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CATERING MENUS

3303 Pinnacle Hills Parkway, Rogers, AR 72758

www.embassysuitesnwa.com | (479) 254-8400

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Continental Breakfast

Presented with Chilled Orange Juice, Selection of Hot Teas and Coffee

Prices based on 60 Minutes of Continuous Service

Items are Served Individually for your Health Assurance



Mulberry Morning | \$16 per person 

Assortment of Muffins

Assortment of Danish

Scones and Fresh Cut Fruit

Healthy Start | \$17 per person  

Yogurt parfaits

Cereal bars

Protein bars

Fresh cut fruit

Menu prices do not include 25% service charge and applicable sales tax
Menu selections are subject to change without notice until an event order is fully executed

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Plated Breakfast

Presented with Chilled Orange Juice, Selection of Hot Teas and Coffee, Muffins or Pastries and Fresh Fruit



Five & Dime | \$18 Per Person



Scrambled eggs topped with cheddar cheese
Choice of Bacon,
Sausage or Hot Link | **Choice of One**
Hash Brown Potatoes and Toast

Southern Comfort | \$18 Per Person

Scrambled eggs topped with cheddar cheese
Fried Country Ham
Buttered Biscuits
Country Gravy

Brisket Benny | \$20 Per Person

English Muffin topped with house smoked Brisket
Poached egg
Hash Brown Potatoes
Siracha Hollandaise
Scallions

Menu prices do not include 25% service charge and applicable sales tax
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Breakfast Buffet

Presented with Chilled Orange Juice, Selection of Hot Teas and Coffee

20 Guest Minimum: Buffets under 20 Guest will incur a \$75 Charge

Prices are Based on 60 Minutes of Continuous Service

Requires a \$250 attendant fee for up to 75 guests. An additional \$50 fee per 75 guests.

War Eagle Classic | \$24 Per Person

Cheddar smothered scrambled eggs

Hash Browns

Sausage Patties

Brown Sugar and Butter Grits

Toasted Waffles with blackberry jam and maple syrup

Buttermilk biscuits with country gravy

High on the Hog | \$21 Per Person

Cheese filled omelets

Southern Fried potatoes

Hickory smoked bacon

Sausage Links

Cinnamon French toast served with butter and maple syrup

The Grits | \$17 Per Person

Choice of Steel Cut Oats or White Corn Grits

Served with Assorted Accompaniments

Ozark Sunrise | \$18 Per Person

Scrambled eggs

Seasoned potatoes

Hickory smoked bacon

Buttered biscuits and country gravy

The Pinnacle | \$19 Per Person

Spinach and Roasted Tomato Frittata

Served with mashed avocado and cotija cheese

Sides of Hickory Smoked Bacon and hot Sausage links

Morning Delight | \$4 Per Person

French Toast, Waffles, or Pancakes

Menu prices do not include 25% service charge and applicable sales tax
Menu selections are subject to change without notice until an event order is fully executed

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Breakfast on the Go!



Breakfast Burritos | \$8

- Egg, House Smoked Brisket, Bell Pepper and Potato
- Egg, Bacon or Sausage, Cheddar and Potato
- Egg, Spinach, Roasted Tomato, Swiss and Potato 🍷

Bacon & Egg Croissant | \$8

Hickory Smoked Bacon with Fried Egg, Cheddar Cheese on a Buttery Croissant

Ham and Cheese | \$8

Toasted English muffin with Fried Egg, Country Ham and American Cheese

Chicken n' Biscuit | \$9

Crispy Chicken, Spicy Honey Drizzle and Buttered Biscuit

Sweet and Salty | \$9

Egg Patty, Bacon and Cheddar Cheese sandwiched between two slices of French Toast

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AM Breaks

20 Guest Minimum: Breaks under 20 Guest will Incur a \$75 charge

Prices are based on 30 Minutes of Continuous Service

Items are served individually for your health assurance

Requires a \$50 attendant fee up to 75 guests. An additional \$25 fee per 75 guests.



Sunrises | \$16 Per Person

Yogurt Parfaits

Orange Cranberry Scones

Fresh Orange Wedges

Creamsicle Smoothies

Healthy Start | \$14 Per Person

Protein bars

Oatmeal topped with honey and berries

Green Machine Shots

Apples and Bananas

Hit the Trail | \$13 Per Person

Build your own trail mix with assorted nuts, dried fruits, chocolate morsels and more!

Bagel Wall | \$13 Per Person

Assortment of Bagels served with Chive

Strawberry and Plain cream cheese

Soft Whipped Butter

Dunk It! | \$16 Per Person

Assorted donuts

Hickory smoked bacon drizzled with white and dark chocolate

*Make it a Donut Wall! | \$75

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PM Breaks

20 Guest Minimum: Breaks under 20 Guest will Incur a \$75 charge

Prices are based on 30 Minutes of Continuous Service.

Requires a \$50 attendant fee up to 75 guests. An additional \$25 fee per 75 guests.



Garden Party | \$12 Per Person

Roasted Garlic Hummus

Artichoke Crème

Crudité

Pita Chips

Popped | \$12 Per Person

Fresh Popped Popcorn Machine

Kettle Corn

Assorted Seasonings

Candy Toppings

Brew Tour | \$16 Per Person

Root Beer

Cream Soda

Soft Pretzel Board

Stout Mustard

Craft Pilsner cheese sauce

Spicy Chex Mix

*Happy Hour Version Available

Cookie Jar| \$13 Per Person

Chocolate chip

Peanut Butter

Sugar

Oatmeal Raisin

Candy Shop | \$16 Per Person

Gummy Bears

Dum Dums

M&Ms

Reese's Pieces

Swedish Fish

Skittles

Mike & Ike and More!

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Classic Beverage Service | \$12 Per Person

8 Hours of Continuous Service

Assorted Soft Drinks, Bottled Water, Selection of Hot Teas and Regular and Decaffeinated Coffee

A La Carte Beverages

Pepsi Assorted Soft Drinks	\$4 each
Naked Juices	\$6 each
Assorted Bottled Fruit Juices	\$4 each
Energy Drinks	\$4 each
Bottled Water	\$3.50 each
Assorted Sparkling Flavored Waters	\$3.50 each
Fresh Brewed Iced Tea	\$40 per gallon
Old Fashioned Lemonade	\$38 per gallon
Regular Coffee	\$54 per gallon
Decaffeinated Coffee	\$54 per gallon

Menu prices do not include 25% service charge and applicable sales tax
Menu selections are subject to change without notice until an event order is fully executed

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A La Carte Break Items

Items are served individually for your health assurance

Assorted Danish	\$34 per dozen
Assorted Muffins	\$36 per dozen
Assorted Scones	\$36 per dozen
Donuts	\$42 per dozen
Variety of Chips	\$32 per dozen
Brownies	\$36 per dozen
White Cheddar Popcorn	\$32 per dozen
Individual Yogurts	\$4 each
Mixed Nuts	\$4 each
Chex Mix	\$3 each
Granola Bars	\$3 each
Kind Bars	\$4 each
Candy Bars	\$3 each
Rice Krispy Treats	\$3 each

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Plated Lunch

Lunch Pricing Applicable Until 2PM

Price includes House Salad, Chef's Choice of Side Accompaniments,
Chef's Selection of Dessert, Warm Artisan Rolls with Butter, Ice Water, Iced Tea and Coffee



Pretzel Crusted Chicken| \$30 Per Person

Dijon Demi

Prosciutto Wrapped Chicken| \$31 Per Person 

Herb Cream Sauce

Cumin Rubbed Pork Loin| \$29 Per Person 

Green Chili Verde

Grilled Salmon | \$33 Per Person 

Lemon and Leek Cream

Roasted Sweet Potato| \$31 Per Person 

Stuffed with a Quinoa, Lentil, and Chickpea Hash, topped with Pico de Gallo and fresh avocado

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Boxed Salad \$27 Per Person

Lunch Pricing Applicable Until 2PM

Includes Artisan Roll with Butter, Chef's Selection of Dessert, Bottled Water and Soft Drinks

Lunches are individually boxed for your health assurance

Groups of 51 Guests or More | Choice of Three

Groups of 50 Guests or Less | Choice of Two



Chicken Caesar

Grilled Chicken, Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Black Olives and Grape Tomatoes with Creamy Caesar Dressing

Ozark Trails



Baby Lettuce Blend, Grilled Chicken, Candied Pecans, Strawberries, Blueberries, Red Onion and Feta Cheese with Buttermilk Ranch Dressing

Cobb



Roasted Turkey, Applewood Smoked Bacon, Blue Cheese, Hard Boiled Egg, Grape Tomatoes, Green Onion, Romaine Lettuce Blend with Red Wine Vinaigrette

Santa Fe



Baby Greens, Tomato, Jack and Cheddar Cheese, Cumin Lime Marinated Chicken, Corn and Black Bean Relish with Spicy Cilantro Ranch

Menu prices do not include 25% service charge and applicable sales tax
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Boxed Deli Lunch

\$32 Per Person

Lunch Pricing Applicable Until 2PM

Includes Chips, Chef's Selection of Dessert, Bottled Water and Soft Drinks

Lunches are individually boxed for your health assurance

Groups of 51 Guests or More | Choice of Three

Groups of 50 Guests or Less | Choice of Two



Smoked Ham

Swiss Cheese, Lettuce, Tomato, Whole Grain Aioli on a Wheat Hoagie Roll

Pesto Turkey

Provolone Cheese, Lettuce, Tomato, Pesto Aioli on Rosemary Focaccia

The Italian

Shaved Ham, Salami, Provolone, Lettuce, Olive and Pepper Tapenade on an Italian Hoagie

Roast Beef

Aged Cheddar, Spinach, Horseradish Aioli on an Onion Kaiser

Honey Mustard Chicken Salad

Golden Raisins, Almonds on Wheat Berry Bread

Grilled Vegetable Wrap

Lettuce, Peppers, Olive and Feta Aioli on an Herb Tomato Wrap

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Buffet Lunch

Lunch Pricing Applicable Until 2PM

20 Guest Minimum: Buffets under 20 Guest will Incur a \$75 Charge

Price based on 90 Minutes of Continuous Service

Presented with Ice Water, Iced Tea and Coffee

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

Build Your Own Deli | \$33 Per Person

Strawberry Spinach Salad with Goat Cheese

Candied Pecans and Raspberry Walnut Vinaigrette

Sliced Roast Beef, Honey Curved Ham, Shaved Smoked Turkey Breast and Genoa Salami

Grilled Vegetables with Roasted Garlic Hummus Spread

Platters of Leaf Lettuce, Sliced Tomatoes, Red Onions, Pickled, Pepperoncini's

Dijonaise, Herb Mayo, Dijon Mustard

Assorted Breads, Rolls and Hoagies

Sour Cream and Chive Potato Salad

Assorted Chips

Cookies, Brownies and Blondies

Sandwich Spread | \$35 Per Person

Greek Salad with Feta, Kalamata Olive Oil, Pepperoncini's, red Onion and Vinaigrette

Smoked Turkey Breast on Focaccia with applewood smoked bacon, cheddar cheese, lettuce, tomato and herb mayo

Honey Roasted ham with swiss, Tomato, lettuce and Dijonaise on a Kaiser Roll

Fried Green Tomatoes with garlic aioli, provolone, lettuce and tomato on a hoagie roll

Mustard Potato Salad

Variety of Kettle Chips

Strawberry Shortcake

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Days of the Week Lunch Buffet

Lunch Pricing Applicable Until 2PM

20 Guest Minimum: Buffets under 20 Guest will Incur a \$75 Charge

Price based on 90 Minutes of Continuous Service

Presented with Ice Water, Iced Tea and Coffee

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.



Ozark Mountain (Monday) | \$37 per person

Cheddar Biscuits

Ranch House Salad-Chopper Iceberg, Shredded Carrot, Grape Tomato, cheddar Cheese, Garlic and Herb Crouton

Potato Salad

Sage Rubbed Pork Loin with Kentucky Bourbon and Apple gastrique

Fried Chicken

Cheddar and chive mashed potatoes

Green Beans with Hickory smoked bacon and onion

Assorted Cakes and Pies

Local Taqueria (Tuesday) | \$36 per person

Corn tortilla chips with house made salsa

Spinach Salad with strawberry, cotija crumbles, red onion and a jalapeno lime vinaigrette

Warm Tortillas

Smoked carnitas with fresh Pico de Gallo

Shredded Chili and Honey glazed chicken

Spanish Rice

Charro Beans

Cinnamon Sugar Churros

Toppings to include shredded cheese, lettuce, sour cream and Pico de Gallo

Menu prices do not include 25% service charge and applicable sales tax
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Days of the Week Lunch Buffet

Lunch Pricing Applicable Until 2PM

20 Guest Minimum: Buffets under 20 Guest will Incur a \$75 Charge

Price based on 90 Minutes of Continuous Service

Presented with Ice Water, Iced Tea and Coffee

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

Pig Trail (Wednesday) | \$37 per person

Dinner Rolls

Chopped Salad with Diced Tomato, Roasted Corn, Red Onion, White Cheddar and Scallion

Apple cider Poppy seed coleslaw

Chicken Quarters with Caramelized Bourbon BBQ Sauce

House Smoked Brisket

Brown Sugar Baked Beans

Buttered Corn on the Cobb

Seasonal Cobbler and Cream Pies

Brew Tour (Thursday) | \$38 per person

Pretzel bites

Arugula Salad with candied pecan, orange, blue cheese and a shallot vin

Grilled Beer can chicken with a hard cider gastrique

Carved Garlic and Herb Roasted Pork Loin with hop crème fraiche and stout mustard

Roasted Red Potatoes

Honey Glazed baby Carrots

Apple Caramel Crumb Cake with a Bourbon Crème Anglaise

Taste of Tontitown (Friday) | \$37 per person

Garlic Bread

Kale Brussel Romaine Caesar, focaccia croutons, shaved parmesan and classic Caesar dressing

Braised Chicken Arrabiata

Bake White Fish with roasted tomato and artichoke lemon butter

Risotto al Limone

Roasted Broccolini

Tiramisu

Menu prices do not include 25% service charge and applicable sales tax
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Cold Hors D'oeuvres

Requires a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests
Each Hors d'oeuvre selection priced per 100 pieces



Chilled Jumbo Shrimp, Cocktail Sauce	 	\$550
Vegetable Crudité Cups	 	\$450
Antipasto Skewer		\$450
Rosemary Chicken Salad Canapes		\$375
Mini Caprese Skewer		\$400
Chocolate Dipped Strawberries		\$450
Assorted Petit Fours		\$375
Jalapeno and Bacon Deviled Eggs		\$375
Blueberry Camembert Crostini with Torn Basil		\$450
Roasted Tomato and Artichoke Phyllo Cups		\$450

Menu prices do not include 25% service charge and applicable sales tax
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Hot Hors D'oeuvres

Requires a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests
Each Hors d'oeuvre selection priced per 100 pieces



Cocktail Crab Cakes, Spicy Remoulade	\$425
Smoked Chicken Wings, Buffalo Ranch Dip	\$600
Cocktail Meatballs with Smokehouse BBQ	\$400
Chicken Tempura Bites, Sweet Asian Plum Sauce	\$400
Vegetable Egg Rolls, Garlic Chili Sauce 🍷	\$400
Pork Potstickers, Rice Wine Ginger Glaze	\$400
Phyllo Wrapped Asparagus	\$375
Chicken Guajillo Kabobs with Mole and plantain	\$400
Pork Belly Skewers with Apple Cider Gastrique	\$400
Bacon Wrapped Dates stuffed with Almonds	\$500

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Showcase Displays


20 Guest Minimum: Displays under 20 Guest will Incur a \$75 Charge

Price Based on 90 Minutes of Continuous Service

Requires a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests



Domestic and Imported Cheese \$10 Per Person
Dried Fruits, Toasted Nuts, Artisanal Breads and Crackers

Fruit and Berry   \$7 Per Person
Fresh Seasonal Fruits and Berries

Farmers Market Vegetables  \$9 Per Person
Marinated, Grilled and Fresh Vegetables with Herb Ranch

Charcuterie and Cheese \$15 Per Person
Imported Cheeses, Cured Meats, Pickled Vegetables
Artisanal Breads and Crackers

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Themed Stations

20 Guest Minimum: Displays under 20 Guest will Incur a \$75 Charge

Price Based on 90 Minutes of Continuous Service

Requires a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests

Wing Bar | \$17 Per Person

Smoked Bone in Wings, Tossed in Traditional Spicy Buffalo
Breaded Bone in Wings, Tossed in Sweet Garlic Teriyaki
Boneless Chicken Wings, Tossed in Bourbon Hickory Smoked BBQ Sauce
Buttermilk Ranch, Bleu Cheese Dip, Carrots and Celery

Street Tacos | \$17 Per Person

Adobo Rubbed Pork and Shredded Mandarin Chicken
Soft Corn Tortillas, Lettuce, Cilantro Lime Crema, Pineapple Salsa, Cilantro and Onion, House Kimchi

Shawarma Station | \$18 Per Person

Harissa Sliced Chicken and Gyro Sliced Lamb
Grilled Naan, Tzatziki Sauce, Humus, Tabbouleh, Shredded Lettuce, Diced Tomato, Pickled Onions, Feta, Country Olives

Crudo Bar | \$24 Per Person

Cold Smoked Salmon with Lemon Crème Fraiche, Fried Capers and Shallows

Tuna Poke with Forbidden Rice, Avocado Relish, Toasted Sesame Seeds and Scallions

Shrimp Ceviche with Fresh Pico De Gallo and Tortilla Strips

Mac & Cheese Bar| \$17 Per Person

Creamy Gruyere Macaroni and Cheese topped with Crispy Garlic Breadcrumbs
Personalized with Crispy Applewood Bacon, Green Onions, Sweet English Peas, Roasted Wild Mushrooms
Shredded Sharp Cheddar, Shaved Parmesan

Enhancements:

Roasted Cajun Shrimp| \$3 Per Person

Andouille Sausage| \$5 Per person

Lump Crab Meat| \$6 Per Person

Southern Sweet Treats| \$15 Per Person

Banana Pudding Layered Mason jars
Strawberry Shortcake Skewers with Grilled Pound Cake and Fresh Berries
Peach Cobbler Shots with Granola Crumble
Mini Chocolate Peanut Butter Pies

Menu prices do not include 25% service charge and applicable sales tax
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Carving Stations

Requires a \$75 attendant fee up to 75 guests. An additional \$25 per 75 guests



Inside Round Roast| \$19 Per Person

Herb Crusted and Slow Roasted, Horseradish Cream, Artisanal Rolls

Glazed Pork Loin | \$10 Per Person



Sweet Soy Glazed, Mango Pineapple Relish

Slow Roasted Turkey Breast| \$12 Per Person

Whole Grain Mustard, Yeast Rolls

Hickory Smoked Brisket | \$19 Per Person

Tangy and Sweet BBQ Sauces, Cornbread Muffins

Menu prices do not include 25% service charge and applicable sales tax
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Plated Dinner

Price includes your Choice of Salad (Page 28), Chef's Choice of Side Accompaniments, Chef's Selection of Dessert, Warm Artisan Rolls with Butter, Ice Water, Iced Tea and Coffee



Roasted Airline Chicken | \$37 Per Person

Topped with Pistachio Pistou and an Asiago Cream Sauce

Garlic and Leek Roasted Pork Loin | \$34 Per Person

With an Herbed Demi

Seared Atlantic Salmon | \$40 Per Person

Lemon Shallot Beurre Blanc

Grilled Bistro Tender | Market Price

Rustic Chimichurri

Menu prices do not include 25% service charge and applicable sales tax
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Plated Dinner

Price includes your Choice of Salad (Page 28), Chef's Choice of Side Accompaniments, Chef's Selection of Dessert, Warm Artisan Rolls with Butter, Ice Water, Iced Tea and Coffee

Madeira Braised Short Ribs | \$41 Per Person

Classic French Chasseur

Herb Seared Chicken Breast | \$36 Per Person

Lemon Dijon Beurre

Pan Seared Petit Filet | Market Price

With a Lobster Hollandaise

Roasted Acorn Squash | \$32 Per Person  

Stuffed with an Apple & Walnut Risotto



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Salad Options



Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

Spinach Salad



Baby Spinach, Sliced Strawberries, Crisp Bacon, Feta Cheese and Toasted Almonds with Red Wine Vinaigrette

Chopped Salad



Chopped Iceberg and Romaine Blend, Bleu Cheese Crumbles, Crisp Bacon, Grape Tomatoes with Balsamic Vinaigrette

Garden Salad



Baby Mixed Lettuce, Julienne Carrots, Grape Tomatoes and Cucumbers with Buttermilk Ranch Dressing

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Buffet Dinner

20 Guest Minimum: Buffets under 20 Guest will Incur a \$75 Charge

Price based on 90 Minutes of Continuous Service

Presented with Ice Water, Iced Tea and Coffee

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests

Ozark BBQ | \$44 Per Person

Cheddar Biscuits

Garden Salad with Cucumber, Tomato, Crouton and White Cheddar

Mustard Potato Salad

Smoked Pork Shoulder Topped with BBQ Sauce

Sliced Hot Links

House Smoked Brisket

Roasted Red Potatoes with Rosemary

Country Style Green Beans

Seasonal Cobblers

Chocolate Cake

Little Italy | \$46 Per Person

Grilled Focaccia and Rustic Rolls

Arugula Salad with Prosciutto, Pignolias, Parmesan and Honey Lemon Vinaigrette

Roasted Chicken on a bed of Mushroom Risotto

Carbonara Pasta with Pancetta, Roasted Garlic and Shaved Parmesan

Tomato Braised Braciola stuffed with Spinach and Provolone

Garlic Roasted Broccolini

Truffled Cannellini Beans with Fennel and Lemon Zest

Espresso Soaked Tiramisu and Lemon Cream Cake

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Bartender

First Three-Hour Period \$150 Each
Any Additional Hour or Part Thereof \$50 Each
Each Bar Serves Approximately 100-120 Guests

Premium Bar Package

Unlimited Consumption: 20 Guest Minimum

Per Person	Beer, Premium Wine & Non-Alcoholic	Premium Full Bar
1-2 Hours	\$18	\$22
Any Additional Hour or Part Thereof	\$8	\$8

Assorted Pepsi Products

Domestic Beer

Bud Light, Miller Lite, Michelob Ultra

Imports

Dos Equis and Blue Moon

Craft Beer

Ozark Lager, Homewrecker IPA

Wine

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Added Cocktails *add \$10pp

Classic Margarita, Old Fashioned, Rum Punch

Custom Cocktails *selection and price based on creation

Custom Cocktail created specifically for the event by the client or hotel.

Mocktails

Shirley Temple or New Fashioned (Old Fashioned with spiritless Bourbon)

Menu prices do not include 25% service charge and applicable sales tax

Menu selections are subject to change based on Pricing and Availability without notice until an event order is fully executed

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Super Premium Bar Package

Unlimited Consumption: 20 Guest Minimum

Per Person	Beer, Super Premium Wine & Non-Alcoholic	Super Premium Full Bar
1-2 Hours	\$25	\$32
Any Additional Hour or Part Thereof	\$8	\$8

Assorted Pepsi Products

Domestic Beer

Bud Light, Miller Lite, Michelob Ultra

Imports

Dos Equis and Blue Moon

Craft Beer

Ozark Lager, Homewrecker IPA

Wine

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Added Cocktails *add \$10pp

Classic Margarita, Old Fashioned, Rum Punch

Custom Cocktails *selection and price based on creation

Custom Cocktail created specifically for the event by the client or hotel.

Mocktails

Shirley Temple or New Fashioned (Old Fashioned with spiritless Bourbon)

Bartender

First Three-Hour Period \$150 Each

Any Additional Hour or Part Thereof \$50 Each

Each Bar Serves Approximately 100-120 Guests

Menu prices do not include 25% service charge and applicable sales tax

Menu selections are subject to change based on Pricing and Availability without notice until an event order is fully executed