

SPRING & SUMMER CATERING MENU



BREAKFAST

PLATED

All plated meals include freshly brewed local regular and decaffeinated coffee, assorted hot teas, and Chef's selection of assorted breakfast pastries and breads.

The Protein Packed 36

tofu with house marinade, mixed potato hash with arugula, roasted red pepper sauce

The Sweet & Savory 38

thick-cut brioche French toast, macerated strawberries, maple syrup, candied almonds, choice of smoked bacon or chicken sausage

The Original 40

cage free scrambled eggs, rosemary new potatoes, slow roasted Roma tomatoes, choice of smoked bacon, apple chicken sausage, or grilled breakfast ham

The Savory Pie 44

the classic quiche Lorraine with bacon, house roasted potatoes, arugula fennel salad with lemon oil drizzle, slow roasted Roma tomatoes, citrus segments

BUFFETS

All breakfast buffets include freshly brewed local regular and decaffeinated coffee, assorted hot teas, and orange juice. Minimum of 15 guests. Priced per person.

Cascade Continental 30

assorted whole fresh fruits

hard boiled eggs

Chobani Greek yogurt with house granola & toasted nuts

assorted breakfast pastries with assorted seasonal jams

Puget Sound Breakfast 42

sliced cantaloupe, honeydew, & pineapple

Chobani Greek yogurt with house granola & toasted nuts

scrambled eggs with shredded mozzarella & chives

smoked bacon

roasted Yukon breakfast potatoes with caramelized onions

chef's selection pastries

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

BREAKFAST

BUFFETS

All breakfast buffets include freshly brewed local regular and decaffeinated coffee, assorted hot teas, and orange juice. Minimum of 15 guests. Priced per person.

Puget Sound Breakfast Deluxe 49

sliced cantaloupe, honeydew, & pineapple
Chobani Greek yogurt with house granola & mixed berry compote
scrambled eggs with shredded mozzarella & chives
chicken apple sausage & smoked bacon
garlic roasted rainbow potatoes with fresh herbs
chef's selection pastries

Chef's Signature Breakfast Deluxe 55

sliced cantaloupe, honeydew, & pineapple
Chobani Greek yogurt with house granola & mixed berry compote
scrambled eggs with shredded mozzarella & chives
spinach, mushroom, & Swiss frittata
chicken apple sausage & smoked bacon
Yukon potatoes with onions, peppers, & herbs
warm blueberry granola tart with vanilla cream
chef's selection pastries

BREAKFAST ENHANCEMENTS

These breakfast enhancements are a wonderful addition to a breakfast buffet. Please note that the pricing does not reflect the menu as a stand-alone item and it must be purchased in addition to a breakfast buffet menu.

Breakfast Turnovers 9 per guest

choice of classic smoked bacon, ham, & cheddar turnovers or mushroom leek turnovers

Country Breakfast 10 per guest

buttery flaky biscuits, smoked bacon & maple sausage gravy, fresh herbs

Oatmeal & Granola Bar 12 per guest

steel-cut oatmeal with brown sugar, dried fruits, toasted almonds, & assorted milks
Chobani Greek yogurt with house granola

Eggs & Omelet Station 175 set up fee per station, one station per 50 guests + 30 per guest

available to add to the Cascade continental or Puget Sound Breakfast

made to order eggs with selections of chopped bacon, cured ham, chicken sausage, shredded cheddar and Swiss cheese, fresh spinach, peppers, onions, tomatoes, chopped mushrooms, jalapenos, salsa, and sour cream

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

SNACK SELECTION

MORNING BREAKS

Priced per person.

- Whole Seasonal Fruit** oranges, apples, bananas **6**
- Assorted Energy Bars** assorted selection of energy bars **7**
- Melon Mint** fresh mixed diced cantaloupe and honeydew with house mint syrup **8**
- Overnight Oats** organic steel cut oatmeal, cinnamon, coconut milk, fresh blueberries **8**
- Mini Apple Crumble Bar** classic crust with cinnamon apple streusel topping **9**
- Bagel Bites** blueberry, green onion, and bacon cream cheese **10**
- Seasonal Yogurt Parfaits** Greek yogurt, berry compote, granola **10**

AFTERNOON BREAKS

Priced per person.

- Assorted Tim's Chips** individual assortment of local Tim's potato chips **6**
- Assorted Popcorn** individual assortment of local popcorn **6**
- Vegetable Crudit ** fresh vegetables, hummus, creamy dipping sauce **8**
- Caprese Skewers** grape tomatoes, mozzarella cheese, balsamic glaze, fresh basil **8**
- Assorted Nuts** chef's choice of assorted toasted nuts **9**
- Pretzel Mix** assorted pretzels (chocolate and yogurt covered) **9**
- Trail Mix** chef's choice of assorted sweet & salty trail mix **10**
- Cheese & Charcuterie** artisan cured meats and cheeses, sliced breads, crackers, dried fruits, nuts, honey **24**

BREAK ENHANCEMENTS

Priced per dozen.

- Assorted Freshly Baked Cookies** white chocolate macadamia, oatmeal raisin, chocolate chunk **46**
- Assorted Bars** pecan, lemon, and chocolate marble cheesecake bars **46**
- Assorted Mini Bakeries** daily selection of mini croissants, danishes, and pastries **50**
- Assorted Brownies** lemon blondie, chocolate mint brownie, truffle brownie **50**

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

BEVERAGES

BEVERAGE SERVICE

All day service. Priced per person.

Infused Water 3

choice of: cucumber, citrus, or seasonal

House-Brewed Locally Roasted Coffee, Hot Teas & Coca-Cola Products 35

regular & decaffeinated

BY THE GALLON

Priced per gallon.

Pericon Apple Cider 45

Lemonade or Iced Tea 75

choice of: black, green, or passionfruit tea

Fresh Squeezed Orange Juice 75

Hot Teas 85

House-Brewed Locally Roasted Coffee 95

regular or decaffeinated

BY THE EACH

Priced per item.

Sparkling Water 5

Soft Drinks 6

Coca-Cola products

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

LUNCH BUFFETS

All lunch buffets include freshly brewed local regular and decaffeinated coffee.

Minimum of 15 guests. Priced per person.

DELI COUNTER 42

Iceberg Wedges shaved radish, crumbled feta, green onions, cucumbers, green goddess dressing

Rainbow Rotini Pasta Salad provolone, salami, olives red onion, cherry tomatoes, red wine vinaigrette

Ham & Cheddar honey ham, sliced cheddar, wheat breads

Turkey & Swiss oven roasted turkey breast, sliced Swiss, white breads

Sandwich Fixings lettuce, tomatoes, shaved onions, dill pickles, roasted red peppers

Condiments mayonnaise, Dijon mustard, red pepper aioli

Assorted Individual Potato Chips GF, V

Assorted Freshly Baked Cookies Veg

SOUTH OF THE BORDER 50

Street Corn Salad charred corn, cotija cheese, cilantro, tajin, lime dressing

Romaine Salad black beans, shaved red onions, fresh jicama, grape tomatoes, chipotle vinaigrette

Pork Carnitas slow roasted pork shoulder, green onions

Achiote Chicken citrus achiote marinated grilled chicken thighs, shaved radish garnish

Zucchini & Squash roasted chili & cumin spiced mixed summer zucchini & squash

Classic Spanish Rice

Chocolate Cheesecake Bites chili & cinnamon dusted

TOUR OF ASIA 50

Cold Noodle Salad vermicelli noodles, Thai basil, mangoes, garlic shrimp, cucumbers, sweet chili dressing

Napa Cabbage Salad fresh Napa cabbage, Mandarin oranges, toasted almonds, green onions, soy dressing

Bulgogi Beef grilled flat iron with Chef's special bulgogi marinade, green onions, sesame seeds

Chicken Lemongrass ginger lemongrass marinated chicken, natural jus, mixed sesame seeds

Jasmine Rice steamed jasmine rice, toasted coconut, sesame seeds

Garlic Green Beans pan-fried green beans with garlic sesame oil

Passionfruit Cake layers of passionfruit, coconut, & raspberries coulis cake

PACIFIC NORTHWEST 55

Spring Greens mixed greens, heirloom tomatoes, pine nuts, dried cherries, honey lemon vinaigrette

Tri-Color Quinoa Salad charred asparagus, garbanzo beans, parsley, feta cheese, lemon dressing

Seared Salmon Chef's blend spiced seared salmon, fresh tomato & sweet pepper relish, chives

Red Wine Hanger Steak thyme & garlic hanger steak, red wine demi sauce, fresh herbs

Rainbow Potatoes roasted rainbow potatoes, crispy shallots, fresh herbs

Charred Broccoli roasted broccoli with caramelized onions

Lemon Bars with raspberry drizzle & fresh mint

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

PLATED DINNER

All plated dinners include Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, assorted hot teas, and choice of dessert. Priced per person.

VEGAN PAELLA 49

chef's special saffron rice, spring squash, roasted red pepper sauce, olive & sweet pepper chutney

STUFFED ZUCCHINI 49

savory tri-color quinoa, roasted zucchini, garbanzo tomato ragout, braised cherry tomatoes

AIRLINE CHICKEN BREAST 59

spring mixed potato hash, baby kale, wild honey carrots, natural chicken jus

LEMON THYME HALIBUT 62

smoked flagship mashed potatoes, spring roasted beets, citrus butter sauce, grapefruit relish

PAN-FRIED KING SALMON 65

truffle mushroom risotto, tri-color kale, sherry cream sauce, pickled yellow pepper relish

HERB KOBE SIRLOIN 69

shallot smashed Yukon potatoes, field roasted carrots, rosemary brandy reduction

STEAKHOUSE TENDERLOIN 72

potato dauphinoise, jumbo lemon asparagus, red wine reduction, braised cherry tomatoes

DESSERTS

Choice of:

Chuckanut Cheesecake fresh berries *Veg*

Flourless Chocolate Torte hazelnuts *Veg, GF*

Raspberry Crumble *Veg*

Key Lime Cheesecake citrus glazed, candied lemons

Chocolate Raspberry Cake raspberry lemon drizzle

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

DINNER BUFFET

All dinner buffets include Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, and assorted hot teas.

70 PER GUEST

GARDEN + HEARTH

Select one:

- Organic Mixed Greens** shaved radish, cucumber, dried cherries, apple cider vinaigrette *Veg, GF*
- Romaine Caesar** house croutons, cherry tomatoes, shaved parmesan, caesar dressing
- Spinach Arugula Salad** toasted pistachios, fresh blueberries, shaved funnel, feta cheese, herb vinaigrette
- Quinoa Salad** cucumber, carrots, mint, dried cranberries, toasted pine nuts, lemon honey vinaigrette
- Cream of Mushroom Soup** house croutons, parsley
- Tomato Bisque** *Veg, GF*
- House Clam Chowder** parsley & dill

FIELD + OCEANS

Select two:

- Grilled Kobe Sirloin** red wine sauce
- Braised Short Ribs** rosemary garlic demi
- Seared Steelhead** pineapple mango relish
- Pacific Lingcod** lemon caper sauce
- Roasted Airline Chicken** thyme garlic jus
- Gnocchi** smoked bacon, brown butter sauce
- Macaroni & Cheese** smoked flagship, fresh herbs
- Classic Ravioli** creamy mushroom sauce
- Tofu Hash** diced squash, tofu, mushrooms, tomato red pepper sauce
- Quinoa Bites** vegan quinoa meatless-balls, arrabiata sauce

STARCH

Select one:

- Garlic-Herb Mashed Potatoes** *Veg, GF*
- Roasted New Potatoes** *V*
- Wild Rice Pilaf** *Veg, GF*
- Farro Risotto** *Veg*
- Cheesy Potato Gratin** *Veg*

VEGETABLES

Select one:

- Roasted Baby Carrots** *V*
- Roasted Asparagus** *GF, DF*
- Roasted Root Vegetables & Squash** *V*
- Green Beans** *V*
- Roasted Summer Squash** *V*

DESSERTS

Select one:

- Fresh Baked Cookies** *V*
- Chuckanut Cheesecake** fresh berries *Veg*
- Flourless Chocolate Torte** hazelnuts *Veg, GF*
- Raspberry Crumble** *Veg*
- Lemon Tarte** berry coulis

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

HORS D'OUVRES

Priced per piece, tray-passed or stationary

- Roasted Tomato & Eggplant Cup 6 Veg**
- Mushroom Profiterole 6 Veg**
- Fig & Goat Cheese Flatbread 6 Veg**
- Beet & Goat Cheese Tart 6 Veg**
- Pear, Brie, & Almond Phyllo Purse 6 Veg**
- Shrimp Spring Rolls chili dipping sauce 8**
- Short Rib & Roquefort Hand Pies 8**
- Breaded Crab Cake tomato aioli 9**

PLATTERS

Each platter serves 30 guests

- Oxbow Crudités Display 115**
organic fresh vegetables, assorted dipping sauces, & breads
- Antipasto Woodblock 175**
pickled & preserved organic vegetables, mixed olives, grilled pita bread
- Artisan Cheese & Charcuterie Display 275**
Chef's selection of cured meats, artisan cheeses, local breads, & sauces

CARVING STATIONS

Serves 25 guests. \$75 per hour attendant fee.

- Roasted Heritage Turkey Breast 275**
thyme gravy
- Glazed Ham 300**
whiskey-maple glaze *GF*
- Szechuan-Spiced Berkshire Pork Belly 325**
ginger-ponzu glaze *DF*
- Cedar Plank Roasted Salmon 350**
baby dill crème, charred lemon *GF*
- Herb Roasted Whole Ribeye 495**
rosemary au jus, horseradish crema

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

BAR SELECTION

Non-hosted prices include tax and service charge for the convenience of your guests. Minimum of two hours.

125 bar set-up | 60 per hour bartender

INTERURBAN HOUSE BAR

Vodka
Gin
Rum
Whiskey
Tequila
10 each hosted
11 each non-hosted

CALL BAR

Tito's Vodka
Beefeater Gin
Bacardi Rum
Jack Daniels Whiskey
Woodinville Bourbon
El Jimador Tequila
12 each hosted
13 each non-hosted

PREMIUM BAR

Ketel One Vodka
Bombay Sapphire Gin
Kraken Rum
Crown Royal Whiskey
Maker's Mark Bourbon
Espolon Tequila
Bailey's Irish Cream
14 each hosted
15 each non-hosted

SIGNATURE COCKTAILS

Let our beverage team create a signature cocktail for your event.

Market priced, ask your catering manager for details.

BEER SELECTION

Non-hosted prices include tax and service charge for the convenience of your guests. Select up to 4 options.

DOMESTIC

Coors Light
Rainier
7 each hosted
8 each non-hosted

IMPORTED

Stella Artois
Corona
Heineken
7 each hosted
8 each non-hosted

LOCAL

Black Raven Trickster IPA
Scuttlebutt Amber
Pike Place Pilsner
San Juan Seltzer
7 each hosted
8 each non-hosted

WINE SELECTION

Let our beverage team create a signature cocktail for your event.

Market priced, ask your catering manager for details.

HOUSE

1 Red | 1 White | 1 Rose
10 glass / 42 bottle each hosted
12 glass / 46 bottle each non-hosted

PREMIUM

2 Red | 2 White | Prosecco
14 glass / 50 bottle each hosted
16 glass / 56 bottle each non-hosted

NON-ALCOHOLIC BEVERAGES

Sodas
6 each

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.

KIDS MENU

Available for any event for children ages 3 to 12. Plated entrees are served at the beginning of meal service and include a side of french fries and a fruit cup. Steamed vegetables available as an alternative upon request.

16 PER GUEST

PLEASE SELECT ONE

Crispy Chicken Tenders
White Cheddar Macaroni & Cheese Veg
St. Helen's Beef Cheeseburger

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.