



Banquet Menu

Fairfield Inn & Suites by Marriott

**14595 NE 29th PL Bellevue WA 98007
Ph 425-869-6548 | Fax 425-881-2861**

All Day Meeting Packages

(Minimum order of 15)

The Summit - \$44.95 per person

Mt. Rainer Breakfast

Freshly brewed coffee, decaf, hot tea, apple juice, orange juice, assorted muffins, bagels and English muffins, assorted yogurt and seasonal fruit

Mid-Morning Coffee Break

Freshly brewed coffee, decaf, hot tea

Daily Lunch Buffet

Choose one of the following: Fire Grilled Flank steak, Grilled Filet of Salmon, Enchilada's, Deep Dish Lasagna or Thai Coconut Red Curry with Chicken, Soft Drinks and Coffee

Refresh

(Vegetarian options available)

Afternoon Break

Freshly brewed coffee, decaf coffee, hot tea, freshly baked cookies and granola bars

The Ascent - \$38.95 per person

Mt. Baker Breakfast

Freshly brewed coffee, decaf coffee, hot tea, apple juice, orange juice, assorted muffins, bagels and English muffins

Mid Morning Break

Freshly brewed coffee, decaf coffee, hot tea

Daily Lunch Buffet

Choose one of the following: Deli Sandwich Buffet, Mediterranean Chicken, Homemade Meatloaf, Taco Bar or NW Seafood Pasta, Soft Drinks and Coffee Refresh

(Vegetarian options available)

Afternoon break

Freshly brewed coffee, decaf coffee, hot tea and freshly baked cookies

The Plateau - \$34.95 per person

Mt. Si Breakfast

Freshly brewed coffee, decaf coffee, hot tea, assorted muffins, bagels and English muffins

Mid-Morning Break

Freshly brewed coffee, decaf coffee and hot tea

Daily Lunch Buffet

Choose one of the following: Deli Sandwich Buffet, Lemon Chicken, Baked Potato Bar, Penne Pasta or Chicken Parmesan, Soft Drinks and Coffee Refresh

(Vegetarian options available)

Afternoon Break

Freshly brewed coffee, decaf coffee, hot tea and freshly baked cookies

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Coffee Breaks and Extras

Basic Break - \$8.95 per person

Freshly brewed coffee, decaf coffee, hot tea, 2% and fat free milk with freshly baked cookies

Just Need a Break - \$11.95 per person

Freshly brewed coffee, decaf coffee, hot tea, assorted soft drinks, bottled water, freshly baked cookies and seasonal whole fruit

Sweet and Salty Break - \$12.95

Assorted soft drinks, bottled water, cookies, mixed nuts, pretzels and m&m's

Big Break - \$16.95 per person

Assorted soft drinks, bottled water, assorted cheese with crackers, fresh cut vegetables with dip and freshly baked cookies

Snack Foods

Freshly Baked Cookies	\$24.00 per dozen
Whole Fresh Fruit	\$2.50 each piece
Assorted Granola Bars	\$3.00 each
Seasonal Crudité with dip	\$5.00 per person
Hummus with Pita Chips	\$4.00 per person
Fresh Seasonal Fruit Display	\$5.00 per person
Nova Cold Smoked Salmon	\$8.00 per person
Gourmet Popcorn Bar	\$9.00 per person
BBQ Pork Hot Mustard Sesame Seeds	\$5.00 per person

Beverages

Freshly Brewed Coffee, Decaf Coffee, and Hot Tea	\$30.00 per Gallon
Assorted Soft Drinks	\$2.50 each
Bottled Water	\$2.50 each
Bottled Juice	\$3.00 each
Pints of Milk (2% and fat free)	\$2.50 each

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Breakfast Buffets

(Minimum Order of 12)

Mt. Si - \$10.95 per person

Freshly brewed coffee, decaf coffee, hot tea, apple juice, orange juice, assorted muffins, bagels and English muffins

Mt. Baker - \$14.95 per person

Freshly brewed coffee, decaf coffee, hot tea, apple juice, orange juice, assorted muffins, bagels, English muffins, assorted yogurt, and seasonal fruit

Grand Summit - \$18.95

Freshly brewed coffee, decaf coffee, hot tea, apple juice, orange juice, assorted muffins, bagels, English muffins, apple wood smoked bacon, pork sausage patties, scrambled eggs, breakfast potatoes

Additional Breakfast Items

Assorted Muffins	\$24.00 per dozen
Bagels and Cream Cheese	\$24.00 per dozen
Fresh Seasonal Fruit Display (serves 12-16)	\$4.00 per person
Assorted Dry Cereals	\$2.50 each
Individual Yogurts	\$2.50 each
Assorted Granola Bars	\$3.00 each
Freshly Brewed Coffee, Decaf, or Hot Tea	\$30.00 per gallon
Bottled Juice	\$3.00 each
Bottled Water	\$2.50 each
Pints of Milk (Low Fat or 2%)	\$2.50 each
Assorted Soft Drinks	\$2.50 each

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Boxed Lunches

All boxed lunches include fresh cut fruit, potato chips, dessert and bottled water

Smoked Turkey and Havarti - \$15.95 each

Smoked turkey on a freshly baked ciabatta with creamy havarti cheese, pesto mayonnaise, mixed greens, tomato and a drizzle of balsamic vinaigrette

Chicken Club - \$15.95 each

Oven roasted chicken breast served on our ciabatta with avocado, cheddar cheese, crisp bacon, lettuce and tomato

Chipotle Chicken Sandwich - \$15.95 each

Chicken breast, avocado, and pepper jack cheese on a baguette with chipotle mayonnaise, roasted red and yellow peppers lettuce and onion

Ham and Swiss - \$15.95 each

Deli style ham with Swiss cheese, lettuce, cucumber slices, and tomato on marble rye bread

Italian Submarine - \$15.95 each

Italian salami, mozzarella cheese, pepper jack cheese, cheddar cheese, sliced black olives, slices pepperoncini peppers, lettuce and tomato on a baguette

Tuna Salad - \$15.95 each

Albacore tuna with dill pickle, cheddar cheese, lettuce and mayonnaise on wheat bread

Tomato, Mozzarella and Avocado - \$15.95 each

Served on whole wheat ciabatta with pesto mayonnaise, leaf lettuce, and a drizzle of balsamic vinaigrette dressing

Vegetarian

Roast Beef and Cheddar - \$15.95 each

Tender roast top round sliced thin, served on sourdough bread with leaf lettuce and tomato

Roasted Veggie on Focaccia - \$15.95 each

Roasted eggplant, zucchini, red and yellow bell peppers, mozzarella cheese and pesto mayonnaise

Vegetarian

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Boxed Wraps and Salads

All salads include fresh cut fruit, dessert, roll with butter and bottled water

All wraps include fresh cut fruit, potato chips, dessert and bottled water

Classic Cobb Salad - \$15.95 each

Lemon and herb marinated chicken breast, avocado, bleu cheese crumbles, crisp bacon, tomato, scallions, hard boiled egg on gourmet greens served with vinaigrette dressing on the side

Greek Salad - \$15.95 each

Gourmet greens topped with tomato, cucumber, avocado, feta cheese, kalamata olives, marinated artichoke and pepperoncini pepper served with a vinaigrette dressing on the side **Vegan option also available**

Lemon Chicken Salad - \$15.95 each

Romaine lettuce, tomato, black olives, lemon, parmesan and homemade garlic croutons topped with lemon and herb marinated chicken breast served with Caesar dressing on the side

Oriental Chicken Salad - \$15.95 each

Marinated chicken breast, red and green cabbage, carrots, green onions, ramen noodles, sesame seeds, toasted almond and mandarin oranges served with sweet and zingy oriental dressing on the side

Thai Chicken Wrap - \$15.95 each

Marinated chicken breast, Asian vegetable slaw and peanut sauce wrapped in a spinach tortilla

Mediterranean Wrap - \$15.95 each

Hummus, roasted eggplant, diced tomato, romaine lettuce, cucumber, black olives and feta cheese wrapped on pita bread ** Vegan option also available**

Turkey Chipotle Wrap - \$15.95 each

Roasted turkey breast, bacon, cheddar cheese, diced tomato, romaine lettuce and Chipotle mayonnaise wrapped in a spinach tortilla

Chicken Caesar Wrap - \$15.95 each

Lemon marinated chicken breast with parmesan cheese, diced tomato, romaine lettuce, kalamata olives and Caesar dressing wrapped in a whole wheat tortilla

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Lunch Buffets

(Minimum Order of 15)

All lunch buffets include assorted soft drinks.

Larger size dinner portions may be requested with an additional charge of \$3.00 per person.

Deli Sandwich - \$17.95 per person

Thinly sliced roast turkey breast, honey ham, salami and roast beef

Lettuce, tomato, pickles, mustard and mayonnaise

Assorted cheeses, assorted breads

Gourmet chips and your choice of garden salad, classic Caesar, potato or pasta salad

Baked Potato Bar - \$15.95 per person

Jumbo Baked Potato with toppings: Crispy bacon bits, sour cream, Monterey Jack and Cheddar Cheese blend, chives and whipped butter. Also includes fresh garden salad, rolls with butter and hearty chili

Penne Pasta - \$17.95 per person

Penne Pasta served with a choice of Alfredo or classic marinara sauce. Includes Caesar salad and garlic cheese bread. (Add chicken for \$4.00 per person)

Lemon Chicken - \$17.95 per person

Boneless breast of chicken lightly floured and flash fried, sauced with a light and tangy lemon sauce. Includes oven roasted potatoes, Pacific Rim salad, honey glazed rolls with butter

Mediterranean Chicken - \$17.95 per person

Tangy grilled chicken breast served with a Mediterranean relish of diced onion, peppers, cucumber, Kalamata olives, sun dried tomatoes and feta cheese
Includes fresh garden salad, honey glazed roll with butter and rice pilaf

Chicken Parmesan - \$17.95 per person

Tender chicken topped with marinara, fresh basil and mozzarella. Includes garlic mashed potatoes, Caesar salad and honey glazed roll with butter.

Vegetarian Portabella Stuffed Mushroom - \$18.95 per person

Balsamic marinated and grilled Portobello mushroom stuffed with roasted vegetables and topped with Feta cheese. Includes fresh garden salad and honey glazed roll with butter.

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Lunch Buffets Continued

(Minimum Order of 15)

All lunch buffets include
assorted soft drinks.

Larger size dinner portions may be requested with an additional charge of \$3.00 per person.

Enchiladas - \$20.95 per person

Loaded with aged cheddar cheese, black olives, green onions, and black beans with your choice of shredded beef, pulled chicken or vegetarian. Includes cilantro lime rice, chips and salsa and southwest salad. Add guacamole for an additional \$2.50 per person.

Santé Fe Taco Salad Bar - \$19.95 per person

Seasoned ground beef, shredded lettuce, diced tomatoes, black olives, cheddar and jack cheeses, sour cream, flour tortillas, taco shells and jalapenos. Substitute shredded chicken for ground beef add \$1.50 per person. Includes Spanish rice, chips and salsa and southwest salad.

Deep Dish Lasagna - \$19.95 per person

Sweet Italian sausage, ground beef, fresh herbs, garlic, ricotta and mozzarella cheeses served in a marinara and béchamel sauce. Full pan 24 portions, ½ pan 12 portions. Includes Caesar salad and garlic bread.

Grilled Filet of King Salmon - \$22.95 per person

Filet of Salmon with your choice of lemon dill sauce, sweet Thai chili & butter or honey mustard glaze. Includes oven roasted red potatoes, honey glazed roll with butter and garden salad.

Meat Loaf - \$18.95 per person

Baked with BBQ sauce glaze and topped with pepper gravy. Includes garlic mashed potatoes, garden salad and honey glazed roll with butter.

Fire Grilled Flank Steak - \$18.95 per person

Marinated and char grilled with one of the following sauces: Garlic infused cilantro lime butter, demi-glace with caramelized onion and blue cheese. Includes roasted red potatoes, NW Wild greens and honey glazed roll with butter.

Thai Coconut Red Curry - \$17.95 per person

Chicken breast with fresh basil, sweet bell pepper, zucchini in a broth of chicken stock with red curry and coconut milk. Includes garden salad, jasmine rice and honey glazed roll with butter.

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Lunch Desserts

(priced per person)

Assorted Fresh Baked Pies	\$5.00
Baked Apple or Berry Crisp	\$5.00
Chocolate Truffle Cake	\$6.00
Assorted Cheesecake Selection	\$8.00
Homemade Triple Chocolate Brownies	\$3.00
Freshly Baked Cookies & Dessert Bars	\$3.00

Prices subject to 20% gratuity and 9.5% sales tax
All buffets require a 15 person minimum unless otherwise indicated
Menu items and prices subject to change
If you have any concerns regarding food allergies, please contact your event manager

Fairfield BBQ Buffet's

Minimum of 25 guests per selection

All American Backyard BBQ

Fire grilled 1/3 pound Angus beef burgers (vegetarian burgers available upon request)

Fire grilled ¼ pound all beef hot dogs

(Add BBQ Chicken or Polish Sausage for an additional \$4.00 per person)

Fresh Garden Salad with assorted dressings

Baked beans

Country style potato salad

(Other side options available upon request, add additional sides for \$2.50 per person)

\$18.00 per person

Northwest BBQ

Fillet of Salmon with lemon dill sauce

Flank Steak with cilantro lime butter

Fire grilled chicken breast with barbeque sauce or black bean and pineapple salsa

Corn on the Cobb with garlic butter

Fresh Garden Salad with assorted dressings

Pasta salad

(Additional sides available upon request)

\$32.00 per person

Inquire about enjoying this buffet on our patio

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager

Reception and Appetizer Menu

(Prices are per person)

Cheese and Fruit with Crackers	\$6.50
Italian Antipasto	\$5.50
Fresh Vegetables and Dip Platter	\$4.50
Petite Dungeness Crab Cakes	\$6.00
Spring Rolls with Shrimp and Vegetables	\$4.50
Prawn Skewers	\$4.50
Gourmet Mini Sliders	\$4.25
Moroccan Beef Skewers	\$4.75
Assorted Phyllo Cups	\$3.00
Dungeness crab Stuffed Mushroom	\$4.00
Dungeness crab and Artichoke Dip	\$6.50
Alder Smoked King Salmon	\$6.50
Beef Tenderloin Crostini	\$3.25
Chicken Satay	\$4.50

Prices subject to 20% gratuity and 9.5% sales tax

All buffets require a 15 person minimum unless otherwise indicated

Menu items and prices subject to change

If you have any concerns regarding food allergies, please contact your event manager