

HOTEL INDIGO®

SEATTLE EVERETT
WATERFRONT

MEETINGS & EVENTS

GROUP CATERING MENU





BREAKFAST

— BUFFET —

All breakfasts include house-brewed Starbucks™, regular and decaffeinated coffee, hot teas, orange juice
Breakfast service begins at 7 AM.

CONTINENTAL BUFFET

VANILLA YOGURT PARFAIT
berry preserves, homemade granola *Veg*
BREAKFAST BREADS, BAGELS, HOMEMADE MUFFINS, SEASONAL FRUITS *Veg*
FRESH JUICES, STARBUCKS™ COFFEE, TAZO TEAS

URBAN BUFFET

Includes continental buffet items and a choice of two of the following:

HOMEMADE BUTTERMILK BISCUITS
scrambled eggs, brown sugar sausage gravy
SCRAMBLED ORGANIC EGGS
applewood smoked bacon, Tillamook cheddar, fresh salsa
SMOKED BRISKET HASH
butter-crisp Skagit Valley potatoes, St. Helen's brisket, grilled peppers and onions
CINNAMON SUGAR FRENCH TOAST
essential bakery brioche, candied walnuts, maple syrup *Veg*
TRADITIONAL EGGS BENEDICT
ham, soft poached egg, béarnaise sauce



INDIGO

BREAKFAST

SCRAMBLED EGGS
Tillamook cheddar, chives

BREAKFAST POTATOES
roasted garlic oil, fine herbs

CHOICE OF
bacon, chicken apple
sausage, or ham

FRUIT PLATTER

ADDITIONAL SIDES

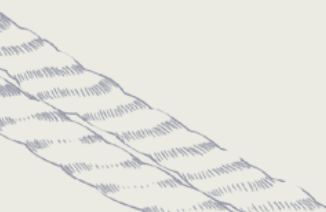
ASSORTED HOUSE PASTRY BASKET
assorted cream cheeses

SCHWARTZ BROTHERS SIGNATURE BAGELS

CINNAMON SUGAR BRIOCHE FRENCH TOAST

PANCAKES
strawberries

YOGURT PARFAITS
berries, homemade granola



LUNCH & DINNER

PACKAGES

All dinners include Essential Bakery rolls with sweet cream butter, house-brewed Starbucks™ regular and decaffeinated coffee, hot teas, and iced tea. Lunch service begins at 11 AM, dinner begins at 4 PM.

BUFFETS

LOPEZ ISLAND

one each of
soup or salad - starch
vegetable - entrée

SAN JUAN ISLAND

two each of
soups and/or salads - starches
vegetables - entrées
choice of one
dessert

ORCAS ISLAND

two each of
soups and/or salads - starches
vegetables - dessert
choice of three
entrées

PLATED

LOPEZ ISLAND

one each of
soup or salad - starch
vegetable - entrée
dessert

SAN JUAN ISLAND

choice of two
entrées (duet plates unavailable)
one each of
soup or salad - starch
vegetable - dessert

ORCAS ISLAND

choice of three
entrées (trio plates unavailable)
one each of
soup or salad - starch
vegetable - dessert



SALAD

ORGANIC MIXED GREENS

parmesan cheese, spiced apples, young fennel, toasted hazelnuts, cider vinaigrette *GF, Veg*

ROMAINE CAESAR

heirloom cherry tomato, brioche croutons, shaved parmesan cheese

NORTHWEST ROASTED BEETS

haricot verts, dill, baby herbs, blue cheese, candied walnuts, sherry vinaigrette *GF, Veg*

CHILLED ORZO SALAD

goat cheese, olives, mint, heirloom tomato *Veg*

VEGETABLES

ROASTED BABY VEGETABLE *GF, Veg*

BRUSSELS SPROUTS & SMOKED PORK BELLY *GF*

CREAMED YOUNG LEEKS, WILD MUSHROOMS *GF, Veg*

ROASTED ROOT VEGETABLES & SQUASH *GF, Veg*

HARICOT VERT *GF, Veg*

GRILLED ASPARAGUS *GF, DF, Veg*

FIELDS & OCEAN

GRILLED BEEF TENDERLOIN | +\$10 PER PERSON *bordelaise*

BRAISED SHORT RIB *demi-glace*

ROASTED FRENCHED CHICKEN BREAST *rosemary jus*

SEARED PACIFIC SALMON *lemon beurre blanc*

DOVER SOLE *brown butter caper sauce*

BONE-IN PORK CHOP *apricot jus*

ROASTED PORK LOIN *mustard crème*

BUTTERNUT MAC & CHEESE *pumpkin seeds, parmesan Veg*

WILD MUSHROOM RAVIOLI *sherry crème, fines herbs Veg*

EGGPLANT PARMESAN *arrabiata sauce, parmesan, basil*

SOUPS

CREAMED POTATO LEEK

truffle, fine herbs *GF Veg*

CORN CHOWDER

white truffle, yukon potato, celery, chives

CREAMY TOMATO BISQUE

basil, goat cheese

SMOKED SALMON CHOWDER

yukon potato, carrot, celery, onion, dill

STARCH

GARLIC-HERB MASH POTATOES *GF, Veg*

QUINOA

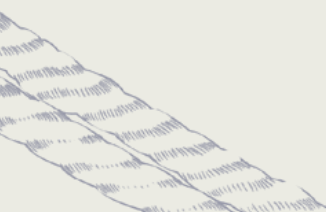
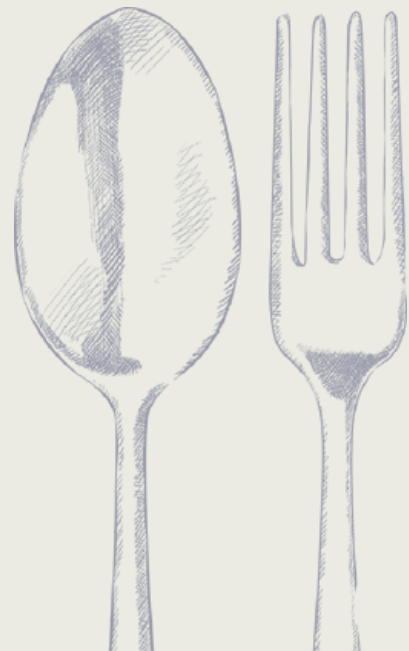
SWEET POTATO MASH *GF, Veg*

ROASTED NEW POTATOES *GF, DF, Veg*

WILD RICE PILAF *Veg*

WARM FARRO *Veg*

LEMON-HERB COUS COUS *DF, Veg*



SANDWICH CENTRAL

Build your own sandwich buffet. Includes choice of soup or salad. Minimum of 10 people.

DELI SELECTIONS

smoked turkey, lean roast beef,
black forest ham

ACCOUTREMENTS

grilled vegetables, lettuce,
tomato, red onion, house-cured
pickles

ESSENTIAL BAKERY BREADS

CONDIMENTS
FRESHLY BAKED
COOKIES & BROWNIES

SWEET

TREATS

FRESH BAKED COOKIES

DOUBLE CHOCOLATE
BROWNIES

CHUCKANUT CHEESECAKE
fresh berries

FLOURLESS
CHOCOLATE TORTE
toasted hazelnuts

TRIPLE BERRY TART
cinnamon whip cream

CARROT CAKE
white chocolate sauce

HORS D'OEUVRES

Available by the dozen with a
two-dozen minimum.

COLD

TOMATO BRUSCHETTA

tomato caponata, basil, balsamic

SALMON STUFFED CUCUMBER ROLLS

bell peppers, shallot, chives, old bay aioli

ROAST BEEF SLIDER

sweet roll, horseradish mousseline

DEVILED EGGS

cornichon, smoked paprika, chive

HOT

FRIED CHICKEN SLIDER

sweet roll, apricot mostarda

SPANIKOPITA

young spinach and feta cheese

CHICKEN SKEWERS

thai peanut sauce, fresh cilantro

COCONUT SHRIMP

sweet chili jam

CRAB CAKE

smoked tomato compote

PLATTERS & PRESENTATIONS

Each platter serves 35 guests.

SALISH SEA SEAFOOD DISPLAY

cocktail prawns, Pacific oysters, snow crab, smoked trout,
assorted artisan breads, gourmet crackers

OXBOW FARMS CRUDITÉS DISPLAY

organic fresh vegetables, assorted remoulades

ANTIPASTO WOODBLOCK

pickled and preserved organic vegetables, assorted relishes, hummus,
grilled pita bread

ARTISAN CHEESE & CHARCUTERIE

assorted cured meats, organic preserves, pickled vegetables, artisan breads

CARVING STATIONS

Serves 40 guests.

WHOLE PAINTED HILLS NEW YORK STRIPLOIN

whole grain mustard jus

ROASTED HERITAGE TURKEY BREAST

thyme gravy

CHAR-SIU BERKSHIRE PORK BELLY

ginger-hoisin glaze

SMOKED BEEF BRISKET

horseradish crème, apple-whole grain mustard

CEDAR PLANK ROASTED SALMON

baby dill crème, charred lemon

GLAZED HAM

whiskey-maple glazed

A LA CARTE SNACK MENU

KETTLE CHIPS

caramelized onion aioli,
pesto Veg

MEDITERRANEAN DIPS

fried pita chips, tapenade,
roasted bell pepper hummus Veg, DF

MARKET SEASONAL FRUIT

honey yogurt dip Veg, DF

ARTISAN CHEESEBOARD

Northwest and imported selections,
croccantini Veg

MEDITERRANEAN ANTIPASTO

cured meats, artisan cheese,
pickled vegetables, croccantini

VEGETABLE CRUDITE

creamy herb dip Veg, DF



BEVERAGE SERVICE

30 minutes of service

HOUSE-BREWED STARBUCKS™ REGULAR & DECAFFEINATED
COFFEE, HOT TEAS, ICED TEA, & LEMONADE

BY THE GALLON

Minimum order of three gallons.

LEMONADE or ICED TEA

FRESH SQUEEZED ORANGE JUICE

HOUSE-BREWED STARBUCKS™ COFFEE regular or decaffeinated



BY THE DOZEN

ASSORTED HOMEMADE COOKIES *Veg*

LEMON BARS

FUDGE BROWNIES

PASTRIES & MUFFINS

SCHWARTZ BROTHERS BAGELS & CREAM CHEESE

CLASSICS

SOFT DRINKS Coca-Cola products

PELLEGRINO sparkling water

GRANOLA BARS *Veg*

ENERGY BARS

