



## APPETIZERS

Display table or hand passed.

### Hot Hors D'oeuvres

Priced per dozen.

- Vegetable Spring Rolls with ginger soy dipping sauce\* \$22
- Spanakopita \$24
- Thai Chicken Breast peanut dipping sauce\* \$26
- Bacon Wrapped Scallops \$68
- Lamb Lolly Pops with basil pesto \$48
- Alaska Coconut Shrimp \$34
- Poached Prawns with lemon-horseradish aioli \$36
- Crab Stuffed Mushrooms \$34
- Risotto Shrimp Croquettes with preserved lemon aioli \$32
- BBQ Meatball Skewer \$22

\* Guest favorite

### Cold Hors D'oeuvres

Priced per dozen.

- Tomato & Mozzarella Brochettes \$26
- Prosciutto Wrapped Asparagus\* \$24
- Prosciutto Wrapped Cantaloupe \$23
- Deviled Eggs \$21
- Smoked Salmon Crostini \$27
- Mozzarella & Salami Brochettes \$24
- Tomato Cup with hummus & olive \$26
- Reuben Tortilla Pin Wheel \$25
- Ham Wrapped with horseradish cream \$26
- Potato with sour cream & bacon \$24

## ADD-ONS

### Appetizer Platters

Display Table

- Garden Vegetable Crudites with ranch dip \$200 (serves 50)
- Bruschetta Pomodoro grilled bread with tomato, garlic, fresh basil, and Balsamic glaze \$75 (serves 25)
- Roasted Garlic Hummus with grilled pita bread \$75 (serves 50)
- Antipasto salami, prosciutto, cheese, vegetables, basil pesto, hummus, grilled bread \$275 (serves 50)
- Seasonal Fruit with a variety of berries \$250 (serves 50)
- Cheese Display domestic and imported cheeses with a side of crackers \$250 (serves 50)
- Charcuterie local and domestic cold cuts, celery root remoulade, dijon, whole-grain mustard \$245 (serves 50)
- Smoked Salmon Lox cream cheese, shaved onion, and capers \$250 (serves 25)
- Artichoke & Spinach Dip toasted baguette rounds \$75 (serves 25)



All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 45% will be paid directly to service personnel and 55% will be retained by the property.



## Buffet Menu

Includes dinner roll or focaccia house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection.  
Available for parties of 30 or more. Priced per person.

### **Seasonal NW Salmon with Lemon-Dill Sauce + Rosemary Roasted Chicken \$36**

Garlic Roasted Potato  
Green Beans  
Caesar Salad

### **Honey Mustard Glazed Pork Loin + Roasted Rosemary Chicken \$37**

Bacon Mashed Potato  
Seasonal Vegetables  
Mixed Greens Salad

### **Chicken Marsala + Flat Iron Steak with Horseradish Cream \$38**

Sour Cream & Chive Mashed Potato  
Glazed Baby Carrots  
Mixed Greens Salad

### **Prime Rib with Horseradish Cream + Season NW Salmon with Chardonnay Cream Sauce \$47**

Roasted Baby Potato  
Seasonal Vegetables  
Mixed Greens Salad

### **Pulled Pork Sandwich \$24**

Coleslaw, sour cream, shredded cheddar

### **Classic Burger \$24**

Lettuce, tomato, onion, pickle, mayo, relish, mustard

### **Taco Display \$24**

Flour tortillas, hard tacos, chicken, tomato, lettuce, onion, ground taco beef, olives, sour cream, cheddar, avocado, beans, spanish rice

### **Gyros \$24**

grilled seasoned lamb, lettuce, tomato, cucumber, feta cheese, red onion, Tzatziki sauce, grilled pita

### **BBQ Ribs \$26**

Coleslaw, french fries

### **Swedish Deli Display \$28**

assorted deli meats, cheeses, bread, accoutrement

### **Choose One Free & Add an Additional For \$3 Per Person**

Roasted Garlic Focaccia | Tater Tots or French Fries | Potato Ham Egg Salad | Baked Beans  
Roasted Potato | Seasonal Mixed Vegetables | Mixed Green Salad | Caesar Salad | Greek Pasta Salad  
Coleslaw Salad | Tortellini-Pesto Salad | Fruit Salad



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## Plated Dinner Menu

### Plated Dinners

All plated dinner entrées include seasonal vegetable, warm roll, choice of one salad, house brewed regular and decaffeinated coffee, iced and hot premium herbal tea selection. Priced per person. One entree \$35, two entrees \$42, and three entrees \$50.

### Salads

**Caesar Salad** garlic croutons, shaved Parmesan cheese

**Beet & Strawberry Salad** mixed greens, goat cheese, candied pecans, raspberry-balsamic vinaigrette +\$2

**Mediterranean Salad** mixed greens, tomato, cucumber, kalamata olives, red onion, pepperoncini, goat cheese, French vinaigrette

**Spinach & Fennel Salad** shaved red onion, orange, buffalo mozzarella, pistachio, champagne vinaigrette +\$3

**Arugula Salad** grapefruit, candied pecans, gorgonzola, tarragon vinaigrette +\$3

### Entrées

**Northwest Salmon with Lemon Beurre Blanc** parsley potato, asparagus +\$4

**Pan Seared Halibut with Tomato-Basil Cream Sauce** cheese ravioli, asparagus (April - November Only) +\$8

**Pan Seared Scallops & Chilled Lobster Hollandaise** bacon, yukon-parsnip gratin, asparagus \$+5

**Chicken Marsala** mushrooms, green beans, soft polenta

**Rosemary Roasted Chicken Breast** pesto mashed potato, cherry-balsamic chutney, asparagus

**Rack of Pork with Porto-Thyme Glaze** garlic mashed potato, green beans

**Grilled New York Steak & Garlic Herb Butter** roasted potato, green beans \$+5

**Roasted Prime Rib of Beef 8oz & Horseradish Cream** yukon potato gratin, seasonal vegetables, rosemary baked tomato \$+8

**8oz Fillet Mignon of Beef & Remy Martin Demi Glaze** yukon potato gratin, broccolini +\$10





## Children's Menu

All entrées include carrot sticks, French fries, milk, juice, or soda. Children 10 and under, \$9 per person.

**Fish and Chips** breaded Alaskan halibut, tartar sauce

**Chicken Strips** BBQ sauce

**Cheeseburger** 100% all beef patty, cheese, lettuce, tomato, mayonnaise

**Mac n' Cheese**

## Desserts

**Crème Brullee** fresh berries \$9

**Chocolate Truffle** raspberry coulis, amarena cherry \$9

**Tiramisu** \$9

**Apple-Blueberry-Pecan Bread Pudding** maple syrup, whipped cream \$10

**Honey Panna Cotta** \$10

**Cheese Plate** fresh berries \$12

**Chocolate Chip Cookies** \$18 per dozen

**Chocolate Brownies** \$18 per dozen

## Vegetarian

**Spinach, Bell Pepper & Pistacho Risotto Tart**

**Vol Au Vent** with sherry-mushroom ragu

**Frittata** asparagus, bell pepper, mozzarella, goat cheese

**Fettuccine Primavera** artichoke, green beans, tomato, bell pepper, olive oil

**Portobello Mushroom Ravioli** madeira sauce, caramelized onion

