



## PLATED BREAKFAST

Each table will have assorted pastries served family style. Orange juice, coffee, decaffeinated coffee and hot teas are included.

### MAPLE BACON FRENCH TOAST / 33

Topped with smoked bacon crumbles, served with butter, maple syrup, and fresh fruit

### STEAK AND EGGS / 41

Grilled 5oz Bavette sirloin steak, potato leek hash, cheese, and herb scrambled eggs

### BREAKFAST SANDWICH / 35

Scrambled eggs with Beecher's Flagship cheddar cheese and smoked bacon on a buttery croissant. Served with minty fruit salad

### SMOKED SALMON SCRAMBLE / 34

Fluffy scrambled eggs with cream cheese and chive.  
Served with dill red potatoes and smoked bacon

### CLASSIC NW BENEDICT / 38

(this offering is designed for 25 guests or less)

Soft poached egg on top of a toasted English muffin, spinach Northwest Dungeness crab served alongside potato leek hash

### BREAKFAST BURRITO / 34

Warm tortilla filled with fluffy scrambled eggs, chorizo sausage, pepper jack cheese, onion and bell peppers with accompaniments. Served with fresh fruit

### GREAT AMERICAN CLASSIC / 33

Beecher's cheesy scrambled eggs, choice of maple bacon strips or smoked link sausage, served with breakfast potatoes and minty fruit salad

Prices are subject to change and do not include the 23% service charge and 9.6% sales tax. 71.7% of the service charge is given to the staff and 28.3% is held by the hotel to offset administrative costs.

All final prices will be on the Banquet Event Orders. Please advise us of any dietary restrictions as our chefs are well versed in vegetarian, gluten-free, vegan and other specialized offerings



## BREAKFAST BUFFETS

Orange juice, coffee, decaffeinated coffee and hot teas are included.

*All buffets require a minimum of 25 guests. Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge*

### THE CONTINENTAL / 33

An assortment of pastries and mini muffins

Fresh sliced seasonal fruits with berries

Assorted whole fruit

Low fat individual yogurts, milks, crunchy granola and cold cereals

### BUILD A PARFAIT / 30

Start with crunchy granola

Honey yogurt and Greek yogurt, dried fruits, candied pecans, sliced bananas and mixed berries

Fresh seasonal minty fruit salad

Choice of three of the following:

Bagels, orange-cranberry scones, mini croissants, mini bran muffins, berry flax bars or coffee cake

### PACIFIC NORTHWEST BREAKFAST / 35

Fluffy Scrambled eggs

Maple link sausage and crisp smoked bacon strips

Roasted fingerling breakfast potatoes

Fresh sliced seasonal fruit with berries

Assorted breakfast breads

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### **MORNING BREAKFAST WRAPS / 37**

Warm chipotle flour tortillas  
Stuffed with fluffy scrambled eggs, chorizo sausage, pepper jack cheese,  
roasted onions and bell peppers, sour cream, Pico de Gallo,  
breakfast fingerling potatoes, bacon  
Fresh sliced seasonal fruit with berries  
Assorted breakfast breads

### **ALL AMERICAN PLUS / 39**

Scrambled eggs with grape tomatoes and cheddar cheese  
Maple link sausage and crisp bacon strips  
Roasted fingerling potatoes  
Buttermilk biscuits with country gravy  
Fresh seasonal minty fruit salad  
Assorted plain and fruit yogurts  
Steel cut oatmeal, cold cereals and milks  
Assorted breakfast breads

### **SEATTLE SOUL / 37**

Buttermilk biscuits and chicken sausage gravy  
Farm fresh fluffy scrambled eggs  
Southern cheesy grits  
Fresh minty fruit salad  
Assorted breakfast breads

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## BUILD A BREAKFAST BUFFET YOUR WAY!

Included with all buffets: assorted breakfast pastries and breads, orange juice, coffee, decaffeinated coffee and hot teas  
*All buffets require a minimum of 25 guests. Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge*

**Choice of:**  
**1 starter, 1 main & 1 side**  
**35**

**Choice of:**  
**1 starter, 2 mains, 2 sides**  
**39**

**Choice of:**  
**2 starters, 3 mains, 2 sides**  
**43**

### STARTERS

Seasonal Sliced Fruit Platter  
Whole milk Greek yogurt with crunchy granola  
Domestic and imported cheese display  
American cured meat display

### MAINS

Seattle style scrambled eggs, smoked salmon, chives and Beecher's cheese  
Farm fresh fluffy scrambled eggs with fine herbs  
Red flannel hash, potatoes, beets and Canadian bacon  
Pancake stack, maple syrup and sweet cream whipped butter  
Grand Marnier French toast, fruit compote and maple syrup  
Chilaquiles, Pico de Gallo and cotija cheese  
Bavette sirloin steak, farm fresh scrambled eggs  
Seasonal vegetable frittata

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## BUILD A BREAKFAST BUFFET YOUR WAY (continued)!

### SIDES

- Apple wood smoked bacon
- Italian roasted chicken and herb sausage
- Herb roasted fingerling potatoes
- Smoked salmon side with accoutrements
- Smoked salmon cream cheese schmear
- Assorted whole fruit

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## BREAKFAST ENHANCEMENTS

Offerings below must be in addition to a plated or buffet breakfast selection.

### OMELET ACTION STATION / 16

*One station per 25 guests is recommended.*

Treat your guests to this interactive enhancement where they can choose from traditional eggs or egg whites mushrooms, spinach, onions, peppers, cheddar, goat cheese and pepper jack cheeses

### FRESH START ENHANCEMENTS

Cheesy fluffy scrambled eggs / 7

Strata, (bread pudding by another name) smoked salmon or ham / 8

Frittata of spinach, Manchego, sundried tomatoes and mushrooms / 8

Steel cut oatmeal with raisins, dried cranberries and brown sugar / 6

Mini ham & egg croissants / 7

Smoked salmon with accoutrements and bagels/ 11

Assorted breakfast pastries / 6

Bagels with plain and flavored cream cheeses / 6

Fresh sliced seasonal fruit with berries / 7

American charcuterie board with mustards, toasted baguettes and crackers / 10

Individual Greek yogurt and granola parfait with fresh berries / 8

Bacon, ham or sausage / 8

Breakfast potatoes / 6

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## Chef's Cupboard – The Continuous All-Day Break Package at our Built-in Station

Our stations provide continuous food and beverage to give you the ultimate flexibility in planning, scheduling, and budgeting. This unique feature also provides privacy to your group through non-disruptive service outside the meeting space.



### CONTINUOUS BEVERAGE

Assorted fountain sodas, selection of chilled juices, milk, Starbucks coffee, decaffeinated coffee, and hot teas

### CONTINENTAL BREAKFAST (Served for 90 minutes from the beginning of the day)

Chef's selection of assorted breakfast pastries, bagels, cream cheese, fresh seasonal fruit salad, yogurts, hard boiled eggs, granola and assorted cold cereals

*Enhancement Option: breakfast sandwiches / add 6 per person.*

### ALL DAY BREAK

Candy bars, individual trail mix, Planters peanuts, raisins, beef jerky, freshly baked assorted cookies, brownies and dessert bars, whole fruit; yogurts, granola bars; and potato chips. **AFTERNOON**

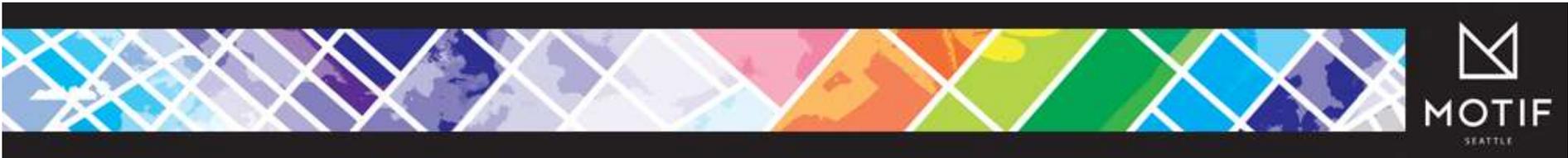
### ENHANCEMENT ROTATION (Served for 90

minutes until the end of the day) See on the next page.

## ALL DAY BREAK PACKAGE CONTINUED

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**AFTERNOON ENHANCEMENT ROTATION**

**Monday - HEALTHY LIVING**

Assorted healthy smoothies, pita and house made hummus

**Tuesday - EUROPEAN**

Domestic and imported artisan cheese board, preserved fruit, toasted almonds,

American cured meats platter with stone ground mustard, toasted

baguette and assorted crackers

**Wednesday - LOCAL'S DELIGHT**

Smoked salmon dip with assorted crackers

Fresh vegetable crudité platter

**Thursday - APPLE ORCHARD**

Washington Granny Smith apple crisp

Fresh seasonal apple slices with caramel and chocolate dipping sauces

Toasted rosemary mixed nuts, dried fruit

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**AFTERNOON ENHANCEMENT ROTATION (continued)**

**Friday – BALL PARK**

Kobe Beef sliders with smoked Tillamook cheddar and harissa aioli

Warm large soft pretzels with spicy mustard and cheese sauce

**Saturday/Sunday – YOUR CHOICE**

Select any of the enhancements listed above

**PRICES**

All Day Break Package / **58 per person**

Continental Breakfast and Morning Break Only / **39 per person**

Afternoon Break and Afternoon Enhancement Only / **28 per person**

Relocate break service into a Meeting Room / **add 8 per person**

Select afternoon enhancement on non-featured date / **add 2 per person**

**Order the Chef's Cupboard paired with a lunch buffet and receive \$3 off the price.**

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## DESIGNED BREAKS

All designed breaks include assorted sodas, coffee and decaffeinated coffee, hot teas and water  
*Break menus produced for fewer than 25 guests are subject to a flat \$50 surcharge*

### **SWEET & SALTY / 19**

Assorted candy bars, assorted flavored popcorn, trail mix, double fudge brownies

### **HEALTHY LIVING / 21**

Seasonal smoothies, pita, hummus, granola bars, seasonal whole fruit, seasonal fresh vegetable platter with house made dip

### **PIKE PLACE MARKET / 25**

Smoked salmon dip, hot-smoked salmon platter, assorted crackers, fresh vegetable platter, whole apples, Chukkar cherry confections

### **SWEET TOOTH / 19**

Chocolate chip cookies, chocolate tuxedo popcorn, chocolate covered pretzels, fruit slices with yogurt dipping sauce, milk and soy milk

### **AMERICAN ARTISAN / 23**

Domestic artisan cheese board, American cured meats with mustards, toasted baguette and assorted crackers

### **BASES LOADED / 21**

Beef sliders with Tillamook smoked cheddar, bags of peanuts, cracker Jacks, large warm soft pretzels with spicy mustard and cheese sauce

### **WASHINGTON GROWN / 25**

Washington apple crisp, peach & pomegranate cobbler with Tillamook vanilla ice cream, salted nut and chocolate brittle,  
Macrina bakery brown sugar & cherry short bread cookies

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## A LA CARTE ENHANCEMENTS

### FROM THE BAKERY (orders by the dozen)

Breakfast pastries / 46

Breakfast breads / 46

Freshly baked cookies / 46

Large pretzels served warm  
with spicy mustard and cheese sauce / 48

Brownies / 46

Cinnamon rolls / 48

**We love to bring local favorites straight to your meeting.  
Ask your Catering Manager about sourcing baked goods  
from our favorite bakeries.**

### SNACKS

Assorted candy bars / 4 each

Assorted chips / 4 each

Individual yogurts / 4 each

Mixed nuts / 39 per pound

Northwest trail mix / 32 per pound

Nature Valley and Quaker granola bars / 4 each

Hard Boiled Eggs / 4 each

Beef Jerky / 6 per pouch

String Cheese / 5 each

Welches fruit snacks / 3 each

### SEASONAL SELECTIONS

Sliced seasonal fruits with berries / 7 Per Person

Whole fruit / 4 Per Piece

Vegetables and dip / 7 Per Person

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## BEVERAGES

### ALL DAY BEVERAGE PACKAGE

Assorted fountain sodas (Coca-Cola products), Starbucks coffee, decaffeinated coffee, hot teas, and iced tea / 18 per person  
Half Day Package / 12 per person

### ON ICE

Assorted Coca Cola sodas / 4.5 each

Assorted dry sodas / 5 each

Bottled water / 4.5 each

Mineral water / 5.5 each

Lemonade, iced tea, or fruit punch / 65 per gallon

Bottled juices: orange, apple, cranberry / 6 each

Individual milk, chocolate milk / 65 per gallon

Naked smoothies or V-8 fusion / 8 each

### FRESHLY BREWED

Starbucks coffee, decaffeinated coffee, hot teas / 86 per gallon

Hot chocolate or hot apple cider / 78 per gallon

### CHILLED JUICES

Orange, apple, cranberry, tomato / 72 per gallon

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## LUNCH BUFFETS

Beverage service includes coffee, decaffeinated coffee, hot tea and iced tea. [Select the Buffet of the Day and receive \\$2 off the price.](#)  
[Order the Chef's Cupboard paired with your lunch buffet and receive an additional \\$3 off the price.](#)

*All buffets require a minimum of 25 guests. Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge*

### **MONDAY - PIONEER SQUARE / 51**

Cheddar biscuits with tomato jam  
Hearts of Romaine wedges with shaved radish, pecans and  
creamy blue cheese dressing  
Lima bean and arugula salad  
Roasted grape chutney  
Rosemary and garlic roasted pork loin  
BBQ baked chicken  
Baked beans  
Cheesy grits  
Chocolate pudding bundt cake

### **WEDNESDAY - TASTE OF WASHINGTON / 55**

Summer mushroom and herb soup  
Artisan bread and butter  
Spiced beet and carrot salad with kale, arugula, pumpkin  
seeds, goat cheese and lemon herb dressing  
Local honey and lavender roasted fingerling potatoes  
Blue bird emmer faro "risotto"  
Braised rainbow chard with pancetta  
Seared salmon with candied lemon & fennel vinaigrette  
Roasted chicken with hazelnut-sage butter  
Northwest blueberry tarts

### **TUESDAY - TIGER MOUNTAIN SUMMIT / 52**

Cannellini bean and truffle soup  
Herb focaccia with sundried tomato tapenade  
Escarole, fennel and orange salad with citronette  
Arugula, pickled blueberry and sopressatta salad  
Eggplant and potato caponata  
Potato and ricotta gnocchi in sage brown butter  
Trofie pasta with beef short rib ragu  
Roasted chicken with lemon and fried caper butter sauce  
Granny smith apple tart, spiced Chantilly lace

### **THURSDAY - DISCOVERY PARK / 52**

Tomato basil soup  
Wild greens, apple and walnut salad & parmesan dressing  
Orzo Pasta salad, heirloom tomatoes, crumbled feta,  
lemon-basil vinaigrette  
Chilled rapini, pearl onions slivers, chile oil and ricotta salata  
Mini ancho pulled pork tacos with Pico de gallo  
Mini spicy capicola and prosciutto baguette sandwiches  
Beer braised bratwurst on choucroute  
Spoon Cheesecake with fresh berries and chocolate straws

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## LUNCH BUFFETS CONTINUED

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### **FRIDAY - VIVA LA MEXICO / 53**

Tortilla soup  
Salted watermelon salad, cilantro, cucumber, jicama,  
chile lime vinaigrette  
Flour and corn tortillas  
Beef fajitas  
Cilantro and lime marinated grilled fish taco  
Grilled vegetables with cumin and cilantro  
Black beans with cotija cheese  
Spanish rice  
Cinnamon and sugar churros

### **SUNDAY - IT'S GREEK TO ME / 56**

Avgolememo, lemon & egg soup  
Greek salad of tomatoes, cucumbers, feta,  
red onions, olives and red wine vinaigrette  
Pita with 3 dips, baba ganoush, roasted sweet pepper,  
tyrosalata  
Couscous, chickpeas, olive and parsley salad  
Roasted potatoes with lemon and sage  
Grilled lemon-oregano chicken, white beans and capers  
Chickpea hummus with grilled pita and zahtar spice  
Rosemary roast lamb leg with rosemary-garlic jus  
Baklava

### **SATURDAY - REVIVE YOURSELF / 56**

Carrot-ginger juice  
Kale and white bean soup  
Beet and walnut salad with walnut kombucha vinaigrette  
Arugula and grapefruit salad with shaved fennel, radish,  
blue cheese and roasted garlic vinaigrette  
Wraps:  
Falafel, carrot, spinach, tahini, tzatziki and pickled peppers  
Chicken salad, avocado, pickled red onion and arugula  
Coconut mango rice pudding

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## LUNCH BUFFETS CONTINUED AVAILABLE ANY DAY OF THE WEEK

### MOUNT RAINIER DELI / 52

Marinated tomato, cucumber and red onion salad with za'taar grilled mini pita bread  
Grilled chicken and red grape salad with toasted walnuts and kefir-poppy seed dressing  
Tender baby spinach salad with sweetened cranberries, pine nuts and grilled red onions with sherry vinaigrette  
Sliced smoked ham, herb roasted turkey breast, medium rare rosemary roasted beef and jerk grilled chicken  
Swiss cheese, Tillamook cheddar, goat cheese spread and pepper jack  
Lettuce, tomatoes, slice red onion, red leaf lettuce, pickle chips  
Pesto aioli and mustards  
Variety of ciabatta rolls, focaccia, sour dough, whole wheat and marble rye breads  
Assorted cookies, brownies and mascarpone cherry tarts

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## LUNCH BUFFETS CONTINUED AVAILABLE ANY DAY OF THE WEEK

### **FARMERS MARKET / 56**

#### **SEATTLE COBB SALAD STATION**

Artisan and baby gem leaf lettuces, chopped smoked bacon, chopped hardboiled eggs, grape tomatoes, lavender roasted tomatoes, ripe avocado, grilled red onions, blue cheese crumbles  
Assorted chopped and chilled meats: herb grilled beef tenderloin, harissa spiced chicken breast, grain mustard roasted salmon fillet, red wine vinaigrette, goat cheese, roasted shallot vinaigrette  
Chilled potato-leek soup

#### **BALLARD DELI SELECTION**

Selection of sliced cured meats and salami, herb roasted chicken breast, sliced Havarti, sliced Swiss cheese, smoked cheddar, marinated mozzarella, red leaf lettuce, sliced tomatoes, sliced red onions, sweet pepper bombs, cornichons and dill pickles  
Mario's bakery artisan breads  
Garlic aioli and grain mustard  
Tim's Cascade chips

#### **STRAWBERRY FIELDS SHORT CAKE BAR**

Marinated black berries, blue berries and balsamic strawberries  
Angel food cake cubes, chocolate fondue and Chantilly lace

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## PLATED LUNCHESES

Plated lunch entrees include artisan breads and butter, coffee, decaffeinated coffee, hot tea and iced tea and choice of dessert.

Choice of one starter (Served Family Style)

**MIXED GREEN SALAD, SPINACH SALAD or CAESAR SALAD,**

Choice of one entree

**HERB ROASTED WASHINGTON CHICKEN / 48**

Bean and pecan salad with balsamic reduction

**GRILLED BAVETTE STEAK / 50**

Mushrooms, whipped Yukon gold potatoes,  
caramelized onions and rosemary sauce

**SEARED SCALLOPS / 50**

Toasted cous cous, cauliflower puree & salsa verde

**PROSCIUTTO WRAPPED MONKFISH / 49**

Cannellini bean ragu with kale and olives

**WILD PACIFIC SALMON / 54**

Mascarpone rosemary polenta, sundried tomato vinaigrette

**TROFIE PASTA / 47**

Italian sausage ragu with marinara and brocolini

**SUMMER SQUASH RISOTTO CAKE / 46**

Brown butter pine nuts, sautéed spinach and goat cheese

Choice of one dessert

**NEW YORK STYLE CHEESE CAKE, LEMON CREAM CAKE, CHOCOLATE CAKE,  
WHITE CHOCOLATE RASPBERRY CAKE, CARROT CAKE, TIRAMISU, MANGO MOUSSE CAKE**

Alternating dessert option / add 5

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## PLATED LUNCH SALADS

Plated lunch salads start with seasonal fruit and berry cup and include artisan breads and butter, coffee, decaffeinated coffee, hot tea and iced tea and choice of dessert.

### **SOPRESSATTA SALAMI AND ARUGULA SALAD / 43**

Sweet pickled blue berries, shaved pecorino romano, crushed hazelnuts and citronette

### **DUNGENESS CRAB CAKE AND KALE CAESAR / 47**

Shaved Parmesan and large focaccia croutons, creamy garlic Caesar dressing

### **MOROCCAN CHARMOULA BEEF SKIRT STEAK SALAD / 42**

Roasted beets, quinoa, oranges, grilled radicchio. goat cheese and dressing

### **TUNA NICIOSE SALAD / 43**

Hardboiled egg, Kalamata olives, fingerling potatoes, pickled cippolini, green beans, wild arugula and smoked tomato vinaigrette

### **HOUSE MADE FENNEL CURED SALMON AND ROMAINE SALAD / 42**

Chopped romaine, wild arugula, orange wheels, sliced almonds, diced cucumber, chickpeas and lemon-tahini vinaigrette

### **BLACK BEAN QUINOA CAKE and ARUGULA SALAD / 41**

Harissa spiced carrots, currants, crisp apples, tossed with wild arugula and dressing

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## BOXED LUNCHES

All boxed lunches are \$36

All boxed lunches include Tim's Cascade chips, a piece of whole fruit, a cookie, and bottled water  
Please select up to two sandwiches (3 sandwiches if ordering for 100 or more) from the options below

Boxed lunches can be served deconstructed as a buffet at a surcharge / add 8

### GRILLED CHICKEN CAESAR WRAP

Grilled and sliced breast of chicken, romaine, Caesar dressing, parmesan, wrapped in a spinach tortilla

### FALAFEL WRAP

Crunchy falafel with shredded carrots, seasoned cucumber, lettuce, feta cheese and tzatziki sauce, spinach wrap

### ROASTED BEEF SIRLOIN ON SOURDOUGH

Sliced roast beef, grilled red onions, blue cheese cream and arugula served on sourdough bread

### CHICKEN and WALNUT SALAD SANDWICH

Diced chicken and walnut salad with sliced tomato, caramelized onions and bibb lettuce on herb focaccia bread

### PORCHETTA

Marinated and thin sliced roasted pork loin with crisp escarole, black olive vinaigrette and harissa aioli on a baguette

### SPICY COPPA AND PROSCIUTTO BAGUETTE

Roasted red pepper, arugula and provolone cheese with balsamic mayo on baguette

### TURKEY APPLE BRIE

Roasted turkey, brie cheese, sliced Washington apples, fig jam and sprouts on sourdough bread

### ADDITIONAL ENHANCEMENTS:

Roasted vegetable grain salad / add 6

Pesto and tomato pasta salad / add 5

House potato salad / add 5

Quinoa vegetable salad / add 6

House greens salad / add 5

Seasonal fruit salad / add 5

Soda option / add 3

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## RECEPTION STATIONS

*When required, Chef attendant fee is \$100 per hour. Our recommendation is 1 attendant per 50 guests  
All stations require a minimum of 25 guests. Stations produced for fewer than 25 guests are subject to a flat \$100 surcharge*

### **SALAD BAR / 16**

Romaine and mixed greens, tossed with your selection of ingredients:  
Grilled chicken, chopped bacon  
Parmesan, gorgonzola, cheddar and goat cheese  
Candied pecans, fresh vegetables and focaccia croutons  
Sweet garlic vinaigrette, Caesar dressing and cranberry dressing

### **SOUTHWESTERN BAR / 21**

Spicy beef and fajita chicken  
Sautéed onions and peppers, flour tortillas, corn tortillas  
Pico de Gallo, sour cream and guacamole

### **SUSHI BAR / 30**

Freshly made assorted sushi and sashimi  
Wasabi, fresh ginger and soy sauce

### **BREADS AND SPREADS / 17**

Olive-roasted pepper tapenade  
Hummus  
Cauliflower and garlic  
Grilled pita, toasted crostini and crackers

### **PASTA BAR / 23** (chef attendant required)

Penne and cheese tortellini (gluten free penne available / add 2)  
Tomato garlic sauce and roasted garlic parmesan cream sauce  
Chicken, shrimp, Italian sausage,  
Roasted mushrooms, seared onions, broccoli, roasted red peppers,  
Basil pesto and Parmesan cheese

### **PACIFIC NORTHWEST BAR / 50** (groups of 50 or less)

Oysters on the half shell, Dungeness crab claws, poached jumbo shrimp, steamed mussels and smoked salmon  
Horseradish, cocktail sauce, mignonette and lemon wedges

### **DIM SUM / 23**

BBQ pork with spicy mustard, assorted pot stickers, soy chicken skewers, egg rolls, and BBQ pork steam buns, soy-sesame sauce, zesty orange sauce and hoisin sauce

### **SMALL SWEETS / 16**

Chef's selection of assorted tea cakes and petit fours

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## CARVING STATIONS (serve 50 guests)

*All carving stations require a chef attendant fee of \$100.*

### **HONEY GLAZED HAM / 350**

Spicy mustard sauce, stone ground mustard, garlic aioli and miniature rolls

### **HERB CRUSTED PRIME RIB / 625**

Béarnaise and demi-glace sauces, miniature rolls

### **FENNEL SEED CRUSTED ROAST PORK LOIN / 375**

Cranberry-apple chutney and miniature rolls

### **PACIFIC NORTHWEST SALMON / 425**

Lemon-fennel salad and dill crème fraiche

### **ROAST TURKEY BREASTS / 300**

Cranberry relish, whole grain mustard, herbed mayonnaise and miniature rolls

## DISPLAYS (serve 25 guests)

### **FRESH VEGETABLE CRUDITE / 225**

Fresh seasonal vegetables served with pesto dip and hummus

### **ANTIPASTI / 310**

Selection of artisan cured meats and marinated cheese  
Grilled vegetables with olive oil & Herbs  
assorted olives, basil pesto spread  
toasted focaccia bread

### **GRILLED VEGETABLES / 250**

Grilled seasonal vegetables grilled in olive oil with herbs

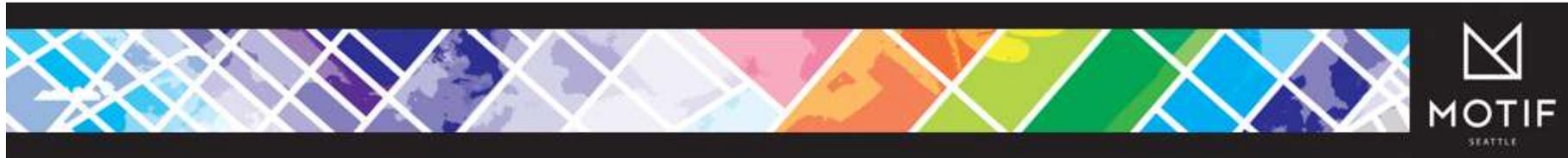
### **REGIONAL ARTISAN CHEESES / 325**

Served with assorted crackers and condiments

### **PRAWN COCKTAIL / 325**

Served with cocktail sauce and lemon wedges

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## HORS D'OEUVRES

Three dozen minimum order per selection, items priced per dozen

All items will be displayed, although tray-passing service of \$100 per server, per hour is available.

*Our recommendation is 1 tray-passing attendant per 75 guests*

### COLD / \$59 dozen

Coriander seared ahi, wakame, wonton crisp, wasabi crème  
Prosciutto wrapped asparagus, roasted garlic cheese  
Medjool dates, honey goat cheese Marcona almond, spanish chorizo  
Curry crab endive salad boats  
Chevre rolled grapes, coated with pistachio, balsamic glaze  
Apple, pistachio, brie turnovers  
Smoked salmon, crostini, dill crème fraiche  
Beef carpaccio, oven dried tomato, micro arugula, parmesan  
Boursin and caramelized onion pita canapé  
Foie gras pate on baguette with port wine reduction  
Deviled eggs, spicy coppa crisp, smoked paprika  
Lettuce cups with braised pork, cumin and Pico de Gallo  
House cured salmon lox, Boursin, marble rye crisp  
Pork rillettes & apricot jam canapé

### HOT / 61 dozen

Washington local crab cakes with ginger aioli  
Tandoori chicken satay with cucumber yogurt sauce  
Mini beef sliders, Tillamook smoked cheddar and chipotle aioli  
Vegetable egg rolls with soy ginger sauce  
Spanakopita, phyllo stuffed with spinach and feta cheese  
Crawfish etouffee, crispy cups  
Bacon wrapped scallops, romesco sauce  
Duck confit tacos, pickled radish, wasabi pea crunch  
Portobello puffs, roasted pepper, goat cheese  
Moroccan beef sticks, charmoula  
Roasted grape and olive tartines  
Cheesy apricot gougeres  
Pork belly bruschetta, grilled pineapple compote  
Vegetable samosas with tamarind chutney

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## DINNER BUFFETS

Dinner buffets include artisan rolls and butter, Chef's choice assorted dessert display

Beverage service provides coffee, decaffeinated coffee, hot and iced teas.

*All buffets require a minimum of 25 guests. Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge*

### CUSTOMIZE YOUR DINNER

Two entrées / 74

Three entrées / 90

### STARTERS (Please select two)

ADDITIONAL STARTER SELECTION / add 6

#### MIXED GREEN SALAD

Dried cranberries, candied pecans, Rogue Blue Cheese, bacon lardons and balsamic vinaigrette

#### CAESAR SALAD

Whole leaf romaine hearts, shaved parmesan and focaccia crouton and classic Caesar dressing

#### SPINACH SALAD

Grilled red onion, pine nuts, oven dried tomatoes and goat cheese and sherry vinaigrette

#### BEEF SALAD

Roasted beets with goat cheese, candied pecans, chopped escarole and candied lemon vinaigrette

#### WHOLE GRAIN SALAD

Buckwheat grouts, quinoa, faro, kale, cherry tomatoes, feta and house vinaigrette

#### POACHED PEAR AND FENNEL SALAD

Torn escarole leaves, braised fennel, poached pears and green olive vinaigrette

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## DINNER BUFFETS CONTINUED

ENTREES (Please select two at \$74 or three at \$90)

**BAKED JERK CHICKEN**

Braised collard greens

**HERB ROASTED CHICKEN BREAST**

Shallot thyme jus

**HONEY-SOY GLAZED SALMON**

Coconut steamed jasmine rice

**ROASTED CHIMICHURRI PRAWNS**

Herb and bacon faro

**BACON WRAPPED SIRLOIN STEAK**

Shallot thyme demi-glace

**SLICED ROSEMARY AND GARLIC PRIME RIB**

Caramelized onion broth

**GRILLED PORK LOIN STEAKS**

Braised fennel broth and olive pesto

**PEARL COUS COUS GRATIN**

Smoked ham, cauliflower and gruyere

SIDES (Select two)

**HERB ROASTED FINGERLING POTATOES**

**TORCHIO PASTA and CHEESE**

**RICOTTA WHIPPED POTATOES**

**WILD RICE and QUINOA PILAF**

**HONEY and LAVENDER ROASTED RAINBOW CARROTS**

**GRILLED ASPARAGUS WITH GARLIC BUTTER**

**LEMON GREEN BEANS WITH ALMONDS**

**ROASTED SUMMER SQUASH and BACON LARDOONS**

**ROASTED WILD and DOMESTIC MUSHROOMS**

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## PLATED DINNERS

Plated dinners include artisan breads and butter.  
Starbucks coffee, decaffeinated coffee, hot and iced teas.

### STARTERS (Please select one)

#### **FENNEL AND ORANGE SALAD**

Shaved fennel, orange wheels, crispy finocchiano, shaved parmesan and drssin

#### **TENDER BUTTER LETTUCE SALAD**

Toasted hazelnuts, pickled red onion, buttermilk blue cheese wedge, red wine vinaigrette

#### **SPINACH SALAD**

Grilled red onion, candied pecans and sherry vinaigrette

#### **BEET SALAD**

Roasted beets, goat cheese, toasted pistachios and candied lemon vinaigrette

#### **CAESAR SALAD**

Romaine hearts, shaved parmesan, focaccia crouton and Caesar dressing

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## PLATED DINNERS

ENTREES (Please select one)

### **PROSCIUTTO & FONTINA STUFFED CHICKEN BREAST / 64**

Roasted garlic whipped potatoes, caramelized shallot and sage jus

### **HERBED CHICKEN BREAST / 62**

Assorted mushrooms and braised leek faro

### **NEW YORK STRIPLOIN / 67**

Roasted brocolini, herb fingerling potatoes, chermoula oil

### **FILET MIGNON / 73**

Roasted fingerling potatoes, foie gras creamed spinach, shitake mushrooms

### **SURF and TURF / 78**

Petit beef tenderloin, butter roasted prawns, truffle whipped potatoes, mushroom red wine sauce

### **BUTTER AND BOURBON GLAZED PORK CHOP / 65**

Braised collard greens, creamy polenta, smoked paprika butter

### **SEARED SALMON / 66**

Chanterelles, summer squash, lentils, truffle oil

### **SEASONAL ROASTED FISH / 68**

Executive Chef will use his creativity and  
freshest in-season ingredients

### **STUFFED PORTOBELLO MUSHROOM CAPS / 57**

Sautéed spinach, Kalamata olives, cous cous

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## PLATED DINNERS CONTINUED

### DESSERTS (Please select one)

SEA SALT CARAMEL TART  
BLACK FOREST CHEESECAKE  
HAZELNUT TOFFEE CAKE  
SOFT CENTER CHOCOLATE CAKE WITH CRÈME ANGLAISE  
RED VELVET BUNDT CAKE WITH CHOCOLATE GANACHE  
LEMON CURD TART AND RASPBERRY COULIS  
CAPPUCCINO CAKE

Alternating dessert option / add 4

Variety dessert buffet display with three selections / add 8

### SUGGESTED ENHANCEMENTS FOR BUFFETS AND PLATED DINNERS

#### **SOUP STATION / add 6**

Please select one:

Tomato basil bisque with roasted garlic  
Roasted fennel and cannellini bean soup with crispy pancetta  
Cream of forest mushroom  
Roasted butternut squash with caramelized apple

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## CATERING BAR SELECTION

*Butler-passed service is available for \$100.00 per server, per hour*

*Our guideline is 1 bar per 50 guests*

*\$200++ Bar Setup Fee on all bars*

### GOLD STANDARD PACKAGE

#### WELL

Burnets Gin  
Castillo Rum  
Seagram's Vodka  
Zapopan Tequila  
Jim Beam White Label Bourbon  
Clan Macgregor Scotch  
*Host \$9*  
*Cash \$10*

#### PREMIUM

Beefeater Gin  
Bacardi & Sailor Jerry Rum  
Hornitos / Milagro Tequila  
Absolut/ Belvedere Vodka  
Bulliet Bourbon/Rye Whiskey  
Dewar's Scotch  
*Host \$10*  
*Cash \$11*

#### NON-ALCOHOLIC

Coke, Diet, Sprite  
Bottled water, Juices  
*Host \$5*  
*Cash \$6*

#### LIQUEUR

Tia Maria  
Baileys  
Sambuca Romana  
Cointreau  
Jaegermeister  
Kahlua  
Sweet and Dry Vermouth  
*Host \$10*  
*Cash \$11*

#### BEER

Amstel Light  
Maritime Old Seattle Lager  
Hales Mongoose IPA  
Deschutes Red Chair Amber  
*Host \$7*  
*Cash \$8*

#### WINE

Chandon Brut  
For a Song Cabernet  
Lone Birch Pinot Gris  
Linen Sauvignon Blanc  
*Host \$9*  
*Cash \$10*

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## CATERING BAR SELECTION CONTINUED

### THE CONNOISSEUR PACKAGE

#### LIQUOR

Bombay Sapphire, Copperworks, and Tanqueray Gin  
Mount Gay, Sun Liquor Distillery, and Sailor Jerry Rum  
Milagro Silver and Reposado Tequila  
Belvadere and Oola Distillery Vodka  
Makers Mark, Woodenville, and Bullet Bourbon  
Johnny Walker, and Glenlivet and Glenmorangie Scotch  
Crown Royal, and Hennessy

*Host \$11*

*Cash \$12*

#### SPECIALTY COCKTAILS

Emerald City 75/ Copperworks Gin, lemon, sugar, and sparkling wine  
Motif Mule/ Oola Distillery Vodka, lime and ginger beer

Dealer's Choice: Custom cocktail for your group based on the flavor of your event!

*Host \$12*

*Cash \$13*

#### BEER

Amstel Light  
Maritime Old Seattle Lager  
Maritime Imperial IPA  
Elisian Superfuzz Blood Orange Pale  
Seattle Cider Co. Semi Sweet  
Deschutes Red Chair Amber

Porter

*Host \$7*

*Cash \$8*

#### WINE

Purple Star Cabernet  
Walnut City Wine Works Pinot Noir  
Lone Birch Pinot Gris  
Cote Bonnevillie Riesling  
For A Song Chardonnay

*Host \$10*

*Cash \$11*

#### LIQUEUR

Amaretto Di Saronno  
Bailey's  
Campari  
Grand Marnier  
Fernet Branca  
Sambuca Romana  
Rain City Drip Coffee Liqueur

*Host \$12*

*Cash \$13*

#### NON-ALCOHOLIC

Voss Water  
+Dry soda variety

*Host \$6*

*Cash \$7*

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## CATERING BAR SELECTION CONTINUED

### THE RESERVE PACKAGE

#### PREMIUM WELL (see gold standard)

*Host \$11*

*Cash \$12*

#### PREMIUM LIQUOR

Ardbeg, Oban, Macallan 12yr, and Balveine 14yr  
Blanton's, Gentleman Jack, Elija Craig 12yr, and Westland Sherry Cask  
Grey Goose, Belvedere, Copperworks, and Ciroc Vodka  
Hendricks, Plymouth, and Oola Barrel Aged Gin  
Patron silver and Cassadores reposado  
Hennesey and Remy Martin

*Host \$16*

*Cash \$18*

#### LIQUEURS

Amaretto Di Saronno  
Bailey's Irish Cream  
Campari  
Grand Marnier  
Fernet Branca  
Rain City Drip Coffee Liquor  
St. Germaine  
St. George Absinthe

*Host \$12*

*Cash \$13*

#### NORTHWEST WINE

Erath Pinot Gris OR  
Eroica VS Riesling WA  
Chateau Ste. Michelle "Indian Wells" Chardonnay WA  
William Church Bishop's Blend WA  
Houge Genesis Cabernet WA  
Patton Valley Willamette Pinot Noir OR

*Host \$13*

*Cash \$14*

#### BEER

Chimay Blue  
Guinness  
Unibroue La Fin Du Monde  
Brasserie Dupont Saison  
Seasonal Washington micro brews

*Host \$10*

*Cash \$11*

#### NON-ALCOHOLIC

Voss Still and Sparkling  
Dry Soda

*Host \$7*

*Cash \$8*

\*note Reserve Package needs to be reserved a minimum of 10 days in advance including any special order bottles

**\*\*We will attempt to source any liquor preferred by the client if we do not have it in house, those bottles will be charged in full**

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