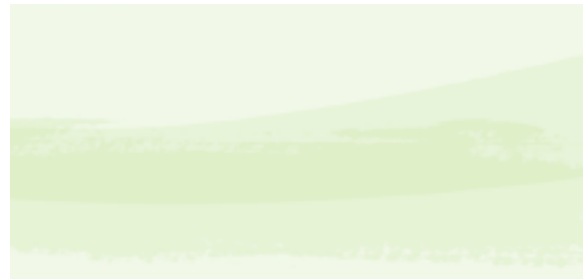




2026 MENU



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 V

House-made granola, fresh and dried fruits

Fresh Seasonal Fruit and Berries

\$29.00 per person

NORTHWEST CONTINENTAL

House-Made Pastries V

Croissants, muffins, danish

Yogurt and Granola Station V

Fresh and dried fruits

Northwest Smoked Salmon GF

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

Breakfast Breads

Lemon citrus, vanilla, blueberry, banana walnut

Hard Boiled Eggs V GF

Applewood smoked salt, cracked black pepper, lemon gremolata

Fresh Seasonal Fruit and Berries

\$37.00 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

\$13.00 each

Meydenbauer Breakfast Burrito

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

\$13.00 each

Hot Breakfast Bowl

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

\$13.00 each

Scrambled Eggs V GF

\$11.00 per person

Hard Boiled Eggs V GF

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

\$44.00 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

\$45.00 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

\$36.00 per person

SAVORY BREAKFAST BREAD PUDDING

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

\$36.00 per person

MEYDENBAUER BREAKFAST GF

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

\$37.00 per person

SPANISH EGG BITE GF

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

\$36.00 per person

CRISP PROSCIUTTO AND EGGS

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

\$36.00 per person



PLATED BREAKFAST ENHANCEMENTS

Fruit Cup

Chef's selection of seasonal fruit

\$8.00 per person

Yogurt Parfait

Agave citris yogurt, housemade granola, fresh berries

\$5.00 per person

BEVERAGES

COLD BEVERAGES

Assorted Regular & Diet Sodas

\$5.00 each

Tree Top Bottled Juice

\$4.75 each

Dasani Still Water

\$5.00 each

Water Service

All Day Refresh

\$6.00 per person

Infused Water Service

Cucumber/lemon

Strawberry/lime

Melon/mint

\$58.00 per gallon

Iced Tea

\$68.00 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.

\$81.00 per gallon

**Available in 1.5 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

\$875.00 per cart

**Additional hours of service are available at \$225.00 per hour*



REFRESHMENT BREAKS

Refreshment breaks are based on a 30-minute service.

MORNING BREAKS

Okanagan Orchards VG GF

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

\$19.50 per person

Power Up V GF

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

\$22.00 per person

Protein Station GF

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

\$22.00 per person

AFTERNOON BREAKS

Mediterranean Dips

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

\$22.00 per person

Mesa De Mercado V GF

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

\$22.00 per person

Sweet Tooth V

House baked cookies, macarons,
dessert bars, seasonal tarts

\$19.50 per person



ALA CARTE ITEMS

Assorted Pastries

Croissants, muffins, danish

\$57.00 per dozen

Bags of Chips

\$33.00 per dozen

House Baked Cookies

\$48.00 per dozen

Brownie Bites

\$36.00 per dozen

Lemon Bar Bites

\$36.00 per dozen

House Trail Mix

\$54.00 per dozen

Assorted Candy Bars

\$45.00 per dozen

Granola Bars

\$42.00 per dozen

Fresh Sliced Fruit Display

\$18.00 per person

Whole Fruit

\$39.00 per dozen

Assorted Cheesesticks

Mozzarella, Tillamook cheddar, Beecher's Flagship

\$39.00 per dozen

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

\$46.00 per person

Seared Citrus Chicken GF

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

\$46.00 per person

Rosemary Garlic Chicken DF

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

\$46.00 per person

Mediterranean Seared Salmon GF

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

\$54.00 per person

Applewood Smoked Steelhead GFDF

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

\$51.00 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

\$49.00 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 TWO COURSE LUNCHES

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

ENTRÉES

Citrus Marinated Chicken DF

Forbidden rice, chili soy glaze, fried wontons

\$46.00 per person

Seattle Cider Brined Chicken GF DF

Sweet potato bacon hash, apple citrus relish

\$46.00 per person

Stoneground Mustard Crusted Chicken

Pesto orzo pilaf, pickled red onions

\$46.00 per person

Tamari Glazed Chicken Thigh GF DF

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

\$44.00 per person

Center Cut Sirloin GF

Boursin mashed potatoes,
charred red onion-tomato relish

\$52.00 per person

Braised Short Rib GF

Roasted garlic mashed potatoes,
seasonal mushroom demi, tomato confit

\$49.00 per person

Mediterranean Seared Ling Cod

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

\$49.00 per person

Red Miso Steelhead DF

Forbidden rice, Asian slaw, fried wontons

\$52.00 per person

Plant Based Meatloaf VG GF

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

\$44.00 per person

Seasonal Vegan Risotto VG GF

\$35.00 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

ADD A SALAD FOR \$5 PER PERSON

Mandarin Mixed GF V Greens Salad

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

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 \$61.00 per person or choose any buffet on any day for \$64.00.

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.

\$37.00 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 - \$13.50 per person

Four Selections - \$17.00 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 V

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

\$62.00 per person

Rosemary Garlic Chicken GF

Roasted garlic mashed potatoes, Dijon demi glaze, crispy shallots

\$59.00 per person

Oven Roasted Chicken

Sweet potato whip, parmesan crust, sherry bacon jus

\$62.00 per person

BEEF

Braised Short Rib GF

Roasted garlic mashed potatoes, seasonal mushroom demi, tomato confit

\$68.00 per person

Red Wine Braised Short Rib

Brown butter gnocchi, fresh herbs, smoked tomato vinaigrette

\$68.00 per person

Manhattan Center Cut Steak GF

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

\$71.00 per person

SEAFOOD

Seared Cod

Raspberry couscous pilaf, roasted fennel slaw, citrus cream sauce

\$69.00 per person

Applewood Smoked Steelhead

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

\$68.00 per person

Harissa Roasted Salmon DF

Black lentil ragout, pomegranate citrus relish, crispy capers

\$73.00 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

\$81.00 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 V

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

Impossible Burger Meatloaf VG GF

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

Seasonal Vegan Orzo VG

DESSERT

Select 2

Cereal Milk Panna Cotta V GF

Fruity pebble crumble, citrus coulis

Chocolate Crunch Cake V

Blood orange whip, candied macadamia nuts

Seasonal Fruit Shortcake V

Applewood smoked salt, citrus whip

Ube Mascarpone Tart V

Raspberry whip, passion fruit coulis

Fried Churros

Caramel, chocolate, cinnamon sugar

Marionberry Cheesecake V

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

\$66.00 per dozen

HOT HORS D'OEUVRES

Wild Mushroom Risotto Cakes GF V

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

\$47.00 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

\$63.00 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 V GF

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

\$31.00 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

\$23.00 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

\$27.00 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

\$39.00

**Chateau Ste Michelle
Mimi Chardonnay**

Horse Heaven Hills, WA

\$36.00

**Chateau Ste Michelle
Sauvignon Blanc**

Columbia Valley, WA

\$37.00

RED WINE

Waterbrook Malbec

Columbia Valley, WA

\$41.00

**Canoe Ridge
The Expedition Merlot**

Columbia Valley, WA

\$41.00

**Chateau Ste Michelle
Cabernet Sauvignon**

Columbia Valley, WA

\$46.00

Erath Pinot Noir

Willamette Valley, OR

\$47.00

**Columbia Crest
Grand Estates Syrah**

Columbia Valley, WA

\$43.00

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
Domestic	\$9.00	\$11.00
Local Northwest	\$10.00	\$12.00
Imported	\$10.00	\$12.00

WINE BY THE GLASS

	HOSTED	NOT - HOSTED
House	\$12.00	\$14.00
Premium	\$14.00	\$15.00

LIQUOR

	HOSTED	NOT - HOSTED
House	\$13.00	\$14.00
Premium	\$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 23% 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 \$425 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 \$875 for the first two hours, \$225 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 \$425 an hour per cart will apply. There is a three (3) hour minimum for this service.

