

MARION OLIVER

# MCCAW HALL

AT SEATTLE CENTER



CATERING MENU



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# PLATED BREAKFASTS

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

## **Bacon & Eggs**

Scrambled Cage Free Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon

24

## **Salmon & Scramble**

Scrambled Cage Free Eggs with Chives  
Smoked Salmon and Crème Fraiche  
Zucchini Dill Cakes

28

## **Classic Benedict**

Poached Cage Free Eggs & Ham  
Classic Lemon Hollandaise  
Toasted English Muffin  
Roasted Yukon Gold Potatoes

27

## **Spinach & Prosciutto Quiche**

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

25

## **Brioche French Toast**

Brioche French Toast, Seasonal Berry Compote  
Whipped Cream, Warm Maple Syrup  
Applewood Smoked Bacon  
Sliced Fresh Fruit

24

## **Cinnamon Croissant Pudding**

Cinnamon-Raisin Croissant Bread Pudding  
Salted Caramel Drizzle, Walnuts  
Breakfast Link Sausage  
Sliced Fresh Fruit

26

*Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask you Catering Manager for details.*





## BREAKFAST BUFFET

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

### Continental

Seasonal Fruit & Berry Display  
Freshly Baked Pasty Display including Muffins, Bagels, Croissants, accompanied by Butter, Preserves, Cream Cheese, Peanut Butter

### Healthy Start

Seasonal Fruit & Berry Display  
Build-A-Parfait with Greek Yogurt, House-made Granola, Dried Fruits & Nuts  
Hard Boiled Eggs  
Trio of Fresh Smoothies

### Bagel & Lox

Seasonal Fruit & Berry Display  
Freshly Baked Bagels  
Cold Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Diced Red Onions

19

### Classic American

Seasonal Fruit & Berry Display  
Scrambled Cage Free Eggs, Fresh Herbs  
Red Potato & Sweet Onion Hash  
Applewood Smoked Bacon

22

24

### Sweet & Savory

Seasonal Fruit & Berry Display  
Scrambled Cage Free Eggs, Fresh Herbs  
Banana Bread Pudding, Caramel-Rum Sauce  
Applewood Smoked Bacon  
Country Sausage Links

25

26

*Custom buffet packages to fit your guests' needs are available, please contact your Catering Manager to create a menu just for your event.*

## BREAKFAST ENHANCEMENTS

All selections are designed to enhance a buffet breakfast or snack package. Priced per Guest. 30 Guest Minimum

### Server Attended Oatmeal Station

Steel Cut Oats, Brown Sugar  
Seasonal Berries, Dried Fruits & Nuts  
2% Milk, Skim Milk, Soy Milk  
*\*\*Requires one service attendant per 100 guests.*

8

### Fresh Fruit Smoothie

*Choice Of:*  
Seasonal Berry  
Tropical Sunrise  
Green Goddess

8

### Breakfast Sandwiches

*Choice Of:*  
Croissant with Eggs, Ham, and Brie  
English Muffin with Eggs, Sausage, and Cheddar  
Bagel with Eggs, Bacon, and Emmental

10

### Buttermilk Pancake Action Station

Buttermilk Pancakes, Warm Apples  
Pinion Nuts, Canela  
*\*\*Requires one service attendant per 100 guests.*

9

### Build-a-Parfait

Greek Yogurt, House-made Granola  
Seasonal Berries, Dried Fruit & Nuts

7

### Savory Crepe Action Station

Roasted Vegetable Crepes, Pancetta, Avocado, Spinach, Tomato  
*\*\*Requires one service attendant per 100 guests.*

11

# A LA CARTE SNACKS

## MORNING

Muffin Selection	48 per dozen
Bagel Selection	48 per dozen
Butter Croissants	52 per dozen
Individually Packaged Yogurt	40 per dozen
Hard Boiled Eggs	36 per dozen
Nature Valley Granola Bars	38 per dozen
KIND Bars	50 per dozen
Whole Fresh Fruit	36 per dozen
Seasonal Fruit & Berry Display	8 per guest

## AFTERNOON

Cookie Selection	42 per dozen
House-made Truffles	36 per dozen
House-made Cupcakes	60 per dozen
Dessert Bar Selection	38 per dozen
Petit Four Selection	50 per dozen
Bag of Tim's Chips	26 per dozen
Bag of Erin's Popcorn	28 per dozen
Vegetable Crudités Display	6.50 per guest
House-made Trail Mix	4 per guest
Chef's Blend of Spiced Nuts	6 per guest

## SMALL PLATES

Pita Triangles with Hummus & Crudités	5.50
Tortilla Chips with Salsa & Guacamole	9
Deconstructed PB & J	7

# BEVERAGES

## BY THE GALLON

Starbucks Regular & Decaf Coffee	65
Tazo Hot Tea Selection	65
Tazo Iced Tea	55
Lemonade	55
Orange, Apple, or Cranberry Juice	60
Champagne Punch	85

## BY THE CAN OR BOTTLE

Assorted Sodas	3.50
Dasani Bottled Water	3.50
San Pellegrino Sparkling Water	4.25
Honest Tea	4.25
Minute Maid Juices	4.25





# SNACK PACKAGES

Snack Packages are designed to complement all day events.  
30 Guest Minimum

## **Stay Awake**

Selection of Muffins, Coffee Cakes, and Danishes  
House-made Chocolate Truffles  
Chocolate & Almond Biscotti  
Starbucks Regular Coffee, Tazo Hot Tea Selection

12

## **Power Hour**

Fresh Vegetable Crudites with Red Onion Ranch  
Seasonal Whole Fruit Selection  
Assorted Granola & Energy Bars  
House-made Trail Mix  
Fresh Squeezed Vegetable & Fruit Juices

16

## **Sweet Treats**

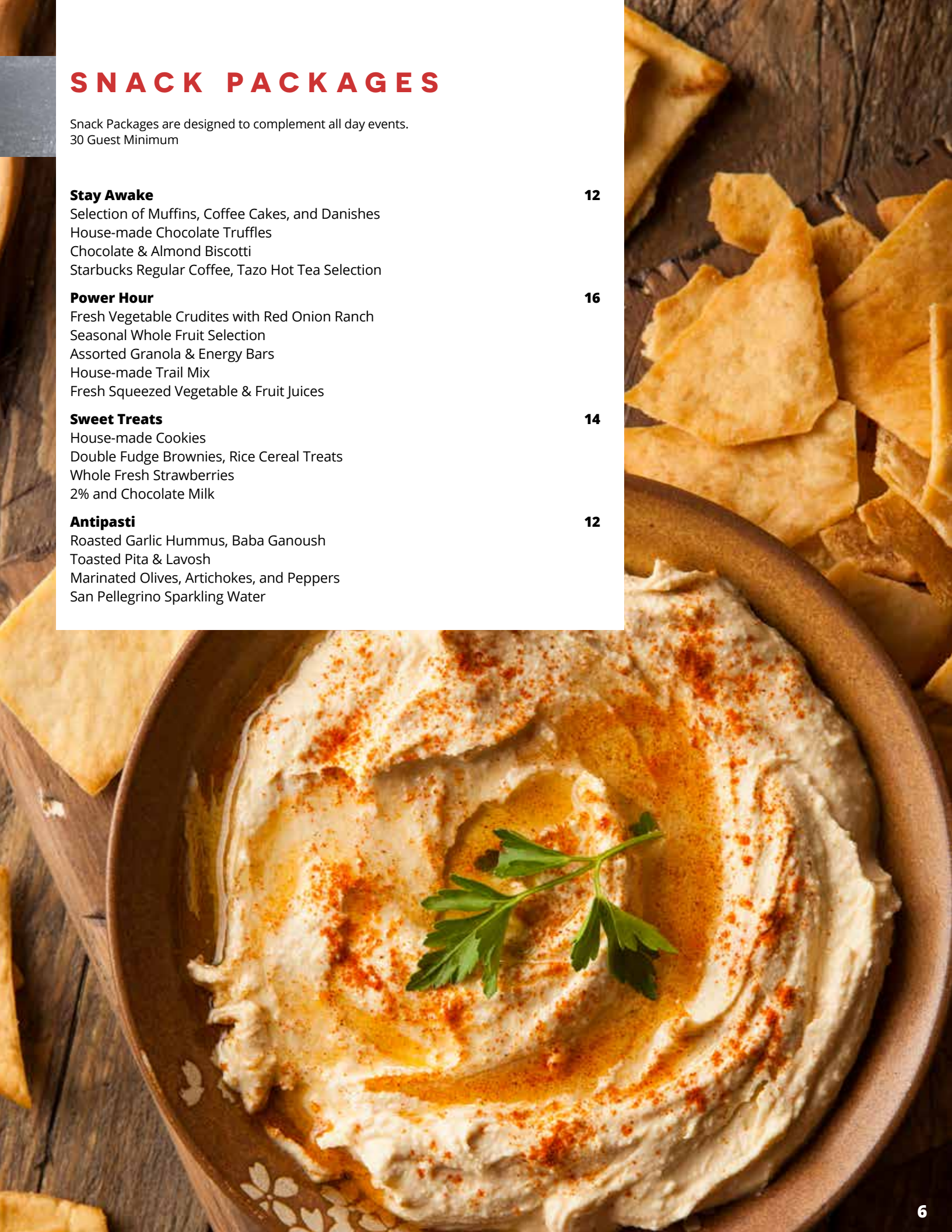
House-made Cookies  
Double Fudge Brownies, Rice Cereal Treats  
Whole Fresh Strawberries  
2% and Chocolate Milk

14

## **Antipasti**

Roasted Garlic Hummus, Baba Ganoush  
Toasted Pita & Lavosh  
Marinated Olives, Artichokes, and Peppers  
San Pellegrino Sparkling Water

12





# BOXED LUNCHES

All boxed lunches include Chef's choice of seasonal pasta or potato salad, dessert bar, fruit, and bottled water. 20 box minimum per selection.

<b>Asian Chicken Sandwich</b> Grilled Chicken Breast, Sriracha Mayonnaise, Cilantro, Carrot, Peppers, Green Onion, Napa Cabbage	<b>21</b>
<b>Classic Italian Sandwich</b> Prosciutto, Salami, Provolone Cheese, Pesto, Oven Dried Tomato, Pepperoncini Aioli	<b>21</b>
<b>Roast Beef Sandwich</b> Roast Beef, Emmental Cheese, Charred Green Onion Aioli, Red Pepper, Arugula	<b>21</b>
<b>Smoked Salmon Bagel</b> Cold Smoked Salmon, Herbed Cream Cheese, Heirloom Tomato Jam	<b>22</b>
<b>Turkey Chop Chop Wrap</b> Slow Roasted Turkey, Smoked Bacon, Romaine, Cheddar, Red Onion, Ranch, Spinach Wrap	<b>22</b>
<b>Thai Beef Salad</b> Grilled Lemongrass Beef, Thai Spices, Bean Sprouts, Carrot, Cucumber, Crisp Noodles, Green Mango, Thai Chili Lime Vinaigrette	<b>23</b>
<b>Salmon Caesar Salad</b> Poached Salmon, Hearts of Romaine, Parmesan, Crouton, Traditional Caesar Dressing	<b>23</b>
<b>Chipotle Chicken Salad</b> Chipotle Marinated Chicken Breast, Field Greens, Roasted Corn, Black Beans, Cotija, Red Onion, Tomato, Jicama, Chipotle Lime Vinaigrette	<b>23</b>

*Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask your Catering Manager for details.*





## LUNCH BUFFETS

Beverage service is provided a la carte. 30 Guest Minimum

### **Sandwich Lunch**

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

### **Italian Lunch**

Minestrone Soup

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

Roasted Fingerlings with Garlic and Rosemary

Grilled Cod 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

### **32 Northwest Lunch**

**36**

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 Salmon, Lemon Charred Onion Dressing

NY Strip Loin with Roasted Cipollini Onions and Mushroom Essence

Seasonal Roasted Vegetables

Assorted Miniature Desserts

### **Pan Asian Lunch**

**32**

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

Tropical Fruit

Miso Glazed Pork Loin

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

*Custom buffet packages to fit your guests' needs are available, please contact your Catering Manager to create a menu just for your event.*



## COLD PLATED LUNCHES

All two course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service, and choice of dessert. 30 Guest Minimum

### **Soy Glazed Salmon Salad**

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

### **Tuna Nicoise Salad**

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

### **Cobb Salad**

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

### **Black and Blue**

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

### **33 Mediterranean Plate**

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

**31**

### **Deserts**

Coconut and Ginger Rice Pudding  
Lemon Meringue Pie  
Chocolate Pot De Crème  
Apple and Sultana Crumble with Salted Caramel

**30**

*Special meal options are available including vegetarian, vegan, and gluten free choices.*

**31**

*Please ask you Catering Manager for details.*

## HOT PLATED LUNCHES

All two course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service, and choice of dessert. 30 Guest Minimum

### **Crispy Chicken**

Crispy Breast of Chicken, Cheese Dumplings, Four Mushroom Ragout, Roasted Asparagus

### **Coq Au Vin**

Braised Chicken, Pancetta, Pearl Onion, Roasted Carrot, Wild Rice, Braisaige

### **Pork Rib Chop**

Roasted Pork Rib Chop, Leek Bread Pudding, Caramelized Apple, Wilted Spinach, Calvados Sauce

### **NY Steak**

Pepper Crusted New York Steak, Cheddar Gratin, Roasted Parsnips, Madeira Sauce

### **Rainbow Trout**

Vegetable Succotash, Caramelized Garlic, Crisp Leeks, Chardonnay Cream

### **34 Herb Crusted Wild Salmon**

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

**36 Deserts**

Lemon Strawberry Shortcake  
Strawberry Cheese Cake with Candied Oranges  
Lavender Crème Brulee  
Chocolate Decadence with Raspberry Vanilla Whip

**35**

**38**

*Special meal options are available including vegetarian, vegan, and gluten free choices.*

*Please ask you Catering Manager for details.*

**36**

**30**

**40**

# HORS D'OEUVRES DISPLAYS

Hors d'oeuvres displays are designed to accompany a meal service or a la carte hors d'oeuvres. All Prices per Guest. 30 Guest Minimum per Item.

<b>Domestic &amp; Imported Cheese Display</b>	<b>8</b>
Chef's Selection of Domestic & Imported Cheeses, Crackers, Seasonal Fruit Garnish	
<b>Artisan Cheese Display</b>	<b>14</b>
Chef's Selection of Artisan Cheeses, Sliced Baguette, Gourmet Crackers, House-made jam, Dried Fruits, Nuts	
<b>Smoked Salmon Display</b>	<b>15</b>
Hot & Cold Smoked Salmon, Herbed Cream Cheese, Cocktail Breads, Bagel Chips, Traditional Garniture	
<b>Crudités &amp; Hummus Display</b>	<b>8</b>
Seasonal Fresh Vegetable Crudités, Toasted Pita, Hummus, Creamy Garlic Ranch	
<b>Antipasto Display</b>	<b>10</b>
Chef's Selection of Charcuterie, Bocconcini, Grilled and Marinated Vegetables, Cornichons, Sliced Baguette	
<b>Chocolate Display</b>	<b>12</b>
Chef's Selection of Chocolate Barks, Double Chocolate Brownies, House-made Truffles	





# A LA CARTE HORS D'OEUVRES

A la carte hors d'oeuvres may be tray-passed or displayed.  
All Prices per Dozen. 2 Dozen Minimum per Item.

## COLD BITES

### Tuna Tataki

Crisp Cucumber, Nori, Sesame

### Cranberry Duck Crostini

Roasted Pumpkin Chevre, Duck Confit,  
Cranberry-Sage Dust

### Goat Cheese & Grape Lollipop

Truffle, Pistachio

### Smoked Tomato Gazpacho Shooter

Fennel, Pesto

### Tuna Poke

Won Ton Crisp, Green Mango, Red Curry Aioli

### Smoked Salmon Cucumber Cups

Caviar, Lemon Crème Fraiche

### Smoked Salmon Crostini

Baby Frisee, Dill Crème Fraiche

### Beef Carpaccio

Arugula, Parmesan, Truffle

### Mediterranean Vegetable Skewers

Lemon Herb Oil

### Poached Prawns

Green Goddess

### Curried Chicken Lettuce Cups

Gem Lettuce, Currants, Celery Hearts, Cilantro

### Poached Pear Bruschetta

Chevre, Port

### Pesto Crostini

Tomato, Mozzarella

## HOT BITES

55	<b>Braised Pork Arancini</b>	50
	English Pea, Summer Squash	
48	<b>Bacon Wrapped Short Rib</b>	54
	Red Wine Demi	
	<b>Crab Sliders</b>	60
46	Shredded Cabbage Slaw, Spicy Remoulade	
	<b>Lamb Lollipops</b>	62
50	Chimichurri	
	<b>Corn Chowder Shooter</b>	50
55	Crème Fraiche, Black Truffle	
	<b>Pork &amp; Peach Terrine</b>	52
57	Brioche, Peach Conserve	
	<b>Fig Flat Bread</b>	48
48	Toasted Lavosh, Chevre	
	<b>Smoked Tomato Quiche</b>	51
52	Mozzarella, Basil	
	<b>Flank Steak Skewer</b>	55
45	Thai Chili Peanut Sauce	
	<b>Tandoori Chicken Skewer</b>	52
52	Cucumber, Mint Yogurt	
	<b>Wild Mushroom Spring Roll</b>	46
48	Oyster Sauce	
	<b>Warmed Brisket Slider</b>	45
45	Shredded Brisket, BBQ Sauce, Cole Slaw	
	<b>Wild Mushroom Vol Au Vent</b>	54
45	Puff Pastry, Duxelles	
	<b>Mushroom Stuffed Mushrooms</b>	45
	Manchego, Truffle	
	<b>Wild Mushroom Strudel</b>	45
	Walnut, Madeira	

# ACTION

Actions stations are designed to accompany a full meal or hors d'oeuvres package. All selections are presented as small plates. One service attendant is required per 100 guests per selection.

<b>Roasted Turkey Breast Carvery</b> Tarragon Aioli, Celery Root Stuffing Priced per 35 portions	<b>275</b>
<b>Leg of Lamb Carvery</b> Chimichurri, Roasted Fingerlings Priced per 25 portions	<b>325</b>
<b>New York Strip Carvery</b> Pinot Demi, Salsify Priced per 30 guests	<b>350</b>
<b>Pork Loin Carvery</b> Cider-Thyme Glaze, Savory Bread Pudding Priced per 30 guests	<b>300</b>
<b>Street Taco Action</b> Carne Asada, Chorizo, Vidalia Onion Smoked Tomato Ranchero Priced per guest	<b>8</b>
<b>Tuna Poke Action</b> Ani Tuna, Green Mango, Ponzu Taro Tuille Priced per guest	<b>10</b>
<b>Soba Noodle Action</b> Soy & Sake Braised Pork Belly Warm Soba Noodle Salad Priced per guest	<b>8</b>
<b>Bananas Foster Action</b> Vanilla Bean Ice Cream Banana, Spiced Rum Caramel Priced per guest	<b>10</b>







## BUFFET DINNER

All selections include dinner rolls and butter, Starbucks Coffee, and Tazo Teas  
30 Guest Minimum

### Act One Dinner

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 Salmon with Smoked Tomato Relish

Green and Wax Beans with Caramelized Onions and Toasted Almonds

Wild Style Barley Risotto with Manchego Cheese

Potato Gratin with Tillamook White Cheddar

Lemon Meringue, Chocolate Crunch

### Act Two Dinner

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

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

### 68 Act Three Dinner

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

Pan-Seared Chicken Breast, Mushroom Ragout, Leeks, Sherry

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

Assorted Mini Desserts and Strawberry Shortcake

64

60

*Custom buffet packages to fit your guests' needs are available, please contact your Catering Manager to create a menu just for your event.*

# PLATED DINNER

All three course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service, and choice of starter and dessert. 30 Guest Minimum. Special meal options are available including vegetarian, vegan, and gluten free choices. Please ask your Catering Manager for details.

## STARTER SELECTIONS

- Willie Greens Salad** **Included in Entrée Price**  
Chevre, Toasted Almond, Raspberries, Red Onion, Balsamic Vinaigrette
- Wedge Salad** **Included in Entrée Price**  
Baby Iceberg, Rouge Creamery Blue Cheese, Pickled Onion, Candied Walnut, White Balsamic Vinaigrette
- Roasted Corn Chowder** **Included in Entrée Price**  
Tomato Salad, Sour Cream
- Smoked Tomato Soup** **Included in Entrée Price**  
Fennel, Basil Pesto
- Watercress Salad** **2 per guest additional**  
Watercress, Granny Smith Apple, Brie, Radish, Apple Ale Vinaigrette
- Heirloom Tomato Salad** **5 per guest additional**  
Heirloom Tomatoes, Grilled Bread, Burrata, Basil Puree, Aged Balsamic

## DESSERT SELECTIONS

- Chocolate Lava Cake** **Included in Entrée Price**  
Strawberries
- Lemon Tart** **Included in Entrée Price**  
Raspberry Compote
- Panna Cotta** **Included in Entrée Price**  
Rosemary, Orange
- Tiramisu** **2 per guest additional**  
Fennel, Basil Pesto
- Crème Brulee** **5 per guest additional**  
Honey, Lavendar

## ENTREE SELECTIONS

- Sautéed Sea Bass**  
Sautéed Sea Bass, Saffron Cous Cous, Seasonal Vegetables, Castelvetrano Olives, Lemon and Macadamia Vinaigrette
- Braised Pork Shoulder**  
Braised Pork Shoulder, Celery Root Puree, Vegetable Medley, Vidalia Onion, Cranberry, Pork Jus
- Lamb Chop**  
Braised Lamb Chop, Carrot 3 Ways, Haricot Vert, Minted Lamb Sauce
- Filet of Beef**  
Porcini Crusted Beef Tenderloin, Wax Beans, Yukon Gold Potatoes, Pinot Reduction
- Beef Short Rib**  
Parsnip Puree, Baby Carrots, Pearl Onions, Pancetta, Braisaige
- Grilled Chicken Breast**  
Marinated and Grilled Chicken Breast, Caramelized Onion Tart, Braised Baby Kale, Lemon Garlic Chicken Reduction, Basil
- 56 Slow Roasted Chicken** **50**  
Free Range Chicken Hind Quarter, Creamy Polenta, Zucchini, Green Olive, Tomato, Rosemary Jus
- 52 Miso Marinated Halibut** **62**  
Miso Marinated Halibut, Soy Glazed Sweet Potatoes, Sautéed Spinach, Sake Butter Sauce
- 56 Grilled Wild Salmon** **market price**  
Grilled Wild Salmon, Fingerling Potatoes, Onion Marmalade, Green Beans, Herb Salad, Butter Sauce
- 65 Surf and Turf** **68**  
Petite Filet of Beef, Grilled Prawns, Yukon Whip, Sautéed Spinach, Tomato Marmalade, Veal Jus
- 58 Herb Crusted Lamb Loin** **62**  
Herb Crusted Lamb Loin, Tomato Confit, Wilted Kale, White Beans, Goat Cheese, Rosemary Reduction
- 53**



# COCKTAIL MENU

Minimum of 30 Guests Required. Selections rotate and are subject to change.

## Hosted Bar Service

Drinks are provided at no cost to the guest, all charges for drinks served are billed to the client. Drink pricing is shown on the standard menus below.

Full setup including staffing charges are included.

Spectra recommends one bartender for each 100 guests.

**500 sales minimum per bartender (up to four hours)**

## Consumption

## No-Host (Cash) Bar Service

Guests will be charged per drink served. Bar pricing is shown on the standard menus below. Full setup including staffing charges are included.

Spectra recommends one bartender for each 100 guests.

**500 sales minimum per bartender (up to four hours)**

## ALL PACKAGES INCLUDE

### Non-Alcoholic Beverages

Assorted Sodas	3.50
Fruit Juices	4.25
Sparkling Water	4.25

### Beers

Stella Artois
Fremont Interurban IPA
Elysian Men's Room Special Red
Kostritzer Schwartzbier
Anthem Hard Cider

7

## ALL PACKAGES INCLUDE

### WINE PACKAGES

#### House Wine Package

Hogue Chardonnay  
Hogue Merlot

9 per glass

#### Elevated Wine Package

Includes all House Wine selections  
Zenato Pinot Grigio  
Perrin Cotes du Rhone Villages  
Clos de Lumieres Rose  
Zardetto Prosecco

11 per glass

#### Premium Wine Package

Premium Wine Packages are available. Please contact your Catering Manager to create a package for your event.

market price

### COCKTAIL PACKAGES

#### Well Cocktail Package

Bellringer Gin  
Svedka Vodka  
Bacardi Light Rum  
Dewar's White Label Scotch Whisky  
Jack Daniels Tennessee Whiskey  
Paul Mason Brandy

9

#### Familiar Brands Cocktail Package

Includes all Well Cocktail selections  
Tito's Vodka  
Tanqueray Gin  
Sailor Jerry Spiced Rum  
Tullamore Dew Irish Whiskey  
Crown Royal Canadian Whiskey  
Makers Mark Bourbon Whiskey  
Hennessy VS Cognac  
El Jimador Reposado Tequila

11

#### Top Shelf Cocktail Package

Includes all Well and Familiar Brands selections  
Macallan 12 Single Malt Scotch Whisky  
Rittenhouse Rye Whiskey  
Hendrick's Gin  
Ketel One Vodka  
Grand Marnier Orange Liquor

13-16

# CATERING WINE LIST

This is a sampling of wines available in house. Ask your Catering Manager 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** 34  
Italy

**Chateau Ste. Michelle Eroica Riesling, 2006** 54  
Columbia Valley

**Lois Gruner Veltliner, 2011** 32  
Austria

**Stags Leap Chardonnay, 2007** 64  
Napa Valley

**House White** 30

## RED

**H3 Cabernet by Columbia Crest, 2007** 34  
Columbia Valley

**Antinori Chianti Classico Riserva, 2005** 54  
Italy

**'Austral' Rhone Blend by Chateau St. Michelle** 38  
Columbia Valley

**House Red** 30

## CORKAGE

**Wine & Champagne** 25 Each

