



## 2019 Government and Military Per Diem Menus



**EMBASSY  
SUITES**

by HILTON™

Hampton Hotel  
Convention Center & Spa

### Breakfast

Apple  
Bagel with Cream Cheese  
Bottle of Orange Juice  
Regular and Decaffeinated Coffee  
**\$10.83 (\$13 Inclusive)**

### Break

Regular and Decaffeinated Coffee  
Water and Soft Drinks  
**\$5.00 (\$6.68 Inclusive)**

### Break

Choice of Cookies or Brownies  
Water and Soft Drinks  
**\$5.00 (\$6.68 Inclusive)**

## Served Lunch

**\$10.48 (\$14 Inclusive)**

### Lunch Option One - Served

Mixed Garden Greens with Cucumbers, Tomatoes and House  
Vinaigrette and Buttermilk Ranch  
**GF** Grilled Breast of Chicken Paired with Exotic Mushroom Madeira  
Chef's Choice of Seasonal Vegetables  
Chef's Selection of Appropriate Starch  
Rolls and Butter  
Chef's Choice of Fresh Baked Cookie

### Lunch Option Two - Served

Mixed Garden Greens with Cucumbers, Tomatoes and House  
Vinaigrette and Buttermilk Ranch  
**GF** Hoisin Marinated Pork Loin with Orange Herb Glaze  
Chef's Choice of Seasonal Vegetables  
Chef's Selection of Appropriate Starch  
Rolls and Butter  
Chef's Choice of Fresh Baked Cookie

### Lunch Option Three - Served

Mixed Garden Greens with Cucumbers, Tomatoes and House  
Vinaigrette and Buttermilk Ranch  
**GF** Hot Honey Glazed Salmon  
Chef's Choice of Seasonal Vegetables  
Chef's Selection of Appropriate Starch  
Rolls and Butter  
Chef's Choice of Fresh Baked Cookie



**EMBASSY  
SUITES**  
by HILTON™

Hampton Hotel  
Convention Center & Spa

**Water and Iced Tea included for Lunch and Dinner**

*Please Choose One Option Per 50 Guests. Vegetarian Available Upon Request*

*Prices are subject to a 20% service charge and 13.5% tax. Unless otherwise noted prices are per person. All menus and prices are subject to change. Not all ingredients listed; Please inform us of any food allergies. Food is served for maximum of 1 ½ hours as a standard.*

## Buffet Lunch

**\$10.48 (\$14 Inclusive)**  
**Minimum 50 Guests**

### **Lunch Option One - Buffet**

Mixed Garden Greens with Cucumbers, Tomatoes and House Vinaigrette and Buttermilk Ranch  
Pasta with Marinara  
Collard Greens  
Roasted Red Potatoes  
BBQ Chicken Quarters  
Chef's Choice of Fresh Baked Cookie

### **Lunch Option Two - Buffet**

Caesar Salad  
Chef's Choice of Pasta  
Marinara Sauce and Alfredo Sauce  
Bread Sticks  
Chef's Choice of Fresh Baked Cookie

## Buffet Dinner

**\$17.22 (\$23 Inclusive)**  
**Minimum 50 Guests**

### **Dinner Option One - Buffet**

Mixed Garden Greens with Cucumbers, Tomatoes and House Vinaigrette and Buttermilk Ranch  
Pasta with Marinara  
Collard Greens  
Roasted Red Potatoes  
BBQ Chicken Quarters  
Chef's Choice of Dessert

### **Dinner Option Two - Buffet**

Caesar Salad  
Chef's Choice of Pasta  
Marinara Sauce and Alfredo Sauce  
Bread Sticks  
Chef's Choice of Dessert

**Water and Iced Tea included for Lunch and Dinner**

*Please Choose One Option Per 50 Guests. Vegetarian Available Upon Request*

*Prices are subject to a 20% service charge and 13.5% tax. Unless otherwise noted prices are per person. All menus and prices are subject to change. Not all ingredients listed; Please inform us of any food allergies. Food is served for maximum of 1 ½ hours as a standard.*



**EMBASSY  
SUITES**  
by HILTON™

Hampton Hotel  
Convention Center & Spa

## Served Dinner

\$17.22 (\$23 Inclusive)

### Dinner Option One - Served

Mixed Garden Greens with Cucumbers, Tomatoes and House  
Vinaigrette and Buttermilk Ranch

**GF** Grilled Breast of Chicken Paired with Exotic Mushroom Madeira

Chef's Choice of Seasonal Vegetables

Chef's Selection of Appropriate Starch

Rolls and Butter

Chef's Choice of Dessert

### Dinner Option Two - Served

Mixed Garden Greens with Cucumbers, Tomatoes and House  
Vinaigrette and Buttermilk Ranch

**GF** Hoisin Marinated Pork Loin with Orange Herb Glaze

Chef's Choice of Seasonal Vegetables

Chef's Selection of Appropriate Starch

Rolls and Butter

Chef's Choice of Dessert

### Dinner Option Three - Served

Mixed Garden Greens with Cucumbers, Tomatoes and House  
Vinaigrette and Buttermilk Ranch

**GF** Hot Honey Glazed Salmon

Chef's Choice of Seasonal Vegetables

Chef's Selection of Appropriate Starch

Rolls and Butter

Chef's Choice of Dessert



**EMBASSY  
SUITES**

by HILTON™

Hampton Hotel  
Convention Center & Spa

Water and Iced Tea included for Lunch and Dinner

*Please Choose One Option Per 50 Guests. Vegetarian Available Upon Request*

*Prices are subject to a 20% service charge and 13.5% tax. Unless otherwise noted prices are per person. All menus and prices are subject to change. Not all ingredients listed; Please inform us of any food allergies. Food is served for maximum of 1 ½ hours as a standard.*