

THE COMPLETE PACKAGE

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Our Complete Meeting Package (CMP) is available for a minimum of 25 guests and includes:

- Dedicated general session meeting space, customized room sets with variety of meeting furniture and meeting resources
- Audio visual equipment for your general session to include a screen, projection system, standing podium, wired microphone with house sound system, and one flipchart package
- All day coffee, tea, and soft drinks
- Continental breakfast
- Chef's choice buffet lunch to include a variety of salads, sandwiches, and dessert. Upgrade to daily hot lunch budget available.
- Afternoon refreshment break to include an assortment of sweet and savory items

THE EXECUTIVE PACKAGE

Our Executive Meeting Package (EMP) is available for up to 250 guests and includes:

- Exclusive access to Kitsap Conference Center's first & third floor conference levels including: Puget Sound Ballrooms, Oyster Bay, Glacier Cove and Marina Vista. Also included is pre-function lobby space.
- Audio visual equipment includes a screen, projection system, standing podium, wired microphone with house sound system, and one flipchart package in the Puget Sound Ballroom, Glacier Cove and Marina Vista One.
- Food and beverage for up to 250 guests, including:
 - All day coffee, tea, and soft drinks
 - Continental breakfast
 - Buffet lunch to include a variety of salads, sandwiches, and dessert. Hot buffet lunch menus available.

To begin planning your meeting or event at Kitsap Conference Center, please contact one of our sales managers.

MORNING BREAK SERVICE

Serves a minimum of 15 guests

Prices are per guest

UNLIMITED COFFEE, TEA & SODA

HALF DAY (4 HOURS)

FULL DAY (8 HOURS)

COFFEE BAR **VEG**

Assortment of fresh baked doughnuts and scones, Kind Bars, Starbucks® coffee and Teavana tea

PARFAIT **VEG**

Plain and honey yogurt, assorted berries, house-made granola, honey, pancake breads, croissants, Starbucks® coffee and Teavana tea

SWEET BITES **VEG**

Variety of freshly baked cookies, assorted candy, soft drinks, Starbucks® coffee and Teavana tea

BUILD YOUR OWN TRAIL MIX **V**

Assorted nuts, chocolate chips, shredded coconut, granola, dried cranberries, raisins, soft drinks

RECHARGE **GF**

Assorted granola bars, vegetable tray with hummus, whole fruit, fresh power boost juice shots

AFTERNOON BREAK MENU

Afternoon Break Packages

Serves a minimum of 15 guests

Prices are per guest

THE BASICS

Freshly brewed Starbucks coffee service, assort Tazo teas, soft drinks and freshly baked cookies

OUT OF THE BALL PARK

Individual bags of dry roasted peanuts, Cracker Jacks, Popcorn and jumbo pretzels with mustard. Served with lemonade and assorted soda.

FRUIT AND FIBER FUEL BREAK

Assorted individually bottled fruit smoothies, whole fruit, energy and granola bars with bottled water

FRUIT AND FIBER FUEL BREAK

Assorted individually bottled fruit smoothies, whole fruit, energy and granola bars with bottled water

DEATH BY CHOCOLATE

Chocolate malt balls, chocolate chip cookies, chocolate frosted brownies and chocolate covered pretzels, served with ice cold 2% and chocolate milk

SAVORY & SWEET CROSTINI DIP

Crispy seasoned crostini with baked parmesan and artichoke dip, fresh tomatoes, basil and garlic bruschetta and sweet strawberry and mascarpone cheese spread, served with iced tea and lemonade

CHIPS AND SALSA BAR

Corn tortilla chips, sour cream, guacamole, pico de gallo, churros and assorted sodas

RECHARGE

Assorted granola bars, vegetables with hummus, fresh power boost juice shots

TRAIL MIX REBOOT

Assorted nuts, chocolate chips, shredded coconut, granola, dried cranberries, raisins and assorted sodas

GF =Gluten Free DF = Dairy Free VEG = Vegetarian V = Vegan

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BREAKFAST BUFFETS

MORNING ESSENTIALS

No minimum group size

SEATTLE'S BLAZING BAGELS **VEG**

with cream cheese

ASSORTED PASTRIES **VEG**

butter and preserves

CONTINENTAL BREAKFAST **GF, V**

No minimum group size

SEASONAL FRUIT AND BERRY DISPLAY

ASSORTED BREAKFAST BREADS & PASTRIES **VEG**

butter and preserves

OATMEAL **GF, V**

assorted toppings

YOGURT

HARBORSIDE BREAKFAST

SEASONAL FRUIT AND BERRY DISPLAY **GF, V**

ASSORTED **VEG**

Breakfast breads and pastries
butter and preserves

OATMEAL **GF, V**

assorted toppings

SCRAMBLED EGGS **GF, VEG**

CRISPY BACON AND SAUSAGE LINKS **GF, DF**

GOLDEN BREAKFAST POTATOES **GF, V**

PUGET SOUND BREAKFAST

SEASONAL FRUIT AND BERRY DISPLAY

ASSORTED PASTRIES **VEG**

butter and preserves

NORTHWEST EGGS BENEDICT

English muffin, cured salmon lox, house-made hollandaise sauce

SCRAMBLED EGGS **GF, VEG**

CRISPY BACON AND SAUSAGE LINKS **GF, DF**

COUNTRY HASH **GF, DF**

fingerling potatoes, grilled tri tip, caramelized onions and peppers

POACHED PRAWNS **GF, DF**

"Bloody Mary" cocktail sauce, fresh lemon

BREAKFAST ADD ONS

HARD-BOILED EGGS **GF, DF, VEG**

SCRAMBLED EGGS **GF, VEG**

BACON OR SAUSAGE LINKS **GF, DF**

FRENCH TOAST **VEG**

fresh berries, maple syrup
Gluten-free option available for additional charge

VEGETARIAN SCRAMBLE **GF**

mushrooms, onion, spinach

COUNTRY SCRAMBLE **GF**

ham, sausage, peppers, onions,
topped with cheddar cheese

CHILLED FRUIT JUICE **GF, V**

choice of orange, apple, or cranberry

BOXED LUNCHES

TRADITIONAL BOXED LUNCH

Boxed lunches include Tim's Cascade chips, fresh fruit, water and a cookie

TURKEY

with havarti, cucumbers, lettuce and tomato

CLASSIC CLUBHOUSE

turkey, ham, bacon, swiss and cheddar

HICKORY SMOKED HAM

with swiss, spring onion cream cheese spread, lettuce and tomato

ROAST BEEF

with Tillamook cheddar, spring onion cream cheese spread, lettuce, tomato, and horseradish on the side

VEGETARIAN FOCACCIA MARGHERITA

fresh mozzarella, roasted tomatoes, basil, arugula and pesto

Gluten-free option available upon request

DELUXE BOX LUNCH SALADS

Box lunch salads include a fresh baked roll with butter, fresh fruit, and a cookie

BALSAMIC CHICKEN SALAD

grilled balsamic marinated chicken, parmesan, red peppers, asparagus and tomatoes on mixed greens with balsamic vinaigrette

FRESH MARKET SALAD

candied walnuts, crumbled blue cheese, cranberries, raisins and apples on mixed greens with raspberry vinaigrette

BEEF YAKISOBA SALAD

seasoned soba noodles with sesame beef, carrots, snow peas, red pepper, cilantro and cabbage served with soy and sesame vinaigrette

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BUFFET LUNCHES

All buffets include freshly brewed Starbucks® coffee and Teavana® tea.
Pricing is per person and based on one-hour service time.

Add soup to any buffet for an additional charge

Spicy Tomato Bisque GF, Veg, Roasted Vegetable GF, V, Broccoli Cheddar Veg

SOUP & SALAD BAR

Select up to three

SOUP

Select two

SPICY TOMATO BISQUE GF, VEG

ROASTED VEGETABLE GF, V

BROCCOLI CHEDDAR VEG

CHICKEN AND WILD RICE GF, DF

SALAD

FRESH GREENS & BABY SPINACH GF, V

TOPPINGS

cucumber, cherry tomatoes, olives, baby corn, shredded cheddar and swiss cheeses, bleu cheese crumbles, hard boiled eggs, bacon bits, turkey, ham

DRESSING

ranch, balsamic vinaigrette, bleu cheese, olive oil and red wine vinegar

SANDWICH CENTRAL

FRESH GREEN SALAD

assorted toppings and dressings

BUILD YOUR OWN SANDWICH BUFFET:

smoked turkey, shaved roast beef, artisan ham, grilled vegetables, applewood smoked bacon, selection of cheeses, lettuce, tomato, red onion, pickles, hummus, assorted condiments, and an assortment of breads

Add Gluten-Free Bread for additional charge

EVERGREEN

SALAD

Select one

FRESH GREEN SALAD GF, V

assorted toppings and dressings

HEARTS OF ROMAINE CAESAR SALAD

SPINACH SALAD GF, DF

chopped egg, crispy bacon, toasted almonds, Italian dressing

SEASONAL FRUIT SALAD

with ginger glaze

ARUGULA WHITE BEAN & SWEET PEPPER SALAD

SIDES

Select two

ROASTED ASPARAGUS GF, VEG

Balsamic

STEAMED BROCCOLI & GARDEN CARROTS GF, V

YUKON GOLD MASHED POTATOES GF, V

WILD RICE PILAF V

ENTRÉES

BRAISED WASHINGTON CHICKEN GF, DF

ROASTED TOP SIRLOIN DF

pink peppercorn sauce

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PLATED LUNCHES

All entrées are priced per person and include rolls with butter, freshly brewed Starbucks® coffee and Teavana® tea.

SALAD

Select one; included in entrée price

FRESH GREEN SALAD **GF, V**

tomatoes, shaved radish, balsamic vinaigrette

HEARTS OF ROMAINE CAESAR SALAD

ARUGULA WHITE BEAN AND SWEET PEPPER SALAD

SIDES

Select two

ROASTED ASPARAGUS **GF, VEG**

SEASONAL VEGETABLE TRIO **GF, V**

STEAMED CARROTS AND BROCCOLI **GF, V**

YUKON GOLD MASHED POTATOES **GF, VEG**

HERB ROASTED FINGERLING POTATOES **GF, V**

WILD RICE PILAF **V**

FLASH-FRIED SWEET CHILI GREEN BEANS **V**

ENTRÉES

Select up to two

KING SALMON FILET **GF, DF**

ginger peach chutney

CHICKEN SALTIMBOCCA **GF**

aged prosciutto, tomato tapenade, basil cream

CHICKEN MARSALA

sweet marsala wine and mushroom sauce

GRILLED BEEF MEDALLIONS **DF**

with port wine and demi-glace

TUSCAN-ROASTED VEGETABLE LASAGNA

ROULADE **VEG**

merlot-infused marinara

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PER DIEM MENU

BREAKFAST

Breakfast served with Starbucks® Coffees and Teavana® Teas

ASSORTED BREAKFAST PASTRIES

butter and preserves

SCRAMBLED EGGS

OATMEAL

assorted toppings

YOGURT WITH GRANOLA

LUNCH

Lunches served with lemonade or iced tea

OPTION I

Shredded Chicken or Beef

TACO SHELLS

lettuce, tomatoes, onions,
cheddar cheese, sour cream

REFRIED BEANS AND SPANISH RICE

CHURROS

OPTION II

CHEF'S CHOICE SALAD

PENNE PASTA

vegetable-tomato sauce

ROASTED CHICKEN

ASSORTED COOKIES

DINNER

Dinners served with Starbucks® Coffees, Teavana® Teas, and rolls with butter

OPTION I

CHEF'S CHOICE SALAD

SEASONAL VEGETABLE

ROASTED POTATOES OR WILD RICE PILAF

ROASTED CHICKEN

ASSORTED DESSERTS

OPTION II

CHEF'S CHOICE SALAD

SEASONAL VEGETABLE MEDLEY

ROASTED POTATOES OR JASMINE RICE

BEEF SAUTÉ

ASSORTED DESSERTS

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BBQ BUFFET

Buffet includes freshly brewed Starbucks® coffee and Teavana® tea.

SALAD

Select one

FRESH GREEN SALAD GF, V
assorted toppings and dressings

HEARTS OF ROMAINE CAESAR SALAD

POTATO SALAD GF, VEG

SIDES

Select two

WHOLE ROASTED CAULIFLOWER GF, V

CORN ON THE COB GF, V

SLICED WATERMELON GF, V

BBQ BAKED BEANS DF, VEG

HERB ROASTED FINGERLING POTATOES GF, V

ENTRÉES

Select two

CRISPY FRIED CHICKEN

BBQ PULLED PORK GF, DF

ROASTED TOP SIRLOIN WITH CRISPY ONIONS DF
(Additional charge)

THREE CHEESE MAC AND CHEESE VEG

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TACO BAR

Buffet includes freshly brewed Starbucks® coffee and Teavana® tea.

CRISPY TORTILLA CHIPS GF, V

FLOUR TORTILLAS V

HARD TACO SHELLS GF, V

SHREDDED CHICKEN GF, DF

TOPPINGS

ONIONS WITH CILANTRO GF, V

SALSA VERDE GF, V

PICO DE GALLO GF, V

FRESH GUACAMOLE VEG

SOUR CREAM GF, VEG

SHREDDED CHEDDAR CHEESE GF, VEG

SHREDDED ROMAINE GF, V

SIDES

REFRIED BEANS GF, DF OR BLACK BEANS GF, V

SPANISH RICE V

CHURROS VEG

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VEGETARIAN AND VEGAN PLATED MEALS

Buffet includes freshly brewed Starbucks® coffee and Teavana® tea.

VEGAN

QUINOA-STUFFED PORTOBELLO MUSHROOMS

Wilted spinach, toasted almonds, Craisins

THAI CURRY TOFU

Yellow curry coconut sauce, vegetable medley, ginger root, garlic

MEDITERRANEAN WHITE BEAN RAGOUT

Mushrooms, artichoke hearts, onions, bell peppers, tomato, garlic

VEGETARIAN

POTATO GNOCCHI

Butternut squash, toasted almonds, parmesan, browned butter, fried sage

TUSCAN-ROASTED VEGETABLE LASAGNA

merlot-infused marinara sauce

BUTTERNUT SQUASH RAVIOLI

Pesto cream sauce

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BUFFET DINNERS

SIDES

Select two

ROASTED ASPARAGUS GF, VEG

SEASONAL VEGETABLE MEDLEY GF, V

LACINTO KALE AND AUTUMN SQUASH GF, VEG

HERB ROASTED FINGERLING POTATOES GF, V

YUKON GOLD MASHED POTATOES GF, VEG

WILD RICE PILAF V

JASMINE RICE GF, V

THREE CHEESE MAC AND CHEESE VEG

SALAD

Select two

FRESH GREEN SALAD GF, V
Assorted toppings and dressings

HEARTS OF ROMAINE CAESAR SALAD

TRI-COLOR ROTINI PASTA SALAD VEG
Fresh basil, sun-dried tomato vinaigrette

ROASTED BEET SALAD GF, VEG
Arugula, almonds, Boursin cheese

HARBORSIDE

Select two

BALSAMIC CHICKEN GF, DF
caramelized onions,
cherry tomatoes

CHICKEN MARSALA

**PARMESAN AND ASIAGO-
CRUSTED TRUE COD**
tartar sauce

ROASTED TOP SIRLOIN DF
red wine demi-glaze

**HERB-CRUSTED
PORK LOIN GF, DF**
mustard glaze

*Vegetarian options
available upon request*

NORTHWEST

Select two

CHICKEN SALTIMBOCCA GF
crispy pancetta,
tomato tapenade, basil cream

ALASKAN ROCK FISH GF
garlic herb butter

**HERB-MARINATED
FLANK STEAK DF**

**CHIPOTLE AND HONEY
GLAZED PORK LOIN GF, DF**

*Vegetarian options
available upon request*

OLYMPIC

Select two

MAPLE BACON CHICKEN
bourbon glaze

KING SALMON FILET GF
sautéed kale, fried capers, white
wine butter sauce

FLAT IRON STEAK DF
frizzled onions

**APRICOT STUFFED
PORK LOIN GF**
brandy velouté

*Vegetarian options
available upon request*

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CHEF ATTENDED CARVING

CHEF-ATTENDED CARVING STATIONS

Stations are served with house-baked brioche rolls

PORK LOIN DF

chipotle and honey glaze, serves 30

BONE-IN PIT HAM DF

apple chutney, serves 40

ROASTED PRIME RIB DF, GF

au jus and horseradish, serves 50

BARON OF BEEF DF, GF

au jus and horseradish, serves 75

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PLATED DINNERS ENTRÉES

All entrées are priced per person and include rolls with butter, freshly brewed Starbucks® coffee and Teavana® tea.

POULTRY AND FISH

BALSAMIC CHICKEN GF, DF
caramelized onions, cherry tomatoes

CHICKEN SALTIMBOCCA GF
crispy pancetta, tomato tapenade, basil cream

HERB-CRUSTED ALASKAN TRUE COD

KING SALMON FILET GF
sautéed kale, fried capers, white wine butter sauce

BEEF

SEARED FLAT IRON STEAK DF
red wine demi-glace, crispy onions

CURRIED SHORT RIBS GF, DF
roasted apples, yellow raisin chutney, coconut curry sauce

FILET MIGNON DF
crispy pancetta, port wine reduction

SALAD

Select one

FRESH GREEN SALAD GF, V
Tomatoes, shaved radish, balsamic vinaigrette

CLASSIC WEDGE SALAD GF
Bleu cheese crumbles, bacon lardons, cherry tomato, bleu cheese dressing

HEARTS OF ROMAINE CAESAR SALAD

VINE-RIPENED TOMATO SALAD GF, VEG
arugula, mozzarella, basil pesto, balsamic drizzle

VEGETABLE SIDES

Select one

HONEY ROASTED GARDEN DF, GF

CARROTS GF, VEG

ROASTED ASPARAGUS GF, VEG

SEASONAL VEGETABLE TRIO GF, V

STEAMED CARROTS AND BROCCOLI GF, V

ACCOMPANIMENTS

Select one

HERB ROASTED FINGERLING DF, GF

POTATOES GF, V

YUKON GOLD MASHED POTATOES GF, VEG

WILD RICE PILAF V

JASMINE RICE GF, V

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RECEPTION DISPLAYS

All displays serve approximately 50 people

BAKED BRIE EN CROUTE VEG

caramelized onions, spiced fig purée, roasted hazelnuts

SEASONAL FRUIT AND BERRY DISPLAY GF, V

MARKET FRESH VEGETABLE CRUDITÉS GF, V

ranch dipping sauce

BRUSCHETTA STATION V

classic tomato bruschetta, assorted tapenades, crostini, crackers

IMPORTED & FARMSTAND CHEESE VEG

preserves, crackers, sliced baguettes

CHARCUTERIE

variety of cured meats and grilled vegetables, olives, pickles, spicy mustard, crackers

JUMBO PRAWN PLATTER GF, DF

cocktail sauce, lemon

SEASONAL ELLIOTT BAY SEAFOOD DISPLAY GF, DF

smoked salmon, steamed manila clams, jumbo prawns, steamed mussels, cracked crab legs with clarified butter

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DESSERT

All entrées are priced per person and include rolls with butter, freshly brewed Starbucks® coffee and Teavana® tea.

DESSERT

ASSORTED COOKIES VEG

served family style

ASSORTED DESSERT BITES VEG

served family style

VEGAN SORBET GF

CLASSIC CHEESECAKE VEG

fresh berries

CHOCOLATE TRUFFLE CAKE VEG

creme anglaise

MIXED BERRY COBBLER VEG

served buffet style

APPLE CRISP VEG

served buffet style

SPECIAL OCCASION

Our preferred pastry chef, Anne Lantrip, can prepare a delicious and beautiful dessert for your wedding or special event! All desserts can be made to accommodate taste, décor, and dietary preferences.

Tiered Cake

Cupcakes

Minimums apply

Sheet Cake

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HORS D'OEUVRES

All appetizers serve 100 pieces per order unless noted by dozen

COLD

VEGAN ENDIVE BOATS GF

spinach, cranberries, pecans,
white balsamic vinaigrette

CAPRESE ENDIVE GF, VEG

tomato, mozzarella, basil,
balsamic drizzle

CHEF'S DEVILED EGGS GF, DF, VEG

shaved radish

ANTIPASTO SKEWERS GF

cured meat, cheese, pickled vegetables

PRAWN SHOOTERS GF, DF

"Bloody Mary" cocktail sauce, celery stick

CHICKEN CURRY BITES DF

cilantro, raisins, served on fresh pita

BAY SHRIMP CEVICHE GF

lime creme

SMOKED SALMON ROSETTES GF

bell pepper, chipotle creme fraiche, served on a
cucumber wheel

HOT

CRISPY VEGAN SPRING ROLLS

sweet chili sauce

HOISIN BBQ MEATBALLS

PORK LUMPIA DF

sweet and sour sauce

VEGETARIAN SPANAKOPITA

goat cheese and spinach

BACON WRAPPED DATES GF, DF

COCONUT SHRIMP GF, DF

spiced marmalade

STEAK KABOB GF, DF

onions, grilled peppers

CRAB STUFFED MUSHROOMS DF

MARINATED CHICKEN SATAY GF, DF

sweet chili coconut cream

SPICY BARBECUE CHICKEN SLIDERS

creamy slaw, served on brioche bun

PULLED PORK SLIDERS

barbecue sauce, tangy slaw, served on brioche bun

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CHILDREN'S MENU

Available for children 12 years of age or younger for plated or buffet service.

SIDES

FRENCH FRIES GF, V

FRESH FRUIT CUP GF, V

CAESAR SALAD CUP

PASTA SALAD CUP

VEG CARROT STICKS GF, VEG
with ranch dressing

FRESH BAKED ROLL VEG

JASMINE RICE GF V

ENTRÉES

Select one

CHICKEN STRIPS

FISH STICKS GRILLED CHEESE VEG

MACARONI AND CHEESE VEG

SPAGHETTI WITH MEATBALLS

GRILLED CHICKEN BREAST GF, DF

CHEESEBURGER SLIDERS

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