

BUFFET BREAKFAST

CONTINENTAL BREAKFASTS

THE SAN JUAN ISLAND

Minimum 8 guests

Fresh Squeezed Orange Juice and Grapefruit Juice

Assorted Freshly Baked Muffins, Butter and Preserves

Sliced Fresh Fruit with Seasonal Berries

Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas

\$15.00

THE LOPEZ ISLAND

Minimum 10 guests

Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice

Sliced Fresh Fruit with Seasonal Berries

Harbor Club House Made Granola, Honey Yogurt and Fresh Berries

Assorted Freshly Baked Muffins and Scones, Butter and Preserves

Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas

\$17.00

THE ORCAS ISLAND

Minimum 15 guests

Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice

Sliced Fresh Fruit with Seasonal Berries

Individual Granola Parfaits, Honey Yogurt and Huckleberry-Blueberry Compote

Assorted Freshly Baked Muffins, Croissants, Danish and Scones, Butter and Preserves

Warm Breakfast Bagels, Whipped Cream Cheese

Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas

\$20.00

BUFFET BREAKFAST

SHAW ISLAND

Minimum 15 guests

Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice

Sliced Fresh Fruit with Seasonal Berries

Assorted Freshly Baked Muffins and Scones, Butter and Preserves

Fresh Made Oatmeal with Raisins, Dried Cherries, Brown Sugar and Light Cream

Scrambled Eggs with Fresh Chives

Smoked Bacon and Breakfast Sausage Links

Harbor Club Rosemary Breakfast Potatoes

Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas

24.00

STUART ISLAND

Minimum 20 guests

Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice

Sliced Fresh Fruit with Seasonal Berries

Assorted Freshly Baked Muffins, Scones, Croissants and Danish with Butter and Preserves

Warm Breakfast Bagels, Whipped Cream Cheese

Fresh Made Oatmeal with Raisins, Dried Cherries, Brown Sugar and Light Cream

Scrambled Eggs with Fresh Chives and Tillamook Cheddar Cheese

Smoked Bacon and Breakfast Sausage Links

Harbor Club Rosemary Breakfast Potatoes

Hazelnut Crusted Brioche French Toast, Pure Maple Syrup

Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas

\$29.00

FRIDAY HARBOR BRUNCH

This Buffet Has a Minimum of Fifty Guests and is Available for Receptions Concluding Prior to 1:30 p.m.

Sliced Fresh Fruit with Seasonal Berries

Fresh Baked Muffins, Scones and Croissants with Butter and Preserves

Imported and Domestic Cheeses with Dried Fruits and Nuts, Artisan Breads and Crackers

Penne Pasta Salad with Bocconcini, Cherry Tomatoes, Basil, Olive Oil and Balsamic Vinegar

Smoked Bacon and Breakfast Sausage

Scrambled Eggs with Fresh Herbs and Tillamook Cheddar Cheese

*Classic Eggs Benedict, Chive Hollandaise**

Roasted Red Potatoes with Rosemary, Garlic and Olive Oil

Brioche French Toast with Hazelnuts and Huckleberries, Pure Maple Syrup

Choice of

Pistachio Crusted Wild Salmon, Apple Cider Sauce with Lemongrass and Ginger

Or

Roasted Chicken Breast with Blue Cheese, Walnuts, Orange and Thyme

Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas

Fresh Squeezed Orange and Grapefruit Juice

\$45.00

OMELET STATION*

Prepared in the room by uniformed attendant.

*Fresh Free Range Eggs, Tillamook Cheddar Cheese, Tomatoes, Peppers,
Ham, Bacon, Scallions, Bay Shrimp, Fresh Basil*

Additional \$7.00 per person.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

PLATED BREAKFASTS

Served with Fresh Squeezed Orange Juice, Fresh Squeezed Grapefruit Juice, Apple Juice, Tomato Juice, V-8 or Cranberry, Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas.

Scrambled Eggs with Fresh Chives

Choice of Smoked Bacon or Breakfast Sausage Links

Harbor Club Rosemary Breakfast Potatoes

\$17.00

With Tillamook Cheddar Cheese \$18.00

Scrambled Eggs
with Sautéed Wild Mushrooms and Manchego Cheese

Choice of Smoked Bacon or Breakfast Sausage Links

Harbor Club Rosemary Breakfast Potatoes

\$19.00

Spinach, Artichoke and Goat Cheese Quiche

Sliced Seasonal Fruit Garnish

\$16.00

Classic Eggs Benedict*

Free Range Eggs, Natural Canadian Bacon, Chervil Hollandaise

Harbor Club Rosemary Breakfast Potatoes

\$18.00

Northwest Benedict*

Free range eggs, Smoked Salmon Lox, Chervil Hollandaise

Harbor Club Rosemary Breakfast Potatoes

\$20.00

Individual Granola Parfaits,
Honey Yogurt and Blueberry-Huckleberry Compote
Served with an Assortment of Fresh Baked Muffins, Homemade Scones and Assorted Breakfast Breads

\$14.00

Fresh Sliced Fruits with Seasonal Berries

Served with an Assortment of Fresh Baked Muffins, Homemade Scones and Assorted Breakfast Breads

\$14.00

Hazelnut Crusted Brioche French Toast

Choice of Smoked Bacon or Breakfast Sausage Links

Pure Maple Syrup

\$17.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

BREAKFAST ENHANCEMENTS

Scrambled Eggs

\$3.95 per person

With Tillamook Cheddar Cheese

\$4.75 per person

Assorted Fresh Baked Muffins

\$3.50 per person

Fresh Baked Croissants, Danish, Muffins and Homemade Scones
with Butter and Preserves

\$3.95 per person

Assorted Breakfast Breads

Banana Nut, Lemon Poppy Seed and Zucchini

\$3.50 per person

Assorted Warm Breakfast Bagels, Whipped Cream Cheese

\$3.25 per person

Fresh Cooked Oatmeal or Cream of Wheat (buffet only)

With Raisins, Dried Cherries, Brown Sugar and Light Cream

\$3.75 per person

Individual Granola Parfaits,
Honey Yogurt and Blueberry-Huckleberry Compote

\$5.95 per person

Smoked Bacon or Breakfast Sausage Links

\$4.75 per person

Omelet station*

Prepared in the room by uniformed attendant. For buffet events only, minimum twenty guests.

*Fresh Free Range Eggs, Tillamook Cheddar Cheese, Tomatoes, Peppers,
Ham, Bacon, Scallions, Bay Shrimp, Fresh Basil and Mushrooms*

\$7.00 per person.

Croissant Breakfast Sandwiches (buffet only)

Scrambled Eggs, Gruyere Cheese, Black Forest Ham

\$7.25 per person

Assorted Sliced Fresh Fruit Display with Seasonal Berries

\$7.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

PLATED LUNCHEON

All Luncheon Entrées served with your choice of:

*Caesar Salad or Tossed Greens with Harbor Club Vinaigrette
Add Soup du Jour or Clam Chowder for an additional 4.00 per person.*

Starbucks Coffee, Tazo Tea

Choice of Dessert:

*Chocolate Mousse, Raspberry Sorbet or
Chocolate Buttercream Cake with Raspberry Sauce*

ENTRÉES

To complement your entrée, we include Chef's choice of seasonal accompaniments

Grilled Natural Tenderloin of Beef and Herb Seared Northwest Salmon with
Wild Mushrooms and a Rosemary Jus. \$45.00*

Combination of Grilled Beef Tenderloin with Cabernet Sauce and
Rosemary-Garlic Prawn Skewer. \$39.00*

*Grilled Wild Salmon Fillet with
Caramelized Onion and Saffron Butter Sauce. \$35.00*

Grilled Wild Salmon with Apple Cider Buerre Blanc. \$35.00

*Coconut Seared Chicken Breast with Thai Curry Peanut Sauce
Steamed Jasmine Rice and Stir Fried Vegetables. 29.00*

Roasted Breast of Chicken with Orange-Cranberry Glaze and Blue Cheese. \$29.00

Herb Grilled Chicken Breast with Marsala Mushroom Sauce. \$29.00

Herb Roast Pork Loin with Port Cherry Jus. \$29.00

*Crab Cake with Artichokes and Scallions
With Arugula Risotto, Roasted Pepper Cream Sauce. \$32.00*

Herb Seared Washington Ling Cod with Fresh Citrus Butter. \$28.00

*Wild Mushroom, Artichoke and Goat Cheese Strudel with
Sun-dried Tomato Sauce. \$23.00*

Butternut Squash Ravioli with Toasted Hazelnut Butter, Arugula Salad. \$23.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

PLATED LUNCHEON SALADS

*Served with your Salad,
Soup du Jour or Clam Chowder
Starbucks Coffee, Tazo Tea
Choice of Dessert:
Chocolate Mousse, Raspberry Sorbet or
Chocolate Buttercream Cake with Raspberry Sauce*

THAI CHICKEN SALAD

*Thai Marinated Chicken Breast, Soba Noodles, Cucumbers, Sweet Peppers, Bibb Lettuce,
Spicy Thai Vinaigrette and Toasted Peanuts. \$20.00*

HARBOR CLUB SALAD

*Northwest Dungeness Crabmeat and Oregon Bay Shrimp, Fresh Garden Greens
Basil Vinaigrette and Thousand Island Dressing. \$26.00*

CHICKEN CAESAR SALAD

*Fresh Cut Romaine Lettuce, Crisp Croutons and Parmesan Cheese
Tossed in Our Own Caesar Dressing. \$18.00*

COBB SALAD

*Sliced Breast of Chicken, Crumbled Bacon, Avocado, Bleu Cheese
Black Olives, Chopped Eggs, Tomatoes, and Bleu Cheese Dressing. \$22.00*

GREEK SALAD

*Fresh Roma Tomato, Feta Cheese, Cucumber, Artichoke Heart, Red Onion and
Kalamata Olives with Basil Vinaigrette 17.00*

BUFFET LUNCHEON

HARBOR CLUB BUFFET

Minimum 15 Guests

*Tossed Seasonal Greens with Harbor Club Vinaigrette **or**
Penne Pasta Salad*

Seasonal Fresh Fruit Tray

Choice of Two Entrées:

Herb Roast Chicken, Marsala Mushroom Sauce

Grilled Northwest Salmon and Tomatillo Sauce Topped with Chipotle Sour Cream

Roast Pork Loin with Port Cherry Jus

Tri-Color Cheese Tortellini with Mushroom Ragout and Roasted Tomato Sauce

Alder Smoked Salmon, Spiced Apple Cider Sauce

And Chefs Choice of Seasonal Accompaniments

Rolls and Butter

Harbor Club Dessert Buffet

Starbucks Coffee, Tazo Tea

\$35.00

ITALIAN BUFFET

Minimum 20 People

*Vegetarian Antipasto Platter with
Roasted Vegetables and Italian Cheeses*

Tomato Mozzarella Salad

Caesar Salad

Choice of Two Entrees:

Lasagna: Vegetarian or Beef

Tri-Color Cheese Tortellini with Mushroom Ragout and Roasted Tomato Sauce

Roast Chicken with Oven Dried Tomatoes, and Caper Red Onion Relish

Pizza:

*Pepperoni Sausage and Mushroom, Artichoke Sun-Dried Tomato and Goat Cheese
Canadian Bacon and Pineapple (choose two)*

Italian Bread Display

Freshly Baked Cookies and Assorted Dessert Bars

Starbucks Coffee, Tazo Tea

\$26.00

BUFFET LUNCHEON

SOUP AND SALAD

Minimum 10 People

Soup du Jour or Clam Chowder

Seasonal Fresh Fruit Display

Rustic Bread Display

Choice of Three Salads:

Mediterranean Cous Cous Salad

Greek Salad

Waldorf Salad

Roast Chicken Caesar

Tri-Color Cheese Tortellini Pasta Salad

Freshly Baked Cookies and Assorted Dessert Bars

Starbucks Coffee, Tazo Tea
\$22.00

ASIAN BUFFET

Minimum 15 People

*Asian Style Noodle Salad with Cucumbers,
Red and Yellow Peppers, Julienne Carrot,
Ginger-Citrus Vinaigrette and Toasted Peanuts*

Vegetarian Fried Rice

Stir Fried Vegetables with Garlic and Sesame

Assorted Dim Sum with Spicy Dipping Sauce

*Roast Chicken Breast with Coconut
Red Curry Sauce and Coriander*

Plain and Chocolate Dipped Fortune Cookies

Starbucks Coffee, Tazo Green Tea
\$26.00

DELICATESSEN BUFFET

Minimum 10 People

*Assorted Sliced Meats, Cheeses and Breads
Lettuce, Tomatoes, Onions, Pickles, Peppers
Mustard, Mayonnaise, Horseradish*

Mixed Green Salad with Harbor Club Vinaigrette

Yukon Gold Potato Salad

Seasonal Fresh Fruit Display

Gourmet Potato Chips

Freshly Baked Cookies and Assorted Dessert Bars

Starbucks Coffee, Tazo Tea
\$23.00

SOUTHWEST BUFFET

Minimum 20 People

*Chicken and Beef Fajitas**

Refried Black Beans, Southwest Rice

Warm Flour Tortillas

**Low Carb Tortillas Available on Request*

Green Chile Quesadillas

Stuffed Jalapenos

Blue and Yellow Corn Chips

Condiments:

*Grated Cheddar and Pepper Jack Cheeses, Guacamole,
Fresh Salsa, Shredded Lettuce,
Diced Tomatoes, Green Onions,
Sour Cream, and Sliced Olives*

Freshly Baked Cookies and Assorted Dessert Bars

Starbucks Coffee, Tazo Tea
\$25.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

HARBOR CLUB MIDDAY REFRESHMENTS

Available 2pm-5pm. Priced per person.

SAVORY SELECTIONS

Snack Mix \$3.00

Harbor Club Trail Mix \$4.50

Warm Jumbo Pretzels with Two Mustards \$5.00

Fresh Popped Popcorn \$3.50

Assorted Rustic Artisan Breads \$3.00
Extra Virgin Olive Oil with Balsamic Vinegar, Sea Salt

Country Mix of Imported Olives \$4.00

Warm Tortilla Chips with Fresh Salsa \$4.00
Add Sour Cream and Guacamole \$6.50

Stuffed Jalapeno Poppers \$4.00

Cheese and Pepper Quesadillas \$5.00

Assorted Tea Sandwiches \$12.00
English Cucumber and Cream Cheese, Smoked Salmon on Rye, Chicken Salad with Tarragon

Chef's Selection of Imported and Domestic Cheeses \$8.00
With Grapes, Dried Fruits, Nuts and Crackers

Medley of Warm ~~Spiced~~ Nuts \$6.00
A Selection of Cashews, Pecans, Almonds, Hazelnuts, Pistachios and Peanuts

Spinach and Asiago Dip \$6.00
Served warm with Artisan Breads and Crackers

Tim's Cascade Potato Chips \$4.00

Fresh Selection of Vegetable Crudités, Blue Cheese and Honey Mustard Dips \$5.00

HARBOR CLUB MIDDAY REFRESHMENTS
(CONTINUED)

Available 2pm-5pm. Priced per person.

SWEET SELECTIONS

Washington Apples and Warm Balsamic Caramel Dip \$5.00

Double Chocolate Brownies \$5.00

Fresh Baked Chocolate Chip Cookies \$4.00

Chocolate Dipped Strawberries \$5.00

Crackerjacks \$3.50

Warm Fresh Baked Scones with Homemade Lemon Curd and Chantilly Cream \$5.50

Assorted Fresh Baked Cookies, Brownies and Dessert Bars \$5.50

Assorted Fresh Baked Cookies \$3.75

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

Basket of Whole Fruits \$3.00

Display of Seasonal Sliced Fruits with Berries \$7.00

THE HARBOR CLUB CHILLED BEVERAGE BREAK

Assorted Chilled Beverages include:

Harbor Club Bottled Water, S. Pellegrino Sparkling Mineral Water, Harbor Club Iced tea,
Harbor Club Lemonade, Crystal Geyser Juice Squeezes, Pepsi, Diet Pepsi, 7-Up

\$5.50

HOT COFFEE AND TEA BREAK

Starbucks Coffee, Starbucks's Decaffeinated Coffee and Assorted Tazo Teas

\$4.00

OLYMPIC HORS D'OEUVRES RECEPTION

*This buffet is set reception style with seven-inch plates. Napkins and service ware will be at each station. Cocktail set-up only.
Minimum fifty guests.*

TRAY PASSED SELECTIONS

*Spinach and Cheese Spanakopita
Sweet Barbecue Pork on Wonton Chip
Warm Brie and Port Braised Fruits in Phyllo*

DISPLAYED SELECTIONS

*Domestic and Imported Cheeses with Grapes, Fresh Fruits, Dried Fruits, Nuts and Crackers
Hummus and Sun Dried Tomato-Olive Tapenade with Bruschetta
Warm Spiced Nuts with Cumin, Black Pepper and Cayenne
Smoked Turkey Rollups with Cranberry and Arugula
Warm Asiago and Spinach Dip with Crackers
Antipasto Selection of Marinated Vegetables, Salads, Peppers and Imported Olives
American Kobe Beef "Mini Burgers" on Miniature Roll with Caramelized Onions and Blue Cheese
Artisan Bread Display with Extra Virgin Olive Oil, Sea Salt and Aged Balsamic Vinegar*

*\$42.00 Choose Any Six Displayed Selections
\$45.00 Includes All Eight Displayed Selections*

SPECIALTY STATION

Carved or prepared in the room by uniformed attendant. Includes miniature rolls and condiments.

*Traditional Sage Roast Turkey \$5.00 per person
Ancho Chili Rubbed Beef "London Broil" \$7.00 per person
Roasted Rib Eye of Beef* \$10.00 per person
Wild Salmon with Toasted Hazelnuts and Huckleberries (served in a chafing dish, no attendant) \$10 per person*

Please see our Additions page for more options on carved items.

SEAFOOD DISPLAY

Local Oyster Shooters with Lemon and Cocktail Sauce
Warm Crab and Artichoke Dip, Assorted Breads and Crackers
Steamed Clams and Mussels with Lemon, Thyme and Roasted Garlic
Smoked Salmon Lox Display with Traditional Condiments
Shrimp "Martini" with Chive and Lemon Aioli*

\$12.00 per person

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Prices listed above are per person and subject to change. Please add 20% service charge and tax.

The Harbor Club Seattle 206-467-1451  The Harbor Club Bellevue 425-990-1060

PACIFIC NORTHWEST DINNER BUFFET

*This buffet is set dinner style with ten-inch plates.
Napkins and service ware will be at each place setting.
Fifty person minimum.*

TRAY PASSED SELECTIONS

*Spinach and Cheese Spanakopita
Sweet Barbecue Pork on Wonton Chip
Warm Brie and Port Braised Fruits in Phyllo*

STARTERS, SALADS AND SIDE DISHES

*Antipasto Selection of Marinated and Grilled Vegetables, Salads, Peppers and Imported Olives
Seasonal Greens with Washington Apples, Sun Dried Cherries, Hazelnuts and Goat Cheese. Sherry Vinaigrette.
Buttermilk Whipped Russet Potatoes or Wild Rice Medley with Toasted Barley
Penne Pasta with wilted baby arugula and toasted hazelnuts
Chefs Selection of Seasonal Vegetables
Artisan Bread Display with Butter*

ENTREES

*Chicken Provençal with Picholene Olives and Fine Herbs
Breast of Chicken with Sautéed Mushrooms, Roasted Garlic Jus
Grilled Wild Salmon Filet, Huckleberry Sauce with Toasted Hazelnuts
Pinot Noir Braised Short Rib with Fresh Thym
Herb Crusted Loin of Pork with Spinach, Walnuts and Blue Cheese*

Single Entrée Choice \$58.00 Two Entrée Choice \$62.00 Three Entrée Choice \$66.00

PREMIUM CARVING STATION

*Carved in the room by uniformed attendant. Includes miniature brioche rolls and condiments.
Additional \$8.00 per person
Please choose one of the following:*

Roasted Rib Eye of Beef
Rosemary Encrusted Leg of Lamb*
Grain Mustard and Maple Glazed Snake River Farms Kurobuta Bone in Ham*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

BUFFET ADDITIONS

SPECIALTY STATION

Carved or prepared in the room by uniformed attendant. Includes miniature rolls and condiments.

*Traditional Sage Roast Turkey
Grain Mustard and Molasses Glazed Bone in Ham
Herb Roasted Loin of Pork
\$5.00 per person per item*



*Breast of Chicken Stuffed with Artichokes, Lemon and Thyme
Ancho Chili Rubbed "London Broil"*
Crab and Shrimp Cakes, Chervil Aioli (served in a chafing dish, no attendant)
\$6.00 per person per item*



Roasted Rib Eye of Beef
Rosemary Encrusted Leg of Lamb*
Wild Salmon with Toasted Hazelnuts and Huckleberries (served in a chafing dish, no attendant)
\$9.00 per person per item*



Pepper Coated New York Striploin
Whole Roast Tenderloin of Omaha Natural Beef*
\$11.00 per person per item*



SEAFOOD DISPLAYS

Local Oyster Shooters with Lemon and Cocktail
Warm Crab and Artichoke Dip, Assorted Breads and Crackers
Steamed Clams and Mussels with Lemon, Thyme and Roasted Garlic
\$8.00 per person*



Local Oyster Shooters with Lemon and Cocktail Sauce
Warm Crab and Artichoke Dip, Assorted Breads and Crackers
Steamed Clams and Mussels with Lemon, Thyme and Roasted Garlic
Smoked Salmon Lox Display with Traditional Condiments
Shrimp "Martini" with Chive and Lemon Aioli
\$12.00 per person*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

SPECIALTY HORS D'OEUVRES DISPLAYS

*Enhance Your Cocktail Hour or Buffet with a Displayed Hors D'Oeuvre.
Priced Per Person.*

VEGETARIAN ANTIPASTO

Antipasto Selection of Marinated and Grilled Vegetables, Salads, Peppers and Imported Olives
\$6.75

With and assortment of Italian meats
\$9.00

BRIE EN CROUTE

Sliced Washington apples and French bread
\$6.00

DOMESTIC AND IMPORTED CHEESE DISPLAY

Soft, semi soft, double crème and firm cheeses with dried fruits, nuts and assorted crackers
\$9.00

VEGETABLE CRUDITE

Blue cheese and honey mustard dips
\$5.00

SEASONAL FRUIT DISPLAY

\$7.00

SMOKED SALMON MOUSSE

Assorted breads and crackers
\$6.00

ASSORTED DIM SUM

With spicy soy dipping sauce
\$6.50

CHINESE BBQ PORK

Hot mustard and sesame seeds
\$6.50

TRIO OF DIPS

Hummus, sun dried tomato and olive tapenade, spinach and artichoke. Served with pita triangles.
\$6.00

CHILLED PEPPERED LOIN OF BEEF*

Herb aioli and French bread
\$8.00

WARM CRAB AND ARTICHOKE DIP

Assorted crackers and French bread
\$8.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Prices listed above are per person and subject to change. Please add 20% service charge and tax.

The Harbor Club Seattle 206-467-1451  The Harbor Club Bellevue 425-990-1060

TRAY PASSED HORS D'OEUVRES

A minimum of one tray passed selection is required per fifteen minutes of reception time

CHILLED

Smoked Salmon on Dark Rye with Red Onion Jam and Capser Berry \$5.00

Duck Confit on Crostini with Pear Compote \$4.25

Shrimp Salad in Phyllo with Lemon and Dill Aioli \$4.25

Whipped Blue Cheese on Endive with Toasted Almond \$3.75

Goat Cheese Mousse on Endive with Apricot and Chervil, Port Reduction \$3.75

Mini Crudités, Stilton Dip \$3.25

Prosciutto Wrapped Melon \$3.50

SELECTION A

*Spinach and Cheese Spanakopita
Sweet Barbecue Pork on Wonton Chip
Warm Brie and Port Braised Fruits in Phyllo
\$8.50 per person*

SELECTION B

*Classic Quiche Lorraine Tart with Bacon, Onion and Swiss
Sweet Barbecue Pork on Wonton Chip
Whipped Blue Cheese on Endive with Toasted Almond
Shrimp Salad in Phyllo with Lemon and Dill Aioli
\$11.50 per person*

WARM

Warm Crostini with Braised Leek and Bacon Relish \$3.50

Classic Quiche Lorraine Tart with Bacon, Onion and Swiss \$3.50

Spinach and Cheese Spanakopita \$3.75

Sweet Barbecue Pork on Wonton Chip \$3.25

Crispy Miniature Crab Cake with Cilantro Sour Cream \$6.00

Warm Brie and Port Braised Fruits in Phyllo \$3.75

Curry Chicken Sate, Peanut Sauce \$4.25

Braised Mushrooms in Phyllo with Goat Cheese \$3.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

PLATED MEAL STARTER COURSES

SOUPS

Chef's Choice Soup Du Jour \$5.00

English Pea Soup with Bacon and Braised Leeks \$6.00

Roast Duck and Wild Mushroom Broth, Kaiware Sprouts \$6.50

Dungeness Crab Bisque with Crème Fraîche and Chives \$8.00

STARTERS

Potato Gnocchi, Baby Arugula, Truffle Essence, Shaved Pecorino \$7.00

Sautéed Crab and Shrimp Cakes with Herb Aioli, Baby Frisée, Sherry Vinaigrette \$8.00

Seared Jumbo Sea Scallop, Porcini Mushroom Risotto Cake, Herb Salad \$9.00

SALADS

Tossed Seasonal Greens, Harbor Club Vinaigrette \$4.95

Classic Caesar Salad with Garlic Croutons \$5.95

Baby Arugula and Frisée, Sun Dried Cherries, Crispy Onion, Balsamic Vinaigrette \$6.95

Assorted Baby Lettuces with Julienne Washington Apple, Candied Hazelnuts, Gorgonzola, Sherry Vinaigrette \$7.95

SORBET INTERMEZZO

The Chef will pair a seasonal selection to your plated meal.
\$3.50

PLATED ENTRÉES

*Entrees are accompanied by Chef's selection of market fresh vegetables of the season and appropriate starch.
Dinner service includes fresh baked bread with butter.*

MEATS

*Grilled Omaha 'Natural' Tenderloin of Beef, Roasted Garlic Demi Glace**
\$40.00 Lunch \$52.00 dinner

*Grilled Omaha 'Natural' Tenderloin of Beef, Smoked Bacon and Leek Compote**
\$40.00 Lunch \$50.00 dinner

*Grilled New York Steak with Roasted Shallot and Wild Mushrooms, Thyme Jus**
\$37.00 Lunch \$48.00 dinner

*Roast Rack of Lamb, Toasted Hazelnut Crust, Cabernet Jus**
\$43.00 Lunch \$55.00 dinner

DUETS

*Herb Crusted Omaha 'Natural' Tenderloin of Beef Topped with Dungeness Crab Salad, Cabernet Sauce**
\$45.00 Lunch \$55.00 dinner

*Grilled Salmon and Omaha 'Natural' Tenderloin of Beef, Huckleberry Red Wine Sauce**
\$45.00 Lunch \$55.00 dinner

*Grilled Omaha 'Natural' Tenderloin of Beef and Sautéed Jumbo Prawns with Mustard and Rosemary Jus**
\$42.00 Lunch \$52.00 dinner

*Grilled Double Cut Lamb Chop Splashed with Ouzo and Wild Gulf Prawn Brochette, Smoked Tomato Confit**
\$42.00 Lunch \$51.00 dinner

SEAFOOD

Pistachio Crusted Wild Salmon, Apple Cider Sauce with Lemongrass and Ginger
\$36.00 Lunch \$46.00 dinner

Honey Glazed Wild Salmon, Muscato Butter Sauce
\$36.00 Lunch \$46.00 dinner

Grilled Wild Salmon Filet, Huckleberry Sauce with Toasted Hazelnuts
\$36.00 Lunch \$46.00 dinner

Crab and Shrimp Cakes, Lemon Caper Sauce
\$30.00 Lunch \$41.00 Dinner

Baked Fresh Alaskan Ling Cod Filet, Reggiano Cracker Bread Crust, Lemon Butter
\$28.00 Lunch \$38.00 Dinner

POULTRY

Garlic Roasted Chicken, Tomato and Basil Confit with Preserved Lemons
\$30.00 Lunch \$39.00 Dinner

Roasted Chicken Breast with Blue Cheese and Walnuts, Cranberry Orange Glaze
\$30.00 Lunch \$39.00 Dinner

*Maple Glazed Breast of Muscovy Duck, Roasted Vegetable and Confit Hash, Port Sauce**
\$36.00 Lunch \$43.00 dinner

Up to two entrees may be chosen.

Place cards will need to be supplied to denote menu selection on predetermined meals.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

PLATED DESSERTS

Accompanied by Starbucks's coffee, Starbucks's decaffeinated coffee and Tazo teas.

WARM NORTHWEST APPLE TART

With vanilla ice cream and balsamic caramel sauce.

\$7.50

BITTERSWEET CHOCOLATE MOUSSE

\$6.50

CHOCOLATE BUTTERCREAM CAKE

With raspberry sauce, chantilly cream.

\$6.00

LEMON BUTTERCREAM CAKE

Lemon curd filling, blueberry compote

\$6.00

OLYMPIC MOUNTAIN SORBET OR ICE CREAM

\$5.50

NEW YORK STYLE CHEESECAKE,

Huckleberry port sauce, toasted hazelnuts.

\$7.00

CHEF'S TRIO OF MINIATURE DESSERTS

Chef's seasonal selection of three sweet treats.

\$8.50

CARROT CAKE

Traditional moist cake with cream cheese icing and walnuts.

\$8.00

CRÈME BRULÉE

Madagascar vanilla, shortbread cookie.

\$7.50

BUFFET DESSERTS

HARBOR CLUB DESSERT BUFFET

Accompanied by Starbucks coffee, Starbucks decaffeinated coffee and Tazo teas.

Lemon Tarts

Nanaimo Bars and Assorted Dessert Bars

Chocolate Dipped Strawberries

Grand Marnier Chocolate Mousse in Chocolate Cups

\$8.00

CHEF'S SELECTION OF WHOLE DESSERTS AND MINIATURE SWEETS

Accompanied by Starbucks coffee, Starbucks decaffeinated coffee and Tazo teas.

Assorted Dessert Bars

Warm Huckleberry-Blueberry Cobbler

New York Cheesecake, Sour Cherry Port Sauce

Grand Marnier Chocolate Mousse in Chocolate Cups

Chocolate Bread Pudding with Frangelico Crème Anglaise

\$12.00

BAR SELECTIONS

**Priced on consumption*

HOUSE

\$ 7.25++

Smirnoff Vodka
Bombay Gin
Bacardi Select Rum
Jim Beam Bourbon
Ballentines Scotch
Seagram's 7 Whiskey
Puerto Vallarta Tequila

PREMIUM

\$ 8.25++

Ketel One Vodka
Tanqueray Gin
Bacardi Silver Rum
Makers Mark Bourbon
Devars Scotch
Seagram's VO Whiskey
Cuervo Gold Tequila

EXECUTIVE

\$ 9.25++

Grey Goose Vodka
Bombay Sapphire Gin
Mt. Gay Rum
Knob Creek Bourbon
Chivas Regal Scotch
Crown Royal Whiskey
Cuervo 1800 Tequila

CORDIALS

\$ 9.00++

Kahlua
Baileys
Amaretto Di Saronno
Starbucks Coffee Liquor & Crème Liquor
Grand Marnier
Courvoisier VS
Warres Warrior Port

DOMESTIC BEER

\$ 5.25++

Assortment of Selected Beers

MICRO BREWS

\$ 5.75++

Featured Selection of Northwest Brews

IMPORTED BEERS

\$ 5.75++

Assortment of Select Beers

NON-ALCOHOLIC BEVERAGES

Punch \$38.00++ gallon
Sparkling Cider \$20.00++ bottle
Soft Drinks \$3.75++ each
Assorted Fresh Squeezed Juices \$4.25++ each
Mineral Waters \$4.00++ each
Harbor Club Still Water \$3.50++ each

*Each of our bars includes traditional garnishes and mixers:
Pepsi, Diet Pepsi, Sierra Mist, Soda, Tonic, Ginger Ale, Orange Juice, Grapefruit Juice, Cranberry Juice*

SPARKLING

<i>House Sparkling Wine</i>		30
<i>Mumm Napa Brut Prestige</i>	<i>California</i>	40
<i>Lamarca, Prosecco</i>	<i>Italy</i>	41
<i>Taittinger "La Francaise" Brut</i>	<i>France</i>	98
<i>Veuve Cliquot Yellow Label Brut</i>	<i>France</i>	105

WHITE

<i>Frei Brothers Chardonnay</i>	<i>Sonoma Valley, CA</i>	34
<i>Chateau Ste. Michelle Chardonnay</i>	<i>Columbia Valley, WA</i>	35
<i>Sonoma-Cutrer Russian River Ranches Chardonnay</i>	<i>Sonoma Valley, CA</i>	41
<i>La Crema Chardonnay</i>	<i>Sonoma Valley, CA</i>	40
<i>Cakebread Cellars Chardonnay</i>	<i>Sonoma Valley, CA</i>	77
<i>Cakebread Sauvignon Blanc</i>	<i>Napa Valley, CA</i>	59
<i>Chateau Ste. Michelle Sauvignon Blanc</i>	<i>Horse Heaven Hills, WA</i>	39
<i>Willamette Valley Pinot Gris</i>	<i>Willamette Valley, OR</i>	36
<i>Primarius Pinot Gris</i>	<i>Willamette Valley, OR</i>	41
<i>Brian Carter Oriana</i>	<i>Yakima Valley, WA</i>	50
<i>Martin Codax Rioja Ergo Tempranillo</i>	<i>Spain</i>	35

Many of our wines are not regularly stocked. Please notify one of our Catering professionals at least two weeks in advance of your event with wine selections to ensure availability.

RED

<i>Louis M. Martini Cabernet Sauvignon</i>	<i>Sonoma County, CA</i>	<i>35</i>
<i>MacMurray Pinot Noir</i>	<i>Sonoma County, CA</i>	<i>40</i>
<i>Domaine Drouhin Pinot Noir</i>	<i>Willamette Valley, OR</i>	<i>93</i>
<i>Canoe Ridge Merlot</i>	<i>Columbia Valley, WA</i>	<i>40</i>
<i>L'Ecole 41 Merlot</i>	<i>Columbia Valley, WA</i>	<i>63</i>
<i>Liberty School Cabernet Sauvignon</i>	<i>Central Coast, CA</i>	<i>39</i>
<i>Seven Hills Cabernet Sauvignon, Seven Hills Vineyard</i>	<i>Walla Walla Valley, WA</i>	<i>70</i>
<i>Rutherford Hill Cabernet Sauvignon</i>	<i>Napa Valley, CA</i>	<i>55</i>
<i>Ghost Pines, Cabernet Sauvignon</i>	<i>Napa Valley, CA</i>	<i>55</i>
<i>Chateau Ste. Michelle Cabernet Sauvignon, Indian Wells</i>	<i>Columbia Valley, WA</i>	<i>45</i>
<i>Glen Fiona Syrah</i>	<i>Columbia Valley, WA</i>	<i>55</i>
<i>Waterbrook Melange</i>	<i>Columbia Valley, WA</i>	<i>37</i>
<i>Zefina Tempranillo</i>	<i>Horse Heaven Hills, WA</i>	<i>65</i>

Many of our wines are not regularly stocked. Please notify one of our Catering professionals at least two weeks in advance of your event with wine selections to ensure availability.