

SAVOR

AT SEMIAHMOO



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 GF available \$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 Veg

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

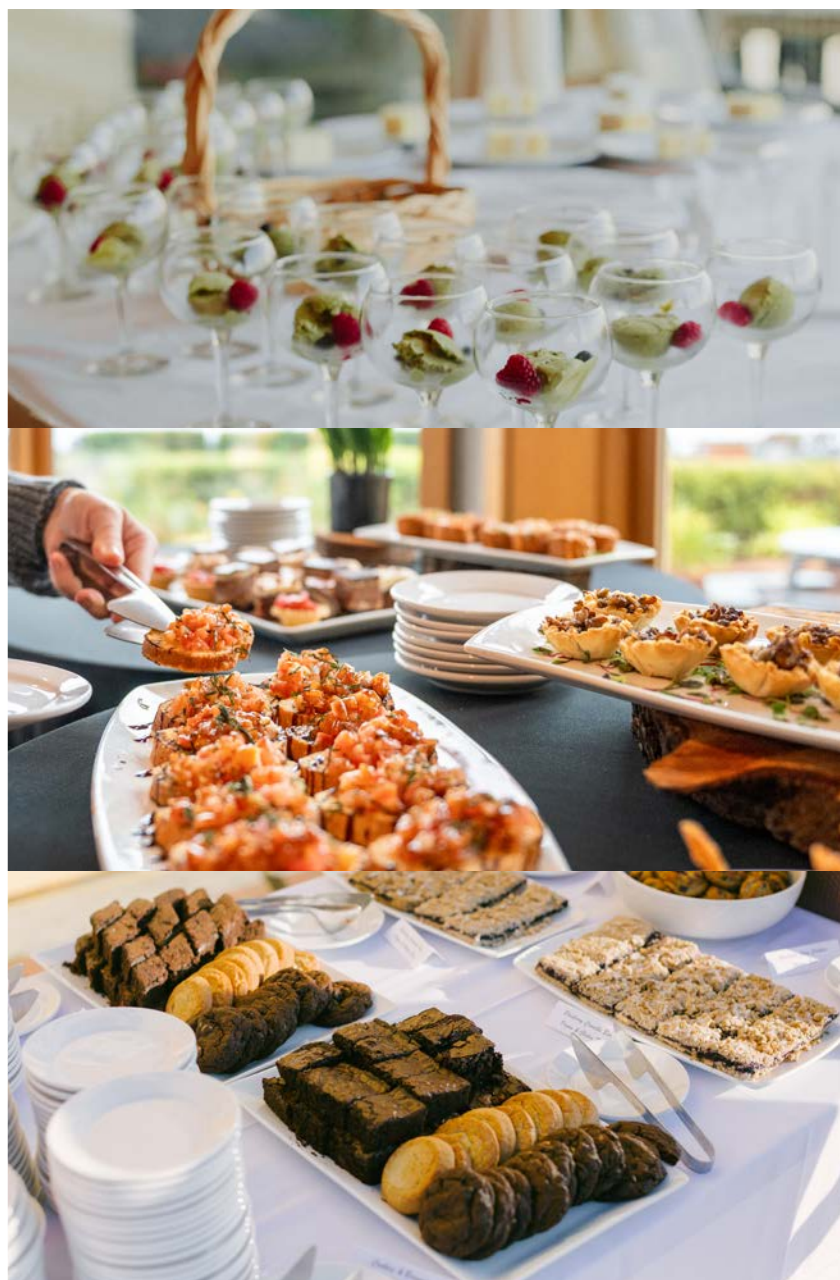
Priced per person. Minimum of 15 guests.

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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LIBATIONS

No shots allowed.

Labor fees will be assessed at \$60 per hour. Minimum two-hour service, one bartender required per 75 guests.

Inquire for our seasonal, rotating wine list or custom options for cocktails & mocktails.

All packages include a sparkling wine and non-alcoholic beverages.

Includes two hours of service. Additional hours available for purchase.

Specialty wines selected from our wine list are charged by the bottle.

Beer & Wine Bar Package

\$40 per guest

rotating Northwest beer & hard cider selections

rotating domestic & imported beer selections

sommelier's choice, house wine – red & white

assorted soft drinks & sparkling water

additional hours: \$12 per guest per hour | Add 1 Signature Cocktail for \$5 per guest

Deluxe Bar Package

\$50 per guest

selections

Tito's Vodka, Sauza Silver Tequila, Tanqueray Gin, Jameson Irish Whiskey,

Jolly Rodger, Jack Daniel's, Captain Morgan, Dewar's White Label Scotch.

rotating Northwest beer & hard cider selections

rotating domestic & imported beer selections

sommelier's choice, house wine – red & white

assorted soft drinks & sparkling water

additional hours: \$15 per guest per hour

Premium Bar Package

\$70 per guest

selections

Grey Goose Vodka, Buffalo Trace, Cazadores Tequila, The Botanist Gin, Bicardi,

Old Overholt Whiskey, Glenlivet.

rotating Northwest beer & hard cider selections

rotating domestic & imported beer selections

sommelier's choice, house wine – red & white

assorted soft drinks & sparkling water

additional hours: \$20 per guest per hour

Non-Alcoholic Package

\$15 per guest

reserved for any underage or non-drinkers in you party

assorted soft drinks & sparkling water

canned mocktail offerings

additional hours: \$5 per guest per hour

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FEATURED DRINKS

custom cocktails

\$10 per drink

Enhance your event with personalized cocktails crafted from our premium spirits collection. Here are examples of our offerings, though we're happy to accommodate any special request you might have

old fashioned - bourbon, sugar, bitters

french 75 - gin, lemon, sparkling wine

paloma - tequila, lime, grapefruit

hurricane - rum, lemon, passionfruit

cosmo - vodka, Cointreau, lemon, cranberry

pimm's cup - Pimm's No. 1, lemon, ginger beer

select cocktails

\$12 per drink

Choose from our specially prepared cocktails featuring deluxe spirits.

Customizing and renaming these selections to fit your event theme is encouraged:

mojito - rum, lime, mint, soda water

margarita - tequila, orange liqueur, lime

mule - vodka, lime, ginger beer

Signature Cocktails

\$120 per gallon

lemonade cocktail

spiked lemonade, variety of flavors available to choose from

classic sangria

red or white options available

fruit infused rum punch

rum + fruit juice

Washington Wine Upgrade

\$6 per per guest

sommelier's choice, from our wine list, 2 red and 2 white

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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

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

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

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

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

SUNDAY:

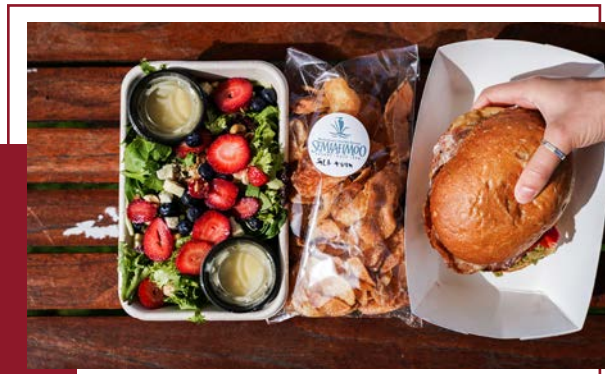
My Big Fat Greek Wedding
greek chopped salad Veg, GF
couscous salad V
crudite w/ hummus & tzatziki Veg
falafel wrap Veg
chicken shawarma wrap
gyro wrap V, GF

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

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

Additional onsite orders will be prepared based on product availability.

For groups under 15, a supplemental food charge may apply.

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

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 **GF, Veg** \$14
classic & sweet potato fries,
garlic aioli, ketchup, ranch,
honey mustard

SLIDERS **GF available, Veg** \$22
cheeseburger, fried chicken,
grilled cheese & tomato

PRETZEL **Veg** \$11
warm soft pretzels, beer cheese,
stone ground mustard

SCOOBY SNACKS \$17
mini corn dogs, ketchup,
mustard & ranch

BAKED POTATO BAR **GF** \$19
bacon, green onion, cheeses,
sour cream, jalapeno, chili

POUTINE BAR **Veg available** \$20
French fries, local cheese curds,
brown gravy

FOCASCIA BREAD PIZZAS **DF, GF available**

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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