The Conference Center
at Seattle-Tacoma International Airport

Dinner & Hors d’oeuvre
Menus

253.850.2844
Port@CafePacific.com
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.

- **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 Cream Sauce in White Wine Sauce

- **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.

**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

**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
HORS D’OEUVRE

SAVORY TRAYS

Italian Antipasto
Grilled & raw Vegetables, Salami, Pepperoni, Marinated Artichoke Hearts and Olives
57.00

Chinese BBQ Pork
Served with Dip & Sesame Seeds
56.50

Chicken Satays
Served with Peanut Sauce
84.25

NW Smoked Salmon Spread
Served with Crackers, Red Onion & Capers
61.75

Pecan Chicken Salad Cups
Salmon Cup add 5.00
54.00

Savory Traditional Swedish Meatballs
53.75

Stuffed Puff Pastry
Italian Sausage OR Roasted Red Pepper and Cheese OR Spinach Fontina in Puff Pastry
55.00

Spicy Poached Prawns
Served with zesty Cocktail Sauce approx. 3 per person
94.50

Fire Cracker Shrimp
Served with Sweet Thai Chili Sauce approx. 3 per person
94.50

Savory Bacon Wrapped Dates
The “Ice Breaker”
57.75

Stuffed Mushrooms
Italian Sausage OR Vegetarian Stuffed Mushrooms
50.95

Thai Spring Rolls
Served with Sweet Chili Sauce for dipping
79.95

Café Pacific’s Maple Rubbed Salmon Bites
71.75

CHEESE TRAYS

Baked Bleu Cheese and Chutney Tart
52.95

Imported and Domestic Cheeses
Served with crisp Crackers and Flatbreads
49.75

Caprese Skewers
Fresh Mozzarella, Tomato, Basil, Garlic and Olive Oil
52.50

Creamy Brie on Flatbreads
Garnished with a dollop of Fruit Chutney
58.25

Toasted Pecan-crusted Brie
Drizzled with Honey
71.50

Triple Cream Brie
Drizzled with a Balsamic Grape Reduction
76.75

VEGETARIAN TRAYS

Crisp Vegetable Crudités
Served with Ancho Chile & Cool Ranch Dips
33.25

Chilled fresh cut Fruit Tray
33.75

Italian Bruschetta
Diced Tomato, Basil, Garlic & Olive Oil on Crostini
43.95

Tapenade on Crostini
Olive Tapenade OR Artichoke Tapenade on Crostini
39.95

Creamy Artichoke Parmesan Dip
Served with Crackers
47.50

Café Pacific Style Deviled Eggs
Chevré and Sundried Tomatoes served with toasted Pita Chips
38.25

Cheese & Chive Stuffed New Potatoes
45.25

Spicy & Savory Garlic Mushrooms
40.95

Sundried Tomato Torta
42.50

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

ACTION & CARVING STATIONS

- Minimum 50 guests / priced per person / call for details
- Additional fees for station attendant

<table>
<thead>
<tr>
<th>Action &amp; Carving Station</th>
<th>Price</th>
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<tbody>
<tr>
<td>Leg of Lamb Carving Station</td>
<td>7.50</td>
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<tr>
<td>Mushroom Bar</td>
<td>3.50</td>
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<tr>
<td>Smoked Pork Loin Carving</td>
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<tr>
<td>Station Dungeness Crab Cake</td>
<td>6.50</td>
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<tr>
<td>Station Lox Carving Station</td>
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<tr>
<td>Smoked Salmon Cake Station</td>
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<tr>
<td>Eggs Benedict Martini Bar Grilled</td>
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<tr>
<td>Cheese Station</td>
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<tr>
<td>Salad Bar</td>
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<td>Quesadilla Station</td>
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<tr>
<td>Pit Ham Carving Station</td>
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<tr>
<td>Gourmet Mac &amp; Cheese Station</td>
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<tr>
<td>Cheesecake Martini Bar</td>
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<tr>
<td>Beef Tenderloin Carving Station</td>
<td>Market</td>
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Cafe Pacific Catering