Brunch Buffet

INCLUDES:
Seattle’s Best® regular & decaffeinated coffee
assorted Chado High Tea®, iced tea
orange & cranberry juice
Minimum of 20 people

**CITY CLASSIC $46.00 PER PERSON**
assorted muffins, pastries, biscuits, country sausage gravy, scrambled eggs, bacon, Jimmy’s breakfast potatoes, salmon with lemon herb butter, wild green salad with house vinaigrette, seasonal fruit, assorted petit fours

**MADISON PARK $53.00 PER PERSON**
assorted baked muffins, pastries, seasonal fruit, Jimmy’s breakfast potatoes, classic eggs benedict, bacon, lemon roasted chicken, chilled herb quinoa salad, wild green salad with house vinaigrette, seasonal roasted vegetables, chocolate dipped strawberries, citrus lemon bars, chocolate brownies

**THE ROYAL $70.00 PER PERSON**
assorted baked muffins, pastries, rolls, spicy avocado & shrimp deviled eggs, chocolate dipped strawberries, rustic antipasto display, classic eggs benedict, baked vegetable frittata, Jimmy’s breakfast potatoes, classic caesar salad, chilled herb quinoa salad, grilled salmon with herb lemon butter, filet of beef tenderloin, mushroom demi-glace, seasonal roasted vegetables, seasonal exotic fruits, chef’s assorted mini desserts

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**A CUSTOMARY 23% TAXABLE SERVICE CHARGE (14% DISTRIBUTED TO SERVICE PERSONNEL, 9% RETAINED BY HOTEL TO OFFSET ADMINISTRATIVE COSTS) PLUS APPLICABLE SALES TAX WILL BE APPLIED TO ALL PRICING. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**
Breakfast Buffet

Includes:
Seattle's Best® regular & decaffeinated coffee
assorted Chado High Tea®, iced tea
orange & cranberry juice
Minimum of 10 people

**FIRST HILL CONTINENTAL $26.95 PER PERSON**
fresh seasonal fruit, chef’s house baked cinnamon coffee cake, individual assorted yogurt cups {gf}, organic granola, 2% & nonfat milk

**BROADWAY CONTINENTAL $23.95 PER PERSON**
fresh seasonal fruit & assorted fresh bakery items

**A HEALTHY START $27.95 PER PERSON**
greek yogurt {gf}, dried fruit & nuts, honey, hard boiled eggs with sea salt, grapefruit - orange citrus salad, grain bagels with Nutella

Minimum of 15 people

**SILVER CLOUD BUFFET $34.95 PER PERSON**
assorted fresh bakery items, scrambled eggs, choice of two breakfast meats; bacon, chicken apple sausage, ham, Jimmy’s breakfast potatoes, assorted fresh seasonal fruit

**PREMIUM BREAKFAST $44.95 PER PERSON**
assorted fresh bakery items, scrambled eggs, deviled eggs, choice of two breakfast meats: bacon, chicken apple sausage, ham, Jimmy’s breakfast potatoes, french toast with berries & whipped cream, biscuit bar including: homemade biscuits, butter & jam

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Buffet Enhancements
items may be added to any breakfast buffet selection

BISCUITS & 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 per dozen
BRIOCHÉ FRENCH TOAST $6.50 per person
HAM & SWISS WELLINGTON $8.00 per person
CHOCOLATE DIPPED STRAWBERRIES $35.00 per dozen
ASSORTED BAGELS WITH SMOKED SALMON CREAM CHEESE $6.50 per person

À La Carte Breakfast Items

CITRUS FRUIT SALAD $8.00 PER PERSON
cantaloupe, honeydew melon, strawberries, orange, grapefruit, tossed in lavender honey, fresh mint

SALMON & LOX $15.00 PER PERSON
salmon lox, bagels, cream cheese, red onions, capers, tomatoes

BISCUIT BAR $8.00 PER PERSON
minimum 6 people
homemade biscuits, jam, butter

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Plated Breakfast

Includes:

- Fresh bakery items
- Choice of: breakfast potatoes or seasonal fruit cup
- Seattle's Best® regular & decaffeinated coffee
- Assorted Chado High Tea®
- Orange & cranberry juice
**Entrées select two**

**MADISON BREAKFAST $24.00 PER PERSON**
scrambled eggs, choice of protein: bacon, chicken apple sausage or ham

**BAKED WELLINGTON $27.00 PER PERSON**
choice of: smoked ham & egg or vegetable with swiss cheese & egg.
black pepper gravy, seasonal fresh fruit

**BRIOCHÉ FRENCH TOAST $23.00 PER PERSON**
served with apple & golden raisin compote, cinnamon butter
*add choice of meats: bacon, chicken apple sausage or ham at $4.00 per person*

**HOLLYWOOD BENEDICT $27.00 PER PERSON**
poached eggs, tomato, avocado, topped with hollandaise sauce

**EGGS BENEDICT $29.00 PER PERSON**
poached eggs with canadian bacon on english muffin, topped with hollandaise sauce

**SMOKED SALMON EGGS BENEDICT $33.00 PER PERSON**
poached eggs with smoked salmon on english muffin, topped with hollandaise sauce

**DUNGENESS CRAB EGGS BENEDICT $35.00 PER PERSON**
poached eggs with dungeness crab on english muffin, topped with hollandaise sauce

**QUICHE LORRAINE $25.00 PER PERSON**
eggs, bacon, swiss cheese

**BAKED EGG & SAUSAGE STRATA $28.00 PER PERSON**
eggs, pork sausage, onions, peppers, cheddar cheese

**Frittata $27.00 PER PERSON**
egg whites, asparagus, mushroom, onion, tomato

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Dinner Buffet

INCLUDES:

assorted rustic bread with sweet cream butter
Seattle's Best® regular & decaffeinated coffee
assorted Chado High Tea®, iced tea
Minimum of 20 people

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<tr>
<th>TWO ENTRÉES $64.00</th>
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Starters

**CAESAR SALAD**
hearts of romaine, parmesan cheese, foccacia croutons, caesar dressing

**CHOPPED BLEU SALAD**
iceberg lettuce, crumbled bleu cheese, candied bacon, tomato, bleu cheese dressing

**WILD GREENS SALAD**
sliced apples, cranberries, bleu cheese, walnuts, apple vinaigrette

**SPINACH SALAD**
spinach, goat cheese, red onions, cherry tomatoes, balsamic vinaigrette

**ANTIPASTO TRAY**
grilled marinated vegetables, cured meats

**ASSORTED DOMESTIC CHEESES**
assorted cheese with dried fruit & nuts, gourmet crackers

*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*
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Entrées

LEMON ROASTED CHICKEN
white wine, tomato, lemon sauce

BEEF TENDERLOIN
mushroom demi-glace

NORTHWEST SALMON
shallot herb butter

ROASTED PORK LOIN
roasted red pepper & caper relish

WILD MUSHROOM RAVIOLI
wilted kale, tomatoes, onions, brown butter sauce

Accompaniments

BRAISED BRUSSEL SPROUTS

GRILLED ASPARAGUS (SEASONAL)

ROASTED ASSORTED VEGETABLES

HERB WILD RICE

GARLIC MASHED POTATOES

HERB & VEGETABLE QUINOA
Sweet Finishes

**Tiramisu**
espresso drenched cake, mascarpone cheese & cocoa

**Chocolate Truffle Torte**
berry coulis, shaved dark chocolate {gf}

**New York Style Cheesecake**
salted caramel or mixed berry sauce

**Brie Cheese and Fruit Plate**
brie cheese, berries, melon {gf}

**Mini Petit Fours**
chef’s assortment of flavors

**Brownies, Cookies, Biscotti**
freshly baked

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Plated Dinner

Incl udes:

assorted rustic bread with sweet cream butter
Seattle’s Best® regular & decaffeinated coffee
assorted Chado High Tea®, iced tea
Starters  select one

CLASSIC CAESAR
romaine, croutons, caesar dressing, parmesan cheese

THE WEDGE
iceberg lettuce, bleu cheese, roasted tomato, bacon, bleu cheese dressing

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

WILD GREENS
sliced apples, cranberries, bleu cheese, walnuts, apple vinaigrette

Duos

create a combination from the water & the range $78.00 per person

FROM THE WATER
prawns or grilled salmon or seared scallops

FROM THE RANGE
top sirloin or lemon roasted chicken or beef tenderloin

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**Entrées**  
*select two*

**LEMON ROASTED CHICKEN $46.00 PER PERSON**  
garlic mashed potatoes, seasonal vegetables

**BEEF TENDERLOIN $52.00 PER PERSON**  
mushroom demi-glace, garlic mashed potatoes, seasonal vegetables

**NORTHWEST SALMON FILLET $47.00 PER PERSON**  
shallot herb butter, rice pilaf, seasonal vegetables

**TOP SIRLOIN STEAK $44.00 PER PERSON**  
red wine demi-glace, herb roasted potatoes, fresh seasonal vegetables

**Dessert**  
*select one*

**TIRAMISU**  
espresso drenched cake, mascarpone cheese & cocoa

**CHOCOLATE TRUFFLE TORTE**  
berry coulis, shaved dark chocolate {gf}

**NEW YORK STYLE CHEESECAKE**  
salted caramel or mixed berry sauce

**SORBET & BERRIES**  
chef selection of sorbet, fresh berries {gf}

**BRIE CHEESE AND FRUIT PLATE**  
brie cheese, berries, melon {gf}

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