

MEETING & EVENT MENUS



Breakfast of the Day Buffet

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. *Breakfast of the Day menus include Coffee and Tea Selection.* All prices noted are for the designated day only, if chosen on an alternate day, price will be \$54 per guest.

MONDAY

- Orange Juice and Apple Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Washington Apples
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Mini Muffin Selection, Mini Danishes
- Overnight Oats, Flax Seed, Mixed Berries (VG)
- Frittata with Smoked Bacon, Swiss, and Monterey Jack Cheese (GF)

\$52 Per Person

TUESDAY

- Orange Juice and Cranberry Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Pick of the Season
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Mini Muffin Selection, Mini Danishes
- Ellenos Yogurt, Seasonal Compote, Local Honey, House-Made Granola (V, GF, N)
- House-Made Buttermilk Biscuits, Cracked Pepper Sausage Gravy

\$52 Per Person

WEDNESDAY/ SATURDAY

- Orange Juice and Grapefruit Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Pears
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Mini Muffin Selection, Mini Danishes
- Oatmeal with Brown Sugar, Dried Fruit and Nuts, Cinnamon (GF, VG, N)
- Mini Breakfast Burrito with Chorizo, Cage- Free Scrambled Eggs, Roasted Potatoes, and Cheddar Cheese, Served with Fresh Tomato Salsa

\$52 Per Person

THURSDAY/ SUNDAY

- Orange Juice and Apple Juice
- Seasonally Inspired Infused Water
- Whole Bananas, Pick of the Season
- Local and Seasonally Inspired Fruit Display
- Mini Croissants, Mini Muffin Selection, Mini Danishes
- Chia Seed Pudding, Seasonal Compote (GF, VG)
- Smoked Bacon, Egg and Cheese Breakfast Empanadas

\$52 Per Person

FRIDAY

- Orange Juice and Cranberry Juice

Seasonally Inspired Infused Water
Whole Bananas, Citrus
Local and Seasonally Inspired Fruit Display
Mini Croissants, Mini Muffin Selection, Mini Danishes
Oatmeal with Brown Sugar, Dried Fruit and Nuts, Cinnamon (GF, VG, N)
PNW Scramble, Wild Mushrooms, Yukon Potatoes, Cage Free Eggs, Scallion
\$52 <i>Per Person</i>

Dietary Key: VG – Vegan, V – Vegetarian, DF - Dairy Free, GF - Gluten Free, N - Contains Nuts Pricing subject to a 25% taxable service charge and a 10.35% sales tax.Pricing Valid from January 1st, 2025, through December 31st, 2025.

Breakfast Enhancements

These Enhancement options are a wonderful addition to a Breakfast Buffet. Pricing below is based on the Enhancement being added to a Breakfast Buffet or Breakfast of the Day menu, for the full guaranteed guest count. For a la carte ordering, a minimum of 25 orders is required, unless otherwise noted, and an additional \$5.00++ Per Person will be added to the listed price.

TRADITIONAL ENHANCEMENTS

BUILD YOUR OWN AVOCADO TOAST DISPLAY \$20 Per Person Bread, Fresh Avocado Spread, Smoked Bacon, Pickled Red Onions, Jalapenos, Radishes, Feta Cheese, Heirloom Cherry Tomatoes, Arugula, Crumbled Goat Cheese, Chili Flakes, Extra Virgin Olive Oil, Everything Bagel Seasoning
FRESH OFF THE GRIDDLE \$17 Per Person <i>Choose 1 option</i> Vanilla and Cinnamon Brioche French Toast (V)Salted Caramel Apple Pancakes (V)Traditional Buttermilk Pancakes (V)Served with 100% Pure Maple Syrup, Seasonal Berries, Local Hazelnuts, Fresh WhippedCream, Chocolate Chips and Whipped Butter
GRAND OMELET BAR \$28 Per Person <i>Chef Attendant Required - \$175.00+ Per AttendantOne Chef Per 75 Attendees Required for up to a 2-hour Time Period</i> Made to Order Omelets with:Cage-Free Eggs or Egg Whites, Vegan “Just Egg”Maple Cured Ham, Smoked Bacon, Chicken Sausage, Tomatoes, Spinach, Onions, Bell Peppers, Foraged Mushrooms, Swiss Cheese, Cheddar CheeseFresh Tomato Salsa and Hot Sauces

GRAND ROLLED OATS

Organic Gluten Free Steel-Cut Oats (GF, VG)
Served with Local Honey, Oat Milk, Brown Sugar, Cinnamon, Dried Cherries, Toasted Walnuts and Seasonal Compote

\$12 *Per Person*

MORE OPTIONS!

CLASSIC QUICHE | \$12 Per Person
Choose 1 option Quiche Lorraine: Smoked Bacon, Caramelized Onions, Swiss CheeseMediterranean Quiche: Spinach, Roasted Tomato, and Feta Cheese (V)Forager’s Quiche: Braised Leeks and Black Truffle (V)*All Available as Frittatas for a Gluten Free Alternative*

BREAKFAST SANDWICHES | \$12 Per Person
Choose 1 option Buttermilk Biscuit, Fried Egg, Chicken Maple Sausage, Caramelized Onion, White Cheddar CheeseCroissant, Fried Egg, Ham, Dijonnaise, Gruyere (V) Rye Toast, Vegan “Just Egg”, Spinach, Avocado Spread (VG)

BAGEL AND LOX | \$18 Per Person
Northwest ASE Certified Smoked Salmon (GF, DF) and Assorted Blazing BagelsCapers, Heirloom Tomato, Pickled Red Onion, Arugula, Herbed Cream Cheese, Hard Boiled Eggs

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Assortment of Hot Tea. *A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests.*

RAINIER SUNRISE

- Selection of Chilled Juices
- Seasonally Inspired Infused Water
- Peak of the Season Fresh Fruit and Berry Selection
- Ellenos Yogurt, Seasonal Compote, House-Made Granola (GF, V, N)
- Daily Bakeries
- Traditional Scrambled Eggs (GF, V, DF)

PUGET SOUND DAY BREAK

- Selection of Chilled Juices
- Seasonally Inspired Infused Water
- Peak of the Season Fresh Fruit and Berry Selection
- Elleno’s Yogurt, Seasonal Compote and House Made Granola (GF, V, N)
- Daily Bakeries
- Traditional Scrambled Eggs (GF, V, DF)

Chicken Sausage (GF, DF)
.....
Herb Tossed Marble Potatoes (GF, V)
.....
\$60 *Per Person*

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Breakfast Plated

Do more with your limited time, by serving a plated meal during breakfast. All Plated Breakfasts include an assortment of Family Style Fresh Croissants & Danishes, Individual Ellenos Yogurt Parfait, Seasonal Compote, Local Honey, House-Made Granola (V, GF, N), Chilled Orange Juice, Coffee and Tea Selection.

OPTIONAL ADD-ONS

Smoked Bacon (GF, DF)
.....
Chicken Apple Sausage (GF, DF)
.....
Local Pork Sausage (GF, DF)
.....
\$8 *Additional Per Person*

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Morning Break of the Day

Chicken Sausage (GF, DF)
.....
Herb Tossed Marble Potatoes (GF, V)
.....
Buttermilk Pancakes (V)
Served with 100% Pure Maple Syrup, Seasonal Compote, Berries and Whipped Butter
.....
\$66 *Per Person*

PLATED BREAKFAST OPTIONS

GRAND CLASSIC | \$43 Per Person
Cage-Free Scrambled Eggs (GF, V, DF)Herb Tossed Marble Potatoes (GF, V)Chicken Sausage (GF, DF)
.....
SMOTHERED BISCUIT AND EGG SANDWICH | \$40 Per Person
Buttermilk Biscuit, Cage Free Egg, Beechers Flagship Cheddar, Sausage Gravy, Chives
.....
VANILLA PANCAKES | \$42 Per Person
Charred Honey Pears, Black Tea Caramel (GF, V)Applewood Smoked Bacon (GF, DF)
.....
SEASONAL FRITTATA | \$40 Per Person
Classic Individual Frittata with Cage-Free Eggs, Seasonal Vegetables, Locally Sourced Cheese with Paprika Spiced Tomatoes (GF, V)
.....

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$21 per guest. Breaks are based on 30 minutes of service.

MONDAY/ THURSDAY - BEIGNET STATION

Classic Powdered Sugar Beignets with Assorted Jams (V)
.....
Seasonal Smoothie Shots (VG)
.....
\$18*Per Person*

TUESDAY/ FRIDAY - SEATTLE COFFEE SHOP

Mighty-O Donuts: Assorted Vegan Mini Doughnuts
.....
Seasonal Whole Fruit
.....
Cold Brew Coffee Shots - Full Strength and Chocolate Milk
.....
\$18*Per Person*

WEDNESDAY/ SUNDAY - SUPERFOODS

Build Your Own Trail Mix with House-Made Granola, Walnuts, Almonds, Dried Cherries, Goji Berries, and Coconut Chips
.....
Chef's Selection of Wellness Shots
.....
\$18*Per Person*

SATURDAY - ENERGIZE

Assorted Quick Breads: Banana, Lemon Zucchini, Carrot and Pineapple (V, N)
.....
Green Machine Smoothie Shots (GF, VG)
.....
\$18*Per Person*

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$21 per guest. Breaks are based on 30 minutes of service.

MONDAY - TWISTED

Artisan Pretzel Bites (V)
.....
Dipping Sauces: Tillamook Cheddar Cheese Sauce (GF), Sweet Hot Mustard (GF, VG)
.....
\$18*Per Person*

TUESDAY/ SATURDAY - BROWNIE BAR

Build your own Brownie Bar featuring Chocolate Brownies (V)
.....
Toppings included: Fresh Strawberries, M&Ms, Crushed Oreos, Vanilla Whipped Cream
.....
Sauces included: Chocolate (GF, V) & Caramel Sauce (GF, V)
.....
\$18*Per Person*

WEDNESDAY - SOUTHWEST

Vegetable Empanadas
.....

THURSDAY/ SUNDAY - TASTE OF PIKE'S

Fried Cheese Curds (V), Marinara (VG), Ranch
.....

Salsa Verde, Tortilla Chips

Salsa

Guacamole

\$18 Per Person

FRIDAY - GARDEN GROWN

Seasonal Crudit  Display (GF, VG) with Red Pepper Hummus (GF, VG) and Creamy Avocado Dip (GF, V)

Apple and Almond Crumb Bar (V, N)

\$18 Per Person

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

BEVERAGE PACKAGES

FULL DAY - Up to 8 Hours | \$45 Per Person
Unlimited Regular and Decaffeinated Coffee and Tea; Regular, Diet and Decaffeinated Pepsi Soft Drinks; Still and Sparkling Bottled Waters

HALF DAY - Up to 4 Hours | \$25 Per Person
Freshly Brewed Regular and Decaffeinated CoffeeRegular, Diet and Decaffeinated Pepsi Soft DrinksStill and Sparkling Bottled Waters

HYDRATION STATION

HOUSE INFUSED WATER STATIONS | \$75 Per Gallon
*Choose 1 option*Lemon Fresh Thyme Basil Local Berry Strawberry Mint

Chukar Classic Dark Cherries (GF, V)

Chukar Honey Pecans (V, N)

\$18 Per Person

COFFEE, TEA AND JUICES

FRESHLY BREWED | \$128 Per Gallon
Regular and Decaffeinated Coffee and Hot Tea Assortments

CHILLED JUICES | \$50 Per Quart
*Choose 1 option*Orange Apple Cranberry

FRESH BREWED UNSWEETENED ICED TEA | \$75 Per Gallon

LOCAL COLD BREW COFFEE | \$135 Per Gallon
Brewed Cold For 24 hours. Served with Local Chocolate Milk and Sweet Maple Cream *Must be ordered 48 hours in advance*
3 Gallon Minimum Order

INDIVIDUAL BOTTLES/ CANS

Still and Sparkling Bottled Waters | \$7 Each

Bubly Sparkling Water - Assorted Flavors | \$8 Each

Pepsi Soft Drinks: Regular, Diet, and Decaffeinated | \$8 Each

RedBull Energy Drinks: Regular and Sugar Free | \$8 Each

Coke Soft Drinks - Regular, Diet, Decaffeinated | \$8.50 Each

Smoothies | \$9 Each

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Housemade Cookies | \$55 Per Dozen

*Choose 1 Option per Dozen*Triple Chocolate Chip Cookies, Monster Cookies (GF), Ginger Molasses Cookies, Salted Chocolate Chunk Cookies, Apple Caramel Cookies (N)

Seasonal Brownies | \$55 Per Dozen

Breakfast Pastries and Bakeries | \$60 Per Dozen

Blazing Bagels | \$60 Per Dozen

Assorted Flavors and Whipped Cream Cheese Spreads

INDIVIDUAL ITEMS

Yogurt Parfaits (GF, V, N) | \$12 Each

Ellenos Yogurt Layered with Seasonal Compote, Local Honey, House-Made Granola (V, GF, N)

Assortment of Tim’s Cascade Style Potato Chips | \$5 Each

Sahale Snacks - Assorted Flavors (N) | \$7 Each

That's It Pressed Fruit Bars - Assorted Flavors | \$7 Each

Bob's Red Mill Bars - Assorted Flavors | \$6 Each

Whole Market Fruit | \$6 Each

Popcorn – Assorted Flavors | \$7 Each

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Chefs Curated Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties. All Plated Lunches include Starter, Bread Service, and Iced Tea.

CHEFS RECOMMENDED 3-COURSE LUNCH

Organic Mixed Greens, Beechers Cheese, Cherry Tomato, Cucumber, Citronette (GF, V)

Pan Seared Airline Chicken, Saffron Milanese Risotto, Garlic Tossed Broccolini, Piquillo Pepper Coulis (GF)

Caramelized Pineapple, Coconut Whipped Ganache, Rum, Lime and Basil Gelee, Cashew Crumble (GF, N)

\$62 Per Person

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Plated Lunch

Ideal for a lunch meeting, select your options from our Chef’s seasonal Specialties. Planner to select a Single Starter and Entree for all guests. All lunches include a Starter, Bread Service, and Iced Tea. Desserts, Coffee, and Hot Tea Service may be added at an extra charge.

STARTERS

Choose 1 Option

- Plum Tomato Soup, Basil Olive Oil (GF,V)
- Organic Mixed Greens, Beechers Cheese, Cherry Tomato, Cucumber, Citrus Vinaigrette (GF, V)
- Caesar Wedge with Romaine, Shaved Parmesan, Roasted Garlic Crouton and Black Garlic Caesar Dressing

VEGETARIAN ALTERNATIVE ENTREES

Pricing to match Main Entree Selection

- Seasonally Inspired Risotto, Leek Oil, and Toasted Pumpkin Seeds (GF, V)
- Charred Cauliflower Steak, Beluga Lentils, Preserved Lemon Gremolata, Pomegranate Molasses, Turmeric Spiced Hummus (GF, VG)
- Pan Seared Oyster Mushrooms, Reggiano Soft Polenta, Basil Pesto (N) and Blistered Tomatoes (GF, V, N)

ENTREES

Choose 1 Option

- Pan Seared Airline Chicken, Saffron Milanese Risotto, Garlic Tossed Broccolini, Piquillo Pepper Coulis (GF) | \$52 Per Person
- Pan Seared Salmon, Forbidden Rice Piaf, Grilled Asparagus, Citrus Gremolata (GF, DF) | \$58 Per Person
- Peppercorn Crusted Petit Filet, Charred Scallion Salsa Verde, Crispy Smashed Potatoes, Baby Squash, Confit Tomatoes (GF, DF) | \$69 Per Person
- Northwest Brined Pork Chop, Flagship Cheddar Grits, Haricot Verts, Charred Apple Relish | \$55 Per Person
- Merlot Braised Short Rib, Black Truffle Whipped Potatoes, Heirloom Carrot, Natural Jus, Caramelized Onion (GF, N) | \$62 Per Person

OPTIONAL DESSERT COURSE:

Choose 1 OptionAccompanied by Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

- Passion Fruit Tart- Passion fruit curd, Sucree cookie and Toasted Meringue (V)
- Caramelized Pineapple, Coconut Whipped Ganache, Rum, Lime and Basil Gelee, Cashew Crumble (GF, N)
- Hazelnut Dacquoise Cake, Praline Mousse with Coffee Chocolate Sauce (GF, N)

\$10 Additional Per Person

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Lunch of the Day Buffet

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$76 per guest. All Lunch Buffets include Freshly Brewed Iced Tea. Assorted Rolls and Butter for an additional \$6++ Per Person

MONDAY – BUILD A BOWL

- Bases: Organic Seasonal Greens, Brown Rice, Jasmine Rice
- Proteins: Poke Marinated Ahi Tuna, Seared Salmon, Sesame Tofu, Teriyaki Chicken
- Mix-ins: Avocado, Cucumber, Edamame, Wakame Salad, Scallions, Mango, Jalapeno, Micro Cilantro
- Sauce: Spicy Mayo, Sweet Chili Sauce, Hot Sauce, Ginger Ponzu, Tamari
- Hawaiian Pineapple Cake (V)
- Coconut Mango Rice Pudding (GF, VG)

\$73 Per Person

WEDNESDAY - PACIFIC RIM BISTRO

- Miso Soup, Wakame, Tofu (GF, VG)
- Cabbage and Carrot Salad, Black Sesame, Miso-Ginger Vinaigrette (GF, VG)
- Honey and White Soy Glazed White Fish, Charred Scallions (GF, DF)
- Lemongrass Braised Chicken Thighs, Cilantro Gremolata (GF, DF)
- Steamed Jasmine Rice, Furikake (GF, VG)
- Roasted Squash, Black Sesame (GF, VG)
- Red Bean Panna Cotta, Macerated Strawberries (GF)

TUESDAY - LA MERCADO

- Tortilla Soup, Salsa Verde (VG)
- Southwest Caesar Salad, Romaine, Black Bean, Cherry Tomatoes, Charred Corn, Crispy Tortilla Strips, and Chipotle Lime Caesar Dressing (GF, V)
- Grilled Mahi Mahi, Charred Pineapple Salsa (GF, DF)
- Ancho Braised Short Rib, Charred Jalapenos (GF, DF)
- Frijoles Charros (GF, VG)
- Cumin Scented Calabaza, Corn (GF, VG)
- Dulce de Leche and Chocolate Verrine (GF)
- Cinnamon Churros, Chocolate Sauce (V)

\$73 Per Person

THURSDAY - FRESH PICK

- Tomato Soup, Basil Pesto (GF, V)
- Arugula, Blue Cheese, Toasted Hazelnuts, Dried Cranberries, and Balsamic Vinaigrette (GF, N)
- Poppy Seed and Dill Crusted Salmon (GF, DF)
- Chicken Breast, White Wine, Roasted Tomato, Capers
- Heirloom Carrots, Pink Peppercorn Infused Honey (GF, DF, V)
- Creamy Parmesan Polenta (GF, V)
- Chocolate Mousse and Cherry Gelee (GF, VG)
- Amaretto Mousse, Peaches, Pecan Cake (N)

Seasonal Assorted Mochi (GF, V, N)

\$73 Per Person

FRIDAY - OFF THE GRILL

Vegetable and Lentil Soup (GF, VG)

Quinoa Salad with Baby Kale, Dried Fruit, Charred Sweet Onion Vinaigrette (GF, VG)

Lemon Pepper Chicken Breast, Grilled Onion, Fresh Herbs (GF, DF)

Herb Marinated New York Strip, Mushroom Demi (GF, DF)

Charred Scallion Smashed Red Bliss Potatoes (GF, VG)

Grilled Corn Cobette (GF, VG)

S'mores Bars

Charred Fruit Tart with Streusel Topping (GF, VG)

\$73 Per Person

SUNDAY – TASTE OF THE CASCADES

Seasonal Squash Soup (GF, V)

Baby Spinach, Tomato, Cucumber, Kalamata Olives, Feta Cheese, Greek Vinaigrette

Pan Seared Seasonal Fish, Hazelnut Romesco (DF, N)

Grilled Chicken, Blistered Cherry Tomato, Balsamic Glaze (GF, DF)

Black Garlic Roasted Broccolini (GF, VG)

Smoked Cheddar Stone Ground Grits (GF, V)

Pear Galette, Pink Peppercorn Honey Drizzle (V)

Chocolate Pecan Pie Tart (V, N)

\$73 Per Person

\$73 Per Person

SATURDAY – EMERALD CITY CAFE

Loaded Potato Soup, Smoked Bacon, Chive (GF)

Spring Greens, Toasted Walnuts, Smoked Rogue Blue Cheese, Roasted Apple, and Honey Vinaigrette (GF, N)

Herb Seared Salmon, Citrus Relish (GF, DF)

Grilled Flat Iron Steak, Red Wine Reduction (GF, DF)

Roasted Asparagus, Sweet Peppers (GF, VG)

Matcha Mochi Brownie (GF, V)

Chocolate Lava Cake (VG)

\$73 Per Person

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Grab ‘n Go Lunch

All Boxed Lunches are served market style. Each Guest can choose what items they like; priced per Selection Pre-assembled Lunches for a convenient Grab and Go option at an additional \$4++ Per Person. All lunches come with a single sandwich or salad, cookie, whole fruit and individually packaged chips. Minimum of (10) Lunches Per Selection Required.

- *For Groups of 1-19, Select (1) Choice*
- *For Groups of 20-29, Select Up to (2) Choices*
- *For Groups of 30-39, Select up to (3) Choices*
- *For Groups of 40 and Larger, Select up to (4) Choices*

BOXED SANDWICHES

Turkey, Bacon and Avocado: Thin-Sliced Turkey with Smoked Bacon, Avocado, White Cheddar, Roasted Garlic Aioli and Farm Greens

.....

Roast Beef and White Cheddar: with Caramelized Onions, Roasted Garlic Aioli and Farm Greens Fresh Mozzarella, Basil Walnut Pesto and Cherry Tomatoes (N)

.....

The Italian: Calabrese Salami and Smoked Ham with Fresh Mozzarella, Roasted Red Peppers, Roasted Garlic Aioli, Farm Greens and Caprese (N)

.....

Rainbow Power Veggie: Shredded Carrots and Beets with White Cheddar, Sliced Cucumber, Basil Matcha Aioli and Farm Greens (V)

.....

Chicken Pesto: Grilled Chicken Breast with Basil Walnut Pesto, Roasted Red Pepper, Roasted Garlic Aioli and Farm Greens (N)

.....

\$55*Each*

BOXED BOWLS

Chickpea Garden Bowl: Chickpeas, Avocado, Shredded Beets, Shredded Carrots, Red Cabbage, Cilantro, Farm Greens & Spicy Tahini Dressing (GF, V)

.....

Farmstead Cobb: Grilled Chicken Breast with Blue Cheese, Pasture-Raised Egg, Smoked Bacon, Cherry Tomatoes, Farm Greens and Lemon Avocado Vinaigrette (GF)

.....

Clean Greens: Cucumbers, Cherry Tomatoes, Shredded Carrots, Farm Greens and Lemon Avocado Vinaigrette (GF, VG)

.....

Sonora Grass-Fed Steak: with Ancho Roasted Corn, Avocado, Pickled Red Onions, Red Cabbage, Cilantro, Ancient Grains, Farm Greens and Carrot Lime Habanero Dressing (GF)

.....

\$55*Each*

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection. Tray Pass your Hors D'oeuvres for an additional fee of \$75.00 per passer (1 passer required per 75 attendees, up to 3 hours).

COLD SELECTIONS

WARM SELECTIONS

Beef Tenderloin, Balsamic Glaze, Focaccia (DF) | \$9 Per Piece

Ahi Tuna Poke, Cucumber Coin, Furikake (GF, DF) | \$9 Per Piece

Antipasto Skewer with Confit Garlic, Mediterranean Olive, Artichoke Heart, and Marinated Mozzarella (GF, V) | \$8 Per Piece

Deviled Egg with Horseradish, Dill and Crispy Parmesan (GF, V) | \$8 Per Piece

Prosciutto Wrapped Melon, Mint Mascarpone (GF, V) | \$9 Per Piece

Black Garlic Beef Skewer, Pomegranate Glaze (GF, DF) | \$9 Per Piece

Beef Wellington, Horseradish Aioli | \$9 Per Piece

Mini Brie en Croute, Raspberry Coulis | \$8 Per Piece

Chicken Brochette, Agave-Lime Glaze | \$8 Per Piece

Tandoori Chicken Satay, Tumeric Yogurt Sauce | \$8 Per Piece

Dungeness Crab Cake, Smoked Paprika Remoulade | \$9 Per Piece

Spinach and Parmesan Stuffed Mushroom, Panko Crusted (V) | \$8 Per Piece

Vegetable Samosa, Cilantro Chutney (GF, VG) | \$7 Per Piece

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. ALL RECEPTION PRICING IS BASED ON UP TO 2 HOURS (Unless otherwise noted) Additional 30 minutes will be charged appropriately based on Per Person pricing Minimum of 20 guests is required for all presentation/carving stations unless noted otherwise.

PRESENTATION DISPLAYS

LOCAL CREAMERIE ARTISAN CHEESE DISPLAY | \$30 Per Person
Locally and Seasonally Sourced Cheeses (V, GF), Honeycomb, Fig Jam, Toasted Coriander Whole Grain Mustard (V, GF), Varied Dried Fruits and Nuts (VG, GF), Assorted Sliced Macrina Breads and Crostini (VG)

GRAND AL DENTE | \$30 Per Person
Beef Bolognese, Rigatoni, Basil (DF) Penne alla Vodka, Baby Spinach, Pecorino-Romano, Fresh Herbs (V) Potato Gnocchi, Arugula, Pesto Cream Sauce, Parmesan (V) On the side: Grana Padano, Chili Pepper Flakes Warm Fresh Herb Focaccia and Italian Breadsticks

ANTIPASTI | \$38 Per Person
Selection of Marinated and Grilled Seasonal Vegetables (VG,GF) Olive Tapenade, Smoked Balsamic Cherry Agrodolce (VG, GF) Herb Marinated Mozzarella Balls (GF, V) Olympia Provisions Cured Meats, Prosciutto, and Coro Salami Assorted Sliced Macrina

PRESENTATION DISPLAYS

GRAND SEAFOOD | \$60 Per Person
White Wine Poached Shrimp (GF, DF), Crab Legs (GF, DF), Shrimp Ceviche Shooter (GF, DF), Olympic Peninsula Oysters (GF, DF), Prosecco Mignonette and Grand Cocktail Sauce (GF, DF) *Price based on combination of 4 pieces Per Person*

DIVE IN TO THE SOUND | \$48 Per Person
Seafood Boil: Manila Clams, Penn Cove Mussels, Shrimp, Corn, New Potatoes, Andouille Sausage (GF, DF), Local Oyster Shooter, Cocktail Sauce, Lemon Wedge (GF, DF), Drawn Butter, Lemon Herb Aioli, Grilled Lemons Assorted Dinner Rolls and Whipped Butter

FLAVORS OF SPAIN | \$40 Per Person
Your Selection Of Paella; *Choose 1 option.* Paella De Mariscos with Shrimp, Calamari, Mussels and Clams; Vegan Paella with Artichokes, Tomato, Garlic, Green Beans and Red Bell Pepper (VG); Paella Conquistador with Shrimp, Chicken, Chorizo, Bell Peppers and Peas. Paired With Build-Your-Own Spanish

Breads and Lavash Crackers

.....

SLIDER BAR | \$25 Per Person

Choose of Three Wagyu Slider, White Cheddar, Pickled Peppers

Pickle Brined Fried Chicken, Belgian Waffle, Whiskey Maple Syrup

Crispy Falafel, Hummus, Mint Yogurt Buffalo Chicken, Arugula,

Blue Cheese Aioli BBQ Pulled Pork, Coleslaw, Crispy Onion, Jo Jo

Potato, Confit Garlic Dip (GF, V)

.....

SEATTLE STADIUM FAIR | \$28 Per Person

Build-Your-Own Seattle Dog Station with Whipped Cream

Cheese, Relish, Mustard, Bacon, Pickled Jalapenos, Caramelized

Onions, Ketchup Wagyu Slider, White Cheddar, Pickled Peppers

Crispy Pickle Bites, Garden Herb Ranch Fried Beecher’s Cheese

Curds, Pomodoro (Vg)

.....

Patatas: House Fried Garlic Oil Tossed Potato Bites, Crispy

Chorizo, Blistered Shishitos, Shaved Manchego Cheese, Salsa

Brava, and Marinated Spanish Olives

.....

SUSHI AND SASHIMI | \$50 Per Person

Price based on combination of 4 pieces Per Person Minimum of

30 Guests Assorted Rolls and Nigiri; Chef’s Choice Salmon, Tuna

and Hamachi Sashimi (GF), Wasabi, Pickled Ginger and Tamari

Soy Sauce (GF) *SUSHI CHEF UPGRADE for up to a 3 hour*

Period/100guests Action Station with a Sushi Chef Hand Creating

Offerings in Front of your Guests \$350.00

.....

FARM FRESH | \$30 Per Person

Seasonal Grilled Vegetable Platter, Vegetable Crudit , Red Pepper

Hummus, Edamame Hummus, Paprika Yogurt Dip, Baba

Ganoush, Grilled Flat Breads

.....

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Sweet Stations

Minimum of 20 guests required.

SWEET STATIONS

MINIATURE TREATS | \$20 Per Person

Choose 3 options Based on combination of 3 pieces Per Person Opera Cakes (N) Pistachio Cherry Cardamom Macaron

Passionfruit Mango Tartlets (V) Salted Caramel Tartlets (V) Lemon Pie Tartlets

.....

S'MORES BAR | \$20 Per Person

Jumbo Marshmallows (DF) Classic (V, DF) & Chocolate Graham Crackers (V), Dark Chocolate (VG) and Milk Chocolate (V) Bars,

Toasted Coconut, Crushed Hazelnuts, Granulated Peanuts, Sprinkles, Fresh Berries (N) *Chef Attendant 1 per 150 people-- \$175*

.....

THE CONFECTIONARY CORNER | \$20 Per Person

Artisan Truffles (N), Pate de Fruit (GF, VG), Seasonal Chocolate Bark (N), Hazelnut Brittle (N), Chocolate Mendiants (V), Chocolate

Fudge (VG), Almond Chocolate Clusters (N)

.....

THE COOKIE LAB | \$18 Per Person

Assorted Cookies: Gingerdoodle, Chocolate Chunk, Double Chocolate, Lemon Cookies.Toppings: M&M, Oreo Crumbs, Fresh Berries,

Candied Hazelnuts, Citrus Cream Cheese Icing, Vanilla Whipped Cream, Salted Caramel Sauce

.....

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$175 per attendant, 1 attendant required per 75 attendees. All carving stations are priced individually.

SALMON CREEK NORTHWEST APPLE BRINED PORK LOIN (GF, DF)

Each Serves up to 25 Guests

Accompanied by
Apple Bourbon Chutney (GF, DF, VG) Haricot-Vert, Crisp Garlic (VG, GF) Beecher’s Flagship Cheddar Grits (GF, V) Corn Bread Muffins

\$475 Each

SMOKED SEA SALT AND ALEPPO PEPPER CRUSTED CEDAR PLANK SALMON

Each Serves up to 20 Guests

Accompanied by
Orange Coriander Gremolata (GF, DF, VG) Braised Gigante Beans with Roasted Red Pepper (GF, DF, V) Asparagus with Pickled Red Onion (VG) Artisan Rolls, Whipped Butter (V)

\$500 Each

PEPPERCORN CRUSTED TENDERLOIN

Each Serves up to 25 Guests

Accompanied by
Pinot Noir Demiglace (GF, DF) Whiskey Maple Glazed Carrots (GF, DF, VG), Garlic and Herb Roasted Potatoes, Chives (GF, DF, VG), Artisan Rolls, Whipped Butter (V)

\$725 Each

BLACK GARLIC ROASTED RIBEYE (GF, DF)

Each Serves up to 30 Guests

Accompanied by
Pink Peppercorn Horseradish Cream (GF, V), Truffle Whipped Potatoes (V, GF), Roasted Broccolini (VG, GF), Artisan Rolls, Whipped Butter (V)

\$625 Each

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Chefs Curated Plated Dinner

Our Chefs have created several multi-course meals for ease of planning and to satisfy the tastebuds of all your guests. All Plated Dinners include Salad Course, Bread Service, Entree, Dessert, Coffee and Hot Tea.

CHEFS RECOMMENDED 3-COURSE DINNER #1

Organic Baby Greens, Heirloom Cherry Tomatoes, Shaved Cucumbers, Toasted Almonds, Beechers Flagship Cheddar, Shallot Vinaigrette (GF, V, N)

Pan Seared Airline Chicken Breast, Sundried Tomato Cous Cous, Grilled Broccolini, Apricot Thyme Jus (GF, DF)

Noir – Chocolate Sablee, Espresso Cremeux, Chocolate Mousse,

CHEFS RECOMMENDED 3-COURSE DINNER #2

Baby Gem Lettuce, Roasted Tomato, Garlic Crouton, Shaved Pecorino Cheese, Black Garlic Caesar Dressing (GF, V, N)

Herb Seared Salmon, Heirloom Quinoa Pilaf, Black Garlic Tossed Broccolini, Blood Orange Gastrique, Shaved Fennel (DF)

White Chocolate Mango – Mango Confit, Spiced Sponge, Vanilla & White Chocolate Bava

Candied Cacao Nibs, Chocolate Macaron (N)

~~\$80~~ Per Person

~~\$90~~ Per Person

CHEFS RECOMMENDED 4-COURSE DINNER

Parsnip and Pear Soup, Black Truffle and Chive Oil (GF, V)

Burrata Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Baby Arugula, Basil Pesto, Balsamic Glaze, Roasted Garlic Crostini (V)

Grilled Petit Filet and Butter Poached Lobster Tail, Truffle Potato Gratin, Jumbo Asparagus, Bordelaise Sauce (GF)

Yuzu Hazelnut- Crunchy Hazelnut Streusel, Yuzu Mousse, Citrus and Herb Cremeux (N)

~~\$144~~ Per Person

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Plated Dinner

All Plated Dinners include Salad Course, Bread Service, Entree, Dessert, Coffee and Hot Tea Selection Planner to select a Single Salad, Entree and Dessert for All Attendees. An Appetizer course may be added at an extra charge of \$10.00++ Per Person

SALADS

Choose **1** Option

Roasted Beet Salad, Baby Arugula, Seasonal Citrus, Goat Cheese, Hazelnut Brittle, White Balsamic Vinaigrette (GF, V, N)

Organic Baby Greens, Heirloom Cherry Tomatoes, Shaved Cucumbers, Toasted Almonds, Beechers Flagship Cheddar, Shallot Vinaigrette (GF, N, V)

Baby Gem Lettuce, Roasted Tomato, Garlic Crouton, Shaved Pecorino, Black Garlic Caesar Dressing (V)

Burrata Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Baby Arugula, Basil Pesto, Balsamic Glaze, Roasted Garlic Crostini (V)

ENTREES

Choose **1** Option

Herb Seared Salmon, Heirloom Quinoa Pilaf, Black Garlic Tossed Broccolini, Blood Orange Gastrique, Shaved Fennel (DF) | \$90 Per Person

Pan Seared Airline Chicken Breast, Sundried Tomato Cous Cous, Grilled Broccolini, Apricot Thyme Jus (GF, DF) | \$80 Per Person

Cider Brined Pork Chop, Parmesan Polenta, Roasted Brussels Sprouts, Charred Apple Relish (GF) | \$80 Per Person

Sweet Miso Seabass, Forbidden Rice Risotto, King Oyster Mushroom, Baby Bok Choy, Charred Scallion Relish (GF) | \$95 Per Person

Akaushi New York Strip, Black Truffle Whipped Potatoes, Brown Butter Asparagus, Rosemary Demiglace, Watercress (GF) | \$100 Per Person

Herb Seared Petit Filet and Diver Scallop, Celery Root Potato Puree, Crispy Lacinato Kale, Confit Heirloom Carrots, Sweet

	Onion Demiglace (GF) \$120 Per Person

	Petit Filet and Butter Poached Shrimp, Confit Garlic Potato Puree, Asparagus, Cipolini Onions, Shallot Pinot Noir Reduction (GF) \$120 Per Person

	Grilled Petit Filet and Butter Poached Lobster Tail, Truffle Potato Gratin, Jumbo Asparagus, Bordelaise Sauce (GF) \$140 Per Person

DESSERT

Choose **1** Option

Noir – Chocolate Sablee, Espresso Cremeux, Chocolate Mousse, Candied Cacao Nibs
.....
Seattle Dubai – Milk Chocolate Mousse with a gooey pistachio praline insert, Cherry Sauce, Kataifi and Pistachio Crunch (N)
.....
Yuzu Hazelnut – Crunchy Hazelnut Streusel, Yuzu Mousse, Citrus and Herb Cremeux (N)
.....
White Chocolate Mango – Mango Confit, Spiced Sponge, Vanilla & White Chocolate Bavaois
.....
Selection of two Desserts, Alternating at Seats \$5 Additional Per Person
.....

OPTIONAL APPETIZER COURSE

Choose **1** Option

Pan Seared Scallops, Celery Root Crema, Shaved Fennel, and Citrus (GF)
.....
Parsnip and Pear Soup, Black Truffle and Chive Oil (GF, V)
.....
Lobster Ravioli, Sherry Cream Sauce, Crispy Garlic
.....
\$18 Additional Per Person

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Personal Preference Plated Dinner

Guests Choose Their Own Entrees in an Event Setting. Better than the Standard Dual-Entrée Option. More Elegant than the Casual Buffet. An Option Designed to Satisfy Individual Tastes and Preferences. The Planner Chooses a Single Appetizer, Salad and Dessert in Advance. A Custom Printed Menu Featuring Three Entrée Selections is Provided for Guests at Each Setting. Specially Trained Servers Take Your Guests’ Order as They are Seated. *Accompanied with a Fresh Bread Selection and Freshly Brewed Regular, Decaffeinated Coffee and Tazo Teas \$135.00 Per Person (Minimum of 50 people)*

TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, and dessert in advance.
.....
A custom printed menu featuring up to four entree selections is provided for your guest
.....

PLANNER'S CHOICE APPETIZER

Pan Seared Scallops, Celery Root Crema, Shaved Fennel, and Citrus (GF)
.....
Seasonal Squash Bisque, Spiced Pumpkin Seed, Crema (GF, V)
.....
Lobster Ravioli, Sherry Cream Sauce, Crispy Garlic
.....

Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

Baby Iceberg Lettuce, Roasted Tomato, Bacon, Blue Cheese, Green Goddess Dressing (GF, V)

Baby Spinach, Local Honey and Lemon Roasted Pears, Pickled Red Onions, Candied Walnuts, Goat Cheese, Dried Cherry Balsamic (GF, V)

Organic Baby Greens, Grilled Asparagus, Roasted Piquillo Peppers, Toasted Hazelnuts, Shaved Manchego Cheese (GF, V, N)

PLANNER'S CHOICE DESSERT

Choose 1 option. Minimum of 50 Guests Required.

Noir - Chocolate Sablée, Espresso Chameux, Chocolate Mousse, Candied Cacao Nibs

Seattle Dubai - Milk Chocolate Mousse with a Goopy Pistachio Praline Insert, Cherry Sauce, Kataifi and Pistachio Crumble (N)

Yuzu Hazelnut - Crunchy Hazelnut Streusel, Yuzu Mousse, Citrus and Herb Cremeux (N)

White Chocolate Mango - Mango Confit, Spiced Sponge, Vanilla & White Chocolate Bavarois

\$150 Per Guest

INDIVIDUAL GUESTS' CHOICE ENTREE

FISH
Balsamic Glazed Salmon, Heirloom Tomato Basil Relish (GF, DF)

CHICKEN
Harissa Marinated Airline Chicken Breast, Chermoula Sauce (GF, DF)

BEEF
Grilled Beef Filet, Morel Mushroom Bordelaise (GF)

VEGETARIAN
Za'atar Cauliflower Steak, Herbed Tahini, Crisp Chickpeas (VG, GF)

FAMILY STYLE SIDES

Grilled Asparagus, Lemon Oil, Parmesan Cheese

Confit Baby Heirloom Carrots

Garlic Roasted Broccolini

Butter Whipped Yukon Potatoes

White Wine-Saffron Infused Risotto

Garlic and Herb Roasted Marble Potatoes

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All Buffet Dinners are served with Assorted Dinner Rolls, Whipped Butter, Freshly Brewed Regular, Decaffeinated Coffee and an Assortment of Hot Teas.

BUFFET DINNER 1

- Tuscan White Bean Soup, with Italian Sausage and Black Kale (GF)
- Classic Caesar, Shaved Parmesan, Garlic Croutons, Caesar Dressing
- Organic Greens, Heirloom Carrots, Shaved Cucumbers, Cherry Tomatoes, Sweet Shallot Vinaigrette (GF, VG)
- Grilled Herb Chicken, Roasted Chicken Jus, Pickled Peppers (GF, DF)
- Harisa Seared Salmon, Chermoula Sauce (GF, DF)
- Charred Broccolini, Citrus Oil (GF, VG)
- Wild Rice and Sweet Fruit Pilaf (GF, VG)
- Tiramisu Cake
- Almond Spanish Cake (GF, N)

\$105 Per Person

BUFFET DINNER 2

- Grand Seasonal Seafood Chowder, Smoked Bacon
- Arugula, Smoked Blue Cheese, Toasted Hazelnuts, Red Grapes, Apple Cider Vinaigrette (GF, V, N)
- Israeli Cous Cous Salad, Sweet Tomatoes, Cucumbers, Arugula, Lemon Zest, Fresh Mint, Feta Cheese (V)
- Grilled Herb Chicken, Dried Cherry Chicken Jus (GF, DF)
- Pan Seared Local Catch of the Day, Citrus Beurre Blanc (GF)
- Grilled Hanger Steak, Wild Mushroom Demi-Glace (GF, DF)
- Lemon Oil Tossed Asparagus, Pickled Sweet Onions (GF, VG)
- Herb Tossed Marble Potatoes, Baby Sweet Peppers and Caramelized Onions (GF, VG)
- Chocolate Truffle Cake (V)
- Raspberry Cheesecake (V)

\$120 Per Person

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Signature Wine Series

Our exclusive Canvas wines, made in partnership with Michael Mondavi, recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

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FEATURED SEASONAL WINES

Santa Carolina, Carolina Reserva Cabernet Sauvignon, Chile Primarily harvested by hand, the grapes were fermented and macerated with their skin on in stainless steel tanks to extract color, flavors and textures. These processes are carried out under controlled temperature conditions, using selected yeasts. Once fermentation is complete, the wine is aged in vats for a few months to attain greater smoothness, complexity and subtle notes of oak that lead to rich fruit-driven expression and round

Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins.

\$53*Bottle*

tannins. Varietal: 100% Cabernet Sauvignon. Appellation: Maule Valley, Chile. Winemaker Comments: This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. Taste & Flavor: Cherry, Blackberry, Fig, Green Peppercorn and Baking Spices. Food Pairings: The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta. SUSTAINABLE Certified Sustainable and Carbon Neutral, Family Owned and Operated (Larrain Family)

Finca El Origen, Reserva “Unoaked” Chardonnay, Chile
Grapes were harvested then pressed in pneumatic presses using low pressure. The must obtained was fermented with select yeasts at low temperature for 15 days in stainless steel tanks. 5% of the wine was fermented in contact with untoasted oak to enhance complexity. Before clarification and thinning, the wine spent 6 months in contact with its lees to develop its mouthfeel. Varietal: 100% Unoaked Chardonnay. Appellation: Uco Valley, Argentina. Winemaker Comments: Greenish yellow color. A fresh, expressive and aromatic wine which is smooth, creamy and well-balanced. Taste & Flavor: Fragrant notes of green apple, pear, citrus and light mineral-like aromas. Food Pairings: Versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken. SUSTAINABLE Certified Vegan and Carbon Neutral, Family Owned and Operated (Larrain Family)

\$53*Bottle*

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

The Mark Wine Group, Mionetto Avantgarde Prosecco, Sparkling | \$59 Bottle

WHITES

Gallo, Whitehaven, Savignon Blanc | \$70 Bottle
Caymus Vineyards, Mer Soleil 'Reserve', Chardonnay | \$70 Bottle
Mark Ryan Winery, Lu & Oly, Chardonnay, Washington | \$53 Bottle
Kendall Jackson, Chardonnay | \$69 Bottle
Mark Ryan, Columbia Valley, Lu & Oly, Chardonnay | \$53 Bottle

ROSE

Mark Ryan, Lu & Oly, Rose | \$53 Per Bottle

Vineyard Brands, La Vielle Ferme, Rose | \$57 Per Bottle

Chateau Ste. Michelle, Columbia Valley, Riesling | \$53 Bottle

REDS

Mark Ryan, Lu & Oly, Cabernet Sauvignon | \$53 Bottle

Rodney Strong Sonoma, Cabernet Sauvignon | \$72 Bottle

Copper Cane, Elouan, Pinot Noir | \$71 Bottle

Mark Ryan, Columbia Valley, Lu & Oly, Red Blend | \$53 Bottle

Daou Vineyards, Daou, Cabernet Sauvignon | \$74 Bottle

Mark Ryan, Lu & Oly, Pinot Noir | \$53 Bottle

Trinchero Wine Estates, Joel Gott Palisades, Red Blend | \$71 Bottle

Winebow Imports, Catena Vista Flores, Malbec | \$61 Bottle

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

Private Label Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch Batch Cocktail-Drunken Fruit Sangria, Specialty Cocktail-Lychee Margarita, Non Alcoholic-Sparkling Icesicle , Fever-Tree Mixers

One Hour | \$22 Per Person

Each Additional Hour | \$12 Per Person

PREMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch Batch Cocktail-40 Day Aged Negroni, Specialty Cocktail-White Wine Mojito, Non

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

Alcoholic-Spicy Mango Cart, Fever-Tree Mixers

One Hour | \$25 Per Person

Each Additional Hour | \$14 Per Person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.
Prices shown are Per Drink.

- Choose your Liquor: Signature Private Label "Conciere" Cocktails, Premium Cocktails, or Super Premium Cocktails.
- Choose your Beer/Wine: House Beers and Wines or Premium Beers and Wines.
- Or choose any preferred combination from above items.

Signature Private Label "Conciere" Cocktails | \$12

Premium Cocktails | \$14

Super-Premium Cocktails | \$16

Domestic Beer and Athletic Brewing Alcohol Free | \$8

Hard Seltzer | \$8.50

Premium and Imported Beer | \$8.50

Canvas Wines by Michael Mondavi | \$12

Premium Wines | \$15

House Red and White Wine | \$12

House Sparkling Wine | \$12

Bottled Water | \$7

Red Bull, Soft Drinks and Juices | \$7

LABOR CHARGES

Bartender | \$50

Minimum of three hours1 Bartender per 75 Guests

Cocktail Servers/Tray Passers, each | \$75

Up to three hours

Batch Cocktail-Cold Brew-tini, Specialty Cocktail-Belmont Jewel,
Non Alcoholic-Black Tea Old Fashioned, Fever-Tree Mixers

One Hour | \$27 Per Person

Each Additional Hour | \$16 Per Person

GUEST PAY PER DRINK

A minimum is required. Includes full bar set ups. Credit card or
Cash only

Private Label "Conciere" Cocktails | \$14

Premium Cocktails | \$16

Super-Premium Cocktails | \$18

Domestic Beer and Athletic Brewing Alcohol Free | \$9

Hard Seltzer | \$10

Premium and Imported Beer | \$10

Canvas Wines by Michael Mondavi | \$13

Premium Wines | \$16

Bottled Water | \$8

Red Bull, Soft Drinks and Juices | \$8

Additional Hours for Bartenders or Servers, each, per hour | \$50

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian