

Catering Menu



CAMBRIA hotels & suites
Washington D.C. Convention Center

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www.cambriadc.com

Cambria All Day Meeting Package

Breakfast Buffet (select one)

- Rise & Shine
- Wellness Breakfast
- All-American Breakfast

Lunch Buffet (select one)

- Build Your Own Deli
- American Burger Slider
- Tour of Italy
- “Mexican Taco Bar”

Break (select one)

- Cookie Monster
- 7th Inning Stretch
- A Sweet Jolt

Cambria All Day Meeting package will come with an all day beverage service and 10% discount on Audio Visuals

\$110 per person

Menu pricing subject to change. All Food & Beverage charges are subject to **22%** service charge and **10%** DC tax.

Continental Breakfast Buffet

Rise & Shine | \$25

- Freshly baked blueberry & banana walnut
- Whole fruit
- Vanilla yogurt
- Selection of pastries
- Selection of two juice
 - Orange, apple, cranberry, or grapefruit juice
- Freshly brewed coffee and tazo tea & honey

Wellness Breakfast | \$32

- Quaker oatmeal with assorted toppings
 - Banana | blueberries | strawberries | brown sugar | honey | cream
- Yogurt bar with a variety of toppings
 - Berries | granola | walnuts | raisins
- Seasonal fresh cut fruit
- Selection of two juice
 - Orange, apple, cranberry, or grapefruit juice
- Freshly brewed coffee and tazo tea & honey
- Assorted energy bars

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Hot Breakfast Buffet

All-American Breakfast Buffet | \$42

- Homemade scrambled eggs with cheese & salsa
- Thinly sliced crispy bacon | sausage | homemade breakfast potatoes
- Seasonal fresh cut fruit
- Assorted baked pastries
- Selection of assorted juice
- Freshly brewed coffee and tazo tea & honey
- Plain Yogurt

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Cambria Executive Breakfast | \$52

(\$100.00 per hour chef fee)

- Personal omelet station
 - Ham | sausage | bacon | cheese | peppers & onions | tomatoes | spinach | salsa | pesto | broccoli | mushrooms
- Homemade cinnamon-battered French toast with maple syrup
- Crispy bacon | sausage | homestyle breakfast potatoes
- Seasonal fresh cut fruit
- Selections of assorted juice
- Freshly brewed coffee and tazo tea & honey

Specialize Breakfast

Cambria Grab & Stay | \$32

- Seasonal fresh cut fruit
- Assorted bottle of juice
- Assorted yogurt
- Freshly brewed coffee and tazo tea & honey

(Choose one hot breakfast sandwich)

- Ham, egg & cheese croissant individually wrapped
- Egg, cheese, sausage & bacon English muffins individually wrapped
- Egg, cheese, sausage & bacon English muffins individually wrapped

Modified Continental Buffet | \$37

- Homemade scrambled eggs
- homemade breakfast potatoes
- Seasonal fresh cut fruit
- Assorted baked pastries
- Selection of cranberry & orange juice
- Freshly brewed coffee and tazo tea & honey
- Plain Yogurt

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Breakfast Enhancements

- **Waffle Station** | \$9 per person
 - Multigrain waffles | strawberries | bananas | blueberries | maple syrup | butter | whipped cream
- **Oatmeal Bar** | \$7 per person
 - Quaker oatmeal | bananas | strawberries | blueberries | brown sugar | honey | cream | walnuts | raisins
- **Yogurt & Juices** | \$11 per person
 - Mixed yogurt with strawberries | blueberries | raisins | walnuts | fruit salad | crunchy granola
 - Selection of two juices - orange | cranberry | apple | grapefruit
- **Market Display Fresh Baked Goodies** | \$9 per person (3 pc each)
 - Blueberry muffins | warm croissant | fruit Danish | butter | jam
- **Energy bars** | \$6 each
- **Made to order Omelet Station** | \$15 per person & (\$100 per hour chef fee)
 - Personal made to order omelet with choice of ham | cheese | sausage | tomato | onions | spinach | salsa | bacon | broccoli | mushrooms | pesto

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Beverage Selections

- Freshly brewed coffee (regular or decaf) | \$50
- Tazo tea | \$30
- Orange juice | cranberry juice | apple juice | grape fruit juice | \$22 per liter
- Assorted bottled of fruit juices | \$4 each
- Assorted soda | \$3 each
- Assorted energy drinks | \$6 each
- Freshly brewed coffee | Assorted beverages | Tea & bottled water service
 - 4 hours | \$16 per person
 - 8 hours | \$29 per person
- Nestle hot chocolate with whipped cream | mini marshmallows | \$34 per gallon

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Lunch Buffet

Roast Chicken & Broccoli | \$48.00

- Soup du Jour
- Chopped iceberg salad with crumbled bleu cheese | red onion | sliced tomato | egg | scallion | bleu cheese dressing on the side
- Lemon roasted breast of chicken | sautéed broccoli | chicken broth | extra virgin olive oil
- Cheesecake tart | balsamic strawberries | mint
- Freshly brewed coffee, tazo tea and water service & homemade lemonade

Build Your Own Deli Sandwich | \$36

- Sour du jour
- Sliced deli meats | sliced turkey | ham | American | Swiss | provolone | chicken salad | iceberg lettuce | sliced tomato | red onion | pickles | pepperoncini | ciabatta bun | 9-grain bread | black pepper mayo | mustard
- House salad
- Assorted selection of chips
- Freshly baked cookies
- Freshly brewed coffee, tazo tea and water service & homemade lemonade

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Lunch Buffet

American Burger Slider | \$43.00

(2 sliders per person)

- Soup du Jour
- Chopped mixed green with tomato | red onion | croutons | red wine vinaigrette & bleu cheese dressings on the side
- Cambria's cheeseburger with American cheese | tomato | lettuce | onion | pickle | thousand island dressing | soft bun
- Charred tomato | basil mozza-burger | fresh mozzarella | onion | arugula
- Homestyle fries
- Lemon crumb bars | peanut butter cookies
- Freshly brewed coffee, tea and water service & homemade lemonade

Flat Iron Steak with Fries & Caprese | \$60

- Soup du Jour
- House salad
- Buffalo mozzarella | vine ripened tomatoes | red onion | pesto | balsamic |
- Flat iron steak | bordelaise sauce | garlic | spinach
- Golden French fries
- Cheesecake with balsamic strawberries
- Freshly brewed coffee, tea and water service & homemade lemonade

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Lunch Buffet

Tour of Italy | \$45

- Soup de Jour
- Mixed Caesar salad with parmesan cheese | croutons
- Warm baked ciabatta bread & butter
- Tiramisu

(choose one pasta or add \$5.00 per additional pasta)

- Shrimp linguini | Jalapeno tomato cream sauce
- Whole wheat spaghetti with fresh lemon-basil Pomodoro
- Orchiette pasta with classic meat Bolognese sauce
- Penne pasta with chicken | alfredo sauce | parmesan | pesto
- Freshly brewed coffee, tazo tea and water service & homemade lemonade

“Mexican” Taco Bar | \$41

- Soup de Jour
- Slowly seared & seasoned chicken fajita with pepper & onions
- Seasoned ground beef
- Soft baked flour tortillas | Crunchy taco shells
- Taco bar toppings | chopped tomato | green lettuce | cheddar cheese | guacamole | salsa
- Black beans
- Lemon crumb bars
- Freshly brewed coffee, tazo tea and water service & homemade lemonade

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Breaks

Cool Summer Fruit | \$20

- Platter of cool sweet summer melons | grapes | berries | yogurt | assorted iced vitamin water

Cookie Monster | \$17

- Freshly baked assorted cookies | Mixed bowls of M&M's | Cold chocolate milk | 2% milk

Build Your Own Sundae | \$22

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

"Lollipop – Lollipop" | sold per dozen

- Crispy chicken lollipops | bleu cheese buffalo dipping sauce | \$24
- Lemon-shrimp lollipops & cocktail sauce | \$30

Let It Snow | \$19

- Hot chocolate served with mini marshmallow | whipped cream | chocolate sprinkles | fresh baked oatmeal raisin & chocolate chip cookies

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Breaks

A Sweet Jolt | \$22

- Assorted dessert bars | toffee crunch blondie | fabulous chocolate chunk | Assorted m&m's | Variety of candy bars

When in Rome | \$26

- Basil-tomato bruschetta | hummus with red pepper & artichoke tapenade | crostini | meatball & mushroom satay with sauce drizzled with basil pesto

Mediterranean Dips | \$22

- Hummus | basil bruschetta | artichoke tapenade | crostini (50 pc)

7th Inning stretch | \$16

- Peanuts | popcorn | lemonade

Chips & Dips | \$18

- Potato chips | French onion dip | Spicy jack cheese dip | crispy tortilla chips

The Salty Senorita | \$18

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

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Displayed Hors D'oeuvres

Caprese Tomato & Mozzarella Satay | \$175 for 50 pieces

- Skewers of tomato wedges | fresh mozzarella cubes | creamy basil-pesto dip | parmesan & parsley

Spinach & Spicy Jack Dip (Hot) | \$150 per order (one pan serves 20-25 people)

- Hot blend of creamy & spicy cheese-spinach | bowl of tortilla chips
- **Swedish Meatballs (Hot)** | \$200 for 50 pieces
- **Skewered meatball & mushrooms** | morel sauce drizzled with basil pesto | parmesan

Chopped Summer Tomato & Basil Bruschetta | \$175 per order (one 7" square bowl order serves 20-25 people)

- Chopped tomato with basil pesto | crostini (3 pieces each)

Deviled "Bacon & Eggs" | \$60 for 25 pieces

- Served on a white Asian spoon

Chicken Drummies (Hot) | \$200 for 50 pieces

- Chicken drummies lightly coated with your choice of BBQ, buffalo or pesto glaze | ranch or bleu cheese dipping sauce

Cold Shrimp Lollipops | \$70 for 16 pieces

- Horseradish cocktail sauce

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Reception Passed Hors D'oeuvres

*Hand-passed hors d'oeuvres served on a white platter with a clear clip, descriptive sign and a napkin with the Cambria logo
Please select 6-8 options*

Deviled "Bacon & Eggs" | \$2-\$5 each

- Served on a white spoon

Basil meatball | \$4 each

- Served on a white spoon

Tomato & Mozzarella Caprese | \$3.50 each

- Served on a white spoon

Tiny Crab Cake with Cream Corn | \$7 each

- Served on a white spoon

Tomato & Pesto Crostini | \$3.50 each

- Served on a white spoon

Mushroom Cap & Tiny Meatball | \$4 each

- Mushroom gravy | pesto
- Served on a white spoon

Warm Wonton Shrimp with Lime Sriracha Aioli | \$6 each

- Served on a bamboo pick

Shrimp Lollipops with Cocktail Sauce | \$6 each

- Served on a lollipop stick

Crispy Chicken Lollipop with Bleu Buffalo Sauce | \$3-\$5 each

- Served on a lollipop stick

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Displayed Reception Platters

Cheese Platter

- Sliced assorted cheese | grapes | ciabatta | crostini | pesto | red pepper & artichoke tapenade
- Small square tray serves up to 20 people | **\$85** per tray
- Large square tray serves up to 40 people | **\$150** per tray

Fruit Kabob Platter | **\$6** per skewer

- Strawberries | grapes | pineapple skewers | strawberry yogurt dip

“Market Display” of Italian Antipasto | **\$400** per order (*one order serves 20-25 people*)

- Basil-tomato bruschetta (7” bowl)
- Artichoke & olive tapenade (one order serves 20-25 people) hummus (7; bowl)
- Sliced provolone cheese (50 ½ slices)
- Wedges of Italian cambozola (1/4 wheel; 1 plate)
- Geona salami sticks (50 pieces)
- Balsamic-roasted peppers & onions (7” bowl)
- Basil-pesto aioli (5” bowl)
- Ciabatta crostini (125 pieces in a basket)
- Tuscan-baked meatballs (50 pieces)

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Displayed Reception Platters

Strawberries & Sliced Melon Platter

- Sliced seasonal melon | cubed pineapple | half cut strawberries | red grapes
- Small tray serves up to 15 people | **\$65** per tray
- Large tray serves up to 40 people | **\$125** per tray

Chilled “Lemon-Shrimp” Lollipops | **\$65** per dozen

- Lemon & extra virgin olive oil-tossed xl shrimp on a lollipop stick | horseradish cocktail sauce | basil aioli

Crudites “On the Rocks” | **\$5** each “glass”

- Fresh cut celery | carrot | cucumber sticks | florets of broccoli | cherry tomato satay | bleu cheese or ranch dipping sauce in the bottom of the glass

“Market Display” of Italian Antipasto | **\$400** per order

(one order serves 20-25 people)

- Basil-tomato bruschetta
- Artichoke & olive tapenade | hummus
- Sliced provolone cheese
- Wedges of Italian cambozola
- Genoa salami sticks
- Balsamic-roasted peppers & onions
- Basil-pesto aioli
- Ciabatta crostini
- Tuscan-baked meatballs

Chef Action Stations

All meats below (except the flat iron) are classic options for carving stations but if selected, your sales manager must sell as a widget piece (bought & serves, no extras)

All optional Page

Carving Stations

All menu items below are carved by our chef attendant at \$50 per hour and served with accompanying sauces & warm ciabatta bread

1 Slow Roasted Prime Rib | **\$350** (serves 15-20 people)

With au jus | horseradish cream

1 Sage Roasted Turkey Breast | **\$275** each (serves 15-20 people)

With cranberry sauce | basil mayo

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Add-On Enhancements | **\$8** per person per item (hot chafing dish)

- Mashed potatoes with brown gravy
- French fries with ketchup
- “Beefy” cambozola mac & cheese
- Evoo sautéed broccoli
- Sautéed mushrooms & rosemary charred onions
- Sautéed garlicky spinach

Pasta Action Station

*Chef preparing & tossing fresh pasta at **\$100** per hour/**\$32** per person*

- Tossed Caesar salad | croutons | parmesan | Warm ciabatta crostini & butter
- Marinara braised meatballs | roasted Italian sausage
- Penne pasta with chicken | alfredo sauce pesto drizzle
- Orecchiette pasta with Bolognese sauce
- Your pasta dishes from a la carte menu

Chef Action Stations

All meats below (except the flat iron) are classic options for carving stations but if selected, your sales manager must sell as a widget piece (bought & serves, no extras)

- 1 BBQ Braised Beef Brisket | **\$325** (serves 15-20 people)
• With BBQ sauce | creamy coleslaw
- 1 Sliced Whole Pastrami | **\$300** (serves 15-20 people)
• With spicy brown mustard | sauerkraut | thousand island dressing
- 1 Flat Iron Steak | **\$400** (serves 15-20 people)
• Seared & roasted with bordelaise sauce | pesto
- 1 Honey Glazed Ham | **\$275** (serves 15-20 people)
• With spicy brown mustard | BBQ sauce

Burrito Action Station

Chef rolling burritos to order at **\$100** per hour | **\$32** per person

Burrito fillings | chicken fajitas | beef fajitas | spiced ground beef

Topping bar | sour cream | shredded lettuce | chopped tomato | chopped green chiles | cheddar cheese | salsa | guacamole

Black beans | cheddar cheese | minced onions

Mexican fiesta rice | cilantro

8" flour tortillas

Warm jack cheese fondue

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Dinner Buffet

A Home Cooked Meal | \$75

- Selection of soup or house salad
- Garden chopped mixed greens tossed with tomatoes | red onions | crumbled bleu cheese | croutons | choice of red wine vinaigrette or ranch dressing
- Slow cooked beef short ribs | sweet carrots | garlic mashed potatoes | bordelaise sauce
- Warm ciabatta bread & butter
- Banana bread pudding | whipped cream | pineapple
- Freshly brewed coffee, tazo tea and water service & homemade lemonade

The Tailgate | \$49

- Selection of soup or house salad
- Assortment of chip selections
- Coleslaw
- 3 oz angus burger | charred hot dogs (1 pc ea) | cheddar | pepper jack cheese | sliced tomato | pickles | onions | green lettuce | relish | sauerkraut
- Chocolate chips cookies
- Platter of sliced watermelon & grapes
- Freshly brewed coffee, tazo tea and water service & homemade lemonade

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Dinner Buffet

Filet Mignon | \$85

- Selection of soup or house salad
- Platter of prosciutto-wrapped romaine with cucumber salad | basil Caesar dressing
- Roasted cut filet mignon steaks with truffle cream corn | crispy onion rings
- New York cheesecake with balsamic strawberries
- Freshly brewed coffee, tea and water service & homemade lemonade

Mexican Fiesta | \$60

- Selection of soup or house salad
- Garden salad with tomatoes | cucumber | crushed tortilla chips | green chile cilantro ranch dressing
- Seared flat iron fajitas | flour tortillas
- Shredded chicken | peppers & onions enchiladas | sour cream | guacamole
- Black beans | cheddar cheese
- Mexican fiesta rice
- Charred tomato salsa
- Lemon curd bars
- Freshly brewed coffee, tea and water service & homemade lemonade

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Create Your Own Buffet

minimum 20 guests | \$80 per person | all selections include warm ciabatta bread and butter

- Soup du Jour

Choice of Two Salads

- Chopped mixed greens | tomato | red onion | cucumber | croutons | choice of 2 dressings
- Tossed Caesar salad
- Iceberg salad with crispy bacon | egg | tomato | red onion | bleu cheese dressing
- Fresh cut seasonal fruit
- Mozzarella & tomato Caprese (8 oz. protein per person)
- Mixed pasta & vegetable vinaigrette salad
- Mixed arugula | red onion | bleu cheese | apples

Choose Two Entrees

- Slow-cooked short ribs
- Lemon-seared breast of chicken
- Chicken cutlets with pesto drizzle
- Sliced roasted turkey with mushroom gravy
- Slow-cooked BBQ beef brisket
- Honey-glazed ham
- Baked ziti Bolognese
- Penne pasta | chicken | alfredo | parmesan
- Meatballs | penne pasta | marinara sauce
- Seared flat iron steak | bordelaise sauce

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Create Your Own Buffet

minimum 20 guests | \$80 per person | all selections include warm ciabatta bread and butter

Choose One Starch

- Mashed potatoes
- Roasted garlic mashed potatoes
- Oven-roasted home fried potatoes & onions
- “Beefy” mac & cheese
- Black beans
- Golden French fries

Choose One Vegetable

- Sauteed buttery corn
- Sauteed broccoli
- Sauteed sliced mushrooms | charred rosemary onions
- Roasted medley of vegetables | butter | herbs
- Sauteed garlicky spinach

Choose One Dessert

- Tiramisu
- Chocolate cake
- Vanilla Ice cream

Freshly brewed coffee, tea and water service & homemade lemonade will be provided during meal

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A La Carte – Small Plates

Iceberg Slice | \$9 each

- Egg | crispy bacon | onion | bleu cheese dressing

Prosciutto Wrapped Romaine | \$10 each

- Basil Caesar | cucumber & tomato salad

Buffalo Mozzarella & Vine Ripened Tomato | \$12 each

- Red onion | pesto | balsamic

Baltimore Crab Cake with Creamed Corn & Red Pepper Mayo | \$14 each

Crispy Prawns | \$12 each

- Lime sriracha aioli

Chile-Pesto Chicken Drumsticks with blue cheese | \$13 each

Orecchiette & Jalapeno Shrimp - \$16 each

- Tomato | roast jalapeno | garlic | cream | clam broth

Whole Wheat Spaghetti | \$11 each

- Tomato | chile flake | basil pesto | parmesan butter | white wine

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Beverage Selections

*A bartender fee of \$100 will apply with a two hour minimum per bartender
One bartender is recommended per 50 guests for your event*

Host Bar

10% tax

- Well drinks | \$10
- Premium drinks | \$12
- Domestic beer | \$8
- Imported beer | \$9
- Local craft microbrew | \$9.50
- White wine | \$8
- Red wine | \$8
- Soft drinks | \$3.50
- Energy drinks | \$6
- Bottled water | \$3.50

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Cash Bar

10% tax

- Well drinks | \$10
- Premium drinks | \$12
- Domestic beer | \$8
- Imported beer | \$9
- Local craft microbrew | \$9.50
- Chardonnay | \$8
- Merlot | \$8
- Cabernet | \$9
- Soft drinks | \$3.50
- Bottled water | \$3.50
- Sparkling water | \$4.50 per 13.9 oz bottle

Beverage Selections

A bartender fee of \$100 will apply with a two hour minimum per bartender

One bartender is recommended per 50 guests for your event

Well Brands

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

Premium Brands

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

Domestic Beer – Choose Two

- Budweiser | Miller Light | Michelob Ultra | Coors Light | Sam Adams

Imported Beer

- Heineken | Amstel Light | Corona | Stella

Craft Beer

- Local selections varies by season

Premium Wines

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

Please submit list of brands if different from above list

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Audio-Visual Equipment

- Flipchart(easel, paper, markers) | \$55
- LCD Projector | \$200
- Podium | \$100
- Polycom conference Phone | \$150
- Wireless Microphone | \$125
- Powerstrip & Extension cord | \$20

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Desserts

Dessert Bars

Platters of 2 x 2 desserts bars with accompanying chocolate, caramel, and strawberry sauce; all required

- Toffee crunch blondie | **\$5** each
- Fabulous chocolate chunk | **\$4.50** each
- Lemon crumb bars | **\$4.50**
- Chocolate 2 x 2 brownies | **\$4** each

Cookies

Platters of freshly baked cookies; all required

- Chocolate chip | **\$4** each
- Sugar cookie with m&m's | **\$3** each
- Oatmeal raisins | **\$4** each
- Peanut butter | **\$3** each

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Ice Cream Sundae Bar | **\$22** per person

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

Dessert Table | **\$16** per person

- Assorted dessert bars (2 style) | Assorted cookies | Seasonal pie with whipped cream | chocolate brownie lollipops with caramel sauce

Freshly Baked Apple, Cherry & Pumpkin Pie | **\$19** per person

- Add a scoop of vanilla ice cream | **\$5** per person

A La Carte Desserts

- Brownie truffle lollipops | **\$10**
- Cheesecake tart | **\$11**
- Banana croissant bread pudding | **\$11**
- Tiramisu | **\$10.50**

Cambria Suites Catering Policies

Banquet Menu

The menu provided are merely suggested items and may be customized to meet your specific requirements. A manager from our sales team will work directly with you to produce a menu that is most satisfying to our customers.

All menu selections are required to 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 is required to be communicated to your catering representative no later than 1 week prior to the schedule 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 22% (for setup, servicing, and cleanup) and sales tax of 10%. 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

A master account may be established for room, tax, food and beverage, as well as any miscellaneous charges incurred during the function

For a direct bill to be approved at least 30 business days prior to arrival

A credit card can be used as long as the group completes and signs the credit card authorization form provided by the hotel. Credit cards will be authorized for the full amount a per BEO/Banquet Check 72 hours prior to the function date

Payment by check is required to be approved by hotel management prior to the event and must arrive seven (7) days prior to the event start date