

# RECEPTIONS MENU

## HORS D'OEUVRES

*Two dozen minimum*

### HOT

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

peanut sauce \$49 per dozen

 **Beef Skewers** <sup>GF DF</sup>

garlic honey glaze \$49 per dozen

**Pancetta Prawns** <sup>GF DF</sup>

golden raisin | scallion | pesto \$49 per dozen

**Dungeness Crab and Corn Beignet Cakes**

Creole mustard remoulade \$49 per dozen

**White Cheddar Mac and Cheese "Arancini"** <sup>Veg</sup>

truffle mushroom cream \$44 per dozen

**White Cheddar Asparagus Quiche** <sup>Veg</sup> \$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

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

red onion jam \$52 per dozen

### COLD

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

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

**Salt Roasted Beets** <sup>GF Veg</sup>

chèvre | candied walnut | endive \$44 per dozen

 **Garlic Crostini** <sup>Veg</sup>

grilled peach | honey ricotta \$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

### Garden Delight <sup>GF Veg</sup>

Assorted grilled and balsamic marinated vegetables, cedar roasted mushrooms, rotating selections of fresh and pickled vegetables, smoked honey aioli, garden herb ranch, balsamic vinaigrette

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

Large Plate (Feeds 16-30 people) **\$398**

### 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) **\$189**

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 assorted chocolates

**\$22 per person**

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

Featuring an assortment of seasonal items

**\$20 per person**



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## CARVING STATIONS

All carving stations include Essential Bakery bread and Salish honey 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

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

Cedar Planked Pacific Northwest Salmon <sup>GF</sup> caper tarragon remoulade  
\$18 per person

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

Garlic Rosemary Crusted Prime Rib <sup>GF</sup>  
thyme au jus | horseradish cream  
\$22 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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