



EMBASSY SUITES

*Downtown Grand Rapids*



2023 Catering Menu

# BREAKFAST

Breakfast includes freshly brewed coffee and herbal tea station

## PLATED BREAKFAST

### QUICHE LORRAINE 16

Eggs, bacon, spinach, scallions and gruyere cheese inside a pastry shell served with fresh seasonal fruit

\*Ask for crustless for a gluten free option

### CINNAMON FRENCH TOAST 18

Brioche cinnamon roll French Toast topped with sliced bananas and your choice of bacon or sausage links served with maple syrup

### HAM & CHEESE CROISSANT 16

Shaved ham, fried egg and cheddar cheese on a butter croissant served with a deluxe fruit garnish

## CONTINENTAL BREAKFAST

### DELUXE CONTINENTAL 16

Assorted fresh baked muffins, scones, accompanied with fresh sliced fruit and yogurt  
Served with assorted juices

## BREAKFAST BUFFETS

Buffets serve 20 or more guests. Less than 20 guests will result in a \$50 small buffet fee.

### EMBASSY BREAKFAST 20

Scrambled eggs with cheese, home-fried potatoes, bacon, sausage links, assorted muffins, biscuits with butter and jelly  
Served with assorted juices

### EXECUTIVE BREAKFAST 22

Scrambled eggs with cheese, French toast with maple syrup, homemade biscuits and sausage gravy, home-fried potatoes, bacon, sausage links, and hot cinnamon rolls  
Served with assorted juices

## BUFFET ADD ONS

### PANCAKE & WAFFLE BAR 8

Apple stuffed pancakes, mini waffles, maple syrup, fresh strawberries, whipped topping and whipped butter

### OATMEAL & YOGURT BAR 5

Greek yogurt, Vanilla yogurt, granola, honey, chocolate chips, seasonal berries, hot oatmeal, brown sugar, and whipped butter

### OMELET STATION 8

A chef attended cooked to order omelet station with assorted meats, vegetables, and cheeses

\*Additional \$100 chef fee

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710 MONROE AVE. NW GRAND RAPIDS, MICHIGAN 49503 (616) 512-5700

# BREAK SERVICE & DESSERT

## THE MEETING PLANNER PACKAGE

This package is flexible and allows you to fit one, two, or three breaks into your day

Choose One: 14 per person  
Choose Two: 18 per person  
Choose Three: 24 per person

### PRE-MEETING

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted fruit juices, muffins, and yogurt

### MID-MORNING

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, granola bars, and whole fresh fruit

### MID-AFTERNOON

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, snack assortment and delicious brownies

## THEMED BREAKS

All per person breaks include freshly brewed coffee, decaffeinated coffee, herbal tea, and assorted Pepsi soft drinks

### CHIP & DIP BREAK 12

House made salsa, guacamole, french onion dip, house made tortilla chips and potato chips

### HEALTHY BREAK 14

Greek yogurt, granola bars, trail mix, and fresh cut fruit

### GARDEN VEGETABLE BREAK 14

Crudités, feta dip, hummus, and naan

### SUITE & SALTY BREAK 14

Assorted cookies, delicious brownies, granola bars, popcorn, pretzels, and assorted chips

### SOUTHWEST BREAK 16

7-layer dip with tortilla chips, warm churros with a caramel and chocolate sauce

### ITALIAN BREAK 16

Antipasto platter, consisting of salami, pepperoni, queen stuffed olives, pepperoncini, black olives, baby mozzarella balls and sliced french bread crostini

## DESSERT

Chef's Choice	5
Plain Cheesecake	6
Cheesecake (with assorted toppings)	7
Key Lime Pie	7
Flourless Chocolate Torte	7

## SNACKS

Assorted Muffins <i>per dozen</i>	30
Assorted Bagels <i>per dozen</i>	40
Sweet Bread (Poppy, Lemon Glaze, Marble Chocolate Chip, and Cinnamon Streusel) <i>per dozen</i>	35
Assorted Danishes <i>per dozen</i>	30
Assorted Cookies <i>per dozen</i>	24
Delicious Brownies <i>per dozen</i>	30
Gourmet Dessert Bars <i>per dozen</i>	32
Assorted Candy Bars <i>per dozen</i>	26
Chips and Pretzels <i>per snack bag</i>	3
Individual Trail Mix <i>per bag</i>	4
Whole Fresh Fruit <i>per piece</i>	3
Greek Yogurt <i>each</i>	4

## BEVERAGES

Regular Coffee <i>per gallon</i>	46
Decaffeinated Coffee <i>per gallon</i>	46
Herbal Tea Station <i>per gallon</i>	46
Iced Tea <i>per gallon</i>	50
Pepsi Soft Drinks <i>each</i>	3.50
Bottled Water <i>each</i>	3
Lemonade: plain, strawberry, or raspberry <i>per gallon</i>	48
Fruit Juice: apple, orange, or cranberry <i>per gallon</i>	44
Infused Water <i>per gallon</i>	30

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# PLATED LUNCH

Lunch includes iced tea or lemonade. Your choice of two entrees plus a vegetarian option.  
Additional entrée charge of \$2 per person.

## SANDWICHES

All sandwich selections include a choice of coleslaw, fresh fruit or house made potato chips and a pickle spear. Upgrade any sandwich to a **Box Lunch** for an additional \$2.50. Boxed lunches also include a homemade cookie and bottle water

### TURKEY CLUB SANDWICH 18

Wheat bread with smoked turkey, crispy bacon, american cheese, lettuce, avocado, tomato, and sundried tomato mayo

### CHICKEN SALAD CROISSANT 19

House made chicken salad served on a buttery croissant with leaf lettuce, sliced tomato and a deluxe fruit garnish

### CRISPY CHICKEN WRAP 18

Your choice of BBQ, Buffalo, Caesar, or Ranch: romaine lettuce, diced tomato and shredded cheese

### CALIFORNIA CHICKEN WRAP 18

Grilled chicken, avocado, feta, carrots, lettuce, tomato, herbed ranch in a spinach lawash

### HAM & SWISS CROISSANT 18

Shaved ham, swiss cheese, leaf lettuce, sliced tomato and Dijon mustard

### VEGETARIAN WRAP <sup>v</sup> 17

Avocado, roma tomatoes, hummus, shredded carrots, shredded cucumber, baby spinach with a roasted garlic balsamic vinaigrette wrapped in a spinach lawash

## SALADS

All salad selections include rolls and butter

### COBB SALAD 19

Fresh spring mixed greens topped with rows of diced chicken, bacon, avocado, blue cheese crumbles, diced tomatoes, hard-boiled eggs and ranch dressings

### CHEF'S SALAD 18

A blend of mixed greens piled high with julienne turkey, ham, swiss cheese, tomatoes, green peppers, hard-boiled egg and your choice of dressings

### GRILLED CHICKEN CAESAR SALAD 19

Fresh cut romaine hearts topped with a sliced grilled chicken, diced tomatoes, roasted red peppers, parmesan cheese, seasoned croutons, served with creamy caesar dressing

### SEASONAL SPINACH SALAD 18

Fresh baby spinach, red onion, mandarin oranges, seasonal fruit, feta cheese, sliced almonds with a balsamic vinaigrette

### HOUSE SALAD 17

Fresh lettuce, cucumbers, carrots, red onions, seasoned croutons served with your choice of dressing

## ENTRÉE

All lunch entrees are accompanied with salad, artisan rolls with butter, Chef's choice of starch and vegetable

### BLACKENED SALMON <sup>GF</sup> 34

Blackened salmon topped with a sweet chili garlic sauce

### GARLIC CHICKEN 25

Herb marinated chicken breast, pan seared topped with a roasted garlic cream sauce

### CHICKEN PICCATA 26

Sautéed chicken breast topped with a lemon caper sauce

### GRILLED FLANK STEAK 30

Flank steak marinated in balsamic ginger vinaigrette, grilled, thinly sliced served with a chasseur sauce

### VEGGIE EGGROLL <sup>v+</sup> 24

Crispy veggie eggroll served with fire roasted quinoa, julienne kale slaw and sweet chili garlic sauce

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# LUNCH BUFFET

Lunch includes iced tea or lemonade. Buffets are priced per person and served for a maximum of a hour and half . Buffets serve 20 or more guests, less than 20 guests will result in a \$100 small buffet fee. Lunch buffets can be offered for a dinner service for an additional \$10 a person. Add a **deluxe salad bar** to select buffets for an additional \$5 a person.

## SLIDER BAR 28

Choice of pretzel or slider buns, mini burgers, chicken, pulled pork, assorted cheeses, shredded lettuce, tomato slices, jalapenos, condiments, and loaded tater tot casserole.

Add Gluten Free buns for 2 per person

## DELI 24

Sliced ham, turkey, and roast beef, assorted cheeses, fresh bread assortment, lettuce, sliced tomatoes, onion, condiments, Michigan kettle chips and a deluxe or caesar salad bar

Add housemade soup for 2.5 per person

## BBQ 29

Carolina pulled pork, BBQ pulled chicken, artisan buns, loaded potato salad, baked beans, three cheese cavatappi, BBQ sauce, and cornbread

## MEDITERRANEAN 30

Watermelon salad, lemon pasta, Mediterranean medley, chicken cacciatore, salmon Provençal, served with pita and tapenade

## SOUP & SALAD 21

Chef's choice of two soups with a deluxe and caesar salad bar served with warm breadsticks

## NACHO/TACO 26

Corn tortilla chips, flour tortilla shells, queso, seasoned beef, shredded chicken, refried beans, cheddar cheese, shredded lettuce, onion, tomatoes, black olives, guacamole, jalapeños, house made salsa, and sour cream

Add steak for 5 per person

## ITALIAN 26

Caesar or deluxe salad bar, chef's choice of vegetable, warm breadsticks, and your choice of two of the following entrees:

Fettuccini Alfredo  
Vegetarian Lasagna  
Lasagna with Bolognese Meat Sauce  
Rigatoni with Bolognese Meat Sauce  
Chicken Parmesan

## THE EXECUTIVE LUNCH

Choose two entrees, served with our deluxe salad bar, artisan rolls with butter, chef's choice of vegetable and starch

Add housemade soup for 2.5 per person

### ENTRÉES 30

Chicken and Pesto Cream  
Chicken Piccata  
Chicken Parmesan  
Herb Rubbed Pork Loin GF  
Grilled Flank Steak  
Veggie Eggroll v+

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# HORS D'OEUVRES

## WARM

per 50 pieces

### ASIAN CHICKEN SKEWERS <sup>DF</sup> 175

Strips of chicken marinated in ginger cilantro lime chili grilled served with sweet chili sauce

### BACON WRAPPED WATER CHESTNUTS 110

Succulent water chestnuts wrapped and baked in crispy bacon glazed with a teriyaki sauce

### BITE SIZED CHEESEBURGERS 175

Burger with american cheese, ketchup, mustard on a toasted pita

### CHICKEN QUESADILLA 175

A flour tortilla stuffed with seasoned chicken and blended cheeses served with sour cream and guacamole

### CRAB STUFFED MUSHROOMS 215

Mushrooms stuffed with a creamy crab dip

### FRIED SHRIMP 120

Breaded fried shrimp served with a boom boom sauce

### HOUSEMADE EMPANADAS 130

Your choice of slow roasted beef, chicken, or sweet potato wrapped in a flakey dough baked golden brown served with guacamole

### HOUSEMADE MEATBALLS 120

Housemade roasted meatballs tossed with a parmesan garlic or BBQ sauce

### POTATO CROQUETTES 150

Loaded mashed potatoes shaped into a ball and deep fried

### RASPBERRY BRIE 120

Chunks of brie with raspberry wrapped in puffed pastry

### STUFFED MUSHROOMS 115

Mushroom caps stuffed with artichoke and spinach topped with gruyere cheese and bread crumbs

#### Serves 25 guests

### BUFFALO CHICKEN DIP 165

Shredded chicken with a buffalo cream cheese served with fried naan dippers

### QUESO WITH PRETZEL BITES <sup>v</sup> 130

Pretzel bites served with warm queso and a spicy mustard

### SPINACH ARTICHOKE DIP <sup>v</sup> 105

Creamy spinach artichoke dip served with tortilla chips

## CHILLED

per 50 pieces

### ANTIPASTO SKEWERS <sup>GF</sup> 160

Fresh mozzarella cheese, grape tomatoes, queen green olives, and salami dressed with a balsamic reduction

### B.L.T BITES 100

Toast rounds topped with bacon aioli, scallions, and tomato

### CHICKEN BACON RANCH PINWHEELS 105

Crispy bacon, tender grilled chicken, ranch dressing, cream cheese wrapped in a tortilla shell

### CUCUMBER BITES 110

Cucumber stuffed with whipped feta and avocado

### DEVILED EGGS <sup>DF</sup> 95

Traditional deviled eggs topped with crispy bacon bits

### MINI FRUIT KEBAB <sup>DF, V+</sup> 175

Skewers loaded with a rainbow assortment of fresh seasonal fruit

### MUSHROOM CROSTINI 110

Roasted crostini with a garlic spread topped with a mushroom ragout

### SHRIMP COCKTAIL <sup>GF</sup> 155

Jumbo shrimp served with a zesty cocktail sauce and lemon

## DISPLAY

Serves 25 guests

### CHILLED BRUSCHETTA <sup>DF, V+</sup> 130

Toasted french bread drizzled with olive oil accompanied by a marinated tomato compote

### FRESH SLICED FRUIT <sup>v</sup> 140

Served with a dipping sauce

### IMPORTED AND DOMESTIC CHEESEBOARD 150

Served with assorted crackers

Add assorted meats 50

### VEGETABLE CRUDITES <sup>v</sup> 140

Served with a ranch dip

#### Add roasted garlic hummus and fried naan dipper 40

### VEGGIE PIZZA <sup>v</sup> 100

Flatbread topped with ranch cream cheese, broccoli, carrots, and red peppers

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# PLATED DINNER

Dinner includes freshly brewed coffee and herbal tea. Plated selections are accompanied with Chef's choice of starch and vegetable, artisan rolls with butter, and house salad.  
Your choice of two entrées and a vegetarian selection, additional entrees will result in a \$2 upcharge

## SEAFOOD

### BUTTER CRUMB COD 34

Delicate, flakey cod light baked and topped with a herb butter breadcrumb

### BLACKENED SALMON <sup>GF, DF</sup> 40

Pan seared salmon coated with a blackening seasoning and served with a sweet chili garlic sauce

### POTATO CRUSTED WHITEFISH 34

Fresh great lake whitefish topped with crispy hash browns served with veronique sauce

### SAUTEED SALMON 40

Pan seared lime coated salmon served with chive beurre blanc

### STUFFED SALMON WITH CRAB 45

Salmon stuffed with a crab salad, sautéed and finished with a white wine burre blanc

## BEEF

### GRILLED FLANK STEAK<sup>(8OZ.)</sup> 42

Thinly sliced marinated grilled flank steak served with a chasseur sauce

### SIRLOIN MEDALLIONS 44

A duo of perfectly tender beef medallions covered with a red wine demi-glace

### NEW YORK STRIP<sup>(12OZ.)</sup> 50

House cut new york strip loin roasted served with a demi-glace

### ROASTED BEEF TENDERLOIN<sup>(6OZ.)</sup> 60

Slow roasted, thinly sliced beef served with a savory red wine demi-glace

### SLOW ROASTED SHORT RIBS 52

Slow roasted tender short ribs served over mushroom risotto topped with beef pan jus

## CHICKEN AND PORK

### CHICKEN PICCATA 38

Sautéed chicken breast topped with a lemon caper sauce

### CHICKEN PARMESAN 40

Breaded chicken topped with parmesan cheese and homemade roasted tomato sauce

### GARLIC CHICKEN 36

Herb marinated chicken breast, pan seared and topped with a roasted garlic cream sauce

### STUFFED CHICKEN CORDON BLEU 45

Chicken stuffed with ham and swiss cheese, served with a Dijon mustard cream sauce

### TWIN PORK FILET <sup>GF, DF</sup> 31

Mouthwatering pork loin cuts wrapped with bacon, pan seared and served with an apple cherry chutney

## VEGETARIAN

### QUINOA CAKES <sup>v+</sup> 27

Two pan seared quinoa cakes topped with a tomato ragout

### TEMPEH <sup>v+</sup> 29

Southwest marinated tempeh served over rice and topped with tomato salad

### VEGETABLE EGGROLL <sup>v+</sup> 30

Crispy veggie eggroll served with fire roasted quinoa and topped with a sweet chili garlic sauce

## DUO PLATES

### GARLIC CHICKEN & PORK FILET 42

### SIRLOIN MEDALLION & CHICKEN PICCATA 50

### BLACKENED SALMON & SIRLOIN MEDALLION 50

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# BUFFET DINNER

Buffet selections are accompanied with rolls and butter, freshly brewed coffee and herbal tea. Less than 20 guests will result in a \$100 small buffet fee. Buffets are served for a maximum of two hours.

## DELUXE ENTRÉE 46

### SALAD (SELECT 1)

Loaded Potato Salad | Caesar Salad | Tangy Pasta Salad | Chopped Salad | House Salad

### VEGETABLE AND STARCH (SELECT ANY COMBINATION UP TO 2)

Roasted Green Beans GF, V | Honey Glazed Carrots | Chef's Seasonal Blend V+ | Roasted Root Vegetables | Succotash GF, DF

Smashed Redskin Potatoes V | Roasted Redskin Potatoes V+ | Rice Pilaf GF | Buttered Herb Bowtie Pasta V | Twice Baked Potato GF

### DELUXE ENTRÉE (SELECT TWO)

Add an additional entrée for 6 per person

Herb Marinated Chicken with Roasted Garlic Cream Sauce | Chicken Piccata | Butter Crumb Baked Cod | Herb Rubbed Pork Loin GF | Pot Roast with Sautéed Onions and Mushrooms DF | Slow Roasted Beef Brisket DF | Vegetable Eggroll over Quinoa V+

## CHEF ATTENDED CARVING STATION

Additional 100 charge per station

Prime Rib DF, GF	22
New York Strip DF, GF	17
Dr. Pepper Dearborn Ham	17
Herb Rubbed Pork Loin	14

## ELITE ENTRÉE 62

Elite entrée buffet is accompanied with a fresh sliced fruit and vegetable tray. Deluxe entrée options may be substituted

### SALAD (SELECT 1)

Roasted Israeli Couscous V | Antipasto Salad GF | Kale Slaw V+ | Roasted Tomato and Burrata Salad

### VEGETABLE AND STARCH (SELECT ANY COMBINATION UP TO 3)

Grilled Mixed Vegetables with Sea Salt V+, GF, DF | Fried Brussels Sprouts with Bacon and Asiago | Stuffed Tomato Ratatouille V+, GF | Asparagus Bundle

Dauphinoise Potatoes V | Fingerling Potatoes | Duchess Potatoes | Latke Potato | House Special Potato V+

### ELITE ENTRÉE (SELECT TWO)

Add an additional entrée for 8 per person

Smothered Chicken | Dr. Pepper Baked Dearborn Ham DF, GF | Chicken Parmesan | Blackened Salmon DF, GF | Sautéed Salmon | Slow Roasted Shortribs DF | Sliced New York Loin | Potato Crusted Whitefish DF, GF

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# BAR SERVICES

## PREMIUM

Grey Goose vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Crown Royal whiskey, Chivas Regal scotch, Makers Mark bourbon, one craft and one domestic draft selection, Black Cherry White Claws, premium wine, and assorted Pepsi soft drinks

3 hours 32  
each additional hour 6

## DELUXE

Tito's vodka, Beefeater gin, Captain Morgan spiced rum, Jack Daniel's whiskey, Dewar's scotch, Jim Beam bourbon, one craft and one domestic draft selection, Black Cherry White Claws, house wine, and assorted Pepsi soft drinks

3 hours 26  
each additional hour 6

## HOUSE

House liquor, one craft and one domestic draft selection, house wine, and assorted Pepsi soft drinks

3 hours 23  
each additional hour 6

## BEER AND WINE

One draft beer selection or up to 3 bottle beers, one red wine, one white wine, and assorted Pepsi soft drinks

### PREMIUM

3 hours 28  
each additional hour 4

### HOUSE

3 hours 22  
each additional hour 4

## MIMOSA AND BLOODY MARY BAR

St. Julian Brut Champagne served with orange, pineapple, and grapefruit juice. Zing Zang bloody mary mix with house vodka and assorted toppings

2 hours 19  
each additional hour 6

## CHAMPAGNE

Champagne (per bottle) 38  
Champagne Toast (per person) 8  
House Sparking Wine (per bottle) 21

## CASH

25 person minimum. Bartender fee (each) 100. Below pricing is per drink and inclusive of tax

House 8  
Deluxe 10  
Premium 12  
Domestic Draft 6  
Import Draft 8  
Import Bottle 7  
House Wine 7  
Premium Wine 8  
Soda/Juice 12  
4

## HOST BY CONSUMPTION

25 person minimum. Bartender fee (each) 100. Below pricing is per drink

House 7  
Deluxe 9  
Premium 11  
Domestic Draft 5  
Import Draft 7  
Import Bottle 6  
White Claw 6  
House Wine 6  
Premium Wine 10  
Soda/Juice 3

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# AUDIO VISUAL EQUIPMENT

Chromecast	25
Colored Napkin (per napkin)	.50
Conference Speaker Phone	35
Dance Floor (15' by 15')	200
Flipchart Stand	15
Flipchart Stand with Paper	30
Front Projector Screen (9' by 9')	25
HDMI Cables	125
Input Adapter	30
LCD Projector	175
Pad of Flipchart Paper	30
Pipe and Drape (per 10ft)	55
Podium	150
Power Strip	20
Riser (per section)	25
Whiteboard with Markers	40
Wireless Handheld Microphone	50
Wireless Lapel Microphone	50
Wireless Remote	30