



Winter Standing Receptions 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 - \$75pp

The Mount Baker

Choose three grazing stations, one carving station,
and four passed hors d'oeuvres - \$90pp

The Mt. Rainer

Choose three grazing stations, two carving stations,
and six passed hors d'oeuvres - \$105pp

Looking for lighter fare?

Ask your conference services manager about our À la carte options.



SALISH
LODGE & SPA

Winter Reception Menu

HORS D'OEUVRES

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

HOT

Pheasant pot pie-letts sweet potato | butter crust

Fried polenta cake smoked tomato jam | pickled shallot

Bacon wrapped dates Spanish chorizo | hazelnut romesco

Prosciutto Prawns blood orange gastrique

Dungeness crab and corn beignets creole mustard remoulade

Bacon wrapped Short Ribs purple onion marmalade

Rosemary flank steak skewers ^{GF} chimichurri

White Cheddar Mac and Cheese "Arancini" ^{GF} truffle mushroom cream

COLD

House cured lox ^{GF} English cucumber | crème fraiche

Sauternes poached pears ^{GF} Humboldt Fog | spiced walnut | endive

Beef Tartare ^{GF} truffled egg yolk | preserved lemon | garlic crostini

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

Gruyere and Thyme Gougères ^{GF} chevre and fig compote

Dungeness Crab Deviled Egg ^{GF} red radish | Dijon

Smoked Prosciutto Farro Wheat Crêpe Salish honey | apricot jam | Brie mousse

LATE NIGHT SNACKS AND AFTER-PARTY DELIGHTS

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

Spiced Pork Belly Sliders brioche buns | pickled plumb jam | shredded cabbage | garlic aioli

 **Beecher's Cheddar Grilled Cheese and Tomato Soup Shooters** ^{GF} Essential bakery sourdough aged 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.





SWEET AND SAVORY STATIONS

Garden Delight ^{GF}

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 accompaniments 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, babba 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, finocchino, coppa salami, chili fennel roasted nuts, honeycomb, dried fruits, lavosh crackers and Essential bakery breads, house made pickles, stoneground Dijon mustard, black garlic aioli **À la carte pricing \$22 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**

APPETIZER STATIONS

Choose one of the following salad varieties. \$12 per person

Roasted Beet Salad ^{GF} toasted quinoa | chiogga beet | arugula | winter citrus | Salish honey vinaigrette

Roasted Winter Squash and Couscous Salad ^{GF} pomegranate molasses | arugula | feta pepitas | Ligurian olive oil

 **Winter Iceberg Salad** ^{GF} Salish honey candied walnut | smoked bacon | Oregonzola blue cheese and champagne vinaigrette

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

 **Honey Glazed Pork Belly** cornmeal waffle | herbed mascarpone | maple gastrique

Heirloom Corn Polenta Cakes king oyster mushroom | P'tit Basque | herb pistou

Carrot Ginger Bisque ^{GF} coconut | lemongrass | toasted coriander oil

Dungeness Crab Soup (+4) parsnip chips | crème fraîche | basil

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





DESSERT STATIONS

Miniature Dessert Display

Featuring an assortment of Chef's selection miniature desserts **\$18 per person**

Venetian Treat Display (+\$8 per person if added to Standing Receptions)

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

CARVING STATIONS

(\$150 carving and setup fee per station)

All carving stations include Essential bakery bread and Salish honey butter.

Roasted Tom Turkey ^{GF} cranberry compote | sage gravy

\$14 per person

 **Smoked Pork Loin** ^{GF} Salish honey glazed | apricot mostarda | red-eye gravy

\$14 per person

Baron of Beef ^{GF} herb crust | au jus | horseradish cream

\$15 per person

 **Cedar Planked Chinook Salmon** ^{GF} lemon and chardonnay beurre monte | remoulade

\$16 per person

Sea Salt Crusted Leg of Lamb (+\$2 per person if added to Standing Receptions) ^{GF}

lamb natural jus | cucumber mint tzatziki

\$18 per person

Garlic Rosemary Crusted Prime Rib (+\$4 per person if added to Standing Receptions) ^{GF}

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.



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

