

PLATED DINNER: STARTER & DESSERT SELECTIONS

PLATED THREE COURSE DINNERS INCLUDE CHOICE OF SALAD, ENTRÉE, DESSERT, WARM DINNER ROLLS AND BUTTER ALONG WITH STARBUCKS® COFFEE, TEA SERVICE.

DINNER SALADS

PLEASE SELECT ONE FOR ALL GUESTS

CAPRESE SALAD

FRESH TOMATOES, FRESH MOZZARELLA, SEA SALT, EXTRA VIRGIN OLIVE OIL,
BALSAMIC REDUCTION

CAESAR SALAD

CRISP ROMAINE HEARTS, HOUSE MADE CAESAR DRESSING, GARLIC CROUTONS,
SHAVED PARMESAN

BASIL'S HOUSE SALAD

ARCADIAN GREENS, CUCUMBER, CHERRY TOMATO, FETA CHEESE,
LEMON VINAIGRETTE

SPINACH SALAD

WALLA WALLA ONIONS, ROASTED MUSHROOMS, APPLEWOOD BACON,
FETA CHEESE & BALSAMIC VINAIGRETTE

ROASTED BEET & ARUGULA SALAD

CARAMELIZED WALNUTS, GOAT CHEESE, ONION, HONEY SHALLOT VINAIGRETTE

DESSERT SELECTIONS

PLEASE SELECT ONE FOR ALL GUESTS

DOUBLE CHOCOLATE LAYER CAKE W/CHANTILLY CREAM

LEMON TART W/SHORTBREAD CRUST

NEW YORK CHEESECAKE W/BERRY COULIS

SORBET OR GELATO WITH ROLLED GAUFRETTE

CLASSIC RED VELVET CAKE

CARROT CAKE W/CREAM CHEESE ICING

PECAN TART W/SHORTBREAD CRUST AND CHANTILLY CREAM

PLATED DINNER: ENTREE SELECTIONS

YOU MAY CHOOSE UP TO TWO ENTRÉE SELECTIONS FOR YOUR PLATED DINNER AND EACH SELECTION WILL BE BILLED AT THE HIGHER PRICED ENTRÉE.

PLATED THREE COURSE DINNERS INCLUDE CHOICE OF SALAD, ENTRÉE, DESSERT, WARM DINNER ROLLS AND BUTTER ALONG WITH STARBUCKS® COFFEE, TEA SERVICE.

BRAISED PORK SHOULDER

PANCETTA SAUTÉED BRUSSELS SPROUTS, GARLIC WHIPPED POTATO, BALSAMIC REDUCTION

\$37 PER PERSON

DIJON CRUSTED PORK LOIN

GARLIC WHIPPED POTATO, CARAMELIZED ONION MARMALADE, MERLOT DEMI-GLACE

\$37 PER PERSON

PAN SEARED CHICKEN BREAST

TOMATO, KALAMATA OLIVE, GARLIC, HERBS, PESTO ORZO, OVEN ROASTED VEGETABLES

\$37 PER PERSON

HERB ROASTED CHICKEN BREAST MARSALA

VEGETABLE, GARLIC WHIPPED POTATO, WILD MUSHROOM/MARSALA PAN JUS

\$37 PER PERSON

BRAISED BONELESS BEEF SHORT RIBS

SEARED POLENTA, SEASONAL VEGETABLE, CHERRY DEMI-GLACE

\$37 PER PERSON

***HARRIS RANCH 9OZ FILET MIGNON**

GORGONZOLA CRUST, GARLIC WHIPPED POTATO, PORT DEMI-GLACE, VEGETABLE

\$45 PER PERSON

***NY STEAK AU POIVRE**

PEPPERCORN CRUSTED, GARLIC WHIPPED POTATO, VEGETABLE, PEPPERCORN BRANDY DEMI

\$45 PER PERSON

ENTRÉE DUETS

***FILET & PRAWNS**

4 OZ FILET MIGNON, THREE GRILLED JUMBO PRAWNS, GARLIC WHIPPED POTATO, VEGETABLE, CABERNET DEMIGLACE

\$52 PER PERSON

***FILET & CRAB CAKE**

4 OZ FLIET MIGNON, SIGNATURE CRAB CAKE, HERBED RISOTTO, SEASONAL VEGETABLE, LOBSTER CREAM REDUCTION

\$52 PER PERSON

NORTHWEST SALMON & SEA SCALLOPS

SEARED 5 OZ SALMON FILET, THREE SEA SCALLOPS, LEMON RISOTTO, VEGETABLE, SMOKED PAPRIKA CREAM SAUCE

\$48 PER PERSON

***GRILLED NY STRIP & CREOLE PRAWNS**

8 OZ NEW YORK STRIP LOIN, THREE JUMBO PRAWNS, AGED CHEDDAR GRITS, SEASONAL VEGETABLE, CREOLE WHITE WINE SAUCE

\$49 PER PERSON

CHICKEN BREAST & BLACKENED PRAWNS

GRILLED CHICKEN BREAST, THREE BLACKENED PRAWNS, VEGETABLES GARLIC WHIPPED POTATO, WHITE WINE PAN JUS

\$44 PER PERSON

BONELESS BEEF SHORT RIBS & GRILLED CHICKEN

BRAISED SHORT RIBS, GRILLED CHICKEN BREAST, SEARED POLENTA, SEASONAL VEGETABLE, CHERRY DEMI-GLACE

\$44 PER PERSON

DUNGENESS CRAB STUFFED FLOUNDER

LEMON RISOTTO, SEASONAL VEGETABLE, SMOKED PAPRIKA CREAM SAUCE

\$41 PER PERSON

PIKE PLACE SALMON

MIXED VEGETABLE QUINOA, CITRUS GLAZE

\$37 PER PERSON

SEARED NORTHWEST SALMON

SWEET CORN SAUCE, WILD MUSHROOM, GARLIC WHIPPED POTATO

\$37 PER PERSON

DUNGENESS CRAB CAKES

LEMON RISOTTO, SEASONAL VEGETABLE, LOBSTER CREAM REDUCTION

\$39 PER PERSON

IRON SKILLET JUMBO PRAWNS

AGED CHEDDAR GRITS, SAUTÉED SPINACH, SWEET BELL PEPPER RELISH

\$39 PER PERSON

ROASTED VEGETABLE STRUDEL

TOMATO BASIL CONFIT, HERBED RISOTTO, DOMESTIC GOAT CHEESE, BALSAMIC REDUCTION

\$37 PER PERSON

WILD MUSHROOM RAVIOLI

GARLIC, SHAVED PARMESAN, TOMATO, BASIL CREAM SAUCE

\$37 PER PERSON

PRICES DO NOT INCLUDE WASHINGTON STATE SALES TAX AND 21% GRATUITY (OF WHICH 50% IS GIVEN TO THE SERVICE TEAM)

*THE EMBASSY SUITES AND BASILS CATERING PREPARES ITEMS THAT MAY NOT MEET THE RECOMMENDED TEMPERATURES OF THE HEALTH DEPARTMENT.

THESE ITEMS MAY INCREASE THE LIKELIHOOD OF A FOOD-BORNE ILLNESS

DINNER BUFFET SELECTIONS:

GROUPS OF LESS THAN 25 GUESTS ARE SUBJECT TO A \$5.00 PER PERSON ADDITION, MINIMUM CHARGE OF 20 PERSONS.

ALL BUFFETS FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND TAZO TEA SERVICE, MILK OR ICED TEA IS AVAILABLE UPON REQUEST.
ADD ASSORTED SOFT DRINKS AND PELLEGRINO'S FOR \$4.00 EACH

PACIFIC RIM

VIETNAMESE MEATBALLS

GINGER AND CILANTRO, HOISIN DIPPING SAUCE

LO MEIN NOODLE SALAD

CELERY, CARROT, PICKLED GINGER VINAIGRETTE

MIXED GREEN SALAD

ROMAINE HEARTS, ASIAN VEGETABLES, CRISPY WONTON, SESAME VINAIGRETTE

***CLASSIC BEEF AND BROCCOLI**

BEEF STRIPS STIR FRIED WITH BROCCOLI IN A TANGY TOMATO SAUCE

CEDAR ROASTED SALMON

SPICY SWEET SOY GLAZE AND CILANTRO GARNISH

GENERAL TSO'S CHICKEN

TERIYAKI ASIAN MARKET VEGETABLES

VEGETARIAN FRIED RICE

GRILLED TOFU STIR FRY

CHEF'S CHOICE OF TANTALIZING DESSERTS W/ FORTUNE COOKIES

\$46.95 PER PERSON

BASILS SIGNATURE BUFFET

BASIL'S HOUSE SALAD

ARCADIAN SALAD GREENS, CUCUMBER, CHERRY TOMATO, FETA CHEESE,
LEMON VINAIGRETTE

SPINACH SALAD

WALLA WALLA ONIONS, ROASTED MUSHROOMS, APPLEWOOD BACON,
FETA CHEESE & BALSAMIC VINAIGRETTE

***PETITE FILET MIGNON**

BLEU CHEESE CRUST, CABERNET DEMI-GLACE

SHRIMP SCAMPI

SAUTÉED JUMBO PRAWNS, LEMON WHITE WINE SAUCE

DUNGENESS CRAB CAKES

AWARD WINNING RECIPE, LOBSTER CREAM REDUCTION

POTATO GRATIN

BAKED TO PERFECTION WITH GOAT CHEESE AND LEEKS

MIXED VEGETABLE QUINOA

GRILLED SEASONAL VEGETABLES

FRESH BAKED ROLLS WITH BUTTER

CHEF'S SELECTION OF PREMIUM DESSERT TEMPTATIONS

\$54.95 PER PERSON

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ADD ASSORTED SOFT DRINKS AND PELLEGRINO'S FOR \$4.00 EACH

THE BELMONT

ARCADIAN MIXED GREENS

CUCUMBER, TOMATO, FETA, ASSORTED DRESSINGS

CLASSIC CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN, W/FOCACCIA CROUTONS

GRILLED CHICKEN BREAST

APPLE CHUTNEY, PAN JUS

CRAB-STUFFED FLOUNDER

LOBSTER CREAM REDUCTION

***MARINATED LONDON BROIL**

ROASTED MUSHROOM JUS, CRISPY ONION

ROASTED GARLIC WHIPPED POTATOES

GRILLED ASPARAGUS W/ROASTED RED PEPPER

CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

\$45.95 PER PERSON

LONGACRE'S BUFFET

SPINACH SALAD

WALLA WALLA ONIONS, ROASTED MUSHROOMS, APPLEWOOD BACON,
FETA CHEESE & BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN, W/FOCACCIA CROUTONS

ROASTED PORK LOIN

ARTICHOKE HEARTS, SWEET BELL PEPPER, PAN JUS

***GRILLED SKIRT STEAK**

WILD MUSHROOM, CRISPY ONION, CABERNET REDUCTION

CITRUS SALMON

CHERRY TOMATO, LOBSTER CREAM, BASIL OIL

GREEN BEANS ALMONDINE

ROSEMARY-ROASTED NEW POTATOES

DOUBLE CHOCOLATE LAYER CAKE W/CHANTILLY CREAM

NEW YORK CHEESECAKE W/BERRY COULIS

\$45.95 PER PERSON

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CREATE YOUR OWN DINNER BUFFET:

GROUPS OF LESS THAN 25 GUESTS ARE SUBJECT TO A \$5.00 PER PERSON ADDITION, MINIMUM CHARGE OF 20 PERSONS.

ALL BUFFETS INCLUDE FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND TAZO TEA SERVICE, MILK OR ICED TEA IS AVAILABLE UPON REQUEST.
ACCOMPANIED WITH FRESH BAKED ROLLS AND BUTTER AND CHEF'S CHOICE OF ASSORTED CAKES AND MINI PASTRIES

PLEASE SELECT TWO SALADS FROM BELOW

BASIL'S HOUSE SALAD

ARCADIAN SALAD GREENS, CUCUMBER, CHERRY TOMATO, FETA CHEESE,
LEMON VINAIGRETTE

SPINACH SALAD

WALLA WALLA ONIONS, ROASTED MUSHROOMS, APPLEWOOD BACON,
FETA CHEESE & BALSAMIC VINAIGRETTE

MEDITERRANEAN PASTA SALAD

ROASTED RED PEPPER, OLIVE, ARTICHOKE HEART, RED ONION, PEPPERONCINI,
FETA, SHERRY VINAIGRETTE

INSALATA CAPRESE

FRESH TOMATOES, FRESH MOZZARELLA, SEA SALT, EXTRA VIRGIN OLIVE OIL,
BALSAMIC REDUCTION

ROASTED BEET & ARUGULA SALAD

CARAMELIZED WALNUTS, GOAT CHEESE, ONION, HONEY SHALLOT VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE HEARTS, HOUSE MADE CAESAR DRESSING, GARLIC CROUTONS,
SHAVED PARMESAN

PLEASE SELECT TWO ACCOMPANIMENTS FROM BELOW

GARLIC WHIPPED POTATO

HERB ROASTED RED POTATO

GOAT CHEESE AND LEEK POTATO GRATIN

SWEET POTATO MASHERS

CREAMY PARMESAN POLENTA

WILD MUSHROOM RISOTTO

PESTO ORZO

WILD RICE PILAF

PANCETTA SAUTEED BRUSSELS SPROUTS

OVEN ROASTED VEGETABLE RATATOUILLE

LEMON GARLIC ROASTED ASPARAGUS

GARLIC BUTTER BROCCOLI CROWNS

CREAMED CORN

GREEN BEANS ALMONDINE

CREATE YOUR OWN DINNER BUFFET:

GROUPS OF LESS THAN 25 GUESTS ARE SUBJECT TO A \$5.00 PER PERSON ADDITION, MINIMUM CHARGE OF 20 PERSONS.

ALL BUFFETS INCLUDE FRESHLY BREWED STARBUCKS® REGULAR AND DECAFFEINATED COFFEE AND TAZO TEA SERVICE, MILK OR ICED TEA IS AVAILABLE UPON REQUEST.
ACCOMPANIED WITH FRESH BAKED ROLLS AND BUTTER AND CHEF'S CHOICE OF ASSORTED CAKES AND MINI PASTRIES

HERB ROASTED CHICKEN BREAST
DIJON CREAM SAUCE, SUNDRIED TOMATO, ARTICHOKE HEART

BRAISED PORK SHOULDER
BALSAMIC DEMI-GLACE

***MARINATED LONDON BROIL**
WILD MUSHROOM, CRISPY ONION, CABERNET DEMI-GLACE

OVEN-ROASTED PORK LOIN
SUNDRIED TOMATO PAN REDUCTION

PAN-SEARED NORTHWEST SALMON
WILD MUSHROOM, SWEET CORN SAUCE

ROASTED VEGETABLE STRUDEL
DOMESTIC GOAT CHEESE, BALSAMIC GLAZE

***GRILLED SKIRT STEAK**
WILD MUSHROOM, CRISPY ONION, CABERNET REDUCTION

ADD CARVED MEAT SELECTION

***HERB CRUSTED PRIME RIB**
ROASTED MEDIUM RARE, CREAMED HORSERADISH, AU JUS,
STONEGROUND MUSTARD
ADDITIONAL \$10.00 PER PERSON

HERB ROASTED TURKEY BREAST
PAN GRAVY, CRANBERRY SAUCE, JALAPENO CORNBREAD
ADDITIONAL \$5.00 PER PERSON

***ROASTED PORK LOIN**
SPICED APPLE CHUTNEY, DIJON MUSTARD
ADDITIONAL \$5.00 PER PERSON

HONEY DIJON GLAZED HAM
STONEGROUND MUSTARD
ADDITIONAL \$5.00 PER PERSON

CHEF ATTENDANT FEE OF \$100 APPLIES TO ALL CARVING STATIONS

BRAISED BEEF SHORT RIBS
CHERRY DEMI-GLACE

WILD MUSHROOM RAVIOLI
BASIL CREAM SAUCE, ASIAGO CHEESE

CRAB STUFFED FLOUNDER
SMOKED PAPRIKA CREAM SAUCE

GRILLED CHICKEN BREAST PICATTA
CAPERS, TOMATO, LEMON WHITE WINE PICATTA SAUCE

PACIFIC RIM SALMON
KALE AND WHITE BEAN RAGOUT

CHICKEN SALTIMBOCCA
PROSCIUTTO, SAGE, PAN JUS

LASAGNA BOLOGNESE
MOZZARELLA, MARINARA, SHAVED PARMESAN

2 ENTRÉE WITH STARTER AND ACCOMPANIMENT SELECTION ALONG WITH CHEF'S SELECT DESSERT \$43.95

3 ENTRÉE WITH STARTER AND ACCOMPANIMENT SELECTION ALONG WITH CHEF'S SELECT DESSERT \$45.95

CATERING AND EVENTS POLICY:

MENUS

WE WOULD BE HAPPY TO PROVIDE YOU WITH A CUSTOMIZED MENU SPECIFICALLY FOR YOUR EVENT.

FOOD AND BEVERAGE POLICY

DUE TO HEALTH DEPARTMENT REGULATIONS AND CATERING INDUSTRY STANDARDS ALL FOOD AND BEVERAGE MUST BE PROVIDED BY BASIL'S KITCHEN. ANY FOOD NOT CONSUMED AT THE EVENT MAY NOT BE REMOVED FROM THE HOTEL. ALL HOT AND COLD FOOD CAN BE DISPLAYED NO MORE THAN 1.5 HOURS. ALL BUFFETS ARE BROKEN DOWN AFTER 1.5 HOURS.

ADULT AND CHILDREN PRICING

CHILDREN UNDER THE AGE OF 10 ARE COUNTED AT A 25% DISCOUNT ON THE PER PERSON CHARGE FOR BUFFETS NOT TO EXCEED MORE THAN 20% OF THE ADULT GUARANTEE. THERE WILL ALSO BE A 25% REDUCTION IN THE AMOUNT OF FOOD SERVED ON BUFFETS WITH ADULT PRICING. SPECIALTY CHILDREN'S MENUS DO NOT APPLY.

PLANNING YOUR EVENT

TO ENSURE AVAILABILITY OF MENU ITEMS, FULL MENU SELECTIONS ARE REQUIRED A MINIMUM OF FOURTEEN (14) BUSINESS DAYS PRIOR TO THE START OF YOUR FUNCTION REQUESTS RECEIVED AFTER THIS REQUIREMENT MAY BE SUBJECT TO ADDITIONAL LABOR CHARGES OR LIMITED AVAILABILITY OF MENU ITEMS.

GUARANTEES

WE REQUIRE A FINAL GUEST COUNT SEVEN (7) BUSINESS DAYS PRIOR TO YOUR EVENT YOU WILL BE BILLED FOR YOUR FINAL GUARANTEE. FOOD WILL BE PROVIDED FOR THE GUARANTEE NUMBER. NO ADDITIONAL FOOD MAY BE ADDED DURING THE FUNCTION WITHOUT CONSENT OF THE MANAGER ON DUTY. CREDIT MUST BE ESTABLISHED TO PROVIDE ADDITIONAL FOOD. IF A GUARANTEE IS NOT PROVIDED YOUR LAST ESTIMATE BECOMES YOUR GUARANTEE. GUARANTEES ARE NOT SUBJECT TO REDUCTION.

PAYMENT

WE REQUIRE ALL CATERING EVENTS TO BE PAID IN FULL 7 DAYS PRIOR TO THE EVENT. A DEPOSIT MAY BE REQUIRED AT TIME OF BOOKING.

PLATED LUNCHEAS AND DINNERS

YOU MAY CHOOSE UP TO TWO ENTRÉE SELECTIONS FOR YOUR PLATED LUNCH AND DINNER. EACH SELECTION WILL BE BILLED AT THE HIGHER PRICED ENTRÉE. YOU ARE REQUIRED TO GIVE THE EXACT NUMBER OF EACH ENTRÉE THREE BUSINESS DAYS PRIOR TO YOUR EVENT, OR WITH YOUR GUARANTEE.

ALCOHOL SERVING POLICY

IN COMPLIANCE WITH WASHINGTON STATE LIQUOR CONTROL BOARD REGULATIONS, ALL ALCOHOLIC BEVERAGES MUST BE PROVIDED AND SERVED BY BASIL'S KITCHEN AND BAR. NO OUTSIDE ALCOHOLIC BEVERAGES WILL BE ALLOWED. ANY OUTSIDE ALCOHOL BEVERAGES WILL BE CONFISCATED, THE HOST WILL BE CONTACTED, AND THE GUEST MAY BE REQUIRED TO LEAVE THE EVENT. ALL EVENTS WITH ALCOHOL SERVICE WILL HAVE LAST CALL AT 11:30P.M AND WILL CEASE AT 12:00A.M. IN ORDER TO SERVE A GUEST ALCOHOLIC BEVERAGES OF ANY KIND, THEY MUST BE 21 YEARS OR OLDER AND POSSESS VALID AND LEGAL IDENTIFICATION. ANY GUEST THAT LOOKS UNDER THE AGE OF 40 MAY BE REQUIRED TO SHOW PROOF OF AGE BEFORE BEING SERVED ANY ALCOHOLIC BEVERAGE.