



*Washington State Convention Center  
Catering & Banquet Services*



# Snacks and Beverages

## Snack Items

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

### Sweet

**Mighty-O® Mini Donuts**  
Fresh, organic and vegan  
*\$24 per dozen - Six dozen minimum*

**Raisins**  
*\$30 per dozen packages*

**Oreo® Cookies**  
*\$30 per dozen packages*

**Nutter Butter® Cookies**  
*\$30 per dozen packages*

**Pudding Cups**  
*\$30 per dozen*

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

**Rice Krispies Treats®**  
*\$42 per dozen packages*

**Hershey's®**  
Miniature chocolate bars  
*\$30 per pound*

### Savory

**CornNuts®**  
*\$33 per dozen packages*

**Cheez-It® Crackers**  
*\$33 per dozen packages*

**Granola Bars**  
*\$33 per dozen packages*

**Peanuts**  
*\$39 per dozen packages*

**Chex Mix®**  
*\$39 per dozen packages*

**Cracker Jacks®**  
*\$39 per dozen packages*

**Smart® Gourmet Popcorn**  
*\$39 per dozen packages*

**Tim's Cascade®  
Potato Chips**  
*\$39 per dozen packages*

**Pretzels**  
*\$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*

**Fresh Whole Fruit**  
*\$42 per dozen*

**Fresh Carrot or  
Celery Packs**  
*\$42 per dozen servings*

**Low Carb Bars**  
*\$48 per dozen*

**Individual Fruit Yogurts**  
*\$42 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*

## Beverages

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

### Hot

**Tully's® Organic Coffee**  
Regular and decaffeinated  
*\$52 per gallon*

**Numi® Organic Teas**  
Selection of spiced, herbal and  
organic black teas  
with honey and lemon  
*\$52 per gallon*

**Hot Chocolate**  
House-made, served with  
mini marshmallows  
*\$55 per gallon*

**Spiced Washington  
Apple Cider**  
House-made, served warm with  
cinnamon sticks, mace, juniper,  
nutmeg and cloves  
*\$52 per gallon*

### Chilled

**Organic Iced Tea**  
With lemon wedges  
*\$52 per gallon*

**Lemonade**  
*\$40 per gallon*

**Fruit Punch**  
*\$40 per gallon*

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

**Sparkling Waters**  
Assorted flavors  
*\$3.25 each*

**Assorted Soft Drinks**  
Coca-Cola® products  
*\$3.25 each*

**Earth-Friendly  
Bottled Water**  
Our private labeled water in  
100% compostable packaging  
*\$3.75 each*

**Milk and Chocolate Milk**  
*\$3.25 per half pint*

# Meeting Breaks

## Fresh from Our Bakery

### Breakfast Selections

Bagel Assortment  
With cream cheese

Sliced Breakfast Breads

Cinnamon Buns

Sliced Coffee Cake

Mini Croissants

Danish Pastries

Assorted House-Made Muffins

Assorted Berry Scones  
*\$40 per dozen*

### Afternoon Selections

Chocolate Cherry Brownies

Coffee Cream Brownies

Walnut Praliné Brownies

Assorted Freshly Baked Cookies

Shortbread Cookies

Lemon Bars

Spiced Apple Bars

Coconut Macaroon Bars

Chocolate-Dipped Biscotti  
*\$40 per dozen*

## Refreshment Packages

### South of the Border

Tri-colored tortilla chips,  
fresh salsa and guacamole,  
mini key lime tarts,  
assorted sparkling waters  
and soft drinks  
*\$12 per person*

### Fruit and Cheese

Imported and domestic aged,  
soft and semi-soft cheeses  
served with assorted  
crackers and lavosh, with  
seasonal fresh fruits and  
berries, apricot and raspberry  
shortbreads, assorted flavored  
sparkling waters or sparkling  
apple cider  
*\$14 per person*

### Fruit Smoothies

Assorted individually bottled  
smoothie flavors, energy and  
granola bars, whole fruit and  
bottled water  
*\$12 per person*

### Lemon Break

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

### Energy Bar

Sliced seasonal fresh fruit,  
vegetable crudités with low-  
calorie ranch dip, made in  
Washington yogurt, energy  
bars, Red Bull® and  
Vitamin Water®  
*\$14 per person*

### Grab and Go

Select any four choices  
from our Sweet, Savory  
and Healthful categories  
with an assortment of  
soft drinks and bottled water  
*\$12 per person*

### Heat Wave

Assorted premium ice  
cream bars, iced tea  
with lemon wedges and  
bottled water  
*\$11 per person*

### The Triathlon

Honey nut toasted granola,  
assorted fruit yogurt, banana  
chips, Washington apples  
and bottled water  
*\$13 per person*

### Washington Apple Break

Apple galette, apple turnovers,  
caramel apple cheesecake and  
apple and ginger cider  
*\$14 per person*

# Breakfast Buffets

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

## **Elliott Bay Continental**

Breakfast breads, assorted muffins and mini croissants from our bakery

*\$18 per person*

## **Puget Sound Continental**

Locally produced yogurt with organic granola, honey, coconut and Northwest berries accompanied by breakfast breads, assorted muffins and mini croissants from our bakery

*\$20 per person*

## **Olympic Buffet**

Roasted vegetable quiche, rolled Washington apple pancakes with warm maple syrup, sun-dried tomato sausage, new potatoes with fine herbs and assorted breakfast breads from our bakery

*\$25 per person*

## **Rainier Buffet**

Locally produced yogurt with organic granola, assorted cold cereals with milk, fluffy scrambled eggs with scallions and Tillamook® cheddar cheese, peppered bacon strips, russet potatoes with herbs and assorted breakfast breads from our bakery

*\$27 per person*

## **Seattle's Start**

Assorted bagels, house-smoked salmon accompanied with chopped egg, capers, red onions and cream cheese, breakfast bread assortment, fluffy scrambled eggs with scallions and Tillamook® cheddar cheese, and Yukon gold potatoes with herbs

*\$29 per person*

## **Cascade Buffet**

Free range fluffy scrambled eggs, chicken sausage, house-made French toast casserole, Yukon gold potatoes sautéed with sweet onions, accompanied with savory and sweet pastries from our bakery

*\$28 per person*

## **Pike Street Buffet**

Chilaquiles egg scramble with Cotija cheese, petite grilled flat iron steak, chorizo sausage, house-made potato hash, locally produced yogurt and an assortment of pastries from our bakery

*\$32 per person*

# à La Carte Breakfast Enhancers

PERSONALIZE YOUR BREAKFAST BUFFET WITH ONE OR MORE OF THE FOLLOWING SPECIALITY ITEMS

## Assorted Cold Cereals

With 2% and skim milk  
*\$4 per person*

## Traditional French Toast

Thick cut French toast with warm maple syrup and cinnamon whipped cream  
*\$7.75 per person*

## Croissant Sandwiches

Two dozen minimum each selection with your choice of:

Shaved honey smoked ham with scrambled eggs and Tillamook® cheddar cheese

Canadian bacon, eggs and cheese

Patty sausage, eggs and cheese

Eggs and cheese  
*\$6.50 per person*

## Breakfast Wraps

Two dozen minimum each selection with your choice of:

Fluffy scrambled eggs and spicy Jack cheese rolled in a tomato tortilla

Chorizo and eggs

Bacon and eggs

Ham and eggs  
*\$6.50 per person*

## Omelet Station

*Minimum 25 guests*

Garden fresh accompaniments include red and green bell peppers, diced onions, sliced mushrooms, diced tomatoes, crumbled bacon, honey-smoked ham, Tillamook® cheddar cheese, and pico de gallo salsa

*\$10 per person*

add bay shrimp

*\$11 per person*

add house-smoked salmon

*\$12 per person*

add Dungeness crabmeat

*\$13 per person*

## WSSC Toaster Station

Whole wheat and white toast, English muffins, locally made assorted bagels, served with butter, honey, preserves, peanut butter, and herb and strawberry cream cheeses

*\$11 per person*

add house-smoked salmon, chopped egg, capers and red onions

*\$19 per person*

## Oatmeal Station

Warm oatmeal served with brown sugar, raisins and your choice of milk

*\$5.50 per person*

## House-Made Quiche

Choice of roasted vegetable quiche or quiche Lorraine  
*\$6 per person*

## Free Range Scrambled Eggs

With organic Jack cheese and tomatoes  
*\$5.50 per person*

## Traditional Eggs Benedict

Poached egg on toasted English muffin, Canadian bacon and topped with lemon hollandaise sauce  
*\$11 per person*

## Northwest Eggs Benedict

For a distinctly Northwest flavor choose Dungeness crabmeat or house-smoked salmon instead of Canadian bacon  
*\$14 per person*

## Chilaquiles Egg Scramble

Scrambled eggs with crispy tortilla strips, tomatoes and Cotija cheese  
*\$6.50 per person*

## Cheese Blintzes

Served with Northwest berry compote  
*\$6 per person*

## Apple-Filled Pancakes

With warm maple syrup  
*\$6 per person*

# 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 OR CRANBERRY), FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS

## Breakfast Frittata

### *Our Chef's Signature Dish*

An asparagus and Roma tomato frittata served with chicken and herb sausage and spicy fingerling potatoes

*\$22 per person*

## Scramble

Chilaquiles egg scramble topped with Cotija cheese served with chorizo sausage and spicy diced potatoes

*\$21 per person*

## Quiche

Spinach, Swiss and asparagus quiche topped with an oven-roasted tomato and served with sun-dried tomato sausage link and red potatoes

*\$22 per person*

## Simply Breakfast

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

*\$21 per person*

## Traditional Eggs Benedict

Canadian bacon and poached eggs served on toasted English muffins, with lemon hollandaise sauce and new potatoes with fine herbs

*\$24 per person*

## Northwest Eggs Benedict

For a distinctly Northwest flavor choose Dungeness crabmeat or house-smoked salmon served on a toasted English muffin with poached egg, lemon hollandaise sauce and sautéed fingerling potatoes

*\$26 per person*

## Traditional French Toast

Thick cut French toast with warm maple syrup served with apple-flavored chicken sausage and breakfast potatoes with fine herbs

*\$21 per person*

## Washington Apple Pancakes

Rolled Washington apple pancakes with cinnamon, powdered sugar, and warm maple syrup, served with sausage links and breakfast potatoes with fine herbs

*\$21 per person*

## Steak and Eggs

Natural Angus petite New York steak, organic scrambled eggs with pepper Jack cheese and potato hash

*\$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 FROM THE FOLLOWING

## Boxed Sandwiches

Each includes one of the following sandwiches, a side salad, fresh whole fruit and a house-made chocolate raisin chip cookie

*\$21 per person*

Albacore Tuna Salad

Tarragon Chicken Salad

Club Wrap

Honey-Baked Ham and Jarlsberg

Italian Hoagie

Roast Beef and Provolone

Smoked Turkey and Tillamook® Cheddar

Grilled Seasonal Vegetarian Sandwich

## Boxed Salads

Each includes one of the following salads, a house-made breadstick, fresh whole fruit and a house-made brownie

*\$21 per person*

### Ginger Marinated Chicken

Served with Asian slaw, bean sprouts, broccoli florets and sesame vinaigrette

### Traditional Caesar

Romaine lettuce, aged Parmesan cheese and traditional Caesar dressing

### Chicken Caesar

Grilled chicken on a bed of romaine lettuce, aged Parmesan cheese and traditional Caesar dressing

### Northwest Salmon Caesar

Romaine leaves with pan-seared salmon and our signature smoked salmon Caesar dressing

### House Cobb

Spring mix with chicken, egg, bleu cheese crumbles, tomatoes and a creamy ranch dressing

### Mediterranean Pasta with Chicken

Ziti pasta with kalamata olives, Roma tomatoes, feta cheese and a balsamic vinaigrette

## Specialty Boxes

### Roast Beef Sandwich

Shaved beef with Tillamook® cheddar cheese, red onion marmalade, Roma tomatoes and arugula on a rosemary bread, and served with a grilled vegetable salad, fresh whole fruit, and a macaroon bar

*\$25 per person*

### Italian Chicken

Chicken breast marinated in Italian herbs and grilled, accompanied with provolone cheese, tomato and arugula with basil-mayonnaise spread on artisan bread and served with antipasto mix (olives, artichokes and mushrooms), fresh whole fruit, and an amaretto almond cookie

*\$25 per person*

### Vegetable Delight

Roasted portobello mushroom, fresh mozzarella, basil and Roma tomatoes served on organic focaccia bread and accompanied by tabbouleh salad, fresh whole fruit and an oatmeal raisin cookie

*\$25 per person*

# Cold Lunches

ALL COLD LUNCHES INCLUDE A HOUSE DESSERT FROM OUR PASTRY KITCHEN,  
FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

## Sandwiches

### Garden Spinach Wrap

Spinach tortilla filled with roasted vegetables and pesto cream cheese served with roasted red pepper mini penne pasta salad  
*\$24 per person*

### Stuffed Croissant Sandwiches

With your choice of one filling:

Albacore tuna salad

Tarragon chicken salad

Roast beef and provolone

Smoked turkey and Havarti

Honey-smoked ham and Jarlsberg

Grilled eggplant, portobello mushroom, buffalo mozzarella and sun-dried tomato spread

All stuffed croissant sandwiches are accompanied by a curried orzo salad and grilled asparagus  
*\$24 per person*

## Salads

Served with an assortment of rolls and whipped butter

### Asian Chicken Salad

Grilled chicken on a bed of spring mix, Asian slaw, diced cucumber, tomatoes, cilantro, cashews, sprouts, red peppers, wonton strips and served with ginger soy vinaigrette  
*\$24 per person*

### Northwest Cobb Salad

Market greens with our house-smoked salmon, hard cooked egg, tomato and Brie cheese wedge with local apricot or bleu cheese dressing  
*\$26 per person*

### Tropical Cobb

Romaine lettuce with bay shrimp, mango, papaya, seasonal berries, avocado, Roma tomatoes and served with papaya Dijon vinaigrette dressing  
*\$26 per person*

### Washington Grilled Chicken

Served with roasted vegetable couscous salad, feta cheese, kalamata olives and drizzled with a balsamic vinaigrette  
*\$25 per person*

### Grilled Salmon and Wheat Berry Salad

With grilled salmon, green beans, cucumbers, parsley, tomatoes and tossed with white balsamic dressing  
*\$27 per person*

### Northwest Caesar Salad

Choose grilled chicken, bay shrimp or house-smoked salmon served over romaine leaves and topped with Parmesan cheese, garlic croutons and a choice of traditional Caesar or our signature smoked salmon Caesar dressing

with grilled chicken  
*\$24 per person*

with bay shrimp  
*\$26 per person*

with house-smoked salmon  
*\$26 per person*

### Grilled Washington Beef Tenderloin

Served with a wedge of iceberg lettuce, tomatoes, bleu cheese crumbles, sweet red grilled onions and sliced filet mignon served with honey horseradish dressing  
*\$28 per person*

# Lunch Entrées

ALL LUNCH ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF ROLLS FROM OUR BAKERY, SEASONAL FRESH VEGETABLES,  
A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY  
VEGETARIAN SELECTIONS ARE LISTED ON THE DINNER MENU AND ARE PRICED AS THE ENTRÉE

## Salads

### House Salads

#### Pike Place Market

Market greens with julienne carrots, sliced cucumbers, cherry tomatoes, garlic croutons and a hazelnut vinaigrette

#### Northwest Caesar

Romaine leaves, aged Parmesan cheese and garlic croutons, with a choice of traditional Caesar or our signature smoked salmon Caesar dressing

#### Northwest Harvest

Wild field greens with shredded Parmesan cheese, roasted mushrooms, Roma tomatoes and roasted garlic balsamic vinaigrette dressing

#### Classic Salad

Iceberg lettuce wedge with bleu cheese, tomatoes and a creamy ranch dressing

### Specialty Salads

#### Watercress

Watercress and frisée, with jicama, oranges, manchego cheese and lime dressing  
*\$3 per person*

#### Hand-Picked Spinach

Crisp spinach leaves accompanied by cooked egg, sliced red onions, crumbled bleu cheese and a red wine-bacon vinaigrette  
*\$3 per person*

#### Farmer's Market

With crispy shallots, goat cheese and blueberries, served with roasted shallot vinaigrette  
*\$3 per person*

## Seafood

### Dungeness Crab Cakes

With tomato chutney, served with Yukon gold wedge potatoes  
*\$35 per person*

### Halibut Filet

Grilled herb halibut filet with saffron-tomato chutney, and sautéed fingerling potatoes  
*\$35 per person - seasonal availability*

### Northwest Salmon

Grilled Northwest salmon topped with apple cider sauce and served with sautéed fingerling potatoes  
*\$33 per person*

## Entrées

### Poultry

#### Chicken Mole

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

#### Herb Chicken Breast

Grilled herb chicken breast with Cambozola cheese sauce, garnished with roasted Roma tomatoes and served with mashed potatoes  
*\$30 per person*

#### House-Smoked Chicken Breast

With a forest mushroom ragoût and roasted garlic mashed potatoes  
*\$30 per person*

#### Hazelnut Tortellini

Tossed with sliced chicken, a light roasted shallot cream sauce, fresh basil and garnished with Parmesan  
*\$30 per person*

### Beef and Pork

#### Roasted Petite

#### Filet Mignon

With a shallot marmalade, served with garlic mashed potatoes  
*\$37 per person*

#### Flat Iron Steak

Grilled flat iron steak with pico de gallo salsa and potato wedges  
*\$35 per person*

#### Grilled Pork Chop

Accompanied with Walla Walla apple relish and Merlot sauce and served with garlic mashed potatoes  
*\$33 per person*

# Lunch Buffets

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

## Pre-Made Sandwich Platter *Choose Any Three Sandwiches*

Sandwich platters include grain mustard potato salad, sliced fresh fruit, chocolate cherry brownies and an assortment of freshly baked cookies

### Albacore Tuna Salad

Tarragon Chicken Salad

Club Wrap

Honey-Baked Ham  
with Jarlsberg

Italian Hoagie

(Genoa salami, honey-smoked ham  
and smoked turkey with provolone)

Roast Beef with Provolone

Smoked Turkey with  
Tillamook® Cheddar

Grilled Vegetarian  
*\$30 per person*

## Soup Selections

Ask your Catering Consultant for a  
seasonal soup selection to  
enhance your buffet  
*\$3.50 per person*

## Assorted Deli Meat Platter

Focaccia and artisan breads

Roast beef, honey-smoked ham,  
Italian prosciutto, Genoa salami and  
smoked turkey

Provolone and Havarti

Basil pesto, herbed-mayonnaise  
and Dijon mustard

Northwest ziti pasta salad

Tomato, basil and fresh  
mozzarella salad

Lemon bars

Assorted shortbreads  
*\$30 per person*

## Taste of Italy

Northwest Caesar salad with  
garlic croutons, Parmesan cheese,  
traditional Caesar or signature  
smoked salmon dressing

Antipasto display

Cavatappi pasta with fresh herb  
tomato sauce

Cheese tortellini with shallot  
cream sauce

Chicken puttanesca

House-made garlic bread sticks

Almond tea cookies

Tiramisù  
*\$35 per person*

## Pacific Rim Experience

Asian slaw with soy vinaigrette

Vegetable spring rolls

Vegetarian pot stickers

Ginger pepper beef with mushrooms

Cashew chicken

White sticky rice

Broccolini with bell peppers

Passion fruit and bittersweet  
chocolate tarts

*\$36 per person*

## Southwest Buffet

Mixed wild field greens with  
creamy chipotle dressing

Tortilla chips and salsa

Lime bay shrimp and  
cucumber salad

Three bean salad with lime  
jalapeño vinaigrette

Seared salmon with a  
mango butter sauce

Grilled chicken with  
tomato corn salsa

Spicy rice

Corn bread with honey butter

Coconut macaroons

Key lime tarts  
*\$38 per person*

## Fajita Buffet

Grated Monterey Jack cheese,  
diced tomatoes, shredded lettuce,  
sliced olives, sour cream,  
guacamole, fresh green tomatillo  
salsa and fresh tomato salsa

Flour tortillas

Grilled beef

Grilled chicken

Mexican rice and refried beans  
with Cotija cheese

Coconut cream tarts

Mexican wedding cookies  
*\$35 per person*

## Steak and Salmon Buffet

Mixed wild field greens, goat cheese,  
toasted hazelnuts, sliced cucumbers  
with a hazelnut vinaigrette

Iceberg lettuce wedges garnished  
with hot house tomatoes and  
blue cheese dressing

Green beans and carrots  
with sweet butter

Grilled flat-iron steak, garlic  
marinated and finished with a  
rosemary demi sauce

Seared filet of salmon with  
a dill cream sauce

Yukon gold mashed potatoes

New York-style cheese cake

Pecan pies  
*\$36 per person*

# Dinner Appetizers, Soups & Salads

## Hot Appetizers

### Fig Tart

With local goat cheese, caramelized garlic and served with chive sauce  
*\$8 per person*

### Pan Seared Scallops

With braised leeks and truffle sauce  
*\$11 per person*

### Dungeness Crab Cake

With braised fennel and tomato saffron marmalade  
*\$11 per person*

### Ricotta Cheese Cannelloni

Served with light tomato sauce  
*\$6 per person*

## Chilled Appetizers

### Herbed Goat Cheese Cake

With house-smoked salmon and frisée served with roasted shallot dressing  
*\$8 per person*

### Grilled Portobello

**Mushroom Carpaccio**  
With shaved pecorino, Romano and capsicum salad  
*\$7 per person*

### Shrimp Cocktail

With tomato horseradish and lemon, served in a sorbet glass  
*\$9 per person*

### Dungeness Crab Cocktail

With tomato horseradish and lemon, served in a sorbet glass  
*market price*

## Soups

### New Potato Soup

With truffle essence and aged Parmesan  
*\$5 per person*

### Asparagus Soup with Smoked Salmon garnish

*\$5 per person*

### Lobster Bisque

*\$6 per person*

### Walla Walla Sweet Onion Soup

Garnished with pancetta and chives  
*\$5 per person*

### Cream of Cauliflower Soup

With curried peas  
*\$5 per person*

### Fennel Bisque

With Granny Smith apples and garnished with toasted pumpkin seeds  
*\$5 per person*

## House Salads

### Baby Iceberg Cup

With bleu cheese and beef steak tomatoes, served with creamy ranch dressing

### Organic Baby Lettuce

With Samish Bay goat cheese and chervil dressing

### Classic Greek Salad

Tomato, cucumber, bell pepper and red onion with seasoned olive oil

## Specialty Salads

### Smoked Scallops Salad

With watercress and Granny Smith apple vinaigrette  
*\$11 per person*

### Baby Arugula

With roasted beets, walnuts and bleu cheese, served with sherry vinaigrette  
*\$5.75 per person*

### Bibb Lettuce

With Stilton wedge and candied pecans, served with sweet mustard dressing  
*\$6.25 per person*

# Dinner Entrées

ALL DINNER ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY, AN ACCOMPANIMENT, SEASONAL FRESH VEGETABLES, A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

## Poultry and Pork

**Grilled Herb Chicken**  
Marinated Skagit Valley chicken  
and thyme-infused jus  
*\$37 per person*

**Oven-Roasted Washington  
Chicken Breast**  
Breast of Skagit Valley chicken  
and basil cream sauce  
*\$37 per person*

**Supreme Chicken**  
Bacon-wrapped breast of chicken  
with Walla Walla onion compote  
*\$38 per person*

**Smoked Pork Loin**  
Roma tomato and Walla Walla  
red onion salsa  
*\$37 per person*

**Natural Pork Rack**  
Herb-crusted natural pork rack  
with Washington apple sauce  
*\$39 per person*

## Beef and Lamb

**Grilled Natural Beef Filet**  
Filet mignon served with forest  
mushrooms and a baby  
onion reduction  
*\$50 per person*

**Grilled Beef Tenderloin**  
Grilled tenderloin of grain-fed beef  
with a red wine sauce  
*\$49 per person*

**Ancho Chile Flat Iron Steak**  
Marinated, grilled and then topped  
with manchego cheese  
*\$45 per person*

**Grilled Natural Angus  
New York Steak**  
Served with garlic butter and  
oven-cured tomatoes  
*\$47 per person*

**Beer Braised Short Ribs**  
Seattle microbrew braised beef  
short ribs served with a demi-glace  
*\$42 per person*

**Double Bone Lamb Chop**  
Herb-crusted and served with a  
balsamic Cabernet reduction  
*\$50 per person*

## Duet

**Natural New York Steak  
and Lobster Tail**  
Served with garlic butter sauce  
and thyme-infused jus  
*market price*

**Dungeness Crab Cake  
and Filet Mignon**  
Crab cake with basil tomato  
chutney and a filet of beef with  
a mushroom reduction  
*\$54 per person*

**Jumbo Prawns and Filet Mignon**  
Prawns tossed with garlic butter  
and served with filet mignon  
and onion marmalade  
*\$52 per person*

**Salmon and Steak**  
House-smoked salmon with  
Washington apple chutney and  
garlic-thyme marinated flat iron steak  
*\$50 per person*

## Accompaniments

Potatoes Anna  
Yukon Gold Mashed  
Roasted Garlic Mashed  
Roasted Baby Reds  
Sautéed Fingerling Potatoes  
Spicy Russet Wedges  
Sweet Potato Mashed  
Herbed Orzo  
Wild Rice Pilaf

# Dinner Entrées

ALL DINNER ENTRÉES INCLUDE A CHOICE OF HOUSE SALAD, AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY, AN ACCOMPANIMENT, SEASONAL FRESH VEGETABLES, A HOUSE DESSERT FROM OUR PASTRY KITCHEN, FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

## Seafood

### House-Smoked Salmon

A delicately smoked salmon filet served with Washington apple chutney  
*\$36 per person*

### Grilled Salmon

Served with artichokes and tomato ragoût  
*\$36 per person*

### Baked Northwest Salmon

Brushed with organic honey and served with saffron and tomato relish  
*\$36 per person*

### Baked Petrale Sole

Served with a vin blanc sauce  
*\$32 per person (seasonal availability)*

### Seared Halibut

Served with fennel and shaved red onion slaw topped with a caper beurre blanc  
*\$42 per person (seasonal availability)*

### Baked Halibut

With charred tomato sauce  
*\$42 per person (seasonal availability)*

### Dungeness Crab Cakes

With tomato chutney and beurre blanc  
*\$44 per person*

### Grilled Scallop Skewers

Served with sun-dried tomato orzo  
*\$42 per person*

## Vegetarian Selections

### Potato, Pea and Wild Mushroom Strudel

Served with tomato cream sauce and a balsamic reduction

### Vegan Tofu and Vegetable Ravioli

Served in a tomato saffron broth

### Roasted Red Pepper Ravioli

With smoked tomato sauce and shredded Parmesan cheese

### Roasted Potato and Shallot Ravioli

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

### Wild Mushroom Pie

Filled with braised leeks and oven-cured tomatoes

*Add a vegetarian selection at your entrée price*

# Dinner Buffets

ALL DINNER BUFFETS INCLUDE AN ASSORTMENT OF DINNER ROLLS FROM OUR BAKERY,  
FRESHLY BREWED ORGANIC FAIR TRADE COFFEE AND ASSORTED TEAS  
ADDITIONAL BEVERAGES MAY BE ORDERED SEPARATELY

## Taste of Washington

Wheat berry salad with tomato and parsley  
Mixed seasonal greens with shaved manchego cheese, toasted walnuts and sherry wine vinaigrette  
Garlic and chive mashed potatoes  
Mixed medley of seasonal beans  
Alderwood-smoked breast of chicken with basel cream sauce  
Grilled filet of salmon with candied fennel cream  
Northwest berry cheesecake  
Spiced apple cobbler  
*\$46 per person*

## Magnolia

Hearts of romaine with creamy smoked salmon dressing, Parmesan and garlic croutons  
Couscous tossed with mushrooms and toasted almonds  
Rosemary roasted red potatoes  
Seasonal Washington squash  
Roasted loin of beef with caramelized shallot jus and crispy fried onion  
Grilled filet of salmon served with apple chutney  
Coffee-coconut pound cake  
Milk chocolate éclairs  
*\$54 per person*

## Mediterranean

Baby spinach with dried cherries, toasted walnuts, bleu cheese and cider mustard vinaigrette  
Tiny white bean salad with grilled radicchio and pancetta vinaigrette  
Olive oil smashed Yukon gold potatoes  
Seasonal fresh vegetables  
Oven-roasted halibut with kalamata olives and cherry vinaigrette  
Herb-crust pork loin with caramelized apple sauce  
Lemon cream cake  
Pine nut and caramel tart  
*\$48 per person*

## Olympia

Baby arugula with sweet and sour red onions, chèvre and herb champagne vinaigrette  
Grilled asparagus with shallot vinaigrette  
Orzo tossed with fresh spinach and roasted bell peppers  
Rosemary and garlic marinated breast of chicken with thyme infused jus and a sprinkle of huckleberries  
Roasted Pacific rockfish with eggplant marmalade and tomato jus  
Hazelnut-chocolate torte  
Blueberry meringue pie  
*\$46 per person*

## New West

Arugula salad with roasted beets, manchego cheese and shallot vinaigrette  
Black bean and corn salad with cilantro vinaigrette and Cotija cheese  
Smoked paprika and tomato rice pilaf  
Seasonal fresh vegetables  
Citrus and coriander marinated flat iron steak on red onion salsa  
Barbecue breast of chicken  
Blackberry tarts  
Passion fruit ladyfingers  
*\$50 per person*

## Little Italy

Fresh mozzarella and tomato salad with fresh basil and olive oil  
Baby spinach and endive salad with mustard vinaigrette  
Hazelnut tortellini with caramelized onions and basil cream sauce  
Lemon olive oil roasted fingerling potatoes  
Pork osso buco  
Oven-roast salmon with tomato-caper relish  
Seasonal vegetables  
Tiramisù  
White chocolate and pistachio tart  
*\$47 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  
Linzertorte  
Mudslide  
Molasses Spice  
Spiced Carrot

### Cheesecakes

Amaretto  
Butterfinger®  
Chocolate  
Lemon Lavender  
Mocha Kahlúa®  
Nestlé Crunch®  
New York  
Northwest Berry  
Raspberry Chocolate Swirl

### Tarts

Blueberry Streusel  
Cherry Streusel  
Chocolate Praliné  
Coconut  
Key Lime  
Lemon Blueberry  
Lemon Cream  
Macadamia Nut  
Peanut Butter  
Pecan  
Pumpkin Chiffon  
Raspberry  
Strawberry Rhubarb

## Specialty Desserts

### Lemon Cream and Walnut Poplova

A lightened lemon cream with walnut meringue  
and candied walnuts

### Coconut Lamingtons

Vanilla pound cake soaked in espresso syrup and  
rolled in toasted coconut

### Northwest Berry Cobbler

Blackberries and blueberries baked with streusel  
and topped with vanilla cream

### Malted Chocolate Meringue

Chocolate chiffon, bittersweet chocolate streusel  
and malted dark chocolate mousse

### Seasonal Ice Creams and Sorbets

*An additional \$5.50 per person*

## 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

## House-Made Hors d'Oeuvres

### Tartlets

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

**Mediterranean Artichoke**  
With feta cheese, kalamata  
olives and tomatoes  
*\$42 per dozen*

**Peking-Style Barbecue Duck**  
With sweet peppers and  
plum sauce  
*\$45 per dozen*

### Skewers and Satay

**Washington Chicken Satay**  
With spicy peanut sauce  
*\$39 per dozen*

**Shrimp and Chorizo  
Sausage Skewers**  
*\$48 per dozen*

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

**Jumbo Tiger Prawn Skewer**  
Wrapped in prosciutto  
*\$54 per dozen*

**Washington Natural Beef Satay**  
With spicy Szechuan dipping sauce  
*\$45 per dozen*

**Jerk Chicken Kabob**  
Grain-fed chicken with pineapple,  
peppers and sweet red onions  
*\$45 per dozen*

### Seattle Favorites

**Miniature Quiche**  
Ham with Tillamook® Cheddar  
and asparagus

Sun-dried tomatoes with  
Parmesan cheese  
*\$36 per dozen*

**House-Smoked Salmon Turnovers**  
Smoked salmon, Brie, fresh  
garlic and herbs in a puff pastry  
*\$42 per dozen*

**Crusted Barbecue Chicken**  
With smoky barbecue sauce  
*\$42 per dozen*

**Miniature Alaskan Crab Cakes**  
With roasted red pepper and  
caper tartar sauce  
*\$51 per dozen*

**Marinated and Grilled  
Petite Lamb Chop**  
With traditional yogurt sauce  
*\$72 per dozen*

### International

**Vegetable Spring Rolls**  
With spicy Szechuan sauce  
*\$36 per dozen*

**Thai Chicken and  
Cashew Spring Rolls**  
With Thai chili sauce  
*\$39 per dozen*

**Pot Stickers**  
With ginger hoisin sauce  
*\$36 per dozen*

**Quesadillas**  
Flour tortillas stuffed with  
pepper Jack cheese, corn and  
mushrooms with tomato salsa  
*\$39 per dozen*

**Dungeness Crab and  
Cotija Empanadas**  
*\$42 per dozen*

**Spanakopita**  
Spinach wrapped in phyllo dough  
*\$36 per dozen*

# Chilled Hors d'Oeuvres

HORS D'OEUVRES ARE PRICED PER DOZEN WITH A MINIMUM OF FOUR DOZEN FOR EACH ITEM

## House-Made Hors d'Oeuvres

### Crostini and Bruschetta

#### Seattle Sourdough Crostini

Topped with tapenade  
and crème fraîche

*\$39 per dozen*

#### Black Peppercorn Crusted Carpaccio

With lavender-scented  
huckleberries served  
on a crostini

*\$45 per dozen*

#### Mozzarella Herb Crostini

With arugula and pineola  
purée brushed with extra  
virgin olive oil

*\$42 per dozen*

#### Bruschetta

Topped with garlic,  
Roma tomatoes and basil

*\$36 per dozen*

### Seattle Favorites

#### House-Smoked Salmon on Pumpnickel Triangles

Cream cheese, red onion and egg

*\$39 per dozen*

#### Dungeness Crab Salad

Served in a new potato shell

*\$48 per dozen*

#### Kumomoto Oyster Bloody Mary Shooter

*\$54 per dozen*

#### Salmon Bundles

House-smoked salmon wrapped around  
Granny Smith apple sticks with  
honey-mustard aioli

*\$45 per dozen*

#### Cones of Smoked Salmon

With crème fraîche and chives

*\$57 per dozen*

#### Jumbo Prawns

With cocktail sauce

*\$57 per dozen*

#### Dungeness Crab Legs

With caper rémoulade

*\$48 per dozen*

#### House-Smoked Scallop

Served with chipotle sour cream

*\$57 per dozen*

### Vegetarian

#### Roasted Zucchini

Stuffed with herbed  
Samish Bay goat cheese

*\$36 per dozen*

#### Stuffed Cherry Tomatoes

With garlic and herb  
Boursin cheese

*\$42 per dozen*

#### Spanish Olives Filled with Bleu Cheese Mousse

*\$36 per dozen*

#### Roasted Eggplant Tart

With Samish Bay goat cheese

*\$36 per dozen*

#### Mini Antipasto Skewers

Marinated baby mozzarella,  
small tomato, roasted pepper  
and artichoke

*\$39 per dozen*

#### Stuffed Roasted Mushrooms

Filled with herbed chèvre mousse

*\$36 per dozen*

### International

#### Spicy Tuna Tartare

With cilantro and served on  
a sesame cracker

*\$48 per dozen*

#### Prosciutto-Wrapped Melon

*\$42 per dozen*

#### Seared Ahi Toothpicks

With wasabi mayonnaise

*\$48 per dozen*

#### Jumbo Asparagus Wrapped with Serrano Ham

*\$45 per dozen*

#### Seared Breast of Duck

Seasoned with cardamom and served  
with fig compote on a  
sesame cracker

*\$45 per dozen*

#### Bay Scallop Ceviche Spoons

With jalapeño and cilantro

*\$54 per dozen*

#### Assorted Sushi

Extensive selection, made locally

*\$48 per dozen*

# Receptions

## Specialty Attended Stations

MINIMUM OF 50 GUESTS

### Asian Station

Dim sum in bamboo baskets, beef and chicken satay grilled to order and served with peanut sauce and Thai chili sauce, Asian slaw with sesame dressing

*\$15 per person*

### Pasta Bar

Cavatelli pasta with tomato basil sauce, orecchiette pasta with forest mushroom sauce and served with shredded Parmesan, cracked red pepper and house-made garlic bread sticks

*\$14 per person*

### Seattle-Style Tapas Station

Grilled calamari salad, seared ahi with jicama and apple slaw with wasabi drizzle, roasted pork tenderloin with chimichurri spices and chipotle sour cream

*\$16 per person*

**Tossed-to-Order Caesar Salad**  
Romaine leaves with Parmesan cheese and garlic croutons with traditional Caesar or our signature smoked salmon Caesar dressing

*\$8 per person*

add grilled chicken

*\$9 per person*

add grilled or house-smoked salmon

*\$11 per person*

add bay shrimp

*\$11 per person*

add Dungeness crabmeat

*\$13 per person*

## Carving Attended Stations

### Boneless Roasted Breast of Turkey

*Serves 40*

With cranberry relish and silver dollar rolls

*\$350*

### Leg of Lamb

*Serves 25*

With a rosemary and garlic demi-glace and silver dollar rolls

*\$325*

### Natural Roasted Rosemary Pork

*Serves 40*

With Okanogan apple chutney and served with silver dollar rolls

*\$325*

### Honey-Glazed Ham

*Serves 60*

With assorted mustards and herb mayonnaise with silver dollar rolls

*\$375*

### House-Smoked Northwest Salmon Sides

*Two sides - Serves 50*

With apple cider sauce

*\$500*

### Roasted Washington Tenderloin

*Serves 25*

With Walla Walla onion marmalade, demi sauce and silver dollar rolls

*\$500*

### Roasted Natural Striploin

*Serves 25*

With a Northwest mushroom ragoût and silver dollar rolls

*\$350*

### Roasted Prime Rib

*Serves 30 - Choice of:*

Tully's® espresso rub or Churasco spice rub, served with au jus

*\$375*

### Baron of Beef

*Serves 120*

With creamy horseradish, au jus and silver dollar rolls

*\$700*

## Accompaniments

Mashed Sweet Potatoes

Mashed Potatoes

Cider Coleslaw

Traditional Coleslaw

*\$3 per person*

# Receptions

## Displays

### Roasted Grilled Vegetables

Marinated and grilled assortment of seasonal vegetables

*\$6.50 per person*

### Farmer's Basket of Fresh Vegetables

With assorted dips

*\$5.50 per person*

### Seasonal Sliced Fresh Fruit and Berries

*\$6 per person*

### Imported and Domestic Cheeses

With assorted crackers and fruit garnish

*\$6.50 per person*

### Mini Tostada Bar

Julienne chicken with flour tortillas, shredded lettuce, refried beans, Tillamook® cheddar cheese, diced tomatoes and onion

*\$13 per person*

### Northwest Bruschetta Station

Local tomato bruschetta, olive tapenade, white bean spread, smoked salmon tartar, cranberry and Walla Walla onion marmalade, accompanied with organic artisan crackers and crostini

*\$9.25 per person*

### Warm Dungeness Crab and Artichoke Dip

With tri-colored tortilla chips and crostini

*\$8.75 per person*

### Two-Way Prawns

Coconut prawns with apricot chutney and prawn satay with Thai chili sauce

*\$8.50 per person - Two prawns per serving*

### Northwest Alderwood-Smoked Salmon

With chopped egg, capers and minced red onion, served with lavosh crackers

*\$13 per person*

### Mediterranean Display

Assorted Mediterranean delights including dry Italian salami, roasted peppers, Greek olives, fresh mozzarella cheese, grilled asparagus, roasted garlic and marinated artichoke hearts

*\$12 per person*

### Fajita Bar

Warm flour tortillas, seasoned chicken and spicy beef, lettuce, salsa, guacamole, sour cream, and Tillamook® cheddar cheese

*\$15 per person*

### Artisan Washington State Cheeses and Apples

Selection of local artisan cheeses with organic and lavosh crackers, served with dried fruit, Washington apples and mixed nuts

*\$10 per person*

### French Pastries

Chocolate macaroons, vanilla palmiers, opera torte and chocolate éclairs

*\$11 per person*

### Sweet Treats

Lemon meringue and chocolate coconut tarts, assorted chocolate biscotti and shortbreads

*\$10 per person*

# Wines

## Wines by the Glass

### Featured Red

Terra Blanca  
Red Mountain  
Cabernet Sauvignon  
(Washington)

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

### Premium Red

Chateau Ste. Michelle  
Orphelin Red Blend  
Columbia Valley  
(Washington)

King Estate  
Pinot Noir  
(Oregon)

Naked  
Merlot - Organic  
(Washington)

Terra Blanca  
Killer Red Syrah  
(Washington)

*\$8.50 - host, by the glass*  
*\$9.50 - No host, by the glass*  
*Please select one Premium Red*  
*and one Premium White*

### Featured White

Terra Blanca  
Chardonnay  
(Washington)

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

### Premium White

Apex II  
Chardonnay  
(Washington)

Coeur d' Alene Cellars  
Viognier  
(Idaho)

King Estate  
Pinot Gris  
(Oregon)

Naked  
Chardonnay - Organic  
(Washington)

*\$8.50 - host, by the glass*  
*\$9.50 - No host, by the glass*  
*Please select one Premium Red*  
*and one Premium White*

## Wines by the Bottle

### Red

Boom Town  
Merlot  
(Washington)  
*\$34*

Canoe Ridge  
Estate Merlot  
(Washington)  
*\$38*

Chateau Ste. Michelle  
Orphelin Red Blend  
Columbia Valley  
(Washington)  
*\$42*

Dunham  
Syrah  
(Washington)  
*\$64*

King Estate  
Pinot Noir  
(Oregon)  
*\$46*

Kiona  
Cabernet/Merlot  
(Washington)  
*\$36*

Naked  
Merlot - Organic  
(Washington)  
*\$32*

Next  
Pinot Noir  
(Oregon)  
*\$36*

Ryan Patrick  
Rock Island Red  
(Washington)  
*\$42*

Stella Maris  
Red Blend  
(Washington)  
*\$36*

Terra Blanca  
Red Mountain  
Cabernet Sauvignon  
(Washington)  
*\$29*

Terra Blanca  
Killer Red Syrah  
(Washington)  
*\$34*

Terra Blanca  
Malbec  
(Washington)  
*\$42*

# Wines

## Wines by the Bottle

### White

**Apex II**  
Chardonnay  
(Washington)  
*\$35*

**Boom Town**  
Pinot Gris  
(Washington)  
*\$32*

**Brian Carter Cellars**  
Oriana  
(Washington)  
*\$46*

**Chateau Ste. Michelle**  
Cold Creek Riesling  
(Washington)  
*\$37*

**Coeur d' Alene Cellars**  
Viognier  
(Idaho)  
*\$42*

**Goose Ridge**  
Viognier  
(Washington)  
*\$46*

**King Estate**  
Pinot Gris  
(Oregon)  
*\$40*

**Naked**  
Chardonnay - Organic  
(Washington)  
*\$32*

**Next**  
Riesling  
(Oregon)  
*\$32*

**Ryan Patrick**  
Sauvignon Blanc  
(Washington)  
*\$42*

**Terra Blanca**  
Chardonnay  
(Washington)  
*\$29*

**Terra Blanca**  
Late Harvest Chenin Blanc  
(Washington)  
*\$36*

**Terra Blanca**  
Sauvignon Blanc  
(Washington)  
*\$32*

### Sparkling

**Argyle**  
Brut  
(Oregon)  
*\$34*

**Domaine Pierre**  
Noir Vin Rouge  
(Washington)  
*\$42*

**Domaine Ste. Michelle**  
(Washington)  
*\$34*

**Drappier**  
Blanc de Blanc Brut  
(France)  
*\$115*

**Luxe**  
(Washington)  
*\$42*

**Schramsberg**  
Mirabelle Brut  
(California)  
*\$46*

## 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.

# Spirits & Beers

## Liquor

### 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*

### Premium Liquor

Absolut  
Vodka

Bacardi  
Rum

Dewar's  
Scotch

Jack Daniel's  
Bourbon

José Cuervo Especial  
Tequila

Seagrams VO  
Whisky

Tanqueray  
Gin

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

### Cordials

Amaretto  
Baileys Irish Cream

Courvoisier

Grand Marnier

Kahlúa

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

## Bottled Beers

### Domestic and Non-Alcoholic

Budweiser

Bud Light

Miller Genuine Draft

Miller Lite

O'Doul's  
Non-Alcoholic

*\$5.50 - host, by the bottle  
\$6.50 - no host, by the bottle*

### Imported

Corona

Heineken

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

### Washington Microbrews

Maritime Pacific  
Brewing Company  
Seasonal Selection

The Pike  
Brewing Company  
Pike Place Ale

Pyramid Breweries  
Hefeweizen

Redhook Ale Brewery  
ESB

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

# 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. (noon) 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>
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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.

### **Service Charge and Sales Tax**

All food and beverage services are subject to current sales tax and an 18 percent taxable service charge. Service charge and sales tax may be subject to change without notice.

Qualified non-profit 501(c)(3) organizations requesting sales tax exemption status must apply with the State of Washington Department of Revenue for a reseller permit 60 days prior to the event. 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 \$125 labor fee.

At chef stations, there is an additional charge of \$125 for each chef. Butler service is available at an additional cost of \$125 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 \$125 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 We 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 72" round 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 in black or white. An assortment of house napkin colors is also provided for seated meals. Tables for buffet meals, beverage service or receptions include white linen and black 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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