

Catering by McCORMICK & SCHMICK'S



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

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CATERING POLICIES

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:

Up to 500 guests	Four business days
501-1500 guests	Five business days
1501 + guests	Seven business days

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.

BEVERAGES

TYPE OF BAR

Please chose one of the following types of bar.

WELL
Cocktails
House Wine
6.50 per drink hosted
7.25 per drink cash

PREMIUM
Cocktails
Wine
7.50 per drink hosted
8.25 per drink cash

PLATINUM
Cocktails
NW Wine
8.50 per drink hosted
9.25 per drink cash

INCLUDED IN ALL TYPES OF BARS

Assorted Beers
5.75 per drink hosted
6.25 per drink cash

Soft Drinks
3.25 per drink hosted
3.75 per drink cash

Bottled Water
3.25 per drink hosted
3.75 per drink cash

Juices
3.25 per drink hosted
3.75 per drink cash

Mineral Water
3.25 per drink hosted
3.75 per drink cash

OPTIONAL ADD-ONS

Cordials
8.50 per drink hosted
9.25 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.

BEVERAGES BY THE GALLON

Lemonade
35.00 per gallon

Iced Tea with Lemon
35.00 per gallon

Citrus Fresh-Fruit Punch
35.00 per gallon

Strawberry Lemonade
40.00 per gallon

Coffee, Tea, Decaffeinated Coffee
45.00 per gallon

Basil Lime Spritzer
50.00 per gallon

Pitchers of Water on Meeting Tables
1.00 per guest

BAR PACKAGES

For client-provided alcoholic beverages.

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. 5.00 per guest + bartender hourly rate (3.50 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. 4.00 per guest + bartender hourly rate (2.50 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.

WINE LIST

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

Kestrel "Old Vine" Chardonnay—Washington	42.00
Milbrandt "Evergreen Estates" Chardonnay—Washington	43.00
Chateau Ste. Michelle "Indian Wells" Chardonnay – Washington	44.00
Dunham "Shirley Mays" Chardonnay—Washington	63.00
Woodward Canyon Chardonnay—Washington	79.00
Sonoma Cutrer "Russian River" Chardonnay – California	57.00
Cakebread Chardonnay – California	76.00
Far Niente Chardonnay – California	95.00
Chateau Ste. Michelle "Horse Heaven" Sauvignon Blanc – Washington	40.00
Delille Chaleur Estate Blanc (Sauvignon Blanc & Semillion)– Washington	66.00
Henry Estates Pinot Gris – Oregon	39.00
Vin du Lac Rosé (Cabernet Franc/Sangiovese)– Washington	40.00
Airfield Estates Lightning (55% Viognier, 25% Roussanne, 10% Marsanne) - Washington	42.00

RED WINES

Chateau Ste. Michelle "Indian Wells" Merlot – Washington	45.00
Canoe Ridge Red Wine – Washington	43.00
Ash Hollow "Nine Mile" Red - Washington	47.00
Dunham Cellars Three Legged Red—Washington	52.00
Columbia "Red Willow" Cabernet Sauvignon – Washington	58.00
Airfield Estates "Aviator" - Washington	65.00
Chateau Ste. Michelle "Cold Creek" Cabernet Sauvignon – Washington	60.00
Sparkman Stella Mae – Washington	74.00
Dunham Cellars Cabernet Sauvignon– Washington	77.00
Woodward Canyon "Artists Series" Cabernet – Washington	86.00
Sparkman Kingpin – Washington	95.00
Jordan Cabernet Sauvignon – California	92.00
Cadence Cara Mia "Bel Canto" (Cabernet Franc, Merlot, Petit Verdot) - Washington	105.00
Stag's Leap Reserve Cabernet Sauvignon – California	110.00
Henry Estate "Barrel Select" Pinot Noir– Oregon	65.00
Maryhill Sangiovese– Washington	39.00
Saviah "The Jack" Syrah—Washington	42.00
Delille Cellars Syrah—Washington	120.00

SPARKLING WINES

Wycliff Brut - California	28.00
LaMarca Prosecco—Italy	36.00
Domaine Ste. Michelle "Luxe"— Washington	43.00
Veuve Clicquot – France	90.00
Martinelli's Sparkling Cider—Non-Alcoholic	15.00

BREAKFAST

SEATED BREAKFAST

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

THE CLASSIC

Scrambled Eggs

with fresh Vegetables & Cheddar Cheese

Herb-roasted Potato Wedges

Hickory-smoked Bacon

Carrot, Apple & Walnut Muffin

Seasonal Fruit cup

15.20 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

15.95 per guest

BREAKFAST BUFFET

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

TRADITIONAL CONTINENTAL

Morning Bakery Basket*

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

Sliced Seasonal Fruit

11.45 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

19.75 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

15.85 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

13.65 per guest

A LA CARTE BREAKFAST ITEMS

Assorted Plain, Fruit & Greek Yogurts 2.25

Steel Cut Oatmeal Bar 2.65

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

French Toast 2.90

with Maple Syrup & Powdered
Sugar dusting

Homemade Granola & Yogurt Parfait 3.40

layered with fresh Berries

Nova Cold Smoked Salmon, Herb Cream Cheese, Capers & Red Onions with Bagels 4.75

Breakfast Burrito 4.45

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

Breakfast Strata 4.75

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

Egg, Ham & Cheese Croissant Breakfast Sandwich 3.95

Warm Individual Brioche Nest 4.45

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.

MEETING OPTIONS

LIGHT & CASUAL LUNCHEON BUFFETS

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

14.35 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

13.05 per guest

Add Clam Chowder, Tomato Basil or Soup of the Day to one of the above buffets for 3.60

LIGHT & CASUAL PLATED SALADS

To include Rolls with Sweet Cream Butter.

Grilled Chicken Caesar Salad*

Romaine, Parmesan Cheese, homemade Croutons
& Creamy Garlic Dressing
12.25

Blackened Salmon Salad

Cajun spiced Grilled Salmon, Artichoke Hearts,
Tomato, Hard boiled Egg & Black Olives served on
Romaine Lettuce with Lemon Dill Dressing
15.50

THEMED SNACK BREAKS

Minimum order 20 guests.

HEALTHY ON THE GO

Granola Bars, Yogurt, Whole Fruit, V8
& Sparkling Apple Cider
6.45 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
3.25 per guest

NORTHWEST EXPERIENCE

Washington Apples, Candied Hazelnuts & Northwest
Artisan Breads with Apple Butter, Artisan Chèvre
& Dilettante Biscotti
7.25 per guest

COOKIE MONSTER

Mini Cookies, Bar Cookies, Chocolate Dipped
Shortbread Airplane Cookies & Mini Milk
4.75 per guest

À LA CARTE SNACKS

Bar Snack Mix

.80 per guest

Trail Mix

1.30 per bag

Whole Fruit

1.05 per piece

Jumbo gourmet

Cookie platter

2.00 per piece

Tim's Potato Chips

1.30 per bag

Granola Bars

2.25 each

Bakery Basket

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

Selection of Bar Cookies

2.00 per piece

Smart Food Popcorn

1.45 per bag

Assorted Protein Bars

2.45 each

Hazelnut Shortbread

Airplane Cookies

Half Dipped in Chocolate

2.50 per piece

Pretzels

1.30 per bag

Assorted Ice Cream Bars

2.25 each

Assorted Dilettante

Biscotti

2.45 per piece

Wrapped To-Go 3.00

SEATED LUNCHEON

SOUPS

**M&S Famous
New England
Clam Chowder**
4.65

**Dungeness Crab
& Butternut Squash**
4.95

Tomato Basil Soup
with a Brioche Crouton
4.15

Chef's Soup of the Day
3.95

SALADS

Traditional Caesar Salad*
With Parmesan Cheese, Herb
Croutons & Creamy Garlic
Dressing
4.65

Classic Green Salad
with Julienne Carrots,
Cucumber, Tomato &
Buttermilk Ranch Dressing
3.95

**Spinach, Watercress
& Napa Cabbage**
with Strawberries, Almonds,
Goat Cheese & Vanilla Honey
Vinaigrette
4.95

Northwest Greens
with Candied Walnuts,
Crumbled Bleu Cheese,
Cranberries & Balsamic
Vinaigrette
4.25

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
17.05

Seared Free Range Chicken Breast
with Orange Marmalade Ancho Glaze,
Black Bean Corn Salsa & roasted Tomato
Rice with Cilantro
18.75

**Apple Cider Braised Painted Hills
Beef Short Rib**
with Pomegranate Gastrique served over
Yukon Gold Mashed Potatoes
21.25

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

**Roasted Breast of Chicken
Stuffed with Herbs & Ricotta**
with Roasted Vegetable Compote
& toasted Wild Rice Medley
16.95

8 oz. New York Steak
with Green Peppercorn Cognac Sauce
& Rosemary roasted Fingerling Potatoes
21.95

Cornmeal crusted True Cod
with Pecan Wild Rice
& Tarragon Rémoulade
16.25

Grilled Breast of Chicken Marsala
with Shiitake Mushroom, Marsala Wine
Sauce & Toasted Orzo & Wild Rice
14.90

**Roasted Medallions of Beef
& Fillet of Salmon**
with Red Wine Shallot Demi Glace
& Northwest Berry Compote
served with Tri Color Orzo & Hazelnuts
23.90

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

VEGETARIAN ENTRÉES

**Portobello, Shiitake &
Domestic Mushrooms**
with Spinach & Tomatoes baked
in Puff Pastry
14.20

**Artichoke, Goat Cheese, Wild
Mushroom & Spinach Strudel**
with a Balsamic Reduction Sauce
16.95

Orchiette Pasta—Vegan
with Balsamic Vegetable Compote,
roasted Garlic, Green Peas,
toasted Pine Nuts & Basil Oil
14.50

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
12.75

Baked Macaroni & Cheese
served with Carrot & Celery sticks
with a side of Creamy Ranch Dip
11.25

Spaghetti with Meatballs
served with Traditional Marinara Sauce
& sprinkled with Parmesan Cheese
12.75

DESSERTS

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

New York Cheesecake
4.65

Decadent Brownie Sundae
4.65

Chocolate Mousse
4.20

Espresso Panna Cotta
4.20

LUNCH BUFFETS

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

26.90 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

19.30 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

19.90 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

22.80 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

17.95 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

20.40 per guest

SEATED DINNER

APPETIZER

Jumbo Prawn Cocktail
with Tomato Horseradish Sauce
7.05

Dungeness Crab Cocktail
with Tomato Horseradish Sauce
9.25

Vegetarian Trio
Olive Tapenade & fresh Hummus on
Soft Pita Wedges with fresh Mozzarella,
Tomato & Basil Salad
5.75

Smoked Sea Scallops
with Watercress, Pancetta, shaved Fennel &
Apple with a Truffle Mustard Vinaigrette
9.25

Dungeness Crab Cakes - Cook on Site
with Brandy Rémoûlade
8.95

AMUSE-BOUCHE (SMALL BITE)

**Dungeness Crab & Brie
Miniature Talmouses Pastry**
2.25

Nova Smoked Salmon Deviled Egg
with Lemon Crema
3.95

Melted Leek & Truffle Tart
with Crème Fraîche
4.05

Pan Seared Sea Scallop - Cook on Site
with Pineapple Rum Salsa
5.95

Tea Smoked Duck Fresh Spring Roll
with Ponzu Glaze
3.65

SALADS

Hearts of Romaine
with Roma Tomatoes, Croutons
& Gorgonzola Basil Cream
3.90

Spinach, Radicchio & Butter Lettuce
with Dried Cranberries, Feta, Almonds
& Three Citrus Vinaigrette
4.85

Iceberg Wedge Salad
with Tomato, Cucumber, shredded
Carrot, Rye Croutons, Frizzled Onions
& Buttermilk Ranch Dressing
4.35

Mixed Field Greens
with Caramelized Walnuts, Dried
Cranberries, Bleu Cheese
& Balsamic Vinaigrette
4.40

NW Greens
with Basil marinated Tomato, Feta
Crumbles, Parmesan encrusted Croutons
& Balsamic Vinaigrette
4.70

Traditional Caesar Salad*
4.05

**Arugula, Watercress
& Napa Cabbage**
with Almonds, Strawberries, Goat Cheese
& Lemon Honey Vinaigrette
5.10

**Belgian Endive, Radicchio,
Watercress & Spinach**
with Hazelnuts, Chèvre, Grapes
& Sherry Vinaigrette
5.10

Caprese Salad
Fresh Mozzarella Cheese, Basil marinated
Roma Tomatoes on a bed of Field Greens
& drizzled with Extra Virgin Olive Oil
& Balsamic Syrup
5.40

SOUPS

Please see your event planner for availability and pricing.

FRESH SEAFOOD ENTREES

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

Pan seared Tilapia Sofrito
with Preserved Lemon, Spinach
& roasted Tomato Rice
with Cilantro
19.95

Kasu Black Cod
marinated in Kasu Paste
and pan seared served
with Bamboo Infused Rice
26.05

Roasted Salmon
with Lemon Chive Cream
OR Northwest Berry Sauce
& served with Tri Color Orzo
& Hazelnuts
21.95

Grilled Fillet of Salmon
with Pomegranate Syrup
& seared Organic King Oyster
Mushrooms on a Jasmine
Rice Pillow
23.30

**Macadamia crusted
Mahi Mahi**
with Pineapple Pepper Chutney
& toasted Wild Rice Medley
23.75

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
22.25

**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
23.25

SEATED DINNER

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
34.55

10 oz. New York Steak
with Green Peppercorn Cognac
Sauce or Chimichurri
& Rosemary roasted Fingerling
Potatoes
25.30

**Herb roasted
Prime Rib of Beef**
with Apple Horseradish
& Yukon Gold Mashed Potatoes
24.95

**Apple Cider Braised Painted
Hills Beef Short Rib**
served over Yukon Gold Mashed
Potatoes with Apricot Tomato
Compote
21.40

**Roasted Chicken
Stuffed with Caramelized
Apples & Onions**
served with Orange Balsamic
Reduction & Yukon Gold
Mashed Potatoes
21.40

**Grilled Breast of Chicken
Peperonata**
sautéed with Roasted Bell
Peppers & Olives in a light Wine
Sauce served with Herbed Wild
Rice Pancakes
19.90

**Grilled Cilantro Pesto Free
Range Chicken Breast**
with Pancetta, Tart Cherries
& toasted Wild Rice Medley
23.25

**Roasted Pork Loin
Medallions**
on Wilted Swiss Chard
with Tri Color Orzo
& Hazelnuts
23.75

VEGETARIAN & VEGAN ENTREES

All entrees are \$19.90 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

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
29.90

**Apple braised Short Rib
and Petite Fillet of Salmon**
with Tomato Caper Sauce
& Yukon gold Mashed Potatoes
29.05

Upgrade to Filet Mignon for 6.10

**Fillet of Wild King Salmon Stuffed
with Crab & Shrimp
and Roasted Beef Medallions**
with Orange Brandy Demi glace
& Jeweled Saffron Rice
41.90

**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
45.90

**Pink Peppercorn Crusted Filet Mignon
and Wild King Salmon**
with Roasted Tomato Peach Relish
& Pomegranate Gastrique served with
Warm Truffled Fingerling Potato Salad
43.90

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
12.75

Baked Macaroni & Cheese
served with Carrot & Celery sticks
with a side of Creamy Ranch Dip
11.25

Spaghetti with Meatballs
served with Traditional Marinara Sauce
& sprinkled with Parmesan
12.75

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

with Apple Horseradish & Mango Pepper Chutney

Seasonal Vegetable

Toasted Orzo & Wild Rice Pilaf with Dried Cranberries

Oven roasted New Potatoes

Rustic Breads & Butter

31.85

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

with Dollar Rolls, Apple Horseradish & Whole grain Mustard
38.25

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

26.75

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

32.25

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

44.25

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

28.75

LIGHT HORS D'OEUVRE

*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

19.95

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

22.85

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

19.65

HEAVY HORS D'OEUVRE

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

with Horseradish Cream, Green Peppercorn Dijon Cream
& mini Rolls

29.20

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

accompanied by Horseradish Cream, Roasted Garlic Aioli
& mini Rolls

37.50

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

32.80

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

26.70

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, Capers & 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

27.05

TRAY PASSED HORS D'OEUVRE

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

Jumbo Prawn Chilled with Lemon Dill Sauce; Sake marinated; Pesto grilled; or Spicy Pepper & Garlic Firecracker 2.90	Miniature Dungeness Crab & Bay Shrimp Cake with Cucumber Dill Crème Fraîche 2.60	Smoked Sea Scallop wrapped in Pancetta with Apple Cider Glaze 3.35	Miniature Salmon Cake with Honey Dijon Dip 2.65
Hoisin brushed Jumbo Shrimp Lollipop with toasted Sesame Seeds 2.90	Miniature Dungeness Crab Cake - Cook on Site with Brandy Rémoulade 3.05	Fresh Lotus Chip with Hamachi, Tobiko & Wasabi Drizzle on Micro Greens 2.95	Smoked Salmon Napoleon layered with Nori, Rice & Wasabi Mayonnaise 3.20
Spiced Honey Garlic Prawn with Pina Colada Dip 2.90	Crab Spring Roll with Ponzu Dipping Sauce <i>Parties under 200</i> 2.85	Seared Ahi Canapé* with Wasabi Mayonnaise <i>50 piece minimum</i> 2.30	Orange Soy Salmon Skewer with Sesame Seeds 2.15
Ancho Marinated Prawn with Sour Cream Tomato Lime Dip 2.90	Basil infused Lobster Risotto Popper with Preserved Lemon Aioli 3.10	Peppered Salmon Spring Roll with Sweet Chile Sauce 2.05	Citrus Cured Salmon Tartar on Sushi Rice Pillow with Sunomono 2.40
Shrimp & Chive Salad in a Phyllo Cup 2.25		Smoked Salmon on Black Bread with Caper Butter 1.70	

SAVORIES

Pepper crusted Beef Tenderloin with Horseradish Cream Sauce on a Tuscan Crostini 3.35	Roasted Lamb Tenderloin with Fig Tapenade on a Pita Wedge 3.20	Chicken Satay with Thai Peanut Dipping Sauce 1.95	Morita Pepper Chicken Salad on Corn Crisp with Kumquat Avocado Salsa 2.05
Garlic Beef Satay with Ginger Plum Glaze 2.30	Pink Peppercorn crusted Pork Tenderloin on a Crostini with Rhubarb Chutney 2.30	Lemon Rosemary Chicken Skewer with Green Peppercorn Aioli 1.95	Duck Leg Confit in Crisp Phyllo Cup with Rosemary Apricot Jam 2.95
Tamarind Beef Satay with Red Curry Honey Glaze 2.65		Almond Chicken Salad on an Endive Spoon with Lime Cranberry Relish 1.95	

VEGETARIAN BITES

Cocktail Caprese Salad Skewer Tomato, Fresh Mozzarella & Basil with Balsamic Reduction 1.65	Risotto Cake stuffed with Goat Cheese 2.10	Tri-color Polenta Round topped with Gorgonzola Cream 1.85	Melted Leek & Truffle Parmesan Crisp with Tomato Crème Fraîche 1.95
Port poached Pear with Stilton on a Sesame Melba Cracker 1.90	Wild Mushroom & Mascarpone Cheesecake on Polenta Crust with Wild Blueberry Thyme Compote 2.65	Vegetarian Pot Sticker with a Ginger Soy Glaze 1.75	Roasted Olive Tapenade with Goat Cheese in a Pastry Purse 1.95
Spanakopita Phyllo Triangle stuffed with Spinach & Feta 1.85	Spiced Almond stuffed Date with Chèvre 1.55	Vegetarian Spring Roll - Vegan served with Sweet Chili Sauce 2.45	Herbed Goat Cheese Crostini with dried Tomato & fried Basil 1.85
		Sesame Portabella Mushroom Ribbon -Vegan 1.60	

BUFFET ADDITIONS

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

CHEESE DISPLAY OPTIONS

**Spinach & Roasted Red Pepper
Torta with Chèvre**
1.90

**Gorgonzola & Black Mission Fig
Torta**
1.90

**Confetti Vegetable & Boursin
Cheese Torta**
1.90

Northwest & Imported Cheese Display
Smoked Gouda, Cheddar, Gorgonzola, Chèvre
with Breads & Crackers
3.20

Artisan Cheese Display
Imported & local Artisan Cheese, such as Stilton,
Morbier, Humboldt Fog & St. Andre
with Cracker Bread, Fruit & Nut Bread and Rustic bread
6.75

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

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

ASSORTED DIPS & TAPAS

Warm Dungeness Crab & Artichoke Dip
with Herb Crostini
3.55

Warm Shrimp & Spinach Dip
with Rosemary Cracker Bread
3.35

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, Capers & Lemons Salad with Basil; and Sherried Mushrooms with Parsley
Served with sliced Artisan Breads, Crostini & Herbed Cracker Bread
3.10

FRUIT DISPLAY OPTIONS

Seasonal Fruit Display
3.00

Mojito Marinated Fruit Skewers
2.85

VEGETABLE DISPLAY OPTIONS

Caprese Salad Skewers
Tomato, Fresh Mozzarella & Basil
with Balsamic Reduction
2.75

Fresh Market Vegetables
with Roasted Red Pepper Dip
& Bleu Cheese Dip
2.15

Rustic Vegetable Platter
Roasted, Grilled & Pickled Vegetables
with Sun-dried Tomato Dip
2.85

PINWHEEL SANDWICH BITES

Vegan Red Pepper Hummus, Olive & Wild Arugula
1.65

**Basil Pesto Chicken
& Smoked Gouda**
1.65

**Smoked Salmon
& Portobella**
1.65

SAVORY OPTIONS

Seafood stuffed Mushroom
with Crab, Smoked Salmon & Shrimp
2.50

**Italian Sausage & Parmesan
stuffed Mushrooms**
2.10

Mini Bay Shrimp Cocktail
served in a shot glass
with Mango Salsa
2.85

**Apple & Bleu Cheese
stuffed Mushroom**
1.95

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
3.45

STATIONS

*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

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

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

**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

10.45 per guest

BIG CHILL*

Displayed on a separate station on ice

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*

17.45 per guest

MINI CHILL

Displayed on ice.

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*

10.10 per guest

OYSTER BAR

Displayed on ice.

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

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

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

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

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

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

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

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

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

DESSERTS

PLATED DESSERTS

M&S Famous Chocolate Truffle Cake
with Chambord Crème Anglaise
4.95

Chocolate Raspberry Mousse Tower Cake
accented by Marionberry Coulis
& Mocha Whipped Cream
5.90

Warm Chocolate Brioche Bread Pudding
with Bourbon Crème Anglaise
5.25

Orange Caramel Tart
White Chocolate & Orange
Mousse with Macadamia Nuts
& Dark Chocolate
6.25

Individual Chocolate Fondue
Warm Guittard Chocolate
with a variety of cut Fruit
& Pound Cake
5.55

**Trio of Sweets:
Truffle Cake Wedge, Fruit
Tart & Cheesecake Square**
pooled in Northwest Berry
Coulis and Crème Anglaise,
*presented on white china
rectangular plate*
7.45

Seasonal Fresh Fruit Tart
with Vanilla Bean Crème
Anglaise
5.60

Brown Butter Pear Tart
with Vanilla Bean Crème
Anglaise
6.05

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

Mango Lime Tango
Mango Mousse & Lime filling
on Macadamia Shortbread
5.95

Gluten Free Lemon Polenta Cake
with Crème Fraîche
& Blueberry Compote
5.10

Washington Apple Almond Tart
Caramelized WA Apples in
toasted Almond Shell
with Cinnamon Crème Anglaise
6.05

Vanilla Bean Crème Brûlée
with fresh Berries
*available only for groups less than
100 guests*
5.60

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
8.50 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
6.25 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
5.50 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
2.90

Warm Peach Cobbler
with a Dried Blueberry studded
Whipped Cream
3.95

**Warm Chocolate Brioche
Bread Pudding**
with Bourbon Crème Anglaise
3.70

Warm Cheese Crêpes
with Strawberry Sauce, Spiced
Apple Compote, Chocolate Sauce
3.60

Warm Apple Strudel
with Rum Raisin Caramel Sauce
3.70

**Warm Northwest Berry
Cobbler**
with Chantilly Cream
3.80

**Chocolate dipped
Hazelnut Shortbread
Airplane Cookies**
2.50

Wrapped To-Go 3.00

Famous Chocolate Truffles
rolled in Coconut, Pistachio
& Dried Cranberry
1.95

Fresh Baked Jumbo Cookies
Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia
& Chocolate Nut Royal
2.00

Bar Cookies
Lemon Bars, Walnut Brownies,
Fudge Nut Squares, Pecan Bars,
Mixed Berry & Cookies
& Cream
1.75

**Gourmet house made
Cupcakes**
Vanilla Bean, Dark Chocolate,
Zesty Lemon & Lavender
Cupcakes with assorted
Frostings & toppings
2.45
Add Tiered Cupcake Stand for
40.00

**Chocolate dipped Truffle
Lollipop with Sea Salt**
2.75

Chocolate dipped Macaroon
2.05

**Chocolate dipped Macaroon
Lollipops**
1.35

**Fresh Lemon, toasted
Almond & Raspberry
Mascarpone Torta**
served with sweet Ladyfingers
2.10

Warm Praline topped Brie
with Water Crackers
2.05

SPECIALTY CAKES

SHEET CAKES

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.