\$3.00
Jalapeno Poppers with Chipotle Ranch Dip	\$3.00
*Swedish Meatballs	\$3.00
*Santa Fe Chicken Egg Rolls with Creamy Avocado	\$3.00
Herb Crusted Chicken Tenders with Horseradish Orange Marmalade	\$3.00
Spicy Buffalo Wings with Bleu Cheese Dressing	\$3.00
*Petite Quiche	\$3.00
Coconut Crusted Shrimp with Horseradish Marmalade	\$4.00
*Stuffed Mushroom Caps (Sausage, Crab or Florentine)	\$4.00
*Teriyaki Beef Skewers with Sweet Chili Sauce	\$4.00
Individual Beef Wellington with Creole Horseradish Sauce	\$5.00
*Chipotle BBQ Shrimp and Scallop Skewer	\$5.00
Crab Cake with Smoked Paprika Citrus Aioli	\$5.00

COLD HORS D' OEUVRES

*Roasted Red Pepper and Pesto Crostini with Parmesan	\$3.00
*Sundried Tomato Kalamata Tapenade and Goat Cheese Crostini	\$3.00
*Caprese Skewers with Cherry Tomato, Mozzarella, Basil and Balsamic Reduction	\$3.00
Spinach Artichoke Dip on a Pita Chip with Shaved Parmesan	\$3.00
Black Bean and Corn Salsa on Tortilla Chips	\$4.00
*Prosciutto Wrapped with Gorgonzola and Honey	\$4.00
*Smoked Chicken Salad on Crostini with Tomatillo Salsa	\$4.00
*Grilled Sliced Sirloin with Horseradish Cream on a Crostini	\$5.00
*Smoked Salmon Boursin Mousse with Capers on Cucumber Rounds	\$5.00
*Pork Tenderloin Bruschetta with Mango Salsa	\$5.00
Spicy Tuna Tartar with Wasabi Aioli on Crispy Wonton	\$5.00

*Items that can be Butler Passed

FROM THE CARVERY

(Minimum of 40 Guests)

All Carved Items are served with Silver Dollar Rolls, Accompaniments to Include:
Gourmet Mustards, Horseradish Cream, Cornichons and Pearled Onions

ATTENDANT REQUIRED @ \$125 per Attendant per Station

Slow Roasted Boneless Turkey
With Cranberry-Orange Marmalade and Honey Dijon
\$12

Bourbon Glazed Ham
Apple Rosemary Chutney
\$12

Chile Rubbed Pork Tenderloin
Slow Roasted Pork Tenderloin Crusted with Roasted Chiles
Served with Natural Jus
\$14

Top Round of Beef
Slow Roasted Top Round of Beef
Garlic Rosemary Demi Glaze
\$14

Salt Crusted Prime Rib of Beef
Caramelized Onion Jus
\$18

Garlic and Horseradish Crusted Tenderloin of Beef
Port Glaze and Gorgonzola Butter
\$22

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

ACTION STATIONS

(Minimum of 25 Guests)

Action Stations are not sold separately and are priced to accompany the Reception Package from our previous pages. Please let your Catering Representative know if you would like assistance with a Custom Designed Package for your event.

ATTENDANT REQUIRED@ \$125 per Attendant per Station

Fajita Station

Seasoned Chicken and Beef Fajita sautéed with Grilled Onions and Peppers,
Warm Flour Tortillas, Homemade Guacamole, Pico de Gallo, Cheddar Cheese,
Sour Cream, Sliced Jalapeno Peppers and Roasted Tomato Salsa

\$16

Pasta Station

Penne or Bow Tie Pasta
Tomato Basil Sauce, Pesto Cream or Sun Dried Tomato Cream
Top Your Own Fresh Pasta with your Choice of Grated Parmesan Cheese, Fresh Basil, Garlic,
Sun-dried Tomatoes, Shallots, Artichokes,
Portabella Mushrooms, Black Olives, Grilled Chicken and Smoked Sausage
Fresh Baked Garlic Bread

\$16

Stir Fry Station

Teriyaki Chicken & Beef Stir Fried with Vegetables
Served Over White Rice
Soy Sauce, Hot Mustard, Sweet & Sour Sauce
Fortune Cookies

\$16

Mashed Potato-Tini

Fluffy Whipped Potatoes Scooped Into Martini Glasses with these Toppings:
Jack Daniels Mushroom Ragout, Dijon Beef Tips,
Julienne Chicken Marsala with Mushroom, Bacon Bits,
Sour Cream, Shredded Monterrey Jack & Cheddar Cheeses

\$16

Mac and Cheese "Y"

Macaroni, Smoked Bacon Bits, Blackened Shrimp, Marinated Chicken, Chiles & Assorted Cheese

\$16

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

DINNER BUFFET SUGGESTIONS

(Minimum of 40 Guests)

MAMA MIA

Caprese Salad with Balsamic Vinaigrette
Classic Caesar Salad with Italian Herbed Croutons

Hand Made Manicotti
With Ricotta Cheese topped with Basil Marinara & Parmesan Cheese

Chicken Parmesan
Herb Crusted Breast of Chicken with Marinara Sauce

Italian Sausage with Sautéed Peppers & Onions
Penne Pasta with Alfredo Sauce

Season's Best Vegetables

Garlic Bread Sticks

Chef's Display of Specialty Desserts

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$40

TEXAS LONGHORN BARBECUE

Garden Salad with Ranch and Balsamic Vinaigrette
Yukon Potato Salad with Scallions
Creamy Cole Slaw & Fresh Relish Display

Charbroiled Chicken Breast
BBQ Rub Slow Roast Brisket
Sliced Smoked Sausage

Roasted Corn Smothered in Butter
Fresh Green Beans Seasoned with Hickory Smoked Bacon
Corn Bread & Buttermilk Biscuits with Sweet Creamy Butter & Honey

Bread Pudding with a Sweet Whiskey Sauce And Texas Pecan Pie

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$40

(\$100.00 Fee Applies for Buffets below Minimum Guarantee Required)

DINNER BUFFET SUGGESTIONS

(Minimum of 40 Guests)

SABORES de MEXICO

Southwestern Salad with Roasted Corn and Pico de Gallo, Julienne Tortilla Chips with Chipotle Ranch Dressing
Mexican Cole Slaw with Cilantro Lime Dressing

Chili Con Queso and Salsa Roja served with Tri Colored Tortilla Chips

Fire Grilled Chicken and Beef Fajitas
Flour Tortillas, Jack Cheese, Salsa Roja, Lettuce, Sour Cream,
Pico De Gallo and Guacamole

AND

Chipotle Chicken Enchiladas with Cilantro Cream, Green Chile Sauce and Pepper Jack Cheese

Spanish Rice
Frijoles Negros

Tres Leches Cake and Cinnamon Dusted Churros

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges
\$40

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

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PLATED DINNER ENTRÉE SELECTIONS

(Minimum of 25 Guests)

**All Dinner Entrée Selections Served Fresh Baked Assorted Bread, Sweet Creamy Butter,
Garden Salad and Chefs Choice Dessert
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Iced Tea with Lemon Wedges**

GRILLED CHICKEN BREAST

Grilled Breast of Chicken with a Mushroom Demi Glaze
Rosemary Roasted New Potatoes and Season's Best Vegetables
\$30

PARMIGIANO & HERB CRUSTED CHICKEN

Marinated Chicken with Sun Dried Tomato Cream Sauce
Pesto Whipped Potatoes and Season's Best Vegetables
\$30

CHIPOTLE PORK TENDERLOIN

Marinated Pork Tenderloin served with a Chipotle Demi Glaze
Roasted Sweet Potatoes & French Green Beans
\$34

SEARED SALMON

Herb Crusted Salmon with a Citrus Beurre Blanc
Wild Rice Pilaf, Steamed Broccoli and Carrots
\$36

SIRLOIN STEAK AND SEARED CHICKEN

Port Wine Demi Glaze
Garlic Mashed Potatoes and Season's Best Vegetables
\$38

CHICKEN BREAST AND SALMON

Grilled Salmon and Chicken Breast with Lemon Garlic Buerre Blanc
Garlic Encrusted Fingerling Potatoes and Asparagus
\$42

12 OZ. RIBEYE

Red Wine Mushroom Demi Glaze
Garlic Mashed Potatoes and Season's Best Vegetables
\$46

FILET MIGNON

8 oz Beef Tenderloin Served with Garlic Herb Butter
Garlic Encrusted Fingerling Potatoes, Grilled Asparagus and Baby Carrots
\$48

(\$100.00 Fee Applies for Buffets Below Minimum Guarantee Required)

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BEVERAGE PACKAGES

(Per Person Prices)

PREMIUM

Premium Brand Liquors, Domestic and Premium Bottle Beers, House Red and White Wine, Champagne, Soft Drinks, Juices, Mineral Water and Punch

First Hour	\$17.00 per Person
Each Additional Hour up to 5 Hours	\$ 8.50 per Person per Hour

CALL

Call Brand Liquors, Domestic and Premium Bottle Beers, House Red and White Wine, Champagne, Soft Drinks, Juices, Mineral Water and Punch

First Hour	\$16.00 per Person
Each Additional Hour up to 5 Hours	\$ 8.50 per Person per Hour

BEER & WINE

Champagne, Domestic and Premium Bottle Beers, House Red and White Wine, Soft Drinks, Juices, Mineral Water and Punch

First Hour	\$14.00 per Person
Each Additional Hour up to 5 Hours	\$ 7.50 per Person per Hour

DINNER WINE SERVICE

Enhance your Dining Experience by Serving Premium Wine beginning with your First Course through Entrée. Your Guests will have their Choice of Chilled Chardonnay or Cabernet Sauvignon to Compliment their Meal

Dinner Wine Service	\$ 8.50 per Person
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Bartender Fee of \$125.00 Per Bar for a Minimum up to 4 Hours
Each Additional Hour is \$20.00 Per Hour.

**Above Prices are Subject to 22% Service Charge
Texas Liquor Tax is included**

BAR LIST

HOSTED DRINK PRICES

Call Brands	\$7.75 per Drink
Premium Brands	\$8.25 per Drink
House Red/White Wine	\$7 per Drink \$26 bottle
Premium Bottle Beer	\$5 per Bottle
Domestic Bottle Beer	\$4 per Bottle
Cordials and Cognacs	\$8.50 per Drink
Mineral Water	\$4 per Bottle
Juices	\$4 per Bottle
Soft Drinks	\$3.75 per Can
House Champagne	\$7 per Drink \$26 bottle
Champagne Toast	\$4 per Person

CASH BAR PRICES

Call Brands	\$7.75 per Drink
Premium Brands	\$8.25 per Drink
House Red/White Wine	\$7 per Drink
Premium Bottle Beer	\$5 per Bottle
Domestic Bottle Beer	\$4 per Bottle
Cordials and Cognacs	\$8.50 per Drink
Mineral Water	\$4 per Bottle
Juices	\$4 per Bottle
Soft Drinks	\$3.75 per Can

Call Brands

Dewars
Jim Bean
Bacardi Light Rum
Dripping Springs Vodka
Tanqueray
Jose Cuervo Gold Tequila

Domestic Bottle Beer

Budweiser
Bud Light
Michelob Ultra
Coors Light
Miller Light
Lone Star

Premium Brands

Johnny Walker Black Label
Wild Turkey
Treaty Oak Rum
Absolut Vodka
Bombay Sapphire
Sauza Hornitos

Premium Bottle Beer

Corona
Fat Tire
Sam Adams
Shiner Bock
Dos Equis
Sierra Nevada

All Bars are Subject to:

Bartender Fee of \$125.00 for up to 4 Hours
Each Additional Hour is \$20.00 Per Hour

Above Prices are Subject to 22% Service Charge
Texas Liquor Tax is included

Please keep in mind that our menu serves as suggestions. Our Sales Team will be able to assist you in customizing a menu to make your event one of a kind