

# CATERING MENUS



EMBASSY SUITES  
SPRINGFIELD

# CATERING MENUS



**CONTINENTAL  
BREAKFAST BUFFET  
A LA CARTE**



**BREAKS  
PLATED LUNCH  
LUNCH BUFFET**



**PLATED DINNER  
DINNER BUFFET  
RECEPTION BAR**



**WINE & SPIRITS  
EVENT TECH  
GENERAL INFO**



**CONTENT**



EMBASSY SUITES

# CATERING MENUS

## **Continental Breakfast**

Selection of Chilled Juices  
Freshly Baked Danish, Muffins,  
Croissants, and Bagels Accompanied  
with Cream Cheese, Premium  
Preserves, and Butter Freshly Brewed  
Coffee, Decaffeinated Coffee and a  
Selection of Hot Teas  
\$20.00 per person



## **Embassy Continental**

Selection of Chilled Juices  
Sliced Fruit Display  
Individual Yogurts with  
Homemade Granola  
Topping Danish, Muffins,  
Croissants, and Bagels with  
Cream Cheese  
Freshly Brewed Coffee,  
Decaffeinated Coffee and a  
Selection of Hot Teas  
\$23.00 per person



All break packages are based on 30 minutes of service.

All Prices Subject to a 22% Service Charge and Applicable State Taxes.

CONTINENTAL



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## BUFFET BREAKFAST



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### **Embassy Signature Breakfast**

Selection of Chilled Juices  
Fresh Sliced Fruit Display  
Cold Cereals Served with 2% and Skim Milk  
Scrambled Eggs  
Bacon and Sausage  
Traditional Breakfast Potatoes  
A Selection of Freshly Baked Danish, Muffins, and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$28.00 Per Person

### **Embassy Deluxe Breakfast**

Selection of Chilled Juices  
Fresh Sliced Fruit Display  
Oatmeal with Brown Sugar and Dried Cherries  
Vanilla Infused French Toast with Warm Maple Syrup  
Scrambled Eggs  
Bacon and Sausage  
Traditional Breakfast Potatoes  
Selection of Freshly Baked Danish, Bagels, Muffins, and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
\$32.00 Per Person

### **Enhancements:**

Warm Cheese Blintz \$36.00 per dozen  
Hard Boiled Eggs \$12.00 per dozen  
Bacon, Egg, and Cheese Biscuit \$4.50 Per Person  
Turkey Sausage Breakfast Burrito \$5.00 Per Person  
Substitute Turkey Bacon or Sausage \$1.50 Per Person  
Cold Cereal with Skim or 2% Milk \$4.00 Per Person  
Oatmeal with Brown Sugar and Dried Cherries \$4.00 Per Person

Enhancement Stations  
(Minimum of 25 Guests)



### **Omelet Station**

Cheddar Cheese, Eggs, Egg Whites, and Egg Beaters, Monterey Jack Cheese, Feta Cheese  
Bacon, Sausage, and Diced Ham  
Salsa and Guacamole  
Diced Tomatoes, Jalapenos, Spinach, Onions, Peppers, and Sliced Mushrooms  
\$8.00 Per Person

### **Belgian Waffle Station**

Toppings Include:  
Seasonal Fresh Berries  
Toasted Pecans  
Whipped Cream  
Warm Maple Syrup and Strawberry Compote  
\$8.00 Per Person



### **Crepe Station**

Sliced Strawberries, Peaches, and Blueberries  
Chocolate Chips  
Whipped Cream  
Warm Maple Syrup and Strawberry Compote  
\$8.00 Per Person

**\$75.00 Attendant Fee Applies**

All Prices Subject to a 22% Service Charge and Applicable State Taxes.

# CATERING MENUS

## **A La Carte Breakfast & Break Items**

Coffee Cake \$35.00 per dozen  
Assorted Donuts: \$32.00 per dozen  
Croissants, Plain, Chocolate and Almond \$35.00 per dozen  
Freshly Baked Muffins \$35.00 per dozen  
Fruit Filled Danish \$35.00 per dozen  
Bagels, Cream Cheese \$32.00 per dozen  
Jumbo Gourmet Cookies \$35.00 per dozen  
Fudge Brownies \$35.00 per dozen  
Assorted Granola Bars \$35.00 per dozen  
Biscotti, Chocolate and Vanilla \$36.00 per dozen  
Freshly Brewed Coffee, Decaffeinated Coffee, and Teas \$55.00 per gallon  
Starbucks Coffee, Decaffeinated Coffee, and Teas \$65.00 per gallon  
Assorted Regular and Diet Sodas \$3.50 each  
Bottled Spring Water \$3.50 each  
San Pellegrino Sparkling Water \$4.50 each  
Bottled Juices \$4.00 each  
Lemonade \$50.00 per gallon  
Freshly Brewed Iced Tea \$50.00 per gallon  
Gatorade \$4.50 each  
Regular and Sugar Free Red Bull \$4.50 each  
Milk, 2%, Skim and Chocolate \$3.00 each  
Mixed Nuts \$25.00 per lb  
International and Domestic Cheese Platter \$8.50 per person  
Candy Bars \$2.00 each  
Ice Cream and Yogurt Bars \$3.00 each  
XXL Warm Pretzels with Spicy Cheese Sauce, Gourmet Mustard \$7.00 per person  
Tortilla Chips and Salsa \$7.00 per person (Add Guacamole for \$3.00 per person)  
Pita Chips with Hummus \$7.00 per person  
Granola Parfaits \$4.50 each  
Chocolate Dipped Strawberries \$34.00 per doz  
Individual Flavored and Greek Yoplait Yogurt \$3.00 each  
Fresh Whole Fruit \$2.50 Per piece



A LA CARTE



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# CATERING MENUS

## **Sweets & Treats Break**

Selection of Gourmet Cookies  
Fudge Brownies and Blondies  
Sodas and Bottled Water  
Freshly Brewed Coffee,  
Decaffeinated Coffee, and a  
Selection of Hot Teas  
\$15.00 per person



## **Carnival Break**

Traditional Jumbo Pretzels with Spicy Mustard  
Individual Bags of Potato Chips,  
Popcorn, Peanuts, and Cracker Jacks  
Old Fashioned Root Beer and Cream Soda  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
\$15.00 per person



## **Fast Break**

Assorted Ice Cream and Yogurt Bars  
Sodas and Bottled Water  
Freshly Brewed Coffee,  
Decaffeinated Coffee and a  
Selection of Hot Teas  
\$12.00



## **Energy Break**

Fresh Fruit Kabobs  
Pita Chips and Fresh  
Vegetables with Roasted Red  
Pepper Hummus  
Assorted Granola and Energy  
Bars  
Bottled Spring Water,  
Gatorade (or vitamin waters),  
Regular and Sugar Free Red  
Bull  
Freshly Brewed Coffee,  
Decaffeinated Coffee and a  
Selection of Hot Teas  
\$17.00 per person

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BREAKS



EMBASSY SUITES  
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# CATERING MENUS

*All Plated Lunches Served with one selection of Soup or Salad one selection of Dessert, Unsweetened Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas*

## **Soup or Salad**

Soup du Jour

American Chicken Noodle Soup

Butternut Squash Soup

Chesapeake Crab Bisque

Fire Roasted Tomato Soup

Greek Salad with Romaine Lettuce, Kalamata Olives, Roasted Red Peppers, Julienne Red Onions, Feta Cheese, Tossed in a Red Wine Vinaigrette Dressing

Caesar Salad with Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, and Caesar Dressing

Mixed Field Green Salad with Grape Tomato, Julienne Cucumbers, and Carrots with Choice of Dressing

Arugula with Fresh Strawberries, Blueberries, Gorgonzola Cheese, Pine Nuts, and Avocado Tossed in a Balsamic Vinaigrette

Watermelon and Feta Cheese Salad Tossed in a Basil Vinaigrette Dressing

Spinach Salad with Chopped Egg, Mushrooms, Tomato, Yellow Peppers, and Goat Cheese Tossed in a Hot Bacon Dressing

## **Dessert Selection**

Tiramisu with Kahula Creme Ultimate

Chocolate Cake

Carrot Cake

Key Lime Pie

NY Style Cheesecake with Strawberries

Flourless Chocolate Cake



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PLATED LUNCH



EMBASSY SUITES  
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# CATERING MENUS

## **Roasted Quarter of Chicken**

with Roasted Potatoes and Seasonal Vegetables  
\$32.00 per person

## **Tuscan Chicken**

Stuffed with Artichokes and Basil Butter  
Served with Asparagus Risotto and Citrus-Thyme Sauce  
\$34.00 per person

## **Mushroom Ravioli**

Tossed in a Parmesan Cream Sauce  
\$28.00 per person

## **Rosemary and Black Pepper Crusted Pork Loin**

with Chasseur Sauce, Served with Rosemary Roasted Potatoes and Seasonal Vegetables  
\$32.00 per person



## **Cajun Seared Mahi Mahi**

with Tropical Fruit Compote, Polenta, Sautéed Spinach and Baby Carrots  
\$35.00 per person

## **Grilled Salmon**

with Tarragon Mustard Sauce, Served over Risotto and Roasted Asparagus \$33.00 per person

## **Grilled Top Sirloin**

with a Cabernet Reduction, Served with Garlic Mashed Potatoes and Baby Spinach  
\$35.00 per person



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PLATED LUNCH



EMBASSY SUITES  
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# CATERING MENUS

## **DELI**

Soup du Jour  
Traditional Caesar Salad  
Red Bliss Potato Salad  
Sliced Oven Roasted Turkey, Honey  
Glazed Ham, and Roast Beef , Selection  
of Sliced Cheeses, Sliced Tomato, Lettuce,  
Sweet Onion, and Kosher Dill Pickles Dijon  
Mustard & Mayonnaise  
Assorted Artisan Breads  
Selection of Desserts, Iced Tea Freshly  
Brewed Coffee, Decaffeinated Coffee,  
and a Selection of Hot Teas  
\$25.00 Per Person



## **WRAP IT UP**

Soup du Jour  
  
Mixed Field Green Salad  
with Grape Tomato, Julienne  
Cucumbers, Carrots, Basil  
Vinaigrette Dressing  
  
Italian Pasta Salad  
  
Variety of Wraps Featuring  
Chicken Salad, Tuna Salad,  
Oven Roasted Turkey Breast,  
Roast Beef, and Grilled  
Vegetable  
  
Selection of Desserts  
  
Iced Tea  
  
Freshly Brewed Coffee,  
Decaffeinated Coffee, and  
a Selection of Hot Teas



\$24.00 Per Person

## **THE SANDWICH SHOP**

Soup du Jour  
Fresh Field Greens with Feta Cheese,  
Dried Cranberries and Maple Balsamic  
Dressing

Italian Pasta Salad

Chef Assembled Sandwiches:  
(Choice of 3)  
Albacore Tuna Salad with Lettuce,  
Vine Ripened Tomato, and Onions

Ham and Jack Cheese with Honey  
Mustard, Lettuce and Tomato  
Roasted Turkey, and Swiss with  
Cranberry Mayo

Roast Beef with Cheddar Cheese,  
Caramelized Sun Dried Tomato and  
Sweet Onions, and Horseradish Mayo

Grilled Vegetable Wrap with Fresh  
Mozzarella, Zucchini, Yellow Squash,  
Roasted Peppers and Pesto Flavored  
Dressing

Deli Pickles and Appropriate Condiments

NY Style Cheesecake and  
Chocolate Brownies

Freshly Brewed Ice Tea, Regular  
and Decaffeinated Coffee, Herbal  
Teas \$30.00 Per Person

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BUFFET LUNCH



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## Hot Lunch Buffet

**2 Entrees: \$32.00 per person**

**3 Entrees: \$36.00 per person**

### Salads

(Choice of 2)

Mixed Green Field Salad

Traditional Caesar Salad Italian

Pasta Salad Watermelon and

Feta Cheese Salad

### Sides

(Choice of 2)

Lemon Almond Rice Garlic Mashed

Potatoes Roasted Red Potatoes

Fresh Green Beans with Shallots

Seasonal Vegetable Medley

Roasted Asparagus



### Entrees

Chicken Picatta

Oven Roasted Chicken

Grilled Salmon with Tarragon Mustard Sauce

Mushroom Ravioli Tossed in a Parmesan Cream Sauce

Rosemary and Black Pepper Crusted Pork Loin with Chasseur Sauce

Grilled Top Sirloin with a Cabernet Reduction

Meat or Vegetable Lasagna

### **Selection of Desserts**



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BUFFET LUNCH



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# CATERING MENUS

*All Plated Dinners Served Served with Warm Rolls and Butter  
Freshly Brewed Iced Tea, Regular Coffee, Decaffeinated Coffee, and a  
Selection of Hot Teas*

## **Soup or Salad**

### **Soups**

Soup du Jour  
Vegetable Minestrone Soup  
American Chicken Noodle Soup  
Butternut Squash Soup  
Chesapeake Crab Bisque  
Fire Roasted Tomato Soup  
Chicken and Corn Bisque

Greek Salad with Romaine Lettuce,  
Kalamata Olives, Roasted Red Peppers,  
Julienne Red Onions, Feta Cheese, Tossed in  
a Red Wine Vinaigrette Dressing

Caesar Salad with Romaine Lettuce,  
Shaved Parmesan, Parmesan Garlic  
Croutons, and Caesar Dressing

Mixed Field Green Salad with Grape Tomato,  
Julienne Cucumbers, and Carrots with Choice  
of Dressing

Arugula with Fresh Strawberries, Blueberries,  
Goat Cheese, Pine Nuts, and Avocado Tossed  
in a Balsamic Vinaigrette

Watermelon and Feta Cheese Salad Tossed in  
a Basil Vinaigrette Dressing

Tomato, Mozzarella, and Basil with Olive  
and Balsamic Drizzle

### **Dessert Selections**

Tiramisu with Kahula Creme Ultimate

Chocolate Cake

Carrot Cake

Key Lime Pie

NY Style Cheesecake with Strawberries

Strawberry Shortcake Apple Pie

Flourless Chocolate Cake



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PLATED DINNER



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## **Boneless Breast of Grilled Chicken**

with Sundried Tomato Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese, Roasted Potatoes and Seasonal Vegetables  
\$40.00 Per Person

## **Tuscan Chicken**

Stuffed with Artichokes and Basil Butter Served with Asparagus Risotto and Citrus-Thyme Sauce  
\$40.00 Per Person

## **Exotic Mushroom Pasta**

Pappardelle pasta sautéed with Wild Forest Mushrooms, Fresh Sage and Truffle Cream  
\$35.00 Per Person

## **Vegetable Napoleon**

Grilled Eggplant, Zucchini, Yellow Squash, Beefsteak Tomatoes, Portabella Mushrooms skewered with Rosemary over a Roasted Red Pepper Coulis  
\$38.00 Per Person

## **Rosemary and Black Pepper Crusted Pork Loin**

with Chasseur Sauce Served with Rosemary Roasted Potatoes and Seasonal Vegetables  
\$42.00 Per Person



## **Grilled Swordfish**

with a Lemon Chive Aioli, Roasted Fingerling Potatoes and Wilted Baby Spinach  
\$44.00 Per Person

## **Grilled Salmon**

with Tarragon Mustard Sauce Served over Risotto and Roasted Asparagus  
\$42.00 Per Person

## **Seared Maryland Jumbo Lump Twin Crab Cakes**

Over Lemon Almond Rice and Broccolini  
\$46.00 Per Person

## **Roasted New York Strip**

with a Shallot Demi, Garlic Mashed Potatoes and Wilted Baby Spinach  
\$48.00 Per Person

## **Grilled Beef Tenderloin**

with a Cabernet Sauvignon Reduction, Roasted Rosemary Potatoes, and Asparagus  
\$50.00 Per Person

PLATED DINNER



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# CATERING MENUS

## Italian Buffet

Grilled Balsamic Vegetable Platter

Traditional Caesar Salad

Tomato and Mozzarella Caprese Salad

Chicken Parmesan

Tuscan Flank Steak

Lasagna Primavera

Focaccia, Garlic Bread, and Breadsticks

Tiramisu and Chocolate Chip Cannoli

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

Lunch \$34.00 Per Person

Dinner \$44.00 Per Person



## Southern Buffet

Dixie Coleslaw

Macaroni Salad

Mixed Field Greens with Assorted

Dressings

Southern Fried Chicken

Blackened Catfish

BBQ Pulled Pork or Chicken Cheddar

Cheese Grits

Hoppin John (Rice, Blackeye Peas,

Andouille Sausage)

Corn on the Cob

Collard Greens

Buttermilk Biscuits

Fresh Sliced Watermelon

Warm Bread Pudding with Southern

Comfort Sauce

Lemonade And Iced Tea

Freshly Brewed Coffee, Decaffeinated

Coffee, and a Selection of Hot Teas

## Southwestern Fiesta

Chicken Tortilla Soup

Mixed Baby Greens with Mandarin Oranges, Sliced Bermuda Red Onions, and Caramelized Almonds served with Poppy seed Dressing

Black Bean and Roasted Corn Salad with Tortilla Chips

Make Your Own Fajita Station: Marinated Beef and Chicken Grilled Onions and Sweet Peppers, Soft Flour Tortillas Shredded Lettuce, Tomatoes, Jalapenos, Salsa Picante, Sour Cream, Guacamole and Jack Cheese

Grilled Vegetables Quesadilla with Cheese

Spanish Rice and Beans

Arroz Con Leche  
Fresas con Crema (Strawberries and Sweet Cream)

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas

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THEME BUFFETS



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# CATERING MENUS

## **Chef's Specialty Displays**

Small Display Feeds up to 25 People

Medium Display Feeds up to 50 People

Large Display Feeds up to 100 People

## **International and Domestic Cheeses**

A Selection of Fine Imported and Domestic Cheeses Gourmet Crackers and Sliced French Baguettes

Small.....\$125

Medium.....\$200

Large.....\$300

## **Fresh Domestic and Exotic Fruits**

Served with Honey Yogurt Dipping Sauce

Small.....\$125

Medium.....\$200

Large.....\$300

## **Fresh Garden Crudites**

Served with Assorted Dips

Small.....\$100

Medium..... \$175

Large.....\$250

## **Roasted Vegetable Display**

Red and Yellow Bell Peppers, Zucchini, Squash, Asparagus, Sweet Onions, Mushrooms and Scallions with Balsamic Vinaigrette and Hummus Dip

Small.....\$100

Medium..... \$175

Large.....\$250

## **Antipasto Display**

Small.....\$150

Medium..... \$200

Large..... \$300

## **Dips and Bread Display**

Fresh Hummus, Baba Ghanoush, Pico de Gallo, Olive Tapenade,with French Baguettes, Multi Grain Bread, Pita and Sesame Flat Breads

Small..... \$125

Medium..... \$225

## **Baked Spinach and Artichoke Dip**

Served with Sliced French Baguettes

Small.....\$50

Large.....\$ 75

## **Baked Maryland Crab and Corn Dip**

Served with Toasted Pita Points

Small.....\$60

Large..... \$100

## **Baked Brie en Croute**

Baked with Dried Berries, Brown Sugar, and Pecans Served with Sliced French Baguettes

(Serves 20 Guests)

\$ 65

RECEPTION



EMBASSY SUITES  
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# CATERING MENUS

RECEPTION



EMBASSY SUITES  
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## **Carving Stations**

*\$100.00 Attendant Fee Applies  
Maximum of 2 hours*

### **Steamship Round of Beef**

Served with Creamy Horseradish,  
Mustard and Mayonnaise Silver Dollar  
Rolls  
(Serves 75 Guests)  
\$ 450

### **Roasted Prime Rib of Beef**

Accompanied with Horseradish, Mustard and  
Herbed Au Jus  
Miniature Rolls  
(25 Servings)  
\$350

### **Virginia Smoked Ham**

Served with Gourmet Mustard and  
Mayonnaise Freshly Baked Buttermilk  
Biscuits  
(Serves 40 Guests)  
\$265

### **Fresh Golden Roasted Turkey**

Cranberry Relish and  
Mayonnaise Miniature Rolls  
(Serves 40 Guests)  
\$ 225



## **Chef Action Stations**

*\$100.00 Attendant Fee Applies  
Maximum of 2 hours*

### **Pasta Station**

(Please Select Two of the Following):  
Your Choice of Sauce Served with Penne and Farfelle Pasta  
Chardonnay-Pesto Sauce and Pancetta  
Vodka Cream and Portobello Mushrooms  
Spicy Cajun Sauce and Grilled Chicken  
Served with Freshly Grated Parmesan Cheese, Pine Nuts, Fresh  
Basil, Cracked Black Pepper  
Garlic Bread  
Homemade Bread Sticks  
\$16.00 Per Person

### **Quesadilla Station**

Flour Tortillas  
Chicken and Beef Filling, Black Beans, Guacamole, Cheddar  
Cheese, Shredded Lettuce, Tomato, Chunky Salsa, Sour  
Cream, and Pico deGallo  
\$15.00 Per Person

### **Ultimate Baked Potato Bar**

Featuring Butter, Bacon, Cheddar Cheese, Chili, Salsa, Sour  
Cream, and Chives  
\$12.00 Per Person

### **Bruschetta station**

Cajun Shrimp, Smoked Salmon, Tomato  
Salsa, Fresh Mozzarella, Basil, and Pesto  
\$14.00 Per Person

### **Assorted Dessert Station**

Mini Cannolis and Eclairs, Fruit Tarts, Assorted Cupcakes,  
Chocolate Mousse Cups  
\$12.00 Per Person

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# CATERING MENUS

*All Hors d'Oeuvres pricing based off orders of 50 pieces*

## **Cold Hors d'Oeuvres**

- Cucumber with Smoked Salmon Mousse \$200.00
- Bruschetta \$175.00
- Prosciutto de Parma Wrapped Melons \$200.00
- Boursin Stuffed Peppadew Peppers \$200.00
- Asparagus Tips Rolled in Prosciutto \$175.00
- Shrimp Salad Canape on Toasted Crostini \$200.00
- Belgian Endive with Gorgonzola and Pecans \$200.00
- Caprese Skewers \$175.00
- Chilled Jumbo Shrimp \$225.00
- Classic Tuna Salad Stuffed Cherry Tomatoes \$200.00
- Olive Tapenade on Herb Toast Points \$175.00
- Smoked Salmon and Herb Boursin Pinwheels \$225.00
- Grilled Sweet Thai Chili Marinated Shrimp \$225.00
- Vietnamese Spring Rolls \$175.00
- English Cucumber Stuffed with Chicken Salad \$200.00

## **Hot Hors d'Oeuvres**

- Lobster and Shrimp Spring Roll \$225
- Vegetable Spring Roll \$175.00
- Asparagus Roll Up with Asiago and Bleu Cheese Wrapped in Phyllo \$200.00
- Assorted Mini Quiche \$200.00
- Crab Stuffed Mushrooms \$200.00
- Seafood Paella and Andouille Tart \$225.00
- Chicken Tandoori Skewers with North Indian Spice Marinade \$200.00
- Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon \$200.00
- Ginger Infused Chicken Skewer \$200.00
- Bacon Wrapped Scallops \$225.00
- Mini Beef Wellington \$225.00
- Southwestern Beef Empanada \$200.00
- Grilled Steak Quesadilla Triangles \$200.00
- Mini Chesapeake Crabcakes \$225.00
- Coney Island Franks \$200.00
- Chicken Cordon Blue Puffs \$225.00
- Spinach and Swiss Cheese Puffs \$175.00
- Malibu Coconut Shrimp \$225.00
- Peppadew and Goat Cheese Poppers \$175.00
- Kobe Burger Sliders with Applewood Bacon and Vermont Cheddar \$250.00



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RECEPTION



EMBASSY SUITES  
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## **Consumption Bars** *Plus Tax and Gratuity*

### **Silver Tier Consumption Bar**

Cocktails | \$6.50 each  
Domestic Beer | \$5.00 each  
Imported Beer | \$6.00 each  
Wine by the Glass | \$6.00 each  
Assorted Soft Drinks | \$3.50 each

### **Gold Tier Consumption Bar**

Cocktails | \$8.50 each  
Domestic Beer | \$5.00 each  
Imported Beer | \$6.00 each  
Wine by the Glass | \$7.00 each  
Assorted Soft Drinks | \$3.50 each

### **Platinum Tier Consumption Bar**

Cocktails | \$10.00 each  
Domestic Beer | \$6.00 each  
Imported Beer | \$7.00 each  
Wine by the Glass | \$7.00 each  
Assorted Soft Drinks | \$3.50 each

## **Open Bar Packages**

**Silver Tier Open Bar** | \$30.00 Per Person

**Gold Tier Open Bar** | \$37.00 Per Person

**Platinum Tier Open Bar** | \$ 45.00 Per Person

## **Cash Bars** *Inclusive of Tax and Gratuity*

### **Silver Tier Cash Bar**

Cocktails | \$7.00 each  
Domestic Beer | \$6.00 each  
Imported Beer | \$7.00 each  
Wine by the Glass | \$7.00 each  
Assorted Soft Drinks | \$4.00 each

### **Gold Tier Cash Bar**

Cocktails | \$10.00 each  
Domestic Beer | \$7.00 each  
Imported Beer | \$8.00 each  
Wine by the Glass | \$9.00 each  
Assorted Soft Drinks | \$5.00 each

### **Platinum Tier Cash Bar**

Cocktails | \$12.00 each  
Domestic Beer | \$8.00 each  
Imported Beer | \$9.00 each  
Wine by the Glass | \$9.00 each  
Assorted Soft Drinks | \$5.00 each



*Open Bars priced for 4 hours. \$100.00 Bartender Fee  
per Bartender for every bar.*

## **Champagne Toast**

House Champagne Toast | \$5.00 Per Person

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WINE & SPIRITS



EMBASSY SUITES  
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# CATERING MENUS

## Silver Tier Liquor, Beer, and Wine

### Liquor

Smirnoff  
Bacardi  
Beefeater  
Evan Williams  
Dewars White Label  
Canadian Club  
Sauza Blanco  
Tequila

### Beer

Budweiser  
Bud Light  
Heineken  
Amstel Light  
Corona  
Sam Adams

### Wine

La Terre



## Gold Tier Liquor, Beer, and Wine

### Liquor

Absolut Bacardi/  
Captain Morgan  
Tangeray  
Johnny Walker  
Red  
Jim Beam  
Jack Daniels

### Beer

Budweiser  
Bud Light  
Heineken  
Amstel Light  
Corona  
Sam Adams

### Wine

La Terre



## Platinum Tier Liquor, Beer, and Wine

### Liquor

Grey Goose  
Bacardi/Captain Morgan  
Hendricks Gin  
Machallen 12 year  
Makers Mark Jameson  
Jameson

### Beer

Budweiser  
Bud Light  
Heineken  
Amstel Light  
Corona  
Sam Adams

### Wine

Pepperwood

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WINE & SPIRITS



EMBASSY SUITES  
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