

RECEPTIONS:
DISPLAYS & PLATTERS

ITALIAN MARKET SALUMERIA

MORTADELLA, SALAMI, PATE, PICKLED VEGETABLES, WHOLE GRAIN MUSTARD
\$7.25 PER GUEST (MINIMUM 20 GUESTS)

LOCAL AND ARTISAN CHEESE PLATE

WITH MIXED NUTS, DRIED FRUITS, BAGUETTES, CRACKERS
\$6.25 PER GUEST (MINIMUM 20 GUESTS)

WARM APPLE AND CINNAMON BRIE EN CROUTE

WASHINGTON APPLES, WALNUTS, ARTISAN CRACKERS
\$6.50 PER GUEST (MINIMUM 20 GUESTS)

CEVICHE SHOOTERS

PAPAS CEVICHE W/SHRIMP, SWEET POTATO, CILANTRO, RED ONION
SEATTLE CEVICHE W/WILD SALMON, CAPER, RED ONION, TOMATO, HORSERADISH
ASIAN FLAIR CEVICHE W/TUNA, COCONUT MILK, LEMONGRASS, CITRUS
\$8.25 PER GUEST (MINIMUM 20 GUESTS)

CRUDITÉ SHOOTERS

CARROTS AND CELERY W/HORSERADISH SOUR CREAM
JICAMA W/CUMIN SPICED CARROT PUREE
WASABI GREEN BEANS W/SPICY TOMATO PUREE
RED, YELLOW, GREEN PEPPER W/WHITE BEAN PUREE
\$6.25 PER GUEST (MINIMUM 20 GUESTS)

MARINATED AND GRILLED VEGETABLES

VASHON ISLAND GOAT CHEESE DIP
\$6.25 PER GUEST (MINIMUM 20 GUESTS)

FRESH FRUIT PLATTER

GRAPES, MELON, BERRIES, TROPICAL FRUITS WITH BROWN SUGAR-HONEY YOGURT SAUCE
\$5.50 PER GUEST (MINIMUM 20 GUESTS)

PRAWN COCKTAIL

SPICY VODKA COCKTAIL SAUCE, LEMON, HORSERADISH
\$7.50 PER GUEST (MINIMUM 20 GUESTS)

DUNGENESS CRAB DIP

LUMP CRABMEAT, OLD BAY, AGED CHEDDAR,
CREAM CHEESE, PRETZEL ROLL CROSTINI
\$7.50 PER GUEST (MINIMUM 20 GUESTS)

MEDITERRANEAN DIPS

CHICKPEA HUMMUS, KALAMATA OLIVE TAPENADE, TZATZIKI, CRISPY PITA CHIPS
\$6.25 PER GUEST (MINIMUM 20 GUESTS)

SMOKED SIDE OF WILD PACIFIC SALMON

DICED RED ONION, CAPERS, HARD BOILED EGG, DILL CREAM CHEESE
\$9.00 PER GUEST (MINIMUM 20 GUESTS)

HORS D'OEUVRES:

PRICED PER DOZEN, MINIMUM ORDER TWO DOZEN PER ITEM

COLD ITEMS

SPICY TUNA TARTAR WONTON CRISP
\$40

CURRIED CHICKEN MANGO TARTLET
\$36

ROASTED TOMATO & GOAT CHEESE CROSTINI
\$36

PEPPER BEEF TENDERLOIN W/RED PEPPER POLENTA, ROSEMARY AIOLI
\$40

DUNGENESS CRAB SALAD ON CUCUMBER ROUND W/PICKLED GINGER
\$39

WHITE BEAN, TOMATO & CHARD CROSTINI
\$36

CAPRESE SKEWER W/TOMATO AND MOZZARELLA
\$36

BELGIAN ENDIVE, KILN DRIED CHERRY, LOCAL GORGONZOLA
\$36

PESTO CHICKEN SALAD CANAPE ON CUCUMBER W/BACON, MOZZARELLA
\$36

HOT ITEMS

BEEF TERIYAKI SATAY
\$40

FALAFEL BITES W/TZATSIKI
\$36

HOT ITEMS

MINI DUNGENESS CRAB CAKES W/SPICY REMOULADE
\$40

PORK CHAR SIU SATAY
\$40

BRIE & PEAR PHYLLO ROLLS
\$36

STUFFED MUSHROOM CAP W/ITALIAN SAUSAGE & ASIAGO
\$36

SALMON OSCAR EN CROUTE
\$40

CARIBBEAN CHICKEN SKEWER W/MANGO CHUTNEY
\$39

VEGETABLE SAMOSA
\$39

BEEF TENDERLOIN EN CROUTE W/MAYTAG BLEU CHEESE
\$40

CHICKEN SHUMAI
\$40

VEGETABLE SPRING ROLL W/CHINESE MUSTARD & SWEET/SOUR
\$39

PORK POTSTICKER W/SWEET CHILI SAUCE
\$39

CARVING STATIONS:

CHEF ATTENDANT FEE OF \$100++ APPLIES TO ALL CARVING STATIONS. EACH ROAST IS PREPARED AND SERVED AS APPETIZER PORTIONS

HERB ROASTED BONELESS PORK LOIN

SPICED APPLE CHUTNEY, DIJON MUSTARD
\$225 (SERVES 15-20)

***GARLIC & HERB CRUSTED PRIME RIB**

ROASTED MEDIUM RARE WITH AU JUS AND CREAMED HORSERADISH
\$450 (SERVES 20-25)

SMOKED PORK STEAMSHIP

SCALLION PANCAKES, SWEET CHILI SAUCE
\$325 (SERVES 25-30)

BONE-IN MUSTARD GLAZED HAM

FIG/APRICOT CHUTNEY, WHOLE GRAIN MUSTARD
\$265 (SERVES 15-20)

APPLE-CIDER BRINED TURKEY BREAST

PAN GRAVY, CRANBERRY COMPOTE
\$265 (SERVES 20-25)

***ANGUS BEEF NEW YORK STRIP**

ROASTED MEDIUM RARE WITH BACON/ONION JAM AND MUSHROOM DEMI
\$325 (SERVES 20-25)

CARVING STATION ENHANCEMENTS

HAWAIIAN ROLLS AND MINI SLIDER BUNS
\$1.50 PER PERSON

(ONLY AVAILABLE WITH PURCHASE OF CARVED ITEM)

SPECIALTY ACTION STATIONS:

MINIMUM OF 30 GUESTS CHEF ATTENDANT FEE OF \$100++ PER ACTION STATION PER 50 GUESTS.

ITEMS PREPARED AND SERVED AS APPETIZER PORTIONS FOR ONE AND HALF HOURS

RISOTTO STATION

ARTICHOKE HEARTS
ROASTED PEPPER
SUNDRIED TOMATO
ASSORTED OLIVES, LOCAL MUSHROOMS
SHAVED PARMESAN

MAC & CHEESE STATION

SHRIMP, BACON, CRAB
PEAS, ASPARAGUS
HAM, TOMATO, ONION
BLEU CHEESE, FETA CHEESE

ASIAN MARKET STIR-FRY BAR

TOFU, CHICKEN
SHRIMP, BEEF
MIXED VEGETABLES
SPICY TERIYAKI
GINGER PLUM SAUCE
FRIED RICE

FAJITA & NACHO STATION

GRILLED MARINATED BEEF AND CHICKEN
MARINATED WHITE FISH
SAUTÉED ONION AND PEPPERS
SALSA, GUACAMOLE, SOUR CREAM
DICED TOMATO, SHREDDED LETTUCE
JALAPENO, CHEDDAR CHEESE
FLOUR TORTILLA, NACHO CHIPS

MASHED POTATO BAR

MASHED SWEET POTATO
MASHED PURPLE POTATO
GARLIC MASHED POTATO
SMOKED BACON, SOUR CREAM
CHEDDAR CHEESE, BLEU CHEESE
MUSHROOM RAGOUT, SCALLION

TUSCAN PASTA TABLE

MUSHROOM RAVIOLI
CHEESE TORTELLINI
PENNE PASTA
ALFREDO, RUSTIC TOMATO
PESTO CREAM SAUCE
SMOKED BACON, GRILLED CHICKEN
MUSHROOMS, SWEET PEAS
ROASTED PEPPERS, OLIVES
LOCAL SQUASH

\$10.00 PER PERSON AS A DINNER BUFFET ENHANCEMENT

\$12.00 PER PERSON AS A RECEPTION APPETIZER ENHANCEMENT WITH A MINIMUM ORDER OF \$750 FROM THE RECEPTION AND APPETIZER MENUS

CATERING AND EVENTS POLICY:

MENUS

WE WOULD BE HAPPY TO PROVIDE YOU WITH A CUSTOMIZED MENU SPECIFICALLY FOR YOUR EVENT.

FOOD AND BEVERAGE POLICY

DUE TO HEALTH DEPARTMENT REGULATIONS AND CATERING INDUSTRY STANDARDS ALL FOOD AND BEVERAGE MUST BE PROVIDED BY BASIL'S KITCHEN. ANY FOOD NOT CONSUMED AT THE EVENT MAY NOT BE REMOVED FROM THE HOTEL. ALL HOT AND COLD FOOD CAN BE DISPLAYED NO MORE THAN 1.5 HOURS. ALL BUFFETS ARE BROKEN DOWN AFTER 1.5 HOURS.

ADULT AND CHILDREN PRICING

CHILDREN UNDER THE AGE OF 10 ARE COUNTED AT A 25% DISCOUNT ON THE PER PERSON CHARGE FOR BUFFETS NOT TO EXCEED MORE THAN 20% OF THE ADULT GUARANTEE. THERE WILL ALSO BE A 25% REDUCTION IN THE AMOUNT OF FOOD SERVED ON BUFFETS WITH ADULT PRICING. SPECIALTY CHILDREN'S MENUS DO NOT APPLY.

PLANNING YOUR EVENT

TO ENSURE AVAILABILITY OF MENU ITEMS, FULL MENU SELECTIONS ARE REQUIRED A MINIMUM OF FOURTEEN (14) BUSINESS DAYS PRIOR TO THE START OF YOUR FUNCTION REQUESTS RECEIVED AFTER THIS REQUIREMENT MAY BE SUBJECT TO ADDITIONAL LABOR CHARGES OR LIMITED AVAILABILITY OF MENU ITEMS.

GUARANTEES

WE REQUIRE A FINAL GUEST COUNT SEVEN (7) BUSINESS DAYS PRIOR TO YOUR EVENT YOU WILL BE BILLED FOR YOUR FINAL GUARANTEE. FOOD WILL BE PROVIDED FOR THE GUARANTEE NUMBER. NO ADDITIONAL FOOD MAY BE ADDED DURING THE FUNCTION WITHOUT CONSENT OF THE MANAGER ON DUTY. CREDIT MUST BE ESTABLISHED TO PROVIDE ADDITIONAL FOOD. IF A GUARANTEE IS NOT PROVIDED YOUR LAST ESTIMATE BECOMES YOUR GUARANTEE. GUARANTEES ARE NOT SUBJECT TO REDUCTION.

PAYMENT

WE REQUIRE ALL CATERING EVENTS TO BE PAID IN FULL 7 DAYS PRIOR TO THE EVENT. A DEPOSIT MAY BE REQUIRED AT TIME OF BOOKING.

PLATED LUNCHEAS AND DINNERS

YOU MAY CHOOSE UP TO TWO ENTRÉE SELECTIONS FOR YOUR PLATED LUNCH AND DINNER. EACH SELECTION WILL BE BILLED AT THE HIGHER PRICED ENTRÉE. YOU ARE REQUIRED TO GIVE THE EXACT NUMBER OF EACH ENTRÉE THREE BUSINESS DAYS PRIOR TO YOUR EVENT, OR WITH YOUR GUARANTEE.

ALCOHOL SERVING POLICY

IN COMPLIANCE WITH WASHINGTON STATE LIQUOR CONTROL BOARD REGULATIONS, ALL ALCOHOLIC BEVERAGES MUST BE PROVIDED AND SERVED BY BASIL'S KITCHEN AND BAR. NO OUTSIDE ALCOHOLIC BEVERAGES WILL BE ALLOWED. ANY OUTSIDE ALCOHOL BEVERAGES WILL BE CONFISCATED, THE HOST WILL BE CONTACTED, AND THE GUEST MAY BE REQUIRED TO LEAVE THE EVENT. ALL EVENTS WITH ALCOHOL SERVICE WILL HAVE LAST CALL AT 11:30P.M AND WILL CEASE AT 12:00A.M. IN ORDER TO SERVE A GUEST ALCOHOLIC BEVERAGES OF ANY KIND, THEY MUST BE 21 YEARS OR OLDER AND POSSESS VALID AND LEGAL IDENTIFICATION. ANY GUEST THAT LOOKS UNDER THE AGE OF 40 MAY BE REQUIRED TO SHOW PROOF OF AGE BEFORE BEING SERVED ANY ALCOHOLIC BEVERAGE.