

## ***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***

*A customary 20% taxable service charge and 9.6% sales tax will be added. Prices subject to change without notice.*

## ***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*

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}

## ***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*