



# **SAVOR...** McCaw Hall **CATERING MENU**





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## CATERING MENU

### BREAKFAST

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All selections are served with freshly brewed Starbucks coffees, a selection of TAZO teas and orange juice. 30 Guest Minimum

### BUFFETS

#### **Continental \$16**

Assorted Breakfast Pastries to include Muffins, Coffee Cake, Scones and Croissants, Sweet Butter and Fruit Preserves

#### **Add Sliced, Seasonal Fresh Fruit \$5**

#### **All American Breakfast \$22**

Scrambled Cage Free Eggs, Roasted Yukon Gold Potatoes, Crispy Bacon or Sausage, Assorted Breakfast Breads and Pastries, Organic Yogurts and Cereals, Sliced Fresh Fruit and Berries

#### **Heart Healthy Start \$22**

Assorted Low-Fat Yogurts and House-made Granola with Almonds and Flax Seed, Sliced Seasonal Fresh Fruit, Whole Wheat and Blueberry Muffins, Sweet Butter and Fruit Preserves

#### **Bagels and Lox's \$25**

Sliced Gerard and Dominique Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Diced Red Onions, Assorted Bagels, Sliced Seasonal Fresh Fruit

#### **Breakfast Sandwich \$22**

Hot Breakfast Sandwich with Scrambled Cage Free Eggs, House-made Fennel and Pork Sausage Patty and Cheddar Cheese. Served with Assorted Yogurts, Muffins, Danish, Breakfast Breads and Croissants, Sweet Butter and Fruit Preserves

*Vegetarian Option available*

## PLATED

All selections are served with freshly brewed Starbucks coffees, a selection of TAZO teas and orange juice. 30 Guest Minimum

### Egg Breakfast \$22

Scrambled Cage Free Eggs, Breakfast Potatoes and your choice of Crispy Bacon, House-made Fennel and Pork Sausage or Isernio's® Chicken-Apple Sausage

### Vegetable Frittata \$22

Roasted Seasonal Vegetables with local Cheese and Roasted Red Pepper Coulis. Served with Roasted Yukon Gold Potatoes and choice of Crispy Bacon, House-made Fennel and Pork Sausage or Chicken-Apple Sausage

### Egg, Spinach and Prosciutto Quiche \$23

Scrambled Cage Free Eggs with Spinach, Fontina Cheese and Crispy Prosciutto, served with Yellow Corn Grits & Sautéed Greens

*Vegetarian Quiche option available*

### Smoked Salmon with Chives \$24

Scrambled Cage Free Eggs with Chives, Smoked Salmon and Crème Fraiche. Served with a Root Vegetable Hash or Zucchini Dill Cakes

### Brioche French Toast \$22

Brioche French Toast topped with a Seasonal Berry Compote, served with Whipped Cream, Warm Maple Syrup, Roasted Yukon Gold Potatoes, Crispy Bacon and Sliced Fresh Fruit

### Salmon Eggs Benedict \$24

Classic Lemon Hollandaise over Poached Cage Free Eggs with Gerard and Dominique Smoked Salmon on a Toasted English Muffin with Roasted Yukon Gold Potatoes

*Vegetarian Option available*

### Breakfast Burrito \$22

Scrambled Eggs, Sausage, Peppers & Salsa served with Yukon Gold Potatoes and crispy Bacon

**Add: Chorizo, Pork or Chicken \$5**

### Croissant Sandwich \$22

Egg, Canadian Bacon & Cheese Sandwich served with Yukon Gold Potatoes and fresh sliced fruit

*Vegetarian Option available*

## BREAKFAST ENHANCEMENTS

**Priced per serving. 25 Guest Minimum**

### Oatmeal or Cream of Wheat \$5

Brown Sugar, Raisins and Low-Fat Milk

### Cheese Blintzes \$7

Delicate Crepes filled with Sweetened Ricotta Cheese, Fresh Fruit Toppings

### Breakfast Burrito \$7

Scrambled Eggs, Sausage, Peppers & Salsa

### Croissant Sandwich \$7

Eggs, Canadian Bacon & Cheese

### English Muffin Sandwich \$7

Eggs, Sausage or Ham & Cheese

### Cinnamon French Toast or Buttermilk Pancakes \$7

Whipped Cream, Maple Syrup and Fruit Topping

### Greek Yogurt & Granola \$5

## BREAKFAST AND BREAK ADDITIONS

Assorted Muffins or Danish	\$48 per Dozen
Assorted Scones or Gougères	\$48 per Dozen
Breakfast Breads or Coffee Cake	\$40 per Dozen
Butter Croissants	\$52 per Dozen
Chocolate Almond Croissants	\$56 per Dozen
Assorted Bagels & Whipped Cream Cheese	\$42 per Dozen
Assorted Biscotti	\$36 per Dozen

Chocolate, Almond, Anise and White Chocolate

Assorted Yogurts	\$38 per Dozen
Whole Fresh Fruit	\$3 Each

## BEVERAGES

Assorted Soda	\$3 Each
Bottled Water	\$3 Each
Honest Iced Tea (bottles)	\$4 Each
Starbucks Coffee or Assorted Tazo Teas	\$65 per Gallon
Fresh Squeezed Orange or Grapefruit Juice	\$60 per Gallon
Champagne Punch	\$75 per Gallon
Iced Tea or Lemonade	\$65 per Gallon
DRY Soda	\$4 Each
Apple, Cranberry, Grape or Tomato Juice	\$55 per Gallon
San Pellegrino and Sparkling Juices	\$4 Each

## AFTERNOON SNACKS

Assorted Energy Bars	\$39 per Dozen
Freshly Baked Jumbo Cookies	\$46 per Dozen
4 OZ. White Chocolate Macadamia, Chocolate Chip, Peanut Butter & Oatmeal-Raisin	
House Made Spiced and Sweet Nuts	\$30 per Pound
Individual Bags of Pretzels or Tim's Chips®	\$30 per Dozen
Brownies	\$42 per Dozen

Dark or White Chocolate

Chocolate Truffles	\$36 per Dozen
Assorted Petit Fours	\$48 per Dozen
Goldfish Crackers	\$14 per Pound
House Made Trail Mix	\$14 per Pound
Party Snack Mix	\$15 per Pound

## SNACKS PREPARED PER GUEST

25 Guest Minimum

Pita Bread Triangles with Hummus	\$3.75 per Serving
Tortilla Chips w/Guacamole & Salsa	\$7.50 per Serving
Potato Chips with French Onion Dip	\$3.50 per Serving





## REFRESHMENT BREAKS

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**Break Packages are designed for a minimum of 25 people.**

### **Morning Coffee Bar** **\$6**

Freshly Brewed Starbucks Coffee, Decaffeinated, Selection of International Hot TAZO Teas and Fresh Squeezed Orange Juice

### **Sweet & Salty** **\$18**

Blue Bunny Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO Hot Teas

### **Afternoon Beverage Break** **\$8**

Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO Hot Teas

### **Mission Break** **\$16**

Fresh Corn Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Cinnamon Scented Churros, Assorted Sodas, Bottled Water

### **Northwest Cheese Platter** **\$16**

Local Cheeses Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO Hot Teas

### **Afternoon High Tea** **\$14**

Tea Sandwiches, Petit Fours, Cheese Gougères, Rose Petal Jam, Selection of Herbal Teas

### **Seattle Center Picnic** **\$18**

Dungeness Crab Devilled Eggs, Potato Salad Nicoise, Cold Roasted Chicken, Apple Celeriac Slaw, Baguette, Assorted Sodas and Bottled Water

### **Mezze** **\$17**

Hummus, Baba Ghanouj, Cucumber Salad, Marinated Olives, Roasted Red Peppers, Bulgur Salad and Toasted Pita with Assorted Sodas and Bottled Water



## BOX LUNCHES

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Box Lunches includes compostable service, bottle water, whole fruit, cookie and a bag of Tim's chips. To accompany your box lunches, we suggest adding assorted soft drinks for \$3 ea.

20 lunch minimum per selection.

Deluxe box lunches include a choice of: Pasta Salad, Greek Cucumber Salad, Nicoise Potato Salad and Lemon Bar, Toffee Blondie or Chocolate Pecan Bar in lieu of cookie.

### **Turkey with Smoked Bacon** **\$17 | \$21**

Slow Roast Turkey, Smoked Bacon, Cranberry Aioli, Lettuce, Tomato and Red Onion on Focaccia

### **Ham & Gruyere** **\$17 | \$22**

Thinly Sliced Honey Baked Ham, Gruyere Cheese, Stone Ground Mustard, Mixed Greens on a Baguette

### **Roast Beef Sandwich** **\$18 | \$22**

Niman Ranch Roast Beef, Emmental Cheese, Caramelized Onion, Creamy Horseradish Sauce on Rye.

### **Classic Italian Combo** **\$18 | \$22**

Prosciutto, Salami, Provolone Cheese, Pesto, Oven Dried Tomato, Pepperoncini Aioli on Focaccia

### **Veggie** **\$16 | \$20**

Goat Cheese, Portobello Mushrooms, Roasted Red Peppers, Sundried Tomato, Arugula, Multi Grain Bread

### **Asian Chicken** **\$16 | \$20**

Grilled Chicken Breast, Sriracha Mayonnaise, Cilantro, Carrots, Peppers, Green Onion, Napa Cabbage



## WRAPS

### **Vegan Wrap** **\$17 | \$21**

Cashew "Goat" Cheese, Portobello Mushrooms, Roasted Red Peppers, Sundried Tomato, Arugula in a Roasted Tomato Tortilla

### **Tandoori Chicken Wrap** **\$17 | \$21**

Tandoori Spiced Chicken, Cucumber, Mint, Onion, Golden Raisins, Carrots, Greens wrapped in a Grilled Tortilla

## SALADS

### **Thai Beef Salad** **\$18 | \$22**

Grilled Lemongrass Beef with Thai Spice, Bean Sprouts, Carrot, Cucumber, Crisp Noodles, Mint, Thai Basil, Green Mango, Thai Chili Lime Vinaigrette

### **Smoked Salmon Salad** **\$18 | \$22**

Smoked Salmon Lox's, Yukon Potatoes, Frisee, Cherry Tomatoes, Cucumber, Dijon Mustard, Soft Boiled Egg, Mini Bagel

### **Herbed Chicken Caesar Salad** **\$17 | \$21**

Grilled Breast of Chicken with Traditional Caesar Salad with Rustic Roll

### **Ploughman's** **\$18 | \$22**

Honey Roast Ham, Turkey, Tillamook Cheddar, Piccalilli Tomato, Hardboiled Egg, Cucumber, Red Onion, Garden Greens, Rustic Roll

### **Portobello "Nicoise" Salad** **\$16 | \$20**

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Baby Green Beans with a Petite Roll

### **Chipotle Chicken Salad** **\$17 | \$21**

Chipotle Marinated Chicken Breast, Field Greens, Roasted Corn, Black Beans, Cotija, Red Onion, Tomato, Jicama, Chipotle Lime Vinaigrette







## LUNCH BUFFETS

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All beverages are available a la carte.  
30 Guest Minimum

### **Deli Buffet** **\$27**

Chef's Choice Seasonal Soup (Vegetarian)

Field Green Salad with Red Radish, Cucumber, Scallions, Tomato, Carrots and a Trio of Dressings

Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami

Tillamook Cheddar, Swiss, Provolone, Monterey Jack, Cheeses

Red Leaf Lettuce, Tomatoes, Red Onion, Kosher Pickle Spears and Deli Condiments

Dill and Mustard Potato Salad

Gourmet Breads and Rolls

Lady Apple Slaw, Tim's Chips or Pretzels

Assorted Cookies and Brownies

### **Pre Wrapped Sandwich Buffet** **\$29**

Orzo Salad, Roasted Red Pepper, Feta, Cucumber, Red Onion, Tomato, Basil and Artichoke

Classic Caesar Salad, Garlic Herb Croutons, Pickled Anchovies, Parmesan

Green Bean Salad, Chicory, Toasted Almonds, Preserved Lemon, Cream Sherry Dressing

Slow Roast Turkey, Smoked Bacon, Cranberry Aioli, Lettuce, Tomato and Red Onion on Focaccia.

Niman Ranch Roast Beef, Emmental Cheese, Caramelized Onion, Creamy Horseradish Sauce on Rye.

Goat Cheese, Portobello Mushrooms, Roasted Red Peppers, Sundried Tomato, Arugula, Multi Grain Bread

Lemon Bars and Cookies

**Pan Asian****\$36**

Crispy Noodle Salad, Garden Greens, Carrot, Scallions,  
Green Mango, Wasabi Peas, Sesame Soy Dressing

Tropical Fruit

Miso Maple Marinated Salmon

Lemongrass-Ginger Chicken

Steamed Jasmine Rice

Vegetable Lo Mein with Tofu

Garlic Ginger, Baby Bok Choy and Bean Sprouts

Ginger, Panna Cotta with Mango Puree

**Light Lunch Buffet****\$34**

Willie Greens Salad, Radish, Cherry Tomatoes, Carrots  
and Toasted Almonds, Soft Herb Dressing

Cider Thyme Glazed Chicken Breast, Chicken Jus

Steamed Salmon, Lemon Charred Onion Dressing

Roasted Seasonal Vegetables

Roasted Fingerlings with Garlic and Herbs

Triple Chocolate Mousse with Roasted Strawberries

**Grand Lunch Buffet****\$39**

Roasted Corn Chowder

Garden Greens with Goat Cheese, Dried Strawberries,  
Grilled Onion, Corn Bread, Orange Vinaigrette

Lentil Salad, Toasted Walnuts, Apples, Sweet  
Cranberries, Celery, Red Wine Dressing

Yukon Potatoes with a Warm Ground Mustard Dressing

Steamed Cod with Fennel, Citrus, Red Onion Slaw

NY Strip Loin with Roasted Cipollini Onions and  
Mushroom Essence

Roasted Breast of Chicken with Grilled Vegetable Relish  
and Fines Herbs

Seasonal Roasted Vegetables

Assorted Miniature Desserts

**Italian Lunch Buffet****\$39**

Minestrone Soup

Garden Greens with Grana Padano, Sundried Tomatoes,  
Olives, Artichokes, Tuscan Vinaigrette

Classic Caesar Salad, Garlic Herb Croutons, Pickled  
Anchovies, Parmesan

Roasted Fingerlings with Garlic and Rosemary

Grilled Salmon with Capers, Lemon and Italian Parsley

Gnocchi with Zucchini, Tomato, Mushroom Cream Sauce,  
Pine Nuts and Crisp Sage

Pesto Brushed Chicken with Squash Fritters and Balsamic  
Reduction

Seasonal Roasted Vegetables

Orange and Rosemary Panna Cotta



## COLD PLATED LUNCHES

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All 2 course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

### **Soy Glazed Salmon Salad** **\$29**

Chilled Glazed Salmon, Soba Noodles, Peppers, Bean Sprouts, Sliced Green Onion, Spiced Cashews, Wontons, Snow Peas, Chili Ginger Vinaigrette

Coconut and Ginger Rice Pudding

### **Tuna Nicoise Salad** **\$29**

Traditional Salad from the South of France, Soft Egg, Tomato, Olives, Boquerones, Green Beans, Fingerling Potatoes and Seared Ahi Tuna

Chocolate Pot De Crème

### **Cobb Salad** **\$27**

Turkey, Avocado, Diced Tomato, Chopped Egg, Crisp Apple Wood Smoked Bacon, Crumbled Blue Cheese, Baby Iceberg with Smoked Tomato Vinaigrette

Apple and Sultana Crumble with Salted Caramel

### **Black and Blue** **\$29**

Blackened Tri Tip, Baby Wild Arugula, Tomato, Crispy Artichokes, Pickled Red Onion, Rouge River Blue Cheese and Black Truffle Ranch

Chocolate Pot De Crème

### **Mediterranean Plate** **\$26**

Cumin Spiced Hummus, Eggplant Baba Ghanouj, Tomato-Cucumber-Mint Tabbouleh, Sliced Cucumber with Tzatziki Sauce on a Bed of Mixed Greens. Served with Toasted Pita Triangles

Lemon Meringue Pie





## HOT PLATED LUNCHES

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All 3 course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

### **Stuffed Chicken** **\$32**

Salad of Frisee, Root Cellar Beet, Poached Pears, Bleu Cheese, Holmquist Hazelnuts, Tangerine Vinaigrette

Stuffed Chicken Breast with Spinach, Chevre, Midnight Tomatoes, Seasonal Vegetables, Folk Crushed Fingerling Potatoes, Chicken Jus

Chocolate Decadence with Raspberry Vanilla Whip

### **NY Steak** **\$37**

Kale and Romaine Salad with Heirloom Cherry Tomatoes, Grana Padano, Creamy Caesar Dressing

Garlic Caramel and New York Steak with Olive Oil Potato Puree, Rosemary Roasted Carrots, Onion Confit, Chianti Reduction

Lavender Crème Brulee

### **Oven Roasted Sea Bass** **\$MP**

Beetroot Carpaccio with Micro Greens, Burrata Cheese, Toasted Pine Nuts, Lemon Basil Vinaigrette

Oven Roasted Sea Bass with Tuscan Bean Ragout, Arugula and Fennel Tomato Salad

Strawberry Cheese Cake with Candied Oranges

### **Herb Crusted Wild Salmon** **\$MP**

Mixed Organic Greens, Grilled Pear, Shaved Fennel, Toasted Pecans, Crumbled Bleu Cheese, Pear Vinaigrette

Herb Wild Salmon, Roasted Onion and Thyme Tart, Vanilla Carrot Puree, wilted Spinach and Red Wine Sauce

Lemon Strawberry Shortcake



## HORS D'OEUVRES

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### COLD HORS D'OEUVRES

50 pieces minimum per selection. Priced per piece.

<b>Beef Carpaccio</b>	<b>\$3.75</b>
Arugula, Truffle, Parmesan	
<b>Foie Gras Canapés</b>	<b>\$4.25</b>
Brandied Cherries, Brioche	
<b>Curried Chicken Lettuce Cups</b>	<b>\$3.75</b>
Gem Lettuce, Currants, Celery Hearts, Cilantro	
<b>Alaskan Halibut Ceviche Lettuce Cups</b>	<b>\$4.00</b>
Endive Lettuce, Habanero Salsa, Avocado Mousse	
<b>Smoked Salmon Omelet</b>	<b>\$3.75</b>
Herbed Goat Cheese, Capers, Fresh Dill	
<b>Chilled Tomato Soup Shooters</b>	<b>\$3.50</b>
Salsa Roja	
<b>Dungeness Crab Deviled Organic Eggs</b>	<b>\$4.25</b>
Smoked Paprika, Chives	
<b>Crostinis</b>	<b>\$4.00</b>
Pesto, Mozzarella, Tomato and Aged Balsamic	
Eggplant, Red Pepper, Pine Nut, Manchego	
Tapenade, Garbanzo Bean, Feta, Rosemary	
Smoked Salmon, Herbed Cream Cheese, Dill	
Smoked Duck, Butternut Squash, Cranberry	
Herb Crusted Beef, Onion Jam	

**Spicy Tuna Cup \$4.00**

Scallions, Spiced Sweet Chili

**Medjool Date \$3.75**

Blue Cheese Mousse, Hazelnuts

**Mediterranean Vegetable Skewers \$3.50**

Lemon Herb Oil

**Thai Tuna Tartar \$4.00**

Crisp Won Ton, Red Curry Aioli

**Wild Mushroom Profiteroles \$3.25**

Walnuts and Madeira

**Marinated Baby Artichoke \$3.50**

Lemon-Truffle Aioli

**Grilled and Chilled Prawns \$3.75**

Wasabi Cocktail Sauce

**Pork Rilette Toasts \$3.50**

Grape Mostarda

**Salmon Ceviche \$4.25**

Corn Tortilla, Sour Cream, Cilantro

**Shrimp Vol Au Vent \$4.00**

Lemon Parsley Aioli

**Chilled Miso Salmon Lollipops \$4.25**

Seaweed Salad

**Roasted Baby Beets \$3.50**

Horseradish Orange and Goat Cheese

**Blue Cheese Mousse \$4.00**

Port Poached Pear and Candied Walnut

**HOT HORS D'OEUVRES**

50 pieces minimum per selection. Priced per piece.

**Artichoke Goat Cheese Fritters \$3.50**

Garlic Herb Aioli

**Warmed Brisket Slider \$4.00**

Shredded Brisket, BBQ Sauce, Cole Slaw

**Tandoori Chicken Satay \$3.75**

Minted Cucumber Yogurt

**Chicken Empanadas \$3.50**

Mojo Verde

**Wild Mushroom Vol Au Vent \$4.50**

Puff Pastry with Duxelles

**Shrimp and Lemongrass Cake \$4.00**

Yellow Curry Aioli

**Mini Quiche \$3.50**

Mushroom and Goat Cheese

Melted Leek and Black Truffle

Mozzarella, Tomato and Basil

**Soup Shooter \$3.25**

Seasonal Soup served in a shot glass (Ask your sales person for current selection)

**Crab Sliders \$4.50**

Shredded Cabbage Slaw, Spicy Remoulade

**Pork Potsticker \$3.50**

Sweet Chili, Green Onion



**Mushroom Stuffed Mushrooms** **\$3.50**

Truffle and Manchego

**Mini Beef Wellington** **\$4.25**

Horseradish Jus

**Spanakopita** **\$3.50**

Oregano and Garlic Fondue

**Popcorn Shrimp** **\$4.00**

Thai Chili Dipping Sauce

**Grilled Beef Crostini** **\$4.00**

Roasted Pepper Relish, Salsa Verde

**Smoked Bacon Potato Cups** **\$3.50**

Aged Gouda, Chives

**Spicy Chicken Spring Rolls** **\$3.50**

Plum Dipping Sauce

**Beef Meatballs** **\$3.75**

Spicy BBQ Sauce

**Flank Steak Skewer** **\$4.00**

Thai Chili Peanut Sauce

**Goat Cheese and Fig Flatbread** **\$3.75**

Aged Balsamic

**Bacon Wrapped Scallops** **\$4.25**

Tomato Jam

**Salmon Cake** **\$3.75**

Apricot Chutney

**Caribbean Spiced Pork (or Chicken)** **\$3.75**

Plantain Tostone with Mango Salsa

**Vegetable Potsticker** **\$3.75**

Soy, Black Vinegar

**Curried Vegetable Samosa** **\$3.50**

**Wild Mushroom Strudel** **\$3.50**

Thyme and Garlic

**Lamb Lollipops** **\$5.00**

Chimichurri Sauce

**Shiitake Spring Rolls** **\$3.75**

Sweet Soy Sauce

**Smoked Duck Arancini** **\$3.50**

Butternut Squash, Parmesan



## SPECIALTY PLATTERS

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### **Deluxe Import, Domestic Cheese Tray** **\$500**

Chef's selection of Imported and Local Cheeses with Sliced Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit. Serves 100

### **Side of Smoked Salmon** **\$550**

Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 50

### **Deluxe Crudités Assortment** **\$375**

Chef's selection of Fresh Seasonal Vegetables, served with Ranch Dressing. Serves 100

### **Shell Fish Selections with Traditional Garniture** **\$1000**

Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell Green Lip Mussels. Served with Mignonette, Traditional Cocktail Sauce, Charmoula and Lemon. Serves 50

### **Charcuterie Board** **\$350**

A Selection of Handcrafted Salumi from Fra Mani, House-made Pork Rillettes and Pate, with Crisp Bread, Pickled Onions, Cornichons, Whole Grain Mustard and Fruits. Serves 50

### **Antipasto Platter** **\$600**

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Green and Black Olives, Cherry Peppers, Bocconcini and Marinated Artichoke Hearts. Serves 100

### **Fresh Sliced Fruit Tray** **\$500**

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100



## CARVERY SELECTIONS

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Carved items include mini sandwich rolls and appropriate condiments.

All carved items require a SAVOR...Carver at \$125 (up to 2 Hours, \$25 per additional hour)

**Whole Honey Mustard Baked Ham** **\$250**

Served with Grilled Fennel and Orange Relish. Serves 50

**Roasted Turkey Breast** **\$325**

Served with Celery Root and Tarragon Aioli. Serves 50

**Salt Roasted Leg of Lamb** **\$200**

Served with Chimichurri. Serves 25

**Whole Roasted Top Sirloin** **\$350**

Served with Forest Mushroom Ragout. Serves 50

**Roasted New York Strip Loin** **\$350**

Served with Green Onion Aioli. Serves 30

**Garlic Caramel Tri-Tip** **\$225**

Served with Roasted Shallot Reduction. Serves 25

**Cider Thyme Glazed Pork Loin** **\$275**

Served with Bourbon Apple Sauce. Serves 30

**Roasted Tenderloin of Beef** **\$325**

Served with a Sauce Béarnaise. Serves 25





## DINNER BUFFET SELECTIONS

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All selections include dinner rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

### Act One Buffet

**\$70**

Salad of Frisee, Root Cellar Beet, Poached Pears, Goat Cheese, Holmquist Hazelnuts, Tangerine Vinaigrette

Wedge Salad, Rouge Creamery Blue, Prosciutto, Pickled Onion, Candied Walnuts, White Balsamic Vinaigrette

Roasted Chicken Breast with Wild Mushroom Ragout

Braised Short Ribs with Horseradish Natural

Roasted Cod with Smoked Tomato Relish

Green and Wax Beans with Caramelized Onions and Toasted Almonds

Orange Scented Heirloom Carrots and Rosemary Butter

Wild Style Barley Risotto with Manchego Cheese

Potato Gratin with Tillamook White Cheddar

Lemon Meringue, Chocolate Crunch

**Encore Buffet****\$60**

Willie Greens Salad, Chevre, Toasted Almonds,  
Raspberries, Red Onion, Balsamic Vinaigrette

Classic Caesar Salad, Garlic Herb Croutons, Pickled  
Anchovies, Parmesan

Roasted Pork Loin with Almonds, Apples and Cider  
Thyme Reduction

Cedar Plank Salmon with Red Onion Marmalade, Butter  
Sauce and Herb Salad

Penne Pasta with Sundried Tomatoes, Zucchini, Red  
Onion and Pesto

Sautéed Seasonal Vegetables with Garlic, Olive Oil and  
Lemon

Rosemary Roasted Yukon Gold Potatoes

Creamy Polenta with Mascarpone

Carrot Cake and Lavender Panna Cotta

**Northwest Buffet****\$65**

Salad of Frisee, Root Cellar Beet, Poached Pears, Bleu  
Cheese, Holmquist Hazelnuts, Tangerine Vinaigrette

Willie Greens Salad, Rouge Creamery Blue Cheese  
Toasted Walnuts, Citrus Roasted Beets, Sherry  
Vinaigrette

Steamed Salmon with Cherry Tomato Relish and Lemon  
Vinaigrette

Peppercorn Crusted Strip Loin of Beef  
Braised Pearl Onions, Artichokes and Horseradish Jus

Roasted Local Root Vegetables with Thyme and Garlic

Leek Fondue and Black Truffle Bread Pudding

Wild Mushroom Risotto with Parmesan

Grilled Fingerlings and Scallion Dressing

Assorted Mini Desserts and Strawberry Shortcake



## PLATED DINNERS

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All 3 course dinner selections include dinner rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

### **Filet of Beef** **\$58**

Willie Greens Salad, Chevre, Toasted Almonds, Raspberries, Red Onion, Balsamic Vinaigrette

Grilled Filet of Beef, Wild Mushroom Demi, Sautéed Seasonal Vegetables and Potato Puree

Honey Lavender Crème Brulee

### **Braised Pork Shoulder** **\$52**

Classic Caesar Salad, Garlic Herb Croutons, Pickled Anchovies, Parmesan

Braised Pork Shoulder, Celery Root Puree, Vegetable Medley, Vidalia Onion, Cranberry, Pork Jus

Chocolate Truffle Tart, Candied Orange

### **Surf and Turf** **\$65**

Salad of Frisee, Root Cellar Beet, Poached Pears, Bleu Cheese, Holmquist Hazelnuts, Tangerine Vinaigrette

Petite Filet of Beef, Grilled Prawns, Yukon Whip, Sautéed Spinach, Tomato Marmalade, Veal Jus

Warm Chocolate Lava Cake, Roasted Strawberries

### **Herb Crusted Lamb Loin** **\$58**

Wedge Salad, Rouge Creamery Blue, Prosciutto, Pickled Onion, Candied Walnuts, White Balsamic Vinaigrette

Herb Crusted Lamb Loin, Tomato Confit, Wilted Kale, White Beans, Goat Cheese, Rosemary Reduction

Chocolate Ganache, Brandied Cherries, Vanilla Whip



**Sautéed Sea Bass \$56**

Bibb Salad, Tomato, Red Onion, Cucumber, Feta with a Citrus Vinaigrette

Sautéed Sea Bass, Saffron Cous Cous, Seasonal Vegetables, Castelvetrano Olives, Lemon and Macadamia Vinaigrette

Rosemary Orange Panna Cotta

**Braised Lamb Chop \$57**

Heirloom Tomato Salad, Grilled Bread, Burrata Cheese, Basil Puree, Aged Balsamic

Braised Lamb Chop, Carrot 3 Ways, Haricot Vert, Minted Lamb Sauce

Tiramisu, Coffee Anglaise

**Grilled Chicken Breast \$52**

Classic Caesar Salad, Garlic Herb Croutons, Pickled Anchovies, Parmesan

Marinated and Grilled Chicken Breast, Caramelized Onion Tart, Braised Baby Kale, Lemon Garlic Chicken Reduction, Basil

Tiramisu, Coffee Anglaise

**Slow Roasted Chicken \$48**

Willie Greens Salad, Chevre, Toasted Almonds, Raspberries, Red Onion, Balsamic Vinaigrette

Free Range Chicken Hind Quarter, Creamy Polenta, Zucchini, Green Olive, Tomato, Rosemary Jus

Chocolate Crème Brulee, Amaretto Cookie

**Miso Marinated Halibut \$MP**

Mixed Green Salad, Crisp Won Tons, Mango, Spicy Soy Vinaigrette

Miso Marinated Halibut, Soy Glazed Sweet Potatoes, Sautéed Spinach, Sake Butter Sauce

Coconut and Ginger Rice Pudding

**Steamed Cod \$56**

Heirloom Tomato Salad, Grilled Bread, Burrata Cheese, Basil Puree, Aged Balsamic

Steamed Cod, Olives, Sundried Tomatoes, Artichokes, Polenta, Herb Salad

Lemon Tart, Raspberry Compote

**Grilled Wild Salmon MP**

Wedge Salad, Rouge Creamery Blue, Prosciutto, Pickled Onion, Candied Walnuts, White Balsamic Vinaigrette

Grilled Wild Salmon, Fingerling Potatoes, Onion Marmalade, Green Beans, Herb Salad, Butter Sauce

Chocolate Crunch, Huckleberry Compote

**Grilled Vegetable Lasagna \$45**

Minestrone Soup with Pesto Crostini

Grilled Vegetable Lasagna with Spinach, Eggplant, Zucchini, Smoked Tomato Sauce, Herb Oil, Parmesan

Basil Orange Brulee with Chianti Berries

**Seasonal Vegetable Risotto \$45**

Bibb Salad, Tomato, Red Onion, Cucumber, Feta with a Citrus Vinaigrette

Risotto with Fresh, Seasonal Vegetables and Topped with Grana Parma

Lemon Tart, Raspberry Compote



## DESSERTS

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3 Dozen Minimum per selection

**Assorted Miniatures** **\$48 Per Dozen**

Example Flavors: Cream Puff, Éclair, Mocha Éclair, Lemon Bar, Napoleon, Espresso Cube

**Assorted Petit Fours** **\$48 Per Dozen**

Example Flavors: Praline Profiterole, Blood Orange and Chocolate Stack, Caramel Praline Twin Peaks, Pistachio Diamond

**Mini Doughnuts** **\$36 Per Dozen**

Crème Anglaise

**Chocolate Truffles** **\$36 Per Dozen**

**Assorted Hopes Cookies** **\$42 Per Dozen**

Chocolate Chunk, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut



## COCKTAIL MENU

### BAR PACKAGES

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**Minimum of 25 Guests Required.** *Selections rotate and are subject to change.*

#### **Host Sponsored Bar Per Drink**

Full Bar Setups are included and charges are based on actual number of drinks consumed. Bartender charges included. Staffing Levels reflect one Bartender for every one hundred guests.

#### **House Bar Selections**

**\$8**

Jack Daniels Tennessee Whisky

Bellringer Gin

Svedka Vodka

Bacardi Light Rum

Paul Mason Brandy

Courvoisier VS Cognac

House Chardonnay

House Red and White Wine



### **Premium Bar Selections**

**\$10**

**Includes all selections from above plus:**

Tito's Vodka  
Tanqueray Gin  
Captain Morgan's Spiced Rum  
James Oliver Whiskey  
JW Red Scotch Whiskey  
Tullamore Dew Irish Whiskey  
Dewar's  
Crown Royal Whisky  
Makers Mark Kentucky Straight Bourbon  
Hennessy Cognac  
Bailey's Irish Cream Liquor  
Don Julio Blanco, Repasado and Anejo Tequila

### **Super Premium Bar Selections**

**\$12**

**Includes all selections from above plus:**

The Macallan Single Malt Scotch Whisky  
Woodinville Rye Whiskey  
Bombay Sapphire Gin  
Hendrick's Gin  
Grey Goose Vodka  
Hangar One Lime Vodka  
Courvoisier VSOP Cognac  
Grand Marnier Orange Liquor

## **ALL PACKAGES INCLUDE**

### **Non-Alcoholic Beverages**

**\$3/\$4**

Assorted Sodas  
Fruit Juices  
Bottle Water

### **Domestic, Imported Beers and Hard Ciders**

**\$5.50**

Pike Kilt Lifter Ale  
Hales Mongoose IPA  
Amstel Light  
Kostritzer Dark Beer  
Seattle Semi Sweet Cider  
Anthem Cider

### **Cash Bars**

This Package Includes Full Bar Setup.

Cash Bar Minimum is \$100 Per Hour (five hour minimum) per bartender.

Staffing Levels reflect One Bartender for every 100 guests.

Additional Bartenders available @ \$50 Per Hour (four hour minimum).



## HOUSE WINE LIST

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This is a sampling of wines available in house. Ask your Sales Representative for more selections. Nearly any wine at a variety of price points can be sourced with a guaranteed minimum.

### Sparkling and White

Zardetto Brut Cuvee Prosecco, NV <i>France</i>	\$34
Chateau Ste. Michelle Eroica Riesling, 2006 <i>Columbia Valley</i>	\$54
Lois Gruner Veltliner, 2011 <i>Austria</i>	\$32
Stags Leap Chardonnay, 2007 <i>Napa Valley</i>	\$64
House White	\$30

### Red

H3 Cabernet by Columbia Crest, 2007 <i>Columbia Valley</i>	\$34
Antinori Chianti Classico Riserva, 2005 <i>Italy</i>	\$54
'Austral' Rhone Blend by Chateau St. Michelle <i>Columbia Valley</i>	\$38
House Red	\$30

### Corkage

Wine & Champagne	\$20 Each
Non-Profit Corkage Rate	\$12.50 Each

# GENERAL INFORMATION

**SAVOR...earth** is an industry leader in introducing green standards and programs to public facilities. Initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products.

All food and beverage items must be supplied and prepared by SAVOR... Catering at McCaw Hall.

No food, beverage, or alcohol will be permitted to be brought into or removed from SAVOR... by the client or any of the client's guests or invitees without written approval.

Requests must be received by SAVOR... no less than four (4) weeks prior to the first day of the event.

SAVOR... reserves the right to assess a charge for such exclusions to exclusivity.

## MENU SELECTION AND PRICING

Our menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Sales Staff and Executive Chef will ensure that any selection is prepared and served with the highest level of quality.

To assure availability of menu items, please provide your Catering Sales Manager with your food and beverage selections four (4) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious or dietary requirements. Due to the seasonal supply fluctuation of food and beverage products, menu prices will be guaranteed sixty (60) days prior to your event.

## GUARANTEES

In order to ensure the success of your function and the satisfaction of your guests, food and beverage quantity guarantees must be received by your

Catering Sales Manager no later than five (5) business days (Monday – Friday) prior to your event. Your guarantee requirements will be outlined in your contract. This number will constitute your final guarantee and will not be subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate (see “Billing and Cancellations”) we reserve the right to charge for damages.

SAVOR... will prepare to serve 3% over your final guarantee (for seated meal functions only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 72-hour deadline are subject to approval by SAVOR... and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

## SERVICE CHARGE AND SALES TAX

All food and beverage charges are subject to a 21% service charge and state sales tax (currently 9.5%). Prices for food, beverage and rentals/purchased materials are subject to a 21% service charge. Of that amount, 60% will be paid directly to the employee or service staff of our guests. The service charge is also taxable under SBOE Regulation # 1603. Sales tax-exempt organizations are required to provide a copy of their Tax Board Certificate of Exemption at time of contract. Service Charge and Tax are subject to change without notice.

## BILLING, PAYMENTS AND CANCELLATIONS

A deposit payment is due with your signed contract in our office four (4) weeks prior to your event, or date stated in your contract. Estimated numbers and charges should be closely accurate to your actual expected attendance at this time. Final remaining balance is due on the day of your event.

Should you decide to cancel any or all of your functions after your contract is returned, you will be subject to a cancellation fee. The cancellation fee is outlined in your contract based on the date of cancellation.



## MISCELLANIOUS

**Seating:** Banquet seating will be at round tables of ten (10) guests unless otherwise specified. Special seating diagrams and numbered tables are available upon request. Final changes to seating requests are due to your Catering Sales Manager no later than Noon, 48 business hours out of your event.

**Décor:** Arrangements for rentals may be made through SAVOR... All décor must meet with the approval of the Seattle Fire Department.

Leftover food will be donated to local charities as appropriate.

Catering at Seattle Center venues other than McCaw Hall, will be subject to rentals required to execute the event. All rentals and or purchases will have a 21% service charge applied.

Service wares, glassware, china, linens and equipment are included up to 350 guests (Banquet and / or Reception) for catering booked at McCaw Hall only. Any events requiring more than 350 in service wares, glassware, china, linens and equipment will have rentals assessed and charged to client.

House linen is supplied for all food and beverage functions, buffet tables and cocktail tables. Linen for meetings and non-food and beverage areas is available at \$15.00++ per linen. Please contact your Catering Sales Representative for additional specialty linen selections and pricing.

Labor charges of \$25/hr for service staff, \$30/hr for Captains (4 hour minimum) and \$50/hr bartender will apply for any meal function with guest counts below the listed minimums (see menus). Labor charges will be charged for any set-up, service or breakdown for services that do not have any Food & Beverages associated with that particular room.

The labor shifts include setup, service, and cleaning time.

## LIABILITY

The applicant agrees to indemnify, hold harmless and defend the City of Seattle, SMG, SAVOR...McCaw Hall, and the directors, members, officers, agents, employees, affiliates, subsidiaries of each of the above ("Indemnities") from and against any and all liabilities, damages, actions, costs, losses, claims, and expenses (including attorney's fees) on account of personal injury, death or damage to or loss of property or profits arising out of or resulting, in whole, or in part, from any act, omission, negligence, fault or violation of law or ordinance of the applicant or its employees, agents, subcontractors, Exhibitors, or invitees or any other person entering the facilities with the implied or express permission of the applicant.

## SAMPLING, DONATED PRODUCTS AND TRAFFIC PROMOTERS

SAVOR... retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of food at our stands and restaurant, are included under this provision.