



EMBASSY SUITES

by HILTON™

Seattle-Bellevue

Happy Easter

JOIN US FOR BRUNCH ON EASTER SUNDAY

Embassy Suites Hotel – Garden Atrium
March 27, 2016 | 10:00 am - 2:00 pm

Reservations highly recommended

425-644-2500 ext. 625

“WORLD CUISINE AT EMBASSY SUITES”

Presented by James Lysons, Executive Chef and his Culinary Team

Adults \$35.95 | Seniors \$24.95 | Children (5-13) \$15.95

BREAKFAST STATION

Made to order omelettes, bacon, sausage, cheese blintzes, skillet potatoes, French toast with choice of toppings, assorted danishes

SALAD STATION

Caesar salad; spinach and goat cheese salad with caramelized bosc pears and candied walnuts; endive and arugula salad with crab and gorgonzola; garden greens with tomatoes, cucumber and choice of dressing

ENTRÉE STATION

Beef striploin with forest mushrooms and roasted garlic demi glaze, grilled salmon with lemon thyme sauce, leg of lamb with minted chimi churri, cauliflower and potato gratin, red and white quinoa, seasonal vegetables, eggs benedict with blood orange hollandaise

DISPLAYS AND PLATTERS

Smoked salmon with tatziki and cream cheeses, flat bread and mini bagels; shrimp and oyster display with remoulade, cocktail sauce and mignonette; seasonal fruit display; assorted rolls and rustic breads; vegetable crudite with hummus and ranch

CARVING STATION

Slow roasted prime rib with horseradish and au jus; Spice rubbed pork “steam ship” with honey mustard glaze

DESSERT STATION

Chef’s selection of cakes, miniature pastries, chocolate mousse, fruit crumbles, cheesecake bars

BEVERAGES

Choice of a glass of champagne or mimosa, sparkling apple cider, juice, soda, coffee or tea



TAX AND GRATUITY NOT INCLUDED – FREE PARKING

PRICES INCLUDE CHOICE OF NON-ALCOHOLIC BEVERAGES (COFFEE, TEA, SODA, JUICES)

SINGLE GLASS OF CHAMPAGNE OR MIMOSA OFFERED TO THOSE OVER 21; ID REQUIRED FOR PURCHASE OF ALCOHOLIC BEVERAGES