



EMBASSY SUITES  
HOTELS®

## Dinner Selections

### Buffet

20% Service Charge & Applicable Sales Tax will be added to all Food & Beverage Items.  
Prices & Menu Items are Subject to Change.  
25 Person Minimum

#### Pasta Dinner Buffet

**\$29.95 per person**

Classic Caesar Salad – Crisp Romaine Lettuce tossed with Shaved Parmesan and Garlic Croutons

Antipasta Salad – Mixed Greens tossed with Ham Strips, Julienne Pepperoni, Olives, Roasted Red Peppers, Pepperoncini, Diced Provolone Cheese and Italian Dressing

Penne and Fettuccini Noodles

Sauce Selections – Select Two (2)

Alfredo, Bolognese, Marinara

Protein Selections: Select Two (2)

Sliced Breast of Chicken, Meatballs, Shrimp

Baskets of Garlic Bread

Tiramisu and Cannoli

New York Cheesecake with Cherry and Blueberry Sauces

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

Iced Tea

#### The Southwest Dinner Buffet

**\$34.95 per person**

Tortilla Soup Station – Fresh Tortilla Strips, Shredded Cheddar Cheese, Sour Cream and Diced Tomatoes

Southwest Green Salad

With Sweet Corn, Diced Tomatoes, Black Beans, and Monterey Jack Cheese served with a Chipotle Dressing

Beef Fajitas – Grilled Strips of Marinated Beef Sautéed with Green Peppers, Red Peppers and Onions

Chicken Fajitas – Grilled Strips of Chicken Sautéed with Green Peppers, Red Peppers and Onions

Cilantro Rice

Beans

Flour Tortillas

Flan

Chocolate Torte

Churros

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

Iced Tea



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Buffet, Continued

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### California Dinner Buffet

**\$38.95 per person**

Mixed Green Salad tossed with Dried Cranberries, Avocado, Feta Cheese and Candied Walnuts with a Champagne Vinaigrette Dressing

Caprese Salad – Fresh Mozzarella Cheese, Tomatoes and Basil topped with Olive Oil and Balsamic Reduction

Seared Breast of Chicken with Lemon and Local Temecula Valley Olive Oil

Marinated Tequila Lime Cilantro Shrimp Skewers

Sautéed Crab and Shrimp Cakes with Remoulade Sauce

Rice Pilaf

Herbed Israeli Couscous

Seasonal Fresh Vegetables

Assorted Artisan Rolls and Butter

Fresh Seasonal Fruit Panna Cotta with Berry Coulis

Chocolate Torte

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

Iced Tea

### Cellar Master Dinner Buffet

**\$38.95 per person**

Caprese Salad – Fresh Mozzarella Cheese, Tomatoes and Basil topped with Olive Oil and Balsamic Reduction

Temecula Wine Country Salad – Mixed Greens, Orange Segments, Roasted Pine Nuts and Goat Cheese with Champagne Vinaigrette

Roasted Mustard New York Strip Steak, Wild Mushroom Ragout, Au Jus

Sautéed Breast of Chicken with Artichoke Cream Sauce

Roasted Loin of Pork with Apple and Onions

Garlic Herb Mashed Potatoes

Rice Pilaf

Seasonal Fresh Vegetables

Assorted Artisan Rolls and Butter

New York Cheesecake with Raspberry Coulis

Fresh Seasonal Fruit Tarts

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

Iced Tea



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### Wine Merchants Dinner Buffet

**\$47.95 per person**

Assorted Canapés to Include:

Olive Tapenade on Crostini

Fresh Mozzarella, Tomato and Basil Caprese Skewers

Crostini topped with Fig Jam, Goat Cheese and Prosciutto

Temecula Wine Country Salad – Mixed Greens, Orange Segments, Roasted Pine Nuts and Goat Cheese with Champagne Vinaigrette

Roasted Mustard New York Strip Steak, Wild Mushroom Ragout, Au Jus

Sautéed Breast of Chicken with White Wine, Tomato and Basil Cream Sauce

Mediterranean Salmon – with Artichoke Hearts, Tomato, Asparagus and Capers

Roasted New Potatoes

Rice Pilaf

Herbed Israeli Couscous

Seasonal Fresh Vegetables

Assorted Artisan Dinner Rolls and Butter

Chocolate Ganache Torte with Raspberry Coulis

Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

Iced Tea