FOUR POINTS BY SHERATON

Bellingham Hotel & Conference Center

2026

CATERING MENU

Rebecca Duncan

Catering Sales Manager

e: rebecca.duncan@fourpointsbellingham.com | t: 360-392-6540

714 Lakeway Drive, Bellingham, WA 98229

Marriott.com/BLIFP.com

Beverage, Breaks & Meetings

"We are so thankful for the many years of partnership with the hotel. The staff is fabulous, from the sales team to the banquet and catering teams, it feels like they are a part of our team and dedicated to our event's success!"

Tally Rabatin, Lydia Place

BEVERAGE PACKAGES

Half Day Beverage Package

Coffee/Decaf/Assorted Hot Tea & Water
Choice of Juice: Orange, Pineapple, Grapefruit, or Cranberry

Full Day Beverage Package

Coffee/Decaf/Assorted Hot Tea & Water
AM: Choice of Juice: Orange, Pineapple, Grapefruit, or Cranberry
PM: Assorted Sodas & Sparkling Water

BREAK PACKAGES

Half Day Break Package

Includes half day beverage package

Choice of one: Muffins, Pastries, Donut Holes, Snack Mix, Fresh Fruit, Popcorn, Cookies, or Brownies

Full Day Break Package

Includes full day beverage package

AM SNACK
Choice of one: Muffins, Pastries, Donut Holes, or Fresh Fruit

PM SNACK
Choice of one: Snack Mix, Cookies, Brownies, Spiced Nuts, Veggie Platter with Dip, or Hummus and Pita

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Beverage, Breaks & Meetings

Beverage Station: Coffee, Decaf Coffee, Tea, and Orange Juice included with all full breakfast meals. Minimum of 25 guests for Buffet.

MEETING PACKAGES

Cascade Small Meeting Package

PLATED FOUR POINTS BREAKFAST

Scrambled Eggs DF, Breakfast Potatoes, Slice of Warm Banana Bread or Breakfast Pastry

Choice of two: Ham, Bacon, Sausage, Chicken Sausage GF

AM SNACK

Choice of: Donut Holes or Fresh Fruit

PLATED DELI LUNCH

Choice of: Cup of House Made Soup or Side Garden Salad
Sandwich with choice of: Turkey, BLT, Vegetarian Wrap

PM SNACK

Choice of: Cookies or Brownies

Deluxe Meeting Package

FOUR POINTS BREAKFAST BUFFET

Seasonal Fruit & Berries GF/V, Assorted Pastries, Croissants, Jam, Butter V, Scrambled Eggs with Cheese GF, Four Points Breakfast Potatoes GF/V

Choice of two: Ham, Bacon, Sausage, Chicken Sausage GF

AM SNACK

Beverage refresh & build your own Yogurt Parfait Bar (Yogurt, Granola, Berries & Seasonal Add-Ins)

BUFFET LUNCH

Choice of: Baja Buffet, Mediterranean Buffet or Pacific Northwest Buffet on our lunch menu

PM SNACK

Beverage Station refresh & choice of: Gourmet Popcorn Bar, build your own Trail Mix Bar, Veggie Platter with Dip, Hummus and Pita, Cookies, or Brownies

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Breakfast

Beverage Station: Coffee, Decaf Coffee, Tea, and Orange Juice included with all full breakfast meals. Minimum of 25 guests for Buffet.

Lakeway Continental Breakfast

Assorted Pastries, Donut Holes, Seasonal House Granola and Yogurt Parfait Bar, Seasonal Fruit Display and Berries

GF Pastries available upon request

Healthy Start

Tomato Spinach Egg Bake, Fresh Fruit, Yogurt Parfait Bar, Quinoa Bake, Pastry Selection

Fairhaven Breakfast

Breakfast Quiche with choice of: Bacon and Brie, Ham and Swiss, or Grilled Vegetable with Goat Cheese, Fresh Fruit Cup, and Breakfast Potatoes

Four Points Breakfast

Seasonal Fruit and Berries, Assorted Pastries, Croissants, Jam, Butter, Scrambled Eggs with Cheese, Four Points Seasoned Breakfast Potatoes

Choice of two: Ham, Bacon, Sausage, or Chicken Sausage

BellinghamBreakfast

Waffles and Syrup with Assortment of Toppings

Choice of two: Bacon, Sausage, Ham, or Chicken Sausage

VegetableBreakfastScramble

Roasted Seasonal Vegetables, Scrambled Eggs (or Egg Whites), Four Points Seasoned Breakfast Potatoes, Waffles, Fruit Compote, Syrup, Fresh Fruit

ADD | Bacon, Ham, Sausage

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

À La Carte Items

Muffins or Assorted Pastries V (per dozen)

Assorted Cookies, Brownies, and Lemon Bars (choice of one per dozen)

Assorted House Baked Croissants, Biscuits, Scones, Honey Butter, Jam (choice of one per dozen)

Bagels, Cream Cheese V (per dozen)
ADD | Lox, Diced Onion, Capers, and Hard Boiled Egg (per dozen Bagels)

Donuts Holes (3 dozen)
Served Plain, Snickerdoodle, or with Powdered Sugar

Fresh Fruit Display (serves 25), served with Yogurt Dip

Popcorn Bar (per guest)

Trail Mix Bar (per guest)

Yogurt Parfait Bar, Berries, Granola, Candied Pecans, choice of Yogurt (per guest)

Biscuits, Sausage Gravy or Mushroom Gravy V* (per guest)

Steel Cut Oats with Fresh Berries, Brown Sugar, and 2% or Oat Milk VE/GF/*DF (per guest)

Choice of Additional Proteins: Ham, Bacon, Sage Breakfast Sausage, Chicken Sausage GF/DF, Vegetarian Sausage (per guest)

Assorted Soda & Sparkling Water (each)

Freshly brewed urn of Regular or Decaf Coffee with accompaniments (1.5 gallons)

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Lunch Buffet

Beverage Station: Coffee, Decaf Coffee, Tea, and Lemonade included with all full meals.
Choose one: Assorted Cookies, Brownies, or Lemon Bars
Minimum of 25 guests for Buffet.

Four Points Deli

Gluten Free Bread, Focaccia, or Ciabatta

Choice of | House Salad choice of dressing GF/V/DF, Quinoa Salad GF/VE, or Caesar Salad DF/V/GF

White Cheddar and Swiss Cheese, Mustard, Mayonnaise, Assorted Sandwich Spreads, Lettuce, Red Onion, Tomato GF

Roast Turkey, Pit Ham, Roast Beef GF,
and Grilled Vegetables

Assorted Bread V
Kettle Chips GF/V

PNW Land & Sea

Assorted Rolls and Butter

Caesar Salad, Shaved Parmesan Cheese, Focaccia Croutons, Classic Caesar Dressing GF* (no Crouton)

Roasted Potatoes GF/DF
Roasted Seasonal Vegetables V/GF
Roasted Cauliflower Chimichurri, Pickled Onions

Honey Roasted Salmon, Blueberry Caramelized Onions GF/DF
Rosemary Grilled Chicken Breast, Local Amber Apple Glaze DF

Mt. Baker Luncheon

Assorted Rolls and Butter

Bistro Salad, Kale and Arcadian Mixed Lettuce, Carrot, Cherry Tomato, Cucumber, Goat Cheese, Lemon Thyme Vinaigrette

Seasonal Pasta Salad, Roasted Vegetables, Balsamic Vinaigrette, Mozzarella, Fresh Herbs
Chefs Choice Seasonal Vegetables VE

Spiced Pork Tenderloin, Apple Blackberry Compote
Rosemary Grilled Chicken, Foraged Wild Mushroom Sauce

Tuscan

ADD | Second Entree
Warm Rosemary Focaccia, Olive Oil, Sea Salt

Caesar Salad, Croutons, Parmesan, Caesar Dressing

Tomato and Fresh Mozzarella Caprese GF

Chefs Choice Seasonal Roasted Vegetables

Choice of two:
LASAGNA CLASSIC
Traditional Bolognese, Pomodoro Sauce, Ricotta, Parmesan Cheese
CHICKEN CACCIATORA
Airline Chicken, Tomato, Olives, Mushrooms, Fresh Basil DF
SALMON PESTO LINGUINE
Olive Oil, Garlic, Salmon, Wine, Fresh Basil

Gluten free pasta available upon request.

Lunch Buffet

Beverage Station: Coffee, Decaf Coffee, Tea, and Lemonade included with all full meals.
Choose one: Assorted Cookies, Brownies, or Lemon Bars
Minimum of 25 guests for Buffet.

Mediterranean Luncheon

Mixed Greens, Feta Cheese, Kalamata Olives, Red Onion, Sundried Tomato, Cucumber, Lemon Vinaigrette V/GF

Mediterranean Baked Sweet Potatoes, Chickpeas, Basil, Lemon Garlic Dressing VE/GF

Greek Pesto Pasta, Peppers, Pickled Onion, Artichokes, Tomato, Fresh Pesto Cream, Parmesan V

Souvlaki Marinated Chicken, Roasted Garlic, Tomato, Red Pepper Yogurt Sauce

Pacific Rim Luncheon

Chopped Salad, Romaine, Red Cabbage, Carrots, Bell Peppers, Snow Peas, Fresh Lime, Peanut Dressing GF/VE/DF

Wok tossed Carrot, Red Pepper, Snap Peas, Broccoli GF/VE

Sweet Soy tossed Yakisoba Noodles, Bok Choy and Green Onion

Choice of one:

TERIYAKI GLAZED WILD SALMON
Warm Cabbage, Toasted Sesame Seeds DF

SZECHUAN BAKED CHICKEN
Sweet and Sour Glaze, Scallion GF/DF

Baja

Chips with Pico de Gallo GF/VE/DF

Chopped Salad, Romaine, Roasted Corn, Roasted Pepper, Cotija Cheese (on side: Red Onion, Cilantro Lime Dressing) GF

Black Beans and Spanish Rice V/DF

ADD | Side of Guacamole GF/VE/DF

Choice of two:

PORK CARNITAS
Picked Red Onion, Pineapple, Cilantro

CHICKEN OR BEEF FAJITAS
Peppers, Onions, Corn Tortillas & Flour Tortillas GF/DF

3-CHEESE ENCHILADAS
Served with House-Made Salsa Roja V

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Lunch Plated

Beverage Station: Coffee, Decaf Coffee, Tea, and Lemonade included with all full meals.

Four Points House Salad

Assorted Rolls and Butter
Mixed Greens, Candied Pecan, Dried Cranberry, Goat Cheese, House Dressing
Choice of Chilled Protein | Grilled Chicken, Prawns (3) Lemon Grilled Garlic Salmon, NY Steak (4 oz)

Caesar Salad

Assorted Rolls and Butter
Romaine Heart, Caesar Dressing, Croutons, Parmesan Cheese, Lemon
Choice of Chilled Protein | Grilled Chicken, Prawns (3) Lemon Grilled Garlic Salmon

Thai Peanut Salad

Assorted Rolls and Butter
Romaine, Cabbage, Carrot, Edamame, Red Pepper, Scallion with House-Made Peanut Dressing
Choice of Chilled Protein: Grilled Chicken, Prawns (3), Lemon Grilled Garlic Salmon

Cauliflower Steak

Assorted Rolls and Butter
Roasted Cauliflower Steak, Black Lentils, Sweet Potato Puree, Pickled Onions, Chimichurri

Assorted Rolls and Butter
Grilled Chicken, Sundried Tomato Pesto, Feta Cheese, Kalamata Olives, Spinach, Wild Mushrooms, Fresh Basil

Plated Sandwich or Wrap

(GF Bread available on request)
Sandwiches served with choice of | Garden Salad, Caesar Salad, Quinoa Salad VE/GF, or Potato Salad

TURKEY SANDWICH
Roasted Turkey, Lettuce, Tomato, Red Onion, Swiss Cheese, Dijonnaise Sauce on Croissant
BLT SANDWICH
Bacon, Leaf Lettuce, Fresh Tomato, Pesto Aioli on Foccacia
CURRY CHICKEN SALAD WRAP
Grilled Curry Chicken, Green Onion, Celery, Sundried Cranberry, Pecans, Cilantro Curry Aioli
VEGETARIAN SANDWICH/WRAP
Baguette, Hummus, Roasted Pepper, Cucumber, Sprouts, Portobello, Grilled Onion, Balsamic Glaze V

Wild Caught Blackened Salmon

Assorted Rolls and Butter
Wild Caught Salmon (6 oz, Sweet Chili Onion, Roasted Asparagus, Herbed Red Potatoes

Roasted Airline Chicken

Assorted Rolls and Butter
Herb Roasted Chicken, Cilantro Gremolata, Broccolini and Duck Fat Roasted Tri-Color Potatoes

Pork Bahn Mi Plate

Assorted Rolls and Butter
Slow Roasted Pork, Egg Fried Rice, Pickled Vegetables, Jalapeño, Garlic Chili Oil, Cilantro, Spicy Mayo

Lunch on the GO!

All boxed lunches come with a Fresh Baked Cookie or Brownie & Bottled Water or Soda.

Sandwich or Wrap

(GF Bread available on request)

Served with choice of Garden Salad, Southern Potato Salad, Greek Pasta Salad, Roasted Beet Salad, Potato Chips or Fruit

TURKEY SANDWICH
Roasted Turkey, Lettuce, Tomato, Red Onion, Swiss Cheese, Dijonnaise Sauce on Croissant

CLUB SANDWICH
Avenue Sourdough Bread, Ham, Turkey, Lettuce, Tomato, Onion, Sundried Tomato Aioli

CURRY CHICKEN SALAD WRAP
Flour Tortilla, House-Made Chicken Curry, Thai Salad, Peanut Dressing

VEGETARIAN SANDWICH/WRAP
Baguette, Hummus, Roasted Pepper, Cucumber, Sprouts, Portobello, Grilled Onion, Balsamic Glaze
V

BLT SANDWICH
Bacon, Leaf Lettuce, Fresh Tomato, Pesto Aioli on Foccacia

Sushi/Charcuterie/Salad

SUSHI

California Roll or Spicy Tuna Roll, Wasabi, Pickled Ginger

CHARCUTERIE & CHEESE

Chefs selection of Local Cheese and Meats, Crackers, Baguette, Seasonal Accompaniments, Nuts, Mustards & Jams

GARDEN SALAD

Mixed Artisan Greens, Cucumber, Carrot, Pickled Onion, Cherry Tomato, Goat Cheese, chefs choice Vinaigrette or Ranch Dressing & Fresh Roll with Butter

ADD | Grilled & Chilled Chicken or Prawns (3)

CAESAR SALAD

Romaine Heart, Caesar Dressing, Croutons, Parmesan Cheese, Lemon & Fresh Roll with Butter

ADD | Grilled & Chilled Chicken or Prawns (3)

Vegan Lunch Bowl

Cherry Tomato, Roasted Spiced Chickpeas, Quinoa Salad, Marinated Cucumber, Baby Spinach, Cashews, Vegan Cilantro Pesto

Dinner Buffet

Beverage Station (Coffee, Decaf Coffee, Tea, Iced Tea) and Dinner Rolls & Butter included with all full meals. Minimum of 25 guests for Buffet.

Tuscan

ADD | Second Entree

Warm Rosemary Focaccia, Olive Oil, Sea Salt

Caesar Salad, Croutons, Parmesan, Caesar Dressing

Tomato and Fresh Mozzarella Caprese GF

Chefs Choice Seasonal Roasted Vegetables

Choice of two:

LASAGNA CLASSIC
Traditional Bolognese, Pomodoro Sauce, Ricotta, Parmesan Cheese

CHICKEN CACCIATORA
Airline Chicken, Tomato, Olives, Mushrooms, Fresh Basil DF

SALMON PESTO LINGUINE
Olive Oil, Garlic, Salmon, Wine, Fresh Basil

Gluten free pasta available upon request.

BBQ

House-Made Corn Bread with Honey Butter

Coleslaw, Baked Macaroni and Cheese, or Baked Beans

Braised Collard Greens, Ham Hock, Pickled Garlic, Chili Flake GF/DF

Choice of one: BBQ Pork Ribs GF/DF or BBQ Chicken GF/DF

CHOICE OF BBQ SAUCES:
Blackberry Balsamic DF
Dr. Pepper Chipotle DF
Bourbon BBQ DF
Kansas City DF

Steak House Buffet

Assorted Rolls and Butter
Chopped Caesar Salad
Au Gratin Potatoes
Brown Butter Almond Broccolini
Grilled Chicken with Mushroom and Pancetta Marsala
Slow Roasted Prime Rib, Red Wine Au Jus, Horseradish

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Dinner Buffet

Beverage Station (Coffee, Decaf Coffee, Tea, Iced Tea) and Dinner Rolls & Butter included with all full meals. Minimum of 25 guests for Buffet.

South of the Border

Mexican Chopped Salad, Romaine, Roasted Corn, Roasted Pepper, Cotija Cheese (on side), Red Onion, Cilantro Lime Dressing (on side) V/GF

Chips and Dip, Pico de Gallo, Guacamole GF/V

Accompaniments:
Chopped Cilantro, Spicy Lime Crema, Salsa

Cheese Enchiladas' Salsa Roja V
Black Beans GF/V
Spanish Rice GF/V

Choice of one:
ROASTED PORK CHILI VERDE GF/DF

CHICKEN OR BEEF FAJITAS
Peppers, Onions, Corn Tortillas GF, Flour Tortillas

Northwest

Assorted Rolls and Butter

Choice of | Caesar or Mixed Green Salad, Candied Pecans, Goat Cheese, Seasonal Fruit

Choice of two | Vinaigrette, Ranch, Blue Cheese
GF/V Horseradish Mashed Potatoes GF/V
Chef's Choice Seasonal Roasted Vegetables V/GF

Braised Beef Brisket, Sweet Pan Jus GF/DF

Mustard Glazed Pork Tenderloin, Washington Apple-Bourbon Pan Jus GF/DF

YumThai

Garlic Cucumber Salad, Shaved Radish, Red Onion, Pickled Peppers, Sesame Dressing, Bean Sprouts DF/V

Vegetarian Spring Rolls with Dipping Sauce V/DF

Wok Tossed Vegetables V/VE/GF*/DF

Steamed Jasmine Rice GF/VE/DF

ADD | Vegetable Fried Rice V/DF
ADD | BBQ Pork Fried Rice DF

Chicken in Thai Red Curry Coconut Sauce, Peppers, Carrots, Snow Peas GF/DF

Five Spiced Pork Tenderloin, Spiced Peanut Sauce

ADD | Vegetable Sushi Roll

Chuckanut

Assorted Rolls and Butter

Roasted Beet Salad, Arugula, Goat Cheese, Candied Pecans, Tarragon Vinaigrette GF/V

Duck Fat and Herb Roasted Marble Potatoes GF/DF

Chefs Choice Seasonal Roasted Vegetables V/GF

Grilled Flank Steak, Garlic Balsamic Glaze GF/DF

Seared Wild Caught Salmon, Pesto Cream Sauce, Roasted Cherry Tomatoes GF

Dinner Plated

The following is served with Coffee, Decaf Coffee, Tea, two sides per entree, & choice of Salad and Dressing combination.

Bone In Chicken Breast (6 oz.)

Choice of the following preparation:

- Brandy Green Peppercorn Cream Sauce, GF
- Red Wine Balsamic Reduction, GF/SF
- Sherry Foraged Mushroom Sauce, GF
- Sundried Tomato Pesto, GF
- Tarragon Garlic Cream, GF

Grass Fed PNW Beef

Grilled NY Strip (6 oz.), Demi-Glace, GF/DF
ADD | Crab Oscar
Braised Beef Brisket (6 oz.), Pan Jus Gravy Grilled Filet (6 oz.), Chimichurri, GF/DF
Seared Sirloin Steak (6 oz.), Blue Cheese Butter GF

Seared Halibut (6 oz.)

Creamy Leeks, Tarragon Pesto, Roasted Yams, Broccolini

Seared Wild Salmon (6 oz.)

Lemon Caper Burre Blanc, Fresh Dill, Pomegranate with Wild Rice, Asparagus

CHOOSE TWO SIDES PER ENTREE

Garlic Mashed Yukon Potatoes
Horseradish Mashed Yukon Potatoes
Duck Fat and Herb Roasted Marble Potatoes
Potato Au Gratin
Roasted Baby Rainbow Carrots
Braised Kale GF/V/DF
Pearl Couscous
Saffron Tarragon Rice Pilaf
Roasted Butternut Squash
Classic Risotto
Chefs Choice Seasonal Vegetable

CHOOSE ONE SALAD + TWO DRESSINGS

Salad Options

BEET SALAD
Arugula Spring Mix, Goat Cheese, Crispy Quinoa
CAESAR SALAD
Romaine, Parmesan, Croutons, House Made Creamy Anchovy Dressing
SPINACH SALAD
Toasted Almonds, Radish, Dried Cranberries, Pickled Onion
MIXED GREENS
Sun Dried Cranberry, Candied Pecan, Goat Cheese

Dressing Options

Balsamic Vinaigrette
Buttermilk Ranch
Lemon Thyme Vinaigrette
Honey Mustard Dressing
Red Wine Vinaigrette

Dinner Plated

The following is served with Coffee, Decaf Coffee, Tea, & choice of Salad and Dressing combination.

Butternut Squash

Grilled Butternut Squash, Coconut and Smoked Tomato Risotto, Pomegranate, Wild Mushroom, Braised Kale, Thai Basil

Cauliflower Steak

Roasted Cauliflower Steak, Black Lentils, Sweet Potato Puree, Pickled Onions, Chimichurri

Cheese Tortellini Pomodoro

Caramelized Onions, Mushrooms, Goat Cheese, Arugula Pesto

Saffron Risotto

Arborio Italian Rice cooked with Saffron & Garlic topped with Heirloom Tomatoes, Asparagus, Mushrooms, and Shaved Parmesan

Roasted Vegetable Napoleon

Marinated Fresh Vegetables including Eggplant, Portobello Mushrooms, Red Pepper, Onion, Asparagus and Yellow Zucchini all roasted and served on a bed of Rice Pilaf and topped with a drizzle of Vegan House-Made Pesto

CHOOSE ONE SALAD + TWO DRESSINGS

Salad Options

BEET SALAD
Arugula Spring Mix, Goat Cheese, Crispy Quinoa

CAESAR SALAD
Romaine, Parmesan, Croutons, House Made Creamy Anchovy Dressing

SPINACH SALAD
Toasted Almonds, Radish, Dried Cranberries, Pickled Onion

MIXED GREENS
Sun Dried Cranberry, Candied Pecan, Goat Cheese

Dressing Options

Balsamic Vinaigrette

Buttermilk Ranch

Lemon Thyme Vinaigrette

Honey Mustard Dressing

Red Wine Vinaigrette

chef recommended

Dinner Plated

Elevate your culinary experience with our chef recommended plated dinners, featuring a thoughtful list of wine pairings.

BEEF

BEEF BRISKET

Pan Jus Gravy, Horseradish Yukon Mashed Potatoes,
Brown Butter Broccolini

BRAISED BEEF SHORT RIBS

Pan Jus Gravy, Parsnip Potato Puree, Balsamic Glazed Carrots,
Pickled Radish

GRILLED NY STRIP 6 OZ.

Duck Fat Roasted Marble Potatoes, Roasted Broccolini

BEEF TENDERLOIN FILET 6 OZ.

Roasted Garlic Mashed Yukon Potatoes, Asparagus Almondine

SEARED SIRLOIN

Yukon Potato Au Gratin, Roasted Baby Rainbow Carrots



WINE PAIRINGS

red blend GILBERT CELLARS, wa

cabernet LUKE, wa

SAUCE OPTIONS

Brandy Green Peppercorn Sauce

Blue Cheese and Shallot Butter

Chimichurri

Red Wine Demi Glace

Sherry Foraged Mushroom Sauce

chef recommended

Dinner Plated

Elevate your culinary experience with our chef recommended plated dinners, featuring a thoughtful list of wine pairings.

CHICKEN

BONE IN CHICKEN BREAST

Garlic Mushroom Risotto, Blistered Tomatoes, Red Wine Balsamic Reduction

BONE IN CHICKEN BREAST

Lemon Pearl Couscous, Braised Kale, Smokey Red Chimichurri

PORK

ROASTED PORK TENDERLOIN

Balsamic Date and Apricot Relish, Confit Thyme Potatoes

SPICED PORK TENDERLOIN

Sweet Grainy Mustard Sauce, Roasted Yams, Black Lentils

FISH

SEARED HALIBUT

Caper Tarragon Burre Blanc, Braised Swiss Chard, Rutabaga Mash

ROASTED SALMON

Wild Rice Pilaf, Grilled Asparagus, Smokey Red Chimichurri

GRILLED (OR BLACKENED) MAHI MAHI

Creamy Saffron Risotto, Roasted Broccolini Tomato Relish, Lemon Gremolata



WINE PAIRINGS

sauvignon blanc TOHU, nz

viognier/pinot gris THURSTON WOLFE, wa

chef recommended

Dinner Plated

Elevate your culinary experience with our chef recommended plated dinners, featuring a thoughtful list of wine pairings.

VEGETARIAN/VEGAN

ROASTED VEGETABLE NAPOLEAN

Caper Tarragon Burre Blanc, Braised Swiss Chard, Rutabaga Mash

SAFFRON RISOTTO

Arborio Italian Rice cooked with Saffron & Garlic topped with Heirloom Tomatoes, Asparagus, Mushrooms, and Shaved Parmesan

CAULIFLOWER STEAK

Roasted Cauliflower Steak, Black Lentils, Sweet Potato Puree, Pickled Onions, Chimichurri

MIX & MATCH SIDE OPTIONS

Garlic Mashed Yukon Potatoes
Horseradish Mashed Yukon Potatoes
Duck Fat and Herb Roasted Marble Potatoes
Potato Au Gratin
Roasted Baby Rainbow Carrots
Braised Kale GF/V/DF

Pearl Couscous
Saffron Tarragon Rice Pilaf
Roasted Butternut Squash
Classic Risotto
Chefs Choice Seasonal Vegetable

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Appetizers

All appetizers are stationary. Passed upon request.

Vegetable Crudités Display

Choice of one dipping sauce:

- TZATZIKI
- BLUE CHEESE
- FETA & HERB
- RANCH
- HUMMUS GF/V/VE/DF
- SAFFRON GARLIC AIOLI GF/V

Seasonal Fruit Platter

GF/V/VE

Hand Selected Artisan Cheese Platter

GF/V

Seasonal Accompaniments, Jam, Honey, Nuts, Dried Fruit, Berries, Crackers GF/V

Upgrade

Baguette and House-Made Focaccia VE

The Grand Charcuterie Table Display

Vegetable Crudité with Assorted Dips, Hand Selected Cheeses, Cured Meats with Accompaniments, Italian Antipasti Platters, Mediterranean Breads and Spreads

Cured Meat Platter

Chef's Choice Seasonal and Local Cured Meats

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Appetizers

All appetizers are stationary. Passed upon request.

Shrimp Cocktail Cups

50 cups GF/DF

Poached Prawns, House Cocktails Sauce, Lemon, Chives

Chicken Satay in Thai Coconut Curry

50 pieces

Marinade with Peanut Dipping Sauce DF

Buffalo Cauliflower Bites

Serves 50 V/DF

Breaded Cauliflower Bites, Classic Buffalo Sauce

Sweet Soy Asian Beef Skewers

50 pieces DF

Indonesian Sweet Soy Glazed

Coconut Shrimp

50 pieces

Sweet Chili Sauce, Scallion

Smoked Salmon & Puff Pastry Roulade

50 pieces

Roasted Garlic Cream Cheese, Sauteed Spinach, Salmon Lox

Spanakopita Greek Spinach & Cheese

50 pieces V

Filled Phyllo Pastry, Tzatziki Sauce

Mini Vegetable Egg Rolls

50 pieces V/DF

Sweet Thai Chili Sauce DF

Bruschetta

50 pieces V/DF

Crostini with Tomato, Basil and Balsamic

FigCrostini

50 pieces V

Feta Cheese, Fig Jam, Micro Greens

Meatballs

50 pieces

Choice of one sauce:

- Balsamic BBQ
- House-Made Teriyaki
- Basil Marinara

Crab Tartlet

50 pieces DF

Lemon, Tarragon, Crostini, Tomato Conserva

Sushi Variety Platter

50 pieces

Salmon, Tuna, and Vegetable Rolls, Wakame, Wasabi, Pickled Ginger

PulledPorkSlider

50 pieces

Balsamic BBQ Sauce, Traditional Coleslaw, Brioche Bun

Arancini

50 pieces

House-Made with Risotto, Mozzarella Cheese, Breaded, Red Pepper Coulis

Appetizers

All appetizers are stationary. Passed upon request.

Caprese Skewers
50 pieces V
Cherry Tomato, Fresh Mozzarella, Basil, Balsamic Glaze

Pork Carnitas Wonton
50 pieces
Slow Roasted Pork, Avocado Crema, Pickled Onion, Cilantro

Foraged Mushroom Phyllo Tartlet
50 pieces
Caramelized Onion, Goat Cheese, Balsamic

Salmon Rillette
50 pieces
Smoked Shallot Aioli, Fresh Dill, Fried Capers

Greek Salad on Endive
50 pieces GF/V
Feta Cheese, Kalamata Olive, Cucumber, Tomato

Mediterranean Bread & Spreads
Serves 25
Assorted Rolls, Baguette, Pita Bread, Focaccia V, Hummus, Olive Tapenade, Spinach Artichoke Dip, Jalapeno Feta Dip V

Rice Cracker topped w/ Sesame Seared Ahi Tuna
50 pieces DF
Wasabi Aioli, Wakame Salad, Togarashi Spice DF

Jalapeño Popper Crostini
50 pieces
Candied Bacon, Cream Cheese, Jalapeno Jam, Cilantro

Tarragon Cream Cheese w/ Fresh Crab
50 pieces
Served on a Cucumber Chip

Italian Antipasti Platter
Serves 25
Grilled Marinated Vegetables, Assorted Olives, Peppers, Marinated Salads, Fresh Mozzarella

Baked Brie in Puff Pastry Display
Serves 25
Assorted Jams, Honey and Preserves V

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Desserts

Chocolate Decadent Cake

Whipped Cream, Fresh Berries, Caramel Drizzle
GF

Tiramisu

Chocolate sauce, Toasted Pistachio

Chef's Assorted Mini Dessert Selection

Caramel Vanilla Swirl Cake

Candied Pecans, Caramel Drizzle

Lemon Tart

Sweet Pastry Shell, House-Made Lemon Curd, Fresh Berries

New York Cheesecake

Fresh Berries, Whipped Cream, Raspberry Sauce

Vegan Layer Cake

Berry Coulis, Candied Pecans

Choice of Flavor | Tiramisu, Berry Cake, or Lime Mango

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.