

SAVOR...McCAW HALL

SAVOR...MENUS

McCAW HALL, SEATTLE

2012

SAVOR...McCAW HALL

305 Harrison Street
Seattle, WA 98109

GENERAL INFORMATION

All food and beverage items must be supplied and prepared by SAVOR...

No food, beverage, or alcohol will be permitted to be brought into or removed from SAVOR... by the client or any of the client's guests or invitees without written approval. Requests must be received by SAVOR... no less than four (4) weeks prior to the first day of the event. SAVOR... reserves the right to assess a charge for such exclusions to exclusivity.

MENU SELECTION AND PRICING

Our menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Sales Staff and Executive Chef will ensure that any selection is prepared and served with the highest level of quality available.

To assure availability of menu items, please provide your Catering Sales Manager with your food and beverage selections four (4) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious or dietary requirements. Due to the seasonal supply fluctuation of food and beverage products, menu prices will be guaranteed ninety (90) days prior to your event.

Beverage Consumption – Canned or bottled beverages may be purchased on a consumption basis with a “24-pack” (24 beverages) minimum order. Quantities of less than 24 are not subject to return. More than 24 unopened and returnable cans and bottles may be returned, but are subject to a 25% restocking fee.

GUARANTEES

In order to ensure the success of your function and the satisfaction of your guests, food and beverage quantity guarantees must be received by your Catering Sales Manager no later than five (5) business days (Monday – Friday) prior to your event. Your guarantee requirements will be outlined in your contract. This number will constitute your final guarantee and will not be subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate (see “Billing and Cancellations”) we reserve the right to charge for damages.

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SAVOR...McCAW HALL

Guarantees Cont...

SAVOR... will prepare to serve 3% over your final guarantee (for seated meal functions only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 72-hour deadline are subject to approval by SAVOR... and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

SERVICE CHARGE & SALES TAX

Effective January 2011, all food and beverage charges are subject to a 21% service charge and state sales tax (currently 10%). The 21% service charge is also taxable under SBOE Regulation # 1603. Sales tax-exempt organizations are required to provide a copy of their Franchise Tax Board Certificate of Exemption one week prior to the event.

BILLING, PAYMENTS, AND CANCELLATIONS

A deposit payment is due in our office upon signing an agreement with SAVOR... (stated in your contract). Estimated numbers and charges should be closely accurate to your actual expected attendance at this time. Final remaining balance is due prior or on the day of your event.

Should you decide to cancel any or all of your functions after signing your contract or less than two weeks prior to your event, you will be subject to a cancellation fee. The cancellation fee is outlined in your contract based on the date of cancellation.

ALCOHOLIC BEVERAGES

All alcoholic beverage sales and consumption are regulated by Washington State Liquor Control Board. SAVOR... is responsible for the administration of these regulations. SAVOR... requires that all alcoholic beverages be dispensed by only SAVOR... employees or agents. It is acknowledged that State law prohibits the sampling and distribution of all hard alcoholic beverages.

MISCELLANEOUS

Seating: Banquet seating will be at round tables of ten (10) guests unless otherwise specified. Special seating diagrams and numbered tables are available upon request.

Décor: Arrangements for floral centerpieces and props may be made through SAVOR... All décor must meet with the approval of the Seattle Fire Department.

Leftover food will be donated to local charities as appropriate.

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SAVOR...McCAW HALL

Miscellaneous Cont...

House linen is supplied for all food and beverage functions, buffet tables and cocktail tables. Linen for meetings and non-food and beverage areas is available at \$15.00++ per linen. Please contact your Catering Sales Representative for additional specialty linen selections and pricing.

Labor charges of \$25/hour for service staff and \$30/hr for Captains (3 hour minimum) will apply for any meal function with guest counts below the listed minimums (see menus). Labor charges will be charged for any set-up, service or breakdown for services that do not have any Food & Beverages associated with that particular room. The labor shifts include setup, service, and cleaning time.

LIABILITY

The applicant agrees to indemnify, hold harmless and defend the City Seattle, SMG, SAVOR..McCaw Hall, and the directors, members, officers, agents, employees, affiliates, subsidiaries of each of the above (“Indemnities”) from and against any and all liabilities, damages, actions, costs, losses, claims, and expenses (including attorney’s fees) on account of personal injury, death or damage to or loss of property or profits arising out of or resulting, in whole, or in part, from any act, omission, negligence, fault or violation of law or ordinance of the applicant or its employees, agents, subcontractors, Exhibitors, or invitees or any other person entering the facilities with the implied or express permission of the applicant.

SAMPLING & DONATED PRODUCTS, TRAFFIC PROMOTERS

SAVOR... retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of food at our stands and restaurant, are included under this provision.

SAVOR...McCAW HALL

MENUS

Breakfast Buffets

*All selections are served with freshly brewed Starbucks coffees,
a selection of TAZO teas and fresh squeezed orange juice.
25 Guest Minimum*

Continental

Assorted Breakfast Pastries to include Muffins, Coffee Cake, Scones and Croissants,
Sweet Butter and Fruit Preserves

\$16

Add Sliced, Seasonal Fresh Fruit

\$5

Egg Breakfast

Scrambled Steibr's Cage Free Eggs, Roasted Yukon Gold Potatoes, Crispy Bacon or
Sausage, Assorted Breakfast Breads and Pastries, Organic Yogurts and Cereals,
Sliced Fresh Fruit and Berries

\$22

Heart Healthy

Assorted Low-Fat Yogurts and House-made Granola with Almonds and Flax Seed,
Sliced Seasonal Fresh Fruit, Carrot, Whole Wheat and Blueberry Muffins, Sweet
Butter and Fruit Preserves

\$20

Salmon and Bagels

Sliced Gerard and Dominique European Salmon, Whipped Cream Cheese, Chopped
Eggs, Capers, Diced Red Onions, Assorted Bagels, Sliced Seasonal Fresh Fruit

\$21

Breakfast Sandwich

Hot Breakfast Sandwich with Scrambled Cage Free Eggs, House-made Fennel and
Pork Sausage Patty and Cheddar Cheese. Served with Assorted Yogurts, Muffins,
Danish, Breakfast Breads and Croissants, Sweet Butter and Fruit Preserves

Vegetarian Option available

\$20

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SAVOR...McCAW HALL

Plated Breakfast

*All selections are served with freshly brewed Starbucks coffees,
a selection of TAZO teas and fresh squeezed orange juice.*

30 Guest Minimum

Egg Breakfast

Scrambled Steibr's Cage Free Eggs, Breakfast Potatoes and your choice of Crispy Bacon, House-made Fennel and Pork Sausage or Isernio's Chicken-Apple Sausage

\$20

Vegetable Frittata

Roasted Seasonal Vegetables with Estrella Farms Cheese and Roasted Red Pepper Coulis. Served with Roasted Yukon Gold Potatoes and choice of Crispy Bacon, House-made Fennel and Pork Sausage or Aidells Chicken-Apple Sausage

\$20

Egg, Spinach and Prosciutto Quiche

Stiebrs Scrambled Cage Free Eggs with Spinach, Fontina Cheese and Crispy Prosciutto, served with Yellow Corn Grits & Sautéed Greens

Vegetarian Quiche option available

\$21

Smoked Salmon with Chives

Scrambled Cage Free Eggs with Chives, Smoked Salmon and Crème Fraiche.

Served with a Root Vegetable Hash or Zucchini Dill Cakes

\$23

Brioche French Toast

Brioche French Toast topped with a Seasonal Berry Compote, served with Whipped Cream, Warm Maple Syrup, Roasted Yukon Gold Potatoes, Crispy Bacon and Sliced Fresh Fruit

\$20

Salmon Eggs Benedict

Classic Lemon Hollandaise over Poached Cage Free Steibr's Eggs with Gerard and Dominique Smoked Salmon on a Toasted English Muffin with Roasted Yukon Gold Potatoes
Vegetarian Option available

\$24

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SAVOR...McCAW HALL

Plated Breakfast continued...

Breakfast Burrito

Scrambled Eggs, Sausage, Peppers & Salsa served with Yukon Gold Potatoes and crispy Bacon

\$22

Croissant Sandwich

Egg, Canadian Bacon & Cheese Sandwich served with Yukon Gold Potatoes and fresh sliced fruit

Vegetarian Option available

\$22

Breakfast Enhancements

Priced per serving

25 Guest Minimum

Oatmeal or Cream of Wheat

Brown Sugar, Raisins and Low-Fat Milk

\$4.50

Cheese Blintzes

Delicate Crepes filled with Sweetened Ricotta Cheese, Fresh Fruit Toppings

\$6

Breakfast Burrito

Scrambled Eggs, Sausage, Peppers & Salsa

\$6

Croissant Sandwich

Eggs, Canadian Bacon & Cheese

\$6

English Muffin Sandwich

Eggs, Sausage or Ham & Cheese

\$6

Cinnamon French Toast or Buttermilk Pancakes

Whipped Cream, Maple Syrup and Fruit Topping

\$6.50

Greek Yogurt & Granola

\$4.50

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SAVOR...McCAW HALL

Breakfast and Break Additions

| | |
|---|--|
| Assorted Muffins or Danish \$40/dozen | <u>Assorted Biscotti:</u> Chocolate, Almond, Anise & White Chocolate \$30/dozen |
| Assorted Scones or Gougeres \$40/dozen | Assorted Yogurts \$38/dozen |
| Breakfast Breads or Coffee Cake \$34/each | House-made Muesli or Granola with Organic Yogurt & Fruit \$4.50 each |
| Butter Croissants \$36/dozen | Whole Fresh Fruit \$3 each |
| Chocolate Almond Croissants \$36/dozen | |
| Assorted Bagels & Whipped Cream Cheese \$36/dozen | |

Beverages

| | |
|---|--|
| Assorted Jones Soda \$3 each | Champagne Punch..... \$65/gallon |
| Bottled Water\$3 each | Iced Tea or Lemonade \$65/gallon |
| Assorted Bottled Juices \$5 each | Red Bull\$4 each |
| Tazo Iced Tea (bottles).....\$4 each | Starbucks Frappuccino\$4 each |
| Starbucks Coffee or Assorted Tazo Teas..... \$65/gallon | Apple, Cranberry, Grape or Tomato Juice.....\$55/gallon |
| Fresh Squeezed Orange or Grapefruit Juice\$60/gallon | Mineral Water\$3.50 each |

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SAVOR...McCAW HALL

Afternoon Snacks

| | |
|--|------------|
| Assorted Energy Bars | \$39/dozen |
| Freshly Baked Jumbo Cookies | |
| White Chocolate Macadamia, Chocolate Chip, Peanut Butter & Oatmeal-Raisin | \$36/dozen |
| House Made Spiced and Sweet Nuts | \$30/pound |
| Individual Bags of Pretzels or Tim's Chips | \$30/dozen |
| Brownies | |
| Dark or White Chocolate..... | \$42/dozen |
| Toffee Blondies..... | \$42/dozen |
| Chocolate Truffles..... | \$36/dozen |
| Assorted Petit Fours | \$48/dozen |
| Assorted Biscotti | |
| Chocolate, Almond & Anise..... | \$36/dozen |
| Goldfish Crackers..... | \$14/pound |
| Trail Mix..... | \$14/pound |
| Party Snack Mix..... | \$15/pound |

Snacks Prepared Per Guest

25 Guest Minimum

| | |
|---|----------------|
| Pita Bread Triangles with Hummus | \$3.75/serving |
| Tortilla Chips with Guacamole & Salsa | \$7.50/serving |
| Potato Chips with French Onion Dip..... | \$3.50/serving |

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Refreshment Breaks

25 Guest Minimum

Morning Coffee Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas,
Fresh Squeezed Orange Juice

\$8

Sweet & Salty

Blue Bunny Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters,
Bagged Peanuts and Popcorn, Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees,
Selection of TAZO Hot Teas

\$18

Afternoon Beverage Break

Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO
Hot Teas

\$8

Mission Break

Fresh Corn Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Cinnamon Scented Churros,
Assorted Sodas, Bottled Water

\$16

Northwest Cheese Platter

Estrella Family Creamery Cheese, Sally Jackson, Rogue Creamery Oregon Blue Cheese,
Steamboat Island Goat. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds,
Grapes, Assorted Sodas, Bottled Water, Freshly Brewed Starbucks Coffees, Selection of TAZO
Hot Teas

\$16

Afternoon High Tea

Tea Sandwiches, Petit Fours, Mini Scones, Traditional Clotted Cream Lemon Curd,
Rose Petal Jam, Selection of Herbal Teas

\$14

Seattle Center Picnic

Dungeness Crab Devilled Eggs, Potato Salad Nicoise, Cold Roasted Chicken, Apple Celeriac Slaw,
Baguette, Assorted Sodas and Bottled Water

\$18

Mezze

Hummus, Babaghanouj, Cucumber Salad, Marinated Olives, Roasted Red Peppers, Bulgur Salad
and Toasted Pita with Assorted Sodas and Bottled Water

\$17

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Box Lunches

*To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.
Includes disposable service. 20 lunches minimum per selection.*

Box Lunches include whole fruit, cookie and a bag of Tim's chips.

***Deluxe** box lunches include a choice of: Pasta Salad, Greek Cucumber Salad, Nicoise Potato Salad
and Lemon Bar, Toffee Blondie or Chocolate Pecan Bar*

Mesquite Turkey with Smoked Bacon

Mesquite Turkey, Smoked Bacon, Basil Aioli, Walla Walla Onion on Focaccia.

\$16/21

Ham & Cheese

Thinly Sliced Honey Baked Ham, Country French Brie Cheese, Dijon Mustard, Mixed Greens on a Baguette.

\$17/22

Roast Beef Sandwich

Niman Ranch Roast Beef, Sharp Tillamook, Creamy Horseradish Sauce on Focaccia.

\$17/22

Classic Italian Combo

Prosciutto, Mortadella, Salami, Provolone Cheese, Caponatta, Oven Dried Tomato Oil and Vinegar on Focaccia.

\$17/22

Veggie

Laura Chenel Chevre, Celery, Dried Cranberries, Walnut Pesto & Watercress on Multigrain Bread.

\$16/20

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Box Lunches *(continued)*

Wraps

Roast Beef, Portobello Mushroom Wrap

Sliced Roast Beef, Baby Spinach, Portobello Mushrooms, Roasted Red Peppers, Dilled Havarti Cheese wrapped in a Spinach Tortilla.

\$17/22

Chicken Tandoori Wrap

Tandoori Spiced Chicken, Cucumber, Mint, Onion and Greens wrapped in a Spinach Tortilla.

\$16/21

Salads

Thai Beef Salad

Grilled Lemongrass Beef with Thai Spice, Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint and Thai Basil and Onion Flatbread

\$17/22

Portobello “Nicoise” Salad

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Baby Green Beans with a Petite Roll

\$15/20

Herbed Chicken Caesar Salad

Grilled Breast of Chicken with Traditional Caesar Salad with Rustic Roll

\$16/21

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SAVOR...McCAW HALL

Lunch Buffet Selections

All beverages are available a la carte.

25 Guest Minimum

Deli Buffet

Seafood and Corn Chowder with Smoked Bacon and Young Potatoes
Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style
Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and Sharp
Cheddar Cheeses, Leaf Lettuce, Tomatoes, Gourmet Breads and Rolls, Kosher Pickle
Spears and Deli Condiments, Lady Apple Slaw, Tim's Chips
Assorted Cookies and Brownies

\$25

Sandwich Buffet

Pasta Salad, Roasted Red Pepper, Feta Cheese, Cucumber, Red Onion and Artichoke
Romaine Salad, Anchovy Vinaigrette, Toasted Bread Crumbs and Grana Parma
Potato Salad Nicoise, Olive, Tomato, Green Beans, Dijon Vinaigrette
Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli
Niman Ranch Roast Beef, Rogue Creamery Bleu Cheese, Balsamic Onions
Fontina Panini with Roasted Peppers and Arugula
Assorted Bars and Cookies

\$28

Pan Asian

Soba Noodle Salad, Sesame Dressing, Carrot, Cabbage and Wasabi Peas
Fresh Tropical Fruit
Sake Kasu Marinated Salmon
Lemongrass-Ginger Chicken
Steamed Rice
Sautéed Baby Bok Choy
Ginger, Garlic Tofu
Pineapple Upside Down Cake & Fortune Cookies

\$34

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SAVOR...McCAW HALL

Lunch Buffet Selections (Continued...)

Light Lunch Buffet

Willie Greens Salad, Roasted Beets, Roquefort and Toasted Walnuts
Lemon Thyme Marinated Chicken Breast, Natural Jus
Plank Roasted Salmon, Citrus Vinaigrette
Roasted Seasonal Vegetables
Fingerling Potatoes with Garlic and Herbs
Bread Pudding with Crème Anglaise and Caramel

\$30

Grand Lunch Buffet

Roasted Vegetable Soup
Organic Spring Greens with Grilled Zucchini, Corn, Tomatoes,
Champagne Vinaigrette
Fingerling Potatoes and Haricot Vert with Whole Grain Mustard and Shallots
Seared Halibut with Olive-Orange Red Onion "Slaw"
Roasted Strip Loin served with Charred Onions and Mushroom Jus
Grilled Breast of Chicken with Green Grapes and Fines Herbs
Platters of Roasted Vegetables
Rice with Peas and Cilantro
Rolls and Butter
Assorted Miniature Sweets

\$38

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SAVOR...McCAW HALL

Cold Plated Lunch Selections

All 2 course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service. 50 Guest Minimum

Asian Tuna Salad

Seared Ahi Tuna Sliced and served over Baby Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar Snap Peas, Sliced Red Onion, Candied Pecans, Crisp Wontons, Sesame-Ginger Vinaigrette
Pineapple Upside Down Cake

\$28

Tuna Nicoise Salad

Traditional Salad from the South of France, Soft Egg, Tomato, Olives, Boquerones, Green Beans, Fingerling Potatoes and Seared Ahi Tuna
Vanilla Bean Brulee

\$28

Cobb Salad

Turkey, Avocado, Diced Tomato, Chopped Egg, Crisp Apple Wood Smoked Bacon, Crumbled Blue Cheese, Romaine and Watercress with Pepper Crème Fraiche Vinaigrette
Normandy Apple Tart

\$27

Chopped Asian Chicken Salad

Soy Ginger Marinated Chicken, Chopped Napa Cabbage, Cilantro, Green Onion, Snow Peas, Red Pepper and Almonds with Sesame Rice Wine Vinaigrette
Pineapple Upside Down Cake

\$27

French Kiss

Olive and Chickpea Salad, Grilled Artichoke and Fines Herbs, Hanger Steak, Soft Egg, Brie and Marinated Tomato
Almond Dacquoise with Raspberry

\$26

Mediterranean Plate

Cumin Spiced Hummus, Eggplant Babaghanouj, Tomato-Cucumber-Mint Tabbouleh, Sliced Cucumber with Tzatziki Sauce on a Bed of Mixed Greens. Served with Toasted Pita Triangles

Lemon Tartlet

\$26

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SAVOR...McCAW HALL

Hot Plated Lunch Selections

All 3 course lunch selections include fresh rolls and butter, freshly brewed coffee and hot tea service. 50 Guest Minimum

Roasted Chicken

Orange and Thyme Roasted Beets with Seasonal Lettuces, Estrella Family Creamery Cheese and Toasted Walnuts
Rosemary-Citrus Roasted Chicken served with Herb Roasted Seasonal Vegetables, Creamy Grana Parmesan Polenta
Chocolate Cake, Seasonal Fruit, Vanilla Cream

\$32

NY Steak

Hearts of Romaine with Anchovy-Garlic Vinaigrette, Shaved Parmesan Cheese, Herbed Bread Crumbs, Lemon, Boquerones
Rosemary Salt and Pepper Rubbed New York Steak served with Roquefort Papillion, Green and Yellow Wax Bean and Fingerling Potato Confit
Crème Brulee

\$37

Oven Roasted Halibut

Zucchini Carpaccio with Micro Greens, Ricotta Salata, Toasted Pine Nuts, Lemon-Mint Vinaigrette
Oven Roasted Halibut served with Shell Beans, Tomato Confit, Picholine Tomato Relish
Almond Dacquoise with Raspberry

\$38

Wild Salmon

Mixed Organic Greens, Grilled Pear, Shaved Fennel, Toasted Pecans, Crumbled Bleu Cheese, Pear Vinaigrette
Slow Roasted Wild Salmon, Cipolline Onion, Wild Mushrooms, Barley Risotto, Parmigiano Reggiano
Bread and Butter Pudding, Vanilla Anglaise
Market Price

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Cold Hors D'oeuvres

50 pieces minimum per selection. Priced per piece.

Prosciutto Wrapped Asparagus, Meyer Lemon Aioli, Toasted Breadcrumbs (Spring only)
\$3.75

Foie Gras Canapes, Fig Compote, Brioche
\$4.25

Vadouvan Curried Chicken Lettuce Wraps, Bibb Lettuce, Currants, Celery Hearts, Crispy Shallots
\$3.75

Alaskan Halibut Ceviche Lettuce Cups, Bibb Lettuce, Orange Zest, Habenero Salsa, Avocado
\$4.00

Smoked Salmon Canape, Herbed Goat Cheese, Capers, Fresh Dill
\$3.75

Chilled Asparagus Soup Shooters, Feta Cheese, Mint (Spring only)
\$3.50

Dungeness Crab Deviled Organic Eggs, Smoked Paprika, Chives
\$4.25

Crostinis
Prosciutto, Grilled Asparagus, Crescenza Cheese
Roasted Lamb, Goat Cheese, Tomato Mint Jam
Garbanzo Bean, Feta, Roasted Red Peppers
Smoked Albacore, Micro Sorrel
Smoked Duck, Grape Mostarda, Pickled Shallots
Herb Crusted Beef, Roasted Peppers, Salsa Verde
\$4

Spicy Tuna Cup, Sesame Seeds, Scallions, Sambal, Soy Dressing
\$4

Turkish Fig
Fourme D'ambert Blue & Aged Balsamic
\$3.75

SAVOR...McCAW HALL

Cold Hors D'oeuvres *(continued)*

50 pieces minimum per selection

**Spanish Tortilla Patata, Piquillo Pepper
Relish**
\$3.50

Ahi Tuna Crudo, Kennebec Potato Crisp
\$4

Parmesan Cheese Gougers
Tiny Cheese Puffs
\$3

Marinated Baby Artichoke,
Lemon-Truffle Aioli
\$3.50

Grilled and Chilled Prawns
with Wasabi Cocktail Sauce
\$3.50

**Pork Rilette Toasts, Blood Orange
Mostarda**
\$3.50

Ahi Tuna Spring Rolls, Pickled Carrots,
Cucumber, Cilantro, Mint, Wasabi
Cream
\$4.25

**Caesar Salad Spring Rolls, Romaine, Prosciutto,
Croutons**
\$4

**Greek Salad Skewers, Kalamata Olives,
Feta, Romaine Lettuce, Dill Vinaigrette**
\$3.50

**Butter Poached Radish, Horseradish Cream,
Rye Toasts**
\$3.50

Lomi Lomi Salmon
Cucumber Cups filled With Salmon,
Seaweed Salad, and Ikura
\$4

**Fava Bean, Pecorino and Mint with
Grilled Bread (Spring only)**
\$3.50

Pistachio Crusted Roquefort Grapes
\$3.50

**Marinated White Anchovy, Radish &
Caperberry Skewers**
\$3.75

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Hot Hors D'oeuvres

50 pieces minimum per selection

Polenta Bites

Hazelnut Pesto, Parmesan Cheese

\$3.50

Artichoke Fritters, Saffron Aioli

\$3.50

Warmed Brisket Slider

Shredded Brisket, BBQ Sauce, Cole Slaw

\$4

Chicken Confit

Port Plumped Currants and Chevre on
Garlic Crostini

\$3.75

Chicken Empanadas, Mojo Verde

\$3.50

Lobster Vol au Vents, Puff Pastry with

Lobster Fricassee

\$4.50

Shrimp Cakes, Meyer Lemon Aioli

\$4.00

Mini Quiche

Mushroom and Goat Cheese
Melted Leek and Black Truffle
Mozzarella, Tomato & Basil

\$3.50

Soup Shooter (ask sales person)

Seasonal Soup served in a shot glass

\$3.25

Dungeness Crab Sliders

Shredded Cabbage Slaw, Spicy Remoulade

\$4.50

Slow Cooked Pork And Cabbage Roll

\$3.50

Shredded Beef Stuffed Mushrooms,

Horseradish Gremolata

\$3.50

Spanish Potato "Tortilla", Roasted Peppers,

Salsa Verde

\$3.25

Eggplant Wrapped Tofu, Sweet Soy Glaze,

Shredded Basil, Sesame Seeds

\$3.50

Grilled Octopus & Spanish Chorizo

Skewers, Lemon-Oregano Vinaigrette

\$3.75

Grilled Beef Crostini, Roasted Pepper Relish,

Salsa Verde

\$4.00

Gougeres of Wild Winter Mushrooms

\$3.50

Duck Confit & Shiitake Mushroom

Spring Rolls, Plum Dipping Sauce

\$3.75

Greek Style Lamb Meatballs, Lemon,

Oregano, Pine Nuts, Mint

\$3.50

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Moroccan Spiced Beef
Preserved Lemon Aioli
\$4.00

Halibut & Clam Fritters, Old Bay
Seasonings
\$3.75

Hemplers Bacon Wrapped Scallops
Grape Mostarda
\$3.75

Salmon Samosa
Ginger, Scallion and Mustard Seeds,
Apricot Chutney
\$3.50

Caribbean Spiced Pork (or Chicken)
on Plantain Tostone with Mango Salsa
\$3.50

Pork & Shrimp Sui Mai, Black Vinegar
\$3.75

Curried Potato Samosa
\$3.50

Smoked Chicken, Kale, & Fontina Arancini
\$3.50

Wild Mushroom Strudel
Thyme and Garlic
\$3.50

Lamb Lollipops, Harrissa Spices
\$5.00

Prosciutto Wrapped Semolina Gnocchi,
Parmesan Cheese
\$4.25

Chicken "Gambonettets" Soy-Honey Glaze
\$3.00

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Buffet Platters

Deluxe Import, Domestic Cheese Tray

Chef's selection of Imported and Local Cheeses with Sliced Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit. Serves 100
\$500

Side of Smoked Salmon

Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 25
\$275

Deluxe Crudité's Assortment

Chef's selection of Fresh Seasonal Vegetables, served with Ranch Dressing. Serves 100
\$375

Shell Fish Selections with Traditional Garniture

Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell Green Lip Mussels. Served with Mignonette, Traditional Cocktail Sauce, Charmoula and Lemon. Serves 100
\$550

Charcuterie Board

A Selection of Handcrafted Salumi from Fra Mani, House-made Pork Rillettes and Pate, with Crisp Bread, Pickled Onions, Cornichons, Whole Grain Mustard and Fruits. Serves 50
\$350

Antipasto Platter

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Green and Black Olives, Cherry Peppers, Bocconcini and Marinated Artichoke Hearts. Serves 100
\$600

Fresh Sliced Fruit Tray

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100
\$500

SAVOR...McCAW HALL

Carvery Selections

Carved items include mini sandwich rolls and appropriate condiments.

All carved items require a SAVOR...carver at \$125 (up to 2 Hours, \$25 per additional hour)

Whole Honey Baked Ham

Served with Grilled Pineapple Chutney and Gourmet Mustards. Serves 50

\$250

Roasted Turkey Breast

Served with Tomato-Tarragon Aioli. Serves 50

\$325

Herbed Leg of Lamb

Served with Tzatziki Sauce. Serves 30

\$200

Whole Roasted Top Sirloin

Served with Horseradish Cream and Au Jus. Serves 50

\$350

Roasted New York Strip Loin

Served with Forest Mushroom Ragout. Serves 30

\$350

Flame Grilled Tri-Tip

Served with Roasted Tomato Salsa. Serves 25

\$225

Rosemary Roasted Pork Loin

Served with Orange-Fennel Relish. Serves 35

\$275

Roasted Tenderloin of Beef

Served with a Béarnaise Trio. Serves 25

\$325

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Includes China Service. Prices subject to change.*

SAVOR...McCAW HALL

Dinner Buffet Selections

*All selections include dinner rolls and butter, freshly brewed coffee and hot tea service.
50 Guest Minimum*

Act One Buffet

Baby Spinach Salad with Soft Boiled Farm Egg, Marinated Tomato, Pancetta and Roquefort Papillion
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette
Roasted Chicken Breast with Tomato and Saffron
Tender Roasted Beef with Au jus and Horseradish Cream
Baked Wild Halibut with Leeks and Truffle
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots
Butter Braised Baby Carrots with Parsley and Orange Zest
Mushroom Pearl Cous Cous
Potato and Cauliflower Gratin, Gruyere Cheese
Sacher Torte, Flourless Chocolate Cake
\$65

Encore Buffet

Organic Mixed Green Salad with Frisee, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette
Crispy Chopped Romaine Toasted Bread Crumbs, Citrus-Garlic Vinaigrette, Boquerones
Grilled Pork Loin with Horseradish Apple Sauce and Cider Jus
Alder Plank Troll Caught Salmon with Dijon-Sherry Brown Sugar Glaze
Roasted Baby Root Veg with Shallot-Thyme Butter
Sautéed Seasonal Vegetables with Garlic, Pine Nuts, Olive Oil and Lemon
Rosemary Roasted Yukon Gold Potatoes
Crushed White Beans with Tomato Confit, Garlic and Rosemary
Tiramisu
\$62

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SAVOR...McCAW HALL

Dinner Buffets *(continued)*

Northwest Buffet

Butter Lettuce and Endive Salad, Grilled Pear, Estrella Partly Sunny Blue, Candied Pecans, Champagne Vinaigrette

Willie Greens Salad, Laura Chenel Chevre, Toasted Walnuts, Citrus Roasted Beets, Sherry Vinaigrette

Roasted Troll Caught King Salmon, Wild Mushrooms and Leek

Peppercorn Roasted Strip Loin of Beef, Charred Cipolline Onion, Horseradish Jus

Roasted Local Root Vegetables with Thyme and Garlic

Grilled Artichoke and Shell Beans, Parsley and Black Truffle

Toasted Barley Risotto, Parmigiano Reggiano

Washington Sweet Corn Polenta

Assorted Petit Fours, Bread and Butter Pudding, Ginger Bread Cupcakes

\$70

SAVOR...McCAW HALL

Plated Dinner Selections

All 3 course dinner selections include dinner rolls and butter, freshly brewed coffee and hot tea service. 50 Guest Minimum

Grilled Filet of Beef

Organic Mixed Greens, Ricotta Salata, Toasted Walnuts, Black Olive Crostini, Sherry Vinaigrette
Grilled Filet of Beef, Wild Mushroom Demi, Sautéed Seasonal Vegetables and Potato Puree
White Chocolate Amaretto Mouse Cake with Peach Syrup

\$56

Braised Beef Cheek

Romaine Lettuce with Toasted Bread Crumbs, Anchovy Lemon Vinaigrette, Boquerones
Red Wine Braised Beef Cheek, Potato-Celeriac Puree, Roasted Baby Veg
Chocolate Truffle Cake, Seasonal Fruit, Whipped Cream

\$52

Surf and Turf

Salad of Frisee, Endive and Greens with Grilled Pears, Bleu Cheese, Hazelnut Brittle,
Balsamic Vinaigrette
Red Wine Braised Short Ribs, Barley Risotto, Seasonal Mushrooms, Slow Grilled Citrus Prawns
Chocolate Lava Cake, Berry Coulis

\$65

Herb Crusted Rack of Lamb

Trio of Chicories with Persimmon, Tart Dried Cherries, Toasted Walnuts, Herbed Chevre
Herb Crusted Rack of Lamb, Tomato Confit, Marinated Picholines, Olive-White Bean
Puree, Chateau Destoublon Olive Oil
Lavender Crème Brulee

\$58

Braised Lamb Shank

Cucumber Salad, Tomato, Paneer, Butter Lettuce with a Citrus Vinaigrette
Red Wine and Fenugreek Braised Lamb Shank, Cardamom Scented Basmati Rice, Hot
Lemon Pickle, Butter Sauce
Orange Ginger Bread Pudding

\$56

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SAVOR...McCAW HALL

Plated Dinner Selections *(continued)*

Osso Bucco

Tuscan Panzanella Salad, Grilled Bread, Ricotta Salata Cheese
Braised Veal Shank with Polenta and Roasted Seasonal Vegetable
Tiramisu
\$57

Roasted Chicken

Romaine with Marinated Cucumber, Tomato, Feta, Basil and Mint
Juniper and Rosemary Brined and Roasted Chicken Breast, Thyme and Onion Roasted
Fingerling Potatoes, Shell Beans with Shallot and Lemon
Normandy Apple Tartlet
\$49

Braised Chicken

Willie Greens Salad, Laura Chenel Chevre, Toasted Walnuts, Citrus Roasted Beets, Sherry Vinaigrette
Tomato and Olive Braised Free Range Chicken Hind Quarter, Lemon Pearl Pasta
Crème Brulee
\$47

Sesame Crusted Halibut

Butter Lettuce and Endive Salad, Grilled Pear, Ginger Soy Vinaigrette
Sesame Crusted and Roasted Halibut, Coconut Curry, Wok Fried Bok Choy, Black Rice
Lemon Tart
\$57

Roasted Escolar

Butter Lettuce and Endive Salad, Grilled Pear, Estrella Partly Sunny Blue, Candied Pecans,
Champagne Vinaigrette
Roasted Escolar with Olive, Preserved Lemon and Tomato
Warm Chocolate Cake with Berry Coulis
\$56

SAVOR...McCAW HALL

Plated Dinner Selections *(continued)*

Wild Salmon

Butter Lettuce and Endive Salad, Grilled Pear, Estrella Partly Sunny Blue, Candied Pecans,
Champagne Vinaigrette

Slow Roasted Wild Salmon, Warm Farro Salad with Herbs and Tomato, Braised Greens

Hazelnut Torte

Market Price

Portobello Napoleon

Tuscan White Bean Soup with Rosemary Oil

Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote,
Basil Oil

Tiramisu

\$40

Seasonal Risotto

Grilled Asparagus Salad with Meyer Lemon Egg Sauce

Risotto with Fresh, Seasonal Vegetables and Topped with Grana Parma

Lemon Tart

\$40

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SAVOR...McCAW HALL

Desserts

3 Dozen Minimum per selection

Assorted Miniatures

Raspberry Éclair, Raspberry Brownie,
Apple Pecan Tartlet, Lemon Boat,
Caramel Nut Tartlet, Tiramisu,
Chocolate Passion
\$48/dozen

Toffee Blondies

\$42/dozen

Mini Doughnuts

Crème Anglaise
\$36/dozen

Chocolate Truffles

\$36/dozen

Assorted Petit Fours

\$48/dozen

Assorted Mirlitons

Small, Buttery Cakes made from
Almonds
\$48/dozen

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SAVOR...McCAW HALL

Bar Packages

Minimum of 25 Guests Required

Host Sponsored Bar Per Drink

*Full Bar Setups are included and charges are based on actual number of drinks consumed.
Bartender Charges included.*

House Bar Selections- \$8

| | |
|-------------------------------------|-----------------------|
| Johnny Walker Red Scotch | Bacardi Light Rum |
| Jameson Irish Whisky | Courvoisier VS Cognac |
| Jack Daniels Tennessee Whisky | Sparkling Wine |
| Tanqueray Gin | House Chardonnay |
| Skyy, Skyy Citrus, Skyy Berry Vodka | House Merlot |
| Sauza Tequila | |

Premium Bar Selections- \$10

Includes all selections from above plus

| | |
|---------------------------------------|--------------------------------|
| Crown Royale Whisky | Hendrick's Gin |
| Makers Mark Kentucky Straight Bourbon | Malibu Rum |
| Knob Creek Bourbon | Captain Morgan's Spiced Rum |
| Belvedere Vodka | Hennessy Cognac |
| Grey Goose Vodka | Bailey's Irish Cream Liquor |
| Ketel One Vodka | Don Julio Blanco, Repasado and |
| Stolichnaya Vodka | Anejo Tequila |

Super Premium Bar Selections- \$12

Includes all selections from above plus

| | |
|---|-----------------------------|
| The Glenlivet Single Malt Scotch Whisky | Hangar One Lime Vodka |
| The Macallan Single Malt Scotch Whisky | Courvoisier VSOP Cognac |
| Bombay Sapphire Gin | Grand Marnier Orange Liquor |

All Packages Include:

Non-Alcoholic Beverages/Mixers- \$3

Coke, Diet Coke, Sprite
Fruit Juices Widmer Hefeweizen
Fiji Still Water
San Pellegrino Sparkling Water

Domestic and Imported Beers- \$5.5

Amstel Light
Stella Artois
New Belgium 1554 Black Ale
Deschutes Mirror Pond

Cash Bars

This Package Includes Full Bar Setup.

Cash Bar Minimum is \$100 Per Hour (five hour minimum).

Staffing Levels reflect One Bartender for every 100 guests.

Additional Bartenders available @ \$50 Per Hour (three hour minimum).

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SAVOR...McCAW HALL

House Wine List

This is a sampling of wines available in house. Ask your Sales Representative for more selections. Nearly any wine at a variety of price points can be sourced with a guaranteed minimum.

Sparkling and White full bottle

| | | |
|--|-----------------|------|
| Sparr Marquis de Perlade, Blanc de Blanc, NV | France | \$26 |
| Chateau Ste. Michelle Eroica Riesling, 2006 | Columbia Valley | \$54 |
| House Chardonnay | Columbia Valley | \$26 |
| Stags Leap Chardonnay, 2007 | Napa Valley | \$64 |
| Hogue Pinot Grigio, 2007 | Columbia Valley | \$26 |

Red full bottle

| | | |
|---|-----------------|------|
| Independent Producers Merlot, 2007 | Columbia Valley | \$26 |
| H3 Cabernet by Columbia Crest, 2007 | Columbia Valley | \$34 |
| Antinori Chianti Classico Riserva, 2005 | Italy | \$54 |
| 'Austral' Rhone Blend by Chateau St. Michelle | Columbia Valley | \$38 |

Corkage

| | |
|-------------------------|--------------|
| Wine & Champagne | \$20 each |
| Non-Profit Corkage Rate | \$12.50 each |

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