

## ***GENERAL INFORMATION***

These printed menus are guidelines designed to assist you in selecting a menu for your event. The Embassy Suites Monterey Bay Catering staff will be happy to prepare unique menus for each individual event. All prices are subject to increase and should be confirmed by your Catering Manager.

### ***GUARANTEE***

In arranging for private events, a guaranteed number of guests attending are required for all catered meal functions. Final attendance must be confirmed by 11am three (3) business days in advance or the expected attendance will become the final guarantee, which is not subject to reduction. For per person meals, the Hotel will set and prepare for five percent above the guarantee.

### ***DECORATIONS***

Arrangements for floral centerpieces, linens and special props may be made through your Catering Manager. All decorations must meet with the approval of the Seaside Fire Department. The hotel will not permit the affixing of anything to the walls or ceiling of rooms.

### ***SECURITY***

The Hotel may require a security officer for certain events. Only Hotel approved security companies may be used. Upon request, the Embassy Suites Monterey Bay may require a signed Hold Harmless and Certificate of Insurance placed on file with your Catering Manager not less than seven days in advance of your event, which lists the Embassy Suites Monterey Bay and Hilton Hotels Corporation, as additional insured.

### ***LABOR CHARGES***

A \$75.00 labor charge will be applied to breakfast, lunch and dinner functions with fewer than 25 guests.

A fee of \$100.00 per bartender will be applied to **all** bars for up to three hours of service. Additional hours may be added at \$65.00 per hour per bartender.

Carvers, chefs and additional wait staff are available at \$100.00 per person for a three hour period. Additional hours may be added at \$50.00

Waiter service hours are 2 hours for Breakfast, 2 hours for Luncheon, 3 hours for Dinner and 3 hours for Reception/Dinner. If event extends beyond these times, additional labor charges of \$25.00 per waiter per hour/or portion of will apply.

### ***ELECTRICAL/AUDIO VISUAL***

A complete line of modern Audio Visual equipment and services are available through our In-house Audio Visual provider; Glastonbury Audio Visual Event Specialists. Your Catering Manager can assist you with these services or you may contact them directly at (510) 383-4032. Please note that a Service Charge of 21% and Sales Tax of 8.25% will be added to all rentals.

### ***EXTRA ITEMS***

No Food or Beverage of any kind may be brought in to the Hotel by the Client or their attendees. The Hotel's alcoholic beverage license is subject to regulations promulgated by the State Alcoholic Beverage Commission, of which violations may jeopardize the Hotel's license. Consequently, it is the hotel's policy that alcoholic beverages may not be brought into the Hotel from outside sources.

The Hotel assumes no responsibility for loss or damage to items left in a function room prior to, during or after an event.

### ***SERVICE CHARGE AND SALES TAX***

Currently a 21% service charge and applicable state sales tax of 8.25% will be added to all food and beverage charges. According to California Tax Codes, service charges are subject to sales tax.

### ***PARKING***

The Embassy Suites Monterey Bay is pleased to extend to all of our Banquet guests complementary parking based on space available.



## ***CONTINENTAL BREAKFAST SELECTIONS***

***THE SEASIDE CONTINENTAL*** (minimum service of 20 guests) **\$16 per person**

Grove Fresh Orange Juice, Grapefruit Juice & Cranberry Juice  
Assorted Breakfast Pastries  
Fresh Fruit Preserves, Marmalade & Creamery Butter  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

***THE EMBASSY CONTINENTAL*** (minimum 20 guests) **\$18 per person**

*Same as above with the following additional items*  
Fresh Seasonal Sliced Fruit  
Individual Plain & Flavored Yogurts  
Assorted Cereals with Skim, Low Fat & Whole Milk  
Bagels with Whipped Flavored Cream Cheeses

***THE EMBASSY EXECUTIVE CONTINENTAL*** (minimum 20 guests) **\$22 per person**

*Same as the Embassy Continental with the following additional items*  
Smoked Salmon Spread, Sliced Onions, Sliced Tomatoes & Capers  
Embassy Breakfast Sandwich served on a Flaky Croissant with Scrambled Eggs, Ham, and Cheese

**For All Groups of Less Than 20 persons, Selections to be made on an à la carte basis  
Consult Coffee Service Menu or Your Catering Representative**

### ***TO ENHANCE YOUR BREAKFAST MAY WE SUGGEST***

***SLICED SMOKED SALMON PLATTER*** (minimum 25 guests) **\$10 per person**

*Served with Sliced Red Onions, Tomatoes, English Cucumbers, Diced Eggs & Capers*

***BREAKFAST CROISSANTS*** **\$8 per person**

*With Black Forest Ham and Gruyere Cheese*

***BREAKFAST WRAP*** **\$8 per person**

*With Smoked Salmon, Scrambled Eggs, Green Onions in Whole Wheat Tortilla*

***CALIFORNIA EGG MUFFIN*** **\$6 per person**

*Breakfast sandwich served on an English Muffin with Scrambled Eggs, Canadian Bacon & Jack Cheese*

***WHOLE FRESH FRUIT*** **\$3 each**



## ***PLATED BREAKFASTS***

### ***THE TRADITIONAL***

**\$18 per person**

Grove Fresh Orange Juice  
Fluffy Scrambled Eggs  
Choice of Peppered Bacon or Country Sausage Links  
Chef's Daily Breakfast Potatoes & Broiled Tomato  
Basket of Assorted Breakfast Breads with Fresh Fruit Preserves & Butter  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

### ***THE SANTA CRUZ***

**\$20 per person**

Grove Fresh Orange Juice  
Breakfast Quiche  
*Please choose up to three of the following:* Sausage, Bacon, Ham, Green Pepper, Onion, Broccoli, Mushroom, Cheddar, Monterey Jack, or Provolone Cheese  
Chef's Daily Breakfast Potatoes & Broiled Tomato  
Basket of Assorted Breakfast Breads with Fresh Fruit Preserves & Butter  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

### ***THE EMBASSY BENEDICT***

**\$22 per person**

Grove Fresh Orange Juice  
Two Fresh English Muffins topped with Scrambled Eggs, Grilled Canadian Bacon, Jack Cheese and Hollandaise Sauce  
Chef's Daily Breakfast Potatoes & Fruit Garnish  
Basket of Assorted Breakfast Breads with Fresh Fruit Preserves & Butter  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

### ***THE LOW-CARB BREAKFAST***

**\$24 per person**

Grove Fresh Orange Juice  
Fluffy Scrambled Eggs, Spinach & Cheddar Cheese Breakfast Burrito in a Whole Wheat Tortilla, Served with Turkey Sausage Links & Citrus Segments  
Bowl of Seasonal Berries  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

### ***HUEVOS RANCHEROS***

**\$22 per person**

Scrambled Eggs lased with Pepper Monterey Jack Cheese  
Served with Chorizo Sausage Links  
Cumin Seasoned Home Fries  
Flour Tortillas with Salsa Fresca & Sour Cream  
Basket of Assorted Breakfast Breads with Fresh Fruit Preserves & Butter  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas



## ***BUFFET BREAKFASTS***

*Minimum Service of 25 Guests*

### ***ALL AMERICAN BUFFET BREAKFAST***

**\$24 per person**

Chilled Orange, Grapefruit & Cranberry Juice  
Assorted Danish Pastries, Muffins, Croissants & Breakfast Breads with Fruit Preserves, Marmalade & Butter  
Assorted Individual Cereals with Skim, Low Fat & Whole Milk  
Individual Plain & Flavored Yogurts  
Fresh Seasonal Sliced Fruit  
Fluffy Scrambled Eggs with Chives  
Smoked Bacon & Breakfast Sausage Links  
Chef's Daily Breakfast Potatoes  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

### ***HEALTHY START***

**\$28 per person**

Chilled Orange, Grapefruit & Cranberry Juice  
Sliced Seasonal Fruit, Granola, Special K Cereal & Assorted Individual Fruit Yogurts  
Fluffy Scrambled Egg Whites, Orange & Lavender Honey French Toast with Low Fat Maple Syrup  
Please choose for your entire group, Choice of Turkey or Chicken Sausage Links  
Multigrain Wheat Toast, Blueberry-Apricot & Oatmeal Bran Muffins with Fruit Preserves, Marmalade & Butter  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

### ***MORNING BY THE BAY***

**\$32 per person**

Chilled Orange, Grapefruit & Cranberry Juice  
Assorted Danish Pastries, Muffins, Croissants & Breakfast Breads with Fruit Preserves, Marmalade & Butter  
Bagels with Flavored Whipped Cream Cheese  
Assorted Individual Cereals with Skim, Low Fat & Whole Milk  
Granola with Plain and Low Fat Yogurt  
Sliced Fresh Seasonal Fruit Platter  
Mushroom, Spinach Ham & Cheese Quiche  
Fluffy Scrambled Eggs with Fresh Herbs & Artisan Aged Sonoma Cheddar Cheese  
Smoked Bacon Strips & Turkey Sausage Links  
Chef's Daily Breakfast Potatoes  
Starbucks® Organic Serena Coffee & Decaffeinated Coffee, and Numi® Organic Herbal Teas

## ***BREAKFAST STATIONS – (Minimum Service of 25 guests)***

*(Requires Uniformed Chef at \$100 – Minimum One Chef per 100 Guests or Less)*

### ***FRENCH TOAST STATION***

**\$8 per person**

*With Maple Syrups, Whipped Pecan Butter & Fruit Preserves*

### ***OMELET STATION***

**\$10 per person**

*With Mushrooms, Artichoke, Peppers, Asparagus, Spinach, Diced Onion, Fresh Herb, Grated Cheese, Bay Shrimp, Smoked Bacon & Ham*

### ***BELGIAN WAFFLE STATION***

**\$10 per person**

*With Whipped Cream, Powdered Sugar, Chocolate Chips, Fresh Seasonal Berries Whipped Butter & Maple Syrup*

### ***SILVER DOLLAR PANCAKE STATION***

**\$10 per person**

*With Fresh Berries, Butter & Maple Syrup*



## **REFRESHMENT BREAKS**

STARBUCKS® ORGANIC SERENA COFFEE	<b>\$60 per gallon</b>
<i>DECAFFEINATED COFFEE &amp; NUMI® ORGANIC HERBAL TEAS</i>	
ICED TEA	<b>\$60 per gallon</b>
FRUIT PUNCH OR LEMONADE	<b>\$38 per gallon</b>
ORANGE, GRAPEFRUIT, APPLE, CRANBERRY OR TOMATO JUICE	<b>\$40 per carafe</b>
BOTTLED FRUIT SMOOTHIES	<b>\$4 each</b>
BOTTLED FRUIT JUICES	<b>\$3 each</b>
GATORADE® SPORTS DRINK	<b>\$3<sup>75</sup> each</b>
SPARKLING & FLAVORED MINERAL WATERS	<b>\$3<sup>75</sup> each</b>
ASSORTED SOFT DRINKS	<b>\$3<sup>75</sup> each</b>
BOTTLED WATER	<b>\$3<sup>75</sup> each</b>
SKIM, LOW FAT OR WHOLE MILK	<b>\$3 each</b>

### **MORNING**

ASSORTED DANISH PASTRIES	<b>\$48 per dozen</b>
SLICED COFFEE CAKE ( <i>serves 12</i> )	<b>\$52 per cake</b>
CARROT, APPLE, BANANA or ZUCCHINI NUT BREADS ( <i>serves 12</i> )	<b>\$52 per loaf</b>
ASSORTED MUFFINS	<b>\$48 per dozen</b>
ASSORTED CROISSANTS BEAR CLAWS, STICKY BUNS & SCONES	<b>\$4<sup>50</sup> each</b>
ASSORTED DONUTS	<b>\$48 per dozen</b>
BAGELS SERVED WITH CREAM CHEESE	<b>\$52 per dozen</b>
NATURAL & FRUIT FLAVORED LOW-FAT YOGURTS	<b>\$3<sup>75</sup> each</b>
DRY CEREALS WITH MILK ( <i>Skim, Low Fat &amp; Whole</i> )	<b>\$4 each</b>

### **AFTERNOON**

ASSORTED FRENCH PASTRIES	<b>\$5 each</b>
PETIT FOURS - <i>One Dozen Minimum Order</i>	<b>\$5 each</b>
CHOCOLATE & ALMOND BISCOTTI	<b>\$38 per dozen</b>
JUMBO COOKIES	<b>\$38 per dozen</b>
<i>Chocolate Chip, Oatmeal, White Chocolate Macadamia, and Peanut Butter</i>	
ASSORTED BROWNIE BREAK – ( <i>One dozen Minimum Order</i> )	<b>\$38 per dozen</b>
<i>Chocolate Decadence and Lemon</i>	
BITE SIZE APPLE TURNOVERS & TWISTS	<b>\$38 per dozen</b>
FRUIT BARS & POWER BARS	<b>\$3<sup>50</sup> each</b>
<i>Assortment of Kudos Bars, Fat-Free Fruit Bars &amp; Chewy Bars</i>	
ASSORTED TEA SANDWICHES ( <i>36 Pieces Per Tray</i> )	<b>\$165 per tray</b>
JUMBO NEW YORK STYLE SOFT PRETZELS	<b>\$3<sup>25</sup> each</b>
<i>Served with Gourmet Mustard</i>	
BASKETS OF WHOLE SEASONAL FRESH FRUIT	<b>\$3 per piece</b>
PLATTERS OF SLICED FRESH FRUIT - <i>Minimum of 15 persons</i>	<b>\$10 per person</b>
YOGURT DIP	<b>\$35 per quart</b>
GOURMET POPCORN – <i>Cheddar, Caramel &amp; Original</i>	<b>\$3<sup>50</sup> per bag</b>
<i>Individual Bags</i>	
ASSORTMENT OF CANDY BARS	<b>\$3<sup>50</sup> each</b>
HAAGEN-DAZS® ICE CREAM BARS AND FRUIT BARS	<b>\$5 each</b>
<i>Assorted Ice Cream Bars &amp; Fruit Bars</i>	



## **SPECIAL REFRESHMENT BREAKS**

*Limit 30 Minutes of Service with a Minimum of 25 Guests*

### **THE COFFEE BAR**

*This Package Delivers You the Best Value Possible*

*Starbucks® Organic Serena Coffee, Decaffeinated Coffee & Numi® Organic Herbal Teas*

**\$4.00 per person**

### **“THE BASIC”**

*Assorted Jumbo Cookies & Brownies*

*Whole Fresh Seasonal Fruit*

*Sodas & Mineral Waters*

**\$12 per person**

### **THE CHOCOHOLIC**

*Chocolate Brownies & White Chocolate Blondie's  
Assorted Chocolate Bars, Chocolate Dipped Strawberries,*

*Starbucks® Mocha Frappachino*

*Chocolate Milk*

**\$15 per person**

### **The SODA SHOPPE BREAK**

*(Limit to 100 Guests Maximum)*

*Hot Fudge Sundaes*

*With French Vanilla Ice Cream*

*Whipped Cream, Nuts and Cherry*

*or*

*Banana Splits*

*Vanilla, Chocolate, Strawberry Ice Cream*

*Chocolate and Strawberry Sauce*

*Whipped Cream, Nuts and Cherry*

*and*

*Root Beer & Coca-Cola® Ice Cream Floats*

**\$18 per person\***

### **Take Me Out To The Ballgame!**

*Assortment of Flavored Popcorn and Cracker Jack®*

*Bags of Roasted Peanuts (in the Shell)*

*NY Style Pretzels with Gourmet Mustard*

*Fresh Lemonade, Assorted Sodas*

*Mineral Water*

**\$14 per person**

*Add Ballpark Style Hotdogs*

*Served with all the trimmings*

**Add: \$5 per person**

### **THE HEALTHY CHOICE**

*Vegetable Crudités attractively displayed*

*served with Ranch Dip*

*Carrot, V8 & Pomegranate Juice*

*Fresh Whole Fruit*

*Trail Mix & Taro Chips*

*Flavored Mineral Waters*

*Starbucks® Organic Serena Coffee*

*Decaffeinated Coffee & Numi® Organic Herbal Teas*

**\$16 per person**

### **ENERGY BREAK**

*Power Drinks & Fruit Juices*

*Whole Fresh Bananas*

*Energy Bars*

*Chocolate Dipped Espresso Beans*

*Bottled Smoothies*

*Assorted Soft Drinks & Mineral Water*

*Starbucks® Organic Serena Coffee, Decaffeinated Coffee &*

*Numi® Organic Herbal Teas*

**\$18 per person**

### **“MONTEREY FILM FESTIVAL”**

*Cotton Candy & Gourmet Popcorn*

*Caramelized Peanuts*

*Black & Red Licorice Whips*

*Assorted Soft Drinks*

*Starbucks® Organic Serena Coffee, Decaffeinated Coffee &*

*Numi® Organic Herbal Teas*

**\$17 per person**

### **TAHITI IN MONTEREY**

*Tropical Fruit Smoothies*

*Chocolate & Coconut Macaroons*

*Whole Fresh Fruit*

*Assorted Sodas and Mineral Waters*

*Starbucks® Organic Serena Coffee, Decaffeinated Coffee &*

*Numi® Organic Herbal Teas*

**\$17 per person**

**A per person guarantee is required based upon the number of guests the room is set for.  
Coffee Bar is not available in any exhibit or public space areas with flow through traffic**

*\* Requires Attendant at \$100 – Minimum One Attendant per 100 Guests or Less*



Embassy Suites Monterey Bay • 1441 Canyon Del Rey Boulevard • Seaside • CA • 93955

(831) 393-1115 ext. 1308 Phone • (831) 899-1928 Fax

Prices do not include 21% Service Charge and 8.2% Sales Tax

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## LUNCHEON MENUS

Please make one selection from each course offerings for all guests in attendance  
Each Meal Must Consist of a Minimum of Three Courses

### FIRST COURSE

<b>SOUP du JOUR</b> <i>Chef's Fresh Soup Selection of the Day</i>	<b>\$4 per person</b>
<b>TOMATO BASIL BISQUE</b>	<b>\$4 per person</b>
<b>EMBASSY SALAD</b> <i>Salinas Valley Baby Greens Mixed with Cherry Tomatoes, Belgian Endive, Radicchio Carrot and Jicama Ribbons, Balsamic Mustard Dressing served with Fromage Blanc Crostini</i>	<b>\$4 per person</b>
<b>SPINACH SALAD</b> <i>With Dried Cranberries, Red Onion, Spiced Walnuts served with a Roasted Garlic and Balsamic Vinaigrette</i>	<b>\$4 per person</b>
<b>GREEK SALAD</b> <i>Chopped Romaine Lettuce and Radicchio, Kalamata Olives, Chopped Tomatoes, Cucumber, Red Onion, Greek Feta Cheese, Red Wine Vinaigrette</i>	<b>\$5 per person</b>
<b>CAESAR SALAD</b> <i>Hearts of Romaine mixed with Diced Tomato, Shaved Parmesan, and Garlic Croutons served with a Traditional Caesar Dressing</i>	<b>\$4 per person</b>

### ENTRÉE

#### CHILLED LUNCHEON SELECTIONS

The Following Chilled Entrées May Be Created Into a Box Lunch for an Additional \$3.00 per person

<b>PAD THAI WRAP</b> <i>Rice Noodles with Shrimp, Broccolini, Bean Sprouts, Green Onions, Red Curry Paste, Carrots and Peanuts, In a Tomato Tortilla Wrap with Thai Peanut Dressing and Thai Cucumber and Green Papaya Salad</i>	<b>\$20 per person</b>
<b>CHICKEN CAESAR SALAD</b> <i>Strips of Boneless Breast of Chicken, Crisp Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese, &amp; Garlic Croutons</i>	<b>\$20 per person</b>
<b>SESAME CHICKEN SALAD</b> <i>Napa Cabbage, Snow Peas, Bean Sprouts, Cilantro, Cashews, Crisp Vegetables, Served on a bed of Rice Noodles, and an Oriental Soy Dressing</i>	<b>\$20 per person</b>
<b>BLACKENED FILET TENDERLOIN COBB SALAD</b> <i>Diced Tenderloin tossed with Romaine, Gorgonzola, Margherita Prosciutto Fresh Diced Tomato, Avocado, and Chopped Egg with a Bleu Cheese Dressing</i>	<b>\$20 per person</b>
<b>FISHERMAN'S WHARF "LOW CARB" WRAP SANDWICH</b> <i>Shredded Iceberg Lettuce with Baby Shrimp, Crab, Fennel, Celery, Basil and Red Wine Dressing, In Tomato Tortilla with Fruit Salad and a "Low Carb" Fuseli Pasta Salad</i>	<b>\$20 per person</b>



## LUNCHEON MENUS CONTINUED

### ENTRÉES

<b>GRILLED MOROCCAN CHICKEN</b>	<b>\$22 per person</b>
<i>WITH LEMONS, ALMONDS, AND MINT MARINATED IN PRESERVED LEMON, OLIVE OIL AND CORIANDER SERVED WITH HERBED COUSCOUS AND MARSALA SAUCE AND SEASONAL SALINAS VALLEY VEGETABLES</i>	
<b>MISO CRUSTED PACIFIC HALIBUT</b>	<b>\$26 per person</b>
<i>ROASTED GARLIC WHIPPED POTATOES AND A MEDLEY OF SEASONAL SALINAS VALLEY VEGETABLES FINISHED WITH A LEMON CHIVE BURRE BLANC</i>	
<b>EMBASSY UNION</b>	<b>\$30 per person</b>
<i>PROSCIUTTO WRAPPED CHICKEN BREAST &amp; GARLIC MARINATED GULF PRAWN WITH BROWN BUTTER SAUCE AND BASIL OIL WHITE TRUFFLE PARMESAN RISOTTO, ASPARAGUS AND BABY CARROTS</i>	
<b>HONEY AND GINGER GLAZED MIDWESTERN PORK LOIN ROAST</b>	<b>\$26 per person</b>
<i>WITH HORSERADISH POTATO PUREE, BRAISED RED CABBAGE SEASONAL SALINAS VALLEY VEGETABLES FINISHED WITH A CALVADOS SAUCE</i>	
<b>FIRE ROASTED FLANK STEAK</b>	<b>\$27 per person</b>
<i>LEAN MIDWESTERN BEEF MARINATED AND ROASTED SERVED WITH A ROASTED GARLIC DEMI GLAZE WITH OVEN ROASTED POTATOES AND SALINAS VALLEY VEGETABLES</i>	

### DESSERTS

<b>ITALIAN CREAM TORTE</b>	<b>\$4 per person</b>
<b>CARROT CAKE</b>	<b>\$4 per person</b>
<b>CHOCOLATE DELIGHT LAYER CAKE</b>	<b>\$4 per person</b>
<b>FRESH FRUIT TART</b>	<b>\$4 per person</b>
<b>CHOCOLATE FUDGE CAKE</b>	<b>\$4 per person</b>
<b>“NEW YORK” STYLE CHEESE CAKE</b>	<b>\$4 per person</b>

All Lunches are served with Assorted Rolls & Butter  
Starbucks® Organic Serena Coffee, Decaffeinated Coffee & Numi® Organic Herbal Teas



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## **BUFFET LUNCHEON MENUS**

*Minimum of (25) Guests with a Maximum service time of 90 Minutes*

*Buffet Lunches served with Starbucks® Organic Serena Coffee, Decaffeinated Coffee & Numi® Organic Herbal Teas  
Assorted Soft Drinks and Mineral Water may be added at \$3.75 each (charged on consumption)*

### **NORTH BEACH**

CHEF'S MINESTRONE SOUP

CAESAR STYLE SALAD

ANTIPASTO SALAD

*Bibb Lettuce and Radicchio Salad with Red Onions, Pepperoncini,  
Olives, Coppa Ham, Pepperoni, Artichoke, Tomatoes and Grates  
Mozzarella Cheese*

MOZZARELLA BOCCANICINI SALAD

*Fresh Mozzarella Cheese with Basil, Fresh Wedges of Tomato*

BAKED ZITI

*Hollow pasta in a Homemade Sauce of Fresh Tomato,  
Topped Mozzarella Cheese, Peas and Mushrooms*

CHICKEN MARSALA

*With Button Mushrooms and Marsala Wine Sauce*

MEDLEY OF SEASONAL VEGETABLES

BASKETS OF GARLIC BREAD

FRESH SEASONAL FRUIT SALAD

ASSORTMENT OF ITALIAN PASTRIES

BISCOTTI & TIRAMISU TORTE

**\$35 per person**

### **THE GOLDEN DRAGON**

WON TON SOUP

VEGETABLE SPRING ROLLS

CHICKEN POT STICKERS

PACIFIC RIM SALAD

*with Napa Cabbage, Toasted Almonds, Pea Pods  
Carrots, Bell Peppers, Mandarin Oranges  
with a Ginger Sesame Vinaigrette*

BEEF AND BROCCOLI WITH MUSHROOMS

CHICKEN CASHEW

*Seared in Sesame Oil and Garlic Paste  
Served with Baby Corn & Spring Onions*

ASIAN STYLE STICKY RICE AND CHOW MEIN

SLICED SEASONAL FRESH FRUIT

FORTUNE COOKIES AND COCONUT MACAROONS

**\$35 per person**

### **CANNERY ROW**

FISHERMAN'S WHARF CLAM CHOWDER

VERMICELLI SALAD

*Sundried Tomatoes, Olives, Capers, Basil Pesto Vinaigrette*

BABY CALIFORNIA FIELD GREENS

*Red Wine Vinaigrette and Julienne of Root Vegetables*

CONCHIGLIA PASTA CIOPPINO  
WITH SAFFRON AND SHELLFISH

*a Light Tomato and Saffron Broth of  
Pacific Mussels, Manila Clams and Monterey Calamari*

CHEF'S SELECTION OF SEASONAL FISH FILET

*Seared with Brown Butter Sauce, Capers, Lemon  
Caramelized Pearl Onion and Roasted Garlic Cloves*

RICE PILAF

STEAMED CALIFORNIA GARDEN VEGETABLES  
WITH FRESH HERBS

FRESH SEASONAL FRUIT SALAD

PEAR TORTE AND GHIRARDELLI CHOCOLATE  
MOUSSE

**\$38 per person**

### **THE BIG SUR EXPERIENCE**

BUTTERNUT SQUASH SOUP

*White Chocolate Foam*

ORGANIC BABY MIXED LETTUCE

*Fresh Pears, Spiced Pecans, Feta Cheese  
Aged Balsamic Vinaigrette*

SLICED SEASONAL FRESH FRUIT

ORGANIC FREE-RANGE CHICKEN BREAST,  
*Organic Wild Rice, Caramelized Onions, Cognac Sauce*

SEAFOOD MANICOTTI

*Filled with Ricotta Cheese  
and topped with Dungeness Crab & Bay Shrimp  
Crushed Garlic & Tomato Sauce  
With Fresh Asiago Cheese*

TOASTED ORZO PILAF

FARMERS MARKET FRESH SEASONAL VEGETABLES

BAKERY ROLLS WITH CREAMERY BUTTER

VALHRONA CHOCOLATE MOUSSE

*with Crème Anglaise*

WARM STRAWBERRY RHUBARB CRUMBLE

**\$38 per person**



## **COLD BUFFET SELECTIONS**

*Minimum of (15) Guests with a Maximum service time of 90 Minutes*

*Buffet Lunches served with Starbucks® Organic Serena Coffee, Decaffeinated Coffee & Numi® Organic Herbal Teas  
Assorted Soft Drinks and Mineral Water may be added at \$3.75 each (charged on consumption)*

### ***THE STEINBECK COUNTRY PICNIC***

SALINAS VALLEY GREENS

Served with a Selection of Dressings

MONTEREY COUNTY ARTICHOKE PASTA SALAD

HOUSE MADE HERBED TUNA SALAD

SELECTIONS OF DELI COLD CUTS TO INCLUDE:  
*Roast Beef, Fire Grilled Chicken, Black forest Ham,  
and New York Style Pastrami*

ASSORTED CHEESE TO INCLUDE:  
*Emmental Swiss, Monterey Jack, Cheddar and Smoked Gouda  
Crisp Lettuce, Sliced Tomatoes and Kosher Dill Pickles*

SLICED BREADS & SOURDOUGH ROLLS

GOURMET POTATO CHIPS

DOUBLE FUDGE BROWNIES & JUMBO COOKIES

**\$30 per person**

### ***SALINAS VALLEY SALAD EXPERIENCE***

TUREEN OF CHEF'S SOUP DU JOUR

PASTA SALAD, TRADITIONAL POTATO SALAD  
MARINATED VEGETABLE SALAD, TUNA SALAD  
AND SHRIMP & TOMATO SALAD

PLATTER OF SLICED SEASONAL FRESH FRUIT  
*served with a Yogurt and Honey Dressing*

BOTH SALINAS VALLEY GREENS  
and CRISP CHOPPED ROMAINE  
*offered with an assortment of Farmers Market Fresh Vegetables including:  
Sliced Mushrooms, Bean Sprouts, Julienne Carrots, Broccoli Florets  
Julienne of Ham and Turkey, Cucumber, Croutons*

BALSAMIC VINAIGRETTE & BLUE CHEESE DRESSINGS

FRENCH AND WHOLE WHEAT ROLLS SERVED WITH CREAMERY BUTTER

HOT BREAD PUDDING OR FRUIT COBBLER  
*Served with a Vanilla Sauce*

**\$29 per person**



## DINNER MENUS

Please make one selection from each course offerings for all guests in attendance  
Each Meal Must Consist of a Minimum of Three Courses

### FIRST COURSE

**EMBASSY SALAD** \$6 per person  
*Salinas Valley Baby Greens Mixed with Cherry Tomatoes, Belgian Endive, Radicchio  
Carrot and Jicama Ribbons, Balsamic Mustard Dressing served with Fromage Blanc Crostini*

**BABY SPINACH SALAD** \$6 per person  
*With Chopped Egg, Smoked Bacon, Red Onion, Dried Cherries, Tomatoes, Danish Blue Cheese,  
Candied Pecans, Maple Mustard Dressing*

**MONTEREY SALAD** \$6 per person  
*Field Greens with Grapefruit Segments, Pine Nuts, Candied Ginger  
served with a White Balsamic Dressing*

**BABY ICEBERG WEDGE** \$6 per person  
*With Red Onion, Cherry Tomato, Apple Wood Smoked Bacon, and Garlic Croutons  
Served with a Gorgonzola Dressing*

**LOBSTER BISQUE EN CROÛTE** \$7 per person  
*With a Hint of Sherry and Chive Crème Fraiche*

### ENTRÉE

**FLAME GRILLED FREE-RANGE CHICKEN** \$32 per person  
*Seasonal Salinas Valley Vegetables and Parmesan Polenta  
Finished with a Roasted Garlic, Tarragon, and Shitake Cream Sauce*

**PAN SEARED PACIFIC SALMON** \$40 per person  
*Served with Wild Rice and Baby Boc Choy  
Finished with a Truffle Demi Glaze and Mango Relish*

**CUMIN ROASTED PORK LOIN** \$33 per person  
*Slow Roasted Loin of Pork served with Herb Roasted Red Bliss Potatoes  
Finished with a Wild Mushroom Sauce*

**GRILLED NEW YORK STRIP** \$42 per person  
*Roasted Garlic Rubbed Fingerling Potatoes and Salinas Valley Seasonal Vegetables  
Finished with a Merlot Demi Glaze and Black Cherry Olive Relish*

**GARLIC MARINATED GULF PRAWN  
AND PROSCIUTTO WRAPPED CHICKEN BREAST** \$40 per person  
*With Brown Butter Sauce and Basil Oil, White Truffle Parmesan Risotto, Seasonal Vegetable*

### DESSERT

**DESSERT TRIO** \$8 per person

**CRÈME BRULÉE** garnished with Fresh Seasonal Berries \$8 per person

**FRESH SEASONAL FRUIT TART** \$6 per person

**CHOCOLATE OPERA CAKE** \$6 per person

**TIRAMISU** \$8 per person

**“NEW YORK STYLE” CHEESE CAKE** \$6 per person

*Served with Assorted Rolls & Butter  
Coffee, Brewed Decaffeinated Coffee & A Variety of Teas*

Embassy Suites Monterey Bay • 1441 Canyon Del Rey Boulevard • Seaside • CA • 93955  
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## **DINNER BUFFET MENUS**

*Limit 90 Minutes with a Minimum Service of 50 Guests*

### **WINE COUNTRY**

FRESH MEDLEY OF SONOMA GREENS  
*Field Greens, Oyster Mushrooms, Mandarin Orange  
Orange Vinaigrette*

BABY SPINACH SALAD  
*With Chopped Egg, Smoked Bacon, Red Onion  
Dried Cherries, Tomatoes, Danish Blue Cheese  
Candied Pecans*

GRILLED SALINAS VEGETABLE PLATTER

ASSORTED GOURMET CHEESES

CUMIN ROASTED MIDWESTERN PORK LOIN  
*With Hominy, Cilantro, and Posole  
Broth*

ROSEMARY GRILLED  
PETALUMA CHICKEN BREAST  
*With Braised Mustard Greens and a Madeira Sauce*

GILROY GARLIC SHRIMP SCAMPI

SAFFRON RISOTTO  
SEASONAL VEGETABLES

FRESH SEASONAL FRUIT SALAD

FRESH FRUIT TART  
CHOCOLATE ESPRESSO CAKE

Coffee, Brewed Decaffeinated Coffee, A Variety of Teas

**\$60 per person**

### **MEDITERRANEAN**

ANTIPASTO  
*Herb Roasted Vegetables, Asparagus  
Marinated Artichokes, Sundried Tomatoes, Mozzarella  
Genoa Salami, Prosciutto, & Pepperoni  
Grissini Breadsticks*

ITALIAN SALAD  
*Romaine, Radicchio, Belgium Endive, Tomatoes  
Red Wine Vinaigrette*

GRILLED ANGUS TRI-TIP ROAST  
*Marinated in Red Wine, Lemon, and Garlic served with Port  
Wine Caramelized Onions and Rosemary Aus Juis*

LEMON ROSEMARY ROASTED SONOMA  
CHICKEN BREAST

SAGE SEARED SALMON  
*On Tuscan Cannellini Bean Ragout  
with Arugula, Artichokes, Tomatoes*

SUNDRIED TOMATO AND HERB  
SEASONAL VEGETABLES

Assorted Rolls and Focaccia Bread served with Butter

ITALIAN RUM CAKE AND  
LEMON BISCOTTI CHEESECAKE

Coffee, Brewed Decaffeinated Coffee, A Variety of Teas

**\$60 per person**



**RECEPTION**  
**HORS D'OEUVRES SELECTIONS**

**COLD APPETIZERS**

CLOCKED MELON

CLOCKED ASPARAGUS

SMOKED SALMON PINWHEELS

ARTICHOKE BOTTOMS STUFFED WITH CRAB

GOAT CHEESE MOUSSE STUFFED MUSHROOM CAPS

YELLOW FIN WON TON *Seared Medium Rare with Wasabi*

GORGONZOLA GONDOLAS *with Candied Walnuts in Belgium Endive*

DUNGENESS CRAB MOUSSE *on crisp Pita Wedges under Micro Greens*

PEPPER CRUSTED BEEF TENDERLOIN CROSTINI WITH A HORSERADISH SAUCE

MEDITERRANEAN CROSTINI *topped with Grilled Eggplant and a Sun Dried Tomato Tapenade*

**HOT APPETIZERS**

BRIE EN CROÛTE

SEA SCALLOPS WRAPPED IN BACON

SPINACH AND FETA CHEESE IN PHYLLO

CRAB CAKES *served with a Roasted Garlic Aioli*

ASSORTED POT STICKERS WITH DIPPING SAUCE

BREADED ARTICHOKE STUFFED WITH PARMESAN

MUSHROOM CAP COLLECTION *stuffed with Dungeness Crab or Chipotle Sausage*

VEGETARIAN SPRING ROLL *served with Chinese Mustard and a Sweet & Sour Sauce*

**\$4.75 Per Piece** (Minimum of 50 Pieces of Any Item)

**One (1) Hour Package \$24.00 Per Person** (6 total pieces per person)

**Two (2) Hour Package \$30.00 Per Person** (8 total pieces per person)

**White Glove Butler Service Available at \$100.00 Per Server**



## RECEPTION

<b>ANTIPASTO PLATTER</b> (Minimum 25 Persons) <i>An Assortment of Grilled Roasted Vegetables, Sundried Tomatoes, Marinated Artichoke Hearts, Roasted Peppers, Olives, Provolone, Mozzarella, Prosciutto, Salami, Pepperoni, Cornichons, and Pepperoncini</i>	<b>\$12 per person</b>
<b>VEGETABLE CRUDITÉS</b> (Minimum 25 Persons) <i>A Variety of Raw Vegetables with Dips</i>	<b>\$8 per person</b>
<b>INTERNATIONAL AND DOMESTIC CHEESE PLATTER</b> (Minimum 25 Persons) <i>Attractively Decorated with Fresh Fruits, Sliced Baguettes, and Gourmet Crackers</i>	<b>\$6 per person</b>
<b>SLICED SEASONAL FRESH FRUIT PLATTER</b> (Minimum 25 Persons) <b>WITH YOGURT DIP</b> (based on same number as fruit platter)	<b>\$10 per person</b> <b>Additional \$2 per person</b>
<b>CHIPS AND DIPS</b> (Minimum 25 Persons) <i>Cheddar, Guacamole, Salsa, Dill, Ranch, Hummus, Hot Crab, Hot Artichoke and Spinach served with Tortilla Chips or Pita</i> 25 Guests (1 Dip Selection) 50 Guests (2 Dip Selections) 100 Guests (3 Dip Selections) <b>Additional Dip Selections at \$3.00 Per Person Per Dip</b>	<b>\$4 per person</b>
<b>ASSORTED DRY SNACKS</b> (Minimum 25 Persons) <i>Potato Chips, Pretzels, Peanuts</i>	<b>\$4 per person</b>
<b>FANCY MIXED NUTS</b> (Minimum 10 Persons)	<b>\$4 per person</b>
<b>Rain Forest Tropical Fruit &amp; Nut Mix</b> (Minimum 10 Persons)	<b>\$4 per person</b>
<b>DISPLAYSTATIONS:</b> <b>THE MONTEREY BAY SEAFOOD BAR</b> (Minimum of 100 pieces) <i>Jumbo Prawns, Snow Crab Claws, Cherrystone Clams, Oysters on the Half Shell Presented on a Bed of Glowing Ice with Brandied Cocktail Sauce, Horseradish Lemon and Trenton Crackers</i>	<b>\$5<sup>50</sup> per piece</b>
<b>SUSHI AND SASHIMI</b> (Minimum of 100 pieces) <i>Pre-made Sushi and Sashimi with Pickled Ginger, Wasabi, Daikon And Soy Sauce</i>	<b>\$6 per piece</b>
<b>SIDE OF SMOKED SALMON</b> (Serves 50 Guests) <i>Served with Diced Onions, Capers, Creamed Horseradish, Lemon Wedges and Whipped Cream Cheese, Dark Rye Bread</i>	<b>\$5<sup>50</sup> per person</b>



## SPECIALTY STATIONS

Minimum of 50 Guests Per Station and 1 ½ Hours of Service

**BIG BOWL STATION** (Chef required at \$100.00 each) **\$15 per person**

Sautéed to order: Beef, Chicken, Broccoli, Bean Sprouts, Peppers, Celery, Carrots, Water chestnuts, Green Onion, Chopped Garlic, Oyster Sauce, White Rice, Chop Sticks

**SHANGHAI WOK STATION** (Chef required at \$100.00 each) **\$15 Per Person**

Sauté Shrimp, Chopped Cabbage, Peanuts, Tomatoes, Spicy Curry Sauce, Cracked Black Pepper, Diced Green Onion, White Rice, Chop Sticks

**GOURMET GRILLED CHEESE STATION** (Chef required at \$100.00 each) **\$12 per person**

Prepared to your liking Gourmet Grilled Cheese Sandwiches made to order with your choice of Fontina, Cheddar, Gruyere, Gouda, Havarti, & Brie

Prepared using a Selection of Gourmet Breads

**FIESTA STATION** **\$15 per person**

Fajita Chicken, Ground Beef Tacos, Wild Mushroom and Smoked Chicken Pepper Quesadillas

With Soft and Hard Corn Tortillas, Guacamole, Sour Cream, Shredded Lettuce

Pico de Gallo, Piquante Salsa, Tomatillo Salsa Shredded Jack Cheese, Shredded Cheddar Cheese

**PASTA STATION** **\$12 per person**

Orecchiette with Fresh Tomatoes, Basil & Garlic, Pappardelle with Wild Mushroom Ragout

Lemon Pepper Fettuccini with Herb Chardonnay, Cracked Pepper, Red Chiles and Parmesan Cheese

**CALIFORNIA PIZZA STATION** **\$14 per person**

Freshly Baked and served under Heat Lamps

Goat Cheese, Smoked Bacon, Sun Dried Tomatoes, Spinach, Tofu, Jack Cheese

Chicken Apple Sausage, Bay Shrimp, Pesto, Pomodoro Sauce

**CAESAR SALAD STATION** **\$8 per person**

Romaine Leaves, Garlic Croutons, Traditional Caesar Dressing, Grated Parmesan Cheese,

Fresh Peppermill, Grissini Breadsticks (Server Required at \$100.00)

**Add: Warm Fresh Grilled Chicken** **\$3 per person**

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## CARVING STATIONS

Minimum of (50) Persons Per Item

**ROAST SIRLOIN OF BEEF** (Serves 20 guests) **\$400 each**

Cracked Pepper Crust served with Au Jus, Horseradish, and Silver Dollar Rolls

**ROASTED WHOLE TURKEY** (Serves 30 Guests) **\$375 each**

Served with Cranberry Chutney and Giblet Sauce, and Silver Dollar Rolls

**CUMIN PORK LOIN** (Serves 30 Guests) **\$375 each**

with a Chipotle Glaze, Slow Cooked Posole and a Corn Salsa, and Silver Dollar Rolls

**VIRGINIA SMOKED HAM** (Serves 30 Guests) **\$375 each**

Served with Orange Mustard Seed Glaze, and Silver Dollar Rolls

**THE ABOVE ITEMS REQUIRE A CARVER AT A \$100.00 LABOR CHARGE**

**Carver fee based upon one carver per 100 guests**

## VIGNETTE RECEPTIONS

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Minimum of 50 Guests and 1 ½ Hours of Service

### **TEA TIME**

Assorted Scones  
Plain, Almond and Chocolate Biscotti  
Chocolate Truffles

Tea Sandwiches

Silver Samovars of Tea  
Earl Grey, Mint Medley, Mountain Berry

Lemonade and Iced Tea  
**\$18 per person**

Sparkling Apple Cider, Sparkling Water  
**\$8 per person**

### **WINE TASTING**

Cheese Fondue  
Served with Skewered Bread

Bruschetta Display with Assorted Toppings  
Heirloom Tomato  
Warm Goat Cheese  
Black Olive Tapénade

Vegetable Crudités with Bleu Cheese, Ranch and Onion Dip

Assortment of Pates and Galantines  
Served with Kumquat and Cranberry Chutney,  
Sliced Baguettes and Water Crackers  
**\$25 per person**

Add Selected labels from the Monterey Wine Country  
Featuring Chardonnay, White Zinfandel, Cabernet Sauvignon,  
and Merlot  
**\$14 per person**

### **CHINATOWN**

Spring Rolls with Sweet and Sour Sauce  
Won Tons with Plum Mustard Sauce  
Pot Stickers  
Chicken Brochettes with Hoisin Glaze  
Broccoli Beef & Vegetable Fried Rice  
**\$20 per person**

### **THE TAIL GATE**

Beer Braised BBQ RIBS  
Honey Mustard Glazed Grilled Chicken Breast  
With Whole Wheat Buns

CHILI DOGS  
SAGGS All Beef Hot Dogs  
5 Alarm Chili, Diced Onions and Cheddar Cheese  
Mustard, Ketchup, Relish

KETTLE CHIPS, POTATO SALAD,  
and MACARONI SALAD

ICE CREAM CART (attendant required)  
Assorted Ice Cream & Fruit Bars  
**\$25 per person**

Add a Selection of Imported, Domestic, and Micro Beers  
Assorted Soft Drinks & Mineral Waters  
**\$14.00 per person**

### **THE SODA SHOPPE**

Chocolate Covered Strawberries  
Chocolate Petit Fours  
French Pastries and Tarts  
Ghirardelli Chocolate Squares

ICE CREAM SUNDAE (attendant required)  
With Vanilla and Chocolate Ice Cream  
Chocolate and Caramel Sauce  
M&M's, Chopped Nuts, Reese's Pieces  
Whipped Cream, Cherries

Coffee, Assorted Herbal Teas and Decaffeinated Coffee  
**\$20 per person**

House Champagne and Cordials  
**\$20 per person**

**Extension of Food Service: \$10 Per Person Each Additional Hour**

**Extension of Beverage Service: \$8 Each Additional Hour**

**Attendant Fee \$100 based upon one attendant per 100 guests**



## **BEVERAGE SERVICES**

### **PACKAGE BARS**

	<b>1 Hour</b>	<b>2 Hours</b>	<b>Each Additional Hour</b>
Name Brands	\$14	\$23	\$6 <sup>75</sup>
Premium Brands	\$17	\$30	\$8 <sup>50</sup>
Beer, Wine, Soda	\$12.00	\$21	\$6

### **HOSTED AND CASH BAR PRICES**

	<b>Hosted Bar</b>	<b>Cash Bar</b>
Name Brands	\$ 6 <sup>75</sup>	\$ 7
Premium Brands	\$ 8 <sup>50</sup>	\$ 8 <sup>75</sup>
Cordials	\$ 8 <sup>75</sup>	\$ 9
Domestic Beer	\$ 5	\$ 5 <sup>25</sup>
Imported Beer/Micro Beers	\$ 6	\$ 6 <sup>25</sup>
Non Alcoholic Beer	\$ 5	\$ 5 <sup>25</sup>
California Wines (Private Label)	\$ 7	\$ 7 <sup>25</sup>
Soft Drinks/Mineral Water	\$ 3 <sup>75</sup>	\$ 4

### **RECEPTIONS IN PRIVATE BANQUET ROOMS**

All Alcoholic Beverages Are Served On A Per Drink or Per Person Basis Only In Our Private Banquet Rooms

### **BARTENDER SERVICES**

Bartender Labor Fee: \$100 per bartender for three (3) hours of service with additional hours of service at \$65.00 per hour, per bartender. Bartender staffing is based upon one bartender per 100 guests.

### **CORKAGE CHARGE**

Clients may bring donated wines or champagnes which do not Appear on our wine list

Corkage Fee

\$20.00 per 750ml bottle of Wine

\$25.00 per 750ml bottle of Champagne

21% Service Charge will be accessed upon the retail selling price. Applicable sales tax will apply.

### **SPECIAL NOTE**

*Please note that the Embassy Suites Monterey Bay, as the sole Alcoholic Beverage Licensee, is subject to the regulations of the State Alcoholic Beverage Commission. Violations of those regulations may jeopardize the hotel's license; therefore, we request your cooperation in honoring the hotel's policy of prohibiting the consumption of alcoholic beverages from outside sources without authorization and appropriate corkage.*

**PRICES ARE SUBJECT TO 21% HOTEL SERVICE CHARGE AND CURRENT SALES TAX  
ALL PRICES ARE SUBJECT TO CHANGE**

