



# Embassy Suites Brunswick 2016 Catering Menu



EMBASSY SUITES®

**Brunswick**  
500 Mall Blvd, Brunswick, GA 31525  
[brunswick.embassysuites.com](http://brunswick.embassysuites.com)



Two-room Suites



Complimentary Drinks



Free Breakfast

\* Subject to state and local laws. Must be of legal drinking age.

# Banquet and Catering Information

## **Cocktail Receptions**

Due to state laws and insurance policies, the Embassy Suites must provide all alcoholic beverages served at any catered event. Our catering department can answer any of your questions and will be happy to handle all of your beverage requirements.

## **Food & Beverages**

All food and beverages must be supplied and prepared by the Embassy Suites Hotel. Absolutely no food or beverages may be brought into or taken out of the function space.

## **Guarantees**

A final guarantee must be submitted 96 hours prior to the date of function. We shall provide service and seating for 3% over the guarantee. If a guarantee is not received, the hotel will prepare and serve the original tentative number. There will be a \$50.00 surcharge for orders less than 50 people.

## **Function Space Reservations & Rental Fees**

Space will be reserved based upon the tentative number indicated at the time the function is booked. Should the guaranteed number decrease to a level at which the full space will not be utilized, the hotel reserves the right to make a room change.

## **Deposits**

To reserved meeting space, a \$500.00 non-refundable deposit is required to guarantee your reservation. The paid deposit also is used towards your final event balance. A deposit of 50% of the estimated cost is required 30 days prior to the function date. 100% of the estimated remaining cost will be due 4 days prior to the event along with the guaranteed number.

## **Liability**

The hotel is not responsible for loss or damage to any property or equipment brought into the hotel.

## **Service Charge & Tax**

All food and beverage prices are subject to 20% service charge and 6% tax. Prices are subject to change.

## **Questions?**

**Contact Our Catering Sales & Service Coordinator**

**[Evonne.Wilcox@Hilton.com](mailto:Evonne.Wilcox@Hilton.com)**

# Breakfast Selections

## **Continental Breakfast**

Fresh Sliced Fruits  
Assorted Muffins & Pastries  
Fruit Juices  
Regular & Decaffeinated Coffee  
**\$9.95 per person**

## **Fresh Fruit Bowl**

Flavored Yogurts  
Assortment of Muffins, Danish, Bagels with Cream Cheese  
Fresh Creamery Butter with Jams & Jellies  
Regular & Decaffeinated Coffee  
Bottled Waters  
Orange Juice  
**\$11.95 per person**

## **Country Breakfast Buffet**

Assorted Chilled Fruit Juices & Fresh Fruits  
Assorted Pastries  
Scrambled Eggs  
Country Potatoes  
Southern Grits  
Biscuits & Preserves  
Country Sausage & Bacon  
Regular & Decaffeinated Coffee  
**\$16.95 per person**

## **Plated Breakfast**

Scrambled Eggs ~ Bacon Strips  
Hash Browns ~ Biscuit w. Butter & Jellies  
Sliced Fruit Garnish ~ Orange Juice  
Regular & Decaffeinated Coffee  
**\$14.95 per person**

**Sweetened Tea Available Upon Request**

**\*\*There will be a \$50.00 surcharge for orders less than 50 people\*\***

**Prices subject to 20% gratuity and 6% sales tax.**

**Prices subject to change**

# Lunch Buffets

## **Southern Buffet**

Garden Salad with House Dressing  
Creamy Cole Slaw  
Fried Chicken & Fried Catfish  
Seasoned Collard Greens  
Creamy Mashed Potatoes or Hoppin' John  
(Black-eyed Peas and Rice)  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea  
**\$22.95 per person**

## **Deli Buffet**

Pasta Salad & Cole Slaw  
Deli Tray  
(Roast Turkey Breast, Honey Baked Ham, Shaved Roast Beef)  
American and Swiss Cheese  
Assortment of Breads and Rolls  
Lettuce, Tomato, and Pickles  
Rippled Potato Chips  
Chef's Dessert Selection  
Iced Tea  
**\$17.95 per person**

## **Classic Buffet**

Garden Salad with House Dressing  
Beef Stew with Carrots & Potatoes, Herb Roasted Chicken  
Fluffy Rice Pilaf  
Fresh Assorted Steamed Vegetables or Green Beans  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea  
**\$20.95 per person**

**Sweetened Tea Available Upon Request**

**\*\*There will be a \$50.00 surcharge for orders less than 50 people\*\***

**Prices subject to 20% gratuity and 6% sales tax.**

**Prices subject to change.**

# Lunch Buffets

## **Soup and Sandwich Buffet**

Louisiana Crab Corn Chowder  
Sliced Ham, Turkey and Roast Beef  
Assorted Breads and Rolls  
Lettuce, Sliced Tomatoes and Pickle Spears  
Sliced American and Swiss Cheeses  
Creamy Potato Salad  
Rippled Potato Chips  
Chef's Dessert Selection  
Iced Tea  
**\$17.95 per person**

## **Surfside Buffet**

Garden Salad with House Dressing  
Cole Slaw  
Seafood Gumbo Creole  
Fried Shrimp  
BBQ Chicken  
Steamed Vegetables  
Herbal Roasted Redskin Potatoes  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea  
**\$28.95 per person**

## **Italian Buffet**

Garden Salad with House Dressings  
Meat Lasagna & Chicken Parmesan  
Fresh Pasta with Alfredo Sauce  
Garlic Rolls  
Chef's Dessert Selection  
Iced Tea  
**\$19.95 per person**

**Sweetened Tea Available Upon Request**

**\*\*There will be a \$50.00 surcharge for orders less than 50 people\*\***

**Prices subject to 20% gratuity and 6% sales tax.**

**Prices subject to change.**

# Vegetarian Selections

## **Soup & Salad**

Fresh Mixed Greens

Assorted Toppings To Include:

Cucumbers, Tomatoes, Carrots, Sliced Onions,

Shredded Cheddar Cheese and Croutons

Chef's Selection of Two Dressings

Fresh Baked Rolls

Soup of the Day

Chef's Dessert Selection

**Iced Tea**

**\$15.95 per person**

## **The Southern Vegan**

Garden Salad with House Dressing

Steamed White Rice

Stewed Okra and Tomatoes

Fresh Cut Corn

Green Bean Casserole

Fresh Baked Bread

Chef's Dessert Selection

Iced Tea

**\$16.95 per person**

**Sweetened Tea Available Upon Request**

**\*\*There will be a \$50.00 surcharge for orders less than 50 people\*\***

**Prices subject to 20% gratuity and 6% sales tax.**

**Prices subject to change.**

# Plated Lunch Selections

## **The Salad Trio**

Chicken, Tuna and Shrimp Salads served on bed of greens  
Fresh Seasonal Fruit Garnish  
Chef's Dessert Selection  
Oven Fresh Rolls/Butter  
Iced Tea  
**\$14.95 per person**

## **Sautéed Breast of Chicken & Caper-Butter Wine Sauce**

Garden Salad  
Wild Rice & Fresh Assorted Steamed Vegetables  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea  
**\$17.95 per person**

## **Fried or Broiled Filet of Trout**

Garden Salad  
Buttered Parsley Potatoes  
Green Bean Almondine  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea  
**\$18.95 per person**

**\*All Plated lunches come with the Chef's Desert Choice**  
**Minimum order required. Prices subject to 20% gratuity and 6% sales tax.**  
**Prices subject to change. Sweetened Tea Available Upon Request**

# Plated Lunch Selections

## **Shrimp Salad Croissant**

Fresh Fruit Cup  
Shrimp Salad on a flaky croissant  
Lettuce and tomato garnish  
Pasta Salad  
Chef's Dessert Selection  
Iced Tea  
**\$15.95 per person**

## **Grilled Chicken Caesar Salad**

Seafood Bisque  
Grilled Sliced Chicken on a Bed of Crispy Romaine Lettuce  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea  
**\$16.95 per person**

## **Chicken Salad Croissant**

Louisiana Style Crab and Corn Chowder  
Chicken Salad on a Fresh Flaky Croissant  
Pasta Salad  
Chef's Dessert Selection  
Iced Tea  
**\$15.95 per person**

**\*All Plated lunches come with the Chef's Desert Choice**  
**Minimum order required. Prices subject to 20% gratuity and 6% sales tax.**  
**Prices subject to change. Sweetened Tea Available Upon Request**



# Plated Lunch Selections

## **Grilled Chicken Salad**

Tender Chicken Sliced served over  
Mixed Greens  
with Cucumbers, Tomatoes, Egg  
Wedges, Shredded Cheese and  
Croutons & Topped with Ranch  
Dressing  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea

**\$14.95 per person**

## **Sliced Pork Loin with Mustard Sauce**

Garden Salad with House Dressing  
Herb Roasted New Potatoes  
Steamed Broccoli  
Oven Fresh Rolls w. Butter  
Chef's Dessert Selection  
Iced Tea

**\$20.95 per person**

## **Shrimp Alfredo**

Garden Salad  
Shrimp Alfredo served over Linguine  
Stir Fry Squash and Zucchini  
Oven Fresh Rolls and Butter  
Chef's Dessert Selection  
Iced Tea

**\$21.95 per person**

**\*All Plated lunches come with the Chef's Desert Choice**

**\*Minimum order is required. Prices subject to 20% gratuity and 6% sales tax. Prices subject to change. Sweetened Tea Available Upon Request**

# Plated Lunch Selections

## **Open Faced Steak Sandwich**

Tender slices of beef topped with  
Melted Swiss Cheese  
Sautéed Onions and Peppers  
Southern Potato Salad

**\$14.95**

## **South Georgia BBQ**

Shredded Southeast Georgia Barbecue Pork  
Served on Texas Toast or Buttered Toasted Bun (white or  
whole wheat)  
French Fries or Tater Bites  
Baked Beans  
Cole Slaw

**\$12.95**

## **Steak or Chicken Fajitas**

Shredded Lettuce, Tomato, Onion, & Shredded Cheese  
Refried Beans  
Rice

(add sour cream & guacamole for \$1.25 more per person)

**\$15.95**

**\*All Plated lunches come with the Chef's Desert Choice**

**Prices subject to 20% gratuity and 6% sales tax. Minimum order required**

**Prices subject to change. Sweetened Tea Available Upon Request**

# Boxed Lunch Selection

## **Ham and Cheese Sandwich on Whole Wheat**

Potato Chips

Home Baked Cookie

Apple

**\$10.95**

## **Roast Turkey and Swiss on Rye**

Chips

Brownie

Whole Fresh Fruit

**\$10.95**

## **Two Pieces Cold Fried Chicken**

Potato Salad

Home Baked Cookie

Whole Fresh Fruit

**\$11.95**

**Lunches served with canned drink choice**

**Sweetened Tea Available Upon Request**

**Prices subject to 20% gratuity and 6% sales tax.**

**Minimum order required Prices subject to change.**

# A La Carte Breaks

Regular or Decaffeinated Coffee	\$22.00 per gallon
Red Bull	\$ 3.50 can
Fruit Juice	\$12.00 per pitcher
Iced Tea	\$10.50 per gallon
Hot Tea	\$1.75 per packet
Fruit Punch	\$23.50 per gallon
Lemonade	\$14.25 per gallon
Dannon Lite and Fit Smoothies – 7oz	\$ 2.00 each
Dannon Frusion Smoothie – 10 oz	\$ 2.25 each
Granola Bars	\$18.75/dozen
Danish/Muffins	\$18.50/dozen
Fresh Sliced Fruit	\$3.50 per person
Assorted Sodas	\$2.00 each
Donuts	\$14.50/dozen
Bottled Water	\$2.00 each
Sausage Biscuits	\$38.00/dozen
Yogurt	\$2.50 each
Candy Bars	\$1.50 each
Cookies	\$18.50/dozen
Brownies	\$20.00/dozen
Dry Roasted Peanuts	\$15.00 per lb
Potato Chips	\$8.25 per lb
Pretzels	\$8.25 per lb
Goldfish	\$9.25 per lb
Mixed Nuts	\$20.00 per lb
Assorted Dried Fruits	\$19.00 per lb

**(Minimum Order Required)**

# Dinner Buffets

## **Brunswick Southern Buffet**

**\$23.95 per person**

Tossed Salad with House Dressing, Potato Salad, Southern Fried Chicken, Sliced Pork Loin with Peach Chutney, Collard Greens, Country Rice, Oven Fresh Rolls with Butter, Iced Tea and Coffee

## **Embassy Buffet**

**\$29.95 per person**

Pasta Seafood Salad, Fancy Green Salad, Chilled Shrimp in Shell, Fried Shrimp, Broiled Catch of the Day, Grilled Chicken, Steamed Broccoli and Carrots, Yellow Rice with Walnuts, Oven Fresh Rolls and Butter, Iced Tea and Coffee

## **Summer Cookout**

**\$20.95 per person**

Garden Salad with House Dressing, Cole Slaw, Fried Chicken, Grilled Hamburgers, Baked Beans, Potato Salad, Assorted Relishes/Condiments, Assorted Buns, Lettuce, Tomatoes, Pickles, Onion, Potato Chips, Iced Tea and Coffee

## **Chef's Choice Buffet**

**\$23.95 per person**

Garden Salad with House Dressing, Swiss Pepper Steak, Baked Herbed Chicken Smothered in Cream Sauce, White Rice, Buttered Baby Carrots, Steamed Broccoli, Fresh Baked Bread, Iced Tea and Coffee

## **Old South Buffet**

**\$26.95 per person**

Cole Slaw, Garden Green Tossed Salad, BBQ Ribs, Fried Chicken, Fried Catfish, Roasted Potatoes, Deep Fried Okra, Corn on the Cob, Fresh Baked Bread, Iced Tea and Coffee

## **Low Country Boil**

**\$28.95 per person**

Tossed Salad, Southern Style Cole Slaw, Shrimp in the Shell, Boiled Potatoes, Corn on the Cob & Kielbasa Sausage, BBQ Chicken, Cornbread Muffins Iced Tea and Coffee

**All meals include Chef's Dessert Selection or you may**

**Add A Slice of Cheesecake or Key Lime Pie for an additional \$2.25 per person**

**Sweetened Tea Available upon Request**

**Prices subject to 20% gratuity & 6% sales tax.**

**Prices subject to change.**

**\*\*There will be a \$50.00 surcharge for orders less than 50 people**

# Plated Dinner Selections

## **Filet Mignon with Bernaise Sauce**

Spinach Salad with Honey Mustard Dressing  
Lyonnaise Potatoes  
Steamed Asparagus  
Fresh Baked Bread, Iced Tea & Coffee

**Market Price**

## **Grilled Salmon**

Garden Fresh Green Salad  
Buttered Parsley Potatoes  
Steamed Broccoli  
Fresh Baked Bread, Iced Tea & Coffee

**\$21.95 per person**

## **Surf & Turf**

NY Strip  
Fried Shrimp  
Caesar Salad  
Baked Potato  
Vegetable Medley  
Fresh Baked Bread, Iced Tea & Coffee

**Market Price**

## **Sliced Roast Pork Loin with Stone Ground Mustard Sauce**

Garden Salad with House Dressing  
Herb Roasted Potatoes  
Sugar Peas and Carrots  
Fresh Baked Bread, Iced Tea & Coffee

**\$19.95 per person**

## **Sautéed Chicken Breast With Caper Butter Wine Sauce**

Garden Salad with House Dressing  
Wild Rice  
Vegetable Medley  
Fresh Baked Bread, Iced Tea & Coffee

**\$19.95 per person**

**All meals include Chef's Dessert Selection or you may**

**Add A Slice of Cheesecake or Key Lime Pie for an additional \$2.25 per person**

**Minimum order required. Sweetened Tea Available upon Request**

**Prices subject to 20% gratuity and 6% sales tax.**

**Prices subject to change.**

# Plated Dinner Selections

## **Grilled Chicken Breast**

Garden Salad with House Dressing  
Yellow Rice  
Steamed Broccoli  
Fresh Baked Bread, Iced Tea & Coffee  
**\$17.95 per person**

## **Prime Rib**

Garden Salad with House Dressing  
Baked Potatoes  
Green Beans Almondine  
Fresh Baked Bread, Iced Tea & Coffee  
**\$33.95 per person**

## **Delmonico Club Steak with Cabernet Sauce**

Sautéed Mushrooms, Onions & Bacon  
Greek Salad  
Rosemary Roasted Potatoes  
Fresh Baked Bread, Iced Tea & Coffee  
**Market Price**

## **Catch of the Day**

Garden Salad with House Dressing  
Rissoles Potatoes  
Vegetable Medley  
Fresh Baked Bread, Iced Tea & Coffee  
**\$20.95 per person**

**All meals include Chef's Dessert Selection or you may  
Add A Slice of Cheesecake or Key Lime Pie for an additional \$2.25 per person  
Minimum order required. Sweetened Tea Available upon Request  
Prices subject to 20% gratuity and 6% sales tax.  
Prices subject to change.**

# A La Carte Reception Selections

Items serve 50- 75 people

Fresh Fruit Display with Dip	\$185.00
Assorted Cheese Display with Crackers	\$170.00
Fruit & Cheese Display	\$200.00
Vegetable Display with Dip	\$170.00
Spinach & Artichoke Dip	\$135.00
7 Layer Mexican Dip with Tortillas	\$4.95 per person
Crab Dip with Crackers	\$7.95 per person
Mini Corn Dog Pups	\$155.00/tray
Chicken Strips with Honey Mustard	\$215.00/tray
Chicken Drumettes	\$215.00/tray
Swedish Meatballs	\$150.00/tray
Crab Stuffed Mushrooms	\$225.00/tray
Mini Quiche	\$195.00/tray
Cocktail Franks Wrapped in Pastry	\$150.00/tray
Party Sandwiches (Chicken, Tuna, Shrimp Salad)	\$185.00/tray
Chilled Georgia Shrimp	\$250.00/tray
Catfish Fingers with Tartar Sauce	\$185.00/tray
Smoked Salmon with Condiments	\$325.00 (serves 50 people)
Chicken or Beef Kabobs	\$275.00/tray
Vegetable Kabobs	\$225.00/tray
Steamship Round of Beef with Rolls	Market Price
Condiments (serves 150 people)	
Beef Tenderloin with Cocktail Rolls (Serves approximately 35 people)	Market price
Glazed Whole Ham with Cocktail Rolls	\$195.00 each
Taco Bar with all the trimmings	\$10.00 per person
Smashed Potato Bar with Assorted Toppings	\$9.95per person



# Beverage Service

Open Bar minimum -\$400.00: Plus \$50.00 set up fee in addition to bartender fee  
Cash Bar \$50.00 set up fee in addition to bartender fee  
\$45.00 bartender fee for 3 hours of service + \$15.00 per hour for each additional hour

## Punch Bowls

Fruit Punch	\$25.00 per gallon
Sparkling Punch	\$32.00 per gallon
Champagne Punch	\$55.00 per gallon

Prices subject to 20% gratuity and 6% sales tax.  
Minimum order required. Prices subject to change.

# Meeting Planner Breaks

## **Morning Break**

Assorted Fruit Danish, Warm Croissants with Butter, Fresh Squeezed Orange or Apple juice, Assorted Yogurt Cups, Freshly Brewed Coffee (Regular & Decaf)

**\$8.95 per person**

## **Afternoon Break**

Assorted Muffins (Blueberry, Bran, or Lemon Poppy Seed)  
Individual Assorted Yogurt Cups  
Freshly Brewed Coffee (Regular & Decaf)  
Bottled Waters or Sodas (assorted)

**\$8.95 per person**

## **Cookies and Milk**

Assorted Home Baked Cookies  
Freshly Brewed Coffee (Regular & Decaf)  
Individual Milk Cartons (Chocolate or Regular or Mix)

**\$8.50 per person**

## **Healthful Bunches of Munchies ~ Build your own**

Assortment of Mixed Nuts, Dried Fruits, Shredded Coconut, Granola Mix, Butterscotch & Chocolate Chips (can opt for Carob Chips if preferred)  
Individual 'Snack Bags' for guests to create their own  
'Healthy' Power Mix & Grab N' Go!  
Regular & Diet Sodas  
Bottled Waters

**\$11.95 per person**

**Minimum order is required.**

**Prices subject to 20% gratuity and 6% sales tax. ~ \*Prices subject to change.**