

**BELL HARBOR INTERNATIONAL CONFERENCE CENTER  
WORLD TRADE CENTER SEATTLE**

**COLD HORS D'OEUVRES**

*Sold by the dozen with a minimum of 3 dozen. Prices shown are per dozen.*

Assorted Sushi with Appropriate Condiments	\$52.00
Orange Glazed Lobster with Shaved Fennel and Candied Lemon Served in Belgian Endive Leaves	\$50.00
Chilled Gulf Prawns with Wasabi Cocktail Sauce	\$45.00
Salmon Belly Confit with Stewed Cannellini Beans Served on an Asian Spoon with Daikon Sprouts	\$38.00
Pacific Rim Style Ahi Poki with Smashed Avocado and Tobiko	\$43.00
Peppered Beef Tenderloin with Pickled Shallots and Horseradish Aioli Served on Potato Gaufrette	\$45.00
Roasted Red Pepper Hummus Served on Crisp Pita with Feta and Tomato	\$38.00
Smoked Salmon Rosettes with Cucumber Salsa and Chipotle Crème Fraiche	\$38.00
Bay Scallop on the Half Shell with Champagne Vinegar Mignonette	\$40.00
Cucumber Ensalada Trio Featuring Thai Beef, Curried Chicken, and Creole Shrimp	\$42.00
Assorted Bruschetta ~ Sun-Dried Tomato Parmesan, Kalamata Olive Tapenade, and Artichoke	\$37.00

**HOT HORS D'OEUVRES**

*Sold by the dozen with a minimum of 3 dozen. Prices shown are per dozen.*

Crisp Coconut Prawns with Citrus Chili Dipping Sauce	\$46.00
Jumbo Bacon Wrapped Prawns Stuffed with Dungeness Crab	\$46.00
Dungeness Crab Cakes with Creole Aioli	\$46.00
Pork or Vegetable Pot Stickers with Ginger Shoyu Sauce	\$42.00
Dungeness Stuffed Crab Mushrooms	\$42.00
BBQ Pork Char Sui Bun with Grilled Pineapple and Sweet Chili Aioli	\$40.00
Santa Fe Smoked Chicken Egg Rolls Stuffed with Sweet Corn, Black Beans, and Pepper Jack Cheese	\$40.00
Chicken Saté with Roasted Thai Peanut Sauce	\$40.00
Roasted Eggplant and Tomato Crisp	\$38.00
Chimchuri Beef Kabobs with Fire Roasted Chipotle Aioli	\$42.00
Mini Bistro BLT with Crisp Pancetta, Roma Tomato, Romaine Lettuce, and Garlic Aioli on a Sweet Brioche Bun	\$42.00
Baked Brie Stuffed Baby Red Potatoes	\$38.00
Fiery Mongolian Meatballs with Hoisin Barbecue Glaze	\$38.00
Vegetable Egg Rolls with Sweet Chili Sauce and Shaved Garlic	\$39.00
Mushroom Vol Au Vent Stuffed with Fontina Cheese	\$42.00
Spanikopita with Goat Cheese and Spinach	\$39.00
Pacific Northwest Wild Mushroom and Braised Leek Tart with Goat Cheese	\$38.00
Kobe Beef Sliders with Horseradish Honey Mustard Sauce	\$40.00
Danish Blue Cheese and Wine Poached Pear Puff Pastry Star	\$42.00

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A 20% service charge and applicable sales tax will be added to all charges.*



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**RECEPTION DISPLAYS**

*Each display is 50 servings.*

Seafood Antipasto Platter ~ Includes an Assortment of Smoked Oysters, Clams, Bay Shrimp, Marinated Olives, Roasted Peppers, Smoked Trout, Salmon, and Grilled Vegetables	\$425.00
Mediterranean Antipasto Platter ~ Includes an Assortment of Cured Meats, Imported Select Cheeses, Imported Olives, and Spicy Brined Vegetables	\$350.00
Smoked Salmon with Dill Cream Cheese, Mini Bagels, Pickled Onions, and Capers	\$375.00
Imported and Domestic Cheeses Served with Sliced French Bread and Crackers	\$275.00
Grilled Seasonal Vegetables Marinated with Rosemary-Infused Olive Oil	\$250.00
Sliced Fresh Seasonal Fruits and Berries with Honey-Mint Yogurt Dip	\$250.00
Baked Brie en Croûte Garnished with Fresh Fruit and Crackers	\$160.00
Market Fresh Vegetable Crudités Served with Assorted Condiments	\$160.00

**CARVING STATIONS**

*Served with silver dollar rolls. Includes a Chef Attendant for two hours.*

Roasted Baron of Beef with Mushroom Au Jus (120 Servings)	\$625.00
Roasted Prime Rib of Beef with Horseradish Cream (40 Servings)	\$550.00
Honey-Glazed Ham with Whole Grain Mustard (40 Servings)	\$325.00
Cedar Plank Roasted Side of Pacific King Salmon with Remoulade Sauce (25 Servings)	\$225.00
Oven Roasted Herb Crusted Turkey with Orange Cranberry Relish (40 Servings)	\$295.00
Slow Roasted Loin of Pork with a Sweet and Spicy Honey Chipotle Glaze. Served with Tortillas and Cilantro Lime Sour Cream (40 Servings)	\$295.00

**RECEPTION STATIONS**

*Serves a minimum of 25 guests.*

**CAESAR SALAD STATION**

Traditional Caesar Salad with Romaine Lettuce, Seasoned Croutons, and Shredded Parmesan Cheese.

**\$8.00 PER PERSON**

Customize Your Salad with Grilled Chicken

**\$12.00 PER PERSON**

Customize Your Salad with Smoked Salmon

**\$14.00 PER PERSON**

**FAJITA STATION**

Fajitas with Choice of Seasoned Beef or Chicken and Flour Tortillas.  
Toppings Include Fresh Salsas, Sour Cream, Cheddar Cheese, and Guacamole.

**\$15.00 PER PERSON**

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**PASTA STATION**

Accompanied with Toasted Garlic Bread and Parmesan Cheese.

Choice of Two Pasta: Bow Tie, Fusilli, or Penne Pasta.

Choice of Two Sauces: Garlic Basil Cream, Marinara, or Sun-Dried Tomato Pesto.

**\$12.00 PER PERSON**

Customize Your Pasta with Grilled Chicken

**\$15.00 PER PERSON**

Customize Your Pasta with Smoked Salmon

**\$17.00 PER PERSON**

**TACO SALAD STATION**

Build Your Own Taco Salad with the Following Ingredients:

Crisp Flour Tortilla Bowls, Seasoned Beef and Chicken, Poblano Chili Black Beans, Arroz Verde,  
Shredded Jack Cheese, Pico de Gallo, Sour Cream, Guacamole, and Jalapeños

**\$15.00 PER PERSON**

**YUKON GOLD MASHED POTATO BAR**

(Please Select Two)

Apple Wood Smoked Bacon, Tillamook Cheddar Cheese, Sour Cream, and Scallions

Braised Beef Pot Roast with Horseradish Creamed Potato, Red Wine Pan Gravy,  
and Crispy Spiced Onion Straws

Sautéed Northwest Mushrooms with Fresh Herbs Goat Cheese, Caramelized Onions,  
and a Rich Red Wine Sauce

**\$15.00 PER PERSON**

**SEAFOOD MARTINI STATION, SHAKEN NOT STIRRED**

Ahi Tuna, Pacific Scallops, and Freshwater Shrimp

Served with Crisp Confetti Vegetables Baja, Mediterranean or Szechwan Style

**\$22.00 PER PERSON\***

**DIM SUM STATION**

Steamed Pork Hum Bow, Crispy Vegetarian Egg Rolls, Sweet Chili Chicken Sate, Vegetarian Pot Stickers,  
Fried Rice and Crispy Asian Slaw

**\$15.00 PER PERSON\***

**Each station can be Chef Attended at an additional charge of \$75.00 for two hours**

**\*Require a Chef Attendant**

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**RECEPTION PACKAGE**

**PUGET SOUND RECEPTION PACKAGE**

*Serves a minimum of 50 guests for a two-hour service time.*

**Butler Passed Hors D'Oeuvres**

Choice of Three from Our Menu

**Reception Displays**

Mediterranean Antipasto Platter  
Imported and Domestic Cheese Display  
Build Your Own Bruchetta Display

**Carvery and Action Stations**

*Choice of two items from the following:*

Cedar Plank Roasted Salmon  
Honey Glazed Ham with Whole Grain Mustard  
Herb Roasted Turkey with Orange Cranberry Relish  
Pasta Station  
Caesar Salad Station with Grilled Chicken

**Sweet Endings**

Fresh Fruit Display  
Assorted Mini French Pastries and Tarts

Includes Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

**\$65.00 PER PERSON**