

Plated Dinner

All dinner entrées include hearth baked rolls, choice of either soup or salad, chef's accompaniments, choice of dessert and Starbucks Coffee, decaffeinated coffee, Tazo Tea and iced tea.

Soup or Salad

please select a soup or salad:
if both soup and salad starters are ordered, an additional charge will apply

Soup du Jour

Seattle Clam and Corn Chowder

local clams, potatoes and cream

Tomato and Basil Soup

Wild Mushroom Bisque

locally foraged mushrooms and sweet onions blended with cream and sherry, drizzled with Italian white truffle oil

SkyCity Greens

mixed tender greens, Braeburn apple slices, Oregon Rogue blue cheese and huckleberry vinaigrette

Caesar Salad

with grated parmesan and garlic croutons

Desserts

please select one:
your sales manager can provide a complete list of dessert options

Tiramisu

coffee-rum infused sponge cake with creamy mascarpone filling

Strawberry Mascarpone Cake

Grand Marnier sponge cake, strawberry jam and light mascarpone cream

New York Cheesecake

Chocolate Trio

Grand Marnier-white chocolate mousse and dark chocolate mousse with rich chocolate cake

the following dessert may be selected for an additional charge:

Lunar Orbiter

signature dessert from 1962 World's Fair

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Entrée Selections

please select up to two entrées plus one vegetarian option:
if more than one entrée is selected the highest priced entrée will prevail for the entire group

New York Strip Loin

broiled with a pinot noir demi-glaze

Beef Tenderloin

medallions with a roasted shallot glaze

Roasted Prime Rib of Beef

with natural juices and horseradish

*this entrée requires a minimum of 15 to be ordered, otherwise a grilled rib eye will be substituted

Pork Tenderloins

with sauteed apples, caramelized onions and sherry maple glaze

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Grilled Wild Salmon

wild Northwest salmon with vanilla beurre blanc

Pacific Northwest Crab Cakes

with apple and corn slaw, herb remoulade

Sashimi Grade Grilled Ahi Tuna

with wasabi-soy glaze

Seared Mahi Mahi

with tomato-caper-relish

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Grilled Jidori Chicken Breast

with lemon pan sauce

Pan Roasted Garlic Chicken

8 oz. bone-in chicken breast stuffed with fresh roasted garlic and honey-ginger pan jus

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Butternut Squash Ravioli

large raviolis stuffed with butternut squash, olive oil, leeks and diced roma tomatoes

Roasted Vegetables in Puff Pastry

butternut squash, mushrooms, cherry tomato and broccolini, baked puff pastry shell with parsley/basil pesto

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Duet Entrée Selections

please select one duet entrée plus one vegetarian option:
if more than one entrée is selected the highest priced entrée will prevail for the entire group

Tenderloin of Beef

medallions with roasted shallot glaze

and

Grilled Marinated Prawns

with saffron sauce

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Tenderloin of Beef

medallions with roasted shallot glaze

and

Grilled Wild Salmon

wild Northwest salmon with vanilla beurre blanc

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Grilled Jidori Chicken Breast

with lemon pan sauce

and

Grilled Wild Salmon

wild Northwest salmon with vanilla beurre blanc