



PAN PACIFIC HOTEL  
SEATTLE

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Catering Menu 2018

# BREAKFAST BUFFETS

Includes fresh orange juice, Caffe Umbria regular and decaf coffee & Tealeaves Tea Collection  
Minimum of 20 guests, priced per person

<b>Continental</b>	33
Assorted Pastries	
Yogurt Assortment	
House-made Seasonal Granola	
Seasonal Fruit and Berries	
<b>Continental Plus</b>	38
Assorted Pastries	
Yogurt Assortment	
House-made Seasonal Granola	
Seasonal Fruit and Berries	
Croissant Breakfast Sandwich, Eggs, Bacon, Tillamook Cheddar Cheese	
<b>Lake Union</b>	40
Assorted Pastries	
Seasonal Fruit and Berries	
Free Range Scrambled Eggs, Roma Tomato, Scallion, Tillamook Cheddar Cheese	
Herb Roasted Potatoes	
Ulis Chicken Sausage Links, Smoked Peppered Bacon	
<b>Breakfast Enhancements</b> (Priced Per Person)	
Seasonal Fruit and Berries	12
Individual Yogurt Parfait	8
Assorted Pastries	10
Bagels and Cream Cheese	9
Cold Smoked Salmon Lox, Bagels, Cream Cheese, Pickled Red Onion	12
Free Range Scrambled Eggs, Roma Tomato, Scallion, Tillamook Cheddar Cheese	9
Brioche French Toast, Apple Compote	8
Quiche Lorraine, Bacon, Beecher's Cheese, Caramelized Onion	10
Steel-Cut Oats, Brown Sugar, Pecans, Dried Berries	9

**Enhancement Stations** (priced per person)  
add on to breakfast

**From the Griddle** 19  
Minimum of 30 people  
Chef attendant 175 per event

Buckwheat Pancakes, Blueberries, Vanilla Sugar,  
Maple Syrup  
Waffles, Tart Cherry Compote, Chocolate Sauce

**Omelet Station** 18  
Minimum of 30 people  
Chef attendant 175 per event

Farm-raised Eggs and Egg Whites  
Grilled Ham, Peppered Bacon, Chicken Sausage Link,  
Cider Smoked Salmon, Gulf Shrimp, Walla Walla  
Onions, Peppers, Mushrooms, Baby Spinach, Tomato,  
Cotija, Tillamook Cheddar Cheese, Tabasco, Ketchup

All prices are subject to 24% service charge, taxable in Washington State (68% service staff, 4% support staff, 28% retained by the house) & 10.1% Washington State food & beverage tax.

# LUNCH BUFFETS

Includes Caffe Umbria regular and decaf coffee & Tealeaves Tea Collection  
Minimum of 20 guests, priced per person

**Comfort Greens** 47  
Heart of Romaine Lettuce  
Sunrise Farms Grilled Chicken Breast, Peppered Bacon, Free Range Soft Boiled Eggs  
Cherry Tomatoes, Green Onions, Blue Cheese Crumbles  
Blue Cheese and Balsamic Vinaigrette dressings  
Penne Pasta with Creamy Basil Pistou, Shaved Parmesan Cheese  
Focaccia Bread, Smoked Alaskan Sea Salt Whipped Butter  
White Chocolate Macadamia Bread Pudding, Rosemary Caramel

**The Deli** 49  
Castelfranco Radicchio, Arugula, Shaved Fennel, English Cucumber, Watermelon Radish, White Balsamic Vinaigrette  
Orzo Pasta Salad with Artichoke Hearts, Kalamata Olives, Cherry Tomatoes, Shave Parmesan Cheese, Roasted Tomato Vinaigrette  
Deli Meats: Smoked Turkey, Baked Ham, Roast Beef, Pastrami, Local Swiss and Cheddar Cheeses  
Lettuce, Tomato, Onion, Kosher Dill Pickles, Herb Aioli, Honey Dijon Mustard  
Assorted Sliced Breads  
Tim's Cascade Potato Chips  
Assorted Cookies and Lemon Bars

**Street Tacos** 56  
Hearts of Romaine, Cherry Tomatoes, English Cucumber, Cotija  
Cilantro Vinaigrette  
Northwest Top Sirloin with Chimichurri Pistou  
Sunrise Farms Chicken Breast braised in Adobo Mole  
Shredded Cabbage Pico de Gallo  
Corn and Flour Tortillas  
Sour Cream, Salsa, Guacamole  
Refried Beans, Spanish Rice  
Churros

**The PNW** 60  
Baby Arugula, Apple, Bacon, Chèvre Goat Cheese, Honey Huckleberry Vinaigrette  
Sunrise Farms Chicken Breast, Sherry Wine, Light Cream Leeks Fondue  
Wild Salmon Grilled, Tarragon Beurre Monte  
Roasted Seasonal Vegetable  
Fingerling Potato Confit  
Focaccia Bread, Smoked Alaskan Sea Salt Whipped Butter  
White Chocolate Macadamia Bread Pudding, Rosemary Caramel

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# TAKE A BREAK AND REFRESH

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## Sweet

Blondies and Brownies	30 Per Dozen
Assorted Muffins	32 Per Dozen
Assorted Cookies	32 Per Dozen
Chocolate Truffles	36 Per Dozen
Assorted Tarts and Pastries	44 Per Dozen

## Healthy

Seasonal Whole Fresh Fruit	4 Per Person
Granola Bars	4 Per Person
Assorted Fruit Flavor Yogurts	5 Per Person

## Savory

Stone Ground Tortilla Chips and Salsa	5 Per Person
House-made Potato Chips with Salsa, French Onion, Jalapeno Cheese Dip	6 Per Person
Pretzels (serves 15 people)	14 Per Pound
Truffle Popcorn (serves 20 people)	14 Per Pound
Assorted Mix Nuts (serves 10 people)	25 Per Pound
Peanut M&Ms (serves 10 people)	14 Per Pound
House-made bar mix (serves 12 people)	18 Per Pound

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# ALL DAY MEETING PACKAGES

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Minimum of 20 guests, priced per person

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## Elliot Bay

91

### *Continental*

Assorted Pastries

Assorted Yogurt

House-made Seasonal Granola

Seasonal Fruit And Berries

### *Comfort Greens*

Heart of Romaine Lettuce

Sunrise Farms Grilled Chicken Breast, Peppered Bacon, Free Range Soft Boiled Eggs

Cherry Tomatoes, Green Onions, Blue Cheese Crumbles

Blue Cheese and Balsamic Vinaigrette dressings

Penne Pasta with Creamy Basil Pistou, Shaved Parmesan Cheese

Focaccia Bread, Smoked Alaskan Sea Salt Whipped Butter

White Chocolate Macadamia Bread Pudding, Rosemary Caramel

### *Take a Break and Refresh*

Select two options from healthy or savory (PM break)

## Puget Sound

96

### *Lake Union*

Assorted Pastries

Assorted Yogurt

Free Range Scrambled Eggs, Roma Tomato, Scallions, Tillamook Cheddar Cheese

Herb Roasted Potatoes

Uli's Chicken Sausage Links, Smoked Peppered Bacon

### *The Deli*

Castelfranco Radicchio, Arugula, Shaved Fennel, English Cucumber, Watermelon Radish, White Balsamic Vinaigrette

Orzo Pasta Salad with Artichoke Hearts, Kalamata Olives, Cherry Tomatoes, Shave Parmesan Cheese, Roasted Tomato Vinaigrette

Deli Meats: Smoked Turkey, Baked Ham, Roast Beef, Pastrami, Local Swiss and Cheddar Cheeses

Lettuce, Tomato, Onion, Kosher Dill Pickles, Herb Aioli, Honey Dijon Mustard

Assorted Sliced Breads

Tim's Cascade Potato Chips

Assorted Cookies and Lemon Bars

### *Take a Break and Refresh*

Select two options from healthy or savory (PM break)

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# ALL DAY MEETING PACKAGES

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Minimum of 20 guests, priced per person

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## Lake Washington

### Breakfast

(select one)

### Continental

Assorted Pastries  
Seasonal Fruit And Berries  
Quiche Lorraine With Bacon, Beecher's Cheese, Caramelized Onion  
Assorted Yogurt and Granola

### Lake Union

Seasonal Fruit And Berries  
Brioche French Toast, Apple Compote  
Free Range Scrambled Eggs, Roma Tomato, Scallion, Tillamook Cheddar Cheese  
Ulis Chicken Sausage Links, Smoked Peppered Bacon

### Take a Break and Refresh

Select two options from sweet, healthy or savory for morning break and two options from sweet, healthy or savory for afternoon break

109

### Lunch

(select one)

### The PNW

Baby Arugula, Apple, Bacon, Goat Cheese Chevre, Honey Huckleberry Vinaigrette  
Sunrise Farms Chicken Breast, Sherry Wine, Light Cream Leeks Fondue  
Wild Salmon Grilled, Tarragon Beurre Monte  
Roasted Seasonal Vegetable  
Fingerling Potatoes  
Focaccia Bread, Smoked Alaskan Sea Salt Whipped Butter  
White Chocolate Macadamia Bread Pudding with Rosemary Caramel

### Street Tacos

Hearts of Romaine, Cherry Tomatoes, English Cucumber, Cotija Cilantro Vinaigrette  
Northwest Top Sirloin with Chimichurri Pistou  
Sunrise Farms Chicken Breast braised in Adobo Mole  
Shredded Cabbage Pico de Gallo  
Corn and Flour Tortillas  
Sour Cream, Salsa, Guacamole  
Refried Beans, Spanish Rice  
Churros

# HORS D'OEUVRES

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Available tray passed or displayed, minimum order of 4 dozen per selection, prices listed are per dozen

Goat Cheese Brûlée, <i>Cherry Preserves, Potato Crostini</i>	36
Dungeness Crab Cakes, <i>Apple Slaw</i>	48
Avocado Crostini, <i>Smoked Salmon, Micro Cilantro</i>	42
Togarashi Ahi Tuna, <i>Wasabi Cream, English Cucumber</i>	48
Shrimp Skewers, <i>Red Curry Sauce</i>	42
Mocha Braised Short Ribs	52
Beef Sliders, <i>Tillamook Cheddar Cheese, Honey BBQ Sauce</i>	58
Mac and Cheese, <i>Beecher's Cheese Goddess Sauce</i>	36
Char Siu Pork, <i>Oregon Wasabi Mustard, Toasted Sesame Seed</i>	46
Seared Beef, <i>Taro Root Chips, Chimichurri Pistou</i>	48
Yakitori Chicken Skewers, <i>Teriyaki Glazed, Namasu Cucumber</i>	44
Stuffed Mushrooms With Artichoke Hearts, Spinach, Goat Cheese	35
Crostini With Baked Brie, <i>Onion Marmalade</i>	35
Deviled Eggs, <i>Salmon Roe, Dill</i>	38
Focaccia Crostini, <i>Cherry Tomato, Fresh Mozzarella, Basil Pistou</i>	35
Potato Bread Crostini, <i>White Bean Hummus, Roasted Cauliflower</i>	35
Stone Fruit Gazpacho Shooter, <i>Micro Herbs</i>	36

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# RECEPTION DISPLAYS AND CARVING STATIONS

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## Reception Displays

priced per person

Local and Imported Assorted Cheese, <i>Crackers, Mix Nut, Berries</i>	16
Local Assorted Vegetable Crudité, <i>Ranch, White Bean Hummus</i>	10
Antipasto, <i>Speck, Fennel Salami, Coppa, Parmesan Cheese, Provolone, Goat Cheese, Marinate Eggplant, Roasted Portobello Mushrooms</i>	22
Freshly Cut Seasonal Fruit Display	12

## Action Station, From the Sea

priced per person, minimum of 20 people

Raw Oyster Bar, Sherry Vinegar Green Apple Mignonette (priced per dozen)	42
Seafood Bar, <i>poached Crab Claws, cocktail Prawns, locally sourced oysters, Hokkaido scallop ceviche, champagne mignonette, horseradish, cocktail, tobacco, lemon and lime</i>	56

## Carving Station, From Land to Sea

served with bread and butter

priced per person, minimum of 20 servings, all carving stations require chef attendant 175

Turkey Breast With Cranberry Compote, Turkey Gravy (serves approximately 20)	250
Smoked Wild Salmon, Fennel Apple Honey Slaw (serves approximately 20)	320
Anderson Farms Roasted Leg of Lamb, Remoulade, Lamb Jus (serves approximately 25)	300
Alder Smoked Prime Rib of Beef (serves approximately 30)	450
Baron of Beef, Oregon Black Truffle Horseradish (serves approximately 120)	850

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# PLATED DINNERS

Select one starter, two entrées, and one dessert

Includes bread and butter, Caffe Umbria regular and decaf coffee & Tealeaves Tea Collection

Minimum of 20 guests, priced per person

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## Starters

Mixed Greens salad, English cucumber, radish, fennel , honey huckleberry vinaigrette

Arugula salad, apple, fennel, goat cheese fritter, white balsamic tarragon vinaigrette

Classic Caesar salad, focaccia croutons, white anchovy, cheese crisp

Creamy tomato bisque, grilled cheese

Butternut squash bisque, creme fraiche, sorrel pistou

English pea mint soup hot or cold, pea vine speck crisp

Razor clams chowder, potato gaufrette

## Entrees

Seasonal mushroom ravioli, *beurre noisette, lacinato kale, summer squash, baby cherry hybrid* 52

Sunrise Farms Airline Chicken, *wild mushroom sauce, crisp parsnips, sunchoke puree* 58

Grilled wild salmon, *rhubarb ginger compote, roasted fingerling potato, pea vine* 72

Seared local halibut, *tarragon, lemon beurre monte daikon sprout, rainbow cauliflower* 74

Grilled beef tenderloin, *red wine demi, yukon gold puree, lacinato kale* 84

New York grilled steak, *poivre sauce, roasted sunchoke, baby carrot* 82

Seasonal Vegetable Gâteau, *fennel, portobello mushrooms, summer squash, roasted bell pepper, béchamel sauce* 52

## Desserts

Seasonal cobbler

White chocolate macadamia bread pudding, crème anglaise

Fruit tart, raspberry coulis

New York style cheesecake, seasonal fruits

Boston chocolate fudge crème anglaise, vanilla cannelle

# DINNER BUFFETS

Includes bread and butter, Caffè Umbria regular and decaf coffee & Tealeaves Tea Collection  
Minimum of 20 guests, priced per person

## Customize Your Buffet

select one starter, two sides, two entrées, two desserts

85 per person

select one starter, two sides, three entrées, two desserts

95 per person

### Starters

Mixed Greens salad with Shaved Carrots, English Cucumber, Radish  
White Balsamic Vinaigrette

Arugula salad, Castelfranco Radicchio, Shaved Fennel, Apples  
Parmesan Green Goddess Dressing

Bibb Lettuce salad, Goat Cheese Fritter, Radishes, Strawberries  
Caramelized Walnuts, Cherry Vinaigrette

Baby Spinach salad, Shaved Apple, Bacon, Pecans, Stone Ground  
Vinaigrette

Heirloom Tomato, Fresh Mozzarella, Citrus Vinaigrette, Basil Pistou

Roasted Beet Salad, Goat Cheese, Citrus Vinaigrette  
Almond Tart Cherry

Tomato Bisque Soup, Sorrel Pistou, Grilled Cheese  
Navy Beans Soup, Mirepoix Vegetable, Bacon, Herbs Spaetzle Crisp  
English Pea, Mint, Crème fraîche, Crisp Speck, Micro Pea Vine  
Gazpacho, Tomato, Bell Pepper, English Cucumber, Scallions  
Micro Cilantro

### Sides

Yukon Gold Cheddar Cheese Mashed Potato  
Roasted Asparagus, *Garlic and Herbs*  
Farro Risotto, *Parmesan Cheese, Butternut Squash*  
Rosemary Roasted Fingerling Potatoes  
Lacinato Braised Kale  
Roasted Rainbow Cauliflower  
Roasted Baby Carrots

### Entrees

Sunrise Grilled Chicken Breast, Sherry Wine, Light Cream Leeks  
Fondue

Wild Salmon Fillet Light Smoked, Tarragon Beurre Monte (Carving)

Beef Tenderloin Grilled, Red Wine Demi (Carving)

Alder Smoked Prime Rib Of Beef, Garlic Rosemary Crusted  
Horseradish (Carving)

Anderson Farms Roasted Leg Of Lamb, Remoulade, Lamb Jus  
(Carving)

Seasonal Vegetable Gâteau, Fennel, Portobello Mushrooms,  
Summer Squash, Roasted Bell Pepper, Béchamel Sauce

Butternut Squash Ravioli, Braised Lacinato Kale, Cherry Tomato  
Chef Mix Mushrooms, Beurre Noisette

### Desserts

White chocolate macadamia bread pudding, Crème Anglaise  
House-made assorted truffles  
Mini Fruit tart, fresh berries, pastry cream  
Mini Chocolate Eclairs  
Mini Cheesecakes

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# WINE, BEER & NON—ALCOHOLIC BEVERAGES

Beverages are charged on consumption  
 \$45 per hour bartender fee, 3 hour minimum

## Sparkling Wine

Michelle Brut, Columbia Valley, WA	40
La Marca Prosecco, Veneto, Italy	42
Louis Bouillot Blanc de Blanc, Burgundy, France	60
Veuve Clicquot Yellow Label, Reims, France	100

## White Wine

Canyon Road Pinot Grigio, Geyserville, CA	38
Canyon Road Sauvignon Blanc, Geyserville, CA	38
Canyon Road Chardonnay, Geyserville, CA	38
Villa Maria Sauvignon Blanc, Marlborough, New Zealand	46
Hartford Court Chardonnay, Russian River Valley, CA	60
Joel Gott Pinot Gris, Willamette Valley, OR	50
Chateau Ste Michelle, Riesling, Columbia Valley, WA	45

## Red Wine

Canyon Road Pinot Noir, Geyserville, CA	38
Canyon Road Merlot, Geyserville, CA	38
Canyon Road Cabernet Sauvignon, Geyserville, CA	38
Barnard Griffin Merlot, Columbia Valley, WA	46
Erath Pinot Noir, Willamette Valley, OR	55
Charles Smith Syrah, Columbia Valley, WA, OR	55
Gilbert Cellars Red Blend, Columbia Valley, WA	50
Chateau Ste Michelle Indian Wells Merlot, Walla Walla, WA	65

## By the Bottle

### Import & Domestic

Stella Artois	Tiger Lager	Heineken	6
Corona	Miller Lite	Bud Light	

### Northwest Craft

Elysian Immortal IPA, Seattle, WA	7
Elysian Seasonal, Seattle, WA	
Widmer Hefeweizen, Portland, OR	
Scuttlebutt Homeport Blonde, Everett, WA	
Deschutes Obsidian Stout, Bend, OR	
Anthem Apple Cider, Salem, OR	

### Non-Alcoholic Beverages

<i>per bottle</i>	
Coke, Diet Coke, Sprite, San Pellegrino Classic	5
San Pellegrino Blood Orange, Red Bull, Fiji Water	
<i>per gallon</i>	
Orange, cranberry, grapefruit, apple or pineapple juice	
Classic iced tea	40
Classic or seasonal lemonade	45
<i>Coffee and Tea Service, per gallon</i>	75
Caffé Umbria Arco Etrusco dark roast coffee	
Caffé Umbria Mezzanotte decaf blend	
Tealeaves assorted hot teas	
English Breakfast, Imperial Earl Grey, Health & Well-Being Green	
Chamomile Flowers, Peppermint Leaves, Mountain Berry	

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# SPIRITS

Beverages are charged on consumption  
 \$45 per hour bartender fee, 3 hour minimum

## House Brands

Cocktail	9
Martini	12

New Amsterdam Vodka	Dewar's Scotch
Gordon's Gin	Powar's Irish Whiskey
Cruzan Rum	Dickel Rye
Eljimador Blanco Tequila	Korbel Brandy
Evan Williams Bourbon	

## Call Brands

Cocktail	11
Martini	14

Stoli Vodka	Captain Morgan Spiced Rum
Bombay Sapphire Gin	Jameson Irish Whiskey
Bulleit Rye	Hennessy VS Cognac
Bulleit Bourbon	
Sauza Hornitos Reposado Tequila	
Johnnie Walker Red Label	

## Premium Brands

Cocktail	13
Martini	15

Grey Goose Vodka
Hendrick's Gin
Appleton Estate Rum
Patron Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch
Crown Royal Canadian Whiskey
Russell's Reserve Rye
Martel VSOP Cognac

## Cordials

10

Bailey's Irish Cream
Kahlua Coffee Liqueur
Amaretto Di Saronno
Fireball Cinnamon Whiskey
Frangelico Hazelnut Liqueur
Jagermeister
Malibu Coconut Rum

Grand Marnier
Drambuie
Remy Martin VSOP
St. Germain Elderflower Liqueur

12

## Signature Cocktails

13

### Pacific NW Old Fashion

*Bourbon, House-made Café Umbria Syrup, Angostura Bitters*

### The Eastwood

*Whiskey, Vya Sweet Vermouth, Orange Bitters*

### El Mule

*Tequila, Ginger Beer, Muddled Lime, Served In A Copper Mug*

### Pan Pacific Spritz

*Prosecco, Raspberry Liquor, Fresh Raspberries, Lemon*

### Yellow Submarine

*Vanilla Vodka, Passion fruit, Strawberries*

### Singapore Fizz Prosecco

*Lychee Liquor, Lychee, Grapefruit*

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# BAR PACKAGES

Packages are charged per person  
\$45 per hour bartender fee, 3 hour minimum

## 3-Hour Full Bar Package 64

House brand liquors

### **Beers**

Elysian Seasonal, Widmer Hefeweizen, Scuttlebutt Homeport  
Blonde, Deschutes Obsidian Stout

### **Wines**

Canyon Road Sauvignon Blanc, Canyon Road Chardonnay,  
Canyon Road Merlot, Canyon Road Cabernet Sauvignon

### **Non-Alcoholic**

Sodas, Mixers, & Juices

## 3-Hour Wine & Beer Package 25

### **Beers**

Elysian Seasonal, Widmer Hefeweizen, Scuttlebutt Homeport  
Blonde, Deschutes Obsidian Stout

### **Wines**

Canyon Road Sauvignon Blanc, Canyon Road Chardonnay,  
Canyon Road Merlot, Canyon Road Cabernet Sauvignon

### **Non-Alcoholic**

Sodas

## 5-Hour Full Bar Package 81

House brand liquors

### **Beers**

Elysian Seasonal, Widmer Hefeweizen, Scuttlebutt Homeport  
Blonde, Deschutes Obsidian Stout

### **Wines**

Canyon Road Sauvignon Blanc, Canyon Road Chardonnay,  
Canyon Road Merlot, Canyon Road Cabernet Sauvignon

### **Non-Alcoholic**

Sodas, Mixers, & Juices

Each additional hour 12

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