

SPRING – SUMMER 2010 CATERING PACKAGE



Radisson

18118 International Boulevard
Seattle, WA 98188
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www.radisson.com/seattlewa_seatac

BANQUET AND CATERING POLICIES

AUDIO VISUAL EQUIPMENT AND INTERNET

Audio visual equipment and internet access can be arranged at additional cost.

BILLING

Payment is required in advance for all functions unless credit has been established and accepted in writing by the hotel. A \$500.00 deposit will be requested at time the signed contract is returned to the hotel. Payments may be made by cash, credit card or cashiers check. Specific billing instructions will be outlined in your contract.

CANCELLATION

Please refer to individual contracts regarding specific cancellation clauses.

DECORATIONS

The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance. Your catering contact can assist you with recommendations for decorations. Additional fees may apply.

DELIVERY AND STORAGE

All deliveries to the hotel must be to the attention of your on-site contact and be clearly marked with the meeting name and date. Please do not arrange for delivery more than 2 days prior to your meeting date. A \$5.00 per box charge will be applied for storage and delivery. Following your event any items left in the function room will be deemed to be garbage. Please remove all materials you wish to keep following your event.

ENTRÉE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entree, the client is responsible for paying for those additional meals.

FOOD AND BEVERAGE SERVICE

We do not allow any food or beverage items to be brought into the Hotel for consumption by our guests without written permission. Food may not be taken off the premises after it has been prepared and served. Sales and service of alcoholic beverages is regulated by the state.

FUNCTION DETAILS

Menu selections, room set ups and function details are required a minimum of 2 full weeks in advance of your function.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these numbers may vary from expected attendance, we reserve the right to change room reservations to best accommodate with increasing or decreasing attendance figures. Additional set up and tear down time for events must be pre-approved by your catering manager and may incur additional fees.

GUARANTEES

A guaranteed attendance figure is required for all meal functions by noon, 3 business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will prepare 3% over the guaranteed numbers.

MENU PRICING

Due to price fluctuations menu quotations cannot be guaranteed until 60 days prior to the date of your function.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following an event. Arrangements for security can be made through your catering manager in advance.

SERVICE CHARGE AND TAX

Food and beverage pricing is subject to 19% service charge and 10% Food and Beverage Tax. Service charge, room rental and AV charges are subject to sales tax of 9.5%. (Subject to change) Banquet services are subject to a 19% banquet service charge plus applicable taxes. 65% of the 19% banquet service charge assessed on food and beverage items is distributed to the Radisson employees who work the specific function. This is the banquet employee service charge and is a commission, not a gratuity. The remaining 35% of the 19% banquet service charge is retained by the hotel. The 19% banquet service charge applied to non food and beverage services is a hotel service charge and is retained by the hotel. Applicable sales tax is charged on the total service charge of 19%. If your group is tax exempt we must receive a copy of your Washington State Exempt Certificate and number issued by the revenue department.



BREAK TIME

BEVERAGES

Starbucks Coffee, Decaffeinated Coffee and
Selection of Tazo Teas
\$3.25 per person

Coffee City – All Day Coffee and Tea Refresh
(8 hour maximum)
\$10.00 per person

Bottled Juice Selection
Apple, Orange, Cranberry
\$2.75 each

Assorted Soft Drinks
Bottled Still and Carbonated Water
\$2.50 each

Red Bull
\$4.50 each

Vitamin Waters
\$2.75 each

Carafes of Cold Drinks (6 glasses)

Freshly Squeezed Orange, Grapefruit,
Cranberry, Apple or V-8
\$13.95 each

Lemonade or Freshly Brewed Iced Tea
\$12.25 each

NATURAL CHOICES

Basket of Whole Fresh Fruit
\$22.00 per dozen

Deluxe Mixed Nuts
\$30.00 per bowl

Minimum order of 10 for the following:

Sliced Fresh Fruits and Berries
\$3.75 per person

Assorted Crudités with Ranch Dip
\$3.75 per person

BAKED DELIGHTS

Bakery Basket
Muffins, Danish, Croissants
\$24.00 per dozen

Assorted Breakfast Breads
\$24.00 per dozen

Scones with Butter and Preserves
\$26.00 per dozen

Bagels with Cream Cheese
\$26.00 per dozen

Freshly Baked Large Cookies
*Chocolate Chunk, White Chocolate Macadamia
Raisin Oatmeal, Peanut Butter*
\$24.00 per dozen

Dessert Bars
*Double Fudge Nut Brownies
Lemon Coconut Bars
Macaroon Madness*
\$26.00 per dozen

MUNCHIES

Nature Valley Oats 'n Honey Granola Bars
\$22.00 per dozen

Minimum order of 10 for the following:

Popcorn and Pretzels
\$3.00 per person

Chips, Dips and Salsa
*Potato, Pita and Tortilla Chips
French Onion Dip and Salsa*
\$3.50 per person

Imported and Domestic Cheeses
Assorted Breads and Crackers
\$4.00 per person



THEME BREAKS

MILK AND COOKIES

Freshly Baked Cookies
Chocolate Chunk, Macadamia White Chocolate, Oatmeal Raisin, Peanut Butter
Double Fudge Nut Brownies
Milk (Skim and 2%)
\$6.95 per person

SPA BREAK

Basket of Whole Fresh Seasonal Fruit
Crisp Vegetable Crudités with Yogurt-Herb Dip
Nature Valley Granola Bars
Assorted Fruit Juices
\$8.25 per person

Minimum 15 Guests for the Following Menus:

SEATTLE BERRY DELIGHT

(Available April – September)
Chocolate Dipped Strawberries
Traditional Berry Shortcake
Berry Yogurt Shooters
Berry Punch
\$8.25 per person

FALL APPLE HARVEST

(Available October – March)
Basket of Washington Apples
Apples Chips and Honey Roasted Nuts
Mini Apple Cobbler
Hot Spiced Apple Cider
\$ 8.25 per person

ICE CREAM PARLOR

Chocolate and Vanilla Ice Cream, Fruit Sorbet
Fresh Strawberry Sauce, Rich Hot Fudge
Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries
Assorted Soft Drinks
\$7.25 per person

MARINERS 7TH INNING STRETCH

Freshly Popped Popcorn and Peanuts in the Shell
Warm Pretzels with Mustard
Assorted Candy Bars
Root Beer and Assorted Sodas
\$8.25 per person

POWER BREAK

Red Bull and Vitamin Drinks
Tillamook Cheese Wedges
Trail Mix - Assorted Nuts, Dried Fruits, M&M's, Coconut, Apple Chips
\$8.50 per person

All prices subject to 19% service charge and 10% food and beverage tax



BREAKFAST BUFFETS

THE CONTINENTAL

Assorted Juices and Milk
Fresh Bakery Basket of Muffins, Breakfast Breads and Danish
Butter and Preserves
Seasonal Sliced Fresh Fruit
Freshly Brewed Starbucks Coffee and Tazo Teas
\$9.95 per person

THE DELUXE CONTINENTAL

Assorted Juices and Milk
Fresh Bakery Basket of Muffins, Breakfast Breads and Danish
Assorted Fresh Bagels and Cream Cheese, Butter and Preserves
Individual Fruit Yogurts
Seasonal Sliced Fresh Fruit
Freshly Brewed Starbucks Coffee and Tazo Teas
\$12.95 per person

THE AMERICAN BREAKFAST

(Minimum 10 persons – fewer than 10 add \$2.50 per person)

Assorted Juices and Milk
Fresh Bakery Basket of Muffins, Breakfast Breads and Danish
Butter and Preserves
Farm Fresh Scrambled Eggs
Thick Sliced Bacon or Sausages and Country Style Breakfast Potatoes
Individual Fruit Yogurts
Seasonal Sliced Fresh Fruit
Freshly Brewed Starbucks Coffee and Tazo Teas
\$14.95 per person

BUFFET ENHANCEMENTS

(Price per person)

\$3.50 each

Hot Oatmeal with Brown Sugar, Dried Fruits

Bowl of Natural Yogurt and Granola

Croissant Breakfast Sandwich with Egg, Ham and Cheddar Cheese

Breakfast Tortilla Wrap with Scrambled Eggs, Sautéed Onions, Sausage and Cheddar Cheese

Cheese Omelets with Assorted Toppings

Cheese Blintzes with Fruit Compote

Malted Belgian Waffles with Fruit Compote
Honey Butter and Warm Maple Syrup

\$4.50

Traditional Eggs Benedict



PLATED BREAKFAST

COUNTRY BREAKFAST

Freshly Squeezed Orange Juice
Fresh Bakery Basket
Country Fresh Scrambled Eggs
Thick Sliced Bacon and Country Style Potatoes
Freshly Brewed Starbucks Coffee and Tazo Teas

\$12.75 per person

TRADITIONAL EGGS BENEDICT

Freshly Squeezed Orange Juice
Fresh Bakery Basket
Toasted English Muffin with Canadian Bacon, Poached Eggs and Hollandaise Sauce
Freshly Brewed Starbucks Coffee and Tazo Teas

\$15.25 per person

MEXICAN SCRAMBLE

Freshly Squeezed Orange Juice
Fresh Bakery Basket
Farm Fresh Scrambled Eggs with Chorizo, Onion, Green Chile and Jack Cheese
Salsa and Tortillas
Freshly Brewed Starbucks Coffee and Tazo Teas

\$14.95 per person

**Add Individual Sliced Fresh Fruit Plate
\$3.75 per person**



WORKING LUNCH BUFFETS

(Served in your meeting room-minimum 10 guests)

All buffets served with Freshly Brewed Starbucks Coffee and Iced Tea

GATEWAY EXPRESS

Market Garden Salad with Dressings

Assorted Sandwiches to include:

Thinly Sliced Roast Beef and Cheddar Cheese

Old Fashioned Sliced Turkey and Swiss Cheese

Roasted Vegetable with Herbed Cream Cheese

Relishes and Condiments

Mayonnaise, Mustards, Ketchup, Pickles, Lettuce and Tomatoes

Potato Chips

Assorted Freshly Baked Cookies

\$15.95 per person

MAKE YOUR OWN DELI SANDWICH

Caesar Salad and Healthy Slaw

Shaved Roast Beef, Smoked Turkey, Smoked Ham, Egg Salad

Cheddar and Swiss Cheese

Lettuce, Sliced Tomato, Red Onion and Pickles

Mayonnaise, Assorted Mustards, Ketchup and Horseradish

Assorted Rolls and Sliced Breads

Chef Dessert Selection

\$16.25 per person

WRAP IT UP

Fresh Market Vegetable Crudités with Ranch Dip

Tortilla Chips with Salsa

Spinach Tortilla Wrap – Choose one:

Chicken Caesar

or

Pesto Grilled Vegetable with Goat Cheese and Market Greens

Chef's Dessert Selection

\$16.50 per person

COUNTRY PICNIC

Coleslaw

Traditional Potato Salad

Mediterranean Pasta Salad with Olives, Artichokes and Roasted Peppers

Sliced Tomatoes and Red Onion

Country Fried Chicken

Rolls and Butter

Assorted Brownies and Bars

\$16.95 per person

Add Chef's Daily Creation from the Soup Kettle - \$2.00 per person

Add Sliced Fresh Fruit Tray - \$3.00 per person

All prices subject to 19% service charge and 10% food and beverage tax



LUNCH BUFFETS

(Minimum 20 guests, add \$75 fee for less than 20)

All buffets served with Freshly Brewed Starbucks Coffee and Iced Tea

NAPOLI PASTA BAR

Caesar Salad with Focaccia Croutons and Parmesan Cheese
Seasonal Tomato Salad with Basil, Balsamic Vinegar and Virgin Olive Oil
Grilled Mediterranean Vegetable Salad

Meat Lasagna

Penne Pasta with Choice of **Two** Sauces:
Roasted Bell Pepper & Chicken Pesto
A la Puttanesca (spicy tomato, capers and olives)
Meat Bolognese
Alfredo Primavera

Tiramisu

\$19.95 per person

TEX MEX EXPRESS

Tortilla Soup
Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese
Tortilla Chips and Picante Sauce
Char-broiled Sliced Marinated Chicken and Beef
Roasted Bell Peppers and Onions
Hot Flour Tortillas, Mexican Rice and Refried Beans
Salsa, Guacamole, Sour Cream, Sliced Jalapenos and Grated Cheddar
Fresh Fruit Salad with Lime Juice
\$20.50 per person

EAST MEETS WEST

Crispy Asian Noodle Salad with Salad Greens, Grated Carrot and Scallions
Orange Ginger Vinaigrette
Vegetarian Gyoza with Sesame Soy Dipping Sauce

Choice of One:

Chicken Teriyaki
Sweet and Sour Pork

Served with Steamed Rice and Stir-fried Vegetables

Fortune Cookies and Sliced Fresh Fruit
\$21.95 per person

A TASTE OF THE NORTHWEST

Pike Market Greens with Dried Cranberries and Glazed Walnuts, Cabernet Vinaigrette
Roasted Beet Salad with Feta Cheese, Fresh Herb Dressing
Crab Cakes with Tomato Salsa

Choice of one:

Baked Salmon with Leek Confit
Rosemary Roasted Chicken
Served with Seasonal Market Vegetables and Yukon Gold Mashed Potatoes

Seasonal Fruit Pies
\$23.95 per person

All prices subject to 19% service charge and 10% food and beverage tax



PLATED LUNCHES

SALAD PLATES

Served with Rolls and Butter
Chef's Daily Creation from the Soup Kettle
Dessert of the Day
Freshly Brewed Starbucks Coffee and Iced Tea

GRILLED CHICKEN CAESAR

Romaine Lettuce with Garlic Croutons and Fresh Parmesan with Caesar Dressing
Topped with Grilled Chicken
\$15.95 per person

CHEF'S SALAD PLATE

Market Salad Greens, Ham, Swiss Cheese, Smoked Turkey and Hard Boiled Egg
Herb Vinaigrette
\$16.25 per person

NORTHWEST SALMON SALAD

Spring Salad Greens topped with Grilled Salmon, Walnuts, Diced Tillamook Cheddar and Apple
Cranberry Vinaigrette
\$17.25 per person

SIGNATURE PLATED HOT LUNCHES

Include:

Chef's Daily Creation from the Soup Kettle or Pike Market Salad
Dessert
Freshly Brewed Starbucks Coffee and Iced Tea

ENTREES (select one)

Herb Pan Roasted Breast of Chicken, Chardonnay Leek Cream
\$17.50 per person

Roast Pork Medallions with Ground Mustard Sauce (minimum 10)
\$18.25 per person

Grilled Peppered Salmon, Citrus Beurre Blanc
\$19.75 per person

Grilled Flat Iron Steak with Mushroom Ragout (minimum 10)
\$19.95 per person

Served with Rolls and Butter
Chef's Choice of Starch and Vegetable

DESSERTS (select one)

Apple Crisp with Bourbon Cream

New York Style Cheesecake with Strawberry Compote

Colossal Carrot Cake

Seasonal Fruits and Berries with Vanilla Mascarpone Cream

All prices subject to 19% service charge and 10% food and beverage tax



HORS D'OEUVRES

All Prices are per dozen (minimum order of 3 dozen per item)

COLD

Smoked Salmon on Toast with Dill Crème Fraiche	\$30.00
Cucumber Cup with Crab Salad, Cilantro Lime Aioli	\$30.00
Grilled Shrimp on Garlic Toast with Roasted Red Pepper Relish	\$30.00
Chicken and Sun-dried Cherry on Belgian Endive	\$30.00
Charred Beef Carpaccio on Focaccia with Scallion-Mustard Mayo	\$30.00
Marinated Asparagus with Prosciutto	\$28.00
Moroccan Spiced Chicken Breast on Pita Chip with Curried Apple Relish	\$29.00
Fresh Mozzarella with Herbed Tomato Jam on Focaccia Toast	\$29.00

HOT

Fried Jalapenos Stuffed with Cheese	\$28.00
Warm Goat Cheese and Caramelized Onion Bruschetta	\$28.00
Spicy Chicken Wings with Blue Cheese Dressing	\$28.00
Spinach and Feta Phyllo Triangles	\$28.00
Vegetable Spring Rolls with Plum Sauce	\$28.00
Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese	\$28.00
Swedish Meatballs	\$28.00
Teriyaki Glazed Chicken on Wonton Chip with Sesame Pepper Relish	\$29.00
Chicken Sate with Peanut Chili Sauce	\$29.00
Coconut Shrimp with Pineapple and Honey Mustard Sauce	\$29.00
Mini Beef and Vegetable Brochettes with Shoyu Glaze	\$30.00
Miniature Crab Cakes with Red Pepper Aioli	\$30.00
Baby Lamb Chops with Herb Mustard Glaze	\$30.00
Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter	\$30.00

Hors D'oeuvres "a la carte" - \$18.95 per person (Minimum 20)
8 pieces per person to include selection of:

Cold

Smoked Salmon on Toast with Dill Crème Fraiche
Marinated Asparagus with Prosciutto
Moroccan Spiced Chicken Breast on Pita Chip with Curried Apple Relish
Charred Beef Carpaccio on Focaccia with Scallion Mustard Mayo

Hot

Vegetable Spring Rolls with Plum Sauce
Swedish Meatballs
Chicken Sate with Peanut Chili Sauce
Miniature Crab Cakes with Red Pepper Aioli



RECEPTION ITEMS

SNACKS

Deluxe Mixed Nuts and Bar Mix
\$22.00 per pound

Chips and Dip (serves 25)

Potato, Pita and Tortilla Chips with Ranch Dip, Black Bean Salsa and Salsa Picante
\$60.00

RECEPTION TRAYS

(Serve 25 guests)

Imported and Domestic Cheese Display with Assorted Breads and Crackers
\$95.00

Fresh Vegetable Crudités with Blue Cheese and Ranch Dips
\$80.00

Grilled Mediterranean Vegetables and Pita Chips with Hummus Dip
\$95.00

Fresh Sliced Fresh Fruits and Berries with Yogurt Dips
\$85.00

Baked Brie en Croute with Apricot Glaze and Toasted Almonds wrapped in Puff Pastry
Served with assorted Breads
\$95.00

Smoked Salmon thinly sliced with Red Onion, Hard Boiled Egg, Capers, Dill Crème Fraiche
Assortment of Bread and Crackers
\$125.00

CARVED ITEMS

Steamship Round of Beef

(serve 150)

Horseradish Cream and Roasted Garlic Aioli
Whole Grain Mustard and Rolls
\$495.00

Maple Glazed Country Ham

(serve 40)

Pineapple Relish and Whole Grain Mustard
Sauce and Buttermilk Biscuits
\$150.00

Whole Roasted Turkey

(serve 25)

Cranberry Mayonnaise, Natural Juices flavored with Sage
Wheat Rolls
\$100.00

Balsamic Glazed Tenderloin of Beef

(serve 25)

Horseradish Cream, Tarragon Armagnac Mustard and Rolls
\$220.00

\$75.00 Chef Labor Charge

All prices subject to 19% service charge and 10% food and beverage tax



RECEPTION THEME STATIONS

(Minimum 20 guests)

Theme stations are priced per person based on a 1 hour reception.
They are intended to be served with additional items

SIGNATURE GATEWAY SEAFOOD RAW BAR

Jumbo Shrimp (3) and Cracked Crab Claws on Ice (2)
Littleneck Clams on Half Shell (3)
Seasonal Oysters on Half Shell (3)
Mignonette Sauce, Cocktail and Garlic Herb Sauce
\$25.95 per person

CAESAR BAR

Crisp Romaine Lettuce
Fresh Grated Parmigiano-Reggiano
Garlic Herb Croutons
Authentic Caesar Dressing
\$5.25 per person

FIESTA

Chicken and Beef Fajitas with Grilled Onion and Peppers
Warm Tortillas
Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Pico de Gallo, Sour Cream, Guacamole
Tri-color Tortilla Chips with Salsa
Spanish Rice
\$7.50 per person

SHRIMP SAUTEE

(Chef Labor Charge \$75.00)
Jumbo White Shrimp Marinated in Fresh Herbs
Sautéed in Butter, Garlic, Shallots and White Wine
Toasted Orzo with Basil and Sun-dried Tomatoes
\$10.25 per person

PASTA AMORE

(Chef Labor Charge \$75.00)
Your selection of two pastas and two sauces
Fettuccine, Penne, Rotini, Tortellini
Roasted Bell Pepper & Chicken Pesto
A la Puttanesca (spicy tomato, capers and olives)
Meat Bolognese
Alfredo Primavera Red Chili Peppers and Grated Parmesan
\$7.25 per person

SUNDAE BAR

Chocolate and Vanilla Ice Cream, Fruit Sorbet
Fresh Strawberry Sauce, Rich Hot Fudge
Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries
\$5.25 per person

SWEET TIME

Chefs Selection of Cakes and Pies
Seasonal Fruit and Pound Cake with Chocolate Dipping Sauce
\$6.00 per person

All prices subject to 19% service charge and 10% food and beverage tax



DINNER BUFFETS

(Minimum 25 guests)

TASTE OF EUROPE

Traditional Caesar Salad with Garlic Croutons and Parmesan
Greek Salad with Tomatoes, Cucumbers, Bell Pepper, Red Onion, Olives and Feta, Oregano Vinaigrette
Caprese Salad – Tomatoes and Mozzarella with Basil

Penne Pasta with Choice of Two Sauces:

Roasted Bell Pepper & Chicken Pesto
Three Meat Bolognese
A la Puttanesca (spicy tomato, capers and olives)
Alfredo Primavera

Choose One

(\$7.00 for additional choice):

Herb Crusted Pork Loin with Marsala Sauce

Chicken Saltimbocca topped with Proscuitto, Mozzarella and Natural Juices

London Broil - Marinated Premium Flank Steak with Thyme Mushroom Sauce

Grilled Salmon with Balsamic Glaze

Served with:

Grilled Vegetables - Garlic Mashed Potatoes - Sourdough Rolls with Butter

Seasonal Fresh Fruit Tray

Selection of Cakes and Pies

Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

\$29.95 per person

PUGET SOUND BUFFET

Pike Market Garden Salad with Assorted Dressings
Arugula Salad with Walnuts and Blue Cheese, Balsamic Vinaigrette
Northwest Asparagus Wild Rice Salad
Domestic Cheese Selection with Assorted Crackers and Dried Fruit

Choose One:

Vegetarian Lasagna

Baked Four Cheese Penne

Choose Two:

Broiled Salmon Fillet with Braised Leeks and Citrus Basil Sauce

Lemon Garlic Roast Chicken with Rosemary Essence

Grilled Medallions of Beef with Wild Mushrooms and Shallot Cabernet Reduction

Served with:

Seasonal Market Vegetables - Roasted Yukon Gold Potatoes - Sourdough Rolls with Butter

Seasonal Fresh Fruit Tray

Selection of Cakes and Pies

Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

\$39.00 per person

All prices subject to 19% service charge and 10% food and beverage tax



SIGNATURE PLATED DINNERS

Dinners include starter, entrée, dessert and freshly brewed Starbucks coffee and iced tea

-Choose one menu for all guests-

STARTERS

Garden Salad with Tomatoes, Caramelized Walnuts, Cucumber and Carrot Julienne
Fresh Herb Vinaigrette

Traditional Caesar Salad with Garlic Croutons and Parmesan

Chef's Daily Creation from the Soup Kettle

French Onion Soup with Parmesan Crouton (add \$2.00 per person)

Crab Cakes with Red Pepper Aioli (add \$6.00 per person)

Classic Shrimp Cocktail with Lemon and Cocktail Sauce (add \$7.00 per person)

ENTREES

(vegetarian substitutes prepared upon advance request)

Herb Roasted Breast of Chicken Dijon
\$26.50 per person

Seared Fillet of Salmon with Dill Cream
\$28.00 per person

Chicken Saltimbocca topped with Prosciutto, Mozzarella and Natural Juices
\$28.50 per person

Roast Prime Rib of Beef au Jus served with Horseradish
(minimum 15)
\$30.00 per person

Broiled Halibut with Chive Citrus Sauce
\$29.50 per person

Grilled Aged Angus New York Sirloin, Blue Cheese and Scallion Butter
\$32.00 per person

Grilled Petit Filet Mignon and Crab Cake
\$34.00 per person

*Served with rolls and butter
Chef's Choice of Starch and Vegetable*

DESSERTS

Tiramisu with Espresso Crème Anglaise

New York Style Cheesecake with Strawberry Compote

Seasonal Fruits and Berries with Vanilla Mascarpone Cream

Dark Chocolate Torte with Raspberry Coulis (add \$2.00 per person)

Kahlua Chocolate Bread Pudding, Caramel Sauce (add \$2.00 per person)

All prices subject to 19% service charge and 10% food and beverage tax



BAR AND WINE

	<u>Host Bar</u>	<u>Cash Bar</u>
House Labels	\$5.50	\$6.00
Call Labels	\$6.50	\$7.25
Prestige Labels	\$6.75	\$7.50
House Wine	\$5.50	\$6.00
Domestic Beer	\$4.00	\$4.50
Imported Beer	\$4.50	\$5.00
Cordials and Liqueurs	\$7.50	\$8.25
Mineral Waters and Soft Drinks	\$2.75	\$3.00

*Cash Bar guests pay for their own drinks; prices include 10% liquor tax
 Host Bar charges to master account, prices do not include 10% tax and 19% service charge
 A bartender fee of \$75.00 will be charged unless a minimum of \$300.00(pre tax and service) in revenue is realized.*

COCKTAIL PACKAGE

All prices subject to 19% service charge and 10% food and beverage tax
 Unlimited beverage service charged per person (based on guaranteed attendance)
 All packages include Call Brand Liquor, Domestic Beer, House Wine, Mineral Water and Soft Drinks
 First Hour - \$13.50
 Second Hour - \$10.00
 Each Additional Hour - \$5.00

ADDITIONAL ITEMS

Domestic Beer by the half barrel (16 gal.) - \$300.00
 Imported Beer by the half barrel (16 gal.) – priced upon request
 Fruit Punch by the gallon (serves 20-25) - \$45.00
 Martinelli's Sparkling Apple Cider - \$11.95 per bottle

WINE LIST

WHITES

Joel Gott Chardonnay (California)	\$32.00
Covey Run Chardonnay (Washington)	\$24.00
Chateau Ste Michelle Sauvignon Blanc (Washington)	\$29.00
Hogue Riesling (Washington)	\$24.00
Sutter Home White Zinfandel (California)	\$24.00
Acrobat by King Estate Pinot Gris (Oregon)	\$29.00

REDS

Folie a Deux Merlot (California)	\$38.00
Columbia Winery Merlot (Washington)	\$29.00
Joel Gott Cabernet Sauvignon (California)	\$42.00
Desert Wind Cabernet Sauvignon (Washington)	\$34.00
Salmon Creek Pinot Noir (Washington)	\$24.00
Erath Pinot Noir (Oregon)	\$42.00
Genesis Meritage (Washington)	\$36.00
Roza Ridge Syrah (California)	\$36.00

SPARKLING

Domaine Ste Michelle Blanc de Blanc	\$25.00
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HOUSE WINE

Trinity Oaks (California)	
Chardonnay, Merlot and Cabernet Sauvignon	\$24.00

All prices subject to 19% service charge and 10% food and beverage tax