ACT 3 CATERING MENU:

THE CONFERENCE CENTER AT SEA

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CATERING POLICIES

MINIMUM ORDER
Our minimum order is $350.00 for conference center events.

ADMIN CHARGE
100% of the admin charge is collected to cover general operating costs and fair wages for our team members. All food and beverage is subject to an 8% admin charge for conference center event orders.

GRATUITY
100% of the gratuity is dispensed equally among all employees involved in any event from the culinary team to the delivery drivers and event staff. For conference center events there is a 15% charge for gratuity.

DELIVERY CHARGE
All orders are subject to $25 delivery charge.

WASHINGTON STATE SALES TAX
All food and beverage is subject to a 10.1% sales tax.

ORDERS WITHIN 24 HOURS
Are subject to a 25% rush charge.

CANCELLATION
Orders canceled within 24 hours of the event are subject to a 50% cancellation charge.

GUEST COUNT FOR CONFERENCE CENTER EVENTS
The final guaranteed number of guests must be specified 7 business days before the event. Once received this number cannot be reduced. Final billing will be based on the count provided, or the actual number of guests (whichever is greater) . Final balance due 5 days post event.

POP UP ORDERS/ADD-ON ORDERS
All orders placed within 72 hours of an event are not guaranteed full menu availability. Caterer will accommodate as closely as possible, however; menu item availability may be limited and will vary.

EXTRA FOOD/BUFFETS
Due to Health Code restrictions, buffet items that are temperature sensitive may only stay out for a maximum of two hours. For the health and safety of our customers, all food and beverage items not consumed remain the property of the caterer. Leftover temperature-sensitive will be properly disposed of, and should not be removed from the meeting rooms.

Custom menus, alterations, and gluten-free items are available upon request. All food is prepared in a kitchen containing eggs, nuts, strawberries, and other possible food allergens. Please alert us of any specific allergies before ordering.

FULL SERVICE EVENTS
The minimum for full service events is $5,000 and is subject to a 20% gratuity and 23% service charge. The final guaranteed number of guests must be specified fourteen business days before the event. Once received that number cannot be reduced.

BREAKFAST

priced per person | 10 person minimum

CONTINENTAL BREAKFAST | 13PP

assortment of coffee cakes, croissants, pastries, seasonal fruit platter, assorted yogurts

CLASSIC BREAKFAST | 15PP

scrambled eggs, roasted breakfast potatoes, seasonal fruit platter

Select One Protein:
smoked bacon, pork sausage links, chicken sausage links, or honey ham

GREEK YOGURT BAR | 9PP

seasonal fruit compote, dried fruit, granola, honey, flax, chia, sunflower seeds | veg, gf, sf

A LA CARTE

Scrambled eggs | 5
Tofu scramble | 6
Pork or chicken sausage, bacon, or ham | 6
French toast w/ maple syrup | 7
Pancakes w/ maple syrup | 7
Roasted breakfast potatoes | 4
Assorted coffee cakes, croissants,
and pastries | 6
Assorted bagels w/ cream cheese | 6
Cinnamon rolls | 7
Greek yogurt parfait | 6
Seasonal fruit bowl | 5
Energy bars | 3

Overnight Oats | 9
Strawberry cheesecake | veg, sf
rolled oats, chia seeds, whole milk, strawberry compote, cream cheese, honey, graham cracker
Cinnamon apple pie | veg, gf, sf
rolled oats, chia seeds, whole milk, mascarpone, diced apple, brown sugar, cinnamon, crumble
Ube | veg, gf, sf
rolled oats, chia seeds, ube, whole milk, yogurt, honey, granola

Oatmeal | 5
Blueberry hazelnut
Maple brown sugar
Apple cinnamon

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BREAKFAST

priced per person | minimums required

BREAKFAST SANDWICHES | 13PP

Requires 48 hours notice | Minimum 8 per sandwich | Includes jojo potatoes and fruit salad

Select One Sandwich:

Meat, Egg, & Cheese | e
Choose one protein: bacon, ham, pork sausage links, chicken sausage links
served on a warm brioche bun with cheddar

Turkey, Egg, & Spinach | e
*served with havarti cheese on an english muffin**

Egg, Sundried Tomato, & Spinach | veg, e
*served with provolone cheese on an english muffin**

** gluten free english muffins available upon request | 2*

BREAKFAST BURRITOS | 15PP

Requires 48 hours notice | Minimum 8 per burrito | Includes jojo potatoes, fruit salad and condiments

Select One Burrito:

Sausage Burrito | e
flour tortilla, egg, pork sausage, cheddar and jack cheese, grape tomato, cilantro

Vegetarian Burrito | veg, e
flour tortilla, egg, onion, mushroom, black bean, cheddar and jack cheese

FRENCH TOAST OR PANCAKE BREAKFAST | 17PP

french toast or pancakes, scrambled eggs, seasonal fruit platter, maple syrup, whipped butter

Select One Protein:

smoked bacon, pork sausage links, chicken sausage links, or honey ham

Add-ons | 2:

chocolate chips
blueberries
sliced bananas
berry compote

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FROM THE DELI

sandwiches, salads & wraps | minimum 15 people

BOXED LUNCHES | 18PP

all meals include: bottled water, whole fruit, cookie, and compostable utensils

Must select a minimum of 4 per sandwich, salad or wrap

Add fresh garden side salad | 3

SANDWICHES

gluten free bread available upon request | comes with chips

Turkey, Bacon & Havarti | e
turkey breast, bacon, havarti, lettuce, tomato, garlic aioli, wheat bread

Cranberry Chicken Salad | df, n, e
chicken, lettuce, tomato, cranberry, candied walnuts, mayo, dijon mustard, wheat bread

Italian | e
ham, salami, pepperoni, provolone, arugula, red pepper aioli, hoagie roll

Chicken & Provolone | e
chicken, provolone, shredded lettuce, pickled onion, tomato, chipotle mayo, hoagie roll

Caprese | veg
mozzarella, vine ripe tomato, arugula, balsamic spread, focaccia bread

Lemongrass Tofu Banh Mi | veg, df, e
tofu, lemongrass, cilantro, jalapeno, cucumber, pickled carrots & daikon, maggi mayo, baguette

WRAPS

comes with chips

BLTA | df, e
candied bacon, tomato, avocado, lettuce, chipotle aioli

Fajita (Steak or Grilled Chicken) | sf
cheddar and jack cheese, spanish rice, pico de gallo, lettuce, chipotle sour cream

Chicken Caesar | e
chicken breast, romaine, croutons, parmesan cheese, caesar dressing

Thai Chicken | df, n
grilled chicken breast, spicy thai peanut sauce, jasmine rice, asian slaw

Greek Pita | veg, sf
garlic hummus, cucumber, tomato, feta cheese, marinated grilled vegetables, tzatziki, pita bread

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FROM THE DELI

continuation of boxed lunches | minimum 15 people

BOXED LUNCH ENTREE SALADS | 18PP

comes with a roll

Asian Chicken Chop Salad | df
fire-roasted sesame chicken breast, romaine, carrot, red cabbage, edamame, green onion, jicama, sweet soy vinaigrette

Shaved Kale & Brussels Sprouts Salad | veg, gf, n
tuscan kale, shaved brussels sprouts, almonds, pomegranate seeds, feta cheese, parmesan cheese, lemon vinaigrette

Southwest Chicken Salad | gf, sf
grilled chicken breast, romaine lettuce, tomato, corn, black beans, cucumber, red onion, tortilla strips, southwest dressing

Classic Chicken Caesar Salad | e
fire-roasted chicken breast, *romaine heart, house-made crouton, shaved parmesan, classic caesar dressing*

Cobb Salad | gf, sf, e
grilled chicken, bacon bits, hard boiled egg, tomato, green onion, bleu cheese, avocado, iceberg lettuce, ranch dressing

Wild Field Greens Salad | veg, gf, sf, n
mixed greens, gorgonzola, candied walnuts, sundried cranberries, strawberry, raspberry vinaigrette

PLATTERS

ACT 3 DELI PLATTER | 19PP

includes garden salad, assorted breads, chips, and accoutrements (lettuce, tomato, pepperoncini, and pickles)

Select Four:
sliced chicken, roasted turkey, black forest ham, roast beef, salami, grilled vegetables

Cheese (Select Three):
cheddar, provolone, pepperjack, swiss

Spreads (Select Three):
chipotle aioli, garlic & herb, stone ground mustard, hummus, deli mustard, mayo

SANDWICH/WRAP PLATTER | 18PP

includes garden salad, assorted breads, and chips

Select up to three sandwiches or wraps from boxed lunch selections

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BUFFETS

select one of each: entree, side salad | select two: sides | rolls included

CHICKEN ENTREES | 18PP

Lemon Chicken | sf
fire-grilled chicken breast, lemon juice, chicken stock, butter, white wine

Tuscan Chicken | gf, df
chicken breast, rosemary, garlic, tuscan marinade

Thai Yellow Curry with Chicken | gf, df, sf
chicken breast, coconut milk, thai chili paste, bell pepper, onion, mushroom, baby corn, bamboo shoots, thai basil

Chicken Mole | sf, n
pan-seared chicken thigh, mole sauce, crema, corn tortillas

Chicken Marsala | gf, sf
pan-seared chicken breast, mushrooms, onions, marsala wine, cream

Butter Chicken | gf, sf
diced chicken thigh, tomato puree, butter, heavy cream, garam masala, garlic, ginger, cilantro

RED MEAT ENTREES | 22PP

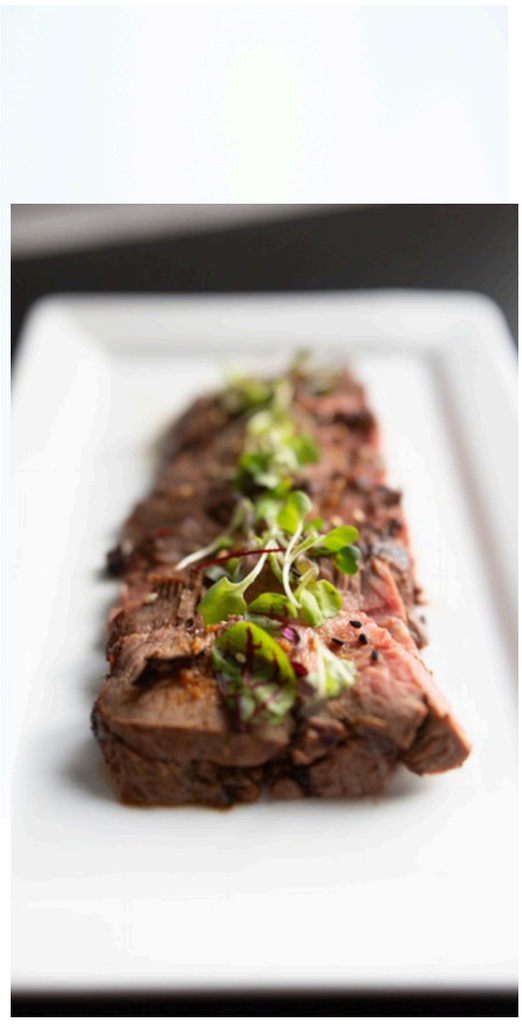
Fire Grilled Flank Steak | gf, sf
Choose one topping:
gorgonzola maître d'hôtel butter, chipotle butter, chimichurri butter, bordelaise sauce

Grilled Filet Medallions | gf, sf | 3
teres major, butter, shallot, red wine, beef base, garlic

Coffee Crusted Tri Tip | gf, df, sf | 1
coffee, brown sugar, smoked paprika, garlic powder, onion powder, cayenne

Vietnamese Pork Chop | gf, df
lemongrass, fish sauce, soy sauce, sugar, garlic

Chili Lime Pork Loin | gf, df, sf | 1
mango, tomato, red bell pepper, red onion, cilantro, lime



FISH ENTREES | 25PP

Grilled Fillet of Salmon | gf, sf
salmon, dill-lemon buerre blanc

Miso Marinated Black Cod | gf, df | 3
black cod, miso, pickled ginger root

Halibut with Salsa Verde | gf, sf | 10
lemon, garlic, shallot, cilantro, parsley, olive oil

Ginger Soy Honey Glazed Salmon | gf, df
ginger, tamari, mirin, garlic, honey, rice vinegar

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BUFFETS

VEGETARIAN + VEGAN ENTREES | 17PP

Three Cheese Ravioli | veg, e
ricotta, parmesan, romano, egg, olive oil
Thai Yellow Curry | v, gf, df, sf
coconut milk, thai chili paste, bell pepper, onion, mushroom, baby corn, bamboo shoots, thai basil
Tofu Tikka Masala | v, gf, df (for veg, add butter)
firm tofu, tomato puree, coconut cream, cumin, garam masala, garlic, ginger, chili powder
Shakshuka Portobello | v, gf, df, sf (for veg, add egg | 1)
crushed tomato, chili powder, cumin, garlic, onion, zucchini, eggplant, portobello mushroom
Creamy Coconut Mushroom Risotto | v, gf, df, sf
arborio rice, coconut milk, shiitake & oyster mushroom, garlic, shallot, white wine, peas, parsley, pepper

SIDE SALADS

Fresh Garden Salad | veg
mixed greens, cucumber, tomato, radish, carrots, assorted dressings
Wild Field Greens Salad | veg, gf, sf, n
mixed greens, gorgonzola, candied walnut, sun-dried cranberry, strawberry, raspberry vinaigrette
Classic Caesar Salad | e
romaine heart, house-made crouton, shaved parmesan, classic caesar dressing
Baby Spinach Salad | veg, gf, sf, n
baby spinach, roasted beets, bleu cheese, candied walnuts, radish, cherry tomatoes, kiwi dressing
Shaved Kale & Brussels Sprouts Salad | veg, gf, n
tuscan kale, shaved brussels sprouts, almonds, pomegranate seeds, feta cheese, parmesan cheese, lemon vinaigrette
Southwest Salad | veg, gf, sf
romaine lettuce, tomato, corn, black beans, cucumber, red onion, tortilla strips, southwest dressing

SIDES

Chef's Baked Swiss Mac & Cheese | veg, sf
Jasmine Rice | v, gf, df, sf
Herbed Rice Pilaf | v, gf, df, sf
Cilantro Lime Rice | v, gf, df, sf
Garlic Naan | veg, sf
Potatoes w/ Herbs & Garlic Butter | gf, sf
Garlic Mashed Potatoes | veg, gf, sf
German Potato Salad | gf, sf
Pasta Salad | veg, sf
Roasted Seasonal Vegetables | v, gf, df, sf
Bourbon Glazed Brussels Sprouts | veg, gf, sf

ADD - ON

Chicken | 10
Vegetarian or Vegan | 9
Red Meat | 12
Fish | 14
Side | 5
Salad | 5

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CUSTOM STATIONS

FAJITA BAR | 19PP

comes with tortilla chips

Select One Protein:
Seasoned shredded chicken
Barbacoa beef
Carnitas
Seasoned ground beef
Seasoned ground tofu
Additional protein | 4

Select Rice and Beans:
Cilantro lime or Spanish rice
Black or Refried beans

Includes:
fajita vegetables, lettuce, sour cream, jalapeños, queso fresco, onions, flour tortillas*, tortilla chips and salsa roja
Add fresh-made guacamole | 2
Add Southwest Salad | 5

**corn tortialls available upon request for dietary restrictions (gluten free)*

PASTA BAR | 18PP

Select One Pasta:
Penne
Campanelle
3 cheese ravioli
Add additional pasta | 3

Select One Sauce:
Bolognese
Classic marinara
Creamy alfredo
Pesto cream
Add a*dditional sauce | 4*

Select One Topping:
Sliced chicken
Meatballs
Vegetables
Add additional topping | 4

Includes:
Caesar salad | e
Garlic bread | veg

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CUSTOM STATIONS

ULTIMATE SALAD BAR | 18PP

Includes bread rolls & butter, and fruit salad

Select Two Cheeses:
Cheddar and jack blend
Feta
Parmesan
Gorgonzola

Select Three Dressings:
Ranch
Caesar
Southwest dressing
Italian
Balsamic
Raspberry vinaigrette

Includes:
Sliced chicken and steak, romaine lettuce, garden greens, diced tomato, black olives, cucumber, hard-boiled eggs, black beans, croutons, bread rolls, fruit salad
substitute protein for salmon | 5

Add Soup:
Tomato Basil | veg, sf | 5
Lemon Chicken and Rice | sf | 5
Italian Wedding | sf | 6

BAKED POTATO BAR | 19PP

Includes fresh garden salad with assorted dressings

Select One Chili:
Hearty beef
Vegetarian chili

Select One Bread:
Garlic bread
Honey glazed rolls
Cornbread | 2

Includes:
Fresh garden salad, baked potato, bacon bits, sour cream, whipped butter, cheddar and jack cheese, green onion

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CUSTOM STATIONS

RICE BAR | 19PP

Select One Rice:
Jasmine rice
Rice noodles

Select One Protein:
Teriyaki chicken
Fried tofu
Beef bulgogi
Add additional protein | 4

Includes:
Soy sauce, teriyaki sauce, sweet chili sauce, pickled daikon radish, pickled ginger, kimchi, green onion, cilantro
Asian chopped salad | romaine, carrot, red cabbage, edamame, green onion, jicama, sweet soy vinaigrette | v, gf, df

CREATE YOUR OWN BBQ BAR | 22PP

minimum 20 people

Select One Protein:
Smoked dry rub brisket w/ mop sauce | gf, df
Smoked St. Louis ribs w/ brown sugar BBQ sauce | gf, df
Smoked pulled pork shoulder | gf, df
Smoked brown sugar bourbon chicken wings | gf, df
Hot links | df
Dry rubbed turkey breast | gf, df
Add additional protein | 6

Select Three Sides:
Swiss mac n' cheese | veg, sf
Bacon baked beans | gf, df
Smoked corn elote | gf
Potato salad | gf, df, e
Tequila lime slaw | gf, df
Ham hock collard greens | gf, df
Fresh garden salad | v, gf, df
Cornbread | veg, e

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CUSTOM STATIONS

MAC & CHEESE BAR | 20PP

includes garlic bread and garden salad with assorted dressings

Select One Pasta:
Macaroni
Campanelle

Choose One Sauce:
Three cheese white sauce
Smoked cheddar sauce

Choose One Protein:
BBQ pulled pork
Sliced chicken thigh
Andouille sausage
Add additional protein | 4

Choose Six Toppings (provided as accoutrements):
Gorgonzola crumbles
Parmesan cheese
Sun-dried tomatoes
Fried onion strings
Sauteed mushrooms
Bacon bits
Green onion
Roasted red pepper
Pickled jalapeño
Caramelized onion
Crushed Flamin' Hot Cheetos
Buffalo sauce
BBQ sauce
Pesto
Add additional topping | 1.50

CHAAT BAR | 22PP

INCLUDES:

Chaat Masala Salad | v, gf, df, sf
romaine, onion, cucumber, tomato, chickpea, cilantro, radish, chaat masala vinaigrette
Garlic Naan | veg, sf
Aromatic Basmati Rice Pilaf | v, gf, df, sf
Aloo Gobi Matar | v, gf, df, sf
gold potato, cauliflower, onion, garlic, ginger, peas, turmeric, garam masala, coriander, cumin, coconut milk

SELECT ONE ENTREE:

Butter Chicken | gf, sf
diced chicken thigh, tomato puree, butter, heavy cream, garam masala, garlic, ginger, cilantro
Paneer Tikka Masala | veg, gf, df
paneer, tomato puree, coconut cream, cumin, garam masala, garlic, ginger, chili powder
Saag Paneer | veg, gf, sf, n
paneer, spinach, fenugreek, tomato, heavy cream, cashew, garam masala, green chili, garlic, ginger, onion, chili powder, coriander powder

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GRAZING BOARDS

BUTTER BOARDS | 5PP

minimum of 25 people

Bacon Butter Board | sf, n

bacon, maple butter, berry jam, nuts, dried fruit, thyme, rosemary, maldon salt, artisan bread

Roasted Garlic & Chili Board | veg, sf, n

roasted garlic, spicy chili oil, lemon zest, nuts, parsley, maldon salt, honey, artisan bread

Sweet Berry Board | veg, sf, n

berries, berry jam, honey butter, nuts, mint, maldon salt, artisan bread

BACON BOARD | 8PP

minimum of 25 people

Select Three:

Maple-chipotle
Brown sugar bourbon
Coffee & cocoa
Balsamic brown sugar
Roasted garlic

Includes:

Waffles, deviled eggs, boursin cheese, gherkins, butter jam, fresh berries

CHARCUTERIE BOARD | 10PP

minimum of 25 people

Variety of cured meats, cheeses, dried fruit, nuts, fig jam, honey, and crackers

MEZE BOARD | 9PP

minimum of 10 people

Variety of grilled vegetables, olives, cherry peppers, marinated mozzarella balls, hummus, pita bread, tzatziki, sun-dried tomatoes

SEASONAL FRUIT BOARD | 5PP

minimum of 10 people

fresh seasonal fruit and berries

MARKET FRESH CRUDITÉ BOARD | 7PP

minimum of 10 people

fresh seasonal vegetables, herb ranch dip, edemame dip

CHIPS, SALSA, AND GUACAMOLE | 7PP

minimum of 10 people

fresh-made salsa, fresh-made guacamole, tortilla chips

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DESSERTS & BEVERAGES

ASSORTED DESSERT BARS | 4PP

Peanut butter chocolate
Strawberry lemon
Raspberry
Lemon oatmeal
Mocha
White chocolate macadamia nut

ASSORTED COOKIES | 3PP

Oatmeal raisin
Snickerdoodle
Triple chocolate
Chocolate chip
Lemon cooler

TRIPLE CHOCOLATE BROWNIES | 4PP

COFFEE SERVICE | CAFFÉ VITA

Brewed Caffé Vita coffee, cups, creamer, assorted sweeteners, stir sticks

192 oz | 24-30 cups | 77
128 oz | 16-21 cups | 55

TEA SERVICE

Assorted teas, cups, creamer, assorted sweeteners, stir sticks

96 oz | 12-16 cups | 29

BEVERAGES BY THE GALLON

serves 16 | 8oz cups

Sparkling lemonade | 33
Sparkling strawberry lemonade | 36
Mango punch | 36
Freshly brewed iced tea | 36

INDIVIDUAL BEVERAGES

Pellegrino sparkling water | 4
Bottled water | 2.50
Bottled juices | 3.50
Assorted soda | 3.50

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