

Inspired Island Meetings

Meetings, Retreats, and Social Events
Banquet Menu



RISE & SHINE

Group Breakfast Options

Restaurant Vouchers | \$25 per guest

*guests make individual reservations, subject to availability
includes food a la carte, coffee, tea, and juice*

Continental Breakfast | \$25 per guest

served with coffee, tea, and juice

Seasonal Fruit Display

Greet Style Yogurt

House-Made Granola

Assorted Muffins

Sweet and Savory Pastries

Quiche

Signature Breakfast Buffet | \$35 per guest

served with coffee, tea, and juice

Seasonal Fruit Display

Greet Style Yogurt

House-Made Granola

Assorted Muffins

Sweet and Savory Pastries

Chef's Choice Scrambled Eggs

Bacon and Pork Sausage Links

Golden Breakfast Potatoes

Venue rental fee not included. All meeting/event charges are subject to a 21% taxable service charge, and applicable sales tax. Of this taxable service charge 86% (or 18% of the 21% taxable service charge) of the amount will be distributed to service personnel and 14% (or 3% of the 21% taxable service charge) of the amount will be retained by the property.

Please advise facility of any dietary restrictions during planning phase.



LET'S DO LUNCH

Group Lunch Options

\$40 per person, includes coffee, tea, water

TACO BAR

Select One Meat Option

- Pork Carnitas
- Grilled Seasonal Fish
- Beef Barbacoa
- Cilantro Lime Chicken

Accompanied by roasted sweet potatoes, rice, beans, house-made salsas and tortillas

Dessert

Churros

Beverage

Horchata

MEDITERRANEAN

Lamb Gyro

Accompanied by warm pita, falafel, hummus, greek salad, and tzatziki

Dessert

Baklava

Beverage

Cucumber Mint Lemonade

BARBECUE

Select One Meat Option

- Pulled Pork
- Grilled Seasonal Fish
- Smoked Brisket
- Grilled Chicken

Accompanied by potato salad, cole slaw, baked beans, and buttermilk biscuits

Dessert

Fudgy Brownies

Beverage

Sweet Tea

ITALIAN

Chicken Parmesan

Accompanied by house pasta marinara, grilled seasonal vegetables, green salad, garlic bread

Dessert

Cheesecake

Beverage

NA Aperitif Spritz

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HORS D'OEUVRES

Priced per dozen, two dozen minimum per selection | Available stationed or passed with additional labor

COLD SELECTIONS

Caprese Skewers | 32

tomato, fresh mozzarella, basil, balsamic

Stuffed Dates | 26

Medjool dates and Oregon Blue cheese

Gougères | 32

herbed choux pastry, parmesan cream

Stuffed Strawberries | 32

with herbed chevre

Ceviche Lettuce Cups | 42

seasonal fish and vegetables, tempura crisp

Seasonal Bruschetta | 32

grilled baguette, chef's accompaniment

Oysters on the Half Shell | 48

mignonette, fresh horseradish, lemon

WARM SELECTIONS

Brie Stuffed Potato | 32

with crème fraiche and snipped chives

Mushroom Tartlet | 32

with braised leeks and gruyere

Prawn Skewers | 38

grilled prawns, pineapple ginger glaze

Spanakopita | 34

filo dough, spinach, feta

Lamb Meatball | 38

locally raised lamb, mint aioli, pickled onion

Grilled Oysters | 48

with miso dashi glaze

Crab Cake | 42

Dungeness and seasonal fish, chipotle aioli

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BUFFET DINNER

\$55 per guest

Includes bread and butter

ENTREE

select two

Stuffed Chicken Breast *caper, lemon, butter*

Smoked King Salmon *brown sugar glaze*

Herb-Crusted Prime Rib *horseradish creme*

Grilled Pork Chop *maple bourbon glaze*

Roasted Lamb Shoulder *pan sauce, gremolata*

Pan-Seared Halibut *coriander glaze, potato creme*

Grilled Mushrooms *confit leek, chimichurri*

Roasted Cauliflower Steaks *yellow curry*

SIDE

select two

House-made Pasta

Buttermilk Whipped Potatoes

Potato Leek Gratin

Aromatic Rice

Roasted Squash

Salt-Baked Beets

Seasonal Green Vegetable

Glazed Smoked Carrots

SALAD

select one

Arugula *toasted nuts, seasonal fruit, honey vinaigrette*

Butter Lettuce *fines herbs, shaved aged gouda, shallot vinaigrette*

Romaine *croutons, parmigiano reggiano, caesar dressing*

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PLATED DINNER

\$90 per guest

Includes chef-selected amuses bouchées on table

FIRST

Green Salad

leaf lettuce, herbed vinaigrette, seasonal veggies

Heirloom Tomatoes

fresh cheese, herb salad, balsamic

Southwest Vegetable Poblano Soup

with fire roasted poblano, cauliflower, corn and croutons

SECOND

Alaskan Halibut

roasted root puree, seasonal vegetable, shallot cream sauce

Grilled Flank Steak*

green rice, vegetable medley, salsa verde

Vegetable Sopes

pinto bean, watermelon radish, poblano guacachile, onion, lime, avocado crema, and crispy potato

THIRD

Brownie a la Mode

with vanilla ice cream and caramelized white chocolate

Key Lime Sorbet

with toasted meringue and house graham cracker

*requires pre-selection by guests
sample menu - subject to change*

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