

CATERING MENU 2025



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

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

The Sweet & Savory

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

The Original

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

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

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

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

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BUFFETS

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Puget Sound Breakfast Deluxe

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

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

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

Country Breakfast

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

Oatmeal & Granola Bar

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

Eggs & Omelet Station

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

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SNACK SELECTION

MORNING BREAKS

Priced per person.

Whole Seasonal Fruit oranges, apples, bananas

Assorted Energy Bars assorted selection of energy bars

Melon Mint fresh mixed diced cantaloupe and honeydew with house mint syrup

Overnight Oats organic steel cut oatmeal, cinnamon, coconut milk, fresh blueberries

Mini Apple Crumble Bar classic crust with cinnamon apple streusel topping

Bagel Bites blueberry, green onion, and bacon cream cheese

Seasonal Yogurt Parfaits Greek yogurt, berry compote, granola

AFTERNOON BREAKS

Priced per person.

Assorted Tim's Chips individual assortment of local Tim's potato chips

Assorted Popcorn individual assortment of local popcorn

Vegetable Crudit  fresh vegetables, hummus, creamy dipping sauce

Caprese Skewers grape tomatoes, mozzarella cheese, balsamic glaze, fresh basil

Assorted Nuts chef's choice of assorted toasted nuts

Pretzel Mix assorted pretzels (chocolate and yogurt covered)

Trail Mix chef's choice of assorted sweet & salty trail mix

Cheese & Charcuterie artisan cured meats and cheeses, sliced breads, crackers, dried fruits, nuts, honey

BREAK ENHANCEMENTS

Priced per dozen.

Assorted Freshly Baked Cookies white chocolate macadamia, oatmeal raisin, chocolate chunk

Assorted Bars pecan, lemon, and chocolate marble cheesecake bars

Assorted Mini Bakeries daily selection of mini croissants, danishes, and pastries

Assorted Brownies lemon blondie, chocolate mint brownie, truffle brownie

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BEVERAGES

BEVERAGE SERVICE

All day service. Priced per person.

Infused Water

choice of: cucumber, citrus, or seasonal

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

regular & decaffeinated

BY THE GALLON

Priced per gallon.

Pericon Apple Cider

Lemonade or Iced Tea

choice of: black, green, or passionfruit tea

Fresh Squeezed Orange Juice

Hot Teas

House-Brewed Locally Roasted Coffee

regular or decaffeinated

BY THE EACH

Priced per item.

Sparkling Water

Soft Drinks

Coca-Cola products

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LUNCH BUFFETS

All lunch buffets include freshly brewed local regular and decaffeinated coffee.
Minimum of 15 guests. Priced per person.

DELI COUNTER

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

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

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

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

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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

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

STUFFED ZUCCHINI

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

AIRLINE CHICKEN BREAST

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

LEMON THYME HALIBUT

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

PAN-FRIED KING SALMON

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

HERB KOBE SIRLOIN

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

STEAKHOUSE TENDERLOIN

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

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DINNER BUFFET

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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

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HORS D'OUVRES

Priced per piece, tray-passed or stationary

Roasted Tomato & Eggplant Cup Veg

Mushroom Profiterole Veg

Fig & Goat Cheese Flatbread Veg

Beet & Goat Cheese Tart Veg

Pear, Brie, & Almond Phyllo Purse Veg

Shrimp Spring Rolls chili dipping sauce

Short Rib & Roquefort Hand Pies

Breaded Crab Cake tomato aioli

PLATTERS

Each platter serves 30 guests

Oxbow Crudités Display

organic fresh vegetables, assorted dipping sauces, & breads

Antipasto Woodblock

pickled & preserved organic vegetables, mixed olives, grilled pita bread

Artisan Cheese & Charcuterie Display

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

thyme gravy

Glazed Ham

whiskey-maple glaze GF

Szechuan-Spiced Berkshire Pork Belly

ginger-ponzu glaze DF

Cedar Plank Roasted Salmon

baby dill crème, charred lemon GF

Herb Roasted Whole Ribeye

rosemary au jus, horseradish crema

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BAR SELECTION

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

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

IMPORTED

Stella Artois
Corona
Heineken

LOCAL

Black Raven Trickster IPA
Scuttlebutt Amber
Pike Place Pilsner
San Juan Seltzer

WINE SELECTION

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

1 Red | 1 White | 1 Rose

PREMIUM

2 Red | 2 White | Prosecco

NON-ALCOHOLIC BEVERAGES

Sodas

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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.

PLEASE SELECT ONE

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

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Crown Royal Whiskey
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Coors Light
Rainier

IMPORTED

Stella Artois
Corona
Heineken

LOCAL

Black Raven Trickster IPA
Scuttlebutt Amber
Pike Place Pilsner
San Juan Seltzer

WINE SELECTION

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NON-ALCOHOLIC BEVERAGES

Coca-Cola Products
Bottled Juices

San Pellegrino Sparkling Water
250 mL
500 mL

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- Tomato Bisque** *Veg, GF*
- House Clam Chowder** parsley & dill

FIELD & OCEAN

Select two:

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- 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:

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- Flourless Chocolate Torte** hazelnuts *Veg, GF*
- Raspberry Crumble** *Veg*
- Lemon Tarte** berry coulis

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