



# Reception Menu

Globe Trotter

Hot Hors D'oeuvres

Cold Hors D'oeuvres

Displays & Stations

## GLOBE TROTTER

Guests will enjoy an amazing selection of appetizers and small plates from around the world. Presented in regionally themed displays throughout your event space.

### German Station

- Chef's selection of organic artisan sausages, sliced to order with stone-ground mustard and assorted relishes
- Warm German-style potato salad **G DF**
- House-made spätzle **V**
- Apple cider cabbage, bacon **G DF**

### Latin American Station

- Tortillas with roasted pollo or avocado salad **G**
- Mango-cabbage slaw, roasted jalapeno-lime vinaigrette **G V DF**
- Black bean & corn empanadas **V**
- Cinnamon churros & tortilla chips **V**

### Pacific Rim Station

- Assorted sushi rolls **DF**
- Crispy vegetarian egg rolls **V**
- Jicama citrus salad **V DF**
- Fried rice, kalbi chicken **DF**

### Mediterranean Antipasto Station

- Assorted mini calzones
- Fresh bucatini, sausage, fennel & pecorino
- Rustic grilled bread display with baba ghanoush, olive tapenade & roasted garlic cloves **V**
- Individual hummus & fresh garden vegetables **G V DF**

### American Station

- Lumpia wrapped Beecher's Flagship mac & cheese, guacamole, tomato relish & pesto **V**
- Chopped chicory salad **G V DF**
- Pigs in a blanket, spicy ketchup
- Clam chowder pot pie

\$51.5 per person

## GLOBE TROTTER LITE

A more intimate version of our popular global tasting. Intended as a light reception (5 pieces per person), perfect for any occasion.

Please select 3 - 5 from the following:

**Mini Caesar salad spears V**

**Black bean & corn empanadas V**

**Mango cabbage slaw, roasted jalapeno-lemongrass vinaigrette G V DF**

**Cinnamon churros V**

**Mini carnitas tacos G**

**Papa a la huancaína (potatoes in spicy cheese sauce – served in a cone) G V**

**House-made tortilla chips with salsa bar G V DF**

**Assorted sushi rolls DF**

**Green papaya salad G V DF**

**Crispy vegetarian egg rolls V**

**Assorted dumplings**

**Fried rice, kalbi chicken DF**

**Barbecue pork buns**

**Kalbi beef sliders**

**Assorted mini calzones**

**Heirloom caprese skewers G V**

**Assorted artisan charcuterie**

**Assorted NW and international cheese selection G V**

**Hummus & garden-fresh vegetables, grilled flatbreads V**

**Chopped chicory salad G V DF**

**Pigs in a blanket**

\$16.5 per person

# Globe Trotter Reception

**G** | gluten free  
**V** | vegetarian  
**DF** | dairy free

## **PUB CRAWL**

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**Lumpia wrapped Beecher's Flagship cheddar mac & cheese, guacamole, tomato relish, basil bay shrimp**

**Chopped chicory salad spears **G V****

**BLT turkey sliders, brioche rolls  
Mini pizza bites-pesto artichoke & meatball parmesan**

**Garlic fries, lemon aioli **V****

**Crab cakes, three pepper remoulade**

**Miniature Caesar salad, crisp parmesan **V****

**Shredded pork tamales **G DF****

**Achiote grilled prawn, horseradish orange marmalade **G DF****

**House made ginger beer **V DF****

*\$39.5 per person for the full menu  
(for groups of 150+)*

*\*or for a light reception, select 3 – 5 items from the list for \$15 per person  
(5 pc per person)*

**Black bean & corn empanadas **V****

**Mango-cabbage slaw, roasted jalapeno-lime vinaigrette **G V DF****

**Tamales de carne **G DF****

**Handmade tacos - carnitas, roasted chicken, avocado salad **G****

**Tortilla chips, salsa bar **G V DF****

**Cinnamon churros **V****

**Aguas frescas**

*\$30 per person for the full menu*

*\*or for a light reception, select 3 – 5 items from the list for \$13 per person  
(5 pc per person)*

**Crispy vegetarian egg rolls **V****

**Shrimp dumplings**

**Jicama Citrus Salad **G V DF****

**Barbecued pork bun**

**Hoisin ginger salmon sates **DF****

**Fried rice, Thai chili prawns **DF****

**Kalbi beef sliders**

**Sesame Chinese long beans **G V DF****

**Smoked chicken wings, Korean chili sauce **DF****

**Chinese barbecued spare ribs**

**Steamed red bean buns **V****

*\$35 per person for the full menu  
(for groups of 150+)*

*\*or for a light reception, select 3 – 5 items from the list for \$15 per person  
(5 pc per person)*

# **Globe Trotter Reception continued**

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## HOT HORS D'OEUVRES

**Short rib slider, wasabi potato, tomato-apricot relish, brioche**

\$46.5 per dozen

**Kobe beef slider, pickled cabbage, fried pickle**

\$46.5 per dozen

**Coconut shrimp, sweet and sour sauce**

**DF**

\$46 per dozen

**Dungeness crab cakes, spicy peanut sauce**

\$46.5 per dozen

**Crispy vegetarian egg rolls, chili-soy sauce**

**V**  
\$34 per dozen

**Lobster & kielbasa skewers, smoked paprika butter**

**G**  
\$48 per dozen

**Yakitori chicken skewer**

**DF**  
\$40.5 per dozen

**Vegetarian pot stickers, Thai chili vinegar sauce**

**V**  
\$40.5 per dozen

**Lemongrass & ginger shrimp on the barbie**

**G DF**  
\$43.5 per dozen

**Fried polenta rounds, fennel roasted cauliflower, fava beans, tomato relish**

**G V**

\$39.5 per dozen

**Chicken guajillo mole & plantain skewers**

**G DF**  
\$43.5 per dozen

**Korean twice-cooked chicken wings**

**DF**  
\$43.5 per dozen

**Deep fried sriracha mac & cheese**

**V**  
\$34 per dozen

**Chicken empanada, cheese & jalapeno masa**

\$43.5 per dozen

**Chipotle steak churrasco skewer, chimichurri dip**

**G DF**  
\$43.5 per dozen

**Grilled figs, gorgonzola, smoked bacon**

**G**  
\$41.5 per dozen

**Grilled seasonal vegetable skewers, harissa, lemon aioli**

**G V**  
\$37.5 per dozen

\*Minimum order of 3 dozen

## Hot Hors D'oeuvres

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## COLD HORS D'OEUVRES

**Assorted chef's canapes**  
\$34 per dozen

**Buckwheat blini, smoked salmon, paddlefish caviar**  
\$37.5 per dozen

**Polenta cake, gorgonzola, walnuts, scallion slaw, capers, balsamic drizzle**  
**G V**  
\$37.5 per dozen

**Deviled egg, Oregon Bay shrimp** **G**  
\$34 per dozen

**Crispy potato chip, seared scallop, sweet pea puree, micro basil** **G DF**  
\$37.5 per dozen

**Antipasto skewer: roasted tomato, tortellini, olive and prosciutto**  
\$31 per dozen

**Dungeness crab and mango salad profiterole**  
\$37.5 per dozen

**Pepper vodka cured salmon served on a Chinese spoon** **G DF**  
\$37.5 per dozen

**Camembert mousse tartlet, pickled rhubarb** **V**  
\$31 per dozen

**Gorgonzola mousse, pear chutney** **V**  
\$30 per dozen

**Thai beef, shallot relish, tamarind aioli, micro cilantro, watermelon radish** **DF**  
\$37.5 per dozen

**Pomegranate salad, endive, hummus, pine nuts, kumquat** **G V DF**  
\$35 per dozen

**Seared Ahi tuna, wontons, wasabi aioli, wakami salad**  
\$37.5 per dozen

*\*Minimum order of 3 dozen*

**Gazpacho shooter, Dungeness crab**  
**G DF**  
\$5.5 each

**Red wine braised short rib, creamy Flagship polenta, onion jam** **G**  
\$6.5 each

**Beef bourguignon, Boursin cheese mashed potato** **G**  
\$6.5 each

**Vanilla bean seared sea scallop, Granny Smith apple slaw, crisp pancetta** **G DF**  
\$5.5 each

**Watermelon & tomato napoleon, feta cheese, chardonnay-mustard vinaigrette** **G V DF**  
\$4.5 each

**Salmon gravlax, chickpea falafel, paddlefish caviar** **DF**  
\$5.5 each

**Grilled Pacific prawns, tomato-parmesan risotto, basil oil** **G**  
\$6.5 each

**Roasted beet salad, hazelnut, Oregonzola blue cheese, honey-chive vinaigrette** **G V**  
\$5.5 each

**Citrus-rosemary lamb loin, cannellini beans, lima beans, wild mushroom ragout** **G DF**  
\$6.5 each

**Buffalo mozzarella, roasted eggplant, prosciutto, grilled wheat bread, artichoke, fennel pollen, citrus olive oil**  
\$5.5 each

## Cold Hors D'oeuvres

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## DISPLAYS & STATIONS

### Antipasto Platter

Selection of artisan cold meats, local creamery, pickled vegetables, grilled breads

\$12.5 per person

### Cheese Fondue Station

Warm artichoke-spinach or Beecher's No Women No Cry cheese fondue, assorted breads, grilled vegetables, Italian sausages, beef skewers

\$9.5 per person

### Columbia River Smoked Salmon Display

Mini bagels, dill cream cheese, egg, fire roasted onion, cucumber, tomato, capers

\$9.5 per person

### Northwest Seafood Display

Poached Pacific shrimp, oyster bingy, red curry & coconut mussels, seafood ceviche, snow crab claws, cocktail sauce, lemon

\$15 per person

### Local Artisanal Cheese & Nut Bar

Selection of four cheeses, roasted nuts, horseradish marmalade, fig jam, strawberry-rhubarb jam, assorted breads **V**

\$10.5 per person

### Thai Lettuce Wrap Station

Thai-spiced chicken, kalbi beef, Bibb lettuce cups, endive spears, scallions, pickled ginger, hoisin sauce, teriyaki sauce, sweet chili sauce, pepper garlic sauce, Asian red cabbage slaw, marinated cucumber, cilantro & onions

\$8 per person

### Crudite, Hummus & Gazpacho Shooters

\$6 per person

## DIPS

Served with crackers, crostini & grilled breads

### Artichoke & Dungeness Crab with Lemon Thyme

\$5.5 per person

### Spinach & Blue Cheese **V**

\$3.5 per person

### Smoked Salmon & Chives

\$4.5 per person

# Displays & Stations Reception

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## CARVING STATIONS

### Deep Fried Turkey Breast

Apple & Bing cherry-fennel stuffing, chardonnay-mustard turkey gravy, carrots, cranberry-anise marmalade, brioche rolls

\$8.5 per person

### Sea Salt, Cherry Wood Smoked Strip Loin

Crisp parmesan risotto cake, artichoke chimichurri sauce, sweet potato rolls

\$10.5 per person

### Rosemary-Citrus Oven Roasted Prime Rib

Beecher's flagship cheddar sunset beet & potato gratin, fried Brussels sprouts, horseradish au jus, herb rolls

\$10.5 per person

### Korean Chili & Ginger Rubbed Pork Loin

Coconut forbidden black sticky rice, sesame snap peas, Chinese mustard, steamed red bean buns

\$9.5 per person

### Miso Braised Pork Belly

Caesar style Yukon gold potato salad, roasted beets, leeks, apple butter, Hawaiian bread

\$8.5 per person

## SWEET STATIONS

### Fudge & Bark Candy Store

Selection of locally inspired, house-made fudge & chocolate bark display. Accompanied with warm cocoa & hot spiced apple cider.

\$8.5 per person

### Pate A Choux Station

Miniature éclairs & profiteroles - espresso, vanilla & chocolate pastry creams

\$7.5 per person

### S'mores Station

Guests will be able to roast marshmallows and make their own s'mores or enjoy house-made dessert sandwiches with white & dark chocolate sauce

\$7.5 per person

## Displays & Stations Reception continued

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# Bar

White Wines

Red Wines

Bar & Beer





# White Wines

## BUBBLES

### Roederer Brut

California; Crisp and elegant with complex pear, spice and hazelnut flavors. It is fresh and lightly fruity with great finesse and depth of flavor.

\$54

### Domaine Ste Michelle Brut

Washington; Méthode champenoise, not too dry or sweet, apple & citrus

\$37

### Secco Prosecco

Italian; Bubbles, dry and balanced with notes of flowers, apple and peaches

\$34

### Nicolas Feuillatte Brut Reserve

French; Elegant and complex, a delicate bead imparts freshness on the finish

\$85

### Gruet Brut\* .375 ml

Aromas of green apple and citrus mineral notes make for a delightful start to this traditional sparkler

\$18

## WHITE WINES

### Chateau Ste Michelle Dry Riesling

Washington; Fresh flavors of white peach and mandarin orange, and ends with a clean finish. This is an incredibly versatile food wine and a favorite with oysters.

\$34

### Chateau Ste Michelle Cold Creek Vineyard Riesling

Washington; Flavors of ripe peach and tropical fruit with a refined elegance

\$34

### Columbia Crest Grand Estates Chardonnay

Washington; Bright tropical fruit aromas that lead in to notes of soft oak and butterscotch

\$34

### Drumheller Chardonnay\*

Notes of green mango, melon and white flowers are complemented by smoky mineral notes on the palate

\$34

### Browne Sauvignon Blanc\*

Mixed berry bouquet layered with peppery, spicy flavors on a core of ripe purple plums

\$34

### Browne Rose`

Strawberry guava, rhubarb and spice aromas and flavors

\$34

### Chateau Ste Michelle Horse Heaven Sauvignon Blanc

Washington; crisp, racy style of Sauvignon Blanc with citrus characteristics

\$39

### Barone Fini Pinot Grigio\*

Italy; Soft, round fruit fills the mouth with ripe juicy flavors. A long finish glides into flavors of ripe apples and lychee nuts

\$34

*\*Selection currently offered by the glass at all bars*

## Red Wines

### RED WINES

**DeLoach Russian River Pinot Noir**  
California; Flavors of raspberries, cherries, persimmons  
\$36

**King Estate Pinot Noir**  
Oregon; Flavors of raspberry, eucalyptus, tobacco leaf, toast, cherry, citrus  
\$45

**Grand Estates Limited Release Gold Red Blend\***  
Washington; Dark & rich with a silky palate & flavors of fresh raspberries & dark chocolate  
\$34

**Columbia Merlot**  
Washington; Lively black cherry fruit nose with a touch of cedar. Full palate with a complex depth of fruit and oak. Firm yet supple finish.  
\$35

**Northstar Columbia Valley Merlot**  
Washington; Rich concentrated aromas of black cherry, raspberry and cream that lead into flavors of clove, cinnamon and maple. It is a subtle and soft with a lingering toasted oak finish.  
\$58

**Chateau Ste Michelle Indian Wells Red Blend**  
Washington; A true example of the art of blending. It reflects the rich, round, powerful style of Washington fruit.  
\$34

**Drumheller Cabernet Sauvignon\***  
Bright floral nose leads to flavors of cola and red cherries with a delicate texture  
\$34

**Columbia Cabernet Sauvignon**  
Washington; Filled with dark ripe fruits, smoke and black pepper followed by a rich and lengthy finish  
\$35

**Penfolds "Thomas Hyland" Shiraz**  
Australia; Blackberry fruit aromas and flavours, chocolaty, ripe tannins and some savoury oak nuances  
\$46

**Chateau Ste Michelle Cold Creek Cabernet Sauvignon**  
Washington; Cabernet from this iconic 40-year-old vineyard consistently delivers power, structure and rich concentrated black fruit.  
\$39

*\*Selections currently offered by the glass at all bars*

**BAR PRICES**

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Domestic beers \$8

Local Northwest & Premium beers \$9

House selected wine (by the glass) \$9

Premium wine (by the glass) \$11

Champagne (by the glass) \$12

Champagne (by the bottle) \$18

Soda \$4

Bottled water \$4

Standard liquor \$9

Call liquor \$12

Premium liquor \$13

**MICRO BEERS**

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Half barrel 15.5 gallon  
(approximately 160 x 12 ounce glasses)  
\$680

Pony 7.75 gallon  
(approximately 80 x 12 ounce glasses)  
\$380

**DOMESTIC BEERS**

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Half barrel 15.5 gallon  
(approximately 160 x 12 ounce glasses)  
\$560

Pony 7.75 gallon  
(approximately 80 x 12 ounce glasses)  
\$320



## 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.

# Our Policy





