



SILVER CLOUD[®]
HOTEL
Seattle-Stadium

BANQUET MENU

Breakfast & Breaks

Breakfast Buffets

Plated Breakfast & Breakfast Enhancements

Packages & Breaks

Executive Meeting Package

All Day Break Packages

A la Carte Breaks

Lunch

Lunch Buffets

Plated Lunches

Boxed Lunches

Dinner

Dinner Buffets

Plated Dinners

Receptions

Stationary or Tray Passed Appetizers

Hors d'oeuvres Display

Carving Stations

Dessert

Beverages

Non-alcoholic Refreshments

Liquor, Beer, & Wine

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Breakfast Buffets

Stadium Continental

(Minimum of 8 People)

Chilled Orange, Cranberry and Apple Juice

Seasonal Sliced Fruit and Berries

Freshly Baked Muffins, Pastries and Breads

Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas

\$16.00 per person

SODO

(Minimum of 8 People)

Chilled Orange, Cranberry and Apple Juice

Seasonal Sliced Fruit and Berries

Assorted Yogurts and Granola

Freshly Baked Muffins and Pastries with Butter and Fruit Preserves

Bagels with Cream Cheese

Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas

\$19.00 per person

All American

(Minimum of 15 People)

Chilled Orange, Cranberry and Apple Juice

Seasonal Sliced Fruit

Smoked Bacon and Sausage

Scrambled Eggs with Cheese and Scallions

Freshly Baked Muffins, Pastries and Bread Display

Jimmy's Breakfast Potatoes

Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas

\$23.00 per person

Plated Breakfast

Plated Breakfasts Include Assorted Breakfast Pastries, Breakfast Potatoes, Chilled Juices, Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas

Fresh Quiche

Sliced Seasonal Fruit

Broccoli Cheddar

Vegetarian

\$18.00 per person

Elliot Bay Benedict

Two Poached Eggs Served over

Crab Cakes Topped with

Hollandaise Sauce

\$25.00 per person

Northwest Frittata

Sliced Seasonal Fruit

Smoked Salmon Frittata with

Red Onions, Goat Cheese and

Scallions

\$22.00 per person

Breakfast Enhancements

Smoke Salmon Bagels

With Cream Cheese, Red

Onions and Capers

\$6.50 per person

Scrambled Eggs

With Three Cheeses, Herbs and

Chives

\$3.75 per person

Assorted Bagels

With a Variety of Cream

Cheeses

\$3.50 per person

Breakfast Sandwiches

Eggs, Sausage or Bacon and

Cheese on an English Muffin

\$5.75 per person

Bobs Red Mill Organic

Oatmeal

With Brown Sugar, Golden

Raisins and Cream

\$3.50 per person

Breakfast Meats

Smoked Bacon, Sausage or

Ham

\$5.00 per person

Jimmy's Breakfast

Potatoes

\$4.00 per person

Blueberry Muffins

\$4.00 per person

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Executive Meeting Package

(Minimum 15 People)

Breakfast

*Assorted Breakfast Pastries and Muffins with Whipped Butter and Jams, Granola, Yogurt, Sliced Fruit and Chilled Juices
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

Mid Morning Refresh

*Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas
and Bottled Water*

Working Lunch Buffet Options

*Includes Assorted Soft Drinks and Bottled Water, Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas
(Please Choose of One of the Following)*

Deli Buffet

*Soup of the day
Fresh Garden Greens with
Raspberry Vinaigrette
Dressing; Pasta Salad
Assorted Deli Meats, Cheeses
Tomatoes, Lettuce, Pickles,
Dijon Mustard, Mayonnaise
Tim's Cascade Chips*

Roasted Salmon

*Seafood Bisque
Roasted Salmon Filet
Pecan Rice and Seasonal
Vegetables*

Chicken Monterey

*Caesar Salad
Stuffed Monterey Chicken
with Béarnaise Sauce Pecan
Rice and Seasonal Vegetables*

Teriyaki Chicken

*Mixed Greens with Ranch
Dressing
Teriyaki Chicken
Sweet Jasmine Rice and
Seasonal Vegetables*

Afternoon Refreshment Break

*Assorted Chilled Soft Drinks, Freshly Brewed Iced Tea
and Bottled Water
Variety of Freshly Baked Cookies*

\$55.00 per person

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

All Day Break Package #1
(Minimum of 12 People)

Mid-Morning Break

*Assorted Selection of Seasonal Whole Fruit
Protein Energy Bars
Selection of Juices to Include Superfood, Protein
and Fruit Smoothies
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

Afternoon Break

*Crackerjacks and Tim's Cascade Chips
Assorted Candy Bars
Energy Drinks
Assortment of Fresh Fruit
Mini Chocolate Desserts
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

\$22.00 per person

All Day Break Package #2
(Minimum of 12 People)

Mid-Morning Break

*Market Fresh Fruit
Assorted Mini Donuts
Assorted Milks to Include 2%, Fat Free, Whole and Chocolate
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

Afternoon Break

*Washington Red Delicious Apples
Smoked Salmon with Cream Cheese, Red Onions and Capers Served
with Mini Bagels
Twice Dipped Chocolate Covered Strawberries
Fresh Fruit Smoothies Including Creamsicle, Berry Blast and Citrus
Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas*

\$24.00 per person

Rejuvenate

Afternoon Break á la carte

Seasonal Sliced Fruit and Berries

\$6.00 per person

Assorted Whole Fresh Fruit

\$3.50 per person

Assorted Fruit Yogurts

With Granola

\$4.00 per person

Fresh Bagels

With Assorted Cream Cheeses

\$3.50 per person

Freshly Baked State Fair Scones

With Butter, Raspberry Preserves and

Devonshire Cream

\$4.00 per person

Assorted Muffins

Blueberry, Poppy Seed and Apple

\$3.50 per person

Variety of Pound Cakes

Lemon, Zucchini and Banana Nut

\$3.50 per person

Premium Blend of Mixed Nuts

\$24.00 per pound

Vegetable Crudités & Hummus

\$6.00 per person

(Minimum of 12 people)

Baked Pita Chips with Hummus

and Mixed Olives

\$6.50 per person

(Minimum of 12 people)

Granola & Energy Bars

\$3.00 each

Tortilla Chips & Seven

Layer Dip

With Melted Con Queso

\$8.00 per person

(Minimum of 12 People)

Soft Pretzels

Served Warm with Gourmet Mustards

\$5.00 per person

Popcorn and Cracker Jacks

\$3.50 each

Cocktail Pretzels

\$6.00 per pound

Potato Chips and Dips

Plain, BBQ and Ranch

\$4.50 per person

Assorted Candy Bars

\$3.50 each

Assorted Dove Ice Cream Bars

and Whole Fruit Juice Bars

\$4.00 each

Chocolate Dipped Strawberries

\$25.00 per dozen

(Minimum 2 dozen)

Freshly Baked Cookies

\$30.00 per dozen

(Minimum 2 dozen)

Freshly Baked Cookie Bars &

Brownies

Including Chocolate-Peanut Bars,

Blondie's and Toffee Bars

\$38.00 per dozen

(Minimum 2 dozen)

Gourmet Cupcakes

\$45.00 per dozen

(Minimum 2 dozen)

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Lunch Buffets

The Delicatessen

(Minimum of 12 People)

*Mariner Minestrone Soup
Safeco Field Greens with Balsamic Vinaigrette,
Candied Pecans and Goat Cheese
Smashed Red Potato Salad*

Assorted Delicatessen Meats and Cheeses to Include the Following:

*Black Forest Ham, Roast Turkey, Italian Salami and Roast Beef,
Tillamook Cheddar, Provolone and Pepper Jack Cheese
Tomatoes, Lettuce, Sweet Onions, Pickles and Condiments
Assorted Sandwich Breads and Rolls
Assortment of Freshly Baked Cookies*

\$32.00 per person

Game Day

(Minimum of 15 People)

*Hamburgers, Long Hot Dogs and Pulled BBQ Pork
With all the Buns and Trimmings; Lettuce, Tomato, Pickles,
Mayonnaise, Mustard and Ketchup
Variety of Tim's Cascade Chips
Vegetable Display with Ranch Dip
Pasta Salad
Potato Salad
Baked Beans*

Assortment of Freshly Baked Cookies

\$29.00 per person

Home Team

(Minimum of 20 People)

*Northwest Clam Chowder
Antipasto of Vegetables, Cured Meats and Cheeses
Caesar Salad
Chilled Pesto Pasta Salad
Spinach, Bacon & Boursin Cheese Stuffed Grilled Chicken Breast
Seafood Paella
Warm Focaccia Bread
Tiramisu*

\$35.00 per person

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Iron Grill

(Minimum of 20 People)

Vegetarian Chili

Field Greens with Aged Feta and Oregano Vinaigrette

Pasta Chop Chop Salad with Salami, Turkey and Provolone in a Creamy Herb Dressing

Assorted Panini Sandwiches Including Roasted Turkey and Cured Ham with Garlic Mayonnaise, Inverted Ham and Brie with Caramelized Onions

Crab and Shrimp Salad with Swiss Cheese and Roasted Vegetables on Focaccia Bread

Tiramisu

\$36.00 per person

Mexican Fajita Buffet

(Minimum of 15 People)

Tri Colored Corn Tortilla Chips with Guacamole Dip

Refried Beans

Shredded Monterrey Jack and Cheddar Cheese

Pico De Gallo

Sour Cream and Salsa

Flour Tortillas

Savory Mexican Chicken

Cumin-Coriander Infused Sirloin Beef

Mexican Chocolate Torte

\$36.00 per person

Italian Buffet

(Minimum of 15 People)

Caesar Salad

Roasted Vegetables

Spinach and Cheese filled Ravioli with Creamy Alfredo Sauce

Chicken Parmesan

Pasta Bolognese

Freshly Baked Garlic Bread

Tiramisu

\$36.00 per person

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Plated Lunch

All Plated Lunch Entrees Include a Basket of Bread, One Salad, Two Entrees Choices and One Dessert.

Freshly Brewed Iced Tea, Seattle's Best Coffee and Assorted Hot Teas.

Salads

Please Choose One:

Safeco Greens

*With Sweet Roasted Walnuts,
Dried Cranberries and Goat
Cheese*

Caesar

*With Freshly Grated Parmesan
and Garlic Croutons*

Entrées

(Minimum of 6 orders per entree)

Please Choose Two:

Cast Iron Seared Ahi

*Ahi Tuna atop a Fried Rice Cake with English Peas and a Spicy Plum
Sauce*

\$34.00 per person

Mahi Mahi

*Lacquered with Thai BBQ Sauce and Pineapple-Papaya Chutney over
Sticky Rice*

\$31.00 per person

Dungeness Crab Cakes

*Served with Garlic Mashed Potatoes, Bok Choy Slaw topped with our
Crab Cake Sauce*

\$33.00 per person

Chorizo and Pepper Stuffed Chicken Breast

*Uli's Chorizo and Piquillo Pepper Stuffed Chicken Breast with Cumin-
Coriander Scented Mashed Potatoes Topped with Fire Roasted Corn Salsa*

\$29.00 per person

Grilled Teriyaki Chicken Breast

*With "Tutu" Teriyaki Glaze Hawaiian Soy Sauce
Teriyaki over Coconut Rice Topped with Drunken
Papaya Salsa*

\$28.00 per person

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Pasta Bolognaise

*Uli's Sweet Italian Sausage in a Tomato Based Cream Sauce
with Fresh Pappardelle Pasta and Freshly Grated Parmesan Cheese*
\$27.00 per person

Sweet Tomato Risotto

(V) Topped with Roasted Tomato-Basil Salsa and Fresh Parmesan
\$26.00 per person

Roasted Mushroom Risotto

(V) Forest Mushrooms, Charred Asparagus in a Creamy Risotto
\$28.00 per person

Stuffed Peppers

(V) Large Peppers Stuffed with Seasoned Brown Rice and Vegetables
\$27.00 per person

Pasta Primavera

*(V) Rigatoni Noodles, Red & Yellow Peppers, Red Onions, Asparagus and
Zucchini Tossed in a Creamy Alfredo Sauce Topped with Parmesan
Cheese*
\$25.00 per person

Dessert

Please Choose One:

Brown Butter Pear Tart

*Pear Tart with Jim Beam
Whiskey Sauce*

Cheesecakes

*Choose from New York, Pumpkin,
Espresso-White Chocolate
Blueberry-Lemon, Carmel Pecan*

Peruvian Chocolate Torte

*Silky Cake with Dark Chocolate
from Peru and a Caramel
Chocolate Glaze*

Lemon Meringue Tart

*Fresh Lemon Curd Topped with
Browned Meringue*

Tiramisu

Coffee-Rum Infused Sponge Cake with Creamy Mascarpone Filling

Plated Lunch Sandwiches

(Minimum of 6 orders per item)

Served with a Choice of House Made Clam Chowder, Caesar Salad or Field Greens Salad. Freshly Brewed Iced Tea, Seattle's Best Coffee and Assorted Hot Teas

Grilled Tuna Panini

Albacore Tuna, Mayonnaise, Seasoning and Swiss Cheese on Grilled Bread

\$22.00 per person

Club Sandwich

Turkey, Black Forest Ham, Bacon, Lettuce and Tomato on Grilled Multi Grain Bread

\$23.00 per person

Turkey and Provolone Panini

Sliced Turkey and Provolone Cheese with Tomato, Lettuce and Sun Dried Tomato Aioli on Grilled Bread

\$23.00 per person

Plated Lunch Entrée Salads

All Salads Come with a Bread and Butter, Freshly Brewed Iced Tea, Seattle's Best Coffee and Assorted Hot Teas

Grilled Chicken Caesar

Hearts of Romaine are Tossed with Parmesan Cheese, Garlic Croutons and Topped with Grilled Chicken

\$16.00 per person

**Substitute Salmon for Chicken*

\$17.00 per person

Beef Tenderloin Cobb

Tenderloin Tidbits, Oregon Bleu Cheese Crumbles, Egg and Bacon over Crisp Romaine Tossed in Bleu Cheese Dressing

\$19.00 per person

Seafood Louie

Dungeness Crab Bay shrimp, Romaine, Swiss Cheese, Garbanzos and Black Olives in a Louie Dressing

\$18.00 per person

Grilled Salmon Salad

Mixed Greens, Large Bread Croutons, Roasted Red Peppers Tossed in a Vinaigrette and Topped with Grilled Salmon

\$17.00 per person

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Boxed Lunches

(Minimum of 10 people)

California Club

Oven-roasted chicken breast, bacon, avocado, bleu cheese scallion spread, lettuce & tomato on Grand Central Bakery's rustic coma bread. Includes Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

Italian Baguette

Oven-roasted turkey breast, Bavarian ham, salami, pepper jack cheese, red & green peppers, black olives and pepperoncini on a French baguette lightly brushed with balsamic vinaigrette. Includes dijon mustard on the side, Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

Husky

Bavarian ham, Swiss, lettuce & tomato on marble rye-bread. Includes mayonnaise & mustard on the side, Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

Cougar

Roast beef, Tillamook cheddar, scallion cream cheese spread, lettuce & tomato on a ciabatta roll. Includes horseradish on the side, Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

(V) Focaccia Margherita

Fresh mozzarella, slow-roasted tomatoes, whole-leaf basil, with arugula and creamy pesto spread on our own Schwartz Brothers Bakery Focaccia bread. Includes Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery chocolate chip cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

(V) Vegan Wrap

Cucumbers, tomatoes, fresh red peppers, vegetable coleslaw, fresh spinach with traditional hummus wrapped inside a whole wheat tortilla. Includes Tim's Cascade potato chips, fresh fruit cup, Schwartz Brothers Bakery VEGAN molasses cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

Asian Chicken Salad

Oven-roasted chicken breast, mixed greens, cabbage, carrots, toasted almonds, crisp chow mein noodles, sesame seeds, scallions and served with our traditional toasted sesame dressing. Includes rice crackers and fortune cookies, fresh fruit cup, Schwartz Brothers Bakery oatmeal cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

Chicken Caesar Salad

Grilled chicken breast, crisp romaine lettuce, Roma tomatoes, freshly-baked homemade croutons and imported parmesan cheese with traditional Caesar dressing. Includes a handmade roll & butter, fresh fruit cup, Schwartz Brothers Bakery oatmeal cookie, our own bottled water, utensils and a moist towelette.

\$29.00 per person

04/30/2010

Dinner Buffet #1

(Minimum of 15 people)

All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.

Safeco Field Greens

*With Balsamic Vinaigrette, Sweet Roasted Walnuts
Spiced Pears and Goat Cheese*

Grilled Asparagus Salad

With Shaved Fennel, Pecorino Cheese and Lemon-Basil Vinaigrette

Chef's Choice of Domestic and Imported Cheeses

Penne Pasta with Chicken

In Lemon Cream with Capers and Red Onions

Pasta Bolognese

*Uli's Sweet Italian Sausage and Premium Ground Beef Based Sauce
with Fresh Pappardelle Pasta and Freshly Grated Parmesan*

Rock Salt Crusted Slow Roasted Prime Rib of Beef

*Carved to order, served Medium Rare with Veal Demi Glace and
Pickled Horseradish*

Grilled Salmon with Citrus Salsa

Orange, Lemon, and Lime Salsa with Tomatoes and Jalapeno

Organic Breads and Rolls with Sweet Cream Butter

Assorted Tortes and French Pastries

\$55.00 per person

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

04/30/2010

Dinner Buffet #2

(Minimum of 25 People)

All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.

Raw and Smoked Seafood Bar

*Smoked Salmon, Smoked Trout, Smoked Mussels,
Chilled Oysters on the Half Shell, Crab with Cocktail Sauce*

Caesar Salad

Crisp Romaine with Garlic Croutons and Caesar Vinaigrette

Fresh Mozzarella and Tomatoes

With Balsamic Honey and Fresh Basil

Chef's Choice of Domestic and Imported Cheeses

Linguine in Clam Sauce

With Chopped Clams, Parsley, Garlic, Butter and Parmesan Cheese

Lemon-Herb Grilled Chicken

Topped with Lemon-Caper Butter Sauce and Gremolata

Salt Roasted Prime Rib of Beef

Carved to Order Served with Au Jus and Fresh Grated Horseradish

Oven Roasted Northwest Vegetables

Peppers, Carrots, Onions, Mushrooms in Basil-Garlic Butter

Local Artisan Breads and Rolls

With Sweet Cream Butter

Assorted Tortes and French Pastries

\$65.00 per guest

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Dinner Buffet #3

(Minimum of 25 People)

All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.

House Smoked and Raw Seafood Station

Smoked Salmon, Smoked Trout, Smoked Mussels, Chilled Local Oysters on the Half Shell, Crab Claws and Tobiko Caviar

Artisan Cheese Display

*Featuring Limited Production Cheese from the United States and Europe
Served with Grissini and Crackers*

Market Fresh Fruit Display

Featuring the Very Best of the Season

Oregon Bleu Cheese Salad

Large Bay Shrimp, Bermuda Onion in a Creamy Bleu Cheese Dressing

Mussels & Clams

Served in Wine and Butter with Garlic Roasted Tomatoes and Croutons

Antipasto of Grilled Vegetables

House-Pickled Vegetables, Cured Meats, and Assorted Olives

Herb Encrusted Ellensburg Rack of Lamb

Served with Mint Chutney and Cherry Glaze

Petite Medallions of Beef Tenderloin

Served with a Rich Cabernet Demi Glace and Sweet Fried Red Onions

Seared Rice Encrusted Scallops

Topped with Bacon and Sweet Onion Relish

Roasted Fingerling Potatoes

In a Talagio Cream Sauce

Butternut Squash Risotto

With Cream and Parmesan Cheese

Organic Herb Rolls, Breads and Lavosh

Served with Whipped Honey-Caramelized Onion Butter

Artisan Torte's, Tarts and Chocolate Desserts

\$75.00 per guest

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

04/30/2010

Dinner Buffet #4

(Minimum of 15 People)

All Dinner Buffets include Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.

Caesar Salad

Crisp Romaine with Garlic Croutons and Caesar Vinaigrette

Antipasto of Grilled Vegetables

House-Pickled Vegetables, Cured Meats and Assorted Olives

Artisan Cheese Display

Featuring Limited Production Cheese from the United States and Europe Served with Grissini and Crackers

Spinach & Cheese Filled Ravioli

Served with a Creamy Alfredo Sauce

Veal Parmesan

Hand-breaded Veal Lightly Sautéed and Baked with a Rich Tomato Sauce, Fresh Basil, Mozzarella and Parmesan

Chicken Marsala

Tender Breast of Chicken Topped with a Mushroom Marsala Sauce

Fettuccine Bolognese

Uli's Sweet Italian Sausage and Premium Ground Beef Based Sauce with Fettuccine Pasta and Freshly Grated Parmesan

Freshly Baked Garlic Bread

Tiramisu

\$55.00 per guest

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Plated Dinner

All Plated Dinner Entrees include Bread, One salad and Two Entrée Choices. Seattle's Best Coffee, Decaffeinated and Assorted Hot Teas.

Salads

Please Choose One

Safeco Greens

*With Sweet
Roasted Walnuts,
Dried Cranberries
and Goat Cheese*

Caesar

*With Freshly
Grated Parmesan
and Homemade
Garlic Croutons*

Mini Wedge

*Romaine Wedge
with Bleu Cheese
Dressing, Roasted
Tomato and Bacon*

Entrée

(Minimum of 6 orders per entree)

Please Choose Two

Fennel Braised Beef Short Ribs

*Fall off the Bone Tender Beef Ribs with a Mushroom Ragu and Demi
Glace Served with a Twice Baked Potato*

\$41.00

Beef Tenderloin

*8oz Filet Mignon Topped with Toasted Béarnaise and a Garlic
Crouton Spike Served with Seasonal Vegetables
and Garlic Mashed Potatoes*

\$52.00 per person

Uli's Chorizo and Piquillo Pepper stuffed Chicken Breast

*Served with Cumin-Coriander Scented Mashed Potatoes Topped
with Fire Roasted Corn Salsa*

\$39.00 per person

Chicken Marsala

*Tender Breast of Chicken Topped with a Mushroom Marsala Sauce
Served with Scalloped Potatoes*

\$39.00 per person

Hazelnut Salmon

*Fresh Salmon Grilled and Topped with Hazelnut Butter Served with
Seasonal Vegetables and Garlic Mashed Potatoes*

\$45.00 per person

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Mahi Mahi “Lacquered” with Thai BBQ Sauce

Topped with Pineapple-Papaya Chutney Served Over Sticky Rice

\$47.00 per person

Grilled Prawn Skewer

Seasoned and Grilled Served atop a Creamy Parmesan Risotto

\$48.00 per person

Dungeness Crab Cakes

*Our House Made Crab Cakes Served with Bok Choy Slaw Topped
with our Special Crab Cake Sauce Served with*

Garlic Mashed Potatoes

\$49.00 per person

Cast Iron Seared Ahi

*Ahi Tuna atop a Fried Rice Cake with English Peas with a Spicy
Plum Glaze*

\$50.00 per person

Sweet Tomato Risotto

(V) Topped with Roasted Tomato-Basil Salsa and Fresh Parmesan

\$35.00 per person

Roasted Mushroom Risotto

(V) Forest Mushrooms, Charred Asparagus in a Creamy Risotto

\$36.00 per person

Stuffed Peppers

(V) Large Peppers Stuffed with Seasoned Brown Rice & Vegetables

\$32.00 per person

Pasta Primavera

*(V) Rigatoni Noodles, Red & Yellow Peppers, Red Onions, Asparagus
and Zucchini Tossed in a Creamy Alfredo Sauce Topped with*

Parmesan Cheese

\$31.00 per person

Stationary or Tray Passed Appetizers

Minimum Order of Three (3) Dozen per Item

Hot

Dungeness crab cakes

With Chili Aioli

\$52.00 per dozen

Spanikopita

*Spinach, Oregano and
Feta Cheese*

\$38.00 per dozen

Beef Tenderloin Sliders

With Blue Cheese Aioli

\$51.00 per dozen

Coconut Prawns

With Sweet and Spicy Sauce

\$44.00 per dozen

Stuffed Mushrooms

*With Boursin Cheese, Spinach
and Bacon*

\$42.00 per dozen

Chicken Satays

With Peanut Sauce

\$38.00 per dozen

Pork Char-Siu Lollypops

*With Spicy Mustard and
Sesame Seeds*

\$38.00

Cold

Crispy Potato Pancakes

*Topped with Beef Tenderloin
and Bleu Cheese*

\$42.00 per dozen

Olive Tapenade

*On Crostini with Roasted
Tomatoes and Basil*

\$36.00 per dozen

Spiced Minted Lamb

Gyros

\$38.00 per dozen

Prawn Cocktail

With Wasabi Cocktail Sauce

\$49.00 per dozen

Beef Tenderloin Carpaccio

*On Garlic Toast Points with
Grated Parmesan*

\$44.00 per dozen

Rare Tuna Tartar

*On Won Ton Crisps with
Sesame and Green Onions*

\$44.00 per dozen

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Hors D'oeuvres Stations

(Minimum of 15 People)

Smoked and Raw Seafood Triple Tier

King Crab Legs and Snow Crab Claws

Smoked Salmon

Chilled Prawns with Cocktail Sauce

Chilled Oysters on the Half Shell

Smoked Mussels

\$25.00 per person

Triple Play of Salmon

Roasted Salmon, Poached Salmon and Smoked Salmon

Served with Baguettes, Sweet Tomato Chutney and

Caramelized Onions

\$15.00 per person

Antipasti

Pickled and Roasted Seasonal Vegetables

Spicy Hummus, Baba Ganoush, Marinated Olives,

Aged Feta Cheese

Assorted Smoked and Cured Meats

Served with Warm Pita Bread

\$12.00 per person

Domestic and Imported Cheeses

Port Salut, Fontina, Sage Derby, Cambazola, Drunken Goat

and Manchego Cheese Garnished with Quince Paste

and Fig Jam Served with

Assorted Breads and Crackers

\$12.00 per person

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Carving Stations

Dinner Buffet or Plated

(All stations include savory rolls, assorted mustards and sauces)

Roasted Leg of Lamb

Tender and Succulent Served with Basil Garlic Butter and Mint Jelly

Serves 20 People

\$165.00 each

Slow Roasted Beef Tenderloin

Tenderloin Glazed with Garlic, Peppercorns and Honey

Serves 15 People

\$250.00 each

Butter Basted Bone – Out Roasted Turkey

Turkey with Thyme Infused Gravy

Serves 25 People

\$175.00 each

Mixed Grill with Salmon, Prawns and Scallops

Served Off the Cedar Plank

Serves 10 People

\$200.00 each

Spiral-Cut Roasted Maple Cured Ham

Serves 20 People

\$195.00 each

Braised Bone-in Pork Loin

Pork Loin Rubbed with Seasonings, Seared and Braised

Until Fork Tender

Serves 50 People

\$205.00 each

Slow Roasted Prime Rib

Prime Rib Served with Huckleberry Demi Glace and Sweet Rolls

Serves 20 People

\$350.00 each

(All Stations Requiring an Attendant will be Subject to a \$50.00 Carving fee)

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Desserts

Brown Butter Pear Tart

With Jim Beam Whiskey Sauce

\$10.00 per person

Peruvian Chocolate Torte

*Silky Cake Made with Dark Chocolate from Peru and Caramel
Chocolate Glaze*

\$10.00 per person

Cheesecakes

*Choose from New York, Pumpkin, Espresso-White Chocolate,
Blueberry-Lemon, Caramel-Pecan*

\$10.00 per person

Tiramisu

Coffee-rum Infused Sponge Cake with Creamy Mascarpone Filling

\$10.00 per person

Lemon Meringue Tart

Fresh Lemon Curd Topped with Browned Meringue

\$10.00 per person

Assorted Petit Fours

Gourmet Assortment of Bite-sized Desserts

\$10.00 per person

Refreshments

Soft Drinks, Juices & Other Refreshments

Chilled Juices

Orange, Grapefruit and Apple

\$26.00 per pitcher

Bottled Fruit Juices

\$3.75 each

Bottled Mineral Water

Figi

\$3.75 each

Premium Bottled Water

Voss Sparkling or Still

\$4.00 each

Assorted Bottled Soft Drinks

Coke, Diet Coke and Sprite

\$3.75 each

All Natural Beverages

Including Superfood, Protein and Smoothies

\$7.00 each

Iced Tea

\$19.00 per pitcher

Strawberry Lemonade

\$19.00 per pitcher

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee

& Assorted Hot Teas

\$65.00 per gallon

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Hosted Bar

Beer, Liquor and Wine
Bartender Fee is \$30 per hour

Bottled Beer

Budweiser \$6
Bud Light \$6
Heineken \$7
Alaskan Amber \$7
Corona Light \$7

Liquor

Smirnoff Vodka \$7
Beefeaters Gin \$7
Bacardi Silver Rum \$7
Canadian Club Whiskey \$7
Jim Beam Bourbon \$7
J&B Scotch \$7
Sauza Gold Tequila \$7

Wine

White

Chardonnay

14 Hands (WA) \$29
Apex II (WA) \$37
Powers (WA) \$34

Varietals

Columbia Riesling (WA) \$28
Waterbrook Rose (WA) \$28
Vin Du Lac Sauvignon Blanc (WA) \$28
Horse Heaven Sauvignon Blanc (WA) \$28

Reds

Cabernet

14 Hands (WA) \$29
Louis Martini (WA) \$34
Nelms Road (WA) \$42

Merlot

14 Hands (WA) \$29
Powers (WA) \$34
Nelms Road (WA) \$42

Varietals

Terra Blanca Syrah (WA) \$34
Firesteed Pinot Noir (OR) \$42

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Hosted Premium Bar

Beer, Liquor and Wine
Bartender Fee is \$30 per hour

Bottled Beer

Budweiser \$6
Bud Light \$6
Heineken \$7
Alaskan Amber \$7
Corona Light \$7

Liquor

Stolichnaya Vodka \$8
Tanqueray Gin \$8
Bacardi Silver Rum \$7
Crown Royal Whiskey \$8.50
Makers Mark Bourbon \$8
Dewers Scotch \$8
Sauza Hornitos Tequila \$9

Wine

White

Chardonnay

14 Hands (WA) \$29
Apex II (WA) \$37
Powers (WA) \$34

Varietals

Columbia Riesling (WA) \$28
Waterbrook Rose (WA) \$28
Vin Du Lac Sauvignon Blanc (WA) \$28
Horse Heaven Sauvignon Blanc (WA) \$28

Reds

Cabernet

14 Hands (WA) \$29
Louis Martini (WA) \$34
Nelms Road (WA) \$42

Merlot

14 Hands (WA) \$29
Powers (WA) \$34
Nelms Road (WA) \$42

Varietals

Terra Blanca Syrah (WA) \$34
Firesteed Pinot Noir (OR) \$42

Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available

Cash Bar

*Beer, Liquor and Wine
Bartender Fee is \$30 per hour*

Bottled Beer

*Budweiser \$6.50
Bud Light \$6.50
Heineken \$7.50
Alaskan Amber \$7.50
Corona Light \$7.50*

Liquor

*Smirnoff Vodka \$8
Beefeaters Gin \$8
Bacardi Silver Rum \$8
Canadian Club Whiskey \$8
Jim Beam Bourbon \$8
J&B Scotch \$8
Sauza Gold Tequila \$8*

Wine

*14 Hands Chardonnay \$9
Waterbrook Rose \$9
14 Hands Cabernet \$9
14 Hands Merlot \$9*

*Above Menu Prices are Subject to Change Without Notice.
Applicable Sales Tax and Service Charge will be Applied to Above Prices
(V) Indicates a Vegetarian Entrée, Vegan Entrees Are Also Available*

Premium Cash Bar

Beer, Liquor and Wine
Bartender Fee is \$30 per hour

Bottled Beer

Budweiser \$6.50
Bud Light \$6.50
Heineken \$7.50
Alaskan Amber \$7.50
Corona Light \$7.50

Liquor

Stolichnaya Vodka \$8
Tanqueray Gin \$8
Bacardi Silver Rum \$8
Crown Royal Whiskey \$8.50
Makers Mark Bourbon \$8
Dewers Scotch \$8
Sauza Hornitos Tequila \$9

Wine

Apex II Chardonnay \$10
Waterbrook Rose \$9
Louis Martini Cabernet \$10
Sagelands Merlot \$10