

**BELL HARBOR INTERNATIONAL CONFERENCE CENTER
WORLD TRADE CENTER SEATTLE**

2009 Holiday Menus

~Winter Festive Buffet Menu~

Salad

(Choice of Two)

Mixed Organic Greens with Cranberry & White Balsamic Vinaigrette, Oven Dried Pears, Candied Hazelnuts, and Gorgonzola

Hearts of Romaine Caesar Salad with Parmesan, Focaccia Croutons, and Creamy Caesar Dressing

Great Northern Bean Salad with Artichoke Hearts, Roasted Corn, Sweet Peas, Sautéed Mushrooms, and Roasted Garlic Vinaigrette

Organic Arugula Salad with Roasted Winter Beets, Creamy Goat Cheese, and Cider Vinaigrette

Roasted Pear and Fennel Salad with Creamy Buttermilk Dressing, Gorgonzola, and Toasted Pecans
Fingerling Potato Salad with Grain Mustard Vinaigrette and Winter Vegetables

Entrees

(Choice of Two)

Includes Grand Central Bakery rolls, market fresh vegetables, and Chef's choice of starch.

Slow Roasted Breast of Turkey with Orange Cranberry Compote and Turkey Gravy

Rosemary Maple Glazed Farm Ham

Pesto and Asiago Crusted Filet of Salmon

Ricotta and Parmesan Stuffed Tortellini with Cherry Tomatoes, Winter Squash and Swiss Chard

Sautéed Potato Gnocchi with Butternut Squash, Caramelized Onions, and Goat Cheese.

Grilled Beef Tender Medallions with Sweet Onion and Port Wine Jus

Dessert

Display of Mini Pastries and Tarts

Served with freshly brewed Starbucks coffee, and assorted Tazo teas.

\$50.00 per person

Add a Third Entrée for \$5.00

**BELL HARBOR INTERNATIONAL CONFERENCE CENTER
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~Winter Elegance Buffet Menu~

Salad

(Choice of Two)

Mixed Organic Greens with Cranberry & White Balsamic Vinaigrette, Oven Dried Pears, Candied Hazelnuts, and Gorgonzola

Hearts of Romaine Caesar Salad with Parmesan, Focaccia Croutons, and Creamy Caesar Dressing

Great Northern Bean Salad with Artichoke Hearts, Roasted Corn, Sweet Peas, Sautéed Mushrooms, and Roasted Garlic Vinaigrette

Organic Arugula Salad with Roasted Winter Beets, Creamy Goat Cheese, and Cider Vinaigrette

Roasted Pear and Fennel Salad with Creamy Buttermilk Dressing, Gorgonzola, and Toasted Pecans
Fingerling Potato Salad with Grain Mustard Vinaigrette and Winter Vegetables

Entrees

(Choice of Two)

Includes Grand Central Bakery rolls, market fresh vegetables, and Chef's choice of starch.

Slow Roasted Breast of Turkey with Cranberry and Peach Chutney

Roasted Herb and Mustard Loin of Pork with Glazed Chestnuts, and a Sweet Vermouth Reduction

Grilled Breast of Chicken with Cinnamon Caramelized Apples, Roasted Garlic, and Calvados Demi Glace

Grilled Beef Tender Medallions with Sweet Onion and Port Wine Jus

Cornbread and Maple Sausage Stuffed Pacific Arctic Char with Dungeness Crab and Apple Cream

Grilled Salmon with Beurre Rouge Sauce, Poached Red Wine Shallots, and Dried Cranberries

Ricotta and Parmesan Stuffed Tortellini with Sun Dried Tomato Pesto, Sautéed Mushrooms, and Basil

Sautéed Potato Gnocchi with Butternut Squash, Caramelized Onions, and Goat Cheese.

Dessert

Display of Mini Pastries and Tarts

Served with freshly brewed Starbucks coffee, and assorted Tazo teas.

\$55.00 per person

Add a Third Entrée for \$5.00

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Prices and menus subject to change.

A 20% service charge and applicable sales tax will be added to all charges.



Holidays 2009

**BELL HARBOR INTERNATIONAL CONFERENCE CENTER
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~Winter Spectacular Buffet Menu~

Salad

(Choice of Three)

Mixed Organic Greens with Cranberry & White Balsamic Vinaigrette, Oven Dried Pears, Candied Hazelnuts, and Gorgonzola

Hearts of Romaine Caesar Salad with Parmesan, Focaccia Croutons, and Creamy Caesar Dressing

Great Northern Bean Salad with Artichoke Hearts, Roasted Corn, Sweet Peas, Sautéed Mushrooms, and Roasted Garlic Vinaigrette

Organic Arugula Salad with Roasted Winter Beets, Creamy Goat Cheese, and Cider Vinaigrette

Roasted Pear and Fennel Salad with Creamy Buttermilk Dressing, Gorgonzola, and Toasted Pecans
Fingerling Potato Salad with Grain Mustard Vinaigrette and Winter Vegetables

Entrees

(Choice of Two)

Includes Grand Central Bakery rolls, market fresh vegetables, and Chef's choice of starch.

Your Choice of Grilled Salmon or Mahi with White Truffle Infused Petite Vegetables, and Garlic Herb Extra Virgin Olive Oil

Grilled New York Steak Medallions, with Hennessy Ivory sauce, and Sautéed Rosemary Mushrooms

Cornbread and Maple Sausage Stuffed Pacific Arctic Char with Dungeness Crab and Apple Cream

Pan Seared Boneless Chicken Breast Caprice with Vine Ripe Tomatoes, Fresh Mozzarella, and Basil Pesto

Crab Crusted Mahi Mahi with Tarragon and Grain Mustard, Chardonnay Cream, and Satsuma Oil

Sautéed Potato Gnocchi with Butternut Squash, Caramelized Onions, and Goat Cheese.

Ricotta and Parmesan Stuffed Tortellini with Sun Dried Tomato Pesto, Sautéed Mushrooms, and Basil

Dessert

Display of Mini Pastries and Tarts

Served with freshly brewed Starbucks coffee, and assorted Tazo teas.

\$60 per person

Add a Third Entrée for \$5.00

**BELL HARBOR INTERNATIONAL CONFERENCE CENTER
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~Winter Premier Buffet Menu~

Salad

(Choice of Three)

Mixed Organic Greens with Cranberry & White Balsamic Vinaigrette, Oven Dried Pears, Candied Hazelnuts, and Gorgonzola

Hearts of Romaine Caesar Salad with Parmesan, Focaccia Croutons, and Creamy Caesar Dressing

Great Northern Bean Salad with Artichoke Hearts, Roasted Corn, Sweet Peas, Sautéed Mushrooms, and Roasted Garlic Vinaigrette

Organic Arugula Salad with Roasted Winter Beets, Creamy Goat Cheese, and Cider Vinaigrette

Roasted Pear and Fennel Salad with Creamy Buttermilk Dressing, Gorgonzola, and Toasted Pecans
Fingerling Potato Salad with Grain Mustard Vinaigrette and Winter Vegetables

Entrees

(Choice of Two)

Includes Grand Central Bakery rolls, market fresh vegetables, and Chef's choice starch.

Slow Roasted Breast of Turkey with Cranberry and Peach Chutney

Grilled Pork Tenderloin with Foie Gras and Sauterne Rosemary Reduction

Pan Seared Boneless Chicken Breast Caprice with Vine Ripened Tomatoes, Fresh Mozzarella and Basil Pesto

Slow Roasted Prime Rib of Beef with Creamed Horseradish and Red Wine Au Jus

Pan Seared Alaskan Black Cod with Brandy Lobster Reduction and Chive Oil

Cornbread and Maple Sausage Stuffed Pacific Arctic Char with Dungeness Crab and Apple Cream

Four Mushroom Risotto with Truffle Oil and Roasted King Oyster Mushroom Piccata

Sautéed Potato Gnocchi with Butternut Squash, Caramelized Onions, and Goat Cheese.

Dessert

Display of Assorted Gourmet Cakes and Pastries

Served with freshly brewed Starbucks coffee, and assorted Tazo teas.

\$65 per person

Add a Third Entrée for \$5.00

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~Winter Wonderland Plated Dinner Menu~

Create a 3-Course Menu from the Choices Below. Prices are based on the Entrée Selection.

Starters

Roasted Corn Bisque with Smoked Trout and Vine Ripened Tomato Tapenade

Mixed Organic Greens with Cranberry and White Balsamic Vinaigrette, Oven Dried Pears, Candied Hazelnuts, and Gorgonzola

Hearts of Romaine Caesar Salad with Parmesan, Focaccia Croutons, and Creamy Caesar Dressing

Caprice Salad with Sweet Tomatoes, Fresh Mozzarella, Basil, and Aged Balsamic

Organic Arugula Salad with Roasted Winter Beets, Creamy Goat Cheese, and Cider Vinaigrette

Entrees

Includes Grand Central Bakery rolls, market fresh vegetables, and Chef's choice of starch

MEAT & POULTRY

Pan Seared Chicken Breast Caprice with Vine Ripened Tomatoes, Fresh Mozzarella and Basil Pesto
\$42 per person

Lollipop Double Cut Pork Chop with Caramelized Spiced Apple, Calvados Demi Glace, and Shitake Hoisin
Bread Pudding with Granny Smith Apple Compote
\$42 per person

Grilled Sirloin Steak with Three Mushroom Duxelle, Rosemary, Brandy, St. Andrews Cheese,
and a Cabernet Reduction
\$45 per person

Smothered Flat Iron Steak with Balsamic Onions, Roasted Garlic Mushrooms, and Smoked Provolone
\$45 per person

Grilled Beef Tenderloin with Triple Mushroom Ragu and Crisp Pancetta
\$54 per person

SEAFOOD

Grilled Salmon with Dried Red Currents and Sauce Beurre Rouge
\$45 per person

Cornbread and Maple Sausage Stuffed Pacific Arctic Char with Dungeness Crab and Apple Cream
\$45 per person

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Pan Seared Alaskan Black Cod with Brandy Lobster Reduction and Chive Oil and Roasted King Oyster Mushrooms
\$50 per person

VEGETARIAN

Sautéed Potato Gnocchi with Butternut Squash, Caramelized Onions, and Goat Cheese.
\$40 per person

Four Mushroom Risotto with Truffle Oil and Roasted King Oyster Mushroom Piccata
\$40 per person

Desserts

Pear Tart with Frangipane and Caramel Sauce, Vanilla Bean Chantilly

Forest Berry Tart with Almond Cream

White Chocolate Bread Pudding

with Macadamia Nuts, Golden Raisins, and Spiced Orange Crème Anglaise

Charlotte Juliet

Grand Marnier Infused White Cake Layered with Chocolate and Raspberry

Chocolate Sumapaz

A Velvety Dense Columbian Chocolate Cake Infused with Coffee Liqueur

Served with freshly brewed Starbucks coffee, and assorted Tazo teas.