



## The Arctic Club Seattle Plated Dinner Package

*Fresh Artisan Bread, Starbucks Coffee and Tazo Teas Included with Meal Service*

### Tray Passed Hors d' Oeuvres

*Please select three of the following:*

#### Warm Selections:

Chicken Satay Skewers  
Vegetable Spring Rolls with Chili Sauce  
Coconut Tiger Prawns  
Beef Tenderloin Bites with Mango Sauce  
Roasted Lamb Lollipops with Balsamic Drizzle  
Miniature Crab Cakes with Chipotle Aioli  
Risotto Balls, Bleu de Basque, Thyme

#### Cold Selections:

Spiced Prawn on Wheat Canapé  
Smoked Salmon Roulade on Cucumber Wheel  
Caprese Skewers  
Boursin Stuffed Medjool Date, Toasted Almond  
Shaved Tenderloin on Crostini, Red Onion Jam, Bleu Cheese  
Mushroom Ragout, Goat Cheese on Wheat Rounds  
Tuna Tar Tar, Avocado

### Salads

*Please select one of the following:*

Baby Arugula with Cipollini Onion, Artichoke and Roasted Tomato Vinaigrette  
Caesar Salad with Wedges of Romaine Lettuce, Diced Tomatoes, Parmigiano Cheese, Creamy Caesar Dressing  
Caprese Salad with Fresh Tomato, Basil, Buffalo Mozzarella Cheese, Pesto and Balsamic Reduction  
Ahi Tuna Salad with Sesame Ahi Tuna on Field Greens with Cherry Tomatoes, Roasted Red Peppers and Cranberry Vinaigrette

### Intermezzo

*-Lemon Sorbet with Basil Sprig-*

### Entrées

*Please select three of the following:*

*\*Indicates Vegetarian Selection*

Maltaise Halibut  
Pan Seared Halibut with Taiwanese Red Rice, Green Beans, Maltaise Sauce  
Filet of Beef Tenderloin  
Beef Filet with Parmesan Potato Gratin, Fresh Asparagus, Bleu Cheese Demi Reduction  
Roasted Sirloin  
Herb Roasted Sirloin Steak with Fingerling Potatoes and Seasonal Vegetables, Burgundy Demi Glacé  
Roasted Bone-In Chicken  
Roasted Chicken with Pesto Mashed Potatoes, Seasonal Vegetables, au Jus  
\*Butternut Squash Ravioli  
Sautéed Spinach, Cherry Tomatoes in a Lemon Butter Sauce  
Scallops Nage  
Fresh Scallops with Cous Cous, Balsamic Reduction  
Roasted Pork Loin  
Pork Medallion with Garlic Cheddar Mashed Potatoes and Asparagus, Blood Orange Reduction  
Grilled Northwest Salmon  
Seared Filet of Wild Salmon with Multigrain Wild Rice, Asparagus, Citrus Veloutte  
\*Portobello and Grilled Vegetables  
in Roasted Yellow Pepper Sauce

### Duets

*Please select one of the following if desired:*

Northwest Salmon and New York Steak  
Herb Mashed Potatoes, Seasonal Vegetables in Cilantro Butter Sauce with Cabernet Demi Reduction  
New York Steak and Tiger Prawns  
Potato au Gratin with Asparagus and Roasted Tomatoes with Bleu Cheese Demi, Lemon Beurre Blanc Cream  
Thyme Halibut and Coriander Prawns  
Roasted Tomato Risotto with Seasonal Vegetables, Jalapeño Gastrique  
Prosciutto Prawns and Tenderloin Beef Filet  
White Cheddar Mashed Potatoes with Asparagus and Lemon Butter, Cabernet Demi Reduction

*\$83.00 per person*

*\$90.00 per person with the addition of a Duet*

22% of the food and beverage will be added as a Service charge to your invoice plus applicable tax. 75.9% of the service charge will be distributed to service staff  
Prices are subject to change without notice.



## The Arctic Club Seattle Buffet Dinner Package

*Fresh Artisan Bread, Starbucks Coffee and Tazo Teas Included with Meal Service*

### Tray Passed Hors d' Oeuvres

*Please select three of the following:*

#### Warm Selections:

Chicken Satay Skewers  
Vegetable Spring Rolls with Chili Sauce  
Coconut Tiger Prawns  
Beef Tenderloin Bites with Mango Sauce  
Roasted Lamb Lollipops with Balsamic Drizzle  
Miniature Crab Cakes with Chipotle Aioli  
Risotto Balls, Bleu de Basque, Thyme

#### Cold Selections:

Spiced Prawn on Wheat Canapé  
Smoked Salmon Roulade on Cucumber Wheel  
Caprese Skewers  
Boursin Stuffed Medjool Date, Toasted Almond  
Shaved Tenderloin on Crostini, Red Onion Jam, Bleu Cheese  
Mushroom Ragout, Goat Cheese on Wheat Rounds  
Tuna Tar Tar, Avocado

### Salads

*Please select one of the following:*

Mixed Field Greens with Bleu Cheese, Mandarin Segments, Caramelized Pistachios with Pomegranate Vinaigrette  
Spinach and Frisse with Strawberries, Grapes, Bleu Cheese and Poppy Seed Dressing  
Caesar Salad with Wedges of Romaine Lettuce, Diced Tomatoes, Garlic Croutons, Parmigiano, Lemon Wedge and Creamy Caesar Dressing  
Caprese Salad with Fresh Tomatoes, Buffalo Mozzarella Cheese, Fresh Basil, Balsamic Reduction and Pesto Sauce

### Entrées

*Please select two or three of the following:*

Pan Roasted Chicken with Northwest Wild Mushrooms, Caramelized Garlic Cloves, Cabernet Sauce  
Roasted Pork Loin with Sage Cream and Mango Chutney  
Grilled King Salmon with Veloutte Sauce and Washington Apple Glazed Hash  
Petit Sirloin Steak with Tarragon, Pepper Corn au Jus and Chives  
Petit New York Steak with Cabernet Demi Reduction, Roasted Cherry Tomatoes and Leeks  
Petit Halibut Filet with Cilantro Lime Butter and Roasted Leeks

### Starches

*Please select two of the following:*

Herb and Cheese Mashed Potatoes  
Potatoes au Gratin  
Multigrain Wild Rice  
Israeli Cous Cous  
Herb Roasted Fingerling Potatoes  
Herb and Lemon Risotto  
Taiwanese Red Rice  
Potato and Celery Root Mash

### Vegetables

*Please select two of the following:*

Salt and Butter Asparagus  
Roasted Seasonal Vegetables  
Haricot Vert Green Beans  
Steamed Organic Broccoli

*Two Entrée Buffet: \$85.00 per person*

*Three Entrée Buffet: \$95.00 per person*

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## **The Arctic Club Seattle Late Night Snacks**

### **All American**

Kobe Beef and Cheddar Cheese Sliders  
Mini Grilled Sandwiches with Tomato Soup Shooters  
French Fries with Truffle Oil and fresh Herbs  
Sweet Potato Waffle Fries

*\$30.00 per person*

### **Southern Comfort**

Fried Chicken and Buttermilk Waffle Skewers  
with Maple Syrup Drizzle  
Barbeque Pork Sliders with Whisky Barbeque  
Sauce  
Apple Cobbler Shooters with a DoubleTree  
Cookie Crumble

*\$28.00 per person*

### **Circus Time**

Buttered and Caramel Pop Corn Bar with a Variety of Seasonings  
Elephant Ears with Cinnamon and Sugar  
Mini Corn Dogs with Dipping Sauce

*\$26.00 per person*

### **Additional Items:**

Assorted Doughnuts

*\$38.00 per dozen*

Piroshkies

*\$42.00 per dozen*

Chocolate Covered Strawberries

*\$48.00 per dozen*