



Fall Harvest Menu

LOCAL INGREDIENTS.
GLOBAL INSPIRATION.



mckenzieandco.com
Call 425-837-1020

Fall Harvest Lunch

All entrées include fresh rolls, artisan crackers, a choice of a salad, a dessert, Starbucks coffee and Teavana teas.

LUNCH SALADS

Lacinato Kale Salad

Apples, purple cabbage, roasted butternut squash, shaved red onion, vanilla sherry vinaigrette

GF DF VG

Shaved Brussels Sprout Salad

Roasted delicata squash, dried cranberries, pickled red onions, tri colored quinoa, maple balsamic vinaigrette

GF DF VG

Roasted Root Vegetable & Beet Salad

Roasted red beets, gold beets, yams, baby heirloom carrots, roasted shallots, toasted sunflower seed, pomegranate vinaigrette

GF DF VG

LUNCH ENTREE

Rosemary Lemon Roasted Cod

Roasted baby root vegetables, cauliflower puree, beurre blanc

\$39 per person

Spire Dark Cider Marinated Chicken

Apple, walnut, tarragon salsa, corn pudding, charred broccoli, pecorino and lemon, chicken jus

\$37 per person

Cabernet Braised Short Rib

Roasted garlic rutabaga mashed, sage roasted butternut squash, mushroom demi

\$37 per person

OVERTURE

Smoked Porkloin

Smoked pork loin, spaetzle, celery root chipsbraised red cabbage, pickled cucumber salad, stoneground mustard jus,

\$35 per person

Anise Rubbed Applewood Smoked Chicken

Puffed barley and root vegetable salad, cranberry mousse, pickled fennel, celery root slaw, roasted apple crisp

\$33 per person

VEGAN/VEGETARIAN OPTIONS

Tandoori Winter Squash Medley

Saffron scented basamati rice, charred onion jus, crispy cayenne chickpeas

GF V

\$31 per person

LUNCH BUFFET

Rainbow Chard & Baby Kale Salad

Wild rice, dates, gorgonzola, pancetta crumbles, roasted citrus vinaigrette

GF

Roasted Asparagus Platter

Grilled Meyer lemons, toasted pine nuts, goat cheese, cherrywood smoked salt

GF V

Roasted Heirloom Carrot Salad

Fire blistered red peppers, celery, roasted pecans, tarragon vinaigrette

GF V DF

Cranberry Roasted Root Vegetables

Turnips, baby radishes, rutabaga, Brussels sprouts

GF V DF

Broccoli & Cauliflower Gratin

GF V

Brown Sugar Brined Chicken Breast

Carrot ginger coulis, beet potato puree, fennel roasted cauliflower

GF

Pork Sage and Apple Meatballs

Cider cream sauce, caramelized fennel, root vegetable and herb farro

Cranberry White Chocolate Mousse

Champagne sponge cake

V

\$40 per person

Lunch

*GF gluten free

*V vegetarian

*DF dairy free

*VG vegan



meydenbauer.com
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Fall Harvest Dinner

All buffets include fresh rolls, Starbucks coffee, and Teavana teas.
Dinner buffets have a 40 guest minimum. Buffets are displayed for 2 hours maximum.

DINNER SALAD

Bourbon Roasted Pear & Spinach Salad

Pomegranate seeds, shaved radicchio, crushed pistachios, gorgonzola, molasses sherry vinaigrette

GF V

Roasted Kabocha Squash and Baby Kale Salad

Fennel, cinnamon, maple chickpeas, ruby red grapefruit, Medjool dates, white balsamic vinaigrette

GF V DF

Roasted Beet and Baby Greens Salad

Shaved radicchio, snow peas, brandy compressed apples, aged feta, cranberry poppy seed vinaigrette

GF V



PLATED DINNER

Rosemary Rubbed Chicken Breast

Honey roasted delicata squash, pearl barley with pine nuts and pomegranate seeds, parsnip puree, beurre rouge sauce

\$46 per person

Seared Wild Pacific Salmon

Roasted garlic, sweet potato puree, blistered cherry tomato, corn, fava beans succotash, pumpkin seeds, fire roasted poblano cream sauce,

GF

\$51 per person

Cherrywood Smoked Strip Loin

Yam, bacon and apple hash, charred Brussels sprouts, bourbon pear demi glace

\$56 per person

DESSERT

Pumpkin Caramel Swirl Cheesecake

Gingersnap cookie crumble

V

Maple Pear Upside-down Cake

V

Theo's Peppermint Dark Chocolate Ganache Tart

V

Black Forest Cake

Cherry gastrique

V

Apple Cranberry Cinnamon Cake

Almond streusel

V



Dinner

*GF gluten free

*V vegetarian

*DF dairy free

*VG vegan



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Fall Harvest Dinner

THE NORTHWEST TABLE

Bourbon Roasted Pear and Spinach Salad

Pomegranate seeds, radicchio, pistachios, gorgonzola, molasses vinaigrette

V

Roasted Baby Heirloom Carrots, Baby Beets & Asparagus Platter

GF VG DF

Tri Colored Quinoa Salad

Cinnamon roasted delicata squash, Swiss chard, sherry vinaigrette

GF VG DF

Caramelized Pancetta Brussels Sprouts

GF DF

Swiss Chard and Leek Gratin

GF V

Smoked Wild Pacific Salmon

Thyme roasted beets, celery root, goat cheese and brown butter, pinot noir salt roasted asparagus, tarragon beurre blanc

GF

Pomegranate Marinated Strip Loin

Curry roasted acorn squash, harissa charred green beans, cherry infused demi glace

GF DF

Pumpkin Filled Ravioli

Sage cream sauce, delicata squash, sundried tomatoes

V

Brown Butter and Apple Cake

V

\$66 per person

THE HARVEST DINNER TABLE

Lacinato Kale Salad

Apple, purple cabbage, roasted butternut squash, red onion, vanilla sherry vinaigrette

GF DF VG

Roasted Sliced Red & Gold Beet Platter

Pickled fennel, tarragon pistou, vanilla bean salt

GF DF VG

Sage Roasted New Potato Salad

Poblano peppers, yellow beets, honey stoneground mustard vinaigrette

GF VG DF

Cheddar and Parmesan Roasted Kabocha Squash,

Rosemary garlic cream sauce

GF V

Charred Broccolini

Shitake mushrooms, roasted fennel, apple ginger chutney

GF VG DF

House-Smoked Turkey Breast

Charred green beans and wild mushroom, roasted garlic mashed potatoes, cider bourbon gravy

Braised Short Rib

Maple glazed heirloom baby carrots, celeriac root hash, black cherry demi

GF DF

Three Squash Penne Pasta

Saffron scented tomato sauce

V

Snickerdoodle Cheesecake

Cinnamon infused Theo's chocolate sauce and almond lace

V

\$66 per person

Dinner

*GF gluten free

*V vegetarian

*DF dairy free

*VG vegan



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CATERING INFORMATION AND POLICIES

EXCLUSIVE CATERER

Meydenbauer Center catering services are proudly operated by Meydenbauer Center is the exclusive provider of all food and beverage service. Our goal is to offer the best quality products, services and overall dining experience to our guests.

No food and beverages of any kind may be brought into the Center by the event host or 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

FOOD SERVICE

To ensure freshness, food quality and food safety, buffet menus are designed to be displayed to guests for a maximum of two (2) hours. Break packages are designed to be displayed for thirty (30) minutes.

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 Event 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 \$125 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

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. Alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 1am. 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.

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 \$225 an hour per stand will apply. There is a three (3) hour minimum for this service.

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 through Meydenbauer Center Catering Department at a rate of \$475 per cart for a two hour service of unlimited 12oz espresso drinks and Italian sodas for the duration of the service. A one hour setup is included prior to service. Additional hours of service are available at \$175 per hour.

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 \$225 an hour per cart will apply. There is a three (3) hour minimum for this service.



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