

# Holiday Menus

**Please Inquire with your Catering Manager on how to take advantage of our special holiday offer....**

- **Complimentary Suite for Event Planner\***
- **Special Room Rate, Minimum 15 Rooms\***
- **Door Prize Giveaway**
- **Complimentary Dance Floor (size based on availability)\***
- **Complimentary 20amp Electrical Connection for DJ**
- **White Floor Length Linen**
- **Choice of White or Black Napkins\***

*\*Based Upon Availability*

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

# Luncheon Buffet

Mixed Garden Greens with House-made Dressing  
Quinoa with Dried Cherries, Pecans, Tuscan Kale and Feta Cheese  
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Smoked Sausage Stuffing and Herb Gravy  
Virginia Ham with Pineapple Jerk Sauce  
Honey Garlic Pork Loin with Pan Jus  
Orange Glazed Salmon  
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze  
Chipotle Balsamic Flank Steak with Pomegranate Kumquat Pico de Gallo

Roasted Butternut Squash with Maple Bacon Butter  
Whipped Sweet Potatoes with Marshmallow Brulee  
Green Beans, Roasted Tomatoes, Squash Melange  
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:  
Ambrosia Salad Featuring Pineapple, Coconut & Cherries  
Chef's Choice of Assorted Banded & Mini Desserts  
Assorted Macarons and Manifesto Cookies  
Regular and Decaffeinated Coffee, Water

\$37 Per Person (Select 2 Entrees)

\$39 Per Person (Select 3 Entrees)

**40 Person Minimum**

Prices subject to a 25% service charge and applicable tax. Unless otherwise noted, prices are Per Person. All menus and prices are subject to change. Not all ingredients listed. Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for a maximum of 1.5 hours as a standard.

# Plated Lunch

All Served with Embassy Salad and House Dressing, Broccolini, Rolls and Butter  
Regular and Decaffeinated Coffee, Water

### Choice of One Starch

Yukon Gold Whipped Potatoes  
Sweet Potato Fluff  
Smoked Sausage Stuffing

### Choice of Entrée(s)

Herb Roasted Breast of Turkey with Herb Gravy ... \$26 per person  
Honey Roasted Pork Loin with Pan Jus .... \$27 per person  
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze ... \$26 per person  
Cherry BBQ Glazed Salmon ... \$30 per person

### Choice of One Dessert

Apple Pie  
Pecan Pie  
Sweet Potato Pie  
Double Chocolate Cake  
Carrot Cake  
Coconut Cake  
Red Velvet Cake

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# Dinner Buffet

Mixed Garden Greens with House-made Dressing  
Quinoa with Dried Cherries, Pecans, Tuscan Kale and Feta Cheese  
Cavatappi Pasta Salad

Herb Roasted Breast of Turkey with Smoked Sausage Stuffing and Herb Gravy  
Virginia Ham with Pineapple Jerk Sauce  
Honey Garlic Pork Loin with Pan Jus  
Cherry BBQ Glazed Salmon  
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze  
Chipotle Balsamic Flank Steak with Pomegranate Kumquat Pico de Gallo

Roasted Butternut Squash with Maple Bacon Butter  
Whipped Sweet Potatoes with Marshmallow Brulee  
Green Beans, Roasted Tomatoes, Squash and Okra M $\acute{e}$ lange  
Rolls and Butter

Embassy "Sweets" Dessert and Coffee Station:  
Ambrosia Salad Featuring Pineapple, Coconut & Cherries  
Chef's Choice of Assorted Banes & Mini Desserts  
Assorted Macarons and Manifesto Cookies  
Regular and Decaffeinated Coffee, Water

\$46 Per Person (Select 2 Entrees)

\$50 Per Person (Select 3 Entrees)

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# Plated Dinner

## Choice of Starch

Yukon Gold Whipped Potatoes  
Whipped Sweet Potatoes  
Boursin Cheese Grits  
Smoked Sausage Stuffing (Chicken Sausage Available Upon Request)

## Choice of Entrée(s)

Tender Filet Mignon Served with Rosemary Demi Glace ... \$50 per person  
New York Strip Steak with Cognac Peppercorn Cream ... \$44 per person  
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze ... \$42 per person  
Signature Crab Cake with Green Goddess ... \$47 per person  
Crab Topped Tilapia with Lobster Cream ... \$43 per person

## Optional Duet Entrée

Petit Filet Mignon Served with Rosemary Demi Glace Accompanied by Your Choice of:  
Grilled Chicken Breast with Ginger-Orange and Cranberry Glaze ... \$52 per person  
Blood Orange Citrus Glazed Salmon ... \$54 per person  
Signature Crab Cake with Romesco ... \$58 per person

## Choice of One Dessert

Chocolate Toffee Mousse Cake  
Pear Tart  
Strawberry Monterosa  
Pumpkin Cranberry Stack  
Peppermint Stack

All Entrée Choices Served with  
Embassy Salad and House Dressing  
Chef's Seasonal Vegetable  
Rolls and Butter  
Regular and Decaffeinated Coffee, Water

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# Hors d'oeuvres

Priced Per 100 Pieces

*Inquire with your catering manager  
for specialized reception menus!*

## HOT OPTIONS

Jumbo Coconut Fried Shrimp with Mango Coulis	\$350
Petite Crab Cakes with Louis Sauce	\$500
Vegetable Spring Rolls with Sweet Chili Sauce	\$300
Scallops Wrapped in Bacon with Teriyaki Glaze (GF)	\$340
Mini Chicken Cordon Bleu Bites	\$300
Nana's Fried Chicken Tenders with BBQ Sauce	\$300
Grilled Pork Belly & Mango Satè with Hot Honey Glaze	\$300
Hoisin BBQ Meatballs (GF)	\$300
Chesapeake Crab Dip (Priced per 50 People)	\$350
Spinach and Artichoke Dip (Priced per 50 People)	\$270
Chicken Wings with BBQ, Buffalo & Ranch	\$350
Mesquite Chicken Satè (GF)	\$260
Lollipop Lamb Chops with Rosemary Jus (GF)	\$400
Chicken Potstickers	\$250
Pimento Cheese Fritters with Smoked Bacon Marmalade	\$280
Shrimp Satè (GF)	\$340
Chicken Sate with Basil Cream (GF)	\$260
Vegetable Samosa	\$360
Smoked Gouda Arancini	\$300

## COLD OPTIONS

Blue Crab Stuffed Deviled Eggs (GF)	\$300
Shrimp & Grits - Cajun Spiced Shrimp & Boursin Grits atop Summer Sausage	\$280
Beef Tenderloin Crostini with Parmesan Risotto & Red Onion Relish	\$400
Chef's Signature Chicken Salad Phyllo Tarts	\$280
Jumbo Shrimp Cocktail (GF)	\$370
Cocktail Crab Claws (GF)	\$380
California Rolls (GF)	\$350
Specialty Sushi Rolls	\$430
Assorted Gourmet Petit Fours	\$300
Assorted Macarons	\$400
Italian Antipasti Skewer (GF)	\$400
Shrimp and Cucumber Canapé (GF)	\$320
Tomato Basil Bruschetta with Balsamic Glaze	\$270
Fruit Cups (GF)	\$250
Black Bean Hummus Quinoa Cups	\$260

*(Butler Passed Cold Hors d'oeuvres  
available upon request for additional fee)*

**GF = Gluten Free**

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## DISPLAY TRAYS

**Domestic & International Cheese Boards (GF) .....\$9**  
A Variety of Imported and Domestic Cheeses Garnished  
with Exotic Fruits & Seasonal Berries, Presented with Sliced  
Baguettes and Crackers

**Vegetable Crudité (GF) .....\$9**  
Crisp Seasonal Vegetables, Olives and Peppers Presented  
With Dirty Martini Dip

**Seasonal Fresh Fruit Display (GF) .....\$9**  
Thinly Sliced Honeydew, Cantaloupe, Pineapple, Red  
Grapes, Strawberries, Blueberries, Kiwi, Mandarin Oranges  
& Raspberry Yogurt Dip

**Charcuterie.....\$19**  
Assorted Gourmet Cheese and Meats, Fresh Fruit,  
Artichokes, Salami, VA Ham and Gherkin Pickles presented  
with Sliced Baguettes and Flatbread

**Dessert Display.....\$18**  
Assortment of Pies, Cakes, Cookies and Brownies

## CARVING STATIONS

All Served with Appropriate Accompaniments  
*Chef Included When Purchased In Conjunction with  
Dinner Buffet*

**Boneless Roasted Breast of Turkey.....\$300**  
(serves approximately 35 guests)

**Honey Ham.....\$300**  
(serves approximately 40 guests)

**Steamship Round of Beef.....\$850**  
(serves approximately 150 guests)

**GF = Gluten Free**

# Beverages

## Host Bar Prices

*Prices subject to Service Charge & Tax*

Premium Brands - \$8  
Super Premium Brands - \$10  
Domestic Beer - \$6  
Imported/IPA Beer - \$7  
House Wines - \$8

## Cash Bar Prices

*Prices Inclusive of Service Charge & Tax*

Premium Brands - \$9  
Super Premium Brands - \$11  
Domestic Beer - \$7  
Imported Beer/IPA - \$8  
House Wines - \$9

**La Marca Prosecco Champagne Toast:**  
\$7++ Per Person

*All Bars Require a Minimum of \$250 in Sales.  
Should your group not reach this, you will be  
responsible for the difference.*

**Ask us about upgraded wines and  
adding bottles of wine for each table  
at your catered event**

## UNLIMITED Premium Bar Package

Premium Brands Liquors...\$14.00++ for the first hour, \$10.00++ for each additional hour  
*Prices are Per Person*

## UNLIMITED Super Premium Bar Package

Super Premium Liquors...\$17.00++ for the first hour, \$12.00++ for each additional hour  
*Prices are Per Person*

**Premium Brands Include\*:** Absolut Vodka, Bacardi Rum, Dewar's Scotch, Jack Daniels Tennessee Whiskey, Crown Royal, Blue Silver Sauza Tequila, Tanqueray Gin

**Super Premium Brand Substitutions Include\*:** Patron, Grey Goose, Hennessy

**House Beers Include\*:** Bud Light, Michelob Ultra

**Specialty Beers Include\*:** Goose Island, Stella Artois, Shock Top

**House Wines Include\*:** Canyon Road Red, White and Blush Wines

*\* Subject to Change*

**Bartender Charge:** \$175 per bartender per 3 hour event  
(\$75 each additional hour of event)

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## **TO OUR CUSTOMERS AND GUESTS**

We are eager to help you, both in the planning and serving of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

## **FOOD & BEVERAGE**

All food items served on the hotel premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage.

## **DIRECT BILLING & DEPOSITS**

We welcome new accounts and require that credit be established with our accounting office thirty days prior to that arrival date if you require direct billing privileges. Credit can only be established for functions over \$1000. Approved direct billings are payable within 30 days of receipt of statement. In the event direct billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card.

## **ENGINEERING, ELECTRICAL & AUDIO VISUAL**

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department.

## **GUARANTEE AGREEMENT**

We require a confirmation of guaranteed attendance at least five business days in advance of all functions. Your bill is calculated by the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed number only. Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, the number of guests indicated on the catering contract is the guarantee.

## **INSURANCE & INDEMNIFICATION**

Guest shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises. Proof of insurance must be received by hotel no later than 30 days prior to your arrival to prevent possible event cancellation.

## **LIABILITY**

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on-to the premises.

## **ROOM & SET-UP FEE**

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

## **SERVICE CHARGE & TAX**

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable.