



# 2019 Catering Menu



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# Beverage Services



## Water Service

**Complimentary**

Pitchers of water

Refreshed throughout the day as needed or at requested scheduled intervals.

## Coffee and Tea

**\$7.00 per person**

Freshly brewed coffee  
Decaffeinated coffee  
Hot water  
Assorted teas

Refreshed throughout the day as needed or at requested scheduled intervals.

## Soft Drinks

**\$5.00 per person**

Pepsi products including  
Pepsi  
Diet Pepsi  
Sierra Mist  
Dr. Pepper

Refreshed throughout the day as needed or at requested scheduled intervals.

If desired, add bottled water.

## Full Beverage Service

**\$11.00 per person**

Freshly brewed coffee  
Decaffeinated coffee  
Hot water served  
Assorted teas

Pepsi products including  
Pepsi  
Diet Pepsi  
Sierra Mist  
Dr. Pepper

Refreshed throughout the day as needed or at requested scheduled intervals.

If desired, add bottled water.



# Breakfast



## **Hot Breakfast Buffet \$18.00 per person**

Partake in Homewood Suites' signature breakfast bar

Including:

- Fresh fruits
- Muffins
- Waffle bar
- Hot eggs
- Rotational entrees

Served with assorted beverages

Including:

- Milk
- Coffee
- Teas
- Juice

Hours available

Monday – Friday 6:00am - 9:00am

Saturday & Sunday 7:00am - 10:00am



## **Continental Breakfast \$16.00 per person**

a variety of made-from-scratch baked goods: muffins, scones, cinnamon rolls, croissants and spreads, pastries and fruit breads, fresh hand-cut fruit, premium coffee service, bottled juice

### **Breakfast a la Carte**

## **Bakery Platter \$4.00 per person**

A variety of:

- Fresh muffins
- Breakfast breads
- Scones
- Danishes

## **Bagel Platter \$5.00 per person**

An assortment of fresh bagels served with cream cheese and butter

## **Fresh Fruit Platter \$8.00 per person**

Selection of fresh seasonal fruits

# Snack Breaks



## **Snack Assortment \$12.00 per person**

an assortment of grab-and-go items, including sweet and savory granola bars, roasted nuts, trail mix, fruit snacks and pretzels

## **Assorted Cookies \$30.00 per dozen**

## **Crudités Platter \$13.00 per person**

seasonal vegetables are decoratively cut and served with house-made beet hummus and refreshing ranch dressing

## **Dessert Tray \$14.00 per person**

a selection of our delicious homemade cookies, brownies, lemon bars, shortbread, fruit bars and chocolate treats

## **Salsa Bar and Chips \$10.00 per person**

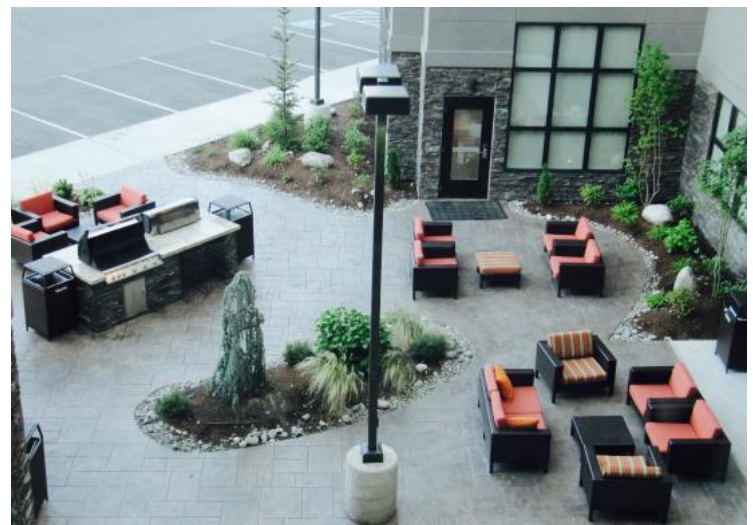
Tri-color corn tortilla chips with a variety of salsas and dips: chunky chipotle salsa, tangy tomatillo salsa, lime-cilantro guacamole and jalapeno bean dip

## **Cheese & Cracker Board \$15.00 per person**

a selection of hard and soft cheeses from around the world accompanied by an artisan cracker assortment and fresh fruit garnish

## **Three-Dip Pita Chip \$12.00 per person**

Hummus, tzatziki sauce and fresh tomato, mozzarella and basil bruschetta. Served with crispy pita chips and soft naan bread wedges



# Gourmet Sandwich Box Lunches



## Gourmet Sandwich Box Lunches

**\$18.00 per person**

Our gourmet sandwich box lunches feature the best ingredients available including pasta salad primavera, kettle cooked potato chips, large made-from-scratch cookie, vegetable starch cutlery, 100% recycled napkin, wet-nap and mint.

### Sandwich Varieties:

#### Company Club

Triple-decker on sliced French bread with turkey, bacon, Havarti, lettuce, tomato, mayo and mustard

#### Turkey Crunch Sandwich

oven roasted turkey breast, sliced Washington apple, hickory smoked bacon, cheddar, lettuce and dijon-herb aioli on a telera roll

#### Classic BLTA

sliced French bread, crisp smoked bacon, lettuce, tomato, havarti, avocado, mayo and mustard

#### Chicken Pesto

Roasted chicken on house-made herbed focaccia, Havarti cheese, roasted red pepper, greenleaf and pesto aioli

#### Chicken Salad Croissant

oven roasted chicken breast, chopped Washington apples, celery, walnuts, fresh herbs, lettuce and light mayo on a flaky croissant

#### Mediterranean Turkey Wrap

oven roasted turkey breast, spinach, red bell pepper, tomato, fetacream cheese and tzatziki sauce

#### NW Turkey Wrap

oven roasted turkey breast, soft brie, cranberry sauce, lettuce, mayo and dijon on wheat bread

#### Ham Baguette

Thin sliced smoked ham, creamy brie, apricot preserves, cucumber, dijon aioli and mixed greens

#### Chipotle Chicken Club

Whole grain wheat, roasted chicken, bacon, Havarti cheese, roasted red pepper, lettuce, chipotle mayo

#### Albacore Tuna on Wheat

Whole grain wheat, all white Albacore salad, mayo, cheddar, greenleaf

#### Italian Sub

Sub roll, salami, pepperoni, smoked ham, red onion, pepperoncini, provolone, lettuce, tomato, mayo, mustard, creamy Italian vinaigrette

#### Veggie on Focaccia

house-made herbed focaccia, cucumber, avocado, tomato, roasted red pepper, lettuce and romesco (vegan)

#### Vegetarian Greek Wrap

house-made herbed focaccia, cucumber, avocado, tomato, roasted red pepper, lettuce and romesco (vegetarian)

#### Deli Gluten-Free Sandwich

Soft gluten-free bread with your choice of meats, cheeses and condiments to make your sandwich just the way you like it!

# Gourmet Salad Boxed Lunches



## Gourmet Salad Box Lunches

**\$18.00 per person**

Our gourmet salad box lunches feature the best ingredients available including homemade focaccia wedge, dressing on the side, large made-from-scratch cookie, vegetable starch cutlery, 100% recycled napkin, wet-nap and mint.

### Salad Varieties:

#### **Oriental Chicken Salad**

Angel hair pasta, sesame-soy dressing, carrot, cabbage, chicken, toasted almonds, romaine

#### **NW Mixed Greens**

Organic mixed greens, chopped apple, cranberries, candied walnuts, raspberry vinaigrette (vegan salad)

#### **Citrus Chicken Salad**

fresh mixed greens, chicken breast, avocado, grapefruit, and roasted pepitas with a lime-cilantro vinaigrette

#### **Chicken Caesar Salad**

Herb roasted chicken, romaine, shredded parmesan, focaccia croutons, Caesar dressing

#### **Strawberry & Field Greens**

Organic mixed greens, strawberries, goat cheese, sunflower seeds with balsamic-dijon dressing on the side (vegetarian)

#### **Lemongrass Grilled Chicken Salad**

fresh mixed greens, lemongrass char-grilled beef, julienned bell pepper, cucumber, cilantro & almonds with mandarin-ginger dressing

#### **Italian Greens and Salami**

mixed greens, salami, tomato, red onion, pepperoncini, olives, shredded mozzarella and croutons with an herb vinaigrette (vegetarian)

#### **Southwest Quinoa Salad**

steamed quinoa, roasted sweet potato, black beans, bell pepper, avocado and pepitas with a lime-cilantro vinaigrette (vegan salad)



# Chicken Entrée Lunch Buffets



## **Chicken Roulade**      **\$28.00 per person**

Washington chicken breast rolled with roasted red pepper & green bean and topped with a white wine beurre blanc and crispy fried shallots

Includes:

- NW mixed greens salad
- Rice pilaf
- Steamed vegetables
- Artisan rolls

Dessert: Lemon-raspberry dessert bars

## **Moroccan Chicken**      **\$27.00 per person**

Slow braised Washington chicken with a lively blend of lemon and Moroccan spices

Includes:

- Spinach-citrus salad
- 7-spice cous cous
- Grilled vegetables
- Flatbread wedges

Dessert: Cinnamon sugar cookies

## **Chicken Picatta**      **\$28.00 per person**

Washington chicken breast sautéed with butter, lemon, wine, mushrooms and capers

Includes:

- Classic Caesar salad
- Rice pilaf
- Steamed vegetables
- Artisan rolls

Dessert: Italian rum cream cake

## **Greek Paprika Chicken**      **\$28.00 per person**

Char-grilled Washington chicken with smoked paprika, evoo, garlic, lemon and manzanilla olives

Includes:

- Tomato-cucumber-feta salad
- Tumeric kissed rice pilaf
- Green bean gremolata
- Flatbread wedges

Dessert: Lemon-raspberry dessert bars

## **Bourbon-Citrus Glazed Chicken**      **\$27.00 per person**

Washington chicken fire-glazed with fresh orange garnish

Includes:

- Garden salad
- Yukon mashers
- Red pepper green beans
- Artisan rolls

Dessert: Chocolate chunk cookies

## **Blackberry-Basil Chicken**      **\$30.00 per person**

Walnut-herb crusted Washington chicken breast finished with a NW blackberry-basil reduction

Includes:

- NW mixed greens salad
- Yukon mashers
- Herb roasted vegetables
- Artisan rolls

Dessert: Decadent chocolate brownies



# Beef Entrée Lunch Buffets



## **Steak Medallions**      **\$31.00 per person**

Fire-grilled with a malbec and wild mushroom reduction

Includes:

- NW mixed greens salad
- Yukon mashers
- Herb roasted vegetables
- Artisan rolls

Dessert: Chardonnay smoke-salted brownies

## **Steak Gaucho**      **\$31.00 per person**

Char-grilled steak with an Argentinian chimichurri sauce

Includes:

- Garden salad
- Sea salt roasted potatoes
- Green bean gremolata
- Artisan rolls

Dessert: Assorted dessert bites

## **Beef Bourguigonne**      **\$29.00 per person**

Slow braised with fresh herbs and red wine

Includes:

- Garden salad
- Long grain buttered rice
- Herb roasted vegetables
- Artisan rolls

Dessert: Chocolate chunk cookies

## **Herb Steak Roulade**      **\$32.00 per person**

Butterfly cut steak stuffed with spinach, feta and roasted pine nuts and herb butter

Includes:

- NW mixed greens salad
- Rosemary roasted potatoes
- Herb roasted vegetables
- Artisan rolls

Dessert: Decadent chocolate brownies

## **Lasagna Bolognese**      **\$27.00 per person**

Deeply layered with Italian sausage, seasoned ground beef, 4-cheese medley and from-scratch marinara

Includes:

- Classic Caesar salad
- Herbed focaccia wedges

Dessert: Italian rum cream cake



# Seafood Entrée Lunch Buffets



## **NW Surf and Turf \$34.00 per person**

Char-grilled wild salmon with roasted red pepper coulis, lemon chicken picatta with white wine and butter reduction

Includes:

- NW mixed greens salad
- Rice pilaf
- Herb roasted vegetables
- Artisan rolls

Dessert: Assorted dessert bites

## **Mediterranean Shrimp \$27.00 per person**

Char-grilled shrimp with sautéed tomato, garlic, zucchini and fresh herbs

Includes:

- Spinach salad with lemon vinaigrette
- Quinoa pilaf
- Naan bread wedges

Dessert: Almond-vanilla shortbread

## **Char-Grilled Wild Salmon \$32.00 per person**

Fire-grilled with a roasted red pepper coulis

Includes:

- Citrus spinach salad
- Rosemary and sea salt roasted potatoes
- Green bean gremolata
- Artisan rolls

Dessert: Fresh fruit tarts

## **Stuffed Wild Salmon Filet \$30.00 per person**

Oven roasted with a shrimp and herb filling, lemon-herb beurre blanc

Includes:

- NW mixed greens salad
- Rice pilaf
- Green bean gremolata
- Artisan rolls

Dessert: Lemon-raspberry bars

# International Entrée Lunch Buffets



## Teriyaki Buffets

**\$28.00 per person**

Char-grilled Washington chicken and beef marinated in our house-made teriyaki sauce

Includes:

- Sticky white rice
- Sesame pepper green beans
- Garden salad

Dessert: Almond cookies

## Taco Bar

**\$30.00 per person**

Tender braised Washington chicken and beef infused with tomato, chiles and spices. Served with Baja black beans and spiced Spanish rice

Includes:

- Hard and soft taco shells
- Shredded cheddar-jack
- Lettuce
- Salsa
- Sour cream
- Guacamole

Dessert: Cinnamon sugar cookies

## Carne Asada & Chicken

**\$30.00 per person**

Thin cut tender steak and Washington chicken breast fire-grilled with a blend of smoked pepper, kaffir lime leaves and sea salt

Includes:

- Garden salad
- Spanish rice
- Baja black beans
- Tortillas
- Pico de gallo

Dessert: Cinnamon sugar cookies

## Chicken Tikka

**\$28.00 per person**

Oven seared Washington chicken in an Indian spice and yogurt marinade and served alongside a vegetable tikka masala curry

Includes:

- Citrus spinach salad
- Basmati rice
- Red pepper green beans
- Naan bread wedges

Dessert: Fresh fruit tarts

## Fusion Mixed Grill

**\$30.00 per person**

Char-grilled soy and pineapple marinated flat-iron steak medallions and ginger-peanut grilled chicken

Includes:

- Chili-vegetable stir-fry
- Mandarin spinach salad
- Sticky white rice

Dessert: Assorted dessert bites

## Pasta Station

**\$28.00 per person**

Create your own pasta buffet. Choose two pastas and three sauces from the choices below.

Pasta Choices (2): Tortellini, rigatoni, fettuccini or spaghetti

Sauce Choices (3): Marinara, meat sauce, vegetable primavera or creamy pesto w/ chicken

Includes:

- Caesar salad
- Fresh focaccia wedges

Dessert: Assorted dessert bites

# Meeting Equipment Rentals



## Complimentary high speed Wi-Fi access

Wi-Fi access will be provided for all event guests, a conference code for access will be provided upon group arrival

## In-House Audio Visual Equipment

<b>Easel with Post-It Flipchart Paper</b> Includes markers	<b>\$45 per a day</b>
<b>Supplemental Post-It Flipchart Paper</b>	<b>\$25 per pad</b>
<b>Powerstrip or Extension Cord</b>	<b>\$15.00 per a day</b>
<b>Laser Pointer</b> *Plus a \$50 security deposit	<b>*\$10 per a day</b>
<b>Full-Duplex Conference Phone</b> long distance calling fees will apply	<b>\$85.00 per a day</b>
<b>Patch into House Sound System</b> *only available in Puget Sound Ballroom	<b>\$30 per a day</b>
<b>Mixer</b>	<b>\$180 per a day</b>
<b>1500 Lumens LCD Projector &amp; Screen</b>	<b>\$350 per a day</b>
<b>Connection to wall-mounted presentation screen</b> *\$75 per a day *Only available in Camano Boardroom or Bainbridge Room	
<b>Wireless Microphone</b> lavaliere or hand-held microphone	<b>\$150 per a day</b>
<b>Podium</b>	<b>\$50 per a day</b>

The Homewood Suites by Hilton partners with several local audio/visual companies and can provide a wide array of special event equipment for your event to meet your needs. Contact your event coordinator for details.

# Other Considerations



## Parking

The Homewood Suites by Hilton offers complimentary parking for event guests, subject to limited availability.

## Policies & Fees

Outside food and beverages are prohibited in hotel event space. All food, beverage, meeting room rental, and audio visual equipment rental will be assessed a 22% service charge and 10.4% tax. Menu prices for breakfasts, breaks, and buffet lunches are based on a maximum of one hour of continuous service for a minimum of 10 guests. Final catering menu selections are due 3 weeks before group arrival with final catering guest count due 2 weeks prior to group arrival.

Same-day event room resets will be assessed a reset fee of \$200. Evening and/or weekend functions require a banquet attendant, including a fee of \$20/hour with a 3 hour minimum.

## Special Dietary Needs

Homewood Suites by Hilton is happy to accommodate any special dietary needs or restrictions for our event guests. Please inform us of any allergies or special dietary needs with at least 10 days advance notice.



## Contact Information

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