

EVENTS MENU



BELL HARBOR
INTERNATIONAL
CONFERENCE CENTER

PLATED BREAKFAST

Plated breakfast includes fresh berry & yogurt parfait starter, coffee, tea, orange juice & breakfast breads. Priced per guest. Select one option below, each additional option is \$5.00 per guest.

Bell Harbor Breakfast

cage-free scrambled eggs, Skagit Valley vegetable hash, apple chicken sausage, smoked bacon

Stuffed Brioche French Toast

meyer lemon ricotta stuffed french toast, Wenatchee pear & apple compote, pork breakfast sausage

Vegetable Frittata

herb roasted zucchini, bell pepper, onion, mushroom, cage-free eggs, feta, herb roasted breakfast potatoes (gf, veg)

Northwest Corned Beef Hash

house corned beef, peppers, Skagit Valley potatoes, poached egg, mustard velouté (gf)

Open Face Salmon Lox

lox smoked salmon, fennel cream cheese, pickled onion, capers, hard boiled egg, sliced fruit, greens

BUFFET BREAKFAST

Breakfast buffet includes coffee, tea, orange juice, & apple juice. Buffet minimum order of 25 guests. Priced per person. Groups under 25 will incur a service fee of \$150. Buffets are designed for a 2 hour serve time.

BYO Parfait

greek yogurt, vegan yogurt, berries, fruit compote, house made granola, chocolate chips, assorted pastries, gluten-free muffin, whole fruit

Heart Healthy

Avocado Bagel Bar: avocado puree, sprouts, pickled onion, bagels, marinated tomatoes, cream cheese; hard boiled egg, whole fruit, honey yogurt, house made granola, mixed berries

Puget Sound

scrambled eggs, herb roasted potatoes, selection of bacon or chicken apple sausage, breakfast breads, sliced fruit, assorted breakfast pastries, honey yogurt, house made granola, mixed berries

Olympic Daily Buffet Breakfast

**rotating CMP breakfast*

OLYMPIC DAILY BUFFET BREAKFAST

Each breakfast buffet includes: coffee, tea, decaf, apple juice, and orange juice, seasonal whole fruit and assorted mini jars of fruit cocktail, and a steel-cut oatmeal bar with assorted toppings

40 per guest. *Select a different day's menu for +7 per guest. Groups under 25 will incur a service fee of \$150. Buffets are designed for a 2 hour serve time.

MONDAY

BAKERY

Blueberry Muffins (veg)

Orange Poppy Seed & Chocolate Chip Breakfast Bread (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Plain & Cinnamon Raisin Bagels assorted cream cheeses (veg)

OATMEAL

Steel Cut Oatmeal Bar assorted toppings

FRUIT

Individual Fruit Cocktail & Whole Fruit

SIGNATURE BREAKFAST COCOTTES

Potato Corn Beef Hash poached egg, grain mustard (gf)

MINI JARS

Strawberry Chia macerated strawberries (df, gf, v)

Greek Honey Yogurt Parfait berries, house granola (veg)

TUESDAY

BAKERY

Cream Cheese Danish (veg)

Chocolate Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Plain & Blueberry Bagels assorted cream cheeses (veg)

OATMEAL

Steel Cut Oatmeal Bar assorted toppings

FRUIT

Individual Fruit Cocktail & Whole Fruit

SIGNATURE BREAKFAST COCOTTES

Southwest Breakfast Cobbler chorizo, spinach, mushrooms, queso fresco

MINI JARS

Coconut Tapioca mango puree, toasted coconuts (df, gf, v)

Tropical Parfait honey yogurt, chocolate granola, exotic fruit (veg)

WEDNESDAY

BAKERY

Almond Danish (veg)

Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Plain & Poppy Seed Bagels assorted cream cheeses (veg)

OATMEAL

Steel Cut Oatmeal Bar assorted toppings

FRUIT

Individual Fruit Cocktail & Whole Fruit

SIGNATURE BREAKFAST COCOTTES

French potato, leeks, mushrooms, poached egg, tarragon cream sauce (gf, veg)

MINI JARS

Golden Milk Chia vegan chocolate mousse, coconut (df, gf, v)

Overnight Oats rolled oats, milk, yogurt, berries (veg)

THURSDAY

BAKERY

Apple Muffins (veg)

Donuts (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Plain & Onion Bagels assorted cream cheeses (veg)

OATMEAL

Steel Cut Oatmeal Bar assorted toppings

FRUIT

Individual Fruit Cocktail & Whole Fruit

SIGNATURE BREAKFAST COCOTTES

Italian Strata roast peppers, zucchini, yellow squash, mushrooms, artisan bread, mozzarella, marinated tomatoes (veg)

MINI JARS

Greek Honey Yogurt fig puree, granola, hazelnuts (veg)

Breakfast Rice Pudding berries, vegan streusel (df, gf, v)

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Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.

OLYMPIC DAILY BUFFET BREAKFAST

Each breakfast buffet includes: coffee, tea, decaf, apple juice, and orange juice, seasonal whole fruit and assorted mini jars of fruit cocktail, and a steel-cut oatmeal bar with assorted toppings
40 per guest. *Select a different day's menu for +7 per guest. Groups under 25 will incur a service fee of \$150. Buffets are designed for a 2 hour serve time.

FRIDAY

BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Chocolate Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Plain & Sesame Seed Bagels assorted cream cheeses (veg)

OATMEAL

Steel Cut Oatmeal Bar assorted toppings

FRUIT

Individual Fruit Cocktail & Whole Fruit

SIGNATURE BREAKFAST COCOTTES

Breakfast Fried Rice Chinese sausage, poached egg,
lime cilantro puree (df)

MINI JARS

Chocolate Rice Pudding Champorado coconut cream
puffed rice (df, gf, v)

Mango Yogurt Parfait (veg)

SATURDAY

BAKERY

Blueberry Muffins (veg)

Orange Poppy Seed & Chocolate Chip Breakfast Bread
(veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Plain & Cinnamon Raisin Bagels assorted cream cheeses (veg)

OATMEAL

Steel Cut Oatmeal Bar assorted toppings

FRUIT

Individual Fruit Cocktail & Whole Fruit

SIGNATURE BREAKFAST COCOTTES

Spanish Torta chorizo, potatoes, cage-free eggs (gf)

MINI JARS

Avena Overnight Oats cinnamon, grapes, dates (df, gf, v)

Quince Breakfast Parfait vanilla bean apple compote (veg)

SUNDAY

BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Chocolate Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Plain & Sesame Seed Bagels assorted cream cheeses (veg)

OATMEAL

Steel Cut Oatmeal Bar assorted toppings

FRUIT

Individual Fruit Cocktail & Whole Fruit

SIGNATURE BREAKFAST COCOTTES

potato, white bean, pork belly hash, poached egg, breakfast
BBQ sauce (df, gf, veg)

MINI JARS

Almond Milk Chia cranberry compote (df, gf, v)

Citrus Parfait agave yogurt, house granola (veg)

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PLATED LUNCH

Each plated lunch includes coffee, tea, iced tea, lemonade, bakery rolls with sweet cream butter.
Priced per guest.

SALADS

Select one.

Mixed Greens garden vegetables, local spring mix, red wine vinaigrette (df, gf, v)

Chicory Salad castelfranco, endive, roast grapes, pepitas, apple champagne vinaigrette (df, gf, v)

Baby Iceberg Wedge rogue smokey bleu vinaigrette, bacon bits, toasted pine nuts (gf, veg) *contains nuts

Charred Carrot Salad charred carrot, mustard greens, pistachio, turmeric root vinaigrette, ricotta (gf, veg) *contains nuts

ENTREES

Select up to two. If selecting multiple entrees, the highest priced entree will apply. Served with chef's choice starch and seasonal vegetables.

Patatas y Pollo seared chicken, bravas potato, smoked tomato veloute, petit vegetables (gf)

Parsley Crusted Flat Iron chef's choice vegetables & starch, sherry mushroom sauce (df) *contains gluten

Wild Sockeye Salmon lemon israeli cous cous, ras el hanout, eggplant & castelvetro relish, harissa butter sauce

Miso Glazed Ling Cod miso glaze, bok choy, forbidden jasmine rice, carrot curry sauce (gf)

Truffle Gnocchi roast celery root, mushroom, truffle butter, parmesan cheese (veg)

DESSERT

Select one.

Seasonal Éclair rotating stuffed éclair, vanilla bean mascarpone cream, seasonal garnish (veg)

Vegan Panna Cotta lime, coconut, kiwi, toasted coconut (df, gf, v)

Chocolate Crunch seasonal berries, vanilla cream (veg)



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PLATED LUNCH SALADS

Each plated lunch includes coffee, tea, iced tea, lemonade, bakery rolls with sweet cream butter.
Priced per guest.

ENTREE SALADS

Select one.

Salmon Caesar Blackened Wild Salmon, Hearts of Romaine, Shaved Parmesan, Herbed Crouton, Tomato Bruschetta

Pacific Rim Rice Noodles & Shrimp Rice Noodles, Green Papaya, Shredded Carrots and Peppers, Green Onions, Napa Cabbage, Thai Basil (df, gf)

Flat Iron Provencal Baby Frisee, Huckleberry Vinaigrette, Sunchoke Pickles, Chevre, Edible Flowers (gf)

Smoked Chicken + Smokey Bleu Slow-Smoked Chicken Breast, Candied Sunflower Seeds, Pickled Onion, Apple Vinaigrette, Baby Kale, Rogue Smokey Bleu

Heirloom Tomatoes Burrata, Baby Little Gem, Shaved Garden Vegetables, Pesto, Aged Balsamic (veg, gf)

DESSERT

Select one.

Seasonal Éclair rotating stuffed éclair, vanilla bean mascarpone cream, seasonal garnish (veg)

Vegan Panna Cotta lime, coconut, kiwi, toasted coconut (df, gf, v)

Chocolate Crunch seasonal berries, vanilla cream (veg)



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HOT BUFFET LUNCH

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MONDAY | SKAGIT VALLEY

SALADS

Quinoa Salad farro, blueberries, baby kale, apple cider vinaigrette, toasted sunflower seeds (veg)

Organic Greens roast fennel, and bosc pears, pear vinaigrette (df, gf, v)

ENTREES

Roast Pork Tenderloin Woodinville bourbon apple cider glaze (df, gf)

Wild Salmon sauvignon blanc butter sauce, Northwest cranberry salsa (gf)

Campanella Pasta maitake mushrooms, pumpkin seed pesto (veg)

ACCOMPANIMENTS

Smashed Hughes Farm Potatoes olive oil, fine herbs (df, gf, v)

Roast Tri-Color Carrots & Golden Beets sea salt, fennel pollen (df, gf, v)

SOUP

Butternut Squash Bisque white truffle essence (gf, veg)

DESSERT

Seattle Espresso Mousse Tartlet chocolate mousse, chocolate espresso beans (veg)

TUESDAY | SANTE FE

SALADS

Romaine Lettuce roast corn, tomato pinto beans, cotija, cilantro lime dressing, crispy tortilla strips (gf, veg)

Baby Iceberg Wedge chili tomato ranch, chopped eggs, pickled vegetables escabeche (gf, veg)

ENTREES

Beef El Pastor hanger steak, pineapple chili glaze (df)

Seared Rockfish cumin chili, lime, salsa macha (df)

ACCOMPANIMENTS

Aroz Rice cilantro rice (df, gf, v) & **Black Beans** hatch chili (df, gf, v)

Corn (v) & **Flour Tortillas** (v)

Salsa Station pico de gallo, salsa roja, salsa verde, cumin sour cream, cotija cheese

SOUP

Posole Verde tomatillos, hominy, mushrooms, white beans (gf, v)

DESSERT

Tres Leche cinnamon cream, white cake, sweet milk (veg)

WEDNESDAY | FRENCH

SALADS

Endive Salad radicchio, frisée, Belgium endive, French lentils, roast potatoes, walnut vinaigrette (v)

French Butter Lettuce dijon tarragon vinaigrette, marinated cucumbers, pickled red onions, chopped egg (df, gf, veg)

ENTREES

Chicken Provencal Vierge free-range chicken breast, nicoise olives, capers, sherry reduction (df, gf)

Sole Paupiettes lemon tarragon beurre blanc, charred lemons, roast grapes (df)

Mushroom Bourguignon portabella, shitake, button mushrooms, carrots, pearl onions, butternut squash (df, gf, v)

ACCOMPANIMENTS

Celery & Cauliflower Gratin nutmeg, gruyere, herb breadcrumbs (veg)

Roast Fingerling Potatoes olive oil, fine herbs (v)

SOUP

Potage au Pistou rustic vegetables, cannellini beans, peas, basil pistou (df, gf, v)

DESSERT

French Pate au Choux crème patisserie, cognac caramel (veg)

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HOT BUFFET LUNCH

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THURSDAY | ITALIAN

SALADS

Tomato Salad heirloom tomato salad with mozzarella cheese, pesto (gf, veg)

La Panzanella radicchio, endive, peppers, castelvetro olives, basil, lemon olive oil (veg)

ENTREES

Beef Shoulder Tagliata beef teres, roast cipollini onions, fennel (df, gf)

Sicilian Style Shrimp salmoriglio sauce (df, gf)

Orecchiette Napoletana tomatoes, garlic, basil, olive oil, parmesan

ACCOMPANIMENTS

Grilled Zucchini garlic, rosemary, thyme, oregano, balsamic glaze (df, gf)

Potato Gnocchi roast garlic sage olive oil (v)

SOUP

Vegetarian Italian Wedding Soup acini de pepe pasta, vegetarian dumplings, white beans (df, veg)

DESSERT

Tiramisu (veg)

FRIDAY | FILIPINO

SALADS

Chilled Pancit Salad rice noodle salad, napa cabbage, snow peas, carrots, peppers, toasted black pepper lime dressing (df, gf, v)

Atchara Slaw green papaya, shredded carrots, peppers, cilantro, lime dressing, birds eye chili (df, gf, v)

ENTREES

Adobo Braised Chicken soy vinegar, black peppercorn, garlic, ginger (df, gf)

Sarciado Steelhead white wine sauce (df, gf)

Coconut Yellow Curry mushrooms, peppers, butternut squash, sweet potato (df, gf, v)

ACCOMPANIMENTS

Steamed Calrose Rice (df, gf, v)

Bok Choy sesame soy, crispy shallot, sesame seeds (df, gf, v)

SOUP

Tofu Tinola ginger broth, Napa cabbage, green papaya, wood ear mushrooms (gf, v)

DESSERT

Mango Cake almond cake, mango compote, vanilla buttercream (gf, veg)



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HOT BUFFET LUNCH

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SATURDAY | SPANISH

SALADS

Spinach Salad piquillo vinaigrette, crumbled goat cheese, croutons, toasted almonds (veg)

Spanish Bean Salad garbanzo beans, tomato, cucumber salad, gazpacho vinaigrette (v)

ENTREES

Ling Cod saffron paprika sauce (gf)

Grilled Spanish BBQ flat iron steak, chimichurri sauce (df, gf)

Fried Eggplant tomatoes, bravas sauce, manchego cheese (veg)

ACCOMPANIMENTS

Arroz Amarillo steamed saffron rice (df, gf, v)

Guiso de Coliflor roast cauliflower with paprika & lemon (df, gf, v)

SOUP

Spanish Tomato Soup vegetables, cannellini beans (df, gf, v)

DESSERT

Olive Oil Cake poached tree fruit, coddled sweet cream

SUNDAY | NORTHWEST BBQ

SALADS

Northwest Slaw shredded cabbage, shaved Wenatchee apples, dried cranberries, apple cider vinaigrette (df, gf, v)

Green Salad roast corn, marinated tomatoes, feta cheese, green goddess dressing (df, gf, veg)

ENTREES

Smoked Chicken cage-free chicken thigh, rosemary mustard glaze (df, gf)

Cedar Planked Potlach Salmon lemon aioli (df, gf)

Three Pepper Mac N Cheese Tillamook white cheddar (veg)

ACCOMPANIMENTS

Tri-color Beans molasses, rosemary gastrique (v)

Roast Brussels Sprouts maple & garlic glaze (v)

SOUP

Southern Corn Chowder corn, Skagit Valley potatoes, leeks (veg)

DESSERT

Lemon Tartlet blackberry cream

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SALAD & SANDWICH BUFFET

Each buffet lunch includes coffee, tea, iced tea, lemonade, assorted freshly baked cookies & brownies. Minimum of 25 guests. Groups under 25 will incur a service fee of \$150. Buffets are designed for a 2 hour serve time.

BUILD YOUR OWN SANDWICH BAR

Mixed Green Salad (df, gf, v)

Red, White & Blue Potato Salad blue cheese dressing (gf, veg)

Smoked Salmon and Northwest Kale Caesar Salad

Grand Central Bakery Breads *contains gluten

Smoked Turkey, Roast Beef, Carver Ham (df, gf)

Cheddar, Provolone (gf, veg)

Roasted Vegetables (df, gf, v)

Assorted Accompaniments lettuce, vine ripe tomato, red onion, pickles, roasted red bell pepper hummus, mayo, mustards (df, gf, veg)

House-Baked Cookies & Espresso Brownies (veg)

BUILD YOUR OWN TOSTADA

Chicken Tinga, Mushroom Birria (df, gf, v)

Tostada Shells (df, gf, v)

Refried Beans (df, gf, v)

Accompaniments ensalada de camarones (df, gf), salsa roja (df, gf, v), salsa verde (df, gf, v), cotija (gf, veg), sour cream (gf, veg), diced tomatoes (df, gf, v), red onion (df, gf, v), pickled jalapeno (df, gf, v), fine sliced romaine (df, gf, v)

Mini Fruit Empanadas (veg)

SOUPS, SALADS, AND SANDWICHES

Mixed Green Salad shaved vegetables and balsamic vinaigrette (gf, v)

Kale Salad italian dressing, parmesan, toasted bread crumbs (veg)

Tomato Bisque roasted garlic and basil (gf, veg)

Smoked Chicken & Artichoke Sandwich provolone, focaccia

Beecher's Grilled Cheese grand central como bread, spicy tomato jam (veg)

Turkey & Dill Havarti raisin olive tapenade, grand central potato bun

House-Baked Cookies & Espresso Brownies (veg)



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BREAK BEVERAGES

BY THE GALLON

Minimum 3 gallons per item. Priced per gallon.

Orange Juice
Rosemary Lemonade
Berry Punch
Ginger Pineapple Punch
Sparkling Cranberry Mint Punch
Hot Chocolate
Hot Spiced Apple Cider
Iced Tea
Coffee, Decaf, Hot Tea

BEVERAGE PACKAGES

Priced per guest.

All Day Beverage Package up to 8 hours

Coffee, Tea
Coffee, Tea, Soft Drinks

Half Day Beverage Package up to 4 hours

Coffee, Tea
Coffee, Tea, Soft Drinks

One Hour Beverage Package

Coffee, Tea
Coffee, Tea, Soft Drinks

A LA CARTE BEVERAGES

Soft Drinks each
Dasani Bottled Water each
San Pellegrino Sparkling Water each



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RECEPTION HORS D'OEUVRES

Priced per dozen. Minimum order of 3 dozen.

COLD HORS D'OEUVRES

Pacific Rim Rice Paper Roll ginger Vietnamese nuoc cham sauce (gf, v)

Prosciutto Ham Crostini apricot jam, whipped goat cheese

Assorted Bruschetta Trio sundried tomato, cannellini bean spread, olive tapenade (v)

Caprese Skewer tomato, mozzarella, fresh basil, balsamic gastrique (gf, veg)

French Gougere boursin, summer pepper chutney, crème fraîche (veg)

Salmon Lox Tart salmon lox, fennel cream cheese, pickled onion, everything seasoning

Salmon Tartare Cones wild salmon, shoyu, horseradish mascarpone, sesame cone

Jumbo Pacific White Cocktail Shrimp wasabi-horseradish cocktail sauce (df, gf)

Wasabi Pea Crusted Ahi Tuna miso aioli, pickled shallot, fried wonton

Local Petit Oyster on Half Shell yuzu gelée, cucumber mignonette (df, gf)

Hot Smoked Salmon Fingers honey bourbon glaze, lemon aioli (df, gf)

HOT HORS D'OEUVRES

Vegan Crispy Spring Rolls sweet chili sauce (v)

Vegan Stuffed Cremini Mushroom spinach, artichoke (gf, v)

Spanakopita feta, spinach (veg)

Butternut Squash Arancini parmesan, ricotta, sage (veg)

Twice Baked Red Potato brie, crème fraîche, chives (veg, gf)

Goat Cheese Stuffed Bacon Wrapped Dates (gf)

Chicken & Waffle Satay maple sweet chili glaze

Crispy Coconut Shrimp ginger orange glaze (df)

Bacon Wrapped Crab Stuffed Jumbo Prawns

Beef Wellington Bites mushroom duxelles, puff pastry

Mushroom & Leek Tart goat cheese, pickled bunapi, pinot noir aioli (veg)

Blue Corn Hush Puppy cheddar, pepper jam (veg)

Albondigas tomato vegetable sauce, smoked paprika (df)



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PLATED DINNER

Each plated dinner includes coffee & tea, bakery rolls with sweet cream butter, seasonal vegetable, & chef choice side.

Select one.

Chicory Salad castelfranco, radicchio de chioggia, escarole, roast grapes, pumpkin seeds, apple champagne vinaigrette (gf, v)

Frisee Salad blond baby frisée, brown butter sage vinaigrette, roast maple butternut squash, pecorino snow (gf, veg)

Baby Kale smokey rouge blue vinaigrette, poached Washington bosc pears, toasted hazelnuts (gf, veg)

Organic Mixed Greens roast golden beets, goat cheese, candied sunflower seeds, citrus vinaigrette (gf)

Select up to three.

Vegan Eggplant Roulade mushroom bolognese, fire roasted tomato sauce, eggplant (gf, v)

Vegan Roasted Petit Acorn Squash quinoa, brussels sprouts, roasted mushrooms, wilted kale (gf, v)

Bell Harbor Signature Vegan Quinoa Cake roasted king oyster mushrooms, spicy tomato jam, sunflower seed pesto (gf, v)

Herb Roasted Chicken Breast sage chicken jus, chanterelle bread pudding, pinot noir cipollini onion (nf)

Seared Wild Salmon sunchoke puree, mushroom chutney, fried kale (gf)

Wild Alaskan Halibut cognac dungeness crab sauce, pumpkin seed romesco (gf)

Flat Iron Steak green peppercorn sauce, pickled pepper turnips (gf)

Braised Beef Short Rib cassia, star anise, sherry, butternut squash chutney (gf)

Herb Roasted Filet Mignon mushroom duxelle, red wine demi glace (df, gf)

Pistachio Crusted Lamb Chops vegetable beluga lentils, vermouth thyme reduction (gf)

DUET DINNERS

Miso Glazed Black Cod and Lacquered Pork Belly steamed rice, mirin ginger beurre blanc

Filet and Lobster Tail garlic lemon butter poached & seared tenderloin, seasonal foraged mushroom sauce (gf)

DESSERTS

Select one.

Red Velvet Cake rich cream cheese filling, red cocoa sponge

Seattle Espresso Tart chocolate ganache, chocolate espresso beans

Dulce de Leche Tart caramel cremeaux tart, cookie crumble

Lemon Meringue sweet tartlet, lemon curd, toasted meringue, berry salad

Lime Panna Cotta tropical fruits, toasted coconut (gf, v)



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BUFFET DINNER

Select two. Each additional salad +3 per guest.

Roast Carrot Salad chiffonade mustard greens, toasted pistachio, turmeric root vinaigrette, charred carrots, ricotta (gf, veg)

Baby Frisee huckleberry vinaigrette, farmer pickled sunchoke, goat cheese (gf, veg)

Vegetarian Nicoise baby kale, roast potato, chopped eggs, haricot verts, olive vinaigrette (df, gf, veg)

House Salad organic greens, pomegranate vinaigrette, French brie, candied sunflower seeds (gf, veg)

Roast Fennel Bosc caramelized fennel & pear, local chard, smokey bleu vinaigrette (gf, veg)

Select two. Each additional entree +8 per guest.

Flat Iron Provençal provençal herbs & garlic marinated flat iron, pearl onions, balsamic glaze, sea salt (df, gf)

Seared Chicken Breast free-range local chicken, pink peppercorn & thyme demi-glaze (gf)

Grilled Beef Medallions seared northwest mushrooms, burgundy demi (gf)

Pork Tenderloin paprika rubbed tenderloin, roast olives & grapes, agrodolce (df, gf)

Salmon wild caught salmon, sunchoke puree, fried kale, mushroom chutney (gf)

Ling Cod fennel pollen seared ling cod, champagne orange beurre blanc, edible flowers (gf)

Vegan Beet "Steak" beet & carrot roulade, spicy golden beet catsup (v)

Vegetarian Potato Gnocchi celery root, roasted mushrooms, truffle butter, parmesan cheese (veg)

SIDES

Select two. Each additional side +4 per guest.

Mashed Potatoes milled local potatoes, cream, butter (gf, veg)

Rice Pilaf melted leeks, sage brown butter, herbs (gf, v)

Roasted Skagit Valley Potatoes (gf, v)

Mushroom Farrotto creamed ancient grain "risotto", roasted mushrooms, parmesan (veg)

Washington Harvest Root Vegetables carrots, rutabaga, golden beets, parsnip (gf, v)

Roasted Rainbow Cauliflower lemon Spanish paprika yogurt, toasted bread crumbs (veg)

Roasted Brussels Sprouts maple white balsamic glaze (gf, v)

DESSERT MEDLEY

Select three. Each additional dessert +5 per guest.

S'mores Bites chocolate mousse, graham cracker tart shell, toasted meringue (veg)

Lemon Posset creamy English lemon custard, berry salad (gf, veg)

Mini Fruit Empanadas handmade golden pie turnovers, seasonal fruits (veg)

Seattle Espresso Tartlet chocolate espresso beans (veg)

Peanut Butter Chocolate Squares creamy peanut butter bar, chocolate ganache (veg)

Cookies Trio walnut tea cookies, shortbread cookies, almond macarons (veg)



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BAR SELECTIONS

HOST/NO-HOST BY GLASS

House Beer Selection
House Red & White Wine
House Spirits

Assorted Juices
Soft Drinks

PREMIUM LIQUOR

VODKA: Tito's
GIN: Bombay Sapphire
TEQUILA: Espolon
RUM: Captain Morgan White Rum & Walers Dark Rum
WHISKEY: Markers Mark Bourbon & Old Overholt Rye
SCOTCH: Chivas Regal 12 Year

TOP SHELF LIQUOR

VODKA: Chopin
GIN: The Botanist
TEQUILA: LALO Blanco
RUM: Diplomatico
WHISKEY: Johnnny Walker Black Label
SCOTCH: Laphroig 10 Year



Brands listed are subject to change

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BAR PACKAGES

BAR PACKAGES

House Wine, Sparkling Wine, Beer and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, House Cocktails and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, Premium Cocktail and Non-Alcoholic Beverages

House Wine, Sparkling Wine, Beer, Top Shelf Cocktails and Non-Alcoholic Beverages

Under 21 Beverage Package

Beverage Packages do not include doubles, shots, or martinis. Beverages also available on consumption.

SIZE GUIDE

1-100 Guests: 1 Bar

100 - 225 Guests: 2 Bars

226 - 300 Guests: 3 Bars

UPGRADES

Specialty Cocktails

Tableside Wine Service

Additional Hour of Service

Sparkling Wine and Cider Toast

Additional Bartender

Wine may be upgraded; please consult with your Event Manager for options and pricing.



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