

RECEPTION MENU



HORS D'OEUVRES

Two dozen minimum per item selected

HOT

Chicken Tandoori Skewers

savory yogurt sauce \$54 per dozen

Lamb Kofta Meatball GF

garlic-mint yogurt \$56 per dozen

Dungeness Crab and Corn Beignets DF

Creole mustard remoulade \$62 per dozen

Sweet Potato Brown Butter Arancini Veg

maple cream sauce \$48 per dozen

Beet and Goat Cheese Tart Veg

toasted walnuts | fresh herbs \$50 per dozen

Chickpea Falafel Veg

warm spices | roasted pepper coulis | fresh herbs
\$52 per dozen

Beecher's Cheddar Grilled Cheese and Tomato Soup

Shooters Veg

flagship cheddar | honey beer jam \$54 per dozen

Smoked Tea Braised Pork Belly GF DF

black vinegar caramel \$60 per dozen

Bacon Wrapped Goat Cheese Dates GF

fried thyme \$60 per dozen

GF: Gluten Free | V: Vegan | Veg: Vegetarian | DF: Dairy Free

COLD

Smoked Salmon Mousse

crème fraiche | capers | dill | toasted lavosh \$54 per dozen

Toasted Lavosh Veg

whipped ricotta | cherry bourbon chutney \$48 per dozen

Crab and Avocado Tartine DF

roasted red pepper coulis \$58 per dozen

Tuna Poke DF

seaweed salad | mango | avocado | scallion | sesame | wontons
\$56 per dozen

PB & J DF

pistachio butter | savory fruit compote | focaccia | smoked bacon
\$54 per dozen

Fresh Rolls Veg GF

rice paper | Napa cabbage | cilantro | mint | peanut sauce
\$48 per dozen

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request.

All food and beverage is subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property.

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NIBBLE & NOSH STATIONS

Classic Vegetable Crudité GF Veg

Fresh seasonal vegetables, pickled red onion, Castelvetrano olives, house-made hummus, herbed garden ranch

Small Plate (Feeds 1-15 people) \$189

Large Plate (Feeds 16-30 people) \$379

Seasonal Roasted Vegetables GF Veg

Seasonal roasted vegetables, pickled vegetables, Castelvetrano olives, local mushrooms, hummus, roasted red pepper aioli, herbed ranch

Small Plate (Feeds 1-15 people) \$189

Large Plate (Feeds 16-30 people) \$379

Bruschetta via Appia Veg

Crusty bread, vine ripe tomato compote, marinated mozzarellas, assorted herbs, roasted garlic, olive tapenade, balsamic reduction, Castelvetrano olives, whipped ricotta, roasted local mushrooms

Small Plate (Feeds 1-15 people) \$198

Large Plate (Feeds 16-30 people) \$379

Charcuterie and Cheese Platter

Local and imported cheeses, rotating selection of charcuterie, chili fennel roasted nuts, honeycomb, dried fruits, lavosh crackers, Salish honey and orange stone-ground mustard, onion marmalade, pickled vegetables

Small Plate (Feeds 1-15 people) \$315

Large Plate (Feeds 16-30 people) \$625

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CARVING STATIONS

All carving stations include Macrina Bakery bread and butter. 20 guest minimum. A \$150 chef attendant fee applies to each station.

Roasted Tom Turkey

fresh herbs | traditional sage gravy \$21 per person

Roasted Pork Loin GF DF

cherry bourbon chutney \$24 per person

Cedar Planked Pacific Northwest Salmon GF

preserved lemon gremolata \$28 per person

Roasted Top Sirloin GF

black garlic & herb crust | au jus | horseradish cream
\$23 per person (40 guest minimum)

Black Garlic & Herb Crusted Prime Rib GF

thyme au jus | horseradish cream
\$33 per person (40 guest minimum)

DESSERT STATION

18 guest minimum

S'more Than Just a Good Time

Build your own s'mores station including house made marshmallows, house made graham crackers, and Theo milk and dark chocolates \$12 per person

Salish Signature Treat Display

featuring an assortment of seasonal items (3 bites per person, 4 items) \$20 per person