



CATERING BANQUET SERVICES

| Washington State Convention Center |





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| SERVICE PROMISE |

We will consistently deliver a quality event experience tailored to the satisfaction of every customer.

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SOURCING & SERVING THE BEST OF THE NORTHWEST

WELCOME

Look inside for a collection of our kitchen's most popular Northwest-based menu items — offering inspiration for every time of day and type of event. Consider this a point of departure as we develop a fresh, exciting menu that is uniquely yours. Many of our clients look to us to create one-of-a-kind menus exclusively tailored to their ideas and tastes. Let us tell you what sets us apart.

| LOCAL, SEASONAL INGREDIENTS |

Our chefs regularly exceed expectations by creating unique, regional dishes with the freshest ingredients provided by local farmers. At the heart of our healthy, regional menu you'll find in-season fruits and vegetables that come straight from Northwest growers, such as our succulent tomatoes or the versatile and indispensable Washington potato. We buy more than 20,000 pounds of potatoes a year!

You can enjoy breads and pastries baked fresh daily in our own bakery, using flour obtained from no-till farms in eastern Washington. Our beef comes from grain-fed cattle, fish from sustainable sources, and chicken from free-range farms. Delightful Northwest cheeses abound in our recipes. And over 97% of the wines on our extensive list come from our state's outstanding wineries.

Our catering specialists will work with you to create a menu that meets the levels of sustainability you desire.



| A COMMITMENT TO SUSTAINABILITY |

We can't help it; we're from Seattle: we reduce, reuse, and recycle like our locals do. All kitchen food scraps and food-soiled paper are composted, and garbage, recycling, and composting stations are in place for the use of guests in each meeting room and throughout the public areas.

We also keep our materials green: the contents and packaging of our boxed lunches are 100% compostable. In addition, all our disposable food service items are compostable, including plates and cutlery made of sustainable materials, and wax-free coffee cups.

| A DRIVE TO IMPRESS GUESTS |

We are passionate about working with our clients to make sure event attendees are delighted with our food and beverages — and we have the experience and resources to make this happen — whether it's boxed lunches for 20, an informal buffet for 200, or a banquet with French service for 2,000.

The best of the Northwest is inside: take a look.



MEET OUR CHEFS

OUR CHEFS



| CHEF JOSÉ LUIS CHAVEZ |
Executive Chef

Executive Chef at WSCC since 2003, Chef José's gourmet technique is influenced by the cuisines of France and the Pacific Northwest. His style in the kitchen is reflected in his organizational skills, attention to detail, and a diversified palette that emphasizes simplicity, honesty, and continuity of ingredients and flavors. Chef José holds a Level II ProChef Certification from The Culinary Institute of America.

Chef José has a dedicated relationship with the FareStart culinary training program for disadvantaged individuals (he is a regular participant in their *Guest Chef Spectacular* fundraiser) and performs other community outreach. On behalf of the Convention Center, Chef José has cultivated valuable relationships with local farmers and fishermen to bring fresh, sustainable food to our menus.



| CHEF MAYRA MELKA-BALDWIN |
Executive Sous Chef

Chef Mayra is responsible for the department's overall production and management, leading a team of about 80 people. She is a longtime member of our culinary team, having joined us in 1999. In addition to her Level II ProChef Certification from The Culinary Institute of America, she is certified as Chef de Cuisine by the American Culinary Federation.

Prior to joining us, Chef Mayra was Sous Chef at the acclaimed Salish Lodge and Spa in Snoqualmie, Washington, and served as chef's apprentice for Master Chef David Kellaway at the American Culinary Federation.



| CHEF ALINA MURATOVA |
Pastry Chef

Chef Alina oversees pastries produced in our kitchens including our delectable house-made breads, rolls, cakes, and breakfast pastries. A graduate of the Art Institute of Seattle, she has been at WSCC since 2015 and recently received her Level II ProChef Certification from The Culinary Institute of America.

Well-versed in all things sweet, Alina has wide-ranging experience in desserts — creating traditional favorites as well as Eastern European and Asian specialties. In 2017, she was one of the top ten finalists in the Callebaut "Great Chocolate Stories" competition with her Russian Honey Cake creation. See her in action [here!](#)



| CHEF EAMON MODANLOU-JALALI |
Chef de Cuisine

Chef Eamon assists in overseeing the day-to-day production and management for the department. He joins from California where he was the Sous Chef for the Anaheim Convention Center. He has also worked for various gourmet food trucks and fast casual restaurants throughout Orange County, California.

Chef Eamon is a graduate of The Culinary Institute of America where he trained under many talented chefs in classical French and modern cuisines. His influences stem from his love for global street food, Asian and Latin cuisines, as well as local and regional products and specialties.



BEVERAGES

Items are available in gallon increments only and priced per gallon (two gallon minimum order), except where noted. All coffee and tea selections served with appropriate accompaniments. Non-dairy milk substitutes may be subject to additional fees; please inquire with your Catering Specialist for details.

| HOT |

FRESHLY BREWED COFFEE

Starbucks Caffe Verona regular, decaffeinated (5 Cal per 8.0oz serving) ^{\$}65

ASSORTED TAZO TEAS SPICED, HERBAL, AND BLACK

Honey, lemon wedges (0 Cal per 8.0oz serving) ^{\$}65

HOT CHOCOLATE

Mini marshmallows (194 Cal per 8.0oz serving) ^{\$}62

WARM WASHINGTON APPLE CIDER

Spiced in-house with cinnamon and cloves (90 Cal per 8.0oz serving) ^{\$}62

| COLD |

ICED COFFEE

Freshly brewed and chilled Starbucks Caffe Verona (5 Cal per 8.0oz serving) ^{\$}64

ICED TEA

Lemon wedges (0-120 Cal per 12.0oz serving) ^{\$}64

ICED OREGON CHAI TEA LATTE

(180 Cal per 12.0oz serving) ^{\$}72

INFUSED/FLAVORED WATERS

Choice of cucumber-lime, lemon, lime, strawberry, hibiscus (0 Cal per 12.0oz serving) ^{\$}42

LEMONADES

Choice of lemon, strawberry, pomegranate (190 Cal per 12.0oz serving) ^{\$}52

| COLD |

ASSORTED BOTTLED JUICES

Orange, cranberry, apple (130-200 Cal per 10.0oz serving) ^{\$}4.50 each

ASSORTED NAKED JUICES

(80-250 Cal per 8.0oz serving) ^{\$}6 each

FLAVORED DASANI SPARKLING WATERS

(0 Cal per 12.0oz serving) ^{\$}4.25 each

DASANI STILL WATER

(0 Cal per 12.0oz serving) ^{\$}4 each

ASSORTED COCA-COLA SOFT DRINKS

(150-192 Cal per 12.0oz serving) ^{\$}4.25 each

MILK

Choice of 2%, skim, chocolate (103 Cal per 8.0oz serving) ^{\$}4 each

BEVERAGES



SNACKS

All items are individually packaged and priced per dozen (two dozen minimum order), except where noted.

Additional local premium options available! Contact your Catering Specialist for details.

| SWEET |

RICE KRISPIES TREATS (150 Cal per 1.3oz serving) \$44

CRACKER JACK BOXES (150 Cal per 1.2oz serving) \$44

OREO COOKIES (100 Cal per 0.8oz serving) \$38

HERSHEY'S MINIATURES (40 Cal per 0.3oz serving)

\$32 per pound

ASSORTMENT OF FULL-SIZED CANDY BARS

(210-250 Cal per 1.5-1.9oz serving) \$44

GUMMY BEARS (220 Cal per 2.0oz serving) \$38

| SAVORY |

ERIN'S GOURMET POPCORN

(210 Cal per 1.5oz serving) \$50

SKINNY POP POPCORN

(150 Cal per 1.0oz serving) \$50

STACY'S PITA CHIPS

(200 Cal per 1.5oz serving) \$41

TIM'S CASCADE POTATO CHIPS

(140 Cal per 1.0oz serving) \$41

FLAVORED CHEX MIX

(160 Cal per 1.3oz serving) \$41

RITZ BITS SANDWICH CRACKERS

(150 Cal per 1.0oz serving) \$41

MIXED NUTS (260 Cal per 1.5oz serving) \$50

TRAIL MIX (260 Cal per 2.0oz serving) \$50

MINI PRETZELS (110 Cal per 1.0oz serving) \$41

| HEALTHY |

FRUIT SKEWERS (70 Cal per 6.1oz serving) \$68

FRESH FRUIT CUPS (90 Cal per 7.3oz serving) \$68

FRESH WHOLE FRUIT (60-120 Cal per 4.2-6.8oz serving) \$44

VEGGIE CUPS Carrots, celery, snap peas, red peppers, organic tomatoes (35 Cal per 4.3oz serving), ranch dipping sauce (260 Cal per 2.0oz serving) \$68

CELERY WITH PEANUT BUTTER DIP Celery (5 Cal per 1.0oz serving), peanut butter dip (180 Cal per 1.0oz serving) \$54

HARD-BOILED EGGS (80 Cal per 1.8oz serving) \$41

INDIVIDUAL GREEK YOGURTS (120 Cal per 6.0oz serving) \$47

MOZZARELLA CHEESE STICKS (80 Cal per 1.0oz serving) \$26

ENERGY BARS (140 Cal per 1.4oz serving) \$50

GRANOLA BARS (190 Cal per 1.5oz serving) \$35

| FROZEN |

HÄAGEN-DAZS ICE CREAM BARS (280 Cal per 2.9oz serving) \$92

HELADOS & OUTSHINE FROZEN FRUIT BARS

(25-137 Cal per 4.0oz serving) \$62

NOVELTY ICE CREAM BARS (190-210 Cal per 2.1-3.2oz serving) \$38

| SHARED |

RED PEPPER HUMMUS & SPINACH DIPS (60/120 Cal per 2.0oz serving), *with pita chips* (100 Cal per 0.7oz serving) \$7 per person

SALSA PICO DE GALLO (25 Cal per 4.0oz serving), *with tri-color tortilla chips* (280 Cal per 2.0oz serving) \$5 per person

GUACAMOLE & SALSA (230 Cal per 4.0oz serving) *with tri-color tortilla chips* (280 Cal per 2.0oz serving) \$9 per person





FRESH FROM OUR BAKERY

MEETING BREAKS

| MORNING SELECTIONS |

\$48 per dozen

ASSORTED DONUTS (340-510 Cal per 3.5-5.0oz serving)

ASSORTED BAGELS (230-280 Cal per 3.2oz serving),
with cream cheese (70 Cal per 1.0oz serving)

SLICED BREAKFAST BREADS (240/250 Cal per 2.8/3.2oz serving)

CINNAMON BUNS (200 Cal per 2.5oz serving)

SLICED COFFEE CAKE (300 Cal per 3.1oz serving)

MINI CROISSANTS (160 Cal per 1.5oz serving)

ASSORTED MUFFINS (180/220 Cal per 4.4/4.9oz serving)

ASSORTED SCONES (400 Cal per 3.4oz serving)



| AFTERNOON SELECTIONS |

\$48 per dozen

NANAIMO BARS (240 Cal per 1.9oz serving)

LEMON BARS (230 Cal per 2.6oz serving)

KEY LIME BARS (285 Cal per 2.5oz serving)

BLONDIE BARS (230 Cal per 1.8oz serving)

BITTERSWEET CHOCOLATE BROWNIES (220 Cal per
2.0oz serving)

ASSORTED SHORTBREAD COOKIES (140-150 Cal per
1.0-1.4oz serving)

ASSORTED FRESH-BAKED COOKIES (260 Cal per 2.0oz serving)

COCONUT MACAROONS (190 Cal per 1.3oz serving)

ALMOND BISCOTTI (100 Cal per 0.9oz serving)



REFRESHMENT PACKAGES

Listed prices are per person except where noted.

GLUTEN-FREE MUNCHIES

KIND gluten-free snack bars (100 Cal per 1.4oz serving), Popchips potato snacks (100 Cal per 0.8oz serving), house-made granola bars (180 Cal per 1.6oz serving) ^{\$14}

SEATTLE COFFEE BREAK

Chocolate biscotti (100 Cal per 1.0oz serving), Starbucks Caffè Verona regular, decaffeinated (5 Cal per 8.0oz serving), Iced Chai Tea Latte (180 Cal per 8.0oz serving) ^{\$13}

AFTERNOON BREAK

An assortment of finger sandwiches (140-160 Cal per 2.0-2.5oz serving), scones (400 Cal per 3.4oz serving), and cookies (260 Cal per 2.0oz serving) ^{\$17}

ASSORTMENT OF CHOCOLATE & VANILLA FINANCIERS

Dense almond cake, light and moist. Vanilla glazed in white chocolate, topped with whipped cream. Chocolate glazed in dark chocolate, topped with rich ganache. Contains nuts (240 Cal per 1.9oz serving) ^{\$48 per dozen}

MARKET PLACE

Washington apples (120 Cal per 6.8oz serving), nuts (260 Cal per 1.5oz serving), dried fruit (110 Cal per 2.5oz serving), beef jerky (50 Cal per 0.8oz serving), Erin's Popcorn (210 Cal per 1.5oz serving) ^{\$16}

MID-MORNING BREAK

Fresh fruit skewers (25 Cal per 2.3oz serving), individual Greek yogurts (160 Cal per 6.0oz serving), granola bars (190 Cal per 1.5oz serving) ^{\$15}

CHOCOLATE-DIPPED TREATS

Macaroons (370 Cal per 2.6oz serving), biscotti (100 Cal per 0.9oz serving), almond shortbreads (180 Cal per 1.4oz serving), fresh strawberries dipped in bittersweet dark chocolate (60 Cal per 1.1oz serving) ^{\$15}

SOUTHWEST SAVORY

Blue, yellow, red corn tortilla chips (280 Cal per 2.0oz serving); salsa (10 Cal per 2.0oz serving); pico de gallo (25 Cal per 4.0oz serving); guacamole (230 Cal per 4.0oz serving); cumin-black bean dip (44 Cal per 1.0oz serving) ^{\$14}



MEETING BREAKS



CONTINENTAL BREAKFAST

~\$22 per person

All continental breakfasts include house-made pastries and breakfast breads (150-450 Cal per 1.4-4.9oz serving), butter (35 Cal per 0.2oz serving), preserves (39 Cal per 0.5oz serving), fresh fruit salad (45 Cal per 3.0oz serving), individual Greek yogurts (160 Cal per 6.0oz serving), house-made granola (110 Cal per 1.0oz serving), assorted bottled juices (130-200 Cal per 10.0oz serving), freshly brewed Starbucks Caffe Verona (5 Cal per 8.0oz serving), and assorted Tazo teas (0 Cal per 8.0oz serving). Listed prices are per person.

Enhance your continental breakfast by adding one or more of the following items:

ASSORTED COLD CEREALS (140-230 Cal per 1.3-2.0oz serving)
2% milk (122 Cal per 8.0oz serving) and skim milk (90 Cal per 8.0oz serving) ^{\$6}

BAGELS & CREAM CHEESE

Mini bagels (80 Cal per 1.0oz serving), cream cheese (100 Cal per 1.0oz serving) ^{\$4}

Add lox-style smoked salmon (35 Cal per 1.0oz serving), thin-sliced Bermuda onions (10 Cal per 0.3oz serving), and capers (1.75 Cal per 0.25oz serving) for ^{\$7} per person

SCRAMBLED EGGS

Jack cheese, tomatoes (295 Cal per 4.5oz serving) ^{\$6}

NORTHWEST QUICHE

Beecher's Flagship Cheese, caramelized Walla Walla onions (510 Cal per 7.5oz serving) ^{\$8.50}

EMERALD CITY FRITTATA

Asparagus, spinach, parmesan cheese (234 Cal per 5.0oz serving) ^{\$8}

FRENCH TOAST

(260 Cal per 3.5oz serving)
Cherry-peach compote (80 Cal per 2.0oz serving) ^{\$8.25}

BREAKFAST WRAPS

Choice of:

Chorizo, egg, and cheese (900 Cal per 12.9oz serving)
Maplewood smoked bacon, egg, and cheese (860 Cal per 11.5oz serving) ^{\$8.50}

PRETZEL SANDWICHES

Choice of:

Canadian bacon, egg, and cheese (620 Cal per 9.5oz serving)
Maplewood smoked bacon, egg, and cheese (840 Cal per 10.0oz serving)
Egg and cheese (570 Cal per 8.0oz serving) ^{\$8.50}

CROISSANT SANDWICHES

Choice of:

Canadian bacon, egg, and cheese (510 Cal per 7.6oz serving)
Pork sausage, egg, and cheese (500 Cal per 7.6oz serving)
Egg and cheese (450 Cal per 6.1oz serving) ^{\$8}

BREAKFAST



BUILD YOUR OWN BREAKFAST BUFFET

\$28 per person

All breakfast buffets include house-made pastries and breakfast breads (150-450 Cal per 1.4-4.9oz serving), butter (35 Cal per 0.2oz serving), preserves (39 Cal per 0.5oz serving), fresh fruit salad (45 Cal per 3.0oz serving), assorted bottled juices (130-200 Cal per 10.0oz serving), freshly brewed Starbucks Caffe Verona (5 Cal per 8.0oz serving), and assorted Tazo teas (0 Cal per 8.0oz serving). Listed prices are per person.

Personalize your breakfast buffet with the following:

| EGGS |

Choose One

CAGE FREE SCRAMBLED EGGS

Choice of:

- Chives and tomatoes (260 Cal per 5.0oz serving)
- Beecher's Flagship Cheese and scallions (540 Cal per 7.6oz serving)

SPINACH & BEECHER'S FLAGSHIP CHEESE FRITTATA

Oven cured cherry tomato (480 Cal per 9.0oz serving)

ASPARAGUS & CREMINI MUSHROOM FRITTATA

Oven cured cherry tomato (680 Cal per 9.0oz serving)

BEECHER'S FLAGSHIP CHEESE & PASILLA PEPPER QUICHE

Oven cured cherry tomato (970 Cal per 11.1oz serving)

| FROM THE GRIDDLE |

Choose One

BLUEBERRY PANCAKES (90 Cal per 1.6oz serving),

Washington apple compote (80 Cal per 2.0oz serving), maple syrup (50 Cal per 0.7oz serving)

FRENCH TOAST (260 Cal per 3.8oz serving),

Cherry-peach compote (80 Cal per 2.0oz serving)

| PROTEINS |

Choose Two

MAPLEWOOD SMOKED BACON (80 Cal per 0.6oz serving)

CANADIAN BACON (88 Cal per 2.0oz serving)

CHICKEN & APPLE SAUSAGE (90 Cal per 2.7oz serving)

PORK SAUSAGE (480 Cal per 4.0oz serving)

TURKEY SAUSAGE (120 Cal per 2.0oz serving)

CHORIZO SAUSAGE (258 Cal per 2.0oz serving)

| SIDES |

Choose One

SAUTÉED RED POTATOES

Fresh herbs (110 Cal per 4.5oz serving)

YUKON GOLD POTATOES

Walla Walla onions, peppers (110 Cal per 4.5oz serving)

ROASTED FINGERLING POTATOES

Chopped chives (390 Cal per 6.3oz serving)

LOCALLY-MADE GREEK YOGURT 160 Cal per 6.0oz serving)

OATMEAL (210 Cal per 4.0oz serving),

Brown sugar (74 Cal per 1.0oz serving), raisins (85 Cal per 1.0oz serving)

BREAKFAST



PLATED BREAKFASTS

All breakfast buffets include house-made pastries and breakfast breads (150-450 Cal per 1.4-4.9oz serving), butter (35 Cal per 0.2oz serving), preserves (39 Cal per 0.5oz serving), fresh fruit salad (45 Cal per 3.0oz serving), orange juice (112 Cal per 8.0oz serving), freshly brewed Starbucks Caffe Verona (5 Cal per 8.0oz serving), and assorted Tazo teas (0 Cal per 8.0oz serving). Listed prices are per person.

SMOKED SALMON HASH*

House-smoked salmon, poached egg, diced potato, tomato hollandaise (730 Cal per 14.7oz serving) \$26

ASPARAGUS & CREMINI MUSHROOM FRITTATA

Chicken apple sausage, Yukon Gold potatoes with Walla Walla onions and peppers (700 Cal per 19.2oz serving) \$26

FRESH START BREAKFAST

Scrambled eggs with scallions, roasted fingerling potatoes, maplewood smoked bacon, oven cured tomatoes (790 Cal per 11.3oz serving) \$26

SHAKSHUKA*

Poached eggs in spicy tomato sauce, spinach, parmesan cheese, grilled artisan bread (210 Cal per 8.8oz serving) \$26
(available for parties of 1,000 guests or less)

FRENCH TOAST

Washington apple compote, maplewood smoked bacon, maple syrup (640 Cal per 8.5oz serving) \$26

BLUEBERRY PANCAKES

Washington apple compote, pork sausage, scrambled eggs, maple syrup (695 Cal per 8.8oz serving) \$26



BREAKFAST



BOXED LUNCHES

All boxed lunches include a choice of one soft drink (150-192 Cal per 12.0oz serving) or bottled water. Choose a maximum of three varieties.

| SANDWICHES | \$24.50 each

Includes a house side salad (175 Cal per 3.5oz serving), whole seasonal fruit (14-15 Cal per 1.0oz serving), and house-made cookie (205 Cal per 2.0oz serving).

HARISSA WRAP

Wheat tortilla, golden raisin couscous, harissa tofu chickpea salad, sweet onion (440 Cal per 7.3oz serving)

ROAST BEEF SANDWICH

Roast beef, Tillamook cheddar, honey-horseradish spread, lettuce, roma tomato, sourdough bread (740 Cal per 14.7oz serving)

SMOKED TURKEY SANDWICH

Smoked turkey, Gouda, mayonnaise, roma tomato, lettuce, rustic multigrain bread (730 Cal per 12.8oz serving)

PIKE PLACE SANDWICH

Sliced turkey, salami, mozzarella, giardiniera spread, roma tomato, shredded lettuce, baguette (520 Cal per 12.1oz serving)

CLASSIC TURKEY

Shaved turkey, cheddar, mayonnaise, roma tomato, lettuce, wheat bread (700 Cal per 11.8oz serving)

| SALADS | \$27.50 each

Includes a house-made roll (70-105 Cal per 10.0oz serving), whole seasonal fruit (14-15 Cal per 1.0oz serving), and house-made cookie (205 Cal per 2.0oz serving).

GRILLED SALMON SALAD

Roasted cauliflower-apple melange, watercress vinaigrette on a bed of bibb lettuce (820 Cal per 12.6oz serving)

MISO ROASTED EGGPLANT SALAD

Napa carrot slaw, bok choy rice salad, sesame dressing (680 Cal per 11.0oz serving)

NORTHWEST NIÇOISE SALAD

Herbed, grilled portobello; fingerling potato salad; free-range eggs; haricots verts; local tomatoes; olives; red wine vinaigrette (470 Cal per 10.1oz serving)

WASHINGTON SMOKED CHICKEN SALAD

Green beans, sweet corn, Samish Bay goat cheese, farro, butter lettuce, sweet onion vinaigrette (830 Cal per 11.8oz serving)

The contents and packaging of every boxed lunch and boxed salad are compostable.

No waste is sent to the landfill.



CHILLED PLATED LUNCHES

All chilled lunches include a house-made dessert (150-400 Cal per 1.5-3.0oz serving) and a freshly brewed iced tea (0-120 Cal per 12.0oz serving). Listed prices are per person. Additional beverages may be ordered separately.

| SANDWICHES |

All sandwiches are served with a sweet potato-roasted apple and chive salad (4.0 Cal per 2.0oz serving). (1,500 guest maximum)

HARISSA WRAP

Wheat tortilla, golden raisin couscous, harissa tofu chickpea salad, sweet onion (440 Cal per 7.3oz serving) \$26

GRILLED CHICKEN SANDWICH

Grilled chicken breast, blue cheese spread, watercress, red onion, artisan baguette (490 Cal per 9.3oz serving) \$26

SMOKED TURKEY SANDWICH

Smoked turkey, horseradish-orange marmalade, manchego cheese, arugula, rustic ciabatta bread (590 Cal per 10.8oz serving) \$26

ROAST BEEF SANDWICH

Roast beef, cherry cream cheese spread, baby arugula, caramelized onions, artisan bun (500 Cal per 9.6oz serving) \$26

ROASTED EGGPLANT SANDWICH

Roasted eggplant, roma tomatoes, giardiniera spread, bibb lettuce, focaccia bread (240 Cal per 12.5oz serving) \$26

ROASTED PORTOBELLO SANDWICH

Portobello mushroom, fresh avocado, pesto chipotle sauce, caramelized onion-cilantro slaw, multigrain bun (450 Cal per 13.5oz serving) \$26

| SALADS |

All salads include an assortment of house-made rolls (70-105 Cal per 1.0oz serving) and butter (35 Cal per 0.2oz serving).

WASHINGTON SMOKED CHICKEN SALAD

Green beans, corn, Samish Bay goat cheese, farro, sweet onion vinaigrette (450 Cal per 10.8oz serving) \$26

SOY GRILLED CHICKEN SALAD

Edamame, orzo, Asian vinaigrette (660 Cal per 18.0oz serving) \$30

GRILLED CHIPOTLE FLAT IRON STEAK SALAD

Roasted corn, tomato, black beans, quinoa, avocado-cilantro dressing (530 Cal per 12.7oz serving) \$30

GRILLED WASHINGTON SALMON SALAD

Mediterranean couscous, basil vinaigrette (410 Cal per 11.7oz serving) \$30

HOUSE SMOKED SALMON SALAD

Roasted butternut squash, quinoa, cherry vinaigrette (410 Cal per 11.7oz serving) \$30

SMOKED TROUT SALAD

Fingerling potato salad, caper-lemon vinaigrette, young lettuce (590 Cal per 10.2oz serving) \$26

SEATTLE SALAD

Young lettuce, Greek olive and chickpea mash, portobello mushrooms, tomato, quinoa, mint, grilled asparagus, Mama Lil's peppers, olive oil vinaigrette (720 Cal per 16.2oz serving) \$26

LUNCH



LUNCH ENTRÉES

All lunch entrées include a choice of starter salad (140-380 Cal per 3.0-6.8oz serving), an assortment of rolls (70-105 Cal per 1.0oz serving) and butter (35 Cal per .2oz serving) from our bakery, house-made dessert (150-400 Cal per 1.5-3.0oz serving), and freshly brewed iced tea (0-120 Cal per 12.0oz serving). Listed prices are per person. Additional beverages may be ordered separately.

| STARTER SALADS |

ARUGULA SALAD

Candied walnuts, manchego ribbons, Washington cherries, grain mustard vinaigrette (320 Cal per 3.0oz serving)

CLASSIC SPINACH

Hard-boiled egg, tomatoes, red onion, red wine-bacon vinaigrette (300 Cal per 4.3oz serving)

PIKE PLACE SALAD

Artisan greens, fresh berries, local tomatoes, Beecher's Flagship Cheese vinaigrette (140 Cal per 2.5oz serving)

FRISÉE POTATO SALAD

Potato medley, diced cucumbers, green olives, baby frisée, oregano-lemon vinaigrette (380 Cal per 6.8oz serving)

WASHINGTON MARKET SALAD

Baby lettuces, toasted hazelnuts, roasted beets, Washington cherries, honey-beet vinaigrette (320 Cal per 7.8oz serving)

HEIRLOOM BABY LETTUCES

Goat cheese, sherry-shallot vinaigrette (320 Cal per 5.9oz serving)

TENDERLOIN OF BEEF

Demi-glace, local blue cheese mashed potatoes, grilled asparagus (720 Cal per 16.8oz serving) ^{§42}

GRILLED BONE-IN PORK CHOP

Caramelized onion, parsnip, fennel, roasted garlic mashed potatoes (760 Cal per 15.9oz serving) ^{§34}

GRILLED WASHINGTON CHICKEN BREAST

Walla Walla onion potato cake, Swiss chard, carrot ginger sauce (490 Cal per 15.2oz serving) ^{§32}

MAPLE GLAZED HOUSE-SMOKED SALMON

Grain mustard and apple mashed potatoes, cider sauce, roasted beets (790 Cal per 15.8oz serving) ^{§36}

PACIFIC GRILLED SALMON

Sesame rice, edamame, sriracha butter sauce (660 Cal per 12.3oz serving) ^{§36}

SEARED MOROCCAN-STYLE PACIFIC COD

Mediterranean couscous, Moroccan sauce, blend of roasted peppers, kalamata olives, raisins, mint, seasonal vegetables (420 Cal per 13.3oz serving) ^{§38}

ROASTED PORTOBELLO MUSHROOM STACK

Layers of portobello mushroom and sweet potato, laced with pasilla quinoa "risotto," baby frisée, pasilla-cilantro oil (460 Cal per 10.0oz serving) ^{§32}

For vegetarian and vegan options please refer to page 20.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Consumption of raw or undercooked meats, eggs, fish, or shellfish may increase your risk of foodborne illness.

LUNCH



COLD LUNCH BUFFETS

All lunch buffets include freshly brewed iced tea (0-120 Cal per 12.0oz serving). Additional beverages may be ordered separately.

| GLOBAL LUNCH BUFFET |

\$32 per person

GREEK SALAD WITH A TWIST

Kale, tri-color tomatoes, cucumber, oregano vinaigrette
(130 Cal per 2.2oz serving)

SANDWICH ASSORTMENT

Torta

Grilled chicken, poblano mayonnaise, shredded lettuce, roma tomatoes, pickled red onion (330 Cal per 6.3oz serving)

Simply Turkey

Smoked turkey, artichoke lemon pesto, baby spinach, Mama Lil's peppers, sliced roma tomatoes
(200 Cal per 5.3oz serving)

Harissa Wrap

Wheat tortilla, golden raisin couscous, harissa tofu chickpea salad, sweet onion (440 Cal per 7.3oz serving)

LEMON GINGER BARS

(140 Cal per 2.0oz serving)

COCONUT ALMOND MACAROONS

(90 Cal per 1.3oz serving)

| PACIFIC RIM BUFFET |

\$32 per person

LENTIL SOUP

(160 Cal per 8.0oz serving)

MARKET FIELD SALAD

Berries, local tomatoes, Walla Walla onion vinaigrette
(110 Cal per 2.5oz serving)

CHICKEN BAHN MI

Grilled chicken, cilantro, pickled carrots, shaved red onion, mayonnaise, rustic bread (700 Cal per 10.4oz serving)

PORTOBELLO BAHN MI

Grilled portobello mushrooms, cilantro, pickled carrots, shaved red onion, mayonnaise, rustic bread (550 Cal per 8.4oz serving)

ESPRESSO BROWNIES

(240 Cal per 2.1oz serving)

CHERRY TART

(230 Cal per 2.9oz serving)





HOT LUNCH BUFFETS

All lunch buffets include freshly brewed iced tea (0-120 Cal per 12.0oz serving). Additional beverages may be ordered separately.

| INTERNATIONAL BUFFET |

\$40 per person

LENTIL & SWISS CHARD SOUP

(180 Cal per 8.0oz serving)

ARUGULA, FENNEL & ORANGE SALAD

Mint vinaigrette (140 Cal per 2.8oz serving)

NAAN BREAD

(90 Cal per 1.1oz serving)

SEARED PORK TENDERLOIN

Honey harissa marinade, Moroccan salad
(170 Cal per 4.0oz serving)

GRILLED CHICKEN BREAST

Cucumber olive salad (310 Cal per 6.3oz serving)

SMOKED PAPRIKA BABY YUKON POTATOES

(110 Cal per 4.2oz serving)

ROASTED BABY CARROTS WITH PARSLEY OLIVE OIL

(40 Cal per 2.5oz serving)

LEMON GINGER BARS

(140 Cal per 2.0oz serving)

ORANGE PISTACHIO SHORTBREAD

(100 Cal per 0.8oz serving)

| MEDITERRANEAN BUFFET |

\$43 per person

KALE PANZANELLA SALAD

Kale, focaccia, mozzarella, tomatoes, basil vinaigrette
(270 Cal per 4.3oz serving)

EGGPLANT-BARLEY SALAD

Roasted garlic dressing (190 Cal per 3.0oz serving)

ASSORTED ROLLS & BUTTER

(175 Cal per 1.2oz serving)

CHICKEN TAGINE

Seared chicken breast, olives, onion, spices, lemon
(310 Cal per 8.6oz serving)

GRILLED FLAT-IRON STEAK

Roasted fennel, mint salad (300 Cal per 4.7oz serving)

GOLDEN RAISIN COUSCOUS

(340 Cal per 4.0oz serving)

ROASTED SQUASH

Paprika oil (60 Cal per 4.0oz serving)

SUNFLOWER ANISE BISCOTTI

(100 Cal per 0.9oz serving)

ALMOND WAFERS

(100 Cal per 0.8oz serving)

LUNCH



HOT LUNCH BUFFETS (CONTINUED)

All lunch buffets include freshly brewed iced tea (0-120 Cal per 12.0oz serving). Additional beverages may be ordered separately.

| LATIN BUFFET |

§40 per person

FIELD GREENS

Spring mix, chopped mango, pepitas, cilantro-mango dressing
(170 Cal per 2.4oz serving)

BOLILLO ROLLS & BUTTER

(125 Cal per 1.2oz serving)

POLLO EN SALSA VERDE

Grilled chicken, tomatillo sauce, Mexican zucchini, cilantro
(220 Cal per 6.9oz serving)

SEARED PACIFIC COD

Mojo de Ajo (Cuban garlic-oregano marinade)
(210 Cal per 3.7oz serving)

VEGAN CHAYOTE POZOLE

Chayote squash, radish, garbanzo, red onion, oregano,
spiced red sauce
(96 Cal per 4.0oz serving)

ARROZ CON RAJAS

Latin rice pilaf, roasted pasilla peppers
(260 Cal per 7.3oz serving)

GLUTEN-FREE FLOURLESS CHOCOLATE CHILI CAKE

(150 Cal per 1.2oz serving)

ALFAJORES

Shortbread sandwich cookie with dulce de leche filling
(150 Cal per 1.3oz serving)

| PACIFIC NORTHWEST BUFFET |

§41 per person

FIELD LETTUCE SALAD

Toasted hazelnuts, local tomatoes,
fireweed honey-beet vinaigrette (150 Cal per 6.2oz serving)

ASSORTED ROLLS & BUTTER

(125 Cal per 1.2oz serving)

HOUSE SMOKED SALMON

Cherry, apple, fennel salad (110 Cal per 3.0oz serving)

WALLA WALLA SWEET ONION RAVIOLI

Beecher's Flagship Cheese sauce (550 Cal per 9.5oz serving)

TRI-COLOR ROASTED POTATOES

Forest mushrooms, cherry vinaigrette (100 Cal per 4.0oz serving)

GRILLED ASPARAGUS

(40 Cal per 3.3oz serving)

GLUTEN-FREE CHOCOLATE FUDGE COOKIES WITH SEA SALT

(140 Cal per 1.3oz serving)

HUCKLEBERRY CHEESECAKE

(170 Cal per 1.9oz serving)

LUNCH



DINNER APPETIZERS & STARTER SALADS

Listed prices are per person.

| APPETIZERS |

GOLDEN BEET CARPACCIO

Caramelized walnuts, white balsamic vinaigrette (200 Cal per 6.0oz serving) \$9

AHI TUNA CARPACCIO*

Crunchy jicama and chive salad (230 Cal per 7.9oz serving) \$12

WALLA WALLA ONION & TOMATO TART

(230 Cal per 7.6oz serving) \$10

PORTOBELLO CEVICHE

Roasted portobello mushrooms, red onion, red peppers, cilantro, lime, crostini (370 Cal per 8.6oz serving) \$10

LOCAL CHEESE PLATTER

Orange-fig jam, candied walnuts, organic artisan crackers (45 Cal per 0.5oz serving) \$12

| STARTER SALADS |

NORTHWEST BIBB LETTUCE SALAD

Roasted heirloom tomatoes, Walla Walla onion vinaigrette (250 Cal per 7.7oz serving) \$6.25

ARUGULA & FRISÉE

Red wine-poached pears, candied pecans, chervil vinaigrette (140 Cal per 3.5oz serving) \$6.25

HEIRLOOM BABY LETTUCES

Goat cheese, sherry-shallot vinaigrette (300 Cal per 4.4oz serving) \$6.25

BABY ICEBERG SALAD

Hothouse tomatoes, local blue cheese vinaigrette (175 Cal per 10.8oz serving) Included with entrée

PIKE PLACE SALAD

Artisan greens, fresh berries, local tomatoes, Beecher's Flagship Cheese vinaigrette (200 Cal per 3.9oz serving) Included with entrée



DINNER



DINNER ENTRÉES

All dinner entrées include a choice of baby iceberg (175 Cal per 10.8oz serving) or Pike Place house salad (200 Cal per 3.9oz serving), house-made dinner rolls (70-105 Cal per 1.0oz serving) and butter (35 Cal per 0.2oz serving), a house-made dessert (150-400 Cal per 1.5-3.0oz serving), freshly brewed Starbucks Caffè Verona (0 Cal per 8.0oz serving) and assorted Tazo teas (0 Cal per 8.0oz serving). Listed prices are per person.

| SEAFOOD |

CITRUS-CRUSTED PACIFIC COD

Plum tomato confit, cremini mushroom risotto, seasonal vegetables (490 Cal per 19.9oz serving) \$45

PAN-SEARED HALIBUT

Lemon butter sauce, potato gnocchi, mushroom-tarragon ragout, seasonal vegetables (850 Cal per 16.4oz serving)
Market Price

HONEY-SMOKED SALMON

Lemon butter sauce, Beecher's Flagship Cheese polenta, haricots verts (870 Cal per 19.1oz serving) \$43

| BEEF |

GRILLED PAINTED HILLS BEEF FILET

Caramelized shallot sauce, tri-color roasted potatoes, seasonal vegetables (750 Cal per 16.9oz serving) \$58

PIKE PLACE BEER-BRAISED SHORT RIBS

Cauliflower mashed potatoes, roasted carrots (1,080 Cal per 22.3oz serving) \$47

FLAT IRON STEAK

Chimichurri, ancho chile mashed potatoes, seasonal vegetables (880 Cal per 15.9oz serving) \$45

| POULTRY & PORK |

HONEY-ROASTED FREE-RANGE CHICKEN

Lemon pine nut gremolata, spinach and basil linguini, seasonal vegetables (1,040 Cal per 13.3oz serving) \$41

GRILLED PORK TENDERLOIN

Cider demi-glace, soft herbed polenta, haricots verts, fried onions (690 Cal per 15.8oz serving) \$41

PROSCIUTTO-WRAPPED CHICKEN

Sage-infused demi-glace, mushroom risotto, seasonal vegetables (950 Cal per 20.4oz serving) \$42



For duet options, please consult with your catering specialist who will help with pairing the menu.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Consumption of raw or undercooked meats, eggs, fish, or shellfish may increase your risk of foodborne illness.

DINNER



LUNCH & DINNER DIETARY ENTRÉES

All dinner entrées include a choice of baby iceberg (175 Cal per 10.8oz serving) or Pike Place house salad (200 Cal per 3.9oz serving), house-made dinner rolls (70-105 Cal per 1.0oz serving) and butter (35 Cal per 0.2oz serving), a house-made dessert (150-400 Cal per 1.5-3.0oz serving), freshly brewed Starbucks Caffè Verona (5 Cal per 8.0oz serving) and assorted Tazo teas (0 Cal per 8.0oz serving). Priced as your entrée.

| VEGETARIAN |

POTATO GNOCCHI

Mushroom-tarragon ragout, seasonal vegetables (470 Cal per 8.5oz serving)

HAND-MADE RAVIOLI

Served with roasted tomatoes, aged parmesan, roasted shallot sauce, seasonal vegetables

Choice of:

Portobello ravioli (810 Cal per 23.2oz serving)

Pear & brie ravioli (780 Cal per 23.2oz serving)

Beet & goat cheese ravioli (780 Cal per 23.2oz serving)

| VEGAN/GLUTEN-FREE/DAIRY-FREE |

CHANTERELLE & PORTOBELLO MUSHROOM RISOTTO

Truffle essence, seasonal vegetables (140 Cal per 9.1oz serving)

VEGAN PAELLA

Grilled tofu, saffron rice, roasted peppers, organic tomatoes, green peas (230 Cal per 9.3oz serving)

ARTICHOKE & CANNELLINI BEAN CAKES

Roasted eggplant sauce, seasonal vegetables (460 Cal per 13.4oz serving)

QUINOA STUFFED ROASTED PASILLA PEPPER

Golden quinoa, roasted corn, red peppers, mushrooms, onions, with a rich tomato sauce (430 Cal per 13.4oz serving)



For duet options, please consult with your catering specialist who will help with pairing the menu.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Consumption of raw or undercooked meats, eggs, fish, or shellfish may increase your risk of foodborne illness.

DINNER



DINNER BUFFETS

All dinner buffets include house-made dinner rolls (70-105 Cal per 1.0oz serving) *and butter* (35 Cal per 0.2oz serving), *freshly brewed Starbucks Caffe Verona* (5 Cal per 8.0oz serving) *and assorted Tazo teas* (0 Cal per 8.0oz serving).

| MEDITERRANEAN BUFFET |

\$50 per person

HEARTS OF ROMAINE SALAD

Shaved parmesan, Caesar dressing, garlic croutons
(220 Cal per 3.3oz serving)

ROMA TOMATO & WALLA WALLA ONION TART

Balsamic glaze (60 Cal per 3.2oz serving)

ASSORTED ROLLS & BUTTER

(125 Cal per 1.2oz serving)

GRILLED FLAT IRON STEAK

Cipollini onion sauce (380 Cal per 5.6oz serving)

HONEY-ROASTED FREE-RANGE CHICKEN

Lemon pine nut gremolata (380 Cal per 5.0oz serving)

SPINACH TORTELLINI

Roasted shallot sauce, oven dried tomatoes (175 Cal per 2.3oz serving)

MUSHROOM & PARSLEY RISOTTO

(180 Cal per 8.0oz serving)

ROASTED BABY CARROTS

Parsley oil (120 Cal per 3.7oz serving)

| TASTE OF NORTHWEST BUFFET |

\$55 per person

GOLDEN QUINOA SALAD

Roasted apples, dried cranberries, toasted almonds,
cider vinaigrette (110 Cal per 2.0oz serving)

ARUGULA & FRISÉE

Roasted pears, local blue cheese, chive vinaigrette
(235 Cal per 3.4oz serving)

ASSORTED ROLLS & BUTTER

(125 Cal per 1.2oz serving)

CEDAR PLANK-SMOKED SALMON

Melted leek sauce (200 Cal per 4.1oz serving)

PAN ROASTED FREE-RANGE CHICKEN

Fennel & shallot confit (280 Cal per 5.0oz serving)

BEET & GOAT CHEESE RAVIOLI

Lemon thyme sauce (100 Cal per 3.0oz serving)

ROASTED FINGERLING POTATOES

(140 Cal per 5.0oz serving)

HARICOTS VERTS

(135 Cal per 2.0oz serving)

DINNER



HOUSE-MADE DESSERTS

Included with your dinner entrée.

| CHEESECAKES |

CLASSIC CHEESECAKE

Huckleberry, mascarpone (340 Cal per 3.8oz serving)

COCONUT CHEESECAKE

Lime curd, toasted coconut (300 Cal per 3.3oz serving)

LEMON & GINGER CHEESECAKE

Matcha ganache (270 Cal per 2.9oz serving)

COFFEE & CHOCOLATE CHEESECAKE

Walnuts (340 Cal per 3.5oz serving)

CITRUS CHEESECAKE

Whipped cream, chocolate curls (320 Cal per 3.5oz serving)

| CAKES |

Available as 10-inch Rounds for Table Service or Plated Individually

CARROT CAKE

Caramel, rum mascarpone frosting, brown sugar whipped cream, salted caramel garnish (350 Cal per 3.2oz serving)

OLIVE OIL CAKE

Ginger, strawberry filling, Greek yogurt mousse, lime curd, fresh berries (360 Cal per 4.1oz serving)

GLUTEN-FREE RICH CHOCOLATE CAKE

Mango gelée, chocolate mousse, mango ganache (580 Cal per 6.2oz serving)

| TARTS |

LEMON CREAM TART

Cardamom meringue (320 Cal per 2.9oz serving)

PUMPKIN TART

Spiced whipped cream, dark chocolate curls (450 Cal per 5.9oz serving)

ALMOND CREAM TART

Pastry cream, fresh berries (370 Cal per 4.3oz serving)

DEATH BY CHOCOLATE

Chocolate ganache, chocolate mousse, chocolate shavings (480 Cal per 4.9oz serving)

We specialize in custom desserts. Please ask your Catering Specialist for options.





CHILLED HORS D'OEUVRES

Hors d'oeuvres are priced per dozen with a minimum of four dozen of each item.

Butler service is available at an additional cost of \$200 per butler.

RECEPTIONS

DUNGENESS CRAB SHOOTERS

Chives and lemon (25 Cal per 1.2oz serving)
\$72

AHI TUNA POKE SHOOTERS*

Wonton crunch (70 Cal per 1.4oz serving)
\$58

NORTHWEST SHOOTERS

Roasted beet, smoked salmon, fennel
essence (100 Cal per 2.2oz serving) \$48

SMOKED SALMON BUNDLES

Granny Smith apple sticks (90 Cal per 1.5oz
serving) \$60

SESAME-CRUSTED AHI TUNA & PINEAPPLE SKEWERS*

(45 Cal per 1.5oz serving) \$52

NORTHWEST DEVILED EGGS

Smoked salmon filling (70 Cal per 1.5oz
serving) \$42

PAINTED HILLS BEEF CARPACCIO*

Crostini, fried shallots (160 Cal per 1.7oz
serving) \$48

ASIAN CHICKEN SALAD

Wonton cup (80 Cal per 2.0oz serving) \$57

PROSCIUTTO CROSTINI

Sweet fennel-orange slaw (90 Cal per 1.4oz
serving) \$48

ASIAN SUMMER ROLLS

Peanut sauce (90 Cal per 3.6oz serving) \$48

MEDITERRANEAN SKEWERS

Green olives, salami, artichoke hearts,
halloumi cheese (90 Cal per 1.2oz serving)
\$48

CAPRESE SKEWERS

Bocconcini, heirloom tomato basil oil (70
Cal per 1.4oz serving) \$48

GOLDEN BEET BRUSCHETTA

Crostini, pine nuts (150 Cal per 1.8oz
serving) \$42

HUMMUS-TABBOULEH SHOOTERS

Pita toasts (90 Cal per 1.3oz serving) \$42



HOT HORS D'OEUVRES

Hors d'oeuvres are priced per dozen with a minimum of four dozen of each item.

Butler service is available at an additional cost of \$200 per butler.

DUNGENESS CRAB CAKES (220 Cal per 2.3oz serving)

Citrus remoulade (30 Cal per 0.5oz serving) ⁵72

KOREAN BEEF BULGOGI BITES (50 Cal per 1.3oz serving)

Red chili dipping sauce (15 Cal per 0.5oz serving) ⁵66

CHIPOTLE STEAK SKEWERS (70 Cal per 1.2oz serving)

Chimichurri sauce (60 Cal per 0.5oz serving) ⁵66

SPICY BBQ MEATBALL BROCHETTES (260 Cal per

3.9oz serving) ⁵42

GARLIC & HERB MARINATED GRILLED LAMB CHOPS

(130 Cal per 1.6oz serving) ⁵72

CRISPY DUCK SPRING ROLLS (130 Cal per 2.1oz serving)

Thai chili sauce (10 Cal per 0.2oz serving) ⁵50

LOCAL GOAT CHEESE & ROASTED ORGANIC TOMATO TART

(240 Cal per 2.8oz serving) ⁵42

ASIAN STYLE DUCK TARTS (130 Cal per 2.1oz serving)

Cherry compote (25 Cal per 0.5oz serving) ⁵50

CARAMELIZED WALLA WALLA ONION & BEECHER'S

FLAGSHIP CHEESE TARTS (210 Cal per 3.0oz serving) ⁵46

SESAME CRUSTED CHICKEN TENDERS (100 Cal per 1.6oz

serving)

Ginger plum sauce (30 Cal per 0.5oz serving) ⁵46

ACHIOTE CHICKEN & PLANTAIN BROCHETTES

(90 Cal per 1.9oz serving) ⁵42

CANTONESE-STYLE VEGETABLE POT STICKERS (40 Cal per

1.0oz serving)

Hoisin sauce (40 Cal per 0.6oz serving) ⁵42

VEGETABLE SAMOSAS (50 Cal per 0.8oz serving)

Spicy yogurt sauce (15 Cal per 1.0oz serving) ⁵45





RECEPTION STATIONS

Reception stations can be prepared with or without a chef attendant. Listed prices are per person unless otherwise noted.*

RISOTTO \$14

Arborio rice with sautéed cremini mushrooms, artichoke hearts, fresh herbs, aged parmesan (90 Cal per 1.1oz serving)
 Add smoked salmon (70 Cal per 1.3oz serving) for \$4 per person
 Add dungeness crab meat (30 Cal per 1.3oz serving) for \$6 per person
 Needs chef attendant

BEECHER'S FLAGSHIP MAC & CHEESE \$20

(230 Cal per 4.0oz serving)
 Mushrooms (5 Cal per 0.5oz serving), dungeness crab (15 Cal per 0.5oz serving), lobster meat (10 Cal per 0.5oz serving), bacon (70 Cal per 0.5oz serving)
 Minimum 50 guests

SEATTLE SUSHI* \$24

Spicy Tuna Seattle Rolls, pickled ginger, wasabi, soy sauce (320 Cal per 7.0oz serving)
 Sushi chef at \$300 if made to order

PAELLA \$18

Chicken, shrimp, chorizo, saffron rice (130 Cal per 1.6oz serving), grilled baguette (50 Cal per 0.6oz serving)



SEATTLE TAPAS \$18

Garlic marinated and grilled calamari with red onion (120 Cal per 3.0oz serving)
 Seared ahi with jicama and wasabi drizzle (620 Cal per 4.9oz serving)
 Roasted golden beet and walnut salad (150 Cal per 1.8oz serving)
 Savory artisan crackers (90 Cal per 0.5oz serving)

MINI SLIDERS \$17

Grilled American Kobe-style Wagyu beef, grilled onions, cheddar (120 Cal per 3.0oz serving)
 BBQ pork barbacoa, pickle chips (190 Cal per 4.2oz serving)
 Seared salmon, smoked chipotle spread (225 Cal per 3.4oz serving)

PASTA \$16

Choice of Two:

Cavatappi, mushroom sauce, peas, roasted garlic, parmesan (300 Cal per 4.0oz serving)

Artichoke ravioli, Alfredo sauce, parmesan (540 Cal per 4.0oz serving)

Mini penne, chorizo, plum tomato sauce, parmesan (250 Cal per 4.0oz serving)

Add smoked salmon (120 Cal per 2.0oz serving) for \$4 per person
 Add dungeness crab meat (50 Cal per 2.0oz serving) for \$6 per person
 Needs chef attendant



ACTION STATIONS

Action stations require a chef attendant. Listed prices are per person unless otherwise noted.

| CARVING STATIONS |

All carving items are served with fresh mini rolls (70-105 Cal per 1.0oz serving) *from our bakery.*

ROASTED BEEF TENDERLOIN (86 Cal per 2.0oz serving)
Caramelized onion compote (25 Cal per 0.5oz serving) \$600 each
Serves 25

SMOKED PRIME RIB (133 Cal per 2.0oz serving)
Roasted garlic demi glace (30 Cal per 0.5oz serving) \$575 each
Serves 40

ROASTED HERB-CRUSTED SIRLOIN BEEF (130 Cal per 2.4oz serving)
Salsa verde (45 Cal per 0.6oz serving) \$550 each
Serves 40

SLOW-ROASTED SPICED BARON OF BEEF (125 Cal per 2.3oz serving)
Horseradish (20 Cal per 0.5oz serving), whole grain mustard (15 Cal per 0.5oz serving) \$550 each
Serves 70

ROASTED WHOLE BONELESS TURKEY (145 Cal per 3.0oz serving)
Chimichurri (60 Cal per 0.5oz serving) \$400 each
Serves 40

SMOKED BARON OF PORK (90 Cal per 2.4oz serving)
Garlic aioli (35 Cal per 0.5oz serving), caramelized onion-cumin relish (25 Cal per 0.5oz serving) \$400 each
Serves 40

HOUSE SMOKED SALMON (80 Cal per 2.0oz serving)
Creamy cider sauce (130 Cal per 1.0oz serving) \$550 each
Serves 40

| LIVE GRILL STATIONS |

SKEWERS

\$55 per dozen
Minimum 25 dozen

Salmon

(120 Cal per 1.3oz serving)
Apple reduction (100 Cal per 1.0oz serving)

Seared Scallops

(60 Cal per 2.0oz serving)
Chive butter sauce (20 Cal per 1.0oz serving)

Shrimp Satay

(35 Cal per 2.3oz serving)
Mango glaze (20 Cal per 0.5oz serving)

Beef Satay

(70 Cal per 1.2oz serving)
Chimichurri (60 Cal per 0.5oz serving)

STREET FISH TACOS

Seasonal fresh fish, warm tortillas, verde and mango salsas, cilantro-lime, roasted pasilla slaw, chipotle sour cream (330 Cal per 5.9oz serving)
\$15 per person (two tacos each)
Minimum 50 guests

RECEPTIONS



DESSERT STATIONS

Listed prices are per person unless otherwise noted. All Dessert Stations require chef attendants; please see your Catering Sales Manager for details and pricing. Minimum guarantee of \$500 required for all dessert stations.

RECEPTIONS

CHOCOLATE TACOS

House-made waffle "taco" shells, chocolate mousse, whipped cream, nuts, sprinkles, fudge sauce, fresh berries (420 Cal per 4.0oz serving) \$12.50

MADE TO ORDER

COOKIE CREATION STATION

Design your own cookie with the help of our dessert professionals! Consult your Catering Sales Manager for cookie flavor options for your event.

House-made cookies in a variety of shapes and sizes (140 Cal per 1.2oz serving), house-made frosting assortment, assorted sprinkles, nuts, and chocolate chips (20-40 Cal per 0.1-0.2oz serving) \$11.50





DISPLAYS

Listed prices are per person unless otherwise noted.

SEATTLE COLD SMOKED SALMON

(70 Cal per 1.0oz serving)

Cream cheese (50 Cal per 0.5oz serving), diced red onions (5 Cal per 0.2oz serving), capers (0 Cal per 0.1oz serving), chopped egg (10 Cal per 0.2oz serving), artisan crackers (60 Cal per 0.5oz serving)

§350 per display Serves 40

SEAFOOD CASCADE*

Impressive display with ice sculpture, including: freshly shucked local oysters (25 Cal per 1.0oz serving), prawns (35 Cal per 2.3oz serving), dungeness crab tower (25 Cal per 1.0oz serving), smoked salmon (70 Cal per 1.0oz serving), roasted scallops (60 Cal per 2.0oz serving), cocktail sauce (35 Cal per 1.0oz serving), mignonette (20 Cal per 1.0oz serving) and brandy sauces (45 Cal per 1.0oz serving), lemon wedges (0 Cal per 0.2oz serving)

Market Price

LOCAL ANTIPASTI

Prosciutto (40 Cal per 0.5oz serving), dried salami (50 Cal per 0.5oz serving), Mortadella (45 Cal per 0.5oz serving), Beecher's Flagship Cheese (60 Cal per 0.5oz serving), whole grain mustard (5 Cal per 0.1oz serving), cornichons (10 Cal per 0.3oz serving), artisan crackers (60 Cal per 0.5oz serving)

§14

NORTHWEST STYLE BRUSCHETTA

Golden beet & walnut (120 Cal per 2.0oz serving), kalamata olive tapenade (70 Cal per 1.0oz serving), smoked salmon and roasted asparagus relish (70 Cal per 2.2oz serving), crostini (100 Cal per 0.9oz serving), artisan crackers (60 Cal per 0.5oz serving)

§13

LOCALLY MADE CHEESES

(50-60 Cal per 0.5oz serving)

Roasted walnuts (90 Cal per 0.5oz serving), orange-fig jam (45 Cal per 0.5oz serving), grapes on the vine (10 Cal per 0.5oz serving), artisan crackers (60 Cal per 0.5oz serving)

§12

IMPORTED & DOMESTIC CHEESES

(50-60 Cal per 0.5oz serving)

Garnished with seasonal fruit (5-10 Cal per 0.3-0.6oz serving), sliced baguette (25-30 Cal per 0.5oz serving), assorted crackers (60 Cal per 0.5oz serving)

§8

PIKE PLACE VEGETABLE CRUDITÉS

Assortment of crispy garden vegetables (5-10 Cal per 1.0oz serving), smoked chipotle sour cream (50 Cal per 1.0oz serving) and herbed ranch (130 Cal per 1.0oz serving) dipping sauces

§8

CLASSIC FRENCH PASTRIES

French macarons, truffles, hazelnut rochers, madeleines (60-200 Cal per 0.6-1.5oz serving)

§14

ÉCLAIR EXTRAVAGANZA

Assorted éclairs with colorful toppings (110 Cal per 1.4oz serving)

§12



RECEPTIONS



AWARDS

RECEPTIONS



The Washington State Convention Center makes a concerted effort to not only promote and use the finest local food and wine, but to produce exceptional events that spotlight our Northwest fare. We are pleased to share some of the local, national, and international catering-related awards we've received.

| WASHINGTON WINE COMMISSION – WASHINGTON WINE AWARD OF DISTINCTION |

We love Washington wine, and it shows. WSCC is a remarkable six-time recipient of this award that commends "dedication and commitment to the Washington wine industry." Winners received high scores in a number of areas, including wine lists, promotional activities that include Washington wines, wine service, and staff training.

| ASSOCIATION INTERNATIONALE DES PALAIS DE CONGRÈS – AIPC INNOVATION AWARD |

The *Innovation Award* from AIPC, the foremost international association of convention and exhibition centers, recognizes many types of cutting-edge innovation in the events industry. Presented in Graz, Austria, the distinction, awarded to only one winner per year from an international pool of entrants, acknowledged WSCC's "extensive use of local food and beverage products" and our unique catering program that combines service, marketing, and community relations.

| NATIONAL ASSOCIATION FOR CATERING AND EVENTS (NACE) – BEST ON-PREMISE CATERED EVENT OF THE YEAR |

WSCC was the first (and remains the only) convention center to win this prestigious industry award from NACE, the oldest and largest catering association in the world.



SPIRITS

| PREMIUM |

§12 Hosted, by the glass
§13 No host, by the glass

GIN

Hendrick's
(60 Cal per 1.0oz serving)

RUM

Bacardi Maestro Gran Reserva
(60 Cal per 1.0oz serving)

SCOTCH

Dewar's 15 Years Old *The Monarch*
(60 Cal per 1.0oz serving)

TEQUILA

Sauza Hornitos
(60 Cal per 1.0oz serving)

VODKA

Grey Goose
(60 Cal per 1.0oz serving)

WHISKEY

Crown Royal
(60 Cal per 1.0oz serving)

| HOUSE BAR |

§11 Hosted, by the glass
§12 No host, by the glass

GIN

Bombay Sapphire
(60 Cal per 1.0oz serving)

RUM

Bacardi
(60 Cal per 1.0oz serving)

SCOTCH

Dewar's White Label
(60 Cal per 1.0oz serving)

TEQUILA

Sauza Blue 100% Silver
(60 Cal per 1.0oz serving)

VODKA

Absolut
(60 Cal per 1.0oz serving)

WHISKEY

Jack Daniels
(60 Cal per 1.0oz serving)



| CORDIALS/LIQUEURS |

BAILEY'S IRISH CREAM (100 Cal per 1.0oz serving) • **COURVOISIER** (69 Cal per 1.0oz serving)

AMARETTO DISARONNO (110 Cal per 1.0oz serving) • **DRAMBUIE** (60 Cal per 1.0oz serving) • **FRANGELICO** (70 Cal per 1.0oz serving)

GRAND MARNIER (70 Cal per 1.0oz serving) • **KAHLUA** (100 Cal per 1.0oz serving)

§12 Hosted - §13 No host

RECEPTIONS



WINE LIST

A customized wine list is available for your event. Please consult your Catering Specialist for details.

RECEPTIONS



| PREMIUM WINES |

§11.50 *Hosted, by the glass*

§12.50 *No host, by the glass*

GILBERT CELLARS

Unoaked Chardonnay (140 Cal per 6.0oz serving)

Left Bank Red (150 Cal per 6.0oz serving)

| HOUSE WINES |

§9.50 *Hosted, by the glass*

§10.50 *No host, by the glass*

RYAN PATRICK

Naked Chardonnay (140 Cal per 6.0oz serving)

Redhead Red (150 Cal per 6.0oz serving)

Rosé (140 Cal per 6.0oz serving)



BEER & ALTERNATIVE BEVERAGES

RECEPTIONS

| DOMESTIC |

§8 Hosted, by the bottle

§9 No host, by the bottle

BUD LIGHT (100 Cal per 12.0oz serving)

| IMPORT |

§8.50 Hosted, by the bottle

§9.50 No host, by the bottle

STELLA ARTOIS

(150 Cal per 12.0oz serving)

| LOCAL CRAFT BEER |

§8.50 Hosted, by the bottle

§9.50 No host, by the bottle

PIKE BREWING CO.

Pike Brewing IPA (150 Cal per 12.0oz serving)

Pike Pilsner (135 Cal per 12.0oz serving)

HALE'S ALES

Red Menace Big Amber (150 Cal per 12.0oz serving)

| ALTERNATIVES |

§8.50 Hosted, by the bottle

§9.50 No host, by the bottle

SPIRE MOUNTAIN APPLE CIDER

(170 Cal per 12.0oz serving)

ST. PAULI GIRL NON-ALCOHOLIC

(150 Cal per 12.0oz serving)

SAN JUAN HARD SELTZER

(85 Cal per 12oz. serving)





CATERING *information, policies & standards*

INFORMATION

| EXCLUSIVE CATERER |

The Washington State Convention Center is committed to providing the highest quality food and beverage services for our guests. All food and beverage is to be arranged through our Catering Department. No outside food or beverages of any kind are allowed into the facility by clients, guests, or exhibitors without the prior written consent of the Food Services General Manager or the Director of Catering Sales.

| FOOD & BEVERAGE SPECIFICATIONS |

Our menu package features our most popular selections, highlighting items produced in-house with the freshest local ingredients. We believe our menu provides a large and flexible variety of options to meet your needs. In order to ensure the proper planning of your event, menu selections are due a minimum of 45 days in advance, along with your preliminary attendance estimates.

Events that require attention to complex or unusual arrangements may require additional planning time.

Your professional Catering Sales Manager also welcomes the opportunity to present a customized menu. During the special menu planning and pricing evaluation, consideration is given to the expected attendance. Should the guarantee fall significantly above or below the initial attendance estimate, the proposed menu and pricing may be subject to change.

| CONFIRMATION OF ORDERS |

Your Catering Sales Manager will review your event specifications and will provide you with written confirmation of services via a Food and Beverage Event Plan.

A copy of this form should be signed and returned, along with a 100% advance deposit, 14 days prior to your first scheduled service.

| GUARANTEED ATTENDANCE |

Final guarantees are due in writing by 12:00pm (Pacific time) of the assigned day per the following schedule. Guarantees for multi-day events are based on the date of the first scheduled service occurring during the event. Final guarantee cannot exceed the capacity of the event space nor be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance, additional charges may apply. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions or additional cost. In the absence of a final guarantee, the initial attendance estimate will be used.

Estimated Attendance (per event)	Number of Business Days* in Advance
Up to 500	3 days
501 to 2,500	5 days
Over 2,500	7 days
Over 4,000	14 days

*excludes holidays and weekends

| DIETARY CONSIDERATIONS |

With advance notice, our chefs are able to accommodate most special meal requests. Your Catering Sales Manager is available to consult with you on special dietary requests and pricing to serve vegetarian, vegan, kosher, halal, and other dietary restrictions. Such special requests are due 14 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

| OVERTAGE |

For plated meals, we are prepared to serve up to 5% above the guaranteed attendance (up to 40 meals). A portion of the 5% overage prepared can be vegetarian meals to accommodate on-site requests. Any meals, including vegetarian, served above the guarantee will be invoiced at menu pricing upon consumption. For buffet meals, the number of meals served above the guarantee will be calculated on a plate count or an alternate, mutually agreed upon method. Services provided above the guarantee may be subject to a 10% surcharge.



CATERING *information, policies & standards* (CONTINUED)

INFORMATION

| ALCOHOL SERVICES |

WSCC's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Washington State Liquor Control Board regulations.

In compliance with state law, WSCC's catering contractor supplies all beer, wine, and liquor. No alcoholic beverages may be removed from WSCC. Customers must comply with all applicable local and state liquor laws. All alcohol must be served by WSCC's licensed catering personnel.

| MENU PRICES |

Menu prices and catering policies are subject to change without notice.

| CALORIE & NUTRITION INFORMATION |

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray. This is because serving styles used (e.g. trays/bowls) vary significantly in order to accommodate varying numbers of guests. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your Catering Manager directly.

| ADMINISTRATIVE CHARGES, TAXES & ADDITIONAL CHARGES |

The Licensee shall pay to the Licensor an administrative charge in an amount of the prevailing rate (20% as of this License Agreement) of all charges made by the Caterer as well as state and local retail sales taxes in the amount of the prevailing rate (10.1% as of this License Agreement) of all charges made by the Caterer. The Licensee shall pay to the Licensor all other charges specified on the Catering Order(s) or otherwise ordered by the Licensee or its agent(s) and all other charges and sums required to be paid by the Licensee pursuant to the terms of this License Agreement. The administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of the Caterer's employees. However, please note that 75% of the administrative charge is distributed to certain of the Caterer's employees as additional wages. If the Licensee is an entity claiming exemption from taxation, the Licensee must deliver to the Caterer satisfactory evidence of such exemption prior to the event(s) in order to be relieved of its obligation to pay state and local retail sales tax.

| SALES MINIMUMS & LABOR FEES |

Functions with fewer than 25 guests will be subject to a \$200 labor fee. At chef stations, there is an additional charge of \$200 for each chef. Butler service is available at an additional charge of \$200 per butler. Final bar sales must average a minimum of \$500 per bar. If sales fall below this amount, the difference between actual sales and the minimum will be applied. Bar services of more than four hours will be subject to an additional sales minimum of \$200 per hour, per bar. Minimum order quantities, as applicable, are noted within the menu.

| PAYMENT POLICY |

We require full payment (100%) of total estimated charges, along with the signed Food and Beverage Event Plan, 14 days in advance of the first scheduled service. For events with total estimated charges in excess of \$100,000, a 75% advance deposit may be arranged upon approved credit. A credit application is due 90 days in advance of the event. Significant increases in food and beverage charges above the initial deposit estimate may result in an additional amount due in advance of the event. All remaining charges, including additional charges incurred on-site, are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5% per month will be added to the balance. We accept company checks and wire fund transfers as payment for products and services. American Express, MasterCard and Visa are accepted for payments of up to a total of \$100,000 per event.

| CANCELLATIONS |

Cancellation of the catering for the event or any individual function must be sent in writing to your Catering Sales Manager.

Any cancellation received less than 30 days prior to the first scheduled function will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 14 days in advance of the first scheduled function will result in a fee equal to 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee is due will result in a fee equal to 100% of the charges of the estimated food and beverage choices.



CATERING *information, policies & standards* (CONTINUED)

INFORMATION

| CHINA SERVICE |

China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client.

Coffee services are offered on china and compostable wares so guests have the option to travel with their beverage. Compostable wares are used within the exhibit halls, in receptions that do not accompany dinner, at bar-only functions, and in exhibitor booth services.

China service may be requested from your Catering Sales Manager for an additional fee.

| SERVICE TIMES |

Meal services are based on the following time guidelines:

Seated breakfast or lunch:.....	2 hours
Seated dinner:.....	3 hours
Buffet breakfast or lunch:.....	1.5 hours
Buffet dinner:.....	2 hours
Continental breakfast:.....	1.5 hours
Coffee service:.....	1.5 hours
Meeting breaks:.....	45 minutes
Receptions:.....	1.5 hours

Seated or buffet meals require 2 hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours.

| TABLE STANDARDS |

Seated meal services are planned for tables of 10 guests, with a ratio of one server per 25 guests. Buffet meals are planned for one double-sided buffet per 200 guests, with a ratio of one server per 50 guests. Receptions will vary based on the number of guests and variety of items, but generally the ratio is one server per 75 guests. A labor charge will be assessed for service that requires tables of less than 10 and butler-passed receptions.

| TABLETOP SERVICE |

Tables for seated meal functions are provided with mid-length linens and a selection of house napkin colors. Tables for buffet meals, beverage service, or receptions include linen and skirts. We can also provide complimentary votive candles and bud vases for dinners and receptions. Your WSCC Event Manager must approve the use of any other candles and candle holders. Please consult with your Catering Sales Manager for upgraded linen and floral options.

| BAR SERVICES |

The standard host/bar ratio is one bar per 100 guests. The non-hosted bar ratio is one bar per 125 guests. The number of bars will be determined on final guarantee and event flow. If the number of bars requested exceeds our standard ratio, additional labor charges may be assessed.

| BEVERAGE SERVICES |

Complimentary bottled water is provided for all head tables and podiums. Meeting rooms have access to complimentary water service in each room. These services are provided through your WSCC Event Manager and include one refresh per day. We proudly serve Coca-Cola products. Soft drinks and bottled water can be purchased on consumption, with a minimum order of 25 items. Coffee service is based on a 1.5 hour service time before replenishment.

A minimum of 45 minutes is required to replenish beverage services. Please consult with your Catering Sales Manager for appropriate beverage quantities to service your group for the requested time period and attendance.

TIMETABLE FOR SUCCESSFUL EVENTS

- **90 days:** Credit application due for events with over \$100,000 in total estimated charges.
- **45 days:** Food and beverage specifications, estimated attendance and menu selections due.
- **14 days:** Food and Beverage Event Plan confirmed, signed, and returned. Special meal requests and deposit due.
- **> 1 week:** Final guarantees are due per the schedule in the "Guaranteed Attendance" section.
- **Post-event:** Final payment due within 30 days of the date of your invoice.



Washington State
Convention Center

PHOTOGRAPHY

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