

THE SOUND HOTEL

2024 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

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.

À LA CARTE BREAKFAST ITEMS

Bacon Breakfast Sandwich

Scrambled Eggs, Bacon, Cheese, Arugula, Pickled Red Onion,
Chipotle Aioli on Macrina Potato Bun

\$20 each

Sausage Breakfast Sandwich

Scrambled Eggs, Sausage, Cheese, Arugula, Pickled Red Onion,
Chipotle Aioli on Macrina Potato Bun

\$20 each

Veggie Breakfast Sandwich

Scrambled Eggs, Avocado, Cheese, Arugula, Pickled Red Onion,
Chipotle Aioli on Macrina Potato Bun

\$20 each

Vegan Breakfast Sandwich

Savory Tofu, Vegan Sausage Patties, Arugula,
Pickled Red onion, Chimichurri on Macrina Multi-Grain Bun

\$25 each

Classic Breakfast Burrito

Eggs, Potatoes, Cheese, Chipotle Aioli

\$17 each

Pulled Pork Breakfast Burrito

Roasted Pulled Pork, Egg, Black Beans,
Potatoes, Onions, Pepper, Cheese, Chipotle Aioli

\$20 each

Parfait

Greek Yogurt, Granola, Currants, Almonds,
Seasonal Fruit and Berries

\$15 each

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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 Green Salad
Goat Cheese, Toasted Hazelnut, Lemon-Dijon Vinaigrette
Yukon Potato Salad
Mayo, Green Onion, Celery, Dill, Chive, House Mustard
Sandwich
Roasted Turkey and Ham
Lettuce, Tomato, Red Onion, Pickles
Provolone, Cheddar
Multi-Grain, Rye, White
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
Chocolate Chip Cookies
\$70 per person

The Currant

Classic Caesar
Garlic-Pimentón Crouton, Parmesan, Chives,
Roasted Chicken
Roasted King Salmon
Brown Better Brussels Sprouts, Fingerling Potatoes, Olive Oil, Basil, Parsley Garlic
Rigatoni
Mushroom Medley, Asparagus,
Cherry Tomatoes, Lemon-Thyme Cream,
Parmesan
Chocolate Pot De Crème
\$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

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

Seasonal Mixed Greens, Oregano Vinaigrette
Side Grilled Chicken
\$13 per person

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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

Fresh baked chocolate chip cookies
\$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

\$26 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

SALADS

Romaine

Crouton, shaved parmesan, lemon

\$18 per person

Seasonal Mixed Greens

Oregano Vinaigrette, Goat Cheese, Toasted Pepitas

\$18 per person

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VEGETABLES, 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

Caprese Skewers

Tomatoes, Fresh Basil, Mozzarella, Basil Oil

\$70 per dozen

Citrus Shrimp Skewers

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

\$80 per dozen

Marinara Meatballs

House made Marinara, Blend of Pork and 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

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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

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

SWEET DESSERTS

Chocolaté Pot de Crème

\$84 per half dozen

Currant Bread and Butter Pudding

\$102 per half dozen

Chocolate Chip Cookies

\$40 per half dozen

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BEER AND WINE

Beer & Cider

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|------------------------------|-----|
| 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

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

Rosé

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

White

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|---|--------------|
| | Glass |
| 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

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|---|--------------|
| | Glass |
| Garofilo 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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