



*Embassy Suites
Lynnwood
Holiday Menu*



**EMBASSY
SUITES**
by Hilton™

Seattle North Lynnwood

20610 44th Avenue West, Lynnwood, WA 98036

425-775-2500

www.embassysuiteslynnwood.com

Reception

4 dozen minimum of each selection, Price per dozen

Warm Hors d'oeuvre's | 58 per dozen

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

Spinach and Cream Cheese Puff Pastry

Grilled Pear with Bleu Cheese and Fig Jam on Crostini

Chilled Hors d'oeuvre's | 56 per dozen

Hummus, on Pita Chips

Shrimp Cocktail Shooters

Smoked Chicken, Chipotle Chili Crepe

Smoked Salmon Avocado Toast

Turkey Cranberry Pinwheels

Chilled Seafood Salad Crostini

Deviled Eggs, Chipotle, Bacon

Cold Smoked Salmon, Water Cracker, Dilled
Cream Cheese

Caribbean Crab Salad on Crackers



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Specialty Displays

Price Per Person

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

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



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Carving Stations

\$150 per attendant

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

Roast Prime Rib | 600

Serves 30-40 guests

Au Jus, Creamed Horseradish,

Silver Dollar Rolls

Whole Roasted Pig | 490

Serves 30-40 guests

Slow Smoked for 12 hours, Artisan Mustards,

Hot Barbecue Sauce, Petite Rolls



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Plated Dinner

Price Per Person

Choice of Two Entrées (Higher Entrée Price Applies), Choice of One Starter Course,
Choice of One Dessert Course, Baked Bread & Whipped Butter, Coffee & Hot Tea

Entrées

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, Rice Pilaf

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

(see next page for Vegetarian Options)

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

Double Layered Chocolate Cake

Spiced Tropical Fruits & Fresh Berries,
Sunny Honey Drizzle



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Plated Dinner

Vegetation Entrée Options

Garlic Gnocchi | 48

Roasted Wild Mushrooms, Pickled Peppers,
Sweet Corn Cream

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

Grilled Vegetable Napoleon | 49

Squash, Mushrooms, Peppers, Soft Polenta
and Balsamic Syrup



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Holiday Buffet

Two Entrées: 65 per person, Three Entrées: 70 per person, Four Entrées: 76 per person
After the Fourth Entrée to add an additional Starch or Entrée additional 3 per person

Choice of Two Passed Hors D'oeuvres

Smoked Deviled Eggs, Bacon, Cilantro
Crostini, Mixed Berries, Ricotta, Honey Drizzle
Bacon-Wrapped Kielbasa Bites
Caprese Skewers

Choice of Two Starters

Garden Fresh Salad

Cherry Tomatoes, Ribbon Carrots,
Served with Ranch & Balsamic Vinaigrette

Garden Salad

Walnuts, Cranberries, Feta,
Apple Cider Vinaigrette

Caprese Salad

Arugula, Balsamic Glaze Holiday

Seasonal Fresh Fruit Display

Choices of Starches

Au Gratin Potatoes
Maple-Roasted Candied Yams
Mashed Potatoes with Roasted Garlic & Traditional Gravy
Traditional Holiday Stuffing
Cavatappi, Creamy Vodka Tomato Sauce
Smashed Parmesan Garlic Potatoes
Rosemary Roasted Potatoes
Cranberry, Walnut, Wild Rice Pilaf

Also Included:

Sautéed Winter Vegetables
Holiday Bread with Creamy Butter
Assorted Holiday Desserts
Iced Tea, Coffee and Decaffeinated Coffee



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Holiday Buffet

Entrees

Grilled Salmon, Pink Peppercorn Butter

Baked Salmon Wellington

Blackened Flank Steak, Chimichurri

Chipotle Bourbon Glazed Brisket

Pork Tenderloin with Grilled Fig and Port Reduction

Encrusted Parmesan Chicken, Tomato, Basil Marinara

Orange Cranberry Glazed Roasted Chicken

Caprese Chicken, Mozzarella, Sliced Tomato

Roasted Turkey, Sage & Spinach Dressing

Maple Glazed Ham

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

Lemon Pepper Crusted Cod

Vegetarian Options

Eggplant Parmesan

Grilled Vegetable Napoleon

Herbed Risotto, Young Vegetables

Wild Mushroom & Spinach Lasagna

Vegetable Wellington



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Desserts

Sweet Finishes Specialty Stations

Per Person

Dessert Table | 15

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

Smores | 14

Whipped 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

Cupcakes Assorted Flavors | 44



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Beverages

\$150 per Bartender (1 Bartender per 100 guests recommended)

Domestic Beers

Hosted 7 No-Host 8

Budweiser
Coors Light
Bud Light
Rainier
O'Doul's (advance notice requested)

Import/Craft Beers

Hosted 8 No-Host 9

Space Dust
Angry Orchard Apple Cider
Heineken
Stella
Corona
Blue Moon
Truly Variety

House Brands

Hosted 10 No-Host 11

Beefeater Gin
Canadian Club Whiskey
Bacardi Rum
Evan Williams
Sauza Silver Tequila
Smirnoff Vodka

Premium Brands

Hosted 12 No-Host 13

Tito's Vodka
Jack Daniels Whiskey
Buffalo Trace Whiskey
Jameson Irish Whiskey
Johnnie Walker Red
Captain Morgan Rum
Cuervo Silver Tequila
Tanqueray Gin
Crown Royal Canadian
Fireball



Supreme Brands | 15

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



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\$150 per Bartender, 1 Bartender per 100 guests recommended

House Wine

Hosted 9, No-Host 10 by the Glass

Available by the Bottle 35

Kendal Jackson, Chardonnay

Delicate Floral Aromas Complemented
by Light Juicy Pear

14 Hands, Merlot, WA

Fruit forward wine with flavors of Plums,
Blackberry, Cherry and Mocha

14 Hands, Cabernet Sauvignon, WA

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

Ruffino Lumia, Pinot Grigio, Italy

Aromas of Flowers, Green Fruit and Lemon
Showing Notes of Honey & Herbs

Red Wine (Purchased by the bottle)

Chateau Ste. Michelle, Syrah, WA 48

Juicy Blackberry, Blueberries and Violets
mingling with hints of Cracked Black Pepper,
Smoked Meats and a touch of Vanilla

Boom Boom Syrah, WA 39

Unique blend of Black Cherry, Black Pepper and
Smoky Oak Flavors

White Wine (Purchased by the bottle)

Chateau Ste. Michelle, Riesling, WA 39

The Wine offers bright Peach, Apple, Mango and
Lemon Flavors Lime Flavors with subtle Mineral Notes.

Murphy Goode Sauvignon, CA 39

Wine displays aromas of Pear, Grass, Citrus
and Herb Flavors with hints of Stone and Exotic Fruit.



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