



SAMPLE MENUS

DINNER

BEST NIGHT EVER

PASSED APPS

Citrus Marinated Prawns, Cajun Marmalade

Corn Blini, Bacon Jam, Crème Fraiche

Endive Spears, Goat Cheese, Fresh Pear

DINNER BUFFET

Chilled and Lightly Smoked Northwest Salmon, Dill Sauce

Peach & Thyme Marinated Pork Tenderloin

Roasted Carrots, Marcona Almonds & Guajillo Chili Vinaigrette

Wild Mushroom Risotto

Rocket Greens, Locatelli Pecorino, Roasted Grapes, Sunflower Seeds

Macrina Artisan Rolls, Sweet Cream Butter

LATE NIGHT SNACK

Fried Chicken Sliders, Kimchi Mayo, Pickled Cucumbers

Menu price per guest is **\$45.95**, plus 22% admin fee

THE FLIP FLOP

DINNER BUFFET

Oven-Roasted Stuffed Chicken, Goat Cheese, Olives, Lemon Basil Sauce

Grilled Skirt Steak, Pickled Sweet Onions, Chimichurri

Potato Artichoke Gratin

Grilled Zucchini & Portobello Mushrooms, Balsamic Vinaigrette, Basil

Baby Iceberg Wedges, Tomato, Bacon, Blue Cheese

Macrina Bakery Assorted Rustic Breads & Rolls, Sweet Cream Butter

Menu price per guest is **\$33.90**, plus 22% admin fee



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DINNER *(continued)*

THE CHUCK TAYLOR

DINNER BUFFET

Saltimbocca Chicken, Prosciutto, Provolone, Sage
Grilled Beef Skewers, Sun-Dried Tomato Relish
Roasted Garlic Mashed Potatoes
Classic Caesar Salad
Carrots Provencal, Kalamata Olives, Roasted Garlic, Basil
Herbed Focaccia Bread

Menu price per guest is **\$24.90**, plus 22% admin fee

IT'S OUR PARTY

PASSED APPS

Red Wine Pear Bruschetta, Cambazola Cheese, Thyme
Bacon Wrapped, Chorizo Stuffed Dates
Paella Cakes, Seasoned Shrimp, Smoked Paprika Aioli

SALAD COURSE

Grilled Peaches, Candied Pistachios, Fromage Blanc, Rocket Greens
Rustic Hearth Breads & Crisp Breadsticks, Sweet Cream Butter

ENTRÉE COURSE

Lemon & Rosemary Grilled Chicken Breast, Tinkerbell Pepperonata

or

Roasted Wild Salmon, Miso Butter, Shaved Cucumber & Radish Salad

each accompanied by

Parmesan Rosemary Polenta Cake & Prosciutto-Wrapped Asparagus Spears

or

Chickpea Fritter, Mushroom Ragout, Confit Tomatoes, Pine Nut Gremolata

SOMETHING SWEET

Confit of Rhubarb & Oat Crumble Tartlets
Lemon-Ricotta Cannoli, Crushed Pistachio
Port Poached Cherry & Dark Chocolate Mousse Cups

Menu price per guest is **\$63.80**, plus 22% admin fee



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CORPORATE FUNCTIONS & APPETIZER RECEPTIONS

DOWN TO BUSINESS

PASSED APPS

Hazelnut Pesto Grilled Sea Scallops, Lemon Aioli
Crispy Rice Cakes, Pork Belly, Spicy Kimchi
Tropical Caprese Bites - Grilled Pineapple, Mozzarella, Fresh Basil, Balsamic

SMALL PLATES

Red Wine-Braised Short Ribs, Horseradish Mashers

STATIONARY APPS

Pecan Crusted Chicken Skewers, Pepper Jelly
Fresh Vegetarian Rice Paper Spring Rolls, Thai Dipping Sauce
Seasonal Grilled Vegetables, Smoked Tomato Romesco
Selection of Local and Gourmet Cheeses

SWEETS

Petite Chai Spiced Creme Brulee, Candied Pistachio
Petite Key Lime Tartlets, Lime Zest
Crème Fraîche Mousse, Raspberry Gelée

Menu price per guest is **\$47.60**, plus 22% admin fee

MEET & GREET

PASSED APPETIZERS

Stuffed Cremini Mushroom Caps, Braised Shortribs, Horseradish
Seared Yellow Fin Tuna, Crisp Taro Chip, Miso Aioli
Lemon & Herb Goat Cheese Stuffed Peppadew, Marcona Almond

STATIONARY APPETIZERS

Pork Banh Mi Sliders, Pickled Veggies, Siracha Aioli, Cilantro, Jalapeño
Chermoula Salmon Skewers, Golden Raisin Yogurt
Grilled Nectarine & Fresno Chili Pizzette, White Cheddar, Tarragon
Hot Artichoke & Roasted Garlic Dip, Pita Crisps, Fresh Vegetables
Mezze Platter - *Artichoke Tapenade, Roasted Garlic Hummus, Red Pepper Pesto Dip, Olives, Pita Crisps, Crostini*

Menu price per guest is **\$34.30**, plus 22% admin fee



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APPETIZER RECEPTIONS *(continued)*

SODO SOIREE

STEAM STATION

Dim Sum Station - *Pork Dumplings, Shrimp Dumplings, Edamame Dumplings*
Assorted Dipping Sauces

STATIONARY APPETIZERS

Smoked Chicken Sandwiches, Provolone, Arugula, Roasted Red Pepper,
Balsamic Aioli, Macrina Ciabatta

Guajillo Spiced Pork Skewers, Cilantro Crema

Antipasti Board - *Soppressata, Capicola, Salami, Smoked Gouda, Provolone,*
Marinated Fresh Mozzarella, Roasted & Pickled Vegetables, Baguette

Beef & Gemelli Pasta Salad, Roasted Red Pepper, Cucumber, Red Wine Vinaigrette

SWEETS

Blueberry Crumb Bars, Rosemary Crust

Mini NY Cheesecake, Carnation Farms Strawberries

Oregon Hazelnut & Theo's Chocolate Dipped Shortbread

Menu price per guest is **\$33.90**, plus 22% admin fee

SNACKS & SWEETS

STATIONARY APPETIZERS

Curried Chicken Satay, Thai Peanut Sauce

Ancho Chili Deviled Eggs, House Smoked Bacon Jam

Butternut Squash & Smoked Mozzarella Pizzette, Tuscan Kale

Domestic Cheese Display

Whipped Feta & Roasted Pepper Dip, Pita Crisps, Fresh Select Vegetables

PETITE SWEETS

White Chocolate-Orange Creamsicle Truffles

Petite Mocha Chip Cookies

Menu price per guest is **\$26.10**, plus 22% admin fee

**Consuming raw or undercooked food may increase your risk of foodborne illness.
Prices effective Jan 1, 2018 and subject to change.
Seasonal items pricing may vary.
Oven and/or on site chef may be required for some menus.*



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