



BREAKFAST: PLATED OR DISPLAY

BREAKFAST STATIONS

INCLUDES BEVERAGE STATION WITH WATER + COFFEE / TEA

BREAKFAST ABUNDANCE

house made granola, seasonal fruit, Samish Bay Dairy yogurt, croissants, bacon
Choice of spinach, feta & egg fritatta served with roasted red pepper sauce
~OR~ green chilli, jack cheese & egg fritatta served with salsa roja

23.20 PER PERSON

HISPANIOLA HASH STATION (vg, gf)

sweet potato hash, vegan soy chorizo, roasted vegetables,
fresh avocado, salsa roja

22.60 PER PERSON

HUEVOS RANCHEROS BAR

flour tortillas, beecher's flagship scrambled eggs, grilled seasonal vegetables,
chorizo, housemade rancheros sauce, labneh, fresh avocado, cilantro

21.70 PER PERSON

CONTINENTAL (v)

petite croissants, muffins, and scones, seasonal fruit

15.40 PER PERSON

CHEF'S COUNTRY BREAKFAST

PLATED SERVICE
SELECT UP TO 2 ENTREES

INCLUDES WATER & COFFEE SERVICE
HOT TEA AVAILABLE UPON REQUEST

SMOKED HONEY HAM (gf)

ham, jarlsberg, egg cup w/ spring mix salad

COUNTRY MORNING SAUSAGE (df, gf)

sausage, yam, potato hash

CREPES (v)

fresh ricotta, berry compote, french style crepes

SPINACH-FETA FRITTATA (gf, v)

spinach, feta, egg fritatta with roasted red pepper sauce, fruit

SUPERFOOD GRAIN BOWL (v, avg, gf)

quinoa, kale, brown rice, avocado, hard cooked egg, red pepper,
microgreens

BERRIES & NUTS GRAIN BOWL (vg)

Northwest grain bowl, toasted farro, oat milk, seasonal berries
agave syrup, almonds

SELECT UP TO 2 ENTREES | 24.80 PER PERSON

(n) nuts (v) vegetarian (vg) vegan (avg) available vegan (gf) gluten-free (agf) available gluten-free.

*These items are served raw, or cooked to customer specification.

Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase the risk of food-borne illness.
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8.5% to the event total. 75% of service charge is distributed to banquet service staff.



LUNCH: PLATED OR DISPLAY

SEAFARING JOURNEY

PLATED LUNCH
CHOOSE UP TO 2 ENTREES
CHOICE OF SALAD OR DESSERT

GINGER HONEY SHOYU CHICKEN (df, gf)
chicken in hawaiian soy sauce, vegetables, over coconut mango rice

PORK CARNITAS (gf)
deconstructed pork taco with cabbage salad and lime vinaigrette

COCONUT CURRY PASTA (df, vg)
toasted middle eastern spices, garlic & coconut milk

MOROCCAN CHICKEN SALAD (gf, avg)
with quinoa, roasted vegetables, and yogurt sauce

THAI FISH YELLOW CURRY (gf, df)
over jasmine with stir fry Asian vegetables

BLACKBERRY CHICKEN (gf)
baked chicken breast with blackberry bbq sauce, yukon mashed potatoes and vegetables

GRILLED SALMON CAESAR (gf)
wild-caught grilled salmon atop kale caesar salad

27.20 PER PERSON

PICNIC LUNCH

CASUAL LUNCH:
1 SANDWICH (SELECT UP TO 3 CHOICES)
& 1 SALAD (SELECT 1) | CHIPS |
CHOICE OF FRESH FRUIT OR
DARK CHOCOLATE BROWNIE

HAM & CHEESE SANDWICH (agf)
ham, brie, caramelized onion, spinach & garlic aioli

TURKEY & CHEESE SANDWICH (agf)
roasted turkey, goat cheese, fig spread, arugula, and herb aioli

GRILLED VEGGIE SANDWICH (agf)
grilled vegetables, microgreens, red pepper aioli & onion goat cheese

ITALIAN WRAP
pepperoni, ham, spinach, provolone, red pepper, onion, pesto cream cheese

BBQ JACKFRUIT WRAP (vg)
jackfruit, house made barbecue sauce, butter lettuce, cabbage, and carrot

HORIATAKI SALAD (gf, v, avg)
with tomato, english cucumber, red onion, feta

WASHINGTON APPLE SALAD (gf, v, avg)
grilled heirloom apples over baby lettuce with smoked gouda, walnuts & lemon vinaigrette

KALE CAESAR SALAD
kale, romaine lettuce, croutons, parmesan, & lemon with house made caesar dressing

19.40 PER PERSON

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PLATED DINNER

CHEF'S FARM TOUR

2 ENTREES | 1 SALAD | 1 DESSERT

INCLUDES ROLLS WITH DINNER SERVICE
INCLUDES COFFEE / TEA SERVICE WITH
DESSERT COURSE

WILD COHO SALMON (gf)
grilled, topped with herb & caper gremolata,
roasted garlic & herb risotto, seasonal vegetables

COUNTRY NATURAL SHORT RIB(gf)
braised boneless ribs with wild mushroom demi,
gratin potatoes, seasonal vegetables

BEEF MEDALLIONS (gf)
Porcini dusted beef medallions with port demi sauce
parsnip potato puree, seasonal vegetables

54.60 PER PERSON

PASTURE RAISED FARMHOUSE CHICKEN(gf, df)
baked with fresh herbs & garlic, roasted heriloom potatoes
seasonal vegetables

MEDITERRANEAN CHICKEN
pan serared, white wine caper sauce, tomatoes and artichokes
lemon couscous, seasonal vegetables

PORK TENDERLOIN (gf)
rosemary & sage pork tenderloin in whole grain mustard cream sauce
saffron rice, seasonal vegetables

43.20 PER PERSON

MOROCCAN VEGETABLES (gf, v, avg)
roasted vegetables with harissa sauce, chickpeas, quinoa, apricots
and labneh

COCONUT CURRY PASTA (df, vg)
toasted middle eastern spices, garlic & coconut milk
seasonal vegetables

TIMBEL ROMESCO (v, gf, n)
Beechers flagship cheese and rissoto cake wrapped with eggplant ribbons,
romesco sauce, crispy fried scallion

37.45 PER PERSON

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SALADS & DESSERTS

SALADS

INCLUDED WITH PLATED LUNCHES
AND PLATED DINNERS
(MAY BE PRICED SEPARATELY, PLEASE INQUIRE)

MOROCCAN CHICKPEA SALAD (gf, v, avg)
with quinoa, roasted vegetables and yogurt dressing

WASHINGTON APPLE SALAD (gf, v, n, avg)
grilled heirloom apples over baby lettuce with smoked gouda,
walnuts & lemon vinaigrette

KALE CAESAR SALAD
kale, romaine lettuce, croutons, parmesan, & lemon
with house made Caesar dressing

BERRY SALAD (v, gf, n)
baby lettuce, fresh berries, goat cheese, toasted-chili cashews
champagne dressing

DESSERTS

INCLUDED WITH PLATED LUNCHES
AND PLATED DINNERS
(MAY BE PRICED SEPARATELY, PLEASE INQUIRE)

SWEET PETITE DESSERT TRIO
French macarons, chocolate dipped strawberries, seasonal fruit tartlette

CHOCOLATE POTS DE CREME (v, gf)
rich chocolate custard, chantilly cream
(display and plated)

FRUIT TRIFLE (v)
macerated fresh fruits of the season, sponge cake, whipped cream
(display and plated)

HUCKLEBERRY APPLE TART (vg)
local huckleberries and apples
(plated only)

DARK CHOCOLATE TORT (gf)
espresso ganache
(plated only)

STICKY TOFFEE PUDDING CAKE
with cardamon whipped cream
(plated only)

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ENTRÉE STATIONS

PACIFIC NORTHWEST (agf)

wild salmon with gremolata;
pasture raised farmhouse chicken;
herbed goat cheese stuffed mushrooms;
Washington apple salad;
roasted vegetables with herb chimichurri;
parsnip-potato puree; Essential Baking rosemary rolls with butter

40.80 PER PERSON

THAI (n)

thai fish yellow curry; steamed jasmine rice;
ginger peanut noodles served chilled;
stir fried asian vegetables in sweetened soy sauce;
chicken satay with peanut sauce;
cabbage salad with tomato, cucumber, jicama & rice wine vinaigrette

37.80 PER PERSON

INDIAN

chicken tikka masala simmered in Indian spiced tomato cream sauce;
saag paneer, spinach & Indian cheese;
chana masala with chickpeas, ginger & garlic;
cilantro pea basmati rice;
baby spinach salad with coriander mint dressing;
potato pea samosas served with mango & fresh herb chutneys;
garlic naan flatbread

38.20 PER PERSON

HAWAIIAN (df, agf)

smoked & pulled kalua pork;
ginger, honey & shoyu grilled chicken;
toasted coconut mango sticky rice;
hawaiian style macaroni salad;
baby greens with grilled pineapple, maui onion & papaya vinaigrette;
vegetarian spring roll,
hawaiian sweet rolls

35.70 PER PERSON

STREET TACO BAR (gf)

pork carnitas, braised barbacoa beef, corn tortillas,
pico de gallo(mild), salsa roja(med) & habanero hot sauce(hot),
shredded cabbage, cotija cheese & fresh cilantro,
cuban style black beans & rice,
mixed greens with toasted pepita seeds, radish, jicama & rancho lime vinaigrette,
house made tortilla chips with guacamole

33.60 PER PERSON

MEDITERRANEAN (agf)

lemon oregano grilled chicken with tahini sauce;
orzo & vegetable confetti with sheep's milk feta served chilled;
mezza trio featuring hummus, tabouleh & baba ganoush;
horiatiki salad with tomato, english cucumber, red onion & feta;
grilled sesame flatbread

32.90 PER PERSON

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APPETIZERS: DISPLAY OR PASSED

STATIONS

CHARCUTERIE, CHEESE, & VEGETABLE STATION (agf) local artisanal cheeses and charcuterie, fig spread, chutney pickled vegetables, artisan crackers	22.90 PER PERSON
NORTHWEST CHEESE STATION (n, v, agf) local artisanal cheeses, fig spread and chutney toasted nuts, dried fruits, artisan crackers	17.80 PER PERSON
FARM STATION (n, v, agf) local vegetables, fruits, nuts, dips, crackers	11.70 PER PERSON

DISPLAY OR PASSED

DUNGENESS CRAB CAKES dungeness crab, panko, quinoa & harissa aioli	47.75 PER DOZEN
CHILLED LOCAL PRAWNS (gf, df) served with fresh herb & caper gremolata	
SUSHI ROLLS (gf) California roll, *spicy shrimp roll, and sweet tofu rice pocket	
SHRIMP & SALMON CAKES grilled coho salmon, prawns, lemon caper aioli	36.75 PER DOZEN
CHICKEN SATAY (gf, df) thai chicken served chilled with ginger peanut sauce	
PROSCUITTO WRAPPED ASPARAGUS (gf, df) sauteed asparagus spears with Italian cured ham	29.50 PER DOZEN
HERBED GOAT CHEESE STUFFED MUSHROOMS (gf, v) crimini mushrooms stuffed with herbed goat cheese & garlic	
STUFFED BELGIAN ENDIVE (n, gf, v) seasonal fruit, toasted walnuts & Oregon blue cheese	
ENGLISH CUCUMBER BITE (gf, v) topped with tapenade, goat cheese & capers	26.25 PER DOZEN

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SNACKS, BEVERAGES & ACTIVITIES

SNACKS

Fruit display	\$4.20 pp
Vegetable display	\$3.90 pp
Chips & salsa	\$3.70 pp
Trail mix	\$5.15 pp
Assorted cookies & brownies	\$48 per dozen

BEVERAGES

Lemonade Station	\$64.00 per 1.5 gallon dispenser
Iced Tea Station	\$72.00 per 1.5 gallon dispenser
Assorted Blue Sky Sodas	\$3.50 per can
Coffee & Tea Station (regular or decaf)	\$78.00 per 1.5 gallon urn
All-Day Beverage Package Includes: Blue Sky Sodas, Bottled Water, Lemonade and Spa Water	\$8.00 per guest

ACTIVITIES

Game Play Cards & Laser Challenge

Unlimited non-redemption game play in arcade
& unlimited laser challenge games (2 reservations) \$30 pp

Unlimited non-redemption game play in arcade
& 1 (30 minute) laser challenge games \$20 pp

Unlimited non-redemption game play in arcade \$10 pp

1 (30 minute) laser challenge game \$10 pp

Bowling

Tenpin or Duckpin lane up to 6 people for 1 hour \$35 per lane

Tenpin or Duckpin lane up to 6 people for 2 hours \$65 per lane

Shoe Rental \$4pp

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