

BREAKFAST

Ready to go with coffee and tea service included.

Assorted Sliced Breakfast Breads & Mini Fresh Baked Danish lemon pound cake, chocolate marble pound cake, madagascar vanilla orange pound cake, streusel pound cake, mini fresh baked raspberry danish, maple pecan bear claws, apple danish, lemon danish, cinnamon roll	\$4.00 Per Person
Fresh Baked Cinnamon Rolls large fresh baked cinnamon rolls topped with your choice of maple bacon cream cheese frosting or vanilla cream cheese frosting	\$6.00 Per Person
Breakfast Croissant Sandwich butter warmed croissants, heirloom kurobuta ham, tillamook cheese, scrambled eggs, goat horn peppers	\$8.00 Per Person
English Muffin Breakfast Sandwich english muffin, all-natural sausage, tillamook cheddar, farm fresh egg	\$6.00 Per Person
Breakfast Burrito 12" flour tortilla, potatoes, all-natural sausage, pepper bacon, tillamook cheddar, salsa	\$6.00 Per Person

PRE-EVENT MEAL

Assorted with canned soda and bottled water.

Egg Salad Sandwich house-made tarragon egg salad, seasoned tomatoes, spring greens, sourdough bread, tim's cascade chips	\$14.00 Per Person
Turkey Caprese sliced turkey, fresh mozzarella, tomato, basil, balsamic glaze, pesto mayonnaise, grilled ciabatta, tim's cascade chips	\$14.00 Per Person
Vegetarian Panini grilled ciabatta with avocado, fresh mozzarella, tomato, roasted red pepper, spring greens, chipotle pesto and tim's cascade chips	\$14.00 Per Person
BBQ Pulled Pork Sandwich slow smoked shredded pork, lightly tossed in barbeque sauce, soft ciabatta, topped with marinated goat horn peppers, tim's cascade chips	\$14.00 Per Person
Sausage To Go your choice of all-beef nathan hot dogs or uli's men's room red sausages on a stadium bun with tim's cascade chips	\$12.50 Per Person

All food and beverage is subject to applicable Washington state sales tax and a 22% taxable service charge. Of that amount, 40% will be paid directly to service personnel and 60% will be retained by the property."

POST-EVENT MEAL

Coffee and tea service included. Served with your choice of Caesar salad or seasonal specialty salad, macaroni and cheese made with Beeches cheese, sweet potato fries, and assorted cupcakes.

Fajita Bar

thin sliced steak marinated with cilantro, lime, onion, beer, thin sliced chicken breast marinated in orange, garlic, cilantro, small flour tortillas, seasoned peppers and onions, simmered black beans, refried beans, spanish rice, salsa, shredded cheese, jalapeños, tortilla chips, churros

\$27.00 Per Person

Burger Bar-Choose Two Proteins

grilled beef burgers, grilled herb marinated chicken breast, or uli's men's room red sausages, served with buns, potato chips, pesto penne pasta salad, potato salad, corn on the cob, all the fixing for burgers/franks and fresh baked cookies and brownies

\$24.00 Per Person

Classic BBQ-Choose Two Proteins

slow smoked beef brisket, seasoned smoked pulled pork, grilled marinated chicken thighs, uli's men's room red sausage, mexican-style grilled corn, queso, chili lime, chorizo baked beans, potato salad or coleslaw, garden salad with ranch, hawaiian sweet rolls, house-made seasonal cobbler

\$26.00 Per Person

Slider/Flatbread Bar-Choose Two Sliders & Two Flat Breads

\$26.00 Per Person

Kobe Beef Slider—grilled ground kobe beef, bacon onion jam, beecher's cheese, spicy sweet marinated goat horn peppers on a toasted brioche bun

Pulled Pork Slider—slow smoked pork with tangy bbq sauce topped with cilantro lime coleslaw on soft hawaiian roll

Chicken & Waffle Slider—tempura battered sage maple marinated chicken thigh glazed with maple sage gravy served on buttered waffle

Falafel Slider—garbanzo bean falafel patties with tomato, spring green, zaatar tahini dressing

Fig & Triple Cream Brie Flatbread—red wine poached figs, triple crème brie, arugula, sweet spicy marinated goat horn pepper on crispy flat bread, fig jam sauce

Classic Margarita Flatbread—fresh mozzarella, oven roasted cured heirloom tomatoes, micro basil on crispy flat bread, marinara sauce

Grilled Fingerling Potato, Gruyere Cheese, Smoked Prosciutto Flatbread—truffled grilled fingerling potatoes, smoked prosciutto, gruyere cheese, leek pepper fondue, crispy herb flatbread

American Hot Flatbread—thin sliced pepperoni, marinated sweet and spicy goat horn peppers, crispy flatbread, marinara sauce

Traditional Dinner - Choose Two Proteins

tri-tip steak marinated in red wine grilled medium-rare, chimichurri sauce, frenched chicken breast lightly seasoned with smoked paprika, sea salt seared in extra virgin olive, oven-roasted heirloom tomato tapenade, micro basil, or sockeye salmon grilled, cedar planks, served with a leek and pepper fondue, dill crème fraiche, charred lemons, served with ancient grain rice pilaf, herb roasted fingerling potatoes, garden salad, artisan bread, assorted mini desserts

\$29.00 Per Person

The High Life

salt and herb crusted prime rib with au jus and horseradish cream sauce, steamed crab legs with melted butter, garlic mash potatoes, seasonal vegetable, seasonal specialty salad, artisan bread, and assorted mini desserts

Market Price

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