



HOTEL INTERURBAN

PLATED BREAKFAST

THE MAIN EVENT

The Main Event includes house-brewed Starbucks™ regular and decaffeinated coffee, hot tea orange juice, and a bakery basket. Priced per person.

The Basic scrambled farm fresh eggs with shredded cheddar breakfast hash hardwood-smoked bacon or chicken-apple sausage <i>g/f</i>	30
Mocha Pancakes cinnamon glaze, spiced peaches, house-made granola served with side of bacon <i>vgtn</i>	36
Breakfast Burrito filled with scrambled farm fresh eggs, house-made chorizo pico de gallo, shredded cheddar, served with breakfast hash	34

THE URBAN BREAKFAST

42

The Urban Breakfast includes house-brewed Starbucks™ regular and decaffeinated coffee, hot tea orange juice, cranberry juice, vanilla yogurt parfaits, and bakery fresh muffins and pastries. Minimum 15 people. Priced per person.

Please Choose Two Options

Homemade Buttermilk Biscuits redevye mushroom gravy <i>vgtn</i>
Applewood Smoked Bacon & Scrambled Organic Eggs Tillamook cheddar, fresh salsa <i>g/f</i>
Corned Beef Hash butter-crisped Skagit Valley potatoes, St. Helen's brisket, grilled peppers, onions <i>g/f</i>
PB&J French Toast stuffed French toast served with breakfast hash <i>vgtn</i>
Traditional Eggs Benedict Tails and Trotters ham, soft poached egg, béarnaise sauce
The Lighter Side cottage cheese, tomato slices, two sous vide egg whites <i>g/f, vgtm</i>

g/f - gluten free *vgtn* - vegetarian *VGN* - vegan *d/f* - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 21% taxable service charge. 14.7% points of the service charge will be distributed to service personnel and 6.3% points will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

BREAKFAST BUFFETS

All buffet breakfasts include house-brewed Starbucks™ regular and decaffeinated coffee hot teas, and orange juice. Priced per person.

Minimum of 15 guests. Guests will be served from the buffets by attendant servers.

JUST A LITTLE *vgtn* **18**
assorted house bakery basket, house preserves
whole seasonal fruit
hard-boiled eggs

CASCADE CONTINENTAL *vgtn* **26**
bagels, whipped cream cheeses
assorted house bakery basket, local seasonal preserves
hard-boiled eggs
Chobani greek yogurt, farmstead honey, house granola, dried fruits, nuts
whole seasonal fruit

PUGET SOUND BREAKFAST *vgtn* **34**
scrambled eggs, Tillamook white cheddar, chives *gf, vgtm*
applewood smoked bacon and black pepper breakfast sausage links *gf, d/f*
chipotle-spiced breakfast potatoes *gf, VGN*
assorted house bakery basket, house preserves *vgtn*
Chobani greek yogurt, farmstead honey, house granola *vgtn*
fresh seasonal fruit platter *vgtn*

ADD IT ON

Chef Attended Omelets "Your Way" Washington farm fresh eggs prepared to order, choice of foraged mushrooms, sweet roasted bell peppers, Washington onions, smoked country ham, chopped plum tomatoes, shredded cheese, black pepper-breakfast sausage, olives, whole leaf spinach, and applewood smoked bacon *gf*

Added to the Cascade Continental or Puget Sound Breakfast **16 per person**

À la carte **24 per person**

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HOTEL INTERURBAN

BREAKS

À LA CARTE SNACK MENU

All items are priced per person. Served in individual portions.

House Kettle Chips caramelized onion aioli, smoked blue cheese <i>g/f, vgtn</i>	6
Mediterranean Dips grilled pita, roasted bell pepper hummus <i>d/f, vgtn</i>	8
Corn Tortilla Chips traditional guacamole, pico de gallo, black bean dip <i>g/f, vgtn</i>	12
Artisan Cheese & Salumi cured meats, handcrafted cheeses, pickled vegetables, rustic breads <i>d/f</i>	16
Seasonal Roasted Vegetables sundried tomato tapenade, toasted baguette <i>d/f, vgtn</i>	11
Vegetable Crudit� creamy herb dip <i>g/f, vgtn</i>	7
Trail Mix assorted nuts, chocolate chips, shredded coconut, house-made granola dried cranberries, raisins <i>vgtn</i>	10
Chef's Choice Canapes bite-sized seasonally inspired creations. 3 pieces per person. Additional varieties or pieces available for additional charge. <i>g/f, vgtn</i>	10

SWEET AND SALTY BY THE POUND

Serves 12 per lb.

Popcorn and Pretzels <i>vgtn</i>	25
Assorted Mix Nut Medley <i>vgtn, g/f, d/f</i>	34
Malt Ball Trio and Yogurt Raisins <i>vgtn</i>	21
Chocolate Covered Pretzels <i>vgtn</i>	30
Homemade Trail Mix <i>vgtn</i>	32
Gummy Candy Bowl <i>g/f, d/f</i>	36

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BEVERAGE SERVICE

60 minutes of service. Pricing is per person.

House-Brewed Starbucks™ Coffee regular or decaffeinated Hot Teas, Bottled Water, and Coca-Cola products OR Signature Beverage from Urban Roast one per attendee 16"	6.50
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BY THE GALLON

All items priced per gallon.

Lemonade or Iced Tea choose black tea, green tea, or passion fruit tea	55
Pericon Apple Cider	45
Fresh Squeezed Orange Juice	65
House-Brewed Starbucks™ Coffee regular or decaffeinated	65
Hot Teas	65

BY THE EACH

All items priced per item.

Soft Drinks Coca-Cola products	4
Bottled Water	4
Sparkling Water	5
Granola Bars	4
Whole Fruit	3

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LIVEN UP YOUR AFTERNOON

All break packages include house-brewed Starbucks™ regular and decaffeinated coffee and hot teas.

All menus are priced per person and served in individual portions. Minimum of 10 guests.

THE PIKE PLACE

Beecher's cheese curds, smoked salmon dip, Pike Brewery mustard, assorted crackers **18**
Market Spice Tea roasted nuts

THE WELLNESS RETREAT

Chobani Greek yogurt, dried fruit and nuts, granola bars, carrot sticks, celery sticks, hummus dip **16**
house-made berry grain bar, infused water station *vgtn*

THE SAN JUAN

Pacific Northwest prawn cocktail, salmon and cream cheese Seattle roll, creamy lemon bars **21**

THE RAINIER

assortment of three flatbreads, served at room temperature: **20**
Prosciutto, parmesan, sundried tomatoes pesto
olive tapenade, artichokes, roasted peppers *VGN*
basil pesto, cherry tomatoes, mozzarella *vgtn*

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HOTEL INTERURBAN

LUNCH BUFFETS

Lunch buffets are priced per person and come with freshly brewed Starbucks™ regular and decaffeinated coffee. Priced per person. Minimum of 15 guests required.

CHEF'S BUTCHER BLOCK 32 per person

Build your own sandwich buffet, includes the following:

House-Made BBQ Chips roasted garlic-dijon aioli *g/f, VGN*

Market Greens blend of lettuces, garden radish, feta, shaved fennel, Greek goddess vinaigrette *g/f, vgtm*

German Potato Salad shaved beets, apples, sauerkraut, dijonnaise *g/f, vgtm*

Smoked Turkey, Roast Beef, Black Forest Ham pickled vegetables, lettuce, tomato, onion, dill pickles

Tillamook Cheddar, Swiss, Provolone bakery fresh breads, mayo, dijon, balsamic aioli, hummus

Bakery Breads, Mayo, Dijon, Balsamic Aioli, Hummus

Assorted Freshly Baked Cookies & Brownies *vgtm*

INTERURBAN LUNCHEON 30 per person

A selection of warm soups and cold salads:

Heirloom Tomato Bisque *g/f, vgtm*

Chilled Melon Gazpacho *g/f*

Summer Corn Soup *g/f, VGN*

Mixed Greens strawberries, toasted almonds, shaved radish, honey-dijon *g/f, vgtm*

Kale Caesar parmesan, garlic croutons, charred lemons, pepper bacon emulsion

Ancient Grain Tabbouleh Italian parsley, red peppers, English cucumber, white balsamic vinaigrette *VGN*

Bakery Fresh Rolls sweet cream butter *vgtm*

Creamy Lemon Bars & Dark Chocolate Brownies *vgtm*

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LUNCH BUFFETS

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THE GASTRO PUB 38 per person

Salads

choose two options

Classic Caesar parmesan, garlic croutons, charred lemons, sherry-black pepper emulsion *vgtn*

Market Greens strawberries, almonds, pickled red onions, Greek goddess vinaigrette *g/f, vgtn*

Ancient Grain Tabbouleh Italian parsley, roasted red peppers, cucumber, italian vinaigrette *g/f, vgtn*

Chilled Melon Gazpacho crème fraîche, cilantro, cucumber *g/f, vgtn*

Entrées

choose two options

Grilled Chicken Breast rosemary potato puree, French beans, foraged mushrooms *g/f*

St Helen's Flank Steak roasted fingerlings, roasted peppers, cipollini onions, green romesco *g/f*

Blackened True Cod green peas, shaved fennel, grilled carrots, lemon glaze *g/f, d/f*

Salish Sea Cioppino Penn Cove mussels, manila clams, spicy tomato broth, navel orange *g/f, d/f*

Smoky Gnocchi "Mac & Cheese" roasted mushrooms, sundried tomatoes, caramelized onions *vgtn*

Sweets

choose two options

Fresh Baked Cookies *vgtn*

Creamy Lemon Bars *vgtn*

Double Chocolate Brownies *vgtn*

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PLATED LUNCH

Bistro Plated Lunch includes a selection of one sandwich per guest, choice of salad and side, and one dessert. Served with freshly brewed Starbucks™ regular and decaffeinated coffee, hot teas iced tea, and lemonade.

BISTRO 34 per person

Sandwiches

choose two options | *an additional sandwich choice may be included or an additional \$4 per person*

Cubano tasso ham, swiss cheese, peppers, pickles, yellow mustard, ciabatta

Roast Beef Sandwich roast beef, mozzarella, tomatoes, French roll, horseradish aioli

Chicken Finger Sandwich swiss cheese, dill pickle, sriracha aioli, caramelized onions, ciabatta roll

Sonoran Quesadilla grilled peppers and onions, mushrooms, pepper jack, cotija-hatch chile crema *vgtn*

Turkey Melt oil-roasted deli turkey, spicy mayo, bacon, avocado aioli, provolone, ciabatta

Mushroom Muffuletta marinated mushrooms, olive tapenade, tomato, provolone, red peppers *vgtn*

Salads

choose one option

Classic Caesar parmesan, garlic croutons, charred lemons, sherry-black pepper emulsion *vgtn*

Market Greens shaved fennel, almonds, pickled red onions, herb vinaigrette *g/f, vgtm*

Spinach & Bacon golden raisins, sunflower seed granola, pickled red onions, dill pickle vinaigrette *g/f*

Sides

choose one option | *a second side choice may be included for an additional \$4 per person*

Garlic Herb Fries *g/f, vgtm, d/f*

Smoked Cheddar Mac & Cheese *vgtn*

House-Fried BBQ Chips blue cheese dip *g/f, vgtm*

Sweets

choose one option

Fresh Baked Cookies *vgtn*

Creamy Lemon Bars *vgtn*

Double Chocolate Brownies *vgtn*

Raspberry Crumble Bars *vgtn*

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PLATED LUNCH

Talk of Tukwila Plated Lunch includes one starter, choice of one entrée from two selections, and one dessert. Bakery fresh rolls with sweet cream butter, freshly brewed Starbucks™ regular and decaffeinated coffee, hot teas, iced tea, and lemonade.

Talk of Tukwila 36 per person

choose three options

Salads

choose one option

Classic Caesar parmesan, garlic croutons, charred lemons, sherry-black pepper emulsion *vgtn*

Market Greens strawberries, almonds, pickled red onions, honey balsamic vinaigrette *g/f, vgtn*

Spinach & Bacon golden raisins, sunflower seed granola, pickled red onions, dill pickle vinaigrette *g/f*

Ancient Grain Tabbouleh Italian parsley, roasted red peppers, English cucumber, herb vinaigrette *g/f, vgtn*

Chilled Melon Gazpacho cilantro, crème fraîche, cucumber *g/f, vgtn*

Entrées

choose two options

Grilled Chicken Breast rosemary potato puree, French beans, foraged mushrooms *g/f* **40**

Blackened True Cod grilled carrots, caramelized fennel, green garbanzos, red pepper coulis *g/f, d/f* **42**

Mustard Glazed Pork Loin grilled broccolini, truffled "mac & cheese", bacon emulsion **44**

St. Helen's Shortribs creamy polenta, caramelized brussel sprouts, pomegranate demi *vgtn* **52**

Carnaroli Risotto *english peas, roasted mushrooms, yakima asparagus* *vgtn* **38**

Sweets

choose one option

Fresh Baked Cookies *vgtn*

Creamy Lemon Bars *vgtn*

Double Chocolate Brownies *vgtn*

Raspberry Crumble Bars *vgtn*

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LUNCH BOX

Signature sandwiches and wraps are accompanied with Tim's Potato Chips, fresh whole fruit garden salad, a fresh baked cookie, and bottled water.

ON THE FLY 26 per person

Sandwiches

choose three options

Bronze Turkey Breast sweet onions, butter lettuce, tomatoes, cheddar cheese, roasted garlic mayo

Classic BLT applewood smoked bacon, bibb lettuce, fresh tomatoes, dijonaise

Curried Chicken Salad Wrap celery hearts, raisins, fuji apples, toasted walnuts, romaine lettuce
madras curry aioli

Vegetarian Wrap grilled onions, roasted red peppers, marinated mushrooms, fresh mozzarella
garden greens *vgtn*

Grilled Chicken Caesar Wrap crisp romaine, aged parmesan, parmesan-black pepper vinaigrette

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APPETIZERS

Priced per dozen.

SERVED CHILLED

Pickled Yakima Asparagus prosciutto, olive oil, garden herbs <i>g/f, vgtn</i>	36
Aged Gruyere Cheese Gougeres garden herbs, truffled chèvre mousse <i>vgtn</i>	26
Crudité Shooters young garden vegetables, dill pickle aioli, herb salad <i>vgtn</i>	35
Heirloom Potatoes whipped crème fraîche, crispy onions <i>g/f</i>	34
Antipasto Brochettes marinated olives, artisan cheese, salumi <i>g/f</i>	36
BLT Sliders sweet Hawaiian rolls, smoked onion, tomato jam, pepper bacon, butter lettuce	40
Cucumber Canapes compressed cucumber, herbed goat cheese <i>d/f</i>	32
Smoked Turkey Sliders sweet Hawaiian rolls, pesto aioli, tomato <i>vgtn</i>	38

SERVED WARM

Grilled Antipasto Skewers artichoke hearts, bocconcini mozzarella, roasted peppers	40
Dungeness Crab Cakes caper-sriracha remoulade	45
Szechuan Spiced Chicken Skewers peanut sambal, black togarashi <i>g/f, d/f</i>	36
Stuffed Mushrooms romesco, ground pork, herbs, cream cheese, parmesan	40
Spanakopita spinach and feta stuffed crispy phyllo triangles <i>vgtn</i>	26
Mini Quiche salted capers, hardwood smoked bacon, béarnaise	28
Coconut Prawns sweet chili sauce, black sesame togarashi	34
Pork Hom Bao toasted buns filled with pork and caramalized onions	46

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ARTISAN PLATTERS

HANDCARVED MEATS

Serves 30 guests. Chef attended for one hour of service..

Beef Coulotte black pepper jus <i>g/f</i>	375
Pepper-Crusted Prime Rib mustard jus, horseradish <i>g/f</i>	445
Pastrami Spiced Pork Belly golden mustard glaze <i>g/f, d/f</i>	400
Oven-Roasted Mad Hatcher Chickens herb butter basted, bourbon jus <i>g/f, d/f</i>	325

PLATTERS

Each platter serves 25 guests.

Oxbow Farms Crudité Display organic fresh vegetables, assorted remoulades <i>g/f, vgtn</i>	120
Willowood Farms House-Crafted Antipasto pickled and preserved organic vegetables assorted relishes, hummus, grilled pita bread <i>d/f, vgtn</i>	150
Artisan Cheese & Charcuterie assorted salumis and hand-crafted cheeses, organic preserves pickled vegetables, artisan crackers	295
Potlatch Spiced Cedar-Planked Salmon baby dill crème, charred lemon	275
Prawn Cocktail lemon wedge, 'bloody mary' cocktail sauce <i>d/f</i>	160
Salish Sea Seafood Display cocktail prawns, snow crab legs, smoked trout, marinated poke bloody mary cocktail sauce and assorted crackers	335
Confection Display holiday cookies, tarts, and cakes <i>vgtn</i>	160

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THEMED DINNER BUFFETS

All dinner buffets are priced per person and come with bakery fresh dinner rolls, sweet cream butter, freshly brewed Starbucks™ regular and decaffeinated coffee, and iced tea. Priced per person. Minimum of 15 guests. Guests will be served from the buffets by attendant servers.

The Sonoran Sunset 42 per person

- Salsa Bar** crispy corn chips, salsa roja, sour cream, pico de gallo *g/f, vgtn*
- Fiesta Salad** crisp lettuce, tortilla strips, tomato, cheddar cheese, cilantro lime vinaigrette *vgtn*
- Cilantro Lime Rice** *g/f, d/f, vgtn*
- Stewed Black Beans** fresh cotija cheese *g/f, vgtn*
- Grilled Chicken Fajitas** grilled peppers & onions, warm flour tortillas *d/f*
- Cinnamon Churros** Mexican hot chocolate *vgtn*

The Florentino 44 per person

- Tuscan Romaine** parmesan, genoa salami, marinated olives, pickled red onions, Italian vinaigrette *g/f*
- Grilled Flatbread** sundried tomatoes, fontina fonduta, garden basil, foraged mushrooms *vgtn*
- Arugula Pesto Penne** marinated olives, roasted red peppers, fresh feta *vgtn*
- Chicken Oregano** artichoke hearts, roasted garlic tomatoes, creamy polenta *g/f*
- Tiramisu** espresso glaze *vgtn*

The Catch of the Day 54 per person

- Northwest Cioppino** Puget Sound shellfish, navel orange, spice tomato broth, fennel *d/f*
- Grilled Escarole Caesar** shaved parmesan, rye croutons, black pepper-lemon emulsion *vgtn*
- Blackened Salmon** Columbia River salmon, wild greens, grilled lemons *g/f, d/f*
- BBQ Chicken** molasses baked beans, charred coleslaw *g/f*
- Apple Crumble Bars** butter caramel *vgtn*

The Chef's Table 64 per person

- Local Artisan Salumi & Cheese** fruit preserves, assorted crackers, spiced nuts
- Market Greens** pickled red onions, spiced walnuts, cheese curds
toasted honey vinaigrette *g/f, vgtn*
- St Helen's Beef New York Strip** gorgonzola potato puree, asparagus, bearnaise *g/f*
- Gnocchi Mac & Cheese** english peas, caramelized onions, sundried tomatoes *vgtn*
- Apple Crisp** spiced whipped cream, bourbon caramel *vgtn*

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PLATED DINNER

Farm to Fork Plated Dinner include one starter, a choice of two mains, and one dessert. Bakery fresh rolls with sweet cream butter, freshly brewed Starbucks™ regular and decaffeinated coffees hot teas, iced tea, and lemonade. Priced per person.

Farm to Fork

Starters

Classic Caesar parmesan, garlic croutons, charred lemons, sherry-black pepper emulsion *vgtn*

Market Greens marinated strawberries, shaved fennel, garden herb vinaigrette *g/f, vgt*

Petite Niciose green beans, cherry tomatoes, marinated olives, hard boiled eggs, herb vinaigrette *g/f*

Chilled Melon Gazpacho fennel pollen crutons, crème fraîche, black pepper *vgtn*

Entrees

Frenched Chicken Breast roasted fingerlings, wild mushrooms, French beans *g/f* **44**

St Helen's Petite Filet gorgonzola potato puree, caramelized cipollini, broccolini, bordelaise *g/f* **56**

Blackened Steelhead corn puree, corn cake, summer succotash, chile glaze **46**

Braised Short Ribs creamy potatoes, crispy shallots, chili-roasted carrots, stout beer jus **48**

Dungeness Crab Cakes French pole beans, roasted fennel jam, red pepper coulis, black lentils **56**

Crispy Eggplant Parmesan pomodoro, polenta, braised spinach *vgtn* **39**

Sweets

Lemon Tart toasted meringue, blueberry glaze *vgtn*

Chocolate Decadence vanilla Chantilly, ganache *vgtn*

NY Cheesecake summer berry coulis *vgtn g/f*

Carrot Cake caramel fromage blanc, toasted pecans *g/f, vgt*

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BAR SELECTION

\$125.00 bar set-up fee. \$60 per hour bartender fee. Minimum of two hours.

Non-Hosted prices include tax and service charge for the convenience of your guests.

Interurban House Bar

Vodka

Gin

Scotch

Rum

Whiskey

Tequila

\$8 each Hosted

\$9 each Non-Hosted

Call Bar

Ketel One Vodka

Tanqueray Gin

Dewars Scotch Whisky

Espolon Tequila

Bacardi Rum

Hennessy V.S Cognac

Jack Daniels Whiskey

\$10 each Hosted

\$11 each Non-Hosted

Premium Bar

Grey Goose Vodka

Hendricks Gin

Johnnie Walker Black Scotch Whisky

Milagro Tequila

Bacoo Rum

Hennessy V.S.O.P. Cognac

Maker's Mark Bourbon Whiskey

\$12 each Hosted

\$13 each Non-Hosted

Signature Cocktails

Let our beverage team create a signature cocktail for your event.

Market Priced, ask your catering manager for details.

BEER SELECTION

Please select 4 options.

Non-Hosted prices include tax and service charge for the convenience of your guests.

Domestic

Coors Light

Bud Light

Budweiser

Michelob

Rainier

Deschutes IPA

Imported

Stella Artois

Corona

Guinness

Sapporo

Heineken

\$7 each Hosted

\$8 each Non-Hosted

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WINE SELECTION

Non-Hosted prices include tax and service charge for the convenience of your guests.

House Wine

Domaine Ste Michelle Brut Sparkling, WA

Castle Rock Chardonnay, CA

Geyser Peak Sauvignon Blanc, CA

Castle Rock Cabernet Sauvignon, CA

Radicle Vines Pinot Noir, OR

\$9/glass or \$34/bottle Hosted

\$10/glass or \$38/bottle Non-Hosted

Premium Wine

Domaine Ste Michelle Brut Sparkling, WA

Browne Family Heritage

Cabernet Sauvignon, WA

J Vineyards Chardonnay, CA

Cedergreen Sauvignon Blanc, WA

Battle Creek Pinot Noir, OR

\$11/glass or \$42/bottle Hosted

\$12/glass or \$46/bottle Non-Hosted

Interested in something off menu?

Our team of food and beverage experts can help source specialty wines when you purchase by the case!

NON-ALCOHOLIC BEVERAGES

Soda, Coke products

Bottled Juices

Dasani 16oz Bottled Water

\$4 each

San Pellegrino Sparkling Water

250mL/500mL: \$5/\$8 each

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HOTEL INTERURBAN

COMPLETE MEETING PACKAGE SAMPLE MENU

The CMP menu includes one main, one vegetable main, two composite salads, bakery rolls with sweet cream butter, Chef's choice dessert, house-brewed Starbucks regular and decaffeinated coffee and hot teas. 25 guests minimum.

FROM THE GARDEN

Organic Mixed Greens spiced walnuts, tart cherries, champagne vinaigrette

Hearts of Romaine Caesar shaved Parmesan cheese, rosemary sea salt, croutons

Fennel, Raisin, and Radicchio Salad red wine vinaigrette

Iceberg Wedge stilton cheese, pickled onions, heirloom cherry tomatoes

Couscous and Chicken Pea Salad ginger lime dressing

Citrus Green Bean Salad oranges, toasted almonds, crispy onion rings

SEASONAL SPECIALTIES

Spiced Rubbed Carlton Farm Pork Loin mascarpone polenta, roasted willowood farm carrots, syrah jus

Alaskan Snow Crab, oxbow farm fennel, navel oranges, piquillo peppers, toasted coriander

Seared Columbia River Steelhead lemon, wild herbs, farro, citrus butter

Miso-Glazed Albacore charred scallion crème, foraged mushrooms, tamarind vinaigrette

Cauliflower Gratin toasted brioche, smoked shallots, baby spinach, aged Parmesan

Four Cheese Agnolotti English peas, roasted peppers, wild mushrooms, lemon thyme

SWEETS

Baked Honeycrisp Apple Crumble caramelized honey-crisp apples, brown sugar, vanilla cream

Assorted Freshly Baked Cookies and Dessert Bars

Mini Pastry Selection petit fours, tartelettes, macaroons, opera cakes

g/f - gluten free vgtn - vegetarian VGN - vegan d/f - dairy free

Menus and prices subject to change. All food and beverage items are subject to a 21% taxable service charge. 14.7% points of the service charge will be distributed to service personnel and 6.3% points will be retained by the property.

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