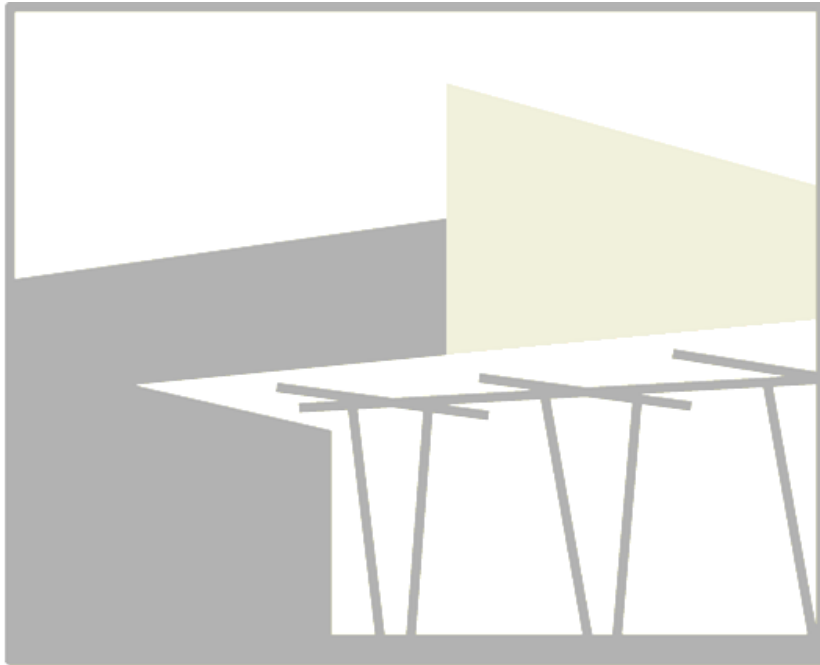


LYNNWOOD CONVENTION CENTER



MENUS

2011

Day Package Options

All package options are complimented by freshly brewed organic coffee and assorted Tazo teas.

Lopez Package

\$39.50/Person

In the Morning

Continental

Assorted Breakfast Pastries, Preserves, Fresh Fruit and Orange Juice

Mid-Morning

Refresh of organic coffee and assorted Tazo teas

Mid morning Refresh will be billed on consumption.

\$36/gallon*

Lunch

Sandwich Buffet

Roast Beef, Turkey and Rosemary Ham Sandwiches with Havarti on Essential Bakery Breads

Classic Condiment Platter with Tomatoes, Pickles and Pepperoncini

Romaine Salad with House Dressing

Tim's Cascade Potato Chips

Lemon Bars

In the Afternoon

Sweet

Assortment of Cookies, Brownies, Coffee, Tea, Assorted Sodas and Bottled Water

**Mid morning Refresh will be billed on consumption.*

Above menu items must be ordered for 50 people minimum unless otherwise specified.

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Day Package Options

All package options are complimented by freshly brewed organic coffee and assorted Tazo teas.

Orcas Package

\$45/Person

In the Morning

Classic

Cage Free Scrambled Eggs, Bacon, Apple Link Sausage, Country Style Breakfast Potatoes, Fresh Fruit

Mid-Morning

Refresh of organic coffee and assorted Tazo teas

Mid morning Refresh will be billed on consumption.

\$36/gallon*

Lunch

La Italia

Cheese Tortellini with Roasted Garlic Cream

Penne with Cascioppo Brothers Italian Sausage and Peppers

Crostini with Seasonal Herb Butter, Marinated Tomatoes with Basil

Hearts of Romaine with Chopped Olives, Shredded Parmesan, Cucumbers and Balsamic Dressing

Lemon Bars

In the Afternoon

The Remy

A Variety of Artisan Cheeses and Seasonally Selected Fruits with Assorted Crackers, Assorted Sodas and Bottled Water

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Day Package Options

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San Juan Package

\$50/Person

In the Morning

Mount Baker

Cage Free Scrambled Eggs, Apple Link Sausage, Smoked Bacon, Breakfast Potatoes, Croissants, Fresh Fruit

Mid-Morning

Refresh of organic coffee and assorted Tazo teas

Mid morning Refresh will be billed on consumption.

\$36/gallon*

Americana Lunch

Corn Meal Crusted Chicken with Onion Gravy, Spice Roasted Pork Loin with Apples

Baked Mac and Cheese

Seasonal Vegetables

Green Salad with Shredded Carrots and Ranch Dressing

Carrot Cake

In the Afternoon

Showtime

Erin's Popcorn, Chocolate Covered Pretzels, Assorted Candy Bars, Assorted Sodas and Bottled Water

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Breakfast-Plated

Complimented by breakfast pastries, preserves, chilled orange juice, freshly brewed organic coffee and Tazo teas.

Classic Eggs Benedict

Toasted English Muffins topped with Canadian Bacon, Cage Free Poached Eggs and Hollandaise, Potatoes O'Brien

\$19/person (25 person minimum)

Add Dungeness Crab or Smoked Salmon

\$22/person (25 person minimum)

French Toast Strata

Cinnamon Batter Dipped Bread, slowly baked and laced with Seasonal Fruit, drizzled with Buttered Maple Syrup, served with Bacon

\$17/person

Lynnwood Starter

Cage Free Scrambled Eggs, Bacon, Apple Link Sausage and Country Style Breakfast Potatoes

\$17/person (25 person minimum)

Mixed Berry Blintzes

Sweetened Ricotta Cheese, topped with Powdered Sugar and served atop Mixed Berries accompanied by Apple Link Sausage

\$16/person

Northwest Scramble

Cage Free Scrambled Eggs with Smoked Salmon and Shiitake Mushrooms, Toasted Brioche and Dilled Potato Hash

\$19/person (25 person minimum)

Seasonal Vegetable and Sun Dried Tomato Quiche

Flaky Pie Crust filled with Roasted Seasonal Vegetables, Sundried Tomatoes, Parmesan Cheese, Light Tomato Red Pepper Coulis

\$17/person (25 person minimum)

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Breakfast-Buffer

All Buffet selections are complimented by freshly brewed organic coffee and assorted Tazo teas.

Classic

Cage Free Scrambled Eggs, Bacon, Apple Link Sausage, Country Style Breakfast Potatoes, Fresh Fruit

\$19/person

Mount Baker

Cage Free Scrambled Eggs, Apple Link Sausage, Smoked Bacon, Breakfast Potatoes, Croissants, Fresh Fruit

\$21.50/person

Southern Breakfast

Cage Free Scrambled Eggs with Green Onions, Andouille Sausage, Buttermilk Biscuits, Country Gravy, Roasted Potatoes, Bell Peppers, Fresh Fruit

\$21/person

Continental

Assorted Breakfast Pastries, Preserves, Fresh Fruit and Orange Juice

\$14/person (25 person minimum)

Lynnwood Deluxe Continental

Assorted Breakfast Pastries, Bagels, Fresh Fruit, Yogurt, House made Granola, Hard Boiled Eggs, Sliced Ham, Tillamook Cheddar, Butter, Preserves, Cream Cheese and Orange Juice

\$19/person

Enhancements

Cereal Bar

House made Granola, Assorted Cold Cereals, Oatmeal, Dried Fruit, Brown Sugar, Candied Walnuts, Milk

\$6.50/person

Yogurt and House made Granola Parfait

\$3/person

Chef Attended Omelet Station

Peppers, Onions, Mushrooms, Tomatoes, Bacon, Roasted Potatoes, Rosemary Ham and Tillamook Cheddar

\$10/person

All chef stations are subject to \$75 chef attendant fee for up to three hours of service.

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Build Your own Continental

All Buffet selections are complimented by freshly brewed organic coffee and Orange Juice

\$17/person

Please pick two of the following:

- Assorted Muffins
- Bagels and Cream Cheese
- Breakfast Pastries/English Muffins
- Butter Croissants
- Sliced Breakfast Breads

Please pick one of the following:

- Whole fruit
- Fresh Fruit Medley

Please pick one of the following:

- Fruit Yogurt
- Assorted Cereals and Milk
- Yogurt–Granola Parfait
- Oatmeal with Brown Sugar, Dried Fruits and Nuts

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À la Carte

In the Morning

Assorted Muffins	\$34/dozen
Assorted Yogurts	\$25/dozen
Bagels and Cream Cheese	\$27/dozen
Breakfast Pastries	\$29/dozen
Butter Croissants	\$30/dozen
Granola Bars	\$18/dozen
Seasonal Fresh Fruit Display	\$5.50/person
Whole Fruit	\$18/dozen

In the Afternoon

Bags of Pretzels	\$18/dozen
Bags of Erin's popcorn	\$18/dozen
Bags of Tim's Chips	\$18/dozen
Brownies	\$24/dozen
Lemon Bars	\$24/dozen
Chef's Blend of Candied & Spiced Nuts	\$4/person
Fresh Baked Gourmet Cookies	\$22/dozen
Tortilla Chips and Salsa	\$4/person
Trail Mix	\$4/person
Seasonal Vegetable Display	\$5.50/person

Anytime

Coffee Service	\$36/gallon
Coffee service includes coffee, decaf, and Tazo Teas (Coffee/Tea available in 1 gallon, 1.5 gallon, 3 gallon)	
Coffee Refresh	\$28/gallon
Bottled Juices	\$3/each
Bottled Water	\$2/each
Assorted Soda	\$2/each
Punch or Lemonade	\$20/gallon
Ice tea (minimum 3 gallons)	\$20/gallon

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Prices are subject to change.

Breaks

All options served buffet style with **sodas** and **bottled water**.

Sweet

Assortment of Cookies, Lemon Bars, Organic Coffee and Assorted Tazo Teas

\$9/person

Savory

House made Hummus, Pita Bread, Essential Baking Company Flatbreads, Vegetables, Ranch (50 person minimum)

\$9/person

Fit

Whole fruits, House made Whole Grain Granola, Mixed Nuts, Yogurt

\$10/person

Showtime

Erin's Popcorn, Chocolate Covered Pretzels, Assorted Candy Bars

\$10/person

The Remy

Chef's selection of Local, Domestic and Imported Cheeses, Essential Baking Company Flatbreads, Dried and Fresh Fruits

\$10.50/person

Big Chill

Variety of locally made Ice creams/Sorbets. Toppings include Chocolate Sauce, Caramel Sauce, Sprinkles, Chocolate Chips, Candied Walnuts, Crushed Cookies, Toasted Almonds, Maraschino Cherries, Whipped Cream (50 person minimum)

\$11/person *Make it an Action Station by adding a chef attendant.*

All chef stations are subject to \$75 chef attendant fee for up to three hours of service.

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Lunch-Plated

Entrees are presented in two courses and are complimented by Essential Baking Company fresh rolls, butters, dessert, freshly brewed organic coffee, and Tazo teas.

Cold Entrées

Italian Chicken

Hearts of Romaine, Herb Roasted Chicken Breast, Focaccia Crisp, Shredded Parmesan, Cherry Tomatoes, Lemon Wedge, Caesar Dressing

\$20/person

Honey and Ginger Roasted Chicken

Apple, Hazelnut and Fennel Quinoa Salad and Herb Vinaigrette

\$20/person

Greek Chicken

Hearts of Romaine, Roasted Chicken Breast, Cucumbers, Cherry Tomatoes, Feta Cheese, Olives, Herb Vinaigrette

\$20/person

Teriyaki Chicken

Oven Roasted, Marinated Teriyaki Chicken Breast, Wonton Strips, Soba Noodle and Fresh Vegetables

\$20/person

Asian Marinated Beef and Vegetable Salad

Thinly Sliced Marinated and Grilled Tri-Tip Tossed with Fresh Vegetables, Bean Sprouts, Black and White Sesame Seeds and Watercress

\$22/person

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Lunch-Plated

Entrees are presented in two courses and are complimented by family style dessert service and freshly brewed organic coffee, and Tazo teas.

Cold Entrées-Sandwich and Salad

\$18/person

Baguettes choose up to 2

Pesto Baked Chicken, Garlic Mayo, Fresh Mozzarella, Roasted Peppers, Marinated Artichokes

Roasted Eggplant, Roasted Red Peppers, Roasted Red Onions, Feta Cheese, Roasted Garlic Mayo

Thin Sliced Roast Beef, Caramelized Onions, Goats Cheese Spread

Thin Sliced Turkey, Avocado, Sliced Tomato, Romaine Leaf

Rosemary Ham, Havarti, Balsamic Roasted Peppers and Onions, Grain Mustard

Fresh Mozzarella and Vine Ripened Tomato and Basil with Olive Oil and Balsamic Drizzle on Focaccia

Salads choose 1

Green salad with Matchstick Carrots

Caesar Salad

Spinach Salad

Spiral Pasta Salad

Spiced Chickpea Salad

Quinoa Salad with Apples, Hazelnuts and Fennel

Fingerling Potato Salad with Grain Mustard and Leeks

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Lunch-Plated

Entrees are presented in two courses and are complimented by Essential Baking Company fresh rolls, butters, dessert, freshly brewed organic coffee, and Tazo teas.

Hot Entrées

Spiced Chicken Cous Cous

Oven Roasted Spice Rubbed Chicken Breast , Vegetable-Pearl Cous Cous, Roasted Red Pepper Sauce

\$21/person

Herb Roasted Chicken with Pearl Onions and Pancetta

Basil Mashed Potato, and White Wine, Pancetta, Tri-colored Pearl Onion Ragout

\$21/person

Roasted Garlic Crusted Chicken

Chevre Confetti Polenta, Lemon, Thyme and Caper Butter Sauce

\$21/person

Pork Loin Medallion with Chorizo

Pan Seared and Oven Roasted with a Scallion Almond Pilaf, and Chorizo Fennel, Tomato Fricassee

\$21/person

Gemelli Pomodoro

Julienne Vegetables, Cream Tomato Sauce

\$19/person

Teriyaki Beef

Two Marinated Teriyaki Skewers, Vegetable Stir Fry, Steamed Calrose Rice

\$22/person

Salmon Filet with Fingerling Potatoes

Warm Fingerling Potato Salad with Leeks and Fennel, Grain Mustard Vinaigrette

Market Price

Roasted Cod

Oven Roasted Cod, Roasted Garlic Cauliflower Puree, Balsamic Braised Tomatoes

Market Price

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Lunch–Buffet

Complimented by freshly brewed organic coffee and assorted Tazo teas.

Americana Lunch

Southern Spiced Chicken with Onion Gravy, Spice Roasted Pork Loin with Apples

Baked Mac and Cheese

Seasonal Vegetables

Green Salad with Shredded Carrots and Ranch Dressing

Carrot Cake

\$25/person

Sandwich Buffet

Roast Beef, Turkey and Rosemary Ham Sandwiches with Havarti on Essential Bakery Breads

Classic Condiment Platter with Tomatoes, Pickles and Pepperoncini

Romaine Salad with House Dressing

Seasonal Soup Selection

Tim's Cascade Potato Chips, Assorted Fresh Baked Cookies

\$20/person

El Sápido

Fajita Style Chicken, Spicy Chorizo and Ground Beef

Cumin and Cilantro Scented Rice, Pinto Beans

Shredded Lettuce, Sour Cream, Shredded Cheddar and Monterrey Jack

Chips and Salsa

Hard Shelled Corn Tortillas, Warm Flour Tortillas

Lemon Bars

\$24/person

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Lunch-Buffer

Complimented by freshly brewed organic coffee and assorted Tazo teas.

La Italia

Cheese Tortellini with Roasted Garlic Cream

Penne with Cascioppo Brothers Italian Sausage and Peppers

Crostini with Seasonal Herb Butter, Marinated Tomatoes with Basil

Hearts of Romaine with Chopped Olives, Shredded Parmesan, Cucumbers and Balsamic Dressing

Lemon Bars

\$21/person

Pan-Asian Lunch

Lemongrass Chicken, Barbecued Pork Char Siu

Pot Stickers, House Fried Rice

Baby Bokchoy with Garlic and Chilies

Soba Noodle Salad with Fresh Vegetables and Sesame Dressing

Assorted Dessert Bars

\$25/person

Soup and Salad

Spinach Salad tossed with Crumbled Bacon, Hard Boiled Egg and Blue Cheese

Mixed Green Salad with Sliced Radishes, Matchstick Carrots and Croutons

Choice of Herbed Vinaigrette or Balsamic Vinaigrette

Panzanella Salad: Toasted Artisan Bread tossed with Garden Vegetables, Feta Cheese, Sherry Vinegar and Olive Oil

Seasonal Soup and Potato Leek Soup

Essential Baking Company Rolls with Butter

Assorted Dessert Bars

\$18/person

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Lunch by the Box

Served on Essential Baking Company rolls and include Tim's Cascade Chips, Whole Fruit, Dessert, choice of bottled water or soda.

\$17.50/person

Classic Caprese

Fresh Mozzarella and Vine Ripened Tomato and Basil With Olive oil and Balsamic Drizzle on Focaccia

Roasted Veggie

Roasted Eggplant, Roasted Red Peppers, Roasted Red Onions, Feta Cheese on Multigrain Bread

Pesto Baked Chicken

Garlic Mayo, Fresh Mozzarella, Roasted Peppers, Marinated Artichokes

Roast Beef

Thin Sliced Roast Beef, Caramelized Onions, Goats Cheese Spread

Turkey

Thin Sliced Turkey, Havarti, Avocado, Sliced Tomato, Romaine Leaf

Rosemary Ham

Havarti, Balsamic Roasted Peppers and Onions, Grain Mustard

Salad Options

Includes Whole Fruit, Dessert, choice of bottled water or soda.

\$16.50/person

Mediterranean

Roasted Herb Marinated Chicken, Greek Salad, Pita Bread

Asian

Teriyaki Roasted Chicken Breast, Soba Noodle Salad, Wonton Crisps

Mexi

Chili Rubbed Tri tip, Green salad with Toasted Pepitas, Grilled Flatbread

Vegetarian

Roasted Eggplant, Marinated Artichokes, Sundried Tomatoes, Roasted Peppers, Asiago, Mixed Greens, Marinated Chickpeas, Flatbread

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Salads and Desserts

Select **one** of the following salads and desserts to compliment your entrée selection.

Salads

Arugula and Frisee, Red Onions, Red Peppers, Crumbled Bacon, Parmesan Chips, Herb Vinaigrette

Hearts of Romaine with Cherry Tomatoes, Shredded Parmesan, Cucumbers, Focaccia Crisp and Balsamic Dressing

House Greens with Dried Cherries, Chevre and Lemon Poppyseed Dressing

Desserts

Forest Berry Tart

New York Cheesecake

Chocolate Espresso

Key Lime Silk Tart

Pineapple Rum Cake

Truffle Ganache

Other desserts are available, please speak to your Event Manager about more offerings.

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Dinner Starters/Enhancements

Appetizers and Soups to compliment your plated entrée selection.

Appetizers

Dungeness Crabcake, Smoked Tomato Coulis

\$10.50/person

Poached Salmon Medallion, Yukon Gold Potato Round, Sherry Vinegar

\$10/person

Peppered Prawns, Risotto Cake, Pancetta

\$10/person

Field Mushroom Strudel, Balsamic Roasted Peppers

\$8/person

Three Cheese Crespelle, Port Braised Onions, Pancetta

\$8.50/person

Soups

Northwest Cream of Mushroom Soup

\$5/person

Potato Leek Soup served Hot or Chilled

\$4/person

Washington Chicken Tortilla Soup, Tortilla Crisps

\$4/person

Classic Tomato Basil Bisque, Cheese Crostini

\$4/person

Other starters are available, please speak to your Event Manager about more offerings.

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Dinner-Plated

Complimented by Essential Baking Company assorted rolls and butters, salad, dessert, freshly brewed organic coffee and Tazo teas.

Pan Seared Chicken Breast Picatta

Herb Marinated Washington Chicken Breast, Pine Nut Pilaf, Lemon, Caper, White Wine Butter Sauce

\$30/person

Mushroom Stuffed Chicken Breast

Basil Mashed Potato with a Ragout of Pearl Onions, Pancetta and Thyme

\$31/person

Garlic Crusted Pork Chop

Cannellini Bean, Rosemary and Pancetta Ragout, Roasted Pepper Puree

\$31/person

Chili Rubbed Pork Loin

Coconut Risotto Cake, Mango-Coconut Coulis

\$31/person

Grilled Top Sirloin

Shallot-Red Wine Reduction, Yukon Gold Mashed Potato

\$33/person

Peppered Flat Iron Steak

Chevre-Polenta Cake, Smoked Tomato Coulis

\$34/person

New York Strip

Caramelized Onion and Blue Cheese Risotto, Port Wine Demi Glace

\$40/person

Beef Fillet

Filet of Beef Oscar-Dungeness Crab, Asparagus and Hollandaise, Chive Mashed Potatoes

\$52/person

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Dinner-Plated

Complimented by Essential Baking Company assorted rolls and butters, salad, dessert, freshly brewed organic coffee and Tazo teas.

Rosemary Roasted Duckling

Roesti Potato, Duck Jus Lie

\$40/person

Salmon with Fingerling Potatoes

Warm Fingerling Potato Salad with Leeks and Fennel, Grain Mustard Vinaigrette

Market Price

Herb Baked Salmon Filet

Potato Leek Cake, Sundried Tomato Butter

Market Price

Roasted Cod

Roasted Garlic Cauliflower Puree, Chorizo and Tomato Coulis

Market Price

Halibut

Coconut crusted Halibut Filet, Coconut Milk Risotto, Mango Cilantro Puree

Market Price

Prawns

Prosciutto Wrapped, Citrus Risotto, Orange-Tarragon Reduction

\$40/Person

Duets

Steak and Shrimp

Top Sirloin Medallion with Red Wine Reduction, Garlic Shrimp Skewer with Lemon Beurre Blanc, Yukon Gold Mashed Potato

\$39/person

Steak and Salmon

Peppered Flat Iron with Brandy Cream, Herb-Marinated Salmon Medallion with Grain Mustard Beurre Blanc, Caramelized Onion Mashed Potato

\$43/person

Steak and Cod

Top Sirloin with Field Mushrooms and Marsala, Herb Baked Cod with Tomato Basil Cream, Three Cheese Potato Gratin

\$40/person

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Dinner–Buffet

All Buffet selections are complimented by freshly brewed organic coffee and assorted Tazo teas.

Americana Dinner

Mixed Greens Matchstick Carrots and Buttermilk Blue Cheese Dressing

Silver Dollar Rolls, Seasonal Vegetables

Barbecued Chicken, Barbecued Beef Brisket

Savory Corn Chowder, Roasted Red Potatoes

Apple Crumble

\$29/person

El Comedor

Chips with Salsa Verde and Pico de Gallo

Green Salad with Carrots, Pepitas and Shredded Cheddar Cheese

Chile Rubbed Carne Asada, Spiced Chicken Empanadas

Spanish Rice and Black Beans

Warm Flour Tortillas

Lemon Bars

\$27/person

Pan–Asian Dinner

Soba Noodle Salad with Fresh Vegetables and Sesame Dressing

Baby Bokchoy with Garlic and Chilies

Lemongrass Chicken, Barbecued Pork Char Siu

Pot Stickers, House Fried Rice

Green Tea Ice Cream

\$25/person

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Dinner–Buffet

All Buffet selections are complimented organic coffee and assorted Tazo teas.

Tuscany

Antipasto Display– Olives, Marinated Chickpeas, Marinated Artichokes, Rosemary Ham, Fennel Salami and Marinated Mozzarella

Hearts of Romaine with Herbed Croutons, Shredded Parmesan, Sundried Tomatoes, Creamy Italian Dressing

Panzanella Salad with Cucumbers, Roasted Peppers, Roasted Fennel and Onions with Asiago Cheese

Penne Bolognese, Chicken Marsala with Field Mushrooms

Parmesan Focaccia Fingers and Bread Sticks

Cheesecake

\$29/person

West of the Cascades

House Green Salad, Candied Walnuts, Matchstick Carrots, Herb Vinaigrette

Quinoa Salad, Bell Peppers, Red Onions, Roasted Fennel

Whole Sides of Baked Salmon topped with Fresh Herbs and served with Cucumber Crème Fraiche (*served room temp*)

Top Sirloin with Mushroom Demi Glace

Roasted New Potatoes tossed with Blue Cheese

Chef's Choice Vegetable

Seasonal Dessert Confection

\$38/person

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Build Your Own Dinner Buffet

Buffet selections are complimented by Essential Baking Company dinner rolls, butters, freshly brewed organic coffee and assorted Tazo teas.

\$40/person

Salads and Starters *choose 2*

Arugula and Frisee, Red Onions, Red Peppers, Crumbled Bacon, Parmesan Cheese, Herb Vinaigrette

Hearts of Romaine with Cherry Tomatoes, Shredded Parmesan, Cucumbers, Focaccia Crisps and Balsamic Dressing

House Greens with Dried Cherries, Chevre and Lemon Poppyseed Dressing

Vegetables – Chef's choice fresh seasonal vegetables

Accompaniment *choose 3*

Potatoes Au Gratin

Yukon Gold Mashed Potatoes

Herb Roasted Red Potatoes

Saffron Pine Nut Pilaf

Polenta with Rogue Creamery Blue Cheese

Three Cheese Risotto

Soba Noodle Salad with Fresh Vegetables and Sesame Soy Dressing

Bow Tie Pasta Salad with Salami, Prosciutto, Black Olives, Fontina Cheese and Artichokes

Entrée Selection *choose 2*

Chicken Picatta

Pan Seared Chicken Breast with Pancetta and Sage

Beef Bourguignon

Top Sirloin with Field Mushrooms and Red wine

Teriyaki Glazed Salmon with Miso

Poached Salmon with Lemon Dill Butter

Apricot Stuffed Pork Loin

Assorted Dessert Selection

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Cold Hors d'oeuvres

Selections may be served as a passed or plated option.

Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella and Basil

\$26/dozen

Dungeness Crab Salad Sliders

\$34/dozen

Honey Drizzled Corncakes topped with Herbed Cream Cheese and Prosciutto

\$25/dozen

Crudité Vegetable Shooters with Ranch

\$24/dozen

Open Faced Tri tip Sandwich with Red Onion Marmalade

\$30/dozen

Crostini with Chevre and Balsamic Glazed Onions

\$25/dozen

Bruschetta with Sundried Tomato Caponata

\$25/dozen

Smoked Salmon and Cucumber Tea Sandwich

\$32/dozen

Cucumber Wrapped Poached Prawn with Bell Pepper and Spiced Sour Cream

\$32/dozen

Citrus Poached Prawn and Tortilla Canapé with Rancho Sauce

\$30/dozen

Stuffed Mushroom Caps with Crab, Cream Cheese and Green Onion

\$34/dozen

Above items must be ordered at a minimum of 4 dozen per menu item selection.

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Hot Hors d'oeuvres

Some selections may be butler **passed**.

Stuffed Mushrooms with Pancetta and Blue Cheese

\$26/dozen

Duck Spring Rolls with Hoisin Sauce

\$28/dozen

Harissa Rubbed Beef Skewers

\$30/dozen

Rosemary Ham and Havarti Grilled Cheese

\$28/dozen

Pesto Chicken, Three Cheese and Artichoke Pita Pizza

\$26/dozen

Kobe Beef Sliders with Caramelized Onions

\$27/dozen

Charmoula Lamb skewers

\$34/dozen

Mini Dungeness Crab Cakes with Grain Mustard Remoulade

\$33/dozen

Risotto Fritters stuffed with Olives, Sundried Tomato and Asiago Cheese

\$28/dozen

Vegetable Gyozas with Dipping Sauce

\$25/dozen

Pork Gyozas with Dipping sauce

\$28/dozen

Thai Style Chicken Skewers with Peanut Sauce

\$29/dozen

Vegetable Samosas with Mango Chutney

\$25/dozen

Teriyaki Salmon Skewers

\$30/dozen

Forest Mushroom Puff Pastry Pinwheels

\$26/dozen

Bacon Wrapped Meatloaf

\$26/dozen

Potato Chorizo Empanadas

\$26/dozen

Above items must be ordered at a minimum of 4 dozen per menu item selection.

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change

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Enhancement Displays

Antipasto Display

Chef's Selection of Italian Cold Cuts and Cheeses, Marinated Vegetables, Olives and Bread

\$9/person

Citrus Poached Prawn Cocktail

Lime Cocktail Sauce

\$6.50/person

Artichoke Dip with Essential Baking Company Flat Breads

\$6/person

Mediterranean Breads and Spreads

Roasted Red Pepper Romesco, Hummus and Feta Tapenade, Pita Bread, Olives

\$5.50/person

Seasonal Fresh Fruit Display

Sliced Fresh Fruits, Berries

\$5.50/person

Seasonal Vegetable Display

Fresh Garden Vegetables, Specialty Dips

\$5.50/person

Smoked Salmon Display

Smoked Salmon, Scallion Cream Cheese, Pickled Red Onions, Capers, Chopped Egg and Cocktail Breads

\$10/person

Artisan Cheese Display

A Variety of Artisan and Northwest Cheeses with Assorted Crackers

\$5.50/person

Above menu items must be ordered for 50 people minimum unless otherwise specified.

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Receptions

Ruby—Serves approximately 10 pieces per person

Crudité Vegetable Shooters with Ranch
Crostini with Chevre and Balsamic Glazed Onions
Bacon Wrapped Meatloaf
Risotto Fritters stuffed with Olive and Sundried Tomato and Asiago Cheese
Pesto Chicken Three Cheese and Artichoke Pita Pizza
Stuffed Mushrooms with Pancetta and Oregonzola
\$19/person

Sapphire—Serves approximately 12 pieces per person

Crudité Vegetable Shooters with Ranch
Artichoke Dip with Essential Baking Company Flat Breads
Thai style Chicken Skewers with Peanut Sauce
Bacon Wrapped Meatloaf
Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella and Basil
Smoked Salmon and Cucumber Tea Sandwich
Rosemary Ham and Havarti Grilled Cheese
Stuffed Mushroom Caps Crab, Cream Cheese and Green Onion
\$23/person

Diamond—Serves approximately 15 pieces per person

Crudité Vegetable Shooters with Ranch
Warm Artichoke Caramelized Onion and Gruyere Dip with Crostini and Flatbread
Citrus Poached Prawn and Tortilla Canapé with Rancho Sauce
Charmoula Lamb Skewers
Mini Dungeness Crab Cakes with Grain Mustard Remoulade
Thai style Chicken Skewers with Peanut Sauce
Duck Spring Rolls with Hoisin sauce
Open Faced Tri Tip Sandwich with Port and Red Onion Marmalade
Teriyaki Salmon Skewer
\$30/person

Above menu items must be ordered for 50 people minimum unless otherwise specified.

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

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Carving Stations

Carved items include petite sandwich rolls and condiments.

All carving stations are subject to \$75 chef attendant fee for up to three hours of service.

Apricot Stuffed Pork Loin

\$175/serves 30

Dijon and Honey Glazed Ham

\$225/serves 50

Herbed Leg of Lamb

\$225/serves 30

Prime Rib

\$400/serves 35

Roasted Breast of Turkey

\$175/serves 30

Roast New York Strip of Beef

\$325/serves 30

Roast Tenderloin of Beef

\$350/serves 20

Top Round of Beef

\$225/serves 25

Whole Roast Turkey

\$225/serves 50

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

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Reception Action Stations

All chef stations are subject to \$75 chef attendant fee.

Chef Attended Mashed Potato Bar

Crumbled Bacon, Shredded Tillamook Cheddar, Oven Roasted Mushrooms, Caramelized Onions Green Onions, Sour Cream

\$5.50/person

Chef Attended Pasta Bar

Choose two pastas: Penne, Cheese Tortellini, Bow Tie, Gemelli, Orrechiette

Choose two sauces: Roasted Garlic Cream Sauce, Basil Pesto, Marinara, Sundried Tomato Cream

Breadsticks and Focaccia

\$10/person

Add Sautéed vegetables

\$1/person

Add Cascioppo Brothers Italian Sausage

\$2/person

Chef Attended Stir Fry Station

Please choose two selections:

Pork, Chicken, Tofu or Beef

Garden Vegetables seasoned with house made Stir Fry Sauce, Steamed Rice, Fried Wonton Strips, Green Onion, and Bean Sprouts

\$10/person

Chef Attended Quesadilla Action Station

Please choose two selections:

Chicken, Pork, Vegetarian

Bell Peppers, Caramelized Onions, Jalapeno Peppers, Green Onions, Shredded Cheddar Cheese, Shredded Mozzarella cheese, Guacamole, Salsa

\$10/person

Italian Soda Bar

Soda Water, Cream, Whipped Cream and Flavors to include Cherry, Raspberry, Strawberry, Vanilla, Orange and Hazelnut

Sugar Free Options available

\$5/person

Ice Cream Sundae Bar

Variety of locally made Ice creams/Sorbets. Toppings include Chocolate Sauce, Caramel Sauce, Sprinkles, Chocolate Chips, Candied Walnuts, Crushed Cookies, Toasted Almonds, Maraschino Cherries, Whipped Cream

\$11/person

Above menu items must be ordered for 50 people minimum unless otherwise specified.

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

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increase your risk of food borne illness.

Beverages

Tequila

Sauza Gold

Gin

Beefeater

Vodka

Smirnoff

Rum

Bacardi Light

Bacardi Select

Whiskey & Scotch

Jack Daniels

Glenlivet

Crown Royal

Canadian Club

Christian Brothers

Microbrew & Imported Beers

Deschutes Porter

Mirror Pond Pale Ale

Fat Tire

Stella

Corona

Widmer Hefeweizen

Domestic Beers

Coors Light

Bud Light

Budweiser

Non-Alcoholic

Dasani

Perrier

Fruit Juice—Apple, Orange, Cranberry, Pineapple

Soft Drinks

Coke

Diet Coke

Coke Zero

Sprite

Gourmet Soft Drinks (by request)

Izze's Sparkling Juices

Martinellis Sparkling Juice

Beverage Bar Pricing

Domestic Beer	\$5	Izze's & Sparkling Juices	\$3
Microbrew & Imported Beer	\$6	Sparkling Water & Fruit Juices	\$3
Wine/Glass (Pine & Post)	\$6 House	Bottled Water & Soft Drinks	\$2
Cocktail	\$7	Double	\$11

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

Wine List

House Selections

Washington – Pine & Post Merlot	\$26
Washington – Pine & Post Chardonnay	\$26
Washington – Chateau Ste. Michelle Riesling	\$26

Whites

Washington – Traditions Pinot Gris	\$30
Washington – Whispering Tree Chardonnay	\$30
Washington – Goose Ridge Chardonnay	\$36
California – Zaca Mesa Viognier	\$36

Reds

Oregon – Firesteed Pinot Noir	\$30
Washington – Genesis Syrah	\$30
Washington – Goose Ridge	\$30
Washington – Duck Pond Sangiovese	\$36
Washington – Columbia Crest H3 Merlot	\$36
Washington – Red Diamond Cabernet	\$36
California – A-Z Pinot Noir	\$36

Sparkling

Spain – Freixent Brut	\$26
Washington – Domaine Sainte Michelle Brut	\$30
France – Moet & Chandon	\$40
France – Veuve Clicquot Yellow Label	\$50

All selections are subject to local tax of 9.5% and a 19.5% service fee.

Prices are subject to change.

Bar Service

Standard bar service includes a complete selection of premium liquors. Northwest wines, bottled domestic beers and microbrews, sodas and bottled water.

Our policy is to provide one (1) point of sale per 100 guests. There is a \$350 minimum guarantee on each bar for the first four hours. Bars open longer than four hours will incur an additional \$150 per hour per bar minimum guarantee. All bars must close at least 30 minutes prior to the scheduled event end time. In the interest of public safety, the Lynnwood Convention Center reserves the right to close the bar at any time during the event. Alcoholic beverages may not be removed from the premises.

Washington State Law prohibits the serving of alcohol to intoxicated or underage guests.

Lynnwood Convention Center

Food & Beverage Guidelines

About Us

Catering services are proudly operated by the Lynnwood Convention Center/Savor where the goal is to offer the highest quality products and services while helping to create truly memorable experiences. The Executive Chef and his team of culinary experts take great pride in delivering fresh, unique, and flavorful dishes with a focus on local produce and northwest wines.

Exclusive Caterer

Lynnwood Convention Center is the exclusive food and beverage provider. Outside food and beverage is prohibited.

Menu Selection

Lynnwood Convention Center offers a wide assortment of menu selections and options sure to satisfy any pallet. Event Managers can also assist in custom, themed or ethnic cuisine elements for any event. The LCC culinary team welcomes the opportunity to customize menus and services to create unique and thematic events.

Timeline and Guarantee

As the menus are seasonal, LCC suggests that clients make the initial menu selection no more than four months prior to an event. To make a determination on menus prior to this, please contact the Event Manager for assistance. Initial menu selection and estimated attendance are required **30 days** prior to the scheduled event. Any major changes must be made **two weeks** prior to the event date. A final guaranteed number of attendees (“final guarantee”) is required **five business days** prior to the event. A business day is defined as Monday–Friday and does not include holidays. If the final guarantee is not received within five business days of the scheduled event, the estimated attendance number specified on the License Agreement will be designated as the final guarantee. Once determined, the final guarantee is not subject to change.

Vegetarian meal options are included with all plated entrees. The kitchen customarily prepares vegetarian meals for up to 3% of the final guarantee if an actual number is not specified by client. These vegetarian meals are part of the final guarantee and not in addition to it.

If any attendees require special dietary restrictions, please also notify Event Manager as soon as possible.

For plated meal functions, the kitchen customarily prepares meal service for up to 5% over the final guarantee, to a maximum of 25 guests. Final charges will be based upon the final guarantee or the actual meal count, whichever is greater.

Alcoholic Beverage Service

The Washington State Liquor Control Board (WSLCB) regulates all alcoholic beverages and service. As the holder of the alcoholic beverage license for the Lynnwood Convention Center, LCC is responsible for the administration of these regulations within the facility. Accordingly, Lynnwood Convention Center reserves the right to refuse alcohol service to any guest. Under no circumstances will alcohol be served to intoxicated or underage persons.

Bar services requires a minimum of \$350 in beverage consumption (“bar minimum”) per bar for the first four hours. Bars open longer than four hours require an additional \$150 bar minimum per hour, per bar. Should consumption not reach the specified minimum consumption amounts, the balance will be billed to the client.

All bars must close no later than 30 minutes prior to the scheduled event end time. In the interest of public safety, Lynnwood Convention Center reserves the right to close a bar at any time during the event. Alcoholic beverages, including opened bottles of wine, may not be removed from the premises.

Pricing

Due to market fluctuations, menu prices are subject to change. Pricing for the event will be fixed within 60 days of the event.

Catered functions require a minimum purchase of \$200 in food and beverage, before service charge and tax. Should the total food and beverage purchase, before service charge and tax, not meet the minimum, the balance will be invoiced to the client. All buffet and break pricing is based on a two hour service time. Additional labor fees may apply for service time in excess of two hours.

A 19.5% service charge will be applied to all food and beverage sales (including alcohol). A 9.5% sales tax will be applied to all food, beverage (including alcohol), labor, additional services and service charges.

Food and beverage functions require a minimum purchase of \$200 in food and non-alcoholic beverage. Should your catering order be less, the balance will be invoiced to total \$200 before tax and service fee. All buffet and break pricing is based on a two hour service time. Additional labor fees may apply for service time in excess of two hours.

A 19.5% service charge will be applied to all food and beverage sales (including alcohol). A 9.5% sales tax will be applied to all food, beverages (including alcohol), labor, additional services and service charges.

Payment

A deposit of estimated food & beverage charges must be paid to the Lynnwood Convention Center according to section 4 of the License Agreement fee schedule. A deposit of **100%** of the remaining estimated charges is due no later than **five** business days prior to the contract event date. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable at the conclusion of the event. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or cash. The Lynnwood Convention Center does not extend direct billing without prior approval. To apply for direct billing, a Credit Application must be submitted no less than 30 days prior to the contracted event date. Event Managers will be happy to supply a LCC Credit Application upon request.

Excess Food

Lynnwood Convention Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage prepared and provided by Lynnwood Convention Center must be consumed during the specific event and may not be taken off property. To minimize potential waste, excess prepared food is composted or donated under regulated conditions to agencies feeding the underprivileged.

Decorations, Floral and Entertainment

In an effort to provide a one-stop-shopping option, the Event Manager is available to assist you with a variety of services including fresh flowers, thematic decorations, specialty linens, center pieces, DJ services and live entertainment to enhance events.

Cancellation Policy

The cancellation of any food and beverage services must be received in writing.

Should the event License Agreement be based on a minimum food and beverage purchase (F&B Minimum), which is included as part of the license fee, then the cancellation policies stipulated in the License Agreement will prevail.

Should the event License Agreement NOT be based on a minimum food and beverage purchase (F&B Minimum), the following cancellation fees apply:

<i>Notification of Cancellation Prior to Scheduled Event</i>	<i>Cancellation Fee % of Estimated Lost Food & Beverage Revenue</i>
<i>0 - 7 Days</i>	<i>100%</i>
<i>8 - 30 Days</i>	<i>75%</i>
<i>31 - 60 Days</i>	<i>50%</i>
<i>61 - 90 Days</i>	<i>25%</i>

Agreement

By signing the master License Agreement for your event, Licensee (client) agrees to abide by all of the policies and procedures of the Lynnwood Convention Center, including these Food & Beverage Guidelines.