

SAVOR...
THE EXPERIENCE.
CATERING MENU

accesso
ShoWare
CENTER



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WELCOME TO accesso SHOWARE CENTER

About Us

- accesso ShoWare Center is North America's first sports & entertainment arena to achieve GOLD certification from Leadership in Energy & Environmental Design by the US Green Building Council. Because of its intimate design and flexible scale, accesso ShoWare Center is the ideal venue for wide events including concerts, family shows, professional and exhibition sports, trade shows, community gatherings and more.

- Located in Kent, Washington, accesso ShoWare Center is less than 18 miles from downtown Seattle, Bellevue and downtown Tacoma. Easy access to major freeways and convenient parking that is always free put the venue in a class by itself.

accesso
ShoWare
CENTER



Seattle Thunderbirds

The accesso ShoWare Center is home to the 2017 Western Hockey League champions, the Seattle Thunderbirds.

The Seattle Thunderbirds are a Major Junior hockey team based in Seattle, WA playing in the Western Hockey League since 1985.

Don't be thrown by the name. The T-birds are Kent's home team, providing nonstop action on the ice September through March (and usually into the post season). The Thunderbirds offer fun and frugal promotions including 2-for-Tuesdays, Pub Nights and Family Nights.

accesso ShoWare Center and **SAVOR...** are proud to host all Thunderbird home games and provide fans with non-stop action and a wide array of hospitality services including great food and be



SAVOR... EXPERIENCES & SUSTAINABILITY

Our Mission

- Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.
- At **SAVOR...**, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.
- Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

GENERAL INFORMATION.

Welcome! **SAVOR...** is the exclusive food and beverage provider for accesso ShoWare Center.

MENUS

Our menus have been created with you in mind. Are selections are offered merely as a guide but we will be happy to create a special menu if you do not find something to your liking. We ask that the first selections be made 3 weeks prior to your event. Final numbers must be guaranteed 5 business days before your event with a signed Catering Agreement.

CUSTOM MENUS

Our Executive Chef and Catering staff are available and pleased to prepare a custom menu to meet your needs with dietary restrictions and religious needs. Due to seasonal availability menus are subject to adjustment and pricing will be guaranteed 2 weeks prior to your event. Substitutions will be discussed, and alternatives can be agreed upon.

ALCOHOL BEVERAGE SERVICE

Alcohol Service sales and consumption follow WSLC&CB laws and regulations. All guests consuming or buying alcohol must present proper valid ID. And we reserve the right to refuse service to anyone intoxicated or underage. Alcoholic beverages may not be removed from premises and the client is responsible for their guests and attendees. Bar service closure will be one hour prior to the end of your event. We reserve the right not to extend your alcohol service beyond your scheduled time. All charges incurred during the event must be settled the night of. There will be a \$100.00 bartender fee added for every bartender requested.

DEPOSITS

A deposit is due with all signed documents 4 weeks prior to your event. 80% of total estimated charges due 2 weeks prior to event then final on-site adjustments will be made and are due at the end of your event paid to Lead Catering Captain.

TAXES & SERVICE CHARGES

All food and beverage sales are subject to a 19% Administrative fee. 100% of the fee is retained by the house, and a portion of the fee is redistributed to our team in the form of wages. Sales tax exempt organizations must provide a copy of their Franchise Tax Board Certificate of Exemption one week prior to event.

CANCELLATIONS

Cancellations of services must be made 2 weeks prior and made in writing with no extra charges made. If less than that time a fee of 75% of the total estimated services will be charged and any event cancelling less than 72 hours (3 business days) before start date will incur 100% of the estimated total charges. The deadlines will be outlined in your catering contract.

All pricing includes china service basic set up of event space and are subject to change.

The applicant agrees to indemnify, hold harmless, and defend the City of Kent, SMG, SAVOR, accesso ShoWare Center, and the directors, members, officers, agents, employees, affiliates, subsidiaries of each of the above ("Indemnities"), from and against any and all liabilities, damages, actions, costs, losses, claims, and expenses (including attorneys fees) on account of personal injury, death or damage to or loss of property or profits arising out of or resulting, in whole, or in part, from any act, omission, negligence, fault, or violation of law or ordinance of the applicant or its employees, agents, subcontractors, exhibitors, or invitees or any other person entering the facilities with implied or express permission of the applicant.



BREAKFAST START YOUR DAY.

BUFFETS • PLATED • GRAB & GO





START YOUR DAY!

BREAKFAST.

• All breakfast selections include hot brewed coffee and hot tea. All prices per person and require a 25 person minimum.

BUFFETS

CONTINENTAL | 15

- Fresh Fruit Display
- Assorted Mini Pastry
- Mini Bagels
- Jams, Jellies, Butter, Cream Cheese

SHOWARE SUNNY MORNINGS | 17

- Fresh Fruit Display
- Scrambled Eggs with Chives
- Potatoes O'Brien
- Bacon and Sausage

KENT STARTER | 21

- Fresh Fruit Display
- Assorted Mini Pastry
- Scrambled Eggs with Chives
- Bacon and Sausage
- Potatoes O'Brien
- Yogurt Cups

ADDITIONS

OATMEAL | 7

- Oatmeal
- Brown Sugar
- Dried Fruits, Raisins and Nuts
- Warm Milk

COLD CEREAL | 7

- Variety of Cold Cereals
- Sugar
- Berries
- Skim, 2%. Soy and Almond Milk

CREPE STATION | 10

- Warm Crepes
- Strawberry, Blueberry, Cherry, and Lemon Fillings
- Savory Cream Cheese, Chive and Bacon Filling
- Fresh Made Rum Whipped Cream
- Cinnamon Topping

Add Juice Service for 3.50 per person

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PLATED BREAKFAST

All breakfast selections include hot brewed coffee and hot tea. All prices per person and require a 25 person minimum.

ALL AMERICAN | 17

Scrambled Eggs with Chives, Sausage Links, and Hash Browns and served with Seasonal Fruit

KENT SCRAMBLE | 17

Fluffy Scrambled Eggs mixed with Sauteed Sweet Peppers, Onions, Bacon, and Sausage and served with Season Fruit

AUTHENTIC MIGAS | 17

Chorizo Scrambled eggs with Black Beans, Tomatoes, Onions, Pepper jack Cheese Cheddar Cheese, served with Tortillas and Blackened Potatoes

VEGGIE FRITTATA | 20

Eggs, Sweet Bell Peppers, Onions, Chives, Spinach and Goat Cheese Baked to Perfection and Served with Chef's Choice Breakfast Meats and Seasonal Fruit

SHOWARE QUICHE | 22

Eggs, Sweet Bell Peppers, Onions, Smoked Sausage, Spinach, and Havarti Cheese baked in a Golden Pie Crust and Served with a Side of Cottage Cheese or Yogurt



SMOKED SALMON BENEDICT | 27

House Smoked Salmon, Poached egg on top of a Golden Toasted English Muffin with a Lemon Dill Hollandaise Sauce served with Seasonal fruit

THUNDER BISCUITS & GRAVY | 16

Fresh House Mad Biscuits Smothered with Rosemary Sausage Gravy and Served with Seasonal Fruit

Add Eggs 1.50 per person

Add Breakfast Meat 2.50 per person

**Add Juice
Service for
3.50 per
person**

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GRAB & GO BREAKFAST | 14

*Includes whole fruit, mini cheese, all condiments,
and bottled juice.*

*Grab & Go Boxes are packed individually labeled
for your convenience.*

BERRY YOGURT PARFAIT

Individually Made with Vanilla Yogurt, Seasonal Berries, and Topped with Crunchy Whole Grain Granola

BREAKFAST SANDWICH

Choose from: Vegetarian, Bacon, or Sausage

All Come with a Fried Hard Egg, Smoked Paprika Aioli, Sliced Cheese on a Fresh Hot Telera Roll

BREAKFAST BURRITO

Choose from: Vegetarian, Bacon, Sausage, or Chorizo

Made with Scrambled Eggs, Breakfast Potatoes, Mixed Cheese, and either Smoked Paprika Aioli or Salsa in a Flour Tortilla Wrap



Add Coffee
and Beverage
Service for
3.50 per
person

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BREAKS **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • FRESH OPTIONS





TIME TO RECHARGE! **BREAKS.**

• All prices per person and require a 25 person minimum

MID MORNING BREAK | 14

- Fresh Fruit Display
- Yogurt Cups
- Hard Boiled Eggs
- Granola Bars

GLUTEN FREE MUNCHIES | 20

- Kind Bars
- Pop Chip Snack Bags
- Erin's Popcorn
- Fresh Fruit Display

AFTERNOON BREAK | 18

- Assorted Trail Mixes
- Bagged Kettle Chips
- Scones
- Cookies
- Fresh Fruit Display

SWEET TOOTH | 15

- Cookies
- Brownies
- House Made Snack Mix Sweet N Salty
- Mini Chocolate Bars
- Fresh Fruit Display

CHOOSE 3 | 14

- Rice Krispy Treats
- Cracker Jacks
- Hershey's Miniatures
- Assorted Movie Box Candy Packs
- Erin's Popcorn
- Assorted Kettle Chips
- House Made Pub Mix
- Trail Mixes
- Fresh Fruit Cups
- Fresh Whole Fruits
- Veggie Crudites Cups
- Celery and Peanut Butter Cups
- Energy Bars
- Charcuterie Cups
- Protein Bars
- Hummus, Pita Chips, and Veggie Cups



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LUNCH SO MANY CHOICES.

BOXED LUNCHES • BUFFETS • PLATED ENTRÉES • ADD-ONS





SO MANY CHOICES! **BOX LUNCH.**



• All Boxed Lunches come with bag of chips, apple, cookies and bottled water. All prices per person and require a 25 person minimum.

SANDWICHES | 20

HAM AND SWISS

Honey Roasted Ham with Swiss Cheese, Lettuce, Tomato, on Artisan Bread with all spreads on the side

ROAST BEEF AND CHEDDAR

Tender Roast Beef with Cheddar Cheese, Lettuce, Tomato, on Artisan Bread with all spreads on the side

SALADS | 20

COBB

Roasted Turkey, Bacon, Hard Boiled Eggs, Bleu Cheese Crumbles, Tomatoes, on a bed of Green with Avocado Dressing and a Roll

CHEF SALAD

Turkey, Ham, Cheddar, Swiss, Tomatoes, Hard Boiled Egg, on a bed of Greens with Ranch Dressing and an Artisan Roll

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine, Parmesan Cheese, House Made Croutons, with Caesar Dressing fresh cut Lemons and Artisan Bread

ROASTED TURKEY AND HAVARTI

Oven Roasted Turkey with Havarti Cheese, Lettuce, Tomato, on Artisan Bread with all spreads on the side

FRESH GARDEN SANDWICH

Sliced Cucumbers, Olives Spread, Cream Cheese, White Cheddar, Lettuce, Tomato, on Artisan Bread with all spreads on the side

GREEK SALAD

Grape Tomatoes, Sliced Cucumbers, Black Olives, Diced Red Onions, Pepperoncini, Feta Cheese served on a bed of Greens with Red Wine Vinaigrette and Pita Bread

TERIYAKI CHICKEN SALAD

Marinated Chicken, Napa Cabbage, Tomatoes, Shredded Carrots, Mandarin Oranges, Crisp Chow Mein Noodles, on a Bed of Greens with an Asian Sweet Chili Vinaigrette and a Fortune Cookie

All salads can be made into a wrap for meeting convenience.

The Adult "Lunchable" Personal Charcuterie Box with Sliced Meats & Cheeses, Crackers, Dried Fruits, & Grapes

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LUNCH BUFFETS

*Lunch Buffets come with water service.
All prices per person and require a 25 person minimum.*

THE FACE OFF | 26

2 Seasonal Fresh Made Soups, Chopped Romain, Spring Mix, Mixed Shredded Cheese, Parmesan, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Diced Red Onions, Bacon Crumbles, Diced Chicken, Sliced Olives, Hard Boiled Eggs, Chef's Choice 3 dressings, Rolls, and Chef's Choice Dessert

PASTA EXTRAVAGANZA | 25

Classic Caesar Salad, Garlic Bread, Two Styles of Pasta, Two Styles of Sauces, Diced Grilled Chicken, Italian Sausage, Roasted Italian Vegetables, New York Cheesecake

MT RAINIER | 26

Green Tossed Salad, Platter of Sliced Roast Beef, Ham, Turkey, Roasted Vegetables, Cheddar, Swiss, Havarti, Tomato Slices, Leaf Lettuce, Sliced red Onion, 4 Spreads, Assorted Deli Breads, Assorted Kettle Chips, Assorted Cookies

IT'S ALL GREEK TO ME | 27

Watermelon Feta Salad, Balsamic Grilled Chicken, Lemon Grilled Pork Loin, Feta Cheese, Warmed Pita Bread, Diced Tomatoes, Sliced Cucumbers, Hummus Tzatziki Sauce, Roasted Baby Reds, Lemon Rice Pilaf, and Lemon Bars

TASTE OF MEXICO | 28

Salad with Tortilla Strips, Charred Corn, Black Beans, Pico De Gallo on a Bed of Greens, Tinga Chicken, Ground Seasoned Beef, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Lime Crème, House Made Salsas, Refried Beans, Spanish Rice, Corn and flour tortillas, Mexican Spiced Brownies

THE HAT TRICK | 32

Cranberry Apple Spring Salad with Poppy Seed Dressing, Chicken Breast in Citrus Sage Cream Sauce, Lemon Pepper Dill Salmon, Seasonal Roasted Vegetables, Herb Roasted Baby Red Potatoes, Assorted Rolls with Spreads, Assorted Dessert Bars

THE NORTHWEST SELECT | 32

Mixed Greens Salad, Salmon in Lemon Beurre Blanc Sauce, Wild Huckleberry Braised Short Ribs, Wild Rice Pilaf with Northwest Native Mushrooms, Apricot Sage Quinoa, Roasted Seasonal Vegetables, Roasted Fingerling Potatoes, Assorted Artisan Breads and Spreads, Blackberry Cobbler with Rum Spiced Whipped Cream

Add Soda Service for 3.50 per person

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PLATED LUNCHES

Plated Lunches include iced tea and lemonade. All prices per person and require a 25 person minimum.

COLD

CLASSIC CHICKEN CAESAR SALAD | 19

Grilled Chicken Breast on a Bed of Romaine Lettuce, Parmesan Cheese, House made Smoked Croutons, and Classic Caesar Dressing on the side and Served with an Artisan Roll and Lemon Wedge

ASIAN CHICKEN SALAD | 20

Soy Marinated Grilled Chicken Breast on a Bed of Napa Cabbage, Red Cabbage, Shredded Carrots, Green Onions, Topped with Rice Noodles, and Mandarin Oranges with Toasted Sesame Seeds and a Sweet Chili Vinaigrette on the Side Served with a Fortune Cookie

SMOKED CHICKEN SALAD | 22

Herb Smoked Chicken Breast on a Bed of Romaine with Sliced Cucumbers, Grape Tomatoes, Blue Cheese Crumbles, and Bacon Bits with a Honey Dijon Vinaigrette served with an Artisan Roll

SMOKED SALMON SALAD | 26

House Smoked Salmon on a Bed of Greens with House Smoked Croutons, Cucumber Slices, Red Onion, Fresh Berries (Seasonal) and Served with a Garlic Cheese Artisan Rolls with Garlic Honey Lemon Vinaigrette on the Side

HOT

HERB ROASTED CHICKEN | 19

Herb roasted Chicken Quarter served in a Mushroom Demi Sauce with Wild Rice Pilaf and Seasonal Vegetables and an Artisan Roll

TERIYAKI CHICKEN | 20

Teriyaki Glazed Chicken served with Ginger Lime Sticky Rice, Stir fry Vegetables, and an Egg Roll

CREAMY CHICKEN MARSALA | 21

Marsala Sauce with Northwest Mushrooms over a Grilled Chicken Breast served on Angel Hair Pasta with Italian Roasted Vegetables and Sliced Garlic Bread

CREAMY CITRUS SAGE CHICKEN | 22

Chicken Breast Topped with a Creamy Citrus Sage Sauce served with Chive Mashed Potatoes, Seasonal roasted Vegetables and an Artisan Roll

GRILLED TERES MAJOR W/ CHIMICHURRI | 24

Thin Sliced Beef Marinated and Grilled to Medium topped with House Made Chimichurri and Served with Polenta Cakes and Seasonal Vegetables

LEMON PEPPER DILL GRILLED SALMON | 30

Lemon Pepper Dill Seasoned Salmon Grilled to a Medium with Lemon Beurre Blanc Sauce and Served with Almond Rice Pilaf, Grilled Seasonal Vegetables



RHUBARB RASPBERRY CHUTNEY TOPPED SEARED STEAK | 31

House Made Rhubarb Raspberry Chutney tops this Pan Seared Steak then Cooked to Medium and Served with Herb Garlic Mashed Potatoes, and Sautéed Green Beans

WILD HUCKLEBERRY BRAISED SHORT RIBS | 33

Short Ribs Slow Cooked Tender in a Wild Huckleberry Sauce and Served with Apricot Sage Quinoa Pilaf and Seasonal Vegetables

ADD-ONS

PLATED DESSERTS | 4

New York Cheesecake, Double Chocolate Brownies, Crème Brule, Mixed Berry Trifle, Lemon Blueberry Short cake (ask for details)

PLATED SALADS | 3.50

Green Salad, Classic Caesar, Bow Tie Pasta, Asian Noodle Salad, Mediterranean Cous Cous Salad

SOUPS | 3.50

10 person minimum.

Romato Basil, Lemon Chicken Rice, Smoked Salmon Chowder, Pasta Fagioli, Creamy Broccoli Cheese Soup

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ACCOMPANIMENTS

Accompaniments can be added with any buffet or plated meal. All prices per person and require a 25 person minimum.

ARTISAN BREADS | 3.50

Variety of Artisan Rolls with Infused Butters and Spreads

CHARCUTERIE BOARDS | 10

Variety of Sliced Cheese, Meats, Dried Fruits, Fresh Fruits, Crackers, and Bread Sticks

ASSORTED BROWNIES & RICE KRISPY TREATS | 3.50

ASSORTED DESSERT BARS | 5

ASSORTED SLICED PIE | 5

ASSORTED CUPCAKES | 5

ASSORTED DESSERT PARFAITS | 5

ANTIPASTO DISPLAY | 4

VEGETABLE CRUDITÉ | 3.50

CHEESE DISPLAY | 4.50

FRESH FRUIT DISPLAY | 3.50



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DINNER CHEF CRAFTED.

BUFFETS • PLATED ENTRÉES





Add Soda Service for 3.50 per person

DINNER.

DINNER BUFFETS

Dinner Buffets come with water service. All prices per person and require a 25 person minimum.

THE FACE OFF | 26

2 Seasonal Fresh Made Soups, Chopped Romain, Spring Mix, Mixed Shredded Cheese, Parmesan, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Diced Red Onions, Bacon Crumbles, Diced Chicken, Sliced Olives, Hard Boiled Eggs, Chef's Choice 3 dressings, Rolls, and Chef's Choice Dessert

PASTA EXTRAVAGANZA | 25

Classic Caesar Salad, Garlic Bread, Two Styles of Pasta, Two Styles of Sauces, Diced Grilled Chicken, Italian Sausage, Roasted Italian Vegetables, New York Cheesecake

MT RAINIER | 26

Green Tossed Salad, Platter of Sliced Roast Beef, Ham, Turkey, Roasted Vegetables, Cheddar, Swiss, Havarti, Tomato Slices, Leaf Lettuce, Sliced red Onion, 4 Spreads, Assorted Deli Breads, Assorted Kettle Chips, Assorted Cookies

IT'S ALL GREEK TO ME | 27

Watermelon Feta Salad, Balsamic Grilled Chicken, Lemon Grilled Pork Loin, Feta Cheese, Warmed Pita Bread, Diced Tomatoes, Sliced Cucumbers, Hummus Tzatziki Sauce, Roasted Baby Reds, Lemon Rice Pilaf, and Lemon Bars



TASTE OF MEXICO | 28

Salad with Tortilla Strips, Charred Corn, Black Beans, Pico De Gallo on a Bed of Greens, Tinga Chicken, Ground Seasoned Beef, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Lime Crème, House Made Salsas, Refried Beans, Spanish Rice, Corn and flour tortillas, Mexican Spiced Brownies

THE HAT TRICK | 32

Cranberry Apple Spring Salad with Poppy Seed Dressing, Chicken Breast in Citrus Sage Cream Sauce, Lemon Pepper Dill Salmon, Seasonal Roasted Vegetables, Herb Roasted Baby Red Potatoes, Assorted Rolls with Spreads, Assorted Dessert Bars

NORTHWEST SELECT | 55

Mixed Greens Salad, Salmon in Lemon Beurre Blanc Sauce, Wild Huckleberry Braised Short Ribs, Wild Rice Pilaf with Northwest Native Mushrooms, Apricot Sage Quinoa, Roasted Seasonal Vegetables, Roasted Fingerling Potatoes, Assorted Artisan Breads and Spreads, Blackberry Cobbler with Rum Spiced Whipped Cream

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PLATED DINNERS

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ASIAN CHICKEN SALAD | 20

Soy Marinated Grilled Chicken Breast on a Bed of Napa Cabbage, Red Cabbage, Shredded Carrots, Green Onions, Topped with Rice Noodles, and Mandarin Oranges with Toasted Sesame Seeds and a Sweet Chili Vinaigrette on the Side Served with a Fortune Cookie

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Herb Smoked Chicken Breast on a Bed of Romaine with Sliced Cucumbers, Grape Tomatoes, Blue Cheese Crumbles, and Bacon Bits with a Honey Dijon Vinaigrette served with an Artisan Roll

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House Smoked Salmon on a Bed of Greens with House Smoked Croutons, Cucumber Slices, Red Onion, Fresh Berries (Seasonal) and Served with a Garlic Cheese Artisan Rolls with Garlic Honey Lemon Vinaigrette on the Side

HOT

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Herb roasted Chicken Quarter served in a Mushroom Demi Sauce with Wild Rice Pilaf and Seasonal Vegetables and an Artisan Roll

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Teriyaki Glazed Chicken served with Ginger Lime Sticky Rice, Stir fry Vegetables, and an Egg Roll

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ADD-ONS

PLATTED DESSERTS | 4

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PLATTED SALADS | 3.50

Green Salad, Classic Caesar, Bow Tie Pasta, Asian Noodle Salad, Mediterranean Cous Cous Salad

SOUPS | 3.50

10 person minimum.

Romato Basil, Lemon Chicken Rice, Smoked Salmon Chowder, Pasta Fagioli, Creamy Broccoli Cheese Soup



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Variety of Artisan Rolls with Infused Butters and Spreads

CHARCUTERIE BOARDS | 10

Variety of Sliced Cheese, Meats, Dried Fruits, Fresh Fruits, Crackers, and Bread Sticks

ASSORTED BROWNIES & RICE KRISPY TREATS | 3.50

ASSORTED DESSERT BARS | 5

ASSORTED SLICED PIE | 5

ASSORTED CUPCAKES | 5

ASSORTED DESSERT PARFAITS | 5

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VEGETABLE CRUDITÉ | 3.50

CHEESE DISPLAY | 4.50

FRESH FRUIT DISPLAY | 3.50



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RECEPTIONS & OCCASIONS.

We can build the perfect combination of tray-passed Appetizers, Buffets, Action Stations and Carving Stations to make your reception unforgettable. Custom built or select choices are available please ask your Food and Beverage Specialist for ideas to fit your needs.



FLAVORFUL SMALL BITES! **RECEPTIONS.**

HORS D'OEUVRES

*Hors D'oeuvres are priced per dozen and can be tray passed (**) for an additional fee.*

STRAWBERRY RHUBARB BRUSCHETTA | 28**

Diced Strawberries, Rhubarb, Garlic, Basil and Served on a Cinnamon Toast Crostini

STUFFED MUSHROOMS | 42**

Stuffed with Crab, Artichoke, or Sausage sage Creamy Portabella Mushroom Filling

HOUSE MADE MEAT BALLS | 36

Choose BBQ, Swedish Style or Chicken Sausage with Spicy Queso

DIM SUM | 30

Potstickers, Dumplings, Egg Rolls, and Rangoon Served with Dipping Sauces

THAI CHICKEN SKEWERS | 30

Thai Seasoned Chicken Skewers with Thai Peanut Dipping Sauce

THUNDER WINGS | 36

Choice of Buffalo, Sweet Chili, inferno, BBQ, or Garlic Parmesan with Celery and Carrot Sticks and Dipping Sauces

SHOYU PORK | 35

Served thin Sliced with Toasted Sesame Seeds and Fresh Asian Slaw on a Fried Won Ton Crisp

GRILLED POLENTA CAKES | 28**

Grilled Polenta topped with Green Onions, Goat Cheese, and Tuscan Sundried Tomato Chutney

SMOKE SALMON CANAPE | 42**

House Smoked Salmon with Dill Cream Cheese on a Toasted Crostini

CAPRESE SKEWERS | 30**

Layered Grape Tomatoes, Fresh Basil Leaves, and Fresh Mozzarella on a Skewer drizzled with a Balsamic Reduction

GRILLED CHEESE AND TOMATO SOUP SHOOTERS | 28**

Mini Grilled Cheese with its Own Shot of Creamy Tomato Soup

HONEY RICOTTA PEACH CROSTINI WITH PANCETTA | 45**

Grilled Peach Layered with a Creamy Ricotta Spread on top a Crostini Drizzled with Honey Sprinkled with fresh Basil and Crispy Pancetta

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CARVING & ACTION STATIONS | 20

All prices per person and require a 25 person minimum.

CARVED ROAST BEEF

Thin Sliced Beef topped with Cheese and Placed in a Soft Artisan Roll and Served with Creamy Horse Radish, Smoked Cheese Sauce, and AuJus for Dipping

CARVED ARGENTINE PORK

Citrus Marinated Pork Shoulder Roasted and thin sliced Covered with Caramelized Onions and Placed in a Soft Artisan Roll served with Jalapeno Aioli and Chimichurri Sauce

CARVED HOUSE SMOKED BRISKET

Slow Smoked with our special Dry Rub then Thin Sliced served with House Made BBQ sauce, Sliced Rolls, and Tangy Cole Slaw

CARVED ROASTED TURKEY

Herb Roasted, Thin sliced and Served with House Made Cranberry Sauce, Potato Cake and Turkey Gravy

All Carving and Action Stations can be added to any Reception or Buffet with a 25 person Minimum



TOSSED PASTA STATION

Frangelico Crema and Vodka Sauce with Grilled Chicken or Italian Sausage Tossed in front of you with Panne Pasta topped with fresh shaved Parmesan, Fresh Basil or Romano Cheese Crumbles

STREET TACO STATION

Sizzling Hot Carne Asado Beef, Grilled Chicken or Seasonal Fish in Flame warmed Tortillas placed with Sliced Radish, Shredded Cabbage and Shredded Cheese with Lime Crème, Green Chili Verde Salsa or Pico D Gallo

Have our
Chef D Cuisine
join your
event!

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MEALS FOR A HEALTHY **LIFESTYLE.**

- **VEGETARIAN
& VEGAN OPTIONS**

- **WILD MUSHROOM RISOTTO | 20**

- Northwest Wild Mushrooms, Spinach, Onions
• and Northwest Cheeses with Arborio Rice

- **QUINOA STUFFED
ROASTED SWEET PEPPERS | 20**

- Tri Colored Quinoa Seasoned with a Mexican
Seasoning with Diced Sweet Peppers, Roasted Corn,
Black Beans, and Onions Stuffed into Sweet Bell
Peppers and Served on a Bed of Rich Pico D Gallo

- **TOFU TAGINE | 25**

- Tri Color Quinoa, Tofu, Spinach, Onions and
Asparagus Pan Seared with Olive Oil Seasoned
and Served Tossed with Garlic

- **PASTA PRIMAVERA | 18**

- Broccoli, Yellow Summer Squash, Zucchini, Black
Olives, Onions, and Parmesan Tossed with Penne
Pasta in a Garlic Butter sauce and Served with
Artisan Bread



Please
ask about
Gluten Free
options.

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BEVERAGES **SODA & COCKTAILS.**

WINE & BEER • COCKTAILS • COFFEE, SODA & JUICE



REFRESHING! BEVERAGES.

- Additional Bartender Fee will be
- added for every bartender needed
- for an event. All beer sold in 6 packs.

BEER

16 OZ. CANS | 55

- Coors Light, Guinness, Blue Moon,
- Corona, Hard Cider, Modelo,
- Heineken, Hard Seltzer

24 OZ. CANS | 65

- Coors Light, Heineken, Blue Moon,
- Corona, Modelo, Miller Lite,
- Bud Light, Budweiser, Coors
- Banquet, Rainier

WINE

CHARDONNAY

- Barrel Press 32
- Charles Smith 34

RIESLING

- Barnard Griffin 32
- Chateau Ste. Michele 35

PINOT GRIGIO

- Ruffino 30
- Rock Point 32

SAUVIGNON BLANC

- Barnard Griffin 32
- Simi 40

SPARKLING

- Ruffino Prosecco 36
- Ruffino Sparkling Rose 36
- Meiomi Sparkling Wine 50

ROSE

- Barnard Griffin Saugiovese Rose 32
- Charles Smith 'Band of Roses' 34
- Jolee Rose 40

CABERNET

- Barnard Griffin 40
- Robert Mondavi 34
- Spoken Barrel 46

MERLOT

- Charles Smith 'Velvet Devil' 34
- 14 Hands 35

PINOT NOIR

- Rock Point 42
- Del Rio Vineyard Estate 42

RED BLEND

- Barrel Press 30
- Rock Point 32

MALBEC

- Robert Mondavi 30
- Diseno 32



Well
and Premium
Cocktails

Please ask your
Catering Specialist
for selections.

OTHER BEVERAGES

COFFEE SERVICE | 3 (per person)

HOT COCOA SERVICE | 4 (per person)

SODA SERVICE | 4 (per person)

JUICE SERVICE | 3 (per person)

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