



RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

Morning and Afternoon Breaks

***All Breaks Require a Minimum of 25 Guests.
If Fewer Than 25 Guests, Add \$3.00 Per Person to Break Price***

SWEET & SALTY 17

Assorted Candy Bars, Fresh Popped Popcorn, Trail Mix, Mixed Nuts, Assorted Sodas and Mineral Waters

SOMETHING HEALTHY 17

Yoplait® Smoothies, Assorted Non-Fat Yogurts, Granola Bars, Fresh Seasonal Fruits and Berries, Coffee, Decaffeinated Coffee and Teas

NACHO BREAK 18

Build Your Own Nachos: Chips, Cheeses, and Condiments for Nachos, Assorted Sodas and Mineral Waters, Coffee, Decaffeinated Coffee and Teas

SWEET STREET BREAK 18

Gourmet Assorted Cookies and Bars, Gourmet Brownies, Non-fat and 2% Milk, Assorted Sodas, Coffee, Decaffeinated Coffee and Teas

CHEESE PLEASE 20

Domestic and Imported Cheeses, Olympic Trail Mix, Crackers and Rustic Breads, Vegetable Tray Assorted Sodas and Mineral Waters

MARINERS BREAK 18

Mini Dogs in Pastry, Bags of Peanuts, Cracker Jacks, Large Warm Pretzels with Cheese Sauce, Assorted Sodas and Mineral Waters

GOURMET PRETZEL BREAK 19

Choice of 3 Pretzels:

Stuffed Apple & Cinnamon, Stuffed Jalapeno & Cheddar, Stuffed Mozzarella Pizza, Stuffed Feta & Spinach, Stuffed Chocolate Crumb, or Classic Traditional Bavarian Pretzel with Warm Cheese Sauce, Sliced Fresh Seasonal Fruit, Assorted Sodas and Mineral Waters

A 21% service charge and applicable taxes shall be added to all food and beverage.
15.75% of which goes to service personnel and 5.25% is retained by the hotel to offset employee wages and benefits.
Prices are Subject to Change. All Final Prices will be on the Banquet Event Orders.



RED LION HOTEL®
ON FIFTH AVENUE • SEATTLE

Breaks A La Carte

FROM THE BAKERY *(orders by the dozen)*

Chef's Selection of Assorted Pastries to Include: Danish, Muffins, Croissants, and Scones	40
Assorted Breakfast Breads: Banana Nut, Zucchini, Cranberry Orange, and Breakfast Citrus	40
Bagels with Plain and Flavored Cream Cheese	40
Cinnamon Rolls	45
Assorted Donuts	40
Fresh Baked Cookies: Cranberry Walnut, Chocolate Chip, Peanut Butter, White Chocolate	43
Large Pretzels Served Warm with Yellow Mustard	42
Add Cheese Sauce	3.00 Per Dozen
Variety of Brownies to Include: Deep Dutch, Haystack, Tiger, and Triple Chocolate Chunk	43
An Assortment of Miniature Pastries, Cheesecakes, Tortes and Tarts	49

FRESH FRUITS

Sliced Fresh Seasonal Fruits and Berries	5 Per Person
Whole Fresh Fruit	3 Per Piece

ON ICE

Assorted Sodas	4.5 Each
Mineral Waters and Bottled Water	4.5 Each
Fresh Squeezed Lemonade, Tazo Iced Tea, and Fruit Punch	58 Per Gallon
Bottled Juices	4.5 Each

FRESH BREWED *(ordered by the gallon)*

Coffee, Decaffeinated Coffee, Specialty Tea Selection, Hot Chocolate, Hot Apple Cider	72
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CHILLED JUICES *(ordered by the gallon)*

Orange, Grapefruit, Apple, Cranberry, Tomato, V-8	58
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SNACKS

Assorted Candy Bars	3 Each
Ice Cream Bars	5 Each
Individual Yogurts	3 Each
Mixed Nuts	28 Per Pound
Northwest Trail Mix, Peanuts, Pretzels, Snack Mix, or Potato Chips	25 Per Pound
Fresh Popped Popcorn	3 Per Person
Granola Bars	30 Per Dozen
M&M's®, Plain or Peanut	3 Per Bag
Tri Colored Tortilla Chips with Salsa	28 Per Pound

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Quick Start Breakfast Buffets

The following selections are served with Orange Juice and Freshly Brewed Coffee, Decaffeinated Coffee or Teas

All Buffets Require a Minimum of 25 Guests.

If Fewer Than 25 Guests, Add \$4.00 Per Person to Buffet Price

MORNING BREAKFAST WRAPS 28

Warm Chipotle Flour Tortillas Stuffed with Scrambled Eggs, Habanero Chicken, Pepper Jack Cheese, Roasted Onions and Bell Peppers Accompanied with Fresh Salsa, Jalapeno Peppers, Guacamole, Sour Cream, Pico de Gallo, Fresh Chopped Cilantro, Fresh Idaho Breakfast Potatoes and Fresh Seasonal Sliced Fruit.

ALL AMERICAN BREAKFAST 27

Scrambled Eggs, Sausage Links, and Crisp Bacon Strips, Roasted Breakfast Potatoes, Fresh Seasonal Fruit and Assorted Breakfast Breads

ALL AMERICAN PLUS 30

Scrambled Eggs, Sausage Links, and Crisp Bacon Strips, Roasted Breakfast Potatoes and Biscuits with Country Gravy Fresh Seasonal Fruit, Assorted Yogurts, Hot and Cold Cereals and Assorted Breakfast Breads

TO YOUR HEALTH GRANOLA BAR 25

Make Your Own Parfait! Crunchy Granola, Vanilla Yogurt, Dried Fruits, Candied Pecans, Bananas and Mixed Berries. Served with Muffins and Butter

THE CONTINENTAL 24

Chef's Selection of Assorted Pastries and Breakfast Breads, Fresh Seasonal Fruit, Selection of Chilled Juices Coffee, Decaffeinated Coffee, Teas and Milk

THE EXECUTIVE 26

Chef's Selection of Assorted Pastries, Granola with Raisins, Assorted Cold Cereals, Fruit Yogurts, and Fresh Seasonal Fruit Selection of Chilled Juices, Coffee, Decaffeinated Coffee, Teas and Milk

Upgrade any of the above with one of the following:

Scrambled Eggs	3 Per Person
Snoqualmie Oatmeal with Raisins and Brown Sugar	3 Per Person
Mini Ham & Egg Croissants	5 Per Person
Biscuits and Gravy	5 Per Person
French Toast	5 Per Person
Northwest Breakfast Strudel: Smoked Salmon, Chives, White Cheddar Cream Cheese and served with a Hollandaise Sauce	5 Per Person

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Sack Lunches

All Sack Lunches Include Two Cookies, a Bag of Chips, a piece of whole Fruit and a Soda

Please Select Up to Two Sandwiches from the Options Below

Grilled Chicken Caesar Wrap 28

Grilled Breast of Chicken Tossed with Romaine, Croutons, Caesar Dressing and Parmesan, Wrapped in a Tomato Tortilla

Vegetarian Wrap 28

Spinach Tortilla with Roasted Vegetables, Lettuce, Mushrooms, Tomato, and Alfalfa Sprouts, Drizzled with Garlic Aioli

Deli 28

Turkey & Provolone on a French Roll, Served with Lettuce, Tomato and Onion

Ham & Swiss on Ciabatta, Served with Lettuce, Tomato and Onion

Roast Beef & Cheddar on a Kaiser Bun, Served with Lettuce, Tomato and Onion

Club Croissant 28

Large Buttery Croissant, Filled with Smoked Turkey, Bacon, Swiss Cheese, Lettuce, and Tomato, with a Gourmet Pesto Mayonnaise

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Luncheon Salads & Sandwiches

The Following Salads are Served with Assorted Artisan Breads and Butter, Choice of Coffee, Decaffeinated Coffee, Tazo Tea and Dessert Selection

Salads

CAESAR SALAD 27

Crisp Hearts of Romaine, Grated Parmesan, Fresh Lemon, Toasted Croutons, Tossed with our Roasted Garlic Caesar Dressing

With Char Grilled Chicken Breast 29

Grilled Prawn Skewer 31

With Char Grilled Salmon Filet 31

SEATTLE CRAB COBB 30

Fresh Romaine Lettuce with Sweet Dungeness Crab, Avocado, Vine Ripened Tomatoes, Black Olives, Hard Boiled Eggs, Bacon, Red Onions, Oregon Cheddar, and Served with an Italian Vinaigrette

SIRLION STEAK SALAD 30

Fresh Spinach with Grilled Red Onions, Oven Roasted Tomatoes, Toasted Pine Nuts and Creamy Blue Cheese Dressing

STRAWBERRY CHICKEN SALAD 28

Grilled Chicken, Strawberries, Cucumber, Candied Pecans and Pickled Onion, Layered on Fresh Spinach Served with Citrus Cranberry Dressing

Sandwiches

Choice of Kettle Potato Chips, Red Potato Salad or Pasta Salad

PRIME RIB SANDWICH 29

(Minimum of 10 People)

Sliced Prime Rib on Ciabatta with a Chipotle Mayo, Sweet Onion, Boursin Cheese, Roasted Red Peppers, and Spinach

HERB CHICKEN SANDWICH 29

Grilled Herb Chicken Sandwich on Focaccia with Basil Pesto, Roasted Tomatoes, Caramelized Onions and Fresh Mozzarella

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Luncheon Starters

A Choice of One of the Following Starters is Included with Your Luncheon Entree.

RED LION HOUSE SALAD

Mixed Greens, Sweet Garlic Vinaigrette, Cucumber, Roast Tomatoes and Shaved Manchego

CAESAR SALAD

Fresh Garlic Croutons, Parmesan Cheese, Crisp Romaine with a Classic Caesar Dressing

STARBURST SALAD

A Starburst of Sliced Fresh Strawberries, Mandarin Oranges with Sliced Almonds, Spinach and Cranberry Citrus Dressing

Luncheon Starter Upgrades

SHRIMP & LOBSTER BISQUE **4**

DUNGENESS CRAB BISQUE **4**

With Lemon Crostini and Fresh Crab

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Luncheon Entrees

All Luncheon Entrees Include a Choice of One Starter, and Seasonal Vegetables, Artisan Breads and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea, and Choice of One Dessert

SMOKED CHICKEN RIGATONI 36

With Sun-Dried Cranberries, Spinach and Riesling Cream topped with Toasted Hazelnuts

NORTHWEST APPLE CHUTNEY CHICKEN 38

Herb Crusted Chicken with a Washington Apple Chutney and Served with a Mushroom Risotto

HALIBUT NEPTUNE 44

Stuffed Halibut with Brie Cheese and Dungeness Crab, Topped with a Lemon Butter Sauce

KING SALMON 44

Served with Lemon Thyme Buerre Blanc and Cranberry Couscous

MESQUITE & ESPRESSO CRUSTED SIRLOIN 44

Topped with a Northwest Mushroom Ragout and Potato Gratin

MARINATED FLANK STEAK 39

Marinated Flank Steak with Roasted Garlic Mash

PROSCIUTTO WRAPPED PETITE FILET 47

Prosciutto Wrapped Petite Tenderloin topped with Blue Cheese beside Roasted Fingerling Potatoes

ROSEMARY ROASTED PORK LOIN 37

Topped with a Port Wine Sauce. Accompanied by Roasted Red Potatoes

PROSCIUTTO CLASSY & SASSY 46

Blue Cheese and Prosciutto Crusted Sirloin, Served with Grilled Prawns

PRETZEL CRUSTED CHICKEN 39

Ale and Mustard Cream Sauce with Roasted Fingerling Potatoes and Sautéed Greens

CHICKEN PUTTANESCA 38

Stewed Sauce of Olives, Tomatoes and Capers over Wild Rice

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Luncheon Buffets

*All Luncheon Buffets include Chef Choice Starch, Fresh Seasonal Vegetables, Artisan Bread,
Fresh Brewed Coffee, Decaffeinated and Teas
Served with Chef's Dessert Selection*

PIKEPLACE BUFFET **41** (one entrée) **45** (two entrées)

SALADS (Please select two)

Red Lion House Salad

Mixed Greens, Sweet Garlic Vinaigrette, Cucumber, Roast Tomatoes and Shaved Manchego

Starburst

A Starburst of Sliced Fresh Strawberries, Mandarin Oranges with Sliced Almonds, Spinach and Cranberry Citrus Dressing

Caprese Salad

Sliced Tomatoes and Mozzarella, Fresh Basil with Olive Oil and a Balsamic Reduction

Whole Grain Salad

Farro, Quinoa, and Lentils with Spinach, Tomatoes and Feta Vinaigrette

Orzo Salad

With Basil, Mint, Garlic, Tomatoes and Olive Oil

ENTREE SELECTIONS (Please select one or two Entrées)

CHICKEN PUTTANESCA

Stewed Sauce of Olives, Tomatoes and Capers

APPLE CHUTNEY CHICKEN

Herb Crusted Chicken with a Washington Apple Chutney

MARINATED FLANK STEAK

Forest Mushrooms Sauce and a Hint of Burgundy Wine

KING SALMON (ADD 3.00)

Fresh Onion Apple Relish

MUSHROOM RAVIOLI

Portobello Mushroom Ravioli Topped with Asparagus, Roasted Tomato in a Gorgonzola Cream Sauce

ELLIOTT BAY PASTA

Rigatoni, Fresh Herbs and Garlic, with Salmon, Rockfish, Scallops, Bay Shrimp and Black Mussels

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RED LION HOTEL®
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Themed Luncheon Buffets

All Specialty Luncheon Buffets Include Coffee, Decaffeinated Coffee and Teas

Buffets Require a Minimum of 35 Guests.

If Fewer Than 35 Guests, Please add \$5.00 to the Buffet Price

CHOPPING BLOCK 38

Mixed Greens, Sweet Garlic Vinaigrette, Cucumber, Roast Tomatoes and Shaved Manchego

Dill Potato Salad,

Assorted Deli Meats and Cheeses, Sliced Tomatoes, Lettuce, Onions, and Pickles, Dijon Mustards, Mayonnaise, and Horseradish Cream Sauce, Northwest Potato Chips Assorted Artisan Breads, and Cookies and Brownies

WINE COUNTRY PICNIC 41

Soup Du Jour,

Field Greens with Tomato, Sweet Onion, Gorgonzola, Balsamic and Olive Oil,

Orzo Salad with Basil, Mint, Garlic, Tomatoes and Olive Oil

Fresh Spinach with Grilled Red Onions, Oven Roasted Tomatoes, Toasted Pine Nuts and Creamy Blue Cheese Dressing

Grilled Chicken Sausage, Wine Cured Salami, Roast Turkey Breast, Capicola, and Roasted Cracked Pepper Beef,

Imported and Domestic Cheeses

Roasted Peppers, Artichoke Hearts, Grilled Mushroom

Sliced Tomatoes, Gherkins, Shaved Onion and Leaf Lettuce

Creamed Horseradish, Tomato and Basil Pesto, Mayonnaise, Whole Grain Mustard, Assorted Artisan Breads, and Assorted Decadent Dessert Bars

A TASTE OF ITALY BUFFET 45

Caesar Salad, Crisp Hearts of Romaine, Grated Parmesan, Fresh Lemon, Toasted Croutons, Tossed with our Roasted Garlic Caesar Dressing

Caprese Salad, Sliced Tomatoes and Mozzarella, Fresh Basil with Olive Oil and a Balsamic Reduction

Antipasto Platter with Italian Meats and Cheeses, Marinated Vegetables, Olives and Relishes,

Chicken Puttanesca, Stewed Sauce of Olives, Tomatoes and Capers

Portobello Mushroom Ravioli Topped with Asparagus, Roasted Tomato in a Gorgonzola Cream Sauce,

Roasted Vegetables, Wild Rice, Garlic Bread Sticks, and Traditional Tiramisu

WESTERN BBQ BUFFET 41

Mixed Greens, Sweet Garlic Vinaigrette, Cucumber, Roast Tomatoes and Shaved Manchego

Red Skin Potato Salad, Crisp Cole Slaw, and Fresh Sliced Watermelon

Slow Smoked BBQ Pork Ribs Basted with Spicy Barbecue Sauce, Fresh Oven Fried Chicken

Barbecue Baked Beans, Buttered Corn on the Cob

Freshly Baked Corn Bread with Roasted Corn & Jalapeno Peppers, Served with a Sweet Butter and Crimson Cherrie Cobbler

PACIFIC NORTHWEST BUFFET 49

Northwest Regional Cheese Display with Assorted Crackers,

Baby Greens with Selected Dried Fruits, Candied Pecans, Blue Cheese and Tossed with a Herb Vinaigrette,

Seared Chicken in an Herb and Mushroom Sauce

King Salmon with Fuji Apple Butter

Seared Crab Cake with Sweet Tomato Chutney in a bed of Zucchini Strings

Seasonal Vegetables, White Cheddar Chive Mashed Potato, Artisan Bread and Butter, and Apple Crisp

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Executive Express Meeting Package

*One Simple Step to Ensure a Successful Meeting...
We Take Care of the Details So You Can Concentrate on Your Business!*

***Package Require a Minimum of 35 Guests.
If Fewer Than 35 Guests, Please add \$5.00 to the Buffet Price***

THE CONTINENTAL

Chef's Selection of Assorted Pastries and Breakfast Breads, Fresh Seasonal Fruit, Selection of Chilled Juices
Coffee, Decaffeinated Coffee, Teas and Milk

MID-MORNING REFRESH

Refresh Coffee, Decaffeinated Coffee and Teas, Assorted Sodas and Mineral Waters

WORKING LUNCH *(Select One of the Following)*

Italian Buffet

Traditional Caesar Salad
Chicken Puttanesca-Stewed Sauce of Olives, Tomatoes and Capers over Wild Rice
Portobello Mushroom Ravioli Topped with Asparagus, Roasted Tomato in a Gorgonzola Cream Sauce,
Wild Rice, Seasonal Vegetables, Garlic Bread Sticks, and Tiramisu

Chopping Block

Mixed Greens, Sweet Garlic Vinaigrette, Cucumber, Roast Tomatoes and Shaved Manchego
Tortellini Pasta Salad,
Dill Potato Salad,
Assorted Deli Meats and Cheeses, Sliced Tomatoes, Lettuce, Onions, and Pickles, Dijon Mustards, Mayonnaise, and Horseradish Cream Sauce,
Northwest Potato Chips Assorted Artisan Breads, and Cookies

Pacific Rim Buffet

Potsticker Soup
Yakisoba Noodle Salad
Almond Chicken
Stir Fry Vegetables, Pork Fried Rice, Vegetable Egg Rolls, and Chef's Choice Assorted Desserts

MID-AFTERNOON BREAK *(Select One of the Following)*

Sweet Street Break

Assorted Gourmet Cookies, Bar and Brownies, Non-fat and 2% Milk, Assorted Sodas and Minerals Waters, Coffee, Decaffeinated Coffee
and Teas

Sweet and Salty

Assorted Candy Bars, Fresh Popped Popcorn, Trail Mix, Mixed Nuts, Assorted Sodas and Mineral Waters

Cheese Please

Domestic and Imported Cheeses, Olympic Trail Mix, Crackers and Rustic Breads, Vegetable Tray
Assorted Sodas and Mineral Waters

42 Per Person without Lunch

72 Per Person with Lunch

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Displayed Hors D'oeuvres

(Orders by the tray)

- FRESH VEGETABLE TRAY** (Serves 50 Guests) **400**
- GRILLED VEGETABLE TRAY** (Serves 50 Guests) **450**
- REGIONAL AND INTERNATIONAL CHEESE TRAY** (Serves 50 Guests) **525**
Served with Assorted Crackers
- SLICED SEASONAL FRESH FRUITS AND BERRIES TRAY** (Serves 50 Guests) **425**
- HOT ARTICHOKE AND CRAB DIP** (Serves 50 Guests) **525**
Served with Crostinis
- BAKED BRIE EN CROUTE** (Serves 25 Guests) **225**
With Blackberry Cabernet Jelly and Crackers

Displayed Hors D'oeuvres

(Orders per person)

- ALDER SMOKED SALMON** **13**
Cream Cheese, Red Onions, Capers, Lemon, Mini Bagels and Cocktail Rye
- CHIPS AND MORE** **9**
Idaho Potato Chips with a Jalapeno Ranch, Corn Chips with a Black Bean Pico, and Pita Crisps with an Oregon Gorgonzola Scallion Dip
- TAPAS DISPLAY** **12**
A Trio Olive Tapenade, Herb Goat Cheese, Artichoke Spinach Dip and Served with Assorted Crostinis and Breads
- ANTIPASTO** **14**
Italian Cured Salami, Capicola, Prosciutto, Mozzarella and Provolone Cheeses, Marinated Peppers, Artichokes, Olives, Mushrooms
Served with Focaccia Bread, Bruschetta and Herb Olive Oil

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RED LION HOTEL®
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Hors D'oeuvres Stations

To Complement Your Reception Menu

(A minimum of two additional food items must be ordered when selecting a single Hors D'oeuvre Station)

****Additional Service Fee of \$95.00 Will Apply for Chef Attendant
(1 attendant for every 50 guests)***

TOSSED SALAD STATION *9.5

Crisp Romaine and Mixed Crisp Greens, Tossed with your selection of ingredients:
Grilled Chicken, Fresh Shredded Parmesan, Candied Pecans, Blue Cheese, Dried Fruits and Focaccia Croutons
Choice of Dressing: Caesar or Herb Vinaigrette

FAJITA STATION *14

Spicy Beef and Chicken Strips, Sautéed with Onions and Peppers, Refried Beans, Warm Flour Tortillas, Salsa, Sour Cream and Guacamole

PASTA STATION *15

Select Two Pastas: Penne, Cheese Tortellini, Bowtie, Rotini
Select Two Sauces: Four Tomatoes, Roasted Garlic Tomato Basil, Gorgonzola Cream or Creamy Pesto
Includes your selection of ingredients: Chicken, Mushrooms, Shrimp, Broccoli, Artichokes, Tomatoes, Parmesan Cheese and Served with Rosemary Focaccia Bread

DIM SUM STATION 17

BBQ Pork with Spicy Mustard, Fried Prawns with Orange Dipping Sauce, Soy Chicken Skewers, Egg Roll, and Steam Bun (Beef)

SEAFOOD BAR 35

(10 Pieces per person and a minimum of 50 guests)
Chilled Prawns with Horseradish Cocktail Sauce, a Selection of Northwest Oysters, Cracked Dungeness Crab with a Dill Mayonnaise, Steamed Mussels and Clams, and Garlic Bread

DIPPITY-DO 18

Ghirardelli Chocolate Fondue with Vine Ripened Strawberries, Fresh Pineapple, Pound Cake Cubes, Fresh Sliced Bananas, Jumbo Marshmallows

JUST DESSERTS 13

An Assortment of Miniature Pastries, Cheesecakes, Tortes and Tarts, Fresh Fruits and Berries

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Carving Stations

To Complement Your Reception Menu

(A minimum of two additional food items must be ordered when selecting a Carving Station Station)

An Additional Carver Fee of \$95.00 Will Apply for Chef Attendant

BARON OF BEEF (Serves 125 Persons)	750
Horseradish Sauce, Stone Ground Mustard, Mayonnaise, and Miniature Rolls	
HONEY GLAZED HAM (Serves 50 Persons)	350
Spicy Honey Mustard, Stone Ground Mustard, Mayonnaise, Miniature Rolls	
TENDERLOIN OF BEEF (Serves 20 Persons)	425
Béarnaise and Merlot Sauces, and Miniature Rolls	
ROAST PORK TENDERLOIN (Serves 50 Persons)	375
Rolled in Ground Hazelnuts, Cranberry Apple Chutney, and Miniature Rolls	
SALMON IN PUFF PASTRY (Serves 50 Persons)	450
Pacific Northwest Salmon Baked in Pastry Champagne Sauce	
WHOLE ROAST TURKEY (Serves 50 Person)	350
Cranberry Relish, Turkey Gravy, Mustard, Mayonnaise, and Miniature Rolls	

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Hors D'oeuvres

Sea

	Hot	
Curried Phyllo-Basil Shrimp with Apricot Gastrique		72 per dozen
Traditional Crab Cake with Old Bay Aioli		72 per dozen
Lobster Creole in Puff Pastry		72 per dozen
Prosciutto Wrapped Scallop with Balsamic Glace		72 per dozen
Crab Stuffed Artichokes		72 per dozen
	Cold	
Shrimp Cocktail "Tradionale"		72 per dozen
Oysters on the Half Shell with Coriander Mignonette and Pineapple Sorbet		84 per dozen
Seared Ahi and Wakame on Black Bread with Wasabi Crème		72 per dozen
Smoked Salmon Pinwheel "Lollipop"		48 per dozen

Land and Air

	Hot	
Coq Au Vin and Blue Mini Volauvent		60 per dozen
Duck Confit Sliders with Huckleberry Aioli and Cambozola		60 per dozen
Madras Curry Chicken Skewer with Scallion and Tamarind Sauce		48 per dozen
Beef Yakitori Skewer with Soy Syrup		48 per dozen
	Cold	
*Rare Seared Beef and Oven Dried Tomato with Goat Cheese		60 per dozen
Prosciutto Wrapped Grilled Asparagus with Roasted Garlic Cream Cheese		48 per dozen
"Chef Joe's Tenderloin" Horseradish Crème Fraiche on a Brown Butter Crouton		60 per dozen

Garden

	Hot	
Vegetable Samosas with Tamarind Chutney		48 per dozen
Spanakopita – Phyllo Stuffed with Spinach and Feta Cheese		48 per dozen
Assorted Mini quiche		48 per dozen
Portobello Puff – Portobello Mushrooms with Fresh Roma Tomatoes, Roasted Pepper, Monterey Jack cheese, and a Hint of Goat Cheese in a Puff Pastry Tartlet		48 per dozen
Apple, Walnut, Brie, Turnovers		48 per dozen
	Cold	
Mejdool-Marscapone Macona		48 per dozen
Boursin and Caramelized Onion Pita Canape		48 per dozen
Port Poached Pear with Blue in Phyllo		60 per dozen

***Consuming Raw or Undercooked Foods May Increase Your Risk of Food Borne Illness.**

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Dinner Starters

Please Select One Starter Salad
Coffee, Decaffeinated Coffee and Teas Included in the Price of Dinner Entree

RED LION HOUSE SALAD

Mixed Greens, Sweet Garlic Vinaigrette, Cucumber, Roast Tomatoes and Shaved Manchego

CAESAR SALAD

Fresh Garlic Croutons, Parmesan Cheese and Crisp Romaine, Tossed with a Classic Caesar Dressing

STARBURST SALAD

A Starburst of Sliced Fresh Strawberries, Mandarin Oranges with Sliced Almonds, Spinach and Cranberry Citrus Vinaigrette

SOUP DU JOUR

Enhance Your Dinner with the Soup Selection Below For An Additional \$4.00 Per Person:

Tomato Basil Bisque with Roasted Garlic

Roasted Red Pepper Soup with Bay Shrimp

Northwest Clam Chowder

Roast Fennel Soup

Forest Mushroom Soup with Gorgonzola Cheese

Fresh Dungeness Crab Bisque

Roasted Butternut Squash Soup with Chipotle Crème and Basil Oil

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Dinner Entrees

All Dinner Entrees Include a Choice of One Starter, Starch and Seasonal Vegetables, Artisan Breads and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea, and Choice of One Dessert

CHICKEN DUXCELL 50

Tender Breast of Chicken in a Flaky French Pastry with Fresh Herbs and Garlic Topped with Garlic Cream Sauces

NORTHWEST FAVORITE 51

Tender Breast of Chicken Topped with Fresh Dungeness Crab, Asparagus, and Brie Cheese, Served with a Classic Lemon Buerre Blanc Sauce

FREE RANGE CHICKEN 55

In a Chanterelle and Braised Leek Ragout over Savory Caramelized Onion Bread Pudding

GARLIC AND ROSEMARY CRUSTED PRIME RIB 54

(Minimum 20 People)

Served with Creamed Horseradish and Au Jus along side Smashed Red Potatoes

ESPRESSO CRUSTED TENDERLOIN 58

Served with an Oregon Berry Demi Glaze and Potato Gratin

SAVORY CRUSTED PORK LOIN 49

With a Pear Port Wine Sauce and Grilled Polenta

GRILLED SIRLOIN STEAK 51

With a Blue Cheese Crust, Herb Garlic Butter and Roasted Yukon Golds

FRESH KING SALMON 54

Curry Dusted King Salmon with Almond Buerre Blanc Accompanied by Braised Leeks, Fennel and Fingerling Potatoes

SEAFOOD PENNE PASTA 48

Tender Sea Scallops, Fresh Bay Shrimp, Crab and King Salmon Bound Together with a Champagne Cream Sauce

GRILLED MAHI MAHI 52

Mango and Peach Chutney with Cilantro Black Rice

HOUSE JUMBO CRAB CAKES 59

With Avocado, Stewed Tomato Relish over Potato Lyonnais

A 21% service charge and applicable taxes shall be added to all food and beverage.
15.75% of which goes to service personnel and 5.25% is retained by the hotel to off set employee wages and benefits.
Prices are Subject to Change. All Final Prices will be on the Banquet Event Orders.



RED LION HOTEL®
ON FIFTH AVENUE • SEATTLE

Dinner Buffets

*All Luncheon Buffets include Chef Choice Starch, Fresh Seasonal Vegetables, Artisan Bread, Chefs Dessert Selection
Fresh Brewed Coffee, Decaffeinated and Teas*

All Buffets Require a Minimum of 35 Guests. If Fewer Than 35 Guests, Please add \$5.00 to the Price

FIFTH & PIKE 59 (one entrée) 62 (two entrées) 65 (three entrées)

SALADS & SOUPS (Please Select Three)

Seasonal Greens

Candied Pecans, Goat Cheese, and Sundried Tomato Vinaigrette

Fifth Avenue Caesar Salad

Fresh Garlic Croutons, Parmesan Cheese and Crisp Romaine, with a Classic Caesar Dressing

Traditional Spinach Salad

Fresh Spinach with Grilled Red Onions, Oven Roasted Tomatoes, Toasted Pine Nuts and Creamy Blue Cheese Dressing

Cheese Tortellini Salad

With Olives, Parmesan Cheese, Feta Cheese and Roasted Red Peppers

Classic Asian Salad

Chilled Soba Noodle Salad with Scallion and Sesame Yakitori Dressing

Whole Grain Salad

Farro, Quinoa, and Lentils with Spinach, Tomatoes and Feta Vinaigrette

Tomato Basil Bisque with Roasted Garlic

Northwest Clam Chowder

Roast Fennel Soup

Roasted Butternut Squash Soup with Chipotle Cream and Basil Oil

ENTREE SELECTIONS (Please Select One, Two or Three)

Chicken Caprese

Sautéed Chicken with Buffalo Mozzarella, Roma Tomato and House Blend Basil Pesto over a Charred Tomato Orzo

Pretzel Crusted Chicken

Ale and Mustard Cream Sauce with Roasted Fingerling Potatoes and Sautéed Greens

King Salmon Filet

With a Zesty Lemon Buerre Blanc

Mahi Mahi

With Fresh Mango Salsa

Espresso Crusted New York Steak

Served with a Roasted Garlic Demi

Chicken Romesco

Char Grilled Chicken, Topped with Roasted Red Pepper Tapenade, Fresh Herbs and Garlic

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RED LION HOTEL®
ON FIFTH AVENUE • SEATTLE

Themed Dinner Buffets

All Specialty Buffets Served with Coffee, Decaffeinated Coffee and a Selection of Hot Teas

All Buffets Require a Minimum of 35 Guests.

If Fewer Than 35 Guests, Please add \$5.00 to the Buffet Price

A TASTE OF TUSCANY 55

Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons
Plum Tomatoes, Mozzarella, Fresh Basil and Balsamic Dressing
Antipasto Platter with Olives, Roasted Peppers, Artichoke Hearts and Marinated Mushrooms and Assorted Imported Cheeses
Seared Chicken Breast with a Mushroom Marsala Sauce
Roasted Mushroom and Sweet Onion Risotto, Roasted vegetables
Grilled Prawns in a Penne Pasta with Tomato Basil Cream
Artisan Garlic Bread with Olive Oil and Balsamic Vinegar, and Tiramisu

GRAND NORTHWEST BUFFET 70

Clam Chowder
Seasonal Greens Salad
Fresh Spinach with Grilled Red Onions, Oven Roasted Tomatoes, Toasted Pine Nuts and Creamy Blue Cheese Dressing
Bronzed King Salmon in a Lemon Thyme Buerre Blanc
Crab Cakes with Roasted Corn Relish and Avocado
Grilled Prawn Skewers
Saffron Rice with Seasonal Fresh Vegetables, Artisan Breads and Butter, and Cherry Topped Cheesecake

PAN ASIAN 62

Sushi and Sashimi with Pickled Ginger and Wasabi
Thai Noodle Salad
Barbecued Pork with Hot Mustard, Tangy Ketchup, and Toasted Sesame Seeds
Baked Salmon Marinated in Sake, Orange Ginger Sauce
Grilled Marinated Breast of Chicken with a Teriyaki Sesame Sauce
Stir-Fried Vegetables, Sticky Rice, Fortune Cookies, Mango Mint Coconut Rice Pudding,

PIONEER SQUARE BUFFET 64

Roasted Fennel Soup
Spinach Salad Served with Dried Cranberries, Roasted Pear, Goat Cheese and Port Wine Vinaigrette
King Salmon Filet Basted with Tapenade Butter
Mustard Crusted Pork Loin with Sauce Charcutière
Carved Prime Rib with Pinot Noir Mushroom Sauce
Roasted Red Mashed Potatoes, Medley of Northwest Vegetable Sauté, Artisan Breads with Butter, and an Assorted Dessert Display

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Vegetarian Entrées

***Entrée Can Be Prepared as Vegan.**

***FESTIVE ROASTED VEGETABLES**

Seared Tofu over Roasted Vegetables, Sautéed Spinach and Tomato Garlic Sauce

***GRILLED VEGETABLE STACK**

Portobellas, Goat Cheese, Oven Roasted Tomatoes and Sautéed Spinach with Crispy Polenta and a Mushroom Crème

***RATATOUILLE LINGUINE**

Eggplant, Zucchini, Yellow Squash, Onion and Peppers, Simmered in Tomatoes, Burgundy Wine, Garlic and Herbs Served over Linguine Egg-less Pasta

ROASTED VEGETABLE RAVIOLI

Champagne Cream Sauce with Sautéed Spinach and Fresh Vine Ripened Tomatoes

WILD MUSHROOM RAVIOLI

Wild Mushroom Ravioli Topped with Asparagus, Roasted Tomato in a Gorgonzola Cream Sauce

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RED LION HOTEL®
ON FIFTH AVENUE • SEATTLE

Desserts

GOURMET CAKES

Traditional New York Cheese Cake

With Port Wine Strawberry Sauce

Truffle Ganache

Chocolate Chiffon Cake and Belgium Semi-Sweet Chocolate Ganache

Meyer Lemon Meringue

Raspberry Decadence

With Columbia Dark Chocolate and Fresh Raspberries

Lemon Riviera

Sponge Cake with Lemon Mousse, Raspberries and caramelized Lemon Curd

Chocolate Espresso Cake

Layered with Espresso Bavarian Cream

Tiramisu

Coffee Rum Infused Sponge Cake with Creamy Mascarpone Filling

Carrot Cake

Light and Moist with Pineapples, Walnuts and Cream Cheese Frosting

Chocolate Pecan Bread Pudding

With Carmel Sauce

Strawberry Shortcake

Upgraded Desserts for Special Occasions

(Minimum Order of 50 Persons)

Wild Berry Tart 2

French Apple Tart 2

Mango Lime Tango 5

Mango Mousse and Lime Filling
on Macadamia Short Bread

Caribbean Bean Splash 5

Coconut Mousse Topped with Caramelized Meyer Lemon
Curd

Cherry Kiss (seasonal) 5

Vanilla and Chocolate Cream with
Red Cherries on Dark Chocolate Cake

Grand Marnier Brulee 5

Grand Marnier Crème Brulee Wrapped in Chocolate

Chocolate Sumapaz 5

Dense Chocolate Cake with Columbia Chocolate
and Coffee Liquor

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RED LION HOTEL®
ON FIFTH AVENUE • SEATTLE

Catering Bar Selection

WELL	PREMIUM	CORDIALS	SPECIALTY DRINKS
Monarch Bourbon	Jack Daniels	Kahlua	Martini
Scoresbys Scotch	Chivas Regal Scotch	Baileys Irish Cream	Cosmopolitan
Gordon's Gin	Tangueray Gin	Grand Marnier	Lemon Drop
Gordon's Vodka	Stolichnaya Vodka	Amaretto di Saronno	Margaritas
Castillo Rum	Captain Morgan Rum	Courvoisier V.S.	Themed
Monarch Tequila	Crown Royal		
	Cuervo 1800		
7.5 Per Drink Hosted	8.5 Per Drink Hosted	9.5 Per Drink Hosted	9 Per Drink Hosted
8.5 Per Drink Cash	9.5 Per Drink Cash	10.5 Per Drink Cash	10 Per Drink Cash

ALL BARS INCLUDE	HOSTED	CASH
House Wines	7	8
Domestic Beers	6	7
Northwest Microbrew Beers	7	8
Soft Drinks, Juices, Mineral Waters	4.5	5

All Bar Set-ups are Subject to a Bartender Fee of \$95.00 Per Bartender

ON TAP

On Tap Beers are Sold in Half Barrels (190 Ten-Ounce Glasses)

Domestic Beers	400 Hosted
Microbrew Beers	500 Hosted

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Wine List

Sparkling

Chandon, Brut, WA
40 Per Bottle

Brut Freixenet Cordon Negro, SP
34 Per Bottle

White

Woodbridge, Chardonnay, CA
34 Per Bottle

Hogue, Chardonnay, WA
36 Per Bottle

Kendall Jackson, Chardonnay, WA
38 Per Bottle

L'Ecole 41, Chardonnay, WA
47 Per Bottle

Efeste Evergreen, Riesling, WA
45 Per Bottle

Tamarack Cellars, Chardonnay, WA
48 Per Bottle

Hogue Riesling, WA
35 Per Bottle

Firesteed, Pinot Gris, OR
35 Per Bottle

Red

Woodbridge, Merlot, CA
34 Per Bottle

Sagelands, Merlot, WA
36 Per Bottle

Hogue, Cabernet Sauvignon, WA
36 Per Bottle

Tamarack Cellars Firehouse Red, Red Blend, WA
48 Per Bottle

Hogue, Merlot, WA
35 Per Bottle

Hogue, Genesis, Syrah, WA
37 Per Bottle

Firesteed, Pinot Noir, OR
38 Per Bottle

Sagelands, Cabernet Sauvignon, WA
35 Per Bottle

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