

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 custom Bright Sign signage, a screen, full projection system, standing podium with gooseneck mic, up to two wireless microphones, 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 (see sales for pricing)

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 custom Bright Sign signage, screens, full projection system, standing podium with gooseneck mic, up to four wireless microphone and one flipchart package in the Puget Sound Ballroom, Glacier Cove and Marina Vista spaces.
- 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

TRAIL MIX REBOOT **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

All meeting/event charges are subject to a 22% taxable service charge, and applicable sales tax. Of this taxable service charge 35% (or 7.7% of the 22% taxable service charge) of the amount will be distributed to service personnel and 65% (or 14.3% of the 22% taxable service charge) of the amount will be retained by the property. *Items are served raw or undercooked or may contain raw or undercooked ingredients. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness."

AFTERNOON BREAK MENU

Afternoon Break Packages

Serves a minimum of 15 guests

Prices are per guest

THE BASICS

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

OUT OF THE BALL PARK

Dry roasted peanuts, Cracker Jacks, Popcorn and jumbo pretzels with mustard. Served with lemonade and assorted soda.

FRUIT AND FIBER FUEL BREAK

Assorted individually house made 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 jugs of 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, and fresh scratch 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

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

MORNING ESSENTIALS

minimum group size 20

SEATTLE'S BLAZING BAGELS VEG
with cream cheese

ASSORTED PASTRIES VEG
butter and preserves

CONTINENTAL BREAKFAST GF, V

minimum group size 20

SEASONAL FRUIT AND BERRY DISPLAY

ASSORTED BREAKFAST BREADS & PASTRIES VEG
butter and preserves

OATMEAL GF, V
assorted toppings, served in packets

YOGURT

HARBORSIDE BREAKFAST

minimum group size 20

SEASONAL FRUIT AND BERRY DISPLAY GF, V

ASSORTED VEG
Breakfast breads and pastries
butter and preserves

OATMEAL GF, V
assorted toppings, served in packets

***SCRAMBLED EGGS GF, VEG**

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

FRESH BAKED BREAKFAST POTATOES GF, V

PUGET SOUND BREAKFAST

minimum group size 20

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**

***COTTAGE CHEESE GF**

***BACON OR SAUSAGE LINKS GF, DF**

***AVOCADO TOAST VEG**
toasted bread, mashed avocado, tomato
Gluten-free option available for an additional charge

***VEGETARIAN SCRAMBLE GF**
mushrooms, onion, spinach

***COUNTRY SCRAMBLE GF**
ham, sausage, peppers, onions,
topped with cheddar cheese

CHILLED FRUIT JUICE 1.5 GALLON GF, V
choice of orange, apple, or cranberry

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BOXED LUNCHES

Minimum of 5 required

TRADITIONAL BOXED LUNCH

Boxed lunches include assorted Kettle chips, fresh fruit, water, and a fresh-baked cookie

TURKEY

with Havarti, cucumbers, lettuce, and tomato

CLASSIC CLUBHOUSE

turkey, ham, bacon, Swiss, and cheddar, toasted

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. \$2 upcharge

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

*add grilled cheese fingers

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:

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. Fresh Baked Cookies.

Add Gluten-Free Bread for an additional charge

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EVERGREEN

SALAD

Select one

FRESH GREEN SALAD GF, V

assorted toppings and dressings

*HEARTS OF ROMAINE CAESAR SALAD

*BABY SPINACH SALAD GF, DF

feta, roasted beets, lemon-oregano dressing

SEASONAL FRUIT SALAD

with ginger glaze

ARUGULA WHITE BEAN & SWEET PEPPER SALAD VEG

sundried tomato vinaigrette

SIDES

Select two

ROASTED ASPARAGUS GF, V

balsamic glaze

CRISPY PAN-FRIED SMASHED POTATOES GF, VEG

YUKON GOLD MASHED POTATOES GF, VEG

WILD RICE PILAF VEG, V

ENTRÉES

*ROASTED TOP SIRLOIN GF, DF

pink peppercorn sauce

*CHICKEN PICCATA GF

lemon, capers, brown butter

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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

CITRUS & FENNEL SALAD **GF, V**

grapefruit, orange, arugula, shaved fennel, blood-orange vinaigrette

BABY SPINACH SALAD **GF**

feta, roasted beets, lemon-oregano dressing

MIXED BABY GREENS **GF**

quinoa, garbanzo beans, olives, roasted tomatoes, green goddess dressing

SIDES

Select two

ROASTED ASPARAGUS **GF, VEG**

HONEY BUTTER BABY CARROTS, **GF, VEG**

dill, thyme

HOT HONEY CRISPY BRUSSELS **GF, V**

pumpkin seeds, cranberries

YUKON GOLD MASHED POTATOES **GF, VEG**

HERB ROASTED FINGERLING POTATOES **GF, V**

WILD RICE PILAF **GF, V**

FLASH-FRIED SWEET CHILI GREEN BEANS

GF, 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 **GF**

sweet marsala wine and mushroom sauce

*GRILLED BEEF MEDALLIONS **GF, DF**

with port wine demi-glace

TUSCAN-ROASTED VEGETABLE LASAGNA ROULADE **VEG**

merlot-infused marinara, cheese

STUFFED BELL PEPPER **GF, VEG**

quinoa, black beans, roasted corn, cilantro, cheese; topped with sliced avocado

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PER DIEM MENU

BREAKFAST

Breakfast served with Starbucks® Coffees and Teavana® Teas

*SCRAMBLED EGGS

OATMEAL

assorted toppings, served in packets

YOGURT WITH GRANOLA

LUNCH

Lunches served with lemonade or iced tea

OPTION I

*SHREDDED CHICKEN OR GROUND BEEF

*TACO SHELLS

lettuce, tomatoes, onions,
cheddar cheese, sour cream

*REFRIED BEANS AND SPANISH RICE

CHURROS

OPTION II

*CHEF'S CHOICE SALAD

*CHEF'S CHOICE PASTA BUFFET

FRESH BAKED GARLIC BREAD

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

CHEF'S CHOICE DESSERT

OPTION II

*CHEF'S CHOICE SALAD

SEASONAL VEGETABLE MEDLEY

ROASTED POTATOES OR JASMINE RICE

*BEEF TIPS

port wine demi, roasted mushrooms

CHEF'S CHOICE DESSERT

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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

YUKON GOLD MASHED POTATOES & GRAVY, 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

PROTEINS (CHOOSE TWO)

***SHREDDED CHICKEN GF, DF**

GROUND BEEF

PORK CARNITAS

SHREDDED BEEF (\$2 UPCHARGE)

TOPPINGS

ONIONS WITH CILANTRO GF, V

SALSA VERDE GF, V, VEG

SPICY SALSA ROJA V, VEG, GF

PICO DE GALLO GF, V, VEG

FRESH GUACAMOLE VEG

***SOUR CREAM GF, VEG**

SHREDDED CHEDDAR CHEESE GF, VEG

SHREDDED ICEBERG GF, VEG, V

SIDES

***REFRIED BEANS GF, DF OR BLACK BEANS GF, VEG, V**

SPANISH RICE GF

CHURROS VEG

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VEGETARIAN AND VEGAN PLATED MEALS

Meals include freshly brewed Starbucks® coffee or Teavana® tea.

VEGAN

VERMICILLI RICE NOODLE SALAD GF, DF, V

cucumber, carrot, bell peppers, romaine, cilantro, roasted peanuts, rice wine vinaigrette

***THAI CURRY TOFU GF, DF, V**

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

MEDITERRANEAN WHITE BEAN CASSOULE GF, DF, V

mushrooms, vegan sausage, artichoke hearts, onions, bell peppers, tomato, garlic

VEGETARIAN

POTATO GNOCCHI VEG

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

TUSCAN-ROASTED VEGETABLE LASAGNA VEG, DF

merlot-infused marinara sauce

***THREE-CHEESE RAVIOLI VEG**

Red Pepper Pesto

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BUFFET DINNERS

SIDES

Select two

ROASTED ASPARAGUS **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**

HOT HONEY BRUSSELS **VEG**

HONEY BUTTER BABY CARROTS **VEG**

SALAD

Select two

FRESH GREEN SALAD **GF, V**

Assorted toppings and dressings

*HEARTS OF ROMAINE CAESAR SALAD

TRI-COLOR ROTINI PASTA SALAD **DF**

Fresh basil, assorted peppers, Italian vinaigrette

ROASTED BEET SALAD **GF, VEG**

Arugula, almonds, Boursin cheese

HARBORSIDE

Select two

*CHICKEN PICCATA **GF, DF**

lemon, capers, brown butter

*MISO GLAZED COD LOIN **DF**

mushroom broth, crispy shallots

*ROASTED TOP SIRLOIN **DF**

red wine demi-glace

*APPLE CIDER BRAISED
BONE-IN PORK CHOP **GF, DF**

fennel romesco

*Vegetarian options
available upon request*

NORTHWEST

Select two

*CHICKEN MARSALA

marsala wine, mushrooms, herbs

HONEY GINGER ROASTED
CHICKEN BREAST **GF**

cilantro butter pan sauce

*HERB-MARINATED
FLANK STEAK **DF**

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

chipotle caramelized glaze

COD PICCATA **GF, DF**

lemon, capers, brown butter

*Vegetarian options
available upon request*

OLYMPIC

Select two from Harborside,
Northwest, or Olympic

*CHICKEN SALTIMBOCCA **GF**

CRISPY PANCETTA,
TOMATO TAPENADE, BASIL
CREAM

*PAN SEARED BEEF
TENDERLOIN **GF**

Marsala roasted mushrooms,
Marsala cream

*CABERNET BRAISED SHORT
RIB **DF**

caramelized leeks & fennel

*GINGER SOY GLAZED
SALMON **DF**

roasted shiitake mushroom

*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

- ***CHICKEN PICCATA GF**
lemon, capers, brown butter
- ***CHICKEN SALTIMBOCCA GF**
aged prosciutto, tomato tapenade, basil cream
- ***MISO-CRUSTED ALASKAN TRUE COD**
- GINGER-SOY GLAZED SALMON DF**
roasted shiitake mushroom

BEEF

- ***GRILLED FLAT IRON STEAK DF**
roasted shallot jus, crispy onion straws
- ***CABERNET BRAISED SHORT RIBS GF, DF**
caramelized leeks
- ***FILET MIGNON GF, 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 BUTTER BABY CARROTS GF, VEG**
dill, thyme
- ROASTED ASPARAGUS GF, VEG**
parmesan cheese
- ROASTED VEGETABLE MEDLEY GF, DF, VEG**
squash, campari tomatoes, carrots, mushrooms, basil

- HOT HONEY CRISPY BRUSSELS DF, GF, VEG**
pumpkin seeds, cranberries

ACCOMPANIMENTS

Select one

- CRISPY PAN FRIED FINGERLING POTATOES GF, VEG, DF**
- SCALLOP POTATOES GF, VEG**
parmesan, butter, double cream
- WILD RICE PILAF VEG**
- WHITE BEAN & POTATO PUREE GF, VEG**

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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, snow crab claws with clarified butter, cocktail sauce

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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
(add ice cream \$2/pp)

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**

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

All meeting/event charges are subject to a 22% taxable service charge, and applicable sales tax. Of this taxable service charge 35% (or 7.7% of the 22% taxable service charge) of the amount will be distributed to service personnel and 65% (or 14.3% of the 22% taxable service charge) of the amount will be retained by the property. *Items are served raw or undercooked or may contain raw or undercooked ingredients. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness."

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

***ROASTED BEET TART VEG**

whipped goat cheese, honey & whole grain
mustard

***CHICKEN CURRY BITES DF**

cilantro, raisins, served on fresh pita

***BUTTER POACHED SHRIMP \$300**

toasted brioche, lemon aioli

***SMOKED SALMON TART \$300**

everything bagel seasoning, cream cheese, and
cucumber tapenade

TOGARASHI SEARED TUNA DF

sesame rice, wasabi aioli, pickled ginger, wonton
crisp

HOT

CRISPY VEGAN SPRING ROLLS V

sweet chili sauce

***HOISIN BBQ MEATBALLS DF**

***HAND ROLLED PORK LUMPIA DF**

sweet and sour sauce

***VEGETARIAN SPANAKOPITA VEG**

feta 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**

***LEMONGRASS CHICKEN SATAY GF, DF**

caramelized pineapple compote

***SPICY BARBECUE CHICKEN SLIDERS**

creamy slaw, served on a brioche bun

***SHREDDED BEEF SLIDERS**

horseradish aioli, roasted mushrooms, brioche bun

SMOKED BACON & BLUE CHEESE TART

CARAMALIZED ONION & GOAT CHEESE TART

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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**

***MACARONI AND CHEESE VEG**

***SPAGHETTI WITH MEATBALLS**

***GRILLED CHICKEN BREAST GF, DF**

***CHEESEBURGER SLIDERS**

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