

# THE SOUND HOTEL

2024 CATERING MENU

## **BREAKFAST BUFFETS**

*Includes freshly brewed Café Vita regular and decaffeinated coffee & tea, orange, or grapefruit juice.*

Minimum of 15 people (\$5.00 additional charge per person for fewer than 15)

### **The Continental**

Fresh Cut Fruit and Seasonal Berries

Macrina Bakery Assorted Pastries

Butter and Preserves

***\$28 per person***

### **The Sunrise**

Sliced Bagels and Cream Cheese Smoked Salmon, Red Onions, Capers

Fresh Cut Fruit and Seasonal Berries Butter and Preserves

***\$38 per person***

### **The Farm**

Scrambled Eggs

Home-style Potatoes

Choice of Sausage Links or Bacon

Fresh Cut Fruit and Seasonal Berries

Macrina Bakery Assorted Pastries

Butter and Preserves

***\$40 per person***

### **The Euro**

Charcuterie Display

Chef's Choice Domestic and Imported Artisan Cheeses

Macrina Bakery Assorted Pastries

Fresh Cut Fruit and Seasonal Berries

Greek Yogurt and Granola

***\$44 per person***

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## À LA CARTE BREAKFAST ITEMS

### **Bacon Breakfast Sandwich**

Scrambled Eggs, Bacon, Cheese, Arugula, Pickled Red Onion,  
Chipotle Aioli on Macrina Potato Bun

***\$20 each***

### **Sausage Breakfast Sandwich**

Scrambled Eggs, Sausage, Cheese, Arugula, Pickled Red Onion,  
Chipotle Aioli on Macrina Potato Bun

***\$20 each***

### **Veggie Breakfast Sandwich**

Scrambled Eggs, Avocado, Cheese, Arugula, Pickled Red Onion,  
Chipotle Aioli on Macrina Potato Bun

***\$20 each***

### **Vegan Breakfast Sandwich**

Savory Tofu, Vegan Sausage Patties, Arugula,  
Pickled Red onion, Chimichurri on Macrina Multi-Grain Bun

***\$25 each***

### **Classic Breakfast Burrito**

Eggs, Potatoes, Cheese, Chipotle Aioli

***\$17 each***

### **Pulled Pork Breakfast Burrito**

Roasted Pulled Pork, Egg, Black Beans,  
Potatoes, Onions, Pepper, Cheese, Chipotle Aioli

***\$20 each***

### **Parfait**

Greek Yogurt, Granola, Currants, Almonds,  
Seasonal Fruit and Berries

***\$15 each***

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## LUNCH BUFFET

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### **The Seattle Deli**

Seasonal Mixed Green Salad  
*Goat Cheese, Toasted Hazelnut, Lemon-Dijon Vinaigrette*  
Yukon Potato Salad  
*Mayo, Green Onion, Celery, Dill, Chive, House Mustard*  
Sandwich  
*Roasted Turkey and Ham*  
*Lettuce, Tomato, Red Onion, Pickles*  
*Provolone, Cheddar*  
*Multi-Grain, Rye, White*  
*Herb Aioli, Dijon Mustard, Mayonnaise*  
Chocolate Chip Cookies  
***\$55 per person***

### **The Sound Bite**

Seasonal Mixed Greens Salad  
*Goat Cheese, Oregano Vinaigrette, Toasted Pepitas*  
Seared Broccolini  
*Lemon, Garlic, Chili Flakes, Parsley, Parmesan*  
Earth Bowl  
*Red Quinoa, Black Beans, Cherry Tomatoes, Cucumber, Arugula, Sesame Seeds,*  
*Cilantro Lime Vinaigrette*  
*Roasted Chicken Sando*  
*Beecher's White Cheddar, Bacon, Lettuce, Tomato, Pickled Onion, Herb Aioli, Potato Bun*  
Chocolate Chip Cookies  
***\$70 per person***

### **The Currant**

Classic Caesar  
*Garlic-Pimentón Crouton, Parmesan, Chives,*  
*Roasted Chicken*  
Roasted King Salmon  
*Brown Better Brussels Sprouts, Fingerling Potatoes, Olive Oil, Basil, Parsley Garlic*  
Rigatoni  
*Mushroom Medley, Asparagus,*  
*Cherry Tomatoes, Lemon-Thyme Cream,*  
*Parmesan*  
Chocolate Pot De Crème  
***\$85 per person***

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## **BOX LUNCHES**

### **Currant Melt**

Seasoned Flank Steak, Provolone, Caramelized Onions, Peppers  
***\$28 per person***

### **Currant Club**

Grilled Chicken, Beecher's White Cheddar, Bacon  
Lettuce, Tomato, Pickled Onion, Herb Aioli, Potato Bun  
***\$28 per person***

### **Charcuterie and Cheese**

Domestic And Imported Cured Meats, Chef's Choice Of Two Cheeses,  
Marcona Almonds, Seasonal Fruit, Savory Crackers  
***\$35 per person***

### **Earth Bowl**

Quinoa, Black Beans, Roasted Sweet Potatoes, Cherry Tomatoes,  
Cucumber, Arugula, Cilantro Lime Dressing  
***\$27 per person***

### **Classic Caesar**

Romaine Lettuce, Garlic Crouton, Shaved Parmesan, Lemon Wedge  
***\$20 per person***

### **Chopped Salad**

Grilled Chicken, Mixed Greens, Hardboiled Egg, Bacon, Cherry Tomato,  
Red Onion, House Blue Cheese Dressing, Parmesan  
***\$27 per person***

### **Sides**

Seasonal Mixed Greens, Oregano Vinaigrette  
Side Grilled Chicken  
***\$13 per person***

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## SNACK BREAKS

### **Charcuterie**

Domestic and Imported Cured Meats,  
Marinated Olives, Grain Mustard, Sliced Flatbread  
***\$26 per person***

### **Artisan Cheese**

Chef's Selection – Domestic and Imported Cheeses,  
Marcona Almonds, Seasonal Fruit, Savory Crackers  
***\$26 per person***

### **Hummus Platter**

Hummus, Assorted Vegetables, Sliced Flatbread  
***\$18 per person***

### **Fresh Fruit Platter**

Assorted Fresh Cut Fruit and Seasonal Berries  
***\$15 per person***

### **Power Snack Break**

Assorted Health Energy Bars, Fresh Whole Fruit, Sparkling Waters  
***\$21 per person***

### **Olives and Nuts**

Herb infused, confit garlic, preserved lemon,  
Savory and honey glazed Marcona almonds  
***\$24 per person***

### **Sweet Treats**

Fresh baked chocolate chip cookies  
***\$14 per person***

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## APPETIZER PLATTERS

### Charcuterie

Domestic and Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread

***\$26 per person***

### Artisan Cheese

Chef's Selection Cheeses, Marcona Almonds, Seasonal Fruit, Savory Crackers

***\$26 per person***

### Charred Brussels Sprouts

Brussels Sprouts, Carlton Farms Bacon Lardon, Citrus, Parmigiano Reggiano

***\$19 per person***

### Caprese Skewers

Tomatoes, Fresh Basil, Mozzarella, Basil Oil

***\$70 per dozen (minimum 2 dozen)***

### Citrus Shrimp Skewers

Citrus Glazed Shrimp, Garlic, Red Pepper

***\$80 per dozen (minimum 2 dozen)***

### Margherita Flatbread

Mozzarella, Fresh Basil, Olive Oil, Reduced Balsamic, Fresh Tomato Sauce

***\$22 per flatbread***

### Pepperoni Flatbread

Cured Pepperoni, Parmesan, Mozzarella, Cheddar, Basil Oil, Calabrian Chili Flake, Fresh Tomato Sauce

***\$24 per flatbread***

## SALADS

### Romaine

Crouton, shaved parmesan, lemon

***\$18 per person***

### Seasonal Mixed Greens

Oregano Vinaigrette, Goat Cheese, Toasted Pepitas

***\$18 per person***

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## VEGETABLES, SHARABLES, SIDES

### **Charred Brussels Sprouts**

Carlton farms bacon lardon, citrus, parmigiano Reggiano

***\$19 per person***

### **Butter Roasted Fingerlings**

Brown butter, rosemary, roasted garlic, cracked pepper, alder smoked salt

***\$19 per person***

### **Seared Broccolini**

lemon, garlic, chili flakes, parsley, parmesan

***\$19 per person***

### **Roasted Asparagus**

Brown butter, lemon, chive

***\$19 per person***

### **Crudité**

Assorted Sliced Raw Vegetables, Hummus, Flatbread

***\$23 per person***

### **Caprese Skewers**

Tomatoes, Fresh Basil, Mozzarella, Basil Oil

***\$70 per dozen***

### **Citrus Shrimp Skewers**

Citrus Glazed Shrimp or Tofu, Garlic, Red Pepper, onion

***\$80 per dozen***

### **Marinara Meatballs**

House made Marinara, Blend of Pork and Beef Meatballs, Parmesan, Parsley

***\$90 per dozen***

### **Margherita Flatbread**

Mozzarella, Fresh Basil, Olive Oil, Reduced Balsamic

***\$22 per flatbread***

### **Fig & Prosciutto Flatbread**

Fig Chutney, Prosciutto, Arugula, Goat Cheese, Reduce Balsamic, Olive Oil

***\$27 per flatbread***

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## MAIN ENTRÉE

### RR Ranch Prime NY Strip

Yukon Gold Garlic Mashed Potatoes, Garlic Herb Butter

***\$55 per person***

### King salmon

Yukon Gold Garlic Mashed Potatoes

***\$52 per person***

### Organic Heirloom Chicken

White Wine Braised Heirloom Chicken, Sweet Onion, Garlic,  
Chef's Mix Mushrooms, Herb Butter, Parmesan, Risotto

***\$42 per person***

### Handmade Tagliatelle Pasta

Chef's Mix Mushrooms, Savory, Cherry Tomato, Brown Butter, Parmesan

***\$36 per person***

### Rigatoni

House made marinara, Rigatoni Pasta, Basil, Garlic, Parmesan

***\$32 per person***

## SWEET DESSERTS

Chocolaté Pot de Crème

***\$84 per half dozen***

Currant Bread and Butter Pudding

***\$102 per half dozen***

Chocolate Chip Cookies

***\$40 per half dozen***

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## BEER AND WINE

### Beer & Cider

Black Raven West Coast IPA	\$9
Deschutes Fresh Squeezed IPA	\$9
Georgetown Pale	\$9
Republic Peaches Cider	\$9
Peroni (bottle)	\$9
Heineken (bottle)	\$9
Pacifico (bottle)	\$9

### Sparkling Wine

	<b>Glass</b>
Simonet, Blanc de Blancs, FR	\$16
Dopff & Irion, Cremant D'Alsace, FR	\$19
Laurent Perrier, FR	\$22
Veuve Clicquot, FR	\$27

### Rosé

	<b>Glass</b>
Campuget Tradition	\$16
Maison Mirabeau, FR	\$19
Commanderie de la Bargemone, FR	\$22
TBD by Season, Vintage	\$27

### White

	<b>Glass</b>
Pratsch, Gruner Veltliner	\$16
A 'Maurice Cellas 'Pour Me" Sauvignon Blanc, WA	\$19
Cooper Mountain, Chardonnay, OR	\$19
Hedges CMS, Sauvignon Blanc, WA	\$22
Eyrie Vineyards, Pinot Gris, OR	\$22
Forgeron Cellars, Blacksmith Blend, WA	\$22
La Côte de Sury, Sancerre, FR	\$27
Chalk Hill, Chardonnay, CA	\$27
Vietti, Roero, Arneis, IT	\$27

### Red

	<b>Glass</b>
Garofolo Rosso Piceno DOC, Montepulciano, IT	\$16
Li Veli, Passamente, Salice Salentino, IT	\$19
Chateau Ste. Michelle, Cabernet Sauvignon, WA	\$19
Sparkman Cellars, Rhône Red Blend, WA	\$22
Cloudline, Pinot Noir, OR	\$22
Murray, Syrah, WA	\$22
Domaine Drouhin, Pinot Noir, OR	\$27

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## SPIRITS

### WELL \$16

Vodka Fremont Mischief  
Gin Fremont Mischief  
Rum Ron Diaz  
Tequila Puerto Vallarta  
Rye Whiskey Old Overholt  
Bourbons Fremont Mischief

### CALL \$18

Vodka Tito's  
Gin Sipsmith London Dry  
Rum Angostura 7yr  
Tequila Espolon Blanco  
Rye Whiskey Crater Lake  
Bourbon Elijah Craig Small Batch

### GOLD \$20

Vodka Ketel One  
Gin Big Gin  
Rum Rhum Barbancourt 5 Star  
  
Tequila Avion Silver  
Tequila Chamucos Añejo  
Mezcal Del Maguey Vida  
Rye Whiskey High West Double

### PLATINUM \$32

Vodka Chopin  
Vodka Grey Goose  
Gin Suntory Roku  
Gin Edinburgh Seaside  
Rum Rhum Barbancourt 5 Star  
Rum 3 Howls Spiced  
Tequila 123 Añejo  
Tequila Casamigos Blanco  
Mezcal Del Maguey Chichicapa 9  
Rye Whiskey Knob Creek  
Rye Whisky Basil Hayden's  
Bourbon Woodford  
Bourbon Breckenridge Port Cask  
Scotch Suntory Toki  
Scotch The Glenmorangie 10yr  
Scotch Dalmore 12yr

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