




# SEASONAL FALL HARVEST MENU



Local Ingredients.  
Global Inspiration.

# SEASONAL FALL HARVEST MENU

September thru November 2024

## LUNCH BUFFET

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

Roasted Beet and Baby Green Salad

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry vinaigrette

vegan / gluten free

Fall Caprese Salad

Roasted delicata squash, mozzarella, sage, maple balsamic reduction, pomegranate seeds

gluten free

Buttermilk Leek Mashed Potatoes

gluten free

Seared Steelhead

Five peppercorn cream sauce, charred blood orange

Modelo Braised Short Ribs

Chocolate cherry demi glaze, spiced tomato relish

gluten free

Braised Ancient Grains

Roasted butternut, acorn, delicata squash, sweet onions, fresh herbs

vegan

Fresh Fig Tart

Almond frangipane, apricot glaze

\$56 per person

## OVERTURE PRESET LUNCHEON

Meydenbauer Center "Overture" luncheons are designed to be served at a luncheon featuring a presentation or program. These elegant, two course cold lunches are preset to provide prompt service that allows you to start your program as soon as possible.

Overture luncheons include fresh rolls, and artisan crackers, dessert, iced tea, Starbucks coffee and Teavana teas

### ENTREES

Parika Cumin Roasted Chicken

Fresh dill fingerling potatoes, Brussels sprout kohlrabi sprouts, charred red onion-tomato relish citrus zested

asparagus gluten free / dairy free

\$43 per person

Pecan Wood Smoked Steelhead

Sweet potato mustardo hash, artisan apple relish, grilled radicchio, berbere roasted root vegetables

\$48 per person

### DESSERTS

Fresh Fig Tart

Almond frangipane, apricot glaze

Pumpkin Cheesecake

Ginger snap crust, maple syrup

gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



meydenbauer.com  
Call 425.637.1020



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September thru November 2024

## PLATED DINNERS

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

### SALADS

Roasted Beet and Baby Green Salad

Shaved radicchio, grilled artisan apples, crispy quinoa, sherry cranberry vinaigrette

vegan / gluten free

Fall Caprese Salad

Roasted delicata squash, mozzarella, sage, maple balsamic reduction, pomegranate seeds

gluten free

### Entrées

Paprika Cumin Pork Chop

Maple butter glaze, sweet potato whip, apple onion chutney

gluten free

\$58 per person

Cider Brined Chicken

Charred leek potato hash, carrot ginger coulis, pickled fennel slaw

gluten free / dairy free

\$55 per person

Seared Steel Head

Farro root vegetable pilaf, five peppercorn cream sauce, charred blood orange

\$65 per person

### DESSERTS

Fresh Fig Tart

Almond frangipane, apricot glaze

Pumpkin Cheesecake

Ginger snap crust, maple syrup

gluten free

### RECEPTION APPETIZERS

Cranberry Cambozola Bites

Fresh rosemary, candied pecan

vegetarian

Chicken Wellington

Mushroom velouté, puff pastry

Smoked Apple Bite

Pistachio nutmeg gremolata

vegetarian / gluten free

Two selections - \$9 per person

Three Selections - \$12 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# 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.



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CENTER

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