



Crowne Plaza Seattle



Fresh Sheet Spring 2008

Hors d' Oeuvres and Starter Courses



Giant Strawberries Filled with Boursin



Roasted Garlic and Brie Fondue with Oven Dried Pears



Endive with Shropshire Bleu, Tart Apples, Pepper Bacon



Hot Smoked Oysters on the Half Shell, Chili Mignonette



Spring Greens, Petit Basil, Mandarin Oranges & Lemon Verbena Vinaigrette

Entrees



French Cut Seared Breast of Chicken, wrapped with Prosciutto
Smoked Gouda, Himalayan Red Rice and Cabernet Demi Glace



Bistro Medallions with Italian Mountain Gorgonzola Crust
Mashed Potatoes with Shaved Truffles and Calvados Demi Glace



Sesame Seared Mahi, Mango Pomegranate Chutney, Bamboo Rice
Baby Bok Choy



Entrees continued

**“Sailor Girl” Scallops, Gran Marnier Glaze, Fried Leeks
Saffron Jasmine Rice**



Buffet

**Baby Spinach Salad, Raspberries, Shitake and
Oyster Mushrooms, Citrus Walnut Vinaigrette
Miso Marinated Baked True Cod with
Asian Copanata**

**Roast Pork Tenderloin with dried Cherry Chutney
Fresh Steamed Vegetables with Fine Herbs
Himalayan Red Rice
Warm Rolls and Butter
Petit Pastries and Italian Cookies**



**All Entrees and Salads are a la Carte Pricing.
Ask your Catering Representative about our
“At Your Service Dinner Experience” for a Selection of
Entrée Tableside.
Actual presentation may vary from photos.**