

# 2025 FALL HARVEST MENU

September – November



# 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 this fall, always using the freshest local ingredients and innovative flavors.

## MENU GUIDE

Lunch Buffet .....	3
Appetizers .....	4
Plated Dinners .....	4
Salads .....	5
Desserts .....	5
Catering Policy .....	6

# LUNCH BUFFET

Includes chef's choice of seasonal vegetable, fresh rolls, and 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*  
vegetarian/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

## Vegan Braised Ancient Grains

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

## Apple Cardamom Tart

*Caramel whip, Yakima smoked salt*

\$56 per person

# APPETIZERS

## Cranberry Cambozola Bites

*Fresh rosemary, candied pecan*

vegetarian

## Chicken Wellington

*Mushroom velouté, puff pastry*

## Pumpkin Spiced Poached Prawns

*Fig horseradish chili sauce*

gluten free

*Two selections – \$9.50 per person*

*Three Selections – \$12.75 per person*

# PLATED DINNER

Includes chef's choice of seasonal vegetable, fresh rolls, choice of salad, dessert and freshly brewed Starbucks coffee and Teavana teas.

## Paprika Cumin Pork Chop

*Maple butter glaze, sweet potato whip, apple onion chutney*

gluten free

## Cider Brined Chicken

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

gluten free/dairy free

## Seared Steelhead

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

*\$61 per person*



# 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*

vegetarian/gluten free

## Herb Quinoa Salad

*Baby arugula, roasted butternut squash, crispy chickpeas, smoked tomato vinaigrette*

vegan/gluten free

# DESSERT

## Apple Cardamom Tart

*Caramel whip, Yakima smoked salt*

## Pumpkin Spice Panna Cotta

*Cranberry relish, ginger crumble*

gluten free

## Autumn Cheesecake

*Caramelized apple, candied pecan*

gluten free

# 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,