

The Key Room

FINE FOOD~EXCEPTIONAL EVENTS

Fajita Bar

\$35.00 per person

Corn & Flour Tortillas
Grilled Beef with Peppers & Onions
Grilled Achiote Chicken
House-made Pico de Gallo & Roasted Tomatillo Salsa
Guacamole, Sour Cream & Assorted Cheeses
Green Rice & Whole Black Beans
Jicama Slaw
Mexican Wedding Cookies

Main Course Salads

Priced per person

Chinese Salad

Napa Cabbage & Red Cabbage with Carrots, Green Onions & Sliced Red Pepper with Almonds, Crispy Rice Noodles & Sesame Seeds Tossed in a Soy & Sesame Vinaigrette

\$16

Mediterranean Vegetable and Orzo Salad

Baby Spinach with Tomatoes, Roasted Red Pepper, Olives Red Onions, Artichokes, Cucumber & Feta Cheese with a Creamy Herbed Tzatziki Dressing

\$18

Classic Cobb Salad

Assorted Mixed Greens, Roast Turkey & Ham, Crispy Bacon, Cherry Tomatoes, Avocado, Hard-Boiled Egg & Point Reyes Blue Cheese Dressing

\$20

Taco Salad Bowl

Crispy Tortilla Bowl with Spanish Rice, Black Beans, Avocado, Pico de Gallo, Queso Fresco & Lime Cilantro Vinaigrette

\$22

Option Add-Ons:

Grilled Chicken Breast, Tri-Tip, Salmon, Prawns or Tofu – **A.Q.**
Bread & Butter **\$2.50**

Pasta Bar

\$28.00 PER PERSON

Choice of 1 Salad

Classic Caesar Salad with Croutons & Parmesan
Mixed Greens with Tomato, Cucumber, Kalamata Olive, & Red Wine Vinaigrette

Selection of Hot Cooked Pasta

Fusilli, Ziti, Penne

Choice of 3 Sauces

Marinara with Garden Herbs
Three Cheese Sauce

Garden Pesto
Alfredo Sauce

Traditional Bolognese
Wild Mushroom Sauce

Additions (priced per person)

Beef and Pork Meatballs \$5

Grilled Chicken \$6

Roasted Winter Squash \$2

Choice of 1 Dessert

Seasonal Fruit Tartlets

Assorted Cookies

Tiramisu

Salad & Potato Bar

\$25.00 per person

Served with Assorted House-Made Cookies

Hot & Cold Bar

Baked Russet Potatoes
Chopped Romaine

Mashed Potatoes
Baby Spinach

Mixed Greens

Toppings & Dressings

Chopped Turkey
Cheddar Cheese
Caesar Dressing
Three Bean Salad
Croutons

Cooked Bacon
Blue Cheese
Vinaigrette
Scallions
Kalamata Olives

Broccoli
Feta Cheese
Parmesan Cheese
Sliced Cucumber
Cranberries

Butter & Sour Cream
Ranch Dressing
Pickled Beets
Fresh Tomatoes
Shredded Carrots

Sandwich or Slider Salad Combination

\$25.00 per person

Sandwich Selection includes your choice of 3 sandwiches & 1 salad

Slider Selection includes your choice of 2 sandwiches & 2 salads (alternative breads)

Sandwiches

Grilled Chicken Breast Salad with Roasted Red Pepper, Garlic Aioli & Butter Lettuce on Ciabatta

Albacore Tuna Salad with Celery, Red Onion & Tarragon Mayo on Wheat Bread

Black Forest Ham & Gruyere with Dijonaise on a Sweet Baguette

Roasted Seasonal Vegetables with Hummus & Mixed Greens in a Lavash Wrap

Roast Breast of Turkey with Cranberry Cream Cheese & Organic Greens on Sliced Sourdough

Roast Beef & Havarti Cheese with Horseradish Mayo on a Country Sour Roll

Salads

Classic Caesar Salad with Eggless Dressing

Salad of Arugula, Kalamata Olives, English Cucumber, Tomatoes, Picked Red Onion

& Red Wine Vinaigrette

Tri-Color Herb Cheese Stuffed Tortellini Salad Tossed in Italian Vinaigrette

Fresh Baked Cookie Platter

Chocolate Chip, Molasses Ginger, Peanut Butter, Double Chocolate, Coconut Macaroon (GF)

Swedish Oatmeal, Shortbread, Brownie, Vegan Fudge

GF Bread Available Upon Request + \$3 per sandwich

Buffet Menus

\$48 per person

Includes choice of 1 salad, 2 main courses, 2 sides & 1 dessert

**Supplement \$5.00 per person if selected together*

SALAD - select 1

Classic Caesar Salad with Eggless Dressing, Crispy Parmesan, & Black Pepper Croutons
Organic Baby Greens with Roasted Beets, Pickled Onions, Roasted Chickpeas
Quinoa & Apple Cider Vinaigrette (GF, V)
Baby Spinach, Dried Cranberries, Candied Pecans, Feta Cheese, Sliced Apples
& Balsamic Vinaigrette (GF, V)

MAIN COURSE - select up to 2

Slow Braised Boneless Beef Short Ribs with Sauce Vin Rouge*
Filet of Organic Salmon with Lemon Herb Beurre Blanc (wild when available) * (GF)
Roast Pork with Sautéed Apples & Cider Sauce (GF)
Coq au Vin (chicken braised in red wine with aromatic vegetables)
Creole Shrimp Pasta (wild never farmed)
Carrot Mousseline Stuffed Delicata Squash on a Bed of Lentils (GF, V)

Select TWO Side Dishes (GF, V)

Garlic-Chive Mashed Potatoes	Scalloped Potatoes with Gruyère Cheese
Broccolini with Roasted Garlic & Chili Flakes	Classic Rice Pilaf
Sautéed Green Beans with Slivered Almonds	Roasted Winter Squash with Fresh Herbs
Roasted Brussels Sprouts with Bacon & Shallots	Roasted Root Vegetables
Creamy Soft Polenta	Heirloom Legumes with Aromatics

DESSERT - select 1

Wine Poached Pears with Crème Chantilly and Spiced Wine Syrup (GF, V)
Classic Chocolate Mousse in a Chocolate Cup with Raspberry Coulis (GF)
Oblivion Chocolate Cake with Ganache & Crème Chantilly
Vanilla Bean Crème Brûlée (GF)
New York Style Cheesecake with Seasonal Fruit
Caramel Apple Tartlets with Crème Chantilly

Full Service Plated Meals

Great for lunch or dinner

\$52.00 per person

FIRST COURSE (select 1)

Classic Wedge Salad with Apple Wood Smoked Bacon and Point Reyes Blue Cheese
Organic Baby Greens with Roasted Beets, Pickled Onions, Roasted Chickpeas, Quinoa
& Apple Cider Vinaigrette (GF, V)
Baby Spinach, Dried Cranberries, Candied Pecans, Feta Cheese, Sliced Apples
& Balsamic Vinaigrette (GF, V)

MAIN COURSE (May select up to 2)

Breast of Chicken Stuffed with Spinach and Brie, Glazed with Orange-Cranberry Gastrique
Bistro Filet of Beef with Green Peppercorn Sauce
Filet of Organic Salmon with Chimichurri (wild when available)
Rock Cod with Bay Shrimp and Herb Beurre Blanc
Medallions of Grilled Pork Tenderloin with Whole Grain Mustard Sauce
Savory Braised Lamb Shank with Mint Chermoula
Delicata Squash Stuffed with Savory Lentils and Herbs

Side Dishes (select 2)

Roasted Garlic-Chive Mashed Potatoes	Scalloped Potatoes with Gruyère Cheese
Broccolini with Garlic & Chili Flakes	Classic Rice Pilaf
Sautéed Green Beans with Slivered Almonds	Roasted Winter Squash with Fresh Herbs
Roasted Brussels Sprouts with Bacon & Shallots	Roasted Root Vegetables
Creamy Soft Polenta	Heirloom Legumes with Aromatics

DESSERT (select 1)

Wine Poached Pears with Crème Chantilly & Spiced Wine Syrup
Vanilla Bean Crème Brûlée
New York Style Cheesecake with Seasonal Fruit
Caramel Apple Tartlets with Crème Chantilly
Chocolate Budino Topped with Chantilly Cream & Caramel

Hand Carved Prime Rib Dinner

\$60.00 per person

CARVING STATION

Prime Rib of Beef
Au jus
Horseradish Sauce

SIDES

Steakhouse Salad, Mashed Potatoes, Creamed Spinach, Popovers
Choice of: Sautéed Green Beans or Brussel Sprouts

DESSERT

Chocolate Mousse in a Chocolate Cup with Raspberry Coulis & Crème Chantilly

Holiday Feast

\$45.00 per person

Carving Station

Roast Turkey Honey Baked Ham Turkey Gravy Cranberry Sauce

Choice of 3 Sides

Traditional Bread Stuffing	Mashed Potatoes	Cheesy Potato Gratin
Creamed Spinach	Maple Ginger Baked Yams	Tarragon Glazed Carrots
Roasted Brussel Sprouts	Parker House Rolls	Green Beans with Pecans
Roasted Root Vegetables	Wild Rice & Cranberry Salad	
Sautéed Kale with Garlic & Chili		

Dessert

Choice of: Spiced Dutch Apple **or** Pumpkin Pie with Crème Chantilly

Vegetarian Alternative

Baked Winter Squash Stuffed with Seasonal Vegetables

Beverage Menu

Priced per person

Fresh Brewed Seattle's Best Coffee

Assorted Hot Tea

Lemonade

Iced Tea

\$4.50

Seasonal Fruit Agua Fresca

Assorted Soda sold by the can

Pellegrino Mineral Water

Assorted Sugar Free Flavored Sparkling Water

\$5.50

You are invited to bring your own beer and wine without a corkage fee

We do not charge sales tax and gratuity is payable at your discretion

If you wish to serve hard alcohol, we require you hire a Fully Licensed Bar Service

& Security Guard

Children's Menu

\$17 per child

Choice of Side Dish:

Fresh Tossed Greens with Ranch or Vinaigrette

Carrot Sticks and Ranch Dressing

Choice of Main Dish:

House-made Chicken Fingers with Ranch Dressing

Cheese Pizza Slice

Spaghetti with House-made Marinara Sauce & Garlic Bread

Cheese Quesadilla with Salsa

Choice of Dessert:

Fresh Baked Oatmeal Cookie

Fresh Fruit