



EMBASSY SUITES®

Embassy Suites Hotel

Seattle North/Lynnwood

20610 44th Avenue West, Lynnwood, WA 98036

www.seattlenorthlynnwood.embassysuites.com

425-775-2500



2011 Menu

'All Day' Meeting Packages

The Professional

Assorted pastries, sliced fresh fruit, assorted juices, Gevalia coffee and tea service

Mid-morning coffee/tea service refresh

Lunch entrée included (please refer to lunch menus)

Afternoon "sweet tooth" break including assorted brownies and dessert bars with fresh baked cookies

Gevalia coffee, tea, and assorted sodas

\$46

The Executive

Assorted pastries, Gevalia coffee and tea service

Mid-morning coffee/tea service refresh

Sandwich board buffet lunch

Afternoon "sweet tooth" break including assorted brownies and dessert bars with fresh baked cookies.

Gevalia coffee, tea, and assorted sodas

\$39

prices are per person.

service charge of 21% plus applicable tax will be added to the menu price. menu prices are subject to change.

Embassy Suites Hotel Seattle – North / Lynnwood

12/11

A La Carte

Beverages

Gevalia coffee and decaf, and assorted teas	\$36.00/gallon
Assorted sodas - regular and diet	\$3.00 each
Iced tea with fresh sliced lemon	\$30.00/gallon
Ice cold 2% milk	\$15.00/carafe
Bottled water	\$3.50 each
Assorted fruit juices	\$15.00/carafe
Non-alcoholic fruit punch - garnished with sliced fresh fruit	\$25.00/gallon
Lemonade	\$25.00/gallon
Sparkling cider	\$15.00/bottle

Snack Choices

Breakfast pastries – assorted muffins and Danish	\$28.00/dozen
Bagels – assorted flavors served with a variety of cream cheese flavors	\$29.00/dozen
Yogurt - single serving assorted flavors	\$21.00/dozen
Sliced fresh fruit - chef's selection of the season's freshest fruits	\$8.00/person
Cookies – macadamia nut/white chocolate chip, oatmeal, chocolate chip, shortbread	\$27.00/dozen
Brownies - rich dark fudge, raspberry chocolate, rocky road	\$27.00/dozen
Chocolate-dipped strawberries	\$33.00/dozen
Warm churros – dusted with cinnamon and served with vanilla mascarpone sauce	\$3.00/ per person
Home made potato chips - served with creamy barbecue dip	\$3.00/ per person
Home made taro chips- served with chipotle dip	\$4.00/ per person
Tortilla chips - served with salsa	\$3.00/ per person
Granola mix – All-American favorite	\$3.00/ per person
Mixed nuts	\$4.00/per person

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Specialty Breaks

Coffee Service

Regular and decaffeinated Gevalia coffee, and assorted hot teas. \$7.00

Beverage Service

Regular and decaffeinated Gevalia coffee, and assorted hot teas, and assorted sodas. \$9.00

Quick Break

Assortment of breakfast pastries and assorted muffins served with butter and preserves, regular and decaffeinated Gevalia coffee, assorted hot teas, assorted juice. \$13.00

Snack Break

Home made potato chips served with creamy barbecue dip, freshly baked assorted home-style cookies, and an assortment of regular and diet sodas. \$12.00

Sweet Tooth

Freshly baked assorted cookies, brownies, assorted dessert bars, and a selection of regular and diet sodas, and Gevalia coffee service and assorted hot teas. \$13.00

Freezer Break

Assortment of ice cream sandwiches, popsicles, ice cream cups, and ice cream cones, with fresh-baked cookies and ice cold milk and chocolate milk, and Gevalia coffee and decaffeinated coffee, assorted hot teas, and assorted sodas. \$14.00

Picnic Break

Imported and domestic cheese board with fresh vegetable crudité's, crackers, hummus, and garlic pita chips, served with grapes, fresh strawberries, and regular and diet sodas and bottled water. \$15.00

Game Time Break

Warm soft pretzels with two types of mustard, pop corn, caramel corn, and mixed nuts, Gevalia coffee and decaffeinated coffee, assorted hot teas, and assorted sodas. \$14.00

Energy Break

Assorted yogurt parfaits mixed with granola and fresh seasonal berries, an assortment of whole fresh fruit, a variety of energy bars, assorted energy drinks, bottled waters and assorted fruit juices. \$16.00

Specialty breaks are priced per person.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Breakfast

All breakfasts are served with assorted juices and freshly brewed regular and decaffeinated Gevalia coffee and a selection of hot teas or iced tea.

Washington Garden Quiche

Our quiche is filled with fresh whipped eggs, Swiss and parmesan cheeses, mushrooms, spinach, roasted red peppers, and green onions then baked in a home-style crust and topped with freshly made hollandaise sauce. We serve it with country style potatoes, crisp bacon, and grilled tomatoes. \$18.00

Add bay shrimp for \$2 additional

Old-Fashioned Country Breakfast – An All Time Favourite!

Farm fresh eggs are scrambled with Tillamook cheddar cheese and paired with crisp bacon and juicy grilled link sausages. On the side are country style potatoes and warm biscuits, with butter, preserves, and honey. \$19.00

Bananas Fosters French Toast

Decadent grilled French toast is lightly dusted with powdered sugar and then topped with bananas foster. Top them off with warm maple syrup and butter. Crisp bacon and juicy grilled link sausage finish your plate. \$19.00

Breakfast Burrito

We scramble fresh eggs with spicy chorizo, cheese, black beans, diced tomatoes, and onions and then fold this gooey mixture into a soft flour tortilla. Served along side Mexican style fried potatoes and refried beans. Salsa and sour cream finish the dish to your liking! \$21.00

Classic Eggs Benedict

Toasted English muffins and grilled Canadian bacon are topped with perfectly poached eggs then dressed with creamy hollandaise sauce. Crisp hash browns and warm berry apple compote complete the plate. \$22.00

Garden Benedict

Take an artichoke heart and layer it with sautéed spinach, then top it off with poached eggs and cloak the whole thing in creamy chive hollandaise sauce and you have our Garden Benedict!. Crispy seasoned country style potatoes and warm berry apple compote are served on the side. \$23.00

Eggs Benedict Royale

We cover our toasted English muffin with savoury Northwest smoked salmon then top that with a poached egg and smother all of it with creamy dill flavoured hollandaise sauce. Crispy seasoned hash brown potatoes and warm berry apple compote finish your plate. \$24.00

Steak and Eggs

A classic! We take a tender 6oz sirloin steak, season it heartily, then grill it and top it off with caramelized onions and mushrooms. This is paired with fluffy scrambled eggs and cheese, country fried potatoes, and warm berry apple compote and a warm English muffin with butter. \$24.00

Breakfast prices are per person.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Breakfast Buffets

All breakfast buffets are served with assorted juices and freshly brewed regular and decaffeinated Gevalia coffee and a selection of hot teas or iced tea.

Embassy Continental Breakfast

Quick, easy, and just the right price! Enjoy an assortment of fresh breakfast pastries and doughnuts. \$14.00

Good Morning Washington

Sliced fresh fruit and assorted yogurts are paired with an assortment of muffins, pastries, and bagels with cream cheese, butter, and preserves. \$18.00

Rise and Shine

We top our scrambled eggs with Tillamook cheddar cheese and served them with all the traditional sides: crisp bacon, juicy grilled link sausage, and country style potatoes. Then we add delicious and sweet cheese blintzes that are topped with fresh berries and drizzled with vanilla bean sauce. Choose warm baked goods and sliced fresh fruit. \$22.00

Back Country Buffet

Top our warm freshly baked biscuits topped with a delicious fresh made country gravy, then add savoury corned beef hash to your plate. Add some cheesy egg scramblers for balance. For a sweet treat, try our crispy waffles that are topped with warm berry compote. \$22.00

Mexican Buffet

Make your own breakfast burrito! Fill your warm flour tortilla with fresh eggs that are scrambled with spicy chorizo, onions, tomatoes, jalapeno peppers, cilantro, and cheese, top it off with salsa and sour cream. Finish your plate with jalapeno refried beans and Mexican breakfast potatoes. \$23.00

Add a Buffet Omelet Station to Impress Your Guests!

Made to order omelets with ham, cheese, tomatoes, peppers, onions, and mushrooms can be added on to any buffet for 100 or less. \$6.00

Breakfast prices are per person. Buffets require a minimum of 40 guests.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Lunch Entrées

All lunches include northwest greens salad, fresh rolls and butter, choice of dessert, and served with freshly brewed regular and decaffeinated Gevalia coffee, assorted hot or iced teas, and assorted sodas.

Rigatoni Pasta with Feta Cheese

Artichoke hearts, green zucchini, tomatoes, garlic, and fresh basil are sautéed and added to our hearty house-made tomato basil sauce and then tossed with rigatoni. Feta crumbles complete this dish. \$20.00

Roasted Tomato and Goat Cheese Tart – You gotta try it!

Late harvest tomatoes are oven dried and then marinated in a balsamic drizzle with herbs and olive oil and blended with a local chevre then baked to a golden bubbly perfection in a flaky pate brisee crust. Served with fresh made chunky ratatouille. \$23.00

Chef's Signature Lasagna Bolognese

Goey layers of ricotta, mozzarella and parmesan cheeses, seasoned ground beef, tomato-basil sauce, and bechamel sauce are baked to bubbly home-goodness. We serve this with fresh sautéed vegetables and garlic bread. \$25.00

Bone-In Garlic Chicken

Tender and juicy grilled bone-in chicken breast marinated in garlic and herb-saturated olive oil and served with roasted potatoes and fresh sautéed vegetables \$26.00

Baja Chicken

Tender grilled chicken breast is infused with smoky achiote marinade and drizzled with fresh cilantro oil and garnished with fresh pico de gallo. You will also enjoy savoury Spanish rice and fresh sautéed vegetables. \$26.00

Tuscan Chicken

Bring the sunny Mediterranean into your meal! We grill herb-marinated chicken breast and then top it with juicy grilled veggies: zucchini, red onion, and roasted red peppers. We then top this concoction with feta crumbles and drizzle it all with garlic-lemon olive oil. Lemon cous cous with sliced almonds and fresh sautéed vegetables complete your lunch. \$26.00

Grilled Shrimp and Lemon Pesto Pasta

Made with our own unique pesto! We sauté our house-made pesto, garlic, lemon zest, and olive oil with al dente linguini and top it off with grilled shrimp and grated parmesan cheese. Fresh vegetable sauté completes your plate. \$27.00

London Broil

Tender slices of perfectly-grilled London broil are topped with a wild mushroom demiglace. It is served with rosemary roasted baby red smashed potatoes and sautéed vegetables. \$28.00

Stuffed Pork Loin Steak

A presentation masterpiece! Flavorful pork loin is stuffed with spinach, red peppers, and sun-dried tomatoes then rolled, baked and sliced. We top it with an red wine-apricot demiglace for extra flavour. Served with baby red smashed potatoes and fresh sautéed vegetables. \$28.00

Chipotle Salmon

Fillet of salmon is crusted with an herb blend and grilled to perfection. Our own orange chipotle glaze sets this dish apart. Added to this feast is our classic cous cous and fresh sautéed vegetables \$29.00

Parmesan Crusted Halibut

It was such a hit in the restaurant, we are offering it here! Fresh and flaky northwest halibut is crusted with parmesan flakes then baked to a crispy golden brown and drizzled with saffron cream sauce. Basmati rice and slivered almond pilaf and fresh sautéed vegetables are on the side. Market Price

Dessert Options: Tiramisu Cheesecake, New York Cheesecake with Strawberry Sauce, Triple Chocolate Mousse, Deep Dish Apple Pie, and Red Velvet cake with Cream Cheese Frosting.

Prices are per person

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice. Embassy Suites Hotel Seattle North/Lynnwood 7/11

Luncheon Buffets

All lunches served with freshly brewed regular and decaffeinated Gevalia coffee, assorted hot or iced teas, and assorted sodas.

Stuffed Baked Potato Bar

Crisp Caesar salad with parmesan cheese
Savoury house-made chili
Sea salt-rubbed baked Idaho potatoes
Steamed broccoli
Sour cream, green onions, cheese, bacon, and butter
Fresh rolls and butter
\$23.00

Sandwich Board Buffet

Go ahead – make yours a “Dagwood”!
Deli sliced roast beef, breast of turkey, baked ham, sliced salami and pepperoni
Sliced havarti, Swiss, and cheddar cheeses
Cilantro-onion tuna salad and fresh made egg salad
Crisp lettuce, sliced ripe tomatoes, zesty dill pickles, and sliced red onions
Lots of sides - baby red potato salad, pasta salad du jour, cole slaw, fresh fruit salad, and potato chips
Assorted fresh-baked rolls and breads, mustard, mayonnaise, pesto mayonnaise, and chipotle mayonnaise to finish your Dagwood!
\$28.00
Add a variety of chicken Caesar wraps, turkey cranberry wraps, and our signature veggie wrap for \$2.50 per person

Home Comforts Buffet

Crisp mixed greens with selection of dressings
Chef Saresh's Mom's Meatloaf recipe! House made meatloaf made with seasoned ground turkey and ground beef topped with savoury mushroom gravy
Old-fashioned buttermilk marinated chicken that is fried to a crunchy golden goodness
Rich garlic and sour cream mashed potatoes
Not your classic macaroni and cheese – ours is made with four different cheeses and baked to bubbling perfection
Sweet green peas and carrots sautéed in butter and herbs
Rolls and butter
\$28.00

South of the Border Buffet

Black bean-cilantro salad and crisp tortilla salad with northwest greens topped with creamy cilantro lime vinaigrette
Cheesy enchiladas covered with spicy enchilada sauce and topped with more cheese
Beef and chicken fajitas accompanied by grilled onions and peppers and soft flour tortillas
Shredded Tillamook cheddar cheese, salsa, fresh made cilantro laced guacamole, and sour cream
Savory Spanish rice and refried beans topped with cheese
\$29.00

Little Italy Buffet

Antipasto tray of select meats, cheeses, peppers, roasted vegetables, and pungent olives
Classic Caesar salad with fresh-grated parmesan cheese and garlic croutons
Sun dried tomato orzo pasta
Plump cheese tortellini tossed with roasted vegetables and garlic basil cream sauce
Chicken marsala with a twist – tender baked chicken breast is topped with our own creamy marsala sauce
Freshly-made lasagna bolognese overflowing with cheeses, and ground turkey and ground beef
Chef's sautéed Italian herb vegetables
Garlic Bread
\$29.00

Embassy Buffet

Chef's crisp mixed greens with selection of dressings

Fresh fruit display

Lemon pesto crusted grilled salmon with light lemon cream sauce

Mediterranean style grilled chicken which is marinated in olive oil, garlic, and herbs and then topped with a mélange of tomatoes, basil, capers, artichoke hearts and feta cheese

Baby red potatoes roasted with rosemary and garlic

Israeli cous cous with roasted sliced almonds

Fresh vegetable sauté

Fresh baked rolls and butter

\$29.00

Barbeque Buffet

Crisp green salad and choice of dressings

Fresh made coleslaw with sweet currants

Baby red potato salad with sour cream chive dressing

Roasted corn on the cob with lemon pepper butter glaze

Stick-to-the-ribs barbeque beans

Slow-cooked pork ribs and chicken pieces that are basted with our own sweet and savoury barbeque sauce

Grilled salmon that is brushed with a brown sugar barbeque sauce

Warm corn bread and honey butter

\$32.00

Additions

Add soup of the day \$4.00 per person: white clam chowder, chicken with white beans, or minestrone

Add chef's assorted desserts for an additional \$5 per person

Prices are per person. Buffets require a minimum of 40 guests.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Sandwiches & Salads

All lunches served with freshly brewed regular and decaffeinated Gevalia coffee and decaf, and selected hot or iced teas, and assorted sodas.

Deli Sandwiches – On the Go

Our box lunches include an assortment of thick and hearty sandwiches made with nine-grain wheat bread with thinly sliced turkey, ham, roast beef, or vegetarian, and topped with sliced cheeses, lettuce, tomato. Mayonnaise, Dijon mustard, and a pickle are on the side. A bag of chips, a piece of whole fruit, a cookie, and regular or diet soda fills the box to brimming. \$22.00

Deli Sandwich Plate

Assorted thick and hearty sandwiches are made with nine-grain wheat bread with thinly sliced turkey, ham, roast beef, or vegetarian, sliced cheeses, lettuce, tomato, mayonnaise top them off. You choose your own finishers - crunchy pickles, Dijon mustard and mayonnaise. Pasta Salad Italiano and fresh cut fruit finish your plate. \$22.00

Garden Veggie Wrap

A veggie wrap bursting with flavour. You get freshly sliced cucumbers, juicy tomatoes, red onion, cheese, crisp lettuce, alfalfa sprouts and havarti cheese is drizzled with roasted pepper sauce and stuffed into a veggie wrap. Fresh seasonal fruit and a pickle are on the side. \$21.00

Curried Vegetable Wrap – Julie’s Pick!

A great vegetarian option with warm cubed potatoes, carrots, and sweet green peas in a savory curry spiced sauce and steamed sticky rice in a sun dried tomato wrap. We serve this with our own fresh made carrot-cumin pickles, mint-cilantro chutney, and house-made garlic roasted pita chips. \$22.00

Cashew Chicken Salad Croissant Sandwich – A House Favourite!

Our own cashew chicken salad loaded with sweet dried fruit and mounded on a flaky croissant, topped with sliced tomatoes and crisp lettuce and served with pasta salad du jour and a fresh seasonal fruit cup. \$22.00

Spicy Southwest Chicken Salad

Seasoned char-grilled sliced chicken breast on a bed of crisp chopped northwest greens, topped with cheddar cheese, olives, guacamole, sour cream. Dress your own salad with picante lime dressing. Crisp blue corn tortilla chips and salsa make it a meal. \$22.00

Turkey Cranberry Wrap

We slather a veggie wrap with cranberry cream cheese spread then layer on sliced turkey breast, fresh mozzarella cheese, oven roasted tomatoes, and crisp lettuce. On the side is a fresh fruit cup. \$23.00

Classic Cobb Salad

We pile it on! Char-grilled breast of chicken, diced ham, fresh tomatoes, black olives, and sliced hard boiled egg! On the bottom are crisp chopped northwest greens. On the side are bleu cheese dressing and a roll with butter. \$23.00

Asian Chicken Salad

Chunks of grilled sesame-ginger chicken on a bed of soba noodles, topped with shredded napa cabbage, slivered red and green peppers, green onions, and cilantro, and then tossed with house made Asian-ginger dressing, served with a roll and butter. \$23.00

Northwest Cobb Salad

Sweet bay shrimp, tender poached salmon, tomatoes, sliced black olives, Oregon bleu cheese, shredded Tillamook cheddar cheese, crumbled crisp and salty bacon bits and chopped hard boiled egg on a bed of crisp chopped northwest greens with house made house made lime paprika dressing. Rolls and butter on the side. \$25.00

Salmon Caesar Salad

A staff favorite! Classic Caesar salad topped with Cajun grilled salmon fillet and topped with parmesan cheese. A roll and butter are on the side. \$26.00

Prices are per person.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice. **Embassy Suites Hotel Seattle North/Lynnwood** 7/11

Dinner Buffets

All buffets are served with freshly brewed regular and decaffeinated Gevalia coffee and a selection of hot teas or iced tea.

The Cascades Buffet

An array of market fresh vegetables with ranch dip

Sweet and fragrant fresh fruit platter

Tasty three bean salad dressed up with cilantro-cumin vinaigrette

Tuscan Chicken: succulent grilled chicken breast marinated in olive oil, lemon, garlic, rosemary, and thyme, then topped with grilled zucchini, red onion, roasted red peppers, and feta crumbles, topped with a light creamy lemon Tuscan sauce

Blackened flank steak finished with Madeira demiglace

Fragrant basmati rice pilaf with cumin and sweet peas

Roasted baby red potatoes with garlic, rosemary, and thyme

Fresh rolls and butter

An array of delectable desserts

\$37.00

The Puget Sound Buffet

An array of market fresh vegetables with ranch dip

Sweet and fragrant fresh fruit platter

Northwest mixed greens salad with choice of dressings

Pesto pasta salad with chopped red peppers, olives, grape tomato halves, feta, and cracked black pepper

Cous cous salad with cucumber and tomatoes and dressed with cilantro vinaigrette

Sage-crusting grilled chicken breast drizzled with apple Courvoisier glaze

Succulent pork loin dressed with a sour orange sauce

Juicy slow roasted barron of beef with carver and creamy horseradish sauce on the side

A triad of roasted potatoes: sweet potatoes, baby reds, and purple potatoes are roasted with garlic, olive oil, thyme, and rosemary

Mixed rice pilaf flavoured with fresh herbs

Freshly sautéed vegetables seasoned with garlic and herbs in a light butter sauce

Fresh rolls and butter

An array of delectable desserts

\$41.00

The Northwest Bounty Buffet

An array of market fresh vegetables with ranch dip

Sweet and fragrant fresh fruit platter

Northwest mixed greens salad with choice of dressings

Cucumber – Carrot salad with sour cream dressing

Pasta salad tossed with fresh-grilled chopped veggies and dressed with feta vinaigrette

Baked pesto crusted salmon with saffron cream sauce

Sliced grilled chicken with Madeira mushroom sauce

Garlic-herb roasted prime rib with carver and creamy horseradish sauce

Freshly sautéed vegetables seasoned with garlic and herbs in a light butter sauce

Wild rice and kidney bean pilaf with diced carrots and peppers

Scalloped potatoes with feta cheese and green onions

Fresh rolls and butter

An array of delectable desserts

\$44.00

Island Time Buffet

Juicy and fragrant fresh fruit platter

Cool and tangy cucumber-cabbage slaw with lemon cilantro vinaigrette

Mixed green salad with fresh citrus fruits and tossed in herb vinaigrette

Hawaiian style macaroni salad with mayonnaise dressing

Sweet pineapple salad with chopped red onion and tossed in a light citrus herb vinaigrette

Fragrant coconut rice pilaf

Palusami spinach: spinach mixed with onions, tomatoes, and cilantro, then baked in a coconut cream sauce

Kalua pork: marinated pork wrapped in banana leaves and then slow roasted; then shredded and served steaming hot and smokey

Huli Huli Chicken: quartered and marinated with pineapple juice, soy sauce, ginger, and then grilled and served with papaya salsa

Seafood Lolo: diced fresh caught fish, shrimp, and sweet scallops cooked with shredded bok choy, carrots,
and coconut lemon cream sauce

Fresh rolls and butter

An array of delectable desserts

\$48.00

The Black Tie Buffet

Sweet and fragrant fresh fruit platter

Grilled tofu and veggie skewers with Szechwan cilantro dipping sauce

Tossed Caesar salad with lots of freshly grated parmesan cheese

Crunchy broccoli salad with sweet bay shrimp tossed in a lemon-soy vinaigrette

Curried Israeli cous cous salad with chopped roasted vegetables

Grilled shrimp and scallops tossed with penne pasta in a sun dried tomato cream sauce

Prime rib with carver and creamy horseradish sauce

Cedar planked baked salmon with ginger cream sauce

Freshly sautéed vegetables seasoned with garlic and herbs in a light butter sauce

Garlic smashed potatoes with herb gravy

Fresh rolls and butter

An array of delectable desserts

\$52.00

Buffets require a minimum of 40 guests. Buffet prices are per person.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice. Embassy Suites Hotel
Seattle North/Lynnwood 7/11

Dinner Entrées

All dinners are served with northwest greens and a choice of dressing, rolls and butter, freshly brewed Gevalia regular and decaffeinated coffee and select hot or iced tea and a choice of dessert.

Grilled Polenta Cake

An incredibly tasty vegetarian entrée featuring a fresh made sun-dried tomato polenta cake that we grill and then top with sauteed spinach, mushrooms, and feta cheese. We smother that with a light roasted red pepper coulis. This is served with fragrant onion chutney on the side. \$32.00

Roasted Chicken Florentine Roulade

We pound a chicken breast flat and then roll it up with creamy spinach Florentine and top it off with champagne cream sauce. This is served with roasted red potatoes and fresh vegetable sauté. \$34.00

Black Cherry Stuffed Pork Loin Medallions

We take a beautiful loin of pork and roll it up with a stuffing made of seasoned bread crumbs, spinach, roasted red peppers, and black cherries. We roast this to perfection then slice it and add a brandy apple demi glace. You will enjoy this colourful entrée with rosemary mashed potatoes and sautéed vegetables. \$34.00

Rosemary Garlic Chicken

Juicy bone-in chicken breast is marinated in rosemary and garlic and then flame broiled. We drizzle it with a light herb cream sauce and serve Chef Saleh's minted Israeli cous cous studded with feta cheese and fresh vegetables. \$34.00

Chicken Wellington – a new twist on an old classic!

We stuff our chicken breast with sautéed peppers, root vegetables and chicken mousse, and wrap it up in puff pastry and bake it until it is golden brown and delectable! Our fresh-made chive-butter sauce is the perfect accompaniment. This is paired with jasmine rice pilaf with slivered almonds and fresh vegetable sauté. \$35.00

Chicken Marsala

Our house-made mushroom marsala sauce is served over grilled bone-in breast of chicken breast – classic goodness. This is paired with sun-dried tomato orzo in butter garlic sauce and fresh vegetable sauté. \$35.00

Mesquite Grilled Salmon

Grilling our mesquite-rubbed fillet of salmon gives it a crispy coating but stays juicy in the inside. To make a great dish even better, we drizzle it with roasted red pepper aioli. Chef's wild rice and fresh sautéed vegetables complete your meal. \$38.00

Herb Crusted Salmon Fillet

We coat our salmon with herb and bread crumb crust and grill it until bubbly. After we plate it, we add a sweet and smoky pecan chipotle glaze. Lemon pine nut rice pilaf and sautéed vegetables balance out the flavours. \$38.00

Classic Prime Rib

Guaranteed to be the best prime rib you've eaten! We season and slow roast our prime rib of beef and serve it with creamy horseradish sauce. Garlic mashed potatoes and fresh vegetable sauté make this a meal to remember! \$41.00

New York Steak

Your plate is filled with a 10 ounce center cut New York steak that is charbroiled and finished with a red-wine demi-glaze and wild mushroom relish. What better to go with steak than garlic mashed potatoes and fresh vegetables. \$42.00

Rack of Lamb

We take the best lamb there is – tender New Zealand lamb, rub it with Dijon mustard and rosemary and grill it until it is tender and juicy. We serve it with a soft polenta flavoured with pecorino cheese and grilled vegetables. Our house made pomegranate mint glaze completes your dinner. \$45.00

Filet Mignon Bordelaise – for the steak connoisseur!

Our juicy tenderloin is charbroiled to medium and served with our own wild mushroom cream sauce. This is accompanied by bleu cheese scalloped potatoes and fresh vegetable sauté. Yummy! \$46.00

Substitute your starch for a classic baked potato with all the toppings – sour cream, green onions, shredded cheese, bacon, and butter for \$2.50 per person

Dessert Options: Tiramisu Cheesecake, New York Cheesecake with Strawberry Sauce, Triple Chocolate Mousse, Deep Dish Apple Pie, and Red Velvet cake with Cream Cheese Frosting.

Dinner prices are per person.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Dinner Duos

All dinners include salad starter, rolls and butter, freshly brewed regular and decaffeinated Gevalia coffee, and select hot or iced teas and your choice of dessert.

Rib Eye Steak and Salmon

Flavorful rib eye steak with morrel mushroom sauce paired with a delicate fillet of salmon topped with saffron aioli. We serve this with garlic mashed potatoes and fresh vegetable sauté. \$43.00

New York Steak and Tempura Prawns

Three tempura prawns are served with sweet and sour sauce and teamed with an 8 ounce New York steak. Teamed with wild rice pilaf and fresh vegetable sauté. \$46.00

Northwest Seafood Brochette and Crab Cake Combo

Two plump grilled prawns, two sweet scallops, and two salmon chunks are basted with pineapple salsa and grilled. We pair our brochette with two of the best fresh-made crab cakes you will ever taste. Lime cilantro mango chutney is on the side along with Chef's mixed rice blend and fresh vegetable sauté. \$47.00

Rack of Lamb and Honey Walnut Prawns

We rub New Zealand Rack of Lamb with Dijon mustard and rosemary then grill it to savoury perfection. As a sweet compliment, we pair it with three honey walnut prawns – perfect! Lemon rice pilaf and fresh sautéed vegetables complete your plate. \$49.00

Filet Mignon and Lobster

8 ounce charbroiled tenderloin is doused in an elegant béarnaise sauce and paired with a succulent 8 ounce Australian lobster tail. Yukon gold potatoes and feta cheese au-gratin and fresh vegetable sauté complete this elegant meal. Market price

Dessert Options: Tiramisu Cheesecake, New York Cheesecake with Strawberry Sauce, Triple Chocolate Mousse, Deep Dish Apple Pie, and Red Velvet cake with Cream Cheese Frosting.

Dinner prices are per person.

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Hors d'Oeuvres

Priced at \$155 per 50 pieces

Assorted finger sandwiches*
Vegetable spring rolls with sweet and sour sauce
spicy chicken hot wings with bleu cheese dressing
Chicken quesadillas with salsa*
Barbecue meatballs
Swedish meatballs
Curried vegetable samosas with mint chutney*
Pork pot stickers with ginger sesame sauce*
Spicy chorizo sausage stuffed mushrooms*
Tandoori chicken skewers with mint yogurt
Spanakopita
Assorted crostini topped with kalamata olive tapenade, roasted
red pepper, and artichoke hearts*

Priced at \$190 per 50 pieces

Fried sun-dried tomato risotto balls stuffed with
prosciutto and boursin cheese with balsamic glaze
Barbecue pork with hot mustard
Bacon wrapped scallops*
Teriyaki beef skewers with sesame soy sauce
Crab stuffed mushrooms*
Fried curried salmon fingers with cilantro chutney
Crab cakes with mango chutney*
Coconut shrimp with sweet lemon chili glaze
Seafood vol-au-vent in puff pastry with
hollandaise sauce
Bay shrimp crostada with peppers and onions
and topped with a four-blend cheese sauce

*These items may be served tray-passed for an additional \$85.00 per server

Platters & Carving Stations

All trays are prepared to serve 50 guests (unless indicated)

Fresh market vegetable display with ranch and bleu cheese dressings	\$180
Sliced fresh seasonal fruit arrangement with honeyed yogurt dipping sauce	\$200
Assorted domestic and imported cheeses and gourmet crackers with dried fruits and nuts	\$225
Wheel of brie topped with brown sugar and chopped pecans and wrapped in puff pastry baked and served with assorted crostini and crackers	\$165
Northwest cold poached salmon fully dressed in a cucumber–dill sauce	\$320
Chef's selection of cold seafood - jumbo shrimp, seasonal shellfish, smoked salmon with spicy seafood sauce	\$400
Non-traditional antipasto platter with a variety of grilled and marinated vegetables, imported and domestic cheeses, olives, pepperoncini, and served with crispy bread sticks	\$345
Assorted wraps-veggie, cheddar cheese and beef, and turkey cranberry	\$240
Sliced assorted deli meats and cheeses with breads, rolls, and condiments	\$290
Roasted turkey breast with carver served with cranberry sauce and hearty gravy (serves 40)	\$265
Whole barron of beef with carver served with horse radish and au jus	\$303
Prime rib with carver served with horse radish and au jus (serves 30)	\$370

Service charge of 21% plus applicable tax will be added to the menu price. Menu prices and items are subject to change without notice. Embassy Suites Hotel
Seattle North/Lynnwood 7-11

Banquet Beverages

Prices are per drink or as indicated.

All beverages consumed in our meeting/banquet rooms must be purchased through the catering department

Bar service – Host or Cash

Call brands	Wine	Beer
Smirnoff vodka	Salmon Creek chardonnay	<i>domestic</i>
Absolute vodka	Salmon Creek merlot	Budweiser
Jack Daniels whiskey	Salmon Creek white zinfandel	Bud Lite
Jim beam whisky		Coors Lite
Crown royal Canadian whiskey \$5		
Bacardi rum		\$5
Captain morgan rum		
Cuervo gold tequila		
Dewars scotch		<i>Specialty</i>
Tanqueray gin		Red Hook ESB
Kahlua		Heineken
Baileys		Corona
\$6		\$5.25

Premium Brands

Available by advance request only

Grey goose vodka	Belvedere vodka
Glenlivet scotch	Bombay sapphire gin
Myers dark rum	1800 tequila
E&J brandy	Courvouisier
\$7.50	

Champagne punch	\$65/gallon
Soft drinks	\$3
Bottled water	\$3.50

service charge of 21% plus applicable tax will be added to the menu price. menu prices are subject to change.

Embassy Suites Hotel Seattle North/Lynnwood 7/11

Wine Selections

White Wine

Salmon creek chardonnay, wa	\$22	
Salmon creek white zinfandel, wa	\$22	
Bolla pinot grigio, Italy	\$25	
Chateau Ste. Michelle Johannesberg Riesling, wa	\$21	
Rodney strong sauvignon Blanc, wa	\$26	
14 hands chardonnay, wa	\$25	
Kendall Jackson chardonnay, ca		\$33

Red Wines

Salmon creek merlot, wa	\$22	
Salmon creek cabernet sauvignon, wa	\$22	
Columbia crest (two vines) cabernet sauvignon, wa	\$24	
J.Lohr cabernet sauvignon, ca	\$33	
14 hands merlot, wa	\$25	
Red rock merlot, wa	\$26	
Portteus bistro red, wa	\$25	
Trinity oaks pinot noir, ca		\$25
Wyndham Shiraz, Australia	\$26	

Sparkling Wine

Segura viudas, brut reserve, Spain	\$21	
Domain ste. Michelle brut, wa	\$24	
Cinzano asti spumanti, Italy	\$26	
Shingleback black bubbles, South Australia (sparkling shiraz)	\$40	

service charge of 20% plus applicable tax will be added to the price. prices are subject to change.

Embassy Suites Hotel – North / Lynnwood

12/10



EMBASSY SUITES®

Seattle - North/Lynnwood

Audio Visual Services

Popular Packages

- 🔊 Screen & Cart Package- \$75.00 a day
 - Includes: 6' to 8' Tripod Screen
 - 32' Skirted Cart
 - VGA Cable (as required)
 - Extension cord and power strip

(For presenters bringing their own projectors)

- 🔊 2 Screen LCD Package- \$800.00 a day
 - Includes: 2- 8' Screens
 - 2- LCD projectors with carts
 - 1- 4 Channel Mono Mixer
 - 2- VGA Cables 50" from laptop to 2 LCD's
 - 1- 1 x 2 VGA DA

(Connecting two projectors from one laptop to project on both screens needing sound)

- 🔊 2 Screen Package- \$250.00 a day
 - Includes: 2- 8' Screens
 - 1- 4 Channel Mono Mixer
 - 1- Audio Patch
 - 2- 50' VGA Cables
 - 1- 1 x 2 VGA DA

(Connecting client's two projectors from one laptop to project both screens needing sound)

- 🔊 DVD/Monitor Package- \$160.00 a day
 - Includes: DVD Player
 - 27" Color Monitor
 - 54" Cart with Skirt

- 🔊 LCD Projector Package- \$300.00 a day
 - Includes: LCD 2000 Lumen Computer/Video Projector
 - Projection Cart/Stand
 - 8' Tripod Screen With Skirt
 - **Up-Grade to 10" Screen for \$50.00 more**



*Please contact your Catering Rep if you require larger screens or brighter projectors for the above packages.

Technical Services

Technicians for the operation of equipment are available at the following rates at a 4-hour minimum. Labor will be charged for any extensive equipment installation or teardowns.

Technician at \$45.00 per hour, Monday-Friday, 7:00a.m – 5:00p.m.

Technician at \$55.00 per hour, Monday-Friday, 5:00p.m. – 11:00p.m.

Technician at \$55.00 per hour Saturday-Sunday all day

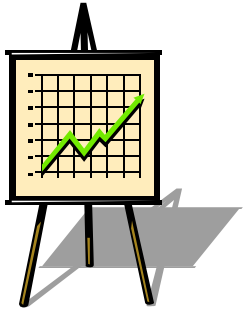
Projection Screens

6' X 6' to 8' X 8' Tripod Screen with Cords to Clients Laptop/Projectors & Taping Down Cords	\$50.00
10' X 10' Tripod Screen	\$85.00
7.5' X 10' front or rear fast-fold with dress kit	\$150.00



Conference Aids

Flipchart package with Post-It pads and markers.	\$40.00
Flipchart package and markers.	\$30.00
Easel Tripod	\$15.00
Laser Pointer	\$30.00
Projector Cart and Skirt	\$25.00
3' x 5' Whiteboard with Markers	\$30.00
4' x 6' Whiteboard with Markers	\$50.00
Extension Cord	\$5.00
AC outlet strip	\$10.00
Follow Spotlight	\$100.00
25' VGA cable	\$25.00
50' VGA cable	\$35.00
Conference Phone	\$65.00
AV Connectivity in 301 or 401	\$35.00
Podium Lighting Package (2-lights & dimming)	\$200.00

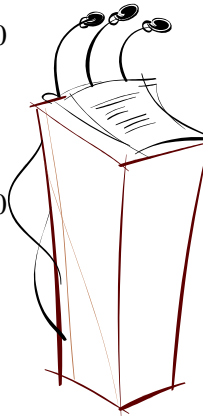


High Speed Internet Access

Initial Hook-up Wireless	\$50.00
--------------------------	---------

Projection Equipment

DVD Player	\$40.00
27" Television	\$85.00



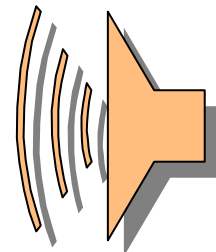
Computer & LCD Options

XGA (1024x768) 2000 ANSI Lumens	\$275.00
XGA (1024x768) 3000ANSI Lumens	\$375.00
XGA (1024x768) 4000ANSI Lumens	\$695.00
Laptop Computer	\$200.00
Wireless Laptop Mouse	\$35.00



Audio Equipment

Podium, Table, Floor, Handheld, Boom	\$35.00
Lavalier or Lapel-wired Microphone	\$35.00
Wireless Diversity Lavalier/ Handheld	\$125.00
4-Channel Mono Mixer	\$35.00
8-Channel Mixer	\$75.00
CD Player	\$60.00
5-Disc CD Player	\$75.00
Powered 125Wspeaker with stand	\$125.00
PA-150 powered speaker, stand & wired mic.	\$150.00
PA-300 2-powered speaker, 2-stands & wired mic.	\$300.00
Audio Patch (per room, Rainer, Baker, St. Helens)	\$50.00



*All prices listed are per room per day. Any equipment or technician cancelled within 24 hours of a function start time will be billed at full price ***Note: If you do not use a specific item listed to make your meeting a success please contact your sales rep. Additional delivery or shipping charges may apply. Price listed are subject to change at any time. 4/11**