

BANQUET

MENUS AND INFORMATION



ONE-OF-A-KIND
EVENTS.



EXCEPTIONAL
EXPERTISE.



SIGNATURE
SERVICE.

Exclusively catered for



EMBASSY SUITES
HOTELS®

THE EMBASSY SUITES

BIRMINGHAM

2300 WOODCREST PLACE | BIRMINGHAM, AL 35209

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is a success. For a customized proposal, please call

205.879.9996

TABLE OF CONTENTS

Morning & Afternoon Breaks	pg. 3
All Day Break Packages	pg. 4
A Sampling Of Multi-Day Events	pg. 5
A Day Of Health	pg. 6
Classic Breakfast Buffet & Enhancements	pg. 7
Plated Breakfast Options	pg. 8
Themed Luncheon Buffets	pg. 9
Create Your Own Luncheon Buffet	pg. 10
Boxed Lunches	pg. 11
Create Your Own Dinner Buffet	pg. 12
Plated Dinner Options	pg. 13
Create Your Own Reception	pg. 14
Hors D'oeuvres	pg. 15
Carving Stations & Action Stations	pg. 16
Display Stations & Sweets	pg. 17
A La Carte	pg. 18

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

MORNING & AFTERNOON BREAKS

MORNING BREAKS

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins* & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

**Gluten-free Blueberry Muffins available upon request*

FRESH START

- Fresh-Cut Seasonal Fruit
- Assorted Chilled Fruit Juices
- Selection of Breakfast Pastries
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

AFTERNOON BREAKS

THE TAILGATE

- Pimento Cheese Finger Sandwiches
- Pigs in a Blanket
- Candied Bacon Deviled Eggs
- Assorted Soft Drinks

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with chipotle ranch, guacamole & sour cream
- Cinnamon Sugar Crisps
- Assorted Soft Drinks

COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Iced Coffee
- FIJI Bottled Water

PEANUTS & POPCORN

- A Variety of Popcorn (Two of Chef's Daily Selections - classic, truffle, caramel or cheese)
- Ball Game Peanuts
- Assorted Soft Drinks

SWEET AND SALTY

- Mini Candy Bars
- Creole Snack Mix
- Assorted Bags of Chips
- Freshly Squeezed Lemonade

FIT & FLAVORFUL

- Vegetable Crudites, Hummus & Pita Chips
- Assorted Olives
- Smoked Almonds
- Sparkling Water (San Pellegrino)
-

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

ALL DAY BREAK PACKAGES

OPTION ONE

MORNING BEVERAGE BREAK

- Assorted Chilled Fruit Juices
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON COOKIE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assorted Soft Drinks

OPTION TWO

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Granola Bars
- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON BREAK

- Whole Fresh Fruit
- Freshly Baked Cookies
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assorted Soft Drinks

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

A SAMPLING OF MULTI-DAY EVENTS

DAY ONE

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit & Berries
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BUFFET LUNCHEON OPTIONS

- Select your own luncheon buffet (pg. 10)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY TWO

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

THEMED LUNCHEON BUFFET

- Select from our variety of themed luncheon buffets (pg. 9)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY THREE

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BOXED LUNCH

- Select from our Boxed Lunches (pg. 11)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Break service is for a maximum of one and a half hours. Please ask your catering consultant for details.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

A DAY OF HEALTH

ALL DAY PERFORMANCE PACKAGE

HEALTHY BREAKFAST BUFFET

- Egg White Cheese Sandwiches
- Turkey Sausage Patties
- Assorted Greek Yogurt
- Veggie Frittata
- Fresh-Cut Fruit & Berries
- Selection of Cold Cereals with Milk
Soy Milk or Almond Milk, Additional
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING BREAK

- Mixed nuts, yogurt covered raisins & pretzels
- Granola Bars
- Seasonal Whole Fruit
- Vitamin Water

MIDDAY LUNCH BUFFET

- Field Greens with Balsamic Vinaigrette
- Orzo Tabouli Salad
- Assorted Sandwiches & Wraps

Roasted Vegetable Wrap

Served in a Spinach Wrap with boursin cheese & roasted vegetables

Downtown Deli Sandwich

Turkey & Smoked Gouda with Pesto Aiolo, Lettuce & Tomato

Southwestern Beef Wrap

Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and Sriracha-Aioli Drizzle in a Tortilla Wrap

- Chocolate-Peanut Butter Bars

AFTERNOON BREAK

- Vegetable Crudites, Hummus & Pita Chips
- Sliced Cheddar Cheese
- Honey Cinnamon Apple Slices
- Fresh Brewed Regular & Decaffeinated Coffee

OPTIONAL WATER STATION

- Still & Sparkling Bottled Water (Liter Bottles)
- Accompanied with your choice of: Lemon, Lime, Cucumber Slices & Fresh Strawberries

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

CLASSIC BREAKFAST BUFFET & ENHANCEMENTS

CLASSIC BREAKFAST BUFFET

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips or Sausage Links *(Please pre-select one)*
- Breakfast Potatoes with Peppers & Onions
- Selection of Fresh Baked Goods
- Assorted Preserves, Jellies & Whipped Butter

BREAKFAST ENHANCEMENTS *(Add one of the following enhancements to your classic breakfast buffet)*

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy
- Apple Crisp

BAGEL BAR

- Variety of Classic Bagels
- Sliced Smoked Salmon
- Chopped Egg, Onion, Tomato & Capers
- Assorted Cream Cheeses

MOUNTAIN SUNRISE

- Fresh-Cut Seasonal Fruit & Berries
- Scrambled egg accompaniments: sauteed mushrooms, onions, red & green bell pepper, chopped green onions, and shredded mozzarella & cheddar cheeses

OMELET STATION

- Includes ham, bacon, onion, mushrooms, green bell pepper, spinach, cheddar cheese & chopped tomatoes

SHRIMP & GRITS

- Jumbo shrimp sauteed in seasoned butter
- Stone-ground grits
- Sliced seasonal fruit accompaniment

BY THE DOZEN

- SELECTION OF FRESH BAKED GOODS
- BAGELS WITH CREAM CHEESE
- VARIETY OF GRANOLA BARS
- VARIETY OF DRY CEREALS (WITH MILK)
- CINNAMON ROLLS
- YOGURT PARFAITS.....
- CHICKEN, HAM OR SAUSAGE BISCUITS.....
- HAM & CHEESE CROISSANTS
- SEASONAL WHOLE FRUIT.....

PLEASE NOTE: A minimum of 20 people required for buffets. Buffet service is for one hour.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

PLATED BREAKFAST OPTIONS

Please pre-select one of the following options:

STEAK & EGGS

Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with Breakfast Potatoes

SMOKED SALMON PLATE

Sliced Smoked Salmon accompanied with Chopped Hard Boiled Eggs, Capers, Onion & Tomatoes; served with Toasted Bagel & Cream Cheese

THE EYE-OPENER

Scrambled Eggs & Applewood Smoked Bacon; served with Breakfast Potatoes

EGGS BENEDICT

Toasted English Muffins, topped with Poached Eggs, Canadian Bacon & Hollandaise Sauce; served with Breakfast Potatoes

VEGETARIAN BREAKFAST QUICHE

Fresh Spinach, Sauteed Onion & Mushrooms Encased in Fluffy Eggs & Pastry Shell; served with Fresh Fruit Salad

All plated breakfasts include a variety of baked goods, orange juice, coffee & water.

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

THEMED LUNCHEON BUFFETS

AMERICAN DELI

- Assorted Sliced Deli Meats & Cheeses
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Mixed Greens Salad
- Pasta Salad
- Southern Chicken Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

SOUTHERN BBQ

- Green Salad with vinaigrette & ranch dressings
- Coleslaw
- BBQ Chicken
- Pulled Pork Sandwiches
- Green Beans
- Baked Beans
- Macaroni & Cheese
- Rolls and Butter
- Pecan Pie

SOUP & POTATO BAR.....

- Mixed Greens Salad
- Pre-select one of the following soups:
Chicken Noodle, Chicken Tortilla, Chili, Broccoli
Cheese Soup or Roasted Red Pepper Tomato Bisque
- Baked potatoes served with the
following accompaniments: butter, sour cream,
shredded cheese, green onion & bacon
- Chocolate-Peanut Butter Bars

THE BIG GRILLE

- Cheeseburgers
- Hot Dogs
- Buns
- Assorted Toppings, Ketchup & Mustard
- Potato Salad
- Mixed Greens Salad with Ranch & Vinaigrette Dressings
- A Variety of Chips
- Banana Pudding

SOUTHWESTERN FIESTA

- Chips with Pico De Gallo, Guacamole & Queso
- Warm Tortillas served with Lettuce, Peppers, Onion,
Shredded Cheese, Cilantro & Sour Cream
- Beef & Chicken Fajitas
- Cheese Enchiladas
- Spanish Rice
- Black Beans & Corn
- Cinnamon Sugar Crisps

MEDITERRANEAN

- Greek Salad with Greek Vinaigrette
- Tabbouleh Salad
- Tzatziki, Hummus & Pita
- Spanakopita
- Chicken Kabobs
- Beef Kabobs
- Orzo with Roasted Vegetables
- Baklava

PICNIC TIME.....

- Tomato, Cucumber & Onion Salad
- Coleslaw
- Southern Fried Chicken
- Honey Baked Ham
- Green Beans
- Macaroni & Cheese
- Housemade Southern Cornbread
- Seasonal Fruit Cobbler

VIVA ITALIA.....

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Pasta Alfredo
- Chicken Parmesan
- Roasted Seasonal Vegetables
- Garlic Bread
- Tiramisu

Buffets are accompanied by iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success.
For a customized proposal, call 205.879.9996.

CREATE YOUR OWN LUNCHEON BUFFET

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Classic Caesar Salad
- Greek Salad with Pepperoncini, Cucumber, Tomatoes & Onions*
- Antipasto Display
- Baked Potato Soup with Bacon Bits
- Minestrone Soup*
- Roasted Red Pepper Tomato Bisque*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Salmon Fillet with Caper Cream Sauce
- Chicken Cordon Bleu
- Chicken Florentine
- Cracker-Crusted Market Fish
- Beef Tenderloin Tips with Sundried Tomato Herb Butter
- Brown Sugar Roasted Pork
- Vegetable Lasagna*
- Baked Ratatouille*

**Vegetarian options*

SIDES *(Please pre-select two)*

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Sauteed Green Beans
- Broccoli Au Gratin
- Sauteed Seasonal Vegetables
- Macaroni & Cheese
- Wild Rice Pilaf

DESSERTS *(Please pre-select two)*

- Chocolate Layer Cake
- Key Lime Pie
- Pecan Pie
- Cheesecake
- Bread Pudding
- Seasonal Fruit Cobbler

Served with fresh bread & butter, iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

BOXED LUNCHES

GOURMET SANDWICHES

Minimum of 15 people required. Minimum order per sandwich: 5 each.

CLASSIC COBB

Sliced Turkey, Ham, Bacon, Lettuce & Tomato with a Homemade Spicy Ranch Spread

DOWNTOWN DELI

Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with Lettuce & Tomato

ROAST BEEF & BOURSIN CHEESE

Accented with Tomato, Lettuce & Purple Onion

SOUTHERN CHICKEN SALAD

Southern Chicken Salad with Lettuce & Tomato

Gourmet sandwich selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

GOURMET WRAPS

Minimum of 15 people required. Minimum order per wrap: 5 each.

SMOKED TURKEY

Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, Lettuce & Tomato with our Homemade BBQ Ranch Dressing

ROASTED VEGETABLE WRAP

Served in a Spinach Wrap with Boursin Cheese & Roasted Vegetables

SOUTHWESTERN BEEF WRAP

Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and a Sriracha-Aioli Drizzle

Gourmet wrap selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

SALADS

Minimum of 15 people required. Minimum order per salad: 5 each.

TRADITIONAL CHEF SALAD

Julienne Strips of Turkey, Ham, Cheddar and Provolone Cheese served over a bed of Mixed Greens; Topped with Crumbled Bacon and your Choice of Dressing
(Pre-select one: Ranch, Balsamic Vinaigrette, Honey Mustard or Thousand Island)

Salads served with a cookie & bottled water or soda.

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & Croutons; Tossed in House Caesar Dressing

Available as a Gourmet Wrap Upon Request

PLEASE NOTE: *Boxed lunches & salads available before 2pm.*

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success.
For a customized proposal, call 205.879.9996.

CREATE YOUR OWN DINNER BUFFET

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Spinach Salad with Dried Cranberries, Goat Cheese & Vinaigrette
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Corn Chowder
- Minestrone Soup*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Baked Chicken Parmesan
- Southern Fried Chicken
- Lemon-Rosemary Roasted Chicken Breast
- Pan-Roasted Market Fish with Tomato-Basil Sauce
- Sirloin Strip with Peppercorn Sauce
- Baked Ratatouille*
- Almond-Crusted Salmon with Citrus-Thyme Cream Sauce
- Marinated Flank Steak with Peppers & Onions
- Rosemary-Rubbed Top Round of Beef with Horseradish Cream
- Jambalaya with Shrimp, Chicken & Andouille Sausage
- Roasted Pork Tenderloin with Peach Salsa

**Vegetarian options*

SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Steamed Broccoli
- Broccoli Au Gratin
- Baked Vidalia Onions with Parmesan Cheese
- Sautéed Green Beans
- Orzo with Roasted Vegetables
- Spanish Rice
- Lima Bean & Sweet Corn Succotash
- Macaroni & Cheese

DESSERTS *(Please pre-select two)*

- Bread Pudding with Whiskey Sauce
- Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Seasonal Fruit Cobbler
- Key Lime Pie
- Carrot Cake with Cream Cheese Frosting

Dinner selections served with fresh bread & butter, iced tea, coffee & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. Themed buffets available upon request.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

PLATED DINNER OPTIONS

SALAD *(Please pre-select one)*

MIXED GREENS SALAD*

Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons & red onions

**Vegetarian option*

SPINACH SALAD*

Spinach with dried cranberries, goat cheese & vinaigrette dressing

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

ENTREE *(Please pre-select one)*

HARVEST HERB CHICKEN

Boneless Breast of Chicken with wild rice pilaf and herb butter

PECAN-CRUSTED CHICKEN

Chicken Breast encrusted with chopped pecans; served with honey-mustard

PAN-ROASTED MARKET FISH

Fillet of today's fresh catch - topped with citrus-thyme butter

SAUTEED SEA SCALLOPS

Seared Jumbo Sea Scallops with sweet corn & spinach

ROSEMARY RUBBED PORK LOIN

Tenderloin of Pork rubbed with fresh rosemary and topped with a whole grain mustard glaze

BRAISED BEEF SHORT RIBS

Red wine braised short ribs served with peppers & onions

GARLIC-ROSEMARY ROAST BEEF

Round of Beef seasoned with garlic & rosemary; sliced and served with horseradish cream

STEAK & CHICKEN DUO

4 oz. Tender Filet & Half of a Boneless Chicken Breast stuffed with herbed cheese

SURF & TURF DUO

4 oz. Tender Filet served with your pre-selected seafood option (broiled salmon fillet or grilled shrimp)

VEGETABLE NAPOLEON (VEGETARIAN OPTION)

Layers of eggplant, zucchini, red bell pepper, squash and portobello mushroom topped with parmesan and romano cheeses & a tomato-basil sauce *(Omit cheese for vegan option)*

DESSERTS *(Please pre-select one)*

- Blueberry Crumb Cheesecake
- Chocolate Layer Cake
- Carrot Cake with Cream Cheese Frosting
- Pecan Pie
- Dutch Apple Pie
- Fresh Berries with Sweet Cream

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.

PLEASE NOTE: *A minimum of 10 people required.*

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success.
For a customized proposal, call 205.879.9996.

CREATE YOUR OWN RECEPTION

COLD HORS D'OEUVRES *(Please pre-select three)*

- Imported & Domestic Cheese Tray served with fresh fruit & crackers
- **(V)** Crisp Market Fresh Vegetable Tray with your choice of hummus or ranch dressing *(Omit Ranch - **VGN**)*
- **(VGN)** Tomato, Basil & Roasted Garlic Bruschetta
- **(G) (V)** Sliced Fresh Fruit Display with honey-lemon yogurt sauce *(Omit Yogurt - **VGN**)*
- Tomato Mozzarella Skewers
- Chicken Salad Canapes

HOT HORS D'OEUVRES *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with tri-color tortilla chips
- Coconut Chicken Tenders with orange-marmalade sauce
- **(V)** Mushrooms stuffed with spinach
- Mushrooms stuffed with crabmeat
- **(V)** Mini Tuscan Ratatouille Tarts
- Smoked Chicken Quesadilla Cornucopias
- Shrimp & Grits Crisp
- Pork Pot Stickers
- Teriyaki Steak Skewers
- Miniature Sweet Potato Canapes

CHEF-ATTENDED STATIONS *(Please pre-select one)*

- Carved Roasted Top Round of Beef with miniature rolls, horseradish-cream & mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with miniature rolls & tropical fruit chutney
- Carved Honey-Glazed Ham with miniature rolls, rum-raisin sauce & dijon mustard
- Roasted Turkey Breast with miniature rolls, cranberry sauce & mayonnaise
- Pasta Station –
Your choice of two pastas:
tortellini, penne, bowtie or macaroni
And your choice of two sauces:
marinara, alfredo, or pesto cream

SELF-SERVE BEVERAGE STATION

- Lemonade
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

V = Vegetarian • **G** = Gluten Free • **VGN** = Vegan

PLEASE NOTE: *A minimum of 50 people required.*

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

HORS D'OEUVRES

Your Catering Sales representative will suggest necessary quantity based on your total guest count.

COLD SELECTIONS *(per piece; minimum of 25 pieces per selection)*

- V Tomato Mozzarella Skewers
- V Tomato, Basil & Roasted Garlic Bruschetta *(Omit Cheese - VGN)*
- G Asparagus Spears wrapped in Smoked Salmon
- G Jumbo Gulf Shrimp Display with Cocktail Sauce
- Tuna Tartare on Toast Points
- G Miniature Crabtinis
- Pimento Cheese Finger Sandwiches
- Vegetable Garden Canapes *(Omit Cream Cheese - VGN)*
- Black Pepper-Crusted Tenderloin with Dried Cherry Spread on Toast Points
- G Deviled Eggs
- G Chicken Salad in Cherry Tomatoes
- Black & Bleu Crostini
- VGN Asparagus Crostini with Red Pepper Pesto

HOT SELECTIONS *(per piece; minimum of 25 pieces per selection)*

- Miniature Sweet Potato Canapes
- V Mushrooms Stuffed with Spinach
- Mushrooms Stuffed with Crabmeat
- V Spanakopita
- V Mini Tuscan Ratatouille Tarts
- Barbecued Shrimp
- Coconut Shrimp with Thai Curry Sauce
- Shrimp & Grits Crisp
- Miniature Crab Cakes
- G Chicken & Andouille Sausage Skewers
- Chicken Spring Rolls with Sweet & Sour Sauce
- Coconut Chicken Tenders with Orange-Marmalade Sauce
- Smoked Chicken Quesadilla Cornucopias
- G Barbecued Chicken Satay
- G Spicy Buffalo Wings with Blue Cheese Dressing
- G Shrimp & Andouille Sausage Brochettes with Cajun Barbecue Butter
- Miniature Steak Sandwiches
- Teriyaki Steak Skewers
- G Bacon Wrapped Lobster Tail
- G Candied Bacon Lollipops
- G Lamb Lollipops
- Crab Beignets
- Zucchini Fritters
- G Bacon-wrapped Brussels Sprouts with Tabasco-Honey

V = Vegetarian • G = Gluten Free • VGN = Vegan

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

CARVING STATIONS & ACTION STATIONS

Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

ACTION STATIONS

PASTA STATION

Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese
Choice of sauce: marinara, alfredo or pesto cream

CAESAR SALAD STATION

Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese & croutons

SHRIMP & GRITS

Jumbo Shrimp sauteed in seasoned butter and served in a martini glass over a bed of southern style grits
Choice of accompaniments: bacon, green onion & shredded cheddar cheese

GARLIC MASHPOTINI STATION

Garlic Mashed Potatoes served in a martini glass
Accompaniments: whipped butter, BBQ butter, sour cream, shredded cheddar cheese, bacon & chives

MAC & CHEESE BAR

Creamy Macaroni & Cheese served in a martini glass
Accompaniments: Peppers, Herb-Seasoned Bread Crumbs & Shredded Pork

CARVING STATIONS

Roasted Beef Tenderloin

Roasted Prime Strip Loin

Honey Glazed Bone-in Ham

Roasted Turkey Breast

Top Round of Beef (Serves 75)

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, dijon mustard, mayonnaise, and/or cranberry sauce.

PLEASE NOTE: *Attendant fees are based on 2 hours of service.*

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success.
For a customized proposal, call 205.879.9996.

DISPLAY STATIONS & SWEETS

DISPLAY STATIONS *(A minimum of 20 people required)*

GRILLED TUSCAN ANTIPASTO
VEGETABLES WITH RUSTIC BREADS
A medley of farm fresh grilled vegetables;
served at room temperature

GARDEN CRUDITES
Harvest fresh, crisp garden vegetables served with
ranch dressing, hummus & pita chips

FRESH FRUIT & BERRY DISPLAY
Fresh seasonal fruit & berries
accompanied with yogurt & honey

CHEESE & FRUIT DISPLAY
A selection of regional and imported cheeses
served with fresh & dried fruit, local honey, smoked
almonds & assorted crackers

SPINACH & ARTICHOKE DIP
Served warm with toasted baguette

CHARCUTERIE BOARD
Assorted artisan cheeses and meats, olives,
mustard & chef's selection of rustic breads

SLICED SMOKED SALMON
With toast points & accompaniments –
chopped egg, capers, onion & tomatoes
SINGLE OPTION (serves 30-35)

CHILLED SEAFOOD DISPLAY
Maine lobster, alaskan king crab legs, jumbo shrimp &
lump crabmeat; served with cocktail & remoulade sauces

SOMETHING SWEET

Chocolate-Dipped Strawberries

Miniature Cheesecakes

A Variety of Macaroons

Chef's Selection of Chocolate Truffles

DESSERT DISPLAY *(A minimum of 50 people required)*

Assorted Cakes and Pies, Macaroons,
Chocolate Truffles & Chocolate-Dipped Strawberries

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

A LA CARTE

BEVERAGES

Fresh Brewed Regular & Decaffeinated Coffee
Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch
Assorted Specialty Hot Teas
Red Bull
Sports Beverages
Vitamin Water
Bottled Juices
Assorted Soft Drinks
Milk (whole or 2%)
Fiji Still Water 330mL
San Pellegrino Sparking 500mL

BY THE DOZEN

Assorted Bags of Chips
Assorted Candy Bars
Assorted Brownies
Cinnamon Rolls
Variety of Granola Bars
Seasonal Whole Fruit
Assorted Freshly Baked Cookies
Warm Pretzels with Whole Grain Mustard
Yogurt Parfaits

SAVORY SNACKS

Mixed Nuts
Creole Snack Mix
Truffle Popcorn
Caramel Popcorn

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.