



Local. Fresh. Sustainable.

2026 MENU

INTRODUCTION



WELCOME TO MEYDENBAUER CENTER

At Meydenbauer Center, inclusive, thoughtful dining is at the heart of every event. Menus are built from the ground up with care, starting with in-house stocks and sauces made using gluten-free ingredients and vegan options to ensure dietary needs are met without compromising flavor. Guests with restrictions are never an afterthought—they're met with exciting, well-crafted dishes designed to impress.

Our culinary approach celebrates the best of the Pacific Northwest, highlighting local, seasonal ingredients throughout the year. Each dish showcases what Washington does best. Inspiration also comes from the diverse cultures that shape our region, resulting in globally influenced fusion dishes that reflect our community.

MENU GUIDE

Breakfast.....	3
Refreshment Breaks.....	7
Lunch.....	8
Dinner.....	16
Receptions.....	21
Bar Menu.....	25
Information & Policies.....	27

DIETARY OPTIONS KEY

<input type="checkbox"/> v	vegetarian	<input type="checkbox"/> gf	gluten free
<input type="checkbox"/> vg	vegan	<input type="checkbox"/> df	dairy free

CONTINENTAL BREAKFAST

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

Classic Continental

House-made pastries v

Croissants, muffins, danish

Greek Yogurt v

House-made granola, fresh and dried fruits

Fresh Seasonal Fruit & Berries

\$29 per person

Northwest Continental

House-made pastries v

Croissants, muffins, danish

Yogurt & Granola Station v

House-made granola, fresh and dried fruits

Northwest Smoked Salmon gf

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

Breakfast Breads

Lemon citrus, vanilla, blueberry vanilla, banana, cappuccino

Hard Boiled Eggs v gf df

Applewood smoked salt, cracked black pepper, lemon gremolata

\$37 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

\$13 each

Meydenbauer Breakfast Burrito

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

\$13 each

Breakfast Egg Bites gf

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

\$12 each

Scrambled Eggs v gf

\$11 per person

Hard Boiled Eggs v gf df

Applewood smoked salt, cracked black pepper, lemon gremolata

\$48 per dozen

BREAKFAST BUFFET

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.

Meydenbauer Classic

Seasonal Fruit & Berries

House-made pastries v

Croissants, muffins, danish

Scrambled Eggs v gf

Applewood Smoked Bacon gf

Chicken Sausage gf

Herb Roasted Potatoes vg gf

\$44 per person

Bellevue Breakfast

Seasonal Fruit & Berries

Ham, Gruyere, and Leek Frittata gf

Gruyere and Spinach Frittata v gf

House-made pastries v

Croissants, muffins, danish

Applewood Smoked Bacon gf

Herb Roasted Potatoes vg gf

Greek Yogurt v

House-made granola, fresh and dried fruits

\$45 per person

Pike Market

Seasonal Fruit & Berries

House-made pastries v

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 cheese and bacon & Egg white, spinach, and goat cheese

French Toast v

Brioche bread, fresh berries, maple syrup, whipped cream

\$45 per person

PLATED BREAKFASTS

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

Fried Chicken Benedict

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

\$36 per person

Ham, Gruyere, and Spinach Frittata gf

Herb roasted potatoes, delicata squash, smoked tomato vinaigrette

\$36 per person

Meydenbauer Breakfast gf

Fresh herb scrambled eggs, applewood smoked bacon, chicken sausage, herb roasted potatoes, tomato confit relish

\$37 per person

Spanish Egg Bite gf

Manchego cheese, smoked bacon, pepper potato hash, salsa roja, charred red onion tomato relish

\$36 per person

Crisp Prosciutto & Eggs

Bacon fried toast, orange zested asparagus, smashed potatoes, Beecher's Flagship cheese sauce, charred red onion tomato relish

\$36 per person

Plated Breakfast Enhancements

Fruit Cup

Chef's selection of seasonal fruit

\$8 per person

Yogurt Parfait

Agave citrus yogurt, house made granola, fresh berries

\$5 per person



Egg Bites

BEVERAGES

Cold Beverages

Assorted Regular & Diet Sodas

\$5 each

Tree Top Bottled Juice

\$4.75 each

Dasani Still Water

\$5 each

Water Service

All day refresh

\$6 each

Infused Water Service

Choice of flavor

Cucumber/lemon

Strawberry/Lime

Melon/Mint

\$58 per gallon

Iced Tea

\$68 per gallon

Lemonade

Choice of flavor

Classic

Strawberry

Seasonal

\$56 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.

\$81 per gallon

**Available in 1.5 gallon increments only and priced per gallon (three gallon minimum order may apply)*

Additional Hot Beverages

Hot Chocolate Station

Marshmallows, vanilla whipped cream, chocolate whipped cream

\$68 per gallon

Hot Spiced Apple Cider

\$48 per gallon

Latte Cart Service

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

\$875 per cart

**Additional hours of service are available at \$225 per hour*

REFRESHMENT BREAK

Refreshment breaks are based on a 30-minute service.

Morning Breaks

Okanagan Orchards vg gf

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

\$19.50 per person

Sweet & Salty

Belgium waffle bites, miso honey mustard,
spiced maple syrup, smoked salted butter,
bacon jam, seasonal fruit compote,
citrus vanilla whip

\$22 per person

Protein Station gf

Hard boiled eggs, Italian cured meats,
assorted cheeses, roasted garlic hummus,
gluten-free crackers

\$22 per person

A La Carte Items

Assorted Pastries

Croissants, muffins, danish

\$57 per dozen

Lemon Bar Bites

\$36 per dozen

House Baked Cookies

\$48 per dozen

Brownie Bites

\$36 per dozen

Bags of Chips

\$33 per dozen

House Trail Mix

\$54 per dozen

Granola Bars

\$42 per dozen

Fresh Sliced Fruit Display

\$8 per person

Assorted Candy Bars

\$45 per dozen

Whole Fruit

\$39 per dozen

Assorted Cheesesticks

Mozzarella, Tillamook cheddar,
Beecher's Flagship cheese

\$39 per dozen

Afternoon Breaks

Mediterranean Dips

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

\$22 per person

Mesa De Mercado v gf

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

\$22 per person

Sweet Tooth v

House baked cookies, macarons, dessert bars,
seasonal tarts

\$19.50 per person

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 chilled 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, Starbucks coffee, and Teavana teas.

Entrees

Peri Peri Spiced Chicken gf df

Sumac potato salad, pickled vegetables, baba ganoush, berbere remoulade

\$46 per person

Seared Citrus Chicken gf df

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

\$46 per person

Grilled Chicken and Farro Salad

Arugula, feta, grilled apple salsa, candied pecans, raspberry vinaigrette

\$46 per person

Mediterranean Seared Salmon gf

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

\$54 per person

Applewood Smoked Steelhead gf df

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

\$51 per person

Sweet Chili Prawn Salad gf df

Sweet potato glass noodles, assorted bell peppers, carrots, cabbage, spiced radish salad, tamari-braised delicata, sesame honey vinaigrette

\$49 per person

Salmon Nicoise Salad gf df

Lemon garlic fingerlings, spiced green beans, marinated olives, teardrop tomatoes, hard boiled egg, tarragon oil

\$49 per person



Peri Peri Spiced Chicken

OVERTURE PRESET LUNCHEON

Desserts

Vanilla Bean Panna Cotta gf

Citrus glaze, fresh berries

Chocolate Crunch Cake

Dragon fruit whip, candied macadamia nuts

Ube Mascarpone Tart

Raspberry whip, passion fruit coulis



PLATED TWO COURSE LUNCH

All entrées include seasonal vegetables, fresh rolls, artisan crackers, a dessert, Starbucks coffee, and Teavana teas.

Entrees

Citrus Marinated Chicken df

Forbidden rice, chili soy glaze, fried wontons

\$46 per person

Cider Brined Chicken gf

Spiced sweet potato mash, rosemary thyme demi glaze

\$46 per person

Stoneground Mustard Crusted Chicken

Pesto orzo pilaf, pickled red onions

\$46 per person

Tamari Glazed Chicken gf df

Forbidden rice pilaf, quick pickled cucumber onion salad, citrus glazed carrots, sambal aioli

\$44 per person

Mirin Braised Short Rib gf

Leek mashed potato, wasabi demi glaze

\$49 per person

Braised Short Rib gf

Roasted garlic mashed potatoes, mushroom demi glaze, tomato confit

\$49 per person

Mediterranean Seared Ling Cod

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

\$49 per person

Red Miso Steelhead df

Forbidden rice, Asian slaw, fried wontons

\$52 per person

Seared Cauliflower Wedge vg

Warm beet salad, golden tomato reduction, pistachio gremolata

PLATED TWO COURSE LUNCH

Desserts

Vanilla Bean Panna Cotta v gf

Citrus glaze, fresh berries

Chocolate Crunch Cake v

Dragon fruit whip, candied macadamia nuts

Ube Mascarpone Tart v

Raspberry whip, passion fruit coulis

Add a salad for \$5 per person

Mandarin Mixed Greens Salad vg gf

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

Roasted Beet & Baby Greens Salad vg gf

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry vinaigrette

Baby Kale Salad v gf

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

Romaine Salad gf

Roasted cherry tomato, charred lemon, fried capers, parmesan vinaigrette



Mandarin Mixed Greens Salad

LUNCH BUFFET

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.

Select the featured Daily Lunch Buffet for \$61 per person or choose any buffet on any day for \$64.

Pacific Madrone

Served on Monday

Roasted Beet & Baby Green Salad vggf

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry 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 cheese, raspberry cider vinaigrette

Applewood Smoked Steelhead gf

Lemon garlic cream sauce, crisp capers

Cider Brined Chicken df

Rosemary thyme demí glace, tomato confit

Pepper Potato Hash vggf

Chocolate Crunch Cake v

Dragon fruit whip, candied macadamia nuts

Sitka Spruce

Served on Tuesday

Arugula Quinoa Salad vggf

Black beans, red onions, carrots, peppers, sofrito vinaigrette

Grilled Vegetable Salad vggf

Eggplant, zucchini, squash, peppers, red onion, chimichurri sauce

Spring Greens Jicama Salad vggf

Radish, mint, watercress, orange segments, citrus avocado dressing

Grilled Chicken Mojo gfdf

Citrus chili-pepper sauce

Birria Short Ribs gf

Onion, cilantro, cotija cheese

Gallo Pinto vggf

Black beans and rice

Patatas Bravas vggf

Potatoes, jalapeños, smoked tomato sauce

Flour Tortillas v

Churros v

Cinnamon sugar, chocolate, caramel

LUNCH BUFFET

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.

Select the featured Daily Lunch Buffet for \$61 per person or choose any buffet on any day for \$64.

Ponderosa Pine

Served on Wednesday

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 vg gf

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

Roasted Garlic Mashed Potatoes v gf

Braised Short Rib gf df

Seasonal mushroom demi, tomato confit

Mediterranean Seared Chicken gf df

Greek Salsa, fried chick peas

Pepperonata Pasta vg

Roasted garlic, marinated mushrooms, mixed olives, assorted peppers

Cardamom Apple Tart v

Pistachio crumble, saffron orange whip

Alpine Larch

Served on Thursday

Fresh Fruit Platter v gf

Chili honey yogurt, smoked salt

Southwest Green Salad v

Grilled corn, 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 gf

Grilled pineapple salsa, cilantro lime crema

Southern Fried Potatoes v gf

Butter, onions

Roasted Corn Succotash vg gf

Bell peppers, onions, lima beans, fresh herbs

Seasonal Fruit Shortcake v

Applewood smoked salt, citrus whip

LUNCH BUFFET

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.

Select the featured Daily Lunch Buffet for \$61 per person or choose any buffet on any day for \$64.

Mountain Hemlock

Served on Friday

Mandarin Mixed Greens Salad vg gf

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

Masala Roasted Vegetable Plank v gf

Orange turmeric vinaigrette, cucumber mint raita

Yakisoba Salad vg

Peanut sauce, carrots, cabbage, green onions, slaw

Red Miso Salmon gf df

Asian slaw, toasted sesame seeds

Chili-Soy Glazed Short Rib df

Citrus chili-pepper sauce

Tandoori Chicken gf

Charred limes, fried shallots

Saffron Mango Rice vg gf

Star anise, toasted coconut

Matcha Panna Cotta v gf

Yuzu gelee, ginger crumble

Any Day Sandwich House

Baby Greens Salad vg gf

Apple, cranberries, toasted hazelnuts, raspberry vinaigrette

Romaine Salad v

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

House-Made Potato Chips v gf

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 v

\$52 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.

\$37 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

Masala Chicken Sandwich

Garam Masala aioli, red onion, peas, grapes, green leaf

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

Romaine 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



Maitake Mandarin Salad

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 - \$9.50 per person

Three Selections - \$13.50 per person

Four Selections - \$17.00 per person

Cold Hors D'oeuvres

Crispy Pork Belly Pop

Spinach, roasted tomatoes, charred red onions

Harissa Deviled Eggs v gf df

Peruvian pepper, crispy quinoa

Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi aioli

Greek Salsa Cups vg gf

Red pepper hummus, crispy chickpeas

Smoked Salmon Filo Cup

Crisp caper, lemon zest

Fig Jam Crostini v

Gorgonzola whip, cranberry apple relish

Halibut and Prawn Ceviche gf 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

Chicken Wellington Bite

Mushroom velouté, puff pastry

Mushroom Risotto Cake v

Roasted garlic and black peppercorn aioli

Berbere Spiced Vegetable Skewer vg gf

Parsnip, sweet potato, carrot

Caramelized Bacon and Blue Filo Cup

Candied lemon



Harissa Deviled Eggs

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 v gf

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

Roasted Beet & Baby Green Salad vg gf

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry vinaigrette

Baby Kale Salad v gf

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

Mandarin Mixed Greens Salad vg gf

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

Romaine Salad v

Roasted cherry tomato, charred lemon, fried capers, parmesan vinaigrette

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

Poultry

Pan Seared Chicken gf

Boursin mashed potato, black truffle butter, charred red onion tomato relish

\$63 per person

Rosemary Garlic Chicken gf

Roasted garlic mashed potatoes, Dijon demí glace, crispy shallots

\$59 per person

Oven Roasted Chicken

Sweet potato whip, parmesan crust, sherry bacon jus

\$62 per person

PLATED DINNERS

Beef

Braised Short Rib gf

Roasted garlic mashed potatoes,
seasonal mushroom demi, tomato confit

\$68 per person

Mirin Braised Short Rib

Leek mashed potato, wasabi demi glaze

\$68 per person

Manhattan Center Cut Steak gf

Buttermilk leek mashed potatoes,
charred red onion tomato relish, crispy shallots

\$71 per person

Vegetarian/Vegan

Wild Mushroom Ravioli v

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

Seared Cauliflower Wedge vg gf

Warm beet salad, golden tomato reduction,
pistachio gremolata

Seasonal Vegan Risotto vg gf

Seafood

Pan Seared Halibut

Raspberry couscous pilaf, charred leek slaw,
citrus cream sauce

\$73 per person

Applewood Smoked Steelhead gf

Pesto mashed potatoes, roasted fennel salad,
lemon garlic cream sauce

\$68 per person

Harissa Roasted Salmon

Herbed citrus cous cous, lemon garlic cream sauce,
fried chickpeas

\$73 per person

Desserts

Vanilla Bean Panna Cotta v gf

Citrus glaze, fresh berries

Praline Cheesecake v

Chocolate, salted caramel

Ube Mascarpone Tart v

Raspberry whip, passion fruit coulis

Vegan Chocolate Mousse vg

Raspberry coulis, fresh berries

Chocolate Crunch Cake v

Dragon fruit whip, candied macadamia nuts

DINNER BUFFET

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: \$81 per person

Salads

Select 3

Romaine Salad v

Roasted cherry tomato, charred lemon, fried capers, parmesan vinaigrette

Butternut Squash Chevre Salad v gf

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

Mandarin Mixed Greens Salad vg gf

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

Masala Roasted Vegetable Plank v gf

Orange turmeric vinaigrette, cucumber mint raita

Fresh Fruit Platter v gf

Blistered Green Beans v gf

Tomato confit, feta cheese, mustard tarragon vinaigrette

Herb Orzo Salad vg

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

Starch

Select 1

Buttermilk Leek Mashed Potatoes v gf

Roasted Garlic Mashed Potatoes v gf

Sweet Potato Bacon Hash gf df

Southern Fried Potatoes gf

Rye-Berry Apple Pilaf v df

Saffron Mango Rice vg gf

Vegetables

Chef's Choice Seasonal Vegetable

Vegetarian Entrees

Select 1

Wild Mushroom Ravioli v

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

Potato Gnocchi v

Braised butternut squash ragout, fresh mozzarella pearls, charred Brussels sprouts

Pepperonata Pasta vg

Roasted garlic, marinated mushrooms, mixed olives, assorted peppers

DINNER BUFFET

Entrees

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 shallots

Modelo Braised Short Rib gf

*Chocolate cherry demi glaze,
spiced tomato relish*

Tequila Ancho Chicken gf df

*Grilled corn piquillo pepper relish,
charred limes*

Cider Brined Chicken gf df

Rosemary thyme demi glaze, tomato confit

Braised Short Rib gf df

Seasonal mushroom demi, tomato confit

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



Harissa Roasted Salmon

DINNER BUFFET

Desserts

Select 2

Vanilla Bean Panna Cotta gf

Citrus glaze, fresh berries

Chocolate Crunch Cake

Dragon fruit whip, candied macadamia nuts

Seasonal Fruit Shortcake

Applewood smoked salt, citrus whip

Ube Mascarpone Tart

Raspberry whip, passion fruit coulis

Cardamom Apple Tart

Pistachio crumble, saffron orange whip

Praline Cheesecake

Chocolate, salted caramel

Assorted House Baked Cookies

Additional Dessert Selection

\$5.00 per person



Seasonal Tarts & Dessert Bars

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.

\$33 per person

Cold Hors D'oeuvres

Sweet Chili Prawn Salad gf df

Sweet potato glass noodles, spiced radish salad, sesame honey vinaigrette

Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi aioli

Salmon Mousse

Crispy caper, lemon zest, phyllo cup

Harissa Deviled Eggs v gf df

Peruvian pepper, crispy quinoa

Greek Salsa Cup vg gf

Red pepper hummus, crispy chickpeas

Halibut and Prawn Ceviche

Toasted crisp, micro cilantro

Antipasto Skewers

Cherry tomato, olive, salami, cheese tortellini

Roasted Maitake Mushroom vg gf

Pickled daikon, tamari citrus aioli

Red Beet Tartare vg gf

Celeriac puree, grilled crostini

Additional Appetizers

Minimum of 2 dozen per selection

\$66 per dozen

Hot Hors D'oeuvres

Wild Mushroom Risotto Cake v

Roasted garlic and black peppercorn aioli

Crispy Pork Belly Pop gf df

Grilled artisan apples, black pepper bourbon glaze

Fried Mac and Cheese Balls v

Chipotle ketchup, charred pineapple aioli

Petite Cottage Pie gf

Short rib, potato, demí glaze

Vegetable Samosa vg

Cilantro mint chutney

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

Berbere Spiced Vegetable Skewer vg gf

Parsnip, sweet potato, carrot

RECEPTION PACKAGE

Snoqualmie Falls

Harissa Deviled Eggs v gf df

Peruvian pepper, crispy quinoa

Fried Cauliflower Florets vg gf

Coconut buffalo sauce

Cider Brined Salmon Skewers gf

Smoked paprika, citrus glaze

Short Rib Arancini

Horseradish thyme aioli

Torpedo Prawns

Sweet Thai chili, tamari aioli

Brazilian Churrasco Skewers gf

Chimichurri sauce

Red Beet Tartare vg gf

Celeriac puree, grilled crostini

\$47 per person

9 pieces per person

Gastro Pub

Harissa Deviled Eggs v gf df

Peruvian pepper, crispy quinoa

House Pickled Vegetables vg gf

Cauliflower, asparagus, baby heirloom carrots

Kalbi Beef Skewer gf df

Korean BBQ sauce, toasted sesame

Halibut Cakes

Lemon tarragon aioli

Vegetable Samosa vg

Cilantro mint chutney

Fried Mac and Cheese Balls v

Chipotle ketchup, charred pineapple aioli

Roasted Maitake Mushroom vg gf

Pickled daikon, tamari citrus aioli, rice cracker

Berberé Spiced Vegetable Skewer vg gf

Persnip, sweet potato, carrot

\$63 per person

12 pieces per person

RECEPTION PACKAGE

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

Greek Salsa Cups vg gf

Red pepper hummus, crispy chickpeas

Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi foam

Salmon Mousse

Crisp caper, lemon zest, phyllo cup

Crispy Pork Belly Pop gf df

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

Vegetable Samosa vg

Cilantro mint chutney

Petite Cottage Pie gf

Short rib, mash potato

Beecher's Fried Cheese Curds v

Chipotle ketchup, charred pineapple aioli

Berberé Spiced Vegetable Skewer vg gf

Persnip, sweet potato, carrot

Red Beet Tartare vg gf

Celeriac puree, grilled crostini

\$80 per person

16 pieces per person



Petite Cottage Pie

RECEPTION PACKAGE

Enhancement Stations

Must order a Reception Package to order an Enhancement Station. Stations require a minimum of 25 people.

Small Plate Fusion Station

Kalbi Chicken gf df

Forbidden rice tower, sesame ginger slaw

Gochujang Prawns gf df

Forbidden rice tower, sesame ginger slaw

Seared Maitake vg gf

Forbidden rice tower, sesame ginger slaw

Fried Wonton Crisp

Wasabi Cream

\$31 per person

Street Dog Station

Tijuana Dog

Bacon, pineapple, avocado salsa, cilantro lime crema

Seattle Dog

Cream cheese, grilled onions

Chicago Dog

Pepperoncini, pickle, tomato, relish, mustard, celery salt

\$23 per person

Northwest Slider Station

The slider station requires a minimum of 50 people.

Cherrywood Smoked Striploin

Paprika cumin crema, charred red onion tomato relish

Applewood Smoked Steelhead gf

Tarragon aioli, fennel cabbage slaw

Smoked Plantbased Meatloaf v

Chipotle ketchup, fried Brussels sprouts

BBQ and Curry Potato Chips

\$27 per person

Seasonal Dessert Station

Chef's Choice of 3 Seasonal Desserts

Gluten free and vegan options included

\$12 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

\$36.00

Canoe Ridge The Expedition Chardonnay

Horse Heaven Hills, WA

\$39.00

Chateau Ste Michelle Mimi Chardonnay

Horse Heaven Hills, WA

\$36.00

Chateau Ste Michelle Sauvignon Blanc

Columbia Valley, WA

\$37.00

Red Wine

Waterbrook Malbec

Columbia Valley, WA

\$41.00

Canoe Ridge The Expedition Merlot

Columbia Valley, WA

\$41.00

Chateau Ste Michelle Sauvignon Blanc

Columbia Valley, WA

\$46.00

Erath Pinot Noir

Willamette Valley, OR

\$47.00

Columbia Crest Grand Estates Syrah

Columbia Valley, WA

\$43.00

Bubbles

Domaine Ste Michelle Brut

Columbia Valley, WA

\$41.00

Chloe Prosecco

Veneto, Italy

\$39.00

BAR MENU

Hosted bars are billed on consumption, subject to service charge and sales tax. Non-hosted bar prices are inclusive of 15.5% service charge and excludes 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	Non-hosted
Domestic	\$9	\$11
Local Northwest	\$10	\$12
Imported	\$10	\$12

Liquor

	Hosted	Non-hosted
House	\$13	\$14
Premium	\$15	\$16

Wine by the glass

	Hosted	Non-hosted
House	\$12	\$14
Premium	\$14	\$15

Non-hosted prices include a 15.5% service charge. The full service charge is paid in 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

MeydenbauerCenter'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 23% 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 \$425 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 \$875 for the first two hours, \$225 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 \$425 an hour per cart will apply. There is a three (3) hour minimum for this service.