

Basils Catering at the Embassy Suites Hotel Seattle
International Airport

15920 West Valley Highway, Seattle WA 98188
Phone 206-219-2153

AFFORDABLE * CUSTOMIZABLE WEDDING * CATERING & WEDDING PROFESSIONALS * BASIL'S KITCHEN CATERING * FREE CONSULTATION * EMBASSY SUITES PERFECT VENUE & UNFORGETTABLE * RELAX & ENJOY *

Wedding Package Includes:

*Complimentary Guest Suite
With cooked to order breakfast at the Embassy
Suites Seattle*

Butler passed Hors D' oeuvres

*** Three Entrée Dinner Buffet
and Champagne / Sparkling Cider toast*

*Complimentary Wedding Cake cutting service
for guest own wedding cake, along with
seasonal fruit display*

*Complimentary shuttle service to and from the
airport*

Responsive and accommodating event planner

**** Crab Cakes** miniature dungeness crab cakes topped with
old bay remoulade, **Caprese Skewers** cherry tomato, fresh
mozzarella, balsamic glaze, & **Beef Tenderloin En Croute**
maytag bleu



Price is subject to 21% service charge and
applicable sales tax



SALADS (Choice of Two)

Roasted Beet Salad

arugula, caramelized walnut, goat cheese, apple cider
vinaigrette

Organic Seasonal Greens

tossed with tear drop tomatoes, English cucumbers, shaved
shallots and our signature lemon herb vinaigrette

Spinach Salad

Walla Walla onions, roasted mushrooms, applewood bacon,
feta cheese & balsamic vinaigrette

Classic Caesar Salad

crisp romaine hearts, house made Caesar dressing, herbed
croutons and shaved parmesan cheese

SIDE DISHES (Choice of Two)

Pancetta Sautéed Brussels Sprouts

Grilled Asparagus Spears

with herb mustard vinaigrette

Oven Roasted Vegetable Ratatouille

zucchini, eggplant, tomato, mushroom, broccoli, fresh herbs

Whipped Potatoes with garlic

shallots and crème fraiche

Goat's Cheese and Leek Gratin

sliced Washington potato, local chevre cream,
leek, thyme panko crust

Herbed Wild Mushroom Risotto

ENTREES

Choice of Three

Pancetta Wrapped Brie Stuffed Chicken Breast

with sautéed spinach and creamy wild mushroom ragu

Grilled Mediterranean Chicken Breast

tomato, fennel, artichoke heart, olive, madeira wine sauce

Dungeness Crab Stuffed Flounder

pacific flounder, smoked paprika lobster cream

Creamy Spinach & Bay Shrimp Stuffed Salmon

basil pesto cream sauce, sundried tomato, scallion

Coffee Rubbed Boneless Beef Short Ribs

cranberry cabernet demi glaze, crispy fried onion

Classic Marinated London Broil

wild mushroom demi glaze, frizzled leeks, sundried tomato

Wild Mushroom Ravioli

basil cream sauce, asiago cheese

Roasted Vegetable Strudel

domestic goat cheese, balsamic glaze

\$75.00 plus service and tax per person

Minimum guarantee of 100 guests