

### Plated Lunch & Dinner Menu



### Silver Cloud Hotel Seattle Stadium

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http://www.silvercloud.com/seattlestadium/meetings.php www.jimmysonfirst.com

### Catered by Jimmy's On First

A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs) plus 9.6% sales tax will be applied to all pricing.

Prices subject to change without notice.



# Plated Lunches

(Minimum 15 People) All Plated Lunch Entrées Include a Basket of Bread, One Salad Choice, Two Entrée Choices & One Dessert Beverages to Include: Iced Tea and Coffee



## Salad

#### Please Choose One:

Jimmy's Organic Greens with Balsamic Vinaigrette, Roasted Red Tomatoes, & Goat Cheese

Classic Caesar with Shaved Parmesan and Homemade Garlic Croutons with Jimmy's Caesar dressing

**Spinach Salad** with Marinated Mushrooms, Hard Boiled Egg, Bacon Vinaigrette, Roasted Red Tomatoes, Parmesan Crumbs

### Entrées

(Minimum of 6 Orders per Entrée) Please Choose Two:

### Mahi Mahi \$39 per person

Lacquered with Thai BBQ Sauce & Pineapple-Papaya Chutney over Jasmine Rice

### Roasted Garlic Herb Chicken Breast \$34 per person

Served with Seasonal Vegetables and Rosemary Roasted Red Potatoes

#### Flat Iron Steak \$42 per person

Served with a Huckleberry Demi-Glace, Garlic Mashed Potatoes & Seasonal Vegetables

### Dungeness Crab Cakes \$45 per person

Served with Garlic Mashed Potatoes, Seasonal Vegetables & Topped with Crab Cake Sauce



#### Grilled Pork Tenderloin \$39 per person

Served with an Apple Demi-Glace, Garlic Mashed Potatoes & Seasonal Vegetables

### Grilled Salmon \$39 per person

Finished with a Lemon Beurre Blanc. Served with Wild Rice and Seasonal Vegetables.

### Pasta Bolognaise \$31 per person

Uli's Sweet Italian Sausage in a Tomato-Based Cream Sauce with Fresh Pappardelle Pasta and Freshly Grated Parmesan Cheese

### Pasta Primavera or Roasted Mushroom Risotto \$29 per person

Available as Vegetarian Options.

### Dessert

Please Choose One:

Chocolate Tart

#### Forest Berry Tart

Creamy Custard Topped with Seasonal Berries

#### Poached Pear

Pear served with Cinnamon & Crème Anglaise Glaze

#### French Apple Tart

Granny Smith Apples and Almond Cream in a Buttery Crust



# Plated Lunches

Sandwiches and Entrée Salads



## Plated Lunch Entrée Sandwiches

### (Minimum of 6 Orders Per Item)

Served with a Choice of House-made Clam Chowder,

Caesar Salad, Organic Green Salad or Spinach Salad

Beverages to Include: Iced Tea and Coffee

### Chicken Salad Sandwich \$24 per person

Lightly Roasted Cubed Chicken Breast Mixed with a Blend of Curry and Herbs Served on Wheat Bread

### Turkey and Provolone Panini \$25 per person

Sliced Turkey and Provolone Cheese with Tomato, Lettuce, and Sun-Dried Tomato Aioli on Grilled Bread

#### Club Sandwich \$25 per person

Turkey, Black Forest Ham, Bacon, Lettuce, and Tomato on Grilled Multi-Grain Bread

### Teriyaki Chicken Wrap \$24 per person

Marinated Chicken, Grilled Peppers and Onions, Romaine, Chipotle Ranch Dressing, and Cheese



## Plated Lunch Entrée Salads

All salads served with bread and butter Beverages to Include: Iced Tea and Coffee

### Grilled Chicken Caesar \$24 per person

Hearts of Romaine are Tossed with Parmesan Cheese, Garlic Croutons, and Topped

with Grilled Chicken

\*Substitute Salmon for Chicken \$29 per person\*

#### Chicken Cobb \$26 per person

Romaine and Organic Greens Topped with Marinated Chicken, Hard-Boiled Egg, Bacon, Tomatoes, Avocado, Black Olives, and Blue Cheese Crumbles. Served with a Side of House-Made Blue Cheese Dressing.

#### Shrimp Louie \$29 per person

Bay shrimp, Romaine Lettuce, Olives, Tomatoes, Hard-Boiled Egg, and Mozzarella Cheese,

Served with a Side of House-Made Louie Dressing



# Plated Entrées

(Minimum 15 People) All Plated Dinner Entrées Include Bread, One Salad, Two Entrée Choices, and One Dessert. Beverages to Include: Iced tea and coffee

### Salads



#### Please Choose One:

**Jimmy's Organic Greens** with Balsamic Vinaigrette, Roasted Red Tomatoes, & Goat Cheese

Classic Caesar with Shaved Parmesan and Homemade Garlic Croutons with Jimmy's Caesar dressing

**Spinach Salad** with Marinated Mushrooms, Hard Boiled Egg, Bacon Vinaigrette, Roasted Red Tomatoes, Parmesan Crumbs

## Entrée

(Minimum of 6 Orders Per Entrée)

### Beef Tenderloin \$58 per person

Filet Mignon Topped with Jimmy's Steak Sauce Served with Seasonal Vegetables & Savory Dauphinoise Potatoes

#### Chicken Dijon \$38 per person

Dijon Crusted Chicken Breast topped with Artichoke, & Tomato Chutney Served with Roasted Fingerling Potatoes & Vegetable Hash

#### Grilled Prawns \$45 per person

Creamy Parmesan Risotto and a pumpkin bisque

### Seasonal Risotto \$34 per person

Forest Mushrooms, Charred Asparagus in a Creamy Risotto



Please Choose One:

Chocolate Tart

Forest Berry Tart

Creamy Custard Topped with Seasonal Berries

Poached Pear

Pear served with Cinnamon & Crème Anglaise Glaze

French Apple Tart

Granny Smith Apples and Almond Cream in a Buttery Crust