

Dinner Menu

Plated
Buffet
Family Style



All entrées include a choice of salad, fresh bread, a dessert from our pastry kitchen, Starbucks coffee, and Tea Forte teas.

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**

MEAT

Ancho-Smoked Paprika Rubbed Pork Loin

Creamy fontina polenta, fried Brussel sprouts, bacon lardon, Vidalia onions, sweet pea sauce **G**
\$45.5 per person

Pink Peppercorn Crusted Tenderloin

Roasted cauliflower risotto, paprika-cumin carrots, citrus cashew yogurt, arugula-watercress-pistou **G**
\$58 per person

Pepper-Crusted, Manhattan Cut Strip Steak

Garlic whipped potatoes, basil roasted cauliflower, Dijon-chardonnay butter sauce **G**
\$53.5 per person

Boneless Cabernet-Braised Short Rib

Celery root risotto, roasted parmesan cauliflower, grape tomatoes, foraged mushrooms, cipollini demi **G**
\$49.5 per person

FISH

Smoked, Fennel Pacific Salmon

Pesto risotto cake, grape tomato bruschetta, lemon zest almonds, roasted Brussels sprouts, anchovy tonnato **G**
\$45.5 per person

Seared Ling Cod

Warm Red Bliss potato salad, asparagus, lemongrass marmalade, romesco sauce
G DF
\$49.5 per person

Seared Alaska Halibut

Paprika-cumin carrots, sauteed kale, parsnip-potato puree, juniper berry butter sauce, pickled onions **G**
\$48.5 per person

Plated Dinner

G | gluten free
V | vegetarian
DF | dairy free



POULTRY

Seared Sage Chicken

Sweet potato mash, braised greens, roasted parmesan cauliflower, chicken jus **G**
\$42.5 per person

Pan Roasted Chicken

Fennel, crimini mushrooms, spicy house-made sausage, fresh bucatini
\$40.5 per person

Thai Chili Rubbed Chicken

Yukon gold potato salad, snow peas, bean sprouts, carrot, watermelon-ginger coulis, citrus vinaigrette
\$41.5 per person

DUETS

Seared Filet Mignon & Grilled Jumbo Prawn

Creamy chorizo polenta, fried Brussels sprouts, roasted shallot demi **G**
\$64.5 per person

Roasted Chicken & Pacific Salmon

Rosemary-tomato risotto, asparagus tips, citrus butter, porcini demi **G**
\$49.5 per person

VEGETARIAN

Portobello Wellington

Red pepper, goat cheese, vegan demi, blistered tomatoes, garlic-thyme potatoes, braised kale **V**

Sunset Beet & Potato Au gratin

Roasted red pepper coulis, citrus arugula salad **G V**

Smoked Cheese-Tomato Ravioli

Tomato-saffron broth, braised kale, garlic chips **V**

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

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Buffet Dinner

NORTHWEST HARVEST TABLE

Northwestern Artisan Cheese
Display **V**

Seasonal Fruit Display **G V DF**

Baby spinach & radicchio salad,
roasted beets, shaved fennel, local
goat cheese, apple cider vinaigrette
G V DF

Hazelnut rice salad, parsley,
artichokes, olives, champagne-lemon
vinaigrette **G V DF**

Paprika-cumin carrots **G V DF**

Boursin mashed potatoes **G V**

Rosemary-horseradish crusted
striploin, juniper berry demi **G DF**

Ginger beer brined chicken breast,
stone fruit relish **G DF**

Pan seared salmon, lemon-chive cream
sauce, crisp prosciutto **G**

Sunset beet & potato au gratin,
roasted red pepper coulis **G V**

Upside down brown sugar apple cake,
fresh cherries **V**

Dark chocolate lavender mousse cake,
crushed pistachios **V**

\$67 per person

PACIFIC RIM BUFFET

Shaved Napa cabbage, peanut
dressing, mandarin oranges and
cashew **V DF**

Soba noodle salad, water chestnuts,
bean sprouts, edamame, chili sauce
V DF

Sunomono Salad **V DF**

Fried Japonica rice **V**

Mirin salmon, soy butter, bok choy

Traditional Kahlua pulled pork,
Hawaiian bread, Asian coleslaw

Hoisin sesame glazed striploin **DF**

Haupia & pineapple shooters **G V DF**

Mango mousse, kiwi **V**

\$63 per person

GASTRO PUB

Baby beets with arugula, goat cheese,
orange and coriander **G V DF**

Watermelon-tomato napoleon, feta,
chardonnay-mustard vinaigrette
G V DF

Duck confit, frisee, bacon lardons,
goat cheese, sherry vinaigrette **G DF**

Crispy, duck-fat roasted, potato cake,
roasted garlic, shallot-chardonnay
butter **G**

Miso pork belly sliders, tomato onion
jam **DF**

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

Root Beer braised short rib, roasted
jalapeno-lime coleslaw **G DF**

Bucatini pasta with spicy sausage,
foraged mushrooms and blistered
tomatoes

Fried risotto carbonara lollipops,
sweet pea dipping sauce

White chocolate-blueberry bread
pudding **V**

Rum glazed, upside-down pineapple
cake **V**

\$65 per person

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CASCADE DINNER

First Course

Maple-vanilla poached pears, oak leaf lettuce, dried Bing cherries, blue cheese, Riesling vinaigrette **G V**

Main Courses

Cherry wood smoked striploin, stone-fruit demi glaze **G DF**

Slow-roasted salmon, honey-caramelized fennel, blistered tomato coulis **G DF**

Served with

Grilled broccolini, Beecher's Flagship cheddar, rye bread crumbs **V**

Mustard-thyme roasted potatoes
G V DF

Dessert Course

Tiramisu **V**

\$51.5 per person

OLYMPIA DINNER

First Course

Kale & Brussels sprout salad, pancetta, crispy quinoa, Beecher's Marco-Polo, mustard seed-apple cider vinaigrette **G**

Main Courses

Northwest seafood stew: prawns, crab, salmon, cod, leeks, fennel, saffron rice, roasted tomato cream sauce **G**

Garlic-rosemary roasted chicken thighs, local foraged mushrooms, sherry-bacon jus **G DF**

Served with

Roasted parmesan cauliflower **V**

Fricassee of heirloom potatoes, cipollini onions, bacon, green chick peas, crimini mushrooms **G DF**

Dessert Course

White chocolate-blueberry bread pudding **V**

\$49.5 per person

Family Style Dinner

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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.



