



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, Maltese Sauce

Scallops Nage

Fresh Scallops with Cous Cous, Balsamic Reduction

Filet of Beef Tenderloin

Beef Filet with Parmesan Potato Gratin, Fresh Asparagus, Bleu Cheese Demi
Reduction

Roasted Pork Loin

Pork Medallion with Garlic Cheddar Mashed Potatoes and Asparagus, Blood
Orange Reduction

Roasted Sirloin

Herb Roasted Sirloin Steak with Fingerling Potatoes and
Seasonal Vegetables, Burgundy Demi Glacé

Grilled Northwest Salmon

Seared Filet of Wild Salmon with Multigrain Wild Rice, Asparagus, Citrus
Veloutte

Roasted Bone-In Chicken

Roasted Chicken with Pesto Mashed Potatoes, Seasonal Vegetables, au Jus

**Portobello and Grilled Vegetables
in Roasted Yellow Pepper Sauce*

**Butternut Squash Ravioli*

Sautéed Spinach, Cherry Tomatoes in a Lemon Butter 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
Caesar Salad with Wedges of Romaine Lettuce, Diced Tomatoes, Garlic Croutons, Parmigiano, Lemon Wedge and Creamy Caesar Dressing
Spinach and Frisse with Strawberries, Grapes, Bleu Cheese and Poppy Seed 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
Grilled King Salmon with Veloutte Sauce and Washington Apple Glazed Hash
Petit New York Steak with Cabernet Demi Reduction, Roasted Cherry Tomatoes and Leeks
Roasted Pork Loin with Sage Cream and Mango Chutney
Petit Sirloin Steak with Tarragon, Pepper Corn au Jus and Chives
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