

A La Carte Selections

Beverages

Freshly Brewed Regular Coffee, Freshly Brewed Decaffeinated Coffee
Iced Tea, Herbal Tea
\$30.00 per gallon

Orange, Apple, Grapefruit or Cranberry Juice
\$18.00 per Carafe

Fresh Citrus Punch
\$25.00 per gallon

Lemonade or Limeade
\$25.00 per gallon

Assorted Sodas
\$2.25 each

Specialty Waters
\$2.50 each

Food Items

Breakfast Pastries
\$24.00 a dozen

Bagels with Cream Cheese
\$27.00 a dozen

Assorted Breakfast Breads
\$27.00 a dozen

Cinnamon Rolls
\$30.00 a dozen

Trail Mix
\$12.50 Per Pound

Ballpark Pretzels with Mustard
\$26.00 a dozen

Ballpark Pretzels with Nacho Cheese Sauce
\$29.00 a dozen

Seasonal Sliced Fresh Fruit and Berries
\$3.75 per person

Garden Fresh Vegetables
served with Ranch Dip
\$3.75 per person

Fudge Brownies
\$24.00 a dozen

Assorted Giant Cookies
\$24.00 a dozen

Breakfast

(We require a minimum of 25 people for breakfast buffets)

The Travis Continental

Sliced Seasonal Melons and Fruit Garnished with Seasonal Berries,
Muffins, Danishes, and Bagels,
Butter, Cream Cheese and Jam,
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea,
Orange, Apple and Cranberry Juice,
\$10.00 per person

The Colorado

Orange Juice and Apple Juice
Scrambled Eggs with your choice of:
Hickory Smoked Bacon Strips, or Grilled Sausage Links
Breakfast Potatoes,
Bagels, Danishes, Gourmet Muffins,
Cream Cheese, Jams and Butter,
Fresh Brewed Regular and Decaffeinated Coffee, Hot Tea
\$14.00 per person

The River Hills

Two Flour Tortillas filled with Scrambled Eggs, Sausage,
Peppers, Onions, Cheese, and Salsa Roja
Country Fried Potatoes and Fresh Seasonal Fruit
\$12.95 Plated per person \$14.95 Buffet per person

The Town Lake

Scrambled Eggs
Crisp Bacon Strips and Sausage Links
Country Fried Potatoes
Buttermilk Pancakes and Maple Syrup
Fresh Seasonal Fruit
Fresh Baked Biscuits with Country Gravy
\$15.95 per person

Deluxe Buffet Additions

*Omelets Prepared in the Room
\$ 3.00 Per Person

*A \$50.00 Attendant Fee is Required

Embassy Express Luncheons

~The following Sandwiches are served with Iced Tea and Choice of Dessert ~

Texas Baja Chicken

Grilled Spicy Chicken Breast Topped with Fresh Tomato, Avocado, and Jack Cheese on a Fresh Whole Wheat Bun with Hot German Potato Salad

\$16.95 per person

California Club

Freshly Baked Croissant generously filled with Turkey, Cheddar Cheese, Crisp Bacon, Lettuce, Tomato, and Avocado. Served with Pasta Salad

\$14.95 per person

New York Deli Plate

Ham, Turkey, Roast Beef, Cheese, Lettuce, Tomato, and Onions, piled high on a fresh roll with Potato Salad

\$15.95 per person

Brisket Plate

Tender Brisket in Texas B.B.Q. Sauce smothered in Cheddar Cheese and Onions, topped with Lettuce and Tomato. Served with Hot German Potato Salad

\$16.95 per person

Hot Roast Beef Sandwich

Thinly Sliced Roast Beef with Melted Swiss Cheese and Caramelized Onions served Open Faced on French Bread with Au Jus, and Hot German Potato Salad

16.95 per person

Land and Sea

Chicken, Pasta, and Tuna Salad, separately served over a bed of lettuce, Fresh Fruit Cup and a basket of assorted Breads

\$14.95 per person

Desserts

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

Embassy Luncheon

All Entrees include a Starter, Rolls, Butter, Beverages, and Choice of Dessert.

Starters

Tomato Vinaigrette Salad ~ Garden Salad ~ Caesar Salad

Entrees

Texas Shoot Out BBQ Plate

Shredded Beef, Charbroiled Elgin Sausage, and Chicken Breast
served with German Potato Salad and Fresh Vegetables
\$18.95 per person

Across the Rio Grande Plate

Two Smoked Chicken Enchiladas
Accompanied with Southwestern Rice and Black Beans
\$17.95 per person

Down Home Chicken Fried Steak or Chicken Fried Chicken

Hand Breaded Beef Cutlet or Chicken Cutlet Smothered with Creamy Gravy
Served with Homemade Mashed Potatoes and Fresh Vegetables
\$17.95 per person

Ancho Crusted Salmon with Lime Beurre Blanc

Fresh Ancho Crusted Salmon with Lime Beurre Blanc
Served with Wild Rice Pilaf and Fresh Vegetables
\$19.95 per person

Boneless Chicken Breast

Sautéed or Grilled Chicken Breast prepared with your choice of
Pinenut Herb Butter, Artichoke and Chardonnay Sauce, or Dijon Cream Sauce
Served with Roasted New Potatoes and Fresh Vegetables
\$17.95 per person

Beef Tenderloin

Charbroiled Tenderloin Aged Beef served with a Chipotle Demi Glace
Accompanied by Roasted New Potatoes and Fresh Vegetables
\$22.95 per person

Desserts

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

Lunch Buffets

(Minimum of 25 people for a buffet or set up fee of \$50.00)

The following Buffets are served with Rolls, Butter, Iced Tea, and the Chef's Pastry Table

The Atrium Buffet

Select Three Salads, Two Entrees, and Two Chef's Accompaniments:

Salads

Garden Salad
Pasta Salad
Potato Salad
Caesar Salad
Relish Tray
Fresh Fruit Display
Oriental Salad

Entrees

Chicken Tortellini
Rosemary Chicken
Beef Tenderloin
Shrimp Creole
Blackened Snapper
Chicken Marsala
Pork Tenderloin

Chef's Accompaniments

Fresh Vegetable Medley
Wild Rice Pilaf
Roasted New Potatoes
Squash Sauté
Broccoli & Red Peppers
Honey Glazed Carrots
Butter New Potatoes

\$21.95 per person

Longhorn B.B.Q.

Chicken, Brisket, Southern Fried Catfish
Potato Salad, Coleslaw, Fresh Relish Tray, B.B.Q Beans, and Squash Casserole
accompanied with Jalapeno Cornbread and Freshly Baked Biscuits
\$19.95 per person

Fiesta

Beef and Chicken Fajitas, Crispy Beef Tacos
Lettuce, Tomato, Onion, Sour Cream, Guacamole, Cheese
Spanish Rice, Chara Beans, Chili con Queso, Chipotle Salsa, and Tortilla Chips
\$18.95 per person

Deli

Broccoli and Cheese Soup, Ham, Turkey, and Roast Beef served with
Assorted Breads, Assorted Cheese, Lettuce, Tomato, Pickles, Onions
Pasta Salad, Garden Salad, and Potato Chips
\$17.95 per person

Italian

Caesar Salad and Pasta Salad, Vegetable Lasagna, Chicken Parmesan,
Angel Hair Pasta, Marinara and Alfredo Sauce, Fresh Seasonal Vegetables,
Garlic Bread Sticks
\$18.95 per person

The Embassy Agenda

Pre-Meeting

Chilled Orange Juice
Regular and Decaffeinated Coffee
Herbal Tea
Sliced Fresh Fruit
Assorted Pastries and Muffins

Mid-Morning

Assorted Sodas
Regular and Decaffeinated Coffee
Herbal Tea

Afternoon

Assorted Sodas
Regular and Decaffeinated Coffee
Herbal Tea
Assorted Cookies

\$16.00 per person

The Embassy Plus

Pre-Meeting

Chilled Orange Juice
Regular and Decaffeinated Coffee
Herbal Tea
Sliced Fresh Fruit
Assorted Pastries and Muffins

Mid-Morning

Assorted Sodas
Regular and Decaffeinated Coffee
Herbal Tea

Afternoon

Assorted Sodas
Regular and Decaffeinated Coffee
Herbal Tea
Assorted Cookies and Candy Bars
Gourmet Popcorn

\$18.00 per person

The "Suite" Shop

Assorted Candy Bars, Gourmet Popcorn
Assorted Cookies and Brownies
Iced Tea, Assorted Sodas, and Lemonade
\$7.95 per person

Hook 'em Horns Break

Roasted Peanuts, Popcorn
Jumbo Pretzels with Mustard
Assorted Sodas
\$8.95 per person

The Energy Break

Assorted Granola Bars, Tropical Trail Mix, Fresh Fruit, and Yogurt,
Coffee and Specialty Water
\$7.95 per person

Afternoon Tea

Lemon Pound Cake, Scones, Assorted Petits Fours, and Cookies
Assortment of Teas
\$9.95 per person

Ice Cream Break

Assorted Flavorful Ice Cream
Chocolate Sauce
Whipped Cream
Array of Toppings
\$7.95 per person

THE EMBASSY COMPLETE

CONTINENTAL BREAKFAST

ORANGE AND APPLE JUICE
SEASONAL SLICED FRUIT
DANISH PASTRIES, CROISSANTS AND MUFFINS
BUTTER, ASSORTED JAM & CREAM CHEESE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND ASSORTED TEAS

MID-MORNING BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND HERBAL TEA
ASSORTMENT OF SOFT DRINKS
BOTTLED WATER

DELI BUFFET LUNCHEON

MIXED GREEN SALAD
CALIFORNIA COLE SLAW
POTATO SALAD OR PASTA SALAD

PLATTER OF COLD CUTS TO INCLUDE:

HONEY HAM, TURKEY BREAST,
ROAST BEEF
ASSORTED CHEESES

WHITE, SOURDOUGH AND KAISER ROLLS
MAYONNAISE, HORSERADISH AND MUSTARDS

CHEF'S PASTRY TABLE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND ICED TEA

AFTERNOON BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND ICED TEA
ASSORTMENT OF SOFT DRINKS
BOTTLED WATER
ASSORTMENT OF FRESHLY BAKED COOKIES
FUDGE BROWNIES
\$37.00 PER PERSON

**The luncheon can be upgraded to either a Pizza/Pasta or Taco Bar for an
Additional \$3.00 Per Person**

Embassy Suites Hotel Austin North
Prices Subject to Change Without Notice
Prices Do Not Include Service Charge 19% or 8.25% Sales Tax
February 2005

Specialty Reception

Tray Serve 25 Guests

International and Domestic Cheese Display

Served with Assorted Breads and Crackers

\$125.00

Fresh Sliced Fruit Display

\$95.00

Garden Fresh Vegetable Crudités

Served with Garlic Herb and Bleu Cheese Dipping Sauces

\$85.00

Warmed Baked Brie En Croute

Lightly Seasoned with Herbs and Mushrooms and Grain Mustard

Served with Assorted Crackers

\$90.00

Antipasto Station

Genoa Salami, Pepperoni, Gorgonzola and Fontana Cheeses, Tuscan Bean Salad,
Grilled Vegetables and Portabella Mushroom Wedges, Assorted Olives,
Roma Tomato and Mozzarella Cheese drizzled with Olive Oil, Tuscan Bread,
Crostoni, and Grissini Bread Sticks

\$125.00

Vegetarian Antipasto Display

Selections of Grilled Peppers, Eggplant, Zucchini, Yellow Squash,
Portabellas, Asparagus, and Scallions
Garnished with Cherry Poppers, Roasted Shallots, Shaved Parmesan,
and Balsamic Vinegar

\$125.00

Classic Smoked Salmon Presentation

Accompanied by Capers, Chopped Egg White, and Diced Red Onion,

\$150.00

Hot Hors d'Oeuvres

(Priced per dozen)

Mushroom Caps Florentine \$26.00

Chicken Satay with Peanut Sauce \$27.00

Italian Sausage en Croute with Spicy Mustard \$26.00

Crab Stuffed Mushrooms \$26.00

Phyllo Pocket Filled with Spinach and Feta Cheese \$27.00

Vegetable Spring Rolls with Hoisin Dipping Sauce \$27.00

Swedish Meatballs \$26.00

Texas Style Hot and Smoky Wings \$26.00

Mozzarella Sticks \$26.00

Cheese Stuffed Jalapeno Poppers \$26.00

Chicken Tenders with Honey Mustard Dipping Sauce \$28.00

Smoked Chicken Quesadilla Cornucopia \$27.00

Beef and Jalapeno Empanadas \$34.00

Artichoke Hearts filled with Parmesan and Goat Cheese \$34.00

Calamari with Roasted Garlic-Tomato Aioli \$42.00

Texas Crab Cakes with Roasted Corn Cilantro Sauce \$42.00

Cold Hors D'Oeuvres

(Priced per Dozen)

Grilled Chicken Caesar Canapé \$30.00

Wild Mushroom Sauté with Goat Cheese on Crostini \$27.00

Cherry Tomato Filled with Boursin Cheese \$27.00

Smoked Salmon on Rye Bread with Dill Cream \$33.00

Grilled Asparagus wrapped in Prosciutto \$36.00

Tiny Artichoke Bottom filled with Chicken Walnut Salad \$36.00

Chilled Grilled Cilantro Marinated Shrimp \$42.00

Shrimp Cocktail on Ice with Lemon Pin Wheel \$2.50 per piece

Snacks and Dips

**Tortilla Chips and Garden Fresh Salsa
\$25.00 Per Quart**

**Pretzels
\$10.50 Per Pound**

**Potato Chips and Classic Onion Dip
\$25.00 Per Quart**

**Mixed Nuts
\$18.50 Per Pound**

**Guacamole Dip and Tortilla Chips
\$30.00 Per Quart**

**Chili Con Queso with Tortilla Chips
\$30.00 Per Quart**

**Shrimp or Artichoke Dip with Toasted Baguettes
\$30.00 Per Quart**

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

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\$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