



PAN PACIFIC HOTEL
SEATTLE

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE,
A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON AND FRESH ORANGE JUICE

PRICES ARE PER GUEST AND BASED ON 60 MINUTES OF SERVICE

CONTINENTAL

32

FRUIT SCONES, BUTTER CROISSANTS AND ASSORTED MUFFINS
FRUIT PRESERVES AND WHIPPED BUTTER
INDIVIDUAL FRUIT YOGURTS
SEASONAL SLICED FRUIT

FREMONT

41

LEMON BREAKFAST BREAD AND BANANA BREAD
FRUIT PRESERVES AND WHIPPED BUTTER
GREEK YOGURT, HOUSE-MADE GRANOLA, MACERATED BERRIES,
SEASONAL FRUIT COMPOTE
SEASONAL SLICED FRUIT
CROISSANT BREAKFAST SANDWICH – SCRAMBLED EGGS,
SMOKED BACON, TILLAMOOK CHEDDAR CHEESE

BELLTOWN

48

FRUIT SCONES, BUTTER CROISSANTS AND ASSORTED MUFFINS
FRUIT PRESERVES AND WHIPPED BUTTER
SEASONAL SLICED FRUIT AND BERRIES
STEEL-CUT OATMEAL, BROWN SUGAR, MACERATED BERRIES,
SLICED ALMONDS
FREE RANGE SCRAMBLED EGGS, ROMA TOMATO, SCALLION,
TILLAMOOK CHEDDAR CHEESE
HERB ROASTED POTATOES
ULI'S CHICKEN SAUSAGE LINKS, SMOKED PEPPERED BACON

This Selection for Groups Less
Than 10 Guests Is Subject To
A \$4 Per Person Surcharge

ENHANCEMENTS

(PRICED PER PERSON)

Smoothies – Passionfruit Vanilla or Strawberry Banana • 7
Bananas Foster Yogurt Parfaits or Raspberry Yogurt Parfaits • 8
Steel-Cut Oatmeal: Brown Sugar, Berries, Chocolate Chips, Pecans,
Toasted Coconut, Cinnamon, Golden Raisins • 10
Seattle Scramble – Salmon, Cream Cheese, Scallions • 12
Egg White Scramble with Seasonal Vegetables and Fresh Herbs • 10
Buttermilk Biscuit Egg Sandwich – Scrambled Eggs, Canadian Bacon,
Tillamook Cheddar Cheese • 11
Raspberry Danish • 6
English Muffins, Peanut Butter, Fruit Preserves, Whipped Butter • 6
Assorted Bagels, Cream Cheese and Chive Cream Cheese • 7
Lemon Breakfast Bread and Banana Bread • 6
Brioche French Toast, Roasted Pears, Powdered Sugar, Maple Syrup • 9

Buttermilk Pancakes or Blueberry Pancakes, Maple Syrup,
Vanilla Whipped Cream • 9
Vegan Sausage Or Canadian Bacon • 8
Tomato, Goat Cheese and Pesto Frittata • 10
Spinach and Beecher's Sharp White Cheddar Cheese Frittata • 10
Breakfast Potatoes – Roasted Red Potatoes, Bell Peppers,
Onion and Thyme • 6
Smoked Salmon, Bagels, Tomatoes, Capers, Crème Fraiche,
Red Onion • 18
Imported and Domestic Cured Meat and Cheese Board,
Dried Fruit, House-Made Focaccia • 16
Individual Kashi Cereals, 2% Milk and Almond Milk • 5
Sliced Seasonal Fruit • 10

All prices are subject to 24% service charge, taxable in Washington State (68% service staff, 4% support staff, 28% retained by the house)
& 10.1% Washington State food & beverage tax.

OMELETS MADE TO ORDER

20

+175 per chef attendant

FARM-RAISED EGGS AND EGG WHITES, HAM, PEPPERED BACON,
CHICKEN SAUSAGE, CIDER SMOKED SALMON
WALLA WALLA ONIONS, PEPPERS, MUSHROOMS, BABY SPINACH,
TOMATO, COTIJA CHEESE, TILLAMOOK CHEDDAR CHEESE, TABASCO,
KETCHUP

Minimum of 24 people

One Chef Attendant
Required Per 50 Guests,

MIMOSA BAR

12

PROSECCO AND SPARKLING WATER
ORANGE JUICE, PEACH PUREE, MACERATED BERRIES
STRAWBERRIES, ORANGES, PINEAPPLE
LAVENDER, ROSEMARY, MINT, CANDIED GINGER

BLOODY MARY BAR

13

NEW AMSTERDAM VODKA
TOMATO JUICE, CELERY, SMOKED PEPPERED BACON
BLUE CHEESE STUFFED OLIVES, CORNICHON, PICKLED ONIONS,
HORSERADISH
HOUSE SPICED SALT, LEMONS, LIMES, TOBASCO, SRIRACHA

TAKE A BREAK AND REFRESH
PRICES ARE PER GUEST AND BASED ON 30 MINUTES OF SERVICE

WELCOME TO SEATTLE

35

CAFFE UMBRIA NITRO COLD BREW COFFEE
DRY SODA COMPANY SPARKLING SODA, CUCUMBER AND RAINIER CHERRY
CHOCOLATE COVERED ESPRESSO BEANS
CHUKAR CHERRIES CHOCOLATE COVERED RAINIER CHERRIES
WASHINGTON STATE ORGANIC APPLES
TIM'S CASCADE POTATO CHIPS

MAKE YOUR OWN TRAIL MIX

15

DRIED APRICOTS, GOLDEN RAISINS, DRIED CRANBERRIES
ALMONDS, CASHEWS, PEPITAS
DRIED COCONUT, CHOCOLATE CHIPS

MEDITERRANEAN

23

RED PEPPER HUMMUS, WHITE BEAN HUMMUS, OLIVE TAPENADE,
CUCUMBER DILL TZATZIKI
WARM PITA BREAD
MOZZARELLA, TOMATO AND CURED SALAMI SKEWERS

HEALTHY

26

NAKED JUICES – GREEN MACHINE AND MIGHTY MANGO
ASSORTED KIND BARS AND KASHI CHEWY TRAIL MIX BARS
SEASONAL WHOLE FRUIT SELECTIONS
YOGURT PARFAIT- GREEK YOGURT, HONEY, HOUSE-MADE GRANOLA AND BERRIES

SAVORY

25

HOUSE-MADE FETA DIP SERVED WITH CARROTS, CELERY, CAULIFLOWER AND RADISH
TRI-COLOR TORTILLA CHIPS AND SALSA
SOFT PRETZELS, HONEY DIJON MUSTARD
SPICED NUT MIX

SWEET

20

FRENCH MACARONS – PISTACHIO, COCOA AND RASPBERRY
SEASONAL FRUIT PANNA COTTA
FLOURLESS CHOCOLATE FUDGE BITES

BUILD A BREAK

Select Three • 17

Select Four • 21

SMOOTHIES – PASSION FRUIT VANILLA OR STRAWBERRY BANANA

BANANAS FOSTER YOGURT PARFAITS OR RASPBERRY YOGURT PARFAITS

LEMON POUND CAKE AND BANANA BREAD

SEASONAL WHOLE FRUIT SELECTIONS

SLICED SEASONAL FRUIT AND BERRIES

SPICED NUT MIX AND SUGAR GLAZED NUT MIX

INDIVIDUAL BAGS OF HOUSE-MADE SWEETS: COOKIES AND CREAM BARK OR FLOURLESS CHOCOLATE FUDGE BITES

WHITE CHOCOLATE MACADAMIA COOKIES, SUGAR COOKIES AND CHOCOLATE CHIP COOKIES

BLONDIES AND BROWNIES

CAMPFIRE S'MORES

TIM'S CASCADE POTATO CHIPS

BUTTERED POPCORN WITH SHAKER SEASONINGS – PARMESAN HERB, SPICY BERBERE BLEND AND CINNAMON SUGAR

HOUSE-MADE SALT AND PEPPER POTATO CHIPS, FRENCH ONION DIP

ASSORTED KIND BARS AND KASHI CHEWY TRAIL MIX BARS

TRI-COLOR TORTILLA CHIPS, JALAPENO CHEESE DIP

IMPORTED AND DOMESTIC CURED MEAT AND CHEESE BOARD, CORNICHONS, DRIED FRUIT, ARTISANAL CRACKERS, HOUSE-MADE HERB FOCACCIA **+ 5**

LOCAL NORTHWEST CHEESE DISPLAY, ARTISANAL CRACKERS, DRIED FRUIT **+ 3**

BEVERAGE PACKAGES

PRICES ARE PER GUEST

HALF DAY BEVERAGE STATION

25

Unlimited Service for
Four Hours

FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE,
A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON
ASSORTED SOFT DRINKS, FIJI BOTTLED WATER AND
SAN PELLEGRINO SPARKLING WATER

FULL DAY BEVERAGE STATION

40

Unlimited Service for
Eight Hours

FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE,
A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON
ASSORTED SOFT DRINKS, FIJI BOTTLED WATER AND
SAN PELLEGRINO SPARKLING WATER

HOT BEVERAGE ONLY

Full Day, 8 Hours • 19
Half Day, 4 Hours • 13
30 Minute Break • 7

CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE,
A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON

ADDITIONAL BEVERAGE SELECTIONS

Caffe Umbria Nitro Cold Brew Coffee • 8 each
bai Superteas – Nariño Peach Tea and Socorro Sweet Tea • 7 each
San Pellegrino Sparkling Limonata • 6 each
Naked Juices – Green Machine and Mighty Mango • 8 each

Red Bull • 7 each
Brew Dr. Kombucha • 9 each
Hot Apple Cider, Cinnamon and Star Anise Spiced • 85 per gallon
Hot Cocoa • 85 per gallon

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& 10.1% Washington State food & beverage tax.

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON

PRICES ARE PER GUEST, BASED ON 90 MINUTES OF SERVICE AND REQUIRE A MINIMUM OF 10 GUESTS

** Groups Less Than 10 People Are Subject To A \$4 Per Person Surcharge – Please Contact Your Event Specialist for Our Small Group Menu Offerings**

SOUTH LAKE SANDWICH SHOP

54

ROASTED TOMATO BISQUE
RED BLISS POTATO SALAD
CASTELFRANCO RADICCHIO, ARUGULA, SHAVED FENNEL, ENGLISH CUCUMBER,
WATERMELON RADISH, WHITE BALSAMIC VINAIGRETTE

PRE-SELECT THREE:

TURKEY, SWISS, LETTUCE AND TOMATO ON MULTIGRAIN BREAD
ZUCCHINI, MUSHROOMS, MAMA LIL' PEPPERS, PESTO,
MOZZARELLA ON HOUSE-MADE FOCACCIA
CHICKEN TERIYAKI WRAP, SHREDDED CARROT AND CABBAGE,
PICKLED JALAPENO, SOY-GINGER VINAIGRETTE
HAM, CHEDDAR, PICKLES, LETTUCE AND TOMATO ON MULTIGRAIN BREAD
SALAMI, COPPA, PROVOLONE, OLIVE TAPENADE ON BAGUETTE
KOSHER DILL PICKLES, HERB AIOLI, DIJON MUSTARD
WHITE CHOCOLATE MACADAMIA COOKIES AND SUGAR COOKIES

ENHANCEMENTS

WHITE BEAN HUMMUS AND CRISP GARDEN VEGETABLES + 6
CURRIED CHICKEN SALAD + 8
GRILLED VEGETABLE PLATTER + 7

THE PAN PACIFIC BUFFET

67

MIXED GREEN SALAD, ASIAN PEAR, SHAVED FENNEL, PICKLED SHALLOT,
FRIED RICE NOODLES, MISO VINAIGRETTE
TOMATO AND BASIL SALAD, SOY SAMBAL VINAIGRETTE
BEEF STIR-FRY WITH ASPARAGUS, MUSHROOMS, RED BELL PEPPERS,
SWEET WINE SAUCE
RED CURRY CHICKEN AND VEGETABLES
GINGER BASIL RICE NOODLES, SHIITAKE MUSHROOMS, BOK CHOY, CABBAGE
ROASTED BROCCOLI AND CAULIFLOWER WITH OYSTER SOY SAUCE, CILANTRO
PANDAN CUSTARD SQUARES
BLACK SESAME SEED COOKIES

ENHANCEMENTS

VEGETABLE FRIED RICE – JASMINE RICE, PEAS, CARROTS, GREEN ONION,
SESAME SOY SAUCE + 6
CHICKEN SATAY, PEANUT SAUCE + 8
MAPO TOFU – GINGER, GARLIC, CHILI BEAN SAUCE, SZECHUAN PEPPER,
BOK CHOY + 8
TERIYAKI SALMON + 10

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PIONEER SQUARE

Select Two Entrées • 64

Select Three Entrées • 71

SOUPS/SALADS* (SELECT TWO)

FRENCH ONION SOUP, CHEESE CROUTONS

ROASTED TOMATO SOUP

SEASONAL SOUP SELECTION

LEMON HERB CAULIFLOWER TABBOULEH

SHAVED RAW ROOT VEGETABLE SALAD, CITRUS VERJUS

BABY ARUGULA, APPLE, BACON, GOAT CHEESE,

HONEY HUCKLEBERRY VINAIGRETTE

FREGOLA SALAD, FRESH CITRUS, HERBED FETA

GREEK SALAD – ROMAINE, TOMATOES, BELL PEPPER, CUCUMBER, ONION,

OLIVES, CHICKPEAS, CRUMBLLED FETA, OREGANO VINAIGRETTE

*All selections accompanied by House-Made Focaccia Bread,
Smoked Alaskan Sea Salt Whipped Butter

ENTRÉES

FENNEL CRUSTED ROAST HALIBUT

GRILLED SALMON, MANGO PINEAPPLE RELISH

SUNRISE FARMS CHICKEN BREAST, SHERRY WINE, LIGHT CREAM LEEK FONDUE

GINGER MARINATED STEAK, BLACK GARLIC AIOLI

MARINATED AND GRILLED SIRLOIN, CHIMICHURRI SAUCE

BUTTERNUT SQUASH RAVIOLI, TARRAGON CREAM SAUCE

COCONUT POTATO CURRY STEW

ORANGE SOY MARINATED TOFU, BROCCOLI, BELL PEPPERS, COCONUT MILK,

SESAME SEEDS

SIDES (SELECT TWO)

ROSEMARY ROASTED FINGERLING POTATOES

WASABI MASHED POTATOES

BLACK FORBIDDEN RICE

PARMESAN ROASTED CAULIFLOWER

SEASONAL VEGETABLE SAUTÉ

HONEY GLAZED CARROTS

SESAME OIL BABY BOK CHOY

SAUTÉED KALE AND SHALLOTS

DESSERTS (SELECT ONE)

SEASONAL FRUIT COBBLER

CHOCOLATE CANELES DE BORDEAUX, CRÈME ANGLAISE

ASSORTED MINIATURE CHEESECAKE BITES

CHOCOLATE MOUSSE AND FRUIT MOUSSE

WHITE CHOCOLATE MACADAMIA BREAD PUDDING, ROSEMARY CARAMEL SAUCE

PASSION FRUIT PANNA COTTA

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PRICES ARE PER GUEST, BASED ON 90 MINUTES OF SERVICE AND REQUIRE A MINIMUM OF 10 GUESTS

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BALLARD GREEN MARKET

52

CHEESE TORTELLINI SALAD, MARINATED ARTICHOKES, ROASTED RED PEPPER, BASIL VINAIGRETTE

BUILD YOUR OWN SALAD

GREENS: CRISP ROMAINE, MIXED GREENS

PROTEIN: GRILLED CHICKEN, CURED SALAMI AND COPPA, SLICED EGG

TOPPINGS: GARBANZO BEANS, QUINOA, BELL PEPPER, SEASONAL SQUASH, SHAVED FENNEL, CARROTS, CELERY, CUCUMBER, TOMATO, RED ONION, RADISH ALMONDS, PEPITAS, SHREDDED CHEDDAR CHEESE, CRUMBLER BLUE CHEESE

DRESSINGS: (PRE-SELECT TWO) HONEY HUCKLEBERRY VINAIGRETTE, CREAMY RANCH, BALSAMIC VINAIGRETTE, BLUE CHEESE

HOUSE-MADE FOCACCIA BREAD, SMOKED ALASKAN SEA SALT WHIPPED BUTTER
WHITE CHOCOLATE MACADAMIA BREAD PUDDING, ROSEMARY CARAMEL SAUCE

ENHANCEMENTS

CHEF'S SEASONAL SOUP + 5

GRILLED SLICED STEAK + 10

PENNE PASTA MARINARA + 7

KONA ISLAND LU'AU

64

GREENS, MANDARIN ORANGE SEGMENTS, TOASTED COCONUT, CHERRY TOMATOES, GOAT CHEESE, HONEY LIME VINAIGRETTE
GRILLED HAWAIIAN FISH, WARM MANGO RELISH
GINGER SOY CHICKEN
BAKED SWEET POTATO, TOASTED MACADAMIA NUTS
LEMONGRASS RICE
CABBAGE SLAW, SESAME SOY VINAIGRETTE
HAWAIIAN SWEET ROLLS, WHIPPED BUTTER
HAUPIA COCONUT CAKE

ENHANCEMENTS

GUAVA BBQ PULLED PORK + 10

TERIYAKI GLAZED TOFU + 8

TROPICAL FRUIT SALAD (SLICED SEASONAL FRUIT MAY BE SUBSTITUTED BASED ON SEASONALITY AND AVAILABILITY) + 5

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON

PRICES ARE PER GUEST, BASED ON 90 MINUTES OF SERVICE AND REQUIRE A MINIMUM OF 10 GUESTS

** Groups Less Than 10 People Are Subject To A \$4 Per Person Surcharge – Please Contact Your Event Specialist for Our Small Group Menu Offerings**

LA TAQUERIA

59

This Selection for Groups Less Than 10 Guests
Is Subject To A \$6 Per Person Surcharge

HEARTS OF ROMAINE, CHERRY TOMATOES, ENGLISH CUCUMBER, COTIJA,
CILANTRO VINAIGRETTE AND CREAMY SIRACHA DRESSING
NORTHWEST TOP SIRLOIN WITH CHIMICHURRI SAUCE
SUNRISE FARMS CHICKEN BREAST BRAISED IN ADOBO MOLE
CORN AND FLOUR TORTILLAS
SOUR CREAM, PICO DE GALLO, HOUSE-MADE SALSA AND GUACAMOLE
BLACK BEAN SOFRITO
SPANISH RICE
TRES LECHES CAKES

ENHANCEMENTS

CHOCOLATE FILLED CHURROS + 4
MINI BEEF EMPANADAS, CHIMICHURRI SAUCE + 5
GRILLED MUSHROOMS, ZUCCHINI AND SCALLIONS FOR VEGGIE TACOS + 7
PACIFIC NORTHWEST BLACKENED COD FOR FISH TACOS + 10

ALL PLATED LUNCHEONS INCLUDE THREE COURSES, HOUSE-MADE FOCACCIA WITH WHIPPED BUTTER, FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON.

A THREE COURSE LUNCHEON WILL INCLUDE A PREDETERMINED CHOICE OF ENTRÉE
TO OFFER A TABLESIDE SELECTION OF TWO ENTRÉES, SELECT FOUR COURSES AND PLEASE ADD \$15 PER GUEST TO THE HIGHEST PRICED ENTRÉE

PRICES ARE PER GUEST AND REQUIRE A MINIMUM OF 10 GUESTS

PLATED LUNCHEONS

- Please contact your Event Specialist for
Seasonal Menu Offerings -

FIRST COURSE (SELECT ONE)

GINGER HONEY CARROT SOUP
SEASONAL MUSHROOM BISQUE
MIXED GREENS, OREGON BLUE CHEESE, HAZELNUTS, WASHINGTON APPLE SLAW,
HONEY APPLE VINAIGRETTE
BIBB LETTUCE SALAD, STRAWBERRIES, GOAT CHEESE, CARAMELIZED WALNUTS,
SHERRY VINAIGRETTE
CLASSIC CAESAR SALAD - ROMAINE HEARTS, SHAVED PARMESAN,
FOCACCIA CROUTONS, CAESAR DRESSING
MARINATED CILIEGINE MOZZARELLA, KALAMATA OLIVE, ARTICHOKE HEARTS,
BALSAMIC GLAZE
BRAISED PORK BELLY CHAR SIU, MICRO CORIANDER, MUSTARD WASABI SAUCE
DUNGENESS CRAB MEAT, BELGIAN ENDIVE, CITRUS SEGMENTS, GRAPEFRUIT
VINAIGRETTE

ENTRÉES (SELECT ONE)

GRILLED WILD SALMON, APPLE CIDER BUTTER SAUCE, BROCCOLINI, ROASTED
FINGERLING POTATOES • 57
SEARED HALIBUT, TARRAGON, LEMON, BEURRE MONTE, PARMESAN ROASTED
CAULIFLOWER • 62
SUNRISE FARMS FRENCHED CHICKEN BREAST, THYME SAUTÉED MUSHROOMS
AND ASPARAGUS, RICE PILAF, CRISP PARSNIPS • 56
NEW YORK GRILLED STEAK, PEPPERCORN SAUCE, CAULIFLOWER PUREE, SEASONAL
VEGETABLE • 58
NORTHWEST TENDERLOIN OF BEEF WITH RED WINE DEMI,
GARLIC MASHED POTATOES AND SEASONAL VEGETABLES • 61
MUSHROOM RAVIOLI, BEURRE NOISETTE, LACINATO KALE, SEASONAL SQUASH,
BABY CHERRY HYBRID • 53

DUET SELECTIONS:

CRAB CAKE AND SUNRISE FARMS CHICKEN, THYME SAUTÉED MUSHROOMS
AND ASPARAGUS, RICE PILAF, CRISP PARSNIPS • 92
NORTHWEST TENDERLOIN OF BEEF, RED WINE DEMI AND KING SALMON, APPLE
CIDER BUTTER SAUCE, BROCCOLINI AND ROASTED FINGERLING POTATOES • 100

DESSERTS (SELECT ONE)

CHOCOLATE CANELES DE BORDEAUX, CRÈME ANGLAISE
FRUIT TART, PASTRY CREAM
MADAGASCAR VANILLA CRÈME BRÛLÉE
SEASONAL FRUIT PANNA COTTA
NEW YORK STYLE CHEESECAKE, SEASONAL FRUIT COULIS
TRIO OF MINIATURE DESSERTS - BERRIES AND CREAM TART, FLOURLESS
CHOCOLATE FUDGE CAKE, FRENCH MACARON

ENHANCE WITH ICED TEA FOR \$3 PER GUEST

PASSED
HORS D'OEUVRES

BAO BUN, ROASTED MUSCOVY DUCK, PICKLED VEGETABLES • 54
GOAT CHEESE AND CHORIZO STUFFED MEDJOOOL DATES • 46
SAFFRON ARANCINI, BEECHER'S CHEESE CURDS, HERB AIOLI • 46
GINGER AND SAKE MARINATED GRILLED TOFU, SESAME AND FRESH ORANGE VINAIGRETTE • 44
AGED WHITE SOY AHI TUNA POKE, FRIED TARO CRISP, FRESH GINGER • 60
SHRIMP COCKTAIL, COCKTAIL SAUCE • 58
SEASONAL CHILLED SOUP SHOOTER • 45
GOAT CHEESE BRÛLÉE, CHERRY PRESERVES, POTATO CROSTINI • 46
DUNGENESS CRAB CAKES, DILL AIOLI AND MICRO CILANTRO • 58
AVOCADO CROSTINI, SMOKED SALMON, MICRO CILANTRO • 52
TOGARASHI AHI TUNA, WASABI CREAM, ENGLISH CUCUMBER • 54
SEARED BEEF, TARO ROOT CHIPS, CHIMICHURRI SAUCE • 58
STUFFED MUSHROOMS, ARTICHOKE HEARTS, SPINACH, GOAT CHEESE • 45
BAKED BRIE ONION MARMALADE CROSTINI • 45

DISPLAYED
HORS D'OEUVRES

MINIMUM OF 24 PIECES PER SELECTION, PRICED PER DOZEN

YAKITORI CHICKEN SKEWERS, TERIYAKI GLAZED, NAMASU CUCUMBER • 54
CHERRY TOMATO, FRESH MOZZARELLA, BASIL PISTOU FOCACCIA CROSTINI • 42

MINIMUM OF FOUR DOZEN PIECES PER SELECTION, PRICED PER DOZEN

SAUTÉED GARLIC SHRIMP, GARLIC LEMON SAUCE • 58
CHAR SIU PORK, OREGON WASABI MUSTARD, TOASTED SESAME SEED • 56
VEGETARIAN SPRING ROLL, SRIRACHA YUZU SAUCE • 45
CHICKEN POT STICKERS, SWEET CHILI SAUCE • 48
SPANAKOPITA TRIANGLES • 45

CHEF LILAH'S LUAU

26

HULI HULI PULLED CHICKEN AND GUAVA BBQ PULLED PORK
HAWAIIAN SWEET ROLLS AND TORTILLAS
PICKLED SHALLOTS, RELISH, GUACAMOLE
CABBAGE SLAW, SESAME SOY VINAIGRETTE
CILANTRO RICE

SLIDERS & WINGS

30

BEEF SLIDER, TILLAMOOK CHEDDAR CHEESE, SAMBAL AIOLI
GRILLED VEGETABLE BURGER
CRAB CAKE, GARLIC AIOLI
HAWAIIAN SOY GLAZE CHICKEN WINGS

MACARONI & CHEESE BAR

28

TRADITIONAL FOUR CHEESE BLEND, TOASTED BREAD CRUMBS, FRESH HERBS
TOPPINGS: SPICY CHORIZO, JONA CRAB, CRUMBLER BACON, SAUTÉED KALE,
CARMELIZED ONION, JALAPENOS, BROCCOLI, SRIRACHA

One Chef Attendant Required Per 50 Guests,
\$175 Per Attendant

STREET TACOS

28

SUNRISE FARMS CHICKEN BREAST BRAISED IN ADOBO MOLE AND NORTHWEST
TOP SIRLOIN WITH CHIMICHURRI SAUCE
CORN AND FLOUR TORTILLAS
SOUR CREAM, PICO DE GALLO, HOUSE-MADE SALSA AND GUACAMOLE
CHOCOLATE FILLED CHURROS

SALAD STATION

20

ROMAINE, MIXED GREENS
GARBANZO BEANS, BELL PEPPER, SEASONAL SQUASH, SHAVED FENNEL
CARROTS, CELERY, CUCUMBER, TOMATO, RED ONION, RADISH
ALMONDS, PEPITAS, SHREDDED CHEDDAR CHEESE, CRUMBLER BLUE CHEESE
DRESSINGS: (PRE-SELECT TWO) HONEY HUCKLEBERRY VINAIGRETTE, CREAMY
RANCH, BALSAMIC VINAIGRETTE, BLUE CHEESE
HOUSE-MADE FOCACCIA BREAD, SMOKED ALASKAN SEA SALT WHIPPED BUTTER

PASTA STATION

30

GNOCCHI, SAGE BROWN BUTTER, HERLOOM CHERRY TOMATOES
PENNE PASTA, TOMATO BASIL SAUCE
CHEESE TORTELLINI, CHANTERELLE MUSHROOMS, NOISETTE BUTTER, SHAVED PAR-
MESAN CHEESE
INCLUDES FRESHLY GRATED PARMIGIANO REGGIANO CHEESE, CRACKED BLACK
PEPPER, CRUSHED RED PEPPER
HOUSE-MADE HERB FOCACCIA AND WHIPPED BUTTER

One Chef Attendant Required Per 50 Guests,
\$175 Per Attendant

PACIFIC RIM FLAVORS

28

VEGETARIAN SPRING ROLL, SRIRACHA YUZU SAUCE
CHICKEN SATAY, PEANUT SAUCE
TERIYAKI SALMON
GINGER BASIL RICE NOODLES, SHIITAKE MUSHROOMS, BOK CHOY, CABBAGE

FROM THE SEA

56

POACHED CRAB CLAWS, COCKTAIL PRAWNS, LOCALLY SOURCED OYSTERS,
HOKKAIDO SCALLOP CEVICHE, CHAMPAGNE MIGNONETTE, HORSERADISH,
COCKTAIL SAUCE, TOBACCO, FRESH LEMONS AND LIMES

Minimum 20 People

GARDEN VEGETABLE CRUDITE

18

AN ARRAY OF LOCALLY SOURCED VEGETABLES, WHITE BEAN HUMMUS,
TZATZIKI CUCUMBER DIP
ARTICHOKE AND TOMATO TAPENADE, PITA BREAD, TARO CHIPS

ANTIPASTO BOARD

25

FENNEL SALAMI, COPPA, SPECK, PARMESAN CHEESE, PROVOLONE CHEESE,
HERBED GOAT CHEESE, MARINATED EGGPLANT
ROASTED PORTOBELLO MUSHROOMS, ROASTED RED PEPPERS, PESTO OLIVES,
ARTISAN CRACKERS, HOUSE-MADE FOCACCIA

ARTISINAL CHEESE BOARD

22

A VARIETY OF LOCAL NORTHWEST CHEESES ACCOMPANIED BY DRIED FRUIT,
MIXED NUTS AND CRACKERS

SEASONAL FRUIT DISPLAY

14

FRESH SEASONAL FRUIT, BERRIES AND MELONS, MINTED YOGURT SAUCE

MINIATURE DESSERT STATION

21

CAMPFIRE S'MORES, PASSION FRUIT PANNA COTTA, PETITS FOURS,
SEASONAL FRUIT TARTS, FLOURLESS CHOCOLATE FUDGE CAKES
BLONDIES, FRENCH MACARONS

(Pre-Select Three)

ALL CARVING STATIONS INCLUDE HOUSE-MADE FOCACCIA WITH WHIPPED BUTTER

PRICES ARE PER GUEST, ALL CARVING STATIONS REQUIRE ONE ATTENDANT PER 50 GUESTS, \$175 CHEF ATTENDANT FEE

CARVING STATIONS

ROASTED TURKEY BREAST

GINGER CRANBERRY COMPOTE, TURKEY GRAVY • 17

ALDER SMOKED PRIME RIB OF BEEF

FENNEL CRISP SLAW • 22

ANDERSON FARMS ROASTED LEG OF LAMB

REMOULADE, LAMB JUS • 20

SMOKED WILD SALMON

FENNEL APPLE HONEY SLAW • 21

GRILLED BEEF TENDERLOIN

RED WINE MUSHROOM DEMI • 23

KUROBUTA MAPLE GLAZED HAM

CRANBERRY RELISH • 20

ALL PLATED DINNERS INCLUDE THREE COURSES, HOUSE-MADE FOCACCIA WITH WHIPPED BUTTER, FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON.

A THREE COURSE DINNER WILL INCLUDE A PREDETERMINED CHOICE OF ENTRÉE TO OFFER A TABLESIDE SELECTION OF TWO ENTRÉES, SELECT FOUR COURSES AND PLEASE ADD \$15 PER GUEST TO THE HIGHEST PRICED ENTRÉE

PRICES ARE PER GUEST AND REQUIRE A MINIMUM OF 10 GUESTS

PLATED DINNER

FIRST COURSE (SELECT ONE)

BUTTERNUT SQUASH, CRISPY LEEKS, EXTRA VIRGIN OLIVE OIL
SEASONAL MUSHROOM BISQUE
SEASONAL SOUP SELECTION
MIXED GREENS, OREGON BLUE CHEESE, HAZELNUTS, WASHINGTON APPLE SLAW, HONEY APPLE VINAIGRETTE
BABY SPINACH AND FRISEE, ALMONDS, STRAWBERRIES, FETA CHEESE, BALSAMIC VINAIGRETTE
MARINATED CILIEGINE MOZZARELLA, KALAMATA OLIVE, ARTICHOKE HEARTS, BALSAMIC GLAZE
BRAISED PORK BELLY CHAR SIU, MICRO CORIANDER, MUSTARD WASABI SAUCE
DUNGENESS CRAB MEAT, BELGIAN ENDIVE, CITRUS SEGMENTS, GRAPEFRUIT VINAIGRETTE

ENTRÉES (SELECT ONE)

SUNRISE FARMS FRENCHED CHICKEN BREAST, SWEET POTATO PUREE, BRAISED GREENS, LEMON ROSEMARY CHICKEN JUS, CHERVIL • 70
TOGARASHI ALBACORE TUNA, FORBIDDEN RICE, DASHI, BOK CHOY, CRISPY KALE • 81
SEARED HALIBUT, TARRAGON, LEMON, BEURRE MONTE, ROASTED CAULIFLOWER • 87
ANDERSON FARMS SMOKED LAMB LOIN, DEHYDRATED NIÇOISE OLIVES, PANKO, CAPER DUST, YUKON GOLD POTATO PUREE, MICRO HERBS • 85
NORTHWEST TENDERLOIN OF BEEF WITH RED WINE DEMI, GARLIC MASHED POTATOES AND SEASONAL VEGETABLES • 91
YAKITORI MARINATED ORGANIC TOFU, ROASTED BROCCOLI, ORANGE SEGMENTS, SHISHITO PEPPERS, SESAME SEEDS, SCALLIONS • 67

DUET SELECTIONS

NORTHWEST TENDERLOIN OF BEEF, RED WINE DEMI AND KING SALMON, APPLE CIDER BUTTER SAUCE, BROCCOLINI AND ROASTED FINGERLING POTATOES • 100
CRAB CAKE AND SUNRISE FARMS CHICKEN, THYME SAUTÉED MUSHROOMS AND ASPARAGUS, RICE PILAF, CRISP PARSNIPS • 92

DESSERTS (SELECT ONE)

CHOCOLATE CANELES DE BORDEAUX, CRÈME ANGLAISE
SEASONAL FRUIT PANNA COTTA
MADAGASCAR VANILLA CRÈME BRÛLÉE
NEW YORK STYLE CHEESECAKE, SEASONAL FRUIT COULIS
TRIO OF MINIATURE DESSERTS – BERRIES AND CREAM TART, FLOURLESS CHOCOLATE FUDGE CAKE, FRENCH MACARON

ENHANCE WITH ICED TEA FOR \$3 PER GUEST

Please contact your Event Specialist for Seasonal Menu Offerings

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED CAFFE UMBRIA REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF TEAS FROM NEWBY TEAS OF LONDON

PRICES ARE PER GUEST, BASED ON 90 MINUTES OF SERVICE AND REQUIRE A MINIMUM OF 10 GUESTS

** Groups Less Than 10 People Are Subject To A \$5 Per Person Surcharge – Please Contact Your Event Specialist for Our Small Group Menu Offerings**

DINNER BUFFETS

Select Two Entrées • 85

Select Three Entrées • 95

FIRST COURSE (SELECT TWO)

FRENCH ONION SOUP, CHEESE CROUTONS
TOMATO BISQUE SOUP, BASIL PISTOU, GRILLED CHEESE BITE
SEASONAL SOUP SELECTION
MIXED GREENS SALAD, SHAVED CARROTS, ENGLISH CUCUMBER, RADISH,
GREEN GODDESS DRESSING
BIBB LETTUCE SALAD, STRAWBERRIES, GOAT CHEESE, CARAMELIZED WALNUTS,
SHERRY VINAIGRETTE
BABY SPINACH SALAD, APPLE, BACON, PECANS, CITRUS VINAIGRETTE
ORZO PASTA SALAD – ARTICHOKE HEARTS, KALAMATA OLIVES, CHERRY
TOMATOES, SHAVE PARMESAN CHEESE, ROASTED TOMATO VINAIGRETTE
HEIRLOOM TOMATO, FRESH MOZZARELLA, CITRUS VINAIGRETTE, BASIL PISTOU

ENTRÉES

TOGARASHI CHICKEN
MISO GLAZED SALMON
GRILLED WILD SALMON, TARRAGON BEURRE MONTE
MEDITERRANEAN BLACK COD STEW
GINGER LIME MARINATED STEAK, BLACK GARLIC AIOLI
EGGPLANT TIMBALLO, MOZZARELLA, TOMATO RAGU
MUSHROOM RAVIOLI, BEURRE NOISETTE
ORANGE SOY MARINATED TOFU, BROCCOLI, BELL PEPPERS, COCONUT MILK,
SESAME SEEDS

SIDES (SELECT TWO)

ROASTED BRUSSEL SPROUTS, PARMESAN, PRESERVED LEMON
QUINOA TABBOULEH
GARLIC MASHED POTATOES
SWEET POTATO PUREE
SEASONAL VEGETABLE SAUTÉ
ROASTED PARSNIPS WITH TARRAGON
ROSEMARY ROASTED FINGERLING POTATOES
YUKON GOLD CHEDDAR CHEESE MASHED POTATO
BRAISED LACINATO KALE

DESSERTS (SELECT ONE)

ASSORTED FRENCH MACARONS – PISTACHIO, COCOA, RASPBERRY
CANELES DE BORDEAUX, CHOCOLATE SAUCE
SEASONAL FRUIT COBBLER, CRÈME ANGLAISE
MADAGASCAR VANILLA CRÈME BRÛLÉE
SEASONAL FRUIT PANNA COTTA
WHITE CHOCOLATE MACADAMIA BREAD PUDDING, ROSEMARY CAMEL SAUCE

To remain focused on our commitment to seasonality, menu offerings may change based on regional availability

PACKAGES INCLUDE SOFT DRINKS, SPARKLING WATER, MIXERS AND JUICES

ALL BAR PACKAGES REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS, \$175 BARTENDER FEE

CLASSIC BAR SELECTIONS

PRICES ARE PER GUEST

One Hour • 30

Two Hour • 59

Three Hour • 76

Each Additional Hour • 12

Allow Us to Create a Hand Crafted Cocktail Just For Your Event - Please Contact your Event Specialist

SPIRITS

NEW AMSTERDAM VODKA
GORDON'S GIN
JACK DANIEL'S
EZRA BOURBON

EL JIMADOR SILVER TEQUILA
DEWAR'S WHITE LABEL SCOTCH
CRUZAN RUM

WINE

CANYON ROAD CHARDONNAY
CANYON ROAD CABERNET SAUVIGNON

BEER

NORTHWEST CRAFT ELYSIAN SEASONAL IPA, WIDMER HEFEWEIZEN, SCUTTLEBUTT
HOMEPOR BLONDE
MILLER LITE, CORONA, HEINEKEN, STELLA ARTOIS

SIGNATURE BAR SELECTIONS

PRICES ARE PER GUEST

One Hour • 34

Two Hour • 66

Three Hour • 85

Each Additional Hour • 14

SPIRITS

TITO'S VODKA
HENDRICK'S GIN
MAKER'S MARK BOURBON

PATRON SILVER TEQUILA
GLENFIDDICH 12 SCOTCH
BACARDI 8 RUM

WINE

CANYON ROAD CHARDONNAY
CANYON ROAD CABERNET SAUVIGNON

BEER

NORTHWEST CRAFT ELYSIAN SEASONAL IPA, WIDMER HEFEWEIZEN, SCUTTLEBUTT
HOMEPOR BLONDE
MILLER LITE, CORONA, HEINEKEN, STELLA ARTOIS

CORDIALS

BAILEY'S IRISH CREAM
KAHLUA COFFEE LIQUEUR
AMARETTO DI SARONNO
JAGERMEISTER

MALIBU COCONUT RUM
DRAMBUIE
REMY MARTIN VSOP
ST. GERMAIN ELDERFLOWER LIQUEUR

PACKAGES INCLUDE SOFT DRINKS, SPARKLING WATER, MIXERS AND JUICES

ALL BAR PACKAGES REQUIRE ONE BARTENDER FOR EVERY 75 GUESTS, \$175 BARTENDER FEE

WINE & BEER PACKAGES

PRICES ARE PER GUEST

One Hour • 20

Two Hour • 29

Three Hour • 36

Each Additional Hour • 11

Allow Us to Create a Hand Crafted Cocktail Just For Your Event - Please Contact your Event Specialist

INCLUDES SOFT DRINKS AND SPARKLING WATER

WINE

CANYON ROAD CHARDONNAY

CANYON ROAD CABERNET SAUVIGNON

BEER

NORTHWEST CRAFT ELYSIAN SEASONAL IPA, WIDMER HEFEWEIZEN, SCUTTLE-BUTT HOMEPORT BLONDE

MILLER LITE, CORONA, HEINEKEN, STELLA ARTOIS

CHAMPAGNE AND SPARKLING WINE

BRUT, MICHELLE, COLUMBIA VALLEY, WA • 50

PROSECCO, CHLOE, VENETO, FRUILI-VENEZIA GIULIA, ITALY • 40

DOMAINE STE. MICHELLE BRUT ROSE, COLUMBIA VALLEY, WA • 70

MOET & CHANDON IMPERIAL BRUT, CHAMPAGNE, FRANCE • 180

VEUVE CLIQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE • 215

WHITE WINE

CHARDONNAY, CANYON ROAD, CA • 39

CHARDONNAY, DRUMHELLER, COLUMBIA VALLEY, WA • 45

CHARDONNAY, DAVIS BYNUM, RUSSIAN RIVER VALLEY, CA • 55

SAUVIGNON BLANC, CANYON ROAD, CA • 39

SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH, NEW ZEALAND • 52

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND • 65

PINOT GRIGIO, CANYON ROAD, CA • 39

PINOT GRIGIO, SKYFALL, COLUMBIA VALLEY, WA • 52

PINOT GRIGIO, BONFI, SAN ANGELO, TOSCANA, ITALY • 70

REISLING, EROICA, COLUMBIA VALLEY, WA • 65

ROSÉ

ROSÉ, CHLOE, VENETO, FRUILI-VENEZIA GIULIA, ITALY • 45

ROSÉ, FLEURS DE PRAIRIE, FRANCE • 65

RED WINE

CABERNET, CANYON ROAD, CA • 39

CABERNET, JOSH CELLARS CRAFTSMAN, CA • 47

CABERNET, CSM INDIAN WELLS, COLUMBIA VALLEY, WA • 60

PINOT NOIR, CANYON ROAD, CA • 39

PINOT NOIR, ERATH RESPLENDENT, OR • 52

PINOT NOIR, RODNEY STRONG, RUSSIAN RIVER VALLEY, CA • 65

MERLOT, CANYON ROAD, CA • 39

MERLOT, 14 HANDS, COLUMBIA VALLEY, WA • 60

MALBEC, HAND OF GOD, MENDOZA, ARGENTINA • 60

RED BLEND, THE CONVERT, COLUMBIA VALLEY, WA • 68

PAOLO PEZZALI

EXECUTIVE CHEF

BORN IN BERGAMO, ITALY
GREW UP IN RIVA SAN VITALE, SWITZERLAND
CULINARY SCHOOL OF TREVANO, SOUTH SWITZERLAND
WORKED IN KITCHENS FROM THE LONDON SAVOY HOTEL TO MELROSE AVENUE IN LA (AN ITALIAN ORGANIC RESTAURANT)

EXTENSIVE TRAVEL AND COOKING THROUGHOUT THE MEDITERRANEAN, CENTRAL AMERICA, GUATEMALA, SOUTH MEXICO

OWNED A RESTAURANT IN SEATTLE FOR 10 YEARS FOCUSING ON HOMEMADE LOCAL, FRESH AND ORGANIC FOOD

EXEC CHEF IN SEATTLE AT RED LION, BLACK ANGUS, THE SPACE NEEDLE

PHILOSOPHY OF COOKING:

FOLLOW THE SEASONS, SUPPORT SMALL LOCAL FARMS BUILDING RELATIONSHIPS WITH OUR LOCAL COMMUNITY OF SUPPLIERS, USE LOCAL FRESH AND ORGANIC INGREDIENTS THAT ARE RESPONSIBLY SOURCED AS MUCH AS POSSIBLE AS WELL AS HUMANELY RAISED ANIMAL PRODUCTS THAT ARE RAISED WITHOUT ANTIBIOTICS IMPORTANT TO HAVE RELATIONSHIP WITH SUPPLIERS TO KNOW HOW THE FOOD IS PRODUCED AND RELATIONSHIP WITH FARMERS TO KNOW THE STORY FROM SEED TO PRODUCT. PUSHES HIS TEAM TO PROVIDE ELEVATED BANQUET SERVICE

LILAH SOUZA

SOUS CHEF

BORN IN KONA, HAWAII
MIDDLE NAME LAAHANALANIHOMAIKULEAKAKEALOHA MEANS DEDICATED WORKER OF ROYALTY THAT BRINGS LOVE AND HAPPINESS

CULINARY AND BAKING ARTS DEGREES FROM LAKE WASHINGTON INSTITUTE OF TECHNOLOGY

10 YEARS WORKING THROUGHOUT SEATTLE – REVEL, FRANKS OYSTER HOUSE, THE SPACE NEEDLE

OPENED JOULE RESTAURANT IN FREMONT

CHEF LILAH CREATES DISHES WITH AN EMPHASIS ON COLOR AND PRESENTATION EQUAL TO THE FLAVOR AND QUALITY OF THE FOOD.

CHEF LILAH SHARES CHEF PAOLO'S PASSION FOR WORKING WITH LOCAL AND ORGANIC PRODUCT AS MUCH AS POSSIBLE.