



## Embassy Suites Tampa - USF/Near Busch Gardens

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# RECEPTION

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## Inspired Receptions



### **Emerald \$40**

harvest vegetable display

seasonal exotic fruit display

**Chef's compilation of dips**

**creamery cheeses** | dressed with grapes, dried fruits & strawberries

crackers, breads & sauces

*\*select four hot hors d'œuvres*

raspberry & almond brie

sesame chicken

spring rolls

chicken & cheese quesadillas

vegetable samosas

assorted mini quiches

bacon wrapped shrimp

lobster cobbler

### **Gold \$45**

harvest vegetable display

seasonal exotic fruit display

**Chef's compilation of dips**

**creamery cheeses** | dressed with grapes, dried fruits & spiced pecans

crackers, breads & sauces

fruit kabobs

assorted sandwich pinwheels

*\*select five hot hors d'œuvres*

vegetable samosas

crab cakes

duck ravioli

chicken cordon bleu puffs

mini beef wellingtons

beef teriyaki satays

lobster cobbler

coconut chicken

### **Event Includes:**

**beverage station** | featuring:

fresh brewed coffee

iced tea



Prices based on 2 hours of service.

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 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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## Hors D'oeuvres

### Hot Hors D'oeuvres (50 pcs)

**\*Priced at \$150**

sweet & sour or bbq meatball  
chicken wings  
vegetable pakora  
spring rolls  
mini quiches  
chicken tenders  
coney dogs  
mini Kobe burgers  
raspberry brie phyllo



**\*Priced at \$200**

mini beef wellingtons  
mini crab cakes  
bacon wrapped scallops  
coconut chicken  
beef teriyaki satay  
coconut shrimp  
duck ravioli



### Cold Hors D'oeuvres (50 pcs)

**\*Priced at \$150**

fruit kabobs  
assorted sandwich pinwheels

**\*Priced at \$175**

chocolate strawberries  
assorted petit fours



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## Culinary Stations

*per person (pp) pricing*

*\*20 guest minimum*

### Tuscan Pasta \$15 pp

*\*chef's collection of add-ins*

**sauce** | four cheese smoked alfredo, charred tomato marinara & pesto

**assorted pasta**

### Potato Bar \$12 pp

**choose mashed or baked russets & sweet potato**

**gravy** | brown & chicken

**add-ins** | chili, caramelized onions, broccoli, bacon, cheese, sour cream, chives, butter & brown sugar

### Taco Bar \$18 pp

**meats** | fiesta ground beef & shredded chicken

**tortilla chips**

**add-ins** | queso, jalapeños, shredded lettuce, tomatoes, onions & salsa



### Savory Crepes \$6.95 pp

**add-ins** | creamed wild mushroom, creamed spinach, smoked turkey, blackened shrimp, sofrito pulled chicken, black bean & corn salsa

### Sweet Crepes \$6.95 pp

**add-ins** | warm fruit compote, drunken bananas, candied nuts & whipped cream

\*These stations require a culinarian. \$95 per station, per 50 people.

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## Carving Board & Displays

### Carving Board

*\*Presented with sliced rolls*

**smoked ham \$250** | honey glazed, assorted mustards

*\*serves approximately 30 guests, based on 3 ounces per person*

**Baron of beef\* \$350** | sea salt and peppercorn rubbed top round, horseradish & herb cream, au jus sauce & peppercorn hollandaise

*\*serves approximately 50 guests, based on 4 ounces per person*

**roasted turkey breast \$300** | cranberry chutney & whole grain mustard cream

*\*serves approximately 30 guests, based on 3 ounces per person*

**tenderloin of pork \$350** | pecan crusted, bourbon spiked peppercorn jus and apple & red onion relish

*\*serves approximately 25 guests, based on 3 ounces per person*

**tenderloin of beef\* \$450** | peppercorn hollandaise & burgundy mushroom demi

*\*serves approximately 25 guests, based on 3 ounces per person*

*Per Person Pricing (pp)*

*\*20 guest minimum*

### Displays

**creamery cheeses \$10 pp** | dressed with grapes, dried fruits & strawberries  
crackers, breads & sauces

**harvest vegetables \$8 pp** | snow peas, pepper strips, mushrooms, asparagus & baby vegetables  
**served with** | asiago, herb & lemon dip & caesar & ranch dressings for dipping

**antipasto \$12 pp** | celebration of Italian meats, cheeses, grilled vegetables & caprese

**mini dessert display \$15 pp** | collection of petit fours & mini dessert bars



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*\*Notice: consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*