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plated

fiesta scramble | \$26

seasoned ground chorizo / green chili / onions / cheese

early bird | \$25

fresh scrambled eggs / crisp bacon strips / sausage links

veggie egg white scramble | \$23

peppers / onions / mushrooms / asparagus / tomatoes

All breakfast are served with fresh squeezed and chilled juices, fresh brewed Seattle's Best coffee, decaffeinated coffee, Tazo teas, cottage potatoes, and chef's choice of bread.

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buffet

good morning continental breakfast | \$21

selection of danishes / muffins / croissants

served with sweet cream butter

sliced fruits

bagels and big toaster breakfast | \$22

new york style bagels

assorted breakfast breads

served with sweet cream butter and flavored schmears

sliced fruits

All breakfast buffets are served with fresh squeezed and chilled juices, fresh brewed Seattle's Best coffee, decaffeinated coffee and Tazo teas

(designed for 15 or more. \$150 surcharge for groups of 14 or less)

international continental breakfast | \$27

Imported charcuterie / local and imported cheese
smoked salmon
sliced melons / pineapple / berries
assorted yogurts
toasted granola with skim or two percent milk
selection of danishes / muffins / bagels / scones
served with sweet cream butter and flavored schmears

the stars and stripes breakfast | \$33

scrambled eggs / crisp bacon strips / sausage links
Roasted marble breakfast potatoes
selection of danish, muffins, croissants and bagels
served with sweet cream butter and flavored schmears
sliced seasonal fruits
assorted yogurts

All breakfast buffets are served with fresh squeezed and chilled juices, fresh brewed Seattle's Best coffee, decaffeinated coffee and Tazo teas

(designed for 15 or more. \$150 surcharge for groups of 14 or less)

enhancements for your breakfast

sliced fruit | \$6 pp

melons / pineapple / berries

cinnamon french toast | \$7 pp

sweet cream butter / warm maple syrup

breakfast burritos with | \$10 pp

sausage / farmers eggs / cheese / avocado

pacific smoked salmon | \$10 pp

capers / lemons / sweet onions

assorted sandwiches | \$14 pp

upgrade your lifestyle

Waffle Station | \$14 pp*

Omelet station | \$14 pp*

cheddar/mushroom/onions/peppers/ham/bacon

*\$150 attendant fee and minimum number of attendees applies

hard boiled eggs | \$3 ea

roasted marble potatoes | \$6 pp

scrambled eggs | \$7 pp

applewood smoked bacon | \$8 pp

croissant | \$5 pp

sausage or ham | \$8 pp

assorted cheeses | \$9 pp

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chip off the old block | \$22 pp

flat bread / corn tortilla / kettle chips
guacamole
spicy tomato salsa
hummus / muhammara / baba ganoush
chipotle sour cream
soft drinks & mineral water

euro break | \$22 pp

imported charcuterie
local and imported cheese
antipasti skewers
fresh brewed Seattle's Best coffees
collection of Tazo herbal and regular hot teas

the ice cream man | \$23 pp

haagen dazs® ice cream bars
frozen fruit bars
mini ice cream cups
soft drinks & mineral water
frappuccino

(based on 1 ice cream & 1 soft drink per person)

sweet tooth | \$25 pp

collection of candy bars including:
m&m's / snickers / kit-kat / reeses cups
freshly baked cookies
gooey fudge brownies
soft drinks & bottled water
fresh brewed Seattle's Best coffees
collection of Tazo herbal and regular hot teas
(based on 2 pieces per person)

in training | \$23 pp

granola bars / protein bars / energy bars
healthy gourmet trail mix
whole fruit
fresh squeezed & chilled fruit juices
fresh brewed Seattle's Best coffees
collection of Tazo herbal and regular hot teas
assorted energy drinks

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bake it up

bagels and spreads	\$44 dz
assorted cookies	\$44 dz
bakery basket	\$44 dz
freshly baked brownies	\$44 dz
Scones	\$44 dz

liquid

assorted sodas and waters	\$5 ea
bottled ice tea	\$6 ea
Starbucks double shot	\$9 ea
Starbucks Frappuccino	\$9 ea
red bull	\$7 ea
premium bottled juices	\$7 ea
Seattle's Best Coffee Regular	\$80 gal
Seattle's Best Decaf Coffee	\$80 gal
Starbucks regular / decaf	\$95 gal
Tazo hot tea	\$70 gal
lemonade or iced tea	\$41 gal
assorted juices	\$48 gal

morning or afternoon treats

sliced fruit with honey yogurt	\$6 pp
cookies and brownies	\$44 dz
assorted scones	\$44 dz
red velvet cookies	\$44 dz
assorted candy bars	\$35 dz
pub style pretzel bites	\$9 pp
chef's assorted ice cream	\$7 ea
spiced nuts	\$6 pp
corn tortilla chips with salsa and guacamole	\$7 pp

separates

assorted yogurts	\$5 ea
individual cereals / granola	\$5 ea
energy / granola bars	\$4 ea
yogurt parfaits	\$7 ea
whole fresh fruit	\$4 ea

designer lunch

all plated lunches are served with fresh baked rolls and butter, first course, entrée, and dessert. Along with iced tea, freshly brewed Seattle's Best coffees, and selection of Tazo fine teas.

First Course Options (select one)

- mixed green salad
- caesar salad

Entrée Course Options (select one)

Dessert Course Options (select one)

- tiramisu
- cheesecake
- chocolate mousse cake

Enhanced package selections upon request

(for split entrees a \$5 per plate fee will be charged , maximum of 3 entrees including vegetarian options)

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible

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lunch entrees

chicken provencal | \$36

roasted new potatoes/ haricot vert / chasseur sauce

organic pan seared Mary's chicken | \$36

wild rice pilaf / asparagus/ pan jus

filet of beef | \$36

garlic mash potato / baby carrots / red wine sauce

flat iron steak | \$40

potato hash / broccolini / red onion marmalade

roasted pork loin | \$36

fingerling potatoes / buttered carrots / maple mustard sauce

oven baked salmon | \$38

jasmine rice / fava bean succotash / brown butter

seared sea bass | \$41

Roasted butternut squash / haricot vert / crispy leeks / Meyer lemon oil

penne bolognese | \$33

aged parmesan cheese / extra virgin olive oil

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lunch entrees vegetarian

rigatoni pasta **\$31**
portobello mushrooms / blistered cherry tomatoes
/ alfredo sauce

saccotino purse **\$33**
wilted spinach / pesto sauce

szechuan vegetable stir fry **\$32**
Steamed white rice / sesame oil

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enhancement salads | \$5 ea

sonoma mixed greens

glazed walnuts / plum
tomatoes / goat cheese / red
wine vinaigrette

butter salad

butter lettuce / granny smith
apples / grapes / candied nuts
/ pt. reyes blue / sherry
vinaigrette

iceberg wedge

bacon lardons / shaved red
onions / cherry tomatoes / blue
cheese dressing

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enhancement soups | \$4 ea

chicken tortilla and cotija cheese

riverboat crab and red pepper soup

smoked tomato bisque

butternut squash soup and cinnamon crème fraiche

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enhancement desserts | \$5 ea

strawberry shortcake

fresh strawberries / vanilla sponge cake / berry coulis

triple chocolate mousse

whipped chantilly / chocolate sauce

fruit tart

cream custard / local berries / simple fruit syrup

black forrest cake

rasberry coulis / cream chantilly

Assorted tea cookies

4 pieces per person

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lunch buffet

(designed for 25 or more. \$150 surcharge for groups of 24 or less)

served with fresh brewed iced tea, Seattle's Best coffee, decaffeinated coffee and selection of Tazo hot teas

custom theme packages upon request

mission street | \$48 pp

chinese chicken salad / ginger soy dressing
lomein salad / chinese vegetables / sesame dressing
sweet and sour chicken
honey walnut prawns
char sui bao
fried rice
steam bok choy / oyster sauce
almond cookies and fortune cookies

3\$ (soup, salad, sandwich) | \$46 pp

Chef Choice of Soup of the Day
mixed baby greens / goat cheese / toasted almonds / tomatoes / balsamic vinaigrette
fingerling potato salad / mustard dressing
rotini pasta / cherry tomatoes / cucumber / feta cheese / white balsamic vinaigrette
sliced deli platter / oven roasted turkey / marinated chicken / country ham / tuna salad
swiss / cheddar / provolone
butter lettuce / sliced onion / sliced tomato / pickles
whole wheat / white / sourdough
mustard / mayonnaise / horseradish
cookies / brownies

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sobo | \$48 pp

fresh greens / cotija cheese / tomato / black olives / fried tortilla strips / roasted garlic vinaigrette

Baja shrimp salad / cilantro lime vinaigrette

cheese enchilada / salsa roja

build your own fajita / grilled chicken / marinated steak / warm flour tortillas / peppers

refried black beans

mexican rice

corn chips / salsa

traditional flan

add guacamole station \$7pp

boccolone | \$48 pp

minestrone soup

prosciutto / melon

insalata caprese / fresh basil / balsamic vinegar

shrimp scampi

spinach manicotti

pennette bolognese

grilled chicken / gorgonzola cream

sliced focaccia / sweet butter

tiramisu / biscotti bites

contemporary american | \$48 pp

iceberg garden salad / red cabbage / carrot / creamy cider dressing

pear walnut salad / bleu cheese / champagne vinaigrette

roasted chicken quarters

marinated tri tip / pan jus

rosemary potatoes

blue lake beans / baby carrots

assorted cupcakes / cheesecake bites

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Gourmet Box Lunches | \$34 pp

(includes choice of sandwich / side pasta salad / chips / dessert and beverage)

sandwiches

turkey with cranberry pesto

roasted turkey / basil pesto / cranberries

lemon chicken

tender chicken / lemon tarragon aioli / hearts of romaine

chicken mozzarella

grilled lemon and garlic chicken / smoked mozzarella /
caramelized onions / bacon aioli

roast beef and tillamook cheddar

roast beef / horseradish / aged cheddar cheese / caramelized onions /
spicy remoulade

grilled veggie sandwich

red peppers / arugula / eggplant / portabella mushroom / provolone
cheese / basil pesto

spinach wrap

baby spinach / shiitake mushrooms / roasted peppers / sweet onions /
havarti cheese

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mini meetings

(designed for 10 – 25)

all luncheon selections are served with iced tea, fresh brewed Seattle's Best coffee, decaffeinated coffee and selection of herbal & regular hot teas

mini me | \$38

caesar salad / toasted croutons / traditional anchovy caesar dressing

marinated antipasti skewers

pan seared salmon / Meyer lemon oil

marbled potatoes

green pea / roasted butternut squash

mini fruit tartlettes

mediterranean | \$40

greek salad / white balsamic vinaigrette

haricot vert salad / pickled shallots / lemon garlic vinaigrette

barcelona paella / saffron rice

tuscan chicken / white bean ragu

assorted macaroons / petite fours

scoshi | \$43

miso soup

steamed white rice

tempura shrimp / ponzu sauce

chicken teriyaki

asian slaw / miso sesame dressing

japanese eggplant / xo sauce

cheesecake / yuzu glaze

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more mini meetings

(designed for 10 - 25)

all luncheon selections are served with iced tea, fresh brewed Seattle's Best coffee, decaffeinated coffee and selection of herbal & regular hot teas

salad and sandwich | \$38

mixed baby greens / goat cheese / toasted almonds / tomatoes / balsamic vinaigrette

tortellini salad / sundried tomato pesto / kalamata olive

sliced deli platter / oven roasted turkey / marinated chicken / country ham / tuna salad

swiss / cheddar / provolone
butter lettuce / sliced onion / sliced tomato / pickles

whole wheat / white / sourdough

mustard / mayonnaise / horseradish

mini fruit tartlettes

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all day all in affair | \$109 ea

designed for 25 or more. \$150 surcharge if 24 or less.

early morning continental breakfast

sliced melons / pineapple and berries

plain and flavored yogurts

selection of pastries / muffins and bagels

served with sweet cream butter & selection of jams

fresh brewed Seattle's Best coffee / decaffeinated coffee and Tazo hot teas

mid morning wake-up break

bottled water / mineral water / red bull / soft drinks

fresh brewed Seattle's Best coffee / decaffeinated coffee and Tazo hot teas

soup & deli lunch buffet

soup shots of corn chowder / butternut / asparagus

mixed baby greens with goat cheese / toasted almonds / tomatoes and balsamic vinaigrette

fingerling potato salad with mustard dressing

sliced deli platter with oven roasted turkey / marinated chicken / country ham

sliced cheese plate with swiss / cheddar and provolone

butter lettuce / sliced onion / sliced tomato and pickles

bread selection of whole wheat / white / sourdough

mustard / mayonnaise

desert selection of cookies and brownies

iced tea / soft drink and water

afternoon sweet tooth break

collection of candy bars

freshly baked cookies / freshly baked brownies

soft drinks / bottled water

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Grab & Go Meeting Package | \$55 each
designed for 15 or more. \$150 surcharge if 14 or less

early morning continental breakfast
sliced melons / pineapple and berries
plain and flavored yogurts
selection of pastries / muffins and bagels
served with sweet cream butter & selection of jams
fresh brewed Seattle's Best coffee / decaffeinated coffee and Tazo hot teas

afternoon pick me up
Assorted Granola and Energy Bars
Refresh on Seattle's Best Coffee

Each package includes room rental, 10% off current AV pricing and infused water stations
5% set up fee applied

Gourmet Box Lunches (Choose Up to 3 Options)

(includes choice of sandwich / side pasta salad / chips / dessert and beverage)

sandwiches

- ❖ turkey with cranberry pesto
roasted turkey / basil pesto / cranberries
- ❖ lemon chicken
tender chicken / lemon tarragon aioli / hearts of romaine
- ❖ chicken mozzarella
grilled lemon and garlic chicken / smoked mozzarella / caramelized onions / bacon aioli
- ❖ roast beef and tillamook cheddar
roast beef / horseradish / aged cheddar cheese / caramelized onions / spicy remoulade
- ❖ grilled veggie sandwich
red peppers / arugula / eggplant / portabella mushroom / provolone cheese / basil pesto
- ❖ spinach wrap
baby spinach / shiitake mushrooms / roasted peppers / sweet onions / havarti cheese

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Short & Sweet Meeting Package | \$68 each

designed for 15 or more. \$150 surcharge if 14 or less

early morning continental breakfast

sliced melons / pineapple and berries
plain and flavored yogurts
selection of pastries / muffins and bagels
served with sweet cream butter & selection of jams
fresh brewed Seattle's Best coffee / decaffeinated coffee and Tazo hot teas

afternoon pick me up

Assorted Granola and Energy Bars
Assorted Freshly Baked Cookies
Refresh on Seattle's Best Coffee

Mini American Lunch Buffet

Iceberg Garden Salad
Red cabbage | carrots | creamy cider dressing
Roasted chicken quarters
Rice pilaf
Garlic green beans
Fruit Tart
Includes Seattle's Best Coffee Service
Tazo hot tea service
Ice Tea service
Sweet Cream Butter and Warm Dinner Rolls

Each package includes room rental, 10% off current AV pricing and infused water stations
5% set up fee applied

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Now we're talking Meeting Package | \$81 each
designed for 15 or more. \$150 surcharge if 14 or less

Hot breakfast buffet

- Seasonal sliced fruit
- Scrambled eggs
- Bacon strips or sausage links
- Roasted breakfast potatoes
- Assorted Danish, muffins and croissants
- Fresh squeezed juices
- Seattle Best Coffee(regular and decaffeinated)
- Tazo Tea selections

afternoon pick me up

- Assorted Granola and Energy Bars
- Assorted Freshly Baked Cookies
- Refresh on Seattle's Best Coffee
- Healthy Gourmet Trail mix

Mini American Lunch Buffet

- Iceberg Garden Salad
- Red cabbage | carrots | creamy cider dressing
- Roasted chicken quarters
- Rice pilaf
- Garlic green beans
- Fruit Tart
- Includes Seattle's best coffee service
- Tazo hot tea service
- Ice Tea service
- Sweet Cream Butter and Warm Dinner Rolls

Each package includes room rental, 10% off current AV pricing and infused water stations
5% set up fee applied

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cold hors d' oeuvres | \$8 piece

belgium endive with roquefort

boursin cheese & walnut

crab salad with cucumber & red pepper

sundried apricot with cream cheese & pistachio

goat cheese and tomato tartlette

smoked salmon coronet with pumpernickel

smoked salmon pinwheel

tomato basil bruschetta with parmesan

*minimum order of 50 pieces of each kind required

hot hors d' oeuvres | \$9 piece

beef satay with sweet chili sauce

mini crab cakes with red pepper sauce

chorizo and cheese empanadas

roasted pepper & goat cheese in filo

mini quiche Lorraine

petite beef wellington

chicken satay with spicy peanut sauce

vegetable samosa

brie en croute

*minimum order of 50 pieces of each kind required

(\$175 per attendant will apply for Hand passed Request)

*minimum order of 50 pieces of each kind required

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mini desserts | \$8 piece

assorted petite fours

napoleon

mini fruited tartlettes

chocolate éclair

cream puffs

mango mousse

raspberry truffle

chocolate dream

cappuccino madness

*minimum order of 50 pieces of each kind required

(\$150 per attendant fee will apply for Hand passed request)

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carving station

roast leg of lamb | \$316 ea

(serves 30 guests)

lamb jus / mint jelly

roasted pit ham | \$259 ea

(serves 40 guests)

honey brown sugar glaze

oven roasted turkey breast | \$336 ea

(serves 30 guests)

giblet gravy / cranberry sauce

roasted ny strip loin | \$345 ea

(serves 40 guests)

cabernet demi

slow roasted prime rib | \$432 ea

(serves 40 guests)

herbed au jus / horseradish cream

tenderloin of beef | \$625 ea

(serves 25 guests)

peppercorn sauce

all items are carved to order by chef's attendants (\$175 each and served with fresh baked rolls and butter)

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specialty displays

artisan selections of cheese | \$10 pp

local fruits / sliced oven baked bread / crackers

vegetable crudités | \$7 pp

ranch / blue cheese / yogurt dips

marinated vegetable display | \$7 pp

roasted peppers / artichokes / gigante beans / tomatoes

antipasti | \$19 pp

prosciutto / peppered salami / mortadella / provolone /
parmesan/ peppers / cured olives / roasted tomatoes / flat bread

flat bread station | \$19 pp

pear & goat cheese with walnuts / pizza margarita / classic
pepperoni / caesar salad / herbed garlic croutons

seafood display | \$30 pp

shrimp/ oyster on the half shell / smoked salmon / cocktail crab
claws

plated dinner

all plated dinners are served with fresh baked rolls and butter, first course, entrée, and dessert. Along with freshly brewed Seattle's Best coffees, and selection of Tazo teas.

First Course Options (select one)

- mixed green salad
- caesar salad

Entrée Course Options (select one)

Dessert Course Options (select one)

- tiramisu
- cheesecake

Enhanced package selections upon request

(for split entrees a \$5 per plate fee will be charged , maximum of 3 entrees including vegetarian options)

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible

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oven roasted free range chicken | \$46

wild rice pilaf / baby carrots / garden thyme jus

chicken wellington | \$46

seasonal vegetables / red wine sauce

black pepper crusted sirloin | \$49

baked new potatoes / asparagus / baby carrots / cabernet mushroom ragout

grilled petite filet | \$53

roasted garlic potato puree / sun burst squash / broccolini / merlot demi

pork tender loin | \$50

wild rice / braised napa cabbage / port wine sauce

prime rib | \$58

mashed potatoes / asparagus / au jus

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dinner double entrees

petite filet & garlic shrimp | \$70

potato puree/ buttered vegetables / cabernet reduction

grilled chicken breast & pan seared salmon | \$66

rice pilaf / sautéed napa cabbage / baby carrots / chardonnay sauce

petite ny steak & half maine lobster tail | \$79

rosemary potatoes / blistered tomatoes / mushroom ragout

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dinner vegetarian entrees | \$44

rigatoni pasta

portabella mushrooms / blistered cherry tomatoes / alfredo sauce

butternut ravioli

apple butter / shaved pecorino / wilted spinach

eggplant rollatini *

Spinach / red pepper sauce

vegetable napoleon*

Portobello mushroom / red bell pepper / zucchini / yellow squash/ tomato puree

*Vegan/Gluten Free

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dinner fish entrees

pan seared salmon | \$48

new potatoes / blue lake beans / chardonnay sauce

california sea bass | \$54

fingerling potatoes / broccolini / citrus peppercorn sauce

prawn scampi | \$52

mashed potatoes / baby carrots / lemon garlic butter

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enhancement salads | \$7 ea

beet salad

baby mixed greens / local goat cheese / walnuts /
champagne vinaigrette

farmed butter lettuce

cherry tomatoes / toasted almonds / mandarin orange /
balsamic vinaigrette

chicory salad

poached pear / gorgonzola / sherry vinaigrette

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enhancement soups | \$6 ea

roasted butternut squash soup / cinnamon
crème fraiche

creamy corn chowder / herb crouton

baked potato soup / white goats milk
cheddar

normandy brie soup / rosemary croutons

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enhancement desserts | \$10 ea

coppa marscapone

mascarpone cream / amaretto cookie / cookie curls

triple chocolate mousse

whipped chantilly / chocolate sauce

fruit tart

cream custard / local berries / simple fruit syrup

crème brulee

vanilla custard / seasonal berries

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themed

the italian | \$73 pp

arugula salad with balsamic vinaigrette / toasted almonds / shaved strawberries / goat cheese

traditional caesar salad

bruschetta with olive oil / garlic / tomatoes / basil / shaved pecorino

baby clams and steamed mussels in white wine / garlic / parsley

chicken milanese / parmesan cheese / bread crumbs / lemon sauce

cheese tortellini / wilted spinach / blistered tomatoes / roasted garlic cream

ziti pasta / shaved pecorino / bolognese

oven baked focaccia

tiramisu

the traditional | \$73 pp

spinach salad / goat cheese / almonds/ white balsamic vinaigrette

garden salad / cherry tomatoes / cucumber / shaved carrot / buttermilk ranch

grilled flat iron steak / mushroom sauce

herb crusted chicken / red wine sauce

fingerling potatoes

garlic green beans

sautéed asparagus

pesto pasta / pine nuts / parmesan cheese

chocolate cake

(designed for 25 or more. \$150 surcharge for groups of 24 or less
all selections include Seattle's Best coffee, hot teas and water

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surf & turf | \$82 pp

field greens / candied pecans / poached pears / champagne vinaigrette

bay shrimp salad / tomatoes / cucumber / red onion / chopped romaine / citrus vinaigrette

clam chowder

shrimp scampi

california sea bass / chardonnay sauce

roasted tenderloin / sauce au poivre

rice pilaf

garlic mashed potatoes

broccolini

baby carrots

chocolate mousse cakes

assorted petite fours

(designed for 25 or more. \$150 surcharge for groups of 24 or less)

all selections include Seattle's Best coffee, hot teas and water

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breakfast and break

breakfast [carb conscious] | \$25



western style scrambled eggs with onions
peppers, shredded cheddar cheese and four pork
sausage links

morning break [carb conscious] | \$14



fresh fruit salad
smoked salmon and olive cream cheese
hardboiled eggs

afternoon break [carb conscious] | \$21



assorted protein shakes
protein bars
assorted cheeses and grilled vegetables
assorted sodas and waters

All breakfast are served with fresh squeezed and chilled juices, fresh
brewed Seattle's Best coffee, decaffeinated coffee and Tazo teas



*These items have been selected to meet the diverse dietary needs of our
guests. Your server will be happy to answer any questions you may have.*

beverages

bottled water	\$5
diet sodas	\$5
smart waters	\$6
red bull	\$7

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plated lunch

[carb conscious] | \$39



spinach mushroom salad, hard boiled eggs, red onion with sweet sesame dressing

glazed flat iron steak, braised shitake mushroom, bok choy and peppers

fresh berries cup

fat fish [low fat] | \$38



mixed baby lettuce, cherry tomatoes, green asparagus and almond with oven roasted tomato vinaigrette

grilled salmon, wild rice salad, tomato eggplant confit

watermelon and balsamic syrup

chicken [low fat] | \$38



bibb lettuce, smoked salmon julienne, roma tomato, red onion, buttermilk caper dressing

braised chicken breast, ricotta cheese ravioli with roasted vegetable marinara sauce

fresh seasonal fruit plate

beverages

bottled water \$5

diet sodas \$5

smart waters \$7

red bull \$7

all selections include iced tea, Seattle's Best coffee, Tazo hot teas and water



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boxed lunches

(includes sandwich / side salad / fruit / beverage)

turkey and swiss [carb conscious] | \$34

turkey and swiss, on whole wheat bread, fennel and apple slaw and mixed fruit salad

tuna salad [low cholesterol] | \$34

mediterranean tuna salad on whole wheat bread and grilled vegetables

spicy chicken [low fat] | \$34

spinach, cucumbers, slivered carrots with ginger honey dressing on whole wheat

beverages

bottled water	\$5
diet sodas	\$5
smart waters	\$7
red bull	\$7



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plated dinner

halibut [carb conscious] | \$48

butter lettuce with cucumber, pear tomato and roasted tomato vinaigrette

nut crusted halibut served with asparagus and grilled tomatoes

fresh strawberries over ricotta cheese, toasted almonds and sweet balsamic syrup

filet mignon [carb conscious] | \$52

mixed green salad with raspberry vinaigrette

peppered grilled filet mignon with thyme infused potatoes and merlot demi

mixed berry salad served in a red wine glass with fresh whipped cream

pork tenderloin [low fat] | \$44

spinach and white mushroom salad, green onions, roasted pimentos and sesame vinaigrette

slow grilled pork tenderloin with a kecap manis served with bok choy, carrots and braised shitake mushrooms

fruit tart

chicken breast [low fat] | \$44

baby spinach salad with pine nuts

citrus glazed chicken breast with broccoli, peppers and snow peas

mixed seasonal fruit cocktail topped with mint and honey yogurt

beverages

bottled water	\$5
diet sodas	\$5
smart waters	\$7
red bull	\$7

all selections include iced tea, Seattle's Best coffee, Tazo hot teas and water

These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.



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buffet [carb conscious] | \$52



mixed green salad with raspberry vinaigrette

cucumber, kalamata olive and red onion salad

grilled vegetable platter

grilled flat iron steak, wild mushrooms ragout

salmon served with asparagus and grilled tomatoes

grilled asparagus, eggplant, yellow squash, red onions, plum tomatoes and roasted peppers

new york ricotta cheesecake topped with fresh berries

beverages

bottled water \$5

diet sodas \$5

smart waters \$7

red bull \$7

all selections include iced tea, Seattle's Best coffee, hot teas and water



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

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cold hors d'oeuvres | \$8 per piece



belgium endive with roquefort [carb conscious]

hot hors d'oeuvres | \$9 per piece



chicken satay with spicy peanut sauce [low cholesterol]
beef satay with sweet chili sauce [low fat]

carving station



roasted leg of lamb [low cholesterol | \$350 (serves 30 guests)
rosemary au jus / black pepper mustard

honey roasted ham [carb conscious] | \$225 (serves 40 guests)
pineapple chutney

oven roasted turkey breast [low fat] | \$336 (serves 30 guests)
giblet gravy / cranberry sauce

*minimum order of 50 pieces

all items are carved to order by chef's attendants (\$175 ea) and served with fresh baked rolls and butter



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.

beverages

bottled water	\$5
diet sodas	\$5
smart waters	\$7
red bull	\$7

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champagne

cava blanc de blancs brut freixenet	\$45
cava brut segura viudas aria	\$45
brut mumm cuvee	\$75
moet & chandon white star	\$110
brut taittinger la francaise	\$149

white wine

beringer white zinfandel	\$39
bv chardonnay	\$39
clos du bois chardonnay	\$49
brancott sauvignon blanc	\$49
stone cellars pinot grigio	\$55
stone cellars chardonnay	\$55
chateau st. jean chardonnay	\$59
chateau ste. michelle riesling	\$59

For outside wine or champagne a
\$20 (750 ml btl) corkage fee will apply

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red wine

blush to light intensity

la crema pinot noir	\$75
mark west pinot noir	\$75

medium to full intensity

stone cellars by beringer merlot	\$32
bv merlot	\$33
clos du bois merlot	\$41
st. francis merlot	\$69
stone cellars cabernet sauvignon	\$33
bv cabernet sauvignon	\$33
aquinas cabernet sauvignon	\$46
estancia cabernet sauvignon	\$41
seven falls cabernet sauvignon	\$46
franciscan cabernet sauvignon	\$60

For outside wine or champagne a
\$20 (750 ml bt) corkage fee will apply

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well brands

smirnoff vodka
cruzan aged light rum
beefeater gin
dewar's white label
jim beam white label bourbon
canadian club whisky
jose cuervo especial gold Tequila
korbelt brandy

call brands

absolut vodka
bacardi superior rum
tanqueray gin
johnnie walker red label
maker's mark bourbon
jack daniels tennessee whiskey
seagram's vo
anju cazador tequila
courvoisier

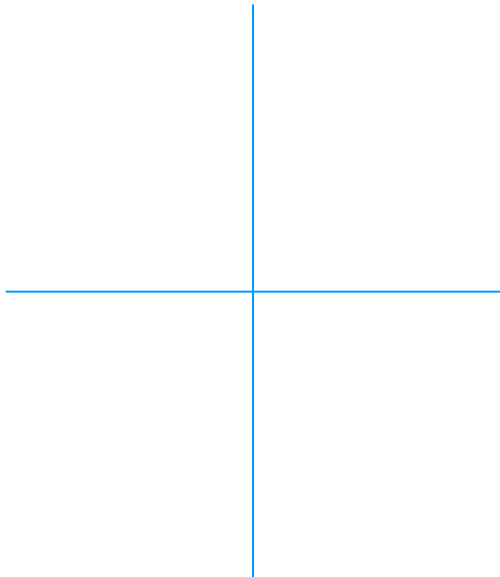
specialty brands

tito vodka
chivas regal
grey goose vodka
johnny walker black label
hennesy VS
crown royal
patron silver

additional brands available upon request
no outside alcohol permitted

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cash bar

mixed drinks well	\$11
mixed drinks call	\$12
mixed drinks specialty	\$13
cordials	\$14
domestic beer	\$7
import beer	\$8
wine	\$9
mineral water	\$5
soda	\$5
juice	\$5

host bar

mixed drinks well	\$10
mixed drinks call	\$11
mixed drinks specialty	\$12
cordials	\$14
domestic beer	\$7
import beer	\$8
wine	\$9
mineral water	\$5
soda	\$5
juice	\$5

a \$175 bartender fee will apply to each bar

beer and wine hourly package

1 st hour	\$18
2 nd hour	\$12
each additional hour	\$10

well brand hourly package

1 st hour	\$21
2 nd hour	\$16
each additional hour	\$14

all packages are priced per person