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## **Embassy Suites by Hilton Tampa Airport Westshore Catering Menu**

555 N. Westshore Blvd., Tampa, FL 33609 | 813.875.1555 | [tampaairport.embassysuites.com](http://tampaairport.embassysuites.com)

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# Plated Breakfast

Breakfast Choices served with your choice of Orange Juice or Milk and Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Celestial Seasonings Herbal Teas

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## **Traditional Embassy**

**\$34**  
Per Person

Choice of Scrambled Eggs or Fluffy Cheese Omelet  
Homestyle Breakfast Potatoes  
Choice of Applewood Bacon, Sausage or Sliced Country Ham

## **Breakfast Burrito**

**\$28**  
Per Person

Fluffy Scrambled Eggs, Pico de Gallo,  
Applewood Bacon, Cheddar Cheese & Avocado  
Homestyle Breakfast Potatoes



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# Breakfast Buffets

Breakfast Choices served with assorted Chilled Juices and Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Celestial Seasonings Herbal Teas

## Embassy Way

**\$40**  
Per Person

Assortment of Fresh Cusano's Bakery  
Breakfast Breads, Pastries, Fruit Preserves & Butter  
Fluffy Scrambled Eggs  
Choice of Crisp Applewood Bacon, Pork Sausage Patties  
or Sliced Country Ham  
Home-style Breakfast Potatoes  
Fresh Sliced Seasonal Fruit

## Westshore Way

**\$46**  
Per Person

Assortment of Fresh Cusano's Bakery Breakfast Breads,  
Pastries,  
Fruit Preserves & Butter  
Fluffy Scrambled Eggs  
Choice of Crisp Applewood Bacon, Pork Sausage Patties  
or Sliced Country Ham  
Home-style Breakfast Potatoes  
Fresh Sliced Seasonal Fruit  
Assorted Yogurts  
Steel Cut Oatmeal, Assorted Accompaniments– Brown  
Sugar, Toasted Almonds, Sun Dried Fruit, Fresh Berries

## Early Riser

**\$32**  
Per Person

Assortment of Fresh Cusano's Bakery  
Breakfast Breads, Pastries, Bagels with Cream  
Cheese, Fruit Preserves, Butter & Honey  
Assorted Greek Yogurts

## Fresh Start

**\$35**  
Per Person

Assortment of Fresh Cusano's Bakery Breakfast Breads,  
Pastries, Bagels with Cream Cheese, Fruit Preserves & Butter  
Fresh Sliced Seasonal Fruit  
Assorted Greek Yogurts



## Breakfast Stations

### Belgian Waffle Station

**\$17**  
Per Person

Seasonal Berries, Pecans, Chocolate Chips,  
Chocolate Syrup, Berry Compotes,  
Warm Caramel Whipped Cream

### Made to Order Omelet Station

**\$17**  
Per Person

Cage Free Eggs, Egg Whites, Egg Batters  
Smoked Applewood Bacon, Diced Ham, Sausage, Grilled  
Chicken, Mushroom, Peppers, Tomatoes, Onions, Cheddar  
Cheese, Monterey Jack, & Tomato Salsa

## Breakfast Enhancements

Hard Boiled Eggs	\$4 Per Person
French Toast	\$7 Per Person
Pancakes	\$6 Per Person
Yogurt & Granola Parfaits	\$7 Per Person
Assorted Cereals & Milk	\$6 Per Person
Gluten Free Muffins	\$7 Per Person
Cracked Egg Sandwich	\$12 Per Person
Omelet Station (+\$150 Chef Attendant)	\$16 Per Person
Morning Charcuterie Board	\$24 Per Person



## Snacks A La Carte

Assorted Bagels & Flavored Cream Cheeses	<b>\$54 Per Dozen</b>
Assorted Breakfast Bakeries	<b>\$52 Per Dozen</b>
Freshly Baked Cookies & Brownies	<b>\$52 Per Dozen</b>
Fresh Sliced Seasonal Fruits	<b>\$12 Per Person</b>
Fresh Whole Assorted Fruit	<b>\$5 Each</b>
Assorted Greek Yogurts	<b>\$9 Each</b>
Yogurt & Granola Parfaits	<b>\$12 Each</b>
Granola or Nutri-grain Bars	<b>\$5 Each</b>
Protein & Special K Bars	<b>\$6 Each</b>
Ms. Vickie's Kettle Chips	<b>\$4 Each</b>
Smart Food White Cheddar Popcorn	<b>\$5 Each</b>
Assorted Candy Bars	<b>\$5 Each</b>
Westshore Trail Mix	<b>\$9 Per Person</b>
Soft Pretzels with Warm Cheese Sauce or Mustard	<b>\$12 Per Person</b>
Nacho Station: Tri-Colored Tortilla Chips, Warm Cheese Sauce, Jalapenos, Sour Cream & Salsa	<b>\$18 Per Person</b>

## Beverages A La Carte

Freshly Brewed Regular OR Decaffeinated Coffee, Celestial Seasonings Herbal Hot Teas	<b>\$70 Per Gallon</b>
Fruit Punch, Pink Lemonade or Iced Tea	<b>\$65 Per Gallon</b>
Assorted Soft Drinks & Bottled Water	<b>\$6 Each</b>
Bottled Orange Juice, Apple Juice, or Cranberry	<b>\$7 Each</b>
Red Bull Energy Drinks (8oz)	<b>\$9 Each</b>
Sparkling or Voss Water	<b>\$8 Each</b>
Infused Water Station	<b>\$5 Each</b>



**Grab & Go Boxed Breakfast**

Cracked Egg Sandwich: Flakey Warm Croissant, Fried Egg, Cheddar Cheese, Sliced Country Ham  
Assorted Yogurt  
Whole Fruit  
Bottled Orange Juice

**\$32**  
Per Person

**Grab & Go Boxed Lunch**

**10 people or less One Selection:**

**Sandwich:**

Deli Sliced Roast Beef, Black Forest Ham or Smoked Turkey Sandwich, Cheddar Cheese, Leaf Lettuce, Sliced Tomato on Assorted Sandwich Breads  
Served with Italian Pasta Salad

Or

**Salad:**

Grilled Chicken Caesar Salad with Caesar Dressing

Grilled Chicken, Mixed Green Lettuce Vine Ripe Tomatoes, Pickled Onions, & Balsamic Vinaigrette

Grilled Chicken Traditional Iceberg Salad, Bacon,

**\$42**  
Per Person

**Executive Boxed Lunch**

**10 people or less One Selection:**

**\$45**  
Per Person

**Cold Cuban Sandwich** Shaved Mojo Pork, Ham, Aged Swiss Cheese, Bay Pickles, Dijonnaise on a Cuban Roll

**Westshore Bay Crab Salad** Leaf Lettuce and Tomato on a Grilled Challah Roll

**Tuscan Chicken Sandwich** Fresh Mozzarella, Arugula, Red Onion and Red Cranberry Aioli on a Grilled Ciabatta Bun

**Smoked Turkey Club** Applewood Smoked Bacon, Gruyere, Leaf Lettuce, Tomato and Pesto Aioli, on a Toasted Pumpernickel Bread

**Black Chipotle Bean Burger** Roasted Tomatoes, Mix Green Lettuce, Cilantro Lime Aioli, Pickled Onions

**All boxes include**

Kettle Chips, Chef's Choice of Cookie, Condiments & Utensils  
Soft Drink or Bottled Water



Lunch Choices served with Soup or Salad, Choice of Dessert, Warm Rolls & Butter and Fresh Brewed Ice Tea, Water and Coffee Service

## Salads

Mixed Green Salad with Grape Tomatoes, Cucumbers and Shredded Carrots  
Choice of Assorted Dressings

Caesar Salad with Crisp Romaine Lettuce, Shaved Parmesan, Focaccia Croutons & Caesar Dressing

## Soups \$4 Enhancement

Smoked Tomato Bisque  
Homestyle Chicken Noodle Soup  
Vegetarian Minestrone

## Lunch Entrees

### Chicken Piccata

Lightly Breaded 6 oz. Chicken Breast  
Lemon Caper Butter Sauce  
Garlic Mashed Potatoes or Herb Rice

**\$40**  
Per Person

### Westshore Sirloin Steak

Tri Colored Peppercorn Demi Glace  
Garlic Potatoes  
Roasted Baby Carrots

**\$56**  
Per Person

### Florida Seared Grouper

Florida Spices  
Citrus Cream Sauce  
Cilantro Lime Rice  
Roasted Asparagus

**\$46**  
Per Person

### Braised Short Rib

Slow Braised Short Rib  
Cabernet Demi glace  
Garlic Mashed Potatoes  
Roasted Chef's Vegetables

**\$54**  
Per Person

### Pan Seared Free-Range Airline Chicken

6oz Chicken Breast  
Naturel Chicken Jus  
Herb Roasted Potatoes  
Charred Broccolini

**\$48**  
Per Person

### Grilled Atlantic Salmon

Citrus Herb Butter Sauce  
Garlic Mashed Potatoes  
Roasted Chef's Vegetables

**\$44**  
Per Person

**Choice of One Dessert:** Chocolate Cake, Carrot Cake or NY Cheesecake





Buffets are available for Groups of 25 or more only. All buffets are served with Ice Tea, Water and Coffee Service

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## Deli Sandwich Spread

**\$42**

Per Person

**Choice of Two:**

Mixed Green Salad, Choice Of Dressing  
Classic Potato Salad  
Creamy Cole Slaw

**Enhancements:**

\$3+ Per Person: Chicken Salad or Tuna Salad

**Build Your Own Sandwiches:**

Freshly Sliced Black Forest Ham, Smoked Turkey & Roast Beef  
Sliced Cheddar, Swiss & Provolone Cheese  
Leaf Lettuce, Sliced Tomatoes, Onions  
Mayonnaise, Mustards, Horseradish Cream  
Assorted Olives, Gherkins & Sliced Pickles  
Chefs Gourmet Sandwich Breads & Rolls

**Served with:**

Assorted Miss Vickie's Kettle Chips  
Freshly Baked Cookies

## By the Shore BBQ

**\$52**

Per Person

**Choice of Two:**

Mixed Green Salad, Choice Of Dressing  
Classic Potato Salad  
Creamy Cole Slaw

**Choice of Two Entrees:**

Grilled Barbecue Chicken Quarters  
Southern Style Pulled Pork  
Smoked BBQ Brisket

**Served with:**

Sweet Corn  
Baked Macaroni & Cheese  
Warm Corn Muffins  
Grilled Texas Toast

**Dessert:**

Apple Pie  
Southern Pecan Pie



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## Tour of Italy

**\$52**  
Per Person

**Choice of Salad:**

Mixed Green Salad, Grape Tomatoes & Cucumbers, Shredded Carrots,  
Assorted Dressings  
Caesar Salad, Crisp Romaine Lettuce, Shaved Parmesan,  
Focaccia Croutons and Caesar Dressing

**Choice of Two Entrees:**

Chicken Parmesan  
Italian Sausage, Peppers, & Onions  
Beef Lasagna  
Vegetable Lasagna

**Served with:**

Linguini  
Penne Pasta  
Seasonal Vegetables  
Garlic Bread Sticks

**Choice Of Dessert:**

Traditional Tiramisu  
Cannoli's

## Classic Embassy

**\$62**  
Per Person

**Choice of Salad:**

Mixed Green Salad with Grape Tomatoes & Cucumbers,  
Shredded Carrots  
Choice of Assorted Dressings  
Caesar Salad with Crisp Romaine Lettuce, Shaved Parmesan,  
Focaccia Croutons and Caesar Dressing

**Choice of Two Entrees:**

London Broil with Tri-Color Peppercorn Sauce  
Chicken Piccata with Lemon and Capers  
Salmon with Dill Cream Sauce  
Roasted Pork Loin with Dijon Cream Sauce

**Served with:**

Chef's Selection of Starch  
Seasonal Vegetables  
Rolls & Butter

**Choice of Dessert:**

Chocolate Cake  
Carrot Cake



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## Taste of Tampa

**\$48**

Per Person

### Ybor City 1905 Salad

Crisp Iceberg Lettuce, Ham, Swiss Cheese,  
Tomato, Olives, Garlic Vinaigrette Dressing

### Entrees

Marinated Mojo Chicken  
Citrus Marinated Cuban Pork Loin  
Cuban Beef Picadillo

### Served with

White Bean and Chicken Soup  
Sweet Plantains  
Black Beans & Yellow Rice

### Dessert

Florida Key Lime Pie

## Fajita Bar

**\$46**

Per Person

### Choice of Two Proteins

Carne Asada  
Pork Carnitas  
Marinated Grilled Chicken  
Tequila Lime Shrimp (Add \$4)

### Accompaniments

Traditional Spanish Rice  
Grilled Onions & Peppers  
Black Bean Salsa  
Pico de Gallo  
Mexican Chopped Salad  
Queso Fresco  
Flour Tortillas

### Served with

Seasonal Vegetables  
Rolls & Butter

### Dessert

Cinnamon Churros



Served with Freshly Brewed Regular & Decaffeinated Coffee and Ice Tea

## Cold Buffet 10-25 Guests

**\$36**

Per Person

**Choice of One:**

Caesar Salad  
Mixed Green Salad  
Iceberg Wedge

**Choice of One:**

Fresh Fruit Salad  
Pasta Salad

**Choice of Two:**

Roasted Turkey and Gruyere on Toasted Multigrain Bread  
With Lettuce, Tomato, and Pesto Aioli

Roast Beef on Toasted Baguette  
With Boursin cheese, Caramelized Onions, and Arugula

Vegetable Wrap  
With Grilled Marinated Vegetables, Goat Cheese and Balsamic  
Glaze

Ham Sliders  
Honey Roasted Ham and American cheese, and Mayo on Ha-  
waiian Rolls

**Choice of One:**

Brownies and Blondies  
Assorted Chef's Warm Cookies

## Working Lunch

**\$40**

Per Person

**Guest to select Individual Entrée**

All American Cheeseburger  
Grilled 8oz Brisket Patty  
Lettuce, Tomato, Onion, & Bacon

Chicken Sandwich  
Chicken Breast Grilled or Fried  
Lettuce, Tomato, Onion, and Pimento Cheese

Philly Cheese Steak  
Thinly Sliced Tenderloin Beef  
Caramelized Onions, Roasted Peppers, Jalapenos, Chipotle Aioli  
and Swiss Cheese

Chicken Caesar Salad  
Grilled Chicken Breast  
Crisp Romaine, Parmesan Cheese, Chili Breadcrumbs and Caesar  
Dressing

Black Bean Chipotle Sandwich  
Roasted Tomatoes, Mix greens Lettuce, Cilantro lime dressing  
and Pickled Onions

**Served with:**

House Fried Chips  
Chipperry Fries +\$2  
Chef's Warm Cookies



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# Pick Me Up Breaks

## PM Express | \$26 Per Person

Each Break is Thirty Minutes of Service

**Choice of Two:**

Smartfood White Cheddar Popcorn  
Freshly Baked Cookie & Brownies  
Warm Soft Pretzels & Mustard  
Tortilla Chips & Salsa

**Beverages**

Assorted Soft Drinks  
Bottled Waters

## Fun & Fit! | \$28 Per Person

Each Break is Thirty Minutes of Service

Fresh Sliced Seasonal Fruit & Berries  
Assorted Kind & Special K Bars  
Westshore Trail Mix

**Beverages**

Assorted Soft Drinks  
Bottled Waters  
Assorted Juices

## Westshore Market | \$30 Per Person

Each Break is Thirty Minutes of Service

Fresh Sliced Seasonal Fruit & Berries  
Vegetable Crudités, Assorted Dips  
Garlic Hummus & Parmesan Pita Chips

**Beverages**

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Celestial Seasonings Herbal Teas  
Assorted Soft Drinks  
Bottled Waters



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# Pick Me Up Breaks

## Snack Attack | \$26 Per Person

Each Break is Thirty Minutes of Service

**Choice of Two:**

Individual Trail Mix  
Fresh Baked Cookies  
Kind Bars & Quaker Chewy Bars  
Assorted Candy Bars

**Beverages**

Assorted Soft Drinks  
Bottled Waters

## Donut Shop | \$26 Per Person

Each Break is Thirty Minutes of Service

Artisan Cusano's Donuts & Donut Holes  
Assorted Kind & Special K Bars

**Beverages**

Freshly Brewed Regular & Decaffeinated Coffee  
Celestial Seasoning Hot Tea Selections  
Bottled Water

## Baker's Break | \$26 Per Person

Each Break is Thirty Minutes of Service

Fresh Baked Cookies  
Chocolate Brownies  
Brown Butter Blondies

**Beverages**

Freshly Brewed Regular & Decaffeinated Coffee  
Ice Cold Milk & Almond Milk



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# Beverage Packages

## **Half Day Beverage Break | \$20** Per Person

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Refreshed up to Four Hours

Freshly Brewed Community Coffee Regular &  
Decaffeinated, Assorted Celestial Seasonings Hot Teas  
Assorted Soft Drinks  
Bottled Water

## **All Day Beverage Break | \$38** Per Person

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Refreshed up to Eight Hours

Freshly Brewed Community Coffee Regular &  
Decaffeinated, Assorted Celestial Seasonings Hot Teas  
Assorted Soft Drinks  
Bottled Water

## **The Smoothie Bar | \$25** Per Person

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Blended with yogurt and fresh fruit your way  
Strawberry/ Blueberry Smoothie  
Orange/Strawberry/Banana Smoothie  
Kale/Apple/Kiwi Smoothie



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# Meeting Planner Day Packages

## The Westshore 1 | \$60 Per Person

Each Break is Thirty Minutes of Service

### Pre-Meeting Break

An Assortment of Fresh Cusano's Bakery Breakfast Breads and Pastries with Preserves & Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Celestial Seasonings Herbal Teas

### Mid-Morning Break

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Celestial Seasonings Herbal Teas

### Afternoon Break

Assorted Soft Drinks  
Bottled Waters  
Freshly Baked Cookies and Brownies  
OR  
Warm Pretzels with Mustard

## The Westshore 2 | \$85 Per Person

Each Break is Thirty Minutes of Service

### Pre-Meeting Break

An Assortment of Fresh Cusano's Bakery Breakfast Breads and Pastries with Preserves & Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Celestial Seasonings Herbal Teas

### Lunch Plated

#### Choice of One

Lunch Sandwich (1 Deli Meat Option)  
Deli Sliced Roast Beef, Black Forest Ham Or  
Smoked Turkey Sandwich, Cheddar Cheese, Leaf  
Lettuce, Sliced Tomato on Assorted Sandwich  
Breads

OR

#### Lunch Salad

Grilled Chicken Caesar Salad with Caesar Dressing  
Mixed Green Salad with Balsamic Vinaigrette

Served with:

Assorted Soft Drinks  
Bottled Water

### Afternoon Break

Assorted Soft Drinks  
Bottled Waters  
Freshly Baked Cookies and Brownies  
OR  
Warm Pretzels with Mustard

### Mid-Morning Break

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Celestial Seasonings Herbal Teas





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# Meeting Planner

## Day Packages

**The Westshore 3 | \$95 Per Person**

Each Break is Thirty Minutes of Service

### Pre-Meeting Break

An Assortment of Fresh Cusano's Bakery Breakfast Breads and Pastries with Preserves & Butter

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Celestial Seasonings Herbal Teas

### Mid-Morning Break

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Celestial Seasonings Herbal Teas

### Deli Sandwich Spread

#### Choice of Two:

Mixed Green Salad with Grape Tomatoes, Cucumbers & Shredded Carrot  
(choice of assorted dressings)  
Classic Potato Salad  
Creamy Cole Slaw

#### Enhancements:

\$3 Per Person: Chicken Salad or Tuna Salad

#### Build Your Own Sandwiches:

Freshly Sliced Black Forest Ham, Smoked Turkey & Roast Beef  
Leaf Lettuce, Sliced Tomatoes, Onions, Mayonnaise, Mustards, Horseradish Cream  
Assorted Olives, Gherkins & Sliced Pickles

Chef's Gourmet Sandwich Breads and Rolls

#### Served with:

Assorted Miss Vickie's Kettle Chips

### Lunch Buffet\*

\*Buffets are Available for Groups of 25 Persons or More

#### Choice of One:

Deli Sandwich Spread  
Tour of Italy Buffet  
By the Shore BBQ

#### Served with:

Assorted Soft Drinks  
Bottled Water

### Tour of Italy Buffet

#### Choice of One:

Mixed Green Salad  
Choice of Dressing, Grape Tomatoes, Cucumbers & Shredded Carrot

#### Caesar Salad

Caesar Dressing, Crisp Romaine Lettuce, Shaved Parmesan, Focaccia Croutons & Caesar Dressing

#### Choice of Two Entrees:

Chicken Parmesan  
Italian Sausage and Peppers  
Beef Lasagna  
Vegetable Lasagna

#### Served with:

Pasta in Tomato Basil Sauce  
Seasonal Vegetables  
Garlic Bread Stick

#### Dessert

Prices are subject to a 26% service charge and 7.5% sales tax

### Afternoon Break

Assorted Soft Drinks  
Bottled Waters  
Freshly Baked Cookies and Brownies  
OR  
Warm Pretzels with Mustard

### By The Shore BBQ

#### Choice of Two:

Mixed Green Salad, Choice Of Dressing  
Classic Potato Salad  
Creamy Cole Slaw

#### Choice of Two Entrees:

Grilled BBQ Chicken Quarters  
Southern Style Pulled Pork  
Smoked BBQ Brisket

#### Served with:

Sweet Corn  
Baked Macaroni & Cheese  
Warm Corn Muffins  
Grilled Texas Toast

#### Dessert

Apple Pie  
Southern Pecan Pie



# Hors D'oeuvres

Minimum of 50 pieces per choice

## Cold

Bruschetta with Olive Oil, Garlic, Tomato & Fresh Herbs	<b>\$5 Per Piece</b>
Crostini with Olive Tapenade & Sundried Tomatoes	<b>\$6 Per Piece</b>
Smoke Salmon Crostini	<b>\$6 Per Piece</b>
Assorted Gourmet Finger Sandwiches	<b>\$5 Per Piece</b>
Chilled Jumbo Cocktail Shrimp Shooters	<b>\$7 Per Piece</b>
Shrimp Ceviche Shooters	<b>\$8 Per Piece</b>
Caprese Skewers	<b>\$6 Per Piece</b>

## Hot

Seared Scallops Wrapped in Applewood Bacon	<b>\$7 Per Piece</b>
Beef Wellington	<b>\$9 Per Piece</b>
Caprese Skewers	<b>\$7 Per Piece</b>
Spinach & Feta Spanakopita	<b>\$5 Per Piece</b>
Miniature Beef or Chicken Empanadas	<b>\$6 Per Piece</b>
Buffalo Chicken Wings with Bleu Cheese Dressing and Celery	<b>\$4 Per Piece</b>
Coconut Shrimp with Mango Chutney	<b>\$7 Per Piece</b>
Barbecue, Marinara or Swedish Meatballs	<b>\$4 Per Piece</b>
Mini Crab Cakes	<b>\$7 Per Piece</b>
Pigs in a Blanket	<b>\$4 Per Piece</b>
Mini Cheese Quesadillas	<b>\$7 Per Piece</b>
Shrimp Spring Rolls	<b>\$6 Per Piece</b>
Conch Fritters	<b>\$7 Per Piece</b>
Cuban Spring Rolls	<b>\$8 Per Piece</b>
Mini Gator Bites	<b>\$6 Per Piece</b>

## Passed Hors D'oeuvres Reception Packages

Four Pieces Per Guest (Select 2 Hot and 2 Cold)	<b>\$28 Per Person</b>
Six Pieces per Guest (Select 3 Hot and 3 Cold)	<b>\$40 Per Person</b>
Eight Pieces Per Guest (Select 4 Hot and 4 Cold)	<b>\$48 Per Person</b>



# Reception Enhancements

## Action Stations

Action and Carving Stations Are Limited to One Hour of Service and Require a \$150 Chef Attendant

### Pasta Station

Tossed to Order Tortellini And Penne Pasta  
Italian Sausage, Grilled Chicken, Mushrooms & Onions, Olives, Broccoli, Roasted Peppers, Parmesan Cheese

**\$38**  
Per Person

### Westshore Paella Station

Tossed to Order Saffron Rice, fresh Mussels, Shrimp,  
Chicken Thighs, Spanish Chorizo Sausage

**\$38**  
Per Person

**Choice of Two Sauces:** Marinara, Alfredo, Ala Vodka, Pesto Cream  
Garlic Bread

**Enhancement \$8 Per Person:** Shrimp

## Carving Stations

### Cuban Pork Loin

Accompanied by Warm Rolls And Mojo Sauce

**\$400**  
Serves approximately 25 people

### Bourbon Glazed Bone In Ham

Accompanied by Warm Rolls And Grain Mustard

**\$450**  
Serves approximately 30 people

### Roast Whole Turkey

Accompanied by Warm Rolls And Gravy

**\$500**  
Serves approximately 30 people

### Honey Chipotle Glazed Salmon

Accompanied by Warm Rolls

**\$400**  
Serves approximately 25 people

### Slow Roasted Prime Rib

Accompanied by Warm Rolls, Fresh Tarragon Demi  
Glace, And Tangy Horseradish Sauce

**\$600**  
Serves approximately 35 people



## Reception Stations

All Reception Stations are limited to One Hour of Service

### Pub Fare Bar

**\$38**

Per Person

**Select One:**

Crispy Chicken Tenders  
Served with Honey Mustard, BBQ Sauce, Buffalo Sauce & Thai Chili Sauce

Buffalo Chicken Wings  
Served with Bleu Cheese Dressing & Celery

Build Your Own Nachos  
Served with Smoked Cheddar Cheese Sauce, Pickled Jalapenos, Chopped Green Onions, Sour Cream & Salsa

**Served with:**

Potato Chips, Pretzels & Snack Mix  
Assorted Soft Drinks & Bottled Water

### Loaded Potato Bar

**\$28**

Per Person

Oven Roasted Potatoes  
Baked Sweet Potatoes

**Served with:**

Shredded Cheddar Cheese, Bacon Bits, Caramelized Onions, Chopped Scallions, Brown Sugar, Whipped Butter, Sour Cream

Assorted Soft Drinks & Bottled Water

## Displays & Platters

Artisanal Cheese Platter	<b>\$26 Per Person</b>
Market Vegetable Crudité	<b>\$20 Per Person</b>
Sliced Seasonal Fruit Display	<b>\$24 Per Person</b>
Charcuterie Platter	<b>\$30 Per Person</b>
Baked Brie En Croute—Served with crackers	<b>\$18 Per Person</b>
Marinated Grilled Vegetable Platter	<b>\$24 Per Person</b>



## Starters

Dinner Plates are served with a Starter, Choice of Dessert, Warm Rolls & Butter and Fresh Brewed Ice Tea, and Coffee Service

### Salads

**Mixed Green Salad** with Grape Tomatoes, Cucumbers and Shredded Carrots  
Choice of Assorted Dressings

**Caesar Salad** with Crisp Romaine Lettuce, Shaved Parmesan, Focaccia Croutons & Caesar Dressing

**Iceberg Wedge Salad** with Smoked Bacon, Tomatoes, Blue Cheese Crumbled, Blue Cheese Dressing

### Soups \$4 Enhancement

Smoked Tomato Bisque  
Homestyle Chicken Noodle Soup  
Vegetarian Minestrone  
White Bean and Chicken

## Dinner Entrees

### Seared Salmon

Crispy Skin Salmon  
Topped with Meyer Lemon Caper Beurre Blanc Sauce  
Roasted Broccolini  
Roasted Garlic Mashed Potatoes

**\$60**

Per Person

### Mojo Chicken

8oz Citrus Marinated Chicken  
Topped with Natural Jus & Roasted Carrots  
Roasted Potatoes

**\$52**

Per Person

### Pan Roasted Chicken

8oz Herb Crusted French Chicken Breast  
Topped with Natural Pan Gravy  
Wild Rice Pilaf  
Chef's Seasonal Vegetables

**\$57**

Per Person

### Grilled Filet Mignon

Tender Beef Medallion  
Topped with a Savory Mushroom Sauce  
Garlic Mashed Potatoes  
Chef's Seasonal Vegetables

**\$68**

Per Person

### Florida Grouper

Oven Roasted Grouper  
Topped with a Lemon Beurre Blanc  
Garlic Mashed Potatoes  
Chef's Seasonal Vegetables

**\$70**

Per Person

### New York Steak

10oz Cut Encrusted with Peppercorns  
Topped with Mushroom Ragù  
Herbed Mashed Potatoes

**\$76**

Per Person



## Starters

Dinner Plates are served with a Starter, Chef's Seasonal Vegetables, Choice of Dessert, Warm Rolls & Butter and Fresh Brewed Ice Tea, and Coffee Service

### Salads

**Mixed Green Salad** with Grape Tomatoes, Cucumbers and Shredded Carrots  
Choice of Assorted Dressings

**Caesar Salad** with Crisp Romaine Lettuce, Shaved Parmesan, Focaccia Croutons & Caesar Dressing

**Iceberg Wedge Salad** with Smoked Bacon, Tomatoes, Blue Cheese Crumbled, Blue Cheese Dressing

### Soups \$4 Enhancement

Smoked Tomato Bisque  
Homestyle Chicken Noodle Soup  
Vegetarian Minestrone  
White Bean and Chicken

## Dinner Entrees

### Braised Short Rib

Slow Braised Short Rib  
Topped with Thyme Au Jus  
Garlic Mashed Potatoes  
Roasted Chef Choice Vegetables

**\$72**

Per Person

### Vegetable Napoleon

Balsamic Marinated Grilled Vegetables

**\$48**

Per Person

### New Zealand Rack of Lamb

Crusted Rack of Lamb  
Topped with Cabernet Reduction  
Roasted Red Bliss Potatoes

**\$75**

Per Person

### Enhancements

Lobster Tail | Market Price  
Blackened Sea Scallops | \$12  
Grilled Shrimp | \$10

### Dessert Choice

*Please Select One*  
Decadent Chocolate Torte  
Florida Key Lime Pie  
Turtle New York Cheesecake  
Red Velvet Cake  
Limoncello Mascarpone Cake



Buffets are available for Groups of 25 or more only. All buffets are served with Ice Tea, Water and Coffee Service

## Southern BBQ Buffet

**\$75**

Per Person

**Choice of Two:**

Mixed Green Salad with Grape Tomatoes,  
Cucumbers, Shredded Carrots  
Choice of Assorted Dressings

Fresh Fruit Salad  
Pasta Salad  
Southern Potato Salad

**Choice of Two Entrees:**

Grilled Barbeque Chicken Quarters  
Smoked Brisket  
Tangy Pulled Pork  
Southern Barbeque Ribs

**Served with:**

Baked Beans  
Baked Macaroni & Cheese

**Choice of One:**

Garlic Green Beans  
Grilled Corn on the Cob

**Served with:**

Warm Corn Muffins

**Choice of One Dessert:**

Warm Apple Pie  
Peach Cobbler

## Latin Buffet

**\$72**

Per Person

Mixed Green Salad with Grape Tomatoes  
Cucumbers, Shredded Carrots  
Served with Cilantro Lime Dressing

Seasonal Fresh Fruit with Berries

**Choice of Two Entrees:**

Roasted Chicken  
Carne Guisado with Chimichurri  
Cuban Roast Pork

**Served with:**

Roasted Sweet Plantains  
Yellow or Cilantro Lime Rice  
Black Beans or Red Beans  
Fresh Seasonal Vegetables  
Warm Cuban Bread

**Dessert:**

Dulce de Leche Cheesecake  
Dusted Tiramisu Cream Cake

Buffets are available for Groups of 25 or more only. All buffets are served with Ice Tea, Water and Coffee Service

## The Feast of Italy

**\$75**

Per Person

**Soup:**

Vegetable Minestrone Soup

**Choice of One:**

Caesar Salad with Crisp Romaine Lettuce, Shaved Parmesan, Focaccia Croutons and Caesar Dressing

Antipasto Salad

Fresh Mozzarella & Tomato Salad

**Choice of Two Entrees:**

Chicken Marsala with Mushrooms & Wine Sauce

Baked Eggplant Parmesan

Tender Beef Marinated in Garlic & Herbs

Tuscan Pork Loin Served with Natural Pork Dijon Jus

Italian Sausage & Peppers

**Served with:**

Choice of Pasta: Tortellini, Penne, or Fettuccini

Choice of Sauce: Marinara, Pesto, Alfredo

Garlic Roasted Potatoes

Fresh Seasonal Vegetables

Garlic Bread Sticks

**Choice of One Dessert:**

Tiramisu

Cannoli's

## Classic Embassy Buffett

**\$85**

Per Person

**Choice of Two:**

Mixed Green Salad with Grape Tomatoes & Cucumbers, Shredded Carrots

Choice of Assorted Dressings

Penne Pasta Salad

Antipasto Salad

Grilled Marinated Seasonal Vegetables

Fresh Seasonal Fruit Salad with Toasted Coconut

**Choice of Two Entrees:**

Parmesan Crusted Chicken

Petite Filet Mignon with Red Wine Demi

Seared salmon with Lemon Caper Buerre Blanc

Braised Short Rib with Thyme Jus

Herb Roasted Chicken, Natural Pan Gravy

**Choice of Two:**

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Fresh Seasonal Vegetables

Roasted Brussels Sprouts

**Served with:**

Warm Rolls with Butter

**Choice of One Dessert:**

Chef's Choice of Freshly Baked Pies

Chef's Choice of Freshly Baked Gourmet Cakes





## Bar by the Hour

### Premium Brands

First Hour Hosted Bar	<b>\$25 Per Person</b>
Additional Hours	<b>\$12 Per Person</b>

### House Brands

First Hour Hosted Bar	<b>\$20 Per Person</b>
Additional Hours	<b>\$9 Per Person</b>

### Beer & Wine

First Hour Hosted Bar	<b>\$18 Per Person</b>
Additional Hours	<b>\$8 Per Person</b>

## Brands

**House Spirits** | Absolut, Jim Beam, Beefeater, Captain Morgan Jose Cuervo, Dewar's, & Courvoisier VS

**Premium Spirits** | Grey Goose, Makers Mark, Hendricks Bacardi, Don Julio, Hendricks, Johnny Walker, & Hennessy

**House Wine** | Canyon Road: Cabernet, Zinfandel, Pinot Griot & Chardonnay

**Premium Wine** | Josh Cellars: Cabernet, White Zinfandel, Pinot Griot & Chardonnay

**Imported Beer** | Corona Extra, Heineken

**Domestic Beer** | Budweiser, Bud light, Miller Lite, Michelob Ultra

## Bar by the Drink

Premium Brands	<b>\$14 Each</b>
House Brands	<b>\$11 Each</b>
Select Wines	<b>\$10 Each</b>
Premium Wines	<b>\$12 Each</b>
Domestic Beer	<b>\$ 8 Each</b>
Imported & Craft Beer	<b>\$9 Each</b>
Assorted Sodas & Water	<b>\$6 Each</b>
Voss Water	<b>\$7 Each</b>

## Specialty Drinks

Cordials & Cognacs	<b>\$12 Each</b>
Martinis	<b>\$14 Each</b>
Mimosas	<b>\$11 Each</b>
Seltzers	<b>\$12 Each</b>
Rum Punch	<b>\$140 Per Gallon</b>
Sangria	<b>\$140 Per Gallon</b>