



CATERING MENU



GENERAL INFORMATION

MENU SELECTION

The enclosed menus provide a sampling of our offerings and current pricing. We are happy to custom-design a menu to suit your specific event needs and are pleased to accommodate guests with special dietary requirements, including vegetarian, vegan, gluten-free, and allergy-conscious options.

For allergy accommodations, please provide the guest's name and specific allergy. While we take food safety seriously, we cannot guarantee an allergen-free environment.

Menu pricing is subject to change and may increase annually by approximately 5%, depending on market conditions and specific menu selections.

Groups of 1-19 guests may order from the Restaurant Menu or a Limited Menu, based on availability. Groups of 20 guests or more are required to select from the Catering Menu.

A signed contract and Banquet Event Order (BEO) are required to secure your event date. If signed documents are not received by the specified deadline, the event may be considered canceled.

Room rental fees are based on food and beverage revenue and meeting space requirements.

Final menu selections must be submitted no later than 30 business days prior to the event.

For plated meals, the salad, starch, vegetable, and dessert selections must be the same for all guests. When offering split entrées, the per-person price will reflect the highest-priced entrée selected.

SERVICE CHARGE & TAX

A 22% service charge and Washington State sales tax (currently 8.9%) apply to all food, non-alcoholic beverages, room rentals, setup fees, and audiovisual charges.

The same service charge and tax apply to all hosted beverage services.

FOOD & BEVERAGE POLICY

Outside food and beverages are not permitted in event spaces at the Old Alcohol Plant.

Wedding cakes and edible favors are allowed with advance notice and must be documented in the event contract.

If guests wish to bring their own wine, beer, or cider, a corkage fee of \$15.00 per 750ml bottle, plus the 22% service charge, will apply. All alcoholic beverages must be opened and served by a licensed Old Alcohol Plant staff member.

FOOD SAFETY GUIDELINES

Washington State law requires disclosure that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Buffets and carving stations are displayed for a maximum of two (2) hours, in accordance with food safety regulations. For safety and liability reasons, remaining banquet food may not leave the premises. All food is prepared and served under controlled conditions to ensure quality and safety.

If a guest requests to take non-consumed food offsite, a food release waiver must be signed by the client and an authorized Old Alcohol Plant representative.

GUARANTEES

A final guaranteed guest count is required 7 days prior to the event. The guarantee will be used for billing purposes. If the actual attendance exceeds the guarantee, charges will reflect the actual number of guests served.

If a guarantee is not received by the deadline, the original estimated guest count will be considered the final guarantee.

LINEN

Standard table linens provided in white, black, ivory, navy, green, maroon and napkins are provided in a variety from our supplier.

Additional fees apply for specialty linens or alternative colors.

All Day Package

*A Minimum Service is 25 people All Prices are Set Per Person
Unless Otherwise Noted*

CONTINENTAL BREAKFAST

Chilled Orange Juice
Seasonal Fruit & Berries
Assorted Freshly Baked Breakfast Breads
Toasted Bagels, with Assorted Cream Cheese Spreads
Coffee, Hot Tea and Water Service

MID-MORNING BREAK

Build Your Own Parfait Bar Assorted Soft Drinks & Water Service

LUNCHEON BUFFET

Mixed Seasonal Greens with a Selection of Dressings
Chefs Scratch Season Soup of the Day
Sliced Roasted Turkey Breast & Roast Beef
Sliced Tillamook Cheddar & Swiss with Assorted Artisan Breads
Lettuce, Tomato, Pickle, Onion with Appropriate Spreads &
Condiments
Specialty Dessert Bars
Assorted Soft Drinks & Iced Tea

AFTERNOON STRETCH

Tortilla Chips and Salsa
Fresh Vegetable Crudités & Hummus
Coffee, Hot Tea & water

\$50 per person

Prices do not include the customary 22% service charge fee and 8. % sales tax. Menu prices are subject to change and are not guaranteed.

A LA CARTE BREAK ITEMS

Minimum Order - Two Dozen

Assorted Danishes & Breakfast Breads.....	\$28 /dozen
Freshly Baked Cookies.....	\$28 /dozen
Decadent Chocolate Brownies.....	\$30 /dozen
Assorted Bagels with Cream Cheese.....	\$25 /dozen
Lemon Bars.....	\$30 /dozen
Large Soft Pretzels with Stone Ground Mustard.....	\$28 /dozen
Assorted Individual Yogurts.....	\$28 /dozen
Whole Fresh Fruit.....	\$24 /dozen
Fresh Fruit Skewer.....	\$30 /dozen
Granola Bars.....	\$24 /dozen
Assorted Trail Mix.....	\$24 /pound
Freshly Popped Popcorn.....	\$24 /bowl

Prices do not include the customary 22% service charge fee and 8. % sales tax. Menu prices are subject to change and are not guaranteed.

Bar Service & Beverages

BAR SERVICE

Bar Setup and Bartender fees

Beer & Wine \$175

Full Bar \$250

variable bar service options available, please inquiry with our event coordinator

OAP Cab-Sav Red Wine - Bottle.....	\$26
OAP Pinot Gris - Bottle.....	\$24
OAP Pinot Noir Rose - Bottle.....	\$26
Champagne - Bottle.....	\$21
Beer - bottle/can.....	\$6 domestic
	\$7 import
Beer - Keg.....	\$250
Well Liqueur.....	\$12
Premium Liqueur.....	\$14

BEVERAGE PACKAGES

HALF DAY HOT & COLD BEVERAGE SERVICE

Freshly Brewed Coffee, Assorted Teas, Assorted Regular & Diet Sodas

\$10 per person

FULL DAY HOT & COLD BEVERAGE SERVICE

Freshly Brewed Coffee, Assorted Teas, Assorted Regular & Diet Sodas

\$14 per person

A LA CARTE OPTIONS

Freshly Brewed Coffee - urn, serves 28.....	\$50/urn
Hot Tea Service.....	\$2/person
Lemonade.....	\$24/gal
Iced Tea.....	\$20/gal
Infused Water.....	\$15/gal
Bottled water, soda, sparkling water.....	\$2.50/each

Breakfast

Minimum Service is 20 people | All Prices are Set Per Person

SALISH SUNRISE CONTINENTAL

Assorted Freshly Baked Breakfast Breads
Sliced Seasonal Fruit & Fresh Berries

\$13 per guest

THE WATERFRONT CONTINENTAL

Sliced Seasonal Fresh Fruit
Assorted Freshly Baked Breakfast Breads and Pastries
Croissants with Butter & Preserves
Bagels with Cream Cheese
Assorted Individual Yogurts

\$16 per guest

~Served With Freshly Brewed Coffee ~

OLYMPIC MORNING

Seasonal Fruit & Berries
Assorted Pastry
Scrambled Eggs
Chef's Roasted Potatoes
Apple Wood Smoked Bacon
Link Sausage
French Toast with Syrup

\$24 per guest

THE BAYSIDE DREAM

Season Fruit & Berries Yogurt
House Granola Roasted
Vegetable Hash
Egg White Scramble
with Chive & Roasted Tomato

\$20 per guest

HIGH TIDE

Seasonal Fruit & Berries
Assorted Pastry
Scrambled Eggs
Chef's Roasted Potatoes
Apple Wood Smoked Bacon
Link Sausage
Biscuits & Country Gravy

\$24 per guest

ENHANCEMENTS (Menu Add-Ons)

Gluten Free Breakfast Breads.....	\$2/person
Egg White Wrap with Spinach, Jack Cheese & Avocado.....	\$6/person
Ham, Egg & Cheese Croissant Breakfast Sandwich.....	\$6/person
Sausage Egg & Cheddar Breakfast Sandwich.....	\$6/person
Yogurt & Granola Parfait.....	\$5/person
Champagne or Mimosas.....	\$10/person
Orange Juice.....	\$28/gal

Boxed Breakfast Breakfast - \$20 per guest

Sandwich- Bacon, Egg & Cheddar Cheese
Seasoned House Potatoes
Yogurt & Fruit Parfait
Bottled Water

Minimum 20 Guests

Main Salads

*Minimum Service is 20 people | All Prices are Set Per Person
All Salad Selections include
Freshly Brewed Coffee & Iced Tea*

PACIFIC LOUIE

Mixed Greens, Tomato, Cucumber, Chopped Egg, Asparagus, Olives, Dungeness Crabmeat and Bay Shrimp,
House Made Thousand Island Dressing, Lemon

\$30

OAP HARVEST

Mixed seasonal garden greens, daily changing toppings, house vinaigrette

\$18

CLASSIC CAESAR

Crispy romaine lettuce, fresh grated parmesan, Caesar dressing

Grilled Chicken Breast..... **\$22**

Grilled Salmon Fillet..... **\$24**

Grilled Peppered Sirloin Steak..... **\$26**

BEET SALAD

Roasted beets on a bed of fresh garden greens and topped with feta cheese

\$20

ENHANCEMENTS (Menu Add-Ons)

Soup of the Day.....	\$7/person
Regular & Diet soft drinks.....	\$2.50/each
Bottled Waters.....	\$2/each
Sparkling Specialty Waters.....	\$3/person
Rolls & Butter.....	\$2/person
Dessert.....	\$8/person

Lunch Buffet

Lunch Buffet Includes Fresh Brewed Coffee & Iced Tea

RAINSHADOW LUNCH

Tossed Seasonal Greens with
Choice of Dressing
Smoked Turkey Breast & Ham, Roast Beef
Cheddar, Swiss
Crisp Lettuce
Vine Ripened Tomatoes
Sweet Onion
Pickled Condiments
Assorted Artisan Rolls & Breads Sauces
Condiments
Assorted Bagged Chips
Kale & Apple Slaw

\$24 per guest

THE PENINSULA BBQ

Tossed Seasonal Greens with Tortilla
Ribbons
and Chipotle Dressing
Ranch Style Baked Pinto Beans,
Red Skin Potato Salad
Creamy Coleslaw
Slow Smoked Dry Rubbed BBQ Pulled
Pork with BBQ Sauce
Grilled Lime Cilantro Marinated Chicken
Breast
Roasted Corn Salsa
Freshly Baked Corn Bread

\$30 per guest

BUILD-YOUR-OWN FAJITA BAR

Field Greens
Chipotle Ranch
Corn Chips
Salsa & House Made Guacamole
Grilled Verde Chicken Breast
Chili Seasoned Beef with
Bell Pepper and Onion
Diced Tomato, Cheddar, Red Onion, Pico,
Shredded Lettuce, Cilantro
Toasted Rice
Sonora Ranch Beans

\$25 per guest

SOUP & SALAD BAR

Chefs Seasonal Soups
Field Mixed Greens, Romaine and
Spinach
Create a Custom Salad:
Cheddar Cheese, Tomato,
Cucumber, Carrots, Diced Ham,
Marinated Grilled Chicken Dried
Cranberries, Chopped Egg,
Crouton, Sliced Olives, Choice of
Dressing Artisan Rolls and Butter

\$24 per guest

Plated Lunch

Choices below are also available Buffet Style.

Served with Salad, Choice of Starch, Seasonal Vegetable, Iced Tea & Water Service

ROASTED PORK LOIN

Honey Garlic & Mushroom Glaze Pork Loin served with Mashed Potatoes

\$22

GRILLED TRI TIP

Horseradish Demi Glaze Tri Tip and Mashed Potatoes

\$26

ROASTED CHICKEN BREAST

Pan Sauce Chicken Breast & Rice Pilaf

\$22

QUINOA CAKES

Quinoa Veggie Cakes

\$22

BAKED ALASKAN COD

Lemon Butter & Rice Pilaf

\$22

HOMESTYLE MEATLOAF

Meatloaf with a Roasted Demi Glaze and Mashed Potatoes

\$22

LEMON SALMON

Lemon Beurre Blanc with Rice Pilaf

\$26

ENHANCEMENTS (Menu Add-Ons)

Regular & Diet soft drinks.....	\$2.50 /each
Bottled Waters.....	\$2 /each
Sparkling Specialty Waters.....	\$3 /person
Rolls & Butter.....	\$2 /person
Dessert.....	\$8 /person

Boxed Lunch

Includes Potato Chips, Baked Cookie and Bottled Water

CLUB HOUSE

Roasted Turkey Breast with Crisp Bacon, Lettuce, Tomato, Swiss Cheese, Avocado and Mayonnaise on Ciabatta Bread
\$20

ARTISAN DELI

Shaved Turkey, Ham or Roast Beef, Choice of Swiss or Cheddar on Ciabatta with Lettuce and Tomato, Mayo & Mustard blend on the Side
\$20

VEGETARIAN WRAP

Hummus Spread with Baby Kale, Tomato, Cucumbers, Pickled Onion, Avocado, Sliced Olives, Mushrooms and Grilled Peppers on a Whole Wheat Tortilla
\$20

GOURMET BLT WRAP

Apple Wood Smoked Bacon, Tomato, Lettuce, Avocado on Whole Wheat Tortilla
\$20

CHICKEN CAESAR WRAP

Crisp Romaine Lettuce, Chicken and Crouton on a Whole Wheat Tortilla
\$20

TUNA SALAD ON A CROISSANT

Creamy Tuna Salad with Tomato, Cheddar Cheese and Lettuce on a Croissant
\$20

ENHANCEMENTS (Menu Add-Ons)

BEVERAGES

Regular & Diet soft drinks.....**\$2.50**/each
Sparkling Specialty Waters.....**\$3**/person

SIDE UPGRADES

Veggie Cups.....**\$4**
Macaroni Salad.....**\$5**
Potato Salad.....**\$5**
Gluten Free Bread Substitution.....**\$2**

Hors D' Oeuvre's

CHILLED

*Buffet Style or Passed Service, Priced **Per Dozen***

Spiced Shrimp on Cucumber Wheel.....	\$28
Smoked Salmon on Crostini.....	\$32
Caprese Tomato Basil Mozzarella Skewers.....	\$26
Prosciutto Wrapped Asparagus.....	\$28
Deviled Eggs with candied Bacon.....	\$22
Strawberry Bruschetta.....	\$26

WARM

*Buffet Style or Passed Service, Priced **Per Dozen***

Kalbi Marinated Chicken Skewers.....	\$26
Grilled Steak & Vegetable Skewers with Cracked Pepper.....	\$30
Tri-Tip on Crostini with Horseradish White Cheddar.....	\$28
Crab Stuffed Mushroom Caps with Saffron Aioli.....	\$36
Meatball Golden BBQ Sauce.....	\$24
Mini Dungeness Crab Cakes, Saffron Aioli.....	\$40
Vegetable Spring Roll Sweet Chili Sauce.....	\$22
Grilled Italian Sausage in Puff Pastry Mustard Sauce.....	\$30
Assorted Miniature Quiches.....	\$24
Bacon Wrapped Jalapeno.....	\$28

Reception Displays

All Displays Are Designed To Serve 25 Guests

CHILLED PRAWNS

Served with Cocktail Sauce and Lemon

\$250

FRESH CRUDITÉS

Market Fresh Vegetables Grilled & Marinated

\$150

MEDITERRANEAN ANTIPASTO

Grilled Assorted Vegetables, Olives, Spicy Pickles, Marinated Artichoke Heart, Dry Salami Served with a Variety of Crackers

\$175

COLD SMOKED SALMON

Salmon With Capers, Onions Savory Cream Cheese On Toasted Crostini Or Cucumber

\$300

GRILLED MARINATED VEGETABLES

Served With Spinach Dip And Grilled Flatbread

\$175

FRESH SEASONAL FRUIT

Display Of Assorted Fruits, Melons And Berries

\$160

LOCAL ARTISAN CHEESES

Featuring Local Cheeses and Assorted Crackers

\$250

WARM ARTICHOKE & SPINACH DIP

Warm Tortilla Chips & Grilled Pita Bread

\$150

ASSORTED MEAT AND CHEESE TRAY

Salami, Turkey, Ham, Roast Beef With Swiss, Cheddar, Jack Served With Rolls & Flatbread Mayo And Mustard On The Side

\$300

CHARCUTERIE BOARD

Marinated Vegetables, Nuts, Dried Fruit and a Variety of Sliced Meats and Artisan Local Cheeses Served

\$375

Dinner Buffet

All buffets are served with fresh rolls & butter

MOUNT WALKER

Field Greens with Crumbled Blue Cheese, and Tomatoes Served with Balsamic Dressing, Grilled Salmon, stuffed with a caper cream cheese

Carved Cracked Pepper Grilled Tri Tip with Mushroom Demi Glaze
Seasonal Vegetables
Garlic Mashed Potatoes

\$45 per guest

PACIFIC HARVEST

Spinach Salad with Sundried Tomatoes, Pear, Bleu Cheese, Vinaigrette
Char grilled Tri-Tip with Demi Glace
Parmesan Crusted Chicken Breast with Peppercorn Sauce
Garlic Mashed Potatoes
NW Vegetables

\$45 per guest

SALISH SEA

Kale Waldorf Salad with Grapes, Celery Apple and Walnuts & Honey Dijon Dressing

Herbed Prime Rib

Crab Stuffed Salmon Basted with Basil Butter

Wild Mushroom Risotto

Fresh Seasonal Sautéed Vegetables

\$60 per guest

THE EVERGREEN

Field Greens with Crumbled Blue Cheese, and Tomatoes Served with Balsamic Dressing

Fresh Seasonal Sautéed Vegetables

Garlic Mashed Potatoes

Smoked Gouda Macaroni and Cheese

Kalbi Marinated Grilled Chicken

Char Grilled Tri-Tip

\$45 per guest

THE TRAVELER

Caprese Salad, Roma Tomatoes, Fresh Mozzarella, Sweet Basil and Balsamic Vinaigrette

Tortellini Salad with Vinaigrette
Grilled Vegetables with Pesto Garlic
Grilled Chicken

Prawns with Caper Butter Sauce
Smoked Salmon Penne Pasta with Alfredo Cream

\$45 per guest

Plated Dinner

Please Choose No More Than Two Entrées. The Highest Priced Entrée Will Be Charged. Choices below are also available Buffet Style. Minimum 20 Guests.

Starter Salads

HARVEST SALAD

Mixed Greens, Radicchio, Blue Cheese, Dried Cranberries, Candied Walnuts & Vinaigrette

+\$3

HOUSE SALAD

Mixed Greens, Garden Fresh Veggies with Assorted Dressings

+\$3

CLASSIC CAESAR

Chopped Romaine Heart, Parmesan & Croutons, Lemon

CLASSIC WEDGE

Chilled Iceberg Lettuce Wedge, Blue Cheese Dressing, Bacon, Tomato

Plated Entrees

All Plated Entrees include a choice of Salad & and Starch or Seasonal Vegetable, Artisan Rolls & Butter and Dessert

PORTOBELLO MUSHROOM STACK

Smoked Mozzarella with Roasted Red Pepper & Balsamic Reduction

\$28

QUINOA CAKES

Quinoa Veggie Cakes in a Rustic Tomato Sauce

\$28

GARLIC HERB CHICKEN BREAST

Marinated and Grilled

\$30

ASPAGRUS STUFFED CHICKEN

Herbed Volute

\$33

CHEDDAR CHIVE CHICKEN BREAST

Parmesan Crusted Chicken Breast, Cheddar Cream and Chives

\$33

HONEY GARLIC GLAZED PORK LOIN

Apple Cider Pan Sauce

\$32

PARMESEAN CRUSTED HALIBUT

With Mango Salsa

\$40

GRILLED LOCAL KING SALMON

With Charred Arugula and Hollandaise Sauce

\$40

NEW YORK STRIP

Crimini Mushroom Demi-Glaze

\$40

HERBED PRIME RIB

Seasoned with Rosemary and Garlic

\$50

Custom Buffet

All buffets are served with fresh rolls & butter

MOUNT WALKER

(Choose 1)

House Mixed Greens with Assorted Dressings
Classic Caesar Garlic Croutons Mediterranean
Penne Pasta Salad

(Choose 2)

Gourmet Roasted Seasonal Vegetables Steamed
Green Bean, Crispy Onions
Herb Roasted Zucchini with Parmesan
Rice Pilaf with Orzo
Garlic Mashed Potatoes & Smoked Paprika
Rosemary Roasted Red Potatoes

(Choose 1)

Cheddar Chive Chicken, Cheddar Cream
Roasted Turkey Breast, Pan Sauce
Honey Garlic Glazed Crusted Pork Loin
Oven Roasted Cod, Tomato, Lemon, Basil

\$35 per guest

MOUNT OLYMPUS

(Choose 1)

Harvest Salad, Candied Walnuts, Blue Cheese,
Dried Cranberries, Apples & Gorgonzola Vinaigrette
Baby Spinach, Sundried Cranberries, Hazelnuts
and Raspberry Vinaigrette

(Choose 2)

Dried Fruit & Nut Wild Rice
White Cheddar Mashed Potatoes
Baked Penne Mac & Cheese with Parmesan Herb
Crust
Broccoli with Lemon Butter
Brown Sugar Vegetable Root Blend
Pepper Bacon Scallop Potatoes

(Choose 1)

Shrimp Fettuccine Alfredo
Grilled Salmon Filet with Pesto Sauce
Grilled Tri Tip with a Savory Wild Mushroom Sauce
Pan Seared Chicken Breast, Artichoke Cream
Reduction

\$40 per guest

MOUNT WASHINGTON

(Choose 1)

Baby Wedge "BLT" with Bleu Dressing
Bay Shrimp on Bibb Lettuce, Scallion Ranch
Dressing

(Choose 2)

Grilled Asparagus and Crispy Prosciutto
Artisan & Baby Vegetable Sauté
Sugar Snap Peas & Roasted Peppers with Sweet
Basil Butter
Forest Mushroom Risotto
Loaded Twice Baked Potatoes

(Choose 1)

Grilled New York Strip
Herb Butter Cajun Salmon Filet with Hollandaise
Chicken Oscar Asparagus Crab Béarnaise
Herb Crusted Cracked Pepper Carved Prime Rib

\$45 per guest