

MEETING & EVENT MENUS



Breakfast of the Day

Cage Free Scrambled Eggs, Chives (GF, D)

Grapefruit, Raspberry, Tarragon Infused Water

Part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy, and it's the sustainable choice too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating items. All prices are for the designated day only, if chosen on an alternate day, price will be \$56 per person.

alternate day, price will be \$56 per person.		
FRESH START - MONDAY	THE MARKET - TUESDAY / SATURDAY	
Selection of Chilled Juices to Include Pineapple, Orange, Kombucha	Selection of Chilled Juices to Include Grapefruit, Orange, Carrot	
Local and Seasonally Inspired Whole Fruit - Bananas, Seasonal Fruit (Vn, GF, DF) Local and Seasonally Inspired Sliced Fruit - Honeydew, Cantaloupe, Pineapple (Vn, GF, DF)	Local and Seasonally Inspired Whole Fruit - Oranges, Seasonal Fruit (Vn, GF, DF)	
	Local and Seasonally Inspired Sliced Fruit - Honeydew, Pineapple, Watermelon (Vn, GF, DF)	
Selection of Assorted Danish (V, G, D, N)	Brown Sugar and Cinnamon Spiced Steel Cut Oatmeal, Maple Syrup (Vn, GF, DF)	
Steel Cut Oatmeal with Maple Syrup, Honey, Toasted Almonds (N, V, DF, GF)	House Baked Fresh Bakeries: Croissants, Bacon Cheddar & Chive Biscuits, (D, E, G), Assorted Danish	
Lemon, Ginger, Mint Infused Water	Crustless Quiche with Caramelized Onion, Goat Cheese, and	
Biscuits (G, D) and Chorizo Gravy (GF, D)	Divina Tomatoes (GF, D)	
Coffee, Decaffeinated Coffee & Hot Tea	Orange, Blueberry Infused Water	
\$54 Per Person	Coffee, Decaffeinated Coffee & Hot Tea	
	\$54 Per Person	
SUNRISE - WEDNESDAY / SUNDAY	RISE & SHINE - THURSDAY	
Selection of Chilled Juices to Include: Pomegranate, Orange, Tomato	Selection of Chilled Juices to Include: Apple, Orange, Green Vegetable	
Local and Seasonally Inspired Whole Fruit - Pears, Seasonal Fruit (Vn, GF, DF)	Local and Seasonally Inspired Whole Fruit - Bananas, Seasonal Fruit (Vn, GF, DF)	
Local and Seasonally Inspired Sliced Fruit - Honeydew, Cantaloupe, Pineapple (Vn, GF, DF)	Local and Seasonally Inspired Sliced Fruit - Honeydew, Cantaloupe, Grapes (Vn, GF, DF)	
Blueberry and Vanilla Steel Cut Oatmeal, Maple Syrup (GF, DF, V)	House Baked Fresh Bakeries: Croissants, Cranberry Muffins,	
House Baked Fresh Bakeries: Croissants, Banana Bread, Assorted Danish (V, G, D)	Assorted Danish (V, G, D) Gluten Free Steel Cut Oatmeal with Molasses, Soy Milk (GF, DF, Soy), Toasted Walnuts, Fresh Berries (GF, DF, V, N	

Spinach Tomato Swiss Tart (G, D) with Savory Tomato Jam on

the side (GF, DF)

Coffee, Decaffeinated Coffee & Hot Tea	Cucumber, Lime, Thyme Infused Water
\$54 Per Person Coffee, Decaffeinated Co	Coffee, Decaffeinated Coffee & Hot Tea
	\$54 Per Person
JUMP START - FRIDAY	
Selection of Chilled Juices to include: Cranberry, Orange, Carrot	
Local and Seasonally Inspired Whole Fruit - Gala Apples, Seasonal Fr	uit (Vn, GF, DF)
Local and Seasonally Inspired Sliced Fruit - Watermelon, Honeydew	, Pineapple (Vn, GF, DF)
House Baked Fresh Bakeries: Croissants, Lemon Poppy Seed Muffin,	Seasonal Danish (V, G, D, N)
Grains: Zoi Honey Yogurt with House Baked Granola, Seasonal Mixed	Berries, Dark Chocolate Chips and Toasted Coconut (D, N, G)
Corned Beef Hash with Crispy Potatoes, Roasted Onions, and Peppe	rs (GF, DF)
Apple, Orange, Cinnamon Stick Infused Water	
Coffee, Decaffeinated Coffee and Hot Tea	
\$54 Per Person	

Breakfast Enhancements

Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

EGGS & OMELET STATION

Minimum Guarantee of 25, Attendant Required \$150

Made-to-Order Cage-Free Eggs (E, V), Egg Whites with Selections of:

BaconChicken SausageHamJalapenos (V)Onions (Vn)Peppers (Vn)Tomatoes (Vn)Spinach (Vn)Cheddar Cheese (D, V)Assortment of Hot Sauces (Vn)

LOCALLY MADE BREAKFAST TURNOVERS

Mushroom, Leeks and Egg (G, D, V)

Bacon, Egg, and Cheese (G, D, E, S)

\$11 Per Person

YOGURT PARFAIT BAR	BAGEL BAR	
Local Zoi Plain, Honey Greek Yogurt (D, V) or Vegan Yogurt (Vn, DF, GF) Seasonal Fresh Fruit Compote (Vn, DF, GF)	Assorted Fresh Baked Bagels (G, V)	
	Smoked Salmon Bacon Bits Plain Cream Cheese (D) Sprouts	
House-Baked Granola (G, N, V)		
Assorted Toasted Nuts (N)		
\$15 Per Person	Cucumbers	
	Roasted Tomatoes	
	Shaved Red Onion	
	Capers	
	\$19 Per Person	
SMASHED AVOCADO TOAST BAR	EUROPEAN TABLE	
Selections of Artisan Wheat, White and Sourdough Breads (G, D)	Hard Boiled Eggs (GF, DF)	
Smashed Avocado (Vn, DF, GF)	Chocolate Muesli Shots with Fresh Berries (D, GF)	
Scrambled Eggs, Chives (E, D, GF)	Quiche Lorraine Tart (G, D)	
Roasted Divina Tomatoes (Vn)	Spinach, Tomato, and Swiss Savory Tart (G, D)	
Ricotta (GF) Micro Salad (Vn)	Coppa and Prosciutto with Peach Honey	
Add PNW Smoked Salmon, Capers, and Shaved Red Onion \$7	Pear Mostarda (GF, Vn, DF)	
\$20 Per Person	Fresh Sliced Baguettes	
	\$24 Per Person	
FRESH JUICE & SMOOTHIE BAR (GF, DF, VN)	BREAKFAST BURRITO	
(Attendant Required \$150) Cucumber	Burrito with Cage Free Scrambled Eggs, Smoked Bacon, Cheddar Cheese, Roasted Peppers & Onions, (G,D), Salsa (V), and Sour Cream (D)	
Baby Kale		
Baby Spinach	\$15 Per Person	

Apples	
Celery	
Beets	
Carrots	
Coconut Water	
Ginger	
Green Smoothie (V)	
Peach Mango Smoothie (Vn)	
\$13 Per Person	
BREAKFAST CRUST & CRUSTLESS BAR	OATMEAL & GRANOLA
Quiche Lorraine Tart (G, D), Roasted Red Pepper Sauce (GF, DF)	Gluten-Free Steel Cut Oats (Vn, GF)
Spinach, Tomatoes, and Mushroom Frittata with Beecher's Cheese (G, D)	with Brown Sugar, Pomegranate Arils, Blackberries and Maple Syrup
Crustless Egg White Quiche with Smoked Salmon, Dill, Baby Kale, and Mozzarella Cheese (D, GF)	House-Made Granola (G, N, V) with Assorted Milks and Zoi Honey Greek Yogurt (D, V)
Crustless Quiche with Foraged Mushrooms, Heirloom Tomatoes, Herbs, and Feta (GF, D, V)	\$14 Per Person

\$18 Per Person

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

FALL-WINTER BREAKFAST BUFFET

Assorted Seasonally Inspired Whole Fruit (Vn, GF, DF)

FALL-WINTER DELUXE BREAKFAST BUFFET

Assorted Seasonally Sliced Fruit (Vn, GF, DF)

Pumpkin Spiced Breakfast Bread (D, G)	Fruit Scones (D, G. V)	
House-Made Granola with Zoi Honey Greek Yogurt and Milk (G, D, N, V) Pork Sausage Links (GF, DF) Hash Browns (GF, DF, Vn) Cage-Free Scrambled Eggs with Chives (GF, D) Applewood Smoked Bacon (GF, DF) Selection of Chilled Juices	Chicken-Apple Sausage (GF, DF)	
	Cage-Free Scrambled Eggs with Chives (GF, D)	
	Applewood Smoked Bacon (GF, DF)	
	Roasted Baby Potatoes with Fresh Herbs	
	French Toast Sticks, Maple Syrup (G, D)	
	Selection of Chilled Juices	
Coffee, Decaffeinated Coffee and Hot Tea	Coffee, Decaffeinated Coffee and Hot Tea	
\$62 Per Person	\$65 Per Person	
PACIFIC NORTHWEST BREAKFAST Seasonal Northwest Sliced Fruits (Vn, DF, GF)		
Zoi Greek Yogurt, Housemade Winter Fruit Compote and Granola (G	, D, N, V)	
Pacific NW Smoked Salmon (GF, DF) Whipped Cream Cheese (D) Div Mini Bagels (G, S, DF)	ina Tomatoes, Lemon Wedges, Capers, Shaved Onions and	
Cage-Free Scrambled Eggs with Blistered Cherry Tomatoes, and Chi	ves (GF, D)	
Applewood Smoked Bacon (GF, DF)		
Pork Breakfast Sausage (GF, DF)		
Roasted Baby Red Potatoes, Caramelized Onion, Herb Oil (Vn, GF)		
Apple Cinnamon Turnover (G, D)		
Washington Apple Juice and Orange Juice		
Coffee, Decaffeinated Coffee and Hot Tea		

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\$68 Per Person

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Plated Breakfast

All Plated Breakfasts include Chilled Juice, Caramel Pecan Cinnamon Rolls (G, D, N), Fresh Mixed Fruit Martini (Vn, GF, DF), Coffee and Tea

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Choice of Bacon, or Chicken Sausage,

Roasted New Potatoes, Divina Tomato Relish (GF, D)

\$38 Per Person

OUICHE LORRAINE TART

with New Potato Hash, Baby Kale, and Red Pepper Puree (G, D)

\$36 Per Person

TOFU STIR-FRY SCRAMBLE

Yukon Potato Hash, Baby Kale, Roasted Red Pepper Puree (Vn, GF)

\$36 Per Person

PUMPKIN SPICE FRENCH TOAST

Smoked Bacon, Mixed Berry Compote and Maple Syrup (G, D)

\$36 Per Person

SCRAMBLED FGG WHITES

Herb Roasted Fingerling Potatoes and Chicken Apple Sausage and Smoked Flagship (GF, D)

\$36 Per Person

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Brunch

Take your mid-day meal to the next level with our Brunch options.

BRUNCH

Selection of Chilled Juices

Assorted Fresh Sliced Fruits and Seasonal Berry Garnish (Vn, GF, DF)

Cage-Free Scrambled Eggs with Cheddar Cheese (V, D, GF)

Applewood Smoked Bacon (GF, DF)

OMELET STATION

Cage Free Eggs, Egg Whites, Tomatoes, Peppers, Onions, Spinach, Bacon, Chicken Sausage, Ham, Cheddar Cheese, House Made Salsa (V) and Sour Cream (D)

\$150 Attendant Required

Pork Sausage Links (GF, DF)
Baby Breakfast Potatoes with Foraged Mushrooms and Arugula (GF, DF)
Quiche Lorraine Tart (G, D, E)
Pacific NW Smoked Salmon with Fresh Dill, Whipped Cream Cheese (D), Roasted Tomatoes, Capers, Shaved Red Onions, Lemon Wedges and Assorted Bagels (D, G, V)
Mixed Spring Greens, Blanched Green Beans, Roasted Rainbow Potatoes, Hard Boiled Egg, Kalamata Olives, Roasted Fennel, Smoked Salmon, Shaved Onions, Creamy Lemon Dill Vinaigrette (Vn, GF, DF)
Smoked Salt Roasted Beef Sirloin, Rosemary Demi, and Fresh Herbs (GF, DF)
Lavender Morning Buns (D, G)
Berry Tartlets (D, G)
Apple Turnover (D, G)
\$72 Per Person

Morning Break of the Day

Part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy. Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$21 per person

Coffee and Tea Refresh	Tajin
Assorted Seasonal Whole Fruit (Vn, GF, DF)	Seasonal Mixed Fruits, Mixed Berries, With Mint Lime Syrup and
Pecan Cinnamon Rolls (D, G, N)	Poached Pear Almond Danish (D, G, N)
MONDAY / SATURDAY	TUESDAY

\$19 Per Person	Coffee and Tea Refresh
	\$19 Per Person
WEDNESDAY	THURSDAY / SUNDAY
Blackberry & Crème Danish (D, G)	Seasonal Smoothie Shooters (D, V, GF)
Assorted Granola Bars	Fresh Mixed Fruit Skewer (Vn, GF)
Coffee and Tea Refresh	Coffee and Tea Refresh
\$19 Per Person	\$19 Per Person
FRIDAY	
Cinnamon Coffee Cake (D, G)	
Sundried Tomato, Green Olive & Parmesan Cheese Croissa	nt Twist, (D, G, V)
Coffee and Tea Refresh	
\$19 Per Person	

Afternoon Break of the Day

Part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy. Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$22 per person.

MONDAY / SATURDAY	TUESDAY
Rotating Market Vegetables	Rotating Market Vegetables
House Made Caramelized Sweet Onion Dip, Lemon-Garlic Hummus (D)	Mini Chicken Tinga Burritos (D, G,)
Maui Chips (V, G)	Tortilla Chips, House Made Roasted Salsa (V), Sour Cream (D), Street Corn Ranch (V)

Assorted Soft Drinks	Individual Assorted Chilled Coffee Drinks
\$19 Per Person	\$19 Per Person
WEDNESDAY	THURSDAY / SUNDAY
Warm Pretzel Bites (G, D), Cheese Sauce (GF, D), and Honey Whole Grain Mustard (GF, D) Rotating Market Vegetables	Assorted Popcorn & Assorted Maui Chips (D)
	Coconut Flan (D, GF) Yogurt Covered Pretzels (D, G)
Assorted Chips	Assorted Soft Drinks
Assorted Soft Drinks	\$19 Per Person
\$19 Per Person	
FRIDAY	
Rotating Market Vegetables	
Grilled Pita Bread, Olive and Artichoke Tapenade (V, G, D)	
Mini Sweet Peppers, Marbled Carrots, Cucumber Sticks, and Cherry	Tomatoes (Vn)
Macrina Potato Baguette (Vn, G)	
Assorted Flavored Sparkling Water	
\$19 Per Person	

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

A LA CARTE BAKERIES AND SNACKS

Whole Seasonal Fruits (Vn) | \$6 Per Piece

Assorted Energy Bars \$9 Ea
Fresh Mini Bakeries \$50 Per Dozen Chocolate Croissants (G, D, E, V) Assorted Mini Danishes (G, D, E, N, V) Twice Baked Almond Croissants (D, G, N)
Yogurt Parfaits \$15 Ea Local Zoi Honey Greek Yogurt (D, V) House-Made Seasonal Fruit Compote (Vn) House-Made Granola (G, N, V)
Home-Style Cookies \$62 Per Dozen Almond Cloud Cookies(G, D, E, N) Guava Butter Cookie (G, D,E) Lemon Shortbread (G,D,E) Double Chocolate Cookie (Vn, GF)
Sweets \$62 Per Dozen Chocolate Brownies (D, E, G) Fig Jam Bars (G, D, E) Chocolate Bourbon Pecan Bars (G, D, E, N)
Bagel Bites \$46 Per Dozen With Plain, Garlic & Chive, and Blueberry
Assorted French Macarons (D, V, N) \$60 Per Dozen Vanilla, Chocolate, Coffee, Pistachio, Raspberry, Creme Brulee
Housemade Mini Cupcakes (D, V, G) \$60 Per Dozen

Beverages

COFFEE AND TEA

A variety of non-alcoholic libations are available throughout the day.

Freshly Brewed Coffee \$132 Per Gallon Regular and Decaffeinated Coffee	Still Water \$7.50 Each
Hot Tea \$132 Per Gallon	Bubly Sparkling Water - Assorted Flavors \$7.50 Each
SOFT DRINKS	SPECIALTY BEVERAGES
Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks \$7.50 Each	Chilled Juices \$35 Per Quart Orange, Tomato, Grapefruit and Cranberry
	Bottled Kombucha \$8 Ea

STILL WATER & SPARKLING WATER

	Honest Tea \$8 Ea Assortment of Chilled Organic Tea
	NAKED Juices \$8 Ea Smoothies and Protein Drinks
	Assorted Energy Drinks \$7.50 Ea Red Bull Regular and Sugar Free
ALL DAY BEVERAGE SERVICE (Up to 8 hours)	HALF DAY BEVERAGE SERVICE (Up to 4 hours)
Includes unlimited Royal Cup Regular and Decaffeinated Coffee and Tazo Tea; Regular, Diet and Decaffeinated Pepsi Soft Drinks; Still and Sparkling Waters	Includes unlimited Royal Cup Regular and Decaffeinated Coffee and Tazo Tea; Regular, Diet and Decaffeinated Pepsi Soft Drinks; Still and Sparkling Waters
\$40 Per Person	\$26 Per Person
ALL DAY COLD BEVERAGE SERVICE (Up to 8 hours)	AMP UP YOUR BEVERAGE PACKAGE Per Person Enhancements
Still and Assorted Sparkling Flavored Water Featuring Bubly	Individual Vitamin Waters and Sports Drinks \$3 Per Person
Soft Drinks Regular, Diet, and Decaffeinated Pepsi Soft Drinks	Individual Chilled Coffee \$3.50 Per Person Energy Drinks \$3.50 Per Person Red Bull Regular and Sugar Free
Energy Drinks Red Bull Regular and Sugar Free	
\$20 Per Person	
WELLNESS Feel. Fuel. Function. Pick One Item from Each Category.	
Feel Adult Coloring Books, Affirmation Cards	
Fuel Seasonal Stone Fruit Smoothie (D, V), Fresh Blueberries (Vn), Mixed	Nuts (N, Vn, DF), Baked Apple Chips (Vn)
Function Walking Maps of Bellevue, Cornhole and Jenga, Gratitude Scavenge	er Hunt

\$10 Per Person

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Break Packages

Take the stress out of menu planning, enjoy one of these packaged breaks selected by our Chefs.

ORCHARD	WASHINGTON TRAILS
Seasonal Whole Fruit (Vn, GF)	Build Your Own Trail Mix with Assorted Nuts, Dried Cherries,
Apple Cinnamon Coffee Cake (D, G)	Banana Chips, Mini M&M's, Mini Pretzels, and Yogurt Covered Raisins (N, V)
Hazelnut Thumbprint Cookies (D, G, N)	\$18 Per Person
Apricot Cream Scones (D, E, G)	
\$27 Per Person	
WARMTH	SWEETS
Lavender Madeleine (D, G)	Spiced Caramel Apple Cupcakes with Cream Cheese Icing (D, G)
Blueberry Cobbler (D, E, G)	Mini Fruit Tarts (G, D)
House Made Hot Chocolate (GF)	Chocolate Covered Pretzels (G, D)
\$28 Per Person	Assorted French Macarons (GF, N, E, D)
	\$28 Per Person
THE SLATE	LOCAL
Selection of the Finest PNW Artisan Cured Meats (GF)	Sahale Assorted Individual Snack Packs (GF, DF, N)
Selection of the Best Washington and Pacific Northwest Cheeses	Chukar Chocolate Covered Cherries (GF, D)
(D)	Individual Bags of Assorted Popcorn (GF)
Dried Fruits, Seasonal Fruit Whole Grain Mostarda (Vegan, GF), Fig Jam (Vn, GF), Local Honey	\$22 Per Person

\$34 Per Person

FARMER'S MARKET	PERSONAL PREFERENCE
Baby Sweet Peppers, Crisp Carrots, Celery Sticks, Cauliflower Florets, Snap Peas, Red Radishes and Cherry Tomatoes (Vn, GF)	Healthy Sliced Seasonal Fruit and Local Zoi Honey-Cinnamon Yogurt Dip (D, GF)
Creamy Kimchi Dip (V, D)	(D, OI)
Creamy Garlic Hummus with Cumin and Sugar Snap Pea Slaw (Vn, GF, DF)	Savory Roasted Beets, Whipped Feta Spread, Toasted Crushed Pistachio, Honey, Grilled Artisan Bread and Micro Greens (G, D)
Assorted Selection of Artisan Breads (G)	Salty
\$27 Per Person	Artichoke and Roasted Jalapeno Greek Yogurt Dip (D, GF)
42) <i>remeisen</i>	Sweet Dark Chocolate Mendiants with Dried Fruits and Nuts (N,Vn)
	\$35 Per Person

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Buffet Lunch of the Day

Part of Hyatt's menu of the day program, lunch of the day is designed to make planning your event easy, and it's the sustainable choice too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$75 per person.

AROUND THE SOUND - MONDAY	TWIST OF SOUTHWEST - TUESDAY
Clam Chowder (D, GF, Shellfish)	Jalapeno Corn Chowder, Bacon Bits on Side (GF, D)
Frisee and Romaine, Grilled Artichoke Hearts, White Beans, Cherry Tomatoes, Toasted Sunflower Seeds and Chive-Dijon Vinaigrette (Vn, GF, DF)	Ensalada Verde, Fresh Spring Mix, Cotija Cheese, Roasted Corn, Pickled Red Onion, Heirloom Tomatoes, Pepitas and Chipotle-Lime Vinaigrette (GF, D)
Tri-Color Kale, Cucumber, Marinated Chickpeas, Crumbled Feta Cheese, Sesame Seeds and Lemon-Tarragon Vinaigrette (D, GF)	Paprika & Cumin Roasted Yukon Gold Potato Salad, Shaved Red Onion, Uli's Famous Chorizo, Chopped Cilantro, Roasted Shishito

Citrus Marinated Steelhead, Divina Tomato Relish (GF, DF)	Peppers, Diced Egg, Cilantro-Lime Vinaigrette (GF, DF)
Black Garlic Grilled Flat Iron, Foraged Mushroom, Red Wine Demi (GF, DF)	Shredded Achiote Chicken, Grilled Baby Peppers, Cilantro (GF, DF)
Heirloom Carrots with Maple Glaze, Parsley (Vn, GF)	Carne Asada, Pickled Onion, Natural Jus (GF, DF)
Horseradish Whipped Potatoes, Chives (V, GF, D)	Flour Tortillas – Corn Tortilla on request (Vn)
Pumpkin Cheesecake Bite (D, G)	Ancho Roasted Corn, Bell Peppers, Onions (Vn, GF)
Chocolate Pots de Creme with Raspberry Coulis (D, GF)	Cilantro Lime Rice (Vn, GF)
\$71 Per Person	Churros with Dulce de Leche Dipping Sauce (D, E, G)
- - · · · · · · · · · · · · · · · · · · ·	Tres Leches Cake with Fresh Berries (D, G)
	\$71 Per Person
DISCOVER PACIFIC NORTHWEST - WEDNESDAY	THURSDAY AROUND THE SOUTHEAST
Creamy Parsnip and Potato Soup (D, GF) Toasted Maple Croutons	Coconut Curry Tofu and Seasonal Vegetable Soup (Vn, GF, DF)
on the Side (G, DF) Mixed Cabbage and Chicory, Roasted Winter Squash, Roasted Local Pears, Toasted Chickpeas and Walnuts, Baked Haloumi,	Rice Noodles Salad, With Chili Garlic Shrimp, Carrots, Cucumber, Bell Peppers, Thai Basil, Bean Sprouts, Red Radish, and Nuoc Cham Dressing (DF, Shellfish, GF)
Lemon Tahini Dressing (GF, D) Tuscan Kale Salad, Roasted Peaches, Toasted Walnuts, Shaved Lamb Chopper Gouda, Toasted Farro with a Hot Honey	Chopped Napa Cabbage with Green Onions, Red Cabbage, Shaved Carrots, Toasted Almonds, Mandarin Oranges and Ginger Soy Vinaigrette (DF, N, GF)
Vinaigrette (G, D)	Teriyaki Short Ribs, Kimchi, Sesame Seeds (GF, DF)
Herb Marinated Salmon with Pomegranate Relish (GF, DF)	Miso Marinated Chicken, Spicy Peanut Sauce, Green Onion (GF,
Coffee Marinated Flat Iron, Red Wine Demi, Fried Cipollini Onions, Parsley (GF, DF)	DF, N)
Jumbo Asparagus with Lemon Oil (Vn, GF)	Steamed Jasmine Rice, Toasted Coconut, Chives (Vn, GF)
Mashed Sweet Potatoes, Parsley (GF, D)	Fried Green Beans, Sweet Chili Sauce, Mixed Sesame Seeds (GF, DF)
	,
Mini Apple Pies (D, G)	Mini Dubai Chocolate Tart (G, D, N)
Opera Cake Bites (G, D)	Matcha Citrus Cake Bites (D, G)
\$71 Per Person	<i>\$71</i> Per Person

SATURDAY COZY UP WINTER

CLASSIC BURGER BAR FRIDAY

French Onion Soup (GF, DF) with Herb Croutons on the side (G, Heirloom Tomato Basil Soup, Crouton on Side (D, GF, V)) DF) BLT Salad, Baby Romaine, Chopped Bacon, Divina Tomatoes, Broccoli Salad With, PNW Salumi Salami, Pickled Onion, Garlic Croutons, Chive Sticks, Toasted Pistachios, Creamy Dijon Mandarin Oranges, Toasted Slivered Almonds, Farro, Baby Kale, Vinaigrette (G, D, N) Sherry Vinaigrette (G, DF) Red Quinoa Salad, Roasted Baby Tomatoes, Fresh Corn, Red Endive, Arugula, Snap Peas, Parmesan, Shaved Red Onion, Mint Baby Iceberg, Crumbled Blue Cheese, Baby Heirloom Tomatoes, Diced Bacon, Chopped Egg, Classic Blue Cheese Dressing (D, GF) Vinaigrette (GF, D, N) All Grass Fed Angus Beef Burger (GF, DF) Herb Marinated Cod, Creamy Tuscan Sauce, Blistered Cherry Tomatoes, Parsley (GF, D) Garlic Herb & Dijon Chicken Burger (G, DF) Apple Cider Brined Chicken, Natural Jus, Grilled Apples, Chives Impossible Burger Served upon Request (Vn, GF) (GF, DF) Applewood Smoked Bacon (GF, DF) Black Garlic and Mushroom Risotto, Parmesan Cheese, Fresh Herbs (D, GF) Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Slices, Cheddar, and Swiss Cheese (V, D, GF) Roasted Asparagus and Foraged Mushrooms (Vn, GF, DF) Macrina Potato Square Buns (Vn, G, DF) Gluten Free Buns Served Almond Biscotti (G, D, N) **Upon Request** Caramel Macchiato Verrine (D, GF) Ketchup, Dijon Mustard, and Mayonnaise \$71 Per Person Crinkle Cut Fries (Vn, DF, GF) Strawberry Lemon Cake Bites (D, G) Fudge Brownies (G, D) \$71 Per Person WARMING UP TO SUNDAY DELI COUNTER - EVERYDAY Creamy Corn Chowder (GF, D), Bacon Bits on side (GF, DF) Broccoli and Cheese Soup, Croutons on Side (D, GF)

Large Pearl Couscous Salad, Roasted Artichokes, Sliced Olives, Chives, Feta, Micro Greens, Lemon Dressing & Balsamic Glaze (G, D)

Spinach and Romaine, Yellow Wax Beans, Local Radish, Manchego Cheese, Pine Nuts, Thyme Vinaigrette (D, N, GF)

Balsamic Grilled Sirloin, Burgundy Demi, Caramelized Onion Chive (GF, DF)

Herb Marinated Salmon, Blackberry Thyme Glaze, Divina

Tri-Color Kale Panzanella with Cherries, Toasted Hazelnuts, Grilled Asparagus, Garlic Croutons, Shaved Parmesan and Dijon Poppy Seed Vinaigrette (D, G, N, V)

Roasted Broccoli, Roasted Green Beans, Quinoa, Toasted Pistachios, Buttermilk dressing (D, N, V)

Build Your Own Sandwich: Rosemary Ham, Applewood Smoked Turkey Breast, Garlic Roasted Top Round (GF)

Mediterranean Chickpea salad (Vn, GF, DF)

Tomatoes, Chervil (GF, DF)	Pickles, Assorted Sliced Cheeses (D), Lettuce, Tomatoes
Parsnip and Yukon Mashed Potatoes, Parsley (D, GF)	Fresh Herb and Lemon Aioli (GF, DF), Smoky Baba Ghanoush (Vn,
Roasted Broccolini, Orange Oil (Vn, GF)	GF), Black Pepper & Blue Cheese Spread (D, GF)
Chocolate Hazelnut Mousse (D, GF, N)	Sliced Artisan Breads (G, D)
Pear Crumble Tart (D, E, G, V)	Assorted Tim's Cascade Chips
\$71 Per Person	Assorted Fresh Baked Cookies (G, D, N, V)
·	\$71 Per Person

Grab 'n Go Lunch

MARKET STYLE LUNCHAll Lunches are served market style. Each Guest can choose what items they like; priced per Person as noted per selection Preassembled Lunches for a convenient Grab and Go option at an additional \$6++ Per Person. All lunches come with a single sandwich, cookie, whole fruit and individually packaged chips. Select up to (1) Optional Enhancement, Must be Ordered for the Total Lunch Guarantee Minimum of (10) Lunches Per Sandwich Required. For Groups of 1-40, Select up to (2) ChoicesFor Groups of 40 and Larger, Select up to (4) Choices

SANDWICHES

Ham Sandwich, Sliced Tomatoes, Dill Pickles, Havarti Cheese, Baby Spinach, Dijon Aioli, Seeded Brioche Bun (G, D)

Caprese Sandwich Heirloom Tomatoes, Fresh Mozzarella Cheese, Fresh Basil Leaves, Extra Virgin Olive Oil, Pesto Spread on Ciabatta Bread (D, G, V)

Mediterranean Chickpea Salad, Sliced Tomato, Arugula, Potato Bun. (G. DF, V)

Italian Sandwich with Mortadella, Salami, Ham, Pepperoncini, Arugula, Provolone Cheese with Herb Aioli, Fresh Herb Mini Baguette (D, G)

Roast Beef Sandwich, Divina Tomatoes, Red Onion, Swiss Cheese, Bibb Lettuce, Horseradish-Parsley Spread, Macrina Seeded Brioche Bun (G, D)

Roasted Turkey, Chopped Bacon, White Cheddar Cheese, Grilled

ENHANCEMENTS - INDIVIDUALLY PACKAGED

Seasonal Cut Fruit Cup (GF, Vn) | \$4 Per Person

Rainbow Potato Salad, Celery, Onions, Red Bell peppers, Diced Egg, Dill Dijon Aioli, Paprika (GF, DF, V) | \$4 Per Person

Thai Salad: Rice Noodles, Shredded Carrots, Cucumbers, Green Onion, Cilantro, Mint, Peanuts, Napa cabbage, Bean Sprouts, Noc Cham Dressing (GF, DF, N, V) | \$5 Per Person

Red Onion, Baby Kale, Herb Aioli Spread, Spinach Wrap (G, D)

\$56 Per Person

BEVERAGES

Soft Drinks | \$7.50 ea

Regular, Diet and Decaffeinated Pepsi Soft Drinks

Still and Sparkling Bubly Flavored Waters | \$7.50 ea

Assorted Energy Drinks | \$7.50 ea Red Bull Regular and Sugar Free

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Plated Lunch

All Plated Lunches include Starter, Bread Service, Fresh Coffee, and Tazo Tea Selection.

STARTERS

Included with Entree

Roasted Red Pepper and Tomato Soup, Basil Oil (GF, Vn)

Cream of Butternut Squash, Candied Pumpkin Seeds, and Parsley Oil (GF, D)

Arugula and Romaine with Roasted Parsnips and Apples, Shaved Watermelon Radish, Candied and Chopped Walnuts and White Balsamic- Blood Orange Vinaigrette (GF, DF, N)

Arugula and Red Endives with Persimmons, Roasted Delicata Squash, Toasted Pecans, Goat Cheese Crumbles and Cranberry Vinaigrette (GF, D, N)

Watercress and Spinach with Roasted Butternut Squash, Toasted Pistachios, Shaved Aged Goat Cheese and Maple-Dijon Vinaigrette (GF, D, N)

Frisee and Baby Tri-Color Kale with Roasted Golden Beets, Sun-Dried Cranberries, Shaved Fennel, and Sherry Pomegranate

FNTRFF

Entree price inlcudes choice of starter

Red Wine Braised Beef Short Rib, Butternut Squash and Sweet Potato Mash, Port Reduction, and Grilled Asparagus (GF, D) | \$63 Per Person

Tarragon Marinated Steelhead with Cranberry Glaze, Wild Rice Pilaf, and Roasted Carrots with Orange Oil (GF, DF) | \$62 Per Person

Grilled Top Sirloin, Artichoke Parmesan Risotto, and Crispy Brussel Sprouts (GF, D) | \$64 Per Person

Baby Arugula and Spinach Salad with Grilled Flat Iron, Roasted Beets, Toasted Pistachios, Dried Apricots, Shaved Parmesan, Divina Tomatoes and Garlic Herb Vinaigrette (GF, D) | \$55 Per Person

Seasonal Cobb Salad, Herb Grilled Chicken, Baby Mixed Kale and Romaine, Bacon, Local Roasted Apples, Roasted Corn, Mashed Avocado, Smoked Beecher's Flagship, and Herb Vinaigrette (GF,

Vinaigrette (GF, DF)	D) \$55 Per Person
	Herb Roasted Airline Chicken, Balsamic Reduction, Root Vegetables \$60 Per Person with Potato Hash and Charred Broccolini (GF, DF)
DESSERTS	
Pumpkin Spiced Cheesecake, Pecan Crumble, Caramel Sauce, Salted	d Pepitas (D, G, N, E)
Flourless Chocolate Torte, White Chocolate Whipped Ganache, Rasp	berry Coulis (GF, D, E)
Caramel Apple Cheesecake, Graham Cracker, Caramel Sauce (G, D, E)
Vanilla Bean Mousse, Vanilla Bavarois, Hazelnut Feuilettine, Almond	Sponge, Chocolate Garnish (G, D, N, E)

\$12 Per Person

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Alternative Options

VEGAN	VEGETARIAN LUNCH
Wild Rice and Lentil Cake, Creamy Vegan Butternut Squash Sauce, Baby Arugula, and Root Vegetable Hash, Crispy Kale (GF, DF, Vn),	Monday Hearty Lentil and Quinoa Cake, White Bean and Yukon Puree, Roasted Red Peppers Sauce (V, GF, DF)
Togarashi Spiced Tofu Steak, Forbidden Rice Pilaf, Steamed Baby Bok Choy with Szechuan Sauce (GF)	Tuesday Butternut Squash and Chickpea Curry, Steamed Basmati Rice, Blistered French Beans, and Fresh Cilantro (GF, DF)
Garbanzo and Sweet Potato Curry, Smoked Polenta, and Roasted Broccolini (GF)	Wednesday Roasted Tomato and Pesto Stuffed Portobello Mushroom.
Pistou Roasted Cauliflower Steak, Wild Mushroom Risotto, Grilled Asparagus and Roasted Cherry Tomato Sauce (V, GF)	Smoked Flagship and Leek Risotto, Asparagus (GF, D, N)
Vegan Paella, Seasonal Vegetables (GF)	Thursday Goat Cheese and Sun-Dried Tomato Ravioli, Classic Pesto Sauce, Toasted Pine Nuts, Divina Tomatoes and Broccolini (G, D, N)
	Friday

Coconut Crusted Tofu Steak, Sriracha Aioli, Sesame Green Beans and Vegetable Fried Rice (DF, GF)
Saturday Tofu and Mushroom Stir fry, Rice Noodles, Ginger Roasted Broccoli and Cauliflower (DF, GF)
Sunday Fried Butternut Gnocchi, Sage Brown Butter Sauce, Pecorino Cheese, Crispy Kale, Sautéed Spinach and Mushrooms (G, D)

GLUTEN FREE LUNCH

Pistou Marinated Airline Chicken Breast, Fingerling Potatoes with Smoked Salt, Broccolini, Balsamic Glaze and Roasted Cherry Tomatoes (GF, DF)

Black Garlic Rubbed Kobe Sirloin, Horseradish Mashed Potatoes, Burgundy Demi, Grilled Asparagus (D)

Lemon Dill Crusted Salmon, Creamy Butternut Squash Risotto, Baby Patty Pan Squash and Zucchini, Citrus Relish (D, GF)

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

40	N)
Pecans, Micro Arugula, Phyllo Cup (D, N)	Malaysian Beef Satay, Thai Peanut Sauce, Sesame Seeds (GF, DF,
Herbed Lemon Creme Fraiche & Grape Chicken Salad, Toasted	G)
Chili Lime Chicken Kabob, Mango Glaze (GF, DF)	Candied Bacon with Whipped Bleu Cheese Tart, Micro Beets (D,
Buffalo Chicken Spring Rolls, Blue Cheese Aioli (G, D)	Gaucho Marinated Sirloin, Horseradish Cream, Balsamic Onion Jam, Potato Baguette Crostini (D, G)
Mini Chicken Wellington, Whole Grain Mustard Aioli (G, D)	Crostini with Micro Arugula (G, D, N)
Cashew Chicken Spring Roll, Sweet Chili Sauce (G, D, N)	New York Strip, Pistachio Mustard Aioli, Roasted Tomato, Garlic
POULTRY	MEAT

Beef Wellington, Dijon Mustard Aioli (G, D)

\$9_{Ea}

\$δ Ea	\$11 _{Ea}
¢0	Cilantro, Cucumber Cup (D, GF, Shellfish)
Walnuts, and Balsamic Glaze on Crostini (G, N, Vn)	Grilled Shrimp, Lemon Creme Fraiche, Pickled Peppers, Micro
Roasted Seasonal Washington Apple Bruschetta, Mint, Toasted	Salmon and Goat Cheese Phyllo Purse (G, D)
Seared Haloumi Bites with Peanut Dukkha and Honey (D, N, V)	Cilantro (G, D, E)
Basil Oil (G, Vn)	Wonton Cup, Marinated Tuna Poké, Furikake, Wasabi Aioli, Micro
White Bean Puree & Red Pepper Salsa Phyllo Cup, Micro Salad,	Micro Arugula, Toasted Baguette (G, D)
Caponata Phyllo Star (G, DF, N, Vn)	PNW Smoked Salmon, Lemon-Dill Creme Fraiche, Fried Capers,
Spinach and Swiss Puff Pastry (G, D)	Jalapeno, Bacon Wrapped Scallops (GF, DF, Shellfish)
Pistou Marinated Root Vegetable Skewer, Balsamic Glaze (GF, DF)	Shrimp Spring Roll, Sweet Chili Dipping Sauce (DF, G, Shellfish)
Boursin and Artichoke Fritters (G, D, V)	PNW Crab Cake with Tomato Caper Remoulade (G, DF, Shellfish)
VEGETABLE	SEAFOOD

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

PACIFIC NORTHWEST SEAFOOD STATION	LOCAL INSPIRED TAPAS
Based on 3 pieces per person	Based on 3 pieces per person
Emerald City Seasoned Jumbo Shrimp, Fresh Northwest Oysters, and Crab Claws (GF, DF, Shellfish)	Vegan Paella with Sweet Peas, Artichoke, Tomatoes, Mixed Olives, Capers, and Grilled Lemon (GF, DF, Vn)
Served with Blueberry Mignonette, Cocktail Sauces, Horseradish Creme Fraiche Dipping Sauce and Lemons	Bacon Wrapped Shrimp Casino, Apple Brandy Glaze, Smoked Beecher's Flagship Polenta (GF, D, Shellfish)
Clam Chowder (D, Shellfish, GF)	Ricotta, Chorizo, Roasted Peaches, Honey, Macrina Baguette (D,

Mini Macrina Brioche Buns (G, D)	G)
\$40 Per Person	Grilled Pita, Harissa Hummus, Pomegranate Mint Relish, Fried Halloumi Cheese (D, G, V)
	\$28 Per Person
NTERNATIONAL DISTRICT FRIED RICE BAR	POKE STATION
/egan Fried Rice (Vn, GF)	Proteins Tuna, Salmon, Shrimp, and Tofu (S, G, Shellfish)
Toppings: Fried Eggs, Grilled Chicken, Teriyaki Tofu (GF, DF)	Grains
Scallions, Chili Oil, Sriracha, Furikake (GF, DF, Vn)	White Rice and Brown Rice (GF, DF)
\$28 Per Person	Toppings Taro Chips, Green Onions, Pineapple, Edamame, Cucumber, Cilantro, Jalapeno, Seaweed Salad, Crispy Onions, Pickled Ginger, Sesame Seeds, Furikake, Wasabi Aioli, Tobiko
	Sauces Sesame Oil, Ponzu Sauce, Tamari Soy Sauce, Sweet Chili Sauce Spicy Mayo, Sriracha Sauce (G, S)
	\$35 Per Person
BUILD YOUR OWN PROTEIN POWER BOWL	RACLETTE MELTING CHEESE STATION
Proteins	Imported French Raclette Melted Cheese (D)
Peppercorn Crusted Flank Steak, Chimichurri Grilled Chicken, Crispy Marinated Tofu (GF, DF)	Steamed Marble Potatoes (Vn)
Grains	Cornichons
Spiced Chickpeas, Tri-Color Quinoa, Wild Rice (GF, DF)	Pickled Onions
Leafy Greens Romaine & Arugula, Baby Tri-Color Kale (Vn)	Shaved Prosciutto
/egetables	International Mustards
Roasted Corn, Shredded Mixed Cabbage, Heirloom Cherry Tomatoes, Pickled Beets, Artichoke Hearts (Vn)	Assorted Crusty Breads (G)
Foppings & Seeds Dried Apricots (Vn), Toasted Pepitas, Toasted Walnuts (N)	\$38 Per Person
Dressings Herb-Champagne Vinaigrette, Extra Virgin Olive Oil (Vn)	

\$38 Per Person

Handcrafted Northwest Cheese Selection including Cascadia Creamery (D)
Prosciutto, Cappicola, Local Salumi Meats, Nduja Sausage (GF, D)
Giardiniera, Honey, Fig Jam, Quince Paste, (DF, GF, Vn)
Dried Fruits and Toasted Nuts (N) Local Breads and Crackers (G)
\$43 Per Person
INTERNATIONAL PUB CRAWL
Based on 3 pieces per person
Grilled Teriyaki Chicken with Mixed Sesame Seeds
Deluxe Vegetable Spring Roll, Sweet Chili Dipping Sauce (G, S, DF)
Togarashi Spiced Crispy Tofu, Spicy Kimchi and Broccoli Slaw, Sesame Oil, Gomasio (S, V)
" Honey Walnut Shrimp with Roasted Sesame Seeds and Green Onion (G, D, S, N, Shellfish)
\$28 Per Person
LOCAL MEATS
Artisanal Locally Cured meats to include Olympia Provisions, and "Salumi
·· Dried Fruits and Toasted Nuts (N)
" Peach Lemon Mostarda, Quince Paste, Fig Jam (Vn)

Local Macrina Breads and Crackers (G)	Local Breads and Crackers (G)
\$32 Per Person	\$32 Per Person

Carving Stations

RIBEYE

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

SALMON

Smoked Salt Crusted Ribeye (GF, DF)	Dill and Citrus Cedar Plank Salmon (GF, DF)
Arcadian Greens, Roasted Seasonal Pears, Dried Cranberries, Shaved Parmesan Cheese, Toasted Pistachios, Thyme-Sherry Vinaigrette (N, D)	Seasonal Citrus Salsa (Vn, GF)
	Orange Roasted Heirloom Carrots, Parsley (Vn, GF)
Chive Mashed Potatoes (D, GF)	Black Garlic and Caramelized Onion Risotto, Fresh Thyme (GF, D)
Au Jus (GF, DF), Horseradish Cream Sauce (GF)	\$475 Per 20 Guests
Mini Brioche Rolls (G)	
\$700 Per 35 Guests	
FLANK STEAK	PORK
Tequila Marinated Flank Steak (GF, DF)	Pear and Citrus Brined Pork Loin (GF, DF)
Baby Spinach & Kale Salad, Sweet Corn, Pickled Baby Sweet Peppers, Cotija Cheese, Pepitas, Orange-Ancho Vinaigrette (GF, D)	Marbled Potato & Roasted Carrot Salad, Roasted Peppers, Shaved Onion, Feta Cheese, Lemon-Thyme Vinaigrette (GF, D)
Ancho Roasted Baby Potatoes, Chopped Cilantro (GF, DF)	Roasted Parsnip, Turnip, New Potato, Fennel, Baby Kale Hash
Grilled Pineapple Relish (GF, DF, Vn)	(GF, DF)
\$525 Per 25 Guests	Brandy Pear Jus (GF, DF)
	Dinner Rolls (G, D)
	\$475 Per 25 Guests

Sweets Station

Enhance your event with delicious sweet bites prepared by our talented Pastry Team.

\$20 Per Person	\$28 Per Person
Seasonal Sprinkles (D, G), Cinnamon, Whipped Cream (D, GF), Wafer Cookies (G, D), Caramel Sauce (D, GF), Mini Marshmallows (GF, D), seasonal Mint Candies (GF, D) and Chocolates (GF, D), White and Darch Chocolate Curls (GF, D)	Toppings: Apple Compote (GF, D), Salted Caramel (D, GF), Cranberry Jam (GF, D), Chocolate Ganache (GF, D), Pecan Crumble (G, D, N)
House Made Hot Chocolate	Cheesecake Flavors: Vanilla, Pumpkin (GF, D)
HOT CHOCOLATE HAPPINESS	BUILD YOUR OWN CHEESECAKE STATION
\$22 Per Person	\$28 Per Person
Brown Butter Almond Financier (D, G, N)	Assorted French Macarons (D, N, G)
Mini Dubai Chocolate Tart (D, G, N)	Mango Pate De Fruit (GF, DF)
Assorted Mini Cupcakes (D, G)	Chocolate Bark with Dried Fruits and Nuts (DF, GF, N, Vn)
Fruit Tartlets (D, G)	Assorted Bon Bons (D, GF)
ONE-BITE WONDERS	PETITE SWEETS COLLECTION

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Late Night Snacks

Late Night Snacks are the perfect way to end your event on a high note. These thoughtfully curated menus feature fun, flavorful bites designed to satisfy those late-night cravings and keep the energy going.

SLIDER BAR FRY BAR

Classic Burger, Herb Aioli, Sliced Cheddar Cheese, Brioche Buns

(G, D, E)	Tater Tots (GF)
Shredded Buffalo Chicken Slider, Broccoli Slaw, Blue Cheese Aioli, Potato Bun (G, D, E)	Crinkle Cut Fries (GF)
BBQ Pulled Pork Slider, Pickled Red Onion, Coleslaw, Herb Bun (G, DF)	Shoestring Fries (GF)
	Curly Fries (GF, DF)
\$24 Per Person	Ketchup, Mustard, Ranch, Cheese Sauce, Sauteed Mushrooms, Caramelized Onions, and Bacon Bits
	\$18 Per Person
CHICKEN WING BAR	
Duffala Causa Wings	
Buffalo Sauce Wings	
BBQ Wings	
BBQ Wings	
BBQ Wings Lemon Pepper Wings	

Personal Preference

\$20 Per Person

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert

from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. TO CREATE YOUR PERSONAL PREFERENCE MENU PLANNER'S CHOICE OF APPETIZER 1. The planner chooses the appetizer, salad, and dessert in Butternut Squash Bisque, Dill Creme Fraiche (D, GF) advance. Furikake Seared Ahi Tuna, Yuzu Kosho Aioli, Roasted Corn & 2. A custom printed menu featuring up to four entree selections is Cucumber Relish (GF, D)

provided for your guest	Garlic Seared Jumbo Scallop with Creamy Polenta, Chili Oil, Fried Capers (GF, D, Shellfish) Shaved Copa, Honey Mascarpone, Toasted Macrina, Rosemary Baguette, Balsamic Onions, Basil Oil, Micro Arugula (D, G)
3. Specially trained servers take your guests' orders as they are seated.	
\$140 Per Person	
PLANNER'S CHOICE OF SALAD	INDIVIDUAL GUEST'S CHOICE OF ENTRÉE
Artisan Gem, Toasted Garlic & Herb Baguette, Shaved Parmigiano Reggiano, Crispy Pancetta, Chive-Thyme Vinaigrette (D, G)	Black Garlic Grilled Top Sirloin, Foraged Mushroom and Thyme Demi (GF, DF)
Kale & Endive Salad, Roasted Washington Apples, Blueberries,	Herb Crusted Lamb Rack, Blackberry Lavender Gastrique (GF, DF)
Dried Cranberries, Beechers New Woman Cheddar, Candied Pecans Tarragon Vinaigrette (GF, D)	Burgundy Braised Short Ribs, Natural Jus, Divina Tomatoes (GF, DF)
Spinach & Frisee, Shaved Pickled Fennel, Toasted Farro, Sun- Dried Bing Cherries, Crumbled Blue Cheese, Orange Vinaigrette	PNW Crab Cake Crusted Seabass, Blood Orange Beurre Blanc (G, D)
	Stuffed Airline Chicken Breast with Boursin, Roasted Apples, Wilted Baby Kale, and Rosemary Natural Jus (GF, D)
	Honey Sriracha Steelhead, Plum Sauce, Mixed Sesame Seeds (GF DF)
PLANNER'S CHOICE OF VEGETABLE SIDE	PLANNER'S CHOICE OF STARCH SIDE
Charred Asparagus, Orange Oil (GF, Vn)	Parsnip and Yukon Potato Mash, Chives (D, GF)
Whiskey Maple Glazed Heirloom Carrots (Vn, GF)	Miso Butter with Foraged Mushroom Risotto (GF, D)
Roasted Broccolini, Lemon Oil (Vn)	Mashed Sweet Potatoes, Chives (GF, D)
Ratatouille (Vn, GF)	Creamy Polenta, Grilled Anaheim Peppers, Monterey Jack Cheese
Patty Pan Squash and Zucchini, Pistou Drizzle (GF, DF, Vn)	(D, GF)
PLANNER'S CHOICE OF DESSERT	and Comment (C. D. M. E.)
Spiced Poached Pear, Walnut Crumble, Vanilla Bean Bavarois, Cara	
Chocolate Tart, Puffed Quinoa, White Chocolate Whipped Ganache	, Sea Salt, Raspberry Coulis (GF, D, E)
Salted Caramel Apple Cheesecake, Cinnamon Crumble, Caramel Sa	auce (G, D, E)
Brown Butter Pecan Financier, Pear Compote, Whipped Cream, Map	ple Crème Anglaise (D, G, E)

Plated Dinner

Four course meals selected by our Chef, each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee' taste buds.

FIRST COURSE

Roasted Heirloom Tomato Soup with Green Onion and Garlic Oil (GF, Vn) | \$12 Per Person

Butternut Squash and Pumpkin Bisque, Crème Fraiche, Parsley Oil, and Candied Pumpkin Seeds (GF, D) | \$12 Per Person

Citrus Seared Jumbo Scallops, Butternut Puree, Corn & Bacon Relish, Chili Oil (GF, DF, Shellfish) | \$19 Per Person

Roasted Tomato & Goat Cheese Tart with Crumbled Goat Cheese, Fig Jam, Smoked Sea Salt, Baby Arugula (D, G, E, V) | \$13 Per Person

SECOND COURSE

Mixed Spring Greens, Tear Drop Tomatoes, Roasted Shallots, Feta Cheese Crumbles, Toasted Filbert Nuts, Champagne Vinaigrette (D, GF, N) | \$12 Per Person

Spinach and Watercress Tri-Color Heirloom Tomatoes, Roasted Butternut Squash, Shaved Manchego, Toasted Pine Nuts, White Balsamic-Peach Vinaigrette (D, N, GF) | \$12 Per Person

Arugula and Romaine, Seasonal Strawberries, Persian Cucumbers, Crumbled Goat Cheese, Candied Walnuts, White Pear Vinaigrette (D, N, GF) | \$12 Per Person

Baby Tri-Color Kale, Dried Cranberries, Roasted Washington Apples, Smoked Beechers Cheese, Toasted Pistachios, Lychee Vinaigrette (D, N, GF) | \$12 Per Person

Radicchio and Endive, Orange Segments, Pickled Red Onion, Toasted Slivered Almonds, Papaya Vinaigrette (DF, N) | \$12 Per Person

ENTRéE

Pink Peppercorn Grilled Filet Mignon, Rosemary Mashed Potatoes, Jumbo Asparagus, Port Wine Reduction, and Divina Tomato Garnish (GF, D) | \$89 Per Person

Ginger and Mango Steelhead, Forbidden Rice Pilaf with French Green Beans, Miso Butter Sauce with Mixed Sesame Seeds (GF, D) | \$84 Per Person

Chilean Citrus Seabass, Pomegranate Relish, Root Vegetable and Potato Hash with Baby Kale, Heirloom Carrots (GF, DF) | \$91 Per Person

Orange Tarragon Marinated Salmon, Citrus Beurre Blanc, Jumbo Roasted Asparagus, Smoked Beecher's Risotto, Divina Tomatoes

DESSERTS

Included with Entrée

Hazelnut Gianduja Mousse, Flourless Chocolate Cake, Raspberry Coulis (GF, V, D, N, E)

Caramelized Apple Tart, Frangipane, Whipped Cream, Caramel Cremeux (V, D, G, N, E)

Pumpkin Spiced Cheesecake, Pecan Crumble, Whipped Cream, Caramel Sauce, Salted Pepitas (G, D, N, E)

Dubai Chocolate Tart, Pistachio Paste, Toasted Kataifi, Dark Chocolate Ganache, Raspberry Gel (G, D, N, E)

(GF, D) | \$82 Per Person Duo of Kobe Sirloin and Jumbo Shrimp, Mushroom and Leek Risotto, Roasted Broccolini, and Red Wine Demi (GF, D, Shellfish) | \$84 Per Person Herb Seared Airline Chicken Breast, Mashed Sweet Potatoes, French Green Beans, Chimichurri Sauce (GF, D) | \$80 Per Person Braised Short Rib with Burgundy Demi, Horseradish Whipped Potatoes, Broccolini and Roasted Cherry Tomatoes (GF, D) | \$84 Per Person Plant Based Meat Crumble with Mushroom Bourguignon, Vegan

Mashed Yukon Potatoes, Jumbo Asparagus (Vn, GF) | Priced to

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Buffet Dinner

Match Entree

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. For a choice of two entrées, price is \$82 per person. For a choice of three entrées, price is \$88 per person. All dinners include an Assortment of Bread, Coffee & Tea Service.

SOUP (CHOOSE ONE)	SALADS (CHOOSE TWO)
Heirloom Tomato and Red Pepper Bisque (D, GF)	Butter Lettuce & Frisee, Marinated Artichokes, Carrot Threads,
Butternut Squash Bisque (D, GF)	Tear Drop Tomatoes, Marcona Almonds, Tarragon Vinaigrette (N, Vn)
Clam Chowder (GF, D, Shellfish)	Baby Spinach & Arugula, Spiced Garbanzo Beans, Pickled Sweet
Vegetable Minestrone Soup with Chickpea Pasta (GF, DF)	Peppers, Shaved Red Onions, Crumbled Beechers Marco Polo Cheese, Pecans, Lime Vinaigrette (D, GF)
	Farro & Giant White Bean Salad, Tri-Color Heirloom Tomatoes, Shaved Onions, Lacinato Kale, Chive Vinaigrette (G, DF)
	Baby Rainbow Potatoes with Olives, Grape Tomatoes, Watermelon Radish, Shaved Red Onion, Herb and Red Wine Dressing (GF, DF, Vn)
	Baby Romaine Hearts, Shaved Fennel, Grapefruit Segments, Feta Cheese, Pistachio, Roasted Sherry-Shallot Vinaigrette (D, N, GF)

SIDES (CHOOSE 2) **FNTRéF** Roasted Yukon Potatoes with Crispy Bacon (GF, DF) Smoked Salt Grilled Petite Filet with Steak Diane Sauce, Divina Tomatoes (GF, D) Brown Butter and Chive Mashed Potatoes (GF, D) Herb Roasted Salmon with Grapefruit Beurre Blanc (GF, D) Black Forbidden Rice Pilaf with Mixed Sesame Seeds (Vn, GF) Coffee Rubbed Top Sirloin with Cherry Demi (GF, DF) Sweet Potato and Yukon Mashed Potatoes, Parsley (D, GF) Honey Sriracha Steelhead, Plum Glaze (GF, DF) Truffle and Parmesan Risotto, Foraged Mushrooms, Fresh Herbs (GF, D) Grilled Flat Iron, Balsamic Demi Glaze (GF, DF) Smoked Polenta, Foraged Mushrooms, Fresh Herbs (GF, D) Citrus Brined Chicken Breast, Brandy Jus, Roasted Apples, Herbs (GF, DF) PNW Root Vegetable Hash with Fried Baby Kale (Vn, GF) Soy Honey Glazed Arctic Char, Mixed Sesame Seeds, Green Onion Beecher's Truffle Mac and Cheese, Toasted Breadcrumbs (G, D, V) (DF, GF) Jumbo Asparagus with Foraged Mushrooms (GF, DF) Roasted Heirloom Carrots with Whiskey Maple Glaze, Parsley (GF, DF) Herb Roasted Cauliflower and Broccoli with Fried Pearl Onions (GF, DF) Roasted Green Beans with Crispy Shallots (GF, DF) Crispy Brussel Sprouts, Apple Cider Gastrique, Bacon Bits (GF, DF) Roasted Root Vegetables with Crispy Brussel Sprouts and Maple Glazed Carrots (GF, DF) DESSERTS (CHOOSE 2) Mini Apple Tart (G, D, E) Tiramisu (D, G, E) Mini Dubai Chocolate Tart (G, D, N, E) Opera Cake (G, N, D, E) Hazelnut Chocolate Mousse Verrine (D, G, N, E)

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Alternative Options

Dining alternatives designed to provide an inclusive experience, regardless of dietary restrictions

Trio Potato Hash with Baby Patty Pan Squash and Baby Arugula (Vn, GF, DF)

Roasted Delicata Squash, Chickpea Ragout and Roasted Carrots (GF, DF)

VEGAN DINNER GLUTEN FREE DINNER Blood Orange and Chinese Five Spiced Salmon, Vegetable Fried Portabella Fajitas, Red & Yellow Peppers, Onions, Cilantro, Spanish Rice, Corn Tortillas, Pico de Gallo (Vn, GF) Rice, Roasted Green Beans with Mixed Sesame Seeds, Plum Sauce (GF. DF) Chickpea Penne Pasta, Garlic Basil Tomato Sauce, Seasonal Vegetables (Vn, GF) Truffle Marinated Sirloin, Pumpkin and Smoked Flagship Risotto, Roasted Broccolini, Port Wine Reduction, Crispy Shallots (GF, D) Crispy Sweet Chili Cauliflower Sauteed Baby Carrots, Brown Rice, Roasted Red Pepper Sauce (Vn, GF) Cider Brined Chicken Breast, Sweet Potato Mash, Grilled Jumbo Asparagus with Lemon Oil, Rosemary Jus, and Divina Tomatoes Orange Tarragon Marinated Cod, Root Vegetable Hash with Crispy Brussel Sprouts, Honey Roasted Heirloom Carrots, Fried Baby Kale (GF, DF) VEGETARIAN DINNER Orecchiette Pasta with Vodka Cream Sauce, Divina Tomatoes and Grilled Asparagus (G, D) Grilled Portabella Mushrooms Tacos with Roasted Poblano Chilies. Pico De Gallo and Chimichurri Salsa (V. GF. DF) Sundried Tomato Ravioli, with Classic Pesto Sauce, Toasted Pine Nuts and Fried Basil (D, G) Israeli Couscous with Roasted Wild Mushrooms and Citrus Vinaigrette (V, G) Fried Rice with Sauteed Bok Choy, Toasted Almonds and Sesame Seeds (G, N)

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

WHITE WINES	RED WINES
Canvas Brut Blanc de Blancs, California \$50 Per Bottle	Canvas Cabernet Sauvignon, California \$50 Per Person
Canvas Pinot Grigio, California \$50 Per Bottle	Canvas Pinot Noir, California \$50 Per Bottle
Canvas Chardonnay, California \$50 Per Bottle	

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Ibblac Mbita And Dad Mi

Bubbles, White And Red Wines	
We invite you to peruse our wine list which is arranged by varietal. Froccasion.	rom a light white wine to full-bodied red, there is something for every palette and
BUBBLES	ROSé
Mionetto Avantgarde Prosecco \$52 Per Bottle Venetto, Italy	La Vielle Ferme, Rose \$52 Per Bottle France
Lamarca Prosecco \$60 Per Bottle Treviso, Italy	
Michelle, Brut \$52 Per Bottle Columbia Valley, Washington	
Moet & Chandon Imperial Brut \$89 Per Bottle Champagne, France	
WHITES	REDS
Kendall Jackson, Chardonnay \$60 Per Bottle California	Drumheller Cabernet Sauvignon \$52 Per Bottle Columbia Valley, Washington
Mer Soleil, "Reserve", Chardonnay \$65 Per Bottle Monterrey, California	Rodney Strong, Cabernet Sauvignon \$72 Per Bottle Sonoma County, California
Chateau Ste. Michelle, Riesling \$52 Per Bottle Columbia Valley, Washington	Daou, Cabernet Sauvignon \$74 Per Bottle Adelaida, District of Paso Robles

whitenaven, Sauvignon Blanc \$65 Per Bottle Marlborough, New Zealand	Newberg, Oregon
Four Graces, Pinot Gris \$50 Per Bottle Willamette Valley, Oregon	Macmurray Ranch Pinot Noir \$55 Per Bottle Central Coast, California
	Elouan, Pinot Noir \$72 Per Bottle Oregon
	Joel Gott Palisades, Red Blend \$65 Per Bottle Napa Valley, California
	Lujon, Syrah \$52 Per Bottle Walla Walla Valley, Washington
	Catena Vista Flores, Malbec \$56 Per Bottle Mendoza, Argentina
	Charles & Charles Cabernet Blend \$52 Per Bottle Columbia Valley, Washington

Hand Crafted Cocktails

TEELING'S SMALL BATCH WHISKEY

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

TELETING 3 SIMALE DATCH WITISINET	DON JULIO DEANCO LEQUIEA
Kentucky Sunrise Teeling's Small Batch Whiskey, Orange Juice, Grenadine \$14 Hosted Bar	Mexican Mule Don Julio Blanco Tequila with Fever Tree Ginger Beer, Fresh Lime
↓14 Hosted Bar	Pineapple Margarita Don Julio Blanco Tequila, Triple Sec, Pineapple Juice Feeling Spicy? Add Jalapenos for Spicy Pineapple Margarita!
	\$15 Hosted Bar

TITO'S HANDMADE VODKA

Kamikaze

HENDRICKS GIN

DON ILLIO BLANCO TEOLILA

Tom Collins

Tito's Handmade Vodka with Lime Juice, Triple Sec	Hendricks Gin, Lemon Juice, Sugar, Club Soda
Joe Collins Tito's Handmade Vodka, Lemon Juice, Sugar, Club Soda	\$15 Hosted Bar
\$14 Hosted Bar	
ALCOHOL FREE COCKTAILS	ALCOHOL FREE COCKTAILS - SUPER PREMIUM BAR
Fruit Punch Seedlip Spice 94, Orange Juice, Cranberry Juice, Pineapple Juice, Sprite	Mai Tai Seedlip Spice 94, Orange Juice, Pineapple Juice, Grenadine
Huckleberry Lemonade Seedlip Spice 94, Huckleberry Syrup, Lemonade Alcohol Free Mule Seedlip Spice 94, Fever Tree Ginger Beer, Lime \$13 Hosted Bar	Blueberry Cooler Seedlip Spice 94, Blueberry Syrup, Club Soda
	The Not So Cosmo Seedlip Spice 94, Cranberry Juice, Lime
	<i>\$14</i> Per Drink

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR

Full Bar setup includes: Stella Artois, Coors Light, Corona Extra, Bodhizafa IPA, Mac & Jack's African Amber, White Claw Hard Seltzer, High Noon Vodka Seltzer, Red Bull, Fever Tree, Athletic Brewing - Upside Dawn Alcohol Free Beer Selection.

PREMIUM HOST-SPONSORED BAR PER PERSON

Spirit Brands to Include:

Tito's Handmade Vodka | Beefeater Gin | Bacardi Superior Rum | Patron Silver Tequila | Jim Beam White Label Bourbon | Teeling's Small Batch Whiskey | Chivas Regal Scotch | Dekuyper Cordials

First Hour | \$24 Per Person

Each Additional Hour | \$14 Per Person

HOST-SPONSORED BAR PER DRINK

Super Premium Brand Cocktails | \$15 Per Drink

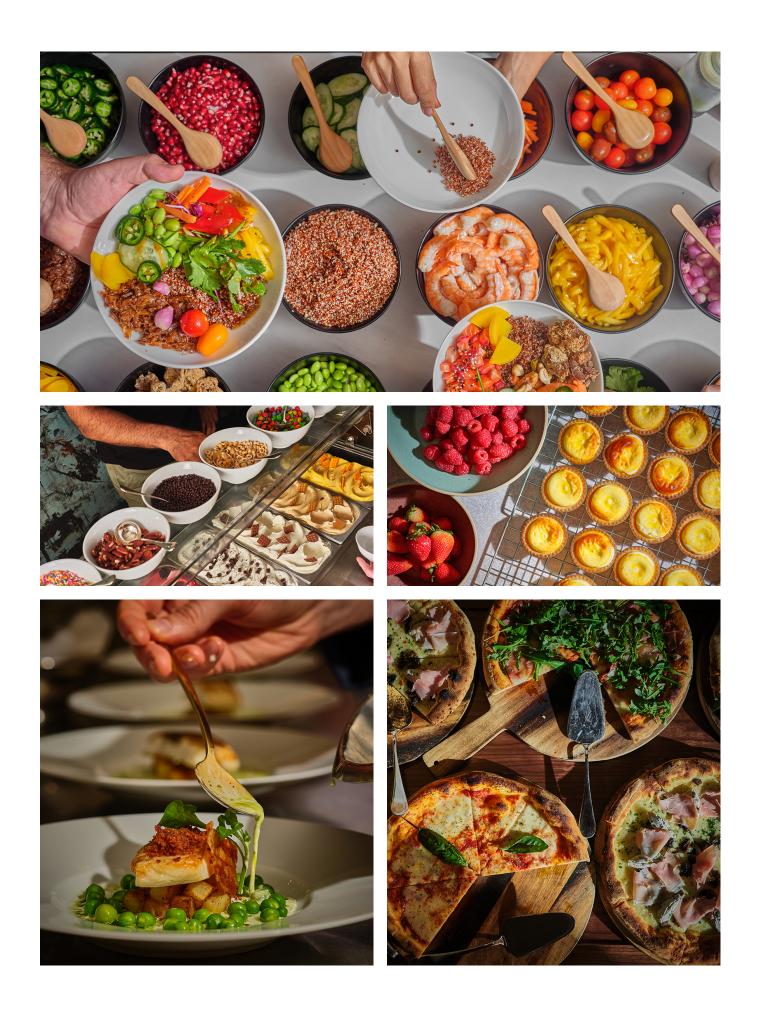
NO HOST BAR PER DRINK

Cash & Credit Card accepted

Premium Brand Cocktails \$14 Per Drink	Super Premium Brand Cocktails \$16 Per Drink
Signature "Conciere" Brand Cocktails \$12 Per Drink	Premium Brand Cocktails \$15 Per Drink
Cordials \$16 Per Drink	Signature "Concierge" Brand Cocktails \$13 Per Drink
Seedlip Alcohol-Free Spirits \$13 Per Drink	Cordials \$16 Per Drink
Premium House Wine \$14 Per Drink	Premium Wine \$15 Per Drink
Premium Sparkling White Wine \$14 Per Drink	Select Wine \$13 Per Drink
Select House Wine \$12 Per Drink	Premium & Imported Beer \$10 Per Drink
Select Sparkling White WIne \$12 Per Drink	Domestic Beer, Athletic Brewing - Upside Dawn Alcohol Beer, White Claw, High Noon Vodka Seltzer \$9 Per Drink
Premium and Imported Beer \$9.50 Per Drink Domestic Beer, Athletic Brewing - Upside Dawn Alcohol Beer, White Claw, High Noon Vodka Seltzer \$8.50 Per Drink	Bottled Water, Sodas, Juices, Fever Tree Ginger Beer, Red Bull \$7.50 Per Drink
Bottled Water, Sodas, Juices, Fever Tree Ginger Beer, Red Bull \$7.50 Per Drink	Seedlip Alcohol-Free Spirits \$13 Per Drink
SUPER PREMIUM HOST-SPONSORED BAR PER PERSON Spirit Brands to Include: Ketel One Vodka Hendrick's Gin Diplomatico Reserva Rum Don Julio Silver Tequila Del Maguey Vida Mezcal Maker's Mark Bourbon Jameson Irish Whiskey Johnnie Walker Black Scotch Jack Daniel's Whiskey Del Maguey Vida Mezcal Crown Royal Canadian Whiskey DeKuyper Cordials	LABOR CHARGES Bartenders \$150 Ea
	Up to three hours
	Waiters \$75 Ea Up to three hours
	Cashiers \$50 Ea Up to three hours
First Hour \$26 Per Person	
Each Additional Hour \$15 Per Person	
SIGNATURE CONCIERE HOST-SPONSORED BAR PER P Private Label Conciere Brand: Vodka Gin Silver Rum Silver Tequila Bourbon Whiskey Scotch	
First Hour \$22 Per Person	

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian