Catering Menu

CAMBRIA SUITES CATERING POLICIES

Property Location

Property Code

Banquet Menus
A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least 3 weeks prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage produces for your event.

Outside Food + Beverage
No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. All food and beverages served must be provided by the hotel. No outside food and beverage may be offered to guests in event spaces. The hotel prohibits the removal of food and beverages from hotel premises by clients, or guests of clients. Food and Beverage pricing is subject to change without notice. Due to State Health code guidelines, we are unable to transfer food & beverage items from one event to another.

Guarantees
Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than 72 hours (3 business days) prior to date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than 72 hours prior to the date of the respective catering/event service, the hotel will be charge you for your original contract amount or the number actually served, whichever is greater.

Service Charge Sales Tax
All prices shown are subject to a service charge equal to 24% of total food and hosted beverage charges and state sales tax of 5.75%.

Payment Arrangements
A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) is available pending approval for charges in excess of $10,000.00. For charges of $10,000.00 and less, 50% of the estimated final master account invoice will be required as an advance payment to the hotel prior to the group's arrival/event date. Payment may be made via credit card or by check.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 72 hours prior to date of first catering/event service.

Function/Event Space
The hotel reserves the right to transfer function event space based on the increase or decrease in numbers of expected guests.

Coat Service Check
Contact your Catering Sales and/or Event Service Manager for details. Hotel is not responsible for lost or damaged articles checked with Coat Check Service attendant(s).

Decorations
Preferred vendors may be provided upon request for decor you wish to rent/purchase for your special occasion. Our hotel provides white linen and votive candles (three per table) complimentary.

Music + Entertainment
Contact your Catering Sales and/or Event Service Manager for details.

Parking
Valet parking and Self-Parking offerings are available. Pricing and directions can be provided by your Catering Sales and/or Event Service Manager for details.
Catering Menu

**Breakfast Buffets**  
*includes juice, coffee, tea, and water - 90 min food service*

**Continental**  $38 per person
- sliced seasonal fruit and berries *gf* | *ve* | *vg*
- steel cut oatmeal *ve* | *vg*
  - brown sugar | dried fruit | cinnamon
- yogurt *gf* | *ve*
  - granola | fresh berries | orange blossom honey
- muffins | danish | croissants
- bagels *ve*
  - whipped butter | cream cheese | assorted marmalades
  - toaster provided

**Traditional**  $44 per person
- scrambled cage free eggs *gf*
- sliced seasonal fruit and berries
- assorted pastries
- yogurt *gf* | *ve*
  - granola | fresh berries | orange blossom honey
- steel cut oatmeal *ve* | *vg*
  - brown sugar | dried fruit | cinnamon

*choose one: * *gf*
- bacon | pork sausage | chicken maple sausage
- turkey bacon | turkey sausage breakfast potatoes

**Enhancements**

**Omelet Station**  *gf*  $15 per person  
*chef required at an additional fee of $150.00*
- cage-free eggs | egg whites | egg substitute
- sausage | bacon | diced ham
- bell peppers | mushrooms | onions | tomatoes | spinach
- swiss | cheddar cheeses

**Breakfast Burrito**  $10 per person
*choose one:*
- egg | pepper jack | chorizo | peppers | onions
  - flour tortilla
- egg white | feta | spinach | mushrooms
  - roasted tomatoes | whole wheat tortilla
- egg | gruyere | bacon | peppers | onions | flour tortilla

**Breakfast Sandwiches**  $10 per person
*choose one:*
- egg | sharp cheddar | ham | croissant
- egg white | provolone | turkey bacon | english muffin
- egg | swiss | sausage | biscuit

**French Toast Station**  $8 per person
*choose two:*
- brioche dipped in bourbon vanilla bean batter *ve*
- maple syrup | Ghirardelli® caramel sauce
  - white chocolate sauce | milk chocolate sauce

**Biscuits and Gravy**  $7 per person
- buttermilk biscuits | sausage pepper gravy

**Cereal & Milk**  $5 per person
*soy or almond milk available upon request*
- assorted Kellogg® brand cereals *ve*

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*gf = gluten free  ve=vegetarian  vg = vegan*
Catering Menu

SNACKS + BAKERY SELECTIONS

- assorted pastries ve $72 per dozen
- assorted croissants ve $72 per dozen
- assorted nut + fruit breads ve $52 each
- fresh bagels + cream cheese ve $80 per person
- assorted muffins ve $72
- assorted fresh baked cookies ve $56
- assorted fresh baked brownies ve $56
- individual flavored greek yogurts gf | ve $7 each
- seasonal whole fruit gf | ve | vg $5 each
- sliced fresh fruit gf | ve | vg $7 each
- assorted granola + NUTRI*GRAIN® bars ve $6 each

BEVERAGES

- freshly brewed coffee $115 per gallon
- assorted hot tea $115 per gallon
- individual fruit juices - assorted $7 each
- individual sodas - assorted $6 each
- FIJI® bottled water $6 each
- Red Bull® energy drinks $8 each
- individual Starbucks® Frappuccino $7 each
- lemonade $45 per gallon
- brewed iced tea $45 per gallon
- juice $45 per gallon

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PM MEETING BREAKS

Chips + Dips \( ve \) $20 per person
- toasted pita triangles | tortilla chips | gourmet crackers
- salsa | guacamole | hummus | ranch dressing
- carrots | celery

Sweet Tooth \( ve \) $18 per person
- freshly baked brownies | freshly baked cookies | assorted dessert bars

Day at the Ball Park \( ve \) $18 per person
- jumbo pretzels | whole grain mustards | cracker jacks candy bars

Get up and Go \( ve \) $20 per person
- energy and granola bars | whole fruit | red bull | organic Gatorade®

Trail Mix Creation \( gf \| ve \) $22 per person
- banana chips | chocolate acai berries | cranberries apricots | golden raisins | pecans | walnuts chocolate chips | m&m®

Snacks
- assorted candy bars \( ve \) $6 each
- chocolate strawberries \( gf \| ve \) $72 per dozen
- mixed nuts \( ve \) $12 per pound
- individual bags of chips $5 each
- tortilla chips and salsa \( gf \| ve \) $12 per person
- jumbo pretzels | mustard + cheese \( ve \) $13 per person

BEVERAGES

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- assorted hot tea $115 per gallon
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- lemonade $45 per gallon
- brewed iced tea $45 per gallon
- juice $45 per gallon

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Catering Menu

Crafted Sandwich Buffet
$48 per person
90 minutes of food service. All lunch buffets include coffee, hot tea and water. Add soup $7 per person

Salad choose one:
- Field Greens Salad gf | ve | vg
  field greens | gorgonzola cheese | cucumbers
  cherry tomatoes | carrots | red onions | ranch dressing
- Spinach & Strawberry Salad gf
  baby spinach | goat cheese | lardons | citrus quinoa
  strawberries | raspberry vinaigrette
- Kale Caesar Salad gf | ve
  baby kale greens | parmesan cheese | herbed croutons
  cherry tomatoes | caesar dressing
- Chopped Wedge Salad
  romaine lettuce | blue cheese | bacon
  cherry tomatoes | herbed croutons | bleu cheese dressing
- Caprese Salad gf | ve | vg
  field greens | fresh mozzarella | cherry tomatoes | basil
  olive oil | balsamic reduction

Sandwiches choose three:
- Salmon Salad | focaccia bread | dill cream cheese
  lemon aioli | lettuce | tomato
- Grilled Chicken | sourdough bread | brie cheese | pesto
  lettuce | tomato | red onion
- Roasted Turkey | multi-grain bread | provolone cheese
  roasted garlic mayo | lettuce | tomato | red onion
- Shaved Honey Ham | french baguette | gruyere cheese
  honey dijon mustard | lettuce | tomato | red onion
- Roasted Prime Rib | french baguette | cheddar cheese
  horseradish cream | lettuce | tomato | red onion
- Caprese Salad Sandwich ve | ciabatta | mozzarella
  tomato | basil | olive oil + balsamic reduction
- Chicken or Turkey BLT Wrap | grilled chicken breast or
  sliced turkey breast | lettuce | tomato | bacon
  honey dijon mustard

- Mediterranean Wrap ve | hummus | artichoke hearts
  cucumber | roasted red pepper | feta cheese | spinach
  flour tortilla
- Curry Tofu Lettuce Wrap ve | bibb lettuce | tofu | curry
  raisins | cashews | scallions | yogurt
  multigrain flour tortilla

Side choose one:
- House Made Potato Chips gf | ve
- Fingerling Potato Salad gf | ve
  fingerling potatoes | chives | eggs | dijon mustard aioli
- Orzo Pasta Salad ve
  cherry tomato | dill | feta cheese | herb red wine
  vinaigrette
- Tomato Cucumber Salad gf | ve | vg
  grape tomatoes | persian cucumbers | red wine
  vinaigrette | basil
- Apple Napa Cabbage Cole Slaw gf | ve | vg
  seasonal apples | carrots | napa cabbage | parsley
  lemongrass vinaigrette

Dessert choose one:
- Assorted Cookies ve
  chocolate chip | oatmeal raisin | snickerdoodle | peanut
  butter
- Assorted Fruit Bars ve
  caramel apple crumble | raspberry almond crumble
  sour cherry chocolate streusel | meyer lemon
- Assorted Cupcakes ve
  chocolate | vanilla | carrot + cream cheese
  salted caramel
- Assorted Brownies ve
  double chocolate chunk | butterscotch blondies

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**Themed Buffets**

**Little Italy** $52 per person
- caprese salad ve | mozzarella | heirloom cherry tomatoes basil | olive oil | balsamic reduction
- chicken vesuvio gf | potatoes | garlic | oregano | white wine
- baked sea bass ve | caper cream sauce
- grilled eggplant parmesan ve | grilled eggplant | marinara mozzarella
- herb buttered linguini
- tiramisu ve

**West Loop** $58 per person
- onion soup | beef broth | roasted onions | sourdough croutons
- california chop salad | sweet gem | romaine cherry tomatoes | cucumbers | goat cheese | bacon avocado ranch dressing
- braised short ribs | confit cipollini onions | red wine demi
- smothered chicken breast | sautéed mushroom | fennel chicken demi
- vegetable ragout gf | ve
- mashed potatoes gf | ve
- chocolate raspberry cake | raspberry mousse chocolate sauce

**China Town** $50 per person
- seaweed salad ve | rice vinegar | garlic | green onion ginger
- mongolian beef | bell peppers | onion | black bean sauce
- sweet and sour chicken | pineapple peppers
- stir fried gai lan broccoli ve
- lo mein noodles ve
- orange ginger cheese cake ve
- fortune cookies ve

**By the Lake** $62 per person
- lobster bisque
- grilled calamari + shrimp salad | field greens sweet peppers | tarragon vinaigrette
- roasted sea bass | citrus beurre blanc
- chicken breast | crab | hollandaise sauce
- haricot verts with lardons
- gruyere & bacon scalloped potatoes
- bread pudding | fresh seasonal berries | crème anglaise

**The Pilsen** $50 per person
- southwest chopped salad gf | romaine | roasted corn black beans | queso fresco | tomatoes | chipotle ranch dressing | crisp tortilla strips
- soft flour tortillas + corn tortillas
- fajita vegetables | grilled peppers | zucchini | squash red onions | tomatoes | lime cilantro | vinaigrette
- lime cilantro chicken
- carne asada steak | sour cream | limes | jalapeños crema | tomatillo salsa | pico de gallo
- spanish rice gf
- refried beans gf
- tres leche cake ve

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Plated Options

All lunch buffets include coffee, hot tea, water, and bread + butter.

**Salad choose one:**
- Field Greens Salad gf | ve | vg
  field greens | gorgonzola cheese | cucumbers
  cherry tomatoes | julienned carrots | red onions
  ranch dressing
- Spinach & Strawberry Salad gf
  baby spinach | goat cheese | lardons | citrus quinoa
  fresh strawberries | raspberry vinaigrette
- Kale Caesar Salad gf | ve
  baby kale greens | shaved parmesan cheese
  herbed croutons | cherry tomatoes | caesar dressing
- Chopped Wedge Salad
  romaine lettuce | blue cheese | bacon | cherry tomatoes
  herbed croutons | bleu cheese dressing
- Caprese Salad gf | ve | vg
  field greens | fresh mozzarella | cherry tomatoes | basil
  olive oil | balsamic reduction

**Third Course choose one:**
- New York Cheesecake ve
  fresh berries | strawberry sauce | vanilla bean
  whipped cream
- Red Velvet Cake ve
  whipped cream cheese | chocolate
- Mango Mousse Coconut Pave ve
  shaved coconut | mango coulis
- Espresso Chocolate Cake ve
  accented with raspberry coulis
- Carrot Cake ve
  cream cheese icing | candied walnut

**Second Course choose one:**
- Petite Filet Mignon $88 per person
  bordelaise sauce
- Herb Crusted Sea Bass $84 per person
  lemon tarragon butter sauce
- Roasted Pork Chop $80 per person
  roasted apple + cranberry chutney
- Roasted French Breast of Chicken $80 per person
  champagne cream sauce
- Butternut Squash Ravioli ve $78 per person
  sage beurre blanc
- Roasted Fillet of Salmon $84 per person
  lemon caper sauce

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**PASSED OR PLACED HORS D’OEUVRE**
minimum order of 25

**Chilled Selections $7 per piece**
- Shrimp Cocktail *gf* | *ve* - bloody mary cocktail sauce
- Vegetable Spring Rolls *ve* - thai chili sauce
- Caprese Skewer *gf* | *ve* - white balsamic reduction
- Tuna Tartar - wanton chip | wasabi aioli
- Prosciutto Wrapped Melon *gf*
- Tomato Basil Bruschetta *ve* - parmesan | aged balsamic
- Shrimp Ceviche - cucumber slice
- Beef Tenderloin Crostini - brioche | caramelized shallots horseradish
- Smoked Salmon Roulade Skewer - caper dill cream cheese
- Artichoke & Red Pepper Hummus *v* - pita chips

**Displays 90 minute food service**
- Vegetable Crudité Display *gf* | *ve* $18
  ranch dip | red pepper hummus
- Seasonal Sliced Fresh Fruit *gf* | *ve* $14
  fruit | berry | melon | honey | greek yogurt dip
- Artisan Cheese *v* $22
  aged cheddar | gouda | swiss | garlic boursin | brie | goat havarti | feta | gherkins | marmalade | grapes | gourmet crackers | garlic toasted crostini
- Antipasto $19
  grilled vegetables | prosciutto | salami | capicola | garlic toasted crostini | marinated olives
- Shellfish
  spicy cocktail sauce | lemon wedges | tabasco
- Fresh Jumbo Shrimp
- Fresh Pacific Crab Claws
- Fresh Oysters on the Half Shell

**Warm Selections $7 per piece**
- Crab Cake - siracha aioli
- Shrimp Dim Sum - dim sum sauce
- Black Bean Empanada *ve* - roasted tomato salsa
- Chicken Satay - peanut sauce
- Beef Satay - teriyaki sauce
- Beef Wellington - truffle aioli
- Jerk Chicken Skewer - pineapple chutney
- Bacon Wrapped Shrimp - stuffed with crab
- Spanakopita - spinach cream

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STATIONS

Breads and Spread  $18 per person
- toasted baguette | pita chips
- tomato + basil tapenade | red pepper hummus

Deconstructed Salad Station  $18 per person
- romaine lettuce | mixed baby field greens
- bacon | hard boiled egg | croutons | parmesan cheddar | roasted nuts | bell pepper | chive | red onion cucumber | tomato
- ranch | caesar | balsamic vinaigrette

Baked Potato Bar gf  $18 per person
- bacon | cheddar | jalapeños | green onion
- sour cream | butter

Slider Station  $18 per person
- beef slider - balsamic onions | cheddar | garlic aioli brioche roll
- turkey slider - bacon | cranberry chutney | herb focaccia
- prime rib slider - sautéed peppers + onions | provolone french roll

Pasta Station  $24 per person
served with breadsticks, crushed red peppers, and parmesan cheese
- choose two pastas:
  penne | cheese tortellini | cavatappi
- choose two sauces:
  sweet basil marinara | alfredo | pesto
- choose four items:
  chicken | Italian sausage | onion | baby spinach | basil olives | bell peppers | shrimp (add $4.00 per person)

Carving Stations
includes brioche + sourdough rolls
uniformed chef required at an additional fee of $150.00

- Prime Rib serves 25  $550 each
- Tenderloin of Beef serves 15  $450 each
- Roasted Free-Range Turkey serves 30  $400 each
- Honey Mustard Glazed Ham serves 30  $300 each

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BAR SERVICE
A bartender fee of $150.00 applies for all bar options. A two hour minimum is required for all bar options. The bartender fee will be waived if bar sales exceed $700.00 (non-inclusive of taxes, gratuity and service charge)

Host Bar Packages
all prices subject to addition of service charge + sales tax

House Liquor 2 Hours $40 pp
each additional hour add $12 pp

Domestic Beer & Wine 2 Hours $35 pp
each additional hour add $10 pp

Premium Liquor 2 Hours $44 pp
each additional hour add $15 pp

Premium Beer & Wine 2 Hours $39 pp
each additional hour add $12 pp

Non Alcoholic Beverages
• freshly brewed coffee  $115 per gallon
• assorted hot tea   $115 per gallon
• individual fruit juices - assorted  $7 each
• individual sodas - assorted  $6 each
• FIJI® bottled water  $6 each
• Red Bull®/energy drinks  $8 each
• individual Starbucks® Frappuccino  $7 each
• lemonade  $45 per gallon
• brewed iced tea  $45 per gallon
• juice  $45 per gallon

Consumption & Ticket Bar Experiences:
• $14 per Cocktail
• $11 per glass of Wine
• $15 per Premium Cocktail
• $10 per bottle of Premium Beer
• $9 per bottle of Domestic Beer

Domestic Beer:
• Miller Lite | Coors Light | Budweiser | Bud Light
  Michelob ultra

Premium Beer:
• Stella Artois | Blue Moon | 312 | Daisy Cutter
  Corona Extra

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