

A close-up photograph of two identical glass candle holders. Each holder is filled with water and numerous bright red berries, likely cranberries. A single white pillar candle floats in the water of each holder, and both candles are lit, with their flames glowing. The background is softly blurred, showing more of the same setup and warm, ambient lighting.

Seasonal 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

SEASONS OF THE NORTHWEST \$67.00 PER PERSON

artisan cheese & assorted crackers, local winter green salad,
top sirloin beef with mushroom demi-glace, salmon with herb shallot butter,
roasted butternut squash, quinoa, fresh seasonal vegetables,
chef's house made bread pudding with fresh cream

NORTHWEST LIGHTS \$75.00 PER PERSON

local winter green salad, hot crab & artichoke dip, glazed honey ham,
roasted turkey, gravy, garlic mashed potatoes, seasonal vegetables,
chef's house made bread pudding with crème fraiche

WINTER WONDERLAND \$85.00 PER PERSON

chilled prawns, house cocktail sauce, wild mushroom tartlets, classic caesar salad,
winter fruit salad, bleu cheese crusted beef tenderloin with red wine demi-glace,
crab cakes with caper & white wine sauce, roasted butternut squash, quinoa,
seasonal vegetables, chocolate dessert display, warm pear & apple crisp with
crème fraiche

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.



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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Receptions

INCLUDES:

Chilled & Warm Hors d'oeuvres

Signature Displays

Sweet Finishes

Chilled Hors d'oeuvres

2 Dozen Minimum Order Per Appetizer

CAPRESE SKEWERS \$28.00 PER DOZEN

cherry tomato, ciliegine mozzarella, fresh basil, balsamic glaze

CHARCUTERIE SKEWERS \$33.00 PER DOZEN

feta cheese, prosciutto, kalamata olives

SPICY DEVEILED EGGS \$34.00 PER DOZEN

with shrimp & avocado

THAI VEGETABLE SPRING ROLLS \$36.00 PER DOZEN

with sweet thai chili sauce

SEASONAL BRUSCHETTA \$38.00 PER DOZEN

chiffonade mozzarella, seasonal tomatoes, grilled crostini

SMOKED SALMON CROSTINI \$40.00 PER DOZEN

whipped dill & caper cream cheese

BACON WRAPPED DATES \$42.00 PER DOZEN

stuffed with goat cheese

BEEF AND BLEU CROSTINI \$36.00 PER DOZEN

seared sirloin beef, bleu cheese sauce, garnished with chives

SHOOTERS \$3.25 PER PIECE

spicy shrimp, chilled gazpacho, oyster, veggie crudité, mac & cheese

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Warm Hors d'oeuvres

2 Dozen Minimum Order Per Appetizer

FIG TARTLETS \$34.00 PER DOZEN

with goat cheese

QUINOA & CHICKPEA CAKES {VEG,V} \$32.00 PER DOZEN

with tomato cumin jam {gf available pre-order}

CARAMELIZED ONION TARTLETS \$28.00 PER DOZEN

eggs, caramelized onions, oven roasted tomato garnish

SPANAKOPITA \$28.00 PER DOZEN

spinach, feta, phyllo

SWEET CRAB CAKES \$38.00 PER DOZEN

with lemon caper aioli

SALMON CAKES \$36.00 PER DOZEN

with red pepper aioli sauce

THAI CHICKEN SATAY \$32.00 PER DOZEN

with peanut sauce

SLIDERS \$4.25 PER PIECE

bourbon onion beef, rubeen, salmon, bbq pulled pork, buffalo chicken

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Signature Displays

All Displays Serve 20 People

SOUTHERN PIMENTO CHEDDAR CHEESE DIP \$38.00

assorted artisan crackers

HUMMUS & OLIVE TAPENADE \$44.00

house made tortilla chips {gf}, grilled pita

CRAB DISPLAY | MARKET PRICE

snow crab claws, cocktail sauce, lemon

PRAWN DISPLAY | MARKET PRICE

classic jumbo prawns, cocktail sauce

OYSTER TRIO | MARKET PRICE

local Hood Canal selection, tabasco, lemon

GRILLED & CHILLED VEGETABLES \$150.00

grilled & raw vegetables, dipping sauces

ANTIPASTO TRAY \$225.00

cured meats, roasted peppers, greek olives, marinated mozzarella,

artichoke hearts, mushrooms

EXOTIC FRUIT DISPLAY \$170.00

assorted tropical & domestic fruit

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Signature Displays

All Displays Serve 20 People

IMPORTED & DOMESTIC CHEESES \$225.00

assorted artisan crackers, fig jam, local honeycomb

LOCAL ARTISAN BREAD \$125.00

assorted artisan bread, whipped butter, balsamic vinegar, olive oil

SMOKED SALMON \$270.00

capers, red onion, cream cheese, gourmet crackers

CRAB AND ARTICHOKE DIP \$190.00

house made corn tortilla chips {gf}, crostini

Specialty Stations

Stations Serve 20 People

\$75.00 CARVING ATTENDANT FEE PER STATION, PER EVENT

All carved entrées served with rolls & whipped butter

PORK LOIN \$160.00 EACH

house made au jus sauce

ROASTED TURKEY \$180.00 EACH

house made gravy and cranberry sauce

BEEF TENDERLOIN \$425.00 EACH

house made creole sauce

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Sweet Finishes

2 Dozen Minimum Order Per Item

ASSORTED PETIT FOURS \$30.00 PER DOZEN

CHOCOLATE BROWNIES \$28.00 PER DOZEN

LEMON CITRUS BARS \$18.00 PER DOZEN

BERRY CRUMBLE BARS \$24.00 PER DOZEN

CHEESECAKE BITES \$36.00 PER DOZEN

MINI CRÈME BRÛLÉE \$36.00 PER DOZEN

ASSORTED MINI MACARONS \$24.00 PER DOZEN

DESSERT SHOOTERS \$3.50 EACH

minimum 1 dozen per flavor

strawberry shortcake, mocha chocolate mousse, lemon meringue,
apple cinnamon crisp

BEVERAGE PAIRINGS

Please inquire for dessert wine, sparkling wine, champagne selections

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Hosted & Cash Bars

BARTENDER FEE \$75.00 PER HOUR, PER BAR

Hosted Bar

SILVER HOUSE BAR

House Liquor	\$9.00 per drink
House Red & White Wine	\$35.00 per bottle
Northwest Microbrews, Domestic Beer, Imported Beer	
Non-Alcoholic Beverages	

GOLD PREMIUM BAR

Gold Liquor	\$10.00 per drink
Premium Red & White Wine	\$45.00 per bottle
Northwest Microbrews, Domestic Beer, Imported Beer	
Non-Alcoholic Beverages	

PLATINUM DELUXE BAR

Platinum Liquor	\$11.00 per drink
Deluxe Red & White Wine	\$55.00 per bottle
Northwest Microbrews, Domestic Beer, Imported Beer	
Non-Alcoholic Beverages	

BEER

Northwest Microbrews	\$8.00 per bottle
Domestic Beer	\$7.00 per bottle
Imported Beer	\$8.00 per bottle

NON-ALCOHOLIC

Bottled Water & Assorted Sodas	\$4.50 each
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Cash Bar

Cash Bar Pricing Includes Tax

SILVER HOUSE BAR

House Liquor	\$10.00 per drink
House Red & White Wine	\$9.00 per glass
Northwest Microbrews, Domestic Beer, Imported Beer	
Non-Alcoholic Beverages	

GOLD PREMIUM BAR

Gold Liquor	\$11.00 per drink
Premium Red & White Wine	\$10.00 per glass
Northwest Microbrews, Domestic Beer, Imported Beer	
Non-Alcoholic Beverages	

PLATINUM DELUXE BAR

Platinum Liquor	\$12.00 per drink
Deluxe Red & White Wine	\$11.00 per glass
Northwest Microbrews, Domestic Beer, Imported Beer	
Non-Alcoholic Beverages	

BEER

Northwest Microbrews	\$9.00 per bottle
Domestic Beer	\$8.00 per bottle
Imported Beer	\$9.00 per bottle

NON-ALCOHOLIC

Bottled Water & Assorted Sodas	\$5.00 each
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Bar Tiers & Upgrades

Liquor Selections

SILVER HOUSE BAR

Svedka Vodka, Seagram's Gin, Bacardi Light Rum, Sauza Gold Tequila, Jim Beam Bourbon, J&B Scotch, Christian Brothers Brandy

GOLD 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

PLATINUM 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

WINE & BEER SELECTIONS

Available upon request

Bar Upgrades

CORDIALS

Kahlua, Baileys, Amaretto, Grand Marnier

SPARKLING, CHAMPAGNE & SPECIALTY COCKTAILS

Please inquire about sparkling wine & champagne selections

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