



HYATT REGENCY BELLEVUE  
MEETING & EVENT MENUS



# 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 \$56 per guest.

## FRESH START - MONDAY

Selection of Chilled Juices to Include Pineapple, Orange, Kombucha

Artisanal Whole Fruit - Bananas, Seasonal Fruit (Vn, GF, DF)

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

Steel Cut Oatmeal with Dried Strawberries (GF,DF) with Brown Sugar, Honey, Sliced Almonds (N, V, DF, G)

House Baked Fresh Bakeries: Croissants, Mixed Berry Muffin, Selection of Assorted Danish (V, G, D, E, S, N)

Southwest Skillet with Chorizo, Peppers, Onions, and Diced Potatoes (DF, GF)

Lemon, Ginger, Mint Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

**\$53** *Per Person*

## SUNRISE - WED & SUN

Selection of Chilled Juices to include Pomegranate, Orange, Tomato

Artisanal Whole Fruit - Pears, Seasonal Fruit (Vn, GF, DF)

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

Raspberry Steel Cut Oatmeal (G, DF, Vn) Toasted Pecans, Golden Raisins, Fresh Berries, (DF, V, N)

Croissants, Chocolate Banana Bread (DF, E, G), Daily Selection of Assorted Danish

Frittata with Smoked Bacon, Caramelized Onion, and Cheddar Cheese (GF, D)

## THE MARKET - TUES & SAT

Selection of Chilled Juices to Include Grapefruit, Orange, Carrot

Artisanal Whole Fruit - Oranges, Seasonal Fruit (Vn, GF, DF)

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

Brown Rice Porridge with Vanilla and Cinnamon (Vn, GF, DF), Toasted Coconut Flakes, Cinnamon, Maple Syrup and Almond Milk

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

Frittata with Artichoke, Heirloom Tomatoes, and Baby Kale (GF, D)

Orange, Blueberry, Cucumber Infused Water

Coffee, Decaffeinated Coffee & Tazo Tea

**\$53** *Per Person*

## RISE AND SHINE - THURSDAY

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

Artisanal Whole Fruit - Golden Delicious Apple, Seasonal Fruit (Vn, GF, DF)

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

Tri Color Quinoa Porridge in Coconut Milk, with Maple Syrup, Flax Seeds, Fresh Raspberries, Toasted Coconut Flakes (GF, DF)- Brown Sugar

Croissants, Jalapeno Cheddar Biscuits (DF, G), Daily Selection Of Assorted Danish

Crustless Quiche with Heirloom Tomatoes, Foraged Mushrooms,

Grapefruit, Raspberry, Tarragon Infused Water  
.....  
Coffee, Decaffeinated Coffee & Tazo Tea  
.....

**\$53** *Per Person*

and Goat Cheese (GF, D)  
.....  
Cucumber, Lime, Thyme Infused Water  
.....  
Coffee, Decaffeinated Coffee & Tazo Tea  
.....

**\$53** *Per Person*

## JUMP START - FRIDAY

Selection of Chilled Juices to include Cranberry, Orange, Carrot  
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Artisanal Whole Fruit - Bananas, Seasonal Fruit (Vn, GF, DF)  
.....

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

House Baked Fresh Bakeries: Croissants, Banana Bread (D, G), Seasonal Danish  
.....

Zoi Honey Greek Yogurt with House Baked Granola, Fresh Berries, Dark Chocolate Chips and Toasted Coconut Flakes (D, N, G)  
.....

Southwest Crustless Quiche with Chorizo, Peppers, Onions, and Pepper Jack Cheese (GF, D)  
.....

Apple, Orange, Cinnamon Stick Infused Water  
.....

Coffee, Decaffeinated Coffee & Tazo Tea  
.....

**\$53** *Per Person*

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## 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 that meal.

### EGGS AND OMELET STATION

(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), Monterey Jack Cheese, Assortment of Hot Sauces (Vn)  
.....

### LOCALLY MADE BREAKFAST TURNOVERS

Mushroom, Leeks and Egg (G, D, E, S)  
.....

Classic Bacon and Egg Turnover (G, D, E, S)  
.....

**\$11** *Per Person*

**\$27** *Per Person*

**BUILD YOUR OWN YOGURT PARFAIT**

Local Zoi Plain, Honey Yogurt, Cashew Vegan Yogurt(D, V, N)

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Cashew Vegan Yogurt (Vn, DF, GF)

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Seasonal Fresh Fruit Compote (Vn, DF, GF)

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House-Baked Granola (G, N, V)

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Assorted Toasted Nuts (N)

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**\$15** *Per Person*

**SMASHED AVOCADO TOAST BAR**

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

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Smashed Avocado (Vn, DF, GF)

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Scrambled Egg (E, V)

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Roasted Divina Tomatoes (Vn)

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Micro Salad (Vn)

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**\$18** *Per Person*

**OATMEAL AND GRANOLA**

Gluten-Free Steel Cut Oats (Vn, GF)  
with Dried Blueberries, Brown Sugar, Pomegranate Arils,  
Blackberries and Maple Syrup

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House-Made Granola (G, N, V)

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**BAGEL BAR**

Assorted Fresh Baked Blazing Bagels (G, Vn)

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Smoked Salmon (GF)

---

Bacon (GF)

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Plain Cream Cheese (D)

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Sprouts (Vn)

---

Cucumber (Vn)

---

Tomato (Vn)

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Sliced Cheddar (D, V, GF)

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**\$19** *Per Person*

**EUROPEAN TABLE**

Hard Boiled Eggs (GF, DF)

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Almond & Chocolate Muesli Shots, Fresh Berries (D)

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Sundried Tomato, Wilted Spinach, and Boursin Egg Bites (GF, D, V)

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Mini Quiche Lorraine Tarts (G, D)

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Assorted Charcuterie with Pear Mostarda (GF)

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Fresh Sliced Baguettes (G, Vn)

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**\$26** *Per Person*

**FRESH JUICE AND SMOOTHIE BAR (GF, DF, VN)**

(Attendant Required \$150)

Cucumber

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Baby Kale

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

**\$14** Per Person

Baby Spinach

Apples

Celery

Beets

Carrots

Coconut Water

Strawberry Smoothie

Banana Smoothie

**\$13** Per Person

### BREAKFAST SANDWICHES

Fried Eggs, Cheddar Cheese, and Applewood Smoked Bacon on Croissant Sandwich (G, D)

Fried Eggs, Cheddar Cheese, and Vegan Sausage on Croissant Sandwich (G, D, V)

**\$15** Per Person

### BREAKFAST CRUST & CRUSTLESS BAR

Quiche Lorraine (G, D), Savory Tomato Relish (GF, DF)

Caramelized Leek, Foraged Mushroom, Herbed Goat Cheese, and Tomato Frittata (GF, D)

**\$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. Buffets are served for a minimum of 20 Guests. Should your guarantee fall below this amount a \$250.00 Service Charge will be assessed. Food Preparations for banquet buffets are limited and are based on one piece per guaranteed guest. Should you require additional quantities, these may be purchased at an additional cost.

### SPRING-SUMMER BREAKFAST BUFFET

Seasonally Inspired Whole Fruit (Vn, GF, DF)

Lemon Blueberry Morning Bread (D, G)

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

### SPRING-SUMMER DELUXE BREAKFAST BUFFET

Seasonally Inspired Sliced Fruit (Vn, GF, DF)

Cherry Danish (G, D, V)

N, V)

Pork Sausage Links (GF, DF)

Applewood Smoked Bacon (GF, DF)

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

Roasted Red Potatoes (Vn, GF)

Selection of Chilled Juices

Coffee, Decaffeinated Coffee & Tazo Tea

**\$60** *Per Person*

Chicken-Apple Sausage (GF, DF)

Applewood Smoked Bacon (GF, DF)

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

Baby Potatoes with Herb Oil (Vn, GF)

French Toast Sticks with Maple Syrup (G, D)

Selection of Chilled Juices

Coffee, Decaffeinated Coffee & Tazo Tea

**\$63** *Per Person*

### PACIFIC NORTHWEST BREAKFAST

Seasonal Sliced Fruit (Vn, DF, GF)

Zoi Greek Yogurt, Housemade 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)

Leek & Parmesan Danish (D, G)

Pork Breakfast Sausage (GF, DF)

Applewood Smoked Bacon (GF, DF)

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

Roasted Baby Potatoes (Vn, GF)

Juices Washington Apple Juice and Orange Juice

Fresh Coffee and Tazo Hot Tea Selection: Regular, Decaf

**\$66** *Per Person*

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## Plated Breakfast

All Plated Breakfasts include Chilled Juice, Strawberry Almond Brioche (G, D, E), Fresh Mixed Fruit Martini (Vn, GF, DF), Coffee and Tea

### SCRAMBLED EGG WHITES

Smoked Salt Roasted Fingerling Potatoes, Chicken Apple Sausage, and Divina Tomato (GF)

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**\$36** *Per Person*

### CAGE-FREE SCRAMBLED EGGS

Choice of Bacon or Chicken Sausage, Roasted Baby Potatoes, Divina Tomato (GF, D)

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**\$37** *Per Person*

### TOFU STIR-FRY SCRAMBLE

Tofu and Seasonal Vegetable, Vegan Sausage, Roasted Baby Potatoes, and Divina Tomato (Vn, GF)

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**\$36** *Per Person*

### QUICHE LORRAINE TART

with Baby Potato Medley, Baby Kale, and Tomato Relish (G,D)

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**\$36** *Per Person*

### BOURBON VANILLA FRENCH TOAST

Smoked Bacon, Macerated Berries, and Maple Syrup

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**\$36** *Per Person*

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## Brunch

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

### BRUNCH

Chef Attendant Required - \$150 per attendant

Selection of Chilled Juices

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Seasonally Inspired Sliced Fruits (Vn, GF, DF)

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Cinnamon Rolls (D, G, N)

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Spinach & Feta Danish (D, E, G, NF)

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Berry Tartlets (D, G)

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

Crispy Applewood Smoked Bacon (GF, DF)

Baby Breakfast Potatoes with Arugula (GF, Vn)

Crustless Quiche with Beecher’s Flagship, Baby Kale, and Mixed Peppers (GF, D)

Pacific Smoked Salmon with Fresh Dill, Whipped Cream Cheese (D), Sliced Tomatoes, Capers, Shaved Red Onions and Assorted Bagels (D, G, V)

Mixed Spring Greens, Roasted Washington Apples, Tear Drop Tomatoes, Watermelon Radish, Hard Boiled Egg, Toasted Pistachios White Balsamic & Herb Vinaigrette (V, GF, DF)

Coffee Rubbed Sirloin, with Rosemary Demi, Fried Pearl Onions (GF, DF)

Freshly Prepared Omelets (Attendant Required) - \$150 - Chef Attendant Cage Free Eggs, Egg Whites, Cage Free Whole Eggs, Tomatoes, Peppers, Onions, Spinach, Bacon, Chicken Sausage, Ham, Cheddar Cheese, House Made Salsa (V) and Sour Cream (D)

Coffee, Decaffeinated Coffee & Tazo Tea

**\$72** Per Person

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## 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 guest.

### MONDAY & SATURDAY

Lavender Morning Buns (D, G)

Seasonally Inspired Whole Fruit (Vn, GF, DF)

Coffee Refresh

**\$18** Per Person

### TUESDAY

Plain, Chocolate Hazelnut, & Raspberry Beignets (D, G, N)

Watermelon, Pineapple, Honeydew, Mixed Berries, With Mint Lime Syrup (GF, DF, Vn)

Coffee Refresh

**\$18** Per Person



WEDNESDAY

Chocolate Babka (D, G)

Assorted Granola Bars (D, G, N)

Coffee Refresh

**\$18** Per Person

THURSDAY & SUNDAY

Seasonal Smoothie Shooters (D, V, GF)

Seasonal Fruit Skewers (Vn, DF, GF)

Coffee Refresh

**\$18** Per Person

FRIDAY

Blueberry Buckle (D, G)

Leek & Parmesan Danish (D, G)

Coffee Refresh

**\$18** Per Person

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Afternoon Break of the Day

Part of Hyatt’s menu of the day program, our afternoon 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.

MONDAY & SATURDAY

Celery, Broccoli Florets And Baby Carrot Sticks. (V)

House Made Greek Goddess Dip, Miso Hummus with Seasonal Berries (Vn)

Maui Chips (V, GF, DF)

Assorted Soft Drinks

**\$18** Per Person

TUESDAY

Summer Vegetables Crudit  (Vn, GF, DF)

Buffalo Chicken Spring Roll (D, G)

Tortilla Chips, Housemade Roasted Salsa (V), Sour Cream (D), Pico de Gallo (Vn)

Individual Assorted Chilled Coffee Drinks

**\$18** Per Person

WEDNESDAY

THURSDAY & SUNDAY

Warm Pretzel Bites (G), Cheese Sauce (D), Honey Whole Grain  
Honey Mustard (V, GF)

Cucumber Sticks, Baby Carrot Sticks, Celery Sticks, Roasted Red  
Pepper Ranch Dip (Vn)

Whipped Feta and Balsamic Roasted Strawberries (GF, V)

Assorted Chips (GF, DF)

Assorted Soft Drinks

**\$18** Per Person

White Cheddar Popcorn (D, GF)

Assorted Maui Chips (DF, GF)

Potato and Parmesan Galette (D, E, GF)

Assorted Soft Drinks

**\$18** Per Person

## FRIDAY

Harissa & Roasted Red Pepper Hummus, Mini Sweet Peppers, Cucumber Sticks (V)

Assorted Olives (Vn)

Grilled Pita Bread (V, G, D), Toasted Baguette (G, DF)

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

Bagel Bites (G, Vn) | \$48 Per Dozen

With an Assortment of Cream Cheese including: Plain, Garlic & Herb, Strawberry (D)

Fresh Mini Bakeries: | \$50 Per Dozen

Chocolate Croissants (G, D, V) Cinnamon Rolls (D,G) Daily Selection of Assorted Danish (D, G, N) Twice Baked Almond Croissants (D, G, N) Pecan Rolls (D, G, N)

Home Style Cookies | \$62 Per Dozen

White Chocolate Macadamia (D, E, G, N) Guava Butter Cookie (D, E, G) Chocolate Crinkle (D, E, G) Coconut Macaroons (D, E, G, N)

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

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Sweets | \$58 Per Dozen

Fudge Brownies (D, G) Raspberry Jam Bars (D, G) Oreo Blondies (D, G)

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Yogurt Parfaits | \$15 Ea

Zoi Honey Greek Yogurt (D, V) Housemade Seasonal Fruit Compote (Vn, GF) Housemade Granola (GF, N, Vn)

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Assorted Energy Bars | \$9 Ea

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House-Made Assorted Mini Cupcakes (G, D, V) | \$60 Per Dozen

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French Macarons (D, E, S, V, N) | \$60 Per Dozen

Vanilla, Chocolate, Coffee, Pistachio, Raspberry, Creme Brulee

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## Beverages

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

### COFFEE AND TEA

Freshly Brewed Coffee | \$132 Per Gallon

Regular and Decaffeinated

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Hot Tazo Tea | \$132 Per Gallon

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### SOFT DRINKS

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

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### STILL WATER & SPARKLING WATER

Proud Source Still Water | \$7.50 Each

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Bubly Sparkling Water - Assorted Flavors | \$7.50 Each

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### SPECIALTY BEVERAGES

Chilled Juices | \$27 Per Quart

Orange, Tomato, Grapefruit and Cranberry

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Bottled Kombucha | \$8.50 Each

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Honest Tea | \$8.50 Each

Assortment of Chilled Organic Tea

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NAKED Juices | \$8.50 Each

Smoothies and Protein Drinks

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

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### 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

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**\$40** Per Person

### 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

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**\$26** Per Person

### ALL DAY COLD BEVERAGE SERVICE

(Up to 8 hours)

Still and Assorted Sparkling Flavored Water  
Featuring Bubly

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Soft Drinks  
Regular, Diet, and Decaffeinated Pepsi Soft Drinks

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Energy Drinks  
Red Bull Regular and Sugar Free

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**\$20** Per Person

### AMP UP YOUR BEVERAGE PACKAGE

Per Person Enhancements

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

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Individual Chilled Coffee | \$3.50 Per Person

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Variety of Flavored Syrups or Creamers | \$2 Per Person

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

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### WELLNESS

Feel. Fuel. Function. Pick One Item from Each Category.

Feel  
Adult Coloring Books, Affirmation Cards

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Fuel  
Seasonal Stone Fruit Smoothie (D, V), Fresh Blueberries (Vn), Mixed Nuts (N, Vn, DF), Baked Apple Chips (Vn)

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Function  
Walking Maps of Bellevue, Cornhole and Jenga, Gratitude Scavenger Hunt

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**\$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

Seasonally Inspired Whole Fruit (Vn, GF)

Cinnamon Coffee Cake (D, E, G)

Peach Cobbler (D, E, G)

Cherry Sacristans (D, E, G)

**\$27** *Per Person*

### COFFEE & TEA

Chocolate Biscotti (D, E, G, NF)

Lavender Madeleine (D, E, G, NF)

Cherry Financiers (D, G, N)

**\$27** *Per Person*

### SWEETS

Raspberry Red Velvet Swiss Roll (D, G)

Passion Fruit Pate de Fruit (Vn, GF)

Chocolate Covered Pretzels (G, D)

### WASHINGTON TRAILS

Build Your Own Trail Mix with Assorted Nuts (Vn, N), Dried Cherries (Vn), Banana Chips (Vn), Chocolate Covered Pretzels (G, D) and Yogurt Covered Raisins (G, D)

**\$18** *Per Person*

### PERSONAL PREFERENCE (MAXIMUM 50 GUESTS)

Personal Preference breaks are an excellent way to personalize your guests experience. By allowing your guests to pre-select one choice for the afternoon break. Up to 50 guests.

Salty

Roasted Tomato Tzatziki (GF) Macrina Potato Baguette (G)

Savory

Basil, Cherry Tomato, Balsamic, Ciliegine Mozzarella, Grilled Artisan Bread

Sweet

Lemon Bars (D, G)

Healthy

Sliced Seasonal Fruit (Vn) Cinnamon Honey Yogurt Dip (D, V)

**\$35** *Per Person*

### THE SLATE

Selection of the Finest PNW Artisan Cured Meats (GF)

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

Dried Fruits, Seasonal Fruit, Giardiniera (Vn, GF), Fig Jam (Vn, GF),

Assorted French Macarons (GF, N, D)

**\$28** Per Person

### LOCAL

Selection of Local Pop Popcorn (GF)

Sahale Assorted Individual Snack Packs (GF, DF)

Chukar Chocolate Covered Cherries (GF, D)

**\$22** Per Person

Local Honey (GF)

Macrina Baguette and Crackers (G)

**\$34** Per Person

### FARMER'S MARKET

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

Blue Cheese Herb Dip (V, D)

Traditional Roasted Garlic Hummus with Za'atar (Vn, GF, DF)

Assorted Selection of Artisan Breads (G)

**\$27** Per Person

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## 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 guest. Buffets are served for a minimum of 20 Guests. Should your guarantee fall below this amount a \$250.00 Service Charge will be assessed. Food Preparations for banquet buffets are limited and are based on one piece per guaranteed guest. Should you require additional quantities, these may be purchased at an additional cost.

### AROUND THE SOUND - MONDAY

PNW Salmon Chowder, Dill Croutons on the Side (GF, D)

Frisee And Romaine, Grilled Artichoke Hearts, Shaved Watermelon Radish, Cherry Tomatoes, Toasted Sunflower Seeds and Chive-Dijon Vinaigrette (Vn, GF)

Tri-Color Kale, Cucumber, Pomegranate Arlis, Shaved Beecher’s Cheese, Candied Hazelnuts, and Lemon-Tarragon Vinaigrette (GF, D, N)

### SOUTHWESTERN FLAVOR TUESDAY

Elote Spiced Corn Chowder, Bacon on Side (GF, D)

Ensalada Verde, Fresh Spring Mix, Cotija Cheese, Roasted Corn, Pickled Red Onion, Heirloom Tomatoes, Pepitas and Chipotle-Lime Vinaigrette (GF, D)

Paprika & Cumin Roasted Yukon Gold Potato Salad, Shaved Red Onion, Uli’s Famous Chorizo, Chopped Cilantro, Shaved Radish, Diced Egg, Cilantro-Lime Vinaigrette (GF, DF)

Herb Marinated Steelhead, Lemon Caper Sauce, and Fresh Dill (GF, DF)

Balsamic Grilled Sirloin, Natural Jus, Foraged Mushroom and Parsley (GF, DF)

Green Beans and Heirloom Carrots (Vn, GF)

Red Potato Medley with Baby Kale (Vn, GF)

Blackberry Mousse (D, GF)

Strawberry Cheesecake Tartlet (D, GF)

**\$71** *Per Person*

#### DISCOVER PACIFIC NORTHWEST - WEDNESDAY

PNW Clam Chowder (D, GF, Shellfish) Bacon on Side

Farro Salad, Arugula, Heirloom Cherry Tomatoes, White Beans, Toasted Walnuts, Chopped Italian Parsley, Classic Herb Vinaigrette (G, DF, N)

Baby Spinach and Endive Salad, Strawberries, Blueberries, Crumbled Feta Cheese, Persian Cucumbers, Toasted Slivered Almonds, Aged Balsamic Vinaigrette (GF, D, N)

Bourbon Citrus Marinated Salmon, Grilled Peaches, Parsley (GF, DF)

Balsamic Grilled Flat Iron, Chimichurri Sauce, Divina Tomatoes (GF, DF)

Roasted Heirloom Carrots, Maple Glaze, Chives (Vn, GF)

Roasted Baby Potatoes, Herb Oil (GF, Vn)

Tiramisu (D, G,)

Cherry Tartlets (D, G)

**\$71** *Per Person*

Blackberry Mojito Marinated Salmon, Mango Relish, Cilantro (GF, DF)

Shredded Cochinita Pibil (Pork), Pickled Onions, Natural Jus (GF, DF)

Flour Tortillas (G) – Corn Tortilla available upon request (Vn)

Squash Calabacitas with Corn (Vn, GF)

Salsa Verde Rice Pilaf (Vn, GF)

Churro Panna Cotta, Dulce De Leche Cremeux, Cinnamon Whip (D, G)

Tres Leches Cake with Fresh Berries (D, G)

**\$71** *Per Person*

#### TOUR OF ASIA - THURSDAY

Red Curry Lentil Soup, Coconut Milk, Seasonal Vegetables (Vn, GF)

Rice Noodles Salad, With Chili Garlic Shrimp, Carrots, Cucumber, Bell Peppers, Thai Basil, Bean Sprouts, Red Radish, and Nuoc Cham Dressing (GF, DF, Shellfish)

Chopped Napa Cabbage, Green Onions, Shaved Red Cabbage, Carrots Threads, Toasted Slivered Almonds, Mandarin Oranges, Chopped Cilantro, Ginger Soy Vinaigrette (GF, DF, N)

Lemongrass Braised Short Ribs, Scallion Demi, Sesame Seeds (GF, DF)

Thai Basil Chicken with Natural Jus, Roasted Peppers and Fried Basil (GF, DF)

Steamed Rice with Toasted Coconut, and Green Onion (Vn, GF)

Fried Green Beans in Chili Sauce, Mixed Sesame Seeds (Vn, GF)

Mango Sticky Rice (Vn, GF)

Raspberry Matcha Cake Bites (D, G)

**\$71** *Per Person*

## BURGER BAR - FRIDAY

Summer Minestrone Soup with Chickpea Pasta (DF, GF)

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Watermelon and Basil Salad with Pistachios, Cucumbers, Arugula, Feta, Radishes, Shaved Onions and Sherry Vinaigrette (GF, D, N)

---

Baby Iceberg, Roasted Tomatoes, Baby Heirloom Tomatoes, Diced Bacon, Chopped Egg, Classic Blue Cheese Dressing (GF, D)

---

Grass Fed Angus Beef Burger (GF, DF) Buffalo Chicken Burger (G, DF) Plant Based Meat Burger Served Upon Request (Vn, GF)

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Applewood Smoked Bacon (GF, DF)

---

Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Slices, Cheddar, Swiss Cheese Ketchup, Dijon Mustard, Mayonnaise (V, D)

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Macrina Potato Square Bun (G, DF) (Gluten Free Buns Available Upon Request)

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Crinkle Cut Fries (Vn, GF)

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Cracker Jack Verrine: Popcorn Mousse, Caramel Cremeux, Toasted Peanuts (D, G, N)

---

S'more Cake Bites (D, G)

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**\$71** *Per Person*

## FRESH SUMMER SUNDAY

Broccoli and Cheddar Soup (GF, D), Herbed Croutons on Side (G)

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Large Pearl Couscous Salad, Tomatoes, Cucumbers, Olives, Chives, Feta Cheese, Micro Greens, Lemon Basil Dressing and Balsamic Glaze (G, D)

---

Spinach and Romaine, Chickpeas, Artichokes, Roasted Red Peppers, Radish, Manchego Cheese, Pine Nuts, Thyme Vinaigrette (GF, D, N)

---

Smoked Salt Rubbed Top Sirloin, Red Wine Poached Cippolini Onions, Rosemary Jus, Chives (GF, DF)

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Herb Marinated Salmon, Tomato "Bruschetta" Relish, Balsamic Glaze, Fried Basil (GF, DF)

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## SPLASH OF SUMMER - SATURDAY

Ratatouille Vegetable Soup (GF, Vn), Herb Croutons on the Side (G)

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BLT Salad, Baby Romaine, Chopped Bacon, Divina Tomatoes, Garlic Croutons, Chive Sticks, Toasted Pistachios, Creamy Dijon Vinaigrette (G, D, N)

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Red Quinoa Salad, Roasted Baby Tomatoes, Fresh Corn, Cucumber, Shaved Red Onion, Mint, Marcona Almonds, Tarragon-Lemon (GF, DF, N)

---

Orange Glazed Salmon, Chervil, and Grilled Lemons (GF, DF)

---

Herb Marinated Chicken Breast, Rosemary Jus, Blistered Cherry Tomatoes, Fried Baby Kale (GF, DF)

---

Mashed Sweet Potato, Chives (D, GF)

---

Heirloom Carrots and Green Beans (Vn, GF)

---

Blueberry Lime Eclairs (D, G)

---

Caramel Macchiato Verrine (D, GF)

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**\$71** *Per Person*

## DELI COUNTER - EVERYDAY

Roasted Corn Soup (D, GF, V)

---

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

---

Summer Squash Slaw with Apricots, Fresh Herbs, Frisee, Washington Apples, and Crème Fraiche Dressing (GF, D, V)

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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

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Wild Rice Pilaf, Caramelized Fennel, and Spring Peas (GF, Vn)

Summer Corn Succotash and Edamame (Vn, GF)

Fruit Tartlet (D, GF)

Pots de Creme, Passion Fruit Gel, Chocolate Crumble (D, GF)

**\$71** Per Person

Fresh Herb and Lemon Aioli (E), Red Pepper and Walnut Spread (Vn, N), Black Pepper and Blue Cheese Spread (D)

Sliced Artisan Breads (G, D)

Assorted Tim's Cascade Chips

Assorted House-Made Cookies (G, D, E, N, S, V)

**\$71** 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

### BOWLS & SALADS

Summer Mixed Greens, Blue Cheese Crumbles, Roasted Washington Apples, Cherry Tomatoes, Garbanzo Beans, Candied Pecans, Chive Vinaigrette (GF, D, N)

Baby Arugula and Red Endive, Herb Grilled Chicken, Sliced Cucumber, Crumbled Goat Cheese, Tear Drop Tomatoes, Toasted Almonds, Shallots, and Blueberry-Balsamic Vinaigrette (GF, D, N)

Spinach & Frisee, Fresh Blueberries, Watermelon Radish, Crumbled Feta, Sweet Corn, Toasted Walnuts, Apple Cider Vinaigrette (GF, D, N)

Baby Kale, Heirloom Cherry Tomatoes, Summer Peas Garbanzo Beans, Shaved Parmesan, Champagne Vinaigrette (GF, D)

Flat Iron Cobb Salad, Chopped Bacon, Cherry Tomatoes, Smoked Beecher's Cheese, Chopped Eggs, Marinated Artichokes, Herb Vinaigrette (GF, D)

Taco Bowl - Romaine, Black Beans, Corn, Tomatoes, Green Onions, Tortilla Strips, Sour Cream, Salsa, Sirloin Steak, Avocado

### SANDWICHES

Roasted Turkey, Chopped Bacon, White Cheddar Cheese, Grilled Red Onion, Kale, Sweet Corn, Herb Aioli Spread, Spinach Wrap (G, D)

Roast Beef Sandwich, Giardiniera, Crispy Shallots, Swiss Cheese, Bibb Lettuce, Horseradish-Parsley Spread, Macrina Seeded Brioche Bun (G, D)

Italian Sandwich with Mortadella, Salami, Ham, Pepperoncini, Shredded Lettuce, Provolone Cheese with Herb Aioli on Brioche Hoagie Rolls (D, G)

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

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

Avocado Chickpea Salad, Spinach, Onions, Roasted Tomatoes, Potato Roll (Vn)

Vinaigrette (D, G)

**\$55** *Per Person*

**\$55** *Per Person*

## BEVERAGES

Soft Drinks | \$7.50 Each

Regular, Diet and Decaffeinated Pepsi Soft Drinks

Still and Sparkling Bubly Flavored Waters | \$7.50 Each

Assorted Energy Drinks | \$7.50 Each

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

Red Pepper and Tomato Bisque, Creme Fraiche, Fried Basil (GF, D)

Summer Vegetable Minestrone Soup, Pistou Drizzle, with Chickpea Pasta (GF, DF)

Broccoli and Cheddar Soup, Herb Croutons (G, D)

Tri-Color Kale and Romaine, Roasted Divina Tomatoes, Marinated Artichoke Hearts, Crumbled Feta, Toasted Pistachios, White Balsamic Vinaigrette (GF, D, N)

Arugula and Spinach, Pickled Pears, Grapes, Goat Cheese Crumbles, Curried Cashews, Orange Vinaigrette (GF, D)

Arcadian Spring Mix, Roasted Washington Apples, Cherry Tomatoes, Blue Cheese Crumbles, Candied Pecans, Champagne Vinaigrette (GF, D)

Chopped Frisee and Butter Lettuce, Shaved Watermelon Radish,

### ENTREE

Entree price includes choice of starter

Burgundy Braised Beef Short Rib, Boursin Mashed Potatoes, Heirloom Carrots, Jumbo Asparagus, and Sour Cherry Demi (GF, D) | \$62 Per Person

Citrus Marinated Chicken Breast, Fingerling Potatoes with Herb Oil, Charred Broccolini and Rosemary Jus (GF, DF) | \$60 Per Person

Herb Roasted Airline Chicken Breast, Sundried Mashed Potatoes, Lemon Scented French Beans, Chardonnay Jus (GF, D) | \$60 Per Person

Pink Peppercorn Crusted Petite Filet, Charred Broccolini, Hearty Mushroom Rice, Thyme Demi, and Divina Tomatoes (GF, DF) | \$66 Per Person

Orange and Tarragon Salmon, Wild Rice Pilaf with Sweet Peas and Caramelized Fennel, Maple Glazed Heirloom Carrots, Sundried Tomato Relish (GF, DF) | \$56 Per Person

Sun Dried Cherries, Shaved Parmesan, Toasted Hazelnuts, White Balsamic Vinaigrette (GF, D, N)

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Kobe Top Sirloin with Smoked Salt, Parmesan and Mushroom Risotto, Heirloom Carrot and Asparagus, Bordelaise, Crispy Baby Kale Garnish (GF) | \$62 Per Person

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PNW Summer Cobb Salad, Herb Grilled Pacific Salmon, Baby Mixed Kale & Red Endive, Chopped Bacon, Pickled Peppers, Cherry Tomatoes, Chopped Egg, Smoked Beechers Cheddar, and Lemon-Dill Vinaigrette (GF) | \$57 Per Person

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Mixed Greens with Rosemary Grilled Flat Iron, Roasted Corn, Marinated Davina Tomatoes, Shaved Radishes, Herb Croutons, Shaved Parmesan, Toasted Pistachios, Garlic Herb Vinaigrette (G, D) | \$57 Per Person

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## DESSERTS

Strawberry Shortcake: Shortcake, Strawberry Gel, Vanilla Whip, Fresh Berries (D, G) | \$10 Per Person

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Baklava: Honey Mousse, Citrus Gel, Brown Butter Powder, Kataifi Pine Nut Crunch (D, G, N) | \$10 Per Person

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Coffee Brownie, Salted Mocha Caramel, Milk Chocolate Ganache, Vanilla Whip (D, G) | \$10 Per Person

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Passion Fruit Tart: Passion Fruit Curd, Mango Meringue, Chocolate Creme Parisienne (D, G) | \$10 Per Person

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Alternating Desserts, Selection of Two | \$5 Additional Per Person

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## Alternative Options

### VEGAN

Chickpea Pasta, Plant Based Meat Bolognese Sauce, Broccolini (GF, Vn)

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Coconut Crusted Tofu Steak, Garlic Fried Green Beans, Steamed White Rice, Green Onion, Red Curry Sauce (GF, DF)

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Cajun Jambalaya with Plant Based Meat, Kidney Beans and Green Onion (Vn)

---

Stuffed Bell Pepper with Plant Based Meat, Mushroom Risotto,

### GLUTEN FREE

Basil Pesto Marinated Airline Chicken Breast, Roasted New Potatoes Medley, Broccolini, Divina Tomato Garnish (GF, D, N)

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Black Garlic Rubbed Sirloin, Hearty Mushroom Rice, Heirloom Carrots with Maple Glaze (DF, GF)

---

Dill and Lemon Marinated Salmon, Wild Rice Pilaf with Mushrooms, Corn and Cherry Tomato Salad, Parsley (DF, GF)

---

French Beans, and Roasted Red Pepper Sauce (GF, Vn)  
.....

Plant Based Meat Fajitas, Stir Fry Bell Peppers and Onions,  
Cilantro and Mexicorn Rice (GF, Vn)  
.....

Lentil Shepherd's Pie, Roasted Broccolini, Divina Tomatoes, and  
Vegan Cheese (GF, Vn)  
.....

## VEGETARIAN LUNCH

Monday

-Mushroom Stew with Fire Roasted Tomatoes, and Hearty White Beans (GF, Vn) -Sweet Potato and Tofu Curry with Steamed Rice,  
Green Beans (GF, Vn)  
.....

Tuesday

-Pistou Roasted Cauliflower Steak, Sundried Tomato Polenta, and Maple Glazed Heirloom Carrots (GF, D, N) -Cabbage Roll Stuffed  
with Plant Based and Stir Fry Vegetables, Gochujang Drizzle, Steamed Rice, and Chinese Long Beans (GF, DF)  
.....

Wednesday

-Foraged Mushroom & Spring Pea Risotto, Shaved Parmesan (GF, D) -Cheese Ravioli with Spicy Marinara, Toasted Pine Nuts and  
Fried Basil (G, D)  
.....

Thursday

-Potato Chickpea Curry, Steamed Cardamom Rice, Turmeric Spiced Carrots (Vn) -Israeli Couscous with Roasted Wild Mushrooms  
and Citrus Vinaigrette (Vn)  
.....

Friday

-Blackberry Glazed Tofu, Fennel Roasted Wild Rice Pilaf, Tri-Color Carrots (Vn, GF) -Vegetable Fried Rice with Sauteed Portobello  
Mushrooms, Baby Bok Choy, and Sesame Seeds (GF, DF)  
.....

Saturday

-Three Cheese Tortellini, Lemon Cream Sauce, Roasted Seasonal Vegetables, Shaved Parmesan (D, G) -New Potato Hash with  
Roasted Fennel, Baby Patty Pan Squash and Baby Arugula (GF, Vn)  
.....

Sunday

-Roasted Cabbage Wedge, Creamy Cashew Sauce, Toasted Breadcrumbs, Chives (Vn, G, N) -Roasted Delicata Squash, Tomato and  
Chickpea Ragout and Roasted Carrots (GF, Vn)  
.....

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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

Cashew Chicken Spring Roll, Sweet Chili Sauce (G, D, N)

Mini Chicken Wellington, Dijon Aioli (G, D)

Buffalo Chicken Spring Roll, Gorgonzola Aioli (G, D)

Chili Lime Chicken Kabob, Apricot Glaze (GF, DF)

Herbed Crème Fraiche & Grapes, Chicken Salad, Toasted Pecans, Micro Arugula, Phyllo Cup (D, G, N)

**\$8.50** *Ea*

## FRUIT AND VEGETABLE

Boursin and Artichoke Fritters (V, G, D)

Roasted Root Vegetable Skewer, Chimichurri Drizzle (Vn, GF)

Brie, Pear, and Almond Phyllo Purse (V, G, D, N)

Caponata Phyllo Star (Vn, G, N)

White Bean Puree & Red Pepper Salsa Phyllo Cup, Micro Salad, Basil Oil (G, Vn)

Roasted Divina Tomatoes Caprese, Bocconcini Mozzarella, Balsamic Onion Jam, Micro Basil, Baguette Crostini (D, G, V)

Roasted Seasonal Washington Apple Bruschetta, Goat Cheese Spread, Toasted Walnuts, and Balsamic Glaze on Crostini (V, G, D, N)

**\$8.00** *Ea*

## MEAT

New York Strip, Blueberry Compote, Herbed Mascarpone, Garlic Crostini with Micro Greens (G, D, NF)

Herb Seared Sirloin, Horseradish Cream, Balsamic Onion Jam, Potato Baguette Crostini (D, G)

Candied Bacon with Whipped Bleu Cheese Tart, Micro Beets (D, G)

Ginger Beef Satay, Spicy Peanut Sauce, Mixed Sesame Seeds (GF, DF, N)

Mini Beef Wellington, Whole Grain Mustard Aioli (G, D)

Beef and Cheese Empanada (G,D)

**\$8.50** *Ea*

## SEAFOOD

PNW Crab Cakes with Mango Habanero Aioli (G, DF, Shellfish)

Crab Rangoon, Sweet Chili Dipping Sauce (D, G, Shellfish)

Jalapeno, Bacon Wrapped Scallop (GF, DF, Shellfish)

PNW Smoked Salmon, Lemon-Dill Crème Fraiche, Fried Capers, Micro Arugula, Toasted Baguette (D, G)

Ahi Tuna, Wasabi Aioli, Seaweed Salad, Sesame Seeds, Green Onions, Tortilla Chip (G, DF)

“Emerald City” Seasoned Grilled Shrimp, Avocado Puree, Green Onions, Cucumber Cup (DF, GF, Shellfish)

Firecracker Shrimp Spring Roll, Sweet Chili Dipping Sauce (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

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

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

---

Clam Chowder with Bacon Bits (On Side) (GF, D, Shellfish)

---

Mini Macrina Brioche Buns (G, D)

---

**\$40** Per Person

### LOCAL INSPIRED TAPAS

Based on 3 pieces per person

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Bacon Wrapped Scallop, Cheesy Smoked Polenta, Chimichurri Drizzle (GF, D, Shellfish)

---

Baby Patty Pan Squash and Zucchini, Basil, Mint, and Pine Nuts (GF, N, Vegan)

---

Whipped Feta, Prosciutto, Roasted Pecans, Honey, on Crostini with Micro Greens (D, G, N)

---

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

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**\$28** Per Person

### INTERNATIONAL DISTRICT FRIED RICE BAR

Vegetable Fried Rice (Vn, GF)

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Grilled Chicken, Teriyaki Tofu, Fried Eggs (GF, DF)

---

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

---

**\$28** Per Person

### POKE STATION

Proteins:

Tuna, Salmon, Shrimp, and Tofu (S, G, Shellfish)

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Base:

White Rice and Brown Rice (GF, DF)

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Toppings:

Taro Chips, Green Onions, Sweet Onions, Edamame, Cucumber, Cilantro, Jalapeno, Seaweed Salad, Crispy Onions, Pickled Ginger, Sesame Seeds, Furikake, Wasabi, Tobiko

---

Sauces:

Sesame Oil, Ponzu Sauce, Tamari Soy Sauce, Sweet Chili Sauce, Spice Mayo, Sriracha Sauce (G, S)

---

**\$34** Per Person

### BUILD YOUR OWN PROTEIN POWER BOWL

Proteins:

### RACLETTE MELTING CHEESE STATION

Imported French Raclette Melted Cheese (D)

---

Smoked Salt Crusted Sirloin, Herb Grilled Chicken, Crispy Tofu (GF, DF)

Grains:

Smoked Salt Roasted Chickpeas, Quinoa Pilaf, Steamed Rice (GF, DF)

Leafy Greens:

Romaine & Arugula, Baby Tri-Color Kale (Vn)

Vegetables:

Roasted Corn, Cucumber, Shredded Carrots, Edamame, Artichoke Hearts (Vn)

Toppings & Seeds:

Pepitas, Flaxseeds, Toasted Walnuts (N)

Dressing:

Herb-Champagne Vinaigrette, Extra Virgin Olive Oil (Vn)

**\$35** *Per Person*

### MINI BUNS

Black Garlic Sirloin Slider, Herb Aioli, and Caramelized Onions on Mini Brioche Buns (G, D)

Hot Honey Fried Chicken, Pickles, and Red Cabbage Slaw on Mini Herb Buns (G, DF)

Plant Based Meat Sliders, Pickles, Vegan Cheddar Cheese on Mini Potato Buns (G, DF)

Hawaiian Rolls, Nutella, Sliced Strawberries (G, D, N, E)

**\$30** *Per Person*

### DIM SUM

Based on 5 pieces per person

Char Siu Pork Bao (G,DF)

Steamed Marble Potatoes (Vn)

Cornichons

Pickled Onions, Shaved Prosciutto (D)

International Mustards and Assorted Crusty Breads (D, G)

**\$38** *Per Person*

### THE WHOLE SHEBANG

Handcrafted Northwest Cheese Selection including Cascadia Creamery (D, V)

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

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

Giardiniera (GF, Vn), Honey (GF, V), Fig Jam (GF, Vn), Quince Paste, (GF, Vn)

Dried Fruits and Toasted Nuts (N, Vn)

Local Breads and Crackers (G)

**\$43** *Per Person*

### INTERNATIONAL PUB CRAWL

Based on 3 pieces per person

Gochujang Chili Chicken with Sesame (GF, DF)

Chicken Shumai (G, DF)

Asian Mushroom Spring Roll (Vn, G)

Edamame and Corn Pot Stickers (Vn, G)

Chicken Lemongrass Pot Stickers (G, DF)

Sweet Chili Dipping Sauce (Vn)

**\$35** *Per Person*

### ARTISANAL CHEESE

Handcrafted Northwest Cheese Selection including:

Beecher's and Cascadia Creamery (D, GF, V)

Dried Fruits and Toasted Nuts (N, Vn)

Local Honey (V, GF), Fig Jam (GF, Vn), Giardiniera (GF, Vn)

Local Macrina Breads and Crackers (G, DF)

**\$32** *Per Person*

Deluxe Vegetable Spring Roll, Sweet Chili Dipping Sauce (G, S, DF)

Togarashi Spiced Crispy Tofu, Spicy Kimchi and Broccoli Slaw, Sesame Oil, Gomaïso (GF, DF, V)

Honey Walnut Shrimp with Roasted Sesame Seeds and Green Onion (G, D, N, Shellfish)

**\$28** *Per Person*

### LOCAL MEATS

Artisanal Locally Cured meats to include Salt Blade, Olympia Provisions, and Salumi (DF, GF)

Dried Fruits and Toasted Nuts (N, GF, Vn)

Giardiniera (GF, Vn), Quince Paste (GF, Vn), Fig Jam (GF, Vn)

Local Breads and Crackers (G, DF)

**\$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

Arcadian Greens, Roasted Corn, Heirloom Cherry Tomatoes, Shaved Parmesan Cheese, Toasted Pistachios, Shaved Shallots, Thyme-Sherry Vinaigrette (GF, N, D)

Smoked Salt and Dijon Crusted Ribeye (GF, DF)

Caramelized Shallot Mashed Potatoes, Parsley (GF, D)

Foraged Mushroom and Thyme Au Jus (GF, DF), Horseradish

### SALMON

Lemon and Dill Cedar Plank Salmon (GF, DF)

Seasonal Citrus Relish (Vn, GF)

Pistou Marinated Heirloom Color Carrots, Parsley (Vn, GF)

Foraged Mushroom Risotto, Shaved Parmesan, Fresh Herbs (GF, D)



Cream Sauce (GF)

**\$550** Per 20 Guests

Mini Brioche Rolls (G, D)

**\$750** Per 30 Guests

### FLANK STEAK

Tequila Marinated Flank Steak (GF, DF)

Baby Spinach & Kale Salad, Sweet Corn, Pickled Baby Sweet Peppers, Cotija Cheese, Pepitas, Orange-Ancho Vinaigrette (GF, D)

Ancho Roasted Baby Potatoes, Chopped Cilantro (GF, Vn)

Grilled Pineapple Relish (GF, Vn)

**\$550** Per 25 Guests

### PORK

Pear and Citrus Brined Pork Loin (GF, DF)

Marbled Potato & Roasted Carrot Salad, Roasted Peppers, Tomatoes, Shaved Onion, Feta Cheese, Lemon-Thyme Vinaigrette (GF, D)

PNW Root Vegetables, New Potatoes, Baby Kale Hash (GF, DF, Vn)

Brandy Pear Jus (GF, DF)

Dinner Rolls (G, D)

**\$525** Per 25 Pieces

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## Sweets Station

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

### MINI PIES

(Based on 3 pieces per person)

Cherry (D, G)

Lemon Meringue (D, G)

Banana Cream (D, G)

Chocolate Pecan (D, G, N)

**\$25** Per Person

### ASSORTED BITE SIZED CONFECTIONS

(Based on 6 pieces per person)

Banana's Foster Bon Bons (D, GF)

Mango Marshmallows (DF, GF)

Cassis Pate de Fruit (Vn)

Raspberry Caramels (D, GF)

**\$30** Per Person

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## Late Night Snacks

### SLIDER BAR

Based on 3 Sliders Per Person

Beef Slider, Herb Aioli, Cheddar Cheese, Brioche Buns (G, D, E)

PNW Salmon Sliders, Sundried Tomato Aioli, Pickle, Herb Bun (G, DF, E)

Honey Sriracha Chicken Slider, Coleslaw, Cilantro Lime Aioli, Potato Bun (G, DF, E)

**\$24** Per Person

### FRY BAR

Tater Tots (GF, DF)

Sweet Potato Fries (GF, DF)

Crinkle Cut Fries (GF, DF)

Shoestring Fries (GF, DF)

Ketchup, Mustard, Ranch (D)

Cheese Sauce (D)

Sautéed Mushrooms (DF, GF)

Caramelized Onions (DF, GF)

Bacon Bits (DF)

**\$18** Per Person

### CHICKEN WING BAR

Based on 3 Pieces Per Person

Buffalo Sauce Wings (GF, D)

BBQ Sauce Wings (GF, DF)

Lemon Garlic Wings (GF, DF)

Baby Carrots and Celery Sticks (GF, DF, Vn)

Ranch and Blue Cheese Dressing (D, GF)

**\$22** 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.  
.....

**\$140** *Per Person*

### PLANNER'S CHOICE OF SALAD

Baby Romaine Hearts, Toasted Garlic & Herb Baguette, Shaved Parmigiano Reggiano, Crispy Pancetta, Chive-Thyme Vinaigrette (D, G)  
.....

Kale & Endive Salad, Roasted Washington Apples, Bacon, Beechers New Woman Cheddar, Candied Pecans. Tarragon Vinaigrette (GF, D, N)  
.....

Spinach & Frisee, Shaved Pickled Fennel, Toasted Farro, Strawberries, Crumbled Goat Cheese, Orange Vinaigrette. (G, D, NF)  
.....

### PLANNER'S CHOICE OF VEGETABLE SIDE

Charred Asparagus, Orange Oil (GF, Vn)  
.....

### PLANNER'S CHOICE OF APPETIZER

Roasted Parsnip and Potato Soup, Parsnip Crisp, and Chives (D, GF)  
.....

Furikake Seared Ahi Tuna, Red Pepper & Cilantro Aioli, Pickled Jalapeno & Fennel Salsa (GF, D)  
.....

PNW Crab Cake, Sweet Corn and Red Pepper Risotto, Lemon Dill Aioli, Fennel Slaw (G, D, Shellfish)  
.....

Shaved Prosciutto, Fresh Burrata Cheese, Toasted Macrina Rosemary Baguette, Balsamic Onions, Basil Oil, Micro Arugula (D, G)  
.....

### INDIVIDUAL GUEST'S CHOICE OF ENTRÉE

Smoked Salt Sirloin, Thyme Demi, Divina Tomatoes (GF, DF)  
.....

Herb Crusted Lamb Rack, Blueberry Lavender Gastrique (GF, DF)  
.....

Burgandy Braised Short Ribs, Foraged Mushroom Demi, Fried Shallots (GF, DF)  
.....

Herb Crusted Seabass with Grapefruit Beurre Blanc (GF, D)  
.....

Stuffed Chicken Breast with Sundried tomatoes, Brie, and Swiss Chard, Natural Jus (GF, D)  
.....

Citrus Ginger Marinated Steelhead, Plum Glaze, Mixed Sesame Seeds (GF, DF)  
.....

### PLANNER'S CHOICE OF STARCH SIDE

Parsnip and Gold Potato Mash (D, GF)  
.....

Honey Roasted Tri Color Carrots (Vn, GF)

Charred Broccolini, Lemon Oil (GF, Vn)

Ratatouille (GF, Vn)

Patty Pan Squash and Zucchini, Pistou Drizzle (GF, Vn)

Caramelized Fennel, Spring Pea Risotto, Fresh Herbs (GF, D)

Saffron Spiced Golden Rice (GF, DF, Vn)

Creamy Polenta, Grilled Anaheim Peppers, Monterey Jack Cheese (D, GF)

## PLANNER'S CHOICE OF DESSERT

Almond Sponge Cake, Cherry-Cassis Cremeux, Cherry Cassis Meringue, White Chocolate Disc, White Chocolate Shell (D, G, N)

Dulcey and Dark Chocolate Mousse, Cocoa Nib Crumble, Vanilla Creme Parisienne, Chocolate Deco (D, G)

Coconut Mousse, Raspberry Gelee, Pistachio Crunch, Chocolate Dacquoise, Matcha Whipped Cream (D, G, N)

Peanut Butter Mousse, Raspberry Cremeux, Almond Sable, Whipped Cream (D, G, 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' taste buds.

### FIRST COURSE

Tomato Bisque, Herb Croutons (G, D) | \$12 Per Person

Smoky Corn and Potato Chowder, Fresh Herbs (GF, D, V) | \$12 Per Person

Herb Marinated Scallop, Cheesy Smoked Polenta, Corn and Sweet Pepper Relish (GF, D) | \$19 Per Person

Roasted Tomato & Goat Cheese Tart with Crumbled Goat Cheese, Madeira Fig Jam, Smoked Salt, Balsamic Glaze, Baby Kale (D, G, V) | \$13 Per Person

### SECOND COURSE

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

Spinach and Watercress, Roasted Washington Apples, Blueberries, Shaved Manchego Cheese, Toasted Pine Nuts, White Balsamic-Peach Vinaigrette (GF, D, N) | \$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, Cherry Tomato, Roasted Washington Apples, Smoked Beecher's Cheese, Toasted Pistachios, Lychee Vinaigrette (GF, D, N) | \$12 Per Person

Radicchio and Endive, Orange Segments, Sun Dried Tomatoes,

Pickled Red Onion, Toasted Slivered Almonds, Papaya Vinaigrette (GF, DF, N) | \$12 Per Person

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## ENTREE

Smoked Salt Filet Mignon, Caramelized Shallot Mashed Potatoes, Roasted Asparagus, Port Wine Reduction, Divina Tomato Garnish (GF, D) | \$85 Per Person

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Orange Marinated Ling Cod, Kimchi Mashed Potatoes, Charred Broccoli, Miso Butter Sauce with Mixed Sesame Seeds (GF, D) | \$80 Per Person

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Citrus Marinated Chilean Seabass with Grilled Peach Relish, Summer Mixed Potato Hash and Sautéed Greens (GF, DF) | \$89 Per Person

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Seared Steelhead, Edamame and Seasonal Vegetable Succotash, Beecher's Flagship Polenta, Blueberry Glaze, and Pineapple Relish (GF, D) | \$82 Per Person

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Duo of Smoked Salt Crusted Kobe Sirloin and Herb Marinated Jumbo Shrimp, Sundried Tomato and Herb Risotto, French Green Beans and Chimichurri Sauce (GF, D, Shellfish) | \$82 Per Person

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Seared Airline Chicken Breast, Wild Rice Pilaf with Dried Apricots and Roasted Fennel, Natural Jus, Roasted Heirloom Carrots, Divina Tomato Garnish (GF, DF) | \$78 Per Person

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Burgundy Braised Short Rib, Cherry Demi, Parsnips Whipped Potatoes, Broccoli and Roasted Cherry Tomatoes (GF, D) | \$80 Per Person

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Plant Based Meat Stuffed Sweet Potato, Wild Rice Pilaf, Roasted Red Pepper Sauce, Grilled Asparagus (V, GF, DF) | \$76 Per Person

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White Bean and Chickpea Stuffed Portobello Mushroom, Jumbo Asparagus Root Vegetable Hash with Baby Kale, and Divina Tomatoes (Vn, GF)

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## DESSERTS

Included with Entrée

Lemon Olive Oil Cake, Blackberry Flexible Ganache, Vanilla Whip, Lemon Curd, Fresh Blackberries (D, G)

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Roasted Peaches, Vanilla Bavaois, Honey Meringue, Raspberry Gel, Almond Crumble (D, GF, N)

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Banana's Foster Cheesecake: Vanilla Bean Cheesecake, Bruleed Banana, Rum Caramel, Cinnamon Crumble, Whipped Cream (D, G)

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Flourless Chocolate Cake, Vanilla Bavaois, Chocolate Sauce, Raspberry Coulis, Whipped Cream, Fresh Raspberry (GF, D)

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Alternating Desserts, Selection of Two | \$5 Additional 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 \$80 per person. For a choice of three entrées, price is \$86 per person. All dinners include an Assortment of Bread, Coffee & Tea Service. Buffets are served for a minimum of 20 Guests. Should your guarantee fall below this amount a \$250.00 Service Charge will be assessed. Food Preparations for banquet buffets are limited and are based on one piece per guaranteed guest. Should you require additional quantities, these may be purchased at an additional cost.

### SOUP (CHOOSE ONE)

Tuscan Vegetable Soup with Sundried Tomato and White Bean, Herbed Croutons on the Side (GF, Vn)

PNW Seafood Cioppino (DF, GF, Shellfish)

PNW Clam Chowder, Bacon on the Side (GF, D, Shellfish)

Vegetable Minestrone Soup with Chickpea Pasta (GF, DF)

### SALADS (CHOOSE TWO)

Butter Lettuce & Frisee, Marinated Artichokes, Kalamata Olives, Chickpeas, Marcona Almonds, Orange Sherry Vinaigrette (Vn, GF, N)

Baby Spinach and Arugula, Spiced Garbanzo Beans, Pickled Sweet Peppers, Shaved Red Onions, Crumbled Beechers Marco Polo Cheese, Pecans, Granny Smith Apple Cider Vinaigrette (D, GF)

Farro Salad & Giant White Bean Salad, Tri-Color Heirloom Tomatoes, Kalamata Olives, Lacinato Kale, Chive Vinaigrette (G, Vn)

Baby Rainbow Potatoes with Green Beans, 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)

Roasted Baby Potatoes with Crispy Bacon on the Side (GF, DF)

Mashed Sweet Potato, Chives (GF, D)

Wild Rice Pilaf with Caramelized Fennel and Spring Peas (Vn, GF)

Persian Saffron Rice, Dried Apricots, and Pomegranate Seeds (Vn, GF)

Foraged Mushroom and Artichoke Risotto, Parmesan (GF, D)

Creamy Pesto Polenta, Monterey Jack Cheese (GF, D, N)

Ratatouille (Vn, GF)

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

Charred Broccolini with Orange Oil (GF, Vn)

Roasted Carrots with Lemon Oil and Parsley (GF, Vn)

### ENTRÉE

Grilled Top Sirloin, Bordelaise Sauce, Fried Cipolini Onions, Chives (GF, D)

Herb Roasted Salmon, Tomato and Olive Relish, Parsley (GF, DF)

Smoked Salt Crusted Top Sirloin with Thyme Demi, Divina Tomatoes (GF, DF)

Miso Ginger Steelhead, Plum Sauce, Sesame Seeds (GF, DF)

Herb Grilled Flat Iron, Foraged Mushroom Demi Glaze, Fried Shallots (GF, DF)

Honey Chicken Breast, Rosemary Sauce, Fried Leeks (GF, DF)

Balsamic Black Pepper Cherry Glazed Steelhead with Grilled Peach Salsa (GF, DF)

Steamed Baby Bok Choy with Szechuan Sauce and Sesame Seeds (GF, Vn)

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French Green Beans with Roasted Garlic (GF, Vn)

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Grilled Jumbo Asparagus with Lemon Zest (GF, Vn)

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## DESSERTS (CHOOSE 2)

Black Forest Cream Puff (D, E, G)

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Opera Cake (D, E, G, N)

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Twix Verrine: Dark Chocolate Mousse, Caramel Gelee, Shortbread Foam (D, E, G)

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Passion Fruit Posset, Pineapple Compote (D, E, G)

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Dulcey Chocolate Tartlet (D, E, G)

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## Alternative Options

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

### VEGAN DINNER

Balsamic and Beet Marinated Portobello Steaks, White Bean and Parsnip Purée, Grilled Asparagus (Vn, GF)

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Charred Miso Cabbage, Green Tahini Drizzle, Black Sesame Seeds (Vn, GF)

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Blackberry Glazed Tofu, Caramelized Onion and Thyme Vegan Risotto, Grilled Asparagus with Lemon Oil (Vn, GF)

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Foraged Mushrooms with Roasted Chickpeas, Herb Polenta, Orange Glazed Rainbow Carrots, Pistou Drizzle (Vn, GF)

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Gochujang Grilled Eggplant, Green Scallion Curls, Steamed Baby Bok Choy, Toasted Coconut Rice, Szechuan Sauce (Vn, GF)

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### VEGETARIAN DINNER

Orecchiette Pasta with Vodka Cream Sauce, Divina Tomatoes and Grilled Asparagus (G, D)

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Grilled Portabella Mushrooms Tacos with Roasted Poblano Chilies, Pico De Gallo and Chimichurri Salsa (V, GF, DF)

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Sundried Tomato Ravioli, with Classic Pesto Sauce, Toasted Pine Nuts and Fried Basil (D, G)

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Israeli Couscous with Roasted Wild Mushrooms and Citrus Vinaigrette (V, G)

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Fried Rice with Sautéed Bok Choy, Toasted Almonds and Sesame Seeds (G, N)

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Trio Potato Hash with Baby Patty Pan Squash and Baby Arugula

(V, Vn, GF, DF)

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

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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

### ROSÉ

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

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



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

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## WHITES

Kendall Jackson, Chardonnay | \$60 Per Bottle  
California

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

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

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

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

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## REDS

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

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

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

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

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Macmurray Ranch Pinot Noir | \$55 Per Bottle  
Central Coast, California

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Elouan, Pinot Noir | \$72 Per Bottle  
Oregon

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Joel Gott Palisades, Red Blend | \$65 Per Bottle  
Napa Valley, California

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Lujon, Syrah | \$52 Per Bottle  
Walla Walla Valley, Washington

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

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

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

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A taxable 25% service charge and applicable taxes shall be added to all food and beverage. 16.5% of which is to go to service personnel and banquet captains, and where applicable buspersons 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 Spring/Summer Menus and Pricing Valid from April 1, 2025 through September 30, 2025

## Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining 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.

## 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 |

## 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

## 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

Jack Daniel's Whiskey | Del Maguey Vida Mezcal | Crown Royal  
Canadian Whiskey | DeKuyper Cordials

Up to three hours

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First Hour | \$26 Per Person

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Cashiers | \$50 Ea

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Up to three hours

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Each Additional Hour | \$15 Per Person

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**SIGNATURE CONCIERE HOST-SPONSORED BAR PER PERSON**

Private Label Conciere Brand:

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

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First Hour | \$22 Per Person

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Each Additional Hour | \$12 Per Person

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