



EMBASSY SUITES®

Crystal City National Airport

CATERING MENUS



Breakfast

Start Your Day Off Right



BREAKFAST

Simple Beginnings

Start your day with a variety of breakfast selections

CONTINENTAL BREAKFAST BUFFETS

1 hour of service

Groups under 10 add \$100 small group fee

FRESH START.....\$28.00 pp

- Assorted Pastries to include, Muffins, Danishes, Fresh Flaky Croissants and mini cinnamon buns.
- Served with Butter, fruit Preserves & Jam
- Chef's seasonal sliced fruits
- Individual Yogurt Parfaits
- Fresh whole fruit to include Orange, Apple & Banana

MORNING EXPRESS.....\$30.00 pp

- Assorted Pastries to include, Muffins, Danishes, Fresh Flaky Croissants and Mini Cinnamon Buns.
- Served with Butter, Fruit Preserves & Jam
- Chef's seasonal sliced fruits.
- Assorted individual cereals, whole milk, 2%, skim milk
- Assorted Bagels with cream cheese spreads
- Fresh whole Fruit to include Orange, Apple, and Banana

FULL BREAKFAST BUFFETS

1 hour of service

Groups under 10 add \$100 small group fee

COUNTRY START.....\$38.00 pp

- Fresh Seasonal Fruit
- Assorted Muffins, Danish, Flaky Croissants
- Yogurt Parfaits
- Assorted Bagels cream cheese spreads.
- Freshly Made Oatmeal
- French Toast
- Country Fresh Scrambled Eggs
- Smoked Bacon or Sausage Links
- Home-Style Breakfast Potatoes

SUNRISE MORNING.....\$44.00 pp

- Sliced Fresh Seasonal Fruit, Grapes & Mixed Berries
- Assorted Muffins, Danishes & Fresh Flaky Croissants
- Served with Butter, Fruit Preserves & Jam
- Assorted Bagels with cream cheese spread
- Greek Yogurt with Granola, Honey & Raisins
- Corn Beef Hash
- Country Fresh Scrambled Eggs
- Smoked Bacon or Sausage Links
- Home-Style Breakfast Potatoes
- French toast with Maple Syrup
- Grits or Oatmeal
- Orange, Apple, and Cranberry Juices

ALL SERVED WITH

- Chilled Orange Juice
- Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

**Food & Beverage charges are subjected to 26% gratuity, a portion of which will be given directly to the servers, and where applicable, bussers and/or bartenders assigned to the event. Food & Beverage tax is 10.0%



BREAKFAST

Simple Beginnings

Start your day with a variety of breakfast selections

PLATED BREAKFAST

TRADITIONAL BREAKFAST.....\$24.00 pp

- Fresh Scrambled Eggs, home style breakfast potatoes and choice of Smoked Bacon and pork sausage-or-Turkey Bacon (served with bread and butter)

BOURBON BANANA FRENCH TOAST....\$24.00 pp

- griddle french toast topped with bourbon bananas toasted pecans, cinnamon butter, and maple syrup

GRILLED SIRLOIN.....\$38.00 pp

- Sunny side up, roasted asparagus, home-style-breakfast potatoes

ROASTED VEGETABLE QUICHE.....\$27.00 pp

- Baby spinach, gruyere cheese, with roasted tomato coulis

Add a first course to your breakfast
for \$6/person:

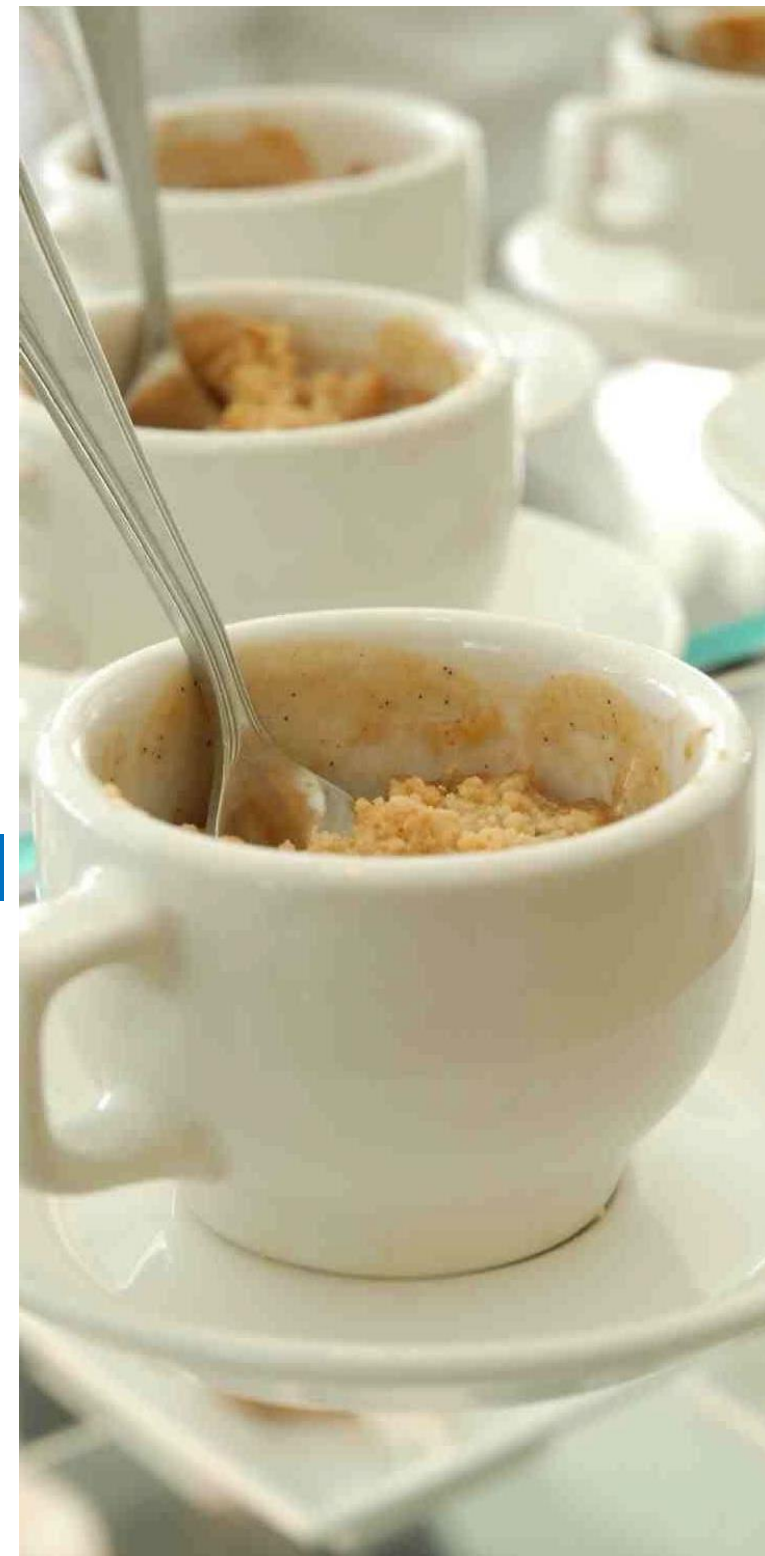
Sliced fresh fruit, yogurt parfait or fresh berries

COLD A LA CARTE

- Freshly Made Oatmeal.....\$6/person
- Country Fresh Scrambled Eggs.....\$8/person
- Smoked bacon or breakfast pork sausage.....\$6/person
- Home-Style Breakfast Potatoes.....\$6/person
- French Toast with Maple Syrup.....\$10/person
- Breakfast Burritos fresh scrambled eggs, homemade salsa, chopped avocado, charro beans and corn tortillas.....\$10/person
- Croissant Sandwich with eggs, cheddar and smoked ham.....\$84/dozen
- Breakfast sliders sausage patty, eggs and cheddar cheese.....\$72/dozen
- Scones with butter, fruit preserves and honey yogurt.....\$32/dozen

HOT A LA CARTE

- Yogurt Parfait house made granola, and fresh berries.....\$8/person
- Individual cereals, whole milk, 2%, skim milk.....\$4/person
- Hot Oatmeal with raisins, walnuts, honey and brown sugar.....\$6/person
- Chef's seasonal sliced fruits.....\$8/person
- Assorted muffins.....\$36/dozen
- Flakey croissants.....\$34/dozen
- Whole fresh fruit of the moment..\$3/each



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Breaks

Refreshments, light bites, and sweets to keep your guests engaged



BREAKS

Take a Breather

Give your guests a chance to rejuvenate their minds with these break selections

BREAK STATIONS

FRESH POPCORN BREAK.....\$16.00 pp

- Fresh Popped Popcorn
- Pretzels with Dip
- Assorted Candies

ICE CREAM SUNDAE BAR.....\$12.00 pp

- Assorted Ice Cream
- Carmel Sauce
- Hot Fudge
- Whipped Cream

FRESH SNACK BREAK.....\$18.00 pp

- Hummus
- Pita chips
- Crudité
- Granola Bars

THE MUNCHIES.....\$16.00 pp

- Trail Mix
- Goldfish Cheese Crackers
- Potato Chips
- Spinach dip with grilled pita
- Miniature Chocolates

COOKIE MONSTER.....\$16.00 pp

- Freshly Baked Cookies
- Brownies and Lemon Bars
- Milk

DELICIOUS BREAK.....\$17.00 pp

- Soft Pretzels
- Queso Dip
- Corn Tortilla Chips
- Guacamole
- Salsa

FRESH SNACK BREAK.....\$18.00 pp

- Hummus
- Pita chips
- Crudité
- Granola Bars

BREAK PACKAGE

MIX & MATCH BREAK ITEMS

ONE BREAK ITEM.....\$8.00 pp

TWO BREAK ITEMS.....\$14.00 pp

THREE BREAK ITEMS.....\$18.00 pp

- assorted pastries & muffins
- assorted bagels with cream cheese
- yogurt with homemade granola
- freshly baked jumbo cookies
- freshly baked brownies
- assorted cupcakes
- assorted doughnuts
- lemon bars
- strawberry tartlets
- hand dipped pretzel rods
- assorted granola & power bars
- fresh fruit kabobs or fresh whole fruit
- honey comb and fresh berries
- sun-kissed cherry and almond trail mix
- hummus with lavosh crackers, carrot, & celery sticks
- green apple wedges with caramel dipping sauce
- chocolate covered strawberries
- white chocolate covered pretzels
- crunchy peanut brittle
- pico de gallo or guacamole with tortilla chips
- spinach dip with grilled pita
- gourmet mixed nuts

ALL DAY BEVERAGE BREAK.....\$18.00 pp

- regular and decaffeinated coffee
- Bigelow herbal teas
- assorted Tropicana juice (am only)
- assorted Coke products (pm only)
- bottled water

Break selections based on 30 minutes of service.



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Lunch

Be it a cold or warm meal, our lunch selections are sure to please



LUNCH

Fast & Fresh

These buffet selections are quick, healthy options any guest can enjoy

BOXED LUNCHES

(3) SELECTIONS \$34.00

(4) SELECTIONS \$38.50

- Smoked Turkey with Applewood Smoked Bacon, Lettuce, Tomato & Avocado Spread on a Croissant
- Tuna Salad Wrap with Shredded Lettuce, Provolone & Tomatoes
- Mediterranean Chicken Wrap with Baby Spinach, Olives, Tomatoes & Feta Cheese
- Grilled Chicken with Roasted Tomatoes, Goat Cheese & Baby Spinach on a Brioche Roll
- Roast Beef with Havarti cheese, Baby Spinach, pickled onions & Grain Mustard Aioli on Sourdough
- Grilled Vegetable club with Spinach, zucchini, onions & Herb Cream Cheese
- Smoked Ham and Swiss Cheese Wrap with Lettuce, Tomato, Green Onion & Dijonnaise

Boxes served with country style potato salad, soft drinks, potato chips and cookies



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LUNCH

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PLATED LUNCHES

Groups under 10 add \$100 small group fee

All plated lunches served with one selection of appetizer, chef's selection of seasonal vegetable, one selection of dessert, unsweetened iced tea, freshly brewed coffee, and hot tea service

APPETIZER SELECTION:

MEDITERRANEAN SALAD

watercress, arugula, and romaine lettuce, sun-kissed cranberries and apricots, candied pecans, gorgonzola cheese, maple pear dressing

TANGY ARUGULA SALAD

arugula, citrus sections, pistachios, shaved red onions, aged parmesan, cracked black pepper, fresh lemons, extra virgin olive oil

CAESAR SALAD

romaine lettuce, aged parmesan, caesar dressing

BABY SPINACH SALAD

baby spinach, oven roasted tomatoes, red onions, chopped egg, warm bacon vinaigrette

OVEN ROASTED TOMATO BASIL SOUP OR CHICKEN TORTILLA SOUP

*additional \$2.00 pp charge

ENTRÉE SELECTION:

BUTTER & HERB ROASTED NEW YORK STRIP: \$46

served with mushroom demi glazed with sour cream whipped potatoes & seasonal mixed vegetables

CHILI LIME FLANK STEAK: \$42

served with sweet chili sauce, cranberry & almond rice & haricot verts

SHORT RIB: \$42

parsnip puree with mushroom ragout, roasted potatoes & carrot medley

HERB CRUSTED SALMON: \$42

basmati rice, curry sauce & dried cranberries

PEACAN WALNUT CRUSTED FOUNDER: \$43

lemon butter sauce, fresh arugula, fennel, radish & fingerling potatoes

CHESAPEAKE CRAB CAKES: \$46

red roasted polenta, broccolini & spicy Cajun remoulade.

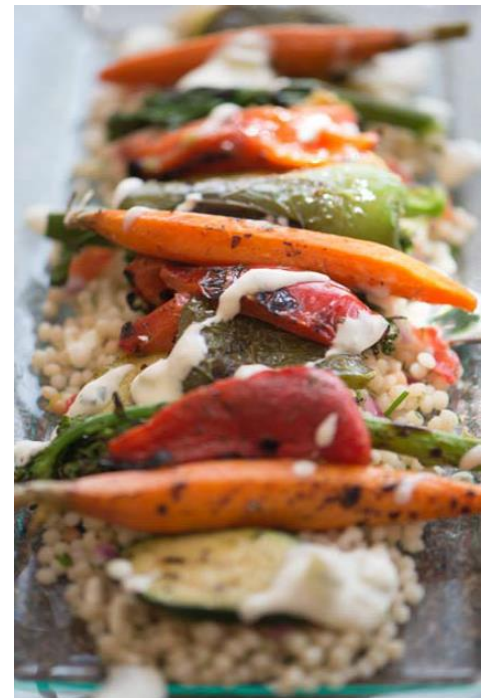
ZUCCHINI PASTA: \$36

Served with vegetables

VEGETABLE RATATOUILLE : \$36

Roasted vegetables pan jus

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LUNCH &
DINNER

Fast & Fresh

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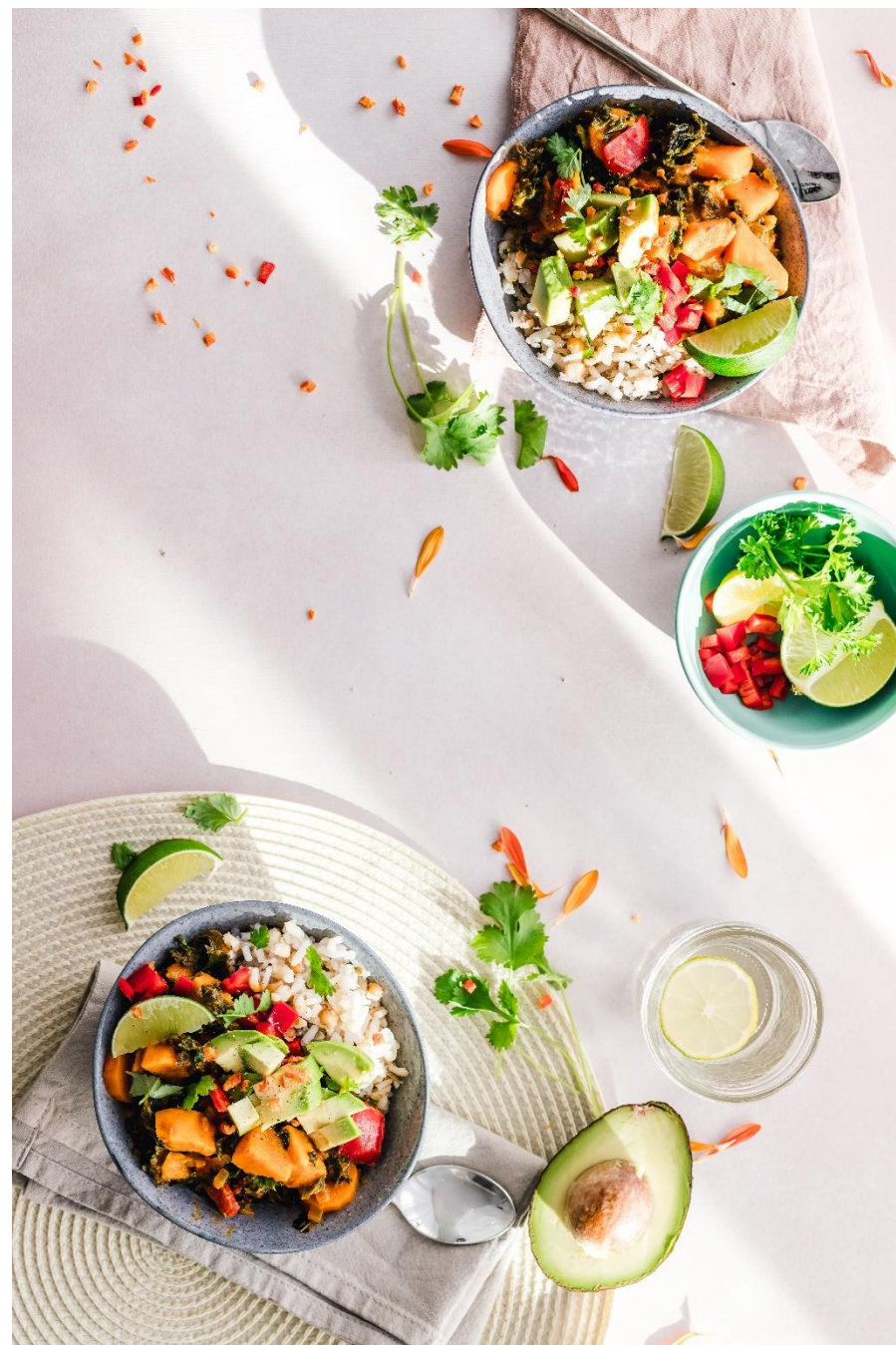
SOUTHWESTERN BUFFET

Lunch: \$45

Dinner: \$55

Groups under 10 add \$100 small group fee

- Chicken Tortilla Soup
- Southwest Salad
- Smoked Chicken Breast with Black Bean Sauce & Mexican Crema
- Butter & Herb Roasted Flank Steak with Herb Mushroom Ragout
- Spicy Black Beans
- Spanish Rice
- Roasted Peppers and Onions
- Toppings: Pico de Gallo, Shredded Lettuce, Sour Cream, Guacamole, Corn Tortilla Chips & warm Flour Tortillas
- Dessert: Chef's choice



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LUNCH &
DINNER

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ITALIAN BUFFET

Lunch: \$47

Dinner: \$57

Groups under 10 add \$100 small group fee

- Italian Wedding Soup
- Classic Caesar Salad
- Marinated Mozzarella, Cherry Tomato & Basil Salad

- Grilled Salmon with grilled artichokes and olives
- Spicy Italian Sausage Peppers, Onions & Fire Roasted Tomatoes with Penne Pasta
- Grilled Chicken Breast with Pepperoni Marinara Sauce with Penne Pasta
- Spinach Tortellini in Mushroom Cream Sauce

- Green Beans
- Freshly Grated Parmesan Cheese
- Garlic Bread

- Dessert: Tiramisu



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LUNCH &
DINNER

Fast & Fresh

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SOUTHERN CUISINE

Lunch: \$44

Dinner: \$54

Groups under 10 add \$100 small group fee

- Black eyed pea salad with peppers, onions, fresh cilantro, roasted red onion vinaigrette
- Mixed greens, carrots, tomatoes, buttermilk ranch, vinaigrette dressing

- Memphis- Style Barbecue Pork Ribs
- Buttermilk Fried Chicken with country gravy
- Pan fried Trout

- Candied Yams
- String Beans
- Mashed Potatoes and Gravy
- Corn Bread

- Dessert: Red Velvet Cake

TASTY ADDITIONS:

- Chicken and Waffles \$9.00 pp
- Carolina Barbecue pulled pork \$8.00 pp
- Shrimp and Grits \$10.00 pp



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CLASSIC BUFFET

Lunch: \$50

Dinner: \$64

Groups under 10 add \$100 small group fee

- Baby Mixed Greens
- Classic Caesar Salad

- Sautéed Chicken Breast with Mushroom Marsala Jus
- Pan-Seared Atlantic Salmon with Dill Cream Sauce
- Grilled Teriyaki Flank Steak with roasted cherry tomatoes & vegetables

- Garlic Mashed Potatoes
- Seasonal Selection of Fresh Vegetables
- Fresh Baked Rolls with Butter

- Dessert: Cheesecake or Triple Chocolate Cake

TASTY ADDITIONS:

- Crab Cake \$12.00 pp
- Beef Tenderloin \$10.00 pp



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Dinner

Our handcrafted dinner selections provide great choices for a casual affair or an elegant event



DINNER

Chef's Specialty Creations

Your guests are sure to enjoy one of our chef's specialty plates

All plated dinners served with one selection of appetizer, chef's selection of seasonal vegetable, one selection of dessert, unsweetened iced tea, freshly brewed coffee, and hot tea service

Groups under 10 add \$100 small group fee

APPETIZER SELECTION

MEDITERRANEAN SALAD

- watercress, arugula, and romaine lettuce, sun-kissed cranberries and apricots, candied pecans, gorgonzola cheese maple pear dressing

TANGY ARUGULA SALAD

- arugula, citrus sections, pistachios, shaved red onions, aged parmesan, cracked black pepper, fresh lemons, extra virgin olive oil

CAESAR SALAD

- romaine lettuce, aged parmesan, caesar dressing

BABY SPINACH SALAD

- baby spinach, oven roasted tomatoes, red onions, chopped egg, warm bacon vinaigrette

OVEN ROASTED TOMATO BASIL SOUP

MARYLAND CRAB BISQUE*

*additional \$2.00 pp charge



ENTREE SELECTION

HERB & BUTTER ROASTED NEW YORK STRIP.....\$58.00 pp

- served with mushroom demi glazed with sour cream whipped potatoes & seasonal mixed vegetables

CHILI LIME FLANK STEAK.....\$56.00 pp

- served with sweet chili sauce, cranberry & almond rice & haricot verts

SHORT RIB.....\$54.00 pp

- parsnip puree with mushroom ragout, roasted potatoes & carrot medley

ATLANTIC SALMON.....\$56.00 pp

- Mushroom risotto & lobster sauce

PAN SEARED SNAPPER.....\$56.00 pp

- lemon butter sauce, fresh arugula, fennel, radish & fingerling potatoes

CHESAPEAKE CRAB CAKES.....\$58.00 pp

- red roasted polenta, broccolini & spicy Cajun remoulade

TORTELLINI CARBONARA.....\$44.00 pp

- Served with vegetables

VEGETABLE RATATOUILLE.....\$44.00 pp

- Roasted vegetables pan jus

DESSERT SELECTION

- carrot cake with cream cheese icing
- new york style cheesecake
- key lime pie
- bread pudding with vanilla bourbon sauce
- chocolate decadent cake



CHOOSE MAXIMUM OF THREE ENTREES

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Reception

Whether the start of a meal or the main event, our reception offerings will help create a truly unique experience



Hors d'Oeuvres Reception

Menu selection is easy with one of our reception packages.

CLASSIC COCKTAIL RECEPTION.....\$40.00 pp
WITH TWO HOUR BEER & WINE BAR.....\$68.00 pp

- Artisan cheese board with fig jam, dried fruits, nuts, crackers, lavosh, and baguettes
- Fresh vegetable display with chipotle dip
- Tomato and basil bruschetta
- Chicken kabobs with tzatziki sauce
- Mini beef wellington
- Vegetable potstickers

TRADITIONAL COCKTAIL RECEPTION.....\$46.00 pp
WITH TWO HOUR BEER & WINE BAR.....\$74.00 pp

- Artisan cheese board with fig jam, dried fruits, nuts, crackers, lavosh, and baguettes
- Fresh vegetable display with chipotle dip
- Coconut shrimp with mango sauce
- Chicken kabobs with tzatziki sauce
- Beef kabobs with tzatziki sauce
- Chicken potstickers
- Vegetable potstickers
- Vietnamese Style Spring Roll with Sesame Garlic Sauce

➤ ASSORTED DESSERT SELECTION.....\$12.00 pp

- mini cannoli's and eclairs
- assorted fruit tarts
- strawberry shortcake parfaits
- miniature cupcakes
- chocolate mousse cups
- miniature crème brulee

Groups under 10 add \$100 small group fee

Hors d'Oeuvres Packages are replenished for a two-hour period.

Substitutions may be made.

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Chef's Specialty Displays

Classic guest favorites make every reception a hit

FRESH MARKET DISPLAY

Small (serves up to 25 people).....	\$125.00
Medium (serves up to 50 people).....	\$195.00
Large (serves up to 75 people).....	\$250.00

- harvest of farm fresh vegetables with chipotle dip

ANTIPASTO DISPLAY

Small (serves up to 25 people).....	\$160.00
Medium (serves up to 50 people).....	\$245.00
Large (serves up to 75 people).....	\$295.00

- cured meats, artisan cheeses, mixed olives, marinated grilled vegetables, oven roasted peppers & tomatoes

ARTISAN CHEESE BOARD

Small (serves up to 25 people).....	\$145.00
Medium (serves up to 50 people).....	\$210.00
Large (serves up to 75 people).....	\$280.00

- assorted array of domestic and european cheese with fig jam dried fruits, nuts
- assorted crackers, lavosh, and baguettes

FRESH FRUIT DISPLAY

Small (serves up to 25 people).....	\$145.00
Medium (serves up to 50 people).....	\$210.00
Large (serves up to 75 people).....	\$280.00

- sliced fresh seasonal fruits & berries with vanilla maple cream

ASSORTED DESSERT STATION.....\$12.00 pp

- mini cannolis and eclairs, assorted fruit tarts
- strawberry shortcake parfaits, miniature cupcakes
- chocolate mousse cups, miniature crème brulee



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Wine, Beer, & Spirits



BEVERAGES

Quench Your Thirst

with a variety of beverage selections

BAR PACKAGES

	2 HOUR	3 HOUR	4 HOUR
BLUE BAR.....	\$24.00pp.....	\$30.00pp.....	\$36.00pp
GOLD BAR.....	\$34.00pp.....	\$42.00pp.....	\$48.00pp
DIAMOND BAR.....	\$42.00pp.....	\$48.00pp.....	\$54.00pp

BLUE BAR

- Wycliff Brut Sparkling Wine. CA
- Copper Ridge Chardonnay, CA
- Copper Ridge Cabernet Sauvignon , CA
- Gordon’s Vodka
- Gordon’s Gin
- Ron Castillo Rum
- El Toro Silver or Gold Tequila
- Early Times Bourbon
- Windsor Canadian Whiskey
- Grant’s Family Scotch
- Hiram Walker Cordial

GOLD BAR

- Prosecco Spumante DOC, Italy
- Proverb Chardonnay, CA
- Proverb Cabernet Sauvignon , CA
- Smirnoff Vodka
- New Amsterdam Gin
- Myer’s Platinum Rum
- Sauza 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Canadian Club Whiskey
- J&B Scotch
- Hiram Walker Cordial

DIAMOND BAR

- Domaine Ste. Michelle Brut, WA
- Greystone Chardonnay, CA
- Greystone Cabernet Sauvignon , CA
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Silver Tequila
- Jack Daniel’s
- Canadian Club Whiskey
- Dewar’s White Label Scotch
- Hiram Walker Cordial

\$150.00 Bartender Fee, 1 Bartender per 100 People
 \$500.00 Minimum Beverage Revenue Requirement for all Cash Bars and Consumption Bars

CASH BARS

BLUE CASH BAR

- Cocktails.....\$10.00 each
- Domestic Beer.....\$8.00 each
- Imported Beer.....\$9.00 each
- Wine by the Glass.....\$9.00 each
- Assorted Soft Drinks.....\$5.00 each

GOLD CASH BAR

- Cocktails.....\$12.00 each
- Domestic Beer.....\$9.00 each
- Imported Beer.....\$10.00 each
- Wine by the Glass\$12.00 each
- Assorted Soft Drinks.....\$5.00 each

Domestic Bottle Beer Includes

- Blue moon Belgian White
- Bud Light
- Budweiser
- Coors Light
- Michelob Ultra
- Miller Lite
- Samuel Adams Boston Lager

Import Bottle Beer Includes

- Corona Extra or Corona Light
- Heineken
- Stella Artois

CHAMPAGNE TOAST

- House Champagne Toast.....\$5.00 pp

