

CATERING MENUS - 2014



COOL, COMFORTABLE AND UNCONVENTIONAL

Our culinary team has created locally sourced menus to keep your guests satisfied. If you don't see what you want – just ask – we are here to make your event unique!

FYI

Washington state law requires perishable food/beverages to be removed after 2 hours.

Guaranteed event numbers are required 3 business days prior to your event.

Changes to your room set up within 24 hours of your event may result in a reset fee.

No outside food and beverage is permitted to be brought into The Crowne Plaza function rooms (wedding and celebratory cakes exempt).

MEETINGS MADE SIMPLE

Try our fabulous value meeting packages. Price includes complimentary WiFi.

ALL DAY PACKAGE - \$49

Choice of Back to Basics or To Your Health breakfast
*European Continental or Chef Sage's Scramble add \$3
8 hour coffee, tea and soft drinks refreshed every 2 hours
AM Refresher
PM Pick me up

WITH LUNCH - \$85

Choose from buffet, plated or box lunch menus

HALF DAY PACKAGE - \$37

AM or PM Coffee, tea and soft drinks maximum 4 hours
AM or PM Refresher/Pick me up
Back to Basics or To Your Health Breakfast
OR

Networking Reception Package

WITH LUNCH - \$73

Choose from buffet, plated or box lunch menus

MORE FUN

Make your event a little extra special!

Food reception package for 1 hour \$20
Washington beer, cider & wine tasting for 1 hour \$18
Mocktails are a nice addition to any meal \$4.5 each

- Asian pear sparkler
- Rosemary citrus spritzer
- Emerald city madman

Interactive Breaks – see For Fun of It menu

ADDED EXCITEMENT - \$100 PER ACTIVITY

- XBOX
- PITCH N' PUTT
- PING PONG

All breakfasts include coffee and teas

ADD SOME FUN TO ANY EVENT!

**COOL COMFORTABLE AND
UNCONVENTIONAL**

\$100 PER ACTIVITY



PING PONG



XBOX



PITCH N PUTT

BREAKFAST BUFFETS

* decaf available upon request

BACK TO BASICS \$25

Whole seasonal fresh fruit display

Choose 2 Chilled juices

- Orange, carrot, apple cider, pomegranate

Choose 2 Buffet items:

- Assorted Alki Bakery muffins
- Housemade scones with preserves
- Alki Bakery banana, zucchini, carrot breakfast breads
- Assorted individual fruit yogurts

Gluten free breakfast breads available - add \$3

TO YOUR HEALTH \$25

Naked fruit and vegetable bottled juices

Vitamin Waters

Organic plain yogurt and house made granola

Snoqualmie Falls oatmeal with dried fruits and Shipwreck honey

Oat bran and carrot muffins

EUROPEAN CONTINENTAL \$28

*minimum 20 people

Naked fruit and vegetable bottled juices

Assorted mixed dried fruits: apricots, dates, peaches, apples, pears, papaya, pineapple and figs

Artisanal breads from Mario's Bakery

Hard boiled eggs

Sliced cheeses: cheddar, provolone, swiss, havarti

European cold cuts: salami, capicola, prosciutto

Low fat yogurt with granola

CHEF SAGE'S SCRAMBLE \$28

*minimum 20 people

Whole seasonal fresh fruit display

Choose 2 chilled juices:

- Orange, carrot, apple cider, pomegranate

Individual scrambled egg bowls with cornucopia of toppings – choose 1 from each:

- Chopped chives, sautéed onions **or** foraged mushrooms,
- Shredded cheddar **or** shredded jack cheese,
- Bacon, ham **or** sausage
- Salsa, hollandaise **or** sour cream
- Corn and flour tortillas **or** Croissants and bagels

Gluten free assorted sliced breads available - add \$3

TASTY ADDITIONS

BBLT - \$6.5

Beaters, turkey bacon, arugula and sliced tomato on whole wheat english muffin

Breakfast Burrito - \$7.5

Scrambled egg, chorizo, onions and salsa

Veggie White Wrap - \$7.5

Egg white scramble with baby spinach, mixed peppers and feta in a herbed flour tortilla

Croustades Florentine - \$7

Flaky pastry cup with spinach, egg, onion and cheese

Eggless Benedict - \$7.5

Smoked salmon, asparagus and hollandaise on a toasted english muffin

Savory French Toast - \$7

Herb brioche dipped in egg and topped with tomato and basil

Parfaits - \$7

Granola, yogurt and berry parfaits

CROWNE PLAZA HOTEL - SEATTLE 1113 6TH AVENUE | SEATTLE, WA 98101 WWW.CPHOTELSEATTLE.COM

A 21% taxable service charge and 9.5% sales tax will be added
Prices per person unless otherwise noted

BREAKS

BEVERAGES

Coffee Teas and Decaffeinated Coffee

For fewer than 15 people ask about per person pricing

Tully's coffee and Harney & Sons teas - \$70 per gallon

Classic Coke, Diet Coke, Sprite in glass bottles plus assorted soft drinks - \$4.6 each

Perrier with sliced lemon/lime - \$4.6

Juices by the gallon - \$50

- Carrot
- Orange
- Apple cider
- Tangerine
- Pomegranate

Infused iced green teas by the gallon - \$35

- Tropical
- Berry
- Mint and cucumber

Galazo coconut water energy drink - \$6

- Mango-lemon
- Mandarin
- Hibiscus

Naked fruit and vegetable juices - \$10

- Berry
- Mango
- Green machine
- Blue machine

Vitamin Waters - \$6

- Power c – dragonfruit
- Energy – tropical citrus
- xxx- acai blueberry pomegranate

AM REFRESHERS

Odwalla shooters – blueberry 'B" and super food - \$4 each

Kind bars - \$5 each

- Dark chocolate, nut & sea salt
- Pomegranate, blueberry & pistachio

Super charge cranberry blend - \$6 each

Cranberries, almonds, dark chocolate chunks and yogurt peanuts with Omega 3 & probiotics

Mini bagels with cream cheese and smoked salmon mousse - \$45 per dozen

Assorted muffins or scones - \$43 per dozen

PM PICK ME UPS

Terra chips 1 ounce individual bags - \$5 each

- Sweet potato
- Vegetable
- Yukon gold

Assorted cookies - \$36 per dozen

- Chocolate chunk
- Molasses
- Lemon cooler
- Cranberry walnut

Recharge energy bars - \$5.25 each

- Healthy trails mix
- PB&J mix

Dark chocolate energy boost mix - \$6

Dark chocolate coffee beans, dark chocolate probiotic cranberries, dark chocolate raisins

Grab and go fresh popcorn - \$4

FOR THE FUN OF IT

MINIMUM 20 PEOPLE - 30 MINUTES

FLOAT YOUR BOAT \$16 MAKE YOUR OWN ICE CREAM FLOAT

Soft serve vanilla ice cream machine

Root beer, cream soda, orange soda and Coke

Fresh whipped cream, maraschino cherries, sprinkles, chocolate and caramel syrup

AFTERNOON MATINEE \$18

Freshly made popcorn in the room

- Flavored oils – garlic and truffle
- Toppings – fresh herbs, parmesan, sweet creole, white cheddar, citrus salt

Mini theater boxes – Milk Duds, Raisinettes, Twizzlers,

Assorted soft drinks

CHINESE TAKE OUT \$18

Chow mein noodles

Glazed duck skewers

Vegetable and chicken pot stickers

Almond cookies & fortune cookies

Assorted teas - iced or hot

DOING THE PUYALLUP \$16 WASHINGTON STATE FAIR

Churros

Roasted salted peanuts

Mini corn dogs with mustard & ketchup

Popcorn bags

Flavored lemonades

THE HUNGRY GAMES

ADD FUN TO YOUR BREAKS
\$100 PER ACTIVITY

Need more than a refreshment break? Try one of our fun activity breaks. This will energize your attendees

Let us build a break around:

- Multiple X boxes with selection of games
- Miniature golf pitch and putt course
- Professional level ping pong table
- Soft serve ice cream/yogurt machine*
- Industrial size popcorn machine*

Choose one or choose them all!

*additional fees may apply for food related items

LUNCH BUFFETS

Minimum 20 people
Include Iced Tea OR Lemonade

PUGET SOUND \$39

Pike Place green salad - huckleberry vinaigrette and blue cheese dressing
Washington apples, spring greens, toasted pecans, white cheddar, white balsamic vinaigrette
Beef tenderloin with Rainier cherry demi
Alaskan salmon with satsuma chili gastrique
Lemon thyme carrots
Yakima Valley rice pilaf
Mini individual fruit cobbler

LATIN LOVER \$36

Corn and three bean salad
Choyote salad tossed in cilantro cream
Colorado chicken verde
Snake River beef asada
Smoked paprika cumin potatoes
Three pepper and jicama slaw
Individual citrus flan

BOWLED OVER \$37

Napa cabbage salad
Individual rice bowls – Choose 2:

- Risotto
- Brown rice
- Basmati rice
- Jasmine rice

Toppings – Choose 2:

- Seafood paella
- Lemon grass beef stew
- Vegetarian tofu
- Curried chicken

Almond cookies

SOUTHERN EXPOSURE \$35

Coleslaw
Cornmeal crusted trout
Vegetarian succotash
Chicken and chicken apple sausage gumbo
Braised collard greens
Dirty rice
Banana pudding and vanilla wafer

NORTHERN EXPOSURE \$35

Golden beet salad with field greens, cherry vinaigrette
Smoked salmon pot pie
Forest mushroom ragout with crostini
Wild rice
Broccolini
Individual iced coffee cake

THE BUTCHER BLOCK \$35

Roasted red pepper and tomato bisque
Bibb lettuce, radicchio, roasted pears, brown rice, citrus dressing

Choose 3 Sandwiches

Smoked salmon, boiled egg, haricot verts, olives, capers, dill spread & mixed greens on rye baguette

Roast beef, pepperjack cheese, jicama relish,, watercress on garlic sourdough

Turkey, brie, mango, avocado, arugula in spinach tortilla

Ahi tuna, Asian slaw, wasabi spread, mirin & rice in spinach Tortilla

Truffled chicken salad, provolone, butter lettuce, yellow tomatoes on multigrain baguette

Grilled portabello, heirloom grape tomato gremolata, basil in a spinach wrap

Duet of chocolate mousses

PIE IN THE SKY \$34

Classic Caesar salad

Choose 3 Gluten free crust artisanal pizzas

Cool

Gorgonzola, fig and arugula

Asparagus, prosciutto and fontina

Comfortable

Margarita

Pepperoni

Italian Sausage and fennel

Unconventional

Potato, bacon, dill crème fraiche

Wild mushrooms, rainbow peppers and gruyere

Artichokes, basil, tomatoes, garlic, kalamata olives

Tiramisu

PLATED LUNCHES

All plated lunch entrees are gluten free
Plated lunches include seasonal vegetables*
Artisanal Bread basket or naan
Iced Tea or Lemonade
*except plated salads

Tequila lime marinated chicken, avocado citrus salsa,
Basque rice - \$34

Tandoori style chicken breast with mango chutney,
basmati rice - \$34

Teriyaki beef salad: romaine, almonds, rice sticks, mandarin
orange, poppy seed dressing - \$34

Smoked salmon niçoise salad: mixed greens, arugula,
eggs, olives, red bliss potatoes, champagne dill vinaigrette -
\$33

Nori wrapped salmon, ishuru cilantro ginger vinaigrette,
purple sticky rice – \$34

Ratatouille provençale - eggplant, tomatoes, zucchini,
squash, onions, balsamic reduction, roasted rosemary
lemon potatoes *vegan - \$32

Petit sirloin marinated in tamari and Washington apple
cider, pickled mustard sauce, fried quinoa - \$35

Add Appetizer - \$4

Tossed garden salad with citrus vinaigrette
Fire roasted vegetable shooter
White bean gazpacho

Add Dessert - \$4

Mini fruit cobbler
Individual citrus flan
Duet of chocolate mousse

Mocktails - \$4

Asian pear sparkler
Rosemary citrus spritzer
Emerald city madman

BOXED LUNCHES \$29

All boxed lunches include bag of Terra Chips, Washington
apple, miniature candy bar & bottled water

CHOOSE SALAD OR WRAP

Smoked salmon, boiled egg, haricot verts, olives, capers,
dill spread, mixed greens

Roast beef, pepperjack cheese, jicama relish, watercress

Turkey, brie, mango, avocado, arugula

Ahi tuna, asian slaw, wasabi spread, mirin rice

Truffled chicken salad, provolone, butter lettuce, yellow
tomatoes

Grilled portabello, heirloom grape tomato gremolata, basil

SMALL BITES AND MORE

COLD BY THE DOZEN

Open face basil, bacon and tomato mini sandwiches - \$35

Beef tenderloin with balsamic reduction on focaccia - \$48

Ahi tuna, tomato, watermelon, feta, tarragon salad on fried wonton crisp - \$48

Miso and citrus marinated prawn skewers - \$48

Moroccan spiced goat cheese crostinis with olive tapenade - \$34

Asian noodle salad - \$35

Vegetable sushi roll with avocado, Maui onions, pickled cucumber - \$38

HOT BY DOZEN

Fig and goat cheese flatbread - \$48

Lemon curry lamb lollipops - \$52

Crab cakes, passion fruit, kaffir lime aioli - \$54

Shrimp tempura, ginger lemongrass plum sauce - \$52

Smoked duck, mango relish and brie quesadilla - \$38

Kogi salmon taco, Asian slaw - \$38

Rosemary vegetable skewer (vegan) - \$30

Cointreau glazed short ribs with fried onion crostini - \$52

TRAYS

For 25 guests - \$250 each

Cheese board – European & local cheeses, artisanal breads, dried fruit

Stuffed mini peppers - quinoa, spinach, black beans, tomato

Assorted sushi platter - spicy tuna, California, Seattle, vegetable & Husky maki

Additional selections available upon request

FOOD STATIONS

For 1 Hour

Fire roasted tomato soup shooters with grilled cheese finger sandwiches - \$14

Chevre on country french

Gruyere on caraway rye

Cheddar on sourdough

American on white

Macaroni and cheese - \$16

Top your own macaroni and cheese bowl with gorgonzola, goat cheese, sautéed mushrooms, mixed peppers, jalapenos, bacon, toasted garlic crumbs, salsa, truffle oil
gluten free macaroni available upon request at additional charge

Tapas - \$15

Mixed olives and pepper
Dates with gorgonzola and goat cheese
Locally cured sausages and meats
Piquillo pepper and artichoke tapenade
Miniature chop chop salad
Whole raw almonds

Sliders - \$16

Salmon, arugula with lemon aioli
Pulled pork with creamy coleslaw
Tomato and mozzarella
Smoked duck with asian mole
Lamb with tzatziki and mint

RECEPTION MADE SIMPLE

Minimum 25 guests - 2 hours - \$65

Small Bites – 6 pieces (3 cold and 3 hot)
1 tray per 25 guests
2 stations

Carving stations available upon request

AND MORE...

NETWORKING RECEPTION PACKAGES

1 hour reception - \$20

1 piece of each per person

The Winter Ice Breaker

Salmon chili taster

Northwest chowder shooter

Mushroom cap with creamed rainbow chard

Apple and Walla Walla onion tart

The Summer Sizzle*

Watermelon skewers with goat cheese and cracked black pepper

Lima bean hummus on rosemary cracker with roasted red peppers

Jerk chicken on fried plantain chip with mango papaya salsa

Smoked trout mousse in cucumber cup with chervil

HOST BAR BY THE HOUR

	<u>House</u>	<u>Premium</u>
One hour	\$20	\$22
One and a half hours	\$25	\$27
Two hours	\$30	\$32
Three hours	\$38	\$40

1 Hour Washington Beer Wine and Cider Bar \$18

Mocktails - \$4.5 each

Asian pear sparkler

Rosemary citrus spritzer

Emerald city madman

Let us customize a special cocktail for your event!

PLATED DINNERS

Dinners served with seasonal vegetables, rolls and butter, coffee, decaffeinated coffee and teas.

FIRST

Baby spinach, raspberries, shitake and oyster mushrooms, citrus walnut vinaigrette - \$5

Baby greens, mandarin oranges, tamari almonds, jicama sticks, Aegean vinaigrette - \$5

Parmesan crisps with prosciutto wrapped figs - \$6

Belgian endive with Oregon blue cheese, apple slaw and pepper bacon - \$6

MAIN

Seared salmon \$44
Corn relish
Roasted cauliflower risotto

Asian spiced filet mignon \$50
Wild mushroom ragout and saffron butter
Organic fingerling potatoes

Herb marinated chicken brochettes \$42
Dried plum demi-glace
Basmati rice pilaf

Sesame seared mahi mahi \$42
Mango pomegranate chutney
Bamboo rice

Duo of grilled hanger steak, lobster cream sauce \$60
and wild salmon with warm tomato salad
Potatoes Anna

Vegetarian paella \$40
Italian vegetables sautéed in white wine with garlic
Saffron rice

FINISH

Family style mini cheese cakes, éclairs, tartlets - \$10

Tiramisu with almond biscotti - \$8

Bread pudding with apples and dried cherries, apple butter sauce - \$8

Mini cannoli, rhubarb mascarpone filling - \$9

MAKE IT SPECIAL

Glass of House Wine \$6 each

Signature Cocktail \$7.5 each

Mocktails \$4.5 each

Asian pear sparkler

Rosemary citrus spritzer

Emerald city madman

DINNER BUFFETS

2 ENTREES - \$59, 3 ENTREES - \$69

Buffets served with rolls and butter

Coffee, decaffeinated coffee and teas

WINTER

Stuffed mushrooms with polenta and mascarpone

OR

Chard salad with pear and gorgonzola dressing

Entrées

Beef medallions with pomegranate demi-glace
Salmon, heirloom tomatoes, cipolini onions, winter squash
Roasted vegetable ravioli, quinoa cream sauce, pine nuts
Espresso rubbed duck, grand marnier sauce

Roasted root vegetables

Baby organic potatoes

Mini fruit cobblers

SPRING

Arugula, pistachios, fresh fruit, raspberry vinaigrette

OR

Spring greens, micro basil, Satsuma oranges, lemon verbena vinaigrette

Entrées

Miso marinated true cod with Asian slaw
Truffle marinated fontina and chicken brochettes, spring pea puree
Baby lamb, lemongrass ginger, shitake mushroom sauce
Manchego, cherry grape tomato and spinach risotto

Himalayan red rice

Spring vegetable medley

Individual fresh fruit pies

SUMMER

Field greens, fresh berries, candied walnuts, brie, champagne vinaigrette

OR

Field greens, edamame, radishes, lime sesame vinaigrette

Entrées

Almond crusted chicken, cherry hoisin sauce
True cod, sweet corn succotash
Pork tenderloin medallions, peach chutney
Buckwheat soba noodles, baby bok choy, plum hoisin sauce

Grilled asparagus

Miso mashed potatoes

Vanilla melon gazpacho, chiffonade of spearmint

FALL

Fennel, frisee, toasted hazelnuts, mushroom vinaigrette

OR

White bean, oven roasted tomatoes, sage vinaigrette

Entrées

Shrimp stuffed with crab, spinach and brie
Slow roasted leg of lamb tournedos, whole grain mustard and maple demi
Grilled chicken, port cherry sauce, apple panzanella
Bowtie pasta Provençale – herbed squash, rainbow chard, garbanzo beans in smoky tomato sauce

Celery root potato puree

Roasted Brussels sprouts with chestnuts

Orange and buttermilk crème brûlée

BAR AND BEVERAGES

BAR SERVICE

All bar set ups include set-up, mixers and are charged on a consumption basis

CASH BAR

Price per drink include tax

House Brand	\$8.25
Premium Brand	\$8.75
Specialty Cocktails	\$9.75
House wine	\$7.5
Premium wine	\$8.25
Imported/Micro Brew Beer/Cider	\$6.5
Domestic Beer	\$6
Sodas and Mineral Waters	\$4.5

HOST BAR

Price per drink

House Brand	\$7.5
Premium Brand	\$8
Specialty Cocktails	\$9
House wine	\$7
Premium wine	\$7.5
Imported/Micro Brew Beer/Cider	\$6
Domestic Beer	\$5.5
Sodas and Mineral Waters	\$4

HOST BAR BY THE HOUR

	<u>House</u>	<u>Premium</u>
One hour	\$20	\$22
One and a half hours	\$25	\$27
Two hours	\$30	\$32
Three hours	\$38	\$40

Bartender/Cashier Labor fee will apply for bars if revenue per bar does not average \$250 per hour

SPECIAL OFFERINGS

Served in silver bowl – Priced per gallon

Liquor or Champagne Punch	\$95
Fruit Punch	\$60
Sangria	\$75
Mulled Wine	\$75

Ask about customizing a cocktail for your group!

Beer keg pricing available upon request

WINE LIST

Please ask about additional wines available for your pleasure. Prices are per bottle.

WHITE WINES

Hogue Genesis Chardonnay (WA)	\$27
Redwood Creek Sauvignon Blanc (CA)	\$27
Beringer White Zinfandel (CA)	\$25
Covey Run Chardonnay (WA)	\$28
Jones Viognier (WA)	\$32
Erath Pinot Gris (OR)	\$35
Hogue Riesling	\$25

RED WINES

Hogue Cellars Merlot (WA)	\$27
Redwood Creek Cabernet Sauvignon (CA)	\$27
Mirassou Pinot Noir (CA)	\$27
Boomtown Syrah (WA)	\$32
Barnard Griffin Cabernet Sauvignon (WA)	\$38
Firesteed Pinot Noir (OR)	\$35
Ravenswood Lodi Zinfandel	\$35