



HYATT
REGENCY®



Breakfast of the Day

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 \$51 per person.

FRESH START - MONDAY

Selection of Chilled Juices to Include Pineapple, Orange, Kombucha

Local and Seasonally Inspired Whole Fruit - Bananas, Washington Apples, Seasonal Fruit (Vn, GF, DF)

Local and Seasonally Inspired Sliced Fruit - Honeydew, Cantaloupe, Pineapple (Vn, GF, DF)

House Baked Fresh Bakeries: Croissants, Vanilla Bean White Chocolate Muffin (D, E, G), Assorted Danish

Steel Cut Oatmeal with Brown Sugar, Honey, Toasted Almonds (N, V, DF, GF)

Blueberry - Lime Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

\$50 Per Person

THE MARKET - TUESDAY / SATURDAY

Selection of Chilled Juices to Include Grapefruit, Orange, Carrot

Local and Seasonally Inspired Whole Fruit - Bananas, Seasonal Oranges, Seasonal Fruit (Vn, GF, DF)

Local and Seasonally Inspired Sliced Fruit - Honeydew, Pineapple, Watermelon (Vn, GF, DF)

Gluten Free Steel Cut Oatmeal with Cinnamon, Maple Syrup, Chopped Pecans, Honey, Golden Raisins(GF, DF, N)

House Baked Fresh Bakeries: Croissants, Bacon Cheddar & Chive Biscuits, (D, E, G), Assorted Danish

Strawberry-Rosemary Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

\$50 Per Person

SUNRISE - WEDNESDAY / SUNDAY

Selection of Chilled Juices to Include: Pomegranate, Orange, Tomato

Local and Seasonally Inspired Sliced Fruit - Honeydew, Cantaloupe, Pineapple (Vn, GF, DF)

Gingerbread Spiced Oatmeal (G, DF) Coconut Milk, Roasted Apples, Toasted Hazelnuts, Brown Sugar (N)

House Baked Fresh Bakeries & Croissants, Peppermint Chocolate Bread (D, E, G), Assorted Danish

Orange-Ginger Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

\$50 Per Person

LOCAL AND SEASONALLY INSPIRED WHOLE FRUIT - BANANAS, PEARS, SEASONAL FRUIT (VN, GF, DF)

RISE & SHINE - THURSDAY

Selection of Chilled Juices to Include: Apple, Orange, Green Vegetable

Local and Seasonally Inspired Whole Fruit - Bananas, Granny Smith Apples, Seasonal Fruit (Vn, GF, DF)

Local and Seasonally Inspired Sliced Fruit - Honeydew, Cantaloupe, Pineapple (Vn, GF, DF)

House Baked Fresh Bakeries: Croissants, Warm Cornbread Muffin (E,G) with Whipped Butter, Assorted Danish

Gluten Free Steel Cut Oatmeal with Molasses, Soy Milk (GF, DF, Soy), Toasted Walnuts, Fresh Berries (GF, DF, V, N)

Watermelon-Basil Infused Water

Coffee, Decaffeinated Coffee & Hot Tea

\$50 Per Person

JUMP START - FRIDAY

Selection of Chilled Juices to include: Cranberry, Orange, Carrot

Local and Seasonally Inspired Whole Fruit - Bananas, Gala Apples, Seasonal Fruit (Vn, GF, DF)

Local and Seasonally Inspired Sliced Fruit - Watermelon, Cantaloupe, Pineapple (Vn, GF, DF)

House Baked Fresh Bakeries: Croissants, Oat Scones (D, E, G), Assorted Danish

Grains: Zoi Honey Yogurt with House Baked Granola, Seasonal Mixed Berries, Dark Chocolate Chips and Toasted Coconut (D, N, G)

Blueberry-Lemon-Raspberry Infused Water

Coffee, Decaffeinated Coffee and Hot Tea

\$50 Per Person

A taxable 25% service charge and applicable taxes shall be added to all food and beverage. 16.5% which is to go to service personnel and banquet captains, and where applicable busboys and/or bartenders engaged in the function, and 8.5% is retained by the hotel. A taxable 25% service charge and applicable taxes shall be added to all meeting room rental charges. 6% of which is to go to set-up personnel, and 19% is retained by the hotel. A 10.2% sales tax will be applied to all food and beverage and meeting room rental charges and service fees. Menu Key: V-Vegetarian, Vn-Vegan, G-contains gluten, GF – Gluten Free, D-contains dairy, DF – Dairy Free, E-contains egg, S-contains soy, N-contains nuts Fall/Winter Menus and Pricing Valid from October 1, 2024 through March 31, 2025

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:

Bacon Chicken Sausage Ham Jalapenos (V) Onions (Vn) Peppers (Vn) Tomatoes (Vn) Spinach (Vn) Cheddar Cheese (D, V) Assortment of Hot Sauces (Vn)

\$27 *Per Person*

YOGURT PARFAIT BAR

Local Zoi Plain, Honey Greek Yogurt (D, V) or Cashew Vegan Yogurt (Vn, DF, GF)

Local Mixed Berries (Vn, DF, GF)

House-Baked Granola (G, N, V)

Assorted Toasted Nuts (N)

\$15 *Per Person*

SMASHED AVOCADO TOAST BAR

Selections of Artisan Wheat, White and Sourdough Breads (G, D)

Roasted Divina Tomatoes (Vn)

Cage Free Scrambled Eggs, Parsley (GF, D)

Smashed Avocado (Vn, DF, GF)

Add PNW Smoked Salmon, Capers, and Shaved Red Onion | \$7 Per Person

\$18 *Per Person*

LOCALLY MADE BREAKFAST TURNOVERS

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

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

\$11 *Per Person*

BAGEL BAR

Assorted Fresh Baked Blazing Bagels (G, V)

Smoked Salmon

Capers

Whipped Cream Cheese (D)

Sprouts

English Cucumbers

Sliced Tomatoes

Shaved Red Onion

Lemon Wedges

\$19 *Per Person*

EUROPEAN TABLE

Hard Boiled Eggs (GF, DF)

Banana Overnight Oats (D, GF)

Bacon and Swiss Savory Tart (G, D)

Mini Crust-less Quiche with Artichoke, Caramelized Shallots, and Foraged Mushrooms (V, D, GF)

Assorted PNW Charcuterie (GF) with Fig Jam

Pear Mostarda (GF, Vn, DF)

Fresh Sliced Baguettes

\$24 *Per Person*

FRESH JUICE & SMOOTHIE BAR (GF, DF, VN)

(Attendant Required \$150)

Cucumber

Baby Kale

Baby Spinach

Apples

Celery

Beets

Carrots

Coconut Water

Mixed Winter Berry Smoothie (V)

Pineapple-Banana Smoothie (V)

\$13 *Per Person*

BREAKFAST CRUST & CRUSTLESS BAR

Mini Quiche Lorraine Bites (G, D)

Baby Kale and Mushroom Frittata with Savory Tomato Jam (GF, D, V)

Bacon & Cheese Mini Biscuit (D, G)

Sweet Roasted Red Pepper Sauce (GF, DF)

\$18 *Per Person*

BREAKFAST BURRITO

Burrito with Cage Free Scrambled Eggs, Smoked Bacon, Pepper Jack Cheese, Roasted Onions, and Bell Peppers (G,D), Salsa (V), and Sour Cream (D)

\$13 *Per Person*

OATMEAL & GRANOLA

Gluten-Free Steel Cut Oats (Vn, GF)

with Brown Sugar, Dried Raisins, Blackberries and Maple Syrup

House-Made Granola (G, N, V)

with Assorted Milks and Zoi Honey Greek Yogurt (D, V)

\$14 *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)

Pumpkin Morning Bread (D, E, G)

House-Made Granola with Zoi Honey Greek Yogurt and Milk (G, D, N, V)

Chicken Apple Herb Sausage Links (GF, DF)

Applewood Smoked Bacon (GF, DF)

Roasted Sweet Potato Medley (Vn, GF, DF)

Selection of Chilled Juices

Coffee, Decaffeinated Coffee and Hot Tea

Cage-Free Scrambled Eggs with Parsley (GF, D)

\$60 Per Person

FALL-WINTER DELUXE BREAKFAST BUFFET

Cage-Free Scrambled Eggs with Chives (GF, D)

Assorted Seasonally Sliced Fruit (Vn, GF, DF)

Dried Fruit Scone with Orange Glaze (D, G)

Chicken-Apple Sausage (GF, DF)

Applewood Smoked Bacon (GF, DF)

Roasted Baby Potatoes, Caramelized Shallots, and Parsley

Apple and Cranberry Tarts, Cream Cheese Icing (G, D)

Selection of Chilled Juices

Coffee, Decaffeinated Coffee and Hot Tea

\$63 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) Divina Tomatoes, Lemon Wedges, Capers, Shaved Onions and Mini Bagels (G, S, DF)

Cage-Free Scrambled Eggs with Blistered Cherry Tomatoes, and Chives (GF, D)

Applewood Smoked Bacon (GF, DF)

Pork Breakfast Sausage (GF, DF)

Roasted Root Vegetable Hash, Baby Kale (Vn, GF, DF)

Apple Cider Danish (D, E, G)

Washington Apple Juice and Orange Juice

Coffee, Decaffeinated Coffee and Hot Tea

\$66 Per Person

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and meeting room rental charges and service fees. Menu Key: V-Vegetarian, Vn-Vegan, G-contains gluten, GF – Gluten Free, D-contains dairy, DF – Dairy Free, E-contains egg, S-contains soy, N-contains nuts For any groups under 20 people, there will be an added \$250.00 small group fee to help cover services and food costs. Fall/Winter Menus and Pricing Valid from October 1, 2024 through March 31, 2025

Plated Breakfast

All Plated Breakfasts include Chilled Juice, House Made Poached Pear Danish (D, E, G, N), Fresh Mixed Fruit Martini (Vn, GF, DF), Coffee and Tea

CAGE-FREE SCRAMBLED EGGS

Choice of Bacon, Pork Sausage, or Chicken Sausage,
Roasted Yukon Potatoes, Slow Roasted Roma Tomatoes (GF, D)

\$38 *Per Person*

MIXED ROASTED POTATO HASH

Marinated Tofu, Root Vegetables, Red Pepper Puree and Baby Kale (Vn, GF)

\$36 *Per Person*

CRUST-LESS QUICHE LORRAINE TART

with heirloom Rainbow Potatoes and Mixed Baby Kale hash,
Divina Tomatoes (GF, D)

\$36 *Per Person*

BOURBON MAPLE FRENCH TOAST

Smoked Bacon, Fresh Berries, Maple Syrup and Candied Almonds (G, D, N)

\$34 *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

Cage-Free Scrambled Eggs with Fresh Herbs (E, V, D, GF)

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

Applewood Smoked Bacon (GF, DF)

Chicken Sausage Links (GF, DF)

Roasted Root Vegetable Medley with Baby Kale (GF, DF)

Gruyere and Leek Breakfast Tart (G, D, V)

Pacific NW Smoked Salmon with Fresh Dill, Whipped Cream Cheese (D), Sliced Tomatoes, Capers, Shaved Red Onions, Lemon

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)

Dirty Chai Cruffin (D, E, G)

Maple Bacon Cronut (D, E, G)

Spinach & Feta Danish (D, E, G)

\$150 *Attendant Required*

Wedges and Assorted Bagels (D, G, V)

Mixed Winter Greens and Arugula, Grilled Asparagus, Cherry Tomatoes, Shaved Fennel, Crushed Hazelnuts, Lemon and Dill Vinaigrette (GF, Vn, N)

Smoked Salt Roasted Beef Sirloin, Rosemary Demi, and Fresh Herbs (GF, DF)

\$70 Per Person

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Morning Break of the Day

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MONDAY / SATURDAY

Pecan Rolls (D, E, G, N)

Assorted Seasonal Whole Fruit (Vn, GF, DF)

Coffee and Tea Refresh

\$18 Per Person

WEDNESDAY

Parmesan & Leek Danish (D, E, G)

TUESDAY

Cinnamon Morning Buns (D, E, G)

Maple Roasted Butternut Squash, Whipped Goat Cheese, Arugula, on a Roasted Baguette with Toasted Almonds (G, D, V)

Coffee and Tea Refresh

\$18 Per Person

THURSDAY / SUNDAY

Seasonal Smoothie Shooters (D, V, GF)

Assorted Granola Bars

Coffee and Tea Refresh

\$18 Per Person

Fresh Mixed Fruit Salad (Vn, GF)

Coffee and Tea Refresh

\$18 Per Person

FRIDAY

Cinnamon Coffee Cake (D, E, G)

Bacon and Cheddar Cheese Croissant Twist (G, E, D)

Coffee and Tea Refresh

\$18 Per Person

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Afternoon Break of the Day

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MONDAY / SATURDAY

Winter Beetroot & Za'atar Hummus (Vn)

Celery and Carrot Sticks, Sweet Baby Peppers, and Cucumber Sticks (Vn, GF)

Maple Butternut Squash Dip

Toasted Macrina Baguette (V, G)

Assorted Soft Drinks

\$18 Per Person

TUESDAY

Roasted Corn and Cilantro Lime Hummus (GF, DF, Vn)

Tortilla Chips, House Made Roasted Salsa (V), Sour Cream (D)

Three Cheese Quesadilla (G, D)

Individual Assorted Chilled Coffee Drinks

\$18 Per Person

WEDNESDAY

Warm Pretzel Bites (G, D), Smoked Flagship Cheese Sauce, and Honey Whole Grain Mustard (GF, D)

Tri-Color Quinoa Salad with Heirloom Cherry Tomatoes, Golden Beets, Cucumber, Baby Kale, Feta and Herb Vinaigrette (GF, DF,

THURSDAY / SUNDAY

White Cheddar Popcorn

Assorted Maui Chips

Chocolate Whoopie Pies (D, E, G)

Vn)

Assorted Soft Drinks

Assorted Maui Chips

\$18 Per Person

Assorted Soft Drinks

\$18 Per Person

FRIDAY

Whipped Feta Dip (GF, N, D)

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

\$18 Per Person

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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 | \$48 Per Dozen

Chocolate Croissants (G, D, E, V) Assorted Mini Danishes (G, D, E, N, V) Pecan Rolls (D, E, 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) Mixed Winter Berry Garnish

Home-Style Cookies | \$62 Per Dozen

Amaretto Cookie (GF, DF, E) Chocolate Crinkle (G, D, E) Cider Jam Butter Cookie (G, D, E) Ginger Cookie (G, D, E)

Sweets | \$58 Per Dozen

Chocolate Brownies (D, E, G) Fig Jam Bars (G, D, E) Chocolate Bourbon Pecan Bars (G, D, E, N)

Bagel Bites | \$44 Per Dozen

With Plain, Garlic & Chive, and Cinnamon Cream Cheese

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Beverages

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

COFFEE AND TEA

Freshly Brewed Coffee | \$130 Per Gallon

Regular and Decaffeinated Coffee

Hot Tea | \$130 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.50 Each

ALL DAY BEVERAGE SERVICE

(Up to 8 hours)

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

ALL DAY COLD BEVERAGE SERVICE

(Up to 8 hours)

STILL WATER & SPARKLING WATER

Still Water | \$7.50 Each

Bubly Sparkling Water - Assorted Flavors | \$7.50 Each

SPECIALTY BEVERAGES

Chilled Juices | \$35 Per Quart
Orange, Tomato, Grapefruit and Cranberry

Bottled Kombucha | \$8 Ea

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

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

\$26 Per Person

AMP UP YOUR BEVERAGE PACKAGE

Per Person Enhancements

Still and Assorted Sparkling Flavored Water
Featuring Bubly

Soft Drinks
Regular, Diet, and Decaffeinated Pepsi Soft Drinks

Energy Drinks
Red Bull Regular and Sugar Free

\$20 Per Person

Individual Vitamin Waters and Sports Drinks | \$3 Per Person

Individual Chilled Coffee | \$3.50 Per Person

Energy Drinks | \$3.50 Per Person
Red Bull Regular and Sugar Free

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 Scavenger 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

Seasonal Whole Fruit (Vn, GF)

Fig Jam Bar (D, E, G)

Praline Financer (D, E, G, N)

Apple Turnovers (D, E, G)

\$27 Per Person

WASHINGTON TRAILS

Snack with Assorted Nuts, Dried Cranberries, Banana Chips, Mini Pretzels, and Yogurt Covered Raisins

\$18 Per Person

WARMTH

SWEETS

Apple Crisp (G, D, E)

Blueberry Cobbler (D, E, G)

House Made Hot Chocolate (GF)

\$28 *Per Person*

THE SLATE

Selection of Salumi & Salt Blade Artisan Meats

Balsamic Onion

Selection of the Best Washington and Pacific Northwest Cheeses (D)

International Mustard (Vn, GF)

Fig Jam (Vn, GF)

Local Honey

Macrina Bread and Local Crackers (G)

\$34 *Per Person*

FARMER'S MARKET

Baby Sweet Peppers, Crisp Carrots, Celery Sticks, Cauliflower Florets, Snap Peas, Red Radishes and Cherry Tomatoes (Vn, GF)

Spinach, Garlic, Parmesan-Ranch Dip (GF, D)

Harissa Butternut Hummus (Vn, GF, DF)

Assorted Selection of Artisan Breads (G)

\$27 *Per Person*

Mini Mint Chocolate Cupcakes (D, E, G)

Pear Pate de Fruit (GF, DF)

Chocolate Covered Pretzels (G, D)

Assorted French Macarons (GF, N, E, D)

\$28 *Per Person*

LOCAL

Sahale Assorted Individual Snack Packs (GF, DF, N)

Chukar Chocolate Covered Cherries (GF, D)

Individual Bags of Assorted Popcorn (GF)

\$22 *Per Person*

PERSONAL PREFERENCE

Healthy

Sliced Seasonal Fruit and Local Zoi Honey-Cinnamon Yogurt Dip (D, GF)

Savory

Roasted Beets, Whipped Feta Spread, Toasted Crushed Pistachio, Honey, Grilled Artisan Bread and Micro Greens (G, D)

Salty

Artichoke and Roasted Jalapeno Greek Yogurt Dip (D, GF)

Sweet

PB&J Chocolates-Peanut Butter Gianduja and Raspberry Pate de Fruit Hand-Dipped in Dark Chocolate (D, N)

\$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 \$74 per person.

FALL/WINTER LOCAL HARVEST - MONDAY

Spiced Butternut Squash Soup, Toasted Pepitas on the side (GF, D)

Romaine and Radicchio, Sun-Dried Cherries, Maple Roasted Sweet Potatoes, Toasted Walnuts and Bacon Balsamic Vinaigrette (GF, DF, N)

Romaine and Frisee, Persimmons, Shaved Beecher’s Cheese, Candied Hazelnuts, and Lemon-Tarragon Vinaigrette (GF, N, D)

Orange and Thyme Marinated Salmon, Cranberry Glaze, and Chives (GF, DF)

Smoked Salt Crusted Flat Iron, Rosemary Demi, Chervil (GF,DF)

Broccoli and Cauliflower with Herb Oil (Vn, GF)

Mashed Sweet Potatoes, Parsley (GF, D)

Pumpkin Cheesecake Bite (D, E, G)

Caramel Apple Verrine (D, E,)

\$69 Per Person

FALL BACK TO COMFORT - WEDNESDAY

TWIST OF SOUTHWEST - TUESDAY

Chipotle Black Bean Tortilla Soup (Vn, GF, DF) with Crispy Tortilla Strips on the side (DF, GF)

Lacinato Kale, Hominy, Charred Tomatillo, Cotija, Crispy Pork Belly Avocado Cilantro Vinaigrette (GF, NF, D)

Latin Tri-Color Quinoa Salad, Olympic Provisions Chorizo, Cherry Tomatoes, Shaved Red Onion, Red Bell Pepper, Cilantro, Black Beans, and Lime-Chipotle Dressing (GF, DF)

Grilled Chicken Asado, Natural Jus, Charred Limes, and Green Scallion (GF, DF)

Salsa Verde Marinated Cod, Veracruz Sauce, and Chopped Cilantro (GF, DF)

Flour Tortillas – Corn Tortilla on request (Vn)

Ancho Chili Roasted Corn, Red Onion, Bell Peppers, and Squash (Vn, GF, DF)

Spanish Rice Pilaf (Vn, GF, DF)

Churros with Dulce de Leche Dipping Sauce (D, E, G)

Flan (D, E)

\$69 Per Person

THURSDAY AROUND THE SOUTHEAST

Creamy Parsnip and Potato Soup (D, GF) Toasted Maple Croutons on the Side (G, DF)

Baby Spinach and Toasted Farro Salad, Roasted Bell Pepper, Winter Beets, Toasted Walnuts, Sun-Dried Cranberries, and Fine Herb Vinaigrette (G, DF, N)

Endive and Arugula Salad, Caramelized Onions, Roasted Washington Apples, Crumbled Feta Cheese, Toasted Marcona Almonds, and Honey-Lemon Vinaigrette (GF, D, N)

Orange Tarragon Spiced Salmon, Pomegranate Relish, Parsley (GF, DF)

Grilled Flank Steak, Red Wine Onion Jam, and Chives (GF, DF)

Crispy Brussel Sprouts, Caramelized Shallots, and Apple Cider Gastrique (GF, DF)

Root Vegetable Hash with Yams and Baby Kale (Vn, GF, DF)

Blood Orange Mousse (D, E, GF)

Chocolate Hazelnut Cream Puffs (G, D, N)

\$69 *Per Person*

CLASSIC BURGER BAR FRIDAY

Loaded Baked Potato Chowder, Bacon Bits on the side (GF, D)

Roasted Broccoli Salad with Chopped Bacon, Shaved Fennel, roasted red onions, Toasted Pistachios and White Balsamic Vinaigrette (GF, DF, N)

Baby Iceberg, Crumbled Blue Cheese, Baby Heirloom Tomatoes, Shaved Red Onion, Diced Egg, Lemon-Red Wine Vinaigrette (GF, D)

All Grass Fed Angus Beef Burger (GF, DF)

Garlic Herbed Chicken Burger (G, DF)

Applewood Smoked Bacon (GF, DF)

Impossible Burger (Vn, GF)

Lettuce, Heirloom Tomatoes, Shaved Red Onions, House Pickles, Cheddar, and Swiss Cheese

Macrina Potato Square Buns (Vn, G, DF)

Ketchup, Dijon Mustard, and Mayonnaise

Coconut Curry Pumpkin Soup (Vn, GF, DF), Croutons on the side

Vermicelli Noodles Salad, Garlic Shrimp, Carrot Threads, Cucumber, Baby Kale, Thai Basil, Bean Sprouts, Chopped Peanuts, and Sweet Chili Dressing (DF, Shellfish, N, GF)

Chopped Napa Cabbage with Green Onions, Red Cabbage, Shaved Carrots, Toasted Almonds, Mandarin Oranges and Ginger Soy Vinaigrette (DF, S, N, G)

Gochujang Chicken, Orange Glaze, and Fresh Thyme (GF, DF)

Korean BBQ Spiced Short Ribs and Green Scallion Demi (GF, DF)

Vegetable Fried Rice and Mixed Sesame Seeds (DF, GF)

Fried Green Beans, Roasted Garlic Oil (Vn, DF, GF)

Thai Tea Panna Cotta (GF, D)

Chocolate Ginger Verrine (D, E, GF)

\$69 *Per Person*

SATURDAY COZY UP WINTER

Hearty Wild Rice and Mushroom Soup (GF, D)

Arcadian Baby Greens With Roasted Washington Apples, Pomegranate Arlis, Crumbled Beechers Marco Polo Cheese, Toasted Pistachios, and Maple-Orange Vinaigrette (GF, D, N)

Haricot Vert Bean Salad, Roasted Divina Tomato, Burrata, Italian Herbs, Shaved Almonds and Sherry Vinegar Dressing (GF, D, N)

Pacific Cod, Cranberry Rosemary Glaze, Parsley (GF, DF)

Chicken Thigh Cassoulet, Natural Jus, White Beans, Blistered Heirloom Cherry Tomatoes, and Swiss Chard (GF, DF)

Roasted Asparagus with Lemon Zest (GF, DF)

Parsnip Mashed Potatoes, Chives (D, GF)

Apple Pie Cream Puffs (G, D, E)

Dirty Chai Verrine (D, E)

\$69 *Per Person*

Steak Fries (Vn, GF)

Pots De Crème with Pear Compote & Slivered Almonds Tart (G, D)

Mandarin Tartlet (D, E, G)

\$69 Per Person

WARMING UP TO SUNDAY

Sweet Potato Chowder with Baby Kale, Bacon on the side (GF, D)

Winter Tri-Color Marbled Potato Salad, Cherry Tomatoes, Crumbled Bacon, Shaved Red Onion, Black Olives, Diced Egg, Dijon Vinaigrette (GF, DF)

Lacinato Kale, Crispy Pancetta, Hominy, Toasted Panko, Shaved Parmesan, Lemon Zest, Red Pepper Flakes, Lemon Garlic Emulsion (D, G)

Blackberry Balsamic Beef Sirloin and Charred Oranges (GF, DF)

Bourbon Marinated Salmon with Blueberry Thyme Sauce (GF, DF)

Herb Roasted Baby Potatoes with Fried Cipollini Onions (Vn, GF)

Roasted Carrots, Whiskey Maple Glaze, Parsley (Vn, GF)

Mint Chocolate Mousse with Vanilla Whip (D, E)

Earl Grey Panna Cotta with Scottish Shortbread (G, D, E)

\$69 Per Person

DELI COUNTER - EVERYDAY

Creamy Tomato Bisque, Herb Croutons on the side (V, D, GF)

Tri-Color Kale Panzanella with Roasted Parsnips, Toasted Hazelnuts, Grilled Asparagus, Garlic Croutons, Ricotta And Dijon Poppy Seed Vinaigrette (D, G, N, V)

Spinach and Arugula Salad, Roasted Butternut Squash, Crumbled Feta Cheese, Toasted Pecans, and Balsamic Vinaigrette (GF, D, N, V)

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

Summer Grilled Vegetables (Vn, GF, DF)

Pickles, Assorted Sliced Cheeses (D), Lettuce, Tomatoes

Garlic, Lemon & Mustard Aioli (E), Romesco, Black Pepper & Blue Cheese Spread (Vn, N)

Sliced Artisan Breads (G, D)

Assorted Tim's Cascade Chips

Assorted Fresh Baked Cookies (G, D, E, N, S, V)

\$69 Per Person

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Grab 'n Go Lunch

GRAB 'N GO LUNCH All Boxed Lunches are served market style. Each Guest can choose what items they like; priced per Person as noted per selection Pre-assembled Lunches for a convenient Grab and Go option at an additional \$4++ Per Person. All lunches come with a single sandwich or salad, cookie, whole fruit and individually packaged chips. Minimum of (10) Lunches Per Sandwich Required. For Groups of 1-19, Select (1) Choice For Groups of 20-29, Select Up to (2) Choices For Groups of 30-39, Select up to (3) Choices For Groups of 40 and Larger, Select up to (4) Choices

SALADS

Arcadian Mixed Greens with Blue Cheese Crumbles, Roasted Washington Pears, Cherry Tomatoes, Pecans, and Cranberry Vinaigrette (GF, D, V)

Baby Arugula & Romaine with Herb Marinated Grilled Chicken, Roasted Brussel Sprouts, Crumbled Goat Cheese, Local Apples, Quinoa, and Blood Orange Vinaigrette (G, D)

Spinach and Frisée Salad with Carrot Threads, Shaved Winter Beets, Roasted Parsnips, Candied Walnuts, and Lemon-Thyme Vinaigrette (GF, DF, N Vn)

Baby Kale Salad with Roasted Butternut, Cauliflower, Garbanzo beans, Toasted Pumpkin Seeds, and Apple- Balsamic Vinaigrette (GF, DF, Vn)

Flat Iron Cobb Salad with Crumbled Bacon, Tear Drop Tomatoes, Blue Cheese Crumbles, Hardboiled Eggs, Black Olives and Herb Vinaigrette (GF, D)

\$55 *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)

SANDWICHES

Roasted Turkey Wrap, Crumbled Bacon Bits, Havarti Cheese, Red Onion, Shredded Romaine, Herb-Aioli Spread and Spinach Wrap (G, D)

Roast Beef Sandwich with Baby Arugula, Caramelized Red Onions, Sliced Tomatoes, White Cheddar Cheese, Horseradish Yogurt Spread on Potato Rolls (G, D)

Italian Sandwich with Mortadella, Salami, Ham, Shredded Lettuce, Provolone Cheese and Tapenade Spread on Brioche Hoagie Rolls (D, G)

Lemon Garlic Mediterranean Chickpea Salad, Artichokes, Divina Tomatoes, Basil In a Wrap (Vn, G, DF)

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

Lemon Garlic Chicken Bacon Salad, Roasted Davina Tomatoes, Avocado Spread and Bibb Lettuce on Ciabatta Rolls (G, D)

\$55 *Per Person*

ENTREE

Entree price includes choice of starter

Red Wine Braised Beef Short Rib, Butternut Squash and Sweet Potato Mash, Port Reduction, and Grilled Asparagus (GF, D) | \$60

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 Vinaigrette (GF, DF)

Per Person

Tarragon Marinated Steelhead with Cranberry Glaze, Wild Rice Pilaf, and Roasted Carrots with Orange Oil (GF, DF) | \$58 Per Person

Grilled Top Sirloin, Artichoke Parmesan Risotto, and Crispy Brussel Sprouts (GF, D) | \$60 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, D) | \$55 Per Person

Herb Roasted Airline Chicken, Balsamic Reduction, Root Vegetables | \$58 Per Person
with Potato Hash and Charred Broccolini (GF, DF)

DESSERTS

Yogurt Mousse, Pistachio Financier, Strawberry Gel, Pistachio Crunch, Strawberry Meringue (G, E, D, N)

Green Apple Bavarian, Caramel Apple Compote, 5-Spice Dacquoise, Streusel (G, D, E)

Peanut Butter Mousse, Chocolate Soil, Whipped Cream, Candied Peanuts (GF, D, E, N)

Chocolate Caramel Tart: Vanilla Tart Shell, Flourless Chocolate Cake, Caramel Cremeux, Caramel Mousse (G, D, E)

\$12 Per Person

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Alternative Options

VEGAN

Wild Rice and Lentil Cake, Creamy Vegan Butternut Squash Sauce, Baby Arugula, and Root Vegetable Hash, Crispy Kale (GF, DF, Vn),

Togarashi Spiced Tofu Steak, Forbidden Rice Pilaf, Steamed Baby

VEGETARIAN LUNCH

Monday

Hearty Lentil and Quinoa Cake, White Bean and Yukon Puree, Roasted Red Peppers Sauce (V, GF, DF)

Tuesday

Bok Choy with Szechuan Sauce (GF)

Garbanzo and Sweet Potato Curry, Smoked Polenta, and Roasted Broccoli (GF)

Pistou Roasted Cauliflower Steak, Wild Mushroom Risotto, Grilled Asparagus and Roasted Cherry Tomato Sauce (V, GF)

Vegan Paella, Seasonal Vegetables (GF)

Butternut Squash and Chickpea Curry, Steamed Basmati Rice, Blistered French Beans, and Fresh Cilantro (GF, DF)

Wednesday

Roasted Tomato and Pesto Stuffed Portobello Mushroom, Smoked Flagship and Leek Risotto, Asparagus (GF, D, N)

Thursday

Goat Cheese and Sun-Dried Tomato Ravioli, Classic Pesto Sauce, Toasted Pine Nuts, Divina Tomatoes and Broccoli (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, Broccoli, 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.

POULTRY

- Green Chili and Chicken Mini Empanada (G, DF)
- Mini Chicken Wellington, Whole Grain Mustard Aioli (G, D)
- Chili Lime Chicken Kabob, Tangy Orange Glaze (GF, DF)
- Buffalo Chicken Spring Rolls (G, D)
- Curried Chicken, Roasted Bell Peppers, Dried Pears, Micro Salad, Walnuts, Endive Cup (GF, DF, N)

\$8*Ea*

VEGETABLE

- Boursin and Artichoke Fritters (G, D, V)
- Quinoa Zucchini Mini Fritter (DF, GF, Vn) Cucumber Raita Sauce (D)
- Creamy Four Cheese Arancini, Arrabiata Sauce (G, D, N, V)
- Caponata Phyllo Star (G, Vn)
- Whipped Goat Cheese, Olive And Artichoke Tapenade, Balsamic Glaze, Basil, Crostini (G, D, V)
- Roasted Red Pepper, Caramelized Onions, Feta, Garlic Lemon Hummus, Micro Beets, Wonton Cup (V, G)
- Cranberry Compote and Brie Bite, Fried Sage, Balsamic Glaze on Crostini (G, D, V)

\$7.50*Ea*

MEAT

- Pistachio Rubbed Dry Aged Sirloin, Honey and Herb Mascarpone, and Micro Arugula, Crostini (G, D, N)
- Herb Seared Sirloin, Brie, Caramelized Onion Jam, Crostini (G, D)
- Italian Sausage and Parmesan Stuffed Mushrooms (G, D)
- Steak Churrasco with Honey Chipotle Drizzle (GF, DF)
- Beef Wellington, Red Wine Demi (G, DF)
- Mini Beef Manchego Empanada (G, D)

\$8*Ea*

SEAFOOD

- PNW Crab Cake with Roasted Tomato Remoulade (G, DF, Shellfish)
- Fried Shrimp Spring Roll, Sweet Chili Dipping Sauce (DF, G, Shellfish)
- Jalapeno, Bacon Wrapped Scallops (GF, DF, Shellfish)
- PNW Smoked Salmon, Lemon Zest-Caper Creme Fraiche, Cucumber Wheel, Fresh Dill (GF, D)
- Sake Marinated Ahi Tuna, Green Onions, Pickled Shishitos, Yuzu Kosho Coconut Cream, Micro Cilantro, Wonton Cup (G, DF)
- Crab Stuffed Mushrooms (G, D, Shellfish)

\$11*Ea*

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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

Based on 3 pieces per person

Emerald City Seasoned Jumbo Shrimp, Fresh Northwest Oysters, and Crab Claws (GF, DF, Shellfish)

Served with Apple Mignonette, Cocktail Sauces, Horseradish Creme Fraiche Dipping Sauce and Lemons

Northwest Clam Chowder (D, Shellfish, GF)

Mini Macrina Brioche Buns (G, D)

\$40 Per Person

LOCAL INSPIRED TAPAS

Based on 3 pieces per person

Dungeness Crab Salad, Yuzu Kosho Aioli, Grilled Pineapple, Fruikake, Micro Greens, Wonton cup. (G, D, Shellfish)

Buffalo Chicken Albondigas, Gorgonzola Sauce (G, D)

Smoky Vegetable Paella with Roasted Artichoke and Eggplant (GF, DF)

Orange Beet Salad - Beets, Onion, Cilantro with Goat Cheese, Pistachio in a Savory Tart Shell with Micro Greens (D, G, V, N)

Grilled Pita, Harissa Hummus, Pomegranate Mint Relish, Fried Halloumi Cheese (D, G, V)

\$28 Per Person

INTERNATIONAL DISTRICT FRIED RICE BAR

Vegan Fried Rice (Vn, GF)

Fried Spam, Roasted Shrimp, Spiced Tofu, Fried Eggs (GF, DF, Shellfish)

Scallions, Chili, Sriracha, Furikake (GF, DF, Vn)

\$28 Per Person

BUILD YOUR OWN PROTEIN POWER BOWL

Proteins

Herb Marinated Flat Iron, Chimichurri Chicken, Fried Tofu (GF, DF)

Grains

Ancho Roasted White Beans, Tri-Color Quinoa, Brown Rice (GF, DF)

Leafy Greens

Arugula, Frisée and Baby Spinach (Vn, DF, GF)

Vegetables

Roasted Winter Squash, Cauliflower, Cherry Tomatoes, Grilled Broccoli, Carrots (Vn, DF, GF)

Toppings & Seeds

Crispy Chickpeas, Flaxseeds, , Toasted Pepitas (Vn, GF, DF)

Dressing

White Balsamic Vinegar, Lemon Olive Oil (Vn, DF, GF)

\$35 Per Person

RACLETTE MELTING CHEESE STATION

Imported French Raclette Melted Cheese (D)

Steamed Marble Potatoes (Vn)

Cornichons

MINI BUNS

Crispy Pork Belly, Pimento Cheese, Pickled Jalapeno, Mini Brioche (G, D)

Impossible Meatballs, Marinara, Vegan Cheese, Fresh Basil Mini

Pickled Onions

Shaved Prosciutto

International Mustards

Assorted Crusty Breads (G)

\$38 Per Person

THE WHOLE SHEBANG

Handcrafted Northwest Cheese Selection including Cascadia Creamery (D)

Olympia Provisions Green Peppercorn Pate, Pork Pistachio Pate (D, N)

The "Italian Sampler" featuring Olympia Provisions Cacciatore, Finnochiona, Salumi Nola and Sopresatta (G, D)

Seasonal Mostarda, Honey, Fig Jam, Quince Paste, (DF, GF, Vn)

Dried Fruits and Toasted Nuts (N)

Local Breads and Crackers (G)

\$43 Per Person

ARTISANAL CHEESE

Handcrafted Northwest Cheese Selection including:

Beecher's and Cascadia Creamery (D)

Dried Fruits and Toasted Nuts (N)

Jam, Quince Paste

Local breads and Crackers (G)

\$32 Per Person

Potato Bun (G, DF)

Buffalo Chicken, Blue Cheese Aioli, Coleslaw, Mozzarella Cheese on Mini Herb Buns (G,D)

Hawaiian Rolls, Cinnamon Cream Cheese, Apple Compote (G, D)

\$30 Per Person

DIM SUM

Based on 5 pieces per person

Char Siu Pork Bao (G, DF)

Pork Shumai (G, DF)

Edamame and Corn Pot Stickers (Vn, G)

Chicken Lemongrass Pot Stickers (G, DF)

Sweet Chili Dipping Sauce (Vn)

\$33 Per Person

LOCAL MEATS

Artisanal Locally Cured meats to include Salt Blade, Olympia Provisions, and Salumi

Dried Fruits and Toasted Nuts (N)

Local Honey, Quince Paste, Fig Jam Local, Fig

Local Breads and Crackers (G)

\$32 Per Person

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Carving Stations

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.

RIBEYE

Smoked Salt Whole Ribeye (GF, DF)

Arcadian Greens, Roasted Sweet Potatoes, Herb Parmesan Croutons, Toasted Pecans, Dried Pears, and Apple Cider Vinaigrette

Sour Cream and Chive Mashed Potatoes (D, GF)

Au Jus (GF, DF), Horseradish Cream Sauce (GF)

Mini Brioche Rolls(G)

\$700 Per 35 Guests

FLANK STEAK

Balsamic Marinated Grilled Flank Steak (GF, DF)

Grilled Jumbo Asparagus, Lemon Oil, Toasted Panko (D, G, V)

Roasted Red Potato Wedges with Chopped Cilantro (GF)

Chimichurri Sauce (GF, DF)

\$525 Per 25 Guests

SALMON

Bourbon Cedar Plank Salmon (GF, DF)

Pomegranate Citrus Relish, Parsley, Lemon Oil (Vn, GF)

Roasted Green Beans with Crispy Shallots (Vn, GF)

Root Vegetable Hash, Balsamic Glaze, Baby Kale (Vn, GF)

\$475 Per 20 Guests

PORK

Apple Cider Brined Pork Loin (GF, DF)

Heirloom Potato Salad, Roasted Peppers, Shaved Onion, Champagne Vinaigrette (Vn, GF, DF)

Smoked Gouda Polenta with Fresh Herbs (GF, D)

Roasted Apple, Pomegranate, and Fennel Relish (GF, DF)

Dinner Rolls (G, D)

\$475 Per 25 Guests

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Sweets Station

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

MINI PIES

Dutch Apple Pie (G, D, E)

Pumpkin Pie(G, D, E)

CONFECTION STATION

Pumpkin Truffles (D, E)

Cranberry Marshmallows (GF, DF, EF)

Chocolate Silk Pie (G, D, E)

Pecan Pie (G, D, E, N)

\$22 Per Person

Almond Dragee (GF, DF, N)

Vanilla Bean Soft Caramels (GF, D)

\$28 Per Person

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Late Night Snacks

SLIDER BAR

Classic Burger, Herb Aioli, Cheddar Cheese, Brioche Buns (G, D)

Spicy Chorizo, Havarti Cheese, Pickled Jalapeno, Chipotle Aioli on Herb Buns (G, D)

BBQ Pulled Pork Slider, Pickled Red Onion, Coleslaw, Potato Bun (G, DF)

\$24 Per Person

FRY BAR

Tater Tots (GF)

Sweet Potato Fries (GF)

Crinkle Cut Fries (GF)

Shoestring Fries (GF)

Ketchup, Mustard, Ranch, Cheese Sauce, Sauteed Mushrooms, Caramelized Onions, and Bacon Bits

\$18 Per Person

CHICKEN WING BAR

Buffalo Sauce Wings

BBQ Wings

Lemon Garlic Wings

Baby Carrots and Celery Sticks

Ranch and Blue Cheese Dressing

\$20 Per Person

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Personal Preference

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

1. The planner chooses the appetizer, salad, and dessert in advance.
2. A custom printed menu featuring up to four entree selections is provided for your guest
3. Specially trained servers take your guests' orders as they are seated.

\$135 *Per Person*

PLANNER'S CHOICE OF SALAD

Baby Kale and Endive Salad, Honey and Sage Roasted Sweet Potato, Smoked Flagship, Shaved Radish, Candied Pistachios, Cranberry-Orange Vinaigrette (GF, N, D)

Little Gem, Herb Ciabatta Toast, Shaved Parmigiano Reggiano, Crisp Pancetta, Lemon Thyme Vinaigrette (GF, D)

Heirloom Cherry Tomato Salad, Ciliegine mozzarella, Micro Basil, Charred Baguettes, Balsamic Glaze (G, D)

Mixed Green Salad, Toasted Farro, Shaved Winter Fennel, Roasted Pears, Spiced Walnuts, Blood Orange Vinaigrette (GF, N, D)

Baby Spinach and Frisee, Citrus Segments, Watermelon Radish, Curried Cashews, Cotija with Champagne Vinaigrette (GF, D, N)

PLANNER'S CHOICE OF APPETIZER

Cream of Mushroom with Parsley Oil (GF, D)

Tequila Marinated Shrimp and Grilled Pineapple Relish, Manchego Cheese Grits, Fresh Cilantro (D, GF, Shellfish)

Sherry Glazed Pork Belly & Fresh Burrata Cheese with Grilled Artisan Baguette, Soft Herbs, Heirloom Tomatoes, Balsamic and Lemon Oil (D, G)

Lemon Seared Jumbo Scallop with Garlic Polenta, Chimichurri (GF, D, Shellfish)

INDIVIDUAL GUEST'S CHOICE OF ENTRÉE

Mint Dijon Crusted Lamb Chop with Blackberry Lavender Gastrique (GF, DF)

Grilled Kobe New York Strip Steak with Shallot Demi (GF, DF)

Braised Short Rib with Burgundy Sauce (GF, DF)

Crab Cake Crusted Chilean Sea Bass with Grapefruit Beurre Blanc (G, D, Shellfish)

Ponzu Marinated Grilled King Salmon Green Onion Chili Oil (GF, DF)

Miso Marinated Steelhead, Ponzu Beurre Blanc (D, GF)

Stuffed Chicken Breast with Goat Cheese and Spinach with Lemon Dill Sauce, Blistered Cherry Tomatoes (GF, D)

PLANNER'S CHOICE OF VEGETABLE SIDE

Lemon Charred Asparagus with Toasted Breadcrumbs (Vn, G, DF)

Bourbon Roasted Tri Color Carrots (Vn, GF)

Charred Broccolini, Lemon Oil (Vn, GF)

Vegan Ratatouille (Vn, GF)

PLANNER'S CHOICE OF STARCH SIDE

Sweet Potato Mash with Chives (Vn, GF, D)

Root Vegetable Hash, Baby Kale, Balsamic Reduction (GF, DF, Vn)

Horseradish Whipped Potatoes (D, V, GF)

Forbidden Rice Pilaf, Green Scallion (GF, DF)

PLANNER'S CHOICE OF DESSERT

Chocolate Pots de Crème, Toasted Marshmallow, Cranberry Caviar, Chocolate Crumble (GF, D, E)

Pumpkin Cheesecake, Cinnamon Anglaise, Chocolate Sauce, Ginger Crumble, Whipped Cream (GF, D, E)

Caramel Mousse, Pecan Praline Crunch, Pecan Sponge, Brown Butter Shell, Caramel Whip (G, D, E, N)

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Plated Dinner

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

FIRST COURSE

Ginger Sweet Potato Chowder, Lentils, Baby Kale and Cilantro Oil (GF, Vn) | \$12 Per Person

Butternut Squash Bisque, Crème Fraiche Drizzle, Parsley Oil (GF, D) | \$12 Per Person

Roasted Tomato and Goat Cheese Tart, Crumbled Goat Cheese, Fig Jam, Smoked Sea Salt and Baby Arugula, Balsamic Glaze (G, D) | \$13 Per Person

Jumbo Seared Scallops, Cornbread Puree, Blistered Tomato and | \$19 Per Person

Corn Relish, Cilantro Oil (GF, DF, Shellfish)

SECOND COURSE

Mixed Green Salad with Grilled Lemon Garlic Asparagus, Grape Tomatoes, Chickpeas, And Kalamata Olives With Beecher's Cheddar, Citrus Vinaigrette (D, V, GF) | \$12 Per Person

Spinach And Watercress Salad with Grapes, Shaved Fennel, Sliced Almonds, Crumbled Goat Cheese, Champagne Vinaigrette (D, V, GF, N) | \$12 Per Person

Arugula And Romaine Salad with Shaved Radish, Quinoa, Chick Pea, Pistachios, Mint Lemon Dressing (N, DF, GF, Vn) | \$12 Per Person

Baby Tri Color Kale with Toasted Pecans, Shaved Radishes, Chickpeas, Sliced Red Bell Pepper, Shaved Goat Cheese, Honey Mustard Vinaigrette (GF, D, N) | \$12 Per Person

Mixed Greens, Radicchio and Endive Salad with Shaved Fennel, Grapefruit Segments, Hazel Nuts, Shaved Parmesan, White Balsamic Vinaigrette (D, V, GF) | \$12 Per Person

ENTRÉE

Porcini Rubbed Filet Mignon, Cherry Cabernet Sauce, Sour Cream and Chive Mashed Potatoes, Jumbo Asparagus, Divina Tomato Garnish (GF, D) | \$81 Per Person

Orange Soy Mahi-Mahi with Miso Ginger Butter Sauce, Forbidden Rice Pilaf, Baby Bok Choy, and Mixed Sesame Seed Garnish (G, D) | \$78 Per Person

Seared Seabass with Slow Roasted Sweet Pepper Sauce, Root Vegetable Hash, and Charred Broccolini (GF, DF) | \$85 Per Person

Whiskey Maple Salmon, Pumpkin and Smoked Gouda Risotto, Green Patty Pan Succotash, Divina Tomato (GF, D) | \$79 Per Person

Duo of Black Garlic Sirloin and Herb Marinated Shrimp, Black Truffle Mascarpone Risotto, Jumbo Asparagus, Port Wine Demi (GF, D) | \$79 Per Person

Herb Marinated Airline Chicken Breast, Creamy Pesto Polenta Cake, Blistered Cherry Tomatoes, Roasted Broccolini, Fried Basil, Balsamic Glaze (GF, D, N) | \$74 Per Person

Burgundy Braised Beef Short Ribs, Brown Butter and Champagne Risotto, Whiskey Maple Heirloom Carrots with Parsley, Fried Sage (GF, D) | \$77 Per Person

Grilled Eggplant Steak, Mushroom Jus, Smokey Paella with Blistered Tomatoes and Grilled Artichoke, and Charred Broccolini (GF, DF, Vn) | \$70 Per Person

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Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. For a choice of two entrées, price is \$77 per person. For a choice of three entrées, price is \$82 per person. All dinners include an Assortment of Bread, Coffee & Tea Service.

SOUP (CHOOSE ONE)

Wild Rice and Mushroom Soup, Herb Croutons on the side (DF, GF)

Maple Roasted Parsnip and Potato Soup, Parsnip Chips (GF, D)

Creamy Tuscan White Bean and Kale Soup, Cracked Pepper

DESSERTS

Included with Entrée

Vanilla Bavaois, Cranberry Cremeux, Chocolate Shortbread, Dulcey Namalake, Chocolate Décor (GF, D, E)

Bailey's Tiramisu: Ladyfingers dipped in Kahlua Espresso, Bailey's Mascarpone Cream, Chocolate Crumble, Chocolate Décor (G, E, D)

Carrot Sponge, Cream Cheese Mousse, Pineapple Compote, Candied Carrot Chips, Whipped Cream (G, E, D)

Caramelized White Chocolate Mousse, Caramel Sauce, Chocolate Crumble, Chocolate Sauce, Whipped Cream (GF, D, E)

Cheesecake, Poached Apple, Cinnamon Apple Compote, White Wine Reduction, Streusel (G, D, E)

SALADS (CHOOSE TWO)

Romaine and Arugula, Toasted Pecans, Roasted Butternut Squash, Grilled Asparagus, Shaved Watermelon Radish with Pomegranate Vinaigrette (GF, DF, N)

Baby Spinach and Frisee, Roasted Pears, Candied Cashews, Feta Cheese, Red Grapes, and Honey-Cider Vinaigrette (GF, N, D)

Croutons on the side (GF, D)

Golden Chickpeas, Butternut Squash, and Cauliflower Curried Soup (GF, DF, Vn)

Toasted Farro Salad with Arugula, Toasted Hazelnuts, Pomegranate Arils, Roasted Broccoli, Goat Cheese Crumbles and Lemon-Sherry Vinaigrette (G, D, N)

Roasted Baby Rainbow and Sweet Potato Salad, Arugula, Shaved Fennel, Red Onion, Herbs, Uli's Chorizo, and Red Wine Vinaigrette (GF, DF)

Arcadian Greens, Pickled Sweet Peppers, Shaved Fennel, Winter Roasted Beets, Smoked Beechers Flagship, and Champagne Vinaigrette (GF, D)

SIDES (CHOOSE 2)

Roasted Yukon Potatoes with Crispy Shallot (GF, DF)

Horseradish Whipped Potatoes, Chive (GF, D)

Root Vegetable Hash, Baby Kale (Vn, DF, GF)

Garlic Roasted Red Potato Wedges (Vn, GF)

Mushrooms and Leek Risotto, Parsley (GF, D)

Vegan Ratatouille (Vn, GF)

Beecher's Smoked Flagship Mac and Cheese (G, D, V)

Herb Roasted Cauliflower and Broccoli (GF, DF, Vn)

Maple Roasted Heirloom Carrots, Parsley (GF, DF, Vn)

Jumbo Roasted Asparagus with Lemon Oil (GF, DF, Vn)

Charred Broccolini with Herb Oil (GF, DF, Vn)

ENTRÉE

Grilled Petite Filet with, Bourbon Espresso Sauce, Fresh Herbs (GF, DF)

Seared Steelhead with Red Chimichurri Sauce (GF, DF)

Herb Roasted Salmon with Pomegranate and Citrus Relish (GF, DF)

Balsamic Rosemary Grilled Top Sirloin with Caper Herb Relish (GF, DF)

Grilled Flat Iron with Mushroom Burgundy Sauce (GF, DF)

Pistou Marinated Chicken Breast with Chardonnay Sauce, Fried Capers (GF)

DESSERTS (CHOOSE 2)

Pear & White Chocolate Eclairs (G, D, E)

Tiramisu (G, D, E)

Mint Chocolate Tartlets (GF, D, E)

Citrus Gateux (G, D, E, N)

Pomegranate Mousse with Chocolate Sauce (GF, D)

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Alternative Options

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

VEGAN DINNER

Portabella Vegan Fajitas, Bell Peppers, Onions, Cilantro, Spanish Rice, Corn Tortillas, Salsa (Vn, GF)

Vegan Shepherd’s Pie with Yukon Potatoes, Roasted Broccolini and Cauliflower (GF, DF)

Herb Roasted Cauliflower Steak, White Bean Puree, Grilled Asparagus, Gremolata Sauce (GF, DF)

GLUTEN FREE DINNER

Seared Herb Airline Chicken Breast, Truffle Salt Roasted Fingerling Potatoes, Charred Broccolini, (DF, GF)

Black Garlic Rubbed Kobe Sirloin, Horseradish Mashed Potatoes, French Beans (D, GF)

Miso Marinated Atlantic Salmon, Lemongrass Basmati Rice, Steamed Baby Bok Choy, Sesame Seeds, Honey Orange Glaze (GF, DF)

VEGETARIAN DINNER

Monday: Fried Gnocchi with Butternut Squash Cream Sauce, Fried Basil, and Grilled Asparagus (G, D)

Tuesday: Impossible Meat Tacos with Corn Tortillas, Roasted Peppers and Onions, Chimichurri Salsa (V, GF, DF)

Wednesday: Three Cheese Ravioli, Pesto Sauce, Toasted Pine Nuts and Fried Basil (D, G, N)

Thursday: Vegetable Lasagna with Marinara Sauce, Roasted Garlic Green Beans (G, D)

Friday: Gochujang Eggplant Steak, Fried Rice with Sautéed Bok Choy, and Sesame Seeds (DF, GF)

Saturday: Foraged Mushroom Stroganoff, Buttered Egg Noodles, Roasted Broccolini with Lemon Oil (G, D)

Sunday: Goat Cheese and Sundried Tomato Polenta Cake, Blistered Cherry Tomatoes, Grilled Asparagus and Carrots (D)

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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

Canvas Brut Blanc de Blancs, California | \$50 Per Bottle

Canvas Pinot Grigio, California | \$50 Per Bottle

Canvas Chardonnay, California | \$50 Per Bottle

RED WINES

Canvas Cabernet Sauvignon, California | \$50 Per Person

Canvas Pinot Noir, California | \$50 Per Bottle

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

BUBBLES

Mionetto Avantgarde Prosecco | \$52 Per Bottle
Venetto, Italy

Lamarca Prosecco | \$60 Per Bottle
Treviso, Italy

Michelle, Brut | \$52 Per Bottle
Columbia Valley, Washington

Moet & Chandon Imperial Brut | \$89 Per Bottle
Champagne, France

ROSÉ

Ashton Troy, Rose | \$52 Per Bottle
Columbia Valley, Washington

La Vielle Ferme, Rose | \$52 Per Bottle
France

WHITES

Kendall Jackson, Chardonnay | \$60 Per Bottle
California

Mer Soleil, "Reserve", Chardonnay | \$65 Per Bottle
Monterrey, California

Chateau Ste. Michelle, Riesling | \$52 Per Bottle
Columbia Valley, Washington

Whitehaven, Sauvignon Blanc | \$65 Per Bottle
Marlborough, New Zealand

Four Graces, Pinot Gris | \$50 Per Bottle
Willamette Valley, Oregon

REDS

Drumheller Cabernet Sauvignon | \$52 Per Bottle
Columbia Valley, Washington

Rodney Strong, Cabernet Sauvignon | \$72 Per Bottle
Sonoma County, California

Daou, Cabernet Sauvignon | \$74 Per Bottle
Adelaida, District of Paso Robles

Adelsheim Vineyard, Pinot Noir | \$52 Per Bottle
Newberg, 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

Ashton Troy, Malbec | \$52 Per Bottle
Columbia Valley, Washington

Catena Vista Flores, Malbec | \$56 Per Bottle
Mendoza, Argentina

Charles & Charles Cabernet Blend | \$52 Per Bottle
Columbia Valley, Washington

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Hand Crafted Cocktails

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!

TEELING'S SMALL BATCH WHISKEY

Kentucky Sunrise
Teeling's Small Batch Whiskey, Orange Juice, Grenadine

\$14 *Hosted Bar*

DON JULIO BLANCO TEQUILA

Mexican Mule
Don Julio Blanco Tequila with Fever Tree Ginger Beer, Fresh
Lime

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

Tito's Handmade Vodka with Lime Juice, Triple Sec

Joe Collins

Tito's Handmade Vodka, Lemon Juice, Sugar, Club Soda

\$14 *Hosted Bar*

HENDRICKS GIN

Tom Collins

Hendricks Gin, Lemon Juice, Sugar, Club Soda

\$15 *Hosted Bar*

ALCOHOL FREE COCKTAILS

Fruit Punch

Seedlip Spice 94, Orange Juice, Cranberry Juice, Pineapple Juice, Sprite

Huckleberry Lemonade

Seedlip Spice 94, Huckleberry Syrup, Lemonade

Alcohol Free Mule

Seedlip Spice 94, Fever Tree Ginger Beer, Lime

\$13 *Hosted Bar*

ALCOHOL FREE COCKTAILS - SUPER PREMIUM BAR

Mai Tai

Seedlip Spice 94, Orange Juice, Pineapple Juice, Grenadine

Blueberry Cooler

Seedlip Spice 94, Blueberry Syrup, Club Soda

The Not So Cosmo

Seedlip Spice 94, Cranberry Juice, Lime

\$14 *Per Drink*

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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

Premium Brand Cocktails | \$14 Per Drink

Signature "Conciere" Brand Cocktails | \$12 Per Drink

Cordials | \$16 Per Drink

Seedlip Alcohol-Free Spirits | \$13 Per Drink

Premium House Wine | \$14 Per Drink

Select House Wine | \$12 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

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

First Hour | \$26 Per Person

Each Additional Hour | \$15 Per Person

SIGNATURE CONCIERE HOST-SPONSORED BAR PER PERSON

Private Label Conciere Brand:

Vodka | Gin | Silver Rum | Silver Tequila | Bourbon | Whiskey | Scotch | Cordials

First Hour | \$22 Per Person

Each Additional Hour | \$12 Per Person

NO HOST BAR PER DRINK

Cash & Credit Card accepted

Super Premium Brand Cocktails | \$16 Per Drink

Premium Brand Cocktails | \$15 Per Drink

Signature "Concierge" Brand Cocktails | \$13 Per Drink

Cordials | \$16 Per Drink

Premium Wine | \$15 Per Drink

Select Wine | \$13 Per Drink

Premium & Imported Beer | \$10 Per Drink

Domestic Beer, Athletic Brewing - Upside Dawn Alcohol Beer,
White Claw, High Noon Vodka Seltzer | \$9 Per Drink

Bottled Water, Sodas, Juices, Fever Tree Ginger Beer, Red Bull |
\$7.50 Per Drink

Seedlip Alcohol-Free Spirits | \$13 Per Drink

LABOR CHARGES

Bartenders | \$150 Ea

Up to three hours

Waiters | \$75 Ea

Up to three hours

Cashiers | \$50 Ea

Up to three hours

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