

RECEPTIONS:

Display Platters

Antipasto Platter

assorted deli and cured meats, kalamata olives, pepperoncini, cherry tomato, grilled onion, fresh mozzarella, stone ground mustard

\$6.25 per guest (minimum 20 guests)

Jumbo Prawn Cocktail

vodka cocktail sauce, creamy horseradish, fresh lemon slices

\$9.00 per guest (minimum 20 guests)

Artisanal Cheese Plate

variety of domestic and international cheeses, grapes, fresh berries, dried fruits, nuts, crackers

\$6.25 per guest (minimum 20 guests)

Brie En Croute

domestic brie, puff pastry, seasonal berries, nuts, dried fruit, raspberry jam

\$6.50 per guest (minimum 20 guests)

Spinach Artichoke Dip

baby spinach, asiago cheese, garlic, artichoke hearts, cream cheese, tri color tortilla chips

\$6.25 per guest (minimum 20 guests)

Fresh Vegetable Crudité

assortment of freshly cut crisp vegetables including carrots, celery, zucchini, cherry tomato, broccoli, mushrooms, sweet peppers:

house made buttermilk ranch dressing

\$4.25 per guest (minimum 20 guests)

Fresh Fruit Platter

grapes, melon, berries, tropical fruits with brown sugar-honey yogurt sauce

\$5.50 per guest (minimum 20 guests)

Norwegian Smoked Salmon

mini bagels, dill cream cheese, capers, red onion, sliced egg

\$7.00 per guest (minimum 20 guests)

Dungeness Crab Dip

lump crabmeat, old bay seasoning, cream cheese, cheddar cheese, pretzel roll crostini

\$7.50 per guest (minimum 20 guests)

Greek Dips

hummus, olive tapenade, spicy pasilla feta, crispy pita chips

\$6.25 per guest (minimum 20 guests)

HORS D'OEUVRES:

Priced per dozen, minimum order two dozen per item

Cold Items

Bruschetta Crostini

diced tomato, fresh mozzarella, balsamic glaze **\$33**

Steak Crostini

grilled skirt steak, domestic brie, apple chutney **\$37**

Hummus Canape

chick pea hummus, english cucumber, cherry tomato **\$33**

Jumbo Shrimp Cocktail

jumbo tiger prawn served with our signature vodka cocktail sauce **\$49**

Prosciutto Wrapped Asparagus

fresh asparagus wrapped in Italian prosciutto **\$36**

Caprese Skewers

cherry tomato, fresh mozzarella, balsamic glaze **\$36**

Hot Items

Garlic Rosemary Chicken Skewers

free range chicken breast marinated in garlic and rosemary with a lemon basil vinaigrette **\$39**

***Teriyaki Beef Satay**

flat iron steak marinated in ginger soy with toasted sesame seeds **\$48**

Vietnamese Meatball Skewer

house made meatballs with ginger & cilantro. Hoisin dipping sauce **\$36**

Cheese Stuffed Mushrooms

boursin cheese stuffed into large mushroom caps **\$35**

Mini Beef Wellington

mushroom duxelles, tender beef, puff pastry **\$48**

Hot Items

Crab Stuffed Mushrooms

dungeness crab stuffed into a large cap button mushroom with aged cheese **\$49**

Coconut Tiger Prawns

coconut breaded tiger prawns and spicy curry peanut sauce **\$49**

Prawn & Sausage Skewer

jumbo prawn, andouille sausage, sweet bell pepper, red onion **\$49**

Egg Rolls

vegetable or pork egg rolls with sides of ginger soy and sweet and sour **\$33**

Pot Stickers

pork pot stickers with thai sweet chili sauce **\$33**

Crab Cakes

miniature dungeness crab cakes topped with old bay remoulade **\$49**

Bacon-Wrapped Scallop

jumbo scallop, sliced bacon, herbed oil **\$48**

Crab Rangoon

thai sweet chili sauce **\$39**

Spanakopita

spinach and feta in phyllo **\$36**

Italian Sausage & Mushroom Tart

asiago cheese, italian flat-leaf parsley **\$36**

Teriyaki Chicken Kabob

pineapple, sweet bell pepper, red onion **\$39**

Tempura Shrimp Skewer

lightly fried prawns, thai sweet chili sauce **\$49**

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 Kitchen prepares items that may not meet the recommended temperatures of the health department.

These items may increase the likelihood of a food-borne illness

CARVING STATIONS:

Chef attendant fee of \$100++ applies to all carving stations. Each roast is prepared and served as appetizer portions

Roasted Pork Loin

spiced apple chutney, dijon mustard
\$325 (serves 20-25)

***Garlic Crusted Prime Rib**

roasted medium rare with au jus, stone ground mustard
and creamed apple horseradish
\$450 (serves 20-25)

***Black Angus Beef Tenderloin Au Poivre**

roasted medium rare with stone ground mustard
and green peppercorn sauce
\$425 (serves 15-20)

Honey-Dijon Glazed Ham

with stoneground mustard
\$265 (serves 25-30)

Herb Roasted Turkey Breast

pan gravy, cranberry sauce
\$265 (serves 20-25)

***Black Angus New York Strip**

roasted medium rare with onion jam and mushroom demi
\$375 (serves 20-25)

Carving Station Enhancements

Hawaiian Rolls and Mini Slider Buns

\$1.50 per person

(only available with purchase of carved item)

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SPECIALTY ACTION STATIONS:

Minimum of 30 guests Chef Attendant fee of \$100++ per action station per 50 guests. Each is prepared and served as appetizer portions

Sicilian Pasta Bar

Tri-Color Tortellini
Penne Rigate
Sundried & Vine Ripened Tomato
Kalamata Olive, Basil, Wild Mushroom,
Roasted Red Pepper, Shaved Parmesan Cheese,
Italian Sausage, Beef Tenderloin Tips,
Red Wine Garlic Marinara,
Classic Four Cheese Cream Sauce

Whipped Potato Bar

Roasted Garlic Whipped Potatoes
Sweet Potato Mashers
Beef Tenderloin Tips in Merlot Demi
Sautéed Shrimp
Scallions
Applewood Bacon
Sour Cream
Wild Mushroom
Aged Cheddar
Domestic Bleu Cheese

Santa Fe Fajita Bar

Marinated Skirt Steak,
Grilled Chicken Breast,
Spanish Rice
Refried Beans
Shredded Jack and Cheddar
Sweet Bell Peppers, Red Onion,
Flour Tortillas, Salsa Trio,
Sour Cream, Guacamole
Jicama Slaw

Asian Stir-Fry Bar

Marinated Beef,
Grilled Chicken Breast,
Marinated Tofu,
Asian Vegetables,
Teriyaki Sauce, Oyster Sauce,
Thai Sweet Chili Sauce, Hoisin,
Fried Rice

Shrimp and Grit Bar

Sauteed Jumbo Prawns
Imported Pancetta
Wild Mushrooms
Creamy Polenta
Tomato
Creole White Wine Sauce
Asiago Cheese Bread

\$10.00 per person each as a dinner buffet enhancement

\$12.00 per person each as a reception appetizer enhancement with a minimum order of \$750 from the reception and appetizer menus

BEVERAGE SELECTIONS:

Premium Brands

Smirnoff Vodka, Beefeater Gin
Bacardi Light Rum, Cuervo Especial Tequila
Jim Beam Bourbon, Canadian Club Whiskey
Cutty Sark Scotch, Korbel Brandy
\$7.50 no host \$7.00 hosted

Wines by the Glass

Cabernet Sauvignon by Diversion, WA
Merlot by Columbia Crest Grand Reserve, WA
Riesling by Chateau St Michelle, WA
Chardonnay by Columbia Crest, WA
\$7.50 no host \$7.00 hosted

Soft Drinks

Coca Cola, Diet Coke, Sprite, Pellegrino
\$3.00 no host \$2.50 hosted

Ultra Premium Brands

Ketel One Vodka, Tanqueray Gin
Captain Morgan's Spiced Rum, 1800 Tequila
Jack Daniel's Whiskey, Crown Royal
Glenlivet Single Malt Scotch, Courvoisier Cognac
\$8.50 no host \$7.75 hosted

Domestic Beers

Bud Light, Kaliber n/a
\$5.75 no host \$5.00 hosted

Import & Microbrew Beers

Full Sail Amber, Widmer Hefeweizen
Corona Extra
\$5.75 no host \$5.00 hosted

Punch

Cranberry and 7-Up Punch with Sliced Oranges
(two gallon minimum order)
OR
Fresh-squeezed Lemonade with Sliced Lemons and Limes.
Approximately 25 Servings per Gallon
\$45 per gallon

*Beer and wine stations require one beverage attendant for every 75 guests at \$40 per hour.
A Bartender Fee of \$150.00 will apply if bar sales do not exceed \$350.00 for the first (2) hours of service
Basil's Kitchen Staff reserves the right to refuse or discontinue the service of alcohol whenever deemed necessary.*

Full selection of wines by the bottle available upon request

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 Lunches 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.