



The Conference Center
at Seattle-Tacoma International Airport

Dinner & Hors d'oeuvre Menus

253.850.2844
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www.CafePacific.com

DINNERS

ENTRÉES

Choose your entrée, one salad, one starch & one vegetable.

All entrées include an assortment of rolls with butter.

Served buffet style and includes all needed service ware.

Additional fees apply for full service plated meals.

Vegetarian, vegan, and gluten-free entrées may be added individually to any menu. See Individual Special Entrées.

Slow Cooked Beef Roast 21.50 per guest
Served with Port Demi Glaze

Maple Glazed Fillet of Salmon 23.50 per guest
Oven Roasted Fillet with a Maple BBQ Glaze

Slow Roasted Prime Rib of Beef 25.25 per guest
Served with mild Horseradish Sauce

Roasted Pork Loin 17.75 per guest
Served with savory Mushroom Sauce

Honey Glazed Country Ham 16.95 per guest
Succulent, smoked, boneless Pit Ham

Entrée Combinations

To add an additional meat entrée take the higher priced item in your combination and add \$2.95 per guest.

For three items add \$3.95.

SIDES

Salads

Crisp Garden Salad with Garlic Croutons and Ranch and Italian Dressings on the side

Leafy Greens with Glazed Pecans, Red Onions and Carrot with Honey Mustard and Balsamic Dressings on the side

Fresh Spinach tossed with toasted Almonds, Feta, Tomatoes and Parmesan Cheese with Ranch and Italian Dressings on the side

Café Pacific Classic Caesar Salad with Garlic Croutons

Starches

Rosemary Roasted New Potatoes

Herbed Rice Pilaf

Roasted Garlic Mashed Potatoes

Orzo Toscano

Mushroom Orzo (Hot)

Classic Scalloped Potato

Vegetables

Green Beans and Mushrooms

Sautéed Vegetables with Peanut Sauce

Italian Carrots, Onions and Peppers

Southwest Corn and Black Beans

Ask about our seasonal Selection

Pan Seared Breast of Chicken 18.25 per guest

Served with the Sauce of your choice:

Toasted Pecan Cream Sauce with toasted Pecans

Café Pacific's Marco A rich Brie Cheese Cream Sauce

Caprese Basil, Tomato & Parmesan Cheese Cream Sauce

Marsala Marsala Wine Sauce with Mushrooms

Dill Dijon Glaze Dijon Mustard with a splash of Tabasco

Sweet Bell Pepper Wine, Cream & Sautéed Bell Peppers

Lemon Caper Lemon & Capers in White Wine Sauce

PASTAS

Italian Pasta Dinner 15.75 per guest

includes salad and rolls only

Your choice of Baked Cannelloni OR Cheese Manicotti

OR Italian Lasagna, OR Pasta Primavera.

Baked Seafood Pasta 18.95 per guest

minimum order 10

includes salad and rolls only

Salmon, Shrimp and Scallops in creamy Alfredo Sauce with Cavatappi Noodles

Personal Pasta Bowl Buffet 18.95 per guest

includes one salad and rolls only

(2) Pastas: Bowtie and Cavatappi

(3) Sauces: Bolognese Meat Sauce, Caprese Cream Sauce, and Marinara Sauce

Sides: Herbed Chicken Strips with Tomatoes, Sautéed

Mushrooms, and Italian Sausage with Bell Peppers

Served with Parmesan Cheese

HORS D'OEUVRE

Each beautifully garnished tray serves 20-25 guests
Trays with crackers will include gluten-free rice crackers

SAVORY TRAYS

Italian Antipasto gf 57.00

Grilled & raw Vegetables, Salami, Pepperoni, Marinated Artichoke Hearts and Olives

Chinese BBQ Pork gf 66.50

Served with Dip & Sesame Seeds

Chicken Satays gf 84.25

Served with Peanut Sauce

NW Smoked Salmon Spread 61.75

Served with Crackers, Red Onion & Capers

Pecan Chicken Salad Cups 54.00

Salmon Cup add 5.00

Savory Traditional Swedish Meatballs 53.75

Stuffed Puff Pastry 55.00

Italian Sausage OR Roasted Red Pepper and Cheese
OR Spinach Florentine in Puff Pastry

Spicy Poached Prawns 94.50

Served with zesty Cocktail Sauce approx. 3 per person

Fire Cracker Shrimp 94.50

Served with Sweet Thai Chili Sauce approx. 3 per person

Savory Bacon Wrapped Dates gf 57.75

The "Ice Breaker"

Stuffed Mushrooms 50.95

Italian Sausage OR Vegetarian Stuffed Mushrooms

Thai Spring Rolls gf 79.95

Served with Sweet Chili Sauce for dipping

Café Pacific's Maple Rubbed Salmon Bites 71.75

CHEESE TRAYS

Baked Bleu Cheese and Chutney Tart 52.95

Imported and Domestic Cheeses gf 49.75

Served with crisp Crackers and Flatbreads

Caprese Skewers gf 52.50

Fresh Mozzarella, Tomato, Basil, Garlic and Olive Oil

Creamy Brie on Flatbreads gf 58.25

Garnished with a dollop of Fruit Chutney

Toasted Pecan-crust Brie gf 71.50

Drizzled with Honey

Triple Cream Brie gf 76.75

Drizzled with a Balsamic Grape Reduction

VEGETARIAN TRAYS

Crisp Vegetable Crudités gdf 33.25

Served with Ancho Chile & Cool Ranch Dips

Chilled fresh cut Fruit Tray gdf 33.75

Italian Bruschetta gdf 43.95

Diced Tomato, Basil, Garlic & Olive Oil on Crostini

Tapenade on Crostini gdf 39.95

Olive Tapenade OR Artichoke Tapenade on Crostini

Creamy Artichoke Parmesan Dip gf 47.50

Served with Crackers

Café Pacific Style Deviled Eggs gf 38.25

Cheese & Chive Stuffed New Potatoes gf 45.25

Spicy & Savory Garlic Mushrooms gdf 40.95

Sundried Tomato Torta 42.50

Pesto, Chevré and Sundried Tomatoes served with toasted Pita Chips

HORS D'OEUVRE

ACTION & CARVING STATIONS

Minimum 50 guests / priced per person / call for details

Additional fees for station attendant

Leg of Lamb Carving Station	7.50
Mushroom Bar	3.50
Smoked Pork Loin Carving	5.75
Station Dungeness Crab Cake	6.50
Station Lox Carving Station	4.50
Smoked Salmon Cake Station	4.50
Eggs Benedict Martini Bar Grilled	7.75
Cheese Station	4.50
Salad Bar	4.25
Quesadilla Station	4.25
Pit Ham Carving Station	4.50
Gourmet Mac & Cheese Station	4.50
Cheesecake Martini Bar	5.50
Beef Tenderloin Carving Station	market