

# Catering Menu

2024



Our goal is to bring the best of the Pacific Northwest to your plate. We've partnered with some of the best local farms and purveyors to provide the freshest ingredients while supporting our local farmers and distributors. Our highest priority is ensuring the consistency and quality of our product to provide our guests a memorable and enjoyable experience.



DOUBLETREE SUITES  
by Hilton™

SEATTLE AIRPORT-  
SOUTHCENTER

LUNCH



# Plated Lunch

Priced per Person. Maximum of (2) entrée selections per event.  
If a split menu is chosen, all entrees will be charged at the higher price.  
Plated lunches include rolls and butter, seasonal vegetables and  
Starbucks Coffee, Decaffeinated Coffee and Tazo Teas.  
your choice of soup or salad

V - Vegetarian | GF - Gluten Free | DF - Dairy Free

## SOUP OPTIONS

Roasted Tomato & Basil Bisque | V|GF  
Market Vegetable Minestrone | V|GF|DF  
Seafood Chowder | Additional 3

## COLD ENTRÉES

### **Cobb Salad | 37 | GF**

Chilled Chicken Breast, Romaine Hearts, Olives,  
Cherry Tomatoes, Smoked Bacon, Oregon Blue Cheese,  
Hard Boiled Egg, Buttermilk Ranch Dressing

### **Grilled Chicken Caesar Salad | 37**

Grilled Chicken, Romaine Hearts, Herbed Croutons,  
Shaved Parmesan, Lemon Wedge, Caesar Dressing

### **Black & Blue Salad | 42 | GF**

Skagit Valley Greens, Blackened Pacific Salmon,  
Oregon Blue Cheese, Cherry Tomatoes, Onion Frites,  
Bleu Cheese Dressing

## SALAD OPTIONS

### **Harvest Green Salad | V|GF|DF**

Heirloom Tomatoes, English Cucumbers, Carrots,  
Shaved Radish, Raspberry Vinaigrette

### **Classic Caesar Salad**

Crisp Romaine Hearts, Herbed Croutons, Shaved Parmesan,  
Lemon Wedge, Creamy Caesar Dressing

## HOT ENTRÉES

### **Honey Glazed Chicken Breast | 37 | GF**

Citrus Lavender Jus, Roasted Garlic Mashed Potatoes

### **Pacific Salmon Filet | 40 | GF**

Roasted Red Pepper Emulsify, Wild Rice Pilaf

### **Pacific Cod | 37 | GF|DF**

Cilantro Melon Salsa, Roasted Corn Rice Pilaf

### **Flame Grilled Top Sirloin Steak | 42 | GF|DF**

Chimichurri Sauce, Rosemary Roasted Red Potatoes

### **Three Cheese Manicotti | 37 | V**

Tomato Basil Ragout, Roasted Portabella Mushroom  
and Baby Spinach

## ADD DESSERT | 9

**Strawberry Cake** Vanilla Mousse, Strawberries, Crème Chantilly | V

**Seasonal Fruit Tart** Seasonal Fruits, Fresh Berries, Whipped Crème, Raspberry Coulis | V

**New York Cheesecake** Cream Cheese, Honey Graham Crust, Raspberry Coulis | V

**Raspberry Chocolate Decadence** Toasted Almonds, Shaved Chocolate, Crème Chantilly | V

**Classic Tiramisu** Mascarpone Cream, Coffee Liqueur Soaked Ladies Fingers Cookies | V

A 22% service charge plus applicable taxes will be added. 14.96% of the service charge is paid to your server as a gratuity.

16500 Southcenter Parkway, Seattle, WA 98188

206-575-8220

# Build Your Own Box Lunch

Priced per person.

Maximum 3 selections. \$3 per person charge for additional selections.

V - Vegetarian | GF - Gluten Free | DF - Dairy Free

## BOX LUNCH | 42

*Includes:*

Assorted Bags of Potato Chips

Assorted Seasonal Fruit

DoubleTree Chocolate Chip & Walnut Cookie

Rice Krispie Bar | GF

Choice of Soft Drink or Bottled Water

## SALAD OPTIONS

### **Asian Chicken Salad** | DF

Grilled Sweet Soy Chicken, Soba Noodles, Napa Cabbage, Carrot, Sweet Pepper, Cucumber, Scallion, Crisp Wonton, Sesame Dressing

### **Classic Cobb Salad** | GF

Chilled Chicken Breast, Mixed Greens, Gorgonzola, Smoked Bacon, Hard-Boiled Egg, Olives, Cherry Tomatoes, Blue Cheese Dressing

### **Blackened Chicken Caesar Salad**

Grilled Chicken, Romaine Hearts, Shaved Parmesan, Herb Croutons, Lemon Wedge, Cream Caesar Dressing

## SANDWICH OPTIONS

### **Grilled Chicken Breast Sandwich**

Green Leaf Lettuce, Tomatoes, Provolone Cheese, Ciabatta

### **Chicken Salad Wrap**

Smoked Bacon, Fresh Mozzarella, Pesto, Arugula, Spinach Tortilla

### **Roast Beef Sandwich**

Roast Beef, Baby Arugula, Swiss Cheese, Caramelized Onions, Tomatoes, Mini Baguette

### **Smoked Turkey Wrap**

Smoked Turkey, Shredded Lettuce, Tomatoes, Herbs Boursin Spread, Spinach Tortilla

### **Ham & Cheese Sandwich**

Ham, Havarti Cheese, Baby Spinach, Tomatoes, Brioche Bun

### **Roasted Vegetable Wrap** | V|DF

Bell Peppers, Zucchini, Sweet Onions, Portobello Mushrooms, Daikon Sprouts, Hummus, Whole Wheat Tortilla

### **Portobello Mushroom Sandwich** | V

Portobello Mushroom, Baby Spinach, Red Onion, Tomatoes, Basil Pesto, Whole Wheat Ciabatta



Certified organic, seasonal produce from Mount Vernon, Washington.

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# Day of the Week Lunch Buffets

Priced per person and based on 60 minute service.

Groups of less than 20 guests are subject to a \$120 set-up fee.

\$3 upcharge if Day of the Week Buffet is selected on a different day.

Lunch buffets include Starbucks coffee service, assorted Tazo Teas and Iced Tea.

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

## MONDAY | MEDITERRANEAN | 49

- Mediterranean Salad| *Iceberg Lettuce, Cucumbers, Tomatoes, Olives, Feta Cheese, Herbed Croutons, Lemon-Oregano Vinaigrette* | V
- Couscous Tabbouleh, *Cucumber, Sundried Tomatoes* | V|DF
- Pan Seared Chicken, *Braised Fennel Tomato Jus* | GF|DF
- Herb Spiced Pacific Salmon, *Saffron Beurre Blanc* | GF
- Oregano Roasted Yukon Gold Potatoes | V|GF|DF
- Ratatouille Provençale | V|GF|DF
- Assorted Dessert Bars | V

## TUESDAY | FAJITA FIESTA | 49

- Southwestern Salad| *Roasted Corn, Tomatoes, Red Onion, Sweet Peppers, Cilantro Chipotle Vinaigrette* | V|GF|DF
- Jicama & Cucumber Salad| *Chili-Lime Vinaigrette* | V|GF|DF
- Chicken Tinga & Beef Fajitas| *Roasted Sweet Bell Peppers & Onions* | GF|DF
- Borracho Pinto Beans| *Cheddar Cheese* | V|GF
- Spanish Rice | V|GF|DF
- Condiment Bar| *Shredded Lettuce, Guacamole, Cheddar Cheese, Pico De Gallo, Sour Cream*
- Warm Flour & Corn Tortillas | V
- Cinnamon Churros| *Cinnamon Sugar* | V

## WEDNESDAY | TUSCAN | 49

- Caesar Salad| *Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Creamy Caesar Dressing*
- Caprese Salad| *Fresh Mozzarella, Cherry Tomatoes, Sweet Red Onions, Pesto, Balsamic Glaze* | V|GF
- Chicken Parmesan| *Tomato Mushroom Ragout*
- Spicy Fennel Sausage| *Caramelized Onions, Peppers*
- Baked Penne Pasta| *Garlic Alfredo| Parmesan Romano* | V
- Freshly Baked Garlic Bread | V
- Roasted Vegetable Medley | V|GF|DF
- Lemon Bars | V

## THURSDAY | PACIFIC RIM | 49

- Asian Greens| *Napa Cabbage, Daikon, Cilantro, Scallion, Carrots, Sweet Peppers, Bean Sprouts, Crisp Wonton Chips, Sweet Chili Vinaigrette* | V|DF
- Rice Noodle Salad| *Julienne Mixed Vegetables, Shallot Frites, Fresh Mint, Pea Shoots, Scallions, Sesame Ginger Dressing* | V|DF
- Korean-Style Beef Trip-Tips, *Sweet Mirin Soy* | GF|DF
- Sesame Boneless Chicken Thighs, *Ginger Lemongrass Sauce* | GF|DF
- Fried Rice | V|GF|DF
- Stir-Fry Vegetable Medley | V|GF|DF
- Assorted Cakes | V

## FRIDAY | BBQ | 49

- Garden Greens| *Charred Broccoli, Cherry Tomato, Cucumber, Red Onion, Buttermilk Ranch Dressing* | V|GF|DF
- Southern Red Potato Salad | V|GF|DF
- Slow Smoked Beef Brisket| *Balsamic Reduction* | GF|DF
- *Roasted Bone-in Chicken Drumsticks| Pineapple BBQ Sauce* | GF|DF
- Garlic Mac & Cheese | V
- Green Beans| *Pork Belly, Red Pepper Flakes* | GF|DF
- Corn Muffins| *Sweet Butter* | V
- Warm Peach Cobbler| *Vanilla Sauce* | V



In Seattle's Pike Place Market, visitors to Beecher's glass-walled cheesemaking kitchens witness first hand the crafting of our signature favorite, Flagship cheese, as well as many of the other award-winning cheeses we offer.

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# Additional Lunch Buffets

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## MARKET DELI | 47

Roasted Tomato Basil Bisque | V|GF  
Garden Greens | *Julienne Carrots, English Cucumber, Grape Tomatoes, Herbed Croutons, Hard-Boiled Eggs, Tillamook Cheddar Cheese, Buttermilk Ranch Dressing, Balsamic Vinaigrette* | V  
Mac & Cheese Pasta Salad | English Pea, Smoked Bacon, Peppers, Tillamook Cheddar, Scallion | V  
Fruit Salad, *Honey-Mint Glaze* | V|GF|DF  
Local Cured & Roasted Meats | *Hard Salami, Prosciutto, Smoked Turkey, Roast Beef, Honey Ham* | GF|DF  
Sliced Cheese | *Tillamook Cheddar, Swiss, Havarti* | V|GF  
Condiment Tray | *Lettuce, Tomatoes, Red Onion, Olives, Dill Pickles* | V|GF|DF  
Franz's Assorted Sliced Breads & Rolls | V  
*Multi-Grain & Dijon Mustard, Mayonnaise, Pesto Aioli*  
Freshly Baked Assorted Cookies | V  
Chocolate Brownies | V

## PIKEPLACE MARKET | 52

Local Greens | *Arcadian Mixed, Organic Arugula, Yakima Apple, Cherry Tomatoes, Toasted Hazelnut, Marinated Becher Cheese, Raspberry Vinaigrette* | V|GF  
Foraged Mushroom Salad | *Sweet Pepper, Walla Walla Onion, Frisee, Watercress, Honey Dijon Vinaigrette* | V|GF|DF  
Pan Seared Chicken Breast | *Lavender Pan Jus* | GF|DF  
Pacific Salmon Filet | *Citrus Butter Sauce* | GF  
Yukon Gold Scalloped Potatoes | *Tillamook Cheddar* | V|GF  
Seasonal Market Vegetable | V|GF|DF  
Fresh Fruit Tarts | V

## TERRACE BBQ | 57

Up to 75 people Maximum | Chef's Grill Station \$100 | Hour Available April to September-Subject to change with notice due unforeseen weather conditions

Freshly Fried Potato Chips | V|GF|DF  
Rice Noodle Salad | *Julienned Vegetable* | V|GF|DF  
Sliced Watermelon & Strawberries | V|GF|DF  
Grill Station:  
Corn on the Cob | *Garlic Green Onion Confit* | V|GF|DF  
Portabella Mushroom | V|GF|DF  
American Wagyu Beef Patties | *Smoked Bacon* | GF|DF  
Lemongrass Garlic Chicken Wings | GF|DF  
Korean BBQ Bone-In Short Ribs | GF|DF  
Condiment Station:  
Condo Tray | Assorted Cheese Tray | Brioche Buns | V  
Aioli | Mustard | Mayo | Citrus Nuoc Mam  
Assorted Ice Cream Bars | V

## TACO TRUCK | 52

Chorizo Tortilla Soup | GF|DF  
Southwestern Caesar Salad | *Romaine Hearts, Roasted Corn, Bean, Tomato, Pepper Jack & Cheddar Cheese, Tortilla Strips, Cilantro Caesar Dressing*  
Green Mango & Jicama Salad | *Chili Lime Vinaigrette* | V|GF|DF  
Freshly Fried Corn Tortilla Chips | V|GF|DF  
*Warm Jalapeno Nacho Cheese Sauce* | V|GF  
Grilled Corn on the Cobb, *Cotija Cheese, Paprika, Garlic* | V|GF  
Carne Asada | GF|DF  
Pork Carnitas | GF|DF  
Warm Flour & Corn Tortillas  
Guacamole, Fresca Salsa, Pico de Gallo, Sour Cream  
Warm Cinnamon Churros | V

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# Catering Policies

## ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guest count and setup requirements. The hotel reserved the right to make room changes to a more suitable room should the initial requirements change. The Hotel will set tables and chairs a maximum of 5% over the guarantee based upon space availability.

## FOOD AND BEVERAGE

Menus are available for meetings, events and weddings. Our executive chef is pleased to work with you to create a custom menu for your event and to ensure any food allergy or medically restricted diet needs are met. Due to licensing requirements all food and beverage served on hotel property must be supplied and prepared by the hotel and may not be removed from hotel property.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## FINAL GUARANTEES

Final guarantees must be submitted by Noon five (5) business days prior to the scheduled event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction counts are also required when the guarantee is provided. If there are no special dietary restrictions provided in the final guarantee and are requested at the event, these meals will be added to the final guarantee as additional meals.

## SERVICE TIMES

Plated breakfast and lunch, and breakfast and lunch buffets are based on a one-hour serve time. Plated dinners and dinner buffets are served for a maximum of one and one half (1 ½) hours. Breaks are based upon a thirty (30) minute serve time. An extension of actual service time is subject to additional labor fees. Dinner service beginning after 8:00pm will result in an additional fee. Due to health regulations and quality concerns, items from buffets cannot be served during mid-morning, afternoon or evening breaks.

## MINIMUM GUARANTEES

Breakfast, break packages, lunch and dinner buffets have a minimum of twenty (20) guests. If your guarantee is less than 20, a \$120.00 setup fee will apply.

## ADDITIONAL CHARGES:

Chefs, Carvers and Station Attendants: \$100.00 per attendant per hour. \$50.00 per hour per person for additional hours. 1 attendant per 100 guests.

Butler Passing: 1 server for every 100 guests. \$50.00 per server per hour.

Bartenders Fee is \$150.00 for up to 3 hours. 1 bartender per 125 guests. \$50.00 fee per bartender per additional hour.

Room Re-Set Fee: A \$250.00 room reset fee will apply if onsite contact requests room setup be changed from specifications on the banquet event order.

## MEETING ROOM RENTAL

Meeting Room Rental is subject to a 22% service charge plus applicable taxes, 5% of the Service Charge is paid to the Banquet Setup Team.

## LINEN

Ivory or black tablecloths are available on a complimentary basis. Complimentary napkin colors are ivory, chocolate and black. Additional colors are available for a fee of \$5.00 per tablecloth and \$0.35 per napkin.

## FLORAL DÉCOR AND ENTERTAINMENT

Please coordinate the delivery of floral arrangements in advance with your catering or event manager. Your catering or event manager will be happy to assist with vendor referrals. Advance notification is required when hiring outside vendors or scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions.

## SIGNAGE

The hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The hotel will assist in placing signs and banners. Banner hanging must be coordinated in advance. The hotel does not permit affixing anything to walls, doors or ceilings.

## AUDIO VISUAL

For your convenience, ENCORE is our in-house audiovisual partner, providing a knowledgeable on-site team and state of the art equipment.

## SECURITY

The hotel does not provide security in the meeting and event space, including pre-function areas. All personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or the hotel reserves the right to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you will be at your own expense and from a licensed security company that meets the minimum standard established by the hotel, including insurance and indemnification requirements.

## LOST & FOUND

The hotel is not responsible for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event. Lost & found items will be logged and stored for up to 30 days, after which items will be discarded.

## PAYMENT

Payment shall be made in advance of the function in accordance with the sales agreement OR estimated meeting room charges, including meeting room rental, hosted catered food and beverage, audiovisual charges and other meeting related charges as outlined in the contract and/or supplementary Banquet Event Order forms, must be guaranteed for payment five (5) business days prior to the start of your event. The total estimated charges will be authorized on your credit card as a guarantee (funds will be placed on hold on your card). The full amount will be calculated at the end of your event and will be charged to your card. The hotel accepts American Express, MasterCard or Visa. .