

MENU



**Local Ingredients.
Global Inspiration.**

INTRODUCTION

Creating your ideal event menu is like putting together a musical playlist. On the following pages, our Executive Chef and his team have orchestrated inspired recommendations that will pair perfectly with your event, always using the freshest local ingredients and innovative flavors.

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DIETARY OPTIONS KEY

- GF gluten free V vegetarian
 DF dairy free VG vegan



CONTINENTAL BREAKFASTS

All breakfast buffets include freshly brewed Starbucks coffee, Teavana teas, fresh orange juice, and apple juice. All breakfast buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

CLASSIC CONTINENTAL

House-Made Pastries

Croissants, muffins, danish

Greek Yogurt V

House-made granola, fresh and dried fruits

Fresh Seasonal Fruit and Berries

\$29.00 per person

PROTEIN CONTINENTAL

Fresh Seasonal Fruit and Berries

Hard Boiled Eggs

Sauces: Romesco, Chimichurri

Cold Meats

Soppressata, smoked ham, turkey

Hummus and Veggies V

Celery, carrot sticks, house crackers

Assorted Cheese

Swiss, Brie, Cheddar

Sliced Baguette

\$39.00 per person

NORTHWEST CONTINENTAL

House-Made Pastries V

Croissants, muffins, danish

Yogurt and Granola Station V

Fresh and dried fruits

Northwest Smoked Salmon GF

Sliced red onion, chopped egg, capers, gluten free crackers

Breakfast Breads

Lemon citrus, vanilla, blueberry, banana walnut

Breakfast Egg Bites GF

*Beecher's Flagship and bacon
Egg white, spinach, and goat cheese*

Maple Sage Chicken Sausage GF

Fresh Seasonal Fruit and Berries

\$39.00 per person

ENHANCEMENTS

Enhance your breakfast by adding individually packaged hot additions.

Meydenbauer Breakfast Sandwich

Eggs, applewood smoked bacon, American cheese, black pepper aioli, ciabatta roll

\$12.00 each

Meydenbauer Breakfast Burrito

Scrambled eggs, applewood smoked bacon, cotija cheese, green chilies, flour tortilla

\$12.00 each

Hot Breakfast Bowl

Herb scrambled egg, smashed Yukon gold potatoes, cheddar sauce, tomato confit relish

\$12.00 each

Scrambled Eggs

\$9.00 each



BREAKFAST BUFFET

All breakfast buffets include freshly brewed Starbucks coffee, Teavana teas, fresh orange juice, and grapefruit juice. All breakfast buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

MEYDENBAUER CLASSIC

Seasonal Fruit and Berries

House-made Pastries

Croissants, muffins, danish

Scrambled Eggs V GF

Pepper Bacon GF

Chicken Sausage GF

Herb Roasted Marble Potatoes VG GF

\$42.00 per person

PIKE MARKET

Seasonal Fruit and Berries

House-made Pastries

Croissants, muffins, danish

Morning Antipasto Platter V GF

Heirloom tomatoes, mozzarella, torn basil, aged balsamic vinaigrette

Applewood Smoked Bacon GF

Breakfast Egg Bites GF

*Beecher's Flagship and bacon
Egg white, spinach, and goat cheese*

French Toast V

Brioche bread, fresh berries, maple syrup, whipped cream

\$45.00 per person

BELLEVUE BREAKFAST

Seasonal Fruit and Berries

House-made Pastries

Croissants, muffins, danish

Gruyere and Spinach Frittata V GF

Applewood Smoked Bacon GF

Herb Roasted Marble Potatoes VG GF

Greek Yogurt

House-made granola, fresh fruit and compotes

\$42.00 per person



PLATED BREAKFAST

All plated breakfasts include house-made pastries, freshly brewed Starbucks coffee, Teavana teas and fresh orange juice. All plated breakfast has a 25 guest minimum.

FRIED CHICKEN BENEDICT

Buttermilk biscuit, scrambled eggs, cheddar cheese sauce, herb roasted potatoes

\$35.00 per person

SAVORY BREAKFAST BREAD PUDDING

Smoked ham, bacon, leeks, roasted tomatoes, mornay sauce, herb scrambled eggs, tobacco onions

\$35.00 per person

MEYDENBAUER BREAKFAST GF

Fresh herb scrambled eggs, applewood smoked bacon, chicken sausage, smashed Yukon gold potatoes, tomato confit relish

\$35.00 per person

CHILAQUILES ROJAS GF

Scrambled eggs, salsa roja, fresh radish, queso fresco, pickled red onions

\$32.00 per person

PORK BELLY AND GRITS GF

Scrambled eggs, Beecher's Flagship cheddar, roasted asparagus, tomato confit relish

\$36.00 per person



BEVERAGES

COLD BEVERAGES

Assorted Regular & Diet Sodas

\$4.75 each

Assorted Bottled Iced Teas

\$5.00 each

10 Ounce Bottled Juice

\$3.00 each

Bottle Water

\$4.75 each

Water Service

All Day Refresh

\$3.00 per person

Infused Water Service

Cucumber/lemon

Strawberry/lime

Melon/mint

\$56.00 per gallon

Iced Tea

\$66.00 per gallon

STARBUCKS COFFEE & TEAVANA TEAS

Meydenbauer Center is proud to offer our Signature blend of regular and decaffeinated Starbucks coffee and a selection of gourmet black, herbal & green teas.

\$78.00 per gallon

**Available in gallon increments only and priced per gallon (two gallon minimum order may apply)*

ADDITIONAL HOT BEVERAGES

Hot Chocolate Station

Marshmallows, vanilla whipped cream, chocolate whipped cream

\$68.00 per gallon

Hot Spiced Apple Cider

\$48.00 per gallon

Latte Cart Service

Hosted Latte service is available for a two hour service of unlimited 12 oz espresso drinks and Italian sodas

\$775.00 per cart

**Additional hours of service are available at \$195.00 per hour*



REFRESHMENT BREAKS

Refreshment breaks are based on a 30-minute service.

Mediterranean Dips V

Roasted garlic hummus, tzatziki, pimento cheese, muhammara, raw vegetables, grilled flatbread

\$19.00 per person

Okanagan Orchards VG GF

Lemon zest smoked salt apple wedges, dried cherries, apricot chips, candied filberts

\$18.00 per person

Mesa De Mercado V GF

Fried tortilla chips, pico de gallo, avocado salsa, chef's seasonal salsa, escabeche

\$19.00 per person

Sweet Tooth V

House baked cookies, macarons, dessert bars, seasonal tarts

\$18.00 per person

Power Up V GF

Power balls, mixed nuts, grapes, Tillamook cheddar, gluten free crackers

\$18.00 per person

Salume

Italian cured meats, assorted cheese, olive caper tapenade, toasted baguettes

\$23.00 per person



ALA CARTE ITEMS

Assorted Pastries

Croissants, muffins, danish

\$48.00 per dozen

Bags of Chips

\$30.00 per dozen

House Baked Cookies

\$42.00 per dozen

Brownie Bites

\$32.00 per dozen

Lemon Bar Bites

\$32.00 per dozen

House Trail Mix

\$51.00 per dozen

Assorted Candy Bars

\$42.00 per dozen

Granola Bars

\$36.00 per dozen

Fresh Sliced Fruit Display

\$16.00 per person

Whole Fruit

\$33.00 per dozen

OVERTURE PRESET LUNCHEON

Meydenbauer Center "Overture" luncheons are specially designed to be served at a luncheon featuring a presentation or program. These elegant two course cold lunches are fully preset to provide prompt service that allows you to start your program as soon as possible.

Overture luncheons include fresh rolls and artisan crackers, dessert, iced tea, Starbucks coffee, and Teavana teas.

ENTRÉES

Lemon Garlic Seared Chicken DF

Toasted rye-berry, bell peppers, tomato confit, olives, artichoke hearts, herb marinated cauliflower, white balsamic oregano dressing

\$43.00 per person

Tequila Ancho Chicken GF

Cumin roasted black beans, citrus oregano slaw, grilled corn piquillo pepper relish, queso fresco, fried chicharrones, orange cilantro vinaigrette

\$43.00 per person

Seared Citrus Chicken GF

Roasted red potato salad, herbed mustard vinaigrette, baby heirloom carrots, sunflower sprouts, spiced sunflower seeds, chipotle tahini aioli

\$43.00 per person

Rosemary Garlic Chicken DF

Seasoned farro, crisp prosciutto, roasted fennel, orange zested green beans, herb eggplant caponata, stone ground mustard vinaigrette

\$43.00 per person

Mediterranean Seared Salmon GF

Tri-colored quinoa, sundried tomato pesto, crispy chickpeas, kalamata olives, white wine poached asparagus, lemon gremolata, basil oil

\$51.00 per person

Applewood Smoked Steelhead GF DF

Fennel Quinoa pilaf, apple cider vinaigrette, roasted root vegetables grilled artisan apples, cider aioli

\$48.00 per person

Thai Beef Salad GF DF

Marinated beef tri-tip, Arcadian mixed greens, red bell pepper, cherry tomatoes, green onion, English cucumbers, mint, cilantro, yum nua dressing

\$46.00 per person

DESSERTS

Lemon Buttermilk Panna Cotta V GF

Sunset bark, fresh berries

Chocolate Crunch Cake V

Caramel whip, candied hazelnuts

Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis



PLATED LUNCHES

All entrées include seasonal vegetables, fresh rolls, artisan crackers, a choice of a salad, a dessert, iced tea, Starbucks coffee, and Teavana teas.

SALADS

Mandarin Mixed Greens Salad GFDF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

Butternut Squash Chevre Salad VGF

Mesculin mixed greens, grilled artisan apples, candied pecans, sherry vinaigrette

Meydenbauer Caesar Salad

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

ENTRÉES

Citrus Marinated Chicken DF

Forbidden rice, chili soy glaze, fried wontons

\$51.00 per person

Seattle Cider Brined Chicken GFDF

Sweet potato bacon hash, apple citrus relish

\$51.00 per person

Stoneground Mustard Crusted Chicken

Pesto orzo pilaf, pickled red onions

\$51.00 per person

Center Cut Sirloin GF

Boursin mashed potatoes, charred red onion-tomato relish

\$57.00 per person

Cherrywood Smoked Short Rib

Sweet potato puree, Gorgonzola demi glaze, crispy onion straws

\$53.00 per person

Mediterranean Seared Ling Cod

Herb citrus couscous, lemon garlic cream sauce, fresh Greek salsa

\$52.00 per person

Red Miso Steelhead DF

Forbidden rice, Asian slaw, fried wontons

\$57.00 per person

Impossible Burger Meatloaf VG

Roasted garlic mashed potatoes, vegan smoked tomato demi glaze, crispy sweet potato strings

\$48.00 per person

Seasonal Vegan Risotto VGGF

\$39.00 per person

DESSERTS

Lemon Buttermilk Panna Cotta VGF

Sunset bark, fresh berries

Chocolate Crunch Cake V

Caramel whip, candied hazelnuts

Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis

LUNCH BUFFETS

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana Teas. All lunch buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

DAILY LUNCH BUFFET

Select the featured Daily Lunch Buffet for \$56 per person or choose any buffet on any day for \$59.

MONDAY MEDITERRANEAN

Roasted Root Vegetables VG GF

Pinot noir salt, balsamic drizzle

Horiatiki Salad V GF

Tomatoes, cucumbers, onions, peppers, olives, romaine hearts, feta

Cannellini Bean Salad V GF

Arugula, charred red onion, roasted tomatoes, celery hearts, fresh herbs

Cherrywood Smoked Short Rib

Brown butter gnocchi, gorgonzola demi glaze

Mediterranean Seared Ling Cod GF

Fried chickpea, puttanesca sauce, lemon zest

Eggplant Parmesan V

Marinara, mozzarella, fresh herbs

Pepperonata Pasta VG

Roasted garlic, marinated mushrooms, mixed olives, assorted peppers

Lemon Buttermilk Panna Cotta V GF

Sunset bark, fresh berries

TUESDAY CASCADES

Green Bean Feta Salad V GF

Roasted tomatoes, pickled red onions, candied filberts

Mixed Chicory Green Salad V GF

Grilled stonefruit, fennel, blue cheese crumbles, candied filbert, apple cider vinaigrette

Herbed Orzo Salad VG

Baby arugula, roasted butternut squash, smoked tomato vinaigrette, toasted fennel seeds

Rosemary Garlic Chicken GF

Dijon demi glaze, fresh herbs

Braised Short Rib GF

Boursin mashed potatoes, charred red onion-tomato relish

Roasted Cauliflower Gratin V GF

Gruyere, hazelnuts, crispy quinoa, fresh herbs

Chocolate Crunch Cake V

Caramel whip, candied hazelnuts

WEDNESDAY NORTHWEST

Baby Spring Greens V GF

Dried Rainier cherries, blue cheese, radish, Riesling vinaigrette

Orange Zested Asparagus V

Midnight Moon goat cheese, caramelized Walla Walla onions

Farro Apple Arugula Salad V

Toasted filberts, dried peaches, Beecher's Flagship cheddar, raspberry cider vinaigrette

Applewood Smoked Steelhead GF

Lemon garlic cream sauce, crisp capers

Seattle Cider Brined Chicken

Sweet potato bacon hash, apple citrus slaw

Seasonal Vegan Orzo VG

Seasonal Fruit Shortcake V

Applewood smoked salt, citrus whip

LUNCH BUFFETS

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana Teas. All lunch buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

THURSDAY ASIA

Mandarin Mixed Green Salad VG GF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

Curry Roasted Vegetable Plank V GF

Orange turmeric vinaigrette, cucumber mint raita

Green Papaya Slaw VG GF

Carrots, tomatoes, cilantro, tamarind, crushed peanuts

Red Miso Salmon

Asian slaw, toasted sesame seeds

Chili-Soy Glazed Short Rib DF

Ginger sesame slaw, fried wontons

Tandoori Chicken GF

Biryani rice, charred limes, fried shallots

Fried Rice VG GF

Stir fried vegetables, tonkatsu sauce

Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis

FRIDAY HEAD SOUTH

Fresh Fruit Salad V GF

Chili honey yogurt, fresh mint

Southwest Green Salad V

Grilled corn with piquilla pepper relish, cotija cheese, chopped romaine hearts, arugula, blue corn tortilla chips

Cilantro-Citrus Slaw VG GF

Cabbage, carrot, onion, apple cider vinaigrette

Fried Chicken

Buttermilk brined, Hot Nashville sauce

Santa Maria Tri-Tip

Grilled pineapple salsa, cilantro lime crema

BBQ Mac and Cheese V

Smoked maitake mushrooms, maple bourbon BBQ sauce, garlic bread crumb

Vegan Roasted Corn Succotash VG GF

Bell peppers, onions, lima beans, fresh herbs

Fried Churros V

Caramel, chocolate, cinnamon sugar

ANY DAY SANDWICH HOUSE

Baby Greens Salad V GF

Apple, cranberries, toasted hazelnuts, raspberry vinaigrette

Meydenbauer Caesar Salad V

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

House-Made Potato Chips

Black garlic salt

Roast Beef and Blue

Spinach, roasted tomatoes, charred red onions

Smoked Ham and Cheddar

Shredded lettuce, stoneground honey mustard, pickles, red onions

Roasted Turkey and Provolone

Mixed greens, bacon, avocado aioli

Caprese Ciabatta V

Fresh mozzarella, marinated tomatoes, basil pesto, balsamic drizzle

Assorted House-Baked Cookies

\$46.00 per person

BOXED LUNCHES

Each sandwich choice is paired with whole fruit, potato chips, cookie, and soda or bottled water. Guaranteed attendance fewer than 25 (select 2), 26-300 (select 3), 300 or more (select 4). 12 guest minimum.

\$34.00 per person

SANDWICH CHOICES

Roast Beef and Blue

Spinach, roasted tomatoes, charred red onions

Smoked Ham and Cheddar

Shredded lettuce, stoneground honey mustard, pickles, red onions

Roasted Turkey and Provolone

Mixed greens, bacon, avocado aioli

Pastrami and Gouda

Green leaf, sauerkraut, pickles, Russian dressing

Turkey Apple and Cranberry

Turkey salad, apple cranberry chutney, baby kale, smoked gouda

Salumi

Genoa salami, capicola ham, provolone, mayo, lettuce, red onion, pepperoncini

Caprese Ciabatta

Fresh mozzarella, marinated tomatoes, basil pesto, balsamic drizzle

SALAD CHOICES

Grilled Chicken and Farro Salad

Arugula, apple, feta cheese, candied pecans, raspberry vinaigrette

Meydenbauer Chicken Caesar Salad

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

Maitake and Mandarin Salad

Mixed greens, cilantro, carrots, green onions, sesame crisp, poppyseed dressing



PRE-DINNER PASSED HORS D'OEUVRES

The following selection of one bite pre-dinner appetizers are designed to be a little something before the main event and enhance the meal. A \$200 labor and preparation charge will be applied to all reception functions for events under 25 people.

Only available for groups who have a planned dinner following their reception service.

Two Selections - \$9.00 per person

Three Selections - \$12.00 per person

Four Selections - \$14.00 per person

COLD HORS D'OEUVRES

Crispy Pork Belly Pop GF

Grilled artisan apples, black pepper bourbon glaze

Emerald City Deviled Eggs GF DF

Sweet onion, asparagus, mint

Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi aioli

Gorgonzola Crostini V

Fig jam, cranberry-apple relish

Smoked Salmon Filo Cup

Crisp caper, lemon zest

Honey Goat Cheese Rounds V

Chipotle sunflower seeds, pretzel stick

Halibut and Prawn Ceviche DF

Tostada chip, micro cilantro

Caprese Skewer V GF

Basil pesto, balsamic drizzle

Roasted Maitake VG GF

Pickled daikon, tamari citrus aioli, rice cracker

HOT HORS D'OEUVRES

Halibut Cakes

Lemon tarragon aioli

Applewood Smoked Salmon Tartlet

Citrus relish

Wild Mushroom Risotto Cake V GF

Roasted garlic and black peppercorn aioli

Kalbi Jackfruit on Rice Cracker VG GF

Warm citrus-soy relish

Caramelized Bacon and Blue Filo Cup

Candied lemon



PLATED DINNERS

All entrées include chef's choice of seasonal vegetables, fresh rolls, artisan crackers, choice of salad, dessert, and freshly brewed Starbucks coffee and Teavana teas.

SALADS

Mixed Chicory Green Salad GF

Grilled stonefruit, fennel, blue cheese crumbles, candied filberts, apple cider vinaigrette

Roasted Beet Citrus Salad VG GF

Arcadian lettuce, matchstick rainbow carrots, preserved lemon, pickled radish, citrus vinaigrette

Baby Kale Salad V GF

Paquito pepper pearls, mozzarella balls, tomato confit, charred red onion, balsamic vinaigrette

Mandarin Mix Green Salad GF DF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

Meydenbauer Caesar Salad

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

Butternut Squash Chevre Salad V GF

Mesculin Mixed Greens, grilled artisan apples, candied pecans, sherry vinaigrette

Orange Zested Asparagus V GF

Midnight moon goat cheese, caramelized Walla Walla onions

DESSERTS

Lemon Buttermilk Panna Cotta GF

Sunset bark, fresh berries

Salted Caramel Cheesecake V

Smoked chocolate, blackberry whip

POULTRY

Mustard Roasted Chicken Breast

Rye berry apple pilaf, fennel slaw

\$58.00 per person

Rosemary Garlic Chicken

Roasted garlic mash potatoes, Dijon demi glaze, crispy onion straws

\$55.00 per person

Oven Roasted Chicken

Sweet potato whip, parmesan crust, sherry bacon jus

\$58.00 per person

BEEF

Braised Short Rib GF

Cabernet demi glaze, Boursin mash potatoes, tomato confit

\$64.00 per person

Red Wine Braised Short Rib

Brown butter gnocchi, fresh herbs, smoked tomato vinaigrette

\$64.00 per person

Manhattan Center Cut Steak GF

Roasted garlic mash potatoes, charred red onion tomato relish, crispy shallots

\$68.00 per person

Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis

Vegan Chocolate Mousse GF VG

Toasted coconut, orange zest oatmeal crumble

SEAFOOD

Seared Cod

Raspberry cous cous pilaf, roasted fennel slaw, citrus cream sauce

\$68.00 per person

Applewood Smoked Steelhead

Pesto orzo pilaf, roasted fennel salad, lemon garlic cream sauce

\$65.00 per person

Harissa Roasted Salmon DF

Black lentil ragout, pomegranate citrus relish, crispy capers

\$72.00 per person

VEGETARIAN/VEGAN

Wild Mushroom Ravioli V

Wild mushrooms, roasted tomato relish, chives, porcini cream sauce

Impossible Burger Meatloaf VG

Roasted garlic mash potatoes, vegan smoked tomato demi glaze, crispy sweet potato strings

Seasonal Vegan Risotto VG GF

Chocolate Crunch Cake V

Caramel whip, candied hazelnuts

DINNER BUFFETS

All buffets include fresh rolls, chef's choice seasonal vegetables, Starbucks coffee, and Teavana teas. Dinner buffets have a 40 guest minimum. Buffets are displayed for 2 hours max.

BUILD YOUR OWN BUFFET

\$78.00 per person

SALADS

Select 2

Meydenbauer Caesar Salad V

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

Butternut Squash Chevre Salad V GF

Mesculin Mixed Greens, grilled artisan apples, candied pecans, sherry vinaigrette

Mandarin Mixed Green Salad VG GF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

Curry Roasted Vegetable Plank V GF

Orange turmeric vinaigrette, cucumber mint raita

Fresh Fruit Salad V GF

Chili honey yogurt, fresh mint

Farro Apple Arugula Salad V

Toasted filberts, dried peaches, Beecher's flagship cheddar, raspberry cider vinaigrette

Herbed Orzo Salad VG

Baby arugula, roasted butternut squash, smoked tomato vinaigrette, toasted fennel seeds

Additional Salad selection

\$3.00 per person

VEGETABLES

Chef's Choice Seasonal Vegetables

STARCH

Select 2

Boursin Mashed Potatoes V GF

Roasted Garlic Mashed Potatoes V GF

Sweet Potato Bacon Hash GF DF

Rye-Berry Apple Pilaf V DF

Pesto Orzo Pilaf V

Black Garlic Forbidden Rice VG GF

Roasted Root Vegetable Farro VG

ENTRÉES

Select 2

Stoneground Mustard Chicken

Chardonnay cream sauce, pickled red onions

Citrus Marinated Chicken DF

Chili-soy glaze, fried wontons

Rosemary Garlic Chicken

Dijon demi glaze, crispy onion straws

Seattle Cider Brined Chicken GF DF

Apple citrus relish

Tequila Ancho Chicken GF DF

Grilled corn piquillo pepper relish, charred limes

Center Cut Petite Sirloin GF

Garlic thyme brown butter, caramelized shallots

Cherrywood Smoked Short Rib GF

Gorgonzola demi glaze

Chili-Soy Glazed Short Rib DF

Sesame ginger slaw, fried wontons

Herb Roasted Striploin GF DF

Cabernet demi glaze, charred red onion-tomato relish

Pan Seared Pork Loin GF

Maple-ginger cream sauce, apple onion relish

Harissa Roasted Salmon GF DF

Pomegranate citrus relish, crispy capers

Applewood Smoked Steelhead GF

Roasted fennel salad, lemon garlic cream sauce

Additional Entrée selection

\$11.00 per person

¹⁵ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER BUFFETS

All buffets include fresh rolls, chef's choice seasonal vegetables, Starbucks coffee, and Teavana teas. Dinner buffets have a 40 guest minimum. Buffets are displayed for 2 hours max.

VEGETARIAN ENTRÉES

Select 1

Wild Mushroom Ravioli

Wild mushrooms, roasted tomato relish, chives, porcini cream sauce

Impossible Burger Meatloaf

Roasted garlic mashed potatoes, vegan demi glaze, crispy sweet potato strings

Seasonal Vegan Orzo

DESSERT

Select 2

Lemon Buttermilk Panna Cotta

Sunset bark, fresh berries

Chocolate Crunch Cake

Caramel whip, candied hazelnuts

Seasonal Fruit Shortcake

Applewood smoked salt, citrus whip

Ube Mascarpone Tart

Raspberry whip, passion fruit coulis

Fried Churros

Caramel, chocolate, cinnamon sugar

Salted Caramel Cheesecake

Smoked chocolate, blackberry whip

Assorted House Baked Cookies

Additional Dessert selection

\$5.00 per person



LITE BITES RECEPTION MENU

This simple reception menu is intended as a lite bite at the end of the workday and recommended for 2 hours or less when a dinner is not being hosted. Choose 6 of the following items for a total of 6 pieces per person.

\$30.00 per person

COLD HORS D'OEUVRES

Chicken Tandoori

Crispy naan, mint chutney

Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi aioli

Salmon Mousse GF

Crisp caper, lemon zest, phyllo cup

Emerald City Deviled Eggs GF DF

Sweet onion, asparagus, mint

Honey Goat Cheese Rounds V

Chipotle sunflower seeds, pretzel stick

Halibut and Prawn Ceviche GF DF

Antipasto Skewers

Cherry tomato, olive, salami, cheese tortellini

Roasted Maitake Mushroom VG GF

Pickled daikon, tamari citrus aioli

Roasted Potato Bites VG GF DF

Cranberry-walnut relish

Additional Appetizers

Minimum of 2 dozen per selection

\$57.00 per dozen

HOT HORS D'OEUVRES

Wild Mushroom Risotto Cakes V GF

Roasted garlic and black peppercorn aioli

Crispy Pork Belly Pop GF

Grilled artisan apples, black pepper bourbon glaze

Fried Cheese Curds V

Chipotle ketchup, charred pineapple aioli

Merlot Marinated Beef Skewers GF DF

Rainier cherry bourbon glaze

Smoked Chicken Wings GF

Nashville hot sauce, blue cheese dressing

Vegetable Spring Rolls V DF

Sweet chili sauce, tamarind ginger oil

Kalbi Chicken Skewers GF DF

Korean BBQ sauce, toasted sesame

Applewood Smoked Salmon Skewers GF DF

Citrus relish

RECEPTION PACKAGES

SNOQUALMIE FALLS

Thai Deviled Eggs V GF

Peanut sauce, micro cilantro

Black Bean Hummus VG

Roasted corn salsa, phyllo cup

Fried Cauliflower Florets VG GF

Coconut buffalo sauce

Cider Brined Salmon Skewers VG GF

Smoked paprika, citrus glaze

Short Rib Arancini

Horseradish thyme aioli

Torpedo Prawns

Sweet Thai chili, tamari aioli

Brazilian Churrasco Skewers GF

Chimichurri sauce

\$45.00 per person

9 pieces per person

GASTRO PUB

Emerald City Deviled Egg V GF

Sweet onion, asparagus, mint

House Pickled Vegetables VG GF

Cauliflower, asparagus, baby heirloom carrots

Gorgonzola Crostini V

Fig jam, cranberry apple relish

Kalbi Beef Skewer

Korean BBQ sauce, toasted sesame

Beecher's Cheese Sauce and Tater Tot V GF

Smoked Chicken Wings GF

Nashville hot sauce, blue cheese dressing

Fried Mac and Cheese Balls V

Chipotle ketchup, charred pineapple aioli

Roasted Maitake Mushroom VG GF DF

Pickled daikon, tamari citrus aioli, rice cracker

\$54.00 per person

12 pieces per person



RECEPTION PACKAGES

THE MARKETPLACE

Local Artisan Cheese Board V

Fresh and dried fruits, fig jam, honey glazed almonds, assorted cracker

Charcuterie Board

Assortment of cured meats, stoneground mustard, grilled sourdough, house pickled vegetables

Honey Goat Cheese Rounds V

Chipotle sunflower seeds, pretzel stick

Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi foam

Salmon Mousse GF

Crisp caper, lemon zest, phyllo cup

Crispy Pork Belly Pop GF

Grilled artisan apples, black pepper bourbon glaze

Wild Mushroom Risotto Cakes V

Roasted garlic, black peppercorn aioli

Applewood Smoked Salmon Skewers GF DF

Citrus relish

Cider Brined Chicken Wings GF DF

Apple butter

Merlot Marinated Beef Skewers GF DF

Rainier cherry bourbon glaze

Beecher's Fried Cheese Curds V

Chipotle ketchup, charred pineapple aioli

\$72.00 per person

16 pieces per person

PACIFIC NORTHWEST DISPLAY

Smoked Salmon Planks

Sesame seed crust, Seattle Cider brined, maple bourbon glaze

Mulled Chardonnay Poached Prawns

Charred lemon, cocktail sauce

Red Curry Coconut Mussels

Seafood Ceviche

Crab, shrimp, scallops, ling cod

Dungeness Crab Artichoke Dip

Assorted Grilled Breads and House Baked Crackers

\$76.00 per person

MOUNTAIN PASS STATION

Sesame Soy Seared Pork Belly DF

Soy gochujang aioli

Cayenne Brown Sugar Crusted Brisket GF DF

Smokey bourbon BBQ sauce

Smoked Impossible Burger Loaf VG

Vegan horseradish aioli

House BBQ Chips

Brioche Rolls

\$56.00 per person

WINE MENU

Hosted wines are billed on consumption, subject to service charge and sales tax. Please contact your Event Manager to confirm availability of specific wine requests.

WHITE WINE

Santa Cristina Pinot Grigio

Tuscany, Italy

\$34.00

**Canoe Ridge
The Expedition Chardonnay**

Horse Heaven Hills, WA

\$35.00

**Chateau Ste Michelle
Mimi Chardonnay**

Horse Heaven Hills, WA

\$32.00

**Chateau Ste Michelle
Sauvignon Blanc**

Columbia Valley, WA

\$33.00

RED WINE

Waterbrook Malbec

Columbia Valley, WA

\$37.00

**Canoe Ridge
The Expedition Merlot**

Columbia Valley, WA

\$37.00

**Chateau Ste Michelle
Cabernet Sauvignon**

Columbia Valley, WA

\$43.00

Erath Pinot Noir

Willamette Valley, OR

\$43.00

**Columbia Crest
Grand Estates Syrah**

Columbia Valley, WA

\$39.00

BUBBLES

Domaine Ste Michelle Brut

Columbia Valley, WA

\$38.00

Chloe Prosecco

Veneto, Italy

\$37.00



BAR MENU

Hosted bars are billed on consumption, subject to service charge and sales tax. Non-host bar prices are inclusive of service charge and sales tax.

Bar menus are at the discretion of Meydenbauer Center Catering Department. Please contact your Event Manager to confirm availability of specific menu items.

BEER

	HOSTED	NOT HOSTED
Domestic	\$8.00	\$10.00
Local Northwest	\$9.00	\$11.00
Imported	\$9.00	\$11.00

WINE BY THE GLASS

	HOSTED	NOT HOSTED
House	\$11.00	\$12.00
Premium	\$13.00	\$14.00

LIQUOR

	HOSTED	NOT HOSTED
House	\$11.00	\$12.00
Premium	\$14.00	\$15.00

Not hosted prices include Washington Sales Tax and service charge. The full service charge is direct wages to hourly catering staff. We are required by law to collect sales tax on this service charge.

Bartenders are required by law for all events with alcoholic beverage service. Bartender and Beverage Service Attendee fees may apply to certain bar service events.

Standard host bar ratio is one bar per 100 guests. The non-host bar ratio is one bar per 125 guests. Bar requests exceeding our standard ratio may be assessed additional labor charges.

CATERING INFORMATION & POLICIES

THANK YOU FOR CHOOSING MEYDENBAUER CENTER!

Meydenbauer Center catering services are proudly operated by Meydenbauer Center. Our goal is to offer the best quality products, services, and overall dining experience for our guests.

EXCLUSIVE CATERER

Meydenbauer Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the Center by the event host or any event guests, attendees or outside caterers. Trade show participants who wish to sample food or beverage items are limited to one (1) ounce portions of food, two (2) ounce portions of beverages and half (0.5) ounce portion of spirits.

MENU SELECTION

Meydenbauer Center's Catering Team has created one of Washington's most progressive menu selections. Customized menus are available at your request. To ensure proper planning and the availability of the best possible ingredients, menu selections are due a minimum of two weeks in advance of your function date. Vegetarian meal options are included with all served entrees. We automatically prepare vegetarian meals for three (3%) percent of your final guarantee meal count. If you determine that vegetarian request could exceed three (3%) percent of your count, contact your Event Manager and we will gladly provide additional vegetarian meals. Menu selections are limited to two (2) entrees per served meal. An exact count is required for each selection and both items will be charged at the higher price.

GUARANTEES

Your final guaranteed attendance number must be provided to your Event Manager no later than 12:00 noon, four business days prior to your event. For example, an event on Wednesday must be confirmed on the previous Thursday by 12:00 noon, (Pacific Time). This number will be considered your guarantee, which is not subject to reduction. If we do not hear from you by the specified time, the originally estimated attendance number will be considered your final guarantee. For plated banquets we are happy to provide seating and meal service for 5% over the guarantee up to a maximum of 30 guests. Food and beverage charges will be based on your guarantee or your actual meal count, whichever is greater.

CANCELLATIONS

If the entire (or any part of an) event is canceled less than 10 days prior to the event, a cancellation fee of 50% of estimated Food and Beverage will be assessed. If the entire event is canceled within three days of the event, full charges will be assessed.

TAXES & SERVICE CHARGES

Meydenbauer Center will add a 22% service charge plus current Washington State sales tax to all food, beverages and service. The service charge is subject to Washington State sales tax. Per industry standards, Meydenbauer Center retains a portion (30%) of the service charge to offset payroll and benefit expenses, the remainder (70%) is paid in direct wages to hourly catering staff.

MINIMUMS

A \$75 labor charge will be assessed to each meal or beverage service for groups of thirty (30) or less.

EXCESS FOOD

Meydenbauer Center adheres to state and local health guidelines which dictate that food items provided by Meydenbauer Center must be consumed during the specific event and may not be taken off property. To minimize potential waste we work closely with event planners to determine the proper quantities of food to prepare. After the event, any excess prepared food is donated under regulated conditions to agencies feeding disadvantaged individuals or composted when donations are not possible.

ALCOHOLIC BEVERAGE SERVICE

Cocktails, beer and wine are purchased on a per drink basis. The Washington State Liquor Control Board (WSLCB) regulates all alcoholic beverages and services. As the holder of the alcoholic beverage license for Meydenbauer Center, we are responsible for the administration of these regulations within the facility. Meydenbauer Center staff is trained in alcohol server awareness in an effort to protect you and your guests. Under no circumstance will alcohol be served to intoxicated or underage persons.

PARTY PLANNING SERVICES

Your Event Manager is available to assist you with your party planning requirements including theme party planning, specialty linen, fresh flowers, music, entertainment, center pieces, and ice sculptures to enhance your event. All services are available at a nominal fee. All decorations and staging must comply with local fire codes.

CONCESSION SALES

Many groups, especially those of 500 or more attendees, prefer to offer the convenience of on-site concessions to their guests. Meydenbauer Center's Sidewalk Café is available and will be operated by Meydenbauer Center's Catering Department based on anticipated attendance and event hours of operation. A minimum sales guarantee of \$375 an hour per stand will apply.

Sidewalk Café hours may be extended at a rate of \$75 per hour.

Meydenbauer Center makes every effort to provide the appropriate quantities of concession menu items but because of the variable nature of concession sales there is no guarantee on the availability of every concession menu item.

LATTE CART SERVICE

Hosted Latte Cart service is available exclusively through Meydenbauer Center's Catering Department at a rate of \$775 for the first two hours, \$195 for each additional hour.

Non-hosted Latte Cart services may be available depending on the size and duration of your event. Non-hosted Latte Cart services availability, hours of operation, and menu selection are determined by Meydenbauer Center Catering Department. A minimum sales guarantee of \$375 an hour per cart will apply. There is a three (3) hour minimum for this service.



