



*Washington State Convention Center  
2011 Catering & Banquet Services*



# Snacks

ALL SNACK ITEMS ARE INDIVIDUALLY PACKAGED AND PRICED PER DOZEN, EXCEPT WHERE NOTED  
MINIMUM ORDER OF TWO DOZEN

## Sweet

### Hershey's

Miniature chocolate bars  
*\$30 per pound*

### Mighty-O Mini Donuts

Fresh, organic and vegan  
*\$30 per dozen - Six dozen minimum*

### Nutter Butter Cookies

*\$30 per dozen packages*

### Oreo Cookies

*\$30 per dozen packages*

### Pudding Cups

*\$30 per dozen*

### Raisins

*\$30 per dozen packages*

### Candy Bars

Assorted, full size bars  
*\$36 per dozen*

### Cracker Jack

*\$39 per dozen packages*

### Donut Assortment

*\$40 per dozen*

### Rice Krispies Treats

*\$42 per dozen packages*

## Savory

### Cheez-It Crackers

*\$33 per dozen packages*

### CornNuts

*\$33 per dozen packages*

### Chex Mix

*\$39 per dozen packages*

### Mini Pretzels

*\$39 per dozen packages*

### Peanuts

*\$39 per dozen packages*

### Smart Gourmet Popcorn

*\$39 per dozen packages*

### Tim's Cascade

Potato Chips

*\$39 per dozen packages*

### Cashews

*\$45 per dozen packages*

### Trail Mix

*\$45 per dozen packages*

## Healthful

### Mozzarella Cheese Sticks

*\$24 per dozen*

### Fruit and Oat Bars

*\$33 per dozen*

### Granola Bars

*\$33 per dozen packages*

### Fresh Carrot or

### Celery Packs

*\$42 per dozen servings*

### Fresh Whole Fruit

*\$42 per dozen*

### Individual Fruit Yogurts

Locally produced Yami Yogurt

*\$42 per dozen*

### Low Carb Bars

*\$48 per dozen*

### Energy Bars

*\$48 per dozen*

## Chilled

### Novelty Ice Cream Bars

*\$36 per dozen*

### Frozen Fruit Juice Bars

*\$45 per dozen*

### Häagen-Dazs

Gourmet ice cream bars

*\$60 per dozen*

## Shared

### Classic Chips and Dip

Potato chips and house-made

French onion dip

*\$5.75 per person*

### Tortilla Chips with Salsa

Crispy chips served with

house-made pico de gallo

and tomatillo salsa

*\$5.75 per person*

### Fancy Mixed Nuts

Cocktail assortment

*\$6.75 per person*

### Pita Chips and Dips

Pita chips served with

house-made hummus

and spinach dips

*\$6.75 per person*

# Beverages

BEVERAGES PRICED PER GALLON ARE AVAILABLE IN GALLON INCREMENTS ONLY - INDIVIDUAL ITEMS BILLED ON CONSUMPTION FOR QUANTITIES OVER 25 PER ROOM

## Hot Beverages By the Gallon

### Tully's Organic Fair Trade Coffee

Regular and decaffeinated,  
freshly brewed to order  
*\$55 per gallon*

### Numi Organic Teas

Selection of spiced, herbal and organic black teas  
served  
with honey and lemon  
*\$55 per gallon*

### Spiced Washington Apple Cider

House-made, served warm  
with cinnamon sticks,  
nutmeg and cloves  
*\$55 per gallon*

### Hot Chocolate

House-made, served with  
mini marshmallows  
*\$60 per gallon*

## Chilled Beverages By the Gallon

### Fruit Punch

*\$40 per gallon*

### Lemonade

Choice of lemon, strawberry  
or pomegranate flavors  
*\$40 per gallon*

### Organic Iced Tea

Served with lemon wedges  
*\$55 per gallon*

### Fresh Fruit Smoothies

Two flavors to choose from,  
Strawberry-Orange-Mango  
or Blueberry-Banana-Orange  
*\$60 per gallon*

## Chilled Beverages Individual

### Assorted Soft Drinks

Coca-Cola products  
*\$3.25 each*

### Milk and Chocolate Milk

*\$3.25 per half pint*

### Sparkling Water

Assorted flavors  
*\$3.25 each*

### Earth-Friendly Bottled Water

Our private labeled water in  
100% compostable packaging  
*\$3.75 each*

### Juice Assortment

Orange, grapefruit,  
apple and cranberry  
*\$3.75 each*

### Odwalla Beverages

*\$6.00 each*

# Meeting Breaks

## Fresh from Our Bakery

### Morning Selections

Assorted Berry Scones  
Assorted House-Made Muffins  
Bagel Assortment, with Cream Cheese  
Brioche  
Cinnamon Buns  
Danish Pastries  
Mini Croissants  
Sliced Breakfast Breads  
Sliced Coffee Cake

### Afternoon Selections

Assorted Freshly Baked Cookies  
Assorted Shortbread Cookies  
Chocolate Cherry Brownies  
Chocolate-Dipped and Almond Biscotti  
Chocolate Walnut Brownies  
Cocoa Nib Brownies  
Coconut Macaroons  
Double Fudge Brownies  
Espresso Brownies  
Lemon Bars  
Nanaimo Bars  
Pineapple Bars  
Raspberry Bars  
Spiced Apple Bars  
Walnut Praline Brownies  
*\$40 per dozen*

### House-Made Cupcake Trees

*A baker's dozen (13) per tree, each tree \$50*

## Refreshment Packages

### Chips and Dips

Potato, taro and beet chips,  
house-made crostini,  
spinach and artichoke dip,  
creamy smoked salmon dip,  
and hummus  
*\$12 per person*

### Grab and Go

Select any four choices from  
our Sweet, Savory and Healthful  
snack selections on page 1, along  
with an assortment of soft drinks  
and bottled water  
*\$12 per person*

### Hot Day, Cool Snacks

Peach iced tea and  
strawberry lemonade,  
melon balls with mint and honey,  
fresh vegetable assortment  
with ranch and blue cheese dips  
*\$13 per person*

### Lemon Break

Lemon bars, lemon cookies, lemon  
lavender cheese cake, lemon candy  
and lemon soft drinks  
*\$14 per person*

### Mid-Morning Pick-Me-Up

Fresh fruit skewers, individual fruit  
yogurts, toasted whole nuts,  
granola bars, bottled fruit juices and  
assorted flavors of sparkling water  
*\$14 per person*

### Seattle Tapas

Dungeness crabmeat salad on  
crostini, asparagus bruschetta,  
blue cheese stuffed olives,  
thinly sliced prosciutto and  
Washington cheese on crostini, spar-  
kling cider and non-alcohol Mojitos  
*\$14 per person*

### Taste of Washington Break

Seasonal Washington apples,  
cucumber and smoked salmon  
finger sandwiches, a selection of  
Washington cheeses, plus dried  
cherries, pears and candied  
hazelnuts accompanied with warm  
spiced cider  
*\$14 per person*

### Bagel Break

Assorted bagels, smoked salmon  
platter with onions, capers,  
chopped egg, roasted red pepper  
cream cheese, pesto cream cheese  
and organic coffee and tea  
*\$15 per person*

### Finger Sandwich Break

Black Forest ham on rye,  
smoked turkey on whole wheat,  
roasted portobello mushroom on  
focaccia, mini scones, tea cookies  
and organic coffee and tea  
*\$15 per person*

### Feel Like a Kid Again

Mini grilled cheese sandwiches,  
mini BLT sandwiches,  
mini PB&J sandwiches, with  
your choice of tomato soup or  
macaroni and cheese along with  
ice cold milk and fruit punch  
*\$17 per person*

### Take Me Out to the Ball Game

American Kobe-style Wagyu beef  
sliders, little smokies sausages,  
peanuts, Cracker Jack,  
Red Vines, soda pop and lemonade  
*\$17 per person*

# Sustainable Choices

OUR UNIQUE MENU OF BREAKFAST, LUNCH AND DINNER ITEMS FEATURES FRESH AND LOCALLY SOURCED PRODUCTS THAT ARE SUSTAINABLE AND, WHENEVER POSSIBLE, ORGANIC – FREE-RANGE CHICKEN AND EGGS, PASTRIES MADE IN-HOUSE FROM NO-TILL WHEAT, ARTISAN CHEESES AND FRUITS AND VEGETABLES DELIVERED TO US DIRECTLY FROM LOCAL FARMERS  
MINIMUM OF 100 PERSONS

## Quinault Breakfast Buffet

Fresh orange or grapefruit juices  
Sliced seasonal fruit  
Organic granola and local yogurt  
Free-range scrambled eggs  
Beecher's cheese organic fingerling potatoes  
Locally made herb-chicken sausage  
House-made whole wheat croissants  
and bran muffins  
Freshly brewed organic fair trade coffee  
*\$38 per person*

## Plated Breakfast

Fresh orange or grapefruit juices  
Market fruit of the season compote  
Vegetable frittata  
Organic spicy fingerling potatoes  
Locally made chicken or pork sausage  
House-made pastries  
Freshly brewed organic fair trade coffee  
*\$32 per person*

## Plated Lunch

Washington apple and fennel salad  
with a cider vinaigrette  
Grilled Washington free-range chicken  
Ragoût of local mushrooms  
Organic quinoa and dried cranberry timbale  
Farmer's market vegetables  
Freshly brewed organic fair trade coffee  
*\$42 per person*

## Plated Dinner

Watercress and endive salad  
with local blue cheese, sundried cherries  
and a pear vinaigrette  
Organic squash soup with chives  
Wild king salmon, oven roasted with  
local goat cheese mashed potatoes  
and Granny Smith apple chutney  
Farmer's market vegetables  
or  
Grilled natural filet mignon with  
Walla Walla sweet onion compote  
Potatoes Anna  
Farmer's market vegetables  
House-made dinner rolls  
Freshly brewed organic fair trade coffee  
*\$65 per person*

# Breakfast Buffets

ALL BREAKFAST BUFFETS INCLUDE AN ASSORTMENT OF CHILLED JUICE (ORANGE, APPLE, GRAPEFRUIT AND CRANBERRY), PRESERVES AND BUTTER, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS

## Elliott Bay

House-made muffins  
Breakfast breads  
Seasonal fruit salad  
*\$18 per person*

## Morning Glory

House-made pastries  
Sliced seasonal fruit  
A variety of individual fruit yogurts  
Granola  
Assorted cereals with 2% and skim milk  
*\$20 per person*

## Fremont Breakfast

Steel-cut oatmeal served with brown sugar, raisins and milk  
A variety of individual fruit yogurts  
Sliced seasonal fruit  
Spinach, mushroom, smoked tomato and tofu scramble  
Local turkey sausage  
Sautéed fingerling potatoes with onion and peppers  
*\$25 per person*

## Belltown Breakfast

Seasonal fruit salad  
Thick-cut French toast with apple compote  
Bagels served with lox, cream cheese, capers and pickled red onions  
Smoked bacon  
Scrambled eggs with local Jack cheese  
Spicy Yukon gold potato hash  
*\$27 per person*

## Central District Breakfast

Seasonal fruit salad  
Cherry Cheddar biscuits  
Country gravy  
Country ham steaks  
Local Cheddar cheese grits  
Caramelized apples  
Scrambled eggs  
*\$27 per person*

## Ballard Breakfast

Sliced seasonal fruit  
House-smoked salmon with hollandaise sauce  
Potato pancakes with apple compote  
Cranberry pork sausage  
Scrambled eggs with scallions  
*\$32 per person*

## Queen Anne Breakfast

Sliced seasonal fruit  
Spinach, asparagus, roasted red pepper egg scramble  
Pepper bacon  
Grilled flat iron steak  
Spicy fingerling potatoes  
Blueberry pancakes with maple syrup  
*\$32 per person*

## International District Breakfast

Duck confit congee  
Lychee fruit salad matinee  
Steamed pork buns  
Pork dumplings (shumai)  
Shrimp dumplings (har gow) with lemon soy  
Tea eggs or century eggs  
*\$37 per person*

# À La Carte Breakfast Enhancers

PERSONALIZE YOUR BREAKFAST BUFFET WITH ONE OR MORE OF THE FOLLOWING SPECIALITY ITEMS  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## Breakfast Sandwiches

Choose from the following:

Country biscuit with sausage, egg and cheese

Country biscuit with ham, egg and cheese

Croissant with Canadian bacon, egg and cheese

Croissant with sliced ham, egg and cheese

Croissant with egg and cheese

*\$6.50 per person*

## Breakfast Wraps

Scrambled eggs and Jack cheese  
rolled in a tomato tortilla  
with your choice of:

Locally made chorizo sausage

Maple pepper bacon

Chopped ham

*\$6.50 per person*

## Assorted Cold Cereals

With 2% and skim milk

*\$4 per person*

## Build Your Own Parfait

Plain yogurt, granola, fresh berries,  
banana chips and raisins

*\$6 per person*

## Scrambled Eggs

With Jack cheese and tomatoes

*\$5.50 per person*

## House-Made Quiche

Local goat cheese, asparagus  
and mushroom quiche

or

Quiche Lorraine

*\$6 per person*

## Tofu Scramble

Spinach, mushroom, smoked tomato  
and tofu

*\$6.00 per person*

## Chilaquiles Egg Scramble

Scrambled eggs with crispy tortilla  
strips, tomatoes and Cotija cheese

*\$6.50 per person*

## Frittatas

Northwest asparagus, spinach  
and Parmesan frittata

or

Chorizo, fingerling potato,  
pasilla pepper and mushroom frittata

*\$6.50 per person*

## Washington French Toast

Thick cut French toast with apple compote

*\$7.75 per person*

## Breakfast Stations

### Brioche French Toast

Made to order by our chefs

Toppings include:

Apple compote, seasonal berries,  
whipped cream and maple syrup

*\$8 per person*

### Pancake Station

Made to order by our chefs

Buttermilk and buckwheat pancakes  
topped with your choice of bananas,  
seasonal berries, maple syrup  
and whipped cream

*\$8 per person*

### Omelette Station

Made to order by our chefs

Free-range eggs or egg whites  
with mushrooms, tomatoes, onions  
local Cheddar cheese and ham

*\$10 per person*

*Add smoked salmon: \$12 per person*

*Add Dungeness crabmeat: \$13 per person*

*Minimum 50 guests, maximum 400 guests*

*As the omelettes are made to order, we  
recommend one chef for every 50 guests*

# Breakfast Entrées

EACH OF THE FOLLOWING ENTRÉES INCLUDE A BASKET OF BREAKFAST PASTRIES FRESH FROM OUR BAKERY,  
BUTTER, PRESERVES, SEASONAL FRUIT CUP, CHILLED JUICE (CHOICE OF ORANGE, APPLE, GRAPEFRUIT OR CRANBERRY),  
FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## Simply Breakfast

Scrambled eggs with scallions,  
smoked bacon strips  
and Yukon gold potatoes

*\$21 per person*

## Thick-Cut French Toast

With Washington apple compote,  
local chicken cranberry sausage  
and maple syrup

*\$21 per person*

## Fresh Start Breakfast

Scrambled eggs with local cheddar cheese,  
served with buffalo sausage patties

*\$22 per person*

## Quiche

Local goat cheese, asparagus and mushrooms,  
with basil pork sausage and roasted tomatoes

*\$22 per person*

## Washington Apple Pancakes

Served with pork link sausage,  
roasted red potatoes  
and warm syrup

*\$22 per person*

## Chilaquiles Scramble

Scrambled eggs, crispy tortilla strips and  
Cotija cheese, served with chorizo sausage  
and sautéed fingerling potatoes

*\$23 per person*

## Egg Strata

Spinach and Gruyère cheese, with  
basil potatoes and pepper bacon

*\$23 per person*

## House-Smoked Salmon

Accompanied with potato-apple pancakes  
and grilled Roma tomatoes

*\$23 per person*

## Chicken-Fried Steak and Eggs

With country gravy, scrambled eggs  
and cheese grits

*\$25 per person*

## Shredded Corned Beef and Sweet Potato Hash

Served with poached eggs  
and a spicy hollandaise sauce

*\$25 per person*

## Dungeness Crab Frittata

With asparagus and Roma tomatoes,  
served with chicken apple sausage  
and Yukon gold potatoes

*\$27 per person*

# Box Lunches

THE ENTIRE CONTENTS AND PACKAGING OF EVERY BOX LUNCH SERVED AT THE WASHINGTON STATE CONVENTION CENTER ARE COMPOSTABLE – NO WASTE IS SENT TO THE LANDFILL  
ALL BOX LUNCHES INCLUDE A CHOICE OF ONE SOFT DRINK OR BOTTLED WATER – PLEASE SELECT UP TO THREE VARIETIES FROM THE FOLLOWING

## Sandwiches and Wraps

Each of the following includes a side salad, fresh whole fruit and our signature house-made cookie  
*\$22 per person*

Albacore tuna salad

House-made, traditional chicken salad

Bacon and turkey club wrap

Honey-baked ham and Jarlsberg cheese

Smoked turkey and Havarti cheese

Roast beef and provolone cheese

### Vegetarian Selections

Field Roast tomato sandwich

Garbanzo bean salad sandwich

Grilled vegetable sandwich

## Salads

Each of the following includes a house-made roll, fresh whole fruit and our signature house-made cookie  
*\$22 per person*

### Pesto Roasted Salmon

Field greens, seasonal tomatoes, pine nuts with a white balsamic vinaigrette

### Roasted Chicken Campanelle

Campanelle pasta with asparagus, tomatoes, Cougar Gold cheese and a basil with a red wine vinaigrette dressing

### Grilled Chicken Caesar

Hearts of romaine lettuce, seasonal tomatoes, aged Parmesan cheese with a traditional Caesar dressing

### Traditional Caesar

Romaine hearts, seasonal tomatoes, aged Parmesan cheese with a traditional Caesar dressing

### Spicy Marinated and Grilled Chicken

Romaine and iceberg lettuce, cucumber, tomatoes, wakari sprouts with a soy dressing

## Specialty

Each of the following includes a side salad, fresh whole fruit and our chocolate-dipped cookie  
*\$25 per person*

### Pike Place Sandwich

Prosciutto, salami, Beecher's local artisan cheese, roasted pepper marmalade on rustic bread

### House-Smoked Washington Chicken Sandwich

With provolone slices, field greens, sweet apricot spread on a rustic bread

### Northwest Salmon Wrap

Smoked salmon lox, watercress, cucumbers and dill-cream cheese spread on a wheat tortilla

# Cold Lunches

ALL COLD LUNCHES INCLUDE A DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## Sandwiches and Wraps

With a choice of couscous, pasta salad or fruit salad

### Portobello Mushroom Wrap

A sun-dried tomato wrap filled with grilled portobello, sweet roasted peppers, field greens, Gouda cheese and a caramelized onion spread

*\$24 per person*

### Croissant Sandwiches

House-smoked Washington chicken salad with dried cranberries, onions and chervil aioli

Black Forest ham with Swiss cheese and a honey Dijon spread

Turkey BLT with sweet bacon, hot house tomato and a grain mustard spread

Grilled portobello mushroom, buffalo mozzarella, local tomatoes, arugula and a balsamic onion marmalade

*\$24 per person*

## Salads

Served with an assortment of house-made rolls and whipped butter

### Northwest Caesar

Choice of chicken or house-smoked salmon, romaine hearts, seasonal tomatoes, Parmesan crostini with traditional dressing

*\$24 per person*

### Washington Chicken

Grilled chicken, field greens, tomato and Beecher's® artisan cheese salad with basil pistou

*\$25 per person*

### Ginger-Soy Marinated Salmon

Black rice and pineapple salad, cashews with a cilantro dressing

*\$26 per person*

### Unconventional Cobb

Iceberg lettuce wedge, grilled chicken, free-range hard boiled egg, hot house tomato, Oregon bleu cheese, crispy bacon, avocado with ranch dressing

*\$26 per person*

### Grilled Pacific Salmon

Couscous salad, grilled cucumber, tomato, feta cheese with a mint-yogurt sauce

*\$27 per person*

### Washington Roasted Beef Tenderloin

With fingerling potato and green bean salad, shaved red onions with a grain mustard-cider vinaigrette

*\$30 per person*

# Lunch Entrées

ALL LUNCH ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF ROLLS FROM OUR BAKERY, A HOUSE DESSERT FROM OUR PASTRY KITCHEN,  
FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS - ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY  
ASK YOUR CATERING SPECIALIST FOR VEGETARIAN ENTRÉE RECOMMENDATIONS  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## Starters

### Pike Place Market

Mixed greens with tomatoes,  
goat cheese, toasted almonds with  
a roasted shallot vinaigrette

### Crisp Greens

Iceberg lettuce, tomato and  
cucumber salad with a  
lemon-thyme vinaigrette

### Northwest Caesar Salad

Romaine hearts, tomato,  
aged Parmesan cheese with  
a salmon Caesar dressing

### Organic Spinach Salad

Oranges, shaved manchego  
cheese, bronzed almonds with  
a honey-Dijon vinaigrette  
*An additional \$3 per person*

### Northwest Niçoise Salad

Butter lettuce, green beans,  
tomato, olive relish with a  
caper dressing  
*An additional \$3 per person*

### Caprese Salad

Mixed field greens, shredded  
mozzarella, vine-ripe tomatoes with  
a basil-balsamic dressing  
*An additional \$3 per person*

## From the Sea

### Smoked Salmon and Brie Tortellini

With dill cream sauce and  
oven-roasted tomatoes  
*\$30 per person*

### House-Smoked Salmon

Warm baby fennel, sweet onion and  
apple salad with  
Yukon gold mashed potatoes  
*\$33 per person*

### Seared Dungeness Crab Cakes

With fingerling potato and  
pasilla hash with a sweet roasted  
pepper sauce  
*\$34 per person*

### Oven-Roasted Pacific Halibut

Spinach potato gnocchi, seasonal  
vegetables with a sweet saffron sauce  
*\$35 per person*

## Entrées

## Poultry

### Soy Glazed Chicken

With black rice timbale, carrots with  
a pineapple cream sauce  
*\$30 per person*

### Washington Chicken Mole

*Our Chef's Signature Dish*  
Traditional mole sauce with chayote  
squash and Mexican rice  
*\$30 per person*

### Smoked Washington Chicken

Accompanied with garlic spinach,  
roasted baby yellow potatoes with  
a tomato relish  
*\$30 per person*

## Beef and Pork

### Roasted Natural Pork Tenderloin

Served with herbed baby yellow  
potatoes, seasonal vegetables  
with an apple demi sauce  
*\$33 per person*

### Grilled Flat Iron Steak

Finished with a fire wheat  
honey-horseradish glaze and  
served with Yukon gold wedge  
potatoes and a demi essence  
*\$35 per person*

### Tenderloin of Beef

With a Boursin cheese and  
red wine jus potato pastel  
*\$38 per person*

# Lunch Buffets

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS - ADD SOFT DRINKS FOR \$3.25 EACH, OR BOTTLED WATER FOR \$3.75 EACH  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## Chilled Buffets

### Local Sandwich Platter

*Choose Any Three*

Sandwich platters include yellow potato salad, sliced fresh fruit, a relish tray and house-made cookies

House-made chicken salad

Turkey and bacon club wrap

Smoked turkey and Havarti cheese

Roast beef and provolone

Italian grinder sub

Grilled portobello focaccia

*\$30 per person*

### Build Your Own Cobb Salad

Mixed romaine lettuce, field greens, grilled Washington chicken and house-smoked salmon, seasonal tomatoes, chopped eggs, crumbled sweet bacon, local bleu and Cheddar cheeses, toasted hazelnuts, dried cherries, buttermilk ranch dressing, apple cider vinaigrette, house-made luncheon rolls and house-made cookies

*\$28 per person*

### Taste of the Northwest

Roasted turkey, prosciutto, salami, Beecher's artisan and provolone cheeses, grain mustard, herbed aioli and sun-dried tomato pesto on organic and house-made focaccia breads

Pike Place pasta salad

Campanelle salad with roasted vegetables and a basil vinaigrette

Crisp green salad with baby iceberg lettuce, tomatoes, cucumbers and a lemon-thyme vinaigrette

House-made cookies

*\$32 per person*

### Italian Tasting Menu

Caesar salad with romaine hearts, tomatoes, aged Parmesan cheese, croutons and Caesar dressing

White bean salad with grilled radicchio, pancetta and red wine dressing

Antipasto platter of roasted mushrooms, artichokes, peppers, olives, mozzarella and grilled asparagus

Pan-seared salmon with warm fennel-apple salad

Roasted vegetable ravioli in a light tomato broth

Traditional bread sticks

Amaretto cheesecake and assorted tea cookies

*\$35 per person*

### Around the Pacific Rim

Thai cucumber salad

Fresh Vietnamese spring rolls and plum sauce

Chinese pork with spicy mustard

Red curry chicken

Green tofu curry

Steamed rice

Naan bread

Pineapple macaroon tarts

*\$36 per person*

## Hot Buffets

### Latino-America

Tortilla chips with tomatillo salsa and pico de gallo

Romaine lettuce, arugula, oranges, red onion and a cilantro-lime vinaigrette

Zocalo salad of jicama, cucumber and pineapple with fresh lime

Make your own Cuban torta with rustic bread, braised pork, refried beans, guacamole spread, caramelized onions and roasted garlic aioli

Chipotle grilled chicken with a pepper medley, cilantro aioli and frijoles charros

Spiced profiteroles and polvorones

*\$35 per person*

### Pacific Northwest

Grilled asparagus salad with seasonal tomatoes, toasted hazelnuts and dressed with lemon oil

Vegetarian Niçoise salad with butter lettuce, green beans, tomato-olive relish and a caper dressing

Oven-roasted Pacific halibut

Local spinach potato gnocchi with sweet saffron sauce

House-smoked chicken with spinach and thyme jus

Roasted baby yellow potatoes

Nanaimo bars and berry shortbreads

*\$38 per person*

# Dinner Appetizers, Soups & Salads

## Hot Appetizers

### Spinach and Butternut Cannelloni

Served with smoked tomato sauce  
and Romano cheese

*\$6 per person*

### Vegetable Samosa

Indian-style vegetable dumpling  
with spicy tomato chutney  
and cucumber relish

*\$6 per person*

### Roasted Vegetable and Manchego Cheese Tart

Sea salt roasted beets, shallots  
wild mushrooms and  
truffle butter sauce

*\$8 per person*

### Dungeness Crab Cake

With fennel slaw and tomato confit

*\$11 per person*

## Chilled Appetizers

### Vietnamese-Style Vegetarian Salad Roll

Sweet cucumber salad and  
lime-chili sauce

*\$7 per person*

### Seattle Crab Roll

With sweet rice, Dungeness crabmeat,  
avocado, wasabi roll, wakame salad  
and jalapeño soy sauce

*\$11 per person*

## Soups

### Roasted Butternut Squash

With spicy pepitas and  
crème fraîche

*\$5 per person*

### Roasted Corn Bisque

With red pepper purée

*\$5 per person*

### Walla Walla Sweet Onion

Garnished with chive cream

*\$5 per person*

### Yukon Gold Potato

With truffle essence

*\$5 per person*

## Salads

### House Classic Baby Iceberg

With hothouse tomato slices, served  
with garlic buttermilk dressing

### House Organic Baby Lettuce

With locally made Beecher's cheese  
and chervil dressing

*House salads are included in the entrée price*

### Baby Arugula

Baby arugula, two endive salad with  
cranberries, poached pears and  
local blue cheese, served with  
shallot vinaigrette

*\$5.75 per person*

### Gem Lettuce

Shaved manchego cheese, dried  
cherries and tomato vinaigrette

*\$5.75 per person*

### Washington Apple

Julienne Granny Smith apples, shaved  
fennel and spicy, toasted walnuts  
tossed in a cider vinaigrette

*\$5.75 per person*

### Boston Butter

With crusted goat cheese and candied  
walnuts and a grain mustard dressing

*\$6.25 per person*

### Poached Asparagus

Asparagus bundle with hothouse  
tomatoes in a minced shallot vinaigrette

*\$6.25 per person*

# Dinner Entrées

ALL DINNER ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY, A SIDE DISH,  
SEASONAL FRESH VEGETABLES, A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## Duet Plates

### Salmon and Chicken

House-smoked salmon with  
roasted Washington apples,  
herb-marinated grilled chicken  
with thyme jus,  
spinach couscous timbale  
and market vegetables  
*\$47 per person*

### Jumbo Prawns and Filet Mignon

Prawns tossed with garlic butter  
and served with filet mignon,  
onion marmalade,  
sautéed fingerling potatoes  
and market vegetables  
*\$52 per person*

### Crab Cake and Filet Mignon

Dungeness crab cake  
with tomato chutney,  
grilled filet mignon with  
a mushroom reduction,  
whipped potatoes and  
market vegetables  
*\$56 per person*

## Beef and Lamb

### Boneless Beef Short Ribs

Local microbrew braised  
with a vegetable mirepoix sauce,  
roasted garlic mashed potatoes  
and market vegetables  
*\$42 per person*

### Ancho Chile Flat Iron Steak

Herb marinated steak topped  
with manchego cheese,  
sautéed Yukon gold potatoes  
and roasted corn  
*\$45 per person*

### Natural New York Steak

Maître d' blue cheese butter,  
roasted russet potato wedges  
and grilled asparagus  
*\$47 per person*

### Rack of Lamb Persillé

Served with roasted eggplant sauce,  
mushroom risotto  
and sautéed spinach  
*\$50 per person*

### Grilled Natural Filet Mignon

With brandy peppercorn sauce,  
potatoes Anna and French green beans  
*\$55 per person*

## Poultry and Pork

### Grilled Herb Chicken

Marinated Skagit Valley chicken  
with thyme-infused jus,  
sautéed fingerling potatoes  
and market vegetables  
*\$35 per person*

### Washington-Raised Chicken

Stuffed with pine nuts,  
mushrooms and Parmesan,  
served with potato gnocchi  
and market vegetables  
*\$37 per person*

### Roasted Rack of Natural Pork

Cider creamy reduction,  
apple polenta  
and market vegetables  
*\$39 per person*

# Dinner Entrées

ALL DINNER ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY, A SIDE DISH,  
SEASONAL FRESH VEGETABLES, A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## From the Sea

### House-Smoked Alaskan Cod

Creamy shiitake mushroom sauce,  
wasabi mashed potatoes  
and lemon asparagus

*\$33 per person*

### House-Smoked Salmon

A delicately smoked salmon filet  
served with Washington apple chutney,  
sautéed fingerling potatoes  
and market vegetables

*\$36 per person*

### Roasted Salmon

With mushroom ragoût,  
roasted red pepper risotto  
and market vegetables

*\$36 per person*

### Seared Alaskan Halibut

Served with a basil tapenade,  
potato dumplings  
and market vegetables

*\$42 per person*

### Dungeness Crab Cakes

Accompanied with cilantro slaw,  
roasted pasilla and red onion salsa,  
sautéed Yukon gold potatoes  
and market vegetables

*\$44 per person*

## Vegetarian Selections

*Add a vegetarian selection at your entrée price*

### Portobello Mushroom Ravioli

With a tomato cream sauce  
and grilled asparagus

### Potato, Pea and Wild Mushroom Strudel

Served with tomato cream sauce  
and a balsamic reduction

### Roasted Garlic Ravioli

Served with Italian chicken sausage,  
oven-cured tomatoes and a  
shallot cream sauce

### Roasted Potato and Shallot Ravioli

Tossed with tomato basil sauce,  
oven-roasted tomatoes  
and grilled asparagus

### Roasted Vegetable Beggar's Purse

Roasted vegetables with  
black beans and fresh herbs  
in a puff pastry, served over couscous

### Vegan Tofu and Vegetable Ravioli

Served in a tomato saffron broth

# Dinner Buffets

ALL DINNER BUFFETS INCLUDE AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY,  
FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS - ADD SOFT DRINKS FOR \$3.25 EACH, OR BOTTLED WATER FOR \$3.75 EACH  
A \$160 LABOR FEE WILL APPLY TO FINAL GUARANTEES OF LESS THAN 25

## Mexican

Tortilla soup with shredded cotija cheese  
Tomatillo and chipolte pico salsa  
Watercress and gem lettuce salad with  
manchego cheese and cilantro-lime dressing  
Cucumber, jicama and orange salad with  
cayenne pepper and lime vinaigrette  
Chicken in mole sauce  
Roasted Alaskan cod with  
grilled corn and pasilla salsa  
Rice with peas and carrots  
Charro pinto beans  
Spiced apple cobbler  
Flour tortillas  
Spiced chocolate pan dulce  
Tres leches cake  
*\$46 per person*

## Pacific Rim

Wild greens, radishes and crispy noodles with  
toasted sesame dressing  
Cucumber and jicama salad with  
sweet rice vinegar dressing  
Vegetable spring rolls with chili sauce  
Ginger chicken with roasted pineapple,  
scallions and soy  
Seared salmon with black plum chutney  
Steamed jasmine rice  
Steamed beans with lemon ginger butter  
Passion fruit torte  
Coconut pockets  
*\$47 per person*

## Mediterranean

White bean, roasted pepper and pancetta salad  
with a red wine vinaigrette  
Romaine hearts with Parmesan, croutons  
and Caesar dressing  
Grilled vegetable antipasti with mushrooms  
asparagus, peppers and marinated artichokes  
Spinach and ricotta cheese lasagna  
Chicken Marsala  
Grilled salmon with tomato and artichoke tapenade  
Green beans with lemon butter  
Lemon cream and candied walnut torte  
Coffee coconut pound cake  
*\$48 per person*

## Northwest

Market greens, dried cherries and Beecher's cheese  
with a cranberry-citrus dressing  
Marinated mushroom and fennel salad  
Asparagus and roasted red pepper salad  
served with lemon olive oil  
Butternut squash and ricotta ravioli  
Garlic marinated grilled flat iron steak  
with caramelized onion sauce  
Seared salmon with roasted apples and cider sauce  
Sweet mashed potatoes  
Market vegetables  
Berry cheesecake  
Warm apple crisp  
*\$50 per person*

## Classic Barbecue

Potato salad  
Iceberg lettuce and tomato salad with  
blue cheese crumble and ranch dressing  
Smoked barbecue baby back ribs  
Grilled barbecue chicken  
Roasted garlic mashed potatoes  
Macaroni and cheese  
Green beans  
Steamed corn and sweet butter  
Boston cream cake  
Pecan tarts  
*\$54 per person*

# Desserts

All Dessert Items Created Especially for You by Our Executive Pastry Chef

## House Desserts

### Cakes

Boston Creme  
Chocolate Hazelnut  
Chocolate Fudge  
Coconut Cream  
German Chocolate  
Lemon Raspberry  
Spiced Carrot

### Cheesecakes

Amaretto  
Bittersweet Chocolate  
Lemon Lavender  
Mocha Kahlúa  
New York  
Northwest Berry

### Tarts

Blackberry Streusel  
Chocolate Praline  
Coconut Macaroon  
Key Lime  
Lemon Cream  
Lemon Meringue  
Pecan  
Pumpkin  
Strawberry Rhubarb

## Specialty Desserts

Lemon Cream and Walnut Poplova

Coconut Lamingtons

Northwest Berry Cobbler

Malted Chocolate Meringue

Seasonal Ice Creams and Sorbets

*An additional \$5.50 per person*

House-Made Cupcake Trees

*A baker's dozen (13) per tree, each tree \$50*

Ask your catering specialist for additional dessert options.  
From birthday cakes to cupcakes with your corporate logo, our creative  
in-house bakery can create special desserts for every occasion.

## Platters

Assorted House-Made  
Chocolate Truffles  
*\$40 per platter of 12*

Assorted House-Made  
Petits Fours  
*\$40 per platter of 12*

Assorted House-Made  
Tea Cookies  
*\$40 per platter of 12*

Chocolate-Dipped  
Strawberries  
*\$48 per platter of 12*

Chocolate-Dipped  
Coconut Macaroons  
*\$48 per platter of 12*

# Hot Hors d'Oeuvres

HORS D'OEUVRES ARE PRICED PER DOZEN WITH A MINIMUM OF FOUR DOZEN FOR EACH ITEM (EXCEPT AS NOTED)  
BUTLER SERVICE IS AVAILABLE AT AN ADDITIONAL COST OF \$160 PER BUTLER

## House-Made Hors d'Oeuvres

### Washington Favorites

Roasted Vegetable Tarts  
*\$42 per dozen*

Sesame-Crusted Chicken Strips  
with Ginger-Plum Sauce  
*\$42 per dozen*

Smoked Salmon Brie Turnovers  
*\$42 per dozen*

Walla Walla Onion and  
Gruyère Cheese Tarts  
*\$42 per dozen*

House-Smoked Salmon Kabobs  
*\$48 per dozen*

Crab and Cheddar  
Miniature Quiche  
*\$51 per dozen*

Dungeness Crab Cakes  
with Roasted Pasilla Aioli  
*\$51 per dozen*

Marinated and Grilled  
Lamb Chops  
*\$72 per dozen*

Oysters Rockefeller  
*Market price*

### Mini Burger Stations

*8 dozen minimum*

Grilled Lemon-Thyme Marinated  
Chicken Mini Burgers  
*\$45 per dozen*

Grilled Salmon Mini Burgers  
*\$48 per dozen*

American Kobe-Style  
Waygu Beef Mini Burgers  
*\$66 per dozen*

Grilled Dungeness Crabmeat  
Mini Burgers  
*\$66 per dozen*

### International

Traditional Spanakopita  
*\$36 per dozen*

Vegetarian Pot Stickers  
with Ginger-Chili Soy  
*\$36 per dozen*

Vegetarian Spring Rolls  
with Szechuan Sauce  
*\$36 per dozen*

Free-Range Chicken Satay  
with Spicy Hoisin Sauce  
*\$39 per dozen*

Spicy Chicken Spring Rolls  
with Sweet Chili Sauce  
*\$39 per dozen*

Chorizo and Manchengo  
Quesadillas with Chipotle-  
Tomatillo Salsa  
*\$45 per dozen*

Natural Beef Satay  
with Peanut Sauce  
*\$45 per dozen*

Vegetarian Samosa  
with Tamarind Sauce  
*\$45 per dozen*

Crab and Cotija Empanadas  
*\$48 per dozen*

Shrimp and Chorizo Skewers  
*\$57 per dozen*

# Chilled Hors d'Oeuvres

HORS D'OEUVRES ARE PRICED PER DOZEN WITH A MINIMUM OF FOUR DOZEN FOR EACH ITEM  
BUTLER SERVICE IS AVAILABLE AT AN ADDITIONAL COST OF \$160 PER BUTLER

## House-Made Hors d'Oeuvres

### Seafood

**House-Smoked Salmon  
on Pumpnickel Triangles**  
*\$39 per dozen*

**Dungeness Crab Salad**  
Served in a new potato shell  
*\$48 per dozen*

**Seared Ahi Tuna**  
With smoked chipotle sauce  
*\$48 per dozen*

**Seared Prawn  
on Sesame Cracker**  
With mango salsa  
*\$48 per dozen*

**Smoked Salmon  
and Apple Bundles**  
Chef's signature appetizer  
*\$48 per dozen*

**Spoons of Smoked Scallop**  
With fire-roasted pepper salad  
*\$48 per dozen*

**Assorted Sushi**  
*\$54 per dozen*

**Baby Oyster Shooter**  
Served with horseradish cocktail sauce  
*\$54 per dozen*

**Scallop Ceviche Shooter**  
With jalapeño and cilantro  
*\$57 per dozen*

**Smoked Salmon Cones**  
With crème fraîche and chives  
*\$57 per dozen*

### Poultry, Beef and Pork

**Asparagus and Prosciutto**  
With truffle oil  
*\$45 per dozen*

**Pepper-Crusted  
Beef Carpaccio Crostini**  
Garnished with shaved Parmesan  
*\$45 per dozen*

**Peking-Style Duck Tartlet**  
With a cranberry-cherry chutney  
*\$48 per dozen*

**Smoked Chicken**  
Served with a papaya and  
roasted pepper salsa in a phyllo shell  
*\$48 per dozen*

### Vegetarian

**Mini Peppers**  
Stuffed with blue cheese and garlic  
*\$36 per dozen*

**Tomato-Basil Bruschetta**  
*\$36 per dozen*

**Roasted Mushroom Caps**  
Filled with local goat cheese  
*\$36 per dozen*

**Vegetable Crudités Shooter**  
With buttermilk ranch dressing  
*\$36 per dozen*

**Asian Summer Rolls**  
Served with peanut sauce  
*\$45 per dozen*

# Receptions

## Action Stations

THERE IS A \$160 FEE PER CHEF, FOR A MINIMUM FOUR HOUR SHIFT - AN ADDITIONAL \$37.50 PER HOUR CHARGE IS APPLIED AFTER FOUR HOURS - WE SUGGEST A MINIMUM OF ONE CHEF PER 100 GUESTS

### Risotto

Arborio rice cooked to order, with sautéed crimini mushrooms, asparagus and aged Parmesan

*\$11 per person*

*Add smoked salmon: \$2 per person*

*Add Dungeness crabmeat: \$3 per person*

### Fish Tacos

Seasonal fresh fish, warm flour tortillas, tomatillo and mango salsas, cilantro-lime and roasted pasilla slaw and chipotle aioli

*\$12 per person, minimum 50 guests*

### Pasta

Choice of two:

Cavateppi with mushroom sauce and peas  
Roasted garlic and cheese ravioli Alfredo

Penne with chorizo and tomato cream sauce

Three-cheese tortellini with tomato-basil sauce

*\$14 per person, minimum 50 guests*

*Add mushrooms and asparagus: \$2.50 per person*

*Add prawns: \$7 per person*

### Dim Sum and Satay

An assortment of shrimp and pork dim sum presented in bamboo baskets, with soy sauce and cilantro-lime and jalapeño dipping sauce

Beef and chicken satay grilled to order, with peanut and Thai chili sauces

Asian slaw with sesame dressing

*\$15 per person*

### Mini Burgers

Choice of three:

Grilled American Kobe-style Waygu beef with sautéed mushrooms, onions, cheddar cheese, ketchup and mustard

Grilled chicken served with sautéed onions, barbecue sauce and cheddar cheese

Barbacoa shredded pork with barbecue sauce

Salmon accompanied with sliced tomatoes and smoked chipotle tartar sauce

*\$15 per person*

### Seattle-Style Tapas

Marinated and grilled calamari salad

Seared ahi, jicama and apple slaw with wasabi drizzle

Roasted pork tenderloin with chimichurri and chipotle sour cream

*\$16 per person*

### Assorted Maki Sushi

Made to order or pre-rolled  
Includes California, spicy tuna and Seattle rolls

Served with pickled ginger, wasabi and soy sauce

*\$21 per person*

### Milk Chocolate

### Bananas Foster

Caramelized bananas and milk chocolate ice cream

*\$15 per person, maximum 500 guests*

### Roasted Pineapple Sundae

Pineapple, buttermilk sherbet, almond florentine and caramel

*\$15 per person, maximum 500 guests*

*As this dessert is made to order, we recommend one chef for every 75 guests*

## Carving Stations

EACH STATION REQUIRES A CARVING CHEF  
ALL CARVING ITEMS ARE SERVED WITH SILVER DOLLAR ROLLS

### Natural Pork Loin

Roasted apple cream sauce

*\$325 each, serves 40*

### Pesto Roast Lamb Leg

Grain and Dijon mustards

*\$350 each, serves 25*

### Roast Turkey

Cranberry sauce

*\$350 each, serves 40*

### Maple-Glazed Ham

Grain and Dijon mustards

*\$375 each, serves 60*

### Roast Prime Rib

Thyme au jus

*\$375 each, serves 40*

### Natural Beef Tenderloin

Green peppercorn sauce

*\$500 each, serves 25*

### Pepper-Crusted

### Beef Sirloin

Mushroom and baby onion ragoût

*\$500 each, serves 40*

### Two Sides of

### House-Smoked Salmon

Cider reduction

*\$500 each, serves 40*

### Smoked Top Sirloin

Walla Walla onion marmalade

*\$600 each, serves 60*

### Baron of Beef

Creamy horseradish and Dijon

*\$700 each, serves 120*

# Receptions

## Displays

### Market Vegetable Crudités

Buttermilk ranch and  
garlic blue cheese dipping sauces  
*\$5.50 per person*

### Seasonal Sliced Fruit

*\$6 per person*

### Imported and Domestic Cheeses

With an assortment of crackers  
*\$6.50 per person*

### Marinated Grilled Vegetables

Seasonal assortment  
*\$6.50 per person*

### Locally Made Cheeses

Dried fruit, candied walnuts, organic crackers  
and natural honeycomb  
*\$8 per person*

### Northwest Bruschetta Station

Local tomato bruschetta, olive tapenade,  
white bean spread, cranberry and Walla Walla  
onion marmalade, accompanied with organic  
artisan crackers and crostini  
*\$9.25 per person*

### Italian Antipasti and

#### Local Salami

Prosciutto, copacola, dry salami, shaved Asiago,  
marinated olives, roasted portobello mushrooms,  
garlic and peppers served with crusty baguettes  
*\$11 per person*

### Locally Smoked Salmon

Capers, diced Bermuda onions,  
chopped egg, cream cheese  
and artisan crackers  
*\$13 per person*

### Seafood Cascade

This impressive display includes:  
Freshly shucked local oysters,  
a prawn and Dungeness crabmeat tower,  
candied smoked salmon and smoked scallops  
accompanied with cocktail, mignonette and  
brandy sauces and lemon wedges  
*Market price*

### Sweet Treats

Lemon meringue and coconut cream tarts,  
chocolate-dipped biscotti and shortbreads  
*\$10 per person*

### French Pastries

Chocolate roulades, profiteroles,  
hazelnut torte and palmiers  
*\$11 per person*

# Reception Beverages

## Top Shelf Bar

Bourbon  
Knob Creek

Gin  
Dry Fly

Rum  
10 Cane

Scotch  
Johnnie Walker Black

Tequila  
Herradura

Vodka  
Dry Fly

Whiskey  
Dry Fly

*\$9 - hosted, by the glass*  
*\$10 - no host, by the glass*

### About Dry Fly

The first craft distillery in Washington state since the days of prohibition, Dry Fly Distilling offers a premium, small batch production of vodka, gin and whiskey. Sustainable ingredients are incorporated into the products such as Washington soft white winter wheat, Washington malted barley, pure Spokane water and regional botanicals.

## Premium Bar

Bourbon  
Maker's Mark

Gin  
Bombay Sapphire

Rum  
Captain Morgan

Scotch  
Chivas Regal

Tequila  
Patrón Silver

Vodka  
Belvedere

Whiskey  
Crown Royal

Wines by the Glass - Red  
Syrah  
Gordon Brothers

Wines by the Glass - White  
Sauvignon Blanc  
Chateau Ste Michelle

*\$8 - hosted, by the glass*  
*\$9 - no host, by the glass*

## House Bar

Bourbon  
Jack Daniel's

Gin  
Tanqueray

Rum  
Bacardi

Scotch  
Dewar's

Tequila  
José Cuervo Especial

Vodka  
Absolut

Whiskey  
Seagram's 7

Wines by the Glass - Red  
Merlot  
Terra Blanca

Wines by the Glass - White  
Sauvignon Blanc  
Terra Blanca

*\$7 - hosted, by the glass*  
*\$8 - no host, by the glass*

## Cordials/Liqueurs

Baileys Irish Cream

Cointreau

Courvoisier

DeKuyper Flavors

Disaronno Amaretto

Drambuie

Frangelico

Grand Marnier

Kahlúa

*\$8 - hosted, by the glass*  
*\$9 - no host, by the glass*

## Bottled Beer

Domestic and Non-Alcoholic

Budweiser

Miller Lite

O'Doul's Non-Alcoholic

*\$6.00 - hosted, by the bottle*

*\$6.50 - no host, by the bottle*

Washington Microbrews

Fish Tale Organic

Blond Seasonal Ale

Leavenworth Biers

Boulder Bend Dunkelweizen

Leavenworth Biers

Whistling Pig Hefeweizen

The Pike Brewing Company

Pike Pale Ale

Redhook Ale Brewery  
ESB

*\$6.50 - host, by the bottle*  
*\$7.50 - no host, by the bottle*

### Imported

Corona Extra  
Heineken

*\$6.50 - hosted, by the bottle*  
*\$7.50 - no host, by the bottle*

## Beverage Packages

### Margarita Bar

Traditional margaritas served with house-made salsa, guacamole and tri-color tortilla chips

*\$25 per person - priced per hour with a two-hour minimum*

### Martini Bar

Gin or vodka martinis with an olive or twist, served with bruschetta, tapenade, Samish Bay goat cheese and crostini

*\$25 per person - priced per hour with a two-hour minimum*

### Mojito Bar

House-made mojitos accompanied with coconut prawns and apricot chutney

*\$30 per person - priced per hour with a two-hour minimum*

# Wines

## About Washington Wines

Washington state is a premium wine producing region, and although a relatively young wine industry, it is now the nation's second largest wine producer and is ranked among the world's top wine regions. Washington wines are found in all 50 states and in more than 40 countries.

Winemakers from all over the world have chosen to establish themselves in Washington, where they can create wines reflecting this region's unique characteristics. Their hand-crafted wines are receiving wide acclaim from critics regionally, nationally and internationally for their consistently high quality. Many of them have received scores of 90 and above from the major wine media. Overall this is a higher percentage than other leading wine regions.

With over 40,000 acres planted, the state has ideal geography and conditions for growing premium vinifera wine grapes. Primarily grown on their own root stocks, the vines produce grapes of consistent quality, resulting in strong vintages year after year. While its focus is on Chardonnay, Riesling, Merlot, Cabernet Sauvignon and Syrah, the region also produces a wide range of other spectacular whites and reds. Washington produces more than 30 wine grape varieties - a ratio of 52 percent white to 48 percent red.

As consumers discover the quality of Washington wines, demand continues to grow nationally and internationally. New acreage and wine varietals are being planted and new wineries are opening at a remarkable pace.

## Our Wine List

The Washington State Convention Center's wine list proudly showcases the quality and diversity of our state's wine industry. Organized by the state's 11 American Viticulture Areas (AVA), this list provide a tour of these wine growing regions. We have provided a brief background of each AVA and how the difference in climate and soil plays a role in the production of Washington wine.

Should you have any questions regarding the pairing of specific selections for your event or if you would like to request a specific wine that does not appear on this list, please don't hesitate to ask your Catering Sales Manager. Cheers!

## Wine Experiences

### Wine Bar

Three selections of Washington wines, paired with a selection of domestic and imported cheeses, served with baguettes.

*\$18 per person - priced per hour  
with a two-hour minimum*

### Wine Tastings

Ask your Catering Consultant about a customized Washington wine tasting for your event.

### Food and Wine Pairings

Your guests can compare and contrast a variety of outstanding Washington wines paired especially by our Executive Chef.

Please ask your Catering Consultant for details.

# Wines

## Columbia Gorge

The Columbia Gorge wine region is defined by the Columbia River Gorge, a narrow passage that marks the dramatic transition from eastern desert to cool climate as the Columbia River cuts through the Cascades on its way to the Pacific Ocean. Within the compact area of the Columbia Gorge lays an extraordinary combination of climate, soil and geology creating conditions perfect for growing premium grapes of almost every variety.

### Columbia Gorge Whites

Sauvignon Blanc – Maryhill – \$30

Chardonnay – Tranche – \$42

## Columbia Valley

The Columbia Valley is Washington's largest viticultural region, covering almost 11 million acres, representing a full third of the state's land mass. The Columbia Valley contains the American Viticultural Regions of Red Mountain, Yakima and Walla Walla Valleys, Wahluke Slope, Rattlesnake Hills, Horse Heaven Hills and Snipes Mountain within its borders. 6,693 vineyard acres of wine grapes are planted and approximately 100 wineries are encompassed within its borders. Merlot is the most widely planted varietal, followed by Cabernet Sauvignon and Chardonnay. Riesling and Syrah are also grown in significant quantities.

### Columbia Valley Ice Wine

Chenin Blanc – Chateau Ste. Michelle – \$97

### Columbia Valley Sparkling

Brut – Domaine Ste. Michelle – \$34

## Columbia Valley Reds

Merlot – Randall Harris – \$30

Indian Wells Merlot – Chateau Ste. Michelle – \$35

Boom Boom! Syrah – Charles Smith – \$38

Austral Red Blend – Chateau Ste. Michelle – \$38

Tempestade Red Blend  
Chateau Ste. Michelle – \$38

Vortex Red Blend – Townshend – \$38

Syrah – Gordon Brothers – \$51

Cabernet Sauvignon – Novelty Hill – \$53

Cabernet Sauvignon – NxNW – \$53

Ethos Reserve Cabernet Sauvignon  
Chateau Ste. Michelle – \$84

## Columbia Valley Whites

Cold Creek Chardonnay  
Chateau Ste. Michelle – \$34

Marier Sauvignon Blanc  
Chateau Ste. Michelle – \$38

Oriana White Blend – Brian Carter – \$63

Ethos Reserve Chardonnay  
Chateau Ste. Michelle – \$69

# Wines

## Horse Heaven Hills

Growers have been raising grapes in Horse Heaven Hills since 1972. Located in Southeast Washington, this appellation represents 26 percent of Washington's total grape production. Primary varieties include Cabernet Sauvignon, Merlot, Chardonnay, Riesling and Syrah. Horse Heaven Hills is the proud source of the first, second and third '100 point' wines in the state.

### Horse Heaven Hills Reds

Cabernet Sauvignon – Six Prong – *\$32*  
Canoe Ridge Estate Cabernet Sauvignon  
Chateau Ste. Michelle – *\$57*

### Horse Heaven Hills Whites

Chardonnay – Six Prong – *\$32*  
Shepherd's Mark – Alexandria Nicole – *\$42*

## Puget Sound

Established in 1995, there are approximately 45 wineries located within the Puget Sound region. The core area of this appellation has a growing season that is drier and sunnier than many classic wine grape growing regions in Europe.

### Puget Sound Red

Sangiovese – Whidbey Island – *\$40*

### Puget Sound White

Wave Crest White – Lopez Island – *\$48*

## Red Mountain

Established in 2001, Red Mountain appellation is located on the eastern edge of the Yakima Valley and has over 700 vineyard acres currently planted. More than 15 wineries are located in the region, with many additional Washington wineries sourcing grapes from Red Mountain's premiere growers. Primary grape varieties planted include Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Sangiovese, Malbec and Petit Verdot.

### Red Mountain Reds

Merlot – Terra Blanca – *\$29*  
Cabernet Sauvignon – Terra Blanca – *\$30*  
Red Blend – Col Solare – *\$84*

### Red Mountain Whites

Sauvignon Blanc – Terra Blanca – *\$29*  
Chardonnay – Terra Blanca – *\$30*  
White Meritage – Tagaris – *\$33*  
Chaleur Estate Blanc – DeLille – *\$78*

## Walla Walla Valley

Italian immigrants began growing grapes in the Walla Walla Valley in the 1850s. This appellation now includes nearly 100 wineries and more than 1,600 acres of vineyards that are planted with a wide range of varieties. Cabernet Sauvignon is the leading varietal, while Merlot, Chardonnay and Syrah are prevalent. Gewurtztraminer, Cabernet Franc, Sangiovese, Grenache, Malbec, Petit Verdot, Tempranillo, Pinot Gris, Riesling, Sauvignon Blanc, Semillion and Viognier are also grown.

### Walla Walla Valley Reds

Melange Noir – Waterbrook – *\$32*  
Three Legged Red – Dunham – *\$40*  
Reserve Cabernet Sauvignon  
Waterbrook – *\$45*  
Merlot – Northstar – *\$68*  
Reserve Cabernet Sauvignon  
Cougar Crest – *\$74*

### Walla Walla Valley Whites

Chardonnay – Waterbrook – *\$32*  
Melange Blanc – Waterbrook – *\$32*  
Estate Sauvignon Blanc  
Woodward Canyon – *\$45*

# Wines

## Yakima Valley

The Yakima Valley was Washington's first federally recognized appellation and includes more than 60 wineries. It contains 12,000 vineyard acres, representing over one third of the state's vineyards. The most widely planted grape is Chardonnay, followed by Merlot and Cabernet Sauvignon. Riesling and Syrah also represent significant acreage.

### Yakima Valley Red

Merlot – Apex – *\$60*

### Yakima Valley Whites

Riesling – Apex – *\$36*

Semillon – Chinook – *\$38*

## Other Washington Appellations

Lake Chelan, Rattlesnake Hills, Snipes Mountain and Wahluke Slope are all recent additions to the Washington state wine regions. All were established between 2006 and 2009, and are located in eastern Washington.

### Lake Chelan White

Viognier – Vin du Lac – Vie! – *\$54*

### Rattlesnake Hills Red

Cabernet Sauvignon – Silver Lake – *\$36*

### Snipes Mountain Red

Malbec – Upland Estates – *\$45*

### Wahluke Slope Red

Cabernet Franc – Three Rivers – *\$110*

### Wahluke Slope White

Riesling – Fox Estate – *\$32*

## Other Northwest Wines

While our primary focus is on appellations and wines from Washington state, the neighboring states of Idaho and Oregon also provide high quality wines. Coeur d'Alene Cellars, located in northern Idaho is a small, family-owned winery that vint Washington grapes. To the south, Oregon is well known for its Pinot Noir varietals. Other varietals come from the Willamette Valley.

### Idaho Red

Syrah – Coeur d'Alene – *\$53*

### Idaho Whites

Chardonnay – Coeur d'Alene – *\$42*

Viognier – Coeur d'Alene – *\$42*

### Oregon Reds

Pinot Noir – Willamette Valley – *\$51*

Signature Pinot Noir – King Estate – *\$57*

Domaine Pinot Noir – King Estate – *\$126*

### Oregon Whites

Signature Pinot Gris – King Estate – *\$30*

Evolution White Blend – Sokol Blosser – *\$34*

Pinot Gris – Adelsheim – *\$38*

Pinot Gris – Terrapin Cellars – *\$39*

# Catering Information & Policies

## Exclusive Caterer

The Washington State Convention Center is committed to providing the highest quality food and beverage services for our guests. All food and beverage is to be arranged through our Catering Department. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without prior written consent of the Food Services General Manager or Director of Catering Sales.

## Food and Beverage Specifications

Our menu package features our most popular selections, highlighting items produced in-house with the freshest local ingredients. We believe our menu provides a large and flexible variety of options to meet your needs. In order to ensure the proper planning of your event, menu selections are due a minimum of 45 days in advance, with preliminary attendance estimates. Special events that require attention to complex or unusual arrangements may require additional planning time.

Your professional Catering Sales Manager also welcomes the opportunity to present a customized menu. During the special menu planning and pricing evaluation, consideration is given to the expected attendance. Should the guarantee fall significantly above or below the initial attendance estimate, the proposed menu and pricing may be subject to change.

## Confirmation of Orders

The Catering Services Agreement (contract) outlines the specific agreement between the client and the Convention Center Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 60 days in advance of the first scheduled service.

Your Catering Sales Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function. These event orders will form part of your contract and are to be confirmed, signed and returned 21 days in advance of the first scheduled service.

## Guaranteed Attendance

Final event guarantees are due in writing by 12:00 p.m. (Pacific time) of the assigned day per the following schedule. Multi-day event guarantees are due for the duration of the event based on the date of the first scheduled service.

<b>Estimated Attendance (per event)</b>	<b>Number of Business Days* in Advance</b>
Up to 500	Three days
501 to 2,500	Five days
Over 2,500	Seven days

\*excludes holidays and weekends

Final guarantee cannot exceed the capacity of the event space nor be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25 percent from the initial estimated attendance, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

## Special Meals

Most special meal requests can be accommodated with advance notice. Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, vegan, kosher, halal and other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

## Overage

For plated meals, we are prepared to serve up to 5 percent above the guaranteed attendance (up to 40 meals). A portion of the 5 percent overage prepared can be vegetarian meals to accommodate on-site requests. Any meals, including vegetarian, served above the guarantee will be invoiced at menu pricing upon consumption.

For buffet meals, the number of meals served above the guarantee will be calculated on a plate count or an alternate, mutually agreed upon method. Meals served above the guarantee may be subject to a 10 percent per person surcharge.

### **Alcohol Services**

The Convention Center's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Washington State Liquor Control Board regulations. In compliance with Washington state law, all beer, wine, and liquor is supplied by the Convention Center's catering contractor. No alcoholic beverages may be removed from the Convention Center. Customer must comply with all applicable local and state liquor laws.

### **Menu Prices**

Menu prices and catering policies are subject to change without notice.

### **Administrative Charge and Sales Tax**

All food and beverage services are subject to current sales tax and an 18 percent taxable administrative charge. Charges and taxes are subject to change without notice.

Qualified non-profit 501(c)(3) organizations requesting sales tax exemption status must apply with the Washington State Department of Revenue for a reseller permit 60 days prior to the event ([www.dor.wa.gov](http://www.dor.wa.gov)). Tax exempt status is approved by the Washington State Department of Revenue.

### **Sales Minimums and Labor Fees**

Functions of less than 25 guests will be subject to a \$160 labor fee.

At chef stations, there is an additional charge of \$160 for each chef. Butler service is available at an additional cost of \$160 per butler.

Final bar sales must average a minimum of \$500 per bar. If sales fall below this amount, the difference between actual sales and the minimum will be applied. Bar services of more than four hours will be subject to an additional sales minimum of \$160 per hour per bar.

Minimum order quantities, as applicable, are noted within the menu.

### **Payment Policy**

We require full payment (100 percent) of total estimated charges 60 days in advance of the first scheduled service with the return of the signed contract. For events with total estimated charges in excess of \$25,000, a 75 percent advance deposit may be arranged upon approved credit. A credit application is due 90 days in advance of the event. Significant increases in food and beverage charges above the initial deposit estimate may result in an additional amount due in advance of the event.

All remaining charges, including additional charges incurred on-site, are due within 30 days of the last event day. If payment is not received within the time specified, a late charge of 1.5 percent per month will be added to the balance.

We accept company checks and wire fund transfers as payment for products and services. We also accept American Express, MasterCard or Visa for payments of up to \$100,000 total per event.

### **Cancellations**

Cancellation of the catering for the event or any individual function must be sent in writing to your Catering Sales Manager. Any cancellation received less than 60 days prior to the first scheduled function will result in a fee equal to 25 percent of the estimated food and beverage charges. Cancellations received less than 30 days in advance of the first scheduled event will result in a fee of 50 percent of the estimated food and beverage charges. Any cancellation received after the final guarantee is due will result in a fee equal to 100 percent of the charges on the affected function orders.

### **Timetable for Successful Events**

- |             |                                                                                                |
|-------------|------------------------------------------------------------------------------------------------|
| 90 days:    | Request for credit due for events over \$25,000 in total estimated charges.                    |
| 60 days:    | Signed catering service agreement and initial deposit due.                                     |
| 45 days:    | Food and beverage specifications, estimated attendance and menu selections due.                |
| 21 days:    | Event orders confirmed, signed and returned. Special meal requests and additional deposit due. |
| > 1 week:   | Final guarantees are due per the schedule on page 22.                                          |
| Post-event: | Final payment due within 30 days.                                                              |

# Catering Service Standards

## China Service

China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client. Coffee services are offered on china and disposable wares so guests have the option to travel with their beverage. Within the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibitor booth services are served with disposable wares. China service may be requested from your Catering Sales Manager for an additional fee.

## Service Times

Meal services are based on the following time guidelines:

Seated breakfast or lunch:	2 hours
Seated dinner:	3 hours
Buffet breakfast or lunch:	1.5 hours
Buffet dinner:	2 hours
Continental breakfast:	1.5 hours
Coffee service:	1.5 hours
Meeting breaks:	45 minutes
Receptions:	1.5 hours

Extended service times or delay in service start may result in additional labor charges. Services that require "continuous" or "all-day" service will incur a labor charge for the service hours. Seated or buffet meals require two hours set-up time in advance of the function. Reduced or early set-up time may be assessed additional labor fees.

## Table Standards

Seated meal services are planned for tables of ten guests with a ratio of one server per 30 guests. Buffet meals are planned for one double-sided buffet per 200 guests with a ratio of one server per 50 guests. Receptions will vary based on number of guests and variety of items, but generally the ratio is one server per 75 guests. A labor charge will be assessed for service that requires tables of less than ten and butler-passed receptions.

## Tabletop Service

Tables for seated meal functions are provided with a mid-length linen. An assortment of house napkin colors is also provided for seated meals. Tables for buffet meals, beverage service or receptions include linen and skirts.

We can also provide complimentary votive candles and bud vases for dinner or reception events. Your Convention Center Event Manager must approve the use of any other candle. Please consult with your Catering Sales Manager for upgraded linen and floral options.

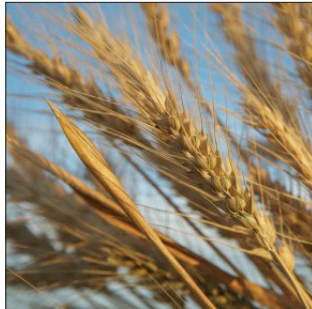
## Bar Services

Standard host bar ratio is one bar per 100 guests. Non-hosted bar ratio is one bar per 125 guests. The number of bars will be determined on final guarantee and event flow. If the number of bars requested exceeds our standard ratio, additional labor fees may be assessed.

## Beverage Services

Complimentary bottled water is provided for all head tables and podiums. Meeting rooms have access to complimentary water service in each room. These services are provided through your Convention Center Event Manager and include one refresh per day.

We proudly serve Coca-Cola products. Soft drinks and bottled water can be purchased on consumption, with a minimum order of 25 items. Coffee service is based on a 1.5 hour service time before replenishment. A minimum of 45 minutes is required to replenish beverage services. Please consult with your Catering Sales Manager for appropriate beverage quantities to service your group for the requested time period and attendance.



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