



Local. Fresh. Sustainable.

HOLIDAY MENU

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APPETIZER STATION

Light Bite Reception

Choose 6 appetizers
(7 pieces per person)

\$35 per person

Smoked Salmon Rillettes

Rye bread toast, micro chives

Short Rib Cottage Pie

Potato, demi-glace, pastry cup

gluten free

Lamb Meatballs

Juniper berry cream sauce,
cranberry fennel relish

Cherry Wood Smoked Portobello

Vegetable demi-glace, micro greens,
paprika cracker

vegan / gluten free

Chicken Wellington

Mushroom velouté, puff pastry

OR

Reception

(12 pieces per person)

\$57 per person

Smokey Blue Stuffed Dates

Sliced almonds, spiced honey

vegetarian / gluten free

Berberé Winter Vegetables

Brussel sprouts, yams, parsnips

vegan / gluten free

Green Goddess Deviled Eggs

Peruvian pearl peppers

vegetarian / gluten free

Pimento Mac 'n Cheese Balls

Basil aioli

vegetarian

BUFFET MENU

Buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee and Teavana Teas.

\$64 per person

SALADS

Roasted Beet & Quinoa Salad

Brussel sprouts, baby kale,
pomegranate seeds,
blood orange vinaigrette
vegan / gluten free

Butternut, Red Onion & Pumpkin Seed Salad

Peruvian pearl peppers, arcadian mix
greens, cranberry vinaigrette
vegan / gluten free

Blistered Green Beans

Tomato confit, feta cheese,
mustard tarragon vinaigrette
vegetarian / gluten free

ENTREES

Cider Brined Pork Loin

Warm spiced apples, charred red onion,
Dijon demi-glace
gluten free

Rosemary Chicken Breast

Juniper berry cream sauce, cranberry fennel relish
gluten free

Vegan Winter Paella

Saffron rice, roasted fennel, tomato confit,
charred red onion, delicata squash, brussel
sprouts, piquillo pepper sauce
vegan/gluten free

BUFFET MENU

SIDES

Sweet Potato Gratin

Mushroom, leeks, gruyere

gluten free

Roasted Winter Vegetables

Carrots, parsnips, rutabagas

vegan / gluten free

DESSERTS

Lingonberry Cheesecake

Gingersnap crust, cardamom whip

gluten free



PLATED MENU

All entrees include passed appetizers, chef's choice of seasonal vegetables, your choice of salad and dessert, dinner rolls, freshly brewed Starbucks coffee and Teavana teas.

PASSED APPETIZERS

Short Rib Crostini

Wasabi crema, pickled red onion

Cherry Wood Smoked Portobello

Vegetable demi-glace, micro greens, paprika cracker

vegan / gluten free

Fried Pimento Mac 'n Cheese Balls

vegetarian

ENTREES

Rosemary Chicken Breast

Juniper berry cream sauce, cranberry fennel relish, parsnip puree

gluten free

\$59/person

Cider Brined Pork Chops

Sweet potato whip, warm spiced apples, charred red onion, Dijon demi-glace

gluten free

\$62/person

Holiday Spiced Short Rib

Horseradish cream sauce, braised root vegetables, fried sweet potato

\$68/person

Winter Seared Steelhead

Roasted delicata squash, citrus herb butter, pomegranate salsa

gluten free

\$68/person

Vegan Winter Paella

Saffron rice, roasted fennel, tomato confit, charred red onion, delicata squash, Brussels sprouts, piquillo pepper sauce

vegan / gluten free

\$44/person

PLATED MENU

All entrees include your choice of salad and dessert.

SALADS

Roasted Beet & Quinoa Salad

*Brussels sprouts, baby kale,
pomegranate seeds,
blood orange vinaigrette*
vegan / gluten free

Butternut, Red Onion & Pumpkin Seed Salad

*Peruvian pearl peppers, arcadian mix
greens, cranberry vinaigrette*
vegan / gluten free

Blistered Green Beans

*Tomato confit, feta cheese,
mustard tarragon vinaigrette*
vegetarian / gluten free

DESSERTS

Mocha Panna Cotta

Peppermint crumble, white chocolate curls
gluten free

Lingonberry Cheesecake

Gingersnap crust, cardamom whip
gluten free

Cranberry Yuzu Tart

Vanilla bean whip, candied ginger

RETRO VEGAS HOLIDAY FEAST MENU

\$94 per person

APPETIZER STATION

Oysters Rockefeller

Herbed butter sauce, garlic breadcrumbs

Smokey Blue Cheese Stuffed Dates

Sliced almonds, spiced honey

vegetarian / gluten free

Green Goddess Deviled Eggs

Peruvian pearl peppers

vegetarian / gluten free

Petite Cottage Pie

Short rib, potato, demi-glace

gluten free

Cherry Wood Smoked Portobello

Vegetable demi-glace, micro greens, paprika cracker

vegan / gluten free

Smoked Salmon Rillettes

Rye bread toast, micro chives

SMALL PLATES

Chicken Wellington

*Mushroom duxelles, puff pastry,
Dijon cream sauce, prosciutto crisp*

Salmon Coulbiac

*Baby spinach, puff pastry,
dill cream sauce, crispy capers*

Smoked Portobello Wellington

*Charred red onion tomato relish, puff pastry,
tomato vinaigrette, sweet potato crisp*

vegan / gluten free

BARRY'S BUFFET

Includes Chef Attended Carving Station

Mini Vegas Wedge

Gem lettuce, tomatoes, stilton, smoked bacon, hard cooked egg, scallions, ranch dressing

gluten free

Caesar Salad Cup

Shredded romaine hearts, Peruvian pearl peppers, vegan Caesar dressing

vegan / gluten free

Loaded Baked Yukon Potato

Bacon, sour cream, cheddar, chive butter

gluten free

Burgundy Mushrooms and Onions

vegan / gluten free

Lobster Mac 'n Cheese

Brown butter breadcrumbs, micro chives

Herb Crusted Striploin

Creamy horseradish, chimichurri

gluten free

Morel Mushroom Meatloaf

Spicy ketchup, crispy shallot straws

vegan / gluten free

HOLIDAY DESSERTS

Old School Holiday Treats

Classic sugar cookies, assorted truffles, dessert bars

Seasonal Fruit Tarts

Fresh seasonal fruits

Festive Chocolate Barks

Peppermint white chocolate, winter sunset, dark chocolate pistachio

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 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 \$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,