

CATERING MENUS - 2015



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).

ADD FUN TO YOUR EVENT! \$100 PER ACTIVITY

Let us build an event around:

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

Choose one or choose them all!

*additional fees may apply for food related items



MEETINGS MADE SIMPLE

Try our fabulous value meeting packages.
Price includes complimentary WiFi

<p>ALL DAY PACKAGE \$88</p> <p>INCLUDES: UP TO 8 HOUR BEVERAGE SERVICE (COFFEE, TEA AND SOFT DRINKS REFRESHED EVERY 2 HOURS) AM AND PM SNACK ITEM BREAKFAST LUNCH</p>	<p>HALF DAY PACKAGE \$42</p> <p>INCLUDES: UP TO 4 HOUR BEVERAGE SERVICE (COFFEE, TEA AND SOFT DRINKS REFRESHED EVERY 2 HOURS) BREAKFAST <u>OR</u> NETWORKING RECEPTION FOOD PACKAGE 1 PICK ME UP SNACK ITEM</p>
<p>BREAKFAST BUFFET OPTIONS</p> <p>BACK TO BASICS TO YOUR HEALTH</p> <p>ADD \$2 PER PERSON* EUROPEAN CONTINENTAL OR CHEF SAGE'S SCRAMBLE <small>*MINIMUM 20 GUESTS</small></p>	<p>BREAKFAST BUFFET OPTIONS</p> <p>BACK TO BASICS TO YOUR HEALTH</p> <p>ADD \$2 PER PERSON* EUROPEAN CONTINENTAL OR CHEF SAGE'S SCRAMBLE <small>*MINIMUM 20 GUESTS</small></p>
<p>AM AND PM PICK ME UP SNACK ITEM FROM MENU</p>	<p>AM OR PM PICK ME UP ITEM FROM MENU</p>
<p>LUNCH OPTIONS INCLUDED FROM MENU</p> <p>2 COURSE PLATED LUNCH BOXED LUNCH BUFFET LUNCHES* <small>*MINIMUM 20 GUESTS</small></p> <p>ADD \$2 PER PERSON* PUGET SOUND BUFFET OR LATIN LOVER BUFFET <small>*MINIMUM 20 GUESTS</small></p>	<p>ONE HOUR NETWORKING RECEPTION</p> <p>SUMMER SIZZLE OR WINTER ICE BREAKER</p> <p>SERVED WITH A SIGNATURE MOCKTAIL</p>

BREAKFAST BUFFETS

All breakfasts include coffee and teas

* Decaf available upon request

BACK TO BASICS \$26

Whole seasonal fresh fruit display

Choose 2 chilled juices

- Orange, apple, grapefruit, cranberry, pomegranate-lime

Choose 2 buffet items:

- Assorted Alki Bakery muffins
- Housemade scones with preserves
- Banana, lemon citrus and pumpkin rum raisin breakfast breads
- Assorted individual fruit yogurts
- Hard boiled eggs

TO YOUR HEALTH \$27

Odwalla fruit and vegetable bottled smoothies (Blueberry B, Mango Tango, Superfood, Strawberry C) Vitamin Waters

Organic plain yogurt and house made granola

Snoqualmie Falls oatmeal with dried fruits and Shipwreck honey

Hard boiled eggs

Whole grain banana blueberry, blackberry granola and morning glory muffins

EUROPEAN CONTINENTAL \$28

*minimum 20 people

Odwalla fruit and vegetable bottled smoothies

(Blueberry B, Mango Tango, Superfood, Strawberry C)

Assorted mixed of 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 \$29

*minimum 20 people

Whole seasonal fresh fruit display

Choose 2 chilled juices:

- Orange, apple, grapefruit, cranberry, pomegranate-lime

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

Northwest Benedict - \$7.5

Smoked salmon, asparagus and hollandaise on a toasted english muffin

Assorted Bagels - \$6.5

Smoked salmon mousse, plain and chive cream cheeses

Parfaits - \$7

Granola, strawberry yogurt and seasonal berries

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

A 22% taxable service charge and 9.6% sales tax will be added
Prices per person unless otherwise noted

BREAKS

BEVERAGES

Coffee Teas and Decaffeinated Coffee

For 15 people or less - 2 hour coffee and tea - \$8.5

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

San Pellegrino lemon and orange sodas - \$4.6

Juices by the gallon - \$50

- Orange
- Apple
- Grapefruit
- Pomegranate-lime
- Cranberry

Infused iced teas by the gallon - \$35

- Tropical berry
- Peach
- Raspberry herbal (decaffeinated)

Simply Pure Juices in chilled 12 oz bottles - \$6

- Orange
- Orange with mango
- Apple
- Cranberry
- Lemon raspberry

Vitamin Waters - \$6

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

Full Throttle Energy Drink - citrus or blue agave- \$6

PICK ME UP SNACKS

Odwalla shooters – blueberry ‘B’ and super food - \$4 each

Kind bars - \$5 each

- Dark chocolate, nut & sea salt
- Pomegranate, blueberry & pistachio
- Cranberry almond with antioxidants

Mini bagels with cream cheese - \$45 per dozen

Assorted muffins or scones - \$43 per dozen

“Food Should Taste Good” chips (individual bags) - \$5 each

- Multigrain sea salt
- Jalapeno
- Sweet potato
- Olive

Assorted cookies - \$36 per dozen

- Chocolate chunk
- Molasses
- Lemon cooler
- Cranberry walnut

Fresh cut veggies and pita chips with hummus - \$5

Dark chocolate energy boost mix - \$6

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

Smartfood bagged popcorn - \$4

Kettle corn, sea salt, white cheddar

FOR THE FUN OF IT

MINIMUM 20 PEOPLE - 30 MINUTES

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

Tahitian vanilla soft serve ice cream

Craft sodas- ginger beer, root beer, and citrus cola

Fresh whipped cream, maraschino cherries, sprinkles, bourbon cured bacon chips, chocolate and caramel syrups, sea salt, pretzel bits

AFTERNOON MATINEE \$18

Freshly made popcorn in the room

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

Mini theater boxes – Milk Duds, Raisinettes, Twizzlers,

Assorted soft drinks

MEZZE \$18

Mixed olives and peppers

Piquillo pepper and artichoke tapenade with crostini

Roasted almonds

San Pellegrino lemon and orange sodas

DOING THE PUYALLUP \$16 WASHINGTON STATE FAIR

Churros

Mini corn dogs with mustard and ketchup

Bags of popcorn

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

PIE IN THE SKY \$36

Classic Caesar salad

Choose 3 artisanal pizzas (gluten free crust +\$3)

Cool

BBQ chicken, cilantro and 5 cheese
Asparagus, prosciutto and goat cheese

Comfortable

Margarita
Pepperoni
Italian Sausage

Unconventional

Potato, bacon, dill crème fraiche
Wild mushrooms, rainbow peppers and gruyere
Artichokes, basil, tomatoes, garlic, kalamata olives

Assorted Italian ice Squeeze tubes (GF)

HALF BAKED \$38

Oven roasted baked potato skins
Garlic mashed potatoes and mashed sweet potatoes

CHOICE OF CHILI OR SALAD BAR

Chili Bar:

Beef and bison chili
Vegetarian chili

Toppings: Tillamook jack cheese, sour cream, sliced scallions, jalapenos, sautéed forest mushrooms and peppers

Salad Bar:

Heirloom baby kale and arugula salad greens with ranch and gorgonzola dressings

Heirloom baby romaine with romano caesar dressing

Toppings: Shaved parmesan, bourbon cured bacon chips, heirloom tomatoes, croutons, cucumbers, shredded carrots and diced chicken,

Cake Pops

THE BUTCHER BLOCK \$39

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 (GF)

SOUTHERN EXPOSURE \$41

Coleslaw
Cornmeal crusted catfish
Vegetarian succotash
Chicken and chicken apple sausage gumbo
Braised collard greens
Dirty rice
Banana pudding in graham cracker tart

NORTHERN EXPOSURE \$42

Kale, cabbage, broccoli and brussels sprout salad with pecans, goat cheese and huckleberry vinaigrette
Smoked salmon pot pie
Chicken and wild mushroom wellington
Wild rice
Roasted striped and golden beets and butternut squash
Mocha cappuccino mousse (GF)

MORE LUNCH BUFFETS

Minimum 20 people - Include Iced Tea OR Lemonade

LATIN LOVER

\$43

Pork and green chili soup
Choyote salad tossed in cilantro cream
Three pepper and jicama slaw
Colorado chicken verde
Smoked Beef Brisket in Adobo and Beer sauce
Smoked paprika and cumin potatoes
Churros

PUGET SOUND

\$45

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 cherry cobbler (GF)

PLATED LUNCHES

Choose Main and Starter OR Dessert

3 course lunch – add \$5.

All plated lunch entrées are gluten free

Plated lunches include seasonal vegetables*

**except plated salads*

Artisanal Bread basket or naan

Iced Tea or Lemonade

STARTERS

Tossed garden salad with citrus vinaigrette

Cup of chowder

White bean gazpacho

MAINS

Tequila lime marinated chicken, avocado citrus salsa,
Basque rice - \$39

Tandoori style chicken breast with mango chutney,
basmati rice - \$39

Teriyaki beef salad: romaine, almonds, fried wontons,
mandarin orange, poppy seed dressing - \$38

Smoked salmon niçoise salad: mixed greens, arugula,
eggs, olives, fingerling potatoes, champagne dill vinaigrette -
\$38

Nori wrapped salmon, ishuru cilantro ginger vinaigrette,
purple sticky rice – \$39

Ratatouille provençale - eggplant, tomatoes, zucchini,
squash, onions, balsamic reduction, roasted rosemary
lemon potatoes *vegan - \$37

Petit sirloin marinated in tamari and Washington apple
cider, pickled mustard sauce, vegetable fried quinoa - \$40

DESSERTS

Mini fruit cobbler

Mini cheese cakes

Duet of chocolate mousses

BOXED LUNCHES \$29

All boxed lunches include bag of chips, Washington apple,
candy bar and bottled water

CHOOSE SALAD OR WRAP – maximum 3 choices

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

Roast beef, pepper jack 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 portobello, 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 - \$50

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 THE DOZEN

Fig and goat cheese flatbread - \$48

Lemon curry lamb lollipops – market price

Crab cakes, passion fruit and kaffir lime aioli - \$56

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 crostinis - \$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

Mediterranean tray – hummus, tapenade, crostinis and olives

FOOD STATIONS

Service 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 peppers

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 and arugula with lemon aioli

Pulled pork with creamy coleslaw

Tomato and mozzarella

Smoked duck with asian mole

Lamb with tzatziki and mint

Chinese Take-out - \$18

Breaded shrimp with Thai sauce

Sriracha chicken legs

Fortune cookies

Korean BBQ short ribs

Sesame vegetable pot stickers

RECEPTIONS

RECEPTIONS MADE SIMPLE

Minimum 25 guests - 2 hours - \$59

5 Small Bites

Open face basil bacon and tomato mini sandwiches
Moroccan spiced goat cheese crostinis with olive tapenade
Smoked duck, mango relish and brie quesadillas
Kogi salmon taco, Asian slaw
Rosemary vegetable skewers

Choose 1 tray per 25 guests:

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
Mediterranean tray – hummus, tapenade, crostinis and olives

Choose 2 Stations:

Tomato soup shooters and grilled cheese fingers
Macaroni and cheese
Tapas
Sliders
Chinese take out

Carving stations available upon request

NETWORKING RECEPTIONS

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 salmon mousse in cucumber cup with chervil

HOSTED WASHINGTON STATE WINE, BEER & CIDER - \$15 /HOUR

FULL HOST BAR BY THE HOUR

	<u>House</u>	<u>Premium</u>
One hour	\$18	\$20
One and a half hours	\$24	\$26
Two hours	\$30	\$32

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

STARTERS

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

MAINS

Seared salmon, corn relish and roasted cauliflower risotto - \$44

Asian spiced filet mignon, wild mushroom ragout and saffron butter and organic fingerling potatoes - \$50

Herb marinated chicken, dried apricot demi-glace and basmati rice pilaf - \$42

Sesame seared mahi mahi, mango pomegranate chutney and bamboo rice - \$42

Duo of grilled beef tenderloin with lobster sauce and wild salmon with warm tomato salad and potatoes Anna - \$60

Vegetarian paella: Italian vegetables sautéed in white wine with garlic, saffron rice - \$40

DESSERTS

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

Triple chocolate mousse cake - \$8

Black cherry and ricotta cheesecake - \$8

Rustic triple berry tart - \$9

MAKE IT SPECIAL

Glass of House Wine **\$7 each**

Signature Cocktail **\$7.5 each**

Mocktails **\$4.5 each**

Asian pear sparkler

Rosemary citrus spritzer

Emerald city madman

DINNER BUFFETS

2 Entrées - \$59, 3 Entrées - \$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, frisée, 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 and 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 and 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	\$18	\$20
One and a half hours	\$24	\$26
Two hours	\$30	\$32

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

Columbia Winery Chardonnay (WA)	\$30
Rodney Strong "Charlottes Home" Sauvignon Blanc (CA)	\$34
Beringer White Zinfandel (CA)	\$25
Jones Viognier (WA)	\$34
Erath Pinot Gris (OR)	\$36
Chateau St. Michelle Riesling (WA)	\$27
Michelle Brut Sparkling Wine (WA)	\$38
La Marca DOC Prosecco (IT)	\$45

RED WINES

Columbia Winery Merlot (WA)	\$35
14 Hands Cabernet Sauvignon (WA)	\$36
Mirassou Pinot Noir (CA)	\$29
Hightower "Murray Cuvee" Syrah (WA)	\$40
Oberon Cabernet Sauvignon (CA)	\$34
Erath Pinot Noir (OR)	\$43
Ravenswood Lodi Zinfandel (CA)	\$37