

2015 Catering Menu



Embassy Suites Alpharetta

5955 North Point Parkway

Alpharetta, GA 30022

678.566.8800

Good Morning

The Sunrise

Sliced Fruit & Seasonal Berries

An Assortment of Pastries to Include Croissants, Danish, Bran and Fruit Muffins, Sweet Cream Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas and Assorted Bottled Fruit Juices

\$16 per person

The Southerner

(20 guests minimum)

Sliced Fruit & Seasonal Berries

An Assortment of Pastries to Include Croissants, Danish, Bran and Fruit Muffins, Sweet Cream Butter and Preserves

Fresh Scrambled Eggs, Hickory Smoked Bacon and Pork or Turkey Sausage

Creamy Grits with Butter, Crumbled Bacon and Cheddar Cheese

Buttermilk Biscuits with Sausage Gravy

Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas and Assorted Bottled Fruit Juices

\$24 per person

The Weekender

(20 guests minimum)

Cooked To Order Pancake Station

(\$100 Attendant Fee)

With: Blueberries, Banana, Strawberries, Chocolate Chips, Pecans, Whipped Cream and Warm Maple Syrup

Sliced Fruit & Seasonal Berries

Fresh Scrambled Eggs, Hickory Smoked Bacon and Pork or Turkey Sausage

Breakfast Potatoes, Creamy Grits with Butter, Crumbled Bacon and Cheddar Cheese

Buttermilk Biscuits with Sausage Gravy

Assorted Fruit-Flavored Individual Greek Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas and Assorted Bottled Fruit Juices

\$28 per person

ENHANCEMENTS

Ham, Egg & Cheese Croissant	\$5 each
English Muffin with Bacon, Egg & Cheese	\$5 each
Buttermilk Biscuit with Bacon or Sausage, Egg & Cheese	\$6 each
Scrambled Eggs and Bacon	\$4 per person
Buttermilk Biscuits with Country Gravy	\$5 per person
Smoked Salmon, Red Onion, Capers, Assorted Bagels and Cream Cheese	\$7 per person
Hot Oatmeal or Creamy Grits	\$4 per person
Assorted Yogurts	\$3 each
Granola Bars	\$3 each
Hard-Boiled Eggs	\$12 per dozen
Domestic Cheese and Dried Fruits	\$3 per person

Bakery

Assorted Freshly Baked Danish	\$27 per dozen
Assorted Freshly Baked Muffins	\$27 per dozen
Buttery Croissants with Preserves	\$28 per dozen
Assorted Bagels with Cream Cheese	\$28 per dozen
Assorted Scones	\$25 per dozen
Buttermilk Biscuits with Butter & Preserves	\$24 per dozen
Whole Cakes	\$60 each

Beverages

Coffee, Decaffeinated Coffee, Hot Tea	\$35 per gallon
Red Bull Energy Drink	\$5 each
Gatorade Fruit Punch	\$4 each
IZZE Blackberry Sparkling Juice	\$4 each
Assorted Bottled Juices	\$3.75 each
Milk (Whole, 2%, Skim, Chocolate)	\$16 per carafe
Iced Tea or Lemonade	\$4 per person
Assorted Soft Drinks	\$3.50 each
Perrier	\$4 each
Bottled Water	\$3 each

BEVERAGE BREAKS

All Day Coffee and Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

\$10 per person (half day \$7.00 per person)

All Day Soft Drinks and Bottled Water

\$12 per person (half day \$8.00 per person)

All Day Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Assorted Soft Drinks and Bottled Water

\$16 per person (half day \$12.00 per person)

All Day Meeting Package

(minimum of 20 guests required for package)

\$46 per person

All Day Beverage Service, AM and PM Breaks and Choice of One Buffet Lunch

AM Break Includes

Assorted Breakfast Breads with Sweet Cream Butter and Preserves

Sliced Fruit & Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Assorted Bottled Juices, Assorted Soft Drinks and Bottled Water

Lunch Includes

Choice of One Buffet Lunch

PM Break Includes Choice of Two:

Lemon Bars, Cookies or Brownies (Choose One)

Buttered Popcorn or Cracker Jacks

Mixed Nuts

Assorted Yogurts

Whole or Sliced Fruit Display

Sopapillas with Honey, Strawberries & Whipped Cream

Assorted Candy Bars

Tortilla Chips with Queso & Salsa

Granola Bars

Warm Soft Pretzels with Mustard

Crudités with Dip

House-Made Potato Chips with French Onion Dip

Good Afternoon

BUFFET LUNCH

*All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Ice Water
(20 guests minimum)*

North Point Deli

Chef Select Soup of the Day

Garden Salad with Assorted Dressings, Seasonal Fruit Salad, Creamy Cole Slaw

Smoked Turkey Breast, Ham, Roast Beef, House-Made Chicken Salad, Assorted Sliced Cheeses with Assorted Sandwich Breads

Lettuce, Tomato, Red Onion, Cucumber, Peperoncini, Pickles and Appropriate Condiments

Individual Bags of Potato Chips

Assorted Cookies and Brownies

\$26 per person

South of the Border

Southwestern Salad, Tortilla Chips with House-Made Pico de Gallo

Chicken & Steak Fajitas Sautéed with Onions and Peppers, House-Made Cheese Enchiladas, Spanish Rice, Black Beans

Warm Tortillas, House-Made Guacamole, Lettuce, Sour Cream, Cheddar Cheese, and Jalapenos

Sopapillas with Honey, Strawberries & Whipped Cream

\$29 per person

When in Rome

Minestrone Soup, Tomato Cucumber Salad with Balsamic Reduction

Homemade Meatballs, Sliced Grilled Tuscan Chicken, Broccoli Sautéed with Olive Oil & Garlic

Penne Pasta with Choice of Marinara or Alfredo Sauce, Warm Garlic Breadsticks

Assorted Cheesecakes

\$29 per person

Healthy Retreat

Creamy Tomato Soup, Vegetable Crudités with Dip, Seasonal Fruit Salad

Herb Roasted Salmon, Grilled Chicken Breast with Honey Lime Sauce

Wild Rice and Asparagus, Fresh Warm Rolls & Butter

Assorted Pies

\$30 per person

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BUFFET LUNCH *(continued)*

Southern Style

Garden Salad with Assorted Dressings, Creamy Cole Slaw
Baked Bone-In Chicken, Pot Roast with Root Vegetables,
House-Made Macaroni & Cheese, Country Style Green Beans,
Fresh Warm Rolls & Butter
Fruit Cobbler
\$29 per person

Mediterranean

Romaine Lettuce with Kalamata Olives, Feta Cheese, Red Onion, Cucumber, Pepperoncini and Cherry Tomatoes with Greek and Balsamic Dressings
Roasted Chicken Breast with Sundried Tomato & Boursin Cream Sauce
Pan Seared Mahi-Mahi topped with Tomato, Mixed Olives and White Wine Sauce
Creamy Garlic Orzo with Spinach & Roasted Red Peppers.
Oven Roasted Yellow Squash, Zucchini, Carrot, Parsnip, Red Onion and Garlic
Sweet Warm Honeyed Baklava
\$30 per person

Lunch Box

All Boxed Lunches Include Whole Fresh Fruit, Assorted Individual Bags of Potato Chips, Chocolate Chip Cookie, Assorted Soft Drinks or Bottled Water

(Choose One Salad)

Creamy Cole Slaw
Tomato Cucumber Salad with Balsamic Reduction
Italian Pasta Salad with Kalamata Olives
Southern Potato Salad

(Choose Three Sandwiches)

House-Made Chicken Salad on Croissant
Roast Beef & Provolone on Sourdough
Ham & Cheddar on Egg Bread
Smoked Turkey Breast & Swiss on Croissant
Grilled Vegetable & Roasted Red Pepper Hummus Wrap
\$24 per person

SPECIALTY BREAKS

(One Hour Service)

Health Nut

Assorted Greek Yogurts, Whole & Sliced Fresh Fruit, Crudités with Dip, Mixed Nuts, Granola Bars, Trail Mix

Bottles of Perrier

\$16 per person

Afternoon Charcuterie

Imported and Domestic Cheese Tray, Sliced Pepperoni and Summer Sausage, Fresh Sliced Fruit & Seasonal Berries, Whole Grain Mustard, Chutney, Assorted Crackers

Bottles of IZZE Blackberry Sparkling Juice

\$17 per person

Spring Training

Warm Soft Pretzels with Mustard, Cracker Jacks, Roasted Peanuts and Ice Cream Sandwiches

Bottles of Gatorade Fruit Punch

\$15 per person

Chocolate Fix

Chocolate Chip Cookies, Assorted Chocolate Candy Bars, Fudge Brownies

Carafes of 2% and Chocolate Milk

\$12 per person

A La Carte Snacks

Granola Bars	\$3 each	Lemon Bars or Brownies	\$27 per dozen
Individual Yogurts	\$3 each	Assorted Cookies	\$27 per dozen
Sliced Fruit Display	\$4 per person	Sopapillas with Strawberries & Whipped Cream	\$6 per person
Buttered Popcorn	\$3 per person	House-Made Chips & French Onion Dip	\$4 per person
Mixed Nut Bowl	\$5 per person	Warm Soft Pretzels with Mustard	\$4 per person
Assorted Candy Bars	\$2 each	Tortilla Chips, Queso & Salsa	\$5 per person
Cracker Jacks	\$2 each	Whole Fruit	\$14 per dozen
Individual Bags of Potato Chips	\$1.50 each	Pretzels	\$3 per person

PLATED LUNCH

*All Selections Include Choice of House or Caesar Salad, Appropriate Starch, Seasonal Vegetable, Fresh Warm Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Ice Water and Choice of Dessert*

Chicken Marsala

Breast of Chicken Sautéed with Shitake Mushrooms and
Marsala Wine Sauce

\$25

Roasted Chicken Breast

Stuffed with Sun-Dried Tomatoes and Goat Cheese
With Beurre Blanc Sauce

\$25

Beef Medallions

Beef Tenderloin with Garlic Brandy Sauce

\$26

Grilled Filet of Salmon

With Dill Cream Sauce

\$27

Chicken Piccata

Lightly Breaded Chicken Breast Sautéed with a
White Wine Lemon Sauce & Capers

\$25

Tortellini Prima Vera

With Spinach, Mushrooms, Sun Dried Tomatoes
& Pesto Cream Sauce

\$22

Eggplant Parmesan

With Sweet Marinara and Mozzarella Cheese

\$24

Roasted Pork Loin

With Apple Balsamic Glaze

\$26

Gnocchi

Caramelized Onions and Sun-Dried Tomatoes
Sautéed in Garlic Pesto Sauce

\$22

Dessert

Carrot Cake

Tres Leche Cake

Triple Chocolate Cheesecake

Key Lime Pie

Good Evening

RECEPTION

Prices Based on 50 Pieces of Each Selection

Cold

Cantaloupe & Prosciutto Skewers \$150

Tomato Basil Bruschetta with Balsamic Reduction \$150

Shrimp and Avocado on Crostini \$215

Sliced Cucumber with Smoked Salmon Mousse and Fresh Dill \$185

Brie & Pear Tart \$175

Antipasto Skewers (Mozzarella, Prosciutto, Tomato and Kalamata Olive) with Balsamic Marinade \$175

House-Made Chicken Salad on Crostini \$175

Prosciutto Wrapped Grilled Asparagus \$125

Shrimp Cocktail with Spicy Horseradish Cocktail Sauce \$200

Hot

Fried Vegetarian Spring Rolls with Thai Chili Sauce \$150

Bacon Wrapped Shrimp with Sriracha Mayonnaise \$215

Macaroni & Cheese Lollipops \$125

Lump Crab Cake with Remoulade Sauce \$250

Caramelized Shallot and Goat Cheese Tart \$150

Coconut Shrimp with Thai Chili Sauce \$150

Corn Fritters with Creamy Chipotle Sauce \$125

Buffalo, Lemon Pepper, Jerk, Barbeque or Teriyaki Chicken Wings \$150

Beef Satay with Chimichurri \$175

Blackened Chicken Breast Skewer with Remoulade \$150

Beef Wellington with Creamy Horseradish \$250

Crab Stuffed Mushrooms \$225

Tempura Battered Sliced Chicken Breast with BBQ and Honey Mustard \$150

DISPLAYS

Montage

Fresh Seasonal Fruit, Garden Fresh Vegetables with Dipping Sauces, Assorted Domestic & Imported Cheeses and Assorted Crackers

\$12 per person

Charcuterie

Assorted Cured Meats, Sausages, Domestic & Imported Cheeses, Pepperoncini, Olives, Whole Grain Mustard, Chutney and Assorted Crackers

\$16 per person

CARVING STATIONS

\$100 Culinary Attendant Fee Required for All Carving Stations

50 Person Minimum

All Stations Served with Fresh Warm Rolls & Butter

Beef Tenderloin with Red Wine Demi Glace & Creamy Horseradish \$14

Leg of Lamb with Garlic Port Sauce \$18

Roasted Pork Loin with Apple Balsamic Reduction \$12

Prime Rib with Mushroom Au Jus & Creamy Horseradish \$16

Roasted Turkey Breast with Brown Country Gravy & Cranberry Sauce \$12

Bourbon and Brown Sugar Glazed Ham with Natural Pan Drippings \$12

Roasted Whole Chicken with White Wine & Herb Sauce \$10

ACTION STATIONS

\$100 Culinary Attendant Fee Required for All Action Stations

50 Person Minimum

Pasta

Penne Pasta, Cheese Tortellini and Macaroni with Sliced Grilled Tuscan Chicken, Italian Sausage, Shrimp or Bacon

Alfredo Sauce, Marinara, Garlic Herb Olive Oil, Cheddar and Gouda Cheese Sauces

Sautéed Zucchini, Onions, Red and Green Bell Pepper, Tomatoes and Broccoli

Grated Parmesan Cheese, Crushed Red Pepper Flakes

\$16 per person

ACTION STATIONS *(continued)*

Shrimp & Grits

Logan Turnpike Mill Grits (Seasoned and Traditional), Andouille Sausage, Jumbo Shrimp, Grilled Chicken Breast
Cheddar Cheese, Sautéed Peppers, Onions and Tomatoes
\$14 per person

Made to Order Salad Bar

Spinach, Mixed Greens, Chopped Romaine
Grilled Chicken Breast, Ham, Smoked Turkey, Applewood-Smoked Bacon,
Tomatoes, Cucumber, Carrots, Garbanzo Beans, Sweet Peas, Kalamata Olives, Pepperoncini, Sweet Corn, Red Onion, Hard Boiled Egg, Mushrooms
Feta, Sharp Cheddar and Parmesan Cheeses, Garlic Croutons, Assorted Dressings
\$15 per person

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DESSERT BAR

BAR 1 - Triple Chocolate Cheesecake, White Chocolate with Raspberry Cheesecake, Crème Brule, and Traditional Cheesecakes
Choice of Caramel, Chocolate and Raspberry Sauces, Fresh Blueberries, Strawberries & Whipped Cream
\$14 per person

BAR 2 - Truffles, Mini Éclairs, Butter Pound Cake and Chocolate Covered Strawberries
Choice of Caramel, Chocolate and Raspberry Sauces, Fresh Blueberries, Strawberries & Whipped Cream
\$16 per person

Hot Chocolate and Coffee

Gourmet Hot Chocolate and Freshly Brewed Coffee
Shaved Chocolate, Cinnamon Sticks, Fresh Whipped Cream, Marshmallows, Andes Candies and Freshly Ground Nutmeg
\$8 per person

Liqueur Enhancement

\$100 Bartender Fee Required
Baileys, Kahlua and Amaretto
\$16 per person

PLATED DINNER

*All Selections Include Choice of House or Caesar Salad, Fresh Warm Rolls & Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Ice Water and Dessert*

Filet Mignon with Red Wine Demi-Glace

Smoked Gouda Au Gratin and Grilled Asparagus

\$44

Filet Mignon and Jumbo Shrimp with Garlic Lemon Butter

Roasted Garlic Potatoes and Green Bean Almondine

\$50

Pan Seared Mahi-Mahi with Tequila Fruit Salsa

Saffron Rice and Steamed Broccoli

\$38

Grilled Salmon with Peach Bourbon Glaze

Creamy Polenta with Fresh Herbs and Sugar Snap Peas

\$40

Chicken Piccata

Creamy Orzo and Roasted Asparagus

\$36

Chicken Parmesan

Linguine and Roasted Italian Vegetables

\$36

Breast of Chicken Stuffed with Sun-Dried Tomato & Goat Cheese with White Wine Sauce

Long Grain Wild Rice and Roasted Brussel Sprouts

\$40

Pork Medallions with Apple Balsamic Reduction

Roasted Fingerling Potatoes and Braised Southern Turnip Greens

\$36

Dessert

Choice of: Triple Chocolate Cake, Cheesecake with Fresh Berries & Whipped Cream, Tres Leche Cake or Key Lime Pie

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DELUXE DINNER BUFFET

*All Buffets Include Fresh Warm Rolls & Butter, Chefs Dessert Selection,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Ice Water*

Choose Any Four Accompaniments and One Entrée \$42 per person

Choose Any Four Accompaniments and Two Entrées \$46 per person

Choose Any Four Accompaniments and Three Entrées \$52 per person

Soup

French Onion Soup

Creamy Tomato Basil

Home-Style Chicken Noodle

Lentil & Kale with Italian Sausage

Creamy Butternut Squash & Sage

Baked Potato Soup

Salad

House Garden Salad

Caesar Salad

Tri-Color Cheese Tortellini with Basil Pesto

Greek Salad

Creamy Coleslaw

Seasonal Fruit Salad with Fresh Mint

Red Bliss Potato Salad

Caprese Salad

Vegetable

Grilled Jumbo Asparagus with Balsamic Reduction

Green Beans Almondine

Honey Ginger Glazed Carrots

Steamed Broccoli

Garlic Braised Brussel Sprouts

Roasted or Grilled Seasonal Vegetables

DELUXE DINNER BUFFET *(Continued)*

Starch

Smashed Red Potatoes with Garlic Butter
Roasted Multi-Colored Fingerling Potatoes
Creamy Orzo with Garlic, Herbs & Butter
Saffron Rice
Angel Hair Pasta Tossed in Garlic Herb Butter
Smoked Gouda Macaroni & Cheese
Gnocchi with Sun-Dried Tomatoes
Logan Turnpike Mill Cheese Grits
Porcini, Squash or Cheese Ravioli

Entree

Jumbo Shrimp Scampi
Grilled Beef Medallions with Herbed Garlic Butter
Herb Roasted Bone-In Chicken Quarters
Grilled Pork Ribs in Peach Bourbon BBQ Sauce
Pan Seared Mahi-Mahi with Tequila Fruit Salsa
Braised Beef Brisket with Red Wine Mushroom Sauce
Pan Fried Chicken Cutlet with Creamy White Gravy
Chicken Marsala
Pork Medallions with Apple Balsamic Reduction
Oven Roasted Salmon with Creamy Dill Sauce
Breast of Chicken Stuffed with Sun-Dried Tomato & Goat Cheese with White Wine Sauce

Good Night

\$100 Bartender Fee Required for All Bars

BEER & WINE BAR

Heineken
Amstel Light
Budweiser
Bud Light
Chardonnay
Cabernet
Soft Drinks
Bottled Water

One Hour \$18 per person
Two Hours \$23 per person
Three Hours \$28 per person
Four Hours \$33 per person

PREMIUM LIQUOR BAR

Dewars Scotch
Jim Beam Bourbon
Smirnoff Vodka
Beefeater Gin
Sauza Tequila
Cruzan Rum
Chardonnay
Cabernet
Imported & Domestic Beers
Soft Drinks
Bottled Water

One Hour \$20 per person
Two Hours \$25 per person
Three Hours \$30 per person
Four Hours \$34 per person

TOP SHELF LIQUOR BAR

Johnny Walker Red Scotch
Jack Daniels Bourbon
Absolut Vodka
Tanqueray Gin
Jose Cuervo Tequila
Bacardi Rum
Captain Morgan Rum
Malibu Coconut Rum
Canadian Club Whiskey
Peach Schnapps
Amaretto
Chardonnay
Cabernet
Imported & Domestic Beers
Soft Drinks
Bottled Water

One Hour \$23 per person
Two Hours \$28 per person
Three Hours \$33 per person
Four Hours \$36 per person

HOSTED BAR

per drink

CASH BAR

per drink

Premium Liquor	\$8	\$8.50
Top Shelf Liquor	\$10	\$10.50
Cordials	\$11	\$11
Domestic Beer	\$5	\$5
Imported Beer	\$6	\$6
Local and Craft Beer	\$7	\$7
House Wine	\$6	\$6

CHAMPAGNE TOAST

Jacqueline Brut	\$6 per person
Nicolas Feuillatte Brut Reserve	\$12 per person

MIMOSA OR BLOODY MARY BAR

One Hour	\$18 per person
Each Additional Hour	\$15 per person

STATE LAW MANDATE: Must be 21 years of age to be served or consume alcoholic beverages. Guests should be prepared to show ID upon request.

Failure to comply may result in termination of function. Licensed bartender required by law for all alcoholic beverage service. No outside alcohol permitted.

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