



SAVOUR
CATERING MENU



PAN PACIFIC HOTEL
SEATTLE

ENERGIZING BREAKFAST BUFFETS

Minimum of 12 guests

All buffets served with Torrefazione Coffee & Mighty Leaf organic Tea

RISE & SHINE

Freshly baked house-made scones & pastries served with whipped butter & freezer jam

Seasonal & tropical fruit platter

Fresh orange juice

\$22

AWAKE

Seasonal & tropical fruit platter

Honey yogurt with maple almond granola

Freshly baked mini croissants

Fresh orange juice

\$24

SUNRISE

Seasonal & tropical fruit platter

Fresh scrambled eggs with Tillamook cheddar cheese & chives

Choice of thick-sliced, vanilla scented French toast or buttermilk pancakes with pure maple syrup

Maple glazed sausage links & bacon

Fresh orange juice

\$25

VIGOR

Seasonal & tropical fruit platter

Individual yogurts

Bagels with herbed cream cheese

Locally smoked wild salmon lox with onions & capers

Fresh orange juice

\$28

STRETCH

Freshly baked house-made scones & pastries served with whipped butter & freezer jam

Seasonal & tropical fruit platter

Fresh scrambled eggs with Tillamook cheddar cheese & chives

Herb roasted red potatoes

Maple glazed sausage links & bacon

Fresh orange juice

\$30

STIMULATE

Freshly baked house-made scones & pastries served with whipped butter & freezer jam

Seasonal & tropical fruit platter

Quiche Florentine with spinach, artichoke, tomato & fontina cheese

Herb roasted red potatoes

Fresh orange juice

\$32



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% service charge & 9.5% WA state food & beverage tax.
October 2011

BREAKFAST ENHANCEMENTS

Minimum of 12 guests

OPTIONAL ITEMS FOR YOUR BREAKFAST BUFFET...

Wilcox Farms, cage-free hard-boiled eggs (1 dozen minimum) (GF)	\$3 per person
Steel-cut oatmeal with walnuts, golden raisins & brown sugar	\$6 per person
Maple glazed sausage links, thick-cut bacon or honey ham (GF)	\$6 per person
Freshly baked croissants	\$7 per person
Bagels with herbed or plain cream cheese (2 dozen minimum)	\$7 per person
Honey yogurt with maple almond granola	\$8 per person
Seasonal Berries (GF)	\$10 per person
Scrambled eggs with Tillamook cheddar cheese & chives served with herb roasted red potatoes (GF)	\$11 per person
Italian scramble with Isernio's sausage, bell peppers & zucchini with herb roasted red potatoes (GF)	\$14 per person
Delicious breakfast sandwiches, choice of bacon, sausage, or veggie	\$15 per person

OMELET STATION (GF)

\$15 per person

Custom made Wilcox Farms, cage-free fresh egg omelets prepared by our Chefs
(add \$125 for a dedicated Chef Attendant)

bay shrimp	Tillamook cheddar	mushrooms
ham	Monterey jack	peppers
maple glazed sausage	Swiss	tomatoes
thick-cut bacon	sour cream	scallions

BEVERAGES

Orange or grapefruit juice (serves 12 guests)	\$32 per gallon
Cranberry juice or apple juice (serves 12 guests)	\$30 per gallon
Torrefazione coffee, decaf coffee & Mighty Leaf organic teas	\$62 per gallon



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% service charge & 9.5% WA state food & beverage tax.
October 2011

PLATED BREAKFASTS

Minimum of 12 guests

All plates are served with Torrefazione Coffee & Mighty Leaf organic Tea

VANILLA SCENTED FRENCH TOAST

Thick sliced & served with butter & pure maple syrup
Choice of maple glazed sausage, thick-cut bacon or ham
Fresh orange juice
\$23

EGGS BENEDICT

With Canadian bacon & poached egg on a cheddar biscuit with citrus hollandaise
Served with herb roasted potatoes
Fresh orange juice
\$27

TRADITIONAL AMERICAN BREAKFAST

With fresh scrambled eggs, herb roasted red potatoes, your choice of maple glazed sausage links, bacon or ham (GF)
Freshly baked house-made scones served with whipped butter & freezer jam
Fresh orange juice
\$28

QUICHE FLORENTINE

With spinach, artichoke, tomato & creamy fontina cheese
Served with herb roasted potatoes
Freshly baked house-made scones served with whipped butter & freezer jam
Fresh orange juice
\$29

SALMON EGGS BENEDICT

With locally smoked salmon lox & poached egg on a cheddar biscuit with citrus hollandaise
Served with herb roasted potatoes
Fresh orange juice
\$30

ITALIAN SAUSAGE FRITTATA

With onion, peppers, zucchini, mushroom & creamy fontina cheese
Served with herb roasted potatoes
Freshly baked house-made scones served with whipped butter & freezer jam
Fresh orange juice
\$31

DUNGENESS CRAB EGGS BENEDICT

With fresh, local Dungeness crab, artichoke, roasted poblano pepper & poached egg on a cheddar biscuit with citrus hollandaise
Served with herb roasted potatoes
Fresh orange juice
\$33



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% service charge & 9.5% WA state food & beverage tax.
October 2011

ALL-DAY PACKAGES

Minimum of 12 guests

PRODUCTIVE

Includes: Breakfast, Choice of Lunch Buffet, Afternoon Break

Torrefazione Coffee & Mighty Leaf organic Tea

\$72

RISE & SHINE BREAKFAST

Fresh orange juice

Freshly baked handmade scones & pastries with whipped butter & homemade freezer jam

Seasonal & tropical fruit platter

CHOICE OF LUNCH BUFFET

PEACE OF MIND

Caesar Salad with house-made dressing

Freshly baked breads & butter

Four cheese manicotti with marinara sauce

Herb grilled chicken breast in white wine, lemon juice & Dijon

Antipasto salad with grilled zucchini, mushroom, peppers & fresh pesto

Chocolate espresso pot de crème

OR

JOY

Hot & sour shrimp soup with lemongrass, lime leaves & dried chilies

USDA Prime Top Sirloin steak with a wasabi-teriyaki glaze

Jasmine ginger rice (add Tofu for \$5 pp)

Char Sui chicken salad with red pepper & sesame seeds in sweet & sour vinaigrette

Ginger cookies with molasses & candied ginger

AFTERNOON BREAK

Whole fruit

Trail mix & pretzels

ALL DAY BEVERAGE SERVICE

Assorted soft drinks, juices, & water billed on consumption

\$5 per bottle



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% service charge & 9.5% WA state food & beverage tax.
October 2011

ALL-DAY PACKAGES

Minimum of 12 guests

BRAINSTORMING

**Includes: Breakfast, Choice of Lunch Buffet, Choice of Afternoon Break
Torrefazione Coffee & Mighty Leaf organic Tea
\$77**

STRETCH BREAKFAST

Fresh orange juice
Seasonal & tropical fruit platter
Fresh scrambled eggs with cheddar cheese & chives
Herb roasted potatoes
Maple glazed sausage & bacon

CHOICE OF LUNCH BUFFET

DELIGHT

Tomato basil soup made with a touch of cream & house-made croutons
Create your own gourmet sandwich (choice of turkey, roast beef, ham, or veggie)
Orzo pasta salad with bay shrimp, olives & peppers in a lemon herb vinaigrette
Pea salad with smoked red onion, water chestnuts, snow peas & bacon in a creamy dressing
Homemade chocolate chip cookies

OR

BLISS

Fresh baked rolls
Caesar salad with house-made dressing
Pacific applewood grilled salmon
Herb grilled chicken marinated in white wine, lemon juice & Dijon
Yukon gold mashed potatoes
Seasonal vegetables
Chocolate cups with chocolate mousse & raspberries

CHOICE OF AFTERNOON BREAK

Fresh vegetable platter with blue cheese dip
Homemade white chocolate macadamia nut cookies

OR

Yogurt covered pretzels
Assorted granola bars

ALL DAY BEVERAGE SERVICE

Assorted soft drinks, juices, & water billed on consumption

\$5 per bottle



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% service charge & 9.5% WA state food & beverage tax.
October 2011

ALL-DAY PACKAGES

Minimum of 12 guests

INVENTIVE

Includes: Breakfast, Choice of Lunch Buffet, & Choice of Afternoon Break
Torrefazione Coffee & Mighty Leaf organic Tea

\$83

STIMULATE

Freshly baked house-made scones & pastries served with whipped butter & freezer jam
Seasonal & tropical fruit platter
Quiche Florentine with spinach, artichoke, tomato & fontina cheese
Herb roasted red potatoes
Fresh orange juice

CHOICE OF LUNCH BUFFET

THE ISLANDER

Cornbread with scotch bonnet honey
Baby greens with tropical fruit & citrus vinaigrette
Jerk spice-rubbed chicken breast
Mango-mojito seasonal wild fresh fish
Red beans & coconut rice
Key lime tartlets

OR

WELL BEING

Mixed organic greens with artichoke hearts, kalamata olives & baby tomatoes with lemon thyme vinaigrette
Savory seasonal risotto
Seasonal wild fresh fish
Pesto grilled vegetables
Miniature Meyer lemon cheesecakes

CHOICE OF AFTERNOON BREAK

Fruit skewers with pineapple, melons & berries
Fudgy homemade brownies

OR

Delice de Bourgogne triple crème cheese
Carr's crackers & grapes

ALL DAY BEVERAGE SERVICE

Assorted soft drinks, juices, & water billed on consumption

\$5 per bottle



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% service charge & 9.5% WA state food & beverage tax.
October 2011

TAKE A BREAK & REFRESH

Minimum of 12 guests

RALLY

Kobe beef sliders with mushrooms, parmesan cheese & roasted onion spread
Truffle Fries
Fruit skewers with pineapple, melons & berries
Fresh Iced Tea
\$13 per person

PERK UP

Fudgy Homemade Brownies
Kukuruza seasonal flavored popcorn
Lightly salted almonds, pecans, macadamia nuts, cashews & Brazil nuts
\$14 per person

SECOND WIND

Roasted garlic hummus with baked pita chips
Fresh vegetable platter with asparagus, baby tomato & blue cheese dip
Homemade white chocolate macadamia nut cookies
\$15 per person

MINDFUL

Yogurt covered pretzels
Assorted granola bars
Odwalla smoothies
\$16 per person

PICK & CHOOSE

Whole fruit (GF)	\$5 per person
Trail mix & yogurt-covered pretzels	\$6 per person
Edamame (GF)	\$6 per person
Lightly salted almonds, pecans, macadamia nuts, cashews & Brazil nuts	\$7 per person
Honey yogurt with maple almond granola	\$8 per person
Gourmet seasonal flavored popcorn	\$8 per person
Assorted granola bars	\$9 per person
Tortilla chips with salsa trio of roasted corn, tomatillo-tomato & salsa casera	\$9 per person
Roasted garlic hummus & baked pita chips	\$9 per person
Fresh vegetable platter with pickled asparagus, baby tomato & blue cheese dip, (serves 25) (GF)	\$75 each
Delice de Bourgogne triple crème cheese served with Carr's assorted crackers & grapes, (serves 25)	\$100 each
Assorted fresh baked cookies	\$24 per dozen
Fudge brownies	\$24 per dozen
Lemon Rice Krispie treats (GF)	\$24 per dozen
Caprese skewers with sweet 100 tomatoes, basil & fresh mozzarella (GF)	\$32 per dozen
Fruit skewers with pineapple, melons & berries (GF)	\$35 per dozen
Deviled eggs with pesto & shrimp (GF)	\$38 per dozen
Sushi maki style: California roll, Washington roll, spicy tuna roll, tekka maki & kappa maki (GF)	\$44 per dozen

REFRESHING BEVERAGES

Cucumber or lemon infused water	\$20 per gallon
Fresh lemonade	\$30 per gallon
Passion fruit or Lemon iced tea	\$35 per gallon



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% Service Charge & 9.5% WA state food & beverage tax
October 2011

RESTORING LUNCH BUFFETS

*Minimum of 12 guests, priced per person
All lunch buffets served with Torrefazione Coffee & Mighty Leaf organic Tea*

PEACE OF MIND

Caesar salad with house-made dressing
Four cheese manicotti with marinara sauce
Herb grilled chicken marinated in white wine, lemon juice & Dijon
Antipasto salad with grilled zucchini, mushroom & peppers
Freshly baked breads with butter
Chocolate espresso pot de crème

\$39

JOY

Hot & sour shrimp soup with lemongrass, lime leaves & dried chilies
USDA Prime Top Sirloin steak with a wasabi-teriyaki glaze
Jasmine ginger rice (add Tofu for \$5pp)
Char Sui chicken salad with red pepper & sesame seeds in sweet & sour vinaigrette
Ginger cookies with molasses & candied ginger

\$40

DELIGHT

Tomato basil soup made with a touch of cream & house-made croutons
Create your own gourmet sandwich (choice of turkey, roast beef, ham, or veggie)
Orzo pasta salad with bay shrimp, olives & peppers in a lemon herb vinaigrette
Pea salad with smoked red onion, water chestnuts, snow peas & bacon in a creamy dressing
Homemade chocolate chip cookies

\$42

BLISS (GF)

Fresh baked rolls
Caesar salad with house-made dressing
Pacific applewood grilled salmon
Herb grilled chicken marinated in white wine, lemon juice & Dijon
Yukon Gold mashed potatoes
Seasonal vegetables
Chocolate cups with chocolate mousse & raspberries

\$43

WELL BEING

Mixed organic greens with artichoke hearts, kalamata olives, celery & baby tomatoes with lemon thyme vinaigrette
Savory seasonal risotto
Seasonal wild fresh fish
Pesto grilled vegetables
Miniature Meyer lemon cheesecakes

\$45

THE ISLANDER

Cornbread with scotch bonnet honey
Baby greens with tropical fruit & citrus vinaigrette
Jerk spice-rubbed chicken breast
Mango-mojito seasonal wild fresh fish
Red beans & coconut rice
Key lime tartlets

\$48



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% Service Charge & 9.5% WA state food & beverage tax
October 2011

GOURMET BOXED LUNCHES

Minimum of 12 guests

SALADS

Caesar Salad with Parmesan & Asiago cheeses & garlic croutons, tossed in house-made dressing & topped with chilled blackened chicken

Mixed Greens, marinated artichoke hearts, Kalamata olives, & sweet tomatoes, tossed in lemon-thyme dressing & topped with chilled grilled chicken

Grilled Char Sui Chicken Salad, wontons, almonds, & sweet bell peppers tossed with sweet-n-sour sesame vinaigrette

Seastar Seasonal Salad

All salads are accompanied with freshly baked roll, homemade cookie, & bottled water

\$23 per person

THE CLASSICS

House Roasted Turkey piled high with lettuce, tomato, & pesto mayo on grilled focaccia bread

Thin Shaved Ham piled high with lettuce, tomato, & Dijon mayo on grilled focaccia bread

Shaved Columbus Roast Beef, tomato, lettuce, & horseradish mayo on grilled focaccia bread

Pesto grilled Veggie Sandwich with zucchini, yellow squash, portabellas, & red pepper in an oregano-lemon dressing

All classic sandwiches are accompanied with Tim's Cascade potato ships, seasonal fruit, homemade cookie, & bottled water

\$27 per person

ARTISANAL SANDWICHES

Roasted Chicken Salad Sandwich with tart apples, walnuts & mango chutney in creamy yogurt dressing

Grilled Vegetable Sandwich with Goat cheese served on ciabatta bread with roasted bell pepper garlic mayo

Curried Tuna Salad Sandwich with scallions, currants & red bell peppers, tossed in creamy sweet yellow curry dressing

Shaved Roasted Turkey, Prosciutto, Mozzarella & Tomato with sweet basil & balsamic-roasted garlic mayo

All artisanal sandwiches are accompanied with seasonal fruit salad, homemade brownie, & bottled water

\$37 per person



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% Service Charge & 9.5% WA state food & beverage tax
October 2011

PLATED LUNCHES

1 STARTER & UP TO 2 ENTREES MAY BE SELECTED

Minimum of 12 guests

All plated meals are served with freshly baked bread & whipped butter, Torrefazione Coffee & Mighty Leaf organic Tea

STARTERS

- Hot-n-sour shrimp soup with lemongrass, lime leaves & dried chilies
- Dungeness crab & sweet corn bisque drizzled with a Port-Madeira reduction
- Tomato basil soup made a touch of cream & house-made croutons
- Caesar salad with house-made dressing & croutons with anchovy-parmesan crisp
- Maytag blue cheese salad with smoked hazelnuts, bay shrimp, pear & tomato (GF)
- Mixed greens with artichoke hearts, kalamata olives & baby tomatoes in a lemon thyme vinaigrette (GF)

SEAFOOD ENTREES

- Grilled prawns with sun-dried tomato butter a top asparagus risotto **\$30**
- Garlic shrimp scampi with farfalle pasta in a lemon cream sauce **\$32**
- Spicy seafood jambalaya with shrimp, scallops, andouillie sausage & tasso ham (GF) **\$33**
- Hardwood grilled Idaho rainbow trout with hazelnut butter, braised asparagus & four grain pilaf **\$34**
- Grilled Pacific Northwest fresh king salmon with Yukon gold mashed potatoes & seasonal vegetables **\$40**
- Seared Pacific game fish with sticky rice, Thai sweet chili sauce, beurre blanc & macadamia nut-cucumber relish (GF) **\$41**
- Cedar-planked Northwest fresh king salmon with citrus rice & smoked broccoli **\$45**
- Chili grilled Alaskan halibut with southwest mashed potatoes, avocado-tomatillo relish & salsa roja (seasonal) (GF) **\$47**

MEAT & POULTRY ENTREES

- Penne pasta in garlic cream with parmigiano, roasted red peppers, applewood chicken breast & hazelnuts **\$30**
- Grilled ginger chicken with tropical chutney, ginger rice cake, toasted macadamia nuts & seasonal vegetables **\$32**
- Steak salad with blue cheese crumbles, smoked hazelnuts & cherry tomatoes in a creamy blue cheese dressing **\$33**
- Jidori chicken with herbed chevre, sun-dried tomato, roasted fingerling potatoes, braised spinach (GF) **\$34**
- USDA Prime Top Sirloin steaks with a wasabi-teriyaki glaze served with jasmine ginger rice & snow peas **\$40**
- 6 oz Filet Mignon with Yukon gold mashed potatoes, merlot veal glaze & seasonal vegetables (GF) **\$48**

VEGETARIAN ENTREES

- Seasonal savory risotto or pasta **\$26**
- Penne pasta in garlic cream with parmigiano, roasted red peppers, smoked broccoli & hazelnuts **\$27**
- Tofu & crisp, fresh vegetables stir-fried with sesame & ginger served over white rice **\$28**
- Herb grilled portabella mushroom with creamed spinach, rustic crouton, tomato concasse, & balsamic reduction **\$33**



ALLURING BUFFET DINNERS

Minimum of 12 guests

All buffets are served with freshly baked bread & whipped butter, Torrefazione Coffee & Mighty Leaf organic Tea

THE BAMBOO

SALAD

Crisp greens, scallions, water chestnuts, crispy wontons, red bell pepper, celery & almonds in a sesame vinaigrette

ENTREE

Ginger chicken with tropical fruit chutney

Seared Pacific game fish with Thai sweet chili beurre blanc & macadamia nut-cucumber relish

Ginger jasmine rice

Sesame sugar snap peas

DESSERT

Ginger cookies with molasses & candied ginger

Key Lime tarts

\$56

THE CHERRY BLOSSOM (GF)

SALAD

Mixed greens with artichokes, kalamata olives & baby tomatoes in a lemon thyme vinaigrette

ENTREE

Mushroom crusted beef tenderloin with roasted mushroom ragout

Jidori chicken with herbed chevre, sun-dried tomato, & braised spinach

Yukon gold mashed potatoes

Seasonal vegetables with almondine butter

DESSERT

Vanilla & chocolate crème brulee

\$60

THE ORCHID

SALAD

Caesar salad with house-made dressing, croutons & anchovy-parmesan crisp

ENTREE

Seasonal fish Provencal with tomatoes

Prime sirloin medallions with veal demi-glace

Gratin potatoes with leeks, sour cream, Parmigiano Reggiano & fontina

Grilled asparagus

DESSERT

Washington apple tartlettes

House-made chocolate truffles

\$69





ALLURING BUFFET DINNERS

Minimum of 12 guests

All buffets are served with freshly baked bread & whipped butter, Torrefazione Coffee & Mighty Leaf organic Tea

THE BONSAI

SOUP

Dungeness crab & sweet corn bisque drizzled with a Port-Madeira reduction

ENTREE

6 oz Filet Mignon with merlot shallot demi-glace

Roasted jumbo prawns in garlic butter

Four grain pilaf

Grilled asparagus

DESSERT

Chocolate espresso pot de crème

Miniature white chocolate coconut crème pies

\$76

THE LOTUS (GF)

SALAD

Maytag blue cheese salad with smoked hazelnuts, bay shrimp, pear & tomato

ENTREE

6 oz Filet Mignon with veal demi-glace

Cedar-planked Northwest King salmon

Yukon gold mashed potatoes

Seasonal vegetables with almondine butter

DESSERT

White chocolate coconut cream pies

Chocolate mousse cups

\$79



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% service charge & 9.5% WA state food & beverage tax.
October 2011

PLATED DINNERS

1 STARTER & UP TO 2 ENTREES MAY BE SELECTED

Minimum of 12 guests

All plated meals are served with freshly baked bread & whipped butter, Torrefazione Coffee & Mighty Leaf organic Tea

STARTERS

- Hot-n-sour shrimp soup with lemongrass, lime leaves & dried chillies
- Dungeness crab & sweet corn bisque with a Port-Madeira reduction
- Tomato basil soup made with a touch of cream & house-made croutons
- Caesar salad with house-made dressing & anchovy-parmesan crisp
- Maytag blue cheese salad with smoked hazelnuts, bay shrimp, pear & tomato (GF)
- Mixed greens with artichoke hearts, kalamata olives & baby tomatoes in a lemon thyme vinaigrette (GF)

SEAFOOD ENTREES

- Spicy seafood jambalaya with shrimp, scallops, Andouillie sausage & tasso ham (GF) **\$38**
- Grilled Jumbo prawns with sun-dried tomato butter atop asparagus risotto **\$39**
- Seared parmigiano encrusted halibut with creamy russet potato hash, butter sauce & lemon chive oil (seasonal) **\$40**
- Hardwood grilled Idaho rainbow trout with hazelnut butter, braised asparagus & four grain pilaf **\$42**
- Seared scallops with ginger rice cake, tropical fruit chutney, beurre blanc sauce, haricot verts & macadamia nuts **\$44**
- Cedar-planked Northwest king salmon with citrus rice & smoked broccoli **\$47**
- Grilled Pacific Northwest fresh king salmon with Yukon gold mashed potatoes & seasonal vegetables (GF) **\$47**
- Seared Pacific game fish with sticky rice, Thai sweet chili sauce, beurre blanc & macadamia nut-cucumber relish (GF) **\$48**
- Applewood grilled swordfish with citrus rice, brown butter braised artichokes & crimini mushrooms **\$49**
- Chili grilled Alaskan halibut with southwestern mashed potatoes, avocado-tomatillo & salsa roja (seasonal) (GF) **\$50**
- Cedar plank-roasted Alaskan King Crab Merus Legs with creamy butter sauce, roasted potatoes & seasonal vegetables **\$89**

MEAT & POULTRY ENTREES

- Penne pasta in garlic cream with parmigiano, roasted red peppers, applewood smoked chicken breast & hazelnuts **\$38**
- Grilled ginger chicken with tropical chutney, ginger rice, toasted macadamia nuts & seasonal vegetables **\$40**
- USDA Prime top sirloin steak with a wasabi-teriyaki glaze with jasmine ginger rice & snow peas **10 oz \$45**
- Jidori chicken with herbed chevre, sun dried tomato, roasted fingerling potatoes & braised spinach (GF) **\$46**
- USDA Prime top sirloin with roasted potatoes, bleu cheese, & veal-demi glaze (GF) **10 oz \$48**
- Filet Mignon with Yukon gold mashed potatoes, veal-demi glaze, & seasonal vegetables (GF) **6 oz \$52 8 oz \$58**

VEGETARIAN ENTREES

- Penne pasta in garlic cream with parmigiano, roasted red peppers, smoked broccoli & hazelnuts **\$30**
- Seasonal savory risotto or pasta **\$32**
- Herb grilled portabella mushroom with creamed spinach, rustic crouton, tomato concasse & balsamic reduction **\$35**

DUO ENTREES

- Filet Mignon with veal demi-glaze & Planked Northwest king salmon with Yukon mashed potatoes & asparagus **\$70**
- Roasted garlic jumbo prawns & Filet Mignon with Yukon mashed potatoes, veal-demi glaze & seasonal vegetables **\$73**



WARM APPETIZERS

For tray passing or display, minimum order of 2 dozen per selection, prices listed are per dozen

SEAFOOD

Steamed shrimp shumai with chestnuts & scallions served with ponzu sauce	\$40
Crispy shrimp won tons served with Thai sweet-n-sour butter sauce	\$40
Crispy Dungeness crab & cream cheese won tons served with Thai sweet-n-sour butter	\$42
Steamed crab shumai served with ponzu Sauce	\$42
Jumbo mushrooms stuffed with Dungeness crab	\$44
Oven roasted jumbo prawns with sun-dried tomato butter (GF)	\$44
Applewood smoked sea scallops with garlic crème & hazelnuts (GF)	\$44
Seared fresh Diver scallops with tropical fruit chutney with a white balsamic reduction (GF)	\$45
Jumbo Diver scallops wrapped with pancetta (GF)	\$46
Pan-seared Dungeness crab cakes served in a gingery, sweet-n-sour beurre blanc sauce	\$46
Oysters Rockefeller with spinach, shallots & Pernod sauce (GF)	\$52

MEAT

Crispy pastry cups with bacon, ham, scallions & Swiss cheese	\$36
Jumbo mushrooms stuffed with Isernio's sausage & Parmigiano Reggiano	\$36
Kal-bi pork tenderloin medallions	\$38
Asparagus spears & prosciutto wrapped in fillo with Parmigiano Reggiano	\$38
Applewood smoked USDA Prime beef sirloin slices with horseradish sauce (GF)	\$38
Beef tenderloin medallions with a wasabi-teriyaki glaze	\$40
Kobe beef meatballs with veal demi-glace & chives (GF)	\$42
Kobe beef sliders with mushrooms, Parmigiano Reggiano cheese & roasted onion spread	\$44

POULTRY

Boneless Buffalo chicken bites	\$34
Chicken pot stickers served with spicy soy vinaigrette	\$34
Steamed chicken shumai stuffed with cabbage & scallions & served with ponzu sauce	\$34
Crispy pesto chicken Parmigiano Reggiano arancini (risotto balls) served with herbed dipping sauce	\$34
Crispy chicken won tons stuffed with cabbage & scallions & served with Thai sweet-n-sour butter sauce	\$36
Herb grilled chicken skewers served with pesto aioli & pine nuts (GF)	\$36
Thai chicken skewers served with spicy peanut sauce	\$38

VEGETARIAN

Baked, asiago & blue cheese stuffed red potatoes (GF)	\$26
Crispy fillo triangles with chevre & sun dried tomato	\$28
Crispy fillo triangles with chevre, wild mushrooms & truffle oil	\$28
Pastry cups with goat cheese & baby tomato	\$28
Crispy herb Parmigiano Reggiano arancini (risotto balls) served with herbed dipping sauce	\$30
Spinach & feta spanokopita served with artichoke & tomato relish	\$32
Jumbo mushrooms stuffed with vegetables	\$32



COOL APPETIZERS

For tray passing or display, minimum order of 2 dozen per selection, prices listed are per dozen

SEAFOOD

Deviled eggs with cured in-house salmon gravlox & wasabi tobikko (GF)	\$38
Deviled eggs with pesto & shrimp (GF)	\$38
Deviled eggs with truffled ahi tuna tartar, bacon & diced onion (GF)	\$38
Hawaiian shrimp poke served with sweet soy dressing & taro chips	\$40
Hawaiian salmon poke served with sweet soy dressing & taro chips	\$42
Halibut ceviche with roasted corn & avocado salsa (GF)	\$44
Hamachi ceviche Spanish style with orange segments, sliced olives, cilantro & shaved red onion	\$44
Scallop ceviche Caribbean style with mango-kiwi salsa	\$46
Hawaiian center-cut tuna ahi poke served with soy & taro chips	\$46
Sushi maki style: California roll, Washington roll, spicy tuna roll, tekka maki & kappa maki (GF)	\$44
Specialty sushi rolls: Super Dave rolls, Nakamura rolls or Pete's magic dragon roll	\$48
Sushi nigiri style saki, maguro, tako, hotategai, shiro & hamachi (GF)	\$52
Sashimi style saki, maguro, tako, hotategai, shiro & hamachi (GF)	\$58
Smoked salmon canapé with herbed cream cheese & capers	\$40
Apple wood grilled & chilled jumbo prawns with wasabi sambol cocktail sauce	\$46
Belgian endive spears with Dungeness crab salad & tomato thyme emulsion (GF)	\$48
Pacific oysters served over crushed ice with spicy cocktail & mignonette sauce (GF)	\$50
Sesame peppercorn crusted ahi with ginger soy reduction & wasabi cream	\$50
Kumamoto, Virginia or Malpaque oysters served with spicy cocktail & mignonette sauce (seasonal)	\$52
Dungeness crab legs with Dijon-lemon aioli (GF)	\$55

MEAT

Salami coronet stuffed with herbed cream cheese & Spanish olives (GF)	\$34
Prosciutto & melon skewers (GF)	\$38
Chilled Korean Kal-bi pork tenderloin with spicy mustard sauce	\$38
Smoked sirloin crostini with tart cherry compote	\$38

POULTRY

Curried chicken salad with apple, celery, yogurt & chutney sauce in phyllo cup	\$34
Crispy won ton chips with char siu chicken slaw	\$34
Red potato stuffed with grilled chicken & black truffle vinaigrette (GF)	\$36
Applewood smoked chicken crostini with cranberry cream cheese	\$36
Buttermilk fried chicken skewer with house-made chipotle ranch dip	\$38

VEGETARIAN

Red potato stuffed with sweet pea salad (GF)	\$26
English cucumber slices with herbed cream cheese & roasted red pepper (GF)	\$26
Grilled crimini mushrooms tossed in herb pesto (GF)	\$28
Garlic bruschetta with roma tomato, basil & balsamic relish	\$28
Crispy won tons chips with shiitake ginger relish	\$30
Deviled eggs (GF)	\$32
Caprese skewers with sweet 100 tomatoes, basil & fresh mozzarella (GF)	\$32
Fresh fruit skewers (GF)	\$37



RECEPTION DISPLAYS

Minimum of 25 guests, portions serve 25 guests unless otherwise noted

FANCY MIXED NUTS (GF) Lightly salted almonds, pecans, macadamia nuts, cashews & Brazil nuts	\$31 per pound
PESTO GRILLED VEGETABLES (GF) Marinated & fire-grilled mushrooms, bell peppers, squash, & asparagus served with olives & marinated artichoke hearts	\$60
FRESH VEGETABLE PLATTER (GF) Fresh vegetables with pickled asparagus, baby tomato & blue cheese dip	\$75
FRESH SEASONAL & TROPICAL FRUIT DISPLAY	\$75
CHAR SUI BBQ CHICKEN Served with hot-n-sweet Chinese honey mustard sauce & sesame seeds	\$85
DOMESTIC CHEESE DISPLAY Sliced cheddar, Swiss, gouda, Rondele, Maytag blue & Carr's crackers	\$90
ARTISAN CHEESE DISPLAY Compte, Delice de Bourgogne, Humboldt Fog, Valdeon Blue, Carr's assorted crackers & grapes	\$100
BAKED BRIE IN PUFF PASTRY (serves 50) Served with Carr's crackers & grapes	\$120
HOT DUNGENESS CRAB, ARTICHOKE & POBLANO PEPPER DIP With Parmigiano Reggiano, served with fresh baked baguette slices	\$125
BAKED CHEVRE WITH SUN DRIED TOMATO & GARLIC CRISPS (serves 50)	\$135
IMPORTED MEATS & CHEESES (serves 50) Salami, Coppacola, Rondele, Compte, Delice, Havarti, Gouda, Valdeon Blue & garlic crostini	\$200
SUSHI PLATTERS Assorted Maki Style Platter including crunchy, rainbow, firework, spider, vegetable, tekka, & California rolls (Serves 12)	\$47
Assorted Specialty Sushi Platter including crunchy, rainbow, firework, spider, vegetable, tekka, California, dragon, spicy tuna, Washington & aloha rolls (Serves 25)	\$100
Assorted Specialty Sushi Platter including crunchy, rainbow, firework, spider, vegetable, tekka, California, dragon, spicy tuna, Washington, & aloha rolls (Serves 35)	\$175



CARVING STATIONS

All carving stations include freshly baked bread & whipped butter
Please add \$125 for Chef Attendant

ROSEMARY SCENTED HAM (serves 25) (GF) with whole grain mustard sauce	\$175
CLOVE SCENTED HAM (serves 50) (GF) with spiced honey glaze	\$190
BLACKFOREST HAM (serves 50) (GF) with whole grain mustard sauce	\$200
APPLEWOOD SMOKED TURKEY BREAST (serves 25) (GF) with cranberry compote	\$225
ROASTED TURKEY BREAST (serves 50) (GF) with savory gravy	\$245
APPLEWOOD SMOKED PORK LOIN (serves 50) (GF) with pineapple mango relish	\$265
ROASTED GARLIC ROSEMARY PORK LOIN (serves 50) (GF) with herbed pork jus	\$280
BARON OF BEEF (serves 75) (GF) with au jus & creamy horseradish	\$375
APPLEWOOD ROASTED PRIME RIB (serves 50) (GF) with au jus & creamy horseradish	\$480
CARVING STATION ACCOMPANIMENTS	\$12pp
Fresh herb stuffing & savory gravy Yukon Gold mashed potatoes & seasonal vegetables with almondine butter Four grain rice pilaf & grilled asparagus	

SPECIALTY STATIONS

Please add \$125 for Chef Attendant

PASTA STATION

\$35

Create your own pasta dish with the following fresh ingredients:

linguini	marinara sauce	Isernio's Italian sausage	red & yellow peppers
penne	garlic cream sauce	grilled chicken	mushrooms
farfalle	basil pesto sauce	bay shrimp	tomatoes & zucchini

CREPE STATION

\$40

Choose from an array of sweet & savory crepes prepared by our Chefs:

mushroom, asparagus, & fontina
pesto chicken with arugula
bay shrimp, greens & lemon thyme vinaigrette
herbed chevre
strawberry with Gran Marnier whipped cream
Nutella chocolate & banana with honey whipped cream



SWEETS

Minimum order of 2 dozen per selection, prices listed are per dozen unless otherwise noted

FANCY STRAWBERRIES

White & dark chocolate dipped strawberries (GF)	\$30 per dozen
White & dark chocolate dipped strawberries infused with Grand Marnier (GF)	\$39 per dozen
Jumbo long stem strawberries dipped in white & dark chocolate (GF)	\$55 per dozen
Jumbo long stem strawberries dipped in white & dark chocolate infused with Grand Marnier (GF)	\$65 per dozen

HOUSE-MADE TRUFFLES (GF)

Dark chocolate truffles	\$32 per dozen
Dark chocolate cappuccino truffles	
Milk chocolate hazelnut truffles	
Dark chocolate chili pepper truffles with mild notes of cayenne, chipotle & ancho chili	
Dark chocolate orange truffles	
White chocolate Bailey's Irish Crème truffles	

TARTLETTES & BITES

Fudgy brownies	\$30 per dozen
Lemon Rice Krispie treats (GF)	\$30 per dozen
Key lime tartlettes	\$30 per dozen
Miniature Meyer lemon cheesecakes	\$30 per dozen
Granny Smith apple tartlettes	\$32 per dozen
Chocolate cups with chocolate mousse & raspberries (GF)	\$34 per dozen
Chocolate cups with white chocolate coconut mousse & toasted coconut (GF)	\$34 per dozen
White chocolate coconut crème pies	\$36 per dozen
Chocolate pot de crème (GF)	\$39 per dozen
Chocolate espresso pot de crème (GF)	\$39 per dozen
Vanilla or chocolate crème brulee (GF)	\$39 per dozen

FRESHLY BAKED COOKIES

Ginger snaps with molasses & candied ginger	\$24 per dozen
Lemon poppy seed	
Chocolate chip	
Chocolate chip pecan	
White chocolate macadamia nut	

PLATED DESSERT SELECTIONS

Passion fruit panna cotta with green tea syrup, diced tropical fruit & raspberry mango puree (GF)	\$9 per person
Seasonal New York style cheesecake	
Ying & Yang crème brulee (vanilla & chocolate) (GF)	
Washington granny smith apple tart with cinnamon whipped cream	
White chocolate coconut cream pie for two	\$14 per two ppl

CUPCAKES

Available in chocolate, vanilla & lemon	\$36 per dozen
---	----------------

MINI-CUPCAKES

Choose your frosting: chocolate, vanilla, coconut, blueberry, almond, pink lemonade	\$24 per dozen
---	----------------



BEVERAGES

Beverages are charged on consumption
\$45.00/hour bartender fee, 3 hour minimum

CHOICE BAR

\$9 Cocktail
\$13 Martini

Jack Daniels Whiskey
Dewar's Scotch
Beefeater Gin
Smirnoff Vodka
Powers Irish Whiskey
Bacardi Rum
Jose Cuervo Gold Tequila

CHOICE CORDIALS

\$11

Bailey's Irish Creme
Kahlua
Amaretto Di Saronno

PREMIUM BAR

\$10 Cocktail
\$14 Martini

Maker's Mark Whiskey
Johnny Walker Black Scotch
Bombay Sapphire Gin
Absolut Vodka
Jameson Irish Whiskey
Captain Morgan Rum
Sauza Hornitos Tequila

PREMIUM CORDIALS

\$13

Grand Marnier
Hennessey VSOP

BEER

\$7 choice of three

Miller Light
Bud Light
Budweiser
Corona
Stella Artois
Heineken
Amstel light
Redhook ESB
Widmer Hefeweisen
Black Butte Porter

HOUSE WINES

Hosted \$32 per bottle
Cash \$9 per glass

Stone Cap Syrah
Stone Cap Chardonnay

THE ESSENTIALS

\$5 each

Coke
Diet Coke
Sprite
Ginger Ale
Dry Sodas
Orange juice
Cranberry juice
Pineapple juice
Grapefruit juice
Green Planet water
San Pellegrino Aranciata
Martinelli's Sparkling Apple juice

COFFEE & TEA

\$62 per gallon, serves 30 guests

Torrefazione Coffee
Assorted Mighty Leaf organic teas



WINES BY THE BOTTLE

WHITE WINE

Chardonnay is a dry wine that goes well with poultry & seafood, a beautiful compliment to cheese

Chateau St Michelle	Washington	\$32
Jones of Washington	Washington	\$40

Riesling is a sweeter wine; this varietal can be paired with seafood or Asian dishes & is a great dessert wine

Chateau St Michelle	Washington	\$32
---------------------	------------	------

Sauvignon Blanc tends to be crisp & pairs well with poultry

Waterbrook	Washington	\$28
Southern Right	South Africa	\$42
Cakebread	California	\$68

Pinot Grigio is a dry, lightly balanced wine that pairs well with hearty dishes.

King Estate	Oregon	\$44
-------------	--------	------

SPARKLING WINE

Dom St. Michelle	Washington	\$32
Asti Spumante Cinzano	Italy	\$34
Louis Bouillot	France	\$45
Vueve Clicquot	Washington	\$85

RED WINE

Cabernet Sauvignon pairs well with beef & is a great match for cheeses & chocolate

Hyatt	Washington	\$32
CSM Indian Wells	Washington	\$42
Warwick	South Africa	\$46

Merlot is known for the flavors of plum, black cherry, violet, & orange, a perfect match for beef

Kennedy Shaw	Washington	\$40
Northstar	Washington	\$70

Syrah is a rich, full wine known for its spicy blackberry, plum & pepper flavors, pairs well with hearty foods

Chateau St. Michelle	Washington	\$32
Columbia Winery	Washington	\$35
David Lake	Washington	\$60

Pinot Noir is a light red wine that goes well with pasta in red sauce & lighter flavored beef dishes

Erath	Oregon	\$52
La Crema	Oregon	\$70

Corkage-charge for wine provided by the guest \$18/bottle

****We are happy to source special wine requests to better personalize your event.**






Chef & Owner John Howie



Seastar Restaurant and Raw Bar is brought to you by the renowned Chef John Howie. He is Chef/Owner of Seastar Restaurant and Raw Bar, John Howie Steak, and Sport Restaurant. At Pan Pacific Hotel, Seastar provides all the food for our banquet space, in-room dining and lobby bar. Guests enjoy a savory journey with an amazing array of sustainable, and freshly prepared seafood, steak, poultry, pasta and raw bar items.

Chef Howie's signature culinary style indulges using the finest fresh Northwest products, imparting subtle flavors to the foods using unique cooking technologies and an eclectic variety of global cuisines.

2010 Best Seafood Restaurant in Seattle by 

The Pan Pacific Hotel Seattle is a proud partner of



donating non-presented banquet food to hungry people that visit hot meal programs in the local community.

“Because We Genuinely Care”



PAN PACIFIC HOTEL
SEATTLE

All prices are subject to 22% Service Charge & 9.5% WA state food & beverage tax
October 2011