

Lunch Buffet

INCLUDES:

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

Minimum of 15 people

SIMPLY NORTHWEST \$44.00 PER PERSON

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 \$34.00 PER PERSON

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

SOUTHWEST STYLE \$40.00 PER PERSON

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 \$38.00 PER PERSON

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

Minimum of 15 people

SOUP & SALAD \$28.00 PER PERSON

soup du jour, choice of one salad: classic ceasar, spinach salad with balsamic vinaigrette or wild greens salad with house vinaigrette, assorted rustic bread, butter, brownies or lemon citrus bars

URBAN BBQ \$39.00 PER PERSON

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 \$32.00 PER PERSON

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

PACIFIC RIM \$38.00 PER PERSON

chilled yakisoba noodles with red curry dressing, marinated teriyaki chicken, sesame broccoli beef, steamed white rice, seasonal stir fry vegetables, chef's choice dessert



Plated Lunch

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

Entrées select two

LEMON ROASTED CHICKEN \$30.00 PER PERSON

garlic mashed potatoes, seasonal vegetables

PASTA BOLOGNESE \$27.00 PER PERSON

italian sausage, ground beef, tomato cream sauce, pappardelle pasta, roasted tomatoes, parmesan cheese

QUINOA & CHICKPEA CAKES {VEG,V} \$29.00 PER PERSON

two house made cakes with tomato cumin jam & chimichurri sauce, pine nuts, braised greens, seasonal vegetables $\{gf\ available\ pre-order\}$

BEEF TENDERLOIN \$42.00 PER PERSON

mushroom demi-glace, garlic mashed potatoes, seasonal vegetables

NORTHWEST SALMON FILLET \$32.00 PER PERSON

shallot herb butter, rice pilaf, seasonal vegetables

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.

Dessert select one

TIRAMISU

espresso drenched cake, mascarpone cheese & cocoa

CHOCOLATE TRUFFLE TORTE

berry coulis, shaved dark chocolate {gf}

NEW YORK STYLE CHEESECAKE

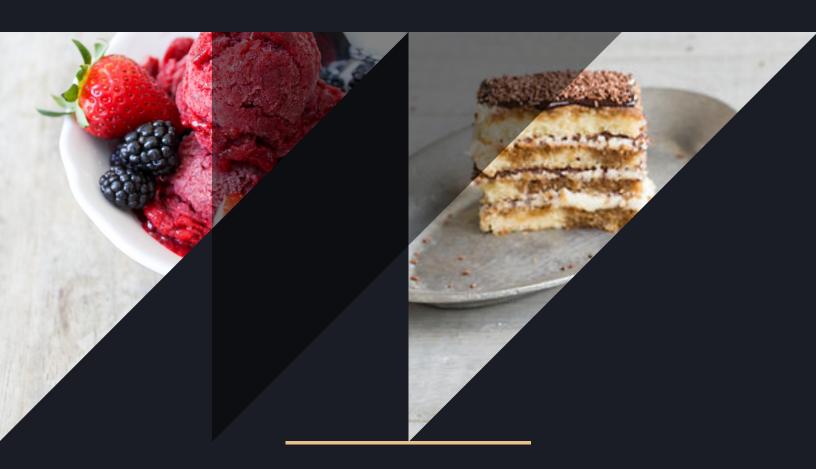
salted caramel or mixed berry sauce

SORBET & BERRIES

chef selection of sorbet, fresh berries {gf}

BRIE CHEESE AND FRUIT PLATE

brie cheese, berries, melon {gf}



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