

Executive Meeting Package

(Minimum of 15 people)

Breakfast

assorted fresh bakery items
granola, yogurt, seasonal fruit, orange and cranberry juice
Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

Premium Executive - add buffet style scrambled eggs with cheese and scallions, bacon, sausage and breakfast potatoes - \$11.00 per person

Mid-Morning Refresh

Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

Executive Working Lunch Buffet

Seattle's Best® regular and decaffeinated coffee with freshly brewed ice tea

-Choose One-

Simply Northwest

assorted rustic breads with butter
wild greens salad with balsamic vinaigrette
lemon roasted chicken
grilled salmon fillet shallot dill butter
choose a side; herb red potatoes **OR** vegetable quinoa
fresh seasonal vegetables
chef's choice dessert

Broadway Deli

wild greens salad with house vinaigrette
house made potato salad
assortment of deli meats and cheeses
sandwich toppings, condiments, assorted fresh breads
gourmet chocolate brownies

Urban BBQ

braised pulled pork with bbq sauce
southern style slaw
jimmy's baked beans
rolls and slider buns
house made sweet potato chips
lemon citrus bars

Little Italy

classic caesar salad
assorted rustic bread with garlic butter
chicken marsala
baked sausage ziti pasta
fresh seasonal vegetables
tiramisu

Southwest Style

corn tortilla chips with pico de gallo
southwest chopped salad
grilled chicken and strip steak
cheddar cheese, sour cream, salsa
warm flour tortillas (gf corn available)
black beans and spanish rice
sopapillas with honey

Meatless in Seattle

baby spinach, berries & goat cheese salad
quinoa cakes, tomato cumin jam
herb pesto pasta with tofu
seasonal roasted vegetables
chef's choice dessert

Afternoon Refresh

choose 1 from the selection below

chef's gourmet chex mix, sweet & savory popcorn, chilled veggies & dip, assorted cookies

\$66.00 per person

***All Day Beverage Package - add assorted coke, diet coke, sprite,
natural soda, bottled still water, bottled sparkling water - \$6.00 per person***

Breakfast Buffet

Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®, orange and cranberry juices

First Hill Continental

(Minimum of 10 people)

fresh seasonal fruit
chef's house baked cinnamon coffee cake
individual assorted yogurt cups [gf]
organic granola with 2% and non-fat milk
\$24.95 per person

Broadway Continental

(Minimum of 10 people)

fresh seasonal fruit
assorted fresh bakery items
\$21.95 per person

Silver Cloud Buffet

(Minimum of 15 people)

assorted fresh bakery items
scrambled eggs with cheddar cheese, scallions
choice of bacon **OR** chicken apple sausage **OR** ham
signature breakfast potatoes, assorted fresh seasonal fruit
\$29.95 per person

A Healthy Start

(Minimum 10 people)

greek yogurt [gf], dried fruit & nuts, honey
hard boiled eggs & sea salt
grapefruit and orange citrus salad
nutella and grain bagels
\$22.75 per person

The European

(Minimum 10 people)

artisan cheese selection
shaved ham, genoa salami, prosciutto
sliced cucumbers and tomato, seasonal fruit
rustic rolls, mustards, butter, organic honey, jam
\$26.75 per person

Buffet Enhancements

items may be added to any breakfast buffet selection listed above, not available ala carte

biscuits and country gravy
\$5.50 per person

quiche lorraine
\$6.50 per person

yogurt cups [gf]
\$3.50 per person

assorted bagels & cream cheese
\$4.50 per person

hard boiled eggs
\$18.00 dozen

assorted bagels with smoked
salmon cream cheese
\$6.50 per person

brioche french toast
\$6.50 per person

ham and swiss wellington
\$8.00 per person

chocolate dipped strawberries
\$35.00 per dozen

Plated Breakfast

-pre order entrée selection-

fresh bakery, breakfast potatoes, orange juice
Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

select one entree from the following

Madison Breakfast

scrambled eggs with chive
choice of bacon **OR** chicken apple sausage **OR** ham
\$19.75 per person

Baked Wellington

eggs and smoked ham **OR** vegetable with swiss cheese
with a black pepper gravy
seasonal fresh fruit
\$22.50 per person

Brioche French Toast

with apple, golden raisin compote, cinnamon butter
\$19.00 per person
with bacon or chicken apple sausage add \$4.00

Hollywood Benedict

tomato, avocado, poached egg, hollandaise sauce
\$22.00 per person

Eggs Benedict

poached eggs with canadian bacon and english muffin
topped with hollandaise sauce
\$24.00 per person
with smoked salmon \$27.00 per person with dungeness crab \$29.00 per person

Quiche, Frittata, & Strata

quiche lorraine
bacon and swiss cheese
\$20.50 per person

baked egg & sausage strata
pork sausage, onions, peppers
cheddar cheese
\$23.25 per person

frittata
egg whites, asparagus, mushroom,
onion, tomato
\$22.00 per person

Refreshments & Breaks

minimum order 10 ppl.

Bake Shop

freshly baked cookies, gourmet brownies and lemon bars
assorted sodas or chilled milk
\$11.00 per person

The Bistro

domestic and imported cheeses
seasonal fruit and berries
gourmet crackers and baguette bread
assorted sodas
\$15.00 per person

South of the Border

house made tortilla chips
served with Pico de gallo and chipotle ranch
house made sopapillas with honey
citrus cooler
\$13.00 per person

On the Lighter Side

vegetable crudités
house made hummus and tortilla chips
mixed nuts
natural sodas and mineral water
\$14.00 per person

Candy Counter

assorted candy shop display
\$7.00 per person

Gourmet Popcorn, Pretzel, Chex mix

sweet, savory, salty, pretzels, Chex mix
\$9.00 per person

Assorted Snacks

specific amounts required for items sold by the each

candy bars

\$3.50 each

granola bars and energy bars

\$3.75 each

assorted whole fruit

\$2.75 per piece

freshly baked cookies and gourmet brownies

*dark chocolate chunk, white macadamia nut and heath bar toffee
chocolate fudge brownies*

\$28.00 per dozen

gourmet chips or POP chips

individual bags

\$4.00 per person

jumbo pretzels

with gourmet mustards

\$4.50 per person

Beverages

**assorted coke, diet coke, sprite,
natural soda, bottled still water, bottled sparkling water**
\$ 3.75 each

assorted individual juices
\$3.50 each

Thomas Kemper Root beer or Reed's Ginger Beer
\$4.00 each

Red Bull® energy drinks
\$4.00 each

freshly brewed iced tea
\$15.00 per carafe

sparkling punch
\$25.00 per gallon
(alcohol free)

sparkling "alcohol free" apple cider
\$15.00 per bottle

assorted juices
apple, orange, grapefruit, cranberry
\$20.00 per carafe

rosemary lemonade
\$27.00 per gallon

Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®
\$65.00 per gallon
(minimum of 3 gallons required)

The Boardroom Package

(maximum of 12 people)
includes set-up with notepads, pens and hard candies

\$50.00 per person

Breakfast

Choose 1; assorted pastries and muffins

OR

chef's house baked cinnamon coffee cake
seasonal fresh fruit, orange and cranberry juice

Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

mid- morning refreshment break

Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

Plated Lunch Entrée

served with freshly brewed iced tea

-pre order from the following, exact entrée counts required-

Shrimp Louie Salad

bay shrimp, black olives, tomato,
egg, mozzarella, romaine
louie dressing

Grilled Chicken Caesar

fresh hearts of romaine, parmesan cheese and
focaccia croutons
[veg available]

Simple Grilled Salmon

lemon, garlic, olive oil
herb wild rice, seasonal vegetables

Roasted Turkey Club

house roasted turkey, bacon, swiss, toasted
sour dough bread, with fresh fruit

Pasta Bolognese

sausage, beef, tomato cream sauce, pappardelle
pasta, roasted tomatoes, asiago and parmesan

Quinoa & Chickpea Cakes

two house made cakes, tomato cumin jam,
chimichurri sauce, pine nuts, vegetables
[veg, v, gf available]

*All Day Beverage Package - add assorted coke, diet coke, sprite,
natural soda, bottled still water, bottled sparkling water - \$6.00 per person*

Luncheon Buffet

(Minimum of 15 persons)

Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

Simply Northwest

assorted rustic breads with butter
washington greens salad, apple vinaigrette
lemon roasted chicken
salmon fillet shallot herb butter
herb red potatoes **OR** quinoa
fresh seasonal vegetables
chef's choice dessert
\$38.00 per person

Southwest Style

corn tortilla chips with pico de gallo
southwest chopped salad
chicken and strip steak or [tofu available]
cheddar cheese, sour cream, salsa, guacamole
warm flour tortillas (gf corn available)
black beans and spanish rice
sopapillas with honey
\$37.00 per person

Broadway Deli

wild greens salad with house vinaigrette
house made potato salad
assorted deli meats, cheeses
assorted breads & accompaniments
freshly baked brownies
\$30.00 per person

Little Italy

classic caesar salad
rustic bread with garlic butter
chicken marsala
baked sausage ziti pasta
fresh seasonal vegetables
tiramisu
\$33.00 per person

Soup & Salad

soup du jour
~choose 1 salad~
classic ceasar
spinach salad with balsamic vinaigrette
wild greens salad with house vinaigrette
assorted rustic breads and butter
brownies or lemon bars
\$25.00 per person

Meatless in Seattle

baby spinach, berries & goat cheese salad
quinoa cakes, tomato cumin jam
herb pesto pasta with tofu
seasonal roasted vegetables
fresh baked cookies
\$28.00 per person

Urban BBQ

braised pulled pork with bbq sauce
southern style slaw
jimmy's baked beans
rolls and slider buns
house made sweet potato chips
lemon citrus bar
\$35.00 per person

Far East

chilled yakisoba salad, red curry dressing
marinated teriyaki chicken
sesame broccoli beef
steamed white rice
seasonal stir fry vegetables
chef's assorted desserts
\$35.00 per person

Plated Lunches

lunch portions apply

enjoy assorted rustic breads with sweet cream butter,
Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

*please choose the same starter for all guests, choice of **two** entrees, vegetarian option available as third choice. Highest priced entrée applies to all entrées.*

Starters

(choose one of the following)

Classic Ceasar

romaine, croutons, Caesar dressing,
parmesan cheese

Baby Spinach

baby spinach, goat cheese, red onions,
cherry tomatoes, balsamic vinaigrette

The Wedge

iceberg lettuce, bleu cheese,
roasted tomato, bacon

Wild Greens

sliced apples, cranberries, blue cheese,
walnuts with an apple vinaigrette

Entrees

(Choice of two)

Lemon Roasted Chicken

served with garlic mashed potatoes,
seasonal vegetables
\$24.95 per person

Pasta Bolognese

italian sausage, ground beef, tomato cream
sauce, pappardelle pasta
roasted tomatoes, parmesan cheese
\$21.95 per person

Northwest Salmon Fillet

shallot herb butter served
herb rice pilaf, seasonal vegetables
\$26.50 per person

Quinoa & Chickpea Cakes *[veg,v]*

two house made cakes, tomato cumin jam,
chimichurri sauce, pine nuts, braised greens,
vegetables
\$23.95 per person
[gf available pre-order]

Crab stuffed Prawns

three crab stuffed prawns, white wine, lemon
butter sauce, herb rice pilaf,
seasonal vegetables
\$28.95 per person

Beef Tenderloin

mushroom demi-glace, garlic mashed
potatoes, seasonal vegetables
\$34.95 per person

Plated Lunches Desserts

(choice of one)

Tiramisu

espresso drenched cake, mascarpone cheese & cocoa

Chocolate Truffle Torte

berry coulis, shaved dark chocolate
{gluten free}

New York Style Cheesecake

choose from salted caramel sauce or mixed berry sauce

Lemon Citrus Cake

layered lemon cake and citrus custard filling

Sorbet & Berries

chef selection of sorbet, fresh berries
{gluten free}

Brie Cheese and Fruit plate

brie cheese, berries, melon
{gluten free}

Hors d'oeuvres *Chilled*

Caprese Skewers
with balsamic glaze
\$24 per dozen

Avocado, Spicy Shrimp Deviled Eggs
\$28 per dozen

Thai Vegetable Spring Rolls
with sweet thai chili sauce
\$28 per dozen

Smoked Salmon Crustini
whipped dill and caper cream cheese
\$28 per dozen

Southern Pimento Cheddar Cheese Dip
assorted artisan crackers
\$22
(serves 12)

Hummus and Olive Tapenade
house made tortilla chips (gf) and grilled pita
\$20
(serves 12)

Bacon Wrapped Dates
stuffed with goat cheese
\$22 per dozen

Classic Jumbo Prawns
with chilled cocktail sauce
-market price

Chilled Snow Crab Claws
cocktail sauce, lemon, hot sauce
-market price

Hors d'oeuvres

Warm

Fig & Goat Cheese tartlets
\$28 per dozen

Quinoa Cakes [veg,v]
\$26 per dozen

Caramelized Onion Tartlets
\$26 per dozen

Spanakopita
\$ 26 per dozen

Sweet Crab Cakes
with lemon caper aioli
\$32 per dozen

Beef & Bleu Crustini
\$30 per dozen

Salmon Cakes
red pepper aioli sauce
\$28 per dozen

Thai Chicken Satay
with peanut sauce
\$26 per dozen

Crab and Artichoke Dip
house made corn tortilla chips (gf) and crostini
\$96
(serves 12)

Sliders & Shooters

(priced by the each, minimum order 1 dozen per)

Sliders

\$ 3.00 each

Bourbon Onion Beef

Rueben

Salmon

BBQ Pulled Pork

Buffalo Chicken

Shooters

\$2.25 each

Spicy Shrimp

Chilled Gazpacho Soup

Yearling Oyster

Veggie Crudité

Mac & Cheese

Displays

(all platters serve 20 people)

Shrimp, Snow Crab Claws, Oyster Display

jumbo shrimp, snow crab claws, fresh
oysters, assorted sauces, lemon
\$280.00 each

Grilled and Chilled Vegetables

an array of grilled and raw vegetables
assorted dipping sauces
\$125.00 each

Antipasto Tray

cured meats, roasted peppers, greek olives,
marinated mozzarella
artichoke hearts and mushrooms
\$180.00 each

Exotic Fruit Display

assorted tropical and domestic fruits
\$140.00 each

Bounty of the Sea

jumbo shrimp, snow crab claws,
fresh oyster, poached and chilled whole
salmon, assorted sauces,
lemon, seaweed salad
\$325.00 each

Imported and Domestic Cheeses

assorted artisan crackers & crostini
fig jam and local honey
\$175.00 each

Smoked Salmon

capers, red onion, cream cheese,
gourmet crackers
\$225.00 each

Plated Dinners

enjoy assorted rustic breads with sweet cream butter
Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

*Please choose same starter for all guests, **choice of two entrees**, vegetarian option available as third choice. Highest priced entrée applies to all entrées.*

Starters

(Choice of one)

Caesar Salad

hearts of romaine, parmesan cheese
and foccacia croutons

Wild Greens Salad

sliced apples, cranberries, blue cheese,
walnuts with an apple vinaigrette

Wedge Salad

iceberg greens, bleu cheese,
bacon, roasted tomato

Spinach Salad

baby spinach, goat cheese, red onions,
cherry tomatoes, balsamic vinaigrette

Entrees

(Choice of two, steaks are prepared medium)

Beef Tenderloin

mushroom demi-glace, mashed
potatoes, seasonal vegetables
\$43.00 per person

Northwest Salmon

shallot herb butter, wild rice pilaf,
fresh seasonal vegetables
\$38.00 per person

Top Sirloin Steak

red wine demi-glace,
herb roasted potatoes
fresh seasonal vegetables
\$36.00 per person

Lemon Roasted Chicken

white wine, tomato, lemon sauce,
garlic mashed potatoes
fresh seasonal vegetables
\$36.00 per person

DUOS

(choose 1 from each category to create a combination plate - exact counts required)
\$68.00 per person

From the Waters

crab stuffed prawns, grilled salmon, seared scallops

From the Range

top sirloin, roasted lemon chicken, beef tenderloin

Plated Dinners Desserts

(Choice of one)

Tiramisu

espresso drenched cake, mascarpone cheese & cocoa

Chocolate Truffle Torte

berry coulis, shaved dark chocolate
{gluten free}

New York Style Cheesecake

choose from salted caramel sauce or mixed berry sauce

Lemon Citrus Cake

layerd lemon cake and citrus custard filling

Sorbet & Berries

chef selection of sorbet, fresh berries
{gluten free}

Brie Cheese and Fruit plate

brie cheese, berries, melon
{gluten free}

Buffet Dinners

(minimum of 20 persons)

two entrees \$56.00 per person
three entrees \$76.00 per person

enjoy assorted rustic breads with sweet cream butter
Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

Starters & Appetizers

(Choice of two)

Caesar Salad

hearts of romaine, parmesan cheese and
focaccia croutons

Wild Greens Salad

sliced apples, cranberries, blue cheese, walnuts,
apple vinaigrette

Chopped Bleu Salad

iceberg lettuce, crumbled bleu cheese,
candied bacon, tomato, bleu cheese dressing

Spinach Salad

baby spinach, goat cheese, red onions, cherry
tomatoes, balsamic vinaigrette

Antipasto Tray

grilled marinated vegetables
and cured meats

Assorted Domestic Cheeses

assorted cheese with dried fruit and nuts
gourmet crackers

Accompaniments

(Choice of two)

braised brussel sprouts

grilled asparagus (in season)

roasted assorted vegetables

herb wild rice

garlic mashed potatoes

herb and vegetable quinoa

Entrée Selections

Lemon Roasted Chicken

white wine, tomato, lemon sauce

Northwest Salmon

shallot herb butter

Beef Tenderloin

mushroom demi-glace

Roasted Pork Loin

roasted red pepper and caper relish

Wild Mushroom Ravioli

wilted kale, tomatoes, onions,
brown butter sauce

Sweet Finishes Selections

(Choice of two, or 1 display)

Tiramisu

espresso drenched cake, mascarpone cheese & cocoa

Chocolate Truffle Torte

berry coulis, shaved dark chocolate
{gluten free}

New York Style Cheesecake

choose from salted caramel sauce or mixed berry sauce

Lemon Citrus Cake

layerd lemon cake and citrus custard filling

Brie Cheese and Fruit plate

brie cheese, berries, melon
{gluten free}

OR

Dessert Displays

(choice of one)

Chef Selection of Assorted Mini Petit Fours

Or

Gourmet Brownies, Cookies, and Biscotti

Family Style

Lunch or Dinner

available for groups up to 15

Includes Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

The Italian

classic caesar salad
rustic bread with garlic butter
roasted vegetables
classic pasta bolognese
tiramisu
\$38 per person

Southwest Style

chips and pico de gallo
southwest chopped salad
grilled chicken
cheddar cheese, sour cream, salsa,
warm flour tortillas (gf corn available)
black beans and spanish rice
citrus lemon squares
\$30 per person

Simply Northwest

baked salmon with herb butter
wild greens, balsamic vinaigrette
seasonal vegetables
rosemary roasted fingerling potatoes
bread pudding with fresh crème
\$42 per person

Home-style Classic

classic fried chicken
mashed potatoes, country gravy
french green beans
biscuits and honey butter
cheesecake with berry coulis
\$32 per person

Bar Selections

bar set up fee of \$150.00 will apply

House Bar

Svedka Vodka - Seagram's Gin - Bacardi Light Rum
Sauza Gold Tequila - Jim Beam Bourbon - J&B Scotch - Christian Brothers Brandy
Hosted: \$7.50 per drink
No Host: \$8.50 per drink

Premium Bar

Stolichnaya Vodka - Tanqueray Gin - Captain Morgan's Rum
Sauza Hornitos Tequila - Canadian Club Whiskey - Maker's Mark Bourbon
Dewar's White Label Scotch - Courvoisier Cognac
Hosted: \$9.00 per drink
No Host: \$10.50 per drink

Deluxe Bar

Grey Goose Vodka - Bombay Sapphire Gin- Myers Dark Rum
Aha Toro Blanco Tequila - Crown Royal Whiskey - Knob Creek Bourbon
Chivas Regal 12 year Scotch - Hennessy Cognac
Hosted: \$10.00 per drink
No Host: \$11.50 per drink

Cordials

Kahlua – Baileys – Amaretto
Grand Marnier
Hosted: \$9.00 per drink
No Host: \$10.50 per drink

Northwest Microbrews

Hosted: \$6.00 per bottle
No Host: \$6.75 per bottle

Domestic Bottled Beer

Hosted: \$5.50 per bottle
No Host: \$6.25 per bottle

Imported Bottled Beer

Hosted: \$6.25 per bottle
No Host: \$7.00 per bottle

House Red & White Wine

No Host: 8.50 per glass

Premium Red & White Wine

No Host: 10.50 per glass

Deluxe Red & White Wine

No Host: 11.50 per glass

Red or White Sangria

\$35.00 a gallon

Wine Selections

[selections subject to change]

White Wine

Sparkling Wine

Canals & Nuboila Cava, Spain	\$35.00
Dom. Michelle, Brut Rose, Columbia Valley, WA	\$45.00
Veuve Clicquot, Champagne, France	\$95.00

Pinot Gris/Grigio

Oak Leaf, Napa, CA	\$27.00
Lone Birch, Yakima Valley, WA	\$35.00

Sauvignon Blanc

La Capra, West Cape, ZA	31.00
Sonoris, Horse Haven Hills, WA	\$38.00

Chardonnay

Oak Leaf, Napa, CA	\$27.00
Sagelands, Columbia Valley, WA	\$31.00
Chalone Vineyards, Monterey, CA	\$43.00
Browne Family, Walla Walla, WA	\$60.00

Red Wine

Pinot Noir

Coastal Vines, Sonoma, CA	\$27.00
Christopher Michael, Willamette Valley, OR	\$35.00
J. Scott, Willamette Valley, OR	\$51.00

Merlot

Oak Leaf, Napa, CA	\$27.00
Sagelands, Columbia Valley, WA	\$31.00
Kestrel, Yakima Valley, WA	\$50.00

Cabernet Sauvignon

Oak Leaf, Napa, CA	\$27.00
Sagelands, Columbia Valley, WA	\$31.00
Paso Creek, Coastal, CA	\$40.00
Sterling, Central Coast, CA	\$45.00
Canoe Ridge Reserve, Horse Heaven Hills, WA	\$51.00

Malbec

Red Diamond, Mendoza Valley	\$35.00
Sagelands, Walla Walla, WA	\$40.00

Champagne Punch

\$35.00 per gallon

Celebration Brunch Buffets

brunch packages include Seattle's Best® regular and decaffeinated coffee, and assorted Chado High Teas®

City Classic

(minimum 20 guests)

\$38.00

assorted baked muffins and pastries
biscuits and country sausage gravy
scrambled eggs with scallions
smoky bacon
house breakfast potatoes
salmon with herb lemon butter
wild greens salad, house vinaigrette
seasonal fresh fruit
assorted petite-fours

Madison Park

(minimum 30 guests)

\$44.00

assorted baked muffins and pastries
seasonal fresh fruit
house breakfast potatoes
classic eggs benedict
smoky bacon
roasted lemon chicken
chilled herb quinoa salad
wild greens salad, house vinaigrette
seasonal roasted vegetables
chocolate dipped strawberries
citrus lemon bars and chocolate brownies

The Royal

(minimum 30 guests)

\$58.00

assorted baked muffins, pastries, and rolls
avocado spicy shrimp deviled eggs
chocolate dipped strawberries
rustic antipasto display
classic eggs benedict **or** baked vegetable frittata
house breakfast potatoes
classic caesar salad
chilled herb quinoa salad
grilled salmon with herb lemon butter
filet of beef tenderloin, mushroom demi
seasonal roasted vegetables
seasonal exotic and winter fruits
chef's assorted mini desserts

Holiday Celebrations

Fall and Winter 2016

(minimum 20 guests)

Seasons of the Northwest

assorted rustic breads with sweet butter
artisan cheeses and assorted crackers
washington winter greens salad
top sirloin beef with mushroom demi-glace
salmon with a shallot herb butter
roasted butternut squash quinoa
fresh seasonal vegetables
chef's house made bread pudding with fresh crème

\$ 56.00 per person

Northern Lights

freshly baked rolls with butter
washington winter greens salad
hot crab and artichoke dip
glazed honey ham
roasted turkey with gravy
yukon gold & sweet potato gratin **or** garlic mashed potatoes
seasonal vegetables **or** classic green bean casserole
chef's house made bread pudding with fresh crème

assorted petite fours

\$ 62.00 per person

Winter Wonderland

freshly baked rolls with butter
chilled prawns with house cocktail sauce
wild mushroom tartlets
classic caesar salad
winter fruit salad
beef tenderloin with blue cheese crust red wine demi-glace
crab cakes with caper white wine butter sauce
roasted butternut squash quinoa
seasonal vegetables
chocolate dessert display
warm pear apple crisp with fresh crème

\$71.00 per person

Specialty Stations

(additional staff charges apply for carving)

Hand Carved by our Culinary Team

(serves 20-25)

Prime Rib Roast

\$375.00 each

Roasted Turkey

\$200.00 each

Pork Loin

\$215.00

Kurobuta Ham

\$250.00 each

Specialty Dessert Reception

(selections subject to change - minimum orders apply)

Assorted Petit Fours

by the dozen \$24.00

Dessert Shooters

\$2.50 each

(minimum order 10 per selected flavor)

strawberry shortcake

mocha chocolate mousse

lemon meringue

apple cinnamon crisp

Dessert Bites

order by the dozen

chocolate brownie \$15.00

lemon citrus bars \$12.00

berry crumble bars \$18.00

cheese cake bites \$25.00

mini crème brulee \$25.00

assorted mini macarons \$18.00

Sparkling Wines & Champagne

see menu selection

Dessert Wine, Port, Sherry, Brandy

see menu selection

Wine Reception

-available for hosted events only-

\$8.00 per glass

choose from the following wine varietal selections

White Wine

Pinot Grigio, Estrella, Napa, CA
Chardonnay, Estrella, Napa, CA
White Wine Non-Alcoholic

Red Wine

Pinot Noir, Costal Vines, Sonoma, CA
Merlot, Estrella, Napa, CA
Cabernet Sauvignon, Estrella, Napa, CA

***wine list subject to change**

\$10.00 per glass

choose from the following wine varietal selections

White Wine

Cava, Canals & Nuboila Brut, Spain
Pinot Gris, Christopher Michael, Willamette Valley, OR
Sauvignon Blanc, Root: 1, Maipo Valley, NZ
Chardonnay, Sagelands Vineyards, Columbia Valley, WA

Red Wine

Pinot Noir, Christopher Michael, Willamette Valley, OR
Merlot, Sagelands, Columbia Valley, WA
Cabernet Sauvignon, Paso Creek, Nappa, CA
Malbec, Red Diamond, Mendoza Valley, ARG



\$26.00 per person

Import and Domestic Cheeses
artisan crackers, local honey, jam
Antipasto Display
assorted gourmet mustards and sauces
Assorted Rustic Breads
vintage olive oil and balsamic vinegar