



Plated Dinner

INCLUDES:

One Starter Soup or Salad

Two Entrée Selections or One Duet Entrée Selection

One Dessert

Chef's Selection of Artisan Breads

Freshly brewed Caffè D'arte® Coffee, assorted Steven Smith Teamaker Tea

Infused Water Service

20 PERSON MINIMUM



SILVER CLOUD[®]

HOTEL

TACOMA AT POINT RUSTON WATERFRONT

Starters

SELECT ONE

BABY SPINACH SALAD

walnuts, gorgonzola, apples, balsamic vinaigrette

** gluten free, vegetarian*

BEET SALAD

goat cheese, toasted hazelnuts, arugula, citrus vinaigrette

** gluten free, vegetarian*

BUTTERNUT SQUASH SOUP

hazelnuts, chives, herbs

** gluten free, vegetarian*

CAPRESE SALAD

vine-ripened tomato, fresh mozzarella, basil, balsamic vinaigrette

** gluten free, nut free, vegetarian*

GREEK SALAD

feta, olive, smoked eggplant, roasted red peppers, toasted pine nuts

** gluten free, vegetarian*

MIXED GREENS SALAD

confit tomato, artichoke hearts, charred lemon vinaigrette

** gluten free, nut free, vegan*

POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

** nut free*

ROASTED RED PEPPER BISQUE

basil, gouda, crème fraîche

** gluten free, vegetarian*

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.

Entrées

SELECT TWO | THIRD ENTRÉE MAY BE ADDED AT \$10 PER PERSON

BRAISED SHORT RIB

\$90 PER PERSON

roasted garlic mashed potatoes, brussels sprouts, crispy onion
red wine reduction

**nut free*

BUTTERNUT SQUASH RAVIOLI

\$75 PER PERSON

a la vodka sauce, pecorino, fried herbs

**nut free, vegetarian*

CHICKEN MARSALA

\$80 PER PERSON

roasted local mushrooms, marsala cream, thyme, roasted garlic mashed potatoes

**nut free*

GRILLED & SPICED CAULIFLOWER

\$75 PER PERSON

braised lentils, roasted root vegetables, salsa verde

**gluten free, nut free, vegan*

GRILLED FILET MIGNON

\$105 PER PERSON

red wine bordelaise, roasted garlic mashed potatoes, grilled asparagus

**gluten free, nut free*

GRILLED KING SALMON

\$95 PER PERSON

broccolini, herb risotto, lemon caper sauce

**gluten free, nut free*

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Entrées

SELECT TWO | THIRD ENTRÉE MAY BE ADDED AT \$10 PER PERSON

MISO GLAZED COD

\$95 PER PERSON

baby bok choy, carrot ginger puree, miso truffle sauce

**nut free*

RIGATONI & BOLOGNESE

\$75 PER PERSON

braised pork, tomato, white wine, parmigiano

**nut free*

ROASTED PORK LOIN

\$85 PER PERSON

braised red cabbage, roasted apples, mustard seeds

**gluten free*

VEGETABLE RAGOUT

\$75 PER PERSON

rice pilaf, seasonal vegetables, tomato, fresh garlic

**gluten free, nut free, vegan*

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Duet Entrées

SELECT ONE PAIRING

BLACKENED CHICKEN & CAJUN PRAWNS

\$105 PER PERSON

cajun cream sauce, asparagus, roasted garlic mashed potatoes

**nut free*

FILET MIGNON & ROASTED SALMON

\$120 PER PERSON

roasted garlic mashed potatoes, glazed rainbow carrot, chimichurri

**gluten free, nut free*

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Desserts

SELECT ONE

CARAMEL TIRAMISU

salted caramel, espresso, lady fingers

**nut free, vegetarian*

CHOCOLATE GANACHE TART

salted caramel, dark chocolate, whipped cream

**nut free, vegetarian*

FLOURLESS CHOCOLATE TORTE

vanilla whipped cream, chocolate sauce

**gluten free, nut free, vegetarian*

NEW YORK STYLE CHEESECAKE

strawberries, graham cracker crust, berry sauce

**nut free, vegetarian*

RASPBERRY LEMON CAKE

vanilla whipped cream, raspberry compote

**nut free, vegetarian*

SEASONAL FRUIT CRÈME BRULÉE

decadent vanilla custard, caramelized sugar crust, fresh fruit

**gluten free, nut free, vegetarian*

SEASONAL SORBET

accompanied with fresh fruit

**gluten free, nut free, vegan*

VANILLA BEAN PANNA COTTA

seasonal fruit, whipped cream

**gluten free, nut free, vegetarian*

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Dinner Buffet

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Freshly brewed Caffè D'arte® Coffee, assorted Steven Smith Teamaker Tea

Infused Water Service

20 PERSON MINIMUM



SILVER CLOUD
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

Rainier

\$105 PER PERSON

POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

**nut free*

MIXED GREENS SALAD

confit tomato, artichoke hearts, charred lemon vinaigrette

**gluten free, nut free, vegan*

GRILLED PETIT FILET

red wine bordelaise

**gluten free, nut free*

GRILLED KING SALMON

lemon caper sauce

**gluten free, nut free*

CHICKEN MARSALA

roasted local mushrooms, marsala cream, thyme

**nut free*

RIGATONI

wild mushroom ragu, thyme, rosemary

**nut free, vegan*

GRILLED ASPARAGUS

confit tomato, charred lemon, capers

**dairy free, gluten free, nut free, vegan*

BRUSSELS SPROUTS

ROASTED GARLIC MASHED POTATOES

RISOTTO

CARAMEL TIRAMISU

salted caramel, espresso, lady fingers

**nut free, vegetarian*

RASPBERRY LEMON CAKE

vanilla whipped cream, raspberry compote

**nut free, vegetarian*

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Olympic

\$95 PER PERSON

POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

**nut free*

BABY SPINACH SALAD

walnuts, gorgonzola, apples, balsamic vinaigrette

**gluten free, vegetarian*

BRAISED SHORT RIB

crispy onion, red wine reduction

**nut free*

ROASTED SEASONAL FISH

miso glaze, carrot ginger puree

**diary free, nut free*

RIGATONI

wild mushroom ragu, thyme, rosemary

**nut free, vegan*

HARICOT VERT

GLAZED RAINBOW CARROTS

ginger-whiskey glaze, honey

**gluten free, nut free, vegetarian*

ROASTED GARLIC MASHED POTATOES

RISOTTO

NEW YORK STYLE CHEESECAKE

strawberries, graham cracker crust, berry sauce

**nut free, vegetarian*

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Cascade

\$85 PER PERSON

POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

**nut free*

BEET SALAD

goat cheese, toasted hazelnuts, arugula, citrus vinaigrette

**gluten free, vegetarian*

GRILLED CHICKEN PICCATA

caper, charred lemon sauce, bloomsdale spinach, rotini pasta

**nut free*

ROASTED SEASONAL FISH

miso glaze, carrot ginger puree

**dairy free, nut free*

RIGATONI

wild mushroom ragu, thyme, rosemary

**nut free, vegan*

SEA SALT BUTTER POTATOES

BABY BOK CHOY

FLOURLESS CHOCOLATE TORTE

vanilla whipped cream, chocolate sauce

**gluten free, nut free, vegetarian*

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Carving Stations

DINNER BUFFET ENCHANCEMENT | \$15 PER PERSON

PRIME RIB

rosemary, garlic, thyme

served with au jus, creamy horseradish

** gluten free, nut free*

ROASTED PORK LOIN

garlic, paprika, herbs

served with apple chutney, herbed crème fraîche

** gluten free, nut free*

ROASTED TURKEY

herb basted, thyme, citrus

served with gravy, cranberries

** nut free*

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