

Minimum of 15 people

BASIC \$68.00 PER PERSON

breakfast, lunch, afternoon refresh

PREMIUM \$80.00 PER PERSON

basic package plus all day beverages

PLATINUM \$88.00 PER PERSON

basic package plus hot breakfast and all day beverages

BREAKFAST

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

HOT BREAKFAST

upgrade to scrambled eggs, breakfast potatoes, choice of two proteins: bacon, chicken apple sausage or ham

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.

Lunch Buffet select one

Includes: Seattle's Best® regular & decaffeinated coffee, iced tea

SIMPLY NORTHWEST

assorted rustic bread with butter, local green salad with apple vinaigrette, lemon roasted chicken, salmon fillet with shallot herb butter, fresh seasonal vegetables, choice of: seasoned red potatoes or quinoa, chef's choice dessert

BROADWAY DELI

wild greens salad with vinaigrette, house made potato salad, assorted deli meat & cheese, assorted bread & condiments, freshly baked brownies

SOUTHWEST STYLE

corn tortilla chips with pico de gallo, southwest chopped salad, grilled chicken & strip steak {tofu available}, cheddar cheese, sour cream, salsa, guacamole, warm flour tortillas {gf corn available}, black beans, spanish rice, sopapillas with honey

LITTLE ITALY

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

URBAN BBQ

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

MEATLESS IN SEATTLE

spinach, berry & goat cheese salad, quinoa cakes with tomato cumin jam, herb pesto pasta with tofu, seasonal roasted vegetables, freshly baked cookies

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Afternoon Refresh select one

CHEX MIX
SWEET & SAVORY POPCORN
CHILLED VEGGIES & DIP
HUMMUS WITH TORTILLA & PITA CHIPS
ASSORTED COOKIES



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Maximum of 12 people

BASIC \$56.00 PER PERSON

breakfast, lunch, afternoon refresh

PREMIUM \$68.00 PER PERSON

basic package plus all day beverages

BREAKFAST

choice of: assorted pastries and muffins or chef's house baked cinnamon coffee cake, seasonal fruit, orange & cranberry juice,

Seattle's Best® regular & decaffeinated coffee, assorted Chado High Tea®

Plated Lunch Entrée

Includes: Seattle's Best® regular & decaffeinated coffee, iced tea

SHRIMP LOUIE SALAD

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

GRILLED CHICKEN CAESAR

hearts of romaine, parmesan cheese, focaccia croutons, caesar dressing

SIMPLY GRILLED SALMON

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

PASTA BOLOGNESE

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

ROASTED TURKEY CLUB

house roasted turkey, bacon, swiss, toasted sourdough bread, fresh fruit

QUINOA & CHICKPEA CAKES

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

Afternoon Refresh select one

CHEX MIX

SWEET & SAVORY POPCORN

CHILLED VEGGIES & DIP

HUMMUS WITH TORTILLA & PITA CHIPS

ASSORTED COOKIES

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.
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