



CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Director of Catering, and Catering Sales Managers are happy to consult with you on custom menus to accommodate any theme or occasion in order to create an exceptional experience for you and your guests.

PRICING

All prices shown are subject to a 20% Service Charge and 6% State Sales Tax. Pricing and availability of all items listed are part of a menu are subject to change.

A \$3.00 per person charge will be applied to all Breakfast, Lunch, and Dinner functions with guarantees under 30 people.

GUARANTEE

Please provide a final guarantee to the catering representative no less than three working days prior to the scheduled starting date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. The hotel will be prepared to seat and serve 5% above your guaranteed attendance.

PAYMENT

All arrangements for payment must be made and approved in advance of the scheduled date of your event. A non-refundable deposit to secure meeting and ballroom space may be required.

Direct billing may be arranged with approval from our accounting department by completing a credit application no later than thirty days in advance of your event.

MISCELLANEOUS

For your safety, no food and beverage is to be taken off property.

All food and beverage must be provided by the hotel; no outside food and beverage can be brought into the hotel's event rooms.

Each of our meeting rooms has different features and capabilities. The hotel may assign suitable charges for any extraordinary room set-up and electrical or audio-visual requirements. The hotel reserves the right to reassign the event room as needed to accommodate changes in attendance, type of function or other hotel functions.

Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting, conference or event. Packages should arrive no earlier than three (3) days prior to the scheduled date of the event.



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***HORS D'OEUVRE
SELECTIONS***
\$60 per order of 25 Pieces

COLD HORS D'OEUVRE SELECTIONS

Alder Smoked Salmon and Dill Cream Cheese Roulade on Hot House Cucumber
Pear Tomato Bruschetta with Balsamic Syrup on Parmesan Crostini

Baby Red Potato, American Caviar and Chive Crème Cheese

Smoked Trout Canapé with Dill Cream Cheese, Caper and Cured Lemon

Lobster Salad Bouchée, Candied Fennel and Caper

Spicy Ahi Tuna Carpaccio with Ginger Purple Thai Rice Cake

Smoked Duck Breast with Dried Cherry Relish and Rye Crostini

Jumbo Shrimp with Herb Cream Cheese, Hot House Cucumber and Cured Lemon

Variety of Rolled Sushi and Nigiri with Soy, Ginger and Wasabi

Beef Tenderloin Carpaccio, Dijon Vinaigrette and Herbed Crimini Mushroom

Turkish Apricot with Cambozola and Pistachio on Pumpnickel Crostini

Asparagus Spears with Boursin Cheese wrapped in Parma Ham

Poached Jumbo Shrimp with Cocktail Sauce, Fresh Lemon, and Miniature Tabasco

HOT HORS D'OEUVRE SELECTIONS

Hand Breaded Lobster Ravioli with Plum Tomato Pomodoro

Dungeness Crab Quesadillas with Roasted Tomatillo Salsa

Vegetable Spring Rolls with Hot Mustard, Soy with Sweet Chili Sauce

Hibachi Rubbed Beef Satay with Toasted Sesame Seeds

Crispy Chicken Wings with Buffalo or Szechwan BBQ Sauce

Baked Brie and Pear Filo Purses with Raspberry Coulis

Coconut Breaded Jumbo Shrimp with Sweet Chili Dip

Five Spiced Chicken Breast Satay with Thai Peanut Sauce

Swedish Style Meatballs with Wild Mushroom Brandy Cream

Jumbo Sea Scallops Wrapped with Applewood Smoked Bacon

Dungeness Crab Cakes with Chipotle Lemon Aioli

Dungeness Crab Gratinée Stuffed Wild Mushrooms

Miniature Beef Chimichangas with Roasted Tomatillo Salsa

Thai Chicken Spring Roll with Sweet Chili Sauce

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 6% STATE SALES TAX



***DECORATIVE
HORS D'OEUVRE TRAYS***
Minimum Order to Serve 10

International Cheeses with Red Grapes, Berries, Fresh Baguettes and Crackers - \$4 per Person

Seasonal Tropical Fruit Display with Fruit Yogurt Dip - \$4 per Person

Garden Fresh Selection of Vegetable Crudités with Garlic Ranch Dip - \$3 per Person

Smoked Sockeye Salmon Side with Condiments, Mini Bagels and Rye Crostini - \$5 per Person

Baked Brie en Croûte with Toasted Macadamia and Apricot Chutney - \$3 per Person

Italian Antipasto with Choice Meats, Cheeses, Olives, and Marinated Vegetables - \$5 per Person

Dungeness Crab and Artichoke Dip with Asiago Cheese, Crusty Sliced Baguette - \$4 per Person

Turkey, Ham and Roast Beef Display, Assorted Spreads and Cocktail Rolls - \$5 per Person

Mediterranean Flatbread with Hummus, Bruschetta, Cucumber and Feta - \$4 per Person

CARVING STATIONS

CARVER LABOR CHARGE: \$35.00 Per Carver per Hour

All Stations Include Condiments and Cocktail Rolls

Baron of Beef with Crimini Bordelaise and Horseradish Cream (Serves 150) \$550

Prime Rib of Beef with Au Jus and Horseradish Cream (Serves 30) \$275

Peppered Tenderloin of Beef with Sauce Béarnaise (Serves 25) \$300

Striploin of Beef with Wild Mushroom Jus and Horseradish Cream (Serves 30) \$250.00

Beef Top Round Roast with Brandy Peppercorn Jus and Horseradish Cream (Serves 30) \$225

Herb Roasted Pork Loin with Orange Onion Marmalade (Serves 30) \$150

Maple Glazed Virginia Ham with Assorted Gourmet Mustards (Serves 40) \$150

House Smoked Turkey Breast with Cranberry Chipotle Relish (Serves 30) \$150

Salmon En Croûte with Scallop Mousse Stuffing and Lemon Dill Crème (Serves 40) \$175

Roast Leg Of Lamb with Rosemary Dijon Crust And Mint Jus (Serves 30) \$175.00

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SPECIALTY STATIONS

\$35.00 per Hour Attendant Charge Optional

PACIFIC RAW BAR - \$14 per Person

King Crab Legs, Oysters on the Half Shell, Poached Jumbo Shrimp
Served with Cocktail Sauce, Lemon, Horseradish and Miniature Tabasco

SUSHI STATION - \$12 per Person

Variety of Fresh Seafood Nigiri, Hand Rolls and Sashimi
Accompanied by Shoyu Sauce, Wasabi, Pickled Ginger, and Seaweed Salad

GARDEN SALAD BAR - \$7 per Person

Mixed Field Greens, Romaine Hearts, Baby Spinach, Served with Assorted Dressings
Variety of Meats, Cheeses and Garden Fresh Vegetable Toppings

ITALIAN PASTA STATION - \$8 per Person

Three Cheese Tortellini with Pesto Cream Sauce, Rotelli with Basil Puttanesca Sauce
Linguini with Creamy Clam Sauce
Served with Garlic Bread and Breadsticks

ASIAN NOODLE STATION - \$8 per Person

Soba Noodles, Green Tea Noodles and Rice Noodles
Gourmet Asian Vegetable Stir Fry
Dashi Broth, Hot and Sour and Garlic Sauces
Add Beef Sirloin, Chicken, Shrimp, or Tofu \$3 per Person

FAJITA STATION - \$12 per Person

Fajita Marinated Chicken Breast, Angus Beef Steak, and Shrimp
Variety of Flour and Corn Tortillas
Lettuce, Tomato, Cheddar, Sour Cream, Guacamole, Selection of Salsas

'TATERTINI' BAR - \$6 per Person

Mashed Idaho Russet Potatoes
Served with Whipped Butter, Sour Cream, Chopped Scallions, Crumbled Bacon,
Cheddar and Parmesan Cheeses, Carmelized Onions or Onion Crisps,
Sautéed Vegetables, Asiago Cream and Brown Gravy

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***SPECIALTY
DESSERT STATIONS***
\$35.00 per Hour Attendant Charge Optional

DESSERT STATION - \$9 per Person

Crêpes, Angel Food Cake and Pound Cake
Fresh Fruit and Berries, Berry Compotes
French Vanilla Ice Cream and Cinnamon Whipped Cream
Dark and White Chocolate Fondues
Bananas Foster and Cherries Jubilee

SUPER SUNDAE BAR - \$9 per Person

French Vanilla, Strawberry, and Chocolate Ice Cream
Cinnamon Whipped Cream, Hot Fudge Sauce, Caramel Sauce
Fresh Berry Compotes, Coconut, Candy Toppings, Nuts and Cherries

VIENNESE STATION - \$9 per Person

Variety of Classical French Pastries:
Miniature Éclairs, Cream Puffs, Fruit Tarts, Cheesecake, Petit Fours
Cream Horns and Chocolate Truffles

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