breakfast

INCLUDES ASSORTED JUICES, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA

CHEF’S DAILY BREAKFAST SPECIAL
35 PER PERSON
AVAILABLE FOR GROUPS OF 20 OR LESS

assortment of freshly baked pastries & muffins**
sliced seasonal fruit  GF

guests select entrée on-site:
• scrambled farm eggs
  smoked bacon, herb-roasted potatoes, toast
• egg white scramble  GF
  spinach, tomato, mushroom, basil, feta,
  herb-roasted potatoes
• classic eggs benedict*
  herb-roasted potatoes
• french toast
  berries, whipped cream, maple syrup

CONTINENTAL BREAKFAST
29 PER PERSON
AVAILABLE FOR GROUPS OF 15 OR MORE

sliced fruit & berries  GF
assortment of flavored yogurts  GF
assortment of freshly baked pastries & muffins**
breakfast buffet

*Includes assorted juices, Zoka regular & decaffeinated coffee, assorted Teavana tea
Minimum of 20 guests, groups of 10-20 guests will incur a minimum buffet fee of $100

**Tried & True**
35 per person

- Assortment of freshly baked pastries & muffins**
- Sliced fruit & berries GF
- Fluffy scrambled eggs GF
- Smoked bacon GF
- Roasted potatoes GF

**Health Nut**
38 per person

- Assortment of freshly baked breakfast breads**
- Sliced fruit & berries GF
- Steel cut oatmeal
  banana, blueberries, brown sugar
- Scrambled eggs GF
  tomato, spinach, feta
- Chicken-apple sausage GF
- Herb-roasted plum tomatoes GF
  olive oil, herbs
- Vanilla yogurt
  house-made granola**, fresh berries

**Pier 67**
42 per person

- Assortment of freshly baked pastries & muffins**
- Sliced fruit & berries GF
- Vanilla yogurt
- House-made granola**, fresh berries
- Scrambled eggs GF
  roasted vegetables, sharp cheddar
- French toast
  whipped cream, berries, maple syrup
- Smoked bacon & pork sausage GF
- Roasted potatoes GF

**El Mexicano**
40 per person

- Assortment of freshly baked pastries & muffins**
- Fruit salad & cinnamon yogurt GF
- Refried pinto beans GF
- Roasted potatoes GF
- Fluffy scrambled eggs GF
- Chilaquiles GF
  chorizo, peppers, tortilla, red chile sauce, queso fresco
- Guacamole, pico de gallo, sour cream GF
- Warm tortillas

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breakfast enhancements

MINIMUM ORDER OF 10 UNLESS OTHERWISE NOTED

smoked wild salmon  GF without bagels
14 PER PERSON
bagels, tomato, red onion, caper, hard-boiled egg, cream cheese

sliced fruit & berry display  GF
13 PER PERSON
honey-vanilla yogurt

scramble station  GF
14 PER PERSON, $100 ATTENDANT FEE
minimum order of 20, must match guarantee count
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  GF
applewood-smoked bacon  GF
country sausage links  GF
fluffy scrambled eggs  GF
steel cut oatmeal
french toast
butter, maple syrup

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refreshments & breaks
coffee break a la carte

**MID-MORNING**

chef’s selection of assorted bagels  
54 PER DOZEN

granola & protein bars**  
5 EACH

assorted yogurts GF  
5 EACH

seasonal whole fruit GF  
5 PER PERSON

assortment of freshly baked pastries & muffins**  
40 PER DOZEN

banana bread**  
42 PER DOZEN

hard-boiled eggs GF  
36 PER DOZEN

**AFTERNOON**

house-made cookies**  
45 PER DOZEN

freshly baked brownies**  
45 PER DOZEN

lemon bars  
45 PER DOZEN

kettle chips GF  
5 EACH

individual bags of fresh popcorn GF  
7 PER PERSON

mixed nuts** GF  
42 PER POUND

**BEVERAGES**

assorted soda  
5.5 EACH

bottled mineral & sparkling water  
5.5 EACH

freshly squeezed orange & grapefruit juices  
24 PER PITCHER

freshly brewed iced tea  
54 PER GALLON

assorted bottled fruit juices  
5.5 EACH

red bull energy drink  
7.5 EACH

gatorade  
6.5 EACH

vitamin water  
6.5 EACH

freshly brewed zoka regular & decaffeinated coffee & teavana tea  
92 PER GALLON

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specialty breaks
MINIMUM OF 10 ORDERS OF EACH

JUDE’S CAFÉ
18 PER PERSON
assorted chocolate truffles, mini pastries, petit fours, and cheesecake pops**
zoka regular & decaffeinated coffee & teavana tea

BUILD-YOUR-OWN PARFAITS**
15 PER PERSON
house-made granola
greek yogurt GF
dried fruit GF
roasted nuts GF
chocolate chips GF
berries GF
local honey GF

ENERGIZE ME
18 PER PERSON
fresh vegetable crudité GF
green chile ranch
seasonal fruit GF
assorted granola & protein bars**
mixed nuts** GF
assorted bottled juices & iced tea

DAY TRIP
18 PER PERSON
strawberry/banana and kale/apple smoothies GF
lemon & cucumber-infused water fruit salad with mint & raw sugar GF
assorted protein bars**

SGT. PEPPER’S COOKIE JAR
18 PER PERSON
house-made cookies**
freshly baked brownies**
fresh whole strawberries GF
ice cold milk
zoka regular & decaffeinated coffee & teavana tea

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specialty breaks  (continued)

**MINIMUM OF 10 ORDERS OF EACH**

**THE GREEN ROOM**  GF
16 PER PERSON

- kettle chips
- individual bags of fresh popcorn
- mixed nuts**

**DAY IN A LIFE**  GF without crackers/pita
18 PER PERSON

- domestic cheese & crackers**
- assorted vegetables & dips
- hummus, pita, olives  GF

**LUCY’S IN THE SKY**  GF without crackers
20 PER PERSON

- salami, cheeses, & crackers
- marinated olives & spanish almonds**
- house-made parmesan chips
- sun-dried fruit

**THE HAPPIEST HOUR**
22 PER PERSON

- assorted cheeses
- sun-dried fruit, nuts, crackers
- lentil hummus
- grilled pita & veggies
- tomato mozzarella skewers  GF
- virgin olive oil & basil
- wagyu beef sliders
- animal style
- house selection of beer & wine
  charged on consumption

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lunch menu
### Brunch

**Minimum of 20 Guests**

Includes assorted pastries, fresh squeezed orange juice, Zoka regular & decaffeinated coffee, assorted Teavana tea.

#### Elliott Bay Brunch

- **66 per person**

  - Sliced seasonal fruit & berries **GF**
  - Caprese salad **GF**
    - 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 **GF**
  - French toast
    - Whipped cream, berries, maple syrup
  - Roasted potatoes **GF**
    - Onions, peppers, rosemary
  - Farfalle pasta
    - Spinach, asparagus, tomato, zucchini, kale pesto, parmesan
  - Herb-roasted salmon **GF**
    - Tomato, caper & lemon
  - Maple-glazed pork loin **GF**
    - Caramelized apples & onions
  - Petite selection of chef’s assorted desserts**

#### Riviera Brunch

- **52 per person**

  - Sliced seasonal fruit & berries **GF**
  - Croissants & pastries**
  - Assorted charcuterie & cheeses **GF**
  - Baguette & crusty rolls with smoked salmon mousse
  - Sliced cucumber & tomato with virgin olive oil **GF**
  - Scrambled eggs **GF**
    - With tomato, basil, & parmesan
  - Roasted potatoes **GF**
  - Chicken-apple sausage **GF**

#### Beverages

- **Bloody Mary**
  - 10 EACH
- **Mimosa**
  - 10 EACH
- **Moscow Mule**
  - 12 EACH

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lunch

AVAILABLE FOR GROUPS OF 20 OR LESS
SELECT THREE OF THE FOLLOWING ITEMS FOR YOUR EVENT, GUESTS MAY CHOOSE ONE
OF THE ENTRÉES ON-SITE
INCLUDES ICED TEA AND DESSERT SAMPLER

CHEF’S DAILY LUNCH SPECIAL
40 PER PERSON

spinach & arugula salad** GF
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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plated lunch

INCLUDES FRESH ROLLS, ZOKA REGULAR AND DECAFFEINATED COFFEE, TEAVANA TEA

CHOICE OF TWO PLATED ENTRÉES WITH ONE VEGETARIAN ENTRÉE

PRICE POINT IS BASED ON THE HIGHER PRICED ENTRÉE

ENTRÉE COUNTS REQUIRED THREE BUSINESS DAYS IN ADVANCE

SALADS
PLEASE SELECT ONE

caesar salad*
romaine, parmesan, crouton, traditional dressing

washington apple & oregon blue** GF
baby spinach, local apple, oregon blue cheese, roasted walnut, white balsamic vinaigrette

baby arugula** GF
goat cheese, raspberries, candied pecans, sherry & honey vinaigrette

butter lettuce GF
sun-dried apricot, feta, pumpkin seeds, cilantro ranch

ENTRÉES

citrus & garlic-roasted chicken GF
52 PER PERSON
whipped potato, roasted vegetables, lemon & herb pan sauce

crisp-roasted pork loin GF
54 PER PERSON
red potato & bacon hash, braised red cabbage, washington apple sauce & maple-mustard glaze

grilled sirloin of beef* GF
56 PER PERSON
smashed red potatoes, mushroom ragout, sautéed broccolini, grain mustard demi-glace

miso-glazed ling cod GF
58 PER PERSON
baby bok choy, roasted eggplant, sweet potato fondue, charred scallion, soy butter

roasted king salmon GF
62 PER PERSON
local honey glaze, root vegetable hash, asparagus, lemon & horseradish beurre blanc

grilled filet of beef* GF
62 PER PERSON
whipped potato, mushroom ragout, asparagus, roasted tomato, red wine demi-glace

VEGETARIAN ENTRÉES

wild mushroom ravioli
cultivated & foraged mushrooms, roasted asparagus, tomato, goat cheese fondue

six seven miso-glazed tofu GF
seasonal accompaniments

crispy parmesan risotto cake
roasted squash & vegetable ragout, sautéed spinach, plum tomato coulis

DESSERTS
PLEASE SELECT ONE

salted caramel cheesecake
bourbon caramel

classic tiramisu
espresso anglaise & berries

triple chocolate mousse GF
dark chocolate sauce & raspberries

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Lunch Buffets

Includes fresh rolls, Zoka regular & decaffeinated coffee, assorted Teavana tea.
Minimum of 20 guests, groups of 10-20 guests will incur a minimum buffet fee of $100.

Cobb Salad Buffet
52 per person

Mixed greens GF
Crispy bacon bits, chopped hard-boiled egg GF
Avocado salad, green onions, GF
Diced roma tomatoes, Oregon blue cheese GF
Grilled chicken, grilled salmon, grilled shrimp, GF
White balsamic vinaigrette, buttermilk ranch GF
Farfalle pasta
Spinach, asparagus, tomato, zucchini, kale pesto, parmesan
Seasonal cobbler**
Brown sugar crumble

International District
58 per person

Soba noodle salad**
Sweet & spicy peanut dressing
Kimchi vegetable slaw GF
Steamed rice GF
Bok choy GF
Toasted sesame
Miso & lemon glazed salmon GF
Crispy fried chicken
Sweet chile, basil
Twice-cooked pork shoulder
Orange-hoisin glaze
Coconut cake**
Fruit salad GF
Fortune cookies**

Viva Mexico
56 per person

Tomato, cucumber, jicama & cabbage salad GF
Cilantro & lime
Baby greens GF
Crisp vegetables, roasted corn, pepitas, citrus vinaigrette
Slow-cooked black beans GF
Herbed rice GF
Carne asada & fajita chicken GF
Skillet-roasted onions & peppers
Green chile & vegetable rajas GF
Roasted corn, cilantro, queso fresco
Warm soft tortillas & crisp tortilla chips
Guacamole, pico de gallo, roasted tomato salsa, sour cream, sharp cheddar GF
Tropical fruit cheesecake**
Warm cinnamon churros

Portofino
58 per person

Grilled & roasted vegetable antipasti GF
Olives, artichokes
Chopped salad GF
Romaine, tomato, garbanzo, pickled peppers, red onion, salami, provolone, red wine vinaigrette
Classic caesar salad*
Parmesan garlic bread
Roasted lemon & garlic chicken GF
Salmon GF
Tomato, caper, olive, lemon
Wild mushroom ravioli
Spinach, parmesan cream
Tiramisu**
Cappuccino cheesecake**

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lunch buffets

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF $100

DELICATESSEN
52 PER PERSON

vegetarian soup GF
sweet & sour cabbage slaw GF
red potato salad GF
egg, celery, dijon mayo, parsley
whole seasonal fruit GF
sliced pastrami, smoked turkey breast, honey ham, genoa salami GF
sharp cheddar, provolone, swiss GF
tomato, cucumber, sprouts, shredded carrot, leaf lettuce GF
sourdough, whole wheat, rye, gluten-free bread
pickles, spicy mustard, mayo, pesto aioli GF
freshly baked cookies & brownies**

BELLTOWN BISTRO
55 PER PERSON

roasted tomato & basil bisque GF
chicken noodle soup
parmesan garlic bread
chop chop salad GF
greens, tomato, corn, peppers, avocado, dijon vinaigrette
classic caesar salad*
pesto roasted chicken breast GF
marinated bay shrimp GF
freshly baked brownies**

BOXED LUNCHES
38 PER PERSON, minimum of 10 box lunches
select gluten free bread available for 2 per person

mayonnaise, mustard
washington apple
kettle chips
house-made cookie**
bottled water

CHOICE OF SANDWICH
roasted turkey & provolone
wheat bread
virginia ham & cheddar
sourdough bread
pastrami & swiss
rye bread
grilled vegetables & goat cheese
focaccia bread

CHOICE OF SIDE GF
classic potato salad
sweet & sour cabbage slaw
vegetable & quinoa salad

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meeting packages
complete meeting package
85 PER PERSON, MINIMUM OF 10 GUESTS, INCLUDES MORNING COFFEE REFRESH

CONTINENTAL BREAKFAST
sliced fruit & berries GF
flavored yogurts GF
assortment of freshly baked pastries & muffins**
fresh squeezed juices
zoka regular & decaffeinated coffee, assorted teavana tea

HOT BREAKFAST UPGRADE
94 PER PERSON
fluffy scrambled eggs GF
fresh herbs
country sausage or smoked bacon GF
roasted potatoes GF

HOT BREAKFAST UPGRADE & ALL-DAY BEVERAGE SERVICE
100 PER PERSON

SPECIALTY BREAKS
SELECT ONE:

DAY IN A LIFE** GF without crackers and pita
domestic cheese & crackers
assorted vegetables & dips
hummus, pita, olives

BUILD-YOUR-OWN PARFAITS
house-made granola**, greek yogurt, dried fruit, roasted nuts, chocolate chips, berries, local honey

THE GREEN ROOM
kettle chips GF
individual bags of fresh popcorn GF
mixed nuts** GF

JUDE’S CAFE**
assorted chocolate truffles, mini pastries, petit fours, and cheesecake pops
zoka regular & decaffeinated coffee & teavana tea

DAY TRIP
strawberry/banana and kale/apple smoothies GF
lemon & cucumber-infused water
fruit salad with mint & raw sugar GF
assorted protein bars**

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## Complete Meeting Package Lunch Buffet

### Delicatessen
- Vegetarian soup *GF*
- Sweet & sour cabbage slaw *GF*
- Red potato salad *GF*
  - Egg, celery, Dijon mayo, parsley
- Whole seasonal fruit *GF*
- Sliced pastrami, smoked turkey breast, honey ham, Genoa salami *GF*
- Sharp cheddar, provolone, Swiss *GF*
- Tomato, cucumber, sprouts, shredded carrot, leaf lettuce *GF*
- Sourdough, whole wheat, rye, gluten-free bread
- Pickles, spicy mustard, mayo, pesto aioli *GF*
- Freshly baked cookies & brownies**

### Cobb Salad Buffet
- Mixed greens *GF*
- Crispy bacon bits, chopped hard-boiled egg *GF*
- Avocado salad, green onions, *GF*
- Diced roma tomatoes, Oregon blue cheese *GF*
- Grilled chicken, grilled salmon, grilled shrimp *GF*
- White balsamic vinaigrette, buttermilk ranch *GF*
- Farfalle pasta
  - Spinach, asparagus, tomato, zucchini, kale pesto, parmesan
- Seasonal cobbler**
  - Brown sugar crumble

### Viva Mexico
- Tomato, cucumber, jicama & cabbage salad *GF*
  - Cilantro & lime
- Baby greens *GF*
  - Crisp vegetables, roasted corn, pepitas, citrus vinaigrette
- Slow-cooked black beans *GF*
- Herbed rice *GF*
- Carne asada & fajita chicken *GF*
  - Skillet-roasted onions & peppers
- Green chile & vegetable rajas *GF*
  - Roasted corn, cilantro, Queso fresco
- Warm soft tortillas & crisp tortilla chips
- Guacamole, Pico de Gallo, roasted tomato salsa, sour cream, sharp cheddar *GF*
- Tropical fruit cheesecake
- Warm cinnamon churros

### Belltown Bistro
- Roasted tomato & basil bisque *GF*
- Chicken noodle soup
- Parmesan garlic bread
- Chop chop salad *GF*
  - Greens, tomato, corn, peppers, avocado, Dijon vinaigrette
- Classic Caesar salad*
- Pesto roasted chicken breast *GF*
- Marinated bay shrimp *GF*
- Lemon bars & freshly baked brownies**

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reception
menu
hors d'oeuvres
MINIMUM ORDER OF TWO DOZEN PER SELECTION REQUIRED

HOT HORS D'OEUVRES
smoked salmon grilled cheese
58 PER DOZEN
red onion jam, boursin, chive

garlic & citrus-roasted lamb chops*  GF
64 PER DOZEN
mint chimichurri

bacon-wrapped scallops  GF
58 PER DOZEN
maple & mustard glaze

miniature crab cakes
58 PER DOZEN

mushroom & gruyere flatbread
50 PER DOZEN
truffle, chive

thai chicken saté**  GF
52 PER DOZEN
peanut-coconut sauce

miniature beef wellington
54 PER DOZEN
classic preparation

crispy vegetable spring rolls
48 PER DOZEN
sweet & spicy chili sauce

spanakopita
48 PER DOZEN

wagyu beef sliders
56 PER DOZEN
animal style

crispy paella croquette
52 PER DOZEN
shrimp, chicken, chorizo, saffron rice

chicken potstickers
52 PER DOZEN
sesame ponzu

COLD HORS D'OEUVRES
dungeness crab tostada  GF
54 PER DOZEN
avocado, tomato, cilantro, corn tortilla

poached lemon shrimp  GF
54 PER DOZEN
smoky cocktail sauce

raw oysters on the half shell*  GF
60 PER DOZEN
cucumber mignonette
(available october through may)

ahi tuna tartare*
54 PER DOZEN
sesame ponzu, crisp wonton

maine lobster crostini
64 PER DOZEN
lemon aioli, herbs

washington apple crostini**
48 PER DOZEN
walnut, blue cheese

roasted tomato bruschetta
52 PER DOZEN
olive, goat cheese, basil, virgin olive oil

chilled cucumber cups  GF
48 PER DOZEN
sweet & spicy vegetable relish

SUSHI MAKI
spicy tuna*  GF
54 PER DOZEN
wasabi aioli, soy

assorted vegetable  GF
48 PER DOZEN
wasabi aioli, soy

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sliced fruit & berries  GF
275 EACH
melon, pineapple, citrus, grapes, berries

imported & domestic cheese display**  GF without crackers
350 EACH
strawberries, grapes, roasted nuts, crackers

assorted pacific northwest cheeses**  GF without crackers
450 EACH
semisoft, cheddar, blue & goat cheeses, local honey, sun-dried fruit, crackers, marcona almonds

farmstand veggies  GF
275 EACH
assortment of raw/grilled/pickled vegetables, virgin olive oil, lemon, tzatziki, cilantro ranch

wrap & roll**  GF
350 EACH
lettuce cups, rice noodle slaw, roasted chicken, shrimp, cilantro, mint, sprouts, peanuts, dipping sauces

smoke, salt & cure  GF without crackers/flatbreads
390 EACH
house-smoked king salmon & idaho trout, traditional lox, lemon-herb cream cheese, roasted tomato, pickled onion, capers, crackers & flatbreads

charcuterie board  GF without baguette/crackers
350 EACH
assorted salumi, fresh mozzarella, provolone, artichokes, olives, roasted marinated peppers, basil pesto, baguette, crackers

the med  GF without pita
325 EACH
lentil hummus, quinoa tabbouleh, tzatziki, roasted tomatoes & asparagus, cucumber salad, grilled pita, marinated olives, feta

assorted sushi & sashimi boat*  GF
1000 EACH
california rolls, vegetable rolls, spicy tuna, nigiri sushi, sashimi, soy sauce, wasabi, pickled ginger

iced seafood bar*  GF
hood canal oysters / 60 per dozen
poached jumbo shrimp / 54 per dozen
split alaskan king crab legs / 75 per pound
king salmon ceviche / 35 per pound

poke bar*  GF without crackers
550 EACH
tuna, salmon, and edamame poke, wakame seaweed, cucumber salad, avocado, rice crackers

sweet street**
3 PIECES PER PERSON / 300
5 PIECES PER PERSON / 450
cheesecakes, tortes, cakes, truffles & mini sweets

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action stations

MINIMUM OF 20 GUESTS, $100 ATTENDANT FEE REQUIRED WHERE NOTED

SPANISH PAELLA  GF without garlic bread
32 PER PERSON
saffron rice
chicken, clams, mussels, chorizo, shrimp
parmesan garlic bread

TACO TRUCK
26 PER PERSON
select 2 proteins:
• carne asada  GF
• fajita chicken  GF
• slow-cooked pork chile verde  GF
• garlic & lime shrimp  GF
accompaniments  GF without tortillas
warm soft tortillas & crisp tortilla chips, guacamole,
pico de gallo, roasted tomato salsa, picked vegetables,
sour cream, sharp cheddar

PASTA PASTA!
24 PER PERSON, attendant required
parmesan garlic bread
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  GF without garlic bread
26 PER PERSON, attendant required
parmesan garlic bread
select 2 styles:
• asparagus, tomato, goat cheese
• butternut squash, walnut, ricotta
• smoked salmon, spinach, lemon, mascarpone
• roasted chicken, mushroom, leek, parmesan

NOBLE GARDEN  GF without croutons
20 PER PERSON
select 2:
• baby greens
• baby spinach
select 6:
• tomatoes
• sprouts
• hard-boiled eggs
• feta
• toasted almonds**
• grilled chicken
select 2:
• buttermilk ranch
• blue cheese
• citrus vinaigrette
• caesar
• white balsamic vinaigrette
• virgin olive oil & balsamic vinegar

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LOBSTER MAC & CHEESE  
34 PER PERSON  
Maine lobster, herbs, garlic, radiatore pasta, six seven cheese sauce

S’MORE BACON  
18 PER PERSON, attendant required  
60 minute time limit  
Torched marshmallows, graham crackers, chocolate bars, crispy chopped bacon, chocolate sauce, whipped cream

SUNDAE FUNDAY  
18 PER PERSON, attendant required  
60 minute time limit  
Chocolate & vanilla ice cream, sprinkles, roasted peanuts**, brownie bites**, cherries, whipped cream, chocolate & raspberry sauces

CARVING STATIONS  
GF without rolls  
Attendant required  
All options include warm rolls & butter  
All beef options served with red wine jus and fresh horseradish cream  

Cedar-roasted alaskan salmon  
325 PER 25 GUESTS  
Dijon maple glaze, cucumber yogurt

Eight-hour roasted pork shoulder  
265 PER 25 GUESTS  
Carolina barbeque, creamy cabbage slaw

Cracked pepper crusted ny strip loin*  
390 PER 25 GUESTS

Salt-roasted prime rib*  
475 PER 25 GUESTS

Thyme & garlic roasted beef tri-tip*  
350 PER 25 GUESTS

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dinner
text
menu
dinner buffet

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA
MINIMUM OF 20 GUESTS

PIKE PLACE  
80 PER PERSON

arugula salad**  GF
beet, tomato, blue cheese, walnut,
white balsamic vinaigrette

classic caesar salad*

roasted potatoes  GF
caramelized onions, thyme

sautéed seasonal vegetables  GF

roasted salmon  GF
tomato, basil, artichokes, lemon

chicken breast  GF
mushroom, leek, fennel ragout

farfalle pasta
spinach, asparagus, tomato, zucchini,
kale pesto, parmesan

dessert display**

CAPITOL HILL  
90 PER PERSON

quinoa  GF
grilled vegetables, olive oil, lemon, basil

tomato, cucumber, olives & feta  GF
red wine vinaigrette

vegetable antipasti  GF without flatbreads
fresh mozzarella, marinated artichoke,
roasted peppers, flatbreads

baby lettuces  GF
tomato, cucumber, sweet peppers, radishes,
white balsamic vinaigrette

toasted barley & roasted
vegetable ragout

herb-roasted chicken breast  GF
slow-roasted tomato, kale pesto

sautéed pacific cod  GF
seared vegetable julienne, lemon, olive oil

grilled skirt steak*  GF
scallions, sweet peppers, chimichurri

flourless chocolate torte  GF

lemon tart
**OLYMPIC**
100 PER PERSON

- **classic caesar salad***
- **arugula & spinach salad** *GF*
  roasted beets, strawberries, blue cheese, pecans, honey dijon vinaigrette
- **marinated asparagus** *GF*
  shaved fennel, lemon, truffle
- **roasted potatoes** *GF*
  pearl onions, rosemary
- **roasted chicken**
  brown butter gnocchi, forest mushroom ragout, chive, tomato, goat cheese
- **dijon & maple-glazed salmon** *GF*
  charred onion relish
- **garlic & thyme-roasted n.y. strip loin*** *GF*
  red wine jus, horseradish cream
- **seasonal vegetables** *GF*
  citrus herb oil
- **chocolate-hazelnut crunch** **GF**
- **raspberry cheesecake** **GF**

**LIVING ON THE EDGE**
125 PER PERSON

- **mini iceberg wedges** *GF*
  tomato, smoked bacon, cilantro ranch, blue cheese
- **shrimp cocktail** *GF*
  lemon, smoky cocktail sauce
- **vine-ripened tomato & mozzarella salad** *GF*
  olive oil, basil, balsamic
- **baby lettuces** *GF*
  tomato, cucumber, sweet peppers, radishes, white balsamic vinaigrette
- **oven-roasted asparagus & plum tomatoes** *GF*
- **garlic whipped potatoes** *GF*
- **applewood smoked chicken gnocchi**
  spinach, tomato, basil, parmesan
- **herb-roasted beef tenderloin***
  mushroom ragout, red wine jus
- **king salmon**
  spinach, tomato, basil, parmesan saffron-tomato coulis
- **maine lobster mac & cheese**
  signature preparation
- **flourless chocolate torte** *GF*
- **red velvet cake**
- **assorted truffles** **GF**
- **strawberries, whipped cream**
plated dinner

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, TEAVANNA TEA
MAXIMUM OF TWO PLATED ENTRÉE OPTIONS AND ONE VEGETARIAN OPTION
PRICE POINT IS BASED ON THE HIGHER PRICED ENTRÉE SELECTION

SALADS
PLEASE SELECT ONE

caesar salad*
romaine, parmesan, crouton, traditional dressing

washington apple & oregon blue** GF
baby spinach, local apple, oregon blue cheese, roasted walnut, white balsamic vinaigrette

baby arugula** GF
goat cheese, raspberries, candied pecans, sherry & honey vinaigrette

butter lettuce GF
sun-dried apricot, feta, pumpkin seeds, cilantro ranch

burrata salad GF ($5 additional per guest)
watermelon, tomato, arugula, olive, lemon-basil vinaigrette
(available may to september)
roasted butternut squash & apple, arugula, walnut, maple dijon vinaigrette (available october to april)

ENTRÉES

citrus & garlic-roasted chicken breast GF
68 PER PERSON
whipped potato, roasted vegetables, lemon & herb pan sauce

crisp roasted pork loin GF
70 PER PERSON
red potato & bacon hash, braised red cabbage, washington apple sauce, maple-mustard glaze

grilled sirloin of beef* GF
72 PER PERSON
smashed red potatoes, mushroom ragout, sautéed broccoli, grain mustard demi-glace

miso-glazed alaskan cod GF
74 PER PERSON
baby bok choy, roasted eggplant, sweet potato fondue, charred scallion, soy butter

roasted king salmon GF
78 PER PERSON
local honey glaze, root vegetable hash, asparagus, lemon & horseradish beurre blanc

slow-roasted beef short rib GF
78 PER PERSON
leek & potato purée, brussels sprouts, roasted carrots, rich braising jus

filet of beef* GF
80 PER PERSON
whipped potato, mushroom ragout, asparagus, roasted tomato, red wine demi-glace

halibut GF
82 PER PERSON
(available may to october)
sweet corn succotash, grilled asparagus, kale pesto, summer tomato relish

VEGETARIAN OPTIONS

wild mushroom ravioli
cultivated & foraged mushrooms, roasted asparagus, tomato, goat cheese fondue

six seven miso-glazed tofu GF seasonal accompaniments

crispy parmesan risotto cake
roasted squash & vegetable ragout, sauteed spinach, plum tomato coulis
plated dinner (continued)

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, TEAVANNA TEA
MAXIMUM OF TWO PLATED ENTRÉE OPTIONS AND ONE VEGETARIAN OPTION
PRICE POINT IS BASED ON THE HIGHER PRICED ENTRÉE SELECTION

DESSERTS
PLEASE SELECT ONE

washington apple galette**
cinnamon crème fraîche

flourless chocolate torte **
grapefruit sauce, chantilly cream

salted caramel cheesecake
bourbon caramel

classic tiramisu
espresso anglaise, berries

lemon meringue tart
whipped cream, berry coulis

triple chocolate mousse **
dark chocolate sauce, raspberries

Duet Plated Entrées
All Include Chef’s Choice Accompaniments

grilled sirloin & sautéed shrimp* GF
98 PER PERSON
red wine jus, lemon-chive beurre blanc

grilled sirloin & king salmon* GF
105 PER PERSON
red wine jus, lemon-chive beurre blanc

king salmon & dungeness crab cake GF
110 PER PERSON
lemon-chive beurre blanc, chipotle-tomato coulis

filet of beef & king crab legs* GF
125 PER PERSON
red wine jus, lemon-chive beurre blanc

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chef's daily dinner menu

$80 PER PERSON, AVAILABLE FOR GROUPS OF 30 OR LESS
ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA

SALAD COURSE
PLEASE SELECT ONE

arugula & endive salad** GF
Washington pear, medjool dates, candied pecans, rogue smoked blue cheese, white balsamic vinaigrette

cæsar salad*
Herbed croutons, parmesan, lemon, classic dressing

ENTRÉE COURSE
GUESTS TO SELECT ON-SITE

roquefort-crusted filet mignon* GF
Mushroom ragout, whipped potato, roasted tomato, asparagus, red wine jus

cedar plank king salmon GF
Rainbow potatoes, mushroom ragout, smoked bacon, asparagus, tomato, truffle cream, local honey

seared maine diver scallops GF
Roasted vegetables, spinach, lemon, kale pesto

miso-glazed tofu GF
Seasonal accompaniments

SWEET COURSE
PLEASE SELECT ONE

flourless chocolate torte GF
Whipped cream, berries

classic cheesecake
Strawberry sauce, caramelized sugar

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edgewater libations
### Hosted Bar Package

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<th># of Hours</th>
<th>Call</th>
<th>Premium</th>
<th>Ultra</th>
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#### Call Bar
- Sobieski Vodka
- Castillo White Rum
- Sauza Blue Tequila
- Gordon’s Gin
- Jim Beam Bourbon
- Canadian Club Blended Whiskey
- J. Walker “Red Label” Scotch
- Presidente Brandy

#### Ultra
- Grey Goose Vodka
- Bacardi "Cuatro" Rum
- Patron Silver Tequila
- Bombay “Sapphire” Gin
- Maker’s Mark Bourbon
- Jameson Irish Whiskey
- J. Walker “Black Label” Scotch
- Hennessy "Privilege" VSOP Cognac

#### Premium Bar
- Ketel One Vodka
- Bacardi “Superior” Rum
- Cazadores Blanco Tequila
- Tanqueray Gin
- Bulleit Bourbon
- Crown Royal Blended Whisky
- Dewar’s “White Label” Scotch
- Hennessy VS Cognac

Hourly bar packages will include cocktails, house wine, domestic, craft and imported beers, soft drinks, juice and mineral water. All bar packages will include tableside wine service during dinner. Hourly bar packages do not include Champagne toasts, shots, or doubles. A $50 per hour per bartender fee applies. A 20% service charge and tax will be applied to the package pricing. Clients have the option to upgrade to a premium wine tier for $10 per person added to the above package pricing. Pricing is subject to change and will be confirmed 90 days prior to the event.
**CHAMPAGNE & SPARKLING**

prosecco, mionetto brut  **ITALY**

44

The grapes from the province of Treviso, an area that has always produced high quality Prosecco, give this sparkling wine a luminous straw yellow hue and its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, white peach and honey.

sparkling, domaine ste. michelle brut  **WASHINGTON**

38

Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods.

sparkling, chandon rosé brut  **CALIFORNIA**

56

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.

champagne, nicolas feuillatte brut  **FRANCE**

85

Pale yellow in colour with turquoise tinges, and a ribbon of fine and delicate bubbles. A fine mousse forms a harmonious sweeping string of bubbles. Intense floral and whitefruit aromas, developing notes of honeysuckle, pear and sweet citrus fruits. Delicate on the palate, characterised by finesse and elegance. Impressive aromatic breadth, creamy texture, appealing freshness, a fruit extravaganza.

champagne, veuve-clicquot brut  **FRANCE**

160

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, livio felluga "esperto"  **ITALY**

40

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, ferrari-carano "fumé"  **CALIFORNIA**

42

This wine has delicious aromas and flavors of pineapple, pink grapefruit, lemongrass, lychee, peach, pear, honeydew melon, orange blossom, guava and a touch of minerality. The Fumé Blanc has bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity and depth.

sauvignon blanc, cloudy bay  **NEW ZEALAND**

60

The wine has a straw-greenish color and a typical bouquet with notes of grapefruit and lime, lychees and gooseberry, peppers and a nicely intense one of tomato leaf. The lovely mouthfeel is silky and rich, fresh and savory with a nice fruity finish.

chenin blanc/viognier, pine ridge  **CALIFORNIA**

44

This 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"  **FRANCE**

64

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  **CALIFORNIA**

44

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, gerard bertrand "cote des roses"  **FRANCE**

44

The bouquet releases aromas of summer fruits, cassis and red currant. Floral notes of rose along with hints of grapefruit complete the picture. The finish is fresh, offering notes of candy. On the palate, the impression is fresh and full with great aromatic persistence and balance.
**RED**

**pinot noir, elouan**  **OREGON**  
52  
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, tangle oaks**  **CALIFORNIA**  
48  
Garnet color. Inviting plum and red berry fruits intermingled with cocoa and savory herbs aromas. Supple red fruit and juicy tannins turn to spicy plum and blackberry preserve flavors that unfold on the mid-palate and follow all the way through to a well-balanced finish.

**malbec, terrazas "reserva"**  **ARGENTINA**  
42  
Bright red color with purple shades. Intense floral and fruity notes. Presence of violets, ripe black cherry and plum aromas. Reveals a toasty and spicy character of black pepper and chocolate. Its sweet and juicy mouthfeel delivers finesse, delicate tannins and an elegant finish of black fruits.

**zinfandel, beran**  **CALIFORNIA**  
48  
Deep, dark purple with a black core and red hues. Aromas of just-baked blueberry pie, raspberry, and dark chocolate with hints of sweet baking spice and vanillin oak. Rich and yet also elegant, this wine has beautiful red and black berry fruit flavors with hints of cloves and pepper, and a long finish. Medium-bodied with fine-grained tannins, gorgeous palate-weight, and a persistent elegant finish.

**blend, seven falls "rapid reds"**  **WASHINGTON**  
40  
This is a beautiful blend that shows boldness and depth but at the same time restraint and finesse. A mix of both dark fruit and softer red fruit. Hints of dried fruit and anise. This blend is mouth-coating with a spicy, smooth, elegant finish.

**cabernet sauvignon, newton "skyside"**  **CALIFORNIA**  
64  
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.

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**EDGEWATER WINE SELECTIONS**

38  
**riesling**

**sauvignon blanc**

**chardonnay**

**merlot**

**cabernet sauvignon**
cocktails

**Call Bar**

- **Host Bar** / 9.5 per drink
- **No Host Bar** / 10.5 per drink

- Sobieski vodka
- Castillo white rum
- Sauza blue tequila
- Gordon's gin
- Jim Beam bourbon
- Canadian club blended whisky
- Johnnie Walker "Red Label" scotch
- Presidente Brandy

**Premium Bar**

- **Host Bar** / 10.5 per drink
- **No Host Bar** / 11.5 per drink

- Ketel one vodka
- Bacardi "Superior" rum
- Cazadores blanco tequila
- Tanqueray gin
- Bulleit bourbon
- Crown Royal blended whisky
- Dewar's "White Label" scotch
- Hennessy VS cognac

**Ultra**

- **Host Bar** / 12.5 per drink
- **No Host Bar** / 13.5 per drink

- Grey Goose vodka
- Bacardi "Cuatro" rum
- Patron silver tequila
- Bombay "Sapphire" gin
- Maker's Mark bourbon
- Jameson Irish whiskey
- Johnnie Walker "Black Label" scotch
- Hennessy "Privilege" VSOP cognac

**Cordials**

- **Host Bar** / 11.5 per drink
- **No Host Bar** / 12.5 per drink

- Amaretto di Saronno
- Bailey's Irish cream
- Frangelico
- Grand Marnier
- Kahlua

**Specialty Cocktails**

- Pineapple-infused martini
  - 12
  - Fresh pineapple-infused Sobieski vodka

- Moscow mule
  - 12
  - Ketel one vodka, Fever Tree ginger beer, lime juice

- The last word
  - 13
  - Pear-infused Tanqueray gin, Green Chartreuse, Luxardo "Maraschino" liqueur, lime juice

- Six seven paloma
  - 15
  - Don Julio reposado tequila, Hibiscus & grapefruit syrup, soda

- Barrel-aged Manhattan
  - 14
  - Maker's Mark bourbon, Noilly Prat sweet vermouth, Angostura bitters

- Barrel-aged old fashioned
  - 14
  - Crown Royal rye, Demerara sugar, Orange bitters, Angostura bitters
beer & non-alcoholic beverages

DOMESTIC
HOST BAR / 6 PER BOTTLE
NO HOST BAR / 6.5 PER BOTTLE
budweiser
bud light
coors light

CRAFT BEER
HOST BAR / 7 PER DRINK
NO HOST BAR / 7.5 PER DRINK
widmer hefeweizen PORTLAND, OR
widmer "omission" pale ale PORTLAND, OR
elysian immortal ipa SEATTLE, WA
deschutes "obsidian" stout BEND, OR

IMPORTED
HOST BAR / 7 PER BOTTLE
NO HOST BAR / 7.5 PER BOTTLE
stella artois
stella cidre
pacifico
kaliber (non-alcoholic)

NON-ALCOHOLIC BEVERAGES
bottled mineral & sparkling water
5.5 EACH
assorted soda
5.5 EACH
 ginger beer
6 EACH
martinelli’s sparkling cider
22 PER BOTTLE
freshly brewed iced tea
54 PER GALLON / SERVES 20
strawberry-basil lemonade
45 PER GALLON / SERVES 20
mint-cucumber limeade
45 PER GALLON / SERVES 20
zoka coffee, decaf or tazo tea
92 PER GALLON