



HOTEL INTERURBAN

IMAGINE

Three-course plated dinner.

Please choose one starter, one salad, and two entrée options.

Served with fresh Alki Bakery rolls, sweet cream butter, regular and decaf coffee.

Starters

“Odin Brewery Freya’s Gold” Poached Prawn Cocktail bloody mary cocktail sauce, celery slaw
Personal Charcuterie Board handcrafted salamis, whole grain mustard, pickled vegetables
Personal Cheese Board three local cheeses, seasonal preserves, artisan crackers, spiced nuts

Salad

Classic Caesar garlic crostinis, shaved parmesan
Black Kale shaved beets, cucumber, creamy dill vinaigrette
Organic Mixed Greens shaved radish, tart cherries, champagne vinaigrette
Baby Spinach hardwood smoked bacon, pickled red onions, golden raisins, honey-mustard

Entrées

Frenched Chicken Breast garnet yams, braised greens, French beans
Blackened Arctic Char Wenatchee apples, winter root hash, lemon butter
Grilled “St Helen’s Beef” Petite Tender rosemary potato puree, broccolini, seared onions **Stout**
Braised Beef Short Ribs celeriac, wild mushrooms, spiced squash mash
Truffled Gnocchi Mac and Cheese roasted tomatoes, caramelized onions, fontina fonduta

Complimentary Cake Cutting

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

FOREVER

Three-course plated dinner.

Please choose one starter, one salad, and two entrée options.

Served with fresh Alki Bakery rolls, sweet cream butter, regular and decaf coffee.

Starters

Dungeness Crab Cake yuzu aioli, Asian slaw, snap peas

Shrimp and Artichoke Dip cherry peppers, baby spinach, sliced sourdough

Charcuterie and Cheese Board assortment of handcrafted meats & cheeses, fruit preserves, crackers, spiced nuts

Salad

Black Kale Caesar garlic crostini, shaved parmesan, smoked salmon

Wenatchee Apples shaved beets, spiced walnuts, Belgium endive, cider glaze

Baby Gem Lettuces toasted almonds, shaved manchego, piquillo peppers, sherry vinaigrette

Sterino Farms Broccolini hardwood smoked bacon, pickled red onions, golden raisins, honey-mustard

Entrées

Hudson Valley Duck roasted breast, confit leg, brussels sprouts, sweet potato

Blackened Arctic Char and Dungeness Crab Cakes Wenatchee apples, winter root hash, ginger glaze

Grilled Filet Mignon & Gulf Prawns roasted fingerling potatoes

Grilled Filet Mignon & Short Rib Ravioli smoked yam puree, wild mushrooms, pearl onions

Complimentary Cake Cutting

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BY DESIGN

Buffet for 50 guests minimum.

Please choose three salads, and two entrée options, and one accompaniment.

Served with fresh Alki Bakery rolls, sweet cream butter, regular and decaf coffee.

Salad

Classic Caesar romaine hearts, garlic crostinis, shaved parmesan

Black Kale shaved beets, cucumber, creamy dill vinaigrette

Organic Mixed Greens shaved radish, tart cherries, champagne vinaigrette

Baby Spinach hardwood smoked bacon, pickled red onions, golden raisins, honey-mustard

Quinoa Tabbouleh Italian parsley, cherry tomatoes, fresh feta, garden herb vinaigrette

Entrées

Herb-Roasted Draper Valley Chicken smoked yam puree, French beans, pearl onion confit

Rex Sole Florentino artichoke crème, crispy chickpeas, wild mushrooms

Spice-Roasted Pork Tenderloin creamy polenta, Wenatchee apples, roasted brussels sprouts

St Helen's Braised Short Rib wasabi mashed potatoes, ginger-roasted carrots, hoisin glaze

Grilled St. Helen's Petite Tender rosemary potato puree, broccolini, hardwood smoked bacon, mustard jus

Accompaniments

Roasted Butternut Squash toasted walnuts, honey poached cranberries, brussels sprouts

Seasonal Vegetable Medley roasted vegetables, garden herbs

Yukon Potato Gnocchi "Mac and Cheese" butternut squash, caramelized onions, toasted almonds, smoked cheddar

Brassica Gratin broccolini, crispy kale, cauliflower cream, savoy cabbage

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ADDITIONAL PLATTERS AND PRESENTATIONS

Each platter serves 35 guests.

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

Salish Sea Seafood Platter cocktail prawns, Pacific oysters, snow crab, smoked trout, assorted artisan breads, gourmet crackers

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

CARVING STATIONS

Serves 40 guests.

Whole Painted Hills New York Sirloin whole grain mustard jus

Roasted Heritage Turkey Breast cranberry cumberland sauce

Szechuan-Spiced Berkshire Pork Belly ginger-plum glaze

Corned Beef Brisket horseradish-apple crème



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LATE NIGHT SNACKS

Available by the dozen.

Two dozen minimum.

Breakfast All Day

Mini Pancakes bacon jam

Buttermilk Waffle Fries buffalo maple hollandaise

Mini Quiche gruyere, sundried tomato

Kids at Heart

PB & J Sandwiches no crusts

Grilled Cheese cheddar, pepper jack

Apple Wedges butter caramel, fleur de sel

Fun by the Bun

Crispy Chicken Slider pickled red onions, dijonnaise

Roast Beef Sliders horseradish crème, crisp lettuce

Mini BLT Hawaiian roll, roma tomato, crisp lettuce, pepper bacon

Fry Basket

20 servings per round. Served with dipping sauces.

Sea Salt French Fries campfire sauce

Chipotle Tater Tots ranch sour cream

Beer Battered Onion Rings dill pickle aioli

Sweet Treats

Chocolate Chip Cookies

Mini Cinnamon Churros dulce de leche

Mini Doughnuts hot chocolate

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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