



PRIVATE EVENTS



BREAKFAST BUFFET

Priced Per Guest , Minimum 25 Guests and Based on 90 Minute Service

Continental Breakfast

\$20 per Guest

Assorted Breakfast Pastries
Sliced Seasonal Fresh Fruit and Berries
Chilled Florida Orange Juice
Fresh Brewed Regular and Decaf Coffees
Assorted Hot Teas

Deluxe Continental Breakfast

\$25 per Guest

Assorted Medium Breakfast Pastries
Danish Petite Pockets (Raspberry,
Cheese & Guava)
Creamy Butter, Fruit Preserves, Plain and
Flavored Cream Cheeses
Sliced Seasonal Fresh Fruit and Berries
Chilled Florida Orange Juice
Fresh Brewed Regular and Decaf Coffees
Assorted Hot Teas

Healthy Start Breakfast

\$27 Per Guest

Assorted Breakfast Pastries
Sliced Seasonal Fresh Fruit and Berries
Chilled Florida Orange Juice
Fresh Brewed Regular and Decaf Coffees
Assorted Hot Teas

Build Your Own Yogurt Parfait:

Choice of Two Yogurt Flavors:

Plain, Vanilla or Strawberry

Accompaniments: Granola, Fresh Berries,
Shredded Coconut and Sliced Almonds

Enhancements

Assorted Individual Fruit Yogurt
\$4.00 per Guest

Assorted Bagels, Creamery Butter, Plain
Cream Cheese
\$4.00 per Guest

Southern Grits \$5.00 per Guest

Oatmeal, Brown Sugar, Blueberries, Raisins,
Cinnamon
\$7.00 per Guest

Sausage Biscuit \$7.00 per Guest

Breakfast Burrito - stuffed with Eggs,
Peppers, Onions, Salsa and Sausage or
Bacon
\$9.00 per Guest

Egg White and White-Cheddar Spinach
Wrap
\$9.50 per Guest

Southern Grits with Shrimp
\$10.00 per Guest

Scrambled Egg, Ham and Cheese Croissant
\$10.00 per Guest



All prices are subject to 25% taxable service charge and a 7% sales tax

BREAKFAST BUFFET

Priced Per Guest, Minimum 25 Guests and Based on 90 Minute Service

Full Breakfast

\$35 per Guest

Cold Station

Sliced Seasonal Fresh Fruit
Individual Yogurt
Assorted Cereal with Whole & 2% Milk
Assorted Breakfast Pastries
Bakery Fresh Bagels
Cream Cheese, Butter and Fruit Preserves

Hot Station

Fluffy Scrambled Eggs
Crisp Bacon Strips or Link Sausages or Canadian Ham
Red Bliss Breakfast Potatoes
Cinnamon French Toast
Warmed Maple Syrup

Beverage Station

Chilled Florida Orange & Apple Juices
Fresh Brewed Regular & Decaf Coffees
Hot Water with Assorted Teas

Simplified Breakfast

\$30 Per Guest

Cold Station

Sliced Seasonal Fresh Fruit
Assorted Breakfast Pastries
Bakery Fresh Bagels
Butter and Fruit Preserves

Hot Station

Fluffy Scrambled Eggs
Crispy Bacon Strips or Link Sausages or Sliced Ham
Red Bliss Breakfast Potatoes

Beverage Station

Chilled Florida Orange & Apple Juices
Fresh Brewed Regular & Decaf Coffees
Hot Water with Assorted Teas



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BRUNCH BUFFET

Priced Per Guest, Minimum 25 Guests and Based on 90 Minute Service

Embassy Boca Brunch

\$50 per Guest

Cold Station

Assorted Breakfast Pastries
Bakery Fresh Bagels
Sliced Seasonal Fresh Fruit
Flavored Cream Cheese, Butter and Fruit Preserves
Yogurt Bar \$7++

Garden Salad: Mixed Greens, Tomatoes,
Cucumbers, Carrots, Shredded Cheese, and
Garlic Croutons
Choice of 2 Dressings

Hot Station

Fluffy Scrambled Eggs
Crispy Bacon Strips & Link Sausages
Country Style Red Bliss Breakfast Potatoes
Sautéed Seasonal Vegetables
Grilled Herb Seasoned Chicken
Blackened White Fish \$4++
Oatmeal \$5++

Beverage Station

Chilled Florida Orange Juice
Chilled Cranberry Juice
Fresh Brewed Iced Tea
Fresh Brewed Regular & Decaf Coffees
Hot Water with Assorted Teas

All prices are subject to 25% taxable service charge and a 7% sales tax

THEMED BREAKS

Priced Per Guest

AM Pick Me Up

\$18 per Guest

Choice of Two Breakfast Items:

- Yogurt and Berry Parfaits
- Granola/Power Bars
- Sliced Breakfast Breads
- Sliced or Whole Fresh Seasonal Fruit

Trail Mix

Bottled Water & Assorted Soft Drinks

Fresh Brewed Regular & Decaf Coffees

Hot Water with Assorted Teas

Mix it Up

\$17 per Guest

Build Your Own Trail Mix:

Mixed Nuts & Sunflower Seeds, Raisins,
Chocolate Chips, M&M's, Shredded
Coconut, Blueberries & Strawberries

Bottled Water

Assorted Soft Drinks

Take Me Out to the Ball Game

\$16 per Guest

Hot Soft Pretzels with Mustard

Tri-color Tortilla Chips

Queso & Salsa Dips

Peanuts & Cracker Jacks

Bottled Water

Assorted Soft Drinks

Afternoon Delight

\$19 per Guest

Brule Chocolate Chip Cheese Bars

Lemon Berry Jazz Bars

Key West Bars

Chocolate Covered Strawberries

Snapple Iced Tea (Flavored)

Assorted Soft Drinks

Healthy Alternative

\$16 per Guest

Sliced Fresh Seasonal Fruit with Piña

Colada Yogurt Sauce

Celery Shooters with Creamy Peanut Butter

Low-fat Strawberry & Blueberry Smoothies

Bottled Mineral Water

Bottled Juices

Movie Theater Treats

\$12 per Guest

Assorted Full-Sized Candy Bars

Fresh Popcorn & Cracker Jacks

Bottled Water

Assorted Soft Drinks

Milk & Cookies Break

\$15 per Guest

Freshly Baked Assorted Cookies

Plain & Chocolate Milks

Assorted Soft Drinks

Fresh Brewed Regular & Decaf Coffees

We all Scream for Ice Cream

\$17 per Guest

Vanilla, Chocolate & Strawberry Ice Creams

Assorted Novelties

Bottled Water

Assorted Soft Drinks



All prices are subject to 25% taxable service charge and a 7% sales tax

A La Carte Items

Based on 90 Minute Service

Fresh Brewed Regular Coffee	\$60 per Gallon
Fresh Brewed Decaffeinated Coffee	\$60 per Gallon
Hot Water with Assorted Hot Teas	\$50 per Gallon
Gallon of Juice: Orange, Cranberry, Grapefruit or Apple	\$50 per Gallon
Freshly Brewed Iced Tea	\$50 per Gallon
Lemonade	\$50 per Gallon
Tropical Fruit Punch	\$48 per Gallon
Assorted Soft Drinks	\$4 per Can
Bottled Spring Water	\$4 per Bottle
Bottled Sparkling Water	\$6 per Bottle
Individual Bottled Fruit Juices	\$5 per Bottle
Assorted Energy Drinks: Celsius, Red Bull, Starbucks Frappuccino	\$6.50 per Bottle
Unlimited Soft Drinks	\$5.00 per Guest
Fresh Sliced Seasonal Fruit	\$5.50 per Guest
Whole Fresh Fruit	\$4 per Guest
Granola Bars	\$30 per Dozen
Assorted Medium Danish	\$40 per Dozen
Assorted Muffins	\$30 per Dozen
Sliced Specialty Bagels with Cream Cheese (choose up to 2 Flavors)	\$30 per Dozen
Sliced Medium Bagels with Cream Cheese (choose up to 2 Flavors)	\$20 per Dozen
Assorted Sliced Breakfast Breads (Banana Nut, Zucchini, etc.)	\$34 per Dozen
Fresh Baked Miniature Croissant with Jelly & Butter	\$36 per Dozen
Assorted Fresh Baked Cookies	\$30 per Dozen
Chocolate Dipped Strawberries	\$36 per Dozen
Double Fudge Chocolate Brownies or Blondies	\$36 per Dozen
Individual Bags of Chips or Pretzels	\$3 per Bag
Spicy Sesame Pretzel Mix	\$4 per Bowl
Tortilla Chips with Salsa	\$5 per Bowl
Potato Chips with French Onion Dip	\$6 per Bowl
Assorted Mixed Nuts	\$7 per Bowl

All prices are subject to 25% taxable service charge and a 7% sales tax

HOR D'OEUVRES

Priced Per 100 pieces; 25 piece minimum; select from Butler-passed or set Buffet Style

HOT

Beef Empanadas \$200

A mouth-watering mixture of shredded beef, cheddar cheese, jalapenos, & exotic spices, hand wrapped in a masa empanada pastry

Vegetable Spring Rolls \$200

A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil & a touch of fresh ginger wrapped in a spring roll wrapper

Franks En Croute \$200

Miniature beef frankfurters wrapped in a blanket of puff pastry

Teriyaki Chicken Bites \$200

Bite size breaded chicken tossed in a teriyaki glaze

Spanakopita \$200

A flaky triangle phyllo pastry filled with spinach, zesty feta cheese, & tantalizing spices

Beef Teriyaki Satay \$250

Succulent beef, hand threaded on a 6" skewer & tossed in a teriyaki glaze

Spicy Marinara Meatballs \$300

Italian style beef meatballs tossed in a spicy marinara sauce

Coconut Shrimp \$300

Butterflied shrimp dipped in a mild coconut batter & rolled in a mixture of coconut & bread crumbs

Crab Cakes \$300

A rich blend of surimi & crabmeat, peppers & spices hand formed an lightly breaded

COLD

Tomato & Basil Bruschetta \$200

fresh Roma tomatoes, basil, and garlic with olive oil and balsamic vinegar for topping slices of toasted baguette

Garlic Pita Triangles with Feta Cheese & Red Pepper Hummus \$250

garlic toasted pita bread topped with feta cheese & red pepper hummus

Shrimp Cocktail Shooters \$300

succulent shrimp served in a shot glass filled with cocktail sauce

Caprese Skewers \$300

skewered grape tomatoes, fresh mozzarella & basil drizzled with a balsamic glaze

Mediterranean Antipasto Skewers \$300

skewered fire roasted tomatoes, Kalamata olives, fresh mozzarella & marinated artichoke hearts with a balsamic glaze

All prices are subject to 25% taxable service charge and a 7% sales tax

THEMED LUNCH BUFFET

Minimum 25 guests. A labor charge of \$50.00 applies for under 25 guests guaranteed and \$75.00 for under 20 guests guaranteed.

All buffets include iced tea, freshly brewed regular & decaffeinated coffee and assorted hot tea selections.

Little Italy

\$36 per Guest

Caesar Salad: Romaine Lettuce,
Garlic Croutons, Fresh Grated
Parmesan Cheese
Garlic Rolls
Chicken parmesan
Penne Pasta
Marinara and Alfredo Sauces
Sautéed Vegetables
Chef's Choice of Dessert
Tuscan Chicken Pasta \$3++
Shrimp Scampi \$8++

Asian Express

\$35 per Guest

Teriyaki Asian Slaw with Sesame
Lime Dressing
Citrus Heat Grilled Chicken Breast
Beef Bok Choy
Vegetable Fried Rice
Lo Mein noodles
Chef's Choice of Dessert
Ginger Glazed Grouper \$6++
Chili Garlic Shrimp \$8++

Chef Earl's BBQ

\$45 per Guest

Garden Salad with Two Dressings
Fresh Baked Corn Bread
BBQ Bone in Chicken
Molasses Baked Beans
Macaroni & Cheese
Chef's Choice of Dessert
Succulent Spare Ribs \$8++
Beef Brisket \$9++

South of the Border

\$38 per Guest

Fiesta Salad: Romaine Lettuce with
Roasted Corn, Black Beans, Queso
Fresco, Diced Tomatoes, Ancho Chili
Ranch Dressing
Tri-Color Tortilla Chips
Shredded Cheeses, Salsa, Sour Cream,
Guacamole
Warmed Flour Tortillas
Fajita seasoned Chicken Strips sautéed
with Green Peppers & Onions
White Rice & Seasoned Black Beans
Chef's Choice of Dessert
Cilantro Lime Shrimp \$8++



All prices are subject to 25% taxable service charge and a 7% sales tax

PLATED LUNCH

Minimum 20 guests. A labor charge of \$50.00 applies for under 20 guests guaranteed and \$75.00 for under 15 guests guaranteed.

All lunches include warm rolls with creamy butter, seasonal fresh vegetables, fresh brewed iced tea, regular & decaffeinated coffees and assorted hot teas

Salad

(Please Select One)
Sliced Fresh Seasonal Fruit

Embassy Signature Garden Salad: drizzled with Raspberry Vinaigrette

Traditional Caesar Salad: Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar dressing

Entrees

(Please Select One)

4-5 oz. Tenderloin of Beef
with Wild Mushroom and Shallot Demi Glace
\$38 Per Guest

Blackened Mahi Mahi
with Tropical Fruit Salsa
\$32 Per Guest

Honey Glazed Salmon
\$32 per Guest

Citrus Rosemary Bone-in Chicken with Au Jus
\$30 per Guest

Breast of Chicken Florentine with Spinach
\$30 Per Guest

Mojo Chicken
\$30 per Guest

Tomato Bruschetta Chicken
\$30 Per Guest

Sliced Flank Chimichurri Steak
\$33 Per Guest

Lo Mein Noodles
Snap Peas, Roasted Red Peppers, Bean Sprouts
and Napa Cabbage
\$27 per Guest

Pesto Pasta
Wilted Spinach, Cherry Tomatoes & Fresh Basil
\$28 per Guest

Accompaniments

(Please Select Two)

Roasted Garlic Red Potatoes
Yukon Gold Mashed Potatoes
Spanish Rice
Jasmine Rice
Sautéed Vegetables
Glazed Carrots

Desserts

(Please Select One)

NY Style Cheesecake with Raspberry Coulis
24K Carrot Cake
Caramel Flan
Chocolate Mousse Cake

Assorted Soft Drinks & Bottled Water
\$4 per guest
(charged on consumption)

All prices are subject to 25% taxable service charge and a 7% sales tax

PLATED LUNCH

Minimum 20 guests. A labor charge of \$50.00 applies for under 20 guests guaranteed and \$75.00 for under 15 guests guaranteed.

Salads

All salads include warm rolls with creamy butter, seasonal fresh vegetables, Chef's choice of dessert, fresh brewed iced tea, regular & decaffeinated coffees and assorted hot teas

Thai Chicken Salad

Chicken Satay, Carrots, Lettuce, Rice Noodles, Bean Sprouts, Cucumbers, Peanuts, Cilantro, Peanut-Ginger Vinaigrette
\$27 Per Guest

Greek Grilled Chicken Salad

Lemon & Herb Marinated Chicken, Romaine Lettuce, Sliced Red Onion, Kalamata Olives, Tomatoes, Cucumbers, Feta Cheese, Greek Vinaigrette
\$27 Per Guest

Roasted Salmon Berry Salad

Roasted Salmon, Fresh Spinach Leaves, Slivered Almonds, Crumbled Feta Cheese, Balsamic Vinaigrette
\$31 Per Guest

Cobb Salad

Crispy Chicken, Lettuce, Corn, Crumbled Bacon, Blue Cheese, Tomatoes, Sliced Hard-Boiled Egg, Tangy Honey Mustard Dressing
\$23 Per Guest

Tex Mex Salad

Mojo Spiced Chicken, Romaine Lettuce, Black Beans, Corn, Queso Fresco, Tortilla Strips, Lime-Avocado Dressing
\$29 Per Guest

Sandwiches

All sandwiches include Chef's choice of dessert, fresh brewed iced tea, regular & decaffeinated coffees and assorted hot teas

Grouper Sandwich

Grilled or Blackened Fresh Grouper on Brioche bun
With Lettuce, Tomato, Spicy Remoulade
\$35 per Guest

California Turkey Wrap

Sliced Turkey in a Honey Wheat Wrap
with Cheddar Cheese, Lettuce, Tomato, Sliced Avocado
\$30 per Guest

Cajun Fried Chicken

Fried Chicken Breast, Lettuce, Pickle and a Hot Honey Sauce on a Ciabatta Roll
\$32 Per Guest

All sandwiches served with a choice of pasta salad, house made chips, or a side salad.

All prices are subject to 25% taxable service charge and a 7% sales tax

BOXED LUNCH

Minimum 20 guests. Groups Up to 20 Guests Select Two Sandwiches. Groups Over 20 Guests Select Three Sandwiches.

\$27 Per Guest

All Lunches Include the Following:

Individual Chips

Cookie

Whole Fruit

Bottled Water

Condiments

Plastic Ware

ADD ON BEVERAGES:

Fresh Brewed Iced Tea with Lemon:

\$50.00++ per gallon

Assorted Soft Drinks or Bottled Water:

\$4.00++ each, charged on consumption

Fresh Brewed Regular or Decaf Coffee:

\$60.00++ per gallon



Grilled Chicken Caesar Wrap

Lemon Pepper Chicken in a Wheat Tortilla, Romaine Lettuce, Parmesan Cheese and Caesar Dressing

Rare Roast Beef Sandwich

Rare Lean Roast Beef on a Baguette, Swiss Cheese, Lettuce, Tomato, Horseradish Spread

Smoked Turkey Croissant

Deli Smoked Turkey on a Fresh Baked Croissant, Cheddar Cheese, Lettuce, Tomato and Avocado

Cold Cut Sandwich

Ham, Salami, Capicola, Provolone Cheese, on Italian Bread with Pesto Sauce, Lettuce, Tomato, & Onion

Ham & Cheese

Ham & Swiss on Honey Wheat Bread with Lettuce, Tomato and Thousand Island Dressing

Vegetarian Wrap

Grilled Zucchini or Squash, Roasted Peppers, Portobello in a Sun-dried Tomato Tortilla, Onion, Lettuce, Tomato, Hummus Spread and Balsamic drizzle

Cobb Salad

Romaine Lettuce, Grilled Chicken, Corn, Bacon Crumbles, Blue Cheese, Tomatoes, Hard-boiled Egg, Tangy Honey Mustard Dressing

Greek Salad

Romaine Lettuce, Grilled Chicken, Sliced Red Onion, Kalamata Olives, Tomatoes, Cucumbers, Feta Cheese, Greek Vinaigrette

Caesar Salad

Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, and Classic Caesar Dressing

All prices are subject to 25% taxable service charge and a 7% sales tax

DINNER BUFFET

Minimum 25 guests.

A set up/labor charge of \$50.00 will be applied for functions under 25 Guests guaranteed.
All dinner buffets include: Freshly brewed iced tea, regular & decaffeinated coffee and assorted hot teas

Little Italy

\$50 per Guest

Salad

Garden Salad: Mixed Greens, Red Onions, Kalamata Olives, Pepperoncini, Tomatoes, Garlic Croutons & Italian Dressing
Minestrone Soup \$2++

Entrees

Sautéed Lemon Chicken Piccata
Italian Style Meatballs with Marinara Sauce
Penne Pasta with Parsley & Olive Oil
Tortellini in Alfredo Sauce \$3++
Sicilian Style Catch of the Day \$12++

Sides

Rosemary Red Potatoes
Roasted Vegetables
Garlic Bread

Dessert

Chef's Choice of Dessert

El Caribe

\$60 Per Guest

Salad & Soup

Mixed Greens Salad with Mandarin Oranges, Cucumbers, Jicama with Honey Lime Dressing
Caribbean Potato Soup

Entrees

Jamaican Jerk Marinated Chicken Breast
Caribbean Snapper

Sides

Grilled Vegetables
Red Beans & Rice
Fried Plantains
Freshly Baked Rolls with Butter

Dessert

Chef's Choice of Dessert

Taste of Miami

\$60 per Guest

Salad

Roasted Corn & Black Bean Salad with Avocado, Cotija Cheese drizzled with a Lime Vinaigrette

Entrees

Chimichurri Skirt Steak
Fiesta Grilled Chicken
Mojo Pork \$5++

Sides

Yellow Rice & Seasoned Black Beans
Sweet Plantains or Tostones

Dessert

Chef's Choice of Dessert

Chef Earl's Barbeque

\$65 per Guest

Salad

Fresh garden salad, fresh seasonal vegetables, choice of two dressings

Corn Bread

Entrées

Succulent spare ribs
Bone-in BBQ chicken
Sliced Beef Brisket \$10++

Sides

Creamy Corn Casserole
Molasses Baked Beans
Macaroni Salad
Collard Greens \$5++

Dessert

Chef's Choice

All prices are subject to 25% taxable service charge and a 7% sales tax

DINNER BUFFET

Minimum 25 guests.

A set up/labor charge of \$50.00 will be applied for functions under 25 Guests guaranteed.
All dinner buffets include: Freshly brewed iced tea, regular & decaffeinated coffee and assorted hot teas

Caribbean Islands

\$65 per Guest

SALAD BAR

Fresh Mixed Greens, Tomatoes, Cucumbers, Carrots, Garlic Croutons
Choice of Two Dressings
Freshly Baked Dinner Rolls with Sweet Cream Butter

ENTRÉES

(Please select two)

Baked Dark Meat Caribbean Chicken with Gravy (Bone-in)
Griot
Tassot Turkey
Tassot Beef

Grilled Snapper with Green Peppers and Onions in a Creole Sauce

ACCOMPANIMENTS

(Please select two)

Jon Jon Rice
Fried Sweet Plantains
Tostones
Pigeon Peas and Rice
Macaroni au Gratin
Sautéed Seasonal Vegetables

DESSERT STATION

Chef's Choice of Dessert

All prices are subject to 25% taxable service charge and a 7% sales tax

PLATED DINNER

Minimum 20 guests. A \$125 labor charge will be applied for guarantees under 20 people.

All dinners include warm rolls with creamy butter, Chef's choice of seasonal fresh vegetables, fresh brewed iced tea, regular & decaffeinated coffees and assorted hot teas

SALAD

(Select One)

Sliced Fresh Seasonal Fruit

Embassy Signature Garden Salad: drizzled with Raspberry Vinaigrette

Traditional Caesar: Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Classic Caesar dressing

ENTRÉE SELECTION

(Select One)

Marry Me Chicken (Boneless Chicken Breast in a Cream Sauce & Sundried Tomatoes) \$43

Chef Earls Fiesta Chicken \$42

Rosemary Chive Airline Roasted Chicken \$40

Mango & Papaya Salsa Grilled Salmon \$46

Snapper Vera Cruz Sauce (Tomatoes, Capers, Olives, Oregano, Bay Leaves) \$50

Chimichurri Rubbed Skirt Steak \$56

10oz Prime Rib in a Cabernet Sauvignon Reduction \$47

6oz Seared Filet Mignon in a Cabernet Sauvignon Reduction \$55

Charred Tomatoes stuffed with Quinoa and Seasonal Vegetables & Fine Herb Drizzle \$32

Linguine Garlic Pasta with Carrots, Fresh Spinach, Grape Tomatoes and Yellow Squash \$32

ACCOMPANIMENTS

(Select Two)

Sautéed Seasonal Vegetables

Roasted Cauliflower

Glazed Carrots

Fingerling Potatoes

Roasted Garlic Red Potatoes

Jasmine Rice

Spanish Rice

DESSERTS

(Select One)

Chocolate Torte

NY Style Cheesecake with Raspberry Coulis

Key West Key Lime Pie

Pineapple Upside Down Cake

24K Carrot Cake

Assorted soft drinks and bottled water

\$4.00++

(charged on consumption)



All prices are subject to 25% taxable service charge and a 7% sales tax

ACTION HOT STATIONS

Minimum 20 guests. All stations are based on up to one hour of food service. Chef Fee: \$150.00++ per chef.
1 chef is required per 40 guests guaranteed

Mac & Cheese Station

\$20 per Guest

Elbow Macaroni

Pick 2 Cheese Sauces: White Cheddar, Yellow Cheddar or Vegan Gluten Free Cheddar

Grilled Chicken, Broccoli, Cauliflower, Bacon, Crispy Onions & Tomatoes

Grilled Shrimp \$4++
Steak \$8++

Pasta Station

\$20 per Guest (Cooked to order)

Pasta (Choice of two): Penne, Bowtie, Linguini or Tri-Color Fusilli

Sauce (Choice of two): Basil Pesto, Marinara, Bolognese or Roasted Garlic Alfredo

Grilled Chicken, Seasoned Ground Beef, Green Peas, Mushrooms, Onions, Olives, Spinach
Garlic Toast and Grated Parmesan Cheese

Shrimp \$6++
Steak \$8++

Taco Bar

\$15 per Guest

Spicy Grilled Chicken and Seasoned Ground Beef
Onions, Cheddar and Monterrey Jack Cheese, Peppers, Lettuce, Tomato, Jalapeno Peppers
Sour Cream, Salsa, Guacamole
Soft Flour Tortillas and Hard Taco Shells

White Rice and Black Beans \$4++
Blackened White Fish \$6++

Wok Stir Fry

\$18 per Guest

Grilled Chicken or Beef
Water Chestnuts, Bean Sprouts, Oriental Style Vegetables, Stir Fried Ginger, Garlic & Green Onions in Sesame Oil & Teriyaki Sauce
Vegetable Fried Rice
Fortune Cookies

Grilled Shrimp \$4++

Sliders Station

\$30 per Guest (75 Sliders, 25 person minimum)

Protein (Choice of 3)

Spicy Chicken, Traditional Beef, Pork Belly, Southwest Black Bean

Shredded Lettuce, Roma Tomatoes, Pickles, Garlic Aioli, Mayo, Mustard & Ketchup

Potato Chips - \$2++

Potato Salad or Coleslaw - \$3++



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ACTION CARVING STATIONS

All stations are based on up to one hour of food service. Chef Fee: \$150.00++ per chef. 1 chef is required per 40 guests guaranteed

Apricot Glazed Baked Ham

\$250 (Serves 20)

Glazed and Baked to Perfection
Apple Sauce, Dijon and Honey Mustards
Artisan Bread & Butter Rosettes

Hey Unc! Coffee Rub Sirloin

\$300 (Serves 30)

Cooked to your favorite temperature
Creamy Horseradish and Dijon Mustard
Artisan Bread & Butter Rosettes

Cedar Plank Salmon

\$275 (Serves 20)

Coated in a White Zinfandel Butter Sauce
Artisan Bread & Butter Rosettes

Grilled Peppercorn Beef Tenderloin

\$325 (Serves 30)

Cooked to your favorite temperature
Horseradish Mayonnaise, Béarnaise
Sauce, Artisan Bread & Butter Rosettes

Cranberry Glazed Turkey Breast

\$295 (Serves 25)

Slowly Roasted & served with Cranberry
Orange Chutney & Dijon Mustard
Artisan Bread & Butter Rosettes



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DISPLAY STATIONS

Garden Crudites

\$10 per Guest

Featuring the Season's Freshest Vegetables with Sun-dried Tomato Aioli & Ranch Dips

Fresh Fruit & Yogurt

\$12 per Guest

Fresh Sliced Tropical Fruits & Fresh Berries Paired with a Yogurt Sauce

Mediterranean

\$15 per Guest

Choice of Two Hummus Styles:

- Fire Roasted Red Pepper
- Garlic & Olive Oil
- Ancho Chili
- Cilantro Lime

Served with Pita Wedges & Artisan Breads, Black & Green Olive Tapenade Garnished with Greek Vegetables

Charcuterie Board

\$20 per Guest

Italian Meats & Cheeses, Pepperoncini, Hearts of Palm, Black & Green Olives, Sliced Roma Tomato, Italian Dressing & Artisan Breads

Domestic Cheese Board

\$12 per Guest

Assorted Local Cheeses, Artisan Breads & Crackers

International Cheese Board

\$14 per Guest

Assorted Imported Cheeses, Artisan Breads & Gourmet Crackers



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DESSERT STATIONS

Viennese Table

\$16 per Guest

Assorted Miniature Fruit Tarts, Key Lime Tarts, Cheese Cakes, Eclairs and Cannoli

Chef's Desserts Table

\$12 per Guest

Chef's Choice of Seasonal Cakes, Pies and Cookies

Ice Cream Sundae Station

\$10 per Guest

Vanilla, Chocolate & Strawberry Ice Creams

Chocolate, Caramel and Strawberry Sauces

Crushed Nuts, Chocolate Candies, Rainbow Sprinkles, Maraschino Cherries & Whipped Cream

S'mores Station

\$14 per Guest

Chocolate Bars, Jumbo Marshmallows & Graham Crackers



All prices are subject to 25% taxable service charge and a 7% sales tax

BAR MENU

Bartender Fee \$175.00 up to 4 hours of Service. One Bartender required per 100 guests guaranteed. pricing is per person unless otherwise stated.

Host Bar

Prices are per Drink, paid by Client

Cordials Ultra Premium	\$14 and up
Premium Liquors	\$12
Call Liquors	\$10
Imported Beer	\$8
House Wine	\$8
Domestic Beer	\$7
Soft Drinks	\$4
Bottled Water	\$4

Cash Bar

Prices are per Drink, paid by Guests

Cordials Ultra Premium	\$14 and up
Premium Liquors	\$12
Call Liquors	\$10
Imported Beer	\$8
House Wine	\$8
Domestic Beer	\$7
Soft Drinks	\$4
Bottled Water	\$4

Open Bar

includes mixed drinks, house wine, imported and domestic beer, soft drinks, juices and mixers

Call Brands

Up to Two Hours	\$32
Each Additional Hour	\$7

Premium Brands

Up to Two Hours	\$42
Each Additional Hour	\$8

Beer & Wine Open Bar

includes house wine, imported and domestic beer, soft drinks, juices and mixers

One Hour	\$18
Two Hours	\$25
Three Hours	\$30
Four Hours	\$36



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ALL DAY MEETING PACKAGE

\$80 per person

All Day continuous beverages during meeting (regular and decaffeinated coffee, hot teas, soft drinks and bottled water), mid-morning refresh, lunch, afternoon break and general session room rental.

MID-MORNING BREAK

Continuous Beverages Refreshed

AFTERNOON BREAK

(Select Two Items)

Fresh Baked Cookies

Deep Fudge Brownies

Individual Bags of Chips or Pretzels

Tortilla Chips and Salsa

Popcorn

Assorted Ice Cream & Novelties

Assorted Nutrition Bars

Fresh Fruit Display

Continuous Beverages Refreshed

BUFFET LUNCHES

(Select One)

New York, NY Deli

Dill Red Potato salad or Coleslaw
Thinly Sliced Deli Meats: Honey Ham, Smoked Turkey, Salami, Grilled Tofu
Sliced Swiss, American & Provolone Cheeses
Sliced Tomatoes, Onions & Lettuce
Assorted Condiments
Assorted Deli Breads and Rolls
Dill Pickle Spears
Individual Bags of Chips
Cookies or Brownies

Little Italy

Caesar Salad: Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Creamy Caesar dressing
Chicken Parmesan
Penne Pasta with Parsley & Olive Oil
Italian Style Meatballs
Marinara and Alfredo Sauces
Sautéed Seasonal Vegetables
Garlic Rolls
Chef's Choice of Dessert

South of the Border

Fiesta Salad: Romaine Lettuce with Roasted Corn, Black Beans, Queso Fresco, Diced Tomatoes, & Ancho Chili Ranch Dressing
Grilled Chicken with Fajita Seasonings, Green Peppers & Onions
Warmed Flour Tortillas
Tri-Color Tortilla Chips
Shredded Lettuce, Cheddar Cheese, Salsa, Sour Cream & Guacamole
White Rice & Seasoned Black Beans
Chef's Choice of Dessert



All prices are subject to 25% taxable service charge and a 7% sales tax

BANQUET FAQs

Service Gratuity & Sales Tax - All menu pricing, room rental, audio visual and other fees are subject to 25% gratuity and 7% FL state tax.

Extra Hours Charge - There is a 4 Hour maximum for events. There will be a \$300 fee (plus tax & service) for any additional hour.

Banquet Food and Beverage Minimum (December-April)

Friday & Saturday: Breakfast/Lunch - \$3,500

Dinner - \$6,500/Friday and \$8,000/Saturday

Sunday-Thursday: Breakfast/Lunch - \$2,500

Dinner - \$5,500

Banquet Food and Beverage Minimum (May-November)

Friday & Saturday: Breakfast/Lunch - \$2,500

Dinner - \$5,000/Friday and \$7,500/Saturday

Sunday-Thursday: Breakfast/Lunch - \$1,500

Dinner - \$4,000

A Food & Beverage minimum is the required minimum amount one must spend in food and beverage for the banquet space selected. This amount does not include state tax or service charge. Any selections made for food and beverage go directly towards the food and beverage minimum. If a food and beverage minimum is not met, the remaining balance will be charged as room rental.

Children Meals - Children 4 and under - FREE

Children 5-12 - \$22 (starting)

Young Adults 13-20 - noted menu prices apply

Reserving Your Date - A signed contract and a \$1,000 non-refundable deposit are required to secure your date. Embassy Suites Boca Raton does not hold dates for longer than 24 hours and has the option to sell without a deposit.

BANQUET FAQs

Payment Schedule - A \$1,000 non-refundable deposit is required to secure your date. 50% of contracted estimated charges must be paid 3 months prior to event date. Final payment is due 3 weeks prior to event date. Initial payments can be made by cash, credit card, personal check or certified check. Final payment cannot be made by personal check. All payments are non-refundable.

Meal Count - If more than 1 entrée selection is offered for a plated meal, guests' orders must be taken through the host's RSVP cards. Orders must be presented to the Sales Manager 3 weeks prior to event date. It is the host's responsibility to indicate selected entrees on individual place cards.

Attendance - An estimated number of attendees is required upon contract signing. Please note, this number can be increased, but CANNOT be decreased after the 3 week cutoff. Guaranteed attendance is required 3 weeks prior to event. If attendance falls below the guarantee, host is still responsible for the original guarantee given 3 weeks prior. If guarantee is more than the contracted attendance, it must be capped based on the space available for contracted banquet room.

Linens - Embassy Suites Boca Raton provides black or white linens for your event. Specialty linens may be ordered with your Sales Manager for an additional fee.

Décor, Entertainment & Party Items - All décor and entertainment can be supplied from your preferred vendor. The Catering Manager will also supply you with a list of Embassy Suites Boca Raton's preferred vendor list. Please note, the following items are not permitted: glitter, confetti, smoke/fog machines, nails/glue for hanging purposes. All items must be removed from banquet space at the completion of your event or storage fees will apply.

BANQUET FAQs

Damage to Facility - Should any damages occur during event by the host or guests, the host will be financially responsible for the repair of damaged property.

Insurance - Certificate of insurance is required for all outside vendors.

Room Set-Up - Host and vendors are permitted to enter the banquet space 2 hours prior to event start time. If additional time is requested, it will be subject to availability and at the discretion of the Banquet & Sales Manager. If a request to change the room set-up is made day of event, a \$250 reset fee will be applied to the final bill based on setup.

CONTACT INFO

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