



Receptions

INCLUDES:

Chilled Hor D'oeuvres

Hot Hor D'oeuvres

Stations & Displays



SILVER CLOUD

HOTEL

TACOMA AT POINT RUSTON WATERFRONT

Chilled Hors D'oeuvres

2 DOZEN MINIMUM PER SELECTION | MAXIMUM OF 4 SELECTIONS

BEEF TATAKI

\$50 PER DOZEN

soy marinade, peanut sauce, scallions

** contains peanuts, soy*

BLOODY MARY SHRIMP

\$57 PER DOZEN

white gulf shrimp, garlic, spiced tomato

** gluten free, nut free*

BRUSCHETTA

\$40 PER DOZEN

roasted cherry tomatoes, basil, garlic, crostini

** nut free, vegetarian*

BURRATA

\$50 PER DOZEN

crostini, balsamic vinaigrette, microgreens

** nut free, vegetarian*

FIG & GOAT CHEESE CROSTINI

\$55 PER DOZEN

cypress grove goat cheese, local fig jam, honey

** nut free, vegetarian*

PESTO CHICKEN CROSTINI

\$50 PER DOZEN

roasted chicken, basil pesto, parmigiano

** contains nuts*

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

Chilled Hors D'oeuvres

2 DOZEN MINIMUM PER SELECTION | MAXIMUM OF 4 SELECTIONS

POKE WONTON

\$70 PER DOZEN

soy marinated tuna, scallions, furikake mix

** contains gluten, nuts, soy*

SALMON GRAVLAX ON FOCCACIA

\$63 PER DOZEN

smoked salmon, cream cheese, chives, capers

** nut free*

SPICED DEVEILED EGG

\$38 PER DOZEN

calabrian chili, chives, mustard seeds

** gluten free, nut free*

TAPENADE CROSTINI

\$57 PER DOZEN

italian olives, garlic, parsley, microgreens

** nut free, vegan*

VEGETABLE CEVICHE WITH PLAINTAIN

\$41 PER DOZEN

cherry tomatoes, cucumber, charred lime vinaigrette

** gluten free, nut free, vegan*

WATERMELON SKEWERS

\$41 PER DOZEN

feta, mint, marinated watermelon (seasonal offering)

** gluten free, nut free, vegetarian*

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Hot Hors D'oeuvres

2 DOZEN MINIMUM PER SELECTION | MAXIMUM OF 4 SELECTIONS

ARANCINI

\$50 PER DOZEN

roasted seasonal squash, parmigiano-reggiano, arrabbiata sauce

**nut free, vegetarian*

ASPARAGUS RISOTTO

\$50 PER DOZEN

parmigiano-reggiano, grilled asparagus, parsley

**gluten free, nut free, vegetarian*

BURGER SLIDERS

\$70 PER DOZEN

wagyu beef, local cheddar, housemade sauce, heirloom tomatoes, brioche bun

**nut free*

FIRE ROASTED TOMATO BISQUE

\$53 PER DOZEN

mini cambazola grilled cheese

**nut free, vegetarian*

FISH & CHIPS

\$57 PER DOZEN

fried and battered cod, malt vinegar remoulade, seasoned fries

**nut free*

FRIED ARTICHOKE

\$50 PER DOZEN

tempura batter, spicy tomato aioli, lemon zest

**nut free, vegetarian*

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Hot Hors D'oeuvres

2 DOZEN MINIMUM PER SELECTION | MAXIMUM OF 4 SELECTIONS

FRIED CHICKEN BITES

\$50 PER DOZEN

buttermilk marinated chicken, honey mustard aioli

**nut free*

GRILLED CITRUS SHRIMP SKEWER

\$55 PER DOZEN

citrus vinaigrette, paprika, garlic, cilantro

**gluten free, nut free*

MINI CRAB CAKES

\$70 PER DOZEN

java and dungeness crab, spicy aioli, dill

**nut free*

MINI MEATBALLS

\$65 PER DOZEN

arrabbiata sauce, parsley, parmigiano-reggiano

**nut free*

PANCETTA WRAPPED DATES

\$57 PER DOZEN

goat cheese, herbs, balsamic reduction

**gluten free, nut free*

POACHED PEAR CROSTINI

\$50 PER DOZEN

bartlett pears, reduced balsamic, honey mascarpone

**nut free, vegetarian*

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Hot Hors D'oeuvres

2 DOZEN MINIMUM PER SELECTION | MAXIMUM OF 4 SELECTIONS

PORK BELLY TACOS

\$65 PER DOZEN

salsa roja, cilantro, queso fresco, hard shell taco

**nut free*

ROASTED NORTHWEST MUSHROOMS & BRIOCHE

\$65 PER DOZEN

roasted local mushrooms, thyme, rosemary, goat cheese, brioche toast

**nut free, vegetarian*

SERRANO HAM CROQUETTES

\$65 PER DOZEN

swiss cheese, italian ham, herbs, bechamel

**nut free*

TOMATO TARTARE WITH CRISPY POTATO

\$48 PER DOZEN

heirloom tomato, capers, garlic, oregano

**gluten free, nut free, vegan*

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Stations & Displays

À LA CARTE | MAXIMUM OF 3 SELECTIONS

CANDY BAR

SELECT 3 TREATS | \$9 PER PERSON

chocolate covered peanuts, licorice, gummy worms, gummy bears
chocolate malt balls

**contains nuts*

CHEESE & CHARCUTERIE

20 PERSON MINIMUM | \$17 PER PERSON

assorted local and imported cheeses, cured meats, pickled vegetables, sweet and savory spreads, chutneys, grilled bread and crackers, assortment of roasted nuts and seeds

**contains nuts*

CRUDITE & DIPS

20 PERSON MINIMUM | \$11 PER PERSON

hummus, tzatziki, romesco, seasonal baby vegetables, pickled peppers
grilled pita

**contains nuts, vegetarian*

FRUIT DISPLAY

\$13 PER PERSON

seasonal fruit and berries

**gluten free, nut free, vegan*

MILK & COOKIES

\$8 PER PERSON

chocolate chip, peanut butter, white chocolate macadamia nut, oatmeal raisin
cookies, milk, alternative milk

**contains nuts*

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Stations & Displays

EVENT ENHANCEMENTS | MAXIMUM OF 2 SELECTIONS

**Selections to complement plated or buffet meal experience*

CHILLED SEAFOOD DISPLAY

50 PERSON MINIMUM | \$30 PER PERSON

local raw oysters, chilled shrimp, poke, smoked salmon, cocktail sauce, mignonette

**contains nuts*

DIM SUM STATION

50 PERSON MINIMUM | \$15 PER PERSON

pork potstickers, chicken dumplings, shrimp dumplings, pork bao buns

**contains nuts*

GRIT CITY PIZZA

SELECT 2 | 20 PERSON MINIMUM | \$14 PER PERSON

Classic Cheese

mozzarella, oregano, tomato

**nut free, vegetarian*

Meat Lovers

sausage, pepperoni, bacon, mozzarella, tomato

**nut free*

Supreme

italian sausage, mozzarella, tomato, pepper, olives

**nut free*

Vegetarian

roasted mushrooms, tomato, pepper, roasted zucchini

**nut free, vegetarian*

PETIT FOURS DESSERT BAR

20 PERSON MINIMUM | \$10 PER PERSON

tiramisu, lemon dome, almond cake, chocolate shortbread, toffee pecan cakes

**contains nuts*

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Stations & Displays

EVENT ENHANCEMENTS | MAXIMUM OF 2 SELECTIONS

**Selections to complement plated or buffet meal experience*

SEATTLE DOGS

20 PERSON MINIMUM | \$11 PER PERSON

grilled onions, cream cheese, french fries, pretzels, beer cheese

**nut free*

SLIDERS BAR

SELECT 2 | 50 PERSON MINIMUM | \$13 PER PERSON

Beef Burger Slider

american cheese, tomato, pickles, brioche bun

**nut free*

Pulled Pork Slider

barbeque sauce, hawaiian sweet roll

**nut free*

Falafel Slider

tzatziki sauce

**nut free, vegetarian*

WINGS STATION

SELECT 2 | 20 PERSON MINIMUM | \$14 PER PERSON

Classic Buffalo Wings

Thai Chili Wings

Spicy Honey Mustard Wings

Garlic Fries

**nut free, vegetarian*

served with celery, carrots, ranch, blue cheese

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