

ACT 3
CATERING
MENU:
THE
CONFERENCE
CENTER AT
SEA



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CATERING POLICIES

DEPOSIT/PAYMENT

The deposit is due at the time of booking and the remaining balance is due fourteen business days before the event.

MINIMUM ORDER

Our minimum order is \$350.00 for conference center events.

ADMIN CHARGE

100% of the admin charge is collected to cover general operating costs and fair wages for our team members. All food and beverage is subject to an 8% admin charge for conference center event orders.

GRATUITY

100% of the gratuity is dispensed equally among all employees involved in any event from the culinary team to the delivery drivers and event staff. For conference center events there is a 15% charge for gratuity.

DELIVERY CHARGE

All orders are subject to \$25 delivery charge.

WASHINGTON STATE SALES TAX

All food and beverage is subject to a 10.1% sales tax.

ORDERS WITHIN 24 HOURS

Are subject to a 25% rush charge.

CANCELLATION

Orders canceled within 24 hours of the event are subject to a 50% cancellation charge.

GUEST COUNT FOR CONFERENCE CENTER EVENTS

The final guaranteed number of guests must be specified 7 business days before the event. Once received this number cannot be reduced. Final billing will be based on the count provided, or the actual number of guests (whichever is greater).

POP UP ORDERS/ADD-ON ORDERS

All orders placed within 72 hours of an event are not guaranteed full menu availability. Caterer will accommodate as closely as possible, however; menu item availability may be limited and will vary.

EXTRA FOOD/BUFFETS

Due to Health Code restrictions, buffet items that are temperature sensitive may only stay out for a maximum of two hours. For the health and safety of our customers, all food and beverage items not consumed remain the property of the caterer. Leftover temperature-sensitive will be properly disposed of, and should not be removed from the meeting rooms.

Custom menus, alterations, and gluten-free items are available upon request. All food is prepared in a kitchen containing eggs, nuts, strawberries, and other possible food allergens. Please alert us of any specific allergies before ordering.

FULL SERVICE EVENTS

The minimum for full service events is \$5,000 and is subject to a 20% gratuity and 23% service charge. The final guaranteed number of guests must be specified fourteen business days before the event. Once received that number cannot be reduced.

BREAKFAST

priced per person | 10 person minimum

CONTINENTAL BREAKFAST | 13PP

assortment of coffee cakes, croissants, pastries, seasonal fruit platter, assorted yogurts

CLASSIC BREAKFAST | 15PP

scrambled eggs, roasted breakfast potatoes, seasonal fruit platter

Select One Protein:

smoked bacon, pork sausage links, chicken sausage links, or honey ham

GREEK YOGURT BAR | 9PP

seasonal fruit compote, dried fruit, granola, honey, flax, chia, sunflower seeds | veg, gf, sf

A LA CARTE

Scrambled eggs | 5

Tofu scramble | 6

Pork or chicken sausage, bacon, or ham | 6

French toast w/ maple syrup | 7

Pancakes w/ maple syrup | 7

Roasted breakfast potatoes | 4

Assorted coffee cakes, croissants,
and pastries | 6

Assorted bagels w/ cream cheese | 6

Cinnamon rolls | 7

Greek yogurt parfait | 9

Seasonal fruit bowl | 5

Energy bars | 3

Overnight Oats | 9

Strawberry cheesecake | veg, sf

rolled oats, chia seeds, whole milk, strawberry compote, cream cheese, honey, graham cracker

Cinnamon apple pie | veg, gf, sf

rolled oats, chia seeds, whole milk, mascarpone, diced apple, brown sugar, cinnamon, crumble

Ube | veg, gf, sf

rolled oats, chia seeds, ube, whole milk, yogurt, honey, granola

Oatmeal | 5

Blueberry hazelnut

Maple brown sugar

Apple cinnamon



BREAKFAST

priced per person | minimums required

BREAKFAST SANDWICHES | 13PP

Requires 48 hours notice | Minimum 8 per sandwich | Includes jojo potatoes and fruit salad

Select One Sandwich:

Meat, Egg, & Cheese | e

Choose one protein: bacon, ham, pork sausage links, chicken sausage links
served on a warm brioche bun with cheddar

Turkey, Egg, & Spinach | e

*served with havarti cheese on an english muffin**

Egg, Sundried Tomato, & Spinach | veg, e

*served with provolone cheese on an english muffin**

**gluten free english muffins available upon request | 2*

BREAKFAST BURRITOS | 15PP

Requires 48 hours notice | Minimum 8 per burrito | Includes jojo potatoes, fruit salad and condiments

Select One Burrito:

Sausage Burrito | e

*flour tortilla, egg, pork sausage, cheddar and jack cheese, grape
tomato, cilantro*

Vegetarian Burrito | veg, e

*flour tortilla, egg, onion, mushroom, black bean, cheddar and jack
cheese*

FRENCH TOAST OR PANCAKE BREAKFAST | 17PP

french toast or pancakes, scrambled eggs, seasonal fruit platter, maple
syrup, whipped butter

Select One Protein:

smoked bacon, pork sausage links, chicken sausage links, or honey ham

Add-ons | 2:

chocolate chips

blueberries

sliced bananas

berry compote

FROM THE DELI

sandwiches, salads & wraps | minimum 15 people

BOXED LUNCHES | 18PP

all meals include: bottled water, whole fruit, cookie, and compostable utensils

Must select a minimum of 4 per sandwich, salad or wrap

Add fresh garden side salad | 3

SANDWICHES

gluten free bread available upon request | comes with chips

Turkey, Bacon & Havarti | e

turkey breast, bacon, havarti, lettuce, tomato, garlic aioli, wheat bread

Cranberry Chicken Salad | df, n, e

chicken, lettuce, tomato, cranberry, candied walnuts, mayo, dijon mustard, wheat bread

Italian | e

ham, salami, pepperoni, provolone, arugula, red pepper aioli, hoagie roll

Chicken & Provolone | e

chicken, provolone, shredded lettuce, pickled onion, tomato, chipotle mayo, hoagie roll

Caprese | veg

mozzarella, vine ripe tomato, arugula, balsamic spread, focaccia bread

Lemongrass Tofu Banh Mi | veg, df, e

tofu, lemongrass, cilantro, jalapeno, cucumber, pickled carrots & daikon, maggi mayo, baguette



WRAPS

comes with chips

BLTA | df, e

candied bacon, tomato, avocado, lettuce, chipotle aioli

Fajita (Steak or Grilled Chicken) | sf

cheddar and jack cheese, spanish rice, pico de gallo, lettuce, chipotle sour cream

Chicken Caesar | e

chicken breast, romaine, croutons, parmesan cheese, caesar dressing

Thai Chicken | df, n

grilled chicken breast, spicy thai peanut sauce, jasmine rice, asian slaw

Greek Pita | veg, sf

garlic hummus, cucumber, tomato, feta cheese, marinated grilled vegetables, tzatziki, pita bread

BOXED LUNCH ENTREE SALADS | 18PP

comes with a roll

Asian Chicken Chop Salad | df

fire-roasted sesame chicken breast, romaine, carrot, red cabbage, edamame, green onion, jicama, sweet soy vinaigrette

Shaved Kale & Brussels Sprouts Salad | veg, gf, n

tuscan kale, shaved brussels sprouts, almonds, pomegranate seeds, feta cheese, parmesan cheese, lemon vinaigrette

Southwest Chicken Salad | gf, sf

grilled chicken breast, romaine lettuce, tomato, corn, black beans, cucumber, red onion, tortilla strips, southwest dressing

Classic Chicken Caesar Salad | e

fire-roasted chicken breast, romaine heart, house-made crouton, shaved parmesan, classic caesar dressing

Cobb Salad | gf, sf, e

grilled chicken, bacon bits, hard boiled egg, tomato, green onion, bleu cheese, avocado, iceberg lettuce, ranch dressing

Wild Field Greens Salad | veg, gf, sf, n

mixed greens, gorgonzola, candied walnuts, sundried cranberries, strawberry, raspberry vinaigrette

PLATTERS

ACT 3 DELI PLATTER | 19PP

includes garden salad, assorted breads, chips, and accoutrements (lettuce, tomato, pepperoncini, and pickles)

Select Four:

sliced chicken, roasted turkey, black forest ham, roast beef, salami, grilled vegetables

Cheese (Select Three):

cheddar, provolone, pepperjack, swiss

Spreads (Select Three):

chipotle aioli, garlic & herb, stone ground mustard, hummus, deli mustard, mayo

SANDWICH/WRAP PLATTER | 18PP

includes garden salad, assorted breads, and chips

Select up to three sandwiches or wraps from boxed lunch selections

BUFFETS

select one of each: entree, side salad | select two: sides | rolls included

CHICKEN ENTREES | 18PP

Lemon Chicken | sf

fire-grilled chicken breast, lemon juice, chicken stock, butter, white wine

Tuscan Chicken | gf, df

chicken breast, rosemary, garlic, tuscan marinade

Thai Yellow Curry with Chicken | gf, df, sf

chicken breast, coconut milk, thai chili paste, bell pepper, onion, mushroom, baby corn, bamboo shoots, thai basil

Chicken Mole | sf, n

pan-seared chicken thigh, mole sauce, crema, corn tortillas

Chicken Marsala | gf, sf

pan-seared chicken breast, mushrooms, onions, marsala wine, cream

Butter Chicken | gf, sf

diced chicken thigh, tomato puree, butter, heavy cream, garam masala, garlic, ginger, cilantro

RED MEAT ENTREES | 22PP

Fire Grilled Flank Steak | gf, sf

Choose one topping:

gorgonzola maître d'hôtel butter, chipotle butter, chimichurri butter, bordelaise sauce

Grilled Filet Medallions | gf, sf | 3

teres major, butter, shallot, red wine, beef base, garlic

Coffee Crusted Tri Tip | gf, df, sf | 1

coffee, brown sugar, smoked paprika, garlic powder, onion powder, cayenne

Vietnamese Pork Chop | gf, df

lemongrass, fish sauce, soy sauce, sugar, garlic

Chili Lime Pork Loin | gf, df, sf | 1

mango, tomato, red bell pepper, red onion, cilantro, lime

FISH ENTREES | 25PP

Grilled Fillet of Salmon | gf, sf

salmon, dill-lemon beurre blanc

Miso Marinated Black Cod | gf, df | 3

black cod, miso, pickled ginger root

Halibut with Salsa Verde | gf, sf | 10

lemon, garlic, shallot, cilantro, parsley, olive oil

Ginger Soy Honey Glazed Salmon | gf, df

ginger, tamari, mirin, garlic, honey, rice vinegar



BUFFETS

VEGETARIAN + VEGAN ENTREES | 17PP

Three Cheese Ravioli | veg, e

ricotta, parmesan, romano, egg, olive oil

Thai Yellow Curry | v, gf, df, sf

coconut milk, thai chili paste, bell pepper, onion, mushroom, baby corn, bamboo shoots, thai basil

Tofu Tikka Masala | v, gf, df (for veg, add butter)

firm tofu, tomato puree, coconut cream, cumin, garam masala, garlic, ginger, chili powder

Shakshuka Portobello | v, gf, df, sf (for veg, add egg | 1)

crushed tomato, chili powder, cumin, garlic, onion, zucchini, eggplant, portobello mushroom

Creamy Coconut Mushroom Risotto | v, gf, df, sf

arborio rice, coconut milk, shiitake & oyster mushroom, garlic, shallot, white wine, peas, parsley, pepper

SIDE SALADS

Fresh Garden Salad | veg

mixed greens, cucumber, tomato, radish, carrots, assorted dressings

Wild Field Greens Salad | veg, gf, sf, n

mixed greens, gorgonzola, candied walnut, sun-dried cranberry, strawberry, raspberry vinaigrette

Classic Caesar Salad | e

romaine heart, house-made crouton, shaved parmesan, classic caesar dressing

Baby Spinach Salad | veg, gf, sf, n

baby spinach, roasted beets, bleu cheese, candied walnuts, radish, cherry tomatoes, kiwi dressing

Shaved Kale & Brussels Sprouts Salad | veg, gf, n

tuscan kale, shaved brussels sprouts, almonds, pomegranate seeds, feta cheese, parmesan cheese, lemon vinaigrette

Southwest Salad | veg, gf, sf

romaine lettuce, tomato, corn, black beans, cucumber, red onion, tortilla strips, southwest dressing

SIDES

Chef's Baked Swiss Mac & Cheese | veg, sf

Jasmine Rice | v, gf, df, sf

Herbed Rice Pilaf | v, gf, df, sf

Cilantro Lime Rice | v, gf, df, sf

Garlic Naan | veg, sf

Potatoes w/ Herbs & Garlic Butter | gf, sf

Garlic Mashed Potatoes | veg, gf, sf

German Potato Salad | gf, sf

Pasta Salad | veg, sf

Roasted Seasonal Vegetables | v, gf, df, sf

Bourbon Glazed Brussels Sprouts | veg, gf, sf

ADD - ON

Chicken | 10

Vegetarian or Vegan | 9

Red Meat | 12

Fish | 14

Side | 5

Salad | 5

CUSTOM STATIONS

FAJITA BAR | 19PP

comes with tortilla chips

Select One Protein:

Seasoned shredded chicken

Barbacoa beef

Carnitas

Seasoned ground beef

Seasoned ground tofu

Add additional protein | 4

Select Rice and Beans:

Cilantro lime or Spanish rice

Black or Refried beans

Includes:

Fajita vegetables, lettuce, sour cream, jalapeños, queso fresco, onions, corn and flour tortillas, tortilla chips and salsa roja

Add fresh-made guacamole | 2

Add Southwest Salad | 5

PASTA BAR | 18PP

Select One Pasta:

Penne

Campanelle

3 cheese ravioli

Add additional pasta | 3

Select One Sauce:

Bolognese

Classic marinara

Creamy alfredo

Pesto cream

Add additional sauce | 4

Select One Topping:

Sliced chicken

Meatballs

Vegetables

Add additional topping | 4

Includes:

Caesar salad | e

Garlic bread | veg

CUSTOM STATIONS

ULTIMATE SALAD BAR | 18PP

Includes bread rolls & butter, and fruit salad

Select Two Cheeses:

Cheddar and jack blend

Feta

Parmesan

Gorgonzola

Select Three Dressings:

Ranch

Caesar

Southwest dressing

Italian

Balsamic

Raspberry vinaigrette

Includes:

Sliced chicken and steak, romaine lettuce, garden greens, diced tomato, black olives, cucumber, hard-boiled eggs, black beans, croutons, bread rolls, fruit salad
substitute protein for salmon | 5



Add Soup:

Tomato Basil | veg, sf | 5

Lemon Chicken and Rice | sf | 5

Italian Wedding | sf | 6

BAKED POTATO BAR | 19PP

Includes fresh garden salad with assorted dressings

Select One Chili:

Hearty beef

Vegetarian chili

Select One Bread:

Garlic bread

Honey glazed rolls

Cornbread | 2

Includes:

Fresh garden salad, baked potato, bacon bits, sour cream, whipped butter, cheddar and jack cheese, green onion

CUSTOM STATIONS

RICE BAR | 19PP

Select One Rice:

Jasmine rice

Rice noodles

Select One Protein:

Teriyaki chicken

Fried tofu

Beef bulgogi

Add additional protein | 4

Includes:

Soy sauce, teriyaki sauce, sweet chili sauce, pickled daikon radish, pickled ginger, kimchi, green onion, cilantro

Asian chopped salad | romaine, carrot, red cabbage, edamame, green onion, jicama, sweet soy vinaigrette | v, gf, df

CREATE YOUR OWN BBQ BAR | 22PP

minimum 20 people

Select One Protein:

Smoked dry rub brisket w/ mop sauce | gf, df

Smoked St. Louis ribs w/ brown sugar BBQ sauce | gf, df

Smoked pulled pork shoulder | gf, df

Smoked brown sugar bourbon chicken wings | gf, df

Hot links | df

Dry rubbed turkey breast | gf, df

Add additional protein | 6

Select Three Sides:

Swiss mac n' cheese | veg, sf

Bacon baked beans | gf, df

Smoked corn elote | gf

Potato salad | gf, df, e

Tequila lime slaw | gf, df

Ham hock collard greens | gf, df

Fresh garden salad | v, gf, df

Cornbread | veg, e

CUSTOM STATIONS

MAC & CHEESE BAR | 20PP

includes garlic bread and garden salad with assorted dressings

Select One Pasta:

- Macaroni
- Campanelle

Choose One Sauce:

- Three cheese white sauce
- Smoked cheddar sauce

Choose One Protein:

- BBQ pulled pork
- Sliced chicken thigh
- Andouille sausage
- Add additional protein | 4

Choose Six Toppings (provided as accoutrements):

- Gorgonzola crumbles
- Parmesan cheese
- Sun-dried tomatoes
- Fried onion strings
- Sauteed mushrooms
- Bacon bits
- Green onion
- Roasted red pepper
- Pickled jalapeño
- Caramelized onion
- Crushed Flamin’ Hot Cheetos
- Buffalo sauce
- BBQ sauce
- Pesto

Add additional topping | 1.50

CHAAT BAR | 22PP

INCLUDES:

Chaat Masala Salad | v, gf, df, sf

romaine, onion, cucumber, tomato, chickpea, cilantro, radish, chaat masala vinaigrette

Garlic Naan | veg, sf

Aromatic Basmati Rice Pilaf | v, gf, df, sf

Aloo Gobi Matar | v, gf, df, sf

gold potato, cauliflower, onion, garlic, ginger, peas, turmeric, garam masala, coriander, cumin, coconut milk

SELECT ONE ENTREE:

Butter Chicken | gf, sf

diced chicken thigh, tomato puree, butter, heavy cream, garam masala, garlic, ginger, cilantro

Paneer Tikka Masala | veg, gf, df

paneer, tomato puree, coconut cream, cumin, garam masala, garlic, ginger, chili powder

Saag Paneer | veg, gf, sf, n

paneer, spinach, fenugreek, tomato, heavy cream, cashew, garam masala, green chili, garlic, ginger, onion, chili powder, coriander powder

GRAZING BOARDS

BUTTER BOARDS | 5PP

minimum of 25 people

Bacon Butter Board | sf, n

bacon, maple butter, berry jam, nuts, dried fruit, thyme, rosemary, maldon salt, artisan bread

Roasted Garlic & Chili Board | veg, sf, n

roasted garlic, spicy chili oil, lemon zest, nuts, parsley, maldon salt, honey, artisan bread

Sweet Berry Board | veg, sf, n

berries, berry jam, honey butter, nuts, mint, maldon salt, artisan bread

BACON BOARD | 8PP

minimum of 25 people

Select Three:

Maple-chipotle

Brown sugar bourbon

Coffee & cocoa

Balsamic brown sugar

Roasted garlic

Includes:

Waffles, deviled eggs, boursin cheese, gherkins, butter jam, fresh berries



CHARCUTERIE BOARD | 10PP

minimum of 25 people

Variety of cured meats, cheeses, dried fruit, nuts, fig jam, honey, and crackers

MEZE BOARD | 9PP

minimum of 10 people

Variety of grilled vegetables, olives, cherry peppers, marinated mozzarella balls, hummus, pita bread, tzatziki, sun-dried tomatoes

SEASONAL FRUIT BOARD | 5PP

minimum of 10 people

fresh seasonal fruit and berries

MARKET FRESH CRUDITÉ BOARD | 7PP

minimum of 10 people

fresh seasonal vegetables, herb ranch dip, edemame dip

CHIPS, SALSA, AND GUACAMOLE | 7PP

minimum of 10 people

fresh-made salsa, fresh-made guacamole, tortilla chips

DESSERTS & BEVERAGES

ASSORTED DESSERT BARS | 4PP

Peanut butter chocolate
Strawberry lemon
Raspberry
Lemon oatmeal
Mocha
White chocolate macadamia nut



ASSORTED COOKIES | 3PP

Oatmeal raisin
Snickerdoodle
Triple chocolate
Chocolate chip
Lemon cooler

TRIPLE CHOCOLATE BROWNIES | 4PP

COFFEE SERVICE | CAFFÉ VITA

Brewed Caffé Vita coffee, cups, creamer, assorted sweeteners, stir sticks

192 oz | 24-30 cups | 77

128 oz | 16-21 cups | 55

TEA SERVICE

Assorted teas, cups, creamer, assorted sweeteners, stir sticks

96 oz | 12-16 cups | 29

BEVERAGES BY THE GALLON

serves 16 | 8oz cups

Sparkling lemonade | 33

Sparkling strawberry lemonade | 36

Mango punch | 36

Freshly brewed iced tea | 36

INDIVIDUAL BEVERAGES

Pellegrino sparkling water | 4

Bottled water | 2.50

Bottled juices | 3.50

Assorted soda | 3.50