



**CENTURYLINK  
FIELD**

TM

# 2017 CATERING MENU



# RISE AND SHINE

*Based on two (2) hours of service*

## CONTINENTAL BREAKFAST I

Sliced Seasonal Fruit  
Assorted Breakfast Breads, Danish and Muffins  
Assorted Fruit Juices  
Coffee, Decaffeinated Coffee and Tea  
*\$16.95 per person*

## CONTINENTAL BREAKFAST II

Sliced Seasonal Fruit  
Assorted Breakfast Breads, Danish and Muffins  
Yogurt Parfait Bar  
Assorted Fruit Juices  
Coffee, Decaffeinated Coffee and Tea  
*\$18.95 per person*

## BREAKFAST BUFFET I

*Minimum of 25 guests*  
Sliced Seasonal Fruit  
Assorted Breakfast Breads, Danish and Muffins  
Fresh Scrambled Eggs with Shredded Cheddar  
Cheese  
Applewood-Smoked Bacon and Breakfast Sausage  
Hash Brown Potatoes with Diced Peppers and  
Onions  
Assorted Fruit Juices  
Coffee, Decaffeinated Coffee and Tea  
*\$24.95 per person*

## BREAKFAST BUFFET II

*Minimum of 25 guests*  
Sliced Seasonal Fruit  
Assorted Breakfast Breads, Danish and Muffins  
Yogurt Parfait Bar  
Spinach and Mushroom Quiche  
Applewood-Smoked Bacon and Maple Pork Sausage  
Rosemary Roasted Fingerling Potato  
Assorted Fruit Juices  
Coffee, Decaffeinated Coffee and Tea  
*\$26.95 per person*

## A LA CARTE ENHANCEMENTS

Yogurt Parfait Bar *\$4.50 per person*  
*Selection of berries, almonds and granola*

Oatmeal and Cream of Wheat Hot Cereal  
*2% and Skim Milk, brown sugar, walnuts, dried  
fruit and honey*  
*\$4.00 per person*

Biscuits and Country Gravy  
*\$5.00 per person*

Eggs Benedict  
*Canadian bacon or Smoked salmon, poached egg and  
hollandaise sauce*  
*\$6.50 per person*

Bagels and Lox  
*Cream cheese, capers, tomatoes, red onions and mini bagels*  
*\$7.00 per person*

Whipped Cream Cheese and Fresh Berry  
Stuffed French Toast  
*Egg battered Texas toast stuffed with sugared cream cheese  
and seasonal berries*  
*\$7.00 per person*

Light and Fluffy Quiche  
*Ham and Swiss quiche & spinach and mushroom quiche*  
*\$7.00 per person*

Chef Attended Omelet Station  
*Whole eggs, egg white only, egg beaters (by request), sausage,  
bacon, ham,  
red and green peppers, onions, tomatoes, avocado, mushrooms,  
and cheddar cheese*  
*\$7.50 per person*  
*Chef attendant fee \$125.00 per Chef*

# PLATED BREAKFAST

*Based on one (1) hour of service*

*All plated breakfasts are served with orange juice, assorted bakery selection, coffee and tea*

## Appetizer

*Selection of market fresh fruit and berries*

## Entrée

*Choose one:*

### Scrambled Eggs

*Eggs scrambled with Beecher's Flagship cheese, green onion and mushroom,  
Served with breakfast sausage and hash brown potatoes*

### Sourdough French Toast

*Topped with seasonal berries and warm maple syrup  
Served with breakfast sausage and hash brown potatoes*

### Eggs Benedict

*With Canadian bacon or smoked salmon,  
Served with breakfast sausage and roasted fingerling potatoes*

### Light and Fluffy Quiche

*Ham and Swiss Quiche or Spinach and Mushroom Quiche  
Served with breakfast sausage and roasted fingerling potatoes*

*\$26.95 per person*

# SPECIALTY BREAKS

*Each package is priced per person and is served for two (2) hours*

## MID-MORNING

Whole Fruit Basket  
Berry and Vanilla Yogurts with Granola  
Breakfast Bars  
*\$12.50 per person*

## 5 YARD PENALTY

Fresh Popped Popcorn  
Mini Pretzel Twists  
Dry Roasted Peanuts  
Gourmet Mixed Nuts  
Kettle Chips  
*\$12.95 per person*

## LOCAL FARMERS MARKET

Seasonal Fruit Display  
Artisan Cheese Board  
Summer Vegetable Crudités  
*\$14.95 per person*

## CHOCOLATE DELIGHT

Fresh Baked Cookies  
Chocolate Chunk Brownies  
Plain & Peanut M&M's  
*\$13.95 per person*

## SOUNDERS MIX

Kettle Potato Chips  
Roasted Garlic Parmesan and French Onion Dips  
Snack Mix  
Tortilla Chips & Cheese with Jalapenos  
*\$12.95 per person*

## A LA CARTE MENU ITEMS

Fresh Baked Cookies \$28.00 per dozen  
Stadium Brownies \$28.00 per dozen  
Fresh Whole Fruit and Sliced Seasonal Fruit  
\$12.00 per person  
Assorted Granola Bars and Energy Bars  
\$5.00 per person  
Selection of Candy Bars, Energy Bars and  
Chocolate Bars \$5.00 per person  
Vegetable Dip with Hummus \$6.00 per person  
Individual Bags of Chips \$2.50 each

# EXECUTIVE LUNCH BUFFET

*Including freshly brewed coffee, decaffeinated coffee, iced tea, bakery fresh rolls  
Minimum of 25 guests, based on one (1) hour service*

## SALAD AND SOUP

*(select two)*

Pacific Northwest Salad

*Spring Green Mix, Blackberries, Candied Walnuts, Dried Cranberries, Shaved Fennel, Balsamic Vinaigrette*

Traditional Romaine Caesar, Garlic Crouton

Bulgur Tabbouleh, Fried Pita Chips Grilled

Vegetable and Quinoa

Roast Tomato Soup, Garlic Crouton

Crab and Corn Chowder, Oyster Crackers

## VEGETABLES

*(select one)*

Haricot Verts, Toasted Garlic

Herb Roasted Vegetable Medley

Grilled Asparagus, Lemon Butter

Honey Glazed Baby Carrots

Cauliflower Gratin, Gruyere Cream Sauce

## PASTA & POTATO

*(select one)*

Pappardelle, Wild Mushroom Cream

Spinach Fettuccine, Tomato Provencal

Dungeness Crab and Gruyere Macaroni and Cheese

Cheese Tortellini, Sun-Dried Tomato Pesto Cream

Roasted Garlic Whipped Mashed Potatoes

Potatoes Lyonnaise

Parmesan Roasted Yukon Potatoes

## ENTRÉES

*(select two)*

Roasted Portabella Mushroom, Fresh Garden Vegetable Lasagna

Miso Glazed Salmon

Chicken Parmesan

Pan Seared Chicken, Roasted Tomatoes & Olives

Chicken Romano, Gorgonzola Cream

Spinach and Feta Stuffed Pork Loin, Red Pepper Boursin Cream

Petit Filet, Wild Mushroom Bordelaise

*\$25.95 per person*

## CHEF ATTENDED STATIONS

Honey Smoked Ham, Whole Grain Mustard Cream *\$6.95 per person*

Roasted Turkey Breast, Dijon Cream Sauce *\$6.95 per person*

Hand Pulled BBQ Pork Shoulder, Fresh Rolls, Warm BBQ Sauce *\$6.95 per person*

Carved Top Round of Beef, Herbed Au Jus *\$8.95 per person*

Tenderloin of Beef, Horseradish Cream, Red Wine Demi Glace *\$11.75 per person*

*Please check with your event coordinator for seasonability of some menu items / Chef attendant fee of \$125.00 per Chef*

## **CENTURYLINK FIELD LUNCH BUFFETS**

*Including freshly brewed coffee, decaffeinated coffee and iced tea*

*Minimum of 15 guests, based on one (1) hour service*

### **SCARVES UP**

Kettle Potato Chips and Chip Dip

Field Greens, Grape Tomatoes, Red Onions, Cucumbers and Balsamic Vinaigrette

Quinoa Salad, Cranberries, Pine Nuts and Fresh Herbs, Lemon Vinaigrette

Whole Grain Mustard, Dill Potato Salad

Smoked Breast of Turkey, Arugula, Garlic Aioli, Ciabatta Roll

Smoked Ham and Swiss Cheese Sliders, Dijon Mustard and Gherkins, Brioche Bun

Slow Roasted Beef, Roasted Red Peppers, Fontina Cheese and Basil Pesto, French Bread

Grilled Zucchini, Squash and Red Onion with Mozzarella Cheese, Grilled Flatbread

Fresh Baked Cookies and Double Chocolate Brownies

*\$24.95 per person*

### **FRESCO ITALIANO**

Panzanella Salad, Artichokes, Black Olives and Capers

Farro with Roasted Beets, Walnuts and Goat Cheese

Breaded Chicken Cutlet, Arugula and Cherry Tomato

Cheese Tortellini, Sun-Dried Tomato Cream

Roasted Vegetable Lasagna, Ricotta Cheese

Polenta Cakes, Basil Pesto and Pine Nuts

Grilled Mixed Vegetables, Balsamic Reduction

Fresh Baked Cookies and Double Chocolate Brownies

*\$22.95 per person*

### **SMOKE AND SAUCE**

Steakhouse Salad, Iceberg Lettuce, Bacon, Blue Cheese and Ranch Dressing

German Potato Salad

Brown Sugar and Molasses Baked Beans

Buffalo Chicken Macaroni and Cheese

Grilled Chicken, Hickory Smoked BBQ Sauce

Smoked BBQ Beef Brisket

Bakery Fresh Buns

Fresh Baked Cookies and Double Chocolate Brownies

*\$23.95 per person*

## **KICK OFF**

Southern Style Coleslaw  
Waffle Cut Fries  
Brown Sugar and Molasses Baked Beans  
Stadium Hamburgers  
Jumbo Hot Dogs  
Cheddar and Swiss Cheeses  
Lettuce, Tomatoes, Red Onions, Kosher Pickles  
Bakery Fresh Buns  
Fresh Baked Cookies and Double Chocolate Brownies  
*\$23.95 per person*  
*Add bratwurst for \$2.50 per person*

## **TAKE AWAYS**

### **DELICATESSEN SANDWICHES**

*Choice of:*

*All sandwiches are available as a wrap or gluten free*

Smoked Breast of Turkey, Stone Ground Mustard Vinaigrette, Cheddar Cheese, Diced Tomato and Romaine Lettuce,  
Honey Wheat Bread

Honey Ham, Herbed Dijon Cream, Swiss Cheese, Mixed Spring Greens, Marbled Rye Bread

Slow Roasted Beef, Horseradish Mayonnaise, Caramelized Onion, Brie Cheese, Ciabatta Roll

Balsamic Grilled Vegetable, Roasted Garlic Hummus, Mixed Field Greens, Whole Grain Loaf

*Choice of:*

Italian Pepperoni and Provolone Antipasti Salad

Julienne Coleslaw, Ginger Lime Dressing

Creamy Red Bliss, Bacon Potato Salad

*Served with:*

Bag of Potato Chips or Granola Bar

Fresh Baked Cookie

*\$14.95 per person*

## **MARKET SALADS**

Choice of:

Traditional Romaine Caesar Salad, Grilled Chicken  
Crunchy Crouton, Parmesan Cheese

Traditional Cobb Salad  
Mixed Greens, Turkey, Bacon, Hard-Cooked Eggs, Tomatoes, Cheddar Cheese and Blue Cheese Crumbles, Ranch Dressing

Mt. Rainier Club Salad  
Chopped Romaine, Ham, Bacon, Tomato, Swiss Cheese, Croutons, Blue Cheese Dressing

*\$12.95 per person*

*Assorted soft drinks and bottled water available upon request for \$2.50 each, based on consumption*

## **A LA CARTE LUNCH**

### **ENTRÉE SALADS**

*Please choose one*

#### **CLASSIC CAESAR**

Chopped Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Grilled Chicken,  
Traditional Caesar Dressing

#### **TUSCAN CHOPPED**

Iceberg Lettuce, Genoa Salami, Provolone Cheese, Roasted Red Bell Peppers,  
Kalamata Olives, Italian Dressing

#### **PACIFIC NORTHWEST SALAD**

Spring Green Mix, Blackberries, Candied Walnuts, Dried Cranberries, Shaved Fennel,



Grilled Sirloin, Balsamic Vinaigrette

**BBQ CHICKEN COBB**

Iceberg Lettuce, Chicken, Blue Cheese, Hard Cooked Egg,  
Diced Red Onion, Bacon, Avocado, Tomato, Ranch Dressing

**MADISON PARK**

Arugula, Strawberry, Slivered Almond, Feta Cheese,  
Sliced Seared Chicken Breast, Champagne Vinaigrette

**THE FREMONT SALAD**

Quinoa Salad, Cranberries, Pine Nuts, Fresh Herbs,  
Roasted Turkey, Red Wine Vinaigrette

**DESSERT**

*Please choose one*

**HUCKLEBERRY PANNA COTTA**

Vanilla Whipped Cream

**FRENCH SILK**

Chocolate Shavings

**CHOCOLATE POT DU CRÈME**

Fresh Strawberries

**NEW YORK STYLE CHEESECAKE**

Fresh Berry Compote

**CHEF BRAD'S PETIT FOURS**

Mini Pastries with Fresh Berries

*\$24.95 per person*

**RECEPTION DISPLAYS**

*Prices are set to reflect a la carte pricing or in combination with the Field to Farm Chef's Table  
Each item priced per person and replenished for one (1) hour*

**Summer Vegetable Crudités**

Carrot, celery, asparagus, radish, bell pepper, cherry tomato, and roasted vegetable dip

*\$6.50 per person/ \$5.00 per person with the Field to Farm Chef's Table*

**Artisan Hand-Crafted Cheese Display**

Hand-crafted European and domestic cheese, lavosh crackers, honey  
roasted almonds and dried fruit

*\$6.75 per person/ \$5.25 per person with the Field to Farm Chef's Table*

**Fresh Seasonal Fruit**

Melons, pineapple, grapes and strawberries

*\$6.75 per person/ \$5.25 per person with the Field to Farm Chef's Table*

**Mediterranean Tapas Bar with Lavosh Crackers**

Kalamata olive tapenade, tomato basil Bruschetta,  
garlic and roasted red pepper hummus,  
roasted wild mushroom and gorgonzola cheese and  
a whipped ricotta olive salad

*\$7.00 per person/ \$5.00 per person with the Field to Farm Chef's Table*

**Poached Pacific Shrimp Cocktail**

Jumbo tiger shrimp poached in our citrus-garlic white wine broth,  
Garnished with lemons and served with a roasted red pepper cocktail sauce *\$12.50*  
*per person/ \$11.00 per person with the Field to Farm Chef's Table*

**Emerald City Raw Bar**

Lemon poached jumbo tiger shrimp, king crab legs, and butter poached lobster tails,  
traditional cocktail sauce, citrus aioli

*\$37.50 per person/ \$36.00 per person with the Field to Farm Chef's Table*

**Duo Antipasto Spiedini Skewers**

Fresh mozzarella, grape tomatoes, Genoa salami and stuffed olives drizzled with pesto sauce and  
Mozzarella, grilled zucchini, squash, red onion and provolone cheese, balsamic reduction. *\$12.50*

*per person/ \$11.00 per person with the Field to Farm Chef's Table*

**Beef Carpaccio Crostini**

Medium rare, thinly sliced beef tenderloin on a garlic Crostini  
with red onion, capers, crème fraiche

*\$12.50 per person/ \$11.00 per person with the Field to Farm Chef's Table*

## HORS D'OEUVRES

*Prices are set to reflect a la carte pricing or in combination with the Field to Farm Chef's Table  
Each item priced per person, per hour*

### **Dungeness Crab Stuffed Artichoke Hearts**

Orange remoulade

*\$7.25 per person/ \$6.25 per person with the Field to Farm Chef's Table*

### **Smoked Salmon Crostini**

Dill cream cheese, diced red onion,  
Sieved egg and chives on a toast point

*\$8.95 per person/ \$7.45 per person with the Field to Farm Chef's Table*

### **Chicken Wings Sampler**

Trio of sauces: BBQ, Spicy Chipotle and a Sweet Chili Sauce  
Celery and blue cheese dressing

*\$6.75 per person/ \$5.25 per person with the Field to Farm Chef's Table*

### **Deep Fried Corn Dog Bites**

Yellow mustard and BBQ sauce

*\$6.75 per person/ \$5.25 per person with the Field to Farm Chef's Table*

### **Italian Sausage Stuffed Button Mushrooms**

Parmesan cheese

*\$7.25 per person/ \$6.25 per person with the Field to Farm Chef's Table*

### **Ancho Chicken and Jack Cheese Quesadillas**

Salsa verde, pico de gallo

*\$6.75 per person/ \$5.25 per person with the Field to Farm Chef's Table*

### **Loaded Hot Dogs**

B.L.T. Dog, bacon, shredded lettuce and diced tomato  
Heater Dog, Frank's hot sauce, coleslaw and celery seed  
Crabby Dog, Dungeness crab salad and sliced red onion

*\$7.95 per person/ \$6.45 per person with the Field to Farm Chef's Table*

### **Stadium Nacho Bar**

Spicy taco beef, nacho cheese sauce, tomatoes, black olives, sour cream, jalapenos, fresh salsa,  
Corn tortilla chips

*\$11.25 per person/ \$9.75 per person with the Field to Farm Chef's Table*

### **Sumptuous Satays**

Short rib with Thai peanut sauce, coconut  
curry chicken with mango chutney  
and basil-garlic shrimp with chili lime mint sauce

*\$7.95 per person/ \$6.45 per person with the Field to Farm Chef's Table*

### **Beef Wellington**

Horseradish cream sauce

*\$11.75 per person/ \$10.25 per person with the Field to Farm Chef's Table*

## CHEF ATTENDED STATIONS

*Individual stations staffed by our trained culinary team  
Priced and designed to compliment hors d'oeuvres and/ or buffet  
An additional fee may apply if this will be your only selection  
Minimum of 25 guests, based on one (1) hour service*

### FRESH TOSSED PASTA

*Please choose one*

Shrimp, prosciutto, mushrooms in a spicy tomato cream sauce, bowtie pasta

*or*

Grilled chicken, pancetta, peas, herbs in a parmesan cream sauce, fettuccine pasta

*or*

Oven dried tomato, Kalamata olive, pine nut, mozzarella cheese, basil pesto, bucatini pasta

### BUTTERED WHIPPED MASHED POTATO BAR

Toppings include caramelized onions, sun-dried tomatoes, wild mushrooms, bacon, cheddar cheese, scallions, sour cream and butter

*Each above selection \$14.25 per person*

### ASIAN WOK STIR-FRY

Sautéed Chicken breast, shrimp, garlic, ginger and an array of Asian vegetables, Szechwan sauce, yakisoba noodles

### PAN SEARED DUNGENESS CRAB CAKE

Traditional remoulade sauce

### INDIAN CHICKEN TIKKI MASALA

Authentic Chicken, tomato and coriander spices, coconut milk creamed sauce  
Steamed basmati rice

*(Paneer available, for a vegetarian option. Please ask your coordinator.)*

### CHICKEN AND BEEF FAJITA STATION

Guacamole, Sour Cream, salsa, sautéed onions and peppers,  
jalapenos, shredded cheese, shredded lettuce and diced tomatoes  
Spanish rice and floured tortillas

*Each above selection \$16.95 per person*

*Chef attendant fee of \$125.00 per Chef*

## CARVING STATIONS

*All carving stations served with fresh baked rolls  
Priced and designed to compliment hors d'oeuvres and/ or buffet  
An additional labor fee may apply if this will be your only selection  
Minimum of 25 guests, based on one (1) hour service*

Oven Roasted Breast of Turkey, pan gravy  
*\$12.95 per person*

Pit-Smoked Country Ham, pineapple honey glaze  
*\$12.95 per person*

Black Angus Top Round of Beef, horseradish cream and au jus  
*\$14.95 per person*

Sliced Beef Brisket, warm BBQ sauce  
*\$14.95 per person*

Tenderloin of Beef, horseradish cream, red wine demi  
*\$18.75 per person*

*Chef attendant fee of \$125.00 per Chef*

## DESSERT DISPLAYS

*Priced and designed to compliment hors d'oeuvres and/ or buffet  
An additional fee may apply if this will be your only selection  
Minimum of 25 guests, based on one (1) hour service*

### **THE SWEET SOUND**

A selection of Chef Brad's choice sweets including petit fours, decadent cakes, pies, fresh baked cookies and chocolate chunk brownies

*Gluten free options are available, please ask your coordinator*

*\$7.75 per person*

### **ICE CREAM AND DONUT SUNDAE BAR**

Chocolate and vanilla ice cream, hot fudge, marshmallow fluff, caramel sauce, mixed nuts and an assortment of other fun toppings, including homemade donuts!

*\$6.75 per person*

### **CUPCAKE BAR**

Assorted cupcake flavors with colored icings and decorations

*\$6.75 per person*

### **COUNTRY STYLE COBBLER STATION**

Peach, mixed berry, cinnamon apple cobblers  
French vanilla ice cream and fresh whipped cream

*\$11.25 per person*

## **HORS D'OEUVRES PACKAGES**

### **THE NORTHERN LIGHTS PACKAGE**

Artisan Hand-Crafted Cheese Display

Market Fresh Seasonal Fruit

Mini Crab Cakes with Remoulade Sauce

Smoked Salmon Puff Pastry Bites with Dill Cream Cheese

*\$18.00 per person (1 hour of service)*

*\$22.25 per person (2 hours of service)*

*\$14.25 per person (1 hour of service prior to buffet or plated dinner, or served with action station)*

### **THE OLYMPIC GARDEN PACKAGE**

Summer Vegetable Crudités

Caprese Tartlet with Mozzarella and Basil Pesto

Artisan Hand-Crafted Cheese Display

Crab and Cream Cheese Stuffed Fried Artichokes

*\$20.00 per person (1 hour of service)*

*\$25.00 per person (2 hours of service)*

*\$16.00 per person (1 hour of service prior to buffet or plated dinner, or served with action station)*

### **THE POINT SPREAD PACKAGE**

Bavarian Soft Pretzel Sticks with Cheese Sauce

Stadium Nacho Bar

Stadium Corn Dog Bites

Roasted Peanuts in the Shell

Fresh Popped Popcorn  
\$23.50 per person (1 hour of service)  
\$28.25 per person (2 hours of service)  
\$19.50 per person (1 hour of service prior to buffet or plated dinner, or served with action station)

**THE ISLAND FERRY PACKAGE**

Summer Vegetable Crudités  
Artisan Hand-Crafted Cheese Display  
Mediterranean Tapas Bar with Lavosh Crackers  
Spanish Empanada  
Shrimp Stuffed Puff Pastry  
\$28.50 per person (1 hour of service)  
\$33.25 per person (2 hours of service)  
\$22.50 per person (1 hour of service prior to buffet or plated dinner, or served with action station)

## FIELD TO FARM CHEF'S TABLE

*Including freshly brewed coffee, decaffeinated coffee, iced tea, bakery fresh rolls and the Sweet Sound Dessert Table  
Minimum of 25 guests, based on one (1) hour buffet service*

**SALADS**

*(select two)*

Mixed Green Salad  
*Field Greens, Grape Tomatoes, Red Onions, Cucumbers, Balsamic Vinaigrette*  
Traditional Romaine Caesar, Garlic Crouton  
Bulgur Tabbouleh, Fried Pita Chips  
Kale Salad, Strawberries, Almonds, White Balsamic and Oregano Vinaigrette  
Quinoa Salad, Cranberries, Pine Nuts, Fresh Herbs, Lemon Vinaigrette

**VEGETABLE**

*(select one)*

Haricot Verts, Toasted Garlic  
Herb Roasted Vegetable Medley  
Grilled Asparagus, Lemon Butter

Honey Glazed Baby Carrots  
Cauliflower Gratin, Gruyere Cream Sauce

**PASTA & POTATO**

*(select one)*

Pappardelle, Roasted Wild Mushroom, Leek Cream *(also available as a vegetarian entrée)*  
Penne, Olive Oil, Broccoli and Parmesan Cheese *(also available as a vegetarian entrée)*  
Maple Sugar and Molasses Whipped Sweet Potato  
Roasted Garlic Whipped Mashed Potatoes  
Potatoes Lyonnaise  
Polenta Cakes, Basil Pesto and Pine Nuts

**ENTRÉES**

*(select two)*

Pan Seared Chicken Puttanesca  
Breaded Chicken Cutlets, Cherry Tomatoes, Arugula and Olive Oil  
Lebanese Preserved Lemon Chicken

Tequila Marinated Pork Tenderloin, Pineapple, Mango and Lime Salsa  
Spinach, Feta Stuffed Pork Loin, Red Pepper Boursin Cream

Cod Filet, Lemon and Caper Beurre Noisette *(Market Price)*  
Seared Halibut, Sweet Pea and Hazelnut Pesto Crust, Lemon Cream Sauce *(Market Price)*  
Dill Crusted Salmon, Tarragon, Lemon and Walnut Pesto *(Market Price)*

*All fish entrees will be subject to local seasonality and market price. Please speak to your event coordinator for today's prices.*

**CARVERY**

*(select one)*

Black Angus Top Round of Beef, Classic Au Jus  
Pit-Smoked Country Style Ham  
Smoked Berkshire Pork Steamship Round  
Prosciutto, Swiss Stuffed Roasted Turkey Breast, Dijon Cream Sauce  
*\$39.95 per person*

Carved Beef Tenderloin, Merlot Bordelaise *\$46.50 per person*

*Chef attendant fee of \$125.00 per Chef*



# DINNER BUFFETS

*Including freshly brewed coffee, decaffeinated coffee and iced tea.  
Minimum of 25 guests, based on one (1) hour service.*

## THE GAME WATCHER

Jumbo Hot Dogs and Hamburgers  
Cheddar and Swiss Cheeses  
Lettuce, Tomatoes, Red Onions, Kosher Pickles  
Bakery Fresh Buns  
Stadium Slaw, Waffle Cut Fries  
Brown Sugar and Molasses Baked Beans  
Stadium Nacho Bar  
*Corn tortilla chips, spicy taco beef, nacho cheese sauce  
Tomatoes, black olives, sour cream, jalapenos and fresh salsa*  
The Sweet Sound Dessert Package  
*\$27.50 per person  
Add bratwurst for \$2.50 per person*

## THE TAILGATER

Grilled Chicken with Hickory Smoked BBQ Sauce  
Smoked BBQ Beef Brisket  
Bakery Fresh Buns  
Field Greens, Grape Tomatoes, Red Onions, Cucumbers and Balsamic Vinaigrette  
Parmesan Roasted Potatoes, Brown Sugar and Molasses Baked Beans  
Buffalo Chicken Macaroni and Cheese  
The Sweet Sound Dessert Package  
*\$29.50 per person*

## FRESCO ITALIANO

Breaded Chicken Cutlet with Arugula and Cherry Tomato  
Cheese Tortellini with Sun-Dried Tomato Cream  
Roasted Vegetable Lasagna with Olive Oil and Ricotta Cheese  
Polenta Cakes with Basil Pesto and Pine Nuts  
Grilled Mixed Vegetable with Balsamic Reduction  
Farro with Roasted Beets, Walnuts and Goat Cheese  
Panzanella Salad with Artichokes, Black Olives and Capers  
The Sweet Sound Dessert Package  
*\$26.50 per person*

## BELLTOWN

Breaded Chicken Cutlets with Cherry Tomatoes, Arugula and Olive Oil  
Dill Crusted Salmon with Tarragon, Lemon and Walnut Pesto  
Beef Bourguignon with Baby Carrot, Pearl Onion and Button Mushroom  
Zucchini, Squash, Artichoke Hearts, Cherry Tomato and Fresh Herbs  
Roasted Garlic Smashed Potato  
Mixed Greens with Goat Cheese, Almonds and Strawberries  
Bulgur Tabbouleh, Fried Pita Chips

Flourless Chocolate Cake with a Raspberry Coulis and Almond Tuille  
*\$44.50 per person*

## TABLE SERVICE

*All dinner selections include mixed green salad topped with red onions, diced tomatoes and crumbled blue cheese with red wine vinaigrette.  
Including freshly brewed coffee, decaffeinated coffee, iced tea and bakery fresh rolls.*

### ENTRÉE

Breaded Chicken Cutlet with Cherry Tomato, Arugula and Olive Oil *\$39.95*

Breast of chicken rolled with provolone cheese, prosciutto and sage.  
Served with wild mushroom potato hash, Chef's choice fresh seasonal vegetables and a Pinot Grigio cream sauce.

Herb Roasted Chicken Provencal *\$39.95*

Airline breast of chicken marinated with select herbs, pan roasted and topped with a roasted tomato and Kalamata olive jus. Served with Chef's choice fresh seasonal vegetables and parsley-buttered potatoes.

Prosciutto Wrapped Pork Tenderloin *\$39.95*

6 oz pork tenderloin wrapped with Italian cured bacon and seared crisp. Served with white cheddar soft polenta, Chef's choice fresh seasonal vegetables and topped with a port wine reduction.

Filet Mignon *\$44.95*

Prime center cut beef tenderloin served with Lyonnaise potatoes,  
Chef's choice fresh seasonal vegetables and a roasted mushroom demi glace.

Butter Crisp Alaskan Halibut *Market Price*

Wild Alaskan halibut crusted with buttered breadcrumbs and pan seared.  
Served with parsley and lemon scented jasmine rice, Chef's choice fresh seasonal vegetables and a Sauvignon Blanc reduction.

Caribbean Grilled Lobster Tail *Market Price*

9 oz lobster tail split and marinated with garlic parsley butter and grilled in shell.  
Served over white truffle risotto and Chef's choice fresh seasonal vegetables.

### VEGETARIAN

Portabella Mushroom Napoleon *\$35.95*

Two grilled portabella mushrooms, roasted red bell peppers, zucchini, squash, ricotta cheese and provolone, oven roasted with our thick tomato marinara sauce. Served with oven roasted herb potato and Chef's choice fresh seasonal vegetables.

Pappardelle Pasta with Oven Roasted Tomato Cream Sauce *\$35.95*

Fresh pasta with tomato, Kalamata olive, basil, and roasted pine nuts.

### DUAL ENTREES

Filet Mignon with Red Wine Demi Glace  
with Caribbean Grilled Lobster Tail in a Lemon Beurre Blanc *Market Price*  
or Grilled Chicken in a Mushroom Marsala *\$49.95*

4 oz Tournade of pan seared Filet Mignon with a rich red wine and veal reduction,  
4 oz half lobster tail with garlic parsley butter or a 4 oz portion of grilled chicken breast in a mushroom marsala sauce. Served with white truffle smashed potato, and Chef's choice fresh seasonal vegetables.

### DESSERT

Huckleberry Panna Cotta or French Silk

## CHILDRENS MENU

Designed for our Guests 12 and Under *\$12.95 per person*  
Choice of jumbo hot dog, chicken tenders (3) or hamburger sliders (2)  
Served with French fries and fresh baked cookie

## BEVERAGES

### NON-ALCOHOLIC BEVEVERAGES / HOSTED

Assorted Coca-Cola Products \$3.00 each	Hot Cocoa \$32.00 per gallon
Assorted Fruit Juices \$3.75 each	Hot Apple Cider \$32.00 per gallon
Dasani Bottled Water \$3.50 each	Starbuck's Coffee \$38.00 per gallon
Iced Tea \$28.00 per gallon	Starbuck's Decaffeinated Coffee \$38.00 per gallon
Lemonade \$28.00 per gallon	Hot Water served with a selection of teas \$38.00 per gallon
Fruit Punch \$28.00 per gallon	

### HOSTED BAR

#### Beer, House Wine, Soda, Water

1 hour @ \$14.50pp  
2 hours @ \$29.00pp  
3 hours @ \$36.25pp

Each Additional hour @ 7.25pp

#### Beer, House Wine, Spirits, Soda and Water

1 hour @ \$16.50pp  
2 hours @ \$33.00pp  
3 hours @ \$41.00pp

Each Additional hour @ 8.25pp

### CASH BAR

Soft Drinks \$3.00; Dasani Bottled Water \$3.50; Domestic Beer \$7.00; Imported/Craft/Premium Beer \$8.00;  
House Wine \$9.00; Spirits (Cocktails) \$10.00

#### Coca Cola Products

Coke, Diet Coke, Coke Zero, Sprite, Minute Maid Lemonade, Barg's Root Beer, Ginger Ale, Tonic Water, Club Soda

#### Assorted Fruit Juices

Cranberry, Grapefruit, Orange, Tomato, Pineapple

#### Domestic Beer

Budweiser, Bud Light, Bud Light Lime, Michelob Ultra, Coors Light, Miller Lite

#### Imported/Craft/Premium Beer

Blue Moon, Corona Extra, Corona Light, Fremont Universale Pale Ale, Heineken, Mike's Hard Lemonade,  
Red Hook IPA, Sam Adams, Sierra Nevada Pale Ale, Shock Top, Stella Artois, Woodchuck Cider  
(additional options available upon request)

**House Wine**

BV Coastal Chardonnay and Cabernet

**Premium Spirits**

Finlandia Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, El Jimador Tequila, Jack Daniels Whiskey, Dewars Scotch, Christian Brothers Brandy

*Additional Bartender fees apply*

**WINE BY THE BOTTLE**

(House and Premium Wines)

Chardonnay

BV Coastal \$29.00

Chateau Ste Michelle Indian Wells \$46.00

LaCrema \$85.00

Sauvignon Blanc

Maryhill \$30.00

Chateau Ste Michelle Horse Heaven \$40.00

Kim Crawford \$45.00

Pinot Gris/Grigio

Hogue Cellars \$25.00

Ecco Domani \$30.00

Duck Pond \$30.00

Miscellaneous White

Madria Sangria Traditional \$25.00

Beringer Moscato \$30.00

Eroica Reisling \$45.00

Sparkling / Champagne

Chandon Brut \$44.00

Moet Imperial Brut \$100.00

Veuve Cliquot Yellow Label Brut \$120.00

Dom Perignon \$295.00

Merlot

Canoe Ridge Expedition \$40.00

Northstar \$62.00

Cabernet Sauvignon

BV Coastal \$29.00

Chateau Ste Michelle Indian Wells \$46.00

Browne \$95.00

Red Blend

Apothic \$30.00

Goose Ridge G3 \$36.00

DeLille Cellars D2 \$75.00

Petite Sirah

Stag's Leap \$70.00

Pinot Noir

Erath \$45.00

Lachini \$65.00

Miscellaneous Red

Alamos Malbec \$32.00

Ravenswood Zinfandel \$32.00