

BREAKFAST BUFFETS

Served with Mukilteo Roasters Coffee, Orange Juice, and hot tea.

Priced per person. Minimum of 15 guests for buffet service.

CAPTAIN'S BOARD | 24

seasonal whole fruit
house-baked goods and pastries
preserves
hardboiled eggs
mini yogurt parfaits
cold smoked salmon
cured meats
chef's additional seasonal whimsies

COVE BREAKFAST | 29

seasonal whole fruit
house-baked goods and pastries, preserves
scrambled eggs
bacon and sausage
chipotle-spiced home fries

MADRONA BREAKFAST | 38

seasonal whole fruit
assorted pastries and muffins
greek yogurt, farmstead honey, CW granola
scrambled eggs, Tillamook cheddar, pico de gallo
bacon and sausage
chipotle-spiced home fries
vanilla French toast, cinnamon maple syrup

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BAGEL & LOX BOARD | 40

seasonal whole fruit
assorted bagels, cream cheese spreads, butter and preserves
greek yogurt, farmstead honey, CW granola
house-smoked salmon
sliced tomatoes, red onions, cucumber, capers, baby dill, chopped egg
chipotle-spiced breakfast potatoes
scrambled eggs

MUTINY BAY BRUNCH | 48

seasonal whole fruit
assorted pastries, muffins, coffee cakes with whipped butter and preserves
Greek yogurt, farmstead honey, CW granola, seasonal berries
scrambled eggs, Tillamook cheddar, pico de gallo
bacon and sausage
chipotle-spiced breakfast potatoes
vanilla French toast, cinnamon maple syrup
rum-glazed hamper's ham

A LA CARTE

bagels & smoked salmon spread, capers, dill 12
mini greek yogurt parfaits, CW granola, farmstead honey, seasonal berries 8
chipotle-spiced breakfast potatoes 9
seasonal whole fruit 6
sliced fruit & berries (seasonal June through September) 9
applewood smoked bacon 10
breakfast sausage patties 9

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LUNCH BUFFETS

served with Mukilteo Roasters Coffee, brewed iced tea, and a hot tea station.
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WHID-ISLE DELI LUNCHEON | 40

market fresh salad, pickled red onions, sunflower seed granola, dill pickle vinaigrette
assorted sliced breads
deli meats and cheeses
lettuces, tomato, onions, and pickle slices
seasonal sandwich spreads and aiolis
house-made chips
bakery fresh cookies

PENN COVE CATCH | 42

garden greens, shaved radish, almonds, fines herb vinaigrette
tuscan romaine, garlic crostini, roasted tomatoes, aged parmesan, white anchovies
steamed penn cove mussels, prosciutto-herb butter, garlic confit, white wine
grilled bread & whipped butter
bakery fresh cookies

CAPTAIN'S BURGER BAR | 46

garden greens, toasted hazelnuts, dried cherries, toasted honey vinaigrette
blended wagyu beef patties
brioche pub buns
assorted cheeses, spreads, tomatoes, lettuce, pickles, and onions
curried slaw, golden raisins, shredded carrot, crispy chickpeas, baby spinach
chipotle-spiced house-made chips
bakery fresh cookies



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APPETIZERS

3 dozen minimum per selection

SERVED COLD priced per dozen

GOAT CHEESE CROSTINI | 36

lemon goat cheese stuffed profiteroles

HERBED GOUGERES | 40

truffled cheese mousse stuffed profiteroles

TUNA POKE | 44

cucumber rounds, sambal marinade, avocado mousse, garden herbs

STEAK TARTAR | 46

toasted bread, almond romesco, capers

HEIRLOOM POTATOES | 42

goat cheese, pickled mustard caviar

BLT SLIDERS | 54

hawaiian rolls, pepper bacon, tomato, garden greens, black pepper aioli

CURRIED CHICKEN CRUSTINIS | 44

toasted bread, crisp celery, madras aioli, golden raisins

SERVED WARM priced per dozen

MINI CRAB CAKES | 63

dill remoulade, fried capers

STUFFED MUSHROOMS | 42

cream cheese, truffled duxelles, toasted breadcrumbs

CARNAROLI ARANCINI | 36

pesto

THAI CHICKEN SKEWERS | 48

marinated thighs, peanut-sambal, sesame crunch

BBQ PRAWNS | 44

crispy polenta, almond romesco, pickled onion

GRILLED SUMMER SQUASH BROCHETTE | 42

pepper bacon, zucchini, onions, herb vinaigrette (available vegetarian)

OAXACAN SPICED GRILLED BEEF SKEWERS | 54

toasted chiles, sesame, mole spices

APPETIZER STATIONS

Serves about 15 to 20 guests

WHIDBEY ISLAND GROWN VEGETABLE CRUDITE | 155

Greek goddess aioli

WILLOWOOD FARMS HOUSE-CRAFTED ANTIPASTO | 200

pickled and preserved organic vegetables, assorted relishes, hummus, grilled pita bread

ARTISAN CHEESE & CHARCUTERIE | 365

assorted salami and hand-crafted cheeses, organic preserves, pickled vegetables, artisan breads

CEDAR-PLANKED SALMON | 365

baby dill crème, charred lemon

BEER BRAISED PRAWN COCKTAIL | 275

lemon wedge, 'bloody mary' cocktail sauce

SEASONAL FRUIT BOARD | 220

selection of sliced fruit and berries
(available May through September)

SALISH SEA SEAFOOD DISPLAY | 430

cocktail prawns, crab legs, smoked salmon, marinated PC mussels, bloody mary cocktail sauce and assorted crackers

OYSTERS IN A HALF SHELL | 50^{DZ}

lemon wedges, bloody mary cocktail sauce, fresh horseradish, cucumber-shallot mignonette
(available by the dozen)

PENN COVE MUSSEL STEAMERS | 300

white wine, garlic, herb butter, toasted bread

DINNER BUFFETS

served with Mukilteo Roasters Coffee, brewed iced tea, and a hot tea station.
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CW ISLA FIESTA | 58

crispy corn chips, salsa roja, sour cream, pico de gallo
border salad, tortilla strips, tomato, cheddar cheese, cilantro lime vinaigrette
cilantro lime Rice, stewed black beans with cotija
mole-braised pulled pork carnitas
grilled chicken fajitas, grilled peppers and onions, warm flour tortillas
cinnamon churros, mexican hot chocolate sauce

DOCKSIDE SUNSET FEAST | 70

crisp romaine, parmesan, genoa salami, marinated olives, pickled red onions,
tuscan vinaigrette
grilled flatbread, sundried tomatoes, fontina fonduta, garden basil,
foraged mushrooms
chicken oregano, penne pasta, marinated olives, smokey red sauce, roasted red peppers
spice-roasted pork loin, artichoke hearts, roasted garlic tomatoes, summer squash,
creamy polenta
tiramisu, espresso glaze

CAPTAIN'S CATCH OF THE DAY | 85

Penn Cove Steamed Mussels, herb broth, fennel, tomato confit
grilled escarole caesar, shaved parmesan, rye croutons, black pepper-lemon emulsion
cedar-planked columbia river salmon, wild greens, grilled lemons
bbq chicken, molasses baked beans, smoked cherry glaze
local apple crisp, butter caramel

CHEF'S GARDEN DINNER | 100

PNW bounty board, local cheeses, cured meat, pickles, nuts, preserves, crackers
seafood bar, chilled prawns, smoked salmon, marinated mussels, albacore tuna poke,
bloody mary cocktail sauce
garden greens, slivered almonds, tart cherries, sherry vinaigrette
grass-fed new york strip, gorgonzola potato puree, green beans, black pepper jus
white cheddar mac & cheese, roasted mushrooms, caramelized onions, sundried tomatoes
dark chocolate torte, chocolate cherry glaze

CHEF ATTENDED STATIONS

Chef attended stations are subject to an additional \$150 fee for up to 1.5 hours of service. All stations serve approximately 30 guests

BLACK PEPPER CRUSTED NY STRIP | 750
black pepper jus, horseradish crème

SPICE-ROASTED PORK LOIN | 450
rosemary-mustard jus

BLACKENED KING SALMON | 800
baby dill crème, charred lemon



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PLATED DINNERS

Please choose one salad selection for your event

ORCHARD FARMS LETTUCES | 10

golden raisins, shaved radish, herb vinaigrette

CLASSIC CAESAR | 12

butter-crisped croutons, parmesan, crisp romaine, garlic-black pepper dressing

ROASTED BEETS | 15

baby arugula, shaved fennel, toasted hazelnuts, charred citrus vinaigrette

Please choose two entrees per group. A vegetarian/vegan option will be available upon request as well. Coffee and tea are provided after entrée service.

BLACKENED COLUMBIA RIVER SALMON | 60

red pepper coulis, fennel, herbed lentils, coriander glaze

GRASS-FED PETITE FILET | 66

garlic mashed potatoes, broccolini, wild mushrooms, syrah jus

AIRLINE CHICKEN BREAST | 45

roasted fingerlings, pole beans, cipollini onions, corn coulis

BRAISED SHORT RIBS | 60

gorgonzola mashed potatoes, seared carrots, wild mushrooms, black pepper jus

COLUMBIA RIVER SALMON AND CRAB CAKE DUET | 84

herbed lentils, roasted fennel coulis, broccolini, coriander glaze

PETITE FILET AND CRAB CAKE DUET | 88

sweet peppers, corn coulis, roasted fingerlings, cipollini onion

FAMILY STYLE DINNER

\$95 per person

Minimum 15 guests & maximum 120 guest for family style dinner service.
Comes with house made bread & whipped butter.

Choose 1 Salad:

ORCHARD FARMS LETTUCES

golden raisins, shaved radish, herb vinaigrette

SPANISH CAESER

crisp romaine, olives, pimentón croutons, creamy sherry vinaigrette

Choose 1 Side:

ROASTED MARBLE POTATOES

with whole grain mustard

HONEY-ROASTED ROOTS

with garden herbs, dukkah spice

GLAZED LENTILS, GREEN BEANS, SMOKEY TOMATOES

CREAMY FARROTO, SEASONAL ACCOMPANIMENTS

with seasonal accompaniments

GARLIC MASHED POTATOES

Choose 2 Entrées:

COLUMBIA RIVER BLACKENED SALMON

red pepper coulis and roasted peppers

GRASS-FED PETITE TENDER

garlic mashed potatoes, black pepper jus

MAD HATCHER ROASTED HERITAGE CHICKEN

sweet corn puree, foraged mushrooms mustard glaze

PLATED DESSERTS

additional dessert course options to be added to the above meal.
Please choose one dessert selection for your event.

POT DE CREME | 9

chocolate custard, berry coulis

CARROT CAKE | 11

glazed sultanas, candied pecans

DARK CHOCOLATE TORTE | 12

salted caramel, espresso whip

LEMON TART | 10

toasted meringue, blackberry glaze



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LATE NIGHT SNACKS

Assortment of offerings available for the after party

Serves 15 guests

S'MORES BAR | 165

graham crackers, marshmallows, peanut butter, chocolate bars, sweet dips

MOONLIGHT SLIDERS | 60/dz

hawaiian rolls, mini beef patties, tomato, cheddar, caramelized onions
aioli

GOURMET FRY BAR | 165

crispy French fries, herbs, parmesan, garlic. Served with a choice of two sauces

- Dijonaise
- Roasted shallot aioli
- Fancy ketchup (thyme, truffle, black pepper, ketchup, dijon)
- Chermoula yogurt
- Harissa aioli

FOCCACIA CHEESY BREAD | 250

house made herbed focaccia, topped with lots of flavors



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BEVERAGES

All beverages will be charged based on actual consumption.

SPECIALTY COCKTAILS & MOCKTAILS

priced per drink

PAPER SEAPLANE

bourbon, Montenegro, candied lemon, aperol 15

SANDPIPER

anejo tequila, candied sage, burnt grapefruit, firewater bitters, IPA 12

TINCTURE #7

meyer lemon limoncello, ginger soda, rosemary honey 14

BITE & BRINE

green chile vodka, compressed cucumber, lime 14

SEASONAL SHRUB 6

HOUSE COCKTAILS

14 per drink

Vodka: Heritage Distilling Co.

Gin: Heritage Distilling Co.

Whisky: Evan Williams

Tequila: Puerto Vallarta Blanco

LOCAL BEER + CIDER ASSORTMENT

A seasonal variety of canned options will be available at all portable bar locations

Premium Northwest Lager Seattle, WA 7

Pike Kilt Lifter Scotch Ale (12oz) 8

Boundary Bay Cedar Dust IPA (12oz) 8

Titeton Cider WA 8

Bitburger Non-Alcoholic Beer 5

WINE

HOUSE WINES | 44 per bottle

Jaine Winery Sauvignon Blanc, Columbia Valley, WA

Matthews Blackboard Red Wine, Columbia Valley, WA

Townshed Sparkling Brut NV, WA

SIGNATURE WINES | 58 per bottle

Thurston Wolfe PGV Pinot Gris & Viognier, WA

Matthews Cabernet Sauvignon, Columbia Valley, WA

Jaine Thunderston Rose, Columbia Valley, WA

Pierre Chainier Sparkling Brut NV, FR

Corkage Fee | \$25 per opened 750mL bottle (up to three specialty bottles permitted)