

# *Catering by* McCORMICK & SCHMICK'S

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*You have been entertaining in our restaurants for years,  
now let us cater your next event.*

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# CATERING POLICIES

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## *FOOD MINIMUMS*

For all events held Monday through Thursday our food minimum is \$750, while events on Friday through Sunday require a \$1,000 food minimum.

During the month of December, Friday events require a \$2,000 food minimum, while Saturday events requires a \$3,000 food minimum. All menu prices are subject to optional gratuity and applicable Washington state sales tax.

## *PAYMENT POLICY*

A 50% deposit of the estimated charges is necessary to confirm the catering contract. The balance is due four business days prior to the function. Any adjustments are payable upon conclusion of the event.

## *STAFFING*

Staff are billed by the hour, portal-to-portal, based on a four hour minimum per staff person. Upon selection of the venue, type of menu desired, approximate number of guests and approximate hours of the function, we will be happy to estimate a labor cost. Final labor cost is based on actual portal-to-portal times. In order to ensure a safe work environment for our staff, we require a minimum of two service staff assigned to each event. Labor charges are subject to applicable Washington state sales tax. 50% of all hourly personnel or delivery charges are paid to our service staff.

### Hourly rates for staff

**Event Captain:** \$30.00 per hour **Server:** \$25.00 per hour  
**Kitchen Staff:** \$25.00 per hour **Bartender:** \$25.00 per hour

## *GRATUITY*

Gratuity is stated as optional, however it is suggested. Our event planners will suggest an appropriate gratuity for the service staff assigned to your event. 100% of the optional gratuity is paid to our service staff.

## *EXTRA FOOD*

For health, safety and liability, all food and beverage items not consumed remain the property of the caterer. At the discretion of your event captain all non-sensitive foods may be packaged for you should you desire.

## *WA STATE HEALTH ADVISORY*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose a health risk. Raw or undercooked foods are noted by \* throughout the menus.

## *GUEST COUNT*

The final guaranteed number of guests must be specified by 12:00 (noon) according to the following schedule:

<b>Up to 500 guests</b>	<b>Four business days</b>
<b>501-1500 guests</b>	<b>Five business days</b>
<b>1501 + guests</b>	<b>Seven business days</b>

Once received, this number may not be reduced. Final billing will be based on the guarantee or the actual number of guests, whichever is greater. In the event that the guarantee is not received, final billing will be based on the initial estimate or the actual number of guests, whichever is greater.

## *DROP-OFF/PICKUP*

Let us do the cooking! Food can be picked up at our catering kitchen, located at the Museum of Flight, or delivered to the location of your choice. Food will be packaged in disposable containers that are priced at \$3.50 each. Delivery charges begin at \$50.00, while delivery + setup charges begin at \$75.00. These charges are subject to applicable Washington state sales tax.

## *ENTRÉE CHOICE*

We are happy to accommodate a predetermined choice between up to two entrees, plus a vegetarian meal, on seated lunches and dinners. Should you select this option, we request that you offer one salad and one dessert to your guests. Please also keep in mind that a choice is NOT available for combination entrees. For the most efficient service, please provide a marker for each entrée choice.

## *SPECIAL MEALS*

Substitutions can be served lieu of the entrée to accommodate dietary restrictions. Requests must be made at the time the guest count is due. Additional charges may apply.

## *RENTALS/SERVICEWARE*

Tables, chairs, linens, china, glassware, flatware, etc. are an additional cost for off-premise catering. The venue which you have chosen may provide tables and chairs. Final cost of rental equipment is subject to selection of venue, specific menu and beverage service. Delivery charges may apply and are subject to venue accessibility and regulation. Rental equipment and delivery charges are subject to applicable Washington state sales tax.

## *TRANSPORTATION*

Truck rental, fuel and parking fees may apply. Subject to change based on venue location and parking availability.

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# BEVERAGES

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## *TYPE OF BAR*

*Please chose one of the following types of bar.*

**WELL  
Cocktails  
House Wine**  
7.25 per drink hosted  
7.75 per drink cash

**PREMIUM  
Cocktails  
Wine**  
8.25 per drink hosted  
8.75 per drink cash

**PLATINUM  
Cocktails  
NW Wine**  
9.25 per drink hosted  
9.75 per drink cash

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## *INCLUDED IN ALL TYPES OF BARS*

**Assorted Beers**  
6.25 per drink hosted  
6.75 per drink cash

**Soft Drinks**  
3.75 per drink hosted  
4.25 per drink cash

**Bottled Water**  
3.75 per drink hosted  
4.25 per drink cash

**Juices**  
3.75 per drink hosted  
4.25 per drink cash

**Mineral Water**  
3.75 per drink hosted  
4.25 per drink cash

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## *OPTIONAL ADD-ONS*

**Cordials**  
9.20 per drink hosted  
9.75 per drink cash

**Specialty Cocktails**  
Please see your event planner for pricing and options.

**Wines by the Bottle**  
Please see our wine list for pricing and available options.

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## *BEVERAGES BY THE GALLON*

**Lemonade**  
40.00 per gallon

**Iced Tea with Lemon**  
40.00 per gallon

**Citrus Fresh-Fruit Punch**  
40.00 per gallon

**Strawberry Lemonade**  
45.00 per gallon

**Coffee, Tea, Decaffeinated Coffee**  
50.00 per gallon

**Basil Lime Spritzer**  
55.00 per gallon

**Pitchers of Water on Meeting Tables**  
1.25 per guest

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## *BAR PACKAGES*

*For client-provided alcoholic beverages.*

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### **FULL BAR SERVICE PACKAGE**

Client provides liquor, beer, wine and nonalcoholic beverages. Catering by McCormick & Schmick's serves beverages and provides mixers, bar condiments, ice, glassware and all beverage service equipment and linens. 6.25 per guest + bartender hourly rate (5.00 per guest for disposables)  
*Subject to Washington state sales tax*

### **BEER/WINE SERVICE PACKAGE**

Client provides beer, wine and nonalcoholic beverages. Catering by McCormick & Schmick's serves beverages and provides ice, glassware and all beverage service equipment and linens. 4.75 per guest + bartender hourly rate (3.50 per guest for disposables)  
*Subject to Washington state sales tax*

*Client shall obtain a banquet permit and provide Caterer with a copy by one week prior to the event. Client shall obtain insurance that will cover bodily injury, death or property damage occasioned by reason of the Function, including without limitation the liquor liability insurance, with minimum single-limit liability of \$1,000,000 per occurrence. Caterer shall be an additional insured on the policy for any liability it may suffer because of its involvement with Client's event. Client shall provide Caterer with a certificate of such coverage.*

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# WINE LIST

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*Wine selection and prices are subject to availability. Wine prices are subject to applicable service charge and sales tax*

Kestrel "Old Vine" Chardonnay—Washington	46.00
Milbrandt "Evergreen Estates" Chardonnay—Washington	47.00
Chateau Ste. Michelle "Indian Wells" Chardonnay – Washington	48.00
Dunham "Shirley Mays" Chardonnay—Washington	69.00
Woodward Canyon Chardonnay—Washington	87.00
Sonoma Cutrer "Russian River" Chardonnay – California	63.00
Cakebread Chardonnay – California	84.00
Far Niente Chardonnay – California	105.00
Chateau Ste. Michelle "Horse Heaven" Sauvignon Blanc – Washington	44.00
Delille Chaleur Estate Blanc (Sauvignon Blanc & Semillion)– Washington	72.00
Henry Estates Pinot Gris – Oregon	43.00
Vin du Lac Rosé (Cabernet Franc/Sangiovese)– Washington	44.00
Airfield Estates Lightning (55% Viognier, 25% Roussanne, 10% Marsanne) - Washington	46.00

## *RED WINES*

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Chateau Ste. Michelle "Indian Wells" Merlot – Washington	49.00
Canoe Ridge Red Wine – Washington	47.00
Ash Hollow "Nine Mile" Red - Washington	52.00
Dunham Cellars Three Legged Red—Washington	57.00
Columbia "Red Willow" Cabernet Sauvignon – Washington	64.00
Airfield Estates "Aviator" - Washington	71.00
Chateau Ste. Michelle "Cold Creek" Cabernet Sauvignon – Washington	66.00
Sparkman Stella Mae – Washington	81.00
Dunham Cellars Cabernet Sauvignon– Washington	85.00
Woodward Canyon "Artists Series" Cabernet – Washington	94.00
Sparkman Kingpin – Washington	105.00
Jordan Cabernet Sauvignon – California	101.00
Cadence Cara Mia "Bel Canto" (Cabernet Franc, Merlot, Petit Verdot) - Washington	115.00
Stag's Leap Reserve Cabernet Sauvignon – California	121.00
Henry Estate "Barrel Select" Pinot Noir– Oregon	71.00
Maryhill Sangiovese– Washington	43.00
Saviah "The Jack" Syrah—Washington	46.00
Delille Cellars Syrah—Washington	132.00

## *SPARKLING WINES*

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Wycliff Brut - California	31.00
LaMarca Prosecco—Italy	39.00
Domaine Ste. Michelle "Luxe"— Washington	47.00
Veuve Clicquot – France	99.00
Martinelli's Sparkling Cider—Non-Alcoholic	16.00

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# BREAKFAST

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## *SEATED BREAKFAST*

*All include Coffee, Tea, Decaffeinated Coffee & Fresh Orange Juice.*

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### THE CLASSIC

#### **Scrambled Eggs**

with fresh Vegetables & Cheddar Cheese

#### **Herb-roasted Potato Wedges**

#### **Hickory-smoked Bacon**

#### **Carrot, Apple & Walnut Muffin**

#### **Seasonal Fruit cup**

17.75 per guest

### A TOAST TO BREAKFAST

#### **Traditional sliced French Toast**

with Sweet Cream Butter & Maple Syrup

#### **Scrambled Eggs**

#### **Grilled Breakfast Ham**

#### **Homemade Granola & Yogurt Parfait**

layered with Fresh Berries

18.35 per guest

## *BREAKFAST BUFFET*

*All include Coffee, Tea, Decaffeinated Coffee & Fruit Juices for 1.5 hours.*

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### TRADITIONAL CONTINENTAL

#### **Morning Bakery Basket\***

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

#### **Sliced Seasonal Fruit**

13.25 per guest

### NORTHWEST BRUNCH

#### **Madagascar Vanilla Brioche French Toast**

with Berry Compote & Maple Syrup

#### **Truffled Dungeness Crab Benedict**

with Tomato Béarnaise

#### **Smoked Cheddar & Cage Free Egg Scramble**

#### **Fruitwood Smoked Bacon**

#### **Sage Scented Chicken Apple Sausage Links**

#### **Fresh sliced Seasonal Fruit**

with Dried Apricots, Cherries, Rosemary Honey

& Greek Yogurt

#### **Organic Potato, Pepper & Sweet Onion Sauté**

with Basil Oil

#### **Locally Hand Crafted Baker's Choice Selections**

Lemon Citrus Quick Bread, Carrot-Apple Muffin,

Pain Au Chocolat, Blueberry Streusel Muffin & a variety of

New York Style Bagels with Smoked Salmon,

Cream Cheese, Orange Marmalade, Freezer Jam

& Sweet Cream Butter

21.95 per guest

### MORNING SUNRISE

#### **Seasonal Fresh Fruit Salad**

#### **Baked Breakfast Strata**

Eggs baked with Sausage, Onions, Bell Peppers,

cubed Bread, Herbs & Cheddar Cheese

#### **Hickory-smoked Bacon**

#### **Herb roasted Potato Wedges**

#### **Morning Bakery Basket\***

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

18.45 per guest

### HEALTHY START

#### **Steel Cut Oatmeal**

with Pecans, Cinnamon, Dried Cranberries,

Golden Raisins, Blueberries, Honey, Brown Sugar & Milk

#### **Homemade Granola & Yogurt Parfaits**

layered with fresh Berries

#### **Assorted Protein Bars**

#### **Whole Fruit**

to include Bananas, Grapes, Grapefruits

& Oranges

#### **Morning Bakery Basket\***

to include Breads, Scones, Muffins & Bagels

with Cream Cheese, Butter & Jam

16.85 per guest

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## *A LA CARTE BREAKFAST ITEMS*

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#### **Assorted Plain, Fruit & Greek Yogurts 2.45**

#### **Steel Cut Oatmeal Bar 2.95**

with Pecans, Cinnamon,  
Dried Cranberries, Golden Raisins,  
Blueberries, Honey, Brown Sugar  
& Milk

#### **French Toast 3.25**

with Maple Syrup & Powdered  
Sugar dusting

#### **Homemade Granola & Yogurt Parfait 3.75**

layered with fresh Berries

#### **Nova Cold Smoked Salmon, Herb Cream Cheese, Capers & Red Onions with Bagels 5.25**

#### **Breakfast Burrito 4.95**

Scrambled Eggs, Chorizo Sausage,  
Onions, Roasted Green Chiles  
& Mild Jack Cheese

#### **Breakfast Strata 5.25**

Eggs baked with Sausage, Onions,  
Bell Peppers, cubed Bread, Herbs  
& Cheddar Cheese

#### **Egg, Ham & Cheese Croissant Breakfast Sandwich 4.50**

#### **Warm Individual Brioche Nest 4.95**

with baked Cage Free Eggs  
& Marjoram dusted Tomatoes

\*Morning Bakery Basket may include such things as Alki Bakery Fruit Muffins, Blazing Bagels, Pumpkin Bread, Raspberry Pinwheel, Cinnamon Butterfly & Triple Chocolate Quick Bread.

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# MEETING OPTIONS

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## *LIGHT & CASUAL LUNCHEON BUFFETS*

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### THE DELI PLATTER

#### **Build Your Own Sandwich Bar**

Turkey, Honey baked Ham, Roast Beef, Pastrami,  
Cheddar, Swiss & Provolone Cheeses,  
Stone Ground & Dijon Mustards, Mayonnaise,  
Onions, Pickles, Lettuce, Tomatoes, Olives  
& Fresh Baked Breads & Rolls

#### **Penne Pasta Salad**

with Bell Peppers, Olives & Feta in Lemon Vinaigrette

#### **Seasonal Fruit Platter**

#### **Spinach Salad**

with Mushrooms, Red Onion & Sherry Vinaigrette

#### **Jumbo gourmet Chocolate Chip Cookies**

15.95 per guest

### ALREADY BUILT SANDWICHES

#### **Already-Built Sandwiches**

Turkey & Smoked Cheddar on Whole Wheat  
Roast Beef & Gouda on Rustic Roll  
Tuna Salad on Whole Wheat Bun  
BLT Wrap

Vegan Portobello Veggie Sandwich

*two half sandwiches per guest*

#### **Tim's Potato Chips**

#### **Mixed Field Greens**

with Balsamic Vinaigrette

#### **Chocolate Walnut Brownies**

14.50 per guest

*Add Clam Chowder, Tomato Basil or Soup of the Day to one of the above buffets for 3.95*

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## *LIGHT & CASUAL PLATED SALADS*

*To include Coffee, Decaffeinated Coffee, Tea and Rolls with Sweet Cream Butter.*

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### **Grilled Chicken Caesar Salad\***

Romaine, Parmesan Cheese, homemade Croutons  
& Creamy Garlic Dressing

13.50

### **Blackened Salmon Salad**

Cajun spiced Grilled Salmon, Artichoke Hearts,  
Tomato, Hard boiled Egg & Black Olives served on  
Romaine Lettuce with Lemon Dill Dressing

17.25

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## *THEMED SNACK BREAKS*

*Minimum order 20 guests.*

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### HEALTHY ON THE GO

Granola Bars, Yogurt, Whole Fruit, V8  
& Sparkling Apple Cider

6.95 per guest

### CHIPS & DIPS

Crisp Pita Chips, Kettle Style Potato Chips with Sea Salt  
& Assorted Vegetable Chips served with Red Pepper  
Hummus, roasted Onion Dip & Fig Tapenade

3.85 per guest

### NORTHWEST EXPERIENCE

Washington Apples, Candied Hazelnuts & Northwest  
Artisan Breads with Apple Butter, Artisan Chèvre

& Dilettante Biscotti

7.95 per guest

### COOKIE MONSTER

Mini Cookies, Bar Cookies, Chocolate Dipped  
Shortbread Airplane Cookies & Mini Milk

5.25 per guest

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## *À LA CARTE SNACKS*

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#### **Bar Snack Mix**

.95 per guest

#### **Trail Mix**

1.50 per bag

#### **Whole Fruit**

1.25 per piece

#### **Jumbo gourmet**

#### **Cookie platter**

2.25 per piece

#### **Tim's Potato Chips**

1.50 per bag

#### **Granola Bars**

2.25 each

#### **Bakery Basket**

to include Breads, Pastries,  
Muffins & Bagels with Cream  
Cheese, Butter & Jam

6.95 per guest

#### **Selection of Bar Cookies**

2.25 per piece

#### **Smart Food Popcorn**

1.75 per bag

#### **Assorted Protein Bars**

2.45 each

#### **Hazelnut Shortbread**

#### **Airplane Cookies**

Half Dipped in Chocolate

2.50 per piece

#### **Pretzels**

1.50 per bag

#### **Assorted Ice Cream Bars**

2.25 each

#### **Assorted Dilettante**

#### **Biscotti**

2.75 per piece

Wrapped To-Go 3.00

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# SEATED LUNCHEON

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## SOUPS

**M&S Famous  
New England  
Clam Chowder**  
4.95

**Dungeness Crab  
& Butternut Squash**  
5.65

**Tomato Basil Soup**  
with a Brioche Crouton  
4.45

**Chef's Soup of the Day**  
4.25

## SALADS

**Traditional Caesar Salad\***  
With Parmesan Cheese, Herb  
Croutons & Creamy Garlic  
Dressing  
4.95

**Classic Green Salad**  
with Julienne Carrots,  
Cucumber, Tomato &  
Buttermilk Ranch Dressing  
4.25

**Spinach, Watercress  
& Napa Cabbage**  
with Strawberries, Almonds,  
Goat Cheese & Vanilla Honey  
Vinaigrette  
5.25

**Northwest Greens**  
with Candied Walnuts,  
Crumbled Bleu Cheese,  
Cranberries & Balsamic  
Vinaigrette  
4.55

## ENTRÉES

*All entrees include Rustic Breads or Rolls, Coffee, Decaffeinated Coffee & Tea..*

**Roasted Salmon**  
with Lemon Dill Sauce on a bed of Braised  
Kale & Saffron Rice Pilaf  
18.95

**Roasted Halibut-In Season**  
accompanied by a Roma Tomato & Basil  
Relish with Jeweled Saffron Rice  
Market Price

**Cornmeal crusted True Cod**  
with Pecan Wild Rice  
& Tarragon Rémoulade  
17.95

**Roasted Alaskan Wild King Salmon**  
with a light Herb Beurre Blanc & Rosemary  
roasted Fingerling Potatoes  
Market Price

**Seared Free Range Chicken Breast**  
with Orange Marmalade Ancho Glaze,  
Black Bean Corn Salsa & roasted Tomato  
Rice with Cilantro  
20.95

**Roasted Breast of Chicken  
Stuffed with Herbs & Ricotta**  
with Roasted Vegetable Compote  
& toasted Wild Rice Medley  
18.95

**Grilled Breast of Chicken Marsala**  
with Shiitake Mushroom, Marsala Wine  
Sauce & Toasted Orzo & Wild Rice  
16.75

**Apple Cider Braised Painted Hills  
Beef Short Rib**  
with Pomegranate Gastrique served over  
Yukon Gold Mashed Potatoes  
23.90

**8 oz. New York Steak**  
with Green Peppercorn Cognac Sauce  
& Rosemary roasted Fingerling Potatoes  
24.55

**Roasted Medallions of Beef  
& Fillet of Salmon**  
with Red Wine Shallot Demi Glace  
& Northwest Berry Compote  
served with Tri Color Orzo & Hazelnuts  
26.95

## VEGETARIAN ENTRÉES

**Portobello, Shiitake &  
Domestic Mushrooms**  
with Spinach & Tomatoes baked  
in Puff Pastry  
17.75

**Artichoke, Goat Cheese, Wild  
Mushroom & Spinach Strudel**  
with a Balsamic Reduction Sauce  
18.95

**Orchiette Pasta—Vegan**  
with Balsamic Vegetable Compote,  
roasted Garlic, Green Peas,  
toasted Pine Nuts & Basil Oil  
17.30

## KID'S ENTRÉES

*All entrees include a Fresh Fruit Cup starter and Milk.*

**Grilled Cheeseburger**  
on a Sesame Bun with Lettuce, Tomato,  
Pickled Spear & condiments on the side  
accompanied by Tim's Cascade Potato Chips  
13.25

**Baked Macaroni & Cheese**  
served with Carrot & Celery sticks  
with a side of Creamy Ranch Dip  
11.75

**Spaghetti with Meatballs**  
served with Traditional Marinara Sauce  
& sprinkled with Parmesan  
13.95

## DESSERTS

*These desserts are available for lunch only. Additional selections can be found on page 19.*

**New York Cheesecake**  
4.95

**Decadent Brownie Sundae**  
4.95

**Chocolate Mousse**  
4.75

**Espresso Panna Cotta**  
4.75

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# LUNCH BUFFETS

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*The following luncheon portions are offered until 3:30 p.m. Dinner pricing and portions are applicable for buffets starting after this time. All buffets have a minimum order of 20 guest.*

## BOUNTIFUL BUFFET

### **Spinach, Radicchio & Butter Lettuce**

tossed with Dried Cranberries, Feta, Almond Slivers  
& Three Citrus Vinaigrette

### **Seasonal Fruit Display**

### **Marinated & Grilled Vegetable Platter**

accompanied by Roasted Onion Dip

### **Brie en Croute with Apricots & Walnuts**

served with gourmet Crackers

### **Rustic Breads with Sweet Cream Butter**

### **Northwest Wild Mushroom Stroganoff**

with Braised Red Quinoa Pilaf

*Add Beef Tenderloin Tips for 3.95pp*

### **Grilled Breast of Chicken**

with Pecan Glaze

### **Lemon Roasted Salmon**

with Northwest Berry Sauce

### **Assorted Bar Cookies & Brownies**

29.50 per guest

## FLAVORS OF THE NORTHWEST

### **Mixed Field Greens**

tossed with Crumbled Bleu Cheese, Glazed Walnuts,  
Dried Cranberries & Balsamic Vinaigrette

### **Chicken Marsala**

Grilled Breast of Chicken & Wild Northwest Mushrooms  
in a Marsala Wine Sauce

### **Sun dried Tomato & Parmesan Polenta**

### **Rustic Penne Pasta**

with Peas, Caramelized Onions, Roasted Red Pepper,  
Fresh Sage, Feta & Pecans

### **Seasonal Vegetables**

### **Seattle's Finest Breads with Sweet Cream Butter**

### **Triple Berry Crunch Bar**

21.25 per guest

## TASTE OF ITALY

### **Panzanella Salad**

Ripe Tomatoes, Cucumbers, Red Onion,  
toasted Rustic Bread Cubes & fresh Basil  
tossed with a Sherry Caper Vinaigrette

### **Antipasto Display**

Mélange of Cured Meats, Cheeses & Marinated Vegetables  
with Focaccia & Grissini

### **Cheese Tortellini**

with Gorgonzola, Pesto & Walnuts

### **Grilled Breast of Chicken**

with Asparagus & Porcini Cream

### **Rosemary & Fennel Roasted Potatoes**

### **Rustic Breads with Sweet Cream Butter**

### **Fresh Fruit Salad**

### **Biscotti**

22.45 per guest

## RUSTIC ESCAPE

### **Field Greens**

tossed with Caramelized Walnuts, Bleu Cheese  
& Balsamic Vinaigrette

### **Yukon Gold Potato Salad**

with Broccoli, Kidney Beans, Celery, Italian Parsley  
& Orange Garlic Dressing

### **Chicken Forestiere**

Boneless Breast of Chicken in a rich Tomato  
& Madeira Wine Sauce

### **Parmesan Crusted Ling Cod**

with Dijon Caper Sauce

### **Marinated & Grilled Vegetable platter**

### **Toasted Orzo & Wild Rice Pilaf**

### **Rustic Breads with Sweet Cream Butter**

### **Washington Apple & Cinnamon Strudel**

25.10 per guest

## BAJA BUFFET

### **Caesar Salad**

### **Crisp Tortilla Chips**

### **Black Bean & Corn Salad**

with Cilantro Vinaigrette

### **Three Melon Salad**

with Lime Honey Dressing

### **Burrito Bar**

with seasoned Ground Beef OR shredded Chicken,  
sautéed Vegetables, Cheddar Cheese, shredded Lettuce,  
diced Tomatoes, sliced Olives, Sour Cream, Guacamole,  
Salsa & Flour Tortillas

### **Cinnamon Sugar Cookies**

20.45 per guest

*Upgrade to Lime Marinated sliced Steak Fajitas 6.00pp,  
or Ancho Rubbed grilled sliced Chicken 5.00pp*

## FRESH CHOICE

### **Organic Spring Greens**

with Julienne Carrots, Cucumbers, Tomatoes  
& Basil Vinaigrette

### **Fresh Green Bean Salad**

with toasted Cashews, Mandarin Oranges  
& Ginger Sesame Dressing

### **Cilantro & Garlic Marinated Free Range Chicken**

**Breast Platter** with Grilled Peppers

### **Multi Grain Penne Pasta Salad**

with Crimini Mushrooms, Roasted Eggplant, Italian Squash,  
& Sun-dried Tomato Pesto

### **Wine Poached Filet of Salmon**

with Leeks, Spinach, lentils & Tarragon Lemon Glaze

### **Rosemary Cracker Bread & Sliced Rustic Baguettes**

### **Sliced Fresh Melon Medley**

with Honey Lime Yogurt Dip

### **Mini Lemon Tart**

22.90 per guest

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# SEATED DINNER

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## APPETIZER

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**Jumbo Prawn Cocktail**  
with Tomato Horseradish Sauce  
7.85

**Dungeness Crab Cocktail**  
with Tomato Horseradish Sauce  
10.35

**Vegetarian Trio**  
Olive Tapenade & fresh Hummus on  
Soft Pita Wedges with fresh Mozzarella,  
Tomato & Basil Salad  
6.40

**Smoked Sea Scallops**  
with Watercress, Pancetta, shaved Fennel &  
Apple with a Truffle Mustard Vinaigrette  
10.35

**Dungeness Crab Cakes**  
with Brandy Rémoûlade  
9.95

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## AMUSE-BOUCHE (SMALL BITE)

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**Dungeness Crab & Brie  
Miniature Talmouses Pastry**  
2.50

**Nova Smoked Salmon Deviled Egg**  
with Lemon Crema  
4.25

**Melted Leek & Truffle Tart**  
with Crème Fraîche  
4.25

**Pan Seared Sea Scallop**  
with Pineapple Rum Salsa  
6.50

**Tea Smoked Duck Fresh Spring Roll**  
with Ponzu Glaze  
4.00

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## SALADS

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**Hearts of Romaine**  
with Roma Tomatoes, Croutons  
& Gorgonzola Basil Cream  
4.50

**Spinach, Radicchio & Butter Lettuce**  
with Dried Cranberries, Feta, Almonds  
& Three Citrus Vinaigrette  
5.50

**Iceberg Wedge Salad**  
with Tomato, Cucumber, shredded  
Carrot, Rye Croutons, Frizzled Onions  
& Buttermilk Ranch Dressing  
4.80

**Mixed Field Greens**  
with Caramelized Walnuts, Dried  
Cranberries, Bleu Cheese  
& Balsamic Vinaigrette  
4.95

**NW Greens**  
with Basil marinated Tomato, Feta  
Crumbles, Parmesan encrusted Croutons  
& Balsamic Vinaigrette  
5.10

**Traditional Caesar Salad\***  
4.75

**Arugula, Watercress  
& Napa Cabbage**  
with Almonds, Strawberries, Goat Cheese  
& Lemon Honey Vinaigrette  
5.85

**Belgian Endive, Radicchio,  
Watercress & Spinach**  
with Hazelnuts, Chèvre, Grapes  
& Sherry Vinaigrette  
5.85

**Caprese Salad**  
Fresh Mozzarella Cheese, Basil marinated  
Roma Tomatoes on a bed of Field Greens  
& drizzled with Extra Virgin Olive Oil  
& Balsamic Syrup  
6.25

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## SOUPS

*Please see your event planner for availability and pricing.*

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## FRESH SEAFOOD ENTREES

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*All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Rustic Breads or Rolls & Sweet Cream Butter*

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**Pan seared Tilapia Sofrito**  
with Preserved Lemon, Spinach  
& roasted Tomato Rice  
with Cilantro  
21.95

**Kasu Black Cod**  
marinated in Kasu Paste  
and pan seared served  
with Bamboo Infused Rice  
30.95

**Roasted Salmon**  
with Lemon Chive Cream  
OR Northwest Berry Sauce  
& served with Tri Color Orzo  
& Hazelnuts  
24.45

**Grilled Fillet of Salmon**  
with Pomegranate Syrup  
& seared Organic King Oyster  
Mushrooms on a Jasmine  
Rice Pillow  
25.95

**Macadamia crusted  
Mahi Mahi**  
with Pineapple Pepper Chutney  
& toasted Wild Rice Medley  
27.25

**Grilled Halibut** *in season*  
with Balsamic & Basil marinated  
Tomatoes & Jeweled Saffron Rice  
Market Price

**Herb Crusted Salmon**  
with Lemon White Wine Glaze  
OR Orange Balsamic Reduction  
& served with Jeweled Saffron  
Rice  
24.95

**Roasted Alaskan  
Wild King Salmon**  
with a light Herb Beurre Blanc  
& Truffled Fingerling Potato Salad  
Market Price

**Parmesan Crusted Ling Cod**  
with Dijon Caper Sauce  
& Rosemary roasted  
Fingerling Potatoes  
26.25

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# SEATED DINNER

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## MEAT ENTREES

*All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Rustic Breads or Rolls & Sweet Cream Butter*

**8 oz. Grilled Filet Mignon**  
with Roasted Garlic & Button  
Mushroom Sauté OR Gorgonzola  
Horseradish Butter & served  
with warm Truffled Fingerling  
Potato Salad  
39.75

**10 oz. New York Steak**  
with Green Peppercorn Cognac  
Sauce or Chimichurri  
& Rosemary roasted Fingerling  
Potatoes  
29.25

**Herb roasted  
Prime Rib of Beef**  
with Apple Horseradish  
& Yukon Gold Mashed Potatoes  
28.95

**Apple Cider Braised Painted  
Hills Beef Short Rib**  
served over Yukon Gold Mashed  
Potatoes with Apricot Tomato  
Compote  
23.90

**Roasted Chicken  
Stuffed with Caramelized  
Apples & Onions**  
served with Orange Balsamic  
Reduction & Yukon Gold  
Mashed Potatoes  
23.90

**Grilled Breast of Chicken  
Peperonata**  
sautéed with Roasted Bell  
Peppers & Olives in a light Wine  
Sauce served with Herbed Wild  
Rice Pancakes  
22.45

**Grilled Cilantro Pesto Free  
Range Chicken Breast**  
with Pancetta, Tart Cherries  
& toasted Wild Rice Medley  
25.95

**Roasted Pork Loin  
Medallions**  
on Wilted Swiss Chard  
with Tri Color Orzo  
& Hazelnuts  
26.25

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## VEGETARIAN & VEGAN ENTREES

*All entrees are \$22.45 and served with Rustic Breads or Rolls & Sweet Cream Butter*

**Ricotta filled Pasta Shells**  
with Roasted Onion Tomato Sauce

**Portobello, Shiitake  
& Domestic Mushrooms**  
with Spinach & Tomatoes  
in Puff Pastry

**Artichoke, Goat Cheese, Wild Mush-  
room & Spinach Strudel**  
with a Balsamic Reduction Sauce

**Vegan Basil Polenta with Northwest  
Wild Mushroom & Balsamic Ragout**  
with Seasonal Vegetables

**Grilled Fresh Vegetable Napoleon**  
with Soy Milk Creamed Corn  
& Avocado

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## COMBINATION ENTRÉES

*All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Rustic Breads or Rolls & Sweet Cream Butter*

**Petite Chicken Boursin en Croute  
and Grilled Salmon Fillet**  
with Lime Dill Beurre Blanc  
& toasted Wild Rice Medley  
33.50

**Apple braised Short Rib  
and Petite Fillet of Salmon**  
with Tomato Caper Sauce  
& Yukon gold Mashed Potatoes  
32.25

*Upgrade to Filet Mignon for 6.65*

**Fillet of Wild King Salmon Stuffed  
with Crab & Shrimp  
and Roasted Beef Medallions**  
with Orange Brandy Demi glace  
& Jeweled Saffron Rice  
46.65

**Herb encrusted Filet of Beef  
and Pan Seared Halibut or Copper Riv-  
er Salmon - in season**  
with Ginger Butter  
& Tri Color Orzo & Hazelnut Pilaf  
Market Price

**Grilled Filet Mignon  
and Poached Lobster Tail**  
with Moroccan spiced Demi glace,  
Caramelized Walla Walla Onions  
& Brandy Vin Blanc served with  
Jeweled Saffron Rice  
51.70

**Pink Peppercorn Crusted Filet Mignon  
and Wild King Salmon**  
with Roasted Tomato Peach Relish  
& Pomegranate Gastrique served with  
Warm Truffled Fingerling Potato Salad  
49.00

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## KID'S ENTRÉES

*All entrees include a Fresh Fruit Cup starter and Milk.*

**Grilled Cheeseburger**  
on a Sesame Bun with Lettuce, Tomato, Pick-  
le Spear & condiments on the side  
accompanied by Tim's Cascade Potato Chips  
13.25

**Baked Macaroni & Cheese**  
served with Carrot & Celery sticks  
with a side of Creamy Ranch Dip  
11.75

**Spaghetti with Meatballs**  
served with Traditional Marinara Sauce  
& sprinkled with Parmesan  
13.95

# DINNER BUFFETS

*All dinner buffets have a minimum order of 20 guests. Please see Event Policies page for dinner buffet service options.*

## TIMELESS FARE

### **Traditional Caesar Salad\***

Romaine tossed with Parmesan, fresh Croutons  
& Creamy Garlic Dressing

### **Gemelli Pasta Salad**

Sun-dried Tomatoes, Roasted Eggplant & Smoked Chicken  
in a light Pesto Dressing

### **Lemon roasted Salmon**

accompanied by Dill Crème Fraîche

### **Garlic Roasted New York Striploin** *carved*

with Apple Horseradish & Mango Pepper Chutney

### **Seasonal Vegetable**

### **Toasted Orzo & Wild Rice Pilaf with Dried Cranberries**

### **Oven roasted New Potatoes**

### **Rustic Breads & Butter**

34.95

## BOUNTIFUL EVENING

### **Cranberry & Pistachio Torta**

### **Assorted Rustic Breads with Butter**

### **Marinated & Grilled Vegetable Platter**

with Roasted Onion Dip

### **Fresh & Dried Fruit display with Nuts**

### **Northwest Mixed Greens**

tossed with Blue Cheese, Walnuts & Dried Cranberries  
& Balsamic Vinaigrette

### **Mediterranean Tabbouleh Salad**

with Italian Parsley, Mint, Cucumbers Tomatoes & Bulgur Wheat

### **Pan Seared Chicken with Roasted Fennel**

### **OR Baked Seafood stuffed Jumbo Mushrooms**

with Crab, Shrimp, Smoked Salmon, Parmesan & Spices

### **Yukon Gold Potato Gratinée with Gruyère**

### **Pistachio crusted Salmon**

on a bed of Cannellini Beans, Leeks, Olives & Artichokes  
with Sauce Verte

### **Herb roasted Prime Rib of Beef** *carved*

with Dollar Rolls, Apple Horseradish & Whole grain Mustard  
41.40

## THE ESSENTIALS

### **Mixed Field Greens**

with Julienne Tomatoes, Cucumbers & Carrots  
with a Sherry-Shallot Vinaigrette

### **Seasonal Fruit Salad**

### **Cheese Tortellini with Pesto Cream Sauce**

### **Chicken Marsala**

Grilled Breast of Chicken & Wild Northwest Mushrooms  
in a Marsala Wine Sauce

### **Sun dried Tomato & Parmesan Polenta**

### **Seasonal Vegetable**

### **Rustic Breads & Butter**

28.85

## NW FOCUS

### **Wild Field Greens**

tossed with Dried Apricots, Bleu Cheese, Toasted Hazelnuts  
& Grain Mustard Vinaigrette

### **Northwest & Imported Cheese Display**

Smoked Gouda, Cheddar, Gorgonzola, Chèvre  
with Breads & Crackers

### **Dungeness Crab & Penne Pasta Salad**

with Red Peppers, Artichokes & Olives  
in Lemon Oregano Dressing

### **Fresh Fruit Display**

### **Roasted Garlic Potatoes with Caramelized Onion**

### **Herb encrusted Pork Loin Platter**

Seasonal Fruit Salsa, Roasted Red Pepper Aioli & mini Rolls

### **Oven roasted Salmon Fillets**

with Northwest Berry Sauce

### **Seasonal Vegetable Medley**

35.50

## SEAFOOD SPECIALTIES

### **Wild Arugula & Orange Salad**

with Marbled Rye Croutons & Sherry Vinaigrette

### **Pesto Marinated Shrimp & Farfalle Salad**

with Roma Tomatoes, toasted Pine Nuts & Grana Padano

### **Salmon Trio: Chilled, Poached Salmon**

with Lemon Dill Crème Fraîche

### **Teriyaki Salmon Skewers with Sesame Seeds**

### **Warm Smoked Salmon & Pepperjack Cheese**

### **Corn Muffins**

### **Braised Clams & Mussels**

in a Herb Broth with Tomatoes, Garlic & Onions

### **Herb Marinated Mushroom**

### **& Roasted Sweet Pepper Salad**

### **Grilled Flank Steak**

with Avocado Red Onion Salsa & Balsamic Glaze

### **Macadamia Crusted Mahi Mahi**

with roasted Pineapple Chutney

### **Yukon Gold Potato Salad**

with Dungeness Crab & Bacon

48.95

## REGIONAL FLAVORS

### **Spinach Salad**

with Mushrooms, Spiced Pecans, Red Onion  
& Sherry Vinaigrette

### **Seasonal Fresh Fruit display**

### **Caprese platter**

with Basil, Tomatoes, Mozzarella & Balsamic Vinaigrette

### **Rustic Breads**

with Sweet Cream Butter

### **Parslied New Potatoes**

### **Oven Roasted Salmon**

with Lemon & Shrimp Sauce

### **Sautéed Chicken Breast in Wild Mushroom**

### **& Leek Essence**

on a bed of Quinoa Rice Confetti Pilaf

31.50

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# LIGHT HORS D'OEUVRE

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*The following menus provide an accompaniment to late afternoon cocktails, but are not sufficient as a full dinner.  
We suggest our heavy hors d'oeuvre selections during the dinner hour.*

## TIME TO RELAX

### **Marinated & Grilled Vegetable platter**

with Roasted Onion & Creamy Herb Dips

#### **Assorted Tapas**

Mediterranean Olive Salad;

Artichoke & Spinach Spread;

Red Onion & Orange Salad with Almonds

accompanied by sliced Artisan Breads

#### **Spanakopita**

Spinach, Feta & Onion wrapped in Phyllo

#### **Baked Seafood stuffed Mushrooms**

with Crab, Smoked Salmon & Shrimp

#### **Garlic Beef Satay**

with Ginger Plum Glaze

#### **Herb roasted Chicken display**

with Tomato Basil Relish & mini Rolls

21.95

## COCKTAIL HOUR

### **Rustic Vegetable platter**

Roasted, Grilled, Pickled & Fresh Vegetables

with Sun-dried Tomato Dip

### **Northwest & Imported Cheese display**

Smoked Gouda, Cheddar, Gorgonzola, Chèvre

with Breads & Crackers

### **Seasonal Fruit Skewers**

#### **Chicken Satay**

with Thai Peanut Dipping Sauce

### **Dungeness Crab & Brie Miniature**

#### **Talmouses Pastry**

### **Vegetarian Spring Rolls**

served with Sweet Chili Sauce

### **Pink Peppercorn crusted Pork Tenderloin**

on Crostini with Rhubarb Chutney

24.90

## AN EARLY EVENING

### **Fresh Market Vegetables**

Broccoli Florets, Carrots, Radishes, Cauliflower & Celery

with Roasted Red Pepper Dip & Bleu Cheese Dip

### **Blueberry & Hazelnut Torta**

with a variety of Crackers

### **Warm Spinach & Roasted Onion Dip**

with Herb Crostini

### **Northwest Wild Mushroom**

### **& Rondele Pinwheel Sandwich Bites**

### **Italian Sausage & Parmesan stuffed Mushrooms**

### **Orange Soy glazed Salmon Skewers**

### **Herb roasted Turkey Breast Platter**

with mini Rolls, Orange Aioli, Whole Grain Mustard

& Cranberry Sauce

21.50

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# HEAVY HORS D'OEUVRE

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*These creative and hearty menus are suitable for an evening reception and may take the place of a seated or buffet dinner.*

## EVENING FESTIVITY

### **Fresh Market Vegetables**

Broccoli Florets, Carrots, Radishes, Cauliflower, Celery  
with Roasted Red Pepper Dip & Bleu Cheese Dip

### **Northwest & Imported Cheese display**

Smoked Gouda, Cheddar, Gorgonzola & Chèvre  
with Breads & Crackers

### **Warm Dungeness Crab & Artichoke Dip**

with Herb Crostini

### **Northwest Wild Mushroom Tartlet**

with Parmesan & Filberts

### **Cheese Tortellini with Pesto Cream**

#### **Roasted Salmon**

with Dijon Dill Sauce

#### **Chicken Satay**

with Thai Peanut Dipping Sauce

#### **New York Striploin** *carved*

with Horseradish Cream, Green Peppercorn Dijon Cream  
& mini Rolls

32.25

## A WORLDLY SAMPLING

### **Artisan Cheese display**

Imported & Local Artisan Cheeses, *such as* Stilton, Morbier,  
Humboldt Fog & St. Andre with Cracker Bread, Fruit  
& Nut Bread and Rustic Bread

### **Grilled & Chilled Asparagus Spears**

with a Balsamic Tomato Relish

### **Mojito Marinated Fruit Skewers**

#### **Coconut Curry Chicken**

with Jasmine Rice

#### **Mediterranean Couscous Salad**

Israeli Couscous with Bell Peppers, Cucumbers,  
Red Onion, Feta Cheese & Roasted Lemon Vinaigrette

#### **Mornay Mushrooms**

stuffed with Dungeness Crab, Spinach & Pine Nuts  
with Mornay Sauce

#### **Pistachio crusted Salmon**

with Artichokes, Leeks, Cannellini Beans, Olives & Sauce Verte

#### **Prime Rib of Beef** *carved*

accompanied by Horseradish Cream, Roasted Garlic Aioli  
& mini Rolls

41.25

## PACIFIC RIM FLAVORS

### **Asian Vegetable Salad**

Bok Choy, Spinach, Julienne Carrots, Mung Bean Sprouts, Broccoli,  
Bell Peppers, toasted Almonds & Mushrooms  
tossed with Sesame Ginger Dressing

#### **Teriyaki Salmon Skewers** with Green Onion Garnish

#### **Five Spice Duck Egg Roll** with Hoisin Dip

#### **Mango, Melon & Lychee Salad** with Honey Lime Dressing

#### **Spicy Avocado & Walnut Roll** with Ponzu Dipping Sauce

#### **Beef & Garlic Meatballs** in Coconut Curry Sauce

#### **Lo Mein Noodle Salad** with Chicken, Oranges & Pea Pods

#### **Hoisin Glazed Pork Loin** with steamed Rice

35.95

## LOCAL HIGHLIGHTS

### **Spinach & Roasted Red Pepper Torta**

Spinach & Roasted Red Pepper layered with Chèvre  
& Mascarpone, served with Water Crackers

### **Rustic Vegetable platter**

Roasted, Grilled, Pickled & Fresh Vegetables  
with Creamy Herb Dip

### **Northwest Wild Mushroom & Rondele Pinwheel**

#### **Lemon Rosemary Chicken Skewer**

with Green Peppercorn Aioli

### **Penne Pasta with Caramelized Onions, Peas & Sage**

in Gorgonzola Sauce

#### **Chilled, Wine-poached Salmon Fillets**

with Lemon Dill Crème Fraîche

accompanied by Cucumber Red Onion Salad

#### **Grilled Washington Sausages**

to include Kielbasa, Bratwurst, Italian & house-made  
Chicken Apple Sausage with assorted Sweet & Hot Mustards

28.95

## TASTE OF THE NORTHWEST

### **Seasonal & Dried Fruit display**

garnished with assorted Nuts

### **Roasted Vegetable Kebabs**

with Creamy Herb Dip

### **Northwest & Imported Cheese display**

Smoked Gouda, Cheddar, Gorgonzola, Chèvre  
with Breads & Crackers

### **Apple & Bleu Cheese stuffed Mushrooms**

#### **Warm Shrimp & Spinach Dip**

with Rosemary Cracker Bread

### **Smoked Salmon, Caper & Red Onion Penne Pasta Salad**

with Lemon Dill Creamy Vinaigrette & Toasted Hazelnuts

#### **Lemon Rosemary Chicken Skewers**

with Green Peppercorn Aioli

#### **Herb encrusted Pork Loin platter**

with Peach Salsa, Roasted Red Pepper Aioli & mini Rolls

29.75

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# TRAY PASSED HORS D'OEUVRE

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*The following items may be added to the preceding buffets or seated meals at a minimum of 20 pieces (except where noted otherwise).*

## SPECIALTY SEAFOOD

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<b>Jumbo Prawn</b> Chilled with Lemon Dill Sauce; Sake marinated; Pesto grilled; or Spicy Pepper & Garlic Firecracker 3.25	<b>Miniature Dungeness Crab &amp; Bay Shrimp Cake</b> with Cucumber Dill Crème Fraîche 2.90	<b>Smoked Sea Scallop wrapped in Pancetta</b> with Apple Cider Glaze 3.70	<b>Miniature Salmon Cake</b> with Honey Dijon Dip 2.90
<b>Hoisin brushed Jumbo Shrimp Lollipop</b> with toasted Sesame Seeds 3.25	<b>Miniature Dungeness Crab Cake</b> with Brandy Rémoulade 3.35	<b>Fresh Lotus Chip with Hamachi, Tobiko &amp; Wasabi Drizzle</b> on Micro Greens 3.25	<b>Smoked Salmon Napoleon</b> layered with Nori, Rice & Wasabi Mayonnaise 3.50
<b>Spiced Honey Garlic Prawn</b> with Pina Colada Dip 3.25	<b>Crab Spring Roll</b> with Ponzu Dipping Sauce <i>Parties under 200</i> 3.10	<b>Seared Ahi Canapé*</b> with Wasabi Mayonnaise <i>50 piece minimum</i> 2.65	<b>Orange Soy Salmon Skewer</b> with Sesame Seeds 2.35
<b>Ancho Marinated Prawn</b> with Sour Cream Tomato Lime Dip 3.25	<b>Basil infused Lobster Risotto Popper</b> with Preserved Lemon Aioli 3.45	<b>Peppered Salmon Spring Roll</b> with Sweet Chile Sauce 2.35	<b>Citrus Cured Salmon Tartar</b> on Sushi Rice Pillow with Sunomono 2.65
<b>Shrimp &amp; Chive Salad</b> in a Phyllo Cup 2.50		<b>Smoked Salmon</b> on Black Bread with Caper Butter 2.10	

## SAVORIES

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<b>Pepper crusted Beef Tenderloin</b> with Horseradish Cream Sauce on a Tuscan Crostini 3.65	<b>Roasted Lamb Tenderloin</b> with Fig Tapenade on a Pita Wedge 3.50	<b>Chicken Satay</b> with Thai Peanut Dipping Sauce 2.10	<b>Morita Pepper Chicken Salad</b> on Corn Crisp with Kumquat Avocado Salsa 2.25
<b>Garlic Beef Satay</b> with Ginger Plum Glaze 2.55	<b>Pink Peppercorn crusted Pork Tenderloin</b> on a Crostini with Rhubarb Chutney 2.55	<b>Lemon Rosemary Chicken Skewer</b> with Green Peppercorn Aioli 2.10	<b>Duck Leg Confit</b> in Crisp Phyllo Cup with Rosemary Apricot Jam 3.25
<b>Tamarind Beef Satay</b> with Red Curry Honey Glaze 2.90		<b>Almond Chicken Salad on an Endive Spoon</b> with Lime Cranberry Relish 2.10	

## VEGETARIAN BITES

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<b>Cocktail Caprese Salad Skewer</b> Tomato, Fresh Mozzarella & Basil with Balsamic Reduction 1.80	<b>Risotto Cake stuffed with Goat Cheese</b> 2.25	<b>Tri-color Polenta Round</b> topped with Gorgonzola Cream 1.95	<b>Melted Leek &amp; Truffle Parmesan Crisp</b> with Tomato Crème Fraîche 2.25
<b>Port poached Pear with Stilton</b> on a Sesame Melba Cracker 2.10	<b>Wild Mushroom &amp; Mascarpone Cheesecake</b> on Polenta Crust with Wild Blueberry Thyme Compote 2.95	<b>Vegetarian Pot Sticker</b> with a Ginger Soy Glaze 1.95	<b>Roasted Olive Tapenade</b> with Goat Cheese in a Pastry Purse 2.25
<b>Spanakopita</b> Phyllo Triangle stuffed with Spinach & Feta 1.95	<b>Spiced Almond stuffed Date with Chèvre</b> 1.75	<b>Vegetarian Spring Roll - Vegan</b> served with Sweet Chili Sauce 2.75	<b>Herbed Goat Cheese</b> Crostini with dried Tomato & fried Basil 2.10
		<b>Sesame Portabella Mushroom Ribbon -Vegan</b> 1.80	

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# BUFFET ADDITIONS

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*The following items may be added to the preceding buffets at a minimum of 25 guests.*

## ***CHEESE DISPLAY OPTIONS***

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**Spinach & Roasted Red Pepper  
Torta with Chèvre**  
2.45

**Gorgonzola & Black Mission Fig  
Torta**  
2.45

**Confetti Vegetable & Boursin  
Cheese Torta**  
2.45

**Northwest & Imported Cheese Display**  
Smoked Gouda, Cheddar, Gorgonzola, Chèvre  
with Breads & Crackers  
3.50

**Artisan Cheese Display**  
Imported & local Artisan Cheese, such as Stilton,  
Morbier, Humboldt Fog & St. Andre  
with Cracker Bread, Fruit & Nut Bread and Rustic bread  
7.40

**Puff Pastry wrapped Bacon  
& Sun dried Tomato Brie**  
2.50

**Orange Marmalade  
& Pistachio stuffed baked Brie**  
2.25

## ***ASSORTED DIPS & TAPAS***

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**Warm Dungeness Crab & Artichoke Dip**  
with Herb Crostini  
3.95

**Warm Shrimp & Spinach Dip**  
with Rosemary Cracker Bread  
3.65

### **Choose 3 of the following Tapas**

Mediterranean Olive Salad; Roasted Red & Yellow Peppers with grilled Eggplant & Manchego Cheese;  
Fried Baby Red Potatoes with Roasted Garlic Aioli; Artichoke & Spinach Spread with Cabrales Cheese;  
Red Onion & Orange Salad with Almonds; Sliced Spicy Sausage with Herb marinated Tomatoes;  
Chick Pea, Caper & Lemons Salad with Basil; and Sherried Mushrooms with Parsley  
Served with sliced Artisan Breads, Crostini & Herbed Cracker Bread  
3.40

## ***FRUIT DISPLAY OPTIONS***

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**Seasonal Fruit Display**  
3.30

**Mojito Marinated Fruit Skewers**  
3.25

## ***VEGETABLE DISPLAY OPTIONS***

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**Caprese Salad Skewers**  
Tomato, Fresh Mozzarella & Basil  
with Balsamic Reduction  
2.95

**Fresh Market Vegetables**  
with Roasted Red Pepper Dip  
& Bleu Cheese Dip  
2.35

**Rustic Vegetable Platter**  
Roasted, Grilled & Pickled Vegetables  
with Sun-dried Tomato Dip  
3.10

## ***PINWHEEL SANDWICH BITES***

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**Vegan Red Pepper Hummus, Olive & Wild Arugula**  
1.85

**Basil Pesto Chicken  
& Smoked Gouda**  
1.85

**Smoked Salmon  
& Portobella**  
1.85

## ***SAVORY OPTIONS***

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**Seafood stuffed Mushroom**  
with Crab, Smoked Salmon & Shrimp  
2.75

**Italian Sausage & Parmesan  
stuffed Mushrooms**  
2.50

**Mini Bay Shrimp Cocktail**  
served in a shot glass  
with Mango Salsa  
3.50

**Apple & Bleu Cheese  
stuffed Mushroom**  
2.25

**Assorted Sushi & Rolls\***  
with Wasabi, Soy & Ginger  
100 pieces minimum  
2.25-3.75

**Steamed Clams & Mussels  
in Herb Beer Broth**  
with Garlic, Onions & Tomatoes  
3.75

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# STATIONS

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*The following items may be added to the preceding buffets at a minimum of 25 guests.  
They are not sufficient as a stand alone buffet item.*

## **POTATO, PASTA & RISOTTO BAR**

*Served in Cosmo Glass*

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### **Rich Yukon gold Mashed Potatoes Herb Scented Risotto Rotini Pasta in Marinara Sauce**

Accompanied by freshly grated Parmesan Cheese,  
Sun dried Tomatoes, sliced Olives, toasted Almonds,  
Green Sweet Peas, Red Pepper Flakes, Gorgonzola Cheese,  
fresh Chives, Sweet Cream Butter & Bacon Bits.

5.95 per guest

## **ANTIPASTO STATION**

*Displayed on small plates*

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**An assortment of Meats, Cheeses and Vegetables**  
to include sliced Salami, Prosciutto, Mortadella, Pepperoni,  
Smoked Provolone Cheese, Cilegine Mozzarella,  
grilled Italian Squash, Onions, Peppers,  
marinated Mushrooms, Tomatoes, Artichokes & Olives

6.75 per guest

## **SLIDER TRIO STATION**

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**Kobe Beef Patties, House Cured Pulled Pork  
& Fresh Herb Grilled Organic Chicken Breast**  
Accompanied by Sweet Hawaiian Rolls, Crispy Onions,  
Smoked Cheddar Cheese, sliced Tomato, Arugula,  
Bacon Aioli, Dijon Mustard, Mayonnaise & Ketchup

11.95 per guest

## **BIG CHILL\***

*Displayed on a separate station on ice*

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**An assortment of Fresh and Smoked Seafood**  
may include Smoked Scallops, Oysters on the 1/2 shell,  
Marinated Mussels, Crab Claws, Smoked Salmon,  
Jumbo Prawns, Seared Ahi Tuna, Bay Shrimp Salad  
& other seasonal specialties.

*Accompanied by a variety of sauces & spreads,  
as well as assorted Crackers & Bread*

19.65 per guest

## **MINI CHILL**

*Displayed on ice.*

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**An assortment of**  
Jumbo Prawns, Crab Claws, Smoked Salmon  
& Oysters on the 1/2 Shell  
*Accompanied by a variety of sauces & spreads,  
as well as assorted Crackers & Bread*

11.25 per guest

## **OYSTER BAR**

*Displayed on ice.*

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**Pacific Northwest Oysters on the Half Shell\***  
Served with Lemon, Horseradish, Tabasco & Mignonette  
Market price—plus below  
Oysters shucked on site by M&S kitchen staff  
25.00 per chef per hour

## **CARVING STATIONS\*\***

*Station attended by a carver*

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**Cedar plank roasted Salmon**  
with Dill Crème Fraîche  
& fresh Fruit Salsa  
Market

**Oven roasted Smoked Turkey**  
with Cranberry Relish, Herb Mayonnaise  
& mini Rolls  
120.00 serves 30

**Honey glazed Ham**  
with a Roasted Pineapple Chutney,  
Mayonnaise, Grain Mustard & mini Rolls  
155.00 serves 50

**Herb encrusted Beef Tenderloin**  
with Apple Horseradish Cream,  
Dijon Mustard & mini Rolls  
330.00 serves 25  
Add Wild Mushroom Demi-Glace

**Prime Rib of Beef**  
with Horseradish Cream, Roasted Garlic  
Aioli & mini Rolls  
250.00 serves 35  
Add Au Jus

**Spinach & Provolone stuffed  
New York Striploin**  
with Mustard Sauce  
250.00 serves 35

**Pork Tenderloin**  
with Sour Cherry Demi  
on Honey Braised Cabbage  
145.00 serves 25

**Pork Loin stuffed with Cranberry  
Walnut Brioche**  
with Rosemary-Tomato Demi Glace  
165.00 serves 35

**\*\*All carving stations will be assessed a \$75.00 fee to staff.**

# DESSERTS

## PLATED DESSERTS

**M&S Famous Chocolate Truffle Cake**  
with Chambord Crème Anglaise  
5.25

**Chocolate Raspberry Mousse Tower Cake**  
accented by Marionberry Coulis  
& Mocha Whipped Cream  
6.50

**Warm Chocolate Brioche Bread Pudding**  
with Bourbon Crème Anglaise  
5.45

**Orange Caramel Tart**  
White Chocolate & Orange  
Mousse with Macadamia Nuts  
& Dark Chocolate  
6.75

**Individual Chocolate Fondue**  
Warm Guittard Chocolate  
with a variety of cut Fruit  
& Pound Cake  
6.15

**Trio of Sweets:  
Truffle Cake Wedge, Fruit  
Tart & Cheesecake Square**  
pooled in Northwest Berry  
Coulis and Crème Anglaise,  
*presented on white china  
rectangular plate*  
7.95

**Seasonal Fresh Fruit Tart**  
with Vanilla Bean Crème  
Anglaise  
6.05

**Brown Butter Pear Tart**  
with Vanilla Bean Crème  
Anglaise  
6.25

**Grand Marnier Strawberry Shortcake**  
with fresh Whipped Cream  
5.50 *in season*

**Mango Lime Tango**  
Mango Mousse & Lime filling  
on Macadamia Shortbread  
6.50

**Gluten Free Lemon Polenta Cake**  
with Crème Fraîche  
& Blueberry Compote  
5.45

**Washington Apple Almond Tart**  
Caramelized WA Apples in  
toasted Almond Shell  
with Cinnamon Crème Anglaise  
6.25

**Vanilla Bean Crème Brûlée**  
with fresh Berries  
*available only for groups less than  
100 guests*  
5.90

## DESSERT BUFFETS

**DESSERT DECADENCE**  
**Assorted gourmet Tortes,  
Cakes & Tarts**  
May include McCormick & Schmick's  
Chocolate Truffle Cake, WA Apple Almond  
Tart, Tiramisu Cake, Berry Cheesecake,  
Chocolate & Raspberry Juliet  
& seasonal patisserie selection  
9.35 per guest (*minimum of 50 guests*)

**DIVINE MINIATURES**  
**A sinful selection of Miniature Tarts,  
Cake Squares, Chocolate Treats  
& Assorted Petit Fours**  
May include such sweets as Éclairs,  
Fruit Tartlets, Praline Pyramids,  
Lemon Boats, Mini Tiramisu, Mousse Cups,  
M&S Chocolate Truffle Bites  
& Other Sweet Delights  
6.85 per guest (*minimum of 25 guests*)

**SWEET & SIMPLE**  
**Assorted tasty gourmet Cookies,  
Bar Cookies & Cheesecake Bites**  
May include such treats as Walnut Brownies,  
Lemon Bars, Chocolate Chip Cookies,  
Oatmeal Raisin Cookies, White Chocolate  
Macadamia Cookies, New York  
Cheesecake Bites & Chocolate Peanut  
Butter Crispy Treats  
6.05 per guest (*minimum of 25 guests*)

## A LA CARTE SWEETS

*The following items may be added to the preceding buffets at a minimum order of 25 pieces/guests.*

**Champagne marinated  
Fruit Skewers**  
with Grand Marnier  
Whipped Cream  
3.20

**Warm Peach Cobbler**  
with a Dried Blueberry studded  
Whipped Cream  
4.35

**Warm Chocolate Brioche  
Bread Pudding**  
with Bourbon Crème Anglaise  
4.10

**Warm Cheese Crêpes**  
with Strawberry Sauce, Spiced  
Apple Compote, Chocolate Sauce  
3.95

**Warm Apple Strudel**  
with Rum Raisin Caramel Sauce  
3.65

**Warm Northwest Berry  
Cobbler**  
with Chantilly Cream  
4.20

**Chocolate dipped  
Hazelnut Shortbread  
Airplane Cookies**  
2.50  
Wrapped To-Go 3.00

**Famous Chocolate Truffles**  
rolled in Coconut, Pistachio  
& Dried Cranberry  
2.15

**Fresh Baked Jumbo Cookies**  
Chocolate Chip, Oatmeal Raisin,  
White Chocolate Macadamia  
& Chocolate Nut Royal  
2.20

**Bar Cookies**  
Lemon Bars, Walnut Brownies,  
Fudge Nut Squares, Pecan Bars,  
Mixed Berry & Cookies  
& Cream  
1.90

**Gourmet house made  
Cupcakes**  
Vanilla Bean, Dark Chocolate,  
Zesty Lemon & Lavender  
Cupcakes with assorted  
Frostings & toppings  
2.60  
*Add Tiered Cupcake Stand for  
40.00*

**Chocolate dipped Truffle  
Lollipop with Sea Salt**  
3.00

**Chocolate dipped Macaroon**  
2.35

**Chocolate dipped Macaroon  
Lollipops**  
1.50

**Fresh Lemon, toasted  
Almond & Raspberry  
Mascarpone Torta**  
served with sweet Ladyfingers  
2.45

**Warm Praline topped Brie**  
with Water Crackers  
2.25

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# SPECIALTY CAKES

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## *SHEET CAKES*

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**¼ Sheet (serves 15-20) \$65.00**  
**½ Sheet (serves 35-40) \$95.00**  
**¾ Sheet (serves 55-60) \$140.00**  
**Full Sheet (serves 80-85) \$170.00**

*Cakes decorated with fresh flowers and your favorite saying.  
Cakes served as a dessert course in a seated meal are subject to kitchen labor fee of \$.75+ per guest.*

### **Coconut Cake**

A white velvet cake layered with coconut mousse with flakes of coconut

### **Chocolate Raspberry Mousse Cake**

Chocolate cake layered with raspberry mousse and decorated with white chocolate shavings

### **Chocolate Mousse Cake**

A devils food cake layered with chocolate mousse and topped with rosettes of chocolate mousse and chocolate shavings with chocolate vermicelli on the sides

### **Tuxedo Cake**

Chocolate and white cake layered with caramel mousse Topped with caramel and decorated with white and dark vermicelli and finished with a white bow tie

### **Lemon Velvet Cake**

White velvet cake layered with lemon curd and white chocolate mousse and decorated with white chocolate shavings and lemon peel

### **Carrot Cake**

Carrot cake layered with Grand Marnier white chocolate mousse and finished with shaved milk chocolate

### **Strawberry Bagatelle**

**(Available February – November)**

White velvet cake layered with fresh strawberries and white chocolate mousse and topped with white chocolate vermicelli

*If you decide to provide your own specialty cake, there is a \$1.25 per guest cake-cutting fee, with a \$25.00 minimum charge.*