



Holiday Menu



**EMBASSY
SUITES**
by Hilton™

Seattle North Lynnwood

**20610 44th Ave West,
Lynnwood, Washington 98036**

425-775-2500

www.embassysuiteslynnwood.com

Reception



Chilled Hors d'oeuvre's



Chilled Hors d'oeuvre's | 56 per dozen

4 dozen minimum of each selection



Hummus, on Pita Chips



Shrimp Cocktail Shooters

Turkey Cranberry Pinwheels

Chilled Seafood Salad Crostini

Smoked Salmon Avocado Toast



Caribbean Crab Salad on Crackers

Smoked Chicken, Chipotle Chili Crepe

Chilled Crab Cakes, Cilantro Mayonnaise



Deviled Eggs, Chipotle, Spanish Chorizo, Cilantro

Mascarpone Filled Cherry Tomatoes, Toasted Almonds

Cold Smoked Salmon, Water Cracker, Dilled Cream Cheese

Individual Charcuterie Cones with Assorted Cured Meats, Cheeses, and Breadsticks



Warm Hors d'oeuvre's

Warm Hors d'oeuvre's | 58 per dozen

4 dozen minimum of each selection

Cranberry BBQ Meatballs

Chicken Caprese Crostini

Beef or Fried Chicken Sliders ✓

Brie Pistachio Stuffed Mushrooms ✓

Raspberry & Brie wrapped in Phyllo ✓

Mini-Grilled Cheese, Tomato Bisque

Coconut Shrimp with Mango Chutney ✓

Pot Stickers, Hot & Sour Sticky Sauce ✓

Mini Cheese Quesadillas, Salsa Fresca

Crispy Egg Rolls, Gingered Plum Sauce

Arancini, Cheese, Risotto Basil, Marrinara

Spinach and Cream Cheese Puff Pastry

Grilled Pear with Bleu Cheese and Fig Jam on Crostini





Mediterranean Nosh | 17
Warm Brie Provençal, Imported Sliced Sausage
Citrus & Herb Roasted Olives
Herb Focaccia, Seasonal Fruit

Antipasto Misto | 16
San Daniele Prosciutto, Genoa Salami, &
Saucisson Sec, Olive Tapenade, Smoked Tomato
Jam, Taleggio Provolone, Triple Creme Brie,
Asiago Cheese, Rustic Breads, Artichokes,
Pepperoncini, Banana Peppers, Oven Cured
Tomatoes, Bell Peppers & Roasted Whole Garlic

Classic Raw Bar | Market Price
Chilled Prawns, Seasonal Oysters on the Half Shell
Alaskan King Crab Legs, Mussels, Clams, Cocktail
Sauce, Horseradish, Tabasco, Lemon Wedges

Crab & Tillamook White Cheddar Dip | 12
Toasted Baguettes, House-made Chips

Chilled Prawns | 18
Jumbo Cocktail Shrimp
Spicy Cocktail Sauce

Cold Poach Salmon Display | 19
Capers, Chopped Onions, Hard Eggs
Crème Fraîche, Lemon, Cocktail Sauce

Classic Cheese Display | 15
Northwest & Imported Cheese
Crackers, Bread & Seasonal Fruit Garnish

Spinach & Artichoke Dip | 14
Simmered Sweet Onion, Spinach & Artichokes
Feta Cream, Grilled Pita, Tortilla Chips



Carving Stations

Rotisserie Roasted Turkey Breast | 250
Serves 25-30 guests
Cranberry Sauce, Dijonnaise, Rolls

Pepper Rubbed Roast Striploin | 350
Serves 30-40 guests
Silver Dollar Rolls, Grain Mustard, Mayonnaise

Maple Apricot Glazed Ham | 330
Serves 30-40 guests
Biscuits, Grain Mustard, Mayonnaise

Rotisserie Pork Loin | 375
Serves 25-30 guests
Italian Sausage, Roasted Red Peppers,
Spinach, Provolone, Rolls

Whole Roasted Pig | 490
Serves 30-40 guests
Slow Smoked for 12 hours, Artisan Mustards,
Hot Barbecue Sauce, Petite Rolls



Roast Prime Rib | 600
Serves 30-40 guests
Au Jus, Creamed Horseradish, Silver Dollar
Rolls

Local King Salmon | Market Price
Serves 10-15 people
Dill-Caper Remoulade, Onion Jam, Rye Bread

Attendant Fee | 150



Sweet Finishes Specialty Stations

Dessert Table | 15

Candy Canes, Assorted Cookies, Brownies, Mini Cheesecakes, Assorted Yule Logs

Smores | 14

Jumbo Marshmallow, Hershey's, Chocolate Bars, Graham Crackers

Chocolate Fountain | 16
Lemon Pound Cake, Shortbread,
Strawberries, In Season Fruit, Pretzel
Sticks, Assorted Cookies and
Marshmallows



Reception Desserts

(Per Dozen)

Chocolate Dipped Strawberries | 42

Blondie & Brownie Bites | 40

Chocolate Dipped Fruit Skewers | 45

Sugar Dusted Churros, Cream | 40

Assorted Mini Cheesecake | 45

Beignet Bites | 40

Cupcakes Assorted Flavors | 44

Dinner



Dinner Entrées Include

Choice of Two Entrées (Higher Price Applies)
Choice of One Starter Course
Choice of One Dessert Course
Fresh Baked Bread & Whipped Butter
Seattle's Best® Coffee & TazoTeas

Dinner Salads

Washington Mixed Baby Greens, Dried Cranberries, Candied Walnuts, Herbed Goat Cheese, Balsamic Vinaigrette

Countryside Butter Lettuce, Carrot Ribbons, Ripe Tomatoes, Champagne Vinaigrette

Caprese, Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze, Virgin Olive Oil



Desserts

Fresh Berry Personal Cheesecake

Salted Caramel Apple Pie

Ultimate Layered Chocolate Cake

Spiced Tropical Fruits & Fresh Berries, Sunny Honey Drizzle



Plated Dinner Entrees

Herb Chicken | 54
Bone-in Crusted Chicken, Spinach, Cheese,
Dried Cranberries, Mango Drizzle, Saffron
Rice, Roasted Asparagus

Stuffed Chicken Breast | 55
Rosemary & Sage, Apple-Hazelnut Filling,
Shallot Brandy Cream, Roasted Yukon
Potatoes, Roasted Vegetables & Sautéed
Kale

Hazelnut Crusted Salmon | 59
Sautéed Kale, Frangelico Maple Coffee
Butter, Pancetta Crisps, Roasted Fingerling
Potatoes

Grilled Local Salmon | 59
Roasted Fennel, Pink Pepper Corn Butter,
Cranberry Rice Pilaf, Vegetable Medley

Braised Bone-In Short Rib | 59
Garlic Mashed Potatoes, Roasted Young
Vegetables

Heritage Pork Medallions | 53
Caramelized Fig and Port Reduction,
Sweet Potato Au Gratin, Crisp Green Beans



Steak & Shrimp | 74
Grilled Beef Tenderloin, Pinot Noir Demi-Glace
Three Crabmeat Stuffed Shrimp, Duchess Potatoes
Heirloom Carrots, Roasted Asparagus

Steak & Chicken | 77
New York Steak Au Poivre, Brandy, Parmesan
Crusted Chicken Breast, Roasted Baby Potatoes,
Bacon Brussels Sprouts, Glazed Carrots

Chicken & Shrimp | 64
Roasted Chicken Breast, Three Blackened Shrimp,
Lime Butter, Grilled Vegetables, Hazelnut Wild Rice



Yogurt Roasted Cauliflower | 46
Quail Eggs, Garlic Shoots
Mizuna, Frisee, & Baby Spinach
Charred Shiishito Peppers

Ancient Grains, Braised Tuscan Kale | 47
Cauliflower Puree, Brussels Sprouts
Sweet Mustard Glaze

Garlic Gnocchi | 48
Roasted Wild Mushrooms, Pickled Peppers Sweet
Corn Cream

Herbed Farro Risotto | 46
Asparagus, Young Vegetables, Meyer Lemon
Gastric

Pacific Rim Tofu Stir-fry | 50
Tamari Braised Tofu, Asian Vegetables,
Jasmine Rice

Roasted Portobello Mushroom | 49
Stuffed with Spinach, Herbs
Braised Lentils, Mozzarella,
Roasted Pepper Puree topped with
Balsamic Glaze.



Butternut Squash Raviolis | 49
Shallot & Garlic Cream, Roasted Young
Vegetables, Shaved Parmesan

Roasted Stuffed Heirloom Tomatoes | 50
Brown Rice Pilaf, Roasted Heirloom Carrots
Balsamic Syrup

Grilled Vegetable Napoleon | 49
Squash, Mushrooms, Peppers, Soft
Polenta and Balsamic Syrup



ENTRÉES

Two Entrées: 64 per person

Three Entrées: 70 per person

Four Entrées: 76 per person

After the Fourth Entrée to add an additional Starch or Entrée 3 per person

CHOICE OF TWO PASSED HORS D'OEUVRES

Smoked Deviled Eggs, Chorizo, Cilantro

Crostini, Mixed Berries, Ricotta, Honey Drizzle

Bacon-Wrapped Kielbasa Bites

Caprese Skewers

Candied Bacon Strips

CHOICE OF TWO STARTERS

Garden Fresh Salad, Cherry Tomatoes, Ribbon Carrots, Served with Ranch & Balsamic Vinaigrette

Spinach & Kale, Mandarin Oranges, Pomegranate, Feta, Pomegranate Dressing

Garden Salad, Walnuts, Cranberries, Feta, Apple Cider Vinaigrette

Caprese Salad, Arugula, Balsamic Glaze

Seasonal Fresh Fruit Display

CHOICE OF TWO STARCHES

Au Gratin Potatoes

Maple-Roasted Candied Yams

Mashed Potatoes with Roasted Garlic and Traditional Gravy

Traditional Holiday Stuffing

Cavatappi, Creamy Vodka Tomato Sauce

Smashed Parmesan Garlic Potatoes

Roasted Fingerling Potatoes

Cranberry, Walnut, Wild Rice Pilaf

ALSO INCLUDED

Sautéed Winter Vegetables

Holiday Bread with Creamy Butter

Assorted Holiday Desserts

Iced Tea

Freshly Brewed Coffee and Decaffeinated Coffee



ENTRÉES

Grilled Salmon, Pink Peppercorn Butter

Baked Salmon Wellington

Blackened Flank Steak, Chimichurri

Chipotle Bourbon Glazed Brisket

Festive Meat Loaf

Pork Tenderloin with Grilled Fig and
Port Reduction

Encrusted Parmesan Chicken, Tomato, Basil
Marinara

Orange Cranberry Glazed Roasted Chicken

Chicken Caprese, Mozzarella, Tomato

Sliced Roasted Turkey, Sage &
Spinach Dressing

Maple Glazed Ham

Penne Pasta & Grilled Shrimp, Sun-Dried
Tomato Cream Sauce

Lemon Pepper Crusted Cod



Eggplant Parmesan

Grilled Vegetable Napoleon

Herbed Risotto, Young Vegetables

Wild Mushroom & Spinach Lasagna

Vegetable Wellington



Beverage



100 Per Bartender (We recommend 1 bartender for each 100 guests)

House Brands

Hosted 11 No-Host 12
Mischief Gin
Canadian Club Whiskey
Malibu Rum
Jim Beam
Blue Curacao
Peachtree Schnapps
Apple Pucker
Sauza Silver Tequila
Ronrico Rum
Mischief Vodka

Premium Brands

Hosted 13 No-Host 14
J&B Scotch
ABSOLUT Vodka
Jack Daniels Whiskey
Seagram's 7 Whiskey
Jameson Irish Whiskey
Johnnie Walker Red Blend
Bacardi Rum
Captain Morgan Rum
Cuervo Silver Tequila
Tanqueray Gin Crown Royal
Canadian Fireball
Kahlua
Baileys Irish Cream

Domestic Beers

Hosted 8 No-Host 9
Budweiser
Coors Light
Miller Lite

Import/Craft Beers

Hosted 9 No-Host 10
Fat Tire
Space Dust
Angry Orchard Apple Cider
Guinness
Variety Seasonal Beers

Supreme Brands

Kettle One Vodka | 15 Grey
Goose Vodka | 15 Glenlivet
Scotch | 15 Courvoisier
VSOP | 15
Knob Creek | 16
Patron Silver Tequila | 16
Grand Marnier | 15
Maker's Mark | 15
Hennessey VS Cognac | 16

Beverage



House Wine
Hosted 10, No-Host 11 by the Glass Available
by the Bottle 36

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

J. Lohr, Cabernet Sauvignon, CA 39
Aromas of Black Cherry, Plum and Blueberry are Accented
by Hazelnut, Dark Chocolate and Toasted Pastry

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

Murphy Goode, Sauv Blanc, CA 39
White Peach and Honeydew Melon with Bright Citrus and
Ripe Tropical Fruit Aromas

Prayers of Saints, Chardonnay, WA 48
Aromas of Toasted Pears with Underlying Citrus Notes
Leading to a Mix of Fresh Pear and Ripe Melon

Kendall Jackson, Chardonnay, CA 39
Lushly Ripe Pear and Butter Flavors are Backed by Vibrant,
Lemony Acidity



Discover Seattle



With everything from unrivaled natural beauty and world-class attractions to major sport teams, a thriving arts and culture scene, and beyond, there's always something to do in Seattle.

Whether you're a family looking for budget-friendly finds or a seasoned traveler on the hunt for the latest Instagram-worthy vista, the Emerald City has you covered.

While here, you can meet artisan makers, shop indie boutiques and designer fashions, admire priceless works of art, sing your heart out at a karaoke club, explore like a local in the city's diverse neighborhoods, and enjoy nature—all without ever having to leave the city.

No matter what you're looking for, the perfect adventure awaits.

Discover Seattle



Space Needle

Built for the 1962 World's Fair, the 605-foot-tall quickly became an icon of the city that today is recognized far and wide. On the observation level, which you can reach via a 43-second elevator ride, see the doodle-on-a-napkin concept that led to the Space Needle design. Views from the top feature Elliott Bay, the Cascade Mountains, and even Mount Rainier.



Seattle Center Monorail

Another World's Fair relic, links Seattle Center—home of the Space Needle and several other notable attractions—to downtown's Westlake Center along an approximately one-mile route. The designated historic landmark can reach a top speed of 45 miles per hour and weaves between skyscrapers above the city streets.



Pike Place Market

From the iconic market sign and Rachel the Piggy Bank to the gum wall, the original Starbucks Cafe, well over 225 local artisans selling their wares, the famous fish-tossing tradition, and music-playing street performers, there are enough sights and sounds to pack a day (or more). The market added its historic Market Front expansion in 2017, featuring an open-air plaza and fantastic views of Elliott Bay.



MENU SELECTION

Arrangements should be made with the catering office at least four weeks in advance to ensure items selected can be obtained and properly served. We are able to customize any menu, please share your ideas with your Events Coordinator. Menu pricing is per person unless otherwise stated. Plated Entrée selections are limited to two choices along with a vegetarian option, unless special dietary restrictions are necessary. Special dietary requirements must be indicated in advance. For groups (25) or less, only one entrée and one vegetarian option may be offered. If two plated entrées are chosen for guests to select from in advance of the function, the higher priced entree will apply to all meals served. If you wish to offer more than two choices, excluding vegetarian option an additional \$2.00 per person will be applied to the highest priced entrée. If the Patron requests plated entrées, the group does need to offer the same salad and dessert selection for all guests. All Buffets are open for a maximum of one and half hours. Buffet portions are finite and not replenishable. Additional charges will apply if more food is requested by the event host, and extra servings are subject to availability.

GUARANTEE

In arranging for private functions, the attendance must be specified at least 96 hours in advance, excluding weekends and holidays. The guarantee number provided must be reported to the catering office and will be considered a minimum guarantee, not subject to reduction, for which you will be charged, even if fewer guests attend. If the catering office is not advised 96 hours in advance, the number provided as the original attendance figure will be considered as the guarantee and charges will be made accordingly. The Hotel will prepare food and set the room for 5% percent over your guarantee. Any increases in guarantee numbers after the 96 hour deadline has passed are subject to an additional \$5.00 per person (plus service charge and sales tax) per meal. After the 96 hour deadline has passed, the Hotel reserves the right to substitute food and beverage selections for any increased guarantee numbers.

HOTEL FOOD AND BEVERAGE POLICY

Not all ingredients listed; Please inform us of any food allergies. Actual presentation may vary from photos and descriptions. Food is served for maximum of 1½ hours as a standard. Embassy Suites by Hilton Seattle North Lynnwood is responsible for the quality and freshness of the food served to our guests. Consequently, we do not allow outside food and beverage to be brought into the meeting spaces by the patron or any of the patron's guests or invitees. In addition, no food from the hotel will be permitted to leave the premises.

BAR SERVICE

All beverages must be provided by and served by the Hotel. Patrons agree to abide by Liquor Control Commission Laws under which the Hotel operates. Bars may remain open for a maximum of 6 hours. Bars must end service 30 to 60 minutes prior to scheduled end time. The hotel reserves the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. The hotel also reserves the right to close at its discretion.

MUSIC AND ENTERTAINMENT

The Hotel must be notified of all music and entertainment contracted.

- All Vendors must provide the hotel with a certificate of general liability insurance (\$1,000,000).
- No Fog/Smoke Machines allowed on premises
- No Glitter or Confetti allowed indoors at the hotel
- No fireworks or incendiary devices may be used indoors at the Hotel
- No Firearms allowed on premises
- Any use of amplifiers is not permitted. Reasonable behavior and sound levels are required to allow other guests to enjoy their activities.
- In order to provide proper staging, electricity, etc. and to abide by all fire codes. Special electricity needs may be subject to an additional charge.

All Music and Entertainment must end by 11:00PM. No music allowed in the Atrium.



BANQUET AND MEETING ROOM SCHEDULING

As other groups may be utilizing the same room prior to or following your function, please adhere to the times agreed upon. Should your time schedule change, please contact the catering office and every effort will be made to accommodate your group. Any meeting room used more than eight hours in any one day is subject to additional room rental. Function rooms are not held on a twenty-four hour hold unless specifically stated in the contract. The Hotel has the right to rent the room prior to and after the scheduled functions listed on the contract. The Hotel has the right to rent the remaining portions of the ballroom over the same time frame.

FLOOR PLANS AND ROOM ARRANGEMENTS

A variety of floor plans and room arrangements can be provided for all function areas. Please feel free to discuss your requirements. A minimum \$300.00 labor fee applies if groups change their meeting room setup requirements after the Hotel has set the meeting room or on the day of the event. The Hotel reserves the right to move a group to a more appropriate area from the original booking. All groups must follow local fire code regulations and cannot block entrances, exits, hallways or pathways. The Hotel cannot permit the affixing of anything to the walls, floors or ceilings with any substance unless approval is given in advance. No pushpins or tacks of any kind may be used. No Helium balloons in the atrium. The cost of repair and/or replacement will be billed to the patron. All displays and/or decorations proposed by the group shall be subject to approval of the Catering Manager.

SERVICE CHARGE AND SALES TAX

All pricing is charged per person unless otherwise stated and is subject to a taxable 22.5% service charge & current Washington sales tax. Included as part of the service charge is a gratuity (45% that is paid directly to food and beverage service staff).

DEPOSIT/PAYMENT

Functions are confirmed upon receipt of a signed contract and deposit in the amount of 50% of total anticipated revenue. All deposits will be applied to the balance of the scheduled event. Prepayment is required (4) Four business days prior to the scheduled event by credit card or cashier's check, personal checks are not excepted.

