



HYATT REGENCY SEATTLE
MEETING & EVENT MENUS



Breakfast of the Day Buffet

A 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 menu items. *Breakfast of the Day menus include Coffee and Tea Selection.* All prices noted are for the designated day only, if chosen on an alternate day, price will be \$54 per guest.

MONDAY

- Orange, Washington Apple Juices (GF, VG)
- Cucumber-Mint Infused Water (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Washington Apples (GF, VG)
- House Baked Fresh Bakeries, Mini Croissants, Mini Danishes and Banana Bread (V)
- Old Fashioned Grits (GF, VG) with Toppings: Tillamook Cheddar Cheese (GF, V), Bacon Bits (GF)
- Buttermilk Pancakes – Fresh Berries, 100% Maple Syrup, Whipped Butter (V)

\$50 Per Guest

WEDNESDAY/ SATURDAY

- Orange, Apple Juices (GF, VG)
- Honeydew-Mint Infused Water (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Pears (GF, VG)
- House Baked Fresh Bakeries, Mini Croissants, Mini Danishes and Seasonal Muffins (V)
- Strawberry Muesli with Toasted Almonds, Seeds, Dried Fruit and Fresh Berries (GF, VG, N)
- Spicy Breakfast Scramble - Cage-Free Egg, Spicy Pork Sausage, Potatoes, Sweet Peppers and Onions, Cotija Cheese (GF)

\$50 Per Guest

FRIDAY

TUESDAY

- Orange, Carrot Juices (GF, VG)
- Pineapple-Orange Infused Water (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Citrus (GF, VG)
- French Toast, Seasonal Compote, 100% Maple Syrup (V)
- Savory Pacific Northwest Breakfast Casserole with Cage-Free Egg, Wild Mushrooms, Baby Spinach, Feta Cheese and Roasted Tomatoes (V, GF)
- House Baked Fresh Bakeries, Mini Croissants, Mini Danishes, and Blueberry Muffins (V)

\$50 Per Guest

THURSDAY/ SUNDAY

- Orange, Cranberry Juices (GF, VG)
- Cantaloupe-Lime Infused Water (GF, VG)
- Sliced Seasonal Fruit (GF, VG)
- Whole Bananas, Pick of the Season Whole Fruit (GF, VG)
- House Baked Fresh Bakeries, Mini Croissants, Mini Chocolate Croissants, Banana Chocolate Chip Muffins (V)
- Steel Cut Oats (GF, VG) with Brown Sugar, Dried Fruit, Nuts (GF, VG, N)
- Cage-Free Egg Frittata with White Cheddar Cheese, Seasonal Squash, and Sweet Peppers (GF, V)

\$50 Per Guest

Orange, Pineapple Juices (GF, VG)
Strawberry-Mint Infused Water (GF, VG)
Sliced Seasonal Fruit (GF, VG)
Whole Bananas, Pick of the Season Whole Fruit (GF, VG)
House Baked Fresh Bakeries, Mini Croissants, Mini Danishes, Seasonal Muffins (V)
Cinnamon Apple Quinoa Porridge with Fresh Berries (GF, VG)
Breakfast Mini Empanada: Bacon, Egg, Cheddar Cheese
\$50 <i>Per Guest</i>

Dietary Key: Gluten Free (GF), Vegan (VG), Vegetarian (V), Dairy Free (DF), Contains Nuts (N) Pricing subject to a 25% taxable service charge and a 10.35% sales tax.A \$250.00 service fee (plus tax) will be charged for Buffets with less than 20 guests. Pricing Valid from January 1, 2025-December 31, 2025 **Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. *To stay true to our "Thoughtfully Sourced" philosophy, some items may be substituted with appropriate alternatives based on seasonality and regional availability.*

Breakfast Buffet

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

HRS SIGNATURE CONTINENTAL

Orange Juice (GF, VG)
Seasonal Sliced Fruit (GF, VG)
Daily Bakery Selection of the Day (V) served with Seasonal Jams
Steel Cut Oats (VG, GF) with Brown Sugar, Dried Fruit, Nuts (VG, N, GF)
\$45 <i>Per Person</i>

HRS SIGNATURE BREAKFAST

Washington Apple Juice, Orange Juice (GF, VG)
Seasonal Sliced Fruit (GF, VG)
Build Your Own Yogurt Parfaits: Local Greek Yogurt, Chefs Choice of Seasonal Fruit Compotes (GF, VG), House Made Granola (GF, V, N), Seasonal Berries (GF, VG)
Mini Croissants, Blackberry Streusel Muffins, Mini Chocolate Croissants (V)
Cage-Free Scrambled Eggs (GF, V)
Smoked Bacon (GF, DF)
Chef Crafted Breakfast Potatoes (GF, VG)
Cheese Blintz with Strawberry Coulis
\$66 <i>Per Person</i>

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Breakfast Plated

Do more with your limited time, by serving a plated meal during breakfast. All plated breakfasts include an assortment of Family Style Fresh Croissants and Danishes, Chilled Orange Juice, and a Coffee and Tea Selection.

AMERICAN CLASSIC (GF)

Cage-Free Scrambled Eggs (GF, V)

Applewood Smoked Bacon, Seasonal Potatoes, Roasted Tomatoes

\$45 Per Person

FRENCH TOAST

Local Brioche French Toast (V)

Candied Almonds, Macerated Berries, Pure Maple Syrup

Chicken Apple Sausage

\$38 Per Person

PACIFIC NORTHWEST BREAKFAST HASH (GF, V)

Cage-Free Eggs, Fresh Herb Roasted Potatoes, Baby Spinach, Heirloom Tomatoes, Caramelized Onions with Wild Mushrooms

\$40 Per Person

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Breakfast Enhancements

These Enhancement options are a wonderful addition to a Breakfast Buffet. For a la carte ordering, a minimum of 25 orders is required, unless otherwise noted.

ENHANCEMENTS

INTERACTIVE FRESH JUICE MIXOLOGY BAR (GF, VG) | \$16 Per Person

Attendant Required at \$175.00 each. One attendant is required for each 50 attendees for up to a 2-hour time Period Fresh Squeezed Orange JuiceEnergizing Green Juice (Spinach, Kale, Ginger, Apple)Deconstructed Juice Blend Station: Carrot | Beet | Apple | Melon Enhancers: Ginger| Turmeric | Jalapeño (GF, VG)

BELGIAN WAFFLES (V, DF) | \$15 Per Person

Fresh Mixed Berries (GF, VG), Candied Walnuts (GF, VG, N), Caramel Coconut Flakes (GF, VG), Warm Maple Syrup (GF, VG), Chantilly Cream (GF, V), Whipped Butter (GF, V)

OATMEAL | \$13 Per Person

Steel Cut Oats with Brown Sugar, Dried Fruit, Fresh Berries (GF, VG)

EUROPEAN TABLE | \$18 Per Person

Hard Boiled Cage-Free Eggs (GF, V, DF) , Local Salumi (GF, DF), Prosciutto (GF, DF) with Black Berry Mostarda (GF, VG), Fresh Fruit and Berries (GF, VG), Local Bakery Baguettes (VG), House Baked Assorted Croissants (V), Brie (GF), Beechers Flagship Cheese (V)

EGGS AND OMELET STATION | \$25 Per Person

Chef Attendant Required at \$175.00 each. One attendant is required for each 100 attendees for up to a 2-hour time Period Made-to-Order Eggs with selections of: Cage-Free Eggs or Egg Whites, Cheddar Cheese, Mozzarella Cheese, Natural Bacon, Cured Ham, Chicken Sausage, Tomatoes, Onions, Spinach, Bell Peppers, Fresh Made Salsa and Hot Sauce

CUSTOMIZE YOUR OWN YOGURT PARFAITS | \$8 Per Person

Vanilla Yogurt, Seasonal Compotes (GF, VG), House Made Granola (GF, V, N), Mixed Berries (VG)

BREAKFAST QUICHE | \$9 Per Person

Choose 1 option

- Quiche Lorraine - Bacon, Onion, Swiss Cheese with Fresh Garden Salad
- Tomato, Feta, and Spinach Quiche with Fresh Garden Salad (V)

BYO SMASHED AVOCADO TOAST BAR | \$18 Per Person

Optional Chef Attendant at \$175.00 each. One attendant is required for each 100 attendees for up to a 2-hour time Period Selection of Grand Central Bakery Breads: Wheat, Como, and Sourdough (VG) Scrambled Cage-Free Egg (GF, V), Applewood Smoked Bacon Crumble (GF, DF), Sprouts (GF, VG), Baby Heirloom Tomato Salad (GF, VG), Micro Herbs (GF, VG), Sea Salt (GF, VG), Chili Flakes (GF, VG), and Fresh Cracked Pepper (GF, VG)

MOCHINUT WALL | \$13 Per Person

Required Minimum of 150 Guests Artisan Local Mochi Donuts (V)

BAGEL WALL | \$13 Per Person

Required Minimum Of 150 Guests Selection of Blazing Bagels to Include: Plain Bagels, Everything Bagels, Asiago Bagels Plain, Berry & Veggie Cream Cheeses (V)

SMOKED SALMON | \$19 Per Person

Sustainable ASE Certified Smoked Salmon (GF, DF), Capers, Shaved Red Onion, Diced Tomato, Cream Cheese, Lemon Wedges and Assorted Bagels (V)

BREAKFAST HAND PIES; LOCALLY MADE | \$9 Per Piece

Choose 1 option

- Bacon, Egg & Cheese
- Sausage & Egg
- Poblano & Egg (V)

MINI BREAKFAST BURRITO | \$9 Per Piece

Choose 1 option

- Cage-Free Eggs, Chorizo, Tillamook Pepper Jack Cheese
- Cage-Free Eggs, Chicken Sausage, Tillamook Cheddar Cheese
- Cage-Free Eggs, Vegan Sausage, Peppers, Onions, Tillamook Cheese (V)

Served with House Made Red and Green Salsa (GF, VG)

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break 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 \$18 per guest. Breaks are based on 30 minutes of service.

MONDAY

Mini Apple Turnovers (V)
.....
Lime and Agave Tossed Cut Pineapple with Tajin (GF, VG)
.....
\$15 *Per Person*

TUESDAY

Huckleberry Panna Cotta Parfaits with Meringue and Lemon
Crumble (GF)
.....
Watermelon, Feta, Fresh Mint (GF, V)
.....
\$15 *Per Person*

WEDNESDAY/SATURDAY

Marionberry Crumble Tarts (V)
.....
Individual Yogurt Parfaits, Seasonal Compotes, Mixed Berries and
House Made Granola (V, N)
.....
\$15 *Per Person*

THURSDAY/SUNDAY

Cherry Almond Bars (V, N)
.....
Honey Grilled Peaches with Basil Whipped Ricotta (GF, V)
.....
\$15 *Per Person*

FRIDAY

Tomato and Olive Savory Pastry (V)
.....
Bruleed Pears, Goat Cheese, Pecans, Red Wine Gastrique (GF, V, N)
.....
\$15 *Per Person*

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Afternoon Break of the Day

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MONDAY

Savory Cheese & Herb Quick Bread
.....
Fresh Local Crudit  (GF, VG), Lemon Pepper Warm Pita (V),
Vegetable Chips (GF, VG)
Served with a Citrus-Chickpea and Artichoke (GF, VG), Roasted
Tomato Hummus (GF, VG)
.....
\$15 *Per Person*

TUESDAY

Verb Caffeinated Bars
.....
Hazelnut Coffee Tarts (V, N)
.....
\$15 *Per Person*

WEDNESDAY/SATURDAY

Mini Pretzel Bites (V) and White Cheddar Cheese Sauce (GF, V)
Assorted Mustards (GF, VG)
.....
Brownies, Lemon Bars, Pecan Bars (N)
.....
\$15 *Per Person*

FRIDAY

Assorted Cookies (VG, N)
.....
Build Your Bruschetta:
Classic Tomato, Basil, Garlic and Olive Oil (GF, VG), Roasted
Seasonal Mushrooms, Pickled Red Onions, Balsamic Glaze (GF,
VG) House Made Crostinis (VG)
.....
\$15 *Per Person*

THURSDAY/SUNDAY

Fresh Blueberries (VG)
.....
Blueberry Muffins (V), Blueberry Chocolate Bark (GF, V), Blueberry Crumble Bars (V)
.....
Blueberry Smoothie Shooters (VG, DF)
.....
\$15 *Per Person*

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Enhanced Breaks

EVERYTHING APPLE

Selection of Whole WA Apples (Cosmic Crisp, Pink Lady,

WA CHERRY BREAK

Assorted Chocolate Dipped Chukar Cherry's (GF, V)
.....

Braeburn, Opal) (GF, VG)

.....

Fresh Baked Sticky Apple Bread (GF, VG)

.....

Apple Tasting:

Cosmic Crisp Salted Caramelized Chocolate & Pecans (GF, V, N)Pink Lady Milk Chocolate & Hazelnut Candy Crunch (V, N)Opal White Chocolate & Graham Cracker Crumbles (V)Local Hot Apple Cider and Cold Apple Cider (GF, DF)

.....

\$23 *Per Person*

Local Dried Cherries (GF, VG)

.....

Bing Cherry Crumble Bars (V)

.....

Cherry Pistachio Verrines (V, N)

.....

Tart Cherry Superfood Shots (GF, VG)

.....

\$23 *Per Person*

AM DEI COFFEE BREAK

Locally Roasted Boon Boona Coffee

Sweeteners: Holy Kakow Organic Syrups: Hazelnut, Organic Vanilla, And CardamomHalf & Half, Oat Milk, Coconut Milk, Chocolate Milk

.....

Silver Slice Bakery Gluten Free Selection (GF, V)

.....

Gluten Free French Madeleines (GF, V)

.....

Individual Melon Salads with Fresh Mint (GF, VG)

.....

\$25 *Per Person*

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A La Carte Beverages

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

BEVERAGE PACKAGES

FULL DAY - Up to 8 Hours | \$40 Per Person

Unlimited Regular and Decaffeinated Coffee and Tea;Regular, Diet and Decaffeinated Pepsi Soft Drinks;Still and Sparkling Bottled Waters

.....

HALF DAY - Up to 4 Hours | \$22 Per Person

Unlimited Regular and Decaffeinated Coffee and Tea;Regular, Diet and Decaffeinated Pepsi Soft Drinks;Still and Sparkling Bottled Waters

.....

COFFEE, TEA AND JUICES

FRESHLY BREWED COFFEE AND TEA | \$128 Per Gallon

Regular and Decaffeinated Coffee and Hot Tea Assortments

.....

FRESH JUICES | \$48 Per Quart

Orange, Grapefruit, and Cranberry

.....

JUICE MACHINE | \$52 Per Quart

Attendant Required, \$75 each, 1 per 75 guests. Made to Order

Orange Juice – Custom Blend

.....

HYDRATION STATION

FRUIT INFUSED WATER | \$75 Per Gallon

Chef's Choice

FRESH BREWED ICED TEA | \$75 Per Gallon

INDIVIDUAL BOTTLES/ CANS

Still Bottled Waters and Sparkling Bottled Waters | \$7.50 Each

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

Coke Products - Regular, Diet, Decaffeinated | \$8.00 Each

Red Bull Energy Drinks - Regular and Sugar Free | \$8.50 Each

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A La Carte Bakeries and Snacks

A variety of goods are available during morning and afternoon breaks.

BAKERY

Jumbo Home Style Cookies (V, N) | \$65 Per Dozen Per Flavor
Per Selection

- Chocolate Chunk
- Apple Cinnamon Praline
- White Chocolate Craisin
- Vanilla Bean Sugar (V,N)

Assorted Croissants | \$50 Per Dozen Per Flavor
Per Selection

- Plain (V)
- Chocolate (V)
- Almond Croissant (N, V)

Assorted Danishes | \$50 Per Dozen Per Flavor
Per Selection

- Apple Turnover (V)
- Cherry Danish (V)
- Raspberry Danish (V)

Assorted Muffins | \$50 Per Dozen Per Flavor
Per Selection

- Blueberry (V)

INDIVIDUAL SNACKS

Whole Market Fruits | \$5 Per Piece

Individual Yogurt Parfait | \$9 Each
Seasonal Compotes Mixed Berries and House Made Granola (V, N)

Tim's Cascade Chips | \$5 Each

Individual Bags of Popcorn | \$6 Each

Packaged Trail Mix; 3 oz. | \$10 Each

Packaged Mixed Nuts; 3 oz. | \$10 Each

Chukar Cherries | \$10 Each

Sahale Snacks; Assorted Flavors | \$7 Each

Energy Bars; Assorted Flavors | \$6 Each

Individual Candy Bars; Assorted Flavors | \$5 Each

- Bran (V)
- Chocolate Chip (V)

Assorted Scones | \$50 Per Dozen Per Flavor

Per Selection

- Blueberry (V)
- Cinnamon (V)
- Orange Cranberry (V)

Biscotti | \$55 Per Dozen Per Flavor

Per Selection

- Almond Biscotti (V, N)
- Chocolate Biscotti (V, N)

Assorted Cupcakes | \$60 Per Dozen Per Flavor

Per Selection

- Vanilla (V)
- Chocolate (V)
- Red Velvet (V)

Savory Seasonal Tarts (V) | \$55 Per Dozen Per Flavor

Sliced Fresh Fruit Display with Yogurt Dipping Sauce (GF, V) | \$10

Per Person

Brownies and Dulcey Blondies (V) | \$55 Per Dozen Per Flavor

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Chefs Curated Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties. All Plated Lunches include Starter, and Bread Service Preset Iced Tea can be added at \$4 per seat

CHEFS CHOICE 1 - 3 COURSE

Arugula and Endive, Chevre, Candied Walnuts, Citrus Segments, Fig Vinaigrette (V, GF, N)

Seared Chicken Breast with Roasted Potatoes, Mushrooms, Spinach, Garlic Roasted Broccolini, Tomato Basil Coulis, Red Wine Pickled Onions

Tropical – Passionfruit Mousse, Mango Gelee, Almond Sablee

CHEFS CHOICE 2 - 3 COURSE

Organic Greens, Sweet Peppers, Heirloom Carrots, Snap Peas, Honey Roasted Peanuts, Sesame Vinaigrette (GF, VG, N)

Sweet Chili Glazed Northwest Salmon with Fried Rice, Ginger Bok Choy and Turmeric Garlic Tamarind Sauce (GF, DF)

Lemon Tartlets – Vanilla Tart, Baked Lemon Cream, Lemon

Breton with Toasted Meringue and Hibiscus coulis (N)

\$70 *Per Person*

Cremeux, Meringue, Coconut Flakes and Raspberry Coulis

\$61 *Per Person*

CHEFS CHOICE 3 – 3 COURSE

Lobster Bisque with Chive Creme Fraiche (GF)

Porcini Grilled Filet with Rosemary Black Garlic Mashed Potatoes, Bourbon Glazed Baby Carrots, Cabernet Reduction (GF)

Coffee Lemon Gianduja – Vanilla Tart, Whipped Coffee Cream and Lemon Mascarpone, Gianduja Mascarpone Cremeux and Light Lemon Anglaise (N)

\$98 *Per Person*

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Plated Lunch

Ideal for a lunch meeting, please select your options from our Chef’s seasonal specialties including a Starter, and Bread Service. Desserts and Coffee, Hot Tea Service may be added at an extra charge. Preset Iced Tea can be added at \$4 per seat Planner to select a Single Starter and Entree for all guests.

STARTERS

Choose 1 option

Lobster Bisque with Chives Creme Fraiche (GF)

Arugula and Endive, Chevre, Candied Walnuts, Citrus Segments, Fig Vinaigrette (V, GF, N)

Chopped Romaine, Shaved Parmesan, Grape Tomatoes, Herb Croutons, Creamy Caesar Dressing (V)

Organic Greens, Sweet Peppers, Heirloom Carrots, Snap Peas, Honey Roasted Peanuts, Sesame Vinaigrette (GF, VG, N)

Wedge Salad with Bacon, Smokey Blue Cheese, Baby Tomatoes, Pickled Red Onions, Chive Buttermilk Dressing (GF)

ENTREES

Choose 1 option. A Vegan Entree can be made available on request.

Seared Chicken Breast with Roasted Potatoes, Mushrooms, Spinach, Garlic Roasted Broccolini, Tomato Basil Coulis, Red Wine Pickled Onions (GF, DF) | \$60 Per Person

Citrus and Herb Grilled Chilled Chicken, on a Salad of Seasonal Greens, Baby Tomatoes, Beechers Flagship, Heirloom Carrots, Radish, Blood Orange Vinaigrette (GF) | \$55 Per Person | \$63 Substitute Chilled Salmon

Sweet Chili Glazed Northwest Salmon with Fried Rice, Ginger Bok Choy and Turmeric Garlic Tamarind Sauce (GF, DF) | \$65 Per Person

Porcini Grilled Filet with Rosemary Black Garlic Mashed Potatoes, Bourbon Glazed Baby Carrots, Cabernet Reduction (GF) | \$90 Per Person

OPTIONAL DESSERT COURSE

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection Choose 1 option

Lemon Tartlets – Vanilla Tart, Baked Lemon Cream, Lemon Cremeux, Meringue, Coconut Flakes and Raspberry Coulis

Coffee Lemon Gianduja – Vanilla Tart, Whipped Coffee Cream and Lemon Mascarpone, Gianduja Mascarpone Cremeux and Light Lemon Anglaise (N)

Tropical – Passionfruit Mousse, Mango Gelee, Almond Sablee Breton with Toasted Meringue and Hibiscus coulis (N)

\$10 Per Person

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Lunch of the Day Buffet

A part of Hyatt’s menu of the day program, our 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 \$73 per guest. All Lunch Buffets include Freshly Brewed Iced Tea.

MONDAY - PACIFIC NORTHWEST

Market Greens, Fennel, Fresh Berries, Shaved Radish, Balsamic Vinaigrette (VG, GF)

Heirloom Quinoa, Carrots, Corn, Red Cabbage, Tomato, Crispy Chickpeas, Herb Vinaigrette (GF, VG)

Honey Paprika Glazed Salmon with Pickled Onions (GF, DF)

Black Garlic Grilled Sirloin Steak with Salsa Verde Cruda (GF, DF)

Roasted Lemon Broccolini (GF, VG)

Tri-Color Quinoa Pilaf (GF, VG)

Marionberry Cheesecakes (V)

Mini Hazelnut Torte - Dark Chocolate Ganache and Toasted Hazelnut (GF, VG, N)

\$68 Per Person

TUESDAY - EL BARRIO

Mango-Jicama Slaw with a Citrus-Chili Vinaigrette (GF, VG)

Southwest Romaine Salad, Charred Corn, Black Beans, Radish, Baby Tomatoes, Panela Cheese with a Lime Avocado Vinaigrette (GF, V)

Steak Fajitas Sautéed Onions, Mushrooms, Bell Peppers (GF, DF)

Chicken al Pastor with Pineapple, Cilantro Relish (GF, DF)

Spanish Rice with Corn, Green Peas, Carrots (GF, VG)

Borracho Beans, Vegan Chorizo, Onions (GF, VG)

Roasted Seasonal Squash Spears (GF, VG)

Flour Tortillas (VG) and Corn Tortillas (GF, VG)

Red and Tomatillo Salsa (GF, VG), Guacamole (GF, VG), Cilantro (GF, VG), Cotija (GF, V), Red Onions (GF, VG), Limes (GF, VG)

Caramel Stuffed Churros (V)

Horchata Cookies (VG)

\$68 *Per Person*

WEDNESDAY - EUROPEAN FLAVORS

Nicoise Organic Green Salad, Haricot Verts, Cherry Tomatoes, Hard Boiled Egg, Kalamata Olives (GF, V), Roasted Shallot Vinaigrette (GF, VG)

Farfalle Sundried Tomato and Pesto Pasta Salad, Baby Tomatoes, Fresh Mozzarella, Artichoke Hearts (V)

Citrus Glazed Salmon with Candied Lemon and Capers (GF, DF)

Chicken Tabaka with Pickled Vegetables (GF, DF)

Herb Marbled Potatoes with Tomatoes, Cremini Mushrooms (VG, GF)

Tuscan Asparagus with Divina Tomatoes, Lemon Zest (GF, VG)

Tiramisu Cakes (V)

Seasonal Cannolis (V)

\$68 *Per Person*

FRIDAY - FAR EAST

Seasonal Greens, Cucumber, Edamame, Heirloom Carrots, Mandarin Segments, Sweet Red Pepper, Sesame Vinaigrette (GF, VG)

Edamame and Green Bean Slaw, Carrots, Green Onions, Cilantro with a Miso Dressing (GF, VG)

Tonkatsu Chicken with Green Onions (DF)

Gochujang Beef and Broccoli with Kimchi and Sesame Seeds (GF, DF)

THURSDAY - TASTE OF THE MEDITERRANEAN

Greek Salad- Hearts of Romaine, Cucumbers, Tomato, Shaved Red Onion, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette (GF, V)

Quinoa “Tabbouleh”, Lemon, Parsley, Mint, Dill, Tomato, Extra Virgin Olive Oil (GF, VG)

Warm Pita Bread (VG)

Shawarma Chicken, Mediterranean Spices, Lemon, Garlic (GF, DF)

Classic Gyro Meat, Combination of Beef and Lamb (GF, DF)

Falafel (VG)

Caponata, Seasonal Squash, Sweet Onions, Eggplant, Sweet Peppers, Capers, Dried Currants (GF, VG)

Turmeric Rice, Dried Apricots, Parsley (GF, VG)

Toppings:

Sliced Tomato, Lettuce, Sliced Red Onions (GF, VG), Cucumber Tzatziki Sauce (GF, V), Chermoula (GF, VG), Roasted Red Pepper Hummus (GF, VG), Classic Hummus (GF, VG), Feta Cheese (GF, V)

Greek Rice Pudding, Raisins, Orange Zest, and Cinnamon (GF, VG)

Baklava, Flaky Pastry filled with Nuts and Honey (V, N)

\$68 *Per Person*

SATURDAY - PIKE PLACE DELI

Roasted Potato and Leeks Soup, Fresh Chives (GF, V)

Arugula, Baby Heirloom Tomato, Parmesan Cheese, Shaved Fennel, Candied Pecans, Shallot Vinaigrette (GF, V, N)

Rotini Pasta, Lemon Basil Pesto, Pearl Mozzarella Cheese, Roasted Tomatoes, Kalamata Olives, Balsamic Glaze (V)

Smoked Turkey, White Cheddar Cheese, Avocado, Spinach and Roasted Pepper, Garlic Aioli on Sliced White Rustic Bread

Seasonal Vegetables Chow Mein Stir Fry (VG)
.....
Vegan Fried Rice (GF, VG)
.....
Chocolate and Matcha Cheesecakes (V)
.....
Coconut Tapioca Pudding, Mango Gelee and Caramelized
Coconut (GF, VG)
.....

\$68*Per Person*

Finocchiona Salami, Pepperoni, Mortadella, Shredded Lettuce,
Tomatoes, Whole Grain Mustard Aioli on a Hoagie Roll
.....
Seasonal Grilled Vegetables, Lettuce, Roasted Red Pepper
Hummus on a Ciabatta Roll (VG)
.....
Individual Tims Chips (GF, VG)
.....
Chocolate Chunk Cookies (V)
.....
Brownies (GF, VG)
.....

\$68*Per Person*

SUNDAY - GRILLIN AND CHILLIN

Apple and Cranberry Coleslaw, Creamy Cider Dressing (GF, V)
.....
Pacific Northwest Green Salad, Heirloom Carrots, Citrus, Mint, Cumin Paprika, Lemon Vinaigrette (GF, DF)
.....
Smoked Pork Ribs with BBQ Sauce (GF, DF)
.....
Grilled Garlic and Herb Marinated Chicken Thigh (GF, DF)
.....
Beechers Macaroni and Cheese (V)
.....
Mashed Potatoes (GF), Brown Gravy (GF)
.....
Roasted Asparagus, Grilled Onions (GF, VG)
.....
Key Lime Meringue Pies (V)
.....
Flourless Chocolate Lava Cakes (GF, VG)
.....

\$68*Per Person*

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Market Style Lunch

All Grab and Go Lunches are served market style - each Guest can choose what items they like; priced per selection All lunches come with a single sandwich or salad, cookie, whole fruit and individually packaged chips. Pre-assembled Lunches for a convenient Grab and Go option in compostable containers at an additional \$8++ Per Person. Select up to (4) Choices

SANDWICHES AND SALADS

Gluten Free Bread available by request at time of order

- Chicken Salad Sandwich, Washington Apples, Whole Grain Mustard, Pecans, Seasonal Greens on Potato Bun (DF)
- Shaved Turkey Club, Smoked Bacon, Local Whole Wheat, Artisan Greens, Sliced Tomato, Herb Aioli, Avocado Spread
- Grilled Tofu Sandwich, Baby Spinach, Tomatoes, Chipotle Aioli on a Gluten Free Bun (GF, VG)
- Slow Roasted Beef with Sliced Provolone, Caramelized Onions, Roasted Peppers, Arugula, Chipotle Aioli on Ciabatta Roll
- Cobb Salad, Grilled Chicken Breast with Blue Cheese, Pasture-Raised Cage-Free Egg, Applewood Bacon, Cherry Tomatoes, Farm Greens and Lemon Avocado Vinaigrette (GF)
- Regency Herb Roasted Cauliflower Salad, Farm Greens, Beets, Roasted Cashews, Vegan Cheese Marinated Garbanzo Beans with an Herb and Shallot Vinaigrette (GF, VG, N)

\$55 Per Lunch

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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. Tray Pass your Hors D'oeuvres for an additional fee of \$75.00 per passer (1 passer required per 75 attendees, up to 3 hours).

COLD SELECTIONS

- Ahi Tuna Poke, Wakame Salad, Sriracha Aioli, Cilantro, Crispy Wonton Cup (DF) | \$9 Per Piece
- Shrimp Ceviche and Avocado Mousse on a Crispy Corn Tortilla (GF, DF) | \$8 Per Piece
- Glazed Chicken Teriyaki on Rice Cracker (DF) (Contains Soy) | \$7 Per Piece
- Smoked Salmon, Cream Cheese, Chives, Sweet Potato Cake | \$8 Per Piece
- Heirloom Tomato, Fresh Mozzarella, Basil Pesto Skewer, Balsamic Glaze (GF, V) | \$7 Per Piece

WARM SELECTIONS

- Mini Beef Wellington | \$8 Per Piece
- Malaysian Marinated Beef Satay, Garlic Soju Sauce (GF, DF, N) | \$8 Per Piece
- Andare Signature Meatball, Pomodoro Sauce, Shaved Parmesan, Fresh Basil (GF) | \$7 Per Piece
- Chile Lime Chicken Kabob with Chimichurri Sauce (GF, DF) | \$7 Per Piece
- Coconut Breaded Chicken Satay with Mango Chutney (GF) | \$7 Per Piece
- Shrimp Spring Roll with Sweet Dipping Sauce | \$7 Per Piece

Antipasto Skewer, Salami, Pesto Marinated Fresh Mozzarella, Roasted Tomato, Olive (GF) | \$7 Per Piece

Brie, Grilled Apple, Walnut Chutney, Brioche Crouton (V, N) | \$7 Per Piece

Devil Eggs with Crispy Pancetta, Chives and Parmesan Crisp (GF) | \$7 Per Piece

Pacific Northwest Crab Cake, Lemon Caper Aioli (DF) | \$8 Per Piece

Shrimp and Andouille Sausage Brochette Kabob | \$8 Per Piece

Vegetable Potato and Pea Samosa (VG), Cucumber Mint Raita (V) | \$7 Per Piece

Vegetable Spring Roll with a Tamari Sweet Sauce (VG) | \$7 Per Piece

Roasted Root Vegetable Skewer with Cilantro Chutney (GF, VG) | \$7 Per Piece

Spinach and Swiss Puff (V) | \$7 Per Piece

Mushroom Chive Phyllo Triangle (V) | \$7 Per Piece

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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. ALL RECEPTION PRICING IS BASED ON UP TO 2 HOURS (Unless otherwise noted) Additional 30 minutes will be charged appropriately based on Per Person pricing Minimum of 20 guests is required for all presentation/carving stations unless noted otherwise

PRESENTATION DISPLAYS

NORTHWEST SEAFOOD | \$40 Per Person

Based on a combination of 4 pieces per person White Wine Poached Shrimp (GF, DF), Crab Legs (GF, DF), Local Oysters (GF, DF) Pacific Northwest Seafood Chowder (GF, contains Shellfish) Fresh Lemon, Cocktail Sauce, Seasonal Mignonette (GF, VG), Drawn Butter, Hot Sauce

ANTIPASTO | \$34 Per Person

Selection of Grilled and Marinated Vegetables (GF, VG) Marinated Olives (GF, VG) Artisan Cured Meats (GF, DF) Marinated Mozzarella (GF, V) Assorted Cheese (GF, V) Hot Caramelized Onion, Gruyere and Artichoke Dip (GF, V) Assorted Grilled Baguettes, Crostini & Flatbreads

WASHINGTON CREAMERY | \$30 Per Person

Handcrafted Washington Cheese Selection (GF, V) Grilled Baguettes, Crostini & Flatbreads Regional Honeycomb Display

DESSERT ACTION STATIONS

AFFOGATO ACTION STATION | \$25 Per Person

Bartender Required at \$175.00++ Per bartender. One bartender required per each 75 attendees for up to a 2-hour time Period. House made Double Vanilla Ice Cream With Choice of Alcohol – Amaretto, Kahlua, Bourbon Assorted Toppings – Dark Chocolate Shavings, White Chocolate Shavings, Candied Chopped Pecans, Caramel Sauce, Chocolate Sauce Served with a Side of Biscotti

PEANUT BUTTER AND BANANA CREPE ACTION STATION | \$25 Per Person

Pastry Chef Attendant Required at \$175.00 each. One attendant required for each 100 attendees for up to a 2-hour time Period House Made Marshmallows, Peanut Butter Ganache, Caramelized Bananas, Whiskey Chocolate Sauce

SMORES ACTION STATION | \$25 Per Person

Pastry Chef Attendant Required at \$175.00 each. One attendant

(GF, V) Seasonal Condiments, Dried Fruit, Local Honey and Nuts (V, N)

THE PUBLIC MARKET TASTING | \$36 Per Person
Pacific Northwest Seafood Chowder (GF, Contains Shellfish)
Grilled Sourdough Bread Seasonal Greens, Beechers Flagship,
Radish, Heirloom Baby Tomatoes, Roasted Beets, Toasted
Almonds, Balsamic Vinaigrette (GF, V, N) Creamy Beecher's Mac
and Cheese (V) Beef, Onion Mini Piroshky and Potato, Mushrooms
Mini Piroshky (VG)

PASTA BAR | \$36 Per Person
Build Your Own Pasta with a base of the following: Fresh Fusili
Pasta with House Puttanesca Sauce (VG) Beecher's Mac and
Cheese (V) Wild Mushrooms Risotto (VG) Toppings Include:
Roasted Tomatoes, Caramelized Onions, Chopped Bacon,
Sautéed Mushrooms, Spring Peas, Parmesan Cheese, Chili Flakes
Toasted Garlic Bread

SLIDERS | \$34 Per Person, 2 Selections | \$42 Per Person, 3
Selections
Based on 2 Pieces Per Person Select (2) Sliders

- Wagyu Beef with White Cheddar Cheese, Bacon and
Caramelized Onions, Burger sauce on Brioche Bun
- Reuben Sliders, Corned Beef with Swiss Cheese, Sauerkraut,
Russian Aioli on Rye
- Chicken Parmesan Sliders, Marinara, Mozzarella Cheese, on
Potato Bun
- Black Bean Sliders with Vegan Cheddar Cheese and Crispy
Onions, Ancho Aioli on Potato Bun (VG)
- Beer Battered Crispy Fish Slider with Slaw and Lemon Dill
Aioli on Fresh Herb Roll (DF)

Accompanied by: Waffle Fries and Ketchup (GF, VG) *Additional
selections priced at \$8 additional per person.*

RAMEN NOODLE BAR | \$36 Per Person
Steaming Hot Beef Broth (GF, DF) Sesame & Mushroom Broth (GF,
VG) Fresh Ramen Noodles Bean Sprouts, Spinach, Green Onions,
Fried Onion, Fried Garlic, Seaweed, Mushrooms, Soft Boiled Egg,
Sliced Jalapeno Beef and Chicken Chashu

SEATTLE GASTRO PUB | \$37 Per Person
Based on 3 Pieces Per Person Mini Seattle Dog (GF, DF) Station,
Warm Buns (VG)Toppers:Caramelized Onions, Sliced Tomato,
Jalapenos, Scallions (GF, VG), Cream Cheese (GF, V), Spicy Brown
Mustard (GF, VG), Yellow Mustard (GF, VG), Ketchup (GF, VG) Crispy
Chicken Sliders with, Pepperjack Cheese, Pickles, Creole Aioli on
Potato Bun Beyond Sausage Sliders with Vegan Cheddar Cheese
and Crispy Onions on Potato Bun (VG) Fresh Kettle Chips (GF, VG)

required for each 100 attendees for up to a 2-hour time Period
Assorted Slabs of Marshmallows (GF) – Torched and Scraped to
Order on Top of House Made Cinnamon Graham Cookie (V) With
Dark Chocolate (V), Milk Chocolate, Cookies & Cream Chocolate
Choice of Toppings – Fresh Raspberries, Crushed Reese's Cups,
M&Ms, Bananas Cut to Order, Salted Caramel

MINI SWEET BITES | \$28 Per Person
Based on Combination of 3 Pieces Per Person Chocolate Tart
with Green Tea Sponge Cake & Yuzu Cream (V)Wafer Basket Cups
with Whipped Salted Caramel Ganache (V)Crispy Spoons with
Whipped Dark Chocolate Ganache & Fresh Strawberries
(V)Espresso Cups with Soft Praline Sponge and Hazelnut
Mousseline Cream (V, N)Assorted Cream Puffs – Blackberry
Currant-Vanilla, Double Chocolate, Double Raspberry, Nutty
Caramel-Vanilla, Mango- Passionfruit, Pistachio-Chocolate (V, N)

BUILD A BOWL | \$23 Per Person
Bases: Pound Cakes and Brownie Bites (N)Toppings: Granola,
Oreo Crumbles, MMs, Sliced Toasted Almonds, White Chocolate
Chips, Sprinkles, Strawberries, BlueberriesSauces: Warm Caramel
Sauce, Warm Chocolate Sauce, Seasonal CompoteWhipped
Cream and Extras: Maraschino Cherries, Shaved Chocolate,
Powdered Sugar

LET'S GET CHEESY BEECHERS CHEESE SHOWCASE | \$26 Per Person

Flagship Cheddar (GF, V), Selection of Woodring Pepper Jellies (GF, VG) Beechers Cheese Curds, Marinated in Roasted Garlic and Fresh Herbs (GF, V) Marco Polo Cheese (GF, V), Fruit Pate (GF, V) Local Bakery Breads and Crostini's (VG) Beechers Flagship Macaroni and Cheese Bar (V) Toppers: Pacific Northwest Mushrooms (GF, VG), Local Hills Bacon (GF), and Garlic Sautéed Broccolini Florets (GF, VG)

FARMERS MARKET SALAD DISPLAY | \$28 Per Person

Selections of Seasonal Greens (GF, VG) Cherry Tomatoes, Sweet Baby Peppers, Shaved Carrots, Cucumbers, Radish, Sunflower Seeds, Candied Almonds (N), Shaved Parmesan and Feta Cheese, Chopped Bacon, Croutons (V) Ranch (GF, V) and Champagne Vinaigrette (GF, VG) Add on Chilled Protein:

- Jerk Spiced Marinated Grilled Chicken Breast (GF, DF) **\$7.00 Per Person**
- 5 Spice Flaked Local Salmon (GF, DF) **\$10.00 Per Person**
- Herb Marinated Grilled Flat Iron Steak (GF, DF) **\$10.00 Per Person**

SEATTLE CENTER SUSHI | \$50 Per Person

Based On Combination Of 4 Pieces Per Person Selection of Chef's Choice House Sushi Rolls and Nigiri Salmon, Tuna, Mackerel, Yellow Tail (GF) Washington Roll - Crab, Cream Cheese, Apple, Avocado (GF) California Roll - Crab Mix, Avocado, Cream Cheese (GF) Spicy Tuna Roll - Ahi Tuna, Cucumber (GF, DF) Veggie Roll - Avocado, Cucumber, Pickled Japanese Vegetables (GF, V) Gluten Free Tamari, Wasabi, Pickled Ginger, Sesame Seaweed Salad
Optional Live Sushi Chef at \$350 each. One attendant is required for each 100 attendees for up to a 2-hour time Period

DIM SUM | \$38 Per Person

*Presented in Dim Sum Steamer Baskets*Based on Combination of 4 Pieces Per Person Pan Fried Chives Shrimp Cakes (DF) Minced Pork Buns (DF) Chicken Shiu Mai (DF) Vegetable Pot Stickers (VG) Broccolini with Hoisin Sauce (GF, VG) Gluten Free Tamari (GF, VG), Sambal (GF, VG), Garlic Ponzu Sauce (VG)

HOT DIPS | \$26 Per Person

Choose 2

- Loaded Baked Potato Dip, Apple Wood Smoked Bacon, Scallion, Aged Cheddar, Sour Cream (GF)
- Chorizo Con Queso, Local Chorizo, Grilled Corn, Green Chilis (GF)
- Chicken Bacon Ranch Dip
- Baby Spinach and Artichoke Dip (GF, V)

- Vegan Black Bean and Corn Dip (GF, VG)
- Broccoli and Tillamook Cheddar Dip (GF)

Served with Pita Chips, Tortilla Chips and Toasted Sliced Baguettes

MINI PLATE STATION | \$38 Per Person

Live action Chef Station Preparing 2 different Mini-Plates Chef Attendant Required at \$175.00 each. Two attendants required for each 100 attendees for up to a 2-hour time Period Wild Mushroom Risotto, Crispy Hen of the Wood Mushrooms, Fresh Watercress (VG, GF) Truffle Butter Sous Vide NY Strip, Beechers Flagship Whipped Potatoes, Lemon Scented WA Asparagus, Truffle Demi (GF)

GREEN ONION PANCAKE STATION

Play on Traditional Chinese Street Food. Guests to customize their experience with different fillings and sauces Chef Attendant Required at \$175.00 each. Two attendants required for each 100 attendees for up to a 2-hour time Period Fresh Cooked Green Onion Pancakes (V) BBQ Beef (GF, DF), Lemon Grass Shredded Chicken (GF, DF), Stir-Fry Vegetables (GF, VG) Sliced Scallions (GF, VG), Micro Cilantro (GF, VG) Chili Garlic Sauce, Sweet and Sour Sauce, Hoisin Sauce

SPICY BAZAAR | \$32 Per Person

Kachumber Salad, Cucumber, Tomato, Onion, Green Cili, Cilantro, Lemon, Chaat Masala (GF, VG) Butter Chicken with Fresh Cilantro (GF) Paneer Tikka Masala with Fresh Cilantro (GF, V) Biryani Rice, with Fresh Mint (GF, VG) Warm Naan Bread (VG), Raita (GF, V), Tamarind Chutney (GF, VG)

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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 - \$175 per attendant, 1 attendant required per 75 attendees. All carving stations are priced individually.

SMOKED STRIPLOIN (GF, DF)

Loaded Baked Potato Casserole (GF)

Thyme Natural Jus (GF), Horseradish Sauce (GF, V), Whole Grain Mustard (GF, VG, DF)

BLACK GARLIC RIBEYE (GF, DF)

Caramelized Onions Boursin Mashed Potatoes (GF, V)

Wild Mushroom and Herb Demi (DF), Creamy Horseradish Sauce (GF, V, NF)

French Rolls and Whipped Butter

\$625 *Each, Serves up to 30 Guests*

PEPPER CRUSTED BEEF TENDERLOIN (GF, DF)

Washington Red Wine Demi (GF, DF)

Crispy Smashed Fingerling Potato with Fresh Herbs (GF, VG, DF)

French Rolls and Whipped Butter

\$610 *Each, Serves up to 20 Guests*

SALMON EN CROUTE

Herb Roasted Jumbo Asparagus (GF, VG)

Seasonal Vegetable Rice Pilaf (GF, VG)

Lemon Beurre Blanc (V, GF)

\$525 *Each, Serves up to 25 Guests*

French Rolls and Whipped Butter

\$625 *Each, Serves up to 30 Guests*

HARISSA GLAZED – KUROBUTA PORK LOIN (GF, DF)

Seasonal Vegetables Farro (VG, DF)

Seasonal Fruit Chutney (GF, VG)

Brioche Rolls and Whipped Butter

\$475 *Each, Serves up to 25 Guests*

CITRUS AND DILL CEDAR PLANK SALMON

Cous Cous, Tomato, Baby Spinach, Lemon Zest and Dill (DF, VG)

Chimichurri Sauce (GF, VG)

Brioche Rolls and Whipped Butter (V)

\$525 *Each, Serves up to 25 Guests*

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Extravagant Evening

Extravagant Evening Package is \$175.00++ Per Person *Attendants Required at \$175.00 each, for up to a 2-hour time Period 1 Chef Attendant per 100 Guests for Bouillabaisse Station 2 Carving Attendant per 100 Guest for 2 Carved Items 1 Chef Attendant per 100 Guests for Pastry Action Station*

SEAFOOD DISPLAY

Jumbo Prawns (GF, DF), Crab Legs (GF, DF), Mandarin Cocktail Sauce (GF, VG), Lemons (GF, VG)
(Based on a combination of 3 pieces per person)

Local Hot Sauce (GF, VG)

PENN COVE MUSSEL BOUILLABAISSE (STATION)

Fresh Penn Cove Mussels, Fennel, Garlic, Heirloom Cherry Tomatoes, White Wine, Saffron Broth (GF)

Crostini with Basil Rouille (V)

CHARCUTERIE AND LOCAL CHEESE

Featuring Beechers Flagship Reserve, Oregonzola, Drunken Goat

MAIN BUFFET

(GF, V)
.....
Prosciutto di Parma (GF, DF), Local Salami (GF, DF), Olympic
Provisions Pork Pate (GF) , Local Mustards (GF, VG)
.....
Bread, lavish, crackers, (VG) Dried Fruit (GF, VG), Local Honey (GF,
DF), Fruit Pate (GF, DF), Market Seasonal Fruit (GF, DF)
.....

Potato Leek Soup (GF, V), Bacon Lardons (GF, DF), Chives (GF, VG)
.....
Wedge Salad Station, Iceberg Lettuce, Pickled Red Onions,
Heirloom Tomatoes Smoked Oregonzola, Bacon, Buttermilk
Herb Dressing (GF)
.....
Rocket Salad, Belgium Endive, Apples, Champagne Vinaigrette
(GF, VG)
.....
Potato Dauphinoise (GF, V)
.....
Organic Quinoa Pilaf, Roasted Summer Squash (GF, VG)
.....
Lemon and Herb Roasted Tri Color Cauliflower (GF, VG)
.....

CARVING STATION

Salmon En Croute
Puff Pastry Wrapped Salmon with Dijon, Dill Baby Spinach,
Lemon Caper Beurre Blanc
.....
Steak au Poivre
Peppercorn Crusted Beef Tenderloin (GF, DF), Bordelaise Sauce
(GF, DF)
.....

SWEETS

Yuzu Verrines - Coconut Pearls, Yuzu Panna Cotta, Yuzu Salted
Caramel and Macadamia Crumble (N)
.....
Cocoa Pavlova - Crunch Cocoa Meringue Cookies, Pastry Cream,
Balsamic Strawberries and Micro Basil (GF, V)
.....
Citrus (Orange and Lime) Pine Nut Mousse with Marmalade
Chantilly and Vanilla Sablee (N)
.....

PASTRY CHEF ACTION STATION

Cherries Jubilee: (GF, V)
Cherries, Orange Zest, Cardamom, Brandy Vanilla Ice Cream
.....

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Chefs Curated Plated Dinner

Our Chefs have created several multi-course meals for ease of planning and to satisfy the tastebuds of all your guests. Preset Iced Tea can be added at
\$4 per seat

CHEFS RECOMMENDED 3-COURSE DINNER

- Arugula, Fennel, Divina Tomatoes, Shaved Parmesan,

CHEFS RECOMMENDED 4-COURSE DINNER #1

- Organic Greens, Candied Walnuts, Grilled Peaches, Flagship

- Toasted Pistachios with Lemon-Oregano Vinaigrette (GF, V, N)
- Herb Roasted Chicken Breast, Sweet and Savory Potato Hash, Toasted Garlic Green Beans, Thyme Chicken Jus (GF, DF)
- Tropical Bergamot Reverie - White Chocolate Coconut Mousse, Bergamot Cream, Lime Pistachio Crunch, Milk Chocolate Sponge, Almond Sablee Breton, Cardamom Anglaise (N)

\$80 Per Person

- Cheddar with Whole Grain Mustard Vinaigrette (GF, V, N)
- Shrimp and Crab Bisque, Chives and Cream Fraiche (GF)
- Grilled New York Steak, Truffle Dauphinois Potato, Broccolini, Caramelized Onion Demi, Roasted Tomato (GF)
- Violet - Blackberry Mousse, Black Fruit Jam, Violet Cremeux, Almond Sable Breton, Glace, Vanilla Anglaise (N)

\$100 Per Person

CHEFS RECOMMENDED 4-COURSE DINNER #2

- Baby Spinach and Frisee, Sweetie Drop Peppers, Beets Candied Almonds, The Truffle Kid Goat Cheese, and Blackberry Vinaigrette (GF, V, N)
- Jumbo Chicken Sausage Ravioli with Smoked Mozzarella, and Basil Relish
- Citrus Marinated Halibut (DF, GF), Wild Rice Pilaf (DF, VG), Broccolini with Garlic White Wine Sauce and Cherry Tomatoes, Basil Relish (GF, DF)
- Elegance - White Chocolate Coffee Mousse, Dark Chocolate Cremeux, Gluten Friendly Chocolate Pate Sablee, Glace, Exotic Coulis (GF)

\$105 Per Person

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Plated Dinner

All Plated Dinners include Salad Course, Bread Service, Entree, Dessert, Coffee and Hot Tea Selection. Planner to select a Single Salad, Entree and Dessert for All Attendees. An Appetizer course may be added at an extra charge of \$10.00 Per Person Preset Iced Tea can be added at \$4 per seat

SALADS

Choose 1 Option

- Organic Greens, Candied Walnuts, Grilled Peaches, Flagship Cheddar with Whole Grain Mustard Vinaigrette (GF, V, N)
- Caesar Salad with Romaine, Parmesan Crisp, Herb Focaccia Crouton, Baby Heirloom Tomatoes with Caesar Dressing
- Arugula, Fennel, Divina Tomatoes, Shaved Parmesan, Toasted Pistachios with Lemon-Oregano Vinaigrette (GF, V, N)
- Baby Spinach and Frisee, Sweetie Drop Peppers, Beets, Candied Almonds, The Truffle Kid Goat Cheese, and Blackberry Vinaigrette

OPTIONAL APPETIZER COURSE

Choose 1 Option

- Shrimp and Crab Bisque, Chives and Cream Fraiche (GF)
- Jumbo Chicken Sausage Ravioli with Smoked Mozzarella, and Basil Relish
- Grilled Portabella Caprese with Fresh Mozzarella, Roasted Tomatoes, Basil Pesto, Balsamic Reduction, Basil EVOO, Smoked Salt (GF, V)
- Jumbo Shrimp, Radish and Fennel Citrus Salad, Cocktail Sauce, Micro Herbs (DF, GF)

(GF, V)
.....

ENTREES

Choose 1 Option

Grilled New York Steak, Truffle Dauphinois Potato, Broccolini, Caramelized Onion Demi, Roasted Tomato (GF) | \$90 Per Entree, Per Person
.....

Herb Roasted Chicken Breast, Sweet and Savory Potato Hash, Toasted Garlic Green Beans, Thyme Chicken Jus (GF, DF) | \$80 Per Entree, Per Person
.....

Grilled Beef Filet and Scallops Duet, Black Garlic Boursin Whipped Potatoes, Charred Asparagus, Cabernet Sauce (GF, Contains Shellfish) | \$105 Per Entrée, Per Person
.....

Pan Seared Kobe Top Sirloin, Seasonal Risotto, Roasted Carrots and Port Demi (GF, DF) | \$90 Per Entree, Per Person
.....

Citrus Marinated Halibut, Wild Rice Pilaf, Broccolini with Garlic Beurre Blanc and Cherry Tomatoes, Basil Relish (GF) | \$95 Per Entree, Per Person
.....

Red Wine Braised Beef Short Rib, Reggiano Soft Polenta and Roasted Asparagus, (GF) | \$85 Per Entree, Per Person
.....

Citrus Glazed Seabass, Fried Rice, Roasted Eggplant with Lemon Parmesan Cream Sauce, Scallions (GF) | \$115 Per Entree, Per Person
.....

Marinated Pacific Northwest Salmon, Forbidden Rice, Haricot Vert Green Beans with Coconut Curry Sauce (GF, DF) | \$88 Per Entree, Per Person
.....

Artichoke and Mascarpone Ravioli, Pesto Cream Sauce and Baby Artichokes (V)
Priced to match entree
.....

Grilled Polenta Cake, Balsamic Portabella Mushrooms, Butternut Squash Coulis, Tomatoes Relish (GF, VG)
Priced to match entree
.....

\$10*Additional Per Person*

DESSERTS

Choose 1 Option

Violet - Blackberry Mousse, Black Fruit Jam, Violet Cremeux, Almond Sablee Breton, Glace & Vanilla Anglaise (N)
.....

Tropical Bergamot Reverie - White Chocolate Coconut Mousse, Bergamot Cream, Lime Pistachio Crunch, Milk Chocolate Sponge, Almond Sablee Breton, Cardamom Anglaise (N)
.....

Elegance - White Chocolate Coffee Mousse, Dark Chocolate Cremeux, Gluten Friendly Chocolate, Glace, Exotic Coulis (GF)
.....

Citrus and Jasmine Eclipse - Dark Chocolate Mousse, Jasmine Creme Brulee, Chocolate Sponge Cake with Grand Manier Syrup, Gluten Friendly Chocolate Pate Sablee, Glace, Mandarin Coulis (GF)
.....

Caramelia - Double Chocolate Chip Cookie, Caramel Cremeux, Caramel Mousse, & Caramel Glaze
.....

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

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Personal Preference Plated Dinner

Guests Choose Their Own Entrees in an Event Setting. Better than the Standard Dual-Entrée Option. More Elegant than the Casual Buffet. An Option Designed to Satisfy Individual Tastes and Preferences. A Custom Printed Menu Featuring Three Entrée Selections is Provided for Guests at Each Setting. Accompanied with a Fresh Bread Selection and Freshly Brewed Regular, Decaffeinated Coffee and Tazo Teas \$135.00 Per Person (Minimum of 50 people)

TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, family style sides and dessert in advance.

PLANNER'S CHOICE SALAD

Choose **1** Option

Arugula, Heirloom Tomatoes, Fresh Mozzarella, Pistachios, Basil Vinaigrette (GF, V, N)

Baby Greens, Grilled Asparagus, Toasted Almonds, Roasted Tomatoes, Cabernet Vinaigrette (GF, VG, N)

Spinach and Frisee, Fennel, Goat Cheese, Dried Cherries, Candied Almonds, Hibiscus Vinaigrette (GF, V, N)

Kale and Arugula, Crispy Pancetta, Grilled Apples, Feta, Candied Walnuts, Whole Grain Mustard Vinaigrette (GF, V, N)

PLANNER'S CHOICE APPETIZER

Choose **1** Option

Garlic Seared Jumbo Scallop with Brown Butter Sauce and Fennel Slaw (GF)

Jumbo Shrimp, Radish and Fennel Citrus Salad, Cocktail Sauce, Micro Herbs (GF, DF)

Three Cheese Ravioli with Roasted Tomato and Pepper Coulis (V)

Tamari and Furikake Seared Ahi Tuna with Broccoli-Sesame Slaw, Namasu Cucumbers, Gochujang Aioli and Crispy Capers (GF, DF)

Beet Carpaccio, Arugula, Toasted Pistachios, Parmesan, Citrus Segments, Lemon-Thyme Vinaigrette (GF, V, N)

Seasonal Vegetable Stuffed Mushrooms, Vegan Parmesan Cheese, Plum Tomato Sauce (GF, VG)

INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to **3** entrée selections, to include a Vegetarian/Vegan option

Grilled American Wagyu Top Sirloin, Cabernet Demi (GF, DF)

Braised Short Ribs, Red Wine Reduction (GF, DF)

Grilled Beef Tenderloin, Chimichurri Salsa (GF, DF)

Pan Seared Halibut, Garlic White Wine Sauce (GF)

Seared Pacific Northwest Salmon, Roasted Tomato Relish (GF)

Pan Seared Chicken Breast with Fresh Herb Au Jus (GF, DF)

Grilled Polenta Cake, Balsamic Portabella Mushrooms, Butternut Squash Coulis, Tomatoes Relish (GF, VG)

FAMILY STYLE ACCOMPANIMENTS

VEGETABLES

Choose (1)

- Grilled Asparagus, Shaved Parmesan Cheese (GF, V)
- Herb Roasted Seasonal Squash (GF, VG, DF)
- Honey Glazed Baby Carrots (GF, VG, DF)
- Garlic Herb Portobello Mushrooms with Caramelized Onions (GF, VG, DF)

STARCHES

Choose (1)

- Herb Seasonal Potatoes (GF, VG, DF)
- Boursin Cheese Whipped Potatoes (GF, V)
- Wild Mushrooms Risotto (GF, V)
- Forbidden Rice Pilaf (GF, VG)

PLANNER'S CHOICE DESSERT

Choose **1** Option

Forest Fruit
Mixed Bush Berries with Whipped White Chocolate and Lemon Ganache, Lemon Almond Sablee (V, N)

Chocolate Passion
Chocolate Mousse with Hazelnut Praline Insert, Passion Fruit Coulis, GF Chocolate Pate Sablee (GF, N)

\$135 Per Guest

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All Buffet Dinners are served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas.

DINNER BUFFET 1

Caramelized French Onion Soup (GF, DF), Top with Cheese Croutons

Iceberg Wedge Salad, Bacon Lardons, Smokey Blue Cheese, Pickled Red Onions, Chives, Herb Buttermilk Dressing (GF)

Orzo Pasta, Baby Arugula, Baby Tomatoes, Feta Cheese, Green Peas, Artichoke Hearts, Lemon and Herb Vinaigrette (V)

Grilled Kobe Flat Iron, Cipollini Onions with Wild Rosemary Demi (GF, DF)

Seared Citrus Glazed Salmon with Miso Butter Sauce (GF)

Black Garlic Seasonal Potatoes, Fresh Herbs (GF, VG)

Garlic Roasted Asparagus (GF, VG)

Assorted Cakes – Hazelnut Toffee (N), Carrot Cake (N), Red Velvet

DINNER BUFFET 2

Pacific Northwest Seafood Chowder (GF, Contains Shellfish)

Organic Greens, Blueberries, Spiced Pecans, Chevre and Balsamic Vinaigrette (GF, V, N)

Rotini Pasta, Lemon Basil Pesto, Pearl Mozzarella Cheese, Roasted Tomatoes, Kalamata Olives, Balsamic Glaze (V)

Grilled New York Strip, Roasted Tomato, and Bordelaise (GF, DF)

Herb Seared Halibut with Bourbon Glaze (GF, DF)

Sautéed Seasonal Vegetable (GF, VG)

Asparagus Risotto (GF, V)

Assorted Mini Cheesecakes Bites – Caramel, Chocolate, Lemon and Raspberry (V)

and Passionfruit

\$95 Per Person

\$100 Per Person

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Signature Wine Series

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver**

Medal: Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Brut Blanc De Blancs, Italy | \$56 Per Bottle
This sparkling wine has aromas of peach and acacia blossom. The flavors of green apple and a crisp mouth feel help round out the wine. This is a brut wine so it is dry and not sweet.

Pinot Grigio, Veneto, Italy | \$56 Per Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Chardonnay, California | \$56 Per Bottle
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Pinot Noir, California | \$56 Per Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Cabernet Sauvignon, California | \$56 Per Bottle
Subtle hints of oak and spice married with lively tannins.

FEATURED SEASONAL WINES

Santa Carolina, Carolina Reserva Cabernet Sauvignon, Chile | \$56 Per Bottle

VINEYARD The Maule valley is Chile’s largest winegrowing region, with over 50,000 planted hectares making it one of the most geographically and climatically diverse valleys in the country. This allows for growing a wide range of grape varieties, from fresh mountainous whites, to interior and coastal drylands reds with a lot of character. Maule is home to some of the country's oldest vineyards, some even exceeding the 100-year mark. VINIFICATION Primarily harvested by hand, the grapes were fermented and macerated with their skin on in stainless steel tanks to extract color, flavors and textures. These processes are carried out under controlled temperature conditions, using selected yeasts. Once fermentation is complete, the wine is aged in vats for a few months to attain greater smoothness, complexity and subtle notes of oak that lead to rich fruit-driven expression and round tannins. Varietal: 100% Cabernet Sauvignon. Appellation: Maule Valley, Chile. Winemaker Comments: This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. Taste & Flavor: Cherry, Blackberry, Fig, Green Peppercorn and Baking Spices. Food Pairings: The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta. SUSTAINABLE Certified Sustainable and Carbon Neutral, Family Owned and Operated (Larrain Family)

Finca El Origen, Reserva “Unoaked” Chardonnay, Chile | \$56 Per Bottle

VINEYARDS The grapes for this Chardonnay were sourced from Finca La Esperanza, located in Los Chacayes, Uco Valley, at the foot of the Andes Mountains. Well-drained soil and high altitude, with intense sun during the day and cold nights, translates into a wine that is rich in flavor. The water used to irrigate the vineyards comes from a natural glacier-fed spring, the purity of this fresh water is then transferred to the grapes. VINIFICATION Grapes were harvested then pressed in pneumatic presses using low pressure. The must obtained was fermented with select yeasts at low temperature for 15 days in stainless steel tanks. 5% of the wine was fermented in contact with untoasted oak to enhance complexity. Before clarification and thinning, the wine spent 6 months in contact with its lees to develop its mouthfeel. Varietal: 100% Unoaked Chardonnay. Appellation: Uco Valley, Argentina. Winemaker Comments: Greenish yellow color. A fresh, expressive and aromatic wine which is smooth, creamy and well-balanced. Taste & Flavor: Fragrant notes of green apple, pear, citrus and light mineral-like aromas. Food Pairings: Versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken. SUSTAINABLE Certified Vegan and Carbon Neutral, Family Owned and Operated (Larrain Family)

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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.

SPARKLING

Veuve Clicquot, Reims, France | \$155 Per Bottle

.....

Mionette Avantgarde Prosecco | \$59 Per Bottle

.....

WHITE WINES

Mark Ryan, Lu & Oly Chardonnay | \$56 Per Bottle

.....

Gallo, Whitehaven, Sauvignon Blanc | \$70 Per Bottle

.....

Mark Ryan, Lu & Oly Flowerhead, Sauvignon Blanc | \$56 Per Bottle

.....

Chateau Ste. Michelle, Columbia Valley, Riesling | \$56 Per Bottle

.....

Mark Ryan, Lu & Oly Flowerhead, Pinot Gris | \$56 Per Bottle

.....

Jackson Family Wines, Kendall Jackson, Chardonnay, California | \$69 Per Bottle

.....

Caymus Vineyards, Mer Soleil 'Reserve', Chardonnay | \$70 Per

	Bottle
ROSE WINES	
Mark Ryan, Lu & Oly Flowerhead, Rose \$56 Per Bottle	
Vineyard Brands, La Vielle Ferme, Rose \$57 Per Bottle	
RED WINES	
Copper Cane, Elouan, Pinot Noir \$71 Per Bottle	
Winebow Imports, Catena Vista Flores, Malbec \$61 Per Bottle	
Mark Ryan, Columbia Valley, Lu & Oly, Red Blend \$56 Per Bottle	
Rodney Strong, Rodney Strong, Cabernet Sauvignon \$72 Per Bottle	
Mark Ryan, Board Track Racer, Cabernet Sauvignon \$69 Per Bottle	
Trinchero, Joel Gott Palisades, Red Blend \$71 Per Bottle	
Daou Vinyards, Daou, Cabernet Sauvignon \$74 Per Bottle	

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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 - PER DRINK

Charges are based on the actual number of drinks consumed.
Prices shown are Per Drink.

- Choose your Liquor: Signature Private Label "Conciere" Cocktails, Premium Cocktails, or Super Premium Cocktails.
- Choose your Beer and Wine: House Beers and Wines or Premium Beers and Wines.
- Or choose any preferred combination from above items.

A Bartender is Required for all Beverage Events | \$50 Per Hour, 3 Hour Minimum
1 Bartender per 100 Attendees, priced per hour, with a 3 Hour Minimum

Super-Premium Cocktails Spirit Brands to Include: | \$16 Per Drink
Ketel One Vodka | Hendrick's Gin | Diplomatico Reserva Rum |

GUESTS PAY PER DRINK

Full bar setups are included in this package and guests pay for their own drinks. Prices include sales tax.

Premium Cocktails | \$16 Per Drink

Private Label "Conciere" Cocktails | \$14 Per Drink

Premium Red and White Wine | \$15 Per Drink

House Red and White Wine | \$13 Per Drink

Seasonal Featured Wine | \$13 Per Drink

House Sparkling Wine | \$13 Per Drink

Premium and Imported Beer | \$10 Per Drink

Don Julio Silver Tequila | Del Maguey Vida Mezcal | Maker's Mark Bourbon | Jameson Irish Whiskey | Johnnie Walker Black Scotch | Jack Daniel's Whiskey | Del Maguey Vida Mezcal | Crown Royal Canadian Whiskey | DeKuyper Cordials

Premium Cocktails Spirit Brands to Include | \$14 Per Drink
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

Private Label Conciere Brand: | \$12 Per Drink
Vodka | Gin | Silver Rum | Silver Tequila | Bourbon | Whiskey | Scotch | Cordials

Premium Red and White Wine | \$15 Per Drink

Seasonal Featured Wine | \$12 Per Drink

House Red and White Wine | \$12 Per Drink

House Sparkling Wine | \$12 Per Drink

Premium & Imported Beer | \$8.50 Per Drink

Domestic Beer and Athletic Brewing Alcohol Free | \$8 Per Drink

Hard Seltzer | \$8.50 Per Drink

Red Bull | \$8 Per Drink

Pepsi Soft Drinks and Juices | \$7.50 Per Drink

Still and Sparkling Water | \$7.50 Per Drink

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

A Bartender is Required for all Beverage Events | \$50 Per Hour, 3 Hour Minimum
1 Bartender per 100 Attendees, priced per hour, with a 3 Hour Minimum

Signature Host-Sponsored Bar | \$22 First Hour | \$12 Each Additional Hour

Premium Host-Sponsored Bar | \$25 First Hour | \$14 Each Additional Hour

Super Premium Host-Sponsored Bar | \$27 First Hour | \$16 Each Additional Hour

Domestic Beer and Athletic Brewing Alcohol Free | \$9 Per Drink

Hard Seltzer | \$10 Per Drink

A Bartender is Required for all Beverage Events | \$50 Per Hour, 3 Hour Minimum

1 Bartender per 100 Attendees, priced per hour, with a 3 Hour Minimum

Red Bull | \$8.50 Per Drink

Pepsi Soft Drinks and Juices | \$8 Per Drink

Still and Sparkling Water | \$8 Per Drink

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Hand Crafted Cocktails

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

HAND CRAFTED COCKTAILS

- Tito's Handmade Vodka | \$14 HOSTED BAR
Vodka Ginger Pear
.....
- Don Julio Blanco Tequila | \$16 HOSTED BAR
Mexican Mule
.....
- Teeling's Small Batch Whiskey | \$14 HOSTED BAR
Harvest Punch
.....
- Hendricks Gin | \$16 HOSTED BAR
Cranberry Thyme Gin & Tonic
.....

BATCHED COCKTAILS

- Red Apple Cider Sangria | \$13 HOSTED BAR
Red Wine, Apple Cider, Grand Marnier, Maple Syrup, Apple Cinnamon
.....
- Caramel Apple Sangria | \$13 HOSTED BAR
White Wine, Apple Cider, Caramel Vodka, Apple, Pear, Cinnamon, Ginger Ale
.....

ALCOHOL-FREE COCKTAILS

- Spiced Hibiscus Margarita | \$13 HOSTED BAR
Spice 94, Simple Syrup, Hibiscus Tea, Lime Juice
.....
- Apple Highball | \$13 HOSTED BAR
Garden 108, Apple Juice, Lemon, Maple Syrup, Soda
.....
- Peach Spritz | \$13 HOSTED BAR
Peach, Mango, Simple Syrup, Mint, Soda
.....

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