



EMBASSY SUITES

Santa Clara - Silicon Valley

HOLIDAY MENU



A 26% Taxable Service Charge and 9.125% Sales Tax will be added to all Charges and are Subject to Change without Notice.



EMBASSY SUITES

Santa Clara - Silicon Valley

Reindeer Plated Menu

Lunch \$62 | Dinner \$87

Prices per person and includes Freshly Brewed Iced Tea for Lunch and Rolls and Butter, Freshly Brewed Starbucks Regular and Decaf and Assorted Tazo Teas for Dinner

Choice of One Salad

Mixed Green Salad with Italian Vinaigrette
Classic Caesar Salad
Spinach Salad with Candied Walnuts, Dried Cranberries served with Balsamic Vinaigrette

Choice of Two Entrees

Chicken Picatta

Boneless Skinless Chicken Breast with White Wine and Capers
served with Rice Pilaf and Seasonal Vegetables

Lemon Pepper Salmon

Seared Salmon with Mango Salsa served with Rice Pilaf and Seasonal Vegetables

Grilled Ribeye

With a Red Wine Demi Sauce
served with Roasted Fingerling Potatoes and Sautéed Seasonal Vegetables

Capellini Pasta

With Cherry Tomatoes, Fresh Basil and Garlic

Choice of One Dessert

Carrot Cake
Raspberry Cake
Lemon Cake
Mocha Cake



EMBASSY SUITES

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Snowflake Plated Menu

Lunch \$67 | Dinner \$92

Prices per person and includes Freshly Brewed Iced Tea for Lunch and Rolls and Butter, Freshly Brewed Starbucks Regular and Decaf and Assorted Tazo Teas for Dinner

Choice of One Salad

Mixed Green Salad with Italian Vinaigrette
Classic Caesar Salad
Spinach Salad with Candied Walnuts, Dried Cranberries served with Balsamic Vinaigrette
Arugula Salad with Sliced Pears, Red Onions, Cherry Tomatoes, Pointe Reyes Bleu Cheese served with Italian Dressing

Choice of Two Entrees

Roasted Airline Chicken
Roasted Airline Chicken Breast on a Lemon Risotto with Roasted Brussel Sprouts

Blackened Mahi Mahi
With Lemon Blanc Sauce served with Pineapple Salsa, Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Filet Mignon
With a Port Wine Demi Glaze served with Roasted Garlic Mashed Potatoes and Sautéed Seasonal Vegetables

Grilled Portobello Mushroom Stack
Layered with Grilled Zucchini, Red Bell Peppers, Yellow Squash and Mushroom Sauce served with Roasted Garlic Mashed Potatoes

Choice of One Dessert

Double Chocolate Cake
Marble Cake
Tiramisu
Cheesecake



EMBASSY SUITES

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Snowman Buffet

Lunch \$67 | Dinner \$89

Prices per person and includes Freshly Brewed Iced Tea for Lunch and Rolls and Butter, Freshly Brewed Starbucks Regular and Decaf and Assorted Tazo Teas for Dinner

Choice of One Salad

Mixed Green Salad with Italian Vinaigrette
Classic Caesar Salad
Spinach Salad with Candied Walnuts, Dried Cranberries served with Balsamic Vinaigrette

Choice of Two Sides

Rosemary Roasted Red Potatoes
Rice Pilaf
Grilled Vegetables with Gorgonzola Cheese (Cold)
Sautéed Seasonal Mixed Vegetables (Hot)

Choice of Two Entrees

Chicken Marsala
Boneless Skinless Chicken Breast topped with Mushroom Marsala Sauce

Pan Seared Salmon
Salmon Filet with Lemon Caper Sauce

Filet Mignon
With Port Glaze Demi

Mushroom Ravioli
With Pesto Cream Sauce

Chef's Choice of Holiday Desserts



EMBASSY SUITES

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Mistletoe Buffet

Lunch \$73 | Dinner \$95

Prices per person and includes Freshly Brewed Iced Tea for Lunch and Rolls and Butter, Freshly Brewed Starbucks Regular and Decaf and Assorted Tazo Teas for Dinner

Choice of One Salad

Mixed Green Salad with Italian Vinaigrette
Classic Caesar Salad
Spinach Salad with Candied Walnuts, Dried Cranberries served with Balsamic Vinaigrette
Arugula Salad with Sliced Pears, Red Onions, Cherry Tomatoes, Pointe Reyes Bleu Cheese served with Italian Dressing

Choice of Two Sides

Cornbread Stuffing
Roasted Garlic Mashed Potatoes
Potato Rosti
Rice Pilaf
Grilled Vegetables with Gorgonzola Cheese (Cold)
Sautéed Seasonal Mixed Vegetables (Hot)

Choice of Two Entrees

Sliced Roasted Turkey
With Cranberry Relish and Turkey Gravy

Blackened Swordfish
With Lemon Blanc Sauce served with Pineapple Salsa

Prime Rib
Rosemary and Garlic Herb Crusted with Au Jus

Lemon Asparagus Risotto
Creamy Risotto with Fresh Lemon Juice tossed with Freshly Steamed Asparagus

Chef's Choice of Holiday Desserts



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HORS D'OEUVRES | \$9 per piece

-Minimum order of 24 pieces-

- Assorted Mini Quiche
- Chicken Satay with Peanut Sauce
- Beef Teriyaki Skewers
- Beef Empanada
- Spinach Spanakopita
- Spiced Potatoes Samosa
- Tomato, Basil & Mozzarella Bruschetta
- Chicken or Vegetables Pot Stickers
- Egg Rolls



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BEER

Domestic	\$13.00
Budweiser	
Budweiser Light	
Miller Lite	
Imported	\$16.00
Blue Moon Belgian White	
Corona Extra	
Corona Light	
Heineken	
Stella Artois	
Stone IPA	

WINE

	Glass	Bottle
Sparkling Wine		
Sparkling, Wycliff Brutt, CA	\$12.00	-
Riondo, Prosecco Spumante DOC, Italy	\$13.00	-
Sparkling, Domaine Ste. Michelle Brut, Coulmbia Valley WA	\$14.00	-
Chardonnay		
Copper Ridge, CA	\$10.00	-
Proverb, CA	\$10.00	\$42.00
Greystone, CA	\$13.00	-
Cabernet Sauvignon		
Copper Ridge, CA	\$10.00	-
Proverb, CA	\$10.00	-
Greystone, CA	\$13.00	-



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Blue BRANDS | \$10 & up

WINE

Sparkling Wine, Wycliff Brutt, CA
Chardonnay Copper Ridge CA
Cabernet Sauvignon, Copper Ridge CA

BEER

Budweiser
Bud Light
Millet lite
Corona Extra
Corona Light
Heineken

LIQUOR

Gordon's Diageo
Gordon's Diageo
Ron Castillo Bacardi USA
El Toro Beam Suntory
Early Times Brown-Forman
Windsor Canadian Beam Suntory
Grant's Family William Grant & Sons LTD
Hiram Walker Pernod Ricard

Gold BRANDS | \$12 each & up

WINE

Riondo, Prosecco Spumante DOC, Italy
Chardonnay, Proverb CA
Cabernet Sauvignon, Proverb CA

BEER

Blue Moon Belgian White
Bud Light
Miller Lite
Corona Extra
Corona Light
Stella Artois
Heineken

LIQUOR

Smirnoff, Diageo
New Amsetrdam E&J Gallo
Myer's Platinum, Diageo
Sauza 100% Blue Agave Silver Beam Suntory
Jim Beam Beam Suntory
Canadian Club Bean Suntory
J&B Diageo
Hiram Walker, Pernod Ricard

Diamond BRANDS | \$13 each & up

WINE

Sparkling Domaine Ste. Michelle Brut, Columbia Valley WA
Chardonnay, Greystone CA
Cabernet Sauvignon, Greystone CA

BEER

Blue Moon Belgian White
Bud Light
Miller Lite
Stella Artois
Corona Extra
Corona Light
Stone IPA

LIQUOR

Absolut, Pernod Ricard
Tanqueray ,Diageo
Bacardi Superior, Bacardi USA
1800 Silver Proximo Spirits
Jack Daniel's Brown-Forman
Canadian Club Bea, Suntory
Dewar's White Label, Bacardi USA
Hiram Walker, Pernod Ricard