Continental Breakfast
Menus
Continental Breakfast

Standard Continental
Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple, and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea
$12.95 Per Person

Deluxe Continental
Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels with Cream Cheese and Preserves
Yogurt with Fresh Granola
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea
$14.95 Per Person

Healthier Choice Continental
Fresh Seasonal Fruit Display
Yogurt Bar with Fresh Berries and Granola
Wheat English Muffins with Preserves
Hard Boiled Eggs
V8 Juice
Regular and Decaffeinated Coffee with Assorted Hot Tea
$15.95 Per Person

Continental Breakfast Enhancements
Assorted Soft Drinks - $3.25 Each
Bottled Water - $3.25 Each
Breakfast Croissant Sandwiches - $4.95 Each
Assorted Yogurt - $3.95 Each
Assorted Granola Bars - $2.95 Each

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Breakfast Menus
Breakfast Buffet Options
Minimum of 15 People

American Breakfast Buffet
Chilled Orange, Apple and Cranberry Juice
Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Scrambled Eggs
French Toast with Warm Syrup
Hickory Smoked Bacon
Sausage Links
Country Style Breakfast Potatoes
Regular, Decaffeinated Coffee and Herbal Tea

$19.95 per person

Executive Breakfast Buffet
Chilled Orange, Apple and Cranberry Juice
Freshly Baked Muffins and Breakfast Pastries
Assorted Bagels and Cream Cheese
Assorted Yogurt with Fresh Granola
Fresh Seasonal Fruit Display
Scrambled Eggs
French Toast with Warm Syrup
Cheese Blintz with Strawberry Topping
Hickory Smoked Bacon
Sausage Links
Country Style Breakfast Potatoes
Regular, Decaffeinated Coffee and Herbal Tea

$20.95 Per Person
Brunch Buffet Options

**Dairy Brunch Buffet - Minimum 25 People**

- Chilled Orange, Apple and Cranberry Juice
- Freshly Baked Muffins and Breakfast Pastries
- Assorted Bagels and Cream Cheese
- Assorted Yogurt and Fresh Granola
- Fresh Seasonal Fruit Display
- Scrambled Eggs with Shredded Cheese, Chives, and Tomatoes
- Cheese Blintzes with Strawberry Topping
- Cooked to Order Omelet Station to Include:
  - Cheddar Cheese, Mushrooms, Onions, Peppers, Tomatoes, and Ham
  - Country Style Breakfast Potatoes
- Hickory Smoked Bacon
- Sausage Links
- Regular, Decaffeinated Coffee and Herbal Tea

$22.95 Per Person

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**Embassy Brunch Buffet - Minimum of 50 People**

- Chilled Orange, Apple and Cranberry Juice
- Freshly Baked Muffins and Breakfast Pastries
- Lox and Mini Bagels
- Assorted Yogurt and Fresh Granola
- Fresh Seasonal Fruit Display
- Scrambled Eggs with Shredded Cheese, Chives, and Tomatoes
- Cheese Blintzes with Strawberry Topping
- Cooked to Order Omelet Station to Include:
  - Cheddar Cheese, Mushrooms, Onions, Peppers, Tomatoes, and Ham
  - Country Style Breakfast Potatoes
- Hickory Smoked Bacon
- Sausage Links
- Choose from 1 of the Items Listed Below:
  - Seafood Newburgh
  - Dijon Chicken
  - Beef Tips Marsala
- Regular, Decaffeinated Coffee and Herbal Tea

$26.95 Per Person

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Buffet Enhancements
$85.00 Chef Attendant Fee Required

Belgian Waffle Station
Assorted Fruit Sauce
Fresh Seasonal Berries
Whipping Cream
Warm Syrup and Butter
$6.95 Per Person

Traditional Eggs Benedict - $6.95 Per Person

Eggs Benedict with Salmon - $7.95 Per Person

Turkey Bacon - $3.95 Per Person

Turkey Sausage - $3.95 Per Person

Smoked Salmon Display
Chive Cream Cheese
Hard Boiled Eggs
Red Onion
Capers
Miniature Bagels
$8.95 Per Person
Full Day Meeting Menus
Full Day Meeting Package
Minimum of 25 People

Package #1

Continental Breakfast
Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

Mid-Morning Refresh
Assorted Whole Fruit
Regular and Decaffeinated Coffee and Assorted Hot Tea

Lunch Buffet
Soup of the Day
Warm Rolls and Butter
Mixed Greens Salad
Bacon Ranch Potato Salad
Tuscan Stuffed Chicken
London Broil with Mushroom Portabella Demi Glace
Garlic Mashed Potatoes
Zucchini Squash Medley
Assorted Cakes and Pies
Regular and Decaffeinated Coffee, Assorted Hot Tea and Ice Tea

Afternoon Break
Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

$48.95 Per Person
Package #2

Minimum of 20 People

Continental Breakfast
Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

Mid-Morning Refresh
Assorted Whole Fruit
Regular and Decaffeinated Coffee and Assorted Hot Tea

Lunch Buffet
Soup of the Day
Warm Rolls and Butter
Mixed Greens Salad
Penne Pasta Salad
Bacon Ranch Potato Salad
Potato Chips
Deli Sliced Turkey, Ham, Salami and Slow Roasted Roast Beef
Swiss, Cheddar, Provolone and Mozzarella Cheese
Lettuce, Tomato, Red Onion, Condiments and Relishes
Assorted Cakes and Pies
Regular and Decaffeinated Coffee, Assorted Hot Tea and Ice Tea

Afternoon Break
Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee and Herbal Tea

$44.95 Per Person

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Package #3

Continental Breakfast
Freshly Baked Muffins and Breakfast Pastries
Fresh Seasonal Fruit Display
Chilled Orange, Apple and Cranberry Juice
Regular and Decaffeinated Coffee and Assorted Hot Tea

Mid-Morning Refresh
Assorted Granola Bars and Yogurt
Regular and Decaffeinated Coffee and Assorted Hot Tea

Afternoon Break
Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Bottled Water
Regular and Decaffeinated Coffee and Herbal Tea

$22.95 Per Person

Please feel free to order any plated or buffet lunch listed on our menu pages to compliment the above meeting package. The lunch item would be provided at the price noted on the menu.
Break
Menus
Customized Breaks

The Choc-a-holic
Freshly Baked Chocolate Chip Cookies
Chocolate Peanut Butter Brownies
Chocolate Covered Oreos
Chocolate Covered Strawberries
Hershey Candy Bars
Milk Jugs and Hot Cocoa

$10.95 Per Person

Half-Time Break
Nacho Bar with Cheese, Salsa, and Jalapeños
Warm Soft Pretzels
Mini Corndogs
Cracker Jacks
Assorted Soft Drinks and Bottled Water

$11.95 Per Person

Health Break
Veggie Sticks with Assorted Dip
Assorted Homemade Hummus with Pita
Spinach Dip with Tortillas
Bruschetta
Assorted Soft Drinks and Bottled Water

$12.95 Per Person

Sundae on a Workday
Chef Attended Chocolate and Vanilla Ice Cream
Crumbled Cookies, M&M's and Nuts
Whipped Cream and Cherries
Chocolate, Strawberry and Carmel Sauce
Assorted Soft Drinks and Bottled Water

$12.95 Per Person
Build Your Own Break

**Salty**
- Nacho’s and Salsa
- CJ’s Homemade Potato Chips
- Warm Soft Pretzels
- Peanuts

**Sweets**
- Freshly Baked Cookies
- Chocolate Peanut Butter Brownies
- Assorted Candy Bars

**Healthy**
- Veggie Sticks with Assorted Dip
- Assorted Homemade Hummus with Pita
- Granola Bars
- Yogurt Parfaits
- Fresh Seasonal Fruit Display

**Thirsty**
- Assorted Soft Drinks
- Bottled Water
- Gatorade
- Red Bull

Choose 3 Items - $10.95 Per Person
Choose 4 Items - $12.95 Per Person
Choose 5 Items - $14.95 Per Person
A La Carte Break Items

Items Below are Based Per Person

- Warm Soft Pretzels with Mustard - $3.25 Per Person
- Freshly Baked Assorted Cookies - $3.95 Per Person
- Assorted Breakfast Pastries - $3.95 Per Person
- Bagels with Cream Cheese - $3.95 Per Person
- Chocolate Peanut Butter Brownies - $3.95 Per Person
- Fresh Seasonal Fruit Display - $4.95 Per Person
- Chocolate Covered Pretzels - $3.50 Each
- Pistachio Nuts - $4.95 Per Person
- Lemonade - $2.95 Per Person
- Freshly Brewed Ice Tea - $3.50 Per Person
- Assorted Juice - $3.75 Per Person
- Regular or Decaffeinated Coffee - $5.95 Per Person
- Herbal Tea - $5.95 Per Person

Items Below are Based on Consumption

- Assorted Bags of Potato Chips and Pretzels - $2.95 Each
- Whole Fresh Fruit - $3.25 Each
- Assorted Candy Bars - $4.50 Each
- Assorted Soft Drinks - $3.25 Each
- Bottled Water - $3.25 Each
- Red Bull - $3.95 Each
- Gatorade - $3.95 Each
- Arizona Iced Tea - $3.95 Each
Plated Lunch Menus
Plated Lunch

All Plated Lunches Include Choice of Mixed Greens Salad, Mandarin Salad or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Hot Tea and Ice Tea. Add Soup Du Jour for $1.95 Per Person

Breast of Chicken

Your Choice of Sautéed or Grilled Chicken
Topped with either Marsala, Carbonara or Cilantro Lime Sauce
Garlic Pepper Roasted Redskin Potatoes
Seasonal Vegetables

$19.95 Per Person

Honey Pecan Chicken

Chicken Breast Roasted in Pecans and Drizzled with Honey
Served on a Bed of Stone-Ground Mustard Sauce
Cilantro Rice Sweet Corn
Seasonal Vegetables

$20.95 Per Person

Rosemary and Lemon Chicken

Pan Seared Filet of Chicken
Mushroom Risotto
Seasonal Vegetables

$20.95 Per Person

Roasted Pork Loin

Marinated in Soy Sauce, Ginger, Garlic and Sesame Oil
Pineapple Fried Rice
Stir Fried Vegetables

$21.95 Per Person

Vegetable Strudel

Vegetables wrapped in Phyllo Dough with a Sherry Mushroom Cream Sauce
Chef’s Choice of Starch
Seasonal Vegetables

$19.95 Per Person
Plated Lunch

All Plated Lunches Include Choice of Mixed Greens Salad, Mandarin Salad or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Hot Tea and Ice Tea. Add Soup Du Jour for $1.95 Per Person

Blackened Salmon Filet
Salmon Topped with Grilled Pineapple and Mango Salsa
Wild Rice Pilaf
Seasonal Vegetables

$19.95 Per Person

Mustard Crusted Snapper
Snapper served with Sorrel Buerre Blanc Sauce
Wild Rice Pilaf
Seasonal Vegetables

$21.95 Per Person

Meatloaf Wellington
Baked in Puff Pastry with Caramelized Onions. Topped with Merlot Demi Glaze
Smoked Garlic Mashed Potatoes
Seasonal Vegetables

$21.95 Per Person

Petite Bacon Wrapped Filet
Topped with Portobello Demi-Glaze and Crumbled Bleu Cheese
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

$27.95 Per Person
Plated Dessert Options

Please choose one of the following desserts for plated lunch meal.

New York Style Cheesecake
With a Graham Cracker Crust and Fresh Berries

Double Chocolate Torte
Layered Chocolate Cake with Fudge Frosting

Tuxedo Cake
Layers of Chocolate and White Cake with Chocolate Ganache Topping

Layered Strawberry Shortcake
Fluffy layered White Cake with Strawberries
Topped with Whipped Cream

Caramel Apple Pie
Baked with a Fluffy Crust and Loaded with Apples and Caramel Sauce

Snickers Pie
Layers of Chocolate, Carmel and Fudge
Lunch Buffet
Menus
Working Lunch Buffet

Minimum of 25 People

Park East Deli

Chef's Soup of the Day
Fresh Mixed Greens with Assorted Dressing
Penne Pasta Salad
Bacon and Ranch Potato Salad
Assorted Submarine Sandwiches Including:
  Turkey, Roastbeef, and Italian
  Lettuce, Tomato, and Red Onion on Side
  Assorted Condiments
  Chef's Selection of Desserts
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$22.95 Per Person

The New Yorker

Chef's Soup of the Day
Fresh Mixed Greens with Assorted Dressing
Penne Pasta Salad
Bacon and Ranch Potato Salad
Homemade Potato Chips
Deli Sliced Turkey, Ham, Salami and Slow Roasted Roast Beef
Swiss, Cheddar, and Provolone Cheese
Lettuce, Tomato, Red Onion, Relishes and Condiments
Chef's Assortment of Cookies and Brownies
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$22.95 Per Person

Little Italy

Italian Wedding Soup
Parmesan-Garlic Bread
Caesar Salad
Antipasto Platter

Your Choice of 3 Entrees:

Pasta Primvera with Alfredo and Vegetables
Meat Lasagna
Chicken Parmesan
Penne Pasta with Meatballs and Marinara Sauce
Chicken Marsala
Tiramisu and Cannoli

Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$22.95 Per Person
Minimum of 25 People

**Wok N Roll**

- Won Ton Soup
- Fresh Mixed Greens Mandarin Oranges, Rice Noodles, and Oriental Dressing
- Oriental Noodle Salad
- Sweet and Sour Chicken
- Spicy Ginger Beef with Broccoli
- Fried Rice
- Stir Fried Vegetables
- Vegetable Egg Rolls
- Fortune Cookies
- Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$23.95 Per Person

**The Super Bowl**

- **Choice of Two Soups:**
  - Baked Potato, Chicken Noodle, Minestrone, or Clam Chowder
  - Warm Rolls and Butter
  - Penne Pasta Salad
  - Caesar Salad
  - Mixed Green Salad
- **Accompaniments to Include:** Green Peppers, Red Onion, Carrots, Tomato, Cucumber, Mushrooms, Broccoli and Cheddar Cheese
- Diced Chicken and Flank Steak
- Chef’s Choice of Dessert
- Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

$20.95 Per Person

**Embassy Potato Bar**

- **Soup Du Jour**
- Warm Rolls and Butter
- Caesar Salad
- Mixed Green Salad
- Make Your Own Baked Potato
- **Accompaniments for Both to Include:** Tomato, Mushrooms, Cucumbers, Green Peppers, Red Onion, Cheddar Cheese, Sour Cream, Chives and Bacon
- Chef’s Choice of Dessert
- Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$21.95 Per Person

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Minimum of 25 People

**Cinco De Mayo**

- Tortilla Soup
- Mixed Greens, Olives, Avocado, Cheddar Cheese, and Chipotle Dressing
- Corn Bread
- Corn and Black Bean Salad with Jalapeno Dressing
- Grilled Chicken and Beef Fajitas
- Accompaniments to Include: Warm Flour Tortillas, Green Onions, Tomatoes, Jack and Cheddar Cheese, Pico de Gallo, and Sour Cream
- Spanish Rice
- Chef's Choice of Vegetable
- Cinnamon Dusted Tortillas

$23.95 Per Person

**American Backyard BBQ Buffet**

- Macaroni Salad
- Coleslaw
- Bacon and Ranch Potato Salad
- Homemade Potato Chips
- Hot Dogs
- Hamburgers
- Veggie Burgers
- Boneless BBQ Chicken
- Lettuce, Tomato, Red Onion, Relishes and Condiments
- Corn on the Cob
- Strawberry Shortcake and Apple Pie

$21.95 Per Person

**The Executive Buffet**

- Soup Du Jour
- Warm Rolls and Butter
- Mixed Greens Salad
- Marinated Cucumber Salad
- Penne Pasta Salad

**Your Choice of 2 Entrees:**

- Marinated Sliced London Broil with Portabella Mushroom Demi Glace
- Grilled Chicken with Artichoke Hearts, Olives and Asiago Cream Sauce
- Pan Seared Salmon with Leek Confit and Smoked Tomato Jus
- Vegetable Strudel with Sherry Mushroom Cream Sauce
- Garlic Mashed Potatoes
- Grilled Vegetable Medley
- Chef's Choice of Dessert

$26.95 Per Person

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Salad & Sandwich
Lunch Menus
**Plated Salads**

All Salads are Served with Warm Rolls and Butter
Add Soup for $1.95 per person

**Caesar Salad**

Crisp Romaine Lettuce with Parmesan Cheese, Herbed Crouton, and Caesar Dressing
Chef's Selection of Desserts
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$14.95 Per Person
Add Grilled Chicken for $3.00 Per Person
Add Grilled Shrimp for $4.00 Per Person

**Southwest Chicken Salad**

Mixed Greens topped with Blackened Chicken, Corn, Tomato, Cheddar Cheese and Tortilla Strips. Served with Chipotle Dressing
Chef's Choice of Dessert
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$15.95 Per Person

**Cobb Salad**

Rows of Diced Turkey, Tomato, Cucumber, Corn, Avocado, Bacon and Crumbled Blue Cheese on Top of Mixed Greens
Chef's Choice of Dessert
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

$15.95 Per Person

**Salad Trio**

Egg Salad, Tuna Salad, and Asian Chicken Salad served in Hallowed Tomatoes and Garnished with Fresh Fruit
Chef's Choice of Dessert
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

$15.95 Per Person
Plated Sandwich Entrees

Roast Beef and Smoked Cheddar

Shaved Roast Beef with Bacon, Lettuce, Red Onion and Tomato
Served on Multi-Grain Ciabatta Bread with Horseradish Mayo
Bacon and Ranch Potato Salad
Chef's Selection of Desserts
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$17.95 Per Person

Italian Hero Muffaletta

Sliced Turkey Breast, Ham, Salami, Roast Beef, Provolone Cheese and Roasted Red Pepper
Served on Italian Hoagie Bread with Garlic Herb Mayo
Penne Pasta Salad
Chef's Choice of Dessert
Regular and Decaffeinated Coffee Herbal Hot Tea, and Ice Tea

$16.95 Per Person

Roast Turkey Club Wrap

Sliced Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomato, and Onion
Served on a Spinach Wrap with Pesto Mayo
Fresh Seasonal Fruit
Chef's Choice of Dessert
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$16.95 Per Person

Vegetarian Wrap

Lettuce, Red Onion, and Mozzarella Cheese
Served on a Spinach Wrap with Pesto Mayo
Fresh Seasonal Fruit
Chef's Choice of Dessert
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$15.95 Per Person
Plated Dinner
Menus
Plated Dinner

All Plated Dinners Include Choice of Mixed Greens Salad, Mandarin Salad, or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea. Add Soup Du Jour for $1.95 Per Person

Chicken Roulade

Stuffed with Spinach, Sun Dried Tomatoes. Served with a Cream Sauce
Garlic Pepper Roasted Redskin Potatoes
Seasonal Vegetables

$28.95 Per Person

Breast of Chicken Frances

Egg Battered and Sautééed Chicken with Lemon Buerre Blanc
Served over Linguini Pomodora

$28.95 Per Person

Roast Prime Rib of Beef

Herb Encrusted Prime Rib served with Natural Au Jus
Horseradish Mashed Potatoes
Seasonal Vegetables

$32.95 Per Person

Smokey Grilled Ribeye

Grilled Ribeye served with Fried Onions
Jalapeno and Cheddar Mashed Potatoes
Seasonal Vegetables

$34.95 Per Person
Plated Dinner

All plated Dinners include choice of Mixed Greens Salad, Mandarin Salad, or Caesar Salad. Beverage include Regular and Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea. Add Soup Du Jour for $1.95 Per Person.

Vegetable Strudel

Vegetables wrapped in Phyllo Dough with a Sherry Mushroom Cream Sauce
Chef's Choice of Starch
Seasonal Vegetables

$28.95 Per Person

Blackened Salmon Filet

Topped with Grilled Pineapple and Mango Salsa
Wild Rice Pilaf
Seasonal Vegetables

$29.95 Per Person

Mustard Crusted Snapper

Served with Sorrel Buerre Blanc
Wild Rice Pilaf
Seasonal Vegetables

$29.95 Per Person

Petite Bacon Wrapped Filet

Topped with Portobello Demi-Glace and Crumbled Bleu Cheese
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

$41.95 Per Person
Plated Dinner

All Plated Dinners Include Choice of Mixed Greens Salad, Mandarin Salad, or Caesar Salad. Beverages Include Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea. Add Soup Du Jour for $1.95 Per Person

Tenderloin and Salmon

Beef Tenderloin with Cabernet Demi Glace
Grilled Salmon with Saffron Cream
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

$44.95 Per Person

Shrimp Scampi and Filet

Grilled Filet of Beef with Cabernet Demi Glace
Sauteed Shrimp with Garlic and Capers
Roasted Redskin Potatoes
Seasonal Vegetables

$44.95 Per Person

Filet and Boursin Chicken

Filet of Beef with Cabernet Demi Glace
Chicken Breast with Boursin Cheese
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

$43.95 Per Person
Dessert Menus
Plated Dessert Options

Please Choose one of the Following Desserts for Plated Dinner Meal

New York Style Cheesecake
With a Graham Cracker Crust with Fresh Berries

Double Chocolate Torte
Layered Chocolate Cake with Fudge Frosting

Tuxedo Cake
Layers of Chocolate and White Cake with Chocolate Ganache Topping

Layered Strawberry Shortcake
Fluffy layered White Cake with Strawberries
Topped with Whip Cream

Carmel Apple Pie
Baked in a Flaky Crust and Loaded with Apples and Carmel Sauce

Snickers Pie
Layers of Chocolate, Carmel and Fudge
Dessert Stations

Cheesecake Station

Traditional Cheesecake
Marble Cheesecake
Assorted Fruit Sauces and Fresh Berries
Regular and Decaffeinated Coffee and Herbal Teas

$12.95 Per Person

Chocolate Fountain

Your Choice of Milk or Dark Chocolate
Dipping Items to Include: Strawberries, Pineapple, Pound Cake, Pretzel Rods, Oreo Cookies, and Marshmallows
Regular and Decaffeinated Coffee and Assorted Hot Tea

$12.95 Per Person

Embassy Suites Sensation

Array of Fruit or Cream Pies
Assorted Cakes and Tortes
Regular and Decaffeinated Coffee and Assorted Hot Tea

$12.95 Per Person

Viennese Station

Assortment of French Pastries
Assorted Mini Petit Fours
Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon
Regular and Decaffeinated Coffee and Assorted Hot Tea

$12.95 Per Person
Dinner Buffet Menus
Dinner Buffet
Minimum of 25 People

Tuscan Bistro

Caesar Salad Station
Antipasto Display with Assorted Flatbreads
Ciabatta Bread with Fresh Herbs and Olive Oil

Choose 3 Entrees:
Vegetarian Lasagna
Meat Lasagna
Chicken Marsala
Chicken Parmesan
Chicken Alfredo
Italian Vegetable Sauté
Cannoli and Tiramisu
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$36.95 Per Person

The Diplomat

Mixed Greens Salad
Mediterranean Cous Cous Salad
Warm Rolls and Butter

Choose 2 Entrees:
Tuscan Stuffed Chicken with Spinach, Tomato, and Ricotta Cheese
Chicken Aurora with Artichoke Hearts, Capers, and Tomatoes
Garlic Infused London Broil with Pommary Demi Glace
Pan Seared Salmon with Lemon Caper Relish
Vegetable Strudel with Grilled Vegetables and Sherry Mushroom Sauce
Roasted Yukon Potatoes
Vegetable Medley
Chef’s Assortment of Cookies and Brownies
Regular and Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

$35.95 Per Person
Minimum of 25 People

**Texas Two Step**

- Chicken Tortilla Soup
- Corn Bread
- Santa Fe Salad with Corn, Beans, Tortilla Chips and Honey Lime Dressing
- Corn and Black Bean Salad with Roasted Tomatoes and Jalapenos
- Tortilla Chips with Tomatilla and Grilled Onion Salsa
- Fajita Chicken
- Barbecue Beef Brisket
- Blackened Shrimp Kabobs
- Southwestern Rice
- Chef’s Choice of Vegetable
- Cinnamon Tortillas with Vanilla Sugar
- Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

$39.95 Per Person

**The Great BBQ Cook Off**

- Mixed Greens Salad
- Corn Bread and Butter
- Coleslaw
- Bacon Ranch Potato Salad
- BBQ Pork Ribs
- Southern Fried Chicken
- Fried Cornmeal Crusted Catfish
- Scalloped Potatoes
- Macaroni and Cheese
- Country Style Green Beans

Choose 1 Dessert:

- Apple Cobbler
- Peach Cobbler
- Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

$42.95 Per Person

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Minimum 25 People

Maui Maui

Mixed Greens Salad with Mandarin Oranges and Champagne Vinaigrette
Mango Salad with Toasted Coconuts
Jicama Slaw
Warm Rolls and Butter

Choose 3 Entrees:

Marinated Chicken Breast with Chipotle Lime Glaze
Grilled Mahi Mahi with Pineapple Salsa
Grilled Skirt Steak with Teriyaki Glaze
Grilled Chicken Breast with Honey Barbeque Sauce
Vegetarian Kabobs

Basmati Rice
Marinated Grilled Vegetables
Coconut Cheesecake
Regular, Decaffeinated Coffee, Herbal Hot Tea, and Ice Tea

$39.95 Per Person

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Hors D’oeuvre
Menus
Reception Appetizers

Imported and Domestic Cheese Display
Imported and Domestic Cheese
Served with Crackers
Garnished with Fresh Fruit

$5.95 Per Person

Seasonal Vegetable Crudités
Fresh Seasonal Vegetables
Served with Ranch and Spinach Dip

$4.95 Per Person

Fresh Fruit Display
Seasonal Fruits and Berries
Served with Honey Yogurt Dip

$4.95 Per Person

Antipasto Platter
An Array of Meats, Cheese, Vegetables, and Relishes
Served Artisan Bread and Crackers

$5.95 Per Person

Baked Brie en Croute
Wheel of Brie filled with Slice Apples
Wrapped in Puff Pastry and Baked
Served with French Baguettes

$105.00 per 2 pound wheel
Carving Board
Chef Attendant Required at $85.00 for each station

Tenderloin of Beef
Stuffed with Forest Mushrooms
Served with Horseradish Cream and Rolls
$325.00 (Serves Approximately 25)

Roast Tom Turkey
Served with Cranberry Relish
Dollar Rolls
$185.00 (Serves Approximately 25)

Prime Rib of Beef
Horseradish Crusted and Slow Roasted
Served with Natural Jus and Variety of Rolls
$275.00 (Serves Approximately 35)

BBQ Glazed NY Strip Loin
Based with Spicy BBQ Sauce and Slow Roasted
Served with Variety Rolls
$310.00 (Serves Approximately 35)

Sugar Cured Ham
Served with Rolls, Mustard and Mayonnaise
$220.00 (Serves Approximately 40)
Passed Appetizers

All Prices are for 50 Pieces of One Hors d’oeuvre Item

Cold Selections

Asparagus Spears Wrapped in Proscuitto - $132.00
Open Face Roast Tenderloin of Beef with Crispy Onion - $250.00
White Bean Hummus with Garlic Crostini and Pita Bread - $130.00
Tomato Olive Bruschetta - $126.00
Smoked Salmon Crostini - $132.00
Traditional Shirmp Cocktail - $225.00
Pretzels, Chips and Dips (Serves 25) $55.00

Hot Selections

Chicken Wings (Hot, Mild, or BBQ) - $75.00
Assortment of Mini Sliders - $175.00
Wild Mushroom and Shallot Tartlettes - $135.00
Beef Satay with Sesame Seed Marinade - $140.00
Mini Crab Cakes with Aioli Sauce - $150.00
Chicken Satay with Thai Chili Sauce - $140.00
Bacon Wrapped Scallops with Balsamic Drizzle - $140.00
Miniature Potato Cakes - $130.00
Vegetable Spring Rolls - $130.00
Spinach Triangles - $150.00
Feta Sun Dried Tomato Rolls - $135.00
BBQ Pork Biscuit - $150.00
Chicken Pot Stickers with Orange Ginger - $130.00
Buffalo Chicken Spring Roll - $135.00
Beverage Menus
Beverage Menu

Host Bar Pricing

Call Labels - $5.25
Premium Labels - $5.75
House Wine - $6.00
Domestic Beer - $4.00
Imported Beer - $4.75
Cordials and Liquors - $7.00
Bottled Water - $3.25
Soft Drinks - $2.95

Cash Bar Pricing

Call Labels - $5.50
Premium Labels - $6.25
House Wine - $6.50
Domestic Beer - $4.25
Imported Beer - $5.00
Cordials and Liquors - $7.50
Bottled Water - $3.25
Soft Drinks - $2.95

Bartender Charges

A Bartender Fee of $85.00 will be added to all Cash Bar Services
A Cashier Fee of $50.00 will be added to all Cash Bar Services
Reception Package
Menus
Cocktail Packages

Unlimited Beverage Service Charged Per Person
Based on Guaranteed Attendance

Call Label Package

First Hour - $17.95
Each Additional Hour - $5.00

Premium Label Package

First Hour - $18.95
Each Additional Hour - $6.00

Beer, Wine, and Soda Package

First Hour - $13.95
Each Additional Hour - $5.00

Other Beverage Options
Based per Gallon or Per Open Bottle

Champagne Punch - $55.00 Per Gallon
House Champagne - $30.00 Per Bottle
House Wine - $30.00 Per Bottle

Bartender Charges

A Bartender Fee of $85.00 will be added to all Cash Bar Services
A Cashier Fee of $50.00 will be added to all Cash Bar Services

Embassy Suites Cleveland Beachwood • 3775 Park East Drive-Beachwood, Ohio 44122 • 216-765-8066
Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.
Pricing does not include 21% service charge and 7.75% sales tax.
Banquet and Catering Policies

**Food and Beverage Service:** The Embassy Suites Beachwood is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a license, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

**Administrative Fees:** All catering and banquet charges are subject to the customary administrative fees and state sales tax.

**Function Room Assignments:** Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

**Guarantees:** A guaranteed attendance figure is required for all meal functions 3 business day prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 3% over the guaranteed number.

**Pricing:** The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Additional fees apply for chefs, less than 25 guests, coat check, bartenders, cash bar, and chaperones. Ask your catering coordinator for details.

**Billing:** An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form. All social function require an advance deposit, which is non-refundable. No reservation is firm until the contract is signed and the deposit is received. Payment in full must be made by cash, certified check, or credit card at least (3) three days prior to your function or personal bank check (2) two weeks prior to your function.

**Security:** The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

**Decorations:** Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

**Package Handling:** The Embassy Suites Hotel Beachwood is not responsible for loss of any material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed.