



Event Catering Menus

2024



**EMBASSY
SUITES**
by Hilton™

Orlando Lake Buena Vista South

Breakfast

BUFFET BREAKFAST SELECTIONS

The Traditional Breakfast Buffet \$33

Freshly Squeezed Florida Orange Juice and
Choice of Grapefruit or Cranberry Juice

Variety of Freshly Prepared Pastries to Include:
Freshly Baked Muffins, Croissants, Danish Pastries,
served with Sweet Cream Butter, Cream Cheese,
and Fruit Preserves

Scrambled Eggs with Fresh Chives

Breakfast Potatoes

Pancakes or French Toast with Syrup

Breakfast Sausage

Boar's Head® Applewood Smoked Bacon



Seasonal Fruits and Berries

The Kyngs Breakfast Buffet \$36

Freshly Squeezed Florida Orange Juice and
Choice of Grapefruit or Cranberry Juice

Variety of Freshly Prepared Pastries to Include:
Muffins, Croissants, Danish Pastries, and Bagels
served with Sweet Cream Butter, Cream Cheese,
and Fruit Preserves

Scrambled Eggs with Fresh Chives

Breakfast Burritos
with Scrambled Eggs and Cheddar Cheese

Breakfast Potatoes

Breakfast Sausage

Boar's Head® Applewood Smoked Bacon



Seasonal Fruits and Fruit Berries

Breakfast Selection Includes Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

Based on One and One Half Hour Service.
Minimum of 25 Attendees Required.
Ask About Our Plated Breakfast Options

BUFFET ENHANCEMENTS

* Belgian Waffle Station - \$8

Freshly Made Waffles
with Whipped Cream, Whipped Butter,
Toasted Pecans, Fresh Berries,
and Warm Maple Syrup

* Omelet Station - \$10

Omelets Made to Order
with Cheddar Cheese, Ham,
Bacon, Onions, Mushrooms, Bell
Peppers, Tomatoes, and Salsa

Hot Cereals - \$5

Grits and Oatmeal with Raisins,
Brown Sugar, and Chopped Nuts
Carafes of Whole and 2% Milk

Eggs Benedict - \$6

English Muffin Toasted
with Softened Butter, served
with Ham and a Poached Egg
topped with Hollandaise Sauce.

** Indicates Chef Attendant Required @ a \$75 Fee Per Chef
Minimum of 25 Attendees Required*

Breakfast

CONTINENTAL BREAKFAST

Simply \$23

Freshly Squeezed Florida Orange Juice
Variety of Freshly Prepared Pastries to Include:
Assorted Muffins, Croissants,
and Danish Pastries
served with Sweet Cream Butter
and Fruit Preserves

Morning Glory \$31

Freshly Squeezed Florida Orange Juice and
Choice of One of the following: Grapefruit,
Apple, or Cranberry
Variety of Freshly Prepared Pastries to Include:
Assorted Muffins, Croissants,
and Danish Pastries
served with Sweet Cream Butter
and Fruit Preserves
Seasonal Fruits and Berries
Croissant Sandwiches
with Bacon, Egg, and Cheese
Sausage Biscuits

Embassy \$27

Freshly Squeezed Florida Orange Juice and
Choice of One of the following: Grapefruit,
Apple, or Cranberry,
Variety of Freshly Prepared Pastries to Include:
Assorted Muffins,
Croissants, Danish Pastries, and Bagels
served with Cream Cheese, Sweet Cream Butter,
and Fruit Preserves
Assorted Individual Yogurts
Seasonal Fruits and Berries



Breakfast Selection Includes Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

Based on One (1) Hour of Service

In Excess of One (1) hour, Items will be Billed on Consumption.

Continental Breakfast Requesting Table Service is an Additional \$4 per Person Based on Space Availability.

Breaks

ALL DAY BREAK PACKAGES

Rise & Shine \$41 **Morning (1 Hour Service)**

Fresh Florida Orange and Cranberry Juice
Assortment of Freshly Baked Muffins,
Danish, and Croissants
Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee,
and Gourmet Herbal Teas

The V.I.P \$47 **Morning (1 Hour Service)**

Fresh Florida Orange and Cranberry Juice
Sliced Fresh Fruit and Seasonal Berries
Assortment of Freshly Baked Muffins and
Multigrain Croissants Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee,
and Gourmet Herbal Teas

Mid-Morning (30 Minutes)

Full Refresh of Hot Morning Beverages
Fresh Whole Fruit

Mid-Morning (30 Minutes)

Full Refresh of Hot Morning Beverages

Mid-Afternoon (30 Minutes)

Assortment of Freshly Baked Cookies
and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee,
and Gourmet Herbal Teas
Assorted Soft Drinks and Bottled Waters

Mid-Afternoon (30 Minutes)

Sliced Seasonal Fruit
Power Bars and Granola Bars, Mixed Nuts
Freshly Brewed Coffee, Decaffeinated Coffee,
and Gourmet Herbal Teas
Assorted Soft Drinks and Bottled Waters

Minimum of 25 Attendees Required



Breaks

SPECIALTY BREAKS

Build Your Own Granola Station \$14

Strawberry and Vanilla Yogurts,
Strawberries, Blueberries, Raspberries, Golden Raisins,
Walnuts, Almonds, Raspberry Sauce, and Brown Sugar
Carafes of Whole and 2% Milk
Orange and Cranberry Juice

Cookies & Milk \$17

Freshly Baked Assorted Cookies to Include:
Chocolate Chip, Oatmeal Raisin,
and White Chocolate Macadamia
Carafes of Whole and 2% Milk
Freshly Brewed Coffee, Decaffeinated Coffee,
and Gourmet Herbal Teas

Ball Park \$18

Peanuts and Cracker Jacks
Assorted Ice Cream Novelties
Freshly Popped Popcorn
Assorted Soft Drinks and Bottled Waters

Snack Attack \$20

Display of Individually Wrapped Candy Bars
Individual Bags of Chips and Pretzels
Assorted Chocolate Chip Orange & Cinnamon Scones
Carafes of Whole and 2% Milk
Assorted Soft Drinks and Bottled Waters

Healthy Snack \$20

Hummus drizzled with Extra Virgin Olive Oil
Garnished with Pine Nuts served with Mini Pita Bread
Fresh Vegetable Crudit  with Lemon Herb Emulsion
Dipping Sauce
Yogurt Parfait with Granola & Seasonal Berries
Assorted Soft Drinks & Bottled Water



Traditional Mexican Churros \$15

A Crispy Fried Pastry Dough
dusted with Cinnamon and Sugar
served with Creamy Milk Chocolate Sauce,
Warm Caramel and Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee,
and Gourmet Herbal Teas
Freshly Squeezed Lemonade
Iced Tea

The Energizer \$20

*Fresh Smoothies Made to Order
A Selection of Fresh Seasonal Fruit Blend Smoothies
(Strawberry, Wild berry, Mango)
Sliced Seasonal Fruit with Assorted Low Fat
Yogurt Dipping Sauces
Assorted Soft Drinks and Bottled Waters

*Required Attendant @ \$75

Minimum of 25 Attendees Required

Based on 30 Minutes of Service. In Excess of 30 Minutes, Items will be Billed on Consumption

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Breaks



À LA CARTE

- Freshly Brewed Coffee, Decaf Coffee, and Herbal Tea Selections | \$89 Per Gallon
- Freshly Brewed Iced Tea | \$89 Per Gallon
- Fresh Squeezed Lemonade | \$69 Per Gallon
- Fresh Squeezed Orange Juice | \$69 Per Gallon
- Bottled Water | \$5 Each
- Assorted Soft Drinks | \$5 Each
- Freshly Baked Guava and Cheese Turnovers | \$60 Per Dozen
- Assorted Brownies | \$55 Per Dozen
- Assorted Freshly Baked Cookies | \$55 Per Dozen
- Assorted Freshly Baked Scones with Devonshire Cream | \$55 Per Dozen
- Streusel Coffee Cake | \$55 Per Dozen
- Bagels and Cream Cheese | \$55 Per Dozen
- Multigrain Croissants with Butter and Preserves | \$55 Per Dozen
- Assorted Large Muffins | \$55 Per Dozen
- Egg and Cheese Bagels | \$8 Each *
- Egg, Ham, and Cheese Croissants | \$9 Each*
- Egg and Cheese Croissants | \$8 Each*
- Sausage Biscuits | \$8 Each*
- Egg and Cheese Breakfast Burritos with Salsa & Sour Cream | \$8 Each*
- Assorted Whole Fruit | \$3 Each
- Assorted Individual Snacks to Include, Chips, Pretzels, Peanuts, and Trail Mix | \$6 Each
- Fresh Seasonal Fruit Kabobs Served with Two Yogurt Dipping Sauces | \$8 Each
- Premium Mixed Nuts | \$7 Each
- Yogurt Parfait with Seasonal Berries | \$7 Each*
- Variety of Protein and Energy Bars | \$7 Each
- Assorted Granola Bars or Candy Bars | \$7 Each
- Assorted Ice Cream Bars | \$7 Each*

*Minimum One Dozen



Lunch

SALADS & DESSERTS

PLATED COLD LUNCHES
SELECTION OF ONE DESSERT

PLATED HOT LUNCHES
SELECTION OF ONE SALAD AND ONE
DESSERT

Salads

Spring Lettuce, Tomatoes, Cucumbers, and Garlic Croutons
served with Roasted Shallot and Cilantro Vinaigrette

Caesar Salad

Charred Baby Romaine Lettuce Wedge
Focaccia Croutons, Shaved Parmigiano-Reggiano Cheese
served with a Traditional Caesar Dressing

Upgraded Salads | add \$4

**Young Romaine Hearts, Mango, Golden Raisins, Baby Spinach,
and Candied Walnuts**

served with Gorgonzola Cheese Dressing

Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella, Olives, Basil
served with Balsamic Vinaigrette



Desserts

Florida Key Lime Pie with Whipped Cream

New York Style Cheesecake garnished with Fresh Strawberries

Carrot Cake with Cream Cheese Icing

Caribbean Coconut Flan

Upgraded Dessert | add \$4

Chocolate Ganache Torte with Mocha Anglaise



\$75 Labor Fee for Groups Less Than 25 Attendees

Lunch

CHILLED ENTREE SALADS

Southern French Niçoise Salad | \$30

Ahi Tuna, Spring Mix Lettuce, Fingerling Potatoes, Haricot Verts, Plum Tomatoes, and Olives with Mustard Balsamic Vinaigrette

Jamaican Spice Chicken and Crisp Hearts of Romaine | \$36

Mango, Avocado, Oranges, and Tomatoes served with Passion Fruit Vinaigrette

New Mexico Grilled Chicken Salad | \$32

Marinated Tomatoes, Roasted Peppers and Corn Salsa, Black Beans, and Cilantro over Mixed Greens served with Roasted Shallot and Cilantro Vinaigrette.

Seared Salmon | \$37

Tomatoes, Bermuda Onions, and White Beans served on Boston Bibb Lettuce & Seasonal Greens with Cuban Bread and White Balsamic Vinaigrette

Mediterranean Sliced Sirloin Salad | \$39

On a Bed of Crisp Romaine Lettuce, Red Onions, Cucumber, Kalamata Olives, Toasted Pita Bread, and Feta Cheese served with Oregano-Tahini Vinaigrette

Chilled Entrée Selections Include: Rolls and Butter, Coffee, Decaffeinated Coffee, Gourmet Teas, Iced Tea, and your Choice of One Dessert



Based on One (1) Hour of Service
Minimum of 25 Attendees Required
\$75 Labor Fee for Groups Less Than 25 Attendees

Lunch

HOT LUNCHEON ENTREES

Oven Roasted Breast of Chicken | \$45

with Roasted Potato, Rosemary, Garlic, Shiitake
Mushrooms Leeks and Merlot Reduction

Pan Seared Breast of Chicken | \$45

Served with Penne Pasta and Baby Carrots
in a Champagne Cream Sauce

Goat Cheese and Pine Nut Crusted Chicken | \$47

with Roasted Tomato Basil Coulis, Orzo Pilaf,
and Seasonal Vegetables

Pan Seared Salmon | \$45

Served Over Cilantro Rice with Asparagus Points
and Roasted Tomato Salsa

Breaded Chicken Manchego | \$47

Topped with Sundried Tomato, Fresh Basil,
and Citrus Butter Sauce
Served with Jasmine Rice and Vegetables

Char Grilled Sirloin | \$48

Roasted Red Potatoes and Asparagus Points,
Merlot Jus Lie

Hot Entrée Selections Include: Rolls and Butter, Coffee, Decaffeinated Coffee,
Gourmet Teas, Iced Tea, your Choice of One Salad, and One Dessert



Based on One (1) Hour of Service
Minimum of 25 Attendees Required
\$75 Labor Fee for Groups Less Than 25 Attendees

Lunch



LUNCH BUFFET

Proudly Featuring

Boar's Head

Traditional Deli Buffet | \$47

Tomato Bisque

Choice of Two:

Mixed Green Salad with Sliced Cucumbers, Plum Tomatoes,
Shredded Carrots and Choice of Two Dressings

Traditional Cole Slaw

Deli Style Potato Salad

Roasted Red Bliss Potato Salad

Choice of Two Freshly Carved Boar's Head® Deli Meats:

Roast Beef | Turkey Breast | Deli Ham

Includes: Chicken Salad & Tuna Salad
(Vegetarian Wraps Available Upon Request)

Accompaniments Include:

Sliced Boar's Head® Swiss, Cheddar, and Provolone Cheeses,

Dill Pickle, Lettuce, Tomato, Onions, Mustard, and Mayo

Pita Pockets, Kaiser Rolls, White & Wheat Breads

Saratoga Style Potato Chips

Assortment of Cookies and Brownies

Buffet Includes: Coffee, Decaffeinated Coffee, Gourmet Teas, & Iced Tea

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees, Please Select from the Plated Lunch Options

Lunch



LUNCH BUFFET

Santa Fe | \$48

Chicken Tortilla Soup

Roasted Corn and Black Bean Salad

with Tri-Colored Tortilla Strips

Mixed Greens, Sliced Cucumbers, Oven Dried Croutons,

Tomatoes, Feta Cheese, and Roasted Red Onions

with Creamy Ranch Dressing and Herb Vinaigrette

Make Your Own Fajitas:

Flour Tortilla and Taco Shells

with Sliced Grilled Chicken Breast Fajitas

Roast Sirloin of Beef Fajitas

Grilled Onions and Roasted Bell Peppers

Southwestern Style Rice Pilaf

Shredded Cheddar Cheese, Lettuce, Tomato, Fresh Salsa,

Guacamole, and Sour Cream

Fresh Berry Flan

Buffet Includes: Coffee, Decaffeinated Coffee, Gourmet Teas, & Iced Tea

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees, Please Select from the Plated Lunch Options

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Lunch



Italian Luncheon Buffet | \$48

Minestrone Soup

Mixed Garden Greens with Assorted Dressings

Grilled Antipasto Vegetable Salad

Manchego and Panko Crusted Chicken Breast, Served with
Mozzarella Cheese, Covered with Marinara Sauce

Baked Mahi Smothered with Sautéed Artichokes and Olives

Baked Ziti

Accompaniments Include:

Assortment of Steamed Italian Vegetables

Freshly Baked Rolls with Sweet Cream Butter
and Garlic Breadsticks

Tiramisu drizzled with Cappuccino Crème Anglaise

Buffet Includes: Coffee, Decaffeinated Coffee, Gourmet Teas, & Iced Tea

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees, Please Select from the Plated Lunch Options

Lunch



LUNCH BUFFET

Island Flavors Buffet | \$51

Seasonal Green Salad Enhanced with Mini Colored Peppers,
Green Onions, and Hawaiian Papayas
Served with a Lemongrass Vinaigrette

Rice Noodle Salad with Pickled Red Onions, Carrots, Red
Peppers, Napa Cabbage tossed in Coconut Lime Vinaigrette

Pan Seared Chicken Breast
Glazed with Brown Sugar, Ginger, Soy Sauce and Garlic
Japanese Style Breaded Mahi

Encrusted with Japanese Panko Breadcrumbs
and Coconut, Topped with Chutney Fruit Sauce

Accompaniments Include:

Island Rice Pilaf
Caramelized Roasted Root Vegetables
Fresh Florida Key Lime Pie

Buffet Includes: Rolls and Butter, Coffee, Decaffeinated Coffee,
Gourmet Teas, & Iced Tea

Based on One and One Half Hour of Service
Minimum of 35 Attendees Required
\$75 Labor Fee Applies to Groups of 25 - 34 Attendees
Less than 25 Attendees, Please Select from the Plated Lunch Options

Lunch

LUNCH BUFFET

CUSTOMIZE YOUR OWN LUNCH BUFFET
CHOICE OF TWO ENTREES| \$50
CHOICE OF THREE ENTREES| \$54

Entrée

Baked Grana Padano Crusted Chicken

served on a Bed of Tomato Basil Coulis

Chicken Creole

Sautéed Chunks of Chicken Breast with Sautéed Onions,
Bell Peppers, Celery, and Gumbo File Infused Tomato Concasse

Herb Grilled Chicken Breast

with Wild Mushroom Sauce

Stir Fried Chicken

with Julienned Oriental Vegetables

Chipotle Roasted Pork Loin

with Dijon Honey Mustard, Sweet Onions,
and a Touch of Balsamic Glaze

Mojo Pork Shoulder

Slow Cooked in Mojo Criollo Marinade Served with Pickled Onions

Baked Florida Mahi Fillet

Flavored with Smoked Paprika, Lime Juice and Cilantro,
served on a Bed of Julienned Zucchini and Yellow Squash

Baked Canadian Salmon Fillet

Served with a Chipotle Beurre Blanc

Sautéed Beef Tips

served Over Julienned Onions, Red and Green Peppers,
topped with a Merlot Reduction

Caribbean Style Carne Guisada

Braised Beef with a Zesty Tomato Based Sauce,
Peas, and Pimentos

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25 - 34 Attendees

Less than 25 Attendees, Please Select from the Plated Lunch Options

Lunch

LUNCH BUFFET

CUSTOMIZE YOUR OWN LUNCH BUFFET CONTINUED

Salad | Choose Two

Baby Spinach Salad

with Shredded Carrots, Bacon, Heirloom Baby Tomatoes, and Sautéed Cremini Mushrooms

Arizona Grilled Corn Cobb and Broccoli Salad

with Roasted Red Bell Peppers, Red Onions, seasoned with Cilantro, Lime Juice, and Ancho Chili

Boston Bibb, Frisée, and Cracked Bulgur Wheat Salad

with Preserved Lemons, Toasted Almonds, Plum Tomatoes, and Virgin Olive Oil

Italian Garden Salad

with Romaine Lettuce, Plum Tomatoes, Black Olives, Cherry Peppers, Julienned Salami, Shaved Parmesan Cheese, and Italian Vinaigrette

Marinated Cucumber Salad

with Red Onions, Fresh Dill, White Balsamic, and Kosher Salt

Summer Fusilli Pasta Salad

with Sautéed Zucchini, Red Onions, Sugar Peas, Celery, Green Onions tossed in a Basil and Roasted Garlic Vinaigrette

Seasonal Green Salad

Sliced Cucumbers, Plum Tomatoes, Shredded Carrots, with Choice of Two Dressings

Buffet Includes: Rolls and Butter, Coffee, Decaffeinated Coffee, Gourmet Teas, & Iced Tea

Vegetables | Choose One

Sautéed Normandy Style Vegetables

Sautéed Baby Green Beans

Zucchini, Summer Squash and Red Peppers

Fire Roasted Broccoli Florets

Glazed Carrots

Starches | Choose One

Traditional Rice Pilaf

Caribbean Style Rice

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Penne Pasta Alfredo

Baked Ziti Marinara

Desserts | Choose One

Tiramisu

drizzled with Cappuccino Crème Anglaise

Chocolate Cake

with Raspberry Sauce and Strawberry Segments

Carrot Cake

with Cream Cheese Icing and Caramel Sauce

Lemon & Cream Shortcake

decorated with Kiwi Coulis

Cappuccino Flan or

Guava and Cheese Turnovers Sprinkled with Sugar



Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees, Please Select from the Plated Lunch Options

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

RECEPTION DISPLAYS



Selection of Imported and Domestic Cheeses

\$490 Serves 50 People

\$980 Serves 100 People

served with Double Cream Brie en Croute,
Cracked Sesame Lavosh, Assorted Crackers,
and Toasted Ciabatta Points

Fresh Vegetable Crudité's & Grilled Vegetables

\$350 Serves 50 People

\$700 Serves 100 People

Selection of Crisp and Grilled Seasonal Vegetables
Caramelized Red Onion and Lemon Herb Emulsion
Dipping Sauces

Sushi Display | \$430 per 50 Pieces

A Selection of Sushi Rolls and Sashimi
served with Pickled Ginger, Wasabi,
and Soy Dipping Sauce

Seafood on Ice | (Minimum order of 50 Pieces per Item)

Florida Stone Crab | Market Price

Snow Crab Claws | \$9

Steamed Jumbo Shrimp | \$8

Served with Cocktail and Honey Mustard Sauces

*Minimum of 35 Attendees Required

Proudly Featuring

Boar's Head
PREMIUM DELI MEATS & CHEESES

*Charcuterie Display | \$23 Per Person

Grilled Zucchini and Roasted Eggplant, Marinated
Plum Tomatoes, Bresaola, Prosciutto, Capicola, and
Mortadella Siciliana, Grana Padano, Fresh
Mozzarella, Aged Asiago, Marinated Olives,
Artichokes, Drizzled with Extra Virgin Olive Oil &
Aged Balsamic Vinegar, Served with Crostini,
Brushed with Olive Oil

*Nacho Display | \$19 Per Person

to Include Santa Fe Chili, Warm Queso, Sour
Cream, Salsa, Shredded Jack Cheese, Guacamole,
and Tri Color Tortilla Chips

Reception



Premium Selection \$14 | Per Piece

Maine Lobster steamed on Tarragon Crouton
Jumbo Lump Crab Cakes with Spicy Cajun Remoulade

COLD HORS D'OEUVRES

\$6 | Per Piece

Turkey and Boursin Pinwheel with Sun Dried Tomato
Chicken Breast Macedoine with Chipotle Onion Relish
Smoked Salmon Mousse on Crisp Baguette Point
Artisan Cranberry Nut Toast Point
with Avocado, Arugula and Bleu Cheese

\$7 | Per Piece

Goat Cheese with Fig Jam on Focaccia Crouton & Balsamic Glaze
Shrimp Canapé served with Spicy Remoulade
English Cucumber topped with Gorgonzola and Toasted Walnuts
Tomato and Fresh Mozzarella Bruschetta with Basil Coulis
Seared Beef, Boursin Cheese, and Portobello Mushroom Crostini
Grilled Beef Medallions and Porcini Mushroom Puree on Truffle Bread

HOT HORS D'OEUVRES

\$6 | Per Piece

Beef Cilantro Empanada with Herb Pesto
Spicy Chicken Wings with Smoky BBQ Dipping Sauce
Honey Grilled Chicken Satay with Peanut Sauce
Vegetable Spring Rolls with Chili Dipping Sauce
Chicken Quesadilla with Salsa and Sour Cream
Beef Brochette with Teriyaki Glaze
Pan Seared Pot Stickers with Scallion Dipping Sauce

\$7 | Per Piece

Salmon Brochette with Ginger and Lemongrass
Miniature Beef Wellington
with Shiitake Mushrooms and Madeira Sauce
Wasabi Breaded Chicken with Gorgonzola Dipping Sauce
Coconut Sesame Shrimp with Mango Salsa
Baked Brie and Raspberry en Croute

Minimum Order of 50 Pieces per Item

Reception

ACTION STATIONS

Ceviche | \$23 Per Person

Fresh Seafood the South American Way

Select Two Options:

Cancun Shrimp Ceviche

Tossed with Diced Plum Tomatoes, Cilantro, Red Onions, Habanero Peppers, and Lime Sauce

Tropical Mahi Ceviche

Diced Red Onions, Grapefruit Segments, Hot Chili Sauce, and Pickled Julienned Carrot

Veracruz Seafood Ceviche

Lobster, Shrimp, and Scallops in a Tomato Base Sauce with Julienned Onions, Green Olives, Capers, and Green Peppers served with Tri Color Tortilla Chips and Guacamole

Stir Fry | \$21 Per Person

Select Two Oriental Dishes:

Garlic Broccoli with Udon Noodles

enhanced with a Touch of Rice Vinegar and Oyster Sauce

Thai Style Sweet Chili Chicken

served over Oriental Vegetables

Mongolian Beef with Mushrooms

with a Sweet Garlic Soy Sauce, Green Onions, and Steamed Rice



Minimum 50 Attendees Required

All Action Stations Require a Chef Attendant at an Additional Fee of \$75
Items are designed as Enhancements to be combined for a Complete Meal Service
up to 90 minutes or until the quantities purchased are exhausted

Reception

ACTION STATIONS



Pasta Station | \$22 per person

Select Two Options:

Fusilli Jardiniere

with Roasted Tomatoes & Peppers, Wild Mushrooms, Asparagus, and Caramelized Onions

Penne Alfredo

with Parmigiano Reggiano, Cream, a Touch of Black Pepper and Garlic served with Garlic Bread Sticks and Ciabatta Toast Points

Pasta di Mare + 2 per person

Gulf Shrimp, Manila Clams, Orzo, Plum Tomatoes, Fresh Basil and Olive Oil

Risotto Station | \$22 Per Person

Select Two Options:

Roasted Chicken

infused with Roasted Red Peppers, Smoked Paprika, Cream and Parmesan Cheese

Garden Vegetables

with Baby Spinach, Porcini Mushrooms, Garlic, Plum Tomatoes, and Herbs

Key West Shrimp + 2 per person

with Tomato, Leeks and Saffron

Greek Salad Bar | \$18 Per Person

Buffet Ham, Salami, Feta Cheese, Kalamata Olives, Plum Tomatoes, Pepperoncini, Roasted Red Peppers, Red Onions and Crisp Romaine and Greek Salad Dressing

Minimum 50 Attendees Required

All Action Stations Require a Chef Attendant at an Additional Fee of \$75
Items are designed as Enhancements to be combined for a Complete Meal Service
up to 90 minutes or until the quantities purchased are exhausted

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Reception

CARVING STATIONS

Steamship Round of Beef | \$750 Each
Slow Roasted with Herbs served with Fresh Horseradish, Natural Jus, Whole Grain Mustard, and Assorted Artisan Rolls
Serves 75 People

Roasted Whole Guava Glazed Boneless Whole Turkey Breast| \$450 Each
Ancho Mustard and Mango Cranberry Chutney
Cuban Jalapeno Corn Muffins
Serves 40 People

Roasted Round of Beef | \$375 Each
Chipotle Aioli, Roasted Corn and Bell Pepper Salsa, and Assorted Artisan Rolls
Serves 40-50 People

Honey Glazed Country Ham | \$450 Each
Tropical Fruit Relish and Coconut Muffins
Serves 40-50 People

Peppercorn Crusted Tenderloin of Beef |\$525 Each
Fresh Horseradish, Merlot Reduction Sauce, and Mini French Rolls
Serves 25 People

Spiced Pork Loin | \$425 Each
Mango Chutney, Fried Plantains, and Mini Ciabatta Rolls
Serves 35-40 People

Roasted Boneless Leg of Lamb | \$425 Each
Artichokes, Papaya, and Mint Relish with Rosemary Ciabatta Rolls
Serves 25-30 People



All Carving Stations Require a Chef Attendant at an Additional Fee of \$75

Reception

DESSERT

Dessert Buffet | \$32 per Person

A Gourmet Display of Assorted Desserts which Include:

Assorted Petit Fours and Mini Fruit Tarts

Chef's Selection of Assorted Cakes and Pies

Chocolate Truffles and Chocolate Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, and

Gourmet Herbal Teas enhanced with Flavored Syrups,

Chocolate Shavings, Cinnamon Sticks, and Swizzle Sticks



Ice Cream Sundae Station | \$23 per Person*

Chocolate and Vanilla Ice Cream

Chocolate & Caramel Sauces

Seasonal Berries

Chocolate Chips

Crushed Oreos®

Whipped Cream

Chopped Nuts

Cherries

Freshly Brewed Coffee, Decaffeinated Coffee,

and Gourmet Herbal Teas

Add Brownies | \$2.00 Per Person



Minimum of 35 Attendees Required

*\$75 Attendant Fee per 100 Attendees Based on One Hour

20

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

SALADS

Boston Bibb Lettuce

with Vine Ripened Tomato, Marinated Olives,
Basil and Balsamic Vinaigrette

Spring Mix

with Tomatoes, Cucumbers, and Garlic Croutons
served with Roasted Shallot Cilantro Vinaigrette

Caesar Salad

Charred Baby Romaine Lettuce Wedge
Focaccia Croutons, Shaved Parmigiano-Reggiano
Cheese served with a Traditional Caesar Dressing

UPGRADED SALADS | ADD \$4

Baby Spinach, Frisee and Mache, Figs, Chives and Golden Raisins

served in our Creamy Mustard Dressing

Vine Ripened Tomato and Florida Oranges

with Frisee and Red Oak Lettuce

with Sweet Bermuda Onions, and Goat Cheese
served with Citrus White Balsamic Vinaigrette



DESSERTS

Mango Cheesecake

with Candied Macadamia Nuts and Shaved Chocolate

Chocolate Cake

with Raspberry Sauce and Strawberry Segments

Individual Fruit Tart

with Apricot and Raspberry Sauce

Florida Key Lime Pie

with Strawberry Sauce and Whipped Cream

Caribbean Coconut Flan

UPGRADED DESSERTS | ADD \$4

Lemon Raspberry Layered Cheesecake

Lemon Curd Tart with Amarena Dark Cherry Sauce

Ginger Crème Brulee with Fresh Berry Compote

Chocolate Ganache Torte with Cappuccino Cream

All Entrées Include: Choice of Salad and Dessert, Freshly Brewed Coffee,
Decaffeinated Coffee, Gourmet Herbal Teas, Rolls, and Butter

Based on Two (2) Hours of Service
Minimum of 25 Attendees Required
\$75 Labor Fee for Less than 25 Attendees

Dinner

DINNER ENTREE SELECTIONS

Roasted Breast of Chicken | \$55

Spinach Potato Cake, Grilled Mushrooms,
and Roasted Tomato Herb Coulis

Breast of Chicken Basted with Soy and Ginger | \$57

Jasmine Rice, Asian Vegetables,
and Lemongrass Coconut Broth

Pistachio Crusted Breast of Chicken | \$56

Sautéed Wild Mushrooms and Potatoes
Roasted with White Wine Truffle Oil,
and Madeira Sauce

Athens Breast of Chicken | \$56

Stuffed with Spinach and Feta Cheese
served with Mushroom Risotto,
Drizzled with Red Pepper Coulis
Served with Roasted Vegetables

Seared Pacific Salmon | \$60

with Tomato Fennel Salsa, Red Wine Reduction,
and Caramelized Cipollini Onions
Served with Roasted Vegetables

Grilled South American Corvina | \$60

Roasted Eggplant and Goat Cheese Polenta,
Tomato Basil Coulis, and Baby Vegetables

Filet Mignon on Herb Crusted Focaccia | \$65

Rosemary Potatoes, Shiitake Mushroom
Cabernet Sauce, and Red Onion Confit
Served with Baby Vegetables

Roasted Rack of Lamb | \$65

with a Cannellini Bean Ratatouille, Asparagus,
and Banyuls Rosemary Jus



All Entrées Include: Choice of Salad and Dessert, Freshly Brewed Coffee,
Decaffeinated Coffee, Gourmet Herbal Teas, Rolls, and Butter

Based on One (1) Hour of Service
Minimum of 25 Attendees Required
\$75 Labor Fee for Less than 25 Attendees

2 2

Dinner

DUAL ENTREE SELECTIONS



Grilled Wasabi Crusted Chicken and Sesame Seared Salmon | \$62

Baby Bok Choy, Jasmine Rice, and Miso Vinaigrette

Filet of Beef Tenderloin and Shrimp | \$69

Whipped Potatoes with Roasted Garlic, Peppercorn Sauce,

Tomato Basil Relish, and Asparagus

Grilled Filet of Beef and Seared Pacific Salmon | \$67

Bordelaise Sauce, Leek Tomato Compote, and Fire Roasted Broccolini

Saki Basted South Pacific Corvina and Tournedos of Beef | \$71

served with Ginger Miso Sauce, Caramelized Onions,

and Asian Vegetable

Grilled Filet of Beef with Roasted Maine Lobster Timbale | \$83

Yukon Gold Potato and Roasted Shallot Galette, Madeira Sauce,

Champagne Cream, and Baby Vegetables

All Entrées Include: Choice of Salad and Dessert, Freshly Brewed Coffee,
Decaffeinated Coffee, Gourmet Herbal Teas, Rolls, and Butter

Based on One (1) Hour of Service
Minimum of 25 Attendees Required
\$75 Labor Fee for Less than 25 Attendees

Dinner

THEMED BUFFETS

Panhandle BBQ | \$72

Tossed Greens with Cucumbers and Tomatoes
with Assorted Dressings

Everglades Cabbage Cole Slaw

Chilled Macaroni Salad with Onions, Bell Peppers,
and Shredded Carrots in a White Wine Vinaigrette Dressing

Barbecued Country Style Pork Ribs

Backwoods Barbecued Chicken

Key West Butterflied Breaded Shrimp
served with Mango & Pineapple Chutney

Grilled Corn on the Cob

Roasted Red Skin Potatoes with Horseradish and Bacon

Warm Peach Cobbler with Fresh Whipped Cream

Lemon Curd Tart

Fresh Citrus Fruit Salad

Homemade Southern Sweet Tea

Dinner Buffet(s) Include: Freshly Brewed Coffee, Decaffeinated Coffee,
Gourmet Herbal Teas, Rolls, and Butter

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees, Please Select from the Plated Dinner Options

Dinner

THEMED BUFFETS

Islander Flavors Buffet | \$74

Baby Green Beans Marinated in Lemon Grass,
Served with Fresh Ginger over Mixed Greens,
Topped with Heirloom Tomatoes, Goat Cheese and Orange Segments

Chef's House Dressing

Macerated Fruit Salad

Assorted Fruits, Berries, and Orange segments, Tossed in Orange Juice
Syrup, Garnished with Citrus Slices and Dusted with Citrus Zest &

Fresh Saigon Cinnamon

Coconut Coated Mahi Mahi Marinated in Coconut Milk,

Soy Sauce, Citrus Zests and Ginger,

Topped with Toasted Coconut and Mango Pineapple Sauce

Huli Huli Chicken Breast Marinated with Citrus Sweet Chili Sauce

Cilantro Rice

Vegetable Stir Fry with Sesame Oil, Soy Sauce, and Fresh Ginger

Tropical Mango Cheesecake

Traditional Guava and Cheese Turnover

Dinner Buffet(s) Include: Freshly Brewed Coffee, Decaffeinated Coffee,
Gourmet Herbal Teas, Rolls, and Butter

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees, Please Select from the Plated Dinner Options

Dinner

THEMED BUFFETS

Floridian Dinner Buffet | \$80

Mixed Baby Greens with Cucumbers, Vine Ripened Tomatoes,
and Marinated Beans with Toasted Cheese Croutons and Assorted Dressings

Baby Spinach Salad, Mango Segments, Sliced Avocado, Plum Tomato,
Crisp Bacon, and Julienned Red Onions

Shrimp and Basmati Rice Salad with Preserved Lemons, Asparagus, and Mango

Assorted Fresh Baked Rolls, Breads and Crisp Flatbreads
served with Sweet Cream Butter and Assorted Chutneys

Roasted Orange Glazed Pork Tenderloin on Sweet Potato Hash
with Charred Corn and Mango Salsa

Seared Florida Mahi with Gazpacho Broth, Fennel, Swamp Cabbage,
and Caramelized Onions

Shrimp and Scallops with Capers, Tomatoes, Potatoes, White Wine, and Crostini Garnish
Chef's Selection of Seasonal Fresh Vegetables

Yukon Potato Casserole with Smoked Gouda, Cream Reduction, and Roasted Shallots
Assorted Key Lime Pie, Mango Cheesecake, Lemon Curd Torte,
and Toasted Coconut Cream Pie

Enhancement | \$15

Peppercorn Crusted Tenderloin of Beef, Truffle Sauce, Béarnaise, and Horseradish
Carved to Order

*Chef Attendant fee | \$75 Per Carver

Dinner Buffet(s) Include: Freshly Brewed Coffee, Decaffeinated Coffee,
Gourmet Herbal Teas, Rolls, and Butter

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25 - 34 Attendees

Less than 25 Attendees, Please Select from the Plated Dinner Options

Dinner

DINNER BUFFET

CUSTOMIZE YOUR OWN DINNER BUFFET

CHOICE OF TWO ENTREES| \$70

CHOICE OF THREE ENTREES| \$75

Salad | Choose Two

Mediterranean Penne Pasta Salad

with Mushrooms, Sautéed Onions, Asparagus Points,
Fresh Basil, and Parmesan Cheese

Macerated Fruit Salad

Assorted Fruits, Berries, and Orange segments,
Tossed in Orange Juice Syrup
Garnished with Citrus Slices and Dusted with Citrus
Zest & Fresh Saigon Cinnamon

Seasonal Green Salad

Sliced Cucumbers, Plum Tomatoes,
Shredded Carrots, with Choice of Two Dressings
Baby Spinach, Frisee and Mache, Figs, Chives,
and Golden Raisins
with Creamy Mustard Dressing

Vine Ripened Tomato and Florida Oranges

with Frisee and Red Oak Lettuce, Sweet Bermuda
Onions and Goat Cheese served with
Citrus White Balsamic Vinaigrette

Roasted Broccoli and Red Pepper Salad

Marinated with White Balsamic and Virgin Olive Oil

Vegetable Antipasto

to Include Grilled Zucchini, Yellow Squash, Red Onions,
and Roasted Red Peppers

Fresh Fruit Display

with Seasonal Fruits and Berries

All Entrées Include: Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, Rolls, and Butter

Entree

Roasted Breast of Chicken

with Soy and Ginger
Served with Julienned Vegetables

Pistachio Crusted Breast of Chicken

Sautéed Wild Mushrooms and Potatoes Roasted
with White Wine Truffle Oil, and Madeira Sauce

Chicken Chasseur

with Plum Tomatoes, Mushrooms,
White Wine and Herbs

Seared Fillet of Canadian Salmon

with Passion Fruit and Papaya Relish

Baked Fillet of Corvina

with Tomato Concasse and Cilantro

Roast of Pork Tenderloin

with Sweet Grain Mustard and Chipotle Glaze

Caribbean Seafood Skillet

Shrimp, Clams, Snapper, Mussels
in a Savory Louisiana Style Creole Sauce

St. Louis Style BBQ Ribs

Sliced Roasted Beef Tender

served Over Roasted Mushrooms

Braised Beef Barolo

Rich Red Wine, Vegetables and Fine Herbs Sauce

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25 - 34 Attendees

Less than 25 Attendees, Please Select from the Plated Dinner Options

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Dinner

DINNER BUFFET

CUSTOMIZE YOUR OWN DINNER BUFFET CONTINUED

Starches | Choose One

Jasmin Rice Pilaf

Roasted Yukon Gold Potatoes with Caramelized Pearl Onions

Red Skin Potatoes with White Truffle Oil, and Roasted Garlic

Tri-Color Southwestern Orzo Infused with Onions,

Peppers, Tomatoes, and a Touch of Cumin

Saffron Risotto with Reggiano Parmesan

Steamed Lamache Pasta with Virgin Olive Oil, Basil,
and Diced Vegetables

Vegetables | Choose One

Steamed Baby Bok Choy with Julienned Oriental Vegetables

Fire Roasted Broccolini

Sautéed Baby Green Beans with Crushed Macadamia Nuts

Caramelized Carrots and Zucchini

Steamed Asparagus with Lemon Butter and Parsley

Mediterranean Style Mushroom Ragout

Desserts | Choose Two

Mango Cheesecake

with Candied Macadamia Nuts and Shaved Chocolate

Individual Fruit Tart with Apricot and Raspberry Sauce

Florida Key Lime Pie

with Strawberry Sauce and Whipped Cream

Fresh Berry Flan

Guava and Cheese Turnover



All Entrées Include: Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, Rolls, and Butter

Based on One and One Half Hour of Service

Minimum of 35 Attendees Required

\$75 Labor Fee Applies to Groups of 25-34 Attendees

Less than 25 Attendees, Please Select from the Plated Dinner Options

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Beverages

HOSTED BAR SELECTIONS

All Open Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, Beer, Wine and Soft Drinks

Call Brands | \$21 Per Person 1st Hour

Call Brands | \$13 Per Person Each Additional Hour

Premium Brands | \$24 Per Person 1st Hour

Premium Brands | \$14 Each Additional Hour

Beer, Wine and Soft Drinks | \$19 Per Person 1st Hour

Beer, Wine and Soft Drinks | \$12 Each Additional Hour

Imported and Domestic Beer, House Cabernet Sauvignon, House Chardonnay, House White Zinfandel, Assorted Soft Drinks, and Bottled Water



Bartender Fee of \$150 will apply to Each Bar (Per Bartender)
Based on up to Four (4) Hours of Service/ Each Additional Hour @ \$35 Per Bartender

Beverages

CONSUMPTION BAR SELECTIONS

Well Bar

Beverage Service on a Per Drink Basis

Call Brands | \$11

Premium Brands | \$12

Domestic Bottled Beer | \$8

Imported Bottled Beer | \$9

House Wine by the Glass | \$9

Cordials | \$12

*Cash Bar

Attendees Purchase Drinks on Own Basis

Call Brands | \$13

Premium Brands | \$14

Domestic Bottled Beer | \$9

Imported Bottled Beer | \$10

House Wine by the Glass | \$10

Cordials | \$13

WINE BOTTLE SELECTIONS

Cabernet Sauvignon

Canyon Road | \$38

BV Coastal | \$46

Sterling Vintners | \$52

Merlot

Sycamore Lane | \$38

BV Coastal | \$46

Sterling Vintners | \$52

Pinot Noir

Sycamore Lane | \$38

BV Coastal | \$46

Sterling | \$52



Pinot Grigio

Ecco Domani | \$46

Sterling | \$52

Chardonnay

Canyon Road | \$38

BV Coastal | \$46

Sterling Vintners | \$52

Champagne

Wycliff | \$46

Chandon Brut | \$63

Mumm Napa | \$80

Moet & Chandon | \$105

Veuve Clicquot | \$140

Bartender Fee of \$150 will apply to Each Bar (Per Bartender)

*Cashier Fee of \$75 will apply to Each Cash Bar (Per Cashier)

Based on up to Four (4) Hours of Service/ Each Additional Hour @ \$35 Per Bartender

All Prices are Subject to 25% Service Charge and 7.5% Sales Tax

EMBASSY SUITES BY HILTON™ ORLANDO LAKE BUENA VISTA SOUTH

Banquet Policies

Food and Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed only by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, on the Hotel's judgment, appears intoxicated.

Banquet Menus

Menu selections for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Convention Service Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such. The Hotel cannot be responsible for services over (3%) of the guarantee for events.

Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served and for changes should guaranteed number of guests be less than required minimums.

Service Charge/Tax

All food and beverage will be subject to a 25% taxable service charge and a Florida State sales tax of 7.5%. (Subject to change)

Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

Customer is responsible for full payment for any event cancelled within a 72-business hour window.

31