

Reception Events

Reception



If you are what you eat and you don't know what you're eating, do you know who you are?
Claude Fischler



EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa

Reception Events

Reception

gathering reception | \$48

prices based on 1 hour of service,
minimum 50 guests

event includes:

- beverage station featuring fresh brewed Starbucks coffee & iced tea during event service

culinary stations

- choice of 1 carvery station
- choice of 1 sauté station
- choice of 1 starch station

antipasto display

italian meats, cheeses, grilled vegetables, bruschetta topping, herb butter, seasoned olive oil, hummus and rustic breads

shrimp display

based on 3 pieces per person
gulf shrimp displayed with lemons, CHA! sauce, cocktail sauce and cusabi cream

dessert display

chocolate fondue & dippers and chef's pie & cookie collection

culinary station selections

carvery stations – choose 1 presented with sliced yeast rolls

☀ carvery ham

based on 3 ounces per person
Cheerwine glazed, assorted mustards and peppercorn mayo

☀ beef brisket

based on 3 ounces per person
red-eye bbq sauce and steaksauce mayo

☀ salmon en croute

based on 3 ounces per person
salmon stuffed w/ spinach, mushrooms sundried tomatoes in a puff pastry w/ a dijon mustard sauce

☀ turkey breast

based on 3 ounces per person
herbed mayo and cranberry chutney

☀ pork steamship

based on 3 ounces per person
dijon & garlic rubbed, assorted mustards and peppercorn mayo

sauté stations – choose 1

☀ tuscan pasta

- | chicken, meatballs, shrimp and grilled vegetables
- | alfredo, charred tomato marinara and bolognese sauces
- | cavatappi, cheese tortellini and chef's selection of ravioli
- | garlic bread sticks

☀ stir-fry

- | chicken, beef, shrimp and asian vegetables
- | teriyaki, thai peanut and spicy garlic sauces
- | lo-mein noodles, carolina rice
- | chinese sugar biscuits

☀ scampi

- | shrimp, veal, chicken
- | grilled italian vegetables & herb garlic pasta
- | garlic bread sticks

starch station – choose 1

mac & cheese bar

- | emmenthaler and our classic blend
- | blackened chicken, house-smoked pulled pork and grilled hot dog slices
- | smoked portabella, caramelized onions, broccoli, jalapeños, chopped tomato, shredded cheddar/jack cheese, onion crisps, crushed potato chips and bacon bits

potato bar

- | **mashed or baked**
- | **mashed** | red bliss & sweet potato
- | **baked** | russets & sweet potato
- | chili, cheese sauce, smoked portabella mushrooms, caramelized onions, broccoli, bacon, shredded cheddar/jack cheese, sour cream, chives, cinnamon sugar, butter and gravies (brown, chicken, country white)



☀ These stations require culinarians.
\$150 per station, per 50 people.

Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.

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route 66 | \$40

prices based on 1 hour of service
 minimum 50 guests

- display of fruit, crudité & cheeses
- butler passing of chef's compilation of route 66 or classics hors d'œuvres, providing for 6 pieces per person

mac & cheese bar

- | emmenthaler and our classic blend
- | blackened chicken, house-smoked pulled pork and grilled hot dog slices
- | smoked portabella, caramelized onions, broccoli, jalapeños, chopped tomatoes, shredded cheddar/jack cheese, onion crisps, crushed potato chips and bacon bits

turkey breast

based on 3 ounces per person
 herbed mayo and cranberry chutney

⚠️ this station requires a culinarian. \$150 per station, per 50 people.

- banana pudding and bread pudding | peaches & cinnamon anglaise
- beverage station featuring fresh brewed Starbucks coffee & iced tea

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route 66

- classic deviled eggs 50pcs | 100pcs
\$100 | \$180
- coney island dog \$110 | \$190
a mouth watering vienna beef cocktail frank topped with a tangy mix of yellow mustard and sauerkraut wrapped in a decadently sweet croissant pastry
- buffalo chicken drummies \$100 | \$180
- swedish meatballs \$100 | \$180
- mini cheeseburgers \$210 | \$390
hand formed black angus patties, seasoned with a dash of salt and pepper, topped with a slice of american cheese, crisp dill pickles, ketchup and mustard on a sesame seed bun
- herb cheese stuffed mushroom \$140 | \$260
large whole mushroom cap is hand-rolled in a light breading and filled with a creamy blend of parsley, dill, chives, garlic and cheese



These are some of our most popular hors d'œuvres, selections change frequently, ask for additional offerings.

classics

- mini beef wellington 50pcs | 100pcs
\$200 | \$360
a savory piece of beef tenderloin accented with mushroom duxelle wrapped in a french-style puff pastry
- mini chicken wellington \$185 | \$325
a delicate marriage of tender chicken breast and mushroom duxelle wrapped in a french-style pastry
- mini chicken cordon bleu \$200 | \$360
chicken breast, swiss cheese and ham rolled in seasoned bread crumbs
- spanakopita \$125 | \$200
a flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices
- gorgonzola & cranberry puff \$200 | \$360
rich gorgonzola cheese, crushed walnuts and the sweet pungent flavors of cranberries surrounded by a mouth-watering puff pastry shell, accented with a goat cheese rosette and topped off with a ruby red cranberry
- brie en croûte with raspberry \$185 | \$325
brie cheese blended with raspberry preserves wrapped in a flaky puff pastry

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florence | \$42

prices based on 1 hour of service
minimum 50 guests

- display of italian meats, cheeses & grilled vegetables
- butler passing of chefs compilation of antipasto hors d'oeuvres, providing for 6 pieces per person

tuscan pasta

| chicken, meatballs, shrimp and grilled vegetables
| alfredo, charred tomato marinara and bolognese sauces
| cavatappi, cheese tortellini and chef's selection of ravioli
| garlic bread sticks

⚡ this station requires a culinarian. \$150 per station, per 50 people.

pork steamship

based on 3 ounces per person

dijon & garlic rubbed, assorted mustards and peppercorn mayo with yeast rolls

⚡ this station requires a culinarian. \$150 per station, per 50 people.

- angel bruschetta cake, italian cream cake, assorted biscotti, cannoli
- beverage station featuring fresh brewed Starbucks coffee & iced tea

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antipasto

50pcs | 100pcs

crispy asiago asparagus

\$115 | \$215

a fresh asparagus spear, accompanied with savory asiago cheese, hand wrapped in crisp buttery phyllo and finished with a light dusting of kataifi.

fig & mascarpone beggar's purse

\$160 | \$275

harmonious sweet and savory pairings of calimyrna figs and mascarpone wrapped in a light buttery phyllo beggar's purse

antipasto kabob

\$170 | \$335

tri-color cheese tortellini, marinated roasted tomato on a wooden skewer

kalamata tapenade profiterole

\$170 | \$220

a mediterranean blend of kalamata olives, roasted garlic, and capers; mixed with cream cheese and hand filled into a french-style choux pastry

mini margherita flatbread

\$185 | \$325

an aromatic, crisp flatbread, paired with a zesty marinara sauce, topped with fresh buffalo mozzarella, marinated in olive oil infused with basil, accompanied with marinated tomatoes.

mediterranean kabob

\$250 | \$370

two pieces of juicy chicken marinated in a traditional medley of mediterranean flavors including fig, olives, white wine and lemon; skewered with a quartered golden calimyrna fig and a roasted tomato



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seafood on ice

50pcs | 100pcs

displayed with lemons, CHA! sauce, cocktail sauce and cusabi cream

half shell oysters

\$145 | \$260

new zealand half shell mussels

\$120 | \$200

cocktail crab claws

\$240 | \$420

cocktail shrimp 16/20

\$155 | \$270

peel & eat shrimp 21/25

\$85 | \$135

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fiesta | \$40

prices based on 1 hour of service
minimum 50 guests

- display of fruit, crudité & cheese
- butler passing of chef's compilation of antojitos hors d'oeuvres, providing for 6 pieces per person

fajita bar

| chicken, beef and grilled veggies
| warm flour tortillas
| sliced bell peppers, caramelized onions, cheddar cheese, queso fresco, lettuce, tomatoes, jalapeños, sour cream, guacamole and pico de gallo

baked potato bar

| russets & sweet potato
| chili, cheese sauce, smoked portabella mushrooms, caramelized onions, broccoli, bacon, shredded cheddar/jack cheese, sour cream, chives, cinnamon & sugar and butter

- flan, sopapillas and kahlua mousse
- beverage station featuring fresh brewed Starbucks coffee & iced tea

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antojitos	50pcs 100pcs
chili-lime salmon satay	\$225 \$425
fresh atlantic salmon seasoned with robust southwest spices and a touch of lime on a wooden skewer	
brisket picadillo empanada	\$185 \$325
sweet and savory mix of slowly smoked beef brisket, crushed tomatoes, chopped jalapenos, monterey jack cheese and accented with sweet golden raisins; wrapped in an arepa flour empanada pastry	
jalapenos	\$210 \$390
pulled pork stuffing, bacon wrapped & balsamic syrup drizzle (also available with sweet tea chicken stuffing)	
smoked chicken-tequila burrito	\$140 \$250
tender smoked breast of chicken with peppers, monterey jack cheese and a splash of tequila wrapped in a flour tortilla	
adobe chicken	\$140 \$260
a blend of yellow rice, diced chicken and andouille sausage infused with a blend of fresh herbs, coated in shredded phyllo and crushed spices	
santa fe chicken	\$140 \$260
smoked chicken, tangy salsa and crushed chili peppers create a unique tex-mex beggar's purse	



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seafood classics	50pcs 100pcs
salmon & asparagus tulip	\$170 \$310
a fresh, vibrant color combination of atlantic salmon and crisp asparagus spears, dramatically folded in buttery puff pastry, glazed with sweet and savory honey dijon, finished with the subtle flavors of dill	
maryland lump crab cake - 1 oz	\$295 \$560
fresh, sweet blue swimming jumbo lump crab meat, accompanied by a light savory blend of Old Bay seasoning, zesty dijon mustard, creamy mayonnaise and fresh hand-cut green onions	
bacon wrapped scallop	\$185 \$325
lump white sea scallops (30/40ct) on a toothpick skewer, wrapped in a strip of lean bacon	
bacon wrapped shrimp	\$185 \$325
A large (31/35ct) tail-off shrimp wrapped in lean bacon held together with a toothpick skewer	

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asia | \$40

prices based on 1 hour of service
minimum 50 guests

- display of fruit, crudité & cheese
- butler passing of chef's compilation of dim sum hors d'oeuvres, providing for 6 pieces per person

asian wraps

- | lettuce shells and rice paper wrappers
- | garlic chicken, korean beef, salt & pepper shrimp and asian vegetables
- | bean sprouts, tofu, shredded carrots, marinated cucumber, crunchy chow mein noodles and chopped peanuts
- | ginger soy sauce, peanut sauce and cusabi

sesame – ginger crusted pork loin

based on 3 ounces per person

polynesian buns, sweet thai chili sauce

⚠️ this station requires a culinarian. \$150 per station, per 50 people.

- fortune cookies, almond cookies, cinnamon sugar dusted fried dough
- beverage station featuring fresh brewed Starbucks coffee & iced tea

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dim sum

50pcs | 100pcs

pad thai springroll

\$125 | \$225

stir-fried rice noodles folded with shrimp, chicken and pan seared tofu, tossed in an eclectic aromatic medley of fresh lime juice, tamarind, sriracha and crushed peanuts hand rolled in a crisp springroll wrapper

cashew chicken springroll

\$130 | \$235

a wonderful combination of chicken, cashews and julienne chinese vegetables seasoned with a peanut sauce and wrapped in a delicate springroll wrapper

peking duck roll

\$170 | \$310

crisp vegetables mixed with oriental seasoned duck combined with classic hoisin sauce wrapped in a delicate springroll wrapper

tandoori chicken satay

\$130 | \$235

the exotic flavors of roasted garlic, ginger, cayenne pepper, cumin & real lime juice are combined for a robust rub for our chicken satay

malaysian beef satay

\$185 | \$325

tender sirloin is marinated in a blend of chili paste, coconut milk and red thai curry with subtle hints of ginger



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charleston | \$45

prices based on 1 hour of service
minimum 50 guests

- butler passing of chef's compilation of low country hors d'œuvres, providing for 6 pieces per person
- stone fruits | chunk, sliced, grilled
- she-crab soup and chicken, tasso & sausage jambalaya
- hoppin' john, corn maque choux and garlicky greens
- sweet corn bread & hush puppies

grits bar

| blackened shrimp, bacon and andouille sausage
| smoked portabella mushrooms, caramelized onions, jalapeños, chopped tomatoes, shredded cheddar/jack cheese, onion crisps, cinnamon sugar and butter

whole pig for pickin'

assorted mustards and peppercorn mayo with yeast rolls
✪ this station requires a culinarian. \$150 per station, per 50 people.

- chocolate fondue & dippers, bourbon glazed bread pudding with crème anglaise and south carolina benne wafers
- beverage station featuring fresh brewed Starbucks coffee & iced tea

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low country

andouille sausage en croûte

andouille sausage and spicy pommery mustard wrapped in puff pastry for a truly unique flavor

50pcs | 100pcs

\$160 | \$275

cinnamon sweet potato puff

the warm buttery flavors of sweet potato combined with a heavenly blend of brown sugar, cinnamon, nutmeg and crushed pecans, delicately folded in mouth-watering puff pastry and dusted with a decadent praline crumble

\$160 | \$275

bbq shrimp & grits crisp

a southern coastal favorite of shrimp and velvety sharp cheddar cheese grits, accented with smoky bbq sauce, nestled in a thin mouth-watering bacon crisp

\$170 | \$335

bbq pulled pork biscuit

slow roasted pulled pork, glazed with our original smoky-molasses bbq sauce, captured in a buttery biscuit purse

\$160 | \$290

low country boil kabob

a southern classic, capturing good old country cookin' and charm; delicate shrimp with robust andouille sausage, paired with a roasted new potato and onion, hand skewered and brushed with old bay butter

\$175 | \$325

butter pecan shrimp

a large 31/35 shrimp is butterflied and dipped in a mild butter pecan batter and rolled in an aromatic mixture of pecans, coconut and breadcrumbs then hand-threaded on a wooden skewer

\$250 | \$370

grande amuse-bouches collection

a vibrant palette of hand-selected garden fresh herbs, crisp vegetables and premium select cuts of seafood and pork; masterfully assembled to create beautifully balanced one-bite experiences: herb & chive lobster roll, smoked salmon ribbon, citrus shrimp & andouille sausage, caprese skewer, brie & almond with fig

\$270 | \$510

Reception

culinary stations

prices based on 1 hour of service, 50 guest minimum
not sold individually, 3 station minimum applies
if you would like to add to existing reception or buffet subtract \$5

🌟 tuscan pasta | \$15 pp

| chicken, meatballs, shrimp and grilled vegetables
| alfredo, charred tomato marinara and bolognese sauces
| cavatappi, cheese tortellini and chef's selection of ravioli
| garlic bread sticks

🌟 stir-fry | \$15 pp

| chicken, beef, shrimp and asian vegetables
| teriyaki, thai peanut and spicy garlic sauces
| lo-mein noodles, carolina rice
| chinese sugar biscuits

🌟 scampi | \$16 pp

| shrimp, veal, chicken
| grilled italian vegetables & herb garlic pasta
| garlic bread sticks

asian wraps | \$16 pp

| lettuce shells and rice paper wrappers
| garlic chicken, korean beef, salt & pepper shrimp and asian vegetables
| bean sprouts, tofu, shredded carrots, marinated cucumbers, crunchy chow mein noodles and chopped peanuts
| ginger soy sauce, peanut sauce and cusabi

taco bar | \$14 pp

| beef brisket, grilled tilapia, pork carnitas with chorizo and grilled veggies
| flour tortillas, corn tortillas and taco shells
| hot queso, cheddar cheese, queso fresco, lettuce, red cabbage, jalapeños, tomatoes, ranch beans, sour cream, guacamole and pico de gallo

mac & cheese bar | \$15 pp

| emmenthaler and our classic blend
| blackened chicken, house-smoked pulled pork and grilled hot dog slices
| smoked portabella mushrooms, caramelized onions, broccoli, jalapeños, chopped tomatoes, shredded cheddar/jack cheese, onion crisps, crushed potato chips and bacon bits

potato bar | \$13 pp

| **mashed** or **baked**
| **mashed** | red bliss & sweet potato
| **baked** | russets & sweet potato
| chili, cheese sauce, smoked portabella, caramelized onions, broccoli, bacon, shredded cheddar/jack cheese, sour cream, chives, cinnamon & sugar, butter and gravies
(brown, chicken, country white)

fajita bar | \$16 pp

| chicken, beef and grilled veggies
| warm flour tortillas
| sliced bell peppers, caramelized onions, cheddar cheese, queso fresco, lettuce, tomatoes, jalapeños, sour cream, guacamole and pico de gallo

tejas bbq bar | \$17 pp

| beef brisket, turkey and pulled pork
| sliced white bread and flour tortillas
| pickles, pickled onions, pickled carrots, coleslaw and ranch beans
| collection of bbq sauces

grits bar | \$14 pp

| blackened shrimp, bacon and andouille sausage
| smoked portabella mushrooms, caramelized onions, jalapeños, chopped tomatoes, shredded cheddar/jack cheese, onion crisps, cinnamon sugar and butter

displays

per person pricing based on 1 hour of service, 30 guest minimum; boards provide for approximately 50 guests, unless noted

shrimp

\$14 pp | \$575 board

based on 3 pieces per person
gulf shrimp displayed with lemons, CHA! sauce, cocktail sauce and cusabi cream

antipasto

\$14 pp | \$575 board

italian meats, cheeses, grilled vegetables, bruschetta topping, herb butter, seasoned olive oil, hummus and rustic bread

creamery cheeses

\$12 pp | \$425 board

including housemade pimento cheese, grapes, dried fruits, spiced pecans, carr crackers and housemade fire crackers

seared tuna

\$14 pp | \$575 board

based on 3 ounces per person
sesame and peppercorn crusted tuna presented with hoisin glass noodle salad, CHA! sauce and cusabi cream

seasonal fruits

\$9 pp | \$325 board

honey lime yogurt and chocolate sauce for dipping

sausage, ham & bacon

\$13 pp | \$525 board

a collection of grilled sausages, spiced hams and bacons displayed with assorted mustards, creole chow chow, Carr crackers and housemade fire crackers

smoked fish

\$14 pp | \$575 board

based on 3 ounces per person
selections of salmon, trout and whitefish with cream cheeses, capers, onions, rustic breads, carr crackers and housemade fire crackers

harvest vegetables

\$9 pp | \$325 board

snow peas, pepper strips, mushrooms, asparagus & baby vegetables with asiago, herb & lemon dip and caesar & ranch dressings for dipping

mediterranean

\$10 pp | \$375 board

grilled vegetables, hummus, baba ghanoush, feta cheese, olives and housemade pita chips

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carvery

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☀️ \$150 per station, per 50 people.

☀️ ham

| \$275

serves approximately 30 guests, based on 3 ounces per person
Cheerwine glazed, assorted mustards and peppercorn mayo with yeast rolls

☀️ turkey breast

| \$275

serves approximately 30 guests, based on 3 ounces per person
herbed mayo and cranberry chutney with yeast rolls

☀️ prime rib

| \$375

serves approximately 30 guests, based on 3 ounces per person
sea salt and peppercorn rubbed, horseradish & herb cream and au jus sauce with rustic rolls

☀️ pork tenderloin

| \$275

serves approximately 25 guests, based on 3 ounces per person
marinated & served with a sassy soy, maple & red chili sauce and sweet pineapple & onion relish with hawaiian rolls

☀️ pork steamship

| \$275

serves approximately 40 guests, based on 3 ounces per person
dijon & garlic rubbed, assorted mustards and peppercorn mayo with yeast rolls

☀️ beef tenderloin

| \$400

serves approximately 25 guests, based on 3 ounces per person
peppercorn hollandaise and herbed mayo with rustic rolls

☀️ beef brisket

| \$250

serves approximately 30 guests, based on 3 ounces per person
red-eye bbq sauce and steaksauce mayo with sliced white bread

☀️ whole pig

| \$500

serves approximately 120 guests, based on 4 ounces per person
assorted mustards and peppercorn mayo with yeast rolls

black & white petit fours \$125 | \$225

royal chocolate, carrot cake, coffee liqueur, french vanilla coffee, cookies'n creme brownies, triple chocolate brownies, white almond bonbons and milk chocolate bonbons

cake truffles \$150 | \$275

double chocolate, red velvet and carrot cake

cheesecake pops \$150 | \$275

toffee top hat, cherry pink cashmere, three chocolate tuxedo

coffee complement

| \$5 pp

Add to your existing coffee service shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted coffee flavorings

❖ see our break selections for great dessert station options!!

dessert display

prices based on 1 hour of service groups under 50 add \$3 per person if you would like to substitute a dessert enhancement for your reception or buffet subtract \$5

milk & cookies | \$17

- classic cookies | Oreo, Nilla Wafers, Nutter Butter, Chips Ahoy, Newtons, Barnum's Animals Crackers
- fresh baked cookies
- milk | 2%, chocolate and vanilla soy

chocolate | \$17

- Hershey's kisses
- giant chocolate chip cookies and chocolate walnut brownies
- strawberries, banana bites and pineapple rings | warm chocolate sauce for dipping
- milk chocolate shooters | toasted banana whipped cream

☀️ sweet crepes | \$15

| Nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

☀️ flambé | \$15

| cherries, bananas, peaches and pears
| vanilla ice cream
| spiced pecans, candied walnuts

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