

EVENT CATERING MENUS

Smith



# THE OBSERVATORY PACKAGE

Events on the 35th Floor

THE REAL McCOY

THREE HOUR EVENT | \$150/PERSON FOUR HOUR EVENT | \$170/PERSON

#### **INCLUDES**

Labor for the duration of your event

Two Hour Food Service "Staples" station food display Up to nine "Signature Selections"

Beverage Service

# THE LOOKOUT PACKAGE

Events on the 22nd Floor

# THE BEE'S KNEES

THREE HOUR EVENT | \$140/PERSON FOUR HOUR EVENT | \$160/PERSON

#### **INCLUDES**

Labor for the duration of your event

Two Hour Food Service "Staples" station food display Up to seven "Signature Selections"

Beverage Service

# THE ORCAS ROOM PACKAGE

Events on the 21nd Floor

# THE CAT'S PAJAMAS

THREE HOUR EVENT | \$130/PERSON FOUR HOUR EVENT | \$150/PERSON

# **INCLUDES**

Labor for the duration of your event

Two Hour Food Service "Staples" station food display Up to five "Signature Selections"

Beverage Service

Open bar beverage service includes signature cocktails, well drinks, beer, wine, and non-alcoholic beverages. Per person servings based on final guaranteed guest count.

Please refer to our beverage menu for current offerings.

# **INCLUDED STAPLES**

Station service only. Substitutions not available.

#### **CHEESE & CHARCUTERIE DISPLAY**

assorted local and imported artisan cheese and cured meats, seasonal house-made jam, croccantini, pita bread (Gluten-free cracker options are available upon request)

# **DESSERT DISPLAY** Select three from the following

assorted macarons assorted gourmet truffles carrot cake

CRUDITÉ DISPLAY

seasonal vegetables, house-made pickled vegetables, house-made hummus, ranch, and bleu cheese dressing (Vegan sauces are available upon request)

seasonal cheesecake assorted gourmet brownies



# SIGNATURE SELECTIONS

# SALADS

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seasonal mix of fresh greens, nappa cabbage, carrot, edamame, sesame seeds, citrus-gochujang vinaigrette, crispy wonton strips

# GREEN PAPAYA SALAD 🧼 🗷 🧷



green papaya, chinese long green beans, cherry tomatoes, mixed greens, thai basil, cilantro, mint, and peanuts, lime, fish sauce

(Peanuts can be made available on the side)

# **LITE BITES**

#### SIGNATURE DEVILED EGGS

wasabi yoked egg, seared pork belly, furikake

#### **CRUSTED AHI SASHIMI**

seared ahi tuna, pickled ginger, scallions, sesame seeds, furikake

# PRAWN COCKTAIL SHOOTER (a)



prawns, pepper cocktail sauce, lemon wedge, parsley

# TUNA POKE CUPS (\*)



ahi tuna, tamari, edamame beans, garlic, scallion, red pepper flakes, sesame seeds

# **SKEWERS**

# **CAPRESE (4) (\*)**



cherry tomato medley, cilligene mozarella, basil, balsamic reduction

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tofu, teriyaki-sambal sauce, scallions

# CHILI SHRIMP (\*)

gochujang marinated shrimp, honey, lime, chef's signature sauce

## CHICKEN SATAY 🕖

coconut-curried chicken, cucumber-tzatziki sauce

## **BULGOGI BEEF** (\*\*)

flank steak, sweet korean style marinade, scallion, chef signature sauce

VEGAN (



**VEGETARIAN** 



DAIRY FREE 🥖





# SIGNATURE SELECTIONS

# **SLIDERS & TOAST**

## **CHINESE PORK BANH MI SLIDER**

pulled pork, lime, sambal, fish sauce, kimchee mayonnaise, nappa cabbage, jalapeño, scallion

# **SALMON SLIDER**

smoked cured salmon, mixed greens, seasoned mayonnaise, rice vinegar, roma tomatoes

# **TOFU TERIYAKI SLIDER**

ptofu, teriyaki-sambal, nappa cabbage, scallion, jalapeño, seasoned mayonnaise

# **GREEN CURRY CHICKEN SALAD TOAST**

chicken, green curry paste, cucumber, greek yogurt, cilantro, thai basil, sourdough baguette

# **POTSTICKERS**

#### SPINACH GINGER POTSTICKER

vegetables, bean vermicelli, thai seasoning, basil spinach wonton wrapper

# **PORK POTSTICKER**

pork and vegetables in a crispy wonton wrapper

# **CHICKEN POTSTICKER**

chicken and vegetables in a crispy wonton wrapper







**VEGETARIAN** 



DAIRY FREE 🥖

