

# 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  
Geysler 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