



# 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.



A close-up photograph of three glass cups filled with yogurt parfaits. The foreground cup is in sharp focus, showing a thick layer of white yogurt at the bottom, followed by a layer of mixed berries (blueberries and raspberries), and a top layer of granola. A dark red berry sauce is drizzled over the granola. Two more similar cups are visible in the background, slightly out of focus. The background is dark and moody.

# 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
BRIOCHE 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

## BRIOCHE 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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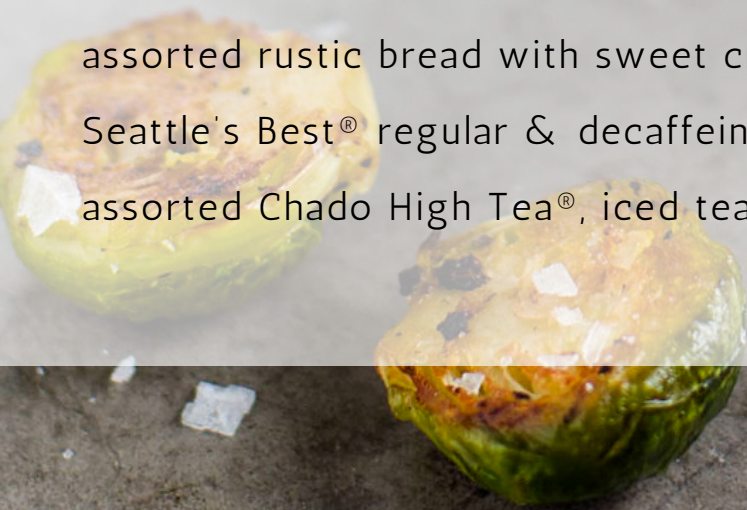
# Dinner Buffet

## INCLUDES:

assorted rustic bread with sweet cream butter

Seattle's Best® regular & decaffeinated coffee

assorted Chado High Tea®, iced tea



# Minimum of 20 people

## TWO ENTRÉES \$64.00

select two starters

two entrées

two accompaniments

one dessert

## THREE ENTRÉES \$79.00

select two starters

three entrées

three accompaniments

one dessert

## 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

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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

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# 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

## INCLUDES:

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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