

Holiday Events



# Enjoy

- Complimentary Suite for Event Planner\*
- Special Room Rate, Minimum 15 Rooms\*
- Door Prize Giveaway\*

*\*Based Upon Availability; Must book within two weeks of receiving contract to take full advantage of our promotional offers.*

## Luncheon Buffet

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Mixed Garden Greens with Chef's Dressing  
Butternut Squash Salad with Gorgonzola, Toasted Pumpkin Seed, Dried Cherry and Baby Kale  
Ambrosia Salad Featuring Pineapple, Coconut & Cherries  
Red Bliss Dill Potato Salad  
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Butternut Squash Stuffing and Herb Gravy  
Virginia Ham with Golden Raisin Cider Glaze  
Hoisin Marinated Pork Loin with Butternut Squash-Cranberry Relish and Fig Glaze  
Salmon with Maple Miso Dijon  
Seared Breast of Chicken with Virginia Ham, Baby Spinach & Smoked Gouda Mornay  
Beef Tenderloin Tips with Wild Mushrooms In Rosemary Demi Glace

Roasted Butternut Squash with Bacon Maple Butter  
Whipped Sweet Potato with Marshmallow Brulee  
Green Beans and Carrots with Cranberry Butter  
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:  
White Chocolate Cranberry Bread Pudding  
Assorted Cakes, Pies & Mini Desserts  
Holiday Cookies  
Coffee, Iced Tea, Water

\$33 Per Person (Select 2 Entrees)

\$35 Per Person (Select 3 Entrees)

**50 Person Minimum**

*Prices subject to 20% service charge & applicable tax.*

*Prices & menu selection subject to change based on market conditions.*



## Plated Lunch

*All Served with Embassy Salad & House Dressing, Green Beans & Baby Carrots in Cranberry Butter, Coffee, Iced Tea, & Water*

### Choice of Starch

Yukon Gold Whipped Potatoes  
Wild Rice Pilaf  
Butternut Squash Stuffing

### Entrees

Herb Roasted Breast of Turkey with Gravy... *\$24 per person*  
Hoisin Marinated Pork Loin with Butternut Squash-Cranberry Relish and Fig Glaze... *\$25 Per Person*  
Grilled Chicken Breast with Pomegranate Glaze... *\$25 Per Person*  
Broiled Salmon with Maple Miso Dijon... *\$27 Per Person*

### Choice of Dessert

Ol' Fashioned Apple Pie  
Pecan Pie  
Sweet Potato Pie  
Double Chocolate Cake  
Carrot Cake  
Coconut Cake

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Prices & menu selection subject to change based on market conditions.*

# Indulge

Specialized holiday menus designed by award-winning Executive Chef Kyle Fowlkes. Interested in doing an earlier Holiday Breakfast or Brunch? Ask your catering manager for details!



## Dinner Buffet

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Mixed Garden Greens with Chef's Dressing  
Butternut Squash Salad with Gorgonzola, Toasted Pumpkin Seed, Dried Cherry and Baby Kale  
Ambrosia Salad Featuring Pineapple, Coconut & Cherries  
Red Bliss Dill Potato Salad  
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Butternut Squash Stuffing and Herb Gravy  
Virginia Ham with Golden Raisin Cider Glaze  
Hoisin Marinated Pork Loin with Butternut Squash-Cranberry Relish and Fig Glaze  
Salmon with Maple Miso Dijon  
Seared Breast of Chicken with Virginia Ham, Baby Spinach & Smoked Gouda Mornay  
Beef Tenderloin Tips with Wild Mushrooms In Rosemary Demi Glace

Roasted Butternut Squash with Bacon Maple Butter  
Whipped Sweet Potato with Marshmallow Brulee  
Green Beans and Carrots with Cranberry Butter  
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:  
White Chocolate Cranberry Bread Pudding  
Assorted Cakes, Pies & Mini Desserts  
Holiday Cookies  
Coffee, Iced Tea, Water

\$42 Per Person (Select 2 Entrees)

\$44 Per Person (Select 3 Entrees)

**50 Person Minimum**

*Prices subject to 20% service charge & applicable tax.  
Prices & menu selection subject to change based on market conditions.*

## Plated Dinner

*All Served with Embassy Salad & House Dressing, Asparagus and Baby Carrot, Coffee, Iced Tea, & Water*

### Choice of Starch

Whipped Yukon Gold Potatoes  
Roasted Butternut Squash with Maple Bacon Butter  
Golden Quinoa with cranberry and Tuscan Kale  
White Cheddar Scalloped Potatoes

### Entrees

Tender Filet Mignon of Beef Served with Rosemary Demi Glace...\$42 per person  
Garlic & Herb Crusted Prime Rib Served with Cracked Black Pepper Rossini...\$39 per person (30 Person Minimum)  
Crab Stuffed Rockfish with Lemon Basil Beurre Blanc...\$42 per person  
Frenched Chicken Breast with Pomegranate Glaze...\$34 per person  
Signature Crab Cakes with Roasted Red Pepper Aioli...\$40 per person

### **Petit Filet Mignon of Beef Served with Rosemary Demi Glace accompanied by Your Choice of the Following:**

Grilled Breast of Chicken with Pomegranate Glaze...\$46 per person  
Salmon with Maple Miso Dijon...\$48 per person  
Signature Crab Cake with Roasted Red Pepper Aioli...\$48 per person

### Choice of Dessert

Chocolate Toffee Mousse Cake  
Caramel Vanilla Crunch Cake  
Strawberry Extravaganza  
NY Style Cheese Cake  
Caramel Apple Pie  
Tiramisu

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Prices & menu selection subject to change based on market conditions.*

# Celebrate

Ask your catering manager about adding a dance floor to your holiday celebration. Host and cash bar options are available as well as bottled wine for each table. We can provide you with a complete beverage and wine list upon request.

## Hors d'oeuvres Reception

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*There is a 50 guest minimum. Reception is replenished for a 1.5 hour period.*

\$47.00 per person

Fresh Garden Vegetable Crudit  with Dirty Martini Dip

Imported and Domestic Cheese Boards

Fresh Fruit Display

Antipasti Display

### Featured Hors d'oeuvres to Include

Butternut Squash Bouche with Toasted Pepitas and Smoked Bacon

Sweet Potato Cannoli with Sweet Potato Mousse, Mascarpone, and Pistachio Dust

Fig & Gorgonzola Crisp with Berry Compote and Spaghetti Squash

Chesapeake Crab Dip with Assorted Baguettes and Crackers

Shrimp Sate with Chipotle Honey

Mini Crab Cakes with Lemon Butter

Cinnamon Chipotle Chicken Sat 

Mushroom Vol au Vent

Andouille Sausage Encroute with Mustard BBQ

### Select One Chef Attended Action Stations

*(Menu Price Includes Attendant Fees)*

Herb Roasted Breast of Turkey with Gravy, Rolls and Condiments

Virginia Ham with Apple Cider Glaze, Rolls and Condiments

Baron of Beef with Rosemary Jus, Rolls and Condiments

Bourbon Marinated Pork Loin, Rolls and Condiments

Shrimp 'n Grits Station

Wok Station

Mashed Potato Station

Risotto Station

### Embassy "Sweets" Dessert and Coffee Station

Assorted Cakes, Pies, Petit Fours & Holiday Cookies

*Prices subject to 20% service charge & applicable tax.*

*Prices & menu selection subject to change based on market conditions.*

