

Embassy Dinner Buffet

(Minimum 50 Persons)

\$28.95 per person

Specialty Displays

(Select Two)

Fresh Fruit and Berries, Fresh Vegetable Crudités, or Assorted Cheese and Gourmet Crackers

Entrees

Grilled Chicken with Orange Cranberry Sauce Traditional or Vegetable Lasagna,
Blackened Lime Cilantro Snapper Chicken Fried Chicken
Pork Tenderloin with Burgundy Mushroom Sauce
Sliced Grilled Beef Tenderloin with Burgundy Mushroom Sauce
Ancho Crusted Salmon with Lime Beurre Blanc

Accompaniments

(Select Five)

Soups

Chicken Tortilla, Tomato Basil, Cream of Mushroom

Salads

Garden Salad, Spinach Salad with Hot Bacon Dressing, Caesar Salad, Pasta Salad
Asian Greens with Fried Rice Noodles

Vegetables

Fresh Vegetable Medley, Broccoli and Carrots, Stir-Fry Vegetables
Green Beans Almondine, Zucchini Provencale

Starches

Wild Rice Pilaf, Garlic Whipped Potatoes, Roasted New Potatoes,
Penne Pasta Tossed in Herb Pesto

Fresh Rolls, Butter and Beverages
Assorted Pastry Table

The Carving Station
\$50.00 Carver Fee*

(Select one for \$5.00 per person additional)

Prime Rib of Beef Honey Glazed Ham Roasted Turkey Breast

The Carving Station

(Serves 50 People)

Served with Horseradish Sauce, Imported Mustard, and Silver Dollar Rolls

Steamship Round of Beef

With Roasted Onion Mayonnaise

\$350.00

Honey Glazed Ham

With Pineapple Bourbon Sauce

\$300.00

Roast Turkey Breast

With Cranberry Orange Sauce

\$250.00

Grilled Beef Tenderloin

Shiitake Mushroom Sauce

\$400.00

Action Station Presentations

(Minimum 100 People)

Fajitas

Marinated Beef and Chicken Fajitas Sautéed with Green Peppers, Onion,
Miniature Flour Tortillas, Shredded Lettuce, and Grated Cheese,
Homemade Pico De Gallo, Sour Cream,
Guacamole, and Picante Sauce

\$10.95 per person

Pasta

Two Varieties of Pasta - Penne and Fettuccine
Tossed with guest's choice of: Alfredo or Marinara Sauce, Green Onions,
Mushrooms, Parmesan Cheese, Crushed Red Pepper, Garlic and Olives
With Seafood or Chicken

\$10.95 per person

Mashed Potato-tini

Fluffy Whipped Potatoes scooped into Martini Glasses with these toppings:
Jack Daniels Mushroom Ragout, Dijon Beef Tips, &
Julienne Chicken Marsala with Mushroom, Bacon Bits,
Flavored Sour Cream, Shredded Monterrey Jack & Cheddar Cheeses

\$10.95 per person

****Attendant/Carver Fee of \$50.00 ****

Plated Dinners

All Plated Entrees include your choice of a Starter, Iced Tea and Coffee, Fresh Vegetables, Chef's Accompaniment, Rolls, Butter, Beverage, and Dessert.

Starter

Garden Salad ~ Caesar Salad ~ Iceberg Wedge Salad - Tomato Artichoke Salad-
Spinach Salad with Hot Bacon Dressing

Specialty Appetizers

\$5.75 per person:

Shrimp Cocktail ~ Roasted Crab Cakes

Entrees

Pork Tenderloin with Black Cherry Sauce \$22.95

Blackened Lime Cilantro Snapper \$22.95

Sliced Sirloin of Beef with Chipotle Demi Glace \$30.00

Ancho Crusted Salmon with Lime Beurre Blanc \$23.95

Roast Prime Rib of Beef Au Jus with Roasted New Potatoes \$26.95

Filet Mignon with Caramelized Onion and Green Peppercorn Sauce \$36.00

Chicken Alfredo with Angel Hair Pasta and Vegetables \$20.95

Sautéed or Grilled Chicken Breast \$21.95

Select either Pinenut Herb Butter, Marsala Sauce, Dijon Cream Sauce,
or Roasted Red Pepper Coulis

Fresh Vegetables

Green Beans Almondine

Carrot and Broccoli Medley

Golden Crumb Broccoli and Cauliflower

Squash and Zucchini Sauté

Stir-Fry

Chef Accompaniment

Wild Rice Pilaf

Orzo Pasta tossed in Herb Pesto

Rosemary Roasted New Potatoes

Garlic Mashed Potatoes

Desserts

Key Lime Pie, New York Cheesecake, Chocolate Torte,
Carrot Cake, Caramel Apple Pie, Strawberry Shortcake

Embassy Suites Beverages

	<u>House</u>	<u>Call</u>	<u>Premium</u>
Bourbon	Bellow's	Jack Daniel's	Wild Turkey
Scotch	Clan McGregor	J&B	Chivas Regal
Gin	Skol	Tanqueray	Bombay Sapphire
Vodka	Skol	Smirnoff	Absolut
Rum	Castillo	Bacardi Light	Meyers Dark
Tequila	Cordoniz Gold	Cuervo Gold	Cuervo 1800
Canadian	Seagram's 7	Seagram's VO	Crown Royal

Hosted and Cash Bar Pricing

(Hosted-prices are billed at sale price plus service charge; Cash-Prices are inclusive of service charge)

	<u>Hosted</u>	<u>Cash</u>
House Brands	\$3.50	\$4.00
Call Brands	\$4.00	\$4.50
Premium Brands	\$5.00	\$5.50
Margaritas	\$4.25	\$4.50
Cordials	\$5.00	\$5.50
Domestic Beer	\$3.50	\$4.00
Imported Beer	\$4.00	\$4.50
Keg Beer Domestic	\$225.00	N/A
Keg Beer Imported	\$275.00	N/A
Wine	\$4.00	\$4.50

Hosted Punches

Per Gallon - One gallon serves one drink to 20 guests

Margaritas - \$55.00 Screwdrivers - \$55.00

Champagne Punch - \$55.00 Bloody Mary - \$45.00 Citrus Fruit Punch - \$35.00

Champagne & Sparkling Wine Selections (per bottle)

Sparkling - Moet & Chandon, White Star - \$ 60.00; Freixenet Cordon Negro - \$24.00;
Veuve Du Vernay \$24.00

Embassy Suites Hotel Austin North
Prices Subject to Change Without Notice
Prices Do Not Include Service Charge of 19% or State Sales Tax of 8.25%
\$25.00 Bartender/Cashier Fee applies per hour, Waived if Bar exceeds \$500.00
Based On Availability--February 2005

White Wines

Mezza Corona Pinot Grigio, Italy \$21.00
Callaway Coastal Chardonnay, California \$24.00
Geyser Peak Chardonnay, California \$24.00
Robert Mondavi Private Selection, Sauvignon Blanc, California \$29.50
Sebastiani Chardonnay, California \$30.00

Red Wines

Smoking Loon Merlot, California \$24.00
RH Phillips Cabernet Sauvignon, California \$24.00
Pepperwood Grove Pinot Noir, California \$24.00
Stone Cellars By Beringer Cabernet Sauvignon, California \$27.00
Wolf Bliss Shiraz, Australia \$28.00
Chateau Souverain Merlot, California \$36.00
Monthaven Red Zinfandel, California \$32.00

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BRUNCH

Served until 1:00 P.M.

Lake Austin

Orange Juice
Seasonal Sliced Fresh Fruit
Fluffy Scrambled Eggs
Crisp Bacon Strips or Sausage Links
Breakfast Potatoes
Assorted Bakery Breads
Sautéed Chicken with Champagne Mushroom Sauce
Chef's Choice of Vegetables
Garden Salad with Assorted Dressings
Pastries
Regular and Decaffeinated Coffee
Assorted Herbal Tea

\$17.00 per person

Lake Travis

Assorted Juices
Seasonal Sliced Fresh Fruit
Fluffy Scrambled Eggs
Crisp Bacon Strips and Sausage Links
Breakfast Potatoes
French Toast with Raspberry and Maple Syrup
Sliced Ham with Pineapples
Chef's Choice of Vegetables
Garden Salad with Assorted Dressings
Desserts and Pastries
Mimosas
Regular and Decaffeinated Coffee
Assorted Herbal Tea

\$21.00 per person