

Holiday Events



Enjoy

- Complimentary Suite for Event Planner*
- Special Room Rate, Minimum 15 Rooms*
- Door Prize Giveaway*

**Based Upon Availability; Must book within two weeks of receiving contract to take full advantage of our promotional offers.*

Holiday Lunch

Luncheon Buffet

Mixed Garden Greens with Chef's Dressing
Butternut Squash Salad with Gorgonzola, Toasted Pumpkin Seed, Dried Cherry and Baby Kale
Ambrosia Salad Featuring Pineapple, Coconut & Cherries
Red Bliss Dill Potato Salad
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Butternut Squash Stuffing and Herb Gravy
Virginia Ham with Golden Raisin Cider Glaze
Hoisin Marinated Pork Loin with Butternut Squash-Cranberry Relish and Fig Glaze
Salmon with Maple Miso Dijon
Seared Breast of Chicken with Virginia Ham, Baby Spinach & Smoked Gouda Mornay
Beef Tenderloin Tips with Wild Mushrooms In Rosemary Demi Glace

Roasted Butternut Squash with Bacon Maple Butter
Whipped Sweet Potato with Marshmallow Brulee
Green Beans and Carrots with Cranberry Butter
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:
White Chocolate Cranberry Bread Pudding
Assorted Cakes, Pies & Mini Desserts
Holiday Cookies
Coffee, Iced Tea, Water

\$33 Per Person (Select 2 Entrees)

\$35 Per Person (Select 3 Entrees)

50 Person Minimum

*Prices subject to 20% service charge & applicable tax.
Prices & menu selection subject to change based on market conditions.*



Holiday Lunch

Plated Lunch

All Served with Embassy Salad & House Dressing, Green Beans & Baby Carrots in Cranberry Butter, Coffee, Iced Tea, & Water

Choice of Starch

Yukon Gold Whipped Potatoes
Wild Rice Pilaf
Butternut Squash Stuffing

Entrees

Herb Roasted Breast of Turkey with Gravy... *\$24 per person*
Hoisin Marinated Pork Loin with Butternut Squash-Cranberry Relish and Fig Glaze... *\$25 Per Person*
Grilled Chicken Breast with Pomegranate Glaze... *\$25 Per Person*
Broiled Salmon with Maple Miso Dijon... *\$27 Per Person*

Choice of Dessert

Ol' Fashioned Apple Pie
Pecan Pie
Sweet Potato Pie
Double Chocolate Cake
Carrot Cake
Coconut Cake



Indulge

Specialized holiday menus designed by award-winning Executive Chef Kyle Fowlkes. Interested in doing an earlier Holiday Breakfast or Brunch? Ask your catering manager for details!

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Dinner Buffet

Mixed Garden Greens with Chef's Dressing
Butternut Squash Salad with Gorgonzola, Toasted Pumpkin Seed, Dried Cherry and Baby Kale
Ambrosia Salad Featuring Pineapple, Coconut & Cherries
Red Bliss Dill Potato Salad
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Butternut Squash Stuffing and Herb Gravy
Virginia Ham with Golden Raisin Cider Glaze
Hoisin Marinated Pork Loin with Butternut Squash-Cranberry Relish and Fig Glaze
Salmon with Maple Miso Dijon
Seared Breast of Chicken with Virginia Ham, Baby Spinach & Smoked Gouda Mornay
Beef Tenderloin Tips with Wild Mushrooms In Rosemary Demi Glace

Roasted Butternut Squash with Bacon Maple Butter
Whipped Sweet Potato with Marshmallow Brulee
Green Beans and Carrots with Cranberry Butter
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:
White Chocolate Cranberry Bread Pudding
Assorted Cakes, Pies & Mini Desserts
Holiday Cookies
Coffee, Iced Tea, Water

\$42 Per Person (Select 2 Entrees)

\$44 Per Person (Select 3 Entrees)

50 Person Minimum

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Holiday Dinner

Plated Dinner

All Served with Embassy Salad & House Dressing, Asparagus and Baby Carrot, Coffee, Iced Tea, & Water

Choice of Starch

- Whipped Yukon Gold Potatoes
- Roasted Butternut Squash with Maple Bacon Butter
- Golden Quinoa with cranberry and Tuscan Kale
- White Cheddar Scalloped Potatoes

Entrees

- Tender Filet Mignon of Beef Served with Rosemary Demi Glace...\$42 per person
- Garlic & Herb Crusted Prime Rib Served with Cracked Black Pepper Rossini...\$39 per person (30 Person Minimum)
- Crab Stuffed Rockfish with Lemon Basil Beurre Blanc...\$42 per person
- Frenched Chicken Breast with Pomegranate Glaze...\$34 per person
- Signature Crab Cakes with Roasted Red Pepper Aioli...\$40 per person

Petit Filet Mignon of Beef Served with Rosemary Demi Glace accompanied by Your Choice of the Following:

- Grilled Breast of Chicken with Pomegranate Glaze...\$46 per person
- Salmon with Maple Miso Dijon...\$48 per person
- Signature Crab Cake with Roasted Red Pepper Aioli...\$48 per person

Choice of Dessert

- Chocolate Toffee Mousse Cake
- Caramel Vanilla Crunch Cake
- Strawberry Extravaganza
- NY Style Cheese Cake
- Caramel Apple Pie
- Tiramisu

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Celebrate

Ask your catering manager about adding a dance floor to your holiday celebration. Host and cash bar options are available as well as bottled wine for each table. We can provide you with a complete beverage and wine list upon request.

Hors d'oeuvres Reception

There is a 50 guest minimum. Reception is replenished for a 1.5 hour period.

\$47.00 per person

Fresh Garden Vegetable Crudit  with Dirty Martini Dip

Imported and Domestic Cheese Boards

Fresh Fruit Display

Antipasti Display

Featured Hors d'oeuvres to Include

Butternut Squash Bouche with Toasted Pepitas and Smoked Bacon

Sweet Potato Cannoli with Sweet Potato Mousse, Mascarpone, and Pistachio Dust

Fig & Gorgonzola Crisp with Berry Compote and Spaghetti Squash

Chesapeake Crab Dip with Assorted Baguettes and Crackers

Shrimp Sate with Chipotle Honey

Mini Crab Cakes with Lemon Butter

Cinnamon Chipotle Chicken Sat 

Mushroom Vol au Vent

Andouille Sausage Encroute with Mustard BBQ

Select One Chef Attended Action Stations

(Menu Price Includes Attendant Fees)

Herb Roasted Breast of Turkey with Gravy, Rolls and Condiments

Virginia Ham with Apple Cider Glaze, Rolls and Condiments

Baron of Beef with Rosemary Jus, Rolls and Condiments

Bourbon Marinated Pork Loin, Rolls and Condiments

Shrimp 'n Grits Station

Wok Station

Mashed Potato Station

Risotto Station

Embassy "Sweets" Dessert and Coffee Station

Assorted Cakes, Pies, Petit Fours & Holiday Cookies

Prices subject to 20% service charge & applicable tax.

Prices & menu selection subject to change based on market conditions.

