



2023 CATERING MENU

EMBASSY SUITES by HILTON COLUMBUS DUBLIN
5100 Upper Metro Place, Dublin, Ohio, 43017
614-790-9000 | columbusdublin.embassysuites.com

BREAKFAST

Hotel Cooked to Order Breakfast \$20

*Priced per person, per day
Complimentary for overnight guests*

Made to Order Omelet Station
Scrambled Eggs, Bacon or Sausage Links, Potatoes
Yogurt, Whole and Freshly Sliced Fruit
Muffins, Bagels, Toast, Pastries
Oatmeal and Cereal Assortment
Assorted Chilled Fruit Juices
Regular and Decaffeinated Coffee, and Hot Tea Selection
Served in Dining Parlors

Private Hotel Cooked to Order Breakfast \$25

*Priced per person, per day
\$150 Chef Attendant Fee*

Made to Order Omelet Station
Scrambled Eggs, Bacon or Sausage Links, Potatoes
Yogurt, Whole and Freshly Sliced Fruit
Muffins, Bagels, Toast, Pastries
Oatmeal and Cereal Assortment
Assorted Chilled Fruit Juices
Regular and Decaffeinated Coffee, and Hot Tea Selection
Served in Private Meeting Space

Brunch Buffet \$32

*Priced per person
For 25 or more guests*

Egg Strata with Tomatoes and Spinach
Applewood Smoked Bacon
Danishes
Buttermilk Biscuits
Sausage Gravy
Waffles with Maple Syrup
Spring Mix Salad with Seasonal Toppings
Sweet Potato Hash with Onions, Red Peppers, and Cotija
Seasonal Sliced Fresh Fruit Display
Fresh Orange Juice
Regular and Decaffeinated Coffee, and Hot Tea Selection

Continental

*Priced per person
For 10 or more guests*

Classic \$8

Muffins and Baked Breads
Individual Yogurt Variety
Whole Fruit

Deluxe \$11

Scones, Bagels, and Croissants
Individual Yogurt Variety
Seasonal Sliced Fruit Display

Bakery Basket \$5

Muffins, Baked Breads, Scones,
Bagels, and Croissants

A La Carte

*Priced per person
For 25 or more guests*

Warm Breakfast Sandwich \$5

Fried Egg with Choice of:
Buttermilk Biscuit, English Muffin, or Croissant
Ham, Sausage, or Bacon
Cheddar, Swiss, or Pepperjack

Yogurt Bar \$8

Greek Vanilla Yogurt, Chocolate Chips, Toasted Coconut,
Slivered Almonds, Chopped Walnuts, Berries, Honey

Oatmeal Bar \$8

Oats, Maple Syrup, Praline Pecans, Peanut Butter, Brown
Sugar, Dried Cranberries, Dried Diced Apples

BREAK

Displays

Priced per display, serves 25 guests

Crudité **\$150**
Broccoli, Cauliflower, Carrots, Radishes, Cucumbers, Bell Peppers, Celery, Grape Tomatoes
Served with House-Made Boursin Cheese Dip

Mediterranean **\$125**
Choice of Three Dips:
Roasted Red Pepper Hummus, Tzatziki, Baked Feta with Crushed Tomatoes, Olive Tapenade, Babaganoush
Served with Pita Bread and Grilled Squash

Fruit Display **\$150**
Pineapple, Melon, Berries, Grapes, and Seasonal Fruit

Cheese Display **\$175**
Smoked Gouda, Sharp Cheddar, Pepper Jack, Blue Cheese, and Swiss
Served with Crostini, Assorted Mustards and Jams

Charcuterie **\$185**
Prosciutto, Rustic Hard Salami, Pepperoni, Sorpressa Salami, Capicola Ham, Sweet and Hot Peppers
Served with Crostini, Crackers, Assorted Mustards and Jams

Grazing Board **\$325**
A Combination of the Charcuterie and Cheese Display

House Specialties

Priced per display, serves 25 guests

Cookie Break **\$325**
Assorted Home Style Cookies, Brownies, and Dessert Bars

Gameday **\$400**
Warm Sourdough Pretzels, Nacho Cheese, Potato Skins, Mini Corndogs, Ketchup and Mustard, House-Fried Kettle Chips, French Onion Dip

Chips and Dips **\$300**
Choice of Three Dips:
Pimento Cheese, Bacon Cheddar with Scallion, French Onion, Buffalo Chicken, Beer Cheese, Jalapeno Cream Cheese, Mexican Street Corn, Brie and Cranberry
Served with Tortilla Chips, Pita Chips, and House-Fried Kettle Chips

Assorted Boardwalk Popcorn Stand **\$125**
Freshly Popped and Buttered Popcorn with Seasoning Selection

Trail Mix **\$175**
Assorted Mixed Nuts, Dried Cranberries, Chocolate M&M's®, Mini Pretzels, and White Chocolate Chips

A La Carte Snacks

Priced per item, minimum quantity of 5

Home Style Cookies	\$4 each
Al's Popcorn	\$7 each
Candy Bars	\$4 each
Bagged Chips and Pretzels	\$3 each
Nature Valley Granola Bars	\$4 each
Hummus and Pretzels	\$5 each
Assorted Flavored Nuts	\$5 each

BEVERAGE

PACKAGES

Priced per person

All Day (8 hours) \$15

Half Day (4 hours) \$9

Brewed Regular and Decaffeinated Coffee

Hot Tea Selection

Assorted Canned Sodas

Ice Water

Upgrade All Day (8 hours) \$18

Half Day (4 hours) \$15

Brewed Regular and Decaffeinated Coffee

Hot Tea Selection

Bottled Pure Leaf Iced Teas

Assorted Canned Sodas

Bottled Water

Morning (4 hours) \$12

Brewed Regular and Decaffeinated Coffee

Hot Tea Selection

Assorted Bottled Juices

All Day Coffee Break (8 hours) \$10

Half Day Coffee Break (4 hours) \$6

Brewed Regular and Decaffeinated Coffee

Hot Tea Selection

A La Carte Beverages

Priced per item, minimum quantity of 5

Bubly Sparkling Water & Bubly Bounce	\$2 each
Starbucks Cold Brew	\$6 each
Starbucks Frappuccino	\$4 each
Muscle Milk	\$7 each
Gatorade, Gatorade Zero, Gatorade Bolt 24	\$4 each
Starbucks Triple Shot	\$6 each

Salads

Priced per person, For 10 or more guests

Select one for group

Chef's Salad (Plated) \$22

Includes Croissant, Fresh Fruit Salad, Coffee, Hot Tea, Iced Tea, and Chef's Choice of Dessert

Choice of One:

Chicken Salad, Tuna Salad, Egg Salad or Ham Salad

Choice of One:

Cottage Cheese	Potato Salad
Macaroni Salad	Cucumber Salad
Pimento Broccoli Salad	Italian Pasta Salad

Includes Rolls with Butter, Fresh Fruit Salad, Coffee, Hot Tea, Iced Tea, and Chef's Choice of Dessert

Grilled Chicken Mixed Berry Salad \$26

Mixed Greens Topped with Grilled Chicken Breast, Assortment of Seasonal Berries, Candied Walnuts, and Feta Cheese
Served with Raspberry Vinaigrette Dressing

Chopped Salad \$26

Chopped Romaine Topped with Diced Chicken, Crumbled Bacon, Red Onion, Cucumber, Egg, and Cheddar Cheese
Served with Ranch or Italian Dressing

Sandwich Plated \$25

Priced per person, Select up to two options for 10-50 guests

Includes Pasta Salad, Whole Fruit, Potato Chips, Coffee, Hot Tea, Iced Tea and a Brownie & Cookie Platter

Dub Club

Boar's Head Smoked Turkey, Honey Ham, Applewood Bacon, Swiss, Lettuce, Tomato on Multi Grain

Roast Beef

Boar's Head Roast Beef, Provolone, Lettuce, Tomato, Horseradish Cream on Kaiser Bun

Smoked Turkey Wrap

Boar's Head Smoked Turkey, Cheddar Jack, Lettuce, Tomato in Spinach Tortilla

Italian Hoagie

Boar's Head Capicola, Honey Ham, Salami, Pepperoni, Provolone, Lettuce, Tomato on Submarine Bun

Marinated Mediterranean Wrap

Peppadew Pepper, Red Onion, Tomato, Cucumber, Hummus on Pita

Caprese

Mozzarella, Tomato, Lettuce, Balsamic Reduction on Sourdough

Avocado Club

Avocado, Swiss, Lettuce, Tomato, Pesto Mayonnaise on Submarine Bun

Grilled Portabella

Balsamic Marinated Grilled Portabella, Red Peppers, Spinach, Provolone, Whole Grain Mustard in a Spinach Tortilla

Boxed Lunch To-Go \$28

Includes Pasta Salad, Whole Fruit, Potato Chips, Bottled Water or Soda, and a Cookie

BUFFET

Priced per person

For 25 or more guests, if two or more entrées are selected, choose two desserts

Includes Rolls with Butter, Coffee, Hot Tea, and Iced Tea

Tuscan Feast

One Entrée **\$30**

Two Entrée **\$35**

Three Entrée **\$40**

Choice of:

Chicken Piccata, Eggplant Parmesan, or Manicotti

Classic Caesar Salad

Parmesan Risotto with Kale, Tomatoes, and

Caramelized Fennel

Italian Green Beans

Garlic Bread

Berry Mascarpone Cake or Choice of Dessert

Island Time

One Entrée **\$30**

Two Entrée **\$35**

Three Entrée **\$40**

Choice of:

Jerk Chicken Quarter, Blackened Cod or Pina Colada Pork Loin

Tropical Pineapple Salad

Red Beans and Rice

Braised Cabbage

Hawaiian Rolls

Blueberry Lemon Pie or Choice of Dessert

Southern Comfort

One Entrée **\$32**

Two Entrée **\$35**

Three Entrée **\$40**

Choice of:

Fried Chicken, Pulled Pork, or Salmon with Cajun Cream Sauce

Mixed Greens Salad

Mustard Potato Salad

Honey-Buttered Corn Bread

Country Style Green Beans with Bacon and Onion

Whipped Potatoes

Brown Butter Cake with Berries or Choice of Dessert

Soup and Salad Bar **\$26**

Choice of:

Chicken Noodle or Cheddar Broccoli Soup

Spring Greens and Chopped Romaine, Diced Tomato,

Onion, Cucumber, Egg, Bacon Bits, Grilled Chicken

Strips, Julienne Garden Vegetable Blend, Shredded

Monterey Jack, Cheddar, and Bleu Cheese Crumbles

Strawberry Shortcake or Choice of Dessert

Baked Potato Bar **\$28**

Garden Salad, House-made Chili, Baked Potatoes, Sour

Cream, Butter, Scallions, Bacon Bits, Cheddar, Chopped

Broccoli, Diced Chicken

Strawberry Shortcake or Choice of Dessert

Backyard Cookout

One Entrée **\$28**

Two Entrée **\$32**

Three Entrée **\$38**

Choice of:

Burgers, Brats, or BBQ Chicken Legs

Garden Salad

Macaroni Salad

Potato Chips and Brown Sugar Baked Beans

Cheeses, Lettuce, Tomato, Kraut, Onion, Relish

Dutch Apple Pie or Choice of Dessert

Southwestern Fiesta **\$40**

Beef or Cheese Enchiladas, and Fajita Chicken with Sautéed Peppers and Onions

Southwestern Salad with Guacamole Ranch

Spanish Rice and Pinto Beans

Sour Cream, Flour Tortillas

Corn Tortilla Chips and Salsa

Chocolate Filled Churros or Choice of Dessert

Children's Menu **\$15**

Priced for children 10 and under

Choose one Entrée: Chicken Tenders, Cheese Pizza, Pepperoni Pizza, Mac N Cheese, Penne with Marinara, Mini Burgers.

Choose one Side: French Fries, Sweet Potato Fries, Sliced Apples, and Mixed Fruit.

BUFFET

Priced per person, For 25 or more guests

Includes Rolls with Butter, Coffee, Hot Tea, and Iced Tea

Additional Starch or Vegetable May Be Added at \$2 per person

Additional Dessert May Be Added at \$3 per person

Metro Buffet **\$48**

Salad (Select One)

Classic Caesar Salad with Caesar Dressing

Garden Salad with Ranch Dressing

Mixed Greens, Feta, Dried Cranberries with Raspberry Vinaigrette Dressing

Chopped Wedge Salad with Bleu Cheese Dressing

Entrée (Select Two)

Chicken Piccata

Dijon Chicken with Roasted Garlic Rosemary Cream Sauce

Roasted Pork Loin with Apple Demi

Grilled Salmon with Chipotle Cherry Glaze

4 oz Top Sirloin Steak with a Port Demi

Penne Primavera with Vodka Sauce (Vegetarian)

Ratatouille (Vegan)

Beef Tips with Gorgonzola

Starch (Select One)

Wild Rice Pilaf with Toasted Almonds

Smashed Whipped Potatoes

Herb Roasted Yukon Red Potatoes

Spanish Rice

Creamy Parmesan Polenta

Scalloped Potatoes

Whipped Sweet Potatoes

Twice Baked Potato Tower

Fire Roasted Corn

Vegetable (Select One)

Green Bean Almandine

Roasted Brussel Sprouts and Bacon

Roasted Rosemary Parsnip

Garlic Lemon Broccolini

Honey Glazed Carrots

Braised White Beans

Grilled Asparagus with Parmesan

Roasted Root Vegetables

Cauliflower Au Gratin

Dessert (Select One)

Flourless Chocolate Tart

Dutch Apple Pie

Carrot Cake

White Chocolate Raspberry Cake

Strawberry Shortcake

Berry Mascarpone Cake

Manhattan Cheesecake

Tuxedo Cheesecake

Chocolate Cake

Blueberry Lemon Pie

Sparkling Berries

Brown Butter Cake with Berries

CREATE YOUR PLATE

Priced per person based on entrée selection

Select one entrée for 10-25 guests, Select up to two entrées for 26-50 guests, Select up to three entrées for 51+ guests

Includes Rolls with Butter, Coffee, Hot Tea, and Iced Tea

Salad (Select One)

Classic Caesar Salad with Caesar Dressing

Garden Salad with Ranch Dressing

Mixed Greens, Feta, Dried Cranberries with Raspberry Vinaigrette Dressing

Chopped Wedge Salad with Bleu Cheese Dressing

Entrée Selections

Feta, Spinach, and Sundried Tomato Stuffed Chicken with Lemon Veloute **\$39**

Roasted Airline Chicken Breast **\$39**

Chicken Piccata **\$37**

Chicken Marsala with Mushrooms **\$39**

Grilled Bone-In Pork Chop with Apple Demi **\$40**

Shrimp Scampi **\$39**

Grilled Salmon with Dill Cream **\$39**

Seared Salmon with Cherry Chipotle **\$38**

Braised Boneless Short Rib **\$42**

6 oz. Top Sirloin Steak with Roasted Shallot and Garlic Demi **\$40**

Marinated Flank Steak with Chimichurri Sauce **\$39**

Ratatouille (Vegan) **\$39**

Beef Tips with Gorgonzola **\$39**

Center Cut Filet 4oz **\$42** 8oz **\$48**

Tempeh Cassoulet with Cannellini Beans, Tomatoes, Shallots, and Fresh Herbs (Vegan) **\$34**

Starch (Select One)

Wild Rice Pilaf with Toasted Almonds

Smashed Whipped Potatoes

Herb Roasted Yukon Red Potatoes

Spanish Rice

Creamy Parmesan Polenta

Scalloped Potatoes

Whipped Sweet Potatoes

Twice Baked Potato Tower

Fire Roasted Corn

Vegetable (Select One)

Green Bean Almandine

Roasted Brussel Sprouts and Bacon

Roasted Rosemary Parsnip

Garlic Lemon Broccolini

Honey Glazed Carrots

Braised White Beans

Grilled Asparagus with Parmesan

Roasted Root Vegetables

Cauliflower Au Gratin

Dessert (Select One)

Flourless Chocolate Tart

Dutch Apple Pie

Carrot Cake

White Chocolate Raspberry Cake

Strawberry Shortcake

Berry Mascarpone Cake

Manhattan Cheesecake

Tuxedo Cheesecake

Chocolate Cake

Blueberry Lemon Pie

Sparkling Berries

Brown Butter Cake with Berries

RECEPTION

Hot Hors D'Oeuvres

Priced per 50 pieces
+ \$1 per piece to pass

Pork Potstickers	\$175
Thai Peanut Chicken Satay	\$150
Vegetable Spring Rolls	\$150
Buffalo Chicken Spring Roll	\$200
Bacon Wrapped Sirloin with Gorgonzola	\$225
Spicy Peach BBQ Brisket & Bacon Skewer	\$225
Crab Cakes	\$200
Beef Wellington	\$250
Mini Burger with Caramelized Onions	\$250
Mushroom Cap with Sausage	\$175
Mini Beef Empanada	\$225
Arancini	\$175
Lamb Meatballs with Pomegranate Glaze	\$200

Cold Hors D'Oeuvres

Priced per 50 pieces
+ \$1 per piece to pass

Artichoke Antipasto Skewer	\$225
Fig & Basil Goat Cheese Tart	\$175
Italian Bruschetta	\$150
Shrimp Cocktail	\$200
Prosciutto & Melon Skewers	\$200
Spinach Wrap Turkey Pinwheel	\$175
Sundried Tomato & Cheese Pinwheel	\$175
Gazpacho Shooter	\$175

Miniature Bites

Priced per 50 pieces

Apple Blossom	\$175
Lemon Squares	\$150
Chocolate Covered Eclairs	\$125
Assorted Chocolate Truffles	\$225
Blueberry Pie Bites	\$150
Oreo, Coconut Haystack, and Caramel Brownies	\$200
Strawberry, New York, Mocha, and Chocolate Marble Cheesecake	\$175
Mini Molten Lava Cake	\$175
Mixed Berry Beignets	\$175
Limoncello Gelato Flute	\$300

Carving Station

Chef attendant fee of \$150 applies. One Chef per carving station
Priced per person

Natural Ham	\$8
Fresh Steamship Ham	\$11
Whole Turkey	\$7
Turkey Breast	\$10
Leg of Lamb	\$12
Beef Tenderloin	Market
Prime Rib Roast	Market
Beef Steamship	Market

Call Brands

Canadian Club Whiskey
 J & B Scotch
 Jim Beam Bourbon
 Beefeater Gin
 New Amsterdam Vodka
 Christian Brothers Brandy
 Cruzan Rum
 Altos Plata Tequila

Premium Brands

Dewar's Scotch
 Jack Daniels Black
 Bulleit Bourbon
 Bombay Sapphire Gin
 Tito's Vodka
 Hennessy VS
 Bacardi Rum
 Sauza Hornitos Reposado

Beer

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Corona (Import)
 Lagunitas IPA
 Samuel Adams Boston Lager

Wine

Canyon Road Chardonnay
 Canyon Road Pinot Noir
 Canyon Road Cabernet Sauvignon
 Canyon Road Merlot

Wine Service with Dinner

Wine service is available with dinner events. Charged per bottle on consumption. Discuss selections and pricing with your event manager.

Individual Beverages

Includes mixers | \$75 Bartender Attendant fee applies | 1 attendant per 50 guests

Hosted Bar Service		Cash Bar Service	
Call Brand Cocktails	\$7.50	Call Brand Cocktails	\$8.00
Premium Cocktails	\$8.50	Premium Cocktails	\$9.00
Imported Beer	\$8.00	Imported Beer	\$9.00
Domestic Beer	\$7.00	Domestic Beer	\$8.00
House Wine	\$7.00	House Wine	\$8.00
Mineral Water	\$4.00	Mineral Water	\$5.00
Canned Soda	\$4.00	Canned Soda	\$5.00

Beverage Packages

Priced per person | Includes mixers, soda, and water | \$75 Bartender Attendant Fee | 1 attendant per 50 guests

BEER & WINE ONLY

2 Hour \$20
 4 Hours \$30
 Add. Hour \$7

BEER, WINE, & CALL

2 Hour \$30
 4 Hours \$42
 Add. Hour \$7

BEER, WINE, & PREMIUM

2 Hour \$36
 4 Hours \$52
 Add. Hour \$9

CATERING GUIDELINES

Facilities

Function rooms are assigned based upon the agreed number of estimated guests. The hotel reserves the right to move group function rooms at any time. Function guests will be admitted into the meeting room and expected to depart at the time stated on your contract or final event order. If your group requires agenda changes, please contact your Sales Manager to request an addendum. We will make every effort to accommodate your group's new requirements.

Clients shall be responsible for all damage to hotel premises caused by group attendees, agents, and contractors. Upon completion of the event, the group will leave the premises in the same condition as received, reasonable wear and tear accepted. In the event that you or your guests damage hotel property, you will be held fully responsible for all replacement costs and repair charges as determined by hotel management.

All meeting requirements, including registration and special set-ups, must meet the guidelines of existing fire codes and ordinances of the City of Dublin and the State of Ohio. To facilitate this, we require a copy of all diagrams and floor plans to be submitted at least six (6) weeks prior to your event. At no time can exits marked as fire exits be blocked with any equipment or items that would impede the safe evacuation of guests in the unlikely event of an emergency situation.

Exhibits & Vendors

All tabletop exhibit booths may be rented at \$25.00(+tax and service) each and include a six (6) foot table, two (2) chairs, and one (1) tablecloth. All exhibitor boxes must be appropriately marked with name of group and date of function. The hotel will accept packages two days prior to your event. The hotel will accept pre-arranged pallets at \$75.00(+tax) each. The hotel is not responsible for damage or loss of any items left in the hotel prior to or following any function. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed.

The hotel requires a list of all vendors and exhibitors that will be in the facility for your event no less than three (3) weeks prior to arrival and reserves the right to deny vendor access at any time. Unless otherwise arranged, vendors may not enter back of house areas of hotel.

Special Services

Please alert your Convention Services Manager to any special requirements at least six (6) weeks prior to your function. A wide selection of audio-visual equipment, specialty linen, and décor is available on a rental basis and can be ordered a minimum of two (2) weeks prior to your function.

Display of Materials

The Hotel will not permit the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet tape or other substance that could leave a permanent mark. Organizational signage to be used in the meeting areas of the hotel must be professionally printed and approved by the Convention Services department. Material and/or merchandise may not be displayed in any pre-function or public area of the hotel without prior permission of the Convention Services department.

Security

The hotel assumes no responsibility for the damage or loss of articles or merchandise left in the hotel prior to, during or following your function. The hotel may require the group obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight.

Should you require private key card access for 24-hour hold or function office, the keying fee of \$30.00(+tax) will apply. Two keycards are provided; each additional key is \$10.00(+tax).

Payments

Payment is required in advance of your function unless credit or direct billing privileges have been established. The hotel will not permit group access into meeting rooms in the event that a form of payment has not been secured.

Food & Beverage

Due to legal liabilities and state law, no food and beverage may be brought into the hotel meeting rooms or public spaces. All food and beverage consumed in the hotel must be purchased at the hotel. Food and beverage arrangements for hospitality suites may be made directly with your Convention Services Manager. Menu items and prices are subject to change prior to menu selection within six (6) weeks of your event.

Tastings are available at \$20.00(+tax and service) per person for a maximum of six guests.

Please refer to your Convention Services Manager for custom menus, duet options, or allergen-free options.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Confirmations

Confirmation of the number of guests to be served for each meal or break function of your event must be received by 11 A.M., five (5) business days prior to your event, otherwise the hotel will consider your contracted (AGR) number of guests to be the guarantee for all charges. If requested, the hotel is pleased to provide place settings at 3% higher than the final guest guarantee. Should you wish to have an overset higher than 3%, there will be a charge of \$12.00 per place setting. All hotel food and beverage charges will be based upon the guaranteed number or the actual number served, whichever is greater. All charges are subject to a 23% service charge and applicable sales tax.