

# RECEPTIONS MENU

## HORS D'OEUVRES

*Two dozen minimum per item selected*

### HOT

#### Thai Curry Chicken Skewers <sup>GF DF</sup>

peanut sauce \$49 per dozen

#### Lamb Kofta Skewers

garlic-mint yogurt \$52 per dozen

#### Dungeness Crab and Corn Beignet

Creole mustard remoulade \$52 per dozen

#### Wild Mushroom and Goat Cheese Arancini <sup>Veg</sup>

smoked tomato coulis \$44 per dozen

#### Seared Polenta Cakes <sup>Veg</sup>

roasted eggplant caponata \$44 per dozen

#### Beecher's Cheddar Grilled Cheese and Tomato Soup Shooters <sup>Veg</sup>

Essential Bakery sourdough | Beecher's white cheddar | honey beer jam \$50 per dozen

#### Angus Beef Sliders

brioche buns | house-made aioli | white cheddar | caramelized onions \$52 per dozen

#### Bacon Wrapped Short Ribs <sup>GF DF</sup>

onion marmalade \$52 per dozen

### COLD

#### Cured Salmon Lox <sup>GF</sup>

English cucumber | crème fraiche | preserved lemon \$49 per dozen

#### Beet Hummus with Crisp Pita

grilled halloumi | za'atar | preserved lemon | cilantro \$44 per dozen

#### Garlic Crostini <sup>Veg</sup>

cambozola | poached pear chutney \$44 per dozen

#### Crab and Avocado Tartine <sup>DF</sup>

pickled ginger | sesame \$49 per dozen

#### Tuna Poke <sup>DF</sup>

seaweed salad | mango | avocado | scallion | sesame | wontons \$49 per dozen



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

 Look for the Salish bee to guide you to menu items that feature honey from our own hives.

SALISH  
LODGE & SPA

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## NIBBLE AND NOSH STATIONS

### Classic Vegetable Crudité <sup>GF Veg</sup>

Assorted fresh, and marinated seasonal vegetables, pickled red onion, Castelvetrano olives, roasted wild and cultivated mushrooms, fresh herbs, house-made hummus, herbed garden ranch, smoked honey aioli

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

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

### Bruschetta via Appia <sup>Veg</sup>

Fresh roasted garlic bruschetta toasts including, fire roasted red pepper, vine ripe tomato compote, fresh mozzarella and assorted cheeses, fresh basil and assorted herbs, roasted garlic, olive tapenade, balsamic reduction and infused olive oils.

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, lavosh crackers, stone-ground Dijon mustard

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

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

## DESSERT STATIONS

*We require an 18 guest minimum on all food stations.*

### S'more Than Just a Good Time <sup>Veg</sup>

Build your own s'mores station including house made marshmallows, house made graham crackers, and Theo milk and dark chocolates

**\$24 per person**

### Salish Signature Treat Display <sup>Veg</sup>

Featuring an assortment of seasonal items

**\$22 per person**



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## CARVING STATIONS

All carving stations include Essential Bakery bread and butter.  
20 person minimum for a la carte and buffet additions.

(\$150 chef attendant fee applies to each station for a la carte menu)

Roasted Tom Turkey fresh herbs | traditional sage gravy  
\$16 per person

Roasted Pork Loin <sup>GF DF</sup> Woodenville Rye demi-glace | stone fruit mostarda  
\$16 per person

Cedar Planked Pacific Northwest Salmon <sup>GF</sup> citrus beurre blanc  
\$18 per person

Roasted Top Sirloin <sup>GF</sup> black garlic & herb crust | au jus | horseradish cream  
\$17 per person (40 guest minimum)

Black Garlic & Herb Crusted Prime Rib <sup>GF</sup>  
thyme au jus | horseradish cream  
\$24 per person

*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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