

WINTER YOUR WAY MENU



INTRODUCTION

Embrace that winter wonderland outside with a little comfy cozy inside. Winter Your Way is the perfect package to put your own personal spin on the glory of a snowy, serene winter. The Winter Your Way menu is the perfect finishing touch to tie all your ideas up with a bow and delight each and every guest.

We understand planning an event for a variety of guests can be challenging which is why Meydenbauer Center's catering team works to make our menus as inherently inclusive as possible. When exploring the Winter Your Way menu, take note of the dietary options our menu items serve as well as when vegetarian options are available.

Holiday Party package offerings include a variety of station setups served buffet style making access to food and beverage easy.

\$65.00 per person

MENU GUIDE

WINTER YOUR WAY MENU... 3

INFORMATION AND POLICIES ...4

DIETARY OPTIONS KEY

☐ GF gluten free ☐ V vegetarian
☐ DF dairy free ☐ (V) vegetarian available
☐ VG vegan



WINTER YOUR WAY MENU

The Winter Your Way reception offerings includes cold, hot, and dessert menus as well as chef-manned carving stations for an additional cost.

\$69.00 per person

COLD MENU

Mulled Chardonnay Poached Prawns GFDF

Charred lemon, cocktail sauce

Applewood Smoked Salmon Mousse

Crispy caper, citrus skin, phyllo cup

Emerald City Deviled Eggs VGFDF

Asparagus, sweet onion, mint

Cambozola Tart V

Fig jam, apple citrus salsa

Roasted Maitake Mushroom VGGF

Rosemary vegan aioli, pomegranate relish, rice cracker

Roasted Potato Bites VGGF

Cranberry walnut relish



HOT MENU

Merlot Marinated Beef Skewers GFDF

Rainier cherry bourbon glaze

Cider Brined Chicken Wings GF

Pomegranate apple butter

Brown Sugar Bourbon Pork Belly GF

Blood orange aioli, pickled veg, rice crisp

Fried Mac & Cheese Balls V

Chipotle ketchup, charred pineapple aioli

Wild Mushroom Risotto Cakes VGF

Cranberry relish, black pepper aioli



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WINTER YOUR WAY MENU

DESSERT STATION

Holiday Cookies

Macarons

Mini Maple Bourbon Pecan Pies

Vegan Peppermint Mousse GF VG

Raspberry sauce, peppermint stick

GF

Assorted Holiday Barks

Dark chocolate cherry pistachio, white chocolate candy cane, milk chocolate and toasted coconut



CHEF MANNED CARVING STATIONS

Herb Crusted Striploin

Fingerling pomme frites, brioche rolls, cabernet demi, horseradish cream sauce

\$27.00 per guest

Cider Brined Smoked Turkey Breast

Apple hazelnut stuffing, herbed rolls, rosemary turkey jus, cranberry citrus chutney

\$19.00 per guest

Applewood Roasted Salmon

Forbidden rice, charred lemon, rye toast, citrus beurre blanc

\$29.00 per guest

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GF gluten free V vegetarian
DF dairy free VG vegan

WINTER YOUR WAY MENU

Each buffet in the Winter Your Way buffet offerings comes with a predetermined number of selections for your buffet.

All buffets include fresh rolls, Starbucks coffee, and Teavana teas.

\$76.00 per person

SALADS

Select 3

Winter Fruit & Wild Rice Salad VG GF

Arugula, fennel, pears, cranberries

Pomegranate Glazed Root Vegetables VG GF

Cherrywood smoked salt, citrus skin

Christmas Wreath Salad V GF

Mixed greens, radicchio, cranberries, pistachio, feta cheese, Riesling vinaigrette

Roasted Sweet Potato Salad GF

Candied pecans, blue cheese, bacon, charred onion, rosemary sherry vinaigrette

Sundried Tomato Pesto Salad V

Orecchiette pasta, baby arugula, broccolini, mozzarella

SIDES

Select 2

Mascarpone Mash Potatoes V GF

Black garlic salt, scallions

Sweet Potato Bacon Hash GF

Smoked paprika, maple drizzle

Christmas Orzo Pasta V

Basil pesto, cranberries, lemon zested almonds, pomegranate relish

Rye Berry Apple Pilaf VG

Fresh herbs, citrus skin

Roasted Pumpkin Mash Potatoes V GF

Brown butter bits, fresh sage

DESSERTS

Select 2

Pear Ginger Cake

Maple glaze, caramel buttercream

Red Velvet Cheesecake

Tuxedo whip, red velvet crumble

Pumpkin Tart

Smoked pepitas, maple bourbon whip

Chocolate Mint Panna Cotta GF

Espresso beans, candied orange peel

Vegan Peppermint Mousse GF VG

Raspberry sauce, peppermint stick

ENTRÉES

Select 3

Cherrywood Smoked Short Rib GF

Gorgonzola, cranberry demi glaze

Sage Crusted Chicken

Dijon maple cream sauce, roasted fennel slaw

Seattle Cider Brined Turkey Breast GF DF

Winter citrus relish, rosemary jus

Pan Seared Pork Loin GF

Maple rum cream sauce, apple fennel relish

Romesco Glazed Ham GF

Pineapple bourbon sauce, roasted peach chutney

Herb Roasted Striploin GF DF

Cabernet demi, charred red onion tomato relish

Meatless Loaf VG

Smoked tomato vegan demi glaze, fried onion straws

Wild Mushroom Ravioli V

Wild mushrooms, roasted tomato relish, chives, porcini cream sauce

Emerald City Orzo V

Asparagus tips, maitake mushrooms, charred red onion, tomato confit

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GF

meydenbauer.com
Call 425.637.1020



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.

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.



MEYDENBAUER
CENTER

meydenbauer.com | Call 425-637-1020
11100 NE 6th Street, Bellevue, WA 98004