

eighteen15

EVENTS

Develop, Create, Discover, Experience

FALL/WINTER MENU



1815 Terry Avenue | Seattle, WA 98101

T 206-388-1000 | **F** 206-388-0900

ALL DAY PACKAGE

ALL DAY MEETING PACKAGE

\$75.00 per person

CONTINENTAL BREAKFAST

Yogurt with House-made Granola and Honey

Selection of Breads; Croissants, Macrina Rolls, and House-made Brown Bread served with butter, jam and peanut butter

Seasonal Fresh Fruit Platter

Fonte Coffee Station, refreshed through morning break

AM SNACK

Caramel Chili Peanut Popcorn

Truffled Popcorn

Kettle Corn

FALL AND WINTER LUNCH

Soup of the Day

Choice of Entrée Salad (see page 11)

Baguette with Butter

Platter of Cookies

PM SNACK

Brie with Fig Jam and Crackers

Candied Pecans

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

ALL DAY PACKAGE

VIP ALL DAY MEETING PACKAGE

\$80.00 per person

THE MEXI BREAKFAST

Breakfast Burritos; scrambled eggs & cheese wrapped in a 10" flour tortilla with chorizo, bacon, Canadian bacon, or sautéed peppers and onions
Served with Sour Cream and Salsa
Seasonal Fresh Fruit Salad
Fonte Coffee Station, refreshed through morning break

AM SNACK

House-made Protein Bites
Fresh Fruit Skewers

SANDWICH AND WRAP LUNCH

Selection of Sandwiches and Wraps (see page 9-10)
Side Salad
Platter of Fresh Fruit
Platter of Dessert Bars

PM SNACK

Platter of Pineapple, Mango, Cucumber, and Jicama with Chile Salt
Tortilla Chips with Salsa and Guacamole

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

BEVERAGES



ALL DAY BEVERAGE PACKAGE *Minimum of 12 Guests

Includes Fonte Coffee, hot water, assortment of teas with creams and sugars, assorted sodas and a water station refreshed throughout the day

\$20.00 per person for full-day (up to 8 hours of service)

\$12.00 per person for half-day (up to 4 hours of service)

FONTE COFFEE STATION

Includes regular and/or decaf gallon of coffee, hot water, assortment of teas with creams and sugars

\$90.00 per gallon, based on consumption

ASSORTED SODAS

Includes Pepsi products and sparkling water

\$4.00 per bottle, based on consumption

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

BREAKFAST



CONTINENTAL BREAKFAST

CLASSIC CONTINENTAL BREAKFAST

Yogurt with House-made Granola and Honey
Selection of Breads to include croissants, Macrina Bakery Rolls, and House-made Brown Bread served with butter, jam and peanut butter
Baker's Choice Breakfast Breads
Seasonal Fresh Fruit Platter
\$25.00 per person

THE EURO BREAKFAST

Morning Meat and Cheese Platter: Gouda, Beecher's Flagship, and thinly-sliced ham
Basket of Artisan Rolls and Croissants served with jam and butter
Selection of Freshly Baked Scones
Seasonal Fresh Fruit Platter
\$30.00 per person

HOT BREAKFAST

THE MEXI BREAKFAST

Breakfast Burritos; scrambled eggs & cheese wrapped in a 10" flour tortilla with chorizo, bacon, Canadian bacon, or sautéed peppers and onions.
Sour Cream and Salsa
Fresh Fruit Salad
\$30.00 per person

HOT BREAKFAST

Individual Frittatas with seasonal vegetables, goat cheese, and fresh herbs
Cascioppo Brothers Chicken Apple Sausage Potatoes O'Brien
Sour Cream Coffee Cake
Seasonal Fresh Fruit Platter
\$35.00 per person

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

BREAKFAST



À LA CARTE

HARD BOILED EGGS

Shells on, with salt and pepper
\$2.50 per person

INDIVIDUAL FRITTATAS

Bacon and cheddar; Sausage and pepper jack with peppers and onions; Seasonal vegetables with fresh herbs and goat cheese; Spinach with mushrooms and swiss
\$5.50 per person

BEELER'S BACON (2 pcs)

\$6.75 per person

**CASCIOPPO BROTHERS CHICKEN APPLE
BEAKFAST SAUSAGE (2 pcs)**

\$5.00 per person

BREAKFAST POTATOES

\$5.00 per person

YOGURT WITH GRANOLA AND HONEY

\$6.50 per person

INDIVIDUAL YOGURTS

\$5.00 per person

SEASONAL FRESH FRUIT PLATTER

\$5.50 per person

BAKER'S CHOICE PASTRIES

Can include: muffins, scones, breakfast breads, turnovers, pinwheels
\$4.50 per person

COFFEE CAKE

Choice of Sour Cream, Lemon-Blueberry or Pumpkin Streusel
\$4.50 per person

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

LUNCH



LUNCH BUFFET PACKAGE

SANDWICH and WRAP BAR

Choice of sandwiches and wraps (see pages 9&10). Served with Salad of Mixed Greens, Platter of Fresh Fruit and a Platter of Dessert Bars

\$35.00 per person

*Select up to 3 choices for 10ppl or less; Up to 5 choices for 11-20ppl; Up to 8 choices for 21-40ppl; Up to 12 choices for 41-60 select up to 10

TACO BAR

Select two taco fillings: Carnitas, Ground pork, Carne Asada, Latin spiced chicken, Tofu with peppers and onions, Latin spiced butternut squash Toppings include: Shredded lettuce, Tomatoes, Green onions, Shredded cheese, Salsa, Guacamole, & Sour cream Served with Flour and Corn tortillas, Black beans, Mexican rice and House-made cookies

\$35.00 per person

MEDITERRANEAN BAR

Beef and Lamb Gyro patty OR chicken Souvlaki Toppings include: Tzaziki, Tahini, Hummus, Israeli Salad, Served with Pita Pockets, Tabouleh Salad, Baklava and gluten free tahini sesame bars Vegetarian option available: Falafel

\$35.00 per person

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

LUNCH (CONTINUED)

LUNCH BUFFET PACKAGE

FLANK STEAK with CHIMICHURRI

Accompanied by roasted new potatoes, a salad of mixed greens with crunchy vegetables and house balsamic vinaigrette, baguette and butter and house-made cookies

Vegetarian option available: Lentil and Vegetable Stuffed Pepper

\$35.00 per person

CHICKEN PARMIGIANA

Tender chicken baked with San Marzano marinara sauce and topped with fresh mozzarella cheese.

Accompanied by penne pasta, a salad of mixed greens with crunchy vegetables and house balsamic vinaigrette, baguette and butter and house-made cookies

Vegetarian option available: Eggplant Parmigiana

\$35.00 per person

SOUTH AFRICAN CHICKEN CURRY

Accompanied by rice, naan or pita, sambals, a salad of mixed greens with crunchy vegetables and house balsamic vinaigrette, baguette and butter and house-made cookies

Vegetarian option available: Vegetable Curry

\$35.00 per person

BARBEQUED BEEF BRISKET

Accompanied by creamy mac and cheese, a salad of mixed greens with crunchy vegetables and house balsamic vinaigrette, baguette and butter and house-made cookies

Vegetarian option available: Vegetarian Bean Chili

\$35.00 per person

SALMON SALMORIGLIO NORTHWEST BUFFET

Alaskan sockeye salmon with a delicate southern Italian sauce made simply with fresh lemon, olive oil, and fresh herbs. Served with Spinach and Roasted Beet Salad with oranges, feta and citrus vinaigrette, Kale and Quinoa Salad with toasted pecans and lemon Dijon vinaigrette, Roasted Tomato Tart, Baguette and Butter, and a platter of cookies

\$40.00 per person

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

BOX LUNCHES



SANDWICH BOXES \$28.00 per person

INCLUDES CHOICE OF SANDWICH, WRAP OR ENTRÉE SALAD, SALAD OF MIXED GREENS WITH HOUSE BALSAMIC, ASSORTED TIM'S CASCADE POTATO CHIPS AND BIG ALL AMERICAN COOKIE.

TURKEY AND HAVARTI

Turkey and havarti cheese with Dijon mayonnaise, red onion, tomato and lettuce on fresh potato bread.

ROAST BEEF BAGUETTE

Roast beef with cheddar cheese, horseradish mayo, lettuce, tomato, and grilled red onion on a crusty baguette.

CHICKEN SALAD SANDWICH

Baked chicken breast tossed with sliced red grapes, chopped celery, hazelnuts, red onion and dried tarragon with mayo on a croissant.

PESTO CHICKEN AND FONTINA

Chicken breast, fontina cheese, red onion, tomato and pesto on grilled sourdough.

ULTIMATE SUB SANDWICH

Ham, turkey, and salami with cheddar, Swiss, Havarti, tomato, red onion and lettuce nestled in a baguette.

ROASTED APPLE & SMOKED GOUDA (V)

Roasted apples with smoked gouda and arugula on fresh potato bread.

ROASTED VEGETABLES AND HUMMUS (VG)

Roasted seasonal vegetables with hummus on Macrina Blackburn wheat bread.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

BOX LUNCHES (CONTINUED)

WRAP BOXES

\$28.00 per person

INCLUDES CHOICE OF SANDWICH, WRAP OR ENTRÉE SALAD, SALAD OF MIXED GREENS WITH HOUSE BALSAMIC, ASSORTED TIM'S CASCADE POTATO CHIPS AND BIG ALL AMERICAN COOKIE.

THAI BEEF WRAP

Grilled flank steak marinated in sweet chili and lime vinaigrette, grilled, then wrapped with bell peppers, cucumber, red onion, cilantro, baby greens, and peanut dressing.

CUBAN BEEF WRAP

Grilled citrus marinated flank steak with black bean pesto, cilantro, red peppers, and baby greens.

TANDOORI CHICKEN WRAP

Grilled chicken breast rubbed with a house-made Indian ginger and garlic spice rub, served with spinach, cucumber, fresh mint, carrot sambal, and lime pickle-cream cheese.

CHICKEN B.L.T. with AVOCADO WRAP

The traditional bacon, lettuce, and tomato with a twist: juicy grilled chicken and avocado, served with mayonnaise.

TERIYAKI SALMON WRAP

Grilled teriyaki glazed salmon with crunchy cabbage, teriyaki sauce, and carrot slaw.

MEDITERRANEAN ROASTED VEGETABLE WRAP (VG)

Sweet peppers, eggplant, zucchini, Kalamata olives, and feta with house-made hummus.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

BOX LUNCHES (CONTINUED)

SALAD BOXES

\$28.00 per person

INCLUDES CHOICE OF SANDWICH, WRAP OR ENTRÉE SALAD, SALAD OF MIXED GREENS WITH HOUSE BALSAMIC, ASSORTED TIM'S CASCADE POTATO CHIPS AND BIG ALL AMERICAN COOKIE.

GRILLED FLANK STEAK AND PORTOBELLO MUSHROOM

Marinated flank steak is grilled medium rare. Accompanied by a salad of roasted Portobello mushroom, mixed greens, grilled red onion, chopped tomato, and cheddar cheese crumbles with honey-balsamic vinaigrette.

SALMON SALAD NIÇOISE

Roasted salmon with lemon, capers, parsley, and olive oil, surrounded by tarragon-infused steamed red potatoes. Served with a salad of mixed greens, sweet peppers, red onion, tomato, green beans, hard boiled eggs, and Niçoise olives dressed in a tarragon vinaigrette.

TURKEY COBB SALAD

Chunks of juicy turkey, with bacon, tomato, avocado, blue cheese crumbles, and hard-boiled egg tossed with crunchy romaine and mixed greens and served with house vinaigrette.

GRILLED CHICKEN TACO SALAD

Chicken breast is rubbed with cumin, chili, and cinnamon, then grilled and served on a salad of shredded lettuce, toasted pumpkin seeds, tomatoes, grated Cotija cheese, crispy tortilla strips, and green onions and served with chili-lime vinaigrette.

CHICKEN CAESAR SALAD

Marinated grilled chicken breast with crunchy romaine, garlicky house-made croutons, parmesan, and classic Caesar dressing.

BALSAMIC ROASTED PEAR SALAD (V)

Sweet and smoky Bosc pear with gorgonzola cheese, fennel, caramelized onions, and a balsamic vinaigrette, served on a bed of greens.

ROASTED VEGETABLE SALAD (VG)

Roasted peppers, zucchini, red onions, and yams with fresh mozzarella on a bed of baby greens with a basil vinaigrette.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

DINNER



CHICKEN SALTIMBOCA

Chicken layered with prosciutto, fontina, and sage, then drizzled with parmesan and fresh mozzarella cheese, and served over marinara

Served with Polenta Triangles, Seasonal Vegetable and a Salad of Arugula, Frisee, and Radicchio with shaved vegetables and white balsamic vinaigrette

\$40.00 per person

SALMON SALMORIGLIO

Alaskan Sockeye Salmon with Salmoriglio sauce, a delicate southern Italian sauce made simply with fresh lemon, olive oil, and fresh herbs.

Served with Wild and Brown Rice Pilaf, Medley of Seasonal Vegetables and a Salad of Mixed Greens with toasted hazelnuts, dried cranberries, and citrus vinaigrette

\$50.00 per person

SMOKED PRIME RIB OF BEEF

8oz Prime Rib served with au jus and horseradish cream, scalloped potatoes, medley of seasonal vegetables and a Classic Caesar salad with chopped romaine, shredded Parmigiano, house-made croutons, and traditional Caesar dressing.

\$70.00 per person

PORTOBELLO MUSHROOM TOWER

Filled with cannellini bean puree, bell peppers, onion and spinach on a bed of marinara

\$30.00 per person

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

DESSERTS



À LA CARTE

CHOCOLATE CUPS

Filled with chocolate ganache and dulce de leche

\$3.50 per person

BIG ALL-AMERICAN COOKIES

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, Molasses, or Peanut Butter

\$3.50 per person

FUDGY CHOCOLATE BROWNIES

\$3.75 per person

DATE BARS (VG)

\$3.75 per person

MINI ASSORTED COOKIES & BARS

\$5.00 per person

ICED SHORTBREAD COOKIES

Add branding to your dessert with a logo of your choice! Minimum two weeks notice required.

\$8.00 per person

TRES LECHES CAKE

Topped with whipped cream and berries

\$5.50 per person

TIRAMISU

\$5.50 per person

TARTLETS

Lemon, Pecan, Coconut, Pear & Almond

\$4.50 per person

ECLAIRS

\$3.50 per person

Minimum order of 12 pieces must be met.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

PLATTERS & SNACKS



SHAREABLE

ANTIPASTO PLATTER

Selection of humanely raised cured and cooked meats from Fra'Mani, which may include salami, soppressata, capocollo, and mortadella.

Served with fresh mozzarella cornichons, assortments of olives, cherry peppers and crusty bread.

\$20.00 per person

LOCAL, DOMESTIC & INTERNATIONAL CHEESE PLATTER (V)(GF)

Garnished with fresh and dried fruit and nuts, served with crusty bread and crackers

\$13.50 per person

MARINATED SPICED VEGETABLE PLATTER (V)(VG)(GF)

\$6.75 per person

HOUSE-MADE SPREADABLE EDIBLES (V)(VG)(GF)

Choose Two: Hummus, Baba Ganoush, Roasted Carrot Spread, Minted Pea Hummus

Served with pita and crackers with fresh and dried fruit and nuts, served with crusty bread and crackers

\$7.50 per person

Add Vegetable Crudit  for **\$4.25 per person**

Minimum order of 12 people must be met.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

PLATTERS & SNACKS



SNACK PACKAGES

SNACK ATTACK

Kind Bars, Terra Chips and Krave Jerky

\$13.50 per person (Must be ordered two weeks in advance)

PROTEIN PACK

House-made Protein Bites, Marinated Spiced Vegetable Platter and Fresh Fruit Skewers

\$14.25 per person

CRUNCH BREAK

Caramel Chili Peanut Popcorn, Truffled Popcorn and Kettle Corn

\$13.50 per person

SWEET TOOTH

Brie with fig jam and crackers, Candied Pecans, and Chocolate Covered Espresso Beans

\$16.75 per person

SOUTH OF THE BORDER

Platter of Pineapple, Mango, Cucumber and Jicama with Chile Salt

Tortilla Chips with Salsa and Guacamole

\$15.00 per person

Add on House-made Churros for **5.00 per person**

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

HORS D'OEUVRES



À LA CARTE

POULTRY

CHICKEN SOSATIES (GF)

Tender chicken marinated in apricot curry,
skewered with onion and apricots

\$4.75 per piece

SPICY CHICKEN SKEWERS (GF)

Tender chicken rubbed with paprika and curry

\$3.50 per piece

CHICKEN SATAY SKEWERS

Served with peanut dressing

\$3.50 per piece

PÂTE À CHOUX

Filled with curried chicken

\$4.75 per piece

BERBER RUBBED CHICKEN SKEWERS

Made with warm hints of cumin, cinnamon,
coriander, ginger, garlic and fresh lemon

\$3.50 per piece

CHICKEN SALTIMBOCCA PINWHEELS (GF)

With prosciutto, sage, and fontina cheese and
served with marinara sauce

\$4.75 per piece

BASIL CHICKEN PINWHEELS (GF)

With prosciutto, sage, and fontina cheese and
served with marinara sauce

\$3.50 per piece

Minimum order of 12 pieces must be met.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

SEASONAL HORS D'OEUVRES

À LA CARTE

SEAFOOD

AHI POKE

Served on a wonton chip with shiso tomato relish

\$6.75 per piece

SALMON SKEWERS (GF)

Marinated in lemon and rosemary

\$6.75 per piece

SWEET POTATO SALMON CAKES

Served with a Thai chili dipping sauce

\$5.00 per piece

SMOKED SALMON BLINI

Served on a Buckwheat pancake with crème
fraiche, and caviar

\$6.75 per piece

HOUSE SMOKED TROUT

Served in an endive leaf with toasted hazelnuts
and citronette

\$6.75 per piece

SWEET POTATO SHRIMP CAKE

Served with Nuoc Mam

\$6.75 per piece

BASIL & PROSCIUTTO WRAPPED PRAWNS (GF)

\$6.75 per piece

FRESH VIETNAMESE SALAD ROLLS WITH SHRIMP (GF)

With peanut and spicy chili lime dipping sauces

\$5.00 per piece

LEMON AND BAY MARINATED PRAWNS (GF)

With sugar snap pea garnish

\$6.25 per piece

CITRUS FENNEL PRAWNS (GF)

with yuzu, fennel yogurt and microgreens

\$6.25 per piece

LEMON, CAPER, AND DIJON MARINATED PRAWNS (GF)

\$6.25 per piece

DEVILLED EGGS WITH BAY SHRIMP & JALEPENO

\$4.25 per piece

DEVILLED EGGS WITH SMOKED SALMON

\$4.25 per piece

Minimum order of 12 pieces must be met.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

SEASONAL HORS D'OEUVRES

À LA CARTE

BEEF, PORK & LAMB

FLANK STEAK CROSTINI

Balsamic marinated flank steak is thinly-sliced and served on a crostini with your choice of blue cheese spread or olive tapenade

\$6.00 per piece

STUFFED MUSHROOMS

Choice of Bacon, Spinach & Leek OR Italian Sausage & Peppers

\$3.50 per piece

BOEREWORS BITES

Lamb-beef-pork boerewors are grilled to perfection and sliced into bite size pieces served with mango chutney

\$3.50 per piece

SAUSAGE ROLLS

Ground beef and pork sausage with our special Boerewors spice blend wrapped in puff pastry, served with mango chutney

\$3.50 per piece

DEVILLED EGGS WITH BACON & CHIVES

\$3.50 per piece

MINIATURE ITALIAN MEATBALLS

Served with marinara sauce

\$3.50 per piece

MOROCCAN SPICED LAMB MEATBALLS

Served with a cumin-scented tomato sauce

\$7.50 per piece

LAMB KOFTA KEBABS (GF)

Served with cucumber raita

\$8.50 per piece

HOISIN SMOKED DUCK BREAST

Served on a wonton chip and garnished with ginger and green onion

\$7.50 per piece

FLANK STEAK SKEWERS

Rubbed with Latin spices and served with chipotle and parsley dipping sauces

\$7.50 per piece

Minimum order of 12 pieces must be met.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

SEASONAL HORS D'OEUVRES

À LA CARTE

VEGETARIAN & VEGAN

GRILLED PEAR ON AGED PECORINO (V)(GF)

With honey and thyme

\$3.50 per piece

WARM MUSHROOM AND GRUYERE (V)

Served on a crostini

\$4.25 per piece

FIG JAM AND CHEVRE (V)

Served on a crostini

\$4.25 per piece

ROASTED BEET BLINI (V)

On a buckwheat pancake with crème fraiche

\$6.75 per piece

CAPRESE SKEWERS (V)(GF)

Fresh mozzarella, cherry tomatoes, and basil

\$3.50 per piece

MUSHROOM DUXELLES (V)

Served in a phyllo cup

\$4.25 per piece

PÂTE À CHOUX (V)

Filled with artichokes and basil

\$4.75 per piece

GOAT CHEESE STUFFED CHERRY TOMATOES (VG)

\$3.00 per piece

GREEK SALAD IN A CUCUMBER CUP (V)(VG)

\$3.50 per piece

GRILLED EGGPLANT ROLLUPS WITH BALSAMIC GLAZE (V)(GF)

With fresh tomato, basil and goat cheese

\$4.25 per piece

STUFFED MUSHROOMS (V)

With spinach, leek, and sun-dried tomato

\$3.00 per piece

SAVORY CHEESE AND CORN EMPANADAS (V)

\$5.00 per piece

SAMOSAS (V)

Savory pastry filled with carrot, peas, and potatoes

\$4.25 per piece

FRESH VIETNAMESE SALAD ROLLS WITH TOFU (V)(VG)(GF)

Served with peanut and chili dipping sauces

\$5.00 per piece

Minimum order of 12 pieces must be met.

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.

MEETING ESSENTIALS



MEETING ROOM BASICS:

Wireless Internet
Tables and Chairs
Podium
Water Station

**Included in all Room Rentals*

MEETING ESSENTIALS:

Complete Projection Package
Projection Support Package
LCD Monitor
Wireless Microphone
Speaker Phone
Flip Chart Package
White Board Package

**Room Rental Add-Ons*

Please note: a 24% service charge and 10% tax will be added to order.

Prices subject to change.