

# HOTEL INDIGO®

## BREAKFAST

### The Main Event

*All plated breakfasts include house-brewed Starbucks™ regular and decaffeinated coffee, hot teas, orange juice, fruit and granola yogurt parfait, herbed breakfast potatoes, bakery basket, and a selection of Applewood smoked bacon, ham or chicken apple sausage. Priced per person.*

**The Basic** poached or scrambled farm fresh eggs **\$25**

**Vegetable Frittata** herb-roasted zucchini, Washington onions, peppers, wild mushrooms farm fresh eggs, spices, cow's milk feta cheese **\$28**

**Individual Quiche** roasted vegetables with a savory crust, gruyere, parmesan cheese, fine herbs **\$28**

### Back for Seconds

*All buffet breakfasts include house-brewed Starbucks™ regular and decaffeinated coffee, hot tea, orange juice, and cranberry juice. Priced per person.*

### Just A Little

Assorted house bakery basket, house preserves, whole seasonal fruit, hard-boiled eggs  
**\$20**

### Cascade Continental

Schwartz brother's bagels, assorted house bakery basket, local seasonal preserves, hard-boiled eggs flavored cream cheeses, sliced fresh seasonal fruit, berry display, Chobani yogurt, honey, house granola, dried fruits, and nuts  
**\$28**

### Puget Sound Breakfast

Scrambled eggs, Beecher's flagship white cheddar, chives, applewood smoked bacon and Isernio's chicken apple sausage links, Yukon gold herbed breakfast potatoes, assorted house bakery basket house preserves, hard-boiled eggs, Schwartz brother Bagels, assorted cream cheese, sliced fresh seasonal fruit, berry display, Chobani Greek yogurt, farmstead honey, house granola, dried fruits, and nuts  
**\$36**

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### Add It On

*One chef attendant per 100 guests at \$100 per hour.*

**Eggs Your Way** Washington farm fresh eggs prepared to order, choice of foraged mushrooms, sweet roasted bell peppers, Washington onions, smoked country diced ham, chopped plum tomatoes shredded cheese, cow's milk feta, house pico de gallo, sour cream, chicken apple sausage, olives, and whole leaf spinach

Added to the Cascade Continental or Puget Sound Breakfast **\$9 per person**

A la carte **\$15 per person**

Eggbeaters can be substituted upon request for an additional \$2 per person

### Additional Sides

*Prices shown are per dozen unless otherwise noted. A minimum of three items per dozen.*

**Assorted House Bakery Basket** house preserves **\$27**

**Schwartz Brothers Signature** bagels, sundried tomato, assorted cream cheeses **\$42**

**Assorted Bagels** lox, cream cheese **\$60**

**Mini Breakfast Quiche** chicken apple sausage, spinach, Beecher's white cheddar, bacon maple jam **\$48**

**Mini Vegetable Breakfast Quiche** roasted Italian vegetables, feta cheese, fine herbs, tomato tapenade **\$44**

**Cinnamon Sugar Brioche French Toast Gratin** fresh berries **\$5 per person**

**Mini Banana Pancakes** cinnamon, allspice, maple apple chutney **\$48**

**Southwest Breakfast Burrito** Washington farm fresh eggs, roasted sweet peppers, hot peppers caramelized Washington onions, spicy chorizo sausage, cotija cheese, salsa, sour cream **\$54**

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## THE URBAN BREAKFAST

*All plated breakfast buffets include house-brewed Starbucks™ regular and decaffeinated coffee hot teas, orange juice and cranberry juice. Minimum 15 people.*

### **Vanilla Yogurt Parfaits**

berry preserves, homemade granola

### **Essential Bakery Breads, Bagels, Homemade Muffins, Seasonal Fruits**

### **Fresh Juices, Starbucks™ Coffee, Mighty Leaf Teas**

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*Choose Two*

### **Homemade Buttermilk Biscuits**

scrambled eggs, brown sugar sausage gravy

### **Scrambled Organic Eggs**

applewood smoked bacon, Tillamook cheddar, fresh salsa

### **Corned Beef Hash**

butter-crisped Skagit Valley potatoes, St. Helen's brisket, grilled peppers and onions

### **Cinnamon Sugar French Toast**

Essential Bakery brioche, candied pecans, bourbon maple syrup, Yakima Valley apple butter

### **Traditional Eggs Benedict**

Tails and Trotters ham, soft poached egg, Béarnaise Sauce

**\$45**

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## BREAKS

### À La Carte Snack Menu

*All items priced per person.*

**House Kettle Chips** caramelized onion aioli, vegan pesto, Sriracha aioli **\$6**

**Mediterranean Dips** fried pita chips, roasted bell pepper hummus, chickpea hummus **\$8**

**Corn Tortilla Chips** traditional guacamole, pico de gallo, seven-layer bean dip **\$12**

**Mediterranean Salumi Antipasto** cured meats, artisan cheeses, pickled vegetables, rustic breads **\$13**

**Artisan Cheeseboard** Northwest and imported selections, rustic bread, crackers **\$11**

**Seasonal Roast Vegetables** sun-dried tomato-basil tapenade, toasted baguette, crostini **\$10**

**Market Seasonal Fruit** honey yogurt dip **\$8**

**Vegetable Crudit ** creamy herb dip **\$6**

**Make Your Own Trail Mix Bar** assorted nuts, chocolate chips, dried banana chips, shredded coconut dried cranberries, raisins, M&Ms, seasonal goodies **\$10**

### Sweet and Salty by the Pound

**Popcorn and Pretzels** **\$25**

**Assorted Mixed Nut Medley** **\$34**

**Chocolate-Mint Covered Malt Balls and Yogurt Raisins** **\$21**

**Chocolate Covered Pretzels** **\$30**

**Homemade Granola** **\$32**

**Swedish Fish, Gummy Bears, Chocolate Covered Raisins** **\$21**

**Fruit Chips** **\$36**

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## Beverage Service

*30 minutes of service. Pricing is per person.*

House brewed Starbucks™ regular and decaffeinated coffee, hot teas, iced tea and lemonade **\$6.50**

## By the Gallon

*Minimum order of three gallons. All items priced per gallon.*

**Lemonade or Black Current Iced Tea \$55**

**Strawberry Lime Lemonade \$40**

**Summer Pineapple Punch \$40**

**Finn River Apple Cider \$45**

**Fresh Squeezed Orange Juice \$65**

**House Brewed Starbucks Coffee** regular and decaffeinated **\$65**

**Hot Teas \$65**

## By the Dozen

**Assorted Homemade Cookies \$42**

**Raspberry and Lemon Bars \$36**

**Fudge Brownies \$44**

**Pastries Muffin and Banana Bread \$36**

**Schwartz Brothers Bagels and Cream Cheese \$44**

## Classics

*All items priced per item.*

**DRY Soda** assorted flavors **\$5**

**Soft Drinks** Coca-Cola products **\$4**

**Voss** bottled water **\$5**

**Pellegrino** sparkling water **\$4**

**JONES Soda** root beer, cream soda, berry lemonade **\$8**

**Granola Bars \$4**

**Energy Bars \$4**

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## LIVEN UP YOUR AFTERNOON

*All break packages include house brewed Starbucks™ regular and decaffeinated coffee and hot teas  
All menus are priced per person and available for 30 minutes of service. Minimum of 10 guests.*

### The Century Link

Ball Park cracker jacks, stadium popcorn (sweet and savory), licorice ropes, crunchy pretzel bites  
pimento cheese dip, mini corn dogs, honey mustard and grain mustard **\$16**

### The Pike Place

Beecher's cheese curds, smoked salmon dip, spicy jelly dip, crackers, mini doughnuts,  
chocolate-covered cherries **\$16**

### The Wellness Retreat

Chobani greek yogurt, dried fruit and nuts, vegetable chips, carrot sticks, celery sticks, hummus dip  
house-made berry grain bar, infused water station **\$16**

### The San Juan

Pacific Northwest shrimp and cocktail sauce, salmon and cream cheese Seattle roll  
rice crispy treats dipped in chocolate **\$18**

### The Rainier

An assortment of three flatbreads served room temperature:

Basil pesto, prosciutto, apple, brie, toasted almonds

Basil pesto, fig, goat cheese, aged balsamic (vegetarian)

Sundried tomato pesto, cherry tomatoes, eggplant, basil tapenade (vegetarian)

Jelly Belly beans (rotating flavors) **\$18**

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## THE GASTRO PUB

*The Gastro Pub lunch buffet includes one from each of the following categories: soup, salad, sandwich, vegetarian option, side and sweet treat with house-brewed Starbucks™ regular and decaffeinated coffee, iced tea, and lemonade. Minimum of 50 guests. \$48 per person.*

### Soups

*Additional soup \$3 per person, chowder \$5 per person.*

**Spicy Tomato Bisque**

**Creamy Potato**

**Vegan Minestrone**

**Corn & Green Chili Chowder**

**Smoked Salmon Chowder**

### Salads

*Additional \$2 per person.*

**Creamy Coleslaw**

**Confit Marble Potato Salad**

**Kale Caesar, Focaccia Croutons**

**Hawaiian Style Macaroni Salad**

**Greek Pasta Salad**

### Sandwiches

*Add additional sandwich for \$5 per person.*

**Battered Halibut** herbs, garlic, capers, homemade dill pickles on a brioche roll

**Drunken Pot Roast** fork-tender braised beef, pickled carrots, celery root, horseradish mustard sauce

**Piri Piri Chicken** roasted spiced chicken, banana curry mustard, jicama slaw on a brioche roll

**Moo Shu Duck Confit** fork-tender duck leg, plum sauce, pickled vegetables, on a brioche bun

**The Perfect Pita** yogurt roasted leg of lamb, garlic, lettuce, tomato, feta cheese, tzatziki sauce

**Bourbon Glazed Meatloaf** savory blend of beef and pork, spices, coleslaw, fry sauce on a roll

**Hot & Sweet Italian Grinder** tender Italian beef, spinach, mozzarella cheese, tomatoes, garlic aioli

**Pastrami Grinder** smoked brisket of beef, muenster cheese, oil and vinegar slaw, sweet peppers, mustard

**Buttermilk Fried Chicken** creole slaw, homemade pickles, cherry peppers, dijonaise

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## Vegetarian Sandwiches

**The Grilled Cheese Experience** Beecher's white cheddar, sundried tomatoes, basil aioli on crusty Essential Bakery sourdough batard

**Eggplant Parmesan Crisp** parmesan breaded eggplant, fresh mozzarella cheese, marinated Roma tomatoes, basil aioli on grilled Italian bread

**Falafel Crisp** fried garbanzo and English pea cakes, feta cheese, lettuce, tomato, garlic tzatziki on a pita

## Sides

**Garlic Cheese Fries**

**Sweet Potato Fries** creole aioli

**Tater Tot Poutine**

**Beecher's Flagship Mac n Cheese**

**House Fried Potato Chips** caramelized onion dip

## Sweet Treats

**Fresh Baked Cookies**

**Double Chocolate Brownies**

**Creamy Lemon Bars**

**Rice Crispy Treats**



# HOTEL INDIGO®

## CHEF'S BUTCHER BLOCKS

*All buffet lunches include house-brewed Starbucks™ regular and decaffeinated coffee, hot teas, iced tea and lemonade. Priced per person. Minimum of 25 guests.*

### Sandwich Central

*Build your own sandwich buffet.*

#### **Vegan Moroccan Lentil Soup**

**Organic Mixed Greens** seasonal garden vegetables, assorted dressings

**Heirloom Potato Salad** roasted mushroom crumb, parsley, chive, garlic aioli

**Deli Selections** smoked turkey, lean roast beef, black forest ham

**Sandwich Accoutrements** grilled vegetables, lettuce, tomato, red onion, house-cured pickles, roasted red pepper hummus

#### **Essential Bakery Breads**

#### **Condiments**

#### **Assorted Freshly Baked Cookies and Brownies**

**\$28**

### Souper Salad

*A combo buffet of warm soup and cool salads.*

#### **Vegan Minestrone Soup**

#### **Smoked Bacon Clam Chowder**

**Tomato Alfredo Bisque** parmesan cheese croutons

**Mixed Field Green Salad Station** grape tomatoes, applewood smoked bacon, Beecher's Flagship cheese, dried cranberries, focaccia croutons, assorted dressings

**Salish Sea Smoked Salmon Caesar** hearts of romaine, Tuscan kale, house cured lox, pecorino cheese

**Cobb Salad** bacon, chicken, blue cheese, avocado, green goddess dressing

**Essential Bakery Rolls** sweet cream butter

#### **Mini Pastry Selections**

**\$36**

### Panini Fresca

*An assortment of hot and cold pre-made gourmet sandwiches.*

#### **Vegan Minestrone Soup**

**Organic Mixed Greens** assorted dressings

**Vegan Quinoa, Lentil & Apple Salad** almonds, curried honey vinaigrette

#### **Baked Chicken and Artichoke Panini**

**Focaccia Margherita** Roma tomatoes, fresh basil and mozzarella

#### **Mini Pastry Selection**

**\$38**

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## PLATED LUNCH

*All plated lunches include one salad, a choice of two mains, and one dessert, Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, hot teas, iced tea and lemonade. \$45 per person.*

### Starters

**Creamy Tomato Bisque** snow crab meat, roasted red peppers, fresh basil

**Organic Mixed Greens** parmesan cheese, matchstick vegetables, balsamic vinaigrette

**Chilled Romaine Hearts** pickled red onions, marinated artichokes, imported olives, red wine vinaigrette

**Wild Arugula Salad** purple ninja radishes, walnuts, blistered grapes, fines herb vinaigrette

**Palouse Barley** shaved beets, upland watercress, honey crisp apples, cheese curds, aged balsamic

### The Main Event

**Stout Braised Short Ribs** creamy garlic potatoes, roasted root vegetables, fresh savory

**Kurobuta Pork Chop** creamy polenta, tomato caponata, bordelaise

**Columbia River Steelhead** preserved lemon, black caviar lentils, fennel confit

**Grilled All-Natural Chicken Breast** coriander crust, marinated artichokes, marble potatoes

**Gnocchi** wild mushrooms, English peas, fresh thyme, garlic beurre monte

**Brassica Gratin** crispy kale, savory cabbage, broccoli, cauliflower crème, mushroom crumb

### Sweets

**New York Style Cheesecake** Northwest berry coulis

**Vanilla Crème Brûlée** chocolate curls

**Snoqualmie Gourmet Ice Cream** homemade butter cookies

**Butter Toasted Chestnut Bread** caramel Sauce

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## PLATED DINNER

*All plated dinners include one salad, a choice of two mains, and one dessert, Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, hot teas, iced tea and soft drinks. \$59 per person.*

### From the Garden

**Organic Mixed Greens** parmesan cheese, young fennel, toasted hazelnuts, herb vinaigrette  
**Grilled Hearts of Romaine Caesar** vine ripened tomato, crispy pancetta, shaved Parmesan cheese  
**Northwest Salmon Bacon** celery root salad, green apples, brown butter vinaigrette.  
**Braised Short Rib Ravioli** parsnip puree, grilled sweet onions, wild mushrooms  
**Yukon Gold Potato Galette** soft poached hen egg, applewood smoked bacon, Béarnaise sauce

### Fields and Oceans

**Painted Hills Farm Beef Tenderloin** garlic potato puree, bacon lardons, brussels sprouts, bordelaise  
**Garlic Roasted Frenched Chicken Breast** roasted shallot and carrots, rosemary jus  
**Seared Pacific Salmon** roasted squash, wild grains, garlic lemon brown butter  
**North Pacific Petrale Sole** melted young leeks, Dungeness crab croquettes  
**Caramelized Diver Scallops** cauliflower gratin, rainbow chard, grilled Wenatchee pears  
**Vegetarian Tagine** couscous, sweet potato, tomato, chickpea, preserved lemon, parsley

### Confections

**Vanilla Bean Cheesecake Northwest** berry coulis  
**Chocolate Decadence** raspberry sorbet  
**Guinness Chocolate Cake** soft whipped cinnamon crème  
**Wenatchee Pear Crème Brûlée**

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## THEMED BUFFETS

*All buffets are served with Essential Bakery rolls with sweet cream butter, freshly brewed Starbucks™ coffee, hot teas, iced tea, and soft drinks. Priced per person.*

### Butcher Table

petite wedge salad, blue cheese, bacon and tomato, pulled pork sliders with zesty slaw, grilled cheese with tomato bisque, warm peanut glazed chicken skewers, herbed potato fries, garlic aioli

**\$42**

### Tuscan Sun

basil chicken, tomato-alfredo sauce, hearts of romaine, croutons, parmesan, and tomato tapenade, garden vegetable penne with basil pesto steamed broccolini, sweet red peppers parmesan cheese bread

**\$48**

### India Revisited

chicken tikka masala, malai kofta spinach, papdi chaat flatbread, grilled shrimp roasted cauliflower saffron biryani, cain sugar mango with lime basil and mint

**\$58**

### El Barrio

marinated tri-tip steak, carnitas pork, chocolate mole chicken fajitas, sautéed onions and roasted peppers, pinquito beans, sautéed prawns green poblano rice, elote street corn, white corn and flour tortillas, pico de gallo, sour cream, guacamole, Oaxacan slaw

**\$52**

### Dim Sum

Imperial Garden dim sum, zesty Asian slaw, warm sesame peanut noodle salad, spring rolls, fresh Thai summer rolls, steamed barbeque pork buns, crispy dumplings, vegetable-shrimp fried rice

**\$48**

### The Pike Place Market

vine ripe tomatoes, burrata mozzarella cheese and fresh basil, pasta salad, artichoke hearts, sun dried tomatoes, cedar plank roasted salmon, honey-miso mustard glaze, fried Beecher's Flagship cheese curds, flatbread pizza, andouille sausage and bell peppers, wild mushrooms, Yakima sweet onions

**\$45**

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## Hors d' Oeuvres Cold

antipasto brochettes, pickled vegetables, Salumi salami, marinated mozzarella  
**\$46**

stuffed mini sweet peppers, avocado mousse, cilantro, tuna poke  
**\$48**

smoked bay scallop, piquillo pepper aioli, orange zest, Spanish olive  
**\$46**

tiger prawn shooter, 'Bloody Mary' cocktail sauce, celery leaf  
**\$46**

roast beef slider, sweet roll, horseradish mousseline  
**\$48**

## Hors d' Oeuvres Hot

boneless chicken wing slider, sweet roll, apricot mostarda  
**\$46**

phyllo triangles with young spinach and feta cheese  
**\$34**

ginger-glazed chicken skewers, Thai peanut sauce, fresh cilantro  
**\$38**

coconut shrimp, sweet chili jam  
**\$51**

dungeness crab fritter, smoked tomato aioli  
**\$50**

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## Additional Platters and Presentations

*Each platter serves 35 guests.*

### **Potlatch Spiced Cedar-Planked Salmon**

baby dill crème, charred lemon

**\$225**

### **Salish Sea Seafood Platter**

cocktail prawns, Pacific oysters, snow crab  
smoked trout, assorted artisan breads, gourmet  
crackers

**\$325**

### **Oxbow Farms Crudités Display**

organic fresh vegetables, assorted remoulades

**\$95**

### **Willowood Farms House-Crafted Antipasto**

pickled and preserved organic vegetables  
assorted relishes, hummus, grilled pita bread

**\$145**

### **Artisan Cheeses & Charcuterie**

Salumi salami, mole salami, sopressat hot  
coppa, organic preserves, pickled vegetables  
artisan breads

**\$275**

## Carving Stations

*Serves 40 guests.*

### **Whole Painted Hills New York Sirloin**

whole grain mustard jus

**\$395**

### **Roasted Heritage Turkey Breast**

cranberry cumberland sauce

**\$275**

### **Szechuan-Spiced Berkshire Pork Belly**

ginger-ponzu glaze

**\$325**

### **Corned Beef Brisket**

horseradish crème, apple-whole grain mustard

**\$375**

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