

EVENTS MENU

2026



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, and an additional fee for each additional option.

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. Priced per guest. Groups 15-25 will incur a service fee. Buffets are designed for a 2-hour service time.

BYO Parfait

Greek yogurt, vegan yogurt, berries, fruit compote, house-made granola, chocolate chips, assorted pastries, gluten-free muffins, 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

Lake Washington Breakfast

breakfast breads, house preserves, whole fruit, assorted danishes, hard-boiled eggs (veg)

Olympic Daily Buffet Breakfast

**rotating daily breakfast*

gf = gluten free, df = dairy free, veg = vegetarian, v = vegan, cn = contains nuts

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OLYMPIC DAILY BUFFET BREAKFAST

Each breakfast buffet includes coffee, decaf coffee, tea, apple juice, and orange juice. Priced per guest. *Select a different day's menu for an additional fee. Groups 15-25 will incur a service fee. Buffets are designed for a 2-hour service time.

MONDAY

BAKERY

Cream Filled Mini Donut (veg)

Almond Bear Claw (veg, contains nuts)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, veg, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (gf, veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Potato white bean, pork belly hash, poached egg, Carolina Gold breakfast BBQ (gf, df)

MINI JARS

Citrus Parfait agave yogurt, house granola (veg)

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

TUESDAY

BAKERY

Chocolate Cream Donut (veg, contains nuts)

Cinnamon Rolls (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Southwest Breakfast Cobbler chorizo, spinach, mushrooms, queso fresco

MINI JARS

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

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

WEDNESDAY

BAKERY

Apple Galette (veg)

Sfogliatella (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Shakshuka cage-free egg, peppers, tomato sauce (df, gf, veg)

MINI JARS

Greek Honey Yogurt fig puree, granola, hazelnuts (gf, veg, contains nuts)

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

THURSDAY

BAKERY

Chocolate Croissant (veg)

Cinnamon Donuts (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

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

MINI JARS

Arroz Con Leche cinnamon breakfast rice pudding (gf, veg)

Quince Breakfast Parfait house granola (veg)

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FRIDAY

BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Mini Butter Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Filipino Sinangag garlic fried rice, Chinese sausage, poached egg, lime cilantro puree (gf, df)

MINI JARS

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

Mango Yogurt Parfait (veg)

SATURDAY

BAKERY

Cream Cheese Danish (veg)

Pineapple Coconut Muffin (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Huevos Habaneros Caribbean baked eggs, sweet potato hash, creole sauce (df, gf, veg)

MINI JARS

Chocolate Granola exotic fruit (veg)

Chia Passionfruit coconut pudding (gf, df, v)

SUNDAY

BAKERY

Almond Bear Claw (veg, contains nuts)

Petit Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Ube Pancake caramelized bananas, toasted coconut (veg)

MINI JARS

Coconut Lime Yogurt tropical granola, exotic fruits (veg)

Citrus Parfait agave yogurt, house granola (gf, df, v)

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ADD ONS BREAKFAST

Must be added to existing breakfast buffet. Priced per person.

Sliced Fresh Fruit

seasonal melons, pineapple, berries, honey yogurt
(gf, veg)

Assorted House Bakery Basket

breakfast breads, danishes, seasonal preserves

Oatmeal Bar

steel-cut oats, brown sugar, golden raisins, pecans,
toasted coconut, dried fruit, cinnamon sugar,
whole milk, almond milk (veg)

Seasonal Smoothies (gf, v available upon request)

Northwest Biscuit Bar

buttermilk biscuits, seasonal preserves, whipped
honey butter, sausage breakfast gravy, vegetarian
mushroom gravy, assorted hot sauces

Applewood Smoked Bacon (gf, df) or
Chicken Apple Sausage (df)

Herb Roasted Breakfast Potatoes (gf, v) and
Scrambled Eggs with fine herbs (gf, df)

Bacon or Sausage, Eggs, and Potatoes



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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 (gf, v)

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

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

Charred Carrot Salad charred carrot, baby kale, pistachio, turmeric root vinaigrette, ricotta (gf, veg, cn)

DESSERT

Select one.

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

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

Chocolate Crunch seasonal berries, vanilla cream (veg, cn)

ENTRÉES

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 breast, bravas potato, smoked tomato velouté, petit vegetables (gf)

Grilled Flat Iron chef's choice vegetables, sherry mushroom sauce (df)

Wild Sockeye Salmon lemon, Israeli couscous, ras el hanout, eggplant & castelvetroano 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)



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ENTRÉE SALADS

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

ENTRÉE 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 & 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 lettuce, 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, cn)



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HOT BUFFET LUNCH

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MONDAY | NORTHWEST BBQ

SALADS

Northwest Potato Salad rainbow potatoes, cage-free eggs, celery, stone-ground cider dressing (gf, df, veg)

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

ENTREES

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

Cedar Planked Potlach Salmon lemon aioli (gf, df)

Three Pepper Mac'n Cheese Tillamook white cheddar (veg)

ACCOMPANIMENTS

Tri Color Beans molasses, rosemary gastrique (gf, df, v)

Roast Brussel Sprouts maple and garlic glaze (gf, df, v)

SOUP

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

DESSERT

Northwest Apple Crumble vanilla whip cream (veg)

TUESDAY | SALSA AND SPICE

SALADS

Southwest Caesar romaine lettuce, chipotle Caesar dressing, crispy tortilla strips, cotija cheese (gf, veg)

Jicama Salad jicama, chopped iceberg, orange agave lime dressing (gf, df, v)

ENTREES

Seared Beef Tips guajillo chile, cumin, oregano, lime (gf, df)

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

ACCOMPANIMENTS

Aroz Verde cilantro rice (gf, df, v)

Black Beans hatch chili (gf, df, v)

Corn (v) & Flour Tortillas (v)

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

SOUP

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

DESSERT

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

WEDNESDAY | ITALIAN

SALADS

Tomato Salad heirloom tomatoes with mozzarella cheese, pesto dressing (gf, veg)

Tuscan Kale baby kale lettuce, kalamata olives, Italian vinaigrette, roasted red peppers (gf, df, v)

ENTREES

Pork Tenderloin Marsala seared pork tenderloin, marsala mushroom cream sauce (gf)

Ling Cod fennel, white wine orange sauce, orange salad (gf)

Potato Gnocchi roast cherry tomatoes, garlic, basil, parmesan (veg)

ACCOMPANIMENTS

Polenta creamy polenta, fine herbs (gf, veg)

Roast Broccolini lemon, garlic (gf, df, v)

SOUP

Cavatelli Tuscan kale, celery, onion, white bean, artisanal cavatelli (v)

DESSERT

Tiramisu (gf)

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THURSDAY | SPANISH

SALADS

Spinach Salad crumbled goat cheese, croutons, toasted almonds, piquillo vinaigrette (veg, contains nuts)
Spanish Bean garbanzo beans, tomatoes, cucumber salad, gazpacho vinaigrette (gf, v)

ENTREES

Gambas al Ajillo Con Limon y Pimentón smoked paprika lemon shrimp (gf, df)
Grilled Spanish BBQ Flat Iron Steak chimichurri sauce (gf, df)
Pisto stewed garden vegetables, portobello mushrooms, tomatoes (gf, df, v)

ACCOMPANIMENTS

Arroz Amarillo steamed saffron rice (gf, df, v)
Guiso de Coliflor roast cauliflower, paprika, lemon (gf, df, v)

SOUP

Spanish Chickpea tomato, spinach, chickpea, paprika (gf, df, v)

DESSERT

Velencia Chocolate Tart (veg)

FRIDAY | FILIPINO

SALADS

Chilled Pancit Salad rice noodle salad, napa cabbage, snow peas, carrots, peppers, toasted black pepper lime dressing (df, gf, v)
Ensalada Pipino lime cucumber, mango, cilantro, chili (gf, df, v)

ENTREES

Adobo Braised Chicken ginger soy broth (gf, df)
Steelhead Escabeche sweet and sour escabeche, crispy vegetables (gf, df)
Vegetable Curry lemongrass, carrots, Okinawan sweet potato, peppers, mushrooms (gf, df, v)

ACCOMPANIMENTS

Steamed Calrose Rice (gf, df, v)
Sitaw Ginisang long beans, garlic, soy (gf, df, v)

SOUP

Sinigang napa cabbage, bell peppers, carrots, tamarind, wood ear mushroom (gf, df, v)

DESSERT

Ube Tartlet toasted coconut, ube mousse (veg)



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HOT BUFFET LUNCH

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SATURDAY | CARIBBEAN

SALADS

Tropical Greens papaya, roasted red peppers, cucumbers, passionfruit vinaigrette, toasted coconut (gf, df, v)

Black Bean and Corn roast corn, black beans, roast pepper, cilantro, lime vinaigrette (gf, v)

ENTREES

Grilled Jerk Chicken boneless thigh, jerk seasoning, mango lime chutney (gf, df)

Caribbean Creole Rockfish trinity vegetables, tomatoes, garlic, herbs (gf, df)

Caribbean Vegetable Callaloo butternut squash, chickpeas, carrots, bell peppers, coconut broth (gf, df, v)

ACCOMPANIMENTS

Island Rundown Garlic & Thyme Vegetables carrots, zucchini, yellow squash, tomatoes (gf, df, v)

Jamaican Rice & Beans rice, kidney beans, thyme, allspice (gf, df, v)

SOUP

Jamaican Roast Butternut Squash Bisque coconut milk, Caribbean spice (gf, df, v)

DESSERT

Key Lime Custard brown sugar crumble, caramelized rum pineapple (veg)

SUNDAY | THAI

SALADS

Cucumber Papaya lime, cilantro, mint, basil (gf, df, v)

Thai Cabbage and Vegetable napa cabbage, pepper, cucumbers, mint, basil, soy ginger dressing (gf, df, v)

ENTREES

Phat Bai Horapha Thai-style beef, basil, chilis (gf, df)

Thai Lemon Grass Shrimp garlic, lime, ginger (gf, df)

Fried Tofu & Vegetable Curry fried tofu, sesame satay sauce, stewed vegetables (gf, df, v)

ACCOMPANIMENTS

Steamed Jasmine Rice (gf, df, v)

Gai Long maple & garlic glaze (v)

SOUP

Tom Kha vegetarian mushroom soup (gf, df, v)

DESSERT

Thai Pandan Eclairs (veg)

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SALAD & SANDWICH BUFFET

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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 PACKAGES

BREAKFAST BREAKS

Healthy Choice Acai Chia Bowl toasted coconut, berries, pepitas, sunflower seeds, tropical fruits (df, gf, v)

Cinnamon Bun Bar house-baked cinnamon rolls, maple frosting, cream cheese frosting, caramelized bacon bits, toasted pecans, white chocolate chips

Mini Donut Trio donut holes, cinnamon sugar donuts, raised cream-filled donuts

BYO Avocado Toast Bar avocado puree, pickled onion, assorted bagels, cream cheese, cage-free hard-boiled eggs, marinated heirloom tomatoes



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A LA CARTE BREAK ITEMS

Each per person item is served for one hour. Minimum of 25 guests. Minimum of 3 dozen per item.

PRICED PER GUEST

Build Your Own Trail Mix Bar

assorted cocktail nuts, pretzels, sunflower seeds, dried fruit, dried coconut, M&M's (veg)

Crostini Bar

sundried tomato & basil tapenade, Castelvetroano & golden raisin tapenade, cannellini bean hummus, marinated mozzarella, crumbled goat cheese, feta cheese (veg)

Popcorn Bar

assorted savory salts, assorted mini candies (gf, veg)

House Kettle Chips & Dips

garlic & herb dip, sundried tomato cream cheese, loaded cheddar bacon & scallion (gf)

Mediterranean Pita Chips

traditional hummus, roasted red pepper hummus, baba ghanoush (veg)

Pretzel Bites Bar

stone ground mustard, honey dijon mustard, Bavarian Obatzda cheese sauce (veg)

Tomato Soup

tomato bisque, grilled cheese bites, grated parmesan, pecorino, green onions, crispy bacon

Pike Place Sampler Board

Beecher's cheese, quince puree, dried dates, Cora & Olympia salumi, cold smoke lox, fennel cream cheese, heirloom tomatoes, fresh mozzarella, crostini & croccantini

Mini Ice Cream Station

Gelatiamo Creamery gelato, mini ice cream cones, assorted sauces (veg) *attendant required

PRICED PER DOZEN

Assorted House-Made Cookies (veg)

Espresso Brownies & Blondies (veg)

Tea Break

pistachio pinwheels, mini scones with Devonshire cream, pâte à choux cream puffs (veg)

Assorted Biscotti

house chocolate & white chocolate pistachio biscotti (veg, cn)

Seasonal Fresh Fruit Smoothie

two seasonal varieties served in a rocks glass (gf, 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
Dasani Bottled Water
San Pellegrino Sparkling Water



gf = gluten free, df = dairy free, veg = vegetarian, v = vegan, cn = contains nuts

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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 Crostini prosciutto di Parma, apricot jam, whipped goat cheese

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

Caprese Skewer tomato, mozzarella, fresh basil, balsamic reduction (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, truffled hazelnut ricotta (gf, v, cn)

Spanakopita feta, spinach, phyllo (veg)

Butternut Arancini parmesan, ricotta, sage, tomato jam (veg)

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

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

Blue Corn Hush Puppy cheddar, pepper jam (veg)

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 paprika oil

Beef Wellington Bites mushroom duxelles, puff pastry, tarragon aioli

Albondigas tomato vegetable sauce, smoked paprika (df)



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RECEPTION STATIONS

Priced per person. Minimum of 25 guests.

SLIDER STATION

Bell Harbor Deluxe Beef American cheese, special sauce
Fried Chicken apple cider slaw, pepper mayo, brioche bun

Steam Bun hoisin braised mushroom, pickled red cabbage (v)

Beecher's Mac & Cheese (veg)

SALAD STATION

Select three of five options to create your display

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

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

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

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

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

DIM SUM

vegetable spring rolls with sweet chili (veg), steamed pork siu mai (df), vegetable potsticker (veg, df), tamari dipping sauce (gf, v), char siu pork tenderloin (gf, df), plum bbq sauce (gf, v)

NORTHWEST POUTINE BAR

classic tots (veg, gf), Pike Place ale cheese sauce (veg), wild mushroom gravy, caramelized Walla Walla sweet onions (v, gf), crispy bacon, herbed cheese curds (veg, gf), Mama Lil's peppers (v, gf), sliced green onions (v, gf)

FALAFEL BAR

house chickpea falafel (v), hummus with tahini & lemon (gf, v), roast butternut squash & harissa hummus (gf, v), charred lemon & cumin spiced cauliflower (gf, v), garlic yogurt (veg, gf), pita chips (v)

WHEN IN SPAIN, TAPAS

goat cheese bacon wrapped dates (gf), paprika garlic shrimp with grilled lemon (gf) & crispy bread (veg, df), Manchego sheep cheese (gf, veg), membrillo quince paste (gf, v), assorted olives in oil (gf, v), trempó Spanish vegetable salad (gf, v)



GRAB AND GO POKE STATION

ahi tuna (df, gf), wild salmon (df, gf), watermelon-beet poke (gf, v) served with seasoned sushi rice, avocado salad, wakame seaweed salad (v), furikake, steamed edamame pods with toasted garlic (gf, v)

NIGHT IN MOROCCO

lamb kofta (df, gf), spiced chicken kebab (df, gf), chermoula vegetable skewers (gf, v), couscous tabouleh (v), harissa sauce (gf, v), preserved lemon yogurt (gf, veg), crispy flatbread (v)

FRENCH PROVENCAL

rustic country pate (gf), cornichons (v, gf), pearl onions (v, gf), grain mustard (v, gf), fresh baguette (v), cheese trio: Rogue Creamery Smoky Blue, brie, Cascadia Cloud Cap Tomme (veg), fig jam (v, gf), roasted grapes (v, gf), lavash (v), vegetable puff pastry onion tart with goat cheese & tomato vierge (veg)

CREOLE BIG EASY

muffaletta sliders with ham, capicola, salami, provolone, roasted garlic aioli, olive tapenade; Bell Harbor blue corn hush puppy with southern pepper jam (veg); smoked andouille sausage en crouste & grain mustard; black eyed peas (v, gf), pimento, rainbow chard (gf, v)

OLYMPIC

mushroom & leek tartlet with goat cheese, pinot noir aioli, and pickled bunapi mushroom (veg); marinated white cheddar herbed cheese curds (gf, veg); hazelnut chocolate palmiers (veg); fried Washington petit oyster (df); horseradish cocktail (gf, v); pepper remoulade (gf, veg)

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RECEPTION DISPLAYS

Priced per guest. Minimum of 25 guests.

ELLIOTT BAY SEAFOOD

smoked salmon, steamed clams, oysters on the half shell, jumbo prawns, smoked chilled penn cove mussels, calamari salad, toasted baguette (veg, gf without bread, df)

MEDITERRANEAN SALUMI ANTIPASTO

cured meats, artisanal cheeses, pickled vegetables, olive tapenade, spreads, rustic breads, croccantini (gf without bread, df)

SMOKED SALMON

herbed cream cheese, pickled onion, chopped egg, toasted bread, croccantini (gf without bread)

NORTHWEST LOCAL CHEESE BOARD

fig jam, toasted nuts, moustarda, rustic bread, croccantini (gf without crackers & bread)

VEGAN NOSH

seasonal roasted & crudite vegetables, tapenades, hummus, toasted baguette, croccantini (v, gf without bread)

VEGETABLE CRUDITE

seasonal vegetables, creamy herb dip

SLICED FRESH FRUIT PLATTER

honey yogurt dip

RECEPTION ACTION STATIONS

Chef-attended stations for an enhanced experience. Priced per guest, minimum of 50 guests.
Chef Attendant priced per hour.

PRIME RIB

rolls, horseradish sauce, & au jus (gf)

NORTHWEST POTLACH SALMON

wild salmon (df, gf), Skagit sumac pistou (v, gf), potlach seasoned fried flatbread (df)

PAELLA ON THE PIER

Valenciana Paella; mussels, clams, shrimp, chicken thigh, pork tenderloin, andouille, peas, piquillo, saffron, bomba rice, rosemary (df, gf) available June-September

GARLIC ROSEMARY SALMON CREEK PORK LOIN

(df, gf)

NORTHWEST APPLEWOOD BEEF BRISKET

house bbq sauce (df, gf)

TRUFFLED GNOCCHI ACTION STATION

truffled bechamel gnocchi & gnocchi napolitana. Condiment station: pesto, pecorino, chili flake, extra virgin olive oil (veg)



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RECEPTION DESSERT

DESSERT BARS

Priced per guest.

Build Your Own S'mores Bar

Mini Ice Cream Bar (veg, v available, gf available)

**attendant required*

DESSERT DISPLAYS

Priced per dozen. Minimum of three dozen per item.

Mini Cannoli fig lemon ricotta, white chocolate, pistachios (veg, cn)

Lemon Posset creamy English lemon custard (veg, gf)

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

Chocolate Hazelnut Tuille chocolate tuille hazelnut cream (veg, cn)

Cookies walnut tea cookies, shortbread cookies, macaroons (veg, cn)

Trio of Dessert Noshes chocolate bark with nuts, macaroons, truffles (veg, cn)

Seattle Espresso Tartlet chocolate espresso beans, chocolate ganache, chocolate tart shell (veg)

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PLATED DINNER

Each plated dinner includes coffee & tea, bakery rolls with sweet cream butter, seasonal vegetables, & the chef's choice side. If selecting multiple entrees, the highest-priced entree will apply.

SALADS

Select one.

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

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

Baby Kale Smoky Rouge Blue Vinaigrette, poached Washington Bosc pears, toasted hazelnuts (gf, veg, cn)

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

ENTREES

Select up to three.

Kombu Braised Celeriac "Scallops" Thai black rice, miso-white soy reduction (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)

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

Free Range Herb Roasted Chicken Breast sage chicken jus, pinot noir cipollini onion (gf)

Seared Wild Salmon pinot noir beurre rouge, thyme creamed leeks (gf)

Braised Beef Short Rib cassia star anise, sherry, mirin-poached Asian pear (gf, df)

Wild Alaskan Halibut cognac Dungeness crab sauce, pumpkin seed Romanesco (gf)

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

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

DUET DINNERS

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

Filet & 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 (veg)

Seattle Espresso Tart chocolate ganache, chocolate espresso beans (veg)

Dulce de Leche Tart caramel crèmeux, chocolate ganache (veg)

Lemon Meringue sweet tartlet, lemon curd, toasted meringue, berry salad (veg)

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



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BUFFET DINNER

Each buffet dinner includes coffee & tea; bakery rolls with sweet cream butter. Minimum of 25 guests. Priced per guest. Groups under 25 will incur a service fee. Buffets are designed for a 2-hour service time.

SALADS

Select two. Added fee per guest for each additional salad.

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

Baby Frisee huckleberry vinaigrette, farmer's 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)

ENTREES

Select two. Added fee per guest for each additional entree.

Flat Iron Provencal provencal herbs & garlic marinated flat iron, pearl onions, balsamic glaze, sea salt (gf)

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

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

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

Salmon wild-caught salmon, beurre rouge, crispy leeks (gf)

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

Vegan Eggplant Roulade mushroom bolognese, roast tomato sauce (v, gf)

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

SIDES

Select two. Added fee per guest for each additional side.

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

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

Roasted Skagit Valley Potatoes tricolor, olive oil, fine herbs (gf, v)

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

Washington Harvest Root Vegetables carrots, turnips, 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. Added fee per guest for each additional dessert.

Mini Cannoli fig lemon ricotta, white chocolate chopped pistachios (veg, cn)

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)

Chocolate Hazelnut Tuille chocolate-covered tuille, hazelnut cream (veg, cn)

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



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BAR SELECTIONS

Bartender services required, Priced per hour per bartender, two-hour minimum. Prices listed are host/no-host. Hosted prices are subject to mandatory service charge & tax and may be purchased with cash or credit card. No-host bar minimums apply.

HOST/NO-HOST BY GLASS

House Beer Selection Assorted Juices
House Red & White Wine Soft Drinks
House Spirits

PREMIUM LIQUOR

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

TOP SHELF LIQUOR

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



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BAR PACKAGES

Four hours of bar service. Priced per guest. Bartender labor included. Prices are subject to mandatory service charge & tax.

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 are 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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SEASONAL SPECIALTY COCKTAILS

Specialty cocktail pricing is based on the liquor tier chosen, with an additional fee for higher tiers to any beverage package per person. Prices are subject to a mandatory service charge & tax.

SPRING

Spring Blossoms

vodka, St Germaine, blueberry juice, tonic water, blueberry garnish

Cherries & Berries

gin, cherry liqueur, strawberry syrup, lemon, tonic water, dehydrated strawberry garnish

Bourbon Ginger Fizz

bourbon, ginger beer, lemon juice, rosemary syrup, lemon wedge, and rosemary garnish

SUMMER

Hibiscus Paloma

blanco tequila, triple sec, hibiscus syrup, red grapefruit juice, grapefruit wedge garnish

Watermelon Refresher

rum, watermelon juice, bitters, simple syrup, lime juice, mint garnish

Sunset Sangria

aperol, campari, sweet vermouth, sauvignon blanc, apricot juice, red grapefruit juice, soda water, orange slice garnish

Summer Roses

St Germaine, rose water, rose prosecco, edible glitter, flower garnish

FALL

Fall Spiced Old Fashion

whiskey, simple syrup, bitters, cinnamon maple syrup

Apple Cider Mule

vodka, ginger beer, apple cider, cinnamon maple syrup, apple slice, and cinnamon stick garnish

Apple Fritter

gin, apple cider, cinnamon maple syrup, cinnamon sugar rum, lemon wedge garnish

WINTER

Pink Holidays

spiced rum, agave, cranberry juice, coconut cream, cranberry garnish

Noche Buena

tequila, strawberry syrup, lime juice, hibiscus tea

Peppermint Paddy

crème de cacao, crème de menthe, hot chocolate, coffee, whipped cream, candy cane



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WINES

Priced per bottle

RED

Sagelands Cabernet Sauvignon

Pendulum Red Blend

Erath Resplendent Pinot Noir

Intrinsic Cabernet Sauvignon

WHITE

Sagelands Chardonnay

Sagelands Pinot Gris

Canoe Ridge Expedition Rosé

Nine Hats Pinot Gris

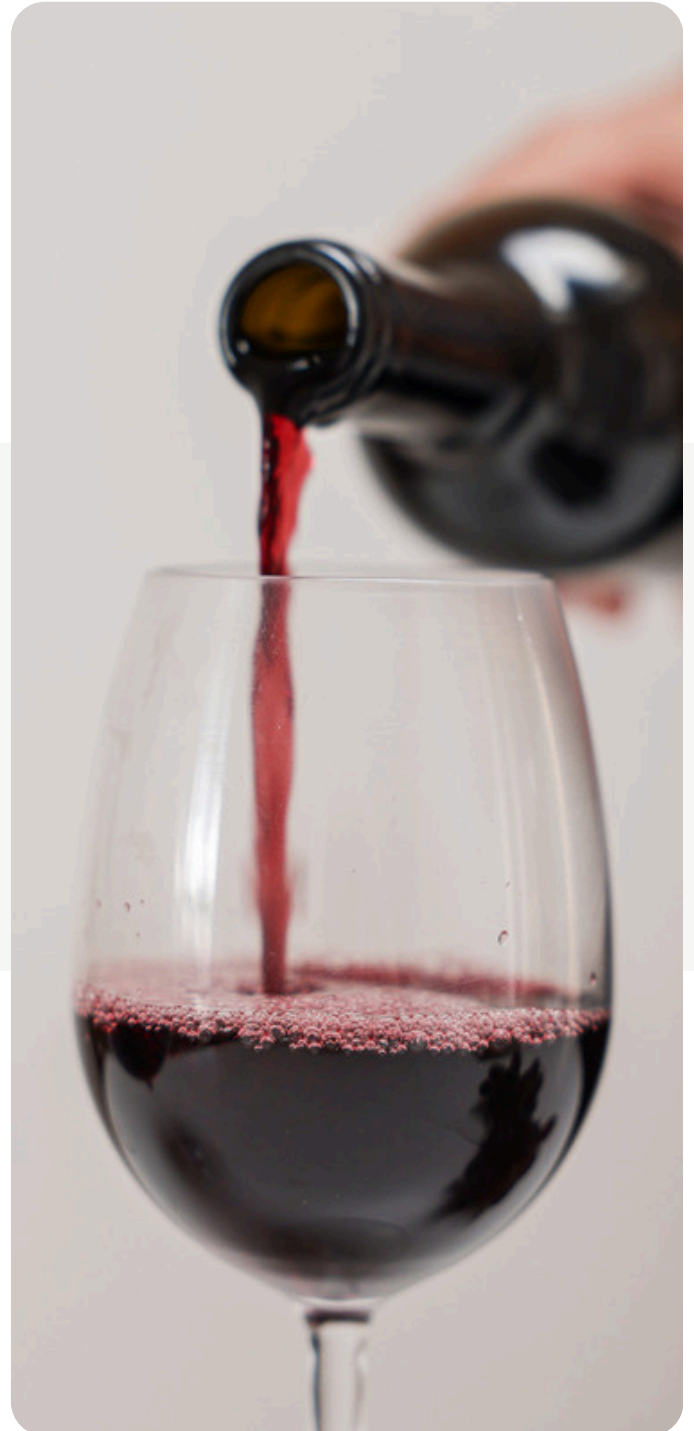
Dry Creek Fume Blanc

SPARKLING

Treveri Cellars "Bell Harbor" Brut

Domaine Ste Michelle Brut

Domaine Ste Michelle Brut Rosé



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CMP & EMP

BREAKFAST BUFFET

Each breakfast buffet includes coffee, decaf coffee, tea, apple juice, & orange juice. *Select a different day's menu for an additional fee. Groups between 15-25 guests will incur a service fee. Buffets are designed for a 2-hour service time.

MONDAY

BAKERY

Cream Filled Mini Donut (veg)

Almond Bear Claw (veg, contains nuts)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, veg, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (gf, veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Potato white bean, pork belly hash, poached egg, Carolina

Gold breakfast BBQ (gf, df)

MINI JARS

Citrus Parfait agave yogurt, house granola (veg)

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

TUESDAY

BAKERY

Chocolate Cream Donut (veg, contains nuts)

Cinnamon Rolls (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Southwest Breakfast Cobbler chorizo, spinach, mushrooms, queso fresco

MINI JARS

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

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

WEDNESDAY

BAKERY

Apple Galette (veg)

Sfogliatella (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Shakshuka cage-free egg, peppers, tomato sauce (df, gf, veg)

MINI JARS

Greek Honey Yogurt fig puree, granola, hazelnuts (gf, veg, contains nuts)

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

THURSDAY

BAKERY

Chocolate Croissant (veg)

Cinnamon Donuts (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

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

MINI JARS

Arroz Con Leche cinnamon breakfast rice pudding (gf, veg)

Quince Breakfast Parfait house granola (veg)

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CMP & EMP BREAKFAST BUFFET

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FRIDAY

BAKERY

Blueberry Cinnamon Streusel Danish (veg)

Mini Butter Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Filipino Sinangag garlic fried rice, Chinese sausage, poached egg, lime cilantro puree (gf, df)

MINI JARS

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

Mango Yogurt Parfait (veg)

SATURDAY

BAKERY

Cream Cheese Danish (veg)

Pineapple Coconut Muffin (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Huevos Habaneros Caribbean baked eggs, sweet potato hash, creole sauce (df, gf, veg)

MINI JARS

Chocolate Granola exotic fruit (veg)

Chia Passionfruit coconut pudding (gf, df, v)

SUNDAY

BAKERY

Almond Bear Claw (veg, contains nuts)

Petit Croissant (veg)

Nutella (gf, veg, contains nuts)

Almond Butter (gf, v, contains nuts)

House Gluten-Free Petit Muffin (gf, veg)

BAGEL STATION

Assorted Bagels (veg) plain (gf, veg), salmon (gf), and honey almond cream cheeses (veg, contains nuts)

FRUIT

Individual Fruit Cocktail elderflower syrup (gf, df, v)

Whole Fruit (gf, df, v)

SIGNATURE BREAKFAST COCOTTES

Ube Pancake caramelized bananas, toasted coconut (veg)

MINI JARS

Coconut Lime Yogurt tropical granola, exotic fruits (veg)

Citrus Parfait agave yogurt, house granola (gf, df, v)

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CMP & EMP LUNCH HOT BUFFET

Each buffet lunch includes coffee, decaf coffee, tea, iced tea, & lemonade. Select a different day's menu for an additional fee. Groups between 15-25 guests will incur a service fee. Buffets are designed for a 2-hour service time.

MONDAY | NORTHWEST BBQ

SALADS

Northwest Potato Salad rainbow potatoes, cage-free eggs, celery, stone-ground cider dressing (gf, df, veg)
Green Salad roast corn, marinated tomatoes, feta cheese, green goddess dressing (gf, df, veg)

ENTREES

Smoked Chicken cage-free chicken thigh, rosemary mustard glaze (gf, df)
Cedar Planked Potlach Salmon lemon aioli (gf, df)
Three Pepper Mac'n Cheese Tillamook white cheddar (veg)

ACCOMPANIMENTS

Tri Color Beans molasses, rosemary gastrique (gf, df, v)
Roast Brussel Sprouts maple and garlic glaze (gf, df, v)

SOUP

Southern Corn Skagit valley potatoes, corn, leeks (veg)

DESSERT

Northwest Apple Crumble vanilla whip cream (veg)

TUESDAY | SALSA AND SPICE

SALADS

Southwest Caesar romaine lettuce, chipotle Caesar dressing, crispy tortilla strips, cotija cheese (gf, veg)
Jicama Salad jicama, chopped iceberg, orange agave lime dressing (gf, df, v)

ENTREES

Seared Beef Tips guajillo chile, cumin, oregano, lime (gf, df)
Seared Rockfish cumin, chile, lime, salsa macha (gf, df)

ACCOMPANIMENTS

Aroz Verde cilantro rice (gf, df, v)
Black Beans hatch chili (gf, df, v)
Corn (v) & Flour Tortillas (v)
Salsa Station pico de gallo, salsa roja, salsa verde, cumin sour cream, cotija cheese

SOUP

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

DESSERT

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

WEDNESDAY | ITALIAN

SALADS

Tomato Salad heirloom tomatoes with mozzarella cheese, pesto dressing (gf, veg)
Tuscan Kale baby kale lettuce, kalamata olives, Italian vinaigrette, roasted red peppers (gf, df, v)

ENTREES

Pork Tenderloin Marsala seared pork tenderloin, marsala mushroom cream sauce (gf)
Ling Cod fennel, white wine orange sauce, orange salad (gf)
Potato Gnocchi roast cherry tomatoes, garlic, basil, parmesan (veg)

ACCOMPANIMENTS

Polenta creamy polenta, fine herbs (gf, veg)
Roast Broccolini lemon, garlic (gf, df, v)

SOUP

Cavatelli Tuscan kale, celery, onion, white bean, artisanal cavatelli (v)

DESSERT

Tiramisu (gf)

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CMP & EMP LUNCH HOT BUFFET

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THURSDAY | SPANISH

SALADS

Spinach Salad crumbled goat cheese, croutons, toasted almonds, piquillo vinaigrette (veg, contains nuts)
Spanish Bean garbanzo beans, tomatoes, cucumber salad, gazpacho vinaigrette (gf, v)

ENTREES

Gambas al Ajillo Con Limon y Pimentón smoked paprika lemon shrimp (gf, df)
Grilled Spanish BBQ Flat Iron Steak chimichurri sauce (gf, df)
Pisto stewed garden vegetables, portobello mushrooms, tomatoes (gf, df, v)

ACCOMPANIMENTS

Arroz Amarillo steamed saffron rice (gf, df, v)
Guiso de Coliflor roast cauliflower, paprika, lemon (gf, df, v)

SOUP

Spanish Chickpea tomato, spinach, chickpea, paprika (gf, df, v)

DESSERT

Valencia Chocolate Tart (veg)

FRIDAY | FILIPINO

SALADS

Chilled Pancit Salad rice noodle salad, napa cabbage, snow peas, carrots, peppers, toasted black pepper lime dressing (df, gf, v)
Ensalada Pipino lime cucumber, mango, cilantro, chili (gf, df, v)

ENTREES

Adobo Braised Chicken ginger soy broth (gf, df)
Steelhead Escabeche sweet and sour escabeche, crispy vegetables (gf, df)
Vegetable Curry lemongrass, carrots, Okinawan sweet potato, peppers, mushrooms (gf, df, v)

ACCOMPANIMENTS

Steamed Calrose Rice (gf, df, v)
Sitaw Ginisang long beans, garlic, soy (gf, df, v)

SOUP

Sinigang napa cabbage, bell peppers, carrots, tamarind, wood ear mushroom (gf, df, v)

DESSERT

Ube Tartlet toasted coconut, ube mousse (veg)



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CMP & EMP LUNCH HOT BUFFET

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SATURDAY | CARIBBEAN

SALADS

Tropical Greens papaya, roasted red peppers, cucumbers, passionfruit vinaigrette, toasted coconut (gf, df, v)

Black Bean and Corn roast corn, black beans, roast pepper, cilantro, lime vinaigrette (gf, v)

ENTREES

Grilled Jerk Chicken boneless thigh, jerk seasoning, mango lime chutney (gf, df)

Caribbean Creole Rockfish trinity vegetables, tomatoes, garlic, herbs (gf, df)

Caribbean Vegetable Callaloo butternut squash, chickpeas, carrots, bell peppers, coconut broth (gf, df, v)

ACCOMPANIMENTS

Island Rundown Garlic & Thyme Vegetables carrots, zucchini, yellow squash, tomatoes (gf, df, v)

Jamaican Rice & Beans rice, kidney beans, thyme, allspice (gf, df, v)

SOUP

Jamaican Roast Butternut Squash Bisque coconut milk, Caribbean spice (gf, df, v)

DESSERT

Key Lime Custard brown sugar crumble, caramelized rum pineapple (veg)

SUNDAY | THAI

SALADS

Cucumber Papaya lime, cilantro, mint, basil (gf, df, v)

Thai Cabbage and Vegetable napa cabbage, pepper, cucumbers, mint, basil, soy ginger dressing (gf, df, v)

ENTREES

Phat Bai Horapha Thai-style beef, basil, chilis (gf, df)

Thai Lemon Grass Shrimp garlic, lime, ginger (gf, df)

Fried Tofu & Vegetable Curry fried tofu, sesame satay sauce, stewed vegetables (gf, df, v)

ACCOMPANIMENTS

Steamed Jasmine Rice (gf, df, v)

Gai Long maple & garlic glaze (v)

SOUP

Tom Kha vegetarian mushroom soup (gf, df, v)

DESSERT

Thai Pandan Eclairs (veg)

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CMP & EMP BREAK MENUS

AM BREAKS

MONDAY

- Sahale Nuts (gf, veg, contains nuts)
- Clif Energy Bar (veg)
- Gluten-Free Shortbread Cookies (gf, veg)
- Breakfast Pastries (veg)

TUESDAY

- Sahale Nuts (gf, veg, contains nuts)
- Kind Bars (veg)
- Home Free Gluten Free Cookies (gf, veg)
- Breakfast Pastries (veg)

WEDNESDAY

- Sahale Nuts (gf, veg, contains nuts)
- Clif Energy Bar (veg)
- Gluten-Free Shortbread Cookies (gf, veg)
- Breakfast Pastries (veg)

THURSDAY

- Sahale Nuts (gf, veg, contains nuts)
- Kind Bars (veg)
- Home Free Gluten Free Cookies (gf, veg)
- Breakfast Pastries (veg)

FRIDAY

- Sahale Nuts (gf, veg, contains nuts)
- Clif Energy Bars (veg)
- Gluten-Free Shortbread Cookies (gf, veg)
- Breakfast Pastries (veg)

SATURDAY

- Sahale Nuts (gf, veg, contains nuts)
- Kind Bars (veg)
- Home Free Gluten Free Cookies (gf, veg)
- Breakfast Pastries (veg)

SUNDAY

- Sahale Nuts (gf, veg, contains nuts)
- Clif Energy Bars (veg)
- Gluten-Free Shortbread Cookies (gf, veg)
- Breakfast Pastries (veg)

PM BREAKS

MONDAY

- Smores Bar (veg)
- Corn Nuts (gf, df, v)
- Smoked Almonds (gf, df, v, contains nuts)
- M&Ms (veg)
- Chocolate Covered Cranberries (veg)
- Sour Patch (veg)

TUESDAY

- Salt and Caramel Sugar Cookies
- Dried Mango (gf, df, v)
- Santa Fe Trail Mix (df, veg)
- Smoked Almonds (gf, df, v, contains nuts)
- Corn Nuts (gf, df, v)
- Skittles (veg)

WEDNESDAY

- Biscotti (veg)
- Dates (gf, df, v)
- Sunflower Seeds (gf, df, v)
- Chocolate Espresso Beans (gf, veg)
- Chocolate Covered Cranberries (veg)
- Sour Patch (veg)

THURSDAY

- Lemon Bar (veg)
- Dates (gf, df, v)
- Mountain Trail Mix (veg, contains nuts)
- Butter Toffee Peanuts (veg, contains nuts)
- Pumpkin Seeds (gf, df, v)
- Malt Balls (veg)

FRIDAY

- Macadamia Nut Cookies (veg)
- Wasabi Peas (gf, df, veg)
- Banana Chips (gf, df, v)
- Papaya Chunks (gf, df, v)
- Corn Nuts (gf, df, v)
- Saltwater Taffy (veg)

SATURDAY

- Pecan Bar (veg, contains nuts)
- Dates (gf, df, v)
- Coastal Crunch (df, veg)
- Butter Toffee Peanuts (veg, contains nuts)
- Pumpkin Seeds (gf, df, v)
- Malt Balls (veg)

SUNDAY

- Macadamia Nut Cookies (veg)
- Wasabi Peas (gf, veg)
- Banana Chips (gf, v)
- Papaya Chunks (gf, df, v)
- Corn Nuts (gf, df, v)
- Saltwater Taffy (veg)

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MEETING PACKAGES

Let us do the planning for you! Bell Harbor offers time-saving meeting packages to make your meetings more convenient and easier on your budget. Whether you are looking for your next board meeting or an exclusive conference, our packages include all the meeting essentials, including venue rental, audiovisual equipment, & meals. Consult our sales department to choose the package that works best for your event.

COMPLETE MEETING PACKAGE (CMP)

The CMP has a minimum of 25 guests & includes:

- Dedicated general session meeting space with customized room sets, including a variety of meeting furniture & resources
- Audiovisual equipment for your general session includes: a built-in screen, LCD projection system, standing podium, wired microphone with house sound system, & one flipchart
- 20 Mbps of wireless internet – additional bandwidth is available
- All day coffee, tea, & soft drinks
- Continental breakfast
- Chef's choice lunch buffet
- Morning refreshment break
- Afternoon refreshment break

EXECUTIVE MEETING PACKAGE (EMP)

The EMP includes:

- Exclusive access to Bell Harbor's third-floor conference level, including the Bay Auditorium, Harbor, Sound, Cove, Marina room(s), Pacific Board Room, four small breakouts, & 9,000 square feet of pre-function lobby space
- Audiovisual equipment includes: a built-in screen, LCD projection system, standing podium, wired microphone with house sound system, & one flipchart in the Bay Auditorium, Harbor, Sound, Cove, Marina, and the Pacific Boardroom
- 100 Mbps wireless internet – additional bandwidth is available
- Parking Vouchers for all 250 guests
- Food and beverage for up to 250 guests:
 - All day coffee, tea, & soft drinks
 - Continental breakfast
 - Chef's choice lunch buffet
 - Morning refreshment break
 - Afternoon refreshment break

*Additional guests above 250: add-on fee

STUDENT SOCIAL

Priced per guest.

PLATED DINNER

Dinner includes bakery rolls, sweet cream butter, lemonade & iced tea

Please select one.

Hearts of Romaine Caesar shaved parmesan, rosemary sea salt croutons

Organic Mixed Greens lime cilantro dressing, jicama, cucumbers, cherry tomatoes, candied pepitas (df, gf, v)

Please select one.

***Pan-Seared Chicken Breast** creamy lemon caper sauce, seasonal vegetables, mashed potatoes (gf)

***Northwest Potlach Planked Salmon** champagne beurre blanc, seasonal vegetables, mashed potatoes (gf) **chef's choice custom vegetarian or vegan entrée*

Family-Style Sweet Treats

Assorted Topped Chocolate Covered Strawberries (gf, veg)

House Baked Cookies (veg)

Brownies & Blondies (veg)

BUFFET DINNER

Dinner includes bakery rolls, sweet cream butter, lemonade & iced tea

Hearts of Romaine Caesar shaved parmesan, rosemary sea salt croutons

Organic Greens raspberries, goat cheese, toasted sunflower seeds (gf, v)

Roasted Garlic & Herb Chicken Breast creamy lemon caper sauce (gf)

Vegetarian Bow Tie Pasta basil pesto cream, roast zucchini, mushrooms, peppers, parmesan cheese (veg)

Roast Fingerling Potatoes fine herbs, and olive oil (df, gf, v)

Roasted Rainbow Carrots & Spring English Peas (v, gf)

Assorted Topped Chocolate Covered Strawberries (gf, veg)

House Baked Cookies (veg)

Brownies & Blondies (veg)

DESSERT STATION ADD ONS

Mini Ice Cream Cone Stations 13 trio of artisan Gelatiamo gelato, mini ice cream cones, assorted sauces (*gf without cone, veg) **attendant required*

Candy Bar 12 assorted house candy jars, chocolate malt balls, peanut M&M's, Skittles, yogurt-covered pretzels, sour patch (veg)

Coffee & Cookies 12 coffee & hot chocolate station, donuts, French macarons, chocolate truffles (veg)



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BOXED LUNCH

Please select 2 total options from the sandwich & salad selections. All boxed lunches include chips, fresh fruit, cookies, & bottled water. **Priced per guest.**

SANDWICHES

Turkey & Dill Havarti jalapeño cream cheese, pickled onions, vine-ripe tomato, lettuce, whole pub bun

NW BBQ Wrap smoked chicken thigh, house BBQ mayo, NW apple-cranberry slaw

Vegetarian Mediterranean Wrap chickpea hummus, roast eggplant, vine-ripe tomato, cucumber, olive tapenade, feta cheese, grilled tortilla

(*can be vegan, veg)

Italian Hoagie Hero hoagie bun, Italian meats, ham, Mama Lil's aioli, provolone cheese, pickled onion, greens

SALADS

Smoked Salmon Salad dill yogurt dressing, baby frisee, poached potato, apple, pickled fennel (gf)

Chicken Cobb applewood bacon, cage-free egg, roasted lemon herb chicken, tomatoes, blue cheese, roasted creamy garlic dressing, local greens (gf)

Greek Salad romaine hearts, tomato, cucumber, vegan coconut yogurt tzatziki, olives, roasted peppers, chickpea falafel (df, v)

Fiesta Steak Salad carne asada, iceberg lettuce, charred corn, tomato, onion, chipotle ranch, cotija (gf)



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