



RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Morning and Afternoon Breaks

SWEET & SALTY

Frozen Juice Bars
Fresh Popped Popcorn
Red Licorice, M & M's®,
Trail Mix
Assorted Sodas and Mineral Waters
Per Person

THE REFRESH

Olympic Trail Mix, Fruit Juice Bars
Fruit Tray
Cheese Tray
Vegetables with Dips
Mineral Waters and Fruit Juices
Per Person

SOMETHING HEALTHY

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

SWEET STREET BREAK

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

CHEESE PLEASE

Domestic and Imported Cheeses
Sliced Fresh Seasonal and Exotic Fruits
Crackers and Rustic Breads
Vegetable Tray
Assorted Sodas and Mineral Waters
Per Person

MARINERS BREAK

Jumbo Hot Dogs and Bags of Peanuts
Cracker Jacks and Pretzels with Cheese
Assorted Sodas and Mineral Waters
Per Person

DIPPITY-DO

Ghirardelli Chocolate Fondue with Vine Ripened
Strawberries, Fresh Pineapple,
Pound Cake Cubes,
Fresh Sliced Bananas, Jumbo Marshmallows
Assorted Sodas and Mineral Waters
Coffee, Decaffeinated Coffee and Teas
Per Person

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

CATERING MENU

Breaks A La Carte

FROM THE BAKERY

Chef's Selection of Assorted Pastries
to Include: Danish, Muffins,
Croissants and Scones
Per Dozen

Bagels with Plain
and Flavored Cream Cheese
Per Dozen

Cinnamon Rolls
Per Dozen

Fresh Baked Cookies:
Oatmeal Raisin, Chocolate Chip, Peanut Butter,
Lemon White Chocolate
Per Dozen

Large Pretzels
Served Warm with Yellow Mustard
36.00 Per Dozen
Add Cheese Sauce
Per Dozen

Variety of Brownies
to Include: Deep Dutch, Haystack,
Tiger and Triple Chocolate Chunk
Per Dozen

An Assortment of Miniature Pastries,
Cheesecakes, Tortes and Tarts
Per Dozen

FRESH FRUITS

Sliced Fresh Seasonal Fruits and Berries
Per Person

Whole Fresh Fruit
Per Piece

ON ICE

Assorted Sodas
Mineral Waters and Bottled Water
Each

Fresh Squeezed Lemonade,
Tazo Iced Tea, and Fruit Punch
Per Gallon

Bottled Juices
Each

FRESH BREWED

Coffee, Decaffeinated Coffee,
Specialty Tea Selection,
Hot Chocolate, Hot Apple Cider
Per Gallon

Coffee only
Per Person

CHILLED JUICES

Orange, Grapefruit, Apple,
Cranberry, Tomato, V-8
Per Gallon

SNACKS

Assorted Candy Bars	Each
Ice Cream Bars	Each
Individual Yogurts	Each
Mixed Nuts	Per Pound
Northwest Trail Mix	Per Pound
Peanuts, Pretzels, Snack Mix & Potato Chips	Per Pound
Fresh Popped Popcorn	Per Person
Granola Bars	Per Dozen
M&M's®, Plain or Peanut	Per Bag

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Breakfast Entrees

All Breakfast Entrees Include Assorted Chilled Juices and Coffee, Decaffeinated Coffee and Teas.

*** Add Seasonal Fruit for Additional Cost Per Person**

FLAKY FRENCH PASTRY

Filled with Farm Fresh Scrambled Eggs
Sautéed Spinach, Swiss Cheese and Mushrooms
Served with a Classic Hollandaise Sauce
Fresh Fruit Garnish
Per Person

CHIPOTLE BREAKFAST WRAP

Scrambled Eggs blended with
Sautéed Bell Pepper, Onion and
Fresh Homemade Chorizo Sausage and Cheese
Wrapped in a Chipotle Tortilla
Served with Sour Cream and Salsa
Breakfast Potatoes
Per Person

STUFFED CROISSANT

Large Flaky Croissant filled with
Scrambled Eggs, Shaved Ham, Chives,
Tillamook Cheddar Cheese and Breakfast Potatoes
Per Person

HAAGEN DAZ FRENCH TOAST

Served with a Warm Berry Compote and Your Choice of Bacon
or Sausage Links
Per Person

GREAT AMERICAN CLASSIC

(Select One of the Following)
Scrambled Eggs
Grilled Ham, Bacon Strips or Sausage Links
Served with Breakfast Potatoes and
Fresh Baked Muffin
Per Person

SCRAMBLED EGGS AND HOUSE SMOKED SALMON

Served with Roasted Red Potatoes
Bagel and Cream Cheese
Per Person

NORTHWEST BENEDICT

(Maximum 50 Guests)
Two Soft Poached Eggs and
Dungeness Crab on a
Toasted English Muffin Topped with a Traditional Hollandaise
Sauce
Served with Breakfast Potatoes
Per Person

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Quick Start Breakfast Buffets

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

MORNING BREAKFAST WRAPS

(Build Your Own)

Warm Chipotle Flour Tortillas and Scrambled Eggs Served with
Habanero Chicken, Fresh Salsa,
Pepper Jack Cheese, Charred Jalapeno Peppers, Roasted
Onions, Bell Peppers,
Guacamole and Sour Cream. Accompanied by Southwest Black
Beans and Fresh Chopped Cilantro
Platter of Fresh Seasonal Fruit
Per Person

ALL AMERICAN BREAKFAST

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

THE CONTINENTAL

Chef's Selection of Assorted Pastries and Bagels
Scones
Fresh Seasonal Fruit
Selection of Chilled Juices
Coffee, Decaffeinated Coffee, Teas and Milk
Per Person

**May Be Plated For an Additional Cost Per Person

ALL AMERICAN PLUS

Scrambled Eggs, Link Sausage 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
Per Person

TO YOUR HEALTH GRANOLA BAR

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

THE EXECUTIVE

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

BOXED BREAKFAST

Fresh Baked Muffins, Assorted Yogurt, Orange Juice, Bottled Juices
Per Person

Upgrade any of the above with one of the following:

Scrambled Eggs	Per Person
Snoqualmie Oatmeal with Raisins and Brown Sugar	Per Person
Mini Ham & Egg Croissants	Per Person
Biscuits and Gravy	Per Person
French Toast	Per Person
Smoked Salmon Lox, Capers, and Red Onions	Per Person

(All Buffets Require a Minimum of 25 Guests. If Fewer Than 25 Guests, Add \$4.00 Per Person to Buffet Price)

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Brunch Buffet

PIKE PLACE BRUNCH

Fresh Imported Greens with Sun dried Apricots, Candied Pecans and Bleu Cheese Vinaigrette
Farm Fresh Scrambled Eggs with Sliced Mushrooms and Tillamook Cheddar
Apple Smoked Bacon and Sausage Links
Fresh Baked Scones, Muffins and Croissants
Herb Roasted Vegetables
Honey Baked Ham with a Bing Cherry Chutney
Grilled Salmon with Dill Butter
Seafood Paella with Fresh Clams, Mussels and Shrimp
Cheese Tortellini with Roasted Vegetables and Wine Salami
Chilled Orange, Apple, Grapefruit and Cranberry Juice
Coffee, Decaffeinated Coffee and Teas
Per Person

Enhance Your Brunch with one of the Following:

Carved Rosemary Roasted Pork Loin with a Minted Mango Chutney
Per Person

Carved Prime Rib, Herb Crusted with a Merlot Au Jus and Horseradish Cream
Per Person

Fresh Pesto Crusted Turkey Served with a Traditional Cranberry Sauce
and Jalapeno Marmalade
Per Person

Northwest Salmon Lox with Mini Bagels
and Chive Cream Cheese
Per Person

Northwest Favorite Fresh "Peel and Eat" Shrimp
Served with Cocktail Sauce and Jalapeno Mayonnaise
Per Person

Haagen Daz French Toast Served with Warm Wild Oregon Berries
Per Person

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Box Lunches

All Box Lunches Include Two Cookies, a Bag of Chips, and a Soda

Please Select Up To Three Sandwiches, a Fruit, and a Cheese From The Options Below

SANDWICHES

Grilled Chicken Caesar Wrap

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

Vegetarian Wrap

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

Deli

(Maximum Choice of Two Sandwiches)
Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar
Layered on a French Roll with Lettuce, Tomato and Onion
Per Person

Club Croissant

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

Executive Box Lunch

Fresh Herb Crusted Tenderloin
of Beef served on Artisan Bread
with Roasted Garlic Mayonnaise
Per Person

FRUIT

Yakima Valley Apple
Cluster of Red Seedless Grapes
Orange

CHEESE

Mozzarella Sticks
Baby Cheddar Wedge
Baby Gouda

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Luncheon Salads

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

CAESAR SALAD

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

With Oregon Bay Shrimp
Per Person

With Char Grilled Chicken Breast
Per Person

With Char Grilled Salmon Filet
Per Person

SUMMER MELON AND PRAWN SALAD

Imported Greens
Served with Chutney-Lime Dressing
Per Person

5th AVENUE RHAPSODY CITY

Fresh Diced Fruit with Kalamata Olives, Crumbled
Feta, Fresh Chopped Mint Prosciutto
and Toasted Pine Nuts with Micro Greens and a Sweet Honey
Glaze

SEATTLE CRAB LOUIE

STRAWBERRY CHICKEN SALAD

Grilled Chicken, Strawberries, Cucumber, Sugared Pecans and Marinated Onion
Layered on Fresh Spinach Served with Balsamic Orange Dressing
Per Person

Fresh Iceberg Lettuce with Sweet Dungeness Crab,
Asparagus Spears, Vine Ripened Tomatoes,
Black Olives, Hard Boiled Eggs and Italian Flat Leaf Parsley
Per Person

THAI TENDERLOIN SALAD

Fresh Hand Picked Greens with Shaved Fennel Jicama, Forest
Mushrooms and English Cucumber
Served with a Sweet and Spicy Thai Dressing with Fresh
Chopped Cilantro
Per Person

FRESH SUMMER CEVICHE SALAD

Fresh Shucked Scallops, Pacific Halibut, Oregon Bay Shrimp
Red Pepper Mango and Cucumbers with Fresh Chopped Mint
Per Person

GARDEN GREENS WITH BAY SHRIMP

Rogue River Bleu Cheese Dressing
Per Person

Luncheon Starters

A Choice of One of the Following Starters is Included with Your Luncheon Entree.
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RED LION HOUSE SALAD

Mixed Seasonal Leafy Greens Tossed with Light Bleu Cheese Vinaigrette Dressing, Diced Apple, Candied Spiced Almonds and Shredded Carrot

CAESAR SALAD

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

STARBURST SALAD

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

Luncheon Starter Upgrades

THAI LOBSTER BISQUE

with Pesto Cream
Per Person

DUNGENESS CRAB BISQUE

with Lemon Crostini and Fresh Crab
Per Person

CHICKEN HABENERO SAUSAGE

Northwest Lentil Soup with Chicken Habenero Sausage
and Fresh Chopped Mint
Per Person

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CATERING MENU

Luncheon Entrees

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

POULTRY

Maple Chili Roasted Chicken

Served with a Mango Papaya Salsa
and Cilantro Lime Rice
Per Person

Macadamia Chutney Chicken

Lightly Marinated Breast, Char Grilled.
Topped with Pineapple Chutney
and Toasted Macadamia Nuts
Per Person

Bing Cherry Chicken

Char Grilled and Topped with a Fresh Bing Cherry
Ruby Port Wine Sauce
Per Person

Chicken Florentine

A Boneless Breast of Chicken Rolled with Black Forest Ham and
Smoked Provolone Cheese
Served with a Mornay Wine Sauce
Per Person

SEAFOOD

Halibut with Blackberry Butter Sauce

Per Person

Pacific Fresh King Salmon

Pineapple Cranberry Relish
Per Person

BEEF

Grilled Sirloin

With a Northwest Mushroom Ragout
Per Person

Saddle Mountain Beef

Tender Skirt Steak Marinated in Fresh Chopped Cilantro, Garlic,
Corona Beer, Clamato and Green Onions
Per Person

DUETS AND OTHER

Prosciutto Classy & Sassy

Bleu Cheese and Prosciutto Crusted Sirloin
Served with Tequila Grilled Prawns
Per Person

Apple Wood Smoked Chicken

Fresh Northwest Peach Chutney Served with our Signature Crab
and Shrimp Cake
With Roasted Corn Relish
Per Person

Coriander and Mustard Seed Crusted Pork

loin

Topped with a Port Wine Fig Sauce
Per Person

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Luncheon Buffets

All Luncheon Buffets include Fresh Brewed Coffee, Decaffeinated and Teas
Served with our Chef's Dessert Selection

PIKEPLACE BUFFET

SALADS

(Please Select Two)

- * Mixed Seasonal Leafy Greens Tossed with Light Bleu Cheese Vinaigrette Dressing, Diced Apple, Candied Spiced Almonds and Shredded Carrot
 - * A Starburst of Selected Fruits and Fire Roasted Almonds, Spinach and Light Vinaigrette
 - * Rainbow Rotini Seafood Salad
- * Roma Tomato and Buffalo Mozzarella Salad, Mandarin Balsamic Vinaigrette

ACCOMPANIMENTS

Chef's Selected Potato or Rice
Market Fresh Vegetables
Assorted Artisan Breads

ENTREE SELECTIONS

(Please Select One or two Entrées)

CHICKEN PICCATA

Sauté Chicken with Lemon Capers

PAN SEARED SALMON

Fresh Onion Apple Relish

PESTO CRUSTED CHICKEN

with Roasted Pine nuts and Fresh Basil

ROASTED VEGETABLE LASAGNA

Mornay Wine Sauce

LONDON BROIL

Forest Mushrooms Sauce and a Hint of Burgundy Wine

ELLIOTT BAY PASTA

Fresh Bay Scallops and Oregon Bay Shrimp Tossed in a Chardonnay Cream Sauce with Fettuccini

One Entrée: Per Person Two Entrées: Per Person

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Themed Luncheon Buffets

All Specialty Luncheon Buffets Include Coffee, Decaffeinated Coffee and Teas

CHOPPING BLOCK

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

Fresh Garden Greens with Dressings and Condiments
Tortellini Pasta Salad
Dill Potato Salad

Per Person

WINE COUNTRY PICNIC

Includes the Soup Du Jour

Field Greens with Tomato, Sweet Onion, Gorgonzola, Balsamic and Olive Oil
Couscous Salad with Roasted Peppers, Lemon and Parsley
Spinach Salad with Fresh Fruit and Huckleberry Vinaigrette

Grilled Chicken Sausage, Wine Cured Salami, Roast Turkey Breast,
Capicola Spiced and Roasted Cracked Pepper Beef
Imported and Domestic Cheeses
Roasted Peppers, Artichoke Hearts, Grilled Mushroom Slices,
Sliced Tomato, Pickle, Shaved Onion and Leaf Lettuce
Creamed Horseradish, Tomato and Basil Pesto, Mayonnaise,
Whole Grain Mustard

Assorted Artisan Breads
Assorted Decadent Dessert Bars

Per Person

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

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CATERING MENU

Themed Luncheon Buffets

A TASTE OF ITALY BUFFET

Tuscan Caesar Salad
Fresh Mozzarella Salad with Sweet Vine Ripened Tomatoes
Antipasto Platter with Italian Meats and Cheeses, Marinated Vegetables, Olives and Relishes
Penne Pasta with Grilled Chicken, Pesto Cream Sauce
Festive Roasted Vegetable Ravioli
Rustic Breads, Herbed Olive Oil
Chef's Selected Desserts
36.00 Per Person

WESTERN BBQ BUFFET

Fresh Garden Greens with Tomato, Cucumber and Shredded Carrots
Red Skin Potato Salad and Crisp Cole Slaw
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 and Jalapeno Peppers
Served with a Sweet Butter
Crimson Cherrie Cobbler
Per Person

OKANOGAN BUFFET

Fresh Spinach Salad with Tomato, Red Onions, Sliced Mushrooms, Eggs with Red Wine Vinaigrette
Spiral Pesto Pasta Salad
Grilled Sirloin with Sautéed Peppers and Onions
Grilled Pineapple Chicken
Seasonal Vegetables
Rosemary Roasted Potatoes
Artisan Bread and Butter
Assorted Cakes
Per Person

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RED LION HOTEL
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CATERING MENU

Mini 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!
Meeting Room Set-up Includes Ice Water, Hard Candies, Note Pads and Pens.

THE CONTINENTAL

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

MID-MORNING REFRESH

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

MID-AFTERNOON BREAK

(please select one of the following)

SOMETHING HEALTHY

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

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

Frozen Juice Bars
Fresh Popped Popcorn
Red Licorice, M & M's®,
Trail Mix
Assorted Sodas and Mineral Waters

Per Person

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RED LION HOTEL
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CATERING MENU

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!
Meeting Room Set-up Includes Ice Water, Hard Candies, Note Pads and Pens.

THE CONTINENTAL

Chef's Selection of Assorted Pastries, Bagels and Scones
Fresh Seasonal Fruit, Selection of Chilled Fruit 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 Buffet on Next Page)

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

Frozen Juice Bars
Fresh Popped Popcorn
Red Licorice, M & M's®,
Trail Mix
Assorted Sodas and Mineral Waters

CHEESE PLEASE

Domestic and Imported Cheese
Seasonal and Exotic Fruits
Crackers and Rustic Breads
Assorted Sodas and Mineral Waters
Coffee, Decaffeinated Coffee and Teas

Per Person

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EXECUTIVE EXPRESS MEETING PACKAGE LUNCHEON BUFFET OPTIONS

All Executive Express Luncheon Buffet Options Include Coffee, Decaffeinated Coffee and Teas

THE RAINIER BUFFET

Traditional Caesar Salad
Lemon Herb Chicken
Vegetarian Pasta Primavera
Rice and Seasonal Vegetables
Artisan Breads
Assorted Desserts

BAKED POTATO BAR

Baked Potato
Cheese, Chives, Onions,
Apple Smoked Bacon Bits, Chili,
Sautéed Mushrooms, Ground Beef,
Sour Cream, and Whipped Butter
Assorted Desserts
Fresh Salad with Dressing

PACIFIC RIM BUFFET

Egg Drop Soup
Yakisoba Noodle Salad
Stir Fry Chicken
Vegetarian Fried Rice
Vegetable Egg Rolls
Chef's Choice Assorted Desserts

DELI BUFFET

Soup du Jour
Fresh Garden Greens
with Dressings and Condiments
Seasonal Fresh Fruit Salad
Tortellini Pasta Salad
Dill Potato Salad
Assorted Deli Meats and Cheeses
Sliced Tomatoes, Lettuce, Pickles
Dijon and Stone Ground Mustards,
Mayonnaise and Horseradish Sauce
Northwest Potato Chips
Fresh Bakery Breads
Assorted Cookies

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Displayed Hors D'oeuvres

FRESH VEGETABLE TRAY

(Serves 50 Guests)
Per Tray

REGIONAL AND INTERNATIONAL CHEESE TRAY

(Serves 50 Guests)
Per Tray

SLICED SEASONAL FRESH FRUITS AND BERRIES TRAY

(Serves 50 Guests)
Per Tray

ALDER SMOKED SALMON

Cream Cheese, Red Onions, Capers, Lemon,
Mini Bagels and Cocktail Rye
Per Person

CHINESE BARBECUED PORK

Hot Mustard, Tangy Ketchup
& Toasted Sesame Seeds
Per Person

CHIPS AND MORE

(Select Two Dips and a Chip)
Salsa, Guacamole, Ranch,
Onion, Sour Cream, Hot Cheese,
Bean or Roquefort
Served with Potato or Tortilla Chips
Per Person

HOT ARTICHOKE AND CRAB DIP

Served with Crostini
Per Person

BAKED BRIE EN CROUTE

(Serves 25 Guests)
With Blackberry Cabernet Jelly
and Crackers
Each

NACHO BREAK

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

ANTIPASTO

Italian Cured Salami, Capocollo, Prosciutto,
Mozzarella and Provolone Cheeses, Marinated
Peppers, Artichokes, Olives, Mushrooms.
Served with Focaccia Bread,
Bruschetta and Herb Olive Oil
Per Person

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Hors D'oeuvres Stations

To Complement Your Reception Menu, We Recommend the Following Hors D'oeuvres Stations:

FIFTH AVENUE CAESAR

Crisp Romaine, Fresh Shredded Parmesan
and Focaccia Croutons
Per Person

with Grilled Chicken
Per Person

with Shrimp
Per Person

PASTA STATION

Select Two Pastas:

Penne, Cheese Tortellini, Bowtie, Rotini

Select Two Sauces:

Four Tomatoes,
Roasted Garlic Tomato Basil,
Gorgonzola Cream and Creamy Pesto
Rosemary Focaccia Bread
Per Person

FAJITA STATION

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

DIM SUM STATION

Steamed Pork Pot Stickers
Miniature Crab Cakes
Duck Spring Rolls with Orange Dipping Sauce
Sweet & Spicy Chicken Sauté
Sticky Jasmine Rice
Per Person

PIZZA STATION

(Based on 5 Inch Pizzas, 1 ½ Per Person)
Smoked Chicken with Four Cheeses,
Sun-Dried Tomatoes and Pesto.
Vegetarian with Feta Cheese, Roasted Peppers,
Roma Tomatoes and Onion.
Sausage, Pepperoni,
Mushrooms and Onion
Per Person

SEAFOOD BAR

Chilled Prawns, Horseradish Cocktail Sauce
A Selection of Northwest Oysters,
Cracked Dungeness Crab, Dill Mayonnaise
Steamed Mussels and Clams,
Garlic Bread
(10 Pieces Per Person)
(Minimum of 50 Guests)
Per Person

JUST DESSERTS

An Assortment of Miniature Pastries,
Cheesecakes, Tortes and Tarts
Fresh Fruits and Berries
Coffee, Decaffeinated Coffee and Teas
Per Person

DIPPITY-DO

Ghirardelli Chocolate Fondue with Vine Ripened
Strawberries, Fresh Pineapple,
Pound Cake Cubes,
Fresh Sliced Bananas, Jumbo Marshmallows
Assorted Sodas and Mineral Waters
Coffee, Decaffeinated Coffee and Teas
Per Person

Additional Service Fee of \$75.00 Will Apply for Station Attendant

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

CATERING MENU

Hors D'oeuvres

HOT

Minimum Order of Three Dozen Per Item

Chili Lime Chicken Kabobs
Marinated in Fresh Lime and Chili and
Paired with Poblano and Trio Peppers
Per Dozen

Fresh Northwest Favorite Pacific Crab Cakes
Served with Roasted Corn Relish
Per Dozen

Spinach and Feta Cheese Spanakopita
with Jalapeno Orange Marmalade Dipping Sauce
Per Dozen

Chipotle Steak Churrasco
Marinated with Brazilian Inspired Sauces
Hand Threaded with Onions Poblanos
and Red Peppers
Per Dozen

Moroccan Chili Lollipops
Sweet & Spicy Dipping Sauce
Per Dozen

Brie and Raspberry Phyllo Star
Soft Brie and Wild Oregon Raspberries
in a French Pastry
Per Dozen

Chicken Satay Skewers
with Asian Orange Sauce
Per Dozen

Bacon Wrapped Sea Scallops
with a Smoked Pepper Bacon
Per Dozen

Butterflied Coconut Shrimp
Dipped in our Own Coconut Batter
Per Dozen

Mini Vegetable Spring Roll
with a Blend of a Chinese Vegetables
and Oriental Seasonings
Per Dozen

Assorted Mini Quiche
Florentine, Classic French and Mushroom
in a Buttery Pastry Crust
Per Dozen

Crab Stuffed Mushrooms
Stuffed with Fresh Snow Crab
with Herbs and Cream Cheese
Per Dozen

Raspberry Habaneras Wings
Per Dozen

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Hors D'oeuvres

COLD

Minimum Order of Three Dozen Per Item

Assorted Hand Crafted Canapés
Per Dozen

*Sushi and Sashimi, Pickled Ginger and Wasabi
Per Dozen

Grilled Marinated Vegetable Skewers,
Roasted Garlic Sauce
Per Dozen

Cherry Tomatoes, Walnuts and Montrachet
Per Dozen

Smoked Salmon and Cucumber Canapés
Per Dozen

Artichoke Bottoms Stuffed with Crab
Per Dozen

Smoked Salmon Pinwheels
Per Dozen

Turkey Pinwheels
Per Dozen

Salami Cornet with Spanish Olive
and Garlic Cream Cheese
Per Dozen

Deviled Eggs with Herb Chive Filling
Per Dozen

Assorted Finger Sandwiches
Per Dozen

Antipasto Skewers
Per Dozen

CHILLED SEAFOOD

Minimum Order of Five Dozen Per Item

*Seasonal Oysters on the Half Shell
Served with Horseradish Cocktail Sauce and Tabasco
Per Dozen

Alaskan Snow Crab Legs and Claws
Per Dozen

Spicy Drunken Shrimp
Per Dozen

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

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Dinner Starters

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

SALADS

RED LION HOUSE

Mixed Seasonal Leafy Greens Tossed with Light Bleu Cheese Vinaigrette Dressing, Diced Apple, Candied Spiced Pecans and Shredded Carrot

STARBURST SALAD

A Starburst of Sliced Fresh Seasonal Fruit with Sliced Almonds, Spinach and Strawberry Vinaigrette

SOUP DU JOUR

Enhance Your Dinner with the Soup Selection Below For An Additional Cost Per Person:

Tomato Basil Bisque with Roasted Garlic

Roasted Red Pepper Soup with Fresh Oregon Bay Shrimp

Northwest Clam Chowder

Chicken Noodle

Forest Mushroom Soup with Gorgonzola Cheese

Fresh Dungeness Crab Bisque

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Dinner Entrees

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

CHICKEN

Chicken Chardonnay

Tender Sautéed Chicken Topped with a Yakima Valley
Chardonnay Wine Sauce, Fresh Oregon Bay Shrimp
Artichoke Hearts and Forest Fresh Mushrooms
Per Person
*Hogue Chardonnay

Maple Chili Chicken

Sweet Mango Salsa with a Hint of Fresh Chopped Mint
Per Person
*Ste. Michelle Riesling

Northwest Favorite

Tender Breast of Chicken Topped with Fresh Dungeness Crab,
Asparagus and Bay Shrimp
Served with a Classic Hollandaise Sauce
Per Person
*Yellow Tail Chardonnay

Free Range Chicken

Topped with Chanterelles, Sun dried Tomatoes
Basil Sauce
Per Person
*Banfi Centine Rosso

BEEF & PORK

Garlic and Rosemary Crusted Prime Rib

Served with Creamed Horseradish and Au Jus
Per Person
*Vidal Merlot

Mesquite Espresso Crusted Tenderloin

Served with an Oregon Berry Demi Glaze
Per Person
*Robert Mondavi Cabernet

Savory Crusted Pork Loin

with a Pear Port Wine Sauce
Per Person
*Hogue Shiraz

*Suggested Wine with Entrées

Mesquite Grilled Sirloin

with Smoked Apple Compound Butter
Per Person
*Kunde Zinfandel

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

SEAFOOD

Dover Sole Stuffed with Crab

Herbs and Roasted Garlic and Served with a Zesty Lobster
Sauce

Per Person

*Erath Pinot Gris

Fresh King Salmon

Topped with a Roasted Garlic and Herb
Columbia Valley Chardonnay Sauce

Market Price

*Kendall Jackson Chardonnay

Local Harvest Seafood Pasta

Tender Sea Scallops, Fresh Bay Shrimp, Crab and King Salmon
Bound Together

with a Champagne Cream Sauce

Per Person

*Bearboat Chardonnay

DUETS

Bistro Filet and Lobster

Tender Bacon Wrapped Filet Paired with
Sweet Australian Lobster

Market Price

*Kim Crawford Sauvignon Blanc

Apple Wood Smoked Chicken and Lemon Pepper Salmon

Per Person

*Robert Mondavi Chardonnay

Ellensburg Lamb Chops

with a Minted White Bean Ragout

Paired with Honey Jalapeno Grilled Prawns

Per Person

*Rex Hill Pinot Noir

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Dinner Buffets

FIFTH & PIKE

SALADS

(Please Select Three)

Seasonal Greens

with Marinated Granny Smith Apples, Bleu Cheese,
Dried Cranberries and Roasted Hazelnuts,
Honey Citrus Vinaigrette

Fifth Avenue Caesar Salad

with Fresh Shredded Parmesan and Focaccia Croutons
with Roasted Garlic Caesar Dressing

Cheese Tortellini Salad

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

Classic Asian Salad

with Rice Noodles, Bay Shrimp, Red Pepper, Green
Onions and Sweet Snow Peas

Chicken & Wild Rice Salad

with Tree Ripened Apples & Candied Pecans

Grilled Chicken, Apple and Walnut Salad

Traditional Spinach Salad

with Chopped Egg, Bacon and Mushrooms,
Served with a Bacon Dressing

ACCOMPANIMENTS

Chef's Choice of Potato or Rice
Market Fresh Vegetables
Artisan Breads and Butter
Chef's Dessert Selections
Coffee, Decaffeinated Coffee and Teas

ENTREE SELECTIONS

(Please Select One, Two or Three)

Spoletto Chicken - Fresh Sautéed Chicken with
Buffalo Mozzarella, Roma Tomato and House Blend
Basil Pesto

Macadamia Chicken - Topped with Pineapple
Macadamia Chutney

King Salmon Filet - with a Zesty Lemon Beurre
Blanc

Mahi Mahi - With Fresh Fruit Salad

Coffee Crusted Tenderloin - Sliced and
Served with a Roasted Garlic Demi

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

One Entrée	Per Person
Two Entrées	Per Person
Three Entrées	Per Person

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

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Themed Dinner Buffets

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

A TASTE OF TUSCANY

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
Baked Penne Pasta with Traditional Italian Sausage
Chicken with a Smoked Roasted Roma Tomato Sauce
Roasted Mushroom and Sweet Onion Risotto
Italian Vegetables to include Squash, Roasted Peppers and Eggplant
Artisan Garlic Bread with Olive Oil and Balsamic Vinegar
Per Person Per Person

ON THE GRILL

Northwest Greens with Assorted Dressings
Home Style Potato Salad
Cole Slaw with a Smoked Chipotle Sauce
Grilled Breast of Chicken with an Ancho Barbecue Sauce
Café Round of Beef Carved to Order
Barbecued Pork Ribs
Mama's Molasses Oven-Baked Beans
Corn on the Cobb
Cornbread Muffins with Roasted Corn and Jalapeno Peppers
Homemade Peach Crisp
Per Person

GRAND NORTHWEST BUFFET

Garden Fresh Vegetables
Bay Shrimp Cole Slaw with Lemon Dressing
Red Potato Salad with Dill Dressing
Seasonal Greens Topped with Marinated Red Onion, Tomato, Cucumber and Pine Nuts,
Served with Balsamic Vinaigrette
Bronzed Alaskan Salmon in a Butter Wine Sauce
Lobster and Crab Cakes with Roasted Corn Relish
Chipotle Grazed Tilapia with a Spicy Peanut Salsa
Saffron Rice with Forest Mushrooms
Artisan Breads and Butter
Chef's Pastry Table
Per Person

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Themed Dinner Buffets

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

WHITE PALACE

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

PIONEER SQUARE BUFFET

Spinach Salad Served with Sun-Dried Cranberries,
Grilled Pear and Tomato Vinaigrette
Crisp Cabbage Slaw
King Salmon Filet
Basted with Basil Garlic Butter
Mustard Crusted Pork Loin
with Fire Roasted Fuji Apple and Roasted Pecans
Sliced Prime Roast
with Pinot Noir Forest Mushroom Sauce
Red Flannel Mashed Potatoes
Medley of Northwest Vegetable Sauté
Artisan Breads with Butter
Assorted Dessert Display

MEXICAN FIESTA

Papaya and Mango Fruit Salad, Lime Dressing
Beef and Chicken Strips Sautéed with Peppers and Onions
Cheese Enchiladas
Flour Tortillas
Refried Beans
Spanish Rice
Cheddar Jalapeno Corn Muffins
Tortilla Chips
Sour Cream, Guacamole, Pico De Gallo and
Roasted Corn and Black Bean Salsa
Cajeta Cheesecake
Coffee, Decaf and Teas

Your Catering Representative will be pleased to assist you with themed decorating services.

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Carving Stations

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BARON OF BEEF

Horseradish Sauce,
Stone Ground Mustard, Mayonnaise
Miniature Rolls
(Serves 125 Persons)

HONEY GLAZED HAM

Spicy Honey Mustard,
Stone Ground Mustard, Mayonnaise
Miniature Rolls
(Serves 50 Persons)

WHOLE ROAST TURKEY

Cranberry Relish, Turkey Gravy,
Mustard, Mayonnaise
Miniature Rolls
(Serves 50 Persons)

TENDERLOIN OF BEEF

Béarnaise and
Merlot Sauces,
Onion Bread Slices
(Serves 30 Persons)

ROAST PORK TENDERLOIN

Rolled in Ground Hazelnuts
Cranberry Apple Chutney
Miniature Rolls
(Serves 50 Persons)

SALMON IN PUFF PASTRY

Pacific Northwest Salmon
Baked in Pastry Champagne Sauce
(Serves 50 Persons)

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Vegetarian Entrées

*FESTIVE ROASTED VEGETABLES

Sautéed Spinach & Tomato Concasse

*GRILLED VEGETABLE STACK

Grilled Eggplant, Portobello Mushroom, Zucchini, Yellow Squash, Bermuda Onions
Layered on Risotto
Served with Red Pepper Coulis

*VEGETABLE LASAGNA

Layered with Roasted Zucchini, Yellow Squash, Onion, Red Pepper and Mushrooms,
Lasagna Noodles, Ricotta, Parmesan, Mozzarella with Marinara and Pesto Sauces

*RISOTTO WITH VEGETABLES

Garlic, Mushrooms, Asparagus, Tomato Simmered with Arborio Rice, Topped with
Fontina Cheese, Parsley and Basil

*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

PORTOBELLO MUSHROOM RAVIOLI

Champagne Cream Sauce with Shaved Parmesan Cheese

***Entrée Can Be Prepared as Vegan.**

****Tofu can be added to Festive Roasted Vegetables and Grilled Vegetable Stacks**



RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Desserts

CHEESECAKES

Traditional New York Cheese Cake with Port Wine Strawberry Sauce
Per Person

Blueberry Lemon Cheese Cake
Per Person

TARTS

Wild Berry Tart
Per Person

French Apple Tart
Per Person

GOURMET CAKES

Truffle Ganache
Chocolate Chiffon Cake and Belgium Semi-Sweet Chocolate Ganache
Per Person

Meyer Lemon Meringue
Per Person

Raspberry Decadence with Columbia Dark Chocolate and Fresh Raspberries
Per Person

Lemon Riviera
Sponge Cake with Lemon Mousse, Raspberries and Caramelized Lemon Curd
Per Person

Chocolate Espresso Cake Layered with Espresso Bavarian Cream
Per Person

Tiramisu
Coffee Rum Infused Sponge Cake with Creamy Mascarpone Filling
Per Person

Carrot Cake
Light and Moist with Pineapples, Walnuts and Cream Cheese Frosting
Per Person

Angel Food Cake
Per Person

Strawberry Shortcake
Per Person

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RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Upgraded Desserts for Special Occasions

(Minimum Order of 50 Persons)

Mango Lime Tango
Mango Mousse and
Lime Filling on Macadamia Short Bread
Per Person

Cherry Kiss
Vanilla and Chocolate Cream with
Red Cherries on Dark Chocolate Cake
Per Person

Grand Marnier Brulee
Grand Marnier Crème Brulee Wrapped in Chocolate
Per Person

Chocolate Sumapaz
Dense Chocolate Cake with Columbia Chocolate
and Coffee Liquor
Per Person

Caribbean Bean Splash
Coconut Mousse Topped with Caramelized Meyer Lemon Curd
Per Person



RED LION HOTEL
ON FIFTH AVENUE • SEATTLE

CATERING MENU

Catering Bar Selection

CALL	PREMIUM	CORDIALS	SPECIALTY DRINKS
Jim Beam	Jack Daniels	Kahlua	Martini
Grant's	Chivas Regal	Baileys Irish Cream	Cosmopolitan
Beefeater	Tangeray	Grand Marnier	Lemon Drop
Smirnoff	Stolichnaya	Amaretto di Saronno	
Bacardi	Captain Morgan	Courvoisier V.S.	
Seagrams 7	Crown Royal		
Cuervo Gold	Cuervo 1800		

ALL BARS INCLUDE

House Wines
Domestic Beers
Northwest Microbrew Beers
Soft Drinks, Juices, Mineral Waters

All Bar Set-ups are Subject to a Bartender Labor Fee of \$50.00 Per Hour Per Bartender (Two Hour Minimum). Should Hourly Per Bar Revenue Exceed \$150.00, Bartender Fee will be Waived.

ON TAP

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

Domestic Beers
Microbrew Beers

HOSTED BEVERAGE PACKAGES

The Following Packages Allow Your Guests to Enjoy Unlimited Beverage Service For the Time Frame Listed.

One Hour
One and a Half Hours
Two Hours
Three Hours

***Wine Selections are Available Upon Request.*

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