

MAIN MENU



DAY PACKAGES

Package options complemented by freshly brewed organic Rainforest Bold coffee and assorted teas during breakfast, lunch.

40 Guest Minimum

Ⓥ = Vegetarian Ⓥ+ = Vegan ⓊF = gluten free ⓊF = dairy free

San Juan | \$60 per person

- MORNING -

SUNRISE

Orange Juice

Fresh Fruit Display

Mini Quiche Assortment (vegetarian and non vegetarian)

Apple Link Sausage

Bacon

Country Style Breakfast Potatoes Ⓥ ⓊF

Assorted Coffee Cakes Ⓥ

- MID-MORNING -

Refresh of organic Rainforest Bold coffee and assorted teas

- LUNCH BUFFET -

SIENA

Tuscan White Bean Soup Ⓥ+ ⓊF

Mixed Green Salad, Radish, Fennel, Carrot, Marcona Almonds, Feta Cheese, White Balsamic Vinaigrette Ⓥ ⓊF

Lemon Butter Chicken, Artichokes, Roasted Peppers, Capers ⓊF

Cod Puttanesca ⓊF ⓊF

Tahini & Roasted Garlic Cauliflower, Chili Flake, Fresh Parsley Ⓥ+ ⓊF

Rigatoni, Caramelized Onion, Wilted Spinach, Basil Cream Ⓥ

Lemon Curd Brulee Ⓥ ⓊF

Iced Tea

- AFTERNOON -

BRAIN BREAK

Date and Nut Bar Ⓥ+ ⓊF

Trail Mix Ⓥ ⓊF

Fruit Leather Ⓥ+ ⓊF

Fruit and Yogurt Smoothies Shots Ⓥ

Orcas | \$57 per person

- MORNING -

CLASSIC ⓊF

Orange Juice

Fresh Fruit Display

Scrambled Eggs

Bacon

Country Style Breakfast Potatoes Ⓥ ⓊF

- MID-MORNING -

Refresh of organic Rainforest Bold coffee and assorted teas

- LUNCH BUFFET -

VERA CRUZ

Tomato & Hominy Corn Chowder Ⓥ ⓊF

Mexican Street Corn Ⓥ ⓊF

Chicken Breast Asado, Chorizo Salsa ⓊF ⓊF

Shrimp Verde, Spiced Peppers and Red Onions,

Shaved Radish ⓊF ⓊF

Flour Tortillas Ⓥ

Spanish Rice Ⓥ+ ⓊF

Cinnamon Ancho Brownie, Tequila Caramel Ⓥ

Iced Tea

- AFTERNOON -

AFTER SCHOOL BREAK

Peanut Butter and Jelly Sandwiches Ⓥ

Nutella Brioche Ⓥ

Rice Krispie Treats ⓊF

Chocolate Dipped Banana Pops Ⓥ ⓊF

Lemonade

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DAY PACKAGES

Package options complemented by freshly brewed organic Rainforest Bold coffee and assorted teas during breakfast, lunch.

40 Guest Minimum

Ⓥ = Vegetarian Ⓥ+ = Vegan ⓊF = gluten free ⓊF = dairy free

Lopez | \$52 per person

- MORNING -

CONTINENTAL Ⓥ

Orange Juice

Petite Breakfast Breads

Build-Your-Own Yogurt Parfait Bar

Whole Fruit

- MID-MORNING -

Refresh of organic Rainforest Bold coffee and assorted teas

- LUNCH BUFFET -

COLUMBIA

Seasonal House-made Soup

Seasonal Quinoa Salad Ⓥ ⓊF ⓊF

Garden Salad, House-made Dressing Ⓥ ⓊF

Thinly Sliced Roast Beef, Rondele Cheese, Roasted Red Onion, Arugula

Turkey, Chipotle Mayo, Jack Cheese, Romaine, Tomato

Rosemary Ham, Pimiento Cheese Spread, Pickles, Lettuce

Roasted Portabello, Fresh Mozzarella, Sundried Tomato Pesto, Arugula

Assorted Dessert Bars Ⓥ

Iced Tea

- AFTERNOON -

SHOWTIME

Freshly Popped Popcorn, Assorted Candy Station

Assorted Sodas and Bottled Water

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Breakfast Buffet

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

25 Guest Minimum

Continental | \$20 per person (V)

Assorted Bagels
Seasonal Scones
Cream Cheese, Preserves, Peanut Butter, Honey
Build-Your-Own Yogurt Parfait Bar (V)
Whole Fruit

Ovation | \$21 per person (V)

Fresh Fruit Display
Assorted Bagels
Assorted Breakfast Breads/Coffee Cakes
Seasonal Scones
Hard Boiled Eggs
Cream Cheese, Preserves, Peanut Butter, Honey

Classic | \$24 per person

Fresh Fruit Display
Scrambled Eggs (V)(GF)
Bacon
Country Style Breakfast Potatoes (V)(GF)

Sunrise | \$26 per person

Fresh Fruit Display
Mini Quiche Assortment,
(vegetarian and non vegetarian)
Apple Link Sausage
Bacon
Country Style Breakfast Potatoes (V)(GF)
Assorted Coffee Cakes (V)

- ENHANCEMENTS -

Cereal Bar | \$6 per person (V)

House-made Granola,
Chef's Choice Assorted Cold Cereals, Milk

Oatmeal Bar | \$6 per person (V)

Oatmeal, Dried Fruit, Brown Sugar,
Toasted Almonds, Milk

Breakfast Plated

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

25 Guest Minimum / Plate Selection

Veggie Scramble | \$22 per person (V)(GF)

Scrambled Eggs, Bell Peppers, Red Onions, Leeks,
Mushrooms, Cheddar, Country Style Breakfast Potatoes

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

Oven Baked Omelette, 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

Bacon & Cheddar Frittata | \$23 per person (GF)

Oven Baked Omelette, Bacon, Cheddar, Potatoes,
Bell Peppers, Mushrooms, Creamed Spinach

Chorizo & Potato Tortilla | \$24 per person (GF)

Baked & Layered Potato and Chorizo Omelette, Piquillo Pepper Sauce

French Toast Strata | \$22 per person

Cinnamon Batter-dipped Bread, Buttered Maple Syrup,
Bacon

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À La Carte Breaks

25 Guest Minimum / 2 dozen minimum

Morning

Farm-fresh Scrambled Eggs	\$5 per person
Assorted Coffee Cakes	\$42 dozen
Assorted Bagels, Cream Cheese	\$40 dozen
Assorted Scones	\$42 dozen
Assortment of Breakfast Breads	\$37 dozen
Granola Bars	\$28 dozen
Individual Flavored Yogurts	\$30 dozen
Fresh Sliced Fruit Display	\$10 per person
Whole Fruit	\$22 dozen
Mini Quiche Assortment	\$40 dozen
<i>(vegetarian and non vegetarian)</i>	
Mini Bagel Sandwiches	\$45 dozen
<i>Cheese, Bacon and Cheese or Ham and Cheese</i>	

Afternoon

Bags of Popcorn	\$23 dozen
Bags of Tim's Chips	\$22 dozen
Brownie Bites	\$39 dozen
Lemon Bar Bites	\$39 dozen
House-made Trail Mix, 2oz packets	\$48 dozen
Fresh Baked Cookies	\$33 dozen
Garden Vegetable Display	\$9 per person
Chef's Blend of Candied	\$48 dozen
Spiced Nuts, 2oz packets	
Assorted Candy Bars	\$40 dozen

Buffet Breaks

25 Guest Minimum

After School Break | \$10 per person

Peanut Butter and Jelly Sandwiches (V)
 Nutella Brioche (V)
 Rice Krispie Treats (GF)
 Chocolate Dipped Banana Pops (V)(GF)
 Lemonade

Brain Break | \$10 per person

Date and Nut Bar (V+)(GF)
 Trail Mix (V+)(GF)
 Fruit Leather (V)(GF)
 Fruit and Yogurt Smoothies Shots (V)
 Lemonade and Iced Tea

Showtime | \$11 per person

Freshly Popped Popcorn, Assorted Candy Station
 Assorted Sodas and Bottled Water

Fit Break | \$11 per person

House-made Beef Jerky (GF)
 Local Cheese with Crackers
 Chickpea Snacks (GF)(V+)
 Spice Roasted Nuts (V)(GF)
 Seasonal Infused Water

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)

Premium Coffee Service | \$55 gallon

Includes Hazelnut Syrup, Vanilla Syrup, Sugar Free Vanilla Syrup, Chocolate Sauce, Caramel Sauce, Chocolate Shavings, Cinnamon, Nutmeg, Vanilla Powder, House-made Whipped Cream

Assorted Soda and Sparkling Water | \$3.50 each

Bottled Water | 12oz. | \$3 each

Bottled Juices | \$6 each

Juice by the Gallon | \$28 gallon

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

Iced Coffee | \$36 gallon

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

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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LUNCH BUFFET

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

40 Guest Minimum

Picnic | \$33 per person

Campfire Vegetable Chili (GF) (V+)
 Spiced Horseradish Slaw (V) (GF) (DF)
 Smoked Chicken Thighs (GF) (DF)
 Smothered Beer Braised Bratwurst (GF) (DF)
 Roasted Potatoes, Cheddar Cheese Sauce (GF) (V)
 Seasonal Vegetable (V+) (GF)
 No Bake S'Mores Cheesecake (V)

Siena | \$35 per person

Tuscan White Bean Soup (GF) (V+)
 Mixed Green Salad, Radish, Fennel, Carrot, Marcona Almonds, Feta Cheese, White Balsamic Vinaigrette (GF) (V)
 Lemon Butter Chicken, Artichokes, Roasted Peppers, Capers (GF)
 Cod Puttanesca (GF) (DF)
 Tahini & Roasted Garlic Cauliflower, Chili Flake, Fresh Parsley (GF) (V+)
 Rigatoni, Caramelized Onion, Wilted Spinach, Basil Cream (V)
 Lemon Curd Brulee (GF) (V)

Jasmine | \$30 per person

Tom Yum Soup (Hot and Sour Thai Soup) (GF) (V+)
 Thai Noodle Salad, Peanut Sauce (V) (DF)
 Green Curry Shrimp (GF) (DF)
 Larb Gai (Ground Chicken with Lime, Chili and Fresh herbs) (GF) (DF)
 Roasted Eggplant, Lime- Chile Tomato Sauce, Fresh Basil (GF) (V+)
 Jasmine Rice (GF) (V)
 Mango Rice Pudding (GF) (V+)

Negril | \$32 per person

Mixed Greens, Cucumber, Red Onion, Taro Crisps, Orange-Cilantro Vinaigrette (V+) (GF)
 Cuban Black Beans (V+) (GF)
 Jerked Chicken Drumsticks (DF) (GF)
 Spiced Cod, Mango Coulis, Toasted Cashews (DF) (GF)
 Island Vegetable Curry (GF) (V+)
 Coconut Rice (GF) (V+)
 Banana Pudding, Vanilla Wafers (V)

Columbia | \$28 per person

Seasonal, House-made Soup
 Seasonal Quinoa Salad (GF) (V) (DF)
 Garden Salad, House-made Dressing (GF) (V)

- SANDWICH SELECTION -

Thinly Sliced Roast Beef, Rondele Cheese, Roasted Red Onion, Arugula
 Turkey, Chipotle Mayo, Jack Cheese, Romaine, Tomato
 Rosemary Ham, Pimiento Cheese Spread, Pickles, Lettuce
 Roasted Portabello, Fresh Mozzarella, Sundried Tomato Pesto, Arugula
 Assorted Dessert Bars (V)

Vera Cruz | \$30 per person

Tomato & Hominy Corn Chowder (V) (GF)
 Mexican Street Corn (V) (GF)
 Chicken Breast Asado, Chorizo Salsa (GF) (DF)
 Shrimp Verde, Spiced Peppers and Red Onions, Shaved Radish (GF) (DF)
 Flour Tortillas (V)
 Spanish Rice (V+) (GF)
 Cinnamon Ancho Brownie, Tequila Caramel (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

Vegetarian selections are available.
Please see your Event Manager for seasonal selections.

Thai Noodle Salad | \$25 per person (V) (GF) (DF)

Peanut Sauce, Fried Tofu, Cabbage,
Carrots, Green Onions

Chicken Waldorf

Salad | \$29 per person (GF) (DF)

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

Honey & Ginger

Roasted Chicken | \$29 per person (GF) (DF)

Apple, Hazelnut, Fennel, Quinoa Salad,
House-made Herb Vinaigrette

Teriyaki Marinated

Chicken | \$29 per person (GF) (DF)

Sticky Rice, Cabbage and Carrot Slaw,
Sesame Broccoli Salad

DESSERTS

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

White Chocolate Coconut Cake

Two layers of white cake with white chocolate, coconut and cream cheese frosting

Chocolate Raspberry Cake

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

Mocha Madness Cake

Three layers of chocolate cake with mocha cream cheese frosting covered in chocolate

Carrot Cake

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

Berry Swirl Cheesecake

New York cheesecake swirled with Raspberry and Blackberry fillings

HOT PLATED LUNCH

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

25 Guest Minimum

Vegetarian selections are available.
Please see your Event Manager for seasonal selections.

Herb Roasted Chicken | \$29 per person (GF)

Parsley-Parmesan Risotto, White Wine,
Pancetta, Pearl Onion Ragout

Chicken "Saltimbocca" | \$29 per person (GF)

Mashed Potatoes, Rosemary Ham,
Sage-Gruyere Cream

Open Faced Hoisin

Pork Loin Sandwich | \$28 per person (DF)

Toasted Ciabatta, Sambal Aioli,
Cucumber Salad, Herbs, Taro Chips

Teriyaki Marinated

Beef Skewers | \$31 per person (GF) (DF)

Vegetable Stir Fry, Steamed Calrose Rice

Garlic Shrimp

and Black Pasta | \$32 per person (DF)

Squid Ink Spaghetti, Spicy Tomato Sauce

SALADS | \$6 per person

Salads to enhance your lunch selection.

All our lunch salads are vegetarian, gluten free.

Mixed Green Salad (GF) (V)

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

Kale Mixed Green Salad (GF) (V)

Cucumber, Carrot, Chickpeas, Lemon-Garlic Tahini Dressing

House Greens (GF) (V)

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

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DINNER BUFFET

Buffet options complemented by freshly brewed organic
Rainforest Bold coffee and assorted teas.

40 Guest Minimum

Cedar | \$50 per person

Mixed Greens, Endive, Thyme Roasted Pears,
Toasted Walnuts, Blue Cheese, Cider Dressing (V) (GF)
Dried Cherry-Apple Pilaf (V+) (GF)
Slow Roasted Salmon, Mustard Tarragon Cream, Fennel Slaw (GF)
Porter Braised Beef Fricasee (GF) (DF)
Roasted Sunset Fingerling Potatoes (V) (GF)
Crimson Roasted Cauliflower (V+) (DF)
Rolls and Butter
Berries and Cream Brulee (V) (GF)

Hickory | \$45 per person

Garden Salad, Buttermilk Ranch (V) (GF)
Slow Cooked Pork Shoulder (GF) (DF)
Texas Style Brisket (GF) (DF)
Seasonal Vegetable (V) (GF)
Jalapeno Corn Bread, Honey Butter Glaze (V)
Roasted Garlic Mashed Potatoes (V) (GF)
Rolls and Butter
Assorted BBQ Sauces (GF) (DF)
Peach Cobbler (V)

Lotus | \$41 per person

Butter Chicken (GF)
Lamb Rogan Josh (GF)
Saag Paneer - Creamed Spinach, Cheese, Spices (V) (GF)
Aloo Gobi - Potatoes, Cauliflower, Spices (V+) (GF)
Chana Masala - Chickpeas, Tomato, Garlic, Ginger (V+) (GF)
Basmati Rice (V+)
Naan (V)
Tomato, Onion, Radish, Cucumber Salad (V+) (GF)
Mango Custard (GF)

Spruce | \$49 per person

Spinach and Romaine Salad, Apples, Shaved Fennel,
Toasted Almonds, Honey Lavender Dressing (V) (GF) (DF)
Roasted, Sliced Beef Striploin, Roasted Garlic Jus (GF) (DF)
Red Wine Braised Chicken (GF) (DF)
Seasonal Vegetable (GF) (V+)
Caramelized Onion, Rice and Cheese Casserole (GF) (V)
Sour Cream Mashed Potatoes (V) (GF)
Rolls and Butter
Lemon Curd Brulee (V) (GF)

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BUILD YOUR OWN DINNER BUFFET

\$54 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,
Cucumber, Carrot, Lemon-Garlic Tahini Dressing (V+) (GF)
Hearts of Romaine, 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)

Chef's Choice Seasonal Vegetables

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)
Mushroom, Vegetable Farro (V)
Sun Dried Tomato, Olive, Pecorino Risotto (V) (GF)
Herb-Parmesan Polenta, Caramelized Onion,
Black Olive Gremolata (V) (GF)

Entrée Selection | choose two

Pan Seared Chicken Breast,
Lemon Caper Beurre Blanc (GF)
Pan Roasted Chicken, Rosemary Ham,
Gruyere Sage Cream (GF)
Slow Roasted Salmon, Melted Leeks,
Sun Dried Tomato, Lemon Butter (GF)
Hazelnut Crusted Salmon Filet, Pesto Beurre Blanc
Ginger, Hoisin Glazed Pork Loin (GF) (DF)
Cocoa Rubbed Bone In Pork Chops,
Coffee Butter, Cherry Compote (GF)
Texas Style Beef Brisket (GF) (DF)
Roasted Beef Striploin, Roasted Garlic Jus (GF)

Assorted Desserts

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HOUSE MADE HORS D'OEUVRES COLD

Selections will be a stationary display with some also available as butler passed.

2 dozen minimum / selection

Honey Pecan Chicken Salad Canape (DF)	\$28 dozen
Citrus Poached Prawn, Tortilla Canapé with Rancho Sauce	\$32 dozen
Crostini, Chèvre, Balsamic Glazed Onion (V)	\$27 dozen
Ahi Poke, Wonton Crisp (DF)	\$32 dozen
Honey Drizzled Corncakes, Herbed Cream Cheese, Jalapeno (V)	\$27 dozen
House-made Hummus, Cucumber Round (GF, V+)	\$27 dozen
Smoked Salmon Njuda, Belgian Endive, Pickled Currants (GF)	\$32 dozen
Rainbow Sushi Ball (Smoked Salmon, Avocado, Turmeric Cream Cheese, Purple Sushi Rice) (GF)	\$35 dozen
Caprese Salad Spoon (GF, V)	\$29 dozen
Brie Canape, Apple Butter (V)	\$28 dozen
Spicy Beef Salad, Cucumber, Carrot, Cilantro Relish (GF, DF)	\$30 dozen
Cucumber Tea Sandwiches (V)	\$28 dozen
White Bean, Crispy Kale, Shaved Pecorino Bruschetta (V)	\$27 dozen
Cheese Stuffed Dates, Prosciutto (GF)	\$28 dozen

HOUSE MADE HORS D'OEUVRES HOT

Selections will be a stationary display with some also available as butler passed.

2 dozen minimum / selection

Brie, Apple Tartlet (V)	\$27 dozen
Pancetta Meatball Bites, Spiced Marinara	\$29 dozen
Forest Mushroom Puff Pastry Pinwheels (V)	\$27 dozen
Harissa Rubbed Beef Bite with Yogurt Sauce (GF)	\$34 dozen
Kobe Beef Gougère Slider	\$31 dozen
Mini Dungeness Crab Cakes, Grain Mustard Remoulade	\$35 dozen
Pesto Chicken, Artichoke Pita Pizza	\$29 dozen
Pork Gyoza, Dipping Sauce	\$29 dozen
Twice Baked Potato Bite, Bacon, Chive Sour Cream (GF)	\$29 dozen
Italian Sausage, Mama Lil's Pepper Flatbread	\$33 dozen
Sausage and Cream Cheese Stuffed Mushrooms (GF)	\$28 dozen
Teriyaki Salmon Skewers (GF)	\$32 dozen
Butter Chicken Bite (GF)	\$29 dozen
Vegetable Gyoza, Dipping Sauce (V)	\$28 dozen
Vegetable Samosas, Mango Chutney (V)	\$28 dozen
Potato, Poblano & Manchego Quesadilla (V)	\$28 dozen
Falafel, Cucumber Yogurt, Pita Round (V)	\$29 dozen

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PLATED DINNER

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

25 Guest Minimum

Herb Roasted Salmon | \$51 per person ^{GF}
Cauliflower-Chickpea Dumpling, Tarragon-Tomato Jus

Tamarind Glazed Salmon | \$51 per person ^{DF} ^{GF}
Coconut Risotto, Mango Cilantro Coulis, Taro Crisps

Peppered New York Strip | \$57 per person ^{GF}
Roasted Mushroom, Potato Leek Mille Feuille, Gorgonzola
Compound Butter, Red Wine Demi

Oven Roasted New York Strip | \$57 per person ^{GF}
Roasted Sunset Fingerling Potatoes,
Cheddar Green Onion Compound Butter, Sherry- Demi Reduc-
tion

Mushroom-Dusted Filet | \$65 per person ^{GF}
Horseradish Mashed Potatoes, Roasted Onion Demi

Chicken Breast Asado | \$41 per person ^{GF}
Spice Roasted Peppers, Creamed Hominy, Chorizo-Tomato Sauce

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

Rosemary Roasted Duck | \$49 per person ^{GF}
Caramelized Onion Boulangere Potatoes, Duck Jus Lie, Dried
Cherry Gastric

Tomato Braised Lamb Shank | \$48 per person ^{GF}
Mascarpone Polenta, Olive Giardiniera

Cocoa Rubbed Pork Chop | \$40 per person ^{GF}
Japanese Sweet Potato, Coffee Butter, Cherry Compote

Herb Roasted Pork Chop | \$40 per person ^{GF}
Apple-Brie Risotto, Gingered Cider Jus

Steak & Shrimp | \$61 per person ^{GF}
NY Strip, Red Wine Reduction, Wine Braised Shallots,
Garlic Shrimp Skewer, Lemon Beurre Blanc,
Yukon Gold Mashed Potatoes

Steak & Salmon | \$63 per person ^{GF}
NY Strip, Peppercorn Demi-glace, Herb Roasted Salmon,
Tomato Veloute, Cauliflower Puree

Filet of Beef Oscar | \$68 per person ^{GF}
Dungeness Crab, Hollandaise, Asparagus,
Chive Mashed Potatoes

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PLATED DINNER SALADS

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

Mixed Green Salad

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

Kale, Mixed Green Salad

Cucumber, Carrot, Chickpeas, Lemon-Garlic Tahini Dressing

House Greens

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.

White Chocolate Coconut Cake

Two layers of white cake with white chocolate, coconut and cream cheese frosting

Chocolate Raspberry Cake

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

Mocha Madness Cake

Three layers of chocolate cake with mocha cream cheese frosting covered in chocolate

Carrot Cake

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

Berry Swirl Cheesecake

New York cheesecake swirled with Raspberry and Blackberry fillings

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RECEPTION PACKAGES

The Lynnwood Convention Center prides itself on serving house-made hors d'oeuvres. Due to this, we request all reception packages not exceed a maximum count of 250 people. Please see your Event Manager for assistance with large groups.

50 Guest Minimum

Bistro | \$30 per person

10 pieces per person

Andouille Pigs in a Blanket, Grain Mustard Chutney
Karaage Chicken Bites (Japanese Fried Chicken), Spicy Mayo (GF)(DF)
Braised Oxtail Tostada, Tangy Slaw (GF)(DF)
Truffled Mac and Cheese (V)
Mushroom & Blue Cheese Tartlet (V)

Jenna | \$26 per person

10 pieces per person

Caprese Salad Spoon (V)
Pesto Chicken and Artichoke Flatbread
Spinach and Feta Tartlets (V)
Shrimp Salad, Fresh Herbs, Endive Spear (GF)(DF)
Crudite, Hummus Cups (GF)(V+)

Antipasti | \$28 per person

10 pieces per person

Pancetta Meatball Bites, Spiced Marinara
Italian Sausage, Mama Lil's Pepper Flatbread
Chicken Parmesan Stuffed Crimini Mushrooms
Cheesy Artichoke Bruschetta (V)
Fried Polenta Bite, Burrata, Tomato Jam (GF)

Dessert Sampler | \$26 per person (V)

10 pieces per person

Caramelized Apple Tartlets
French Macarons
Mini Cannoli
Chocolate Ambrosia Truffles (GF)
Chocolate Cups, Peanut Butter Mousse (GF)
Sweet Crepes, Seasonal Fruit Sauce

RECEPTION BUFFET PLATTERS

50 Guest Minimum

Antipasto Display | \$13 per person

Chef's Selection of Italian Cold Cuts, Cheeses,
Marinated Vegetables, Olives, Focaccia

Citrus Poached

Prawn Cocktail | \$10 per person (GF)

Lime Cocktail Sauce

Warm Artichoke Dip | \$8 per person (V)

Crispy Flat Breads, Crackers

Mediterranean Breads

& Spreads | \$9 per person (V)

Baba Ganouj, House-made Garlic Hummus,
Feta Tapenade, Pita Bread, Olives

Fresh Fruit Display | \$10 per person (V)(GF)

Sliced Fresh Fruits, Berries

Crudit  Display | \$9 per person (V)

Fresh Vegetables, House-made Ranch

Cheese Display | \$15 per person (V)

A Variety of Artisan, Northwest Cheeses,
Assorted Crackers, Red Grapes

Smoked Salmon Display | \$15 per person

Scallion Cream Cheese, Pickled Red Onions,
Capers, Chopped Egg, Cocktail Breads

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.

RECEPTION CARVING STATION

Carving stations include petite sandwich rolls, butter and condiments. All carving stations are subject to a chef attendant fee at \$70/hr.

2 hour minimum.

30 Guest Minimum

Spice Rubbed Pork Loin | \$175 serves 30

Apple Thyme Bread Pudding, Riesling Reduction,
Apple Fennel Chutney

Dijon & Honey Glazed Ham | \$225 serves 50 ^{GF}

Cheddar Mashed Red Potatoes, Orange Raisin Sauce,
Spicy Slaw

Roasted Breast of Turkey | \$175 serves 30

Cascioppo Brothers Sausage Stuffing, Sage Turkey Gravy,
Dried Cranberry Relish

Roast New York Strip of Beef | \$335 serves 30 ^{GF}

Roasted Potato Medley, Jus Lie, Creamed Horseradish

Herbed Leg Of Lamb | \$250 serves 30

Lemon Vegetable Couscous, Rosemary Jus, Minted Yogurt

RECEPTION ATTENDED STATION

All attended stations are subject to a \$70/hr. attendant fee.

2 hour minimum.

30 Guest Minimum

Italian Soda Bar | \$7 per person

Soda Water, Cream, Whipped Cream, Flavors to include
Cherry, Raspberry, Strawberry, Vanilla, Hazelnut
Sugar Free Options Available

Mashed Potato Bar | \$9 per person ^{GF}

Crumbled Bacon, Shredded Tillamook Cheddar, Oven Roasted
Mushrooms, Caramelized Onions, Green Onions, Sour Cream,
House-made Gravies

Stir Fry Station | \$12 per person

Choose two selections: Pork, Chicken, Tofu, Beef
Garden Vegetables seasoned, House-made Stir Fry Sauce,
Steamed Rice, Fried Wonton Strips, Green Onion

Quesadilla Station | \$12 per person

Flour Tortillas, Chicken, Pork, Vegetarian
Bell Peppers, Caramelized Onions,
Jalapeno Peppers, Green Onions,
Shredded Tillamook Cheddar, Guacamole, Salsa

Pasta Bar | \$15 per person

Choose three pastas: Penne, Cheese Tortellini, Bow Tie,
Gemelli, Orrechiette, Roasted Garlic Cream Sauce,
Basil Pesto, Marinara, Sautéed Vegetables, Cascioppo Brothers
Italian Sausage, Breadsticks, Focaccia

Big Chill | \$14 per person

Variety of Ice Creams, Chocolate Sauce, Caramel Sauce,
Chocolate Chips, Sprinkles, Candied Walnuts, Crushed Cookies,
Toasted Almonds, Maraschino Cherries, Whipped Cream

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BAR PACKAGES

Here at 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.

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.

Bar Pricing

	Host*	No-Host**
Selection of Domestic Beer	\$7.00	\$8.00
Selection of House Wines	\$8.00	\$9.00
Selection of House Spirits	\$9.00	\$10.00
Selection of Import/Northwest Beers	\$8.00	\$9.00
Selection of Premium Wines	\$9.00	\$10.00
Selection of Premium Spirits	\$10.00	\$11.00

*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).

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.

Food & Beverage Guidelines

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.

Food & Beverage Guidelines

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

0 - 7 Days

8 - 30 Days 31 - 60 Days 61 - 90 Days

Agreement

Cancellation Fee % of Estimated Lost Food & Beverage Revenue
100% 75% 50% 25%

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.