



LYNNWOOD
CONVENTION
CENTER

MAIN MENU





V Vegetarian V+ Vegan GF Gluten Free DF Dairy Free

Breakfast Plated

All plated entrées are complemented by freshly brewed organic Rainforest Bold coffee, assorted teas and orange juice.

25 Guest Minimum / Plate Selection

Vegetable, Sun Dried Tomato & Gruyere Frittata | \$22 per person V GF

Oven Baked Omelet, Roasted Seasonal Vegetables, Sun Dried Tomatoes, Gruyere, Tomato, Red Pepper Coulis

Scramble | \$22 per person GF

Scrambled Eggs, Bacon, Apple Link Sausage, Country Style Breakfast Potatoes

Breakfast Bentos

25 Guest Minimum / Plate Selection

Scrambled Eggs, Bacon, Country Style Breakfast Potatoes, Breakfast Pastry | \$22 per person

Hard Boiled Eggs, Yogurt, Fruit, Almonds, Granola | \$22 per person V GF

Grab and Go Morning

1 dozen minimum per selection.

Assorted Coffee Cakes | \$42 dozen V

Assorted Bagels, Cream Cheese | \$40 dozen V

Assorted Scones | \$42 dozen V

Assortment of Breakfast Breads | \$37 dozen V

Granola Bars | \$28 dozen V

Individual Flavored Yogurts | \$30 dozen V

Fresh Fruit Cups | \$6 per person V

Yogurt, Granola & Fruit Parfait | \$6 per person V

Mini Quiche Assortment | \$40 dozen
vegetarian and non-vegetarian

Hot Breakfast Sandwiches | \$45 dozen

Choice of:

Egg, Bacon, Cheddar

Egg, Sausage, Cheddar

Egg, Tomato, Basil, Cheddar V

All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the [Food & Beverage Guidelines](#) at the end of the menu.

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Grab and Go Afternoon

1 dozen minimum per selection.

Bags of Popcorn | \$23 dozen V GF

Bags of Tim's Chips | \$22 dozen V GF

Brownie Bites | \$39 dozen V

Lemon Bar Bites | \$39 dozen V

House-made Trail Mix, 2oz packets | \$48 dozen V GF

Fresh Baked Cookies | \$33 dozen V

Chef's Blend of Candied Spiced Nuts, 2oz packets | \$48 dozen V GF

Assorted Candy Bars | \$40 dozen V GF

25 Guest Minimum

Mediterranean Breads and Spreads | \$7 per person V

Baba Ganouj, Garlic Hummus, Pita Bread, Olives

Cheese & Crackers | \$9 per person V

Assorted Cheeses, Bunched Grapes, Toasted Marcona Almonds, Crackers & Flatbread

Garden Vegetable Crudité | \$7 per person V GF

Ranch Dip

Beverages

Coffee, Iced Coffee, Tea

Available in 1.5 gallons, 3 gallons

Coffee and Tea Service | \$48 gallon

Includes organic Rainforest Bold (regular and decaf coffee) and hot tea

Iced Coffee | \$36 gallon

Assorted Soda & Sparkling Water | \$3.50 each

Bottled Water | 12-oz | \$3 each

Bottled Juices | \$6 each

Juice by the Gallon | \$28 gallon

Punch or Lemonade | \$26 gallon
(minimum 3 gallons)

Iced Tea | \$36 gallon
(minimum 3 gallons)

Fruit & Herb Infused Water | \$30 gallon

Water Station | \$20 gallon

Water Pitchers | \$2.50 per person
Table service includes all day refresh

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Hot Bento Lunch

1 choice up to 100 people | 2 choices over 100 people

Vegetarian option available upon request.

*All hot bento options include seasonal vegetable,
Chef's Choice dessert and assorted sodas/sparkling water.*

Chicken Marsala | \$26 per person

Roasted Mushrooms, Herb Buttered Noodles

Lemon Butter Chicken | \$26 per person

Spinach, Artichoke & Roasted Pepper Rigatoni

Teriyaki Cod | \$27 per person GF

Green Onions, Calrose Rice

Beef Bulgogi | \$29 per person

Kimchi Rice, Sesame Broccoli

Pork Chili Verde | \$26 per person GF

Creamed Hominy

Cold Bento Lunch

*Maximum of 3 choices for sandwich and/or salad bento boxes per group
with a minimum of one dozen per selection.*

Sandwich Bento | \$25 per person

*All sandwich bento options include chips, fresh chef's salad,
cookie, and assorted sodas / sparkling water.*

Roast Beef, Cheddar, Horseradish Mayo, Roasted Red Onion, Lettuce, Tomato

Turkey, Provolone, Pesto Mayo, Pimiento, Lettuce, Tomato

Rosemary Ham, Gruyere, Slaw, Lettuce, Mayo

Roasted Portobello, Provolone, Marinated Peppers, Sundried Tomato Pesto, Lettuce **V**

Salad Bento | \$25 per person

All salad bento options include cookie, chips and assorted sodas/sparkling water.

Mediterranean

Mixed Greens, Roasted Eggplant, Marinated Chickpea & Artichoke Salad, Feta Cheese **V** **GF**

Herb Roasted Chicken Breast

Quinoa Taboulleh, Mixed Greens, Cucumber & Roasted Pepper Salad, Tzatziki **GF**

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Build Your Own Lunch Buffet

\$36 per person

Buffet options complemented by freshly brewed Rainforest Bold coffee, Iced Tea and assorted teas.

Salads | Choose one

- Green Garden Salad, Herb Vinaigrette V GF
- Kale Mixed Green Salad, Carrot, Cucumber, Lemon-Tahini Dressing V GF

Vegetables

- Chef's Choice Seasonal Vegetable V GF

Accompaniment | Choose one

- Sour Cream Mashed Potatoes V GF
- Herb Roasted Potatoes V+ GF
- Basil Cream Rigatoni V
- Toasted Almond Pilaf V+ GF
- Caramelized Onion & Tomato Risotto V GF

Entrée Selection | Choose two

- Lemon Butter Chicken; Artichokes, Roasted Peppers, Capers GF
- Chicken Marsala; Roasted Mushrooms GF
- Red Wine Braised Beef Fricasee GF
- Cod Puttanesca GF
- Slow Roasted Salmon; Mustard-Tarragon Cream GF

Chef's Selection of Dessert Bars V

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Cold Plated Lunch

All cold plated lunch entrées are complemented by dessert, Macrina Bakery breads, freshly brewed organic Rainforest Bold coffee, Iced Tea and assorted teas.

25 Guest Minimum per selection

Vegetarian selections are available upon request.

Apple, Hazelnut, & Fennel Quinoa Salad | \$29 per person GF DF

Apple, Hazelnut, Fennel, Quinoa Salad,
House Made Herb Vinaigrette

Chicken Waldorf Salad | \$29 per person GF

Hearts of Romaine, Washington Apples,
Red Grapes, Toasted Walnuts, Waldorf Dressing

Desserts

Select one of the following desserts to complement your entrée selection.

Chocolate Raspberry Cake V

Three layers of rich chocolate cake with raspberry filling and chocolate fudge frosting

Carrot Cake V

Two layers of fresh carrots, pineapple, walnuts and coconut with cream cheese frosting and covered in walnut bits

Berry Swirl Cheesecake V

New York cheesecake swirled with raspberry and blackberry fillings

Hot Plated Lunch

All hot plated lunch entrées are complemented by dessert, Macrina Bakery breads, freshly brewed organic Rainforest Bold coffee, Iced Tea and assorted teas.

25 Guest Minimum per selection

Vegetarian selections are available upon request.

Herb Roasted Chicken | \$29 per person GF

Garlic Mashed Potatoes, White Wine, Pancetta,
Pearl Onion Ragout

Teriyaki Marinated Beef Skewers | \$31 per person GF DF

Vegetable Stir Fry, Steamed Calrose Rice

Salads | \$6 per person

Salads to enhance your lunch selection.

Mixed Green Salad V GF

Radish, Fennel, Carrot, Marcona Almonds, Feta Cheese,
White Balsamic Vinaigrette

House Greens V GF

Mixed Greens, Endive, Thyme Roasted Pears, Toasted Walnuts, Blue Cheese, Cider Dressing

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House Made Hors D'Oeuvres

Choose 3 | \$8 per person Choose 4 | \$10 per person

Honey Pecan Chicken Salad Canape DF

Pesto Chicken and Artichoke Toast

Citrus Poached Prawn & Tortilla Canapé,
Rancho Sauce GF

Shrimp Salad, Fresh Herbs, Endive Spear GF DF

Teriyaki Salmon Skewers GF

Spicy Beef Salad, Cucumber Round GF DF

Harissa Beef Canape, Tahini Yogurt

House-made Hummus, Cucumber Round GF V+

Spinach and Feta Tartlets V

Caprese Salad Cups V

Corn Tortilla Crisp, Roasted Chorizo Salsa,
Queso Fresco

Build Your Own Dinner Buffet | \$55 per person

*Buffet selections are complemented by Macrina Bakery breads, butter,
freshly brewed organic Rainforest Bold coffee and assorted teas.*

40 Guest Minimum

Salads | Choose one

Kale Mixed Green Salad: Carrot, Cucumber, Lemon-
Tahini Dressing V+ GF

Hearts of Romaine Salad: Mixed Greens, Shredded
Parmesan, Olives, Pickled Goat Horn Peppers, Herb
Vinaigrette V GF

Spinach and Romaine Salad: Apples, Shaved Fennel,
Toasted Almonds, Honey Lavender Dressing V GF

Vegetables V

Chefs' Choice Seasonal Vegetable

Accompaniment | Choose two

Sunset Fingerling Potatoes, Cheddar Mornay V GF

Roasted Garlic Mashed Potatoes V GF

Sour Cream, Scallion Mashed Red Potatoes V GF

Toasted Almond Pilaf V+ GF

Creamed Mushroom Farro V

Roasted Onion & Tomato Risotto V

Entrée Selection | Choose two

Pan Seared Chicken Breast, Lemon-Caper Beurre
Blanc, Artichokes, Roasted Peppers GF

Pan Roasted Chicken, Spiced Tomato Cream GF

Slow Roasted Salmon, Melted Leeks, Sun Dried
Tomato, Lemon Butter GF

Slow Roasted Salmon, Mustard-Tarragon Cream,
Fennel Slaw GF

Slow Cooked Pork Shoulder GF DF

Texas Style Beef Brisket GF DF

Roasted Beef Striploin, Roasted Garlic Jus GF

Assorted Dessert

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Plated Dinner

Complemented by salad, seasonal vegetables, dessert, Macrina Bakery breads, butter, freshly brewed organic Rainforest Bold coffee and assorted teas.

25 Guest Minimum

Herb Roasted Salmon | \$51 per person GF

Sour Cream Mashed Potatoes, Tomato-Tarragon Cream, Fennel Slaw

Peppered New York Strip | \$59 per person GF

Potato-Leek Mille Feuille, Gorgonzola Compound Butter, Red Wine Demi

Oven Roasted New York Strip | \$59 per person GF

Roasted Sunset Fingerling Potatoes, Cheddar-Green Onion Compound Butter, Sherry-Demi Reduction

Chicken Marsala | \$41 per person

Buttered Pasta, Roasted Mushrooms

Pan Seared Chicken Breast | \$40 per person GF

Roasted Garlic Mashed Potatoes, Artichoke, Red Pepper & Red Onion, Lemon-Caper Butter Sauce

Herb Roasted Pork Chop | \$40 per person

Apple-Brie Risotto, Gingered Cider Jus

Steak & Salmon | \$64 per person GF

NY Strip, Peppercorn Demi-Glace, Herb Roasted Salmon, Tomato Veloute, Cauliflower Purée

Tamarind Glazed Salmon | \$51 per person

Coconut Risotto, Mango-Cilantro Coulis, Taro Crisp

Plated Dinner Salads

Select one of the following salads to complement your entrée selection.

Mixed Green Salad V GF

Radish, Fennel, Carrot, Marcona Almonds, Feta Cheese, White Balsamic Vinaigrette

House Greens V GF

Mixed Greens, Endive, Thyme Roasted Pears, Toasted Walnuts, Blue Cheese, Cider Dressing

Plated Dinner Desserts

Select one of the following desserts to complement your entrée selection.

Chocolate Raspberry Cake V

Three layers of rich chocolate cake with raspberry filling and chocolate fudge frosting

Carrot Cake V

Two layers of fresh carrots, pineapple, walnuts and coconut with cream cheese frosting and covered in walnut bits

Berry Swirl Cheesecake V

New York cheesecake swirled with raspberry and blackberry fillings

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Bar Packages

Here at the Lynnwood Convention Center, we are reminded that locally sourced spirits are an ever-increasing demand due to the quality of the spirits and ingredients, supporting our local economy, and giving our guest an exclusively local Northwest experience. In addition, we are striving to reflect our commitment of offering our guests the finest Northwest products. The foundation of our support of Washington wines is based on our belief in their quality and their compatibility with the food selections that our chef prepares. Craft Beer continues to be one of the most important products to consumers and Washington ranks second in overall craft brewery operations.

Wine Menu

by the Bottle

White Wine

Tiefenbrunner Pinot Grigio

Niclara Cortaccia, Italy

\$38.00

For a Song Chardonnay

Caliche Lake Vineyard, WA

\$36.00

Chateau Ste Michelle

Mimi Chardonnay

Woodinville, WA

\$34.00

Waterbrook Sauvignon Blanc

Walla Walla, WA

\$33.00

Red Wine

Disruption Red Blend

Columbia Valley, WA

\$34.00

Terra Blanca Merlot

Benton City, WA

\$36.00

Browne Cabernet

Walla Walla, WA

\$38.00

Pretenders Pinot Noir

Willamette Valley, OR

\$41.00

Waterbrook Syrah

Columbia Valley, WA

\$38.00

Bubbles

Domain Ste. Michelle Brut

Columbia Valley, WA

\$37.00

Vovetti Prosecco

Friuli, Italy

\$36.00

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Bar Menu

Beer (by the bottle)

	Hosted*	No-Host**
Domestic	\$7.00	\$8.00
Local Northwest	\$8.00	\$9.00
Imported	\$8.00	\$9.00

Wine (by the glass, 6-oz)

	Hosted*	No-Host**
House Wine	\$7.00	\$8.00
Premium Wine	\$9.00	\$10.00

Liquor (by the drink)

	Hosted*	No-Host**
House Liquor	\$9.00	\$10.00
Premium Liquor	\$12.00	\$13.00

Hosted Keg Beer

MICRO BEER

Half Barrel 15.5 gallon
(Approximately 160 12-oz glasses)
\$1,120.00

Pony 7.5 gallon
(Approximately 80 12-oz glasses)
\$600.00

DOMESTIC BEER

Half Barrel 15.5 gallon
(Approximately 160 12-oz glasses)
\$820.00

Pony 7.5 gallon
(Approximately 80 12-oz glasses)
\$440.00

Bar Service

A \$350 per bar minimum sales guarantee will apply for up to four (4) hours of service. An additional \$150 minimum per bar will be charged for each additional hour of service.

All sales go towards the bar minimum guarantee.

If cash sales meet or exceed the minimum guarantee, these changes will be refunded.

Clients have the option to limit the number of drinks per person by using drink tickets. Tickets may be redeemed by guests for any item available at the bar and final billing will be based on the actual number of tickets redeemed and the type of drink the tickets were redeemed for.

**Hosted prices are subject to tax and administrative charge.*

***No-Host prices include sales tax.*

Please ask your Event Manager for our current beer, wine and liquor selections.

Your Event Manager can assist you with an upgraded selection of spirits or the creation of a specialized menu (which may incur additional cost and/or minimum guarantees).

A \$70.00 per hour fee may apply for wine or keg attendants when not associated with standard bar service.

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Food & Beverage Guidelines

Alcohol Safety

The Lynnwood Convention Center sets alcohol service policies to abide within Washington State Liquor & Cannabis Board (WSLCB) regulations and to ensure the safety of all guests. These policies include:

- Bar services are not to exceed six (6) hours for any one event.
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 12:00am (midnight).
- Alcohol will not be served to underage or apparently intoxicated guests.
- Alcoholic beverages may not be removed from the premises.
- No outside alcohol is permitted inside the building without prior written consent of the Lynnwood Convention Center. The Lynnwood Convention Center reserves the right to cease alcohol service at any time during the event for violation of these policies or any other WSLCB regulation.

Concession Cart Service

Hosted and Non-Hosted Concession Cart services are available exclusively through Lynnwood Convention Center. Espresso, Drip Coffee, Pastries, Sandwiches, Salads and Assorted Snacks.

Hosted and Non-Hosted Concession Sales: \$500 for a four (4) hour minimum service. Hours may be extended at a rate of \$125 per hour. All Concession Cart Services will be determined at the sole discretion of Lynnwood Convention Center management.

About Us

Catering services are proudly operated by the Lynnwood Convention Center where the goal is to offer the highest quality products and services while helping to create truly memorable experiences. The Executive Chef and his team of culinary experts take great pride in delivering fresh, unique, and flavorful dishes with a focus on local produce and northwest wines.

Exclusive Caterer

Lynnwood Convention Center is the exclusive food and beverage provider. Outside food and beverage is prohibited.

Menu Selection

Lynnwood Convention Center offers a wide assortment of menu selections and options sure to satisfy any palate. Event Managers can also assist in custom, themed or ethnic cuisine elements for any event. The Lynnwood Convention Center culinary team welcomes the opportunity to customize menus and services to create unique and thematic events.

Timeline and Guarantee

As the menus are seasonal, Lynnwood Convention Center suggests that clients make the initial menu selection no more than four months prior to an event. To make a determination on menus prior to this, please contact the Event Manager for assistance. Initial menu selection and estimated attendance are required 30 days prior to the scheduled event. Any major changes must be made two weeks prior to the event date. A final guaranteed number of attendees ("final guarantee") is required three business days prior to the event. A business day is defined as Monday-Friday and does not include holidays. For example, an event on Wednesday must be confirmed on the previous Thursday by 5:00pm, (Pacific Time). If the final guarantee is not received within three business days prior to the day of the scheduled event, the estimated attendance number specified on the License Agreement will be designated as the final guarantee. Once determined, the final guarantee is not subject to decreases. If an increase is requested by the client and Lynnwood Convention Center is able to accommodate, a 25% overage fee will be added to any additional entrées. Vegetarian options are available with all plated entrées. Vegetarian counts are to be specified by client at time of final guarantee. The Lynnwood Convention Center customarily prepares vegetarian meals based on Chef's choice and the main entrées selected. If any attendees require special dietary restrictions, please also notify Event Manager as soon as possible. Final charges will be based upon the final guarantee or the actual meal count, whichever is greater.

Pricing

Due to market fluctuations, menu prices are subject to change. Pricing for the event will be fixed within 60 days of the event. Catered functions require a minimum purchase of \$150 in food and beverage, before administrative charge and tax. Should the total food and beverage purchase, before administrative charge and tax, not meet the minimum, the balance will be invoiced to the client. All buffet pricing is based on one hour service time. Additional labor fees may apply for service time in excess of two hours. A 21% administrative charge will be applied to all food and beverage sales (including alcohol). Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees. A 10.5% sales tax will be applied to all food, beverage (including alcohol), labor, additional services and administrative charges.

Food Service

To preserve freshness, food quality, ensure food safety and reduce food waste, buffet menu packages are designed to be displayed to guests for one (1) hour. Break packages are designed to be displayed for thirty (30) minutes.

Payment

Lynnwood Convention Center accepts all major credit cards, cash, business checks, cashier's checks and money orders. A signed Credit Card Authorization Form, which can be provided by Lynnwood Convention Center, is required for all credit card payments. Lynnwood Convention Center requires a License Fee payment, per section 4 of License Agreement, at time of contract due date. The remaining balance (catering, audiovisual, electrical, etc.) is due three business days prior to event. Any adjustments made after this date will be reconciled for final invoicing. Any variance to this standard policy will be detailed in the License Agreement. The Lynnwood Convention Center does not extend direct billing without prior approval and consideration is on a case by case basis. To apply for direct billing, a Credit Application must be submitted no less than 45 days prior to the contracted event date.

Excess Food

Lynnwood Convention Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage prepared and provided by Lynnwood Convention Center must be consumed during the specific event and may not be taken off property. To minimize potential waste, excess prepared food is composted or donated under regulated conditions to agencies feeding the underprivileged.

Dessert Dashes

Designed exclusively for our Auction and Fundraising Gala events, the Lynnwood Convention Center offers three levels of service for your Dessert Dash. Your Event Manager will be happy to discuss which option would be best suited for your event.

Option A: Complimentary Service

Client places marker indicating winning table number at the dessert display. At the appointed time, a Lynnwood Convention Center server delivers the dessert to the winning table with utensils and plates for self service.

Option B: Enhanced Service \$250

Client places marker indicating winning table number at the dessert display. Lynnwood Convention Center servers collect desserts, and slice them back of house. At the appointed time, the sliced desserts are delivered to each winning table. Dessert Dash must be done prior to Entrée service to allow for adequate dessert service time.

Option C: Premium Service \$500

Client places marker indicating winning table number at the dessert display. Lynnwood Convention Center servers collect desserts, slice, and immediately serve the sliced desserts to each winning table. Dessert Dash may be done at any time during the event.

Decorations, Floral and Entertainment

In an effort to provide a one-stop-shopping option, the Event Manager is available to assist you with a variety of services including fresh flowers, thematic decorations, specialty linens, centerpieces, DJ services and live entertainment to enhance events.

Cancellation Policy

The cancellation of any food and beverage services must be received in writing. Should the event License Agreement be based on a minimum food and beverage purchase (F&B Minimum), which is included as part of the license fee, then the cancellation policies stipulated in the License Agreement will prevail. Should the event License Agreement NOT be based on a minimum food and beverage purchase (F&B Minimum), the following cancellation fees apply:

Notification of Cancellation

Notification of Cancellation Prior to Scheduled Event	Cancellation Fee % of Estimated Lost Food & Beverage Revenue
0 - 7 Days	100%
8 - 30 Days	75%
31 - 60 Days	50%
61 - 90 Days	25%

Agreement

By signing the master License Agreement for your event, Licensee (client) agrees to abide by all of the policies and procedures of the Lynnwood Convention Center, including these Food & Beverage Guidelines.