Celebrate Together

Catering Menu
Sustainable Partners

Macrina Bakery
Location: Seattle, WA
The philosophy of the bakery is to enhance both the natural products and the flavor of the various grains. The baked goods are created from Northwest apples, potatoes, cranberries and hazelnuts, as well as wheat, rye, barley and buckwheat flour.

Beecher’s Handmade Cheese
Location: Seattle, WA
Flavor and purity go hand in hand at Beecher’s. All products are free of bovine growth hormones, hydrogenates oils, nitrates and polysorbate.

Painted Hills Natural Beef
Location: Fossil, OR
All natural beef from generations of ranchers in Central Oregon.

Bob’s Red Mill
Location: Milwaukee, OR
Producer of natural, certified organic and gluten-free milled grain products. Established in 1978 by Bob Moore and his wife, Charlee. It is employee owned & operated.

Charlie’s Produce
Location: Seattle, WA
A full service produce company, supplying restaurants, grocery stores, institutions, wholesalers and the marine industry with a full range of conventional, organic and specialty produce, floral items and a huge assortment of fresh-cut produce.

Rogue Creamery
Location: Central Point, OR
The certified sustainable whole milk we use to make these original blues comes from Rogue Creamery’s dairies along the banks of the rugged and scenic Rogue River.

Whidbey Island Ice Cream
Location: Freeland, WA
Located on an island just west of Seattle, Family-owned Whidbey Island Ice Cream Company is the only west coast producer of handmade, hand-dipped ice cream bars in more than 30 flavors. Crafted from all-natural, locally sourced ingredients, Whidbey Island Ice Cream bars are hormone-free, and made with premium cream from a 3,000 acre family farm in Junction City, OR.

California Quivers
Infused Beverages
Location: San Diego, CA
CQ Infused Beverages is changing how infused water, iced tea and cocktails are being constructed, displayed and served. They have a healthy, eco-friendly alternative to single-serve bottled waters for their lobbies, club level lounges and catering events.

Theo Chocolate
Location: Seattle, WA
Passionate about chocolate and changing the world.

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  b Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Continental Breakfast

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
All-natural orange juice
Butter & preserves

Traditional Continental
Classic flakey butter croissants
Pastry chef’s selection of seasonal homemade breads
Fresh baked muffins to include:  
   Blueberry & granola
   Honey & oat bran
   Washington apple cinnamon streusel
   Carrot, coconut & walnuts
Market cut fruit of the season
36

Sustainable Continental
Open faced mini bagels:
   Anacortes smoked salmon, ginger & avocado cream cheese
   Yakima Bing cherry scones, almond crusted, lemon sweet cream
   Individual Greek yogurt, assorted flavors
Honeycrisp apple muesli martini gf
   Bob’s Oats, fireweed honey, pistachio & dried sweetened cranberry
Market cut fruit of the season
Westin Fresh by The Juicery gf
   Beet, apple & pomegranate juice
   Kale, spinach, banana, avocado & apple smoothie
42

Deluxe Continental
Flakey butter croissants  
   Classic, Chocolate & Almond
Pastry chef’s selection of seasonal homemade breads
Fresh baked muffins to include: 
   Blueberry & granola
   Honey & oat bran
   Washington apple cinnamon streusel
   Carrot, coconut & walnuts
Individual Greek yogurt, assorted flavors
Market cut fruit of the season
38

Please ask your event coordinator for additional meal requests.

gf Gluten Free    V Vegetarian    Sustainable VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Plated Breakfast

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
All-natural orange juice
Pastry chef’s selection of seasonal homemade breakfast breads & pastries
Butter & preserves

Breakfast martini, select one:
- Mint infused seasonal fruit brunoise \(^{gf}\)
- Bircher Muesli martinis, dried super fruits, fireweed honey, pecans \(^{gf}\)
- Homemade Granola Parfait, fresh macerated berries \(^{gf}\)

**NW Frittata \(^{gf}\)**
Cage free eggs, NW forest mushrooms, chives & goat cheese
Pork sausage links
Breakfast potatoes, “O Brian” style
38

**Beecher’s Scrambled Eggs \(^{gf}\)**
Cage free fluffy scrambled eggs, garden chives & Beecher’s flagship cheddar
Pork sausage links
Roasted garlic & paprika breakfast potatoes
Provençal & parmigiana roasted roma tomato
36

**Quiche**
Rogue gorgonzola & Black Forest ham quiche
Isernio’s sage chicken & apple sausage \(^{gf}\)
Portobello mushroom Provençal
36

**Macrina Stuffed French Toast**
Bourbon, bacon, pecan & cream cheese stuffed butter brioche, maple syrup & chunky apple butter
Isernio’s sage chicken & apple sausage \(^{gf}\)
38

**Waffle Benedict**
Savory herb waffle, Applewood bacon, poached eggs, chive hollandaise
Roasted fingerling potatoes, rosemary brown butter \(^{gf}\)
39

**Steak & Eggs \(^{gf}\)**
Grilled flat iron steak, poached eggs & Choron sauce
Pomme röstir, caramelized leek & truffle
44

---

Please ask your event coordinator for additional meal requests.

\(^{gf}\) Gluten Free  \(^{V}\) Vegetarian  \(^{S}\) Sustainable  \(^{VEGAN}\) Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Breakfast Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
All-natural orange juice
Butter & preserves

Washington Wake Up
Classic flakey butter croissants
Pastry chef’s selection of seasonal homemade breads
Fresh baked muffins to include:
  Blueberry & granola
  Honey & oat bran
  Washington apple cinnamon streusel
  Carrot, coconut & walnuts
Cage free fluffy scrambled eggs, garden chives *gf
Pork links & rashers of hickory smoked bacon *gf
Roasted garlic & paprika breakfast potatoes *gf
Market cut fruit of the season
46

Substitute pork links for
Isernio’s sage chicken & apple sausage *gf
2

Work Well
Westin Fresh by The Juicery *gf
  Beet, apple & pomegranate juice
  Kale, spinach, banana, avocado & apple smoothie
Fresh baked muffins to include:
  Blueberry & granola
  Honey & oat bran
  Washington apple cinnamon streusel
  Carrot, coconut & walnuts
Organic Bagels
  Sprouted grain, hemp everything & blueberry chia
  Cream cheese
Bircher Muesli martinis, dried Yakima Bing cherries, fireweed honey, pecans *gf
Rogue gorgonzola & Black Forest ham quiche
Isernio’s sage chicken & apple sausage *gf
Market cut fruit of the season
48

NW Sustainable
Open faced mini bagels:
  Anacortes smoked salmon, ginger & avocado cream cheese
Whole wheat & walnut crusted cinnamon buns
Individually baked Washington apple & berry cobbler
Individual Greek yogurt, assorted flavors
Market cut fruit of the season
Cage free egg frittata, northwest mushrooms, chives & goat cheese *gf
Isernio’s sage chicken & apple sausage *gf
Macrina butter brioche French toast, mixed seasonal berry compote
Roasted fingerling potatoes, rosemary brown butter *gf
50

Please ask your event coordinator for additional meal requests.

*gf Gluten Free  V Vegetarian  🐦 Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Breakfast Buffet Additions

First price listed is for items ordered a la carte. Second price is for orders added to full Continental Breakfast or Breakfast Buffets.

Buttermilk blueberry pancakes, maple syrup & fresh raspberries
12 / 6 per person

Market whole fruit of the season
6 / 3 each

Classic flakey butter croissants
7 / 4 each

Market cut fruit of the season
13 / 7 per person

Selection of fresh breads
Whole wheat, white & rye
7 / 4 per person

Breakfast Sandwiches:
Black Forest honey ham, scrambled egg,
Beecher’s Flagship, Macrina Potato Rosemary ciabatta
14 / 7 each

Yakima Bing cherry scones, almond crusted,
Lemon sweet cream
8 / 4 each

Cage free egg, double cut bacon, Swiss cheese &
grilled tomato on English muffin
14 / 7 each

Rice Krispie crusted banana bread French toast,
Marion berry compote
12 / 6 per person

Isernio’s Chicken & apple sausage, fluffy
scrambled eggs, sharp Tillamook cheddar, fresh
baked croissant
14 / 7 each

Fresh baked muffins to include:
Blueberry & granola
Honey & oat bran
Washington apple cinnamon streusel
Carrot, coconut & walnuts
6 / 3 each

Organic Bagels
Sprouted grain, hemp everything & blueberry chia
Cream cheese
8 / 4 each

Please ask your event coordinator for additional meal requests.

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Breakfast Buffet Additions

First price listed is for items ordered a la carte. Second price is for orders added to full Continental Breakfast or Breakfast Buffets.

Cage free fluffy scrambled eggs, garden chives $g^f$
13 / 7 per person

Rogue gorgonzola & Black Forest ham quiche
10 / 5 each

Classic quiche Lorraine
10 / 5 each

Bacon, scallion & Swiss quiche
10 / 5 each

Individual Greek yogurt, assorted flavors
6 / 3 each

Breakfast tater tot casserole $g^f$
Cage free egg, ham, Beecher’s flagship cheddar
11 / 6 each

Hardboiled cage free egg
(served cold)
4 / 2 each

Breakfast Deli Platter:
To include: ham, turkey & a selection of Beecher’s and International cheeses (based on 3 ounces per person)
14 / 7 per person

Bircher Muesli martinis, dried Yakima Bing cherries, fireweed honey, pecans $g^f$
9 / 5 each

Granola parfait martinis, vanilla bean yogurt & seasonal fruit $g^f$
8 / 4 each

Bob’s steel cut oatmeal $g^f$
Dried super fruits, chocolate chips & brown sugar
12 / 6 per person

Please ask your event coordinator for additional meal requests.

$g^f$ Gluten Free  V Vegetarian  🌿 Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.  Revised 10/14/2019
Brunch Buffet

All-natural orange juice
Freshly brewed Starbucks coffee, decaffeinated coffee, selection of Tazo teas

Classic flaky butter croissants

Homemade breads to include:
Banana cardamom walnut
Lemon poppy seed
Cranberry & Orange pecan

Fresh baked muffins to include:
Blueberry & granola
Honey & oat bran
Washington apple cinnamon streusel
Carrot, coconut & walnuts

Market cut fruit of the season
Bircher Muesli martinis, dried Yakima Bing cherries, fireweed honey, pecans \( gf \)

Isernio’s sage chicken & apple sausage \( gf \)
Crispy Alder wood smoked bacon
Breakfast potatoes, “O Brian” style

Chef inspired soup of the day

Tri color Troutdale beet salad, goat cheese, arugula, crushed pepper & extra virgin olive oil

Grilled chicken breast supreme, basil cherry tomato & caper salad, extra virgin olive oil
Whole side of Atlantic candied salmon Haida, lemon aioli

NW forest mushroom risotto, mascarpone cheese, grana padano cheese
Thyme roasted root vegetables

65

Please ask your event coordinator for additional meal requests.
\( gf \) Gluten Free \( V \) Vegetarian \( S \) Sustainable \( VEGAN \) Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Morning Break

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Pricing is based on 30 minutes or less per break

Vitalize
Pomegranate acai smoothie  gf
Granola yogurt muesli, Washington apples & berries
All-natural turkey, avocado, tomato, whole wheat involtini
18

Refresh
Honey vanilla yogurt panna cotta  gf
Superfood trail mix
Carrot & ginger shot  gf VEGAN
18

Recharge
Crunchy hemp granola parfait, fresh berries, honey, natural yogurt
Whole wheat blueberry muffins
Market cut fruit of the season
17

Savor
Housemade pistachio, cranberry & flax granola bars
Chilled maple peach latte
Fresh seasonal fruit brochettes, honey yogurt fondue
18

Rest + Recuperate
Lemon lavender coffee cake
Edamame hummus, rice cracker, radish sprout
Chamomile almond milk shot
19

Energize + Motivate
Gala apple almond golden raisin crisp
Steamed togarashi 7 spiced edamame beans
Matcha orange smoothie
19

A La Carte Beverages
Humm Kombucha
Pomegranate lemonade
Blueberry mint
Lemon ginger
Mango passion fruit
Straw lemonade
8/each

Please ask your event coordinator for additional meal requests.

gf Gluten Free   V Vegetarian   Sustainable VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Afternoon Break

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Pricing is based on 30 minutes or less per break

**Restore**  
Tutti-frutti popcorn, 74% dark bittersweet chocolate chips, walnuts, almonds, raisins, raisins & apricots
Minted orange & green apple salad, dollop of cinnamon yogurt
Basil infused watermelon & lime water **VEGAN**
20

**Cinematic**  
Chili lime potato chips  
Truffle & sea salt popcorn  
Assorted concession candy  
Boylan Bottling Co.  
*Root Beer, Ginger Ale, Crème soda*
19

**Homerun**  
Jumbo Bavarian pretzels  
Mini chicken corn dogs  
DIPS  
*Mac & Jack’s beer mustard, peanut butter & bacon, Beecher’s cheddar, housemade Sriracha ketchup*
Tri color tortilla chips, pico de gallo, jalapeño tomatillo guacamole, cilantro sour cream
20

**We All Scream**  
Selection of individual Whidbey Island ice cream bars
Assorted flavors  
Boylan Bottling Co.  
*Root Beer, Ginger Ale, Crème soda*
18

Upgrade to Chef Attended Float Station
4

---

**Westin Meetings**

**Bright Breaks**

**Focus + Concentrate**
Almond & orange madeleines
Whole wheat wasa & Anacortes smoked salmon
Medjool date & soymilk yogurt lassi
19

**Inspire + Activate**
Carrot ginger turmeric shot
Bob Mills oat magic bars with dried fruits and nuts
Avocado points, goat cheese, Macrina potato rosemary bread, pistachio
20

**A La Carte Beverages**
Humm Kombucha
Pomegranate lemonade
Blueberry mint
Lemon ginger
Mango passion fruit
Straw lemonade
8/each

---

Please ask your event coordinator for additional meal requests.

*gf* Gluten Free  *v* Vegetarian  *Sustainable* **VEGAN** Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
A La Carte

Morning

Market whole fruit of the season
6/each

Market cut fruit of the season
13/person

Oat, pistachio, cranberry & flax housemade granola bars $^g$ $^v$
60/dozen

Freshly baked scones, honey mascarpone cream & preserves
60/dozen

Whole wheat & walnut crusted cinnamon buns
72/dozen

Assorted freshly baked pastries
60/dozen

Cinnamon sugar beignets, spiced WA apple compote
64/dozen

Assorted biscotti
60/dozen

Organic Bagels
- Sprouted grain, hemp everything & blueberry
- Chia
- Cream cheese
60/dozen

Individual fruit Greek yogurts, assorted flavors
6/each

Honey vanilla yogurt panna cotta $^g$
8/each

Theo chocolate coconut & chia pudding $^g $ $^v$ $^e$Vegan
7/each

Bircher muesli martinis
7/each

Blueberry & banana smoothie shooters
5/each

Please ask your event coordinator for additional meal requests.

$^g$ Gluten Free $^v$ Vegetarian $^e$ Sustainable $^e$Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
A La Carte

Afternoon

Roasted garlic hummus & baba ganoush, pita wedges
14/person

Boursin mushroom fondue, goat cheese crumbles, scallions & pita wedges
15/person

Smoked salmon, avocado & chives on whole grain bread
8/each

Tri color tortilla chips, pico de gallo, jalapeno tomatillo guacamole & cilantro sour cream
13/person

Freshly baked chocolate chunk, lemon blueberry, oatmeal raisin & salted caramel cookies
60/dozen

Assorted cupcakes
  Carrot, coconut, walnut with cream cheese icing
  Banana walnut, buttercream
  Double chocolate, Rich Ganache
60/dozen

Maple pecan blondies
60/dozen

Fudge brownies
60/dozen

Selection of Erin’s Popcorn
6/each

Selection of Lays, Cheetos, Doritos & Fritos
6/each

Assorted concession chocolate bars
6/each

Whidbey Island ice cream bars
7/each

Housemade Nanaimo bars
60/dozen

Mixed nuts
40/pound

M&M’s
40/pound

Bar mix (Chex)
32/pound

Please ask your event coordinator for additional meal requests.
gf Gluten Free  V Vegetarian  Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
A La Carte

Beverages

Coffee Packages
Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
  Maximum of 30 minutes 10/person
  Maximum of 4 hours 18/person
  Maximum of 8 hours 24/person

Assorted Pepsi soft drinks, Perrier & Aquafina
  7/each

Individual bottled juices, assorted flavors
  7/each

Beverage Packages
Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas, assorted Pepsi soft drinks, Perrier & Aquafina
  Maximum of 30 minutes 14/person
  Maximum of 4 hours 22/person
  Maximum of 8 hours 28/person

Evian
  8/each

Boylan Bottling Co.
  Root Beer, Ginger Ale, Crème soda
  8/each

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
105/gallon

Red Bull
8/each

CQ Infused Waters 64/gallon
Minimum three gallons per flavor
  Lemon, cucumber & mint
  Mango, apple & lime
  Blackberry, lemon & ginger
  Peach, blueberry & thyme
  Red raspberry, orange & pomegranate
  Strawberry & basil
64/gallon

All natural orange, cranberry, grapefruit or apple juice
80/gallon

Rich homemade Guittard hot chocolate, heavy cream, mini marshmallows
100/gallon

Please ask your event coordinator for additional meal requests.
gf Gluten Free  V Vegetarian  Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Hot Plated Lunch

Spring/Summer

Three-course plated lunches include one starter, one entrée & one dessert
Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Starters

Lemon Scented Spinach Salad \textsuperscript{gf VEGAN}
Candied walnuts, cranberries, julienne carrots & raspberry vinaigrette

Mt. Vernon Greens \textsuperscript{V}
Goat cheese crostini, roasted roma tomato & basil vinaigrette

Bibb Lettuce \textsuperscript{gf}
Crumbled blue cheese, bacon, chives, cherry tomatoes & creamy buttermilk dressing

Creamy Asparagus Bisque \textsuperscript{V}
Fresh chervil & nutmeg

Carrot, Orange & Ginger Puree \textsuperscript{gf VEGAN}
Fresh sage

Chilled Pea Soup \textsuperscript{gf V}
Fresh mint

Entrees

Pan Roasted Breast of Chicken
Sweet corn & mascarpone mash potatoes, zucchini, roasted tomato, marsala jus
51

Cascabel Dusted Chicken Breast
Sweet corn & bell pepper risotto, orange, cilantro & achiote sauce
52

Tomato & Fennel Roasted Arctic Char
Green beans & caramelized shallots, lemon thyme beurre noisette
53

Basa Fillet \textsuperscript{gf}
Butter tossed baby potatoes, braised swiss chard, baby carrot, tomato jam, cucumber
51

Almond Butter Crusted Steelhead \textsuperscript{gf}
Green pea & mint risotto, heirloom tomato & prosciutto ratatouille, spring vegetables
53

Seared Beef Sirloin
Oven roasted baby red potatoes, spring vegetables, truffle pan jus
55

Rosemary Roasted Striploin of Beef
Creamy goat cheese polenta, chick pea & corn succotash, sautéed haricot verts, dried tomato, pan jus
57

Grilled Ratatouille Vegetable Terrine \textsuperscript{gf VEGAN}
Tomato coulis
50

Roasted Vegetable Strudel \textsuperscript{V}
Sautéed spinach, haricot verts & red pepper coulis
50

Please ask your event coordinator for additional meal requests.

\textsuperscript{gf} Gluten Free \textsuperscript{V} Vegetarian \textsuperscript{S} Sustainable \textsuperscript{VEGAN} Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Hot Plated Lunch

Spring/Summer

Desserts

Angel Food Cake
Summer berries

Lemon Mousse Timbale
Fresh blueberries

Yogurt Panna Cotta
Toasted pistachios & oranges

Chocolate Brownie
Crushed oreos & caramel sauce

Lavender Shortcake Biscuit
Mixed berry compote & vanilla anglaise

Chocolate Concord Cake
Macerated blackberry compote

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  🌿 Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Hot Plated Lunch

Fall/Winter

Three-course plated lunches include one starter, one entrée & one dessert
Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Starters

Organic Field Greens $g f V$
Tomato, olives, feta, cucumber, beet & garlic oregano vinaigrette

Endive, Arugula & Apple Salad $g f V$
Brie cheese, wildflower honey, red wine reduction, candied walnuts & red wine vinaigrette

Baby Cos Lettuce $g f V$
Chile marinated jicama & cotija cheese, marinated jicama, cucumber, onion escabeche, cilantro lime aioli

Cream of Celery Root & Cauliflower $g f V$

Butternut Squash Puree $g f V$
Pumpkin seeds, coriander crème

Cream of NW Forest Mushroom $V$
Thyme crème

Romaine Hearts $g f V$
Marinated jicama, cucumber, papaya relish, chile and onion escabeche, cotija cheese, cilantro lime vinaigrette

Entrees

Herb Roasted Chicken
Achiote cream sauce, creamy mascarpone polenta, roasted root vegetable
51

Pan Seared Chicken Breast
Cauliflower potato puree, caramelized root vegetables, sautéed nutmeg scented spinach, sherry jus
51

Scarred Pacific Salmon Fillet $g$
Red beet, potato & goat cheese parfait, sunchoke & pancetta fricassee
53

Slow Roasted Salmon Fillet
Lentil cassoulet, fall vegetables, cardamom butter sauce
53

Ginger Beer Marinated Pork Tenderloin
Pumpkin puree, apple & braised cabbage, toasted pecans, bourbon glaze
53

Grilled Marinated Flat Iron Steak
Roast garlic whipped potatoes, cilantro gremolata, shallot jam, merlot reduction
57

Winter Squash Stuffed Chile Relleno $V$
Enchilada sauce, seasonal vegetables
50

Forest Mushroom Ravioli $V$
Caramelized leek, pumpkin puree
50

Please ask your event coordinator for additional meal requests.

$g f$ Gluten Free  $V$ Vegetarian  $/$ Sustainable  $V E G A N V e g a n$

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Hot Plated Lunch

Fall/Winter

Desserts

Apple Almond Gratin
Spiced chantilly cream

Cranberry Cake
Cream cheese frosting & caramel drizzle

Chocolate Fudge Torte
Espresso ganache & fresh raspberries

Chocolate Peppermint Pots De Creme
Mandarin oranges

Pear Cranberry Streusal Tarts
Ginger spiced crème anglaise

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  🌿 Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Chilled Plated Lunch

Two-course plated lunch, select one entrée & one dessert
Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Entrees

Guajillo Chile Rubbed Chicken Breast with Fresh Cilantro
Black bean & avocado salad, Bibb lettuce, bacon lardon’s, tequila honey lime dressing
42

Cumin Spiced Chicken Breast
Curried lentil & chickpea salad, charred eggplant, artichoke, asparagus, blackberry sage vinaigrette
43

Orange & Thyme Brined Chicken Breast
Wild rice salad, grilled balsamic Mediterranean vegetables, raspberry vinaigrette
43

Lobster Cobb
Hardboiled egg, bacon, avocado, diced tomato, cucumber, romaine, Tillamook cheddar, chardonnay dressing
49

Torch Seared Ahi Tuna
Yuzu infused, shiitake, daikon & wakame salad, edamame aioli
51

Miso & Lime Marinated Salmon
Sesame noodle salad, cucumber, pickled ginger, marinated vegetables, lemongrass chili vinaigrette
44

Entrees

Pernod Poached West Coast Salmon
Quinoa pilaf, fennel citrus slaw, grilled asparagus, honey pear dressing
44

Long Peppercorn Crusted Beef Striploin
Farro & roast pepper salad, smoked tomato, buttermilk dressing, sweet basil aioli
47

Togarashi Spiced Tofu
Soba noodle salad, spring mix, ponzu dressing
42

Chimichurri Chicken & Pan Roasted Salmon
Israeli cous cous, cilantro & lime, grilled seasonal vegetables
45

Molten Goat Cheese Portobello Mushroom
Edamame & jicama salad, roasted tomato, sweet pepper vinaigrette
40

Beefsteak Tomato & Buffalo Mozzarella Salad
Micro arugula, balsamic glaze, extra virgin olive oil, mozzarella cheese
42

Please ask your event coordinator for additional meal requests.

$ gluten free  ♻ vegetarian  ☑ sustainable  ☀️ vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Chilled Plated Lunch

Desserts

Peach Blackberry Cobbler
Cinnamon streusel

Mocha Cream Puff
Kahlua scented vanilla, anglaise & mandarin oranges

Lemon Cheesecake
Fresh blueberries & berry coulis

Grasshopper Tart
Chocolate drizzle & macerated blackberries

Berry Panna Cotta
Chantilly cream & fresh strawberries gf

NW Apple Tart
Caramel sauce & fresh berries

Chocolate Ganache Dome
Heath bar crumbles & Grand Marnier macerated raspberries

Black Forest Parfait
Crushed Oreos & dark sweet cherries

Tres Leches
Bruleed meringue & mango coulis

Milk Chocolate Mousse Tart
Rum sauce & seasonal berries

Upgrade to family style miniature desserts
Mocha éclairs
Chocolate decadence
Berry fruit tartlet

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Lunch Buffet (Sunday/Monday)

For sustainability we are featuring menu of the day for hot buffet lunches. If you prefer a different menu there will be a $10.00 per person added.

For guarantees below 20 guests, a scaled version of the menu of the day can be provided at the same price. Scaled menus available upon request.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

**Pacific NW**

Puget Sound
Northwest seafood chowder, chive & roasted garlic

Deconstructed Willie’s Greens Washington salad:
Spring mix, dried cherries, chick peas, goat cheese, sunflower seeds, CSM chardonnay vinaigrette *gf*

Caper, shallot, bacon & Rogue Creamery gorgonzola potato salad

Columbia River steelhead salmon, pickled ginger, cucumber & yuzu *gf*
Chili rubbed Sunrise Farm chicken breast, sweet corn & mama lil’s pepper fricassee *gf*

Bob’s red mill creamy mascarpone polenta *gf*
Roasted local carrots, hot honey & tarragon *V* Seasonal market vegetables *gf VEGAN*

Mini Washington bouches
Rainier cherry parfait, rum whipped cream
Dark Theo chocolate & walnut clusters

58

*DECONSTRUCTED LUNCH BUFFET*
Desserts served at a later break
$5.00 per person

Please ask your event coordinator for additional meal requests.

*gf* Gluten Free *V* Vegetarian *Sustainable VEGAN* Vegan
Lunch Buffet (Tuesday)

For sustainability we are featuring menu of the day for hot buffet lunches. If you prefer a different menu there will be a $10.00 per person added.

For guarantees below 20 guests, a scaled version of the menu of the day can be provided at the same price. Scaled menus available upon request.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Boodle Fight*

Chicken Nilaga \(^{gf}\)
- Broth, chayote squash, bok choy, green beans, potato, cabbage

Grilled eggplant salad, mango relish & cilantro \(^{VEGAN}\)
Green leaf lettuce, pickled carrot, radish, cucumber & jicama, sesame dressing \(^{VEGAN}\)

Beef chuck Kaldereta \(^{gf}\)
- Potato, Spanish sausage, green olive, red & green bell pepper, tamari & chili

Chicken Adobo \(^{gf}\)
- Chicken thigh, garlic, rice wine vinegar, onion, tamari & red chili

Pancit \(^{VEGAN}\)
- Rice noodles, carrot, celery, cabbage, tamari, sesame oil, tofu, sesame oil

Jasmine rice

Leche flan
- Egg custard with sweet caramel sauce

Sans rival bars
- Layers of cashew meringue filled with vanilla butter cream

58

*DECONSTRUCTED LUNCH BUFFET
Desserts served at a later break
$5.00 per person

Please ask your event coordinator for additional meal requests.

\(^{gf}\) Gluten Free \(^{V}\) Vegetarian \(^{S}\) Sustainable \(^{VEGAN}\) Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Lunch Buffet (Wednesday)

For sustainability we are featuring menu of the day for hot buffet lunches. If you prefer a different menu there will be a $10.00 per person added.

For guarantees below 20 guests, a scaled version of the menu of the day can be provided at the same price. Scaled menus available upon request.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Yucatan*

Chimichurri steak & black bean soup *gf

Romaine lettuce, grape tomato, sweet corn salad, cotija cheese, poblano pepper
Dressing *gf *v

Jicama, Mexican papaya & baby shrimp salad, chili lime dressing *gf

Cochinita Poc Chuc *gf
  *Citrus marinated BBQ pork loin, avocado crème
Pollo Pibil *gf
  *Roasted chicken marinated in achiote, orange juice, garlic & cumin
Calabacitas *v
  *Grilled seasonal vegetables, cotija cheese

Cilantro infused rice
 Flour tortillas
 Guacamole, pico de gallo, sour cream, tortilla chips

Mango tres leches parfaits
 Cinnamon dusted churros
 Sweet cheese empanaditas
 Mexican cinnamon spiced brownies

*DECONSTRUCTED LUNCH BUFFET
 Desserts served at a later break
 $5.00 per person

Please ask your event coordinator for additional meal requests.

*gf Gluten Free  *v Vegetarian  Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Lunch Buffet (Thursday)

For sustainability we are featuring menu of the day for hot buffet lunches. If you prefer a different menu there will be a $10.00 per person added.

For guarantees below 20 guests, a scaled version of the menu of the day can be provided at the same price. Scaled menus available upon request.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

**Pranzo**

Roasted tomato & basil infused vodka
bisque  

Heirloom tomato & mini bocconcini salad, arugula & lemon drizzle

Seared steelhead salmon, roma tomato, caper & olive

Three cheese ravioli, garden oregano puttanesca, Parmigiano Reggiano

Neapolitan pizza margherita, torn basil, mozzarella cheese & San Marzano tomato sauce

Focaccia loaf, rosemary, basil & Trapani sea salt

*Classic Tiramisu
Chocolate & Classic cannoli’s
Espresso zabaglione, seasonal berries

58

*DECONSTRUCTED LUNCH BUFFET
Desserts served at a later break
$5.00 per person

Please ask your event coordinator for additional meal requests.

*gf* Gluten Free  
vegetarian  
Sustainable  
*Vegan*

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Lunch Buffet (Friday/Saturday)

For sustainability we are featuring menu of the day for hot buffet lunches. If you prefer a different menu there will be a $10.00 per person added.

For guarantees below 20 guests, a scaled version of the menu of the day can be provided at the same price. Scaled menus available upon request.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Friday Grill*

Red skin potato salad
Classic coleslaw salad  gf  V
Bow tie pasta salad  V
Sundried tomatoes, olives, basil, red onion, basil pesto

Sweet chili dry rubbed pork ribs  gf
Honey barbeque roasted chicken thighs, buttered corn  gf

Creamy mashed potatoes, Tillamook cheddar on the side  gf
“Pork & Beans”  gf
Homemade with shallot, smoked pork, chili, molasses, brown sugar, bell pepper

Grilled seasonal vegetables  VEGAN
Jalapeno corn bread, honey butter

Berry crisp, granola oat streusel
Pecan pie tartelettes
Individual chocolate fudge trifles, fresh raspberry

58

*DECONSTRUCTED LUNCH BUFFET
Desserts served at a later break
$5.00 per person

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Sandwich Buffet

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas

Balance & Build

Chef inspired soup

Red quinoa tabbouleh salad \textsuperscript{gf VEGAN}
\textit{Lemon, romaine, diced vine-ripe tomatoes, cucumber & garden mint}

Poached pear & Rogue gorgonzola salad \textsuperscript{gf V}
\textit{Organic greens, sun-dried cranberries, walnut brittle & raspberry vinaigrette}

Deli Display

Shaved Black Forest ham, cracked black pepper pastrami, grain fed turkey, cured mortadella, albacore tuna salad, lemon aioli & crisp celery, aged balsamic cured Mediterranean vegetables

Vine-ripe tomatoes, lettuce, red onion, cheese, dill pickles, condiments & relishes

Artisan breads

\textit{Chocolate fudge brownies, Apple streusel tarts, cinnamon & clove}
56

Refresh & Revive

Chef inspired soup

Guest Empowered Cobb Salad Station \textsuperscript{gf V}
\textit{Romaine wedge, artichokes, sun-dried tomatoes, olives, parmesan cheese, toasted pine kernels & chardonnay dressing}

Pre-Made Flour Tortilla Wraps
Chickpea falafel, roasted red pepper hummus, bulgur tabbouleh\textsuperscript{V}

Cracked black pepper chicken Caesar

Locally smoked NW salmon, caper berries, red onion, boursin scented cheese & onion sprouts

Alderwood smoked ham, gruyere cheese, arugula, honey mustard

Vindaloo turkey salad, cardamom & cilantro yogurt

\textit{Freshly baked chocolate chunk, lemon blueberry, oatmeal raisin & salted caramel cookies}
58

Please ask your event coordinator for additional meal requests.

\textsuperscript{gf} Gluten Free \textsuperscript{V} Vegetarian \textsuperscript{S} Sustainable \textsuperscript{VEGAN} Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Boxed Lunch

Grab & Go*

Includes apple slices, cookie, Lays potato chips & soft drink or bottled water

Select a Maximum of Three:

Sandwiches

Napa Waldorf Chicken Salad Sandwich
Tender roasted chicken, candied walnuts, crisp red apple, celery, sweet craisins, creamy mayo and spices on fresh-baked whole wheat bread, whole cranberry sauce and green leaf lettuce

Chicken & Avocado Sandwich
All-natural chicken breast topped with hardwood smoked bacon, avocado slices, artisan greens, tomato slices and house-made ranch on ciabatta

Turkey Club Sandwich
All-natural turkey breast slices with hardwood smoked bacon, alfalfa sprouts, red onion rings, aioli, dill pickle and tomato slices on 9-grain bread

Roast Beef Sandwich
Slow-cooked medium-rare roast beef on fresh-baked herb wheat bread, green leaf lettuce, tomato, red onion, crunchy dill pickle, cracked black pepper, zesty Italian vinaigrette and horseradish crema

Smoked Ham, Chipotle Aioli Sandwich
All-natural ham with pepperoncini, jalapeno, pepperjack cheese, artisan greens, tomato slices and chipotle aioli on ciabatta

Tuna Salad Sandwich
Classic tuna salad in a spinach tortilla wrap, green leaf lettuce, tomato, red onion, crunchy dill pickle, cracked black pepper

Vegetarian Sandwich
Creamy avocado, mushrooms, sweet bell pepper & sprouts, provolone & Swiss, Dijon mustard on fresh baked herb bread

Curry Chicken Salad Wrap
House-made chicken curry salad (chicken, onions, celery, raisins, mango chutney, mayo) with lettuce greens in a sundried tomato tortilla

Club Wrap
All-natural turkey slices with hardwood smoked bacon, tomato slices, artisan greens, chipotle aioli and provolone cheese in a flour tortilla

Seitan Thai Wrap VEGAN
Vegan ch’kn marinated in sweet Thai chili sauce with edamame, radish, shredded red cabbage, carrot shreds, crisp cucumber and peanut sauce in a spinach tortilla

Caprese Wrap ⚫
Fresh, creamy mozzarella, tomato and basil, drizzled with olive oil, spinach, cracked black pepper and zesty red pepper pesto

Turkey & Neufchatel Flatbread Roll
All-natural turkey slices with Neufchatel, alfalfa sprouts, tomato slices, red onion, cucumber and Dijon mustard in Flatbread

Salumi and Artichoke Flatbread Roll
Uncured Salami with Spicy Pepperoni, artisan greens, marinated artichoke, Kalamata olives, vine ripened tomato, mozzarella cheese, Italian dressing and stoneground mustard in Flatbread

*GRAB & GO Box lunches that are deconstructed (buffet style) will be subject to a $6.00 surcharge per person

Please ask your event coordinator for additional meal requests.

gf Gluten Free ▶️ Vegetarian 🌿 Sustainable VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Boxed Lunch

Grab & Go* (Continued)

Salads

Curried Chicken Salad with Greens \(gf\)
Chicken curry salad topped with sunflower seeds, roasted cauliflower florettes with golden raisins and Washington apple on a bed of spinach greens with raspberry vinaigrette

Chicken Sesame Quinoa with Greens \(gf\)
Chicken breast with Peruvian quinoa, mandarin orange wedges, edamame, sesame seeds and red cabbage on a bed of crisp romaine with sesame vinaigrette

Chop Salad \(gf\)
All natural roasted chicken breast with uncured salami, garbanzo beans, tomato, mozzarella, olives, sweet peas and Italian dressing on a bed of chopped romaine

Turkey and Apple Salad \(gf\)
All natural turkey breast with dried apples, blue cheese crumbles, walnuts, cranberry, red onion and tomato on a bed of artisan greens with honey lemon dressing

"Wedge" Salad \(gf\)
Nitrate free bacon with tomato, red onion, blue cheese crumbles on crisp chopped iceberg with all natural blue cheese dressing

Vegan Salad \(VEGAN\)\(gf\)
Fresh avocado, southwestern corn mix, artichoke hearts, carrots, green onion, grape tomatoes, and sunflower seeds over spring mix, fat-free balsamic vinaigrette

46

*GRAB & GO Box lunches that are deconstructed (buffet style) will be subject to a $6.00 surcharge per person

Please ask your event coordinator for additional meal requests.

\(gf\) Gluten Free \(\checkmark\) Vegetarian \(\text{Sustainable} \) \(VEGAN\) Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Lunch Enhancements

Upgrade your lunch with the following enhancements. Please contact your event coordinator for à la carte pricing.

Upgrade to Macrina bread selection with house made fennel crackers
3

Upgrade to sparkling water
2

Add a starter course to your Hot Plated Lunch to make it a 4-course meal
8

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  ♻ Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Plated Dinner

Spring/Summer

Three-course plated dinners include one starter, one entrée & one dessert
Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Starters

Rouge Creamery Soufflé gf V
Bouquet of greens, candied pecans, champagne vinaigrette

“Insalata Caprese” gf V
Heirloom tomato, buffalo mozzarella, balsamic glaze

Smoked Trout Salad gf
Goat cheese, asparagus, Mt. Vernon arugula, raspberry aioli

Bundled Baby Greens gf
Balsamic reduction, red onion, tomato jam and toasted almonds with balsamic vinaigrette

Roasted Garlic & Tomato Soup gfVEGAN
Fresh chive rondelles

Chilled Honeydew Melon Soup gf
Mint crème, prosciutto crisp

Chilled Mint & Pea Soup
Shaved almonds, prosciutto crisp

Entrees

Lemon Thyme Roasted Breast of Chicken
Faro & okra nage, zucchini, spring vegetables, roasted tomato
70

Ginger & Green Olive Crusted Chicken
Creamy goat cheese polenta, sautéed haricot verts, dried tomato, sherry jus
70

Chili Dusted Chicken Breast
Sweet corn & bell pepper risotto, achiote sauce
70

Tomato & Fennel Crusted Arctic Char
Green beans & caramelized shallots, lemon thyme butter sauce
78

Slow Roasted Steelhead Salmon gf
Green pea & mint risotto, heirloom tomato ratatouille, spring vegetables
78

Grilled Flat Iron Steak & Sea Scallop gf
Sautéed Swiss chard, tomato nage, lentil succotash
86

Pan Seared Beef Tenderloin
Chick pea & pancetta ragout, shallot jam, roasted carrot & basil puree, baby spring vegetables, merlot demi
88

Baked Eggplant Provençal VEGAN
Smoked tomato & thyme coulis, tofu fries
70

Miso Glazed Tofu V
Tempura asparagus, stir fry vegetables, edamame
70

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  V Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Plated Dinner

Spring/Summer

Desserts

Raspberry Chocolate Tart
Berry coulis & Chantilly cream

Milk Chocolate Cremeux
Praline anglaise & fresh blackberries

Peach Blueberry Crisp
Walnut oat streusel & cinnamon cream

Grand Marnier Cream Cheese Timbale
Mandarin oranges

Cappuccino Crème Brulee
Hazelnut financier

Enhancements

Upgrade your dinner with the following enhancements. Please contact your event coordinator for à la carte pricing.

Add an Intermezzo to your dinner
Served in an individual sherry glass

Spring/Summer Sorbets \textsuperscript{gf}
Meyer lemon & rosemary
Strawberry, rhubarb & lavender
Plum, cinnamon & ginger
5

Upgrade your sorbet into individual ice sculptures
8

Upgrade to a Macrina bread selection with housemade lavosh
3

Upgrade to sparkling water
2

Add a starter course to your Plated Dinner to make it a 4-course meal
10

French serve your soup course
2

Please ask your event coordinator for additional meal requests.

\textsuperscript{gf} Gluten Free \textsuperscript{V} Vegetarian \textsuperscript{S} Sustainable \textsuperscript{VEGAN} Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Plated Dinner

Fall/Winter

Three-course plated dinners include one starter, one entrée & one dessert
Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Starters

Salad of Marinated Winter Vegetables $f \ V$
Petite greens, basil aioli, parmesan, black pepper dressing

Marinated Long Stemmed Artichokes $f$ VEGAN
Spicy gazpacho, baby greens and olive relish

Rocket & Gorgonzola Salad $V$
St Michelle poached pear, currents, toasted hazelnuts with balsamic vinaigrette

Mt. Vernon Farm Greens $f$ V
Roasted heirloom beets, Meyer lemon infused shaved fennel
Mandarin orange & honey vinaigrette

Rutabaga & Ginger Bisque $f$ V
Nutmeg crème

Roasted Parsnip Soup $f$ V
Fresh tarragon, toasted walnuts

Enhanced Starter

Muscovy Duck Breast
Teriyaki marinated duck breast, blood orange, edamame salad, spiced cherry dressing & crispy wonton
4

Jumbo Tiger Prawn $f$
Yuzu & red chile escabeche, baba ganoush, papaya pico
5

Immortal IPA Braised Short Rib
Forest mushroom polenta, molten camembert cheese, spring carrot hay
5

Please ask your event coordinator for additional meal requests.

$g^f$ Gluten Free  $V$ Vegetarian  $\insect$ Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Plated Dinner

Fall/Winter

Entrees

Draper Valley Farms Chicken Breast
Beet pave, braised savoy cabbage, apple pancetta butter
70

Chicken Saltimbocca $^{gf}$
Fresh sage, prosciutto, pomme lyonnaise, roasted winter vegetables, sauce Arrabiata
71

Harissa Coated Halibut $^{gf}$
Steamed baby potatoes tossed in tarragon butter, roasted squash & bell peppers, pico de gallo
80

Papaya & Chili Crusted Steelhead Salmon $^{gf}$
Ginger & kumquat jam, steamed baby potatoes, market vegetables, chili oil
78

Grilled Flat Iron Steak
Oyster mushrooms & braised salsify, pumpkin apple puree with gruyere cheese, pan jus
82

Grilled Fillet of Beef
Madeira pan jus, Mt. Vernon pomme dauphinoise, sunchoke succotash, roasted baby squash
88

Hazelnut Crusted Beef Fillet $^{gf}$
Yukon parfait, sunchoke & ginger hash, haricot vert & baby vegetable mélange
88

Immortal IPA Braised Short Rib & Tiger Prawn
Parsnip puree, aged cheddar dauphinoise, roasted root vegetables
88

Grilled Beef Tenderloin & Beurre Blanc
Roasted Halibut
Pumpkin puree, pomegranate bordelaise, sautéed vegetables
92

Grilled Flat Iron Steak & Pomegranate Glazed Steelhead Salmon
Carrot ginger puree, crushed purple potato, roasted winter vegetables, vermouth sauce
88

Roasted Root Vegetable Pot Pie $^{V}$
Puff pastry, fresh thyme
70

Roasted Butternut Squash Ravioli $^{V}$
Brown butter sage sauce, balsamic reduction
70

Please ask your event coordinator for additional meal requests.

$^{gf}$ Gluten Free  $^{V}$ Vegetarian  Sustainable  VEGAN  Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Plated Dinner

Fall/Winter

Desserts

Gingerbread Trifle
Cognac cream & caramel pears

Black & White Chocolate Mousse Bar
Toasted hazelnuts & fresh raspberries

Pumpkin Crème Brulée
Orange madeline, almond Florentine

Brulée Champagne Sabayon
Over mixed berries & red velvet cake cubes

Apple Walnut Cake
Caramel cream cheese frosting, oven-roasted apples & caramel sauce

Chocolate Gianduja Timbal
Crushed nougatine, Bailey's anglaise

Enhancements

Upgrade your dinner with the following enhancements. Please contact your event coordinator for à la carte pricing.

Add an Intermezzo to your dinner
Served in an individual sherry glass

Fall/Winter Sorbets $f$
Passion fruit, papaya & tarragon
Kumquat & ginger
Quince, pear & rosemary
5

Upgrade your sorbet into individual ice sculptures
8

Upgrade to a Macrina bread selection with housemade lavosh
3

Upgrade to sparkling water
2

Add a starter course to your Plated Dinner to make it a 4-course meal
10

French serve your soup course
2

Please ask your event coordinator for additional meal requests.

$gf$ Gluten Free  $v$ Vegetarian  $s$ Sustainable  $v$ Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Dinner Buffet

Buffet menus are designed for a minimum of 25 guests. For guarantees below 25 guests, modified menus can be provided.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Invent Your Own

Choice of 3 Starters & 2 of each; Entrée, Accompaniment & Dessert 84

Choice of 3 of each; Starter, Entrée, Accompaniment & Dessert 89

Starters

Northwest seafood chowder
Mulligatawny soup gf
Rutabaga & ginger bisque, nutmeg crème gf V
NW wild mushroom, truffle cream V
Roasted parsnip bisque, toasted chestnut gf V
Romaine heart caesar salad, focaccia croutons, cherry tomatoes, parmesan cheese
Arugula salad shaved fennel, parmesan fig balsamic vinaigrette gf VEGAN
Crispy kale & red cabbage salad, currents, orange segments and balsamic vinaigrette VEGAN
Curried cauliflower & chickpea salad, olives, bell peppers, red onion gf VEGAN
Potato salad, sour cream, capers & fresh tarragon gf V
Asian rice noodle salad, toasted peanuts, fish sauce, rock shrimp
“Insalata Caprese”, heirloom tomato, buffalo mozzarella, balsamic glaze V
Field greens, roasted beets, crumbled goat cheese, red onion, chardonnay & honey vinaigrette gf V

Please ask your event coordinator for additional meal requests.

gf Gluten Free    V Vegetarian    🌿 Sustainable    VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Dinner Buffet

Entrees

Free-range chicken breast supreme, white bean ragout, basil bruschetta gf

Chicken breast, butter chicken sauce, cilantro yogurt

Free-range chicken parmesan, tomato basil sauce

Seared steelhead salmon, shiitake mushrooms, miso glaze

Pan seared Pacific Bass, braised Swiss chard & lentil cassoulet gf

Seafood paella, fresh mussels, clams, tiger prawns & saffron gf

Grainy mustard & caraway pork loin, apple chutney gf

Coriander & black pepper crusted skirt steak, pan jus

Grilled NY strip loin, oyster mushroom ragout, white soy demi

Beef medallions, gorgonzola sauce, sautéed oyster mushrooms

Sage brown butter & pancetta roasted gnocchi, topped with goat cheese

Three cheese ravioli, garden oregano puttanesca sauce, Parmigiano Reggiano v

Eggplant parmigiana, tomato coulis & basil gf v

Accompaniments v

Sautéed green beans tossed in shallot butter

Baby carrots with lavender honey VEGAN

Seasonal market vegetables VEGAN

Roasted baby red potatoes VEGAN

Roasted cauliflower & celery root smash, organic pumpkin oil VEGAN

Five bean cassoulet VEGAN

Roasted garlic mashed potatoes

Butternut squash risotto

Steamed broccoli, toasted almonds, chili oil VEGAN

Desserts

Chocolate raspberry parfaits

Pear cranberry streusel tarts

Mini cappuccino custards in Demi-Tasse cups

Chocolate hazelnut financiers

Pineapple nutmeg empanadas

Baby chocolate whoopee pies

Pumpkin cream cheese roulades

Lemon blueberry bars

Please ask your event coordinator for additional meal requests.

gf Gluten Free  v Vegetarian  Sustainable VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Dinner Buffet

Buffet menus are designed for a minimum of 25 guests. For guarantees below 25 guests, modified menus can be provided.

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Sustainable Dinner

Starters
Northwest seafood chowder
Chateau St. Michelle poached pear, lamb’s lettuce, goat cheese, pepitas gf
Washington salad, apples, cherries, arugula, garbanzo beans, red pepper, celery gf VEGAN
Quinoa medley salad, Meyer lemon, fresh basil, pomegranate seeds gf VEGAN

Macrina breads & sea salted butter

Entrees
Rainier cherry crusted Draper Valley chicken breast, Walla Walla onion confit gf
Seared steelhead, asparagus & corn fricassee gf
Niman ranch beef medallions, rouge creamery blue cheese, Salem mushrooms

Accompaniments
Siri farms celeriac puree gf
Fingerling potato lyonnaise gf
Roasted local squash gf

Desserts
NW Nanaimo bars
S’more infused cheesecake
Caramelized lady apple pies
92

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  Sustainable VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Holiday Dinner

Freshly brewed Starbucks regular, decaffeinated coffee & specialty Tazo teas
Fresh baked rolls & butter

Frost

Starters
Roasted parsnip bisque, toasted chestnut \textit{gf V}
Baby frisee & poached pear salad, gorgonzola & cumin raspberry dressing \textit{gf V}
Marinated three bean salad \textit{gf VEGAN}
Spinach, roasted mushroom & blood orange salad \textit{gf VEGAN}

Entrees
Beef medallion, oyster mushroom & mission fig bordelaise
Pan seared Pacific Bass, braised Swiss chard & lentil cassoulet \textit{gf}
Roasted chicken breast supreme, black bean, cumin and coriander \textit{gf}

Accompaniments
Grilled vegetable moussaka
Roasted root vegetable couscous
Green bean casserole \textit{gf}

Desserts
Holiday trifles, layered stewed cranberries, ginger cake
Sticky toffee pudding
Miniature sweet potato marshmallow pies

Evergreen

Starters
NW wild mushroom, truffle cream \textit{V}
Endive, arugula & gala salad, honey lime Vinaigrette \textit{gf VEGAN}
Roasted tri-color beet salad, goat cheese & bacon lardon’s \textit{gf}
Jicama, kale & roasted corn salad \textit{gf VEGAN}

Entrees
Pan seared cranberry & chestnut stuffed capon, kumquat glaze \textit{gf}
Cola braised short ribs, pan jus
Roasted salmon fillet, passion fruit & lime gastrique \textit{gf}

Accompaniments
Late fall squash ravioli, hazelnut cream \textit{V}
Roasted yams & parsnip, marshmallow gratin \textit{V}
Sundried tomato & basil polenta, Parmigiana Reggiano \textit{gf V}

Desserts
Yule log
Egg nog crème brûlée
Pastry Chef’s special “figgy pudding”

Please ask your event coordinator for additional meal requests.

\textit{gf} Gluten Free \textit{V} Vegetarian \textit{Sustainable} \textit{VEGAN} Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Reception

Cold Canapes

Pear & Blue Cheese Truffle
Whipped Danish blue & cream cheese, diced dried pear, chopped basil and rolled in crushed walnut

Eggplant Tapenade with Goat Cheese Crostini
Roasted eggplant, peppers and basil with whipped goat cheese crostini

Heirloom Tomato & Buffalo Mozzarella Skewer
Basil infused heirloom tomato & mozzarella and balsamic drizzle

Roasted Red Pepper & Chick Pea Hummus with Pita Crisps
Hummus, paprika, olive oil & pita

Vietnamese Pickled Vegetable & Sesame Rice Roll VEGAN
Julienne pickled vegetable rolled in rice roll, chili sauce

Stuffed Apricot Lollipop
Sundried apricot, whipped goat cheese, topped with pecans

Traditional Gazpacho Shot VEGAN
Tomato, cucumber gazpacho, tabasco splash

NW Smoked Salmon Pinwheel
Fresh smoked salmon with dill & capers on pumpernickel

Spicy Shrimp
Sweet & spiced shrimp on coconut corn bread with candied pineapple garnish

Seared Rare Beef with Horseradish Cream
Seared rare beef sliced with horseradish cream cheese on a marble rye crouton

Chopped Chicken Salad Mini Tartlet
Roasted chicken, celery, iceberg salad in a mini tartlet

Teriyaki Chicken on Rice Rolls Crisp
Tender chicken breast with teriyaki glaze on crispy rice base

Seared Ahi Tuna & Braised Pineapple Skewer
Asian spiced seared ahi, grilled & braised pineapple & pickled ginger aioli

Niman Ranch Beef Tartar
Quail egg, capers & shallot

6/each

Dungeness Crab California Roll
Cucumber, Nori, pickled ginger

5/each

Please ask your event coordinator for additional meal requests.

Gluten Free VEGAN Vegetarian Sustainable Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Reception

Hot Hors d'Oeuvres

Kalamata Olive, Goat Cheese & Artichoke Tartlet
Spinach Basil Pesto Puffs
Walnut, aged parmesan
Mini Vegetable Spring Roll
Garlic chili sauce
Thai Vegetable Pot Sticker
Fresh cilantro
Garam Masala Vegetable Samosa
Sweet pea and potato
Wild Mushroom Phyllo Triangle
Asiago cheese
Feta Cheese and Sundried Tomato Phyllo Rolls
Portobello Mushroom Empanada
Three Cheese Quesadilla
Jalapeño pepper jack
Manchego Beef Burrito
Five spiced
Arancini
Smoked tomato coulis

Beef Kabob Pepper and Onion
Cilantro chimichurri
Chili Lime Chicken Kabob
Lime cream
Sonoran Chicken Quesadilla Triangle
Zesty tomato salsa
Breaded Crab Mushroom Caps
Tarragon cream
Bacon Wrapped Casino Shrimp
Smoked gouda cheese fondue
Peking Duck Rolls
Hoisin sauce
Buffalo Chicken Spring Roll
Blue cheese sauce
Pork Potsticker
Teriyaki sauce
Dungeness Crab Cake
Chipotle remoulade
Mini Beef Wellington
Béarnaise sauce
Tempura Shrimp
Ponzu dipping sauce

5/each

Please ask your event coordinator for additional meal requests.

gf Gluten Free  v Vegetarian  Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Reception Displays

All prices per person unless otherwise specified.

Portions are based on 4 ounce servings unless otherwise specified.

Minimum 25 servings per station

Fromage
Domestic & International cheese display
Grape clusters & fresh strawberries
Assorted breads & crackers
(based on 3 ounces per person)
20

Salmon “Haida”
A Northwest Native American treat
Maple candied salmon, cracked black pepper, cloves, allspice & cinnamon
Rustic breads
Stinging nettle aioli
(serves 20 people)
190/side

Charcuterie
Selection of artisan cured meats &
Beecher’s cheeses
Kalamata & green olives
Macrina breads & housemade fennel seed lavash
Deschutes IPA mustard
28

Pizza
House made pizza with the following toppings:

- Classic cheese and tomato
- Vegetarian, bell peppers, red onion, sliced olives, cheese, fresh basil
- Pepperoni, ham, sausage & three cheeses
(8 slices per pizza)
18/pizza

Rustic Flatbreads
Beecher’s cheese & rustic tomato oregano sauce
Prosciutto & fig
Poached pear & goat cheese, fresh rocket
(4 slices per flatbread)
16/flatbread

Sliced Fruits
A bountiful selection of season’s best
12

Vegetable Crudite
Raw, cut seasonal vegetables
Sriracha ranch dip
12

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  Sustainable  VEGAN  Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Reception Displays

All prices per person unless otherwise specified.

Portions are based on 4 ounce servings unless otherwise specified.

Minimum 25 servings per station

Polenta Martini Bar
Polenta
Pulled beef short rib, crispy bacon, caramelized shallots, blue cheese, asparagus tips (based on 2 ounces per person)
18

Sushi
Minimum order of 3 dozen

Maki rolls:
- Spicy tuna roll
- Salmon roll
- Shrimp tempura roll
- Fresh water eel roll
6/piece

Nigiri:
- Salmon
- Yellow tail
- Ebi & eel
7/piece

Pickled ginger, soy sauce & wasabi

Mediterranean Station
Roasted red pepper hummus & baba ganoush \(gf\)
Rustic artisan breads & flatbreads
Marinated long stem artichokes
Grilled calamari, pear tomato & candied orange
Stuffed marinated olives (based on 3 ounces per person)
25

Best of Relish
Choice of:
- Niman Ranch beef sliders
- Award winning Caprese sliders
Baked mac & cheese, aged cheddar
Tater tots, Sriracha ketchup
Fried pickles, chipotle aioli (based on 6 ounces per person)
27

Please ask your event coordinator for additional meal requests.

\(gf\) Gluten Free \(V\) Vegetarian \(S\) Sustainable \(V\) Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Reception Stations

All prices per person unless otherwise specified.

Portions are based on 4 ounce servings unless otherwise specified.

Minimum 25 servings per station

**Quesadilla**
Cochinita Poc Chuc
Citrus Marinated BBQ pork loin
Pollo Pibil
  *Roasted chicken marinated in achiote, orange juice, garlic & cumin*
Roasted bell peppers, red onion & cheddar cheese
Guacamole, sour cream & salsa
18

**Noodles**
Steamed rice noodles with miso marinated chicken
Steamed rice noodles with togarashi spiced tofu  
*Napa cabbage carrot, broccoli, onion, garlic, celery, bean sprout, green onion, ginger Hoisin, sweet chili & plum sauce*
24

**Poutine**
Build your own Canadian treat
Crispy fries, Beecher’s cheese curds, tomatoes, green onions, shiraz gravy
17
  *Add chipotle braised short rib, maple bacon lardons to your poutine*
  5

**Risotto**
Northwest oyster mushroom & sundried tomato
Asparagus tips, goat cheese & caramelized leek

Served with
Freshly shaved parmesan cheese, mascarpone, basil and toasted pine nuts
Display of fresh focaccia bread
22
  *Add chopped Atlantic lobster to Asparagus tips, goat cheese & caramelized leek risotto*
  4

**“Street Tacos”**
Chipotle braised chuck tacos
Seasonal fish tacos
Achiote grilled pork tacos
Corn tortillas
Pico de gallo, guacamole, fresh cilantro, sour cream, jack cheese
21

Please ask your event coordinator for additional meal requests.

*gf* Gluten Free  *V* Vegetarian  *S* Sustainable  *VEGAN* Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.

Revised 10/14/2019
Reception Stations

All prices per person unless otherwise specified.

Portions are based on 4 ounce servings unless otherwise specified.

Minimum 25 servings per station

Pasta
Butternut squash ravioli, brown beurre
Noisette
Gorgonzola cream rigatoni, crumbled bacon
Freshly shaved parmesan cheese, crushed pepper flakes
20

Grilled Cheese
A Relish Burger Bistro Favorite
Local Beecher’s flagship cheddar
Macrina sourdough breads
Mama lill’s peppers
Fresh basil
Demi Tasse of classic tomato soup VEGAN
18

Carving Stations

Ponderosa Hip of Beef
Macrina rolls, grainy IPA mustard, green peppercorn demi
(serves 125 people)
900

Roasted Garlic & Rosemary Infused Leg of Lamb
Celery root puree, shallot jus
(serves 15 people)
200

Orange Thyme Brined Turkey
Cranberry chutney, Kaiser rolls
(serves 25 people)
400

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  S Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Reception Dessert

All prices per person unless otherwise specified.

Portions are based on 4 ounce servings unless otherwise specified.

Minimum 25 servings per station

Cake Pops!
Double fudge brownie pop
Rice Krispy pop
Lemon chiffon pop
(based on 3 pieces per person)
18

Molten Chocolate Fondue Station
Selection of dark and milk chocolate
Meyer lemon pound cake, strawberries, honeydew, pineapple, marshmallow,
Rice Krispy chunks
(based on 4 ounces per person)
19

Pate A Choux
Selection of Eclairs, cream puffs, Paris-brest
(based on 3 pieces per person)
20

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). For guarantees under 25 guests, an additional $6.00 per person for breakfast and $10.00 per person for dinner will be added. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices, menus, tax and service charge are subject to change.
Banquet Wine & Spirits

Bars are subject to a bartender labor charge of $50.00 per bartender, per hour with a 2 hour minimum.

Hosted beverages are subject to 25% service charge & 10.1% sales tax.

Wine By The Bottle

**White Wine**
Pinot Grigio, Bollini, Trentino, Italy  52
Pinot Grigio, J Vineyards, Healdsburg, California  50
Sauvignon Blanc, Loveblock, Marlborough, New Zealand  60
Sauvignon Blanc, Matanzas Creek, Sonoma County, California  50
Sauvignon Blanc, Sea Pearl, Marlborough, New Zealand  56
Chardonnay, Cakebread, Napa Valley, California  85
Chardonnay, Chateau Ste. Michelle, Indian Wells Columbia Valley, Washington  56
Chardonnay, Copain “Tous Ensemble”, Anderson Valley, California  60
Chardonnay, Jordan, Russian River Valley, Sonoma County, California  75
Chardonnay, Kenwood, Sonoma County, California  46
Chardonnay, Miner Family Winery, Napa Valley, California  66
Chardonnay, The Hess Collection, Shirtail Ranches, Monterey County, California  56
Riesling, Dr. Loosen “Blue Slate” Kabinett, Mosel, Germany  56

**Red Wine**
Pinot Noir, Acrobat, Eugene, Oregon  56
Pinot Noir, Barda by Bodega Chacra, Patagonia, Argentina  60
Pinot Noir, King Estate, Willamette Valley, Eugene, Oregon  64
Pinot Noir, Line 39, 39th Parallel, California  52
Pinot Noir, MacMurray Estate, Russian River Valley, Sonoma County, California  52
Pinot Noir, Spy Valley, Marlborough, New Zealand  60
Italian Red, Marchesi Di Barolo, Barolo, Italy  58
Merlot, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington  56
Merlot, Starmont Winery, Carneros, Napa, California  64
Merlot, Toad Hollow “Richard McDowell’s Selection”, Sonoma County, California  56
Red Blend, Austin Hope Winery, Paso Robles, California  66
Red Blend, Clos De Los Siete, Valle De Uco, Mendoza, Argentina  60
Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington  56
Cabernet Sauvignon, Jordan, Alexander Valley, Sonoma Coast, California  95
Cabernet Sauvignon, Louis M. Martini, Sonoma County, California  50
Cabernet Sauvignon, Quilt, Napa Valley, California  80
Cabernet Sauvignon, Simi, Alexander Valley, Sonoma Coast, California  64
Cabernet Sauvignon, Spellbound, Napa, California  58
Cabernet Sauvignon, The Federalist, Lodi, Rutherford, California  60
Malbec, Finca Decero “Remolinos Vineyard”, Mendoza, Argentina  50

Please ask your event coordinator for additional meal requests.

*gf* Gluten Free   *V* Vegetarian   *S* Sustainable   *VEGAN* Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). Prices, menus, tax and service charge are subject to change.

Revised 08/05/2019
Banquet Wine & Spirits

Bars are subject to a bartender labor charge of $50.00 per bartender, per hour with a 2 hour minimum.

Hosted beverages are subject to 25% service charge & 10.1% sales tax.

Wine By The Glass

Westin House
Chardonnay, Magnolia Grove by Chateau St. Jean
Sonoma, California
Pinot Grigio, Magnolia Grove by Chateau St. Jean
Sonoma, California
Rose, Magnolia Grove by Chateau St. Jean Sonoma, California
Cabernet Sauvignon, Magnolia Grove by Chateau St. Jean Sonoma, California
Merlot, Magnolia Grove by Chateau St. Jean Sonoma, California
Prosecco, DOC Mionetto Organic, Treviso, Italy
11 Hosted/12 Cash each

NW Select
Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley, Washington
Domaine Ste. Michelle Brut, Columbia Valley, Washington
Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington
Pinot Noir, Acrobat, Eugene, Oregon
Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, Washington
12 Hosted/13 Cash each

Westin Premium
Sauvignon Blanc, Chateau Ste. Michelle, Horse Heaven Hills, Washington
Chandon Brut, Yountville, California
Chardonnay, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington
Pinot Noir, King Estate, Willamette Valley, Eugene, Oregon
Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley, Washington
14 Hosted/15 Cash each

Please ask your event coordinator for additional meal requests.

Gluten Free
Vegetarian
Sustainable
VEGAN

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). Prices, menus, tax and service charge are subject to change.
Banquet Wine & Spirits

Bars are subject to a bartender labor charge of $50.00 per bartender, per hour with a 2 hour minimum.

Hosted beverages are subject to 25% service charge & 10.1% sales tax.

Westin House Bar

Westin Bar Brands
Jim Beam Bourbon
Canadian Club Whisky
Beefeater Gin
Dewar’s Scotch
Smirnoff Vodka
Don Q Cristal Rum
Courvoisier VS Cognac
Jose Cuervo Silver Tequila
12 Hosted/13 Cash each

Premium Selections
Jack Daniels Tennessee Whiskey
Knob Creek Bourbon
Crown Royal Canadian Whisky
Bombay Sapphire Gin
Johnnie Walker Black Label
Grey Goose Vodka
Bacardi Superior Rum
Hennessy V.S.O.P. Cognac
Patron Silver Tequila
14 Hosted/15 Cash each

Domestic & Imported Beers
Blue Moon
Bud Light
Deschutes Inversion IPA
Fremont Brewing Lush IPA
Mirror Pond Pale Ale
Stella Artois
9 Hosted/10 Cash each

Non-Alcoholic Beer
O’Doul’s
9 Hosted/10 Cash each

Non-Alcoholic Beverages
Assorted Pepsi soft drinks
Perrier
Aquafina
7/each

Evian
8/each

Cordials, Single Malt Scotch & Port
Bailey’s Irish Cream
Kahlua
Glenfiddich 12 Year Old Whisky
Whidbeys Port
13 Hosted/14 Cash each

Please ask your event coordinator for additional meal requests.

gf Gluten Free  V Vegetarian  Sustainable  VEGAN Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). Prices, menus, tax and service charge are subject to change.
On Draught Offerings

Bars are subject to a bartender labor charge of $50.00 per bartender, per hour with a 2 hour minimum.

Hosted beverages are subject to 25% service charge & 10.1% sales tax.

Brews & Micro Brews Available on Draught
Available Sizes
1/6 = 6 Barrel (55) 12 oz. Servings @ $400
Full = Standard Keg (165) 12 oz. Servings @ $1,200
Only offered on Hosted Events

Lagers, Pilsners & Wheat Beers
Bud Light, Anheuser-Busch, St. Louis, MO 4.2% ABV (Full)
Old Seattle Lager, Maritime Pacific Brewing, Seattle, WA 5.0% ABV (1/6)
Pilsner Lager, Chuckanut Brewery, Bellingham, WA 5.0% ABV (1/6)
Stella Artois, Anheuser-Busch, Leuven, Belgium 5.2% ABV (1/6)
Haystack Hefeweizen, Snoqualmie Falls Brewing, Snoqualmie, WA 5.3% ABV (1/6)

Amber & Pale Ales
Field 41 Pale Ale, Bale Breaker Brewing, Yakima, WA 5.2% ABV (1/6)
Manny’s Pale Ale, Georgetown Brewing, Seattle WA 5.4% ABV (Full)
African Amber, Mac & Jack’s Brewing, Redmond, WA 5.8% ABV (Full)

IPA
Tropic Haze IPA, Silver City Brewery, Bremerton, WA 6.4% ABV (1/6)
Bodhizafu IPA, Georgetown Brewing, Seattle, WA 6.9% ABV (Both)
Lush IPA, Fremont Brewing, Seattle, WA 7.0% ABV (Full)
Batch 15 IPA, Aslan Brewing, Bellingham, WA 7.0% ABV (1/6)
Born & Raised IPA, No-Li Brewhouse, Spokane, WA 7.0% ABV (1/6)
Space Dust IPA, Elysian Brewing, Seattle, WA 8.2% ABV (Full)

Porters & Stouts
Coco Jones Coconut Porter, Black Raven Brewing, Redmond, WA 5.6% ABV
Dark Star Oatmeal Stout, Fremont Brewing, Seattle, WA 8.0% ABV

Sour
Gose, Reuben’s Brews, Seattle, WA 4.3% ABV

Cider
Semi Sweet Hard Cider, Seattle Cider, Seattle, WA 6.5% ABV

Non-Alcoholic Draught Root Beer
Rouge Root Beer, Rouge Ales, Newport, OR, Non Alc.

Seasonal Rotators
Ask your event manager about our rotating selection from some of Seattle's best breweries:

Elysian
Georgetown
Maritime Pacific

Please ask your event coordinator for additional meal requests.

Gluten Free  Vegetarian  Sustainable  Vegan

All pricing is charged per person unless otherwise stated and is subject to 25% service charge & 10.1% sales tax. Included as part of the service charge is a gratuity (75% that is paid directly to food and beverage service staff). Prices, menus, tax and service charge are subject to change.

Revised 08/05/2019