

MENU



Creating your ideal event menu is like putting together a musical playlist. On the following pages, our Executive Chef and his team has orchestrated inspired recommendations that will pair perfectly with your event, always using the freshest local ingredients and innovative flavors.

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DIETARY OPTIONS KEY

GF gluten free

V vegetarian

DF dairy free

VG vegan



CONTINENTAL BREAKFASTS

All buffet breakfasts include freshly brewed Starbucks coffee, Teavana teas, fresh orange juice & grapefruit juice. All breakfast buffets have a 25 guest minimum. Buffets are displayed for 2 hours maximum.

CLASSIC CONTINENTAL

House-made Pastries

Croissants, muffins, scones



Greek Yogurt

House-made granola, fresh and dried fruits



Fresh Seasonal Fruit and Berries

\$24 per person

INTERNATIONAL BREAKFAST

Charcuterie and Cheese Board

*Assortment of cured meats,
local artisan cheeses*

Hard Boiled Eggs

Harissa, pistou, smoked salmon aioli

Congee

*Pork belly, coriander, fresh ginger,
crushed peanuts, scallions, kimchi,
sambal chili sauce, soy sauce*



House-made Pastries

Croissants, muffins, scones



Fresh Seasonal Fruit and Berries

\$28 per person

NORTHWEST CONTINENTAL

Yogurt and Granola Bar

Fresh and dried fruits



Northwest Smoked Salmon

GF DF

Morning Cakes

*Apple cranberry cinnamon,
Blueberry lemon poppy,
Brown butter pecan pear*



Breakfast Egg Bites

Egg, ham, cheddar cheese, sundried tomato

*Asparagus, heirloom cherry
tomato, cheddar cheese*



Fresh Seasonal Fruit and Berries

\$32 per person



BREAKFAST ADDITIONS

Create your own delicious breakfast buffet by adding any of the following to our popular continental breakfast. All breakfast additions are a 3 dozen minimum. Buffets are displayed for 2 hours maximum.

CONTINENTAL UPGRADES HOT

Meydenbauer Breakfast Sandwich

Eggs, applewood smoked bacon,
American cheese, black
pepper aioli, cibatta roll

\$8 each

Meydenbauer Breakfast Burrito

Scrambled eggs, applewood smoked bacon,
green chilies, roasted potatoes, flour tortilla

\$8 each

Scrambled Eggs

GF V

\$7 per person

Applewood Smoked Bacon

GF

\$6 per person

Pork Sausage

GF

\$6 per person

Chicken Sausage

GF

\$6 per person

Scrambled Egg Bar

Salsa roja, salsa verde, green onions,
Tillamook cheddar cheese, sauteed
mushrooms, grilled onions, peppers

GF

\$11 per person

Steel Cut Oatmeal Bar

Brown sugar, cream, assorted fruits

\$7 per person

CONTINENTAL UPGRADES COLD

Hard Boiled Eggs

\$24 per dozen

Cheese and Sliced Meats

Assorted cheese, turkey, ham

GF

\$9 per person

Greek Yogurt Bar

House-made granola, fresh fruit and compotes

\$7 per person

PASTRY SELECTION

Assorted Pastries

Croissants, muffins, scones

Breakfast Breads

Lemon, zucchini, banana nut

Savory Croissant Rolls

Choice of:

Ham & Swiss cheese

Turkey and gruyere cheese

Kale and Feta

Heavenly Roll

Croissant with cinnamon sugar,
butter & orange zest

Danish

Apple, pear

Bear Claws

Cinnamon Rolls

Turnover

Apple, cherry, pear

\$42 per dozen



BREAKFAST BUFFETS

All buffet breakfasts include freshly brewed Starbucks coffee, Teavana teas, fresh orange juice & grapefruit juice. All breakfast buffets have a 25 guest minimum. Buffets are displayed for 2 hours maximum.

MEYDENBAUER CLASSIC

Seasonal Fruit and Berries

House-made Pastries

Croissants, muffins, scones

Scrambled Eggs

GF V

Pepper Bacon

GF

Herb Roasted Marble Potatoes

GF DF VG

\$28 per person

BELLEVUE BREAKFAST

Seasonal Fruit and Berries

House-made Pastries

Croissants, muffins, scones

Gruyere and Spinach Frittata

GF V

Applewood Smoked Bacon

GF

Herb Roasted Marble Potatoes

GF DF VG

Greek Yogurt

House-made granola, fresh fruit and compotes

\$31 per person

PIKE MARKET

Seasonal Fruit and Berries

House-made Pastries

Croissants, muffins, scones

Morning Antipasto Platter

Heirloom tomatoes, mozzarella, torn basil, aged balsamic vinaigrette

GF V

Applewood Smoked Bacon

GF

Chicken Apple Sausage

GF

Breakfast Egg Bites

Egg, ham, cheddar cheese, sundried tomato

GF

Asparagus, heirloom cherry tomato, cheddar cheese

GF V

Herbed Roasted Marble Potatoes

GF DF VG

French Toast

House challah bread, bourbon caramelized bananas, maple syrup, whipped cream

V

\$34 per person



PLATED BREAKFASTS

All plated breakfast has a 25 guest minimum.

All plated breakfasts include house-made pastries, freshly brewed Starbucks coffee, Teavana teas and fresh orange juice.

Fried Chicken Benedict

Buttermilk biscuit, fried chicken, scrambled eggs, jalapeno cheddar cheese sauce, herb roasted potatoes

\$27 per person

Chilaquiles

Salsa roja, salsa verde, scrambled eggs, cumin infused crema drizzle, cotija cheese, house-made chorizo

GF

\$27 per person

Cast Iron Grits

White corn grits, Beecher's Flagship cheese, onions, peppers, sauteed foraged mushrooms, house-made pork sausage, scrambled eggs

GF

\$27 per person

Shaved Prosciutto and Eggs

Bacon fried toast, roasted asparagus, crispy potatoes Beecher's Flagship cheese sauce, roma tomato gratin

\$27 per person

Savory Breakfast Bread Pudding

Double smoked ham, leeks, cherry tomatoes, gruyere, scrambled eggs, basil sauce, tobacco onions

\$27 per person

Meydenbauer Breakfast

Fresh herb scrambled eggs, smashed potatoes, crispy bacon, tomato confit relish

GF

\$26 per person

Pork Belly Congee & Seven-Minute Egg

Ginger, chili, soy marinated pork belly, green onions, mushrooms, toasted white and black sesame seeds

DF

\$27 per person



Assorted Regular & Diet Sodas

\$4.25 each

Assorted Bottled Iced Teas

\$4.25 each

Minute Maid Bottled Fruit Juice

\$4.25 each

Bottled Water

\$4.25 each

Infused Water Service

Cucumber/Lemon
Strawberry/Lime
Melon/Mint

\$4.25 per person

Iced Tea

\$62 per gallon

Starbucks Coffee & Teavana Teas

Meydenbauer Center is proud to offer our Signature blend of regular & decaffeinated Starbucks coffee and a selection of gourmet black herbal & green teas

*Available in gallon increments only and priced per gallon (two gallon minimum order may apply)

\$69 per gallon

Hot Chocolate Station

Chocolate straws, marshmallows, mint whipped cream, vanilla whipped cream, chocolate whipped cream

\$62 per gallon

Hot Spiced Apple Cider

\$45 per gallon

Espresso Cart Service

Hosted espresso service is available for a two hour service of unlimited 12oz espresso drinks and Italian sodas

*Additional hours of service are available at \$195 per hour.

\$525 per cart



REFRESHMENT BREAKS

Breaks are based on a 30 minute service.

SWEET

Build Your Own Trail Mix Bar

Dried fruit, nuts, seeds, sweets



\$12 per person

Illusionist

Pie crust fries with assorted dipping sauces: berry jam, apple cinnamon compote, chocolate sauce, caramel sauce, brownie cheesecake ball with cookie, spicy pecan brittle



\$11 per person

Yogurt Parfait Bar

Greek yogurt cups, fresh fruit & compotes, walnuts, pistachios, peanuts, almonds, granola



\$12 per person

Sweet Tooth

Chef's chocolate chip and walnut cookies, macarons, mint chocolate fudge, peanut butter chocolate brownies



\$11 per person

Power Up

House-made power bars, granola bars, cubed local cheese, assorted nuts, grapes



\$12 per person



SAVORY

Mediterranean Dips

Trio of Hummus: red pepper, cilantro garlic, caramelized onion dip, baba ganoush, pimento cheese dip, tzatziki, carrots, celery, cucumbers, grilled flatbread



\$12 per person

Salsa & Queso Bar

Pico de gallo, salsa roja, salsa verde, black bean salsa, charred pineapple salsa, guacamole, green chili queso, chili con carne queso, tri colored tortilla chips, warm corn & flour tortillas



\$12 per person

Loaded Tater Tot Bar

Cheddar cheese, applewood smoked bacon, green onions, sour cream, ketchup

\$14 per person

Nacho Bar

House fried corn chips, spicy ground beef, cheese sauce, crema, pico de gallo, black bean salsa, guacamole, pickled jalapenos, cilantro, sugar cinnamon churros

\$14 per person

Savory Toast Bar

House-made bread, smashed avocado, smoked salmon, pickled herring, anchovies, seasonal tomatoes, wild baby arugula greens

\$14 per person



OVERTURE PRESET LUNCHEON

Meydenbauer Center "Overture" luncheons are specially designed to be served at a luncheon featuring a presentation or program. These elegant two course cold lunches are fully preset to provide prompt service that allows you to start your program as soon as possible.

Overture luncheons include fresh rolls and artisan crackers, dessert, iced tea or Starbucks coffee and Teavana tea.

ENTREE

Parmesan Crusted Chicken Breast

Rye berry, red bell peppers, olives, sun dried tomatoes, artichoke hearts, parmesan cheese, Italian herb marinated cauliflower, balsamic dressing, basil oil drizzle

\$35 per person

Za'atar Crusted Chicken Breast

Cauliflower tabbouleh salad, fried chickpeas, house-made hummus, harissa roasted carrots, lemon cilantro vinaigrette

GF DF

\$35 per person

Rosemary Garlic Chicken

Farro pilaf, crispy prosciutto, stoneground mustard vinaigrette, roasted fennel, orange zested green beans, herbed eggplant caponata

DF

\$35 per person

Curry Chicken Salad

Forbidden rice salad, green onions, red peppers, cumin roasted carrots, baba ganoush, garam masala vinaigrette

GF DF

\$35 per person

Mediterranean Seared Chicken

Quinoa, sundried tomato pesto, crispy chickpeas, Kalamata olives, white wine poached asparagus, lemon gremolata, basil aioli

GF

\$35 per person

Romesco Chicken Breast

Tarragon vinaigrette, new potato salad, herb marinated olive trio, pickled garden vegetables, romesco sauce

GF DF

\$35 per person

Pacific Rim Salad

Marinated beef, yakisoba noodles, ginger, red peppers, bean sprouts, carrots, cilantro, spicy green papaya slaw, roasted crushed peanuts, Thai peanut dressing

DF

\$37 per person

Northwest Nicoise Salad

Honey and fennel pollen roasted wild Pacific salmon, fingerling potato salad, marinated asparagus spears, pecorino cheese tear drop tomatoes, basil aioli, deviled eggs, herbed olive trio

GF

\$39 per person

Applewood Smoked Wild Pacific Salmon

Asparagus, dill orecchiette salad, fennel roasted carrots, sweet and sour cucumbers, lemon and dill crema

\$39 per person

DESSERT

Stumptown Coffee Panna Cotta Tart

Vanilla bean shortbread cookie

V

Strawberry Rhubarb Tart

Candied nut, fresh berries

V

Theo's Dark Chocolate Brownie

Raspberry compote, candied walnuts

V

Salted Caramel Pot de Creme

Smoked chocolate and cashew crumble

V



PLATED LUNCHES

All entrées include fresh rolls, artisan crackers, a choice of a salad, a dessert, Starbucks coffee and Teavana teas.

SALADS

Romaine Hearts and Persian Cucumbers

Red onion, butter beans, pimento cheese, spiced pecans, oregano vinaigrette

GF V

Red Oak Lettuce

Dried Rainier cherries, Big Boy Blue cheese, asparagus tips, riesling vinaigrette

GF V

Spinach and Arugula Salad

Pickled red onions, feta cheese, cherry tomatoes, candied pecans, pomegranate vinaigrette

GF V

Baby Spring Greens

Fresh strawberries, roasted pistachios, crumbled feta cheese, heirloom cherry tomatoes, Meyer lemon vinaigrette

GF V

Chicory Salad Frisée

Frisée, Beligum endive, goat cheese, candied almonds, bacon, roasted shallot champagne vinaigrette

GF



ENTREE

Chermoula Chicken Breast

Dried apricot and pistachio couscous, roasted Cippolini onions, spicy tomato broth infused with cinnamon and saffron, micro cilantro

DF

\$38 per person

Seattle Cider Brined Chicken Breast

Smashed olive oil rosemary Yukon potatoes, smoked paprika heirloom baby carrots, stoneground mustard & sour cherry jus

GF DF

\$38 per person

Grilled Ling Cod

Charred broccolini, malt vinegar mashed potatoes, roasted roma tomatoes, tarragon pistou

DF

\$41 per person

NY Strip Steak

Herb crusted red bliss potatoes, rainbow chard, bourbon & stoneground mustard broth

GF DF

\$42 per person

Red Wine Braised Short Rib

Carrot infused potato puree, Brussels sprout hay, baby root vegetables, pink peppercorn demi

GF

\$39 per person

Sautéed Garlic Chili Flake Shrimp

Saffron bechamel, white wine garlic orzo, crispy pancetta, Brussels sprouts

\$41 per person

DESSERTS

Stumptown Coffee Panna Cotta Tart

Vanilla bean shortbread cookie

V

Strawberry Rhubarb Tart

Candied nut, fresh berries

V

Theo's Dark Chocolate Brownie

Raspberry compote, candied walnuts

V

Salted Caramel Pot de Creme

Smoked chocolate and cashew crumble

V



LUNCH BUFFETS

Lunch buffets served with iced tea and water stations or freshly brewed Starbucks Coffee and Teavana tea. All Lunch buffets have a 25-guest minimum. Buffets are displayed for 2 hours maximum.

DELICATESSEN BUFFET

Farro Salad

Roasted cauliflower, dried tart cherries, toasted hazelnuts

V DF

Pepperonata

Assorted peppers, mushrooms, onion, garlic, black and green olives, parsley, red wine vinaigrette

GF V DF

House-made BBQ Potato Chips

Roasted garlic & onion dip

GF

Slow Roasted Beef Sandwich

Comte cheese, grilled red onions, rosemary horseradish aioli, roasted grape tomatoes

House Smoked Turkey Sandwich

Taleggio cheese, compressed apples, cherry mostarda, baby arugula

The Grinder Sandwich

Mortadella, speck, soppressata, comte cheese, lettuce, tomato, house-made giardiniera

Roasted Vegetable Sandwich

Balsamic marinated portobello, heirloom tomatoes, sliced cucumber, grilled red peppers, zucchini, summer squash, basil vinaigrette

DF VG

House-made Theo's Chocolate Walnut Cookies

V

\$39 per person

TASTE OF THE SOUTH

Fresh Seasonal Fruit and Berries

Cornbread & Honey Chipotle Butter

V

Brussels Sprout Salad

Golden raisins, red onions, cherry tomatoes, brown sugar mustard vinaigrette

GF DF VG

Baby Spring Green

Dried cranberries, green beans, Beecher's Flagship cheese, citrus dressing

GF V

Fire Roasted Pineapple Coleslaw

GF V DF

Slow Braised Greens

Crispy pork lardons

GF DF

Smoked Gouda Mac and Cheese

V

Smoked Tri Tip

Chipotle infused BBQ, black eyed peas

DF

Fried Chicken

Buttermilk mashed potatoes

Peach Cobbler

V

\$42 per person

CROSSROADS BUFFET

Caprese Platter

Mozzarella and tomato, torn basil, balsamic drizzle

V GF

Antipasto Platter

Marinated artichokes, marinated olives, sweet and spicy peppers, herb roasted tomatoes and salami

DF GF

Orzo and Zucchini Salad

Fresh torn basil, shaved garlic, roasted olives, oregano vinaigrette

V DF

Panko Crusted Eggplant

Rustic tomato sauce

V DF

Chicken Scallopini

Rosemary olive oil roasted potatoes

Sautéed Wild Pacific Salmon

Asparagus tip risotto, Penn Cove mussels, white wine broth, crispy capers

GF

Pesto Penne Pasta

Seasonal vegetables

V

Garlic Bread

Tiramisu

V

\$44 per person

LUNCH BUFFETS CONTINUED...

Lunch buffets served with iced tea & water stations or freshly brewed Starbucks Coffee and Teavana tea. All Lunch buffets have a 25-guest minimum. Buffets are displayed for 2 hours maximum.

INTERNATIONAL BUFFET

Yum Salad

Butter lettuce, cucumber, tomatoes, red onions, spring onions, cilantro, chili lime dressing

GF VG

Green Papaya Salad

Tomatoes, carrots, green beans, fresh chilies, lime juice, crushed peanuts

GF DF

Ginger Lemonrass Beef and Broccoli

Garlic, sherry, soy sauce

DF

Orange Sesame Chicken

Tender chicken thighs, orange zest, ginger, garlic, crushed red pepper, soy, toasted sesame seeds

GF DF

Steamed Jasmine Rice

GF VG

Stir Fried Vegetables

Spicy vegan chili sauce

VG

Vegetable Fried Rice

VG

Green Tea Mousse Cake

V

\$42 per person

PIKE PLACE BUFFET

Tomato Salad

Seasonal tomatoes, olives, preserved lemons, basil oil, red onions, Jacobson black garlic salt

GF VG

Roasted Baby Root Vegetables

Balsamic drizzle

GF VG

Butter Lettuce Salad

Heirloom tomatoes, shaved fennel, seasonal radishes, creamy dill vinaigrette

GF V

Skagit Valley Potato & Green Bean Salad

Shallots, tarragon, lemon mustard vinaigrette

GF VG

Charred Broccoli Pasta

Herbed orecchiette, roasted red peppers, Beecher's Flagship cheese sauce

V

Pistachio Crusted Wild Pacific Salmon

Cauliflower tabbouleh

GF

Citrus Marinated Jidori Chicken Breast

Orange gastrique, glazed carrots and Cipollini onions

GF DF

Cinnamon Oat Apple Crisp

V

\$46 per person

BOXED LUNCHES

Each sandwich choice will be paired with whole fruit, Tim's Cascade chips, cookie and soda or bottled water. Guaranteed attendance fewer than 25 (select 2) 300 (select 3), 301 or more (select 4). 12-guest minimum.

SANDWICH CHOICES

Slow Roasted Shaved Beef

Slow roasted beef, Comte cheese, grilled red onions, rosemary horseradish aioli, roasted grape tomatoes

House Smoked Turkey

House smoked turkey, taleggio cheese, compressed apples, cherry mostarda, baby arugula

The Grinder

Mortadella, speck, soppressata, Comte cheese, lettuce, tomato, house-made giardiniera

Thai Chicken Wrap

Grilled chicken, Napa cabbage, cucumbers, carrots, bean sprouts, fresh mint, cilantro, spicy peanut sauce, whole grain tortilla wrap

Vegan Banh Mi

Marinated grilled tofu, vegan jalapeno aioli, pickled daikon & carrot salad, cucumber, cilantro

DF VG

Romesco Chicken Sandwich

Chicken, provolone cheese, baby spinach, red onions

Caprese

Fresh tomato, mozzarella, basil pesto, arugula, balsamic glaze

V

Greek Salad Sandwich

Red pepper, tzatziki, cucumber, fennel, tomato, radish, greens, feta, baby greens

V

\$27 per person

SALAD CHOICES

Potato Caesar Salad

Potatoes, parmesan, radish, lemon-garlic vinaigrette

GF V

Orzo Vegetable Salad

Broccoli, green onions, feta, red pepper flakes, parsley, lemon garlic vinaigrette

V

Italian Cannellini Bean Salad

Cannellini beans, kale, quinoa, feta cheese, Kalamata olives, roasted red peppers, red onion, citrus vinaigrette

GF V

Cauliflower Tabbouleh Salad

Roasted cauliflower, parsley, lemon zest, diced tomatoes

GF DF VG

Yakisoba Noodle Salad

Ginger, red peppers, bean sprouts, carrots, cilantro, spicy green papaya slaw, roasted crushed peanuts, Thai peanut dressing

V DF

Protein Box

Hard boiled eggs, cubed Beecher's Flagship cheese, stoneground mustard, grapes, house smoked turkey, assorted crackers

\$27 per person

PRE DINNER PASSED HORS D'OEUVRES

The following selection of one bite pre-dinner appetizers are designed to be a little something before the main event and enhance the meal. A \$200 labor & preparation charge will be applied to all reception functions for events under 25 people. Available for groups who have a planned dinner following their reception service.

TWO SELECTIONS

\$8 per person

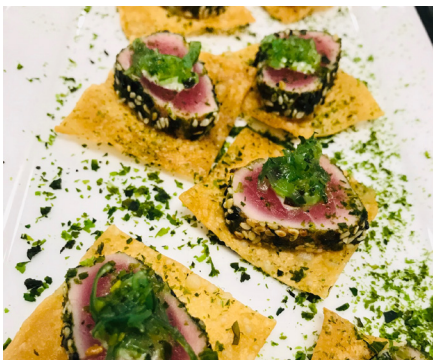
THREE SELECTIONS

\$10 per person

FOUR SELECTIONS

\$13 per person

(One piece of each selection per person)



COLD HORS D'OEUVRES

Parmesan Cheese Crisp

Parmesan ganache, prosciutto, micro basil

GF

Gorgonzola & Balsamic Caramelized Onions Tartlet

V

Smoked Duck Breast Canape

Mango chutney

DF

Salmon Mousse

Candied lemon curl, potato cup

GF

Sesame Seed Crusted Seared Ahi Tuna Wonton

Pickled red onions, wakame salad, wasabi foam

Crab and Shrimp Ceviche

GF DF

Pork Belly

Pickled vegetables, tonkatsu sauce, micro cilantro, crispy rice chip

DF

Caprese Skewer

Balsamic drizzle

GF V

HOT HORS D'OEUVRES

Bacon Wrapped, Blue Cheese Stuffed Dates

GF

Wild Mushroom Risotto Cake

Seared beef medallion, black peppercorn aioli

GF

Espresso Rubbed Lamb Lollipop

DF

Root Beer Glazed Pork Belly

Rice cracker, tobacco onion

DF

Tandoori Chicken

Green chutney, crispy naan canape

Dungeness Crab Cake

Red pepper remoulade

Crab and Tarragon Baked Tartlet

Goat Cheese Spinach and Fig Tartlet

V

PLATED DINNERS

All entrées include a choice of fresh rolls, artisan crackers, salad or starter, a dessert, Starbucks coffee and Teavana teas.

SALADS

Romaine Hearts and Persian Cucumbers

Red onion, butter beans, pimento cheese, spiced pecans, oregano vinaigrette

GF V

Red Oak Lettuce

Dried Rainier cherries, Big Boy Blue cheese, asparagus tips, Riesling vinaigrette

GF V

Spinach and Arugula Salad

Pickled red onions, feta cheese, cherry tomatoes, candied pecans, pomegranate vinaigrette

GF V

Baby Spring Greens

Fresh strawberries, crumbled feta cheese, roasted pistachios, heirloom cherry tomatoes, Meyer lemon vinaigrette

GF V

Chicory Salad Frisée

Frisée, Belgium endive, goat cheese, candied almonds, bacon, roasted shallot champagne vinaigrette

GF

STARTERS

Salt Roasted Beets, Ricotta, Pistachio Vinaigrette

V

Roasted Balsamic Asparagus, Herb Goat Cheese

V

Burrata

Black figs, honey, roasted pistachio

V

BEEF AND PORK

Center Cut Sirloin

Chimichurri sauce, tomato relish, Boursin mashed potatoes, charred green beans, tobacco straws

\$58 per person

NY Steak with Blue Stilton and Caramelized Onion

Blackberry balsamic gastrique, fennel seed roasted cauliflower, sweet potato puree

GF

\$62 per person

Braised Painted Hills Short Rib

Cabernet demi, root vegetable puree, glazed baby rainbow carrots, Cipollini onions

GF

\$54 per person

Seattle Cider Brined Duroc Pork Chop

Apple-cherry chutney, root vegetable and herbed pearl couscous, roasted baby beets, crispy carrot straws

DF

\$51 per person

FISH

Applewood Smoked Wild Pacific Salmon

White wine veloute, pesto risotto cake, roasted grape tomatoes, lemon zested almonds

\$54 per person

Northwest Salmon Risotto

Camaroli rice, salmon, shrimp, mussels

GF

\$55 per person

Pan Seared Pacific Troll Caught Ling Cod

Garlic lemon beurre blanc, cauliflower tabbouleh, charred broccolini

GF

\$52 per person



PLATED DINNERS CONTINUED...

All entrées include fresh rolls, artisan crackers, a choice of a salad, a dessert, Starbucks coffee and Teavana teas.

POULTRY

Roasted Jidori Chicken Breast

Tahini sauce, baby heirloom carrots, herb crusted new potatoes, chipotle spiced sunflower seeds, sunflower sprouts

GF DF

\$48 per person

Stoneground Mustard Crusted Chicken Breast

Roasted asparagus, rye berry pilaf, chardonnay cream, crispy sweet potato strings

\$47 per person

Spinach and Goat Cheese Stuffed Jidori Chicken Breast

Roasted tomatoes, basil pistou, roasted root vegetable farro

\$49 per person

DUETS

Applewood Smoked Wild Pacific Salmon & Sirloin

Pesto risotto cake, roasted heirloom baby carrots, candy-striped baby beets, red radishes, garlic lemon beurre blanc, pink peppercorn demi

\$68 per person

Blackened Shrimp and NY Steak

Sunchoke puree, glazed heirloom baby carrots & Cipollini onions, roasted Brussels sprouts, chili velouté, blackberry cabernet gastrique

GF

\$70 per person

Braised Short Rib and Pan Roasted Jidori Chicken Breast

Boursin mashed potatoes, charred green beans, chardonnay cream sauce, Cabernet demi glace, tobacco onion straws

\$64 per person

VEGETARIAN

Portobello Wellington

Grilled portobello mushroom, zucchini, summer squash, red bell peppers en croute, red pepper coulis

V

Sunset Beet Au Gratin

Parmesan cheese, braised greens, roasted garlic bechamel

GF V

Wild Mushroom Ravioli

Green peas, cherry tomatoes, porcini cream sauce, chives

V

DESSERTS

Pear Brown Butter Cake

Cherry gastrique, whipped cream

V

S'mores Custard Cake

Burnt meringue

V

Lemon Poppy Bundt Cake

Lavender glaze, ricotta whipped mascarpone

V

Olive Oil Rosemary Cake

Blueberry basil compote, candied lemon rind

V

Salted Caramel Cheesecake

Hazelnut crisp, caramel sauce

V



BUFFET DINNERS

All buffets include fresh rolls, Starbucks coffee, and Teavana teas.
Dinner buffets have a 40 guest minimum. Buffets are displayed for 2 hours maximum.

MOUNT RAINIER

Spinach & Crispy Prosciutto Salad

Fresh blueberries, spicy candied pecans, chervil goat cheese, creamy basil vinaigrette

GF

Modern Caprese Salad

Heirloom tomatoes, buffalo mozzarella, baby spring mix, basil pesto, balsamic reduction

GF V

Balsamic Marinated Mushroom Salad

Red peppers, onions, parsley, lemon curls

GF DF VG

Charred Basil Cauliflower

GF DF VG

Seattle Cider Grilled Chicken Breast

Smashed marble potatoes, honey caramelized carrots, lemon thyme jus

GF DF

Pan Seared Pacific Caught Ling Cod

Garlic lemon beurre blanc, cauliflower tabbouleh, charred broccolini

GF

Panko Crusted Eggplant Cutlets

Fire roasted tomatoes, artichokes, roasted olives, rustic marinara

V DF

Olive Oil Rosemary Cake

V

\$66 per person

UNION SQUARE

Grilled Seasonal Vegetable Platter

Balsamic reduction drizzle, basil pesto

GF V

Marinated Artichoke Salad

Fire roasted red peppers, black olives, red onions, oregano roasted garlic dressing

GF DF VG

Caprese Salad

Heirloom tomatoes, mozzarella, torn basil, smoked cracked pepper, wild rocket arugula

GF V

Glazed Carrots and Cipollini Onions

GF DF VG

Garlic Charred Haricot Vert

GF DF VG

Pan Seared Wild Salmon

Pesto risotto, lemon zested almonds, white wine veloute

Jidori Chicken Breast

Blistered herb crusted new potatoes, chipotle tahini sauce, pickled fennel, sunflower sprouts

GF DF

Sunset Beet Au Gratin

Red pepper coulis

GF V

S'more Custard Cake

Burnt meringue

V

\$68 per person

NORTHWEST HARVEST TABLE

Charcuterie and Artisan Cheese Board

Dried fruits, stoneground mustard, fig jam, honey glazed almonds

GF

Grilled Seasonal Vegetable Platter

Balsamic drizzle, basil pesto

GF V

Baby Greens

Dried cranberries, crumbled feta cheese, roasted pistachios, heirloom cherry tomatoes, Meyer lemon vinaigrette

GF V

Quinoa Salad

Sliced almonds, dried apricots, rosemary

GF DF VG

Roasted Baby Zucchini

Herb roasted tomatoes, heirloom baby carrot medley

GF DF VG

Braised Short Rib

Cabernet demi, root vegetable puree, glazed carrots, and Cipollini onions

GF DF

Parmesan Crusted Halibut

Citrus beurre blanc, cauliflower tabbouleh, pea shoots

Cheese Stuffed Tortellini

Green peas, blistered cherry tomatoes, shaved parmesan cheese, basil cream sauce

V

Grilled Pound Cake

Mascarpone ricotta cream, sweet balsamic glaze

V

\$70 per person

COCKTAIL RECEPTION PACKAGE

These simple reception menus are intended as a lite bite at the end of the workday

Lite Bites

Recommended for 2 hours or less
(no dinner)
6 pieces per person
\$19 per person

Additional Appetizers

Minimum of 2 dozen per selection
\$42 per dozen

COLD HORS D'OEUVRES

Chicken Tandoori

Crispy naan, mint chutney

Sesame Crusted Ahi Tuna

Crispy wonton, wasabi aioli, wakame salad

Salmon Mousse

lemon curl, potato cup

GF

Deviled Egg

Smoked paprika, pickled red onion

V GF

Shrimp Crab Ceviche Shooter

GF DF

Antipasto Skewer

V GF

Kalbi Jackfruit

Rice cracker, pickled veggies

GF DF VG

Roasted Potato Bites

Cranberry-walnut relish

GF DF VG

HOT HORS D'OEUVRES

Bacon Wrapped Blue Stuffed Dates

GF

Wild Mushroom Risotto Cakes

Roasted garlic and black peppercorn aioli

V

Sweet and Spicy Meatball

DF

Orange Sesame Chicken Skewer

GF DF

Cider Brined Smoked Pulled Pork Sliders

Jalapeño apple slaw

Fried Cheese Curds

V

Lemongrass Beef Skewers

DF

Smoked Chicken Wings

House ranch and blue cheese dressing

Vegetable Spring Rolls

Sweet chili sauce

V DF

Spicy Pork and Kimchi Tacos

Rataouille Wonton Cup

Parsley lemon slaw

VG

Harissa Salmon Skewers

Portobello, red pepper, golden beet, tzatiki sauce

RECEPTION PACKAGES

SNOQUALMIE FALLS

Tastings of local cheese:

Beecher's Flagship

Quince paste, pistachio gremolata, sundried tomatoes

GF V

Rogue River Blue

Fig preserves, house-made spicy nuts, sliced pears

GF V

Ancient Heritage Dairy Willow Creek

Local clover honey, Marcona almonds, dried cherries

GF V

Bocconcini Mozzarella

Basil pistou, sundried tomato relish, marinated olives

GF V

House Pickled Vegetables

Green beans, heirloom carrots, cauliflower, roasted red peppers, grilled asparagus with crema, marinated artichokes and tomatoes

GF V

Local Artisan Breads & Crackers

V

\$21 per person

(6 pieces per person)

GASTRO PUB

Deviled Egg

Smoked paprika and pickled red onion

GF V

House Pickled Vegetables

Cauliflower, asparagus, baby heirloom carrots

GF DF VG

Wedge Salad on Beligum Endive

GF

Three Cheese Grilled Cheese Bites

Cheddar, mozzarella, gruyere, tomato basil soup shooter

V

Beecher's Cheese Sauce & Steak Fries

GF V

Smoked Chicken Wings

House-made ranch, blue cheese dressing

GF

Fried Mac & Cheese Balls

V

Root Beer Glazed Pork Belly

Rice cracker, tobacco onion

GF

Bacon and Blue Cheese Sliders

\$42 per person

(12 pieces per person)



THE MARKET PLACE

Local Artisan Cheese Board

Fresh and dried fruits, fig jam, honey glazed almonds

V

Charcuterie Board

Assortment of cured meats, stoneground mustard, grilled sourdough, house pickled vegetables

Wild Mushroom Risotto Cakes

Roasted garlic and black peppercorn aioli

V

Salmon Mousse

Lemon curl, potato cup

GF

Assorted Artisan Flatbreads

V

Pike Place Brown Ale Glazed Wings

DF

Grilled Cheese Bites

Dungeness crab, havarti cheese

Mini Spinach & Cheese Calzones

V

Seattle Cider Brined Pulled Pork Sliders

Jalapeno apple slaw

Antipasto Skewer

Cherry tomato, olive, salami, cheese tortellini

\$48 per person

(12 pieces per person)

PACIFIC RIM

Vegetable Spring Rolls

Sweet Thai chili sauce

V DF

Kimchi Rangoon

Cream cheese, wonton

V

Seasonal Garden Vegetables

Sriracha hummus, sambal aioli

GF DF V

Seared Salmon Wonton

Pickled red onion, wasabi foam

Gochujang Chicken Wings

Creamy ginger dipping sauce

GF DF

Pho Station

Chicken and vegetable broth, shredded chicken, rice noodles, cilantro, Thai basil, lime, jalapenos, bean sprouts, sriracha, chili sauce

Pork Belly

Pickled vegetables, tonkatsu sauce, micro cilantro, crispy rice chip

DF

Crab and Seaweed in Cucumber Cup

GF DF

Lemongrass Beef Skewers

DF

Jack Fruit Kalbi Slider

VG

Spicy Pork Kimchi Tacos

DF

\$60 per person

(16 pieces per person)



WINE MENU

Hosted wines are billed on consumption, subject to service charge and sales tax.
Please contact your Event Manager to confirm availability of specific wine requests.

WHITE WINE

Santa Cristina Pinot Grigio

Tuscany, Italy

\$33

**Canoe Ridge The Expedition
Chardonnay**

Horse Heaven Hills, WA

\$34

**Chateau Ste Michelle
Mimi Chardonnay**

Horse Heaven Hills, WA

\$31

**Chateau Ste Michelle
Sauvignon Blanc**

Columbia Valley, WA

\$32

RED WINE

Apex Red The Catalyst

Columbia Valley, WA

\$34

**Canoe Ridge The Expedition
Merlot**

Columbia Valley, WA

\$36

**Goose Ridge G3
Cabernet Sauvignon**

Columbia Valley, WA

\$38

**Chateau Ste Michelle
Cabernet Sauvignon**

Columbia Valley, WA

\$42

Erath Pinot Noir

Willamette Valley, OR

\$42

**Columbia Crest
Grand Estates Syrah**

Columbia Valley, WA

\$38

Waterbrook Malbec

Columbia Valley, WA

\$36

BUBBLES

**Domaine Ste Michelle
Brut**

Columbia Valley, WA

\$37

Chloe Prosecco

Veneto, Italy

\$36



BAR MENU

Hosted bars are billed on consumption, subject to service charge and sales tax. Non-host bar prices are inclusive of service charge and sales tax.

Bar menus are at the discretion of Meydenbauer Center Catering Department. Please contact your Event Manager to confirm availability of specific menu items.

BEER	HOSTED	NON-HOSTED
Domestic	\$8	\$10
Local Northwest	\$9	\$11
Imported	\$9	\$11

WINE BY THE GLASS

House	\$9	\$11
Premium	\$11	\$14

LIQUOR

House	\$9	\$12
Premium	\$12	\$15

HOSTED KEG BEER

Micro Beer
Half Barrel 15.5 gallon
(Approximately 160 x 12ounce glasses)
\$1,120

Pony 7.75 gallon
(Approximately 80 x 12 once glasses)
\$600

Domestic Beer
Half Barrel 15.5 gallon
(Approximately 160 x 12ounce glasses)
\$800

Pony 7.75 gallon
(Approximately 80 x 12 once glasses)
\$440

Bartenders are required by law for all events with alcoholic beverage service. Bartender and Beverage Service Attendee fees may apply to certain bar service events.

Standard host bar ratio is one bar per 100 guests. The non-host bar ratio is one bar per 125 guests. Bar requests exceeding our standard ratio may be assessed additional labor charges.



CATERING INFORMATION AND POLICIES

EXCLUSIVE CATERER

Meydenbauer Center catering services are proudly operated by Meydenbauer Center is the exclusive provider of all food and beverage service. Our goal is to offer the best quality products, services and overall dining experience to our guests.

No food and beverages of any kind may be brought into the Center by the event host or event guests, attendees or outside caterers. Trade show participants who wish to sample food or beverage items are limited to one (1) ounce portions of food, two (2) ounce portions of beverages and half (0.5) ounce portion of spirits

FOOD SERVICE

To ensure freshness, food quality and food safety, buffet menus are designed to be displayed to guests for a maximum of two (2) hours. Break packages are designed to be displayed for thirty (30) minutes.

MENU SELECTION

Meydenbauer Center's Catering team has created one of Washington's most progressive menu selections. Customized menus are available at your request. To ensure proper planning and the availability of the best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. We automatically prepare vegetarian meals for three (3%) percent of your final guarantee meal count. If you determine that vegetarian request could exceed three (3%) percent of your count, contact your Guest Services Manager and we will gladly provide additional vegetarian meals. Menu selections are limited to two (2) entrees per served meal. An exact count is required for each selection and both items will be charged at the higher price.

GUARANTEES

Your final guaranteed attendance number must be provided to your Event Manager no later than 12:00 noon, three business days prior to your event. For example, an event on Wednesday must be confirmed on the previous Friday by 12:00 noon, (Pacific Time). This number will be considered your guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the originally estimated attendance number will be considered your final guarantee. For plated banquets we are happy to provide seating and meal service for 5% over the guarantee up to a maximum of 30 guests. Food and beverage charges will be based on your guarantee or your actual meal count, whichever is greater.

CANCELLATIONS

If the entire (or any part of an) event is canceled less than 10 days prior to the event, a cancellation fee of 50% of estimated Food and Beverage will be assessed. If the entire event is canceled within three days of the event, full charges will be assessed.

TAXES & SERVICE CHARGES

Meydenbauer Center will add a 22% service charge plus current Washington State sales tax to all food, beverages and service. The service charge is subject to Washington State sales tax. Per industry standards, Meydenbauer Center retains a portion (33%) of the service charge to offset payroll and benefit expenses, the remainder (67%) is paid in direct wages to hourly catering staff.

MINIMUMS

A \$125 labor charge will be assessed to each meal or beverage service for groups of thirty (30) or less.

EXCESS FOOD

Meydenbauer Center adheres to state and local health guidelines which dictate that food items provided by Meydenbauer Center must be consumed during the specific event and may not be taken off property. To minimize potential waste we work closely with event planners to determine the proper quantities of food to prepare. After the event, any excess prepared food is donated under regulated conditions to agencies feeding disadvantaged individuals or composted when donations are not possible.

ALCOHOLIC BEVERAGE SERVICE

The Washington State Liquor Control Board (WSLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for Meydenbauer Center, we are responsible for the administration of these regulations within the facility. Meydenbauer Center staff is trained in alcohol server awareness in an effort to protect you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons. Alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 1am. The hours of operation and number of bar services offered are at the discretion of the Meydenbauer Center Catering Department. Extended hours of operation and additional bars are available at \$150 per hour, per bar.

CONCESSION SALES

Many groups, especially those of 500 or more attendees, prefer to offer the convenience of on-site concessions to their guests. Meydenbauer Center's Sidewalk Café is available and will be operated by Meydenbauer Center's Catering Department based on anticipated attendance and event hours of operation. A minimum sales guarantee of \$225 an hour per stand will apply. There is a three (3) hour minimum for this service.

Meydenbauer Center makes every effort to provide the appropriate quantities of concession menu items but because of the variable nature of concession sales there is no guarantee on the availability of every concession menu item.

ESPRESSO CART SERVICE

Hosted espresso catering service is available through Meydenbauer Center Catering Department at a rate of \$525 per cart for a two hour service of unlimited 12oz espresso drinks and Italian sodas for the duration of the service. A one hour setup is included prior to service. Additional hours of service are available at \$195 per hour.

Non-hosted Espresso Cart services may be available depending on the size and duration of your event. Non-hosted Espresso Cart services availability, hours of operation and menu selection are determined by Meydenbauer Center Catering Department. A minimum sales guarantee of \$225 an hour per cart will apply. There is a three (3) hour minimum for this service.