



HOTEL INTERURBAN

BREAKFAST

FARM TO FORK PLATED BREAKFAST

The Farm to Fork Plated Breakfast includes house-brewed Starbucks regular and decaffeinated coffee, hot teas, orange juice, and a bakery basket. Priced per person.

The Basic scrambled farm fresh eggs with shredded cheddar breakfast hash, hardwood smoked bacon or chicken-apple sausage

Spiced Pumpkin Pancakes cinnamon whipped cream, gingersnap cookies, served with breakfast hash and hardwood smoked bacon or chicken-apple sausage

Breakfast Burrito scrambled farm fresh eggs, hardwood smoked bacon, pico de gallo, shredded cheddar, served with breakfast hash

THE URBAN BREAKFAST

The Urban Breakfast includes choice of two mains, house-brewed Starbucks regular and decaffeinated coffee, hot teas, orange juice, seasonal fruits, and bakery fresh muffins and bagels. Minimum 15 people. Priced per person.

Choose Two

Homemade Buttermilk Biscuits 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, onions

Cinnamon Sugar French Toast Alki Bakery brioche, candied pecans, maple syrup, Yakima apple butter

Traditional Eggs Benedict Tails and Trotters ham, soft poached egg, béarnaise sauce

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

BREAKFAST

BACK FOR SECONDS

Breakfast buffets are priced per person and come with house-brewed Starbucks regular and decaffeinated coffee and hot tea. Priced per person. Minimum of 25 guests. Vegetarian options available upon request. All buffets are 90 minutes of service unless otherwise noted. Please communicate all food allergies no less than five business days prior to your event.

Choose one of the following:

Just a Little assorted house bakery basket, house preserves, whole seasonal fruit, hard-boiled eggs

Cascade Continental bagels, assorted house bakery basket, local seasonal preserves, hard boiled eggs, flavored cream cheeses, Chobani Greek yogurt, farmstead honey, house granola

Puget Sound Breakfast scrambled eggs, Beecher's Flagship white cheddar, chives, Applewood smoked bacon and black pepper breakfast sausage links or chicken-apple sausage, Yukon gold herbed breakfast potatoes, assorted house bakery basket, house preserves, Chobani Greek yogurt, farmstead honey, house granola

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

BREAKFAST

ADD IT ON

One chef attendant per 100 guests. Chef attendant required. Two hour minimum.

Eggs Your Way Washington farm fresh eggs prepared to order, choice of foraged mushrooms, sweet roasted bell peppers, Washington onions, smoked country ham, chopped plum tomatoes, shredded cheese, black pepper breakfast sausage, whole leaf spinach, applewood smoked bacon

Added to the Cascade Continental or Puget Sound Breakfast

À la carte

ADDITIONAL SIDES

Prices shown are per dozen unless otherwise noted. A maximum of 90 minutes of service.

Assorted House Bakery Basket house preserves

Signature Bagels assorted cream cheeses

Mini Breakfast Quiche black pepper breakfast sausage, spinach, Beecher's white cheddar, bacon maple jam

Cinnamon Sugar Brioche French Toast fresh berries

Mini Spiced Pumpkin Pancakes cinnamon whip

Southwest Breakfast Burrito scrambled farm fresh eggs, hardwood smoked bacon, pico de gallo, shredded cheddar, breakfast hash

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

BREAKS

À LA CARTE SNACK MENU

All items are priced per person. All breaks are 30 minutes of service unless otherwise noted.

House Kettle Chips caramelized onion aioli, vegan pesto, Sriracha hummus

Mediterranean Dips fired pita chips, roasted bell pepper hummus

Corn Tortilla Chips traditional guacamole, pico de gallo, black bean dip

Mediterranean Salumi Antipasto cured meats, artisan cheeses, pickled vegetables, rustic breads

Seasonal roasted vegetables, sun-dried tomato tapenade, toasted baguette

Market Seasonal Fruit honey yogurt dip

Vegetable Crudit  creamy herb dip

Make Your Own Trail Mix Bar assorted nuts, chocolate chips, shredded coconut, housemade granola, dried cranberries, raisins

SWEET AND SALTY BY THE POUND

Serves 12 people per one pound.

Popcorn and Pretzels

Assorted Mixed Nut Medley

Malt Ball Trio and Yogurt Raisins

Chocolate Covered Pretzels

Homemade Granola

Gummy Candy Bowl

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

BEVERAGE SERVICE

30 minutes of service. Pricing is per person.

House-Brewed Starbucks Coffee regular or decaffeinated

Hot Teas

Bottled Water

Soft Drinks Coca-Cola products

Sparkling Water

BY THE GALLON

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

Lemonade or Passion Fruit Iced Tea

Finn River Apple Cider

Fresh Squeezed Orange Juice

House-Brewed Starbucks Coffee regular or decaffeinated

Hot Teas

BY THE DOZEN

Assorted Homemade Cookies

Raspberry and Lemon Bars

Fudge Brownies

Pastries, Muffins, and Banana Bread

Bagels and Cream Cheese

Granola Bars or Energy Bars

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

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 PIKE PLACE

Beecher's cheese curds, smoked salmon dip, spicy pepper jelly, crackers, bagel bites, and Seattle Chocolates

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

THE SAN JUAN

Pacific Northwest shrimp and cocktail sauce, salmon and cream cheese Seattle roll, and creamy lemon bars

THE RAINIER

Assortment of three flatbread, served at room temperature:

Prosciutto, apple butter, brie, toasted almonds

Fig, goat cheese, aged balsamic, basil pesto (vegetarian)

Garden basil, olive tapenade, sundried tomato (vegetarian)

THE CANDY BAR

Gummy candy bowl, assorted malt balls, yogurt covered pretzels, red vines, and caramel corn

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

ADDITIONAL PLATTERS AND PRESENTATIONS

PLATTERS & DISPLAYS

Each platter serves 25 guests.

Potlatch Spiced Cedar-Planked Salmon baby dill crème, charred lemon

Oxbow Farms Crudité Display organic fresh vegetables, assorted remoulades

Willowood Farms House-Crafted Antipasto pickled and preserved organic vegetables, assorted relishes, hummus, grilled pita bread

Artisan Cheese & Charcuterie Salumi salami, Mole salami, sopressata, hot coppa, organic preserves, pickled vegetables, artisan breads

Prawn Cocktail lemon wedge, 'bloody mary' cocktail sauce

Confection Display holiday cookies, tarts, and cakes

HANDCARVED MEATS

Serves 25 guests. Chef attended required at \$100 per hour. Minimum of two hours.

Oven-Roasted Heritage Turkey cranberry-rosemary jus

Pepper-Crusted Prime Rib mustard jus, horseradish

Nueske's Bourbon Ham brown sugar-pineapple glaze

Szechuan-Spiced Berkshire Pork Belly ginger-plum glaze

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

HORS D'OEUVRES

COLD HORS D'OEUVRES

Aged Gruyere Cheese Gougeres garden herbs, truffle chèvre mousse

Crudité Shooters young garden vegetables, dill pickle aioli, herb salad

Heirloom Potatoes whipped crème fraîche, smoked salmon roe

Antipasto Brochettes marinated olives, artisan cheese, salumi

Curry Chicken Salad toasted pita, fresh cilantro

Smoked Turkey Sliders sweet Hawaiian rolls, cranberry chutney, horseradish crème

HOT HORS D'OEUVRES

BLT Slider sweet Hawaiian rolls, smoked onion, tomato jam, pepper bacon, butter lettuce

Dungeness Crab Cakes caper-sriracha remoulade

Szechuan Spiced Chicken Skewers peanut sambal, basil sprouts

Pork Belly Skewers smoked maple glaze

Spanakopita spinach and feta stuffed crispy phyllo triangles

Mini Quiche salted capers, hardwood smoked bacon, béarnaise

Coconut Prawns sweet chili sauce, black sesame togorashi

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

LUNCH

BUFFETS

Lunch buffets are priced per person and come with house-brewed Starbucks regular and decaffeinated coffee and hot tea. Priced per person. Minimum of 25 guests. Vegetarian options available upon request. All buffets are 90 minutes of service unless otherwise noted. Please communicate all food allergies no less than five business days prior to your event.

THE GASTRO PUB

The gastro pub lunch buffet includes one from each of the following categories: soup or salad, sandwich, side, and sweet treat.

Soups

Additional soup

Spicy Tomato Bisque

Creamy Potato

Smoked Salmon Chowder

Curried Pumpkin Soup (vegetarian)

Salads

Additional salad

Creamy Coleslaw

Red Marble Potato Salad

Quinoa Tabbouleh

Chinese Cabbage Salad

Winter Waldorf

Sandwiches

Additional sandwich

Piri Piri Chicken roasted spiced chicken, banana curry mustard, jicama slaw, ciabatta roll

Shrimp Roll fresh shrimp, celery remoulade, old bay aioli, dill pickle, soft bun

Hot & Sweet Italian Grinder genoa salami, hot coppa, mozzarella, tomatoes, spinach, garlic aioli

Buttermilk Fried Chicken dill pickles, honey-dijon aioli, creole slaw, provolone

Bahn Mi Dip demi baguette, pickled vegetables, roast beef, chile mayo, pho broth

Sonoran Quesadilla grilled peppers, onions, mushrooms, pepperjack, cotija-hatch chili crema (vegetarian)

Turkey Day Melt roasted turkey, horseradish aioli, cranberry sauce, sage-parmesan stuffing

BBQ Meatloaf Sandwich savory blend of pork and beef, campfire sauce, demi baguette, coleslaw

Portobello Muffuletta marinated mushrooms, olive tapenade, tomato, provolone, red peppers (vegetarian)

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

LUNCH

Sides

Additional choice

Garlic Herb Fries

Tater Tot Poutine

Smoked Cheddar Mac & Cheese

House-Fried BBQ Chips blue cheese dip

Sweet Treats

Additional choice

Fresh Baked Cookies

Double Chocolate Brownies

Creamy Lemon Bars

Raspberry Crumble Bars

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

LUNCH

THE TALK OF TUKWILA

Includes two from each of the following categories:

Salads

Kale Caesar parmesan, garlic croutons, charred lemons, lemon-pepper emulsion

Market Greens blend of lettuces, shaved beets, feta, navel orange, pomegranate vinaigrette

Winter Waldorf crisp celery, spiced walnuts, Wenatchee apples, cider vinaigrette

Caramelized Brussels Sprouts fresh cilantro, fish sauce aioli, crispy chestnuts, baby spinach

Quinoa Tabbouleh Italian parsley, roasted red peppers, English cucumber, fines herb vinaigrette

Garden Inspired Soup Hot soup to chase away the chill, based on Chef's whimsy

Mains

Grilled Chicken Breast garnet yam puree, seared broccolini, gremolata

St Helen's Flank Steak roasted fingerlings, wild mushrooms, French beans, bordelaise

Praline-Crusted True Cod butternut squash risotto, crispy chestnuts, braised greens

Braised Short Ribs creamy potatoes, crispy shallots, chili-roasted carrots, stout beer jus

Hoisin Glazed Pork Loin marinated cabbage, baby bok choy, snap peas, pineapple fried rice

Salish Sea Cioppino penn cove mussels, manila clams, spicy tomato broth, navel orange

Truffled Gnocchi "Mac & Cheese" sun-dried tomatoes, fontina, caramelized onions, toasted brioche

Sweets

Fresh Baked Cookies

Double Chocolate Brownies

Creamy Lemon Bars

Raspberry Crumble Bars

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

LUNCH

CHEF'S BUTCHER BLOCK

Build your own sandwich buffet, includes the following:

Curried Pumpkin Soup

Market Greens blend of lettuces, garden radish, feta, navel orange, pomegranate vinaigrette

Roasted Fingerling Potato Salad shaved beets, apples, sauerkraut, dijonnaise

Smoked Turkey, Roast Beef, Black Forest Ham pickled vegetables, lettuce, tomato, onion, dill pickles

Tillamook Cheddar, Pepperjack, Provolone Alki Bakery breads, mayo, Dijon, balsamic aioli, hummus

Assorted Freshly Baked Cookies & Brownies

HAZEL'S LUNCHEON

A selection of warm soups and cold salads:

Spicy Tomato Bisque

Creamy Baked Potato Soup

Curried Pumpkin Soup (vegetarian)

Kale Caesar genoa salami, parmesan, garlic croutons, charred lemons, lemon-pepper emulsion

Market Greens blend of lettuces, shaved beets, feta, navel orange, pomegranate vinaigrette

Caramelized Brussels Sprouts fresh cilantro, fish sauce aioli, crispy chestnuts, baby spinach

Alki Bakery Rolls sweet cream butter

Creamy Lemon Bars & Dark Chocolate Brownies

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

LUNCH

FARM TO FORK PLATED LUNCH

All plated lunches include one starter, a choice of two mains, one dessert, Alki Bakery rolls with sweet cream butter, freshly brewed Starbucks coffee, hot teas, and iced tea. Vegetarian options available upon request. Main selections and counts must be made no less than five business days prior to your event date. Please communicate all food allergies no less than five business days prior to your event date. Priced per person.

Starters

Kale Caesar parmesan, garlic croutons, charred lemons, lemon-pepper emulsion

Market Greens blend of lettuces, shaved beets, feta, navel orange, pomegranate vinaigrette

Winter Waldorf crisp celery, spiced walnuts, Wenatchee apples, cider vinaigrette

Caramelized Brussels Sprouts fresh cilantro, fish sauce aioli, crispy chestnuts, baby spinach

Garden Inspired Soup hot soup to chase away the chill, based on Chef's whimsy

The Main Event

Frenched Chicken Breast

garnet yam puree, glazed broccolini, seared onions, gremolata

St Helen's Petite Filet

roasted fingerlings, wild mushrooms, French beans, bordelaise

Blackened Steelhead

butternut squash risotto, crispy chestnuts, braised greens

Braised Short Ribs

creamy potatoes, crispy shallots, chili-roasted carrots, stout beer jus

Dungeness Crab Cakes

glazed bok choy, sweet potato hash, red pepper coulis

Truffled Gnocchi "Mac & Cheese"

wild mushrooms, caramelized cauliflower, brussels sprouts

Sweets

Lemon Tart toasted meringue, pomegranate glaze

Chocolate Decadence vanilla Chantilly, ganache

Crème Brule honey-poached cranberries

Carrot Cake caramel fromage blanc, toasted pecans (gluten free)

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

LUNCH

"ON THE FLY" LUNCH BOX

Please select three choices.

Signature sandwiches and wraps are accompanied with Tim's Potato Chips, fresh whole fruit, garden salad, a fresh baked cookie, and bottled water or soft drink. Sandwich choices must be made no less than five business days prior to your event.

Bronze Turkey Breast

sweet onions, butter lettuce, tomatoes, cheddar cheese, roasted garlic mayo

Classic BLT

applewood smoked bacon, bibb lettuce, fresh tomatoes, dijonaise

Caprese Sandwich (vegetarian)

sweet onions, butter lettuce, tomatoes, fresh mozzarella, balsamic emulsion

Curried Chicken Salad Wrap

celery hearts, raisins, fuji apples, toasted walnuts, romaine lettuce, madras curry aioli

Vegetarian Wrap (vegetarian)

grilled onions, roasted red peppers, portobello mushrooms, fresh mozzarella, wild arugula

Grilled Chicken Caesar Wrap

crisp romaine, aged parmesan, white anchovy vinaigrette

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

DINNER

PLATED DINNER

All plated dinners include one starter, a choice of two mains, one dessert, Alki Bakery rolls with sweet cream butter, freshly brewed Starbucks coffee, and hot teas. Vegetarian options available upon request. Main selections and counts must be made no less than five business days prior to your event date. Please communicate all food allergies no less than five business days prior to your event date. Priced per person.

Starters

Kale Caesar parmesan, garlic croutons, charred lemons, lemon-pepper emulsion

Harvest Salad medjool dates, arugula, prosciutto, blue cheese vinaigrette

Winter Waldorf crisp celery, spiced walnuts, Wenatchee apples, cider vinaigrette

Caramelized Brussels Sprouts fresh cilantro, fish sauce aioli, crispy chestnuts, baby spinach

Beet Cured Salmon Pastrami caraway rye, pickled onions, Wenatchee apples, upland watercress

Fields and Oceans

Frenched Chicken Breast garnet yam puree, glazed broccolini, seared onions, gremolata

St Helen's Petite Filet roasted fingerlings, wild mushrooms, French beans, bordelaise

Blackened Steelhead butternut squash risotto, crispy chestnuts, braised greens

Braised Short Ribs creamy potatoes, crispy shallots, chili-roasted carrots, stout beer jus

Dungeness Crab Cakes glazed bok choy, sweet potato hash, red pepper coulis

Columbia River Salmon with Dungeness Crab Cake baby carrots, fennel crème, swiss chard

St Helen's Filet with Gulf Prawns smoked yams, seared onions, black kale

Truffled Gnocchi "Mac & Cheese" wild mushrooms, caramelized cauliflower, brussels sprouts

Confections

Lemon Tart toasted meringue, pomegranate glaze

Chocolate Decadence vanilla Chantilly, espresso ganache

Crème Brule honey-poached cranberries

Carrot Cake caramel fromage blanc, toasted pecans (gluten free)

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

DINNER

THEMED BUFFETS

All dinner buffets are served with Alki Bakery rolls with sweet cream butter, and freshly brewed Starbucks regular and decaf coffee. Priced per person. Minimum of 25 guests. Maximum of 90 minutes of service unless otherwise noted.

The Edelweiss

Pretzel Bites spicy mustard, spinach-cheese fondue

Wild Arugula shaved beets, cucumber, creamy dill vinaigrette

Warm Potato Salad sauerkraut, pickled red onions, cheese curds, horseradish aioli

Grilled Bratwurst caramelized cabbage, Braeburn apples, mustard creme

German Chocolate Cake toasted coconut

The Sonoran Sunset

Salsa Bar crispy corn chips, salsa roja, sour cream, pico de gallo

Fiesta Salad crisp lettuce, tortilla strips, tomato, cheddar cheese, cilantro lime vinaigrette

Cilantro Lime Rice

Stewed Black Beans fresh cotija cheese

Grilled Chicken Fajitas grilled peppers and onions, warm flour tortillas

Cinnamon Churros Mexican hot chocolate

The Florentino

Tuscan Romaine parmesan, genoa salami, marinated olives, pickled red onions, Italian vinaigrette

Grilled Flatbread sun-dried tomatoes, fontina fonduta, garden basil

Pesto Penne delicata squash, roasted red peppers, fresh feta

Chicken Oregano artichoke hearts, roasted garlic tomatoes, creamy polenta

Tiramisu espresso glaze

The Silk Road

Dim Sum assorted dumplings and buns, hoisin, sambal

Asian Slaw napa cabbage, cilantro, pickled ginger, soy-sesame vinaigrette

Spicy Noodle Salad marinated tofu, fresh cilantro, peanut-sambal, yakisoba, bok choy

Szechuan-Spiced Pork Loin pineapple fried rice, charred scallions, tamari glaze

Sweet Rice Mochi and Fortune Cookies

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

DINNER

The Catch of the Day

Northwest Cioppino Puget sound shellfish, navel orange, spice tomato broth, fennel

Kale Caesar shaved parmesan, rye croutons, black pepper-lemon emulsion

Blackened Salmon Columbia river salmon, wild greens, grilled lemons

BBQ Chicken molasses baked beans, charred coleslaw

Apple Crumble Bars butter caramel

The Chef's Table

Shrimp Dip baby spinach, artichokes, warm sourdough

Market Greens garden radish, snap peas, toasted pecans, dill pickle vinaigrette

St Helen's Beef Coulotte smoked yam butter, caramelized brussels sprouts

Truffled Gnocchi Mac & Cheese sun-dried tomatoes, caramelized onions, fontina béchamel

Lemon Bars & Local Artisanal Cheeses spiced nuts, preserved fruit, gourmet crackers

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.



HOTEL INTERURBAN

COMPLETE MEETING PACKAGE SAMPLE MENU

The CMP menu includes one main, one vegetable main, two composite salads, Alki Bakery rolls with sweet cream butter, Chef's choice dessert, freshly brewed Starbucks coffee and hot teas.
25 guests minimum.

FROM THE GARDEN

Organic Mixed Greens, spiced walnuts, tart cherries, champagne vinaigrette

Hearts of Romaine Caesar, shaved Parmesan cheese, rosemary sea salt, croutons

Fennel, Raisin, and Radicchio Salad, red wine vinaigrette

Iceberg Wedge, stilton cheese, pickled onions, heirloom cherry tomatoes

Couscous and Chicken Pea Salad, ginger lime dressing

Citrus Green Bean Salad, oranges, toasted almonds, crispy onion rings

SEASONAL SPECIALTIES

Spiced Rubbed Carlton Farm Pork Loin, mascarpone polenta, roasted willowood farm carrots, syrah jus

Alaskan Snow Crab, oxbow farm fennel, navel oranges, piquillo peppers, toasted coriander

Seared Columbia River Steelhead, lemon, wild herbs, farro, citrus butter

Miso-Glazed Albacore, charred scallion crème, foraged mushrooms, tamarind vinaigrette

Cauliflower Gratin toasted brioche, smoked shallots, baby spinach, aged Parmesan

Four Cheese Agnolotti, English peas, roasted peppers, wild mushrooms, lemon thyme

SWEETS

Baked Honeycrisp Apple Crumble, caramelized honey-crisp apples, brown sugar, vanilla cream

Assorted Freshly Baked Cookies and Dessert Bars

Mini Pastry Selection petit fours, tartelettes, macaroons, opera cakes

Menus and prices subject to change. All food and beverage is subject to applicable Washington state sales tax and a 21% taxable service charge. Of that amount 70% will be paid directly to service personnel and 30% will be retained by the property. Consuming raw or undercooked meats may increase your risk of foodborne illness.