

MEYDENBAUER CENTER

www.meydenbauer.com

Complete Meal Package

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.

Complete Meal Package Menu

The Complete Meal Package (CMP) includes breakfast, mid-morning and afternoon refreshment breaks, lunch buffet and three cold beverages per person, per day. Upgrade to an unlimited, all-day beverage service for \$5 per person
\$73 per person, per day

BREAKFAST

Includes freshly brewed Starbucks coffee, Tea Forte teas & fresh orange juice

Meydenbauer Continental Buffet

- Sliced seasonal fruit & berries G V DF
- Assortment of fresh baked Danish, muffins, breakfast breads, scones & mini croissants

Hot Breakfast

(choice of one)

- Turkey & cheese, Ham & cheese, Vegetarian stuffed croissants
- Bacon, egg & cheese breakfast sandwich
- French toast bar, berry compote, whipped cream, maple syrup, candied walnuts, Nutella
- Fried egg & breakfast hash, sweet potato, parsnip, red onion, red pepper, roasted cauliflower
- Baked Seattle Omelet

Choose one option: cheddar, swiss, monterey jack, feta

Choose two options: Ham, bacon, sausage, onions, red peppers, mushrooms, spinach, sundried tomatoes

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

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MENU 3

Complete Meal Package Menu

LUNCHEON BUFFETS

Buffets include fresh bread, Starbucks coffee & Tea Forte teas

PACIFIC NORTHWEST BUFFET

- Baby kale & beet salad G V
- Chicken dumpling soup
- Pesto roasted cauliflower G V DF
- Celery root hash G V DF
- Warm carrot parsnip slaw G V DF
- Cedar-smoked salmon, citrus herb rub GF
- Braised short ribs, Heritage Rye peppercorn demi
- Rustic lentil & black bean cake VEGAN GF
- Cinnamon infused roasted apples V

SANDWICH BAR BUFFET

- The Grinder
Mortadella, speck, sopressata, comte cheese, lettuce, tomato, house-made giardiniera
- Slow Roasted Beef
Swiss cheese, rosemary horseradish aioli, grilled red onions, roasted grape tomatoes
- House Smoked Turkey
Taleggio cheese, compressed apples, cherry mostarda, baby arugula
- Vegan Banh Mi
Marinated grilled tofu, vegan jalapeno aioli, pickled daikon & carrot salad, cucumber, cilantro
- Vegan Tomato basil soup GF V DF
- Vegan Bibb lettuce salad GF V DF
- Potato & dill salad G V DF
- House-made chips, roasted garlic & onion dip V
- Peanut butter & jelly bars V

FAR EAST BUFFET (items contain fish sauce)

- Green papaya salad GF DF
- Fresh spring roll with poached shrimp, peanut sauce DF
- Vietnamese beef skewers, sweet chili sauce
- Pho Station
Chicken pho, vegetable pho, green onions, Thai basil, grilled chicken, bean sprouts, jalapenos, hoisin sauce, garlic chili paste, rice noodles, limes, mint, cilantro
- Vegetable fried rice
- Stir fried vegetables GF V DF
- Red curry chicken, eggplant, bamboo shoots, bell pepper, zucchini, basil DF
- Haupia, mango puree

TOUR OF MEDITERRANEAN BUFFET

- Turkish lentil soup GF
- Greek horiatiki salad GF V
- Spice roasted cauliflower GF V DF
- Charred harissa green beans GF V
- Saffron basmati rice pilaf GF DF V
- Mediterranean market fish GF DF
- Tunisian meatballs
- Moroccan squash tagine GF V DF
- Croatian madjarica cake V

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

Complete Meal Package Menu

BREAK STATIONS

Choose one break station for the morning break and one for the afternoon break. Additional break stations may be added for \$4 per person,

Sweet Treats

- Smoothie Station & Power Bars
Peanut butter, banana & almond milk GF V
Chocolate mocha amaretto GF V
Seasonal V DF
- Gourmet Candy Apple Bar
Toppings: Caramel sauce, fudge sauce, creme anglaise, walnuts, peanuts, sprinkles, chocolate chips, cookie crumbles, peanut butter chips
- Candy Buffet
Swedish fish, Boston baked beans, tootsie rolls, caramel & cream, red twists, gummies, salt water taffy, butterscotch
- Candy Pretzels & Chocolate Bark
- Doughnuts & Beignets
- Yogurt Parfait Bar
Greek yogurt cups
Fresh fruit & compotes
Walnuts, pistachios, peanuts, almonds, granola

Savory Snack

- Build Your Own Trail Mix Bar
Dried fruit, nuts & sweets
- Build Your Own Bruschetta Bar
Breads: baguettes, olive oil & salt roasted flatbread
Toppings: Tomato bruschetta, spinach artichoke spread, sundried tomato hummus, marinated mozzarella & roasted tomatoes, olive tapenade
- Pasta Salad Bar
Toppings: olives, red peppers, red onions, tomatoes, broccolini, cucumber, artichoke hearts, feta, parmesan
Dressings: Champagne vinaigrette, herb & cucumber, oil & balsamic reduction
- Popcorn Bar
Spice shakers: cajun, bacon salt, southwest, curry, maple butter, kettle corn, cinnamon sugar
Spritzers: movie butter, truffle oil, garlic oil, sriracha
- Nacho Bar
House fried corn chips
Toppings: cheese sauce, sour cream, pico de gallo, black bean salsa, scallions, guacamole, spicy ground beef, cilantro, lime wedges
- Crudite, Hummus & Gazpacho Shooters

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MENU 5

Complete Meal Package Menu

RECEPTION PACKAGE UPGRADES

Lite Reception: \$6 per person, choose one station & two appetizers

Medium Reception: \$9 per person, choose one station & five appetizers

Heavy Reception: \$14 per person, choose one station & nine appetizers

Stations/Displays

- Local Micro Brews & Pub Fare Pairings
Assorted pub bites paired with local brews
- Wine & Cheese Pairings
Five international cheeses paired with select wine tasters
- International Charcuterie & Olives
Variety of artisanal sliced salamis & olives
- Crudite, Hummus & Gazpacho shooters
- Thai Lettuce Wrap Station
Thai-spiced chicken, kalbi beef
Bibb lettuce cups, endive spears
Toppings: Scallions, pickled ginger, hoisin sauce, teriyaki sauce, sweet chili sauce, pepper garlic sauce, Asian red cabbage slaw, marinated cucumber, cilantro & onions
- Kati Rolls
Vegetarian, grilled chicken, assorted toppings & chutnies
- Pork Belly & Congee
Traditional accompaniments: green onions, sesame mushrooms, pickled vegetables, ginger soy, sweet chili sauce, hoisin sauce
- Carved New York Strip Sliders
- Waffles & Things
Freshly made Belgium waffles, sweet & savory toppings
- Adult Hot Chocolate
House-made hot cocoa
Assorted toppings & liquors

Appetizers

- Mini caesar salad bites, parmesan, garlic bread chips V
- Twice-baked potato bites GF
- Blue cheese stuffed dates, prosciutto, balsamic glaze GF
- Vegetable spring roll, sweet chili sauce V
- Smoked salmon canape, cream cheese, basil crema, caper tapenade
- Coconut shrimp, mango chutney
- Mini Dungeness crab cake, brie chardonnay sauce
- Ahi tuna poke, cucumber cup, tobiko DF
- Cheesesteak lollipops, spicy ketchup
- Fried chicken slider, dijon aioli, fresh slaw
- Chicken liver pate, toast, pickled onions
- Short rib slider, caramelized onions, garlic butter, cheddar sauce
- Smoked turkey BLT sliders

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MENU 6

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 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 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.

11100 NE 6th Street, Bellevue, WA 98004

425.637.1020

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