



**EMBASSY  
SUITES**  
by HILTON™

Seattle - Bellevue

# 2019 CATERING MENU



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# PLATED BREAKFAST

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*All Breakfast Meals Come with Starbucks Coffee and Teas*

## **THE CASCADES PLATED BREAKFAST \$30**

Basket of Assorted Scones with Honey-Butter & Jam

Select (1) Breakfast Starter

Select (2) Main Courses – From the Griddle

*\*1 Main Course per person\**

### **BREAKFAST STARTERS –**

#### **Mixed Berry Yogurt Parfait**

Yogurt, mixed with berry compote and toasted house-made granola

#### **Citrus Salad with Mint**

Grapefruit, orange, tangerine segments with demer sugar, and mint

#### **Chilled Honey Dew-Lime Cocktail**

Cucumber, pickled jalapeno relish, and blackberry skewer

#### **Strawberry Gazpacho**

Mango relish and crème fraiche

### **MAIN COURSE – FROM THE GRIDDLE**

#### **French Toast**

Thick sliced brioche, egg dipped, with a caramel apple compote and pure maple syrup. Served with peppered bacon

#### **Blueberry Pancake Stack**

Fluffy buttermilk pancakes, organic blueberries, toasted hazelnut-butter & pure maple syrup. Served with peppered bacon

#### **Smoked Salmon-Yukon Gold Hash**

Poached cage free eggs, dilled hollandaise, roasted shallot-thyme chutney. Served with grilled ripe tomatoes

#### **Classic Eggs Benedict**

English Muffins, thick sliced Canadian bacon, hollandaise sauce. Served with Yukon gold potato hash

#### **Dungeness Crab Omelet**

Wild mushrooms, dilled Havarti cheese lemon-chive crème fraiche. Served with Yukon gold potato hash

#### **Savory Crust-less Quiche**

Tillamook cheddar, sweet potatoes, apple drizzled with chive crème fraiche. Served with Yukon gold potato hash





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# BREAKFAST BUFFETS

*All Buffets Come with Starbucks Coffee and Teas*

## THE CONTINENTAL **\$24**

**Fresh Fruit Display:** sliced melons, pineapple, grapes, strawberries, and seasonal fruit (selections vary)

**Whole Fruit Basket:** bananas, apples, pears, and oranges

**Assorted Display:** muffins, scones, and pastries

**Assorted Bottled Juices:** orange, cranberry, and apple

### *BREAKFAST ENHANCEMENTS - PRICE PER PERSON*

**Deviled Egg Display** **\$4**  
Selection of cheddar & bacon, smoked salmon & dill roasted garlic-chive

**Bagels & Cream Cheese** **\$4**  
Assorted bagels with peanut butter, plain, mixed berry, and garlic-chive whipped cream cheeses

**Yogurt Parfait Bar** **\$5**  
Selection of plain & flavored yogurts, fresh berries, fruit compote, nuts, and granola

**Cold Cereal Bar** **\$5**  
Raisin bran, granola, cheerios with scented sugars, bananas, berries with nonfat or 2% milk

**Hot Cereal Bar** **\$5**  
Old fashion oats, Wheatena, scented sugars, raisins, nuts, bananas, seasonal fruit compotes with nonfat or 2% milk

**Breakfast Sandwiches** **\$6**  
*Choice of two:* Canadian bacon, pork sausage, peppered bacon, or grilled tomato, made with toasted English muffin, whipped butter, Tillamook cheddar cheese & fried egg

**Smoked Salmon & Lox** **\$10**  
Miniature bagels, cocktail pumpernickel, whipped lemon-chive cream cheese, capers, red onions, chopped egg, and tomatoes

## CLASSIC AMERICAN **\$29**

**Scrambled Eggs** with Tillamook cheddar cheese

**Peppered Bacon**

**Pork Breakfast Sausage**

**Breakfast Potatoes** with onions and peppers

**Fresh Fruit Display:** sliced melons, pineapple, grapes, strawberries, and seasonal fruit (selections vary)

**Assorted Display:** muffins, scones, and pastries

**Assorted Bottled Juices:** orange, cranberry, and apple

### *Cont. BREAKFAST ENHANCEMENTS - PRICE PER PERSON*

**French Toast** **\$5**  
Grand mariner-egg dipped brioche, warm maple syrup

**Smoked Salmon Hash** **\$6**

**Biscuits & Country Gravy** **\$4**

**Classic Eggs Benedict** **\$6**  
Canadian bacon, poached egg and hollandaise

**Cold Smoked Salmon Benedict** **\$7**  
Poached egg and dill hollandaise

**Savory Crust-less Quiche** **5**  
Tillamook cheddar, sweet potatoes, apple, chive-crème fraiche

**Whole Fillet of Salmon** **16**  
Smoked roasted, lemon-dill aioli

**Self-Serve Waffle Bar** **10**  
Malted waffle batter, maple syrup, fresh berries, honey butter, and whipped cream





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## BREAKS – PACKAGES & DISPLAYS

### SNACK DISPLAYS – PRICE PER PERSON

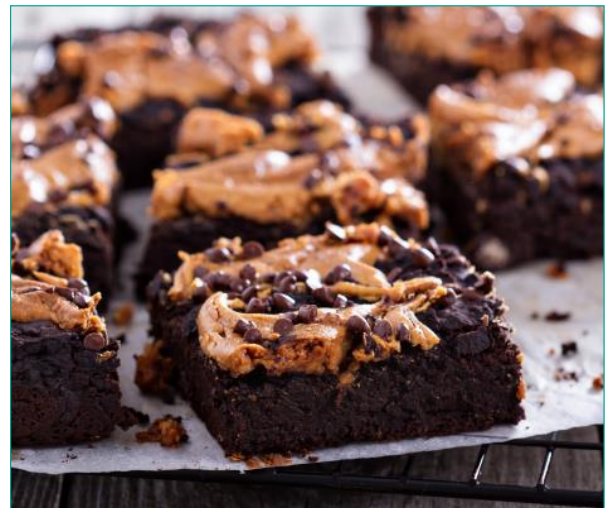
<b>Seasonal Fruit Platter</b>	<b>\$8</b>
Sliced melons, pineapple, grapes, strawberries, and seasonal fruit (selections vary)	
<b>Yogurt Parfait Bar</b>	<b>\$8</b>
Selection of plain and flavored yogurts, fresh berries, fruit compotes, nuts and granola	
<b>Deviled Egg Display</b>	<b>\$8</b>
Selection of cheddar and bacon, smoked salmon and dill roasted garlic-chive	
<b>Bagels &amp; Cream Cheese</b>	<b>\$10</b>
Assorted bagels with peanut butter, plain, mixed berry and garlic-chive whipped cream cheeses	
<b>Smoked Salmon &amp; Lox</b>	<b>\$15</b>
Fresh Bread Crostini, cocktail pumpernickel, whipped lemon-chive cream cheese, capers, red onions, chopped egg and tomatoes	
<b>Charcuterie Board</b>	<b>\$14</b>
Selection of cured meats, pate, imported and domestic cheese, dried fruits, candied nuts, jams and preserves Served with cracker basket, crostini and French bread	

### ALL DAY SNACK PACKAGES – PRICE PER PERSON (COMES WITH COFFEE & TEA SERVICE)

<b>Refresh &amp; Refuel</b>	<b>\$20</b>
A selection of deviled eggs, smoked salmon canape, sliced fruit. Energy drinks and assorted juices	
<b>Sweet N' Salty</b>	<b>\$18</b>
Assorted candy bars, chocolate covered pretzels, snack mix, trail mix, mixed nuts. Energy drinks and soda	
<b>Sugar Time...The Decision is Easy</b>	<b>\$18</b>
Jumbo chocolate chip cookies, double fudge brownies, assorted milk cartons. Energy drinks and Assorted Soda	
<b>Recharge &amp; Reenergize</b>	<b>\$20</b>
Whole fruit display, hummus plate, granola & energy Bars, mixed nuts, and trail mix. Energy Drinks and Assorted Soda	
<b>The Breakfast Bakery</b>	<b>\$10</b>
Selection of cinnamon rolls, danishes, scones & muffins with butter and jams	

### HAPPY HOUR – PRICE PER PERSON

<b>TGI...TIME TO HEAD HOME...NOT!</b>	<b>\$26</b>
Tortilla chips & salsa with nacho cheese Chicken wings with dipping sauces Warm pretzels with pub mustards Angus beef sliders Bottled water and soda	





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## BREAKS – A LA CARTE SNACKS & DRINKS

### MORNING BITES – PRICE PER DOZEN

<b>Breakfast Deviled Eggs</b>	\$38
Bacon and white cheddar, gruyere and caramelized onion, black pepper, and smoked paprika	
<b>Smoked Salmon Canape</b>	\$40
Rye toast, lemon-caper, crème fraiche	
<b>Sliced Fruit</b>	\$38
Sliced melons, pineapple, grapes, strawberries, and seasonal fruit (selections vary)	
<b>Miniature Yogurt Parfaits</b>	\$42
Mixed berries, granola, vanilla bean scented yogurt	
<b>Miniature Quiche</b>	\$40

### AFTERNOON SNACKS – PRICE PER PERSON

<b>Soft Pretzels</b>	\$5
Served warm with assorted pub mustards	
<b>Tortilla Chips &amp; Salsa</b>	\$5
Pico de Gallo, guacamole & sour cream	
<b>Hummus Plate</b>	\$6
Warm pita and English cucumbers	
<b>Chicken Wings</b>	\$7
BBQ, buffalo & pineapple-teriyaki dipping sauce. Served with celery & carrots	
<b>Angus Beef Sliders</b>	\$7
Cheddar, pickled, ketchup and mustard	

### SNACK N' SWEETS – PRICE PER PERSON

<b>Assorted Cookies &amp; Brownies</b>	\$3.50
Chocolate chip cookies, white chocolate macadamia, and brownies	
<b>Mixed Nuts or Trail Mix</b>	\$3
<b>TIMS Cascade Bag O' Snacks</b>	\$3
<b>Whole Fruit Display</b>	\$6
<b>Sweet Tooth Bars</b>	\$36 per dozen
Candy bars, granola bar and energy bars	

### FROM THE BAKERY – PRICE PER DOZEN

<b>Assorted Scones</b>	\$39
Served with butter & jams	
<b>Cinnamon Rolls</b>	\$39
<b>Assorted Muffins</b>	\$39
<b>Danish &amp; Pastries</b>	\$39
<b>Assorted New York Bagels</b>	39
With Cream Cheese	

### NON-ALCOHOLIC BEVERAGES –

<b>Starbucks Coffee &amp; Tea</b>	\$70 per gallon
Pike Place roast and Pike Place roast decaffeinated coffees, Earl Grey, English Breakfast, Refresh Mint, etc.	
*Includes cream, & assorted sugars and sweeteners*	
<b>Iced Tea</b>	\$60 per gallon
<b>Beverage Stand</b>	\$5 per person
Lemonade, Fruit Punch, Strawberry Lemonade, or Orange Juice	
<b>Individual Assorted Juices</b>	5 per person
Orange, Apple, and Cranberry	
<b>Bottled Water / Assorted Soda</b>	\$5 ea.
Coke, Diet Coke, Sprite & Root Beer	
<b>Aqua Panna – 12 oz.</b>	\$5 ea.
<b>San Pellegrino – 12oz.</b>	\$5 ea.
Sparkling	
<b>Gatorade</b>	\$5 ea.
<b>Frappuccino</b>	\$6 ea.



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## BOXED LUNCHEONS

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*Sandwich Box Lunches Come with Choice of Entrée, Chips, Cookie, Fresh Cut Fruit and Water.*

**\$27 PER PERSON**

### **SALADS –**

#### **ASIAN NOODLE SALAD WITH CHICKEN**

Vermicelli pasta tossed in soy sauce with snow peas, cilantro, green onion, marinated chicken breast and cashews with Asian vinaigrette dressing

#### **CLASSIC COBB SALAD**

Lemon and herb chicken breast, avocado, bleu cheese, bacon, tomato, scallions and hard-boiled egg on mixed greens with vinaigrette dressing

#### **CHICKEN MOZZARELLA SALAD**

Gourmet greens topped with mozzarella balls, tomatoes, olives, cucumbers and roasted chicken breast with balsamic vinaigrette

#### **MANGO CUCUMBER SALAD \*GL/VG FREE**

Rice, quinoa, almond slices, mild jalapeno, green onion, cucumber and honey lime dressing

### **SANDWICHES –**

#### **GRILLED CHICKEN CLUB SANDWICH**

Chicken breast on a ciabatta roll with avocado, cheddar, bacon and lettuce. Comes with condiment packets.

#### **HAM AND SWISS SANDWICH**

Ham and Swiss cheese with cucumber, leaf lettuce and tomato on marbled rye bread. Comes with condiments packets.

#### **ROAST BEEF AND CHEDDAR SANDWICH**

Roast beef and cheddar cheese with leaf lettuce and tomatoes served on sourdough bread. Comes with condiments packets.

#### **ROASTED TURKEY AND HAVARTI SANDWICH \*GL. FREE**

Smoked turkey and Havarti cheese with pesto balsamic aioli, mixed greens and tomato on a ciabatta roll. Comes with condiment packets.

#### **VEGETARIAN SANDWICH \*GLUTEN-FREE\***

Tomato, mozzarella and avocado with pesto balsamic aioli and lettuce on whole wheat ciabatta. Comes with condiment packets.





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## LUNCHEON BUFFETS

### THE CLASSIC DELI

**\$38**

Macaroni Salad and Garden Salad

**Deli Selections:** Tuna Salad, Sliced Smoked Turkey, Roast Beef, and Ham

**Cheeses:** Cheddar, Swiss and Pepper Jack

**Sandwich Accompaniments:** Red Leaf Lettuce, Tomatoes, Red Onions, Pickles, Cucumbers, Mayonnaise, Dijon and Stone Ground Mustards

**Sliced Breads:** Pullman, Whole Wheat & Sourdough

Bag of Potato Chips

Chocolate Chip Cookies & Brownies

### MEDITERRANEAN DELI

**\$40**

Orzo Pasta Salad and Greek Salad

**Deli Selections:** Tuscan Salami, Prosciutto, Grilled Chicken Breast, Mediterranean Tuna Salad

**Cheeses:** Provolone, Fontina, and Fresh Mozzarella

**Sandwich Accompaniments:** Red Leaf Lettuce, Tomatoes, Red Onions, Roasted Peppers, Basil, Pepperoncini, Garlic Aioli and Olive Relish

**Sliced Breads:** Potato Batard, 9-grain and Focaccia

Bag of Potato Chips

Tiramisu with Fresh Strawberries & Cream

### ALL AMERICAN BBQ

**\$44**

Corn Bread with Honey-Butter

Watermelon

Potato Salad and Garden Salad

BBQ Baked Beans

Mac n' Cheese

Corn on the Cob with Butter on Side

**Choice of Entrees:** BBQ Chicken, Beef Brisket, St. Louis Pork Ribs, Pulled Pork, or Carolina Smoked Turkey with Selection of Regional BBQ Sauces

Strawberry Short Cake

### THE PACIFIC NORTHWEST

**\$46**

Rustic Rolls & Butter

Classic Caesar Salad

Seasonal Vegetable Medley

**Please Select One:** Wild Rice Pilaf, Sour Cream

Mashed Potatoes, or Sweet Potato Hash

**Please Select One:**

Roasted Breast of Chicken - rosemary balsamic

Smoke Roasted Breast of Chicken - cranberry chutney

Pan Seared Salmon - apple thyme-butter sauce

Grilled Salmon - blueberry lemon crème

Smoke Roasted Salmon - tomato saffron coulis

Miniature Dessert Display

### CUCINA ITALIA

**\$40**

Focaccia Bread with Extra-Virgin Olive Oil

Mozzarella & Tomato Display

Classic Caesar Salad

Seasonal Vegetable Medley

Penne Pomodoro and Alfredo

**Choose Chicken Entrée:** Parmesan, Picatta or Marsala

Tiramisu with fresh strawberries & whipped cream

### BURGER BAR

**\$40**

Macaroni Salad and Garden Salad

BBQ Baked Beans

**Choice of Two Entrees:** Angus Burgers, Grilled Chicken Breast, Turkey Burgers or Vegetarian Black Bean Burgers

**Burger Accompaniments:** Bacon, Red Leaf Lettuce, Tomatoes, Red Onions, Pickles, Cheddar, Swiss & Pepper Jack Cheeses, Sesame & Whole Wheat Burger Buns

Bag of Potato Chips

**Assorted Jumbo Cookies:** Chocolate Chip and White Chocolate Macadamia Nut

### SOUTHWEST BUFFET

**\$42**

Tortilla Chips & Salsa

Romaine Hearts with Orange & Mango

Traditional Spanish Rice

Refried Beans

Fajita-Style Chicken, Beef & Vegetables with Queso Fresco

**Accompaniments:** Flour and White-Corn Tortillas, Guacamole, Pico de Gallo, Sour Cream, Pickled Jalapenos, Shredded Lettuce, and Cheddar

Chef's Choice Dessert

### LUNCHEON ENTRÉE ENHANCEMENTS \$6

**Grilled Top Sirloin** - bordelaise & fried onions

**Grilled Frank Steak** - mushroom brown gravy

**Smoke Roasted Breast of Chicken** - cranberry chutney

**Roasted Breast of Chicken** - rosemary balsamic

**Pan Roasted Pork Chops** - northwest pear apple butter

**Roast Pork Loin with Apricot Glaze**

**Roasted Breast of Turkey** - savory gravy

**Pan Seared Salmon** - apple thyme butter sauce

**Grilled Salmon** - blueberry lemon crème

**Smoke Roasted Salmon** - tomato saffron coulis



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## PLATED LUNCHEONS

### TWO COURSE \$40

Included:  
Dinner Rolls and Butter  
Starter Salad  
Entrée  
Vegetarian Entrée  
Coffee & Tea Service

### STARTER SALADS CHOICES -

Baby Field Greens  
Baby Spinach

### ENHANCE YOUR PLATED LUNCH WITH SOMETHING SWEET?

#### DESSERT

Salted Caramel Cheesecake  
Tiramisu  
Chocolate Mousse  
Vanilla-Bean Crème Brûlée

\$6

### MAIN ENTRÉE CHOICES -

#### CHICKEN ENTRÉE SELECTIONS

##### Chicken Picatta

Garlic Mashed Potatoes, Seasonal Vegetable Medley,  
Lemon-Caper Butter Sauce

##### Pan Roasted Breast of Chicken

Savory Bread Pudding, Seasonal Vegetable Medley,  
Roasted Garlic Balsamic Pan Sauce

##### Grilled Breast of Chicken

Sweet Potato Hash, Seasonal Vegetable Medley,  
Savory Pan Jus

#### SEAFOOD ENTRÉE SELECTIONS

##### Smoked Roasted Salmon

Roasted Fingerlings, Seasonal Vegetable Medley,  
Pomegranate-Apple Crème

##### Pan Seared Sea Bass

Wild Rice Pilaf Stuffed Vine Ripened Tomato, Seasonal  
Vegetable Medley, Roasted Tomato Saffron Coulis

##### Savory Herb Stuffed Idaho Trout

Brown Rice with Herbs, Seasonal Vegetable Medley,  
Roasted Shallot-Chardonnay Butter Sauce

#### STEAK & CHOP ENTRÉE SELECTIONS

##### Grilled Top Sirloin

Yukon Gold Potato Hash, Seasonal Vegetable Medley,  
Wild Mushroom Brown Sauce

##### Petite Tenderloin of Beef

Truffle Scented Smashed Fingerlings, Seasonal Vegetable  
Medley, Cabernet Sauvignon Reduction

##### Grilled Pork Rib Chop

Garlic Mashed Potatoes, Seasonal Vegetable Medley,  
Pomegranate-Apple Butter

#### VEGETARIAN ENTRÉE SELECTIONS

##### Lemongrass Crusted Soybean Cake

Jasmine Rice, Seasonal Vegetable Medley, Shitake  
Mushroom, Red Miso Glaze

##### Moroccan Lentil Patties

Grilled Vine Ripened Tomato, Seasonal Vegetable Medley,  
Tzatziki

##### Garbanzo Timbale

Seasonal Vegetable Medley, Smoked Tomato Sauce







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## DINNER BUFFETS

### THE EMBASSY BUFFET

**\$63**

Rustic Rolls and Butter  
Classic Caesar Salad  
Quinoa Salad

**Please Select One:** Wild Rice Pilaf, Basmati with Dried Fruit, Brown Rice with Almonds or Savory Bread Pudding

**Please Select One:** Sour Cream Mashed Potatoes or Sweet Potato Hash, Herb Roasted Red Bliss Potatoes  
Seasonal Vegetable Medley

#### Choice of (2) Entrees:

##### Please Select Meat:

Grilled Top Sirloin - bordelaise and fried onions  
Grilled Flank Steak - mushroom brown gravy  
Roast Pork Loin - apricot glaze

##### Please Select Poultry:

Roasted Breast of Chicken - rosemary-balsamic  
Smoke Roasted Breast of Chicken - cranberry chutney  
Roasted Breast of Turkey - savory gravy

##### Please Select Salmon:

Pan Seared Salmon - apple thyme butter sauce  
Grilled Salmon - butter blueberry lemon crème  
Smoked Roasted Salmon - tomato saffron coulis

Miniature Dessert Display



### TASTE OF ITALY BUFFET

**\$55**

Focaccia Bread with Extra-Virgin Olive Oil  
Garden Salad  
Seasonal Vegetable Medley  
Roasted Potatoes with Rosemary  
Penne Pomodoro

#### Please Select One Poultry:

Chicken: Parmesan, Picatta or Marsala

#### Please Select One Meat:

Top Sirloin Saltimbocca - prosciutto, fontina & trebiano demi  
Herb Roasted New York Striploin - balsamic reduction  
Roast Pork Loin - sun dried tomato cream sauce

Tiramisu with fresh strawberries & whipped cream

### DINNER ENTREE ENHANCEMENTS -

#### CHEF ATTENDED CARVERY & ACTION STATION

*CHEF ATTENDANT FEE OF \$75*

<b>Smoke Roasted Loin of Pork</b>	<b>\$15</b>
Cilantro slaw, chipotle BBQ, dollar rolls	
<b>Herb Roasted Striploin Beef</b>	<b>\$18</b>
Brown sauce, balsamic onion jam, brioche rolls	
<b>Smoked Roasted Prime Rib</b>	<b>\$18</b>
Au jus, horseradish, mustards and brioche rolls	
<b>Roasted Whole Side of Salmon</b>	<b>\$16</b>
Lemon-dill aioli, brioche rolls	
<b>Sage Rubbed Turkey Breast</b>	<b>\$14</b>
Savory gravy, cranberry chutney and dollar rolls	
<b>Honey Glazed Pit Ham</b>	<b>\$14</b>
Sweet onion mustard, dollar rolls	



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## PLATED DINNER PACKAGES

### TWO-COURSE DINNER \$52

Dinner Rolls and Butter  
Starter Salad  
Entrée (2)  
Vegetarian Entrée (1)  
Coffee & Tea Service  
**(1) Main course per person**

### THREE-COURSE DINNER \$57

Dinner Rolls and Butter  
Starter Salad  
Entrée (2)  
Vegetarian Entrée (1)  
Dessert  
Coffee & Tea Service  
**(1) Main course per person**

### PLATED DINNER ENTRÉE

#### CHICKEN ENTRÉE SELECTIONS

##### Chicken Picatta

Garlic mashed potatoes, seasonal vegetable medley, lemon-caper butter sauce

##### Pan Roasted Breast of Chicken

Savory bread pudding, seasonal vegetable medley, roasted garlic balsamic pan sauce

##### Grilled Breast of Chicken

Sweet potato hash, seasonal vegetable medley, savory pan jus

#### SEAFOOD ENTRÉE SELECTIONS

##### Smoked Roasted Salmon

Roasted fingerlings, seasonal vegetable medley, pomegranate-apple crème

##### Pan Seated Sea Bass

Wild rice pilaf stuffed vine ripened tomato, seasonal vegetable medley, roasted tomato saffron coulis

##### Savory Herb Stuffed Idaho Trout

Brown rice with herbs, seasonal vegetable medley, roasted shallot-chardonnay butter sauce

### ENHANCE YOUR EVENT WITH A RECEPTION

Your choice of (3) Hors D'oeuvres and Reception Display

**\$10**

### STEAK & CHOPS SELECTIONS

#### Grilled Top Sirloin

Yukon gold potato hash, seasonal vegetable medley, wild mushroom brown sauce

#### Petite Tenderloin of Beef

Truffle scented smashed fingerlings, seasonal vegetable medley, and cabernet sauvignon reduction

#### Grilled Pork Rib Chop

Garlic mashed potatoes, seasonal vegetable medley, pomegranate-apple butter

### VEGETARIAN ENTRÉE SELECTIONS

#### Lemongrass Crusted Soybean Cake

Jasmine rice, seasonal vegetable medley, shitake mushroom-red miso glaze

#### Moroccan Lentil Patties

Grilled vine ripened tomato, seasonal vegetable medley, tzatziki

#### Garbanzo Timbale

Seasonal vegetable medley, smoked tomato sauce

### DESSERT -

#### ONLY FOR THREE-COURSE DINNER

Fresh Baked Chocolate Cake



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## RECEPTIONS - A LA CARTE DISPLAYS

### PLATTERS & DISPLAYS -

PRICE PER PERSON

**Seasonal Fruit Platter** \$8  
Sliced melons, pineapple, grapes, strawberries, and seasonal fruit (selections vary)

**Crudité Platter** \$8  
Trio of cauliflower, broccoli florets, rainbow carrots, celery sticks, English cucumbers and bell peppers. Served with ranch dressing and chive-sour cream dipping sauce

**Smoked Salmon & Lox** \$15  
Fresh Bread Crostini, cocktail pumpnickel, whipped lemon-chive cream cheese, capers, red onions, chopped egg and tomatoes

**Cheese and Cracker Display** \$12  
Selection of imported domestic cheeses, dried fruits and candied nuts. Seasonal fruits and berries. Cracker and fresh bread basket

**Mediterranean Display** \$11  
Hummus trio, whipped feta cheese with sundried tomato, roasted red pepper-olive spread. Pickled cauliflower carrots, mixed olives, warm pita and flatbread basket

**Antipasti Display** \$12  
Selection of Italian salami, cured meats and Italian cheese, vine ripened tomato and fresh mozzarella grilled and pickled vegetables marinated mushrooms, mixed olive. Sliced hearth bread basket.

**Charcuterie Display** \$14  
Selection of cured meats, pate, imported and domestic cheese, dried fruits, candied nuts, jams and preserves. Served with cracker basket, crostini and French bread

### DESSERT DISPLAY \$8

*Choose (1) of the Following:*

Miniature Assorted Cheesecake Display

Tiramisu Display

Lemon Cake with Blackberries Display

Chocolate Opera Cake Display

Assorted Petite Four Display

Carrot Cake Display

Fruit Tartlet Display

Miniature Cream Puff Display

Strawberry Shortcake Display

### HORS D'OEUVRES -

PRICE PER DOZEN/ PER ITEM

#### VEGETARIAN \$38

- Barrel Aged Feta & Olive Skewer - balsamic syrup
- Goat Cheese & Blackberry Jam - filo cup and almonds
- Harissa Spiced Hummus - Kalamata olive, za'tar, pita chips
- Miniature Quiche Stilton - apple and sage
- Artichoke and Parmesan Fritters - lemon aioli

#### CHICKEN \$40

- Chicken Pot Stickers - soy dipping sauce
- Chicken Satay - peanut dipping sauce
- Chicken Empanada
- Deviled Eggs - Beecher's white cheddar, spiced pecan

#### SEAFOOD \$42

- Smoked Salmon Canape - rye toast, lemon-caper crème
- Miniature Crab Cakes - chive aioli
- Bacon Wrapped Scallops
- Bay Shrimp Salad Canape - brioche
- Shrimp Tempura - citrus-ponzu sauce

#### MEAT \$45

- Beef Tenderloin Wellington
- Seared Rare Beef with Balsamic Glaze - crostini
- Malaysian Beef Satay
- Chicken Fried Tenderloin or Beef - biscuits, country gravy

#### CURED MEATS \$42

- Prosciutto Wrapped Asparagus
- Miniature Quiche Loraine - peppered bacon, Swiss and onion
- Prosciutto & Melon - cold pressed extra virgin olive oil
- Teardrop Tomato Skewers - serrano lomo, basil, cigliene

### RECEPTION STATION -

PRICE PER PERSON

**Mac N Cheeesssy** \$15

Crispy fried chicken strips, ham, bacon, sautéed mushrooms, peas, spinach, rich cheese, BBQ sauce, franks red hot, crunchy topping

**Baked Potato Bar** \$24

Baked Idaho Russet Potatoes

**Proteins:** crispy chicken, pulled pork

**Sauces:** nacho cheese, chipotle BBQ

**Toppers:** sour cream, green onions,

pickled jalapeno, cheddar cheese,

blue cheese, bacon bits



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## BEVERAGE MENU

### CHARDONNAY

Hogue, Columbia Valley, WA	\$28
Kendall Jackson, Vinter's Reserve, CA	\$34

### RIESLING

Hogue, Columbia Valley, WA	\$28
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### SPARKLING WINE/CHAMPAGNE

J Roget, California	\$28
Domaine Ste Michelle, Columbia Valley	\$34
Veuve Cliquot, FR	\$85

### CABERNET

Hogue, Columbia Valley, WA	\$28
Browne Heritage, Columbia Valley, WA	\$36

### MERLOT

Hogue, Columbia Valley, WA	\$28
Mirassou, Napa, CA	\$32

### PINOT NOIR

Acrobat, Oregon	\$36
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### OTHER BEVERAGES

Domestic Beer	\$6
Imported/Craft	\$7
House Wine	\$7
Bottled Water/Sodas	\$5
House Liquor	\$8
Ciders	\$6

### EARLY MORNING BEVERAGES

**\$9 EACH**

Mimosa
Bloody Mary

