

## ideas & inspirations



On the following pages, you'll find a collection of our kitchen's most popular menu and signature items – filled with inspirations for every time of day and type of event. But they're just the beginning; consider them a point of departure as we develop a fresh, exciting menu that's uniquely yours. Most of our clients look to us to create one-of-a-kind menus exclusively tailored to their ideas, tastes and budget. Whether it's an informal buffet for 200 or a sit-down dinner with French service for 2,000, you can count on exceptional food quality and presentation from start to finish. You can also count on our Executive Chef and Catering Consultants to make the planning process a pleasure.

individual selections

**ASSORTED BAGELS WITH CREAM CHEESE**

**MINI CROISSANTS**

**DANISH PASTRIES**

**FRUIT MUFFINS**

**SLICED BREAKFAST BREADS**

**CINNAMON BUNS**

**SLICED COFFEE CAKE**

**ASSORTED BERRY SCONES**

**ASSORTED DONUTS**

\$34 per dozen of one kind

**SLICED SEASONAL FRESH FRUIT**

\$4.75 per person

**WHOLE FRESH FRUIT**

\$3.50 per person

**INDIVIDUAL FRUIT YOGURT**

\$3.50 each

**ASSORTED FRESHLY-BAKED COOKIES**

**SHORTBREAD COOKIES**

**DOUBLE FUDGE BROWNIES**

**CHOCOLATE WALNUT BROWNIES**

**ESPRESSO BROWNIES**

\$32 per dozen of one kind

**JUNGLE BARS**

Blondie with Shredded Coconut, Assorted Nuts and Chips of Chocolate

\$32 per dozen

**LEMON, PINEAPPLE OR RASPBERRY BARS**

\$32 per dozen

**ASSORTED CHOCOLATE-DIPPED BISCOTTI**

\$2.75 each

themed selections

**THE TRIATHLON**

Honey Nut Toasted Granola, Assorted Fruit Yogurt, Banana Chips, Washington State Apples and Bottled Spring Water

\$11 per person

**CHIPS AND SALSA**

Tricolored Tortilla Chips, Fresh Salsa and Guacamole, Mini Key Lime Fruit Tarts, Assorted Sparkling Waters and Sodas

\$10 per person

**FRUIT AND CHEESE**

Imported and Domestic Cheese featuring Aged, Soft and Semi-Soft Cheese, Seasonal Sliced Fresh Fruits and Berries, Assorted Crackers and Crusty Baguettes, Lemon and Raspberry Bars, Assorted Sparkling Waters or Sparkling Apple Cider

\$13.50 per person

**FRUIT SMOOTHIES**

Assorted Smoothie Flavors, Energy and Granola Bars, Whole Fruit and Bottled Spring Water

\$11.50 per person

**HEAT WAVE**

Assorted Novelty Ice Cream Bars, Iced Tea with Sliced Lemons, and Bottled Spring Water

\$9.25 per person

**GRAB AND GO**

Plain and Peanut M&M's, Cracker Jacks, Sun Chips, Tim's Cascade Potato Chips, Pretzel Twists, Assorted Sodas and Bottled Spring Water

\$10 per person

### snack items

(minimum 25 guests)

**TRAIL MIX**

\$3.50 per person

**M&M's - PLAIN OR PEANUT**

\$2.75 per person

**MIXED NUTS**

\$4.95 per person

**POTATO CHIPS OR PRETZELS**

\$3 per person

**FRENCH ONION DIP WITH POTATO CHIPS**

\$4.75 per person

**WARM OVERSIZE PRETZELS WITH ASSORTED MUSTARDS**

\$4 per person

**TRICOLORED TORTILLA CHIPS AND SALSA**

\$4.75 per person

**CILANTRO AND ROASTED RED PEPPER DIP WITH TRICOLORED TORTILLA CHIPS**

\$5 per person

**GRANOLA BARS**

\$26 per dozen

**ENERGY BARS**

\$30 per dozen

**HERSHEY'S MINIATURE SNACK BARS**

\$3.50 per person

**NOVELTY ICE CREAM BARS**

\$4.50 each

### beverages

The only items billed on consumption are bottled juice, water and soda for quantities over 25 per room.

**FRESHLY-BREWED STARBUCKS COFFEE - REGULAR AND DECAFFEINATED**

\$45 per gallon  
(gallon increments only)

**STARBUCKS INTERNATIONAL GOURMET COFFEE**

(minimum 5 gallons)  
Assorted Starbucks Coffees with Chocolate Shavings, Cinnamon, Vanilla Sprinkles, Assorted Italian Syrups and Whipped Cream

\$51 per gallon  
(gallon increments only)

**SPICED, HERBAL AND BLACK TEAS**

\$45 per gallon

**WARM SPICED WASHINGTON APPLE CIDER**

Cinnamon Sticks, Juniper, Mace, Nutmeg and Cloves  
\$45 per gallon

**HOT CHOCOLATE**

\$45 per gallon

**ORANGE AND GRAPEFRUIT JUICES**

\$48 per gallon

**TOMATO, CRANBERRY AND PINEAPPLE JUICES**

\$42 per gallon

**LEMONADE AND FRUIT PUNCH**

\$34 per gallon

**ICED TEA**

\$45 per gallon

**ASSORTED INDIVIDUAL FRUIT JUICES**

\$3.75 each

**ASSORTED SOFT DRINKS**

\$3.25 each

**PRIVATE LABEL SPRING WATER**

\$3.25 each

**ASSORTED FLAVORED SPARKLING WATERS**

\$3.25 each

**CHILLED MILK**

\$2.75 per half pint

## breakfast buffets

All breakfast buffets include an assortment of chilled fruit juices, freshly-brewed Starbucks coffee and assorted teas. A \$100 labor fee will apply to final guarantees of less than 25.

### THE ELLIOTT BAY CONTINENTAL

Seasonal Fresh Fruit Salad  
Breakfast Breads  
Assorted Fruit Muffins  
Mini Croissants  
Butter and Preserves  
\$16 per person

### THE PUGET SOUND CONTINENTAL

Seasonal Fresh Fruit Salad  
Assorted Individual Fruit Yogurts  
Granola, Honey, Coconut and Northwest Berries  
Breakfast Breads, Assorted Fruit Muffins, Mini Croissants  
Butter and Preserves  
\$18.25 per person

### OLYMPIC BUFFET

(minimum 50 guests)  
Seasonal Fresh Fruit Salad  
Quiche Lorraine and Roasted Vegetable Quiche  
Rolled Washington Apple Pancakes with Skagit Valley Maple Syrup  
Sausage Links or Peppered Bacon Strips  
Breakfast Potatoes with Fine Herbs  
Assorted Breakfast Breads  
Butter and Preserves  
\$22.50 per person

### SEATTLE'S START

Puget Sound Smoked Salmon  
Accompanied with Chopped Egg, Capers and Red Onion  
Sliced Assorted Bagels  
Cheese Blintzes with Northwest Berry Compote  
\$25 per person

### RAINIER BUFFET

(minimum 50 guests)  
Sliced Seasonal Fresh Fruit  
Assorted Individual Fruit Yogurts with Granola  
Assorted Cold Cereals with Milk  
Scrambled Eggs with Chives and Tillamook Cheddar Cheese  
Sausage Links or Peppered Bacon Strips  
Breakfast Potatoes with Fine Herbs  
Assorted Breakfast Breads  
Butter and Preserves  
\$24 per person

### SEATTLE'S "ANY DAY OF THE WEEK" BRUNCH

A Portrait of Fresh Ripe Sliced Fruits and Berries  
Poached Egg on a Toasted English Muffin  
Sliced Roma Tomatoes  
Fresh Dill Hollandaise Sauce  
Thick Cut, Apple-Glazed French Toast with Skagit Valley Maple Syrup  
Cheese Blintzes with Blackberry Meyers Rum Sauce  
Skagit Valley Bacon  
Breakfast Potatoes with Corn, Slivered Green Onions and Fire Roasted Red Peppers  
Our Pastry Chef's Selection of Nut Muffins and Spiced Breads  
Butter and Preserves  
\$29.50 per person

## add to any breakfast buffet

(minimum 25 guests)

Personalize your breakfast buffet with one or more of the following specialty items.

### CROISSANT SANDWICH

Shaved Honey-Smoked Ham, Scrambled Eggs and Tillamook Cheddar Cheese

\$5.75 per person

### APPLE-FILLED PANCAKES

with Skagit Valley Maple Syrup

\$5 per person

### ASSORTED COLD CEREALS

with Milk

\$4 per person

### CHEESE BLINTZES

with Berry Compote

\$5.50 per person

### SCRAMBLED EGG, PEPPER JACK CHEESE AND TOMATO WRAP

\$6 per person

### SCRAMBLED EGGS

With Green Onions and Tillamook Cheddar Cheese

\$5 per person

### TRADITIONAL EGGS BENEDICT

Poached Egg on Toasted English Muffin, Canadian Bacon, topped with Hollandaise Sauce

\$10 per person

### YOUR CHOICE OF ROASTED VEGETABLE QUICHE OR QUICHE LORRAINE

\$5.25 per person

### FRENCH TOAST

Thick Cut, Apple-Glazed French Toast with Skagit Valley Maple Syrup and Cinnamon Whipped Cream

\$5.95 per person

### BELGIAN WAFFLES

with Fresh Strawberries and Whipped Cream

\$5.95 per person

### OMELET STATION

(minimum 50 guests)

Garden Fresh Accompaniments include: Red and Green Bell Peppers, Diced Onions, Sliced Mushrooms, Diced Tomatoes, Crumbled Bacon, Honey-Smoked Ham and Tillamook Cheddar Cheese

\$6.25 per person

\$7.25 with Bay Shrimp

\$8.35 with Smoked Salmon

\$8.75 with Dungeness Crabmeat

### CRÊPES WITH FRESH NORTHWEST BERRIES OR CINNAMON APPLES

(minimum 50 guests)

\$5.95 per person

One chef is required per every 50 guests; there is an additional charge of \$25 per hour (with a four-hour minimum) for each chef.

## breakfast entrées

All of the following include baskets of assorted breakfast pastries, butter and preserves, chilled orange juice, freshly-brewed Starbucks coffee and assorted teas. A \$100 labor fee will apply to final guarantees of less than 25.

### **SIMPLY BREAKFAST**

Sliced Seasonal Fresh Fruit  
Scrambled Eggs with Chives  
Sausage Links or Peppered Bacon Strips  
Breakfast Potatoes with Fine Herbs  
\$16 per person

### **THE FIESTA**

Sliced Seasonal Sliced Fresh Fruit  
Frittata with Broiled Roma Tomatoes, Spinach, Roasted Red Peppers, Asparagus and Mild Italian Sausage  
Breakfast Potatoes with Fine Herbs  
\$17 per person

### **TRADITIONAL EGGS BENEDICT**

Sliced Seasonal Sliced Fresh Fruit  
Canadian Bacon and Poached Eggs served on Toasted English Muffins with Hollandaise Sauce  
Breakfast Potatoes with Fine Herbs  
\$19 per person  
Substitute Canadian Bacon with Dungeness Crabmeat or Smoked Salmon  
\$22.50 per person

### **WILD BERRY CRÊPES**

Sliced Seasonal Fresh Fruit  
Crêpes Filled with Fresh Northwest Berries  
Dusted with Powdered Sugar  
Canadian Bacon  
Breakfast Potatoes with Fine Herbs  
\$14 per person

### **WASHINGTON'S FINEST**

Sliced Seasonal Fresh Fruit  
Rolled Washington Apple Pancakes with Cinnamon, Powdered Sugar and Skagit Valley Maple Syrup  
Sausage Links or Peppered Bacon Strips  
Breakfast Potatoes with Fine Herbs  
\$13.75 per person

### **WASHINGTON STATE APPLE FRENCH TOAST**

Sliced Seasonal Fresh Fruit  
Thick-Cut, Apple-Glazed French Toast with Skagit Valley Maple Syrup  
Apple-Flavored Chicken Sausage  
Breakfast Potatoes with Fine Herbs  
\$15 per person

“Our meeting’s success had a lot to do with the venue itself. Seattle is the perfect site for an international meeting. The Washington State Convention Center is the best center we have ever used – both the staff and layout are tops in my book.”

### **RAY BRISCUSO**

Executive Director, Biotechnology Industry Organization

## light lunches

All light lunches include dessert (from house dessert list), freshly-brewed Starbucks coffee and assorted teas. A \$100 labor fee will apply to final guarantees of less than 25.

### STUFFED CROISSANT SANDWICHES

(choice of one)

Smoked Turkey with Cranberry Relish

Sliced Honey-Smoked Ham and Jarlsberg Swiss Cheese

Roast Beef and Provolone Cheese

Albacore Tuna Salad

Tarragon Chicken Salad

Served with House Pasta Salad and Seasonal Fresh Fruit Salad

\$18.50 per person

### NORTHWEST CAESAR SALAD

Grilled Chicken, Smoked Salmon or Bay Shrimp served over Romaine Leaves, and topped with Parmesan Cheese, Garlic Croutons and a choice of Traditional Caesar Dressing or Our Signature Smoked Salmon Caesar Dressing

\$18.50 with Grilled Chicken

\$19.50 with Bay Shrimp

\$22 with Smoked Salmon

### GRILLED AHI SALAD

(for parties of 500 guests or less)

Grilled Ahi Tuna Fillet Served Medium Rare with Julienned Vegetables, Napa Cabbage and Bean Sprouts, topped with Black Sesame Seeds on a Bed of Market Greens with a Soy Wasabi Vinaigrette

\$25 per person

### GRILLED CHICKEN TOSTADA SALAD

Grilled Chicken, Shredded Lettuce, Chopped Green Onions, and Shredded Cheddar Cheese in a Crispy Flour Tortilla Shell with Pico De Gallo and a Chipotle Chili Vinaigrette

\$21.50 per person

### GRILLED HERBED NORTHWEST SALMON

Served with a Salsa of Roma Tomatoes and Grilled Onions on a Bed of Wild Field Greens with Seasonal Berries and a Lemon Vinaigrette

\$23.50 per person

### CHILLED POACHED NORTHWEST SALMON

Poached Salmon on a Bed of Radicchio with English Cucumbers and served with a Cream Dill Dressing

\$23.50 per person

### SLICED FILET MIGNON SALAD

Mixed Wild Greens with Roma Tomatoes, Bleu Cheese Crumbles, Grilled Onions and Sliced Filet Mignon served with a Honey Horseradish Dressing

\$24.50 per person

### COBB SALAD

Hickory Smoked Turkey or Grilled Chicken, Skagit Valley Bacon, Shredded Lettuce, Diced Egg, Bleu Cheese Crumbles, Roma Tomatoes and served with a Choice of Herb Ranch Dressing or Honey Dijon Dressing

\$19.25 per person

### HAWAIIAN COBB

Romaine Lettuce with Bay Shrimp, Mangos, Papaya, Seasonal Berries, Avocado, Roma Tomatoes and served with a Papaya Dijon Vinaigrette

\$22 per person

### GARDEN SPINACH WRAP

Spinach Tortilla Overstuffed with Roasted Vegetables and Pesto Cream Cheese, served with a Seasonal Vegetable Rotelle Pasta Salad and Fresh Berries

\$18.50 per person

### ASIAN CHOP-CHOP SALAD

Fresh Soba Noodles with Chicken, Napa Cabbage, Sprouts, Red Peppers, Cucumbers, Wonton Strips and served with a Ginger Peanut Dressing

\$19.50 per person

## box lunches

All box lunches include a choice of one soda.

### FRENCH BRIE AND SMOKED HAM

Shaved Honey-Smoked Ham, French Brie Spread, Roma Tomatoes and Spring Mix on a French Baguette. Served with Couscous Salad with Currants and Mango, Tim's Cascade Potato Chips, Whole Fresh Fruit, a Laughing Cow Cheese Wedge and a Pineapple Bar

\$22 per person

### ITALIAN CHICKEN

Chicken Breast Marinated in Italian Herbs and Grilled, served with Provolone Cheese, Tomato and Spring Mix, with a Basil Mayonnaise Spread on Milano Bread, Orzo Pasta Salad, Whole Fresh Fruit, Sun Chips, a Laughing Cow Cheese Wedge and an Espresso Swirl Brownie

\$21.50 per person

### VEGETABLE DELIGHT

Roasted Vegetables, including: Eggplant, Yellow Squash, Zucchini and Roma Tomatoes on Sun-Dried Tomato Focaccia Bread brushed with Olive Oil. Accompanied by Cucumber Salad with a Feta Cheese and Olives, served with a Balsamic and Basil Vinaigrette, Pretzel Twists, Fresh Fruit Salad, a Laughing Cow Cheese Wedge and a Raspberry Bar

\$19.50 per person

### CREATE YOUR OWN BOX LUNCH

(Maximum three varieties of sandwiches and salads)

Includes one of the Sandwiches or Salads below served with a Pasta Salad, Tim's Cascade Potato Chips, a Laughing Cow Cheese Wedge, Fresh Whole Fruit and a Jumbo Cookie

\$19 per person

#### Sandwich Choices:

Smoked Turkey and Tillamook Cheddar Cheese

Honey-Baked Ham and Jarlsberg Swiss Cheese

Roast Beef and Provolone Cheese

Albacore Tuna Salad

Chicken Salad

Italian Hoagie (Genoa Salami, Turkey, Honey-Smoked Ham and Provolone Cheese)

Club Wrap

Vegetarian

#### Salad Choices:

Caesar Salad

Chicken Caesar Salad

## salads

All lunch entrées include a choice of one of the following salads.

### NORTHWEST CAESAR SALAD

Romaine Leaves, Fresh Parmesan Cheese and Garlic Croutons with a choice of Our Signature Smoked Salmon Caesar Dressing or Traditional Caesar Dressing

### ASSORTED MARKET GREENS

Market Greens with Julienned Carrots, Sliced Cucumbers, Cherry Tomatoes, Garlic Croutons and Grain Mustard Vinaigrette

### NORTHWEST HARVEST SALAD

Wild Field Greens with Shredded Parmesan Cheese, Sliced Mushrooms, Roma Tomatoes and a Roasted Garlic Balsamic Vinaigrette

The following salads are available at an additional charge.

### CANDIED PECAN AND GORGONZOLA SALAD

Fresh Garden Greens with Candied Pecans, Poached Pear, Gorgonzola Cheese and a Roasted Shallot Vinaigrette

\$3 per person

### NORTHWEST BOUNTY SALAD

Mixed Greens with Sun-Dried Tomatoes, Crumbled Goat Cheese, Toasted Walnuts and a Balsamic Vinaigrette

\$2 per person

### HAND-PICKED SPINACH SALAD

Accompanied by Cooked Egg, Sliced Red Onions, Crumbled Bleu Cheese and a Red Wine-Bacon Vinaigrette

\$2.25 per person



### lunch entrées

All lunch entrées include salad, assorted dinner rolls, dessert (from house dessert list), freshly-brewed Starbucks coffee and assorted teas. A \$100 labor fee will apply to final guarantees of less than 25.

#### PETIT ROASTED FILET MIGNON

With a Demi-Glace of Shallots, Garlic and Rosemary served with Garlic Mashed Potatoes and Seasonal Fresh Vegetables  
\$34 per person

#### BROILED NORTHWEST SALMON

Fresh Northwest Salmon, topped with Citrus Butter and served with Wild Rice Pilaf and Seasonal Fresh Vegetables  
\$30 per person

#### HALIBUT FILLET

Encrusted with Herbs and served with Key Lime Beurre Blanc on a Bed of Orange-Scented Couscous and Seasonal Fresh Vegetables  
\$28 per person

#### DUNGENESS CRAB CAKES

With Roasted Red Pepper Coulis, served with Wasabi Mashed Potatoes, Shiitake Mushrooms and Seasonal Fresh Vegetables  
\$31.50 per person

#### TERIYAKI CHICKEN BREAST

Boneless Breast of Chicken Marinated in Teriyaki, Ginger and Five-Star Seasoning Served with Wasabi Mashed Potatoes and Crisp Stir-Fried Vegetables  
\$25 per person

#### SALMON AND CHICKEN DUET

Salmon Fillet with Champagne Beurre Blanc, Grilled Chicken Breast topped with Tropical Fruit Salsa and served with Herb Roasted Baby Red Potatoes and Seasonal Fresh Vegetables  
\$33 per person

#### PESTO CHICKEN

Château Chicken Breast served with Sautéed Bell Peppers, Roma Tomatoes, Garlic and Pine Nuts topped with Creamy Pesto on a Bed of Italian Herb Orzo Pasta and Seasonal Fresh Vegetables  
\$27 per person

#### HERB CHICKEN BREAST

Château Chicken Breast grilled to perfection and topped with Cambozola Cheese served with Basil Cream Sauce, Mashed Potatoes and Seasonal Fresh Vegetables  
\$26 per person

#### HAZELNUT TORTELLINI

Tossed with Shallot Cream Sauce, Sun-Dried Tomatoes, Toasted Pine Nuts and Fresh Basil, served with Parmesan Cheese  
\$23 with Sliced Chicken  
\$25 with Rock Shrimp

#### SOY-GLAZED HALIBUT

With Stir-Fried Ginger Vegetable and Scallion-Infused Jasmine Rice  
\$30 per person

#### PROSCIUTTO-WRAPPED STUFFED CHICKEN

(maximum 500 guests)  
Stuffed with Prosciutto, Smoked Mozzarella and Sage, served with a White Wine Beurre Blanc on a Wild Rice and Spinach Cake with Seasonal Fresh Vegetables  
\$29 per person

### vegetarian selections

Substitute a vegetarian selection for any entrée at the same price.

#### PORTOBELLO MUSHROOM NAPOLEON

With Grilled Zucchini, Squash, Eggplant, Onion, Portobello Mushrooms and Romano Cheese

#### WILD MUSHROOM WELLINGTON

With Tomato Coulis and Wilted Bitter Greens

#### ROASTED VEGETABLE BEGGAR'S PURSE

Roasted Vegetables with Black Beans and Fresh Herbs in a Puff Pastry, served over Couscous with Steamed Seasonal Vegetables

#### THREE CHEESE RAVIOLI

With Creamy Mushroom Sauce served with Seasonal Fresh Vegetables

## lunch buffets

(minimum 25 guests)

All lunch buffets include freshly-brewed Starbucks coffee and assorted teas. Add soda or lemonade to your buffet for an additional \$3.25 per person. A \$100 labor fee will apply to final guarantees of less than 25.

### BUILD YOUR OWN DELI SANDWICH

Grain Mustard Potato Salad and Sliced Fresh Fruit Served with Assorted Sliced Deli Meats to include:

Roast Beef, Honey-Smoked Ham, Smoked Turkey and Genoa Salami

Monterey Jack, Tillamook Cheddar and Jarlsberg Swiss Cheeses

Assorted Breads

Herb Mayonnaise, Dijon Mustard and Cranberry Relish, Kosher Dill Pickle Spears

Double Fudge Brownies and Assorted Chewy Cookies

\$25 per person

### ASSORTED FOCACCIA AND BAGUETTE SANDWICH PLATTER

Italian Prosciutto, Honey-Smoked Ham, Salami, Roast Beef and Smoked Turkey

Jalapeño Jack and Provolone Cheeses

Pesto Mayonnaise

Assorted Focaccia Breads or Sliced Baguettes

Pasta Salad with Balsamic Vinaigrette

Tomato Basil and Fresh Mozzarella Salad

Espresso Brownies and Chocolate-Dipped Biscotti

\$27 per person

### ITALIAN FEAST

Northwest Caesar Salad with Garlic Croutons, Parmesan Cheese and a choice of Our Signature Smoked Salmon Caesar Dressing or Traditional Caesar Dressing

Customary Antipasto Display to start

Penne Pasta with Fresh Herb Tomato Sauce

Cheese Tortellini with Light Garlic Pesto Sauce

Chicken Caponata served with Freshly Baked Garlic Bread Sticks

Raspberry Bars and Almond Cookies

\$32 per person

### FAJITA BAR

Spicy Beef, Seasoned Chicken and Grilled Vegetables

Grated Monterey Jack and Tillamook Cheddar Cheeses

Diced Tomatoes, Shredded Lettuce, Sliced Olives, Sour Cream, Guacamole and Fresh Salsa

Flour Tortillas

Mexican Rice and Refried Black Beans

Churros and Key Lime Pie

\$30 per person

### PACIFIC RIM EXPERIENCE

Thai Coconut Chicken Soup

Soba Noodle Salad with Cashews

Fried Wontons, Pot Stickers and Spring Rolls

Beef sautéed with Broccoli

Asian Marinated Chicken Breast Lightly Breaded, Deep Fried and served with a Sweet and Sour Sauce

Stir-Fried Vegetables, Shrimp Fried Rice and White Sticky Rice

Traditional Fortune Cookies and Sweet Lemon Cake

\$32 per person

### SOUTHWEST BUFFET

Mixed Wild Field Greens with a Creamy Chipotle Dressing

Lime Bay Shrimp and Cucumber Salad

Black Bean Salad

Corn

Red and Green Bell Peppers

Fresh Cilantro and Lime Jalapeño Vinaigrette

Served with Mango Glazed Salmon, Garlic Herb Chicken with Tomato Corn Salsa

Southwestern Spiced Rice

Corn Bread

Churros and Fruit Tarts

\$35 per person

### SOUP SELECTIONS

Add soup to your buffet. Maximum of two soup selections per buffet.

Northwest Wild Mushroom

Minestrone

Chicken Noodle

New England Clam Chowder

Roasted Corn Chowder

Thai Coconut Chicken

Smoked Salmon Chowder

\$4.50 per person

## dinner buffets

All dinner buffets include freshly-brewed Starbucks coffee and assorted teas. A \$100 labor fee will apply to final guarantees of less than 50.

### PACIFIC NORTHWEST BUFFET

Northwest Caesar Salad with Our Signature Smoked Salmon Dressing  
 Imported and Domestic Cheese Tray  
 Fresh Sliced Fruit Display with Seasonal Berries  
 Roasted Pacific Salmon with Chive Beurre Blanc  
 Filet Mignon with a Rosemary Demi-Glace  
 Grilled Northwest Wild Mushroom and Herb Roasted Red Potatoes  
 Seasonal Fresh Vegetables with Northwest Herbs and Toasted Almonds  
 Wild Northwest Berry Cobbler with Amaretto Cream on the side  
 \$43 per person

### A LIGHTER NORTHWEST EXPERIENCE

Mixed Wild Greens with Sun-Dried Tomatoes, Crumbled Goat Cheese, Toasted Almonds and Balsamic Vinaigrette  
 Roasted Red Pepper Soup  
 Roasted Grilled Vegetable Platter  
 Asparagus and Fresh Lemon Zest  
 Grilled Chicken Breast topped with Fresh Fruit Salsa  
 Mashed Sweet Potatoes  
 Seasonal Berry Tart and Assorted Biscotti  
 \$37 per person

### LITTLE ITALY IN SEATTLE

Traditional Antipasto Display  
 Penne Pasta Salad with Grilled Vegetables  
 Northwest Caesar Salad with Our Signature Smoked Salmon Caesar Dressing  
 Tomato, Basil and Fresh Mozzarella Salad  
 Filet Mignon topped with Cambozola Cheese with a Chianti Reduction  
 Ricotta, Roasted Red Pepper and Spinach-Stuffed Chicken with a Tomato Basil Coulis  
 Cheese Ravioli with Alfredo Sauce  
 Soft Polenta  
 Mint Chocolate Chip Cannoli and Espresso Cheesecake  
 \$45 per person

### NORTHWEST BARBECUE

Smoked Chicken and Corn Chowder  
 Green Apple and Toasted Walnut Salad with Honey Crème Fraîche Dressing  
 Yukon Gold Potato Salad with Fresh Chives and Smoked Bacon  
 Barbecued Baby Back Ribs (Pork)  
 Lemon Rosemary-Infused Grilled Chicken Breast  
 Medley of Field Raised Vegetables  
 Mashed Sweet Potatoes  
 Apple Pie with Cinnamon Whipped Cream  
 \$39 per person

### RAINIER DINNER BUFFET

Mescalun Market Greens with a Roasted Garlic Balsamic Vinaigrette  
 Apricot and Walnut Baked Brie En Croûte  
 Slow Roasted Prime Rib Carvery served with Au Jus and Creamy Horseradish  
 Grilled Northwest Salmon served with Dill Cream Sauce and topped with Rock Shrimp  
 Gorgonzola Potatoes Au Gratin  
 Wild Rice and Cranberry Pilaf  
 Seasonal Fresh Vegetables  
 Specialty Breads to include Grilled Flat Bread, Herb and Cheese Dinner Rolls and Sliced Baguettes  
 Mocha Fudge Cake and Apple Boysenberry Pie with Fresh Whipped Cream  
 \$47 per person

## soups

**GAZPACHO**

With Garden Fresh Tomatoes and Crisp Vegetables

\$3.75 per person

**CREAM OF TOMATO SOUP**

With Crème Fraîche

\$3.75 per person

**ASPARAGUS SOUP**

Garnished with Smoked Salmon and Chives

\$4.50 per person

**ROASTED RED PEPPER SOUP**

With Cucumber Relish

\$4 per person

**THAI COCONUT CHICKEN SOUP**

With Straw Mushrooms

\$4.50 per person

## appetizers

**DUNGENESS CRAB OR SHRIMP COCKTAIL**

Market Price

**WILD MUSHROOM VOL-AU-VENT**

With a Mushroom Creme Reduction

\$6.25 per person

**NORTHWEST RAVIOLI**

Stuffed with Four Cheeses and served with a Wild Mushroom Cream Sauce and Baby Vegetables

\$5.25 per person

**CHILLED POACHED SALMON**

With English Cucumber Salad and Champagne Dill Dressing

\$8.50 per person

**GRILLED SEA SCALLOPS**

Accompanied by a Confetti of Peppers and Marinated Vegetables with a Soy Ginger Vinaigrette

\$7 per person

**DUNGENESS CRAB CAKES**

With Caper Rémoulade

\$9 per person

**DUNGENESS CRAB STRUDEL**

With Wild Mushrooms, Chive Beurre Blanc and Radish Sprouts

\$7.75 per person

**GRILLED VEGETABLE ANTIPASTO**

With Fresh Mozzarella, Roma Tomatoes, Basil and Roasted Red Peppers

\$6 per person

**SMOKED SALMON**

Alderwood Smoked Salmon stuffed with Frisée and Bitter Greens, Dill Crème Fraîche and garnished with Teardrop Tomato

\$7 per person

**SMOKED SALMON LOX**

With Dijon Mustard Sauce, Bitter Greens and Traditional Accompaniments

\$5.75 per person

**PROSCIUTTO-WRAPPED PRAWNS**

With Butter Sauce and Basil Oil

\$7.75 per person

## salads

All dinner entrées include a choice of one of the following salads.

### NORTHWEST CAESAR SALAD

Romaine Leaves with Parmesan Cheese, Garlic Croutons with a choice of Our Signature Smoked Salmon Caesar or Traditional Caesar Dressings

### SPRING MIX SALAD

Wild Greens with a Wedge of Bleu Cheese, Toasted Walnuts, Poached Pears and a Roasted Shallot Vinaigrette

### BIBB LETTUCE SALAD

Bibb Lettuce with Herb Goat Cheese, Cucumbers, Teardrop Tomatoes and a Honey Dijon Dressing

### BABY GREENS WITH HERB-CRUSTED GOAT CHEESE

Small Discs of a Mild Chèvre Crusted with Fresh Herbs on a Bed of Baby Greens, sprinkled with Sun-Dried Tomatoes and a Garlic Balsamic Vinaigrette

\$4.25 per person

### BOUQUET OF ORGANIC GREENS AND WILD MUSHROOMS

Drizzled with Balsamic Reduction

\$6 per person

### GRILLED PRAWN SALAD

Bibb Lettuce, Grilled Prawns, Avocado, Mango Salsa and a Citrus Vinaigrette

\$6 per person

### BUTTER LETTUCE SALAD

With Poached Pears, Spicy Pecans, Crumbled Feta and a Raspberry Vinaigrette

\$6 per person

### FRESH MOZZARELLA SALAD

Ripe Roma Tomatoes, Fresh Mozzarella, Basil Leaves and Thinly Sliced Onions with Seasonal Fresh Herbs, Olive Oil and Balsamic Syrup

\$5 per person

“Working with the Convention Center and ARAMARK is always a pleasure. Their impeccable service and outstanding food continually exceeds our expectations. They are true partners in creating a memorable event.”

#### KIT HERROD

Director, Corporate Development

Fred Hutchinson Cancer Research Center

## dinner entrées

All dinner entrées include salad, assorted dinner rolls, dessert (from house dessert list), freshly-brewed Starbucks coffee and assorted teas. A \$100 labor fee will apply to final guarantees of less than 25.

### poultry

#### ARROSTO LIDIA

Breast of Chicken marinated in Olive Oil and Rosemary, roasted with Artichokes, Garlic and Sun-Dried Tomatoes with a Citrus Aioli and served with Roasted Garlic Mashed Potatoes and Seasonal Fresh Vegetables

\$32 per person

#### PROSCIUTTO-WRAPPED STUFFED CHICKEN BREAST

Breast of Chicken stuffed with Mozzarella Cheese and Sage, with a Cherry Sauce served atop Gourmet Mashed Potatoes with Seasonal Fresh Vegetables

\$33 per person

#### CASHEW CHICKEN

Cashew-Crusted Chicken Breast with a Grain Mustard Sauce, served with Mashed Sweet Potatoes and Seasonal Fresh Vegetables

\$34 per person

#### GORGONZOLA CHICKEN BREAST

Seared Breast of Chicken with Gorgonzola Cream Sauce and Toasted Walnuts, served on a Bed of Wilted Bitter Greens and Wild Rice Pilaf with Seasonal Fresh Vegetables

\$35 per person

### beef and lamb

#### FILET OF BEEF

Filet Mignon topped with Cambozola Cheese and served with a Rosemary Demi-Glace, accompanied by Yukon Gold Mashed Potatoes and Seasonal Fresh Vegetables

\$43 per person

#### GRILLED BEEF TENDERLOIN

Grilled Tenderloins of Beef with Red Wine Sauce, Roasted Potatoes and Seasonal Fresh Vegetables

\$46 per person

#### DOUBLE BONE LAMB CHOP

Herb-Crusted and served with a Cabernet Reduction, accompanied by Yukon Gold Mashed Potatoes and Seasonal Fresh Vegetables

\$48 per person

### duet selections

#### FILET MIGNON & GRILLED SALMON

Herb-Crusted Filet of Beef with Rosemary Butter, and Grilled Salmon with Dill Cream Sauce, served with Garlic and Rosemary Mashed Potatoes and Seasonal Fresh Vegetables

\$43 per person

#### FILET MIGNON & JUMBO PRAWNS

Prawns tossed with Garlic Butter and served with Filet Mignon in a Green Peppercorn Sauce with Roasted Baby Red Potatoes and Seasonal Fresh Vegetables

\$45 per person

#### DUNGENESS CRAB CAKES & FILET MIGNON

Crab Cakes with Basil Aioli and Filet of Beef with a Mushroom Reduction and served with Potatoes Anna and Seasonal Fresh Vegetables

\$45 per person

#### GRILLED CHICKEN AND SALMON

Almond-Crusted Chicken and Grilled Salmon with a Delicate Mushroom Sauce and served with Roasted Potatoes and Seasonal Fresh Vegetables

\$41 per person

## seafood

**NORTHWEST GRILLED SALMON FILLET**

With Pan-Fried Yukon Gold Potatoes, Cipollini Onion, Chive Butter Sauce, garnished with Wild Greens and served with Seasonal Fresh Vegetables

\$34 per person

**POACHED SALMON**

With Chopped Chives and a Salsa of Papaya, Roma Tomatoes and Grilled Onions, served with Basil Whipped Potatoes and Seasonal Fresh Vegetables

\$30 per person

**GRILLED SCALLOPS ON SKEWERS**

With Trilogy Rice and Seasonal Fresh Vegetables

\$30 per person

**PETRALE SOLE**

Rolled with Salmon Mousse, Spinach and Basil Leaves with a Champagne Beurre Blanc, served with Potatoes Anna and Seasonal Fresh Vegetables

\$28 per person

**SOY HALIBUT**

Halibut Glazed with Soy, Ginger, Sherry and Garlic served with Scallion-Infused Jasmine Rice and Stir-Fried Vegetables

\$36 per person

**GRILLED HALIBUT**

Over Wilted Spinach, Tomato Concasse, Saffron Cream Sauce, Garlic Mashed Potatoes and Seasonal Fresh Vegetables

\$38 per person

**SALMON ROULADE**

Stuffed with Herbs over Potato Ragout and Fresh Thyme and Seasonal Fresh Vegetables

\$30 per person

**DUNGENESS CRAB CAKES**

Served with Pickled Cucumber-Cabbage Slaw and Ginger Beurre Blanc with Wasabi Mashed Potatoes and Seasonal Fresh Vegetables

\$38 per person

**NIÇOISE STRIPED SEA BASS**

With Tomato, Parsley, Kalamata Olives, Capers and Lemon Zest Herbed Orzo and Seasonal Fresh Vegetables

\$34 per person

**HALIBUT SALTIMBOCCA**

Pan-Seared over Beluga Lentils with Half Teardrop Tomatoes, Basil, Wilted Frisée and Roasted Yellow Beets drizzled with Chive Oil and Seasonal Fresh Vegetables

\$35 per person

**GRILLED SEA BASS**

With a Sherry Corn Sauce served over Organic Purple Potatoes

\$35 per person

**HAZELNUT-CRUSTED SALMON**

Blocked Cut Salmon crusted with Hazelnuts served with a White Wine Beurre Blanc on a Bed of Wild Mushrooms and Brown Rice with Seasonal Fresh Vegetables

\$37 per person

## vegetarian selections

*Substitute a vegetarian selection for any entrée at the same price.*

**PORTOBELLO MUSHROOM NAPOLEON**

With Grilled Zucchini, Squash, Eggplant, Onion, Portobello Mushrooms and Romano Cheese

**WILD MUSHROOM WELLINGTON**

With Tomato Coulis and Wilted Bitter Greens

**ROASTED VEGETABLE BEGGAR'S PURSE**

Roasted Vegetables with Black Beans and Fresh Herbs in a Puff Pastry, served over Couscous with Steamed Seasonal Vegetables

**THREE CHEESE RAVIOLI**

With Creamy Mushroom Sauce served with Seasonal Fresh Vegetables

## hot hors d'oeuvres

(minimum 50 pieces)

To preserve culinary quality, hot hors d'oeuvres cannot be butler passed.

### ARTICHOKE BOTTOMS WITH DUNGENESS CRABMEAT

With Lemon-Parmesan Sauce  
\$3.25 per piece

### MINIATURE ALASKAN CRAB CAKES

With Roasted Red Pepper and Garlic Aioli  
\$3.75 per piece

### DUNGENESS CRAB AND TILLAMOOK CHEDDAR TURNOVERS

\$3.25 per piece

### SALMON TURNOVER

Smoked Salmon, Brie, Fresh Garlic and Herbs, in a Puff Pastry  
\$3 per piece

### JUMBO TIGER PRAWNS

With Lemon Oil and Zest, wrapped in Prosciutto  
\$4.25 per piece

### LOBSTER QUESADILLAS

\$3.75 per piece

### BACON-WRAPPED SCALLOPS

\$3.75 per piece

### SEAFOOD-STUFFED MUSHROOMS

\$3.75 per piece

### POTSTICKERS

With Ginger Hoisin Sauce  
\$2.50 per piece

### SPRING ROLLS

With Spicy Peanut Sauce  
\$2.50 per piece

### SHRIMP SATAY

With Sweet and Sour Dipping Sauce  
\$3.75 per piece

### BEEF SATAY

With Spicy Szechuan Dipping Sauce  
\$2.75 per piece

### CHICKEN SATAY

With Spicy Peanut Dipping Sauce  
\$2.75 per piece

### SHRIMP AND CHORIZO SAUSAGE SKEWER

\$3.50 per piece

### CARIBBEAN KABOBS

With Chicken, Pineapple and Jerk Seasoning  
\$3.25 per piece

### CHICKEN TENDERS

With Honey-Mustard Sauce  
\$2.50 per piece

### CHICKEN PHYLLO CUPS

Southwestern Chicken in Phyllo Dough  
\$2.75 per piece

### SESAME-CRUSTED CHICKEN FINGERS

With Plum Sauce  
\$3.25 per piece

### PISSALADIÈRE

Puff Pastry Triangles with Garlic, Roma Tomatoes and Fresh Basil  
\$2.75 per piece

### BRIE AND WALNUT TARTLET

\$3.75 per piece

### SPANAKOPITA

Spinach wrapped in Phyllo Dough  
\$2.75 per piece

### QUESADILLAS

Flour Tortillas stuffed with Pepper Jack Cheese, Corn and Mushrooms, with a Tomato Salsa  
\$3 per piece

### ASSORTED MINIATURE QUICHE

\$2.50 per piece

### WILD MUSHROOM BOUCHÉE

Fine Northwest Mushrooms sautéed with Shallots served in a Crisp Bouchée Cup  
\$2.75 per piece



## cold hors d'oeuvres

(minimum 50 pieces)

Butler passed cold hors d'oeuvres require one server per every 75 guests.

### POACHED SALMON MEDALLIONS

With Northwest Berries

\$3.25 per piece

### BLACKENED PORK TENDERLOINS

With Jalapeño Cream Cheese and Red Pepper Pesto on Crostini

\$3.25 per piece

### CUCUMBER AND SMOKED SALMON MOUSSE PINWHEEL

\$2.75 per piece

### SEATTLE SOURDOUGH CROSTINI

Topped with Tapenade, Crème Fraîche and Tobiko Caviar

\$3 per piece

### STUFFED MUSHROOMS

Roasted Mushrooms stuffed with Roasted Red Peppers and Feta Cheese

\$2.75 per piece

### ASSORTED SUSHI

Market Price

### SLICED FILET MIGNON MEDALLIONS

Served with Cumberland Sauce on Crostini

\$3.50 per piece

### BRUSCHETTA

Topped with Garlic, Roma Tomatoes and Basil

\$2.75 per piece

### GRILLED ZUCCHINI

Stuffed with Herbed Chèvre

\$2.75 per piece

### PROSCIUTTO-WRAPPED MELON

\$3 per piece

### CHILLED JUMBO PRAWNS

With Horseradish, Cocktail Sauce and Fresh Lemon

\$4.50 per piece

### BABY MOZZARELLA, BASIL AND ROMA TOMATOES

With Extra Virgin Olive Oil served on Herb Crostini

\$3 per piece

### DUNGENESS CRAB PROFITEROLE

\$3.75 per piece

### STUFFED CHERRY TOMATOES

With Garlic and Herb Boursin Cheese

\$3.25 per piece

### SEARED AHI

With Wasabi Mayonnaise

\$3.75 per piece

### CUCUMBER, CREAM CHEESE AND BAY SHRIMP ROUNDS

\$3 per piece

### SMOKED SALMON ON RYE BREAD

\$3 per piece

"I am aware of the large events you do and am pleased that the quality and attention placed on your smaller programs reflects the same professionalism."

**RANDY VITCOVICH**

Teamsters - Local Union #117

## distinctive displays

(minimum 50 guests)

### ALDERWOOD-SMOKED SALMON

With Chopped Egg, Capers, Minced Red Onion and Seattle Sourdough Slices

\$7 per person

### HUMMUS AND PITA PLATTER

\$5.25 per person

### WARM DUNGENESS CRAB AND ARTICHOKE DIP

With Tricolored Tortilla Chips

\$5 per person

### SEASONAL SLICED FRESH FRUIT

\$4.75 per person

### IMPORTED AND DOMESTIC CHEESES

With Assorted Crackers

\$5.50 per person

\$6.25 with Sliced Fresh Fruit and Seasonal Berries

### BASKETS OF FRESH VEGETABLES

With Assorted Dips

\$4.75 per person

### BAKED BRIE EN CROÛTE

With Apricot Preserves and Walnuts

\$5 per person

### ROASTED GRILLED VEGETABLES

Marinated Grilled Assortment of Seasonal Vegetables

\$6.25 per person

### WHEELS OF BAKED BRIE

In Puff Pastry

\$4 per person

### GRILLED EGGPLANT

With Roma Tomatoes, Fresh Mozzarella, Cracked Pepper, Extra Virgin Olive Oil and Basil Leaves

\$5.50 per person

### POTATO SKIN BAR

With Tillamook Cheddar Cheese, Bacon Crumbles, Sour Cream, Chopped Scallions and Butter

\$7 per person

### MINI ITALIAN SANDWICH BAR

Includes Honey-Smoked Ham, Smoked Turkey, Genoa Salami and Roast Beef

Jarlsberg Swiss and Provolone Cheeses

Served with sliced Silver Dollar Rolls

Condiments

\$7.25 per person

### PASTA BAR

Cavatelli Pasta with Tomato Basil Sauce

Cheese Ravioli with a Mushroom Sauce

Garlic Bread Sticks

Shredded Parmesan and Cracked Red Pepper

\$7.50 per person

### MINI TOSTADA BAR

Julienne Chicken with Corn Tortillas, Shredded Lettuce, Refried Beans, Tillamook Cheddar Cheese, Diced Tomatoes and Onions

\$7.50 per person

### MACARONI AND CHEESE BAR

With your choice of five toppings: Cheddar, Smoked Mozzarella, and Pepper Jack Cheeses, Ham, Grilled Chicken, Shrimp, Andouille Sausage, Diced Tomatoes, Onions, Zucchini and Olives

\$8.25 per person

### FAJITA BAR

Warm Flour Tortillas

Seasoned Chicken and Spicy Beef

Olives, Peppers, Salsa, Guacamole, Sour Cream and Tillamook Cheddar Cheese

\$9 per person

### SWEET TREATS

Includes Sacher Torte, Petits Fours, Lemon and Raspberry Bars

\$7.25 per person

### CHOCOLATE FONDUE

With Fresh Fruit and Berries

\$6.75 per person

### FRENCH PASTRIES

Includes Petits Fours, Tuxedo Strawberries, Crème Swans and Mini Eclairs

\$8.25 per person

*Upon request: personalized ice carvings, flower vases, company logo treatments and holiday themes. Ask your Catering Consultant for details.*

## specialty chef stations

*One chef is required per every 50 guests. There is an additional charge of \$25 per hour (with a two-hour minimum) for each chef.*

### PAN-SEARED SEA SCALLOPS

In a Green Curry Cream Sauce  
\$7.75 per person

### HALIBUT EN CROÛTE

(serves 25 guests)  
With Duxelles in a Puff Pastry with  
Cucumber Relish  
\$6.75 per person

### MASHED POTATO MARTINI BAR

Standard toppings to include: Bleu Cheese,  
Cheddar Cheese, Scallions, Butter, Sour  
Cream, Bacon Crumbles, Tobiko Caviar and  
Sautéed Mushrooms  
\$10.50 per person

### HAND-TOSSED CAESAR SALAD

Romaine Leaves with Parmesan Cheese and  
Garlic Croutons with Our Signature Smoked  
Salmon Caesar Dressing or Traditional  
Caesar Dressing  
\$5.25 per person  
\$6 with Chicken  
\$6.75 with Salmon  
\$7.75 with Shrimp  
\$8.50 with Crabmeat

### SHRIMP PUTTANESCA

Cavatelli Sea Shell Pasta tossed with Shrimp,  
Roma Tomatoes, Capers, Olives, Garlic and  
Chilies  
\$7.75 per person

### WILD MUSHROOM STRUDEL

Carved and Served  
\$7 per person

### PAN-SEARED PRAWNS

Dusted with Macadamia Nuts served over  
Coconut-Green Apple Slaw  
\$8.25 per person

### WILD MUSHROOM VOL-AU-VENT

\$7.50 per person

## carvery

*There is an additional charge of \$25 per hour (with a two-hour minimum) for each chef. The following carvery items are exclusively for receptions. Please see your Catering Consultant for entrée or customized buffet options.*

### LEG OF LAMB

(serves 25 guests)  
With Rosemary and Garlic Demi-Glace  
\$250

### BONELESS ROASTED BREAST OF TURKEY

(serves 50 guests)  
With Cranberry Relish  
\$245

### HONEY-GLAZED HAM

(serves 60 guests)  
With Assorted Mustards and Herb  
Mayonnaise  
\$290

### SEATTLE-ROASTED ROSEMARY PORK LOIN

(serves 40 guests)  
With Apricot Chutney  
\$250

### STEAMSHIP ROUND OF BEEF

(serves 120 guests)  
With Horseradish, Assorted Mustards and  
Herb Mayonnaise  
\$630

### HOUSE-SMOKED SALMON SIDES (TWO)

(serves 50 guests)  
With Apple Cider Sauce  
\$450

### FILET MIGNON

(serves 40 guests)  
Topped with Mushroom Duxelles wrapped in  
Puff Pastry with Huckleberry Glace de Viande  
\$480

### house desserts

All lunch and dinner entrées include a choice of one of the following desserts.

- CARROT CAKE**
- COCONUT CAKE**
- LEMON CAKE**
- CAPPUCCINO MOUSSE CAKE**
- DUTCH APPLE PIE**
- MOCHA FUDGE CAKE**
- MACADAMIA NUT PIE**
- PEANUT BUTTER CHIFFON PIE**
- NORTHWEST BERRY SHORTCAKE**
- BERRY SWIRL CHEESECAKE**
- CHOCOLATE FUDGE CAKE**

### specialty desserts

Select one of the following specialty desserts to put the finishing touch on your event.

- PEAR FRANGIPANI TART**  
Sliced Pears top Frangipani Filling on a Puff Pastry Crust with edges sprinkled with Toasted Almonds
  - PEACH MANGO CHIFFON CHEESECAKE**  
Flecks of Peaches throughout this light Cheesecake on a Graham Cracker Crust
  - NEW YORK CHEESECAKE**  
With Northwest Berry Sauce
  - FRANGELICO FRENCH SILK**  
Creamy Chocolate Frangelico Filling on a Shortbread Crust and coated with a Rich Ganache
  - CARAMEL APPLE CHEESECAKE**  
Graham Cracker Crust with Carmelized Apple Chunks, Creamy Cheesecake Filling and topped with Streusel
  - BOCA NEGRA WITH BERRY COMPOTE**  
Decadent Vegan Chocolate Cake Served with Northwest Berries
  - ALMOND POUNDCAKE WITH CABERNET CHERRIES**  
Triangles of Almond Pound Cake dipped in Chocolate standing behind Cherries in a Cabernet Sauce
  - ESPRESSO CHEESECAKE**  
With a White Chocolate Wafer
- \$4.75 per person

- POACHED NORTHWEST PEARS**  
Fanned with Frangelico Chocolate Sauce
  - TIRAMISU**  
With Sabayon Sauce
  - CHAMPAGNE AND FRUIT TERRINE**  
In a Gilded Pastry Shell with Raspberry Sauce
  - ESPRESSO DECADENCE**  
With Passion Fruit Sauce
  - ESPRESSO SYMPHONY**  
Of Decadence, Cheesecake and Mousse in a Chocolate Cup
- \$5.50 per person

### platters

- ASSORTED HOUSE-MADE CHOCOLATE TRUFFLES**  
\$30 per platter of ten
- CHOCOLATE-DIPPED FRUIT**  
Strawberries, Figs (Seasonal), Dried Apricots and Melons  
\$32 per platter of ten
- CHOCOLATE-DIPPED STRAWBERRIES**  
\$40 per platter of ten

## cocktail packages

### MARGARITAVILLE

(priced per hour)

Flavored Margaritas accompanied with Tricolored Tortilla Chips, Fresh Salsa, Guacamole and Sour Cream

\$20 per person

### MARTINI BAR

(priced per hour)

Gin or Vodka Martinis with an Olive or Twist served with Bruschetta, Tapenade, Goat Cheese and Crostinis

\$25 per person

### WINE BAR

(priced per hour)

Three Selections of House Wine, paired with a selection of Domestic and Imported Cheeses and served with Baguettes

\$18 per person

## liquor, beer and wine

*There is no bartending charge if sales exceed \$125 per hour. If sales fall below that amount, there will be a charge of \$25 per bartender, per one-hour shift, with a minimum of four hours.*

### PREMIUM LIQUORS

(per glass)

Dewar's Scotch

Jack Daniel's Bourbon

Absolut Vodka

Tanqueray Gin

Bacardi Rum

Jose Cuervo Especial Tequila

Christian Brothers Brandy

Seagrams VO Whisky

\$6.50 Host

\$7 No Host

### CORDIALS

(per glass)

Grand Marnier

Amaretto

Courvoisier

Kahlúa

Baileys Irish Cream

\$7 Host

\$7.50 No Host

### DOMESTIC BOTTLED BEERS

(per bottle)

Budweiser

Bud Light

Miller Genuine Draft

Miller Lite

Sharp's (non-alcohol)

\$5.25 Host

\$5.50 No Host

### IMPORTED BOTTLED BEERS

(per bottle)

Amstel Light

Corona

Heineken

\$6 Host

\$6.25 No Host

### MICROBREWERY BOTTLED BEERS

(per bottle)

Alaskan Amber

Samuel Adams

Redhook ESB

Widmer Hefeweizen

\$6 Host

\$6.25 No Host

*Seasonal microbrewery selections may be available, please ask your Catering Consultant.*

### KEG BEERS

(price is per keg and includes bartender service)

Budweiser

Miller Genuine Draft

\$300

Alaskan Amber

Redhook ESB

\$450

### HOUSE WINE

(per glass)

\$6 Host

\$6.50 No Host

### STANDARD WINE

(per glass)

\$6.50 Host

\$7 No Host

### PREMIUM WINE

(per glass)

\$7.25 Host

\$7.50 No Host

## house wine list

*(per bottle)***CHARDONNAY**

Columbia Crest, Washington

\$28

**MERLOT**

Columbia Crest, Washington

\$28

## standard wine list

*(per bottle)***CABERNET SAUVIGNON**

Columbia Crest, Washington

\$28

Stimson Estate Cellars, Washington

\$30 (1.5 liter)

**CHARDONNAY**

Penfolds, Australia

\$29

Fat Bastard, France

\$30

Stimson Estate Cellars, Washington

\$30 (1.5 liter)

**CHENIN BLANC**

Snoqualmie, Washington

\$28

**JOHANNISBERG RIESLING**

Snoqualmie, Washington

\$28

**MERLOT**

Stimson Estate Cellars, Washington

\$30 (1.5 liter)

**MERLOT-CABERNET**

Columbia Crest, Washington

\$28

**SAUVIGNON BLANC**

Snoqualmie, Washington

\$28

**SEMILLON CHARDONNAY**

Snoqualmie, Washington

\$28

**SHIRAZ**

Fat Bastard, France

\$30

**WHITE MERLOT**

Stimson Estate Cellars, Washington

\$28 (1.5 liter)

## premium wine list

*(per bottle)***CABERNET SAUVIGNON**

Kenwood, California

\$34

**MERLOT**

Kenwood, California

\$34

**PINOT GRIS**

Chateau Ste Michelle, Washington

\$35

**CHARDONNAY**

Columbia Winery, Washington

\$32

Kenwood, California

\$33

Estancia, California

\$34

Chateau Ste Michelle, Washington

\$35

**SHIRAZ**

Rosemount Estate, Australia

\$32

**SYRAH**

Chateau Ste Michelle, Washington

\$35

**RED ZINFANDEL**

Kenwood, California

\$33

## captain's wine list

*(per bottle)***CABERNET SAUVIGNON**Columbia Winery, Washington  
\$36Chateau Ste Michelle, Washington  
\$37Estancia, California  
\$38Clos Du Bois, California  
\$41Raymond Vineyards, California  
\$41**CHARDONNAY**Apex, Washington  
\$36Clos Du Bois, California  
\$37Niebaum-Coppola, California  
\$38Raymond Vineyards, California  
\$38Franciscan Oakville Estate, California  
\$39**CLARET**Niebaum-Coppola, California  
\$42**MERLOT**Columbia Winery, Washington  
\$36Chateau Ste Michelle, Washington  
\$37Estancia, California  
\$38Clos Du Bois, California  
\$41Niebaum-Coppola, California  
\$42Raymond Vineyards, California  
\$42**PINOT NOIR**Estancia, California  
\$28**SYRAH**Niebaum-Coppola, California  
\$38**RED ZINFANDEL**Niebaum-Coppola, California  
\$38

## sommelier wine list

*(per bottle)***CABERNET SAUVIGNON**Columbia Winery, Washington  
\$44Franciscan Oakville Estate, California  
\$45Clos Du Val, California  
\$48**CHARDONNAY**Chateau Ste Michelle, Washington  
"Canoe Ridge Estate"  
\$43Clos Du Val, California  
\$43Franciscan Oakville Estate, California  
"Cuvée Sauvage"  
\$48Jordan Winery, California  
\$52**MERLOT**Franciscan Oakville Estate, California  
\$43Clos Du Val, California  
\$44Columbia Winery, Washington  
"Milestone, Red Willow Vineyard"  
\$44**SAUVIGNON BLANC**Cakebread Cellars, California  
\$46**SYRAH**Apex, Washington  
\$46

## general information and policies

*The Washington State Convention & Trade Center is committed to the highest standard of quality and service. The following information and catering policies will assist you in planning for your catering needs.*

### MENU SELECTION

All food and beverage items served at the Convention Center must be supplied by the Washington State Convention & Trade Center. Our menu package features our most popular items. While they are suggestions, we are quite flexible and would be more than happy to design a menu to suit your particular needs. In order to ensure the availability of the best possible ingredients we ask that you select your menu at least four weeks in advance of your event. Please ask your Catering Consultant about our "Heart Smart" healthy menu options.

### BEVERAGE SERVICE

The Washington State Convention & Trade Center is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Washington State Liquor Commission's regulations. Therefore, in compliance with state law, all liquor, beer and wine must be supplied by the Washington State Convention & Trade Center.

### WATER SERVICE

The Washington State Convention & Trade Center is firmly committed to water conservation; therefore, for meal functions water service is not provided automatically on banquet tables but, instead, is available by request only.

### DECORATIONS

Please discuss your service needs at the time of ordering. Theme decorations and centerpieces can be arranged with advance notice at an additional charge.

### CONFIRMATION

To ensure a smooth event, it is important that we receive confirmed attendance by 12 noon, three (3) working days before the event. This will be considered your guarantee, not subject to reduction. We will prepare to serve 5%, or up to 40 guests, above the guaranteed figure. If no guarantee is received by the specified time, the expected number of persons will be considered your guarantee. Charges will be based upon your guaranteed attendance or the actual attendance, whichever is greater.

### PAYMENT

If the estimated total order is less than \$25,000, policy requires full payment in advance. If the estimated total order is more than \$25,000, after credit has been established, a minimum deposit of 75%, with a maximum \$20,000 exposure of the estimated total will be due 30 days prior to the event. All remaining charges, including additional charges incurred on site, shall be due and payable within 30 days of the last event day. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance. All organizations are asked to provide a list of past creditors to be submitted for credit approval.

### ABOUT OUR PRICES

The customary service charge and applicable Washington State sales tax will be added to all food and beverage items. Menu prices and service charges are subject to change without prior notification.

### GENERAL INFORMATION

Menu selections are limited to two (2) entrées per served meal. Minimums: A \$100 labor fee will apply to each service for final guarantees of less than 25 people.



INNOVATIVE

LOCAL

INCOMPARABLE

TASTEFUL

REFRESHING

CLASSIC

UNIQUE

Plan for success: Take a fresh approach to your next event with the renowned catering services and surroundings of the Washington State Convention & Trade Center.



*Washington State  
Convention &  
Trade Center*

800 Convention Place, Seattle, Washington 98101  
Tel 206.694.5000 Fax 206.694.5398

[www.wsctc.com](http://www.wsctc.com)