FOUR POINTS BY SHERATON

Bellingham Hotel & Conference Center









2026 CATERING MENU

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Marriott.com/BLIFP.com

Beverage, Breaks & Meetings

"We are so thankful for the many years of partnership with the hotel. The staff is fabulous, from the sales team to the banquet and catering teams, it feels like they are a part of our team and dedicated to our event's success!"

Tally Rabatin, Lydia Place

BEVERAGE PACKAGES

Half Day Beverage Package

$16 per guest (4 hours service)

Coffee/Decaf/Assorted Hot Tea & Water
Choice of Juice: Orange, Pineapple, Grapefruit, or Cranberry

Full Day Beverage Package

$22 per guest (8 hours service)

Coffee/Decaf/Assorted Hot Tea & Water
AM: Choice of Juice: Orange, Pineapple, Grapefruit, or Cranberry
PM: Assorted Sodas & Sparkling Water

BREAK PACKAGES

Half Day Break Package

$19 per guest

Includes half day beverage package

Choice of one: Muffins, Pastries, Donut Holes, Snack Mix, Fresh Fruit, Popcorn, Cookies, or Brownies

Full Day Break Package

$26 per guest (8 hours service)

Includes full day beverage package

AM SNACK

Choice of one: Muffins, Pastries, Donut Holes, or Fresh Fruit

PM SNACK

Choice of one: Snack Mix, Cookies, Brownies, Spiced Nuts, Veggie Platter with Dip, or Hummus and Pita

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Beverage, Breaks & Meetings

Beverage Station: Coffee, Decaf Coffee, Tea, and Orange Juice included with all full breakfast meals. Minimum of 25 guests for Buffet.

MEETING PACKAGES

Cascade Small Meeting Package

$80 per guest (25 max attendees — intended for smaller groups only)

PLATED FOUR POINTS BREAKFAST

Scrambled Eggs DF, Breakfast Potatoes, Slice of Warm Banana Bread or Breakfast Pastry

Choice of two: Ham, Bacon, Sausage, Chicken Sausage GF

AM SNACK

Choice of: Donut Holes or Fresh Fruit

PLATED DELI LUNCH

Choice of: Cup of House Made Soup or Side Garden Salad
Sandwich with choice of: Turkey, BLT, Vegetarian Wrap

PM SNACK

Choice of: Cookies or Brownies

Deluxe Meeting Package

$95 per guest (25 people minimum)

FOUR POINTS BREAKFAST BUFFET

Seasonal Fruit & Berries GF/V, Assorted Pastries, Croissants, Jam, Butter V, Scrambled Eggs with Cheese GF, Four Points Breakfast Potatoes GF/V

Choice of two: Ham, Bacon, Sausage, Chicken Sausage GF

AM SNACK

Beverage refresh & build your own Yogurt Parfait Bar (Yogurt, Granola, Berries & Seasonal Add-Ins)

BUFFET LUNCH

Choice of: Baja Buffet, Mediterranean Buffet or Pacific Northwest Buffet on our lunch menu

PM SNACK

Beverage Station refresh & choice of: Gourmet Popcorn Bar, build your own Trail Mix Bar, Veggie Platter with Dip, Hummus and Pita, Cookies, or Brownies

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Breakfast

Beverage Station: Coffee, Decaf Coffee, Tea, and Orange Juice included with all full breakfast meals. Minimum of 25 guests for Buffet. (Less than 25 guests - additional $150 charge)

Lakeway Continental Breakfast

$23 per guest (buffet only)

Assorted Pastries, Donut Holes, Seasonal House Granola and Yogurt Parfait Bar, Seasonal Fruit Display and Berries

GF Pastries available upon request | *$4 per guest*

Healthy Start

Buffet: $27 per guest | Plated: $24 per guest

Tomato Spinach Egg Bake, Fresh Fruit, Yogurt Parfait Bar, Quinoa Bake, Pastry Selection

Fairhaven Breakfast

Buffet: $29 per guest | Plated: $25 per guest

Breakfast Quiche with choice of: Bacon and Brie, Ham and Swiss, or Grilled Vegetable with Goat Cheese, Fresh Fruit Cup, and Breakfast Potatoes

Four Points Breakfast

Buffet: $32 per guest | Plated: $27 per guest

Seasonal Fruit and Berries, Assorted Pastries, Croissants, Jam, Butter, Scrambled Eggs with Cheese, Four Points Seasoned Breakfast Potatoes

Choice of two: Ham, Bacon, Sausage, or Chicken Sausage

Bellingham Breakfast

Buffet: $28 per guest | Plated: $24 per guest

Waffles and Syrup with Assortment of Toppings

Choice of two: Bacon, Sausage, Ham, or Chicken Sausage

Vegetable Breakfast Scramble

Buffet: $27 per guest | Plated: $24 per guest

Roasted Seasonal Vegetables, Scrambled Eggs (or Egg Whites), Four Points Seasoned Breakfast Potatoes, Waffles, Fruit Compote, Syrup, Fresh Fruit

ADD | Bacon, Ham, Sausage | *$4*

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À La Carte Items

$32	Muffins or Assorted Pastries V (per dozen)
$36	Assorted Cookies, Brownies, and Lemon Bars (choice of one per dozen)
$38	Assorted House Baked Croissants, Biscuits, Scones, Honey Butter, Jam (choice of one per dozen)
$38	Bagels, Cream Cheese V (per dozen) *ADD* | Lox, Diced Onion, Capers, and Hard Boiled Egg (per dozen Bagels) | *$6*
$39	Donuts Holes (3 dozen) *Served Plain, Snickerdoodle, or with Powdered Sugar*
$135	Fresh Fruit Display (serves 25), served with Yogurt Dip
$6	Popcorn Bar (per guest)
$8	Trail Mix Bar (per guest)
$10	Yogurt Parfait Bar, Berries, Granola, Candied Pecans, choice of Yogurt (per guest)
$10	Biscuits, Sausage Gravy or Mushroom Gravy V* (per guest)
$10	Steel Cut Oats with Fresh Berries, Brown Sugar, and 2% or Oat Milk VE/GF/*DF (per guest)
$8	Choice of Additional Proteins: Ham, Bacon, Sage Breakfast Sausage, Chicken Sausage GF/DF, Vegetarian Sausage (per guest)
$4	Assorted Soda & Sparkling Water (each)
$70	Freshly brewed urn of Regular or Decaf Coffee with accompaniments (1.5 gallons)

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Lunch Buffet

Beverage Station: Coffee, Decaf Coffee, Tea, and Lemonade included with all full meals.
Choose one: Assorted Cookies, Brownies, or Lemon Bars
Minimum of 25 guests for Buffet.

Four Points Deli

$35 per guest

Gluten Free Bread, Focaccia, or Ciabatta | $2

Choice of | House Salad choice of dressing GF/V/DF, Quinoa Salad GF/VE, or Caesar Salad DF/V/GF

White Cheddar and Swiss Cheese, Mustard, Mayonnaise, Assorted Sandwich Spreads, Lettuce, Red Onion, Tomato GF

Roast Turkey, Pit Ham, Roast Beef GF, and Grilled Vegetables

Assorted Bread V
Kettle Chips GF/V

PNW Land & Sea

$40 per guest

Assorted Rolls and Butter

Caesar Salad, Shaved Parmesan Cheese, Focaccia Croutons, Classic Caesar Dressing GF* (no Crouton)

Roasted Potatoes GF/DF
Roasted Seasonal Vegetables V/GF
Roasted Cauliflower Chimichurri, Pickled Onions

Honey Roasted Salmon, Blueberry Caramelized Onions GF/DF
Rosemary Grilled Chicken Breast, Local Amber Apple Glaze DF

Mt. Baker Luncheon

$39 per guest

Assorted Rolls and Butter

Bistro Salad, Kale and Arcadian Mixed Lettuce, Carrot, Cherry Tomato, Cucumber, Goat Cheese, Lemon Thyme Vinaigrette

Seasonal Pasta Salad, Roasted Vegetables, Balsamic Vinaigrette, Mozzarella, Fresh Herbs
Chefs Choice Seasonal Vegetables VE

Spiced Pork Tenderloin, Apple Blackberry Compote
Rosemary Grilled Chicken, Foraged Wild Mushroom Sauce

Tuscan

$49 per guest

ADD | Second Entree | *$8 per guest*

Warm Rosemary Focaccia, Olive Oil, Sea Salt

Caesar Salad, Croutons, Parmesan, Caesar Dressing

Tomato and Fresh Mozzarella Caprese GF

Chefs Choice Seasonal Roasted Vegetables

Choice of two:

LASAGNA CLASSIC
Traditional Bolognese, Pomodoro Sauce, Ricotta, Parmesan Cheese

CHICKEN CACCIATORA
Airline Chicken, Tomato, Olives, Mushrooms, Fresh Basil DF

SALMON PESTO LINGUINE
Olive Oil, Garlic, Salmon, Wine, Fresh Basil

Gluten free pasta available upon request.

Lunch Buffet

Beverage Station: Coffee, Decaf Coffee, Tea, and Lemonade included with all full meals.
Choose one: Assorted Cookies, Brownies, or Lemon Bars
Minimum of 25 guests for Buffet.

Mediterranean Luncheon

$38 per guest

Mixed Greens, Feta Cheese, Kalamata Olives, Red Onion, Sundried Tomato, Cucumber, Lemon Vinaigrette V/GF

Mediterranean Baked Sweet Potatoes, Chickpeas, Basil, Lemon Garlic Dressing VE/GF

Greek Pesto Pasta, Peppers, Pickled Onion, Artichokes, Tomato, Fresh Pesto Cream, Parmesan V

Souvlaki Marinated Chicken, Roasted Garlic, Tomato, Red Pepper Yogurt Sauce

Pacific Rim Luncheon

$38 per guest

Chopped Salad, Romaine, Red Cabbage, Carrots, Bell Peppers, Snow Peas, Fresh Lime, Peanut Dressing GF/VE/DF

Wok tossed Carrot, Red Pepper, Snap Peas, Broccoli GF/VE

Sweet Soy tossed Yakisoba Noodles, Bok Choy and Green Onion

Choice of one:

TERIYAKI GLAZED WILD SALMON

Warm Cabbage, Toasted Sesame Seeds DF

SZECHUAN BAKED CHICKEN

Sweet and Sour Glaze, Scallion GF/DF

Baja

$40 per guest

Chips with Pico de Gallo GF/VE/DF

Chopped Salad, Romaine, Roasted Corn, Roasted Pepper, Cotija Cheese (on side: Red Onion, Cilantro Lime Dressing) GF

Black Beans and Spanish Rice V/DF

ADD | Side of Guacamole GF/VE/DF | *$3/guest*

Choice of two:

PORK CARNITAS

Picked Red Onion, Pineapple, Cilantro

CHICKEN OR BEEF FAJITAS

Peppers, Onions, Corn Tortillas & Flour Tortillas GF/DF

3-CHEESE ENCHILADAS

Served with House-Made Salsa Roja V

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Lunch Plated

Beverage Station: Coffee, Decaf Coffee, Tea, and Lemonade included with all full meals.

Four Points House Salad

*$28 per guest GF/V**

Assorted Rolls and Butter

Mixed Greens, Candied Pecan, Dried Cranberry, Goat Cheese, House Dressing

Choice of Chilled Protein | Grilled Chicken, Prawns (3), Lemon Grilled Garlic Salmon, NY Steak (4 oz)

Caesar Salad

$28 per guest

Assorted Rolls and Butter

Romaine Heart, Caesar Dressing, Croutons, Parmesan Cheese, Lemon

Choice of Chilled Protein | Grilled Chicken, Prawns (3), Lemon Grilled Garlic Salmon

Thai Peanut Salad

$29 per guest

Assorted Rolls and Butter

Romaine, Cabbage, Carrot, Edamame, Red Pepper, Scallion with House-Made Peanut Dressing

Choice of Chilled Protein: Grilled Chicken, Prawns (3), Lemon Grilled Garlic Salmon

CauliflowerSteak

$32 per guest V/VE

Assorted Rolls and Butter

Roasted Cauliflower Steak, Black Lentils, Sweet Potato Puree, Pickled Onions, Chimichurri

Penne Pasta

$29 per guest

Assorted Rolls and Butter

Grilled Chicken, Sundried Tomato Pesto, Feta Cheese, Kalamata Olives, Spinach, Wild Mushrooms, Fresh Basil

Plated Sandwich or Wrap

$27 per guest

(GF Bread available on request | $2 per sandwich)

Sandwiches served with choice of | Garden Salad, Caesar Salad, Quinoa Salad VE/GF, or Potato Salad

TURKEY SANDWICH

Roasted Turkey, Lettuce, Tomato, Red Onion, Swiss Cheese, Dijonnaise Sauce on Croissant

BLT SANDWICH

Bacon, Leaf Lettuce, Fresh Tomato, Pesto Aioli on Foccacia

CURRY CHICKEN SALAD WRAP

Grilled Curry Chicken, Green Onion, Celery, Sundried Cranberry, Pecans, Cilantro Curry Aioli

VEGETARIAN SANDWICH/WRAP

Baguette, Hummus, Roasted Pepper, Cucumber, Sprouts, Portobello, Grilled Onion, Balsamic Glaze V

Wild Caught Blackened Salmon

$34 per guest GF

Assorted Rolls and Butter

Wild Caught Salmon (6 oz), Sweet Chili Onion, Roasted Asparagus, Herbed Red Potatoes

Roasted Airline Chicken

$33 per guest GF

Assorted Rolls and Butter

Herb Roasted Chicken, Cilantro Gremolata, Broccolini and Duck Fat Roasted Tri-Color Potatoes

Pork Bahn Mi Plate

$32 per guest

Assorted Rolls and Butter

Slow Roasted Pork, Egg Fried Rice, Pickled Vegetables, Jalapeño, Garlic Chili Oil, Cilantro, Spicy Mayo

Lunch on the GO!

All boxed lunches come with a Fresh Baked Cookie or Brownie & Bottled Water or Soda.

Sandwich or Wrap

$31 per guest

(GF Bread available on request | $2 per sandwich)

Served with choice of Garden Salad, Southern Potato Salad, Greek Pasta Salad, Roasted Beet Salad, Potato Chips or Fruit

TURKEY SANDWICH
Roasted Turkey, Lettuce, Tomato, Red Onion, Swiss Cheese, Dijonnaise Sauce on Croissant

CLUB SANDWICH
Avenue Sourdough Bread, Ham, Turkey, Lettuce, Tomato, Onion, Sundried Tomato Aioli

CURRY CHICKEN SALAD WRAP
Flour Tortilla, House-Made Chicken Curry, Thai Salad, Peanut Dressing

VEGETARIAN SANDWICH/WRAP
Baguette, Hummus, Roasted Pepper, Cucumber, Sprouts, Portobello, Grilled Onion, Balsamic Glaze
V

BLT SANDWICH
Bacon, Leaf Lettuce, Fresh Tomato, Pesto Aioli on Foccacia

Sushi/Charcuterie/Salad

SUSHI
$31 per guest
California Roll or Spicy Tuna Roll, Wasabi, Pickled Ginger

CHARCUTERIE & CHEESE
$33 per guest
Chefs selection of Local Cheese and Meats, Crackers, Baguette, Seasonal Accompaniments, Nuts, Mustards & Jams

GARDEN SALAD
$25 per guest
Mixed Artisan Greens, Cucumber, Carrot, Pickled Onion, Cherry Tomato, Goat Cheese, chefs choice Vinaigrette or Ranch Dressing & Fresh Roll with Butter

ADD | Grilled & Chilled Chicken or Prawns (3) | *$8*

CAESAR SALAD
$25 per guest
Romaine Heart, Caesar Dressing, Croutons, Parmesan Cheese, Lemon & Fresh Roll with Butter

ADD | Grilled & Chilled Chicken or Prawns (3) | *$8*

Vegan Lunch Bowl

$32 per guest

Cherry Tomato, Roasted Spiced Chickpeas, Quinoa Salad, Marinated Cucumber, Baby Spinach, Cashews, Vegan Cilantro Pesto

Dinner Buffet

Beverage Station (Coffee, Decaf Coffee, Tea, Iced Tea) and Dinner Rolls & Butter included with all full meals. Minimum of 25 guests for Buffet.

Tuscan

$46 per guest

ADD | Second Entree | *$8 per guest*

Warm Rosemary Focaccia, Olive Oil, Sea Salt

Caesar Salad, Croutons, Parmesan, Caesar Dressing

Tomato and Fresh Mozzarella Caprese GF

Chefs Choice Seasonal Roasted Vegetables

Choice of two:

LASAGNA CLASSIC
Traditional Bolognese, Pomodoro Sauce, Ricotta, Parmesan Cheese

CHICKEN CACCIATORA
Airline Chicken, Tomato, Olives, Mushrooms, Fresh Basil DF

SALMON PESTO LINGUINE
Olive Oil, Garlic, Salmon, Wine, Fresh Basil

Gluten free pasta available upon request.

BBQ

$46 per guest

House-Made Corn Bread with Honey Butter

Coleslaw, Baked Macaroni and Cheese, or Baked Beans

Braised Collard Greens, Ham Hock, Pickled Garlic, Chili Flake GF/DF

Choice of one: BBQ Pork Ribs GF/DF or BBQ Chicken GF/DF

CHOICE OF BBQ SAUCES:
Blackberry Balsamic DF
Dr. Pepper Chipotle DF
Bourbon BBQ DF
Kansas City DF

Steak House Buffet

$55 per guest

Assorted Rolls and Butter
Chopped Caesar Salad
Au Gratin Potatoes
Brown Butter Almond Broccolini
Grilled Chicken with Mushroom and Pancetta Marsala
Slow Roasted Prime Rib, Red Wine Au Jus, Horseradish

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Dinner Buffet

Beverage Station (Coffee, Decaf Coffee, Tea, Iced Tea) and Dinner Rolls & Butter included with all full meals. Minimum of 25 guests for Buffet.

South of the Border

$45 per guest

Mexican Chopped Salad, Romaine, Roasted Corn, Roasted Pepper, Cotija Cheese (on side), Red Onion, Cilantro Lime Dressing (on side) V/GF

Chips and Dip, Pico de Gallo, Guacamole GF/V

Accompaniments:
Chopped Cilantro, Spicy Lime Crema, Salsa

Cheese Enchiladas' Salsa Roja V
Black Beans GF/V
Spanish Rice GF/V

Choice of one:
ROASTED PORK CHILI VERDE GF/DF

CHICKEN OR BEEF FAJITAS
Peppers, Onions, Corn Tortillas GF, Flour Tortillas

Northwest

$47 per guest

Assorted Rolls and Butter

Choice of | Caesar or Mixed Green Salad, Candied Pecans, Goat Cheese, Seasonal Fruit

Choice of two | Vinaigrette, Ranch, Blue Cheese
GF/V Horseradish Mashed Potatoes GF/V
Chef's Choice Seasonal Roasted Vegetables V/GF

Braised Beef Brisket, Sweet Pan Jus GF/DF

Mustard Glazed Pork Tenderloin, Washington Apple-Bourbon Pan Jus GF/DF

YumThai

$47 per guest

Garlic Cucumber Salad, Shaved Radish, Red Onion, Pickled Peppers, Sesame Dressing, Bean Sprouts DF/V

Vegetarian Spring Rolls with Dipping Sauce V/DF

Wok Tossed Vegetables V/VE/GF*/DF

Steamed Jasmine Rice GF/VE/DF

ADD | Vegetable Fried Rice V/DF | *$5*
ADD | BBQ Pork Fried Rice DF | *$7*

Chicken in Thai Red Curry Coconut Sauce, Peppers, Carrots, Snow Peas GF/DF

Five Spiced Pork Tenderloin, Spiced Peanut Sauce

ADD | Vegetable Sushi Roll

Chuckanut

$52 per guest

Assorted Rolls and Butter

Roasted Beet Salad, Arugula, Goat Cheese, Candied Pecans, Tarragon Vinaigrette GF/V

Duck Fat and Herb Roasted Marble Potatoes GF/DF

Chefs Choice Seasonal Roasted Vegetables V/GF

Grilled Flank Steak, Garlic Balsamic Glaze GF/DF

Seared Wild Caught Salmon, Pesto Cream Sauce, Roasted Cherry Tomatoes GF

Dinner Plated

The following is served with Coffee, Decaf Coffee, Tea, two sides per entree, & choice of Salad and Dressing combination.

Bone In Chicken Breast (6 oz.)

$45 per guest

Choice of the following preparation:
- Brandy Green Peppercorn Cream Sauce, GF
- Red Wine Balsamic Reduction, GF/SF
- Sherry Foraged Mushroom Sauce, GF
- Sundried Tomato Pesto, GF
- Tarragon Garlic Cream, GF

Grass Fed PNW Beef

Market Price $ Grilled NY Strip (6 oz.), Demi-Glace, GF/DF
ADD | Crab Oscar | *$10*

$47 Braised Beef Brisket (6 oz.), Pan Jus Gravy

Market Price $ Grilled Filet (6 oz.), Chimichurri, GF/DF

$49 Seared Sirloin Steak (6 oz.), Blue Cheese Butter GF

Seared Halibut (6 oz.)

$53 per guest

Creamy Leeks, Tarragon Pesto, Roasted Yams, Broccolini, GF

Seared Wild Salmon (6 oz.)

$49 per guest GF

Lemon Caper Burre Blanc, Fresh Dill, Pomegranate with Wild Rice, Asparagus, GF

CHOOSE TWO SIDES PER ENTREE

Garlic Mashed Yukon Potatoes GF/V
Horseradish Mashed Yukon Potatoes GF/V
Duck Fat and Herb Roasted Marble Potatoes Potato GF/DF
Au Gratin GF/V
Roasted Baby Rainbow Carrots GF/V/DF
Braised Kale GF/V/DF
Pearl Couscous V
Saffron Tarragon Rice Pilaf GF/DF/VE
Roasted Butternut Squash GF/DF/VE
Classic Risotto GF/V
Chefs Choice Seasonal Vegetable GF/DF/V

CHOOSE ONE SALAD + TWO DRESSINGS

Salad Options

BEET SALAD
Arugula Spring Mix, Goat Cheese, Crispy Quinoa GF/V

CAESAR SALAD
Romaine, Parmesan, Croutons, House Made Creamy Anchovy Dressing

SPINACH SALAD
Toasted Almonds, Radish, Dried Cranberries, Pickled Onion GF/DF/VE

MIXED GREENS
Sun Dried Cranberry, Candied Pecan, Goat Cheese GF/V

Dressing Options

Balsamic Vinaigrette GF/DF/VE

Buttermilk Ranch GF/V

Lemon Thyme Vinaigrette GF/DF/VE

Honey Mustard Dressing GF/DF/V

Red Wine Vinaigrette GF/DF/VE

Dinner Plated

The following is served with Coffee, Decaf Coffee, Tea, & choice of Salad and Dressing combination.

Butternut Squash

$40 per guest GF/VE

Grilled Butternut Squash, Coconut and Smoked Tomato Risotto, Pomegranate, Wild Mushroom, Braised Kale, Thai Basil

Cauliflower Steak

$38 per guest V/VE

Roasted Cauliflower Steak, Black Lentils, Sweet Potato Puree, Pickled Onions, Chimichurri

Cheese Tortellini Pomodoro

$35 per guest V

Caramelized Onions, Mushrooms, Goat Cheese, Arugula Pesto

Saffron Risotto

*$40 per guest GF/V**

Arborio Italian Rice cooked with Saffron & Garlic topped with Heirloom Tomatoes, Asparagus, Mushrooms, and Shaved Parmesan

Roasted Vegetable Napoleon

$40 per guest GF/VE

Marinated Fresh Vegetables including Eggplant, Portobello Mushrooms, Red Pepper, Onion, Asparagus and Yellow Zucchini all roasted and served on a bed of Rice Pilaf and topped with a drizzle of Vegan House-Made Pesto

CHOOSE ONE SALAD + TWO DRESSINGS

Salad Options

BEET SALAD
Arugula Spring Mix, Goat Cheese, Crispy Quinoa GF/V

CAESAR SALAD
Romaine, Parmesan, Croutons, House Made Creamy Anchovy Dressing

SPINACH SALAD
Toasted Almonds, Radish, Dried Cranberries, Pickled Onion GF/DF/VE

MIXED GREENS
Sun Dried Cranberry, Candied Pecan, Goat Cheese GF/V

Dressing Options

Balsamic Vinaigrette GF/DF/VE

Buttermilk Ranch GF/V

Lemon Thyme Vinaigrette GF/DF/VE

Honey Mustard Dressing GF/DF/V

Red Wine Vinaigrette GF/DF/VE

chef recommended

Dinner Plated

Elevate your culinary experience with our chef recommended plated dinners, featuring a thoughtful list of wine pairings.

BEEF

BEEF BRISKET
$47 per guest V/GF
Pan Jus Gravy, Horseradish Yukon Mashed Potatoes, Brown Butter Broccolini

BRAISED BEEF SHORT RIBS
$55 per guest GF
Pan Jus Gravy, Parsnip Potato Puree, Balsamic Glazed Carrots, Pickled Radish

GRILLED NY STRIP 6 OZ.
$ - Market Price DF/GF
Duck Fat Roasted Marble Potatoes, Roasted Broccolini

BEEF TENDERLOIN FILET 6 OZ.
$ - Market Price GF
Roasted Garlic Mashed Yukon Potatoes, Asparagus Almondine

SEARED SIRLOIN
$49 per guest GF
Yukon Potato Au Gratin, Roasted Baby Rainbow Carrots



SAUCE OPTIONS

Brandy Green Peppercorn Sauce GF

Blue Cheese and Shallot Butter GF

Chimichurri DF/GF/VE

Red Wine Demi Glace GF

Sherry Foraged Mushroom Sauce GF/V



WINE PAIRINGS

red blend GILBERT CELLARS, wa

cabernet LUKE, wa

chef recommended

Dinner Plated

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CHICKEN

BONE IN CHICKEN BREAST
$45 per guest GF
Garlic Mushroom Risotto, Blistered Tomatoes, Red Wine Balsamic Reduction

BONE IN CHICKEN BREAST
$45 per guest GF
Lemon Pearl Couscous, Braised Kale, Smokey Red Chimichurri



PORK

ROASTED PORK TENDERLOIN
$47 per guest GF/DF
Balsamic Date and Apricot Relish, Confit Thyme Potatoes

SPICED PORK TENDERLOIN
$47 per guest GF
Sweet Grainy Mustard Sauce, Roasted Yams, Black Lentils

FISH

SEARED HALIBUT
$ - Market Price GF
Caper Tarragon Burre Blanc, Braised Swiss Chard, Rutabaga Mash

ROASTED SALMON
$49 per guest GF/DF
Wild Rice Pilaf, Grilled Asparagus, Smokey Red Chimichurri

GRILLED (OR BLACKENED) MAHI MAHI
$49 per guest GF
Creamy Saffron Risotto, Roasted Broccolini Tomato Relish, Lemon Gremolata



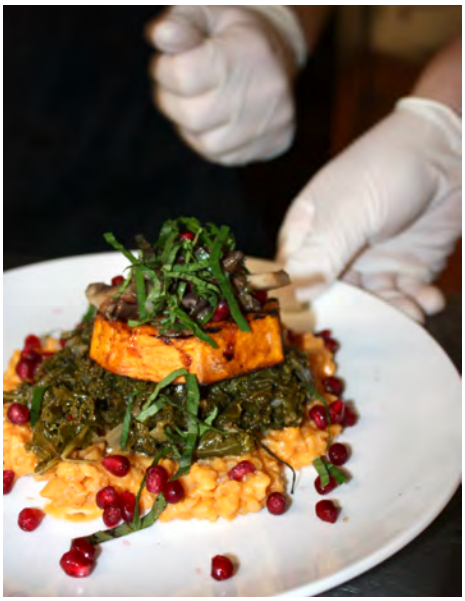
WINE PAIRINGS

sauvignon blanc TOHU, nz

viognier/pinot gris THURSTON WOLFE, wa

chef recommended
Dinner Plated

Elevate your culinary experience with our chef recommended plated dinners, featuring a thoughtful list of wine pairings.



VEGETARIAN/VEGAN

ROASTED VEGETABLE NAPOLEAN
$53 per guest
Caper Tarragon Burre Blanc, Braised Swiss Chard, Rutabaga Mash

SAFFRON RISOTTO
*$40 per guest GF/V**
Arborio Italian Rice cooked with Saffron & Garlic topped with Heirloom Tomatoes, Asparagus, Mushrooms, and Shaved Parmesan

CAULIFLOWER STEAK
$38 per guest V/VE
Roasted Cauliflower Steak, Black Lentils, Sweet Potato Puree, Pickled Onions, Chimichurri

MIX & MATCH SIDE OPTIONS

Garlic Mashed Yukon Potatoes GF/V
Horseradish Mashed Yukon Potatoes GF/V
Duck Fat and Herb Roasted Marble Potatoes Potato GF/DF
Au Gratin GF/V
Roasted Baby Rainbow Carrots GF/V/DF
Braised Kale GF/V/DF

Pearl Couscous V
Saffron Tarragon Rice Pilaf GF/DF/VE
Roasted Butternut Squash GF/DF/VE
Classic Risotto GF/V
Chefs Choice Seasonal Vegetable GF/DF/V

DF = Dairy Free GF = Gluten Free V = Vegetarian VE = Vegan VE = Can Be Modified*
Some dishes may be prepared DF and/or GF upon request.

Executive Chef Andrew Tucker

Prices do not include 22% service charge and 9% sales tax. 67% of the service charge goes to the staff that work your event.
*Federal & State Consumer Advisory Requirement Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Appetizers

All appetizers are stationary. Passed upon request.

Vegetable Crudités Display

$165, serves 25 V

Choice of one dipping sauce:

- TZATZIKI
- BLUE CHEESE
- FETA & HERB
- RANCH
- HUMMUS GF/V/VE/DF
- SAFFRON GARLIC AIOLI GF/V

$10 each additional dipping sauce

Seasonal Fruit Platter

$135, serves 25 GF/V/VE

Hand Selected Artisan Cheese Platter

$200, serves 25 GF/V

Seasonal Accompaniments, Jam, Honey, Nuts, Dried Fruit, Berries, Crackers GF/V

Upgrade | $60

Baguette and House-Made Focaccia VE

Cured Meat Platter

$275, serves 25-30

Chef's Choice Seasonal and Local Cured Meats

The Grand Charcuterie Table Display

$22 per guest (minimum of 50 people)

Vegetable Crudité with Assorted Dips, Hand Selected Cheeses, Cured Meats with Accompaniments, Italian Antipasti Platters, Mediterranean Breads and Spreads



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Shrimp Cocktail Cups
$200, 50 cups GF/DF
Poached Prawns, House Cocktails Sauce, Lemon, Chives

Chicken Satay in Thai Coconut Curry
$205, 50 pieces
Marinade with Peanut Dipping Sauce DF

Buffalo Cauliflower Bites
$155, serves 50 V/DF
Breaded Cauliflower Bites, Classic Buffalo Sauce

Sweet Soy Asian Beef Skewers
$205, 50 pieces DF
Indonesian Sweet Soy Glazed

Coconut Shrimp
$195, 50 pieces
Sweet Chili Sauce, Scallion

Smoked Salmon & Puff Pastry Roulade
$185, 50 pieces
Roasted Garlic Cream Cheese, Sauteed Spinach, Salmon Lox

Spanakopita Greek Spinach & Cheese
$180, 50 pieces V
Filled Phyllo Pastry, Tzatziki Sauce

Mini Vegetable Egg Rolls
$170, 50 pieces V/DF
Sweet Thai Chili Sauce DF

Bruschetta
$150, 50 pieces V/DF
Crostini with Tomato, Basil and Balsamic

Fig Crostini
$150, 50 pieces V
Feta Cheese, Fig Jam, Micro Greens

Meatballs
$155, 50 pieces
Choice of one sauce:
- Balsamic BBQ
- House-Made Teriyaki
- Basil Marinara

Crab Tartlet
$240, 50 pieces DF
Lemon, Tarragon, Crostini, Tomato Conserva

Sushi Variety Platter
$200, 50 pieces
Salmon, Tuna, and Vegetable Rolls, Wakame, Wasabi, Pickled Ginger

Pulled Pork Slider
$220, 50 pieces
Balsamic BBQ Sauce, Traditional Coleslaw, Brioche Bun

Arancini
$125, 50 pieces
House-Made with Risotto, Mozzarella Cheese, Breaded, Red Pepper Coulis

Appetizers

All appetizers are stationary. Passed upon request.

Caprese Skewers
$130, 50 pieces V
Cherry Tomato, Fresh Mozzarella, Basil, Balsamic Glaze

Pork Carnitas Wonton
$160, 50 pieces
Slow Roasted Pork, Avocado Crema, Pickled Onion, Cilantro

Foraged Mushroom Phyllo Tartlet
$175, 50 pieces
Caramelized Onion, Goat Cheese, Balsamic

Salmon Rillette
$180, 50 pieces
Smoked Shallot Aioli, Fresh Dill, Fried Capers

Greek Salad on Endive
$185, 50 pieces GF/V
Feta Cheese, Kalamata Olive, Cucumber, Tomato

Mediterranean Bread & Spreads
$240, serves 25
Assorted Rolls, Baguette, Pita Bread, Focaccia V, Hummus, Olive Tapenade, Spinach Artichoke Dip, Jalapeno Feta Dip V

Rice Cracker topped w/ Sesame Seared Ahi Tuna
$185, 50 pieces DF
Wasabi Aioli, Wakame Salad, Togarashi Spice DF

Jalapeño Popper Crostini
$185, 50 pieces
Candied Bacon, Cream Cheese, Jalapeno Jam, Cilantro

Tarragon Cream Cheese w/ Fresh Crab
$185, 50 pieces
Served on a Cucumber Chip

Italian Antipasti Platter
$165, serves 25
Grilled Marinated Vegetables, Assorted Olives, Peppers, Marinated Salads, Fresh Mozzarella

Baked Brie in Puff Pastry Display
$165, serves 25
Assorted Jams, Honey and Preserves V

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Desserts

Chocolate Decadent Cake
$14 per guest
Whipped Cream, Fresh Berries, Caramel Drizzle GF

Tiramisu
$12 per guest
Chocolate sauce, Toasted Pistachio

Chef's Assorted Mini Dessert Selection
$12 per guest

Caramel Vanilla Swirl Cake
$12 per guest
Candied Pecans, Caramel Drizzle

Lemon Tart
$14 per guest
Sweet Pastry Shell, House-Made Lemon Curd, Fresh Berries

New York Cheesecake
$14 per guest
Fresh Berries, Whipped Cream, Raspberry Sauce

Vegan Layer Cake
$16 per guest
Berry Coulis, Candied Pecans

Choice of Flavor | Tiramisu, Berry Cake, or Lime Mango







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