

## Hors D'Oeuvres

*Priced Per Dozen*

*Minimum Two Dozen*

### Cold

- Roasted Tomato, Chèvre, Olive Bread Crostini \$42
  - Caramelized Onion, Cheddar, Beer Jam Bruschetta \$42
  - Tuna Poke, House-Made Potato Chips, Sesame, Scallion \$48
  - Citrus Poached Prawns, Horseradish, Tomato Chutney \$52
  - Prosciutto Wrapped Asparagus, Parmigiano-Reggiano, Balsamic \$46
  - Beef Tenderloin Tartare, Egg, Shallot, Caper, Toasted Crostini \$52
  - Fennel Crusted Albacore Tuna, Olive Tapenade \$48
  - Crisp Prosciutto, Fig Mostarda, Bleu Cheese Crumble \$46
  - Fresh Shucked Oysters, Pomegranate Mignonette \$48
- 

### Hot

- Dungeness Crab Cakes, Harissa Aioli \$54
  - Chargrilled Jumbo Prawns, Preserved Lemon Aioli \$52
  - Dungeness Crab, Leek, Gruyere Tarts \$50
  - Caramelized Onion and Apple Tart, Beecher's Cheddar \$43
  - Pork Belly Corn Dogs, Fennel Mustard \$45
  - Prosciutto Wrapped Sea Scallops \$54
  - Chili Rubbed Beef Satay, Cilantro Chimichurri \$52
  - Curried Chicken Satay, Peanut Sauce \$48
  - Harissa Grilled Lamb Bites \$55
  - Wild Mushroom Arancini, Smoked Tomato Jam \$50
  - Moroccan Spiced Falafel, Pickled Vegetables, Fresh Cilantro \$42
  - Short Rib Bites, Bacon, Onion Jam \$50
-

## Display Selections

*Prices are per guest unless otherwise noted*

*10 Guest Minimum*

### Crudité

Carrots, Peppers, Celery, Broccoli Florets, Cherry Tomatoes  
House-Made Ranch Dressing

*\$10*

---

### House-Made Spreads

Hummus, Roasted Red Pepper, Roasted Eggplant, Lavash Crackers

*\$14*

---

### Grilled Seasonal Vegetable Antipasto

*\$14*

---

### Sliced Seasonal Fruit

*\$12*

---

### Fresh Shucked Oysters

Bourbon Mignonette, Cocktail Sauce

*\$50 Per Dozen*

---

### Artisan Cheese Board

Lavash Crackers, Artisan Breads, Fruit Preserves

*\$15*

---

### Charcuterie and Artisan Cheese Board

Olive Oil Toasted Nuts, Fruit Preserves, Marinated Olives, House-Made Pickles, Lavash Crackers

*\$19*

---

## Chef Attended Stations

*An addition to your buffet*

*Includes Essential Baking Company Rolls*

### Potlatch Roasted Salmon

House-Made Lemon Herb Crème Fraîche

*(Serves 15 Guests) \$325*

---

### Roasted Beef Tenderloin

Red Wine Jus

*(Serves 15 Guests) \$450*

---

### Garlic and Herb Roasted Prime Rib

Au Jus, Horseradish Cream

*(Serves 25 Guests) \$400*

---

### Roasted Turkey

Pan Gravy, Cranberry Compote

*(Serves 20 Guests) \$275*

---

**Steamship Round of Beef**  
Au Jus, Horseradish Cream  
*(Serves 40 Guests) \$475*

---

**Roasted Pork Loin**  
Mustard Jus  
*(Serves 20 Guests) \$300*

---

## Pasta Station

*10 Guest Minimum*

### Pasta

Orecchiette, Bucatini

### Sauce

Garden Herb Marinara, White Wine Cream Sauce

### Accompaniments

Grilled Vegetables, Spiced Italian Sausage  
Roasted Mushrooms, Roasted Garlic

---

*\$24 Per Guest*

---

## Dessert Buffet

*Prices are per guest unless otherwise noted*

*10 Guest Minimum*

### Miniatures

Chef's Selection of Assorted Miniature Desserts  
*\$18 Per Guest*

---

### All Chocolate

Triple Chocolate Miniature Cupcakes  
Chocolate Custard Tart, Toasted Meringue  
Chocolate Macarons  
Chocolate Covered Strawberries  
*\$22 Per Guest*

---

### Miniature Cupcakes

*(Select Two)*

Red Velvet, Chocolate, Lemon, Banana, Vanilla  
*\$16 Per Guest*

---

### Honey

Salish Honey Almond Bee Cookies  
Lemon Poppy Seed Honey Vanilla Bean Cupcake  
Salish Honey Truffle Bon Bons  
Salish Honey Caramel Popcorn  
*\$16 Per Guest*

---

## Late Night

**Truffle Fries**  
*\$10 Per Guest*

---

**BBQ Pulled Pork Sliders, Fennel Slaw**  
*\$50 Per Dozen*

---

**Pork Belly Corndogs, Fennel Mustard**  
*\$50 Per Dozen*

---

**Miniature Grilled Cheese, Aged Cheddar, Roasted Tomato**  
*\$45 Per Dozen*

---

**Miniature Burger, Aged Cheddar, Smoked Bacon**  
*\$48 Per Dozen*

---



*Look for the Salish bee to guide you to menu items that feature honey from our own hives*

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage functions are subject to a mandatory 22% taxable service charge. Of that amount, 12.1% will be pooled and paid to the hotel servers, bussers, banquet attendants, banquet captains and bartenders serving you and your event, and the remaining 9.9% is retained (and not distributed as a tip or gratuity to the hotel's employees) by the hotel.*