



**EMBASSY SUITES
HOTEL®**

Greensboro - Airport

We would like to take this opportunity to congratulate you on your upcoming wedding!

At Embassy Suites, we want to create a wedding memory that will last a lifetime! You will see, through our actions and our words, that we will create a wonderful wedding experience for you and your guests. Not only will you and your guests receive the exceptional service that the Embassy Suites is famous for, but you will feel like you are a part of our family.

Planning of your wedding day begins with our professional wedding managers and continues throughout your event with personal attention to every detail.

Included with your wedding reception package, you will receive:

- One Complimentary Overnight Suite for the Bride and Groom on the Wedding Night
- Complimentary Cake Cutting Service and Toast for the Bride and Groom (Cake to be provided by the Bride and Groom)
- Complimentary Table Linens in White, Silverware, and Glassware
- Complimentary Centerpieces
(Square 12 inch mirror, glass cylinder with clear marbles and floating candle or hurricane globe and taper candle, and 4 votive candles)
- Complimentary Parking for your guests
- Special Overnight Room Rate for your overnight guests. All of our overnight suites include a Cooked to Order Breakfast Buffet and Evening Manager's Reception with cocktails and light snacks. Some blackout dates do apply.

Provided in the following pages, are our wedding reception menus.

Our chef can also customize a menu for you paying special attention to your needs and desires.

Thank you for your interest in the Embassy Suites Greensboro. We look forward to hosting your wedding.

Tracy Griggs
Embassy Suites Greensboro
Catering Manager
336-668-4535 ext. 7130

piedmont dinner buffet

· \$45.85 ~ 2 entrée · \$51.55 ~ 3 entrée

Prices based on 1 hour of service, groups under 50 add \$3 per person

For the First Hour ~

Display of Sliced Fresh Fruits and Domestic and Imported Cheeses and One Hot Hors D'oeuvres Selection

(choices include spanakopita, franks in puff pastry, asparagus in puff pastry with asiago cheese, meatballs, or chicken tenders)

After Introductions ~

Dinner Buffet includes ~ mixed garden green salad with chef's dressings

selection of seasonal vegetable, roasted red skin potatoes and rice

fresh baked rolls and butter, coffee & iced tea service

Entrée Selections

wild mushroom ravioli ~ topped with a fresh garlic & basil cream sauce

broiled salmon with mustard dill sauce or lemon caper cream sauce

potato encrusted cod

beef bourguignon ~ beef braised in red wine, garlic, sweet onions, and mushrooms

Sliced Flank Steak with Hunter Sauce

Caribbean jerk chicken with pineapple relish

southern fried chicken

chicken piccata ~ lightly breaded and sautéed, with a lemon caper cream sauce

A 23% 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.

Plated Dinner Menus

Accompaniments

For the First Hour ~

Display of Sliced Fresh Fruits and Domestic and Imported Cheeses and One Hot Hors D'oeuvres Selection
(choices include spanakopita, franks in puff pastry, asparagus in puff pastry with asiago cheese,
meatballs, or chicken tenders)

Dinner Service After Introductions Includes ~

Choice of soup or garden salad, chef's vegetable and chef's potato, rice or pasta

fresh baked bread service, with coffee and iced tea service

Entrée Selections

Chicken Saltimbocca ~ \$33.65 ~ breast wrapped in prosciutto ham, sautéed with fresh sage, finished
with a white wine demi glaze

Spinach Stuffed Chicken ~ \$38.25 ~ pan seared, stuffed breast, spinach, sundried tomatoes, shiitake
mushrooms, and feta cheese, garlic & lemon butter sauce

Chicken Piccata ~ \$35.75 ~ lightly breaded and sautéed, with a lemon caper cream sauce.

Roasted Marinated Pork Loin ~ \$33.65 ~ with granny smith apples and dried cranberries, finished with a
sweet apple cider vinegar.

Salmon ~ \$37.50 ~ broiled salmon filet ~ finished with either a lemon butter sauce or mustard dill sauce

Tournedos ~ \$49.00 ~ pan-seared beef tender medallions with brandy peppercorn demi-glace

Prime Rib ~ \$44.75 ~ garlic and herb encrusted, slow roasted, served with a cabernet au jus

Lobster Ravioli ~ \$32.00 ~ pasta ravioli stuffed with lobster and ricotta cheese finished with a vodka
cream sauce

Wild mushroom ravioli ~ \$31.75 ~ topped with a fresh garlic & basil cream sauce

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The Embassy Grand Reception

Fresh Garden Vegetable Crudité

Broccoli, Cauliflower Florets, Carrot and Celery Sticks, Red and Green Pepper Strips, Olives, Pepperoncini, Zucchini, and Squash, Served with Ranch and Vidalia Onion Dips

Imported and Domestic Cheese Montage

Saga Blue, Smoked Gouda, Swiss, Cheddar, Provolone, Monterrey Pepper Jack, Port Wine & Cheddar Cheese Ball, and Herb Encrusted Cheese Ball, Served with Assorted Crackers

Fresh Fruit Pyramid

Honey Dew, Cantaloupe, Watermelon, Oranges, Pineapple, Kiwi Fruit and Strawberries served with Chocolate and Amaretto Fudge Dip

Party Snack Assortment

Spinach and Artichoke Dip with Pita and Tortillas, Mixed Nuts

Hot Hors D'oeuvre Buffet Presentation

Select Any **Four** of the Following Items: Vegetable Stuffed Mushrooms, Fried Ravioli, Fried Chicken Tenders, Thai Satays of Beef, Mini Quiche, Shrimp and Scallop Kabobs, Sweet & Sour Meatballs, Mini Beef Wellingtons, Scallops Wrapped in Bacon, Stuffed Jalapeno Peppers, Franks in Puff Pastry, Cheese Straws

An Attended Carving Station**

Select **One** of the Following Stations: Carved Roast Beef, Roasted Breast of Turkey, Bourbon Glazed Ham, London Broil or Leg of Lamb served with Yeast Rolls and Condiments

An Attended Sauté Presentation**

Select **One** of the Following Stations: Mexican Fajita Bar, Blackened Beef Tenderloins Tips, Italian Pasta Bar, Chicken Penne with Vegetables and Olive Oil, Shrimp & Grits Station

Iced Tea, Coffee, and Water Service

\$58.25 per person

** \$120.00 attendant fee each.

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The Ambassador Reception

Fresh Garden Vegetable Crudité

Broccoli, Cauliflower Florets, Carrot and Celery Sticks, Red and Green Pepper Strips, Olives, Pepperoncini, Zucchini and Yellow Squash, served with Ranch and Vidalia Onion Dips

Imported and Domestic Cheese Assortment

Saga Blue, Jarlsburg, Smoked Gouda, Swiss, Cheddar, Provolone, Muenster, Monterrey, Pepper Jack, Port Wine and Cheddar Cheese Ball, Served with Assorted Crackers

Sliced Fresh Fruits

Honey Dew, Cantaloupe, Watermelon, Oranges, Grapes, Pineapple, Kiwi Fruit and Strawberries Served with Chocolate and Amaretto Fudge Dip

Party Snack Assortment

Breads Filled with Spinach and Onion Dips, Pretzels, Potato Chips, Party Mix and Nuts

Hot Hors D'oeuvre Buffet Presentation

Select Any **Three** of the Following Items: Vegetable Stuffed Mushrooms, Fried Chicken Drumettes, Cajun Spiced Meatballs, Oriental Egg Rolls, Spicy Buffalo Style Wings, BBQ Meatballs, Fried Mushrooms, Franks in Puff Pastry, Smoked Cocktail Sausages, Swedish Meatballs, Fried Chicken Tenders, Thai Satays of Beef, Mini Quiche, Pot Stickers, Stuffed Jalapeno Peppers

An Attended Carving Station**

Select **One** of the Following Stations: Carved Roast Beef, Roasted Breast of Turkey, Bourbon Glazed Ham, Served with Yeast Rolls and Condiments

An Attended Sauté Presentation**

Select **One** of the Following Stations: Chicken Penne with Vegetables and Olive Oil, Italian Pasta Bar, Mexican Fajita Bar, Shrimp and Grits Station

Iced Tea, Coffee, and Water Service

\$52.00 *per person*

** \$120.00 attendant fee each.

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The Diplomat Reception

Fresh Garden Vegetable Crudités

Broccoli and Cauliflower Florets, Carrot and Celery Sticks, Pepper Strips ~ served with Ranch and Blue Cheese Dips

Domestic Cheese Assortment

Swiss cheese, Cheddar Cheese, Provolone Cheese, Monterrey Pepper Jack, and Mozzarella Cheese, Served with Assorted Party Crackers

Sliced Seasonal Fruits

Honey Dew, Cantaloupe, Watermelon, Oranges, Grapes, Pineapple, Kiwi Fruit and Strawberries, served with Fruit Yogurt Dip

Party Snack Assortment

Breads Bowls Filled with Spinach and Onion Dips, Tortilla Chips and Salsa, Pretzels, Potato Chips, Party Mix and Nuts

Hot Hors D'Oeuvres Buffet Presentation

Select Any **Three** of the Following Items:

Fried Cheese Ravioli, Vegetable Stuffed Mushrooms, Southern Fried Chicken Drummettes, Cajun Spiced Meatballs, Oriental Egg Rolls, Spicy Buffalo Style Wings, Teriyaki Style Wings, Franks in Puff Pastry, Smoked Cocktail Sausages, Swedish Meatballs, Cheese Straws, Vegetable Tempura, Mini Burritos

An Attended Carving Station**

Select **One** of the Following Items: Baked Carolina Ham or Oven Roasted Breast of Turkey ~ Served with Mini Rolls and Condiments

An Attended Sauté Presentation**

Select **One** of the Following Items: Chicken Penne Pasta with Vegetables, Olive Oil w/Garlic and White Wine, or Italian Pasta Bar

Iced Tea, Coffee, and Water Service

\$45.25 Per Person

** \$120.00 attendant fee each.

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Carolina Brunch

· \$40.75 ~ 2 entrée · \$45.00 ~ 3 entrée

Prices based on 1.5 hour of service, groups under 50 add \$3 per person, Available before 4PM

Accompaniments

scrambled eggs with toppings ~ cheddar cheese, crumbled bacon, & diced ham

garlic & herb potato & cheddar casserole, chef's garden salad with dressings & vegetable crudités, seasonal sliced fresh fruit salad, marinated mushroom salad, assorted muffins, Danish, buttermilk biscuits, bagels, butter, cream cheeses, honey & jams

juices ~ orange, apple, and cranberry, coffee, iced tea, & hot tea service

Omelet Station**

eggs, egg whites, eggbeaters

add-in ~ ham, bacon, bell pepper, mushroom, onion, spinach, tomato, cheese, jalapenos, salsa

Entrée Selections (choose 2 or 3)

Belgian waffles with toppings ~ seasonal fruit & berries, maple syrup, whipped cream, pecans

southern fried chicken

low country shrimp & grits ~ shrimp, andouille sausage, bacon, over stone ground cheddar grits

wild mushroom ravioli ~ topped with a fresh garlic & basil cream sauce

roasted garlic & peppered London broil ~ served with a roasted garlic demi glaze

Carolina fried catfish ~ battered with a touch of Cajun spices and served with tartar sauce

sweet tea and bourbon chicken ~ sweet tea and bourbon marinated chicken breast

** chef carved roasted turkey breast ~ served with rolls, cranberry chutney, lemon herb mayo

**** \$120.00 attendant fee each**

Champagne or Mimosa service is available for an additional fee per person or per drink.

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