



SAVOR... McCaw Hall
CATERING MENU





TABLE OF CONTENTS

Catering Menus

- Breakfast3
- Refreshment Breaks.....6
- Box Lunches.....7
- Lunch Buffets9
- Cold Plated Lunches 11
- Hot Plated Lunches 12
- Hors d'oeuvres 13
- Buffet Platters..... 16
- Carvery Selections 17
- Dinner Buffet Selections 18
- Plated Dinners.....20
- Desserts22

Specialty Menus

Cocktails

- Bar Packages23
- House Wine List25

General Information

- McCaw Hall26



CATERING MENU

BREAKFAST

All selections are served with freshly brewed Starbucks coffees, a selection of TAZO teas and orange juice. 30 Guest Minimum

BUFFETS

Continental **\$16**

Assorted Breakfast Pastries to include Muffins, Coffee Cake, Scones and Croissants, Sweet Butter and Fruit Preserves

Add Sliced, Seasonal Fresh Fruit **\$5**

Egg Breakfast **\$22**

Scrambled Steibr's Cage Free Eggs, Roasted Yukon Gold Potatoes, Crispy Bacon or Sausage, Assorted Breakfast Breads and Pastries, Organic Yogurts and Cereals, Sliced Fresh Fruit and Berries

Heart Healthy **\$22**

Assorted Low-Fat Yogurts and House-made Granola with Almonds and Flax Seed, Sliced Seasonal Fresh Fruit, Whole Wheat and Blueberry Muffins, Sweet Butter and Fruit Preserves

Salmon and Bagels **\$25**

Sliced Gerard and Dominique European Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Diced Red Onions, Assorted Bagels, Sliced Seasonal Fresh Fruit

Breakfast Sandwich **\$22**

Hot Breakfast Sandwich with Scrambled Cage Free Eggs, House-made Fennel and Pork Sausage Patty and Cheddar Cheese. Served with Assorted Yogurts, Muffins, Danish, Breakfast Breads and Croissants, Sweet Butter and Fruit Preserves

Vegetarian Option available

PLATED

All selections are served with freshly brewed Starbucks coffees, a selection of TAZO teas and orange juice. 30 Guest Minimum

Egg Breakfast \$22

Scrambled Steibr's Cage Free Eggs, Breakfast Potatoes and your choice of Crispy Bacon, House-made Fennel and Pork Sausage or Isernio's Chicken-Apple Sausage

Vegetable Frittata \$22

Roasted Seasonal Vegetables with local Cheese and Roasted Red Pepper Coulis. Served with Roasted Yukon Gold Potatoes and choice of Crispy Bacon, House-made Fennel and Pork Sausage or Isernio's Chicken-Apple Sausage

Egg, Spinach and Prosciutto Quiche \$23

Scrambled Cage Free Eggs with Spinach, Fontina Cheese and Crispy Prosciutto, served with Yellow Corn Grits & Sautéed Greens

Vegetarian Quiche option available

Smoked Salmon with Chives \$24

Scrambled Cage Free Eggs with Chives, Smoked Salmon and Crème Fraiche. Served with a Root Vegetable Hash or Zucchini Dill Cakes

Brioche French Toast \$22

Brioche French Toast topped with a Seasonal Berry Compote, served with Whipped Cream, Warm Maple Syrup, Roasted Yukon Gold Potatoes, Crispy Bacon and Sliced Fresh Fruit

Salmon Eggs Benedict \$24

Classic Lemon Hollandaise over Poached Cage Free Steibr's Eggs with Gerard and Dominique Smoked Salmon on a Toasted English Muffin with Roasted Yukon Gold Potatoes

Vegetarian Option available

Breakfast Burrito \$22

Scrambled Eggs, Sausage, Peppers & Salsa served with Yukon Gold Potatoes and crispy Bacon

Croissant Sandwich \$22

Egg, Canadian Bacon & Cheese Sandwich served with Yukon Gold Potatoes and fresh sliced fruit

Vegetarian Option available

BREAKFAST ENHANCEMENTS

Priced per serving. 25 Guest Minimum

Oatmeal or Cream of Wheat \$5

Brown Sugar, Raisins and Low-Fat Milk

Cheese Blintzes \$7

Delicate Crepes filled with Sweetened Ricotta Cheese, Fresh Fruit Toppings

Breakfast Burrito \$7

Scrambled Eggs, Sausage, Peppers & Salsa

Croissant Sandwich \$7

Eggs, Canadian Bacon & Cheese

English Muffin Sandwich \$7

Eggs, Sausage or Ham & Cheese

Cinnamon French Toast or Buttermilk Pancakes \$7

Whipped Cream, Maple Syrup and Fruit Topping

Greek Yogurt & Granola \$5

BREAKFAST AND BREAK ADDITIONS

Assorted Muffins or Danish	\$48 per Dozen
Assorted Scones or Gougeres	\$48 per Dozen
Breakfast Breads or Coffee Cake	\$40 per Dozen
Butter Croissants	\$52 per Dozen
Chocolate Almond Croissants	\$56 per Dozen
Assorted Bagels & Whipped Cream Cheese	\$42 per Dozen
Assorted Biscotti	\$36 per Dozen
Chocolate, Almond, Anise and White Chocolate	
Assorted Yogurts	\$38 per Dozen
Whole Fresh Fruit	\$3 Each

BEVERAGES

Assorted Soda	\$3 Each
Bottled Water	\$3 Each
Honest Iced Tea (bottles)	\$4 Each
Starbucks Coffee or Assorted Tazo Teas	\$65 per Gallon
Fresh Squeezed Orange or Grapefruit Juice	\$60 per Gallon
Champagne Punch	\$75 per Gallon
Iced Tea or Lemonade	\$65 per Gallon
DRY Soda	\$4 Each
Apple, Cranberry, Grape or Tomato Juice	\$55 per Gallon
San Pellegrino and Sparkling Juices	\$4 Each

AFTERNOON SNACKS

Assorted Energy Bars	\$39 per Dozen
Freshly Baked Jumbo Cookies	\$46 per Dozen
4 OZ. White Chocolate Macadamia, Chocolate Chip, Peanut Butter & Oatmeal-Raisin	
House Made Spiced and Sweet Nuts	\$30 per Pound
Individual Bags of Pretzels or Tim's Chips	\$30 per Dozen
Brownies	\$42 per Dozen
Dark or White Chocolate	
Chocolate Truffles	\$36 per Dozen
Assorted Petit Fours	\$48 per Dozen
Goldfish Crackers	\$14 per Pound
House Made Trail Mix	\$14 per Pound
Party Snack Mix	\$15 per Pound

SNACKS PREPARED PER GUEST

25 Guest Minimum

Pita Bread Triangles with Hummus	\$3.75 per Serving
Tortilla Chips w/ Guacamole & Salsa	\$7.50 per Serving
Potato Chips with French Onion Dip	\$3.50 per Serving



REFRESHMENT BREAKS

Break Packages are designed for a minimum of 25 people.

Morning Coffee Bar **\$6**

Freshly Brewed Starbucks Coffee, Decaffeinated, Selection of International Hot TAZO Teas and Fresh Squeezed Orange Juice

Sweet & Salty **\$18**

Blue Bunny Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO Hot Teas

Afternoon Beverage Break **\$8**

Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO Hot Teas

Mission Break **\$16**

Fresh Corn Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Cinnamon Scented Churros, Assorted Sodas, Bottled Water

Northwest Cheese Platter **\$16**

Local Cheeses Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO Hot Teas

Afternoon High Tea **\$14**

Tea Sandwiches, Petit Fours, Cheese Gougers, Rose Petal Jam, Selection of Herbal Teas

Seattle Center Picnic **\$18**

Dungeness Crab Devilled Eggs, Potato Salad Nicoise, Cold Roasted Chicken, Apple Celeriac Slaw, Baguette, Assorted Sodas and Bottled Water

Mezze **\$17**

Hummus, Babaghanouj, Cucumber Salad, Marinated Olives, Roasted Red Peppers, Bulgur Salad and Toasted Pita with Assorted Sodas and Bottled Water



BOX LUNCHES

Box Lunches includes compostable service, bottle water, whole fruit, cookie and a bag of Tim's chips. To accompany your box lunches, we suggest adding assorted soft drinks for \$3 ea.

20 lunch minimum per selection.

Deluxe box lunches include a choice of: Pasta Salad, Greek Cucumber Salad, Nicoise Potato Salad and Lemon Bar, Toffee Blondie or Chocolate Pecan Bar in lieu of cookie.

Mesquite Turkey with Smoked Bacon \$17 | \$21

Mesquite Turkey, Smoked Bacon, Basil Aioli, Walla Walla Onion on Focaccia.

Ham & Cheese \$17 | \$22

Thinly Sliced Honey Baked Ham, Country French Brie Cheese, Dijon Mustard, Mixed Greens on a Baguette.

Roast Beef Sandwich \$18 | \$22

Niman Ranch Roast Beef, Sharp Tillamook, Creamy Horseradish Sauce on Focaccia.

Classic Italian Combo \$18 | \$22

Prosciutto, Mortadella, Salami, Provolone Cheese, Caponatta, Oven Dried Tomato Oil and Vinegar on Focaccia.

Veggie \$16 | \$20

Laura Chenel Chevre, Celery, Dried Cranberries, Walnut Pesto & Watercress on Multigrain Bread.

WRAPS

Roast Beef, Portobello Mushroom Wrap \$18 | \$22

Sliced Roast Beef, Baby Spinach, Portobello Mushrooms, Roasted Red Peppers, Dilled Havarti Cheese wrapped in a Spinach Tortilla.

Chicken Tandoori Wrap \$17 | \$21

Tandoori Spiced Chicken, Cucumber, Mint, Onion and Greens wrapped in a Spinach Tortilla.

SALADS

Thai Beef Salad \$18 | \$22

Grilled Lemongrass Beef with Thai Spice, Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint and Thai Basil and Onion Flatbread

Portobello "Niçoise" Salad \$16 | \$20

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Baby Green Beans with a Petite Roll

Herbed Chicken Caesar Salad \$17 | \$21

Grilled Breast of Chicken with Traditional Caesar Salad with Rustic Roll





LUNCH BUFFETS

All beverages are available a la carte.
30 Guest Minimum

Deli Buffet **\$27**

Chef's Choice Seasonal Chowder (Vegetarian)

Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing

Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami,

Mortadella, Swiss, Provolone, Monterey Jack and Sharp Cheddar Cheeses

Leaf Lettuce, Tomatoes, Kosher Pickle Spears and Deli Condiments

Gourmet Breads and Rolls

Lady Apple Slaw, Tim's Chips or Pretzels

Assorted Cookies and Brownies

Pre Wrapped Sandwich Buffet **\$29**

Pasta Salad, Roasted Red Pepper, Feta Cheese, Cucumber, Red Onion and Artichoke

Romaine Salad, Anchovy Vinaigrette, Toasted Bread Crumbs and Grana Parma

Potato Salad Nicoise, Olive, Tomato, Green Beans, Dijon Vinaigrette

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli

Niman Ranch Roast Beef, Rogue Creamery Bleu Cheese, Balsamic Onions

Fontina Panini with Roasted Peppers and Arugula

Assorted Bars and Cookies

Pan Asian **\$36**

Soba Noodle Salad, Sesame Dressing, Carrot, Cabbage and Wasabi Peas

Fresh Tropical Fruit

Sake Kasu Marinated Salmon

Lemongrass-Ginger Chicken

Steamed Rice

Sautéed Baby Bok Choy

Ginger, Garlic Tofu

Pineapple Upside Down Cake & Fortune Cookies

Light Lunch Buffet **\$34**

Willie Greens Salad, Roasted Beets, Roquefort and Toasted Walnuts

Lemon Thyme Marinated Chicken Breast, Natural Jus

Plank Roasted Salmon, Citrus Vinaigrette

Roasted Seasonal Vegetables

Fingerling Potatoes with Garlic and Herbs

Bread Pudding with Crème Anglaise and Caramel

Grand Lunch Buffet **\$39**

Roasted Vegetable Soup

Organic Spring Greens with Grilled Zucchini, Corn, Tomatoes, Champagne Vinaigrette

Fingerling Potatoes and Haricot Vert with Whole Grain Mustard and Shallots

Seared Halibut with Olive-Orange Red Onion "Slaw"

Roasted Strip Loin served with Charred Onions and Mushroom Jus

Grilled Breast of Chicken with Green Grapes and Fines Herbs

Platters of Roasted, Seasonal Vegetables

Rice with Peas and Cilantro

Rolls and Butter

Assorted Miniature Sweets



COLD PLATED LUNCHES

All 2 course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

Asian Tuna Salad **\$29**

Seared Ahi Tuna Sliced and served over Baby Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar Snap Peas, Sliced Red Onion, Candied Pecans, Crisp Wontons, Sesame-Ginger Vinaigrette

Pineapple Upside Down Cake

Tuna Nicoise Salad **\$29**

Traditional Salad from the South of France, Soft Egg, Tomato, Olives, Boquerones, Green Beans, Fingerling Potatoes and Seared Ahi Tuna

Vanilla Bean Brulee

Cobb Salad **\$27**

Turkey, Avocado, Diced Tomato, Chopped Egg, Crisp Apple Wood Smoked Bacon, Crumbled Blue Cheese, Romaine and Watercress with Pepper Crème Fraiche Vinaigrette

Normandy Apple Tart

French Kiss **\$28**

Olive and Chickpea Salad, Grilled Artichoke and Fines Herbs, Hanger Steak, Soft Egg, Brie and Marinated Tomato

Almond Dacquoise with Raspberry

Mediterranean Plate **\$26**

Cumin Spiced Hummus, Eggplant Babaghanouj, Tomato-Cucumber-Mint Tabbouleh, Sliced Cucumber with Tzatziki Sauce on a Bed of Mixed Greens. Served with Toasted Pita Triangles

Lemon Tartlet



HOT PLATED LUNCHES

All 3 course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

Roasted Chicken **\$32**

Orange and Thyme Roasted Beets with Seasonal Lettuces, Estrella Family Creamery Cheese and Toasted Walnuts

Rosemary-Citrus Roasted Chicken served with Herb Roasted Seasonal Vegetables, Creamy Grana Parmesan Polenta

Chocolate Cake, Seasonal Fruit, Vanilla Cream

NY Steak **\$37**

Hearts of Romaine with Anchovy-Garlic Vinaigrette, Shaved Parmesan Cheese, Herbed Bread Crumbs, Lemon, Boquerones

Rosemary Salt and Pepper Rubbed New York Steak served with Roquefort Papillion, Green and Yellow Wax Bean and Fingerling Potato Confit

Lavender scented Crème Brulee

Oven Roasted Halibut **\$MP**

Zucchini Carpaccio with Micro Greens, Ricotta Salata, Toasted Pine Nuts, Lemon-Mint Vinaigrette

Oven Roasted Halibut served with Shell Beans, Tomato Confit, and Picholine Tomato Relish

Almond Dacquoise with Raspberry

Wild Salmon **\$MP**

Mixed Organic Greens, Grilled Pear, Shaved Fennel, Toasted Pecans, Crumbled Bleu Cheese, Pear Vinaigrette

Slow Roasted Wild Salmon, Cipolline Onion, Wild Mushrooms, Barley Risotto, Parmigiano Reggiano

Bourbon Bread Pudding, Vanilla Anglaise



HORS D'OEUVRES

COLD HORS D'OEUVRES

50 pieces minimum per selection. Priced per piece.

Prosciutto Wrapped Asparagus	\$3.75
Meyer Lemon Aioli, Toasted Breadcrumbs (Spring only)	
Foie Gras Canapés	\$4.25
Fig Compote, Brioche	
Vadouvan Curried Chicken Lettuce Wraps	\$3.75
Bibb Lettuce, Currants, Celery Hearts, Crispy Shallots	
Alaskan Halibut Ceviche Lettuce Cups	\$4.00
Bibb lettuce, Orange Zest, Habanero Salsa, Avocado	
Smoked Salmon Canapé	\$3.75
Herbed Goat Cheese, Capers, Fresh Dill	
Chilled Asparagus Soup Shooters	\$3.50
Feta Cheese, Mint (Spring only)	
Dungeness Crab Deviled Organic Eggs	\$4.25
Smoked Paprika, Chives	
Crostinis	\$4.00
Prosciutto, Grilled Asparagus, Crescenza Cheese	
Roasted Lamb, Goat Cheese, Tomato Mint Jam	
Garbanzo Bean, Feta, Roasted Red Peppers	
Smoked Albacore, Micro Sorrel	
Smoked Duck, Grape Mostarda, Pickled Shallots	
Herb Crusted Beef, Roasted Peppers, Salsa Verde	

Spicy Tuna Cup **\$4.00**

Sesame Seeds, Scallions, Sambal, Soy Dressing

Turkish Fig **\$3.75**

Fourme D'ambert Blue & Aged Balsamic (Seasonal)

Spanish Tortilla Patata **\$3.50**

Piquillo Pepper Relish

Ahi Tuna Crudo **\$4.00**

Kennebec Potato Crisp

Parmesan Cheese Gougers **\$3.25**

Tiny Cheese Puffs

Marinated Baby Artichoke **\$3.50**

Lemon-Truffle Aioli

Grilled and Chilled Prawns **\$3.75**

Wasabi Cocktail Sauce

Pork Rilette Toasts **\$3.50**

Blood Orange Mostarda

Ahi Tuna Spring Rolls **\$4.25**

Pickled Carrots, Cucumber, Cilantro, Mint, Wasabi Cream

Caesar Salad Spring Rolls **\$4.00**

Romaine, Prosciutto, Croutons

Greek Salad Skewers **\$3.50**

Kalamata Olives, Feta, Romaine Lettuce, Dill Vinaigrette

Butter Poached Radish **\$3.50**

Horseradish Cream, Rye Toasts

Lomi Lomi Salmon **\$4.00**

Cucumber Cups filled with Salmon, Seaweed Salad and Ikura

Fava Bean, Pecorino and Mint with Grilled Bread **\$3.75**

(Spring only)

Marinated White Anchovy, Radish & Caperberry Skewers **\$3.75**

HOT HORS D'OEUVRES

50 pieces minimum per selection. Priced per piece.

Artichoke Fritters **\$3.50**

Saffron Aioli

Warmed Brisket Slider **\$4.00**

Shredded Brisket, BBQ Sauce, Cole Slaw

Chicken Confit **\$3.75**

Port Plumped Currants and Chevre on Garlic Crostini

Chicken Empanadas **\$3.50**

Mojo Verde

Lobster Vol au Vents **\$4.50**

Puff Pastry with Lobster Fricassee

Shrimp Cake **\$4.00**

Preserved Lemon Aioli

Mini Quiche **\$3.50**

Mushroom and Goat Cheese

Melted Leek and Black Truffle

Mozzarella, Tomato & Basil

Soup Shooter **\$3.25**

Seasonal Soup served in a shot glass (Ask sales person)

Dungeness Crab Sliders **\$4.50**

Shredded Cabbage Slaw, Spicy Remoulade

Slow Cooked Pork And Cabbage Roll **\$3.50**

Shredded Beef Stuffed Mushrooms	\$3.50	Chicken “Gambonettets”	\$3.75
Horseradish Gremolata		Soy-Honey Glaze	
Spanish Potato “Tortilla”	\$3.50	Smoked Chicken Arancini	\$3.50
Roasted Peppers, Salsa Verde		Kale and Fontina	
Eggplant Wrapped Tofu	\$3.50		
Sweet Soy Glaze, Shredded Basil, Sesame Seeds			
Grilled Octopus & Spanish Chorizo Skewers	\$3.75		
Lemon-Oregano Vinaigrette			
Grilled Beef Crostini	\$4.00		
Roasted Pepper Relish, Salsa Verde			
Gougeres of Wild Winter Mushrooms	\$3.50		
Duck Confit & Shiitake Mushroom Spring Rolls	\$3.50		
Plum Dipping Sauce			
Greek Style Lamb Meatballs	\$3.75		
Lemon, Oregano, Pine Nuts, Mint			
Flank Steak Skewer	\$4.00		
Thai Chili Peanut Sauce			
Halibut & Clam Fritters	\$3.75		
Old Bay Seasonings			
Hemplers Bacon Wrapped Scallops	\$4.25		
Grape Mostarda			
Salmon Samosa	\$3.75		
Ginger, Scallion and Mustard Seeds, Apricot Chutney			
Caribbean Spiced Pork (or Chicken)	\$3.75		
Plantain Tostone with Mango Salsa			
Pork & Shrimp Sui Mai	\$3.75		
Black Vinegar			
Curried Potato Samosa	\$3.50		
Wild Mushroom Strudel	\$3.50		
Thyme and Garlic			
Lamb Lollipops	\$5.00		
Harrissa Spices			



SPECIALTY PLATTERS

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Deluxe Import, Domestic Cheese Tray | \$500 |
| Chef's selection of Imported and Local Cheeses with Sliced Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit. Serves 100 | |
| Side of Smoked Salmon | \$550 |
| Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 50 | |
| Deluxe Crudités Assortment | \$375 |
| Chef's selection of Fresh Seasonal Vegetables, served with Ranch Dressing. Serves 100 | |
| Shell Fish Selections with Traditional Garniture | \$1000 |
| Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell Green Lip Mussels. Served with Mignonette, Traditional Cocktail Sauce, Charmoula and Lemon. Serves 50 | |
| Charcuterie Board | \$350 |
| A Selection of Handcrafted Salumi from Fra Mani, House-made Pork Rillettes and Pate, with Crisp Bread, Pickled Onions, Cornichons, Whole Grain Mustard and Fruits. Serves 50 | |
| Antipasto Platter | \$600 |
| Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Green and Black Olives, Cherry Peppers, Bocconcini and Marinated Artichoke Hearts. Serves 100 | |
| Fresh Sliced Fruit Tray | \$500 |
| Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100 | |



CARVERY SELECTIONS

Carved items include mini sandwich rolls and appropriate condiments.

All carved items require a SAVOR...Carver at \$125 (up to 2 Hours, \$25 per additional hour)

Whole Honey Baked Ham **\$250**

Served with Grilled Pineapple Chutney and Gourmet Mustards. Serves 50

Roasted Turkey Breast **\$325**

Served with Tomato-Tarragon Aioli. Serves 50

Herbed Leg of Lamb **\$200**

Served with Tzatziki Sauce. Serves 30

Whole Roasted Top Sirloin **\$350**

Served with Horseradish Cream and Au Jus. Serves 50

Roasted New York Strip Loin **\$350**

Served with Forest Mushroom Ragout. Serves 30

Flame Grilled Tri-Tip **\$225**

Served with Roasted Tomato Salsa. Serves 25

Rosemary Roasted Pork Loin **\$275**

Served with Orange-Fennel Relish. Serves 35

Roasted Tenderloin of Beef **\$325**

Served with a Béarnaise Trio. Serves 25



DINNER BUFFET SELECTIONS

All selections include dinner rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

Act One Buffet

\$70

Baby Spinach Salad with Soft Boiled Farm Egg, Marinated Tomato, Pancetta and Roquefort Papillion

Butter Lettuce and Belgian endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette

Roasted Chicken Breast with Tomato and Saffron

Tender Roasted Beef with Au jus and Horseradish Cream

Baked Wild Halibut with Leeks and Truffle

Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots

Butter Braised Baby Carrots with Parsley and Orange Zest

Mushroom Pearl Cous Cous

Potato and Cauliflower Gratin, Gruyere Cheese

Sacher Torte, Flourless Chocolate Cake

Encore Buffet**\$60**

Organic Mixed Green Salad with Frisee, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette

Crispy Chopped Romaine Toasted Bread Crumbs, Citrus-Garlic Vinaigrette, Boquerones

Grilled Pork Loin with Horseradish Apple Sauce and Cider Jus

Alder Plank Troll Caught Salmon with Dijon-Sherry Brown Sugar Glaze

Roasted Baby Root Veg with Shallot-Thyme Butter

Sautéed Seasonal Vegetables with Garlic, Pine Nuts, Olive Oil and Lemon

Rosemary Roasted Yukon Gold Potatoes

Crushed White Beans with Tomato Confit, Garlic and Rosemary

Tiramisu

Northwest Buffet**\$65**

Butter Lettuce and Endive Salad, Grilled Pear, Estrella Partly Sunny Blue, Candied Pecans, Champagne Vinaigrette

Willie Greens Salad, Laura Chenel Chevre, Toasted Walnuts, Citrus Roasted Beets, Sherry Vinaigrette

Roasted Troll Caught King Salmon, Wild Mushrooms and Leek

Peppercorn Roasted Strip Loin of Beef, Charred Cipolline Onion, Horseradish Jus

Roasted Local Root Vegetables with Thyme and Garlic

Grilled Artichoke and Shell Beans, Parsley and Black Truffle

Toasted Barley Risotto, Parmigiano Reggiano

Washington Sweet Corn Polenta

Assorted Petit Fours, Bread and Butter Pudding, Ginger Bread Cupcakes



PLATED DINNERS

All 3 course dinner selections include dinner rolls and butter, freshly brewed coffee and hot tea service.

50 Guest Minimum

Grilled Filet of Beef **\$58**

Organic Mixed Greens, Ricotta Salata, Toasted Walnuts, Black Olive Crostini, Sherry Vinaigrette

Grilled Filet of Beef, Wild Mushroom Demi, Sautéed Seasonal Vegetables and Potato Puree

White Chocolate Amaretto Mouse Cake with Peach Syrup

Braised Beef Cheek **\$52**

Romaine Lettuce with Toasted Bread Crumbs, Anchovy Lemon Vinaigrette, Boquerones

Red Wine Braised Beef Cheek, Potato-Celeriac Puree, Roasted Baby Veg

Chocolate Truffle Cake, Seasonal Fruit, Whipped Cream

Surf and Turf **\$65**

Salad of Frisee, Endive and Greens with Grilled Pears, Bleu Cheese, Hazelnut Brittle, Balsamic Vinaigrette

Red Wine Braised Short Ribs, Barley Risotto, Seasonal Mushrooms, Slow Grilled Citrus Prawns

Chocolate Lava Cake, Berry Coulis

Herb Crusted Rack of Lamb **\$58**

Trio of Chicories with Persimmon, Tart Dried Cherries, Toasted Walnuts, Herbed Chevre

Herb Crusted Rack of Lamb, Tomato Confit, Marinated Picholines, Olive-White Bean Puree, Chateau Destoublon Olive Oil

Lavender Crème Brulee

Braised Lamb Shank \$56

Cucumber Salad, Tomato, Paneer, Butter Lettuce with a Citrus Vinaigrette

Red Wine and Fenugreek Braised Lamb Shank, Cardamom Scented Basmati Rice, Hot Lemon Pickle, Butter Sauce

Orange Ginger Bread Pudding

Osso Buco \$57

Tuscan Panzanella Salad, Grilled Bread, Ricotta Salata Cheese

Braised Veal Shank with Polenta and Roasted Seasonal Vegetable

Tiramisu

Roasted Chicken \$49

Romaine with Marinated Cucumber, Tomato, Feta, Basil and Mint

Juniper and Rosemary Brined and Roasted Chicken Breast, Thyme and Onion Roasted Fingerling Potatoes, Shell Beans with Shallot and Lemon

Normandy Apple Tartlet

Braised Chicken \$48

Willie Greens Salad, Laura Chenel Chevre, Toasted Walnuts, Citrus Roasted Beets, Sherry Vinaigrette

Tomato and Olive Braised Free Range Chicken Hind Quarter, Lemon Pearl Pasta

Crème Brulee

Sesame Crusted Halibut \$MP

Butter Lettuce and Endive Salad, Grilled Pear, Ginger Soy Vinaigrette

Sesame Crusted and Roasted Halibut, Coconut Curry, Wok Fried Bok Choy, Black Rice

Lemon Tart

Roasted Escolar \$56

Butter Lettuce and Endive Salad, Grilled Pear, Estrella Partly Sunny Blue, Candied Pecans, Champagne Vinaigrette

Roasted Escolar with Olive, Preserved Lemon and Tomato

Warm Chocolate Cake with Berry Coulis

Wild Salmon MP

Butter Lettuce and Endive Salad, Grilled Pear, Estrella Partly Sunny Blue, Candied Pecans, Champagne Vinaigrette

Slow Roasted Wild Salmon, Warm Farro Salad with Herbs and Tomato, Braised Greens

Hazelnut Crusted Chocolate Torte

Portobello Napoleon \$45

Tuscan White Bean Soup with Rosemary Oil

Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil

Tiramisu

Seasonal Risotto \$45

Grilled Asparagus Salad with Meyer Lemon Egg Sauce

Risotto with Fresh, Seasonal Vegetables and Topped with Grana Parma

Lemon Tart



DESSERTS

3 Dozen Minimum per selection

Assorted Miniatures **\$48 Per Dozen**

Example Flavors: Cream Puff, Éclair, Mocha Éclair, Lemon Bar, Napoleon, Espresso Cube

Assorted Petit Fours **\$48 Per Dozen**

Example Flavors: Profiterole, Blood Orange and Chocolate Stack, Caramel Praline Twin Peaks, Pistachio Diamond

Mini Doughnuts **\$36 Per Dozen**

Crème Anglaise

Chocolate Truffles **\$36 Per Dozen**

Assorted Hopes Cookies **\$42 Per Dozen**

Chocolate Chunk, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut



COCKTAIL MENU

BAR PACKAGES

Minimum of 25 Guests Required. *Selections rotate and are subject to change.*

Host Sponsored Bar Per Drink

Full Bar Setups are included and charges are based on actual number of drinks consumed. Bartender charges included. Staffing Levels reflect one Bartender for every one hundred guests.

House Bar Selections

\$8

Jack Daniels Tennessee Whisky

Bellringer Gin

Svedka Vodka

Bacardi Light Rum

Paul Mason Brandy

Courvoisier VS Cognac

House Chardonnay

House Red and White Wine



Premium Bar Selections

\$10

Includes all selections from above plus:

- Tito's Vodka
- Tanqueray Gin
- Captain Morgan's Spiced Rum
- James Oliver Whiskey
- JW Red Scotch Whiskey
- Tullamore Dew Irish Whiskey
- Dewar's
- Crown Royal Whisky
- Makers Mark Kentucky Straight Bourbon
- Hennessy Cognac
- Bailey's Irish Cream Liquor
- Don Julio Blanco, Repasado and Anejo Tequila

Super Premium Bar Selections

\$12

Includes all selections from above plus:

- The Macallan Single Malt Scotch Whisky
- Woodinville Rye Whiskey
- Bombay Sapphire Gin
- Hendrick's Gin
- Grey Goose Vodka
- Hangar One Lime Vodka
- Courvoisier VSOP Cognac
- Grand Marnier Orange Liquor

ALL PACKAGES INCLUDE

Non-Alcoholic Beverages

\$3/\$4

- Assorted Sodas
- Fruit Juices
- Bottle Water

Domestic, Imported Beers and Hard Ciders

\$5.50

- Pike Kilt Lifter Ale
- Hales Mongoose IPA
- Amstel Light
- Kostritzer Dark Beer
- Seattle Semi Sweet Cider
- Anthem Cider

Cash Bars

This Package Includes Full Bar Setup.

Cash Bar Minimum is \$100 Per Hour (five hour minimum) per bartender.

Staffing Levels reflect One Bartender for every 100 guests.

Additional Bartenders available @ \$50 Per Hour (four hour minimum).



HOUSE WINE LIST

This is a sampling of wines available in house. Ask your Sales Representative for more selections. Nearly any wine at a variety of price points can be sourced with a guaranteed minimum.

Sparkling and White

Zardetto Brut Cuvee Prosecco, NV <i>France</i>	\$34
Chateau Ste. Michelle Eroica Riesling, 2006 <i>Columbia Valley</i>	\$54
Lois Gruner Veltliner, 2011 <i>Austria</i>	\$32
Stags Leap Chardonnay, 2007 <i>Napa Valley</i>	\$64
House White	\$30

Red

H3 Cabernet by Columbia Crest, 2007 <i>Columbia Valley</i>	\$34
Antinori Chianti Classico Riserva, 2005 <i>Italy</i>	\$54
'Austral' Rhone Blend by Chateau St. Michelle <i>Columbia Valley</i>	\$38
House Red	\$30

Corkage

Wine & Champagne	\$20 Each
Non-Profit Corkage Rate	\$12.50 Each

GENERAL INFORMATION

SAVOR...earth Is an industry leader in introducing green standards and programs to public facilities. Initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products.

All food and beverage items must be supplied and prepared by SAVOR... Catering at McCaw Hall.

No food, beverage, or alcohol will be permitted to be brought into or removed from SAVOR... by the client or any of the client's guests or invitees without written approval.

Requests must be received by SAVOR... no less than four (4) weeks prior to the first day of the event.

SAVOR... reserves the right to assess a charge for such exclusions to exclusivity.

MENU SELECTION AND PRICING

Our menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Sales Staff and Executive Chef will ensure that any selection is prepared and served with the highest level of quality.

To assure availability of menu items, please provide your Catering Sales Manager with your food and beverage selections four (4) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious or dietary requirements. Due to the seasonal supply fluctuation of food and beverage products, menu prices will be guaranteed sixty (60) days prior to your event.

GUARANTEES

In order to ensure the success of your function and the satisfaction of your guests, food and beverage quantity guarantees must be received by your

Catering Sales Manager no later than five (5) business days (Monday – Friday) prior to your event. Your guarantee requirements will be outlined in your contract. This number will constitute your final guarantee and will not be subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate (see “Billing and Cancellations”) we reserve the right to charge for damages.

SAVOR... will prepare to serve 3% over your final guarantee (for seated meal functions only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 72-hour deadline are subject to approval by SAVOR... and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

SERVICE CHARGE AND SALES TAX

All food and beverage charges are subject to a 21% service charge and state sales tax (currently 9.5%). Prices for food, beverage and rentals/purchased materials are subject to a 21% service charge. Of that amount, 60% will be paid directly to the employee or service staff of our guests. The service charge is also taxable under SBOE Regulation # 1603. Sales tax-exempt organizations are required to provide a copy of their Tax Board Certificate of Exemption at time of contract. Service Charge and Tax are subject to change without notice.

BILLING, PAYMENTS AND CANCELLATIONS

A deposit payment is due with your signed contract in our office four (4) weeks prior to your event, or date stated in your contract. Estimated numbers and charges should be closely accurate to your actual expected attendance at this time. Final remaining balance is due on the day of your event.

Should you decide to cancel any or all of your functions after your contract is returned, you will be subject to a cancellation fee. The cancellation fee is outlined in your contract based on the date of cancellation.

MISCELLANIOUS

Seating: Banquet seating will be at round tables of ten (10) guests unless otherwise specified. Special seating diagrams and numbered tables are available upon request. Final changes to seating requests are due to your Catering Sales Manager no later than Noon, 48 business hours out of your event.

Décor: Arrangements for rentals may be made through SAVOR... All décor must meet with the approval of the Seattle Fire Department.

Leftover food will be donated to local charities as appropriate.

Catering at Seattle Center venues other than McCaw Hall, will be subject to rentals required to execute the event. All rentals and or purchases will have a 21% service charge applied.

Service wares, glassware, china, linens and equipment are included up to 350 guests (Banquet and / or Reception) for catering booked at McCaw Hall only. Any events requiring more than 350 in service wares, glassware, china, linens and equipment will have rentals assessed and charged to client.

House linen is supplied for all food and beverage functions, buffet tables and cocktail tables. Linen for meetings and non-food and beverage areas is available at \$15.00++ per linen. Please contact your Catering Sales Representative for additional specialty linen selections and pricing.

Labor charges of \$25/hr for service staff, \$30/hr for Captains (4 hour minimum) and \$50/hr bartender will apply for any meal function with guest counts below the listed minimums (see menus). Labor charges will be charged for any set-up, service or breakdown for services that do not have any Food & Beverages associated with that particular room.

The labor shifts include setup, service, and cleaning time.

LIABILITY

The applicant agrees to indemnify, hold harmless and defend the City of Seattle, SMG, SAVOR...McCaw Hall, and the directors, members, officers, agents, employees, affiliates, subsidiaries of each of the above ("Indemnities") from and against any and all liabilities, damages, actions, costs, losses, claims, and expenses (including attorney's fees) on account of personal injury, death or damage to or loss of property or profits arising out of or resulting, in whole, or in part, from any act, omission, negligence, fault or violation of law or ordinance of the applicant or its employees, agents, subcontractors, Exhibitors, or invitees or any other person entering the facilities with the implied or express permission of the applicant.

SAMPLING, DONATED PRODUCTS AND TRAFFIC PROMOTERS

SAVOR... retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of food at our stands and restaurant, are included under this provision.