



Embassy Suites Tampa - USF/Near Busch Gardens

3705 Spectrum Boulevard

Tampa, FL 33612

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embassysuitesusf.com

DINNER

DINNER

Dinner Plates (Poultry)

Event Include:

choices of | starter, starch, vegetable & dessert

fresh baked rolls & butter

fresh brewed coffee & iced tea



Starters (Choose 1)

Caesar salad

tossed garden salad | english cucumbers & petite tomatoes

mixed garden greens | seasonal vegetable

fresh spinach salad | warm bacon dressing

Vegetable (Choose 1)

chef's seasonal vegetables

french green beans

broccoli with cheese sauce

sautéed asparagus

corn on the cob

collard greens

Entrées

plantain stuffed chicken \$41 | with swiss & creole sauce

jerk chicken \$41 | airline breast with pickapeppa sauce

lemon chicken \$38 | battered & sautéed with a creamy lemon sauce

manchego chicken \$38 | grilled & topped with manchego, goat cheeses, tomato sauce

mojo chicken \$33 | boneless thighs marinated & grilled

country fried chicken \$33 | boneless breast with supreme sauce

rosemary balsamic duck breast \$40

chicken mediterranean \$41 | stuffed with mozzarella, spinach & sun-dried tomatoes

chicken marsala \$41 | breaded & sautéed with marsala mushroom sauce

chicken dijon \$38 | boneless breast, seared, with a dijon sauce

chicken wellington \$44 | chicken breast with mushroom duxelle wrapped in a puff pastry

chicken paillard \$38

Starch (Choose 1)

roasted red potatoes

mashed potatoes

baked potatoes

herb roasted yukon gold potatoes

rice pilaf

white rice & red beans

yellow rice & black beans

sweet plantains

yucca con mojo

penne marinara

Dessert (Choose 1)

traditional key lime pie

chocolate mousse cake

pecan caramel pie

tropical tart

New York style cheesecake

If two entrées are offered, the higher price will apply. If a third entrée selection is offered, an additional \$5 per person will apply to the highest priced menu item.

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.

DINNER

Dinner Plates (Beef, Pork & Lamb)

Event Include:

choices of | starter, starch,
vegetable & dessert

fresh baked rolls & butter

fresh brewed coffee & iced tea



Starters (Choose 1) pp

Caesar salad

tossed garden salad | english
cucumbers & petite tomatoes

mixed garden greens | seasonal
vegetable

fresh spinach salad | warm bacon
dressing

Vegetable (Choose 1)

chef's seasonal vegetables

french green beans

broccoli with cheese sauce

sautéed asparagus

corn on the cob

collard greens

Entrées

grilled flank* \$44
chimichurri sauce

N.Y. strip* \$50 | grilled with
caramelized onions & herb butter

picadillo \$38

ropa vieja \$38

beef tenderloin carbonara* \$44
prosciutto wrapped with
parmesan crust

beef Wellington* \$50

herb crusted prime rib* \$53
rosemary au jus

pepper crusted london broil*
\$40 bourbon sauce

filet mignon* \$58

roast pork \$39 | marinated, roasted &
sliced with onion marmalade

Cuban pulled pork \$39 | mojo sauce

apple & raisin pork tenders \$39
loin medallions with cinnamon &
cuban rum sauce

rosemary pork tenders \$39
crusted medallions

roast lamb \$50 | mint demi

Starch (Choose 1)

roasted red potatoes

mashed potatoes

baked potatoes

herb roasted Yukon gold potatoes

rice pilaf

white rice & red beans

yellow rice & black beans

sweet plantains

yucca con mojo

penne marinara

Dessert (Choose 1)

traditional key lime pie

chocolate mousse cake

pecan caramel pie

tropical tart

New York style cheesecake

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DINNER

Dinner Plates (Fish, Seafood & Vegetable)

Event Include:

choices of | starter, starch,
vegetable & dessert

fresh baked rolls & butter

fresh brewed coffee & iced tea



Starters (Choose 1)

caesar salad

tossed garden salad | english
cucumbers & petite tomatoes

mixed garden greens | seasonal
vegetable

fresh spinach salad | warm bacon
dressing

Vegetable (Choose 1)

chef's seasonal vegetables

french green beans

broccoli with cheese sauce

sautéed asparagus

corn on the cob

collard greens

Entrées

shrimp in creole sauce \$39 | jumbo
shrimp, sweet & sour tomato sauce

salmon Wellington \$44 | traditional
with lemon beurre blanc

potato crusted salmon florentine \$42
potato crust, atop sautéed mushroom &
spinach

crab stuffed tilapia \$42

blackened tilapia \$38
lemon butter

grilled salmon \$42 | honey, chipotle
& lime glaze

eggplant parmesan \$32

vegetable paella \$33 | seasonal
vegetables, spanish rice, tomatoes &
saffron

vegetable Wellington \$32

grilled vegetable Napoleon \$32
tomato coulis

cheese manicotti Florentine \$30

pasta primavera \$30 | spring
vegetables, white sauce, romano &
parmesan cheeses

Starch (Choose 1)

roasted red potatoes

mashed potatoes

baked potatoes

herb roasted Yukon gold potatoes

rice pilaf

white rice & red beans

yellow rice & black beans

sweet plantains

yucca con mojo

penne marinara

Dessert (Choose 1)

traditional key lime pie

chocolate mousse cake

pecan caramel pie

tropical tart

New York style cheesecake

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DINNER

Dinner Buffet

Grand Palm Buffet

\$45 | 2 entrée

\$49 | 3 entrée

Salads & Fruit (Choose 3)

mixed garden greens

tossed salad | with assorted dressing

tomato mozzarella salad

antipasto salad

Caesar salad

fruit salad

Entrées (Choose 2 or 3)

plantain stuffed chicken | with swiss & creole sauce

chicken Mediterranean | stuffed with mozzarella, spinach & sun-dried tomatoes

lemon chicken | battered and sautéed with a creamy lemon sauce

Manchego chicken | grilled and topped with manchego, goat cheeses, tomato sauce

mojo chicken | boneless thighs marinated & grilled

roasted sirloin* | caramelized onions & herb butter

apple & raisin pork tenders | loin medallions with cinnamon & cuban rum sauce

rosemary pork tenders | crusted medallions

roast lamb | mint demi

breaded boneless pork chops | breaded tenderloin medallions with country gravy

grilled flank* | chimichurri sauce

pepper crusted london broil* | bourbon sauce

shrimp in creole sauce | jumbo shrimp, sweet & sour tomato sauce

potato crusted salmon Florentine | potato crust, atop sautéed mushroom & spinach

crab stuffed tilapia

grilled salmon | honey, chipotle & lime glaze

**entrée selections presented buffet style with seasonal vegetable and choice of roasted red potatoes, rice pilaf, or garlic mashed potatoes*

Event Includes:

beverage station | featuring:

fresh brewed coffee

iced tea

fresh baked rolls & butter

chef's dessert display



Prices based on 2 hours of service. Groups under 20 add \$3 per person.

**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.*

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