



# Embassy Suites Bellevue Wedding Lunch 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 Lunch Menu

*All lunches will be served by 2:00 p.m.*

*All plated lunches include rolls and butter, a green salad with your choice of two dressings, Seasonal vegetables, Starbucks Coffee, Decaffeinated Coffee, and Tazo Tea.*

*Multiple entrée selections will be subject to a \$2 per plate labor fee.*

### **Rosemary Chicken**

Seasoned with Garlic and Fresh Rosemary with Savory Corn Bread Pudding  
\$22.95

### **Lemon Parmesan Chicken**

Crusted with Bread Crumbs and Parmesan Cheese,  
Topped with a Lemon Beurre Blanc, Roasted Potatoes  
\$23.95

### **Sautéed Chicken**

Herb Seasoned Chicken on a bed of Angle Hair Pasta  
Topped with Melted Brie Sauce  
\$24.95

### **London Broil**

Grilled and topped with Roasted Shallot Sauce  
Served with Parmesan Whipped Potatoes  
\$24.95

### **Snapper Almondine**

Topped with Lemon Capers Sauce, served on a bed of Rice Pilaf  
\$22.95

### **Salmon Medallions**

With Sundried Tomato Sauce and Rice Pilaf  
\$25.95



# Vegetarian Plated Lunch Menu

*All lunches will be served by 2 p.m.*

*All plated lunches include rolls and butter, a green salad with your choice of one dressing,*

*Seasonal vegetables, Starbucks Coffee, Decaffeinated Coffee and Tazo Tea.*

*Multiple entrée selections will be subject to a \$2 per plate labor fee.*

## **Pasta Primavera**

Grilled Vegetables sautéed with Sundried Tomato Pesto

\$21.95

## **Vegan Tofu Stir Fry**

Fresh garden Vegetables and Tofu served over Chinese Black Rice

\$22.95

## **Cheese Florentine Manicotti**

Pasta stuffed with Mozzarella, Boursin Cheese, and Spinach  
with Tomato Basil Sauce

\$24.95

## **Eggplant Parmesan**

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

\$23.95



# Buffet Lunch Menu

*All lunches will be served by 2:00 p.m.*

*Groups less than minimum will be charged \$10 per person under the minimum.*

*All buffet lunches include Starbucks Coffee, Decaffeinated Coffee and Tazo Hot Tea.*

## **Soup and Salad Buffet**

(minimum of 15)

Wild Greens

Romaine Lettuce

Choice of two Dressings

Assorted toppings including Grilled cubed Chicken, Tomatoes, Onions, Olives, Cucumber, Peppers, Shredded Cheese, and Croutons

Pasta Salad

Rolls and Butter

Soup du Jour

\$19.95/person

## **Deli Buffet**

(minimum of 15)

Choose Two Salads:

Fresh Green Salad with two Dressings

Pasta Salad

Albacore Tuna Salad

Potato Salad

with

Fresh Fruit Display

Sourdough and Whole Wheat Artesian Breads

Roast Beef, Turkey, Ham, Salami, Pastrami

Cheddar, Pepper Jack and Swiss Cheeses

Chips

\$25.95/person

## **Express Sandwich Bar**

(minimum of 15)

Daily Pasta Salad

Albacore Tuna Salad

Potato Salad

Fresh Fruit Display

Premade assorted Turkey, Ham, Roast Beef, and Vegetarian Wraps and Sandwiches on a variety of Artisan Breads

Potato Chips

\$27.95/person



# Buffet Lunch Menu

(continued)

*All lunches will be served by 2:00 p.m.*

*Groups with less than minimum will be charged \$10 per person under the minimum.*

*All buffet lunches include Starbucks Coffee, Decaffeinated Coffee and Tazo Hot Tea.*

## Hot Sandwich Buffet

(minimum of 25)

Fresh Green Salad with two Dressings

Fresh Fruit Display

Potato Salad & Pasta Salad

Sliced Cheeses

Assorted Breads

Assorted Deli Condiments

Balsamic Marinated Portobello Halves

Choose any 2 Sandwich style options:

Philly Style Beef, BBQ Chicken, BBQ Pork, Hoisin BBQ Beef

Cashew Chicken Salad (cold)

\$25.95/person

## Fiesta Taco Buffet

(minimum of 25)

Cilantro Shrimp Salad

Tortilla Chips, Flour Tortillas, Crispy Taco Shells

Chipotle Rice

Spiced Red Beans

10-Spiced Chicken & Spiced Beef

Jalapeno Cornbread

Sour Cream, Salsa, Guacamole

Shredded Cheese

\$25.95/person

## Pan-Asian Buffet

(minimum of 25)

Yakisoba Noodle Salad

BBQ Pork Display

Steamed Rice or Fried Rice

Orange Chicken

Stir Fried Rice Noodles (vegetarian)

Vegetable Egg Rolls or Vegetable Pot Stickers

Mongolian Beef

\$25.95/person



# Buffet Lunch Menu

(continued)

*All lunches will be served by 2:00 p.m.*

*Groups with less than minimum will be charged \$10 per person under the minimum.*

All buffet lunches are served with Starbucks Coffee, Decaffeinated Coffee and Tazo Hot Tea.

## Taste of Italy Buffet

(minimum of 25)

Caesar Salad

Focaccia Bread drizzled with Garlic infused Olive Oil

Antipasto display of Italian Meats, Cheeses & Olives

Choice of Parmesan Chicken or Pesto Chicken

Penne with Sun Dried Tomatoes and Basil

Spinach Florentine

Meat Lasagna

Tiramisu

\$26.95/person

## Burger Buffet

(minimum of 15)

Pasta Salad

Potato Salad

Fresh Fruit Display

Potato Chips

Beef Burgers, Veggie Burgers and Grilled Chicken Patties

Cheese, Lettuce, Tomato, Onion and Pickles

Ketchup, Mustard and Mayonnaise

Assorted Breads and Buns

\$25.95/person



# Buffet Lunch Menu

(continued)

*All lunches will be served by 2:00 p.m.*

*Groups with less than minimum will be charged \$10 per person under the minimum.*

*All buffet lunches are served with Starbucks Coffee, Decaffeinated Coffee and Tazo Hot Tea.*

## **Snoqualmie Lunch Buffet**

(minimum of 25)

Seasonal Green Salad with two Dressings

Fresh Fruit Display

Rolls and Butter

Seasonal Vegetables

Choice of two: Rice Pilaf, Roasted Potatoes, Penne with Sun Dried Tomato Pesto

Grilled Rosemary Chicken

Roasted Beef Sirloin

\$28.95/person

## **The Embassy Lunch Buffet**

(minimum of 25)

Fresh Green Salad with two Dressings

Fresh Fruit Display

Rolls and Butter

Seasonal Vegetables

Rice Pilaf

Roasted Yukon and Baby Red Potatoes

Lemon Parmesan Chicken with Tomato Basil Sauce

Baked Salmon with Garlic Thyme Sauce

\$32.95/person



## 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