



EMBASSY
SUITES
by Hilton™

Seattle North Lynnwood

Embassy Suites Event Dinner Menu



All Plated Dinner Entrées Include

Choice of One Starter Salad and One Dessert Course

Freshly Brewed Coffee, Hot Tea & Iced Tea

Price Per Person | Higher Price Applies

Choice of one Salad

Washington Mixed

Baby Greens, Cucumber, Grape Tomatoes, Red Radish, Raspberry Vinaigrette or Ranch Dressing

Northwest

Baby Spinach, Seasonal Berries, Crumbed Feta, Candied Walnuts, Balsamic Vinaigrette

Caprese

Grape Tomatoes, Baby Mozzarella, Baby Arugula, Basil, Balsamic Glaze, Virgin Olive Oil

Little Gem

Romaine, Cherry Tomato, Kalamata Olives, Croutons, Caesar Dressing



Choice of one Dessert

Assorted Macaroons AG

Fresh Fruit & Berries, Whipped Cream

New York Cheesecake

Topped with Port Macerated Berries

Flourless Chocolate Cake AG

Topped with Macerated Berries

V=Vegetarian, VV=Vegan, AG=Avoids Gluten



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Plated Dinner Entrées

Parmesan Crusted Chicken | 47

Bone-in Crusted Chicken, Creamy Tomato Sauce, Roasted Polenta, Artichoke, Chef's Choice Vegetables

Roasted Chicken | 50

Herb Mashed Potatoes, Bourbon Glaze, Asparagus, Baby Carrots

Braised Short Rib | 57

Creamy Mashed Potatoes, Roasted Young Vegetables

Pork Chop | 50

Herbed Crusted Seared Pork Chop, Creamy Three Mustard Sauce, Roasted Potato Trio, Roasted Vegetables

Slow-Braised Swiss Steak | 52

Herb Mashed Potatoes, Carrots, Green Beans

Seared Salmon | 50

Sautéed Spinach, Chipotle Honey Glaze, Roasted Potatoes



Vegetarian & Vegan Entrees

Roasted Portobello Mushroom VV, AG | 48

Stuffed with Spinach, Herbs, Braised Lentils, Mozzarella, Ribbon Zucchini, Patty Pan Squash, Red Pepper Syrup & Balsamic Glaze

Seasonal Vegetable Raviolis V | 47

Shallot Garlic Cream, Roasted Young Vegetables, Grilled Tofu

Build Your Own Dinner Buffet

Included Coffee, Hot Tea and Iced Tea

30 Guest Minimum to Order

Choose one Salad & Two Accompaniments

Two Entrees | 60 or Three Entrees | 65



Salads | Choose One

Simple Greens, Cucumbers, Tomatoes,
Matchstick Carrots, Balsamic Vinaigrette

Baby Mixed Greens, Julienne Carrots, Ribbon
Cucumber, Raspberry Vinaigrette

Hearts of Romaine, Garlic Croutons, Shaved
Parmesan Caesar Dressing

Grilled Vegetables, Olives Marinated,
Artichokes, Hummus & Pita Bread

Chopped Romaine, Chickpeas, Cucumber, Red
Onion, Grape Tomatoes, Kalamata and Feta
Cheese, Green Goddess Dressing



Accompaniment | Choose Two

Rosemary Roasted Potatoes
Season's Freshest Roasted Vegetables

Rice Pilaf

Rainbow Bell Pepper Couscous

Tortellini Alfredo

Garlic Mashed Potatoes

Entrees | Choose Two or Three

Lemon Garlic Chicken Thighs

Flank Steak, Roasted Pearl Onions

Seared Salmon, Sautéed Garlic Spinach, Fennel

Chicken Breast, Forged Washington Mushrooms,

Pinot Noir Jus

Shrimp Fettuccini Alfredo

Grilled Salmon, Sea Salt & Peppercorn Butter

Classic Beef Bourguignon

Buffet Dinner Salads & Accompaniments

Banquet Bars

House Brands

Hosted 10 No-Host 11
Mischief Gin
Canadian Club Whiskey
Malibu Rum
Jim Beam
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 Blend
Bacardi Rum
Captain Morgan Rum
Cuervo Silver Tequila
Tanqueray Gin
Crown Royal Canadian
Fireball



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 for 100 guests)

Banquet Bars

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

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