



HOTEL INTERURBAN

PLATED BREAKFAST

THE MAIN EVENT

The Main Event includes house-brewed locally roasted regular and decaffeinated coffee, hot tea orange juice, and a bakery basket. Priced per person.

The Basic scrambled farm fresh eggs with chipotle spiced breakfast potatoes
hardwood-smoked bacon or chicken-apple sausage *GF* **30**

Seasonal Pancakes **36**

Breakfast Burrito filled with scrambled farm fresh eggs, housemade chicken chorizo
pico de gallo, shredded cheddar, served with chipotle spiced breakfast potatoes **37**

THE URBAN BREAKFAST **42**

The Urban Breakfast includes house-brewed locally roasted regular and decaffeinated coffee, hot tea orange juice, cranberry juice, vanilla yogurt parfaits, and bakery fresh muffins and pastries. Minimum 15 people. Priced per person.

Please Choose Two Options

Homemade Buttermilk Biscuits buffalo gravy *Veg*

Applewood Smoked Bacon & Scrambled Organic Eggs Tillamook cheddar, fresh salsa *GF*

Corned Beef Hash butter-crisped Skagit Valley potatoes, St. Helen's beef, grilled peppers, onions *GF*

PB&J French Toast stuffed French toast served with chipotle spiced breakfast potatoes *Veg*

Traditional Eggs Benedict smoked heritage ham, soft poached egg, béarnaise sauce

The Lighter Side cottage cheese, tomato slices, two hard boiled eggs *GF, Veg*

GF - gluten free Veg - vegetarian V - vegan DF - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 24% taxable service charge. 13% points of the service charge will be distributed to service personnel and 11% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



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BREAKFAST BUFFETS

All buffet breakfasts include house-brewed locally roasted regular and decaffeinated coffee, hot teas, and orange juice. Priced per person. Minimum of 15 guests.

JUST A LITTLE *Veg* **18**
assorted house bakery basket, local seasonal preserves
whole seasonal fruit
hard boiled eggs

CASCADE CONTINENTAL *Veg* **26**
bagels, whipped cream cheese
assorted house bakery basket, local seasonal preserves
whole seasonal fruit
hard boiled eggs
Chobani greek yogurt, farmstead honey, house granola, dried fruits, nuts

PUGET SOUND BREAKFAST **36**
scrambled eggs, Tillamook white cheddar, chives *GF, Veg*
applewood smoked bacon and black pepper breakfast sausage links *GF, DF*
chipotle-spiced breakfast potatoes *GF, V*
assorted house bakery basket, local seasonal preserves *Veg*
Chobani greek yogurt, farmstead honey, house granola *Veg*
fresh seasonal sliced fruit *Veg*

ADD IT ON

Chef Attended Omelets "Your Way"

\$125 set up fee per omelet station, one station for every 50 guests.

Washington farm fresh eggs prepared to order, choice of foraged mushrooms, sweet roasted bell peppers, Washington onions, smoked country ham, chopped plum tomatoes, shredded cheese, black pepper-breakfast sausage, olives, whole leaf spinach, and applewood smoked bacon. *GF*

Add to the Cascade Continental or Puget Sound Breakfast **18 per person**

À la carte **26 per person**

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BREAKS

À LA CARTE SNACK MENU

Priced per person.

House Kettle Chips caramelized onion aioli, smoked blue cheese dip <i>GF, Veg</i>	6
Vegetable Crudité creamy herb dip <i>GF, Veg</i>	7
Trail Mix assorted nuts, chocolate chips, shredded coconut, housemade granola dried cranberries, raisins <i>Veg</i>	10
Mediterranean Dips grilled pita <i>V</i>	10
Corn Tortilla Chips traditional gaucamole, pico de gallo, black bean dip <i>GF, Veg</i>	12
Seasonal Roasted Vegetables sundried tomato tapenade, toasted baguette <i>V</i>	13
Artisan Cheese & Salumi cured meats, handcrafted cheeses, pickled vegetables, rustic breads	20

SWEET & SALTY SNACKS

Priced per person.

Popcorn and Pretzels <i>Veg</i>	5
Chocolate Covered Pretzels <i>Veg</i>	7
Yogurt Covered Pretzels <i>Veg</i>	7
Assorted Nut Medley <i>V</i>	7
Gummy Candy Bowl <i>GF, DF</i>	8

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BEVERAGE SERVICE

All day beverage service, \$35 per person.

House-Brewed Locally Roasted Coffee regular or decaffeinated
Hot Teas and Coca-Cola products

Spa Water choice of: cucumber, citrus or seasonal

3 per person

BY THE GALLON

Priced per gallon.

Pericon Apple Cider

45

Lemonade or Iced Tea choice of: black tea, green tea, or passion fruit tea

65

Fresh Squeezed Orange Juice

65

House-Brewed Locally Roasted Coffee regular or decaffeinated

85

Hot Teas

85

BY THE EACH

Priced per item.

Soft Drinks Coca-Cola products

4

Sparkling Water

5

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LIVEN UP YOUR AFTERNOON

Priced per person. Minimum of 10 guests.

THE JUNK DRAWER

assorted chips, candy, popcorn, pretzels, and soft drinks *Veg*

16

THE WELLNESS RETREAT

Chobani greek yogurt, dried fruit and nuts, granola bars, carrot and celery sticks, hummus dip
housemade berry grain bar, infused water station *Veg*

16

THE PIKE PLACE

Beecher's cheese curds, smoked salmon dip, Pike Brewery mustard, assorted crackers
Market Spice Tea roasted nuts

18

THE RAINIER

assortment of three flatbreads, served at room temperature:
prosciutto, parmesan, sundried tomatoes, pesto
olive tapenade, artichokes, roasted peppers *Veg*
basil pesto, cherry tomatoes, mozzarella *Veg*

20

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H O T E L I N T E R U R B A N

LUNCH BUFFETS

Lunch buffets include house-brewed locally roasted regular and decaffeinated coffee. Priced per person.
Minimum of 15 guests.

CHEF'S BUTCHER BLOCK 36 per person

Build your own sandwich buffet, includes the following:

Smoked Turkey, Roast Beef, Black Forest Ham

Tillamook Cheddar, Swiss

Lettuce, Tomato, Onion, Dill Pickles, Pickled Vegetables

Fresh Bakery Breads

Mayo, Dijon, Balsamic Aioli, Hummus

PNW Greens blend of lettuces, garden radish, feta, shaved fennel, seasonal vinaigrette *GF, Veg*

Loaded Potato Salad

House-Made BBQ Chips *GF, V*

Assorted Freshly Baked Cookies & Brownies *Veg*

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LUNCH BUFFETS

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Minimum of 15 guests.

THE RAINIER BUFFET

45 per person

Salads

choice of two

Classic Caesar parmesan, garlic croutons, charred lemons, sherry-black pepper emulsion

PNW Salad a blend of lettuces, garden radish, feta, shaved fennel, seasonal vinaigrette *GF, Veg*

Ancient Grain Tabbouleh Italian parsley, roasted red peppers, roasted winter squash, italian vinaigrette *V*

Baby Spinach hardwood smoked bacon, garden herbs, hard boiled egg, dill pickle vinaigrette *GF*

Entrées

choice of two

Grilled Chicken Breast rosemary potato puree, French beans, foraged mushrooms *GF*

St Helen's Flank Steak roasted fingerlings, caramelized brussels sprouts, cippolini onions, black pepper jus *GF*

Blackened True Cod glazed lentils, red pepper coulis, roasted carrots and fennel *GF, DF*

Seasonal Mac & Cheese

Sweets

choice of two

Fresh Baked Cookies *Veg*

Creamy Lemon Bars *Veg*

Double Chocolate Brownies *Veg*

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THEMED DINNER BUFFETS

All dinner buffets include house-brewed locally roasted regular and decaffeinated coffee. Priced per person. Minimum of 15 guests.

The Sonoran Sunset 45 per person

Salsa Bar crispy corn chips, salsa roja, sour cream, pico de gallo *GF, Veg*

Fiesta Salad crisp lettuce, tortilla strips, tomato, cheddar cheese, cilantro lime vinaigrette *Veg*

Cilantro Lime Rice *V*

Stewed Black Beans fresh cotija cheese *GF, Veg*

Grilled Chicken Fajitas grilled peppers & onions, warm flour tortillas *DF*

Cinnamon Churros Mexican hot chocolate *Veg*

Northwest BBQ 60 per person

Baby Kale Caesar shaved parmesan, rye croutons, black pepper lemon emulsion *Veg*

Mac & Cheese

Potlatch Salmon Columbia River salmon, wild greens, grilled lemons *GF, DF*

BBQ Chicken molasses baked beans, charred coleslaw *GF*

Cornbread honey butter *Veg*

Apple Crumble Bars butter caramel *Veg*

The Chef's Table 66 per person

Local Artisan Salumi & Cheese fruit preserves, assorted crackers, spiced nuts

Market Greens pickled red onions, candied walnuts, cheese curds, roasted shallot dressing *GF, Veg*

Seasonal Gnocchi Mac & Cheese

St. Helen's Beef New York Strip gorgonzola potato puree, green beans, béarnaise *GF*

Bakery Fresh Dinner Rolls sweet cream butter

Apple Crisp spiced whipped cream, bourbon caramel *Veg*

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SPRING & SUMMER MENU

All meals include one soup or salad, a choice of two mains with an accompanying starch and vegetable per entrée, one dessert, Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, and hot teas.

LUNCH: PLATED \$55 / BUFFET \$50
DINNER: PLATED \$65 / BUFFET \$60

GARDEN & HEARTH

- Organic Mixed Greens** garden radish, young fennel, carrot ribbons, champagne vinaigrette *Veg, GF*
- Romaine Caesar** heirloom cherry tomatoes, brioche croutons, shaved parmesan cheese
- Chickpea Tabbouleh** cucumber, peas, parsley, mint, radish, lemon, garlic *Veg, GF*
- Chilled Farfalle Pasta Salad** cucumber, radish, bell pepper, carrot *V*
- Creamed Carrot-Ginger** herbs *Veg, GF*
- Tomato Bisque** *Veg, GF*
- Creamy Wild Rice & Mushroom** leek, carrot, kale, thyme *Veg, GF*
- Smoked Seafood Chowder** yukon potato, carrot, celery, onion, dill

FIELD AND OCEANS

- Grilled Beef Tenderloin** bordelaise *DF* +10
- Seared Halibut** brown butter caper sauce *GF* +10
- Braised Beef Shortrib** demi glace *DF*
- Roasted Frenched Chicken Breast** rosemary jus *GF, DF*
- Seared Pacific Salmon** lemon beurre blanc *GF*
- Mac & Cheese** smoked gouda, bread crumbs *Veg*
- Ricotta Ravioli** lemon-herb butter, herbs *Veg*
- Eggplant Parmesan** arrabbiata sauce, basil *Veg*

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SPRING & SUMMER MENU

STARCH

Garlic-Herb Mashed Potatoes *Veg, GF*

Quinoa *Veg, GF*

Roasted New Potatoes *V*

Wild Rice Pilaf *Veg, GF*

Farro Risotto *Veg*

Summer Squash & Potatoes Gratin *Veg*

VEGETABLES

Roast Baby Carrots *V*

Roast Asparagus *GF, DF*

Creamed Leeks, Wild Mushrooms *Veg, GF*

Roasted Root Vegetables & Squash *V*

Green Beans *V*

Roasted Summer Squash *V*

SWEET TREATS

Fresh Baked Cookies *Veg*

Double Chocolate Brownies *Veg*

Chuckanut Cheesecake fresh berries *Veg*

Flourless Chocolate Torte hazelnuts *Veg, GF*

Raspberry Crumble *Veg*

Lemon Tart berry coulis *Veg*

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SPRING & SUMMER MENU

HORS D'OUVRES \$48/dz

Passed or Stationary.

Roasted Tomato & Eggplant Cup *Veg*

Mushroom Profiterole *Veg*

Fig & Goat Flatbread *Veg*

Beet & Goat Cheese Tart *Veg*

Pear, Brie, & Almond Phyllo Purse *Veg*

Breaded Crab Cake tomato aioli

Shrimp Spring Rolls sambal

Short Rib & Roquefort Hand Pies

ADDITIONAL PLATTERS & PRESENTATIONS

Each platter serves 30 guests.

Oxbow Farms Crudités Display organic fresh vegetables, assorted remoulades *Veg* **95**

Antipasto Woodblock pickled and preserved organic vegetables, assorted relishes, hummus, grilled pita bread *Veg, DF* **145**

Artisan Cheeses & Charcuterie chef's selection of organic preserves, pickled vegetables, artisan breads **275**

CARVING STATIONS

Serves 30 guests. \$75 per hour chef attendant fee.

Roasted Heritage Turkey Breast thyme gravy **275**

Glazed Ham whiskey-maple glaze *GF* **300**

Szechuan-Spiced Berkshire Pork Belly ginger-ponzu glaze *DF* **325**

Cedar Plank Roasted Salmon baby dill crème, charred lemon *GF* **350**

Smoked Beef Brisket horseradish crème, apple whole grain mustard *GF* **375**

Whole Painted Hills New York Striploin whole grain mustard jus *DF* **425**

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BAR SELECTION

\$125 bar set-up fee. \$60 per hour bartender fee. Minimum of two hours.

Non-hosted prices include tax and service charge for the convenience of your guests.

Interurban House Bar

Vodka

Gin

Scotch

Rum

Whiskey

Tequila

\$9 each hosted

\$10 each non-hosted

Call Bar

Absolut Vodka

Tanqueray Gin

Dewars Scotch Whisky

El Jimador Tequila

Bacardi Rum

Hennessy V.S Cognac

Jack Daniels Whiskey

\$11 each hosted

\$12 each non-hosted

Premium Bar

Stolichnaya Vodka

Hendricks Gin

Johnnie Walker Black Scotch Whiskey

Hornito's Plata

Sailor Jerry

Hennessy V.S.O.P.

Maker's Mark Whiskey

\$13 each hosted

\$14 each non-hosted

Signature Cocktails

Let our beverage team create a signature cocktail for your event.

Market priced, ask your catering manager for details.

BEER SELECTION

Select up to 4 options.

Non-hosted prices include tax and service charge for the convenience of your guests.

Domestic

Coors Light

Rainier

Budweiser

\$7 each hosted

\$8 each non-hosted

Imported

Stella Artois

Corona

Heineken

\$7 each hosted

\$8 each non-hosted

Local

Scuttlebutt Amber

Pike Place Pilsner

Diamond Knot IPA

\$7 each hosted

\$8 each non-hosted

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WINE SELECTION

Non-Hosted prices include tax and service charge for the convenience of your guests.

House Wine

Specific labels and vintages subject to winery availability.

\$10 glass or \$38 bottle hosted

\$11 glass or \$42 bottle non-hosted

Premium Wine

Specific labels and vintages subject to winery availability.

\$12 glass or \$46 bottle hosted

\$13 glass or \$50 bottle non-hosted

Specialty wines available when you purchase by the case.

NON-ALCOHOLIC BEVERAGES

Coca Cola products

Bottled Juices

\$4 each

San Pellegrino Sparkling Water

250mL \$5 each

500mL \$8 each

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KIDS MENU

\$16 per guest. Available for any event for children ages 3 to 12. Plated entrees are served at the beginning of meal service and include a side of french fries and a fruit cup. Steamed vegetables available as an alternative upon request.

16 per guest.

PLEASE SELECT ONE:

Crispy Chicken Tenders

White Cheddar Mac & Cheese *Veg*

St. Helen's Beef Cheeseburger

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