Small Meeting

SUNCADIA CATERING

SPRING 2015

BREAKFAST BUFFETS

OUR SMALL MEETING CATERING MENUS ARE DESIGNED FOR GROUPS OF 25 OR LESS

Lake Cle Elum

Seasonal Fresh Fruits & Berries
Miniature Suncadia Yogurt Parfaits
Assorted Danish | Tea Cakes | Muffins
Two Fresh Juice Selections
Rainforest Alliance Certified Coffee & Decaf | Herbal Teas

MT. Stuart

Seasonal Fresh Fruits & Berries
Miniature Suncadia Yogurt Parfaits
Assorted Danish | Tea Cakes | Muffins
Egg White | Spinach | Roasted Tomato | Chèvre Croissant Sandwich
Two Fresh Juice Selections
Rainforest Alliance Certified Coffee & Decaf | Herbal Teas

The Trails Breakfast

Sliced Seasonal Fresh Fruits & Berries
Assorted Freshly Baked Pastries | Scones | Muffins | Whipped Butter | Preserves
Scrambled Farm Fresh Eggs with Fresh Herbs
Roasted Breakfast Potato Medley
Applewood Smoked Bacon | Country Sausage
Steel Cut Porridge | Brown Sugar | Dried Fruits | Milk | Apple butter
Two Fresh Juice Selections
Rainforest Alliance Certified Coffee & Decaf | Herbal Teas

FROM OUR BAKE SHOP

ENHANCEMENT ITEMS ARE AVAILABLE ONLY IN ADDITION TO ONE OF OUR BREAKFAST BUFFETS.
PRICED PER DOZEN

Toasted Bagels

Plain & Wheat Bagels | Cream Cheese | Butter | Peanut Butter

French All Butter Croissants

Local Honey Butter | Butter | Preserves

Fresh Baked Scones

White Chocolate Raspberry | Cinnamon | Chocolate Chip | Apple | Blueberry

Fresh Baked Cinnamon Rolls

Caramel Pecan Icing | Cream Cheese Icing

Fresh Baked Breakfast Tea Breads

Lemon | Cinnamon Chip | Chocolate Chip | Berry

ENHANCEMENTS

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Gluten Free Breads

Assorted Muffins | Breads | Sweet Rolls

Hard Boiled Eggs

Willamette Egg Farm Organic Hard Boiled Eggs

Cereal Bar

Assorted Cold Kashi Cereals | Skim Milk
2% Milk | Soy Milk

Fresh Fruit Parfaits

House Made Granola | Greek Plain Yogurt | Berries | Fruit | Honey

Breakfast Burrito

Eggs | Green Chili's | Potatoes | Salsa | Vegetarian Soyrizo Sausage

BEVERAGES

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Freshly Brewed Coffee

Rainforest Alliance Certified Regular & Decaf

Hot Tea Selection

Assorted Herbal Teas

Soft Drinks

Assorted Pepsi Products

Fresh Brewed Ibus Moon Ice Tea

Lemons

Energy Drinks

Red Bull | Sobe | Rockstar

Fruit Infused Water

Orange | Lemon | Cucumber Mint | Mixed Citrus | Berry

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LUNCH OFFERINGS

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Mountain Trail Luncheon

Deli Platter of: Roast Beef | Turkey | Honey Ham | Salami | Swiss Cheese | Havarti
Leaf Lettuce | Ripened Tomatoes | Bermuda Onions | House Pickle | Pepperoncini
Loaded Baked Potato Salad
Family Style Deli Breads | Assorted Aïoli | Mustards
Washington State Apple Crunch Bars | Cinnamon Chantilly

Glade Springs Spa

Hydroponic Red & Green Bibb Lettuce | Bok Choy | Rainbow Carrots | Cucumbers
Cilantro Leaves | Gluten Free Soy Sauce | Tri Color Sweet Peppers | Grilled Scallions
Garlic-Ginger Seared Rare Tuna Loin | Won Ton Threads | Wasabi Aïoli
Tart Lemon Bars | Raspberry Coulis

The Working Deli Table

Gemelli Pasta Salad | Artichokes | Olives | Herbs | Feta Vinaigrette
Quinoa Grain Salad | Herbs | Chèvre | Roasted Tomatoes | Peppers
Horseradish Beef Tenderloin Baguette | Turkey-Brie Cranberry Aïoli Ciabatta
Blackened Chicken Caesar Wrap | Grilled Vegetable Focaccia-Pesto

Buffet

Mixed Greens | Carrots | Chèvre | Croutons | Craisins| Roasted Shallot Dressing
Chef's Daily Soup Selection
Choice of Two Entrees:
Grilled Strip Loin | Creamed Baby Spinach | Roasted Fingerlings
Cider Brined Pork Loin | Braised Fennel-Apple | Herb Polenta
King Salmon | Ginger Scented Fried Rice | Garlic-Sriracha Kale | Sesame Seeds
Fontina-Artichoke Stuffed Chicken Breast | Warm Grain Salad | Red Pepper Sauce
Moroccan Vegetarian Stew | Figs | Mushrooms | Rice | Lentils | Peppers

Plated Chicken

Grilled Romaine | Candied Walnuts | Craisins | Shaved Pecorino | Herbed Baguettes
Housemade Caesar Dressing
Herb-Garlic Rolled Chicken Breast | Whipped Potatoes | Charred Tomato Coulis
Caramelized Onions | Seasonal Vegetables

Plated Steak

Suncadia Salad | Greens | Watermelon Radish | Heirloom Carrots | Herb Vinaigrette
Char Broiled Sirloin Steak | White Cheddar Mashed Potatoes | Chimichurri | Pickled Onions | Seasonal Vegetables

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DINNER OFFERINGS

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Mixed Grille

Organic Baby Spinach | Strawberries | Chèvre | Candied Pecans | Berry Balsamic
Char Broiled Anderson Valley Lamb Chop | Petite Filet | Duck Breast
Huckleberry Compote | Veal Demi -Glace | Feta Mint Butter
Chef's Vegetable | Starch Accompaniment
Seasonal Crème Brulee | Sweet Cream

Chicken

Whole Leaf Romaine | Parmesan Crisp | Baguettes | Crispy Capers | Garlic Dressing
Stuffed Frenched Chicken Breast | Asparagus | Chèvre | Pimentos | Brandied Mustard Sauce | Braised Greens | Whipped Potatoes
Flourless Chocolate Torte | Berry Compote | Sweet Cream

Beef

Bibb Lettuce Wedge | Cardamom Poached Pear | Tomatoes | Pecorino Vinaigrette
Grilled Flat Iron Steak | Boursin Gratin Potato | House Made Worcestershire
Roasted Garlic | Chef's Vegetable
Apple Blue Cheese Bread Pudding | Caramel Sauce | Sweet Cream

Plate Fish

Caprese Stack Salad | Truffle Oil | Balsamic Reduction | Sea Salt | Pesto
Pan Seared King Salmon Paired with Pistachio Crusted Scallop | Julienne Vegetables
Artichoke-Lemon Risotto | Purple Cauliflower | Chive-Tarragon Beurre Blanc
Raspberry Cheesecake | White Chocolate Anglaise

SMALL GROUP DINNER BUFFET

OUR SMALL MEETING CATERING MENUS ARE DESIGNED FOR GROUPS OF 25 OR LESS
CHOOSE TWO SALADS, TWO ENTREES, CHEF'S DESSERT SELECTION FOR $62.

Salad Selections | Pick Two

Classic Caesar Salad | Focaccia Croutons | Shaved Parmesan
Spinach Salad | Rouge River Blue | Poached Pear | Radish | Pecans Vinaigrette
MIxed Greens | Chèvre | Walnuts | Crispy Prosciutto | White Balsamic Vinaigrette
Chopped Salad | Cucumber | Corn | Avocado | Tomato | Egg | Buttermilk Dressing
Greek Salad | Feta | Bermuda Onions | Olives | Cucumber | Red Wine Dressing
Steak House Wedge Salad | Smokey Bacon | Rouge River Blue | Tomato | Scallion
Grilled Vegetable Salad | Balsamic Onions | Pesto Vinaigrette

Entrée Selections | Pick Two

Grilled Chicken Breast | Fig Balsamic | Ratatouille | Herb Polenta
Cabernet Braised Beef Short Ribs | Stone Ground Grits | Sautéed Kale
Grilled Steak | House Worcestershire Sauce | Blue Cheese | Roasted Fingerlings
Ricotta Gnocchi | Pancetta | Gorganzola Cream | Roasted Brussels Spouts
Lemon Seared Salmon | Vegetable Orzo | Fennel Citrus Sauce
Vietnamese Braised Chicken | Ginger Cilantro Rice | Cabbage
Shrimp Jambalaya | Andouille | Trinity of Peppers | Dirty Rice
Bouillabaisse (Seafood Stew) | Clams | Mussels | Shrimp | Salmon | Saffron Broth
Sweet Potato | Quinoa | Cake | Lemon Sriracha | Roasted Cauliflower | Kale Chips

DESSERT OPTIONS

Flourless Chocolate Torte

Marinated Berries | Sweet Cream

Raspberry Cheesecake

White Chocolate | Raspberry Coulis

Vanilla Bean Creme Brulee

Chantilly Cream | Compote

Dark Chocolate Mousse Cake

Mocha Anglaise

Tiramisu

Coffee | Mascarpone | Lady Fingers

Vanilla Cheesecake

Seasonal Compote | Vanilla Bean Cream

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"RESTAURANT STYLE" DINNER SERVICE.

CHEF RICK AND HIS CULINARY TEAM HAVE CREATED A RESTAURANT STYLE MENU OPTION FOR OUR SMALL GROUP MENU OPTION STARTING AT $109 PP. THIS IS A FOUR COURSE MEAL THAT ALLOWS EACH GUEST TO PICK THEIR OWN ENTREE SELECTION. THIS MEAL MUST BE FOUR COURSE TO ALLOW ENOUGH TIME FOR THE BANQUET CULINARY STAFF TO PREPARE THE ENTREE'S. IF YOU WOULD ALLOW YOUR GROUP TO ORDER EARLIER IN THE DAY, DURING YOUR MEETING WE CAN MAKE IT A THREE COURSE MEAL.

IN HONORING THE CULINARY TEAMS FARM TO TABLE CONCEPT ALL ENTRÉE ACCOMPANIMENTS WILL BE CHEF'S CHOICE BASED UPON OUR SEASONAL AVAILABILITY.

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Appetizer | Planner Picks One Selection For Group

Pan Seared Alaskan Weathervane Scallops | Grain Salad | Lemon Vinaigrette
Classic Shrimp Cocktail | Sriracha Cocktail Sauce | Citrus
Steak Bruschetta | Pepper Corn Crusted | Arugula Blue Salad | Truffle Oil
Dungeness Crab Cake | Citrus Remoulade | Herb Salad | Red Pepper Coulis

Soup Or Salad | Planner Picks One Selection For Group

Roasted Tomato Basil Bisque | Cream | Balsamic
Fire Grilled Corn Chowder | Pablano | Cream | Cilantro
Mountain Mushroom Bisque | Thyme | Truffle Oil
Roasted Pear Salad | Greens | Walnuts | Gorgonzola | Chardonnay
Beet Salad | Arugula | Chèvre | Pecans | Honey Mustard Dressing
Whole Leaf Romaine | Roasted Garlic Dressing | Crostini | Grana Padano
Caprese Salad Stack | Rosemary Skewer | Pesto | Tomatoes | Mozzarella

Entree | Guest Pick Night Of

Grilled NY Strip Steak | Smoked Cipollini Onions | Roasted Mushrooms | Demi Glace
12 Hours Braised Beef Short Rib | Celery Root-Potato Puree | Gremolata
Pan Seared Filet Mignon | Boursin-Garlic Crust | Cabernet Demi-Glace
French Style Chicken Breast | Grain Mustard Creamed Veal Sauce | Melted Leeks
Double Pork Chop | Apple-Cherry Compote | Fried Leek Haystack
Pan Seared Wild Salmon | Horseradish-Citrus Crust | Lemon-Herb Beurre Blanc
Grilled Vegetable Stack | Whipped Potatoes | Spinach | Balsamic | Roasted Garlic

Dessert | Planner Picks On Selection For Group

Flourless Chocolate Torte | Berry Compote | Sweet Cream
Berry Mascarpone Torte | Strawberry Coulis
Tiramisu | Mocha Anglaise
Triple Chocolate Truffle Cake | Vanilla Bean Anglaise
White Chocolate Raspberry Cheesecake | Raspberry Sauce
Croissant Banana Bread Pudding | Fosters Sauce