

# Embassy Suites Atlantic Station

## Banquet and Catering Menus

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### Breakfast

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*Prices are per Guest, Based on a 90 Minute Service, Requires No Minimum and include Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas*

#### CONTINENTAL BREAKFAST | 18

- ▶ Orange and Cranberry Juice
- ▶ Fresh Sliced Fruits | Berry Garnish
- ▶ Seasonal Whole Fruit
- ▶ Freshly Baked Muffins and Breakfast Breads | Fruit Preserves and Butter

#### COMPLETE BREAKFAST BUFFET | 22

- ▶ Orange and Cranberry Juice
- ▶ Sliced Melons, Seasonal Fruits | Berry Garnish
- ▶ Freshly Baked Morning Pastries and Sliced Bread | Fruit Preserves and Butter
- ▶ A Medley of Breakfast Cereals | Bananas, 2% and Skim Milk
- ▶ Individual Fruit, Plain and Greek Yogurts
- ▶ Fluffy Scrambled Eggs
- ▶ Oven Roasted Breakfast Potatoes | Fresh Herbs

#### CHOICE OF ONE:

- ▶ Hardwood Smoked Bacon
- ▶ Country Sausage Links
- ▶ Turkey Sausage

#### Breakfast Sandwiches | 6 per Guest

*Can be purchased by the Dozen (\$84/dozen)*

- ▶ Fresh Baked Croissant | Breakfast Ham, Cheddar, Egg
- ▶ Breakfast Burrito | Southwestern Egg, Monterey Jack Cheese, Salsa
- ▶ Buttermilk Biscuit | Scrambled Egg, Breakfast Sausage, Pepper Jack Cheese
- ▶ English Muffin Sandwich | Applewood Smoked Bacon, Scrambled Egg, American Cheese
- 
- ▶ Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 8
- ▶ Fruit Yogurt Parfait | Granola and Berries | 5
- ▶ Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Nuts, and Milk | 6
- ▶ Stone Ground Grits | Bacon Bits, Cheddar Cheese, Brown Sugar, Hot Sauce | 5
- ▶ Chilled Hard Boiled Eggs (GF, DF) | 24/doz
- ▶ Banana Strawberry and Mixed Berry Smoothie Shooters | 6
  
- ▶ **Thin Sliced Smoked Salmon Display | 12**  
Assorted Bagels, Regular and Flavored Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

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### AM & PM Refreshments

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*Prices are per Guest and Carries No Minimum*

#### Beverage Service

HOT BEVERAGES: Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Black, Green and Herbal Teas

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks, Bubby Sparkling Water and Bottled Still Water

#### 90 Minute Beverage Service

Hot Beverages | 7

Carbonated Beverages | 4

Enhanced Beverages | 6

Hot and Carbonated Beverages | 11

Hot and Enhanced Beverages | 13

#### 1/2 Day Beverage Service

*Based on four hours of service*

Hot Beverages | 11

Carbonated Beverages | 6

Enhanced Beverages | 9

Hot and Carbonated Beverages | 17

Hot and Enhanced Beverages | 20

#### All Day Beverage Service

*8 Hours Service*

*Refreshed Throughout the Day*

Hot Beverages | 18

Carbonated Beverages | 10

Enhanced Beverages | 15

Hot and Carbonated Beverages | 28

Hot and Enhanced Beverages | 33

#### Enhanced Beverage

*Please Select Four*

+ Pepsi's Collection of Soft Drinks

+ Gatorade | G2

+ Starbucks Frappuccino

+ Kickstart Energy Drink

+ Naked Brand Fruit Smoothies

+ Coconut Water

+ Icelandic Still and Sparkling Water

#### AM Boost

Price for up to 3 | 14

Price for up to 5 | 18

- ▶ Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips
- ▶ Assorted Granola and Energy Bars
- ▶ Season's Picked Fresh Whole Fruit
- ▶ Sliced Melons, Seasonal Fruits and Berries
- ▶ Fruit Yogurt Parfait | Granola and Berries
- ▶ Buttery Crumbly Coffee Cake
- ▶ Selection of NY Style Bagels | Plain and Flavored Cream Cheeses
- ▶ Display of Fresh Baked Breakfast Breads and Muffins
- ▶ Fruit Smoothie | Yogurt, Honey, Seasonal Fruits and Berries
- ▶ Warm Cinnamon Rolls | Cream Cheese Frosting
- ▶ Fruit and Brie Skewers
- ▶ Hard Boiled Eggs

#### PM Recharge

Price for up to 3 | 16

Price for up to 5 | 20

- ▶ Individual Bags of White Cheddar Popcorn and Cracker Jacks
- ▶ Season's Picked Fresh Whole Fruit
- ▶ Sliced Melons, Seasonal Fruits and Berries
- ▶ Toasted Pita Chip | Hummus Trio
- ▶ Fiesta Chips | Salsa, Guacamole
- ▶ Theater Style Candy Bars and Treats
- ▶ Premium Mixed Nuts, Dried Fruits, Wasabi Chick Peas and Cocktail Pretzels
- ▶ Lemon Tart Bars
- ▶ Decadent Fudge Brownies and Chocolate Chunk Blondies
- ▶ Crudité Display | Buttermilk Ranch and Blue Cheese Dips
- ▶ Assorted Bags of Potato Chip, Pretzels, Vegetable Chips
- ▶ Assorted Home Baked Cookies
- ▶ Assorted Granola and Energy Bars
- ▶ Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms

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## Banquet and Catering Menus

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### Lunch Tables

*Buffet Luncheons Require a Minimum of 20 Guest.*

*Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas*

*Value Pricing is Available on the Indicated Day*

#### **BUILD YOUR OWN COLD BUFFET | 34**

*Requires a Minimum of 10 Guests*

##### **Chef's Seasonally Inspired Soup**

##### **Choice of One Leaf Salad**

Crisp Caesar Salad  
Baby Spinach Salad  
Mixed Greens Salad

##### **Choice of One Composed Salad**

Whole Grain Mustard Potato Salad  
Homemade Coleslaw  
Caprese Salad

##### **Choice of Three Sandwiches**

Roasted Turkey Breast and Swiss on Ciabatta  
Sliced Roast Beef Sliders on Mini Brioche Bun  
Grilled Chicken Club on Kaiser  
Classic Italian Submarine Sandwich  
Chicken Salad on Croissant  
Tuna on Whole Wheat  
Vegetarian Wrap

##### **Choice of Two Desserts**

Chocolate Fudge Cake  
Strawberry Shortcake  
Peach Cobbler  
Bread Pudding  
Pecan Pie  
Red Velvet Cake  
Cheesecake | Berry Coulis  
Assorted Cookies and Brownies  
Fresh Fruit Salad

#### **BUILD YOUR OWN HOT BUFFET | 39**

*Requires a Minimum of 10 Guests*

*Includes Assorted Artisanal Rolls and Sweet Creamery Butter  
and Chefs Choice of Seasonal Vegetables and Starches*

##### **Chef's Seasonally Inspired Soup**

##### **Choice of One Leaf Salad**

Crisp Caesar Salad  
Baby Spinach Salad  
Mixed Field Greens

##### **Choice of Two Entrées**

Homemade Classic Southern Fried Chicken  
Chicken Alfredo | Seasonal Vegetable  
Grilled Chicken Parmesan | Marinara  
Sliced Flank Steak | Mushroom Demi Glaze  
Citrus Grilled Salmon | Hawaiian Sauce  
Penne Primavera | Seasonal Vegetables  
4oz Crab Cakes | Cajun Remoulade

##### **Choice of Two Desserts**

Chocolate Fudge Cake  
Strawberry Shortcake  
Beach Cobbler  
Bread Pudding  
Pecan Pie  
Red Velvet Cake  
Cheesecake | Berry Coulis  
Assorted Cookies and Brownies  
Fresh Fruit Salad

**Boxed Lunch to Go | 32**

**All Lunches Include the Following:**

Choice of: Potato Salad, Cole Slaw or Pasta Salad  
Potato Chips  
Seasonal Hand Picked Whole Fruit  
Freshly Baked Chocolate Chip Cookie  
Pepsi's Collection of Soft Drinks or Bottled Water

**Sandwich Selection:**

**Sliced Roast Beef with Aged Cheddar on Brioche**

Tomato, Horseradish Mayonnaise

**Oven Roasted Turkey Breast and Swiss on Ciabatta**

Greens, Tomatoes, Red Onion

**Classic Italian Submarine Sandwich**

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

**Rare Roast Beef on Baguette**

Brie, Horseradish Cream, Greens

**Black Forest Ham on Country Baguette**

Gruyere, Greens, Stone Ground Mustard

**Vegetarian Wrap**

Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Groups Up To 25 Guests Select Two Sandwiches

Groups Over 25 Guests Select Three Sandwiches

Dine in or Deconstructed Fee | Add 5

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## Banquet and Catering Menus

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### Receptions

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#### Reception Tables

*Prices are Per Guest and Based on 60/120 Minutes of Service  
Requires a minimum of 20 guests*

##### **ARTISANAL CHEESE DISPLAY | 16/24**

International and Domestic Cheese Display  
Fresh Berries, Nuts and Seasonal Accompaniments  
Whole Grain and Water Crackers

##### **CRUDITÉS | 10/15**

Display of Crisp Raw Vegetables  
Buttermilk Ranch and Blue Cheese Dips  
Pita Chips and Crostini  
Creamy Hummus and Tapenade

##### **SIGNATURE SWEETS | 12/18**

Collection of Bakery Cakes and Fruit Filled Pies Chocolate Covered Strawberries  
Just Now Brewed Coffee Including Decaffeinated and a Selection of Specialty Teas

##### **SEASONAL FRUIT DISPLAY | 14/21**

Sliced Melons, Pineapple, Seasonal Fruits and Berries  
Honey Yogurt Dressing

##### **WINGS YOUR WAY | 18/27**

*Select Two Sauces  
Based on 4 Pieces Per Guest*

Buffalo Hot | Whiskey-Soy BBQ | Sweet Chili-Sesame  
Served with Blue Cheese and Ranch Dressing, Carrots, Celery

##### **TRIO OF SLIDERS | 18/27**

*Please Select Three, One per Guest*  
Grilled Burger | American Cheese, Onion and Sriracha Mayonnaise  
Tabasco Marinated Chicken | New York Cheddar and Pickle  
Portobello Mushroom and Broccoli Rabe | Herb Aioli  
Turkey Meatball | Hot Peppers, Marinara and Provolone Cheese  
Smoked Turkey | Sauerkraut, Baby Swiss and Russian Dressing  
Served with French Fries

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## Banquet and Catering Menus

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### Tableside Carvery

*Prices are Per Item*

*Includes Silver Dollar Slider Buns*

*All Stations Require an Attendant | \$150 Culinarian Fee*

**Garlic and Rosemary Strip Loin** | 325

6 Hour Slow Roasted Sirloin of Beef, Horseradish Aioli, French Grain Mustard, Beef Jus

~Serves 20 Guests

**Roasted Turkey** | 375

Maple and Black Pepper Crusted Turkey Breast

Buttermilk Biscuits, Apple Cranberry Chutney, Honey Mustard, Mayonnaise, Country Gravy

~Serves 25 Guests

**Slow Roasted Prime Rib of Beef** | 445

Horseradish Sauce, Au Jus

~Serves 25 Guests

**Root Beer Glazed Smokehouse Ham** | 375

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~Serves 35 Guests

**Cedar Plank Roasted Salmon** | 325

Sweet Dijon Glaze

~ Serves 20 Guests

### Tableside Carvery Enhancements | 5 per person

Mac N Cheese

Braised Greens, Bacon (GF)

Creamed Spinach and Artichoke (GF)

Grilled Mixed Vegetable (GF, DF)

Roast Vegetables Provençale (V, GF, DF)

Steamed Seasonal Vegetables (V, GF, DF)

Garlic Mashed Potatoes Puree (GF)

Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)

Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)

Roasted Yams | Garlic, Lime and Cilantro (GF, DF)

Long Grain Rice (GF, DF)

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## Banquet and Catering Menus

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### Passed Hors d'oeuvres

Priced Per Item | Minimum Order 25 Pieces per item

#### Chilled Specialties

##### For 5

- ▶ Deviled Eggs
- ▶ Smoked Salmon Rolls | Cream Cheese on Cucumber
- ▶ Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam
- ▶ Caprese Bite | Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread
- ▶ Melon Wrapped In Prosciutto
- ▶ Potato Pancake | Dill Crème Fraiche
- ▶ Pesto Chicken Bruschetta

##### For 6

- ▶ Shrimp and Gazpacho Shooter Marinated
- ▶ Poached Jumbo Shrimp | Horseradish Sauce
- ▶ Seared Tenderloin on Crostini Truffle Aioli

#### Reception Packages

##### Passed Hors D'oeuvres | Minimum 25 Guests

4 Pieces per guest: | xx per guest (Select 2 Cold and 2 Hot)

6 Pieces per guest: | xx per guest (Select 3 Cold and 3 Hot)

8 Pieces per guest: | xx per guest (Select 4 Cold and 4 Hot)

Add a display table with your Hors d'oeuvres package:

##### **Based on 60 Minutes of Service**

- ▶ Artisanal Cheese Display | Add 14
- ▶ Crudités | Add 8

#### Hot Specialties

##### For 5

- ▶ Vegetable Spring Roll | Duck Sauce
- ▶ Turkey and Ricotta Meatball
- ▶ Mini Reuben's
- ▶ Beef Sate | Bangkok Peanut Sauce
- ▶ All-Beef Cocktail Franks En Croute | Dijon Mustard
- ▶ Buffalo Chicken Drumettes | Blue Cheese Dip
- ▶ Chicken Tenders, Mango-Ginger Sauce
- ▶ Chicken Quesadilla | Chipotle Sour Cream
- ▶ Chicken Taquitos | Salsa Verde
- ▶ Toasted Spinach and Feta Phyllo Pockets
- ▶ Jerk Chicken on a Stick | Lime Butter Sauce
- ▶ Chicken Wellington | Horseradish

##### For 6

- ▶ Bacon Wrapped Scallop
- ▶ Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
- ▶ Beef Wellington | Mushrooms Duxelle in Puff Pastry
- ▶ Lamb Lollipop Chops | Mint Marmalade
- ▶ Seared Pepper Ahi Tuna | Crostini
- ▶ Crab Slider | Old Bay Aioli

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## Banquet and Catering Menus

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### Plated Dinners

*Plated Dinners Require a Minimum of 10 Guests*

*All Dinners include Three Courses Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas*

#### First Course *Please Select One*

**Creamy Smoked Tomato Soup** | Gruyere-Garlic Cheese Crisp

**Baby Field Greens Salad** | Cherry Tomato, English Cucumber, Balsamic Vinaigrette

**Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

**Greek Salad** | Spinach, Chopped Greens, Feta Cheese, Roasted Red Pepper, Black Olives, Diced Tomato

**Avocado Iceberg Slab** | Iceberg Wedge, Avocado, Tomato, Red Onion, Bacon, Fried Onions, Blue Cheese Crumbles and Dressing

#### Main Course *Please Select One*

*Includes Chef's Choice of Seasonal Vegetables*

- ▶ **Chicken-Pepperoni Carbonara** | Cavatappi, Pepperoni, Sweet Peas, Roasted Garlic Cream Sauce | 47
- ▶ **Classic Chicken Picatta** | Lemon-Caper White Wine Sauce, Vegetable Rice Pilaf | 49
- ▶ **Sliced Sirloin** | Red Wine Demi-Glace, Herb Butter, Mashed Yukon Gold Potatoes | 58
- ▶ **Petit Filet Mignon** | Mushroom Demi-Glace, Herb Butter, Roasted Fingerling Potatoes | 62
- ▶ **Citrus Grilled Salmon** | Tomato-Braised Tuscan Kale, Fire Roasted Peppers, Chickpeas, Quinoa | 52
- ▶ **Pan Roasted Halibut** | Vegetable Risotto, Tarragon-Butternut Squash Puree, Lemon Beurre Blanc | 58

#### Duet Enhancement *(add to any entrée)*

- ▶ **Jumbo Grilled Seasoned Shrimp (3)** | Lemon Butter | 9
- ▶ **Petite Filet (GF)** | Maître D Butter | MP
- ▶ **Seared Salmon (GF)** | Beurre Blanc | 8
- ▶ **Jumbo Lump Crab Cake** | Lemon Butter | 12

#### Vegetarian Entrée *Please Select One*

- ▶ **Portobello and Vegetable Short Stack** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil
- ▶ **Herb Risotto** | Grilled Vegetables, Portobello Mushrooms, Candied Carrots

#### Final Course *Please Select One*

- ▶ **Decadent Chocolate Mousse** | Sliced Berries, Whipped Sweet Cream
- ▶ **Cheesecake** | Fresh Fruit Compote
- ▶ **Carrot Cake** | Cream Cheese Frosting
- ▶ **Key Lime Pie**
- ▶ **Pecan Pie** | Chocolate Drizzle
- ▶ **Flourless Chocolate Cake (GF)**
- ▶ **Red Velvet Cake** | Cream Cheese Frosting

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### Dinner Tables

*Freshly Brewed Coffee including Decaffeinated and a Selection of Specialty Teas.*

*Buffet Dinners Require a Minimum of 20 Guests*

### DINNER BY DESIGN | 60

#### Choice of One Starter

- ▶ **Baby Field Greens Salad** | Cherry Tomato, English Cucumber, Balsamic Vinaigrette
- ▶ **Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
- ▶ **Greek Salad** | Spinach, Chopped Greens, Feta Cheese, Roasted Red Pepper, Black Olives, Diced Tomato
- ▶ **Avocado Iceberg Slab** | Iceberg Wedge, Avocado, Tomato, Red Onion, Bacon, Fried Onions, Blue Cheese Crumbles and Dressing

#### Choice of Two Entrées

- ▶ **Chicken-Pepperoni Carbonara** | Cavatappi, Pepperoni, Sweet Peas, Roasted Garlic Cream Sauce
- ▶ **Classic Chicken Picatta** | Lemon-Caper White Wine Sauce, Vegetable Rice Pilaf
- ▶ **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- ▶ **Sliced Sirloin** | Red Wine Demi-Glace, Herb Butter, Mashed Yukon Gold Potatoes
- ▶ **Balsamic Laced Flank Steak** | Marinated, Grilled & Sliced Thin, Fresh Herbs
- ▶ **Southwestern Chile-Rubbed Slow Roasted Pork Loin** | Black Bean and Roasted Corn Salsa, Pan Jus
- ▶ **Grilled Salmon** | Tomato-Braised Tuscan Kale, Fire Roasted Peppers, Chickpeas, Quinoa
- ▶ **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- ▶ **Roasted Vegetable Romesco (V)** | Roasted Red Peppers, Toasted Almonds, Grape Tomatoes, Minced Garlic, Croutons, Sherry Vinaigrette
- ▶ **Herb Risotto (V)** | Grilled Vegetables, Portobello Mushrooms, Candied Carrots

#### Choice of Two Desserts

- ▶ Decadent Chocolate Layer Cake
- ▶ Peach Cobbler | Whipped Cream
- ▶ Cheesecake | Berry Coulis
- ▶ Pecan Pie
- ▶ Key Lime Pie
- ▶ Red Velvet Cake
- ▶ Classic Tiramisu

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### Beverage

**Bartender Fees:** Flat \$150.00 per bartender per Bar

**Staffing:** One Bar Required For Every 150 Guests

**Cashier Fees:** \$150.00 per bartender for up to 4 hours

**SPIRITS** | Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

**WINE** | Proverb Chardonnay and Cabernet Sauvignon, La Marca Prosecco

**BEER** | Bud Light, Blue Moon Belgian White, Modelo Especial, Lagunitas, St. Pauli Girl N.A.

#### Traditional Bars

#### Package Bar | Priced Per Hour

First Hour	18
Additional Hours	9

#### Hosted Bar | Priced Per Drink

Mixed Drinks	9
Imported Beer	7
Domestic Beer	6
Wine by the Glass	9
Cordials	11
Soft Drinks and Water	4

#### Cash Bar | Priced Per Drink

Mixed Drinks	11
Imported Beer	9
Domestic Beer	8
Wine by the Glass	11
Cordials	13
Soft Drinks and Water	6

#### BEER AND WINE BAR

Priced per Person	
First Hour   16	
Additional Hours   7	

#### Trade Up

Substitute up to three of the Traditional Brands with the Spirits Listed Below, Add \$3.00 to the Cocktail price | Add \$3.00 to Each Package Bar Hour

**Vodka** | Tito's Homemade, Absolut, Belvedere, Grey Goose, Ketel One

**Gin** | Tanqueray, Bombay Sapphire, Plymouth,

**Rum** | Bacardi, Botran

**Bourbon** | Bulleit, Woodford Reserve, Basil Hayden, Knob Creek, Bookers, Makers Mark

**Scotch** | Chivas Regal, Johnnie Walker Black

**Tequila** | Patron Silver, Patron Añejo, Herradura, Casa Nobles Resposado

#### WINE UPGRADE

Add \$4.00 to package prices and by the glass price  
 + Story Point Cabernet or Chardonnay  
 + William Hill Central Coast Chardonnay  
 + Whitehaven Sauvignon Blanc  
 + William Hill Central Coast Cabernet  
 + MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to package prices and by the glass price  
 + Talbott Kali Hart Chardonnay  
 + Saint Claire Sauvignon Blanc  
 + Louis Martini Cabernet  
 + J Vineyards "Black" Pinot Noir  
 + Fleur Du Mer Rose

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### Day Meeting Package Inclusions

*The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage Meeting Space Technology and Meeting Support Services The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.*

#### All-Day Food & Beverage

##### **Continuous Service (7am-5pm)**

- ▶ Freshly Brewed Coffee and Decaffeinated Coffee Hot Cocoa and A Selection of Black Herbal and Specialty Teas
- ▶ Assorted Pepsi Soft Drinks and Bottled Still and Water
- ▶ Seasonal Hand Picked Fruit

##### **Executive Continental Breakfast (7am-9am)**

- ▶ Assorted Iced Juices
- ▶ Sliced Melons Seasonal Fruits and Berries
- ▶ An Assortment of Breakfast Cereals | Bananas Whole and Skim Milk
- ▶ Individual Fruit and Plain Yogurts
- ▶ New York Style Bagels | Flavored and Regular Cream Cheese
- ▶ Freshly Baked Morning Pastries with Fruit Preserves and Butter

##### **In the AM (10am)**

- ▶ Designer Trail Mix
- ▶ Assorted Granola and Energy Bars

**Lunch:** Menu Driven or Buffet Based on Group Size

##### **In the PM (2:30pm)**

- ▶ Assorted Bite Sized Candies
- ▶ Assortment of House Made Cookies
- ▶ Crudité and Dips Display

#### Technology Support Services

- ▶ (1) LCD Projector with Appropriate Screen
- ▶ (1) Easel Flipcharts Assorted Markers and Pads
- ▶ (1) Wireless High Speed Internet Access Connection
- ▶ (3) Power Strips

#### Meeting Support Services

- ▶ Dedicated Executive Meeting Manager on Site
- ▶ Meeting Room
- ▶ Complimentary Storage of Materials up to 5 Standard Boxes
- ▶ Up To 300 B/W Complimentary Copies
- ▶ Meeting Planner Tool Kit
- ▶ NO EVENT FEE

**Please speak to your Sales or Event Manager for Pricing**

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### DMP LUNCH

#### MONDAY, WEDNESDAY, AND FRIDAY LUNCH

*Available For Groups Over 10 Guests*

- ▶ **Chef's Seasonally Inspired Soup**
- ▶ **Traditional Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
- ▶ **Housemade Potato Salad**
- ▶ **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Greens, Tomatoes, Red Onion
- ▶ **Roast Beef and Grilled Onion on Baguette** | Cheddar, Horseradish Cream, Greens
- ▶ **Vegetarian Wrap** | Grilled Portobello Mushroom, Arugula, Roasted Peppers, Tapenade
- ▶ Potato Chips
- ▶ Pickles, Pepperoncini, Olives, Cherry Peppers
- ▶ Peach Cobbler | Whipped Cream
- ▶ Brownies and Home-Baked Cookies

#### TUESDAY AND THURSDAY LUNCH

*Available For Groups Over 10 Guests*

- ▶ **Chef's Seasonally Inspired Soup**
- ▶ **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Chiffonade, Balsamic Syrup
- ▶ **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Lemon Oregano Vinaigrette
- ▶ **Greens** | Romaine Hearts, Iceberg Lettuce, Artisanal Greens
- ▶ **Toppings** | Carrots, Tomatoes, Red Onion, English Cucumbers, Artichoke Hearts, Dried Cranberries, Radishes, Bleu Cheese Crumbles, Feta, Olives, Croutons
- ▶ **Proteins** | Marinated and Sliced Chicken Breast, Grilled Skirt Steak
- ▶ **Dressings** | Buttermilk Ranch, Golden Italian, Honey-Champagne Vinaigrette
- ▶ Red Velvet Cake
- ▶ Fresh Seasonal Sliced Fruits

#### DMP SMALL GROUP LUNCH | *Available Every Day for Groups Under 10 Guests*

*Please Select One Soup or Salad*

*Served Buffet Style for the Entire Group*

- ▶ **Mixed Greens Salad** | Candied Pecans, Strawberries, English Cucumber, White Balsamic Vinaigrette
- ▶ **Classic Caesar** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing
- ▶ **Creamy Smoked Tomato Soup**

#### Each Guest Select Individual Entrée

*Orders must be submitted to Banquet Team by 9am on the day of your event*

- ▶ **E'terie Burger** | Angus Beef Patty, Special Sauce, LTO, Sesame Bun, Choice of Cheese
- ▶ **BBQ Chicken Flatbread** | Whiskey-Soy BBQ Sauce, Chicken, Red Onion, Smoked Gouda Cheese, Scallions
- ▶ **Citrus Grilled Salmon Bowl (GF)** | Tomato-Braised Tuscan Kale, Fire-Roasted Peppers, Chickpeas, Quinoa, Grilled Lemon, Smoked Yogurt
- ▶ **E'terie Chicken Caesar Salad** | Choice of Romaine Lettuce or Tuscan Kale, Parmesan Cheese, Garlic-Chili Breadcrumbs, Caesar Dressing

#### DESSERT

*Please Select One | Served Buffet Style for the Entire Group*

- ▶ Assorted Cookies
- ▶ Brownies and Lemon Bars