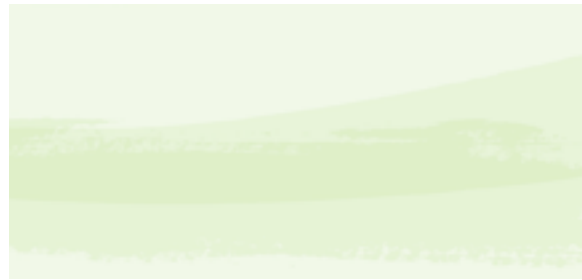


2025  
**MENU**



**Local Ingredients.  
Global Inspiration.**

# INTRODUCTION

Creating your ideal event menu is like putting together a musical playlist. On the following pages, our Executive Chef and his team have orchestrated inspired recommendations that will pair perfectly with your event, always using the freshest local ingredients and innovative flavors.

## MENU GUIDE

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## DIETARY OPTIONS KEY

- GF gluten free     V vegetarian  
 DF dairy free     VG vegan



## CONTINENTAL BREAKFASTS

All breakfast buffets include freshly brewed Starbucks coffee, Teavana teas, fresh orange juice, and apple juice. All breakfast buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

### CLASSIC CONTINENTAL

#### House-Made Pastries

*Croissants, muffins, danish*

#### Greek Yogurt

*House-made granola, fresh and dried fruits*

#### Fresh Seasonal Fruit and Berries

**\$29.00 per person**

### NORTHWEST CONTINENTAL

#### House-Made Pastries

*Croissants, muffins, danish*

#### Yogurt and Granola Station

*Fresh and dried fruits*

#### Northwest Smoked Salmon

*Sliced red onion, chopped egg, capers, gluten free crackers*

#### Breakfast Breads

*Lemon citrus, vanilla, blueberry, banana walnut*

#### Hard Boiled Eggs

*Applewood smoked salt, cracked black pepper, lemon gremolata*

#### Fresh Seasonal Fruit and Berries

**\$36.00 per person**

### ENHANCEMENTS

Enhance your breakfast by adding individually packaged hot additions.

#### Meydenbauer Breakfast Sandwich

*Eggs, applewood smoked bacon, American cheese, black pepper aioli, ciabatta roll*

**\$12.00 each**

#### Meydenbauer Breakfast Burrito

*Scrambled eggs, applewood smoked bacon, cotija cheese, green chilies, flour tortilla*

**\$12.00 each**

#### Hot Breakfast Bowl

*Herb scrambled egg, smashed Yukon gold potatoes, cheddar sauce, tomato confit relish*

**\$12.00 each**

#### Scrambled Eggs

**\$9.00 per person**

#### Hard Boiled Eggs

*Applewood smoked salt, cracked black pepper, lemon gremolata*

**\$48.00 per dozen**



## BREAKFAST BUFFET

All breakfast buffets include freshly brewed Starbucks coffee, Teavana teas, fresh orange juice, and apple juice. All breakfast buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

### MEYDENBAUER CLASSIC

#### Seasonal Fruit and Berries

#### House-made Pastries

*Croissants, muffins, danish*

#### Scrambled Eggs V GF

#### Applewood Smoked Bacon GF

#### Chicken Sausage GF

#### Herb Roasted Marble Potatoes VG GF

*\$42.00 per person*

### PIKE MARKET

#### Seasonal Fruit and Berries

#### House-made Pastries

*Croissants, muffins, danish*

#### Morning Antipasto Platter V GF

*Heirloom tomatoes, mozzarella, torn basil, aged balsamic vinaigrette*

#### Applewood Smoked Bacon GF

#### Breakfast Egg Bites GF

*Beecher's Flagship and bacon  
Egg white, spinach, and goat cheese*

#### French Toast V

*Brioche bread, fresh berries, maple syrup, whipped cream*

*\$45.00 per person*

### BELLEVUE BREAKFAST

#### Seasonal Fruit and Berries

#### Ham, Gruyere and Leek Frittata GF

#### Gruyere and Spinach Frittata V GF

#### House-made Pastries

*Croissants, muffins, danish*

#### Applewood Smoked Bacon GF

#### Herb Roasted Marble Potatoes VG GF

#### Greek Yogurt

*House-made granola, fresh fruit and dried fruit*

*\$43.00 per person*



## PLATED BREAKFAST

All plated breakfasts include house-made pastries, freshly brewed Starbucks coffee, Teavana teas and fresh orange juice. All plated breakfast have a 25 guest minimum.

### FRIED CHICKEN BENEDICT

Buttermilk biscuit, scrambled eggs, cheddar cheese sauce, herb roasted potatoes

**\$35.00 per person**

### SAVORY BREAKFAST BREAD PUDDING

Smoked ham, bacon, leeks, roasted tomatoes, mornay sauce, herb scrambled eggs, tobacco onions

**\$35.00 per person**

### MEYDENBAUER BREAKFAST GF

Fresh herb scrambled eggs, applewood smoked bacon, chicken sausage, smashed marble potatoes, tomato confit relish

**\$35.00 per person**

### SPANISH EGG BITE GF

Manchego cheese, smoked bacon, pepper potato hash, salsa roja, charred red onion tomato relish

**\$35.00 per person**

### CRISP PROSCIUTTO AND EGGS

Bacon fried toast, orange zested asparagus, smashed potatoes, Beecher's Flagship cheese sauce, charred red onion tomato relish

**\$35.00 per person**



## PLATED BREAKFAST ENHANCEMENTS

### Fruit Cup

Chef's selection of seasonal fruit

**\$7.50 per person**

### Yogurt Parfait

Agave citris yogurt, housemade granola, fresh berries

**\$4.75 per person**



## BEVERAGES

### COLD BEVERAGES

#### Assorted Regular & Diet Sodas

\$4.75 each

#### Tree Top Bottled Juice

\$4.75 each

#### Dasani Still Water

\$5.00 each

#### Water Service

All Day Refresh

\$5.00 per person

#### Infused Water Service

Cucumber/lemon

Strawberry/lime

Melon/mint

\$56.00 per gallon

#### Iced Tea

\$66.00 per gallon

#### Lemonade

Classic, strawberry or seasonal

\$56.00 per gallon

### STARBUCKS COFFEE & TEAVANA TEAS

Meydenbauer Center is proud to offer our Signature blend of regular and decaffeinated Starbucks coffee and a selection of gourmet black, herbal & green teas.

\$78.00 per gallon

*\*Available in gallon increments only and priced per gallon (three gallon minimum order may apply)*

### ADDITIONAL HOT BEVERAGES

#### Hot Chocolate Station

Marshmallows, vanilla whipped cream, chocolate whipped cream

\$68.00 per gallon

#### Hot Spiced Apple Cider

\$48.00 per gallon

#### Latte Cart Service

Hosted Latte service is available for a two hour service of unlimited 12 oz espresso drinks and Italian sodas

\$775.00 per cart

*\*Additional hours of service are available at \$195.00 per hour*



## REFRESHMENT BREAKS

Refreshment breaks are based on a 30-minute service.

### MORNING BREAKS

#### Okanagan Orchards VGGF

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

\$19.00 per person

#### Power Up VGF

Power balls, mixed nuts, grapes, Tillamook cheddar,  
gluten free crackers

\$21.00 per person

#### Protein Station GF

Hard boiled eggs, Italian cured meats, assorted cheeses,  
roasted garlic hummus, gluten-free crackers

\$21.00 per person

### AFTERNOON BREAKS

#### Mediterranean Dips

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

\$21.00 per person

#### Mesa De Mercado VGF

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

\$21.00 per person

#### Sweet Tooth V

House baked cookies, macarons,  
dessert bars, seasonal tarts

\$19.00 per person



### ALA CARTE ITEMS

#### Assorted Pastries

Croissants, muffins, danish

\$54.00 per dozen

#### Bags of Chips

\$33.00 per dozen

#### House Baked Cookies

\$45.00 per dozen

#### Brownie Bites

\$33.00 per dozen

#### Lemon Bar Bites

\$33.00 per dozen

#### House Trail Mix

\$54.00 per dozen

#### Assorted Candy Bars

\$45.00 per dozen

#### Granola Bars

\$39.00 per dozen

#### Fresh Sliced Fruit Display

\$16.00 per person

#### Whole Fruit

\$36.00 per dozen

#### Assorted Cheesesticks

Mozzarella, Tillamook cheddar, Beecher's Flagship

\$36.00 per person

## OVERTURE PRESET LUNCHEON

Meydenbauer Center "Overture" luncheons are specially designed to be served at a luncheon featuring a presentation or program. These elegant two course cold lunches are fully 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.

### ENTRÉES

#### Peri Peri Spiced Chicken GFDF

Sumac potato salad, pickled vegetables, baba ganoush, berbere remoulade

\$44.00 per person

#### Seared Citrus Chicken GF

Roasted red potato salad, herbed mustard vinaigrette, baby heirloom carrots, sunflower sprouts, spiced sunflower seeds, chipotle tahini aioli

\$44.00 per person

#### Rosemary Garlic Chicken DF

Seasoned farro, crisp prosciutto, roasted fennel, orange zested green beans, herb eggplant caponata, stone ground mustard vinaigrette

\$44.00 per person

#### Mediterranean Seared Salmon GF

Tri-colored quinoa, sundried tomato pesto, crispy chickpeas, kalamata olives, white wine poached asparagus, lemon gremolata, basil oil

\$52.00 per person

#### Applewood Smoked Steelhead GFDF

Fennel quinoa pilaf, apple cider vinaigrette, roasted root vegetables, grilled artisan apples, cider aioli

\$49.00 per person

#### Sweet Chili Prawn Salad GFDF

Sweet potato glass noodles, assorted bell peppers, carrots, cabbage, spiced radish salad, tamari-braised delicata, sesame honey vinaigrette

\$47.00 per person

### DESSERTS

#### Cereal Milk Panna Cotta VGF

Fruity pebble crumble, citrus coulis

#### Chocolate Crunch Cake V

Blood orange whip, candied macadamia nuts

#### Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis





## PLATED LUNCHES

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

### SALADS

#### Mandarin Mixed Greens Salad GF V

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

#### Roasted Beet & Baby Greens Salad V GF

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

#### Meydenbauer Caesar Salad V

Romaine hearts, baby kale, paquillo peppers, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

### ENTRÉES

#### Citrus Marinated Chicken DF

Forbidden rice, chili soy glaze, fried wontons

\$51.00 per person

#### Seattle Cider Brined Chicken GF DF

Sweet potato bacon hash, apple citrus relish

\$51.00 per person

#### Stoneground Mustard Crusted Chicken

Pesto orzo pilaf, pickled red onions

\$51.00 per person

#### Tamari Glazed Chicken Thigh GF DF

Forbidden rice pilaf, quick pickled cucumber onion salad, citrus glazed carrots, gochujang aioli

\$49.00 per person

#### Center Cut Sirloin GF

Boursin mashed potatoes, charred red onion-tomato relish

\$57.00 per person

#### Braised Short Rib GF

Roasted garlic mashed potatoes, seasonal mushroom demi, tomato confit

\$53.00 per person

#### Mediterranean Seared Ling Cod

Herb citrus couscous, lemon garlic cream sauce, fresh Greek salsa

\$52.00 per person

#### Red Miso Steelhead DF

Forbidden rice, Asian slaw, fried wontons

\$57.00 per person

#### Plant Based Meatloaf VG GF

Roasted garlic mashed potatoes, vegan smoked tomato demi glaze, crispy sweet potato strings

\$48.00 per person

#### Seasonal Vegan Risotto VG GF

\$39.00 per person

### DESSERTS

#### Cereal Milk Panna Cotta V GF

Fruity pebble crumble, citrus coulis

#### Chocolate Crunch Cake V

Blood orange whip, candied macadamia nuts

#### Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis

## LUNCH BUFFETS

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee and Teavana Teas. All lunch buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

### DAILY LUNCH BUFFET

Select the featured Daily Lunch Buffet for \$58.00 per person or choose any buffet on any day for \$61.00.

### MONDAY PUGET SOUND

#### 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, crisp capers

#### Seattle Cider Brined Chicken GF

Sweet potato bacon hash, apple citrus slaw

#### Seasonal Vegan Orzo VG

#### Seasonal Fruit Shortcake V DF

Applewood smoked salt, citrus whip

### TUESDAY ORINOCO

#### Arugula Quinoa Salad VG GF

Black beans, red onions, carrots, peppers, sofrito vinaigrette

#### Grilled Vegetable Salad VG GF

Eggplant, zucchini, squash, peppers, red onion, chimichurri sauce

#### Spring Greens Jicama Salad VG GF

Radish, mint, watercress, orange segments, citrus avocado dressing

#### Gallo Pinto VG GF

Black beans and rice

#### Flour Tortillas V

#### Braised Chicken Mojo GF DF

Citrus chili-pepper sauce

#### Birria Short Ribs GF

Onion, cilantro, cotija cheese

#### Patatas Bravas VG GF

Potatoes, jalapeños, smoked tomato sauce

#### Churros V

Cinnamon sugar, chocolate, caramel

### WEDNESDAY KOTOR

#### Roasted Root Vegetables VG GF

Pinot noir salt, balsamic drizzle

#### Horiatiki Salad V GF

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

#### Cannellini Bean Salad VG GF

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

#### Braised Short Rib GF

Roasted garlic mashed potatoes, seasonal mushroom demi, tomato confit

#### Mediterranean Seared Ling Cod GF DF

Fried chickpea, puttanesca sauce, lemon zest

#### Eggplant Parmesan V

Marinara, mozzarella, fresh herbs

#### Pepperonata Pasta VG

Roasted garlic, marinated mushrooms, mixed olives, assorted peppers

#### Cereal Milk Panna Cotta V GF

Fruity pebble crumble, citrus coulis

## LUNCH BUFFETS

Each daily lunch buffet menu includes a seasonal vegetable, rolls, freshly brewed Starbucks coffee, and Teavana Teas. All lunch buffets have a 25 guest minimum. Buffets are displayed for 2 hours max.

### THURSDAY MISSISSIPPI

#### Fresh Fruit Salad V GF

Chili honey yogurt, fresh mint

#### Southwest Green Salad V

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

#### Cilantro-Citrus Slaw VG GF

Cabbage, carrot, onion, apple cider vinaigrette

#### 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 crumbs

#### Vegan Roasted Corn Succotash VG GF

Bell peppers, onions, lima beans, fresh herbs

#### Chocolate Crunch Cake V

Blood orange whip, candied macadamia nuts

### FRIDAY MEKONG

#### Mandarin Mixed Greens Salad VG GF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

#### Masala 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 GF DF

Asian slaw, toasted sesame seeds

#### Chili-Soy Glazed Short Rib DF

Ginger sesame slaw, fried wontons

#### Tandoori Chicken GF

Charred limes, fried shallots

#### Vegetable Biryani VG GF

Basmati rice, seasonal vegetable

#### Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis

### ANY DAY SANDWICH HOUSE

#### Baby Greens Salad VG 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 V GF

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

\$52.00 per person

## BOXED LUNCHES

Each sandwich choice is paired with whole fruit, potato chips, cookie, and soda or bottled water. Guaranteed attendance fewer than 25 (select 2), 26-300 (select 3), 300 or more (select 4). 12 guest minimum.

**\$35.00 per person**

### SANDWICH CHOICES

#### 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*

#### Pastrami and Gouda

*Green leaf, sauerkraut, pickles, Russian dressing*

#### Turkey Apple and Cranberry

*Turkey salad, apple cranberry chutney, baby kale, smoked gouda*

#### Salumi

*Genoa salami, capicola ham, provolone, mayo, lettuce, red onion, pepperoncini*

#### Caprese Ciabatta

*Fresh mozzarella, marinated tomatoes, basil pesto, balsamic drizzle*

### SALAD CHOICES

#### Grilled Chicken and Farro Salad

*Arugula, apple, feta cheese, candied pecans, raspberry vinaigrette*

#### Meydenbauer Chicken Caesar Salad

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

#### Maitake and Mandarin Salad

*Mixed greens, cilantro, carrots, green onions, sesame crisp, poppyseed dressing*



## PRE-DINNER PASSED HORS D'OEUVRES

The following selection of one bite pre-dinner appetizers are designed to be a little something before the main event and enhance the meal. A \$200 labor and preparation charge will be applied to all reception functions for events under 25 people.

Only available for groups who have a planned dinner following their reception service.

*Two Selections - \$9.50 per person*

*Three Selections - \$12.75 per person*

*Four Selections - \$15.00 per person*

### COLD HORS D'OEUVRES

#### **Crispy Pork Belly Pop** GF DF

*Grilled artisan apples, black pepper bourbon glaze*

#### **Pimento Deviled Eggs** GF V

*Peruvian pepper, crispy quinoa*

#### **Ahi Tuna Wonton**

*Sesame seeds, wakame salad, wasabi aioli*

#### **Gorgonzola Crostini** V

*Fig jam, cranberry-apple relish*

#### **Smoked Salmon Filo Cup**

*Crisp caper, lemon zest*

#### **Black Bean Hummus Cups** VG GF

*Roasted corn salsa, gluten free tart*

#### **Halibut and Prawn Ceviche** DF

*Tostada chip, micro cilantro*

#### **Caprese Skewer** V GF

*Basil pesto, balsamic drizzle*

#### **Roasted Maitake** VG GF

*Pickled daikon, tamari citrus aioli, rice cracker*

### HOT HORS D'OEUVRES

#### **Halibut Cakes**

*Lemon tarragon aioli*

#### **Applewood Smoked Salmon Tartlet**

*Citrus relish*

#### **Wild Mushroom Risotto Cake** GF

*Roasted garlic and black peppercorn aioli*

#### **Crispy Tofu Skewer** VG GF

*Toasted sesame seeds, tamari citrus glaze*

#### **Caramelized Bacon and Blue Filo Cup**

*Candied lemon*





## PLATED DINNERS

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

#### Mixed Chicory Green Salad GF

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

#### Roasted Beet & Baby Green Salad V GF

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

#### Baby Kale Salad V GF

Roquito pepper pearls, mozzarella balls, tomato confit, charred red onion, balsamic vinaigrette

#### Mandarin Mixed Greens Salad GF DF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

#### Meydenbauer Caesar Salad V

Romaine hearts, baby kale, paquillo peppers, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

#### Butternut Squash Chevre Salad V GF

Mesculin mixed greens, grilled artisan apples, candied pecans, sherry vinaigrette

#### Orange Zested Asparagus V GF

Midnight Moon goat cheese, caramelized Walla Walla onions

### DESSERTS

#### Cereal Milk Panna Cotta V GF

Fruity pebble crumble, citrus coulis

#### Marionberry Cheesecake V

Citrus glaze, ube whip

### POULTRY

#### Mustard Roasted Chicken Breast

Rye berry apple pilaf, fennel slaw

\$61.00 per person

#### Rosemary Garlic Chicken GF

Roasted garlic mashed potatoes, Dijon demi glaze, crispy shallots

\$58.00 per person

#### Oven Roasted Chicken

Sweet potato whip, parmesan crust, sherry bacon jus

\$61.00 per person

### BEEF

#### Braised Short Rib GF

Roasted garlic mashed potatoes, seasonal mushroom demi, tomato confit

\$66.00 per person

#### Red Wine Braised Short Rib

Brown butter gnocchi, fresh herbs, smoked tomato vinaigrette

\$66.00 per person

#### Manhattan Center Cut Steak GF

Roasted garlic mashed potatoes, charred red onion tomato relish, crispy shallots

\$68.00 per person

### SEAFOOD

#### Seared Cod

Raspberry couscous pilaf, roasted fennel slaw, citrus cream sauce

\$68.00 per person

#### Applewood Smoked Steelhead

Pesto orzo pilaf, roasted fennel salad, lemon garlic cream sauce

\$66.00 per person

#### Harissa Roasted Salmon DF

Black lentil ragout, pomegranate citrus relish, crispy capers

\$72.00 per person

### VEGETARIAN/VEGAN

#### Wild Mushroom Ravioli V

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

#### Plantbased Meatloaf VG GF

Roasted garlic mashed potatoes, vegan smoked tomato demi glaze, crispy sweet potato strings

#### Seasonal Vegan Risotto VG GF

#### Chocolate Crunch Cake V

Blood orange whip, candied macadamia nuts

## DINNER BUFFETS

All buffets include fresh rolls, chef's choice seasonal vegetables, Starbucks coffee, and Teavana teas. Dinner buffets have a 40 guest minimum. Buffets are displayed for 2 hours max.

### BUILD YOUR OWN BUFFET

\$78.00 per person

#### SALADS

Select 3

##### Meydenbauer Caesar Salad V

Romaine hearts, baby kale, paquillo peppers, shaved parmesan, roasted garlic croutons, charred lemon, vegan Caesar dressing

##### Butternut Squash Chevre Salad V GF

Mesculin mixed greens, grilled artisan apples, candied pecans, sherry vinaigrette

##### Mandarin Mixed Greens Salad VG GF

Smoked almonds, cilantro, carrots, green onions, sesame crisp, poppyseed dressing

##### Masala Roasted Vegetable Plank V GF

Orange turmeric vinaigrette, cucumber mint raita

##### Fresh Fruit Salad V GF

Chili honey yogurt, fresh mint

##### Farro Apple Arugula Salad V

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

##### Herbed Orzo Salad VG

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

##### Additional Salad selection

\$3.00 per person

#### VEGETABLES

##### Chef's Choice Seasonal Vegetables

#### STARCH

Select 1

##### Boursin Mashed Potatoes V GF

##### Roasted Garlic Mashed Potatoes V GF

##### Sweet Potato Bacon Hash GF DF

##### Rye-Berry Apple Pilaf V DF

##### Pesto Orzo Pilaf V

##### Black Garlic Forbidden Rice VG GF

##### Roasted Root Vegetable Farro VG

#### ENTRÉES

Select 2

##### Stoneground Mustard Chicken

Chardonnay cream sauce, pickled red onions

##### Citrus Marinated Chicken DF

Chili-soy glaze, fried wontons

##### Rosemary Garlic Chicken

Dijon demi glaze, crispy shallots

##### Seattle Cider Brined Chicken GF DF

Apple citrus relish

##### Tequila Ancho Chicken GF DF

Grilled corn piquillo pepper relish, charred limes

##### Smoked Tri-Tip GF

Garlic thyme brown butter, caramelized shallots

##### Braised Short Rib GF DF

Seasonal mushroom demi, tomato confit

##### Chili-Soy Glazed Short Rib DF

Sesame ginger slaw, fried wontons

##### Herb Roasted Striploin GF DF

Cabernet demi glaze, charred red onion-tomato relish

##### Pan Seared Pork Loin GF

Maple-ginger cream sauce, apple onion relish

##### Harissa Roasted Salmon GF DF

Pomegranate citrus relish, crispy capers

##### Applewood Smoked Steelhead GF

Roasted fennel salad, lemon garlic cream sauce

##### Additional Entrée selection

\$11.00 per person

## DINNER BUFFETS

All buffets include fresh rolls, chef's choice seasonal vegetables, Starbucks coffee, and Teavana teas. Dinner buffets have a 40 guest minimum. Buffets are displayed for 2 hours max.

### VEGETARIAN ENTRÉES

#### Select 1

##### Wild Mushroom Ravioli

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

##### Impossible Burger Meatloaf

Roasted garlic mashed potatoes, vegan demi glaze, crispy sweet potato strings

##### Seasonal Vegan Orzo

### DESSERT

#### Select 2

##### Cereal Milk Panna Cotta

Fruity pebble crumble, citrus coulis

##### Chocolate Crunch Cake

Blood orange whip, candied macadamia nuts

##### Seasonal Fruit Shortcake

Applewood smoked salt, citrus whip

##### Ube Mascarpone Tart

Raspberry whip, passion fruit coulis

##### Fried Churros

Caramel, chocolate, cinnamon sugar

##### Marionberry Cheesecake

Citrus glaze, ube whip

##### Assorted House Baked Cookies

##### Additional Dessert selection

\$5.00 per person



## LITE BITES RECEPTION MENU

This simple reception menu is intended as a lite bite at the end of the workday and recommended for 2 hours or less when a dinner is not being hosted. Choose 6 of the following items for a total of 6 pieces per person.

**\$33.00 per person**

### COLD HORS D'OEUVRES

#### Sweet Chili Prawn Salad GF DF

Sweet potato glass noodles, assorted bell peppers, carrots, cabbage, spiced radish salad, tamari braised delicata, sesame honey vinaigrette

#### Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi aioli

#### Salmon Mousse

Crisp caper, lemon zest, phyllo cup

#### Pimento Deviled Eggs GF

Peruvian pepper, crispy quinoa

#### Black Bean Hummus Cups VG GF

Roasted corn salsa, gluten free tart

#### Halibut and Prawn Ceviche GF DF

Toasted crisp, micro cilantro

#### Antipasto Skewers

Cherry tomato, olive, salami, cheese tortellini

#### Roasted Maitake Mushroom VG GF

Pickled daikon, tamari citrus aioli

#### Melon Skewers VG GF

Yakima smoked salt, agave glaze

### Additional Appetizers

Minimum of 2 dozen per selection

**\$63.00 per dozen**

### HOT HORS D'OEUVRES

#### Wild Mushroom Risotto Cakes GF

Roasted garlic and black peppercorn aioli

#### Crispy Pork Belly Pop GF DF

Grilled artisan apples, black pepper bourbon glaze

#### Fried Mac and Cheese Balls V

Chipotle ketchup, charred pineapple aioli

#### Merlot Marinated Beef Skewers GF DF

Rainier cherry bourbon glaze

#### Smoked Chicken Wings GF

Nashville hot sauce, blue cheese dressing

#### Vegetable Spring Rolls V DF

Sweet chili sauce, tamarind ginger oil

#### Kalbi Chicken Skewers GF DF

Korean BBQ sauce, toasted sesame

#### Applewood Smoked Salmon Skewers GF DF

Citrus relish

#### Crispy Tofu Skewer VG GF

Toasted sesame seeds, tamari citrus glaze

## RECEPTION PACKAGES

### SNOQUALMIE FALLS

#### Thai Deviled Eggs V GF

Peanut sauce, micro cilantro

#### Black Bean Hummus VG GF

Roasted corn salsa, phyllo cup

#### Fried Cauliflower Florets VG GF

Coconut buffalo sauce

#### Cider Brined Salmon Skewers GF

Smoked paprika, citrus glaze

#### Short Rib Arancini

Horseradish thyme aioli

#### Torpedo Prawns

Sweet Thai chili, tamari aioli

#### Brazilian Churrasco Skewers GF

Chimichurri sauce

#### Melon Skewers VG GF

Yakima smoked salt, agave glaze

**\$45.00 per person**

**9 pieces per person**

### GASTRO PUB

#### Pimento Deviled Eggs GF V

Peruvian pepper, crispy quinoa

#### House Pickled Vegetables VG GF

Cauliflower, asparagus, baby heirloom carrots

#### Gorgonzola Crostini V

Fig jam, cranberry apple relish

#### Kalbi Beef Skewer

Korean BBQ sauce, toasted sesame

#### Halibut Cakes

Lemon tarragon aioli

#### Smoked Chicken Wings GF

Nashville hot sauce, blue cheese dressing

#### Fried Mac and Cheese Balls V

Chipotle ketchup, charred pineapple aioli

#### Roasted Maitake Mushroom VG GF

Pickled daikon, tamari citrus aioli, rice cracker

#### Crispy Tofu Skewer VG GF

Toasted sesame seeds, tamari citrus glaze

**\$60.00 per person**

**12 pieces per person**





## RECEPTION PACKAGES

### THE MARKETPLACE

#### Local Artisan Cheese Board V

Fresh and dried fruits, fig jam,  
honey glazed almonds, assorted cracker

#### Charcuterie Board

Assortment of cured meats, stoneground mustard,  
grilled sourdough, house pickled vegetables

#### Black Bean Hummus Cups VG GF

Roasted corn salsa, gluten free tart

#### Ahi Tuna Wonton

Sesame seeds, wakame salad, wasabi foam

#### Salmon Mousse

Crisp caper, lemon zest, phyllo cup

#### Crispy Pork Belly Pop GF

Grilled artisan apples, black pepper bourbon glaze

#### Wild Mushroom Risotto Cakes

Roasted garlic, black peppercorn aioli

#### Applewood Smoked Salmon Skewers GF DF

Citrus relish

#### Cider Brined Chicken Wings GF DF

Apple butter

#### Merlot Marinated Beef Skewers GF DF

Rainier cherry bourbon glaze

#### Beecher's Fried Cheese Curds V

Chipotle ketchup, charred pineapple aioli

#### Crispy Tofu Skewer VG GF

Toasted sesame seeds, tamari citrus glaze

#### Melon Skewers VG GF

Yakima smoked salt, agave glaze

\$80.00 per person

16 pieces per person

### ENHANCEMENT STATIONS

Reception stations require a minimum of 25 people.

### SMALL PLATES FUSION STATION

#### Kalbi Chicken GF DF

Forbidden rice tower, sesame ginger slaw

#### Gochujang Prawns GF DF

Forbidden rice tower, sesame ginger slaw

#### Seared Maitake VG GF

Forbidden rice tower, sesame ginger slaw

#### Fried Wonton Crisp

Wasabi Cream

\$29.00 per person

### STREET DOG STATION

#### Tijuana Dog

Bacon, pineapple, avocado salsa, cilantro lime crema

#### Seattle Dog

Cream cheese, grilled onions

#### Chicago Dog

Pepperoncini, pickle, tomato, relish, mustard, celery salt

\$21.00 per person

### NORTHWEST SLIDERS STATION

The slider station requires a minimum of 50 people.

#### Cherrywood Smoked Striploin

Paprika cumin crema, charred red onion tomato relish

#### Applewood Smoked Steelhead GF

Tarragon aioli, fennel cabbage slaw

#### Smoked Plantbased Meatloaf V

Chipotle ketchup, fried brussel sprouts

#### BBQ and Curry Potato Chips

\$24.00 per person

### SEASONAL DESSERT STATION

#### Chef's Choice of 3 Seasonal Desserts

Gluten free and vegan options included

\$12.00 per person

## WINE MENU

Hosted wines are billed on consumption, subject to service charge and sales tax. Please contact your Event Manager to confirm availability of specific wine requests.

### WHITE WINE

**Santa Cristina Pinot Grigio**

*Tuscany, Italy*

**\$36.00**

**Canoe Ridge  
The Expedition Chardonnay**

*Horse Heaven Hills, WA*

**\$37.00**

**Chateau Ste Michelle  
Mimi Chardonnay**

*Horse Heaven Hills, WA*

**\$34.00**

**Chateau Ste Michelle  
Sauvignon Blanc**

*Columbia Valley, WA*

**\$35.00**

### RED WINE

**Waterbrook Malbec**

*Columbia Valley, WA*

**\$39.00**

**Canoe Ridge  
The Expedition Merlot**

*Columbia Valley, WA*

**\$39.00**

**Chateau Ste Michelle  
Cabernet Sauvignon**

*Columbia Valley, WA*

**\$45.00**

**Erath Pinot Noir**

*Willamette Valley, OR*

**\$45.00**

**Columbia Crest  
Grand Estates Syrah**

*Columbia Valley, WA*

**\$41.00**

### BUBBLES

**Domaine Ste Michelle Brut**

*Columbia Valley, WA*

**\$41.00**

**Chloe Prosecco**

*Veneto, Italy*

**\$39.00**



## BAR MENU

Hosted bars are billed on consumption, subject to service charge and sales tax. Not-hosted bar prices are inclusive of 15.5% service charge and excludes sales tax.

Bar menus are at the discretion of Meydenbauer Center Catering Department. Please contact your Event Manager to confirm availability of specific menu items.

### BEER

	HOSTED	NOT - HOSTED
<b>Domestic</b>	\$9.00	\$11.00
<b>Local Northwest</b>	\$10.00	\$12.00
<b>Imported</b>	\$10.00	\$12.00

### WINE BY THE GLASS

	HOSTED	NOT - HOSTED
<b>House</b>	\$12.00	\$14.00
<b>Premium</b>	\$14.00	\$15.00

### LIQUOR

	HOSTED	NOT - HOSTED
<b>House</b>	\$13.00	\$14.00
<b>Premium</b>	\$15.00	\$16.00

*Not hosted prices include a 15.5% service charge. The full service charge is paid in direct wages to hourly catering staff. We are required by law to collect sales tax on this service charge.*

*Bartenders are required by law for all events with alcoholic beverage service. Bartender and Beverage Service Attendee fees may apply to certain bar service events.*

*Standard host bar ratio is one bar per 100 guests. The not-host bar ratio is one bar per 125 guests. Bar requests exceeding our standard ratio may be assessed additional labor charges.*

## CATERING INFORMATION & POLICIES

### THANK YOU FOR CHOOSING MEYDENBAUER CENTER!

Meydenbauer Center catering services are proudly operated by Meydenbauer Center. Our goal is to offer the best quality products, services, and overall dining experience for our guests.

### EXCLUSIVE CATERER

Meydenbauer Center is the exclusive provider of all food and beverage services. No food or beverages of any kind may be brought into the Center by the event host or any 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.

### 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 Event 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

Cocktails, beer and wine are purchased on a per drink basis. 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.

### PARTY PLANNING SERVICES

Your Event Manager is available to assist you with your party planning requirements including theme party planning, specialty linen, fresh flowers, music, entertainment, center pieces, and ice sculptures to enhance your event. All services are available at a nominal fee. All decorations and staging must comply with local fire codes.

### 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.

Sidewalk Café hours may be extended at a rate of \$75 per hour.

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 exclusively through Meydenbauer Center's Catering Department at a rate of \$775 for the first two hours, \$195 for each additional hour.

Non-hosted Latte Cart services may be available depending on the size and duration of your event. Non-hosted Latte 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.

