



Lunch Menu

Overture

Plated

Buffet

Boxed

Refreshment Breaks



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 bread, dessert, Starbucks coffee and Tea Forte teas or iced tea.

Rosemary Chicken

Farro pilaf, stoneground mustard vinaigrette, roasted fennel & pancetta, orange zested green beans, herbed eggplant caponata

Citrus cardamom pot de creme **V DF**

\$30 per person

Seattle Cider Chicken

Red potatoes, stone-ground mustard, green beans, golden roasted beets, sweet potato angel hair **G**

Mint chocolate mousse **V**

\$30 per person

Mediterranean Seared Salmon

Orzo pasta, sundried tomato pesto, chickpeas, kalamata olives, white wine poached asparagus, lemon gremolata, anchovy tonnato

Brown butter apple tart, whiskey cream **V**

\$32 per person

Steak & Potatoes

Herb & garlic marinated tenderloin, loaded baked potato salad, tomato medley, roasted wild mushrooms, white balsamic-oregano vinaigrette **G**

Vanilla bean panna cotta, chocolate-

pistachio biscotti **V**

\$33 per person

Spicy Korean Chicken Soba

Sesame-soy marinated chicken breast, Korean red chili paste, celery, cucumber, bean sprouts, pickled vegetables, buckwheat noodles, gochujang vinaigrette **DF**

Coconut-mango pudding **V**

\$30 per person

Tuscan White Bean & Kale Salad

Quinoa, feta cheese, kalamata olives, garbanzo beans, roasted red peppers, red onion, citrus vinaigrette **G V**

Passion fruit-mango parfait **G V**

\$29 per person

Overture Lunch

G | gluten free

V | vegetarian

DF | dairy free



Entrées served with choice of salad & dessert, fresh bread, Starbucks coffee and Tea Forte teas or iced tea.

ENTRÉES

Moroccan Spiced Ling Cod

Citrus herbed farro, paprika-cumin carrots, ginger-orange yogurt sauce, arugula-watercress pistou

\$35 per person

Porcini Rubbed Chicken

Parsnip purée, braised greens, fire roasted grape tomatoes, smoked tomato butter sauce **G**

\$33 per person

Seared Salmon

Forbidden black rice, napa cabbage salad, cashew, miso aioli

\$34 per person

Red Wine Braised Short Ribs

Roasted cauliflower risotto, braised greens, paprika-cumin carrots, red wine demi **G**

\$34 per person

Roasted Garlic Chicken

Bermuda onion-tomato relish, thyme, roasted parmesan cauliflower, prosciutto, local goat cheese, cannellini bean ragout **G**

\$32 per person

SALADS

Artisanal Mixed Greens

Toasted pine nuts, cherry tomatoes, poached Bosc pears, sherry vinaigrette

G V DF

Baby Spinach

Fire roasted red onion, sweet potato crisp, egg and grape tomato, roasted garlic-port wine vinaigrette **G V DF**

Jicama Citrus Salad

Arugula, matchstick jicama, cucumber, watermelon radish, orange segments, candied almonds, citrus vinaigrette

G V DF

Radicchio & Honey Gem Romaine

Red beet crisp, candied walnuts, goat cheese, Washington apples, white balsamic vinaigrette **G V DF**

DESSERTS

Sweet Potato Mascarpone Mousse

Dark chocolate mousse, candied ginger, maple-graham cracker crust **V**

Cardamom-Orange Pot de Creme

Wild berry leather, chocolate-hazelnut crisp, strawberry-rhubarb compote, vanilla bean sauce **V**

Drunken Cider Spongecake

Anisette Asian pear, chocolate cream **V**

White Chocolate Leche Flan

Pineapple carpaccio **V**

Salted Caramel Cheesecake

Hazelnut crisp, caramel sauce **V**

Plated Lunch

G | gluten free

V | vegetarian

DF | dairy free

Lunch buffets served with iced tea & water stations.

NORTHWEST FARMER'S MARKET

Complete local Northwest experience as guests choose from a wide range of fresh and local options in a market style setting. This service is intended to accommodate an informal lunch break with an individually packaged "grab-and-go" style.

Whole fruit and berry stand G V DF

Garden salad, white balsamic vinaigrette G V

Spinach & apple salad, sherry vinaigrette G V

Assorted mini calzones

Prepared Northwest sandwich station with local, sustainable meats and cheeses

Washington whole-grain salads and savory soups

Tacos filled with roasted chicken or avocado salad. Topped with a variety of fresh ingredients from the garnish bar

Blackberry cheesecake V

Mini chocolate cupcakes V

\$38.5 per person*

*\$150 labor fee for parties of 50 or fewer

FOUR CORNERS STREET FARE

Sample delicious and traditional offerings from around the globe. Guests will be able to select a meal from a variety of international stations or sample a selection from each region.

50 Guests or fewer, Choose 2:

50 – 200 Guests, Choose 3:

200 +, Choose 4:

Thai Noodle Station

Mumbai Frankie Cart

Taqueria Truck

German Pub

Seattle Happy Hour

Southern Kitchen

East Coast Fish Market

Hawaiian Hut

Caribbean Station

\$39.5 per person

*\$150 labor fee for parties of 50 or fewer

BBQ BUFFET

Fresh seasonal fruit G V DF

Pineapple horseradish coleslaw G V DF

Loaded baked potato salad G

Mixed green salad, buttermilk ranch dressing G V

Grilled corn with cilantro-lime butter G V

Beer & BBQ baked beans

Cider brined chicken thighs G DF

Blackberry BBQ baby back ribs G DF

Roasted jalapeno & honey corn muffins V

Strawberry shortcake V

\$37.5 per person

Buffet Lunch

G | gluten free
V | vegetarian
DF | dairy free

NORTHWEST BUFFET

Baby kale & beet salad **G V**

Chicken dumpling soup

Pesto roasted cauliflower **G**

Celery root hash **G DF**

Warm carrot parsnip slaw **G DF**

Cedar smoked salmon, citrus herb rub

Braised short ribs, Woodinville Rye
peppercorn demi **G**

Rustic lentil & black bean cake **G**
Vegan

Cinnamon infused roasted apples **V**

\$38.5 per person

DELICATESSEN BUFFET

Tomato basil soup **G V**

Slow roasted beef, comte cheese,
rosemary horseradish aioli, grilled red
onions, roasted grape tomatoes

House smoked turkey, taleggio
cheese, compressed apples, cherry
mostarda, baby arugula

The Grinder: mortadella, speck,
sopressata, comte cheese, lettuce,
tomato, house-made giardiniera

Vegan Banh Mi: marinated grilled tofu,
vegan jalapeno aioli, pickled daikon &
carrot salad, cucumber, cilantro

Bibb lettuce salad **G V DF**

Potato & dill salad **G V DF**

House-made potato chips, roasted
garlic & onion dip **G V**

Peanut butter & jelly bars **V**

\$35.5 per person

TUSCAN BUFFET

Antipasto platter

Kale & cannellini bean salad **G V DF**

Vegetable ratatouille **G V DF**

Tuscan spiced potatoes **G V DF**

Penne pasta, roasted eggplant,
ricotta, onion, tomato, red pepper,
basil **V**

Chicken Scallopini: artichokes,
garbanzo beans, smoked Carmelina
tomatoes, balsamic glaze **G DF**

Olive oil poached salmon, olive &
tomato bruschetta **G**

Tiramisu **V**

\$37.5 per person

Buffet Lunch continued

G | gluten free
V | vegetarian
DF | dairy free

Each sandwich choice will be paired with a side salad, Tim's Cascade chips, cookie and soda or bottled water.
Guaranteed attendance fewer than 300 (select 3), 301 or more (select 4).

SANDWICH CHOICES

Roast Beef

Slow roasted beef, comte cheese, rosemary horseradish aioli, grilled red onions, roasted grape tomatoes

House Smoked Turkey

House smoked turkey, taleggio cheese, compressed apples, cherry mostarda, baby arugula

The Grinder

Mortadella, speck, sopressata, comte cheese, lettuce, tomato, house-made giardiniera

Thai Chicken Wrap

Grilled chicken, Napa cabbage, cucumbers, carrots, bean sprouts, fresh mint, cilantro, spicy peanut sauce, whole grain tortilla wrap

Vegan Banh Mi

Marinated grilled tofu, vegan jalapeno aioli, pickled daikon & carrot salad, cucumber, cilantro **DF**

Chicken Pesto

Roasted chicken, provolone, baby spinach, red onion, sundried tomato-basil pesto, olivetta roll

Caprese

Fresh tomato, mozzarella, basil pesto, arugula, balsamic glaze, ciabatta roll **V**

Greek Salad Sandwich

Red pepper tzatziki, cucumber, fennel, tomato, radish, greens, feta, toasted olivetta roll **V**

\$22 per person

SALAD CHOICES

Chicken & Tabouli

Lemon herbed chicken breast, parsley-tomato bulgur salad, tahini aioli, chickpea, peppers, onions, preserved lemons, tangerine mint vinaigrette

Portobello & Blue Cheese

Candied spiced hazelnuts, crumbled blue cheese, cranberries, dried apricots, grilled portobello, fresh spinach & romaine, raspberry vinaigrette **G V**

Steak & Potatoes

Herb & garlic marinated tenderloin, loaded baked potato salad, tomato medley, roasted wild mushrooms, white balsamic-oregano vinaigrette **G**

Tandoori Shrimp

Tandoori marinated shrimp skewers, Garam masala spiced couscous, tomato, cucumber & onion relish, yogurt raita sauce

\$22 per person

Boxed Lunch

G | gluten free

V | vegetarian

DF | dairy free

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 portion of food and two (2) ounce portions of beverages and one (.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 Guest Services 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 Guest Services Manager no later than 12:00 noon, three business days prior to your event. For example, an event on Wednesday must be confirmed on the previous Friday 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 (33%) of the service charge to offset payroll and benefit expenses, the remainder (67%) is paid in direct wages to hourly catering staff.

MINIMUMS

A \$50 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.

The hours of operation and number of bar services offered are at the discretion of the Meydenbauer Center Catering Department. Extended hours of operation and additional bars are available at \$150 per hour, per bar.

PARTY PLANNING SERVICES

Your event planner 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 \$150 an hour per stand will apply.

Sidewalk Café hours may be extended at a rate of \$50 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.

ESPRESSO CART SERVICE

Hosted espresso catering service is available exclusively through Meydenbauer Center's Catering Department at a rate of \$150 an hour per cart. There is a three (3) hour minimum for this service. Non-hosted Espresso Cart services may be available depending on the size and duration of your event. Non-hosted Espresso Cart services availability, hours of operation, and menu selection are determined by Meydenbauer Center Catering Department. A minimum sales guarantee of \$150 an hour per cart will apply. There is a three (3) hour minimum for this service.



