

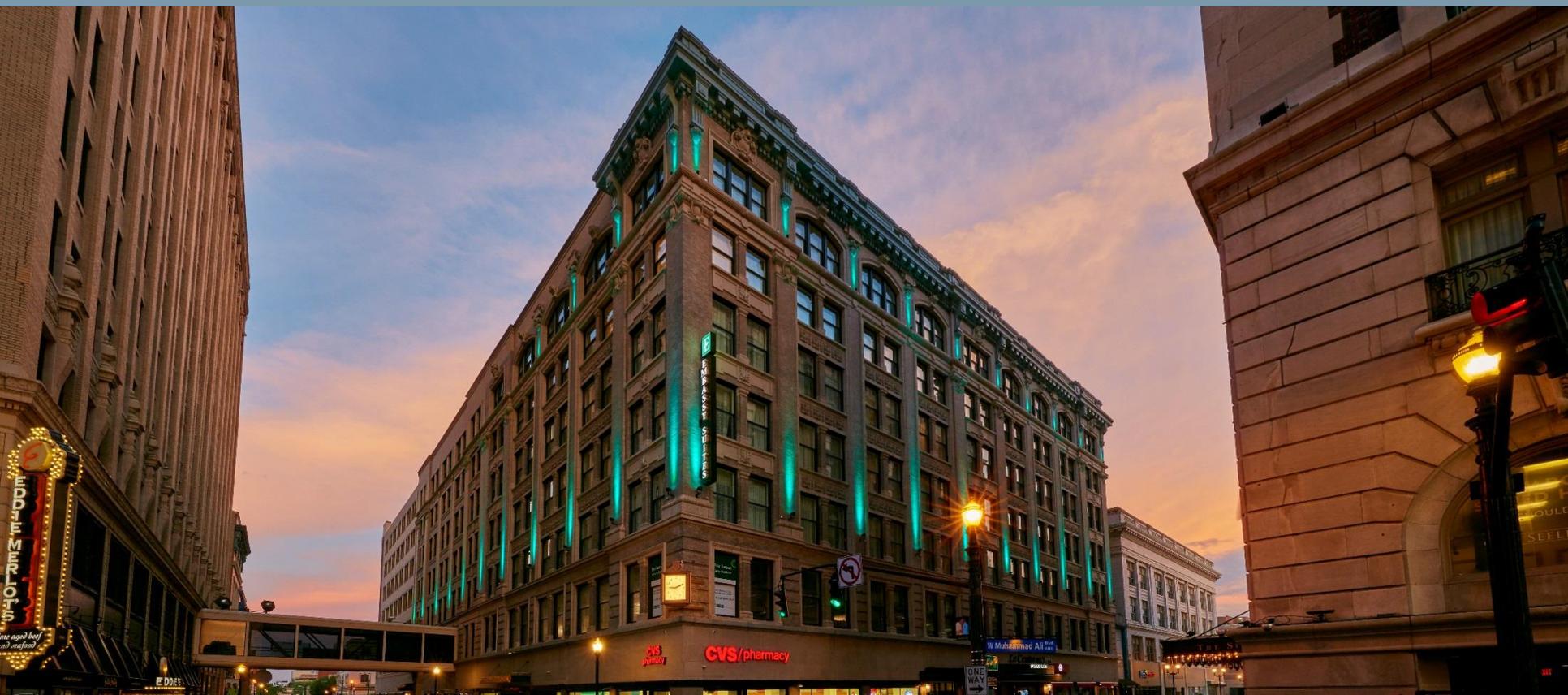


EMBASSY SUITES

by HILTON™

Louisville Downtown

CATERING MENUS





General Information

to our guests

We are eager to help you, both in the planning and serving of your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to customize menus to your specific needs. Thank you for choosing Embassy Suites Louisville Downtown.

food service

All food served on the hotel premises must be supplied and prepared by the hotel's Culinary Team. Due to the hotel having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the hotel. **Notice:** Consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

beverage service

All alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. All of our servers and bartenders are certified by TIPS. TIPS is the global leader in education and training for the responsible service, sale, and consumption of alcohol. TIPS is a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

tax and service charge

A customary **23%** Service Charge and applicable Sales Taxes will be added to all Food and Beverage charges as well as Audio Visual charges as specified in the contract and Banquet Event Order (BEO). All food & beverage functions require a minimum number of attendees. Any food & beverage function not attaining listed minimums will be subject to published per person surcharges in addition to the customary service charge and sales tax. Service fees for bartenders, food station attendants, cashiers and other additional staff are applicable. All beverage services and hospitalities on the premises require the services of a bartender or attendant. All personnel service fees are for up to 4 hours, additional hours are at **\$25** per hour.

pricing

Confirmed food and beverage pricing will not be given more than 6 months prior to any function/event date. Our Culinary Team uses only the finest ingredients in the preparation of your meals. Due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed Banquet Event Order (BEO).

menu tasting

Complimentary tasting panels can be arranged for definite business for fifty or more attendees. Accommodations will be made for up to 4 guests. Additional attendees can be accommodated at 50% of the menu price.



General Information

banquet and event details

To ensure our entire team is prepared and all your needs are accommodated, we request that the final details of your event be submitted a minimum of 2 weeks in advance of your event.

guarantee agreement

confirmation of guaranteed attendance is required by 12:00pm, 72 hrs or 3 business days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our Culinary Team will make every effort to duplicate your menu for any additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests forecasted as "Expected", on the Banquet Event Order as the guarantee.

special event services

Our staff will be pleased to assist you with any recommendations for floral arrangements, decorations and/or services, photographers and entertainment to create your event.

take the elevator home

Deluxe accommodations can be reserved for your guests. All overnight guests are invited to enjoy our facilities. We will make our best rates available to you and your guests.



General Information

advertising

All reference to the hotel, in any advertising, must be approved in writing by the hotels Director of Sales/Marketing. Failure to do so may, at hotels discretion, render all agreements void and guest will forfeit all monies paid and be liable for full payment of contracted services, due on demand.

shipping & receiving

All incoming packages should be addressed to as follows:

Embassy Suites Louisville Downtown

Attn: Shipping and Receiving

(Name of Receiving Guest)

501 South Fourth Street

Louisville, KY 40202

HOLD FOR: (Client Contact Name)

Name or Group and Event

First Date of Event

Number of Boxes (i.e. 1 of 2, 2 of 2, etc...)

Freightliner Receiving – Embassy Suites Louisville Downtown

Skids/crates

501 South Fourth Street

Louisville, KY 40202

See sales manager for pricing

special delivery instructions

Because there is limited storage space, boxes can be accepted no more than seven working days prior to your meeting. A storage fee will be applied to any materials shipped earlier than seven days prior to the event. Boxes left on the premises for longer than fourteen days after departure without shipping instructions will be discarded at the hotels discretion.



General Information

function rooms

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room.

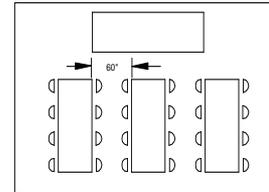
room set-up

All set-ups are based on all standard set-ups. Additional fees may apply for special set-up requirements, extensive meeting room set-up and any furniture removal. Fees will be based on size of meeting room, scope of services and labor involved. These fees are in addition to any meeting room rental and are subject to applicable service charge and sales tax. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function

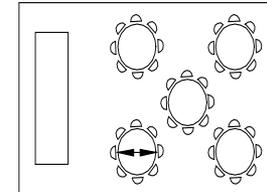
signage, displays and decorating

In order to preserve the integrity of the hotel and to comply with local fire codes all signage, displays or decorations and their set-up is subject to prior approval of the hotel. Scotch-tape, nails, push-pins or any other damaging fasteners may not be used to hang any material on walls in the hotel. Banners may be hung with the approval and coordination of the Event Department. Fees apply based on number of banners. No hand-written signs or banners are allowed in the public areas of the hotel. Please ask the Event Department to assist in generating computer signs or recommend a professional sign maker. The hotel reserves the right to charge an additional fee for excess clean up and/or damage at the conclusion of the function.

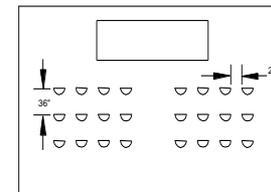
suggested set-ups for meetings



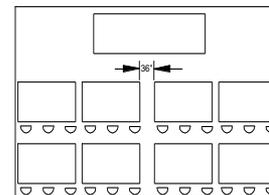
banquet style



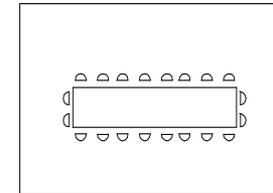
banquet round style



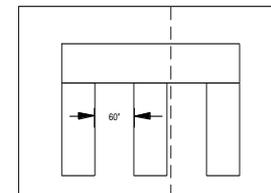
theater style



classroom style



conference style



"E" or "U" shaped tables



EMBASSY SUITES

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Breakfast | Buffet

Minimum of 25 people to order buffet. Under 25 people will be charged additional \$4 per person. All buffet breakfast are served with regular & decaffeinated coffee, hot tea selection packets, and your choice of two juices: orange, apple, cranberry or grapefruit. Also included in the buffet are croissants & bagels, assorted breads, assorted muffins & assorted pastries, assorted jams, cream cheese, & peanut butter, individual yogurts, fresh cut fruit, & whole fruit: apples, bananas, and oranges.

The Continental | 20

Assorted Donuts
Croissants & Bagels
Assorted breads, muffins, pastries, jams, cream cheese, & peanut butter, individual yogurts, fresh cut fruit, & whole fruit: apples, bananas, and oranges

Embassy Breakfast | 24

Hot fresh scrambled eggs, your choice of: ham & cheese, bacon & sausage, or spinach quiche, southern style cheesy grits, breakfast potatoes, crispy bacon and sausage links.

Derby Buffet | 28

Scrambled egg Florentine, potatoes & caramelized onion, your choice of quiche: ham & cheese, bacon & sausage, or mushroom, onion, & spinach. French Toast accompanied by assorted toppings: strawberry, apple, peach, or cherry topping, maple syrup, & whipped cream, biscuits & sausage gravy, & glazed ham & bacon.

Cardinal Buffet | 29

Cheesy scrambled eggs, steak, bell peppers, & onion hash, pancakes accompanied by assorted toppings: chocolate chips, almonds, cherry or strawberry topping, whipped cream, & maple syrup, bacon & sausage quiche
Thin sliced ribeye steak & bacon

Add omelet station with all the fixings & uniformed omelet chef for \$50 an hour and additional \$10 per person.





Breakfast | Plated

Minimum of 25 people to order plated. Under 25 people will be charged additional \$4 per person. All plated breakfast are served with regular & decaffeinated coffee, hot tea selection packets, your choice of two juices: orange, apple, cranberry or grapefruit. Also included in plated are croissants & bagels, assorted breads, assorted muffins & assorted pastries, assorted jams, cream cheese, & peanut butter, individual yogurts, fresh cut fruit, & whole fruit: apples, bananas, and oranges.

Morning Glory | 20

fresh scrambled eggs
bell pepper hash brown casserole
crispy bacon or sausage links

Smoked Salmon Benedict | 26

poached egg with smoked salmon on a
toasted English muffin, topped with a fresh
herbed hollandaise sauce, shredded potato
hash, bacon or sausage links.

Embassy French Toast | 22

classic French toast batter grilled to
perfection, dusted with powdered
sugar and drizzle with maple syrup,
scrambled eggs, shredded potato
hash, and sausage links

Baked Quiche | 24

baked egg dish filled with bacon, sausage, ham, onions, peppers, &
mixed cheese, truffle potato Lyonnaise, and crispy bacon

add fresh fruit cup to any plated breakfast | 3 per person

Steak & eggs | 34

chargrilled 6oz ribeye steak with
garlic demi-glace, fresh
scrambled eggs, roasted home
fries, sautéed onion and
mushrooms





Meetings | Beverage Breaks

hourly beverage breaks

prices based on 4 hours of service
per person

coffee | 8 per person

Royal Cup brewed coffees
and premium teas

soda | 8 per person

Coca-Cola soft drinks and
bottled waters

coffee & soda | 13 per person

Royal Cup brewed coffees, premium teas, Coca-
Cola soft drinks and bottled waters

a la carte beverages

orange, apple, grapefruit, tomato, cranberry, and grape | 45 per gal

freshly brewed Royal Cup signature blend coffee regular and
decaffeinated | 55 per gal

hot tea with fresh lemon and honey | 48 per gal

freshly brewed iced tea | 48 per gal

lemonade | 48 per gal

hot chocolate | 45 per gal

milk: 2% or skim | 18 per quart

Coca-Cola soft drinks | 3.50 ea

bottled water | 3.50 ea

assorted Powerade and/or Vitamin Waters | 4.00 ea

Red Bull regular and sugar free | 4.50 each

infused water | 40 per gal

your choice of lemon, orange or cucumber





Embassy | Bakery

Assorted doughnuts | 36 per dozen

Assorted muffins | 32 per dozen

Assorted Fruit Danish | 32 per dozen

Assorted bagels | 42 per dozen

Croissants with fruit jams & butter | 30 per dozen

Cinnamon Rolls | 30 per dozen

Assorted Scones | 31 per dozen





Meeting | Breaks

Happy trails | 16

pick 4 items below:

- White chocolate pretzels
- Salted peanuts
- Cashews
- Chef choice dried fruit
- M&M's
- Raisins
- Chex mix

Healthy break | 15

- Assorted yogurts
- Granola
- Fresh cut fruit
- Power bars
- Assorted juices

Sweet & sticky break | 15

- Rice krispy treats
- Assorted dessert bars
- Fudge brownies

Orchid break | 16

- Pretzels
- Chips & dip
- Assorted candies:
Hershey chocolate bars,
Reese cups, Snickers, &
Skittles, chocolate chip
Cookies
- 2%, milk and chocolate
milk

Assorted cookies & brownies | 40 per dozen

**LOUISVILLE
INDEPENDENT
BUSINESS
ALLIANCE** 

BUY LOCAL



Meetings | Breaks

Fresh cut fruit tray with yogurt dip

Small tray (serves 25 people) | 140 per

Large tray (serve 75 people) | 275 per

Assorted cheese tray with crackers

Small tray (serves 25 people) | 160 per

Large tray (serve 75 people) | 300 per

Fresh vegetable tray with dip

Small tray (serves 25 people) | 140 per

Large tray (serve 75 people) | 275 per





Lunch or Dinner | **Pizza Party**

Under 25 people will be charged additional \$4 per person. Pizza Party includes a choice of Embassy House Salad or Caesar Salad

Pepperoni Pizza | 27

12 inch pizza crust with marinara sauce, pepperoni slices, and shredded Italian cheeses

Sausage Pizza | 27

12 inch pizza crust with marinara sauce, ground pork sausage, and shredded Italian cheeses

Cheese Pizza | 27

12 inch pizza crust with marinara sauce, and four cheese blend

Supreme Pizza | 27

12 inch pizza crust with marinara sauce pepperoni slices, sausage, bell peppers, onion, olives, tomato, and shredded Italian cheeses





Lunch | Plated

Minimum of 25 people to order plated. Under 25 people will be charged additional \$4 per person. All plated lunches are served with choice of Embassy House Salad or Caesar Salad, choice of rolls or garlic bread sticks, choice of one dessert. Served with regular and decaffeinated coffee, iced tea, and water

Duo plates available per request at \$5 per person.

Chicken Parmesan | 28

Panko breaded chicken breast topped with marinara sauce, shaved parmesan cheese, & fresh herbs accompanied with fettucine alfredo, & green beans

Chicken Rotollo | 28

Sausage stuffed chicken breast topped with goat cheese, marinara sauce & wilted spinach accompanied with spaghetti, & steamed broccoli

Chicken Picatta | 28

Lightly breaded chicken breast served with lemon caper sauce accompanied with garden rice pilaf, & chef choice vegetables

Shrimp & Grits | 30

Butter basted gulf shrimp accompanied with southern cheesy grits, & collard greens

Citrus Chili Cod | 32

Spicy seasoned Cod with a citrus chili butter sauce accompanied with rice pilaf and roasted asparagus

Lemon Dill Salmon | 34

Dill encrusted roasted salmon served with lemon dill sauce accompanied with roasted fingerling potato and roasted asparagus

Bourbon Smoked Brisket | 34

Hours smoked beef brisket served with bourbon demi-glace accompanied garlic with mashed potato, mixed vegetable, & corn bread muffins

BBQ Ribs | 34

Southern style barbecue ribs accompanied with mac & cheese, sweet corn, & corn bread muffins

Thai Pork loin | 33

Togarashi Thai seasoned pork loin served with spicy cilantro pork jus accompanied with creamy curry risotto, & chard cauliflower





Lunch | Salads

includes freshly baked rolls with butter, cookies and brownies, freshly brewed regular and decaffeinated coffee, hot tea with fresh lemon and honey

add our freshly prepared soup du jour to any light lunch entree for only \$8 per person

Caesar Salad | 22

Fresh romaine blended with shaved parmesan cheese, red onion, hard-boiled egg, cherry tomato, garlic herb croutons; served with Caesar dressing

Embassy House salad | 24

Our house salad prepared with mixed field greens, feta cheese, grape tomatoes, red onion, bacon and croutons; served with your choice of dressings: red wine vinaigrette, balsamic vinaigrette, raspberry vinaigrette, buttermilk ranch, french, bleu cheese, or italian dressings

Strawberry Almond Salad | 22

Fresh mixed greens served with fresh sliced strawberries, goat cheese, candied almonds, & mandarin oranges served with raspberry vinaigrette

Classic Wedge | 22

Iceberg lettuce, bleu cheese dressing, bacon lardon, bleu cheese crumble, chives & tomato

Add grilled chicken to any salad for an additional \$5

Add grilled salmon to any salad for an additional \$9





Lunch | **Soup**

Soup du jour can be accompanied with plated salad, any lunch, or dinner buffet for additional \$8 per person

Lobster bisque

Loaded potato and bacon chowder

Asparagus and wild rice

New england clam chowder

Cream of mushroom

Classic french onion

Hearty tomato & basil

Wisconsin beer cheese & sausage





Lunch | **Boxed**

box lunch selection

all box lunches include
appropriate
condiments, side of
pasta salad, whole
fruit, potato chips,
chocolate chip cookie

Chicken salad box | 22

Tuna salad box | 22

Ham & cheese box | 22

Turkey & swiss box | 22





Lunch | Buffet

Minimum of 25 people to order buffet. Under 25 people will be charged additional \$4 per person. All buffet lunches are served with choice of Embassy House Salad or Caesar Salad, garlic bread, choice of one dessert. Served with regular and decaffeinated coffee, iced tea, and water

Embassy deli express | 29

Embassy house salad
pasta salad, deli meats-hickory smoked turkey, roast beef, and smoked ham, classic tuna and chicken salad
american, swiss, pepper jack, and cheddar cheese
leaf lettuce, sliced tomatoes, sliced onions and pickle spears
assorted breads, chip options; pick one:
sun chip bags, regular bulk chips, or kettle chips
assorted dessert bars, & cookies

Soup and salad bar | 34

choice of two soups

loaded baked potato soup
tomato basil soup
asparagus and wild rice
french onion
cream of mushroom
new england clam chowder

choice of 1 salad

Caesar salad
Embassy salad
assorted dressings
garlic herb breadsticks or rolls
cookies and brownies

Cabo wabo | 27

mixed Green Salad served with chipotle ranch
spicy pulled chicken, Mexican style ground beef, hard & soft taco shell's
fiesta rice pilaf
pinto beans, assorted accompaniments:
shredded cheddar and Monterey jack cheese, guacamole, sour cream, shredded lettuce, diced tomatoes, diced onion, grilled corn, & jalapeno relish, pico de gallo & salsa.
spicy queso with tri- colored tortilla chips
cinnamon sugar dusted Churro's





Lunch | Buffet

Minimum of 25 people to order buffet. Under 25 people will be charged additional \$4 per person. All buffet lunches are served with regular and decaffeinated coffee, iced tea, and water.

Taste of Italy | 34

Caesar salad
chicken parmesan, traditional beef lasagna, fettucine with alfredo sauce, chef's choice seasonal vegetable, and garlic bread
Dessert options choose one:
tiramisu or classic cannoli

Embassy Wellness | 33

garden mixed salad choice dressing: balsamic vinaigrette, red wine vinaigrette, ranch or French
fresh cut fruit
fruit yogurt with berries
cottage cheese & peaches
tuna Salad & chicken salad wraps
vegetable crudité with ranch dip
assorted Sun Chips
dessert options pick one:
cookies or dessert bars

Kentucky Country Classic | 35

garden mixed salad choice dressing: balsamic vinaigrette, red wine vinaigrette, ranch or french
grilled chicken
bbq pulled pork
country mac & cheese
green beans
homestyle coleslaw
cornbread muffins
dessert options pick one:
Bread pudding with caramel sauce or Kentucky derby pie

Backyard Picnic | 36

garden mixed salad choice dressing: balsamic vinaigrette, red wine vinaigrette, ranch or French
garden tomato cucumber salad, fresh sliced watermelon, bbq ribs
chargrilled hamburgers, leaf lettuce, sliced tomato, onion & pickles
assorted cheese: american, swiss, cheddar, & pepper jack
southern potato salad, corn, kettle potato chips, brownies and banana pudding
*vegetable burgers are optional per request



Plated Desserts

Chocolate mousse

Italian cream cake

Kentucky derby pie

Red velvet cake

Mini red velvet cake

Fudge brownie

Pineapple upside down cake

Tiramisu

Classic cannoli

**Strawberry, turtle, apple, or crème Brulee
cheesecake**

**Blood orange, caramel sea salt, or white
chocolate & raspberry gelato**

Bread pudding with caramel sauce

Banana pudding

Pecan pie

Peach cobbler

Apple pie





Embassy Silver Lunch | A La Carte Buffet 40 per person

Build your own buffet by selecting 1 salad option, 2 entrées, 1 vegetable, 2 sides & 1 dessert. Talk with our catering coordinator to totally customize your buffet experience.

Salad options:

Embassy House Salad, Strawberry Almond, Caesar, or Garden Green Salad

Entrée options:

Grilled chicken, chicken Picatta with lemon caper sauce, chicken Rotollo, fried chicken,

BBQ ribs, smoked brisket with bourbon demi, beef lasagna, shrimp & grits, citrus chili cod with chili beurre blanc,

Lemon dill salmon, chicken salad wraps, tuna salad wraps, hamburgers, hotdogs, deli sandwiches: turkey, ham, or roast beef,

Beef tacos, chicken tacos, or Thai pork with pork jus

Vegetable option:

Honey glazed carrots

Brussel sprouts

Green beans & bacon

Steam broccoli

Asparagus

Corn

Mixed Vegetable: broccoli, cauliflower,

Carrots

Chard cauliflower

Collard greens

Peas & carrots

Side option:

Garden rice pilaf, fiesta rice pilaf, risotto, pasta salad

Chips: kettle, tortilla, corn chips, sun chips, or ruffle chips

Buttered noodles, mac & cheese, southern style potato salad

Baked beans, pinto bean, black beans, fingerling potato, or fettucine alfredo

Dessert option:

Chocolate mousse, banana pudding, bread pudding with caramel sauce, assorted dessert bars, derby pie, fudge brownies, pineapple upside down cake, strawberry, turtle, apple, or crème Brulee cheesecake, mini red velvet cake, peach cobbler, pecan pie, Italian crème cake, tiramisu, cannoli, or apple pie





Lunch & Dinner | **Vegetarian Plated or Buffet**

Minimum of 25 people to order plated. Under 25 people will be charged additional \$4 per person. All plated lunches and buffets are served with choice of Embassy House Salad or Caesar Salad, choice of rolls or garlic bread stick, choice of one dessert. Served with regular and decaffeinated coffee, iced tea and water

Duo plates available per request at \$5 per person.

Ravioli filled with wild mushrooms | 36

Mushroom filled pasta, served on a bed of pesto spaghetti topped with onion confit & sautéed mushroom blend, shaved parmesan cheese, and steamed broccoli

Eggplant napoleon | 36

layers of fresh eggplant, baby spinach, garlic, vine ripe tomato, fresh mozzarella, fresh basil served with a marinara sauce, garlic mashed potato's, and chef choice vegetable

Charred asparagus | 32

Chargrilled jumbo marinated asparagus served on top of garlic Yukon mash potato, squash ragout, and balsamic glaze

Portabella Wellington | 35

Portabella mushroom, diced tomato, garlic, onion, alfredo sauce, fresh herbs, encased in puffy pastry served with garden rice pilaf and vegetable medley

Pea Stuffed Tomato | 35

Snow peas, roasted garlic, shallots, fresh basil and tarragon, lemon zest stuffed inside marinated roasted garden tomatoes served with vegetable risotto and chef's choice vegetable

Vegetable lasagna | 34

layers of flat noodles, assorted grilled vegetables, ricotta cheese, parmesan cheese, chopped fresh herbs and alfredo sauce, served with chard cauliflower





Reception | Display Boards

Prices based on 100 pieces per display including cold and hot hors d'oeuvres. Display boards serve approximately 50 guests.

Seasonal fruit display | 275 per display
displayed with raspberry honey yogurt dipping sauce

Imported and domestic cheese display | 325 for domestic & 385 for imported display imported and domestic cheeses artistically displayed with fresh fruit crackers & baguette

Vegetable display | 275 per display
seasonal fresh vegetables with French onion or ranch dip

Shrimp display | 375 per display
100 pieces of large gulf shrimp displayed with lemons, and cocktail sauce

Smoked salmon fillet | 350 per display
with toasted baguette, whipped cream cheese, chopped hard boiled egg, pickled red onions, frisee, and fried capers (based on 2 ounces per person)

Baked brie encroute | 175 sm. wheel - 325 lg. wheel
one wheel of brie wrapped in puff pastry with cherry filling or apple compote, presented with fresh strawberries and grapes, candied pecans, crackers and bread.





Reception | **Cold hors d'oeuvres**

Prices based on 100 pieces per display including cold and hot hors d'oeuvres.

Display boards serve approximately 50 guest per order.

Smoked salmon pate canape | 385

smoked salmon blended with seasoned sour cream, lemon juice, chives on a toasted baguette crostini

Crab ceviche filled cucumber cups | 375

juicy lump crab meat marinated in a lime and chili sauce stuffed in cucumber cups

Classic tomato bruschetta | 300

diced tomato, garlic, red onion, fresh basil, olive oil, shaved parmesan & balsamic drizzle on toasted baguette slices

Silver dollar sandwiches | 350

sliced turkey with honey mustard aioli, and shaved roast beef with horseradish aioli served on mini buns

Salami coronets | 325

cone shaped salami bites stuffed with french onion whipped cream cheese

Prosciutto wrapped melon | 365

Italian salt cured ham shaved thin, wrapped around fresh honeydew and cantaloupe melon, chiffonade basil, and balsamic drizzle

Vegetable or turkey pinwheels | 325

Grilled vegetables, goat cheese, fresh chopped herbs wrapped in sundried tomato tortilla wraps. Deli turkey, shredded lettuce, tomato bruschetta, swiss cheese, honey mustard aioli wrapped in sundried tomato tortilla wraps.

Assorted petite fours | 350

Mini French desserts, petite four meaning "small oven" are delightful flavored finger food desserts that consist of a variety of flavors such as rainbow layered cake with raspberry filling, chocolate cake with mocha filling, and white cake with strawberry filling





Reception | Hot hors d'oeuvres

Prices based on 100 pieces per display including cold and hot hors d'oeuvres. Display boards serve approximately 50 guest per order.

Coconut Shrimp | 365

crispy butterflied coconut shrimp deep fried and served with a mango chutney dipping sauce

Swedish or bbq meatballs | 350

½ ounce seasoned meatballs baked then tossed in a Swedish sauce or BBQ sauce

Miniature crab cakes | 375

Southern style mini crab cakes with minced bell pepper, chives celery, dijon mustard, mayo, panko bread crumbs, old bay served with red pepper aioli

Oriental chicken satays | 385

Asian marinated chicken skewers served with sweet chili sauce

Assorted mini quiche | 325

elegant assortment of mini gourmet flavored egg custards with bacon, cheese, vegetable, and spinach filling

Bacon bbq gulf shrimp | 375

Bacon wrapped shrimp on skewers baked in barbeque sauce

Embassy beef satays | 400

garlic herb marinated beef skewers baked to perfection served with bourbon demi-glace

Classic Stuffed Mushrooms | 325

white button mushrooms stuffed with mild Italian sausage, garlic, fresh herbs, and bread crumbs baked in a garlic herb butter

Fried Vegetable Spring Rolls | 350

Assorted vegetables, inside a paper thin Asian wrap deep fried to perfection served with a sweet & sour sauce or Asian mustard sauce

Spanakopita | 300

sautéed spinach, garlic, feta cheese inside phyllo dough baked to perfection

Bacon wrapped scallops | 365

fresh scallops wrapped in bacon, baked in a sweet chili sauce

Hot wings | 375

Fried chicken wings tossed in a buffalo or barbeque sauce served with celery sticks & choice of ranch or bleu cheese dressing



Reception | Carving Stations

\$100 carver fee per station 1 carver required per station, appropriate rolls and condiments. Average portion size is 3-5 ounces.

Bourbon brown sugar glazed ham | 350 (serves 50 guests)

Roasted breast of turkey | 250 (serves 35 guests)

Smoked beef brisket | 250 (serves 25 guests)

Roasted beef tenderloin | 350 (serves 25 guests)

Roasted pork loin | 325 (serves 30 guests)

Roasted garlic rosemary crusted prime rib of beef | 400 (serves 25 guests)

Baked salmon in croute | 275 (serves 20 guests)





Dinner | Poultry

Minimum of 25 people to order plated. Under 25 people will be charged additional \$4 per person. All plated dinners are served with choice of Embassy House Salad or Caesar Salad, choice of rolls or garlic bread sticks, choice of one dessert. Served with regular and decaffeinated coffee, iced tea, and water

Duo plates available per request at \$5 per person.

Chicken Oscar | 40

Grilled chicken breast topped with sautéed crabmeat, served with tarragon butter sauce, risotto, and roasted asparagus

Chicken saltimbocca | 48

Tuscan chicken breasts topped with sage, prosciutto, and shredded cheese, lightly breaded, roasted and served with Madeira wine sauce, roasted fingerling potatoes, & green beans

Tequila lime chicken | 38

Tender chicken breasts in tequila lime marinade served with a chili lime cream sauce, wild rice pilaf, and chef's choice vegetable

Mushroom duxelle chicken | 44

Roasted French cut chicken breast served with a mushroom puree sauce, topped with sautéed exotic mushrooms, garlic mashed potato, and steamed broccoli





Dinner | Beef

Minimum of 25 people to order plated. Under 25 people will be charged additional \$4 per person. All plated dinners are served with choice of Embassy House Salad or Caesar Salad, choice of rolls or garlic bread sticks, choice of one dessert. Served with regular and decaffeinated coffee, iced tea, and water

Duo plates available per request @ \$5 per person.

New York strip Maitre D | 55

Chargrilled 10 oz strip steak cooked medium, topped with sautéed onion and mushrooms, red wine demi- glace, roasted fingerling potatoes, and roasted asparagus

Chimichurri flank steak | 48

flank steak marinated in herbs and spices, served with chimichurri sauce, basmati rice and chef's seasonal vegetable

Garlic pepper ribeye | 58

Chargrilled 10oz ribeye cooked medium, garlic, black pepper corn, parmesan cheese compound butter, served with our garlic mashed potato and chef's seasonal vegetable

Beef wellington | 52

petite filet topped with mushrooms, onion & garlic confit, wrapped in puff-pastry and served with a herb demi-glace, roasted herb Yukon potatoes and chef's seasonal vegetable

Beef filet | 56

chargrilled 8 oz tenderloin steak cooked medium served with our bourbon demi-glace, au gratin potato, & carrots





Dinner | **Pork**

Minimum of 25 people to order plated. Under 25 people will be charged additional \$4 per person. All plated dinners are served with choice of Embassy House Salad or Caesar Salad, choice of rolls or garlic bread sticks, choice of one dessert. Served with regular and decaffeinated coffee, iced tea, and water

Duo plates available per request @ \$5 per person.

Apple jack pork medallions | 42

Bacon wrapped pork filet served with an apple cider reduction sauce, classic risotto, and green beans

Blackened pork chop | 46

Chargrilled blackened 10oz pork chop, served with a cajun cream sauce, herb roasted potatoes, and chef choice vegetable





Dinner | Fish

Minimum of 25 people to order plated. Under 25 people will be charged additional \$4 per person. All plated dinners are served with choice of Embassy House Salad or Caesar Salad, choice of rolls or garlic bread stick, choice of one dessert. Served with regular and decaffeinated coffee, iced tea, and water

Duo plates available per request @ \$5 per person.

Blackened mahi-mahi | 40

Wild caught mahi-mahi seasoned with blacken seasoning baked and served with cajun beurre blanc, roasted fingerling potatoes, & green beans

Caramelized salmon | 45

Filet of salmon encrusted in a black pepper sugar mixture baked with butter, served with a cognac cream sauce, fresh chopped herbs, wild rice pilaf, and roasted asparagus

Louisville crab cake | 42

2-4 ounce southern style crab cakes, served with a roasted bell pepper hollandaise sauce, creamy polenta, and chef's choice vegetable





Dinner | Buffet

Minimum of 25 people to order buffet. Under 25 people will be charged additional \$4 per person. All buffet dinners are served with choice of Embassy House Salad or Caesar Salad, choice of rolls or garlic bread stick, choice of one dessert. Served with regular and decaffeinated coffee, iced tea, and water

Chimichurri flank steak & tequila lime chicken | 50

Grilled Flank steak with chimichurri sauce, grilled tequila lime chicken served with chili lime cream sauce, wild rice pilaf, and mixed vegetables

Apple pork medallion & mushroom duxelle chicken | 50

Bacon wrapped pork filet with apple cider reduction sauce, roasted chicken breast with mushroom duxelle sauce, classic risotto, and green beans

Blackened mahi-mahi & petite beef filet | 54

Blackened seasoned wild caught mahi-mahi served with cajun cream sauce, 4 ounce beef filets with bourbon demi-glace, garlic mashed potato & steamed broccoli

Caramelized salmon & garlic pepper ribeye | 58

Black peppercorn and sugar encrusted salmon with cognac cream sauce, 10 ounce ribeye steak smothered in garlic pepper compound butter, roasted fingerling potatoes and roasted asparagus

Blackened Pork Chop & Louisville Crab cake | 56

Cajun seasoned pork chop served with a Cajun cream sauce, Louisville crab cake served with roasted bell pepper hollandaise sauce, creamy polenta, and chef's choice vegetable





Embassy Diamond Dinner | A La Carte Buffet \$65 per person

Build your own buffet by selecting 2 salad option, 2 entrée's, 2 vegetable, 2 sides & 2 dessert. Talk with our catering coordinator to totally customize your buffet experience.

Salad options:

Embassy house salad
Strawberry almond
Classic wedge
Caesar
Garden green salad

Entrée options:

Beef wellington with herb demi glace
New York strip with red wine demi glace
Beef filet with demi glace
Garlic pepper ribeye with garlic parmesan butter
Chimichurri flank steak with chimichurri sauce
Blackened pork chop with cajun cream sauce
Apple jack pork with cider sauce
Caramelized salmon with cognac crème sauce
Louisville crab cake with roasted red bell pepper hollandaise
Tequila lime chicken with chili lime butter sauce
Mushroom duxelle chicken with mushroom puree sauce
Chicken saltimbocca with Madeira wine sauce
Chicken oscar with tarragon butter sauce

Vegetable options:

Carrots, brussel sprouts, chard cauliflower, green beans, Steamed broccoli, broccolini, asparagus, Corn, Peas & carrots, or mixed vegetable: Broccoli, cauliflower, & carrots

Sides:

Garden rice pilaf, au gratin potato, basmati rice, classic risotto, fingerling potato, creamy polenta, garlic mashed potatoes, or yukon potato

Desserts:

Chocolate mousse, banana pudding, assorted dessert bars, derby pie, fudge brownies, pineapple upside down cake, strawberry, turtle, apple, or crème Brulee cheesecake, blood orange, caramel sea salt, or white chocolate & raspberry gelato, bread pudding with caramel sauce, mini red velvet cake, peach cobbler, apple pie, or pecan pie





Dinner | **Dessert**

Chocolate mousse

Italian cream cake

Kentucky derby pie

Red velvet cake

Mini red velvet cake

Fudge brownies

Pineapple upside down cake

Tiramisu

Classic Cannoli

**Strawberry, Turtle, Apple, or Crème Brulee
cheesecake**

**Blood orange, caramel sea salt, or white
chocolate &
Raspberry gelato**

Bread Pudding with caramel sauce

Pecan Pie

Banana Pudding

Peach Cobbler

Apple Pie





Cocktails | Bars

Signature Brands Bar

HOST PAID COCKTAIL: 7.00/drink
CASH PAID COCKTAIL: 7.50/drink
ONE HOUR: 16.00/PERSON
EACH ADDITIONAL HOUR:
8.00/person

Deluxe Brands Bar

HOST PAID COCKTAIL: 8.00/drink
CASH PAID COCKTAIL: 8.50/drink
ONE HOUR: 18.00/PERSON
EACH ADDITIONAL HOUR:
10.00/person

Top Shelf Brands Bar

HOST PAID COCKTAIL: 9.00/drink
CASH PAID BAR: 10.00/drink
ONE HOUR: 20.00/PERSON
EACH ADDITIONAL HOUR:
12.00/person



BUY LOCAL



Cocktails | Bars

Beer & Wine Bar (3 Domestic and 2 Deluxe Beers)
ONE HOUR: 13.00/PERSON **EACH ADDITIONAL HOUR:** 8.00/person

Cordials Host 9.50/drink Cash 10.00/drink

Cabernet/Chardonnay House Wine Host 7.50/glass Cash 8.00/glass

Domestic Beer (Budweiser, Bud Light, Miller Lite, Coors Light) Host 5.00 Cash 5.50

Deluxe Beer (Sam Adams, Blue Moon, Heineken, Corona) Host 6.00 Cash 6.50

Non-Alcoholic Beer (O'Doul's) Host 5.00 Cash 5.50

Soft Drinks & Bottled Water Host 3.00 Cash 3.50

BANQUET BAR SERVICE POLICY

These prices include all mixers, cups, ice, stirrers, etc. If a specific brand is required, please contact the Catering Department for pricing and availability

Cash Bars Prices are inclusive of service charge and sales tax. One bartender for every 150 guests required

Host Bars All prices are subject to 23% service charge and 6% sales tax. One bartender for every 100 guests required.

Bartender Fee of \$75 for the first hour and \$25 for each additional hour thereafter. If Bar Revenue exceeds \$500 per bartender, the fee will be waived





EMBASSY SUITES

by HILTON™

Louisville Downtown



**LOUISVILLE
INDEPENDENT
BUSINESS
ALLIANCE** 

BUY LOCAL