

BREAKFAST BUFFETS

[20 guest minimum]

Includes a selection of fruit juices, coffee + hot tea for first 2 hours of service.

- **LIGHT CONTINENTAL**

seasonal fresh fruit display, house-made muffins + scones
[[vegetarian]]

- **FULL CONTINENTAL**

seasonal fresh fruit display, selection of yogurts, house-made muffins + pastries
[[vegetarian]]

- **THE 1502 BREAKFAST**

scrambled eggs w/ vintage white cheddar + fresh herbs, herbed breakfast potatoes + fresh fruit display choice of~ sausage links [2]
or~ applewood-smoked bacon [2]

- **SAN MARZANO STRATA**

la brea bakery sourdough bread w/ eggs, tillamook cheddar, gruyère, parmesan, san marzano tomatoes, spinach + fresh fruit display choice of~ sausage links [2] or~ applewood-smoked bacon [2]

- **FRITTATA FLORENTINA**

italian egg frittata w/ spinach, cream, mushrooms, applewood-smoked bacon, swiss, parmesan + herbs, fresh fruit display + house-made muffins + pastries
[[vegetarian]]

*À LA CARTE

[Choices listed below can be added to buffet menus or purchased à la carte]

- **GREEK YOGURT PARFAIT**

greek yogurt parfait w/ honey, cinnamon, house-made granola, dried fruits + fresh berries in season
[vegetarian]

- **BREAKFAST SANDWICH**

english muffin + egg w/ tillamook vintage white cheddar choice of ~ ham, sausage, applewood-smoked bacon or turkey bacon

- **BÁNH XÈO**

vietnamese-style rice crêpe w/ hon-shimeji mushroom, avocado,
adzuki beans, tomato + chives
[[gluten-free], [vegan]]

- **PORTOBELLO MUSHROOM HASH**

grilled portobello mushroom hash w/ diced tofu cutlet, sautéed
spinach, butternut squash, onion, zucchini + romesco
[[gluten-free], [vegan]]

- **ASSORTED HOUSE-MADE MUFFINS + BREADS**

[[vegetarian]]

- **ASSORTED HOUSE-MADE PASTRIES**

[[vegetarian]]

- **HOUSE-MADE SOUR CREAM COFFEE CAKE**

[[vegetarian]]

- **HOUSEMADE ALMOND BUTTERHORN**

[[vegetarian]]

- **SEASONAL FRUIT PLATTER**

[[gluten-free], [vegan]]

- **APPLEWOOD-SMOKED BACON**

[[gluten-free]]

- **SAUSAGE LINKS**

[[gluten-free]]

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have
certain health conditions

CHEF-DESIGNED BUFFETS

ASIAN FUSION

\$22.50

PER PERSON

- **HAWAIIAN SWEET ROLLS**
w/ butter
- **ASIAN GREENS**
shredded cabbage, carrot, green onion, red pepper, fresh mint, basil, cilantro w/ crispy rice noodles + ginger dressing
[gluten-free], [vegan]
- **THAI CHICKEN**
6 oz grilled chicken breast w/ five spice, sweet chili + ginger glaze
- **SESAME STIR-FRY VEGETABLES**
w/ shallots, garlic + toasted sesame seeds
[vegan]
- **JASMINE RICE**
[gluten-free], [vegan]
- **ADD-ON SUSTAINABLE KING SALMON**
6 oz broiled w/ soy-ginger glaze
- **ADD-ON GRILLED BEEF SATAY**
6 oz beef skewer marinated + grilled w/ soy, ginger, garlic + lime juice

ADD'L \$4.50

PER PERSON

TACO AL FRESCO

\$22.50

PER PERSON

- **SOFT TORTILLAS**
flour + white corn
[[vegetarian]]
- **MEXICAN CAESAR SALAD**
crisp romaine, cotija cheese, tortilla strips, ancho-caesar dressing + toasted pepitas
[[vegetarian]]
- **CHICKEN TINGA**
4 oz pulled chicken, w/ roma tomato, onion, garlic, guajillo chiles, jalapeños, oregano
[[gluten-free]]
- **BEEF TACO**

4 oz ground beef simmered w/ white onion, green olives, fresh chilies, tomato, garlic + oregano
[[gluten-free]]

- **CUMIN-LIME BLACK BEANS**

black beans simmered w/ toasted cumin seed, onion, butter + cilantro
[[gluten-free], [vegetarian]]

- **RED RICE**

mexican red rice w/ onion, tomato + garlic
[[gluten-free], [vegan]]

- **ACCOMPANIMENTS**

tortilla chips, guacamole, pico de gallo, queso fresco, cotija cheese, diced red onion w/ cilantro

- **ADD-ON WILD-CAUGHT OREGON BAY SHRIMP**

ADD'L \$6.50

PER PERSON

4 oz marinated w/ fresh lime juice, jalapeño, cilantro + sea salt
[[gluten-free]]

- **ADD-ON GRILLED VEGETABLES**

ADD'L \$4.50

PER PERSON

[[gluten-free], [vegan]]

CURRY

\$22.50

PER PERSON

- **RED COCONUT CURRY**

chicken breast, red curry paste, ginger, coconut milk, sugar snap peas, sweet potato, rainbow carrot

- **YELLOW CURRY**

tofu, eggplant, sugar snap peas, coconut milk, mint, basil, ginger, garlic + olive oil
[[vegan]]

- **SESAME STIR-FRY VEGETABLES**

w/ shallots, garlic + toasted sesame seeds
[[vegan]]

- **WHITE RICE**

[[vegan]]

PAELLA

\$22.50
PER PERSON

[minimum 25 guests]

- **BAGUETTE**
w/ butter
- **PAELLA**
bomba rice, shrimp, andouille, mussels, clams, piquillo pepper
[[gluten-free], [vegetarian]]
ADD-ON PAELLA ESMERALDA bomba rice, parmesan cheese, onion,
garlic, spinach, pimento stuffed olives, pine nuts, olive oil, herbs +
spices
ADD-ON GRILLED VEGETABLES

PASTA BUFFET

\$22.50
PER PERSON

- **SKYLINE SPECIALTY CAESAR**
hearts of romaine, parmesan cheese, hand-torn rosemary croutons,
caesar dressing + lemon [no raw egg in dressing]
[vegetarian]
- **HOUSEMADE ROSEMARY HERB FOCACCIA**
w/ butter
[vegetarian]
- **PENNE ALFREDO**
penne pasta w/ parmesan cream, garlic, sautéed onions, peppers +
squash
[vegetarian]
- **BOLOGNESE**
rotini pasta baked w/ italian pork sausage, ground beef, san marzano
marinara sauce, onions, garlic + fresh herbs
ADD-ON [VEGETARIAN] LASAGNA [V] mozzarella, ricotta, san
marzano marinara sauce, peppers, onions, zucchini, garlic + fresh
herbs
ADD-ON 3 OZ CHICKEN TENDERS TO ALFREDO \$3.00
PER PERSON
ADD-ON 6 OZ GRILLED CHICKEN BREAST \$4.00
PER PERSON
ADD-ON GRILLED VEGETABLES \$2.75
PER PERSON

STEAK + CHICKEN BUFFET

\$28.50

PER PERSON

- **SIMPLE GREENS**
mixed greens, heirloom tomatoes, shaved radish, toasted almonds + white-balsamic vinaigrette
[gluten-free], [vegan]
- **LA BREA BAKERY ROSEMARY BREAD**
[vegetarian]
- **GRILLED TOP SIRLOIN**
locally raised, cold-smoked then grilled, 6 oz sirloin w/ red wine sauce
[gluten-free]
- **CHICKEN MADEIRA**
6 oz chicken breast, pancetta, crimini + oyster mushrooms, shallots, cream, chicken stock + madeira wine
[gluten-free]
- **MASHED POTATOES**
w/ sour cream, cracked pepper + butter
[gluten-free], [vegetarian]
- **SEASONAL GRILLED VEGETABLES**
w/ olive oil + fresh herbs
[gluten-free], [vegan]

SOUP, SALAD + SANDWICH

\$22.50

PER PERSON

- **SOUP DU JOUR**
[Gluten-Free, [vegan] or [vegetarian] available upon request
[gluten-free], [vegetarian], [vegan]
- **CRISP GREENS SALAD**
crisp romaine w/ local greens, kumato tomatoes, shaved radish, toasted almonds + champagne vinaigrette
[gluten-free], [vegan]
- **SANDWICH PLATTER**
multi-grain + sourdough breads, smoked turkey, ham, roast beef, grilled vegetables, tillamook vintage white cheddar, lettuce, tomato, onion, dill pickles, mayonnaise, dijon mustard
- **ADD-ON CLASSIC RED POTATO SALAD** ADD'L \$3.50/PP
roasted red potatoes, scallions, dill pickles, hard-boiled eggs, red onion, celery + mustard-mayo dressing
[gluten-free]

- **ADD-ON PASTA PRIMAVERA** ADD'L \$3.50/PP
penne pasta w/ onions, bell peppers, kumato tomatoes, fresh basil + olive oil
[vegetarian]
- **ADD-ON FRUIT SALAD** ADD'L \$3.50/PP
seasonal fresh fruit
[gluten-free], [vegan]

NW BUFFET

\$38.50
PER PERSON

- **SKYLINE SPECIALTY CAESAR**
hearts of romaine, parmesan cheese, hand-torn rosemary croutons, caesar dressing + lemon [no raw egg in dressing]
[vegetarian]
- **ROSEMARY BREAD**
w/ butter
[vegetarian]
- **SEARED KING SALMON**
6 oz sustainable king salmon w/ alaska sea salt, dill, parsley, lemon zest + butter sauce
[gluten-free]
- **TOP SIRLOIN**
6 oz beef sirloin locally raised, cold smoked + grilled w/ red wine sauce
[gluten-free]
- **ROASTED GARLIC POTATOES**
fingerling + red potatoes w/ roasted garlic, olive oil + cracked pepper
[gluten-free], [vegetarian]
- **SEASONAL GRILLED VEGETABLES**
w/ olive oil + fresh herbs
[gluten-free], [vegan]

TEXAS-STYLE BBQ

\$34.50
PER PERSON

- **COLESLAW**
cabbage, carrots, broccoli, peas w/ parmesan coleslaw dressing
[gluten-free], [vegetarian]
- **JALAPEÑO CHEDDAR FOCACCIA**
w/ butter
[vegetarian]
- **SMOKED BRISKET**
6 oz brisket w/ bbq sauce
[gluten-free]

- **PIMENTO MAC + CHEESE**
orecchiette pasta, spicy white cheddar + pimento cheese w/ “ritzy”
firecracker crumbs
[vegetarian]
- **GRILLED SEASONAL VEGETABLES**
w/ olive oil + fresh herbs
[gluten-free], [vegan]
- **ADD-ON PORK LOIN** **ADD’L \$4.50/PP**
6 oz pork loin, w/ house-ground mustard, honey + fresh thyme
[gluten-free]
- **ADD-ON SUSTAINABLE KING SALMON** **ADD’L \$6.50/PP**
4 oz broiled w/ chili-lime honey
[gluten-free][seasonal]
- **ADD-ON GRILLED BBQ CHICKEN BREAST** **ADD’L \$4.50/PP**
6 oz grilled w/ smoky bbq sauce
[gluten-free]

Service charge of 18% added to all food and beverages none of the service charge goes to non-managerial staff.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CREATE-YOUR-OWN BUFFETS

[20 guest minimum] Choose one or more item from each category and your sales manager will create a custom buffet price.

Available for Lunch + Dinner

SALAD

- **SIMPLE GREENS SALAD**

mixed greens, kumato tomatoes, shaved radish, toasted almonds + white-balsamic vinaigrette
[gluten-free], [vegan]

- **SKYLINE SPECIALTY CAESAR**

hearts of romaine, parmesan cheese, hand-torn rosemary croutons, caesar dressing + lemon
[vegetarian]

- **MEDITERRANEAN COUSCOUS**

w/ grilled kale, english peas, carrot, cherry tomato, olive oil, lemon, mint + parsley
[gluten-free], [vegan]

- **TABBOULEH**

pistachio, dried apricot, red onion, pistachio, herbs, olive oil, sherry vinegar
[gluten-free], [vegan]

- **PANZANELLA**

grilled bread, artichokes, cucumber, kalamata olives, bell pepper, feta, romaine, garbanzo beans w/ red wine vinaigrette
[vegetarian]

- **SOMEN SALAD**

edamame, snow peas, carrot, bell peppers, green onion, peanuts w/ sweet chili vinaigrette
[gluten-free], [vegan]

CHICKEN ENTRÉES

[all gluten-free]

- **CHICKEN CACCIATORE**

6 oz chicken breast, plum tomatoes, red bell peppers, onion, ginger + garlic
[gluten-free]

- **CHICKEN MADEIRA**

6 oz chicken breast, pancetta, crimini + oyster mushrooms, shallots,
cream chicken stock + madeira wine

[gluten-free]

- **CHICKEN PIZZAIOLO**

6 oz chicken breast, mozzarella, basil + pomodoro sauce

[gluten-free]

- **CHICKEN W/ SUN-DRIED TOMATOES**

6 oz chicken breast filled w/ sun-dried tomatoes + artichoke hearts

[gluten-free]

- **COUNTRY TUSCAN CHICKEN**

6 oz chicken breast, w/ artichoke hearts, crimini mushrooms, onion,
garlic + white wine cream sauce

[gluten-free]

- **CHICKEN SALTIMBOCCA**

6 oz chicken breast w/ fontina, prosciutto + sage butter sauce

[gluten-free]

- **CHICKEN + MUSHROOMS**

6 oz chicken breast w/ crimini + oyster mushrooms, onion, thyme,
crème fraîche + madeira cream sauce

[gluten-free]

- **LEMON THYME CHICKEN**

6 oz chicken breast w/ fresh thyme + lemon butter sauce

[gluten-free]

- **CHICKEN ROMESCO**

6 oz grilled marinated chicken breast + romesco sauce [contains
almonds]

[tree nut free, [gluten-free]

BEEF ENTRÉES

[all gluten-free]

- **GRILLED TOP SIRLOIN**

6 oz sirloin w/ red wine sauce

[gluten-free]

- **GRILLED TERES MAJOR**

6 oz teres major w/ mushroom pan sauce

- **FLANK STEAK CAPONATA**

6 oz balsamic-marinated flank steak, eggplant, bell pepper, roma
tomato, olives + capers

[gluten-free]

- **FLANK STEAK W/ CARAMELIZED SHALLOT**

6 oz flank steak w/ red wine sauce

[gluten-free]

- **BBQ FLANK STEAK**

6 oz flank steak w/ gentleman jack's bbq sauce

[gluten-free]

SEAFOOD ENTRÉES

- **SALMON + CIDER**

6 oz roasted sustainably farmed salmon in hard cider, mussels,
onion, smoked paprika + garlic
[gluten-free]

- **ROASTED DIJON SALMON**

6 oz sustainably farmed salmon w/ dijon, lemon, honey, egg, panko,
garlic, parsley + mustard cream sauce

- **CILANTRO SALMON**

roasted 6 oz sustainably farmed salmon w/ oregon bay shrimp,
lentils, baby spinach, cherry tomato, garlic, onion + white wine
[gluten-free]

- **MAHI MAHI**

roasted wild-caught 6 oz filet w/ orange pan sauce
[gluten-free]

- **GRILLED RAINBOW TROUT**

6 oz hazelnut + panko breaded wild trout filet w/ lemon butter,
tomato, onion, basil + white wine

PORK ENTRÉES

[all gluten-free]

- **PORK CHOP MADEIRA**
6 oz pork loin chop, mushrooms, pancetta, madeira cream, chicken stock + shallots
[gluten-free]
- **SMOKED PORK LOIN**
6 oz smoked roasted pork loin w/ apple chutney
[gluten-free]

VEGETARIAN + VEGAN ENTRÉE

[MINIMUM 10 ORDERS]

- **WILD RICE STUFFED PEPPER**
w/ caponata + garbanzo beans
[vegan]
- **MUSHROOM + SPINACH CREPES**
crepes [2 pp] w/ ricotta, gruyère, mushroom, spinach + garlic w/ pomodoro sauce + parmesan
[vegetarian]
- **SMOKED TOMATO ROULADE**
w/ ratatouille
[vegetarian]

HEARTY PAIRINGS

- **BISTRO RICE PILAF**
wild + other rices, mirepoix, shallot + butter
[gluten-free], [vegetarian]
- **GLAZED NEW POTATOES**
whole new potato seasoned, oven glazed in butter + chicken stock
[gluten-free]
- **PLAIN MASHERS**
w/ butter, cream, s+p
[gluten-free], [vegetarian]
- **MIXED ROASTED POTATOES**
[gluten-free], [vegan]
- **WILD MUSHROOM POLENTA W/ GRUYÈRE**
[gluten-free], [vegetarian]
- **QUINOA PILAF**
zucchini, cauliflower, orange + yellow carrots, onion + olive oil
[gluten-free], [vegan]

VEGETABLES

- **SEASONAL SQUASH**
[gluten-free], [vegan]
- **ROASTED BROCCOLINI**

olive oil, s+p
[gluten-free], [vegan]

- **GLAZED BROCCOLINI**
shallots, butter, chicken stock+ herbs
[gluten-free]
- **GREEN BEANS**
olive oil, s+p
[gluten-free], [vegan]
- **ASPARAGUS**
[seasonal]
[gluten-free]

BREADS

- **BAKERY ROLLS**
w/ butter
- **BAKERY ROSEMARY BREAD**
w/ butter
- **FRESH PARKER HOUSE ROLLS**
w/ butter

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATED MENUS

10 guest minimum] MEALS INCLUDE CHOICE OF BAKERY ROLLS OR ROSEMARY BREAD W/ BUTTER

Available for Lunch + Dinner

STARTER SALADS

[Choose 1 for all guests]

- **MELON + FETA**
watermelon, feta, honeydew, cherry tomato, red onion, mint, young arugula + citrus-green tea vinaigrette
[gluten-free], [vegan]
- **SIMPLE GREENS**
mixed greens, tomatoes, shaved radish, toasted almonds + white-balsamic vinaigrette
[gluten-free], [vegan]
- **SKYLINE CAESAR**
hearts of romaine, parmesan cheese, hand-torn rosemary croutons + caesar dressing w/ lemon [no raw egg in dressing]
[vegetarian]
- **BLOOMING BIBB SALAD**
bibb lettuce leaves w/ parsley, tarragon, chervil, chives + champagne vinaigrette
[gluten-free], [vegan]
- **FETA + SUMMER STRAWBERRIES [SEASONAL]**
a variety of mixed greens w/ feta, summer strawberries, toasted walnuts + strawberry-walnut vinaigrette
[gluten-free], [vegetarian]
- **SPINACH + APRICOTS**
baby spinach, dried apricots, toasted almonds, kumato tomato, pt. reyes blue cheese + sherry vinaigrette
[gluten-free], [vegetarian]

ACCOMPANIMENTS

[Choose 1 side + 1 vegetable for all guests]

- **GLAZED NEW POTATOES**
oven glazed new potatoes w/ butter + chicken stock
[gluten-free], [vegetarian]
- **QUINOA PILAF**
zucchini, cauliflower, orange + yellow carrot, onion + olive oil
[gluten-free], [vegan]
- **MASHED POTATOES**
[gluten-free], [vegetarian]

- **ROASTED MIXED POTATOES**
[gluten-free], [vegan]
- **BISTRO RICE PILAF**
wild + other rices, mirepoix, shallots + butter
[vegetarian]
- **ASPARAGUS**
[seasonal]
[gluten-free], [vegan]
- **BROCCOLINI**
[gluten-free], [vegan]
- **GREEN BEANS**
[gluten-free], [vegan]
- **HERB BUTTERED CARROTS**
[gluten-free], [vegan]

MAIN COURSE

[Choose up to 2 entrées for guests to choose from. May also include 1 additional choice of a special diet item ([vegetarian] or [vegan]). Please note: Plated menu choices with more than one entrée option must have a final entrée and guest count submitted at least seven (7) days prior to event.]

SEAFOOD

- **MANGO GLAZED MAHI MAHI**
6 oz roasted wild-caught filet w/ mango, star anise, ginger, soy sauce, cinnamon stick + rice vinegar
dairy free, [gluten-free]
- **SEARED KING SALMON**
6 oz sustainably farmed king salmon w/ fresh herbs + lemon-butter sauce
[gluten-free]
- **KING SALMON DIJON**
panko-crusted 6 oz roasted sustainably farmed king salmon w/ dijon mustard cream sauce, lemon + parsley
- **GRILLED RAINBOW TROUT**
6 oz hazelnut + panko breaded wild trout filet w/ lemon butter, tomato, onion, basil + white wine

POULTRY

- **CHICKEN + MUSHROOMS**
6 oz roasted chicken breast w/ crimini + oyster mushrooms, onion, crème fraîche + white wine sauce
- **LEMON-THYME CHICKEN**

- 6 oz seared chicken breast w/ lemon butter + fresh thyme
- **CHICKEN ROMESCO**
6 oz grilled marinated chicken breast w/ romesco sauce [contains almonds]
tree nut
- **CHICKEN W/ SUN-DRIED TOMATOES**
6 oz roasted chicken breast w/ sun-dried tomato + artichoke hearts
- **CHICKEN PIZZAIOLO**
6 oz roasted chicken breast, mozzarella, basil + pomodoro sauce

BEEF + PORK

- **SEARED TERES MAJOR + WILD MUSHROOMS**
6 oz teres major steak w/ wild mushrooms, onions, pan gravy
- **GRILLED TOP SIRLOIN**
6 oz locally-raised top sirloin + grilled w/ red wine sauce
- **PORK LOIN CHOP**
6 oz oregon-farmed smoked pork loin chop w/ apple chutney

[VEGAN] + [VEGETARIAN]

- **POLENTA + ROMESCO CAULIFLOWER**
coarse-ground creamy polenta, roasted cauliflower, oyster mushrooms + romesco sauce [contains almonds]
tree nut, [vegetarian]
- **SMOKED TOMATO ROULADE**
[MINIMUM 4] w/ ratatouille
[vegan]
- **WILD RICE STUFFED PEPPER**
w/ caponata relish + garbanzo beans
dairy free, [vegan]
- **MUSHROOM + SPINACH CREPES**
2 crepes w/ ricotta, gruyère, mushroom, spinach, garlic + pomodoro sauce w/ parmesan
[vegetarian]

Service charge of 18% added to all food and beverage..

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WARM APPETIZERS

Tray-Passed + Stationary [4 dozen minimum]

- **MINI TWICE-BAKED POTATO**
w/ sharp cheddar, sour cream + chives
[vegetarian]
- **TANDOORI CHICKEN SKEWERS***
grilled chicken skewers + spiced yogurt raita w/ cumin, coriander, chili, garlic, ginger + lemon
[gluten-free]
- **'MEAT CANDY'**
roasted dates, applewood-smoked bacon + parmigiano reggiano
[gluten-free]
- **STUFFED SWEET PEPPERS**
w/ Beyond® burger, beecher's cheddar + mozzarella, wild rice, garlic, roma tomato + crushed red pepper
[VEGAN] OPTION replace beecher's cheddar + mozzarella w/ vegan cheese
[vegetarian], [vegan]
- **CHEESEBURGER SLIDERS***
certified angus beef® burgers, vintage white cheddar + 'secret sauce'
- **BBQ PORK SLIDERS***
w/ oven-roasted pulled roasted pork, bbq sauce, slaw
- **STEAK SLIDERS**
w/ 2 oz teres major "bistro filet", arugula, sriracha aioli
- **CUBAN SLIDERS***
w/ oven-roasted pulled pork, ham, gruyère cheese + pickles

STATIONARY ONLY

[4 dozen minimum]

- **SAUSAGE ROLLS**
italian sausage in puffed pastry w/ HP sauce [contains egg]
- **CRISPY MOZZARELLA BITES**
beecher's cheese curds w/ crispy panko + marinara sauce
[vegetarian]
- **ARANCINI**
crispy stuffed risotto balls w/ tomato sauce choice of~ bacon + asiago sausage + sage fontina
[vegetarian]
[gluten-free]

- **QUINOA CAKES**
parmesan, cheddar, garlic + egg
[vegetarian]
- **5 SPICE RIBS**
baby back pork ribs w/ sichuan peppercorns, star anise, soy sauce +
rice vinegar
[gluten-free]
- **MINI CALZONE**
stuffed pizza dough w/ pancetta, ricotta, egg, herbs + tomato sauce
- **MURRAY'S CHICKEN WINGS**
crispy chicken wings breaded w/ tim's cascade style chips w/ honey-
mustard + ranch dipping sauces
- **MINI PIZZA**
[each pizza has 4 slices] choice of~ pesto w/ fresh mozzarella [V]
san marzano tomato sauce w/ soppressata salami margherita w/ san
marzano tomato sauce, mozzarella + fresh basil
[vegetarian]

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COLD APPETIZERS

Tray-Passed + Stationary

- **MELTED TOMATO CROSTINI**
toasted baguette w/ “melted” tomatoes, garlic, white wine, olive oil, sea salt + parmigiano-reggiano
[vegetarian]
- **CAPRESE-STUFFED TOMATO**
kumato tomato w/ mozzarella, balsamic vinaigrette + micro basil
[vegetarian]
- **AVOCADO CUCUMBER SOUP SHOOTER**
w/ yogurt, roma tomato, red onion, lemon + mint
[gluten-free], [vegetarian]
- **MANCHEGO QUINCE BITES**
manchego + membrillo on la brea olive bread w/ micro arugula
[vegetarian]
- **LITTLE SALAMI SANDWICHES**
sliced la brea bakery baguette w/ soppressata salami, truffled goat cheese, shaved pecorino romano, young arugula + lemon
- **MELON + PROSCIUTTO SKEWERS**
[gluten-free]
- **ANTIPASTO SKEWER**
soppressata salami, provolone, kumato tomato + artichoke
[gluten-free]
- **BEEF SKEWERS**
grilled flank steak marinated in asian bbq + grilled, chilled
[gluten-free]
- **DEVILED EGGS**
w/ mayonnaise, mustard, paprika ADD cold-smoked salmon ADD kurobuta ham
[gluten-free]
- **PORK NIGIRI**
seared sous-vide pork belly, koshihikari short-grain rice, wasabi w/ sweet eel sauce
[gluten-free]
- **DUNGENESS CRAB SALAD**
cucumber slice w/ dungeness crab, mayonnaise, dijon, jalapeño, dill, garlic + lemon
[gluten-free]
- **GOUGÈRE W/ CRAB**
baked savory pastry w/ dungeness crab, pernod, shallot, tomato, parsley + tarragon
- **SHRIMP SHOOTERS**
prawn, housemade cocktail sauce, lemon wedge, served in individual cups
[gluten-free]

COLD APPETIZERS

TRAY-PASSED + STATIONARY

[4 dozen minimum]

- **SMOKED SALMON MOUSSE**
cucumber cup w/ house-smoked salmon mousse, shallots, fresh dill, lemon zest + watercress
[gluten-free]
- **TUNA POKE**
cucumber cups w/ yellowfin tuna, fresno chilies, soy, yuzu juice, toasted sesame seeds + cilantro
[gluten-free]
- **TUNA SKEWERS**
yellowfin tuna w/ castelvetro olives, caper-berries + lemon
[gluten-free]

DISPLAYS

[serves approximately 4 pieces per guest]

- **GRILLED VEGETABLE PLATTER**
grilled + chilled seasonal vegetables marinated w/ extra virgin olive oil, balsamic vinegar + herbed greek yogurt dip
[gluten-free], [vegan]
- **VEGETABLE CRUDITÉ**
w/ hummus [VE] + house-made ranch [V]
[gluten-free], [vegetarian], [vegan]
- **FARMER'S MARKET FRUIT**
seasonal fruits w/ sweet-lemon mascarpone dip
[vegetarian]
- **SPREADS + BREADS**
housemade hummus, red pepper dip (walnuts, garlic, onion, pomegranate molasses), olive tapenade + baba ghanoush (eggplant, garlic, tahini) w/ toasted la brea bakery crostini, housemade pita chips + assorted crackers
[vegan]
- **CHARCUTERIE**
variety of artisanal salumi w/ dried fruit, smoked olives, assorted nuts + crackers
- **MÉNAGE A FROMAGE**
of imported + domestic cheeses w/ candied nuts, dried fruit + assorted crackers
[vegetarian]

- **SMOKED SALMON PLATTER**

cold-smoked salmon served w/ egg, capers, red onion, crème fraîche, cream cheese, chives, flat bread, bagels + rosemary croccantini

- **TASTE OF THE NORTHWEST**

poached jumbo wild gulf prawns, fresh oregon bay shrimp ceviche, house-smoked scallops, cold-smoked salmon w/ dill + capers, assorted crackers ADD [raw] PG oyster shooters w/ citrus vodka, green onion + cilantro [5 dozen minimum] market price

DESSERTS

- **NEW YORK CHEESECAKE**
vanilla bean cheesecake, graham cracker crust \$6/pp
choice of~ fresh fruit, salted caramel or chocolate sauce
- **PAVLOVA**
bavarian cream + fresh berries
- **CRÈME BRÛLÉE**
- **APPLE CHERRY CRISP**
w/ oatmeal walnut + whipped cream
- **TARTS**
w/ shortbread crust choice of~ strawberries, lemon curd or chocolate mousse

DESSERT BY THE DOZEN

[2 dozen minimum]

- **CHOCOLATE TRUFFLES**
[gluten-free]
- **CREAM PUFFS**
[minimum 2 dozen of each flavor] choice of~ coconut cream w/ white chocolate + coconut hazelnut cream w/ hazelnut glaze; chocolate mousse w/ bittersweet chocolate ganache; or strawberry mousse + white chocolate
- **NANAIMO BARS**
chocolate almond crust, vanilla cream, milk chocolate + dark chocolate ganache
- **RASPBERRY COBBLER BARS**
crumble crust w/ raspberries, sour cream + streusel crumble
- **JULIA CHILD'S FAMOUS BROWNIES**
w/ bittersweet chocolate + walnuts
- **LEMON BARS**
shortbread crust, tart lemon filling + white chocolate
- **ASSORTED COOKIES**
from our pastry chef
- **DECORATED SUGAR COOKIES**
- **MINI TART**
w/ shortbread crust choice of~ strawberries, lemon curd or chocolate mousse

Service charge of 18% added to all food and beverages none of the service charge goes to non-managerial staff.

*Consuming raw or Under-cooked Meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEVERAGES

- **COFFEE BY ???**
decaffeinated + regular
- **HOT TEA, ASSORTED FLAVORS**
included w/ coffee service when ordered by the gallon
- **ICED TEA OPTIONS: PARADISE ICED TEA, UNSWEETENED BLACK TEA OR SWEET TEA**
- **BOTTLED SODAS, CARBONATED FLAVORED WATER + BOTTLED WATER**
- **ARTISAN WATER**
Perrier
- **FLAVORED WATER**
filtered tap water w/ choice of~ sliced lemons, fresh mint + seasonal berries or~ sliced cucumber
- **BOTTLED FRUIT JUICES, ASSORTED FLAVORS**
[special order]
- **LEMONADE**
- **CRANBERRY JUICE**
- **ORANGE JUICE**
- **FRUIT PUNCH[MINIMUM ORDER 3 GALLONS]**

Service charge of 18% added to all food and beverages

BAR BEVERAGES

Brands listed are available from our stock. Contact your catering sales manager for special orders. Also, we are always happy to prepare “Signature” cocktails for your special event or wedding.

Please note: Many venues have strict rules regarding the hours of bar service. Skyline always complies with all venue rules regarding alcohol service. Additionally, for your protection and ours, in every instance, all *Bars will be closed a minimum of 30 minutes before a function concludes.* Bartender fees additional. We recommended a minimum of 1 bartender per every 75 guests.

Skyline is proud to offer Hosted, Cash and Hybrid Bar Service. Speak with your Sales Manager to determine the best bar service style for your event. Cash Only bars will require a minimum set-up fee of \$500. If Bar sales exceed \$750, this fee will be waived.

SODA + JUICES

- **SODA, LA CROIX, BOTTLED WATER**
- **ORANGE, CRANBERRY OR TOMATO JUICE**

BEER

- **HOUSE BEER**
rainier + bud light
- **PREMIUM BEER**
blue moon, total domination, ridgetop red ale, corona + seattle cider works
- **KEGS**
[special order, please call for pricing]

WINE

[wine varietals subject to change based on availability]

- **HOUSE WINES BY THE GLASS**
chardonnay, sauvignon blanc + red blend
- **PREMIUM WINES BY THE GLASS**
chardonnay, pinot gris, cabernet sauvignon + Malbec
- **SPECIAL ORDER WINES**
 - *We are happy to order wines paired to your menu*
- **CHAMPAGNE - BY GLASS OR BOTTLE**

LIQUOR

- **WELL LIQUORS**

bank note blended scotch, bombay sapphire gin, christian brothers brandy, cruzan rum, evan williams black label whiskey, exotico blanco tequila, heritage distilling brown sugar bourbon, jack daniel's tennessee whiskey, kahlúa, lauder's scotch, pursuit vodka

- **PREMIUM SPIRITS, CORDIALS + LIQUEURS**

bailey's irish cream, captain morgan spiced rum, courvoisier vs cognac, crown royal blended canadian whiskey, el mayor reposado tequila, grey goose vodka, heritage distilling elk rider gin, johnnie walker red blended scotch whiskey, maker's mark bourbon, tanqueray gin

- **SPECIALTY SPIRITS**

glenlivet 12yr single malt scotch whiskey, glenfiddich 12yr single malt scotch, hennessy private vsop cognac, grand marnier

No service charge on bar beverages. Tax is included in bar pricing.

ALL-DAY BREAK PACKAGES

LIGHT BREAK

- **LIGHT CONTINENTAL**

seasonal fresh fruit display, housemade muffins + scones, selection of fruit juices, caffè d'arte coffee + tazo hot tea

- **MID-MORNING REFRESH**

caffé d'arte coffee + tazo hot tea

- **AFTERNOON SNACKS**

assorted cookies, popcorn w/ choice of~ paradise, black or~ sweet ice tea

FULL BREAK

- **FULL CONTINENTAL**

seasonal fresh fruit display, selection of yogurt, housemade muffins + pastries, selection of fruit juices, caffè d'arte coffee + tazo hot tea

- **MID-MORNING REFRESH**

individually wrapped candy + mints, caffè d'arte coffee + tazo hot tea

- **AFTERNOON SNACKS**

assorted housemade dessert bars, housemade protein bars w/ choice of~ paradise, black or~ sweet ice tea

À LA CARTE SNACKS

- **VEGETABLE CRUDITÉ**

w/ hummus + housemade ranch
[gluten-free], [vegetarian]

- **FRUIT + CHEESE PLATTER**

seasonal fruits, assorted imported + domestic cheeses w/ assorted crackers
[vegetarian]

- **HOUSEMADE PROTEIN BARS**

peanut butter, almonds, pepitas, dates, raisins, apricots, oatmeal + maple syrup
[gluten-free], [vegan]

- **POPCORN**

housemade popcorn w/ chef choice flavors

[gluten-free], [vegan]

- **CHIPS + DIP**

housemade potato chips w/ charred french onion dip

[gluten-free], [vegetarian]

- **SMOKED MIXED NUTS**

w/ fresh rosemary + sea salt

[gluten-free], [vegan]

- **HOUSEMADE ASSORTED COOKIES + DESSERT BARS**

[Please let us know if you need nut free options.]

SERVICE CHARGE OF 18% ADDED TO ALL FOOD AND BEVERAGE.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS