



VOW TO STAY CURIOUS.



HOTEL
INDIGO
EVERETT



IMAGINE

Three-Course Plated Dinner.
\$60 per guest.

PASSED HORS D'OEUVRES

Please select three.

RECEPTION DISPLAY

Imported and Domestic Cheeseboard, Salumi Charcuterie

SALAD

Please select one.

Petite Iceberg Wedge smoked bacon, hardboiled eggs, fresh diced tomatoes

Organic Mixed Green Salad toasted pecans, cherry tomatoes, fine herbs vinaigrette

Salt-Roasted Baby Beets fresh burrata, maché lettuce, candied walnuts, pomegranate vinaigrette

Vine-Ripened Tomato Salad mozzarella, arugula basil pesto, aged balsamic

Hearts of Romaine Caesar Salad shaved parmesan cheese, brioche croutons

INTERMEZZO

ENTREES

Please select one.

Draper Valley Chicken Breast fontina cheese, cremini mushrooms, marsala sauce

Wild Alaskan Halibut celeriac puree, smoked tomatoes, preserved lemon

Painted Hill Petit Filet Mignon wild mushrooms, duck fat roasted potatoes, bordelaise sauce

Cedar Plank Wild King Salmon smoked bacon potato hash, rainbow chard

Dungeness Crab Cakes brioche croutons, béarnaise sauce, micro greens

Skagit Valley Potato Gnocchi melted leeks, wild mushrooms, fresh thyme

COMPLIMENTARY CAKE CUTTING

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FOREVER

Three-Course Plated Dinner.

\$80 per guest.

PASSED HORS D'OEUVRES

Please select three.

RECEPTION DISPLAY

Imported and Domestic Cheeseboard, Salumi Charcuterie

SALAD

Please select one.

Vine-Ripened Tomato Salad mozzarella, arugula basil pesto, aged balsamic

Hearts of Romaine Caesar Salad shaved parmesan cheese, brioche croutons

Panzanella Salad heirloom cherry tomatoes, basil, garlic, thyme, virgin olive oil

Baby Spinach Salad smoked bacon, pickled onions, hard boiled eggs, warm balsamic dressing

INTERMEZZO

MAIN COMBINATION PLATES

Please select one.

All dishes are served with seasonal vegetables, rice pilaf, or forked potatoes.

Draper Valley Chicken Breast and Seared Alaskan Halibut

New York Sirloin with Seared Gulf Prawns

Petite Beef Medallions with Alaskan King Salmon

Boneless Short Rib with Miso-Glazed Sable Fish

Grilled Alaskan Halibut with Dungeness Crab Cakes

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BY DESIGN

Buffet for 50 guests minimum.

\$70 per guest for two mains, one accompaniment.

\$75 per guest for three mains, two accompaniments.

PASSED HORS D'OEUVRES

Please select three.

RECEPTION DISPLAY

Imported and Domestic Cheeseboard, Salumi Charcuterie

BEGINNINGS

Please select three.

Organic Mixed Green Salad toasted pecans, cherry tomatoes, fine herbs vinaigrette

Hearts of Romaine Caesar Salad shaved parmesan, brioche croutons

Vine-Ripened Tomato Salad mozzarella, arugula basil pesto, aged balsamic

Tri-Color Tortellini crispy pancetta, sun-dried tomatoes, basil, garlic cream

Braised Endive candied walnuts, stilton cheese, grilled Wenatchee pears, cider vinaigrette

MAINS

Potato Gnocchi caramelized onions, herb mushrooms, white truffle oil

Mustard-Glazed King Salmon creamy leeks, shelling peas, lemon chive butter

Alaskan Halibut artichoke parmesan crème, marinated fennel, fresh laurier

Draper Valley Chicken Breast creamy polenta, Willowood Farm carrots, cippolini onions, bourbon maple glaze

Roast Pork Loin marinated grilled potatoes, Spanish chorizo, charred scallions, roasted red peppers

Petit Beef Medallions parsnip purée, king trumpet mushrooms, bourbon demi-glaze

Petrale Sole Almandine cauliflower mousseline, slivered almonds, toasted coriander, brown butter sauce

ACCOMPANIMENTS

Organic Roasted Fingerling Potatoes fine herbs

Garlic Mashed Potatoes

Steamed Jasmine Rice

Soft Baked Polenta Parmesan cheese

Organic Baby Carrots rosemary honey

Roasted Cauliflower herb bread crumbs, chopped eggs

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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	\$295
Oxbow Farms Crudit� 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 Cheese & Charcuterie Salumi salami, Mole salami, sopressata, 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-plum glaze	\$325
Corned Beef Brisket horseradish-apple cr�me	\$375

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LATE NIGHT SNACKS

Available by the dozen.

ALL-NIGHTERS

Breakfast Burrito sausage, scrambled eggs, cheese, sour cream, salsa	\$60
French Toast Sticks maple butter	\$24
Fried Chicken Maple Bacon Skewers sweet chili glaze	\$42

THE HAPPIEST OF HOURS

Deep-Fried Mac & Cheese molten cheddar dipping sauce	\$40
Mini Grilled Cheese tomato bisque	\$40
Mini Pizzas assorted toppings	\$40
Loaded Potato Skins cheddar cheese, bacon, scallions, sour cream	\$40

FUN WITH A BUN

Minimum of three dozen per item.

Angus Beef Applewood bacon, blue cheese, horseradish aioli	\$45
Dicks Deluxe American cheese, special sauce	\$45
Pulled Pork bourbon BBQ sauce, zesty slaw	\$45
Mini Hot Dog Slider ketchup, mustard, relish	\$45

NIGHT CAPPERS

Warm Raspberry Filled Churros whipped cream dipping sauce	\$36
Warm Chocolate Chip Cookies ice cold milk	\$36
Brownie Sundae or Strawberry Short Cake Shooter	\$36
White Chocolate Cranberry Popcorn	\$36
Maple Bacon Caramel Corn	\$36

A ROUND OF SIDES

20-25 servings. \$50 per round.

Three-Cheese Mac & Cheese
Crispy Fries dipping sauce

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HORS D'OEUVRES

COLD

Aged Gruyere Cheese Gougers	garden herbs, truffle chèvre mousse	\$36
Antipasto Brochettes	pickled vegetables, Salumi salami, marinated cheese	\$46
Stuffed Mini Sweet Peppers	avocado mousse, cilantro, shrimp ceviche	\$48
Smoked Bay Scallop	piquillo pepper coulis, orange zest, Spanish olive	\$46
Tiger Prawn Shooter	“Bloody Mary” cocktail sauce, celery slaw	\$46
Roast Beef Slider	sweet roll, horseradish mousseline	\$48

HOT

Boneless Chicken Wing Slider	sweet roll, apricot moustarda	\$46
Phyllo Triangles	Young spinach, feta cheese	\$34
White Sesame Shrimp Toasts	wild wheat brioche	\$44
Ginger-Glazed Chicken Skewers	Thai peanut glaze, fresh cilantro	\$38
Coconut Shrimp	sweet chili jam	\$51
Dungeness Crab Beignets	sambal aioli	\$50

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