



# Embassy Suites Bellevue Wedding Dinner Menus 2011





# Hors d'oeuvres

(Hot)

All prices are per dozen unless noted. Minimum order of 4 dozen requires for each item. \*Stared items are vegetarian.

**Spanakopita\***

With Tatziki Sauce

\$28.95 per dozen

**Black Bean Empanada**

Served with

Cilantro Crème Fraiche

\$29.95 per dozen

**Miniature Vegetarian Spring Rolls\***

With Sweet Chili Dipping Sauce

\$14.95 per dozen

**Potstickers - choice of Vegetarian\*, Chicken or Pork**

With Ponzu Dipping Sauce

\$30.95 per dozen

**Brie Cheese, Pears and Almonds in Phyllo\***

\$32.95 per dozen

**Smoked Chicken Sliders with Chipotle Aioli**

\$34.95 per dozen

**Gorgonzola & Walnut Tartlettes**

With Pancetta and Fresh Herbs

\$32.95 per dozen

**Applewood Smoked Bacon Wrapped Scallops**

\$33.95 per dozen

**Crab Cakes**

With Roasted Pepper Remoulade

\$34.95 per dozen

**Seared Beef Medallions**

With Smoked Paprika Hollandaise  
on an open faced Thyme Scented Scone

\$38.95 per dozen

**Artichoke Crab Tarts**

Mini Flaky Pastry Cups

Filled with Crab, Artichoke and Boursin Cheese

\$34.95 per dozen

**Chicken Wings**

Choice of Sweet Chili or Original Cayenne Pepper  
Sauce, served with Ranch Dressing

\$26.95 per dozen

**Vegetable Samosa\***

With Lime and Mango Chutney

\$31.95 per dozen

**Mushroom Caps**

Stuffed with choice of:

Crab and Boursin Cheese \$31.95 per dozen

Chicken Andouille Sausage and Havarti Cheese  
\$29.95 per dozen

Spinach & Artichoke\* \$28.95 per dozen

**Satays**

Beef \$31.95 per dozen

Chicken \$28.95 per dozen

Salmon \$30.95 per dozen

All Served with Sriracha and Spicy Peanut Sauce

**Crispy Prawns**

Served with Sriracha Crème Fraiche

\$34.95 per dozen

**Shrimp Fritters**

With Cucumber Yogurt Sauce

\$31.95 per dozen

**Potato & Chive Fritters\***

With Sweet Chili Yogurt Sauce

\$28.95 per dozen

**Spiced Rubbed Lamb Chop**

Grilled Lamb Chops with Red Onion Marmalade

\$36.95 per dozen

**Chicken Andouille Sausage Stuffed Potatoes**

Roasted Yukon Gold potatoes with Andouille  
Sausage and Havarti Cheese

\$30.95 per dozen



# Hors d'oeuvres

(Cold)

*All prices are per dozen unless noted. Minimum order of 4 dozen requires for each item. \*Stared items are vegetarian.*

**Chilled Prawn**

With Wasabi Cocktail Sauce  
\$33.95 per dozen

**Cocktail Claws**

Served with  
Lemons and Wasabi Cocktail Sauce  
\$35.95 per dozen

**Hoisin BBQ Pork Tenderloin**

With Spicy Mustard  
\$29.95 per dozen

**Smoked Salmon Filo Cups**

With Dill Crème Fraiche and Tobiko Caviar  
\$29.95 per dozen

**Ahi Tartare Spoons**

With Capers, Sweet Onions, Ginger and Wasabi  
\$34.95 per dozen

**Crab Salad on Endive Spears**

With Artichokes and Parmesan Cheese  
\$34.95 per dozen

**Goat Cheese on Brioche Rounds**

With Crisp Pancetta  
\$28.95 per dozen

**Roasted Turkey Pinwheels**

With Cranberry Cream Cheese and Wild Greens  
on Tomato Basil Tortilla  
\$28.95 per dozen

**Sesame Chicken Salad**

On Radicchio Lettuce with Sesame Seeds and  
Sweet and Spicy Vegetables  
\$30.95 per dozen

**Masala Chicken Salad**

Served in  
Cucumber Cups with Cilantro garnish  
\$30.95 per dozen

**Bruschetta Caprese\***

With Fresh Mozzarella, Basil and  
Sliced Teardrop Tomatoes  
Drizzled with Balsamic Glaze  
\$28.95 per dozen



# Hors d'oeuvre Display

*Each display is based on 50 guests unless otherwise noted.*

## **Artichoke Crab Dip**

Served with Crostini

\$185.00

## **Fresh Seasonal Fruit Display**

\$225.00

## **Fresh Vegetable Crudités**

Served with Peppercorn Ranch Dressing

\$185.00

## **Antipasto Display**

Sliced Meats, Cheeses and Marinated Vegetables

\$250.00

## **Imported & Domestic Cheese and Cracker Board**

Served with an assortment of Crackers

\$275.00

## **Assorted Finger Sandwiches and Wraps**

Selection of Vegetarian, Turkey, Roast Beef and  
Ham Sandwiches

\$150.00

## **Smoked Salmon Display**

With Capers, Cream Cheese, Red Onion  
and Marbled Rye Toast

\$250.00

## **Baked Brie**

In a Puffed Pastry with Dried Cranberries  
and Roasted Garlic

Served with Rustic French Bread

\$75.00 (serves 25)

## **Mediterranean Display**

Hummus, Olives, Salsa Cruda, Sun Dried

Tomatoes, marinated Feta and

assorted Mediterranean Vegetables,

served with Pita Chips

\$250.00

## **Smoked Salmon Mousse**

Served with an assortment of

Crackers and Cocktail Bagels

\$100 (serves 25)

**Sushi Displays available on Request**



## Plated Dinner Entrées

*All plated dinners are served with rolls & butter, green salad with your choice of one dressing, and Chef's selected seasonal vegetables.*

*All dinners include Starbuck's Coffee, Decaffeinated Coffee and Tazo Tea.*

*For multiple entrée selections, prices will be subject to a \$2.00 per plate labor fee.*

### **Rosemary Chicken**

Seasoned with Garlic and fresh Rosemary, served with Savory Sweet Corn Pudding  
\$32.95

### **Lemon Parmesan Chicken**

Crusted with Bread Crumbs and Parmesan Cheese, topped with Tomato Basil Cream  
Served with Lemon Orzo  
\$33.95

### **Lynden Chicken**

Stuffed with Spinach, Pancetta, caramelized Onions and Feta Cheese, Sundried Tomato Glaze  
Served with Parmesan Whipped Potatoes  
\$34.95

### **Sautéed Pork Loin**

Pork Loin Medallions with Smoked Paprika - Mushroom Sauce  
Served with Potatoes Medley  
\$35.95

### **London Broil**

Grilled and topped with roasted Shallot Sauce  
Served with Parmesan Whipped Potatoes  
\$34.95

### **Roasted Beef Tenderloin**

Grilled and served with Shiitake Mushroom Demi, served with Potatoes Au Gratin  
\$38.95

### **Snapper Almondine**

Topped with Lemon Capers Sauce, served on a bed of Rice Pilaf  
\$32.95

### **Baked Salmon**

Served with Tomato Hollandaise and Rice Pilaf  
\$36.95

### **Seared Halibut**

Topped with Artichoke Butter Sauce, served with Saffron Rice Pilaf and  
\$38.95

### **Crab Stuffed Prawns**

Stuffed with Crab, Spinach and Bousin Cheese  
Served with Rice Pilaf  
\$39.95



## Vegetarian Dinner Entrees

*All plated dinners include rolls and butter, a green salad with your choice of two dressings, Chef's selected seasonal vegetables, Starbuck's Coffee, Decaffeinated Coffee and Tazo Tea.*

### **Pasta Primavera**

Grilled Vegetables sautéed in Garlic and Sundried Tomato Pesto

\$30.95

### **Vegan Tofu Stir Fry**

Fresh garden Vegetables and Tofu served over Chinese Black Rice or Brown Rice

\$31.95

### **Spinach and Mozzarella Manicotti**

with Tomato Basil Sauce

\$31.95

### **Eggplant Parmesan**

Lightly breaded with Panko and topped with Tomato Ragout served with Lemon Orzo

\$33.95



## Selected Dinner Buffets

*Minimum 50 Guests for all Dinner Buffets  
Groups less than 50 will be charged \$10 per person under the minimum.  
All buffet dinners include Starbucks Coffee, Decaf and Tazo Tea.*

### **Taste of Italy Buffet**

Caesar Salad  
Focaccia Bread drizzled with Garlic infused Olive Oil  
Antipasto Display of Italian Meats, Cheeses & Olives  
Chicken Pesto  
Penne with Sundried Tomatoes and Basil  
Meat Ravioli in Gorgonzola Cream or Spinach Ravioli in Gorgonzola Cream  
Tiramisu  
\$35.95

### **Snoqualmie Dinner Buffet**

Seasonal Green Salad with Two Dressings  
Fresh Fruit Display  
Chef's Choice Seasonal Vegetables  
Roasted Potato Medley  
Rice Pilaf  
Rolls & Butter  
Oven Roasted Rosemary Chicken  
Mushroom Ravioli with Basil Parmesan Sauce  
\$37.95

### **Chinook Dinner Buffet**

Seasonal Green Salad with two Dressings  
Fresh Fruit Display  
Chef's Choice Seasonal Vegetables  
Choice of two: Rice Pilaf, Roasted Potatoes, Penne with Sundried Tomato Pesto  
Rolls and Butter  
Salmon Filet with Lemon Capers Sauce  
Chicken Parmesan  
Roasted Beef Tenderloin with Mushroom Demi  
\$42.95



# Buffet Dinners

*Minimum 50 Guests for all Dinner Buffets. Groups less than 50 will be charged \$10 per person under the minimum. All buffet dinners include Starbucks Coffee, Decaf and Tazo Tea.*

*This Custom Buffet Package is designed for menu flexibility.*

## The Custom Embassy Dinner Buffet

Seasonal Green Salad with Two Dressings

Fresh Fruit Display

Chef's Choice Seasonal Vegetables

Rolls & Butter

Choose one: Roasted Potatoes, Penne with Sundried Tomato Pesto, or Rice Pilaf

*Choose one entrée item from **Columbia** list and one entrée from the **Nisqually** list*

### Columbia List

*Choose One (or to add one as a third entrée selection, add \$4.95)*

Rosemary Chicken

Sautéed Chicken with Melted Brie Sauce

Lemon Parmesan Chicken

Baked Tilapia, Topped with Hollandaise Bay Shrimp

Pasta Primavera

Spinach and Mozzarella Manicotti with Tomato Sauce

### Nisqually List

*Choose One (or to add one as a third entrée selection, add \$7.95)*

Salmon Medallions in Lemon Beurre Blanc

Salmon Filet with Artichoke Butter Sauce

Honey Glazed Ham

Roasted Beef Tenderloin in Mushroom Demi

Flank Steak Florentine Stuffed with Pine Nuts, Spinach and Cheese

Chicken Dungeness

Apple and Fennel Stuffed Pork

**\$40.95**

*Additional Items... (in addition to your two selections above)*

Crab Stuffed Prawns or Crab Cakes \$9.95

### Items at Market Price...

Tenderloin Medallions, Halibut, Prime Rib, Lobster Tails, Carved leg of Lamb



## Duet Dinner Menu

*Two entrees served side-by-side on the same plate  
All duet dinners include rolls and butter, a green salad with your choice of two dressings,  
Seasonal Vegetables, Starbucks Coffee, Decaffeinated Coffee and Tazo Hot Tea*

### **Northwest Salmon and Chicken**

Salmon with Lemon Capers Sauce and Sautéed Chicken  
\$40.95

### **Grilled Chicken and Roasted Beef Medallions**

Garlic Rosemary Chicken and Beef Medallions  
in a Mushroom Demi  
\$43.95

### **Grilled Salmon and Beef**

Salmon with Lemon Capers Sauce and Beef Medallions  
in a Mushroom Demi  
\$45.95

**With all entrees please choose one side dish from the list below.**

Parmesan Whipped Potatoes  
Oven Roasted Medley Potatoes  
Lemon Orzo  
Rice Pilaf



## Dessert Menu

Chocolate Dipped Strawberries	\$32.00/dozen
Chocolate Dipped Coconut Macaroons	\$32.00/dozen
Cookies or Brownies	\$28.00/dozen
Embassy Bars	\$28.00/dozen
Lemon Bars	\$28.00/dozen



### Plated Parisian Star Desserts

**Rustic Apple Tart or Brown Butter Pear Tart** Individual size tarts

**Chocolate Sumapaz** Dense chocolate cake made with single-origin dark Colombian chocolate and infused with coffee liqueur.

**Raspberry Charlotte** Fresh raspberries enrobed in semi-sweet chocolate mousse sit atop chocolate chiffon cake, with a decorative chocolate ganache topping.

**Mango Lime Tango** Mango mousse and refreshing lime filling on macadamia nut shortbread.

**Chocolate Mousse Crème Brûlée** Vanilla crème brûlée suspended in a light chocolate mousse and covered with a thin chocolate glaze.

**Washington Cheesecake** Creamy cheesecake served Washington style, topped with fresh strawberries.

**Tiramisu** Layers of sponge cake drenched in coffee liquor with mascarpone filling and chocolate.

\$6.95 each



**Chef's Assorted Gourmet Dessert Buffet** \$7.95/per person  
Assorted petit fours, cakes, tartlets, truffles and other sweet delights

**Ice Cream Sundae Bar with Attendant** (one hour) \$7.95/per person (min. of 25)  
Vanilla, strawberry and chocolate ice creams, roasted almonds, sprinkles, Oreo crumbles, strawberries, whipped cream, hot fudge, caramel sauce, and a maraschino cherry

**Chocolate or Lemon Mousse** \$3.95/per person

**Fresh Fruit Parfait** \$5.95/per person  
Fresh fruit and berries drizzled with Vanilla Bean Cream

**Strawberry Tres Leches** \$3.95/per person

**Chocolate Cake with Berry Coulis and Whipped Cream** \$3.95/per person