

CATERING MENUS



EMBASSY SUITES
ALEXANDRIA

CATERING MENUS



BREAKS

BREAKFAST

A LA CARTE

ENHANCEMENTS

LUNCH

DINNER

RECEPTION

WINE & SPIRITS

EVENT TECH

GENERAL INFO



CONTENT



EMBASSY SUITES
ALEXANDRIA

CATERING MENUS

All Day Break Package | \$40.00 pp

Continental Breakfast –1 Hour of Service

Orange, Apple, Grapefruit, and Cranberry Juices
Sliced Fresh Seasonal Fruits and Berries with Vanilla Maple Cream
Individually Plated Banana Bread with Walnut and Honey Cream
Freshly Baked Breakfast Breads, Filled Croissants, and Bagels
Assorted jams and cream cheese
Individual Yogurts with Homemade Granola
Cold Cereal Station with Milk, Bananas, Seasonal Berries, Dried Fruits, and Assorted Nuts

Mid-Morning Break –1 Hour of Service

Individual Citrus Zest Strawberries in Cognac and Banana Brulee
Individual Apple or Peach Crisp
Exotic Fruit Smoothie Shots
Mini Cinnamon Buns

Mid-Afternoon Break –1 Hour of Service

Duet of Hummus and Pico de Gallo
To include Lavosh Crackers, Carrot and Celery Sticks

Hand Dipped Pretzel Rods
Assorted Pretzels Dipped in Milk & White Chocolate, Dusted with Toasted Coconut and Peanuts

Make Your Own Trail Mix Station
An Assortment of Granola, Nuts, Dried Fruit, and Candy

Beverages Provided All Day

Regular and Decaffeinated Rainforest Coffee
Maple Leaf Organic Premium Ultra Teas
Assorted Coke Products
Bottled Water

Executive Break Package | \$32.00 pp

Mid-Morning Break –1 Hour of Service

Individual Citrus Zest Strawberries in Cognac and Banana Brulee
Individual Apple or Peach Crisp
Exotic Fruit Smoothie Shots
Mini Cinnamon Buns

Mid-Afternoon Break –1 Hour of Service

Duet of Hummus and Pico de Gallo
To include Lavosh Crackers, Carrot and Celery Sticks

Hand Dipped Pretzel Rods
Assorted Pretzels Dipped in Milk & White Chocolate, Dusted with Toasted Coconut and Peanuts

Make Your Own Trail Mix Station
An Assortment of Granola, Nuts, and Dried Fruit

Beverages Provided All Day

Regular and Decaffeinated Rainforest Coffee
Maple Leaf Organic Premium Ultra Teas
Assorted Coke Products
Bottled Water



Groups under 25 please add \$125.00 surcharge.

CATERING MENUS

Themed Breaks

Energy Boost | \$19.00 pp

Fresh Fruit Kabobs
Sun-kissed Cherry and Almond Trail Mix
Homemade Granola Squares
Minute Maid Enhanced Juices with Naturally Energizing Yerba Mate
Assorted Monster Full Throttle Energy Drinks
Starbucks Double Shots and Chilled Coffees

Fresh Citrus | \$16.00 pp

Lemon Cookies
Individually Plated Pound Cake with Orange Mousse, and Crushed Pistachios
House Made Mint Lemonade
Lemon Tea Refresher

Strawberry Delight | \$18.00 pp

Chocolate Dipped Strawberries
Strawberry Tartlets
Strawberry Mousse in Mini Cones
Individual Strawberry Smoothies
Strawberry Lemonade

Sweet, Tangy, & Salty | \$18.00 pp

Green Apple Wedges with Carmel Dipping Sauce
Chocolate Covered Strawberries
White Chocolate Covered Pretzels
Crunchy Peanut Brittle
Lemonade



Break Stations

Create Your Own S'Mores Station | \$7.00 pp

Graham Crackers, Hershey Chocolate, and Jumbo Marshmallows

Make Your Own Trail Mix Station | \$8.00 pp

An assortment of Dried Fruits, Granola, Nuts and Candy displayed so your attendees can be free to create the snack they want

Ice Cream Shop | \$8.00 pp

Assorted Ice Creams, Hot Fudge, Carmel, Strawberry Sauce, Crushed Nuts, Cookies, and Whipped Cream

Beverage Break - 2 Hour Maximum Limit | \$8.00 pp

2-Hour Maximum Limit
Regular and Decaffeinated Rainforest Coffee
Maple Leaf Organic Premium Ultra Teas
Assorted Coke Products and Bottled Water

All break packages based on 1 hour of service.

BREAKS



EMBASSY SUITES
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Sunrise Buffet | \$38.00 pp

Orange, Apple, Grapefruit, and Cranberry Juices
Sliced Fresh Seasonal Fruits and Berries with Vanilla Maple Cream
Individually Plated Banana Bread with Walnut and Honey Cream
Freshly Baked Breakfast Breads, Filled Croissants, and Bagel
Assorted jams and cream cheese
Individual Yogurts with Homemade Granola
Cold Cereal Station with Milk, Bananas, Seasonal Berries, Dried Fruits, and Assorted Nuts
Country Scrambled Farm Fresh Eggs

Select One Breakfast Entree

Traditional Eggs Benedict with English Muffin, Virginia Ham, and Hollandaise Nape
Poached Eggs on Hand Cut Corned Beef Hash
Vegetable Frittata with Roasted Red Pepper Coulis

Select Two Breakfast Sides

Crispy Smoked Bacon and Brown Sugar Sausage Links
Maple Peppered Bacon
Grilled Maple Cured Ham Steaks
Sausage Links or Patties

Select One Breakfast Potato

Oven Roasted Yukon Gold Potato and Vidalia Onion Hash
Spicy Roasted Red Bliss Potato
Shredded Hash Browns and Green Onions

Continental Breakfast | \$23.00 pp

Orange, Apple, Grapefruit, and Cranberry Juices
Sliced Fresh Seasonal Fruits and Berries with Vanilla Maple Cream
Individually Plated Banana Bread with Walnut and Honey Cream
Freshly Baked Breakfast Breads, Filled Croissants, and Bagels
Assorted jams and cream cheese
Individual Yogurts with Homemade Granola
Cold Cereal Station with Milk, Bananas, Seasonal Berries, Dried Fruits, and Assorted Nuts



Groups under 25 please add \$125.00 surcharge.

BUFFET BREAKFAST



EMBASSY SUITES
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CATERING MENUS

Classic Egg Breakfast | \$18.00 pp
Country Scrambled Farm Fresh Eggs
Roasted Red Bliss Breakfast Potatoes
Hickory Smoked Bacon or Sausage Links
Toast with Assorted Jams and Butter

Bourbon Banana French Toast | \$19.00 pp
Griddle French Toast topped with Bourbon Bananas
Toasted Pecans, Cinnamon Butter, and Maple Syrup
Grilled Apple Sausage and Potato Lyonnaise

Poached Eggs | \$22.00 pp
Poached Eggs served over a Jumbo Lump Crab Cake
Toasted English Muffin and a Tabasco Hollandaise Nape

Garden Vegetable Quiche | \$17.00 pp
Baby Spinach, Gruyere Cheese, with Roasted Tomato Coulis
Oven Roasted Yukon Potato and Vidalia Onion Hash

All Plated and Buffet Breakfasts Include:

Chef's Choice of Freshly Baked Breakfast Breads
Orange, Apple, Grapefruit, and Cranberry Juice
Freshly Brewed Rainforest Regular and Decaffeinated Coffee
Maple Leaf Organic Premium Ultra Teas



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PLATED BREAKFAST



EMBASSY SUITES
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CATERING MENUS

A La Carte Breakfast & Break Items

Beverages

- Regular or Decaffeinated Coffee | \$60.00 gallon
- Maple Leaf Organic Premium Ultra Teas | \$60.00 gallon
- Individual Fruit Juices—Orange, Apple, Cranberry | \$4.00 each
- Assorted Coke Products | \$4.50 each
- Bottled Water | \$4.50 each
- Unsweetened or Flavored Ice Tea | \$60.00 gallon
- Lemonade | \$60.00 gallon
- Starbucks Double Shots and Chilled Coffees | \$6.00 each
- Minute Maid Enhanced Juices with Naturally Energizing Yerba Mate | \$6.00 each
- Monster Full Throttle Energy Drinks | \$6.00 each
- Exotic Fruit Smoothie Shots | \$4.00 each



Snacks

- Assorted Pastries and Muffins with Assorted Jams and Butter | \$32.00 dozen
- Assorted Bagels with Cream Cheese | \$32.00 dozen
- Individual Yogurts with Homemade Granola | \$3.00 each
- Freshly Baked Jumbo Cookies | \$34.00 dozen
- Freshly Baked Fudge Brownies | \$34.00 dozen
- Lemon Cookies & Strawberry Tartlets | \$34.00 dozen
- Hand Dipped Pretzel Rods | \$25.00 dozen
- Homemade Granola Squares | \$32.00 dozen
- Tortilla Chips and Fresh Pico de Gallo | \$7.00 pp
- Duet of Hummus and Pico de Gallo to include Lavosh, Carrot and Celery Sticks | \$7.00 pp
- Sliced Fresh Seasonal Fruits and Berries with Vanilla Maple Cream | \$10.00 pp
- Fresh Whole Fruit | \$3.00 piece
- Gourmet Mixed Nuts | \$30.00 pound

A LA CARTE



EMBASSY SUITES
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CATERING MENUS

Breakfast and Break Enhancements

Enhancements | \$5.00 pp

Freshly Baked Jumbo Cookies
Freshly Baked Fudge and Cream Cheese Brownies
Miniature Assorted Cupcakes
Assorted Doughnuts
Crispy Shoe String Potatoes with
White Vermont Cheddar Grits and Green Onions
Root Beer Floats
Miniature Fruit Tarts and French Pastries
Strawberry Mousse in Mini Sugar Cones

Enhancements | \$7.00 pp

Cold Cereal Station

Milk, Bananas, Seasonal Berries, Dried Fruits, and Assorted Nuts
Homemade Oatmeal with Brown Sugar, Raisins, and Nuts
Bacon, Egg, and Cheese Croissants
Individual Huevos Rancheros
Cinnamon Bun Station
Honey Comb and Fresh Berries
Sundried Fruits and Exotic Nuts
Silver Dollar Pancakes with Assorted Syrups
Baby Spinach and Gruyere Cheese Garden Quiche

Enhancements | \$8.00 pp

Smoked Salmon Display with Mini Bagels

Norwegian Smoked Salmon, English Cucumbers,
Red Onions, Egg, Capers, and Dill Cream Cheese

Omelet Station

Eggs, Egg Whites, Egg Beaters, Cheddar Cheese, Bacon, Sausage,
Peppers, Onions, Tomatoes, Spinach

Cheese Blintz with Assorted Fruit Coulis

Jerusalem Cheese Blintz with Peach and Strawberry Puree

Belgian Waffle Station

Strawberries, Whipped Cream, Butter, and Maple Syrup

French Toast Station

Bourbon Bananas, Toasted Pecans, Cinnamon Butter, and Maple
Syrup

Traditional Eggs Benedict Station

Virginia Ham, English Muffin, and Hollandaise Nape

Beverage Enhancements | \$5.00 pp

Red Bull Energy Drinks
Starbucks Double Shots and Chilled Coffees
Naked Nectars Juices
Gold Peak and Honest Teas



ENHANCEMENTS



EMBASSY SUITES
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Lunch To Go

Box Lunch | \$19.00 pp

Selection of Bread or Wrap:

Sourdough Bread, Whole Wheat Bread,
White Flour Tortilla

Selection of Meat & Cheese:

Smoked Turkey and Swiss Cheese
Maple Ham and Cheddar Cheese
Roast Beef and Pepper Jack Cheese



Executive Box Lunch | \$28.00 pp

Selection of Sandwich or Wrap:

Boars Head Smoked Turkey and Avocado

Dijon Mustard on Multigrain Bread

Boars Head Smoked Ham and Swiss Cheese

Spicy Mustard on Brioche Bread

Boars Head Roast Beef and Cheddar Cheese

Horseradish Cream on Baguette



Italian Mortadella

Boars Head Genoa Salami, Capicola, and Provolone Cheese on Ciabatta Roll

Marinated Vegetable Wrap

Mixed Greens and Feta Cheese with Sun Dried Tomato Spread in a Spinach Wrap

All Box Lunches Served With:

Kettle Chips or Baked Lays
Seasonal Whole Fruit
Homemade Cookie or Brownie
Assorted Coke Products
Bottle Spring Water

Groups under 25 please add \$125.00 surcharge.

BOX LUNCHES



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Premade Deli Board | \$30.00 pp
Chef's Choice of Two Composed Salads

Assorted array of Wraps and Sandwiches to include:
Boars Head Smoked Turkey and Avocado
Dijon Mustard on Multigrain Bread

Boars Head Smoked Ham and Swiss Cheese
Spicy Mustard on Brioche Bread

Boars Head Roast Beef and Cheddar Cheese
Horseradish Cream on Baguette

Italian Mortadella
Boars Head Genoa Salami, Capicola, and
Provolone Cheese on Ciabatta Roll

Marinated Vegetable Wrap
Mixed Greens, Feta Cheese with Sun Dried Tomato
Spread in a Spinach Wrap

Olives and Pickles
Herb Mayo and Grain Mustard

Mini Assorted Cupcakes
Mini Crème Brûlée
Individual Assorted Mousse Cups
Individual Apple or Peach Crisp



Market Fresh Salad Stations

Choice of Protein
Grilled Chicken | \$20.00 PP
Rock Shrimp | \$22.00 pp
Seared Flank Steak | \$25.00 pp

Choice of one Salad Station

Mediterranean Salad Station
Watercress, Arugula, and Romaine Lettuce, Sun-kissed Cranberries and
Apricots, Candied Pecans, Gorgonzola Cheese, and Maple Pear Dressing

Chopped Salad Station
Fattoush Salad, Artichoke Barigoule, Romaine Lettuce, Black Olives,
Feta Cheese, Pita Chips, and Greek Feta and Black Olive Dressing

Caesar Salad Station
Romaine Lettuce, Aged Parmesan, Herb Croutons, Caesar Dressing

Rainbow Wedge Salad
Wedge of Iceberg Lettuce, Vine Ripened Tomatoes, Red Onions, Apple
Wood Smoked Bacon, Gorgonzola Cheese, and Ranch Dressing

Mini Assorted Cupcakes
Mini Crème Brûlée
Individual Assorted Mousse Cups
Individual Apple or Peach



Soup Selections

Maryland Crab Bisque | \$6.00 pp
Oven Roasted Tomato Basil | \$5.00 pp
Chicken Noodle Soup | \$5.00 pp
Cape Cod Seafood Stew | \$5.00 pp
Chef's Soup of the Day | \$5.00 pp

Groups under 25 please add \$125.00. surcharge.

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BUFFET LUNCH



EMBASSY SUITES
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Southern Comfort | \$39.00 pp

Chesapeake Crab Soup
Texas Caviar - Black Eyed Peas, Peppers, Onions,
Fresh Cilantro, Roasted Red Onion Vinaigrette
Mixed Greens, Carrots, Tomatoes,
Buttermilk Ranch, Vinaigrette Dressing
Roasted Potato Salad
Coleslaw

Fried Chicken with Country Gravy

Carolina Pulled Pork Barbeque
Mini Brioche Rolls

Chesapeake Crab Cakes
Mustard Thyme Buerre Blanc

Baby Vegetables
Honey Thyme Butter

Strawberry Shortcake
Bread Pudding with Bourbon Vanilla Sauce



*All Buffet Lunches Served with Unsweetened and Flavored
Iced Tea, Freshly Brewed Rainforest Coffee, and Tea Service*

Groups under 25 please add \$125.00. surcharge.

Southwest | \$35.00 pp

Tortilla Soup
Southwestern Salad with Roasted Corn, Black Beans, Cumin,
Peppers, and Onions, Avocado Ranch Dressing
Grilled Santa Fe Shrimp and Hominy Salad

Fajita and Taco Station

Seasoned Ground Beef, Grilled Chicken, and Grill Flank Steak
Black Beans and Spanish Rice
Hard Corn Taco Shells and Warm Flour Tortillas

Lettuce, Tomatoes, Onions, and Black Olives
Shredded Jack and Cheddar Cheeses
Salsa Fresco, Guacamole, and Sour Cream

Tres Leches Cake
Mini Strawberry Fruit Tarts

Optional Fajita and Taco Station Attendant | \$150.00 each

The Mediterranean | 39.00 pp

Pasta e Fagioli
Grilled Calamari with Sundried Tomato White Bean Salad
Arugula Salad with Baby Mozzarella, Egg, Pine Nuts,
and Oven Roasted Peppers

Roasted Chicken with Grilled Lemon Garlic Crust
Grilled Salmon with Artichokes and Olives

Linguini with Taleggio Cream Sauce
Gnocchi with Trebbiano and Clam Broth
Oven Roasted Ratatouille

Tiramisu
Miniature Cannolis and Baklava

BUFFET LUNCH



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CATERING MENUS

Pick Two Lunch or Dinner Buffet | \$40.00/\$50.00 pp

Mediterranean Salad

Watercress, Arugula, and Romaine Lettuce, Sun-kissed Cranberries and Apricots, Candied Pecans, Gorgonzola Cheese and Maple Pear Dressing

Chef's Selection of Assorted Desserts

Unsweetened and Flavored Teas,
Freshly Brewed Rainforest Coffee and Tea Service

Select Two Sides

Lobster Mac & Cheese
White Vermont Cheddar

Mustard and Parmesan
Crusted Potatoes

Wild Mushroom Risotto with
English Peas

Baked Two Cheese Tortellini
Creamy Pesto

Oven Roasted Root Vegetables
Carrots, Assorted Beets, Baby Zucchini

Linguini with Tallegio Cream Sauce

Buttermilk Whipped Potatoes

Broccoli with Oven Roasted Cauliflower,
Cippolini Onions

Select Two Entrees

Chicken Marsala
Marsala Wine Sauce, Exotic Mushrooms

Chicken Piccata
Lemon Butter Sauce, Crispy Capers

Oaklyn Plantation Free Range Chicken
Herb and Mustard Roasted,
Exotic Mushroom Jus

Chicken Paillard
Tomato Onion Relish and Herb Butter

Chesapeake Crab Cakes
Herb Remoulade
*Additional \$2.00 pp charge

Seared Flank Steak
Black Pepper Jus

Cedar Roasted, Maple Soy Glazed Salmon
Pineapple Cucumber Salsa

Blackened Red Copper River Grouper
Caramelized Onions, Maytag Blue Cheese Butter

Oven Roasted New York Strip
Blueberry Barbeque Sauce
*Additional \$2.00 pp charge

Grilled Trout with Bacon and Crab
Lobster Cream Sauce

Slow Roasted Prime Rib
Natural Jus and Fresh Horseradish



Groups under 25 please add \$125.00 surcharge.

PICK TWO BUFFET



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CATERING MENUS

All Plated Lunches Served with one selection of Appetizer, one selection of Dessert, Unsweetened Iced Tea, Freshly Brewed Rainforest Coffee, and Tea Service

Appetizer Selection

Mediterranean Salad

Watercress, Arugula, and Romaine Lettuce,
Sun-kissed Cranberries and Apricots, Candied
Pecans, Gorgonzola Cheese Maple Pear Dressing

Arugula Mozzarella Salad

Arugula, Baby Mozzarella, Pine Nuts, Oven Roasted Peppers,
Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Aged Parmesan, Caesar Dressing

Rainbow Wedge Salad

Iceberg Lettuce Wedge, Vine Ripened Tomatoes, Red Onions,
Apple Wood Smoked Bacon,
Gorgonzola Cheese, Ranch Dressing

Oven Roasted Tomato and Basil Soup

Chicken Noodle Soup

Chef's Soup of the Day

Maryland Crab Bisque

**Additional \$1.00 pp charge*



Dessert Selection

Carrot Cake with Cream Cheese Icing

New York Style Cheesecake with Chef's Selection of Topping

Bread Pudding with Vanilla Bourbon Sauce

Chocolate Decadent Cake

Strawberry Shortcake

Crème Brulee



Groups under 25 please add \$125.00 surcharge.

PLATED LUNCH



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CATERING MENUS

All Entrees Served with Chef's Selection of Seasonal Vegetables

Poultry

Chicken Marsala | \$35.00 pp
Marsala Wine Sauce, Exotic Mushrooms,
Linguini Pasta

Chicken Picatta | \$35.00 pp
Lemon Butter Sauce, Crispy Capers Served
Buttermilk Whipped Potatoes

Oaklyn Plantation Free Range Chicken | \$35.00 pp
Herb and Mustard Roasted, Exotic Mushroom Jus,
Apricot Wild Rice Medley

Seafood and Fish

Cedar Roasted Salmon | \$37.00 pp
Maple Soy Glaze, Pineapple Cucumber Salsa
Jasmine Rice

Grilled Trout | \$37.00 pp
Bacon and Crab, Lobster Cream Sauce
Buttermilk Whipped Potatoes

Blackened Red Copper River Grouper | \$38.00 pp
Caramelized Onions, Maytag Blue Cheese Butter
Mustard and Parmesan Crusted Potatoes



Meat

Seared Flank Steak | \$38.00 pp
Black Pepper Jus,
Mustard Parmesan Crusted Potato

Oven Roasted New York Strip | \$40.00 pp
Blueberry Barbeque Sauce
Wild Mushroom Risotto with English Peas

Slow Roasted Prime Rib | \$40.00 pp
Natural Jus, Fresh Horseradish
Buttermilk Whipped Potatoes



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PLATED LUNCH



EMBASSY SUITES
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CATERING MENUS

All Plated Dinners Served with one selection of Appetizer, one selection of Dessert, Unsweetened Iced Tea, Freshly Brewed Rainforest Coffee, and Tea Service

Appetizer Selections

Signature Salad

Organic Mixed Greens, Diced Apple, Pecans, Crumbled Blue Cheese, Maple Sherry Vinaigrette

Tangy Arugula Salad

Arugula, Citrus Sections, Pistachios, Shaved Red Onions, Aged Parmesan, Cracked Black Pepper, Fresh Lemon, Extra Virgin Olive Oil

Caesar Salad

Romaine Lettuce, Aged Parmesan, Caesar Dressing

Baby Spinach Salad

Baby Spinach, Oven Roasted Tomatoes, Red Onion, Chopped Egg, Warm Bacon Vinaigrette

Oven Roasted Tomato and Basil Soup

Chef's Soup of the Day

Maryland Crab Bisque

*Additional \$1.00 pp charge

Lobster Bisque

*Additional \$2.00 pp charge



Dessert Selections

Carrot Cake with Cream Cheese Icing

New York Style Cheesecake with Chef's Selection of Topping

Bread Pudding with Vanilla Bourbon Sauce

Chocolate Decadent Cake

Strawberry Shortcake

Crème Brulee



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PLATED DINNER



EMBASSY SUITES
ALEXANDRIA

CATERING MENUS

All Entrees Served with Chef's Selection of Seasonal Vegetables

Poultry

Chicken Paillard | \$45.00 pp

Tomato Onion Relish

Gnocchi and Herb Brown Butter Sauce

Sage Scented Chicken | \$45.00 pp

Creamy Mushroom Risotto

Oaklyn Plantation Free Range Chicken | \$45.00 pp

Herb and Mustard Roasted, Exotic Mushroom Jus

Apricot Wild Rice Medley

Seafood and Fish

Cedar Roasted Salmon | \$47.00 pp

Maple Soy Glaze, Pineapple Cucumber Salsa

Jasmine Rice

Chesapeake Crab Cakes | \$50.00 pp

Herb Remoulade Sauce

Lobster Whipped Potatoes

Blackened Red Copper River Grouper | \$50.00 pp

Caramelized Onions and Maytag Blue Cheese Butter

Mustard and Parmesan Crusted Potatoes



Meat

Seared Flank Steak | \$48.00 pp

Black Pepper Jus

Mustard and Parmesan Crusted Potato

Newmen Farm Pork Porterhouse | \$49.00 pp

Bosc Pear and Apricot Chutney, Pistachios, Aged Balsamic,

Buttermilk Whipped Potatoes

Prime Filet | \$50.00 pp

Hudson Valley Foie Gras Butter, Aged Port Wine Reduction

Russian Fingerling Potatoes

New York Strip | \$52.00 pp

Tabasco Béarnaise, Hen of the Woods Mushrooms

Buttermilk Whipped Potatoes

Roasted Rack of Lamb | \$54.00 pp

Rosemary and Sage Emulsion, Perigord Region Black Truffles

Melted Leeks, Crispy Potato Cake



Groups under 25 please add \$125.00 surcharge.

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 75 People

Fresh Market Display

Harvest of Farm Fresh Vegetables with Chipotle Dip
Small | \$125.00 each Medium | \$175.00 each Large | \$250.00 each

Antipasto Display

Cured Meats, Artisan Cheeses, Marinated Vegetables, Mixed Olives, Grilled Vegetables, Oven Roasted Peppers and Tomatoes
Small | \$150.00 each Medium | \$200.00 each Large | \$275.00 each

Artisan Cheese Board

Assorted array of Domestic and European Cheese with Fig Jam, Dried Fruits, Nuts
Assorted Crackers, Lavosh, and Baguettes
Small | \$150.00 each Medium | \$200.00 each Large | \$275.00 each

Fresh Fruit Display

Sliced Fresh Seasonal Fruits and Berries with Vanilla Maple Cream
Small | \$150.00 each Medium | \$250.00 each Large | \$300.00 each

Baked Brie en Croute

Candied Pecans and French Bread
One Brie Feeds 10 People | \$70.00 each

Chocolate Fountain | \$16.00 pp

Pineapple, Strawberries, Banana, Marshmallows, Pound Cake, Brownies, and Oreos

Assorted Dessert Station | \$12.00 pp

Mini Cannolis and Eclairs, Assorted Fruit Tarts, Strawberry Shortcake, Assorted Miniature Cup-cakes, Chocolate Mousse Cups, Miniature Crème Brulee

Japanese Sushi Selection | \$19.00 pp

Beautiful display of Assorted Sushi to include California Roll, Spicy Tuna Roll, and Philadelphia Roll

Groups under 25 please add \$125.00 surcharge.

RECEPTION



EMBASSY SUITES
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CATERING MENUS

Carving Stations

\$150.00 Attendant Fee, Maximum of 3 Hours

Additional Hours | \$75.00 hour

Freshly Baked Breads Served with Each Station

Thyme and Walnut Crusted Leg of Lamb | \$12.00 pp

Mint Jus and Fig Chutney

Top Round of Beef | \$13.00 pp

Creamy Horseradish, Whole Grain Mustard Mayonnaise

Roasted Peppered New York Strip | \$15.00 pp

Creamy Horseradish and Whole Grain Mustard Mayonnaise

Citrus Glazed Ham | \$10.00 pp

Sundried Cherry Pineapple Relish and Maple Mustard Sauce

Sage Rubbed Turkey Breast | \$10.00 pp

Brown Dijon Jus and Cranberry Relish

Maple and Soy Marinated Salmon | \$12.00 pp

Grilled Pineapple Salsa



Chef Action Stations

\$150.00 Attendant Fee, Maximum of 3 Hours

Additional Hours | \$75.00 hour

Shrimp and Stone Ground Grits Station | \$15.00 pp

Marinated White Shrimp, Stone Ground Grits, Vermont White Cheddar Cheese, Caramelized Onions, Roasted Peppers, Andouille Sausage Gravy, Crawfish Tails, Green Onion

Pasta Station | \$12.00 pp

Penne Pasta, Alfredo Sauce, Tomato Basil, Clams, Rock Shrimp, Grilled Chicken, Smoked Bacon, Italian Sausage, Peppers, Onions, Tomatoes, Spinach, Roasted Garlic

Yukon Gold Potato Bar | \$12.00 pp

Yukon Gold Mashed Potatoes, Crab, Lobster, Smoked Bacon, Oven Roasted Tomato, Caramelized Onions, Spinach, Roasted Peppers, Maytag Blue Cheese, Vermont White Cheddar Cheese, Sour Cream, Roasted Garlic Cloves



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RECEPTION



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

Cold Hors d'Oeuvres

Chef Selection of Assorted Canapes | \$200.00

Chilled Gulf Shrimp | \$225.00
Horse Radish Emulsion and Cocktail Sauce

Prosciutto Brochettes | \$200.00
Oven Roasted Tomatoes and Eggplant

Tuna Tartar with Crispy Wonton Chips | \$200.00

Marscarpone Raspberry Parfaits | \$200.00
With Passion Fruit

Grand Marnier Strawberries | \$200.00

Candied Citrus Zest and Caramelized Banana | \$200.00

Hot Hors d'Oeuvres

Miniature Crab Cakes | \$225.00
Remoulade Dipping Sauce

Miniature Beef Wellington | \$200.00

Miniature Chicken Wellington | \$200.00

Assorted Miniature Quiche | \$200.00

Artichoke Tartlet | \$200.00

Bacon Wrapped Scallops | \$200.00

Brie and Raspberry Phyllo | \$200.00

Gorgonzola and Pear Phyllo | \$200.00

Chicken Kabobs | \$200.00
Curry Eggplant Dipping Sauce

Beef Kabobs with Tzatziki Sauce | \$200.00

Coconut Shrimp with Mango Sauce | \$200.00

Miniature Vegetable Spring Rolls | \$200.00
Plum Dipping Sauce



Groups under 25 please add \$125.00 surcharge.

RECEPTION



EMBASSY SUITES
ALEXANDRIA

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CATERING MENUS

Consumption Bars

Plus Tax and Gratuity

Silver Tier Consumption Bar

Cocktails | \$7.50 each
Domestic Beer | \$6.00 each
Imported Beer | \$7.00 each
Wine by the Glass | \$7.00 each
Assorted Soft Drinks | \$4.50 each

Gold Tier Consumption Bar

Cocktails | \$9.50 each
Domestic Beer | \$6.00 each
Imported Beer | \$7.00 each
Wine by the Glass | \$8.00 each
Assorted Soft Drinks | \$4.50 each

Platinum Tier Consumption Bar

Cocktails | \$11.00 each
Domestic Beer | \$7.00 each
Imported Beer | \$8.00 each
Wine by the Glass | \$8.00 each
Assorted Soft Drinks | \$4.50 each

Open Bar Packages

Silver Tier Open Bar | \$37.50 pp

Gold Tier Open Bar | \$47.50 pp

Platinum Tier Open Bar | \$ 55.00 pp

Additional Hours

Silver Tier Open Bar | \$7.50 pp per hour
Gold Tier Open Bar | \$9.50 pp per hour
Platinum Tier Open Bar | \$11.00 pp per hour

Cash Bars

Inclusive of Tax and Gratuity

Silver Tier Cash Bar

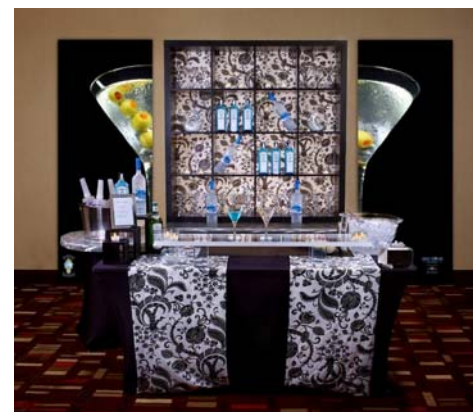
Cocktails | \$8.00 each
Domestic Beer | \$7.00 each
Imported Beer | \$8.00 each
Wine by the Glass | \$8.00 each
Assorted Soft Drinks | \$5.00 each

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



Gold Tier Beer and Wine Open Bar | \$35.00 pp

Platinum Tier Beer and Wine Open Bar | \$45.00 pp

Open Bars priced for 4 hours.

\$150.00 Bartender Fee per Bartender for every bar.

Champagne Toast

House Champagne Toast | \$5.00 pp

CATERING MENUS

Silver Tier Liquor, Beer, and Wine

Liquor

Vodka	Gordon's
Gin	Gordon's
Rum	Castillo Gold
Tequila	Sauza Gold
Bourbon	Beam 8 Star
Blended Whiskey	Windsor Canadian
Blended Scotch	Grant's Family

Beer

Budweiser
Bud Light
Miller Lite
Corona Extra
Heineken Lager

Wine

Copper Ridge, E&J Gallo



Gold Tier Liquor, Beer, and Wine

Liquor

Vodka	Smirnoff
Gin	Bombay
Rum	Bacardi
Tequila	Sauza Gold
Bourbon	Jim Beam
Blended Whiskey	Canadian Club
Blended Scotch	J&B

Beer

Budweiser
Bud Light
Miller Lite
Corona Extra
Heineken Lager

Wine

Copper Ridge, E&J Gallo



Platinum Tier Liquor, Beer, and Wine

Liquor

Vodka	SKYY
Gin	Tanqueray
Rum	BACARDI Superior
Tequila	Jose Cuervo Especial
Bourbon	Jim Beam
Blended Whiskey	Canadian Club
Blended Scotch	Johnnie Walker Red Label

Beer

Sierra Nevada
Bud Light
Miller Lite
Corona Extra
Heineken Lager
Sam Adams Lager
Michelob Ultra

Wine

Canyon Road, E&J Gallo

WINE & SPIRITS



EMBASSY SUITES
ALEXANDRIA

CATERING MENUS



Audio Visual services provided by AVS, Audio Visual Systems
Prices are subject to 22% service charge, 5% sales tax, and 1% property tax

Audio

Podium Microphone | \$50.00 each
Wireless Microphone | \$150.00 each
Floor Microphone | \$50.00 each
Tabletop Microphone | \$50.00 each
PZM Microphone | \$55.00 each
Push-to-talk Microphone | \$70.00 each
Powered Speaker | \$85.00 each
4 Channel Audio Mixer | \$50.00 each
6 Channel Audio Mixer | \$75.00 each
8 Channel Audio Mixer | \$100.00 each
16 Channel Audio Mixer | \$200.00 each
24 Channel Audio Mixer | \$250.00 each

*Note: Mixers are **highly** recommended for all sound systems*

Video

42" Plasma Television | \$400.00 each
55" Plasma Television | \$500.00 each
VGA Switcher | \$50.00 each
Seamless Switcher | \$350.00 each
DVD Player | \$70.00 each

Consumable

Flipchart Pads (Standard) | \$15.00 each
Flipchart Pads (Post-It) | \$25.00 each
DVD-R | \$6.00 each
CD-R | \$6.00 each

Press Box | \$160.00 each
CD Player | \$80.00 each
MP3 Recorder | \$160.00 each
Standard Phone | \$35.00 each
Conference Phone | \$200.00 each
Phone Interface | \$250.00 each
Large Sound Package | \$440.00 each
(4 Speakers, Podium Microphone, & Mixer)
Medium Sound Package | \$270.00 each
(2 Speakers, Podium Microphone, & Mixer)
Small Sound Package | \$185.00 each
(1 Speaker, Podium Microphone, & Mixer)

Note: For systems with multiple microphones an In-Room Tech is recommended

Projection

6'x8' Tripod Screen Package | \$125.00 each
9'x12' Truss Screen Package | \$325.00 each
LCD Projector & Tripod Screen Package | \$450.00 each
LCD Projector & 9'x12' Screen Package | \$650.00 each
LCD Projector (no screen) | \$325.00 each

Miscellaneous

25' VGA Ext Cable | \$25.00 each
Flipchart with Standard Pad & Markers | \$50.00 each
Flipchart with Post-It Pad & Markers | \$75.00 each
High-Power Laser Pointer | \$50.00 each
Laptop Remote with Laser Pointer | \$50.00 each
Pipe & Drape - 16' Increments | \$ 20.00 foot
Speaker Timer | \$110.00 each

Lighting

LED Light | \$50.00 each
Source Four Stage Light | \$125.00 each
24 Channel Light Board | \$125.00 each
Lighting Dimmer Pack | \$75.00 each
Light Pole | \$50.00 each
Intelligent Light | \$250.00 each
48 Channel Intelligent Light Board | \$250.00 each
Gels | \$5.00 each

Labor

Tech to Set/Strike | \$75.00 hour
In-Room Tech | \$85.00 hour
Regular Time - 7am-5pm, Mon-Fri
Overtime - 5pm-12am
Double-Time - 12am-7am

Display Easel | \$15.00 each
Perfect Cue | \$125.00 each
Laptop | \$150.00 each
AV Cart | \$50.00 each
Extension Cord | \$10.00 each
Powerstrip | \$10.00 each



CATERING MENUS

General Information

To our customers and 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 custom tailor menus to your specific needs. Thank you for choosing the Embassy Suites Alexandria Old Town.

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 foodborn illness, especially if you have certain medical conditions.

Beverage Service

All alcoholic beverages, to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. Alcoholic beverages 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 **22%** service charge and applicable sales taxes will be added to all food & beverage charges as well as any audio visual charges as specified on the contract and BEO. Applicable sales tax will be added to all meeting room rental as specified on the contract and BEO. All banquet functions require a minimum number of attendees. Any banquet function not attaining listed minimums will be subject to a \$125.00 surcharge in addition to the customary service charge and sales tax. Service fees for bartenders, food station attendants, 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 3 hours, additional hours are at **\$25** per staff member, per hour.

Pricing

Confirmed food & beverage pricing will not be given more than 6 months prior to any 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).

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

Your catering contract will contain the complete terms and conditions.

Weather

Any of the following locally forecasted weather conditions may require the relocation of an outdoor event to an indoor back-up location: 30% or higher chance of precipitation, temperature below 60 degrees or over 100 degrees or wind gusts in excess of 15mph. Decisions will be made no less than 4 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of **\$500**.

Entrée Tasting

Complimentary entrée taste panels may be arranged for definite business on special menus for up to 4 persons. Tastings are at the discretion of the hotel based on food & beverage spend. Additional attendees can be accommodated at 50% of the menu price.

Event Details & Guarantees

To ensure our entire team is prepared and all your needs are accommodated we request that the final details of your event be submitted 2 weeks in advance of your event. Confirmation of the final guaranteed attendance is required at least 72 hours (3 business days) in advance of all functions.

Parking

The hotel is not responsible for loss or damage to the automobiles or their contents while parked in adjacent parking garage managed by a separate company.

Special Event Services

Our staff will be pleased to assist you with any recommendations for floral arrangements, decoration services, photographers, and enter-

GENERAL INFO



EMBASSY SUITES
ALEXANDRIA

CATERING MENUS

Function and Event Info

Shipping and Receiving

All incoming packages should be addressed to your Event or Catering Manager and marked with company's name and date of your meeting.

Embassy Suites Alexandria

ATTN: Event/Catering Manager

1900 Diagonal Road

Alexandria, VA 22312

Hold For: (Client Contact Name)

Name of Group and Event

First Date of Event

of Boxes (I.E. 1 of 2, 2 of 2, ETC...)

Special Delivery Instructions

Due to limited storage space at the hotel, boxes be accepted no more than three working days prior to your meeting. Boxes left on the premises for longer than one week after departure without shipping instructions will be discarded. Any item over 250 pounds must be delivered to a drayage company; your Event or Catering Manager can assist you with these arrangements.

Security

Special security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time. The hotel may require security officers for certain events. Only hotel approved security firms may be used.

Setup and Overtime

Hotel standard practice is to make event space available one hour prior to the scheduled start time of each function for the client's arrival and setup. The hotel reserves the right to charge and additional fee for set-up charges made the day of the function and for events that exceed the scheduled event time. Charges will be **\$150.00**, or set-up charges outlined on the BEO.

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 setup 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 materials 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 your Event or Catering Manager 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. Unless alternate arrangements have been made, all signage, displays, and decorations should be removed at the conclusion of each function.

Menu Availability times

Morning Event: Selections are available to order for event start times before 11am.

Afternoon Events: Selections are available to order for event start times before 3pm.

Children Meals

Unless noted, pricing for children aged 4-12 is 1/2 off menu pricing. Children 3 and under are free. Unless requested all children meals will be served first.

Method of Payment

Unless billing arrangements have been established with the hotel, payment in full is required 3 business days prior to the event. Accepted methods of payment include all major credit cards, cash and certified check. Payments made with personal or business or business checks must be received at least 14 days prior to the event. A major credit card may be required for any incidental charges.

Hospitality Suites

Hospitality suites are available and must be reserved through the Sales and Catering department. Advance order of food and beverage is recommended and selections are available onsite. Client prepared food and beverage may be served in the hospitality suite. Food preparation is not allowed in the suites. An attendant is required for alcoholic beverage service.

High Speed Internet Access

High speed internet access is available in guest suites at a daily rate of \$14.95 for premium, and \$9.95 for basic, per 24 hour period. (Complimentary for our Hilton Honors Gold and Diamond Members). High speed internet is also available in the meeting rooms. Arrangements must be made through the Sales and Catering Department. **\$150** applicable charge for each group.

GENERAL INFO



EMBASSY SUITES
ALEXANDRIA

CATERING MENUS

Info for our Overnight Guests

Complimentary Breakfast

Mon-Fri | 6:00am-9:30am

Sat, Sunday | 7:00am-10:30am

Our complimentary breakfast offers you a variety of great tasting and healthy options. So whether you're counting points, carbs, or calories, you can count on us. It's convenient to just grab something on the go or sit down for an omelet made just the way you like it.

Local guests may join us for breakfast for \$12.95 per person plus current state sales tax.

Manager's Reception

Daily | 5:30pm-7:30pm

Our Nightly Manager's Reception* features a variety of cold beverages, bar snacks, and warm conversation, signaling the beginning of a relaxing evening. Enjoy them in our atrium that offers you a tranquil place to unwind and socialize.

***Subject to state and local laws. Must be of legal drinking age.**

Lost & Found

The housekeeping department administers Lost and Found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

Alexandria Convention & Visitors Association (ACVA)

ACVA assists event planners by suggesting activities and providing visitor guides, maps, bargain books, etc. It is a one-stop shop to start your event planning and these services are free. Visit them at visitalexandriava.com.

Transportation

The hotel provides complimentary shuttle service within a two mile radius of the hotel. The shuttle operates on a first come, first serve basis.

GENERAL INFO



EMBASSY SUITES
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