



EMBASSY
SUITES
by Hilton™

Seattle North Lynnwood

Embassy Suites Event Reception & Bar Menu





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Warm & Chilled Hors d'oeuvres

Warm Hors d'oeuvres | 55 per dozen

Chilled Hors d'oeuvres | 53 per dozen

Price per dozen | Minimum order of 4 dozen per selection

Firecracker Shrimp
Bacon Wrapped Dates
Quesadillas, Salsa Fresca
Greek Feta and Spinach, Filo
Teriyaki Chicken Skewers, Miso Ranch
Crispy Egg Rolls, Gingered Plum Sauce
Mini-Grilled Cheese, Brie and Sliced Apple
Tandoori Chicken Skewers, Cilantro Yogurt Sauce
Wings: Buffalo, Sweet Chili, or Chipotle BBQ
Meatballs: Barbecue, Teriyaki or Swedish
Vegetable Samosas, Cilantro Chutney
Coconut Shrimp, Sweet Chili Sauce
Pork Belly Sliders, Pickled Slaw
Pot Stickers, Sweet Chili Sauce



Charcuterie Cups
Shrimp Cocktail Bites
Hummus, Pita Rounds
Italian Pasta Salad
Greek Feta and Spinach, Filo
Green Goddess Veggie Dip Cups
Blueberry, Strawberry Ricotta, Crostini
Cold Smoked Salmon, Crostini, Dilled Crème Fraiche
Shrimp, Tomatoes, Red Onion, Basil Bruschetta
Smoked Chicken Salad Crostini, Charred Onion Jam
Loaded Bacon, Cheddar Deviled Eggs





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Specialty Display



Crudité Display | 14

A Selection of Squash, Carrots, Cauliflower,
Red, Yellow & Green Peppers, Broccoli, Cherry
Tomatoes, English Cucumber, Celery, White
Radish, Roquefort Walnut Dip

Classic Cheese Display | 17

Northwest & Imported Cheese, Crackers,
Breads, Fruit Garnish

Spinach & Artichoke Dip | 16

Simmered Sweet Onion, Spinach & Artichokes,
Feta Cream, Pita Chips, Tortilla Chips

Antipasto Misto | 18

San Daniele Prosciutto, Genoa Salami, & Saucisson
Sec, Olive Tapenade, Smoked Tomato Jam, Taleggio
Provolone, Triple Crème Brie, Asiago Cheese,
Rustic Breads, Artichokes, Pepperoncini, Banana
Peppers, Oven Cured Tomatoes, Roasted Bell
Peppers, Roasted Whole Garlic

Chilled Prawns | 18

Cocktail Shrimp, Lemon Wedges, Spicy Cocktail
Sauce



20 Guest Minimum, Price Per Person



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Specialty Stations



Mashed Potato | 18

20 Guest Minimum

Create Your Own Mashed Potato Martini with Pesto, Garlic or Yukon Gold Mashed Potatoes, Sautéed Wild Mushrooms, Sautéed Baby Shrimp Confetti of Peppers, Shredded Tillamook Cheese, Bacon, Sautéed Smoked Sausage

Macaroni & Cheese | 17

20 Guest Minimum

Aged New York White Cheddar, Bacon & Sausage Crumbles, Pulled Pork, Vegetables, BBQ Sauce, Shredded Cheese

Sliders | 20

20 Guest Minimum

Assorted Fried Chicken, Beef Cheddar, Pulled Pork

Rotisserie Roasted Turkey Breast | 12

25 Guest Minimum

Cranberry Sauce, Dijonnaise, Rolls

Maple Apricot Glaze Ham | 11

30 Guest Minimum

Biscuits, Grain Mustard, Mayonnaise

Pork Loin | 15

25 Guest Minimum

Italian Sausage, Roasted Red Peppers, Spinach, Provolone, Petite Rolls

Roast Prime Rib | 20

30 Guest Minimum

Au Jus, Creamed Horseradish, Roll

Optional To Add Carver or Attendant
Fee | 150 per Attendant

Price Per Person

See minimums to order



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Desserts

Stations

Dessert Table | 11

Cookies, Chocolates, Brownies,
Miniature Cakes, Macaroons

Cheesecake Table | 11

Fruit Toppings, Plain Cheesecake,
Assorted Cheesecakes

20 Guest Minimum, Price Per Person

Ala Carte

Chocolate Dipped Strawberries | 40

Blondie & Brownie Bites | 38

Chocolate Dipped Fruit Skewers | 42

Sugar Dusted Churros, Cream | 38

French Macarons | 45

Mini Cream Puffs | 42

(2 Dozen Minimum Per Item, Price Per Dozen)





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Banquet Bars

House Brands

Hosted 10 No-Host 11
Mischief Gin
Canadian Club Whiskey
Malibu Rum
Jim Beam
Blue Curacao
Apple Pucker
Sauza Silver Tequila
Ronrico Rum
Mischief Vodka

Supreme Brands | 15

Kettle One Vodka
Grey Goose Vodka
Glenlivet Scotch
Courvoisier VSOP
Knob Creek Patron
Silver Tequila
Grand Marnier
Maker's Mark
Hennessey VS Cognac

Premium Brands

Hosted 12 No-Host 13
J&B Scotch
ABSOLUT Vodka
Jack Daniels Whiskey
Seagram's Whiskey
Jameson Irish Whiskey
Johnnie Walker Red
Bacardi Rum
Captain Morgan Rum
Cuervo Silver Tequila
Tanqueray Gin
Crown Royal Canadian
Fireball
Kahlua
Baileys Irish Cream



Domestic Beers

Hosted 7 No-Host 8
Budweiser
Coors Light
Miller Lite
Bud Light
Rainier
O'Doul's
Michelob Ultra

Import/Craft Beers

Hosted 8 No-Host 9
Fat Tire
Space Dust
Angry Orchard Apple Cider
Heineken
Stella
Corona
Hazy Things
Truly Variety

\$150 Per Bartender per event (We recommend 1 bartender per 100 guests)

House Wine

Hosted 9, No-Host 10 by the Glass

Available by the Bottle 35

14 Hands, Chardonnay, WA

Delicate Floral Aromas Complemented by Rich Melon, Apple, Pear, Notes of Vanilla and Buttery Caramel

14 Hands, Merlot, WA

Flavors of Plums, Ripe Berries, Cherry Pie and Mocha, Notes of Baking Spice

14 Hands, Cabernet Sauvignon, WA

Comforting Aromas of Dark Cherry, Black Currant, Coffee and Subtle Hints of Spice

Ruffino Lumia, Pinot Grigio, Italy

Aromas of Flowers, Pears, and Golden Apple, Showing Notes of Sage and Mint



RED WINE (PURCHASE BY THE BOTTLE)

Chateau Ste. Michelle, Syrah, WA 48

Juicy Blackberry, Plum, Cranberry, Coffee, Mint, Leather, Smokey Bacon and Vanilla

Boom Boom Syrah, WA 39

Lively Raspberry, Pepper and Grilled Anise Flavors

Firesteed Pinot Noir, OR 39

Aromas of Dark Cherry, Black Currant, Coffee and Subtle Hints of Spice

WHITE WINE (PURCHASE BY THE BOTTLE)

Chateau Ste. Michelle, Riesling, WA 39

The Wine offers Crisp Apple Aromas and Flavors with subtle Mineral Notes

Prayers of Saints, Chardonnay, WA 48

Aromas of Toasted Pears with Underlying Citrus Notes Leading to a Mix of Fresh Pear and Ripe Melon

\$150 Per Bartender per event (We recommend 1 bartender per 100 guests)