



## PLATED BREAKFAST

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

### **GRAND MARNIER FRENCH TOAST / 33**

Topped with candied pecans, served with whipped butter, maple syrup, and seasonal fruit compote

### **STEAK AND EGGS / 41**

Grilled 5oz Bavette sirloin steak, potato leek hash and cheesy herb scrambled eggs  
Served with fresh fruit

### **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 salsa and guacamole accompaniments

### **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



## 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

Low fat individual yogurts, milks, house made honey and nut granola

Assorted cold cereals

Seasonal whole fruit

### BUILD A PARFAIT / 30

Start with house made honey and nut granola

Organic honey yogurt, Greek yogurt and mixed berries

Fresh seasonal minty fruit salad

Choice of three of the following:

Bagels, fresh scones, mini muffins, berry flax bars or coffee cake

### PACIFIC NORTHWEST BREAKFAST / 35

Fluffy scrambled eggs

Uli's maple link sausage and crisp smoked bacon strips

Roasted fingerling breakfast potatoes

Fresh sliced seasonal fruit with berries

Assorted breakfast breads



**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  
Green chili & Monterey Jack hash browns  
Crisp bacon strips  
Seasonal sliced fruit with berries  
Cinnamon & sugar churros & cream

**ALL AMERICAN PLUS / 39**

Fluffy scrambled eggs with grape tomatoes & Beecher's cheddar cheese  
Uli's maple link sausage and crisp bacon strips  
Herb roasted fingerling potatoes O'Brian  
Steel cut oatmeal  
Buttermilk biscuits with chicken sausage country gravy  
Seasonal minty fruit salad  
Assorted plain and fruit yogurts  
Cold cereals and milks  
Assorted breakfast breads

**SEATTLE SOUL / 38**

Buttermilk biscuits and creole chicken sausage gravy  
Fluffy scrambled eggs  
Beecher's cheddar cheesy grits  
Grilled smoked ham steaks  
Fresh minty fruit salad  
Assorted breakfast breads



## 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 labor 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

Seasonal minty fruit salad

Brûlée grapefruit & kiwi compote

Whole milk Greek yogurt with house made honey and oat granola

Domestic and imported cheese display

American cured meat display

### MAINS

Seasonal vegetable frittata

Seattle style scrambled eggs, smoked salmon, chives and Beecher's Flagship cheddar

Farm fresh fluffy scrambled eggs with fine herbs

Red flannel hash, potatoes, beets and Canadian bacon

Pancake stack, maple syrup, sweet cream whipped butter & seasonal fruit compote

Grand Marnier French toast, fruit compote and maple syrup

Mexican Chilaquiles, scrambled eggs, corn tortillas, Pico de Gallo and cotija cheese

Skirt steak & scrambled eggs



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

### SIDES

- Apple wood smoked bacon
- Roasted Italian chicken & herb sausage
- Uli's maple link pork sausage
- Herb roasted fingerling potatoes
- Chili & Monterey Jack hash browns
- Buttermilk biscuits and creole sausage gravy
- Smoked salmon side with accoutrements
- Smoked salmon cream cheese schmear
- Assorted whole fruit



## BREAKFAST ENHANCEMENTS

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

### 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

Ham, Swiss & egg croissants sandwiches / 7

Smoked salmon lox and bagels with accoutrements/ 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 parfait, house-made nut & oat granola with fresh berries / 8

Bacon, ham or sausage / 8

Herb roasted fingerling potatoes / 6

### OMELET ACTION STATION / 16

*One station per 25 guests is recommended. Chef attendant required at \$150 per hour per chef.*

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

Pork sausage, diced ham, smoked salmon





## 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, 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 7 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

### AFTERNOON ENHANCEMENT ROTATION

#### **Monday - WELLNESS BAR**

Assorted healthy smoothies

Pita, house made hummus and fresh vegetables

Dark chocolate and nut brittle

#### **Tuesday - EUROPEAN**

Artisan cheese and cured meat board, preserved fruit, toasted almonds

Artisan crackers and flatbread

Grand Marnier chocolate fondue and strawberries

#### **Wednesday - LEFT COAST FAVORITES**

Smoked salmon smear with artisan crackers and flatbread

House pickled vegetables

Chukar cherries





**Thursday – ORCHARD**

Salty–spicy roasted nuts and rosemary–sea salt roasted nuts

Fresh seasonal apple and pear slices with Beecher’s cheddar fondue

Washington heirloom apple crisp

**Friday - MAJOR LEAGUE DUG OUT**

Warm in shell roasted peanuts

Seattle mini dog station: Uli’s mini bratwursts, cream cheese, crisp bacon, caramelized onions,

Bazooka bubble gum

**Saturday/Sunday – YOUR CHOICE**

Select any of the enhancements listed above

**PRICES - SERVED ON THE BREAKSTATION**

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 of the lunch price.**



## 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**

Double fudge brownies, assorted Kukuruzza popcorn & house made trail mix

### **HEALTHY LIVING / 21**

Seasonal smoothies, hummus & pita, granola bars

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

Smoked salmon dip, hot-smoked salmon platter, assorted crackers and Chukar cherry confections

### **LUVIN' CHOCOLATE! / 22**

Chocolate chip cookies, chocolate tuxedo popcorn and dark chocolate and nut brittle

### **AMERICAN ARTISAN / 23**

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

### **BASES LOADED / 24**

Kobe beef sliders with Tillamook smoked cheddar, Cracker Jacks, large warm soft pretzels, spicy mustard and cheese sauce

### **WASHINGTON GROWN / 25**

Peach & cherry cobbler with Snoqualmie vanilla bean ice cream, Macrina bakery brown sugar and cherry short bread cookies



## MID-MORNING BREAK ACTION STATION

### FRESH OUTLOOK JUICE STATION / 20

*One station can accommodate 50 guests*

**House made juice prepared as your guests break**

**The Orange Detoxifier**= Carrots, Pineapple, Lemon, Ginger

**The Green Antioxidant**= Kale, Apple, Celery, Parsley, Lemon

**The Red Blood Cleanser**= Kale, Apple, Beet, Carrot, Lemon

**Boosts**= Spirulina, Cayenne, Turmeric

**House Made Oat & Granola Bars**

## MID AFTERNOON BREAK STATION

### FRESH OUTLOOK POWER SMOOTHIE BAR / 22

*One station can accommodate 50 guests*

**House made power protein smoothies prepared as your guests break**

**Snickerdoodle**= Banana, Whey Protein Powder, Plain Yogurt, Apple Juice, Cinnamon Powder

**Blueberry Antioxidant**= Blueberries, Whey Protein Powder, Plain Yogurt, Apple Juice, Cinnamon Powder

**Double Charged Espresso Blast**= Snickerdoodle with Espresso Shots

**Boosts**= Spirulina, Extra whey protein powder, Cinnamon



# A LA CARTE ENHANCEMENTS

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

- Breakfast pastries / 48
- Breakfast breads / 48
- Freshly baked cookies / 46
- Large pretzels served warm with spicy mustard and cheese sauce / 49
- Brownies / 48
- Cinnamon rolls / 49

**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 Tim's & Terra chips / 4 each
- Individual yogurts / 4 each
- House made mixed nuts / 42 per pound
- House made oat & nut granola gars / 5 each
- Motif trail mix / 39 per pound
- Hard boiled eggs / 4 each
- Beef jerky / 6 per pouch
- String cheese / 5 each

### SEASONAL SELECTIONS

- Sliced seasonal fruits with berries / 8 Per Person
- Whole fruit / 5 Per Piece
- Vegetables crudité and yogurt dip / 7 Per Person



## 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

Relocate break service into the meeting room for additional / 5 per person

### ON ICE

Assorted Coca Cola sodas / 5 each

Assorted Dry sodas / 6 each

Bottled water / 4.5 each

San Pellegrino sparkling water / 6 each

Bottled juices: orange, apple, cranberry / 6 each

Powerade / 6 each

Red Bull / 8 each

Naked smoothies / 8 each

Individual milk or chocolate milk / 65 per gallon

Lemonade, iced tea or fruit punch / 65 per gallon

### FRESHLY BREWED

Starbucks coffee, decaffeinated coffee, hot teas / 88 per gallon

Hot chocolate or hot apple cider / 78 per gallon

### CHILLED JUICES

Orange, apple, cranberry, tomato / 72 per gallon



## 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 labor surcharge.*

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

Beechers Cheddar biscuits with tomato jam  
Hearts of Romaine wedges with shaved radish, pecans and  
Buttermilk creamy blue cheese dressing  
Toasted cous cous Salad with grilled zucchini, patty pan  
squash & Tarragon  
Grilled & chilled asparagus with lemon & pecorino  
Rosemary and garlic roasted pork loin  
Roasted cherry chutney  
Sweet chili glazed chicken  
Vegetable fried rice  
Sweet-tart lemon bars

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

Tortilla & black bean soup  
Shrimp and zucchini salad with avocado, cilantro  
and chili lime vinaigrette  
Flour and corn tortillas  
Carne asada tacos al Pastor  
Cilantro and lime marinated grilled fish taco  
Black beans with cotija cheese fried tortillas and cilantro  
Spanish rice  
Cinnamon and sugar churros  
Coconut flan

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

Chilled heirloom tomato gazpacho  
Panzanella salad of za'taar grilled pita with roasted pepper  
and walnuts  
Organic Greens, fennel and golden beet salad  
with citronette  
Fried eggplant with chickpeas and mint  
Dill buttered baby potatoes  
Trofie pasta with beef short rib ragu  
Roasted chicken with lemon and fried caper butter sauce  
Heirloom apple tart, spiced Chantilly lace

### **THURSDAY - TASTE OF WASHINGTON / 56**

Essential bakery artisan rolls and butter  
Puget Sound Manila clam and smoked salmon chowder  
Spiced beet and carrot salad with kale, arugula, sunflower  
Seeds, goat cheese & lemon herb dressing  
Local honey and lavender roasted fingerling potatoes  
Smoked tomato Bluebird Emmer farro with fresh herbs  
Sautéed zucchini and squash with quinoa and chard  
Seared PNW salmon with asparagus, leek  
and truffle vinaigrette  
Grilled skirt steaks with charred shallots & house made steak  
sauce  
Vanilla and chocolate blueberry tarts





## LUNCH BUFFETS CONTINUED

Beverage service includes coffee, decaffeinated coffee, hot tea and iced tea. [Select the Buffet of the Day and receive \\$2 off the price.](#)  
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*All buffets require a minimum of 25 guests. Buffet menus produced for fewer than 25 guests are subject to a flat \$100 labor surcharge.*

### **FRIDAY - PIKE & PINE / 54**

Quinoa, lentil and mushroom soup  
Wild arugula, pickled shallot, mozzarella and heirloom tomato salad  
Chilled rapini, pearl onions, chili oil and ricotta salata  
Puget sound steamed mussels and manila clams with Chorizo, Yukon gold potatoes and charmoula  
Pike Market fresh catch of the day with herb sauce  
Smoked beef brisket "sloppy joe" baguettes  
Grilled chicken sausages with Mama Lil's peppers  
Crème brulee almond tuiles

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

Avgolemeno, 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 and 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 za'taar 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, pickled peppers  
Chicken salad, avocado, pickled red onion and arugula  
Coconut mango rice pudding



## 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 celery

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

Sliced tomatoes, sliced red onion, red leaf lettuce and pickle chips

Pesto aioli and mustards

Selection of Essential Bakery's ciabatta rolls, sour dough, whole wheat and onion rye breads

Assorted cookies, brownies and sweet-tart lemon bars



LUNCH BUFFETS CONTINUED  
AVAILABLE ANY DAY OF THE WEEK

**FARMER’S MARKET / 56**

**SEATTLE COBB SALAD STATION**

Artisan romaine and baby gem leaf lettuces, chopped smoked bacon, chopped hardboiled eggs,  
Lavender roasted tomatoes, ripe avocado, grilled red onions, blue cheese crumbles and candied pecans  
Assorted chopped and chilled meats: herb grilled beef tenderloin, harissa spiced chicken breast and  
Whole grain mustard roasted salmon fillet  
Red wine vinaigrette, goat cheese & roasted shallot vinaigrette

**BALLARD DELI SELECTION**

Chile Cucumber & Dill Soup  
Selection of sliced cured meats and salami, herb roasted chicken breast  
Sliced Havarti, Swiss cheese, smoked cheddar, marinated mozzarella  
Red leaf lettuce, sliced tomatoes, sliced red onions, sweet pepper bombs, cornichons and bread & butter pickles  
Essential bakery’s artisan breads  
Garlic aioli and grainy mustard  
Tim’s Cascade chips

**STRAWBERRY FIELDS SHORT CAKE BAR**

Marinated black berries, blue berries & balsamic strawberries  
Vanilla lemon pound cake with chocolate fondue and Chantilly lace



# PLATED LUNCHES

Plated lunch entrees include Essential Bakery Artisan Dinner Rolls and Butter, coffee, decaffeinated coffee, hot tea, 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**

Lemon Grilled Asparagus, Blue Bird Faro and Sautéed Spinach

**WILD PACIFIC SALMON / 54**

Wild Rice & Grain Pilaf with Charred green Beans

**GRILLED BAVETTE STEAK / 50**

Whipped Yukon Gold Potatoes,  
Wild Mushroom Relish, Rosemary Jus

**TROFIE PASTA / 47**

Jenson Smoke House Smoked Salmon, Spring Vegetables,  
Lemon Herb Sauce

**SEARED SCALLOPS / 50**

Toasted Cous Cous, Curried Cauliflower and Apple Gastrique

**Anson Mills Polenta / 46**

Curried Cauliflower Fritter, Smoked Heirloom Tomato Vinaigrette

Choice of one dessert

**NEW YORK STYLE CHEESE CAKE, LEMON SWEET TART, DOUBLE CHOCOLATE LAYER CAKE,  
GLUTEN FREE TIRAMISU, COCONUT MANGO MOUSSE CAKE**

Alternating dessert option / add 4pp



## PLATED LUNCH SALADS

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

### **GRAIN & KALE SALAD / 43**

Roasted sugar pumpkin, pickled butternut squash, harissa spiced carrots and pomegranate vinaigrette  
Add grilled chicken or steak / 6  
Add grilled salmon / 8

### **PANCETTA WRAPED PRAWN AND KALE CAESAR / 48**

Shaved Parmesan, Macrina bakery seeded breadstick, creamy garlic Caesar dressing

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

Roasted beets, quinoa, oranges, grilled radicchio, goat cheese and creamy za'taar feta dressing

### **SESAME ALBACORE TUNA NICIOSE SALAD / 43**

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

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

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



## BOXED LUNCHES

### All boxed lunches / 37

All boxed lunches include a piece of whole fruit, house baked cookie, chocolate treat and water. For soda add 5 per person

Please select up to 2 sandwiches (3 sandwiches if ordering for 100 or more) from the options below

Boxed lunches can be served deconstructed as a buffet at an additional charge of 8 per person

#### GRILLED CHICKEN CAESAR WRAP

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

#### FALAFEL WRAP

Crunchy falafel with shredded carrots, seasoned cucumber, lettuce, feta cheese and tzatziki sauce in a spinach tortilla

#### ROASTED BEEF SIRLOIN ON SOURDOUGH

Sliced roast beef, grilled onions, bleu cheese cream and arugula on rosemary bread

#### CHICKEN and WALNUT SALAD SANDWICH

Roasted chicken and walnut salad, tomato, caramelized onions, red grapes and Bibb lettuce on herb focaccia bread

#### PULLED PORK “BAHN MI”

Sweet pulled pork, nuoc chum sauce, pickled daikon radish, cucumber, cilantro and sriracha mayonnaise on baguette

#### SEATTLE MUFFALETTA

Pork pate, spicy salami, smoked ham, provolone and olive-cauliflower giardiniera on ciabatta

#### HERB ROASTED TURKEY “BLT&A”

Roasted turkey breast, tomato, organic greens, crisp pancetta Rounds, avocado, micro sprouts and herb mayonnaise on sourdough

#### ADDITIONAL ENHANCEMENTS:

Roasted vegetable and grain salad / add 6

Pesto & tomato pasta salad / add 5

Quinoa vegetable salad / add 6

House greens salad / add 5

Mixed bean salad / add 5





## RECEPTION STATIONS

*When required, Chef attendant fee is \$150 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.*

### **DELUXE SALAD BAR / 20**

Baby romaine and artisan gem lettuces  
Grilled chicken, chopped bacon, diced roast beef and diced sweet salami  
Parmesan, gorgonzola, cheddar and goat cheese  
Candied pecans and toasted pumpkin seeds  
Cherry tomatoes, cauliflower, broccoli, peppers and marinated olives  
Seeded bread sticks, focaccia croutons and fontina-cayenne crunchy topping  
Sweet garlic vinaigrette, Caesar dressing and balsamic vinaigrette

### **SOUTHWESTERN BAR / 24** (chef attendant optional)

Spicy sliced Carne Asada and chicken El Pastor  
Green chili stew  
Sautéed onions, peppers & summer squash with cumin and cilantro  
Cabbage and radish salad  
Flour tortillas and corn tortillas  
Pico de Gallo, sour cream and guacamole

### **Smoked Salmon Shed / 30**

House cured vodka lox  
Jenson smoke house salmon candy  
wild king salmon poke on shrimp chips  
tzatziki sauce, remoulade sauce



## RECEPTION STATIONS

### FROM THE FROLIK KITCHEN / 25

Green hummus with pickled and fresh vegetables  
Jones Family Farm grass fed beef sliders  
Red hot chicken sliders  
tot'tine  
Chocolate hazelnut bread pudding bites

### DIM SUM / 23

(Priced at 7 pieces per person)  
BBQ pork with spicy mustard  
Assorted pot stickers  
Soy chicken skewers  
Egg rolls  
BBQ pork steam buns  
Soy-sesame sauce  
Zesty orange sauce and hoisin sauce

### SUSHI BAR / 34

(Priced at 5 pieces per person)  
Freshly made assorted maki rolls,  
sashimi display  
Wasabi, fresh ginger and soy sauce



## RECEPTION STATIONS

### PACIFIC NORTHWEST SEAFOOD BAR

(Priced per 50 pieces)

Oysters on the half shell / 275 GF

Dungeness crab cakes / 425

Dungeness crab claws / 250 GF

Poached jumbo prawns / 200 GF

\*Steamed mussels / 100 (5lbs per 50 guests) GF

\*Steamed Manila clams / 100 (5lbs per 50 guests) GF

Horseradish, cocktail sauce, mignonette and lemon wedges GF

### SMALL SWEETS / 20

Chef's selection of the following;

(Priced at 3 pieces per person)

French macaroons GF

Exotic petit fours

Chocolate petit fours

Tart lemon & cheese cake bars

Triple chocolate espresso cake sticks

### ASSORTED FRESH BAKED COOKIES / 12

(Priced at 2 pieces per person)

Chocolate chip and Peanut Butter

Macadamia nut and white chocolate chip

Oatmeal raisin



## CARVING STATIONS

(Items serve 50 guests in appetizer portions)

*All carving stations require a chef attendant fee of \$150 per station.*

### **BOURBON-MAPLE GLAZED PIT HAM / 400**

Spicy mustard sauce, pear and pomegranate chutney, garlic aioli and Miniature rolls

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

Creamy horseradish sauce, roast garlic/herb aioli and miniature rolls

### **FENNEL SEED CRUSTED ROAST PORK LOIN / 400**

Cranberry-apple chutney and miniature rolls

### **PACIFIC NORTHWEST SALMON / 550**

Lemon-fennel salad and dill crème fraiche

### **ROAST TURKEY BREASTS / 350**

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

### **HOUSE SMOKED BEEF BRISKET / 425**

Spicy barbeque sauce, creamy celery root cole slaw and miniature rolls

### **PACIFIC NORTHWEST BEACH STEAM STATION / 450**

Steamerbags of mussels, clams, prawns, salmon, halibut with corn and potatoes in a Thai basil-lemon grass broth



## DISPLAYS PLATTERS

( Serves 25 guests )

### **FRESH and GRILLED VEGETABLE CRUDITE / 250**

Fresh seasonal vegetables served with grilled seasonal vegetables, pesto and spicy carrot yogurt dip

### **ANTIPASTI / 310**

Selection of artisan cured meats and marinated feta cheese and Beecher's cheese curds  
assorted olives, pickled peppers and sundried tomato tapenade  
toasted focaccia bread, crispy truffle flat bread

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

Served with assorted crackers, pickled fruit jam, honey and grapes

### **ARTISAN CHARCUTERIE BOARD / 300**

Pork pate, artisan salami and cured meats  
pickled fruit jam, house pickles, grainy mustard  
assorted artisan crackers



## HORS D'OEUVRES

3 dozen minimum order per selection, items priced per dozen

All items are displayed. Tray-passing service available at \$100 per server, per hour.

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

### **COLD / \$59 dozen**

Ahi Tuna Poke, Sriracha Aioli, Shrimp Chip  
Smoked Salmon Wrapped Asparagus, Herb & Garlic Spread  
Curry Crab Salad on Endive  
Dill & Parmesan Popcorn Bags  
Smoked Salmon, Crostini, Dill Crème Fraiche  
Surf & Turf= beef carpaccio & shrimp chip  
Beechers Cheddar, Raw Honey, Granny Smith Apple Sticks  
Deviled Eggs, Spicy Coppa Crisp, Smoked Paprika  
El Pastor Lettuce Tacos  
Local Vodka Cured King Salmon, Boursin, Rye Crisp  
Roast Beef & Tomato Jam Johnnie Cake  
Soy Braised Pulled Lamb, Sweet Sesame Rice Cake

### **HOT / 61 dozen**

Washington Local Crab Cakes with Ginger Aioli  
Tandoori Chicken Satay with Coriander Chutney  
JFF Beef Sliders, Tillamook Smoked Cheddar & Chipotle Aioli  
Mushroom Lumpia with Soy Ginger Sauce  
Spanakopita= phyllo stuffed with spinach and feta cheese  
Rock Shrimp "Etouffee" Crispy Cups  
Bacon Wrapped Scallops, Romesco Sauce  
Duck Confit Tacos, Pickled Radish, Sesame Nori Crunch  
Moroccan Beef Sticks, Charmoula  
Roasted Grape & Olive Tartines  
Cheesy Apricot & Crème Fraiche Mini Muffins  
Sesame Pork Meatball with Kim Chi Aioli





## DINNER BUFFETS

Dinner buffets include Essential Bakery's artisan dinner rolls & 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 SELECTIONS / add 6

#### MIXED GREEN SALAD

Dried cranberries, candied pecans, Rogue blue cheese, bacon lardons with balsamic vinaigrette

#### CAESAR SALAD

Whole leaf romaine hearts, shaved parmesan & seeded bread stick with classic Caesar dressing

#### SPINACH SALAD

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

#### BEET SALAD

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

#### WHOLE GRAIN SALAD

Wild rice, quinoa, faro, kale, grilled summer squash and pumpkin seeds with pomegranate vinaigrette

#### POACHED PEAR and FENNEL SALAD

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



## DINNER BUFFETS CONTINUED

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

**BAKED JERK CHICKEN**

Mango Bermuda onion salsa

**GRILLED BEEF SKIRT STEAKS**

Shallot thyme demi-Glace

**HERB ROASTED CHICKEN BREAST**

Roasted garlic jus

**SHERRY BRAISED BEEF SHORT RIBS**

Wild mushroom & leek relish

**HONEY-SOY GLAZED SALMON**

Mirin braised small onion jam

**ROASTED GARLIC & ROSEMARY PORK LOIN**

Braised fennel broth and olive pesto

**ROASTED CHIMICHURRI PRAWNS**

Tomatillo and green chili verde

**PEARL COUS COUS GRATIN**

Smoked ham, cauliflower and Gruyere

**SIDES** (Select two)

**HERB ROASTED & BUTTERED MARBLE POTATOES**

**TORCHIO PASTA & CHEESE**

**RICOTTA WHIPPED POTATOES**

**WILD RICE & QUINOA PILAF**

**HONEY & LAVENDER ROASTED RAINBOW CARROTS**

**GRILLED GREEN BEANS with GARLIC BUTTER**

**ROASTED RAPINI with ALMONDS**

**BRAISED COLLARD GREENS & BACON LARDOONS with SAGE**

**ROASTED WILD & DOMESTIC MUSHROOMS with KALE**

**COCONUT STEAMED JASIMINE RICE**



## PLATED DINNERS

Plated dinners include Essential Bakery's artisan breads and whipped butter.  
Starbucks coffee, decaffeinated coffee, hot and iced teas.

### STARTERS (Please select one)

#### **FENNEL and ORANGE SALAD**

Shaved fennel, orange wheels, crispy fennel salami, shaved parmesan with citrus vinaigrette

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

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

#### **SPINACH SALAD**

Grilled red onion and candied pecans with sherry vinaigrette

#### **BEET SALAD**

Roasted Beets, goat cheese and toasted pistachios with candied lemon vinaigrette

#### **CAESAR SALAD**

Romaine hearts, shaved parmesan and focaccia crouton with caesar dressing



## PLATED DINNERS

### ENTREES (Please select one)

#### **PROSCIUTTO AND 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 and chermoula oil

#### **FILET MIGNON / 73**

Roasted fingerling potatoes, foie gras creamed spinach and shitake mushrooms

#### **SURF AND TURF / 78**

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

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

Braised collard greens, creamy polenta and smoked paprika butter

#### **SEARED SALMON / 66**

Chanterelles, summer squash, lentils and truffle oil

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

Executive Chef will use creativity and fresh, in-season ingredients



## PLATED DINNERS CONTINUED

### DESSERTS (Please select one)

**SEA SALT CARAMEL TART**  
**RASPBERRY-CHOCOLATE MOUSSE CAKE**  
**HAZELNUT PRALINE DAQUOISE -GLUTEN FREE**  
**WHITE CHOCOLATE AND AMARETTO MOUSSE CAKE**  
**LEMON CURD TART AND SEASONAL BERRIES**

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



# CATERING BAR SELECTION

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

*Our guideline is 1 bar per 75 guests*

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

## GOLD STANDARD PACKAGE

### WELL

- Burnets Gin
  - Castillo Rum
  - Seagram's Vodka
  - Zapopan Blanco Tequila
  - Jim Beam Whiskey
  - Clan Macgregor Scotch
  - Christian Brothers Brandy
- Host \$9*  
*Cash \$10*

### PREMIUM

- Beefeaters Gin
  - Bacardi Rum
  - Sauza Hornitos Tequila
  - Absolut Vodka
  - Jack Daniels Whiskey
  - Dewar's Scotch
  - Hartley Brandy
- Host \$10*  
*Cash \$11*

### NON-ALCOHOLIC

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

### LIQUEUR

- Southern Comfort
  - Tia Maria
  - Bols Triple Sec
  - Jägermeister
  - Kahlua
  - Sweet and Dry Vermouth
- Host \$10*  
*Cash \$11*

### BEER

- Miller Light
  - Alaskan Amber
  - Heineken
- Host \$7*  
*Cash \$8*

### WINE

- Lone Birch Pinot Gris
  - Lone Birch Red Blend
  - Selected Hogue Wines
- Host \$9*  
*Cash \$10*



## CATERING BAR SELECTION CONTINUED

### THE CONNOISSEUR PACKAGE

#### LIQUOR

Bombay Sapphire and Tanqueray Gin  
Mount Gay and Sailor Jerry Rum  
Cazadores Reposado Tequila  
Ketel One Vodka  
Makers Mark and Bulleit Bourbon  
Johnny Walker Red Label, Glenlivet and Glenmorangie Scotch  
Crown Royal and Hennessy  
*Host \$11*  
*Cash \$12*

#### SPECIALTY COCKTAILS

Spiced Cuba Libre/ Captain Morgan Spiced Rum, Coke, and Lime  
Moscow Mule/ Vodka, Lime, Ginger Beer, and Syrup  
Hemmingway Daiquiri/ Rum, Lime, Luxardo, Grape Fruit Juice  
Mojito mix  
Sangria Mix  
5<sup>th</sup> Ave Manhattan  
*Host \$12*  
*Cash \$13*

#### BEER

+Stella Artois  
+Heineken  
+Amstel Light  
*Host \$8*  
*Cash \$9*

#### WINE

Pepperjack Barossa Shiraz  
Walnut City Pinot Noir  
Revelry Cabernet  
Lone Birch Red Blend  
ANEW Rose  
For a Song Chardonnay  
*Host \$10*  
*Cash \$11*

#### LIQUEUR

Amaretto Di Saronno  
Bailey's  
Campari  
Grand Marnier  
Crème De Cacao  
*(Other seasonal cocktail ingredients i.e. Midori, Drambuie, Galliano)*  
*Host \$12*  
*Cash \$13*

#### NON-ALCOHOLIC

Motif Water  
+Dry soda variety  
*Host \$6*  
*Cash \$7*





## CATERING BAR SELECTION CONTINUED

### THE RESERVE PACKAGE

#### PREMIUM WELL (see gold standard)

*Host \$11*

*Cash \$12*

#### PREMIUM LIQUOR

Lagavulin, Oban, Macallan, Balveine  
Makers Mark Bourbon and Redemption Rye  
Grey Goose, Belvedere and Copperworks Vodka

Hendricks Gin

Patron Silver Tequila

Courvoisier and Remy Martin

*Host \$16*

*Cash \$18*

#### LIQUEURS

\$12.00

Cointreau

Crème Yvette

Pernod Absinthe Superior

*Host \$12*

*Cash \$13*

#### WHITE WINE

Sea Pearl Sauvignon Blanc NZ

For a Song Chardonnay WA

Appoloni Pinot Grigio OR

#### RED WINE

Kyra Sangiovese WA

Revelry Cabernet WA

Gamache "Boulder Red" Blend WA

Walnut City Pinot Noir OR

*Host \$13*

*Cash \$14*

#### BEER

Deschutes Inversion IPA

Maritime Pacific Old Seattle Lager

Hilliards' Murdered Out Stout

Two Beers Amber Ale

Seasonal Washington Micro Brews

*Host \$10*

*Cash \$11*

#### NON-ALCOHOLIC

Panna Still and San Pellegrino 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 are happy to source any liquor preferred, based on availability. Special order bottles will be charged in full