



Catering Menu



FORT LAUDERDALE

141 SW 19th Court • Dania Beach, FL 33004 • (954) 889-2600

CAMBRIASUITES.COM

Catering Menu

CAMBRIA SUITES CATERING POLICIES

Banquet Menus

The menus provided are merely suggested items and may be customized to meet your specific requirements. The Catering Department will work directly with you and the Food & Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be made at least seven (7) days in advance to ensure proper and timely ordering of your menu for your event.

Outside Food & Beverage

No outside food and beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food or beverage ordered by your group during your event may not be taken from the hotel.

Guarantees

The guaranteed attendance for your event must be communicated to your catering representative no later than 72 hours prior to the scheduled date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. If no guarantee is provided to the hotel, you will be billed 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 of 20% (for setup, servicing and cleanup) and state sales tax of 6% (6% on food & beverage). Prices noted on the following menu do not include the service charge or tax, which will be applied to your final invoice at the end of your event.

Payment Arrangements

- A master account may be established for room, tax, food and beverage, as well as any miscellaneous charges incurred during the function.
- A credit card can be used as long as the group completes and signs the credit card authorization form provided by the hotel.
- A group can pay by check, but it must be received at least 14 days prior to the event.

Catering Menu

CONTINENTAL BREAKFAST

service for one hour - 10 person minimum

Rise & Shine | \$6.95

- assorted freshly baked fruit muffins & danish
- basket of whole seasonal fruit
- orange juice
- freshly brewed Wolfgang Puck® coffee, Numi® organic tea & honey

Breakfast Bar | \$9.95

- Quaker oatmeal | banana | strawberries | brown sugar | honey | cream | raisins
- “yogurt bar” | berries | bananas | granola
- fruit salad | orange juice
- freshly brewed Wolfgang Puck® coffee, Numi® organic tea & honey

Reflect **Breakfast Buffet | \$9.95** *(for groups of fewer than 10 people)*

- join us at our *Reflect* Buffet after 8:00am

All-American Breakfast Buffet | \$10.95

- scrambled eggs with cheese | salsa
- bacon | sausage | breakfast potatoes
- freshly baked fruit muffins | danish
- fresh fruit salad | iced assorted juices
- freshly brewed Wolfgang Puck® coffee, Numi® organic tea & honey

BREAKFAST BUFFET ENHANCEMENTS

Waffle Station | \$4 per person

- buttermilk waffles | strawberry | banana | maple syrup | butter | whipped cream

Oatmeal Bar | \$4 per person

- Quaker oatmeal | banana | strawberries | brown sugar | honey | cream | raisins

Yogurt & Juices | \$5 per person

- bowl of yogurt | bananas | strawberries | fruit salad | crunchy granola
- iced pitchers of orange juice | cranberry juice | apple juice

Catering Menu

BREAKFAST A LA CARTE

Continental Items

- assorted freshly baked muffins |
assorted danish | butter
\$22 per dozen
- assorted seasonal whole fruit | bananas |
apples | oranges
\$1 per piece
- assorted granola bars
\$2 each
- toaster station with english muffins |
croissants | butter | jelly | peanut butter
\$24 per dozen
- PowerBars® | ZonePerfect® bars
\$3 each

Beverages

REQUIRED

- Wolfgang Puck® coffee or decaf
\$26 per gallon
- Numi® organic tea
\$16 per gallon
- pitchers of orange | cranberry | apple juice
\$22 per gallon
- assorted bottled fruit juices
market price
- freshly brewed coffee | tea service |
assorted sodas | bottled water
 - 4 hours of beverage service
\$6 per person
 - 8 hours of beverage service
\$9.50 per person

Catering Menu

LUNCH BUFFET

The Working Lunch | \$14 per person *choose soup or salad or add \$2 for both*

- Cambria's chicken noodle & vegetable soup
- chopped iceberg salad with bacon | crumbled bleu cheese | red onion | tomato | egg | scallion | bleu cheese dressing
- ciabatta bread | butter
- triangles of club sandwiches | roasted turkey | ham | bacon | tomato | lettuce | basil-pesto mayo | 9-grain bread
- assorted dessert bars | toffee crunch blondie | fabulous chocolate chunk | lemon crumb

Build Your Own Deli Sandwich | \$12.50 per person

- cole slaw
- bags of assorted chips
- sliced deli meats | sliced turkey | ham | Swiss & provolone cheese | chicken salad with lettuce | sliced tomato | red onion | pickles | pepperoncini | ciabatta bun | 9-grain bread | white bread | flavored mayonnaise | mustard
- chocolate chip | oatmeal | peanut butter cookies

American Burger Buffet | \$14 per person

- chopped mixed greens with tomato | red onion | croutons | red wine vinaigrette dressing on side
- Cambria's American angus burger with American cheese | tomato | lettuce | onion | pickle | thousand island dressing | soft bun
- turkey, guacamole & portobello burger with lettuce | onion | tomato | soft bun
- french fries | ketchup
- lemon crumb bars | chocolate chip cookies

Roast Chicken & Broccoli* | \$16 per person

- chopped iceberg salad with crumbled bleu cheese | red onion | tomato | egg | scallion | bleu cheese dressing on side
- herb roasted breast of chicken | mushrooms | sautéed broccoli
- sliced watermelon platter | cheesecake lollipops | strawberry sauce

*Gluten Free

Catering Menu

LUNCH BUFFET CONTINUED

Italian Buffet | \$14 per person

- Caesar salad with parmesan cheese | croutons
- ciabatta bread | butter
- fabulous chocolate blondie | lemon crumb bars

choose one pasta or add \$4 for both

- orecchiette pasta with classic meat bolognese sauce
- penne pasta with meatballs | marinara sauce | parmesan

“Mexican” Taco Bar | \$15 per person

- quick seared & seasoned chicken fajita with peppers & onions
- Mexican seasoned ground beef
- soft flour tortillas | hard taco shells
- taco bar fixings | chopped tomato | lettuce | cheddar cheese | guacamole | salsa
- borracho beans
- sliced watermelon | lemon crumb bars

BBQ Buffet | \$17 per person

- backyard baked beans
- crispy onion rings
- BBQ pork ribs (2 ribs pp)
- BBQ brushed breast of chicken
- creamy cole slaw
- toffee crunch blondie | peanut butter cookies

LUNCH BUFFET ENHANCEMENTS

Caesar Salad | \$4 per person

- chopped romaine | parmesan | croutons | parsley | Caesar dressing
- Add chicken breast for \$5. Add shrimp for \$10.

Iceberg Salad | \$4 per person

- sliced iceberg lettuce | crumbed bleu cheese | red onion | marinated tomato | egg | bacon | scallion | bleu cheese dressing

Other Options

- sautéed broccoli & mushrooms with E.V.O.O. \$3 per person
- hot buttery mashed potatoes \$3 per person
- french fries & ketchup \$3 per person
- crispy chicken nuggets (40 pc) \$50
- ciabatta bread & butter \$.50 each
- hot Cambria chicken noodle soup (2 qt.) \$30
- assorted bags of chips \$2 per bag
- mac & cheese \$4 per person
- backyard beans \$3 per person
- cole slaw \$2 per person
- orecchiette pasta \$5 per person
- penne pasta \$5 per person
- bbq chicken breast \$6 per person

Catering Menu

PLATED LUNCHES

maximum 15 guests

Cambria Cobb Salad | \$10 per person

- chopped mixed greens tossed with balsamic vinaigrette and 9 rows of turkey | ham | crumbled bleu cheese | bacon | egg | tomato | corn | scallion | red onion | ciabatta bread | butter

Triple Decker Club Sandwich | \$8 per person

- sliced turkey | ham | bacon | tomato | lettuce | basil-mayo | 9-grain bread

Cambria American Angus Burger | \$9 per person

- American cheese | iceberg lettuce | tomato | red onion | pickle | thousand island dressing | soft bun

Green Chile & Egg Angus Burger | \$9 per person

- green chiles | jack cheese | over hard egg | cilantro | avocado-mayo | soft bun

Chicken on Ciabatta | \$8 per person

- provolone | Italian dressed romaine | red onion | artichoke-pepper relish | garlic-mayo | ciabatta bun

Caesar Salad | \$4 per person

- chopped romaine | parmesan | croutons | parsley | Caesar dressing
- Add chicken breast for \$5. Add shrimp for \$10.

Orecchiette Pasta with Classic Bolognese | \$13 per person

- parmesan cheese | ciabatta bread | butter

Albacore Tuna Sandwich | \$8 per person

- albacore tuna salad | romaine lettuce | tomato | red onion | mayo | 9-grain bread

Cool Tuscan Chicken Sandwich | \$8 per person

- griddled breast of chicken | melting provolone cheese | roasted red pepper & artichoke relish | romaine lettuce | basil-mayo | ciabatta bread

Side Enhancements for Plated Lunches

- french fries \$3
- cole slaw \$4
- fruit salad \$4
- caesar side salad \$3
- iceberg side salad \$4
- onion rings \$4
- mac & cheese \$4
- assorted chips \$2
- sautéed broccoli \$4

Catering Menu

BOXED LUNCHES

*choose one of the following – \$13 per unit
maximum 100 guests*

Cambria Cobb Salad

Albacore Tuna Sandwich

Turkey Sandwich on 9-grain Bread

“Cool” Tuscan Chicken Sandwich

*Boxed lunches are all served with a bag of chips,
a whole fruit, cookie and a bottle of water in a
large “to-go” box*

AFTERNOON BREAKS

Cool Summer Fruit | \$9 per person

- platter of cool sweet summer watermelon | grapes | strawberry kabobs | strawberry yogurt dip | assorted iced vitaminwater® drinks | bowl of cherries (optional)

Cookie Monster | \$8 per person

- freshly baked chocolate chip | oatmeal raisin | peanut butter cookies
- bowls of plain & peanut m&m's™
- cold chocolate milk | 2% milk

Build Your Own Sundae Bar | \$9 per person

- vanilla ice cream with bowls of chopped nuts | bananas | strawberries | pineapple | whipped cream | strawberry sauce | chocolate sauce | caramel sauce | crushed cookies | m&m's™

Soup for the Soul | \$7 per person

- Cambria's hot chicken noodle soup
- tomato soup with basil-pesto

Burger Bites & French Fries | \$9 per person

- select one of our fashionable American-style hamburgers, cut into quarters, displayed on a warm board
- french fries with ketchup | basil-pesto mayonnaise

Catering Menu

AFTERNOON BREAKS CONTINUED

“Lollipop - Lollipop” | \$10 per person (2 pieces of the following)

- crispy chicken lollipops | bleu cheese buffalo dipping sauce
- pretzel lollipops | beer & cheddar fondue

Additional Option:

- lemon-shrimp lollipops | cocktail sauce
(add \$6; 2 pieces per person)

A Sweet Jolt | \$9 per person

- assorted dessert bars | toffee crunch blondie | fabulous chocolate chunk | lemon crumb
- plain & peanut m&m's™
- assorted candy bars | Rice Krispies® treats
- freshly brewed Wolfgang Puck® coffee | assorted sodas

Chips & Dips | \$9 per person

- potato chips | French onion dip
- spinach & artichoke dip with crostini
- buffalo chicken | bleu cheese dip | tortilla chips

The Salty Señorita | \$9 per person

- tortilla chips | salsa | guacamole | beef taquitos | spicy jack cheese dip

AFTERNOON A LA CARTE MENU

Snacks & Bakery Items

- fudge brownies | \$22 per dozen
- toffee crunch blondie or lemon crumb bars | \$22 per dozen
- bags of assorted chips | \$2 each
- assorted freshly baked cookies | \$22 per dozen
- assorted granola bars | \$2 each
- assorted candy bars | \$2 each
- fresh tortilla chips | salsa (serves 15) | \$25 per bowl
- potato chips | dip (serves 15) | \$25 per bowl
- mixed nuts or roasted peanuts | (individual bags) \$2 each
- PowerBars® | ZonePerfect® bars | \$3.59 each
- warm stadium pretzels | mustard & cheese fondue | \$25 per dozen
- popcorn | \$3 per bowl

Afternoon Break Beverages

- lemonade | freshly brewed iced tea | \$22 per gal.
- bottled water | \$2 each
- bottled Powerade® & other sports drinks | \$3 each
- assorted sodas | \$2 each
- Wolfgang Puck® coffee or decaffeinated coffee | \$26 per gal.
- Numi® organic teas | \$16 per gal.

Catering Menu

DISPLAYED HORS D'OEUVRES

Spinach & Artichoke Dip | \$75 per order *(one order serves 20-25 people)*

- hot blend of creamy cheese | spinach | artichoke hearts | ciabatta crostini | tortilla chips

Pretzel Bite “Lollipops” | **\$75 for 50 pieces**

- salty, warm pretzel bites on a lollipop stick with warm local beer & cheddar fondue

Swedish Meatballs | \$85 for 50 pieces

- meatballs baked in rich brown gravy served with skewered gherkin pickles to “pick” your meatball

Mushroom & Meatball Satay with Pesto | **\$100 for 50 pieces**

- skewered meatball & mushroom | morel sauce drizzled with basil pesto

“Capreze” Tomato & Mozzarella Satay | **\$100 for 50 pieces**

- skewers of cherry tomato | fresh mozzarella | creamy basil-pesto dip

Creamy Buffalo Chicken & Bleu Cheese **Dip | \$100 per order**

(one order serves 20-25 people)

- cooked, shredded & chopped chicken breast mixed with buffalo sauce | bleu cheese | served warm with tortilla chips

Chicken Drumsticks | \$75 for 50 pieces

- chicken drumsticks lightly coated with your choice of BBQ glaze or buffalo glaze | ranch or bleu cheese dipping sauce

Catering Menu

DISPLAYED RECEPTION PLATTERS & DISPLAYS

Cheese Platter

- cubes & sticks of assorted cheese | grapes | assorted crackers
 - small tray serves up to 20 guests
\$45 per tray
 - large tray serves up to 40 guests
\$85 per tray

Fruit Kabob Platter | \$2 per skewer

- strawberries | grapes | pineapple skewers | strawberry yogurt dip

Sliced Melon & Strawberries

- sliced seasonal melon | pineapple | half cut strawberries | grapes
 - small tray serves up to 15 guests
\$40 per tray
 - large tray serves up to 40 guests
\$95 per tray

Chilled “Lemon-Shrimp” Lollipops | \$125 for 50 pieces

- lemon & E.V.O.O.-tossed xl-shrimp on a lollipop stick with horseradish cocktail sauce and basil-mayonnaise

“Market Display” of American Cheese, Fruit & Salami | \$200 per order *(one order serves 20-25 people)*

- large pieces of Swiss cheese with cut cubes
- large pieces of pepper jack cheese
- large pieces of provolone with cut wedges
- display bowls of strawberries | grapes | olives | pepperoncini | salami sticks
- crispy ciabatta crostini | assorted crackers

Crudités “On the Rocks” | \$3 each

- fresh cut celery | carrot | cucumber sticks | florets of broccoli & cauliflower | cherry tomato satay | bleu cheese or ranch dipping sauce

Catering Menu

THEMED BUFFET DINNERS

A Tour Through Italy | \$27 per person

- chopped romaine | parmesan | croutons | Caesar dressing
- sliced tomatoes | fresh mozzarella | shaved red onion | E.V.O.O. | balsamic vinaigrette
- ciabatta bread | butter
- penne pasta | marinara sauce | tiny meatballs | parmesan
- roman chicken cutlets | garlic sautéed broccoli | creamy alfredo orecchiette pasta

A Home Cooked Meal | \$29 per person

- garden chopped mixed greens tossed with tomatoes | red onions | crumbled bleu cheese | croutons | choice of red wine vinaigrette or ranch dressing
- slow cooked pot roast | sweet carrots | onions | garlic mashed potatoes | mushroom gravy
- ciabatta bread | butter
- platter of cool watermelon | grapes

The Tailgate | \$22 per person

- bags of assorted chips
- bowl of cole slaw
- 8 oz. angus burger | charred hot dogs | cheddar | pepper jack cheese | sliced tomato | pickles | onions | lettuce | mustard | mayonnaise | ketchup | relish | sauerkraut
- hamburger buns | hot dog buns

Buffet Enhancements | \$3 per person

- add vegetables to your buffet | \$75 (serves 25 ppl) corn | broccoli | green beans | vegetable medley
- soup or chili | \$75 (serves 25 ppl) Cambria chicken noodle soup | crackers | Colorado beef & bean chili | condiments
- add a starch | \$75 (serves 25 ppl) mashed potatoes | gravy | oven-roasted home fried potatoes & onions | cheddar mac & cheese | baked BBQ beans | borracho beans

Catering Menu

THEMED BUFFET DINNERS CONTINUED

Mexican Fiesta | \$27 per person

- garden salad with tomatoes | cucumber | crushed tortilla chips | green chile cilantro ranch dressing
- steamed beef tamales | salsa
- shredded chicken | pepper & onion enchiladas | sour cream | guacamole
- borracho beans | cheddar cheese
- Mexican fiesta rice

Backyard BBQ | \$27 per person

- tossed iceberg lettuce | bacon | eggs | tomato | red onion | bleu cheese dressing or herb vinaigrette
- cole slaw
- BBQ-brushed pork ribs | chicken breast
- baked beans
- baked cheddar “mac & cheese”

Market “Fresh & Light” Cooking | \$35 per person

- chopped fresh lettuce | ripe tomatoes | cucumber | red onion | balsamic vinaigrette
- roast breast of chicken | sautéed broccoli
- seared skirt steak | sautéed mushrooms | spinach

CREATE YOUR OWN BUFFET

minimum 20 guests / \$29 per person / all buffets include ciabatta bread and butter

Choice of Two Salads

- chopped mixed greens | tomato | red onion | cucumber | croutons with choice of 2 dressings
- tossed Caesar salad
- iceberg salad with bacon | egg | tomato | red onion | bleu cheese dressing
- fresh seasonal fruit salad
- cole slaw
- mixed pasta & vegetable vinaigrette salad

Choose Two Entrées

- slow-cooked pot roast
- herb-seared breast of chicken
- chicken cutlets with provolone
- sliced roasted turkey | gravy
- slow-cooked BBQ beef brisket
- honey-glazed ham
- baked ziti marinara
- penne pasta | meatballs

Catering Menu

CREATE YOUR OWN BUFFET CONTINUED

Choose One Starch

- mashed potatoes
- roasted garlic mashed potatoes
- oven-roasted home fried potatoes & onions
- creamy cheddar “mac & cheese”
- borracho beans

Choose One Vegetable

- sautéed buttery corn
- sautéed garlic green beans & red peppers
- sautéed fresh broccoli florets
- sautéed sliced mushrooms | scallions
- roasted medley of vegetables

DINNER A LA CARTE

Seared Skirt Steak with Sautéed Mushrooms | \$20 per person

- sautéed spinach & mushroom |
morel mushroom sauce | basil pesto

Seared Breast of Chicken with Broccoli | \$16 per person

- sautéed broccoli & mushroom | E.V.O.O. broth

Orecchiette Pasta with Classic Bolognese | \$16 per person

- grated parmesan | chopped parsley

Lemon-Seared Atlantic Salmon with Green Chile Grits | \$21 per person

- cilantro | scallions

Carolina-Glazed BBQ Pork Ribs | full rack \$25 per person

- mashed potatoes | cole slaw

Crab Cake & Sautéed Prawns | \$27 per person

- truffle creamed corn | sautéed broccoli

Catering Menu

DESSERTS

Dessert Bars

platters of 2 x 2 dessert bars with accompanying chocolate, caramel and strawberry sauce

- toffee crunch blondie | \$2 each
- fabulous chocolate chunk | \$2 each
- lemon crumb bars | \$2 each
- chocolate silk brownies | \$2 each

Cookies

platters of freshly baked cookies; all required

- chocolate chip | \$2 each
- sugar cookie with m&m's™ | \$2 each
- white chocolate macadamia | \$2 each
- oatmeal raisin | \$2 each
- peanut butter | \$2 each

Ice Cream Sundae Bar | scoop your own | \$9 per person

- vanilla ice cream with chopped nuts | caramel topping | chocolate sauce | chopped pineapple | crushed cookies | m&m's™ | whipped cream

Dessert Table | \$5.50 per person

- assorted dessert bars
- assorted cookies
- seasonal pie with whipped cream

Dessert Lollipops | \$1 each

“fun & cool” presentation

- New York cheesecake lollipops rolled in Oreos® dust | strawberry sauce
- chocolate brownie lollipops rolled in graham cracker dust | caramel sauce

Freshly Baked Apple, Cherry & Pumpkin Pie | \$4 per person

with whipped cream

- add a scoop of vanilla ice cream | \$1 per person

Cambria “Good Night” Truffle Chocolates | \$12 Per Dozen

with whipped cream

Catering Menu

BEVERAGE SELECTIONS

A bartender fee of \$100 will apply with a two-hour minimum per bartender. A \$400 minimum must be met to waive each bartender fee. One bartender is recommended per 50 guests for your events.

Host Bar

- well drinks | \$5
- premium drinks | \$7
- domestic beer | \$3.50
- imported beer | \$4.50
- white wine | \$5.50
- red wine | \$6.50
- soft drinks | \$2
- bottled water | \$1.50

Cash Bar

all prices include state tax

- well drinks | \$6
- premium drinks | \$8
- domestic beer | \$4
- imported beer | \$5
- chardonnay | \$6
- merlot | \$7
- cabernet | \$7
- soft drinks | \$3
- bottled water | \$2

Well Brands

- house brand vodka | gin | whiskey | tequila | scotch | rum

Premium Brands

- Jack Daniel's | Smirnoff | Crown Royal | Johnny Walker Red | Tanqueray | Captain Morgan | Cuervo Silver | Hennessy VSOP

Domestic Beer – Choose Two

- Budweiser | Miller Light | Michelob Ultra | Coors Light

Imported Beer – Choose One

- Heineken | Amstel Light | Corona

Craft Beer – Choose One

- National and local selections available

Premium Wines – Choose Two

- BV Coastal Estates: Chardonnay | Pinot Grigio | Riesling | Sauvignon Blanc | Cabernet

Catering Menu

AUDIO-VISUAL EQUIPMENT

Presentation

- flipchart (easel, paper, markers) | \$25
- easel | \$10
- power strip | \$5
- extension cord | \$5

Microphones

- handheld wired microphone | \$20

Projectors

- LCD | \$125

Podiums

- full size floor podium | \$40

Phone & Phone Lines

- Polycom conference phone | \$70

