

04/30/2010



SILVER CLOUD®  
HOTEL  
*Seattle-Stadium*

**BANQUET MENU**

***Breakfast & Breaks***

*Breakfast Buffets*

*Plated Breakfast & Breakfast Enhancements*

***Packages & Breaks***

*Executive Meeting Package*

*All Day Break Packages*

*A la Carte Breaks*

***Lunch***

*Lunch Buffets*

*Plated Lunches*

*Boxed Lunches*

***Dinner***

*Dinner Buffets*

*Plated Dinners*

***Receptions***

*Stationary or Tray Passed Appetizers*

*Hors d'oeuvres Display*

*Carving Stations*

***Dessert***

***Beverages***

*Non-alcoholic Refreshments*

*Liquor, Beer, & Wine*

Above Menu Prices are Subject to Change Without Notice.  
Applicable Sales Tax and Service Charge will be Applied to Above Prices  
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

## ***Breakfast Buffets***

### **Stadium Continental**

*(Minimum of 8 People)*

*Chilled Orange, Cranberry and Apple Juice*

*Seasonal Sliced Fruit and Berries*

*Freshly Baked Muffins, Pastries and Breads*

*Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

***\$16.00 per person***

### **SODO**

*(Minimum of 8 People)*

*Chilled Orange, Cranberry and Apple Juice*

*Seasonal Sliced Fruit and Berries*

*Assorted Yogurts and Granola*

*Freshly Baked Muffins and Pastries with Butter and Fruit Preserves*

*Bagels with Cream Cheese*

*Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

***\$19.00 per person***

### **All American**

*(Minimum of 15 People)*

*Chilled Orange, Cranberry and Apple Juice*

*Seasonal Sliced Fruit*

*Smoked Bacon and Sausage*

*Scrambled Eggs with Cheese and Scallions*

*Freshly Baked Muffins, Pastries and Bread Display*

*Jimmy's Breakfast Potatoes*

*Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

***\$23.00 per person***

## ***Plated Breakfast***

*Plated Breakfasts Include Assorted Breakfast Pastries, Breakfast Potatoes, Chilled Juices, Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

### **Fresh Quiche**

*Sliced Seasonal Fruit*

*Broccoli Cheddar*

*Vegetarian*

**\$18.00 per person**

### **Elliot Bay Benedict**

*Two Poached Eggs Served over*

*Crab Cakes Topped with*

*Hollandaise Sauce*

**\$25.00 per person**

### **Northwest Frittata**

*Sliced Seasonal Fruit*

*Smoked Salmon Frittata with*

*Red Onions, Goat Cheese and*

*Scallions*

**\$22.00 per person**

## ***Breakfast Enhancements***

### **Smoke Salmon Bagels**

*With Cream Cheese, Red*

*Onions and Capers*

*\$6.50 per person*

### **Scrambled Eggs**

*With Three Cheeses, Herbs and*

*Chives*

*\$3.75 per person*

### **Assorted Bagels**

*With a Variety of Cream*

*Cheeses*

*\$3.50 per person*

### **Breakfast Sandwiches**

*Eggs, Sausage or Bacon and*

*Cheese on an English Muffin*

*\$5.75 per person*

### **Bobs Red Mill Organic**

#### **Oatmeal**

*With Brown Sugar, Golden*

*Raisins and Cream*

*\$3.50 per person*

### **Breakfast Meats**

*Smoked Bacon, Sausage or*

*Ham*

*\$5.00 per person*

### **Jimmy's Breakfast**

#### **Potatoes**

*\$4.00 per person*

### **Blueberry Muffins**

*\$4.00 per person*

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## ***Executive Meeting Package***

*(Minimum 15 People)*

### **Breakfast**

*Assorted Breakfast Pastries and Muffins with Whipped Butter and Jams, Granola, Yogurt, Sliced Fruit and Chilled Juices  
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

### **Mid Morning Refresh**

*Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas  
and Bottled Water*

### **Working Lunch Buffet Options**

*Includes Assorted Soft Drinks and Bottled Water, Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas  
(Please Choose of One of the Following)*

#### **Deli Buffet**

*Soup of the day  
Fresh Garden Greens with  
Raspberry Vinaigrette  
Dressing; Pasta Salad  
Assorted Deli Meats, Cheeses  
Tomatoes, Lettuce, Pickles,  
Dijon Mustard, Mayonnaise  
Tim's Cascade Chips*

#### **Roasted Salmon**

*Seafood Bisque  
Roasted Salmon Filet  
Pecan Rice and Seasonal  
Vegetables*

#### **Chicken Monterey**

*Caesar Salad  
Stuffed Monterey Chicken  
with Béarnaise Sauce Pecan  
Rice and Seasonal Vegetables*

#### **Teriyaki Chicken**

*Mixed Greens with Ranch  
Dressing  
Teriyaki Chicken  
Sweet Jasmine Rice and  
Seasonal Vegetables*

### **Afternoon Refreshment Break**

*Assorted Chilled Soft Drinks, Freshly Brewed Iced Tea  
and Bottled Water  
Variety of Freshly Baked Cookies*

***\$55.00 per person***

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***All Day Break Package #1***  
*(Minimum of 12 People)*

**Mid-Morning Break**

*Assorted Selection of Seasonal Whole Fruit  
Protein Energy Bars  
Selection of Juices to Include Superfood, Protein  
and Fruit Smoothies  
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

**Afternoon Break**

*Crackerjacks and Tim's Cascade Chips  
Assorted Candy Bars  
Energy Drinks  
Assortment of Fresh Fruit  
Mini Chocolate Desserts  
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

***\$22.00 per person***

**All Day Break Package #2**  
*(Minimum of 12 People)*

**Mid-Morning Break**

*Market Fresh Fruit  
Assorted Mini Donuts  
Assorted Milks to Include 2%, Fat Free, Whole and Chocolate  
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

**Afternoon Break**

*Washington Red Delicious Apples  
Smoked Salmon with Cream Cheese, Red Onions and Capers Served  
with Mini Bagels  
Twice Dipped Chocolate Covered Strawberries  
Fresh Fruit Smoothies Including Creamsicle, Berry Blast and Citrus  
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

***\$24.00 per person***

## **Rejuvenate**

*Afternoon Break á la carte*

**Seasonal Sliced Fruit and Berries**

\$6.00 per person

**Assorted Whole Fresh Fruit**

\$3.50 per person

**Assorted Fruit Yogurts**

With Granola

\$4.00 per person

**Fresh Bagels**

With Assorted Cream Cheeses

\$3.50 per person

**Freshly Baked State Fair Scones**

With Butter, Raspberry Preserves and  
Devonshire Cream

\$4.00 per person

**Assorted Muffins**

Blueberry, Poppy Seed and Apple

\$3.50 per person

**Variety of Pound Cakes**

Lemon, Zucchini and Banana Nut

\$3.50 per person

**Premium Blend of Mixed Nuts**

\$24.00 per pound

**Vegetable Crudités & Hummus**

\$6.00 per person

(Minimum of 12 people)

**Baked Pita Chips with Hummus  
and Mixed Olives**

\$6.50 per person

(Minimum of 12 people)

**Granola & Energy Bars**

\$3.00 each

**Tortilla Chips & Seven**

**Layer Dip**

With Melted Con Queso

\$8.00 per person

(Minimum of 12 People)

**Soft Pretzels**

Served Warm with Gourmet Mustards

\$5.00 per person

**Popcorn and Cracker Jacks**

\$3.50 each

**Cocktail Pretzels**

\$6.00 per pound

**Potato Chips and Dips**

Plain, BBQ and Ranch

\$4.50 per person

**Assorted Candy Bars**

\$3.50 each

**Assorted Dove Ice Cream Bars  
and Whole Fruit Juice Bars**

\$4.00 each

**Chocolate Dipped Strawberries**

\$25.00 per dozen

(Minimum 2 dozen)

**Freshly Baked Cookies**

\$30.00 per dozen

(Minimum 2 dozen)

**Freshly Baked Cookie Bars &  
Brownies**

Including Chocolate-Peanut Bars,  
Blondie's and Toffee Bars

\$38.00 per dozen

(Minimum 2 dozen)

**Gourmet Cupcakes**

\$45.00 per dozen

(Minimum 2 dozen)

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## **Lunch Buffets**

### **The Delicatessen**

*(Minimum of 12 People)*

*Mariner Minestrone Soup  
Safeco Field Greens with Balsamic Vinaigrette,  
Candied Pecans and Goat Cheese  
Smashed Red Potato Salad*

*Assorted Delicatessen Meats and Cheeses to Include the Following:*

*Black Forest Ham, Roast Turkey, Italian Salami and Roast Beef,  
Tillamook Cheddar, Provolone and Pepper Jack Cheese  
Tomatoes, Lettuce, Sweet Onions, Pickles and Condiments  
Assorted Sandwich Breads and Rolls  
Assortment of Freshly Baked Cookies*

***\$32.00 per person***

### **Game Day**

*(Minimum of 15 People)*

*Hamburgers, Long Hot Dogs and Pulled BBQ Pork  
With all the Buns and Trimmings; Lettuce, Tomato, Pickles,  
Mayonnaise, Mustard and Ketchup  
Variety of Tim's Cascade Chips  
Vegetable Display with Ranch Dip  
Pasta Salad  
Potato Salad  
Baked Beans*

*Assortment of Freshly Baked Cookies*

***\$29.00 per person***

### **Home Team**

*(Minimum of 20 People)*

*Northwest Clam Chowder  
Antipasto of Vegetables, Cured Meats and Cheeses  
Caesar Salad  
Chilled Pesto Pasta Salad  
Spinach, Bacon & Boursin Cheese Stuffed Grilled Chicken Breast  
Seafood Paella  
Warm Focaccia Bread  
Tiramisu*

***\$35.00 per person***

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**Iron Grill**

*(Minimum of 20 People)*

*Vegetarian Chili*

*Field Greens with Aged Feta and Oregano Vinaigrette*

*Pasta Chop Chop Salad with Salami, Turkey and Provolone in a  
Creamy Herb Dressing*

*Assorted Panini Sandwiches Including Roasted Turkey and Cured  
Ham with Garlic Mayonnaise, Inverted Ham and Brie with  
Caramelized Onions*

*Crab and Shrimp Salad with Swiss Cheese and Roasted Vegetables  
on Focaccia Bread*

*Tiramisu*

**\$36.00 per person**

**Mexican Fajita Buffet**

*(Minimum of 15 People)*

*Tri Colored Corn Tortilla Chips with Guacamole Dip*

*Refried Beans*

*Shredded Monterrey Jack and Cheddar Cheese*

*Pico De Gallo*

*Sour Cream and Salsa*

*Flour Tortillas*

*Savory Mexican Chicken*

*Cumin-Coriander Infused Sirloin Beef*

*Mexican Chocolate Torte*

**\$36.00 per person**

**Italian Buffet**

*(Minimum of 15 People)*

*Caesar Salad*

*Roasted Vegetables*

*Spinach and Cheese filled Ravioli with Creamy Alfredo Sauce*

*Chicken Parmesan*

*Pasta Bolognese*

*Freshly Baked Garlic Bread*

*Tiramisu*

**\$36.00 per person**

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## ***Plated Lunch***

*All Plated Lunch Entrees Include a Basket of Bread, One Salad, Two Entrees Choices and One Dessert.*

*Freshly Brewed Iced Tea, Seattle's Best Coffee and Assorted Hot Teas.*

### **Salads**

*Please Choose One:*

#### **Safeco Greens**

*With Sweet Roasted Walnuts,  
Dried Cranberries and Goat  
Cheese*

#### **Caesar**

*With Freshly Grated Parmesan  
and Garlic Croutons*

### **Entrées**

*(Minimum of 6 orders per entree)*

*Please Choose Two:*

#### **Cast Iron Seared Ahi**

*Ahi Tuna atop a Fried Rice Cake with English Peas and a Spicy Plum  
Sauce*

***\$34.00 per person***

#### **Mahi Mahi**

*Lacquered with Thai BBQ Sauce and Pineapple-Papaya Chutney over  
Sticky Rice*

***\$31.00 per person***

#### **Dungeness Crab Cakes**

*Served with Garlic Mashed Potatoes, Bok Choy Slaw topped with our  
Crab Cake Sauce*

***\$33.00 per person***

#### **Chorizo and Pepper Stuffed Chicken Breast**

*Uli's Chorizo and Piquillo Pepper Stuffed Chicken Breast with Cumin-  
Coriander Scented Mashed Potatoes Topped with Fire Roasted Corn Salsa*

***\$29.00 per person***

#### **Grilled Teriyaki Chicken Breast**

*With "Tutu" Teriyaki Glaze Hawaiian Soy Sauce  
Teriyaki over Coconut Rice Topped with Drunken  
Papaya Salsa*

***\$28.00 per person***

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**Pasta Bolognaise**

*Uli's Sweet Italian Sausage in a Tomato Based Cream Sauce  
with Fresh Pappardelle Pasta and Freshly Grated Parmesan Cheese*  
**\$27.00 per person**

**Sweet Tomato Risotto**

*(V) Topped with Roasted Tomato-Basil Salsa and Fresh Parmesan*  
**\$26.00 per person**

**Roasted Mushroom Risotto**

*(V) Forest Mushrooms, Charred Asparagus in a Creamy Risotto*  
**\$28.00 per person**

**Stuffed Peppers**

*(V) Large Peppers Stuffed with Seasoned Brown Rice and Vegetables*  
**\$27.00 per person**

**Pasta Primavera**

*(V) Rigatoni Noodles, Red & Yellow Peppers, Red Onions, Asparagus and  
Zucchini Tossed in a Creamy Alfredo Sauce Topped with Parmesan  
Cheese*  
**\$25.00 per person**

**Dessert**

*Please Choose One:*

**Brown Butter Pear Tart**

*Pear Tart with Jim Beam  
Whiskey Sauce*

**Cheesecakes**

*Choose from New York, Pumpkin,  
Espresso-White Chocolate  
Blueberry-Lemon, Carmel Pecan*

**Peruvian Chocolate Torte**

*Silky Cake with Dark Chocolate  
from Peru and a Caramel  
Chocolate Glaze*

**Lemon Meringue Tart**

*Fresh Lemon Curd Topped with  
Browned Meringue*

**Tiramisu**

*Coffee-Rum Infused Sponge Cake with Creamy Mascarpone Filling*

## ***Plated Lunch Sandwiches***

*(Minimum of 6 orders per item)*

*Served with a Choice of House Made Clam Chowder, Caesar Salad or Field Greens Salad. Freshly Brewed Iced Tea, Seattle's Best Coffee and Assorted Hot Teas*

### **Grilled Tuna Panini**

*Albacore Tuna, Mayonnaise, Seasoning and Swiss Cheese on Grilled Bread*

**\$22.00 per person**

### **Club Sandwich**

*Turkey, Black Forest Ham, Bacon, Lettuce and Tomato on Grilled Multi Grain Bread*

**\$23.00 per person**

### **Turkey and Provolone Panini**

*Sliced Turkey and Provolone Cheese with Tomato, Lettuce and Sun Dried Tomato Aioli on Grilled Bread*

**\$23.00 per person**

## ***Plated Lunch Entrée Salads***

*All Salads Come with a Bread and Butter, Freshly Brewed Iced Tea, Seattle's Best Coffee and Assorted Hot Teas*

### **Grilled Chicken Caesar**

*Hearts of Romaine are Tossed with Parmesan Cheese, Garlic Croutons and Topped with Grilled Chicken*

**\$16.00 per person**

*\*Substitute Salmon for Chicken*

**\$17.00 per person**

### **Beef Tenderloin Cobb**

*Tenderloin Tidbits, Oregon Bleu Cheese Crumbles, Egg and Bacon over Crisp Romaine Tossed in Bleu Cheese Dressing*

**\$19.00 per person**

### **Seafood Louie**

*Dungeness Crab Bay shrimp, Romaine, Swiss Cheese, Garbanzos and Black Olives in a Louie Dressing*

**\$18.00 per person**

### **Grilled Salmon Salad**

*Mixed Greens, Large Bread Croutons, Roasted Red Peppers Tossed in a Vinaigrette and Topped with Grilled Salmon*

**\$17.00 per person**

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## ***Boxed Lunches***

*(Minimum of 10 people)*

### **California Club**

*Oven-roasted chicken breast, bacon, avocado, bleu cheese scallion spread, lettuce & tomato on Grand Central Bakery's rustic coma bread. Includes Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.*

**\$29.00 per person**

### **Italian Baguette**

*Oven-roasted turkey breast, Bavarian ham, salami, pepper jack cheese, red & green peppers, black olives and pepperoncini on a French baguette lightly brushed with balsamic vinaigrette. Includes dijon mustard on the side, Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.*

**\$29.00 per person**

### **Husky**

*Bavarian ham, Swiss, lettuce & tomato on marble rye bread. Includes mayonnaise & mustard on the side, Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.*

**\$29.00 per person**

### **Cougar**

*Roast beef, Tillamook cheddar, scallion cream cheese spread, lettuce & tomato on a ciabatta roll. Includes horseradish on the side, Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.*

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**(V) Focaccia Margherita**

*Fresh mozzarella, slow-roasted tomatoes, whole-leaf basil, with arugula and creamy pesto spread on our own Schwartz Brothers Bakery Focaccia bread. Includes Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.*

**\$29.00 per person**

**(V) Vegan Wrap**

*Cucumbers, tomatoes, fresh red peppers, vegetable coleslaw, fresh spinach with traditional hummus wrapped inside a whole wheat tortilla. Includes Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery VEGAN molasses cookie, our own bottled water, utensils and a moist towelette.*

**\$29.00 per person**

**Asian Chicken Salad**

*Oven-roasted chicken breast, mixed greens, cabbage, carrots, toasted almonds, crisp chow mein noodles, sesame seeds, scallions and served with our traditional toasted sesame dressing. Includes rice crackers and fortune cookies, fresh fruit cup, Schwartz Brothers Bakery oatmeal cookie, our own bottled water, utensils and a moist towelette.*

**\$29.00 per person**

**Chicken Caesar Salad**

*Grilled chicken breast, crisp romaine lettuce, Roma tomatoes, freshly-baked homemade croutons and imported parmesan cheese with traditional Caesar dressing. Includes a handmade roll & butter, fresh fruit cup, Schwartz Brothers Bakery oatmeal cookie, our own bottled water, utensils and a moist towelette.*

**\$29.00 per person**

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## ***Dinner Buffet #1***

*(Minimum of 15 people)*

*All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.*

### **Safeco Field Greens**

*With Balsamic Vinaigrette, Sweet Roasted Walnuts  
Spiced Pears and Goat Cheese*

### **Grilled Asparagus Salad**

*With Shaved Fennel, Pecorino Cheese and Lemon-Basil Vinaigrette*

### **Chef's Choice of Domestic and Imported Cheeses**

### **Penne Pasta with Chicken**

*In Lemon Cream with Capers and Red Onions*

### **Pasta Bolognese**

*Uli's Sweet Italian Sausage and Premium Ground Beef Based Sauce  
with Fresh Pappardelle Pasta and Freshly Grated Parmesan*

### **Rock Salt Crusted Slow Roasted Prime Rib of Beef**

*Carved to order, served Medium Rare with Veal Demi Glace and  
Pickled Horseradish*

### **Grilled Salmon with Citrus Salsa**

*Orange, Lemon, and Lime Salsa with Tomatoes and Jalapeno*

### **Organic Breads and Rolls with Sweet Cream Butter**

### **Assorted Tortes and French Pastries**

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## ***Dinner Buffet #2***

*(Minimum of 25 People)*

*All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.*

### **Raw and Smoked Seafood Bar**

*Smoked Salmon, Smoked Trout, Smoked Mussels,  
Chilled Oysters on the Half Shell, Crab with Cocktail Sauce*

### **Caesar Salad**

*Crisp Romaine with Garlic Croutons and Caesar Vinaigrette*

### **Fresh Mozzarella and Tomatoes**

*With Balsamic Honey and Fresh Basil*

### **Chef's Choice of Domestic and Imported Cheeses**

### **Linguine in Clam Sauce**

*With Chopped Clams, Parsley, Garlic, Butter and Parmesan Cheese*

### **Lemon-Herb Grilled Chicken**

*Topped with Lemon-Caper Butter Sauce and Gremolata*

### **Salt Roasted Prime Rib of Beef**

*Carved to Order Served with Au Jus and Fresh Grated Horseradish*

### **Oven Roasted Northwest Vegetables**

*Peppers, Carrots, Onions, Mushrooms in Basil-Garlic Butter*

### **Local Artisan Breads and Rolls**

*With Sweet Cream Butter*

### **Assorted Tortes and French Pastries**

***\$65.00 per guest***

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## ***Dinner Buffet #3***

*(Minimum of 25 People)*

*All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.*

### **House Smoked and Raw Seafood Station**

*Smoked Salmon, Smoked Trout, Smoked Mussels, Chilled Local Oysters on the Half Shell, Crab Claws and Tobiko Caviar*

### **Artisan Cheese Display**

*Featuring Limited Production Cheese from the United States and Europe  
Served with Grissini and Crackers*

### **Market Fresh Fruit Display**

*Featuring the Very Best of the Season*

### **Oregon Bleu Cheese Salad**

*Large Bay Shrimp, Bermuda Onion in a Creamy Bleu Cheese Dressing*

### **Mussels & Clams**

*Served in Wine and Butter with Garlic Roasted Tomatoes and Croutons*

### **Antipasto of Grilled Vegetables**

*House-Pickled Vegetables, Cured Meats, and Assorted Olives*

### **Herb Encrusted Ellensburg Rack of Lamb**

*Served with Mint Chutney and Cherry Glaze*

### **Petite Medallions of Beef Tenderloin**

*Served with a Rich Cabernet Demi Glace and Sweet Fried Red Onions*

### **Seared Rice Encrusted Scallops**

*Topped with Bacon and Sweet Onion Relish*

### **Roasted Fingerling Potatoes**

*In a Talagio Cream Sauce*

### **Butternut Squash Risotto**

*With Cream and Parmesan Cheese*

### **Organic Herb Rolls, Breads and Lavosh**

*Served with Whipped Honey-Caramelized Onion Butter*

### **Artisan Torte's, Tarts and Chocolate Desserts**

***\$75.00 per guest***

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## ***Dinner Buffet #4***

*(Minimum of 15 People)*

*All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.*

### **Caesar Salad**

*Crisp Romaine with Garlic Croutons and Caesar Vinaigrette*

### **Antipasto of Grilled Vegetables**

*House-Pickled Vegetables, Cured Meats and Assorted Olives*

### **Artisan Cheese Display**

*Featuring Limited Production Cheese from the United States and Europe Served with Grissini and Crackers*

### **Spinach & Cheese Filled Ravioli**

*Served with a Creamy Alfredo Sauce*

### **Veal Parmesan**

*Hand-breaded Veal Lightly Sautéed and Baked with a Rich Tomato Sauce, Fresh Basil, Mozzarella and Parmesan*

### **Chicken Marsala**

*Tender Breast of Chicken Topped with a Mushroom Marsala Sauce*

### **Fettuccine Bolognese**

*Uli's Sweet Italian Sausage and Premium Ground Beef Based Sauce with Fettuccine Pasta and Freshly Grated Parmesan*

### **Freshly Baked Garlic Bread**

### **Tiramisu**

**\$55.00 per guest**

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## ***Plated Dinner***

*All Plated Dinner Entrees include Bread, One salad and Two Entrée Choices. Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.*

### **Salads**

*Please Choose One*

#### **Safeco Greens**

*With Sweet  
Roasted Walnuts,  
Dried Cranberries  
and Goat Cheese*

#### **Caesar**

*With Freshly  
Grated Parmesan  
and Homemade  
Garlic Croutons*

#### **Mini Wedge**

*Romaine Wedge  
with Bleu Cheese  
Dressing, Roasted  
Tomato and Bacon*

### **Entrée**

*(Minimum of 6 orders per entree)*

*Please Choose Two*

#### **Fennel Braised Beef Short Ribs**

*Fall off the Bone Tender Beef Ribs with a Mushroom Ragu and Demi  
Glace Served with a Twice Baked Potato*

**\$41.00**

#### **Beef Tenderloin**

*8oz Filet Mignon Topped with Toasted Béarnaise and a Garlic  
Crouton Spike Served with Seasonal Vegetables  
and Garlic Mashed Potatoes*

**\$52.00 per person**

#### **Uli's Chorizo and Piquillo Pepper stuffed Chicken Breast**

*Served with Cumin-Coriander Scented Mashed Potatoes Topped  
with Fire Roasted Corn Salsa*

**\$39.00 per person**

#### **Chicken Marsala**

*Tender Breast of Chicken Topped with a Mushroom Marsala Sauce  
Served with Scalloped Potatoes*

**\$39.00 per person**

#### **Hazelnut Salmon**

*Fresh Salmon Grilled and Topped with Hazelnut Butter Served with  
Seasonal Vegetables and Garlic Mashed Potatoes*

**\$45.00 per person**

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**Mahi Mahi “Lacquered” with Thai BBQ Sauce**

*Topped with Pineapple-Papaya Chutney Served Over Sticky Rice*

**\$47.00 per person**

**Grilled Prawn Skewer**

*Seasoned and Grilled Served atop a Creamy Parmesan Risotto*

**\$48.00 per person**

**Dungeness Crab Cakes**

*Our House Made Crab Cakes Served with Bok Choy Slaw Topped with our Special Crab Cake Sauce Served with*

*Garlic Mashed Potatoes*

**\$49.00 per person**

**Cast Iron Seared Ahi**

*Ahi Tuna atop a Fried Rice Cake with English Peas with a Spicy Plum Glaze*

**\$50.00 per person**

**Sweet Tomato Risotto**

*(V) Topped with Roasted Tomato-Basil Salsa and Fresh Parmesan*

**\$35.00 per person**

**Roasted Mushroom Risotto**

*(V) Forest Mushrooms, Charred Asparagus in a Creamy Risotto*

**\$36.00 per person**

**Stuffed Peppers**

*(V) Large Peppers Stuffed with Seasoned Brown Rice & Vegetables*

**\$32.00 per person**

**Pasta Primavera**

*(V) Rigatoni Noodles, Red & Yellow Peppers, Red Onions, Asparagus and Zucchini Tossed in a Creamy Alfredo Sauce Topped with*

*Parmesan Cheese*

**\$31.00 per person**

## **Stationary or Tray Passed Appetizers**

*Minimum Order of Three (3) Dozen per Item*

### **Hot**

#### **Dungeness crab cakes**

*With Chili Aioli*

**\$52.00 per dozen**

#### **Spanikopita**

*Spinach, Oregano and  
Feta Cheese*

**\$38.00 per dozen**

#### **Beef Tenderloin Sliders**

*With Blue Cheese Aioli*

**\$51.00 per dozen**

#### **Coconut Prawns**

*With Sweet and Spicy Sauce*

**\$44.00 per dozen**

#### **Stuffed Mushrooms**

*With Boursin Cheese, Spinach  
and Bacon*

**\$42.00 per dozen**

#### **Chicken Satays**

*With Peanut Sauce*

**\$38.00 per dozen**

#### **Pork Char-Siu Lollypops**

*With Spicy Mustard and  
Sesame Seeds*

**\$38.00**

### **Cold**

#### **Crispy Potato Pancakes**

*Topped with Beef Tenderloin  
and Bleu Cheese*

**\$42.00 per dozen**

#### **Olive Tapenade**

*On Crostini with Roasted  
Tomatoes and Basil*

**\$36.00 per dozen**

#### **Spiced Minted Lamb**

*Gyros*

**\$38.00 per dozen**

#### **Prawn Cocktail**

*With Wasabi Cocktail Sauce*

**\$49.00 per dozen**

#### **Beef Tenderloin Carpaccio**

*On Garlic Toast Points with  
Grated Parmesan*

**\$44.00 per dozen**

#### **Rare Tuna Tartar**

*On Won Ton Crisps with  
Sesame and Green Onions*

**\$44.00 per dozen**

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## ***Hors D'oeuvres Stations***

*(Minimum of 15 People)*

### **Smoked and Raw Seafood Triple Tier**

*King Crab Legs and Snow Crab Claws*

*Smoked Salmon*

*Chilled Prawns with Cocktail Sauce*

*Chilled Oysters on the Half Shell*

*Smoked Mussels*

***\$25.00 per person***

### **Triple Play of Salmon**

*Roasted Salmon, Poached Salmon and Smoked Salmon*

*Served with Baguettes, Sweet Tomato Chutney and*

*Caramelized Onions*

***\$15.00 per person***

### **Antipasti**

*Pickled and Roasted Seasonal Vegetables*

*Spicy Hummus, Baba Ganoush, Marinated Olives,*

*Aged Feta Cheese*

*Assorted Smoked and Cured Meats*

*Served with Warm Pita Bread*

***\$12.00 per person***

### **Domestic and Imported Cheeses**

*Port Salut, Fontina, Sage Derby, Cambazola, Drunken Goat*

*and Manchego Cheese Garnished with Quince Paste*

*and Fig Jam Served with*

*Assorted Breads and Crackers*

***\$12.00 per person***

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## **Carving Stations**

*Dinner Buffet or Plated*

*(All stations include savory rolls, assorted mustards and sauces)*

### **Roasted Leg of Lamb**

*Tender and Succulent Served with Basil Garlic Butter and Mint Jelly*

*Serves 20 People*

**\$165.00 each**

### **Slow Roasted Beef Tenderloin**

*Tenderloin Glazed with Garlic, Peppercorns and Honey*

*Serves 15 People*

**\$250.00 each**

### **Butter Basted Bone – Out Roasted Turkey**

*Turkey with Thyme Infused Gravy*

*Serves 25 People*

**\$175.00 each**

### **Mixed Grill with Salmon, Prawns and Scallops**

*Served Off the Cedar Plank*

*Serves 10 People*

**\$200.00 each**

### **Spiral-Cut Roasted Maple Cured Ham**

*Serves 20 People*

**\$195.00 each**

### **Braised Bone-in Pork Loin**

*Pork Loin Rubbed with Seasonings, Seared and Braised*

*Until Fork Tender*

*Serves 50 People*

**\$205.00 each**

### **Slow Roasted Prime Rib**

*Prime Rib Served with Huckleberry Demi Glace and Sweet Rolls*

*Serves 20 People*

**\$350.00 each**

*(All Stations Requiring an Attendant will be Subject to a \$50.00 Carving fee)*

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## ***Desserts***

### ***Brown Butter Pear Tart***

*With Jim Beam Whiskey Sauce*

***\$10.00 per person***

### ***Peruvian Chocolate Torte***

*Silky Cake Made with Dark Chocolate from Peru and Caramel  
Chocolate Glaze*

***\$10.00 per person***

### ***Cheesecakes***

*Choose from New York, Pumpkin, Espresso-White Chocolate,  
Blueberry-Lemon, Caramel-Pecan*

***\$10.00 per person***

### ***Tiramisu***

*Coffee-rum Infused Sponge Cake with Creamy Mascarpone Filling*

***\$10.00 per person***

### ***Lemon Meringue Tart***

*Fresh Lemon Curd Topped with Browned Meringue*

***\$10.00 per person***

### ***Assorted Petit Fours***

*Gourmet Assortment of Bite-sized Desserts*

***\$10.00 per person***

## ***Refreshments***

*Soft Drinks, Juices & Other Refreshments*

### **Chilled Juices**

*Orange, Grapefruit and Apple*

**\$26.00 per pitcher**

### **Bottled Fruit Juices**

**\$3.75 each**

### **Bottled Mineral Water**

*Figi*

**\$3.75 each**

### **Premium Bottled Water**

*Voss Sparkling or Still*

**\$4.00 each**

### **Assorted Bottled Soft Drinks**

*Coke, Diet Coke and Sprite*

**\$3.75 each**

### **All Natural Beverages**

*Including Superfood, Protein and Smoothies*

**\$7.00 each**

### **Iced Tea**

**\$19.00 per pitcher**

### **Strawberry Lemonade**

**\$19.00 per pitcher**

### **Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee**

### **& Assorted Hot Teas**

**\$65.00 per gallon**

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## ***Hosted Bar***

Beer, Liquor and Wine  
Bartender Fee is \$30 per hour

### **Bottled Beer**

*Budweiser \$6*  
*Bud Light \$6*  
*Heineken \$7*  
*Alaskan Amber \$7*  
*Corona Light \$7*

### **Liquor**

*Smirnoff Vodka \$7*  
*Beefeaters Gin \$7*  
*Bacardi Silver Rum \$7*  
*Canadian Club Whiskey \$7*  
*Jim Beam Bourbon \$7*  
*J&B Scotch \$7*  
*Sauza Gold Tequila \$7*

### **Wine**

#### ***White***

##### ***Chardonnay***

*14 Hands (WA) \$29*  
*Apex II (WA) \$37*  
*Powers (WA) \$34*

##### ***Varietals***

*Columbia Riesling (WA) \$28*  
*Waterbrook Rose (WA) \$28*  
*Vin Du Lac Sauvignon Blanc (WA) \$28*  
*Horse Heaven Sauvignon Blanc (WA) \$28*

#### ***Reds***

##### ***Cabernet***

*14 Hands (WA) \$29*  
*Louis Martini (WA) \$34*  
*Nelms Road (WA) \$42*

##### ***Merlot***

*14 Hands (WA) \$29*  
*Powers (WA) \$34*  
*Nelms Road (WA) \$42*

##### ***Varietals***

*Terra Blanca Syrah (WA) \$34*  
*Firesteed Pinot Noir (OR) \$42*

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## ***Hosted Premium Bar***

*Beer, Liquor and Wine*  
*Bartender Fee is \$30 per hour*

### **Bottled Beer**

*Budweiser \$6*  
*Bud Light \$6*  
*Heineken \$7*  
*Alaskan Amber \$7*  
*Corona Light \$7*

### **Liquor**

*Stolichnaya Vodka \$8*  
*Tanqueray Gin \$8*  
*Bacardi Silver Rum \$7*  
*Crown Royal Whiskey \$8.50*  
*Makers Mark Bourbon \$8*  
*Dewers Scotch \$8*  
*Sauza Hornitos Tequila \$9*

### **Wine**

#### ***White***

##### ***Chardonnay***

*14 Hands (WA) \$29*  
*Apex II (WA) \$37*  
*Powers (WA) \$34*

##### ***Varietals***

*Columbia Riesling (WA) \$28*  
*Waterbrook Rose (WA) \$28*  
*Vin Du Lac Sauvignon Blanc (WA) \$28*  
*Horse Heaven Sauvignon Blanc (WA) \$28*

#### ***Reds***

##### ***Cabernet***

*14 Hands (WA) \$29*  
*Louis Martini (WA) \$34*  
*Nelms Road (WA) \$42*

##### ***Merlot***

*14 Hands (WA) \$29*  
*Powers (WA) \$34*  
*Nelms Road (WA) \$42*

##### ***Varietals***

*Terra Blanca Syrah (WA) \$34*  
*Firesteed Pinot Noir (OR) \$42*

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## **Cash Bar**

*Beer, Liquor and Wine*  
*Bartender Fee is \$30 per hour*

### **Bottled Beer**

*Budweiser \$6.50*  
*Bud Light \$6.50*  
*Heineken \$7.50*  
*Alaskan Amber \$7.50*  
*Corona Light \$7.50*

### **Liquor**

*Smirnoff Vodka \$8*  
*Beefeaters Gin \$8*  
*Bacardi Silver Rum \$8*  
*Canadian Club Whiskey \$8*  
*Jim Beam Bourbon \$8*  
*J&B Scotch \$8*  
*Sauza Gold Tequila \$8*

### **Wine**

*14 Hands Chardonnay \$9*  
*Waterbrook Rose \$9*  
*14 Hands Cabernet \$9*  
*14 Hands Merlot \$9*

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## ***Premium Cash Bar***

*Beer, Liquor and Wine*  
*Bartender Fee is \$30 per hour*

### **Bottled Beer**

*Budweiser \$6.50*  
*Bud Light \$6.50*  
*Heineken \$7.50*  
*Alaskan Amber \$7.50*  
*Corona Light \$7.50*

### **Liquor**

*Stolichnaya Vodka \$8*  
*Tanqueray Gin \$8*  
*Bacardi Silver Rum \$8*  
*Crown Royal Whiskey \$8.50*  
*Makers Mark Bourbon \$8*  
*Dewers Scotch \$8*  
*Sauza Hornitos Tequila \$9*

### **Wine**

*Apex II Chardonnay \$10*  
*Waterbrook Rose \$9*  
*Louis Martini Cabernet \$10*  
*Sagelands Merlot \$10*

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