



# SORRENTO HOTEL

## BREAKFAST

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### THE SORRENTO

(Minimum of 5 Guests Required)  
 Assorted Breakfast Pastries & Muffins with  
 Butter & Preserves  
 Sliced Bagels with Whipped Cream Cheese  
 Fresh Seasonal Fruit Display  
 Individual Yogurts  
 Fresh Orange, Grapefruit & Washington Apple  
 Juices  
 Coffee & Tea Service  
 \$19

### THE HUNT CLUB

Scrambled Eggs with Cheddar Cheese & Fine  
 Herbs  
 Yukon Gold Potato Hash  
 Crispy Bacon & Apple Sausage Links  
 Sliced Fresh Fruit  
 Bakery Basket with Fresh Butter & Preserves  
 Coffee & Tea Service  
 \$25

### ADDITIONAL SELECTIONS:

**Scrambled Eggs** Cheddar Cheese & Fine Herbs \$3 per guest

**Lox Salmon** Shaved Onions, Capers & Cream Cheese \$4 per guest

**Belgian Style Waffles** Honey Whipped Cream & Berries \$4 per guest

**Yogurt Parfaits** Vanilla Bean Yogurt, Granola & Fresh Berries \$3 per guest

**Odwalla Fruit Smoothies** \$4 each

**Assorted Bagels** with Flavored Whipped Cream Cheeses \$36 per dozen

**Assorted Breakfast Pastries** \$24 per dozen

**Croissant French Toast** Orange Caramel Beurre Noisette \$4 per guest

**Chef's Hot Oatmeal** with Brown Sugar \$2 per guest

**Individual Miniature Quiche** \$2 per guest

### Chef Attended Omelet Station

(\$100 attendant fee)

Cheddar Cheese, Mushrooms, Onion, Diced Tomatoes,  
 Bacon, Fresh Herbs, Green & Red Peppers \$11 per guest

**Add Smoked Salmon or Bay Shrimp** \$3 per guest

### Chef Attended Crepe or Waffle Station

(\$100 attendant fee)

Strawberry & Blackberry Preserves, Sweet Cream,  
 Whipped Butter & Maple Syrup \$8 per guest

Prices are subject to 20% service charge and 9.4% sales tax. Prices are subject to change without notice.  
 Buffets must be sold for a minimum of 25 people.



## SORRENTO HOTEL

### PLATED BREAKFAST

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#### **Croissant French Toast**

Orange Caramel Beurre Noisette & Thick Sliced Bacon or Breakfast Sausage  
Orange, Grapefruit or Washington Apple Juice  
Assorted Breakfast Breads, Scones & Muffins served with Jams & Butter  
Coffee & Tea  
\$20

#### **Roasted Tomato & Artichoke Frittata**

Oven Roasted Tomatoes, Artichokes & Smoked Mozzarella Cheese, Potato Tart  
Orange, Grapefruit or Washington Apple Juice  
Assorted Breakfast Breads, Scones & Muffins served with Jams & Butter  
Coffee & Tea  
\$20

#### **Classic Eggs Benedict**

Poached Eggs, Toaster Muffins, Canadian Bacon, Hollandaise with  
Yukon Gold Potato Hash  
Orange, Grapefruit or Washington Apple Juice  
Assorted Breakfast Breads, Scones & Muffins served with Jams & Butter  
Coffee & Tea  
\$22

#### **Smoked King Salmon Benedict**

Poached Eggs, Toaster Muffin, Smoked King Salmon, Hollandaise with  
Yukon Gold Potato Hash  
Orange, Grapefruit or Washington Apple Juice  
Assorted Breakfast Breads, Scones & Muffins served with Jams & Butter  
Coffee & Tea  
\$26

#### **Blueberry Pancakes**

Whipped Maple Butter & Blueberry Sauce, Thick Sliced Bacon or Sausage  
Orange, Grapefruit or Washington Apple Juice  
Assorted Breakfast Breads, Scones & Muffins served with Jams & Butter  
Coffee & Tea  
\$21

#### **Seasonal Fruit & Yogurt Parfait**

Vanilla Bean Yogurt, Seasonal Selection of Fruits & Berries & Granola  
Orange, Grapefruit or Washington Apple Juice  
Assorted Breakfast Breads, Scones & Muffins served with Jams & Butter  
Coffee & Tea  
\$18

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# SORRENTO HOTEL

## TUSCAN BRUNCH

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### **Fruit Display**

Selection of Seasonal Fruits & Berries

### **Antipasti Display**

Prosciutto, Mortadella, Salami, Goat Cheese  
Roasted Peppers, Spiced Olives

### **Seafood Display**

Smoked & Cured Salmon, Prawns & Smoked Scallops

### **Caesar Salad**

Tomatoes, Grated Parmesan Cheese & Garlic Croutons

### **Caprese Salad**

Fresh Sliced Tomatoes with Mozzarella & Basil

### **Traditional Breakfast Selections:**

Dungeness Crab Quiche  
Sliced Bacon & Breakfast Sausages  
Traditional Eggs Benedict With Hollandaise Sauce  
Tillamook Cheddar Scramble  
Shredded Potato Gratin

### **Chef Attended Omelet Station**

Ham, Bacon, Bay Shrimp, Monterey Jack & Cheddar Cheese, Bell Peppers,  
Green Onions & Mushrooms

Orange, Grapefruit or Washington Apple Juice  
Assorted Breakfast Breads, Scones & Muffins served with Jams & Butter  
Coffee & Tea

### **Dessert Table**

Petite Fours & Miniature Pastries      Seasonal Selection of Pies & Tarts

**\$50 Per Person**

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## SORRENTO HOTEL

### LUNCH BUFFETS

Minimum of 15 Guests

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#### RUSTIC ITALIAN

Tomato & Rosemary Soup  
Caprese Salad of Tomatoes, Buffalo Mozzarella & Fresh Basil  
Hearts of Romaine Caesar with Tomato Concasse, Shaved Parmigiano Regina & Herbed Croutons  
Herb & Panko Crusted Swordfish Fillets Topped with a Lemon Dressed Frisse Salad  
Antipasti Platter with Salami, Capicola, Pepperoni, Prosciutto,  
Mozzarella, Parmigiano- Reggiano, Pepperocinis, Roasted Red Peppers, Grilled Vegetables, Olive Oils & Tuscan Breads  
Coffee & Tea  
\$30

#### NORTHWEST

Field Greens, Toasted Sliced Almonds, Sun Dried Cranberries, Chevre, Balsamic Vinaigrette  
Sautéed Beef Tips with Wild Mushrooms  
Grilled Northwest Salmon with Garlic Beurre Blanc  
Sun Dried Tomato & Creamy Parmesan Polenta, Grilled Asparagus  
Assorted Breads & Rolls with a Selection of Whipped Butters  
Coffee & Tea  
\$34

#### GRILLED PANINI

Soup De Jour  
Field Greens, Toasted Nuts, Sun Dried Cranberries, Chevre, Balsamic Vinaigrette  
Homemade Dungeness Crab Macaroni & Cheese  
Selection of Grilled Sandwiches:  
Turkey & Fontina with Caramelized Onion  
Rosemary Cotto Ham, Brie & Green Apples  
Sliced Red Tomatoes, Mozzarella, Basil Leaves & Pesto  
Coffee & Tea  
\$34

#### SOUTH OF THE BORDER

Mixed Green Salad with Avocado, & Roasted Corn  
Spanish Rice with Tomatoes & Herbs  
Sweet Potatoes with Lime Crème Fraiche & Roasted Poblanos  
Lime Chicken, Sliced Steak & Roasted Vegetables  
Accompanied By:  
Tortilla Crisp Bowls, Soft Flour Tortillas, Shredded Cheese, Lettuce, Tomatoes, Whole Black Beans,  
Fresh Salsa, Sour Cream & Guacamole with Tri-Colored Tortilla Chips  
Coffee & Tea  
\$30

#### TRADITIONAL DELICATESSEN

Field Greens, Toasted Sliced Almonds, Sun Dried Cranberries, Chevre, Balsamic Vinaigrette  
Slaw of Shredded Beets, Granny Smith Apples, Jicama & Red Onion  
Baked Ham, Smoked Turkey Breast, First Cut Pastrami  
Sliced Cheddar & Jarlsberg Swiss  
Condiments Include: Stone Ground Mustard, Beef Steak Sliced Tomatoes, Leaves of Lettuce, Red Onions, Dill Pickles, Mayonnaise with Sliced Rustic Breads & Rolls  
Coffee & Tea  
\$29

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# SORRENTO HOTEL

## PLATED LUNCHESES & DESSERTS

All Entrees Include: Rustic Rolls & Breads, Iced Tea

### BEGINNINGS

(choice of one for all attendees)

**Idaho Russet Potato & Leek Bisque**

**Tomato & Rosemary Bisque** with Herb Croutons & Goat Cheese

**Hearts of Romaine Caesar** Tomato Concasse, Parmigiano & Herbed Croutons

**Organic Field Greens** Toasted Sliced Almonds, Sun Dried Cranberries, Chevre & Balsamic Vinaigrette

### ENTRÉE SELECTIONS

(up to two choices, highest price will be charged for all entrees when selecting more than one choice)

**Seared Pork Loin Medallions** with Dried Apricots, Sweet Potato and Haricot Vert \$38

**Northwest Dungeness Crab Cake** with Whole Grain Mustard Sauce, Haricot Vert \$41

**Pan Seared Filet of Salmon** with Artichoke Hearts & Fine Herbs, Roasted Fingerling Potatoes \$43

**Dijon Marinated Free-Range Chicken Breast** with Rosemary Garlic Sauce, Yukon Gold Potato Purée \$38

**Fontina & Vegetable Panini** Artichoke Hearts, Roasted Red Peppers, Sliced Avocado, Basil & Fontina. Served On Olive Oil Brushed Ciabatta \$34

**New York Steak & Arugula Salad** Black Peppercorn Crusted New York Steak, Roasted Tomato & Blue Cheese \$37

**Grilled Chicken Salad** Chicken Breast Over Chicories with Fresh Apples & Grapes \$35

**Cut Ziti** with Shrimp & Haricot Vert \$37

### SWEET BITES

(choice of one for all attendees)

**Lemon Sage Flan**

**Italian Style Tiramisu**

**Bowl of Fresh Berries & Cream**

**Chocolate Brownie Cake**

**Trio of Crème Brulee**

**Poached Pear**

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# SORRENTO HOTEL

## BREAKS

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### SWEET

Mattahorn Trail Mix \$5 per guest

Lemon Poppy Seed Pound Cake \$28 dz.

Sorrento Signature Chocolate Brownies \$38 dz.

Ice Cream Sundae Bar with Candied Toppings \$96 dz

Chocolate Chip & Oatmeal Raisin Baked Home Style Cookies \$38 dz.

Individual Vanilla Bean Yogurt & Fresh Fruit Parfaits \$35 dz.

Yogurt Covered Pretzels & Chocolate Dipped Apricots \$4 per guest

Assorted Candy Bars & Candy Cart \$5 per guest

### SAVORY

Warm Soft Pretzels with Honey Mustard \$4 per guest

Spicy Pub Wings with Assorted Dips \$36 dz.

Popcorn Shrimp Dipped In Chipotle \$8 per guest

### SIP ON THESE IN THE AFTERNOON

Bottled Sobe \$5 each

Rock Star Energy Drinks \$5 each

Gatorade \$5 each

Assorted Sodas \$4 each

Bottled Water \$4 each

### OR “UNWINE” WITH A WINE BREAK

Chateau Ste Michelle Wines, Assorted Gourmet Olives, Artesian Cheeses & Breads \$15

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## SORRENTO HOTEL

### BUTLER PASSED HORS D' OEUVRES

(24 pieces minimum purchase)

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#### WARM SELECTIONS

**Sesame Crusted Beef Tips** \$96 for 24 pieces

**Baby Lamb Chop** with Mint Vinaigrette \$120 for 24 pieces

**Mini Dungeness Crab Cakes** With Chipotle Aioli \$120 for 24 pieces

**Coconut Tiger Prawns** Thai Peanut Dipping Sauce \$120 for 24 pieces

**Spinach & Ricotta Stuffed Crimini Mushroom** \$96 for 24 pieces

**Sliced Breast of Duck** on An Apple Crostini \$120 for 24 pieces

**Grilled Shrimp** With Green Chili Pesto \$120 for 24 pieces

**Cumin & Coconut Skewered Chicken** \$120 for 24 pieces

#### COLD SELECTIONS

**Twisted Cheese Straws** \$96 for 24 pieces

**Ahi Tar Tar** on a Red Belgian Endive Spear \$120 for 24 pieces

**Peppered Beef Capaccio** Goat Cheese on Crostini \$96 for 24 pieces

**Prosciutto Tied Asparagus** with Roasted Red Pepper \$96 for 24 pieces

**Phyllo Tartlets** with Goat Cheese & Provencal Peppers \$96 for 24 pieces

**Smoked Salmon On Potato Pancake** with Crème Fraiche \$120 for 24 pieces

**Roasted Roma Tomato & Mozzarella Bruschetta** on Sourdough Crostini \$96 for 24 pieces

**Mini Polenta Cake** with Asparagus & Roasted Red Peppers \$96 for 24 pieces

**Corn Fritter** with Dungeness Crab & Crème Fraiche \$96 for 24 pieces

**Caramelized Onion & Goat Cheese Crostini** \$96 for 24 pieces

**Dungeness Crab in a Cherry Tomato** \$96 for 24 pieces

**Assorted Sushi Rolls** \$144 for 24 pieces

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## SORRENTO HOTEL

### RECEPTION DISPLAYS

Each Display Serves 25 Guests

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#### **Alder Smoked King Salmon**

Shaved Red Onions, Cream Cheese, Capers &  
Lemons  
\$275

#### **French Country Pate**

Assorted Country Style Breads, Dijon Mustard,  
Cornichons & Onion Marmalade  
\$125

#### **Seasonal Fruit Display**

Sliced Fresh Seasonal Fruits & Berries,  
Whipped Honey Cream  
\$175

#### **Vegetable Crudité**

An Array of Fresh Market Vegetables, Lemon,  
Basil & Red Pepper Dipping Sauces  
\$175

#### **Imported & Domestic Cheese Board**

Selection of Artesian Cheeses, Brie, Smoked Gouda, Boursin, Herb Havarti, Port Salut, Oregon Blue  
Cheese, Dried Cherries, Apricots & Salted Almonds, Garnished With Grapes.  
Served with Assorted crackers.  
\$275

French Italian Cheese Selection Available Upon Request \$325

#### **Italian Anitpasti Display**

Classic Presentation of Prosciutto, Mortadella, Hard Salami, Goat Cheese, Mozzarella, Roasted Red  
Peppers in Balsamic Vinegar, Spiced Kalamata Olives & Marinated Vegetables  
\$275

#### **Mediterranean Display**

Dolmades, Grilled Pita, White Bean Hummus, Kalamata Olives, Salted Almonds, Oven Dried  
Tomatoes, Grilled Asparagus & Eggplant Dip  
\$200

#### **Bruschetta Display**

Olive Oil & Garlic Rubbed Crostini, Fresh Mozzarella, Goat Cheese, Roasted Red Pepper Relish,  
White Bean Puree, Marinated Artichoke Hearts, Fresh Tomatoes, Basil,  
Black Olive, Mushroom Tapenade & Assorted Crostini  
\$200

#### **Baked Brie with Almonds & Dried Fruit**

Served with assorted crackers  
\$175

#### **Assorted Sushi Display**

Hand-Made Rolls, Nigiri & Sashimi, Wasabi, Sliced Ginger & Soy Sauce  
\$250

#### **Demitasse Soup Station**

Maui Onion Soup, Chilled Plum-Lemon Heirloom Tomato Soup  
Roasted Forrest Mushroom Soup  
\$8 per person

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# SORRENTO HOTEL

## CARVING BOARD STATIONS & RECEPTION STATIONS

*All Stations Require A Chef Attendant. \$125 Fee Per Station*

Each Carved Item or Station is Suited for 25 Guests

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**Whole Sage Rubbed Turkey**  
Mayonnaise, Whole Grain Mustard, Cranberry-  
Raspberry Relish  
\$200

**Pommeray Mustard Strip Loin**  
Lemon Aioli, Marinated Mushrooms, Sliced  
Country Baguette  
\$175

**Honey Balsamic Glazed Ham**  
Whole Grain Mustard, Assorted Pickled  
Vegetables  
\$175

**Rosemary Roasted Beef Tenderloin with  
Choron Sauce**  
\$325

**Roasted Baron of Beef with Au Jus**  
\$475  
Serves 60 Guests

### PASTA STATION

Three Cheese Tortellini &  
Penne Pasta

**Select Two Sauces:**

Pesto, Alfredo, Pomodoro  
or Sun Dried Tomato &  
Basil Cream

**Accompaniments:**

Fresh Baked Bread Sticks,  
Black Olives, Artichoke  
Hearts, Parmesan, Sun  
Dried Tomatoes & Pine  
Nuts

\$17 per person

### MASHED POTATO MARTINI STATION

**Select Two Styles of  
Potatoes:**

Garlic Mashed, Pistou, Herb  
or Regular Mashed Potatoes

**Toppings:**

Sautéed Garlic, Sautéed  
Mushrooms, Chopped  
Bacon, Shredded Cheese,  
Sour Cream, Chives, Sharp  
White Cheddar & Lobster  
Sauce

\$9 per person

### SORRENTO SEAFOOD STATION

Fine Northwest Oysters  
served on a Half Shell,  
Chilled Poached Tiger  
Prawns, Steamed Penn Cove  
Mussels, Manila Clams &  
Cracked Snow Crab Claws

**Accompaniments:**

Classic Cocktail Sauce with  
Brandy & Lemon  
Remoulade, Champagne &  
Black Pepper Mignonette  
Sauce, Whole Wheat Bread  
and Sweet Butter

\$30 per person

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## SORRENTO HOTEL

### THEME BREAK PACKAGES

#### **Everyone Loves Chocolate Break**

M&M's, Chocolate Walnut Brownies, Assorted Chocolate Cookies, Pecan Chocolate Caramels,  
Assorted Chocolate Bars, Chocolate Milk, Coffee and Tea  
\$15 per person

#### **Power Break**

Health & Energy Bars, Whole Fruit, Organic Fruit Smoothies and Bottled Waters  
\$14 per person

#### **Big Dipper Break**

Nutty Roasted Eggplant, Hummus, Onion Dip, Grilled Pita Bread, Crostini, Croccantini, Mission Fig  
Bars and Bottled Waters  
\$14 per person

#### **Sorrento High Tea Sampler**

A variety of Tea Sandwiches  
A selection of Sweets & Savories  
Assorted Teas  
\$18 per person

#### **Healthy Break**

Apples, Bananas, Oranges, Low Fat Yogurt, Organic Fruit Shakes and Bottle Water  
\$12 per person



## SORRENTO HOTEL

### PLATED DINNERS

Entrée price includes a 3 course meal (choice of salad, entrée and dessert).

All Plated Dinners Served with Coffee, Tea & Decaffeinated Coffee

Rolls & Breads with Sweet Cream Butter

Entrée Indicator Cards are Needed if 2 or More Entrées are Selected.

Please Choose the Same Starter & Dessert for All Guests

A Maximum of 2 Entrées may be Chosen and the Higher Price of the Entrées Chosen will be Applied to All.

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### SOUP

#### Choice of one:

Lobster Bisque

Soup Of English Peas & Butter Clams

Shiitake Mushroom Consommé

Butternut Squash Bisque

**Add \$10 per person**

### INTERMEZZO

#### Selection of One Sorbet:

California Mint

Lemon & Ginger

Raspberry Pink Champagne

Tomato Basil

Tarragon Cucumber

**Add \$5 per person**

### STARTERS

#### Choice of one:

**Goat Cheese Flan** Hazelnut-Frangelico Syrup

**Pan-Seared Rougie Fois Gras** Caramelized Pears, Baby Mache Salad & Port Syrup

**Pan-Seared Diver Scallops** Basil-Potato Puree With Chanterelle Mushrooms & Lobster Nage

**Roasted Ranch Squab** Apple-Wood Smoked Bacon, Wrapped In Cabbage &

Natural Jus

**Dungeness Crab Cakes** Frisse, Ruby Red Grapefruit Vinaigrette

**Add \$13 per person**

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# SORRENTO HOTEL

## SALADS

Choice of One:

**Baby Field Greens** Mixed Greens, Goat Cheese, Berries, Almonds & Vinaigrette

**Ahi Tuna Capaccio** Haricot Vert, Frisse, Chopped Egg, Garlic Crème Fraiche & Olive Oil

**Young Boston Bibb Lettuce** Bartlett Pears, Gorgonzola & Toasted Walnuts, Sherry Vinaigrette

**Hearts Of Romaine Caesar** Tomato Concasse, Parmigiano & Herbed Croutons

## ENTREES

**Spinach Stuffed Ravioli** Sage Beurre Blanc \$54

**Pan Roasted Wild Pork Boar** Caramel Pear Reduction, Sweet Potato Hash, Haricot Vert \$64

**Filet Mignon** Horseradish Potato Gratin, Oxtail Red Wine Sauce, Baby Carrots \$71

**Dungeness Crab Cakes** Vanilla-Fig Butter Sauce, Herbed Potato Pancake \$71

**Seared New York Steak** Peppercorn-Cognac Reduction, Roasted Shallot-Thyme Mashed Potatoes, Asparragus \$69

**Grilled King Salmon** Granny Smith Apple-Curry Reduction, Yukon Gold Potato Hash, Haricot Vert \$58

**Spinach & Artichoke Stuffed Chicken Breast** Rosemary Jus, Wild Mushroom Pancake \$58

**Pan Seared Breast of Chicken** Sage Reduction, Leek Creamed Potatoes, Baby Carrots \$57

**Roasted Breast of Duckling** Blood Orange Reduction, Sage Spaetzle, Braised Red Cabbage \$57

**Grilled Eggplant** Goat Cheese Rolled Eggplant & Tomato Coulis \$55

**Petite Tenderloin of Beef & Fresh Dungeness Crab**

Horseradish-Mustard Sauce, Drawn Butter, Polenta Hash, Baby Carrots \$97

**Char Grilled New York Steak & Grilled King Salmon**

Balsamic Reduction & Pancetta-Pine Nut Butter Sauce, Sweet Potato Hash, Squash \$77

## DESSERT

Choice of One:

**Crème Brulee Trio, Chocolate**, Classic Vanilla & Pistachio

**Tiramisu Tower**, Classic Italian Style Tiramisu

**Lemon Sage Flan**, Sage Syrup, Candied Sage Leaves & Lavender Tuile

**Molten Chocolate Cake**, Warm Chocolate Caked with Vanilla Ice Cream

**Poached Pear**, Madagascar Vanilla Bean Ice Cream, Vanilla & Chartreuse Syrup

**Bowl Of Fresh Berries & Cream**

**Chocolate Dipped Strawberries**, White & Dark Chocolate

**Cheese Fruit & Nut Platter**

(Served Per Table)

Domestic & Imported Cheeses, Dried Fruits, Assorted Nuts

**\$12 per table**

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## SORRENTO HOTEL

### MADISON DINNER BUFFET

All Dinner Buffet Selections Include:  
Sourdough Rolls & Butter  
Coffee, Decaffeinated Coffee & Assorted Teas

**One Entrée \$60**  
**Two Entrée \$65**  
**Three Entrée \$70**

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#### SOUP

Choice of One:

Lobster Bisque

Soup of English Peas & Butter Clams

Shiitake Mushroom Consommé

Butternut Squash Bisque

#### SALAD

Choice of One:

**Classic Caesar** Hearts Of Romaine, Herb Croutons, Parmesan Cheese  
**Baby Spinach Salad** Raspberries, Goat Cheese & Raspberry Vinaigrette

#### ENTRÉE

**Char Grilled Top Sirloin** Cabernet Reduction  
**Prosciutto Wrapped Breast Of Chicken** Caramelized Onion-Bacon Cream  
**Pan Seared Halibut** Orange-Ginger Beurre Blanc  
**Grilled Salmon** Pomegranate Beurre Blanc

#### STARCHES

Choice of Two:

Wild Rice Pilaf

Roasted Fingerling Potatoes

Roasted Shallot-Thyme Mashed Potatoes

Stuffed Petite Baked Potato

Herbed Parmesan Polenta

#### VEGETABLES

Choice of Two:

Asparagus

Green & Yellow String Beans

Baby Beets

Candied Carrots

#### DESSERT

Assortment of Whole Cakes, Petite Fours & Tarts

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