

MEYDENBAUER CENTER

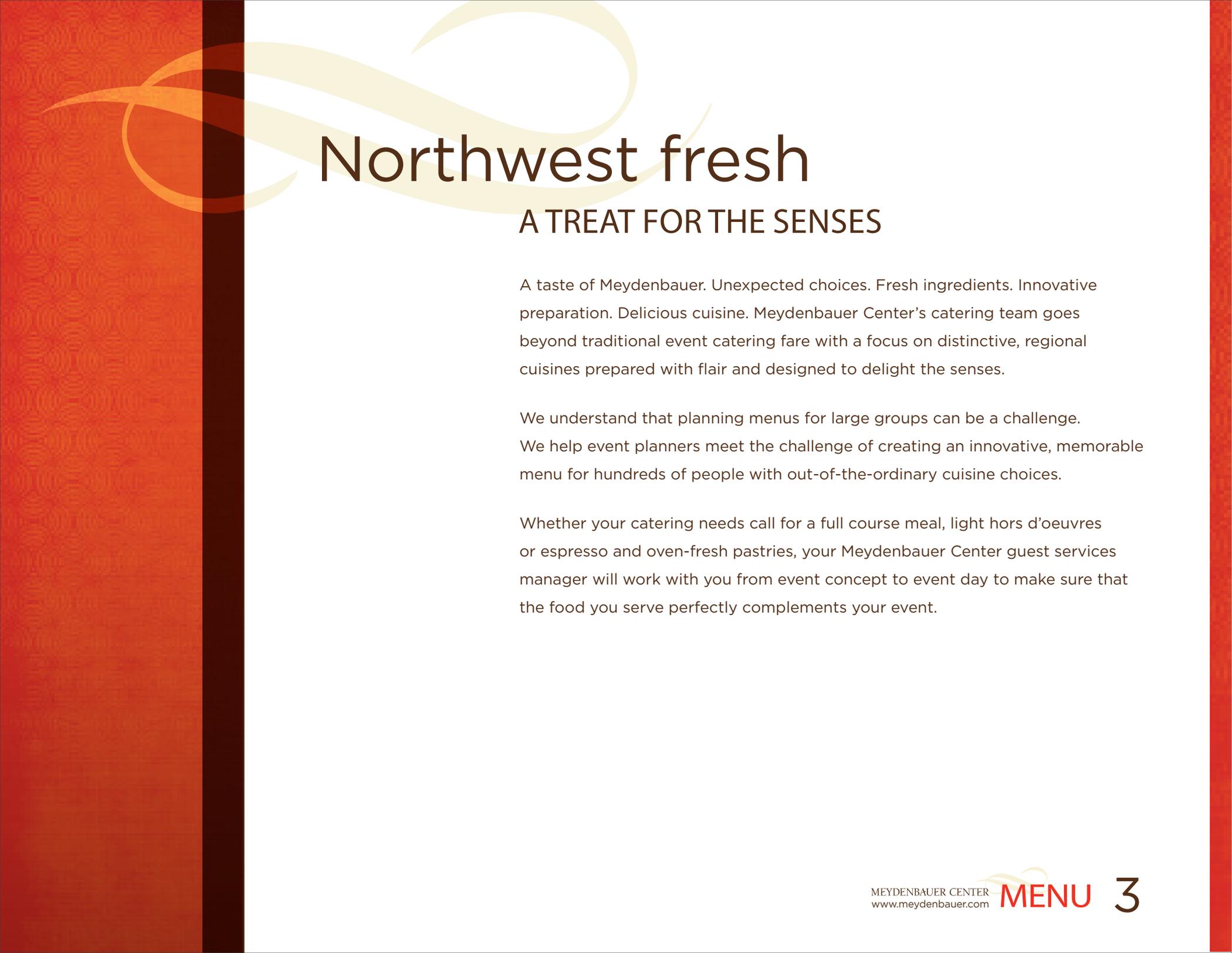
www.meydenbauer.com

Receptions, Appetizers and Bar Service

MENU

Northwest Fresh. A Treat for the Senses





Northwest fresh

A TREAT FOR THE SENSES

A taste of Meydenbauer. Unexpected choices. Fresh ingredients. Innovative preparation. Delicious cuisine. Meydenbauer Center's catering team goes beyond traditional event catering fare with a focus on distinctive, regional cuisines prepared with flair and designed to delight the senses.

We understand that planning menus for large groups can be a challenge. We help event planners meet the challenge of creating an innovative, memorable menu for hundreds of people with out-of-the-ordinary cuisine choices.

Whether your catering needs call for a full course meal, light hors d'oeuvres or espresso and oven-fresh pastries, your Meydenbauer Center guest services manager will work with you from event concept to event day to make sure that the food you serve perfectly complements your event.

Hot Hors d'oeuvres

Hot hors d'oeuvres are priced per dozen with a minimum order of three dozen for each item.

Short Rib Slider

With horseradish aioli
\$45 per dozen

Chili Lime Prawn Skewer

\$42 per dozen

Kalbi Beef Slider

With pickled vegetables
\$45 per dozen

Coconut Shrimp

With sweet and sour sauce
\$39 per dozen

Crab Cakes

With chili sauce remoulade
\$45 per dozen

Vegetable Spring Roll

With plum sauce
\$33 per dozen

Tandoori Chicken Skewer

\$39 per dozen

Yakitori Chicken Skewer

\$39 per dozen

Chicken Pot Stickers

With black vinegar dip sauce
\$39 per dozen

Feta & Sundried Tomato in Phyllo

\$36 per dozen

Crispy Asiago Crusted Asparagus

\$36 per dozen

Butter Braised Blackened Tiger Shrimp

\$48 per dozen

Korean Twice-Cooked Chicken Wings

\$42 per dozen

Fried Arancini Balls

\$33 per dozen

Deep Fried Mac-n-Cheese

\$33 per dozen

Malaysian Beef Saté

With panang peanut sauce
\$42 per dozen

Chipotle Steak Currasco Skewer

With chimichurri dip
\$42 per dozen

Grilled Figs

With gorgonzola and smoked bacon
\$39 per dozen

Peking Duck Spring Roll

With plum sauce
\$42 per dozen

SMALL PLATE

Pinot Noir Braised Mini Shortribs

On parsnip puree
\$6 each

Chicken Massaman Curry

On jasmine rice
\$5 each

Beef Bourguignon

On chèvre mashed potato
\$5 each

Pan Seared Sea Scallop

With Chermoula drizzle
\$5 each

Beef Bulgogi

With lettuce and pickled vegetables
\$5 each

Smoked Duck Breast

With bacon rhubarb jam
\$6 each

Cold Hors d'oeuvres

Cold hors d'oeuvres are priced per dozen with a minimum order of three dozen for each item.

Assorted Chef's Canapes

\$33 per dozen

Buckwheat Blini

With smoked salmon and
Columbia Paddlefish caviar

\$36 per dozen

Five Spice Beef Salad

With sweet chili slaw in
wonton cup

\$36 per dozen

Deviled Egg

With Oregon Bay shrimp

\$33 per dozen

Smoked Trout Mousse on Brioche

\$30 per dozen

Smoked Salmon and Wasabi Involtni

\$33 per dozen

Antipasto Kebab

Roasted tomato, tortellini, olive and
prosciutto

\$30 per dozen

Dungeness Crab and Mango Salad

In profiterole

\$36 per dozen

Pepper Vodka Cured Salmon

Served on a Chinese spoon

\$36 per dozen

Camembert Mousse Tartlet

With pickled rhubarb

\$30 per dozen

Gorgonzola Mousse

With pear chutney

\$30 per dozen

Wagyu Beef Tataki

With Daikon salad

\$36 per dozen

Endive Spear

With gorgonzola and fig

\$33 per dozen

Ahi Tuna Wakami Salad

On cucumber Gunkan

\$36 per dozen

SMALL PLATE

Caprese Salad

\$5 each

Pepper Steak Parfait Salad

\$6 each

Shrimp and Crab Martini

\$6 each

Mini Seafood Cocktail

\$5 each

Gazpacho Shooter

With Dungeness Crab

\$5 each

Tomato and Tomatillo Shooter

With Oregon Bay Shrimp

\$5 each

Receptions

PLATTERS & DISPLAYS

Antipasto and Salumi Platter

Selection of artisan cold meats, Manchego, balsamic roasted vegetables, marinated olives, fig jam and artisan sliced bread
\$12 per person

Artisanal Cheese Assortment

Three select local cheeses, quince compote, marcona almonds served with artisan sliced baguette & crackers
\$9 per person

Domestic and International Cheese Presentation

Three select local cheeses, two international cheeses, dried fruit, marcona almonds, artisan sliced baguette & crackers
\$12 per person

Northwest Seafood Display

Poached shrimp, king crab legs, oyster shooters served with cocktail sauce, tarragon aioli and lemon ginger sauce
\$14 per person

Mediterranean Station

Mini pitas, flatbread, spicy hummus, artichoke and salmon dip, olive and fig tapenade, falafel, feta, tomato and tzatziki
\$9 per person

Smoked Salmon Bar

Hand sliced cured salmon, cream cheese, egg, shaved onion, capers, dill mustard sauce, horseradish mascarpone, crostini & pumpnickel bread
\$9 per person

Fruit Platter

\$5 per person

Fresh Vegetable Crudités

Fresh market vegetables, ancho buttermilk ranch dipping sauce
\$4 per person

Grilled, Marinated, & Pickled Vegetable Platter

A selection of peppers, zucchini, asparagus, squash, cipollini onion
\$7 per person

Sushi Station

Variety of California rolls paired with nigiri salmon, shrimp, tuna, soy sauce, pickled ginger and wasabi
4 pieces per person
\$16 per person

DIPS

Served with crackers, crostini & grilled breads

Artichoke & Dungeness Crab with Lemon Thyme

\$5 per person

Spinach & Blue Cheese

\$3 per person

Smoked Salmon & Chives

\$4 per person

CARVING STATION

Carving stations include bread, rolls, appropriate sauces and condiments and a chef attendant for two hours

Turkey Breast

\$6 per person

Roast Strip Loin

\$8 per person

Prime Rib of Beef

\$9 per person

Pork Loin

\$7 per person

SPECIALITY STATIONS

Pasta Station

Penne, fusilli, & tortellini pastas with marinara, pesto & Bolognese sauce
\$12 per person

Oyster Shucking Station

A variety of Northwest oysters shucked to order with horseradish, vinegar, minuet, lemon, lime, & tabasco
\$15 per person

Chocolate Fountain Station

Flowing chocolate with dip items including bananas, strawberries, bread pudding, cream puffs, macaroons, marshmallows

Price on request

Ice Cream Station

Assorted flavors of local gourmet ice cream served with all the toppings to create the perfect sundae. Thomas Kemper sodas are included for the ice cream float of your desire

\$14 per person

*Please refer to the Catering Information and Policies at the end of the menu.
January 2013*

MEYDENBAUER CENTER
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MENU 6

Wine

Meydenbauer Center is proud to offer a selection of premium Washington wines to provide our guests quality wine at an exceptional value. We also have the ability to obtain a variety of other domestic and imported wines upon request.

BUBBLES

	GLASS	BOTTLE
Covet Brut Columbia Valley, méthode champenoise, crisp, dry with apple citrus flavors	\$8	\$28
Argyle Blanc de Blanc Oregon, méthode champenoise		\$38
Domaine Ste Michelle Brut Washington, méthode champenoise, not too dry or sweet, apple & citrus	\$9	\$29
Secco Prosecco Italian, bubbles, dry and balanced with notes of flowers, apple and peaches	\$8	\$27

WHITE WINES

Vin du Lac Savvy Blanc Columbia Valley, bright fruit flavors and zippy freshness	\$9	\$27
Erath Pinot Gris Oregon, tropical fruit, lemon and floral notes	\$8	\$26
Maryhill Chardonnay Washington, light, clean crisp	\$8	\$26
Maryhill Winemaker's White Columbia Valley, reminiscent of a white Bordeaux with a twist, crisp, medium bodied, pleasant quaffing blend	\$8	\$24
'O' Wines Chardonnay Columbia Valley, crisp, rich yet soft full flavor with dollop of buttery oak		\$33
Snoqualmie Vineyards Naked Chardonnay Columbia Valley, organically produced, aromas of pear with hints of citrus		\$29
Eroica Riesling Washington, bright fruit, beautifully balanced with crisp acidity		\$39
CMS White by Hedges Columbia Valley, lively aromas of pear, caramelized apple and orange blossom		\$28

Prices listed are for hosted beverages. Add \$0.50 per glass & \$3 per bottle for non-hosted beverages to accommodate our no tipping policy

Please refer to the Catering Information and Policies at the end of the menu.

January 2013

Wine

Meydenbauer Center is proud to offer a selection of premium Washington wines to provide our guests quality wine at an exceptional value. We also have the ability to obtain a variety of other domestic and imported wines upon request.

RED WINES

	GLASS	BOTTLE
CMS Red by Hedges Columbia Valley, dark ruby color, medium plus body, nicely balanced wine	\$10	\$29
Castle Rock Pinot Noir Columbia Valley, berry, cinnamon and vanilla oak	\$9	\$27
Velvet Devil Merlot Washington, flavors and aromas of cherries, red fruits and smoky, toasty oak	\$8	\$26
Maryhill Winemaker's Red Washington, easy drinking with notes of complexity	\$9	\$27
Castle Rock Cabernet Sauvignon Columbia Valley, smooth and polished	\$8	\$24
Wallace Brook Pinot Noir Oregon, layers of raspberry and red cherry with balanced oak		\$39
Blue Pirate Pinot Noir Oregon, vibrant raspberries, bing cherries and floral aromas		\$29
Tamarack Firehouse Red Washington, rounded, lush, ultimate food wine, soft tannins and lingering finish		\$36
Maryhill Cabernet Sauvignon Columbia Valley, intense yet easy to drink, all smooth, rounded flavors		\$33
Columbia Crest Grand Reserve Columbia Valley, vanilla, coffee and dark cherry with hints of dark chocolate		\$39
Maryhill Merlot Washington, full mouth feel of currant, hint of anise and black cherry		\$31
Columbia Winery Merlot Columbia Valley, plum flavors, full palate with a complex depth of fruit and oak		\$30
Genesis Meritage Washington, velvety on the tongue with fresh berries and zesty spice		\$30
Maryhill Syrah Washington, vanilla, caramel, coffee chocolate and cherry from nose to finish		\$33

Prices listed are for hosted beverages. Add \$0.50 per glass & \$3 per bottle for non-hosted beverages to accommodate our no tipping policy

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January 2013

Bar

Meydenbauer Center is proud to feature a variety of local micro-beers, domestic beers, high quality liquor and liqueurs. We are happy to obtain your drink of choice to make your occasion special. Ask your representative about some of our creative alcoholic beverage service options.

HOSTED BAR PRICES

Micro beers	\$6.00
Imported beers	\$6.00
Domestic beers	\$5.00
House selected wine (by the glass)	\$8.00
Prosecco (by the glass)	\$8.50
Soda	\$3.00
Bottled water	\$3.00
Standard liquor	\$7.00
Premium liquor	\$9.00
Super premium & liqueurs	\$12.00

BEER KEGS

Micro beers - Red Hook ESB, Alaskan Amber, Pyramid Hefeweizen

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

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

Domestic

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

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

CASH BAR PRICES

Micro beers	\$6.50
Imported beers	\$6.50
Domestic beers	\$5.50
House selected wine (by the glass)	\$8.50
Prosecco (by the glass)	\$9.00
Soda	\$3.50
Bottled water	\$3.50
Standard liquor	\$7.50
Premium liquor	\$9.50
Super premium & liqueurs	\$12.50

Cash bar prices add \$.50 per beverage to accommodate our no tipping policy. A minimum sales guarantee of \$150 an hour per bar will apply to all cash bars. All prices subject to change.

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 and two (2) ounce portions of beverages.

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 requests 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 20% 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.

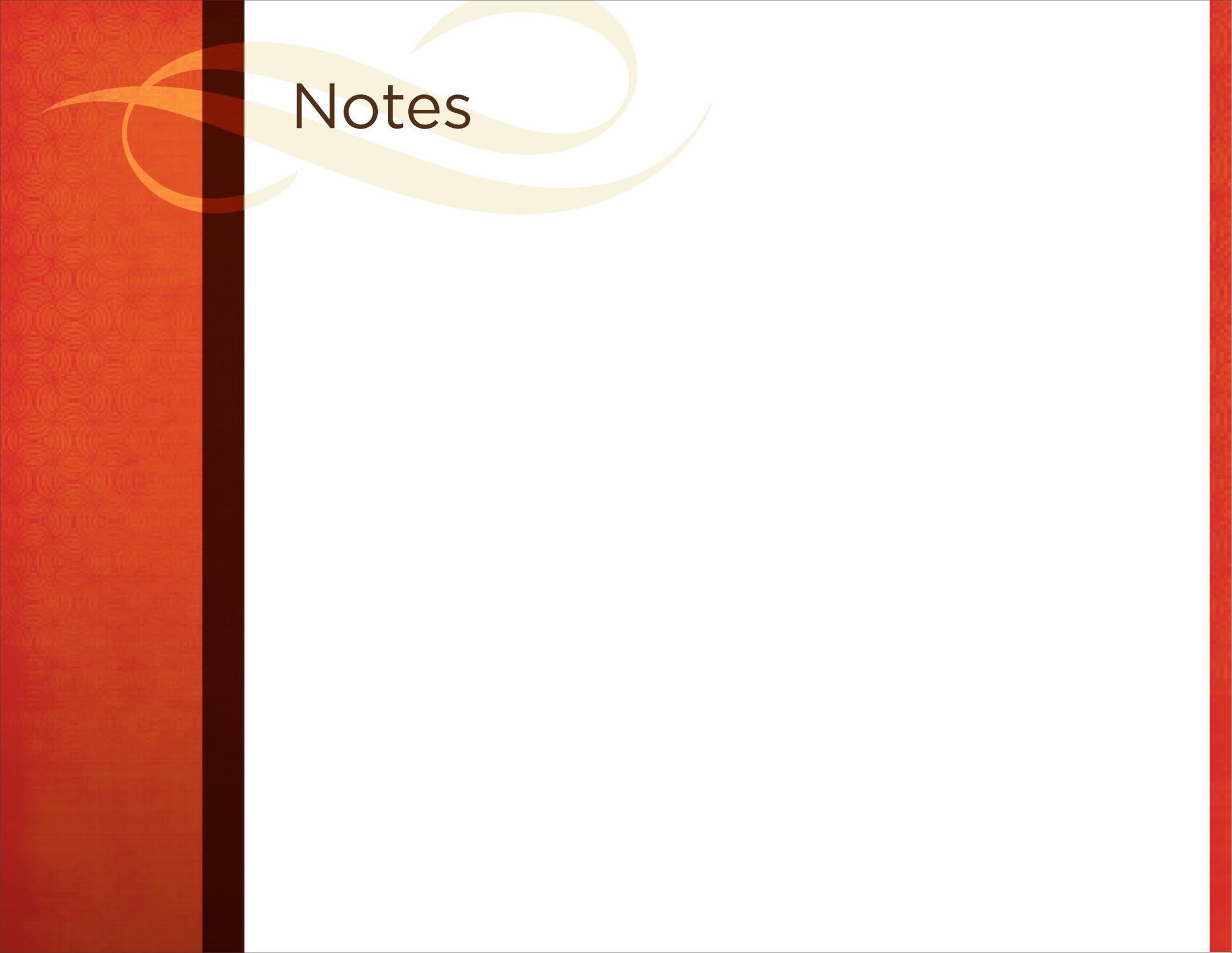
Sidewalk Café hours may be extended at a rate of \$50 per hour.

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.



Notes

1100 NE 6th Street, Bellevue, WA 98004

425.637.1020

www.meydenbauer.com