



catering by  
**MCCORMICK**  
& **SCHMICK'S**



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# CATERING POLICIES

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## ***FOOD MINIMUMS***

For all events held Monday through Thursday our food minimum is \$750, while events on Friday through Sunday require a \$1,000 food minimum.

During the month of December, Friday events require a \$2,000 food minimum, while Saturday events requires a \$3,000 food minimum. All menu prices are subject to optional gratuity and applicable Washington state sales tax.

## ***PAYMENT POLICY***

A 50% deposit of the estimated charges is necessary to confirm the catering contract. The balance is due four business days prior to the function. Any adjustments are payable upon conclusion of the event.

## ***STAFFING***

Staff are billed by the hour, portal-to-portal, based on a four hour minimum per staff person. Upon selection of the venue, type of menu desired, approximate number of guests and approximate hours of the function, we will be happy to estimate a labor cost. Final labor cost is based on actual portal-to-portal times. In order to ensure a safe work environment for our staff, we require a minimum of two service staff assigned to each event. Labor charges are subject to applicable Washington state sales tax. 50% of all hourly personnel or delivery charges are paid to our service staff.

### Hourly rates for staff

**Event Captain:** \$30.00 per hour **Bartender:** \$25.00 per hour  
**Server:** \$25.00 per hour **Kitchen Staff:** \$25.00 per hour

## ***GRATUITY***

Gratuity is stated as optional, however it is suggested. Our event planners will suggest an appropriate gratuity for the service staff assigned to your event. 100% of the optional gratuity is paid to our service staff.

## ***EXTRA FOOD***

For the health, safety and liability, all food and beverage items not consumed remain the property of the caterer. At the discretion of your event captain all non-sensitive foods may be packaged for you should you desire.

## ***WA STATE HEALTH ADVISORY***

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose a health risk. Raw or undercooked foods are noted by \* throughout the menus.

## ***GUEST COUNT***

The final guaranteed number of guests must be specified by 12:00 (*noon*) according to the following schedule:

**Up to 500 guests**

**Four business days**

**501-1500 guests**

**Five business days**

**1501 + guests**

**Seven business days**

Once received, this number may not be reduced. Final billing will be based on the guarantee or the actual number of guests, whichever is greater. In the event that the guarantee is not received, final billing will be based on the initial estimate or the actual number of guests, whichever is greater.

## ***DROP-OFF/PICKUP***

Let us do the cooking! Food can be picked up at our catering kitchen, located at the Museum of Flight, or delivered to the location of your choice. Food will be packaged in disposable containers that are priced at \$3.50 each. Delivery charges begin at \$50.00, while delivery + setup charges begin at \$75.00. These charges are subject to applicable Washington state sales tax.

## ***ENTRÉE CHOICE***

We are happy to accommodate a predetermined choice between up to two entrees, plus a vegetarian meal, on seated lunches and dinners. Should you select this option, we request that you offer one salad and one dessert to your guests. Both entrée choices will be accompanied by the same starch and seasonal vegetable. Please also keep in mind that a choice is NOT available for combination entrees. For the most efficient service, please provide a marker for each entrée choice.

## ***SPECIAL MEALS***

Substitutions can be served lieu of the entrée to accommodate dietary restrictions. Requests must be made at the time the guest count is due. Additional charges may apply.

## ***RENTALS/SERVICWARE***

Tables, chairs, linens, china, glassware, flatware, etc. are an additional cost for off-premise catering. The venue which you have chosen may provide tables and chairs. Final cost of rental equipment is subject to selection of venue, specific menu and beverage service. Delivery charges may apply and are subject to venue accessibility and regulation. Rental equipment and delivery charges are subject to applicable Washington state sales tax. Our event planners can estimate these costs.

## ***TRANSPORTATION***

Truck rental, fuel and parking fees may apply. Subject to change based on venue location and parking availability.

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# BEVERAGES

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## TYPE OF BAR

*Please chose one of the following types of bar.*

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<u>WELL</u>	<u>PREMIUM</u>	<u>PLATINUM</u>
Cocktails	Cocktails	Cocktails
House Wine	NW Wine	NW Wine
6.25 per drink hosted	7.25 per drink hosted	8.25 per drink hosted
7.00 per drink cash	8.00 per drink cash	9.00 per drink cash

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## INCLUDED IN ALL TYPES OF BARS

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<b>Microbrews/Imports</b>	<b>Juices</b>	<b>Mineral Water</b>
5.75 per drink hosted	3.00 per drink hosted	3.00 per drink hosted
6.25 per drink cash	3.25 per drink cash	3.25 per drink cash
<b>Domestic Beer</b>	<b>Soft Drinks</b>	<b>Bottled Water</b>
4.75 per drink hosted	2.75 per drink hosted	2.25 per drink hosted
5.50 per drink cash	3.00 per drink cash	2.50 per drink cash

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## OPTIONAL ADD-ONS

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<b>Cordials</b>	<b>Specialty Cocktails</b>	<b>Wines by the Bottle</b>
8.25 per drink hosted	Please see your event planner for pricing and options.	Please see our wine list for pricing and available options.
9.00 per drink cash		

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## BEVERAGES BY THE GALLON

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<b>Lemonade</b>	<b>Iced Tea with Lemon</b>	<b>Citrus Fresh-Fruit Punch</b>
33.00 per gallon	33.00 per gallon	33.00 per gallon
<b>Strawberry Lemonade</b>	<b>Coffee, Tea, Decaffeinated Coffee</b>	<b>Basil Lime Spritzer</b>
38.50 per gallon	38.50 per gallon	49.50 per gallon

**Pitchers of Water on Meeting Tables**  
1.10 per guest

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## BAR PACKAGES

*For client-provided alcoholic beverages.*

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### FULL BAR SERVICE PACKAGE

Client provides liquor, beer, wine and nonalcoholic beverages. Catering by McCormick & Schmick's serves beverages and provides mixers, bar condiments, ice, glassware and all beverage service equipment and linens.  
5.75 per guest + bartender hourly rate  
(4.25 per guest for disposables)  
*Subject to Washington state sales tax*

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### BEER/WINE SERVICE PACKAGE

Client provides beer, wine and nonalcoholic beverages. Catering by McCormick & Schmick's serves beverages and provides ice, glassware and all beverage service equipment and linens.  
4.50 per guest + bartender hourly rate  
(2.75 per guest for disposables)  
*Subject to Washington state sales tax*

*Client shall obtain a banquet permit and provide Caterer with a copy by one week prior to the event. Client shall obtain insurance that will cover bodily injury, death or property damage occasioned by reason of the Function, including without limitation the liquor liability insurance, with minimum single-limit liability of \$1,000,000 per occurrence.*

*Caterer shall be an additional insured on the policy for any liability it may suffer because of its involvement with Client's event. Client shall provide Caterer with a certificate of such coverage.*

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# WINE LIST

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*Wine selection and prices are subject to availability. Wine prices are subject to applicable service charge and sales tax*

## WHITE WINES

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Chateau Ste. Michelle "Indian Wells" Chardonnay – <i>Washington</i>	48.00
La Crema "Sonoma" Chardonnay – <i>California</i>	51.50
Sonoma Cutrer "Russian River" Chardonnay – <i>California</i>	60.50
Cakebread Chardonnay – <i>California</i>	85.00
Far Niente Chardonnay – <i>California</i>	95.00
Columbia Crest Riesling – <i>Washington</i>	35.75
Chateau Ste. Michelle "Dr. Loosen" Eroica Riesling – <i>Washington</i>	53.75
Chateau Ste. Michelle "Horse Heaven" Sauvignon Blanc – <i>Washington</i>	44.75
King Estate Pinot Gris – <i>Oregon</i>	42.50
Dunham Cellars Four Legged White— <i>Washington</i>	49.50

## RED WINES

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Columbia Crest "Grand Estates" Merlot – <i>Washington</i>	41.50
Chateau Ste. Michelle "Indian Wells" Merlot – <i>Washington</i>	49.25
Canoe Ridge Red Wine – <i>Washington</i>	43.50
BV Napa Cabernet Sauvignon – <i>California</i>	44.75
Columbia "Red Willow" Cabernet Sauvignon – <i>Washington</i>	57.00
Chateau Ste. Michelle "Cold Creek" Cabernet Sauvignon – <i>Washington</i>	60.50
Dunham Cellars Cabernet Sauvignon— <i>Washington</i>	84.75
Jordan Cabernet Sauvignon – <i>California</i>	97.00
Stag's Leap Reserve Cabernet Sauvignon – <i>California</i>	116.00
Kings Ridge Pinot Noir – <i>Oregon</i>	51.50
Columbia Crest "Grand Estates" Shiraz – <i>Washington</i>	40.25
Genesis Syrah— <i>Washington</i>	48.00
Dunham Cellars Three Legged Red— <i>Washington</i>	54.00

## SPARKLING WINES

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Wycliff Brut - <i>California</i>	28.00
Domaine Ste. Michelle Blanc de blanc – <i>Washington</i>	36.00
Veuve Clicquot – <i>France</i>	92.00
Martinelli's Sparkling Cider— <i>Non-Alcoholic</i>	16.50

*Our event planners will gladly research specialty wines upon request.*

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# BREAKFAST

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## SEATED BREAKFAST

*All include Coffee, Tea, Decaffeinated Coffee & Fresh Orange Juice.*

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### THE CLASSIC

#### Scrambled Eggs

with fresh Vegetables & Cheddar Cheese

#### Herb-roasted Potato Wedges

#### Hickory-smoked Bacon

#### Morning Bakery Basket

#### Seasonal Fruit cup

15.20 per guest

### A TOAST TO BREAKFAST

#### Traditional sliced French Toast

with Sweet Cream Butter & Maple Syrup

#### Scrambled Eggs

#### Grilled Breakfast Ham

#### Seasonal Fruit cup

15.95 per guest

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## BREAKFAST BUFFET

*All include Coffee, Tea, Decaffeinated Coffee & Fruit Juices for 1.5 hours.*

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### BREAKFAST BASICS

#### Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

8.90 per guest

### TRADITIONAL CONTINENTAL

#### Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

#### Sliced Seasonal Fruit

11.45 per guest

### MORNING SUNRISE

#### Seasonal Fresh Fruit Salad

#### Baked Breakfast Strata

Eggs baked with Sausage, Onions, Bell Peppers,

cubed Bread, Herbs & Cheddar Cheese

#### Hickory-smoked Bacon

#### Herb roasted Potato Wedges

#### Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

15.85 per guest

### HEALTHY START

#### Fruit & Yogurt Parfaits

with fresh Berries & Granola

#### Assorted Protein Bars

#### Whole Fruit

to include Bananas, Apples & Oranges

#### Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

13.65 per guest

### WEEKEND BRUNCH

#### Seasonal Fresh Fruit Display

#### Baked Breakfast Strata

Eggs baked with Sausage, Onions, Bell Peppers,

cubed Bread, Herbs & Cheddar Cheese

#### Hickory-smoked Bacon

#### Cheese Blintzes

with Strawberry Sauce & Whipped Cream

#### Roasted New Potatoes with fresh Herbs

#### Fresh baked Blueberry & Carrot- Raisin Muffins

with Sweet Cream Butter

#### Smoked & Poached Salmon Display

with Lemon Garlic Cream Cheese, Capers,

Diced Onions & Mini Bagels

23.45 per guest

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## A LA CARTE BREAKFAST ITEMS

*Add the following items to any of the above breakfasts.*

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#### Assorted Yogurts

1.25

#### Biscuits & Sausage Gravy

3.85

#### Breakfast Strata

Eggs baked with Sausage, Onions,

Bell Peppers, cubed Bread, Herbs

& Cheddar Cheese

4.50

#### Individual Assorted Oatmeal

1.50

#### Smoked Salmon, Herb Cream Cheese,

#### Capers & Red Onions

3.25

#### Egg, Ham & Cheese Croissant

#### Sandwich

3.95

#### French Toast

with Maple Syrup & Powdered Sugar dusting

2.25

#### Breakfast Burrito

Scrambled Eggs, Chorizo Sausage, Onions,

Roasted Green Chiles & Mild Jack Cheese

4.25

#### Granola & Yogurt Parfait

with fresh Berries

2.85

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# SEATED LUNCHEON

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## SOUPS

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New England Clam Chowder  
4.65

Soup of the Day  
3.85

## SALADS

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**Traditional Caesar Salad\***  
With Parmesan Cheese, Herb  
Croutons & Creamy Garlic  
Dressing  
4.05

**Classic Green Salad**  
with Julienne Carrots,  
Cucumber, Tomato &  
Buttermilk Ranch Dressing  
3.85

**Spinach, Watercress  
& Napa Cabbage**  
with Strawberries, Almonds &  
Goat Cheese & Vanilla Honey  
Vinaigrette  
4.35

**Northwest Greens**  
with Candied Walnuts,  
Crumbled Bleu Cheese,  
Cranberries & Balsamic  
Vinaigrette  
3.90

## ENTRÉES

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**Roasted Salmon**  
with Lemon Dill Sauce on a bed  
of Braised Kale  
16.25

**Macadamia Crusted Mahi Mahi**  
with Roasted Pineapple, Shallot  
& Sorrel Chutney  
18.05

**Pecan Crusted Chicken Breast**  
with Honey Mustard Glaze  
15.25

**Herb Marinated  
Sliced London Broil**  
with Tomato Basil Relish  
20.95

**Roasted Halibut—*In Season***  
accompanied by a Roma Tomato  
& Basil Relish  
Market

**Roasted Alaskan  
Wild King Salmon**  
with a light Herb Beurre Blanc  
Market

**Grilled Breast of  
Chicken Marsala**  
with Shiitake Mushroom  
& Marsala Wine Sauce  
14.50

**Artichoke & Focaccia Stuffed  
Flank Steak**  
with Spinach, Pancetta  
& Orange Brandy Sauce  
23.50

**Pan Seared Tilapia**  
with a Roasted Lemon-Rock  
Shrimp Sauce topped  
with Tarragon garnish  
15.35

**Roasted Breast of Chicken  
Stuffed with Herbs & Ricotta**  
with Roasted Vegetable  
Compote  
16.25

**Penne Alfredo**  
Penne with Grilled Chicken  
& Vegetables in an Herbed Brie  
Alfredo Sauce  
14.45

**Roasted Medallions of Beef & Fillet of Salmon**  
with Red Wine Shallot Demi glaze & Northwest Berry Compote  
23.25

## SUGGESTED STARCHES

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**Toasted Orzo  
& Wild Rice Blend**  
with Toasted Hazelnuts

**Roasted Garlic Potatoes**  
with Caramelized Onion

**Jeweled Saffron Rice Pilaf**

**Yukon Gold Mashed Potatoes**

**Herb roasted Red Potatoes**

**Orchiette Pasta**  
with Basil Pesto

**Red & Bamboo Rice Medley**

**Black Lentil, Bulgur, Basmati  
& Wild Rice Blend**  
with Red Pepper

**Wild Rice Pancakes**

## VEGETARIAN ENTRÉES

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*Served with Rustic Breads or Rolls & Sweet Cream Butter*

**Jumbo Pasta Shells**  
stuffed with Ricotta Cheese &  
served with Roasted Vegetable  
Marinara Sauce  
12.70

**Portobello, Shiitake &  
Domestic Mushrooms**  
with Spinach & Tomatoes baked  
in Puff Pastry  
14.20

**Artichoke, Goat Cheese, Wild  
Mushroom & Spinach Strudel**  
with a Balsamic Reduction Sauce  
15.05

**Orchiette Pasta—*Vegan***  
with Balsamic Vegetable  
Compote, roasted Garlic,  
Green Peas, toasted Pine Nuts  
& Basil Oil  
14.50

## KID'S ENTRÉES

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**Grilled Cheeseburger on a Sesame Bun**  
with Lettuce, Tomato, Pickle Spear  
& Condiments on the side accompanied by  
Tim's Potato Chips  
12.75

**Baked Macaroni & Cheese**  
served with Carrot & Celery sticks with a side  
of Creamy Ranch Dip  
10.20

**Chicken Fingers**  
served with French Fries  
& a side of Ranch  
11.45

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# MEETING OPTIONS

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## LIGHT & CASUAL LUNCHEON BUFFETS

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### THE DELI PLATTER

#### **Build Your Own Sandwich Bar**

Turkey Breast, Honey baked Ham, Roast Beef, Pastrami,  
Cheddar, Swiss & Havarti Cheeses,  
Stone Ground & Dijon Mustards, Mayonnaise,  
Onions, Pickles, Lettuce, Tomatoes, Olives  
& Fresh Baked Breads & Rolls

#### **Penne Pasta Salad**

with Bell Peppers, Olives & Feta in Lemon Vinaigrette

#### **Seasonal Fruit Platter**

OR

#### **Spinach Salad**

with Mushrooms, Red Onion & Sherry Vinaigrette

#### **Jumbo gourmet Chocolate Chip Cookies**

13.45 per guest

### ALREADY BUILT SANDWICHES

#### **Already-Built Sandwiches**

Roast Beef & Cheddar on a Kaiser Roll

Turkey & Havarti on Sourdough

BLT Wrap

Tuna Salad on Multigrain,

Grilled Vegetable Wrap

*two half sandwiches per guest*

#### **Tim's Potato Chips**

#### **Mixed Field Greens**

with Balsamic Vinaigrette

#### **Chocolate Walnut Brownies**

12.60 per guest

*Add the Soup of the Day to one of the above buffets for 2.85*

## LIGHT & CASUAL PLATED SALADS

*To include Coffee, Decaffeinated Coffee, Tea and Rolls with Sweet Cream Butter.*

### **Grilled Chicken Caesar \***

Romaine, Parmesan Cheese, homemade Croutons  
& Creamy Garlic Dressing

11.60

### **Blackened Salmon Salad**

Cajun spiced Grilled Salmon, Artichoke Hearts, Tomato,  
Hard boiled Egg & Black Olives served on Romaine

Lettuce with Lemon Dill Dressing

15.05

## THEMED SNACK BREAKS

*Minimum order 20 guests.*

### HEALTHY ON THE GO

Granola Bars, Yogurt, Whole Fruit, V8 & Sparkling Apple Cider  
6.45 per guest

### NORTHWEST EXPERIENCE

Washington Apples, Candied Hazelnuts & Northwest Artisan  
Breads with Apple Butter, Artisan Chèvre & Dilettante Biscotti  
7.30 per guest

### COOKIE MONSTER

Mini Cookies, Bar Cookies, Chocolate Dipped Shortbread  
Airplane Cookies & Mini Milk  
4.40 per guest

### CHIPS & DIPS

Potato Chips, Tortilla Chips, Salsa & Ranch  
2.60 per guest

## À LA CARTE SNACKS

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### **Bar Snack Mix**

.80 per guest

### **Granola Bars**

2.25 each

### **Bakery Basket**

to include Breads, Pastries,  
Muffins & Bagels with Cream

Cheese, Butter & Jam

4.65 per guest

### **Selection of Bar Cookies**

1.75 per piece

### **Tim's Potato Chips**

1.30 per bag

### **Assorted Protein Bars**

2.45 each

### **Hazelnut Shortbread**

### **Airplane Cookies**

Half Dipped in Chocolate

2.00 per piece

### **Smart Food Popcorn**

1.45 per bag

### **Assorted Ice Cream Bars**

2.05 per piece

### **Assorted Dilettante Biscotti**

2.30 per piece

### **Pretzels**

1.30 per bag

### **Whole Fruit**

1.05 per piece

### **Jumbo gourmet Cookie platter**

2.00 per piece

### **Trail Mix**

1.30 per bag

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# LUNCH BUFFETS

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*The following luncheon portions are offered until 3:30 p.m. Dinner pricing and portions are applicable for buffets starting after this time. All buffets have a minimum order of 20 guest.*

## **BOUNTIFUL BUFFET**

**Spinach, Radicchio & Butter Lettuce**  
tossed with Dried Cranberries, Feta, Almond Slivers  
& Three Citrus Vinaigrette  
**Seasonal Fruit Display**  
**Marinated & Grilled Vegetable Platter**  
accompanied by Roasted Onion Dip  
**Brie en Croute with Apricots & Walnuts**  
served with gourmet Crackers  
**Rustic Breads with Sweet Cream Butter**  
**Northwest Wild Mushroom Stroganoff**  
with Braised Red Quinoa Pilaf  
*Add Beef Tenderloin Tips for 3.95pp*  
**Grilled Breast of Chicken**  
with Pecan Glaze  
**Lemon Roasted Salmon**  
with Northwest Berry Sauce  
**Assorted Bar Cookies & Brownies**  
26.90 per guest

## **FLAVORS OF THE NORTHWEST**

**Mixed Field Greens**  
tossed with Crumbled Bleu Cheese, Glazed Walnuts,  
Dried Cranberries & Balsamic Vinaigrette  
**Chicken Marsala**  
Grilled Breast of Chicken & Wild Northwest Mushrooms  
in a Marsala Wine Sauce  
**Sun dried Tomato & Parmesan Polenta**  
**Rustic Penne Pasta**  
with Peas, Caramelized Onions, Roasted Red Pepper,  
Fresh Sage, Feta & Pecans  
**Seasonal Vegetables**  
**Seattle's Finest Breads with Sweet Cream Butter**  
**Triple Berry Crunch Bar**  
19.30 per guest

## **TASTE OF ITALY**

**Panzanella Salad**  
Ripe Tomatoes, Cucumbers, Red Onion, toasted Rustic Bread  
Cubes & fresh Basil tossed with a Sherry Caper Vinaigrette  
**Antipasto Display**  
Mélange of Cured Meats, Cheeses & Marinated Vegetables  
with Focaccia & Grissini  
**Cheese Tortellini**  
with Gorgonzola, Pesto & Walnuts  
**Grilled Breast of Chicken**  
with Asparagus & Porcini Cream  
**Rosemary & Fennel Roasted Potatoes**  
**Rustic Breads with Sweet Cream Butter**  
**Fresh Fruit Salad**  
**Biscotti**  
19.90 per guest

## **RUSTIC ESCAPE**

**Field Greens**  
tossed with Caramelized Walnuts, Bleu Cheese  
& Balsamic Vinaigrette  
**Yukon Gold Potato Salad**  
with Broccoli, Kidney Beans, Celery, Italian Parsley  
& Orange Garlic Dressing  
**Chicken Forestiere**  
Boneless Breast of Chicken in a rich Tomato  
& Madeira Wine Sauce  
**Roasted Salmon OR Parmesan Crusted Ling Cod**  
with Dijon Caper Sauce  
**Marinated & Grilled Vegetable platter**  
**Toasted Orzo & Wild Rice Pilaf**  
**Rustic Breads with Sweet Cream Butter**  
**Washington Apple & Cinnamon Strudel**  
22.90 per guest

## **BAJA BUFFET**

**Caesar Salad**  
**Crisp Tortilla Chips**  
**Black Bean & Corn Salad**  
with Cilantro Vinaigrette  
**Three Melon Salad**  
with Lime Honey Dressing  
**Burrito Bar**  
with seasoned Ground Beef OR shredded Chicken,  
sautéed Vegetables, Cheddar Cheese, shredded Lettuce,  
diced Tomatoes, sliced Olives, Sour Cream, Guacamole,  
Salsa & Flour Tortillas  
**Cinnamon Sugar Cookies**  
17.95 per guest  
*Upgrade to Lime Marinated sliced Steak Fajitas 6.00pp,  
or Ancho Rubbed grilled sliced Chicken 5.00pp*

## **FRESH CHOICE**

**Organic Spring Greens**  
with Julienne Carrots, Cucumbers, Tomatoes  
& Basil Vinaigrette  
**Fresh Green Bean Salad**  
with toasted Cashews, Mandarin Oranges  
& Ginger Sesame Dressing  
**Cilantro & Garlic Marinated Free Range Chicken Breast**  
with Grilled Peppers  
**Multi Grain Penne Pasta Salad**  
with Crimini Mushrooms, Roasted Eggplant, Italian Squash,  
& Sun-dried Tomato Pesto  
**Wine Poached Filet of Salmon**  
with Leeks, Spinach, lentils & Tarragon Lemon Glaze  
**Rosemary Cracker Bread & Sliced Rustic Baguettes**  
**Sliced Fresh Melon Medley**  
with Honey Lime Yogurt Dip  
18.85 per guest

*\*See Event Policies on page 2.*

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# SEATED DINNER

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## APPETIZER

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**Jumbo Prawn Cocktail**  
with Tomato Horseradish Sauce  
7.85

**Dungeness Crab Cocktail**  
with Tomato Horseradish Sauce  
10.35

**Vegetarian Trio**  
Olive Tapenade & fresh Hummus on Soft  
Pita Wedges with fresh Mozzarella, Tomato  
& Basil Salad  
6.40

**Smoked Sea Scallops**  
with Watercress, Pancetta, shaved Fennel &  
Apple with a Truffle Mustard Vinaigrette  
10.35

**Dungeness Crab Cakes**  
with Brandy Rémoulade  
9.95

## SALADS

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**Hearts of Romaine**  
with Roma Tomatoes, Croutons  
& Gorgonzola Basil Cream  
3.90

**Spinach, Radicchio & Butter Lettuce**  
with Dried Cranberries, Feta, Almonds  
& Three Citrus Vinaigrette  
4.85

**Iceberg Wedge Salad**  
with Tomato, Cucumber, shredded Carrot,  
Rye Croutons, Frizzled Onions  
& Buttermilk Ranch Dressing  
4.35

**Mixed Field Greens**  
with Caramelized Walnuts, Dried  
Cranberries, Bleu Cheese  
& Balsamic Vinaigrette  
4.40

**NW Greens**  
with Basil marinated Tomato, Feta  
Crumbles, Parmesan encrusted Croutons  
& Balsamic Vinaigrette  
4.70

**Traditional Caesar Salad\***  
4.00

**Caprese Salad**  
Fresh Mozzarella Cheese, Basil marinated  
Roma Tomatoes on a bed of Field Greens  
& drizzled with Extra Virgin Olive Oil  
& Balsamic Syrup  
5.25

**Arugula, Watercress & Napa Cabbage**  
with Almonds, Strawberries, Goat Cheese  
& Lemon Honey Vinaigrette  
5.10

**Belgian Endive, Radicchio,  
Watercress & Spinach**  
with Hazelnuts, Chèvre, Grapes  
& Sherry Vinaigrette  
5.10

## SOUPS

*Please see your event planner for availability and pricing.*

## KID'S ENTRÉES

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*All entrees include a Fresh Fruit Cup starter and Milk.*

**Grilled Cheeseburger**  
**on a Sesame Bun**  
with Lettuce, Tomato, Pickle Spear  
& Condiments on the side  
accompanied by Tim's Potato Chips  
12.75

**Baked Macaroni & Cheese**  
served with Carrot & Celery sticks  
with a side of Creamy Ranch Dip  
10.20

**Chicken Fingers**  
served with French Fries  
& a side of Ranch  
11.45

## FRESH SEAFOOD ENTREES

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*All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Starch Rustic Breads or Rolls & Sweet Cream Butter*

**Macadamia crusted Mahi Mahi**  
with Pineapple Pepper Chutney  
23.75

**Parmesan Crusted Ling Cod**  
with Dijon Caper Sauce  
22.85

**Herb Crusted Salmon**  
with Lemon White Wine Glaze OR  
Orange Balsamic Reduction  
22.45

**Pinwheel of Salmon & Sole**  
with Sauce Vin Blanc & Tomato  
Basil Concassé  
25.85

**Grilled Halibut** *in season*  
with Balsamic & Basil marinated  
Tomatoes  
Market

**Dungeness Crab Cakes**  
with Mango Jalapeño Salsa  
& Brandy Rémoulade  
25.75

**Fillet of Salmon**  
stuffed with Dungeness Crab  
& Brie topped with a Lemon  
Herb Beurre Blanc  
25.65

**Roasted Alaskan  
Wild King Salmon**  
with a light Herb Beurre Blanc  
Market

**Kasu Black Cod**  
marinated in Kasu Paste  
and pan seared  
26.00

**Roasted Salmon**  
with Lemon Chive Cream  
OR Northwest Berry Sauce  
21.70

*\*See Event Policies on page 2.*

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# SEATED DINNER

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## MEAT ENTREES

*All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Starch Rustic Breads or Rolls & Sweet Cream Butter*

**8 oz. Grilled Filet Mignon**  
with Roasted Garlic & Button  
Mushroom Sauté OR Gorgonzola  
Horseradish Butter  
34.55

**Roasted Chicken Stuffed with  
Caramelized Apples & Onions**  
topped with Fig Tapenade  
& Madeira Jus  
20.35

**Pan roasted Breast of Chicken**  
with Curried Peach Relish  
21.50

**Roasted Pork Loin Medallions**  
stuffed with Cornbread, topped  
with Sour Cherry Demi glace  
22.80

**10 oz. New York Steak**  
with Green Peppercorn Cognac  
Sauce  
25.30

**Grilled Breast of Chicken  
Peperonata**  
sautéed with Roasted Bell Peppers  
& Olives in a light Wine Sauce  
19.55

**Chicken Boursin**  
Roasted Boneless Breast of  
Chicken stuffed with savory Herb  
Cheese, Italian Parsley,  
chopped Shallots, seasoned  
Breadcrumbs & Dried Apricots  
with Sherry Mushroom Cream  
23.25

**Herb encrusted  
Pork Loin Chop**  
with Apple Calvados Brandy  
Demi Glace  
24.20

**Herb roasted Prime Rib of Beef**  
with Apple Horseradish  
25.25

## VEGETARIAN & VEGAN ENTREES

*All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Rustic Breads or Rolls & Sweet Cream Butter*

**Ricotta filled Pasta Shells**  
with Roasted Onion Tomato Sauce  
18.60

**Portobello, Shiitake  
& Domestic Mushrooms**  
with Spinach & Tomatoes  
in Puff Pastry  
19.65

**Artichoke, Goat Cheese, Wild  
Mushroom & Spinach Strudel**  
with a Balsamic Reduction Sauce  
20.00

**Grilled Fresh Vegetable  
Napoleon**  
with Soy Milk Creamed Corn  
& Avocado  
21.50

**Ratatouille Vegetable  
Cannelloni**  
with Italian herbed Cream Sauce  
19.00

**Tri color Polenta Napoleon**  
with Black Beans & Tomato Basil  
Coulis  
19.20

**Vegan Basil Polenta with  
Northwest Wild Mushroom &  
Balsamic Ragout**  
with Seasonal Vegetables  
20.30

## COMBINATION ENTRÉES

*All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Starch Rustic Breads or Rolls & Sweet Cream Butter*

**Petite Chicken Boursin en Croute  
and Grilled Salmon Filet**  
with Lime Dill Beurre Blanc  
30.50

**Roasted Filet Mignon  
and Petite Fillet of Salmon**  
with Roasted Shallot Cabernet Sauce  
OR Northwest Berry Sauce  
32.25

**Herb encrusted Filet of Beef  
and Pan Seared Halibut - in season**  
with Ginger Butter  
Market

**Peppercorn roasted Medallions of Beef  
and Scallop & Prawn Brochette**  
with Lemon Garlic Butter  
34.55

**Fillet of King Salmon Stuffed  
with Crab & Shrimp  
and Roasted Beef Medallions**  
with Orange Brandy Demi glace  
40.85

**Pink Peppercorn Crusted Filet Mignon  
and Pan Seared Sea Bass**  
with Roasted Tomato Peach Relish  
38.25

## SUGGESTED STARCHES

**Toasted Orzo & Wild Rice Blend**  
with Toasted Hazelnuts  
**Herb roasted Red Potatoes**  
**Roasted Garlic Potatoes**  
with Caramelized Onion

**Orcchiette Pasta with Basil Pesto**  
**Jeweled Saffron Rice Pilaf**  
**Red & Bamboo Rice Medley**  
**Wild Rice Pancakes**

**Yukon Gold Mashed Potatoes**  
**Black Lentil, Bulgur, Basmati**  
**& Wild Rice Blend**  
with Red Pepper

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# DINNER BUFFETS

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*All dinner buffets have a minimum order of 20 guests.  
Please see Event Policies page for dinner buffet service options.*

## TIMELESS FARE

### **Traditional Caesar Salad\***

Romaine tossed with Parmesan, fresh Croutons  
& Creamy Garlic Dressing

### **Gemelli Pasta Salad**

Sun-dried Tomatoes, Roasted Eggplant & Smoked Chicken  
in a light Pesto Dressing

### **Lemon roasted Salmon**

accompanied by Dill Crème Fraîche

### **Garlic Roasted New York Striploin** *carved*

with Apple Horseradish & Mango Pepper Chutney

### **Seasonal Vegetable**

**Toasted Orzo & Wild Rice Pilaf with Dried Cranberries**

### **Oven roasted New Potatoes**

### **Rustic Breads & Butter**

31.85

## BOUNTIFUL EVENING

### **Cranberry & Pistachio Torta**

### **Assorted Rustic Breads with Butter**

### **Marinated & Grilled Vegetable Platter**

with Roasted Onion Dip

### **Fresh & Dried Fruit display with Nuts**

### **Northwest Mixed Greens**

tossed with Blue Cheese, Walnuts & Dried Cranberries  
& Balsamic Vinaigrette

### **Mediterranean Tabbouleh Salad**

with Italian Parsley, Mint, Cucumbers Tomatoes & Bulgur Wheat

### **Pan Seared Chicken with Roasted Fennel**

### **OR Baked Seafood stuffed Jumbo Mushrooms**

with Crab, Shrimp, Smoked Salmon, Parmesan & Spices

### **Yukon Gold Potato Gratinée with Gruyère**

### **Pistachio crusted Salmon**

on a bed of Cannellini Beans, Leeks, Olives & Artichokes  
with Sauce Verte

### **Herb roasted Prime Rib of Beef** *carved*

with Dollar Rolls, Apple Horseradish & Whole grain Mustard  
38.25

## THE ESSENTIALS

### **Mixed Field Greens**

with Julienne Tomatoes, Cucumbers & Carrots  
with a Sherry-Shallot Vinaigrette

### **Seasonal Fruit Salad**

### **Cheese Tortellini with Pesto Cream Sauce**

### **Chicken Marsala**

Grilled Breast of Chicken & Wild Northwest Mushrooms  
in a Marsala Wine Sauce

### **Sun dried Tomato & Parmesan Polenta**

### **Seasonal Vegetable**

### **Rustic Breads & Butter**

26.25

## NW FOCUS

### **Wild Field Greens**

tossed with Dried Apricots, Bleu Cheese, Toasted Hazelnuts  
& Grain Mustard Vinaigrette

### **Northwest & Imported Cheese Display**

Smoked Gouda, Cheddar, Gorgonzola, Chèvre  
with Breads & Crackers

### **Dungeness Crab & Penne Pasta Salad**

with Red Peppers, Artichokes & Olives  
in Lemon Oregano Dressing

### **Fresh Fruit Display**

### **Roasted Garlic Potatoes with Caramelized Onion**

### **Herb encrusted Pork Loin Platter**

Seasonal Fruit Salsa, Roasted Red Pepper Aioli & mini Rolls

### **Oven roasted Salmon Fillets**

with Northwest Berry Sauce

### **Seasonal Vegetable Medley**

32.25

## SEAFOOD SPECIALTIES

### **Wild Arugula & Orange Salad**

with Marbled Rye Croutons & Sherry Vinaigrette

### **Pesto Marinated Shrimp & Farfalle Salad**

with Roma Tomatoes, toasted Pine Nuts & Grana Padano

### **Salmon Trio: Chilled, Poached Salmon**

with Lemon Dill Crème Fraîche

### **Teriyaki Salmon Skewers with Sesame Seeds**

### **Warm Smoked Salmon & Pepperjack Cheese Corn Muffins**

### **Braised Clams & Mussels**

in a Herb Broth with Tomatoes, Garlic & Onions

### **Herb Marinated Mushroom & Roasted Sweet Pepper Salad**

### **Grilled Flank Steak**

with Avocado Red Onion Salsa & Balsamic Glaze

### **Macadamia Crusted Mahi Mahi**

with roasted Pineapple Chutney

### **Yukon Gold Potato Salad**

with Dungeness Crab & Bacon

44.25

## REGIONAL FLAVORS

### **Spinach Salad**

with Mushrooms, Spiced Pecans, Red Onion & Sherry Vinaigrette

### **Seasonal Fresh Fruit display**

### **Caprese platter**

with Basil, Tomatoes, Mozzarella & Balsamic Vinaigrette

### **Rustic Breads**

with Sweet Cream Butter

### **Parslied New Potatoes**

### **Oven Roasted Salmon**

with Lemon & Shrimp Sauce

### **Sautéed Chicken Breast in Wild Mushroom & Leek Essence**

on a bed of Quinoa Rice Confetti Pilaf

28.75

*\*See Event Policies on page 2.*

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# LIGHT HORS D'OEUVRE

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*The following menus provide an accompaniment to late afternoon cocktails, but are not sufficient as a full dinner.  
We suggest our heavy hors d'oeuvre selections during the dinner hour.*

## TIME TO RELAX

**Marinated & Grilled Vegetable platter**  
with Roasted Onion & Creamy Herb Dips

### **Assorted Tapas**

Mediterranean Olive Salad;  
Artichoke & Spinach Spread;  
Red Onion & Orange Salad with Almonds  
accompanied by sliced Artisan Breads

### **Spanakopita**

Spinach, Feta & Onion wrapped in Phyllo

**Baked Seafood stuffed Mushrooms**  
with Crab, Smoked Salmon & Shrimp

### **Garlic Beef Satay**

with Ginger Plum Glaze

**Herb roasted Chicken display**  
with Tomato Basil Relish & mini Rolls  
19.95

## COCKTAIL HOUR

### **Rustic Vegetable platter**

Roasted, Grilled, Pickled & Fresh Vegetables  
with Sun-dried Tomato Dip

### **Northwest & Imported Cheese display**

Smoked Gouda, Cheddar, Gorgonzola, Chèvre with  
Breads & Crackers

### **Seasonal Fruit Skewers**

### **Chicken Satay**

with Thai Peanut Dipping Sauce

**Dungeness Crab & Brie Miniature Talmouses Pastry**

### **Vegetarian Spring Rolls**

served with Sweet Chili Sauce

### **Pink Peppercorn crusted Pork Tenderloin**

on Crostini with Rhubarb Chutney  
22.85

## AN EARLY EVENING

### **Crudités**

Broccoli Florets, Carrots, Radishes, Cauliflower & Celery  
with Roasted Red Pepper Dip & Bleu Cheese Dip

### **Gorgonzola & Black Mission Fig Torta**

with a variety of Crackers

### **Warm Spinach & Roasted Onion Dip**

with Herb Crostini

**Northwest Wild Mushroom & Rondele Pinwheel Sandwich Bites**

**Italian Sausage & Parmesan stuffed Mushrooms**

**Orange Soy glazed Salmon Skewers**

**Herb roasted Turkey Breast**

with mini Rolls, Orange Aioli, Whole grain Mustard & Cranberry Sauce  
19.65

*\*See Event Policies on page 2.*

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# HEAVY HORS D'OEUVRE

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*These creative and hearty menus are suitable for an evening reception and may take the place of a seated or buffet dinner.*

## EVENING FESTIVITY

### **Market Fresh Crudités**

Broccoli Florets, Carrots, Radishes, Cauliflower, Celery  
with Roasted Red Pepper Dip & Bleu Cheese Dip

### **Northwest & Imported Cheese display**

Smoked Gouda, Cheddar, Gorgonzola & Chèvre  
with Breads & Crackers

### **Warm Dungeness Crab & Artichoke Dip**

with Herb Crostini

### **Northwest Wild Mushroom Tartlet**

with Parmesan & Filberts

### **Cheese Tortellini with Pesto Cream**

#### **Roasted Salmon**

with Dijon Dill Sauce

#### **Chicken Satay**

with Thai Peanut Dipping Sauce

#### **New York Striploin -carved**

with Horseradish Cream, Green Peppercorn Dijon Cream  
& mini Rolls

29.20

## A WORLDLY SAMPLING

### **Artisan Cheese display**

Imported & Local Artisan Cheeses, *such as* Stilton, Morbier,  
Humboldt Fog & St. Andre with Cracker Bread, Fruit  
& Nut Bread and Rustic Bread

### **Grilled & Chilled Asparagus Spears**

with a Balsamic Tomato Relish

### **Mojito Marinated Fruit Skewers**

#### **Coconut Curry Chicken**

with Jasmine Rice

#### **Mediterranean Couscous Salad**

Israeli Couscous with Bell Peppers, Cucumbers,  
Red Onion, Feta Cheese & Roasted Lemon Vinaigrette

#### **Mornay Mushrooms**

stuffed with Dungeness Crab, Spinach & Pine Nuts  
with Mornay Sauce

#### **Pistachio crusted Salmon**

with Artichokes, Leeks, Cannellini Beans, Olives & Sauce Verte

#### **Prime Rib of Beef—carved**

accompanied by Horseradish Cream, Roasted Garlic Aioli  
& mini Rolls

37.50

## PACIFIC RIM FLAVORS

### **Asian Vegetable Salad**

Bok Choy, Spinach, Julienne Carrots, Mung Bean Sprouts, Broccoli,  
Bell Peppers, toasted Almonds & Mushrooms  
tossed with Sesame Ginger Dressing

#### **Teriyaki Salmon Skewers** with Green Onion Garnish

#### **Five Spice Duck Egg Roll** with Hoisin Dip

#### **Mango, Melon & Lychee Salad** with Honey Lime Dressing

#### **Spicy Avocado & Walnut Roll** with Ponzu Dipping Sauce

#### **Beef & Garlic Meatballs** in Coconut Curry Sauce

#### **Lo Mein Noodle Salad** with Chicken, Oranges & Pea Pods

#### **Hoisin Glazed Pork Loin** with steamed Rice

32.80

## LOCAL HIGHLIGHTS

### **Spinach & Roasted Red Pepper Torta**

Spinach & Roasted Red Pepper layered with Chèvre  
& Mascarpone, served with Water Crackers

### **Rustic Vegetable platter**

Roasted, Grilled, Pickled & Fresh Vegetables  
with Creamy Herb Dip

### **Northwest Wild Mushroom & Rondele Pinwheel**

#### **Lemon Rosemary Chicken Skewer**

with Green Peppercorn Aioli

### **Penne Pasta with Caramelized Onions, Peas & Sage**

in Gorgonzola Sauce

### **Chilled, Wine-poached Salmon Fillets**

with Lemon Dill Crème Fraîche

accompanied by Cucumber Red Onion Salad

### **Grilled Washington Sausages**

to include Kielbasa, Bratwurst, Italian & house-made  
Chicken Apple Sausage with assorted Sweet & Hot Mustards

26.20

## TASTE OF THE NORTHWEST

### **Seasonal & Dried Fruit display**

garnished with assorted Nuts

### **Roasted Vegetable Kebabs**

with Creamy Herb Dip

### **Northwest & Imported Cheese display**

Smoked Gouda, Cheddar, Gorgonzola, Chèvre  
with Breads & Crackers

### **Apple & Bleu Cheese stuffed Mushrooms**

#### **Warm Shrimp & Spinach Dip**

with Rosemary Cracker Bread

### **Smoked Salmon, Capers & Red Onion Penne Pasta Salad**

with Lemon Dill Creamy Vinaigrette & Toasted Hazelnuts

#### **Lemon Rosemary Chicken Skewers**

with Green Peppercorn Aioli

#### **Herb encrusted Pork Loin platter**

with Peach Salsa, Roasted Red Pepper Aioli & mini Rolls

27.05

*\*See Event Policies on page 2.*

# TRAY PASSED HORS D'OUVRE

The following items may be added to the preceding buffets or seated meals at a minimum of 20 pieces (except where noted otherwise).

## SPECIALTY SEAFOOD

<b>Jumbo Prawn</b> Chilled with Lemon Dill Sauce; Sake marinated; Pesto grilled; or Spicy Pepper & Garlic Firecracker 2.80	<b>Smoked Sea Scallop wrapped in Pancetta</b> with Apple Cider Glaze 3.35	<b>Smoked Trout Canapé</b> with Chive Aioli 2.10	<b>Miniature Salmon Cake</b> with Honey Dijon Dip 2.65
<b>Hoisin brushed Jumbo Shrimp Lollipop</b> with toasted Sesame Seeds 2.90	<b>Miniature Dungeness Crab Cake</b> with Brandy Rémooulade 3.05	<b>Smoked Salmon</b> on Black Bread with Caper Butter 1.70	<b>Miniature Dungeness Crab &amp; Bay Shrimp Cake</b> with Cucumber Dill Crème Fraîche 2.65
<b>Spiced Honey Garlic Prawn</b> with Pina Colada Dip 3.10	<b>Profiterole</b> Bay Shrimp OR Dungeness Crab & Jalapeño 1.80	<b>Crab Spring Roll</b> with Ponzu Dipping Sauce <i>Parties under 200</i> 2.85	<b>Smoked Salmon Napoleon</b> layered with Nori, Rice & Wasabi Mayonnaise 3.20
<b>Ancho Marinated Prawn</b> with Sour Cream Tomato Lime Dip 3.05	<b>Fresh Lotus Chip with Hamachi, Tobiko &amp; Wasabi Drizzle</b> on Micro Greens 2.95	<b>Seared Ahi Canapé*</b> with Wasabi Mayonnaise <i>50 piece minimum</i> 2.30	<b>Orange Soy Salmon Skewer</b> with Sesame Seeds 2.15
		<b>Dungeness Crab &amp; Brie Miniature Talmouses Pastry</b> 2.50	<b>Teriyaki Salmon Skewer</b> 2.15

## SAVORIES

<b>Pepper crusted Beef Tenderloin</b> with Horseradish Cream Sauce on a Tuscan Crostini 3.35	<b>Garlic Beef Satay</b> with Ginger Plum Glaze 2.30	<b>Chicken Satay</b> with Thai Peanut Dipping Sauce 1.95	<b>Pork Skewer</b> with Pineapple Rum Glaze 1.95
<b>Pink Peppercorn crusted Pork Tenderloin</b> on a Crostini with Rhubarb Chutney 2.30	<b>Tamarind Beef Satay</b> with Red Curry Honey Glaze 2.65	<b>Lemon Rosemary Chicken Skewer</b> with Green Peppercorn Aioli 1.95	<b>Roasted Lamb Tenderloin</b> with Fig Tapenade on a Pita Wedge 3.20

## VEGETARIAN BITES

<b>Cocktail Caprese Salad Skewer</b> Tomato, Fresh Mozzarella & Basil with Balsamic Reduction 1.65	<b>Risotto Cake stuffed with Goat Cheese</b> 2.10	<b>Vegetarian Pot Sticker</b> with a Ginger Soy Glaze 1.75	<b>Roasted Olive Tapenade</b> with Goat Cheese in a Pastry Purse 2.15
<b>Port poached Pear with Stilton</b> on a Sesame Melba Cracker 1.90	<b>Wild Mushroom &amp; Mascarpone Cheesecake</b> on Polenta Crust with Wild Blueberry Thyme Compote 2.65	<b>Vegetarian Spring Roll - <i>Vegan</i></b> served with Sweet Chili Sauce 2.45	<b>Feta Stuffed Dried Mission Fig</b> with Peppercornini 2.00
<b>Spanakopita</b> Phyllo Triangle stuffed with Spinach & Feta 1.85	<b>Spiced Almond stuffed Date with Chèvre</b> 1.55	<b>Goat Cheese &amp; Roasted Red Pepper Profiterole</b> 1.75	<b>Herbed Goat Cheese</b> Crostini with dried Tomato & fried Basil 1.90
<b>Cranberry, Pistachio &amp; Goat Cheese Truffle</b> 1.40	<b>Tri-color Polenta Round</b> topped with Gorgonzola Cream 1.80	<b>Goat Cheese &amp; Wild Mushroom Profiterole</b> 1.75	<b>Tostadita - <i>Vegan</i></b> with Jalapeño Pinto Bean Puree & Avocado 1.90

\*See Event Policies on page 2.

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# BUFFET ADDITIONS

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*The following items may be added to the preceding buffets at a minimum of 25 guests.*

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## CHEESE DISPLAY OPTIONS

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**Spinach & Roasted Red Pepper  
Torta with Chèvre**  
1.90

**Gorgonzola & Black Mission Fig  
Torta**  
2.05

**Fresh Lemon, toasted Almond &  
Raspberry Mascarpone Torta**  
served with sweet Ladyfingers  
2.00

**Northwest & Imported Cheese Display**  
Smoked Gouda, Cheddar, Gorgonzola, Chèvre with  
Breads & Crackers  
2.85

**Artisan Cheese Display**  
Imported & local Artisan Cheese, such as Stilton,  
Morbier, Humboldt Fog & St. Andre  
with Cracker Bread, Fruit & Nut Bread and Rustic bread  
6.75

**Puff Pastry wrapped Bacon  
& Sun dried Tomato Brie**  
2.50

**Baked Smoked Salmon Brie**  
with fried Capers  
2.50

**Warm Praline topped Brie**  
with Water Crackers  
2.25

**Orange Marmalade &  
Pistachio stuffed Brie**  
2.25

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## ASSORTED DIPS & TAPAS

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**Warm Dungeness Crab & Artichoke Dip**  
with Herb Crostini  
3.55

**Warm Shrimp & Spinach Dip**  
with Rosemary Cracker Bread  
3.35

### Choose 3 of the following Tapas

Mediterranean Olive Salad; Roasted Red & Yellow Peppers with grilled Eggplant & Manchego Cheese;  
Fried Baby Red Potatoes with Roasted Garlic Aioli; Artichoke & Spinach Spread with Cabrales Cheese;  
Red Onion & Orange Salad with Almonds; Sliced Spicy Sausage with Herb marinated Tomatoes;  
Chick Pea, Caper & Lemons Salad with Basil; and Sherried Mushrooms with Parsley  
Served with sliced Artisan Breads, Crostini & Herbed Cracker Bread  
3.10

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## FRUIT DISPLAY OPTIONS

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**Seasonal Fruit Display**  
3.00

**Mojito Marinated Fruit Skewers**  
2.85

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## VEGETABLE DISPLAY OPTIONS

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**Caprese Salad Skewers**  
Tomato, Fresh Mozzarella & Basil  
with Balsamic Reduction  
2.75

**Market Vegetable Crudités**  
with Roasted Red Pepper Dip  
& Bleu Cheese Dip  
2.15

**Rustic Vegetable Platter**  
Roasted, Grilled & Pickled Vegetables  
with Sun-dried Tomato Dip  
2.85

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## PINWHEEL SANDWICH BITES

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**Peppercorn Beef, Smoked Cheddar  
& Orange Marmalade Horseradish**  
1.60

**Turkey, Havarti & Cranberry**  
1.60

**Northwest Wild Mushroom  
& Rondele**  
1.60

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## SAVORY OPTIONS

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**Seafood stuffed Mushroom**  
with Crab, Smoked Salmon & Shrimp  
2.30

**Assorted Sushi & Rolls\***  
with Wasabi, Soy & Ginger  
*100 pieces minimum*  
2.00-3.60

**Mini Bay Shrimp Cocktail**  
served in a shot glass with Mango Salsa  
2.85

**Apple & Bleu Cheese stuffed  
Mushroom**  
1.70

**Steamed Clams & Mussels  
in Herb Beer Broth**  
with Garlic, Onions & Tomatoes  
3.05

*\*See Event Policies on page 2.*

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# STATIONS

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*The following items may be added to the preceding buffets at a minimum of 25 guests.  
They are not sufficient as a stand alone buffet item.*

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## POTATO, PASTA & RISOTTO BAR

*Served in Cosmo Glass*

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### Rich Yukon gold Mashed Potatoes

### Herb Scented Risotto

### Rotini Pasta in Marinara Sauce

Accompanied by freshly grated Parmesan Cheese,  
Sun dried Tomatoes, sliced Olives, toasted Almonds,  
Green Sweet Peas, Red Pepper Flakes, Gorgonzola Cheese,  
fresh Chives, Sweet Cream Butter & Bacon Bits.

5.95 per guest

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## BIG CHILL\*

*Displayed on a separate station on ice*

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### An assortment of Fresh and Smoked Seafood

may include Smoked Scallops, Oysters on the ½ shell,  
Marinated Mussels, Crab Claws, Smoked Salmon, Jumbo Prawns,  
Seared Ahi Tuna, Bay Shrimp Salad & other seasonal specialties.

*Accompanied by a variety of sauces & spreads, as well as  
assorted Crackers & Bread*

14.80 per guest

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## ANTIPASTO STATION

*Displayed on small plates*

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### An assortment of Meats, Cheeses and Vegetables

to include sliced Salami, Prosciutto, Mortadella, Pepperoni,  
Smoked Provolone Cheese, Cilegine Mozzarella,  
grilled Italian Squash, Onions, Peppers,  
marinated Mushrooms, Tomatoes, Artichokes & Olives

5.75 per guest

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## OYSTER BAR

*Displayed on ice.*

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### Pacific Northwest Oysters on the Half Shell\*

Served with Lemon, Horseradish, Tabasco & Mignonette  
Market price—plus below

Oysters shucked on site by M&S kitchen staff

25.00 per chef per hour

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## CARVING STATIONS

*Station attended by a carver*

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### Cedar plank roasted Salmon

with Dill Crème Fraîche & fresh Fruit Salsa  
Market

### Oven roasted Smoked Turkey

with Cranberry Relish, Herb Mayonnaise  
& mini Rolls  
105.00 serves 30

### Honey glazed Ham

with a Roasted Pineapple Chutney,  
Mayonnaise, Grain Mustard & mini Rolls  
140 serves 50

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### Pork Loin stuffed with Cranberry Walnut Brioche

with Rosemary-Tomato Demi Glace  
150.00 serves 35

### Herb encrusted Beef Tenderloin

with Apple Horseradish Cream,  
Dijon Mustard & mini Rolls  
305.00 serves 25

*Add Wild Mushroom Demi-Glace*

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### Prime Rib of Beef

with Horseradish Cream, Roasted Garlic  
Aioli & mini Rolls  
235.00 serves 35  
*Add Au Jus*

### Spinach & Provolone stuffed New York Striploin

with Mustard Sauce  
250.00 serves 35

*\*See Event Policies on page 2.*

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# DESSERTS

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## PLATED DESSERTS

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**Trio of Sweets: Truffle Cake Wedge, Fruit Tart & mini Lemon Sponge Cake**

*other options available*

pooled in Northwest Berry Coulis and Crème Anglaise, *presented on white china rectangular plate*  
7.45

**Famous**

**Chocolate Truffle Cake**

with Chambord Crème Anglaise  
4.95

**Washington Apple Almond Tart**

Caramelized WA Apples in toasted Almond Shell with Cinnamon Crème Anglaise  
6.05

**Chocolate Raspberry Mousse Tower Cake**

accented by Marionberry Coulis & Mocha Whipped Cream  
6.25

**New York Cheesecake**

with Blackberry Coulis  
4.95

**Seasonal Fresh Fruit Tart**

with Vanilla Bean Crème Anglaise  
5.85

**Warm Chocolate Brioche Bread Pudding**

with Bourbon Crème Anglaise  
5.25

**Two layer Raspberry Cheesecake**

with fresh Berries & Whipped Cream  
5.05

**Tiramisu Tower Cake**

garnished with Fruit Puree & Whipped Cream  
5.65

**Brown Butter Pear Tart**

with Vanilla Bean Crème Anglaise  
6.00

**Vanilla Bean Crème Brûlée**

with fresh Berries  
*available only for groups less than 100 guests*  
5.60

**Grand Marnier Strawberry Shortcake**

with fresh Whipped Cream  
5.25 *in season*

**Individual Chocolate Fondue**

Warm Guittard Chocolate with a variety of cut Fruit & Pound Cake  
6.15

**Mango Lime Tango**

Mango Mousse & Lime filling on Macadamia Shortbread  
6.00

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## DESSERT BUFFETS

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**DESSERT DECADENCE**

**Assorted gourmet Tortes, Cakes & Tarts**

May include McCormick & Schmick's Chocolate Truffle Cake, WA Apple Almond Tart, Tiramisu Cake, Berry Cheesecake, Chocolate & Raspberry Juliet & seasonal patisserie selection  
8.50 per guest (*minimum of 50 guests*)

**DIVINE MINIATURES**

**A sinful selection of Miniature Tarts, Cake Squares, Chocolate Treats & Assorted Petit Fours**

May include such sweets as Éclairs, Fruit Tartlets, Praline Pyramids, Lemon Boats, Mini Tiramisu, Mousse Cups, M&S Chocolate Truffle Bites & Other Sweet Delights  
6.25 per guest (*minimum of 25 guests*)

**SWEET & SIMPLE**

**Assorted tasty gourmet Cookies, Bar Cookies & Cheesecake Bites**

May include such treats as Walnut Brownies, Lemon Bars, Chocolate Chip Cookies, Oatmeal Raisin Cookies, White Chocolate Macadamia Cookies & New York & Raspberry Cheesecake Bites  
5.50 per guest (*minimum of 25 guests*)

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## A LA CARTE SWEETS

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*The following items may be added to the preceding buffets at a minimum order of 25 pieces/guests.*

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**Champagne marinated Fruit Skewers**

with Grand Marnier Whipped Cream  
2.90

**Warm Peach Cobbler**

with a Dried Blueberry studded Whipped Cream  
3.95

**Warm Chocolate Brioche Bread Pudding**

with Bourbon Crème Anglaise  
3.70

**Warm Cheese Crêpes**

with Strawberry Sauce, Spiced Apple Compote, Chocolate Sauce  
3.60

**Warm Apple Strudel**

with Rum Raisin Caramel Sauce  
3.30

**Warm Northwest Berry Cobbler**

with Chantilly Cream  
3.80

**Chocolate dipped Hazelnut Shortbread Airplane Cookies**

2.00  
Wrapped To-Go 2.60

**Famous Chocolate Truffles**

rolled in Coconut, Pistachio & Dried Cranberry  
1.95

**Fresh Baked Jumbo Cookies**

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia & Chocolate Nut Royal  
2.00

**Bar Cookies**

Lemon Bars, Walnut Brownies, Fudge Nut Squares, Pecan Bars, Chocolate Chip Brownies, Cookies & Cream  
1.75

**Gourmet house made Cupcakes**

Vanilla Bean, Dark Chocolate, Zesty Lemon & Lavender Cupcakes with assorted Frostings & toppings  
2.35

*Add Tiered Cupcake Stand*

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# SPECIALTY CAKES

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## *SHEET CAKES*

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**¼ Sheet (serves 15-20) \$65.00**  
**½ Sheet (serves 35-40) \$95.00**  
**¾ Sheet (serves 55-60) \$140.00**  
**Full Sheet (serves 80-85) \$170.00**

*Cakes decorated with fresh flowers and your favorite saying.  
Cakes served as a dessert course in a seated meal are subject to kitchen labor fee of \$.75+ per guest.*

### **Coconut Cake**

A white velvet cake layered with coconut mousse with flakes of coconut

### **Chocolate Raspberry Mousse Cake**

Chocolate cake layered with raspberry mousse and decorated with white chocolate shavings

### **Chocolate Mousse Cake**

A devils food cake layered with chocolate mousse and topped with rosettes of chocolate mousse and chocolate shavings with chocolate vermicelli on the sides

### **Tuxedo Cake**

Chocolate and white cake layered with caramel mousse Topped with caramel and decorated with white and dark vermicelli and finished with a white bow tie

### **Lemon Velvet Cake**

White velvet cake layered with lemon curd and white chocolate mousse and decorated with white chocolate shavings and lemon peel

### **Carrot Cake**

Carrot cake layered with Grand Marnier white chocolate mousse and finished with shaved milk chocolate

### **Strawberry Bagatelle**

*(Available February – November)*

White velvet cake layered with fresh strawberries and white chocolate mousse and topped with white chocolate vermicelli