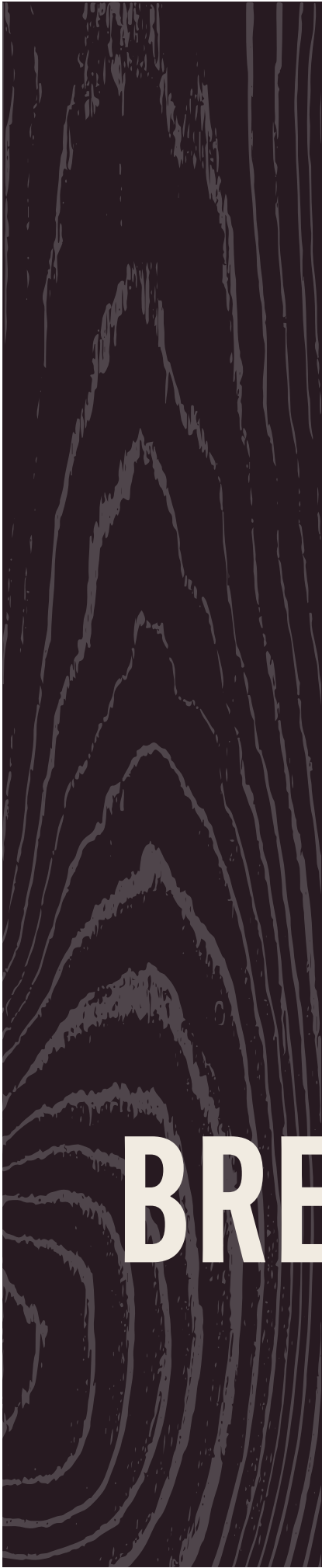




THE EDGEWATER
A NOBLE HOUSE HOTEL

• CATERING •
MENU

A vertical strip on the left side of the image shows a detailed wood grain texture, with concentric rings and wavy lines in shades of brown and tan. The rest of the image is a solid dark charcoal grey.

BREAKFAST

breakfast

INCLUDES ASSORTED JUICES, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA

BREAKFAST ON THE PIER

48 PER PERSON

AVAILABLE FOR GROUPS OF 20 OR LESS

MENU SELECTIONS ARE BASED OFF 67 SEASONAL OFFERINGS AND SUBJECT TO CHANGE

assortment of freshly baked
pastries & muffins VG, N

sliced seasonal fruit GF, V

entrées may be ordered on site:

lodge breakfast*

two eggs, breakfast meat, toast, roasted potatoes,
arugula & white balsamic

veggie omelet

zucchini, yellow squash, red onion, red peppers, asparagus,
smoked cheddar cheese, roasted potatoes, arugula &
white balsamic

traditional benedict*

poached eggs, ham, hollandaise sauce, toasted english muffin,
herb-roasted potatoes

french toast VG

berries, whipped cream, maple syrup

CONTINENTAL BREAKFAST

42 PER PERSON

AVAILABLE FOR GROUPS OF 15 OR MORE

sliced fruit & berries GF, V

local yogurt & house-made granola VG, N

assortment of freshly baked
pastries & muffins VG, N

assorted bagels VG

cream cheese, assorted jellies, sweet cream butter

GF - Gluten-free | VG - Vegetarian | V - Vegan | N - Contains Nuts

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breakfast buffet

INCLUDES ASSORTED JUICES, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF \$150

TRIED & TRUE

48 PER PERSON

assortment of freshly baked
pastries & muffins VG, N

sliced fruit & berries GF, V

fluffy scrambled eggs GF, VG
fresh herbs

pepper bacon GF

roasted potatoes GF, VG

HEALTH NUT

52 PER PERSON

assortment of freshly baked
breakfast breads VG, N

sliced fruit & berries GF, V

overnight oats V

scrambled eggs GF, VG
tomato, spinach, feta

local sausage GF

herb-roasted plum tomatoes GF, V
olive oil, herbs

vanilla yogurt VG, N
house-made granola, fresh berries

PIER 67

60 PER PERSON

assortment of freshly baked
pastries & muffins VG, N

sliced fruit & berries GF, V

vanilla yogurt VG, N
house-made granola, fresh berries

scrambled eggs GF, VG
roasted vegetables, sharp cheddar

french toast VG
whipped cream, berries, maple syrup

smoked bacon & pork sausage GF

roasted potatoes GF, VG

EL MEXICANO

60 PER PERSON

assortment of freshly baked
pastries & muffins VG, N

fruit salad & cinnamon yogurt GF, VG

cumin & lime black beans GF, VG

roasted potatoes GF, V

fluffy scrambled eggs GF, VG

breakfast tortilla GF, VG
salsa roja, caramelized onions, roasted potato

guacamole, pico de gallo, sour cream

warm tortillas GF, VG

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breakfast enhancements

MINIMUM ORDER OF 10 UNLESS OTHERWISE NOTED
ALL ORDERS MUST MATCH GUARENTEE COUNT

smoked wild salmon GF without bagels

18 PER PERSON

capers, red onions, dill, cream cheese, bagel chips

sliced fruit & berry display GF, VG

14 PER PERSON

honey-vanilla yogurt

quiche station

smoked salmon, boursin, fresh herbs

18 PER PERSON

ham & swiss

16 PER PERSON

asparagus & swiss, tomato

14 PER PERSON

byo avocado toast station

16 PER PERSON

volkorn loaf, smashed avocado, radish, pickled onion,
hardboiled egg, cherry tomato

omelet station GF

22 PER PERSON

AVAILABLE FOR GROUPS OF 20 OR MORE;

\$125 ATTENDANT FEE APPLIES

farm fresh eggs & egg whites, ham, sausage, onion, bell pepper,
tomato, mushroom, spinach, cheddar, goat cheese

A LA CARTE

egg, ham & cheddar croissant sandwiches

16 PER PERSON

honey-cured ham GF

12 PER PERSON

pepper bacon GF

12 PER PERSON

pork sausage links GF

12 PER PERSON

fluffy scrambled eggs GF, VG

14 PER PERSON

steel cut oatmeal V

9 PER PERSON

french toast VG

14 PER PERSON

butter, maple syrup

french toast style bread pudding

14 PER PERSON

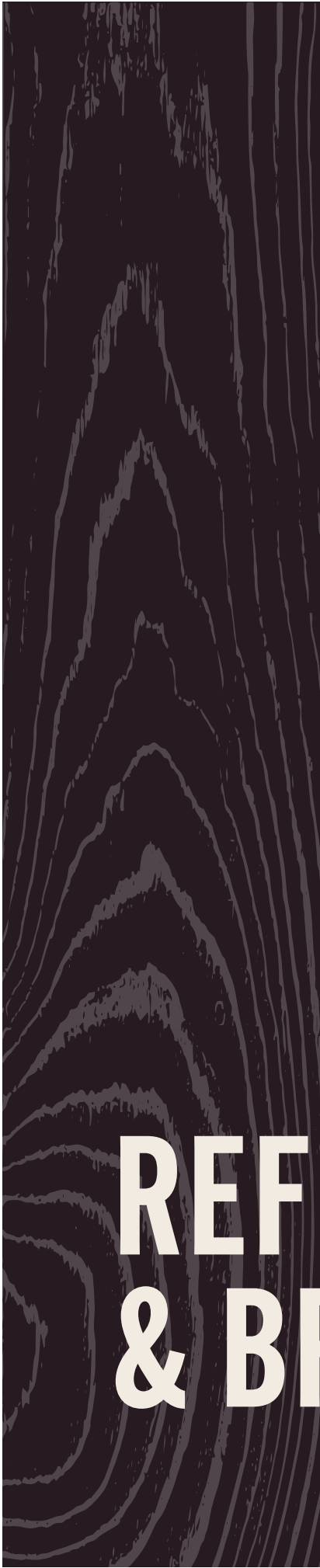
brioche, cinnamon, maple syrup



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REFRESHMENTS & BREAKS



coffee break a la carte

MID-MORNING

assorted bagels VG

58 PER DOZEN

whipped cream cheese, butter, jams

granola & protein bars VG, N

8 EACH

local yogurt GF, VG

7.50 EACH

seasonal whole fruit GF, V

6 PER PERSON

assortment of freshly baked

pastries & muffins VG, N

48 PER DOZEN

hard-boiled eggs GF, VG

52 PER DOZEN

AFTERNOON

house-made cookies VG, N

48 PER DOZEN

freshly baked brownies VG, N

48 PER DOZEN

lemon bars VG

48 PER DOZEN

kettle chips GF, VG

8 EACH

individual bags of fresh popcorn GF, V

8 EACH

mixed nuts GF, VG, N

48 PER POUND

BEVERAGES

assorted soda

9 EACH

flavored sparkling water

9 EACH

bottled mineral & sparkling water

10 EACH

freshly squeezed orange &
grapefruit juices

40 PER PITCHER

freshly brewed iced tea

68 PER GALLON

assorted bottled fruit juices

9.50 EACH

gatorade

9.50 EACH

vitamin water

9.50 EACH

freshly brewed zoka regular &
decaffeinated coffee & stash tea

120 PER GALLON

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specialty breaks

MINIMUM OF 10 ORDERS OF EACH

QUEEN ANNE

18 PER PERSON

custom trail mix station VG, N
cashews, pretzels, m&ms, granola, cereal,
dried cranberries, banana chips

GREEN LAKE

18 PER PERSON

build-your-own parfait GF, VG, N
greek yogurt, house-made granola, dried fruit,
roasted nuts, chocolate chips, berries, local honey

RAINIER

26 PER PERSON

fresh vegetable crudité GF, VG
poblano ranch

seasonal fruit GF, V

assorted granola & protein bars VG, N

mixed nuts GF, VG, N

assorted bottled juices & iced tea V

FREMONT

24 PER PERSON

house-made smoothies VG

lemon & cucumber-infused water V

fresh fruit salad GF, VG
raspberry yogurt

assorted protein bars VG, N

SODO

18 PER PERSON

kettle chips GF, VG

individual bags of fresh popcorn GF, V

mixed nuts GF, VG, N

STADIUM BREAK

30 PER PERSON

wagyu beef sliders, animal style

bavarian pretzels
grain mustard, 67 cheese sauce

mini seattle dogs
all beef frank, caramleized onions, cream cheese

HEALTHY START JUICE BAR

14 PER PERSON (SELECT TWO)

carrot ginger tumeric

evergreen juice
spinach, celery, apple, cucumber

cucumber mint

spiced citrus juice
orange, pineapple, grapefruit, paprika

CAPITOL HILL

22 PER PERSON

GLUTEN-FREE UPON REQUEST

assorted vegetables & dips VG

red pepper hummus, pita VG

marinated olives GF, V

BELLTOWN

26 PER PERSON

GLUTEN-FREE UPON REQUEST

salami, cheeses, & crackers

grilled baguette VG

sun-dried fruit V

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brunch

BUFFETS REQUIRE A MINIMUM OF 20 GUESTS

**INCLUDES ASSORTED PASTRIES, FRESH SQUEEZED ORANGE JUICE,
ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA**

ELLIOTT BAY BRUNCH BUFFET

72 PER PERSON

sliced seasonal fruit & berries ^{GF, V}

caprese salad ^{GF, VG}

vine-ripened tomato, fresh mozzarella, basil,
virgin olive oil, balsamic

smoked wild salmon

bagel chips, tomato, red onion, caper, hard-boiled egg,
cream cheese

"one pan" quiche

spinach, onion, peppers, goat cheese

smoked bacon & pork sausage ^{GF}

french toast ^{VG}

whipped cream, berries, maple syrup

roasted potatoes ^{GF, V}

onions, peppers, rosemary

herb-roasted salmon ^{GF}

roasted corn, cherry tomatoes, buerre blanc

maple-glazed pork loin ^{GF}

caramelized apples, red cabbage

petite selection of chef's

assorted desserts ^{VG, N}

PLATED BRUNCH

Available for groups of 20 or less

Select four of the following entrees for your event

Guests may select entree on-site

60 PER PERSON

traditional eggs benedict*

poached eggs, ham, toasted english muffin,
hollandaise sauce, herb roasted potatoes

lodge breakfast

two eggs, breakfast meat, toast, roasted potatoes,
arugula, white balsamic

french toast ^{VG}

fresh berries, whipped cream, maple syrup

67 burger

grass-fed beef burger, smoked cheddar, onions, tomato jam,
b&b pickles, 67 sauce, potato bun

fish & chips

herb & beer-battered cod, preserved lemon tartar sauce

caesar salad*

pangratto, parmigiano reggiano, anchovy dressing

add chicken 12 | salmon 14

BEVERAGES

bloody mary

15 EACH

mimosa

14 EACH

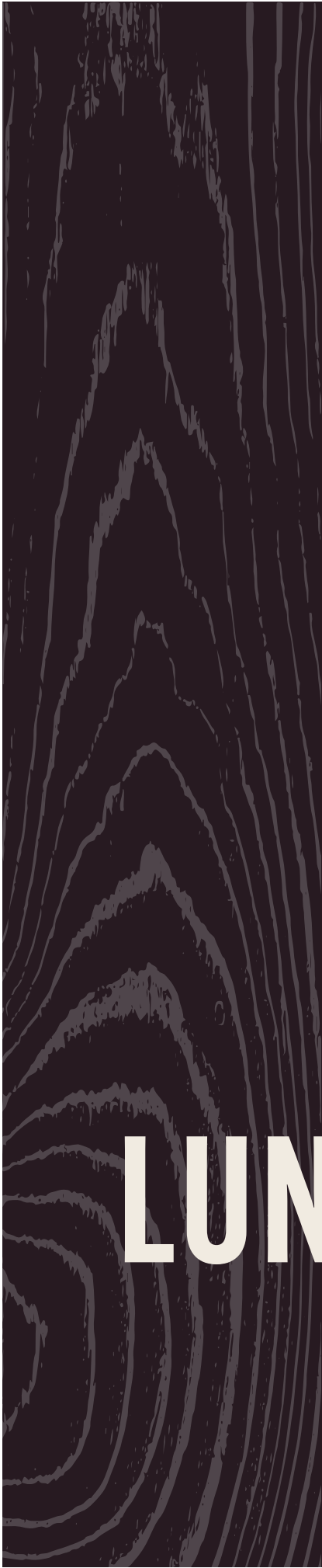
moscow mule

15 EACH

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A vertical wood grain texture, likely from a tree trunk, is positioned on the left side of the image. The grain shows concentric growth rings and a natural, organic pattern. The rest of the image is a solid, dark charcoal grey.

LUNCH

lunch

AVAILABLE FOR GROUPS OF 20 OR LESS
SELECT THREE OF THE FOLLOWING ENTRÉES FOR YOUR EVENT
GUESTS MAY SELECT ENTRÉES ON-SITE
INCLUDES ICED TEA AND DESSERT SAMPLER

LUNCH ON THE PIER

ITEMS ARE BASED OFF OF THE SEASONAL OFFERINGS
FROM 67 MENU AND SUBJECT TO CHANGE

60 PER PERSON

caesar salad* VG

pangratto, parmigiano reggiano, anchovy dressing
add chicken 10/pp | salmon 12/pp

pnw cobb GF

shrimp, crab, salmon, mixed greens, hard boiled egg, avocado,
cucumber, tomatoes, bacon, thousand island dressing

blt wedge GF

iceberg lettuce, vine ripe tomato, candied bacon, green chili
ranch, sherry vinaigrette

67 burger

grass-fed beef burger, smoked cheddar, onions, tomato jam,
b&b pickles, 67 sauce, potato bun

turkey club

roasted turkey, peppered bacon, heirloom tomato,
herb aioli, arugula, multigrain bread

fish & chips

herb & beer-battered cod, preserved lemon tartar sauce

lobster mac & cheese

creamy three-cheese sauce

caprese salad GF, VG

heirloom tomato, fresh mozzarella, balsamic, green oil



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plated lunch

INCLUDES ZOKA REGULAR AND DECAFFEINATED COFFEE, STASH TEA AND FRESH ROLLS
CHOICE OF THREE ENTRÉES TOTAL
PRICE POINT IS BASED ON THE HIGHEST PRICED ENTRÉE SELECTED
ENTRÉE COUNTS REQUIRED FIVE BUSINESS DAYS IN ADVANCE, ALONG WITH PLACE CARDS INDICATING EACH GUEST'S ENTRÉE

SOUP

PLEASE SELECT ONE SOUP OR SALAD

chefs choice seasonal soup

oven roasted tomato bisque ^{VG}

yukon gold potato and leek ^{GF, VG}

SALADS

PLEASE SELECT ONE SOUP OR SALAD

add chicken 12/pp | salmon 14/pp | steak 16/pp |
shrimp 18/pp (4 per order) | tofu 10/pp

caesar salad*

romaine, parmesan, crouton, traditional dressing

washington apple & oregon blue ^{GF, VG, N}

baby spinach, local apple, oregon blue cheese,
roasted walnut, white balsamic vinaigrette

gem lettuce ^{VG, N}

red wine poached pears, crumbled blue chz, candied pecans,
red wine vinaigrette

mixed greens ^{VG}

sundried tomatoes, goat cheese, spicy sunflower seeds,
grain mustard dressing

ENTRÉES

citrus & garlic-roasted chicken ^{GF}

64 PER PERSON

whipped potato, roasted vegetables, lemon & herb jus

crisp-roasted pork loin ^{GF}

66 PER PERSON

red potato & bacon hash, braised red cabbage,
washington apple sauce & maple-mustard glaze

grilled sirloin of beef* ^{GF}

72 PER PERSON

smashed red potatoes, mushroom ragout,
grilled asparagus, grain mustard demi-glace

miso-glazed ling cod ^{GF}

70 PER PERSON

baby bok choy, roasted eggplant, sweet potato fondue,
charred scallion, soy butter

roasted king salmon ^{GF}

72 PER PERSON

local honey glaze, root vegetable hash, asparagus,
verjus beurre blanc

grilled filet of beef* ^{GF}

75 PER PERSON

potato purée, mushroom ragout, asparagus,
roasted tomato, red wine demi-glace

lobster mac & cheese

68 PER PERSON

creamy three-cheese sauce

ricotta ravioli ^{VG}

60 PER PERSON

seasonal mushrooms, pecorino, butter sauce (Veg)

sautéed quinoa ^V

60 PER PERSON

seasonal vegetables, fresh herbs, micro green salad (vegan)

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plated lunch (continued)

INCLUDES ZOKA REGULAR AND DECAFFEINATED COFFEE, STASH TEA AND FRESH ROLLS

CHOICE OF THREE ENTRÉES TOTAL

PRICE POINT IS BASED ON THE HIGHEST PRICED ENTRÉE SELECTED

ENTRÉE COUNTS REQUIRED FIVE BUSINESS DAYS IN ADVANCE, ALONG WITH PLACE CARDS INDICATING EACH GUEST'S ENTRÉE

VEGETARIAN ENTRÉES

wild mushroom ravioli ^{VG}

60 PER PERSON

cultivated & foraged mushrooms, roasted asparagus,
tomato, goat cheese fondue

six seven miso-glazed tofu ^{GF, VG}

60 PER PERSON

seasonal accompaniments

VEGAN OPTION AVAILABLE

wild mushroom risotto cake ^{VG}

60 PER PERSON

baby spinach, wild mushroom broth, parmesan

DESSERTS

PLEASE SELECT ONE

salted caramel cheesecake ^{VG}

bourbon caramel

classic tiramisu ^{VG}

espresso anglaise & berries

triple chocolate mousse ^{GF, VG}

dark chocolate sauce & raspberries

key lime pie ^{VG, N}

VEGAN OPTIONS

tofu "scallop" ^V

60 PER PERSON

squash, charred cippolinis, chimichurri

roasted delicata squash ^V

60 PER PERSON

squash purée, quinoa, pepitas

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lunch buffets

ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA AND FRESH ROLLS
MINIMUM OF 20 GUESTS.

COBB SALAD BUFFET

66 PER PERSON

mixed greens GF, V
crispy bacon bits, chopped
hard-boiled egg GF
avocado salad, green onions, GF, V
diced cherry tomatoes,
oregon blue cheese GF, VG
grilled chicken, salmon, shrimp GF
white balsamic vinaigrette,
buttermilk ranch GF, VG
penne pasta VG
pesto, tomato, artichoke, basil, roasted red peppers
seasonal cobbler VG, N
vanilla whipped cream

LOS AGAVES

70 PER PERSON

jicama & cabbage salad GF, V
tomato, cucumber, cilantro & lime
baby greens GF, V
crisp vegetables, roasted corn, pepitas, citrus vinaigrette
slow-cooked black beans GF, V
herbed rice GF, V
carne asada & fajita chicken GF
skillet-roasted onions & peppers
green chile & vegetable rajas GF, VG
roasted corn, cilantro, queso fresco
warm soft tortillas, crisp tortilla chips GF, VG
guacamole, pico de gallo, roasted tomato salsa,
sour cream, sharp cheddar
tres leches VG
warm cinnamon churros VG

PORTOFINO

74 PER PERSON

grilled & roasted vegetable antipasti GF, V
olives, artichokes
chopped salad GF
romaine, tomato, garbanzo, pickled peppers, red onion,
salami, provolone, red wine vinaigrette
classic caesar salad*
parmesan garlic bread VG
chicken piccata
salmon cacciatore
wild mushroom ravioli VG
spinach, parmesan cream
tiramisu VG, N
cappuccino cheesecake VG, N

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lunch buffets

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS, GROUPS OF 10-20 GUESTS WILL INCUR A MINIMUM BUFFET FEE OF \$150

DELICATESSEN

64 PER PERSON

vegetarian soup ^{GF}

VEGAN OPTION AVAILABLE

mac salad ^{GF, V}

macaroni, mayo, crisp celery, red onion, fresh herbs

red potato salad ^{GF, VG}

egg, celery, dijon mayo, parsley

whole seasonal fruit ^{GF, V}

SELECT THREE OF THE FOLLOWING OPTIONS

chicken caesar wrap

grilled chicken, crisp romaine lettuce, croutons, pecorino, classic caesar dressing

turkey club

roasted turkey, peppered bacon, tomato, herb aioli, arugula, multigrain bread

ham & smoked cheddar

honey mustard, pickled red onion, tomato, butter lettuce

asparagus & mushroom wrap ^V

baby spinach, sauteed forest mushrooms, asparagus, grain mustard dressing

selection of baked cookies ^{VG, N}

BISTRO

66 PER PERSON

roasted tomato & basil bisque ^{GF, VG}

quinoa salad ^V

grilled vegetables, fresh herbs, lemon oil

parmesan garlic bread ^{VG}

mixed greens ^V

sundried tomatoes, goat cheese, spicy sunflower seeds, grain mustard vinaigrette

classic caesar salad*

pesto roasted chicken breast ^{GF}

marinated bay shrimp ^{GF}

freshly baked brownies ^{VG, N}

BOXED LUNCHES

56 PER PERSON, minimum of 10 box lunches

select gluten free bread available for 2 per person

maximum of 3 selections to be offered

mayonnaise, mustard ^{VG}

washington apple ^V

choice of: mac salad, red potato salad, mixed greens with grain mustard dressing

house-made cookie ^{VG, N}

bottled water

CHOICE OF SANDWICH OR ENTRÉE SALAD

chicken caesar wrap

grilled chicken, crisp romaine lettuce, croutons, pecorino, classic caesar dressing

turkey club

roasted turkey, peppered bacon, tomato, herb aioli, arugula, multigrain bread

ham & smoked cheddar

honey mustard, pickled red onion, tomato, butter lettuce

asparagus & mushroom wrap ^V

baby spinach, sauteed forest mushrooms, asparagus, grain mustard dressing

caesar salad*

pangratto, parmigiano reggiano, anchovy dressing

add chicken 12 | salmon 14

mixed greens ^{GF, VG}

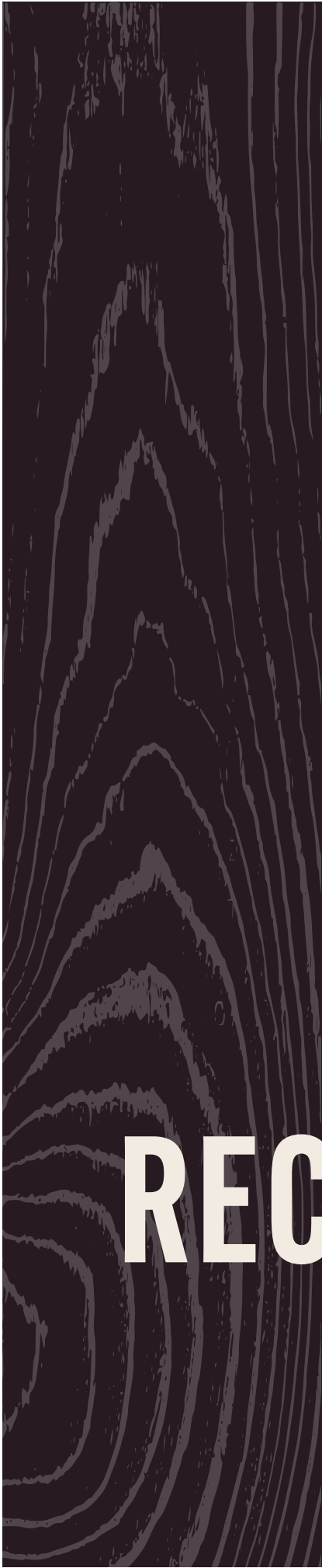
sundried tomatoes, goat cheese, spicy sunflower seeds, grain mustard dressing

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A vertical strip on the left side of the page featuring a detailed wood grain texture, showing concentric growth rings in shades of brown and tan.

RECEPTION

hors d'oeuvres

MINIMUM ORDER OF TWO DOZEN PER SELECTION REQUIRED

HOT HORS D'OEUVRES

smoked salmon grilled cheese*

72 PER DOZEN

red onion jam, boursin, chive

lobster corndog

72 PER DOZEN

grain mustard

miniature crab cakes*

72 PER DOZEN

grilled veggie flatbread VG

58 PER DOZEN

chicken saté GF, N

60 PER DOZEN

ginger scallion sauce

miniature beef wellington

64 PER DOZEN

classic preparation

black bean empanada

56 PER DOZEN

cilantro lime crema

spanakopita

54 PER DOZEN

wagyu beef sliders⁺

72 PER DOZEN

animal style

VEGAN OPTION AVAILABLE

beef skewer

58 PER DOZEN

chimichurri

chicken potstickers

58 PER DOZEN

sesame ponzu

short rib popper

72 PER DOZEN

demi

COLD HORS D'OEUVRES

dungeness crab fry legs GF

72 PER DOZEN

pickled onion, lime aioli

dungeness crab tostada* GF

62 PER DOZEN

avocado, tomato, cilantro, corn tortilla

poached lemon shrimp GF

60 PER DOZEN

smoky cocktail sauce

raw oysters on the half shell* GF

72 PER DOZEN

cucumber mignonette

AVAILABLE OCTOBER-MAY

ahi tuna tartare*

64 PER DOZEN

sesame ponzu, crisp wonton

maine lobster crostini

74 PER DOZEN

lemon aioli, herbs

washington apple boats GF

56 PER DOZEN

endive, walnut, blue cheese

cherry tomato bruschetta VG

58 PER DOZEN

olive, goat cheese, basil, virgin olive oil

spicy garbanzo & black bean tostada

54 PER DOZEN

avocado cream

VEGAN

apple walnut salad N

54 PER DOZEN

endive leaf

corn and pepper fritters

56 PER DOZEN

chimichurri

stuffed eggplant

58 PER DOZEN

vegan cream cheese, spiced walnut

nori wrapped tofu skewers VG

54 PER DOZEN

pickled ginger, wasabi aioli

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displays

EACH DISPLAY SERVES 25 GUESTS

ORDERS MUST BE PLACED NO LATER THAN 7 DAYS BEFORE THE EVENT

sliced fruit & berries GF, V

375 EACH

melon, pineapple, citrus, grapes, berries

assorted local & imported cheeses

525 EACH

honey, fruit, seasonal compote, crackers, mixed nuts

farmstand crudite VG

425 EACH

seasonal vegetables, green goddess, 3 onion dip,
blue cheese dressing

charcuterie board N

525 EACH

assorted dried and cured meats, various accompaniments,
seasonal jam, mustard, crackers, crostinis

the med VG

475 EACH

red pepper hummus, quinoa tabbouleh, tzatziki, roasted tomatoes,
roasted asparagus, cucumber salad, grilled pita, marinated olives,
feta

GLUTEN-FREE OPTION AVAILABLE

Charcuterie & Cheese Combination Board

625 EACH

assorted cured meats and cheeses, olives, fruit, peppers, honey,
mustard, crackers

assorted sushi & sashimi boat* GF

1,000 EACH

california rolls, vegetable rolls, spicy tuna, nigiri sushi,
sashimi, soy sauce, wasabi, pickled ginger

seafood showcase* GF

750 EACH

all items served w/ mignonette, cocktail sauce, lemons

local oysters

poached jumbo shrimp

snow crab claws

lobster tail

steel head candy

smoked steelhead, honey glaze

poke bar*

575 EACH

tuna, salmon, edemame poke, sirriacha mayo, sesame seeds,
cucumber salad, avocado, scallions, sushi rice, nori

GLUTEN-FREE OPTION AVAILABLE

sweet tides

375 EACH

mini sweets, cheesecake, cakes, tortes

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culinary stations

MINIMUM OF 50 GUESTS, \$125 ATTENDANT FEE REQUIRED FOR SELECT ACTION STATIONS

BREAD AND BUTTER BAR

10 PER PERSON

chefs selection of assorted rolls and breads with classic and whipped herbed butter

SPANISH PAELLA

42 PER PERSON

GLUTEN-FREE OPTION AVAILABLE

saffron rice

chicken, clams, mussels, chorizo, shrimp

parmesan garlic bread

STREET TACOS

32 PER PERSON

select 2 proteins:

- carne asada ^{GF}
- fajita chicken ^{GF}
- al pastor ^{GF}
- garlic & lime shrimp ^{GF}

accompaniments ^{VG}

warm soft tortillas & crisp tortilla chips, guacamole, pico de gallo, cilantro, red onion, radish, cabbage, sour cream, sharp cheddar

GLUTEN-FREE OPTION AVAILABLE

PASTA BAR

35 PER PERSON

parmesan garlic bread

select 2:

- lobster mac & cheese
+10 PER PERSON
- penne arrabiata ^{VG}
guanciale, pecorino, tomato sauce
- gnocchi alla pesto ^{VG, N}
potato gnocchi, pesto cream, cherry tomatoes, goat cheese
- pappardelle sugo
fennel crusted slow-cooked pork shoulder, san marzano tomato, whipped ricotta
- butternut squash ravioli ^{VG}
butternut squash purée, toasted pumpkin seeds, sage
- rigatoni bolognese
lamb, beef, chorizo, san marzano tomatoes, sweet cream

EVERGREEN SALAD BAR

25 PER PERSON

romaine, spinach, spring mix, hard boiled egg, avocado, cucumber, cherry tomato, shredded carrot, croutons, parmesan, diced ham, diced turkey, ranch, blue cheese, white balsamic, green goddess
add chicken 10/pp | salmon 12/pp | shrimp 14/pp

DIM SUM

35 PER PERSON

shrimp shu mai, crispy duck spring rolls, chicken potstickers, pork bao buns, thai peanut chicken sate, asian beef skewer

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culinary stations (continued)

MINIMUM OF 50 GUESTS, \$125 ATTENDANT FEE REQUIRED FOR SELECT ACTION STATIONS

BANANAS FOSTER STATION

22 PER PERSON, attendant required
60 minute time limit

sliced bananas

flambéed with brown sugar, cinnamon and dark rum

vanilla ice cream

FIRESIDE S'MORES

22 PER PERSON, attendant required
60 minute time limit

made to order with your favorite fixings

CARVING STATIONS

ATTENDANT REQUIRED
GLUTEN-FREE OPTION AVAILABLE

cedar-roasted alaskan salmon

425 PER 25 GUESTS

dijon maple glaze, chimichurri

roast pork loin

375 PER 25 GUESTS

bbq, applesauce

pepper crusted tenderloin

500 PER 25 GUESTS

peppercorn jus

herb-crusted prime rib*

525 PER 25 GUESTS

horseradish cream, red wine demi

roasted tom turkey

400 PER 25 GUESTS

cranberry marmalade, turkey gravy



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DINNER

dinner buffet

FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS

PIKE PLACE

105 PER PERSON

gem lettuce ^{VG, N}
red wine poached pears, blue cheese,
candied pecans, red win vinaigrette

classic caesar salad*

roasted tri-color potatoes ^{GF, V}
caramelized onions, thyme

roasted seasonal vegetables ^{GF, V}

grilled salmon ^{GF}
cherry tomato, buerre blanc, fine herbs

chicken breast ^{GF}
mushroom, chicken jus

penne pasta ^{VG}
sunflower seed pesto, tomato, artichoke, basil,
roasted red peppers

chef's assorted dessert display ^{VG, N}

COLUMBIA

115 PER PERSON

balsamic quinoa ^{GF, V}
grilled vegetables, olive oil, lemon, basil

mediterranean salad ^{GF, VG}
red wine vinaigrette, tomato, cucumber, olives, feta

vegetable antipasti ^{VG}
fresh mozzarella, marinated artichoke,
roasted peppers, flatbreads
GLUTEN-FREE OPTION AVAILABLE

mixed greens ^{VG}
sundried tomatoes, goat cheese, spicy
sunflower seeds, grain mustard dressing

yukon gold whipped potatoes ^{VG}
fresh herbs, caramelized onions, blue cheese

herb-roasted chicken breast ^{GF}
slow-roasted tomato, pesto

seared pacific cod ^{GF}
seasonal vegetables, lemon, olive oil

grilled flank steak* ^{GF}
sweet peppers, chimichurri

flourless chocolate torte ^{GF, VG}

lemon tart ^{GF, VG}

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dinner buffet

FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA
MINIMUM OF 20 GUESTS

OLYMPIC

125 PER PERSON

classic caesar salad*

washington apple and oregon blue VG, N
baby spinach, local apple, oregon blue cheese, roasted walnuts,
white balsamic vinaigrette

marinated asparagus GF, V
pickled onions, goat cheese

chive whipped potatoes GF, V
confit garlic, caramelized onions

roasted chicken
forest mushroom ragout, tomato, goat cheese

dijon & maple-glazed salmon GF
chimichurri

garlic & thyme-roasted n.y. strip loin* GF
red wine jus, horseradish cream

seasonal vegetables GF, V
citrus herb oil

chocolate-hazelnut crunch VG, N

cappuccino cheesecake VG, N

LIVING ON THE EDGE

150 PER PERSON

wedge salad GF, VG
tomato, smoked bacon, blue cheese, poblano ranch

shrimp cocktail GF
lemon, cocktail sauce

vine-ripened tomato &
mozzarella salad GF, VG
olive oil, basil, balsamic

mixed greens GF, V
sundried tomatoes, goat cheese, spicy sunflower seeds,
grain mustard dressing

oven-roasted asparagus &
plum tomatoes GF, V

garlic whipped potatoes GF, VG

seared chicken gnocchi
spinach, tomato, basil, parmesan, squash purée

herb-roasted beef tenderloin*
mushroom ragout, red wine jus

grilled salmon
roasted broccolini, tomato, berre blanc

maine lobster mac & cheese
signature preparation

flourless chocolate torte GF, VG

red velvet cake VG

assorted truffles VG, N

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plated dinner

FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, STASH TEA

MAXIMUM OF THREE ENTRÉE OPTIONS TOTAL

PRICE POINT IS BASED ON THE HIGHEST PRICED ENTRÉE SELECTED

ENTRÉE COUNTS REQUIRED FIVE BUSINESS DAYS IN ADVANCE, ALONG WITH PLACE CARDS INDICATING EACH GUESTS' ENTRÉE

SALADS

PLEASE SELECT ONE

caesar salad*

romaine, parmesan, crouton, traditional dressing

washington apple & oregon blue GF, VG, N

baby spinach, local apple, oregon blue cheese,
roasted walnut, white balsamic vinaigrette

gem lettuce VG, N

red wine poached pears, blue cheese, candied pecans,
red win vinaigrette

mixed greens VG

sundried tomatoes, goat cheese, spicy sunflower seeds,
grain mustard dressing

VEGETARIAN OPTIONS

ricotta ravioli

92 PER PERSON

seasonal mushrooms, shaved pecorino, herbed beurre blanc

six seven miso-glazed tofu GF

92 PER PERSON

seasonal accompaniments

butternut squash gnocchi

92 PER PERSON

baby spinach, squash purée, seasonal mushrooms, pecorino

VEGAN OPTIONS

marinated beet carpaccio

84 PER PERSON

balsamic quinoa, fresh herbs, lemon, romanesco

roasted delicata squash

86 PER PERSON

squash purée, quinoa, pepitas

ENTRÉES

ENTRÉE COUNTS NEEDED FIVE BUSINESS DAYS
PRIOR TO EVENT

balsamic chicken GF

94 PER PERSON

saffron risotto, seasonal vegetables, lemon chicken jus

grilled ny strip

105 PER PERSON

crispy potato strudel, roasted asparagus, demi-glaze

sizzling herb cod

100 PER PERSON

baby bok choy, sticky rice, scallions, cilantro, forest mushrooms

roasted king salmon GF

105 PER PERSON

local honey glaze, root vegetable hash, asparagus,
carrot butter

braised porcini rubbed beef shortrib

105 PER PERSON

parsnip purée, roasted baby carrots, rich braising jus

grilled beef tenderloin

115 PER PERSON

herbed potato purée, forest mushrooms, asparagus,
roasted tomato, peppercorn cream sauce

seared halibut

115 PER PERSON

chive potato purée, rainbow baby carrots, shaved fennel,
butter sauce

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plated dinner

DESSERTS

PLEASE SELECT ONE

WASHINGTON APPLE GALETTE ^{VG, N}
cinnamon crème fraîche

FLOURLESS CHOCOLATE TORTE ^{GF, VG}
raspberry sauce, chantilly cream

SALTED CARAMEL CHEESECAKE ^{VG}
bourbon caramel

CLASSIC TIRAMISU ^{VG}
espresso anglaise, berries

KEY LIME PIE ^{VG, N}

TRIPLE CHOCOLATE MOUSSE ^{GF, VG}
dark chocolate sauce, raspberries



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67 birch

\$105 PER PERSON, AVAILABLE FOR GROUPS OF 30 OR LESS ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA MENU SELECTIONS ARE BASED OFF 67 SEASONAL OFFERINGS AND SUBJECT TO CHANGE

BREAD AND BUTTER

chefs selection of assorted rolls and breads with classic and whipped herbed butter

SALAD COURSE

caesar salad*

baby gem lettuce, croutons, caesar dressing, parmigiano reggiano

ENTRÉE COURSE

GUESTS TO SELECT ON-SITE

lamb ragout

casarecce pasta, spinach, ricotta, mint, parmigiano reggiano

cedar plank king salmon* GF

truffle corn cream, forest mushrooms, asparagus, rainbow potatoes, bacon lardons, herb-roasted tomato, honey

roquefort-crusted filet of beef* GF

silky potato purée, asparagus, herb-roasted tomato, forest mushrooms, red wine jus

six seven miso-glazed tofu V GF

seasonal accompaniments

SWEET COURSE

chocolate pots de creme

dark chocolate pearls, whipped cream

67 slate

\$130 PER PERSON, AVAILABLE FOR GROUPS OF 30 OR LESS ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED STASH TEA MENU SELECTIONS ARE BASED OFF 67 SEASONAL OFFERINGS AND SUBJECT TO CHANGE

BREAD AND BUTTER

chefs selection of assorted rolls and breads with classic and whipped herbed butter

SOUP COURSE

seasonal soup

SALAD COURSE

blt wedge ^{GF}

iceberg wedge, candied bacon, tomato, poblano ranch, basil vinaigrette

ENTRÉE COURSE

GUESTS TO SELECT ON-SITE

pnw scallop & shrimp grits

sweet corn polenta, tomato broth, basil, white sofrito, basil

'under a brick' skagit valley chicken

sauteed vegetables, chicken jus, grilled lemon

cedar plank king salmon* ^{GF}

truffle corn cream, forest mushrooms, asparagus, rainbow potatoes, bacon lardons, herb-roasted tomato, honey

roquefort-crusted filet of beef* ^{GF}

silky potato purée, asparagus, herb-roasted tomato, forest mushrooms, red wine jus

six seven miso-glazed tofu ^{V GF}

seasonal accompaniments

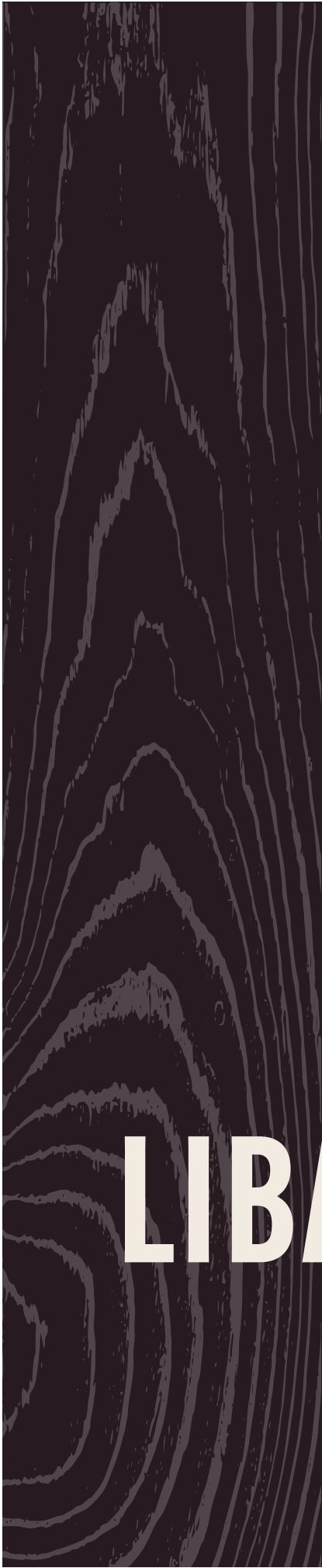
SWEET COURSE

salted caramel cheesecake

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LIBATIONS



hosted bar package

# OF HOURS	1	2	3	4	5	6
CALL	\$26	\$36	\$46	\$56	\$64	\$76
PREMIUM	\$30	\$40	\$50	\$60	\$68	\$82
ULTRA	\$34	\$48	\$62	\$72	\$88	\$104

CALL BAR

skyy vodka
bacardi superior white rum
lunazul blanco tequila
bombay gin
evan williams bourbon
crown royal canadian whiskey
j. walker "red label" scotch
hennessy vs

PREMIUM BAR

ketel one vodka
bacardi "superior" rum
cazadores blanco tequila
tanqueray gin
bulleit bourbon
crown royal reserve canadian whisky
dewar's "white label" scotch
courvoisier vs

ULTRA

grey goose vodka
bacardi "cuatro" rum
patron silver tequila
tanqueray #10 gin
high west bourbon
teeling irish whisky
j. walker "black label" scotch
hennessy "privilege" vsop cognac

HOSTED BEER & WINE PACKAGE

includes tableside wine service and non-alcoholic beverages.
upgrade to premium wines for an additional \$10 per person

3 HOURS - \$36 PER PERSON

4 HOURS - \$44 PER PERSON

5 HOURS - \$52 PER PERSON

6 HOURS - \$60 PER PERSON

wine

SELECT A MAXIMUM OF FOUR WINES FOR YOUR EVENT

For a bespoke wine experience, The Edgewater offers a curated wine program crafted in collaboration with our in-house sommelier. This luxury service includes personalized consultation for a \$300 fee, with wines selected and sourced at the per-case cost. Perfect for clients seeking a refined, restaurant-quality pairing experience tailored to their event. Minimum one case purchase required.

CHAMPAGNE & SPARKLING

gambino gold docg prosecco

ITALY 64

Bright and lively with notes of green apple, pear, and white peach, complimented by delicate floral aromatics. Crisp acidity and a clean, refreshing finish.

chandon brut classic sparkling wine

CALIFORNIA 60

Vibrant and fruit-forward, offering layers of apple, citrus, and stone fruit with subtle brioche undertons. Balanced acidity and a soft, creamy finish.

lallier brut champagne

FRANCE 128

Elegant and refined, with fresh citrus, orchard fruit, and hints of toasted almond. Fine bubbles and a mineral-driven, lingering finish.

moët & chandon brut imperial champagne

FRANCE 200

Crisp and harmonious, featuring green apple, citrus, and white flowers with nuances of brioche and fresh nuts. Smooth and well-balanced with a lively, elegant finish.

champagne, veuve-clicquot brut yellow label

FRANCE 200

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

PINK

rosé, whispering angel

FRANCE 68

This Provence rosé is pale in color and pleasing to the eye. The rewarding taste profile is full and lush while being bone dry with a smooth finish. Highly approachable and enjoyable with a broad range of cuisine, Whispering Angel is a premium rosé that you can drink from mid-day to midnight.

sparkling, chandon rosé brut

CALIFORNIA 72

This fresh and juicy wine that's a gorgeous shade of pink completes the Chandon portfolio by offering an aromatic, dry rosé sparkling wine. Though it's not sweet, the Chandon Rosé, which is mostly Chardonnay with a kiss of Pinot Noir, offers the essence of summery fruits.

wine

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WHITE

sauvignon blanc, kim crawford

NEW ZEALAND 60

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

pinot gris, erath

OREGON 60

Aromas of melon, poached pear and white flower-scented talc offer an alluring introduction to this sumptuous Pinot Gris. A creamy mouthful of pineapple, Meyer lemon and shortbread offers a pleasingly plush palate that finishes up-tempo and bright.

ste michelle chardonnay

COLUMBIA VALLEY, WA 52

crisp and approachable with notes of apple, pear, and subtle citrus, balanced by a touch of oak and soft vanilla.

mer soleil "reserve"

SANTA LUCIA, CA 72

rich and layered, offering ripe tropical fruit, baked apple, with hints of butter and toasted oak. Creamy texture with a long, luxurious finish

delille cellars "chaleur blanc"

COLUMBIA VALLEY, WA 72

complex and expressive, with vibrant citrus, stone fruit, and hints of honeysuckle and minerality. Lush yet structured.

ste michelle pinot gris

COLUMBIA VALLEY, WA 52

light and refreshing, with notes of pear, melon, and subtle citrus. Crisp acidity and a clean, easy-drinking finish.

il masso pinot grigio friuli

ITALY 64

bright and delicate, showcasing green apple, lemon, and light floral. Clean, crisp, and refreshing on the palate.

pascal jolivet sancerre

FRANCE 125

vibrant and mineral-driven, with fresh citrus, green apple, and subtle herbal notes. A precise, elegant finish.

wine

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RED

cabernet sauvignon, justin vineyards

CALIFORNIA 65

Bright with a medium ruby core and aromas of red and black cherry, cinnamon, cocoa, cedar and flowers.

ste michelle merlot

COLUMBIA VALLEY, WA 52

soft and approachable with ripe plum, black cherry, and subtle spice. Smooth tannins and a velvety finish.

dunham cellars trutina red blend

COLUMBIA VALLEY, WA 65

rich and expressive, offering layers of dark berry, cherry, and cocoa with hints of baking spices. Silky texture and balanced structure.

delille cellars "d2"

COLUMBIA VALLEY, WA 112

elegant and complex, featuring blackberry, cassis, and plum with notes of cedar and mocha. Structured tannins and refined balance lead to a long, polished finish.

erath pinot noir reserve collection

WILLAMETTE VALLEY, OR 84

bright and silky with red cherry, raspberry, and subtle earthiness. Light-bodied with soft tannins and a smooth, graceful palate.

etude pinot noir

NAPA, CA 102

expressive and elegant, with layers of ripe cherry, raspberry and subtle spice, complemented by hints of earth and oak.

famille perrin "la gille" gigondas

RHONE VALLEY, FR 110

full bodied and robust, featuring blackberry, plum and black cherry layered with notes of garrigue, pepper, and earthy spice. Firm tannins, richly structured, leading to a long, warming finish.

EDGEWATER LOCAL FAVORITES

52

pinot gris

sauvignon blanc

chardonnay

merlot

cabernet sauvignon

cocktails

CALL BAR

HOST BAR / 14 PER DRINK

NO HOST BAR / 15 PER DRINK

skyy vodka

bacardi white

lunazul blanco tequila

bombay gin

evan williams black label bourbon

crown royal

johnnie walker "red label" scotch

hennessey vs

PREMIUM BAR

HOST BAR / 15 PER DRINK

NO HOST BAR / 16 PER DRINK

ketel one vodka

bacardi "superior" rum

cazadores blanco tequila

tanqueray gin

bulleit bourbon

crown royal reserve

dewar's "white label" scotch

courvoisier vs

CORDIALS

HOST BAR / 15 PER DRINK

NO HOST BAR / 16 PER DRINK

amaretto disaronno

bailey's irish cream

frangelico

grand marnier

kahlua

ULTRA

HOST BAR / 17 PER DRINK

NO HOST BAR / 18 PER DRINK

grey goose vodka

bacardi "cuatro" rum

patron silver tequila

bombay "sapphire" gin

high west bourbon

teeling irish whisky

johnnie walker "black label" scotch

hennessy "privilege" vsop cognac

SPECIALTY COCKTAILS

LIMIT TWO SELECTIONS TOTAL PER EVENT

spritz kiss 16

peach vodka, st. germain elderflower liqueur, lemon, sparkling rosé float

moscow mule 16

ketel one vodka, fever tree ginger beer, lime juice

six seven paloma 17

don julio silver tequila, hibiscus & grapefruit syrup, soda

paper plane 17

bulleit bourbon, aperol, amaro nonino, lemon

barrel-aged old fashioned 17

bulleit rye, demerara sugar, orange bitters, angostura bitters

french 75 16

tanqueray gin, sparkling wine, simple syrup, lemon juice

classic margarita 16

cazadores blanco, orange liqueur, lime

MOCKTAILS

ginger citrus mule 16

lyre's white cane spirit, lime juice, orange juice, ginger beer

berry hibiscus spritz 16

lyre's italian orange, hibiscus simple, lemon juice, cranberry juice

garden g&t 16

lyre's dry london, tonic, cucumber, fresh rosemary

beer & non-alcoholic beverages

DOMESTIC

HOST BAR / 9.50 PER DRINK

NO HOST BAR / 10 PER DRINK

budweiser

bud light

coors light

CRAFT BEER

HOST BAR / 10 PER DRINK

NO HOST BAR / 10.50 PER DRINK

widmer hefeweizen PORTLAND, OR

pale ale sierra nevada CHICO, CA

elysian space dust ipa SEATTLE, WA

deschutes "obsidian" stout BEND, OR

noble wolf pilsner ALPINE, WY

IMPORTED

HOST BAR / 10.50 PER DRINK

NO HOST BAR / 11 PER DRINK

stella artois

yonder cider

corona mexican lager

fremont na ipa (non-alcoholic)

HARD SELTZER

HOST BAR / 10.50 PER DRINK

NO HOST BAR / 11 PER DRINK

NON-ALCOHOLIC BEVERAGES

bottled mineral & sparkling water

10 EACH

assorted soda

9 EACH

flavored sparkling water

9 EACH

ginger beer

9.50 EACH

mionetto n/a sparkling

36 PER BOTTLE

freshly brewed iced tea

68 PER GALLON / SERVES 20

strawberry-basil lemonade

72 PER GALLON / SERVES 20

mint-cucumber limeade

72 PER GALLON / SERVES 20

zoka coffee

120 PER GALLON

zoka decaf coffee

120 PER GALLON

hot tea - stash assortment

120 PER GALLON