



MirabeauPark

HOTEL & CONVENTION CENTER

CATERING & BANQUET MENUS

2009

SNACK PACKAGES

Sundae Station

Vanilla, Chocolate
and Strawberry Ice Cream
With an array of Favorite Toppings
\$7.95 per guest

Chocolate Pick Me Up

Brownies, Candy Bars,
Hope's Chocolate Chip Cookies
\$6.95 per guest

Healthy Theme

Vegetable Crudité, Whole Fresh Fruit,
Granola Bars, Dried Fruit, Trail Mix
and Hummus Dip with Pita Points
\$9.95 per guest

Take Me Out To The Ball Game

Popcorn Cart,
Salted Pretzels with Mustard
and Cracker Jacks
\$8.95 per guest

Afternoon Time Out

Fresh Assorted Hope's Cookies,
Fresh Seasonal Sliced Fruit
\$6.95 per guest

Chill Zone

Premium Ice Cream Bars,
Frozen Yogurt Bars and Hope's Cookies
\$6.95 per guest

Happy Hour Break

Seven Layer Mexican Dip, Tortilla Chips and
Salsa, Assorted Nuts and Salted Pretzels
with Spicy Mustard
\$9.95 per guest

Tea Time

Assorted Finger Sandwiches,
Domestic Cheese Tray
and Fresh Baked Hope's Cookies
\$9.95 per guest

BAKED GOODS AND À LA CARTE SNACKS

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|--|---------------------|--|---------------------|
| Cinnamon Rolls | \$33.00 per dozen | Whole Fresh Fruit | \$1.50 each |
| Brownies | \$29.00 per dozen | Fruit Skewers | \$2.95 each |
| Breakfast Pastries | \$29.00 per dozen | Fruit Yogurt | \$2.75 each |
| Assorted Scones | \$29.00 per dozen | Granola Bars | \$2.50 each |
| Petite Croissants | \$29.00 per dozen | Ice Cream Bars | \$2.50 each |
| Freshly Baked Hope's Cookies | \$23.00 per dozen | Mixed Cocktail Nuts | \$18.00 per pound |
| Bagels & Cream Cheese | \$32.00 per dozen | Miniature Pretzels | \$9.00 per pound |
| Jumbo Pretzels & Mustard | \$30.00 per dozen | Hummus Dip | \$22.00 (serves 10) |
| Rice Crispy Treats | \$2.00 each | Popcorn Bowl | \$10.00 (serves 10) |
| Assorted Candy Bars | \$2.00 each | Potato Chips with Ranch Onion Dip | \$18.00 (serves 10) |
| Tortilla Chips with Salsa & Guacamole | \$20.00 (serves 10) | | |

*All prices are per guest and subject to a service charge of 19% and state sales tax of 8.7%
60% of the service charge is paid to your banquet service team as a gratuity
Menu items and prices are subject to change due to availability*

CONTINENTAL BREAKFAST BUFFETS

All Continental Breakfast Buffets include Chilled Juices,
Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas
Buffet will be displayed for 1 ½ hours

Healthy Start \$13.95

Whole Fresh Fruit, Assorted Dried Fruits, Trail Mix, House-Made Cinnamon-Apple Granola,
Assorted Yogurts, Bagels with Flavored Cream Cheese

Traditional Continental \$11.95

Assorted Breakfast Pastries, Sliced Seasonal Fresh Fruit

Deluxe Continental \$14.95

Assorted Breakfast Pastries, Sliced Seasonal Fresh Fruit, House-Made Cinnamon-Apple Granola,
Assorted Yogurts, Assorted Cold Cereals with 2% and Skim Milk, Bagels with Flavored Cream Cheese

ALL-DAY COFFEE BREAK PACKAGES

All-Day Breaks include Fresh Ground French Roast Coffee,
and Assorted Premium Black and Herbal Teas refreshed throughout the day
Each segment will be displayed for 1 ½ hours

On The Go

\$18.50

Morning:

Assorted Breakfast Pastries, Sliced Seasonal Fresh Fruit and Chilled Assorted Juices

Mid-Morning:

Whole Fresh Fruit, Assorted Sodas and Mineral Waters

Afternoon:

Fresh Baked Assorted Hope's Cookies, Fudge Brownies, Assorted Sodas and Mineral Water

The Executive

\$21.95

Morning:

Assorted Breakfast Pastries, Sliced Seasonal Fresh Fruit, Assorted Cold Cereals with 2% and Skim Milk,
House-Made Cinnamon-Apple Granola, Assorted Yogurts, Bagels with Flavored Cream Cheese

Mid-Morning:

Whole Fresh Fruit, Granola Bars, Assorted Sodas and Mineral Waters

Afternoon:

Fresh Baked Assorted Hope's Cookies, Fudge Brownies, Assorted Sodas and Mineral Water

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SERVED BREAKFAST ENTREES

All Breakfast Entrees include Assorted Breakfast Pastries, Assorted Chilled Juices,
Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas

Start with a Fresh Fruit Kabob with Honey Yogurt Sauce Add \$2.00

**With Apple Wood Smoked Bacon Strips, Sausage Links,
or Honey Cured Ham to any of the following** Add \$1.95

Country Fresh Scramble \$13.50
Scrambled Eggs with Tillamook Cheddar Cheese, Chives and your choice of Bacon Strips or
Sausage Links, accompanied with Home-Style Sliced Red Potatoes

Country Fried Steak \$14.95
Crispy Fried Choice Steak, Chive Scrambled Eggs, Hominy Grits and Sawmill Gravy

Northwest Cheese Blintz \$13.95
Baked Ricotta Cheese Stuffed Crepe topped with Northwest Berry Compote, accompanied by Chive
Scrambled Eggs and Home-Style Sliced Red Potatoes

Classic Biscuits & Gravy \$14.95
Homemade Buttermilk Biscuits topped with our Classic Sausage Gravy, served with Chive Scrambled
Eggs and Bacon Strips

Traditional Eggs Benedict \$14.95
Toasted English Muffins topped with Honey Cured Ham and Poached Eggs
Home-Style Sliced Red Potatoes, Laced with Lemon Hollandaise

Substitute our In House Smoked Salmon for the Honey Cured Ham Add \$2.50

Southwestern Breakfast Stromboli \$13.95
Scrambled Eggs, Tillamook Cheddar Cheese, and Diced Sausage Wrapped in a Pastry Shell and
Baked, Served with Pico de Gallo and Home-Style Sliced Red Potatoes

Garden Quiche \$12.95
Sautéed Garden Vegetables placed inside a Tender Pastry Shell, Topped with Eggs, Swiss Cheese,
Crème Fresh and Sauce Mornay, served with Home-Style Red Potatoes

Substitute Classic Quiche Lorraine with Apple Wood Smoked Bacon Add \$2.00

First Mate \$16.50
Pacific Salmon Filet with Tillamook Cheddar Cheese-Chive Scrambled Eggs and Home-Style
Red Potatoes

Steak & Eggs \$16.95
Seasoned Bistro Steak with Chive Scrambled Eggs and Home-Style Sliced Red Potatoes

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BREAKFAST BUFFET

All Breakfast Buffets include Assorted Chilled Juices,

Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas
Breakfast Buffets require a minimum of 35 guests
Buffet will be displayed for 1½ hours

Classic Breakfast Buffet \$19.95

Assorted Breakfast Pastries, Sliced Seasonal Fruit Display, Bagels with Flavored Cream Cheese, Chive Scrambled Eggs Topped with Tillamook Cheddar Cheese, Bacon Strips, Sausage Links, and Home-Style Sliced Red Potatoes

House-Made Cinnamon-Apple Granola Add \$1.00

Assorted Yogurts Add \$1.00

Assorted Cold Cereals with 2% and Skim Milk Add \$1.00

Northwest Buffet \$21.95

Assorted Breakfast Pastries, Sliced Seasonal Fruit Display, House-Made Cinnamon-Apple Granola, Assorted Yogurts, Assorted Cold Cereals with 2% and Skim Milk, Bagels with Flavored Cream Cheese, Chive Scrambled Eggs Topped with Tillamook Cheddar Cheese, Bacon Strips, Sausage Links, and Home-Style Sliced Red Potatoes, Cold Smoked Salmon with Traditional Accompaniments, and Ricotta Cheese Blintzes with Huckleberry Pernod Glaze

Mid Day Brunch \$24.95

Assorted Breakfast Pastries, Sliced Seasonal Fruit Display, House-Made Cinnamon-Apple Granola, Assorted Yogurts, Assorted Cold Cereals with 2% and Skim Milk, Bagels with Flavored Cream Cheese, Chive Scrambled Eggs Topped with Tillamook Cheddar Cheese, Bacon Strips, Sausage Links, Home-Style Sliced Red Potatoes, Cold Smoked Salmon with Traditional Accompaniments Gemelli Pasta Salad, Fresh Garden Salad with Assorted House Made Dressings Topped with Tillamook Cheese Sauce, Ricotta Cheese Blintzes with Huckleberry Pernod Glaze, Roast Chicken Forestiere, and Traditional Eggs Benedict

“Enhance Your Breakfast Buffet With Chef Attended Stations”

Chef attended stations are priced and offered as an accompaniment to other Entrée buffets.

A uniformed Chef attendant is provided for each of the following stations at a fee.

On average, one attendant can accommodate up to 100 guests

Waffle Station \$4.25

Belgium Waffles Prepared to Order, served with Huckleberry Syrup, Pure Maple Syrup, Seasonal Berries and Fresh Whipped Cream

Omelet Station \$4.25

Omelets Prepared to Order with Ham, Onions, Shredded Cheddar Cheese, Tomatoes, Green Peppers, Fresh Mushrooms, Salsa, and Sour Cream

Honey Glazed Smoked Ham *Serves 50 guests* \$225.00

With Brown Sugar Cider Glaze

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PLATED COLD SANDWICHES

Sandwich Selections include your choice of Kettle Potato Chips, Potato Salad, Fresh Fruit or Pasta Salad and Fresh Baked Hope’s Cookies, Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas

Turkey Club \$14.95
Our In-House Fresh Roasted Tom Turkey Breast, layered with Swiss Cheese, Sliced Tomatoes, Lettuce, Apple Wood Smoked Bacon and Avocado, served on a Hearth Croissant or our fresh Garlic Herb Wrap

The New York Italian Sub \$14.95
Classic Deli Style Sandwich with Prosciutto, Hot Capicola, Salami and Provolone Cheese, served on a Fresh Baked Hoagie Roll with thin-shaved Tomatoes, Sweet Onions, Shredded Iceberg Lettuce, Black Olives and Italian-style Vinaigrette

Small Planet Tofu Wrap \$14.95
Curry Tofu with House Made Hummus, English Cucumbers, Vine Ripe tomato, Sprouts And Feta Cheese in a Garlic Herb Wrap

Chicken Salad Sandwich \$13.95
House Made Chicken Salad with Golden Raisins, Leaf Lettuce, Vine Ripe Tomato On Hearth Baked Whole Wheat

PLATED LUNCH ENTRÉE SALADS

Entrée Salad Selections include Artisan Roll and Butter, Fresh Baked Cookie, Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas

Add House-Made Soup of the Day to any Salad Entrée Add \$2.95

Caesar Salad \$13.95
Romaine Lettuce Tossed with our Signature Caesar Dressing, topped with Parmesan Cheese, Lemon Wedge and Herb Crostini

With Herb Marinated Chicken Add \$2.95
With Cajun Blackened Chicken Add \$2.95
With Grilled Scampi Prawns Add \$2.95
With Roasted Salmon Fillet Add \$4.95

Thai Papaya Salad ♥ \$14.25
Cilantro, Lime, Green Papaya and Ginger Peanut Vinaigrette

With Sesame Soy Grilled Chicken Breast Add \$2.95
With Ginger Marinated Flank Steak Add \$5.95
With Seared Rare 5-spice Ahi Tuna Add \$5.95

Paris Bistro Steak & Spinach w/ Spiced Candied Pecans \$19.95
Tender Steak simply seasoned and grilled, served with Baby Spinach Greens tossed with Warm Bacon Vinaigrette, Gorgonzola Cheese, Red Bell Peppers, Mushrooms and In-House Roasted Spiced Pecans

Classic Cobb Salad \$16.95
Grilled Chicken, Tomato, Bacon, Crumbled Bleu Cheese, Chopped Egg, Black Olives and Ripe Avocado slices, displayed on a bed of Mixed Seasonal Greens with Smoky Blue Cheese Dressing

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PLATED LUNCH ENTRÉES

Entrées include your choice of Starter Soup or Salad, Artisan Rolls and Butter, Chef's Seasonal Vegetables Appropriate to your Entrée, a Plate of Hope's Cookies and Brownies on your table, Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas

Fettuccini Alfredo

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|--|------------|
| A Generous Portion of Fettuccine topped with a Rich Garlic Cream Sauce | \$14.95 |
| With Herb Marinated Chicken | Add \$2.95 |
| With Cajun Blackened Chicken | Add \$2.95 |
| With Grilled Scampi Prawns | Add \$3.95 |

Roasted Vegetable & Goat Cheese Pomodoro \$16.95

Grilled Vegetables in a light, aromatic Roasted Tomato Pomodoro with Kalamata Olives, Fresh Oregano, White Wine, Penne, Shaved Garlic and Goat Cheese Gratinée

Tuscan Chicken \$17.95

Grilled Herb Marinated Chicken Breast, placed on Fettuccini with Sautéed Mushrooms, Bell Peppers, Fire-Roasted Tomato Sauce and Caramelized Red Onions

Cilantro Grilled Pork Loin Chop \$17.95

Cilantro Marinated Pork Chop Grilled and Topped with Tropical Mango Salsa, served with Cumin Scented Mashed Potatoes

Teriyaki Beef Brochettes *Limited to 50 Guests* \$17.95

Roasted Mushrooms, Peppers and Onions skewered with Beef Sirloin, served on steamed Jasmine Rice with Ginger Teriyaki and Grilled Fresh Pineapple

Stuffed Flank Steak *Limited to 50 Guests* \$18.95

Roasted Flank Steak stuffed with Spinach, Mushrooms, Bell Peppers, and Boursin Cheese, finished with Demi Glace and accompanied by Roasted Red Pepper Mashed Potato

Top Sirloin \$23.95

Grilled and Basted with Hickory Spice Rub and Blue Cheese, served with Yukon Gold Mashed Potatoes and Smoked Onion Demi

Huckleberry Grilled Salmon & Lemon Risotto \$21.95

Grilled Pacific Salmon with Creamy Lemon Arborio and Huckleberry Pernod Glaze

Herbes de Provence Halibut \$22.95

Seared Halibut Fillet Scented with Lavender and Basil, served on Sweet Pea Risotto with Lemon Veloute and Red Pepper Curls

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BUFFET LUNCHES

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All Lunch Buffets include Artisan Rolls and Butter,
Chef's Choice of Dessert Appropriate to your Buffet Selection,
Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas
Buffet will be displayed for 1½ hours

Deli Bar Buffet

Minimum of 20 guests

Does not include rolls and butter

\$19.95

Tortellini Salad, Potato Salads,
Fresh Seasonal Fruit Bowl with Mint and Honey
Fresh Baby Greens with Salad Accompaniments of Tomatoes, Cucumbers, Croutons,
Marinated Carrots and Choice of House-Made Dressings
Sliced Roast Beef, Smoked Turkey and Honey Cured Ham
Sliced Swiss, Cheddar, Provolone, and Pepper Jack Cheeses
Sliced Vine-Ripe Tomatoes, Leaf Lettuce, Thin Sliced Red Onions and Pickles
Dijon and Yellow Mustard, Mayonnaise and Chef's Basil Pesto Aioli
Assorted Sliced Deli Breads

| | |
|--|------------|
| With House-Made Soup of the Day | Add \$1.75 |
| With New England Clam Chowder | Add \$2.25 |
| With Premium Sliced Deli Meats | Add \$2.50 |

Premium Meats To Include: Prosciutto, Dry Italian Salami and Capicola

The Palouse

Minimum of 35 guests

\$26.95

Your choice of two of the following:

Roast Chicken Forestiere

Pan Seared Pork Medallions with Forest Mushroom Marsala

Roasted Sirloin of Beef with Rosemary Au Jus

Grilled Atlantic Salmon with Huckleberry Pernod Glaze and Feta Cheese
With

Fresh Baby Greens with Salad Accompaniments of Tomatoes, Cucumbers,
Croutons, Parmesan, Carrots and House-Made Dressings

Marinated Tomato and Mozzarella Salad, Moroccan Couscous Salad

Crudités of Fresh Crisp Vegetables with Pesto Ranch Dip

Fresh Seasonal Fruit Bowl with Mint and Honey

Savory Exotic Mixed Rice Blend and Garlic Thyme Roasted Potatoes

Seasonal Vegetables prepared appropriately for your selections

| | |
|--|------------|
| With House-Made Soup of the Day | Add \$1.75 |
| With New England Clam Chowder | Add \$2.25 |
| Substitute Chef's Featured Premium Fresh Fish of the Day for one entrée | Add \$3.50 |

Premium Fish To Include: Alaskan Halibut, Wild King Salmon, Swordfish

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BUFFET LUNCHESES

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All Lunch Buffets include Artisan Rolls and Butter,
Chef's Choice of Dessert Appropriate to your Buffet Selection,
Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas
Buffet will be displayed for 1½ hours

South of the Border

(Minimum 20 guests)

\$24.50

Cheese Enchiladas, Seasoned Ground Beef*, Fajita Style Chicken,
Traditional Spanish Rice, Jicama and Sweet Mexican Corn Salad,
Fresh Seasonal Fruit Bowl with Mint and Honey, Fresh Toasted White Corn
and Garlic Herb Flour Tortillas, Refried Beans, Shredded Cheddar Cheese
and Shredded Lettuce, Diced Tomatoes, Black Olives,
Jalapenos, Salsa, Guacamole and Sour Cream

***Upgrade to Carne Asada Flank Steak seasoned with Cumin and Lime** Add \$3.25
With Halibut seasoned with Cilantro, Lime and Chili Add \$5.95
With Vegetable Tortilla Soup Add \$2.00

Taste Of Italy

(Minimum of 20 guests)

\$25.95

Antipasto Display of Grilled Marinated Vegetables, Olives, Italian Meats and Cheeses
Tossed Caesar Salad with Garlic Herb Crostini
Basil Gemelli Pasta Salad Or Tuscan Marinated Cucumber Tomato Salad
With
Parmesan Breaded Chicken Breast with Sauce Pomodoro
Or
Traditional Chicken Picatta with Lemon, Capers and Fresh Thyme
With
Creamy Rosemary Polenta Or Oven Roasted Garlic-Lemon Potatoes
Mushroom Ravioli with Parmesan Herb Cream Sauce
Sautéed Italian Style Fresh Seasonal Vegetables
Artisan Bread Sticks and Seasoned Flat Breads

With Minestrone Add \$2.00
With Grilled Sweet Italian Sausage Add \$2.25
With Chef's Featured Premium Fresh Fish Prepared Italiano Style Add \$3.50
Premium Fresh Fish To Include: Alaskan Halibut, Wild King Salmon, Swordfish

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BOXED MEALS TO GO

Includes choice of Soda Pop

Upgrade to Bottled Mineral Water Add \$1.50

The Morning Run

\$11.95

Fresh Baked Muffin or Bagel with Cream Cheese, Whole Fruit, Bottled Juice option,
Flavored Yogurt and Granola Bar

Home Room Lunch \$15.50

Chef's Assortment of sandwiches to include Roasted Turkey, Ham or Roast Beef served on Deli White, Wheat Or Rye Bread, Choice of Cheddar, Swiss, Pepper Jack or Provolone Cheese with Lettuce and Tomato, served with Whole Fruit, Bag of Chips and a Fresh Baked Cookie (Includes Mayonnaise and Mustard Packets)

Turkey Club Croissant \$15.95

Our In-House Fresh Roasted Tom Turkey Breast, layered with Swiss cheese, Sliced Tomatoes and Lettuce, Bacon and Avocado served on a Fresh Baked Croissant, served with Whole Fruit, Bag of Chips and a Fresh Baked Cookie (Includes Mayonnaise and Mustard Packets)

The New York Italian Sub \$16.95

Classic Deli-Style Sandwich with Prosciutto, Hot Capicola, Salami and Provolone Cheese, served on a Fresh Baked Hoagie Roll with thin shaved Tomatoes, Sweet Onions, Shredded Iceberg Lettuce, Black Olives and Italian-style Vinaigrette, served with Whole Fruit, Bag of Chips and a Fresh Baked Cookie (Includes Mayonnaise and Mustard Packets)

The Afternoon Hike \$13.95

Trail Mix, Raw Vegetable Snacks, Whole Fresh Fruit, Granola Bars, Bottled Juice option and Hummus Dip with Pita Chips

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SOUP & SALAD STARTERS

Select one of the following with your Lunch or Dinner Entrée selection

Mixed Baby Greens Inclusive of entrée

Tomato, Shredded Carrots, Sliced Cucumber, Parmesan and choice of House-Made Dressings

Caesar Salad Inclusive of entrée

Fresh Romaine Tossed with Parmesan Cheese, Garlic Herb Crostini and Caesar Dressing

Soup of the Day

Inclusive of entrée

Chef's Daily Creation; please inquire as to the planned Soup for your event date

“Enhance your dining experience with our Chef’s featured starter upgrades”**Blue Wedge Salad**

\$3.25

Tall wedge of Iceberg, topped with Smokey Blue Cheese Dressing, Candied Walnuts, Chives, Grape Tomatoes and Chopped Bacon, Crisp Taro Root

Cougar Gold Salad

\$3.25

Baby Spinach mixed with Dragee Walnuts, Grape Tomatoes and Cougar Gold Cheese, Roasted Yellow Beets, tossed in Honey lavender Vinaigrette and finished with Balsamic Reduction

New England Clam Chowder

\$3.25

Traditional Chowder with Thyme, Red Potatoes and Cream

SERVED APPETIZERS***“Start Your Meal off with one of our Chef’s Favorite Creations”*****Thai Basil Crab Cake**

\$7.95

Served with Sweet Chili Aioli

Goat Cheese Tart

\$7.95

Puffed Pastry with Goat Cheese, Herb Oil and Sweet Red Pepper

Blue Crab Cocktail

\$7.95

Napa Cabbage, Spicy Cocktail Sauce with Celery and Lemon

Prawn Cocktail

\$8.95

Served with our House Spicy Cocktail Sauce

Andouille Sausage Stuffed Mushrooms

\$7.50

Creole Spice and Holy Trinity

Pecan Duck

\$7.95

Braised Duck Confit on Pecan Blini with Crème Fraiche and Mango Sambal

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PLATED DINNER ENTRÉES

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Entrées include your choice of Starter Soup or Salad, Artisan Rolls and Butter,
Chef's Seasonal Vegetables Appropriate to your Entrée,
Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas

Seared Mahi Mahi \$27.95

Black Pepper and Sesame Seared Mahi Mahi, with Sweet Chili Aioli and Mango Coulis, served with steamed Jasmine Rice and Marinated Julienne Carrots

Pan Roasted Salmon \$28.25

Coriander Rubbed Salmon on Vanilla Mashed Potatoes with Champagne Sauce
Topped with Daikon Sprouts and Tomato-Basil Relish



Pinenut Crusted Alaskan Halibut* \$32.95

Served with Celeraic Puree, Tomato Safron Relish, Crispy Yellow Beets and Aged Balsamic

*Upgrade Alaskan Halibut to Chilean Sea Bass Add \$2.50

Chicken Oscar \$28.95

Baked Airline Chicken Breast topped with Asparagus, Crabmeat and Sauce Béarnaise and served with Buttery Yukon Gold Mashed Potatoes

Chicken Chardonnay \$25.95

Tender seared Airline Breast of Chicken stuffed with Proscuitto, Cheese, and Fresh Herbs, finished with a Chardonnay Cream Sauce and Basil Pesto Mashed Potato

Jamaican Jerk Pork Loin Chop \$28.95

Ginger, Thyme Grilled Loin Chop, Caribbean Spiced Pan Jus served with Whipped Sweet Potatoes and Tropical Fruit Relish



Indian Spice Rubbed Rack O' Lamb *Limit 50 Guests* \$36.95

Rack of Lamb with a fruited Moroccan Couscous, served with Tomato Fig Sambal and Coriander, Cumin Tzatziki

Bone-In Stuffed Pork Chop \$29.95

Stuffed with Brie and Seasonal Fresh Mushrooms, served with a Washington Apple Calvados Sauce and served with Garlic Mashed Potatoes

Slow Roasted Prime Rib of Beef \$32.95

Served with Fresh Grated Horseradish, Thyme Brandy Au Jus and Gorgonzola Mashed Potatoes

Top Sirloin \$29.95

8 oz. Grilled and Basted with Hickory Spice Rub, Blue Cheese, Roasted Baby Red Potatoes served with Frizzled Onions, and Smoked Onion Demi or Peppercorn Sauce

Filet Mignon \$36.95

8 oz. Five Peppercorn Crust, Forest Mushrooms, Veal Demi Glaze, served with Gorgonzola Mashed Potatoes

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PLATED DINNER ENTRÉES

Page 2 of 2

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Chef's Seasonal Vegetables Appropriate to your Entrée,
Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas

COMBINATION DINNERS

“Trouble deciding? Enhance your dining experience with our Chef’s featured dinner combinations.”

Top Sirloin & Salmon \$36.95
Served with Veal Demi, Mango Salsa and Balsamic Reduction, with Yukon Gold Mashed Potatoes

Upgrade your steak selection to Filet Mignon Add \$4.50

Filet Mignon & Colossal Cajun Prawn \$42.95
Filet Mignon and Grilled Colossal Prawns, served on top of Sauce Bigarade with
Cilantro Aioli Creamy Red Pepper Mashed Potatoes

Herb Roasted Chicken & Scampi Prawns \$32.95
Rosemary Roasted Chicken Breast with Pan Jus, served with Lemon Garlic Prawns, Yukon Gold
Mashed Potatoes, Roasted Pepper Coulis and Pesto Oil

VEGETARIAN SELECTIONS

Moroccan Style Curry, Portobello & Couscous \$22.95
Apricot, Spinach and Tomato Fig Sambal

Eggplant Parmesan \$21.95
Sliced Eggplant breaded with Herbs De’ Provence, lightly fried, filled with seasoned Ricotta
Cheese, and served ala Pomodoro

Asparagus Risotto \$23.00
Fresh Asparagus, Forest Mushrooms, Crème Arborio and Parmesan Cheese



This symbol denotes an Epicurean Delight Award. Epicurean is a Culinary Gala comprising Spokane’s finest breweries, wineries and restaurants. Local judges choose the entrée that they deem most Outstanding, while the numerous guests decide who will walk away with People’s Choice Award.

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SERVED DESSERTS

Specially priced to accompany your lunch or dinner served entrée selections
Select one of the following with your Lunch or Dinner Entrée selection

“Finish your Meal with one of our Sweet Temptations”

| | |
|--|------------------------|
| Tillamook Ice Cream - Choice of Vanilla Bean, Mud Slide, Mountain Huckleberry or Seasonal Choice, served with a Crisp Tuile Cookie | \$2.75 |
| Häagen Dazs - Choice of Raspberry or Lemon, garnished with Fresh Mint and Berry Coulis | \$2.75 |
| Classic Bread Pudding - Served with Bourbon Vanilla Cream Sauce | \$3.95 |
| Kahlua Chocolate Mousse - Layered rich whipped Chocolate on top of Coffee Liquor with Toasted Coconut and Dark Chocolate Shavings | \$3.50 |
| Vanilla Crème Brûlée - Baked Custard with a Crunchy Caramelized Sugar Crust | \$4.00 |
| Seasonal Berry Cobbler - With a Brown Sugar Streusel Topping | \$3.95 |
| Carmel Apple Torte - Served with a Caramel Sauce | \$3.95 |
| New York Cheesecake - Served with Seasonal Fruit Compote | \$4.00 |
| Classic Sorrento Torte - Laced with a Chocolate Port Reduction | \$4.75 |
| Black Forest Torte - Served with Fresh Whipped Cream | \$4.75 |
| Truffle Pie - Laced with a Caramel and Chocolate Sauce | \$4.00 |
|  Bananas Foster Cheese Cake - Served with Spiced Rum Sauce | \$5.95 |
| Chef's Custom Designed Desserts – Custom Designed for your Event | Price varies by design |

All prices are per person and subject to a service charge of 19% and state sales tax of 8.7%

60% of the service charge is paid to your banquet service team as a gratuity
Menu items and prices are subject to change due to availability

BUFFET DINNERS

Page 1 of 2

Minimum of 50 guests

Removal of buffet menu items will not lower cost, only limit selection

All buffet dinners include a variety of Artisan Breads and Butter, Seasonal Vegetables prepared appropriately for your menu selection, Chef's Choice Dessert, Fresh Ground French Roast Coffee and Assorted Premium Black and Herbal Teas

Buffet will be displayed for 1½ hours

The Great Northwest

\$39.95

Fresh Sliced Seasonal Fruit

Caesar Salad with Garlic Herb Croutons and Freshly Grated Parmesan Cheese

Baby Red Potato Salad and Tortellini Pasta Salad

Crudités of Fresh Crisp Vegetable with Curry-Ranch Dip

Tender Slow Roasted Prime Rib with Rosemary Au Jus and Horseradish

Roasted Salmon with Orange Fennel Saffron Sauce

Chicken Forestiere with Mushroom Compote and Sauce Demi

Oven Roasted Garlic-Lemon Potatoes

Mushroom and Almond Wild Rice

Back Yard Barbeque

\$29.95

Fresh Seasonal Fruit Salad, Sweet Poppy Seed Coleslaw and Mustard Potato Salad

Mixed Seasonal Greens and Assorted Dressings

Cowboy-style Baked Beans and Corn on the Cob

Country Fried Chicken

Huckleberry Barbeque Pork and Beef Ribs

Cornbread, Honey Butter and Jam

With Barbequed Smoked Slow Roasted Tri-Tip

Add \$5.95

Tuscany

\$32.95

Antipasto Platter with Cured Meats, Marinated Olives, Bocconcini, Olive Tapenade and Hummus

Caesar Salad with Garlic Herb Croutons and Freshly Grated Parmesan Cheese

Grilled Vegetable Platter with Aged Balsamic Vinegar and Virgin Olive Oil

Pork Scaloppini with Marsala Sauce

Chicken Picatta with Lemon, Artichoke, Capers and Garlic

Gemelli Pasta with fresh Basil, Marinara and Parmesan

Creamy Rosemary Polenta

Artisan Bread Sticks and Seasoned Flat Breads

With Grilled Sweet Italian Sausage

Add \$1.95

With Minestrone

Add \$1.95

Substituted with Chef's Featured Premium Fresh Fish Tuscan-style

Add \$3.50

Premium Fresh Fish to include Alaskan Halibut, Wild King Salmon, Swordfish

A \$4.00 per guest surcharge will be added to groups of less than 35 guests
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BUFFET DINNERS

Page 2 of 2

Minimum of 50 guests

Removal of buffet menu items will not lower cost, only limit selection

All buffet dinners include a variety of Artisan Breads and Butter, Seasonal Vegetables prepared appropriately for your menu selection, Chef's Choice Dessert, Fresh Ground French Roast

Coffee and Assorted Premium Black and Herbal Teas

Buffet will be displayed for 1½ hours

Sunday Dinner

\$29.95

Sweet Pea and Smoked Ham Salad and Four-Bean Salad

Fresh Baby Greens with Salad Accompaniments of Tomatoes, Cucumbers, Croutons,
and House-Made Dressings

Roasted Tom Turkey with Giblet Gravy

Orange Glazed Ham

Traditional Mashed Idaho Potatoes

Candied Yams with Toasted Pecans and Sage Cranberry Stuffing

**With Slow Roasted Prime Rib of Beef served with freshly grated Horseradish
and Thyme Brandy Au Jus**

Add \$6.95

Pacific Bounty

\$44.95

Crudité of Fresh, Crisp Vegetables with Curry-Ranch Dip

Fresh Baby Greens with Salad Accompaniments of Tomatoes, Cucumbers, Croutons,
Marinated Carrots and House-Made Dressings

Shrimp and Tortellini Pasta Salad and Baby Red Potato Salad

House Smoked Pacific Salmon with Traditional Accompaniments

Chilled Snow Crab Legs with House-Made Cocktail Sauce

Steamed Mussels and Clams with Garlic-Chive Butter Sauce

Cedar Plank Salmon with Lemon Dill Cream Sauce

Bouillabaisse of Prawns, Scallops and Seasonal White Fish with Saffron, Tomato and Onion

Scalloped Parmesan Potatoes and Almond Wild Rice Pilaf

**With Roasted Herbed Chicken Breast Forestière
Upgrade Snow Crab Legs to King Crab Legs**

Add \$1.95

\$ Market Price

Pacific Rim Feast

\$34.50

Fresh Seasonal and Tropical Fruit Display

Mixed Baby Greens with Passion Fruit Vinaigrette

California Rolls, Vegetable Pot stickers

Low Mien Salad, Roasted Kalua Pork Loin

Teriyaki Chicken with Pineapple

Macadamia Crusted Mahi Mahi with Mango Lychee Relish

Ponzu Seared Asian Vegetables

Coconut Spiced Sweet Potatoes

Fried Basmati Rice

**With Seared Rare 5-Spice Tuna Display
With Coconut Prawns**

Add \$2.95

Add \$3.95

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HORS D'OEUVRES ~ SERVED COLD

Minimum order of 3 dozen per item

Jumbo Prawns on Ice

Served with House Cocktail Sauce
\$33.50 per dozen

Chinese Barbeque Pork

Hot Mustard and Toasted Sesame Seeds
\$24.95 per pound

Smoked Salmon

Served on Toasted Baguettes
\$24.95 per dozen

Prosciutto Wrapped Asparagus

With Lemon Crème Fraich
\$20.50 per dozen

Rock Shrimp Ceviche

Citrus Marinated, Cilantro and Mango
on Belgium Endive
\$23.95 per dozen

Deviled Eggs

Topped with Bay Shrimp
\$18.95 per dozen

Tomato Basil Bruchetta w/ Mozzarella

Served with Garlic Herb Crostini
\$20.50 per dozen

Kalamata Olive Tapenade

Served with Garlic Herb Crostini
\$17.95 per dozen

Seasonal Fruit Skewers

With Coconut Yogurt Dip
\$23.95 per dozen

Seared Mirin Ahi Tuna

Served on Belgium Endive
\$26.95 per dozen

Italian Dry Salami Cornets

Filled with Herbed Boursin Cheese
\$19.95 per dozen

Herbed Goat Cheese

On Basil Parmesan Crostini
\$19.95 per dozen

Herbed Goat Cheese

On Basil Parmesan Crostini
\$19.95 per dozen

Blue Crab Salad

Curried on Sweet Chili Pita Chips
\$28.95 per dozen

Dungeness Crab Claws on Ice

Served with Lemon Aioli and Cocktail Sauce
\$ Market Price

Grilled Rosemary Polenta

With Portobello Ragout and Balsamic Glaze
\$17.50 per dozen

Assorted Canapés

Variety of Gourmet Vegetables, Seafood
and Meat Canapés
\$24.95 per dozen

Parmesan Cheese Straws

Light Puff Pastry Dough Twisted with Parmesan
\$15.95 per dozen

Sevruga Caviar & Iced Vodka

Toast Points, Lemon and Crème Fraiche
served with Frosted Belvedere Vodka
\$ Market Price

Tortilla Pinwheels

Filled with Salmon Mousse
\$23.50 per dozen

Oysters On The Half Shell

Raspberry Mignonette Sauce
\$ Market Price

Smoked Salmon Mousse

Served in Parmesan Cups
\$25.95 per dozen

Chocolate Dipped Strawberries

Hand-dipped Belgian Chocolate
\$24.95 per dozen

Mini Assorted Desserts

\$42.00 per dozen

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HORS D'OEUVRES ~ SERVED HOT

Minimum order of 3 dozen per item

Chicken Satay

Ginger Soy and Peanut Sauce
\$24.95 per dozen

Bacon Wrapped Scallops

Garlic Rosemary Butter
\$32.95 per dozen

Prosciutto Blanketed Prawns

Fire Roasted Tomato Sauce
\$32.95 per dozen

Korean Beef Satay

Served with Sweet and Spicy Sauce
\$24.95 per dozen

Buffalo Chicken Wings

Served with Blue Cheese and Vegetable Sticks
\$22.95 per dozen

Chinese Egg Rolls

Served with Dipping Sauce
\$23.95 per dozen

Petite Quiche Lorraine

Accompanied by Sauce Béchamel
\$20.95 per dozen

Swedish Meatballs

Savory Sour Cream Sauce
\$19.95 per dozen

Taquitos

Fresh Guacamole and Salsa
\$21.95 per dozen

Sweet Onion & Gorgonzola Tarts

Caramelized Onions with Spiced Candied Pecans on
Pastry Shell
\$20.95 per dozen

Chicken Tenderloin

Served with Honey Mustard Sauce
\$24.95 per dozen

Crab Stuffed Mushrooms

Herbed Cream Cheese and Crab
\$25.95 per dozen

Vegetable Brochette

Brushed with Spicy Mustard Sauce
\$19.95 per dozen

Thai Crab Cakes

Thai Curry Sauce
\$30.95 per dozen

Pork Gyoza

Seared Dumplings and Ginger Soy Sauce
\$22.00 per dozen

Coconut Prawns

Fresh Coconut and Sweet Chili Sauce
\$32.95 per dozen

Huckleberry Spareribs

Our Own Tender Slow Roasted Ribs
\$25.50 per dozen

Thai Sesame Chicken Wings

Red Curry Coconut Sauce
\$23.95 per dozen

Fried Ravioli

Served with Marinara Sauce
\$21.50 per dozen

Sweet Chili Rumaki

Water Chestnut, Chicken Liver, and Date
\$21.95 per dozen

Jumbo Gourmet Jalapeno Poppers

Stuffed with Parmesan Cheese and
served with Dipping Sauce
\$23.95 per dozen

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DISPLAYS

Page 1 of 2

Cold Smoked Salmon Lox

With Traditional Accompaniments
\$295.00 per tray; *Serves 50 guests*

Mirror of Imported & Domestic Cheeses

Garnished with Fresh Seasonal Fruits and Berries
Served with Assorted Gourmet Crackers
\$225.00 per tray; *Serves 50 - 75 guests*

Fresh Vegetable Crudite Platter

Served with Pesto Ranch Dip
\$135.00 per tray; *Serves 50 guests*

Fresh Seasonal Fruit Platter

Chef's Selection of the Freshest Local and Tropical Fruits
Served with Honey Yogurt Dipping Sauce
\$145.00 per tray; *Serves 50 guests*

Artichoke & Crab Dip

Gratin of Parmesan and Cream Cheeses with Crab and Artichoke Hearts
Accompanied By Sweet Chili Pita Toast Points and Parmesan Crostini
\$200.00 per tray; *Serves 30 - 40 guests*

Assorted Chips & Dips

Potato Chips and Crispy Rainbow Tortilla Chips
Served with Fresh Salsa, Onion-Ranch and Bean Dips
\$85.00 per tray

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DISPLAYS

Page 2 of 2

Seven Layer Mexican Dip

Beans, Seasoned Ground Chuck, Jack Cheese, Sour Cream,
Tomatoes, Black Olives and Green Onions
Served with Tri-Color Tortilla Chips
\$145.00 per tray; *Serves 35 - 50 guests*

Grilled Vegetable Platter

Array of Freshly Grilled Vegetables marinated with Aged Balsamic and Virgin Olive Oil
Served with Tomato Pesto
\$145.00 per tray; *Serves 50 - 60 guests*

Asian Delight

Barbequed Pork, Pot Stickers and Egg Rolls
Elegantly displayed and served with appropriate accompaniments
\$325.00 per tray; *Serves 50 - 60 guests*

Antipasto Platter

Tuscan White Bean Salad, Kalamata Olive Tappenade, Marinated Artichokes
Fresh Mozzarella, Mixed Greek Marinated Olives
Marinated Grilled Vegetables, Dry Wine Salami, Prosciutto Ham
Chilled Roasted Red Peppers
\$250.00 per tray; *Serves 50 - 75 guests*

Stuffed Baked Brie en Croûte

Stuffed with Sun Dried Tomato and Pine Nut Pesto
Served with Tomato Fig Sambal
\$140.00 per tray; *Serves 30 - 40 guests*

The Deli Display

Thin Sliced Fresh Roasted Turkey Breast, Roast Beef and Honey Cured Ham
Cheddar, Swiss and Provolone Cheeses
Served with Assorted Artisan Rolls and Condiment Sauces
\$295.00 per tray; *Serves 50- 75 guests*

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DISPLAYS

Page 3 of 3

Chilled Northwest Seafood

The Ultimate Display Featuring
Jumbo Gulf Shrimp, Oysters on the Half Shell
King Crab Legs, Penn Cove Mussels, In-House Smoked Alder Wood Salmon
Presented with Mignonette Sauce, Fresh Pickled Horseradish, Spicy Cocktail Sauce
Lemons, Tabasco and Worcestershire Sauce
\$425.00 per tray; *Serves 50 - 75 guests*

Poached Pacific Salmon Display

Salmon Poached in Aromatic Fish Fume
Elegantly displayed with Baby Dill Crème Fraiche
And Decorative Vegetable Garniture
\$275.00 per tray; *Serves 50 - 75 guests*

Sweet Curry Smoked Salmon

Brown Sugar Brined Fresh Pacific Salmon,
Cured and Alder Smoked In-House, Finished with a Ginger- Apricot Glaze
Served with Herbed Cream Cheese and Tomato Fig Sambal
\$275.00 per tray; *Serves 50 guests*

Cedar Plank Salmon

In-House Cedar-Planked and Smoked Pacific Salmon
with a Huckleberry Glaze and Pernod Crème Fraiche
Served on a bed of Fresh Herbs and Tossed Mesclun Greens
\$275.00 per tray; *Serves 50 guests*

Cheese Fondue

Blend of Melted Cheeses in a warm Fondue Pot
Served with an Assortment of Fresh Hearth Bread
\$140.00 per tray; *Serves 40 - 50 guests*

Chocolate Fondue

Rich, warm, and melted Chocolate Fountain
Served with an Assortment of Fresh Fruit
Perfect for dipping
\$Market Price; Serves 40 - 50 guests

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CHEF ATTENDED STATIONS

Add-On For Buffets and Hors d'Oeuvres Receptions

A uniformed Chef attendant is provided for each of the following Carving and Action Stations at a fee of \$50.00 per hour. On average, one attendant can accommodate up to 100 guests

Carving Stations

Steamship Round of Beef

With natural jus, Artisan Rolls
Creamy Garlic Horseradish and Dijon Mustard
Serves 100 guests
\$495.00

Roasted Tom Turkey

Served with Thyme Gravy, Artisan Bread
Cranberry Cream Cheese Spread
and Whole Grain Mustard
Serves 50 guests

\$195.00

Honey Glazed Smoked Ham

With Brown Sugar Cider Glaze, Artisan Rolls
Whole Grain and Dijon Mustards
Serves 50 guests
\$225.00

Leg Of Lamb

Herb Roasted with Minted Lamb Jus Curry Aioli
Apricot-Fig Compote and Artisan Rolls
Serves 30 - 50 guests
\$225.00

Smoked Tenderloin of Beef

Chili Rubbed and Alderwood Smoked with a Coffee Molasses Shalac
Serves 25 guests
\$295.00

Action Stations

Pasta Piazza

Pasta Selections of Penne, Gemelli and Tortellini
Finished with Sauces of Marinara, Pesto Cream and Clam Sauce
Tossed to Order and Served with Fresh Garlic Bread
\$8.75 per guest

Taco Bar

Tequila, Cumin and Lime Marinated Shredded Beef and Chicken
Grated Cheddar Cheese, Jalapeno Peppers, Sliced Olives, Shredded Lettuce, Diced Tomatoes, Sour cream, Salsa
Rainbow Tortilla Chips, Toasted White Corn and Flour Tortillas
\$10.95 per guest

Baked Potato Bar

Grated Cheese, Salsa, Butter, Bacon Bits, Chives and Sour Cream
\$8.95 per guest

Add Chili

\$1.95

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BANQUET BARS

All hosted liquor and soft beverages are inventoried and charged based on a consumption basis. Tills are provided only on no-host bars, which are on an individual cash or credit card basis only. All bars include a \$75.00 bartender fee per event

Wells

Bacardi Rum, BlackVelvet, Jim Beam,
Jose Cuervo, Gordon's Gin, Korbel Brandy, Malibu
Rum, Monarch Scotch,
Peachtree Schnapps, Seagrams 7,
Smirnoff, Triple Sec,
\$5.50

Call Wells

Absolut Vodka, Bailey's Irish Cream,
Beefeater Gin, Captain Morgan,
Jack Daniels, Kahlua Coffee Liquor,
Seagrams V.O., Tanqueray
\$6.00

Premium Liquor

Crown Royal, Dewars, Johnny Walker Red
\$6.50

Top Shelf Liquor

Grand Marnier3
\$7.50

Assorted Soft Beverages

Pepsi Cola Sodas
\$2.50

Domestic Bottled Beers


Budweiser, Bud Light, Coors Light, MGD, Miller
Light, Michelob Ultra Light, O'Douls
\$4.50

Premium Bottled Beer

Alaskan Amber, Amstel Light, Black Butte,
Blue Heron, Corona, Fat Tire Pale Ale,
Guinness, Heineken, Kokanee,
Mike's Hard Lemonade, Pyramid Hefeweizen,
Red Hook IPA, Sam Adams
\$5.00

Wines by the Glass

House Selections of Chardonnay, Cabernet,
Merlot, Riesling and White Zinfandel
\$5.50

| | |
|---|---|
|  | <p><i>In addition to our selection of Wines by the Glass, Specialty Wines are also available. Our extensive, award winning collection of over 500 labels comes from vineyards as near as Washington, Oregon and California, and as far-reaching as Italy, France and Australia. Ask your Catering or Convention Services Manager for prices and availability.</i></p> |
|---|---|

Hospitality Suites

Initial Set-up \$50.00
Includes delivery of ice, glasses, napkins, stir sticks, garnishes and spicy bar snack mix
Restocking Fee \$25.00
Private Suite Bartender available at \$35.00 per hour

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee, Mirabeau Park Hotel is the only authority to sell and serve alcoholic beverages on the property. Therefore, no other alcoholic beverages are permitted on the property. As a licensee, Mirabeau Park Hotel will not serve alcohol to minors at any time.

All guests will be required to provide proper identification upon request.
Mirabeau Park Hotel reserves the right to discontinue liquor service at the management's discretion.

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BEVERAGE SELECTIONS

Freshly Brewed Coffee & Tea

“French Roast No. 6” Regular or Decaffeinated Coffee Premium Black and Herbal Teas

\$36.95 per gallon

\$20.95 per air pot

“Kenyan Viaggio Reserve” Premium Regular or Decaffeinated Coffee

\$42.95 per gallon

\$24.95 per air pot

Island Mist Iced Tea

\$37.95 per gallon

Other Beverages

Lemonade or Fruit Punch

\$27.00 per gallon

Hot Cocoa or Spiced Cider

\$29.00 per gallon

Freshly Squeezed Juices

Grapefruit, Cranberry, Apple
or Tomato Juice

\$19.95 per pitcher (*Serves 8*)

Sparkling Cider

\$14.00 per bottle

Flavored Mineral Water

\$3.00 each

Dole Fruit Juices

\$3.25 each

Assorted Pepsi Cola Products

Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer,

Orange Slice, Sierra Mist

\$2.50 each

Milk 2% or Skim

\$2.25 per glass

Sobe Energy Drinks

\$3.25 each

Frappucino

\$3.25 each

Aqua Fina Mineral Water

\$2.50 each

Gatorade Beverages

\$2.75 each

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CHILDREN'S MENU

Age 6 and under

Plated Lunch and Dinner

Macaroni and Cheese
Grilled Cheese Sandwich and Fries
Chef's Pasta with Marinara Sauce
Chicken Strips and Fries
Cheeseburger and Fries
Corn Dog and Fries
\$12.95

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