



CATERING & BANQUETS

WHAT'S YOUR OCCASION?

BREAKFAST BUFFET

Minimum of 30 Guests

Create and build your own unique breakfast fare with the following selections with per-person pricing. Select the Continental and customize it by adding from our selections.

Continental Breakfast | \$20 per guest

Regular & Decaffeinated Coffee and Herbal Teas

Orange, Apple, and Cranberry Juice

Seasonal Fruit Platter

Breakfast Berry Bar, Greek Yogurt, Whipped Sweet Cream

Selection of Cold Cereals, Local Dairy 2% and Almond Milk

Daily Breakfast Pastries: Banana Bread, Cheese Danish, Muffins, Croissants, White & Whole Wheat Breads
Whipped Butter, Honey, and Freezer Jam

Tahoma Breakfast Buffet | \$10 additional per guest

Start with the *Continental Breakfast* and create your own customized breakfast buffet, with choice of four items from below.

Farm-Fresh Eggs

***Scrambled Eggs**

with Sharp Cheddar Cheese, Salsa, Chives on the side

Denver Omelet

Ham, Bell Peppers, Onions, Cheddar Cheese

Forager's Omelet

Applewood Smoked Bacon, Roasted Shiitake,

Champignon & Oyster Mushrooms,

Beecher's Flagship Cheese

Egg White Frittata

Spinach, Mushrooms, Tomatoes, Onions,

Feta Cheese

Individual Quiche Lorraine

Bacon, Gruyere Cheese

Breakfast Meats

Applewood Smoked Bacon

Pork-Herb Sausage Patties

Smoked Pork Loin Steaks

Chicken Apple Sausage

Grilled Turkey Sausage

Seared Salmon, Lemon-Herb Butter

Cast Iron Potatoes

Lyonnais Potatoes

Caramelized Onions, Thyme

Potatoes O'Brien

Sautéed Onions, Bell Peppers

Yukon and Sweet Potato Hash

Caramelized Onions, Brussels Sprouts

Salmon Hash

Yukon & Sweet Potatoes, Sautéed Onions,

Bell Peppers

Hot from the Griddle

Buttermilk Biscuits, Sausage Gravy

Cheese Blintzes, Strawberry Compote

French Toast, Huckleberry Marmalade, Butter

Buttermilk Pancakes, Syrup, Butter

Belgian Waffles, Syrup, Butter

All pricing before 20% service fee.

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Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness.

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WHAT'S YOUR OCCASION?

BREAKFAST BUFFET ENHANCEMENTS

Enhance your *Continental* or *Tahoma* breakfast buffet with the following à la carte items and stations.
Items are sold as enhancements **ONLY** and are not sold individually.

Grains and Cereals | \$6 per guest (choose one)

House-Made Granola

Steel Cut Oatmeal, Brown Sugar, Golden Raisins, Cream

Bircher Muesli, Apples, Bananas, Nuts, Golden Raisins

Cream of Wheat, Cinnamon Sugar, Dried Fruits, Cream

Stone-Ground Grits, Beecher's Flagship Cheese

Sandwiches | \$9 per guest (choose one)

Breakfast Burrito

Eggs, Chorizo, Hash Browns, Jack Cheese

Smother in pork-green chili for \$2 per guest.

Toasted Bagel

Cold-Smoked Salmon, Tomato, Lettuce, Loaded Cream Cheese Spread with Capers, Red Onions, Fresh Dill

Warm Croissant

Baked with Smoked Turkey Breast, Gruyère Cheese

Warm Buttermilk Biscuit

Egg, Sausage Patty, Cheddar Cheese

Tofu Scramble Vegan Wrap

Spinach, Mushrooms, Roasted Tomatoes, Hummus, Whole Wheat Tortilla

International Classics

*Lox & Bagels Platter | \$15 per guest

Thin Sliced Smoked Salmon and Salmon Pastrami, Whipped Cream Cheese, Capers,

Sliced Tomatoes, Diced Red Onions, Chopped Eggs, Lemon Wedges, Mini Bagels

Avocado Toast Platter | \$6 per guest

Smashed Avocado, Hummus, Cracked Black Pepper, Sea Salt, Sliced Tomatoes, Olives, Fresh Basil, Cilantro, Sliced

Hard Boiled Eggs, Lemon Wedges, Roasted-Sliced Portobello Mushrooms, Multi-Grain Bread

Skillet Corned Beef and Hash | \$9 per guest

Corned Beef, Yukon Potatoes, Caramelized Onions, Bell Peppers, Poached Eggs, Chives

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Waffle Station | \$12 per guest

Warm Maple Syrup & Huckleberry Compote,
Fresh Sliced Strawberries, Fresh Macerated Bush Berries,
Local Wildflower Honey, Powdered Sugar, Toasted Streusel, Nuts,
Crème Chantilly, Crème Anglaise

***Omelet and Egg Station | \$15 per guest**

Whole Shell Eggs, Egg Beaters, Egg Whites
Smoked Applewood Bacon, Breakfast Sausage, Black Forest Ham,
Onion, Tomato, Mushroom, Bell Pepper, Spinach, Scallion, Jalapeño,
Shredded Cheddar Cheese, Jack & Swiss Cheeses

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WHAT'S YOUR OCCASION?

PLATED BREAKFAST

Minimum of 30 Guests

Enjoy your own, multi-course plated breakfast with the following selections.
All plated breakfast is served with morning breakfast pastry basket to include: crème fraiche scones, rosemary cheese biscuits, huckleberry jam, and butter triangles.
Orange, Apple, or Cranberry Juices, Coffee, Tea

Beyond Washington | \$18 per guest

Brûléed Pink Grapefruit Half, Demerara Sugar
Egg-White Frittata: Spinach, Mushrooms, Tomatoes, Onions, Feta Cheese
Roasted Sweet Potatoes, Fine Herbs
Grilled Turkey Sausage

Cascade | \$20 per guest

Forest Berry Greek Yogurt Parfait, House-Made Granola, Local Honey
Forager's Omelet: Applewood Smoked Bacon, Roasted Shiitake, Champignon and Oyster Mushrooms, Beecher's Flagship Cheese
Potatoes O'Brien: Sautéed Onions, Bell Peppers

Pike's Market | \$25 per guest

Mint-Macerated Strawberries, House-Made Granola
Crab Cake and Salmon Filet Benedicts: Poached Eggs, Sauce Choron
Lyonnaise Potatoes: Caramelized Onions, Thyme
Asparagus

PNW | \$22 per guest

Seasonal Melon Bowl, Mint, Local Honey
Farm-Fresh Scrambled Eggs, Tarragon, Dill, Applewood Smoked Bacon
Salmon Hash: Yukon & Sweet Potatoes, Sautéed Onions, Bell Peppers

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SIGNATURE LUNCH BUFFETS

Minimum of 30 Guests

Lunch buffets include coffee, decaffeinated coffee, a selection of hot teas and iced tea.

The Deli | \$34 per guest

Cold Items

Young Field Greens Salad: Artisan Greens, Halved Cherry Tomatoes, Cucumbers, Radishes, Country Bread Croutons, Ranch Dressing, Red Wine Vinaigrette

Creamy Coleslaw: White Cabbage, Julienne Carrots, Creamy Apple Cider Vinegar Dressing

Soup

Vegan Tomato Basil Bisque, Country Bread Croutons

Deli Selections

Roast Beef, Roast Turkey, Honey Smoked Ham, Bologna

Cheddar, Swiss, Gruyère, Provolone Cheeses

Mayonnaise, Creamy Horseradish, Dijon & Stone-Ground Mustards

Sliced Tomatoes, Red Onions, Leaf Lettuce, Sliced Dill Pickles, Pepperoncini

Kettle Cooked Potato Chips

Desserts

Banana Bottom Pineapple Swirl Cupcakes

Chocolate Crème Fraîche Pound Cake, Cheesecake Swirl

Peanut Butter Crunch Cake

All-American | \$34 per guest

Cold Items

Spinach Salad: Applewood Smoked Bacon, Beecher's Flagship Crumbles, Mushrooms, Shaved Red Onions, Grape Tomatoes, Garlic Croutons, Sherry Dijon Vinaigrette

Baby Red Potato Salad: Hardboiled Egg, Pickles, Celery, Mayonnaise & Mustard Dressing

Seasonal Melon Wedges

Hot Items

From the Grill: Muckleshoot Smash Burger, Hot Dogs (Vegetarian Options Available)

Signature Brioche Buns, Hoagie Rolls (Gluten Free Rolls Available)

Sharp Cheddar, American, & Swiss Cheeses

Sliced Tomatoes, Red Onions, Leaf Lettuce, Sliced Dill Pickles

Mayonnaise, Dijon & Yellow Mustards, Bistro Sauce, Pickle Relish, Pickled Jalapeños, Diced Onions

Kettle Cooked Potato Chips

Jalapeño Cornbread, Whipped Butter

Desserts

Assorted Chocolate Chip, Snickerdoodle, Raspberry Filled Butter Cookies,

Chocolate Brownies, Blondie Bars, Rhubarb Apple Raspberry Turnovers

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SIGNATURE LUNCH BUFFETS

Minimum of 30 Guests

Lunch buffets include coffee, decaffeinated coffee, a selection of hot teas and iced tea.

East of the Mountains | \$34 per guest

Cold Items

Young Field Greens Salad: Artisan Greens, Halved Cherry Tomatoes, Cucumbers, Radishes, Country Bread Croutons, Ranch Dressing, Red Wine Vinaigrette

Baby Red Potato Salad: Hardboiled Egg, Pickles, Celery, Mayonnaise & Mustard Dressing

Poppin' Fruit Salad: Cantaloupe, Pineapple, Honeydew Melon, Red Grape Halves, Blueberries, Kiwi, Sweet Poppy Seed Dressing

Hot Items

Carolina Pulled Pork

BBQ Chicken Breast, Traditional BBQ Sauce, Grilled Summer Squashes

BBQ Baked Beans

Assorted Pickled Vegetables: Sliced Dill Pickles, Pickled Okra, Jardinière, Pickled Red Onions

Fresh Brioche Slider Rolls, Sweet Corn Muffins

Desserts

Berry Crumble Bars

Mini Cherry Pies

Fudge Brownies

South of the Border | \$36 per guest

Cold Items

Ensalada de Jicama: Orange Segments, Cantaloupe, Cucumbers, Chili Citrus Vinaigrette

Muckleshoot Caesar Salad: Romaine Hearts, Shaved Parmesan Cheese, Country Bread Croutons, Caesar Dressing

Hot Items

Smoked Pork Posole: Hominy, Cabbage, Onions, Roasted Chilis, Garnished with Lime Wedges, Cilantro, Pepper Jack Cheese, Crisp Corn Tortilla Strips

Chicken & Beef Fajitas: Peppers, Onions, Warm Flour Tortillas, Salsa Roja, Sour Cream, Guacamole, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes

Cheese Enchiladas

Borracho Beans: Pinto Beans, Jalapeños, Onion, Lager Beer, Bacon

Cilantro Lime Rice

Bolillo Rolls, Jalapeño Honey Butter

Desserts

Mexican Wedding Cookies

Churros, Bittersweet Chili Chocolate Sauce

Dulce de Leche Cheesecake, Peaches & Plums

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WHAT'S YOUR OCCASION?

SIGNATURE LUNCH BUFFETS

Minimum of 30 Guests

Lunch buffets include coffee, decaffeinated coffee, a selection of hot teas and iced tea.

Italian | \$38 per guest

Cold Items

Antipasto Salad: Romaine Lettuce, Salami, Provolone, Marinated Artichoke Hearts, Grape Tomatoes, Pepperoncini,
Crisp Chickpeas, Red Wine Italian Vinaigrette

Pesto Cheese Tortellini Salad: Country Olives, Roasted Red Peppers, White Balsamic Vinaigrette

Hot Items

La Zupa: Pasta e Fagioli, Pancetta, Cannellini Beans, San Marzano Tomato, Ditalini Pasta, Reggiano

Chicken Breast Parmigiana: Breaded Chicken Breast, Sauce Pomodoro, Basil, Mozzarella

Penne Primavera, Italian Herbs

Braised Pork Shoulder a la Zingara: Country Ham, Red & Poblano Peppers, Criminis, Stewed Tomatoes

Stone-Ground Polenta with Parmigiana Reggiano

Warm Olive Oil, Rosemary & Sea Salt Focaccia, Olive Tapenade

Desserts

Lemon Tartlets

Vanilla Cake with Italian Meringue

Tiramisu

Pike Place | \$38 per guest

Cold Items

Spinach, Frisée, Yakima Apples, Applewood Bacon, Local Fresh Goat Cheese,

Apple Cider & Honey Mustard Vinaigrette

Muckleshoot Caesar Salad: Romaine Hearts, Shaved Parmesan Cheese, Country Bread Croutons, Caesar Dressing

Hot Items

Muckleshoot Clam Chowder, Oyster Crackers

Pan Roasted Salmon, Smashed Pea Velouté, Grilled Lemon Garnish

Butter Poached Mussels, Shallots, Garlic, Cherry Heirloom Tomatoes

Roasted Red Potatoes, Herb Butter

Sautéed Green Beans, Shallots, Garlic, Thyme

Muckleshoot Sourdough Rolls, Whipped Butter

Desserts

Mini Fruit Tartlets

Assorted Chocolate Chip, Snickerdoodle, Raspberry Filled Butter Cookies

Chocolate Fudge

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WHAT'S YOUR OCCASION?

CUSTOM PLATED LUNCHES

Minimum of 30 Guests

All entrées include choice of (1) soup or (1) salad, (1) entrée and (1) dessert. Entrées are served with a selection of Muckleshoot Bakery breads, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced teas.

Pricing is based on entrée selection.

Soups

Minestrone, Garden Vegetables, Cannellini Beans, Orzo Pasta, Parmesan

Beef Barley, Garden Vegetables, Pearl Barley

Gingered Butternut Squash & Apple Bisque, Cinnamon Crème Fraîche, Toasted Pumpkin Seeds

Muckleshoot Clam Chowder, Profiterole, Chive Oil

Tomato Basil Bisque, Saffron Rice, Country Bread Croutons

Salads

Young Field Greens Salad, Artisan Greens, Halved Cherry Tomatoes, Cucumbers, Radishes, Country Bread Croutons, Ranch Dressing, Red Wine Vinaigrette

Spinach Salad, Applewood Smoked Bacon, Beecher's Flagship Crumbles, Mushrooms, Shaved Red Onions, Grape Tomatoes, Garlic Croutons, Sherry Dijon Vinaigrette

Muckleshoot Caesar Salad, Romaine Hearts, Shaved Parmesan Cheese, Country Bread Croutons, Caesar Dressing

Poppin' Fruit Salad, Cantaloupe, Pineapple, Honeydew Melon, Red Grape Halves, Blueberries, Kiwi, Sweet Poppy Seed Dressing

Greek Salad, Romaine Hearts, Frisée, Roma Tomatoes, Feta Cheese, Bell Peppers, Greek Olives, Red Onions, Grilled Pita Bread, Red Wine Oregano Vinaigrette

Ancient Grains, Red & White Quinoa, Tuscan Kale, Spinach, Herb Roasted Shiitake, Oyster, Crimini & Champignon Mushrooms, Root Vegetable Chips, Apple Cider Vinaigrette

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WHAT'S YOUR OCCASION?

CUSTOM PLATED LUNCHES

Entrées

Herb Roasted All-Natural Chicken Breast, Fingerling Potato Confit, Broccoli, Jus Lie | **\$28 per guest**

Cobb Salad, Butter Poached Chicken Breast, Applewood Smoked Bacon, Cherry Tomato Halves, Avocado, Blue Cheese, Farm Fresh Egg, Chives, Artisanal Field Greens, Red Wine Vinaigrette | **\$30 per guest**

Seared Top Sirloin Steak, Parsnip Purée, Fine Green Beans, Roma Tomato Provençale, Green Peppercorn Veal Demi-Glace | **\$36 per guest**

Beef Tenderloin Tip Salad, Romaine Hearts, Cucumbers, Radishes, Roasted Red Pepper Dressing, Fried Onion Rings, Signature Steak Sauce | **\$37 per guest**

Venison Stroganoff, Julienne Roasted Beet & Pickled Cucumbers, Crème Fraîche, Spinach Spaetzle, Roasted Root Vegetables | **\$38 per guest**

Pan Seared Salmon, Brown Rice Pilaf, Braised Swiss Chard, Horseradish Velouté | **\$34 per guest**

Cod Viennese, Tomato Confit, Mushroom Duxelles, Herb Crust, Gnocchi, Wilted Spinach, Robert Velouté | **\$36 per guest**

Buddha Bowl, Tofu, Brown Rice, Chickpeas, Quinoa, Grilled Mushrooms, Edamame, Sweet Potatoes, Steamed Cabbage & Vegetables | **\$28 per guest**

Desserts

Warm Apple Strudel, Crème Anglaise

NY Style Cheesecake, Huckleberry Compote

Flourless Chocolate Torte, Raspberry Coulis

Carrot Cake, Cream Cheese Frosting

Dark Chocolate Mousse Parfait, Candied Orange, Crème Chantilly

Mixed Berries & Passion Fruit Pavlova

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WHAT'S YOUR OCCASION?

GRAB 'N GO BOXED LUNCH

Minimum of 30 Guests

Create and build your own unique lunch fare for your group with a choice of sandwich or salad, potato chips, coleslaw chocolate chip cookie, candy bar, whole fruit, and a bottle of water.

\$27 per guest | Limit three options between sandwiches and salads

Sandwiches

Hero Sub: Ham, Salami, Provolone, Lettuce, Tomato, Red Onion, Pickled Vegetables on a Hoagie Bun, Italian Vinaigrette

Chicken Salad Sandwich: Diced Chicken, Celery, Onion, Tarragon Dijonnaise Dressing, Lettuce, Whole Wheat Bread

Mediterranean Wrap: Lettuce, Tomato, Grilled Portobello Mushroom, Feta Cheese, Olive Salad, Roasted Garlic Hummus

Smoked Turkey Sandwich: Cheddar Cheese, Tomato, Lettuce, Sourdough Bread, Mayonnaise & Mustard

Salmon Sandwich: Lettuce, Tomato, Avocado Aioli, Sourdough Bread

Salads

Chicken Caesar Salad: Romaine Hearts, Shaved Parmesan Cheese, Country Bread Croutons, Caesar Dressing

Chef Salad: Crisp Greens, Julienne Ham & Smoked Turkey, Egg, Tomatoes, Olives, Cucumbers, White Cheddar & Swiss Cheeses, Italian Vinaigrette

Italian Chop Salad: Romaine Hearts, Salami, Pepperoni, Garbanzo Beans, Artichoke Hearts, Red Onions, Sliced Olives, Provolone Cheese, Vinaigrette

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WHAT'S YOUR OCCASION?

BREAKS

Minimum of 30 Guests

Continental | \$9 per guest

Choose one item from our Muckleshoot Bakery and one selection of fruit.

Muckleshoot Bakery

Strawberry Croissant, Dark Chocolate Drizzle

Huckleberry Scone, White Chocolate Drizzle

New York Crumb Bun, Triple Layer Cinnamon Streusel

Fruit

Poppin' Fruit Salad: Cantaloupe, Pineapple, Honeydew Melon, Red Grape Halves, Blueberries, Kiwi,
Sweet Poppy Seed Dressing

Berry Salad: Seasonal Berries, Greek Yogurt Honey Dressing

Seasonal Fruit & Berry Kabobs, Amaretto Crème Fraîche with Almonds

Epicurean | \$12 per guest

Choose any three items.

All smoothies are made with Greek yogurt and wildflower honey.

Strawberry-Banana

Blueberry, Huckleberry, Plum

Super Green, Banana, Green Apple, Kale, Spinach, Japanese Green Tea

Immunity, Orange Juice, Lemon Juice, Carrot, Blueberry, Almond Milk (Dairy Free)

Apple, Ginger, Apricot, Almond Milk (Dairy Free)

Poppin' Fruit Salad: Cantaloupe, Pineapple, Honeydew Melon, Red Grape Halves, Blueberries, Kiwi,
Sweet Poppy Seed Dressing

Berry Salad: Seasonal Berries, Greek Yogurt Honey Dressing

Yogurt Parfaits and Chia Bowls | \$12 per guest

Choose any two items.

Triple Berry Greek Yogurt Parfait: Raspberry, Blackberry, Blueberry, House-Made Cashew Granola, Local Honey

Tropical Fruit Greek Yogurt Parfait: Mango, Kiwi, Pineapple, House-Made Cashew Granola, Local Honey

Coconut Chia Pudding Breakfast Bowl: Toasted Coconut, Pineapple, Raspberry, Kiwi, House-Made Cashew Granola,
Coconut Milk, Maple Syrup

Huckleberry Poppy Seed Chia Breakfast Bowl: Huckleberry Compote, Lemon Zest, Brown Sugar, Poppy Seed

Chia Yogurt Power Bowl: Toasted Oats, Blueberry, Shaved Almond, Greek Yogurt, Local Honey

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WHAT'S YOUR OCCASION?

BREAKS

Minimum of 30 Guests

Chips | \$10 per guest

Choose any two items.

Hand-cut Potato Chips, Sea Salt, Caramelized Onion Dip, Roasted Red Pepper Hummus

Tri Colored Corn Tortilla Chips, Pico de Gallo, Guacamole

Sea Salted Pita Chips, Warm Spinach Artichoke Dip

Root Vegetable Chips, Yogurt Lemon-Dill Dip, Poor Man's Caviar Dip

Snack Jars | \$15 per guest

Choose any two items.

Sweet & Salty

Trail Mix

Gummy Bears

M&M'S®

Salted Mixed Nuts (No Peanuts)

Mini Pretzels

Cookies N' Milk | \$12 per guest

Ricciarelli

Italian Biscotti & Chocolate Dipped Biscotti

Chocolate Chunk & Oatmeal Raisin Cookies

Chocolate Milk, Whole Milk

À la Carte

Whole Fruits, Seasonal Selection | \$2.50 each

Granola Bars & Energy Bars | \$6 each

Tim's Cascade Assorted Potato Chips | \$3 each

Assorted Mini Candy Bars | \$14 per pound

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WHAT'S YOUR OCCASION?

COCKTAIL HOUR

Minimum Order of Two Dozen Pieces Per Item

Reception Canapés

Harvest and Plateau | \$37 per dozen

Vegetarian Items

- Beecher's Flagship Gougers**, Green Garlic and Red Pepper Jelly
- Bruschetta Caprese**, Fresh Mozzarella, Heirloom Tomato, Basil, Olive Oil, Aceto Balsamico
- Cannellini Hummus**, Fire Roasted Garden Salsa, Elephant Garlic Chips, Sesame Cracker
- Roasted Beets**, Belgian Endive, White Balsamic Vinaigrette, Candied Walnuts, Chervil
- Stuffed Baby Bell Pepper**, Quinoa, Cucumber, Kalamata Olive, Feta, Tzatziki Marinated
- Veggie Summer Roll**, Vegetables, Nappa Cabbage, Bean Thread Noodle, Cilantro Thai Basil, Peanut Dipping Sauce
- Warm Broccoli and Cheddar Fritter**, Beecher's Flagship Cheese, Cajun Remoulade
- Warm Curried Cauliflower Croquettes**, Cashew Breading, Fig Compote, Scallions
- Warm Mushroom Quesadilla**, Duxelles de Champignons, Queso Oaxaco, Pico de Gallo, Avocado-Cilantro Crema
- Warm Pesto Arancini**, Fried Risotto Balls, Stuffed with Pesto Marinated Mozzarella
- Warm Spinach Quiche**, Gruyère Cheese

Hunter and Prairie | \$62 per dozen

- BLTA**, Applewood Smoked Bacon, Heirloom Tomato, Avocado, Mayonnaise, Field Greens
- Chicken Liver Bruschetta**, Chicken Liver Mousseline, Pickled Shaved Fennel
- Chicken Waldorf Wrap**, Roasted Chicken Thigh, Celery, Grapes, Walnuts, Ginger Mayonnaise Dressing, Bib Lettuce, Spinach Tortilla
- Pork and Apple**, Achiotte Spiced Pork Loin, Sweet Potato Confit, Spiced Green Apple & Golden Raisin Chutney
- Traditional Beef Tartare**, Toasted Sourdough Bread Crouton, Dijon Mustard Spread Cornichon
- Warm Chicken or Beef Satay**, Honey & Soy Marinade, Peanut Dipping Sauce
- Warm Gochujang Chicken Bao**, Kimchi Slaw, Scallion
- Warm Grilled NY Strip**, Corn Pudding, Savory Tartlet, Chimichurri Sauce
- Warm Jamaican Me Crazy**, Stewed Beef, Butterbean Puree, Jamaican Green Seasoning, Crisp Plantain Basket
- Warm Reuben Turnover**, Corned Beef, Sauerkraut, Swiss Cheese, Puff Pastry, Russian Dressing

Deviled Farm Fresh Eggs

- Peppered Maple Glazed Bacon**, Smoked Paprika, Chive
- Red Beet Pickled Egg**, Pulled Pork, Stone Ground Mustard, Giardiniera
- Dill Cream Cheese**, Salmon Caviar
- Chinese 5-Spice & Black Tea Boiled**, Sriracha, Black Sesame Seeds
- Dungeness Crab**, Celery, Green Peppers, Old Bay

All pricing before 20% service fee. Butler passing fees may apply.

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

COCKTAIL HOUR

Minimum Order of Two (2) Dozen Pieces Per Item

Reception Canapés

Rivers and Seas | \$72 per dozen

- Dungeness Crab Tiradito**, Yuzu, Aji Amarillo, Toasted Pine Nut, Cucumber Cup, Micro Cilantro
- Smoked Trout Rillette**, Lemon Aioli, Chopped Marcona Almonds, Parsley & Dill Salad, French Baguette Crostini
- Smoked Salmon Blini**, Smoked Salmon Mousse, Pickled Shallot, Salmon Roe, Dill
- Ceviche Verrine**, Lime Cured Shrimp, Scallops & Crab, Hot Chilies, Cilantro, Sweet Potato
- Shrimp Cocktail Verrine**, Virgin Bloody Mary Cocktail Sauce, Lemon, Celery
- Potatoes & Caviar**, Washington Sturgeon Caviar, Roasted Yukon Gold Potato Cup, Whipped Potatoes, Chives
- Warm Speck Wrapped Scallop**, Alto Adige Speck, Huckleberry Aioli
- Warm Muckleshoot Casino Clams**, Crisp Pancetta, Shallot, Black Truffle Oil, Parsley, Parmesan Au Gratin
- Warm Lobster Croquette**, Roasted Lemon Garlic Aioli
- Warm Crab Stuffed Mushrooms**, Baby Portobello, Dungeness Crab, Béchamel Au Gratin
- Warm PNW Crab Cakes**, Sauce Remoulade

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

COCKTAIL HOUR

Minimum of 30 Guests

Pre and after-dinner stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to one hour of continuous consumption. You can add a station to a pre and after-dinner cocktail hour.

The Carvery

Wood Smoked BBQ Beef Brisket | \$350 serves 40 guests

Pineapple Coleslaw, BBQ Sauce, Jalapeño-Cheddar Corn Muffins

Honey Mustard Glazed Baked Ham | \$400 serves 60 guests

Mango-Pineapple Relish, Stone Ground Mustard, Hawaiian Rolls

Pork Tenderloin Wellington | \$375 serves 35 guests

Sauce Charcuterie

Brined and Roasted Carolina Turkey Breast | \$325 serves 50 guests

Huckleberry-Orange Relish, Gravy, Stuffing Rolls

Roasted Prime Rib of Beef | \$700 serves 35 guests

Creamy Horseradish, Au Jus, Parker House Rolls

Roasted New York Striploin | \$600 serves 35 guests

Natural Jus, Signature Steak Sauce, Herb Parmesan Roll

Whole Roasted Suckling Pig | \$1,000 serves 80 guests (three (3) pigs maximum 240 guest guarantee)

Mustard BBQ Sauce, Chow Chow Relish, Buttermilk Biscuits, Pickles and Shaved Red Onions

Juniper Rubbed Roasted Buffalo Tenderloin | \$650 serves 30 guests

Huckleberry Sauce Cumberland, Buttermilk Roll

Cedar Plank Pacific Salmon | \$350 serves 30 guests

Sauce Béarnaise, Grilled Lemon

Domestic and International Cheese Display

Tillamook Sharp Cheddar, Camembert, Boursin, Herb & Pepper Crusted Chèvre, Dill Havarti, Gruyère, Spanish Manchego, Maytag Blue, Sliced Baguette, Assorted Crackers, Dried Fruits, Nuts, Fresh Grapes,

Local Honey, Huckleberry Preserve | **\$14 per guest**

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

COCKTAIL HOUR

Minimum of 30 Guests

Pre and after-dinner stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to one hour of continuous consumption. You can add a station to a pre and after-dinner cocktail hour.

Artisan Meats and Smoked Seafood Display

Alto Adige Speck, Assorted Salumi, Country Pâté, Soppressata, Bresaola, Virginia Smoked Ham, Landjaeger, Pommery Mustard, Dijon Mustard, Mayonnaise, Cornichons, Greek Country Olives, Sea Salted Butter, Sliced Country Sourdough Bread | **\$18 per guest**

Gravlax, Hot Smoked Lemon Pepper Salmon, Salmon Pastrami, Smoked Scallops, Smoked Trout, Creamy Horseradish Sauce, Whipped Cream Cheese, Chopped Egg Yolks & Egg Whites, Sliced Chives, Capers, Diced Red Onions, Melba Toast & Bagel Chips | **\$23 per guest**

Chefs Display of Charcuterie and Local Artisan Cheese

Soppressata, Alto Adige Speck, Bressola, Beechers Flagship, Cloud Clap Cheese, Rouge Blue Cheese, Pommery and Dijon Mustards, Spiced Marcona Almonds, Greek Country Olives, Rosemary Crackers, Sliced Country Sourdough Bread | **\$19 per guest**

Farm Fresh Crudités and Fruit

Carrot, Celery, Radish, Cauliflower & Broccoli Florets, Heirloom Cherry Tomatoes, Baby Zucchini, Sunburst Patty Pans, Red & Green Bell Peppers, Roasted Garlic Hummus, Buttermilk Ranch, Green Goddess Dip | **\$12 per guest**

Seasonal Melons, Pineapple, Mango, Papaya, Red & Green Grapes, Kiwi, Orange, Amaretto Crème Fraîche with Almonds, Wildflower Honey, Smoked Sea Salt | **\$14 per guest**

Mac & Cheese | **\$25 per guest**

Cavatappi and Orecchiette Pastas
Crème Fraîche Béchamel
Ham, Bacon Lardons, Rock Shrimp, Smoked Chicken Breast
Roasted Mushrooms, Caramelized Onions, Asparagus Spears, Sun Dried Tomatoes, Jalapeños, Chopped Herbs
Beecher's Flagship, Tillamook Cheddar, Montrachet Goat Cheese
Toasted Garlic Breadcrumbs

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

COCKTAIL HOUR

Minimum of 30 Guests

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Raw Bar Display

***Pacific Oysters**, Variety of Three Oysters, Shallot Mignonette, Grated Horseradish, Saltine Crackers, Tabasco Lemon Wedge | **\$42 per dozen (minimum five dozen)**

Poached Jumbo Prawns, Cocktail Sauce, Lemon Wedge | **\$36 per dozen (minimum five dozen)**

King Crab Legs Rondelles, Cocktail Sauce, Sauce Louis, Lemon Wedge | **market price per pound**

Smoked Prince Edward Island Mussels, Tomatoes Cilantro, Poblano, Olive Oil Lemon Vinaigrette | **\$30 per pound**

1.5 LB Poached Maine Lobster, Sauce Dijonnaise, Lemon Wedge | **\$80 each**

Live Sushi Bar | \$40 per guest

***Nigiri (Hand Pressed) Sushi**: Ahi Tuna, Salmon, Eel, Shrimp Tempura

***Maki (Rolled) Sushi**: Muckleshoot, Rainy Day, California

***Kobachi (Small Raw Bite)**: Scallop on the Half Shell, Tuna Tataki

Accompanied by Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayonnaise

Sushi Display

Nigiri (Hand Pressed) Sushi

***Ahi Tuna | \$30 per dozen (minimum two dozen)**

***Salmon | \$25 per dozen (minimum two dozen)**

***Shrimp Tempura | \$28 per dozen (minimum two dozen)**

Maki (Rolled) Sushi

***California Roll | \$12 per roll (minimum three rolls)**

***Muckleshoot Roll | \$18 per roll (minimum three rolls)**

***Rainy Day Roll | \$19 per roll (minimum three rolls)**

Accompanied by Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayonnaise

Mignardise | \$8 per guest

Choose Any Three Items

Almond Orange Petit Fours, Chocolate Ganache Petit Fours, Huckleberry & White Chocolate Truffles,

Petite Apple Strudel, Linzer Eyes, Chocolate Dipped Candied Orange Peel

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SIGNATURE DINNER BUFFETS

Minimum of 30 Guests

Dinner buffets include freshly brewed coffee, decaffeinated coffee, and assorted teas.

Taste of Muckleshoot Casino | \$52 per guest

Caesars Sportsbook at Muckleshoot

Muckleshoot Clam Chowder, Oyster Crackers

Caprese Salad: Fresh Mozzarella, Vine-ripened Tomatoes, Arugula, Pesto, Toasted Pine Nuts, Balsamic Vinaigrette

Home Run Sliders: Casino Blend Beef Patties, Onion Straws, Bistro Sauce, French Fries

Fresh and Hot Cake Donuts, Cinnamon Sugar, Maple and Chocolate Glaze

Market 253

Caesar 253: Gem Lettuce, Arugula, Parmesan Cheese, Herbed Croutons, Caesar Dressing

PNW Salmon Cakes, Sweet Pea Purée, Dill Crème Fraîche, Crisp Shoestring Potatoes

Slow Roasted Prime Rib of Beef, Creamy Horseradish Sauce, Au Jus, Parker House Rolls

PNW Cheesecake Napoleon: Layered Raspberry, Huckleberry, and Ricotta Cheesecake, Lemon Curd, White Chocolate

8 Restaurant

Honey Walnut Prawns, Sweet Honey Sauce

Broccoli Chicken: Mushrooms, Broccoli, House Special Sauce

Steamed Jasmine Rice

Coconut Mango Tapioca Pudding

Pacific Rim | \$58 per guest

Cold Items

Sweet Seaweed, Glass Noodle & Vegetable Salad, Rice Wine-Soy Vinaigrette

Marinated Bok Choy, Green Onions, Mandarin Oranges, Papaya Sesame-Ginger Vinaigrette

Beef Larb Salad, Chili, Cilantro, Sweet Lime Vinaigrette

Entrées and Sides

Oolong Tea Smoked Pork Loin, Asian BBQ Sauce

Crispy Salmon, Citrus Katsu Sauce

Chicken Curry, Snow Peas

Bangkok Vegetable Pad Thai

Steamed Jasmine Rice

Garlic Potatoes

Stir Fried Green Beans, Black Bean Sauce

Desserts

Panna Cotta with Kiwi, Mango & Pineapple

Passion Fruit Mousse with Macadamia Nut Shortbread

Tamarind & Fresh Ginger Cake Bites

White Chocolate Macadamia Nut Bark, Candied Ginger

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SIGNATURE DINNER BUFFETS

Minimum of 30 Guests

Dinner buffets include freshly brewed coffee, decaffeinated coffee, and assorted teas.

Italian Dinner Buffet | \$68 per guest

Stimolante

Poached Mediterranean Seafood Salad: Shrimp, Scallop, Calamari, Mussels, Tri-colored Bell Peppers, Sun Dried Tomatoes, Oregano, Red Wine Vinaigrette

Tuscan Kale & Radicchio Insalata: Garlic, Cannellini Beans, Soppresata, Toasted Breadcrumbs

Caprese: Mozzarella and Heirloom Tomato, White Balsamic Vinaigrette, Balsamic Crème, Basil

Secundi

Swordfish Melanese: Mozzarella, Garlic, Panko, Tarragon, Italian Parsley, Roasted Red Peppers

Bistecca al Marsala: Beef Tornedos, Roasted Forest Mushrooms

Four Cheese Tortellini & Speck Carbonara Casserole

Risi e Bisi: Venetian Rice & Peas

Asparagus, Roasted Lemon Fennel & Zucchini Batonnet, Citrus Gremolata

Rosemary & Sea Salt Focaccia, Warm Olive Oil, Olive Tapenade

Il Dolci

Tiramisu

Limoncello Cake

Cannoli

Bitter Chocolate Tart

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

POLYNESIAN DINNER BUFFET

Minimum of 30 Guests

Dinner buffets include freshly brewed coffee, decaffeinated coffee, and assorted teas.

Buffet | \$52 per guest

Cold Items

Hawaiian Macaroni Salad

Island Fruit Salad: Seasonal Melon, Pineapple, Papaya, Mango

Entrées and Sides

Macadamia Crusted Salmon Filet, Pineapple and Papaya Chili Relish

Huli Huli Style Chicken, Soy Orange Glaze

Coffee Rubbed Pork Medallions, Braised Chard, Sweet Onion Marmalade

Shrimp Fried Rice

Stir Fried Vegetables, Bok Choy, Bell Peppers, Onion, Carrots, Summer Squash

Braised Taro Root in Coconut Milk

Desserts

Pineapple Upside Down Cake

Kona Coffee Parfait

Coconut Cream Pie

Passionfruit Cheesecake

ENHANCEMENTS

Enhance your *Polynesian* dinner buffet with the following à la carte items and stations.

Items are sold as enhancements **ONLY** and are not sold individually.

Appetizers and Hors d'oeuvres | \$22 additional per guest

Warm Chicken & Beef Satay, Honey & Soy Marinade, Peanut Dipping Sauce

Spam Musubi

Crispy Pork & Vegetable Lumpia

Kalua Pork Steam Buns, Cilantro, Sweet Onion Salad

Build Your Own Tuna Poke Bowl | \$14 additional per guest

Wasabi, Shoyu-Soy, Limu Seaweed, Scallion, Diced Tropical Fruit, Diced Peppers, Cashews, Sesame Seeds, Lime

Carving Station | \$13 additional per guest

Whole Roasted Suckling Pig (Maximum 3 Stations)

Tropical Fruit Decorations, Hawaiian BBQ Sauce, Steam Buns

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

CUSTOM BUFFETS

Minimum of 30 Guests

Create and build your own unique fare with the following selections.

All buffets come with a selection of Muckleshoot bakery breads, butter, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Option 1 | \$38 Lunch \$42 Dinner per guest

Select two soup and/or salads, two entrées, two sides, and two desserts.

Option 2 | \$44 Lunch \$48 Dinner per guest

Select three soup and/or salads, three entrées, three sides, and three desserts.

Soups and Salads

Option 1 Select Two

Option 2 Select Three

Minestrone: Garden Vegetables, Cannellini Beans, Orzo Pasta, Parmesan Cheese

Beef Barley: Garden Vegetables, Pearl Barley

Gingered Butternut Squash & Apple Bisque: Cinnamon Crème Fraîche, Apple Chips

Muckleshoot Clam Chowder, Oyster Crackers | **\$2 per guest**

Young Field Greens Salad: Artisan Greens, Halved Cherry Tomatoes, Cucumbers, Radishes, Country Bread Croutons, Ranch & White Balsamic Vinaigrette Dressings

Spinach Salad: Applewood Smoked Bacon, Beecher's Flagship Crumbles, Mushrooms, Shaved Red Onions, Grape Tomatoes, Garlic Croutons, Sherry Dijon Vinaigrette

Muckleshoot Caesar Salad: Romaine Hearts, Shaved Parmesan Cheese, Country Bread Croutons, Caesar Dressing

Poppin' Fruit Salad: Cantaloupe, Pineapple, Honeydew Melon, Red Grape Halves, Blueberries, Kiwi, Sweet Poppy Seed Dressing

Greek Salad: Romaine Hearts, Frisée, Roma Tomatoes, Feta Cheese, Bell Peppers, Greek Olives, Red Onions, Grilled Pita Bread, Red Wine Oregano Vinaigrette

Pesto Cheese Tortellini Salad: Country Olives, Roasted Red Peppers, White Balsamic Vinegar

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

CUSTOM BUFFETS

Entrées

Option 1 Select Two

Option 2 Select Three

Yankee Pot Roast, Roasted Root Vegetables, Red Potatoes

London Broil, Broiled Beef Striploin, Sauce Robert | **\$3 per guest**

Southern Fried Chicken, Country Gravy

Roasted Chicken Breast Saltimbocca, Sauce Marsala

Pan Roasted Salmon, Smashed Pea Velouté, Grilled Lemon Garnish | **\$3 per guest**

Pork Medallions, Roasted Mushroom Ragout

Pasta di Mare, Shrimp, Bay Scallop, Chopped Clams, Cherry Tomato Halves, Capers, Tarragon, Basil,
Lobster Velouté, Linguini

Eggplant Parmesan, Sauce Pomodoro, Mozzarella, Basil

Sides

Option 1 Select Two

Option 2 Select Three

Mashed Yukon Gold Potatoes

Wild Rice Pilaf

Steamed Broccoli, Almonds

Sautéed Green Beans, Shallots, Garlic, Thyme

Mac & Cheese, Toasted Bread Herb Crumbs

Ratatouille

Penne Primavera, Italian Herbs

BBQ Baked Beans

Stone-ground Polenta, Parmigiana Reggiano

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

CUSTOM BUFFETS

Desserts

Option 1 Select Two

Option 2 Select Three

Strawberry Shortcake

Chocolate Whoopie Pies

Rhubarb Apple Raspberry Turnover

Bread Pudding, Vanilla Sauce

Chocolate Crème Fraîche Pound Cake, Cheesecake Swirl

Peanut Butter Crunch Cake

Warm Apple Strudel, Crème Anglaise

NY Style Cheesecake, Huckleberry Compote

Flourless Chocolate Torte, Raspberry Coulis

Carrot Cake, Cream Cheese Frosting

Glazed Cake Donut Trio: Chocolate, Sugar, Maple

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SERVED PLATED DINNERS

Minimum of 30 Guests

Groups below minimum are subject to \$7 surcharge per guest

Served at your table with per guest pricing. All entrées include choice of (1) soup or (1) salad, (1) entrée, and (1) dessert. Dinners are served with a selection of Muckleshoot Bakery breads, butter, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Entrée pricing is reflective of a three-course menu. Add a fourth course for an additional \$7 per guest.

Soups

Spiced Shrimp Tortilla Soup, Bay Shrimp, Crisp Tortilla, Crème Fraîche, Cilantro

Crab Bisque, Warm Crab Meat, Corn Fritter, Chive Oil | **\$6 per person**

Roasted Mushroom Bisque, Mushrooms, Sage Pesto, Brioche Crouton

Sunchoke Velouté, Crisp Sunchoke, Smoked Paprika, Scallion

Wonton Soup, Shrimp Wonton, Bok Choy, BBQ Pork

Salads

Muckleshoot Garden Bouquet, Young Field Green Leaves, Cucumbers, Radishes, Julienne Carrots, Heirloom Tomato Halves, Herb Crouton, White Balsamic Vinaigrette

Butter Lettuce Wedge Salad, Blue Cheese, Toybox Tomato Halves, Bacon Lardons, Pickled Red Onions, Radishes, Egg Slices, Chives, Blue Cheese Vinaigrette

Muckleshoot Caesar, Romaine Hearts, Anchovies, Shaved Parmigiana Reggiano, Country Bread Croutons, Caesar Dressing

Roasted Beets & Fresh Goat Cheese, Arugula, Shaved Red Onions, Chervil, Pepitas, Austrian Pumpkin Seed Oil Vinaigrette

Heirloom Caprese, Heirloom Tomatoes, Burratini Cheese, Micro Basil, Olive Oil, Aged Balsamic Vinegar, Focaccia Crostini

Green Papaya Salad, Sliced Papaya, Lettuce, Tomato, Cucumber, Lime Fish Sauce

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SERVED PLATED DINNERS

Entrées

- Grilled Beef Tenderloin**, Café de Paris Au Gratin, Yukon Potato Purée, Jumbo Asparagus, Roma Tomato Ratatouille, Sauce Bordelaise | **\$72** per guest
- New York Strip Steak Au Poivre**, Twice Baked Loaded Potatoes, Broccolini, Green Peppercorn Demi | **\$64** per guest
- Roasted Colorado Rack of Lamb**, Creamy Braised Savoy Cabbage with Horseradish, Au Gratin Potatoes, Rosemary Jus Lie | **\$82** per guest
- Berkshire Pork Chop**, 3-Cheese Potato Croquette, Brussels Sprouts, Bacon Lardons, Apple-Lyonnais Sauce | **\$52** per guest
- Bison Filet Mignon**, Herb Crusted Parsnip & Sweet Potato Purées, Brussels Sprouts, Thumbelina Carrots, Chestnuts, Yellow Patty Pan Squash, Merlot Demi | **\$85** per guest
- All-Natural Chicken Breast**, Parmesan-Garlic-Herb Crust, Roasted Vegetables, Polenta Cake, Tomato Chicken Jus Lie | **\$42** per guest
- Red Rainbow Trout Oscar**, Dungeness Crab, Jumbo Asparagus, Wild Rice Timbale, Sauce Bearnaise | **\$52** per guest
- Pan Seared Salmon**, Braised Fennel & Carrots, Yukon Potato Purée, Orange-Micro Cilantro Salad, Citrus Vinaigrette | **\$48** per guest
- Day Boat Swordfish**, Stewed Cannellini Beans, Heirloom Tomato Halves, Pearl Onions, Greek Olive & Anchovy Tapenade | **\$54** per guest
- All-Natural Chicken Breast Teriyaki**, Jasmine Rice, Garlic Bok Choy | **\$42** per guest

Entrées Duets

Herb Crusted Beef Tournedo Plus Choice of One:

White Wine Marinated Pacific Salmon, Garlic Roasted Jumbo Prawns, or All-Natural Chicken Breast
Jumbo Asparagus, Roma Tomato Ratatouille, Duchesse Potatoes, Sauce Bordelaise | **\$65** per guest

Mixed Grill, Herb Crusted Beef Tournedo, Lamb Chop, Jumbo Prawn,
Patty Pans, Baby Zucchini, Baby Carrots, Au Gratin Potatoes, Fine Herb Demi | **\$72** per guest

Fisherman's Keep, Salmon Fillet, Jumbo Scallops

Stone-Ground Grits, Braised Mustard Greens, Shrimp Étouffée Sauce | **\$62** per guest

Vegetarian and Pasta Entrées

Penne Pomodoro, Classic Tomato Sauce | **\$28** per guest

Risotto al Funghi, Roasted Mushrooms, Asparagus, Parmigiana Reggiano, Red Pepper Coulis, Truffle Oil | **\$42** per guest

Gnocchi al Pesto, Heirloom Tomato Halves, Yellow Patty Pan Squash, Roasted Pine Nuts | **\$42** per guest

Harvest Squash Ravioli, Raisins, Sage, Toasted Walnuts, Brown Butter | **\$42** per guest

Roasted Vegetable Wellington, Tomato-Basil Sauce | **\$36** per guest

Stuffed Bell Pepper, Squash, Eggplant, Quinoa, Cucumbers, Greek Olives, Olive Oil, Tomato Coulis | **\$36** per guest

Crispy Chow Mein, Tofu, Bok Choy, Carrots, Mushrooms, Water Chestnuts | **\$36** per guest

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SERVED PLATED DINNERS

Desserts

Caramelized White Chocolate Bavarian, Financier Shortbread, Marbled Ganache, Port Poached Pear
Devil's Jackpot, **Gran Cru Chocolate Cake**, Chocolate Bavarian, Dark Chocolate Ganache, Gold Leaf,
Passion Fruit Coulis

Almond Plum Tart, Frangipane, White Chocolate Curls, Mulled Elderflower & Cherry Coulis

Banana Foster's Mousse Napoleon, Mocha Meringue Discs, Bananas Brulée, Candied Pecans, Rum Caramel

Traditional Tiramisu, Mocha Crème Anglaise, Lady Fingers, Cocoa, Biscotti

Green Tea Cheesecake, Shortbread Crust, Candied Ginger, Lime & Thai Basil Marinated Lychee

Appetizer Enhancements

Add a fourth course for an additional \$7 per guest.

Baby Lamb Chops, Ratatouille, Creamy Chevre Polenta, Crisp Rosemary, Jus Lie

Chicken Roulade, Spinach, Feta, Pine Nuts, Sun Dried Tomatoes, Quinoa-Scallion Timbale,
Roasted Pepper-Tarragon Coulis

Chilled Seafood Trio, Shrimp Cocktail, King Crab Leg Rondelles & Sauce Louie, Marinated Smoked Bay Scallops,
Seaweed Salad, Lemon, Grilled Crostini | **\$24** per guest

Dungeness Crab Cake, Spinach Cappuccino, Sauce Bearnaise | **\$8** per guest

Chilled Poached Salmon, Sauce Vert, Citrus Crème Fraîche, Sea Salted Cucumber, Dill

Mushroom Ravioli, Roasted Mushrooms, Root Vegetable Julienne, Smashed Peas

Mushroom Caps with Elk & Italian Sausage, Sauce Soubise, Spinach, Red Pepper Brunoise, Chives

Crispy Shrimp, Panko Breaded Prawns, Sesame Seaweed Salad, Chili Lime Sauce

Evening Enhancements

Amuse Bouche | \$8 per guest

Add a small bite to awaken your palate and start your plated dinner.

Intermezzo Course | \$6 per Guest

Huckleberry and Cassis Sorbet

Lemon and Chardonnay Sorbet

Grapefruit and Mint Sorbet

Lime and Tequila Sorbet

Cheese Course | \$15 per guest

Selection of Two Artisan Cheeses, Fig Marmalade, Dried Apricots, Grapes, Spiced Walnuts, Toasted Baguette

Mignardise | \$10 per guest

Pate de Fruit, Fondant Marzipan Cake Bites, Parisian Macaroons, Chocolate Truffles, Linzer Eyes

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SUITES APPETIZERS

Minimum Order of Two Dozen Pieces Per Item

Harvest and Plateau | \$45 per dozen

Vegetarian Items

- Beecher's Flagship Gougers**, Green Garlic and Red Pepper Jelly
- Bruschetta Caprese, Fresh Mozzarella**, Heirloom Tomato, Basil, Olive Oil, Aceto Balsamico
- Roasted Beets**, Belgian Endive, White Balsamic Vinaigrette, Candied Walnuts, Chervil
- Veggie Summer Roll**, Vegetables, Nappa Cabbage, Bean Thread Noodle, Cilantro Thai Basil, Peanut Dipping Sauce
- Warm Mushroom Quesadilla**, Duxelles de Champignons, Queso Oaxaco, Pico de Gallo, Avocado-Cilantro Crema
- Warm Pesto Arancini**, Fried Risotto Balls, Stuffed with Pesto Marinated Mozzarella
- Warm Spinach Quiche**, Gruyère Cheese

Hunter and Prairie | \$70 per dozen

- BLTA**, Applewood Smoked Bacon, Heirloom Tomato, Avocado, Mayonnaise, Field Greens
- Chicken Liver Bruschetta**, Chicken Liver Mousseline, Pickled Shaved Fennel
- Chicken Waldorf Wrap**, Roasted Chicken Thigh, Celery, Grapes, Walnuts, Ginger Mayonnaise Dressing, Bib Lettuce, Spinach Tortilla
- Pork and Apple**, Achiotte Spiced Pork Loin, Sweet Potato Confit, Spiced Green Apple & Golden Raisin Chutney
- Traditional Beef Tartare**, Toasted Sourdough Bread Crouton, Dijon Mustard Spread Cornichon
- Warm Chicken or Beef Satay**, Honey & Soy Marinade, Peanut Dipping Sauce
- Warm Reuben Turnover**, Corned Beef, Sauerkraut, Swiss Cheese, Puff Pastry, Russian Dressing
- Deviled Farm Fresh Eggs**
 - Peppered Maple Glazed Bacon**, Smoked Paprika, Chive
 - Red Beet Pickled Egg**, Pulled Pork, Stone Ground Mustard, Giardiniera
 - Dill Cream Cheese**, Salmon Caviar
 - Chinese 5-Spice & Black Tea Boiled**, Sriracha, Black Sesame Seeds
 - Dungeness Crab**, Celery, Green Peppers, Old Bay

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WHAT'S YOUR OCCASION?

SUITES APPETIZERS

Minimum Order of Two Dozen Pieces Per Item

Rivers and Seas | \$80 per dozen

- Dungeness Crab Tiradito**, Yuzu, Ají Amarillo, Toasted Pine Nut, Cucumber Cup, Micro Cilantro
- Smoked Trout Rillette**, Lemon Aioli, Chopped Marcona Almonds, Parsley & Dill Salad, French Baguette Crostini
- Smoked Salmon Blini**, Smoked Salmon Mousse, Pickled Shallot, Salmon Roe, Dill
- Ceviche Verrine**, Lime Cured Shrimp, Scallops & Crab, Hot Chilies, Cilantro, Sweet Potato
- Shrimp Cocktail Verrine**, Virgin Bloody Mary Cocktail Sauce, Lemon, Celery
- Potatoes & Caviar**, Washington Sturgeon Caviar, Roasted Yukon Gold Potato Cup, Whipped Potatoes, Chives
- Warm Speck Wrapped Scallop**, Alto Adige Speck, Huckleberry Aioli
- Warm Muckleshoot Casino Clams**, Crisp Pancetta, Shallot, Black Truffle Oil, Parsley, Parmesan Au Gratin
- Warm Crab Stuffed Mushrooms**, Baby Portobello, Dungeness Crab, Béchamel Au Gratin
- Warm PNW Crab Cakes**, Sauce Remoulade

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SUITES DISPLAYS

Minimum of 10 Guests

Domestic and International Cheese Display

Tillamook Sharp Cheddar, Camembert, Boursin, Herb & Pepper Crusted Chèvre, Dill Havarti, Gruyère, Spanish Manchego, Maytag Blue, Sliced Baguette, Assorted Crackers, Dried Fruits, Nuts, Fresh Grapes, Local Honey, Huckleberry Preserve | **\$17 per guest**

Artisan Meats and Smoked Seafood Display

Alto Adige Speck, Assorted Salumi, Country Pâté, Soppressata, Bresaola, Virginia Smoked Ham, Landjaeger, Pommery Mustard, Dijon Mustard, Mayonnaise, Cornichons, Greek Country Olives, Sea Salted Butter, Sliced Country Sourdough Bread | **\$22 per guest**

Gravlax, Hot Smoked Lemon Pepper Salmon, Salmon Pastrami, Smoked Scallops, Smoked Trout, Creamy Horseradish Sauce, Whipped Cream Cheese, Chopped Egg Yolks & Egg Whites, Sliced Chives, Capers, Diced Red Onions, Melba Toast & Bagel Chips | **\$28 per guest**

Chefs Display of Charcuterie and Local Artisan Cheese

Soppressata, Alto Adige Speck, Bressola, Beechers Flagship, Local Fresh Ripened Cheese, Rouge Blue Cheese, Pommery and Dijon Mustards, Spiced Marcona Almonds, Greek Country Olives, Rosemary Crackers, Sliced Country Sourdough Bread | **\$23 per guest**

Farm Fresh Crudités and Fruit

Carrot, Celery, Radish, Cauliflower & Broccoli Florets, Heirloom Cherry Tomatoes, Baby Zucchini, Sunburst Patty Pans, Red & Green Bell Peppers, Roasted Garlic Hummus, Buttermilk Ranch, Green Goddess Dip | **\$15 per guest**

Seasonal Melons, Pineapple, Mango, Papaya, Red & Green Grapes, Kiwi, Orange, Amaretto Crème Fraîche with Almonds, Wildflower Honey, Smoked Sea Salt | **\$17 per guest**

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WHAT'S YOUR OCCASION?

SUITES DISPLAYS

Minimum of 10 Guests

Raw Bar Display

Pacific Oysters: Variety of Three Oysters, Shallot Mignonette, Grated Horseradish, Saltine Crackers, Tabasco
Lemon Wedge | **\$52 per dozen (minimum five dozen)**

Poached Jumbo Prawns, Cocktail Sauce, Lemon Wedge | **\$44 per dozen (minimum five dozen)**

King Crab Legs Rondelles, Cocktail Sauce, Sauce Louis, Lemon Wedge | **market price per pound**

Smoked Prince Edward Island Mussels, Tomatoes Cilantro, Poblano, Olive Oil Lemon Vinaigrette | **\$36 per pound**
1.5 LB Poached Maine Lobster, Sauce Dijonnaise, Lemon Wedge | **\$80 each**

Live Sushi Bar | \$50 per guest

***Nigiri (Hand Pressed) Sushi**: Ahi Tuna, Salmon, Eel, Shrimp Tempura

***Maki (Rolled) Sushi**: Muckleshoot, Rainy Day, California

***Kobachi (Small Raw Bite)**: Scallop on the Half Shell, Tuna Tataki

Accompanied by Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayonnaise

Sushi Display

Nigiri (Hand Pressed) Sushi

*Ahi Tuna | **\$33 per dozen (minimum two (2) dozen)**

*Salmon | **\$27 per dozen (minimum two (2) dozen)**

*Shrimp Tempura | **\$32 per dozen (minimum two (2) dozen)**

Maki (Rolled) Sushi

*California Roll | **\$15 per roll (minimum three (3) rolls)**

*Muckleshoot Roll | **\$21 per roll (minimum three (3) rolls)**

*Rainy Day Roll | **\$22 per roll (minimum three (3) rolls)**

Accompanied by Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayonnaise

Mignardise | \$9 per guest

Choose Any Three Items

Almond Orange Petit Fours, Chocolate Ganache Petit Fours, Huckleberry & White Chocolate Truffles,
Petite Apple Strudel, Linzer Eyes, Chocolate Dipped Candied Orange Peel

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

SUITES QUICK BITES

Minimum of 10 Guests

Chips | \$12 per guest

Choose any two items.

Hand-cut Potato Chips, Sea Salt, Caramelized Onion Dip, Roasted Red Pepper Hummus

Tri Colored Corn Tortilla Chips, Pico de Gallo, Guacamole

Sea Salted Pita Chips, Warm Spinach Artichoke Dip

Root Vegetable Chips, Yogurt Lemon-Dill Dip, Poor Man's Caviar Dip

Snack Jars | \$15 per guest

Choose any two items.

Sweet & Salty

Trail Mix

Gummy Bears

M&M'S®

Salted Mixed Nuts (No Peanuts)

Mini Pretzels

Cookies N' Milk | \$14 per guest

Ricciarelli

Italian Biscotti & Chocolate Dipped Biscotti

Chocolate Chunk & Oatmeal Raisin Cookies

Chocolate Milk, Whole Milk

À la Carte

Whole Fruits, Seasonal Selection | \$2.50 each

Granola Bars & Energy Bars | \$6 each

Tim's Cascade Assorted Potato Chips | \$3 each

Assorted Mini Candy Bars | \$14 per pound

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

BEVERAGE LIST

Beer, Wine, and Spirits

Offerings may change due to availability. Preferred wine and spirits available upon request.

Cocktail Favorites

Zesty Garden Mary

Tito's, Bloody Mary Mix, Zesty Garden, Black Peppered Bacon

Classic Maker's Elixir

Maker's Mark Bourbon, Simple Syrup, Bitters, Orange Peel

Morning After Delight

Hendrick's Gin, White Cranberry, Fresh Squeezed Lime

Mocktails Available Upon Request

(Non-Alcoholic)

House Liquors | \$12

Tito's Vodka
Tanqueray Gin
BACARDÍ Rum
Jose Cuervo Tequila
Jack Daniel's
Dewar's White Label Blended Scotch

Premium Liquors | \$14

GREY GOOSE® Vodka
Hendrick's Gin
Kraken Rum
Hornitos Tequila
Maker's Mark® Bourbon
Glenmorangie Scotch Whiskey

Wine from Around the World

White

Chateau Ste. Michelle by the Bottle: Riesling | \$30, Sauvignon Blanc | \$35, Chardonnay | \$36

House: Ménage à Trois Pinot Grigio | **Hosted \$10 | Cash \$11**

Premium: Seaglass Pinot Grigio | **Hosted \$13 | Cash \$14**

Red

Chateau Ste. Michelle by the Bottle: Cabernet | \$45, Merlot | \$45, Syrah | \$45

House: Menage a Trois Red Blend | **Hosted \$10 | Cash \$11**

Premium: Seaglass Cabernet Sauvignon | **Hosted \$13 | Cash \$14**

Beer

Domestic | Hosted \$6 | Cash \$7

Budweiser, Bud Light

Microbrews/Imports | Hosted \$7.50 | Cash \$8.50

Bodhizafa, Corona, Heineken, Stella Artois

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CATERING & BANQUETS

WHAT'S YOUR OCCASION?

Non-Alcoholic Beverages

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Teas | **\$55 per gallon**

Nettle Tea | **\$58 per gallon**

Hot Chocolate, Hot Apple Cider | **\$54 per gallon**

Fruit Punch, Lemonade, or Iced Tea | **\$45 per gallon**

Orange, Cranberry, or Pineapple Juice | **\$45 per gallon**

Infused Water | **\$25 per gallon**

Soft Drinks, Bottled Water | **Hosted \$2.50 | Cash \$3.50**

Red Bull Drinks | **Hosted \$5.00 | Cash \$6.00**

Flavored Seltzers, Vitamin Waters, Coconut Water, Sparkling or Non-Sparkling Bottled Mineral Waters | **Hosted \$4.00 | Cash \$5.00**

Athletic Brewing Non-Alcoholic Beer | **Hosted \$5.00 | Cash \$6.00**

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