DAVENPORT HOTEL

# DAVENPORT HOTEL
# BANQUET & CATERING MENUS

# BREAKFAST

**Rise & Shine**



# BREAKFAST BUFFETS

*Priced Per Person Based on Guaranteed Attendance. Minimum of 15 Attendees for Hot Buffet Options. Maximum 90-minute Service*
*Freshly Brewed Starbucks Regular and Decaffeinated Coffee and a Selection of Teavana Hot Teas Included.*

**THE GRAND CONTINENTAL** $40

Chilled Fruit Juices
Strawberry-Mint Infused Water
House Made All Butter Croissants, Assorted Muffins**, Danishes
Sliced Breakfast Breads**
Huckleberry Coffee Cake**
Hard Boiled Eggs (GF)
Almond Butter**, Peach, Blueberry Overnight Oats (GF, V)
Fresh Fruit, Seasonal Berries (GF, V)
Individual Cereals with 2%, Whole, Almond** Milk
Individual Espresso and Honey Yogurt Parfaits (GF)

**THE HEALTHY** $44

Naked Fruit Juices (GF, V)
Fresh Fruit, Seasonal Berries (GF, V)
Hard Boiled Eggs (GF)
Individual Açai Bowls
Assorted Whole Wheat, Grain Cereals
Organic Milk, Soy, Almond** Milk
Bran Muffins**
Butter, Fruit Preserves

**"YOUR CHOICE" BREAKFAST BUFFET** $54

Chilled Fruit Juices
House Made All Butter Croissants, Assorted Muffins**, Danishes
Sliced Breakfast Breads**
Huckleberry Coffee Cake**
Fresh Fruit, Seasonal Berries (GF, V)

**Eggs** *(choose one)*
Scrambled with Shredded Cheese (GF)
Scrambled with Organic Spinach, Boursin Cheese (GF)
Fluffy Egg Whites with Chard, Tomatoes, Feta Cheese (GF)
Eggs al Forno with Fontina Cheese

**Meats** *(choose two)*
Smoked Bacon
Pork Sausage Links
Turkey Sausage
Honey Cured Ham
Smoked Sausage
Coffee Crusted Beef Tri Tip

**Potatoes** *(choose one)*
Roasted Yukon Gold Potatoes, Herbs, Red Onions
Seasoned Hash Browns
Roasted Red Potatoes, Fresh Herbs

(V) – Vegan / (GF) – Gluten Free / (**) This Item Contains Nuts or Nut Products

(*) This Item May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.

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*Freshly Brewed Starbucks Regular and Decaffeinated Coffee and a Selection of Teavana Hot Teas Included.*

**OLD COUNTRY BUFFET** $58

Chilled Fruit Juices
Fresh Fruit, Seasonal Berries (GF, V)
Assorted Muffins**
Sweet Tea Poundcake
Huckleberry Coffee Cake**

Chicken Fried Steak
Buttermilk Biscuits
Country Sausage Gravy
Country Hashbrowns
Blackened Shrimp and Grits
Scrambled Eggs

**SIGNATURE DAVENPORT BRUNCH BUFFET** $65

Chilled Fruit Juices
Grapefruit-Basil Infused Water
House Made Chocolate Croissants, Assorted Muffins**, Danishes
Sliced Breakfast Breads**
Huckleberry Coffee Cake
Fresh Fruit, Seasonal Berries (GF, V)

Eggs Benedict, English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce
Waffle Battered Chicken, Huckleberry Syrup, Sriracha Maple Syrup
Espresso Chile Rubbed Tri Tip (GF)
Yogurt Parfait Shooters (GF)
Seafood Display, Poached Jumbo Shrimp, Horseradish, Cocktail Sauce (GF)
Charcuterie Board, Assorted Cured Meats, Artisanal Cheese, Crackers, Fruit Chutney
Bagel Bar, Lox, Capers, Red Onions, Berry Cream Cheese, Garlic and Chive Cream Cheese
Garlic and Rosemary Yukon Potatoes (GF)
Brunch Salad (GF, V)

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# SIGNATURE PLATED BREAKFAST MEALS

*Priced Per Person Based on Guaranteed Attendance.*
*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, and Chilled Orange Juice Included.*

**YOUR CHOICE PLATED BREAKFAST**

**Starters**
House Made Chocolate Croissants, Assorted Muffins**, Danishes
Herb Roasted Yukon Potatoes, Peppers, Onions
Fresh Fruit and Berries

**Entrées** *(choose one)*
Crème Brulee Challah French Toast, Amaretto Strawberry Chantilly, Berry Compote $43

Ube Pancakes, Berry Topping, Smoked Maple Syrup $43 (GF)

NY Strip Steak & Eggs, Sauce Bearnaise $49

Crab Eggs Benedict, Avocado Lime Hollandaise $47

Frittata *(choose one)* (GF) $43
*Pancetta & Gruyere or Denver or Asparagus or Sundried Tomato & Feta*

**Meats** *(choose one)*
Smoked Bacon
Pork Sausage Links
Turkey Sausage
Canadian Bacon
Honey Cured Ham

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# BREAKFAST ENHANCEMENTS

*Can Only be Added to Breakfast Buffet or Plated Breakfast, Not Served a la Carte. Minimum of 15 Attendees. Maximum 90-minute Service.*

**PER PERSON ITEMS**

**French Toast** Apple Compote or **Pancakes** Berry Compote $17
Fresh Fruit, Almonds**, Walnuts**, Whipped Cream, Maple Syrup, Butter

**Omelet Station** $19 (GF)
*(Chef Fee of $75 per Attendant, 1 Attendant per 50 Attendees Required. 90 Minute Max).*
Bacon, Sausage, Ham, Bell Pepper, Jalapeño, Mushroom, Spinach, Yellow Onion, Green Onion, Cheddar Cheese, Pepper Jack Cheese

**Oatmeal Bar** $14
Seasonal Berries, Dried Bananas, Raisins, Butter, Milk, Almond Milk**, Brown Sugar, Agave

**Parfait Bar** $13
House Made Granola, Espresso Yogurt, Honey Yogurt, Seasonal Berries, Raspberry and Strawberry Purée, Chocolate Sauce, Chocolate Pearls

**Biscuits & Gravy** $15
House Made Buttermilk Biscuits, Country Sausage Gravy

**Chicken Fried Steak & Gravy** $20
Country Sausage Gravy

**Bagel Bar** $12
Assorted Bagels, Peanut Butter**, Assorted Jellies, Raspberry Cream Cheese, Plain Cream Cheese, Butter, Jam
*Add Salmon, Lemon-Dill Cream Cheese, Capers, Red Onions $7*

**Breakfast Sandwiches** $14
English Muffin Cheese, Sausage or Bacon Sandwiches

**Assorted Breakfast Burritos** $14
Cheese, Sausage or Bacon Burritos

**Avocado Toast Station** $15
Sourdough Toast, Avocado, Herb Marinated Sliced Tomatoes, Sliced Hard Boiled Eggs, Pickled Red Onions, Cotija Cheese, Hawaiian Black Salt
*ADD: Salmon Lox & Capers $7*

**The Pastry Shop** $16
Full Size House Made Scones, Danish, Muffins

**Davenport Huckleberry Coffee Cake**** $28 Each (12 Slices)

**House Made Cinnamon Rolls**** $96 per Dozen
Lemon Danish Icing

**Individual Cold Cereals** $7 Each

**COCKTAIL ENHANCEMENTS**
*Minimum of $250. Priced Per Drink.*

**Build-Your-Own Bloody Mary Bar**
Choice of Vodka, Assorted Pickled Garnish, Candied Bacon $14

**Mimosa Station**
House Sparkling Wine, Assorted Fresh Juices, Fruit Garnishes $12

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# BREAKS

**Refresh & Rejuvenate**



# BREAKS

*Priced Per Person Based on Guaranteed Attendance. Maximum 90-minute Service.*

**THE TRAILBLAZER** $24
*(20-person minimum)*

Build Your Own Trail Mix
Roasted Peanuts**, Sweet & Spicy Cashews**, Candied Walnuts**,
M&M's, Yogurt Raisins, Banana Chips, Dried Cherries, Pretzels
Davenport Signature Peanut Brittle**
Naked Juices
Watermelon-Mint Infused Water

**BALLPARK** $24

Fresh Popcorn with Popcorn Machine
*Seasonings: Apple Cinnamon, Blue Cheese Buffalo, Jalapeno Popper, Pizza, Smores, Truffle Parmesan*
Roasted Peanuts**, Salted in Shell
Beef Stix
Novelty Ice Cream Selection
Strawberry-Basil Infused Water

**RE-ENERGIZER** $24

Cold Brew Coffee
Frappuccino's
House Made Potato Chips
Assorted Ham, Turkey, Veggie Mini Wraps

**PEANUT BRITTLE BREAK** $24

Davenport Signature Peanut Brittle**, Chocolate Peanut Brittle**,
White Chocolate Peanut Brittle**
Peanut Brittle & Jelly Trifle**
Davenport "Snickers" Bar**
Brittle Pretzel Sticks**
Assorted Milkshakes**

**DEATH BY CHOCOLATE** $26
*made with Davenport curated chocolates*

Deluxe Chocolate Strawberries
Chocolate Cookies & Brownies
Chocolate Caramel Bites (GF)
Chocolate "Lava" Cheesecake Petite Four
Hot or Cold Brew Coffee

**THE FULL SEND** $19

Assorted Energy Drinks:
Red Bull, Organic Hi-Ball, Guru

Flavors: Peach, Blue Raspberry, Watermelon, Cherry, Pineapple

Whipped Cream
House made Energy Bars
Frooze Balls

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# BREAKS

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**HEALTHY** $23

Vegetable Chips, Apple Chips
Granola Bars**
Fruit Skewers, Honey-Mint Yogurt
Cucumber-Lime Infused Water

**ICE CREAM CART** $22
*Chef attendant required, $75 per attendant*.
*Cart based on availability*

Choice of Waffle Bowl, Cone or Cup

Ice Cream Flavors (choose 2)
Madagascar Vanilla Bean, Chocolate Fudge, Peanut Brittle Ice Cream, Seasonal Fresh Fruit Sorbet (DF)

Condiments: Dark Chocolate Sauce, Salted Caramel Sauce

Assorted Toppings: Fresh Fruit, Peanut Brittle Dust, Toasted Coconut, Cookie Crumbs, Sprinkles

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# BREAK ENHANCEMENTS AND A LA CARTE ITEMS

**Freshly Brewed Starbucks Regular, Decaffeinated Coffee, Teavana Hot Tea**
1 Hour or less - $8 per person
Up to 4 Hours - $15 per person
Up to 8 Hours - $22 per person
OR
$108 per gallon

**Chocolate, Whole, 2% Milk** $6 Each

**Flavored Sparkling, Mineral Waters** $7 Each

**Assorted Pepsi Soft Drinks** $6 Each

**Assorted Fruit Juices** $7 Each

**Regular and Huckleberry Lemonade** $85 per Gallon

**Infused Waters** Watermelon-mint, Pineapple-jalapeno, Strawberry-basil $56 per gallon

**Davenport Freshly Baked Cookie Assortment**** $59 per Dozen

**Davenport Freshly Baked Assorted Brownies** $59 per Dozen

**Deluxe Chocolate-Dipped Strawberries**** $68 per Dozen
*(GF Available Upon Request)*

**Assorted Granola** Bars** $6 Each

**Tim's Cascade Potato Chips** $6 Each

**Ice Cream Treats** $6 Each

**Gourmet Packaged Mixed Nuts**** $6 Each

**Popcorn, Assorted Flavors, Individual Bags** $6 Each

**Chocolate Dipped Rice Crispy Treats** $62 per Dozen

**Fresh Vegetable Display, Point Reyes Cheese Dip, Ranch Dip**
$14 per Person

**Cheese Display** $18 per person
Chef's Selection American Cheeses
Served with Assorted Crackers, Crispy Lavash Flat Bread, Assorted Nuts, Whole Grapes

**Artisanal Cheese Display** $22 per person
Chef's Selection of Artisanal American-Made Cheeses
Served with Assorted Crackers, Crispy Lavash Flat Bread, Assorted Fruit Chutneys, Assorted Nuts, Dried Fruit, Whole Grapes

**Freshly Baked Danishes**, Pastries**, Muffins**** $9 per Person

**Whole Fruit** $5 per Person

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# Lunch

**Midday Recharge**



# SIGNATURE LUNCH BUFFETS

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*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, House Baked Rolls** and Butter Included.*

**SOUP AND SALAD BAR** $60
*(minimum of 10 attendees required)*

**Soup** *(choose one)*
3 Bean Chili (GF, V)
Clam Chowder
Tomato Bisque (GF)
Carrot Ginger (GF, V)
Broccoli, Cheddar & Bacon
Lemon Chicken & Orzo

**Salads**
Individual Bibb Wedge Salad, Pancetta, Sunflower Seeds, Grape Tomatoes, Blue Cheese (GF)
Chef's Choice Seasonal Salad
Chicory Greens, Melons, Marcona Almonds, Fried Chickpeas, Pecorino (GF)
Curried Quinoa Salad, Edamame, Red Bell Peppers, Shredded Carrots, Red Cabbage, Cilantro, Toasted Cashews (GF, V)

**Dressings**
Buttermilk Ranch (GF), Balsamic Vinaigrette (GF), Greek Goddess Dressing (GF)

**Proteins**
Sliced Chicken (GF), Poached Bay Shrimp (GF), Hard Boiled Eggs (GF), Quinoa (GF, V)

**Desserts** *(choose two)*
Lemon Meringue Tart
Chocolate Caramel Cup (GF)
Berry Cheesecake Tart

**THE WORTHY** $68

**Soup** *(choose one)*
3 Bean Chili (GF, V)
Clam Chowder
Tomato Bisque (GF)
Carrot Ginger (GF, V)
Broccoli, Cheddar & Bacon
Lemon Chicken & Orzo

**Salads**
Butter Lettuce, Spinach, Roasted Beets, Pumpkin Seeds, Feta (GF)
*Choice of Buttermilk Ranch, Balsamic Vinaigrette (GF, V), Apple Cider Vinaigrette (GF, V)*
Caprese Salad, Mozzarella, Tomatoes, Basil, Balsamic Vinaigrette (GF)

**Entrées**
Herb Crusted Tri Tip, Bacon Mushroom Demi (GF)
Seared Salmon, Lemon Brown Butter (GF)

**Sides**
Greek Couscous, Olives, Red Onions, Spinach, Tomatoes
Seasonal Vegetables (GF, V)

**Desserts**
Chocolate Espresso Mousse
Huckleberry Honey Cones
Strawberry Champagne Meringue Tart

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*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, House Baked Rolls** and Butter Included.*

**FAJITA FIESTA** $64

**Soups**
Pozole, Cabbage, Radish, Limes (GF)

**Salads**
Cotija Herbed Salad, Cabbage, White Onions, Tomatoes, Cilantro, Lime Juice (GF)
Mixed Green Salad, Roasted Peppers, Corn, Zucchini, Squash (GF)
Chipotle Ranch Dressing, Lime Cilantro Vinaigrette (GF, V)

**Entrées & Sides**
Fajita Style Carne Asada, Chicken Thighs, Tri-Color Peppers, Grilled Onions (GF)
Achiote Rice (GF)
Frijoles Charros (GF)
Flour, Corn Tortillas (GF)
Tortilla Chips, Salsa, Guacamole (GF)
Ranchero Sauce (GF)

**Desserts** *(choose two)*
Latin Spiced Chocolate Truffle (GF)
Cinnamon Buñuelos (V)
Dulce de Leche Coconut Tart
Chocolate Flan

**LOUIE'S LUNCH** $64

**Soup** *(choose one)*
3 Bean Chili (GF, V)
Clam Chowder
Tomato Bisque (GF)
Carrot Ginger (GF, V)
Broccoli, Cheddar & Bacon
Lemon Chicken & Orzo

**Salads**
Spring Mix Salad, Cucumbers, Tomatoes, Bell Peppers
*Choice of Buttermilk Ranch, Balsamic Vinaigrette (GF, V), Apple Cider Vinaigrette (GF, V)*
Caesar Salad, Romaine, Lemons, Parmesan, Croutons, Caesar Dressing

**Entrées**
Chili Maple Grilled Chicken Breast, Stone Ground Demi-Glace (GF)
Port Wine Braised Short Ribs, Boursin Mashed Potatoes

**Sides**
Cheese Tortellini, Asiago Basil Cream Sauce
Seasonal Vegetables (GF, V)

**Desserts**
Huckleberry Honey Cone
Chocolate Truffles (GF)
Classic Eclairs

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*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, House Baked Rolls** and Butter Included.*

**THE DELICATESSEN** $62

**Soup** *(choose one)*
3 Bean Chili (GF, V)
Clam Chowder
Tomato Bisque (GF)
Carrot Ginger (GF, V)
Broccoli, Cheddar & Bacon
Lemon Chicken & Orzo

**Salads** *(choose two)*
*Choice of Buttermilk Ranch, Balsamic Vinaigrette (GF, V), Apple Cider Vinaigrette (GF, V)*
Spring Greens, Cucumbers, Tomatoes, Bell Peppers
Classic Caesar, Romaine, Parmesan, Olive Oil Croutons
Caprese, Mozzarella, Tomatoes, Basil (GF)
Butter Lettuce, Spinach, Roasted Beets, Pumpkin Seeds, Feta (GF)
Arugula, Romaine, Chickpeas, Shaved Peppers, Lemon, Grated Parmesan
Couscous, Kalamata Olive, Roasted Green Pepper, Tomato (V)
Gemelli Pasta, Olives, Fresh Herbs
Yukon Gold Potato, Dill, Shaved Red Onion (GF)
Roasted Sweet Potato, Apples, Pecans**, Cranberries, Goat Cheese (GF)

**Assorted Sandwiches and Wraps**
HOT (choose one)
French Dip, Sliced Ribeye, Gruyere Cheese, Au Jus
NY Strip Steak Sandwich, Ciabatta Roll, Caramelized Onions, Bell Peppers, Smoked Cheddar, Roasted Poblano & Garlic Aioli
3-Cheese Grilled Sandwich, Marble Rye, Brie, Smoked Gouda, Blue Cheese, Caramelized Onions, Pears
Pork Belly Bahn Mi, French Baguette, Onions, Cucumbers, Jalapeno, Pickled Daikon, Carrots, Cilantro, Pate
Herb Marinated Grilled Chicken BLT, Sourdough, Pepper Bacon, Lettuce, Tomatoes, Havarti Cheese

COLD (choose two)
Crispy Buffalo Chicken Caesar Wrap, Romaine, Parmesan Cheese
Muffaletta, Salami, Ham, Mortadella, Olive Salad, Provolone Cheese
Peppered Turkey Wrap, Smoked Bacon, Honey Crisp Apples, Arugula, Swisse Cheese, Honey Dijon
Caprese Sandwich, Baguette, Buffalo Mozzarella, Marinated Heirloom Tomatoes, Fresh Basil, Sundried Tomatoes
Italian Sandwich, Focaccia, Calabrese Salami, Pepperoni, Ham, Capicola, Shredded Lettuce, Red Onions, Tomatoes, Giardiniera, Creamy Red Wine Vinaigrette
Wiled Mushroom Wrap, Oyster, Shiitake, Portabella, Tomato, Spring Mix, Roasted Onion & Peppers, Balsamic Glaze (GF,V)

**Desserts**
Strawberry Champagne Meringue Tart
Chocolate Truffles (GF)
Classic Eclairs

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**BUILD YOUR OWN POKE BOWL** $62

Bao Buns and Crispy Wonton

**Soup**
Miso Soup, Firm Tofu, Scallions

**Salads**
Sunomono Salad, Cucumbers, Wakame, Toasted Sesame Seeds, Soy Vinaigrette
Yakisoba Salad, Onions, Bell Peppers, Shredded Carrots, Onions, Cilantro, Ginger Vinaigrette

**Bowl Options**
Seasonal Sushi Rice
Ahi Tuna Poke
Salmon Poke
Diced Huli Huli Chicken
Diced Cucumbers, Scallions, Wakame Seaweed Salad, Chili Garlic Crisp, Crispy Shiitakie Mushrooms, Edamame, Avocado, Sliced Jalapenos, Diced Onions, Cilantro, Limes
Wasabi, Pickled Ginger, Sriracha, Soy Sauce

**Dessert** (choose two)
Miso Caramel Cups (GF)
Mango Coconut & Tapioca Shooter (V)
Ube Cheesecake Tart

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# THREE COURSE PLATED LUNCH

*Priced Per Person Based on Guaranteed Attendance.*
*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, Iced Tea, House Baked Rolls** and Butter Included.*

**Starter Course** *(choose one)*

**Caesar Salad** Romaine, Olive Oil Croutons, Shredded Parmesan, Caesar Dressing
**Spinach Salad** Sliced Strawberries, Toasted Walnuts**, Crumbled Feta, Apple Cider Vinaigrette (GF)
**Farm Green Salad** Cucumbers, Tomatoes, Bell Peppers, Pickled Beets, Apple Cider Vinaigrette (GF, V)
**Chopped Romaine Salad** Bacon Bits, Grape Tomatoes, Croutons, Basil, Mint, Balsamic Vinaigrette

**Entrées** *(up to two selections)*
*When More Than One Entrée Has Been Selected, the Higher of the Entrée Prices Will be Charged for Both Selections.*

**Roasted Airline Chicken Breast** Garlic & Rosemary Fingerling Potatoes, Asparagus, White Wine Dijon Cream $55
**Free Range Airline Chicken Breast** Maple Sweet Potato Puree, Broccolini, Sherry Chicken Jus $60
**Potlatch Seasonal Salmon** Buttered Wild Mushroom & Arugula Couscous, Hazelnut & Herb Gremolata** $67
**Seared Halibut** Lemon & Herb Rice Pilaf, Green Beans, Romesco Sauce $69
**Port Wine Braised Short Rib** Boursin Potatoes, Roasted Rainbow Carrots, Demi-Glace $62
**Flat Iron Steak** Loaded Mashed Potatoes, Brussel Sprouts, Peppercorn Demi-Glace $74
**Ratatouille Stuffed Bell Pepper** Herbed Quinoa, Pomodoro Sauce (GF, V) $47

**Petite Desserts** *(choose three)*
*Served Family Style*

Chocolate Truffles (GF)
Fruit Tarts
Strawberry Champagne Meringue Tart
Berry Cheesecake Tarts
Chocolate Espresso Mousse (GF)
Chocolate Caramel Cup (GF)
Classic Eclairs
Mango Coconut & Tapioca Shooter (V)

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# RECEPTIONS

**Sip & Savor**



# HORS D'OEUVRES

*Priced Per Dozen. Minimum Order Two Dozen per Item*

**COLD HORS D'OEUVRES**

Smoked Salmon Crêpe, Lemon Dill Cream, American Caviar $84

Seared Beef Tenderloin, Rogue Blue Cheese Mousse, Crostini $84

Fresh Vegetable Spring Roll, Rice Noodles, Pickled Cucumber, Carrot, Onion, Peanut Sauce** (GF, V) $72

Shrimp BLT Phyllo Cup, Shrimp, Bacon, Shredded Lettuce, Tomatoes, Creamy Mae Ploy Dressing $72

Mediterranean Skewer, Feta, Tomato, Kalamata Olive (GF) $66

Tuna Poke, Yellow & Green Onions, Macadamia Nuts, Soy Chili Dressing, Crispy Wonton $90

Cougar Gold Dip Tart $78

Teriyaki Grilled Chicken Lettuce Wrap, Rice Noodles, Pickled Vegetables, Bibb Lettuce $84

Shrimp, Scallop Ceviche, Cucumbers, Tomatoes, Jalapenos, Red Onion, Cilantro, Lime Juice $84

Cajun Crab Cornet, Blackened Shrimp Mousse, Crab Salad, Salmon Roe $96

Umami Shrimp Toast, Whipped Burrata, Apple Syrup, Shrimp Salad $90

Harissa Chicken Basil Labneh Vol Au Vent $72

Caprese Crostini, Buffalo Mozzarella, Tomato Relish, Fresh Basil, Balsamic Glaze $72

Smoked Salmon Tostada, Guajillo Chilis, Pico de Gallo, Pickled Avocado, Salsa Verde $84

**HOT HORS D'OEUVRES**

Crab Cakes, Spicy Remoulade $84

Crispy Vegetable Spring Rolls, Sweet Thai Chili Sauce $84

Duxelles, Boursin Stuffed Mushrooms $72 (GF)

Teriyaki Chicken Skewer, Bell Pepper, Pineapple $84 (GF)

Ranchero Wild Gulf Prawn Skewers, Mango-Habanero Sauce $108 (GF)

Oxtail Arancini, Braised Oxtail, Parmesan Risotto, Sherry Oxtail Jus $96

Yaniqueques, Sweet Squash Black Cherry Chutney $72 (GF,V)

Mini Quiche Loraine, Pancetta, Gruyere Cheese $72

Chimichurri Beef Skewers, Cippolini Onion $96

Stuffed Italian Meatball, Mozzarella, Arriabiatta Sauce $96

Kobe Beef Wonton, Onions, Celery, Ginger, Garlic, Green Onion, Hoisin Ginger Sauce $96

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# APPETIZER DISPLAYS

*Priced Per Person Based on Guaranteed Attendance. Minimum of 20 Attendees. Maximum 90-minute Service.*

**SEAFOOD TOWER**
(Priced Per Dozen, Minimum Two Dozen)

**Poached Cocktail Shrimp** Spicy Cocktail Sauce, Louis Sauce $60
**Snow Crab Claws** Clarified Butter for Dipping $90
**Oysters,** Raw on the Half Shell, Habanero Mignonette $75
**Dungeness Legs** Garlic Butter $80
**Butter Poached Lobster Tails** $480

**CHEESE DISPLAY** $18 per person

Chef's Selection Domestic Cheeses
Served with Assorted Crackers, Crispy Lavash Flat Bread, Assorted Nuts and Whole Grapes

**ARTISANAL CHEESE DISPLAY** $22 per person

Chef's Selection of Artisanal American-Made Cheeses
Served with Assorted Crackers, Crispy Lavash Flat Bread, Assorted Fruit Chutneys, Assorted Nuts, dried fruit and Whole Grapes

**FRESH FRUIT DISPLAY** $16 per person (GF)

Seasonal Sliced Melons, Pineapple, Fresh Berries, Honey-Mint Yogurt

**CRUDITÉ** $16 per person (GF)

Cucumbers, Tomatoes, Peppers, Asparagus, Broccoli, Cauliflower, Ranch Dressing, Hummus

**CHARCUTERIE AND ARTISANAL CHEESE DISPLAY** $24 per person

Chef's Selection of cured and dried meats and Artisanal American-Made Cheeses
Served with Assorted Crackers, Crispy Lavash Flat Bread, baguette, mustards, Assorted Fruit Chutneys, Assorted Nuts, Dried Fruit and Whole Grapes

**MEDITERRANEAN DISPLAY** $19 per person

Assorted Olives, Artichokes, Carrot & Celery Sticks, Marcona Almonds, Lemon Hummus, Red Pepper Hummus
Assorted Crackers, Pita Chips

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# APPETIZER STATIONS

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**THE CHOPSTIX MIX** $33 per person

Assorted Pork & Chicken Potstickers, Soy Sauce, Chili Oil, Sambal Aioli
Spicy Tuna, California, Tofu Sushi Roll Display, Pickled Ginger, Wasabi (GF)
Fresh Spring Roll, Shrimp, Rice Noodles, Pickled Vegetables, Siracha Aioli, Chili Chutney (GF)
Spicy Beef Noodle Salad, Yakisoba Noodles, Yellow Onion, Cucumbers, Carrots, Bean Sprouts, Green Onion, Cilantro, Dan Dan Sauce

**PUB CRAWL** $25 per person

Crispy Mac & Cheese Bites
Fried Pickles
Potato Wedges
Spicy Chicken Wings

**ITALIAN STATION** $24 per person

Gemelli, Classic Bolognese
Orecchiette, Asparagus, Pancetta, Extra Virgin Olive Oil, Charred Tomatoes
Cavatappi, Shrimp Cream, Bay Shrimp, Tomato Concasse

**Handhelds** $25 per person (choice of 3)

Beef Slider, Bacon Fig Jam, American Cheese
Turkey Slider, Peperonata
Mole Chicken Slider, Shredded Cabbage, Cotija Cheese
Mesquite Smoked Brisket Slider, Coleslaw, Bourbon BBQ Sauce
Pork Belly Bao Bun Slider, Pickled Vegetables, Hoisin Glaze
Cuban Slider, Pork Butt, Ham, Swiss Cheese, House Pickles
Duck Confit Slider, Arugula, Orange Marmalade
Bison Sliders, Pickled Onions, Smoked Tomato Jam
Fried Tofu Slider, Sweet and Sour Sauce, Scallions, Crispy Onions (V)

**TOMAHAWK STATION** $1085
*(serves 20-25ppl)*

Sliced Tomahawk Ribeye, Mini Potatoes, Grilled Peppers, Cougar Gold Cheese Dip, Crostini
*all served on a single platter / board*

**SAUSAGE BOARD** $650
*(serves 30-35ppl)*

Andouille sausage, Italian sausage, kielbasa, Hot Links, Smoked Sausage, Grilled pepper & Tomatoes, Beer Cheese Dip, Stone Ground Mustard, Housemade BBQ Sauce, Dijon
*all served on a single cast iron*

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# ACTION STATIONS

*Priced Per Person Based on Guaranteed Attendance. Minimum of 25 Attendees. Chef Fee of $75 per Attendant, 1 Attendant per 50 Attendees Required. Maximum 90-minute Service.*

**PHO NOODLE BAR** $24 (GF)

Pho Beef Broth
Rice Noodles (GF), Bean Sprouts, Green Onion, Yellow Onion, Jalapenos, Basil, Mint, Cilantro, Limes, Hoisin, Sriracha Sauce
Sliced Beef Ribeye (GF), Chicken (GF), Shrimp (GF), Tofu (GF)

**RISOTTO BAR** $24 (GF)

Classic Risotto
Peas, Grape Tomatoes, Wild Mushrooms, Asparagus, Basil, Parmesan, Gorgonzola, Goat Cheese
Bay Scallops, Shrimp, Chicken, Pancetta

**GUSTO ITALIANO** $24

Bucatini Pasta Tossed in Parmesan Wheel
Carbonara Butter, Pancetta, Sun Dried Tomatoes, Pecorino Ramano, Parsley Gremolata Parmesan, Gorgonzola, Goat Cheese
Bay Scallops, Shrimp, Chicken, Pancetta
ADD: Shimp Duet $9, Two Jumbo Scallops $15, Dungeness Crab Meat $22, Lobster Meat $22

**STREET TACOS** $30 (GF)

Chili Mezcal Braised Beef Tongue, Chipotle Crema Slaw Mix, White Onions, Fresh Cilantro, Queso, Salsa de Arbol
Octopus, Bay Scallop, Shimp Escaveche, Jicama, Carrots, Radish, Scallions, Salsa Verde
Frijole Borracho & Arroz Amarillo

**EVO GRILL SEAFOOD BAR $45**
Salmon Cakes, Crab Cakes, Garlic Herbed Prawns, Fresh Shucked Oysters
Horseradish, Cocktail, Habanero Mignonette, Champagne Apple Mignonette, Preserved Lemons, Black Garlic Compound Butter, Cajun Remoulade, Sauce Gribiche, Lemon Beurre Blanc

**DESSERT FLAMBÉ STATION** $23

House Made Vanilla Soft Serve, Assorted Toppings
*(Choose One)* Peach & Brandy, Apple & Brandy, Banana & Dark Rum, Cherries & Bourbon

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# CARVING STATIONS

*Priced Per Whole Protein Based on Guaranteed Attendance. Chef Fee of $75 per Attendant, 1 Attendant per 50 Attendees Required. Maximum 90-minute Service.*

**Spice and Herb-Crusted Prime Rib*** Au Jus $850, Serves 35 Guests
**Roasted Turkey Breast** Roasted Garlic Mashed Potatoes, Turkey Gravy,
Orange Cranberry Sauce $400, Serves 35 Guests
**Potlach Seasoned Cedar Plank Salmon** Lemon-Dill Butter Sauce $570, Serves 20 Guests
**Slow Roasted Beef Tenderloin*** Natural Jus $900, Serves 25 Guests
**Pistachio Crusted Rack of Lamb** (Six Racks Per Order) Chermoula Sauce $570, Serves 20 Guests

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# DINNER

**Wine & Dine**



# HISTORIC SIGNATURE DINNER BUFFETS

*Priced Per Person Based on Guaranteed Attendance. Minimum of 25 attendees. Maximum 90-minute Service.*
*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, House Baked Rolls** and Butter Included.*

**SOUTHERN COMFORT BUFFET** $81

**Soup & Salad**
Andouille, Chicken Gumbo
Spring Mix Salad, Cucumbers, Tomatoes, Bell Peppers
*Choice of: Buttermilk Ranch, Balsamic Vinaigrette (GF), Apple Cider Vinaigrette (GF, V)*

**Entrées**
Cedar Plank Salmon (GF)
Smoked Brisket (GF)
Fried Chicken

**House Made Sauces**
Carolina BBQ (GF, V)
Memphis BBQ (GF, V)
Honey Sriracha (GF, V)
Whiskey Bourbon BBQ (GF, V)

**Sides**
Jalapeño Cheddar Cornbread
BBQ Baked Beans (GF)
Grilled Corn on the Cob (GF)
Coleslaw (GF)

**Dessert** *(choose one)*
Warm Peach Cobbler
Signature Davenport Apple Crisp
Wild Berry Cobbler
*(All Served with Chantilly Cream)*

**FAR EAST FEAST** $81

**Soup & Starter**
Hot'n Sour Soup (GF)
Assortment of Sushi Rolls (GF)
Vegetable Spring Rolls
Pork Belly Bao Buns

**Entrées**
Kalbi Short Ribs, Udon Noodles
Miso Salmon, Furikake Sticky Rice

**Sides**
Fried Rice (GF)
Stir Fried Vegetables (GF, V)
Asian Cucumber Slaw (GF, V)

**Dessert** *(choose two)*
Chocolate Macadamia** Tart
Chocolate & Mango Caramel Bites (GF)
Passionfruit Eclairs
Pineapple Coconut Crème Tart

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# SIGNATURE DINNER BUFFETS

*Priced Per Person Based on Guaranteed Attendance. Minimum of 25 attendees. Maximum 90-minute Service.*
*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, House Baked Rolls** and Butter Included.*

**INLANDER BUFFET** $84

**Soup** *(choose one)*
3 Bean Chili (GF, V)
Clam Chowder
Tomato Bisque (GF)
Carrot Ginger (GF, V)
Broccoli, Cheddar & Bacon
Lemon Chicken & Orzo

**Salads**
Spring Mix Salad, Cucumbers, Tomatoes, Bell Peppers (GF, V)
Butter Lettuce and Spinach Salad, Roasted Beets, Pumpkin Seeds, Feta (GF)
*Choice of: Buttermilk Ranch, Balsamic Vinaigrette (GF), Apple Cider Vinaigrette (GF, V)*

**Entrées**
Chicken Piccata, Lemon Caper Sauce
Port Wine Braised Short Ribs, Beef Demi (GF)

**Sides**
Seasonal Vegetables (GF, V)
Garlic & Herb Fingerling Potatoes (GF)

**Desserts**
Chocolate Truffles (GF)
Huckleberry Honey Cone
Strawberry Champagne Meringue Tart

**RIVER CITY BUFFET** $86

**Soup** *(choose one)*
3 Bean Chili (GF, V)
Clam Chowder
Tomato Bisque (GF)
Carrot Ginger (GF, V)
Broccoli, Cheddar & Bacon
Lemon Chicken & Orzo

**Salads**
Caesar Salad, Romaine, Parmesan, Olive Oil Croutons, Caesar Dressing
Caprese Salad, Mozzarella, Tomatoes, Basil, Balsamic Vinaigrette (GF)

**Entrées**
Potlatch Seasoned Pacific Chinook King Salmon, Lemon Brown Butter Sauce (GF)
Chili Crusted Flank Steak, Rosemary Peppercorn Jus (GF)

**Sides**
Seasonal Vegetables (GF, V)
Loaded Mashed Potatoes, Bacon, Sour Cream, Butter, Smoked Cheddar, Scallions (GF)

**Desserts**
Berry Cheesecake Tarts
Chocolate Espresso Mousse (GF)
Chocolate Eclairs

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# SIGNATURE DINNER BUFFETS

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*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, House Baked Rolls** and Butter Included.*

**THE PENNINGTON BUFFET** $89

**Soups** *(choose one)*
Garden Vegetable with Rice (GF, V)
French Onion (GF)

**Salads**
Caesar Salad, Romaine, Parmesan, Olive Oil Croutons, Caesar Dressing
Spring Berry Salad, Strawberries, Blueberries, Raspberries, Candied Walnuts**, Feta Cheese, Balsamic Vinaigrette (GF, V)

**Entrées**
Crispy Duck Confit & Glazed Duck Breast, Red Wine Duck Demi-Glace (GF)
Grilled NY Steak, Cremini Bacon Demi (GF)
Honey Garlic Glazed Pacific Chinook Salmon, Saffron Lemon Beurre Blanc (GF)

**Sides**
Seasonal Vegetables (GF, V)
Wild Mushroom Truffled Risotto (GF)

**Desserts**
Chocolate Truffles (GF)
Strawberry Champagne Meringue Tart
Salted Caramel Cup (GF)

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# THREE COURSE PLATED DINNER

*Priced Per Person Based on Guaranteed Attendance. Minimum of 10 attendees. Maximum 90-minute Service.*
*Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Teavana Hot Teas, House Baked Rolls** and Butter Included.*

**Salads** *(choose one)*

**Caesar Wedge** Half Head of Romaine, Caesar Dressing, Parmesan, White Anchovies, Toasted Breadcrumbs
**Burrata Salad** Basil Pearls, Balsamic Pearls, Marinated Tomatoes, Cucumbers, Basil, Frisee, Basil Oil (GF)
**Arugula Salad** Toasted Cashews, Cherry Tomatoes, Mandarin Oranges, Strawberry Balsamic Vinaigrette (GF, V)
**Boston Bibb Wedge Salad** Pancetta, Blue Cheese, Sunflower Seeds**, Tomatoes, Avocado Ranch Dressing (GF)

**Plated Desserts** *(choose one)*

**Nectar & Cream** Sweet Buttermilk Panna Cotta, Stone Fruit Confit, Honey Drip, Honey Tuille (this dessert is not a recommended pre-set option)
**Dark Chocolate & Cherry Torte** Dark Chocolate Flourless Cake, Cocoa Ganache, Cherry Veil, Black Cherry Coulis (GF)
**Maracaibo Napolean** Milk Chocolate Mousse, Caramelized White Chocolate Sponge, Dark Chocolate Ganache, Salted Caramel Sauce
**Marionberry Cheesecake** Berry Cheesecake Dome, Lemon Chiffon Cake, Vanilla Sable, Shattered White Chocolate, Marionberry Coulis

**Entrées** *(up to two selections)*
*When More Than One Entrée Has Been Selected, the Higher of the Entrée Prices Will be Charged for Both Selections.*

**Stuffed Chicken Breast** Italian Chicken Sausage, Sundried Tomatoes, Crisply Polenta Cake, Grilled Rappini, Spicy Truffled Ragu $72
**Duck Two Ways – Crispy Duck Confit – Orange Glazed Duck Breast** Potato Gnocchi, Charred Radicchio, Snap Peas, Cherry & Madeira Duck Demi $78
**12oz Pork Porterhouse** Sweet Chili Rub, Smoked Apple Chutney, Caramelized Onion & Parmesan Mashed Potatoes, Broccolini, Charred Tomatoes $70
**Seared Salmon** Preserved Lemon Saffron Risotto, Charred Radicchio, Shallot Sherry Gastrique $77
**Black Cod** Furikake Rice, Wilted Chard, Brown Butter Miso Sauce $78
**Potato Crusted Halibut** Pommes Puree, Asparagus, Artichoke Barigoule $79
**8oz Marinated Flat Iron** White Cheddar Gratin, Broccolini, Blackberry Vincotto Sauce $72
**10oz Coulotte Steak** Pecorino Creamy Polenta, Carrots & Green Bean Medley, Peppercorn Demi $78
**12oz Grilled Ribeye** Roasted Garlic Mashed Potatoes, Roasted Brussel Sprouts, Chimichurri $84
*Make It a Surf and Turf Add Jumbo Shrimp Duet $10, Two Jumbo Scallops $15, Lobster Tail $30*
**Vegan Lasagna** (V,GF) $65

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# BEVERAGE

**Cheers!**



# SELECTIONS FROM THE BAR

*One Bartender for Each 100 Guests. A Bartender Fee of $200 Per Bar, Will Apply.*
*Bars may be Hosted on Consumption, Packaged per Person or Non-Hosted. Hosted Wine will be Charged by the Bottle.*

**Exceptional Wines** $52 Bottle / $13 Glass
Avissi *Sparkling*
Sea Glass *Pinot Grigio*
Joel Gott *Sauvignon Blanc*
Joel Gott *Chardonnay*
Sea Glass *Pinot Noir*
Sea Glass *Cabernet Sauvignon*
Joel Gott *Palisades Blend*

**Extraordinary Wines** $60 Bottle / $15 Glass
Lucien Albrecht *Brut Rosé*
Acrobat *Pinot Grigio*
Dashwood *Sauvignon Blanc*
Chalk Hill *Chardonnay*
Banshee *Pinot Noir*
Kuleto "Frog Prince" *Merlot*
Sebastiani *Cabernet Sauvignon*

**Exceptional Cocktails** $13 Each / As Martinis $16
Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Espolòn Blanco Tequila
Bulleit Bourbon
Johnnie Walker Black Scotch

**Extraordinary Cocktails** $15 Each / As Martinis $18
Ketel One Vodka
Hendrick's Gin
Appleton Estate Rum
Don Julio Tequila
Maker's Mark Whiskey
Glenfiddich Scotch
Courvoisier Cognac

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# SELECTIONS FROM THE BAR

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**Domestic Beers $7**
Bud Light, Michelob Ultra

**Craft/Imported Beers $8**
Voodoo Ranger Juicy Haze IPA, Golden Road Mango Cart Wheat, Stella Artois, Modelo Especial

**Seltzer $9**
High Noon

**Non-Alcoholic Beer $7**
Athletic Brewing

Assorted Pepsi Brand Soft Drinks $6
Mineral and Sparkling Water $6

**PACKAGE BAR**
Priced Per Person Based on Guaranteed Attendance

| Tier | 1 Hour | 2 Hour | 3 Hour | Each Additional Hour |
|---|---|---|---|---|
| **Exceptional** | $30 | $48 | $65 | $13 |
| **Extraordinary** | $36 | $56 | $74 | $15 |

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# BANQUET BAR ENHANCEMENTS

*One Bartender for Each 100 Guests. A Bartender Fee of $200 Per Bar, Will Apply.*
*Bars may be Hosted on Consumption, Packaged per Person or Non-Hosted. Hosted Wine will be Charged by the Bottle*

**Washington / PNW Wines** by the Bottle
Barrister "Rough Justice", Red Blend, WA $62
L'Ecole No. 41 Cabernet Sauvignon, WA $62
Chateau Ste. Michelle Syrah, WA $52
Browne Family Vineyards Tribute Red Blend, WA $82
A to Z Pinot Noir, OR $52
A to Z Pinot Gris, OR $52
Browne Family Vineyards Sauvignon Blanc Bitner Estate, WA $52
Canoe Ridge Vineyard Chardonnay "The Expedition" Horse Heaven Hills, WA $52
Domaine Ste. Michelle Luxe Brut, WA $52
Sauvage Brut Rosé, WA $52

**Specialty Cocktails**
Elderflower Collins $16
*Bombay Sapphire Gin, St. Germaine, Fresh Lemon Juice, Simple Syrup, Soda Water, Edible Flower Garnish*

Bulleit Manhattan $17
*Bulleit Bourbon, Carpano Antica, Angostura Bitters, Black Cherry Ice Cube*

Cucumber Martini $18
*Kettle One Vodka, Fresh Cucumber Juice, Lemon Juice, Simple Syrup, Splash of Water, Cucumber Ribbon Garnish*

Paloma $15
*Espolòn Blanco Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Simple Syrup, Chilled Club Soda, Rosemary Sprig*

**Mocktails**
No-Fashioned $13
*Ritual Zero Proof Whiskey, Maple Syrup, Non-Alcoholic Aromatic Bitter, Dehydrated Orange Wheel with Black Cherry Garnish*

Strawberry Rhubarb Lowball $10
*Lemon Juice, Agave Nectar, Strawberry Syrup, Fee Bros Rhubarb Bitters, Soda Water, Strawberry Garnish*

Sparkling Lemon Ritual $11
*Ritual Zero Proof Vodka, Lemon Juice, Simple Syrup, Club Soda, Dehydrated Lemon Wheel Garnish*

Cooler Than A Cucumber $10
*Muddled Cucumber, Lime Juice, Agave Syrup, Pineapple Syrup, Ginger Ale, Lime Wheel Garnish*

Elderflower Sparkle $11
*Non-Alcoholic Sparkling Wine, Elderflower Syrup, Spach of Soda, Edible Flower Garnish*

Botanical Hibiscus Fizz $12
*Ritual Zero Proof Gin, Hibiscus Syrup, Simple Syrup, Lemon Juice, Splash of Club Soda, Edible Flower Garnish*

Pineapple-Jalapeño Paloma $11
*Ritual Zero Proof Tequila, Pineapple Juice, Lime Juice, Grapefruit Soda, Jalapeño Slice Garnish*

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