



THE EDGEWATER
A NOBLE HOUSE HOTEL

• HOLIDAY •
CATERING
MENU

hors d'oeuvres

PRICED PER DOZEN

MINIMUM ORDER OF TWO DOZEN PER SELECTION

HOT

classic grilled cheese & tomato soup shots 62

garlic & citrus-roasted lamb chops* 68 GF
mint chimichurri

miniature crab cakes 62

bacon-wrapped scallops 62 GF
maple & mustard glaze

mushroom & gruyere flatbread 54
truffle, chive

bacon-wrapped short rib 62 GF

miniature beef wellington 58
classic preparation

coconut lobster 64
sweet & spicy chili sauce

pork belly skewer 60

bacon-wrapped date 56
goat cheese

crispy paella croquette 56
shrimp, chicken, chorizo, saffron rice

roasted vegetable skewer 52

spicy peking duck spring roll 58

butternut squash arancini 56

brie & raspberry en croute 56

COLD

poached lemon shrimp 58 GF
smoky cocktail sauce

raw oysters on the half shell* 64 GF
cucumber mignonette

ahi tuna tartare* 58
sesame ponzu, crisp wonton

washington apple crostini** 52
walnut, blue cheese

roasted tomato bruschetta 56
olive, goat cheese, basil, virgin olive oil

chilled cucumber cups 52 GF
sweet & spicy vegetable relish

SPECIAL DIETARY REQUIREMENTS: Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **This item contains nuts or nut products. Valid through 12/31/22

reception displays

EACH DISPLAY ACCOMMODATES 25 GUESTS

imported & domestic cheese display**

GF without crackers

PER DISPLAY 400

strawberries, grapes, roasted nuts, crackers

assorted pacific northwest cheeses**

GF without crackers

PER DISPLAY 500

semisoft, cheddar, blue & goat cheeses, local honey, sun-dried fruit, crackers, marcona almonds

farm stand veggies

GF

PER DISPLAY 350

assortment of raw, grilled & pickled vegetables, virgin olive oil, lemon, tzatziki, cilantro ranch

charcuterie board

GF without crackers/baguette

PER DISPLAY 425

assorted salumi, fresh mozzarella, provolone, artichokes, olives, marinated roasted peppers, basil pesto, baguette, crackers

the med

GF without pita

PER DISPLAY 375

lentil hummus, quinoa tabbouleh, tzatziki, roasted tomatoes & asparagus, cucumber salad, grilled pita, marinated olives, feta

assorted sushi & sashimi boat*

GF

PER DISPLAY 1000

california rolls, vegetable rolls, spicy tuna, nigiri, sashimi, soy sauce, wasabi, pickled ginger

iced seafood bar*

GF

hood canal oysters / 62 per dozen
poached jumbo shrimp / 56 per dozen
split alaskan king crab legs / 100 per pound
king salmon ceviche / 55 per pound

poke bar*

GF without crackers

PER DISPLAY 550

tuna, salmon, and edamame poke, wakame seaweed, cucumber salad, avocado, rice crackers

sweet treat**

cheesecakes, tortes, cakes, truffles, mini sweets

3 pieces per person / 325

5 pieces per person / 475

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stations

MINIMUM 20 GUESTS

100 ATTENDANT FEE REQUIRED WHERE NOTED

SPANISH PAELLA GF without garlic bread

42 PER PERSON

saffron rice, chicken, clams, mussels, chorizo, shrimp, parmesan garlic bread

PASTA BAR

28 PER PERSON

*parmesan garlic bread
select two styles*

penne arrabiata

spicy tomato sauce, basil

gnocchi alla pesto

grilled chicken, roasted tomato, pesto cream

farfalle al sugo di nonna

"sunday gravy" tomato sauce, braised pork, greens, garlic

spinach ravioli

mushrooms, leeks, parmesan cream

RISOTTO GF without garlic bread

30 PER PERSON

parmesan garlic bread

select 2 styles

- asparagus, tomato, goat cheese
- butternut squash, walnut, ricotta
- smoked salmon, spinach, lemon, mascarpone
- roasted chicken, mushroom, leek, parmesan

LOBSTER MAC & CHEESE

38 PER PERSON

maine lobster, herbs, garlic, radiatore pasta, six seven cheese sauce

S'MORE BACON

18 PER PERSON

*60 minute time limit
attendant required*

torched marshmallows, graham crackers, chocolate bars, crispy chopped bacon, chocolate sauce, whipped cream

CARVING STATIONS GF without rolls

*attendant required
serves 25 guests
warm rolls & butter*

cedar-roasted alaskan salmon / 375

dijon maple glaze, cucumber yogurt

eight-hour roasted pork shoulder / 325

carolina barbecue, creamy cabbage slaw

cracked pepper crusted ny strip loin* / 425

salt-roasted prime rib* / 500

thyme & garlic roasted beef tri-tip* / 400

All beef options served with red wine jus, fresh horseradish cream

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plated

INCLUDED

assorted breads & butter
starter, main & dessert
zoka regular & decaffeinated coffees
stash hot teas

STARTERS

SELECT ONE
ADDITIONAL STARTER SELECTION AVAILABLE
FOR 8 PER PERSON

butternut squash bisque
cinnamon crème fraîche, spiced walnuts

67 clam chowder
award-winning classic preparation

bibb lettuce
hazelnuts, sun-dried apricots, goat cheese,
lemon & dijon vinaigrette

caesar salad
herb croutons, shaved parmesan, lemon

wedge salad
iceberg, tomato, chopped bacon, blue cheese

arugula & pear salad
blue cheese, walnuts, port syrup, white balsamic vinaigrette

SWEETS

SELECT ONE

pumpkin cheesecake
candied pecans, cinnamon anglaise

triple chocolate mousse cake GF
brandied-cherries, cherry reduction

red velvet cake
raspberry sauce & fresh berries

pecan walnut bourbon tart
caramel sauce, whipped cream

MAINS

PRICES LISTED AS LUNCH / DINNER,
MAXIMUM OF THREE MAIN SELECTIONS,
PRICE PER GUEST BASED ON HIGHEST PRICE
SELECTION, SPECIFIC COUNT DUE THREE BUSINESS
DAYS PRIOR TO EVENT

sauteed herb gnocchi 52/65
roasted butternut squash, kale, wild mushrooms,
parmesan, sage butter

seared salmon 68/82
local honey glaze, root vegetable hash, asparagus,
lemon & horseradish beurre blanc

parmesan & herb-crusted alaskan cod 65/ 80
sweet onion polenta cake, braised kale,
roasted tomato, pesto beurre blanc

crisp roasted chicken breast 58/76
potato & parsnip purée, glazed root vegetables,
hard cider pan jus

pan-roasted filet of beef 72/88
whipped potato, asparagus, mushroom ragout, red wine jus

maple-glazed pork loin 62/78
smashed sweet potato, roasted winter vegetables,
bacon & red onion jam, red wine jus

slow-roasted beef short rib 84
leek & potato purée, brussels sprouts, roasted carrots,
rich braising jus

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buffet

MINIMUM 25 GUESTS

INCLUDED

zoka regular & decaffeinated coffee
stash hot teas

SPRUCE

LUNCH 68 / DINNER 86

baby lettuces

tomato, cucumber, sweet peppers, radishes,
white balsamic vinaigrette

caesar

herb croutons, parmesan, lemon

rich potato purée

maple-glazed carrots

farfalle pasta

roasted vegetables, spinach, kale pesto

alaskan cod

olive, tomato, caper, artichoke, lemon beurre blanc

herb-roasted chicken breast

kale pesto, roasted tomato

two desserts

NOBLE

LUNCH 78 / DINNER 105

baby lettuces

tomato, cucumber, sweet peppers, radishes,
white balsamic vinaigrette

roasted beets & goat cheese

citrus, arugula, endive, walnuts,
dijon-honey vinaigrette

sautéed winter vegetables

caramelized onion, rosemary

herb-roasted yukon gold potatoes

gnocchi

butternut squash, fennel, brown butter, parmesan

roasted king salmon

charred tomato, shaved fennel, pesto beurre blanc

maple-glazed heritage pork loin

seared red cabbage, apples, mustard jus

choice carving station

two desserts

BALSAM

LUNCH 85 / DINNER 95

spinach salad

apple, goat cheese, pistachios, figs, maple-dijon vinaigrette

caesar

herb croutons, parmesan, lemon

grilled & roasted vegetable antipasto

kale pesto, lemon

rich potato purée

roasted winter squashes

lemon & herb oil, aged balsamic

roasted king salmon

charred tomato, shaved fennel, pesto beurre blanc

chicken saltimbocca

sopressata, mozzarella, sage, madeira cream

penne pasta gratinée

mushroom, garlic, spinach, parmesan

choice carving station

two desserts

CARVING STATION CHOICES

herb-brined turkey breast

cranberry chutney, sage gravy

herb & garlic-roasted lamb

mint chimichurri

new york strip loin

horseradish cream, red wine jus

DESSERT STATION OPTIONS

warm bread pudding

apples, brandy sauce

tres leches cake

lemon tart

fresh berry confiture

pumpkin cheesecake

chantilly cream

flourless chocolate cake

fresh raspberry

red velvet cake

traditional preparation



holiday enhancements

APPROXIMATELY 25 SERVINGS

iced homemade eggnog *80*

fresh nutmeg
add brandy / 160

hot spiced washington apple cider *75*

cinnamon
add rum / 160

mulled wine *250*

HOLIDAY LIBATIONS

winter spice cosmo *14*

sobieski orange vodka, ginger liqueur, fresh lime, pomegranate
simple syrup, bitters

gingle fizz *14*

gin, lemon juice, rosemary simple syrup, pomegranate juice, club
soda, garnished with rosemary

merry mule *14*

whiskey, apple cider, ginger beer, lime and cinnamon

apple cider old fashioned *15*

bulleit bourbon, apple cider, orange bitters,
cinnamon stick

cranberry cringle *14*

cranberry juice, cinnamon, whiskey and rosemary simple syrup

orange whiskey smash *14*

cinnamon, orange juice, whiskey, soda water

pointsettia spritz *13*

vodka, cranberry juice, st. germain elderflower liqueur,
sparkling wine

gourmet coffee station *12*

zoka regular & decaffeinated coffee, stash hot teas,
flavored holiday syrups, fresh whipped cream,
cinnamon sticks, peppermint sticks

SEASONAL SWEETS

PRICE PER DOZEN
TWO DOZEN MINIMUM ORDER

assorted holiday cookies *52*

cake pops *50*

assorted miniature pastries *54*

assorted macarons *66*