BANQUETS & CATERING MENU

hotel **murano**

VG - vegan **DF** - dairy free **GF** - gluten free **V** - vegetarian **N** - contains nuts

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

PLATED BREAKFAST

Plated breakfasts include fresh roasted LaColombe coffees and assorted Bigelow Teas
Entrée selection on plated menus is limited to one choice. Additional selections may be made only with the approval of your catering or convention services manager, and is subject to additional charges.

American Breakfast $32 GF
Scrambled eggs
Yukon gold breakfast potatoes
Choose one item: thick cut smoked bacon,
pork sausage links or chicken-apple sausage

Roasted Root Vegetable Hash $27 V GF
Oven roasted root vegetables, grilled tofu, shallots
and Yukon gold potatoes

French Toast $30
Cinnamon brioche bread, vanilla custard
with sautéed cinnamon apples
Scrambled eggs
Choose one item: thick cut smoked bacon
pork sausage or chicken-apple sausage

Vegetarian Quiche $29 V GF
Sauteed spinach, oven roasted tomato, gruyere,
side of blistered tomatoes and vegetarian sausage

BREAKFAST BUFFETS

Breakfast buffets include fresh roasted LaColombe coffees and assorted Bigelow Teas

Continental Breakfast $28 V
Assorted juices
Bagels and cream cheese
Assorted pastries and breads with butter
jams and marmalade
Fresh seasonal fruit display

Healthy Breakfast $33
**minimum of 20 guests*
Egg white scramble, spinach and mushrooms
Roasted root vegetable hash **VG**
Turkey sausage
Steel-cut oatmeal with traditional toppings
Greek yogurts and granola
Fresh seasonal fruit display

Hotel Murano Breakfast $32
**minimum of 20 guests*
Assorted juices
Bagels and cream cheese
Assorted pastries and breads with butter, jams
and marmalade
Fresh seasonal fruit display
Assorted Greek yogurts
Scrambled eggs
Thick cut smoked bacon
Yukon gold breakfast potatoes
with grilled onions, and peppers
Choose one item: pork or chicken-apple sausage

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

BREAK PACKAGES

minimum of 15 guests

The Healthy $34
Sliced fresh fruit
Bran muffins, zucchini and banana breads
Individual Chobani fruit yogurts
Hard boiled eggs
Assorted individual fruit juices
Fresh roasted LaColombe coffees
Assorted Bigelow Teas

Donut Shop $19 V N
Washington apple fritters, old fashioned, sprinkled, and raised donuts
2% milk, chocolate milk, and soy milk
Fresh roasted LaColombe coffees, and assorted Bigelow Teas

Bakery Break $18 V N
Assorted cookies
Chocolate brownies
Lemon bars
Ice cold milk

Murano Fare $40
This package includes the following three breaks
Morning V
Assorted fruit juices
Freshly baked Danishes, muffins with butter and preserves
Fresh roasted LaColombe coffees, and assorted Bigelow Teas
Mid-Morning V
Fresh roasted LaColombe coffees, and assorted Bigelow Teas
Soft drinks and mineral waters
Afternoon V
Freshly baked cookies
Fresh roasted LaColombe coffees, and assorted Bigelow Teas
Soft drinks and mineral waters

Puget Snack $17 V N
Roasted assorted nuts
Dried fruit
Snack bars
Vegetable crudité
Apple cider

Taco Truck $17 V
Warm tortilla chips
Salsa verde
Guacamole
Cinnamon churros
Seasonal agua fresca

Bavarian Break $15 V
Warm Bavarian pretzels
Beer cheese sauce
Stone ground mustard
Pimento cheese
Assorted sodas

Beechers Binge $21 V
Local artisan cheeses
Antipasto platter
Rustic toasts
Assorted sparkling waters

Snack Attack $18 V N
Assorted candy bars
Nuts and trail mix
Kettle chips
Assorted sodas and bottled water

Trio of dips $18 V
Artichoke feta, hummus, french onion
Carrots, cucumber sticks, pickled green beans
Baked pita Kettle chips
Assorted sodas and bottled water

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

SNACKS & BEVERAGES

Bake Shop A La Carte:
**minimum order of 1 dz*
Assorted muffins $40/dz
Fresh baked croissants $44/dz
Assorted breakfast breads $35/dz
Fresh baked cookies $40/dz **N**
Brownies $42/dz
Assorted Danishes $40/dz
Assorted scones $35/dz
Assorted bagels and cream cheese $31/dz
Lemon bars $42/dz
Assorted gourmet bars $48/dz
Morning glory carrot muffins $48/dz
GF bagels $43/dz *(4dz. minimum) **GF**
GF muffins (lemon blueberry or double chocolate) $38/dz **GF**

Displays:
Assorted artisanal cheeses, dried fruit $12/per person
Smoked salmon, cream cheese, capers, red onions, cracker bread, and bagels $17/per person

Healthy Add-On's:
Hardboiled eggs $28/dz **GF**
Steel cut oats, dried fruit, brown sugar, nuts $9/ea **V N**
House made granola with yogurt $9/ea **V**
Parfait (9oz Greek yogurt, berries, granola) $9/ea **V N**

Grab and Go:
Fresh fruit cup $8/ea **VG**
Parfait cup (9oz Greek yogurt, berries, granola) $9/ea **V N**
Wrapped GF cookie (chocolate chip, snickerdoodle) $60/dz, $5/ea **GF**
Wrapped GF, vegan muffin (chocolate banana, cinnamon maple banana) $72/dz, $6/ea **GF VG**
Wrapped cookie (chocolate chunk, oatmeal, snickerdoodle, peanut butter, ginger molasses) $5/ea **V N**
Wrapped muffin (blueberry or double chocolate chunk) $5/ea **V N**

Snacks:
Assorted bagged nuts $5/ea **N**
Whole fruit $3/ea
Bagged Snack mix $5/ea **N**
Clif or Kind bars $5/ea **N**
Novelty ice cream bars $30/dz **N**
Assorted Greek yogurts $6/ea
Assorted Kettle chips $3/ea
Bagged Pretzels $3/ea

Beverages
Assorted soft drinks (Coke products) $5/ea
Assorted mineral water $6/ea
Assorted Vitamin water $7/ea
Freshly brewed LaColombe coffee and decaf $80/ gallon
Assorted Bigelow teas and hot water $80/gallon
Infused water station (mint cucumber orange rosemary or strawberry basil) $35/gallon
Assorted individual fruit juices $5/ea
12oz. Dasani bottled water $5/ea
Lemonade or iced tea $40/gallon

Handheld:
Breakfast sandwich $11/ea
English muffin, egg, sharp cheddar
Choice of: thick cut bacon, ham or pork sausage
Breakfast burrito $11/ea
Flour tortilla, egg, grilled onion, bell pepper, chorizo, salsa, jack cheese

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

LUNCH BUFFETS

Lunch buffets includes fresh roasted LaColombe coffees and assorted Bigelow Teas

Deli Buffet $37
**minimum of 10 guests*
Mixed green salad served with assorted dressings V
Power greens salad: *kale, edamame, quinoa, bulgar wheat, garbanzo beans*
served with a turmeric dressing VG
Assorted Kettle chips V
Sliced breads, focaccia, asiago ciabatta, spinach tortilla
Mayonnaise, mustard, sliced tomato, lettuce, onion, pickles and assorted sliced cheeses
Roasted turkey, roast beef, ham, and salami
Hummus, and roasted vegetables V
Add: soup of the moment $6/per person

Barbeque $40
**minimum of 35 guests*
Choose one item: field greens salad with assorted dressings or coleslaw V
Steak fries, cornbread, ranch style beans
Mexican street style roasted corn
Choose two items:
Bbq roasted 8pc chicken GF DF
Smoked brisket GF DF
Grilled salmon GF DF
Pulled pork GF DF
Suggested dessert: berry cobbler with whipped cream $9/per person

Italian $38
**minimum of 35 guests*
Tossed caesar salad
Caprese salad V
Warm grilled vegetables V
Grilled focaccia with evoo and balsamic vinegar V
Choose two items:
Campanelle alfredo w/ tomatoes and asparagus V
Mushroom ravioli with garlic cream sauce V
Chicken saltimbocca
Chicken lemon-caper piccata
Eggplant parmesan with spaghettini V
Suggested dessert: Tiramisu $8/per person

Taco Fiesta $38
**minimum of 35 guests*
Romaine salad with yellow peppers, black beans, tomatoes
Served with avocado ranch and cilantro-lime vinaigrette V
Corn-jicama-cucumber salad V
Spanish rice V
Refried beans
Grilled peppers and onions V
Warm flour & corn tortillas, tortilla chips V
Assorted salsas, guacamole, sour cream, shredded cheese
warm queso, shredded lettuce, and lime wedges
Choose two items:
Grilled lime chicken GF DF
Grilled lime cilantro Mahi Mahi GF DF
Marinated flank steak GF DF
Slow cooked pulled pork GF DF
Suggested dessert: churros $6/per person

South Sound $42
**minimum of 35 guests*
Mixed field greens, rainier cherries, hazelnuts, poached pears
Served with a blackberry vinaigrette V
Puget Sound clam chowder
Freshly baked rolls V
Seasonal vegetables V GF DF
Beecher's cheese au gratin potatoes with walla walla onions V
Northwest grilled salmon with cedar smoked apple beurre blanc GF
Garden herb roasted chicken with northwest wild mushrooms GF DF
Suggested dessert: apple crisp with whipped cream $9/per person

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

LUNCH BUFFETS

Lunch buffets includes fresh roasted LaColombe coffees and assorted Bigelow Teas

Sandwich Bar $38
**minimum of 25 guests*
Mixed green salad served with assorted dressings V
Fruit Salad V GF
Penne Pasta Salad V
Kettle chips V
Turkey, Swiss and pesto on baguette
Grilled chicken caprese wrap
Roast beef and Havarti on ciabatta
Grilled vegetables on focaccia V

East Indian Buffet $40
**minimum of 25 guests*
Green salad with tamarind dressing V
Naan V
Chutney V
Cumin cilantro yogurt V
Vegetable samosas V
Pakoras V
Chicken curry GF
Vegetable vindaloo V GF
Saffron basmati rice V GF

Asian Buffet $40
**minimum of 25 guests*
Romaine salad, mandarin oranges, water chestnuts crispy wonton, served with sesame ginger vinaigrette V
Cantonese noodle salad V
Potstickers and Egg Rolls
Miso Salmon GF
Teriyaki Chicken GF
Pineapple fried rice V GF
Stir fry vegetables V GF

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

PLATED HOT LUNCH

Plated hot lunches include fresh roasted LaColombe coffees, assorted Bigelow and are served with chef's choice vegetable.

Entrée selection on plated menus is limited to one choice. Additional selections may be made only with the approval of your catering or convention services manager, and is subject to additional charges.

Dinner rolls and butter can be added for $2.00 per person

SALAD:
Choose one salad for all meals:
Field Greens – dried cranberries, toasted almonds, feta, served with a green goddess dressing V N
Spinach & Arugula – huckleberries, hazelnuts, gorgonzola served with a blackberry vinaigrette V N
Mixed Greens – Poached apples, candied pecans, goat cheese served with a lemon thyme vinaigrette V N

SIDES:
Choose one side for all meals:
Yukon mashed potatoes V
Roasted fingerling potatoes V
Ancient grains rice pilaf V

CLASSIC ENTRÉES:

Beecher's Campanelle Pasta $23 V
Sharp cheddar cream sauce, asparagus, blistered tomatoes
Add chicken $6

Grilled Atlantic Salmon $36 GF
Grilled Wild Salmon $42 GF
Cedar smoked apple beurre blanc

Breaded Chicken Dijon $32
Panko breaded chicken breast
Whole grain mustard cream sauce

Tofu and Eggplant Caponata VG DF GF
Middle eastern golden raisin couscous

Chicken Saltimbocca $34 GF
Airline breast, crispy prosciutto, sage and fresh mozzarella

Grilled Skirt Steak $36 GF
Chipotle lime marinated, topped with cotija cheese and lime wedge

VEGETARIAN ENTRÉES:

Roasted Cauliflower Steak VG DF GF
Rainbow carrots, French lentils, and chimichurri

Wild Mushroom Gnocchi V
Wild mushroom cream, kale, and gorgonzola

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

PLATED LUNCH SANDWICHES & WRAPS

Plated cold lunches include fresh roasted LaColombe coffees and assorted Bigelow Teas. Entrée selection on plated menus is limited to one choice. Additional selections may be made only with the approval of your catering or convention services manager, and is subject to additional charges.

SIDES:
Choose one side for all meals:
Pasta salad V
Mixed green salad V

TO GO:
Sandwiches and wraps are available as box lunches for an additional $6 each and are served with chips, whole fruit, cookie, assorted soft drinks and bottled water

Roast Beef Sandwich $22
Thin sliced beef, provolone, crispy onions, arugula, lemon horseradish aioli on ciabatta

Veggie $19 V
Chevre, spinach, strawberry-fig jam, red onion, roasted mushrooms on rosemary bread

Charred Caprese Wrap $19 V
Blistered tomatoes, marinated red onion, basil, mozzarella, arugula, balsamic vinaigrette in a tomato tortilla wrap

Milano $21
Ciabatta bread, coppa, salami, provolone, sweet peppers, tomato pesto

NW Turkey $20
Smoked turkey, balsamic Walla Walla onions, Tomato pesto, romaine, and lingonberry on a French roll

Salmon Croissant $23
Grilled salmon salad, lemon zest aioli pickled red onion, on a croissant

PLATED LUNCH SALADS

Plated cold lunches includes fresh roasted LaColombe coffees and assorted Bigelow Teas and fresh baked rolls. Entrée selection on plated menus is limited to one choice. Additional selections may be made only with the approval of your catering or convention services manager, and is subject to additional charges.

Classic Chicken Caesar Salad $23
Romaine, grilled chicken, herb croutons, parmesan, Caesar dressing

Chopped Chicken and Italian Kale Salad $25 GF N
Mix of kale and romaine, roasted butternut squash, parmigiano reggiano, crispy prosciutto marcona almonds, black pepper vinaigrette

NW Salad $29 GF N
Spinach and arugula, grilled chicken or smoked salmon, poached apples, Rainier cherries blue cheese, hazelnuts, blackberry vinaigrette

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

HOR D'OEUVRES DISPLAYS

Displays serve 25 persons each

Fresh Fruit Platter $200 VG
Seasonal fresh sliced fruits

Charcuterie Platter $250
Artisan cheeses, cured meats
pickled vegetables

Cheese Platter $225 V
West coast artisan cheeses, dried fruits, crackers

Deli Tray $200
Sliced ham, turkey, salami, prosciutto, Swiss, provolone, cheddar, garlic aioli, herbed cream cheese, caramelized onion spread and sliced rolls

Crab Dip $280
Baked dungeness cream cheese dip with toasted baguette chips

Baked French Brie en Croute $175 V
Rustic toasts and caramelized pears

Antipasto Platter $200 GF
Artisan salumi and cheeses, olives,
marinated vegetables

Vegetable Crudité $175 V
Assorted fresh vegetables, pickled vegetables
with a garden herb dip

Smoked Salmon $225
Diced egg, pickled red onion, capers and cream cheese, flatbread crackers, mini bagels

Poutine $200
Garlic herb fries, zinfandel gravy, Beechers cheese curds, gorgonzola, tomatoes, scallions, bacon

RECEPTION CARVING STATION

Reception carving stations are served with assorted rolls for petite sandwiches
$100 attendant fee per station

Baron of Beef $700
Horseradish cream, au jus
**serves approximately 100 guests*

Slow Roasted Prime Rib of Beef $525
Horseradish cream, au jus
**serves approximately 30 guests*

Roasted Angus New York Strip $575
Foraged mushroom red wine au jus
**serves approximately 50 guests*

Honey Baked Ham $350
Mustard-brown sugar glazed, apple cider au jus
**serves approximately 50 guests*

HOR D'OEUVRES

****Minimum order of 3 dozen, per item***

Cold

Roasted grape and goat cheese toast $25 dz V

Caprese skewers $29 dz GF V

Fruit kabobs $28 dz VG GF DF

Antipasti grilled vegetables and feta crostini $25 dz V

Oysters on the half shell with mignonette $30 dz GF DF

Poached prawn, with Bloody Mary cocktail sauce $29 dz GF DF

Bruschetta with heirloom tomatoes, and wilted arugula $28 dz V

Trio deviled eggs (pesto, carrot, blt) $30 dz GF

Crudité cups with herb feta dip $28 ds V GF

Antipasti skewers $30 dz GF

Hot

Crab cakes with caper-cornichon remoulade sauce $48 dz

Pork Belly Bahn Mi Slider $30 dz

Spanakopita $28 dz V

Arancini, grana Padano and roasted tomato aïoli $28 dz V

Breaded boneless chicken wings (hot sauce or bbq) $26 dz DF

Smoked salmon and goat cheese phyllo $29 dz V

BBQ or Sweet & Sour Meatballs $27 dz

Vegetable samosas, cilantro-mint sauce $26 dz VG DF

Szechuan beef satay, Thai peanut sauce $27 dz N GF DF

Manchego beef empanadas $30 dz

Artichoke and Boursin fritter $28 dz V

Italian sausage stuffed mushrooms $29 dz

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

PLATED DINNERS

Plated dinners include freshly brewed LaColombe coffees, assorted Bigelow Teas and are served with chef's choice vegetable.
Entrée selection on plated menus is limited to one choice. Additional selections may be made only with the approval of your catering or convention services manager, and is subject to additional charges.
Dinner rolls and butter can be added for $2.00 per person

Salad:
Choose one salad for all meals:

Field Greens – Dried cranberries, toasted almonds, feta, served with a green goddess dressing **V N**
Spinach & Arugula – Huckleberries, hazelnuts, gorgonzola served with a blackberry vinaigrette **V N**
Mixed Greens – Poached apples, candied pecans, goat cheese served with a lemon thyme vinaigrette **V N**

Side:
Choose one side for all meals:
Yukon mashed potatoes
Roasted fingerling potatoes
Ancient grains rice pilaf

CLASSIC ENTRÉES:

Atlantic Salmon $40 GF
Wild Salmon $48 GF
Cedar smoked apple beurre blanc

Breaded Chicken Dijon $35
Panko breaded chicken breast
Whole grain mustard sauce

Seared Chicken with Marsala Jus $37 GF DF
Airline breast, fresh herbs and marsala wine

Pesto Bruschetta Chicken $35 GF
Airline breast, tomato, basil, olive oil

7oz. Prime Sirloin Steak $50 GF
Topped with goat cheese and fried rosemary

Filet Mignon with Foraged Mushroom $58 GF
Roasted cipollini sauce

VEGETIAN ENTRÉES:

Roasted Cauliflower Steak VG DF GF
Rainbow carrots, French lentils, chimichurri

Tofu and Eggplant Caponata VG DF GF
Middle eastern golden raisin cous cous

Wild Mushroom Gnocchi V
Wild mushroom cream, kale, gorgonzola

COMBINATION ENTRÉES:

Free Range Chicken Breast and Salmon $53 GF
Herb roasted airline breast with orange gremolata, pan-seared salmon with lemon herb beurre blanc
Add $6 per person for wild caught salmon

Filet and Salmon $65 GF
Grilled prime filet with red wine jus and tarragon aioli
Pan-seared salmon with lemon herb beurre blanc
Add $6 per person for wild caught salmon

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

DINNER BUFFETS

Dinner buffets include freshly brewed LaColombe coffees, assorted Bigelow Teas and are served with chef's choice vegetable
minimum of 35 guests

Northwest Buffet $58

Northwest Salad - Spring mix, strawberries, rhubarb, goat cheese, walnuts, served in a citrus vinaigrette **N V**

Power Greens Salad - Spinach, garbanzo beans, quinoa, and kale, served in a turmeric dressing **V**

Fresh fruit Salad - Fresh cut melons, pineapple, berries **V**

Seasonal vegetables V

Choose one side dish:
Garlic Yukon mashed potatoes **V**
Roasted rainbow fingerling potatoes **V**
Au gratin potatoes **V**

Choose two entrees:
Atlantic Salmon
Roasted grape beurre blanc **GF**
Pesto Bruschetta Chicken
Airline breast, tomato, basil, and olive oil **GF**
Campanelle Pasta
Beechers cheese, asparagus and blistered tomatoes **V**
Grilled Flat Iron Steak
Chimichurri sauce **GF**
Assorted dessert display
Cheesecakes, cakes, tarts, petit fours **N V**

Night Out Buffet $68

Artisanal local cheeses and charcuterie

Roasted beet and goat cheese salad **V**

Fresh Fruit salad – Fresh cut melons, pineapple, berries **V**

Caesar Salad - Romaine, herb croutons, parmesan cheese, with house made Caesar dressing

Seasonal vegetables V

Choose one side dish:
Garlic Yukon mashed potatoes **V**
Roasted rainbow fingerling potatoes **V**
Au gratin potatoes **V**

Choose two entrees:
Baked Halibut
Garlic parmesan cream **GF**
Grilled Salmon
Cedar smoked apple beurre blanc **GF**
Roasted Chicken Breast
Fresh herbs and grilled lemon **DF GF**
Prime Rib Carving Table
Rosemary jus and creamy horseradish **GF**
Assorted dessert display
Cheesecakes, cakes, tarts, petit fours **N V**

South Sound Buffet $61

Mixed field greens – rainier cherries, hazelnuts, poached pears, blackberry vinaigrette **N V**

Puget Sound clam chowder

Northwest grilled sockeye salmon
Cedar smoked apple beurre blanc **GF**

Garden herb roasted chicken
Northwest wild mushrooms **DF GF**
Seasonal Vegetables V
Beecher's cheese au gratin - walla walla onions **V**
Assorted dessert display
Cheesecakes, cakes, tarts, petit fours **N V**

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.

DESSERTS

Chocolate Mousse Cake $8/ea
Layers of silky chocolate mousse and moist cake

Lemon Tart $7/ea
Lemon custard baked in a flaky shell

Wild Mountain Blueberry Cheesecake $9/ea
Cream cheesecake folded with wild mountain blueberries

Chocolate Peanut Butter Cake $9/ea N
2 layers of chocolate cake with a peanut butter center
and chocolate peanut butter crumbles

New York Cheesecake $7/ea
Graham cracker crust and cream cheese

Carrot Cake $8/ea N
Rich moist cake with real shredded carrots
cream cheese frosting

Assorted Dessert Display $12/ea N
Variety of cakes, cheesecakes, tarts, petit fours

Gluten Free Carrot Cake $9/ea GF N
Spiced cake, chopped walnuts, pineapple, smooth
cream cheese icing, white chocolate curls

Vegan Chocolate Cake $10/ea VG GF DF
Gluten free chocolate cake with vegan chocolate mousse

Assorted Miniature Desserts $46/dz N
Eclairs, tartlets, cream puffs, cakes

Fresh baked cookies $40/dz N

Chocolate Brownies $42/dz

A taxable 24% service charge and 10.5% sales tax will apply to all food, beverage, and audio visual rental. 16.5% of F&B service charges are paid directly to the service staff, 5.5% is retained by the hotel to offset employee wages and benefits and 2% is retained for administrative fees.