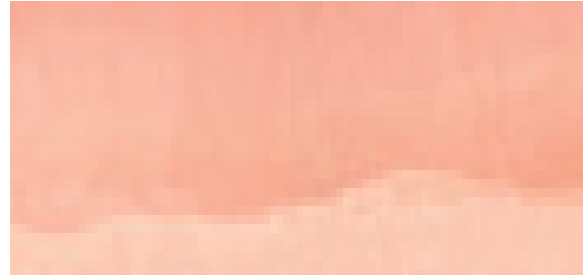




COMPLETE MEAL PACKAGE MENU



Local Ingredients.
Global Inspiration.

INTRODUCTION

A taste of Meydenbauer. Unexpected choices. Fresh ingredients. Innovative preparation. Delicious cuisine. Meydenbauer Center's catering team goes beyond traditional event catering fare with a focus on distinctive, regional cuisines prepared with flair and designed to delight the senses. We understand that planning menus for large groups can be a challenge. We help event planners meet the challenge of creating an innovative, memorable menu for hundreds of people with out-of-the-ordinary cuisine choices.

Whether your catering needs call for a full course meal, light hors d'oeuvres or coffee and oven-fresh pastries, your Meydenbauer Center Event Manager will work with you from event concept to event day to make sure that the food you serve, complements your event.

The complete Meal Package includes breakfast, mid-morning and afternoon refreshment break, lunch buffet and three cold beverages per person, per day

\$82.00 per person

MENU GUIDE

BREAKFAST ...3

LUNCH... 4

REFRESHMENT BREAKS..6

RECEPTION PACKAGE...7

INFORMATION AND POLICIES ...8

DIETARY OPTIONS KEY

GF gluten free

V vegetarian

DF dairy free

VG vegan



BREAKFAST

Includes the Classic Continental, your choice of one Breakfast Addition, freshly brewed Starbucks coffee, Teavana teas, and fresh orange juice.

CLASSIC CONTINENTAL

House-made Pastries

Croissants, muffins, scones

Fresh Seasonal Fruit and Berries

Greek Yogurt

House-made granola, fresh fruit

BREAKFAST ENHANCMENTS

(Choose one)

Meydenbauer Breakfast Sandwich

Egg, applewood smoked bacon, American cheese, black pepper aioli, ciabatta roll

Eggs, American cheese, black pepper aioli, ciabatta roll



Meydenbauer Breakfast Burrito

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

Scrambled egg, green chilies, roasted potatoes, flour tortilla



Scrambled Egg Bar

Salsa rojo, salsa verde, green onions, Tillamook cheddar, sautéed mushrooms, grilled onions, peppers V

Crustless Quiche

Ham, Tillamook cheddar, sundried tomato

Asparagus, heirloom cherry tomato, Beecher's Flagship cheddar



French Toast

House-made challah bread, maple syrup, bourbon caramelized bananas, whipped butter



LUNCH BUFFETS

Includes freshly brewed Starbucks coffee, Teavana teas

TASTE OF THE SOUTH

House-made Cornbread

Honey chipotle butter

V

Brussels Sprout Salad

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

GF DF VG

Baby Spring Greens

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

GF V

Slow Braised Greens

Crispy pork lardons

GF DF

Smoked Tri Tip

Chipotle infused BBQ, black eyed peas

GF DF

Fried Chicken

Buttermilk mashed potatoes

Smoked Gouda Mac and Cheese

V

Peach Cobbler

V

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

House Smoked Turkey Sandwich

Taleggio cheese, compressed apples,
cherry mostarda, baby arugula

The Grinder Sandwich

Mortadella, speck, sopressata,
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

CROSSROADS BUFFET

Caprese Platter

Mozzarella, tomato, torn basil,
balsamic drizzle

V

Antipasto Platter

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

DF

Panko Crusted Eggplant

Rustic tomato sauce

V

Chicken Scalopini

Rosemary roasted potatoes

Sauteed Wild Pacific Salmon

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

Pesto Penne Pasta

Seasonal vegetables

V

Garlic Bread

Tiramisu

V



LUNCH BUFFETS CONTINUED...

Includes freshly brewed Starbucks coffee, Teavana teas

PIKE PLACE

Seasonal Fresh Fruit Platter

Butter Lettuce Salad

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

GF V

Roasted Baby Root Vegetables

Balsamic drizzle

GF VG

Pistachio Crusted Wild Pacific Salmon

Cauliflower tabbouleh

GF

Citrus Marinated Jidori Chicken Breast

Orange gastrique, glazed carrots and Cipollini onions

GF DF

Charred Broccoli Pasta

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

V

Cinnamon Oat Apple Crisp

V

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 VG

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

GF VG

Vegetable Fried Rice

VG



REFRESHMENT BREAKS

Choose one break station for the morning break and one for the afternoon break, Additional break stations may be added for \$7 per person.

SWEET

Build Your Own Trail Mix Bar

Dried fruit, nuts, granola, chocolate



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



Yogurt Parfait Bar

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



Snack Attack

Seasoned homemade kettle chips, house spiced nut mix



Power Up

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



SAVORY

Mediterranean Dips

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



Salsa and 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



Loaded Tater Tot Bar

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

Build Your Own Bruschetta Bar

Crostini, grilled flat bread, tomato bruschetta, spinach artichoke spread, sundried tomato hummus, marinated mozzarella and roasted tomatoes, olive tapenade



RECEPTION PACKAGE

Lite Reception \$15 per person (Choose six apps)
Additional Appetizers \$39 per dozen (Minimum 2 dozen per selection)

HOR D'OEUVRES

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

Dungeness Crab Cake

Red pepper remoulade

DF

Bacon Wrapped Big Boy Blue Stuffed Dates

GF

Wild Mushroom Risotto Cakes

Roasted garlic and black peppercorn aioli

V

Sweet and Spicy Meatball

DF

Garlic Oregano Chicken Skewer

Fried Mac and Cheese Balls

V

Cider Brined Smoked Pulled Pork Sliders

Jalapeño apple slaw

Pigs in a Blanket

Chipotle ketchup

Bacon Jam Burger Sliders

Blue cheese, caramelized onion

Fried Cheese Curds

V

Pretzels with Beer Cheese Sauce

V

Smoked Chicken Wings

House ranch and blue cheese dressing

Vegetable Spring Rolls

Sweet chili sauce

V DF

Mini Spinach and Cheese Calzones

V

Northwest Artisan Cheese Display



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.



MEYDENBAUER
CENTER

meydenbauer.com | Call 425-637-1020
11100 NE 6th Street, Bellevue, WA 98004