



# Receptions

## INCLUDES:

Chilled & Warm Hors d'oeuvres

Signature Displays

Sweet Finishes



# Chilled Hors d'oeuvres

*2 Dozen Minimum Order Per Appetizer*

## FRUIT SKEWERS \$33.00 PER DOZEN

assorted fruit with creme fraiche dipping sauce

## 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 DEVILED EGGS \$34.00 PER DOZEN

with shrimp & avacado

## SMOKED SALMON CROSTINI \$40.00 PER DOZEN

whipped dill & caper cream 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, veggie crudité, mac & cheese

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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.

# Warm Hors d'oeuvres

*2 Dozen Minimum Order Per Appetizer*

## SLIDERS \$4.25 PER PIECE

bourbon onion beef or buffalo chicken

## BARBACOA STREET TACOS \$4.25 PER PIECE

chicken or lamb, poblano lime slaw, cilantro jalapeno aioli, feta

## FISH & CHIP CONES \$4.50 EACH

beer batter panko cod, crispy fries, classic tartar, lemon wedge

## FIG TARTLETS \$34.00 PER DOZEN

with goat cheese

## QUINOA & CHICKPEA CAKES \$32.00 PER DOZEN

with tomato cumin jam {v, veg} {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

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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

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

### GOLD PREMIUM BAR

Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, Sauza Hornitos Tequila, Pendleton Whiskey, Maker's Mark Bourbon, Dewar's White Label Scotch, Courvoisier Cognac

### PLATINUM DELUXE BAR

Grey Goose Vodka, Bombay Sapphire Gin, Myers Dark Rum, Patron Silver, 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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