

# Savor

AT SEMIAHMOO

2025 CATERING MENU





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



BREAKFAST

SNACKS

LUNCH

RECEPTION

DINNER

LIBATIONS

PACKAGES



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# RISE & SHINE

15-guest minimum | Smaller groups may incur a supplemental food charge. Prices per person unless noted otherwise. Includes regular & decaf Caffè D'Arte coffee and a selection of hot teas.

## Semiahmoo Spread

hard boiled eggs, bakery basket, sliced fruit, fruit juice *Veg*

## Grab & Go Breakfast

choice of one, includes whole fruit, hot coffee, & bottled juice

**BREAKFAST BURRITOS:** potatoes, chorizo, eggs, cheese, pico de gallo

**BREAKFAST SANDWICH:** bacon, eggs + cheese, or veggie egg + cheese

## Basic Breakfast

scrambled eggs with cheese, bacon, breakfast potatoes, whole fruit, bakery basket, fruit juice

## Build Your Own Breakfast Bowl

butter smashed red potatoes, scrambled eggs, salsa, shredded cheese, bacon, sausage, grilled seasonal vegetables, avocado

## Plated Breakfast

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

**SIMPLE BY THE SEA:** lox, toasted bagel + cream cheese, red onion & capers

**BISCUITS + GRAVY:** scrambled eggs, biscuits, sausage gravy

**FRENCH:** quiche florentine -or- quiche lorraine, hollandaise, simple green salad

## Upgrade Your Spread

berry parfait

smoothies

bagels & cream cheese

oatmeal

avenue a english muffin breakfast sandwich, meat or veggie

lox bagels

burritos

croissant breakfast sandwich, meat or veggie

## *Seaview Cafe*

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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# BEVERAGES

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

## *Half Day* BEVERAGE SERVICE

UP TO 4 HOURS OF SERVICE  
Assorted Coke Products  
Regular Coffee  
Decaf Coffee  
Hot Tea Selection

## *Full Day* BEVERAGE SERVICE

\$30 PER PERSON  
UP TO 8 HOURS OF SERVICE

Hot tea selection  
assorted Coke soft drinks  
sparkling water  
kombucha & bottled juices  
individual bottled smoothies  
house-made lemonade  
house-made flavored iced tea

## *A la Carte* BEVERAGES

Caffè D'Arte Coffee  
regular or decaffeinated coffee



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## A LA CARTE SNACKS

Priced per person | 15-guest minimum | Smaller groups may incur a supplemental food charge, with service style confirmed.  
Two servings per guest estimated.

### SWEET

assorted cookies & brownies *V, GF upon request*  
almond lemon bars *contains nuts*  
churro sticks  
individual fruit crisps *V, GF*  
bakery basket  
assorted muffins  
build your trail mix  
granola bars  
seasonal cheesecake  
berry parfait cups *V, GF*

### SAVORY

veggie cups & ranch  
house-made chips & dips  
popcorn bar  
tortilla chips *V, GF*  
soft pretzels with salsa, guacamole & queso  
pinwheels with beer cheese & mustard

## SNACK PACKAGES

Offered for up to two hours of service. Minimum of 15 guests.  
Priced per person.

### Bonfire Break

s'mores bites, trail mix, hot chocolate bar *Veg*

### Itty Bitty Bites

assorted tea sandwiches, coconut macarons,  
meringue cookies *Veg*

### Lemonade Stand

seasonally flavored house-made lemonade,  
sugar cookies, lemon bars *Veg*

### Cheese

locally sourced cheeses, jam, fruit & crackers  
*Veg, GF Available*

### Charcuterie

assorted meats, assorted pickles,  
mustards & crackers *GF Available*

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# PLATED LUNCH

## SALAD

choice of one

### House

baby greens, ranch, balsamic *Veg*

### Baby Spinache

bacon, goat cheese, sherry vinaigrette

## ENTREE

entrées served with local seasonal vegetables  
choice of one or pre-selected choice between two  
for an additional \$6 per person

### Pan-Seared Coulotte Steak

mushroom demi + smashed red potato *GF*

### Stuffed Squash

stuffed with farro & roasted vegetables *Veg*

### Oven Roasted Skinless Boneless Chicken Breast

tomato, lemon, capers + polenta cake *GF*

### Pacific Northwest Salmon

sauce romesco + warm lentil salad *GF, contains nuts*

## DESSERT

choice of one

Seasonal Cheesecake

Chocolate Mousse *GF*

Seasonal Fruit Crisp *V*

# Mix & Match LUNCH BUFFET

## SOUP

creamy tomato soup  
chicken orzo soup  
mushroom barley soup

## SALAD

|                 |                         |
|-----------------|-------------------------|
| baby greens     | giardiniera             |
| romaine lettuce | cheddar cheese          |
| tomato          | feta cheese             |
| cucumber        | green onion             |
| olives          | chopped hard boiled egg |

## COLD SANDWICH

|                      |                        |
|----------------------|------------------------|
| sliced bread & rolls | assorted sliced cheese |
| salami               | pickles                |
| ham                  | lettuce                |
| roast beef           | tomato                 |
| turkey               | onion                  |

## HOT SANDWICH

grilled apple & cheddar  
philly cheesesteak  
grilled chicken pesto & aurgula  
*inquire about vegan option*

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# LUNCH BUFFET OF THE DAY

15-guest minimum | Includes house-made lemonade

Upgrade to another day's menu for \$8 per person, add a soup for \$6, or treat yourself to dessert for \$6. Hosting a smaller group? Service style will be confirmed, and a supplemental food charge may apply. Ask your event manager about serving lunch menus for dinner!

## Monday

### Backyard BBQ

loaded baked potato salad *GF*  
 coffee rubbed brisket *DF, GF*  
 sweet tea brined BBQ *DF, GF*  
 pulled BBQ jackfruit *V*  
 southern braised greens *GF*  
 baked mac & cheese *Veg*  
 ✦ brunswick soup  
 ✦ cookies & brownies

## Tuesday

### South of the Border

street corn salad *Veg*  
 chicken chile verde *GF*  
 steak ranchero *DF, GF*  
 chili roasted cauliflower *V*  
 charo beans *Veg*  
 corn *GF* & flour tortillas *Veg*  
 sour cream, salsa, avocado  
 ✦ tortilla soup  
 ✦ churros

## Wednesday

### Coastal Cuisine

shrimp louie *GF*  
 seared salmon, sauce romesco  
*GF, Contains nuts*  
 fried chicken cutlets, gremolata  
 roasted potato wedges *GF, Veg*  
 seasonal vegetables *V*  
 ✦ seafood chowder  
 ✦ angel food cake, mixed  
 berries, whipped cream

## Thursday

### Italian Buffet

arugula caprese sala,  
 balsamic vinaigrette *GF*  
 eggplant parmesan *Veg*  
 meatballs, marinara,  
 rigatoni garlic bread *V*  
 roasted garlic green beans  
 ✦ tuscan minestrone soup  
 ✦ cannoli

## Friday

### French Bistro

nicoise salad *GF*  
 coq au vin *GF*  
 beef bourguignon *DF, GF*  
 ratatouille *V*  
 lyonnaise potatoes *Veg*  
 ✦ vichyssoise soup  
 ✦ chef's assorted miniature bites

## Saturday

### Asian Buffet

sesame noodle salad *V*  
 general tso's chicken *DF*  
 char siu pork *DF*  
 stir-fried veggies *V, GF*  
 fried rice  
 ✦ hot & sour soup  
 ✦ coconut tapioca pudding

## Sunday

### Mediterranean Buffet

greek chopped salad mezi platter:  
 white beans tzatziki, feta, hummus,  
 olives, fresh vegetables  
 baked cod, lemon, garlic, olive oil  
 roasted chicken, olives,  
 roasted peppers, oregano dolmas  
 ✦ lemon orzo soup  
 ✦ baklova

## TAKE IT WITH YOU

### GRAB & GO LUNCH

#### minimum of 15 guests

choice of house made chips or  
 pasta salad

#### pre-selected choice of

- Italian chopped chicken  
salad wrap
- hummus, mushroom, olive,  
roasted red pepper,  
feta wrap *Veg*
- turkey & ham club sandwich  
(inquire about vegan sandwich)

bottled water & assorted  
 coke products

chef's choice sweet treat

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Minimum of two dozen per selection.

## VEGGIE

mama lil's arancini *Veg, GF*  
fig & ricotta crostini *V*  
mac & cheese bites *Veg*  
mushroom tarts *Veg*  
tomato & olive bruschetta  
*V, GF available*  
baked brie with seasonal jam *Veg, GF*

## MEAT

smoke salmon bellini *Veg, GF*  
steak tartare with black bread *V*  
bay shrimp ceviche  
on wonton crisp *Veg*  
crab cakes *Veg*  
jumbo shrimp cocktail *V, GF available*  
bacon wrapped dates

## SKEWER

antipasto *GF*  
steak frites with aioli  
general tso's cauliflower *V*  
curried shrimp fritter  
green goddess sauce  
shrimp & andouille sausage

## STATIONED BOARDS

Minimum of 15 guests.  
Two servings estimated per person.

**Crudite** *Veg*  
seasonal vegetables, hummus &  
black truffle ranch

**Charcuterie** *GF available*  
local cured meats, assorted pickles,  
mustards & crackers

**Cheese** *GF available, Veg*  
locally sourced cheeses, fruit,  
seasonal preserves & crackers

## SEAFOOD STATIONS

**Oysters**  
local Washington oysters, mignonette,  
horseradish & lemon *GF, DF*

**Seafood Tower**  
crab legs, jumbo shrimp, Washington  
oysters, smoked mussels *GF, DF*

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# LATE NIGHT

Minimum of 15 guests and/or minimum of three pizzas. Priced per person, unless otherwise noted.

## BAR BITES

### Pretzel

warm soft pretzels, beer cheese,  
stone ground mustard

### Fry Bar

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

### Mini Corn Dogs

ketchup, mustard & ranch

### Baked Potato Bar

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

### Poutine Bar

French fries, local cheese curds,  
brown gravy

### Sliders

cheeseburger, fried chicken,  
grilled cheese & tomato

## FLAT BREAD PIZZAS

### Classic Cheese

### Pepperoni

crispy pepperoni, red sauce

### Forager

wild mushroom, ricotta, basil, garlic sauce *Veg*

### Hawaiian

ham, pineapple & jalapeno,  
red sauce pepperoni, bell

### Supreme

pepper, olive, Italian sausage, red sauce

### Veggie Supreme

peppers, onion, mushroom,  
artichoke & tomato, garlic *Veg*

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# PLATED DINNER

Priced per person | Highest price applies | 15-guest minimum

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, V*

### Arugula & Beet

marinated beets, goat cheese, dill & sherry vinaigrette *GF, Veg*

### Caesar

romaine, black garlic dressing, croutons, parmesan & lemon *GF available, DF*

### Baby Spinach

bacon, goat cheese, sherry vinaigrette

## 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

### Bourbon Braised Short Ribs

red wine-shallot demi-glace *GF, DF*

### Chicken Piccata

lemon, caper, parsley & brown butter

### King Salmon

sauce romesco

### Coffee Rubbed Brisket

salsa verde *GF*

### Butter Poached Halibut

beurre blanc, mustard greens *GF*

### Fried Chicken

honey & ranch

### Roasted Black Cod

wild mushrooms *GF*

### Mushroom Ravioli

parmesan, sage brown butter, fried sage *Veg*

### Tuscan Cauliflower

braised white beans *V*

### Bavette Steak

chimmicuri

### Filet Mignon

bourbon bordelaise

## STARCH

choice of one for all guests

### Yukon Gold Mashed Potatoes

cream, butter *Veg*

### Orzo Pasta

lemon, green onion, dill *Veg*

### Butter Smashed Red Potatoes

### Sweet & Yukon Potato Mashed Potatoes

### Wild Rice Pilaf

dried cranberry, hazelnut, parsley *V, GF*

### Saffron Risotto

parmesan, parsley *GF, Veg*

### Mac & Cheese

house-made cheese sauce, toasted breadcrumb

## DESSERT

choice of one for all guests

### Seasonal Cheesecake *Veg*

### Chocolate Royale *Veg, contains nuts*

### Seasonal Panna Cotta *GF*

### Miniature Dessert Display *V, GF upon request*

### Carrot Cake *Veg, contains nuts*

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# DINNER BUFFET

## Design YOUR OWN DINNER \$80

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  
golden balsamic vinaigrette *GF, V*

#### Arugula & Beet

marinated beets, goat cheese,  
dill with sherry vinaigrette  
*GF available, Veg*

#### Caesar

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

#### Quiona Salad

cucumber, cherry tomato,  
citrus vinaigrette, avocado *GF, V*

#### Orecchiette Pasta

olives, roasted red peppers, feta,  
green goddess dressing

### ENTRÉE

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

#### Bourbon Braised Short Ribs

red wine-shallot demi-glace *GF, DF*

#### Roasted Black Cod

wild mushrooms *GF*

#### Mushroom Ravioli

parmesan, sage brown butter,  
fried sage *Veg*

#### Fried Chicken

hot honey & ranch

#### King Salmon

Pomegranate agrodolce

#### Tuscan Cauliflower

braised white beans *GF, V*

#### Stuffed Squash

seasonal stuffed squash,  
farro & vegetables *GF, V*

#### Chicken Marsala

local mushrooms

#### Cheese Tortellini

vodka sauce

#### Bavette Steak

chimmicuri

#### Pork Milanese

### STARCH

CHOICE OF TWO,  
ADDITIONAL FOR \$5 PER PERSON

#### Yukon Gold Mashed Potatoes

cream, butter *GF, Veg*

#### Fingerling Roasted Potatoes

olive oil, garlic, oregano

#### Orzo Pasta

lemon, green onion, dill *Veg*

#### Wild Rice Pilaf

dried cranberry, hazelnut, parsley *GF, V*

#### Butter Smashed Red Potatoes

dill

#### Saffron Risotto

parmesan, parsley *GF, Veg*

#### Mac & Cheese

house-made cheese sauce,  
toasted breadcrumb *Veg*

### DESSERT

CHOICE OF ONE FOR ALL GUESTS

#### Seasonal Cheesecake *Veg*

#### Chocolate Royale *Veg, contains nuts*

#### Individual Fruit Crisp *GF, V*

#### Miniature Dessert Display

*V, GF upon request*

### ACTION STATIONS

150 chef attendant fee per hour applies  
to each station for a la carte menu  
priced per person unless otherwise noted

#### Cedar Planked Salmon

honey glaze, hazelnut dukkah  
*GF, DF, contains nuts*

#### Prime Rib

herb crust, truffle jus  
horseradish cream *GF*  
40 guest minimum

#### Turkey

turkey confit, cranberry herb  
stuffing, mushroom gravy

#### Vegetable Mixed Grill

seasonal vegetables,  
mushrooms, pesto cream, lemon  
*GF, contains nuts*

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All beverages are charged based on consumption, with host and no-host options available. No shots permitted. Bartender service is \$60 per hour, with a two-hour minimum—one bartender recommended per 75 guests. Ask about our seasonal rotating wine list or custom cocktail and mocktail options. Specialty wines from our list are charged by the bottle.

## HOSTED & CASH BARS

### Beer & Wine Bar

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Deluxe Bar

house liquor selections

*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 liquor options.*

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Pacific Northwest Bar

PNW liquor selections

*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 liquor options.*

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, Washington wine – red & white  
assorted soft drinks & sparkling water

## BAR PACKAGES

### Beer & Wine Bar

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Deluxe Bar

house liquor selections

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Pacific Northwest Bar

rotating selection of Pacific Northwest liquors  
rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, Washington wine – red & white  
assorted soft drinks & sparkling water

## Specialty Cocktails

Espresso Martini  
Spike Flavored Lemonade  
(your choice of flavor)  
Negroni  
French 75  
Rum Punch  
Dark n Stormy

Mai Tai  
Flavored Margarita  
(your choice of flavor)  
Spicy Pineapple Tequila  
Punch  
Sangria (your choice of  
white or red)

## Specialty Mocktails

sunset spritzer  
no-jito  
strawberry ginger limeade  
arnold palmer  
lavender lemon spritz  
sparkling pineapple ginger ale

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# CATERING PACKAGES

Calling all lovebirds yearning for a blissful wedding experience! Our catering wedding packages are designed to rid the additional stress of planning, tailored to fit a variety of visions and budgets.

## *Sunset Vows Package*

Minimum of 15 guests, maximum of 60 guests

Two (2) tray-passed hors d'oeuvres  
Three-course Single Plated Dinner  
Five (5) Hour Beer and Wine Bar Package  
Complimentary cake cutting service  
Coffee and tea Station

## *Semiahmoo Signature*

Minimum of 60 guests, maximum of 200 guests

Three (3) tray-passed hors d'oeuvres  
Semiahmoo Signature Design Your Own Dinner Buffet  
Five (5) Hour Beer and Wine Bar Package  
One (1) Signature Cocktail  
Complimentary cake cutting service  
Coffee and tea Station

## *Say I Do With a Waterview*

Minimum of 60 guests, maximum of 200 guests

Four (4) tray-passed hors d'oeuvres  
Three-course Duet Plated Dinner  
Five (5) Hour Bar Package Deluxe  
Two (2) Signature Cocktails  
Passing Champagne & Cider Toast  
Complimentary cake cutting service  
Coffee and tea Station

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Due to seasonality & market conditions, menu selections & pricing are subject to change.



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SEMAHMOO  
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