



**EMBASSY  
SUITES**  
by HILTON™

Orlando - North

Embassy Suites by Hotel Orlando - North, 225 Shorecrest Drive, Altamonte Springs, FL 32701  
407-834-2400

# 2016 Catering Menus

All prices are subject to 22% Service Charge and 7% Tax.  
There is a labor fee for groups smaller than 25 guests.



# Breakfast

## *Deluxe Continental*

*Assorted chilled juices, sliced fruits and seasonal berries. breakfast bakeries, freshly brewed Starbucks Regular and Decaffeinated Coffee, Hot Assorted Tazo Teas with Lemon.*

## *Fiesta Sunrise*

*Includes: Assorted chilled juices, sliced fruits and seasonal berries, freshly brewed Starbucks Regular and Decaffeinated Coffee, Hot Assorted Tazo Teas with Lemon.*

*Choice of the following selections:*

*Bagels with assorted cream cheeses*

*Cinnamon rolls*

*Assorted cereals with milk*

*Assorted yogurt and cottage cheese with granola*

*Breakfast burritos*

*Assorted muffins*

*Assorted breakfast bakeries*

*Assorted granola bars*

*Assorted Scones*

*Bagel sandwich Florentine*

*Select a Choice of One , Two, OR Three*

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## **Cranes Roast Buffet**

Chilled juices, sliced seasonal berries, breakfast bakeries, freshly brewed Starbucks Regular and Decaffeinated Coffee, Hot Assorted Tazo Teas with Lemon.

Choice of two:

Fluffy scrambled eggs, eggs benedict choice of traditional or vegetable, stuffed French toast, buttermilk pancakes

Choice of two:

Crisp bacon, sausage, corn beef hash or ham

Choice of one:

Grits, breakfast potatoes or hash brown casserole

## **PLATED BREAKFASTS**

### **Rise and Shine**

Florida orange juice, fluffy scrambled eggs, fruit garnish, sausage or crisp bacon strips, breakfast potatoes or grits, basket of breakfast bakeries, freshly brewed Starbucks Regular and Decaffeinated Coffee, Hot Assorted Tazo Teas with Lemon.

### **The French Connection**

Florida orange juice, egg and sausage strata, breakfast potatoes, fruit garnish, basket of breakfast bakeries, freshly brewed Starbucks Regular and Decaffeinated Coffee, Hot Assorted Tazo Teas with Lemon.

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# A la Carte Options

## 15 minute beverage breaks - priced per person

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,  
Hot Assorted Tazo® Teas with Lemon  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,  
Hot Assorted Tazo® Teas with Lemon, chilled juices  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,  
Hot Assorted Tazo® Teas with Lemon, assorted soft drinks

## A la carte items

### AM

Bacon, Egg and Cheese Bagel; Ham, Egg and Cheese Bagel; or  
Sausage, Egg and Cheese Bagel added to any break - each  
Breakfast Bakeries - per dozen  
Mirror Display of fresh sliced seasonal fruits and berries, with or without yogurt dip - per person  
Bagels with butter, jams, and cream cheese - per dozen  
Assorted Whole Fruits - each  
Individual Yogurts - each  
Croissants with butter and jams - per dozen  
Assorted Scones - per dozen

### PM

Pretzels, chips, popcorn - appropriate condiments - per pound  
Mixed Nuts - per pound  
Mirror Display of fresh sliced seasonal fruits and berries, with or without yogurt dip - per person  
Cookies - per dozen (Chocolate Chunk, White Chocolate Macadamia Nut,  
Peanut Butter, Oatmeal, Triple Chocolate, M&M)  
Granola Bars - each  
Brownies - per dozen  
Blondies - per dozen

### Beverages

Assorted Soft Drinks - each  
Bottled Water - each  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,  
Hot Assorted Tazo® Teas with Lemon - per gallon  
Juice - per carafe

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## Lunch

*All lunches served with iced tea with lemon, regular and decaffeinated coffee, hot tea along with fresh warm rolls with butter.*

### BUFFETS

#### Backyard Cookout

*Tossed Cobb salad with dressings, choice of macaroni salad or potato salad. Hamburgers, hot dogs, boneless chicken breasts, American, Swiss, Provolone cheeses, assorted rolls and breads, tomato, lettuce, onion, pickles and assorted condiments, house made parmesan chips and assorted freshly baked cookies.*

#### New York Deli

*Tossed Cobb salad with dressings, soup of the day, potato salad, Build your own sandwich: Turkey, roast beef, salami, pastrami, mortadella American, Swiss, Provolone, assorted rolls and breads, tomato, lettuce, onion, pickles and assorted condiments, tri colored bow tie pasta salad, house made parmesan chips and assorted freshly baked cookies.*

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## Roll in Working Lunch

Display of pre-made assorted deli sandwiches turkey, roast beef, salami, pastrami and mortadella on sourdough, focaccia and rye breads, veggie wraps, potato salad, tri colored bow tie pasta salad, house made chips, gourmet brownies.

## Barbecue

Tossed garden salad with assorted toppings, and dressings, coleslaw, mac n cheese, barbecue chicken, pulled pork, corn cobettes, baked beans, corn bread, apple or peach cobbler.

## Tuscan

Tossed Caesar salad with garlic croutons, Italian antipasto platter, pasta carbonnara, baked penne pasta and choice of: chicken or eggplant parmesan, linguini with clam sauce, lasagna rollattini or chicken Cacciatore. Served with Chefs choice of vegetable, garlic bread and Tiramisu.

## Latin Flair

Tossed garden salad with assorted toppings, mojo grilled chicken breast, pernil choice of starch: rice with pigeon peas, black beans and rice, yellow rice served with Sweet Plantains and Churros.

## South of the Border

Tortilla Soup, Charred Corn and Black Bean Salad with Cilantro Dressing. Choice of tamales, chicken or Cheese enchiladas with red or verde sauce, refried beans, Mexican Rice, chicken or carnitas fajitas with peppers and onions, salsa, sour cream, shredded cheese and lettuce, diced tomatoes and onions and churros.

## Create your own buffet

Chef's selection of three fresh-made salads,

*Selection of two entrée's: Tuscan chicken, piccata, chicken cordon bleu, beef tips, sliced London broil, Atlantic seared salmon with ancho chili BBQ sauce, roast Pork Loin with cognac Dijon sauce, lasagna or vegetable lasagna.*

*Choice of starch: Blue cheese mash, rice pilaf, Yukon gold or sweet mashed potatoes, oven roasted potatoes, potato au gratin, saffron rice crescents or roasted garlic gnocchi*

*Choice of vegetable: Broccoli, vegetable medley, heri cot vert, parmesan roasted asparagus, golden corn*

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*Choice of dessert: Chocolate cake, NY cheesecake, key lime pie, carrot cake or German chocolate cake*

## PLATED

All plated entrees are served with chef's choice of vegetable and have choice of:

Tossed garden salad with assorted toppings and dressings, Tomato Caprese with a balsamic drizzle, Strawberry and spinach salad with toasted almonds and poppy seed dressing, traditional Caesar salad, heirloom tomatoes with walnuts and a black pepper blue cheese vinaigrette or mixed garden greens with a raspberry vinaigrette

*Choice of starch: Blue cheese mash, rice pilaf, Yukon gold or sweet mashed potatoes, oven roasted potatoes, potato au gratin, saffron rice crescents or roasted garlic gnocchi*

*Please choose one: Chocolate cake, NY cheesecake, key lime pie, carrot cake or coconut cake*

**Chicken Piccata or Tuscan Chicken**

**Chicken Cordon bleu**

**Spaghetti and giant meatball**

**Sliced Roast Sirloin**

**Grilled Salmon with a balsamic brown sugar glaze**

**Grilled Mahi with Cilantro honey lime glaze**

**Lasagna Stuffed Portobello Mushroom**

Portobello mushroom cap stuffed with layers of spinach, tomato sauce, mozzarella ricotta and parmesan cheeses.

## LIGHTER FARE

**Cobb Salad**

Bacon, tomato, egg, avocado, bleu cheese, lemon honey vinaigrette

Add grilled chicken Add grilled shrimp

**Caesar Salad with house made croutons**

Add grilled chicken Add grilled shrimp

**Pesto Pasta** Grilled Chicken, Penne pasta, shaved parmesan, tomatoes and artichokes

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## Afternoon Breaks

*All breaks served with assorted soft drinks, regular and decaffeinated coffee and hot tea.*

### **Stay Fit**

*Seasonal fruit, assorted yogurts, assorted granola and taro chips*

### **Sugar Rush**

*Assorted freshly baked cookies, brownies, cannoli crisps and cookie dough dip*

### **Under the Big Top**

*Jumbo soft pretzels with yellow and grain mustards, popcorn, old fashioned funnel cakes*

### **Snack Time**

*Imported and domestic cheese, crackers, vegetable crudité, ranch dip, bagel chips and hummus*

### **Nacho Bar**

*Fresh homemade tortilla chips, refried bean dip, blazing buffalo dip, queso, guacamole, salsa and sour cream.*

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## Dinner

All dinners served with iced tea with lemon, regular and decaffeinated coffee, hot tea along with fresh warm rolls with butter and choice of dessert.

### BUFFETS

#### Little Italy

Caesar salad with homemade croutons and parmesan cheese, tomato caprese, choice of eggplant or chicken parmesan, meat or vegetarian lasagna, salmon piccata or spaghetti with giant meatballs. Choice of cavatapi alfredo or potato gnocchi in vodka sauce served with roasted garlic and thyme green beans.

#### La Cantina

Mixed green garden salad, charred corn and black bean salad with cilantro dressing. **Choice of two:** pollo a la chipotle (grilled chicken topped with a creamy chipotle sauce, cheddar cheese and pico de gallo), Pescado a la plancha (grilled fish fillet served with a lime garlic sauce), carne asada (tender steak seasoned and topped with grilled onion) or pernil served with Spanish rice and seasonal vegetable.

#### Barbecue

Tossed garden salad with assorted toppings, and dressings, coleslaw, Crab mac n cheese, barbecue chicken and barbecue ribs, corn cobettes, baked beans, corn bread.

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## Create your own

### **SALAD** (choice of three)

Tossed garden salad with assorted toppings and dressings, Tomato Caprese with a balsamic drizzle, Strawberry and spinach salad with toasted almonds and poppy seed dressing, traditional Caesar salad, heirloom tomatoes with walnuts and a black pepper blue cheese vinaigrette or mixed garden greens with a raspberry vinaigrette

**CHOICE OF ENTRÉE:** Chicken marsala, piccata, chicken cordon bleu, braised beef tips, sliced London broil, Salmon Piccata, roast Pork Loin with cognac dijon sauce, lasagna or vegetable lasagna.

*Choice of starch:* Blue cheese mash, rice pilaf, Yukon gold or sweet mashed potatoes, oven roasted potatoes, potato au gratin, saffron rice crescents or roasted garlic gnocchi

*Choice of vegetable:* Broccoli, vegetable medley, heri cot vert, parmesan roasted asparagus, golden corn

## PLATED

All plated entrees are served with Chefs choice of vegetable and have choice of:

Tossed garden salad with assorted toppings and dressings, Tomato Caprese with a balsamic drizzle, Strawberry and spinach salad with toasted almonds and poppy seed dressing, traditional Caesar salad, heirloom tomatoes with walnuts and a black pepper blue cheese vinaigrette or mixed garden greens with a raspberry vinaigrette

*Choice of starch:* Blue cheese mash, rice pilaf, Yukon gold or sweet mashed potatoes, oven roasted potatoes, potato au gratin, saffron rice crescents or roasted garlic gnocchi

Chicken Piccata or Tuscan Chicken

Chicken Cordon Bleu

Applewood bacon and blue cheese Stuffed Sirloin

topped with a merlot sauce

Prime Rib of Beef, au jus

Pine nut and goat cheese Stuffed Pork Chops

Filet Mignon

Beef Wellington

Balsamic brown sugar glazed Salmon

Grilled Grouper with a cilantro honey lime glaze

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## VEGETARIAN OPTIONS

### Tomato Caprese stack

Buffalo mozzarella, tomatoes, basil alternately stacked topped with a balsamic drizzle.

### Stuffed Portabella

Grilled jumbo portabella stuffed with arugula, tomato and mozzarella, topped with pesto and parmesan cheese.

### Pesto Pasta

Penne pasta, shaved parmesan, tomatoes and artichokes

### Vegetable Napoleon

Grilled Tofu with caramelized onions and tomato coulis

## DUETS

Petite Filet Mignon with Chicken Piccata

Petite Filet Mignon with Homemade Crab Cakes

Petite Filet Mignon with bacon wrapped

Jumbo Gulf Shrimp

Jumbo Gulf Shrimp stuffed with crab meat

Herb Crusted Grouper with Chicken Piccata

## DESSERT CHOICES

*Chocolate cake, NY cheesecake, key lime pie, carrot cake or German Chocolate cake*

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# Hors d'Oeuvres

## Hot

per 100 pieces

Steak Empanadas with Chimichurri

Mini Rubens

Mini Corn Dogs

Spanakopita

Assorted Mini Quiche

Mac n Cheese Sticks

Jalapeno Poppers

Mini Cubans

Mini Tacos

Buffalo Chicken Spring Rolls

Cashew Chicken Spring Rolls

Mini Chicken Cordon Bleu

Mini Crab Cakes with Remoulade Sauce

Potato Crusted Shrimp

Beef or Chicken Sattay with Chimichurri

Pigs in a Blanket

Mozzarella Sticks with Marinara Sauce

Southwest Steak Crisps

Bacon Wrapped Shrimp or Scallops

Coconut Shrimp

Baby Back Ribs

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# Cold

per 100 pieces

Imported and Domestic Cheese Display  
Crisp Vegetable Crudité with Herb Dip  
Sliced Seasonal Fruit and Berries with Yogurt Dip  
Caprese Skewers with Pesto Dip  
Hummus with Pita Chips

Jumbo Gulf Shrimp on Ice Served with  
Lemon Wedges and Cocktail Sauce  
Blackened Ahí on Crostini with Wasabi Cream

## To Enhance Your Buffet

*You May Wish to Choose from the Following Items during your Cocktail Hour, Luncheon or Dinner*

### Carved Herb Coated, Slow Roasted Prime Rib

Served with silver dollar rolls and condiments  
(Serves 50)  
(Based on 4 oz. per person)

### Carved Top Round of Beef

Served with silver dollar rolls and condiments  
(serves 50)  
(Based on 4 oz. per person)

### Carved Roast Pork Loin

Served with silver dollar rolls and condiments  
(serves 60)  
(based on 2 oz. per person)

### Carved Tenderloin of Beef

Served with silver dollar rolls and condiments  
(serves 25)  
(based on 2 oz. per person)

### Baked Potato Station

With Shredded Cheese, Bacon, Chives, Diced Tomatoes,  
Whipped Butter and Broccoli Florets  
per person

### Pasta Station

Bow Tie Pasta and Cheese Tortellini with Tomato Basil and  
Pesto Cream Sauces  
Peas, Black Olives, Jumbo Shrimp and Chicken Strips  
per person

*Carver/Attendant Fee: applies per attendant per 50 guests per station*

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## Beverages

### Host/Cash Bar

Call Brands  
Premium Brands  
Super Premium  
Domestic Beer  
Imported Beer  
House Wine  
Soft Drinks  
Bottled Water  
Cordials

House Champagne, per bottle  
Champagne Punch, per gallon  
Rum Punch, per gallon  
Fruit Punch, per gallon  
Champagne Toast, per person

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# Unlimited Consumption

*(Per Person/Per Hour)*

## Call Brand Mixed Drinks:

Bacardi Rum, Smirnoff Vodka, Beefeaters Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Scotch - Dewars or J&B or Cutty Sark, Cuervo Gold Tequila, Peach Schnapps, Imported & Domestic Beer, House Wine, Juices & Soft Drinks

## Premium Brand Mixed Drinks:

Bacardi Rum, Absolute Vodka, Tanqueray Gin, VO Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, Cuervo Gold Tequila, Peach Schnapps, Kahlua, Imported & Domestic Beer, House Wine, Juices & Soft Drinks

*A bartender fee may apply per bar per 100 guests will apply.*

*A cashier fee may apply per bar*

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