





**EMBASSY  
SUITES**  
by HILTON™

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**Santa Ana  
Orange County Airport**

1325 E Dyer Rd., Santa Ana, CA 92705

 (714) 241-3800  [EmbassySuitesSantaAna.com](https://www.EmbassySuitesSantaAna.com)

# 2024 Holiday Party Menus



# Lunch Buffet

Lunch Buffet includes assorted rolls & butter

## Buffet Option #1 - \$51.00++ per person

### Salad Course - Choose 2

- Baby Kale Salad with Dried Cranberries, Pears, Toasted Walnuts, & Blue Cheese served with Balsamic Dressing
- Spinach & Arugula Salad with Roasted Butternut Squash, Pomegranate Seeds, and Toasted Almonds served with Champagne Dressing
- Quinoa Salad with Roasted Squash, Caramelized Onions & Wilted Spinach
- Pasta Salad with Broccoli and Glazed Carrots served with Tarragon Dressing

### Entrees - Choose 2

- Pan Seared Chicken with Tarragon Mustard Cream Sauce
- Roasted Chicken with Rosemary Demi Glaze
- BBQ Brisket
- Herb Crusted Salmon with Lemon Dill Sauce

### Vegetables - Choose 1

- Roasted Yellow Squash and Zucchini with Red Onions
- Broccoli & Cauliflower

### Starch - Choose 1

- Roasted Red Skin Potatoes
- Vegetable Rice Pilaf

### Dessert - Choose 1

- Chocolate Mousse Cake
- Red Velvet Cake

## Buffet Option #2 - \$44.00++ per person

### Chef's Choice Menu

All prices are subject to 24% Service Charge & 9.25% Sales Tax



# Plated Lunches

Plated Lunches include assorted rolls & butter

## Plated Flat Iron Steak Lunch - \$62.00++ per guest

- Baby Kale Salad with Mandarin Oranges, Sliced Almonds, Blue Cheese Crumbles served with a Whole Grain Mustard Dressing
- 6oz. Flat Iron Steak with Pomegranate Demi Glaze
- Charred Green Onion infused Mashed Potatoes & Garlic Brussel Sprouts
- New York Style Cheesecake with Candied Lemon

## Plated Chicken Breast Lunch - \$40.00++ per guest

- Arugula & Frisee Salad with Dried Cranberries, Goat Cheese, Toasted Walnuts, served with a Maple Balsamic Dressing
- Free Range Chicken Breast with Sage Gravy
- Roasted Fingerling Potatoes & Roasted Broccoli
- Apple Pie with Salted Caramel Sauce

## Plated Salmon Lunch - \$40.00++ per guest

- Romaine Salad with Grapefruit, Parmesan Cheese, & Crostini served with a Champagne Dressing
- Pan Seared Salmon with Balsamic Glaze
- Seasonal Vegetables & Quinoa
- Pear & Caramel Sponge Cake

All prices are subject to 24% Service Charge & 9.25% Sales Tax



# Reception

## Hors d' Oeuvres

\$6.00++ per piece

### Cold Hors d' Oeuvres

- Shrimp Cocktail served with Cocktail Sauce
- Rosemary Grilled Pineapple
- Mozzarella Bites
- Tomato & Parmesan Bruschetta

### Hot Hors d' Oeuvres

- Vegetable Spring Rolls served with Sweet Chili Sauce
- Buffalo Grilled Chicken Skewers served with Blue Cheese Dip
- Mushroom Arancini served with Spicy Marinara Sauce

## Carving Stations

Holiday Turkey - \$550.00++ per Turkey

Serves approximate 25 Guests

Served with Cranberry Orange Relish, Charred Corn Mashed Potatoes, Rosemary Cream Gravy & Dinner Rolls

Black Pepper & Salt Crusted Sirloin - \$24.00++ per Guest

Served with Mushroom Demi Glaze, Glazed Baby Carrots, Celery Root Whipped Potatoes, Creamy Horseradish Sauce, & Dinner Rolls

All prices are subject to 24% Service Charge & 9.25% Sales Tax



# Dinner Buffet

Dinner Buffet includes assorted rolls & butter

## Winter Harvest Dinner Buffet - \$55.00++ per guest

- Creamy Sweet Potato Soup served with Garlic Croutons
- Winter Green Salad with Seasonal Toppings & Pomegranate Dressing
- Minted Melon Salad with Strawberries & Blueberries
- Oven Roasted Chicken Breast served with Citrus Chicken Jus
- Baked Salmon served with Lemon & Spinach Cream Sauce
- Oven Roasted Red Skin Potatoes
- Herbed Green Beans & Baby Carrots
- Winter Chocolate Mousse Cake

## Holiday Gatherings Dinner Buffet - \$55.00++ per guest

- Smoked Pepper Tomato Soup with Creme Fraiche
- Meadow Greens served with Winter Vegetables & Citrus Dressing
- Holiday Pasta Salad tossed with Pesto Dressing
- Brined Turkey served with Sage Gravy and garnished with Bacon Bits
- Herbed Crusted Brisket served with Mushroom Beef Jus
- Green Onion Mashed Potatoes
- Brown Butter Vegetable Medley
- Red Velvet Cake

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# Plated Dinners

- Please select One (1) Soup or Salad, Entree, Starch, and Dessert Option for all of your guests to enjoy.
- All Plated Dinners are accompanied by Seasonal Vegetables & Assorted Dinner Rolls.
- Inquire with your Event Manager about split menu requests (max of 2)
- Plated Dinner prices based on selected Entree. Prices listed are per guest.

## Soup & Salad

- Butternut Squash Soup served with Fried Sage
- Potato & Leek Soup
- Spinach & Arugula Salad served with Strawberries, Blueberries, Feta Cheese, & Balsamic Dressing
- Winter Salad served with Grapefruit, Toasted Walnuts, Blue Cheese, & Maple Dressing

## Entrees

- Oven Roasted Chicken served with Mushroom Thyme Demi Glaze - \$50.00++
- Seared Sustainable Salmon served with Tarragon Cream Sauce - \$52.00++
- Rosemary Grilled Flat Iron Steak served with Smoked Onion Demi Glaze - \$66.00++
- Grilled Pork Chop served with Apple Sage Demi Glaze - \$51.00++

## Starch

- Traditional Garlic Mashed Potatoes
- Vegetable & Cranberry Rice Pilaf
- Harvest Mushroom Risotto
- Herbal Polenta

## Dessert

- Flourless Chocolate Noir Cake served with Mixed Berries
- Cranberry Bread Pudding served with Salted Cinnamon Caramel Sauce
- New York style Cheesecake served with Apple Compote & Caramel Sauce

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