



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

A LA CARTE BREAK ITEMS

Minimum Order - Two Dozen

Assorted Danishes & Breakfast Breads

Freshly Baked Cookies

Decadent Chocolate Brownies

Assorted Bagels with Cream Cheese

Lemon Bars

Large Soft Pretzels with Stone Ground Mustard

Assorted Individual Yogurts

Whole Fresh Fruit

Fresh Fruit Skewer

Granola Bars

Assorted Individual Ice Cream Bars

Assorted Mixed Nuts

Freshly Popped Popcorn

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

OAP Pinot Gris - Bottle

OAP Pinot Noir Rose - Bottle

Champagne - Bottle

Beer - bottle/can

Beer - Keg - (price range)

Liquor by the bottle - (price range)

Well Liqueur - (price range)

Premium Liqueur

BEVERAGE PACKAGES

HALF DAY HOT & COLD BEVERAGE SERVICE

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

FULL DAY HOT & COLD BEVERAGE SERVICE

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

A LA CARTE OPTIONS

Freshly Brewed Coffee - urn, serves 28

Hot Tea Service - Serves 25

Lemonade - per gallon

Iced Tea - per gallon

Infused Water - per gallon

Bottled water, soda, sparkling water station - per person

Breakfast

SALISH SUNRISE CONTINENTAL

Assorted Freshly Baked Breakfast Breads
Sliced Seasonal Fruit & Fresh Berries

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

~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

THE BAYSIDE DREAM

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

HIGH TIDE

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

ENHANCEMENTS (Menu Add – Ons)

Gluten Free Breakfast Breads
Egg White Wrap with Spinach, Jack Cheese & Avocado
Ham, Egg & Cheese Croissant Breakfast Sandwich
Sausage Egg & Cheddar Breakfast Sandwich
Yogurt & Granola Parfait
Champagne or Mimosas
Orange Juice

Boxed Breakfast Breakfast

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

\$20 per guest

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

OAP HARVEST

Mixed seasonal garden greens, daily changing toppings, house vinaigrette

CLASSIC CAESAR

Crispy romaine lettuce, fresh grated parmesan, Caesar dressing

Grilled Chicken Breast.....
Grilled Salmon Fillet.....
Grilled Peppered Sirloin Steak.....

BEET SALAD

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

ENHANCEMENTS (Menu Add-Ons)

Soup of the Day
Regular & Diet soft drinks
Bottled Waters
Sparkling Specialty Waters
Rolls & Butter
Dessert

Lunch Buffet

Lunch Buffet Includes Fresh Brewed Coffee & Iced Tea

RAINSHADOW LUNCH

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

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

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

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

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

GRILLED TRI TIP

Horseradish Demi Glaze Tri Tip and Mashed Potatoes

ROASTED CHICKEN BREAST

Pan Sauce Chicken Breast & Rice Pilaf

QUINOA CAKES

Quinoa Veggie Cakes

BAKED ALASKAN COD

Lemon Butter & Rice Pilaf

HOMESTYLE MEATLOAF

Meatloaf with a Roasted Demi Glaze and Mashed Potatoes

LEMON SALMON

Lemon Beurre Blanc with Rice Pilaf

ENHANCEMENTS (Menu Add-Ons)

Regular & Diet soft drinks
Bottled Waters
Sparkling Specialty Waters
Rolls & Butter
Dessert

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

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

VEGETARIAN WRAP

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

GOURMET BLT WRAP

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

CHICKEN CAESAR WRAP

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

TUNA SALAD ON A CROISSANT

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

ENHANCEMENTS (Menu Add–Ons)

BEVERAGES

Regular & Diet Soft Drinks
Specialty Sparkling Waters

SIDE UPGRADES

Veggie Cups
Macaroni Salad
Potato Salad
Gluten Free Bread Substitution

Hors D' Oeuvre's

CHILLED

Buffet Style or Passed Service, Priced Per Dozen

Spiced Shrimp on Cucumber Wheel

Smoked Salmon on Crostini

Caprese Tomato Basil Mozzarella Skewers

Prosciutto Wrapped Asparagus

Deviled Eggs

WARM

Buffet Style or Passed Service, Priced Per Dozen

Kalbi Marinated Chicken Skewers

Grilled Steak & Vegetable Skewers with Cracked Pepper

Tri-Tip on Crostini with Horseradish White Cheddar

Crab Stuffed Mushroom Caps with Saffron Aioli

Meatball Golden BBQ Sauce

Mini Dungeness Crab Cakes, Saffron Aioli

Vegetable Spring Roll Sweet Chili Sauce

Grilled Italian Sausage in Puff Pastry Mustard Sauce

Assorted Miniature Quiches

Reception Displays

All Displays Are Designed To Serve 25 Guests

CHILLED PRAWNS

Served with Cocktail Sauce and Lemon

FRESH CRUDITÉS

Market Fresh Vegetables Grilled & Marinated

WARM ARTICHOKE & SPINACH DIP

Warm Tortilla Chips & Grilled Pita Bread

COLD SMOKED SALMON

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

GRILLED MARINATED VEGETABLES

Served With Spinach Dip And Grilled Flatbread

FRESH SEASONAL FRUIT

Display Of Assorted Fruits, Melons And Berries

LOCAL ARTISAN CHEESES

Featuring Local Cheeses and Assorted Crackers

MEDITERRANEAN ANTIPASTO

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

ASSORTED MEAT AND CHEESE TRAY

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

CHARCUTERIE BOARD

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

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

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

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

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

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

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

HOUSE SALAD

Mixed Greens, Garden Fresh Veggies with Assorted Dressings

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

QUINOA CAKES

Quinoa Veggie Cakes in a Rustic Tomato Sauce

GARLIC HERB CHICKEN BREAST

Marinated and Grilled

ASPAGRUS STUFFED CHICKEN

Herbed Volute

CHEDDAR CHIVE CHICKEN BREAST

Parmesan Crusted Chicken Breast, Cheddar Cream and Chives

HONEY GARLIC GLAZED PORK LOIN

Apple Cider Pan Sauce

PARMESEAN CRUSTED HALIBUT

With Mango Salsa

GRILLED LOCAL KING SALMON

With Charred Arugula and Hollandaise Sauce

NEW YORK STRIP

Crimini Mushroom Demi-Glaze \$

HERBED PRIME RIB

Seasoned with Rosemary and Garlic

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

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
Broccolini 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

MOUNT WASHINGTON

(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
Broccolini 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