

# EVENTS MENU

2024



BELL HARBOR

INTERNATIONAL  
CONFERENCE CENTER

# PLATED BREAKFAST

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*Plated breakfast includes fresh berry & yogurt parfait starter, coffee, tea, orange juice and breakfast breads. Priced per person.*

## **Bell Harbor Breakfast**

cage-free scrambled eggs, skagit valley vegetable potato hash, applewood bacon, chicken apple sausage (gf)

## **Brioche French Toast**

meyer lemon ricotta stuffed french toast, wenatchee pear & apple compote, maple syrup, pork breakfast sausage

## **Vegetable Frittata**

herb roasted zucchini, onions, peppers, mushrooms, cage-free eggs, feta, arugula salad, herb roasted breakfast potatoes (veg, gf)

## **Bell Harbor Corn Beef Hash**

skagit valley potatoes, poached egg, mustard velouté

## **Open Face Lox & Bagel**

lox smoked salmon, capers, cream cheese, sliced fruit, greens

# BUFFET BREAKFAST

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*Breakfast buffet includes coffee, tea, orange juice, and apple juice. Buffet minimum order of 25 guests. Priced per person.*

## **Lake Washington**

breakfast breads, house preserves, whole fruit, assorted danishes, hard-boiled eggs (veg)

## **Elliott Bay Continental**

breakfast breads with house preserves, hard-boiled eggs, sliced fruit, berries, greek honey yogurt, house-made granola, oatmeal bar (veg)

## **Puget Sound Breakfast**

Elliott Bay Continental plus cage-free scrambled eggs, herb-roasted breakfast potatoes, selection of bacon or chicken apple sausage

## **Olympic Daily Buffet Breakfast \***

daily rotating signature buffet, breakfast breads, bagel station with assorted cream cheeses, individual cage-free egg cocottes, oatmeal station, mini fruit cocktails, breakfast parfaits, chia breakfast puddings  
*\*see next page for selections*

## **Northwest Breakfast Quesadillas**

chorizo quesadillas, vegetarian breakfast quesadillas, salsa bar, chili and cumin roasted breakfast potatoes, fruit platter with honey yogurt dip, breakfast buñuelos with cinnamon sugar

# OLYMPIC DAILY BUFFET BREAKFAST

Each breakfast buffet includes: coffee, tea, decaf, apple juice, and orange juice, seasonal whole fruit and assorted mini jars of fruit cocktail, and a steel-cut oatmeal bar with assorted toppings

\*Select a different day's menu for +7 per guest.

## MONDAY & SATURDAY

### BAKERY

Blueberry Streusel Muffins (veg)

Orange Poppy Seed & Chocolate Chip Breakfast Bread (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Cinnamon Raisin Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Corned Beef Hash cage-free baked egg, mustard velouté

### MINI JARS

Seasonal Strawberry Chia Pudding macerated strawberries (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

## TUESDAY

### BAKERY

Cream Cheese Danish (veg)

Cinnamon Roll (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Blueberry Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Pork Chilaquiles cage-free baked egg, red chili sauce (gf)

### MINI JARS

Coconut Tapioca mango puree, toasted coconut (gf, v)

Honey Yogurt Parfait tropical fruits and chocolate granola (veg)

## WEDNESDAY

### BAKERY

Almond Danish (veg)

Croissant (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Poppy Seed Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Vegetable Hash cage-free eggs, picante sauce (veg, gf)

### MINI JARS

Golden Milk Breakfast Chia chocolate coconut cream (gf, v)

Mixed Berry Overnight Oats fresh macerated berries (veg)

## THURSDAY

### BAKERY

Apple Muffins (veg)

Donuts (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Onion Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Shakshuka cage-free baked egg, tomato pepper sauce

### MINI JARS

Breakfast Rice Pudding blueberries, puffed rice (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

## FRIDAY & SUNDAY

### BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Lemon Coffee Cake (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Sesame Seed Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Spanish Torta cage-free baked eggs, roast onions, skagit valley potatoes, chorizo sausage (gf)

### MINI JARS

PB&J Chia Cup chocolate granola (gf, v)

Overnight Oats apples, grapes, toasted nuts (veg)



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# ADD ONS BREAKFAST

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Minimum of three dozen per item. Must be added to existing breakfast buffet. Priced per dozen.

## Assorted House Bakery Basket

breakfast breads & danishes with seasonal preserves (veg)

## Mini Breakfast Quiche

- lorraine - bacon, swiss, caramelized onions
- vegetarian - baby spinach, gruyere, leeks (veg)

## Breakfast Sandwich Halves

- applewood smoked bacon, swiss cheese, cage-free egg, garlic aioli, rosemary focaccia
- sausage, smoked provolone, cage-free egg, basil aioli, ciabatta
- lox, dill cream cheese, tomato, garlic aioli, bagel
- tillamook cheddar, tomato, avocado, cage-free egg, basil aioli, croissant (veg)

## Southwest Breakfast Burrito

pork chorizo, roasted onions and peppers, cage-free eggs, jack & cotija cheese, seasoned potatoes, salsa, and sour cream

## Pecan Brioche French Toast Gratin

rustic breakfast french toast pudding, breakfast syrup (veg)

## Fresh Fruit Smoothie Carafe (veg)

## Sliced Fresh Fruit

seasonal melons, pineapple and berries with honey yogurt (veg)

## Oatmeal Bar

steel-cut oats, brown sugar, golden raisins, pecans, toasted coconut, dried fruit, cinnamon sugar, whole milk, almond milk

## Northwest Biscuit Bar

buttermilk biscuits, seasonal preserves, whipped honey butter, sausage breakfast gravy, vegetarian mushroom gravy, assorted hot sauces

## Crêpe Bar

french-style sweet & savory crêpes served with whipped cream, strawberries, nutella, toasted nuts, raspberry jam, ham, cheese, cream cheese



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# PLATED LUNCH

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Each plated lunch includes coffee, tea, iced tea, lemonade, bakery rolls with sweet cream butter.  
Priced per guest.

## SALADS

Select one.

**Mixed Greens** julienned vegetables, cherry tomatoes, balsamic dressing (gf, v)

**Caesar** shaved parmesan, focaccia croutons (veg)

**Baby Frisee** mustard vinaigrette, chopped egg, fingerling potatoes, nicoise olives (df, gf)

## ENTREES

Select up to two. If selecting multiple entrees, the highest priced entree will apply. Served with chef's choice starch and seasonal vegetables.

**Seared Northwest Chicken Breast** lemon caper sauce (gf)

**Grilled Beef Medallions Au Poivre** green peppercorn grain mustard veal reduction

**Wild Sockeye Salmon** saffron butter sauce, blistered cherry tomatoes

**Vegan Quinoa Cake** foraged mushrooms, caramelized leeks, saffron bechamel (v)

## DESSERT

Select one.

**Coconut Panna Cotta** pineapple and kiwi compote, toasted coconut (gf, v)

**Spice Cake** vanilla bean cream, run apple raisin compote, sugar cookie crumble (veg)

**Chocolate Crunch French Feuillentine** hazelnut praline, chocolate mousse tart (veg)

**New York Cheesecake Slice** raspberries, white chocolate sauce (veg)



# PLATED LUNCH

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Each plated lunch includes coffee, tea, iced tea, lemonade, bakery rolls with sweet cream butter.  
Priced per guest.

## ENTREE SALADS

Select two salads. One protein option per salad selection.

**Hearts of Romaine Caesar** parmesan cheese, tomato bruschetta, with choice of

- lemon herb grilled chicken OR
- northwest grilled wild salmon OR
- vegan roast balsamic and garlic portobello mushroom

**Heirloom Tomatoes** (gf), with choice

- mozzarella cheese, baby little gem lettuce, shaved garden vegetables, grilled chicken OR
- balsamic glaze, burrata, little baby gem lettuce, shaved garden vegetables (veg) OR
- balsamic glaze, vegan roast balsamic and garlic portobello mushroom, little baby gem lettuce, shaved garden vegetables (v)

**Pacific Rim Rice Noodles** (df, gf) rice noodles, green papaya, shredded carrots and peppers, celery, green onions, napa cabbage, thai basil, lime, garlic nuac cham, with choice of

- thai beef shoulder nam tok OR
- poached jumbo shrimp, chili, lime, basil OR
- fried salt and pepper tofu with chili paste and thai basil (v)

## DESSERT

Select one.

**Coconut Panna Cotta** pineapple and kiwi compote, toasted coconut (gf, v)

**Spice Cake** vanilla bean cream, run apple raisin compote, sugar cookie crumble (veg)

**Chocolate Crunch French Feuillentine** hazelnut praline, chocolate mousse tart (veg)

**New York Cheesecake Slice** raspberries, white chocolate sauce (veg)



# HOT BUFFET LUNCH

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Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

## MONDAY | NORTHWEST

### SALADS

**Kale & Quinoa Salad** chopped almonds, garbanzo beans, broccoli, lemon vinaigrette, feta (veg, gf)

**Three Sisters Salad** roast squash, corn, beans, arugula, apple cider vinaigrette (gf, v)

### ENTREES

**Seared Northwest Chicken** wenatchee apple chutney, apple cider thyme reduction (gf)

**Seared Wild Sockeye Salmon** beet beurre rouge, pickled beets and shallots (gf)

**Gemelli Pasta** roast local parsnips, hazelnut pesto, basil, parmesan

### ACCOMPANIMENTS

**Skagit Valley Roast Baby Potatoes** with fine herbs (gf, v)

**Garlic Roasted Haricot Verts & Organic Rainbow Carrots** (gf, v)

**Bakery Bread** butter and sea salt

### SOUP

**Local Celery Root Cream** (veg)

### DESSERT

**Peach Crisp** vanilla bourbon whipped cream

## TUESDAY | TEXMEX

### SALADS

**Cabbage Jicama Slaw** red onion, mango, cilantro lime dressing (gf, v)

**Chipotle Caesar** crispy corn tortilla, queso fresco (veg, gf)

### ENTREES

**Red Snapper** stewed tomatoes, olives and peppers (df, gf)

**Grilled Skirt Steak** cumin, chili, lime (df, gf)

### ACCOMPANIMENTS

**Verde Rice** (v, gf) & **Oaxaca Black Beans** (gf, v)

**Corn** (v, gf) & **Flour Tortillas** (gf, v)

**Salsa Station** pico de gallo, salsa roja, salsa verde, sour cream, cotija cheese

### SOUP

**Vegan Posole Verde** hominy, mushrooms, white beans (gf, v)

### DESSERT

**Churros** with chocolate sauce & berry coulis

## WEDNESDAY | FRENCH

### SALADS

**Lyonnaise** chopped egg, bacon, bread croutons, red wine dijon vinaigrette, baby frisee (df)

**Roast Beet** herb goat cheese, arugula, white balsamic gastrique (veg, gf)

### ENTREES

**Coq au Vin** (df)

**Poached Steelhead** dill bechamel

**Vegan White Bean Cassoulet** roast fennel, baby carrots, wilted greens (gf, v)

### ACCOMPANIMENTS

**Butter Noodles** with fine herbs (veg)

**Haricot Verts** roast pearl onions (gf, v)

### SOUP

**Vegan Lentil Soup** (gf, v)

### DESSERT

**French Apple Tartlet** with almond filling

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# HOT BUFFET LUNCH

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## THURSDAY | ITALIAN

### SALADS

**Escarole** roast red bell peppers, chickpeas, parmesan, balsamic vinaigrette (gf)

**Caprese** cherry and grape tomatoes, pesto dressing, organic greens, mozzarella (veg, gf)

### ENTREES

**Seared Pork Tenderloin Mignon** marsala roast garlic caper reduction (gf)

**Oregon Dover Sole** pesto, lemon cream sauce (gf)

**Polenta Neapolitan** roma tomato, basil, mozzarella (veg, gf)

### ACCOMPANIMENTS

**Toasted Orzo Sofrito** with lemon (df, dg)

**Roast Baby Turnips** white balsamic, garlic, tomato, and pepperonata (gf, v)

**Bakery Bread** butter and sea salt

### SOUP

**Vegetarian Italian Wedding Soup** acini de pepe pasta, escarole, vegetarian dumplings (veg, gf)

### DESSERT

Tiramisu

## FRIDAY | SPAIN

### SALADS

**Espinacas** spinach, shaved manchego, marinated olives, roast piquillo vinaigrette (gf)

**Pipirrana** spanish pepper, cucumber, tomato, lemon, olive oil, sea salt (gf, v)

### ENTREES

**Albondigas** spanish beef meatballs, tomato and vegetable sauce (gf)

**Sauteed Garlic Shrimp** white wine sauce (gf)

### ACCOMPANIMENTS

**Veggie Paella** sofrito spiced rice, seasonal vegetables, olives, piquillo (gf, v)

**Espinacas con Garbanzo** braised garbanzo beans with spinach (gf, v)

### SOUP

**Spanish Tomato and Saffron Cream Soup** (veg, gf)

### DESSERT

**Spanish Style Vanilla Bean Flan** with caramel (gf)



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# HOT BUFFET LUNCH

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## SATURDAY | CREOLE

### SALADS

**Big Easy Wedge Salad** cucumber, onion, peppers, cherry tomatoes, basil, croutons, iceberg, pepper vinaigrette (v)  
**Creole BLT** smoked bacon, romaine, cherry tomatoes, chili buttermilk dressing (gf)

### ENTREES

**Blackened Red Snapper** spicy remoulade sauce (df)  
**Southern Jambalaya** northwest chicken, house andouille, shrimp (df, gf)  
**Rotini Pasta** pepper, onions, button mushrooms, paprika cream, pecorino (veg)

### ACCOMPANIMENTS

**BBQ Baked Beans** molasses, white balsamic gastrique (v, gf)  
Roast Sweet Potatoes toasted pecans (gf, v)

### SOUP

**Vegetarian "Maque Choux"** New Orleans  
Corn Chowder (veg, gf)

### DESSERT

Café du Monde Style Beignet

## SATURDAY | ASIAN FUSION

### SALADS

**Crispy Wonton** snap peas, bean sprouts, shiitake mushrooms, shaved carrots, chili, orange miso vinaigrette (v)  
**Cucumber Napa Cabbage Slaw** green papaya, thai basil, sweet ginger vinaigrette, mint (gf, v)

### ENTREES

**Kalbi Style Grilled Beef Short Ribs** sweet soy glaze, toasted sesame seeds (df, gf)  
**Seared Thai Pacific Shrimp** ginger, lemongrass, garlic, basil, lime, sweet hot sauce (df, gf)  
**Braised Tofu Dubu Jorim** korean red chili, sesame, garlic, green onions (gf, v)

### ACCOMPANIMENTS

**Steamed Jasmine Rice** (gf, v)  
**Chinese Stir Fry** cabbage, carrots, shiitake mushrooms, bean curd (gf, v)

### SOUP

**Tom Kha Gai** thai coconut soup (gf, v)

### DESSERT

Vietnamese Cream Puffs



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# SALAD & SANDWICH BUFFET

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Each buffet lunch includes: coffee, tea, iced tea, lemonade, assorted freshly baked cookies & brownies  
Minimum of 25 guests

## BUILD YOUR OWN SANDWICH BAR

Mixed Green Salad (gf, v)  
Red, White & Blue Potato Salad blue cheese dressing (veg, gf)  
Smoked Salmon and Northwest Kale Caesar Salad (gf)  
Grand Central Bakery Breads (veg)  
Smoked Turkey, Roast Beef, Carver Ham (df, gf)  
Cheddar, Provolone (veg, gf)  
Roasted Vegetables (gf, v)  
Assorted Accompaniments lettuce, vine ripe tomato, red onion, pickles, roasted red bell pepper hummus, mayo, mustards

## HEALTHY CHOICES SALAD BAR

Assorted Mixed Greens, Kale, Arugula (gf, v)  
Grilled Northwest Garlic & Herb Chicken (df, gf)  
Salt & Pepper Fried Tofu (gf, v)  
Salad Accompaniments cucumbers, cherry tomatoes, chick peas, mixed julienned vegetables, chopped eggs, dried cranberries, toasted nuts, sunflower seeds, marinated olives, ciligini mozzarella  
Assorted Dressings  
Bakery Rolls sweet cream butter

## SOUPS, SALADS, AND SANDWICHES

Mixed Green Salad shaved vegetables and balsamic vinaigrette (gf, v)  
Kale Salad italian dressing, parmesan, toasted bread crumbs (veg)  
Tomato Bisque roast garlic and basil (veg, gf)  
Smoked Chicken & Artichoke Sandwich provolone, focaccia  
Beecher's Grilled Cheese grand central como bread, spicy tomato jam (veg)  
Turkey & Dill Havarti raisin olive tapenade, grand central potato bun



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# BREAK PACKAGES

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*Priced per guest.*

## MORNING BREAK PACKAGES

**Magnolia** breakfast breads, house preserves, whole fruit, hard-boiled eggs

**Fremont** house-made granola, honey yogurt, vegan coconut yogurt, fresh berries, spiced fruit compote, shredded coconut, assorted dried fruit, toasted almonds, toasted pecans

**Queen Anne** artisanal baked goods, mini greek yogurt fruit smoothies, sliced fresh fruit, local cheeses

## AFTERNOON BREAK PACKAGES

### Grab and Go Poke Station

ahi tuna, wild salmon, and watermelon-beet served with seasoned sushi rice, avocado salad, wakame seaweed salad, furikake, steamed edamame pods with toasted garlic

### When in Spain, Tapas!

goat cheese bacon-wrapped dates, paprika garlic shrimp with grilled lemon and crispy bread, manchego sheep cheese, membrillo quince spread, assorted olives in oil, trempó spanish vegetable salad

### Falafel

house chickpea falafel, hummus with tahini and lemon, butternut squash and harissa hummus, lemon and cumin spiced charred cauliflower, garlic yogurt, pita chips

### Night in Morocco

lamb kofta, spiced chicken kebab, chermola vegetable skewers, couscous tabouleh, harissa sauce, preserved lemon yogurt, crispy flatbread

### French Provencal

rustic country pâté, cornichons, pearl onions, grain mustard, fresh baguette cheese trio - rogue creamery smokey blue, brie, cascadia cloud cap tomme, fig jam, roasted grapes, lavash, vegetable puff pastry onion tart, goat cheese, tomato vierge

### Creole Big Easy

muffaleta sliders, ham, capicola, salami, provolone, roasted garlic aioli, olive tapenade bell harbor blue corn hush puppy, southern pepper jam smoked andouille sausage en croute, grain mustard black eyed peas, pimento, rainbow chard

### Olympic

mushroom and leek tartlet, goat cheese, pinot noir aioli, pickled bunapi mushroom marinated white cheddar herbed cheese curds hazelnut chocolate palmiers fried washington petit oyster, horseradish cocktail, pepper remoulade

### Crostini Bar

local breads and croccantini, assorted tapenades, goat cheese crumbles, local salumi meats

### Northwest Poutine Bar

classic & sweet potato tots, pike place ale cheese sauce, wild mushroom gravy, caramelized walla walla sweet onions, crispy bacon, herb cheese curds, mama lil's peppers, sliced green onions

### Dim Sum

vegetable spring rolls with sweet chili, steamed pork - siu mei, vegetable potsticker with tamari dipping sauce, char siu pork tenderloin, plum bbq sauce

# A LA CARTE BREAK ITEMS

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Each per person item is served for one hour. Minimum of 25 guests. Minimum of 3 dozen per item.

## PRICED PER GUEST

### Build Your Own Trail Mix Bar

assorted nuts, pretzels, sunflower seeds, dried fruit, dried coconut, M&Ms

### Fresh Fruit Smoothie Carafe

blueberry acai & banana pineapple ginger

### Popcorn Bar

assorted savory salts, assorted candies

### House Kettle Chips & Dips

garlic & herb dip, sundried tomato cream cheese, cheddar bacon & scallion

### Little Street Quesadillas

vegetables, beans, cheese, cumin crema, house salsa

### Mediterranean Pita Chips

traditional hummus, roasted red pepper hummus, baba ganoush

### Pretzel Bites

stone ground mustard, honey dijon mustard

### Crudite Cups with Hummus

market baby vegetables, cherry tomato, radishes

## PRICED PER DOZEN

### Assorted House-Made Cookies

### Espresso Brownies & Blondies

### Tea Break

pistachio pinwheels, mini scones with devonshire cream, pâte à choux cream puffs

### Assorted Biscotti

house chocolate and white chocolate pistachio biscotti

### Dessert Nosh Trio

chocolate bark with nuts, macarons, truffles

### Mini Root Beer Floats

premium root beer, vanilla bean ice cream



# BREAK BEVERAGES

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## BY THE GALLON

*Minimum 3 gallons per item. Priced per gallon.*

Orange Juice  
Rosemary Lemonade  
Berry Punch  
Ginger Pineapple Punch  
Sparkling Cranberry Mint Punch  
Hot Chocolate  
Hot Spiced Apple Cider  
Iced Tea  
Coffee, Decaf, Hot Tea

## BEVERAGE PACKAGES

*Priced per guest.*

### All Day Beverage Package up to 8 hours

Coffee, Tea  
Coffee, Tea, Soft Drinks

### Half Day Beverage Package up to 4 hours

Coffee, Tea  
Coffee, Tea, Soft Drinks

### One Hour Beverage Package

Coffee, Tea  
Coffee, Tea, Soft Drinks

## A LA CARTE BEVERAGES

Soft Drinks  
Dasani Bottled Water  
San Pellegrino Sparkling Water



# RECEPTION HORS D'OEUVRES

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*Priced per dozen.*

## COLD HORS D'OEUVRES

**Pacific Rim Rice Paper Roll** ginger Vietnamese nuoc cham sauce (gf, v)

**Vegan Baked Mozzarella Ratatouille** herb polenta cake (gf, v)

**Prosciutto Ham Crostini** apricot jam, whipped goat cheese

**Assorted Bruschetta Trio** sundried tomato, cannellini bean spread, olive tapenade (v)

**Caprese Skewer** tomato, mozzarella, fresh basil, balsamic gastrique (veg, gf)

**French Gougere** boursin, summer pepper chutney, crème fraîche (veg)

**Beef Carpaccio Crostini** onion jam, horseradish cream cheese

**Smoked Salmon Rosettes** cucumber salsa, chipotle creme fraiche

**Jumbo Pacific White Cocktail Shrimp** wasabi-horseradish cocktail sauce (df, gf)

**Wasabi Pea Crusted Ahi Tuna** miso aioli, pickled shallot, fried wonton

**Local Petit Oyster on Half Shell** yuzu gelée, cucumber mignonette (df, gf)

**Hot Smoked Salmon Fingers** honey bourbon glaze, lemon aioli (df, gf)

**Smoked Penn Cove Mussels** bacon vinaigrette, tomato jam (gf)

## HOT HORS D'OEUVRES

**Vegan Crispy Spring Rolls** sweet chili sauce (v) 49

**Vegan Stuffed Cremini Mushroom** spinach, artichoke (gf, v)

**Spanakopita:** feta, spinach (veg)

**Butternut Squash Arancini** parmesan, ricotta, sage (veg)

**Baked Baby Red Potato** brie, crème fraîche, chives (veg)

**Goat Cheese Stuffed Bacon Wrapped Dates** (gf)

**Beef Satay Chimichurri** garlic, lime, cilantro (df, gf)

**Chicken & Waffle Satay** maple sweet chili glaze

**Seared Scallop** prosciutto, sage, cracked black pepper (gf)

**Crispy Coconut Shrimp** ginger orange glaze

**Bacon Wrapped Crab Stuffed Jumbo Prawns**

**Beef Wellington Bites** mushroom duxelles, puff pastry

**Mushroom & Leek Tart** goat cheese, pickled bunapi, pinot noir aioli (veg)

**Ham & Cheese Croquettes** lemon paprika aioli

**Blue Corn Hush Puppy:** cheddar, pepper jam (veg)

**Smoked Duck** pickled fennel, cassava root, orange fromage blanc (gf)

**Braised Pork Cheek** crispy rice cake, pickled watermelon rind, miso aioli (df, gf)



# RECEPTION STATIONS

Priced per person. Minimum of 25 guests.

## SLIDER STATION

**Bell Harbor Deluxe Beef Sliders** American cheese, special sauce

**Salish Sea Salmon** basil aioli

**Vegan Falafel** pita bread, pepper hummus

**Beecher's Mac and Cheese**

## SALAD STATION

Select three.

**Herbed Mixed Greens** charred rainbow carrots, pickled shaved fennel and radishes, yuzu vinaigrette

**Baby Kale Salad** aged pecorino, cracked toasted pepitas, creamy lemon herb vinaigrette

**Roast Washington Butternut Squash** herb agrodolce, rainbow chard, toasted pecans

**Baby Spinach** poached Washington apples, toasted hazelnuts, goat cheese

**Roast Fennel & Wenatchee Bosc Pear** gorgonzola dressing, local chard

## CROSTINI BAR

local breads, croccantini, assorted tapenades, roasted red pepper, olive, artichoke pesto, marinated ciligini mozzarella, lemon ricotta, crumbled goat cheese, local salumi meats

## NORTHWEST POUTINE BAR

classic and sweet potato tots, pike place ale cheese sauce, wild mushroom gravy, caramelized walla walla sweet onions, crispy bacon, herbed cheese curds, mama lil's peppers, sliced green onions

## FALAFEL BAR

house chickpea falafel, hummus with tahini and lemon, roast butternut squash and harissa hummus, charred lemon and cumin spiced cauliflower, garlic yogurt, pita chips

## WHEN IN SPAIN, TAPAS

goat cheese bacon wrapped dates, paprika garlic shrimp with grilled lemon and crispy bread, manchego sheep cheese, membrillo quince paste, assorted olives in oil, trempó spanish vegetable salad



## GRAB AND GO POKE STATION

ahi tuna, wild salmon, and watermelon-beet served with seasoned sushi rice, avocado salad, wakame seaweed salad, furikake, steamed edamame pods with toasted garlic

## NIGHT IN MOROCCO

lamb kofta, spiced chicken kebab, chermoula vegetable skewers, couscous tabouleh, harissa sauce, preserved lemon yogurt, crispy flatbread

## FRENCH PROVENCAL

rustic country pate, cornichons, pearl onions, grain mustard, fresh baguette cheese trio - rogue creamy smokey blue, brie, cascadia cloud cap tomme, fig jam, roasted grapes, lavash, vegetable puff pastry onion tart, goat cheese, tomato vierge

## CREOLE BIG EASY

muffaletta sliders, ham, capicola, salami, provolone, roasted garlic aioli, olive tapenade bell harbor blue corn hush puppy, southern pepper jam smoked andouille sausage en croute, grain mustard black eyed peas, pimento, rainbow chard

## OLYMPIC

mushroom and leek tartlet, goat cheese, pinot noir aioli, pickled bunapi mushroom marinated white cheddar herbed cheese curds, hazelnut chocolate palmiers, fried washington petit oyster, horseradish cocktail, pepper remoulade

## DIM SUM

vegetable spring rolls with sweet chili, steamed pork - siu mei, vegetable potsticker with tamari dipping sauce, char siu pork tenderloin, plum bbq sauce

# RECEPTION DISPLAYS

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*Priced per guest. Minimum of 25 guests.*

## **ELLIOTT BAY SEAFOOD**

smoked salmon, steamed clams, oysters on the half shell, jumbo prawns, smoked chilled penn cove mussels, calamari salad, toasted baguette

## **MEDITERRANEAN SALUMI ANTIPASTO**

cured meats, artisanal cheeses, pickled vegetables, spreads, tapenades, rustic breads, croccantini

## **SMOKED SALMON**

herbed cream cheese, pickled onions, chopped egg, toasted bread, croccantini

## **NORTHWEST LOCAL CHEESE**

fig jam, toasted nuts, moustarda, rustic bread, croccantini

## **VEGAN NOSH**

seasonal roasted and crudite vegetables, tapenades, hummus, toasted baguette, croccantini

## **VEGETABLE CRUDITE**

seasonal vegetables, creamy herb dip

## **SLICED FRESH FRUIT**

# RECEPTION CARVING STATIONS

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*Priced per guest. Includes chef attendant. Minimum of 25 guests.*

## **PRIME RIB**

rolls horseradish sauce & au jus

## **CEDAR PLANK ROASTED SALMON**

soy ginger glaze

## **GARLIC ROSEMARY ROASTED SALMON CREEK PORK LOIN**

## **NORTHWEST BEEF BRISKET**



*Prices for food, beverage, room rental, and audio-visual equipment services are subject to a 24% service charge and Washington State Sales Tax. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.*





# RECEPTION DESSERT

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## DESSERT BARS

*Priced per guest.*

**Build Your Own S'mores Bar**

## DESSERT DISPLAYS

*Priced per dozen. Minimum of three dozen per item.*

**S'mores Bites** chocolate mousse, graham cracker tart shell, toasted meringe

**Lemon Posset** creamy english lemon custard (gf)

**Mini Fruit Empanadas** handmade golden pie turnovers, seasonal fruits

**Salted Caramel Brownie Bites** house brownie squares, sweet and salty caramel swirls

**Peanut Butter Chocolate Squares** smooth peanut butter bar, chocolate ganache topping

**Cookies** walnut tea cookies, shortbread cookies, macarons

**Trio of Dessert Noshes** chocolate bark with nuts, macarons, and truffles

# PLATED DINNER

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Each plated dinner includes coffee & tea, bakery rolls with sweet cream butter, seasonal vegetable & starch. Priced per entree. If selecting multiple entrees, the highest priced entree will apply.

## SALADS

Select one.

**Herbed Mixed Greens** charred rainbow carrots, pickled shaved fennel and radishes, yuzu vinaigrette (gf, v)

**Baby Kale Caesar** shaved parmesan, rosemary sea salt croutons (veg)

**Roasted Root Vegetables** mixed endive lettuce, burrata, basil vinaigrette (veg, gf)

**Baby Spinach** poached washington apples, crumbled goat cheese, port wine vinaigrette (veg, gf)

## ENTREES

Select up to three.

**Vegan Eggplant Roulade** vegan field roast italian sausage, vegan mozzarella, fire-roasted tomato sauce (v)

**Vegan Roasted Petit Acorn Squash** quinoa, brussels sprouts, roasted mushrooms, wilted kale (gf, v)

**Vegan Quinoa Cake** roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto (gf, v)

**Herb Roasted Chicken Breast** sage chicken jus, chanterelle bread pudding

**Cedar Plank Roasted Salmon** white truffle sunchoke puree, sauteed mushrooms (gf)

**Oven Roasted Wild Northwest Salmon** castelvetro olive pepper tapenade, cyrus farms saffron sauce (gf)

**Wild Alaskan Halibut** cognac dungeness crab bisque, blistered tri color cherry tomatoes, basil (gf)

**Seared Flat Iron Steak** cippolini onion jam, green peppercorn sauce (gf)

**Braised Beef Short Rib** cassia star anise, sherry, butternut squash chutney (df, gf)

**Herb Roasted Filet Mignon** mushroom duxelle, red wine demi glace (df, gf)

**Pistachio Crusted Lamb Chops** vegetable beluga lentils, vermouth thyme reduction

## DUET DINNERS

**Black Cod** miso glaze & lacquered pork belly steamed rice, mirin ginger beurre blanc

**Caribbean Lobster Tail** garlic lemon butter poched & beef tenderloin seasonal foraged mushroom sauce

**Beef Short Rib** marsala reduction & seared jumbo scallop creamed leeks, bacon

## DESSERTS

Select one.

**Red Velvet Cake** rich cream cheese filling (gf)

**Raspberry Mound** velvety mousse, raspberries, chocolate

**Lava Cake** rich chocolate center, seasonal berries

**Dulce de Leche** caramel cremeaux tart, caramel crumble

**Lemon Meringue** sweet tartlet, lemon curd, toasted meringe, berry salad

**Coconut Panna Cotta** pineapple and kiwi compote, toasted coconut (df, gf)



# BUFFET DINNER

Each buffet dinner includes coffee & tea, bakery rolls with sweet cream butter. Minimum of 25 guests.

## SALADS

Select two.

- Herbed Mixed Greens** charred rainbow carrots, pickled shaved fennel and radishes, yuzu vinaigrette (gf, v)
- Baby Kale Salad** aged pecorino, cracked toasted pepitas, creamy lemon herb vinaigrette (veg, gf)
- Roasted Washington Butternut Squash** herb agrodolce, rainbow chard, toasted pecans (gf, v)
- Baby Spinach** poached washington apples, toasted hazelnuts, goat cheese (veg, gf)
- Roast Fennel & Wenatchee Bosc Pear** local chard, gorgonzola dressing (veg, gf)

## ENTREES

Select two.

- Roasted Herb Chicken** savory chicken jus, preserved lemons, rosemary bacon jam (df, gf)
- Grilled Beef Medallions** seared washington mushrooms, burgundy demi-glace (df, gf)
- Chili & Garlic Grilled Flat Iron Steak** roast peppers and onions, piri piri sauce, fried plantains (df, gf)
- Cedar Plank Roasted Salmon** white truffle sunchoke puree, fried cassava root (df, gf)
- Pork Tenderloin Mignons** calvados reduction, washington spicy apple chutney (df, gf), washington spicy apple chutney (df, gf)
- Vegetarian Potato Gnocchi** celery root, roasted mushrooms, truffle butter, parmesan cheese (veg)
- Vegan Vegetable Phyllo Pie** spinach, roasted mushrooms, butternut squash, harissa (v)

## ADD A CHEF ATTENDED STATION

Priced per guest.

- Prime Rib** rolls, horseradish sauce & au jus
- Cedar Plank Roasted Salmon** soy ginger glaze
- Garlic & Rosemary Roasted Salmon** Creek Pork Loin
- Smoked Northwest Beef Brisket**

## SIDES

Select two.

- Garlic Mashed Yukon Gold Potatoes** (veg, gf)
- Herb Roasted Fingerling Potatoes** (gf, v)
- Rice Pilaf** matignon vegetables, fine herbs (gf, v)
- Mushroom Farrotto** creamed ancient grain "risotto," roasted washington mushrooms, parmesan cheese (veg)
- Washington Harvest Root Vegetables** carrots, rutabagas, turnips, golden beets, parsnips (gf, v)
- Roasted Rainbow Cauliflower** lemon spanish paprika yogurt, toasted bread crumbs (veg)
- Roasted Brussels Sprouts** maple balsamic glaze (gf, v)

## DESSERT MEDLEY

Select three.

- S'mores Bites** chocolate mousse, graham cracker tart shell, toasted meringue
- Lemon Posset** creamy english lemon custard (veg, gf)
- Mini Fruit Empanadas** handmade golden pie turnovers, seasonal fruits
- Salted Caramel Brownie Bites** house brownie squares, sweet and salty caramel swirls
- Peanut Butter Chocolate Squares** creamy peanut butter bar, chocolate ganache
- Cookies** walnut tea cookies, shortbread cookies, macarons
- Trio of Dessert Noshes** chocolate bark with nuts, french macarons, truffles



# BAR SELECTIONS

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Bartender services required, 75 per hour per bartender, two-hour minimum. Prices listed are host/no-host. Hosted prices are subject to mandatory service charge & tax and may be purchased with cash or credit card. No-host bar minimums apply.

## HOST/NO-HOST BY GLASS

House Beer Selection	Assorted Juices
House Red & White Wine	Soft Drinks
House Spirits	

## UPGRADED LIQUORS

### Premium Spirits

Tito's Vodka  
Bombay Dry Gin  
Captain Morgan's White Rum  
Bulleit Bourbon  
Crown Royal Whiskey  
Chivas Regal Scotch  
Sparkle Donkey Tequila

### Signature Spirits

Aloo Vodka  
Oola Gin  
Oola Waitsburg Bourbon  
Woodinville Rye  
3 Howls Rum  
Cazadores Tequila  
Westland Single Malt

## SIGNATURE COCKTAILS

Pricing Varies Depending on selection.

Craving a custom cocktail? Let our team create a one-of-a-kind cocktail for you and your guests.

Inquire with your sales or event manager for details.



# BAR PACKAGES

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Five hours of bar service. Priced per guest. Bartender labor included. Prices are subject to mandatory service charge & tax.

## BAR PACKAGES

House Wine, Sparkling Wine, Beer and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, House Cocktails and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, Premium Cocktail and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, Top Shelf Cocktails and Non-Alcoholic Beverages

Under 21 Beverage Package

*Beverage Packages do not include doubles, shots, or martinis. Beverages also available on consumption.*

## SIZE GUIDE

1-150 Guests: 1 Bar

151 - 225 Guests: 2 Bars

226 - 300 Guests: 3 Bars

## UPGRADES

Specialty Cocktails

Tableside Wine Service

Additional Hour of Service

Sparkling Wine and Cider Toast

Additional Bartender

*Wine may be upgraded; please consult with your Event Manager for options and pricing.*



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# UPGRADED WINES

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## RED

*host glass / no-host glass / bottle*

Sagelands Cabernet Sauvignon

Pendulum Red Blend

Erath Resplendent Pinot Noir

Intrinsic Cabernet Sauvignon

## WHITE

*host glass / no-host glass / bottle*

Sagelands Chardonnay

Sagelands Pinot Gris

Canoe Ridge Expedition Rose

Nine Hats Pinot Gris

Dry Creek Fume Blanc

## SPARKLING

*host glass / no-host glass / bottle*

Treveri Cellars "Bell Harbor" Brut

Domaine Ste Michelle Brut

Domaine Ste Michelle Brut Rose



# CMP & EMP

# BREAKFAST BUFFET

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Each breakfast buffet includes: coffee, tea, decaf, apple juice, and orange juice, seasonal whole fruit and assorted mini jars of fruit cocktail, and a steel cut oatmeal bar with assorted toppings

## MONDAY & SATURDAY

### BAKERY

Blueberry Streusel Muffins (veg)

Orange Poppy Seed & Chocolate Chip Breakfast Bread (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Cinnamon Raisin Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Corned Beef Hash cage-free baked egg, mustard velouté

### MINI JARS

Seasonal Strawberry Chia Pudding macerated strawberries (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

## TUESDAY

### BAKERY

Cream Cheese Danish (veg)

Cinnamon Roll (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Blueberry Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Pork Chilaquiles cage-free baked egg, red chili sauce (gf)

### MINI JARS

Coconut Tapioca mango puree, toasted coconut (gf, v)

Honey Yogurt Parfait tropical fruits and chocolate granola (veg)

## WEDNESDAY

### BAKERY

Almond Danish (veg)

Croissant (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Poppy Seed Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Vegetable Hash cage-free eggs, picante sauce (veg, gf)

### MINI JARS

Golden Milk Breakfast Chia chocolate coconut cream (gf, v)

Mixed Berry Overnight Oats fresh macerated berries (veg)

## THURSDAY

### BAKERY

Apple Muffins (veg)

Donuts (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Onion Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Shakshuka cage-free baked egg, tomato pepper sauce

### MINI JARS

Breakfast Rice Pudding blueberries, puffed rice (gf, v)

Honey Yogurt Parfait seasonal berries, house-made granola with nuts (veg)

## FRIDAY & SUNDAY

### BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Lemon Coffee Cake (veg)

Apricot Jam & Raspberry Preserves (gf, v)

House Gluten Free Petit Muffin (veg, gf)

### BAGEL STATION

Plain & Sesame Seed Bagels with assorted cream cheeses

### SIGNATURE BREAKFAST COCOTTES

Spanish Torta cage-free baked eggs, roast onions, skagit valley potatoes, chorizo sausage (gf)

### MINI JARS

PB&J Chia Cup chocolate granola (gf, v)

Overnight Oats apples, grapes, toasted nuts (veg)

# CMP & EMP LUNCH HOT BUFFET

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Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

## MONDAY | NORTHWEST

### SALADS

**Kale & Quinoa Salad** chopped almonds, garbanzo beans, broccoli, lemon vinaigrette, feta (veg, gf)

**Three Sisters Salad** roast squash, corn, beans, arugula, apple cider vinaigrette (gf, v)

### ENTREES

**Seared Northwest Chicken** wenatchee apple chutney, apple cider thyme reduction (gf)

**Seared Wild Sockeye Salmon** beet beurre rouge, pickled beets and shallots (gf)

**Gemelli Pasta** roast local parsnips, hazelnut pesto, basil, parmesan

### ACCOMPANIMENTS

**Skagit Valley Roast Baby Potatoes** with fine herbs (gf, v)

**Garlic Roasted Haricot Verts & Organic Rainbow Carrots** (gf, v)

**Bakery Bread** butter and sea salt

### SOUP

**Local Celery Root Cream** (veg)

### DESSERT

**Peach Crisp** vanilla bourbon whipped cream

## TUESDAY | TEXMEX

### SALADS

**Cabbage Jicama Slaw** red onion, mango, cilantro lime dressing (gf, v)

**Chipotle Caesar** crispy corn tortilla, queso fresco (veg, gf)

### ENTREES

**Red Snapper** stewed tomatoes, olives and peppers (df, gf)

**Grilled Skirt Steak** cumin, chili, lime (df, gf)

### ACCOMPANIMENTS

**Verde Rice** (v, gf) & **Oaxaca Black Beans** (gf, v)

**Corn** (v, gf) & **Flour Tortillas** (gf, v)

**Salsa Station** pico de gallo, salsa roja, salsa verde, sour cream, cotija cheese

### SOUP

**Vegan Posole Verde** hominy, mushrooms, white beans (gf, v)

### DESSERT

**Churros** with chocolate sauce & berry coulis

## WEDNESDAY | FRENCH

### SALADS

**Lyonnaise** chopped egg, bacon, bread croutons, red wine dijon vinaigrette, baby frisee (df)

**Roast Beet** herb goat cheese, arugula, white balsamic gastrique (veg, gf)

### ENTREES

**Coq au Vin** (df)

**Poached Steelhead** dill bechamel

**Vegan White Bean Cassoulet** roast fennel, baby carrots, wilted greens (gf, v)

### ACCOMPANIMENTS

**Butter Noodles** with fine herbs (veg)

**Haricot Verts** roast pearl onions (gf, v)

### SOUP

**Vegan Lentil Soup** (gf, v)

### DESSERT

**French Apple Tartlet** with almond filling

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# CMP & EMP LUNCH HOT BUFFET

Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

## THURSDAY | ITALIAN

### SALADS

**Escarole** roast red bell peppers, chickpeas, parmesan, balsamic vinaigrette (gf)

**Caprese** cherry and grape tomatoes, pesto dressing, organic greens, mozzarella (veg, gf)

### ENTREES

**Seared Pork Tenderloin Mignon** marsala roast garlic caper reduction (gf)

**Oregon Dover Sole** pesto, lemon cream sauce (gf)

**Polenta Neapolitan** roma tomato, basil, mozzarella (veg, gf)

### ACCOMPANIMENTS

**Toasted Orzo Sofrito** with lemon (df, gf)

**Roast Baby Turnips** white balsamic, garlic, tomato, and pepperonata (gf, v)

**Bakery Bread** butter and sea salt

### SOUP

**Vegetarian Italian Wedding Soup** acini de pepe pasta, escarole, vegetarian dumplings (veg, gf)

### DESSERT

Tiramisu

## FRIDAY | SPAIN

### SALADS

**Espinacas** spinach, shaved manchego, marinated olives, roast piquillo vinaigrette (gf)

**Pipirrana** spanish pepper, cucumber, tomato, lemon, olive oil, sea salt (gf, v)

### ENTREES

**Albondigas** spanish beef meatballs, tomato and vegetable sauce (gf)

**Sauteed Garlic Shrimp** white wine sauce (gf)

### ACCOMPANIMENTS

**Veggie Paella** sofrito spiced rice, seasonal vegetables, olives, piquillo (gf, v)

**Espinacas con Garbanzo** braised garbanzo beans with spinach (gf, v)

### SOUP

**Spanish Tomato and Saffron Cream Soup** (veg, gf)

### DESSERT

**Spanish Style Vanilla Bean Flan** with caramel (gf)



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# CMP & EMP LUNCH HOT BUFFET

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Each buffet lunch includes: coffee, tea, iced tea, and lemonade. Minimum of 25 guests.

## SATURDAY | CREOLE

### SALADS

**Big Easy Wedge Salad** cucumber, onion, peppers, cherry tomatoes, basil, croutons, iceberg, pepper vinaigrette (v)  
**Creole BLT** smoked bacon, romaine, cherry tomatoes, chili buttermilk dressing (gf)

### ENTREES

**Blackened Red Snapper** spicy remoulade sauce (df)  
**Southern Jambalaya** northwest chicken, house andouille, shrimp (df, gf)  
**Rotini Pasta** pepper, onions, button mushrooms, paprika cream, pecorino (veg)

### ACCOMPANIMENTS

**BBQ Baked Beans** molasses, white balsamic gastrique (gf, v)  
Roast Sweet Potatoes toasted pecans (gf, v)

### SOUP

**Vegetarian "Maque Choux" New Orleans**  
Corn Chowder (veg, gf)

### DESSERT

Café du Monde Style Beignet

## SATURDAY | ASIAN FUSION

### SALADS

**Crispy Wonton** snap peas, bean sprouts, shiitake mushrooms, shaved carrots, chili, orange miso vinaigrette (v)  
**Cucumber Napa Cabbage Slaw** green papaya, thai basil, sweet ginger vinaigrette, mint (gf, v)

### ENTREES

**Kalbi Style Grilled Beef Short Ribs** sweet soy glaze, toasted sesame seeds (df, gf)  
**Seared Thai Pacific Shrimp** ginger, lemongrass, garlic, basil, lime, sweet hot sauce (df, gf)  
**Braised Tofu Dubu Jorim** korean red chili, sesame, garlic, green onions (gf, v)

### ACCOMPANIMENTS

**Steamed Jasmine Rice** (gf, v)  
**Chinese Stir Fry** cabbage, carrots, shiitake mushrooms, bean curd (gf, v)

### SOUP

**Tom Kha Gai** thai coconut soup (gf, v)

### DESSERT

**Vietnamese Cream Puffs**

# CMP & EMP BREAK MENUS

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## AM BREAKS

### MONDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

### TUESDAY

- Sahale Nuts
- Kind Bars
- Dolcetto Cookie Wafers
- Breakfast Pastries

### WEDNESDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

### THURSDAY

- Sahale Nuts
- Kind Bars
- Dolcetto Cookie Wafers
- Breakfast Pastries

### FRIDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

### SATURDAY

- Sahale Nuts
- Kind Bars
- Dolcetto Cookie Wafers
- Breakfast Pastries

### SUNDAY

- Sahale Nuts
- Clif Energy Bars
- Gluten-Free Shortbread Cookies
- Breakfast Pastries

## PM BREAKS

### MONDAY

- Organic Butternut Squash Hummus with harissa toasted pita bread
- Espresso Brownie Bites
- Mini Yogurt Covered Pretzels
- Northwest Mountain Trail Mix
- Dried Apricots
- Chocolate-Covered Espresso Beans

### TUESDAY

- Cilantro and Zucchini Spread with marinated black beans, tortilla chips
- Pecan Bites
- Spiced Trail Mix
- Banana Chips
- Dried Dates
- M&Ms

### WEDNESDAY

- Vadouvan Curry Hummus with lavash
- House Baked Cookies
- Yogurt Covered Mini Pretzels
- Alpine Trail Mix
- Banana Chips
- M&Ms

### THURSDAY

- Lemon Cannellini Bean Spread with toasted focaccia
- Biscotti
- Mountain Trail Mix
- Smoked Almonds
- Yogurt Covered Mini Pretzels
- Dried Dates

### FRIDAY

- Spinach and Artichoke Hummus with grilled baguette
- Lemon Bars
- Dried Apricots
- Spiced Trail Mix
- Corn Nuts
- Chocolate-Covered Espresso Beans

### SATURDAY

- Roast Sweet Potato Pepper Hummus with signature blue cornmeal hush puppy
- Pecan Bar
- Creole Trail Mix
- Dried Dates
- Skittles
- Chocolate Covered Almonds

### SUNDAY

- Carrot Curry Hummus with sesame edamame beans, toasted wontons
- House-Baked Assorted Cookies
- Wasabi Peas
- Rice Cracker Snack Mix
- Dried Banana Chips
- Chocolate Covered Almonds

# MEETING PACKAGES

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Let us do the planning for you! Bell Harbor offers time-saving meeting packages for your convenience and budgeting ease. Whether you are looking for your next board meeting or an exclusive conference, our packages include all the meeting essentials, including venue rental, audiovisual equipment, and meals. Consult our sales department to choose the package that works best for your event.

## COMPLETE MEETING PACKAGE (CMP)

The CMP has a minimum of 25 guests and includes:

- Dedicated general session meeting space with customized room sets, including a variety of meeting furniture and resources
- Audiovisual equipment for your general session includes: a built-in screen, LCD projection system, standing podium, wired microphone with house sound system, and one flipchart
- 20 mbps of wireless internet – additional bandwidth is available
- All day coffee, tea, and soft drinks
- Continental breakfast
- Chef's choice lunch buffet
- Morning refreshment break
- Afternoon refreshment break

## EXECUTIVE MEETING PACKAGE (EMP)

The EMP includes:

- Exclusive access to Bell Harbor's third floor conference level, including the Bay Auditorium, Harbor, Sound, Cove, and Marina rooms, Pacific Board Room, four small breakouts, and 9,000 square feet of pre-function lobby space
  - Audiovisual equipment includes: a built-in screen, LCD projection system, standing podium, wired microphone with house sound system, and one flipchart in the Bay Auditorium, Harbor, Sound, Cove, Marina, and the Pacific Boardroom
  - 100 mbps wireless internet – additional bandwidth is available
  - Food and beverage for up to 250 guests
    - All day coffee, tea, and soft drinks
    - Continental breakfast
    - Chef's choice lunch buffet
    - Morning refreshment break
    - Afternoon refreshment break
-

# STUDENT SOCIAL

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*Priced per guest.*

## PLATED DINNER

*Dinner includes bakery rolls with sweet cream butter*

**Hearts of Romaine Caesar** shaved parmesan, rosemary sea salt croutons

**Chicken Saltimbocca** crispy pancetta, basil, smoked provolone

**Herb-Roasted Fingerling Potatoes**

**Seasonal Roasted Vegetables**

**Family Style Sweet Treats** assortment of chocolate dipped strawberries, house-baked cookies, brownies, and blondies

## BUFFET DINNER

*Dinner includes bakery rolls with sweet cream butter*

**Hearts of Romaine Caesar** shaved parmesan, rosemary sea salt croutons

**Penne Pasta** marinara sauce

**Bow Tie Pasta** herbed chicken breast, creamy alfredo

**Herb-Roasted Fingerling Potatoes**

**Seasonal Roasted Vegetables**

**Sweet Treats** assortment of chocolate dipped strawberries, house-baked cookies, brownies, and blondies

## DESSERT STATIONS

*Please select one.*

**Candy Bar** chocolate malt balls, peanut M&Ms, skittles, yogurt-covered pretzels

**Coffee & Cookies** coffee, hot chocolate, freshly baked cookies, french macarons, chocolate truffles

**Sweet Treats** assortment of chocolate dipped strawberries, house-baked cookies, brownies, and blondies



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# BOXED LUNCH

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*Please select two total options between the selections of sandwiches and salads. All boxes lunches include chips, fresh fruit, cookies, and bottled water.*

## SANDWICHES

**Turkey & Dill Havarti** jalapeño cream cheese, pickled red onions, vine ripe tomato, lettuce, whole wheat ciabatta

**Roast Beef & Tillamook Cheddar** roast garlic horseradish aioli, caramelized onion jam, vine ripe tomato, lettuce, potato bun

**Ham & Swiss** grain mustard aioli, cornichons, organic greens, brioche bun

**Vegetarian Mediterranean Wrap** chickpea hummus, roasted eggplant, vine ripe tomato, cucumber, olive tapenade, feta cheese, grilled tortilla (veg)

## SALADS

**Grilled Chicken** roasted corn, cotija cheese, roasted peppers, tomatoes, organic greens, cilantro lime dressing, crispy corn tortillas (gf)

**Chicken Cobb** applewood bacon, cage-free eggs, roasted lemon herb chicken, tomatoes, blue cheese, roasted creamy garlic dressing, organic greens (gf)

**Greek Salad** organic greens with tomato, cucumber, vegan coconut yogurt tzatziki dressing, olives, roasted peppers, chickpea falafel (v)

