

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

DINNER MENU

Includes a choice of salad, seasonal vegetables, Chef's choice of starch, dinner rolls and butter, dessert, freshly brewed Starbucks coffee, and assorted Tazo teas.

All prices shown are per person.

APPETIZER SELECTIONS

Jumbo Seared Prawn Scampi with Garlic Lemon Butter
\$12.00

Sweet Dungeness Crab Cakes with Lemon Cream and Tobiko Caviar
\$11.00

Porcini Seared "Day Boat" Scallops with Braised Endive Salad and Balsamic Syrup
\$11.00

Wild Northwest Mushroom Tart with Sautéed Leeks, Montrachet Goat Cheese and Tarragon Demi
\$9.00

Fruit or Wine Sorbet
\$3.00

SALADS

Ruby Red Romaine Salad with Crumbled Gorgonzola and White Balsamic and Honey Vinaigrette

Hearts of Romaine Salad with Shaved Parmesan Cheese and Vine-Ripe Tomato Tapenade

Vine Ripe Tomato Salad with Arugula Basil Pesto and Aged Balsamic

SALAD UPGRADES
\$3.00

Butter Lettuce and Radicchio Salad with Fresh Strawberries, Gorgonzola Cheese, and Citrus Vinaigrette

Tender Baby Spinach Salad with Poached Washington Pears, Gorgonzola, and Raspberry Vinaigrette

Roasted Ruby and Golden Beet Salad with Baby Arugula, Goat Cheese, and White Balsamic Vinaigrette

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DINNER ENTRÉES

SEAFOOD

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| Washington Steelhead Wellington with Porcini Duxelle and Garlic Cream Sauce | \$40.00 |
| Dungeness Crab Crusted Wild Alaskan Halibut with Basil Cream | \$48.00 |
| Cedar Plank Roasted Wild Alaskan Salmon Filet a Sweet Soy and Ginger Glaze | \$45.00 |
| Island Style Banana Leaf Roasted Black Cod with Sweet Coconut Curry Sauce | \$48.00 |
| Kasu Marinated Wild Alaskan Salmon with Baby Bok Choy and Black Rice | \$45.00 |
| Whole Seed Crusted Wild Alaskan Ling Cod with Lemon Basil Beurre Blanc | \$42.00 |

MEATS AND POULTRY

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| Grilled Filet Mignon with Sautéed Mushrooms & Crisp Pancetta in a Red Wine Demi Glace | \$52.00 |
| Black Peppercorn Crusted Filet Mignon with Shallot Madeira Demi-Glaze | \$52.00 |
| Chili Rubbed Double Cut Cider Glazed Pork Chop with Apricot Relish and Marsala Demi Glace | \$42.00 |
| Grilled Flat Iron Steak topped with Spinach & Oregon Bleu Cheese with Port Wine Demi Glace | \$42.00 |
| Slow Roasted Lamb Sirloin with Rich Veal Demi Glace and Apricot Chutney | \$45.00 |
| Chicken Saltimbocca with Crispy Pancetta, Smoked Provolone, and Basil Oil | \$39.00 |
| Grilled Sirloin of Beef with Willamette Valley Pinot Noir Sauce and Crispy Fried Onions | \$42.00 |
| Pan Seared Chicken Breast with a Bed of Chicken Sausage Pecan Stuffing and Apple Relish | \$39.00 |

DUETS

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| Grilled Top Sirloin and White Gulf Prawns with Red Wine Demi Glace and Garlic Herb Sauce | \$48.00 |
| Apple Wood Bacon Wrapped Filet Mignon with Wild Northwest Mushroom Sauté and Seared King Salmon with Sweet Roasted Red Pepper Coulis and Basil Oil | \$58.00 |
| Herb Roasted Alaskan Halibut with Sweet Garlic Chutney and Prosciutto Wrapped Chicken Breast with Creamy Gorgonzola and Tomato Relish | \$54.00 |

VEGETARIAN

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| Black Bean and Red Garnet Yam Cake with Smoked Chili Coconut Cream and Mango Relish (Vegan) | \$39.00 |
| Gorgonzola and Spinach Stuffed Ravioli with a Garlic and Basil Cream Sauce | \$39.00 |
| Three Mushroom Risotto with King Oyster Mushroom Picatta | \$39.00 |
| Grilled Fresh Seasonal Vegetables in a Crispy Phyllo Strudel with Roasted Pepper Coulis | \$39.00 |

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*Prices and menus subject to change.
A 21% service charge and applicable sales tax will be added to all charges.*



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DESSERTS

All dinner entrées include a choice of one of the following desserts:

Rustic Apple Tart
Chocolate Ganache Tort
New York Style Cheesecake with Northwest Berry Coulis
Fruit or Wine Sorbet with Local Berries

The following desserts can be chosen for an additional \$3.00 per person:

Caribbean Splash
Chiffon cake covered with black current g lee, creamy coconut mousse, and caramelized lemon curd

Fruit and Cheese
Seasonal Fruit with Imported and Domestic Cheese Selection

Honey Trifle
Buttery sweet honey cake filled with cr me fraiche and mixed berries

Raspberry Charlotte
Chocolate chiffon cake with dark chocolate mousse and fresh raspberries

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DINNER BUFFETS

Serves a minimum of 25 guests.

BELLTOWN BUFFET

Salads (choice of two)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Marinated Grilled Vegetable Salad with Italian Vinaigrette and Fresh Mozzarella
Fusilli Pasta Salad with Tomatoes, Kalamata Olives, and Artichoke Hearts

Entrées (choice of two)

*Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee,
and assorted Tazo teas.*

Seared Filet of Wild Alaskan Salmon with Lemon Caper Sauce and Red Pepper Coulis
Penne Pasta with Roasted Vegetables, Roasted Garlic and Basil Pesto
Rosemary Seared Pork Loin with Washington Apple Chutney and Roasted Garlic Glaze
Crisp Pancetta Roasted Chicken Breast with a Rich Gorgonzola Sauce
Grilled Beef Medallions with Red Wine Demi Glace

Assorted Mini Pastries, Tarts, and Dessert Bars

\$48.00 PER PERSON

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PIER 66 BUFFET

Salads (choice of three)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Greek Pasta Salad with Tomatoes, Olives, Feta, and Artichoke Hearts
Italian White Bean Salad with Pancetta, Tomatoes, Fresh Basil and White Balsamic Vinaigrette
Crispy Asian Slaw with Rice Wine Vinaigrette and Roasted Peanuts
Fresh Fruit Salad

Entrées (choice of two)

Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee, and assorted Tazo teas.

Grilled Chicken Breast with Northwest Wild Mushrooms, Pancetta, and Shallot Balsamic Sauce
Sautéed Filet of Wild Alaskan Salmon with Lobster Nage
Three Cheese Tortellini with Roasted Vegetables and Sun-Dried Tomato Pesto with Shaved Parmesan
Herb Roasted Breast of Turkey with Orange Cranberry Relish and Giblet Gravy
Grilled Flat Iron Steak with a Caramelized Onions

Assorted Mini Pastries, Tarts, and Dessert Bars

\$52.00 PER PERSON

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CASCADE BUFFET

Salad (choice of three)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Grand Marnier Marinated Fruit Salad
Creamy Chipotle Lime Shrimp and Pasta Salad
Italian White Bean Salad with Pancetta, Tomatoes, Fresh Basil and White Balsamic Vinaigrette

Entrées (choice of two)

*Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee,
and assorted Tazo teas.*

Cashew Crusted Chicken Breast with Marsala Sauce
Roasted Beef Tri-Tip with Red Wine Au Jus and Gorgonzola
Vegetarian Potato Gnocchi with Butternut Squash and Toasted Pecans
Cedar Plank Roasted Wild Alaskan Salmon with Basil Cream
*Maple Glazed Roast Turkey with Condiments,

Dessert

Assorted Tarts and Mini French Pastries

\$55.00 PER PERSON

A Chef Attendant fee of \$50.00 will apply.

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OLYMPIC BUFFET

Salads (choice of three)

Baby Mixed Greens with a Choice of Dressings
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan
Creamy Chipotle Lime Shrimp and Pasta Salad
Asian Noodle Salad with Crispy Vegetables and Sweet Thai Chili Vinaigrette
Grand Marnier Marinated Fruit Salad

Entrées (choice of three)

*Includes dinner rolls, Chef's choice market fresh vegetables and starch, freshly brewed Starbucks coffee,
and assorted Tazo teas.*

House Smoked Wild Alaskan Salmon Filet with Tomato Tapenade and Sautéed Leeks
Island Style Macadamia Nut Crusted Mahi Mahi with Coconut Curry Sauce
Vegetarian Potato Gnocchi with Butternut Squash and Toasted Pecans
Sautéed Boneless Chicken Breast with Tomato Provençal, Kalamata Olives, and Chopped Artichokes
Roast Pork Loin with a Sweet and Spicy Chipotle Honey Glaze
*Roasted Prime Rib of Beef with Condiments

Dessert

Assorted Tarts and Mini French Pastries

\$59.00 PER PERSON

A Chef Attendant fee of \$50.00 will apply.