



## Continental Breakfast Buffets

### The Salish Continental Buffet

Freshly Baked Muffins and Coffeecake  
Seasonal Fresh Fruit Display  
Hard Boiled Eggs  
Salish Old Fashioned Steel-Cut Oats with Dried Fruit, Brown Sugar and Cream  
Chilled Fruit Juices, Freshly Brewed Coffee, Assorted Teas  
*\$21.00 per person*

### The Cascade Continental Buffet

Freshly Baked Muffins and Coffeecake  
Seasonal Fresh Fruit Display  
Individual Yogurts  
House Smoked Salmon and Cream Cheese with Bagels, Red Onions and Capers  
Chilled Fruit Juices Freshly Brewed Coffee, Assorted Teas  
*\$24.00 per person*

### Additions to your Continental Breakfast may include:

Individual Yogurts *\$4.00 each*  
Whole Fruit *\$1.75 each*  
Salish Granola *\$4.00 per person*  
House Made Buttermilk Biscuits and Sausage Gravy *\$5.00 per person*  
Baker's Basket of Breakfast Breads *\$24.00 per dozen*  
Bagels and Cream Cheese *\$28.00 per dozen*  
Honey Cured Ham *\$6.00 per person*  
Bacon & Apple Pork Sausage *\$6.00 per person*  
Salish Scrambled Eggs with Tillamook Cheddar Cheese *\$4.00 per person*  
Salish Breakfast Potatoes *\$4.00 per person*  
Salish Old Fashioned Steel-Cut Oats with Dried Fruit, Brown Sugar and Cream *\$4.00 per person*

## Hot Breakfast Buffets

For groups under 15 a \$5.00 per person charge will apply.

### The Snoqualmie Breakfast Buffet

Freshly Baked Muffins and Coffeecake  
Seasonal Fresh Fruit Display  
House Made Buttermilk Biscuits with Local Honey and Fruit Compote  
Salish Scrambled Eggs with Tillamook Cheddar Cheese  
Salish Breakfast Potatoes  
Apple Pork Sausage and Smoked Bacon  
Chilled Fruit Juices, Freshly Brewed Coffee, Assorted Teas  
*\$28.00 per person*



### On the Run Buffet

Salish Berry Parfaits, Seasonal Fruit Cups, Whole Fruit, Freshly Baked Muffins

Choose two:

**The Premier Egg Sandwich**

Fried Egg, Caramelized Onions, American Cheese, Tomato, Canadian Bacon, English Muffin

**Best Biscuit Sandwich**

Oregano Biscuit, Prosciutto, Fried Egg, Mozzarella, Sun Dried Tomato Spread

**Farm House Burrito**

Scrambled Eggs, Chorizo, Diced Peppers, Tillamook Cheddar Cheese, Chopped Cilantro

Chilled Fruit Juices, Freshly Brewed Coffee, Assorted Teas (with To Go cups)

*\$26.00 per person*

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### Salish Plated Breakfasts

Choose one option from below.

Comes with Salish Breakfast Potatoes, Tomato Provençal,  
and a choice of either Apple Pork Sausage or Smoked Bacon

#### Chef's Eggs Benedict

Poached Eggs, Prosciutto, House Made Buttermilk Biscuit, Oregano Scented Sauce Choron

*\$24.00 per person*

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#### Fresh Mozzarella Frittata

Sun Dried Tomatoes, Arugula, Olive and Caper Vinaigrette

*\$24.00 per person*

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#### Croissant French Toast

Cinnamon and Vanilla Batter, Fresh Strawberries, Powdered Sugar

*\$22.00 per person*

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## The Famous Salish Country Breakfast

Our Internationally Famous Morning Feast...and yes, you get it all!

Buffet Style is available for groups of 15 or more

### First Course

Fresh Sliced Seasonal Fruits (Buffet)

Chef's Parfait with Honey Yogurt, Dried Fruit and Seasonal Berries, Granola, Roasted Nuts and Seeds (Plated)

Freshly Baked Breakfast Breads and Pastries

### Second Course

Salish Old Fashioned Steel-Cut Oats with Brown Sugar and Cream

### Third Course

Salish Scrambled Eggs with Tillamook Cheddar Cheese

Apple Pork Sausage, Smoked Bacon, Canadian Bacon

Salish Breakfast Potatoes

House Made Buttermilk Biscuits with Honey and Fruit Compote

### Fourth Course

Buttermilk Pancake with Fresh Seasonal Fruit, Powdered Sugar and Maple Syrup

OR

Chilled Fruit Juices

Freshly Brewed Coffee and Assorted Teas

*\$42.00 per person*

*\$20.00 per child 12 and under*

House Sparkling Wine or Mimosas

*\$8.00 per drink*

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.*

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## Mt. Si Celebration Brunch

For groups under 15 a \$5.00 per person charge will apply.

Pike Place Market Fruit Display  
House Made Muffins, Buttermilk Biscuits and Coffeecake  
Local Cheese Display  
Fresh Grapes, Dried Fruits and Nuts



Classic Caesar Salad  
Chopped Romaine, Parmigiano-Reggiano, Roasted Garlic Crostini  
Bebé Farms Seasonal Greens  
Shaved Fennel, Julienned Carrots, Baby Tomatoes and Zinfandel Vinaigrette  
Herb Roasted Yukon Potatoes and Caramelized Onions  
Scrambled Eggs, Crème Fraîche and Chives  
Salish Signature Cedar Planked Potlatch Salmon, Lemon Caper Cream  
Lemon and Thyme Grilled Chicken Breast with Grilled Citrus and Natural Jus



Grand Marnier and Cinnamon Battered Croissant French Toast  
Fresh Strawberries and Powdered Sugar



Chilled Fruit Juices  
Freshly Brewed Coffee and Assorted Teas  
*\$42.00 per person*

House Sparkling Wine or Mimosas  
*\$8.00 per drink*

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## Custom Omelets and Eggs Any Style

15 guest minimum

Condiments include Diced Bacon, Ham, Smoked Salmon, Spinach, Peppers,  
Mushrooms, Tomatoes, Onions, Cheddar Cheese, and Mozzarella Cheese  
*\$15.00 per person*



## Lunch Menu

### Two Course Plated Lunches

All plated lunch entrees include starter, bread, butter, freshly brewed coffee and an assortment of hot teas.

If more than one choice is made in any category, you will need to provide place cards to denote menu choices, and the higher priced entrée will be charged. Vegetarians will always be accommodated.

The exact number of each entrée will be due three working days prior to your event.

#### Starter

Choose one:

Chef's Seasonal Soup

Arugula Salad

Tomatoes, Chives, Lemon Zest, Lemon Dijon Vinaigrette

Bebé Farms Seasonal Greens

Shaved Carrots, Radishes, Beets, Blood Orange Vinaigrette

Classic Caesar Salad

Chopped Romaine, Parmigiano-Reggiano, Roasted Garlic Croutons

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#### Main Course

Roasted Chicken "Saltimbocca"

Fried Sage, Baby Potatoes, Seasonal Mushrooms, Prosciutto Crisp, Marsala Jus

\$38.00

Herb Seared Salmon

Soft Ricotta Polenta, Wilted Arugula and Pickled Red Onion, Chive Oil

\$39.00

Grilled Skirt Steak

Sautéed Mushrooms and Artichokes, Roasted Garlic Potato Puree, Thyme Jus

\$42.00

Pan Seared Jumbo Sea Scallops

Tomato Risotto, Asparagus Tips, Citrus Buerre Blanc

\$42.00

Grilled Garlic Prawn Fettuccini

Broccoli Florets, Carrots, Peppers, Parmesan Cheese, White Wine, Olive Oil

\$38.00

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### Desert Options

New York Cheesecake with Fresh Strawberries and Whipped Cream  
Vanilla Bean Panna Cotta with Stewed Tart Cherries and Almond Tuile  
Dulche de Leche and Chocolate Tart with Sea Salt and Hazelnut Crisp  
Mike's Farm Fresh Fruit Cobbler with Minted Whipped Cream

*\$8.00 per person*

### Lunch Buffets

For groups under 15 a \$5.00 per person charge will apply.

All Lunch Buffets include coffee and tea service.

### Salish Signature

Country Vegetable Soup

Local Field Greens with Radishes, Jicama and Carrots

Orrechiette Pasta with Green Peas, Oven Roasted Tomatoes and Goat Cheese

Roasted Potatoes, Artichokes and Mushrooms

Grilled New York Steak, Butter Sautéed Squash, Salish Alder Smoked Sea Salt

Salish Signature Cedar Planked Potlatch Salmon, Lemon Caper Cream

Sautéed Washington Apples and Wild Fennel

*\$40.00 per person*

### Visions of Italy

White Bean and Kale Soup

House Made Mozzarella Roulade with Tomatoes and Pesto Vinaigrette

Seasonal Mushroom Risotto with Asparagus, Diced Tomato and Fresh Thyme

Whole Wheat Penne Pasta with Tomatoes, Spinach, Garlic, and White Wine

Choose two:

Beef Bolognese, Parmigiano-Reggiano, and Spaghetti

Herb Crusted Chicken with Fresh Mozzarella and Tomato

Grilled Swordfish, Peppers, Capers, Fresh Herbs and White Wine

*\$38.00 per person*

### Summer Barbeque

Chef's Iceberg Salad with Tomato, Chives, Tortilla Strips and Tillamook Cheddar Cheese

Roasted Potato Salad with Tri-Colored Peppers, Fresh Herbs and Olive Oil

Sautéed Green Beans with Sweet Corn and Diced Tomato

Smokey Rigatoni Mac n' Cheese

Choose two:

Whole Side of Salmon, Chipotle and Lime Crème Fraîche

Grilled Chicken Breast, Family Secret BBQ Sauce, Green Onions

Braised Boneless Short Ribs with an Ancho Chili Dry Rub

*\$38.00 per person*

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### Ring of Fire

Hawaiian Macaroni Salad  
Orange Blossom Scented Fruit Salad  
Steamed Brown Rice  
Yakisoba Noodles with Shitake Mushrooms and Cabbage  
Sweet Chili Glazed Broccoli, Cauliflower, Carrots and Red Peppers  
Choose two:  
Grilled Huli Huli Chicken with Pineapple and Sesame Seeds  
Katsu Miso and Sake Glazed White Fish with Cucumber Salad  
Kung Pao Beef with Carrots, Chilis and Fried Rice Noodles

*\$40.00 per person*

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## The Seattle Deli Board

Chef's Soup Selection

Caesar Salad  
Macaroni Salad

House-Made Rustic Potato Chips

(Pre-Made Sandwiches-Cut in Half Served on Wood Boards )  
Choose 3 Types of Sandwiches

### Salish Club

Sliced Turkey, Bacon, Lettuce, Tomato and Provolone on a House Made Brioche Roll

### Northwest

Sliced Roast Beef, Cheddar Cheese, Red Leaf Lettuce, Red Onions, Horseradish Mayonnaise on a French Baguette

### The Falls Chicken Sandwich

Grilled Chicken Breast, Lettuce, Tomato, Herb Mayonnaise, Ciabatta Bread

### The Big Tuna

Tuna Salad, Cheddar Cheese, Sliced Tomato, Lettuce, Whole Grain Bread

### Italian Veggie

Fresh Mozzarella, Roma Tomatoes, Arugula, Balsamic Vinegar and Pesto Aioli on Focaccia

Chef's Selection of Sweets

*\$36.00 per person*

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## Create Your Own Buffet

Daily Soup Selection

Tossed Field Green Salad with Choice of Dressings

Red Bliss Potato Salad  
Terra Vegetable Chips

Sliced Oven Roasted Meats, Cold Cuts and Cheeses  
Lettuce, Sliced Tomato and Onion  
Pickles and Marinated Olives  
Selection of Breads and Condiments

Assorted Cookies

*\$34.00 per person*

## Personalize a Lunch Buffet

### Displays and Platters

Choose one:

Market Fresh Vegetable Crudités  
Pike Place Seasonal Fruit Display  
Local Cheese Display

### Seasonal Soups and Salads

Choose two:

#### **Bebé Farms Seasonal Greens**

Shaved Fennel, Julienned Carrots, Baby Tomatoes and Zinfandel Vinaigrette

#### **Classic Caesar Salad**

Chopped Romaine, Parmigiano-Reggiano and Roasted Garlic Crostini

#### **Endive, Frisee and Spinach Salad**

Curry Candied Cashews, Washington Apples, Cranberries and Gorgonzola Vinaigrette

#### **Roasted Baby Red Potato Salad**

Tri-Colored Peppers, Fresh Herbs and Olive Oil

#### **Country Vegetable Soup**

#### **White Bean and Kale Soup**



### Entrée Selections

Choose two:

Includes Seasonal Vegetable Medley, Sliced Baguette and Butter

#### **Seared Lemon and Thyme Chicken**

Grilled Citrus with Natural Jus

#### **Eggplant Cannelloni**

Sautéed Spinach with Pine Nuts

#### **Grilled Northwest Salmon**

Julienned Vegetables with Herb Vinaigrette

#### **Roasted Pork Loin**

Grilled Apples, Dried Apricots and Cherries

#### **Smoked Beef Strip Loin**

Tomatoes and Seasonal Mushrooms with Merlot Sauce

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### Seasonal Side Dishes

Choose one:

Herb Roasted Potatoes

Saffron and Parmesan Risotto

Roasted Garlic Whipped Potatoes

Tomato and Herb Wild Rice Pilaf

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Two Entrees: *\$50.00 per person*

### Lunch Boxes To Go

Our lunches offer you easy to carry packages that are perfect to take along for fishing, biking, hiking, skiing or just picnicking in the park.

All Sandwiches Include:

Artisan Chips

Fruit Salad

Freshly Baked Cookies

Choice of Beverage: Assorted Soft Drinks or Bottled Water

#### **Salish Club**

Sliced Turkey, Bacon, Lettuce, Tomato and Provolone on a House Made Brioche Roll

#### **The Northwest**

Sliced Roast Beef, Cheddar Cheese, Red Leaf Lettuce, Red Onions, Horseradish Mayonnaise on a French Baguette

#### **Italian Veggie**

Fresh Mozzarella, Roma Tomatoes, Arugula, Balsamic Vinegar and Pesto Aioli on Focaccia

#### **Classic Caesar Salad**

Chopped Romaine, Fire Roasted Grilled Chicken, Garlic Croutons and Parmigiano-Reggiano

*\$30.00 per person*

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## Theme Meeting Breaks

### Coffee City

Hazelnut and White Chocolate Biscotti, Almond Macaroons and Coffee Cake  
Latte and Espresso Drinks (doubles)  
*\$10.00 per person*

### Cookies and Cream

Snickerdoodle Cookies with Chocolate Milk  
White Chocolate Cookies with Strawberry Milk  
Chocolate Chunk Cookies with Plain Milk  
*\$10.00 per person*

### Oregon Trail Mix Station

Organic Granola Accompanied by Your Choice of Five  
Individual Bowls of the Following:  
Dried Apricots  
Dried Cherries  
Raisins  
Coconut Flakes  
Candied Walnuts  
Toasted Almonds  
Pistachios  
Sunflower Seeds  
M&M's  
White Chocolate Chips  
Heath Bar Chunks  
*\$12.00 per person*

### The Orchard Market

Washington Apples and Pears, Oranges, Bananas, Seasonal Berries,  
Shell On Pistachios and Peanuts  
Selection of Juices  
*\$11.00 per person*



### The Salty Dog Break

Fresh Popcorn and Butter  
House Made Corn Tortilla Chips  
Guacamole and Roasted Tomato Salsa  
Large Soft Pretzels with Assorted Mustards  
\$11.00 per person  
Upgrade Your Break with a Bucket of Beer  
*\$7.50 per person*

### Snoqualmie Falls Soda Parlor

#### Sodas

Orange Soda  
Cherry Coca Cola  
Cream Soda  
Root Beer

#### Ice Creams

Vanilla and Chocolate Ice Cream

#### Sundae Toppings

Peanuts, Chocolate Sauce, Whipped Cream, Maraschino Cherries, Strawberry Sauce  
*\$12.00 per person*

### Northwest Granolas

Fresh Cut Vegetable Display  
Hummus and Spinach Ranch Dips  
Toasted Pita Chips  
Whole Seasonal Fruit  
House Made Fruit Smoothies  
Choose two:  
Blueberry and Buttermilk  
Peanut Butter and Banana  
Strawberry Banana  
Tropical Fruit  
Mixed Berry  
*\$12.00 per person*



### Break Additions

- Assorted Individual Yogurts *\$4.00 /each*
- Fresh Fruit Skewers *\$36.00 /dozen*
- Whole Fresh Fruits *\$1.75 /each*
- Assorted Breakfast Breads or Coffeecake *\$24.00 /dozen*
- Bagels with Cream Cheese *\$36.00 /dozen*
- Lemon Bars or Raspberry Oat Bars *\$33.00 /dozen*
- Assorted Macaroons or Biscotti *\$36.00 /dozen*
- Assorted Cookies *\$33.00 /dozen*
- Brownies *\$36.00 /dozen*
- Handmade Chocolate Truffles *\$36.00 /dozen*
- Chocolate Covered Strawberries (seasonal) *\$38.00 /dozen*
- Assorted Salted Snacks (chips, dips and pretzels) *\$4.00 /person*
  - Peanuts *\$14.00 /pound*
  - Premium Mixed Nuts *\$36.00/pound*
  - Salish Trail Mix *\$36.00 /pound*
- Espresso Cart *\$75.00 /hour*
- Latte and Espresso Drinks *\$3.00-\$4.00 each*
- Assorted Soft Drinks and Salish Bottled Water *\$4.00 each*
  - Iced Tea or Lemonade *\$18.00 /carafe*
  - Pitcher of Milk *\$18.00 /carafe*
  - Fresh Fruit Juices *\$36.00 /carafe*
- Freshly Brewed Starbucks Regular Coffee *\$55.00 /gallon*
- Freshly Brewed Starbucks Decaf Coffee *\$55.00 /gallon*
- Assorted Tea and Hot Water Station *\$55.00 /gallon*



## Reception Menu Platters

All platters serve 25 guests

### Assorted Seafood Display

Snow Crab Claws, Jumbo Prawns, Pacific Oysters and Smoked Salmon  
Lemon Wedges, Cocktail Sauce, Crackers

\$475.00

### Seasonal Crudités Display

Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes and Cucumbers  
Spinach Ranch Dip, Roasted Shallot and Blue Cheese Dip

\$125.00

### Pike Place Market Fruit Display

Sliced Fresh Fruit, Melons and Berries  
Honey Yogurt Dip

\$160.00

### Antipasto Platter Display

Genoa Salami, Coppa, Mortadella, Marinated Mozzarella, Provolone, Olives,  
Artichoke Hearts, Sautéed Mushrooms and Pepperoncinis  
Sliced Baguette

\$400.00

### Local Cheese Display

Fresh Grapes, Dried Fruits and Nuts

\$250.00

### Grand Cheeses of the World

Artisanal Cheeses from Around the Globe  
Served with Assorted Fruits, Nuts, Honeycomb and Berries

\$375.00

### Sushi Display

Four pieces per person

#### **Veggie Roll**

Cucumber, Carrot, Avocado, Sprouts

#### **Salmon Roll**

Pacific Salmon, Avocado, Green Onions, Cucumber

#### **Spicy Tuna Roll**

Sushi Grade Ahi Tuna, Sriracha, Sesame Seeds, Green Onions

\$395 for 25 Guests



## Small Bites

Prices are on a per dozen basis. A minimum order of two dozen is required of each choice.

- Classic Beef Tartar** - Grilled Garlic Crostini \$45.00
- Smoked Salmon Mousse Stuffed Eggs** - Minced Shallots, Capers, Chervil \$40.00
- Dungeness Lump Crab Cake** - Lemon and Old Bay Remoulade \$48.00
- Cheddar and Yukon Potato Cubes** - Chive Infused Sour Cream, Prosciutto Crisp \$38.00
- Minute-Cured Salmon** - Lemon Oil, Crème Fraîche, Tobiko, Cucumber Round \$42.00
- Smoked Bacon Wrapped Scallops** - Saffron and Carrot Coulis \$45.00
- White Bean and Truffle Crostini** - Green Onions \$38.00
- Caprese Skewers** - House Mozzarella, Tomato, Basil, Olive Oil \$38.00
- Chevre Mousse** - Caramelized Onion and Balsamic Syrup \$38.00
- Prosciutto Wrapped Prawns** - Sun Dried Tomato Aioli \$45.00
- Pork Pot Stickers** - Chili-Garlic and Soy Dipping Sauce, Green Onions \$43.00
- Grilled Vegetables in a Puff Pastry Cup** - Mozzarella Cheese, Roasted Tomato \$38.00
- Grilled Chicken Skewer** - Red Curry and Coconut Sauce, Fried Peanuts \$43.00

## Slider Central

Served by the dozen

### Angus Beef Slider

Tillamook Cheddar Cheese, Herb Mayo, Tomato  
\$45.00

### Green Curry Pulled Pork Slider

Malted Green Apple Slaw, Roasted Cashew Aioli  
\$38.00

### Classic B.L.T.

Smoked Pepper Bacon, Roma Tomato, Romaine Lettuce, Plain Mayo  
\$36.00

### Togarashi Blackened Ahi Tuna

Picked Ginger and Daikon Salad, Mixed Greens, Wasabi Mayo, Sweet Soy Glaze  
\$48.00

### Kalbi Marinated Turkey Slider

Sweet Hot Mustard, Red Onions, Romaine Lettuce, Roma Tomato, Daikon Sprouts  
\$38.00

### Veggie Slider

Seared Black Bean Cake, Jack Cheese, Tomato, Greens, Chipotle Aioli  
\$36.00

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## Seafood Cocktail Station

Chef Attended Mixing Station. Seafood is mixed in martini shakers to order with a selection of sauces and accompaniments and served in martini glasses. Must be combined with two other Reception offerings.

### Sauces and Accompaniments

Pico de Gallo Bloody Mary

Edamame, Red Pepper, Daikon, Chili and Ponzu Sauce

Artichoke Hearts, Capers, Olives, Sun Dried Tomatoes and Aged Balsamic Vinaigrette

### Seafood

(Choice of 2 types)

Bay Shrimp

Rock Crab

Ahi Tuna

Seared Scallops

*\$18.00 per person*

## Chef's Interactive Stations

Chef Slices and Serves Mini Creations

2 hours of consecutive service. Must be combined with two other Reception offerings.

Minimum 20 guests

### Grilled New York Strip

Foraged Mushroom, Risotto, Port Wine & Blackberry Jus

*\$20.00 per person*

### Togarashi Seared Ahi Tuna

Avocado, Tomato and Mango Ratatouille, Lemon Oil, Soy & Balsamic Glaze

*\$18.00 per person*

### Braised Boneless Short Ribs

Goat Cheese Whipped Potatoes, Bacon and Tomato Jam

*\$16.00 per person*



## Carving Stations

Served with rolls and condiments

### Whole Roasted Tom Turkey

Mandarin and Dried Cherry Compote

(serves 25) \$175.00

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### Honey Baked Ham

Pineapple Chutney

(serves 20) \$325.00

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### Garlic and Rosemary New York Strip Loin

Triple Peppercorn Demi Glace

(serves 20) \$350.00

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### Salt and Herb Crusted Prime Rib of Beef

Rosemary Jus and Horseradish Cream

(serves 25) \$450.00

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### Grilled Grain Finished Buffalo Sirloin Roast

Huckleberry Sauce

(serves 25) \$525.00

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## Salish Epicurean Events

For parties up to 50 people. Guests will be provided a menu on the night of the event to make their entrée selection.

### Salish Gastronomique

#### Amuse Bouche

#### Soup

##### **White Truffle Scented Cauliflower Soup**

Grilled Sourdough Croustade, Lemon Cream, Chive Oil

#### Salad

##### **Chef's Favorite Salad**

Belgian Endive, Frisee, Red Oak Lettuce, Dried Cherries, Blue Cheese Crumble, Candied Pecans, Aged Sherry Vinaigrette

#### Entrées

##### **Pan Seared Salmon Filet**

Pickled Watermelon Radishes, Fresh Watercress, Orange Buerre Blanc  
or

##### **Grilled Rib Eye Steak**

Mushroom Ragout, Red Wine Reduction, Roasted Garlic Whipped Potatoes  
or

##### **Wild Mushroom Ravioli**

Smoked Tomatoes, Green Peas, Parmesan Reggiano, Rosemary Cream

#### Dessert

Tahitian Vanilla Bean Panna Cotta

Stewed Tart Washington Cherries, Candied Citrus, Hazelnut Tuile

French Press International Coffee

Soft Cream, Cinnamon Stick, Raw Sugar and Chocolate Shavings

*\$79.00 per person*

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## Seasonal Epicurean Dinners

Fall/Winter Option One

Amuse Bouche

Salad

**Grilled Radicchio and Roasted Squash Salad**

Maytag Blue Cheese, Curried Cashews, Spiced Apple Cider Vinaigrette

Soup

**Velvety Potato & Leek Bisque**

Crispy Pancetta, Thyme Crème Fraîche, Fried Leeks

Intermezzo

**Lemon & Thyme Sorbet**

Entrées

**Pan Seared Steelhead Salmon**

Creamy Braised Leeks, Prosciutto Crisp, Brown Butter & Meyer Lemon Vinaigrette

or

**Grilled Andersen Valley Lamb Chops**

Butternut Squash and Brussel Sprout Hash, Mulled Wine Reduction

or

**Braised Boneless Beef Short Ribs**

Goat Cheese Potato Puree, Root Vegetables, Port Wine Reduction

Dessert

**Valrhona Chocolate Mousse**

Grand Marnier Macerated Raspberries, Chocolate Curl

**French Press International Coffee**

Soft Cream, Cinnamon Stick, Raw Sugar and Chocolate Shavings

*\$97.00 per person*



## Seasonal Epicurean Dinners

Fall/Winter Option Two

Amuse Bouche

Soup

**Snoqualmie Ale & Beecher's Cheddar Soup**

Smoked Tomato, Brioche Toast Point

Appetizer

**Open Faced Duck Confit Ravioli**

Chef's House Made Ricotta Cheese, Fried Quail Egg, Rosemary Reduction

Intermezzo

**Lavender & Port Wine Sorbet**

Entrées

**Grilled Prosciutto Wrapped Jumbo Scallops**

Crispy Leeks, Poached Figs, Reisling Reduction

or

**Grilled Kurobuta Pork Chop**

Braised Fennel, Sun Dried Tomato, Pesto, Pernod Jus

or

**Seared Beef Tenderloin**

Oven Roasted Oyster Mushrooms, Pear & Parsnip Puree, Sauce Bordelaise

Dessert

**Huckleberry & White Chocolate Cheesecake**

Almond Tuile, Huckleberry Compote, Whipped Cream

Mignardises

**French Press International Coffee**

Soft Cream, Cinnamon Stick, Raw Sugar and Chocolate Shavings

*\$125.00 per person*



## Plated Dinners

All dinners are priced a la carte with a minimum of two courses. All dinner entrees include seasonal vegetable accompaniments, bread, butter, and freshly brewed coffee and tea service. One starter, up to two entrées and one dessert may be chosen for the entire group. The exact number of each entrée will be due three working days prior to your function. Each additional choice in any category will incur a charge of \$10.00 per person, per choice. If more than one choice is made in any category, you will need to provide place cards to denote menu choices, and the higher priced entrée will be charged.

Vegetarians will always be accommodated.

### Starters

#### **Spinach Salad**

Toasted Almonds, Red Wine Soaked Cranberries, Blue Cheese, Zinfandel Vinaigrette

*\$12.00 per person*

#### **Classic Caesar Salad**

Chopped Romaine, Fried Capers, Parmigiano-Reggiano, Roasted Garlic Crostini

*\$9.00 per person*

#### **Bebé Farms Greens**

Shaved Carrots, Radishes, Beets, Blood Orange Vinaigrette

*\$9.00 per person*

#### **Pacific Chowder**

House Smoked Salmon, Idaho Potatoes, Ocean Clams, Red Curry, Kaffir Lime Cream

*\$14.00 per person*

#### **Creamy Tomato Soup**

Grilled Sourdough Croustade, Tillamook Cheddar Cheese, Fried Basil

*\$10.00 per person*

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### Entree Selection

#### **Grilled Chicken Breast**

Sautéed Mushrooms, Prosciutto, Fresh Herbs, Mozzarella, Polenta

*\$39.00 per person*

#### **Pan Seared Salmon**

Tomatoes, Cilantro, Lime, Basmati Rice, Coconut and Red Curry Sauce

*\$43.00 per person*

#### **Garlic and Herb Crusted Tenderloin of Beef**

Roasted Garlic Whipped Potatoes, Grilled Asparagus, Merlot Jus

*\$49.00 per person*

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**Duroc Pork Porterhouse**

Baby Potatoes, Sautéed Fennel, Sun Dried Tomato Tapenade, Pernod Jus

*\$42.00 per person*

**Mint Pesto Crusted Lamb Loin**

Goat Cheese Whipped Potatoes, Pistachios, Red Wine Poached Cherries, Cherry Jus

*\$54.00 per person*

**Beef and Salmon Duet**

Potato and Parmesan Tower, Tarragon Jus, Lemon Cream, Young Vegetable Bouquets

*\$58.00 per person*

**Grilled Rib Eye and Rock Shrimp**

Yukon Gold Whipped Potatoes, Chives, Garlic and Lemon Butter

*\$53.00 per person*

**Saffron Poached Lobster Tail**

Parsley Whipped Potatoes, Tomatoes, Clarified Butter, Fresh Lemon

*\$53.00 per person*

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Dessert Selection

**Cherry Bombe**

White Chocolate and Pistachio Fan, Cherry Gastrique

**Valrhona Chocolate Pavé**

Semi-Sweet Chocolate Mousse, Seasonal Fruit Compote and Chocolate Curl

**Bananas Foster Tartlette**

Cinnamon Whipped Cream, Dark Chocolate Sauce, Toasted Almonds

**Chef's Seasonal Crème Brulée**

Paired with Accompaniments

**Espresso Tort**

Candied Oranges, Mascarpone Cream, Lady Finger Crisp

*\$10.00 per person*

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## Dinner Buffets

Minimum of 20 guests. For groups under 20, a \$7.00 per person charge will apply.

All buffets include coffee and tea service.

### The Evergreen Buffet

Northwest Cheese Display from Local Farms

Spinach Salad with Red Wine Poached Cherries, Crumbled Gorgonzola, Fried Shallots, Port Vinaigrette  
Oregon Lentil Salad, Carrots, Peppers, Frisée Lettuce, Chopped Parsley, Sparkling Cider Vinaigrette  
Dauphinoise Style Gratin Potatoes, Idaho Russet Potatoes, Onions, Garlic, Parmesan Cheese, Fresh Herbs  
Green Beans with Garlic Oil and Fire Roasted Peppers

#### Choose two:

Pepper Crusted New York Sirloin  
Rosemary Au Jus and Horseradish Cream  
Pan Seared Northwest Trout  
Brown Butter, Toasted Pine Nuts, Tomatoes, Thyme  
Citrus and Sage Marinated Chicken Breast  
Grilled Citrus Segments, Fried Sage Leaves, Natural Jus  
Salish Signature Cedar Planked Potlatch Salmon with Lemon Dill Cream

*\$55.00 per person*

### The High Cascade Buffet

Northwest Cheese and Cured Meats Display

Rosemary Flat Bread, Extra Virgin Olive Oil, Balsamic Vinegar, Dijon Mustard, Honey, Dried Fruits and Nuts  
Bebé Farms Greens Shaved Fennel, Grape Tomatoes, Julienned Carrots, Selection of Dressings  
Orzo Pasta Salad, Asparagus, Sun Dried Tomatoes, Garlic, Chevré  
Chef's Seasonal Vegetable Selection  
Buttermilk and Parsley Whipped Potatoes

#### Entrées:

Herb Crusted Prime Rib of Beef  
Rosemary Au Jus, Fresh Horseradish, Chive Sour Cream  
Salish Signature Cedar Planked Potlatch Salmon  
Tarragon Remoulade, Fresh Lemons, Parsley  
Roasted Chicken Breast  
Wild Mushrooms, Prosciutto, Marsala Jus, Saffron Risotto

*\$65.00 per person*



### Clam Bake Buffet

Smoked Salmon Chowder with Celery, Onions, Carrots, Yukon Gold Potatoes and Garlic  
Corn Bread Skillets with Honey Butter  
White and Sweet Potatoes with Yams and Onions  
Corn on the Cob  
Steamed Soft Shell Clams with Garlic, Shallots and White Wine  
Boiled Maine Lobster with Drawn Butter  
BBQ Chicken Breast  
Herbed Sausages with Maple Glazed Country Beans

*\$89.00 per person*

### The Grand Ring of Fire Buffet

Orange Blossom Scented Fruit Display  
Shrimp, Crab and Tuna Sushi Display  
Chop Salad  
Napa Cabbage, Romaine, Carrots, Onions, Yuzu and Soy Vinaigrette  
Hawaiian Macaroni Salad  
Kim Chi Fried Rice or Steamed White Rice  
Sweet Chili Glazed Vegetables  
Yakisoba Noodle and Vegetable Stir Fry  
Grilled Rib Eye Steak  
Kalbi Sauce, Sesame Seeds, Green Onions  
Charred Sriracha BBQ Side of Salmon  
Fresh Oranges, Limes, and Cilantro

*\$75.00 per person*

### Personalized Dinner Buffet

Minimum of 20 guests. For groups under 20, a \$7.00 per person charge will apply.  
All buffets include coffee and tea service

### Displays and Platters

Choose one:  
Market Fresh Vegetable Crudités  
Pike Place Seasonal Fruit Display  
Local Cheese Display with Fresh Grapes, Dried Fruits and Nuts



### Seasonal Soups and Salads

Choose two:

#### **Spinach Salad**

Red Wine Poached Cherries, Crumbled Gorgonzola, Fried Shallots, Port Vinaigrette

#### **Classic Caesar Salad**

Romaine Spears, Parmigiano-Reggiano, and Roasted Garlic Crostini

#### **Bebé Farms Greens**

Shaved Fennel, Grape Tomatoes, Julienne Carrots, Selection of Dressings

#### **Oregon Lentil Salad**

Carrots, Peppers, Frisée Lettuce, Chopped Parsley, Sparkling Cider Vinaigrette

#### **Orzo Pasta Salad**

Asparagus, Sun Dried Tomatoes, Garlic, Chevré

#### **Creamy Tomato Soup**

Grilled Sourdough Croustade, Tillamook Cheddar Cheese, Fried Basil

#### **White Bean and Kale Soup**

#### **Pacific Chowder**

House Smoked Salmon, Idaho Potatoes, Ocean Clams, Red Curry, Kaffir Lime Cream  
(*\$4 additional per person*)

### Entree Selections

Includes Seasonal Vegetable Medley, Sliced Baguette and Butter

Choose two:

#### **Grilled Chicken Breast**

Sautéed Mushrooms, Prosciutto, Fresh Herbs

#### **Salish Signature Cedar Planked Potlatch Salmon**

Tarragon Remoulade, Fresh Lemons, Parsley

#### **Eggplant Cannelloni**

Sautéed Spinach, Pine Nuts

#### **Herb Crusted Prime Rib of Beef**

Rosemary Au Jus, Fresh Horseradish, Chive Sour Cream

#### **Pan Seared Northwest Trout**

Brown Butter, Toasted Pine Nuts, Fresh Lemon, Thyme

### Seasonal Side Dishes

Choose two:

Dauphinoise Style Gratin Potatoes

Buttermilk and Parsley Whipped Potatoes

Yakisoba Noodle Stir Fry

Wild Rice Pilaf with Tomatoes and Herb

Two Entrees - *\$59.00 per person*

Three Entrees - *\$65.00 per person*

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## Banquet Bar Selections

### Salish Deluxe Bar

Absolut - Vodka  
Tanqueray - Gin  
Sauza Silver - Tequila  
Bacardi Silver - Rum  
Jim Beam - Bourbon  
Johnnie Walker "Red Label" - Scotch  
\$9.50

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### Salish Premium Bar

Grey Goose - Vodka  
Bombay Sapphire - Gin  
Sauza "Hornitos" - Tequila  
Appleton Estate - Rum  
Maker's Mark - Tennessee Whiskey  
Dewars "Black Label" - Scotch  
\$11.50

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### Cordials

Kahlua, Amaretto, Grand Marnier, Baileys, Frangelico  
\$12.00

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*\*\*Ask your Event Sales Manager how to upgrade your bar with premium alcohol and pricing for specialty drinks, cognac, liquors, cordials, single malt scotch\*\**



## Beer By The Bottle

\$6.00

### Domestic

Coors Light

Budweiser

### Micro

Deschutes Mirror Pond Pale Ale

Deschutes Black Butte Porter

Full Sail IPA

Alaskan Amber Ale

Widmer Hefeweizen

### Imported

Amstel Light

Heineken

Stella Artois

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## Signature Wines By The Glass

\$9.50

Riesling - Milbrandt, "Traditions", Columbia Valley, WA

Chardonnay - Snoqualmie Vineyards, Columbia Valley, WA

Merlot - Snoqualmie Vineyards, Columbia Valley, WA

Cabernet - Red Diamond, Columbia Valley, WA

Sparkling Wine - Segura Viudas, "Aria", Brut Cava, Spain

### Non-Alcoholic Choices

Martinelli's Sparkling Apple Cider - *\$12 per bottle*

Soda and Mineral Water - *\$4.00*

Thomas Kemper Rootbeer and Ginger Ale - *\$4.50*

Panna and Pellegrino - *\$10.00 per 1 liter bottle*

Punch - *\$35.00 per gallon*

*\*\* Make your punch an adult beverage. Ask your Event Sales Manager about pricing \*\**

## Hospitality Suites in Guestrooms

A \$75.00 delivery and set up fee applies for all hospitality suites. This includes skirted table, glassware, ice bins, fruit garnish, straws, openers and napkins. A \$30.00 restocking fee applies for each refresh. Bartenders and cocktail servers are available per server for \$30.00 per hour, with a two-hour minimum.

## Banquet Rooms

Groups of 25 guests or less requesting a bartender will be charged a \$30.00 per hour bartender fee, with a two hour minimum. There is a \$250.00 guarantee of sales for all full No-Host bars. Prices for a No-Host bar will include tax and gratuities.



## Wine List

### Champagne

Billecart-Salmon, "Brut Reserve", Brut, Mareuil-Sur-Ay	132
Deutz, Duetz, "Brut Classic", Brut, Ay	105
Louis Roederer, "Brut Premier", Brut, Reims	80
Nicolas Feuillatte, Brut, Epernay	78
Veuve Clicquot, "Ponsardin", Brut, Reims	120
Veuve Clicquot, Demi-Sec, Reims	120

### Sparkling Wines

Bortolomiol, Prosecco, Valdobbiadene, Italy	45
Delmas, Blanquette de Limoux, France	38
Roederer Estate, Brut Rosé, Anderson Valley, California	65
Roederer Estate, Brut, Anderson Valley, California	54
Schramsberg, Blanc de Blancs, Napa Valley, California	78
Schramsberg, Crémant, Demi-Sec, Napa Valley, California	75

### Sauvignon Blanc

Cliff Lede, Napa Valley, California	54
Joel Gott, California	32
Novelty Hill, Red Mountain, Washington	38
Whitehaven, Marlborough, New Zealand	48



## Pinot Gris

Adelsheim, Willamette Valley, Oregon	44
Belle Pente, Willamette Valley, Oregon	48
Cristom, Willamette Valley, Oregon	45
Elk Cove, Willamette Valley, Oregon	52

## Riesling

Château Ste. Michelle, “Eroica”, Columbia Valley, Washington	56
Long Shadows, “Poet’s Leap”, Columbia Valley, Washington	48
Gamache, “Estate”, Columbia Valley, Washington	44

## Chardonnay

Abeja, Columbia Valley, Washington	85
Au Bon Climat, Santa Barbara, California	52
Chateau Ste. Michelle, “Cold Creek”, Columbia Valley, Washington	46
Chateau Ste. Michelle, “Ethos”, Columbia Valley, Washington	75
Januik Winery, “Cold Creek Vineyard”, Columbia Valley, Washington	68
Jordan, Russian River Valley, California	75
L’ Ecole, Columbia Valley, Washington	56
Ramey, Russian River Valley, California	75
Saviah, “Stillwater Creek”, Columbia Valley, Washington	62
Sonoma Cutrer, “Russian River Ranches”, Sonoma, California	45
Three Rivers, Columbia Valley, Washington	48

## Pinot Noir

Broadley, “Estate”, Willamette Valley, Oregon	65
Domaine Serene, “Yamhill Cuvée”, Willamette Valley, Oregon	85
Elk Cove, Willamette Valley, Oregon	60
HK, “Generations”, Sonoma, California	80
Lemelson, “Thea’s Selection”, Willamete Valley, Oregon	72
Schug, Carneros, California	50
Panther Creek, “Winemaker’s Cuvée”, Willamette Valley, Oregon	62

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## Merlot

Basel Cellars, Columbia Valley, Washington	58
Fidélitas, Columbia Valley, Washington	60
Hightower, Columbia Valley, Washington	62
L'Ecole, Columbia Valley, Washington	54
Novelty Hill, Columbia Valley, Washington	46
Snoqualmie, "Reserve", Columbia Valley, Washington	55
Tamarack Cellars, Columbia Valley, Washington	56

## Syrah

Amavi, Walla Walla Valley, Washington	64
JM Cellars, Columbia Valley, Washington	64
Long Shadows, "Sequel", Columbia Valley, Washington	125
Novelty Hill, Columbia Valley, Washington	50
Snoqualmie, Columbia Valley, Washington	34
Snoqualmie, "Reserve", Columbia Valley, Washington	52

## Red Proprietary Blends

Basel Cellars, "Claret", Walla Walla Valley, Washington	45
Basel Cellars, "Merriment", Walla Walla Valley, Washington	105
Brian Carter Cellars, "Byzance", Syrah-Grenache Blend, Columbia Valley, Washington	58
Dunham, "3 Legged Red", Columbia Valley, Washington	48
Fidelitas, "m100", Columbia Valley, Washington	44
Hedges Cellars, "CSM", Cab - Syrah - Merlot, Columbia Valley, Washington	36
Long Shadows, "Nine Hats", Columbia Valley, Washington	56
Matthews Cellars, "Claret", Columbia Valley, Washington	100
Ramey, "Claret", Napa Valley, California	90
Tamarack Cellars, "Firehouse Red", Columbia Valley, Washington	38

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## Cabernet Sauvignon

Amavi, Walla Walla Valley, Washington	65
Basel Cellars, "M", Columbia Valley, Washington	54
Hightower, Columbia Valley, Washington	75
Conn Creek, Napa Valley, California	48
Joel Gott, "815", Napa Valley, Sonoma & Lodi, California	50
Jordan, Alexander Valley, California	105
Justin, Paso Robles, California	56
Fidélitas, Columbia Valley, Washington	60
L'Ecole, Walla Walla Valley, Washington	85
Novelty Hill, Columbia Valley, Washington	58
Seven Hills, Columbia Valley, Washington	62
VaPiano, Columbia Valley, Washington	90

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