

STEWART HOTEL

Meetings, Banquets
& Celebrations

Menu

Breakfast Buffet

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE

CONTINENTAL BREAKFAST

—10 PERSON MINIMUM—

Yogurt Bowl
Greek Yogurt, Berries, Granola

Assorted Breakfast Pastries
Mini Danish, Croissant, Cinnamon Twists
Jam, Sweet Butter

New York Mini Bagels
Plain, Vegetable & Chive Cream Cheese

Freshly Squeezed Juices
Orange & Grapefruit
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

\$50 per person

THE ENERGIZER

—10 PERSON MINIMUM—

Yogurt Bowl
Greek Yogurt, Berries, Granola

Mixed English Muffins
Mixed New York Mini Bagels
Butter, Jam, Peanut Butter

Egg White Scramble
Spinach & Tomato

Turkey Sausage

Hot Stone Ground Irish Oatmeal
Raisins & Brown Sugar

Freshly Squeezed Juices
Orange & Grapefruit
Freshly Brewed Seattle's Best Coffee,
Decaffeinated Coffee and Assorted Teas

\$60 per person

THE EXECUTIVE BREAKFAST

—10 PERSON MINIMUM—

Yogurt Bowl
Greek Yogurt, Berries, Granola

Assorted Breakfast Muffins
Butter, Jam, Peanut Butter

New York Mini Bagels
Plain, Vegetable and Chive Cream Cheese

BUFFET ENTRÉES

—SELECT TWO—

All Items include shredded Hash Brown Potato

Farm Fresh Scrambled Eggs

Scrambled Eggs
Tomato, Spinach, Mozzarella

Croissant Breakfast Sandwich
Scrambled Egg, Cheddar, Ham

Mini Bagel Sandwich
Scrambled Egg, American Sausage

Eggs Benedict
Canadian Bacon, Poached Egg, Hollandaise

Florentine Benedict
Spinach, Poached Egg, Hollandaise

Neptune Benedict
Smoked Salmon, Poached Egg, Hollandaise

Texas Toast French Toast
Warm Maple Syrup

Brioche French Toast
Maple Syrup

Hot Stone Ground Irish Oatmeal
Raisins & Brown Sugar

Freshly Squeezed Juices
Orange & Grapefruit
Freshly Brewed Seattle's Best Coffee,
Decaffeinated Coffee and Assorted Teas

\$62 per person

Breakfast Buffet Additions

Farm Fresh Scrambled Eggs
\$8 per person

Hickory Smoked Bacon, Turkey Bacon or Sausage Patties
\$8 per person

Shredded Hash Browns Potato
\$7 per person

Fresh Fruit Salad
\$8 per person

Smoked Salmon Quiche
\$10 per person

Broccoli & Cheddar Quiche
\$8 per person

Quiche Lorraine
\$8 per person

Eggs Benedict
Canadian Bacon, Poached Egg, Hollandaise
\$10 per person

Florentine Benedict
Spinach, Poached Egg, Hollandaise
\$10 per person

Neptune Benedict
Smoked Salmon, Poached Egg, Hollandaise
\$10 per person

Chive Scrambled Eggs
\$8 per person

Assorted Energy & Granola Bars
\$8 per person

Assorted Individual Low Fat Yogurts
\$6 per person

Assorted Breakfast Cereals
Whole & Skim Milk
\$10 per person

Croissant Breakfast Sandwich
Scrambled Egg, Cheddar, Ham
\$10 per person

Mini Bagel Sandwich
Scrambled Egg, American Sausage
\$10.00 per person

McCann Irish Oatmeal
Raisin and Brown Sugar
\$8 per person

Fresh Fruit Smoothie
\$8 per person

Breakfast Stations

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE
UNIFORMED CHEF ATTENDANT FEE REQUIRED PER STATION*

OMELET STATION

—10 PERSON MINIMUM—

Assorted fillings to include:

Cheddar Cheese, Swiss Cheese, Ham
Bacon, Button Mushrooms, Bell Peppers
Broccoli, Spinach, Tomato
Caramelized Onion, Herbs de Provence

\$20 per person

*Chef Fee \$175

BELGIAN WAFFLE STATION

—10 PERSON MINIMUM—

Fresh Berry Compote, Banana Foster
Flame-Roasted Apples
Whipped Cream & Maple Syrup

\$18 per person

*Chef Fee \$175

CATSKILLS ARTISAN SMOKEHOUSE SMOKED FISH

—10 PERSON MINIMUM—

—SELECTION OF—

Walkkill Farms Nova Smoked Salmon
Smoked Rainbow Trout Filets
Smoked Sablefish
Smoked Whitefish Salad

New York Mini Bagels

Plain, Vegetable and Chive Cream Cheese
Tomato, Cucumber, Capers, Bermuda Onion

\$22 per person

*Chef Fee \$175

Beverage Refresh

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE
—10 PERSON MINIMUM—

Coffee and Tea Break

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas
\$23 per person

Coffee, Tea and Soft Drink Break

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks & Bottle Water
\$30 per person

HALF-DAY — 4 HOURS—

Freshly Brewed Seattle's Best Coffee,
Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks & Bottle Water

\$48 per person

FULL-DAY —8 HOURS—

Freshly Brewed Seattle's Best Coffee,
Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks & Bottled Water

\$78 per person

Assorted Soft Drinks on Consumption \$6 per Bottle
Bottled Water on Consumption \$6 per Bottle
BAI Energy Drinks Based on Consumption \$8 per bottle

VIP Beverage Package

Freshly Brewed Starbucks Coffee

Veranda Blend Blond Brew

Regular and Decaffeinated Coffee and Assorted Teas

Assorted Ice Tazo Teas

Choice of 3 BAI Brand Energy Drinks

BAI is an Antioxidant Infusion Drink that is Gluten Free, Low Glycemic, Vegan & Kosher

Assorted Soft Drinks & Bottle Water

\$40 per person for one and an half hour of service
\$60 per person for half day service (four hours)
\$80 per person for full day service (eight hours)

BAI Energy Drinks Based on Consumption \$8 per bottle

Mini Cupcakes Break

BASED ON AN HOUR AND A HALF OF SERVICE
—10 PERSON MINIMUM—

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks

—SELECTION OF THREE—
\$36 per person

Chocolate

Vanilla

Cannoli

Chocolate or Vanilla Stuffed
with Cannoli Filling Topped
with Chocolate Ganache

Pistachio

with Cream Cheese Frosting
Drizzled with Chocolate
Ganache Topped
with Pistachio Nuts

Lemon Cream

Drizzled with Raspberry Puree

PB Fudge

Chocolate Fudge Cupcake
with Peanut Butter Frosting
Topped with Peanut Butter Cups

Oreo Surprise

Vanilla or Chocolate Cupcake
with an Oreo in the Middle
Topped with Oreo Butter Cream

French Toast

Cinnamon Nutmeg Cupcake
Topped with Maple Frosting
with Bacon on Top

Red Velvet

with Cream Cheese Frosting

Pina Colada

Coconut Pineapple Cake
with Malibu Rum Topped
with Coconut Frosting

Vanilla Chai

Vanilla Cake with
Chai Spices

Caramel Apple

Cinnamon Spice Cake
with Apples Topped
with Caramel Frosting

Pumpkin

with Cinnamon Frosting

Gingerbread

with Brown Sugar Frosting

Nutty Irish Man

Dark Chocolate Fudge Cake Fused
with Frangelico with a
Bailey's Irish Cream Frosting

Banana PB Fudge

Banana Cupcake with
Chocolate Fudge Icing
Peanut Butter Drizzle on Top

Chocolate Salted Caramel

Chocolate Fudge Cake
with Caramel Frosting, Caramel
Drizzle and Sea Salt

Chocolate Chip Mint

Chocolate Cupcake with Green Mint
Frosting and Chocolate Chips on Top

Banana Crème Pie

Vanilla Cake Filled with Banana Crème
Topped with Whipped Cream

S'mores

Graham Cracker Crust, Layer
of Chocolate Chips, Dark
Chocolate Fudge Cake
with Marshmallow Frosting
Topped with a Mini Hershey Bar
and Graham Cracker Crumbs

Chocolate Mousse

Chocolate Cupcake Filled
with Chocolate Mousse
Drizzled with Raspberry Puree
and Topped with Whip Cream

Chocolate Raspberry Fudge

Chocolate Cake Topped with
Raspberry Frosting and Fudge

Mint Chocolate Chip

Chocolate Cake with Mint
Chocolate Chip Frosting

Almond Joy

Chocolate Coconut Cake
with Coconut Frosting
Topped with Toasted Coconut,
Almonds and Fudge

Carrot Cake

with a Cream Cheese Frosting

Cinnabun

Vanilla Cinnamon Cake with
Vanilla Frosting Topped with Streusel
and Cinnamon Butterscotch

Triple Chocolate

Chocolate Cake Filled with Chocolate
Mousse Dipped in Chocolate
Ganache
Topped with Chocolate Chips

Caramel Whiskey

Jack Daniels Whiskey Cake
with Butterscotch Chips
Topped with Caramel Frosting

Design-Your-Own Break

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE
—10 PERSON MINIMUM—

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks & Bottled Water

—SELECTION OF THREE—
\$40 per person

Market Vegetable Crudités Buttermilk Ranch Dip	Potato Chips & Dips	Seasonal Whole Fruit Bowl
Cheddar Cheese & Everything Flat Breads	Granola & Energy Bars	Fresh Fruit Salad
Plain and Chocolate Macaroons	Mixed Nuts & Dried Fruit	Lemon Poppy Yogurt Cake
Macaroons & Chocolate Raspberry Shortbread	Assorted Individual Yogurts	Milk & Cookies (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut)
Fruit Kabob with Yogurt Dipping Sauce	Raspberry Bars & Lemon Squares	Mini Rice Krispy Treats
House Trail Mix	Blondies & Brownies	Soft Baked New York Pretzel
Mini Cannoli	Fresh Fruit Smoothies	Magic Bars
Hummus and Pita Chips	Theater Style Popcorn	Lemon, Chocolate, Cappuccino Yogurt Cake
	Sugar Dusted Pound Cake	

Comfort Breaks

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE
—10 PERSON MINIMUM—

The Comfort Break 1 Nuts for Donuts

Fresh Baked Full Size and Mini Donuts
Cream Filled, Jelly, Chocolate Glazed, Cronuts
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas Assorted
Soft Drinks & Bottled Water

\$42 per person

Or

The Comfort Break 2 Tops of the Pops

NY Style Cheesecake Pops on a stick
Chocolate Tuxedo, Pink Cashmere, Toffee Dipped
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas Assorted
Soft Drinks & Bottled Water

\$44 per person

Lunch Buffets

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE

—10 PERSON MINIMUM—

THE SANDWICH SHOP

SOUPS & SIDE SALADS

—SELECT TWO—

Wild Field Greens
Craisins, Pumpkin Seeds, Citrus Vinaigrette

Romaine Caesar
Parmesan, Crouton, Grape Tomato

Red Pepper Pesto Rigatoni Pasta Salad

Baby Red Bliss Potato Salad

Home Style Potato Salad
Hard Boiled Egg and Pickle

Creamy Country Cole Slaw

Spinach Salad
Spiced Pecans, Diced Apple, Gorgonzola Cheese

Homemade Chicken Soup

Harvest Vegetable Soup

Carrot Ginger

Mushroom Artichoke

Tomato Bisque

DESSERT

—SELECT ONE—

Seasonal Fruit Crisp
Homemade Cookies and Brownies
Fresh Fruit Salad
New York Cheesecake
Mochachino Mousse

Freshly Brewed Seattle's Best Coffee,
Decaffeinated Coffee and Assorted Teas
\$79 per person

Assorted Soft Drinks & Bottled Water \$6 per bottle
BAI Energy Drinks Based on Consumption \$8 per bottle

SANDWICHES & ENTRÉE SALADS

—SELECT THREE—

Roast Beef & Cheddar
Arugula, Crispy Onion, Horse Radish Cream

Prosciutto & Mozzarella
Fresh Basil, Tomato, Balsamic, Herb Focaccia

Smoked Turkey & Brie
Arugula, Honey Mustard, Baguette

Grilled Vegetables & Goat Cheese
Pesto, Leaf Lettuce, Wheat Berry Bread

Chicken Caesar Wrap
Romano Cheese, Romaine, Croutons, Grape Tomatoes

Balsamic Tuna Salad Wrap
Albacore Tuna, Kalamata Olive, Balsamic, Grape Tomatoes

Turkey Club Wrap
Crisp Bacon, Leaf Lettuce, Tomatoes, Mayo,
Whole Wheat Wrap

Shrimp Salad Po' Boy
Shredded, Lettuce, Tomato, French Baguette

Italian Hero
Genoa Salami, Provolone, Ham, Lettuce, Tomato, Italian
Seasoning

BLT Salad
Crispy Bacon, Iceberg Lettuce, Roma Tomato, Red Onions,
Ranch Dressing, Croutons

Turkey Cobb Salad
Crumbled Blue Cheese, Applewood Smoked Bacon,
Hardboiled Egg, Avocado, Tomatoes, Onion
Champagne Vinaigrette

Shrimp Soba Noodle Salad
Cucumber, Cabbage, Sliced Almonds, Spring Onion,
Sesame Ginger Dressing

Chicken Caesar Salad
Romaine Lettuce, Romano Cheese, Herb Croutons

Southwestern Steak Salad
Roasted Corn and Pepper, Black Beans, Avocado and
Salsa Picante

Tuna Nicoise Salad
Spice Crusted Tuna, Haricot Vert, Olives, Potatoes, Grape
Tomatoes, Citrus Vinaigrette

Spicy Jerk Chicken Salad with Spicy Caribbean Slaw
Habanero Rub, Shredded Cabbage, Red Onions, Pineapple,
Mangos

Lunch Buffets

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE
—10 PERSON MINIMUM—

7TH AVENUE DELI —10 PERSON MINIMUM—

Assorted Deli Meats & Cheeses

Hand Sliced Roast Beef, Corned Beef,
Roasted Turkey, Ham, Pastrami, Genoa Salami

Swiss Cheese, Cheddar Cheese, Provolone Cheese,
American Cheese, Pepperjack Cheese

Served with
Green Leaf Lettuce, Sliced Tomato, Bermuda Onion
Mustard, Mayo, Russian Dressing
Half-Sour Pickles
Home-style Red Bliss Potato Salad
Southern Vinegar Vegetable Slaw

Assorted Bread & Rolls

Mini Black & White Cookies
Chocolate Fudge Brownies

Freshly Brewed Seattle's Best Coffee,
Decaffeinated Coffee and Assorted Teas
\$76 per person

Assorted Soft Drinks & Bottled Water \$6 per bottle
BAI Energy Drinks Based on Consumption \$8 per bottle

LUNCH BOXES —10 PERSON MINIMUM— -SELECT THREE-

Homemade Assorted Sandwiches

Tuna, Roast Beef, Ham, Turkey, Roasted Vegetables

Fresh Baked Cookies

Piece of Whole fruit

Bag of Potato Chips

Assorted Soft Drinks & Bottled Water

\$58 per person

Lunch

THE BUSINESS LUNCH

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE

—10 PERSON MINIMUM—

Three-Entrée Lunch Selection is an additional \$12 per person

SOUP & SALAD

—SELECT TWO—

Arcadian Mixed Greens
Grape Tomato, Cucumber, Pumpkin Seeds,
Lemon Herb Vinaigrette

BLT Salad
Iceberg Lettuce, Roma Tomato, Red Onion,
Crispy Bacon, Ranch Dressing, Crouton

Caesar Salad
Romaine Lettuce, Croutons, Grape Tomato, Parmesan
Cheese

Baby Spinach
Blue Cheese, Apple, Spiced Pecans, Champagne
Vinaigrette

Carrot Ginger Soup

Harvest Vegetable Soup

Homemade Chicken Soup

Manhattan Clam Chowder

Wild Mushroom Barley

Tomato Bisque

SIDES

—SELECT TWO—

Home-style Mashed Potatoes

Roasted Red Bliss Potatoes

Wild Rice Pilaf

Steamed Herb Rice

Steamed or Roasted Seasonal Vegetables

Ratatouille

Garlic Scented Broccoli

BUFFET ENTRÉE

—SELECT TWO—

Chilled Tenderloin of Beef
Horseradish Crème Fraiche
(additional \$12 per person)

Grilled Skirt Steak
Chimichurri Sauce

Herb Seared Chicken Breast
Chic Peas, Tomato and Feta

Grilled Chicken Breast
Lemon, Olives and Oregano

Grilled Atlantic Salmon
Roasted Carrots and Fennel
Dill Pesto

Baked Tortellini with Sundried Tomato and Basil Cream

Seafood Paella
Peas, Peppers, Saffron Rice

DESSERT

—SELECT ONE—

New York Cheesecake

Seasonal Fruit Crisp

Homemade Cookies & Brownies

Chocolate Mousse

Freshly Brewed Seattle's Best Coffee,
Decaffeinated Coffee and Assorted Teas

\$82 per person

Each additional entrée is \$7 per person.
Assorted Soft Drinks & Bottled Water \$6 per bottle
BAI Energy Drinks \$8 per bottle

Lunch

THE EXECUTIVE LUNCH

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE

—10 PERSON MINIMUM—

Three-entrée Lunch Selection is an additional \$10 per person

SOUP OR SALAD

—SELECT TWO—

Arcadian Mixed Greens
Grape Tomato, Cucumber, Pumpkin
Seeds, Lemon Herb Vinaigrette

Classic Caesar Salad
Romaine, Parmesan, Grape Tomato,
Caesar Dressing

The Wedge
Iceberg, Grape Tomato, Red Onion,
Crumbled Bacon, Blue Cheese
Dressing

Chopped Salad
Iceberg Lettuce, Chick Peas,
Tomatoes, Cucumbers, Red Onions,
Oregano Vinaigrette

Baby Arugula Salad
Dried Fruit, Shaved Asiago,
Balsamic Vinaigrette

Lobster Bisque

Carrot Ginger Soup

Harvest Vegetable Soup

Homemade Chicken Soup

Manhattan Clam Chowder

Wild Mushrooms Barley

BUFFET ENTREES

—SELECT TWO—

Saffron Pearl Cous Cous
Moroccan Tagine Vegetables

Portobello Mushroom Risotto
Grilled Asparagus

Handmade Three Cheese Ravioli
3 Sauces, Parmesan Shards

Herb Roasted Chicken
Red Pearl Onions and Spicy Pecans

Grilled Flat Iron Steak
Wild Mushroom Sauce

Grilled Atlantic Salmon
Roasted Fennel and Carrots
Dill Pesto

Seared River Grouper
Grilled Pineapple Toasted Coconut Broth

Sesame Crusted Ahi Tuna
Scallion and Ginger Chili Glaze

Roast Tenderloin of Beef
Peppercorn Sauce, Roasted Shallots
(additional \$12 per person)

SIDES

—SELECT TWO—

Home-style Mashed Potatoes

Roasted Red Bliss potato

Wild Rice Pilaf

Steamed Herbed Rice

Steamed or Roasted Seasonal
Vegetables

Ratatouille

Garlic Scented Broccoli

DESSERT

—SELECT ONE—

New York Cheesecake with
Sugared Strawberries

Seasonal Fruit Crisp

Tiramisu

Chocolate Mousse

Raspberry Almond Cake

Pastry Wrapped Apple Blossom

Freshly Brewed Seattle's Best
Coffee, Decaffeinated Coffee and
Assorted Teas

\$88 per person

Assorted Soft Drinks & Bottled Water
\$6 per bottle

BAI Energy Drinks \$8 per bottle

Plated Lunch Menu

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE

—10 PERSON MINIMUM—

STARTER

—SELECT ONE—

Second Choice \$8 per person

Third Choice \$14 per person

Arcadian Mixed Greens
Cucumber, Grape Tomato, Pumpkin Seeds, Lemon Vinaigrette

Wedge Salad with
Iceberg Lettuce, Roma Tomato, Red Onion, Crispy Bacon and Blue Cheese
Dressing

Caesar Salad with Romaine Lettuce, Grape Tomato, Herb Croutons and
Parmesan Cheese

Asian Baby Greens with Mandarin Orange, Black Sesame Almonds, Crispy
Wonton and Orange Soy Vinaigrette

Baby Spinach
Blue Cheese, Apple, Spiced
Pecans, Champagne Vinaigrette

Caprese Salad with Pearl Mozzarella, Sliced Roma Tomato Basil Pesto Drizzle

Marinated Baby Red Beets and Strawberry Salad with Watercress, Gorgonzola,
Balsamic Reduction

Micro Vegetable Tower with Buffalo Mozzarella and Tomato Jam

Pistachio Crusted Goat Cheese Baby Greens, Dried Cherries Citrus Vinaigrette

Entrée

—10 PERSON MINIMUM—

Chicken Entrée

—SELECT ONE—

Second Choice \$14 per person
Third Choice \$20 per person

\$82 per person

Herb Roasted Chicken
Read Pearl Onions and
Spicy Pecans

Chicken Breast Crusted
with
Spinach, Goat Cheese,
Sundried Tomato

Balsamic Glazed
Chicken
Seared Tomatoes and
Grilled Polenta

Grilled Chicken Paillard
Romesco Sauce,
Almonds and Olives

Herbed Chicken Breast
White Beans, Leeks, and
Roasted Peppers

Beef Entrée

—SELECT ONE—

Second Choice \$14 per person
Third Choice \$20 per person

\$91 per person
(add on \$12 per person FOR FILET
MIGNON)

Chilled Tenderloin of Beef
Horse Radish Crème
Fraiche

Grilled Flank Steak
Rosemary Mustard Demi
Glace

Grilled Skirt Steak
Chimichurri Sauce

Roast Tenderloin of Beef
Peppercorn Sauce, Roasted
Shallots

Grilled Flatiron Steak
Wild Mushroom Sauce

Seafood Entrée

—SELECT ONE—

Second Choice \$14 per person
Third Choice \$20 per person

\$84 per person

Grilled Atlantic Salmon
Roasted Carrot and fennel Dill
Pesto

Spice Crusted Tuna Nicoise (RT)
Potato, Beans, Olives

Chili Rubbed River Grouper
Grilled Pineapple Toasted Coconut
Broth

Seafood Paella
Peppers, Peas, Saffron Rice

Teriyaki Glazed Salmon
Vegetable Fried Rice, Baby Choy

Roast Bass Putanesca
Olives, Tomato, Capers

Chili Rubbed Mahi Mahi
Tropical Fruit Salsa

Seafood Paella
Peppers, Peas, Saffron Rice

Teriyaki Glazed Salmon
Vegetable Fried Rice, Baby Choy

Roast Bass Putanesca
Olives, Tomato, Capers

Vegetarian Entrée

—SELECT ONE—

Second Choice \$14 per person
Third Choice \$20 per person

\$66 per person

Baked Tortellini
Sundried Tomato and Basil Cream

Crispy Wild Mushroom Risotto Cakes
Grilled Asparagus and Truffle Oil

Three Cheese Ravioli
Three Sauces and Parmesan Shards

Vegetable Napoleon
Goat Cheese and Herb Oil

House Special Vegetable Fried Rice
Smoked Tofu, Edamame, and Ginger

Saffron Pearl Cous Cous
Moroccan Tagine Vegetables

SIDES

—SELECT TWO—

Home-style Mashed Potato

Roasted Red Bliss Potato

Steamed Herb Rice

Wild Rice Pilaf

Steamed or Roasted Seasonal Vegetables

Ratatouille

Broccoli and Cauliflower Medley

Roasted Asparagus

DESSERTS

—SELECT ONE—

New York Cheesecake with
Sugared Strawberries

Chocolate Mousse

Seasonal Fruit Crisp

Tiramisu

Raspberry Almond Tart

Pastry Wrapped Apple Blossam

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas

Dinner Buffet

Three-entrée Dinner Selection is an additional \$15 per person

DOWNTOWN

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE

—10 PERSON MINIMUM—

STARTER

—SELECT TWO—

Baby Spinach
Blue Cheese, Apple, Spiced
Pecans, Champagne Vinaigrette

Arcadian Mixed Greens
Cucumber, Grape Tomato, Pumpkin
Seeds, Lemon Herb Vinaigrette

Chopped Salad
Iceberg Lettuce, Chick Peas,
Tomatoes, Cucumbers, Red Onions,
Oregano Vinaigrette

Caprese Salad

Lobster Bisque

Carrot Ginger Bisque

Harvest Vegetable Soup

Mushroom Barley

Tomato Bisque

BUFFET ENTRÉES

—SELECT TWO—

Chicken Saltimbocca
Prosciutto, Sage

Merlot Braised Short Rib
Wild Mushrooms

Roasted Cornish Hen
Apple Apricot Stuffing

Grilled Skirt Steak
Chimichurri Sauce

Grilled Atlantic Salmon
Tomato Artichoke Compote

SIDES

—SELECT TWO—

Ratatouille

Roasted Red Bliss Potatoes

Home-style Mashed Potatoes

Vegetable Rice Pilaf

Steamed or Roasted Seasonal
Vegetables

DESSERT

—SELECT ONE—

New York Cheesecake with
Raspberry and Mango Sauces

Seasonal Fruit Crisp

Tiramisu / White and Milk Chocolate Mousse

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas
\$94 per person

Assorted Soft Drinks & Bottled Water \$6 per bottle
BAI Brand Energy Drinks \$8 per bottle

Dinner Buffet

Three-entrée selection is an additional \$15 per person

MIDTOWN

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE
—10 PERSON MINIMUM—

STARTER

—SELECT TWO—

Arcadian Mixed Greens
Cucumber, Grape Tomato, Pumpkin
Seeds, Lemon Herb Vinaigrette

Classic Caesar Salad

Baby Spinach
Blue Cheese, Apples, Spiced
Pecans, Champagne Vinaigrette

Lobster Bisque

Carrot Ginger Soup

Harvest Vegetable Soup

Homemade Chicken Soup

Manhattan Clam Chowder

Wild Mushroom Barley

Smoked Rainbow Trout
Arugula, Horseradish Crème Fraiche

Lobster Ravioli
Truffle Cream Sauce
(additional \$12 per person)

Crispy Shrimp
Spicy Slaw, Ponzu

MAIN COURSE

—SELECT TWO—

Apple & Apricot stuffed
Cornish Hen

Pan Seared Breast of
Long Island Duck
Dried Cherry, Pomegranate

Pan Roasted Pork Chop
Flame Roasted Apple

Vegetable Napoleon
Toasted Goat Cheese,
Herb Tomato Coulis

Chicken Saltimbocca
Prosciutto, Sage

Merlot Braised Short Rib
Wild Mushrooms

Tenderloin of Beef
Peppercorn Sauce, Roasted Shallots
(additional \$12 per person)

Long Island Striped Bass
Romesco, Olive Tapenade

Grilled Salmon
Curry, Pistachios, Black Currants

SIDES

—SELECT TWO—

Home-style Mashed Potatoes

Roasted Red Bliss Potatoes

Wild Rice Pilaf

Steamed Herb Rice

Steamed or Roasted Seasonal
Vegetable

Ratatouille

Garlic Scented Broccoli

DESSERTS

—SELECT ONE—

New York Cheesecake
Mixed Berries Cream Anglaise

Tiramisu
Molten Chocolate Bunt
Raspberry Sauce

Seasonal Fruit Crisp

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas

\$105 per person

*Assorted Soft Drinks & Bottled Water \$6 per bottle
BAI Brand Energy Drinks \$8 per bottle*

Plated Dinner Menu

PRICES BASED ON ONE HOUR AND A HALF OF SERVICE

—10 PERSON MINIMUM—

STARTER

—SELECT ONE—

Second Choice \$8 per person

Third Choice \$14 per person

Arcadian Mixed Greens
Cucumber, Grape Tomato, Pumpkin Seeds, Lemon Vinaigrette

Wedge Salad with
Iceberg Lettuce, Roma Tomato, Red Onion, Crispy Bacon and Blue Cheese
Dressing

Caesar Salad with Romaine Lettuce, Grape Tomato, Herb Croutons and
Parmesan Cheese

Asian Baby Greens with Mandarin Orange, Black Sesame Almonds, Crispy
Wonton and Orange Soy Vinaigrette

Baby Spinach
Blue Cheese, Apple, Spiced
Pecans, Champagne Vinaigrette

Caprese Salad with Pearl Mozzarella, Sliced Roma Tomato Basil Pesto Drizzle

Marinated Baby Red Beets and Strawberry Salad with Watercress, Gorgonzola,
Balsamic Reduction

Micro Vegetable Tower with Buffalo Mozzarella and Tomato Jam
Pistachio Crusted Goat Cheese Baby Greens, Dried Cherries Citrus Vinaigrette

ENTRÉES
—10 PERSON MINIMUM—

Chicken Entrée

—SELECT ONE—
Second Choice \$14 per person
Third Choice \$20 per person

\$88 per person

Herb Roasted Chicken
Red Pearl Onions and
Spicy Pecans

Chicken Breast Crusted
with
Spinach, Goat Cheese,
Sundried Tomato

Balsamic Glazed
Chicken
Seared Tomatoes and
Grilled Polenta

Grilled Chicken Paillard
Romesco Sauce,
Almonds and Olives

Herbed Chicken Breast
White Beans, Leeks, and
Roasted Peppers

Beef Entrée

—SELECT ONE—
Second Choice \$14 per person
Third Choice \$20 per person

\$105 per person
(add on \$12 per person FOR FILET
MIGNON)

Chilled Tenderloin of Beef
Horse Radish Crème
Fraiche

Grilled Flank Steak
Rosemary Mustard Demi
Glacé

Grilled Skirt Steak
Chimichurri Sauce

Roast Tenderloin of Beef
Peppercorn Sauce, Roasted
Shallots

Grilled Flatiron Steak
Wild Mushroom Sauce

Seafood Entrée

—SELECT ONE—
Second Choice \$14 per person
Third Choice \$20 per person

\$96 per person

Grilled Atlantic Salmon
Roasted Corn Salsa

Spice Crusted Tuna Nicoise (RT)
Potato, Beans, Olives

Chili Rubbed Mahi Mahi
Tropical Fruit Salsa

Seafood Paella
Peppers, Peas, Saffron Rice

Crispy Skin Sockeye Salmon
Wild Mushrooms and Sage

Teriyaki Glazed Salmon
Vegetable Fried Rice, Baby Choy

Roast Bass Putanesca
Olives, Tomato, Capers

Chili Rubbed Mahi Mahi
Tropical Fruit Salsa

Seafood Paella
Peppers, Peas, Saffron Rice

Teriyaki Glazed Salmon
Vegetable Fried Rice, Baby Choy

Roast Bass Putanesca
Olives, Tomato, Capers

Vegetarian Entrée

—SELECT ONE—
Second Choice \$14 per person
Third Choice \$20 per person

\$76 per person

Baked Tortellini
Sundried Tomato and Basil Cream

Wild Mushroom Risotto
Grilled Asparagus and Truffle Oil

Three Cheese Ravioli
3 Sauces and Parmesan Shards

Vegetable Napoleon
Goat Cheese and Herb Oil

House Special Vegetable Fried Rice
Smoked Tofu, Edamame, and Ginger

DESSERTS

—SELECT ONE—

New York Cheesecake with
Sugared Strawberries

Chocolate Mousse

Seasonal Fruit Crisp

Tiramisu

Pastry Wrapped Apple Blossom

Raspberry Almond Tart

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and Assorted Teas

Open Bar

PRICES BASED ON ONE HOUR OF SERVICE
—10 PERSON MINIMUM—

\$175 BARTENDER FEE APPLIES

PREMIUM

SKY Vodka
Beefeaters Gin
Dewar's White Label
Seagrams 7
Bacardi Silver
Crown Royal
Red & White Wine
Domestic & Imported Beers
Sodas & Juices
Johnnie Walker Red
Seagrams VO
Malibu Rum
Jack Daniels

Red & White Wine

Domestic & Imported Beers

Soft Drinks & Juices

*\$35 per person for the first hour
\$20 per person each additional hour*

TOP SHELF

Ketel One Vodka
Grey Goose Vodka
Tanqueray Gin
Bombay Sapphire Gin
Johnnie Walker Black
Jameson Irish Whiskey
Meyers Dark Rum
Malibu Rum
Jack Daniels

Red & White Wine

Domestic & Imported Beers

Soft Drinks & Juices

*\$45 per person for the first hour
\$25 per person each additional hour*

BLOODY MARY & MIMOSA BAR

—10 PERSON MINIMUM—

Made to order Bloody Mary's
& Manhattan Mimosas

*\$20 per person for the first hour
\$12 per person each additional hour*

WINE AND BEER BAR

—10 PERSON MINIMUM—

Domestic and Imported Beer
House Wine Selection
Assorted Soft Drinks and Juices

*\$24 per person for the first hour
\$14 per person each additional hour*

Cash & Consumption Bar

CASH

Top Shelf Liquor Cocktails \$14
Martinis & Multi Liqueured Cocktails \$15
Premium Cocktail \$15
Premium Wine \$10
Champagne \$10
Imported Beer \$9
Domestic Beer \$8
Assorted Soft Drinks & Juices \$6

CONSUMPTION

Top Shelf Liquor Cocktails \$14
Martinis & Multi-Liquor Cocktails \$15
Premium Cocktail \$12
Premium Wine \$10
Champagne \$10
Imported Beer \$9
Domestic Beer \$8
Assorted Soft Drinks & Juices \$6

Cocktail Reception

PRICES BASED ON ONE HOUR OF SERVICE

—20 PERSON MINIMUM—

PASSED HORS D'OUERVES

—SELECT SIX—

HOT

Spanakopita	Mini Philly Cheesesteaks	Sicilian Eggplant Caponata Garlic Crostini
Stuffed Mushroom	Red Wine Beef Satay Truffle Black Pepper Aioli	Indian Vegetable Samosas Spiced Mango Chutney
Mini Potato Pancake Smoked Salmon, Crème Fraîche	Chicken Satay Sweet Chili Sauce	Seafood Paella Arencini
Pigs in a Blanket Three mustards	Mini Reuben	Grilled Polenta with Gorgonzola and Balsamic Red Onions
Truffled Mac & Cheese Balls	Cheeseburger Sliders	Hosin Duck Confit on Wild Rice Pancake
Vegetable Spring Roll Sesame sauce	Coconut Shrimp Mango Dip	Jerk Spiced Chicken Salad on Crisp Tostones
Crab Cake Chipotle remoulade	Sea Scallops Wrapped in Applewood Bacon	
Spinach, Artichoke & Olive Tart		

COLD

Antipasto Skewer	Lemon Artichoke Bruschetta
New Potato Crème Fraîche and Caviar	Smoked Chicken and Apple Tartlets
Smoked Rainbow Trout Horseradish Crème Fraîche	Assorted Vegetarian Flatbread Bites
Caprese Kebab Basil Oil	Wasabi Mashed Potato Spoons
Crostini with Chavre, Tomato Jam and Black Olive Tapanade	Smoked Salmon Wrapped Pretzel Sticks
Smoked Salmon on Black Bread with Dill Cream	Ahi Tuna Nicoise Bites
Mini Lobster Roll	Shrimp and Sesame Salad Cone
Coconut Tuna Tartar	Prosciutto Wrapped Parmesan Asparagus
Beef Tenderloin Gorgonzola Crostini, Red Onion, Fig Jam	Ricotta and Strawberry Spoon with Balsamic Reduction
Crispy Nori Wrapped Tuna Pickled Ginger, Sriracha	Baby Red Beet Skewer with Gorgonzola Fondue

\$58 per person for the first hour

\$27 per person each additional hour

Stations

PRICES BASED ON ONE HOUR OF SERVICE

—MINIMUM OF 20 GUESTS—

*AVAILABLE WITH PURCHASE OF COCKTAIL RECEPTION MENU OR SEPARATE

MARKET CRUDITE

Assorted Seasonal Vegetables & Buttermilk Ranch Dip

\$24 per person - \$30 per person separate

MEDITERRANEAN STATION

Hummus, Tzatziki, Pita Chips, Cured Olives, Marinated Artichokes, Grilled Vegetables

\$20 per person - \$26 per person separate

MAKE YOUR OWN BANANA SPLIT

Vanilla & Chocolate Ice Cream, Chocolate Sauce, Butterscotch, Whipped Cream,

Chopped Nuts, Sprinkles, Cherries

\$20 per person - \$26 per person separate

ARTISANAL CHEESE STATION

Ricotta Salata, Port Irish Cheddar, Triple Cream Brie, Parmesan Reggiano,

Gorgonzola, Flatbread, Dried Fruits, Nuts

\$24 per person - \$32 per person separate

MAC N CHEESE BAR

Truffle & Lobster, Three-Cheese, Ham & Bacon

\$20 per person - \$28 per person separate

PASSED DESSERTS

Assorted Mini Tarts, Canapés & Petit Fours

\$22 per person - \$32 per person separate

ANTIPASTO STATION

Salami, Pepperoni, Prosciutto, Parmesan, Roasted Peppers,

Stuffed Hot Peppers, Olives, Mustards,

\$34 per person - \$42 per person separate

BALLPARK STATION

Mini Hot Dogs, Mini Tacos, Mini Burgers, Specialty Fries,

Mini Milkshakes

\$22 per person - \$30 per person separate

SOBU NOODLE SALAD

\$30 per person - \$38 per person separate

SPECIALTY STATIONS

All Specialty Stations are Customized and Priced upon Request

Hand-Rolled Sushi

Sushi Rolls, Pickled Ginger, Wasabi

RAW BAR

Chef Selection of Locally-Sourced Seafood

PASTA STATION

\$175 PER ATTENDANT

UNIFORMED CHEF ATTENDANT REQUIRED FOR EACH STATION

PASTAS

—SELECT TWO—

Whole Wheat Penne, Rigatoni, Cheese Tortellini, Gluten Free Pasta

Served with Sauces Select Two

Pink Vodka, Tomato Basil, Pesto, Garlic Lemon Herb, Parmesan Cream Sauce

\$18 per person separate \$26 per person

ADD CHICKEN, SHRIMP, OR BEEF TENDERLOIN

Additional \$10 per person

ADD SEASONAL VEGETABLES

Additional \$6 per person

PASTA STATION SERVED WITH GARLIC BREAD & GRISSINI

CARVING STATION

PRICES BASED ON ONE HOUR OF SERVICE

\$175 PER ATTENDANT

UNIFORMED CHEF ATTENDANT REQUIRED FOR EACH STATION

Oven Roast Turkey

Cranberry Relish, Herb Gravy

\$16 per person Separate \$24 per person

Salmon En Croute

Dill Sauce

\$22 per person Separate \$30 per person

Prime Rib of Beef

Horseradish Cream, Au Jus

\$26 per person Separate \$32 per person

Herb Crusted Roast Beef Tenderloin

Horseradish Crème Fraiche, Au Jus

\$32 per person Separate \$40 per person

All Carving Stations Served with Parker House Rolls