



HOLIDAY MENU 2024

Local Ingredients.
Global Inspiration.

HOLIDAY BUFFET MENU

HOLIDAY BUFFET

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

SALADS

Winter Green Salad

Cranberries, pickled red onions, roasted delicata squash, spiced pecans, spiced cider vinaigrette
[vegan / gluten free](#)

Roasted Broccolini

Marinated peppers, feta, crispy prosciutto, white balsamic vinaigrette

STARCH

Paprika Cardamon Roasted Carrots

[vegan / gluten free](#)

Smoked Sweet Potato Hash

Bell peppers, charred red onions

[vegan / gluten free](#)

ENTREES (CHOOSE 2)

Braised Short Rib

Pomegranate demi glaze, roasted beet relish

[dairy free / gluten free](#)

Apple Cider Brined Chicken

Sherry cream sauce, diced butternut

[dairy free](#)

Pecan Wood Smoked Salmon

Cranberry glaze, roasted fennel

[gluten free](#)

Pan Seared Pork Medallions

Crispy sage, Cherry balsamic jus

VEGETARIAN ENTREE

Baked Tortellini

Roasted golden tomato sauce, ciliegine mozzarella, Paqu

[vegetarian](#)

DESSERTS

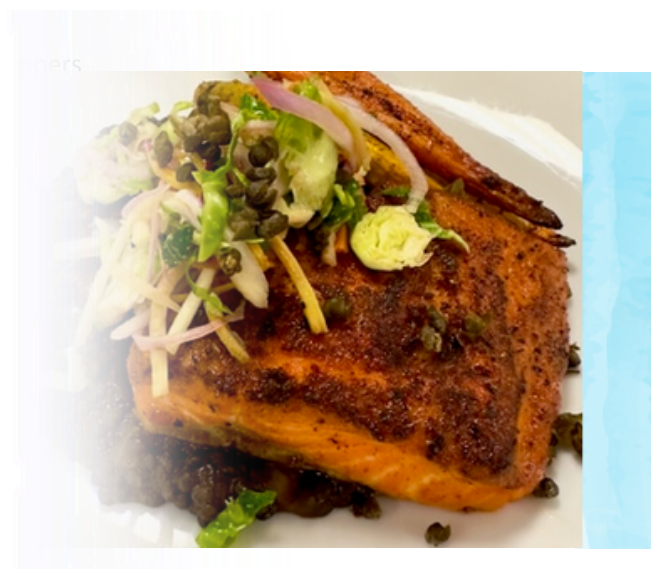
Spiced Pumpkin Roulade

Ginger cream cheese filling, candied cranberries

Chocolate Pot De Crème

Candy cane bark, orange zested whip

\$72 per person



[Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.](#)

HOLIDAY PLATED DINNER MENU

All entrées include chef's choice of seasonal vegetables, fresh rolls, artisan crackers, choice of salad, dessert, and freshly brewed Starbucks coffee and Teavana teas.

SALADS

Winter Green Salad

Cranberries, pickled red onions, roasted delicata squash, spiced pecans, spiced cider vinaigrette
[vegan](#) / [gluten free](#)

Roasted Broccolini

Marinated peppers, feta, crispy prosciutto, white balsamic

Arugula Radicchio and Fennel Salad

Gorgonzola cheese, pomegranate seeds, smoked pepitas, prosecco vinaigrette
[vegetarian](#) / [gluten free](#)

ENTREES

Braised Short Rib

Smoked sweet potato hash, pomegranate demi glaze, roasted beet relish
[dairy free](#) / [gluten free](#)

\$64 per person

Apple Cider Brined Chicken

Parsnip puree, cranberry glaze, roasted fennel
[gluten free](#)

\$58 per person

Pecan Wood Smoked Salmon

Apple orzo pilaf, sherry cream sauce, diced butternut

\$68 per person

Tri-Color Tortellini

Roasted golden tomato sauce, ciliegine mozzarella, Paquito pearl peppers
[vegetarian](#)

DESSERTS

Spiced Pumpkin Roulade

Ginger cream cheese filling, candied cranberries

Chocolate Pot De Crème

Candy cane bark, orange zested whip

Chipotle Sweet Potato Tart

Maple whip, smoked pepita brittle



HOLIDAY APPETIZER MENU

CARVING STATION (CHEF ATTENDED)

Roasted Turkey
Cranberry apple relish, whipped brie, brioche roll

Honey Glazed Ham
Raspberry mustard aioli, fried Brussel sprout slaw, brioche roll

Plant Based Impossible Loaf
Horseradish aioli, charred red onion tomato relish, brioche roll
[vegan](#)

FESTIVE SMALL PLATES

Herb Crusted Striploin
Hazelnut apple stuffing, whiskey cream sauce, fried onion straws

Cider Brined Pork Tenderloin
Hazelnut apple stuffing, whiskey cream sauce, fried onion straws

Plant Based Salisbury Steak
Roasted garlic potatoes, morel jus, crispy shallots
[vegan / gluten free](#)

HOLIDAY CHARCUTERIE BOARD

Cranberry brie, aged stilton, drunken goat, Beecher's flagship, hot coppa, calabrese salami, Molinari mortadella, bellentani prosciutto, assorted mustards, spreads, jams, pickled vegetables, dried fruits, assorted nuts, croccatini's, grilled bread and gluten-free crackers

HOLIDAY DESSERTS

Assorted Holiday Cookies

Fruit Tarts

Festive Chocolate Barks

Starbucks coffee & Teavana teas

\$84 per person

APPETIZER STATION

Mulled Cider Poached Prawns
Charred blood oranges, cardamom chili sauce
[gluten free](#)

Holiday Spiced Chicken Wings
Cranberry glazed
[gluten free](#)

Petite Cottage Pies
Short rib, potato, demi glaze, gluten free tart
[gluten free](#)

Northwoods Meatballs
Morel mushrooms, juniper rosemary cream sauce

Berbere Winter Vegetable Skewers
Brussel sprouts, yams, parsnips
[vegan / gluten free](#)

Fried Cauliflower Floret
Pomegranate ginger BBQ sauce
[vegan / gluten free](#)

Pimento Deviled Eggs
Peruvian pearl peppers, chives
[vegetarian / gluten free](#)



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.

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 Cart 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 Late 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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