

# 2019 CATERING MENU

## BREAKFAST

### PLATED – PLANNER TO SELECT ONE

price per person / breakfast potato / coffee / tea / juice

**Banana Bread French Toast** df/veg  
candied pecan / warm maple syrup

**House-Smoked Salmon Scramble** gf  
boursin / chive

**Seasonal Frittata**

**Eggs Benedict**  
ham / poached egg / english muffin / hollandaise

### ADD ON

price per person / enhancement to buffet or plated meal

**Omelets** made to order / 20 guest minimum

**Breakfast Burrito** / seasonal accompaniment

**Breakfast Sandwich** / seasonal accompaniment

**Petite Quiche** / seasonal

**Bagel** / cream cheese / lox salmon / caper / red onion

**Sausage**

**Bacon**

**Scrambled Eggs** / cheddar / chive

### BUFFET

price per person / coffee / tea / juice

#### Continental

granola / yogurt / fruit / muffins / scones / croissants

#### Wrap

scrambled egg / bacon / sausage / ham / cheddar / tomato /  
spinach / jalapeño / sour cream / salsa / tortilla / breakfast potato /  
fruit

#### Rise

scrambled egg / sausage & bacon / breakfast potato / pastry / fruit

#### Energize

hard-boiled egg / quinoa bowl with fresh fruit & flax / turkey bacon /  
chicken sausage / greek yogurt / local honey

#### Indulge

eggs benedict / canadian bacon / poached egg / english muffin /  
hollandaise / breakfast potato / sausage & bacon / pastry / fruit

### SIDE

price per person

#### Coffee Cake

**Oatmeal** / seasonal accompaniments

#### Cinnamon Roll

**Scone** / seasonal

Croissant / seasonal

## BREAK

price per person

### North Shore

corn tortilla chips / salsa / black bean dip / guacamole

### Movie Time

house-made potato chips / popcorn / shelled peanuts / m&ms

### Trail

build your own mix / peanut / walnut / almond / sunflower seed / pumpkin seed / dried cranberry / dried blueberry / dark chocolate chip / yogurt pretzel / m&ms

### Washington Apple

apple slices & assorted dipping sauces / cheddar & apple tartlet / mason jar caramel apple cobbler

### Parfait

build your own parfait / assorted yogurt / house-made granola / dried fruit / local honey / whole seasonal fruit / nuts

## EXTRA

price per dozen

**Chocolate Rice Krispie Treat** gf

**Coffee Cake**

**Lemon Bar**

**Brownie** traditional / blondies

**Cookie** assortment

**Soft Pretzel** cheese sauce / mustard

## EXTRA

individually priced

**Whole Fruit**

**Yogurt**

**House-Made Granola Bar**

**Clif Bar & Kind Bar** assortment

**Popcorn** butter / cheddar/ chocolate

## BEVERAGE SERVICE

individually priced

**Soft Drinks & Bottled Water** assorted

**Hot Tea** the republic of tea / assorted

**Sparkling Water** la croix

**Bottled Water** san pellegrino sparkling / aqua panna still

**Sparkling Cider**

**House-Made Juice** bottled / seasonal

**Energy Drink** red bull

**Iced Tea** per gallon

Lemonade per gallon

Coffee per gallon / locally roasted by urraco / regular or decaf

## CONTINUOUS BEVERAGE SERVICE

### “GO GREEN”

price per person / up to an 8-hour service

san pellegrino sparkling water / aqua panna still water / la croix fruit-sparkling water / red bull / assorted bottled iced tea / locally roasted urraco coffee / the republic of tea assorted hot tea

## CONTINUOUS BEVERAGE SERVICE

price per person / up to an 8-hour service

locally roasted urraco coffee / the republic of tea assorted hot tea / assorted soft drinks & bottled water

## SMOOTHIE & JUICE BAR

price per person / 1-hour service / attendant

seasonal assortment / made-to-order / pre-made selection available  
20 guest minimum



## LUNCH

### BUFFET OF THE DAY

price per person / coffee / tea

choose the lunch buffet featured on that day for a reduced price

or any buffet any day

#### Monday - Cypress

manhattan clam chowder / hummus with crispy peas & olive oil / spanakopita bites / lemon garlic lamb meatballs / house-made pita / marinated olives / lemon olive oil prawn / grilled eggplant / roasted oregano vegetables / roasted garlic & mint yogurt sauce / baklava

#### Tuesday - Fiesta

chicken tortilla soup / marinated cucumber salad / carne asada / ancho chili braised chicken / black bean corn salad & cilantro dressing / charred pepper & onion / spanish rice & pinto beans / crema / cabbage / lime / pico de gallo / smashed avocado / cilantro / cojita / flour & corn tortillas / caramel flan

#### Wednesday - Wok

egg drop soup / cabbage slaw with peanut ginger dressing / vegetable yakisoba / chicken satay / pork & mushroom egg roll / scallion fried rice / matcha crème brûlée

#### Thursday - Chop

tomato basil soup / make your own chopped salad to include iceberg / romaine / tomato / cucumber / carrot / red pepper / avocado / egg / bacon / salami / chicken / feta / blue cheese / garbanzo bean / crouton / sunflower seed / pita / gluten free wraps / sea salt dark chocolate cookie

#### Friday - Burger Bar

caesar salad / seasonal pasta salad / beef burger / garden burger / butter lettuce / onion / sliced tomato / grilled mushroom & onion / cheddar / pepper jack / provolone / pickle / mayo / whole grain mustard / sesame bun / house-made chips / brownies & blondies

#### Saturday - Ciao

salami mozzarella artichoke heart salad / italian baby green salad / meatball sandwich / chicken bacon avocado sandwich / wild mushroom melt on fontina / focaccia / campanelle pasta / marinara / alfredo / seasonal crostata

#### Sunday - PNW

alderbrook clam chowder / nw roasted chicken with washington sweet onion & foraged mushroom / cedar planked salmon / nw market vegetables / coleslaw & apple cider vinaigrette / seasonal baby greens / mini pie

#### Any Day - Deli

chicken noodle soup / spinach with goat cheese & strawberry salad / deli meat / cheddar / smoked gouda / chicken / breads / condiments / house-made chips / fresh baked cookies

## BOX LUNCH

price per person / chips / cookie / water or soda

### PLANNER TO SELECT THREE

**kurobuta ham** / gruyere / pickled mustard seed / toasted baguette  
**roasted turkey** / brie / arugula / basil mayo  
**braised beef** / grilled onion / pepperoncini / provolone  
**caprese** / heirloom tomato / mozzarella / arugula / pesto aioli

# HORS D'OEUVRES

price per dozen / 2 dozen minimum order per item

## COLD

### Smoked Salmon gf

avocado mousse / pickled shallot / seasoned crispy rice paper

### Seared Albacore Tuna gf/df

compressed cucumbers / pickled ginger

### Prawns gf/df

cocktail sauce

### Stuffed Date gf/veg

blue cheese / almonds / balsamic

### Caprese Tartine veg

cured tomato / basil / artichoke / whipped mozzarella / grilled baguette

### Fig & Pig

grilled focaccia / fig jam / goat cheese / prosciutto

### Eggplant Hummus Pinwheel veg/vegan/df/gf

### Heirloom Tomato Ragout veg/gf

avocado mousse polenta

### Bacon Endive

bacon / blue cheese / apple / candied walnut

## HOT

### Steamed Dungeness Crab & Shrimp Dumpling df

citrus ponzu / scallions

### Foraged Mushroom Tarts veg

fontina / herbs

### Chicken Quesadilla

avocado mousse / chipotle crema

### Crostini Cambozola veg

apple butter / onion jam

### Lamb Sausage Empanada

manchego / olive tapenade / cilantro puff pastry

### Baby Bell Peppers gf/veg

lemon ricotta / crispy capers

### Kung Pao Chicken gf/df

### Chorizo Empanada

queso fresco / black bean relish

### Crab Cake

sriracha aioli

## RECEPTION DISPLAYS

price per person

### Market Vegetables

local vegetables / seasonal hummus / herb dip / grilled pita

### Market Fruit

seasonal fruit & berries / local honey dipping sauce

### Catch

prawn / oyster on the half shell / crab claw / cocktail & hot sauce

### Cured

selection of local artisan cured meats / house-made pickles & seasonal mustards / selection of local artisan cheese / grilled baguette / toasted hazelnut / local honey

### Dip In

walla walla onion dip / garlic hummus / spicy queso / guacamole / fresh tortilla chips / house-made potato chips / assorted vegetables

### Slide

assorted sliders / kobe beef / fried chicken / black bean / tater tots

### Oyster

oyster on the half shell / bbq oyster / seasonal accompaniment

## HEAVY RECEPTION PACKAGE

price per person

### DISPLAYS

#### Cheese & Antipasti Platter

marinated vegetables / cured meats / local cheese / crackers

#### Market Vegetables

local vegetables / seasonal hummus / herb dip

#### Slider Station

kobe beef / fried chicken / black bean / house-made chips

### ASSORTED BITES

**Caprese Skewer** mini heirloom tomato / basil / fresh mozzarella

**Poached Jumbo Prawn** cocktail sauce

**Vegetarian Spring Roll** sweet chili sauce



## DINNER

### PLATED

price per guest / coffee / tea / bread / butter / accompaniments

highest priced entrée will be charged for all selected / entrée counts required from planner (3) business days prior to event

### SALAD - PLANNER TO SELECT ONE

#### Romaine

crumbed herb crouton / shaved parmesan / white anchovy grilled  
lemon parmesan dressing

#### Mixed Greens gf

cherry tomato / cucumber / marinated mozzarella / toasted  
hazelnut / basil pistou / fig balsamic reduction

#### Spinach gf

heirloom tomato / oven-dried drunken goat cheese / mustard cider  
vinaigrette

#### Arugula gf

crispy shallot / cojita / roasted corn salsa / manchego / cilantro lime  
vinaigrette

### OPTION 1

#### DUO PLATED MAIN - PLANNER TO SELECT ONE

##### Bone-In Chicken Breast & Salmon gf

crispy white cheddar risotto cakes / heirloom tomato crème /  
roasted herb potato / market vegetable / demi

##### Petite Filet & Salmon gf

pesto compound butter / balsamic cipollini / roasted potato / market  
vegetable

##### Petite Filet & Lobster Tail gf

hollandaise / blistered potatoes / market vegetable

### OPTION 2

#### PLATED MAIN - PLANNER TO SELECT TWO

##### Ravioli veg

buffalo milk ricotta / spinach / rapini / pine nut / heirloom tomato  
ragout

##### Chicken gf/df

thyme-crusted breast / sweet potato gratin / grain mustard cider  
vinaigrette

##### Salmon

mushroom gruyere bread pudding / olive & asparagus tapenade /  
market vegetable

##### Risotto df/veg/vegan

blistered cherry tomatoes / roasted baby peppers / sweet onion /  
herb pistou

##### NY Steak gf/df

roasted potato / toasted garlic & herb chimichurri / market  
vegetable

##### Seasonal Catch

chef's choice preparation / boursin mashed potatoes / market  
vegetable

##### Filet Mignon gf/df

bacon-wrapped / blistered potato / market vegetable

# BUFFET DINNER

price per person / 20 guest minimum / coffee / tea / bread / butter

## SALAD - PLANNER TO SELECT TWO

Arugula gf

pine nuts / orange / piquillo peppers / manchego / champagne-honey vinaigrette

Spinach gf/veg

compressed apple / dried cherry / toasted walnuts / drunken goat cheese / apple vinaigrette

Chopped Kale Caesar gf

parmesan / anchovy

Lemon Farro

cucumber / tomato / feta / lemon zest / parsley / garlic / olive oil

Mixed Greens gf/veg

cherry tomato / cucumber / marinated mozzarella / toasted hazelnut basil pistou / fig balsamic reduction

Charred Broccoli

almonds / golden raisins / pickled onion / bacon / lemon olive oil

## SIDE - PLANNER TO SELECT TWO

Lemon Garlic Smashed Potato gf/df

Crispy Brussel Sprout gf/df

soy / garlic / red pepper flakes / olive oil

Roasted Market Vegetables gf/df/veg/vegan

balsamic reduction

White Cheddar Polenta

Vegetable Gratin gf/veg

squash / tomato / zucchini / fennel / toasted brioche crumb / parmesan

Boursin Mashed Potatoes gf

## MAIN

**Cedar Planked-Roasted Salmon** gf/df

castelvetrano citrus tapenade

**Slow-Roasted Prime Rib** gf/df

herb crusted / horseradish crème / au jus

**Prosciutto-Wrapped Chicken** gf

fontina / white wine mustard sauce

**Steamed Manila Clams** gf/df

lemon herb butter broth

**PNW Mussel**

piquillo pepper / coriander curry / coconut cream

**Handmade Pasta** veg

rotating preparation

**Fresh Seasonal Catch**

seasonal preparation

**Eggplant Manicotti** gf/veg

**Seared Broccoli Rabe & Tofu** gf/df/veg/vegan

seasoned black lentil / fennel herb salad

**Portobello Mushroom "Ravioli"** veg / vegan

spinach / cured tomato / roasted garlic / balsamic reduction / olive oil

2 Mains

3 Mains





## CASUAL BUFFET

price per person / 20 guest minimum / coffee / tea / bread / butter

\*\*\*Available Exclusively May–September

### Picnic

seasonal fruit salad / summer greens / house-made chips / baked potato salad / hot dog / hamburger / accompaniments

### BBQ

orange poppy seed coleslaw / bbq rib & chicken / baked beans / macaroni & cheese / corn bread

### Summer Boil

caesar salad / clam chowder bread bowl / steamed dungeness crab / peel & eat shrimp / sausage / bbq chicken / corn / new potatoes

## ADDITIONAL STAFFING

BBQ Attendant

## PLATED KID'S MEALS

price per person / children 11 and under

### PLANNER TO SELECT ONE

Chicken Strips  
fries / fresh fruit

### Pizza

cheese or pepperoni / green salad

### Mac & Cheese

green beans

### Pasta

alfredo or marinara / green salad

### Peanut Butter & Jelly Sandwich

potato chips

## DESSERT

price per person

### PLATED DESSERT - PLANNER TO SELECT ONE

**Shortcake** strawberry / lemon / sweet cream

**Cheesecake** seasonal preparation

**Croissant Bread Pudding** caramel / apple / whiskey an glace

**Sea Salt Caramel Tart** dark chocolate / candied orange peel

**Chocolate Lava Cake** seasonal

**Coconut "Milk" Panna Cotta** seasonal gf/df /vegan

### DESSERT BITES - PLANNER TO SELECT THREE

**Sea Salt Caramel Tart**  
dark chocolate / candied orange peel

**Chocolate-Dipped Strawberry** gf

**Flourless Chocolate Tart** gf

**Crème Brûlée** gf  
seasonal

**Petite Hand Pie**  
seasonal

**Petite Eclair**

**Cheesecake Bite**  
seasonal

**Cake Pop**  
seasonal

**Banana Split Shooters** gf

**Tartlet**  
seasonal

## CAKE

### Flavor

chocolate / vanilla / marble / lemon poppy / carrot / red velvet

### Filling

vanilla swiss buttercream / white chocolate mousse / chocolate mousse / cream cheese / whipped ganache / german chocolate / lemon curd / raspberry curd / passion fruit curd / seasonal fresh fruit / raspberry preserve / strawberry preserve

### Icing

vanilla swiss buttercream / chocolate buttercream / kahlua / cream cheese

### Style

swiss dot / naked / confetti / round / square

20 guest minimum

## FIRESIDE

### S'mores

milk chocolate / marshmallow / graham cracker

### Canal S'mores

cayenne & dark chocolate / lavender & white chocolate / fennel pollen & milk chocolate / marshmallow / graham cracker

## EXTRAS

### Ice Cream

olympic mountain ice cream / seasonal

### Ice Cream Sandwiches

olympic mountain ice cream / seasonal assortment



## WINE

### WHITE

#### Chardonnay

Canoe Ridge Expedition, Horse Heaven Hills, WA  
Browne, Columbia Valley, WA  
Stag's Leap, Napa Valley, CA  
Kendal Jackson "Grand Reserve", Santa Barbara County, CA

#### Sauvignon Blanc

Matthews, Columbia Valley, WA  
Lodmell Cellars, Columbia Valley, WA

#### Pinot Gris

Canoe Ridge Expedition, Walla Walla, WA  
Adelsheim, Willamette Valley, OR  
Ponzi, Willamette Valley, OR

#### Riesling

Januik, Columbia Valley, WA  
Long Shadows "Poet's Leap", Columbia Valley, WA

#### Other Whites

Julia's Dazzle Rosé, Columbia Valley, WA

#### Sparkling

Domaine Ste Michelle, Brut, Columbia Valley, WA  
Domaine Ste Michelle, Brut Rosé, Columbia Valley, WA  
Avisi Prosecco, Italy, NV  
Argyle Brut, Willamette Valley, OR  
Veuve Clicquot "Yellow Brut", A Remis, France

### RED

#### Cabernet Sauvignon

Canoe Ridge Expedition, Horse Heaven Hills, WA  
Amavi Cellars, Walla Walla Valley, WA  
Browne, Columbia Valley, WA  
Dusted Valley, Columbia Valley, WA  
Powers, Columbia Valley, WA

#### Merlot

Canoe Ridge Expedition, Horse Heaven Hills, WA  
Browne, Columbia Valley, WA  
Januik, Columbia Valley, WA  
Novelty Hill, Columbia Valley, WA

#### Pinot Noir

Adelsheim, Willamette Valley, OR  
Argyle, Willamette Valley, OR  
Cooper Hill, Willamette Valley, OR

#### Syrah

Boomtown, Columbia Valley, WA

#### Zinfandel

Kenwood Jack London, Sonoma, CA

#### Other Reds

Chateau Ste. Michelle Indian Wells, Columbia Valley, WA  
Fidelitas 4040, Red Mountain, WA

## SPIRITS

### HOUSE

Heritage Distillery Batch #12 Vodka  
Heritage Crisp Dry Gin  
Bacardi Light Rum  
Sauza Tequila  
Four Roses Bourbon  
Famous Grouse Scotch  
Jack Daniel's Whiskey

### CALL

Tito's Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Hornitos Tequila  
Maker's Mark Bourbon  
Johnnie Walker Red Label  
Crown Royal Whiskey

### PREMIUM

Grey Goose Vodka  
Hendrick's Gin  
Don Q Gran Anejo Rum  
Patron Tequila  
Basil Hayden Bourbon  
Glenlivet Scotch  
Pendleton Whiskey

### AFTER DINNER

Kahula  
Frangelico  
Bailey's Irish Cream  
Sambuca Romana  
Amaretto di Saronno  
Grand Marnier  
Courvoisier v.s.  
Hennessy v.s

## BEER

### DRAFT

#### PLANNER TO SELECT ONE

Battlebrook Beer / brewed locally for Alderbrook by Silver City  
Brewery  
Bale Breaker IPA  
Seasonal Rotation

#### BEER BY THE BOTTLE

Alaskan Amber  
Corona  
Total Domination IPA  
Blue Moon  
Budweiser  
Bud Light

#### \*CASH BAR SERVICE FEE



## SPECIALITY COCKTAILS

### WHISKEY

#### Blue OX Sunset Sour

blue ox whiskey blended by oola for alderbrook / syrah  
house-made sour mix

#### Flying Fig

fig vodka / four roses bourbon / muddled blueberries / lemon juice  
ginger ale

### VODKA

#### Lavender-Blackberry Lemon Drop

lavender vodka / blackberry / lemon / triple sec / lavender  
sugar rim

#### French Martini

heritage no. 12 vodka / chambord / pineapple & lemon juice

### GIN

#### Elder Apple

cadee gin / elderflower liqueur / apple cider

#### Limoncello Gin Cocktail

cadee gin / limoncello / club soda

### TEQUILA

#### Blackberry Margarita

silver tequila / triple sec / blackberry / lime / orange / house-made  
sour / salt

### RUM

#### Pink Mojito

bacardi / mint / lime / cranberry juice / simple syrup / club soda

## CONFERENCE POLICIES

### FOOD & BEVERAGE SERVICE

The total sum of food, beverage, room rental and audiovisual equipment will be subject to a taxable 22% service charge and Washington State sales tax. 57% of the service charge will be paid directly to the event services staff.

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. The resort staff is trained and will enforce all current regulations and guidelines.

No food or drink may be brought into any banqueted functions at Alderbrook Resort & Spa. This does not apply inside guest rooms or inside cottages. An exception to this rule is permitted for wedding and birthday cakes if they are made by a licensed bakery.

### GUARANTEED GUEST COUNT & ENTRÉE COUNTS

The guaranteed minimum number of guests attending each function must be sent to your catering representative no later than three (3) business days prior to the commencement of the first function. If the function is plated, exact entrée counts are due at this time.

The following buffet minimums apply:

- 10 guests for breakfast (excluding the union continental)
- 15 guests for lunch (excluding the box lunch)
- 20 guests for buffet dinner

Groups with fewer than the minimum may order a plated option or pay for the minimum number of guests.

The highest priced entrée item will be charged for all meals served.

### SETUP CHANGES

All changes to your event, agenda, function room or set-up 48 hours prior to commencement are subject to an additional charge at the discretion of your catering representative.

### MUSIC

Outdoor acoustic background music is allowed in our outdoor venues until 9:00 PM. We allow DJs or live music (up to a five (5) person ensemble) in our indoor venues only until 11 PM. Volume levels are monitored and controlled by hotel management

Guest room requirements apply to any function with amplified music indoors.

### DECORATIONS

No items are to be used in decorating that may damage or leave marks/holes in the walls, ceilings, flooring or lawns.

Paper sky lanterns are prohibited from use as they cause an extreme fire hazard and are detrimental to the natural environment and waterways.

### AMENITY DELIVERY

Bringing gifts for your guests? Let us handle the delivery for you! We deliver in-room gifts for a small charge per room.

A set-up fee per person will be assessed to all outdoor functions.

