

ALEXIS HOTEL

# Catering Menu



**Executive Chef Chris Lobkovich | Bookstore Bar & Café**

The only two things I don't eat for breakfast  
are... lunch and dinner – *Unknown Author*



A KIMPTON® HOTEL

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**ALEXIS HOTEL**

# Reception

## HOT HORS D'OEUVRES

3 Dozen Minimum | Priced Per Dozen

- **Vegetable Samosa (VN)**  
*Curried Sweet Potato, Cauliflower, Spinach*  
**\$28 Per Dozen**
- **Grilled Cheese (V)**  
*Tomato Soup Dip*  
**\$28 Per Dozen**
- **Hushpuppies (V)**  
**Bacon & Cheddar Hushpuppies**  
**\$32 Per Dozen**
- **Stuffed Mushroom Caps**  
*Goat Cheese, House-Made Sausage, Herbed Bread Crumbs*  
**\$32 Per Dozen**
- **Mini "BLT's"\***  
*Braised Pork Belly, Oven-Dried Tomato, Crisp Romaine*  
**\$36 Per Dozen**
- **Grilled Chicken Satay\***  
*Peanut Sauce*  
**\$34 Per Dozen**
- **Sesame Beef Skewers\***  
*Thai Chili Dipping Sauce*  
**\$34 Per Dozen**

### DIETARY NEEDS KEY

**Vegetarian**      **V**

**Vegan**            **VN**

**\*Gluten-Free Options**

*Available On Request*

## COLD HORS D'OEUVRES

3 Dozen Minimum | Priced Per Dozen

- **Seasonal Vegetable Spring Rolls (Vegan)**  
**\$28 Per Dozen**
- **Caprese Banderilla (Vegetarian)**  
*One-bite Skewer of Tomato, Mozzarella, Basil*  
**\$28 Per Dozen**
- **Deviled Eggs, Traditional | Purple Pickled Deviled Eggs**  
**\$30 Per Dozen**
- **Caviar Topped Deviled Eggs | Smoked Salmon Deviled Eggs**  
**\$38 Per Dozen**
- **Crostini\***, Choose from Wild Mushroom & Hazelnut Pate | Bacon Jam | Herbed Goat Cheese | Bruschetta | Capanata  
**\$28 Per Dozen**
- **Ceviche on Crostini\***  
**\$36 Per Dozen**
- **Blini\***  
*Choose from Smoked Salmon with Horseradish Dill, Pork or Duck*  
**\$36 Per Dozen**
- **Oysters on the Half Shell\***  
*Mignonette or Cocktail Sauce*  
**\$48 Per Dozen**
- **Prawn Cocktail\***  
*Jumbo Shrimp with Traditional Cocktail Sauce*  
**\$36 Per Dozen**

## DISPLAYED HORS D'OEUVRES

Each Platter Serves 25 Guests Each

- **Select Artisan Cheeses**  
*Garnished with Fresh & Dried Fruit, Spiced Nuts, Assorted Crackers*  
**\$285 Per Platter**
- **Italian Antipasto**  
*Cured Meats, Grilled Vegetables, Olives, Assorted Cheeses, Rustic Breads*  
**\$325 Per Platter**
- **Seasonal Fresh Fruit and Berries**  
**\$125 Per Platter**
- **Mix of Balsamic Grilled Vegetables & Fresh Vegetables**  
*Blue Cheese Dip*  
**\$175 Per Platter**
- **Baked Brie En Crouete**  
*Whole Brie Wheel in Puff Pastry served with Apples & Crackers*  
**\$225 Per Platter**
- **Northwest Seafood**  
*Chilled Cocktail Prawns, Oysters on the Half Shell, Seasonal Ceviche, Steamed Clams & Mussels Served with Traditional Cocktails Sauce & Mignonette*  
**\$375 Per Platter**
- **Taqueria Sampler**  
*Pico de Gallo, Guacamole, Chilled Black Bean Dip, Fruit Salsa, Lime Cream, Tortilla Chips*  
**\$200 Per Platter**

## STATIONED APPETIZERS

Build Your Own

### ☐ FRESHLY SHUCKED OYSTER STATION

- Two Dozen Minimum
- Cocktail Sauce, Mignonette and Lemons
- Barrow Point Oysters  
\$30 Per Dozen
- Shigoku / Kumomoto Oysters  
**\$48 Per Person**

### ☐ TARTAR & CEVICHE STATION

- Beef
- Ceviche
- Tuna
- Scallops  
**\$Market Price**

### ☐ LETTUCE WRAP STATION

- BLT – Pork Belly, Sundried Tomato Aioli
- Faro Salad with Lemongrass Ginger Vinaigrette
- Shrimp Ceviche with Avocado Cream  
**\$32 Per Person**

# ALEXIS HOTEL

# Dinner

## DINNER BUFFET

### CHEF CHRIS' HOME COOKIN'

- Fresh Coleslaw
- Café Signature Mac-n-Cheese
- Roasted Vegetables
- Whipped Potatoes ~or~ Smashed New Potatoes
- Slow Roasted Pulled Pork
- Charbroiled Beef Brisket
- Macrina Bakery Baguette
- Caffé Vita coffee and Mighty Leaf teas

\$55 Per Person

\*Add dessert \$8

### HARVEST

- Organic Bibb Lettuce  
*Cherry Tomatoes, Balsamic Vinaigrette*
- Chilled Grain Salad
- Roasted Vegetables
- Roasted New Potatoes
- Free Range Chicken  
*Lemon Juice, Olive Oil & Fresh Parmesan*
- Local Market Fish
- Macrina Bakery Baguette
- Caffé Vita coffee and Mighty Leaf teas

\$67 Per Person

\*Add dessert \$8

### BEST OF THE NORTHWEST

- Chef Chris' Fresh Market Salad
- Seasonal Soup of the Day
- Roasted Vegetables
- Whipped Potatoes
- Local Market Fish
- Vegetarian Wild Rice
- Pork Loin *stuffed with dried fruit, apple gastrique*
- Seasonal Fruit Crumble or Apple Galettes *Ala Mode*
- Macrina Bakery Baguette
- Caffé Vita coffee and Mighty Leaf teas

\$89 Per Person

### MEAL COMPLIMENTS

- Add Additional Starter  
\$5 Per Person
- Add Additional Side  
\$8 Per Person
- Add Additional Dessert  
\$8 Per Person
- Add Additional Entrée  
*Choice of Free Range Chicken, Local Market Fish, Pulled Pork, Beef Brisket or Pork Loin*  
\$15 Per Person

### CARVING STATIONS

Chef Attendant Required; \$100 Per Hour

- Roasted Prime Rib  
*Horseradish Crème*  
\$30 Per Person  
*Minimum of 25 Guests*
- House Roasted Turkey  
\$22 Per Person  
*Minimum of 25 Guests*
- Pork Loin  
\$25 Per Person  
*Minimum of 25 Guests*
- Baked Ham  
\$23 Per Person  
*Minimum of 25 Guests*

. For dinner events of less than (15) guests, an additional labor fee of \$75.00 will apply.  
Menu pricing subject to change. We will set and prepare for 5% over your final guarantee.

## PLATED DINNER

### \*\*Select On-Site Available for Less than 25 Guests

- Macrina Bakery Baguette & Butter
- Caffé Vita coffee and Mighty Leaf teas

## STARTER

Pre-Select up to Two Items

For Select On-Site, Pre-Select One

- **Seasonal Soup**  
*Chef's Daily Selection, House-made*  
**\$11**
- **Café Salad**  
*Mixed Greens, Herbs, Cherry Tomatoes, Champagne Vinaigrette*  
**\$10**
- **Chef Chris Fresh Salad**  
*Allow Chef Chris to choose your Salad using the freshest ingredients available*  
**\$12**
- **Arugula Salad**  
*Dried Currants, Spiced Walnuts, Chevre, White Balsamic Vinaigrette*  
**\$12**
- **Belgium Endive Salad**  
*Romaine Hearts, Radicchio, Croutons, Creamy Lemongrass Vinaigrette*  
**\$13**

## ENTRÉE

Pre-Select up to Three Items

- **Herb Roasted Salmon**  
*With lemon rice and wilted greens*  
**\$42**
- **Fresh Local Fish**  
*Chef's Choice Preparation*  
**Market Price**

- **Pan Roasted Chicken**  
*Preserved Lemon & Parsley with fingerling potatoes and grilled squash*  
**\$36**
- **Carlton Farms Pork Chop**  
*Apple Gastrique with roasted root vegetables*  
**\$38**
- **Double "R" Ranch Teres Major**  
*Sherry Brown Butter with carrots, fingerlings & crispy fried shallots*  
**\$45**
- **Filet Mignon**  
*Demiglace with truffled whipped potatoes and grilled asparagus*  
**\$48**
- **Curried Lentils (VN)**  
*Curry, Pickled Onions*  
**\$32**
- **Fresh-made Seasonal Pasta (V)**  
*Chef Chris' Seasonal Preparation*  
**\$32**

### \*\*Select On-Site – All Entrees Charged at Highest Priced Item

## DESSERT

Pre-Select up to Two Items

For Select On-Site, Pre-Select One

- **New York Cheesecake**  
**\$10**
- **Apple of Seasonal Fruit Galette or Crumble**  
**\$10**
- **Callebaut Chocolate Brownie Ala Mode**  
**\$10**
- **Vanilla Ice Cream**  
**\$10**

Sorbet or Fresh Fruit available upon request for dietary restrictions

### DIETARY NEEDS KEY

Vegetarian

V

Vegan

VN

Gluten-Free Options Available Upon Request

**ALEXIS HOTEL**

# **Beverage**



## BEER & WINE

### BEER

*assorted domestic and imported beers, seasonal microbrews*  
**\$6 Per Bottle**

### HOUSE WINES

*La Terre Chardonnay & Cabernet Sauvignon, CA*  
**\$32 Per Bottle**

### WASHINGTON HOUSE WINES

*Hogue Cellars – Columbia Valley WA*  
*Chardonnay Sauvignon Blanc, Pinot Grigio,*  
*Cabernet Sauvignon, Merlot*  
**\$35 Per Bottle**

### SPARKLING WINE

*Chateau St. Michelle Brut - Columbia Valley, WA*  
**\$32 Per Bottle**

*La Marca, Prosecco - Italy*  
**\$45 Per Bottle**

### ADDITIONAL WINE LIST AVAILABLE

*Please inquire about our full wine list*  
*Wines are subject to availability*

***\*Wine Selection required 1 week in advance of Event***

## NON-ALCOHOLIC BEVERAGES

- **Organic Caffè Vita Coffee and Organic Mighty Leaf Teas**  
**\$5 Per Person**
- **Fresh Fruit Juice or Lemonade**  
**\$12 Per Carafe**
- **Freshly brewed Organic Iced Tea**  
**\$12 Per Carafe**
- **Assorted Soft Drinks**  
**\$5 Per Drink, Upon Consumption**
- **Select Northwest Beverages**  
*Dry Soda, Jones Soda, Thomas Kemper Root Beer*  
**\$6 Per Drink, Upon Consumption**
- **Bottled Domestic Still and Sparkling Water**  
**\$5 Per Drink, Upon Consumption**
- **Sparkling Cider**  
**\$16 Per Bottle**
- **Coconut Water**  
**\$6 Per Drink, Upon Consumption**
- **Naked Fruit Juices**  
**\$6 Per Drink, Upon Consumption**
- **Red Bull Energy Drink**  
**\$5 Per Drink, Upon Consumption**

## COCKTAILS

\* Bartender Required

### PAPERBACK COCKTAILS

\$7 Per Drink

\$10 Per Martini

- Gordon's Vodka
- Gordon's Gin
- Jim Beam Bourbon
- Bacardi Light Rum
- El Jimador Tequila

### HARDCOVER COCKTAILS

\$8 Per Drink

\$12 Per Martini

- Smirnoff Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Cruzan Rum
- Espolon Tequila

### FIRST EDITION COCKTAILS

\$9 Per Drink

\$14 Per Martini

- Absolut Vodka
- Tangueray Gin
- Flor de Cana Rum
- 1800 Silver Tequila
- Maker's Mark Bourbon
- Johnnie Walker Black Scotch

### LIQUORS & CORDIALS

\$9 Per Drink

\*Included in all bars, unless specified

- St Brendan's Irish Cream
- Frangelico
- Grand Marnier
- Kahlua
- Amaretto Disaronno

## "SPIKE IT" STATIONS

### LEMONADE STAND

- Fresh Lemonade, Ice Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices
- Bourbon, Gin, St. Germain  
\$25 Per Person (Up to 2 hours)

### COLOR MY BUBBLES

- Juices and Purees, Assorted Herbs
- Sparkling wine, Liqueurs  
\$20 Per Person (Up to 2 hours)

### BLOODY MARY BAR

- Vodka or Gin
- Tomato Juice, Clamato, Hot Sauces, horseradish, Worcestershire, Spices  
\$20 Per Person (Up to 2 hours)

### COFFEE CART

- fresh brewed regular & decaf coffee, house made syrups, whipped cream, sprinkles, fresh shaved chocolate
- Bailey's, Frangelico, Kahlua, Irish Coffee Bar  
\$20 Per Person (Up to 2 hours)

## WELLNESS COCKTAILS

### SUPERBERRY FIZZ

Beefeater gin, lemon, Canton Ginger Liqueur, Simple Syrup, Blueberries  
\$12 Per Drink

- ORGANIC AGAVE MARGARITA  
El Jimador Blanco Tequila, Organic Agave Nectar, Fresh Lime Juice  
\$12 Per Drink

### RED DAWN

Local Vodka, Limoncello, Fresh Lemon Juice, Topped with Pomegranate Grenadine  
\$14 Per Drink

## COMPLIMENT YOUR BAR

### KIMPTON CRAFT COCKTAILS

- CABLE CAR  
Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup, Cinnamon-sugar rimmed glass  
\$12 Per Drink
- LA PERLA  
Sauza hornitos, Manzanilla sherry, Mathilde Pear Liqueur  
\$12 Per Drink
- VELVET DAIQUIRI  
Banks 5 Rum, Fresh Lime Juice, Rich Simply Syrup, Velvet Falernum  
\$14 Per Drink

### CLASSIC COCKTAILS

- MANHATTAN  
Rye Whiskey, Sweet Vermouth, Angostura Bitters  
Garnished with Brandied Cherries  
\$12 Per Drink
- BLOOD AND SAND  
Scotch, Sweet Vermouth, Cherry Brandy, Orange Juice  
Garnished with Orange Twist  
\$12 Per Drink
- BETWEEN THE SHEETS  
Cognac, Light Rum, Triple Sec, Lemon Juice  
Garnished with Lemon Twist  
\$12 Per Drink