

# THE SOUND HOTEL

WINTER CATERING MENU

## **BREAKFAST BUFFETS**

*Includes freshly brewed Café Vita regular and decaffeinated coffee & tea, orange, or grapefruit juice.*

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

### **The Continental**

Fresh Cut Fruit and Seasonal Berries

Macrina Bakery Assorted Pastries

Butter and Preserves

***\$28 per person***

### **The Sunrise**

Sliced Bagels and Cream Cheese Smoked Salmon, Red Onions, Capers

Fresh Cut Fruit and Seasonal Berries Butter and Preserves

***\$38 per person***

### **The Farm**

Scrambled Eggs

Home-style Potatoes

Choice of Sausage Links or Bacon

Fresh Cut Fruit and Seasonal Berries

Macrina Bakery Assorted Pastries

Butter and Preserves

***\$40 per person***

### **The Euro**

Charcuterie Display

Chef's Choice Domestic and Imported Artisan Cheeses

Macrina Bakery Assorted Pastries

Fresh Cut Fruit and Seasonal Berries

Greek Yogurt and Granola

***\$44 per person***

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## LUNCH BUFFET

*Includes freshly brewed Café Vita regular and decaffeinated coffee & tea, orange, or grapefruit juice*

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

### **The Seattle Deli**

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

***\$55 per person***

### **The Sound Bite**

Seasonal mixed greens salad  
goat cheese, oregano vinaigrette, toasted pepitas  
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  
Beecher's white cheddar, bacon, lettuce, tomato, pickled onion, herb aioli, potato bun  
Assorted cookies

***\$70 per person***

### **The Currant**

Classic Caesar  
garlic-pimentón crouton, parmesan, chives,  
roasted chicken Roasted beets  
crumbled goat cheese, olive oil, lemon, micro basil Roasted king salmon  
brown better brussels sprouts, fingerling potatoes, olive oil, basil, parsley garlic  
Rigatoni  
shitake, asparagus, cherry tomatoes, lemon-thyme cream,  
parmesan Hazelnut brittle chocolate cupcakes

***\$85 per person***

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## BOX LUNCHES

### **Currant Melt**

Seasoned flank steak, provolone, caramelized onions, peppers  
***\$28 per person***

### **Currant Club**

Grilled chicken, Beecher's white cheddar, bacon  
lettuce, tomato, pickled onion, herb aioli, potato bun  
***\$28 per person***

### **Charcuterie and Cheese**

Domestic and imported cured meats, chef's choice of two cheeses,  
Marcona almonds, seasonal fruit, savory crackers  
***\$35 per person***

### **Earth Bowl**

Quinoa, black beans, roasted sweet potatoes, cherry tomatoes,  
cucumber, arugula, cilantro lime dressing  
***\$27 per person***

### **Pesto Pasta Salad**

Penne, sun-dried tomatoes, arugula, parmesan, roasted garlic, kalamata olives  
***\$25 per person***

### **Classic Caesar**

Romaine lettuce, garlic crouton, shaved parmesan, lemon wedge  
***\$20 per person***

### **Chopped Salad**

Grilled chicken, mixed greens, hardboiled egg, bacon, cherry tomato,  
red onion, house blue cheese dressing, parmesan  
***\$27 per person***

### **Sides**

Marbled Potato Salad, house herbed mayo, stone ground mustard, scallion  
Seasonal mixed greens, oregano vinaigrette  
Side Grilled Chicken  
***\$13 per person***

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## APPETIZER PLATTER AND SNACK BREAKS

### **Charcuterie**

Domestic and Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread  
***\$26 per person***

### **Artisan Cheese**

Chef's Selection – Domestic and Imported Cheeses, Marcona Almonds, Seasonal Fruit, Savory Crackers  
***\$26 per person***

### **Hummus Platter**

Hummus, Assorted Vegetables, Sliced Flatbread  
***\$18 per person***

### **Fresh Fruit Platter**

Assorted Fresh Cut Fruit and Seasonal Berries  
***\$15 per person***

### **Power Snack Break**

Assorted Health Energy Bars, Fresh Whole Fruit, Sparkling Waters  
***\$21 per person***

### **Olives and Nuts**

Herb infused, confit garlic, preserved lemon,  
Savory and honey glazed Marcona almonds  
***\$24 per person***

### **Sweet Treats**

Assortment of Cookies Made Fresh Daily  
***\$14 per person***

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## **APPETIZER PLATTERS**

### **Charcuterie**

Domestic and Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread  
***\$26 per person***

### **Artisan Cheese**

Chef's Selection Cheeses, Marcona Almonds, Seasonal Fruit, Savory Crackers  
***\$24 per person***

### **Charred Brussels Sprouts**

Brussels Sprouts, Carlton Farms Bacon Lardon, Citrus, Parmigiano Reggiano  
***\$19 per person***

### **Caprese Skewers**

Tomatoes, Fresh Basil, Mozzarella, Basil Oil  
***\$70 per dozen (minimum 2 dozen)***

### **Citrus Shrimp Skewers**

Citrus Glazed Shrimp, Garlic, Red Pepper  
***\$80 per dozen (minimum 2 dozen)***

### **Margherita Flatbread**

Mozzarella, Fresh Basil, Olive Oil, Reduced Balsamic, Fresh Tomato Sauce  
***\$22 per flatbread***

### **Pepperoni Flatbread**

Cured Pepperoni, Parmesan, Mozzarella, Cheddar, Basil Oil, Calabrian Chili Flake, Fresh Tomato Sauce  
***\$24 per flatbread***

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## **SALADS**

### **Romaine**

Crouton, shaved parmesan, lemon  
***\$18 per person***

### **Seasonal Mixed Greens**

Oregano Vinaigrette, Goat Cheese, Toasted Pepitas  
***\$18 per person***

### **Apple salad**

Endive, arugula, Rogue River bleu cheese dressing, toasted hazelnut, Cosmic Crisp apples  
***\$22 per person***

## **VEGETEABLE, SHARABLES, SIDES**

### **Charred Brussels Sprouts**

Carlton farms bacon lardon, citrus, parmigiano Reggiano  
***\$19 per person***

### **Butter Roasted Fingerlings**

Brown butter, rosemary, roasted garlic, cracked pepper, alder smoked salt  
***\$19 per person***

### **Seared Broccolini**

lemon, garlic, chili flakes, parsley, parmesan  
***\$19 per person***

### **Roasted Asparagus**

Brown butter, lemon, chive  
***\$19 per person***

### **Crudité**

Assorted Sliced Raw Vegetables, Hummus, Flatbread  
***\$23 per person***

### **Charcuterie Platter**

Domestic and Imported Cured Meats, Marinated Olives, Grain Mustard, Sliced Flatbread  
***\$26 per person***

### **Artisan Cheese Platter**

Chef's Selection Cheese, Marcona Almonds, Seasonal Fruit, Savory Crackers  
***\$24 per person***

### **Caprese Skewers**

Tomatoes, Fresh Basil, Mozzarella, Basil Oil  
***\$70 per dozen***

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**Citrus Shrimp Skewers**

Citrus Glazed Shrimp or Tofu, Garlic, Red Pepper, onion

***\$80 per dozen***

**Marinara Meatballs**

House made Marinara, Blend of Pork & Beef Meatballs, Parmesan, Parsley

***\$90 per dozen***

**Margherita Flatbread**

Mozzarella, Fresh Basil, Olive Oil, Reduced Balsamic

***\$22 per flatbread***

**Fig & Prosciutto Flatbread**

Fig Chutney, Prosciutto, Arugula, Goat Cheese, Reduce Balsamic, Olive Oil

***\$27 per flatbread***

**MAIN ENTRÉE**

**RR Ranch Prime NY Strip**

Yukon Gold Garlic Mashed Potatoes, Garlic Herb Butter

***\$55 per person***

**King salmon**

Yukon Gold Garlic Mashed Potatoes

***\$52 per person***

**Organic Heirloom Chicken**

White Wine Braised Heirloom Chicken, Sweet Onion, Garlic,

Chef's Mix Mushrooms, Herb Butter, Parmesan, Risotto

***\$42 per person***

**Braised Short Rib**

Red Wine and Rosemary Braised Short Rib, Horseradish Cream, Yukon Gold Mashed Potatoes

***\$46 per person***

**Handmade Tagliatelle Pasta**

Chef's Mix Mushrooms, Savory, Cherry Tomato, Brown Butter, Parmesan

***\$36 per person***

**Rigatoni**

House made marinara, Rigatoni Pasta, Basil, Garlic, Parmesan

***\$32 per person***

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## **SWEET DESSERTS**

Chocolaté Pot de Crème  
***\$84 per half dozen***

Currant Bread and Butter Pudding  
***\$102 per half dozen***

Dark Chocolate and Hazelnut Cake  
8 servings  
***\$105 per cake***

Assorted Holiday Cookies  
***\$40 per half dozen***

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## BEER AND 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

	<b>Glass</b>
Simonet, Blanc de Blancs, FR	\$16
Dopff & Irion, Cremant D'Alsace, FR	\$19
Laurent Perrier, FR	\$22
Veuve Clicquot, FR	\$27

### Rosé

	<b>Glass</b>
Campuget Tradition	\$16
Maison Mirabeau, FR	\$19
Commanderie de la Bargemone, FR	\$22
TBD by Season, Vintage	\$27

### White

	<b>Glass</b>
Pratsch, Gruner Veltliner	\$16
A 'Maurice Cellas '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 Côte de Sury, Sancerre, FR	\$27
Chalk Hill, Chardonnay, CA	\$27
Vietti, Roero, Arneis, IT	\$27

### Red

	<b>Glass</b>
Garofolo Rosso Piceno DOC, Montepulciano, IT	\$16
Li Veli, Passamente, Salice Salentino, IT	\$19
Chateau Ste. Michelle, Cabernet Sauvignon, WA	\$19
Sparkman Cellars, Rhône Red Blend, WA	\$22
Cloudline, 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 Vallarta  
Rye Whiskey Old Overholt  
Bourbons Fremont Mischief

### CALL \$18

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

### GOLD \$20

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

### PLATINUM \$32

Vodka Chopin  
Vodka Grey Goose  
Gin Suntory Roku  
Gin Edinburgh Seaside  
Rum Rhum Barbancourt 5 Star  
Rum 3 Howls Spiced  
Tequila 123 Añejo  
Tequila Casamigos Blanco  
Mezcal Del Maguey Chichicapa 9  
Rye Whiskey Knob Creek  
Rye Whisky Basil Hayden's  
Bourbon Woodford  
Bourbon Breckenridge Port Cask  
Scotch Suntory Toki  
Scotch The Glenmorangie 10yr  
Scotch Dalmore 12yr

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