



CULINAIRE

Distinctive Dining & Hospitality Management

Fresh from the Bakery

Muffins, Croissants and Danish	\$30.00 dozen
Assortment of Gourmet Bagels with Cream Cheese	\$32.00 dozen
Glazed Donuts	\$30.00 dozen
Freshly Baked Cookies (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia and Peanut Butter)	\$30.00 dozen
Fudge Brownies and Blondies	\$30.00 dozen

Afternoon Snacks

Sliced Fresh Fruits and Berries with Honey Lime Dipping Sauce	\$5.00 person
Granola Bars	\$30.00 dozen
Trail Mix & Mixed Nuts	\$22.50 pound
Individual Bags of Chips or Pretzel	\$18.00 dozen

Beverages & Coffee Time

Starbucks® Regular and Decaffeinated or Regular and Herbal Teas	\$50.00 gallon
Regular and Diet Soft Drinks	\$3.00 each
Still Bottled Water	\$3.00 each
Bottled Orange, Grapefruit, Cranberry or Apple Juice	\$3.50 each
Flavored Iced Tea or Lemonade	\$35.00 gallon
Hot Chocolate	\$40.00 gallon
Ice Tea	\$4.25 each

*Applicable Service Charge and Tax Will Be Added To All Catered Food & Beverage,
Audiovisual Equipment and Room Rental Charges
Rates Are Subject To Change*

Bread is Life

*Fresh Seasonal and Tropical Fruit Display
Assorted Freshly Baked Croissants, Muffins and Danish
Assorted Bagels and Cream Cheese
Sweet Cream Butter and Fruit Preserves
Chilled Juices
Starbucks® Coffee, Hot Herbal Tea & Decaffeinated Coffee
\$15.95*

Light and Lively

*Yogurt and Granola to Build Your Own Parfait:
Strawberries, Blueberries, Raspberries, Honeydew and Golden Ripe Pineapple
Blueberry and Cranberry Muffins
Starbucks® Regular and Decaffeinated Coffee
and a Selection of Green and Herbal Teas
\$15.95*

Fitness First

*Seasonal Whole Fresh Fruit and Berries
Granola Bars
Mixed Nut Trail Mix
Assorted Fruit Juices
\$16.95*

No Time to Eat Beverage Break

*Freshly Brewed Starbucks® Regular & Decaffeinated Coffees
Hot Herbal Teas
Bottled Water
Assorted Soft Drinks
\$7.00*

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Plated Breakfast

*All Plated Breakfasts are served with Choice of Assorted Fruit Juices.
Assorted Baked Breakfast Pastries to Include:
Croissants, Danish and Muffins, Sweet Cream Butter and Fruit Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees and Assorted Herbal Teas*

The Southern Classic

*Fresh Scrambled Eggs,
Buttermilk Biscuits,
Country Style Gravy, Spicy Sausage Links,
Home Fried Potatoes and Fruit Garnish
\$16.95*

The Healthy Choice

*Scrambled Egg Whites with Lean Diced Breast of Turkey and Fresh Spinach
Served with Steamed Vegetables and Broiled Tomatoes
\$17.95*

“El Paso” Breakfast

*Two Large Flour Tortillas Filled with Fresh Scrambled Eggs,
Diced Ham, Cheddar Cheese, Scallions and Peppers
Served with Salsa Mexicana and
Home Fried Potatoes
\$16.95*

The Traditional Benedict

*Toasted English Muffin, Grilled Canadian Bacon
Farm Fresh Poached Eggs and Hollandaise Sauce
Steamed Fresh Asparagus and Grilled Tomatoes
\$17.95*

Steak and Eggs Breakfast

*A 6 oz. Omaha Private Reserve® Strip Sirloin
Scrambled Farm Eggs and Lyonnaise Potatoes
Garnished with Fresh Fruit
\$21.95*

“Mr. Winbushs’ French Toast

*Thick Slices of Toast Filled with Orange Marmalade and Cheese
Served with Maple Syrup,
Baked Apple and Your Choice of Crispy Smoked Bacon or Spicy Link Sausage
\$15.95*

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Country Style

*Farm Fresh Scrambled Eggs, Crispy Smoked Bacon, Spicy Link Sausage
Served with Home Fried Potatoes and Silver Dollar Pancakes
\$16.95*

Baymeadows Brunch

*Fresh Seasonal and Tropical Fruit Display
Assorted Freshly Baked Croissants, Muffins and Danish
Fresh Scrambled Eggs of Egg Substitute
Smoked Bacon and Spicy Link Sausage
Home Fried Potatoes
Grits with Cheddar Cheese
Buttermilk Pancakes with Fruit Topping and Sour Cream
Field Green Salad with Assorted Dressings
Marinated Tomato and Mushroom Salad
Cucumber and Dill Salad
Sliced Top Round of Beef au Jus
Herbed Chicken Tossed with Penne Pasta,
Fresh Mozzarella and Plum Tomatoes
Florida Mahi with Mango and Papaya Relish
Wild Rice with Almonds and Raisins
Fresh Vegetable Medley
Chef's Choice of Decadent Desserts
Assorted Chilled Fruit Juices
Freshly Brewed Starbucks® Regular & Decaffeinated Coffees
Assorted Hot Herbal Teas*

*\$36.00 per person**

Minimum of 25 Guests

***\$60.00 Service Fee Will Apply To Groups of 30 or Less**

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Breakfast Buffets

*All Breakfast Buffets are served with Chilled Fruit Juices,
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees and Assorted Herbal Teas*

Breakfast of Champions

*Freshly Baked Assorted Breakfast Pastries to Include:
Croissants, Danish & Muffins*

*Seasonal and Tropical Fruit Display with Berries
Assorted Cereals with 2% Fat Reduced and Skim Milk*

Fluffy Scrambled Eggs

Smoked Crispy Bacon & Spicy Sausage Links

Home Fried Potatoes

Buttered Grits

\$18.95 per person

The Southern Classic

*Freshly Baked Assorted Breakfast Pastries
to Include Hot Cinnamon Pecan Rolls*

Fresh Scrambled Eggs,

Warm Biscuits with Onion and Sausage Gravy

Crispy Bacon and Grilled Ham

Home Fried Potatoes and Cheesy Grits

\$18.95 per person

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Buffet Enhancements

Breakfast Sandwiches

Scrambled Eggs, Ham and Cheese on a Croissant
Scrambled Eggs and Sausage Patties on an English Muffin
\$5.00 per person

Omelet Station*

Our Chef, Using Farm Fresh Eggs, Egg Whites or Egg Substitute to
Create Cooked to Order Omelets
Your Guests Will Be Able to Add Their Favorite
Meats, Cheeses and Vegetables
\$6.00 per person

Smoked Salmon Display

Sliced Smoked Salmon Served with Capers, Onions & Sliced Tomatoes
Gourmet Bagels and Cream Cheese
\$8.00 per person

***Chef Attendant Required**

\$75.00

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Plated Lunches

*All of Our Lunches are Presented with an Assortment of Breads, Starbucks® Coffee,
Selection of Herbal Teas and Freshly Brewed Iced Tea*

Breast of Chicken Duval

*Field Greens with Plum Tomatoes, Cucumbers and Shaved Bermuda Onions,
With a Roasted Garlic Vinaigrette
Grilled Chicken Breast Topped with Marsala Sauce, Artichokes, Capers and Mushrooms
Fresh Herb Rice and Fresh Steamed Broccoli
New York Style Cheesecake
\$19.95 per person*

Breast of Chicken Mayport

*Baby Spinach Leaves with Frisee,
Red Onions, Beet Julienne and Strawberries
Topped with Orange Vinaigrette
Maryland Crab Stuffed Breast of Chicken with a Cajun Cream
Roasted Red Potatoes
Steamed Asparagus
Chocolate Layer Cake
\$21.95 per person*

Grilled London broil with Tarragon Demi

*Hearts of Iceberg with Diced Cucumber,
Red Onion and Tomato,
Crumbled Bleu Cheese and Peppercorn Ranch Dressing
Grilled London broil Steak with Tarragon Mustard Demi
Gold Yukon Mashed Potatoes
Honey Glazed Carrots
White Chocolate Bread Pudding
\$28.95 per person*

Chicken & Shrimp Martinique

*Hearts of Iceberg with Diced Cucumber,
Red Onion and Tomato,
Crumbled Bleu Cheese and Peppercorn Ranch Dressing
Chicken and Shrimp Martinique
Tender Julienne of Chicken and Shrimp Sautéed with Tomatoes, Mushrooms, Scallions, Garlic
and Linguini in a White Wine Sauce
Key Lime Pie
\$23.00 per person*

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Plated Lunches

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Starbucks® Coffee, Selection of Herbal Teas and Freshly Brewed Iced Tea*

Mediterranean Mahi

*Mixed Salad with Cucumber, Tomato, Olives, Red Onions, Peppers, Pepperoncini, Grated
Feta Cheese, Oregano Vinaigrette*

*Pan Seared Mahi on Tomato Couscous, Roasted Vegetables and Mango Chutney
Caramel Pecan Apple Pie and Vanilla Sauce*

\$23.95 per person

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The Turkey Club Wrap

*Shaved Smoked Breast of Turkey, Sugar Cured Ham, Emmenthal Swiss cheese, Apple
Smoked Wood Bacon, Lettuce and Tomatoes
Marinated Pasta Salad and Pickle Spear
\$17.95 per person*

Natures Own Grilled Veggie Sandwich

*Layers of Seasoned and Grilled Zucchini, Portobello Mushrooms,
Roasted Pepper, Eggplant and Spinach
Served on Sesame Seed Roll with Your Choice of Marinated Pasta Salad or
Our Homemade Seasoned Potato Chips
\$18.95 per person*

Deli Plate

*Roast Beef, Aged Genoa Salami, Virginia Cured Ham, Roasted Turkey Breast, Emmenthal
Swiss and Wisconsin Cheddar
Marinated Pasta Salad and Bread Basket Presentation
\$17.95 per person*

Grilled Chicken Caesar Salad

*A Grilled and Seasoned Boneless Chicken Breast Sliced atop Crisp Romaine Lettuce Tossed
with Our Homemade Caesar Dressing,
Sourdough Croutons and Freshly Grated Parmesan Cheese
\$18.95 per person*

*All Entrees are served with Homemade Key Lime Pie or Chocolate Cake
Starbucks® Regular and Decaffeinated Coffees
Freshly Brewed Iced Tea*

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Boxed Lunch

A Selection of Sandwiches to Include:

*Thinly Sliced Smoked Turkey Breast with Dill Havarti on a Flaky Croissant
Thinly Sliced Roast Beef with Swiss Cheese on Sesame Seed Bun
Thinly Sliced Sugar Cured Ham with Emmenthal Swiss on a Wheat Bread
Grilled Provencal Vegetable Sandwich with Grilled Zucchini and Portobello Mushroom,
Avocado, Fresh Spinach and Fresh Mozzarella Cheese Served on a Wrap
All Sandwiches Garnished with Lettuce and Tomato
Each Boxed Lunch is accompanied By a Whole Piece of Seasonal Fruit
Individual Bag of Chips, Side of Vegetable Pasta Salad and a
Jumbo Chocolate Chip Cookie
Condiments Served on the Side
Assorted Soft Drinks*

\$19.95 per person

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Lunch Buffets

Executive Deli Buffet

Homemade Soup of the Day
Grilled Vegetable Display
Marinated Mushrooms and Tomato Salad
Bean Salad
Assorted Field Greens, Cucumbers, Tomatoes,
Carrots and Homemade Croutons
Balsamic Vinaigrette and Peppercorn Ranch Dressing
Beautifully Arranged Tray of
Thinly Sliced Turkey Breast, Sugar Cured Ham and Genoa Aged Salami
Roasted Sirloin and Herbed Marinated Grilled Portobello Mushrooms
Emmenthal Swiss, Wisconsin Cheddar and Provolone Cheeses
Tray of Crispy Lettuce, Tomatoes, Bermuda Onions & Dill Pickles
Freshly Baked Bread Presentation
Black Forest Cake
Carrot Cake
Freshly Brewed Starbucks® Coffee & Iced Tea
\$26.95 per person*

Wrap It Up

Homemade Soup of the Day
Fresh Made Cole Slaw
Marinated Vegetable Pasta
Chef's Selection of Sandwiches:
Chicken Caesar Salad Wrap
Roasted Sirloin with Provalone Cheese on Sesame Seed Bun
Turkey Club Wrap
Sugar Cured Ham and Emmenthal Swiss on a Kaiser Roll
Spinach, Avocado, Alfalfa Sprouts, Roasted Pepper Wrap
Pickles, Olives and Pepperoncinis
Homemade Potato Chips
Assorted Freshly Baked Cookies and Brownies
Freshly Brewed Starbucks® Coffee & Iced Tea
\$23.95 per person*

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Lunch Buffets

Southwestern Buffet

Homemade Chili with Tortilla Chips

Arizona Chop Salad

Mexican Rice

Fajita Bar to Include:

Seasoned Taco Meat

*Sautéed Chicken and Beef with Peppers, Onions & Lime Juice
Chopped Onions, Diced Tomatoes, Shredded Cheddar Cheese,*

Sliced Black Olives, Sour Cream,

Homemade Guacamole and Pico de Gallo Salsa

Soft Flour Tortillas

Cinnamon Crisps

Freshly Brewed Starbucks® Coffee & Iced Tea

*\$21.95 per person**

Little Italy

Minestrone Soup

Tri-Color Caesar Salad

Topped with Fresh Garlic Croutons,

Shredded Parmesan and Homemade Caesar Dressing

Fresh Mozzarella and Tomato Salad, Virgin Olive Oil, Fresh Basil and a Hint of Lemon

Marinated Mushroom, Artichoke and Roasted Pepper Salad

Chicken Marsala

Tri-Color Cheese Tortellini Alfredo

Grilled Eggplant Parmesan

Penne Pasta with Fresh Tomato and Mild Italian Sausage

Garlic Breads

Cannolis

Freshly Brewed Starbucks® Coffee & Iced Tea

*\$23.95 per person**

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Lunch Buffets

North Beach Buffet

*Ensalada de Tostones
Fried Crispy Green Plantains Drizzled with Vinaigrette, Peppers and Onions
Tossed Field Greens, Cucumbers and Tomatoes
Lechon Asado
Lime, Garlic and Rum Marinated Pork
Slow Roasted Until Crisp and Moist
Rice Moros
Flavorful Caribbean Rice Blended with Beans
Pollo Tropical Asado
Chicken Marinated and Roasted with Fresh Herbs and Spices
Yuca Con Mojo
Boiled Yucca Until Tender and Bathed in Mojo Sauce
Cuban Bread and Sweet Butter
Flan Caramel – Tres Leches Dessert
Freshly Brewed Starbucks® Coffee & Iced Tea
\$32.00 per person**

Country Buffet

*Fresh Garden Greens with Cucumbers, Tomatoes,
Carrots and Homemade Croutons
Home Style Potato Salad
Southern Fried Chicken
Sugar Cured Ham with Red Eye Gravy
Creamy Mashed Potatoes
Corn Casserole
Fresh Green Beans with Fried Onions
Lemon Meringue & Pecan Pies
Freshly Brewed Starbucks® Coffee & Iced Tea
\$28.95 per person**

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Lunch Buffets

BBQ Buffet

Tossed Field Greens with Dressings
Home Style Potato Salad
Freshly Made Cole Slaw
Grilled Hamburgers with Buns and Condiments
Grilled All Beef Hot Dogs
St. Louis Style B.B.Q. Ribs
BBQ Chicken
Fresh Corn on the Cob
Red Bliss Potatoes
Trays of Leaf Lettuce, Sliced Tomatoes, Onions and Pickles
Freshly Baked Cornbread
Warm Peach Cobbler
Watermelon Wedges
Freshly Brewed Starbucks® Coffee & Iced Teas
\$38.95 per person*

Key West Buffet

Fresh Assorted Greens with Mango Vinaigrette
Shrimp with Bow Tie Pasta in a Light Pesto Sauce with Roasted Cashews
Avocado Salad
Island Jerk Chicken Breast
Grilled Mahi with Black Bean Relish
Oven Roasted Brisket of Beef with Peppers and Onions
Steamed Parsley Red Potatoes
Fresh Chef's Choice of Garden Vegetables
Key Lime Pie & Toasted Coconut Cake
Freshly Brewed Starbucks® Coffee & Iced Tea
\$38.95 per person*

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Themed Afternoon Breaks

Fiesta Break

Nachos with Jalapeño Cheese Dip, Fresh Pico de Gallo Salsa and Sour Cream
Fresh Squeezed Lemonade
Assorted Soft Drinks and Bottled Water
\$12.95 per person

Polar Express

A Variety of Ice Cream Sandwiches, Ice Cream Bars,
Frozen Juice Bars
Assorted Soft Drinks and Bottled Water
\$12.95 per person

Fondue Break

Apples, Strawberries, Pineapple and Bananas
to Dip in a Warm Dark Chocolate Fondue
Assorted Soft Drinks and Bottled Water
\$15.95 per person

Off to the Beach

Chicken Wings Served with Carrots and Celery Sticks
Homemade Chips and Bleu Cheese Dip
Tropical Iced Tea and Lemonade
Assorted Soft Drinks, Bottled Waters
\$13.95 per person

Crunchy Snack Attack

Hot New York Style Pretzels with Spicy Mustard
Cracker Jacks and Fresh Popcorn
Roasted Peanuts and Candy Bars
Assorted Soft Drinks, Natural and Sparkling Waters
\$12.95 per person

Chocolate Madness

Gourmet Brownies, Freshly Baked Chocolate Chip Cookies,
Assorted Candy Bars
Assorted Soft Drinks, Natural and Sparkling Waters
\$16.95 per person

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Cookie Factory

Gourmet Blondies and Brownies

Freshly Baked Chocolate Chip, White Chocolate Macadamia,

Peanut Butter and Oatmeal Cookies

Iced Cold Milk

Assorted Soft Drinks and Bottled Water

\$15.95 per person

Afternoon Snacks

Sliced Fresh Fruits and Berries, with Honey Lime Dipping Sauce

\$5.00 per person

Granola Bars

\$30.00 per dozen

Trail Mix of Mixed Nuts

\$22.50 per pound

Individual Bags of Chips or Pretzels

\$18.00 per bowl

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Audiovisual Equipment and Room Rental Charges

Rates Are Subject To Change

Plated Dinners

*Our Main Courses are beautifully presented with Fresh Seasonal Vegetables, Appropriate Starch,
Freshly Baked Rolls and Sweet Butter, Starbucks® Coffee and Herbal Teas*

Chicken Savannah

*Crisp Romaine Lettuce Topped with Sourdough Croutons,
Parmesan Cheese and Homemade Caesar Caesar Dressing
Herbed Crusted Chicken Breast with Savory Stuffing and Pecans, Sage Demi,
Green Beans Almondine
Pecan Pie with Vanilla Sauce
\$31.95 per person*

Chicken Breast Hunter Style

*Tossed Field and Gathered Greens Salad,
Balsamic Glaze and Raspberry Vinaigrette
Chicken Breast Hunter Style, Sautéed with Shallots, Wild Mushrooms,
Plum Tomatoes and Garden Parmesan Risotto
Florida Key Lime Pie
\$31.95 per person*

Atlantic Pistachio Crusted Salmon

*Spinach and Watercress Salad, Sourdough Croutons, Feta Cheese,
Apples and Applewood Smoked Bacon Dressing
Crusted Pistachio Salmon,
Yukon Gold and Spinach Mashed in a Ginger and Julienne Vegetable Consommé
Strawberry Shortcake
\$33.95 per person*

Mahi Bahamian Breeze

*Hearts of Iceberg with Diced Cucumber, Red Onion, Tomato and Crumbled Bleu Cheese,
Peppercorn Ranch Dressing
Pan Seared Mahi with Avocado Salsa
Saffron Rice
Lemon Cake
\$36.95 per person*

Crawford Cut Prime Rib of Beef

*Field Greens with Plum Tomatoes, Cucumbers and Shaved Bermuda Onions
Roasted Garlic Vinaigrette
Omaha Private Reserve Slow Roasted Prime Rib
Served with Au Jus, Horseradish Sauce and Potato Au Gratin
Fresh Berries with Passion Fruit
\$39.95 per person*

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Plated Dinners

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Freshly Baked Rolls and Sweet Butter, Starbucks® Coffee and Herbal Teas*

Center Cut Filet Mignon

*Shaved Fennel and Carrots with Field Greens, Caramelized Walnuts with
Valencia Orange Vinaigrette*

*Center Cut Omaha Private Reserve Filet Mignon
Au Gratin, Potatoes, Caramelized Shallot Bordelaise
Key Lime Pie with Raspberries*

\$49.95 per person

Apple stuffed Pork Loin

*Baby Spinach Leaves with Frisee, Red Onions and Strawberries
Orange Vinaigrette*

*Braised Pork Loin Stuffed with Granny Smith Apples and Walnuts
Served with a Calvados Brandy Demi and Lyonnaisse Potatoes
Fresh Marinated Berries in a Champagne glass*

\$36.95 per person

Surf & Turf

*Butter Lettuce and Radicchio, Hearts of Palm, Toasted Sesame and
Raspberry Vinaigrette*

*Center Cut Filet Mignon with Caramelized Shallot Bordelaise and Shrimp
Basted with Herb Garlic Butter
Served with Potato Au Gratin*

Chocolate Mousse with Berry Sauce

\$48.95 per person

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Big Italy

*Tri-Color Caesar Salad, Fresh Garlic Croutons, Shredded Parmesan and
Homemade Caesar Dressing
Fresh Mozzarella and Tomato Salad, Virgin Olive Oil, Fresh Basil and a Hint of Lemon
Antipasto Display of Meats, Cheeses, Tuna, Marinated Vegetables, Olives, and
Oregano Vinaigrette
Tuscany Beef
Omaha Private Reserve Beef Flavored with Red Wine
and Braised with Olives and Tomatoes
Breast of Chicken Marsala
Baked Mahi Oreganata
Fresh Mahi Baked in White Wine, Olive Oil, Oregano Crust
Tricolor Cheese Tortellini Alfredo
Eggplant Parmesan
Steamed Broccoli with Roasted Pepper and Garlic Oil
Focaccia & Garlic Breads
Cannolis
Starbucks® Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea*

*\$46.00 per person**

Bourbon Street Cafe

*Cajun Gumbo with Steamed Rice
Seasonal Greens, Red Onions, Cucumbers, Carrots and Tomatoes
Creole French dressing
Pecan Crusted Chicken Breast with Creole Mustard Sauce and Onion Jam
Blackened Mahi with Crevette Sauce
Grilled Sirloin with Shallots and Mushrooms
New Orleans Style Dirty Rice
Fresh Seasonal Vegetables
Cornbread, Assorted Dinner Rolls, and Sweet Butter...
Lemon Meringue or Chef's Choice Dessert and Warm Bread Pudding with Whisky Sauce
Starbucks® Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea*

*\$44.95 per person**

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The Commodore

Tossed Field and Gathered Greens Salad with Assorted Dressings
Marinated Mushroom and Tomato Salad
Four Bean Salad with Olive Oil and Balsamic
Cucumber and Dill Salad
Slow Roasted Prime Rib of Beef
Carved to Your Liking and Served with Au Jus and Horseradish Sauce
Grilled Salmon with Chardonnay Cream Sauce
Fresh Salmon Seasoned and Grilled
Served with a Reduction of Fresh Tarragon,
Cream and Chardonnay Wine
Breast of Chicken Hunter Style
Chicken Medallions
Sautéed and Served with a Tomato and Mushroom Sauce
Au Gratin Potatoes
Wild Rice with Raisins and Pecans
Fresh Vegetable Medley
Chef's Assorted Dessert Selection
Rolls and Butter
Starbucks® Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea
\$46.95 per person*

The St. Johns River

Savory Cole Slaw
Home Style Potato Salad
Tossed Greens with Tomatoes, Red Onions & Cucumbers
Southern Fried Chicken
Seasoned and Dipped in Buttermilk
Served Light Crispy Brown
St. Louis Style Ribs with Peach B.B.Q. Sauces
Ribs Falling Off the Bone and Simmer in Georgia Peach Sauce
Fried Catfish with Cajun Tartar Sauce
Steamed New Potatoes with Fresh Herb Butter
Fresh Seasonal Vegetables
Sweet Cornbread and Buttermilk Biscuits
Bourbon Pecan Pie & Homemade Peach Cobbler
Starbucks® Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea
\$38.95 per person*

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The St. Augustine

Tossed Field and Gathered Greens Salad with Assorted Dressings
Antipasto Salad
Italian Meats and Cheeses,
Olives and Fresh Herbs Tossed with and Italian Vinaigrette
Slow Roasted Prime Rib of Beef
Carved to your Liking and Served with Au jus and Horseradish Sauce
Shrimp Scampi over Linguini Pasta
Large Shrimp Tossed with Garlic,
White Wine, Clam Juice and Olive Oil
Served Over Linguine Pasta
Breast of Chicken Piccata
Chicken Medallions Tossed in Parmesan and Basil Batter
Sautéed and Served with Lemon and Caper Sauce
Golden Yukon Whipped Potatoes & Herbed Rice Pilaf
Green Beans Almandine
Fresh Green Beans Tossed in Hazel Almond Butter
Chef's Assorted Dessert Selection
Rolls and Butter
Starbucks® Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea
*\$46.95 per person**

The Ponte Vedra

Tossed Field and Gathered Greens Salad with Assorted Dressings
Marinated Vegetable Pasta Salad
Homemade Potato Salad
Honey Glazed Ham with Pineapple
Served Sliced with Honey Sweet Pineapple Glaze
Roast Chicken with Sage Gravy
Whole Chicken Seasoned and
Served with Homemade Gravy
Cornbread Dressing & Yukon Gold Mashed Potatoes
Collard Greens with Smoked Ham
Fresh Vegetable Medley
Chef's Assorted Dessert Selection
Cornbread, Rolls and Butter
Starbucks® Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea
*\$39.95 per person**

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Specialty Stations

Pasta Station

Cheese Tortellini and Penne Pasta,
Tossed with Your Guests' Choice of Vegetables and
Tomato Basil, Pesto or Olive Oil and Garlic Sauce
Freshly Baked Breadsticks
\$10.95 per person

Mashed Potato – Tini Station

Guests Will Select the Toppings of Their Choice:
Fluffy Whipped Yukon Potatoes Served in a Champagne Glass
Toppings to Include:
Wild Mushroom Ragout,
Shredded Cheddar and Jack Cheeses
Wasabi Shrimp, Caviar, Crème Fraiche, Chives and Bacon
\$12.95 per person

The Mexican Station

Homemade Salsa and Tricolor Chips
Seven Layer Dip
Refried Beans, Cheese, Guacamole, Sour Cream, Olives, Tomatoes and Scallions
Cheese, Chicken and Shrimp Quesadillas
Sliced Jalapenos, Guacamole & Salsa
\$13.95 per person

The Oriental Station

Stir Fried Beef or Chicken with Selected Asian and Steamed Rice
Shrimp Lo-Mien with Garlic and Ginger Sauce
Condiments
\$13.95 per person

Chocolate Fondue

Milk Chocolate Fondue
Served with Marshmallows, Apples, Pineapple, Bananas and Strawberries
Seasonal Fruit and Rice Krispie Treats
\$15.95 per person

***Requires an Attendant at \$75.00**

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Each menu item added may be purchased at a fee of \$125.00 per 50 pieces

- Swedish Meatballs
- Assorted Mini Quiche
- Fried Chicken Fingers with Honey Mustard
- Spring Rolls with Sweet and Sour Sauce
- Cocktail Franks en Croute
- Pot Stickers

Cold Hors D'oeuvres

Each menu item added may be purchased at a fee of \$125.00 per 50 pieces

- Assorted Canapés
- Assorted Finger Sandwiches
- Deviled Eggs
- Tomato, Basil, Mozzarella with Pesto on Crostini

The Regency Selection Hot Hors D'oeuvres

Each menu item added may be purchased at a fee of \$175.00 per 50 pieces

- Black and White Sesame Coated Chicken Tenderloins with Mango Chutney
- Conch Fritters with Island Sauce Coconut Shrimp with Orange Horseradish
- Spinach and Feta in Phyllo Pastry
- Florida Crab Cakes with Ginger Lemon Mayonnaise
- Clams Casino
- Oysters Rockefeller
- Scallops Wrapped in Bacon
- Seafood Mushroom Caps
- Beef Satay with Spicy Peanut Sauce

Cold Hors D'oeuvres

Each menu item added may be purchased at a fee of \$125.00 per 50 pieces

- Shrimp with Cocktail Cream Cheese on a Cucumber Rondelle
- California Rolls with Wasabi, Pickle Ginger and Soy Sauce
- Crispy New Potatoes with Crème Fraiche and Caviar
- Smoked Salmon Roulade on Flat Bread
- Assorted Vegetarian Bruschetta

Each menu item added may be purchased at a fee of \$225.00 per 50 pieces

- Iced Peeled Shrimp

Served for One Hour

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Table Enhancements

Fresh Fruit Display

Fresh Seasonal Sliced Fruit and Berries Served with Honey Yogurt Dip
\$5.00 per person

Fruit and Cheese Display

Imported and Domestic Cheeses
Water Crackers and Garnished with Fruit
\$6.00 per person

Crudités Display

A Beautiful Arrangement of Colorful Seasonal Vegetables with Peppercorn Ranch Dip
\$5.00 per person

Baked Brie Croute

Raspberry Sauce and Freshly Toasted Almonds
\$6.95 per person

Smoked Salmon

Garnished With Capers, Onion, Eggs, Crème Fraiche and Marbled Rye
\$8.00 per person

Antipasto

Italian Meats and Cheeses, Grilled Vegetables, Olives, Tomatoes, Roasted Peppers
Basil Vinaigrette
\$8.00 per person

Chilled Seafood Display

Jumbo Shrimp, Oysters on the Half Shell, Clams, Cocktail Sauce,
Remoulade Sauce, Lemons and Mini Tabasco
\$450.00 per display (100 pieces)

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Roasted Breast of Turkey *

*Served with Orange Cranberry Relish, Dijon Mustard,
Herbed Mayonnaise and Petite Rolls*

Serves 30

\$200.00

Steamed Round of Beef *

Served with Au Jus, Horseradish Cream, Dijon Mustard and Silver Dollar Rolls

Serves 100 People

\$600.00

Sugar Cured Smoked Virginia Ham *

Served with Red Eye Gravy, Mustard, Mayonnaise and Buttermilk Biscuits

Serves 50 People

\$250.00

Roast Prime Rib of Beef *

*Served with Au Jus, Horseradish Sauce,
Dijon Mustard and Herbed Mayonnaise and Petite Rolls*

Serves 30 People

\$300.00

Baked Salmon En Croute

Duxelles Topped Salmon, Baked in Pastry and Served with a Fennel Citrus Sauce

Serves 35 People

\$195.00

**Requires an Attendant @ \$75.00*

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The Bar

Per Person Bar

	Ultra Premium	Premium Drinks	Call Bar Drinks	Beer, Wine & Soft Drinks
First Hour	\$18.00	\$14.00	\$12.00	\$10.00
Each Hour after	\$12.00	\$10.00	\$8.00	\$6.00

Consumption

	Host	Cash	
Call Brand Liquor		\$6.00 each	\$6.50 inclusive
Premium liquor		\$7.00 each	\$7.50 inclusive
Ultra Premium Liquor		\$8.00 each	\$9.50 inclusive
Domestic Beer		\$3.50 each	\$4.50 inclusive
Imported Beer		\$4.00 each	\$5.00 inclusive
Glass of Wine		\$6.00 each	\$6.50 inclusive
Premium Glass of Wine		\$8.00 each	\$8.50 inclusive
Soft Drinks		\$2.50 each	\$2.50 inclusive

Brands

Premium

Bacardi Silver
Beefeater Gin
Smirnoff Vodka
Grants Scotch
Canadian Club
Sauza Tequila
Jim Bean

Ultra

Bacardi Gold
Tanqueray
Sky Vodka
Cutty Sark
Seagram's V.O.
Jose Cuervo Special
Jack Daniels

Beer

Miller Lite
Bud Lite
Budweiser
Corona
Heineken

Wine

House Wine – Copperidge

Premium Wine – Rodney Strong

Specialty Drinks

Margaritas ~ Mimosas ~ Screwdrivers ~ Bloody Mary's
\$75.00 per gallon

Call

Gilbey Vodka
Gilbey Gin
Montezuma Tequila
Beam Eight Star
Grants Scotch
Castillio Rum
Windsor Canadian

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Embassy Suites Baymeadows Jacksonville ▪ 9300 Baymeadows Road, Jacksonville, FL 32256
Tel: (904) 731.5555 ▪ fax: (904) 448.6933 ▪ www.embassysuitesjax.com

The Bar

Punch Station

*Fruit Punch
\$40.00 per gallon*

*Champagne Punch
\$75.00 per gallon*

*Rum Punch
\$75.00 per gallon*

Kegs

Domestic \$350.00 each

Imported \$400.00 each

Bottled Beverages

House Wine \$28.00 per bottle

Champagne \$32.00 per bottle

Non-Alcoholic Sparkling Cider or Champagne \$24.00 per bottle

Bartender Fee \$75.00 First Hour

Each Additional Hour \$25.00

Set Up Fee \$100.00

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