

SAVOR

AT SEMIAHMOO



**SEMIAHMOO**
RESORT • GOLF • SPA

WE'RE KEEPING IT LOCAL

Our menu is thoughtfully composed with the finest locally-sourced ingredients, handpicked from the farms and waters of the Pacific Northwest. We are dedicated to supporting our local farmers and growers, ensuring that each dish not only bursts with unparalleled freshness but also contributes to the sustainability of our community.

Spotted Owl Farms	Blaine	2 miles	Rads Pepper Sauce	Bellingham	30 miles
Ferndale Farmstead	Ferndale	10 miles	Nerka Salmon	Bellingham	30 miles
Twin Sisters Creamery	Ferndale	12 miles	Avenue Breads	Bellingham	34 miles
Hempler's Smoked Meats	Ferndale	14 miles	Ten Fold Farm	Bellingham	36 miles
Wright Brother's Farm	Ferndale	15 miles	Growing Veterans Farms	Lynden	37 miles
Silver Creek Farm	Ferndale	16 miles	Cairnspring Mills	Burlington	39 miles
Bellingham Pasta Co.	Bellingham	19 miles	Judd Cove Oysters	Orcas Island	40 miles
Calypso Kitchens	Bellingham	20 miles	Skiyou Ranch Meats	Sedro-Woolley	44 miles
Misty Meadows Farms	Everson	20 miles	Skagit River Ranch	Sedro-Woolley	44 miles
Cloud Mountain Farm	Everson	24 miles	Samish Bay Creamery	Bow	47 miles
Taylor Shellfish	Bow	30 miles	Coro Salumi Meats	Seattle	98 miles



RISE & SHINE

Accompanied by regular & decaffeinated Caffè D'Arte coffee, hot tea selection.
Minimum of 15 guests. For groups under 15, a supplemental food charge may apply.
Priced per person unless otherwise noted.

Semiahmoo Spread \$24
hard boiled eggs, bakery basket, sliced fruit, fruit juice Veg, GF available

Basic Breakfast \$35
scrambled eggs with cheese, bacon, breakfast potatoes, whole fruit,
bakery basket, fruit juice GF available

Grab & Go Breakfast \$30
choice of one, includes whole fruit, hot coffee, & bottled juice

BOWLS: meat or veggie, scrambled eggs, potatoes, avocado salsa
TACOS: thick corn tortillas, eggs, chorizo or soyrizo, pico de gallo
BREAKFAST BURRITOS: potatoes, chorizo, eggs, cheese, pico de gallo, sour cream
BREAKFAST SANDWICH: bacon, eggs + cheese, or veggie egg + cheese

Plated Breakfast \$40
For the Table | bakery basket, honey butter & seasonal preserves
Main Course | served with breakfast potatoes v, sliced fruit v
choice of one or pre-selected choice of two for an additional \$8 per person

THE CLASSIC: scrambled eggs, bacon & sausage GF
SIMPLE BY THE SEA: lox, toasted bagel + cream cheese, red onion & capers Veg, GF available
BISCUITS + GRAVY: scrambled eggs, biscuits, sausage gravy Veg available
FRENCH: quiche florentine -or- quiche lorraine, hollandaise, simple green salad

Upgrade Your Spread

berry parfait	\$10
smoothies	\$14
oatmeal	\$10
bagels & cream cheese	\$10
english muffin sandwiches	\$11
lox bagels	\$12
croissant sandwiches	\$13
burritos	\$12



B E V E R A G E S

Includes Caffè D'Arte regular & decaffeinated coffee,
hot tea selection, assorted Coke® soft drinks

AL LA CARTE BEVERAGES

Caffè D'Arte Coffee \$60 per gallon
regular or decaffeinated coffee

Hot tea selection \$60 per gallon

assorted Coke soft drinks	\$5 each
sparkling water	\$7 each
kombucha & bottled juices	\$7 each
individual bottled smoothies	\$8 each
house-made lemonade	\$34 per gallon
house-made flavored iced tea	\$34 per gallon

HALF-DAY BEVERAGE SERVICE

\$18 PER PERSON | UP TO 4 HOURS OF SERVICE

FULL-DAY BEVERAGE SERVICE

\$24 PER PERSON | UP TO 8 HOURS OF SERVICE

Don't forget about our onsite Seaview Café,
featuring a full line of espresso drinks.
seasonal hours vary.

Veg: Vegetarian | V: Vegan | GF: Gluten-Less | DF: Dairy-Free

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A LA CARTE SNACKS

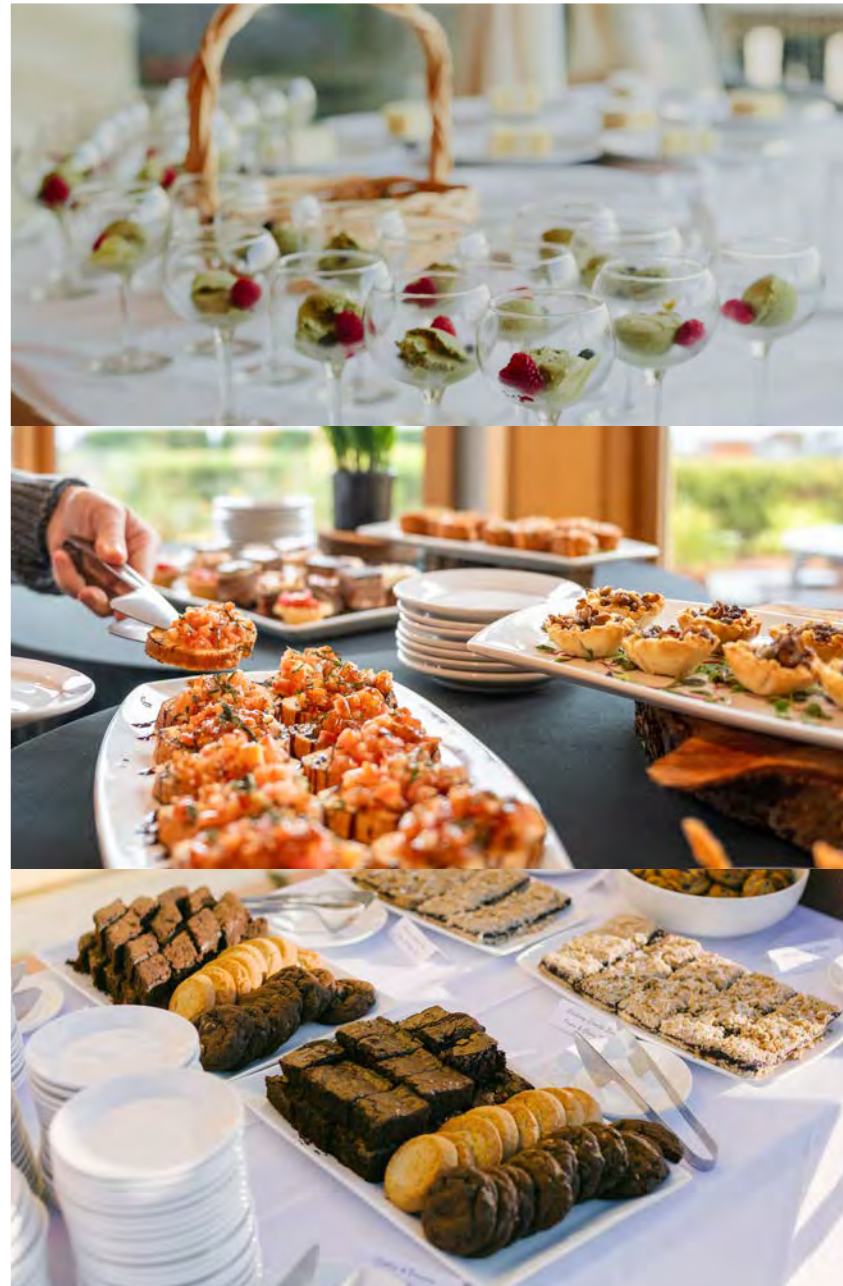
Priced per person. Minimum of 15 guests.

SWEET

assorted cookies & brownies	\$8
seasonal cheesecake	\$9
angel food cake, local berries & whipped cream	\$9
lemon bars	\$7
churro sticks	\$8
coconut tapioca pudding	\$7
individual fruit crisps	\$8
bakery basket	\$7
assorted muffins	\$6
berry parfait cups	\$10
granola bars	\$9
build your trail mix	\$7

SAVORY

veggie cups & ranch	\$7
soft pretzels w/ beer cheese & mustard	\$13
tortilla chips w/ salsa, guacamole & queso	\$11
popcorn bar	\$10
house-made chips & dips	\$9
mini corn dogs w/ ketchup & mustard	\$15
chicken strips w/ ranch	\$18
french fries w/ ketchup, garlic aioli & ranch	\$14
pinwheels	\$12



SNACK PACKAGES

Offered for up to two hours of service.

Minimum of 15 guests.

Priced per person.

Itty Bitty Bites	\$18
assorted tea sandwiches, coconut macarons, meringue cookies ^{Veg}	
Bonfire Break	\$17
s'mores bites, trail mix, hot chocolate bar ^{Veg}	
Lemonade Stand	\$19
seasonally flavored house-made lemonade, sugar cookies, lemon bars ^{Veg}	
Charcuterie	\$24
locally sourced cheeses, assorted meats, assorted pickles, mustards & crackers ^{GF Available}	
Cheese	\$21
locally sourced cheeses, assorted meats, jam, fruit & crackers ^{Veg, GF Available}	

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LUNCH BUFFET OF THE DAY

\$39 per person, Minimum of 15 guests. Accompanied by house-made lemonade.
 Upgrade to a different day's menu for an additional \$8 per person.
 For groups under 15, service style will be confirmed and a supplemental food charge may apply.

MONDAY:

The Cookout
 loaded baked potato salad GF
 classic coleslaw Veg, GF
 coffee rubbed brisket GF
 sweet & spicy BBQ chicken GF
 pulled jackfruit V
 grilled corn GF, Veg
 baked mac & cheese Veg

TUESDAY:

Like Water for Chocolate
 street corn salad GF, Veg
 jalapeno-cilantro slaw GF, Veg
 chicken chile verde GF
 carnitas GF
 chili roasted cauliflower GF, V
 rice & beans GF
 corn GF & flour tortillas Veg

WENESDAY:

A Perfect Storm
 mixed green salad GF, V
 shrimp louie GF, DF
 cod fritters w/ tartar sauce
 honey-glazed salmon GF
 fried chicken cutlets
 roasted potatoes GF, V
 seasonal vegetables GF V

THURSDAY:

The Big Night
 barley & burrata salad GF, Veg
 classic caesar salad
 eggplant parmesan GF, Veg
 meatballs
 spaghetti & marinara Veg
 chicken parmesan GF
 garlic bread GF Avail., Veg

FRIDAY:

Ratatouille
 nicoise salad GF, DF
 butter lettuce salad Veg, DF
 coq au vin GF, DF
 beef bourguignon GF, DF
 ratatouille Veg
 grilled green beans V, GF
 lyonnaise potatoes Veg, GF

SATURDAY:

Kung Fu Panda
 sesame noodle salad
 napa cabbage salad
 beef & broccoli GF
 orange chicken
 white rice V, GF
 stir-fried veggies V, GF
 fried rice Veg, GF

SUNDAY:

My Big Fat Greek Wedding
 greek chopped salad Veg, GF
 couscous salad V
 crudite w/ hummus & tzatziki Veg
 falafel wrap Veg
 chicken shawarma wrap
 gyro wrap V, GF



LIBATIONS

All beverages are charged on a consumption basis. Host & no host options available. No shots allowed.
 Labor fees will be assessed at \$60 per hour. Minimum two-hour service, one bartender recommended per 75 guests.
 Inquire for our seasonal, rotating wine list or custom options for cocktails & mocktails. Specialty wines selected from our wine list are charged by the bottle.

Beer & Wine Bar

rotating Northwest beer or hard cider selections	\$8 each
rotating domestic & imported beer selections	\$7 each
sommelier's choice, house wine – red & white	\$10 per glass
assorted soft drinks & sparkling water	\$6 each

Semiahmoo Bar

house liquor selections	\$12 per drink
features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila, New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan, Dewar's White Label Scotch. Ask your event manager for upgraded liquour options.	
rotating Northwest beer or hard cider selections	\$8 each
rotating domestic & imported beer selections	\$7 each
sommelier's choice, house wine – red & white	\$10 per glass
assorted soft drinks & sparkling water	\$6 each

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TAKE IT WITH YOU

GRAB & GO LUNCH \$42 PER PERSON
 minimum of 15 guests

pasta salad
 pre-selected choice of:
 chicken caesar wrap
 BLTA wrap - turkey, bacon, tomato, avocado
 garden hummus wrap Veg, V/GF available
 bottled water
 house made potato chips
 chef's choice sweet treat





H A P P Y H O U R

Minimum of two dozen per selection

VEGGIE

Mama Lil's Arancini Veg, GF	\$40 per dozen
Figs in a Blanket v	\$36 per dozen
Mac & Cheese Bites Veg	\$37 per dozen
Mushroom Tarts Veg	\$38 per dozen
Bruschetta V, GF available	\$32 per dozen
Fried Brie w/ Seasonal Jam Veg, GF	\$38 per dozen

MEAT

salmon toast GF available	\$40 per dozen
polenta bites w/ confit pork belly GF	\$36 per dozen
steak tartare coronets DF	\$48 per dozen
halibut ceviche GF, DF	\$43 per dozen
crab cakes GF	\$44 per dozen
coconut shrimp GF	\$42 per dozen

SKEWER

antipasto GF	\$33 per dozen
sweet potato & avocado GF, V	\$32 per dozen
general tso's cauliflower v	\$36 per dozen
cilantro lime chicken meatballs GF	\$34 per dozen
honey-garlic bacon wrapped shrimp GF	\$38 per dozen
greek salad GF	\$30 per dozen
beef carpaccio	\$50 per dozen

BOARDS

Minimum of 15 guests. Two servings estimated per person.

CRUDITE GF available, Veg	\$18 per person
seasonal vegetables, hummus & black truffle ranch	
CHARCUTERIE GF available	\$27 per person
local cured meats, assorted pickles, mustards & crackers	
CHEESE GF available, Veg	\$25 per person
locally sourced cheeses, fruit, seasonal preserves & crackers	
SEAFOOD GF available, Veg	\$30 per person
oysters, shrimp cocktail, tuna crudo, smoked mussels	

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PLATED DINNER

Priced per person, highest price prevails. Minimum of 15 guests.

For groups under 15, service style will be confirmed and a supplemental food charge may apply.

SALAD

choice of one for all guests

- classic - mixed greens, blueberries, hazelnuts & golden balsamic vinaigrette GF, Veg
- arugula & beet- marinated beets, goat cheese, wheatberries, dill & sherry vinaigrette GF available, Veg
- COUSCOUS - Israeli couscous, dried cranberry, honey orange vinaigrette, pecans & parsley GF, Veg
- caesar- romaine, anchovy dressing, croutons, parmesan & lemon GF available, DF

ENTRÉE

entrées served with local seasonal vegetables

accompanied by Avenue bread rolls, pinot noir butter & chef's seasonal roasted vegetables
pre-determined choice between three of the below entrées, final counts provided to venue ten days prior

	SINGLE	DUET
braised short ribs - red wine-shallot demi-glace GF, DF	\$74	\$80
chicken piccata - lemon, caper, parsley & brown butter	\$72	\$77
king salmon - parsley pistou, charred cherry tomato	\$76	\$80
coffee rubbed brisket - salsa verde GF, DF	\$76	\$80
butter poached halibut - beurre blanc, mustard greens GF	\$74	\$78
fried chicken - hot honey & ranch	\$72	\$77
roasted black cod - wild mushrooms GF	\$74	\$79
mushroom ravioli - parmesan, brown butter, fried sage Veg	\$66	\$72
tuscan cauliflower- braised white beans V	\$66	\$72
flank steak - corn salsa GF	\$75	\$81

STARCH

choice of one for all guests

- yukon gold mashed potatoes - cream, butter GF, Veg
- orzo pasta - lemon, green onion, dill Veg
- polenta - parmesan, butter, garlic GF, Veg
- wild rice pilaf- dried cranberry, hazelnut, parsley V, GF
- saffron risotto - parmesan, parsley GF, Veg
- mac & cheese - house-made cheese sauce, toasted breadcrumb
- roasted sweet potatoes- braised black lentil, miso-maple glaze, cilantro GF, Veg
- savory bread pudding - garlic, parsley, mirepoix Veg

DESSERT

choice of one for all guests

- seasonal cheesecake Veg
- chocolate royale Veg, contains nuts
- seasonal panna cotta GF



CARVING STATIONS

\$100 chef attendant fee per hour applies to each station

for a la carte menu

priced per person unless otherwise noted

CEDAR PLANKED SALMON \$26
honey glaze, hazelnut dukkah GF, DF, contains nuts

PRIME RIB \$28
black garlic + herb crust,
truffle jus, horseradish cream GF
*40 guest minimum

TURKEY \$24
turkey roulade,
cranberry herb stuffing,
mushroom gravy

VEGETABLE MIXED GRILL \$19
seasonal vegetables, mushrooms,
pesto cream, lemon GF, contains nuts

RAW BARS

OYSTERS \$24
local Washington oysters, dill mignonette,
horseradish & lemon GF, DF

SALMON TARTARE \$28
red onion, cucumber, caper,
sprouts & everything bagel spice GF available

SHRIMP COCKTAIL \$21
cold poached prawns, curry aioli GF, DF

SCALLOPS \$25
seasonal radishes, green apple, lemon,
mustard oil GF, DF

AHI TUNA \$23
leche de tigre, yuzu ponzu, grapefruit,
cilantro GF, DF

MUSSELS \$22
smoked mussels, fennel cream, lemon GF

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DINNER BUFFET

DESIGN YOUR OWN DINNER \$75

Accompanied by coffee, hot tea & chef's selection roasted seasonal vegetables.

Priced Per Person

SOUP + SALAD

CHOICE OF TWO, ADDITIONAL FOR + \$4 PER PERSON

tomato soup - classic tomato basil soup **GF, Veg**

Semiahmoo seafood chowder- clams, salmon, cod, bacon & potato **GF**

mixed greens- blueberries, hazelnuts w/ golden balsamic vinaigrette **GF, V**

arugula & beet- marinated beets, goat cheese, wheatberries, dill w/ sherry vinaigrette **GF available, Veg**

COUSCOUS- Israeli couscous, dried cranberry, honey orange vinaigrette, pecans & parsley **DF, Veg**

caesar- romaine, anchovy dressing, croutons, parmesan & lemon **GF, DF available**

quiona salad - cucumber, cherry tomato, citrus vinaigrette, avocado **GF, V**

pasta salad - penne, caramelized onion, kalamata olive, feta, sundried tomato w/ brown butter vinaigrette **Veg**

ENTRÉES

CHOICE OF TWO, ADDITIONAL FOR + \$9 PER PERSON

chicken piccata - lemon, caper, parsley & brown butter

braised short ribs - red wine-shallot demi-glace **GF, DF**

roasted black cod - wild mushrooms **GF**

mushroom ravioli - parmesan, brown butter, fried sage **Veg**

fried chicken - hot honey & ranch

king salmon - parsley pistou, charred cherry tomato **GF, DF**

mushroom ravioli - parmesan, brown butter, fried sage **Veg**

tuscan cauliflower - braised white beans **GF, V**

flank steak - corn salsa

stuffed squash - seasonal stuffed squash w/ rice & vegetables **GF, V**

STARCH

CHOICE OF TWO, ADDITIONAL FOR \$5 PER PERSON

yukon gold mashed potatoes - cream, butter **GF, Veg**

ORZO pasta - lemon, green onion, dill **Veg**

polenta - parmesan, butter, garlic **GF, Veg**

wild rice pilaf-dried cranberry, hazelnut, parsley **GF, V**

saffron risotto - parmesan, parsley **GF, Veg**

mac & cheese - house-made cheese sauce, toasted breadcrumb **Veg**

roasted sweet potatoes- braised black lentil, miso-maple glaze, cilantro **GF, V**

savory bread pudding - garlic, onion, celery, parsley **Veg**

DESSERT

CHOICE OF ONE, ADDITIONAL FOR \$6 PER PERSON

seasonal cheesecake **Veg**

chocolate royale **Veg, contains nuts**

seasonal panna cotta **GF**

individual fruit crisp **GF, V**

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L A T E N I G H T

Minimum of 15 guests and/or minimum of three pizzas.

Priced per person, unless otherwise noted

BAR BITES

FRY BAR \$14

classic & sweet potato fries,
garlic aioli, ketchup, ranch,
honey mustard

SLIDERS \$22

cheeseburger, fried chicken,
grilled cheese & tomato

PRETZEL \$11

warm soft pretzels, beer cheese,
stone ground mustard

SCOOBY SNACKS \$17

mini corn dogs, ketchup,
mustard & ranch

BAKED POTATO BAR \$19

bacon, green onion, cheeses,
sour cream, jalapeno, chili

POUTINE BAR \$20

French fries, local cheese curds,
brown gravy

FRENCH BREAD PIZZAS

classic cheese - three cheese, red sauce **Veg** \$17 per pizza

pepperoni - crispy pepperoni, red sauce \$19 per pizza

forager - wild mushroom, ricotta, basil, garlic sauce **Veg** \$23 per pizza

hawaiian - ham, pineapple & jalapeno, red sauce \$21 per pizza

supreme - pepperoni, bell pepper, olive, Italian sausage, red sauce \$25 per pizza

veggie supreme - peppers, onion, mushroom, artichoke & tomato, garlic **Veg** \$22 per pizza

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