



THE EDGEWATER

# CATERING MENU



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# BREAKFAST MENU

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# BREAKFAST

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## **CHEF'S DAILY BREAKFAST SPECIAL / 35 PER PERSON**

*available for groups of 20 or less  
assorted pastries, sliced seasonal fruit, assorted juices,  
zoka regular & decaffeinated coffee, assorted tazo teas  
guests select entrée on-site*

Scrambled Farm Eggs

smoked bacon, herb-roasted potatoes, toast

Egg White Scramble

spinach, tomato, mushroom, basil, feta, herb-roasted potatoes

Classic Eggs Benedict

herb-roasted potatoes

French Toast

strawberries, whipped cream, maple caramel

## **CONTINENTAL BREAKFAST / 28 PER PERSON**

*available for groups of 15 or more*

Sliced Fruit & Berries

Assortment of Flavored Yogurts

Freshly Baked Assorted Muffins, Danishes & Croissants  
butter & preserves

Fresh Squeezed Juices, Zoka Regular & Decaffeinated Coffee,  
Assorted Tazo Teas

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# BREAKFAST BUFFET

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*minimum of 20 guests  
assorted juices, zoka regular & decaffeinated coffee, assorted tazo teas*

## **TRIED & TRUE / 34 PER PERSON**

Assorted Pastries  
Sliced Fruit & Berries  
Fluffy Scrambled Eggs  
fresh herbs  
Smoked Bacon  
Roasted Potatoes  
onions, peppers, rosemary

## **HEALTH NUT / 36 PER PERSON**

Assortment of Freshly Baked Breakfast Breads  
Sliced Fruit & Berries  
Steel Cut Oatmeal  
banana, blueberries, brown sugar  
Scrambled Egg Whites  
tomato, spinach, goat cheese  
Vine-Ripened Tomato & Cucumber  
olive oil, herbs  
Vanilla Yogurt  
house-made granola, fresh berries

## **PIER 67 / 42 PER PERSON**

Assortment of Freshly Baked Pastries & Muffins  
Sliced Fruit & Berries  
Vanilla Yogurt  
house-made granola, fresh berries  
Scrambled Eggs  
roasted vegetables, sharp cheddar  
French Toast  
whipped cream, strawberries, maple caramel  
Smoked Bacon & Pork Sausage  
Roasted Potatoes  
onions, peppers, rosemary

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# BREAKFAST ENHANCEMENTS

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*minimum order of 10 unless otherwise noted*

## **SMOKED WILD SALMON / 14 PER PERSON**

Bagels, Tomato, Red Onion, Caper, Hard Boiled Egg, Cream Cheese

## **SLICED FRUIT & BERRY DISPLAY / 13 PER PERSON**

honey-vanilla yogurt

## **SCRAMBLE STATION / 14 PER PERSON**

*minimum order of 20*

Farm Fresh Eggs & Egg Whites

Ham, Sausage, Green Onion, Tomato, Mushroom, Spinach,  
Cheddar, Mozzarella

## **A LA CARTE / 8 PER PERSON**

Egg, Ham & Cheddar Croissant Sandwiches

Individual Vegetable & Goat Cheese Quiche

Honey-Cured Ham

Applewood-Smoked Bacon

Country Sausage Links

Fluffy Scrambled Eggs

Steel Cut Oatmeal

French Toast

butter, maple syrup

## **EDGE'S COFFEE BREAK / 12 PER PERSON**

*zoka regular & decaffeinated coffee, tazo teas*

*coffee accompaniments to include:*

Whipped Cream

Chocolate Shavings

Cinnamon Swizzle Sticks

Flavored Syrups

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# COFFEE BREAK A LA CARTE

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## MID-MORNING

- Sliced Fruit & Berry Display / 13 per person
- Fresh Fruit Skewers & Honey-Yogurt Dip / 8 per person
- Chef's Selection of Assorted Bagels / 54 per dozen
- Granola & Power Bars / 4 each
- Assorted Yogurts / 4.5 each
- Seasonal Whole Fruit / 5 per person
- Assorted House-Baked Pastries & Muffins / 40 per dozen
- Banana Bread / 40 per dozen
- Hard Boiled Eggs / 32 per dozen

## AFTERNOON

- Assorted Freshly Baked Gourmet Cookies / 44 per dozen
- Freshly Baked Brownies / 44 per dozen
- Lemon Bars / 44 per dozen
- Assorted Individual Gourmet Potato Chips / 5 each
- Fresh Popped Buttery Popcorn / 7 per person
- Deluxe Mixed Nuts / 40 per pound

## BEVERAGES

- Assorted Soda / 5 each
- Bottled Mineral & Sparkling Water / 5 each
- Freshly Squeezed Orange & Grapefruit Juices / 20 per pitcher
- Freshly Brewed Iced Tea / 53 per gallon
- Assorted Bottled Fruit Juices / 7 each
- Red Bull Energy Drink / 7 each
- Gatorade / 6 each
- Vitamin Water / 6 each
- Freshly Brewed Zoka Regular & Decaffeinated Coffee & Tazo Tea / 90 per gallon

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# SPECIALTY BREAKS

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*minimum of 10 orders of each*

## **JUDE'S CAFÉ / 18 PER PERSON**

Assorted Pastries  
muffins, coffee cakes & danishes  
Assorted Chocolates  
Flavored Biscotti  
Zoka Regular & Decaffeinated Coffee  
& Tazo Teas

## **STRAWBERRY FIELDS / 18 PER PERSON**

Strawberry Milkshakes  
White Chocolate & Macadamia Nut Cookies  
Chocolate-Dipped Fresh Strawberries

## **PAUL'S PARFAITS / 14 PER PERSON**

House-Made Granola, Greek Yogurt,  
Berries, Honey

## **ENERGIZE ME / 18 PER PERSON**

Fresh Vegetable Crudité  
green chile ranch  
Seasonal Fruit  
Assorted Granola Bars & Power Bars  
Mixed Nuts  
Assorted Bottled Juices & Iced Tea

## **SGT. PEPPER'S COOKIE JAR / 18 PER PERSON**

Gourmet House-Made Cookies  
Double Fudge Brownies  
Fresh Whole Strawberries  
Ice Cold Milk  
Zoka Regular & Decaffeinated Coffee & Tazo Tea

## **THE GREEN ROOM / 15 PER PERSON**

Crackerjacks  
Individual Bags of Fresh Popcorn  
Mixed Nuts

## **DAY IN A LIFE / 18 PER PERSON**

Domestic Cheese & Crackers  
Assorted Vegetables & Dips  
Hummus  
Pita, Olives

## **LUCY'S IN THE SKY / 20 PER PERSON**

Salami & Cheese Selection  
Marinated Olives & Spanish Almonds  
House-Made Parmesan Chips  
Sun-Dried Fruit

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# LUNCH MENU

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# BRUNCH

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## ELLIOTT BAY BRUNCH / 66 PER PERSON

*minimum of 20 guests*

*assorted pastries, fresh squeezed orange juice, zoka regular & decaffeinated coffee,  
assorted tazo teas*

Sliced Seasonal Fruit & Berries

Caprese Salad

*vine-ripened tomato, fresh mozzarella, basil, virgin olive oil, balsamic*

Smoked Wild Salmon

*bagels, tomato, red onion, caper, hard boiled egg, cream cheese*

Classic Eggs Benedict

Smoked Bacon & Pork Sausage

French Toast

*whipped cream, strawberries, maple caramel*

Roasted Potatoes

*onions, peppers, rosemary*

Farfalle Pasta

*spinach, asparagus, tomato, zucchini, kale pesto, parmesan*

Herb-Roasted Salmon

*tomato, caper & lemon*

Maple-Glazed Pork Loin

*caramelized apples & onions*

Petite Selection of Chef's Assorted Desserts

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# LUNCH

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## CHEF'S DAILY LUNCH SPECIAL / 40 PER PERSON

*available for groups of 20 or less*

*iced tea, dessert sampler*

*select three of the following items for your event*

*guests may choose one of the three entrées on-site*

### Quinoa Tabbouleh Salad

quinoa, garbanzo beans, tomato, cucumber, spinach, lemon, mint, olive oil

*choice of chicken or salmon*

### Spinach & Arugula Salad

roasted beets, apples, strawberries, pecans, blue cheese, local honey, dijon vinaigrette

*choice of chicken or salmon*

### BLT Salad

iceberg wedge, candied bacon, vine-ripened tomato, basil, green chile ranch

*choice of chicken or salmon*

### Pacific Northwest Caesar

dungeness crab, romaine, baby kale, parmesan basket, crouton, lemon

### Rachel

turkey pastrami, house slaw, swiss, smoked chile remoulade, griddled rye

parmesan potato chips

### Fried Green Tomato BLT

fried & fresh tomato, bacon, iceberg, avocado, aioli, whole grain bread

parmesan potato chips

### Banh Mi

roasted chicken, poached shrimp, cilantro, pickled vegetables, sriracha mayo

parmesan potato chips

### Marinated Vegetable Gyro

lentil hummus, beets, vine-ripened tomato, arugula, feta, corn salsa, tzatziki, grilled pita

parmesan potato chips

### Royale with Cheese

grass-fed beef burger, smoked cheddar, bacon & onion jam, arugula, dijon mayo

french fries

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# LUNCH BUFFETS

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*minimum of 20 guests  
fresh rolls, zoka regular & decaffeinated coffee, assorted tazo teas*

## **COBB SALAD BUFFET / 50 PER PERSON**

Mixed Greens  
Crispy Bacon Bits, Chopped Hard Boiled Egg,  
Avocado Salad, Green Onions,  
Diced Roma Tomatoes, Oregon Blue Cheese,  
Grilled Chicken, Grilled Salmon, Grilled Shrimp,  
White Balsamic Vinaigrette, Buttermilk Ranch  
Farfalle Pasta  
spinach, asparagus, tomato, zucchini, kale pesto, parmesan  
Seasonal Cobbler  
brown sugar crumble

## **INTERNATIONAL DISTRICT / 58 PER PERSON**

Cold Soba Noodles  
carrot, cucumber, sprouts, peanut sauce  
Crunchy Vegetable Slaw  
cabbage, cilantro  
Miso Soup  
tofu, scallion  
Steamed Rice  
Bok Choy  
sesame & ginger  
Soy & Honey-Glazed Salmon  
Crispy Fried Chicken  
sweet chile, basil  
Twice-Cooked Pork Shoulder  
orange-hoisin glaze  
Coconut Cake, Fruit Salad, Fortune Cookies

## **VIVA MEXICO / 55 PER PERSON**

Tomato, Cucumber, Jicama & Cabbage Salad  
cilantro & lime  
Baby Greens  
crisp vegetables, roasted corn, pepitas, citrus vinaigrette  
Slow-Cooked Black Beans  
Herbed Rice  
Carne Asada & Fajita Chicken  
skillet-roasted onions & peppers  
Vegetable Enchiladas  
smoked chile-tomato sauce  
Warm Soft Tortillas & Crisp Tortilla Chips  
Guacamole, Pico de Gallo, Roasted Tomato Salsa,  
Sour Cream, Sharp Cheddar  
Tropical Fruit Cheesecake  
Warm Cinnamon Churros

## **PORTOFINO / 58 PER PERSON**

Grilled & Roasted Vegetable Antipasti  
olives, artichokes  
Chopped Salad  
romaine, tomato, garbanzo, pickled peppers, red onion,  
salami, provolone, red wine vinaigrette  
Classic Caesar Salad  
Parmesan Garlic Bread  
Roasted Lemon & Garlic Chicken  
Salmon  
tomato, caper, olive, lemon  
Wild Mushroom Ravioli  
spinach, parmesan cream  
Tiramisu  
Cappuccino Cheesecake

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# LUNCH BUFFETS

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*minimum of 20 guests  
fresh rolls, zoka regular & decaffeinated coffee, assorted tazo teas*

## **DELICATESSEN / 50 PER PERSON**

Vegetarian Soup  
Sweet & Sour Cabbage Slaw  
Red Potato Salad  
egg, celery, dijon mayo, parsley  
Whole Seasonal Fruit  
Sliced Pastrami, Smoked Turkey Breast,  
Honey Ham, Genoa Salami  
Sharp Cheddar, Provolone, Swiss,  
Goat Cheese  
Tomato, Onion, Cucumber, Sprouts,  
Shredded Carrot, Lettuce Cups  
Sourdough, Whole Wheat, Rye, Baguette  
Pickles, Olives, Spicy Mustard, Mayo, Pesto Aioli  
Freshly Baked Cookies & Brownies

## **BOXED LUNCHES / 38 PER PERSON**

*minimum of 10 Box Lunches*

### **INCLUDES**

Mayonnaise, Mustard, Washington Apple,  
Kettle-Cooked Potato Chips, Cookie

Assorted Soda / 5 each

Mineral Water / 5 each

Bottled Iced Tea / 5 each

### **SELECT SANDWICH**

Roasted Turkey & Provolone  
wheat bread

Virginia Ham & Cheddar  
sourdough bread

Pastrami & Swiss  
rye

Grilled Vegetables & Chèvre  
focaccia

### **SELECT SIDE**

Classic Potato Salad

Roasted Vegetable & Pesto Orzo

Caesar Salad

Mixed Baby Greens

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# MEETING PACKAGES

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# COMPLETE MEETING PACKAGE

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78 per person  
minimum of 10 guests  
morning coffee refresh  
hot breakfast buffet upgrade / 87 per person  
hot breakfast buffet upgrade & all-day beverage service / 90 per person

## CONTINENTAL BREAKFAST

Sliced Fruit & Berries  
Flavored Yogurts  
Freshly Baked Assorted Muffins, Danishes &  
Croissants  
butter & preserves  
Fresh Squeezed Juices  
Zoka Regular & Decaffeinated Coffee,  
Assorted Tazo Teas

## HOT BREAKFAST UPGRADE

Fluffy Scrambled Eggs  
fresh herbs  
Country Sausage or Smoked Bacon  
Roasted Potatoes  
onions, peppers, rosemary

## SPECIALTY BREAKS

*select one*

### DAY IN A LIFE

Domestic Cheese & Crackers  
Assorted Vegetables & Dips  
Hummus  
Pita, Olives

### PAUL'S PARFAITS

House-Made Granola, Greek Yogurt,  
Berries, Honey

### THE GREEN ROOM

Crackerjacks  
Individual Bags of Fresh Popcorn  
Mixed Nuts

### SGT. PEPPER'S COOKIE JAR

Gourmet House-Made Cookies  
Fresh Whole Strawberries  
Ice Cold Milk  
Zoka Regular & Decaffeinated Coffee  
Assorted Tazo Teas

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# CMP LUNCH BUFFET

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*select one*

## **DELICATESSEN**

Vegetarian Soup  
Sweet & Sour Cabbage Slaw  
Red Potato Salad  
egg, celery, dijon mayo, parsley  
Whole Seasonal Fruit  
Sliced Pastrami, Smoked Turkey Breast,  
Honey Ham, Genoa Salami  
Sharp Cheddar, Provolone, Swiss,  
Goat Cheese  
Tomato, Onion, Cucumber, Sprouts,  
Shredded Carrot, Lettuce Cups  
Sourdough, Whole Wheat, Rye, Baguette  
Pickles, Olives, Spicy Mustard, Mayo, Pesto Aioli  
Freshly Baked Cookies & Brownies

## **COBB SALAD BUFFET**

Mixed Greens  
Crispy Bacon Bits, Chopped Hard Boiled Egg,  
Avocado Salad, Green Onions  
Diced Roma Tomatoes, Oregon Blue Cheese  
Grilled Chicken, Grilled Salmon  
White Balsamic Vinaigrette, Buttermilk Ranch  
Farfalle Pasta  
spinach, asparagus, tomato, zucchini, kale pesto, parmesan  
Seasonal Cobbler  
brown sugar crumble

## **VIVA MEXICO**

Tomato, Cucumber, Jicama & Cabbage Salad  
cilantro, lime  
Baby Greens  
crisp vegetables, roasted corn, pepitas, citrus vinaigrette  
Slow-Cooked Black Beans  
Herbed Rice  
Carne Asada & Fajita Chicken  
skillet-roasted onions & peppers  
Warm Soft Tortillas & Crisp Tortilla Chips  
Guacamole, Pico de Gallo, Roasted Tomato Salsa,  
Sour Cream, Sharp Cheddar  
Warm Cinnamon Churros

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# RECEPTION MENU

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# HORS D'OEUVRES

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*minimum order of two dozen per selection required*

## HOT HORS D'OEUVRES

- Fried Coconut Shrimp / 54  
mango chutney
- Miniature Crab Cakes / 58
- Garlic & Citrus-Roasted Lamb Chops / 64  
mint chimichurri
- Bacon-Wrapped Scallops / 58  
maple & mustard glaze
- Mushroom & Gruyere Flatbread / 50  
truffle, chive
- Thai Chicken Saté / 52  
peanut-coconut sauce
- Miniature Beef Wellington / 54  
classic preparation
- Crispy Vegetable Spring Rolls / 48  
sweet & spicy chili sauce
- Crispy Phyllo-Wrapped Spinach & Feta / 48
- Wagyu Beef Sliders / 56  
bacon & onion jam, sharp cheddar
- Bacon-Wrapped Dates / 52  
sweet chile & honey glaze

## COLD HORS D'OEUVRES

- House-Smoked Salmon Tostada / 54  
avocado, cilantro, charred tomato
- Poached Lemon Shrimp / 54  
smoky cocktail sauce
- Raw Oysters on the Half Shell / 60  
spicy tomato-horseradish sauce
- Ahi Tuna Tartare / 54  
sesame ponzu, crisp wonton
- New England Lobster Sliders / 64  
toasted brioche, lemon, herbs
- Washington Apple Crostini / 48  
walnut, blue cheese
- Dungeness Crab Salad / 58  
truffled avocado mousse
- Roasted Tomato Bruschetta / 52  
olive, goat cheese, basil, virgin olive oil

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## SUSHI MAKI

wasabi aioli, soy

Spicy Tuna / 54

Assorted Vegetable / 48

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# DISPLAYS

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*each display serves 25 guests*

## **SLICED FRUIT & BERRIES / 275**

Melon, Pineapple, Citrus, Grapes, Berries

## **IMPORTED & DOMESTIC CHEESE DISPLAY / 350**

Strawberries, Grapes, Roasted Nuts, Crackers

## **ASSORTED PACIFIC NORTHWEST CHEESES / 450**

Semisoft, Cheddar, Blue & Goat Cheeses,  
Local Honey, Sun-Dried Fruit, Flatbreads,  
Marcona Almonds

## **FARMSTAND VEGGIES / 275**

Assortment of Raw/Grilled/Pickled Vegetables,  
Virgin Olive Oil, Lemon, Tzatziki, Cilantro Ranch

## **WRAP & ROLL / 340**

Lettuce Cups, Rice Noodle Slaw,  
Roasted Chicken, Shrimp, Cilantro, Mint,  
Sprouts, Peanuts, Dipping Sauces

## **SMOKE, SALT & CURE / 375**

Traditional Lox, Hardwood-Smoked Salmon,  
Smoked Idaho Trout, Horseradish Cream  
& Lemon Herb Cream Cheese, Tomato,  
Grilled Onion, Capers, Crisp Flatbreads

## **CHARCUTERIE BOARD / 350**

Assorted Salumi, Fresh Mozzarella, Provolone,  
Artichokes, Olives, Roasted Marinated Peppers,  
Basil Pesto, Baguette, Crackers

## **THE MED / 300**

Lentil Hummus, Quinoa Tabbouleh, Tzatziki,  
Roasted Tomatoes & Asparagus, Cucumber  
Salad, Grilled Pita, Marinated Olives, Feta

## **ASSORTED SUSHI & SASHIMI BOAT / 1000**

California Rolls, Vegetable Rolls, Spicy Tuna,  
Nigiri Sushi, Sashimi, Soy Sauce, Wasabi,  
Pickled Ginger

## **CHILLED SEAFOOD / 750**

4 Dozen Poached Shrimp  
4 Dozen Fresh Oysters  
Iced Bowl of Ahi Tuna Poke  
3 Pounds King Crab

## **SWEET STREET**

Cheesecakes, Tortes, Cakes,  
Truffles & Mini Sweets  
3 pieces per person / 300  
5 pieces per person / 450

## **CUSTOM ICE CARVINGS**

enquire with catering manager for details & pricing

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# ACTION STATIONS

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*minimum of 20 guests  
\$100 attendant fee required where noted*

## **SPANISH PAELLA STATION / 32 PER PERSON**

Saffron Rice  
Chicken, Clams, Mussels, Chorizo, Shrimp  
Parmesan Garlic Bread

## **TACO TRUCK / 26 PER PERSON**

*select 2 proteins*  
Carne Asada  
Fajita Chicken  
Slow-Cooked Pork Chile Verde  
Garlic & Lime Shrimp  
Accompaniments  
warm soft tortillas & crisp tortilla chips, guacamole, pico de gallo, roasted tomato salsa, picked vegetables, sour cream, sharp cheddar

## **PASTA STATION / 24 PER PERSON**

*parmesan garlic bread  
attendant required*  
  
*select 2*  
Penne Arrabiata  
spicy tomato sauce, basil  
Gnocchi alla Pesto  
grilled chicken, roasted tomato, pesto cream  
Farfalle al Sugo di Nonna  
“sunday gravy” tomato sauce, braised pork, greens, garlic  
Spinach Ravioli  
mushrooms, leeks, parmesan cream

## **RISOTTO STATION / 26 PER PERSON**

*parmesan garlic bread  
attendant required*  
  
*select 2 styles*  
Asparagus, Tomato, Goat Cheese  
Butternut Squash, Walnut, Ricotta  
Smoked Salmon, Spinach, Lemon, Mascarpone  
Roasted Chicken, Mushroom, Leek, Parmesan

## **SALAD GARDEN / 20 PER PERSON**

*select 2*  
Baby Greens, Romaine Hearts,  
Baby Spinach, Wild Arugula  
  
*select 6*  
Tomatoes, Cucumbers, Sprouts, Carrots,  
Hard Boiled Eggs, Garbanzo Beans,  
Feta, Blue Cheese, Toasted Almonds, Croutons,  
Grilled Chicken, Chopped Bacon  
  
*select 2*  
White Balsamic Vinaigrette, Buttermilk Ranch,  
Blue Cheese, Citrus Vinaigrette, Caesar,  
Virgin Olive Oil & Balsamic Vinegar

## **PACIFIC NORTHWEST SCAMPI / 36 PER PERSON**

*attendant required*  
Scallops, Shrimp & Crab  
*lemon, garlic, herb butter*  
Parmesan Garlic Bread

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# ACTION STATIONS

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*minimum of 20 guests  
\$100 attendant fee required where noted*

## **S'MORE BACON / 18 PER PERSON**

*attendant required  
60 minute time limit*

Torched Marshmallows,  
Graham Crackers, Chocolate Bars, Crispy Chopped Bacon,  
Chocolate & Caramel Sauces, Whipped Cream

## **ICE CREAM SAMMIES / 18 PER PERSON**

*attendant required  
60 minute time limit*

Freshly Baked Chocolate Chip Cookies, Vanilla and Chocolate Ice Cream,  
Sprinkles, Chocolate Chips, Roasted Peanuts

## **CARVING STATIONS**

*attendant required  
serves 25 guests  
warm rolls & butter*

Cedar-Roasted Alaskan Salmon Side / 325  
dijon maple glaze, cucumber yogurt

Eight-Hour Roasted Pork Shoulder / 265  
carolina barbeque, creamy cabbage slaw

Cracked Pepper & Garlic-Crusted NY Strip Loin / 390

Salt-Roasted Prime Rib / 475

Slow-Roasted Baron of Beef / 950  
*must be ordered no later than 2 weeks prior to event  
serves 100 guests*

All Beef Options  
red wine jus, fresh horseradish cream

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# DINNER MENU

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# DINNER BUFFET

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*minimum of 20 guests  
fresh rolls, zoka regular & decaffeinated coffee, assorted tazo teas*

## **PIKE PLACE / 79 PER PERSON**

Arugula Salad  
beet, tomato, blue cheese, walnut,  
white balsamic vinaigrette

Classic Caesar Salad

Roasted Potatoes  
caramelized onions, thyme

Sautéed Seasonal Vegetables

Roasted Salmon  
tomato, basil, artichokes, lemon

Chicken Breast  
mushroom, leek, fennel ragout

Farfalle Pasta  
spinach, asparagus, tomato, zucchini,  
kale pesto, parmesan

Chef's Assorted Dessert Display

## **CAPITOL HILL / 90 PER PERSON**

Quinoa  
grilled vegetables, olive oil, lemon, basil

Tomato, Cucumber, Olives & Feta  
red wine vinaigrette

Vegetable Antipasti  
fresh mozzarella, marinated artichoke, roasted peppers,  
flatbreads

Organic Mixed Greens  
shaved raw vegetables, white balsamic

Herb-Roasted Chicken Breast  
slow-roasted tomato, kale pesto

Sautéed Pacific Cod  
seared vegetable julienne, lemon, olive oil

Toasted Barley & Roasted Vegetable Ragout

Grilled Skirt Steak  
scallions, sweet peppers, chimichurri

Flourless Chocolate Torte & Mixed Berries

## **EDGEWATER / 100 PER PERSON**

Classic Caesar Salad

Arugula & Spinach Salad  
roasted beets, strawberries, blue cheese, pecans, honey  
dijon vinaigrette

Marinated Asparagus  
shaved fennel, lemon, truffle

Roasted Potatoes  
pearl onions, rosemary

Roasted Chicken  
brown butter gnocchi, forest mushroom ragout, chive,  
tomato, goat cheese

Dijon & Maple-Glazed Salmon  
charred onion relish

Garlic & Thyme-Roasted Sirloin of Beef  
red wine jus, horseradish cream

Seasonal Vegetables  
citrus herb oil

Chocolate-Hazelnut Crunch

Strawberry Cheesecake

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# PLATED DINNER

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*maximum of two plated entrée options and one vegetarian option  
price point is based on the higher priced entrée selection  
salad, entrée, fresh rolls, zoka regular & decaffeinated coffee, assorted tazo teas, dessert*

## SALADS

### Caesar Salad

romaine, parmesan, crouton, traditional dressing

Washington Apple & Oregon Blue  
baby spinach, local apple, oregon blue cheese,  
roasted walnut, white balsamic vinaigrette

### Baby Arugula

goat cheese, raspberries, candied pecans,  
sherry & honey vinaigrette

### The Wedge

iceberg, vine-ripened tomato, roasted bacon, cilantro ranch

## BURRATA SALAD

Watermelon, Tomato, Arugula, Basil,  
Kalamata Olive, Lemon Vinaigrette  
*(Available May to September)*

Roasted Butternut Squash, Pear, Baby Kale,  
Walnut, Maple Vinaigrette  
*(Available October to April)*

## ENTRÉES

Citrus & Garlic-Roasted Chicken Breast / 68  
whipped potato, roasted vegetables,  
lemon, herb pan sauce

Crisp Roasted Pork Loin / 70  
red potato & bacon hash, braised red cabbage,  
washington apple sauce, maple-mustard glaze

Grilled Sirloin of Beef / 72  
smashed red potatoes, mushroom ragout,  
sautéed broccolini, grain mustard demi glace

Miso-Glazed Ling Cod / 74  
baby bok choy, roasted eggplant, sweet potato fondue,  
charred scallion, soy butter

Roasted King Salmon / 78  
local honey glaze, root vegetable hash, asparagus,  
lemon & horseradish beurre blanc

Slow-Roasted Beef Short Rib / 78  
leek & potato purée, brussels sprouts, roasted carrots,  
rich braising jus

Filet of Beef / 80  
whipped potato, mushroom ragout, asparagus,  
roasted tomato, red wine demi glace

### Halibut / 82

*(Available May to October)*  
sweet corn succotash, grilled asparagus,  
kale pesto, summer tomato relish

## VEGETARIAN OPTIONS

Wild Mushroom Mezzaluna  
cultivated & foraged mushrooms, roasted asparagus,  
tomato, goat cheese fondue

### Cedar Plank Tofu

rainbow potatoes, mushroom ragout, asparagus, tomato,  
truffle cream, local honey

Truffle Risotto & Ricotta Cake  
smoked tomato ratatouille & balsamic syrup

## DUET PLATED ENTRÉES

chef's choice accompaniments

Grilled Sirloin & Sautéed Shrimp / 98  
red wine jus, lemon-chive beurre blanc

Grilled Sirloin & King Salmon / 105  
red wine jus, lemon-chive beurre blanc

King Salmon & Dungeness Crab Cake / 110  
tomato coulis, chipotle remoulade

Filet of Beef & King Crab Legs / 125  
red wine jus, lemon-chive beurre blanc

## DESSERTS

Washington Apple Galette  
cinnamon crème fraiche

Flourless Chocolate Torte  
raspberry sauce, chantilly cream

Salted Caramel Cheesecake  
bourbon caramel

Classic Tiramisu  
espresso anglaise, berries

Fresh Fruit Tart  
strawberry basil sauce, whipped cream

Triple Chocolate Mousse  
dark chocolate sauce, raspberries

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# CHEF'S DAILY DINNER MENU

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*\$80 per person  
available for groups of 30 or less  
zoka regular & decaffeinated coffee, assorted tazo teas*

## **SALAD COURSE**

*select one*

Arugula & Endive Salad

washington pear, medjool dates, candied pecans,  
rogue smoked blue cheese, white balsamic vinaigrette

Kale & Romaine Caesar Salad

herbed croutons, parmesan, lemon, classic dressing

## **ENTRÉE COURSE**

*guests to select on-site*

Roquefort-Crusted Filet Mignon

mushroom ragout, whipped potato, roasted tomato, asparagus,  
red wine jus

Cedar Plank King Salmon

rainbow potatoes, mushroom ragout, smoked bacon, asparagus, tomato,  
truffle cream, local honey

Seared Scallops

roasted vegetables, sautéed spinach, kale pesto, lemon

Seared Tofu

rainbow potatoes, mushroom ragout, asparagus, tomato,  
truffle cream, local honey

## **SWEET COURSE**

*select one*

Flourless Chocolate Cake

whipped cream, berries

Classic Cheesecake

strawberry sauce, caramelized sugar



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# EDGEWATER LIBATIONS

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# WINE

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select a maximum of four wines for your event

## CHAMPAGNE & SPARKLING

Prosecco, Mionetto Brut / 40

*Italy*

An intense, fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced.

Sparkling, Chandon Rosé Brut / 60

*California*

This fresh and juicy wine that's a gorgeous shade of pink completes the Chandon portfolio by offering an aromatic, dry rosé sparkling wine. Though it's not sweet, the Chandon Rosé, which is mostly Chardonnay with a kiss of Pinot Noir, offers the essence of summery fruits.

Sparkling, Wolf Blass "Yellow Label" Brut / 40

*Australia*

This wine is light to medium straw in color with a hint of green. Complex aromas of fresh fruit and creamy yeast are perfectly balanced on the nose. On the palate, green apple Chardonnay flavors and strawberry Pinot Noir characters are complemented with a crisp lively acidity. Enjoy as an aperitif or pair with many foods.

Champagne, Moët & Chandon "Imperial" Brut / 96

*France*

Its aromas are radiant, revealing bright yellow-fleshed fruits, honey, floral nuances and elegant blonde notes of brioche and fresh nuts. The palate is seductive, richly flavorful and smooth combining generosity and subtlety, fullness and vigor, followed by a delicately fresh crispness (fruit with seeds), to reveal the magical balance of champagne.

Champagne, Veuve-Clicquot Brut / 110

*France*

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

## WHITE

Pinot Grigio, Esperto / 36

*Italy*

Brilliant yellow with golden highlights. Freshness of aroma is the first thing that strikes you, broad and complex, clean and crisp fruit ranging from tropical to yellow apple. Spiciness comes out in a delicate orange peel. Delicate floral notes. Structured, intense, full-bodied with citrusy acidity and fruity and persistent finish. Dry.

Sauvignon Blanc, Provenance / 44

*California*

Brimms with juicy pineapple and peach notes, intertwined with citrus blossom and wet-stone minerality. Partial barrel fermentation and aging in new oak added hints of toasted almond, nutmeg and vanilla. Yeast contact enhanced the silky texture and weight on the palate. Showcasing the quality of our estate vineyard, this wine has rich fruit intensity, impeccable balance and a crisp, yet creamy, lemon curd finish.

Sauvignon Blanc/Semillion, DeLille "Chaleur Estate" / 64

*Washington*

On the palate, the structure of this Sauvignon Blanc/Semillon blend builds to rich and unctuous flavors with vibrancy. Exotic notes of starfruit, melon, kiwi, herbs, honeycomb, toast, and cream are readily apparent in the mouth.

Chenin Blanc/Viognier, Pine Ridge / 48

*California*

The 2011 bottling of this distinctive blend opens with a dazzling spectrum of fruit and floral aromas, from crisp white peach, honeyed pear and sweet mango, to touches of fresh jasmine blossom and white chai tea. Filled with bright and juicy fruits, the palate flaunts flavors of succulent white nectarine, candied pineapple, green fig and subtle grapefruit. The crisp and slightly off-dry flavor profile lasts well through the clean and refreshing finish.

Chardonnay, Olivier LeFlaive "Les Setilles" / 60

*France*

The aromas of white flowers, peach, toasted almonds and lemon peel dominate mineral. The attack is full and warm with a lively and tasty finish

Chardonnay, Meiomi / 48

*California*

Smooth, opulent layers of lemon peel and stone fruit are heightened by sweet smells of crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow, and spices. The mid-palate is fleshy and rich, followed by a clean, mineral finish.

## PINK

Rosé, Moncigale / 44

*Côtes de Provence, France*

Traditional Côtes de Provence grape varieties are expertly combined to provide this Moncigale rosé with a perfect balance of floral accents and fruit aromas. Under the delicate salmon color of this wine hides the bright, crisp flavor of ripe strawberries and raspberries.

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# WINE

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## RED

### Pinot Noir, Elouan / 52

*Oregon*

Elouan, which means 'good light' in Celtic, reflects the typically cool weather, yet abundant sunshine that Oregon is known for. To make Elouan, fruit is blended from top growing regions along Oregon's Pacific Coast: the Willamette, Umpqua and Rogue valleys. Look for harmonious and elegant flavors of opulent plum, bright cherry, subtle earthiness and a hint of sweet tobacco united by softened tannins. This wine's intense structure and vibrant acidity distinguish it from California Pinot Noirs.

### Merlot, Sterling / 44

*California*

Bright aromas of black cherry and plum hold through the senses as they join ripe, chewy tannins on the palate. The fruit is complemented by ample caramel, mocha, and toasty oak from extensive aging in new American oak barrels.

### Malbec, Layer Cake / 40

*Argentina*

Layer Cake Malbec is extremely dense and concentrated. Opaque purple, almost black in color, the aroma is full of grilled bread, Asian spices, pencil lead, minerals, lavender, blueberry pie, and black cherry. On the palate, there is a layer upon layer of savory fruit, spice notes, espresso, and dark chocolate, as well as a rich, creamy texture. The finish lasts for more than a minute, lingering and slowly fading, leaving good memories and the desire for more.

### Zinfandel, Concrete/ 48

*California*

This Zinfandel is a luscious, smooth, full-bodied wine with aromas of blackberry, brambleberry and allspice. Deliciously mouth-filling, the wine opens up to sweet vanilla and toasty oak flavors, then follows with a concentrated core of well-balanced acidity, soft but firm tannins and a lingering finish on the palate.

### Blend, Pendulum / 44

*Washington*

A wonderful red blend of Cabernet Sauvignon, Merlot, Syrah and Malbec with intense flavors of berry, chocolate, and spice artfully blended to achieve a complex and worldly wine.

### Cabernet Sauvignon, Newton "Red Label" / 64

*California*

A pioneer of the Napa Valley, Newton Vineyard sits high on rugged slopes overlooking St. Helena and the lush valley below. Pino Solo, the distinctive pine tree that sits atop the mountain ridge, can be seen from the valley floor and symbolizes the individuality of our wines. All aspects of Newton, from the vineyard plantings and winery design to the meticulous winemaking practice, reflect a unique and artistic relationship with nature. The vibrant Cabernet Sauvignon has luscious, intense fruit characters of black cherry and currant, and is balanced with a touch of oak.

## WASHINGTON HOUSE / 36

### Riesling, StoneCap

Sunny, ripe peach and apricot aromas and flavors are accented with notes of honey and apple. Fresh and juicy, this wine offers a balance of zesty acidity and lively fruit.

### Chardonnay, StoneCap

Bright, refreshing and crisp, StoneCap Chardonnay is lively with floral and tropical fruit aromas that blend beautifully with the flavors of star fruit, citrus, and green apple.

### Merlot, StoneCap

Velvety and smooth with rich flavors of red berry, plum and ripe cherry, highlighted with notes of mocha spice.

### Syrah, StoneCap

The StoneCap Syrah is a full-bodied wine offering flavors of dark berry and plum that blend with hints of tobacco, pepper, and mocha.

### Cabernet Sauvignon, StoneCap

Rich and robust, the StoneCap Cabernet Sauvignon is redolent with black cherry, raspberry, and currants that combine with toasty oak, chocolate, and spice.

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# COCKTAILS

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## CALL BAR

Sobieski Vodka  
Myers's Platinum Rum  
Sauza Blue Tequila  
Gordon's Gin  
Jim Beam Bourbon  
Canadian Club Blended Whisky  
Johnnie Walker "Red Label" Scotch

Host Bar / 9.5 per drink  
No Host Bar / 10 per drink

## PREMIUM BAR

Ketel One Vodka  
Bacardi Silver Rum  
Cazadores Blanco Tequila  
Tanqueray Gin  
Bulleit Bourbon  
Crown Royal Blended Whisky  
Dewar's "White Label" Scotch  
Hennessy VS Cognac

Host Bar / 10.5 per drink  
No Host Bar / 11 per drink

## ULTRA

Grey Goose Vodka  
Appleton VX Rum  
Avion Silver Tequila  
Plymouth Gin  
Maker's Mark Bourbon  
Jameson Irish Whiskey  
Johnnie Walker "Black Label" Scotch

Host Bar / 12.5 per drink  
No Host Bar / 13 per drink

## CORDIALS

Amaretto di Saronno  
Bailey's Irish Cream  
Frangelico  
Grand Marnier  
Kahlua

Host Bar / 11.5 per drink  
No Host Bar / 12 per drink

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## SPECIALTY COCKTAILS

Pineapple-Infused Martini / 12  
sobieski vodka infused with fresh pineapple  
Moscow Mule / 12  
ketel one vodka, fever tree ginger beer, lime juice  
Hell on Wheels / 15  
don julio reposado, del maguey 'vida' mezcal,  
agave, lime, firewater tincture, salt

Life's Peachy / 12  
mionetto prosecco, peach liqueur,  
peach bitters, strawberry  
Twisted Sister / 13  
bombay sapphire gin, aperol, lillet blanc  
Barrel-Aged Old Fashioned / 14  
bulleit rye, demerara sugar,  
orange bitters, angostura bitters

**DOMESTIC**

Budweiser

Bud Light

Coors Light

Host Bar / 6 per bottle

No Host Bar / 6.5 per bottle

**CRAFT BEER**

Widmer Hefeweizen - Portland, OR

Red Hook American Pale Ale - Woodinville, WA

Pike IPA - Seattle, WA

Silver City Red Ale - Silverdale, WA

Deschutes "Obsidian" Stout - Bend, OR

Host Bar / 7 per drink

No Host Bar / 7.5 per drink

**IMPORTED**

Stella Artois

Stella Cidre

Pacifico

Kaliber (Non-Alcoholic)

Host Bar / 7 per bottle

No Host Bar / 7.5 per bottle

**NON-ALCOHOLIC BEVERAGES**

Mineral Water / 5 each

Assorted Soda / 5 each

Locally-Made Dry Sodas / 5.5 each  
*seasonally rotating flavors*

Ginger Beer / 5.5 each

**MARTINELLI'S SPARKLING CIDER  
20/ BOTTLE**

**SWEET ICED TEA  
40/ GALLON**

*Serves 20*

**STRAWBERRY-BASIL LEMONADE  
45/ GALLON**

*Serves 20*

**MINT-CUCUMBER LIMEADE  
45/ GALLON**

*Serves 20*

**ZOKA COFFEE or DECAF  
90/ GALLON**