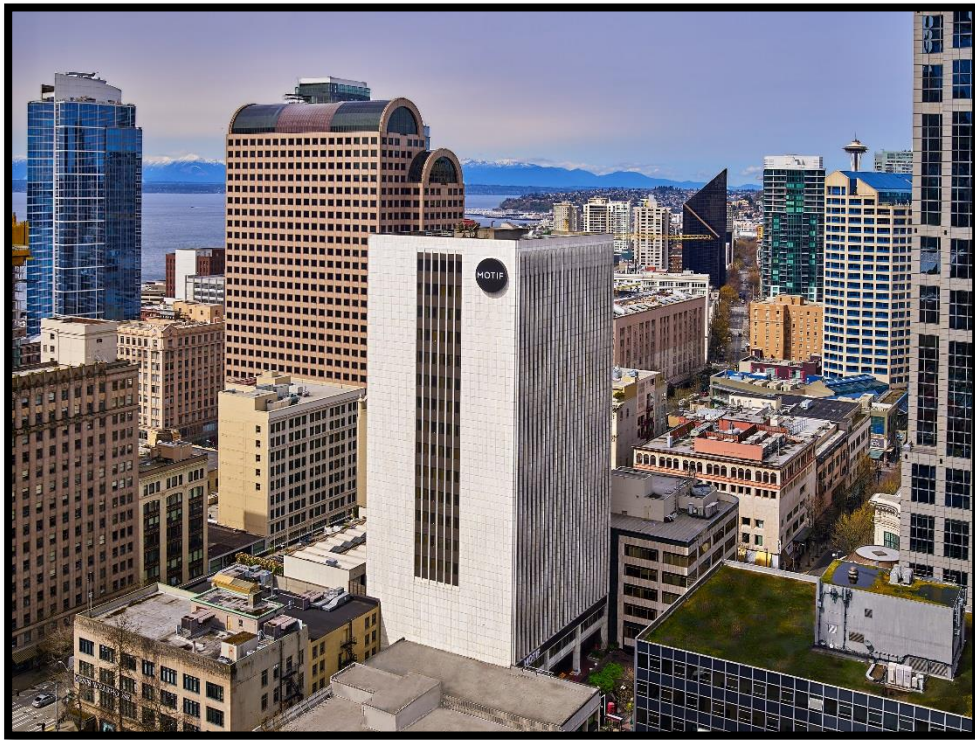




MOTIF

SEATTLE



BANQUET + CATERING MENUS



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BREAKFAST BUFFETS

All Breakfast Menus Come with Orange Juice, Coffee, Decaf Coffee, Assorted Milks + Hot Teas
Buffet Minimum of 25 People or Additional \$250 Fee Applies

CLEAN START NO BUFFET MINIMUM REQUIRED

\$40 PER PERSON

Assorted Breakfast Pastries + Muffins	V
Honey, Fruit Preserves, Butter	GF, V
Sliced Fruits with Berries	GF, VEGAN
Greek Yogurt, Honey Crunchy Granola, Cold Cereals	V

FITNESS FOCUS

\$42 PER PERSON

Build Your Own Parfait	V
House Made Granola	V
Greek Yogurt, Coconut Milk Chia Seed Pudding	GF, V
Dried Fruits, Candied Nuts, Sliced Bananas, Local Berries	GF, VEGAN
Citrus Marinated Fruit Salad	GF, VEGAN
Assorted Muffins	V
Honey, Fruit Preserves, Butter	GF, V

SEATTLE SUNRISE

\$45 PER PERSON

Assorted Breakfast Pastries + Muffins	V
Honey, Fruit Preserves, Butter	GF, V
Sliced Fruits with Berries	GF, VEGAN
Spinach Strata with Basil Pesto	V
Apple Link Chicken Sausage OR Crisp Smoked Bacon	GF
Roasted Marble Breakfast Potatoes	GF, VEGAN

OTHER SIDE OF THE POND

\$52 PER PERSON

Assorted Breakfast Pastries + Muffins	V
Honey, Fruit Preserves, Butter	GF, V
Sliced Fruits with Berries	GF, VEGAN
Grilled Tomatoes + Herb Roasted Button Mushrooms	GF, VEGAN
Greek Yogurts, Honey, Cold Cereals, Brown Sugar Porridge with Raisins	V
Scrambled Eggs with Asparagus, Chevre, Fine Herbs	GF, V
English Bangers	GF
Crisp Smoked Bacon	GF
Roasted Marble Breakfast Potatoes	GF, VEGAN

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BREAKFAST BUFFETS

All Breakfast Menus Come with Orange Juice, Coffee, Decaf Coffee, Assorted Milks + Hot Teas

Choice of:

1 Starter, 1 Main, 1 Side \$45

1 Starter, 2 Mains, 2 Sides \$48

2 Starters, 3 Mains, 2 Sides \$55

Buffet Minimum of 25 People or Additional \$250 Fee Applies

BUILD YOUR BREAKFAST

STARTERS

Sliced Fruit Platter	GF, VEGAN
Crunchy Honey + Nut Granola, Greek Yogurt, Fresh Berries	V
Artisan Cheese Board + Fancy Crackers	V
Assorted Breakfast Cereals	V
Charcuterie + Sausage Board	GF

MAINS

White Corn Grits, Blistered Cherry Tomatoes, Shaved Fennel Salad	GF, V
Egg Frittata with Buttery Mushrooms, Blistered Bell Peppers + Goat Cheese	GF, V
Next Level Scrambled Eggs - Smoked Salmon, Chives + Beecher's Flagship Cheddar	GF
French Toast with Honeyed Ricotta, Fruit Chutney, Sliced Almonds	V
Pancake Stack with Maple Syrup, Whipped Butter + Fruit Compote	V
Smoked Pastrami Hash, Yukon Gold Potatoes, Braised Cabbage	GF
Beef Skirt Steak, Chimichurri	GF

SIDES

Crisp Smoked Bacon	GF
Chicken Apple Link Sausage	GF
Steel Cut Oatmeal with Raisins + Brown Sugar	GF, VEGAN
Fluffy Scrambled Eggs	GF, V
Smoked Breakfast Ham	GF
Roasted Marble Breakfast Potatoes	GF, VEGAN
Green Chile + Monterey Jack Hash Browns	GF, V

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PLATED BREAKFAST

Each Table Will Be Set with Assorted Fresh Baked Pastries Served Family Style
Orange Juice, Coffee, Decaf Coffee + Hot Teas

EGGS BENEDICT \$40

CHOOSE BETWEEN CLASSIC, FLORENTINE + DUNGENESS CRAB (ADD \$4)

- Toasted English Muffin V
- Poached Egg GF, V
- Served Alongside Potato Leek Hash GF, V

BREAKFAST WRAP \$42

- Spinach Tortilla V
- Fluffy Scrambled Eggs GF, V
- Uli's Chorizo Sausage GF
- Pepper Jack Cheese GF, V
- Onion + Bell Peppers GF, VEGAN
- Salsa + Guacamole on the Side GF, VEGAN

FORAGER SCRAMBLE \$40

- Roasted Butternut Squash + Chef's Mix Mushrooms GF, VEGAN
- Fluffy Scrambled Eggs GF, V
- Fresh Herb Chevre GF, V
- Crispy Red Potatoes GF, VEGAN

GREAT AMERICAN CLASSIC \$40

- Beecher's Cheesy Scrambled Eggs
- Choice of Smoked Bacon OR Apple Link Chicken Sausage GF
- Roasted Marble Breakfast Potatoes GF, VEGAN
- Minty Fruit Salad GF, VEGAN

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BREAKFAST ENHANCEMENTS

THE FOLLOWING ITEMS CAN ONLY BE ADDED TO ONE OF OUR BREAKFAST MENUS

A LA CARTE

PER PERSON

Apple Link Chicken Sausage <i>GF</i>	\$9
Artichoke, Potato + Olive Frittata, Goat Cheese, Herb Purée <i>GF, V</i>	\$11
Bacon, Egg, Cheese in a Warm Tortilla with Fresh Salsa	\$11
Bagel + Lox, Chive Cream Cheese, Pickled Red Onion	\$12
Blazing Bagels with Cream Cheese <i>V</i>	\$8
Crisp Smoked Bacon <i>GF</i>	\$9
Fluffy Scrambled Eggs <i>GF</i>	\$9
Greek Yogurt + Granola Parfait with Fresh Berries <i>GF, V</i>	\$12
Ham, Beecher’s Flagship Cheddar + Egg on English Muffin	\$11
Rosemary + Herb Roasted Breakfast Potatoes <i>VEGAN, GF</i>	\$8
Smoked Breakfast Ham <i>GF</i>	\$9
Steel Cut Oatmeal with Raisins, Dried Cranberries, Brown Sugar <i>VEGAN, GF</i>	\$8

SMALL GROUP ACTION STATIONS MAX 150 PEOPLE

OMELET ACTION STATION

\$22 PER PERSON

- Traditional Eggs + Egg Whites *GF, V*
- Chopped Bacon, Diced Turkey, Spanish Chorizo *GF*
- Mushrooms, Spinach, Onions, Peppers, Tomatoes *GF, V*
- Shredded Cheddar, Goat Cheese, Swiss *GF*

HOUSE MADE LOX CARVING STATION

\$26 PER PERSON

- Trio Of Flavored Cream Cheeses (Basil Cream Cheese, Caramelized Onion, Roasted Sweet Pepper) *GF*
- Blazing Bagels (Traditional, Sesame, Everything) *V*
- Sliced Tomato, Pickled Red Onions, Capers, Chopped Egg, Cucumber, Sprouts *GF, V*

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ALL DAY BREAK PACKAGE

\$82 PER PERSON

Served For up to 10 Hours

Pair a Lunch with the All Day Break Package + Receive \$10 off of the Break Package Price
DISCOUNT NOT APPLICABLE TO BOXED LUNCHES

CONTINENTAL BREAKFAST

Served for 90 Minutes from the Beginning of the Day

Assorted Breakfast Pastries + Muffins V
Honey + Butter GF, V
Sliced Fruits with Berries GF, VEGAN
Greek Yogurt, Crunchy Granola, Cold Cereals V

CONTINUOUS BEVERAGE

Assorted Fountain Sodas
Chilled Juices
Assorted Milks
Starbucks Coffee + Decaffeinated Coffee
Hot Teas

AM SNACKS

Homemade Trail Mix V
Sliced Fruit GF, VEGAN
Yogurts GF
PNW Granola GF, V
Hard Boiled Eggs GF, V
Keto Trail Mix + \$5 PER PERSON GF

PM SNACKS

Ranch Chips GF, V
Freshly Baked Assorted Cookies V
Brownies V
Dessert Bars V
Keto Trail Mix + \$5 PER PERSON GF

AFTERNOON ENHANCEMENTS

Please Choose 1 Afternoon Enhancement
Served For 90 Minutes

SWEET + SALTY

Dark Chocolate Nut Brittle GF, V
Assorted Flavored Popcorn GF, V
Trail Mix V, GF
Double Fudge Brownies V

BASES LOADED

Grass Fed Beef Sliders with Tillamook Smoked Cheddar + Mayo
Cracker Jacks GF, V
Large Warm Soft Pretzels V
Spicy Mustard + Cheese Sauce GF, V

ARTISAN

Artisan Cheese Board V
Charcuterie with Mustards GF
Toasted Baguette + Assorted Crackers V

WASHINGTON GROWN

Washington Apple + Pomegranate Cobbler V
Vanilla Bean Chantilly GF, V
Macrina Bakery Brown Sugar + Cherry Short Bread Cookies V

HEALTHY LIVING

Assorted Juices GF, VEGAN
Pita VEGAN
Hummus GF, VEGAN
Crunchy Granola GF, V
Sliced Fruit GF, VEGAN
Vegetable Platter with Ranch GF, V

PIKE PLACE MARKET

Smoked Salmon Dip GF
Assorted Crackers VEGAN
Fresh Vegetable Platter GF, VEGAN
Whole Apples GF, VEGAN
Chukar Cherry Confections GF, V

Continental Breakfast + Morning Break Only \$55 PER PERSON (SERVED UP TO 5 HOURS)

Afternoon Break + Afternoon Enhancement Only \$45 PER PERSON (SERVED UP TO 5 HOURS)

Relocate All Day Break Package Out of Break Station \$8 PER PERSON

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A LA CARTE ENHANCEMENTS

THE FOLLOWING ITEMS CAN BE ADDED TO ANY OF OUR BREAKS

Minimum of 3 Dozen or 1 Pound

FROM THE BAKERY

	PER DOZEN
Assorted Pastries <i>V</i>	\$52
Breakfast Breads <i>V</i>	\$52
Brownies <i>V</i>	\$52
Freshly Baked Cookies <i>V</i>	\$50
Large Pretzels Served Warm with Spicy Mustard + Cheese Sauce <i>V</i>	\$55

SNACKS

Assorted Chips <i>GF, V</i>	\$5 EACH
BabyBel Cheeses <i>GF</i>	\$5 EACH
Beef Jerky <i>GF</i>	\$7 EACH
Candy Bars <i>GF, V</i>	\$7 EACH
Granola Bars <i>V</i>	\$5 EACH
Hard Boiled Eggs <i>GF, V</i>	\$26 PER DOZEN
Individual Yogurts <i>GF, V</i>	\$5 EACH
Mixed Nuts <i>GF, VEGAN</i>	\$45 PER POUND
Northwest Trail Mix <i>GF, V</i>	\$42 PER POUND
Popcorn Trio (Butter, Cinnamon Sugar + Parmesan Dill) <i>GF, V</i>	\$6 PER BAG

SEASONAL SELECTIONS

Sliced Fruit with Berries <i>GF, VEGAN</i>	\$8 PER PERSON
Vegetables + Dip <i>GF, V</i>	\$8 PER PERSON
Whole Fruit <i>GF, VEGAN</i>	\$6 PER PIECE

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BEVERAGES

Served for up to 10 Hours

INFUSED WATER TOWER

Refreshing Fruit or Vegetable Infused Chilled Water Tower

\$16 PER TOWER

ALL DAY BEVERAGE PACKAGE

Assorted Fountain Coca Cola Sodas

Starbucks Regular + Decaf Coffee

Hot Teas

Iced Tea

\$20 PER PERSON

HALF DAY BEVERAGE PACKAGE

RELOCATE BEVERAGE SERVICE OFF OF BREAK STATION

\$13 PER PERSON

\$5 PER PERSON

ON ICE

Individual Milk or Chocolate

\$5 EACH

San Pellegrino Water - 250ml

\$8 EACH

Bottled Water - 16.9oz

\$6 EACH

Bottled Juices: Orange, Apple, Cranberry

\$8 EACH

Assorted Coca Cola Sodas

\$6 EACH

Regular + Sugar Free Red Bull

\$8 EACH

BY THE GALLON

Starbucks Coffee, Decaffeinated Coffee or Hot Teas

\$100

Hot Chocolate or Hot Apple Cider

\$90

Orange Juice, Apple Juice, Tomato Juice, or Cranberry Juice

\$80

Lemonade, Iced Tea or Fruit Punch

\$72

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LUNCH BUFFETS

All Lunch Menus Come with Infused Water + Iced Tea
Buffet Minimum of 25 People or Additional \$250 Fee Applies

MT. RAINIER DELI

\$60 PER PERSON

Field Greens, Shaved Onion, Cherry Tomatoes, Dried Cherry, White Balsamic Vinaigrette	GF, VEGAN
Marble Potato Salad, Shaved Carrot, Cucumber, Pickled Onion, Whole Grain Mustard, Smokey Mayo	GF, V
Sliced Smoked Ham, Herb Roasted Turkey Breast, Rosemary Roast Beef, Sliced Chicken	GF
Swiss, Tillamook Cheddar, Havarti, Pepper Jack	GF, V
Sliced Tomato, Onion, Leaf Lettuce, Pickle	VEGAN
Mayo + Mustard	GF, V
Chef's Selection of Artisan Breads + Rolls	V

SINALOA STREET FOOD

\$64 PER PERSON

Sopa Azteca con Pollo	GF
Mango Salad, Lime, Sweet Onion, Shaved Coconut	GF, VEGAN
Blistered Shishito Pepper, Lime Aioli, Cotija Cheese	GF
Watermelon, Jicama, Carrot, Cucumber Salad, Honey-Chili + Lime Vinaigrette	GF, VEGAN
Choose Two Mains:	
Carne Asada	GF
Achiote Braised Pork Carnitas	GF
Chicken Tinga	GF
Portobello, Poblano, Onion + Bell Pepper Rajas	GF, V
Chorizo Spiced Tofu + Squash	GF, VEGAN
Spanish Rice	GF, V
Frijole Negro	GF, V
Flour Tortillas	V
Crème, Cilantro, Cotija, Guacamole, Limes, Jalapeño, Pico + Tomatillo Salsa Verde	GF, V

WHEN IN ROME

\$65 PER PERSON

Grilled Gem Lettuce, Parmesan Cheese, Crispy Chickpea, Caper Berries, Creamy Caesar Dressing	GF
Roasted Vegetable Caponata - Mixed Zucchini, Capers, Roasted Peppers, Sultanas, Sherry, Basil	VEGAN
Antipasti Display - Sliced Salami + Cured Meats, Olives, Pickled Peppers, Artichokes, Cured Tomatoes	GF
Baked Lasagna, Italian Sausage, Béchamel, Smoked Mozzarella	
Orecchiette alla Norma, Tomato Ragu, Fried Eggplant, Ricotta Salata	V
Grilled Chicken, Roasted Tomatoes, Cannellini Beans, Aglio e Olio	GF
Porcini Risotto, Asparagus, Parmesan	GF, V

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LUNCH BUFFETS

All Lunch Menus Come with Infused Water + Iced Tea
Buffet Minimum of 25 People or Additional \$250 Fee Applies

PINE + PIKE

\$65 PER PERSON

Uli's Andouille Sausage Gumbo

Butter Lettuce, Shaved Beecher's Flagship Cheese + Hazelnut Vinaigrette

GF, V

Broccolini, Kalamata Olive, Crisp Pear + Whipped Feta

GF, V

Roasted Cauliflower, Apples + Pecans

GF, V

Grilled Tri-Tip Steak, Roasted Potatoes + Steak Sauce

GF

Smoked Ham Baguette, Triple Crème Brie, Tomato Jam

Cedar Plank Salmon, Roasted Broccoli Rabe, Black Lentil Curry Vinaigrette

GF

THE PNW

\$68 PER PERSON

Smoked Clam + Pork Belly Chowder

Kale, Confit Fennel, Dried Apricot, Pumpkin Seeds, Honeyed Cider Vinaigrette

GF, VEGAN

Grilled Asparagus, Shaved Parmesan, Pomegranate Gastrique

GF, V

Roasted Pork Loin, Sweet Potato + Squash, Hazelnut Picatta Sauce

GF

Cedar Plank Salmon, Golden Beets, Caramelized Pearl Onions, Dill Caper Butter Sauce

GF

Pepper Crusted Bavette Steak, Wild Mushrooms, Brandy Peppercorn Reduction

GF

Yellow Potato Gratin with Kale + Blue Cheese

GF, V

Farro, Quinoa, Red Lentil Risotto With Cauliflower + Romanesco

VEGAN

Roasted Root Vegetables

GF, VEGAN

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BOXED LUNCH

All Boxed Lunches Come with: Bottled Water, Assorted Potato Chips, Fruit + Cookie
Select 2 Sandwiches for Your Group of 99 People or Less
Select 3 Sandwiches for Your Group of 100 +

SANDWICH OPTIONS

\$48 PER PERSON

Brown Sugar Bacon BLT, Heirloom Tomatoes, Leaf Lettuce, House Aioli

Buffalo Chicken Salad, Celery, Baby Greens, Blue Cheese Cream

Greek Vegan Wrap, Cucumber, Tomato, Spinach, Red Onion, Mama Lil's Peppers, Olive Spread

VEGAN

Grilled Chicken Caesar Wrap, Romaine Lettuce, Parmesan Cheese

Heirloom Tomato + Fresh Mozzarella, Roasted Peppers, Arugula, Pesto Aioli

V

Roast Beef Baguette, Boursin Cheese, Balsamic Onions, Baby Arugula

Roast Turkey, Havarti, Sprouts, Tomatoes, Cucumber, Avocado Spread

Smoked Ham, Swiss, Caramelized Onions, Leaf Lettuce, Whole Grain Dijonnaise

AVAILABLE ON REQUEST

Gluten Free Bread

\$3 PER PERSON

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PLATED LUNCH

All Menus Include Bread + Butter
Table Side Coffee + Tea Service Available
Select One Salad, Two Mains, One Side + One Dessert
Additional Main Selections \$10 Per Person
Additional Side Selections \$5 Per Person

SALAD

Baby Greens, Tomato, Cucumber, Carrot, White Balsamic Vinaigrette *VEGAN, GF*

Baby Spinach, Romaine, Shaved Red Onion, Cranberries, Blue Cheese Crumbles, Sherry Vinaigrette *GF, V*

Grilled Gem Lettuce, Shaved Parmesan, Crispy Chickpeas, Capers, Creamy Caesar *GF*

Kale, Confit Fennel, Dried Apricot, Pumpkin Seeds, Honeyed Cider Vinaigrette *VEGAN, GF*

Roasted Cauliflower, Romanesco, Marcona Almond, Corona Beans, Scallion Vinaigrette *VEGAN, GF*

MAINS

Braised Short Rib, Red Currant Demi-Glace *GF*
\$64 PER PERSON

Cedar Plank Salmon, Citrus Beurre Blanc *GF*
\$64 PER PERSON

Grilled Polenta Cakes, Smoky Pepper Romesco *VEGAN, GF*
\$54 PER PERSON

Herbed Crusted Pork Loin, Mustard Cider Jus *GF*
\$58 PER PERSON

Honey Thyme Roasted Chicken Breast *GF*
\$60 PER PERSON

Prawns Barcelona, Garlic, Saffron, Sherry + Almonds *GF*
\$63 PER PERSON

SIDES

Blistered Tomatoes *GF, VEGAN*

Buttermilk-Chive Mashed Potatoes *GF, V*

Charred Rapini *GF, VEGAN*

Crispy Brussels Sprouts *GF, VEGAN*

Jasmine Rice with Butter + Herbs *GF, V*

Lentil Salad *GF, VEGAN*

Orzo Milanese *V*

Oven Roasted Carrots *GF, VEGAN*

Smashed Marble Potato *GF, VEGAN*

Wilted Kale *GF, VEGAN*

DESSERTS

Apple-Berry Crisp with Vanilla Cream *V*

Apple Tartelette *V*

Carrot Cake *V*

Classic Tiramisu *V*

Flourless Chocolate Torte *GF, V*

Platter of Petite Chefs Selection Desserts Served Per Table *V*

Three Berry Cheesecake *V*

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DESIGNED BREAKS

All Designed Breaks Include Infused Water.
Served For up to 60 Minutes

ARTISAN

\$27

Artisan Cheese Board *V*
Charcuterie with Mustards *GF*
Toasted Baguette + Assorted Crackers *V*

PIKE PLACE MARKET

\$30

Smoked Salmon Dip *GF*
Assorted Crackers *VEGAN*
Fresh Vegetable Platter *GF, VEGAN*
Whole Apples *GF, VEGAN*
Chukar Cherry Confections *GF, V*

BASES LOADED

\$30

Grass Fed Beef Sliders with Tillamook Smoked Cheddar + Mayo
Cracker Jacks *GF, V*
Large Warm Soft Pretzels *V*
Spicy Mustard + Cheese Sauce *GF, V*

SWEET + SALTY

\$23

Dark Chocolate Nut Brittle *GF, V*
Assorted Flavored Popcorn *GF, V*
Trail Mix *V, GF*
Double Fudge Brownies *V*

HEALTHY LIVING

\$23

Assorted Juices *GF, VEGAN*
Pita *VEGAN*
Hummus *GF, VEGAN*
Crunchy Granola *GF, V*
Sliced Fruit *GF, VEGAN*
Vegetable Platter with Ranch *GF, V*

WASHINGTON GROWN

\$26

Washington Apple + Pomegranate Cobbler *V*
Vanilla Bean Chantilly *GF, V*
Macrina Bakery Brown Sugar + Cherry Short Bread Cookies *V*

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HORS D'OEUVRES

Priced Per Dozen

3 Dozen Minimum Order Per Selection

Any Of These Selections May Be Passed or Displayed

HOT

Bacon Wrapped Scallops + Lemon-Caper Aioli <i>GF</i>	\$72
Bahn Mi Lamb Crostini, Cilantro, Pickles	\$71
Crab Cake, Old Bay Aioli	\$72
Five Spice Pork Belly Slider with Pickled Radish	\$76
Greek Chicken Skewers, Tzatziki Sauce <i>GF</i>	\$70
Grilled Polenta Cake with Green Romesco <i>VEGAN, GF</i>	\$64
Mini Beef Slider, Tillamook Cheddar, Greens + Chipotle Aioli	\$76
Moroccan Beef Sticks, Charmoula <i>GF</i>	\$72
Quail Eggs Benedict, Smoked Ham, Crumpet + Hollandaise	\$76
Royal Trumpet Yakitori with Sweet Chili Glaze <i>VEGAN, GF</i>	\$66
Spinach, Feta + Artichoke Bruschetta <i>V</i>	\$68
Tandoori Chicken Satay, Cucumber- Yogurt Sauce <i>GF</i>	\$68
Tierra Y Mar Skewers with Chimichurri <i>GF</i>	\$76

COLD

Apple, Pistachio, Brie Crostini <i>V</i>	\$64
Beef Tataki, Crunchy Sesame Vegetables <i>GF</i>	\$73
Brie Puffs with Sweet Smoky Hot Glaze <i>V</i>	\$64
Coriander Seared Ahi, Crunchy Radish, Wonton Crisp with Wasabi Crème	\$73
Garlic + Herb Stuffed Mushrooms, Peppadew Pepper Purée, Fried Leeks <i>VEGAN</i>	\$65
Lettuce Cups with Braised Pork, Cumin + Pico De Gallo <i>GF</i>	\$67
Marinated Organic Tofu, Breaded in Coconut, Served with Herbs + Chili Sauce <i>GF, VEGAN</i>	\$67
Oil Poached Tuna Salad + Olive Tartlet	\$68
Prosciutto Wrapped Asparagus with Roasted Garlic + Pecorino Cheese <i>GF</i>	\$67
Shrimp Ceviche Tostada with Avocado Lime Vinaigrette, Cilantro + Crème	\$68
Smoked Salmon Grissini, Orange + Fennel Cream Cheese	\$66
Spicy Deviled Egg, Cornichons, Fingerling Potato Chips <i>GF, V</i>	\$64
Whipped Honey Goat Cheese Stuffed Dates + Marcona Almond <i>GF</i>	\$66

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DISPLAY PLATTERS

One Platter Serves 25 Guests

FRESH VEGETABLE CRUDITÉ **\$250**
Fresh Seasonal Vegetables Served with Pesto + Hummus *GF*

ANTIPASTI **\$340**
Selection of Artisan Cured Meats + Marinated Cheese *GF*
Grilled Vegetables with Olive Oil + Herbs *GF, VEGAN*
Assorted Olives, Pickled Peppers + Basil Pesto *GF, VEGAN*
Toasted Focaccia Bread *V*

REGIONAL ARTISAN CHEESES **\$358**
Assorted Crackers *V*
Fruit Compote *GF, VEGAN*
Honey + Grapes *GF, VEGAN*

CHARCUTERIE BOARD **\$330**
Pork Pâté, Assorted Salami + Cured Meats *GF*
Fruit Chutney + House Pickled Vegetables *GF, VEGAN*
Assorted Artisan Crackers *V*

SMALL SWEETS *PRICED AT 4 PIECES PER PERSON* **\$22**
Chef's Selection of the Following:
French Macaroons *GF, V*
Exotic Petit Fours *V*
Chocolate Petit Fours *V*
Lemon-Meringue Tart *V*
Cheese Cake Bars *V*

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RECEPTION ENHANCEMENTS

Display Stations For Fewer Than 25 Guests are Subject to a Flat \$100 Surcharge
Stations Serve Guests in Appetizer Portions

SOUTH BY SOUTHWEST

\$26 PER PERSON

Spicy Beef + Fajita Chicken

GF

Hatch Chili + Corn Stew

GF, VEGAN

Sautéed Onions + Peppers

GF, VEGAN

Flour Tortillas

V

Pico De Gallo, Sour Cream + Guacamole

GF, V

TASTY DIPS + BREADS

\$20 PER PERSON

Sundried Tomato Tapenade

GF, V

Lemon Tahini Hummus

GF, VEGAN

Cauliflower + Garlic Spread

GF, VEGAN

Roasted Red Pepper + Walnut Spread

GF, VEGAN

Grilled Pita, Toasted Crostini, Artisan Crackers + Macrina Bread Sticks

V

SUSHI BAR PRICED AT 5 PIECES PER PERSON

\$36 PER PERSON

Assorted Sushi Rolls

GF

Sashimi Display

GF

Wasabi, Fresh Ginger + Soy Sauce

VEGAN

POKE BOWLS

\$36 PER PERSON

Spicy Tuna

GF

Shoyu Salmon

Edamame

GF, VEGAN

Wakame

GF, VEGAN

Tobiko

GF

Avocado

GF, VEGAN

Jasmine Rice

GF, VEGAN

Spicy Ginger Mayo

GF, V

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CARVING STATIONS

All Stations Come with Miniature Rolls
Stations Serve 50 Guests in Appetizer Portions
Chef Attendant Fee is \$150 For Every 150 Guests
Stations are Designed to Compliment a Reception or Buffet, Not to Stand Alone

BOURBON- MAPLE GLAZED HAM	\$450
Spicy Mustard Sauce	<i>GF</i>
Pear + Pomegranate Chutney	<i>GF</i>
Garlic Aioli	<i>GF</i>
HERB CRUSTED PRIME RIB	\$695
Creamy Horseradish Sauce	<i>GF</i>
Roasted Garlic + Herb Aioli	<i>GF</i>
FENNEL SEED PORK LOIN	\$365
Cranberry-Apple Chutney	<i>GF</i>
WILD SALMON	MARKET PRICE
Lemon-Fennel Salad + Dill Crème Fraiche	<i>GF</i>
ROAST TURKEY BREAST	\$390
Cranberry Relish	<i>GF</i>
Whole Grain Mustard	<i>GF</i>
Herbed Mayonnaise	<i>GF</i>
HOUSE SMOKED BEEF BRISKET	\$475
Spicy BBQ Sauce	<i>GF</i>
Creamy Celery Root Coleslaw	<i>GF</i>

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DINNER BUFFETS

All Dinner Menus Include Bread, Butter + Chef's Choice Dessert Display
Coffee, Decaffeinated Coffee, Hot + Iced Teas
Dinner Buffets Are Only Available to Groups Larger than 50 Guests

BEST OF THE NORTHWEST

\$83

Mixed Greens, Cucumber, Tomatoes, Grilled Onions with Buttermilk Ranch Dressing *GF, V*
Marinated Tomato, Red Onion, Green Bean, Roasted Chickpea with Balsamic Vinaigrette *GF, VEGAN*
Wild Rice Pilaf *GF, VEGAN*
Roasted Broccolini, Foraged Mushrooms, Shaved Parmesan *GF, V*
Puget Sound Seafood Boil - Corn Cob, Clams, Mussels, Shrimp, Marble Potatoes *GF*
Cedar Plank Salmon, Caper Beurre Blanc *GF*

LITTLE ITALY

\$105

Baby Tomato, Onion, Mozzarella, Fresh Basil, with White Balsamic Vinaigrette *GF, V*
Grilled Radicchio, Escarole, Sliced Pear, Goat Cheese, with Apple Pear Vinaigrette *GF, V*
Confit Fingerling Potatoes, Rosemary, Extra Virgin Olive Oil, Black Pepper + Sea Salt *GF, VEGAN*
Tuscan Ciambotto - Simmered Eggplant, Bell Peppers, Tomato, Zucchini, Garlic *GF, VEGAN*
Lumachine Pasta Bolognese, Parmesan Cheese
Sautéed Chicken, White Wine, Garlic, Artichoke Hearts, Capers, Sundried Tomatoes *GF*
Pork Loin Saltimbocca - Sage, Provolone Cheese, Prosciutto Crisp *GF*

SOUTHERN COMFORT

\$118

Roadhouse Caesar, Smokey Caesar Dressing, Buttermilk Fried Onions, Parmesan
Stone Ground Potato Salad, Celery Hearts + Red Grapes *GF*
Baked Beans with Smoked Ham Hock + Poblano Chilies *GF*
Braised Collard + Mustard Greens, Smoked Mushrooms, Tomato Sauce
Smoked Chicken with Apple - Chili Chutney
Classic Smoked Brisket, Mustard + Five - Spice Rub
Cedar Plank Salmon, Fresh Herbs + Grilled Citrus
Sauce + Pickle Bar

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CUSTOM DINNER BUFFET

All Dinner Menus Include Bread + Butter
Coffee, Decaffeinated Coffee, Hot + Iced Teas
Select Two Mains at \$83 Per Person or Three Mains at \$100 Per Person
Dinner Buffets Are Only Available to Groups Larger than 50 Guests

STARTERS *PLEASE SELECT TWO OPTIONS*

- BEET SALAD *GF, V*
Roasted Beets, Goat Cheese, Candied Pecans, Chopped Escarole with Candied Lemon Vinaigrette
- CLASSIC CAESAR SALAD
Artisan Romaine, Shaved Parmesan + Bread Stick, with Creamy Caesar Dressing
- MIXED GREEN SALAD *GF*
Dried Cranberries, Candied Pecans, Rogue Blue Cheese, Bacon Lardons with Balsamic Vinaigrette
- POACHED PEAR + FENNEL SALAD *GF, VEGAN*
Escarole, Braised Fennel + Poached Pears with Green Olive Vinaigrette
- SPINACH SALAD *GF, V*
Grilled Red Onion, Pine Nuts, Oven Dried Tomatoes + Goat Cheese with Sherry Vinaigrette
- WHOLE GRAIN SALAD *VEGAN*
Wild Rice, Quinoa, Farro, Kale, Butternut Squash + Pumpkin Seeds with Pomegranate Vinaigrette

SIDES *PLEASE SELECT TWO OPTIONS*

- Butternut Squash with Garlic Butter *GF, V*
- Coconut Steamed Jasmine Rice *GF, V*
- Grilled Rapini with Almonds *GF, VEGAN*
- Herb Roasted Fingerling Potatoes *GF, VEGAN*
- Honey + Lavender Rainbow Carrots *GF, V*
- Ricotta Whipped Potatoes *V*
- Torchio Pasta + Cheese *V*
- Wild Mushrooms with Kale *GF, VEGAN*
- Wild Rice + Quinoa Pilaf *GF, VEGAN*

MAINS

- Chimichurri Prawns with Tomatillo + Green Chile Verde *GF*
- Garlic + Rosemary Pork Loin in Braised Fennel Broth + Olive Pesto *GF*
- Herbed Chicken Breast with Shallot Thyme Jus *GF*
- Herb + Salt Crusted Prime Rib with Roasted Garlic Au Jus *GF*
- Honey-Soy Glazed Salmon with Charred Scallion Vinaigrette *GF*
- Portobello Wellington with Mushroom + Marsala Wine Sauce *VEGAN, GF*
- Roasted Beef Tenderloin Crispy Pancetta, Shallot Thyme Demi-Glace *GF*
- Seattle Hot Chicken (Choice of Mild, Medium, or Fire) Braised Collard Greens + Charred Mango Hot Sauce

DESSERTS *PLEASE SELECT ONE OPTION*

- Apple-Berry Crisp with Vanilla Cream *V*
- Apple Tartelette *V*
- Carrot Cake *V*
- Classic Tiramisu *V*
- Flourless Chocolate Torte *GF, V*
- Platter of Petite Chefs Selection Desserts Served Per Table *V*
- Three Berry Cheesecake *V*

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SMALL GROUP DINNER BUFFETS

All Dinner Menus Include Bread, Butter + Chef's Choice Dessert Display

Coffee, Decaffeinated Coffee, Hot + Iced Teas

Available to Groups of Less than 50 People + a Minimum of 10 People

Groups of 10 People or Less Must Select From the Plated Dinner Selections

THE GREEK ISLES

\$78

Quinoa Tabbouleh, Habañero Aioli, Parsley, Spinach + Feta *GF*

Fattoush - Tomato, Cucumber, Red Onion, Olives, Sweet Peppers, Crispy Pita + Feta *V*

Lamb Tagine, Peppers + Sweet Onions *GF*

Saffron Rice *GF, VEGAN*

Harissa Roasted Carrots *GF, VEGAN*

Grilled Naan, Garlic Oil *VEGAN*

LEFT COAST BEST COAST

\$98

Classic Manilla Clam Chowder

Kale Caesar Salad with Pecorino Cheese, Crispy Chickpeas + Spicy Pepitas *GF, V*

Cedar Plank Salmon, Charred Onion with Blackberry Jus *GF*

Braised Beef Short Ribs, Charred Orange + Carrot Sauce *GF*

Crispy Brussels Sprouts with Bacon Vinaigrette + Pistachio Brittle *GF*

Roasted Baby Beets, Pomegranate Molasses + Puffed Barley *V*

BLACK TIE AFFAIR

\$118

Marinated Tomato Salad, Shaved Red Onion, Goat Cheese, Basil *GF*

Wedge Salad, Baby Romaine, Blue Cheese, Cherry Tomatoes, Crispy Shallots + Buttermilk Ranch *V*

Mustard Crusted NY Striploin with Roasted Garlic Jus *GF*

Citrus Roasted Chicken + Sweet Potato Hash *GF*

Prawns Barcelona with Saffron, Garlic, Sherry + Marcona Almonds *GF*

Wild Mushroom, Leek + Gruyere Bread Pudding *V*

Roasted Romanesco, Pomegranate Molasses + Crispy Bulgar *VEGAN*

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PLATED DINNER

All Menus Include Bread, Butter, Coffee, Hot + Iced Teas
Choice of One Salad OR One Soup, Two Mains, Two Sides + One Dessert
Additional Entrée Selections \$12 Per Person

STARTER

SALAD

- Baby Greens, Shaved Onion, Cherry Tomatoes, Dried Cherry, White Balsamic Vinaigrette *GF, VEGAN*
- Butter Lettuce, Shaved Breakfast Radish, Oven Dried Tomatoes, Crispy Shallot, + Charred Scallion Vinaigrette *VEGAN*
- Grilled Gem Lettuce, Parmesan Cheese, Crispy Chickpea, Caper Berries, Creamy Caesar Dressing *GF*
- Kale, Confit Fennel, Dried Apricot, Pumpkin Seeds, Honeyed Cider Vinaigrette *GF, VEGAN*

SOUP

- Roasted Corn Chowder with Smoked Crimini Mushrooms *GF, V*
- Smoked Clam + Pork Belly Chowder
- Sopa Azteca con Pollo *GF*
- Sweet Potato Chili with Corona Beans + Chipotle Peppers *GF, VEGAN*
- Tom Kha Goong *GF*
- Tomato Bisque *GF, V*

MAINS

- Black Rice Stuffed Eggplant + Sauce Arabiata *GF, VEGAN*
\$76 PER PERSON
- Hanger Steak with Chimichurri Butter *GF*
\$90 PER PERSON
- Grilled Polenta Cakes with Green Romesco *GF, VEGAN*
\$75 PER PERSON
- Hainan Braised Chicken, Lemon Grass, Ginger + Scallion *GF*
\$83 PER PERSON
- Honey Herb Roasted Chicken Breast with Sauce au Poivre *GF*
\$83 PER PERSON
- Pan Seared Salmon + Hazelnut Piccata
\$88 PER PERSON
- Salt Crusted Beef Tenderloin with Sauce Perigord *GF*
\$94 PER PERSON
- Seared Rockfish, Saffron Buerre Blanc *GF*
\$83 PER PERSON

SIDES

- French Fries with Garlic Aioli *GF, V*
- Harissa Roasted Baby Carrots + Parsnips *GF, VEGAN*
- Honey Roasted Squash with Burnt Lemon Butter *GF, V*
- Orzo Milanese *V*
- Oven Roasted Corn with Spanish Chorizo, Smoked Aioli + Cotija Cheese
- Roasted Marble Potatoes *GF, VEGAN*
- Spinach, Blackberries, Sage, Fennel + Muscatel Vinaigrette *GF, VEGAN*
- Spring Pea Vines, English Peas, Radish + Aleppo *GF, V*
- Turmeric Rice with Sultanas + Pistachio *GF, VEGAN*

DESSERT

- Apple-Berry Crisp with Vanilla Cream *V*
- Apple Tartlette *V*
- Carrot Cake *V*
- Classic Tiramisu *V*
- Flourless Chocolate Torte *GF, V*
- Platter of Petite Chefs Selection Desserts Served Per Table *V*
- Three Berry Cheesecake *V*

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BAR SELECTIONS

Passed Beverage Service is Available for \$100 Per Server, Per Hour
1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

GOLD STANDARD PACKAGE

GOLD LIQUOR

HOST \$11 / CASH \$12

New Amsterdam Gin
Bacardi Silver Rum
Smirnoff Vodka
El Jimador Tequila

Evan Williams Bourbon
Famous Grouse Scotch
E + J Brandy

SPECIALTY COCKTAILS

HOST \$14 / CASH \$14

Margarita
Tequila, Triple Sec, Lime

Moscow Mule
Vodka, Lime, Ginger

Hemmingway Daiquiri
Rum, Luxardo, Maraschino, Lime Juice, Grapefruit Juice

5th Ave Manhattan
Bourbon, Sweet Vermouth, Angostura Bitters

Mojito Mix

Sangria Mix

LIQUEUR

HOST \$12 / CASH \$13

Bols Triple Sec
Jägermeister

Kahlua
Sweet + Dry Vermouth

BEER

HOST \$8 / CASH \$9

Bud Light
Fat Tire Amber Ale
Pyramid Hefeweizen

WINE

HOST \$11 / CASH \$12

Copper Ridge Chardonnay
Copper Ridge Cabernet Sauvignon

NON - ALCOHOLIC

HOST \$6 / CASH \$6

Voss Still + Sparkling
Assorted soft drinks, Juices, & Bottled Water

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1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

THE CONNOISSEUR PACKAGE

CONNOISSEUR LIQUOR

HOST \$14 / CASH \$14

Bombay Sapphire + Tanqueray Gin

Sailor Jerry Spiced Rum

Milagro Tequila

Ketel One Vodka

Maker's Mark Bourbon

Bulleit Rye Whiskey

Johnny Walker Black Scotch

Crown Royal

SPECIALTY COCKTAILS

HOST \$14 / CASH \$14

Margarita

Tequila, Triple Sec, Lime

Moscow Mule

Vodka, Lime, Ginger

Hemmingway Daiquiri

Rum, Luxardo, Maraschino, Lime Juice, Grapefruit Juice

5th Ave Manhattan

Bourbon, Sweet Vermouth, Angostura Bitters

Mojito Mix

Sangria Mix

LIQUEUR

HOST \$14 / CASH \$15

Amaretto Disaronno

Bailey's

Campari

Grand Marnier

Crème De Cacao

BEER

HOST \$9 / CASH \$10

Stella Artois

New Belgium Fat Tire

Heineken

WINE

HOST \$12 / CASH \$13

Boomtown Cabernet Sauvignon

Boomtown Chardonnay

Boomtown Pinot Gris

Mionetto Prosecco

NON - ALCOHOLIC

HOST \$6 / CASH \$6

Voss Still + Sparkling

Assorted soft drinks, Juices, & Bottled Water

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BAR SELECTIONS

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1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

THE RESERVE PACKAGE

Reserve Package needs to be reserved a minimum of 10 days in advance

We are happy to source any preferred liquor or wine, based on availability. Special order bottles will be charged in full

Reserve LIQUOR

HOST \$11 / CASH \$12

New Amsterdam Gin
Bacardi Silver Rum

Smirnoff Vodka

El Jimador Tequila

Evan Williams Bourbon
Famous Grouse Scotch

E + J Brandy

SPECIALTY COCKTAILS

HOST \$14 / CASH \$14

Margarita
Tequila, Triple Sec, Lime

Moscow Mule
Vodka, Lime, Ginger

Hemingway Daiquiri
Rum, Luxardo, Maraschino, Lime Juice, Grapefruit Juice

5th Ave Manhattan
Bourbon, Sweet Vermouth, Angostura Bitters

Mojito Mix

Sangria Mix

LIQUEUR

HOST \$12 / CASH \$13

Bols Triple Sec

Jägermeister

Stella Artois

New Belgium Fat Tire

Kahlua

Sweet + Dry Vermouth

Heineken

Seasonal PNW Microbrews

WINE

HOST \$16 / CASH \$17

Kendall- Jackson Vintner's Reserve Cabernet Sauvignon

Kendall- Jackson Vintner's Reserve Chardonnay

Kim Crawford Sauvignon Blanc

Elouan Pinot Noir

Campo Viejo Brut

NON - ALCOHOLIC

HOST \$6 / CASH \$6

Voss Still + Sparkling

Assorted soft drinks, Juices, & Bottled Water

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BAR SELECTIONS

Passed Beverage Service is Available for \$100 Per Server, Per Hour
1 Bar Per 50 Guests
\$200 Bar Setup Fee on All Bars

PACIFIC NORTHWEST WINE + BEER PACKAGE

LOCAL WINE

HOST \$14 / CASH \$15

- Boomtown Chardonnay
- Boomtown Pinot Gris
- Goose Ridge "G3" Red Blend
- Boomtown Cabernet

LOCAL CRAFT MICROWBREW BEER

HOST \$8 / CASH \$9

WINES BY THE BOTTLE

House Red: Copper Ridge Cabernet	\$42
House White: Copper Ridge Chardonnay	\$42
House Rose: Copper Ridge Rose	\$42
House Sparkling: Wycliff Sparkling	\$42

REDS

Boomtown Cabernet	\$50
Kendall- Jackson Vintner's Reserve Cabernet	\$62
Elouan Pinot Noir	\$70
Goose Ridge "G3" Blend	\$52
Kenwood "Jack London" Zinfandel	\$65
Stags Leap Petite Syrah	\$95
DeLille Cellars "D2" Red Blend	\$110

WHITES

Boomtown Chardonnay	\$50
Kim Crawford Sauvignon Blanc	\$60
DeLille Cellars "Doyene" Roussane	\$72
Julia's Dazzle Rose	\$68
Chateau St. Michelle "Eroica" Riesling	\$54

SPARKLING

Mionetto Prosecco	\$48
Moet + Chandon Imperial Brut	\$120
Veuve Cliquot Brut	\$170

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