

HORS D'OEUVRES

dungeness crab deviled egg (gf, nf) | \$90 per dozen
black truffle, pimentón

grilled american wagyu beef (gf, nf) | \$95 per dozen
Smoked tallow mushroom chimichurri

wagyu beef tartar (gf, nf) | \$95 per dozen
Truffled egg custard, toasted crostini

Spiced prawns (gf, df, nf) | \$75 per dozen
Fresh guacamole, micro arugula, toasted corn tortilla

chilled prawns (gf, df, nf) | \$75 per dozen
cocktail sauce

four cheese arancini (ve, nf) | \$70 per dozen
peach balsamic gel, bruleed brie

cheese, tomato, onion (ve, gf, nf) | \$75 per dozen
Marinated marco polo, heirloom tomato, spiced olive

butternut squash marmalade (ve) | \$75 per dozen
Marshmallow fluff, candied walnut, tart shell

avocado cucumber (gf, v, nf) | \$75 per dozen
Marinated cherry tomato, pickled shallots, micro arugula

roasted beet skewer (gf, ve,) | \$75 per dozen
Toasted pistachio, goat cheese snow

foraged mushroom panisse (gf, v, nf) | \$85 per dozen
amaro cherries

brussel slider bite (ve ,gf, nf) | \$75 per dozen
Blistered cherry tomato, mini burrata, saba

CARVED

***chef attendant required at an additional fee of \$300

smoked washington prime rib (gf, df, nf) | \$550 each
chimichurri, creamy horseradish, smoked sea salt
(serves 25 guests)

citrus herb king salmon filet (nf) | \$450 each
lime crema, caper aioli
(serves 15 guests)

leg of lamb (gf, nf) | \$425 each
spicy hummus, tzatziki, feta cheese
(serves 15 guests)

PREMIUM CARVED

***chef attendant required at an additional fee of \$300

mishima american wagyu ribeye (gf, nf, df) | \$ 2500 each
black truffle aioli, foraged mushroom chimichurri, assorted salts
(serves 25 guests)

kagoshima a-5 wagyu beef wellington (nf) | \$2800 each
locally foraged mushroom duxcell, black truffle demi glace
(serves 20 guests)

dungeness crab crusted king salmon (gf,) | \$850 each
mascarpone cheese, pine nuts, citrus zest, fresh herbs
(serves 20 guests)

SIDES

rustic roasted potatoes (gf, v, nf) | \$12 per person
herbed oil

vegan olive oil whipped potatoes (gf, v, nf) | \$18 per person
fluffy yukon potatoes, finished with a citrus herb butter

truffle butter whipped potatoes (gf, ve, nf) | \$25 per person
fluffy yukon potatoes, finished with a citrus herb butter

grilled fall vegetables (gf, v, nf) | \$20 per person
romanesco, zucchini, squash, delicatta, broccolini

brussel sprout medley (gf, v) | \$18 per person
walla walla sweet onion, bell peppers, candied walnuts, basil

blistered heirloom carrots (gf, ve, nf) | \$18 per person
honey taragon dressing

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*These items may be made gluten free, dairy free or vegan.
v=vegan; ve=vegetarian; sf=sesame free; shf=shellfish free

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DISPLAYS AND STATIONS

available for a maximum of 2 hours of service

pacific northwest seafood display (gf, df, nf) | \$95 per person

dungeness crab fry legs, white wine poached white prawns, seafood ceviche, togarashi crusted tuna with wasabi aioli, corn tortillas, cocktail sauce, lemons

meats and cheese board | \$45 per person

spec, journeyman bourbon salami, sopressata, vintners truffle rogue blue, cypress grove midnight moon, beechers marco polo beechers reserve, candied walnuts, stuffed hot peppers, fig preserves, truffle honey, assorted crackers + gluten free crackers upon request

chargrilled veggies & shmears (ve) | \$35 per person

citrus scented broccolini, romanesco, patty pan squash, heirloom carrots, smoked babaganoush, white bean hummus, roasted beets with tahini sauce, grilled macrina bread and assorted crackers + gluten free crackers upon request

salad station (ve) | \$28 per person

grilled peach salad
goat cheese, candied walnuts, peach vinaigrette, spring mix
classic caesar salad
shaved parmesan, boquerones, gem and red oak lettuce
vegan baby kale salad
cucumbers, cherry tomato, pomegranate, toasted cashews, champagne agave vinaigrette

pasta station | \$65 per person

spiced lamb and beef rigatoni, shaved parmesan manila clam and prawn linguine, caper white wine butter sauce
vegan gluten free locally foraged mushroom penne
macrina bakery rolls

mac & cheese bar | \$55 per person

classic beechers mac & cheese
dungeness crab mac and cheese
nduja mac & cheese
side toppings: bacon, onions, chives, sour cream
macrina bakery rolls

INTERACTIVE EXPERIENCES

***chef attendant required at an additional fee of \$300 (one per 150 people)

taylor shellfish oyster shucking (gf, df, nf) | \$95 per dozen

kusshi oysters, shigoku oysters, pacific oysters
hoenycrisp apple mignonette, cocktail sauce, yuzu champagne granita, lemons, tabasco

tabletop nachos (gf) | \$45 per person

fresh multicolor tortilla chips, taco seasoned meat (chx, beef, pork, shrimp, maitake), sour cream, avocado puree, queso sauce, diced onion, cilantro

crepe station (ve*, nf*) | \$45 per person

choose between savory and sweet
savory: ham, gruyere, mushroom, chicken, onion
sweet: nutella, berries, whipped cream, orange brandy sauce, caramelized banana

liquid nitrogen ice cream bar (gf*, df*, nf*, ve) | \$40 per person

**this station requires two attendants
chocolate, vanilla, seasonal sorbet frozen & whipped to order! 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

hellenika spun gelato (ve*, nf*) | \$60 per person

1 flavor for events under 30 guests and 2 flavors for events over 30
\$15 for additional flavor
choose between
dutch chocolate, maple pecan, earl grey, ube coconut, vegan chocolate

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CHIHULY GARDEN AND GLASS

DESSERTS

macaron tower (gf*, ve) | \$70 per dozen

fruity pebbles, circus animal, espresso fudge, raspberry chardonnay, toasted coconut, honey lavender, salted caramel

petite cheesecakes (ve) | \$75 per dozen

blueberry, caramel, chocolate, marble, new york, raspberry

cream puff tower (ve) | \$75 per dozen

black currant & vanilla, double chocolate, double raspberry, nutty caramel, mango passionfruit, pistachio

chocolate hazelnut beignet station (ve) | \$55 per dozen

dulce de leche, espresso white chocolate sauce, berry compote

LATE NIGHT SNACKS

*chef attendant required at an additional fee of \$300

***art plaza pizza station | \$28 per person**

pepperoni, quattro formaggio, wild mushroom

truffle and cheddar popcorn (gf, nf) | \$10 per person

slider station with garlic parmesan fries | \$12 per slider

choose quantity of each slider

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 bbq, brioche

zucchini fritter slider (v, nf)

katsu sauce, heirloom tomato, butter lettuce wrap

taco station | \$48 per person

carne asada, al pastor, pollo asado

corn and flour tortillas

pico de gallo, guacamole, salsa rojo, limes, micro cilantro

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PLATED DINNER

served with assorted rolls, and includes
coffee and tea service

STARTERS
choose one

stone fruit salad (nf*, ve)

burrata, arugula, frisee, candied walnuts,
balsamic honey vinaigrette

glasshouse ceaser (nf)

baby gem, boquerones, herbed breadcrumbs, grana padano

wild berry spinach salad (gf, v)

candied delicatta, shaved almonds, butternut squash vinaigrette

roasted tri-colored beets (gf, v)

frisee, tahini sauce, pistachio, beet green vinaigrette

tomato bisque (ve, nf)

cheesy croutons, herb vinaigrette

DESSERT
choose one

triple chocolate mousse (ve, nf, gf)

Chantilly cream, brownie crumble

mango passionfruit mousse (ve, nf, gf)

Mango lassi, coconut crumb

chocolate hazelnut tart (ve)

yuzu dark chocolate ganache, smoked sea salt

vegan gf tiramisu (gf, v)

cashew cream, espresso soaked date and nut cake,

vegan gf mango lime cake (gf, v)

mixed nut crumb, plant based mango cream

ENTRÉES

choose two plus one vegetarian or vegan entrée

washington ribeye (gf, nf) | \$150 person

butternut squash and celery root gratin,
tri-colored cauliflower, red wine braised mushrooms

seared wild king salmon (gf, nf) | \$135 person

couscous, heirloom tomato, cucumbers, olives,
grilled broccolini, tzatziki, feta cheese

black cod (nf) | \$130 person

sunchokes risotto, roasted vegetable medley, sunchoke chips

airline chicken breast (gf, nf) | \$115 person

delicate squash hash, sweet potato puree,
marsala demi

anderson ranch lamb chops (gf) | \$135 person

rosemary polenta, brussel sprouts, shaved fennel,
coffee lamb jus, pistachio crust

vegan gf mushroom risotto (gf, v, nf) | \$110 person

Locally foraged mushrooms

vegan gf eggplant parmesano (gf, v, nf) | \$110 person

vegan parmesan and mozzarella, spiced arrabiata, fried basil

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CHIHULY

GARDEN AND GLASS

GLASSHOUSE BUFFET

\$165 | person

served with assorted rolls, and includes coffee and tea service

STARTERS

choose two

stone fruit salad (nf*, ve)

burrata, arugula, frisee, candied walnuts, balsamic honey vinaigrette

glasshouse caesar (nf)

baby gem, boquerones, herbed breadcrumbs, grana padano

wild berry spinach salad (gf, v)

candied delicatta, shaved almonds, butternut squash vinaigrette

roasted tri-colored beets (gf, v)

frisee, tahini sauce, pistachio, beet green vinaigrette

ENTRÉES

choose two

prime tenderloin (gf, nf)

rosemary beef jus

seared wild salmon (gf, nf)

tzatziki, feta cheese

black cod (gf, nf)

lemon caper beurreblanc

airline chicken breast (gf, nf)

marsala demi

sakura pork loin (gf, df, nf)

smokey bbq, avocado sauce

vegan gf eggplant pamresano (gf, v, nf)

Spiced arrabiata

VEGETABLES AND STARCH

choose three

whipped yukon potato (gf, ve nf)

herb butter

roasted fingerling potatoes (gf, ve, nf)

black truffle butter

fall squash succotash (gf, v, nf)

delicatta, butternut squash, dried cranberries, peppers, walla walla sweet onions

honey tarragon carrots (gf, ve, nf)

grilled broccolini (gf, v, nf)

citrus zest

cous cous (gf, ve, nf,)

heirloom tomato, cucumber, fresh herbs, feta cheese

DESSERTS

choose one

macaron tower (gf*, ve)

fruity pebbles, circus animal, espresso fudge, raspberry chardonnay, toasted coconut, honey lavender, salted caramel

petite cheesecakes (ve)

blueberry, caramel, chocolate, marble, new york, raspberry

cream puff tower (ve)

black currant & vanilla, double chocolate, double raspberry, nutty caramel, mango passionfruit, pistachio

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BEVERAGE MENU

PRE-SELECT BETWEEN PREMIUM BAR OR LUXURY BAR PACKAGE

PREMIUM BAR

PREMIUM WINE by the bottle

forbidden bubbles, patterson cellars, wa	55
sauvignon blanc, flowerhead, columbia valley, wa	60
chardonnay, lu and oly, 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
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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, san pellegrino sparkling water	6
curated mocktail (non-alcoholic beverage that offers a flavorful alternative to traditional cocktails)	15
apple ginger fizz	
blood orange spritz	
cranberry elderflower mimosa	
blackberry thyme spritz	
athletic shandy	

path purified bottled water	7
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BRANDED ICE CUBES

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

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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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
champagne, laurent perrier, brut la cuvee, fr	85

LUXURY SPIRITS

oola vodka	20
woodinville bourbon	
patron silver tequila	
oola gin	
ten to one rum	

BEER

skyliner pilsner, double decker IPA, space garden hazy IPA, tiptop cider	12
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*non-alcoholic beer available upon requests

NON - ALCOHOLIC

coke, diet coke, sprite, ginger beer, and san pellegrino sparkling water	6
curated mocktail (non-alcoholic beverage that offers a flavorful alternative to traditional cocktails)	15
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custom branded ice cubes	2 per beverage
custom ice branding tool	500

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
glass	28
kettle one	22
tito's	22

GIN

bombay sapphire premier cru	28
kur gin	22
tanqueray	22

RUM

bacardi aňejo	22
centenario 12-year	22
kraken rum	22
tanduay coconut	22

TEQUILA

clase azul gold	150
clase azul aňejo	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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PRIVATE EVENT MENU

RECEPTION PACKAGE

\$75 per person

- Dungeness Crab Cakes** (gf, nf)
Caper Aioli
- Spiced Prawns** (gf*, df, nf)
Guacamole, Micro Arugula, Crispy Tortilla
- Hand Cut Fries** (gf, nf, v*, ve)
Spiced Ketchup and Roasted Cheddar Aioli
- Kobe Beef Sliders** (nf)
Caramelized Onion, Marinated Tomato, Smoked Cheddar, Brioche Bun
- Salmon Sliders** (nf)
Salmon Filet, Caper Aioli, Pickles, Red Onion, Brioche Bun
- Petite Cheesecakes** (nf)
Blueberry, Caramel, Chocolate, Marble, New York, Raspberry

PREMIUM RECEPTION PACKAGE

\$115 per person

- Dungeness Crab Cakes** (gf, nf)
Caper Aioli
- Grilled American Wagyu Beef** (df, gf, nf)
Smoked Tallow Mushroom Chimichurri
- Garlic Parmesan Hand Cut Fries** (gf, df, nf)
Truffle Aioli
- Charcuterie Board** (nf)
Spec, Italian Salami, Genoa Salami, Beechers Reserve, Marco Polo, Rogue Blue Cheese, Preserves, Pickles, Dried Fruits, Crisps
- Kobe Beef Sliders** (nf)
Caramelized Onion, Marinated Tomato, Smoked Cheddar, Brioche Bun
- Salmon Sliders** (nf)
Salmon Filet, Caper Aioli, Pickles, Red Onion, Brioche Bun
- Petite Cheesecakes** (nf)
Blueberry, Caramel, Chocolate, Marble, New York, Raspberry

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ADDITIONAL OPTIONS

HORS D'OEUVRES

Dungeness Crab Deviled Eggs (gf, nf) Black Truffle, Pimentón	\$85 per dozen
Foraged Mushroom Panisse (v, gf, nf) Amaro Cherries	\$75 per dozen
Brussel Slider Bites (v, nf) Blistered Cherry Tomato, Mini Burrata, Saba	\$70 per dozen

CARVING STATIONS

Required Carving Attendant	\$300 each
Smoked Washington prime rib (gf, df, nf) Chimichurri, Creamy Horseradish	\$550 (serves 25)
Coffee Rubbed Smoked Lamb Leg (gf, nf) Cucumber Yogurt Sauce	\$550 (serves 15)
Maple Mustard Crusted Pork Loin (gf*, df, nf) Bourbon Apple Mostarda, Local Beer Demi	\$410 (serves 20)
Citrus King Salmon (nf) Citrus Herbed Creme Fraiche, Fennel Salad	\$450 (serves 15)

DISPLAY STATIONS

PNW Seafood Bake (gf, nf) Manila Clams, Mussels, Dungeness Crab, Prawns, Uli's Polish Sausage, Red Potato, Corn on the Cob, Old Bay Butter	\$100 per person
Charcuterie Board (nf) Spec, Journeyman Salamis, Beechers Marco Polo, Rogue Blue Cheese, Cypress Grove Psychadellic, Preserves, Pickles, Dried Fruits, Macrina Bakery Crackers	\$45 per person
Seafood Display (gf, df, nf) Snow Crab Claws, Poached White Prawns, Seafood Ceviche, Togarashi Crusted Tuna, Cocktail Sauce, Wasabi Mayo, Tortilla Chips, Lemons	\$65 per person

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BEVERAGE LIST

WINE

Premium Wine

\$50-\$60

Luxury Wine

\$65-\$80

By the bottle. Rotating selection of Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon, Syrah, and Sparkling Wine.

Other Wines available upon request.

BEER

Assorted Microbrews

\$12

Seattle Cider

\$12

Non-alcoholic beer available upon request

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Beer

\$6

PATH Bottled Water

\$7

MOCKTAILS

Signature house-made sodas

\$15

*selections may vary based on seasonal rotation

Spiced Horizon - Cinnamon Cranberry Clove Syrup, Ginger Beer and Sprite

Sunset Sound - Strawberry & Mango Puree, Lime Juice, Simple Syrup and Sprite

Alki Fizz - Vanilla Syrup, Lemon Juice, Simple Syrup and Sprite

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SPIRITS

Premium Cocktail

\$18

Luxury Cocktail

\$20

Rotating selection of Vodka, Gin, Tequila, Mezcal/Adjacent, Rum, Whiskey, Scotch, and Cognac.

Other Liquors available upon request.

SIGNATURE COCKTAILS

\$20

Inkwell

Roasted Pistachio Infused Blend of Old Overholt Rye and Elijah Bourbon, Black Mission Fig Syrup, House Cinnamon Butters

Fishing Lure

Tropical Green Tea Infused Vodka, Passion Fruit Puree, Mint

The Glassblowers Manhattan

Bacon Washed Bourbon, Antica Formula, Grade A Maple Syrup, Orange Bitters

Solstice

Banks Rum, Cranberry, Orgeat Liqueur, Lime Turbinado, Red Blend

PNW Margarita

Cedar Infused Tequila, Lime, Agave, and Jalapeño sh

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v=vegan; ve=vegetarian; shf=shellfish free; sf=sesame free.

Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. All menu prices are subject to a 22% service charge. All charges are subject to state sales tax (currently 10.35%).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may be produced in a facility or kitchen that also uses a variety of allergens. Certain items can be prepared gluten free or vegan. Please inform your Event Planning Manager of any allergy or dietary restrictions.