

THE SOUND HOTEL

TAPESTRY COLLECTION BY HILTON

CATERING MENU
Summer 2023

Breakfast Buffets

Includes Regular & Decaf Coffee, Hot Tea, Orange, or Grapefruit Juice
Minimum of 15 people (\$5.00 additional charge per person for fewer than 15)

The Continental

\$28 per person

Fresh Cut Fruit and Seasonal Berries
Macrina Bakery Assorted Pastries
Butter and Preserves

The Sunrise

\$38 per person

Sliced Bagels & Cream Cheese
Smoked Salmon, Red Onions, Capers
Fresh Cut Fruit and Seasonal Berries
Butter and Preserves

The Farm

\$40 per person

Scrambled Eggs
Home-style Potatoes
Choice of Sausage Links or Bacon
Fresh Cut Fruit and Seasonal Berries
Macrina Bakery Assorted Pastries
Butter and Preserves
(Minimum 10)

The Euro

\$44 per person

Charcuterie Display
Chef's Choice Domestic & Imported Artisan Cheeses
Macrina Bakery Assorted Pastries
Fresh Cut Fruit and Seasonal Berries
Greek Yogurt and Granola
(Minimum 10)

Pricing subject to applicable taxes at the current rate of 10.25%, an administrative fee of 6.9%, gratuity of 16.1% (23% total). All portions of administrative fee and gratuity may be taxable under applicable law.

LUNCH BUFFET

Includes freshly brewed Café Vita regular and decaffeinated coffee & tea

Minimum of 15 people (\$5.00 additional charge per person for fewer than 15)

The Seattle Deli

\$45 per person

Seasonal mixed greens salad
goat cheese, toasted hazelnut, lemon-Dijon vinaigrette
Yukon potato salad
mayo, green onion, celery, dill, chive, house mustard
Roasted turkey, ham
lettuce, tomato, red onion, pickles
Provolone, Cheddar
Multi-grain, Brioche, Rye
Herb aioli, Dijon mustard, mayonnaise
Chocolate chip cookies

The Sound Bite

\$60 per person

Seasonal mixed greens salad
goat cheese, toasted hazelnut, lemon- Dijon vinaigrette
Seared broccolini
lemon, garlic, chili flakes, parsley, parmesan
Earth bowl
red quinoa, black beans, cherry tomatoes, cucumber, arugula, sesame seeds, cilantro lime vinaigrette
Roasted chicken sando
becher's white cheddar, bacon, lettuce, tomato, pickled onion, herb aioli, potato bun
Vanilla crème brulee

The Curreant

\$80 per person

Classic Caesar
garlic-pimentón crouton, parmesan, chives, roasted chicken
Roasted beets
crumbled goat cheese, orange segments, pickled shallot, micro basil
Roasted king salmon
warmed brussels sprouts, fingerling potato hash, fennel, grapefruit, sauce
vierge (olive oil, basil, parsley, garlic)
Rigatoni
shitake, asparagus, cherry tomatoes, lemon-thyme cream, parmesan
Hazelnut brittle chocolate cup cakes

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(206) 563-6465

www.thesoundhotel.com

info@thesoundhotel.com

BOX LUNCH MENU

Currant Melt

\$28 per person

Seasoned flank steak, provolone, caramelized onions & peppers

Currant Club

\$27 per person

Grilled chicken, Beecher's white cheddar, bacon,
lettuce, tomato, pickled onion, herb aioli, potato bun

Charcuterie & Cheese

\$35 per person

Domestic & imported cured meats, chef's choice of two cheeses,
marcona almonds, seasonal fruit, savory crackers

Earth Bowl

\$27 per person

Quinoa, black beans, roasted sweet potatoes, cherry tomatoes,
cucumber, arugula, cilantro lime dressing

Pesto Pasta Salad

\$25 per person

Penne, sundried tomatoes, arugula, parmesan, roasted garlic, kalamata
olives

Classic Caesar

\$20 per person

Romaine lettuce, garlic crouton, shaved parmesan, lemon wedge

Chopped Salad

\$27 per person

Grilled chicken, mixed greens, hardboiled egg, bacon,
cherry tomato, red onion, house blue cheese dressing, parmesan

Sides

\$13 per side per person

Marbled Potato Salad, house herbed mayo, stone ground mustard, scallion

Seasonal Mixed Greens, oregano vinaigrette

Add Side Grilled Chicken

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Appetizer Platters & Snack Breaks

Charcuterie

\$26 per person

Domestic & Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread

Artisan Cheese

\$24 per person

Chef's Selection – Domestic & Imported Cheeses, Marcona Almonds, Seasonal Fruit, Savory Crackers

Hummus Patter

\$18 per person

Hummus, Assorted Vegetables, Sliced Flatbread

Fresh Fruit Platter

\$15 per person

Assorted Fresh Cut Fruit & Seasonal Berries

Power Snack Break

\$18 per person

Assorted Health & Energy Bars, Fresh Whole Fruit, Sparkling Waters

Movie Snack Break

\$15 per person

Fresh Popped Popcorn, Red Vines, Assorted Candy Bars

Olives & Nuts

\$24 per person

Herb infused, confit garlic, preserved lemon, Savory & honey glazed Marcona almonds

Sweet Treats

\$14 per person

Assortment of Cookies Made Fresh Daily

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Appetizer Platters

Charcuterie

\$26 per person

Domestic & Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread

Artisan Cheese

\$24 per person

Chef's Selection Cheeses, Marcona Almonds, Seasonal Fruit, Savory Crackers

Brussels

\$19 per person

Charred Brussels Sprouts, Carlton Farms Bacon Lardon, Citrus, Parmigiano Reggiano

Caprese Skewers

\$70 per dozen (min 2 dz)

Tomatoes, Fresh Basil, Mozzarella, Basil Oil

Citrus Shrimp Skewers

\$80 per dozen (min 2 dz)

Citrus Glazed Shrimp, Garlic, Red Pepper

Margherita Flatbread

\$22 per flatbread

Mozzarella, Fresh Basil, Olive Oil, Reduced Balsamic, Fresh Tomato Sauce

Pepperoni Flatbread

\$24 per flatbread

Cured Pepperoni, Parmesan, Mozzarella, Cheddar, Basil Oil, Calabrian Chili Flake, Fresh Tomato Sauce

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Salads

Caesar | Romaine, crouton, shaved parmesan, lemon
@ \$18.00 Per Person

Seasonal Mixed Greens | Oregano Vinaigrette, Goat Cheese, Toasted Pepitas
@ \$18.00 Per Person

Apple salad | Endive, arugula, rogue river bleu cheese dressing, toasted hazelnut, cosmic crisp apples @ \$22.00 Per Person

Vegetable | Sharables | Sides

Charred brussels sprouts | Carlton farms bacon lardon, citrus, parmigiano Reggiano
@ \$19.00 Per Person

Butter roasted fingerlings | Brown butter, rosemary, roasted garlic, cracked pepper, alder smoked salt @ \$19.00 Per Person

Seared broccolini | lemon, garlic, chili flakes, parsley, parmesan
@ \$19.00 Per Person

Roasted asparagus | Brown butter, lemon, chive
@ \$19.00 Per Person

Chef's choice | Grilled seasonal vegetables
@ \$19.00 Per Person

Crudit  | Assorted Sliced Raw Vegetables, Hummus, Flatbread
@ \$23.00 Per Person

Charcuterie Platter | Domestic & Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread
@ \$26.00 Per Person

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Vegetable | Sharables | Sides

Artisan Cheese Platter | Chef's Selection Cheese, Marcona Almonds, Seasonal Fruit, Savory Crackers
@ \$24.00 Per Person

Salmon Spread | Atlantic Salmon, Shallot, Aioli, Chives, Crostini
@ \$24.00 per person

Caprese Skewers | Tomatoes, Fresh Basil, Mozzarella, Basil Oil
@ \$70.00 per dozen

Citrus Shrimp Skewers | Citrus Glazed Shrimp or Tofu, Garlic, Red Pepper, onion
@ \$80.00 Per Dozen

Margherita Flatbread | Mozzarella, Fresh Basil, Olive Oil, Reduced
Balsamic @ \$22.00 Per Flatbread++

Pepperoni Flatbread

\$24 per flatbread

Cured Pepperoni, Parmesan, Mozzarella, Cheddar, Basil Oil, Calabrian Chili
Flake, Fresh Tomato Sauce

Main

Grilled tenderloin | Garlic whipped mashed potatoes, black pepper,
brandy cream sauce @ \$46.00 per person

White wine braised heirloom chicken | organic chicken,
applewoodbacon, sweet onion, shiitake mushroom, chicken pan au jus,
long grain rice, @ \$38.00 per person

Alaskan King salmon | Brown butter fingerling potatoes @
\$49.00 per person

Rigatoni | Fresh Rigatoni Pasta, Marinara, Basil, Garlic,
Parmesan, @ \$29.00 per person

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Sweets

Chocolate Pot de Crème | per half dozen @ \$84

Currant bread & butter pudding | per half dozen @ \$102

Dark chocolate & hazelnut cupcakes | per half dozen @ \$102

Assorted Cookies | per dozen @ \$40

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Beer & Wine

Beer & Cider

Black Raven West Coast IPA	\$9
Deschutes Fresh Squeezed IPA	\$9
Georgetown Pale	\$9
Republic Peaches Cider	\$9
Peroni (bottle)	\$9
Heineken (bottle)	\$9
Pacifico (bottle)	\$9

Sparkling Wine

	Glass
Simonet, Blanc de Blanc, FR	\$16
Dopff & Irion, Cremant D'Alsace, FR	\$19
Laurent Perrier, FR	\$22
Vevve Clicquot, FR	\$27

Rosè

	Glass
Campuget Tradition	\$16
Malson Mirabeau ,FR	\$19
Commanderie de la Bargemone, FR	\$22
TBD by Season, Vintage	\$27

White

	Glass
Pratsch, Gruner Veltliner	\$16
A'Maurice Cellars 'Pour Me" Sauvignon Blanc, WA	\$19
Cooper Mountain, Chardonnay, OR	\$19
Hedges CMS, Sauvignon Blanc, WA	\$22
Eyrie Vineyards, Pinot Gris, OR	\$22
Forgeron Cellars, Blacksmith Blend, WA	\$22
La Cote de Sury, Sancerre, FR	\$27
Chalk Hill, Chardonnay, CA	\$27
Vietti, Roero, Arneis, IT	\$27

Red

	Glass
Garofol Rosso Piceno DOC, Montepulciano, IT	\$16
Li Veli, Passamente, Salice Salentino, IT	\$19
Chateau Ste. Micelle, Cabernet Sauvignon, WA	\$19
Sparkman Cellars, Rhône Red Blend, WA	\$22
Cloudine, Pinot Noir, OR	\$22
Murray, Syrah, WA	\$22
Domaine Drouhin, Pinot Noir, OR	\$27

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Spirits

WELL \$16

Vodka	Fremont Mischief
Gin	Fremont Mischief
Rum	Ron Diaz
Tequila	Puerto Vallart
Rye Whiskey	Old Overholdt
Bourbons	Fremont Mischief

CALL \$18

Vodka	Tito's
Gin	Sipsmith London Dry
Rum	Angostura 7yr
Tequila	Espolon Blanco
Rye Whiskey	Crater Lake
Bourbons	Elijah Craig Small Batch

GOLD \$20

Vodka	Ketel One
Gin	Big Gin
Rum	Rhum Barbancourt 5 Star
Tequila	Avion Silver
Tequila	Chamucos Anejo
Mezcal	Del Maguey Vida
Rye Whiskey	High West Double

PLATINUM \$32

Vodka	Chopin
Vodk	Grey Goose
Gin	Roku Japanese
Gin	Edinburgh Saside
Rum	Rhum Barbancourt 5 Star
Rum	3 Howls Spiced
Tequila	123 Anejo
Tequila	Casamigos Blanco
Mezcal	Del Maguey Chichicapa 9
Rye Whiskey	Knob Creek
Rye Whisky	Basil Hayden's
Bourbons	Woodford
Bourbons	Breckenridge Port Cask
Scotch	Suntory Toki
Scoth	Glemnorangie 10yr
Scoth	Dalmore 12yr

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