CHIHULY
GARDEN AND GLASS

HORS D'OEUVRES

grilled wagyu beef (gf, nf) | **$95 per dozen**
smoked tallow mushroom chimichurri and sea salt

dungeness crab deviled egg (gf, nf) | **$90 per dozen**
truffle filling with dungeness crab meat

spicy shrimp guacamole (df, gf, nf) | **$80 per dozen**
cajun grilled shrimp, fresh guacamole,
micro arugula, toasted corn tortilla

four cheese arancini (nf, ve) | **$80 per dozen**
marinara sauce, green goddess

rustic roasted potato canape (gf, nf, v) | **$70 per dozen**
roasted baby potatoes, truffle whipped potatoes, chives

radish garden cup (df, gf, nf, v) | **$70 per dozen**
braised radish stuffed with carrot puree, chives

zucchini fritters (df, gf, nf, v) | **$70 per dozen**
deep fried zucchini fritters, mango chutney

truffle mushroom panisse (df, gf, nf, v) | **$70 per dozen**
served with amaro cherries

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CARVED

attendant required at an additional fee of $300

herb crusted prime american wagyu (df*, gf, nf) | **$600 each**
served with creamy horseradish and au jus
(serves 25 guests)

creamy spinach artichoke stuffed local salmon (gf, nf) | **$510 each**
creamy spinach, artichoke and cheese mixture,
cream pea sauce
(serves 20 guests)

citrus herb wild salmon fillet (df*, gf, nf) | **$450 each**
charred lemon beurre blanc, caper mustard sauce
(serves 15 guests)

brown butter sage pork loin (gf, nf) | **$375 each**
brown butter sage, dijon mustard cream sauce
(serves 20 guests)

SIDES

chop suey (df, gf, nf, v) | **$22 per person**
carrots, snap peas, broccoli, mushroom and sweet peppers

roasted heirloom carrots (df, gf, nf, v) | **$19 per person**
tossed in lemon tahini dressing

vegan truffle whipped potatoes (df, gf, nf, v) | **$19 per person**
fluffy yukon potatoes, finished with truffle herb oil

fresh vegetables in rice (df, gf, nf, v) | **$18 per person**
jasmine rice cooked with roasted corn,
edamame, red bell pepper

grilled asparagus (df, gf, nf, v) | **$16 per person**
citrus scented grilled asparagus

garlic herb roasted potatoes (gf, nf, v) | **$14 per person**
roasted and tossed in cajun herb oil

DISPLAYS AND STATIONS

available for a maximum of 2 hours of service
minimum of 30 guests

pacific northwest seafood display (df, gf, nf) | **$99 per person**
dungeness crab fry legs, poached white prawns, tuna poke,
halibut ceviche, wasabi aioli, cocktail sauce, lemon wedges

pasta station | $65 per person
spiced lamb and beef rigatoni, grated parmesan (nf)
prawn scampi cavatappi, fresh basil and chili flakes (nf)
mushroom marsala veggie ravioli (df, gf, nf, v)

meats and cheese board display | $48 per person
iberico, bresaola, hot coppa, vinter's truffle,
beecher's marco polo, oregon rogue blue cheese, brie, gouda,
candied walnuts, grapes, truffle honey, fig spread,
assorted crackers and gluten free crackers

chargrilled veggie display (df, gf*, nf, v) | **$45 per person**
asparagus spears, broccolini, portobello mushrooms, eggplant,
heirloom carrots, peppers, zucchini, tabouli salad,
traditional hummus, grilled pita bread

salad station | $35 per person
classic caesar (gf, nf)
baby gem lettuce, shaved parmesan cheese,
boquerones, hard boiled eggs
northstar salad (gf, ve)
arugula spring mix, granny smith apple, strawberry,
shaved almonds, blue cheese crumbles,
shallots, sweet peppers,
huckleberry vinaigrette
stone fruit salad (gf, nf, ve)
frisee, tropical mangos, plums, blueberry, cantaloupe,
mint agave lime vinaigrette, feta cheese

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CRAFTED BEFORE YOU

INTERACTIVE CHEF STATIONS

Chef attendant required $300
(one per 150 people)

taylor shellfish oyster shucking (gf, df, nf) | $95 per person
kusshi oysters, shigoku oysters, pacific oysters honeycrisp apple mignonette, cocktail sauce, yuzu champagne granita, lemons, tabasco

liquid nitrogen ice cream bar (nf*, ve*) | $50 per person
flavors: seasonal assorted flavors
toppings bar to include brownie and cookie bits, M&Ms, marshmallow, fresh berries, whipped cream, hazelnut praline, chocolate sauce, caramel sauce
custom flavor or topping | additional $3 per person
*For df and v selections, connect with your event manager

fajita station | $48 per person
flour tortilla, shredded chicken, shredded beef, mushrooms, caramelized onions, sauteed bell peppers, cheese, sour cream, guacamole, pico de gallo, cilantro

crepe station| $45 per person
choose between savory and sweet
savory: ham, gruyere, mushroom, chicken, onion
sweet: nutella, berries, whipped cream, orange brandy sauce, caramelized banana

gelato bar (gf*, df*, nf*) | $40 per person
flavors: chocolate, vanilla, seasonal sorbet frozen
toppings bar to include brownie and cookie bits, M&Ms, marshmallow, fresh berries, whipped cream, hazelnut praline, chocolate sauce, caramel sauce
custom flavor topping | additional $3 per person

SWEET NOTHINGS

little indulgences (ve) | $75 per dozen
blueberry, caramel, chocolate, marble, new york, raspberry petite cheesecakes

cream puff gather (ve) | $75 per dozen
black currant & vanilla, double chocolate, double raspberry, nutty caramel, mango passionfruit, pistachio

tower de macaron (ve) | $70 per dozen
fruity pebbles, circus animal, espresso fudge, raspberry chardonnay, toasted coconut, honey lavender, salted caramel

chocolate hazelnut beignet station (ve) | $55 per dozen
dulce de leche, espresso white chocolate sauce, berry compote

LATE NIGHT SNACKS

***late night station fee of $300 per station applies**

slider station | $32 per person

american wagyu slider
caramelized onion, marinated tomato, smoked cheddar, brioche

salmon slider
salmon filet, caper aioli, pickles, red onion, brioche

pulled pork slider
cabbage slaw, pickled onions, house barbeque sauce, brioche

zucchini fritter slider (nf, v)
katsu sauce, heirloom tomato, butter lettuce wrap

includes garlic parmesan fries

***art plaza pizza station | $28 per person**
pepperoni, quatro formaggio, wild mushroom

housemade chips and salsa | $15 per person
housemade tortilla chips and salsa

chocolate caramel crunch popcorn | $12 per person
caramel-coated popcorn tossed with crunchy nuts and drizzled with rich chocolate

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PLATED DINNER

served with assorted rolls, and includes coffee and tea service

STARTERS

choose one

artisan salad (gf, nf, ve)
romaine lettuce, chickpeas, bell pepper medley, cotija cheese, lime cilantro vinaigrette

gourmet wedge (gf, nf)
baby gem lettuce, boiled egg, cherry tomato, bacon crumbs, shaved parmesan cheese

burrata caprese (gf, nf, ve)
sun-ripped heirloom tomato, cherry tomato, torn sweet basil, creamy burrata cheese, balsamic reduction, olive oil

charred green salad (df, gf, nf, v)
char grilled broccoli, zucchini, green peas, quinoa, arugula mix, green goddess vinaigrette

apple butternut squash bisque (nf, ve)
cheesy croutons, vegan cream

DESSERTS

choose one

trio-chocolate mousse (gf, nf, ve)
chantilly cream, brownie crumble

mango passionfruit mousse (gf, nf, ve)
mango lassi, toasted coconut crumbs

chocolate espresso torte (gf, nf, ve)
buttery chocolate with light batter of eggs and espresso

tiramisu (nf, ve)
garnished with powdered sugar, white chocolate sauce and chocolate shavings

mango lime cake (gf, v)
mixed nut crumb, plant-based mango cream

chocolate caramel cake (gf, v)
layers of rich chocolate paired with sweet caramel

ENTRÉES

choose two entrées, along with one vegetarian or vegan entrée

american kobe ribeye (gf, nf) | **$140 person**
gorgonzola potato pave, roasted heirloom carrots, crispy onions, red wine demiglace

short ribs (gf, nf) | **$130 person**
slow cooked short ribs, honey citrus brussel sprouts, sweet potato squash puree, huckleberry jus

seared diver scallops (gf, nf) | **$120 person**
smoked bacon, sweet corn and brussel hash, cauliflower puree, demiglace

salmon roulade (gf, nf) | **$120 person**
rolled salmon with shrimp farce, beet parsnip puree, roasted heirloom carrots, lemon tarragon beurre blanc

frenched chicken breast (df, gf, nf) | **$109 person**
herb roasted, sweet potato hash, grilled broccolini, marsala jus

mushroom farro (df, nf, v) | **$103 person**
cooked to tender farro, locally foraged mushrooms, grilled asparagus

miso glazed tofu steak (df, gf, nf, v) | **$103 person**
ginger baby bok choy, leek and mushroom rice

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GLASSHOUSE BUFFET

served with assorted rolls, and includes coffee and tea service

$165 person

STARTERS

choose two

classic caesar (gf, nf, ve)
baby gem lettuce, shaved parmesan cheese, boquerones, croutons

northwest salad (gf, nf, ve)
arugula spring mix, blackberry, strawberry, shaved almonds, blue cheese crumbles, shallots, sweet peppers, served with wild berry vinaigrette

artisan salad (gf, nf, ve)
romaine lettuce, chickpeas, bell pepper medley, cotija cheese, lime cilantro vinaigrette

tuscan salad (gf, nf*, ve)
arugula salad and radicchio mix, monchevre, olives, red onions, tomato, candied walnuts, honey balsamic vinaigrette

ENTRÉES

choose two

herbed prime tenderloin (df, gf, nf)
mushroom beef jus

seared wild salmon (gf, nf)
lemon caper beurre blanc

sakura pork loin (df, gf, nf)
honey glazed, smoked apple pork jus

frenched chicken breast (df, gf, nf)
rosemary marsala demi

eggplant parmigiano (df, gf, nf, v)
spiced arrabbiata sauce

SIDES

choose three

herbed whipped yukon potatoes (gf, nf, ve)

roasted fingerling potatoes (df, gf, nf, ve)
truffle oil

citrus scented broccolini (df, gf, nf, v)

chargrilled romanesco (df, gf, nf, v)
turmeric garam marsala, honey sage

golden rice pilaf (df, nf)
gently simmered in savory chicken broth until tender

corn succotash (df, gf, nf, v)
roasted sweet corn, edamame, green peas, red bell pepper, shallots

DESSERTS

choose two

vegan red berry tart (df, nf, v)
mixed berry filled tart shells, made with vegan ingredients

chocolate caramel tart (df, nf, v)
chocolate and caramel filled tart shells

tower de macaron (ve)
vanilla, chocolate, and coffee, pistachio, crème brûlée, and raspberry

little indulgences (ve)
blueberry, caramel, chocolate, strawberry, new york, raspberry petite cheesecakes

assorted les choux choux (ve)
double filled cream puff: blackcurrant & vanilla, double chocolate, double raspberry, nutty caramel & vanilla, mango & passion fruit, pistachio & chocolate

vegan sorbet (df, gf)
mango, raspberry, coconut, strawberry, lemon

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BEVERAGE MENU

PRE-SELECT BETWEEN PREMIUM BAR OR LUXURY BAR PACKAGE

PREMIUM BAR

PREMIUM WINE by the bottle

sparking wine, lulu blanc de blanc, columbia valley, wa	55
sauvignon blanc, evergreen, columbia valley, wa	60
chardonnay, evergreen, columbia valley, wa	50
cabernet sauvignon, goose ridge g3, columbia valley, wa	60
pinot noir, stoller family estate, willamette valley, or	60

PREMIUM SPIRITS 18

aloo vodka

westland watchpost blended whiskey

pueblo viejo blanco tequila

bacardi silver rum

aloo gin

BEER

skyliner pilsner, double decker IPA, space garden hazy IPA, tiptop cider 12

*non-alcoholic beer available upon request

NON - ALCOHOLIC

coke, diet coke, sprite, ginger beer, sparkling water	6
curated non-alcoholic cocktail a thoughtfully crafted, non-alcoholic cocktail featuring seasonal flavors and fresh ingredients	15
path purified bottled water	7

Bartender labor charge for all no-host cash bars at $150 each. We provide one bar with one bartender for every 75 guests. Additional bartenders can be requested at $200 each plus an additional service charge of $150.
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BEVERAGE MENU

PRE-SELECT BETWEEN PREMIUM BAR OR LUXURY BAR PACKAGE

LUXURY BAR

LUXURY WINE by the bottle

chardonnay, gorman big sissy, columbia valley, wa	65
sauvignon blanc, sparkman as you wish, columbia valley, wa	70
pinot noir, benton lane, willamette valley, or	70
cabernet sauvignon, gorman 'devil makes three', columbia valley, wa	70
brut la cuvee, laurent perrier, champagne, fr	85

LUXURY SPIRITS — 20

oola vodka

woodinville bourbon

patron silver tequila

oola gin

ten to one rum

BEER — 12

skyliner pilsner, double decker IPA, space garden hazy IPA, tiptop cider

*non-alcoholic beer available upon requests

NON - ALCOHOLIC

coke, diet coke, sprite, ginger beer, and sparkling water	6
curated non-alcoholic cocktail	15
a thoughtfully crafted, non-alcoholic cocktail featuring seasonal flavors and fresh ingredients	
path purified bottled water	7

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BEVERAGE PACKAGE ADD-ONS

CUSTOMIZE YOUR BAR PACKAGE BY ADDING A CELEBRATORY SPIRIT

ADD-ON SPIRITS

We're happy to source additional selections–fees may vary.

VODKA

belvedere	22
kettle one	22
tito's	22

GIN

bombay sapphire premier cru	28
kur gin	22
tanqueray	22

RUM

centenario 12-year	22
kraken rum	22
tanduay coconut	22

TEQUILA

clase azul gold	150
clase azul añejo	125
clase azul plata	45
clase azul reposado	50

SCOTCH

ardbeg 10-year	28
glenfiddich 12-year	22
johnnie walker black	22
macallan 12-year	28
macallan rare cask	75

WHISKEY | BOURBON

basil hayden	22
blanton's gold	75
michter's small batch bourbon	22
uncle nearest 1884	22
whistle pig 10-year	22
whistle pig 12-year	45
whistle pig boss hog ix	125

CORDIALS

baileys	15
disaronno amaretto	15
grand marnier	15
kahlua	15

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BEVERAGE PACKAGE ADD-ONS

BRANDED ICE CUBES

custom branded ice cubes	2 | per beverage
custom ice branding tool keepsake	500

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