

**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 Boursin and Pickled Asparagus	\$45.00
Vegan Edamame Hummus with Pickled Ginger, Kuwari Sprouts, & Fried Wonton	\$38.00
Smoked Salmon Rosettes with Cucumber Salsa and Chipotle Crème Fraiche	\$38.00
Bay Scallop on the Half Shell with Vine Ripe Tomato Tapenade, Aged Balsamic, & Tangerine Oil	\$42.00
Cucumber Ensalada Trio Featuring Thai Beef, Curried Chicken, and Creole Shrimp	\$42.00
Assorted Brushetta ~ Crisp Garlic Seasoned Croistini with a Variety of Savory Toppings	\$38.00

**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
House Made Fried Mushroom Mac & Cheese with Molten White Cheddar Dipping Sauce	\$40.00
Chicken Sate with Roasted Thai Peanut Sauce	\$40.00
Moroccan Chicken Lollipop with Mango Tzatziki	\$42.00
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
Vegetarian Spring Rolls with Sweet Chili Sauce and Shaved Garlic	\$39.00
Salish Sea Salmon Bake with white cheddar stuffed red bliss potatoes topped with House Smoked Salmon, Grilled Asparagus, & Basil Aioli	\$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 21% service charge and applicable sales tax will be added to all charges.*



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**RECEPTION DISPLAYS**

Elliot Bay Seafood Festival featuring House Smoked Salmon, Steamed Penne Cove Cove Mussels and Manila clams, Local Raw Oysters, Cocktail Shrimp & Cracked Crab Legs \$20.00 per portion

*Each display below serves up to 50 guests.*

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.*

*Note: an additional \$50.00 labor charge for a chef attendant will apply.*

Roasted Baron of Beef with Mushroom Au Jus (Serves up to 100 guests)	\$625.00
Roasted Prime Rib of Beef with Horseradish Cream (Serves up to 30 guests)	\$400.00
Honey-Glazed Ham with Whole Grain Mustard (Serves up to 40 guests)	\$295.00
Cedar Plank Roasted Side of Pacific King Salmon with Remoulade Sauce (Serves up to 25 guests)	\$225.00
Maple & Herb Crusted Turkey with Orange Cranberry Relish (Serves up to 40 guests)	\$295.00
Smoked Pork Steamship Roast with Warm Corn Tortillas and Cilantro Lime Sour Cream (Serves up to 40 guests)	\$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.

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**\$15.00 PER PERSON**

**PASTA STATION**

Accompanied with Toasted Garlic Bread and Parmesan Cheese.

Choice of Two Pastas: 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 MARTINI 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 Spring 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**

**\*Requires 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 Bruschetta 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**