



COMPLETE MEAL PACKAGE MENU



Local Ingredients.
Global Inspiration.

INTRODUCTION

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.

The Complete Meal Package includes breakfast, mid-morning and afternoon refreshment break, lunch buffet and three cold beverages per person, per day.

**Your choice of the Daily Featured Lunch Package Menus for \$93 per person
OR build your own package for \$97 per person**

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DIETARY OPTIONS KEY

☐ GF gluten free ☐ V vegetarian
☐ DF dairy free ☐ VG vegan



BREAKFASTS

Breakfast buffet includes the Signature Meydenbauer Continental, one hot breakfast choice, freshly brewed Starbucks coffee, Teavana teas, and fresh orange juice.

SIGNATURE MEYDENBAUER CONTINENTAL

House-made Pastries

Mini Croissants

Butter, house-made jam

Seasonal Fresh Fruit Platter

HOT BREAKFAST SELECTIONS

Classic Breakfast

Fresh herb scrambled eggs, applewood smoked bacon, smashed Yukon gold potatoes, tomato confit relish

Crispy Salt and Pepper French Toast

Sage maple syrup, fresh berries, spicy ketchup, rosemary whip, fresh herb scrambled eggs, applewood smoked bacon

Meydenbauer Breakfast Sandwiches

Bacon, Egg, and Cheese

Roasted garlic and black pepper aioli

Egg, Cheese, and Tomato Relish V

Roasted garlic and black pepper aioli

Northwest Scramble

Scrambled eggs, smoked salmon, herb goat cheese, chives, smashed Yukon gold potatoes, tomato confit relish

Egg Bites and Baby Kale Breakfast Salad

Bacon and Beecher's Egg Bites GF

Beecher's, bacon

Egg White Bites V GF

Spinach, goat cheese

Baby Kale Salad GF

Quinoa, citrus, fresh berries, Riesling vinaigrette



DAILY LUNCH

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana teas.

MONDAY MEDITERRANEAN

Roasted Root Vegetables V GF

Pinot noir salt, balsamic drizzle

Horiatiki Salad V GF

Tomatoes, cucumbers, onions, peppers, olives, romaine hearts, feta

Cannellini Bean Salad V GF

Arugula, charred red onion, roasted tomatoes, celery hearts, fresh herbs

Cherrywood Smoked Short Rib

Brown butter gnocchi, gorgonzola demi glaze

Mediterranean Seared Ling Cod GF

Fried chickpea, puttanesca sauce, lemon zest

Eggplant Parmesan V

Marinara, mozzarella, fresh herbs

Pepperonata Pasta VG

Roasted garlic, marinated mushrooms, mixed olives, assorted peppers

Lemon Buttermilk Panna Cotta V GF

Sunset bark, fresh berries

TUESDAY CASCADES

Green Bean Feta Salad V GF

Roasted tomatoes, pickled red onions, candied filberts

Mixed Chicory Green Salad V GF

Grilled stonefruit, fennel, blue cheese crumbles, candied filbert, apple cider vinaigrette

Herbed Orzo Salad VG

Baby arugula, roasted butternut, smoked tomato vinaigrette, toasted fennel seeds

Rosemary Garlic Chicken GF

Dijon demi glaze, fresh herbs

Braised Short Rib GF

Boursin mashed potatoes, charred red onion-tomato relish

Roasted Cauliflower Gratin V GF

Gruyere, hazelnuts, crispy quinoa, fresh herbs

Chocolate Crunch Cake V

Caramel whip, candied hazelnuts



DAILY LUNCH

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana teas.

WEDNESDAY NORTHWEST

Baby Spring Greens V GF

Dried Rainier cherries, blue cheese, radish, Riesling vinaigrette

Orange Zested Asparagus V

Midnight moon goat cheese, caramelized Walla Walla onions

Farro Apple Arugula Salad V

Toasted filberts, dried peaches, Beecher's Flagship cheddar, raspberry cider vinaigrette

Applewood Smoked Steelhead GF

Lemon garlic cream sauce, crispy capers

Seattle Cider Brined Chicken

Sweet potato bacon hash, apple citrus slaw

Seasonal Orzo VG

Wild mushrooms, asparagus tips, charred red onion, tomato confit

Seasonal Fruit Shortcake V

Applewood smoked salt, citrus whip

THURSDAY ASIA

Mandarin Mixed Green Salad VG GF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppy seed dressing

Curry Roasted Vegetable Plank V GF

Orange turmeric vinaigrette, cucumber mint raita

Green Papaya Slaw VG GF

Carrots, tomatoes, cilantro, tamarind, crushed peanuts

Red Miso Salmon

Asian slaw, toasted sesame seeds

Chili-Soy Glazed Short Rib DF

Ginger sesame slaw, fried wontons

Tandoori Chicken GF

Biryani rice, charred limes, fried shallots

Fried Rice VG GF

Stir fried vegetables, tonkatsu sauce

Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis



DAILY LUNCH

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana teas.

FRIDAY HEAD SOUTH

Fresh Fruit Salad V GF

Chili honey yogurt, fresh mint

Southwest Green Salad V

Grilled corn with piquilla pepper relish, cotija cheese, chopped romaine hearts, arugula, blue corn tortilla chips

Cilantro-Citrus Slaw VG GF

Fried Chicken

Buttermilk brined, Hot Nashville sauce

Santa Maria Tri-Tip

Grilled pineapple salsa, cilantro lime crema

BBQ Mac and Cheese V

Smoked maitake mushrooms, maple bourbon BBQ sauce, garlic bread crumb

Fried Churros V

Caramel, chocolate, cinnamon sugar

ANY DAY SANDWICH HOUSE

Baby Greens Salad V GF

Apple, cranberries, toasted hazelnuts, raspberry vinaigrette

Meydenbauer Caesar Salad V

Romaine hearts, baby kale, shaved parmesan, roasted garlic croutons, charred lemon, vegan caesar dressing

House-Made Potato Chips

Black garlic salt

Roast Beef and Blue

Spinach, roasted tomatoes, charred red onions

Smoked Ham and Cheddar

Shredded lettuce, stoneground honey mustard, pickles, red onions

Roasted Turkey and Provolone

Mixed greens, bacon, avocado aioli

Caprese Ciabatta V

Fresh mozzarella, marinated tomatoes, basil pesto, balsamic drizzle

Assorted House-Baked Cookies



REFRESHMENT BREAKS

Choose one mid-morning break and one afternoon break.

Additional break stations may be added for \$9 per person.

BREAK STATIONS

Mediterranean Dips V

Roasted garlic hummus, tzatziki, pimento cheese, muhammara, raw vegetables, grilled flatbread

Okanagan Orchards VG GF

Lemon zest smoked salt apple wedges, dried cherries, apricot chips, candied filberts

Sweet Tooth V

House baked cookies, macarons, dessert bars, seasonal tarts

Mesa de Mercado V GF

Fried tortilla chips, pico de gallo, avocado salsa, chef's seasonal salsa, escabeche

Power Up V GF

Power balls, mixed nuts, grapes, local cheese, gluten free crackers

Quick Stop

Packaged kettle style chips, protein bars, assorted candies, house baked cookies, trail mix



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, four business days prior to your event. For example, an event on Wednesday must be confirmed on the previous Thursday 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 (30%) of the service charge to offset payroll and benefit expenses, the remainder (70%) is paid in direct wages to hourly catering staff.

MINIMUMS

A \$75 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 \$375 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.

LATTE CART SERVICE

Hosted Latte catering service is available through Meydenbauer Center Catering Department at a rate of \$375 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 \$375 per hour.

Non-hosted Espresso Cart services may be available depending on the size and duration of your event. Non-hosted Late Cart services availability, hours of operation and menu selection are determined by Meydenbauer Center Catering Department. A minimum sales guarantee of \$375 an hour per cart will apply. There is a three (3) hour minimum for this service.



MEYDENBAUER
CENTER

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