



EMBASSY SUITES BY HILTON GRAND RAPIDS DOWNTOWN

V: Vegetarian | VO: Vegetarian Option | V+: Vegan | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option

Ask your sales representative about allergen friendly buffet options.

All prices are subject to change. Above prices do not include 6% Sales Tax and 23% Service Charge

710 Monroe Ave. NW Grand Rapids, Michigan, 49503 | (616)-512-5700

BREAKFAST

Breakfast includes freshly brewed coffee and herbal tea station

Hotel Breakfast Buffet 14.95

Guests not staying at the hotel can eat from the breakfast buffet in the main lobby

Plated Breakfast

Quiche Lorraine GFO & VO Available 16

Eggs, bacon, spinach, scallions, and gruyere cheese inside a pastry served with fresh seasonal fruit
Ask for crust less for a gluten free option

Cinnamon French Toast GFO Available, V 18

French Toast topped with sliced bananas and
your choice of bacon or sausage links served with maple syrup

Continental Breakfast

Deluxe Continental 16

Assorted muffins, bagels, fresh sliced fruit, and Greet yogurt. Served with butter, cream cheese, and jellies
Served with assorted juices

Breakfast Buffets

Buffets serve 20 or more guests. Less than 20 will result in a \$50 small buffet fee.

Embassy Breakfast 22

Scrambled eggs with cheese, home-fried potatoes, bacon, sausage links, assorted muffins,
biscuits with butter and jelly
Served with assorted juices

Executive Breakfast 24

Egg and cheese strata, French toast with maple syrup, home-fried potatoes, bacon, sausage links, and coffee cake
Served with assorted juices

Buffet Add-Ons

Biscuits and Gravy 5

Buttermilk biscuits with housemade sausage gravy

Omelet Station 8

A chef attended cooked to order omelet station with assorted meats, vegetables, and cheese
Additional \$100 chef fee

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BREAK SERVICE & DESSERT

The Meeting Planner Package

This package is flexible and allows you to fit one, two, or three breaks into your day

Choose One: 14 per person
 Choose Two: 18 per person
 Choose Three: 24 per person

Pre-Meeting

Assortment of bagels, muffins, and yogurt

Mid-Morning

Assortment of scones, granola bars, and whole fresh fruit

Mid-Afternoon

Snack assortment with chips, pretzels, and brownies

Themed Breaks

Chip & Dip Break 12

House made salsa, guacamole, French onion dip, house made tortilla chips and potato chips

Healthy Break 14

Greek yogurt, granola bars, trail mix, and fresh cut fruit

Grazing Board 16

Assorted cheese, seasonal fruit, nuts, berries and vegetables

Suite & Salty Break 14

Assorted cookies, delicious brownies, granola bars, popcorn pretzels, and assorted chips

Southwest Break 16

7-layer dip with tortilla chips, warm churros with a caramel and chocolate sauce

Dessert

Chef's Choice	5
Plain Cheesecake	6
Cheesecake (with assorted topping)	7
Key Lime Pie	8
Flourless Chocolate Torte GF	7
Mini Dessert Tray (per person)	5
Chocolate Dipped Strawberries (per person) GF, DF	8

Snacks

Assorted Muffins per dozen	30
Assorted Bagels per dozen	40
Sweet Bread: Poppy, Lemon Glaze, Chocolate Chip and Cinnamon Streusel) per dozen	35
Assorted Danishes per dozen	30
Assorted Cookies per dozen GFO, DFO	24
Brownies per dozen GFO, DFO	30
Gourmet Dessert Bars per dozen	32
Assorted Candy Bars per dozen	26
Chips and Pretzels per snack bag	3
Individual Trail Mix per bag	4
Whole fresh fruit per piece GF, DF	3
Greek Yogurt each	4

Beverages

Regular Coffee per gallon	46
Decaffeinated Coffee per gallon	46
Herbal Tea Station per gallon	46
Iced Tea per gallon	50
Pepsi Soft Drinks each	3.5
Bottled Water each	3
Lemonade: plain, strawberry, or raspberry per gallon	48
Fruit juice: apple, orange, or cranberry per gallon	44
Infused Water per gallon	30
All Day Beverage Package per person	10

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PLATED LUNCH

Lunch includes iced tea and lemonade, chips.
Your choice of two entrees plus a vegetarian option.
Additional entrée charge of \$2 per person.

Sandwiches

All sandwich selections are include house made potato chips and a pickle

Upgrade any sandwich to a **Box Lunch** for an additional \$2.50
Includes a cookie, whole fresh fruit, and house made potato chips

Turkey Club Sandwich GFO & DFO Available 18

Wheat bread with smoked turkey, crispy bacon, American Cheese, lettuce, avocado, tomato, and sundried tomato mayo

Chicken Salad Croissant GFO & DFO Available 19

House made chicken salad served on a buttery croissant with leaf lettuce, sliced tomato, and a deluxe fruit garnish

Crispy Chicken Wrap DFO Available 18

Your choice of BBQ, Buffalo, Caesar or Ranch: romaine lettuce, diced tomato, and shredded cheese

California Chicken Wrap DFO Available 18

Grilled chicken, avocado, feta, carrots, lettuce, tomato, Herbed ranch in a spinach lawash

Ham & Swiss Croissant GFO & DFO Available 18

Shaved ham, swiss cheese, leaf lettuce, sliced tomato and Dijon mustard

Vegetarian Wrap V, DFO Available 17

Avocado, roma tomatoes, hummus, shredded carrots, shredded cucumber, baby spinach with a roasted garlic balsamic vinaigrette wrapped in a spinach lawash

Salads

All salad selections include rolls and butter

Cobb Salad GF, DFO Available 19

Fresh spring mixed greens topped with rows of diced Chicken, bacon, avocado, blue cheese crumbles, diced Tomatoes, hard-boiled eggs

Chef's Salad GF, DFO Available 19

A blend of mixed greens piled high with julienne turkey, ham, swiss cheese, tomatoes, green peppers, hard-boiled egg, and your choice of dressings

Grilled Chicken Caesar Salad GFO Available 19

Fresh cut romaine hearts topped with sliced grilled chicken, parmesan cheese, seasoned croutons, served with creamy caesar dressing

Seasonal Spinach Salad GF, DFO Available 18

Fresh baby spinach, red onion, mandarin oranges, seasonal fruit, feta cheese, sliced almonds with a balsamic vinaigrette

Entrees

All lunch entrees are accompanied with salad, artisan rolls
With butter, Chef's choice of starch, and vegetable

Blackened Salmon GF, DF 34

Blackened salmon topped with a sweet chili garlic sauce

Garlic Chicken GFO Available 25

Herb marinated chicken breast, pan seared topped with a roasted garlic cream sauce

Chicken Piccata GFO Available 26

Sautéed chicken breast topped with a lemon caper sauce

Grilled Flank Steak GFO Available, DF 32

Flank steak marinated in a balsamic ginger vinaigrette, grilled, Thinly sliced served with a chasseur sauce

Veggie Eggroll V, GFO Available, DF 24

Crispy veggie eggroll served with fire roasted quinoa, julienne Kale slaw and sweet chili garlic sauce

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LUNCH BUFFET

Lunch includes iced tea and lemonade

Buffets are priced per person and are served for a maximum of 1 ½ hours

Buffets serve 20 or more guests, less than 20 guests will result in a \$100 small buffet fee

Lunch Buffets can be offered for a dinner service for an additional \$10 per person

Add a **Deluxe Salad Bar*** for an additional \$5 a person

Slider Bar 28

Choice of pretzel and slider buns, mini burgers, chicken, Pulled pork, assorted cheeses, shredded lettuce, tomato slices, jalapeños, condiments, and loaded tater tot casserole

Add Gluten Free buns for \$2 per person

Deli 26

Deluxe salad bar, sliced ham, turkey, and roast beef, assorted cheeses, fresh bread assortment, lettuce, sliced tomatoes, onion, condiments, and Michigan kettle chips

Add house made soup for \$2.50 per person

BBQ 30

Braised brisket, BBQ chicken legs and thighs, loaded potato salad, baked beans, three cheese cavatappi, BBQ sauce, and cornbread

Mac n' Cheese Bar 24

White cheddar mac and three cheese mac served with diced ham, chicken, bacon crumbles, broccoli, green onion, jalapeños, cheddar, bleu cheese, and breadcrumbs

Louisiana Style Buffet 30

Andouille, shrimp, and chicken jambalaya, hush puppies, corn ribs, etouffee, white rice, and cucumber salad

***Deluxe Salad Bar** includes mixed greens, cucumber, tomato, carrot, red onion, croutons, cheddar cheese, ranch dressing, and Italian dressing.

Soup & Salad 21

Two soups with a deluxe and caesar salad bar served with warm breadsticks. Soup options include Thai Chicken Chili, Tomato Basil DF GF V, Loaded Baked Potato, and Broccoli Cheddar V. Other options may be available upon request.

Nacho/ Taco 28

Corn tortilla chips, flour tortilla shells, queso, seasoned beef, shredded chicken, refried beans, cheddar cheese, shredded lettuce, onion, tomatoes, black olives, guacamole, jalapenos, house made salsa, and sour cream

Add steak for \$5 per person

Italian 30

Caesar salad bar, chef's choice of vegetable, warm Breadsticks, and your choice of two of the following entrees

Fettuccini Alfredo

Vegetarian Lasagna

Lasagna with Bolognese Meat Sauce

Rigatoni with Bolognese Meat Sauce

Chicken Parmesan

The Executive Lunch

Choice two entrees, served with our deluxe salad bar, artisan rolls with butter, and chef's choice of vegetable and starch

Add a house made soup for \$2.50 per person

Entrees 32

Chicken and Pesto Cream GFO Available

Chicken Piccata GFO Available

Chicken Parmesan

Herb Rubbed Pork Loin GF

Grilled Flank Steak GFO Available

Veggie Eggroll V

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HORS D'OEUVRES

Warm

Per 50 pieces

Asian Chicken Skewers GF, DF 200

Strips of chicken marinated in ginger cilantro lime chili grilled served with chili sauce

Bacon Wrapped Water Chestnuts DF 120

Succulent water chestnuts wrapped and baked in crispy bacon glazed with a teriyaki sauce

Buffalo Chicken Springs Rolls 150

Buffalo chicken, cabbage, and bleu cheese wrapped in wonton dough, served with bleu cheese dressing

Chicken Quesadilla 175

A flour tortilla stuffed with seasoned chicken and blended cheeses served with sour cream and guacamole

Fried Shrimp DF 140

Tempura fried shrimp served with a boom boom sauce

Housemade Empanadas 150

Your choice of slow roasted beef, chicken, or sweet potato wrapped in a flakey dough baked golden brown served with guacamole

Housemade Meatballs DFO Available 140

Housemade roasted meatballs tossed with a parmesan garlic or BBQ sauce

Potato Croquettes v 175

Roasted red pepper mashed potatoes shaped into a ball and deep fried

Stuffed Mushrooms v 120

Mushroom caps stuffed with artichoke and spinach topped with gruyere cheese and breadcrumbs

Serves 25 guests

Trio Dip v, GF, DFO Available 130

Esquites, salsa, and bean dip served with housemade tortilla chips

Queso with Pretzel Bites v 105

Pretzel bites served with warm queso and a spicy mustard

Spinach Artichoke Dip v, GFO Available 105

Creamy spinach artichoke dip served with tortilla chips

Chilled

Per 50 pieces

Sushi Rolls VO Available, GFO Available 100

Your choice of California, vegetable, or shrimp tempura, served with fresh ginger, wasabi, and soy sauce

B.L.T Bites DF 100

Toast rounds topped with bacon aioli, scallions, and tomato

Chicken Bacon Ranch Pinwheels 105

Crispy bacon, tender grilled chicken, ranch dressing, cream cheese wrapped in a tortilla shell

Filo Taco Bites DFO Available 120

Filo cup stuffed with Taco beef, shredded lettuce, cheese, and tomato

Deviled Eggs VO Available, GF, DF 95

Traditional deviled eggs topped with crispy bacon bits

Shrimp Cocktail GF 155

Jumbo shrimp served with a zesty cocktail sauce and lemon

Display

Serves 25 guests

Poached Salmon GF 130

Poached salmon side garnished with sliced lemons served with assorted crackers

Fruit Kabob v+, GF 180

Skewers loaded with a rainbow assortment of fresh seasonal fruit

Imported and Domestic Cheeseboard v 160

Served with assorted crackers

*Add assorted meats 60

Vegetable Crudités v, v+O Available 150

Served with ranch dip

*Add roasted garlic hummus and fried naan dippers 40

7-Layer Dip v, GF 120

Refried beans, guacamole, sour cream, salsa, cheddar cheese, diced onion, and black olives, served with housemade tortilla chips

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PLATED DINNER

Dinner includes freshly brewed coffee and herbal tea.

Plated selections are accompanied with Chef's choice of starch and vegetable, artisan rolls with butter, and house salad.
Your choice of two entrees and a vegetarian selection, additional entrees will result in a \$2 upcharge

Seafood

Butter Crumb Cod 34

Delicate, flakey cod lightly baked and topped with a herb butter breadcrumb

Blackened Salmon GF, DF 40

Pan seared salmon coated with a cajun seasoning and served with a sweet chili garlic sauce

Potato Crusted Whitefish GFO Available 34

Fresh great lake whitefish topped with crispy hash browns served with Veronique sauce

Red Snapper with Pineapple Salsa GF, DF 40

Grilled red snapper topped with house made pineapple salsa

Beef

Grilled Flank Steak (8 oz.) GFO Available, DF 45

Thinly sliced marinated grilled flank steak served with a chasseur sauce

Sirloin Medallions GF, DFO Available 44

A duo of perfectly tender beef medallions covered with a red wine demi-glace

New York Strip (12 oz.) GF 50

House cut new york strip loin roasted served with a demi-glace

Beef Tenderloin (6 oz.) GF 60

Served with a savory red wine demi-glace

Slow Roasted Short Ribs 52

Slow roasted tender short ribs topped with beef pan jus

Chicken and Pork

Chicken Piccata GFO Available 36

Sautéed chicken breast topped with a lemon caper sauce

Chicken Parmesan 40

Breaded chicken topped with parmesan cheese and homemade smoked tomato sauce

Garlic Chicken GFO 38

Herb marinated chicken breast, pan seared and topped with a roasted garlic cream sauce

Stuffed Chicken Cordon Bleu GF 45

Chicken stuffed with ham and Swiss cheese served with a Dejon mustard sauce

Twin Pork Filet GF, DF 35

Mouthwatering pork loin cuts wrapped with bacon, pan seared and served with an apple cherry chutney

Kids Chicken Tenders DF 15.99

Crispy chicken tenders served with tator tots and a fruit cup

Vegetarian and Vegan

Lentil alla Bolognese V+, DF, GFO Available 30

A vegan twist on the classic French sauce served over pasta

Vegetable Eggroll V, GFO Available, DF 35

Crispy vegetable eggroll served with fire roasted quinoa and topped with a sweet chili garlic sauce

Duo Plates

Garlic Chicken & Pork Filet GFO 44

Sirloin Medallion & Chicken Piccata GFO 50

Blackened Salmon & Sirloin Medallion GF 50

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BUFFET DINNER

Buffet selections are accompanied with rolls and butter, freshly brewed coffee and herbal tea.
Less than 20 guests will result in a \$100 small buffet fee.
Buffets are served for a maximum of two hours.

Deluxe Entrée 48

Salad (Select 1)

Loaded Potato Salad VO, GF, DFO | Caesar Salad | Tangy Pasta Salad
DFO | Chopped Salad V | House Salad V, GFO, DFO

Vegetable & Starch (Select any combination up to 2)

Roasted Green Beans V, GF | Honey Glazed Carrots V, GF, DFO |
Chef's Seasonal Blend V+, GF, DF | Roasted Root Vegetables V, GF,
DF

Smashed Redskin Potatoes V, GF, DF | Roasted Redskin Potatoes V+,
GF, DF | Rice Pilaf V+O, GF, DF | Buttered Herb Bowtie Pasta V |
Twice Baked Potato VO, GF

Deluxe Entrée (Select two)

Add an additional entrée for \$6 per person

Herb Marinated Chicken with roasted Garlic Cream Sauce |
Butter Crumb Baked Cod | Herb Rubbed Pork Loin GF, DF |
Pot Roast with Sautéed Onions and Mushrooms DF | Slow
Roasted Beef Brisket DF | Vegetable Eggroll over Quinoa V+

Chef attended Carving Station

Additional \$100 charge per station

Prime Rib DF, GF 22

New York Strip DF, GF 17

Dr. Pepper Dearborn Ham DF, GF 17

Herb Rubbed Pork Loin 14

Elite Entrée 62

Elite entrée buffet is accompanied with a fresh sliced fruit and
vegetable tray. Deluxe entrée options may be substituted.

Salad (Select 1)

Roasted Israeli Couscous V, DF | Antipasto Salad GF |
Kale Slaw V+ | Roasted Tomato and Burrata Salad

Vegetable & Starch (Select any combination up to 3)

Grilled Mixed Vegetables with Sea Salt V+, GF, DF |
Fried Brussel Sprouts with Bacon and Asiago | Stuffed Tomato
Ratatouille V+, GF | Asparagus Bundle V, GF, DF

Dauphinoise Potatoes V | Fingerling Potatoes V+, DF | Duchess
Potatoes V | Latke Potato V | House Special Potato V

Elite Entrée (Select two)

Add an additional entrée for \$8 per person

Smothered Chicken | Blackened Salmon DF, GF
Dr. Pepper Baked Dearborn Ham DF, GF
Blackened Salmon DF, GF | Slow Roasted Shortribs DF
Sautéed Salmon DF | Sliced New York Loin
Potato Crusted Whitefish DF, GF

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BAR SERVICES

Bartender fee (each) 100

Premium

Ketel One vodka, Tanqueray gin, Bacardi Rum, Captain Morgan spiced rum, Crown Royal whiskey, Espolon Blanco tequila, Makers Mark bourbon, one craft and one domestic draft selection, White Claws, premium wine, and assorted Pepsi soft drinks

2 hours 27
3 hours 32
4 hours 40
5 hours 48

Deluxe

Titos vodka, Beefeater gin, Captain Morgan spiced rum, Jack Daniel's whiskey, Astral Blanco tequila, Jim Beam bourbon, one craft and one domestic draft selection, White Claws, house wine, and assorted Pepsi soft drinks

2 hours 23
3 hours 28
4 hours 35
5 hours 42

House

House liquor, house tequila, one craft and one domestic draft selection, house wine, and assorted Pepsi soft drinks

2 hours 20
3 hours 25
4 hours 31
5 hours 37

Beer and Wine

One craft and one domestic draft beer selection, one craft and one domestic bottle selection, one red wine, one white wine, and assorted Pepsi products

Premium (3 hours 28)
each additional hour 4

House (3 hours 22)
each additional hour 4

Champagne

Champagne (per bottle) 32

Champagne Toast (per person) 8

House Sparkling Wine (per bottle) 21

Mimosa Bar

St. Julian Brut Champagne served with orange, pineapple, and grapefruit juice.

2 hours 19
each additional hour 6

Bloody Mary Bar

Zing Zang Bloody Mary mix with house vodka and assorted toppings

Traditional (2 hours 19)

Includes celery, olives, pickles, salt and pepper, with an array of spices and sauces
each additional hour 6

Premium (2 hours 22)

Includes bacon skewers, bleu cheese stuffed olives, cheddar and pepper jack cheese cubes, and pepperoncini's
each additional hour 6

Cash

25 person minimum. Bartender fee (each) \$100. Below pricing is per drink and inclusive of tax

House	8
Deluxe	10
Premium	12
Domestic Draft	6
Import Draft	7
Import Bottle	7
House Wine	8
Premium Wine	12
Soda/ Juice	4

Host by Consumption

25 person minimum. Below pricing is per drink

House	7
Deluxe	9
Premium	11
Domestic Draft	5
Domestic Bottle	5
Import Draft	7
Import Bottle	6
White Claw	6
House Wine	6
Premium Wine	10
Soda/ Juice	3

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AUDIO VISUAL EQUIPMENT

Conference Speaker Phone	25
Dance Floor (15' by 15')	250
Easel	15
Whiteboard and markers (additional)	25
Flipchart Stand with Paper	25
Screen, projector, and HDMI cable	100
Podium	50
Power Strip	10
Riser/Stage	250
Wireless Handheld Microphone	50
Wireless Lavalier Microphone	50
Wireless Remote	25
Condenser Microphone	50
All-inclusive AV Package	150
-Screen, projector, HDMI, microphones and podium	

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