



**SALISH**  
LODGE & SPA



# Spring Standing Reception Menu

*Salish Lodge & Spa is pleased to offer build your own standing reception menus.*

*Customize your dinner experience while creating an atmosphere conducive to mingling, laughing and connecting.*

*These stations feature farm-to-table seasonal selections and are designed to spark conversation and keep the celebration delicious and lively!*



## BUILD YOUR OWN STANDING RECEPTIONS

*Receptions that allow guests to enjoy a meal while mingling.  
Designed for a minimum of 20 guests.*

### **The Mount Si**

Choose two grazing stations, one carving station,  
and four passed hors d'oeuvres - \$75 per person

### **The Mount Baker**

Choose three grazing stations, one carving station,  
and four passed hors d'oeuvres - \$89 per person

### **The Mt. Rainer**

Choose three grazing stations, two carving stations,  
and six passed hors d'oeuvres - \$99 per person

*Looking for lighter fare?  
Ask your conference services manager about our À la carte options.*





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# Spring Receptions Menu

## HORS D'OEUVRES

*Two dozen minimum per selection. \$52 per dozen.*

### HOT

**Fried Chicken and Waffle** bourbon bacon jam

**Bacon Wrapped Dates** <sup>GF</sup> Spanish chorizo | hazelnut romesco

**Prosciutto Prawns** <sup>GF</sup> blood orange gastrique

**Dungeness Crab and Corn Beignets** Creole mustard remoulade

**Bacon-Wrapped Short Ribs** <sup>GF</sup> purple onion marmalade

**Rosemary Flank Steak Skewers** <sup>GF</sup> chimichurri

**White Cheddar Mac and Cheese "Arancini"** <sup>V</sup> truffle mushroom cream

**Asparagus Quiche** green garlic crème fraiche

### COLD

**House Cured Lox** <sup>GF</sup> English cucumber | crème fraiche

 **Sauternes Poached Pears** <sup>GF V</sup> aged goat cheese | spiced walnut | endive

**Garlic Crostini** white bean hummus | candied bacon | midnight tomatoes | micro herbs

**Dungeness Crab Deviled Egg** <sup>GF</sup> red radish | Dijon

 **Smoked Prosciutto Farro Wheat Crêpe** Salish honey | apricot jam | brie mousse

**Gruyere and Thyme Gougères** <sup>V</sup> chèvre | fig compote

**Mango Cilantro Summer Rolls** <sup>GF V</sup> napa wasabi coleslaw | sweet ginger sauce

## LATE NIGHT SNACKS AND AFTER-PARTY DELIGHTS

*Two dozen minimum per selection. All items include truffle fries. \$60 per dozen.*

**Pulled Pork Sliders** brioche buns | shredded cabbage | garlic aioli

 **Beecher's Cheddar Grilled Cheese and Tomato Soup Shooters** <sup>V</sup> Essential Bakery sourdough  
Beecher's white cheddar | honey beer jam

**Tenderloin Beef Sliders** brioche buns | smoked honey aioli | white cheddar | tomato

**Blackened Steelhead Sliders** Potlatch seasoning | brioche buns  
smoked honey aioli | avocado



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





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## SWEET AND SAVORY STATIONS

*We require an 18 guest minimum on all food stations.*

### **Garden Delight** <sup>GF V</sup>

Balsamic marinated squash and zucchini, roasted fennel, fire roasted bell peppers, cedar roasted mushrooms, house pickled vegetables, fresh raw vegetables, balsamic vinaigrette, red onion ranch, smoked Salish honey aioli **À la carte pricing \$16 per person**

### **Bruschetta via Appia**

Fresh roasted garlic and parmesan bruschetta toasts with assorted accoutrements including artichoke, fire roasted red pepper, grilled onions, vine ripe tomato compote, fresh mozzarella and assorted cheeses, fresh basil and assorted herbs, roasted garlic and white bean hummus, olive tapenade, balsamic reduction and infused olive oils. **À la carte pricing \$18 per person**

### **Inspiration of Athens**

Chipotle hummus, baba ghanoush, Northwest grain tabbouleh, flatbread, assorted olives, marinated ciliegini, roasted garlic chicken skewers. **À la carte pricing \$20 per person**

### **Fromage et Charcuterie**

Local and imported cheeses, smoked prosciutto, finocchiona, coppa salami, chili fennel roasted nuts, honeycomb, dried fruits, lavosh crackers and Essential Bakery breads, house made pickles, stoneground Dijon mustard. **À la carte pricing \$23 per person**

### **Northwest Sushi Station (+\$6 per person if added to Standing Receptions)**

Vegetarian roll, spicy tuna tartar roll, California roll, Seattle roll, pickled ginger, and wasabi. **\$30 per person**

### **Nostro Mare (+\$8 per person if added to Standing Receptions)**

Marinated clams, saffron poached Penn Cove mussels, half shell oysters, poached prawns, smoked Weathervane scallops, Champagne mignonette, smoked tomato cocktail, whole grain dijon mustard, and garlic aioli. **\$32 per person**

## DESSERT STATIONS

### **Salish Treat Display** <sup>V</sup>

Featuring assorted tarts, macarons, truffles, eclairs, and other assorted miniatures **\$18 per person**

### **Venetian Treat Display** <sup>V</sup> (+\$8 per person if added to Standing Receptions)

truffles, profiteroles, miniature tarts, assorted macaroons, cupcakes, and elevated dessert selections **\$26 per person**



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## APPETIZER STATIONS

*All prices are per person with a minimum of 12 guests.  
Choose one of the following salad varieties. \$12 per person*

**Asparagus and Quinoa Salad** <sup>GF</sup> toasted quinoa | asparagus | pancetta | arugula | spruce tip vinaigrette

**Baby Spring Spinach** <sup>GF V</sup> strawberries | ricotta salata | candied pecans | white balsamic

**Baby Iceberg Wedge** <sup>V</sup> fried shallots | smoked bacon | bleu cheese | cherry tomatoes | green goddess dressing

**Lacinato Kale Caesar** romaine and lacinato kale | black garlic anchovy dressing | focaccia croutons | parmesan

**Smoked Salmon Niçoise** <sup>GF</sup> hericot vert | kalamata olive | baby potatoes | frisee

**Heirloom Corn Polenta Cakes** <sup>GF V</sup> king oyster mushroom | P'tit Basque | herb pistou

**Carrot Ginger Bisque** <sup>GF V</sup> coconut | lemongrass | cilantro

**Alaskan Prawn Bisque (+\$4 per person)** <sup>V</sup> forbidden rice | lemongrass crème fraiche | pepitas | Ligurian olive oil

## CARVING STATIONS

*All carving stations include Essential Bakery bread and Salish honey butter. (\$150 carving and setup fee per station)*

**Citrus Roasted Tom Turkey** <sup>GF</sup> sour orange brine | fresh herbs | achiote **\$14 per person**

 **Smoked Pork Loin** <sup>GF</sup> Salish honey glazed | apricot mostarda | apple brandy demi-glace **\$14 per person**

**Baron of Beef** <sup>GF</sup> herb crust | au jus | horseradish cream **\$15 per person**

**Cedar Planked Chinook Salmon** <sup>GF</sup> lemon and chardonnay beurre monte | remoulade **\$16 per person**

**Sea Salt Crusted Leg of Lamb (+\$2 per person if added to Standing Receptions)** <sup>GF</sup>

lamb natural jus | cucumber mint tzatziki **\$18 per person**

**Garlic Rosemary Crusted Prime Rib (+\$4 per person if added to Standing Receptions)** <sup>GF</sup>

thyme au jus | horseradish cream **\$22 per person**

*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 is subject to applicable Washington state sales tax and a 23% taxable service charge.*

*Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property.*



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