

MENU

Reception Stations

Hors D'oeuvres

Buffet Dinners

Plated Dinners



EMBASSY
SUITES™
by HILTON®

Denver Tech Center
10250 East Costilla Avenue
Centennial, Colorado 80112

Additional 22% Service Fee and 6.75% Sales Tax Applicable to All Food and Beverage

Hors D'oeuvres

Displays

Vegetable Crudité

Served with Ranch Dipping Sauce and Hummus

\$150.00 ++ Serves 25 People

Fruit Display

Served with Yogurt Dipping Sauce

\$150.00 ++ Serves 25 People

Imported and Domestic Cheeses

Served with Assorted Crackers and Sliced French Baguette

\$175.00 ++ Serves 25 People

Baked Brie En Croute

Wheel of Brie Glazed with Honey and Toasted Almonds
Wrapped in Puff Pastry
Served with Assorted Sliced Breads

\$175.00 ++ Serves 25 People

Smoked Salmon

Thinly Sliced Smoked Salmon, Red Onion, Hard Boiled Egg, Capers, Dill Crème Fraiche
Served with Assorted Breads and Crackers

\$175.00 ++ Serves 25 People

Carving Stations

Add \$75.00 Charge per station for Chef Attendant.

Roasted Turkey Breast

Served with Dried Cherry Sauce
Garlic Parmesan Breadsticks

\$250.00 ++ Serves 25 People

Herb Crusted Prime Rib

Served with Orange Horseradish Cream,
Rosemary Au Jus and Ciabatta Rolls

\$375.00 ++ Serves 25 People

Marinated Strip Loin

Served with Whole Grain Mustard Chardonnay Cream
Country Sourdough Rolls

\$375.00 ++ Serves 25 People

Top Round of Beef

Served with Horseradish Sauce, Assorted Mustards
Whole Wheat Rolls

\$450.00 ++ Serves 100 People

A La Carte

All available in increments of 50 pieces.

All choices are \$200.00++ per 50 pieces, unless otherwise noted*.

Hot

Goat Cheese and Sweet Pear Phyllo Purse

Mini Beef Wellingtons

Fried Chicken Tenders with Honey Mustard

Spanakopita

Mini Teriyaki Chicken or Beef Brochettes
with Shoyu Glaze

Vegetarian Spring Rolls with Soy Dipping Sauce

Chicken Quesadilla Cornucopia

Beef or Chicken Sate with Peanut Chili Sauce

Bacon Wrapped Scallops with Sweet Soy Drizzle

Coconut Chicken with Ginger Soy Sauce

Baby Lamb Chops with Rosemary and Dijon

Mini Crab Cakes with Remoulade Sauce

Jerk Chicken on Sugarcane Skewer

Thai Shrimp and Rice Noodle Spring Roll

Cold

Brie Cheese and Fresh Raspberry Tartlet

Bruschetta with Fresh Mozzarella, Tomato and Basil

Marinated Asparagus Wrapped with Prosciutto

Smoked Salmon on Pumpnickel

Barbeque Shrimp and Jalapeño Ricotta

Prosciutto Wrapped Melon

Cucumber Cup with Crab Salad

Cold Jumbo Shrimp
with Cocktail and Remoulade Sauces
\$250.00 ++ Per 50 Pieces

Oysters on the Half Shell
with Cocktail and Remoulade Sauces
\$250.00 ++ Per 50 Pieces

Tuna Tartar in Wonton Cup
with Orange, Ginger and Soy
\$250.00 ++ Per 50 Pieces

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Buffet Dinners

All Dinner Buffets are Served with Iced Tea, Royal Cup Regular and Decaf Coffee, an Assortment of Hot Teas, Rolls and Chef's Selection of Dessert. Groups of 20 or Less Must Choose From Plated Dinner Options.

The 5280

Roasted Red Pepper Soup with Jalapeño, Cilantro, Cheddar and Jack Cheeses
Spring Mix Salad with Swiss Cheese, Pecans, Dried Cherries and Honey Balsamic Vinaigrette
Sliced Marinated New York Strip Loin with Portobello Mushroom and Red Wine Demi-Glace
Chicken Florentine with White Wine, Spinach Crème and White Truffle Essence
Russet Mashed Potatoes with Gorgonzola Cheese, Bacon and Green Onion
Seasonal Vegetable Sauté

\$50.00 ++ Per Person

El Rancho

Vegetarian Tortilla Soup with Cheese and Crispy Tortilla Strips
Southwest Caesar Salad with Black Olives and Jicama
Freshly Fried Tri-Colored Tortilla Chips with House Made Jalapeño Salsa and Picante Sauce
Marinated Beef Fajitas with Onions and Peppers
Red Snapper Vera Cruz
Southwest Rice with Pepitas
Black Bean Medley with Bacon and Red Onion
Warm Flour Tortillas, Grated Cheddar and Jack Cheeses,
Fresh Pico de Gallo, House Made Guacamole, Fresh Jalapeños

\$49.00 ++ Per Person

When in Rome

Tomato Truffle Bisque with Pesto
Classic Caesar Salad with Parmigiano Reggiano and House Made Croutons
Petit Buffalo Mozzarella and Red Roma Tomato Display with Basil and Balsamic Vinaigrette
Chicken Valdostano Stuffed with Prosciutto and Provolone
Grilled Salmon Piccata in a Lemon Butter Caper Sauce
Penne Pasta with Garlic Crème
Roasted Eggplant and Zucchini with Sun Dried Tomatoes and Thyme
Focaccia Rolls and Garlic Bread Sticks

\$49.00 ++ Per Person



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Plated Dinners

All Plated Dinners are Served with Iced Tea, Royal Cup Regular and Decaf Coffee, an Assortment of Hot Teas, Rolls, Chef's Selection of Dessert and a Choice of Baby Greens Salad, Caesar Salad or Soup du Jour.

Chicken Piccata

Sautéed in a Lemon Butter Caper Beurre Blanc with Orzo Pasta with Herbs and Demi-Glace and Julienne Vegetables

\$38.00 ++ Per Person

Sliced Flat Iron Steak

Served in a Jack Daniels, Peppercorn and Rosemary Sauce with Portobello Mashed Potatoes and Honey Glazed Carrots

\$46.00++ Per Person

Sautéed Trout Amandine

Served in a Crab Compote with Broccoli Bouquetiere and Wild Rice Pilaf with Dried Cherries

\$40.00 ++ Per Person

Grilled Southwest Salmon

Served in a Sweet Corn, Green Chili Crème with Smoked Tomato and Cilantro Pesto, Confetti Rice and Garlic Roasted Zucchini

\$42.00 ++ Per Person

Chicken Valdostano

Stuffed with Prosciutto Ham and Fontina Cheese in a Wild Mushroom Demi-Glace with Herb Roasted Red Potatoes and Green Bean Sauté

\$39.00 ++ Per Person

Gnocchi Potato Pasta

Served in a Smoky Tomato Crème with Grilled Asparagus and Wild Mushroom Topped with Basil Chiffonade and Parmigiano Reggiano

\$37.00 ++ Per Person

10 oz. New York Strip

Served in a Whole Grain Mustard, White Wine Crème and Sweet Pepper Relish with Russet Mashed Potatoes with Gorgonzola Cheese, Bacon and Chives and Tomato Provencal

\$46.00 ++ Per Person

Slow Roasted Prime Rib of Beef

Served in a Truffle Jus with Duchess Potatoes and Grilled Vegetable Medley

\$46.00 ++ Per Person

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