# Holiday Celebrations Guide

## Embassy Suites by Hilton

PHOENIX - SCOTTSDALE

2026

# Buffet Collections

## *Holiday Classic Buffet*

*$58++ per person*

One Entree
One Salad
Two Accompaniments
One Dessert

## *Winter Celebration Buffet*

*$72++ per person*

Two Entrees
Two Salads
Four Accompaniments
Two Desserts

## *Chef's Holiday Feast*

*$99++ per person*

Carving Action Station *(select one)*

- Herb Roasted Turkey
- Slow Roasted Prime Rib
- Honey Glazed Ham

Premium Protein (*select one*)

- Tenderloin
- Short Rib
- Scallops

Six Accompaniments
Dessert Display



++SALES TAX AND 24% SERVICE CHARGE APPLY

# Buffet Selections

## Entrees

Herb-Roasted Turkey Breast with Traditional Gravy
Honey Glazed Ham
Roasted Halibut
Braised Shoulder Roast Beef
Vegetarian Stuffed Squash (*veg*)
Mushroom Wellington (*veg*)
Slow-Roasted Prime Rib with Au Jus & Horseradish Cream+

*+additional $14 per person*

## Salads

Holiday Kale Salad
*with dried cranberries, apples, candied pecans, feta cheese & maple Dijon vinaigrette*

Roasted Rainbow Beet Salad
*with mixed greens, goat cheese, pepitas & balsamic vinaigrette*

Winter Mixed Greens
*with dried cranberries, candied pecans & goat cheese*

Caesar Salad

## Accompaniments

Green Bean Almondine
Maple Glazed Carrots
Brussel Sprouts with Bacon and Balsamic
Garlic Mashed Potatoes
Herb Roasted Baby Potatoes
Wild Rice Pilaf
Sweet Potato Casserole
Traditional Stuffing

## Desserts

Pumpkin Pie
Pecan Pie
Apple Crisp
Bread Pudding
Yule Log Cake
Cheesecake Shooters
Assorted Holiday Cookies
Churro Trio Platter

++SALES TAX AND 24% SERVICE CHARGE APPLY

# Additional Buffet Offerings

## *Signature Sonoran Holiday Buffet*

*$74++ per person*

**Entrées *(Select One)***

Mesquite Smoked Turkey

Seafood Veracruz

Chipotle Rubbed Honey Ham

Chile Coffee Rubbed Prime Rib (additional $12++ per person)

**Sides (Select Two)**

Hatch Chile Mac & Cheese

Southwest Stuffing with Chorizo

Green Chile Mashed Potatoes

Roasted Corn Succotash

Prickly Pear Glazed Carrots with Cinnamon and Nutmeg

**Desserts (Select One)**

Churro Bread Pudding

Sopapilla Cheesecake

Mexican Chocolate Tart



*ADD Tamales: $3++ per person*

++SALES TAX AND 24% SERVICE CHARGE APPLY

## *Action Carving Stations*

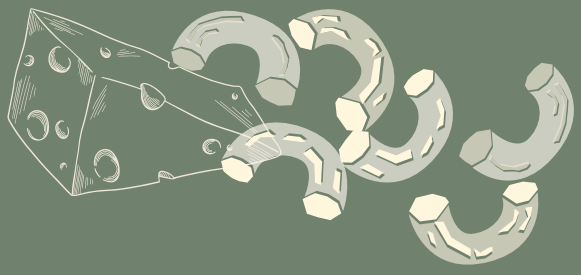


Herb Roasted Turkey *$18++ per person*
Slow Roasted Prime Rib *$28++ per person*
Honey Glazed Ham *$18++ per person*
Beef Tenderloin *$24++ per person*

## *Mashed Potato Martini Bar*

*$16++ per person*

Potato Trio:
Purple Potatoes
Sweet Potatoes
Yukon Gold Potatoes
Toppings:
Bacon
Chives
Sour Cream
Cheddar
Fried Onions
Mushroom Gravy



## *Holiday Mac & Cheese Bar*

*$18++ per person*

Protein (*select one)*:
Burnt Ends
Crab
Green Chili Beef
*Each additional protein @ $4++*
Mix-ins:
Bacon
Jalapeños
Fried Onions
Chives

++SALES TAX AND 24% SERVICE CHARGE APPLY

# Plated Selections

*All Plated Meals served with Fresh Baked Rolls & Butter, Salad, Entree, Two Accompaniments, Dessert and Coffee Service*



## Salads

Caesar Salad

Winter Mixed Greens

*with dried cranberries, candied pecans & goat cheese*

Oven Roasted Rainbow Beet Salad

*with mixed greens, goat cheese, pepitas & balsamic vinaigrette*

Holiday Kale Salad

*with dried cranberries, apples, candied pecans, feta cheese & maple Dijon vinaigrette*



## Entrees*

**entree selection denotes meal pricing*

| | |
|---|---|
| Herb-Seared Grouper | $76++/Per Person |
| Pan-Seared Airline Chicken Breast | $64++/Per Person |
| Herb-Roasted Turkey Breast | $62++/Per Person |
| Red Wine Braised Beef Short Rib | $78++/Per Person |
| Grilled Double-Cut Pork Chop | $68++/Per Person |
| Center-Cut Petite Top Sirloin | $74++/Per Person |
| Wild Mushroom Ravioli | $58++/Per Person |
| Vegetable Wellington | $60++/Per Person |

| | |
|---|---|
| Filet Mignon & Grouper | Market Price ++/Per Person |
| Filet Mignon & Airline Chicken | Market Price ++/Per Person |
| Beef Short Rib and Shrimp | Market Price ++/Per Person |

++SALES TAX AND 24% SERVICE CHARGE APPLY

## *Accompaniments*

Roasted Garlic Potato Purée
Seasonal Vegetable Mélange
Parmesan Polenta Cake
Honey Roasted Rainbow Carrots
Roasted Corn Succotash
Lemon Risotto
Roasted Mixed Fingerling Potatoes
Grilled Asparagus
Creamed Spinach

## *Desserts*

Pumpkin Cheesecake with Salted Caramel
Chocolate Peppermint Mousse Cake
Sticky Toffee Pudding
Eggnog Crème Brûlée
Apple Crisp Tart
Chocolate Hazelnut Torte
White Chocolate Cranberry Bread Pudding
Chocolate Yule Log
Caramel Flan Dusted with a Dry Tres Leches Topping



++SALES TAX AND 24% SERVICE CHARGE APPLY

# Holiday Hors d'Oeuvres

## *Hot Selections*

| | |
|---|---|
| Cranberry Brie Phyllo Cups | $6++/Per Piece |
| Bacon Wrapped Dates with Maple Glaze | $6++/Per Piece |
| Short Rib Crostini | $7++/Per Piece |
| Holiday Chicken & Waffle Bites | $7++/Per Piece |
| Truffle Mac & Cheese Bites | $7++/Per Piece |

## *Cold Selections*

| | |
|---|---|
| Smoked Salmon Crostini | $7++/Per Piece |
| Goat Cheese & Fig Crostini | $6++/Per Piece |
| Pear & Blue Cheese Endive Boats | $5++/Per Piece |
| Cranberry Turkey Pinwheels | $5++/Per Piece |

*Minimum of 50 Pieces per Selection*

*Enhance with a Butler Passed Attendant*

*$80 per attendant per hour*

++SALES TAX AND 24% SERVICE CHARGE APPLY

# Reception Displays & Boards

*Minimum 25 People*

## *Holiday Charcuterie Board*

*$30++ Per Person*

| | | | |
|---|---|---|---|
| Prosciutto | Brie | Candied Pecans | Fresh Grapes |
| Soppressata | Aged Cheddar | Marcona Almonds | Dried Apricots |
| Genoa Salami | Gouda | Honeycomb | Fresh Rosemary |
| Smoked Turkey | Manchego | Fig Jam | Assorted Crackers |
| | Goat Cheese | Cranberry Compote | Rustic Baguettes |

## *Pretzel Board* *$17++ Per Person*

Warm Pretzels Served with:

- Beer Cheese
- Honey Mustard
- Spicy Mustard
- Garlic Butter

## *Bruschetta Board* *$19++ Per Person*

Tomato Basil
Whipped Ricotta
Wild Mushroom
Fig & Goat Cheese
Prosciutto

## *Winter Crudité Board*

*$15++ Per Person*

Rainbow Carrots
Watermelon Radish
Baby Zucchini
Endive
Colored Cauliflower
Mini Peppers
Sugar Snap Peas

++SALES TAX AND 24% SERVICE CHARGE APPLY

# Continued

## Artisan Cheese Display

*$22++ per person*

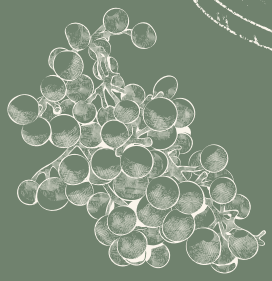
Seasonal Cheese Selection
Seasonal Fruit
Candied Walnuts
Cranberry Chutney
Fig Preserves
Local Honey
Lavash
Crostini
Rustic Breads



## Fresh Fruit Display

*$16++ per person*

Pomegranate
Blood Oranges
Kiwi
Pineapple
Fresh Berries
Honey Yogurt
Mint
Toasted Coconut



## Holiday Grazing Table

*$34++ Per Person*

Artisan Cheeses
Roasted Nuts
Dried Fruit
Olives
Pickles

Smoked Salmon
Smoked Turkey
Crostini
Honeycomb
Holiday Cookies

++SALES TAX AND 24% SERVICE CHARGE APPLY

# Continued

## Chilled Seafood Display

*$42++ per person*

Shrimp Cocktail
Crab Claws
Oysters (seasonal)
Mussels
Cocktail Sauce
Lemon
Mignonette

## Holiday Antipasto Display

*$24++ per person*

Roasted Peppers
Marinated Mushrooms
Artichokes
Olives
Mozzarella
Prosciutto
Salami
Grilled Vegetables
Balsamic Glaze
Crostini



## Smoked Salmon Display

*$26++ per person*

Cold-Smoked Salmon
Capers
Red Onion
Egg
Dill Cream Cheese
Bagel Chips
Rye Crisps
Lemon Wedges

## Sonoran Antipasto Board

*$22++ per person*

Chorizo
Pepper Jack
Cotija
Queso Fresco
Roasted Poblanos
Pickled Vegetables
Corn Salsa
Guacamole
Pico de Gallo
Roasted Peppers
Tortilla Chips

++SALES TAX AND 24% SERVICE CHARGE APPLY

# Dessert Stations

*Minimum 25 People*

## Cookie Decorating Station

*$16++ Per Person*



Sugar Cookies
Royal Icing
Sprinkles
Candy Decorations

## Toasted Marshmallow Bar

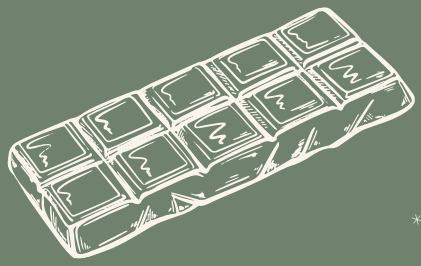
*$18++ Per Person*

Graham Crackers
Toasted Marshmallows
Chocolate Selections
Crushed Peppermint Bark
Toasted Coconut
Salted Caramel

## Hot Chocolate Bar

*$14++ Per Person*

Whipped Cream
Peppermint Sticks
Marshmallows
Chocolate Curls
Caramel





## Batched Holiday Cocktails

*$140++ Per Gallon*

Spiced Pear Margarita
Holiday Sangria



++SALES TAX AND 24% SERVICE CHARGE APPLY