



PAN PACIFIC HOTEL
SEATTLE

Wedding Catering Menu 2018

HORS D'OEUVRE

Priced per dozen

Braised Pork Belly Char Siu, <i>Micro Coriander, Mustard Wasabi Sauce</i>	42
Seared Duck Breast, <i>Plum Sauce, Pickled Baby Vegetable, Jalapeno, Homemade Bun</i>	44
Ponzu Marinated Beef Tataki, <i>Black Garlic Mayo, Shaved Radish</i>	44
Bacon Wrapped Hokkaido Scallop, <i>Vanilla Apple Gastrique, Micro Herb</i>	46
Togarashi Seared Ahi Tuna, <i>Lotus Root, Cured Salt Egg Yolk</i>	48
Grilled Japanese Eggplant, <i>Citrus Ricotta, Mama Lil's Pepper</i>	38
Dungeness Crab Meat, <i>Belgian Endive, Grapefruit Vinaigrette, Citrus Segment</i>	48
Marinated Ciliegine Mozzarella, <i>Kalamata Olive, Artichoke Heart, Balsamic Glaze</i>	38

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RECEPTION STATIONS

Priced per person

Antipasto Fennel Salami, Coppa, Prosciutto, Boquerones, Provolone Cheese, Herbed Goat Cheese, Mizithra Cheese Grilled Eggplant Giardiniera, Assorted Marinate Orange and Lime Zest Olives, Artichoke and Tomato Tapenade, Focaccia Breadsticks Pita Chips, Panzanella	30
Crudit� Assorted Locally-Sourced Vegetables, Artichoke Cream Cheese, White Bean Hummus, Tzatziki Cucumber Dip, Pita Chips, Panzanella, Taro Chips, Roasted Bell Pepper Tapenade	22
Greens Build Your Own Romaine, mixed greens, croutons, goat cheese, parmesan, ciliegine mozzarella, cherry tomato, bacon, apple, beets, mushrooms sunflower seeds	22
Taste of the Mediterranean Cheese Tortellini, Noisette Butter, Shaved Parmesan Cheese, Chanterelle Mushroom, Tarragon Pistou Ricotta Cheese Manicotti Tomato Basil Sauce, Fresh Mozzarella Bocconcini, Sp�tztle Gnocchi, Sage Brown Butter, Heirloom Cherry Tomato	32
Street Tacos Chicken in Adobo, Skirt Steak, Chimichurri Pistou, Refried Black Beans, Corn Husk Tamale, Corn and Flour Tortillas, Guacamole Sour Cream, Pico de Gallo, Tomatillo Sauce, Mini Churros	35
From the Sea Poached Crab Claws, Cocktail Prawns, Locally-Sourced Oysters, Hokkaido Scallop Ceviche, Champagne Mignonette Horseradish, Cocktail Sauce, Tabasco, Lemon and Lime	56

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CARVING STATIONS

Served with assorted artisan bread and flavored butter

Grilled Beef Tenderloin, <i>Red Wine Mushroom Demi</i> Serves approximately 20 guests	420
Alder Smoked Wild Salmon Filet, <i>Fennel Apple Crisp Slaw</i> Serves approximately 25 guests	375
Herb Brined & Roasted Turkey Breast, <i>Ginger Cranberry Sauce, Turkey Gravy</i> Serves approximately 25 guests	280
Anderson Farms Garlic Rubbed Leg Of Lamb, <i>Gremolata Orange, Lemon Parsley</i> Serves approximately 25 guests	280
Slow Roasted Prime Rib, <i>Rosemary Garlic Crust, Black Truffle Horseradish, Rosemary Jus</i> Serves approximately 30 guests	495
Kurobuta Maple Glazed Ham, <i>Pineapple, Stone Ground Napa Cabbage Slaw</i> Serves approximately 30 guests	380

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BUFFET DINNER

Served with assorted artisan bread and flavored butter

Includes Caffe Umbria regular and decaf coffee & Tealeaves Tea Collection

Choose one salad or soup and two entrées

Salads and Soups

Frisee Salad, Oregon Blue Champagne Vinaigrette, Marcona Almond, Strawberry

Baby Spinach, Arugula, Radicchio, Goat Cheese, Verjus Vinaigrette, Apple, Walnut

Tomato Bisque, Cheese Beignet

Entrées

Sundried Tomato and Brie Ravioli

Cherry Cream Tarragon Sauce, Seasonal Vegetable Heirloom Tomato

Grilled Wild Salmon

Grilled Asparagus, Garlic Roasted Sunchoke, Beurre Rouge, Intense Micro

Sunrise Farms Airline Chicken

Sweet Potato Puree, Braised Greens, Lemon Rosemary Chicken Jus, Chervil

\$55 per person

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PLATED DINNER

Served with assorted artisan bread and flavored butter

Includes Caffe Umbria regular and decaf coffee & Tealeaves Tea Collection

Choose one salad or soup (first course) and two entrées (second course)

First Course (Select one option)

Tomato Bisque, Basil Pesto, Cheese Beignet	Arugula and Radicchio, Caramelized Hazelnut, Goat Chees Heirloom Tomato, White Balsamic Vinaigrette
English Pea Soup, Mint, Crispy Speck	Mixed Greens Salad, Braised Golden Beet, Watermelon Radish Shaved Fennel, Parmesan Cheese, Honey Apple Vinaigrette
Stone Fruit Gazpacho, Heirloom Tomato Coulis	Bibb Lettuce Salad, Cotija, Strawberry, Marcona Almonds Cherry Vinaigrette
Butternut Squash, Crispy Leeks, Extra Virgin Olive Oil	Mixed Greens Salad, Oregon Blue Cheese, Hazelnuts Honey Crisp Apple Slaw, Huckleberry Vinaigrette
Home-made Chicken Soup, Cannellini Beans, Herbed Spätzle	

Second Course (Select two options)

Sunrise Airline Chicken Breast, Chicken Demi, Braise Green, Roasted Fingerling Potato	65
Chicken Breast Roulade, Prosciutto, Fontina Cheese, Baby Arugula, Leek Fondue, Creamy Polenta	65
Togarashi Albacore Tuna, Forbidden Rice, Dashi, Bok Choy, Crispy Kale	75
Fennel Seeds Crusted Halibut, Stone Ground Mustard, Sweet Potato Puree, Parsnip Crisp	76
Grilled Wild Salmon, Yukon Potato Horseradish Latke, Rhubarb Strawberry Compote Micro Herb	75
Seared Seabass, Roasted Heirloom Tomato, Celery Root Puree, Micro Mint, English Peas Soufflé	75
Mocha Braise Short Ribs, Creamy Polenta, Coco Nib, Micro Herb, Purple Sweet Potato	78

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PLATED DINNER

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Second Course (continued)

Smoked Anderson Farms Lamb Loin, Dehydrated Niçoise, Olives, Panko, Caper Dust Yukon Gold Potato Puree, Red Wine Demi, Micro Herb	82
Grilled Ribeye, Roasted Fingerling Potato Confit, Marjoram Scented Wild Mushrooms Crispy Leek, Red Wine Demi	80
NW Tenderloin of Beef with Red Wine Demi, garlic mashed potatoes and seasonal vegetables	69
Garlic & Rosemary Crusted Prime Rib, Truffle Yukon Gold Potato Puree Pickled Horseradish, Au Jus	85
Surf and Turf Beef Medallion, Poivre Sauce, Vanilla Butter Poached Maine Lobster Tail Truffle Yukon Gold Potato Puree, Baby Vegetable, Parsnip Crisp	95
Rosemary Brined Pork Chop, Tart Cherry Mostarda Haricot Vert, Braised Palouse Lentils	78
Vegetarian Gâteau Portobello Mushroom, Summer Squash, Roasted Red Bell Pepper, Roasted Fennel, Spinach, Goat Cheese, Béchamel Sauce, Herbed Crepe, Roasted Tomato Coulis	56
Vegan Yakitori Marinated Organic Tofu, Roasted Broccoli, Orange Segments, Shishito Peppers Sesame Seeds, Scallions	56

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DESSERT STATION

Choose 3

\$26 per person

Traditional Cheesecake Bites with Strawberry compote

Lemon Bars with seasonal berries and powdered sugar

Vanilla Pot De Crème Tart

Passion Fruit Panna Cotta

Seasonal Fruit Tart with vanilla cream

Chocolate Beignets

White Chocolate Bread Pudding with Salted Caramel

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WINE & 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	
Martinelli Cider	15

<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

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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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