TABLE OF CONTENTS

BREAKFAST 3
BEVERAGES & SNACKS 4
BOX LUNCHES 5
DELI LUNCH BUFFET 6
HOT PLATED LUNCH 7
A LA CARTE HORS D’ŒUVRES 8
STATIONED DISPLAYS 9
PLATED DINNER - STARTERS 10
PLATED DINNER - ENTREES 11
PLATED DINNER - DESSERTS 12
BEVERAGES 13
WINE LIST 14
CATERING POLICIES 15
**PLATED BREAKFAST**

All selections are served with fresh brewed coffee, a selection of Tazo teas and orange juice. Priced per guest. 25 guests minimum

**CONTINENTAL**  
Fresh fruit, fresh baked pastries, yogurt and granola  
**HEARTY BREAKFAST**  
Scrambled eggs with cheddar and chives, roasted potatoes O’Brien with peppers and onion, Daily’s thick-cut bacon, sausage links

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**BREAKFAST ENHANCEMENTS**

All selections are designed to enhance a breakfast or snack package. Priced per guest. 25 guests minimum

**CONTINENTAL**  
**Brioche French Toast**  
2 slices, with toppings

**ASSORTED FRESH BAKED PASTRIES**  
8

**PANCAKES**  
2 slices, with toppings

**FRESH FRUIT PLATTER**  
4

**GREEK YOGURT, BERRIES, & GRANOLA PARFAITS**  
5.5

**BAGEL AND LOX SANDWICH**  
Smoked salmon lox  
Dill cream cheese  
Pickled red onion, capers  
Fresh tomato, frisee

**BAGEL**  
with cream cheese and butter

**ROASTED POTATOES**  
O’Brien potatoes with peppers and onion

**DAILY’S THICK CUT BACON**  
3

**SAUSAGE LINKS**  
2
BEVERAGES

By the gallon

REGULAR AND DECAF COFFEE 65
TAZO HOT TEA SELECTION 65
TAZO ICED TEA 65
LEMONADE 60
JUICE 65
Orange, Apple, Cranberry And Pineapple Juice
SPARKLING BRUT PUNCH 85

By the can or bottle

ASSORTED SODAS 4
DASANI BOTTLED WATER 4
SAN PELLEGRINO SPARKLING WATER 4.5
HONEST TEAS 4.5
Mint, Sweet, Unsweetened
ASSORTED JUICES 4.5
Pineapple, Cranberry, Orange Juice, Pineapple

SNACK BREAK

Priced per dozen

CONTINENTAL 15
BRIOCHÉ FRENCH TOAST 10
KIND BARS (DF, GF) 50 PER DOZEN
PARMESAN GARLIC PUFF PASTRY TWISTS AND CAPER LEMON AIOLI 50 PER DOZEN
ASSORTED COOKIES 42 PER DOZEN
Chocolate chip, Sugar, M&M, Oatmeal Raisin
FRESH FRUIT AND BERRY CUPS (DF, GF, NF) 48 PER DOZEN
ASSORTED DESSERT BARS 40 PER DOZEN
SMOKED NUTS (GF, DF) 72 PER DOZEN
GREEK YOGURT GRANOLA AND BERRIES PARFAIT 42 PER DOZEN
ASSORTED TIM’S CASCADE CHIPS (GF) 28 PER DOZEN
Locally sourced and produced just outside of Seattle Jalapeno, Sea Salt and Vinegar, Cheddar Sour Cream, Original
FRESH FRIED CHIPS AND DIPS PLATTER (NF) 5.5 PER GUEST
Tortilla chips and salsa, fresh potato chips and French onion dip
**BOX LUNCHES**

Priced per guest. Minimum 20 guests. All boxed lunches include choice of sandwich, bottled water, whole fresh fruit, granola bar, and choice of pasta salad or chips.

- **TURKEY PESTO PROVOLONE** (PESTO CONTAINS NUTS)  
  Roasted turkey, fresh tomato, pesto aioli, frisee, provolone cheese, ciabatta roll  
  $25

- **HAM, PROSCIUTTO, BACON AND BRIE ON FOCACCIA**  
  Smoked ham, prosciutto, thick cut bacon, brie spread, tarragon and stoneground mustard, balsamic pickled sweet onion relish, focaccia  
  $25

- **CAPRESE GRINDER** (PESTO CONTAINS NUTS)  
  Sundried tomato pesto, fresh tomato, roasted garlic, pickled vegetable giardiniera, fresh mozzarella, frisee, fresh basil, balsamic reduction, baguette  
  $27

- **ALMOND TARRAGON CHICKEN SALAD**  
  Roasted chicken, shallots, fresh tarragon, toasted almonds, mayonnaise, frisee, sweet pickles, ciabatta roll  
  $23

- **BAGEL AND LOX**  
  Smoked salmon lox, dill cream cheese, pickled red onion, capers, fresh tomato, frisee  
  $26

- **GRASS FED GRILLED SIRLOIN OF BEEF**  
  Charbroiled sirloin, grilled Walla Walla onion, sharp cheddar, frisee roasted red pepper and pistachio aioli, baguette  
  $29

Special meal options are available including vegetarian, vegan and gluten-free choices. Please ask your Catering Manager for details.
DELI LUNCH BUFFET
Priced per guest. Minimum 25 guests. Mix and Match
Choice of sandwich, all lunches includes assorted sodas, pasta salad, potato salad, whole fresh fruit, fresh baked cookies or brownies

ITALIAN LUNCH
HAM, PROSCIUTTO, BACON AND BRIE ON FOCACCIA 27
Smoked ham, prosciutto, thick cut bacon, brie spread, tarragon and stoneground mustard, balsamic pickled sweet onion relish, focaccia

CAPRESE GRINDER (PESTO CONTAINS NUTS) 27
Sundried tomato pesto, fresh tomato, roasted garlic, pickled vegetable giardiniera, fresh mozzarella, frisee, fresh basil, balsamic reduction, baguette

ASSORTED LUNCH
TURKEY PESTO PROVOLONE (PESTO CONTAINS NUTS) 25
Roasted turkey, fresh tomato, pesto aioli, frisee, provolone cheese, ciabatta roll

ALMOND TARRAGON CHICKEN SALAD 23
Roasted chicken, shallots, fresh tarragon, toasted almonds, mayonnaise, frisee, sweet pickles, ciabatta roll

NORTHWEST LUNCH
BAGEL AND LOX 26
Smoked salmon lox, dill cream cheese, pickled red onion, capers, fresh tomato, frisee

GRASS FED GRILLED SIRLOIN OF BEEF 29
Charbroiled sirloin, grilled Walla Walla onion, sharp cheddar, frisee roasted red pepper and pistachio aioli, baguette

Custom buffet packages are available. Please contact your Catering Manager for your menu needs.
# HOT PLATED LUNCH

All two course lunch selections include fresh warm rolls and butter, freshly brewed coffee and hot tea service with a choice of dessert (see Finale options). 30 guests minimum.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAJUN RED VELVET SALMON (GF, NF)</strong></td>
<td>40</td>
</tr>
<tr>
<td>Seared wild salmon, green onion dill and cucumber mashed red potato, haricot verts mustard and smoked paprika butter sauce</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF AND ARTICHOKE ROULADE (GF, NF)</strong></td>
<td>30</td>
</tr>
<tr>
<td>Beef pinwheel filled with artichokes, spinach, capers, lemon, parmesan, Saffron basmati pilaf, grilled broccolini</td>
<td></td>
</tr>
<tr>
<td><strong>LEMON TARRAGON CHICKEN (GF, NF)</strong></td>
<td>30</td>
</tr>
<tr>
<td>Herbed mashed potatoes, watercress and radish salad, balsamic reduction</td>
<td></td>
</tr>
<tr>
<td><strong>EGGPLANT CANNELLONI (VEGETARIAN, GF)</strong></td>
<td>31</td>
</tr>
<tr>
<td>Basil pesto and ricotta filling, smoked tomato cream, grilled broccolini, fried capers, pine nuts</td>
<td></td>
</tr>
</tbody>
</table>

## STARTERS

Priced per guest. Minimum of 25 guests

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CLASSIC CAESAR</strong></td>
<td>9</td>
</tr>
<tr>
<td>Romaine, herbs, croutons, shaved grana Padano, anchovy and garlic dressing</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED PEAR PANZANELLA</strong></td>
<td>9</td>
</tr>
<tr>
<td>White balsamic vinaigrette, grilled crostini, frisee, strawberries, Treasure Cave Blue Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>PICKLED BEETS</strong></td>
<td>9</td>
</tr>
<tr>
<td>Young kale, pickled bottolini onion, basil, chevre, almond and honey vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>BABY ARUGULA</strong></td>
<td>9</td>
</tr>
<tr>
<td>Oranges, dates, roasted peppers, balsamic vinaigrette, ricotta salata</td>
<td></td>
</tr>
</tbody>
</table>

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

## DESSERTS

Priced per guest. Minimum of 25 guests

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TUXEDO TIRAMISU</strong></td>
<td>9</td>
</tr>
<tr>
<td>Dark chocolate, mascarpone, chocolate and vanilla madeleines</td>
<td></td>
</tr>
<tr>
<td><strong>CRÊME AND SABLE</strong></td>
<td>9</td>
</tr>
<tr>
<td>Cardamom vanilla custard, checkered sable cookie, chocolate glagace</td>
<td></td>
</tr>
<tr>
<td><strong>RED WINE CHOCOLATE GATEAU</strong></td>
<td>9</td>
</tr>
<tr>
<td>Chocolate cake, red wine glagace, whipped cream</td>
<td></td>
</tr>
<tr>
<td><strong>POMEGRANATE EARL GREY ENTREMÈT</strong></td>
<td>9</td>
</tr>
<tr>
<td>Pomegranate mousse, chocolate glagace, earl grey sable cookie</td>
<td></td>
</tr>
<tr>
<td><strong>STRAWBERRY LEMON TART</strong></td>
<td>9</td>
</tr>
<tr>
<td>Strawberry mousse, lemon curd, pate sucree</td>
<td></td>
</tr>
</tbody>
</table>

Customized dessert options are available including vegan and gluten free choices. Please ask your Catering Manager for details.
A LA CARTE HORS D’OEUVRES

A la carte hors d’oeuvres may be tray passed or displayed. All Prices are per Dozen.
2 Dozen Minimum per selection

BEEF, LAMB, & PORK

BALSAMIC GRILLED BEEF BROCHETTES (GF, NF)  72
Double R Ranch Beef striploin skewers, honey balsamic butter, treasure cave blue cheese

DRIED APRICOT AND PROSCIUTTO BITES (GF, NF)  48
Whipped herbed chevre piped atop sweet dried apricot, crisp prosciutto flag, micro greens

BEEF BRESAOLA ROLLS (GF, NF)  72
Salt cured and dry aged beef thinly sliced and wrapped around Baby arugula, grana Padano, and pickled raisins

GRILLED LAMB RACK (GF, NF)  108
Caper salsa verde

SAVORY SCONES  54
Italian sausage, kalamata olives, lemon mascarpone filling

SEAFOOD

APPLE LACQUERED SCALLOP (GF, NF)  108
Brown butter seared scallop, black pepper, honey, and cider glaze

CRAB SALAD IN PUFF PASTRY VOL AU VENTS (NF)  60
Dungeness crab, lemon, and artichoke salad

DUNGENESS CRAB CAKES  96
Stoneground mustard remoulade

POACHED PRAWN SPEWER (GF, NF)  96
Marinated artichoke hearts and olives, lemon tarragon aioli

DUCK & CHICKEN

DUCK CONFIT  84
Cherry mango chutney, mascarpone, radish sprouts, brioche crisp

LEMON TARRAGON CHICKEN SPEWERS (GF)  60
Harissa aioli

CHICKEN PATE  54
Pickled cherry, brioche toast

VEGETARIAN

GRUYERE TARTLETS (VEGETARIAN)  84
Grilled sweet onion, wild mushrooms, puff pastry

CAPRESE SPEWERS (GF, NF, VEGETARIAN)  60
Fresh mozzarella, basil, tomato, balsamic reduction

ARANCINI (GF, NF, VEGETARIAN)  72
Risotto, fine herbs, mozzarella, spicy aioli

SMOKED EGGPLANT CAPONATA AND CRISP PITA (VEGETARIAN)  60
Roasted peppers, olives, pepitas, lemon capers, tomato, Crisp pita, garlic hummus

Vegan Options are available
**STATIONED DISPLAYS**

Stationed displays are designed to accompany a meal service or a la carte hors d’oeuvres. All Prices per Guest. 30 Guests Minimum per item

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GARLIC HUMMUS WITH TOMATO CUCUMBER SALAD AND PITA (VEGETARIAN)</strong></td>
<td>8</td>
</tr>
<tr>
<td>Cucumber, onion, tomato, and feta with basil and fresh oregano, crispy pita chips</td>
<td></td>
</tr>
<tr>
<td><strong>ANTIPASTI DISPLAY (NF)</strong></td>
<td>10</td>
</tr>
<tr>
<td>Salami, capicola, prosciutto, marinated fresh mozzarella, giardiniera, olives, sliced baguette and crackers</td>
<td></td>
</tr>
<tr>
<td><strong>MARINATED VEGETABLE DISPLAY (VEGAN, NF)</strong></td>
<td>11</td>
</tr>
<tr>
<td>Grilled and marinated squash and asparagus, balsamic marinated roasted peppers, marinated artichoke hearts, olives, pickled mushrooms, roasted garlic, warm focaccia</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE CRUDITÉ (VEGETARIAN, NF, GF)</strong></td>
<td>8</td>
</tr>
<tr>
<td>Radishes, celery, rainbow carrots, tomato, cucumber, Treasure Cave Blue cheese dressing, Cucumber dill and yogurt tzatziki</td>
<td></td>
</tr>
<tr>
<td><strong>CHARDONNAY POACHED PRAWNS (GF, NF)</strong></td>
<td>13</td>
</tr>
<tr>
<td>Lemon tarragon aioli</td>
<td></td>
</tr>
<tr>
<td><strong>SEARED AHI TUNA DISPLAY</strong></td>
<td>14</td>
</tr>
<tr>
<td>Caper, olive, and sundried tomato relish, marinated artichoke hearts, horseradish aioli, grilled flatbread</td>
<td></td>
</tr>
<tr>
<td><strong>PORCINI CRUSTED GRILLED TRI TIP</strong></td>
<td>12</td>
</tr>
<tr>
<td>Porcini mushroom and smoked paprika rub, grilled medium and hand sliced, accompanied by balsamic marinated roasted peppers, treasure cave blue cheese, and ciabatta rolls</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED BRIE</strong></td>
<td>10</td>
</tr>
<tr>
<td>Spiced whole wheel of brie, pan roasted cherries with thyme and honey, toasted walnuts, water crackers</td>
<td></td>
</tr>
<tr>
<td><strong>CHEESE DISPLAY</strong></td>
<td>13</td>
</tr>
<tr>
<td>Sage derby, smoked gouda, fontina, marinated white cheddar curds, treasure cave blue, dried apricots, grapes, fig jam, crackers</td>
<td></td>
</tr>
</tbody>
</table>
PLATED DINNER STARTERS

All 3 course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service with a choice of starter and dessert. 30 Guest Minimum. Customize meal options are available including, but not limited to, vegetarian, vegan and gluten free choices. Please ask your Catering Manager for more details.

CLASSIC CAESAR
Romaine, herbed croutons, shaved grana Padano, anchovy and garlic dressing

INCLUDED IN ENTRÉE PRICE

GRILLED PEAR PANZANELLA
White balsamic vinaigrette, grilled crostini, frisee, strawberries, Treasure Cave Blue Cheese

INCLUDED IN ENTRÉE PRICE

PICKLED BEETS
Young kale, pickled cippolini onion, basil, chevre, almond and honey vinaigrette

2 PER GUEST ADDITIONAL

BABY ARUGULA
Oranges, dates, roasted peppers, balsamic vinaigrette, ricotta salata

2 PER GUEST ADDITIONAL

CAPRESE (GF, NF)
Vine ripened tomato, basil and sundried infused olive oil, fresh mozzarella, frisee, basil, balsamic reduction

3 PER GUEST ADDITIONAL

FIELD GREENS
Grilled focaccia, fresh mozzarella, fried capers, roasted cauliflower, pumpkin seed dressing

INCLUDED IN ENTRÉE PRICE

PICKLED ASPARAGUS SALAD (GF, NF)
Green beans, shaved red onion, fresh tarragon, field greens, shaved grana Padano creamy sundried tomato vinaigrette

INCLUDED IN ENTRÉE PRICE

PEA AND ARUGULA SALAD (GF, DF)
Green apples, snap peas, almond, honey and stone mustard dressing

INCLUDED IN ENTRÉE PRICE

RADICCHIO AND FRISSEE SALAD (VEGAN, GF, NF)
Snap peas, shaved carrot, cucumber mint vinaigrette

INCLUDED IN ENTRÉE PRICE

BURRATA AND TOMATOES (GF, NF)
White balsamic vinaigrette, baby arugula, basil, fresh mint

3 PER GUEST ADDITIONAL

RADICCHIO (GF)
Olive vinaigrette, pickled vegetables, goat cheese, crispy prosciutto

INCLUDED IN ENTRÉE PRICE
PLATED DINNER ENTREES

All 3 course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service with a choice of starter and dessert. 30 Guest Minimum. Customize meal options are available including, but not limited to, vegetarian, vegan and gluten free choices. Please ask your Catering Manager for more details.

BEEF, LAMB, & PORK

BEEF AND ARTICHOKE ROULADE (GF, NF) 46
Beef pinwheel filled with artichokes, spinach, lemon, parmesan, Saffron basmati pilaf, grilled broccolini, caper demiglace

DOUBLE RR RANCH GRILLED NEW YORK STRIP STEAK (NF) 76
Green peppercorn demi-glace, honey roasted Brussel sprouts, fingerling potatoes, frizzled onion

FILLET OSCAR 64
Dungeness crab, grilled asparagus, caramelized shallot and parsnip mash, bearnaise sauce

GRILLED FLANK STEAK 48
Steakhouse mushrooms, au gratin potato, braised pea vines, fine herbs

CENTER CUT CARLTON FARMS PORK CHOP 52
Lemon and apple bread pudding, rosemary Espagnole sauce, braised greens

BRAISED PORK SHOULDER AND CANDIED PORK BELLY 40
Caramelized apples and sweet onions, duchess potatoes, braised pea vines

SMOKED PORK LOIN 40
Chorizo corn pudding, cherry mango chutney, grilled zucchini

ROASTED RACK OF LAMB 77
Smoked tomato and white bean ragout, grilled squash, caper salsa verde

GRILLED LAMB CHOPS 54
Potato galette, honey roasted Brussel sprouts, whole grain mustard and fig demi-glace, fried capers

DUCK, CHICKEN & TURKEY

LEMON TARRAGON CHICKEN (GF, NF) 35
Herbed mashed potatoes, watercress and radish salad, balsamic reduction

STONED DUCK 49
Crisp duck leg, peach demiglace, sundried cherries, roasted rainbow potatoes, haricot verts, frizzled onion

TANDORI TURKEY BROCHETTES 34
Warm faro tabbouleh salad, sage smoked baba ghanoush, braised greens, toasted pine nuts

WILD MUSHROOM BRAISED CHICKEN (NF) 45
Wild mushrooms, cream, onion, strozzapreti pasta, haricot verts

SEAFOOD

SEARED WILD CAJUN PNW SALMON (GF, NF) 55
Seared wild salmon, green onion dill and cucumber mashed red potato, haricot verts mustard and smoked paprika butter sauce

HOT SMOKED WILD SALMON (GF, NF) 56
Pickled cherries, zinfandel butter sauce, grilled prosciutto and tarragon asparagus bundles, creamy polenta with mascarpone

FILLET OSCAR 64
Dungeness crab, grilled asparagus, caramelized shallot and parsnip mash, bearnaise sauce

ROASTED WILD SALMON WITH CRISP PROSCIUTTO AND CIDER BUTTER 54
Fine herbs, Alsatian purple fingerling potatoes, broiled tomatoes with gremolata

MISO GLAZED BLACK COD (GF, NF) 52
Grilled broccoli, forbidden rice

WILD MUSHROOM CONSUME (VEGAN, GF, NF) 41
Fried chickpeas, crisp tofu, red beet and quinoa pilau, micro greens

VEGETARIAN

EGGPLANT CANNELLONI (VEGETARIAN, GF) 42
Basil pesto and ricotta filling, smoked tomato cream, grilled broccolini, fried capers, pine nuts

SOFT POLENTA AND GRILLED FLORA (GF, VEGETARIAN) 36
Squash, peppers, zucchini, eggplant, goat cheese, basil pesto, balsamic reduction

GEMISTA (NF, VEGETARIAN) 42
Stuffed tomatoes and bell peppers filled with eggplant and rice, topped with lemon caper artichokes Accompanied by creamy cannellini beans and roasted garlic

GRIDDLED RISOTTO CAKES 48
Wild mushrooms, broccolini, roasted pepper aioli

WILD MUSHROOM CONSUME (VEGAN, GF, NF) 41
Fried chickpeas, crisp tofu, red beet and quinoa pilau, micro greens
PLATED DINNER DESSERTS

All 3 course dinner selections include fresh rolls and butter, freshly brewed coffee and hot tea service with a choice of starter and dessert. 30 Guest Minimum. Customize meal options are available including, but not limited to, vegetarian, vegan and gluten free choices. Please ask your Catering Manager for more details.

CRÈME AND SABLE
Cardamom vanilla custard, checkered sable cookie, chocolate glacage

RED WINE CHOCOLATE GATEAU
Chocolate cake, red wine glacage, whipped cream

POMEGRANATE EARL GREY ENTREMÊT
Pomegranate mousse, chocolate glacage, earl grey sable cookie

STRAWBERRY LEMON TART
Strawberry mousse, lemon curd, pate sucree

LAVENDER CHERRY PANNA COTTA
Lavender panna cotta, cherry coulis, cherry almond biscuit

TUXEDO TIRAMISU
Dark chocolate, mascarpone, chocolate and vanilla madeleines

CHOCOLATE CREMA CATALANA (GLUTEN FREE)
Chocolate sponge cake, chocolate custard, macerated berries

MANGO COCONUT MOUSSE (VEGAN, GLUTEN FREE)
Mango gelee, coconut mousse, fresh mango

LEMON ROSE ENTREMÊT
Lemon curd, rose mousse, pate sucree, Chantilly cream

INCLUDED IN ENTRÉE PRICE

2 PER GUEST ADDITIONAL

1 PER GUEST ADDITIONAL
BEVERAGES

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)

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
fruit juices
San Pellegrino
San Pellegrino Limonata

BEERS
Peroni lager
Fremont Interurban IPA
Seattle (Hard) Cider
Sound (Hard) Seltzer

WINE PACKAGES

HOUSE WINE PACKAGE 9 PER GLASS
Casa Smith Vino Pinot Grigio
Casa Smith Vino Rosso
Casa Smith Vino Rosé
Opera Prima Brut Sparkling

ELEVATED WINE PACKAGE 11 PER GLASS
Château Pas du Cerf Provence Rosé
Pascal Jovilet Attitude Sauvignon Blanc
Espirit de Barville Cotes du Rhône
Gruet Blanc de Noirs Sparkling

PREMIUM WINE PACKAGE MARKET PRICE
Premium wine selections are available. Please contact your catering manager who will work with our on-staff wine expert to customize your event.

COCKTAIL PACKAGES

4 WELL COCKTAIL PACKAGE
Monopolowa Vodka
Monopolowa Gin
Margaritaville Dark Rum
Margaritaville Tequila
Evan Williams Bourbon
Cutty Sark Blended Scotch

8 FAMILIAR BRANDS COCKTAIL PACKAGE
Tito’s Vodka
Tanqueray Gin
Bacardi Light Rum
El Jimador Reposado Tequila
Maker’s Mark Bourbon Whiskey
Dewar’s Blended Scotch

11 TOP-SHELF BRANDS COCKTAIL PACKAGE
Includes all Well and Familiar Brands selections
Kettle One Vodka
Hendrick’s Gin
Bulleit Rye Whiskey
Macallan 12-year single malt Scotch

12 BRUNCHY MIMOSA BAR
fresh juice and garnishes mixed with refreshing sparkling wine

14 HARISSA-SIRACHA BLOODY MARY BAR BAR
spicy-but not too spicy tomato mix with vodka or gin over ice accompanied with pickled garnish
## Wine List

### Champagne and Sparkling 750ml

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laurent Perrier Cuvee</td>
<td>FR</td>
<td>140</td>
</tr>
<tr>
<td>Schramsberg Blanc de Blancs</td>
<td>NM</td>
<td>80</td>
</tr>
<tr>
<td>Gruet Blanc de Noirs</td>
<td>NM</td>
<td>50</td>
</tr>
</tbody>
</table>

### White 750ml

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penner-Ash Viognier</td>
<td>OR</td>
<td>72</td>
</tr>
<tr>
<td>Cristom Pinot Gris</td>
<td>OR</td>
<td>51</td>
</tr>
<tr>
<td>L’Ecole No41 Chardonnay</td>
<td>WA</td>
<td>50</td>
</tr>
<tr>
<td>Domaine Laroche ‘Bourgogne’ Chardonnay</td>
<td>Burgundy</td>
<td>62</td>
</tr>
<tr>
<td>Gran Moraine Chardonnay</td>
<td>OR</td>
<td>150</td>
</tr>
<tr>
<td>Brotte Bord Elegance Laudin CDR White Grenache</td>
<td>FR</td>
<td>42</td>
</tr>
<tr>
<td>Chat Ste. Michelle Eroica Riesling</td>
<td>WA</td>
<td>36</td>
</tr>
</tbody>
</table>

### Red 750ml

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>Gran Moraine Pinot Noir</td>
<td>Yamhill-Carlton, OR</td>
<td>100</td>
</tr>
<tr>
<td>Broadley Estates Pinot Noir</td>
<td>Willamette, OR</td>
<td>56</td>
</tr>
<tr>
<td>Zin 91 Old Vine Zinfandel</td>
<td>Monterey, CA</td>
<td>40</td>
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<tr>
<td>Milbrandt Malbec</td>
<td>WA</td>
<td>56</td>
</tr>
<tr>
<td>L’ecole No 41 Merlot</td>
<td>Columbia Valley, WA</td>
<td>58</td>
</tr>
<tr>
<td>Domaine Barville CDP Grenache, Syrah, Mouvedre</td>
<td>Rhone, FR</td>
<td>104</td>
</tr>
<tr>
<td>E. Guigal Crozes-Hermitage Syrah Blend</td>
<td>Rhone, FR</td>
<td>70</td>
</tr>
<tr>
<td>Tua Rita Rosso dei Notri Sangiovese, Merlot</td>
<td>IT</td>
<td>44</td>
</tr>
</tbody>
</table>
CATERNING POLICIES

EXCLUSIVE CATERER
Spectra Food Services and Hospitality is the exclusive provider of food and beverages for McCaw Hall. We are committed to the highest standards of quality and service. All food and beverage is to be arranged through the Assistant General Manager. No outside food or beverages of any kind are allowed into the facility by clients, guests or exhibitors without the prior written consent of Spectra Food Services.

CONFIRMATION OF ORDERS
Your Assistant General Manager will review your event specifications and provide you with a written confirmation of menu, service plan and number in the form of a Banquet Event Order. A copy of this form is required to be signed and returned 5 business days prior to your event day.

DIETARY CONSIDERATIONS
With advance notice, our chef is able to accommodate most special meal requests. Please inform your Assistant General Manager of any special dietary requests for vegetarian, vegan or gluten-free and any other restrictions. Such special requests are due 10 business days in advance of your event. These special meal requests are to be included in your final guaranteed attendance and will be priced out accordingly.

GUARANTEED ATTENDANCE
Final guarantees are due in writing, 5 business days in advance of your scheduled event. Final guarantees cannot exceed the capacity of the event space and cannot be reduced once the deadline expires. If the final guarantee increases or decreases by more than 25% from the initial estimated attendance by your final guarantee date, 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.

OVERAGE – PLATED MEALS
For plated meals, we are prepared to serve the guaranteed attendance. Any additional meals including on-site requests will be invoiced on your Banquet Event Order and priced upon consumption. For any pre-set plated meals, meal counts must be equal to the maximum occupancy of table sets for the room.

UNCONSUMED FOOD & BEVERAGE
McCaw Hall adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage must be consumed during the specific event and may not be taken off property.

MANAGEMENT CHARGE
All catered events are subject to a 22% management charge. This charge is the sole property of the food / beverage service company or the venue owner, as applicable, is used to cover such party’s costs and expenses in connection with the catered event (other than employee tips, gratuities and wages) and is not a charge in lieu of a tip. The Management charge is not a tip, gratuity or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

LINEN & DECORATIONS
Limited linen colors are available through our local Alsco provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure on time delivery and availability. McCaw Hall has centerpieces and decorations for event usage. Centerpieces are subject to an additional charge based upon requested design.