

2017 Catering Menu



EMBASSY
SUITES™
by HILTON™

Denver Tech Center
10250 East Costilla Avenue
Centennial, Colorado 80112

All pricing is per person. Additional 22% Service Fee and 6.75% Sales Tax Applicable to All Food and Beverage.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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**EMBASSY
SUITES**

by HILTON™

Denver Tech Center

Meeting Packages

All Day Beverage Service | 13

Royal Cup Regular & Decaf Coffee
Assorted Hot Teas
Pepsi Soda Products
Bottled Water

Conference Package | 48

All Day Beverage Service

Buffet Lunch

Any Themed Lunch Buffet
Found on Pages 5 through 7

PM Break

Any Break Package
Found on page 10

Classic Package | 67

All Day Beverage Service

Mt. Evans Breakfast Buffet

Freshly Baked Muffins, Assorted Danish, Croissants and Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Preserves
Seasonal Fresh Fruit
Scrambled Eggs, Honey Cured Bacon
Sausage Links and Breakfast Potatoes

AM Break

Assorted Granola Bars
Whole Fresh Fruit

Buffet Lunch

Any Themed Lunch Buffet
Found on Pages 5 through 7

PM Break

Any Break Package
Found on page 10

Breakfast Buffets

All breakfast buffets are served with assorted fruit juice, Royal Cup regular and decaf coffee and an assortment of hot teas. Groups of 25 or less will be charged an additional \$2.00 per person.

Pikes Peak | 20

Freshly Baked Muffins, Assorted Danish, Croissants and Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Preserves
Seasonal Fresh Fruit

Mt. Evans | 23

Freshly Baked Muffins, Assorted Danish, Croissants and Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Preserves
Seasonal Fresh Fruit
Scrambled Eggs, Honey Cured Bacon
Sausage Links and Breakfast Potatoes

Mt. Elbert | 28

Freshly Baked Muffins, Assorted Danish, Croissants and Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Preserves
Seasonal Fresh Fruit
Scrambled Eggs, Honey Cured Bacon
Sausage Links and Breakfast Potatoes
Noosa Yogurt and Nature Valley Granola with Raisins and Brown Sugar
Cheese Blintz with Strawberry Sauce

Breakfast Enhancements

Breakfast Burrito | 8

Scrambled Ancho Chili Eggs, Pico de Gallo,
Cheddar Cheese, Chorizo Sausage
and Roasted Potatoes

Hot Oatmeal Bar | 8

Dried Cherries, Pecans and Brown Sugar

Croissant Sandwich | 8

Scrambled Eggs, Honey Cured Bacon
and Pepper Jack Cheese

Vegetarian Frittata | 8

Sun Dried Tomatoes, Artichokes, Bell Peppers,
Green Onion and Mozzarella Cheese

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Express Lunch Buffets

All lunch buffets are served with water station, iced tea, Chef's selection of dessert and choice of two of the following sides:
Grilled Potato Salad, Boulder All Natural Chips, Pasta Salad, Garden Salad

Pizza Bar | 26

Chef's Selection of Brick Oven Pizzas

Premade Sandwich Platter | 27

Limit 2 Options

Honey Cured Ham | honey cured ham, swiss cheese & beer mustard
served on a pretzel roll

Smoked Turkey | smoked turkey, asadero cheese, crispy bacon & lime aioli
served on jalapeño cheddar sourdough

Grilled Vegetable Wrap | grilled vegetables, herb goat cheese & arugula
served in a low carb wheat tortilla

Italian | salami, mortadella, capicola, aged provolone cheese, lettuce, onion & herb vinaigrette
served on an italian roll

Roast Beef & Cheddar | slow roasted roast beef, cheddar cheese, arugula & horseradish spread
served on a kaiser roll

Deli Platter | 31

Choice of Three Meats:

Smoked Turkey, Black Forest Ham, Pastrami, Grilled Portobello Mushrooms or Roast Beef

Choice of Two Cheeses:

Swiss, Cheddar, Pepper Jack or Aged Provolone

Accompaniments:

Assorted Breads, Bibb Lettuce, Tomato, Onion, Pickles, Mayonnaise, Beer Mustard and Pesto Aioli

Lunch Buffets

All lunch buffets are served with water station and iced tea.
Groups of 25 or less will be charged an additional \$5.00 per person.
Speak with your Sales Manager about a "Buffet of the Day" discount.

Taste of Tuscany | 33

Antipasti & Spreads | cured meats, toasted bread, garlic parmesan spread & tomato basil relish
Panzanella Salad | crisp lettuce, tomatoes, cucumber, onions, toasted bread & olive oil
Chicken Cacciatore | lemon chicken, peppers & onions
Pappardelle Bolognese | red wine braised beef with tomato ragu
Roasted Vegetable Medley | chef's selection
Zeppoles | anise sugar dusted fritters

Sabor Latino | 34

Ensalada Fresca | chopped romaine, cucumber, oranges, jicama & lime dressing
Beef Empanadas | lime crema
Yucatan Chicken | achiote marinated chicken & citrus salsa
Mahi Mahi Vera Cruz | grilled mahi mahi, peppers, onions, green olives & white wine butter
Calabacitas | squash, corn, roasted poblano chiles & cotija cheese
Arroz Verde | green chile & cilantro rice
Tres Leches | vanilla cake, mango compote & sweet cream

Colorado BBQ | 33

Mixed Green Salad | smoked cheddar cheese, red onions, crisp apples, corn bread & jalapeño ranch
Grilled Potato & Bleu Cheese Salad | grilled yukon potatoes, bacon, bleu cheese & green onions
Creamy Corn Casserole | topped with cornbread
Carolina Pulled Pork | Carolina red sauce & hickory bbq sauce
Colorado Dry Rub Chicken | roasted chicken with house made bbq seasoning
Buttered Green Beans
Southern Style Banana Pudding | banana pudding, vanilla wafers & meringue

The Med | 34

Falafel | garbanzo fritters & raita
Fattoush Salad | romaine, carrots, radish, cucumber, tomatoes, pita croutons & sumac vinaigrette
Naan Bread | garlic sauce
Basmati Rice
Chicken Shawarma | yogurt marinated, grilled chicken with pickled onions
Moroccan Beef Tajine | braised Mediterranean beef stew with apricots & toasted almonds
Baklava | layers of filo dough, nuts & orange honey

Lunch Buffets

All lunch buffets are served with water station and iced tea.
Groups of 25 or less will be charged an additional \$5.00 per person.
Speak with your Sales Manager about a "Buffet of the Day" discount.

Americana | 33

Bibb Salad | bacon, bleu cheese, tomatoes & balsamic vinaigrette
Caprese Salad | heirloom tomatoes, basil pesto & mozzarella cheese
Lemon Thyme Roasted Chicken | served in natural jus
Steak Au Poivre | brandy mushroom cream
Wild Rice Pilaf
Roasted Vegetable Medley | chef's selection
Strawberry Shortcake | butter pound cake, strawberries & sweet cream

The Delicatessen | 32

Choice of Two Sides:

Soup of the Day, House Chips, House Salad, Coleslaw or Quinoa Salad

Choice of Three Sandwiches:

Smoked Turkey | smoked turkey, asadero cheese, crispy bacon & lime aioli
served on jalapeño cheddar sourdough

Turkey Caprese | roasted turkey, roma tomatoes, buffalo mozzarella cheese & basil pesto
served on a ciabatta bun

Roast Beef & Cheddar | slow roasted roast beef, cheddar cheese, arugula & horseradish spread
served on a kaiser roll

Honey Cured Ham | honey cured ham, swiss cheese & beer mustard
served on a pretzel roll

Pastrami on Rye | peppered pastrami, swiss cheese & dijon mustard
served on marble rye

Italian | salami, mortadella, capicola, aged provolone cheese, lettuce, onion & herb vinaigrette
served on an italian roll

Muffaletta | salami, mortadella, smoked ham, mozzarella cheese & olive spread
served on french bread

Grilled Vegetable Wrap | grilled vegetables, herb goat cheese & arugula
served in a low carb wheat tortilla

Served with Assorted Cupcakes

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Plated Lunches

All plated lunches are served with water station, iced tea, freshly baked rolls, choice of one salad and one dessert.

Salads | Choice of One

Caesar | romaine, herbed croutons & caesar dressing

Embassy House | mixed greens, sundried tomatoes, bacon, goat cheese & lemon vinaigrette

Spinach | baby spinach, red onion, candied walnuts, gruyere cheese & herb dressing

Entrees | Choice of Two

Herbed Salmon | 33

Green Beans, Fingerling Potatoes, Heirloom Tomatoes and Warm Whole Grain Mustard

Lemon Thyme Chicken | 31

Wild Mushroom Risotto, Seasonal Vegetable and Natural Jus

Wild Mushroom Ravioli | 28

Brussels Sprouts and Gruyere Cream

Flat Iron Steak | 35

Smashed Yukon Potatoes, Seasonal Vegetable and House Steak Sauce

Desserts | Choice of One

Vanilla Bean Brûlée Cheesecake | lemon blueberry compote

Strawberry Shortcake | butter pound cake, strawberries & sweet cream

Key Lime Tart | whipped cream

Flourless Chocolate Torte | berry sauce

Boxed Lunches

All boxed lunches are served with a granola bar, Boulder All Natural chips, whole fruit, a cookie and Pepsi soda or bottled water.

Boxed Lunches | 25

Limit 3 Options

Turkey Caprese | roasted turkey, roma tomatoes, buffalo mozzarella cheese & basil pesto served on a ciabatta bun

Roast Beef & Cheddar | slow roasted roast beef, cheddar cheese, arugula & horseradish spread served on a kaiser roll

Italian | salami, mortadella, capicola, aged provolone cheese, lettuce, onion & herb vinaigrette served on an italian roll

Veggie | roasted portobello mushroom, goat cheese, spinach & caramelized onions served on a kaiser roll

Turkey Wrap | smoked turkey, shredded lettuce, pepper jack cheese & green chile aioli served in a wheat tortilla

Chicken Caesar Salad | romaine lettuce, parmesan cheese, herbed croutons, grilled chicken & caesar dressing

Cobb Salad | romaine lettuce, chicken, bacon, bleu cheese, egg, tomatoes, avocado & balsamic dressing

Break Packages

Cookies & Cream | 13

Assorted Cookie Jars
Decadent Brownies
Whole Milk, Chocolate Milk,
Vanilla Milk and Almond Milk

French Picnic | 14

Imported and Domestic Cheese Display
Fruit Spreads and Olive Tapenade
Baguettes and Crackers
Sparkling Sodas

Fiesta Mexicana | 14

Warm Tortilla Chips
Duo of Salsas and Guacamole
Cinnamon Sugar Churros
Mexican Sodas

Light & Fit | 14

Fresh Vegetables and Hummus
Pita and Terra Chips
Granola Bars
Infused Sparkling and Still Water

Boulder Granola | 15

Deconstructed Trail Mix Including:
Granola, Dried Cherries, Coconut Flakes and Pecans
Noosa Vanilla Yogurt
Naked Juice Smoothies

A La Carte

Snacks

Assorted Pastries | 33 Per Dozen
Bagels with Cream Cheese | 35 Per Dozen
Assorted Cookies | 38 Per Dozen
Decadent Brownies | 38 Per Dozen
Soft Pretzels | 38 Per Dozen
with Beer Mustard
Individual Bags of Chips or Pretzels | 3 Each
Assorted Candy Bars | 3 Each
Assorted Granola Bars | 4 Each
Jumbo Cinnamon Rolls | 5 Each
Seasonal Fresh Fruit | 6 Per Person
with Honey Vanilla Yogurt

Beverages

Royal Cup Coffee | 55 Per Gallon
Assortment of Hot Teas | 50 Per Gallon
Iced Tea | 37 Per Gallon
Lemonade | 37 Per Gallon
Pepsi Sodas | 3 Each
Bottled Water | 3 Each
Sparkling Sodas | 5 Each
Naked Juice Smoothies | 6 Each

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Hors D'oeuvres

Displays | Per 25 Guests

Vegetable Crudité | 200

Served with Ranch and Hummus

Fruit Display | 150

Served with Yogurt Dipping Sauce

Imported & Domestic Cheeses | 250

Served with Crisp Flatbreads and Assorted Crackers

Carving Stations | Per 25 Guests

Slow Roasted Prime Rib | 375

Thyme Au Jus, Horseradish Cream and Rolls

Roasted Turkey | 200

Cranberry Orange Chutney and Rolls

Thyme Roasted Pork Loin | 250

Roasted Apple Chutney and Rolls

Additional \$75.00 charge per station for Chef Attendant required.

A La Carte | 225 Per 50 Pieces

50 piece minimum per selection

Hot

Mini Beef Wellingtons

Vegetable Spring Rolls
with Soy Ginger Dipping Sauce

Bacon Wrapped Scallops
with Sweet Soy Syrup

Chicken Tenders
with Honey Mustard

Mini Crab Cakes
with Cajun Remoulade

Colorado Dry Rub Chicken Skewers

Chicken Quesadillas
with Lime Crema

Cold

Brie Cheese Mousse Tartlets

Smoked Chicken with Papaya

Smoked Salmon on Pumpnickel

Bruschetta with Mozzarella Cheese,
Tomato and Pesto

Beef Filet with Boursin Cheese

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Dinner Buffets

All dinner buffets are served with water, coffee service and freshly baked rolls.
Groups of 25 or less will be charged an additional \$5.00 per person.

Salads | Choice of One

Caesar | romaine, herbed croutons & caesar dressing

Embassy House | mixed greens, sundried tomatoes, bacon, goat cheese & lemon vinaigrette

Strawberry Spinach | baby spinach, walnuts, bleu cheese & honey vinaigrette

Bibb & Bleu | bibb lettuce, bacon, tomatoes, bleu cheese & buttermilk dressing

Mixed Greens | mixed greens, spiced pecans, tomatoes, cotija cheese & prickly pear dressing

Entrees | Choice of Two

Lemon Thyme Roasted Chicken | natural jus

Chicken Schnitzel | lemon oil

Grilled Petite Tender | herb butter

Red Wine Braised Short Ribs | natural jus

Roasted Salmon | honey balsamic glaze

Sugar Spiced Salmon | prickly pear glaze

Sides | Choice of Three

Roasted Herb Fingerling Potatoes

Buttermilk Mashed Potatoes

Garlic Frites

Roasted Honey Carrots

Seasonal Vegetable Sauté

Ratatouille

Wild Rice Pilaf

White Bean Cassoulet

Desserts | Choice of Two

NY Cheesecake | lemon blueberry compote

Strawberry Shortcake | butter pound cake, strawberries & sweet cream

Seasonal Cobbler | sweet cream

Flourless Chocolate Torte | berry sauce

Dinner Buffet | 50

Enhance your dinner with tableside wine service for \$9.00 per person.

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Plated Dinners

All plated dinners are served with water, coffee service, freshly baked rolls, choice of one salad and one dessert.

Salads | Choice of One

Caesar | romaine, herbed croutons & caesar dressing

Embassy House | mixed greens, sundried tomatoes, bacon, goat cheese & lemon vinaigrette

Spinach | baby spinach, red onion, candied walnuts, gruyere cheese & herb dressing

Bibb & Bleu | bibb lettuce, bacon, tomatoes, bleu cheese & buttermilk dressing

Entrees | Choice of Two

Smoked Pork Tenderloin | 38

Sweet Potatoes, Asparagus and Roasted Apple Chutney

Pan Roasted Salmon | 41

Haystack Mountain Goat Cheese Risotto and Asparagus Cremini Ragu

Roasted Dry Rubbed Chicken | 39

Caramelized Onion Mashed Potatoes and Beer Glaze

Buffalo Short Ribs | 51

Garlic Mashed Potatoes, Root Vegetables, Black Pepper Porter Jus and Crispy Onions

Sesame Seabass | 40

Lemongrass Jasmine Rice, Broccoli Brussels Sprout Slaw and Sweet Soy Glaze

10 oz. New York Steak | 48

Whipped Potatoes, Braised Carrots and Cabernet Mushroom Ragout

Gnocchi Potato Pasta | 35

Arugula, Roasted Tomatoes, Asparagus and Lemon Goat Cheese Cream

Desserts | Choice of One

Vanilla Bean Brûlée Cheesecake | lemon blueberry compote

Flourless Chocolate Torte | berry sauce

Seasonal Cobbler | sweet cream

Crème Brûlée | caramelized sugar & orange cream

Enhance your dinner with tableside wine service for \$9.00 per person.

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Bar

A \$75.00 Bartender Fee is applicable to all bars.

Deluxe

Smirnoff Vodka
 Bacardi Rum
 Gordon Gin
 Jim Beam Bourbon
 Seagram's 7 Whiskey
 Jose Cuervo Gold Tequila
 Clan McGregor Scotch

Cordials

Hennessey VS
 Bailey's Irish Cream
 Kahlua
 Grand Marnier

Premium

Absolut Vodka
 Captain Morgan Rum
 Tanqueray Gin
 Jack Daniel's Bourbon
 Crown Royal Whiskey
 Jose Cuervo 1800 Tequila
 Dewar's Scotch

Host Bar

Deluxe Mixed Drink	\$6.50
Premium Mixed Drink	\$7.50
Cordials	\$8.00
Domestic Beer	\$5.00
Imported Beer	\$5.50
Hand Crafted Micro Brew	\$5.50
House Wine	\$6.50
Premium Wine	\$7.50
Pepsi Sodas	\$3.00
Bottled Water	\$3.00

Cash Bar

Deluxe Mixed Drink	\$7.50
Premium Mixed Drink	\$8.50
Cordials	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$6.50
Hand Crafted Micro Brew	\$6.50
House Wine	\$7.50
Premium Wine	\$8.50
Pepsi Sodas	\$3.50
Bottled Water	\$3.50

Hosted Drink Ticket | 6.50

House Brand Liquor
 House Wine
 Domestic, Import or Micro Beers
 Pepsi Products & Bottled Water