

# The Harbor Club

SEATTLE • BELLEVUE



## Wedding Package

*Fifty person minimum.*

### BUFFET DINNER MENU

#### TRAY PASSED HORS D'OEUVRES

*Select 3 of the following hors d'oeuvres to be served for up to one hour*

- Smoked Salmon on Dark Rye with Red Onion Jam and Caper Berry*
- Shrimp Salad in Phyllo with Lemon and Dill Aioli*
- Whipped Blue Cheese on Endive with Toasted Almond*
- Goat Cheese Mousse on Endive with Apricot and Chervil, Port Reduction*
- Warm Crostini with Braised Leek and Bacon Relish*
- Classic Quiche Lorraine Tart with Bacon, Onion and Swiss*
- Sweet Barbecue Pork on Wonton Chip*
- Warm Brie and Port Braised Fruits in Phyllo*

#### BUFFET

- Chef's Selection of Seasonal Vegetables*
- Artisan Bread Display with Butter*
- Choose two of the following:*
- Chef's Choice Market Vegetable Salad*
- Mixed Simple Greens with Harbor Club Vinaigrette*
- Classic Caesar Salad*
- Pasta Salad with Arugula, Pine Nuts, Tomatoes and Fresh Mozzarella*
- Roasted Mushroom Salad with Shaved Fennel and Caraway, Sherry Vinaigrette*
- Choose two of the following sides:*
- Mixed Grain Pilaf, Whipped Yukon Gold Potatoes, Penne Pasta Primavera or*
- Mashed Russet Potatoes with Bacon and White Cheddar*

#### ENTREES

- Choose two of the following entrees:*
- Roasted Breast of Chicken with your choice of preparation:*
- Chef's mushroom mix and red wine sauce, Orange-Cranberry glaze and bleu cheese or Rustic olive and tomato confit*
- Roasted Pork Loin with Sage Cream, topped with Washington Apple Chutney*
- Northwest Beef Carbonnade, A hearty stew of lean beef, mushrooms and Porter beer*
- Seared Washington Ling Cod with Baby Carrot Buerre Blanc*
- Grilled Wild Salmon with Apple Cider Buerre Blanc or Huckleberry Sauce with Toasted Hazelnuts*
- Honey Glazed Wild Salmon, Muscato Butter Sauce*

#### ADD A CARVING STATION

- Select one of the following Chef Carved Specialties.*
- Sage Roast Turkey (additional \$4 per guest)*
- Bone-in Kurobota Ham with Maple and Pecans (additional \$7 per guest)*
- "London Broil" of Beef with Sherry and Shallot Jus (additional \$7 per guest)*
- Ribeye of Beef with Tarragon Aioli (additional \$8 per guest)*

*Prices listed are per person unless otherwise noted. Please add 20% service charge, state and local sales tax. Membership needed. Special membership available for qualifying wedding receptions. These packages are not available in conjunction with other discount offers.*

*The Harbor Club Seattle 206-467-1451  The Harbor Club Bellevue 425-990-1060*

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## Wedding Package

*Fifty person minimum.*

### PLATED DINNER MENU

#### TRAY PASSED HORS D'OEUVRES

Select three of the following hors d'oeuvres to be served for up to one hour

- Smoked Salmon on Dark Rye with Red Onion Jam and Caper Berry*
- Shrimp Salad in Phyllo with Lemon and Dill Aioli*
- Whipped Blue Cheese on Endive with Toasted Almond*
- Goat Cheese Mousse on Endive with Apricot and Chervil, Port Reduction*
- Warm Crostini with Braised Leek and Bacon Relish*
- Classic Quiche Lorraine Tart with Bacon, Onion and Swiss*
- Sweet Barbecue Pork on Wonton Chip*
- Warm Brie and Port Braised Fruits in Phyllo*

#### STARTER COURSE

Select one of the following plated starter courses

- House Greens with Harbor Club Vinaigrette*
- Classic Caesar Salad with Garlic Croutons*
- Chef's Choice Soup Du Jour*

Upgrade your starter course to one of the following for an additional \$2 per guest

- Local Greens with Cranberries, Roasted Hazelnuts, and Frangelico Vinaigrette*
- Dungeness Crab Bisque with Crème Fraiche and Chives*
- Roast Duck and Wild Mushroom Broth, Kaimare Sprouts*

#### ENTREES:

Served with chef's choice accompaniments including an appropriate starch and seasonal vegetables.

Select a total of two from the following plated entrees. Only one choice from each protein group, please.

- Roasted Breast of Chicken with your choice of preparation:*
- Chef's mushroom mix and red wine sauce, Orange-Cranberry glaze and bleu cheese, Rustic olive and tomato confit*
- Herb Seared Washington Ling Cod with Baby Carrot Buerre Blanc or Fresh Citrus Butter*
- Grilled Wild Salmon with Apple Cider Buerre Blanc or Huckleberry Sauce with Toasted Hazelnuts*
- Sliced Petite Loin of Beef with Tarragon-Peppercorn Jus*

Upgrade your entrée course to one of the following for an additional \$7 per guest

- Tenderloin of Beef "Au Poivre" with Burgundy Demi Glace*
- Sliced Tenderloin of Beef with Dungeness Crab Salad, Thyme Jus*

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