



2300 Featherstone Rd.
Auburn Hills, MI 48326
248.334.2222

EMBASSY SUITES
www.esauburnhills.embassysuitesbyhilton.com



banquet menus
& meeting packages



BREAKFAST BUFFETS Breakfast Buffets require a minimum of 15 guests.

All Buffets served with Apple and Orange Juices, Freshly Brewed Coffee and a Selection of Teas.

FITNESS FIRST

Fresh seasonal cut fruit, Individual Flavored Yogurt, Assorted Granola Bars, Cottage Cheese, and Bottled Water... \$9.00

CLASSIC CONTINENTAL

Assorted Muffins, Bagels with Cream Cheese, Individual Fruit Yogurt and Seasonal Sliced Fruit... \$13.00 Per Person

ALL-AMERICAN BUFFET

Assorted Muffins, Bagels with Cream Cheese, Individual Fruit Yogurt, Seasonal Sliced Fruit, Scrambled Eggs, Crisp Apple wood Smoked Bacon, Sausage Links, Seasoned Breakfast Potatoes... \$18.00 Per Person

BUFFET ENHANCEMENTS Pricing below is based on adding to an existing Breakfast Buffet

HOT ADDITIONS

Choose From:

Biscuits and Gravy

Pancakes

Waffles

Bacon

Sausage

\$3.00 Per Person

BREAKFAST SANDWICHES

Choose From:

- Breakfast Burrito with Scrambled Eggs,

Chorizo, Cheddar Cheese, Peppers, Onion

- Bacon, Egg and Cheese Biscuits

- Sausage, Egg and Cheese Biscuits

- Egg, Spinach, Smoked Gouda and Ham served

on an English Muffin

\$4.00 Per Item

OMELET ACTION STATION

Omelets Made to Order

Omelet Station requires a \$75 Chef Fee,
up to 50 people max

\$7.00 Per Person

BREAKFAST

ALA CARTE ITEMS

BREAKFAST BREADS

Choose From:

Assorted Pastries Assorted Bagels & Cream Cheese

Cinnamon Buns Freshly Baked Croissants

Assorted Muffins Assorted Cookies or Brownies

\$22.00 Per Dozen

BEVERAGES

Individual Juices... \$3.00 Each

Assorted Soda & Bottled Water... \$2.25 Each

Pellegrino... \$3.50 Each

Red Bull... \$5.00 Each

Fresh Brewed Coffee & Assorted Teas... \$45.00 Per Gallon

*All Food and Beverage subject to 22% Service Charge and 6% State Sales Tax. Prices are subject to change without notice.



BREAK PACKAGES

FITNESS FIRST

Seasonal Cut Fruit
Individual Yogurt
Fresh Vegetable Tray
Assorted Dips
Assorted Granola Bars

\$10.00 Per Person

THE ENERGIZER

Whole Fruit
Yogurt Covered Raisins
Low-Fat Baked Chips
Rice Krispies Treats
Assorted Energy Bars

\$14.00 Per Person

STADIUM BREAK

Potato Chips with French Onion Dip
Soft Pretzels with Spicy Mustard
Nacho Chips with Cheese
Salted Peanuts

\$12.00 Per Person

AFTERNOON SIESTA

Corn Tortilla Chips
Housemade Salsa
Sour Cream and Guacamole
Build Your Own Nacho Station
Assorted Toppings

\$12.00 Per Person

THE DETROITER

Assorted Better Made Snacks
Hot Pretzels
Saunders Hot Fudge Bumpy Cake
Faygo Pop

\$12.00 Per Person

COOKIE MONSTER

Assorted Fresh Baked Cookies
Assorted Brownies

\$10.00 Per Person

CANDY JAR

Reese's Pieces, Hershey Kisses, M&Ms
Skittles and Starbursts

\$12.00 Per Person

BEVERAGE PACKAGES

ALL DAY BEVERAGE

Assorted Soda
Bottled Water
Fresh Brewed Coffee
Assorted Teas

\$10.00 Per Person

PREMIUM ALL DAY BEVERAGE

Assorted Soda
Bottled Water
Fresh Brewed Coffee
Assorted Teas
Pellegrino
Red Bull

\$15.00 Per Person

BREAKS



MEETING PACKAGES

All Day Meeting Package available for groups of 20 or more attendees.
Executive Meeting Package available for groups fewer than 20 attendees.

ALL DAY MEETING PACKAGE

Catering Includes:

- All Day Beverage Package
- Classic Continental Breakfast
- Choice of Themed Lunch Buffet
- Choice of Afternoon Break Package

A/V Equipment Includes:

- One Flip Chart
- Power-up Package:
 - A/V Cart
 - Power Strip
 - Extension Cord
 - LCD Screen
- Internet connection for all participants
\$54 per person

EXECUTIVE MEETING PACKAGE

Catering Includes:

- All Day Beverage Package
- Classic Continental Breakfast
- Express Lunch
- Choice of Afternoon Break Package

A/V Equipment Includes:

- Integrated 65" LCD TV
- 1 Flip Chart
- Internet connection for all participants.
\$49 per person

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banquet menus

PLATED LUNCHES

CAESAR SALAD Chopped Romaine, Caesar Dressing, Parmesan Cheese, Croutons | \$12pp

SPINACH SALAD Baby Spinach, Cherry Tomatoes, Red Onion, Feta Cheese, Warm Bacon Vinaigrette | \$16pp

MICHIGAN SALAD with Mixed Greens, Dried Cherries, Candied Pecans, Red Onion, Blue Cheese, Heirloom Tomatoes, Red Wine Vinaigrette | \$16pp

~Add Chicken for \$6, Salmon for \$8, or Shrimp for \$8 to Any Salad~

All Selections to be served with choice of House Salad or Soup Du Jour.

BBQ AIRLINE CHICKEN BREAST served with Vegetable Medley, Roasted Potatoes | \$22pp

SAUTEED CHICKEN BREAST with choice of Picatta or Marsala.
Served with Roasted Potatoes and Vegetable Medley | \$22pp

BLACKENED MAHI MAHI topped with a Pineapple Mango Salsa.
Served with Basmati Rice, Vegetable Medley | \$26pp

ASIAN GINGER GRILLED SALMON served with Basmati Rice and Asparagus | \$26pp

GRILLED SIRLOIN 8oz Sirloin topped with marinated Heirloom Tomatoes, Fresh Basil and Garlic.
Served with Smoked Gouda Mashed Potatoes and French Green Beans | \$28pp

PETITE FILET topped with a Housemade Béarnaise Sauce.
Served with Smoked Gouda Mashed Potatoes and Asparagus | \$32pp

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PLATED LUNCH



LUNCH BUFFETS

All Buffets require a 20 person minimum and are served with a Water and Iced Tea Station. Buffets are displayed for a maximum of 1 hour.

ROCK 'N ROLL-UP

Choice of 3 Sandwiches Rolled In a Lawash:

- Grilled Chicken Caesar
- Turkey Club
- Spicy Italian
- Roasted Vegetables with Borsine Cheese
- Chicken Salad

Potato Salad or Pasta Salad

Assorted Potato Chips & Salty Snacks

Assorted Relish Tray

\$21.00 Per Person

DELUXE SOUP & COBB SALAD

Assorted Rolls and Butter

Season Fruit Display

Mixed Green Bowl

Diced Smoked Turkey & Diced Ham

Shredded Cheddar, Swiss Cheese

Blue Cheese, Bacon Bits,

Hard-Boiled Eggs, Tomatoes,

Cucumbers & Red Onion

Assorted Dressings

Choice of One Housemade Soup:

Potato Bacon, Chicken Tortilla, Tomato &

Cheese Ravioli or Garden Vegetable

\$20.00 Per Person

CLASSIC DELI BUFFET

Sliced Turkey Breast, Ham,

Salami & Roast Beef

Egg Salad or Tuna Salad

Cheddar Cheese, American Cheese

Pepperjack Cheese, Swiss Cheese

White, Wheat & Rye Bread

Assorted Condiments

Choice of: Potato Salad,

Pasta Salad or Caesar Salad

Assorted Potato Chips

\$20.00 Per Person

THE ROMA

Garlic Breadsticks

Antipasti Salad

Steamed Broccoli

Choice of 2 Entrees:

- Parmesan & Herb Risotto Balls
 - Beef or Vegetable Lasagna
 - Chicken Fettuccine Alfredo
 - Meatballs with Mostaccioli
- \$21.00 Per Person

MEXICAN FIESTA

Taco Salad

Chicken or Vegetable Quesadillas

Fajita Chicken & Beef

Corn & Flour Tortillas

Spanish Rice

Refried Pinto Beans

Housemade Guacamole,

Salsa & Sour Cream

\$21.00 Per Person

SOUTHERN BUFFET

Fried Chicken

Blackened Catfish

Housemade Macaroni & Cheese

Candied Sweet Potatoes

Collard Greens

Cornbread

\$24.00 Per Person

THE GREAT AMERICAN

House Salad with Assorted Dressings

Sliced Roast Beef with Mushrooms & Onions

Baked Chicken

Garlic Mashed Potatoes

Sautéed Broccoli

Buttermilk Biscuits

\$22.00 Per Person



HORS D'OEUVRES

COLD HORS D'OEUVRES

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

VEGETABLE CRUDITE DISPLAY
Served with Spinach Dip, Sun Dried
Tomato Dip, and Buttermilk Ranch

FRESH FRUIT DISPLAY

All Displays Individually Priced:

\$35.00 serves 20
\$45.00 serves 30
\$65.00 serves 50

STUFFED CHERRY TOMATOES

Heirloom Cherry Tomatoes filled with Goat
Cheese
\$100.00 Per 50 Pieces

SHRIMP COCKTAIL

\$145.00 Per 50 Pieces

CUCUMBER DILL ON PUMPERNICKEL

Greek Yogurt, Cucumber and Fresh Dill served
on Pumpernickel Squares
\$140.00 Per 50 Pieces

CAPRESE SALAD SKEWERS

Fresh Mozzarella Balls, Marinated Heirloom
Tomatoes & Fresh Basil with Balsamic Reduction
\$140.00 Per 50 Pieces

ASSORTED BRUSCHETTA

- Fresh Tomato, Basil, Olive Oil, and Garlic
- Mixed Olive and Capers
- Smoked Salmon
- Marinated Artichokes and Feta Cheese
- Wild Mushroom and Boursin Cheese
\$115.00 Per 50 Pieces

MANGO SHRIMP ENDIVE

Shrimp, Mango and Fresh Cilantro served in
Fresh Endive Leaves
\$130.00 per 50 pieces

SMOKED SALMON

Served with Lime Aioli on a Cucumber Slice
\$130.00 Per 50 Pieces

HOT HORS D'OEUVRES

HOUSEMADE MEATBALLS

Served with Fresh Basil and Marinara
\$90.00 Per 50 Pieces

COCONUT JUMBO SHRIMP

\$145.00 Per 50 Pieces

SESAME CHICKEN

\$110.00 Per 50 Pieces

MINI BEEF WELLINGTON

Served with Horseradish Sour Cream
\$145.00 Per 50 Pieces

CHICKEN MEATBALLS

Served with Honey Sriracha Sauce
\$110.00 Per 50 Pieces

BEEF EMPANADAS

Served with Guacamole, Pico De Gallo,
and Jalapenos
\$135.00 Per 50 Pieces

ASSORTED FLAT BREADS

Choice of Wood-fired Pepperoni, Basil Pesto,
or Chicken and Wild Mushroom
\$85.00 Per 50 Pieces

CRAB RAGOONS

Served with Asian Ginger Sauce
\$135.00 Per 50 Pieces

EGG ROLLS

Available with Vegetable or Chicken Filling.
Served with Sweet and Spicy Sauce
\$135.00 Per 50 Pieces

CHICKEN WINGS

Choice of Buffalo, Jamaican Jerk or
Parmesan Garlic Sauce
\$90.00 Per 50 Pieces

MINI CRAB CAKES WITH REMOULADE

\$135.00 Per 50 Pieces

BREADED ARTICHOKE & GOAT CHEESE

Served with Marinara Sauce
\$110.00 Per 50 Pieces

PARMESAN AND CHIVE RISOTTO BALLS

Served with a Spicy Romesco Sauce
\$90.00 Per 50 Pieces

BACON WRAPPED SCALLOPS

\$115.00 Per 50 Pieces



STROLLING RECEPTION All Items Displayed For 90 Mins. 20 People minimum.

Your Choice of Two Cold Hors D'Ouevres:

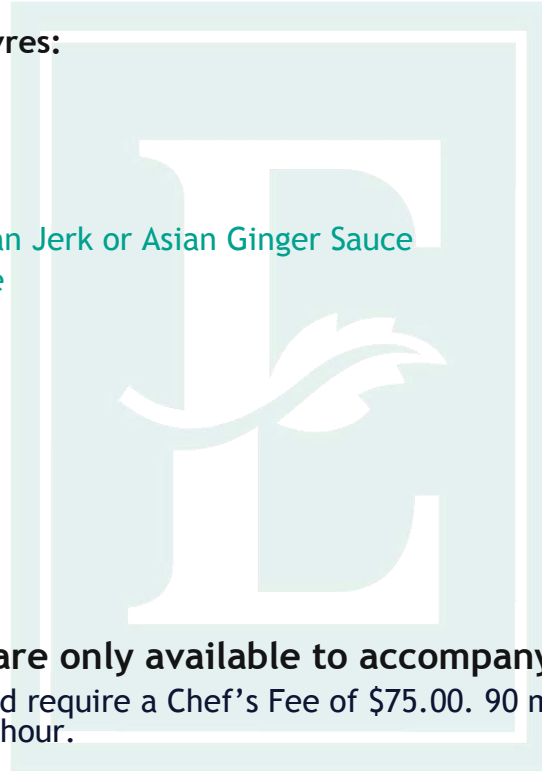
- ◆ Vegetable Crudités
- ◆ Assortment of Sliced Fresh Fruit
- ◆ International and Domestic Cheese Display

Your Choice of Four Hot Hors D'Ouevres:

- ◆ Housemade Meatballs
- ◆ Vegetable or Chicken Eggrolls
- ◆ Mini Crabcakes
- ◆ Assorted Flatbreads
- ◆ Chicken Wings with Buffalo, Jamaican Jerk or Asian Ginger Sauce
- ◆ Breaded Artichokes and Goat Cheese
- ◆ Sesame Chicken
- ◆ Mini Beef Wellington

Chef's Assortment of Desserts

\$34.00 Per Person



ACTION STATIONS Stations are only available to accompany a plated or buffet meal.

All served with appropriate condiments and require a Chef's Fee of \$75.00. 90 minutes, 50 person maximum per Chef. \$25 per hour/per chef for each additional hour.

PASTA STATION

Includes Penne, Cavattappi, or Angel Hair Pasta.

With Chicken, Shrimp or Seasonal Vegetables.

And choice of Alfredo or Marinara Sauce.

\$7.00 Per Person

ROAST BEEF CARVING STATION

\$8.00 Per Person

ROAST TURKEY BREAST CARVING STATION

\$6.00 Per Person

BEEF TENDERLOIN CARVING STATION

\$12.00 Per Person

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PLATED DINNERS

All Selections to be served with choice of House Salad or Soup Du Jour.

CHICKEN PICATTA with Artichokes, Onions, Tomatoes and Capers.
Served with Rice Pilaf and Steamed Asparagus | \$32pp

CHICKEN CAPRESE Sautéed Chicken Breast layered with Tomatoes and Fresh Mozzarella served atop a Basil and Garlic-Tomato Cream Sauce served with Vegetable Medley and Roasted Potatoes | \$32pp

BBQ AIRLINE CHICKEN Oven Roasted Chicken Breast brushed with BBQ Sauce. Served with Gouda Mashed Potatoes and Vegetable Medley | \$28pp

BLEU CHEESE CRUSTED SIRLOIN 8 oz Certified Angus Beef Sirloin topped with melted Bleu Cheese. Served with Smoked Gouda Mashed Potatoes and Green Beans | \$34pp

RIBEYE 12 oz Certified Angus Beef char-grilled and topped with Garlic Rosemary Butter.
Served with Oven Roasted Potatoes and Vegetable Medley | \$38pp

FILET MIGNON 8 oz Certified Angus Beef Filet seared and topped with a Demi Glace.
Served with Smoked Gouda Mashed Potatoes and Asparagus | \$40pp

FILET OSCAR 6 oz Certified Angus Beef Butter Filet seared and topped with Jumbo Lump Crab and Hollandaise Sauce. Served with Smoked Gouda Mashed Potatoes and Asparagus | \$44pp

LEMON DILL MAHI MAHI Baked Mahi Mahi topped with a Lemon Dill Sauce.
Served with Roasted Vegetables and Israeli Cous Cous | \$30pp

CHIPOTLE SALMON Chipotle Peach Glazed Salmon served with Rice and Vegetable Medley | \$32pp

SAUTEED SHRIMP SCAMPI with Angel Hair Pasta, Tomatoes, Fresh Basil and a Lemon Garlic Sauce with Garlic Bread | \$27pp



DINNER BUFFET

DINNER BUFFET Includes coffee, hot tea and choice of dessert.

20 People minimum. Buffet is displayed for a maximum of 90 minutes.

SALADS (select one)

- Caesar Salad
- Garden Salad with Assorted Dressings

STARCH (select one)

- Oven Roasted Yukon Gold Potatoes
- Roasted Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Vegetable Couscous
- Baked Macaroni and Cheese
- Grilled Vegetable Quinoa

VEGETABLE (select one)

- Grilled Asparagus
- Steamed Broccoli
- Roasted Vegetable Medley
- Brussels Sprouts with Garlic Butter
- Bourbon Creamed Corn
- Roasted Cauliflower and Carrots

ENTREES (select one)

- Grilled Salmon with Orange Honey Butter
 - Chicken Marsala
 - Sliced Roast Beef with Mushrooms & Onions
 - Chicken Bruschetta Pasta
 - Chicken Piccata with Artichokes, Tomatoes and Capers
 - Beef or Vegetable Lasagna
 - Roasted Herb Marinated Chicken Breast
 - Roasted Pork Tenderloin
 - Blackened Mahi Mahi
- \$29.00 per person

TWO ENTREES

\$33.00 Per Person

THREE ENTREES

\$36.00 Per Person

*Add Another Starch or Vegetable - \$3.00 Per Person



BAR & WINE

A \$150.00 set-up fee will apply for each bar

	HOSTED BAR	CASH BAR
Top Shelf	\$9.00	\$9.00
Premium Brands	\$7.00	\$8.00
Select Brands	\$6.00	\$7.00
Select Wine	\$8.00	\$9.00
Premium Wine	\$11.00	\$12.00
Sparkling Wine	\$12.00	\$13.00
Domestic Beers	\$4.00	\$5.00
Premium Beers	\$5.00	\$6.00
Mineral Water	\$3.00	\$3.00
Soft Drink	\$2.00	\$2.00
Juices	\$3.00	\$3.00

WINE SELECTION

RED

- Pinot Noir, Canyon Road, California | \$30
- Pinot Noir, Mark West Cellar Select, California | \$40
- Merlot, Canyon Road, California | \$30
- Merlot, 14 Hands, Washington | \$40
- Cabernet Sauvignon, Canyon Road, California | \$30
- Cabernet Sauvignon, Avalon, Napa Valley | \$40
- Carbernet Sauvignon, Simi, Alexander Valley | \$60

SPECIALTY BARS

SELECT

Includes liquor, beer, wine & soda
\$14 per guest for First Hour
\$5.00 per person for each additional hour
Four (4) hours at \$29.00

PREMIUM

Includes liquor, beer, wine & soda
\$16 per guest for First Hour
\$6.00 per person for each additional hour
Four (4) hours at \$34.00

TOP SHELF

Includes liquor, beer, wine & soda
\$21 per guest for First Hour
\$8.00 per person for each additional hour
Four (4) hours at \$45.00

WHITE

- Sparkling Wine, Cristalino Brut, Spain | \$45
- Chardonnay, Canyon Road, California | \$30
- Chardonnay, Kendal Jackson, Sonoma | \$40
- Pinot Grigio, Canyon Road, California | \$30
- Sauvignon Blanc, Canyon Road, California | \$30
- Riesling, Chateau Ste. Michelle, Washington | \$40
- White Zinfandel, Canyon Road, California | \$30



AUDIO/VISUAL EQUIPMENT

POWER UP PACKAGE

A/V Cart
Power Strip
Extension Cord
LCD Screen
\$75 per day/per room

Integrated LCD Television | \$150 day
Connect laptop or other media device directly into integrated table hookups.

Wireless Microphone | \$100 per day
Lavalier Microphone | \$100 per day
White Board with Markers | \$25 per day
Flipchart with Markers | \$35 per day
Power strip | \$10 each per day
Extension Cord | \$5 each per day

LCD PROJECTOR PACKAGE

LCD Projector
A/V Cart
Power Strip
Extension Cord
LCD Screen
\$225 per day/per room

DVD Player | \$50 per day
Polycom Speakerphone | \$100 per day
Podium | \$30 per day
House Sound | \$100 per day
Easel | \$20 per day

AUDIO/VISUAL