

SALTY'S ON THE COLUMBIA WELCOMES YOUR EVENT

****The number of entrée selections varies with the size of the group.***
Specific entrée counts are needed in advance for groups over 25 people.*

Starters

****Please choose one starter selection.****

Caesar Salad

Baby Greens Salad

Seafood Chowder

Plated Entrées

Wild Salmon

Grilled with Lemon Pepper topped with an Olive Sofrito...39.99

Halibut Oscar

With Tomato Hollandaise...43.99

Choice Top Sirloin

8oz. Top Sirloin Grilled Medium

With Marsala Braised Mushrooms...39.99

Prime Rib-Eye Steak

10oz. Prime Rib-Eye Grilled Medium

Topped with Creamy Bleu Cheese...45.99

Prawn Skewer & Top Sirloin

4 Grilled Prawns & 8-oz Choice Top Sirloin Grilled Medium

With Garlic Herb Butter...47.99

Cedar Plank Roasted Chicken Breast

With Bourbon BBQ Glaze, Caramelized Onions, and Fresh Mozzarella...31.99

Vegetarian Ravioli

Feta Cheese & Spinach Ravioli with a Pesto Cream Sauce...34.99

Served with Chef's Choice of Accompaniments and Artisan Bread and Butter

Desserts

****Please choose one dessert selection.****

Tollhouse Chocolate Ganache Tart

Or

Berries & Cream Parfait

Beverages

Coffee, Decaffeinated Coffee, Tea, or Iced Tea

+ 20% Service Charge

Plated Entrées on the Lighter Side

SALTY'S WELCOMES YOUR EVENT

****The number of entrée selections varies with the size of the group.***
Specific entrée counts are needed in advance for groups over 25 people.*

Starter

Chef's Seasonal Soup

Plated Entrées

Prawn Skewer

Simply Grilled and Topped with Lemon Garlic Butter...29.99

Choice Top Sirloin

*8-oz Choice Top Sirloin Grilled Medium
With Garlic Herb Butter...35.99*

Chicken Breast

Finished with a Tomato Hollandaise...29.99

Spinach Mac & Cheese

Made with Four Cheeses and Fresh Spinach sautéed with Garlic and Shallots...29.99

Served with Chef's Choice of Accompaniments and Artisan Bread and Butter

Dessert

Berries & Cream Parfait

Beverages

Coffee, Decaffeinated Coffee, Tea and Iced Tea

*+ 20% Service Charge
Menu preparations and prices change seasonally.*

SALTY'S DINNER BUFFET

Minimum of 40 guests

Choose Two Entrée Selections:

*Grilled Lemon Pepper Salmon
Finished with a Pesto Beurre Blanc*

*Grilled Prawn Skewers
Finished with Lemon Garlic Herb Butter*

*Cedar Plank Roasted Chicken Breast
With Bourbon BBQ Glaze, Caramelized Onions, and Fresh Mozzarella*

Accompaniments

Caesar Salad

Baby Greens Salad

Rice Pilaf

Roasted Baby Red Potatoes

Chef's Choice of Vegetarian Pasta

Sautéed Seasonal Vegetables

Rolls & Butter

Desserts

Assorted Freshly Baked Miniature Desserts

Beverages

Coffee, Decaffeinated Coffee, Tea and Iced Tea

Enhance Your Buffet

Carving Station Options:

Prime Rib - \$10.00 per person with full buffet

Honey Glazed Ham - \$6.00 per person with full buffet

Carving fee \$50.00 per carver

Lunch Buffet - 29.99 per person

Dinner Buffet - 35.99 per person

**Carving Fee - 50.00 per carver*

+ 20% Service Charge

Menu preparation & prices change seasonally.

SALTY'S LAND & SEA BUFFET

Minimum of 40 guests

Chilled Seafood Bar

Peel & Eat Prawns

Pacific Crab

Salmon Lox

Seafood Ceviche

Bacon Wrapped Scallops

Steamed Clams with Pesto Cream

Blackened Salmon

Honey Glazed Ham

Chicken Broccoli Alfredo Rotini

Roasted Red Potatoes

Rice Pilaf

Artisan Bread & Butter

Caesar Salad

Mixed Baby Greens

Assorted Grilled Vegetables

Fresh Fruit Display

Assorted Freshly Baked Desserts

Coffee, Decaffeinated Coffee, Tea, Iced Tea

Juice or Fountain Soda Pops

Enhance Your Buffet

Carving Station Option:

Prime Rib - \$10.00 per person with full buffet

Carving fee \$50.00 per carver

Lunch Buffet - 39.99 per person

Dinner Buffet - 45.99 per person

**Carving Fee - 50.00 per carver*

+ 20% Service Charge

Menu preparation & prices change seasonally.

SALTY'S RECEPTION BUFFET

Minimum of 40 guests

Carving Station

Prime Rib

With Dollar Rolls & Condiments

Coconut Crusted Tiger Prawns

With Thai Chili Sauce

Crab Cakes

With Salsa Verde Aioli

Chicken Skewers

With Spicy Peanut Sauce

Beef Skewers

With Asian Dipping Sauce

Fresh Vegetable Assortment

With House-made Ranch Dip

Fresh Seasonal Fruit Display

Caesar Salad

Pasta Salad

Beverages

Coffee, Decaffeinated Coffee, Tea, or Iced Tea

Afternoon receptions: 28.99 per person

Evening receptions: 33.99 per person

Carving fee 50.00 per carver

Pasta Action Station Option:

Pasta and Seasonal Sauce

Choice of the Following Ingredients:

*Bay Shrimp, Red Onions, Mushrooms, Artichoke Hearts, Scallions, Spinach,
Red, Yellow, & Green Bell Peppers, Garlic, and Freshly Grated Parmesan*

5.00 per person with full buffet only

50.00 per Pasta Chef

+ 20% Service Charge

Menu preparation & prices change seasonally.

SALTY'S ITALIAN BUFFET

Minimum of 40 guests

Buffet Menu

Served for 1-1/2 Hours

Baby Greens Salad

Caesar Salad

With Garlic Croutons & Parmesan

Antipasto

Assorted Grilled Vegetables & Olives

Bowtie Pasta Alfredo

Baked Ziti Pasta Marinara

Chicken Caprese

With Fresh Mozzarella, Plum Tomatoes and a Balsamic Reduction

Baked Salmon

Finished with a Lemon Dill Sauce

Artisan Bread & Butter

Assorted Miniature Desserts

Beverages

Coffee, Decaffeinated Coffee, Tea, or Iced Tea

Afternoon receptions: 21.99 per person

Evening receptions: 26.99 per person

Pasta Action Station Option:

Chef's Choice of Pasta and Seasonal Sauce

Your Choice of the Following Ingredients:

*Bay Shrimp, Red Onions, Mushrooms, Artichoke Hearts, Scallions, Spinach,
Red, Yellow & Green Bell Peppers, Garlic, Freshly Grated Parmesan*

5.00 per person with full buffet

50.00 per Pasta Chef

Buffet selections may vary

HORS D'OEUVRES BY THE DOZEN

Minimum order of 2 dozen per item

Coconut Crusted Tiger Prawns

With Thai Chili Sauce...35.00/ dozen

Crab Cakes

With Salsa Verde Aioli...32.00/ dozen

Beef Skewers

With an Asian Barbeque Sauce...30.00/ dozen

Chicken Skewers

With Spicy Peanut Sauce...24.00/ dozen

Crab Won Tons

With Soy Dipping Sauce...26.00/ dozen

Bacon Wrapped Scallops

Finished with a Honey Mustard Sauce...30.00/ dozen

Sesame Chile Marinated Beef Tips

On Crisp Endive Leaves...24.00/ dozen

Vegetarian Spring Rolls

With a Spicy Peanut Sauce...24.00/ dozen

Seared Beef Tenderloin & Tomato Basil Bruschetta

24.00/ dozen

Chilled Tiger Prawns

With Cocktail Sauce...32.00/ dozen

Oysters Rockefeller

With Pernod Cream and Parmesan...Market Price

Freshly Shucked Oysters on the Half Shell

Market Price

+ 20% Service Charge

HORS D'OEUVRES TRAYS

*Each tray serves 25 people
Larger trays are available*

Seasonal Fresh Fruit Assortment

90.00

Fresh Vegetable Assortment

With House-made Ranch Dip

75.00

Salty's Select Cheese Tray

With Crackers

85.00

Salty's Select Cheese Tray & Fresh Vegetable Assortment

With Crackers & Ranch Dip

85.00

Northwest Smoked Salmon Mousse Canapés

Capers, Red Onions, Dill Cream Cheese, & Arugula

95.00

Chilled Seafood Tray

Smoked Salmon, Poached Tiger Prawn & Pacific Crab

Served with Cocktail Sauce, Lemon Wedges and Crackers

350.00

Chilled Seafood Platter

Serves 6-8

*Dungeness Crab, King Crab, Salmon, Lox,
Prawns, Pacific Oysters on the Half Shell, Steamed Clams,
With Cocktail Sauce, Lemon Wedges and Crackers*

65.99

+ 20% Service Charge

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SALTY'S DESSERTS

<i>Berries & Cream Parfait</i> <i>Made with Fresh Seasonal Berries</i>	6.29 each
<i>Tollhouse Chocolate Ganache Tart</i> <i>Served on a Chocolate Chip Cookie Crust</i>	6.29 each
<i>Pastry Chef's Seasonal Dessert</i> <i>Exceptional Desserts presented by Pastry Chef Darla Swanson</i> <i>Ask your catering contact for details</i>	6.29 each
<i>Freshly Baked Cookies</i>	24.00 dozen
<i>Miniature Desserts</i> <i>An Assortment of Freshly Made Petite Desserts</i>	30.00 dozen

SALTY'S CHOCOLATE FOUNTAIN

Three-tiered Fountain of Cascading Chocolate
With Strawberries, Pineapple, Ladyfingers, & Marshmallows
5.00 per person
50-person Minimum

SALTY'S CUSTOM CAKES

We also make tiered cakes for your special occasions. Please ask about sizes and flavors.

<u>Flavors</u>		
<i>Choose one from each column</i>		
<u>Cake</u>	<u>Filling</u>	<u>Frosting</u>
<i>Vanilla</i>	<i>Lemon</i>	<i>Vanilla Buttercream</i>
<i>Chocolate</i>	<i>Raspberry</i>	<i>Chocolate Buttercream</i>
<i>Carrot</i>	<i>Cream Cheese</i>	<i>Cream Cheese</i>
<i>Yellow</i>	<i>Chocolate Mousse</i>	<i>Dark Chocolate Ganache</i>
<i>Poppy Seed</i>	<i>Bavarian Cream</i>	<i>Whipped Cream</i>
	<i>Fresh Fruit (Seasonal)</i>	
<u>9" Round</u>	<u>Quarter Sheet</u>	<u>Half Sheet</u>
45.00	80.00	160.00
<i>Serves up to 14</i>	<i>Serves up to 25</i>	<i>Serves up to 50</i>

A minimum of 48-hrs notice is needed for sheet cakes.
A minimum of 10 days is needed for wedding cakes.

+ 20% Service Charge

SALTY'S BEVERAGES

Alcohol Selections

House Wine.....	7.50-12.00/ glass
House Sparkling Wine.....	22.00/ bottle
Bottled Beer	3.95-\$4.95/ bottle
Draft Beer, Local Micro Brews	4.75-\$5.50/ pint
Spirits.....	5.00 and up
Salty's Classic Cocktails	5.95-\$8.95/ each
Ports.....	7.25-\$21.00/ glass
Cognac	5.25-\$23.00/ each
Scotch	6.95-\$18.95/ each

Additional Selections

Lattes, Mochas, Espresso Drinks	2.50 & up/ each
Assorted Fountain Sodas	2.75/ each
Assorted Canned Sodas	2.50/ each
Mineral Water	3.75/ each
Alcohol-free Beer	3.75/ each
Sparkling Cider.....	15.50/ bottle
Alcohol-free Wine.....	3.75/ glass

Coffee/Tea

Cup (with complimentary refills).....	2.99/ cup
Carafe (8 cups).....	20.00/ carafe
Pump Urn (11 cups).....	27.95/ urn
Brew Urn (24 cups).....	60.00/ urn

+ 20% Service Charge

CATERING LUNCH MENU

Starters

Please choose one starter selection for your event menu.

Caesar Salad

Baby Greens Salad

Seafood Chowder

Plated Lunch Selections

*Please choose up to 4 entrée selections for your event menu.
Specific entrée counts are needed in advance for groups over 25 people.*

Prime Rib Dip

With Au Jus, Swiss Cheese, Rosemary-Shallot Aioli & Fries...17.99

Blackened Halibut Tacos

White Corn Tortillas, Fresh Tomato Pico, Chipotle Aioli, Sour Cream, Queso Fresco...19.99

Caprese Salmon Burger

Fresh Mozzarella, Caramelized Onions, Balsamic Tomatoes, Salsa Verde Aioli & Fries...17.99

Bay Shrimp Louie

Romaine, Grape Tomato, Cucumber, Green Beans, Avocado, Hard-Boiled Egg & Dressing...15.99

Spinach Mac & Cheese

Made with Four Cheeses and Fresh Spinach sautéed with Garlic and Shallots...15.99

Cedar Plank Roasted Chicken Breast

With Bourbon BBQ Glaze, Caramelized Onions, and Fresh Mozzarella ...17.99

Top Sirloin

8-oz. Cut Choice Top Sirloin with Herb Butter - Grilled Medium...27.99

Wild Salmon

Cedar-Smoked and topped with a Port Reduction.....23.99

Served with Chef's Choice of Accompaniments, Artisan Bread and Butter

Desserts

Please choose one dessert selection for your event menu.

Pastry Chef's Seasonal Desserts...6.29 each

Freshly Baked Cookies...24.00 dozen

Assorted Miniature Desserts...30.00 dozen

Beverages

Coffee, Decaffeinated Coffee, Tea, & Iced Tea

+ 20% Service Charge

Menu preparations and prices change seasonally

SALTY'S BUSINESS MEETINGS

Plated Executive Breakfast

*Bacon, Cheese Scrambled Eggs and Country Potatoes
Chef's Selection of Croissants, Muffins, and Bagels
Sliced Fresh Seasonal Fruits
Coffee and Orange Juice
14.99 per person*

Continental Breakfast

*Chef's selection of Croissants, Muffins, and Bagels
Sliced Fresh Seasonal Fruits
Coffee and Orange Juice
11.99 per person*

Breaks

*Assorted Soft Drinks..... 2.50 & up/ each
Whole Fresh Fruits..... 1.75 each
Fresh Fruit Trays:
 Small (12 guests).....45.00
 Large (25 guests).....90.00
Freshly Baked Cookies.....24.00/ dozen
Miniature Desserts30.00/ dozen
*An Assortment of Freshly Made Petite Desserts**

Desserts

Seasonal Fresh Fruit Plate 5.29each
White Chocolate Mousse Cake..... 6.29 each
Berries & Cream Parfait..... 6.29 each
Vanilla Bean Crème Brulee..... 6.29 each
Tollhouse Chocolate Ganache Tart 6.29 each

+ 20% Service Charge

SALTY'S BRUNCH BUFFET

Available Sundays until 2:00PM

Assorted Salads

Fresh Seasonal Fruits & Vegetables

Imported & Domestic Cheeses

Blackened Salmon

Pacific Crab

Tiger Prawns

Clams & Mussels

Oysters on the Half Shell

Carved Prime Rib & Ham

Premium Bacon & Sausage

Chef's Seasonal Favorites

Omelets Made to Order

Crepes Made to Order

Fresh Pasta Bar

Eggs Benedict

Belgian Waffles

Pastries & Muffins

Freshly Baked Desserts and More!

Coffee, Tea, Soft Drinks, Orange Juice

34.95 per person

Children 12 years old and under @ 1.50 per year of age

Enhance Your Brunch with House Champagne & Mimosas
Refills are Complimentary
\$5.00 per adult

+ 20% Service Charge

Menu preparation & prices change seasonally

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SALTY'S RECEPTION INFORMATION

- 1. We suggest ordering a minimum of 10-12 pieces of food per guest as a guideline for your buffet. The Catering Director will assist you with menu planning.*
- 2. A general estimate for adult beverage service is about 2 to 3 drinks per guest. Beverages from the bar are charged on a per drink basis.*
- 3. Wine or sparkling wine may be ordered by the glass or by the bottle. One bottle contains 4-6 glasses of wine. We do not require the purchase of a specific number of bottles. We will open wine only as needed. You will be charged only for bottles opened.*
- 4. Our Pastry Chef is available to help you select your cake. We will set up a cake table with plates, forks, cutting and serving utensils. Our staff will cut and serve cake for you. A cake service fee of \$1.00 +20% per person applies only if the cake is not provided by Salty's.*
- 5. Once you have met the room minimum, prices include room fee, house linens, silver, china, glassware, and service staff. Staff will serve beverages throughout your event. We will keep the buffet stocked, pick up plates, and keep the room neat. We will also be doing all the room setup and breakdown, and all the dishes!*
- 6. If you would like to have a congratulatory message on Salty's reader board, the charge is \$30.00 per side. Your message will be displayed for a minimum of an hour before the reception, and for at least a half-hour afterwards.*
- 7. We regret that, due to environmental concerns, we cannot allow glitter, confetti, rice, flower petals or birdseed to be used or thrown either inside or outside the facility.*
- 8. Please discuss your arrangements with the Catering Director to determine whether a labor charge, equipment rental fee, or special service charges apply. Food and beverage prices are subject to change and may be confirmed 2 months prior to your event.*
- 9. We are happy to offer suggestions for florists, decorators, and taped or live entertainment.*

ADDITIONAL SERVICES & EQUIPMENT

WI-FI

(Available throughout dining interior, not available on decks)

Complimentary

Special Napkin Colors *(other than house colors)*

0.50 each

Balloons

1.50 per balloon

Reader Board Message

30.00 per side

Cake Cutting & Service Fee

(Unless provided by Salty's bakery)

1.00 per guest

House Musicians

Please call for prices

Dance Floors

Please call for prices

Carving Fee

50.00 per carver

Corkage Fee

15.00 per bottle

Flower Arrangements & Centerpieces

Call for prices

Audio Visual Equipment

May be ordered through the Catering Sales Office

Prices quoted upon request

+ 20% Service Charge