



# 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

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\$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

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# THEMED BREAKS

Priced Per Guest

## AM Pick Me Up

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\$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

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\$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

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\$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

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\$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

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\$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

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\$12 per Guest

Assorted Full-Sized Candy Bars

Fresh Popcorn & Cracker Jacks

Bottled Water

Assorted Soft Drinks

## Milk & Cookies Break

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\$15 per Guest

Freshly Baked Assorted Cookies

Plain & Chocolate Milks

Assorted Soft Drinks

Fresh Brewed Regular & Decaf Coffees

## We all Scream for Ice Cream

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\$17 per Guest

Vanilla, Chocolate & Strawberry Ice Creams

Assorted Novelties

Bottled Water

Assorted Soft Drinks



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# 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

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# 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

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# 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

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\$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

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\$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

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\$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

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\$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++



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# 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)

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# 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

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# 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

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\$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)



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# 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

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\$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

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\$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

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\$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

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\$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

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\$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



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# 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



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

# 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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