



Spring Fresh Menu

LOCAL INGREDIENTS.
GLOBAL INSPIRATION.



meydenbauer.com
Call 425-637-1020

Spring Fresh Lunch

PLATED LUNCH

Lake Washington Lunch

Baby Gem Salad

Confit tomatoes, parmesan cheese mousse, sourdough chips, northwest Caesar dressing

Pan Seared Wild Salmon G DF

Blistered herbed new potatoes, jicama, green papaya, carrot, mint slaw, mango chili glaze

Chocolate & Meyer Lemon Mousse G V

\$36 per person

Lake Sammamish Lunch

Modern Caprese Salad G V

Heirloom tomatoes, buffalo mozzarella, baby spring mix, basil pesto, balsamic reduction

Crispy Chicken Thigh G DF

Charred broccolini, olive oil smashed Yukon gold potatoes, cayenne red pepper jelly

Vanilla Bean Panna Cotta G V

\$34 per person

OVERTURE

Anna's Honey Roasted Pork Tenderloin G DF

Wild rice salad with sliced almonds, dried apricots and rosemary haricot verts, cilantro gremolata

Earl Grey Mousse G V

\$33 per person

Citrus Marinated Grilled Shrimp

Confit tomatoes, pickled fennel, orzo pasta, shaved Beecher's Flagship cheese and compressed strawberries

Raspberry Pistachio Mousse Cake V

\$34 per person

VEGAN/VEGETARIAN OPTIONS

Black Bean Croquettes DF VG

Lime cilantro sauce, fire roasted tomato relish

Green Curry Patty Pan Squash G DF VG

Tomatoes, sweet peppers, fried Thai basil, saffron basmati rice

Balsamic Glazed Smoked Portobello

Mushroom Steak G DF VG

Sea salt roasted new potatoes, lemon roasted asparagus, strawberry mint relish

LUNCH BUFFET

Tomato Basil Bisque V

With garlic parmesan croutons

Baby Spring Vegetable Salad G V DF

Baby turnips, patty pan squash, baby zucchini, fava beans, spring onions, shaved asparagus, crispy leek, tarragon lemon vinaigrette

Grilled Seasonal Vegetable Platter G V

Basil pesto and balsamic drizzle

Caprese Platter G V

Balsamic, EVOO drizzle

Charred Green Beans G V DF

Shallots with orange zest

Grilled Sliced Tri Tip G DF

Blistered herbed new potatoes, smoked peppercorn demi glaze

Pan Seared Pacific Troll Caught Ling Cod G

Cauliflower tabbouleh, garlic lemon beurre blanc

**We source the best selection of fresh troll caught local fish. (Ling Cod, Petrale Sole, Rock Fish or Halibut)*

Panko Crusted Eggplant Cutlets V DF

Rustic fire roasted tomato, artichoke and green olive puttanesca

Assorted Cookie & Dessert Bar Platter V

\$37 per person

Lunch

*G gluten free

*V vegetarian

*DF dairy free

*VG vegan



Spring Fresh Dinner

PLATED DINNER

Lake Union Dinner

Whipped Burrata & Grilled Peach Salad **G V**
Wild rocket greens, roasted pistachio, blood orange vinaigrette

Parmesan Crusted Halibut
Spring pea puree, fire blistered heirloom cherry tomatoes, piquillo pepper citrus beurre blanc, crispy seaweed and micro greens

Olive Oil Rosemary Cake **V**

\$47 per person

Lake Chelan Dinner

Spinach & Crispy Prosciutto Salad **G**
Fresh blueberries, spicy candied pecans, chervil goat cheese, creamy basil vinaigrette

Pink Peppercorn Crusted Strip Steak **G**
Sea salt roasted asparagus, Cipollini onions, smashed Japanese yams, pinot noir demi glaze, crispy tobacco onion

White Chocolate Raspberry Cheesecake **V**

\$55 per person

Crescent Lake Dinner

Chicory Salad Frisee **G V**
Belgium endive, Big Boy Bleu cheese, golden raisins, sliced almonds, champagne vinaigrette

Roasted Chicken Breast **G**
Glazed carrots & asparagus, sunset beet au gratin, shaved fennel and huckleberry slaw, sunflower sprouts

Blueberry Lemon Mascarpone Tart **V**

\$42 per person

DINNER BUFFET

Elliott Bay Buffet

Charcuterie and Artisan Cheese Board
Dried fruits, stone ground mustard, fig jam, Anna's honey glazed almonds

Baby Spring Greens **G V**
Fresh strawberries, crumbled feta cheese, roasted pistachios, heirloom cherry tomatoes, Meyer lemon vinaigrette

Sundried Tomato Pesto Orzo Salad **V**
Olives, capers & parsley

Balsamic Marinated Mushroom Salad **G DF VG**
Red peppers, onions, parsley and lemon curls

Roasted Baby Zucchini **G DF VG**
Baby summer squash, baby heirloom carrots medley

Anna's Honey Roasted Pork Tenderloin **G DF**
Sherry gastrique, paprika, cumin cauliflower

Parmesan Crusted Halibut Citrus Beurre Blanc
Quinoa with sliced almonds, dried apricots and rosemary

Cheese Stuffed Tortellini **V**
Spring peas, blistered cherry tomatoes, shaved parmesan cheese, basil cream sauce, chive sticks

Grilled Pound Cake with Mascarpone Ricotta Cream **V**

\$66 per person

Puget Sound Buffet

Spring Pea and Mint Soup **G V**

Grilled Artichoke Salad **G V DF**
Fire roasted peppers, black olives, red onions, oregano and roasted garlic dressing

Grilled Asparagus **G V**
Shaved Parmesan, red peppers, lemon oil

Heirloom Tomato Bocconcini Mozzarella **G V**
Torn basil, smoked cracked pepper, wild rocket greens, white balsamic vinaigrette

Glazed Carrots **G V DF**
Cipollini onions and parsnips

Sunset Beet au Gratin **G V**

Pan Seared Wild Salmon **G DF**
Jicama, green papaya, carrot, mint slaw, mango chili glaze, couscous pilaf

Roasted Chicken Breast
Blistered herb crusted new potatoes, sunflower sprouts, chipotle spiced sunflower seeds, tahini sauce **G V**

Foraged Mushroom Ravioli **V**
Spring peas, porcini cream sauce, chive sticks

S'mores Custard Cake with Burnt Meringue **V**

\$63 per person

Dinner

***G** gluten free

***V** vegetarian

***DF** dairy free

***VG** vegan

CATERING INFORMATION AND 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 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.

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.



