

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

BUFFET LUNCH MENUS

*All buffet lunches include freshly brewed Starbucks coffee, assorted Tazo teas, iced tea, and lemonade.
Serves a minimum of 25 guests.*

THE DELI BUFFET

Traditional Coleslaw
Country Style Potato Salad
Mixed Greens with a Choice of Dressing
Build Your Own Sandwich Platter:
Roast Turkey Assorted Cheeses
Sliced Roast Beef Lettuce
Smoked Ham Tomatoes
Assorted Breads
Assorted Cookies and Brownies
\$25.00 PER PERSON

THE FOCACCIA BUFFET

Greek Pasta Salad with Roasted Peppers, Feta Cheese, Olives, and Artichoke Hearts
Fresh Mozzarella and Tomato Salad with Basil and Balsamic Vinaigrette
Hearts of Romaine Salad with Caesar Dressing
Assorted Focaccia Sandwiches:
Grilled Vegetable with Dill Havarti and Basil Aioli
Grilled Chicken Wrap with Sun Dried Tomato Aioli
Italian Roast Beef with Roasted Red Pepper Spread and Smoked Provolone
Chef's Selection of Mini Pastries and Tarts
\$28.00 PER PERSON

SOUTH OF THE BORDER

Cabbage Ensalada
Chips with Guacamole, Two Fresh Salsas, and Sour Cream
Beef and Chicken Fajitas
Cheese Enchiladas
Spanish Rice, Seasoned Black Beans, and Tortillas
Key Lime Pie
\$32.00 PER PERSON

BALANCED CHOICES BUFFET

Mixed Greens with an Assortment of Dressings
Crispy Asian Slaw with Sesame Ginger Vinaigrette
Fruit Salad with Local Berries
Seared Salmon with Melted and Sweet Red Pepper Coulis
Mediterranean Penne with Roasted Vegetable Veloute and Feta Cheese
Brown Rice Pilaf
Warm Peach Cobbler with Vanilla Cream
\$34.00 PER PERSON

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WHEN IN ROME

Grilled Marinated Vegetable Tray
Mixed Greens with Goat Cheese and Balsamic Olive Oil Vinaigrette
Tuscan Bread Salad with Tomatoes, Olives, and Mozzarella
Lasagna Bolognese
Ricotta Stuffed Shells with Sauce Pomadora
Vegetable Ratatouille
Garlic Bread Sticks and Rolls
Chef's Selection of Mini Pastries and Tarts
\$34.00 PER PERSON

NORTHWEST LUNCHEON BUFFET

Mixed Greens with an Assortment of Dressings
Seafood Pasta Salad
Roasted Vegetable Salad
Grilled Chicken Breast with Wild Mushroom Demi Glace
Roasted Salmon Filet with Citrus-Herb Sauce
Chef's Selection of Fresh Vegetables
Herb Roasted Potatoes
Assorted Rolls and Butter
Assorted Mini Pastries and Tarts
\$36.00 PER PERSON

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BOXED LUNCHES

TRADITIONAL BOXED LUNCH

*Choice of Sandwich on Artisan Rolls
Includes Lettuce, Tomato, Mayonnaise and Mustard*

Turkey and Swiss Cheese
Roast Beef and Tillamook Cheddar Cheese
Ham and Tillamook Cheddar Cheese
Grilled Marinated Vegetable

Also Includes:
Individual Bag of Chips
Whole Fresh Fruit
Gourmet Cookie
Bottled Water
\$20.00 PER PERSON

DELUXE BOXED LUNCH

*Choice of Sandwich
Includes Lettuce, Tomato, Mayonnaise and Mustard*

Smoked Turkey and Swiss Cheese on a Flakey Croissant
Roast Beef and Tillamook Cheddar Cheese on Herbed Focaccia Bread
Italian Sub with Salami, Ham, Capicola, Mortadella, and Provolone Cheese
Grilled Marinated Vegetable Ciabatta

Also Includes:
Individual Bag of Chips
Greek Pasta Salad
Whole Fresh Fruit
Gourmet Cookie
Bottled Water
\$23.00 PER PERSON

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LUNCHEON ENTRÉES

Includes a mixed green salad, seasonal vegetables, Chef's choice of starch, assorted rolls and butter, freshly brewed Starbucks coffee, and assorted Tazo teas. All prices listed are per person.

SEAFOOD

Dungeness Crab Cake with Cajun Rémoûlade	\$34.00
Grilled Salmon with Savory Peach and White Balsamic Sauce	\$34.00
Blackened Catfish with Creole Rémoûlade	\$32.00
Garlic Shrimp Penne with Browned Butter and Myzithra Cheese	\$30.00
Basil Pesto Crusted Pacific Halibut with Roasted Red Pepper Coulis	\$36.00

MEATS AND POULTRY

Petite Filet Mignon with Wild Mushroom Sauté and Brandy Cream	\$38.00
Grilled Beef Tender Medallions with Red Wine Demi Glace	\$36.00
Stuffed Breast of Chicken with Black Forest Ham, Provolone Cheese, and Fire Roasted Tomato Pomadora Sauce	\$32.00
Braised Sirloin Tips with Potato Gnocchi and Gorgonzola and Cabernet Demi Glace	\$34.00
Seared Chicken Breast with Roast Garlic, Onion Marmalade, and Balsamic Vinegar Demi Glace	\$32.00
Traditional Lasagna with Layers of Italian Spiced Ground Beef and Sausage, Fire Roasted Tomato Basil Garlic Sauce	\$28.00

ENTRÉE SALADS

Grilled Shrimp or Chicken Caesar Salad with Vine-Ripened Tomato Concassé and Shaved Parmesan	\$28.00
Poached Citrus Salmon on a Bed of Organic Greens with Sweet Peppers and Lemon Thyme Vinaigrette	\$28.00
Southwest Crispy Chicken Salad with Diced Tomatoes, Apple Wood Bacon, Chopped Egg, Fire Roasted Corn, and Chipotle Lime Dressing	\$28.00
Seafood Chop Salad with Oregon Bay Shrimp, Smoked Salmon, Dungeness Crab, Chopped Roma Tomatoes, Blue Cheese, Crisp Cucumber, and Parmesan Citronette Dressing	\$28.00
Smoked Miso Cod on a Bed of Asian Noodles, Crisp Sesame Vegetables, and Sweet Chili Vinaigrette	\$27.00

VEGETARIAN

Three Cheese Tortellini Tossed with Roasted Vegetables and Sun-Dried Tomato Pesto	\$26.00
Baked Cannelloni Stuffed with Fresh Spinach, Artichokes, and Herbed Ricotta Cheese with Charred Red Pepper Sauce and Basil Purée	\$26.00
Three Mushroom Risotto with King Oyster Picatta	\$26.00

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DESSERTS

White Chocolate and Macadamia Nut Bread Pudding with Crème Anglaise	\$4.00
Individual Fresh Seasonal Fruit Tart	\$5.00
New York Style Cheesecake with Fresh Berry Coulis	\$4.00
Seasonal Fruit Selection	\$4.00
Chocolate Truffle Ganache Tort	\$5.00
Rustic Apple Tart	\$5.00
Assorted Mini French Pastries and Tarts. <i>Priced Per Dozen</i>	\$38.00
Fresh Baked Cookies Served Family Style. <i>Priced Per Dozen</i>	\$27.00

Ask your Event Planning Manager for additional selections.