



Emery

AUTOGRAPH COLLECTION®
HOTELS

CATERING AND EVENTS MENU

Hotel Guidelines

All prices are subjected to a 24% service charge and applicable taxes. Liquor will be taxed at a rate of 13.525%. Food will be taxed at a rate of 11.025%. Audio/Visual equipment usage will be taxed at a rate of 8.025%. All buffets for breakfast, lunch, and dinner are limited to one hour in length. Break times are limited to 30 minutes. A small buffet is subject to an additional charge of \$100 if under 10 people. Kids menu pricing is for kids 12 and under. Outside dessert fee will be charged at \$4 per person. Certain items require a minimum order per item. Menus are subject to change.

GF = Gluten Free

VG = Vegetarian

V = Vegan

DF = Dairy Free

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Breakfast

CONTINENTAL

SLICED FRUIT AND BERRIES | GF, V

28

FRESHLY BAKED PASTRIES | VG

BUTTER AND ASSORTED PRESERVES | GF, VG

ASSORTED INDIVIDUAL GREEK YOGURT | GF, VG

HONEY OAT GRANOLA | VG

RISE AND SHINE

SLICED FRUIT AND BERRIES | GF, V

34

FRESHLY BAKED PASTRIES | VG

Assortment with Butter and Assorted Preserves

ASSORTED INDIVIDUAL GREEK YOGURT | GF, VG

HONEY OAT GRANOLA | VG

BAGELS AND LOX

Salmon, Cucumbers, Roma Tomatoes, Red Onions, Capers,
Fresh Dill, Whipped Cream Cheese

SCRAMBLED EGGS | GF, VG

CHOICE OF PETERSON CRAFTSMAN BACON OR

CHICKEN SAUSAGE | GF

BREAKFAST POTATOES | VG

Seasoned Potatoes with Roasted Onions and Peppers

All prices are priced per guest and subjected to a 24% service charge and applicable taxes. All buffets are limited to one hour in length. Groups under 10 are subject to an additional charge of \$100.



BREAKFAST CONT.

THE BASICS

SLICED FRUIT AND BERRIES GF, V	40
FRESHLY BAKED PASTRIES VG	
Assortment with Butter and Assorted Preserves	
SCRAMBLED EGGS GF, VG	
CHOICE OF PETERSON CRAFTSMAN BACON OR CHICKEN SAUSAGE GF	
BREAKFAST POTATOES VG	
Seasoned Potatoes with Roasted Onions and Peppers	
FRENCH TOAST VG	
Whipped Cream Cheese Topping and Local Maple & Apple Syrup	
STEEL OATS V	
Almonds and Raisins	

BREAKFAST ENHANCEMENTS

OMELET STATION \$150 CHEF ATTENDANT FEE	16
Variety of Eggs	
CHOICE OF 3 MEATS:	
Peterson Craftsman Bacon, Sausage, Ham, Turkey, Crab Meat	
CHOICE OF 3 VEGETABLES:	
Mushrooms, Onions, Spinach, Tomato, Bell Pepper, Black Olives	
CHOICE OF 2 CHEESES:	
Cheddar, Mozzarella, Fontina, Swiss, Provolone	
BAGELS AND LOX	12
Salmon, Cucumbers, Roma Tomatoes, Red Onions, Capers, Fresh Dill, Whipped Cream Cheese	
STEEL OATS V	6
Dried Fruits, Honey, Maple Syrup, Cinnamon Sugar, Honey Nut Granola	
BREAKFAST SANDWICH	10
Croissant, Peterson Craftsman Bacon, Fried Eggs, Cheddar	
ASSORTED BAGELS AND CREAM CHEESE	10

Breaks

REENERGIZE	PEANUT BUTTER TRAIL MIX BITES GF, VG	28
	ASSORTED KIND BARS GF	
	SLICED FRUIT AND BERRIES GF, V	
	CHOICE OF CELSIUS OR ILLY COLD BREW	
COFFEE AND TEA	FRESHLY BAKED PASTRIES VG	20
	LARGE COOKIES VG	
	SEASONAL MACARONS VG	
	DAMMANN TEA	
	ILLY COFFEE Regular or Decaffeinated	
SWEET AND SALTY	PARMESAN PRETZEL BITES VG	20
	POPCORN GF, VG	
	TRAIL MIX GF, VG	
	ASSORTED DRIED FRUITS GF, V	
	PITA CHIPS V	
	ASSORTED FULL-SIZE CHOCOLATE BARS VG	
MILK AND COOKIES	ASSORTED COOKIES VG	18
	STEEL OATS V, GF	
	SEASONAL MACARONS VG	
	WHOLE MILK	
HEALTH NUT	CRUDITE DISPLAY WITH RANCH V, GF	16
	PITA CHIPS WITH HUMMUS V	
	ASSORTED DRIED FRUITS V, GF	
	MIXED NUTS V, GF	

All prices are priced per guest and subjected to a 24% service charge and applicable taxes. All breaks are limited to 30 minutes in length. Groups under 10 are subject to an additional charge of \$100.

Beverages

BEVERAGES

Per Gallon

ILLY COFFEE	90
Regular or Decaffeinated	
SPYHOUSE COFFEE	105
ORANGE JUICE	60
LEMONADE	50
INFUSED WATER	30
Strawberry Cucumber, Orange Ginger, Blueberry Lemon, Cucumber Basil, or Pomegranate Mint	

BEVERAGES

Per Item

ASSORTED BUBLY SPARKLING WATER	5
SAN PELLEGRINO	8
ACQUA PANNA	8
RED BULL	6
CELSIUS	XX
ASSORTED PEPSI SOFT DRINK	5
INDIVIDUAL TROPICANA JUICE	8
Orange or Apple	
ASSORTED DAMMANN TEA	5
BOTTLED WATER	5

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Lunch

DELI EVOLUTION

40

Choice of Three Sandwiches:

GOOEY GOURMET | VG

Rustic White Bread, Brie, Fig Jam, Arugula

THE DIP

Hoagie Roll, Ribeye, Pepperoncini, Provolone

PORKER

Ciabatta Bread, Porchetta, Chimichurri Aioli, Arugula,
Pickled Onions

THE ROOTS

Multigrain Bread, Spicy Red Pepper Hummus, Tomatoes,
Alfalfa Sprouts, Lettuce, Cucumbers, Carrots

Choice of One Salad:

GIULIA'S KALE CAESAR

Grilled Chicken Breast, Kale, Romaine, Focaccia Croutons,
Parmesan, Cured Egg Yolk, Quinoa Mustard Mix

CHOP | GF

Salami, Mixed Greens, Cherry Tomatoes, Cucumbers, Olives,
Provolone, Red Onions, Pepperoncini, Red Wine Vinaigrette

ASSORTED POTATO CHIPS | VG

FINGERLING POTATO SALAD | VG, GF

BROWNIES AND BLONDIES | VG

LAKESIDE BBQ

HOUSE SALAD | VG, GF

48

Cucumber, Carrots, Tomatoes, Mozzarella, Onion, Romaine

SPICE RUBBED GRILLED CHICKEN BREAST | GF

SMOKED RIB TIPS WITH HOUSE BBQ | GF

ROASTED SMASHED FINGERLING POTATOES | VG, GF

BROCCOLI FLORETS WITH BROWN BUTTER SAUCE | VG, GF

CHEESECAKE WITH FRUIT COMPOTE | VG

ASSORTED ROLLS AND BUTTER | VG

All prices are priced per guest and subjected to a 24% service charge and applicable taxes. Groups under 10 are subject to an additional charge of \$100. All buffets are limited to one hour in length. Served with water, lemonade, and iced tea for all, excluding the Grab and Go option.

LUNCH CONT.

ITALIAN INSPIRED LUNCH

CHICKEN PARMESAN	43
Spaghetti, Pomodoro Sauce	
GIULIA'S KALE CAESAR	
Grilled Chicken Breast, Kale, Romaine, Focaccia Croutons, Parmesan, Cured Egg Yolk, Quinoa Mustard Mix	
RIGATONI PASTA WITH BUTTER PARSLEY VG	
RICOTTA MEATBALLS WITH POMODORO SAUCE	
ROASTED VEGETABLE BLEND GF, V	
Zucchini, Squash, Mushrooms, Tomatoes	
HOUSEMADE FOCACCIA BREAD VG	
SEASONAL CHEESECAKE VG	

GRAB AND GO

Choice of three options to be packaged in sustainable container. Individual cutlery packets and condiments will be provided.

MARINATED GRILLED VEGETABLE VG	30
Assorted Vegetables, Arugula, Fresh Mozzarella, Herb Hummus, Hoagie Roll	
CHICKEN SALAD	32
Candied Walnuts, Granny Smith Apple, Lettuce, Dijonnaise, Croissant	
ROAST BEEF	34
Hoagie Roll, Ribeye, Pepperoncini, Provolone	
BLT	32
Peterson Craftsman Bacon, Lettuce, Tomato, Calabrian Aioli, Brioche	
TURKEY	33
Fontina, Tomato Aioli, Onions, Lettuce, Ciabatta	
ITALIAN MEATS	33
Giardiniera Aioli, Arugula, Provolone, Hoagie Roll	
HOUSE SALAD VG, GF	29
Cucumber, Carrots, Tomatoes, Mozzarella, Onion, Romaine	
INCLUDED	
BAG OF CHIPS	
LARGE COOKIE	
ASSORTED PEPSI SODA AND BOTTLED WATER	

Menu Enhancements

PER DOZEN	ASSORTED BREAKFAST PASTRIES VG with Butter and Preserves	54
	ASSORTED BAGELS VG with Plain and Flavored Cream Cheeses	72
	ASSORTED COOKIES VG	50
PER PERSON	HUMMUS AND PITA CHIPS V	8
	FRESH CRUDITE WITH RANCH VG, GF	6
	MIXED NUTS V, GF	5
	ASSORTED GREEK YOGURT VG, GF	5
	ASSORTED FULL-SIZE CHOCOLATE BAR VG	4
	ASSORTED BAGGED CHIPS VG	4.50
	SKINNY POP V, GF	4.50
PER GROUP	FRUIT PLATTER V, GF Serves 10	60

*All prices are subjected to a 24% service charge and applicable taxes.
Options above can be added to a breakfast, break, or lunch buffet.*



Receptions

BUFFET STYLE

Priced per person

GRAVLAX GF	15
Salmon, Cucumbers, Tomatoes, Onion, Capers, Fresh Dill, Bagel Chips	
CHARCUTERIE AND CHEESE BOARD	16
Selection of Cured Meats, Assorted Cheeses, Dried Fruit, Nuts, Artisan Crackers	
VEGETABLE CRUDITE GF, VG	10
with Ranch and Hummus	
FRUIT DISPLAY GF, V	14
TRIO OF DIPS VG	11
House Salsa, Roasted Red Pepper Hummus, Tzatziki, Fresh Corn Tortilla Chips, Pita Chips	

CANAPES | HOT

*Priced per dozen,
minimum order is two
dozen per item*

RICOTTA MEATBALLS	50
MUSHROOM FONTINA AND ARUGULA	48
BRUSCHETTA VG	
ARANCINI VG	50
BRIE AND RASPBERRY PASTRY PURSE VG	53
CRAB CAKES	55
SZECHUAN BEEF SATAY GF	55

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ARANCINI



SZECHUAN BEEF SATAY

RECEPTIONS CONT.

CANAPES | COLD

*Priced per dozen
Minimum order is two
dozen per item*

SHRIMP CEVICHE GF	70
FRESH MOZZARELLA BASIL TOMATO SKEWER GF, VG	50
FRESH FRUIT SKEWER GF, V	52
FIG AND GORGONZOLA BRUSCHETTA VG	50
SPINACH ARTICHOKE AND SUNDRIED TOMATO BRUSCHETTA VG	48
COUNTRY FRIED DEVILED EGGS GF	60

DESSERTS

*Priced per dozen
Minimum order is two
dozen per item*

BROWNIE BITES VG	52
BLONDIES VG	52
ASSORTED COOKIES VG	55
MINI CHEESECAKE VG Assorted Citrus or Chocolate & Caramel	54



SPINACH ARTICHOKE AND SUNDRIED TOMATO BRUSCHETTA

Dinner

STARTER

TOMATO BISQUE | VG, GF

WILD RICE AND CHICKEN SOUP | GF

RIBOLLITA SOUP | VG, GF

Sausage, White Beans, Focaccia

CAESAR SALAD | VG

Romaine, Kale, Quinoa, Focaccia Croutons, Cured Egg Yolk

HOUSE SALAD | VG, GF

Cucumber, Carrots, Tomatoes, Mozzarella, Onion, Romaine

MEDITERRANEAN SALAD | V, GF

Mixed Greens, Kalamata Olives, Red Onion, English Cucumber,
Feta Cheese, Red Wine Vinaigrette

ENTREES

Priced per person

FILET MIGNON | GF

65

8 oz. Filet, Au Piovre

NEW YORK STRIP | GF

65

14 oz. Strip, Bordelaise Sauce

HERB MARINATED CHICKEN | GF

38

8 oz. Airline Chicken Breast, Chimichurri Sauce

ROASTED SALMON | GF

45

8 oz. Salmon, Chimichurri Sauce

EGGPLANT PARMESAN | VG

35

Breaded Eggplant Cutlet, Parmesan Cheese,
House Pomodoro Sauce, Penne

POWER BOWL | V, GF

35

Quinoa, Cabbage, Avocado, Squash,
Tomatoes, Kale, Maple Dijon

KIDS PENNE AND MEATBALLS

20

KIDS PIZZA

20

Cheese or Pepperoni

Dinner includes assorted rolls and butter, choice of one starter, choice of one entree, choice of 2 sides, and choice of one dessert. Additional entree choices are subject to an additional \$5. All prices are subjected to a 24% service charge and applicable taxes.

DINNER CONT.

SIDES

*Choice of two sides to
accompany entrees*

GARLIC MASHED POTATOES | VG, GF

CREAMY POLENTA | VG, GF

BROCCOLINI | VG, GF

ROASTED ASPARAGUS | GF

WILD RICE AND LENTIL PILAF | GF

DESSERT

NEW YORK CHEESECAKE WITH FRUIT COMPOTE | VG

SEASONAL PANNA COTTA | VG, GF

CARROT CAKE | VG



Giulia-Inspired Dinner

PRIMI

GIULIA'S KALE CAESAR

Romaine, Kale, Garlic-Black Pepper Dressing, Focaccia Crouton

RIBOLLITA SOUP

Sausage, White Beans, Focaccia

RED SNAPPER CRUDO

Agua Chiles, Lemon, Parsley Oil

SECONDI

PAPPARDELLE

Pork Ragu, Tomato, Taleggio Butter

SALMON ALL'ARRABIATA | GF

Fennel Olio, Arugula

PORK MILANESE

Creamy Polenta, Brown Butter Caper Sauce

DOLCE

CHOCOLATE PANNA COTTA | VG, GF

Strawberry Rhubarb, Pistachio Brittle

ALMOND FRANGIPANE | VG

Sweet Cream, Blueberry Compote

BOCCONE DOLCE | VG

Strawberry, Vanilla Whipped Cream, Valrhona Chocolate

Dinner is served with house focaccia and butter, and includes choice of one Primi, Secondi, and Dolce. Additional Secondi choices are available for additional \$5 for second option and \$10 for third option. All prices are subjected to a 24% service charge and applicable taxes.



PAPPARDELLE

Hosted & Cash Bars

EXTRAORDINARY PACKAGE

<i>Per Person for One Hour</i>	32
<i>Per Person for Each Additional Hour</i>	22
<i>Per Drink for Hosted or Cash Bar</i>	17

EXTRAORDINARY WINES

J Vineyard Cuvee Sparkling Wine
 Maso Canali Pinot Grigio
 Whitehaven Sauvignon Blanc
 Talbott Chardonnay
 La Crema Pinot Noir
 Frei Brothers Merlot
 William Hill Cabernet Sauvignon

EXTRAORDINARY SPIRITS

Titos Vodka
 Flor De Cana White Rum
 Captain Morgan Spiced Rum
 Bombay Sapphire Gin
 El Tesoro Tequila
 Makers Mark Bourbon
 Canadian Club 12 Year
 Johnnie Walker Black Label Scotch
 Basil Hayden Rye
 Bailey's Irish Cream
 Kahlua
 Martini & Rossi Vermouth

EXTRAORDINARY BEER

Budweiser
 Bud Light
 Michelob Ultra
 Sierra Nevada Pale Ale
 Truly Wild Berry
 Corona
 Stella Artois
 Guinness
 Summit EPA
 Rotating Seasonal

EXCEPTIONAL PACKAGE

<i>Per Person for One Hour</i>	28
<i>Per Person for Each Additional Hour</i>	18
<i>Per Drink for Hosted or Cash Bar</i>	15

EXTRAORDINARY WINES

LaMarca Prosecco
 Trinity Oaks Chardonnay
 Trinity Oaks Cabernet Sauvignon
 Trinity Oaks Pinot Grigio
 Trinity Oaks Pinot Noir
 Trinity Oaks Sauvignon Blanc
 Trinity Oaks Merlot

EXTRAORDINARY SPIRITS

Wheatly Vodka
 Flor De Cana White Rum
 Bombay Dry Gin
 Espolon Tequila
 Four Roses Bourbon
 Canadian Club 12 Year
 Dewar's White Label Scotch
 Knob Creek Rye
 Bailey's Irish Cream
 Kahlua
 Martini & Rossi Vermouth

EXTRAORDINARY BEER

Budweiser
 Bud Light
 Michelob Ultra
 Sierra Nevada Pale Ale
 Truly Wild Berry
 Corona
 Stella Artois
 Guinness
 Summit EPA
 Rotating Seasonal

One bartender required per every 50 guests. Bartender fee of \$150 per bartender

HOSTED & CASH BARS CONT.

ESSENTIAL PACKAGE

<i>Per Person for One Hour</i>	24
<i>Per Person for Each Additional Hour</i>	14
<i>Per Drink for Hosted or Cash Bar</i>	13

EXTRAORDINARY WINES

Wycliff Sparkling Wine
Proverb Chardonnay
Proverb Sauvignon Blanc
Proverb Pinot Grigio
Proverb Cabernet Sauvignon
Proverb Pinot Noir
Proverb Merlot

EXTRAORDINARY SPIRITS

New Amsterdam Vodka
Cruzan Rum
New Amsterdam Gin
Exotico Tequila
Jim Beam Bourbon
Famous Grouse Scotch
Old Overholt Rye
Martini & Rossi Vermouth

EXTRAORDINARY BEER

Budweiser
Bud Light
Michelob Ultra
Sierra Nevada Pale Ale
Truly Wild Berry
Corona
Stella Artois
Guinness
Summit EPA
Rotating Seasonal

One bartender required per every 50 guests. Bartender fee of \$150 per bartender



A LA CARTE BEVERAGES

EXTRAORDINARY COCKTAIL	17
Please refer to Extraordinary package for liquors included.	
EXCEPTIONAL COCKTAIL	15
Please refer to Exceptional package for liquors included.	
ESSENTIAL COCKTAIL	13
Please refer to Essential package for liquors included.	
EXTRAORDINARY WINE	14
Please refer to Extraordinary package for wine included.	
EXCEPTIONAL WINE	12
Please refer to Exceptional package for wine included.	
ESSENTIAL WINE	10
Please refer to Essential package for wine included.	
DOMESTIC BEERS	8
Budweiser, Bud Light, Michelob Ultra, Sierra Nevada Pale Ale, Truly Wild Berry	
IMPORTED BEERS	9
Corona, Stella Artois, Guinness	
LOCAL CRAFT BEERS	10
Indeed Seasonal IPA, Summit EPA	
BATCHED CRAFT COCKTAILS	14
<i>Choice of One:</i>	
Italian Old Fashioned, Once Upon A Night in Asti, Afterglow, Minneapolis Mule	
MIMOSA BAR	15
Sparkling Wine and Orange Juice	
BUBBLY BAR	25
Two (2) Sparkling Wines, Assortment of Three (3) Juices, Fresh Fruit Garnishes	
BLOODY MARY BAR	25
House Vodka, Bloody Mary Mix (Mild & Spicy Options), Stuffed Olives, Celery, Variety of Pickled Vegetables, Bacon	

One Bartender required per every 50 guests. Bartender fee of \$150 per bartender.