



# CULINAIRE

*Distinctive Dining & Hospitality Management*



## **Mitzvah Menus 2007**

*Embassy Suites Washington D.C.*

*1250 22<sup>nd</sup> Street, NW  
Washington, DC 20037  
202-449-4026*



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## *Canapés & Hors d'Oeuvres*

### *~Cold Selections~*

*Please Select Four of the Following Passed Options*

Wild Mushroom Bruschetta  
Smoked Salmon on Toasted Brioche with Sour Cream and Capers  
Marinated Mozzarella and Cherry Tomato Skewers  
Eggplant and Olive Tapenade on Crostini  
Tomato, Garlic and Basil Bruschetta

### *~Hot Selections~*

Peanut Chicken Satay  
Vegetable Potsticker with Hoisin Sauce  
Mushroom Vol Au Vent  
Petit Quiche Lorraine  
Mini Beef Wellington  
Poached Pear and Brie Cheese in Phyllo  
Tartlet of Brie and Leeks

### *~Display Stations~*

*Please Select Two of the Following Display Stations*

Garden Fresh Vegetables with Selection of Chef's Dips  
Sliced Seasonal Fresh Fruits with Yogurt Dips  
Assortment of Domestic and Imported Cheeses served with Gourmet Crackers  
Bruschetta Display to include Olive-Goat Cheese Tapenade, Eggplant Tapenade, Tomato-Garlic-Basil and Balsamic-Portabella and served with Garlic Toasts



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## *Soup and Salad Selections*

*Please Select One of the Following*

### *~Soup Selections~*

Beef Barley Soup  
Vegetable Minestrone Soup with a Parmesan Crust  
Potato Leek Soup with Roasted Garlic

*For an Additional \$2.50 Per Person, we suggest the following upgraded Soup options:*

Roasted Tomato Basil Soup

### *~Salad Selections~*

Caesar Salad with Garlic Crostini and Parmesan Shavings

Spinach Salad with Bacon, Gorgonzola, and  
Cherry Tomatoes drizzled with a Balsamic Vinaigrette

Baby Field Greens with Apple, Walnuts, Goat Cheese and  
drizzled with a Raspberry Vinaigrette

*For an Additional \$2.50 Per Person, we suggest the following upgraded Salad options:*

Warm Goat Cheese with Marinated Olives on a bed of Radicchio, Belgian Endive  
and Fresh Field Greens, topped with a Champagne Vinaigrette

Grilled Tequila Shrimp over a Bed of Frisee Leaves, Jicama Slaw,  
Red Belgian Endive and Cherry Tomatoes served with Rouille Sauce

Fresh Mozzarella and Tomato Salad topped with Balsamic Vinaigrette



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## *Plated Dinner Selections*

### *~Entree Selections~*

*Please Select One of the Following*

Pasta Primavera with Cavatappi Pasta and Grilled Vegetables with Parmesan Cheese  
*\$100.00 Per Person*

Crispy Skin Filet of Salmon on a bed of Spinach and Served with Jasmine Rice  
and Carrot Ginger Sauce  
*\$115.00 Per Person*

Pan Seared Chicken Breast over Grilled Polenta,  
Spinach and Porcini Mushroom Sauce  
*\$110.00 Per Person*

Linguini Pasta with Shrimp and Asparagus  
Served in a Creamy Tomato Sauce  
*\$100.00 Per Person*

Herb Crusted Filet of Sea Bass served with Saffron Potatoes,  
Lobster Reduction and Steamed Broccoli  
*\$125.00 Per Person*

New York Steak with Black Truffle Mashed Potatoes, Grilled Vegetables  
and served with a Black Pepper Sauce  
*\$125.00 Per Person*

Duet of Filet Mignon and Salmon Served with Garlic Mashed Potatoes, Malibu Carrots and  
Asparagus  
Accompanied with Ginger Remoulade and a Cabernet Demi-Glaze  
*\$135.00 Per Person*



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## *Desserts and Beverage Selections*

### *~Dessert Selections~*

*Please Select One of the Following*

New York Style Cheesecake with Fresh Berries

Tiramisu with Amaretto Cream Sauce

Triple Chocolate Mousse Cake with Caramel Sauce

Individual Fruit Tart

*For an Additional \$2.50 Per Person, we suggest the following upgraded Dessert options:*

Crème Brulee

Manjari Chocolate Mousse Martini with Hazelnut Cream

Mixed Berry Cake served with Vanilla Whipped Cream and Raspberry Coulis

### *~Beverage Selections~*

Four Hour Open Bar to Include:

Cutty Sark Scotch, Seagrams 7, Beefeaters Gin, Smirnoff Vodka,

Bacardi Light Rum, Easytimes Bourbon, Sauze Gold Tequila

Redwood Creek Chardonnay, Beringer White Zinfandel, Redwood Creek Merlot,

Redwood Creek Cabernet Sauvignon

Corona, Heineken, Sam Adams, Bud Light, Rolling Rock and Miller Light

**\*\*\*Wine Service Table Side during Dinner\*\*\***



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## *Teen's Menu Selections*

### *~Teen's Hors d'Oeuvres~*

*Please Select Four of the Following to be passed or displayed*

- Franks en Croute
- Assorted Mini Pizzas
- Chicken Tenders with Assorted Dipping Sauces
- Vegetarian Egg Rolls with Sweet and Sour Sauce
- Chicken Quesadillas with Salsa
- Potato Skins with Cheddar Cheese and Sour Cream
- Mozzarella Sticks with Marinara Sauce

### *~Teen's Buffet~*

*Please Select One, Includes Dessert and Beverages*

***\$55.00 Per Teen (13 years and younger)***

#### *Little Italy*

Garden Salad with Assorted Dressings  
Fresh Fruit Salad

Assorted Mini Pizzas  
Penne Pasta with Alfredo Sauce  
Spaghetti Marinara with Italian Meatballs

Garlic Bread and Breadsticks

#### *Fabulous Fifties*

Fresh Fruit Salad

Hamburgers and All Beef Hot Dogs  
Giant 6 Foot Submarine Sandwiches  
Curly Fries and Onion Rings  
Assorted Potato Chips and Pretzels  
French Onion Dip and Warm Queso  
Hamburger and Hot Dog Buns  
Assorted Condiments to Include:  
Ketchup, Mustard, Relish and Pickles

#### *South of the Border*

Make Your Own Tacos and Fajitas to Include:

Grilled Chicken and Seasoned Ground Beef  
Grilled Peppers and Onion  
Warm Flour Tortillas and Taco Shells  
Sour Cream, Salsa, Guacamole  
Mini Burritos  
Spanish Rice  
Tortilla Chips

#### *Beverages*

Assorted Canned Sodas  
Lemonade  
Fruit Punch

#### *Petite Sweets*

Mini Éclairs, Fruit Tartlets,  
Chocolate Cream Puffs, Napoleons,  
Cheesecake Squares



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## Payment

A non-refundable deposit of 30% of the estimated event total is required to hold event space and will be applied to the balance due at the time of final billing.

A total of at least 50% of the anticipated billing will be due 45 days prior to event. This payment may be made by credit card, money order or cashier's check or personal checks with proper identification; the balance of the event is due 21 days prior the event.

The final guarantee of attendance is required for all functions by 10:00am three (3) working days prior to the function. This number is not subject to reduction. If the final guarantee of attendance is not communicated to us, we will consider the last expected guest count as the guarantee for the function and charge accordingly. We will prepare for 5% above the final guarantee up to 25 guests.

## Taxes and Service Charges

All food, beverage and room rental charges are subject to 20% service charge. Food, beverage, room rental and service charge are subject to a 10% DC Sales Tax.

Audio visual equipment is subject to a 20% labor charge and 5.75% tax.

Groups that are tax exempt must present their tax-exempt certificate prior to the event in order to avoid tax being billed. If the certificate is not received, the client will be responsible for contacting the DC Office of Taxation for their refund

Bartender fee is \$50 per hour.

\$50 Additional service charge applies for all groups with fewer than 25 guests.

## Property Security

Nothing may be nailed, tacked or taped to the walls, doors, pillars, furniture or any other part of the building. The Exhibitor or Function Planner will be held liable for and damage incurred by him/herself, agent or guest; please ask your Catering Representative to provide you with approved materials.

The Hotel reserves the right to approve all signage. All signs must be professionally printed.

Please check with banquet manager for any decoration or assistance with signage.

We will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Hotel prior to, during or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set-up for display or use during a planned event. We are not liable for lost or stolen articles from event locations by attendees.

Embassy Suites reserves the right to change event space, but will provide adequate accommodations for group size.



**EMBASSY SUITES HOTEL®**

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