

RINK-SIDE & CAPTAIN'S ROOM CATERING MENUS



**KRAKEN
COMMUNITY
ICEPLEX**



32 BAR & GRILL

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**CHOOSE FROM A DELICIOUS
SELECTION OF CATERING,
WHATEVER YOUR OCCASION.**

ALL FINAL MENU SELECTIONS AND GUEST NUMBERS
DUE 7 CALENDAR DAYS PRIOR TO THE EVENT AND CANNOT BE DECREASED.
CUSTOM MENUS AVAILABLE UPON REQUEST

BAR PACKAGES & SERVICES

2-HOUR HOST BAR PACKAGES

non-alcoholic \$7.65 per person

beer, wine and non-alcoholic \$23.95 per person (min \$500 spend rink-side)

beer, wine, spirits and non-alcoholic \$31.65 per person (min \$1000 spend rink-side)

hot chocolate with whip cream and marshmallows \$90/gallon (16 8oz servings per gallon)

hot Starbucks coffee and tea \$90/gallon

wine

Chateau Ste. Michelle Chardonnay
Chateau Ste. Michelle Cabernet
Primarius Pinot Noir
Erath Pinot Rose

spirits

Vido Vodka
Sheringham Gin
Jack Daniel's Whiskey
Jameson Irish Whiskey
Bacardi Silver
Kraken Rum
Casamigos Blanco Tequila
Hennessy Brandy

SPECIALTY COCKTAIL PACKAGES

bloody mary bar

\$21.65 per person

Vido Vodka, house-made mary mix,
array of specialty garnishes

mimosa bar

\$18.95 per person

Chateau Ste. Michelle Brut,
fresh squeezed juices
(oj, grapefruit, pineapple)

ALL PRICES SUBJECT TO 20% SERVICE CHARGE + 10.25% TAX



BREAKFAST PACKAGES

GRAB & GO

\$25.85 per person

all menus for minimum 25 guests

all served with orange juice,
freshly brewed Starbucks regular and
decaffeinated coffee, selection of teas

- bacon, egg & cheddar breakfast burritos
- whole fruit platter
- butter croissant and blueberry muffins
- seasonal fruit jams with sweet butter

GOALTENDER

\$30.65 per person

- individual Ellenos yogurts and granola
- whole fruit platter
- salmon lox platter with assorted bagels
- butter croissant and blueberry muffins
- seasonal fruit jams with sweet butter

SHIPWRECKED

\$36.65 per person

- sliced seasonal fresh fruit
- individual Ellenos yogurts and granola
- butter croissant, chocolate croissant, and blueberry muffins
- seasonal fruit jams with sweet butter
- free range, organic scrambled eggs
- breakfast potatoes with fresh herbs
- smoked bacon and pork sausage

LORD STANLEY'S

\$46.65 per person

- sliced seasonal fresh fruit
- individual Ellenos yogurts and granola
- butter croissant, chocolate croissant, and blueberry muffins
- seasonal fruit jams with sweet butter
- vegan chocolate cinnamon chia pudding
- challah french toast with pure maple syrup, berry compote
- dungeness crab benedict with brown butter hollandaise
- free range, organic scrambled eggs
- breakfast potatoes with fresh herbs
- smoked bacon and pork sausage

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BREAKFAST ADD-ON'S

all menus for minimum 50 guests

BREAKFAST CHEF ATTENDANT STATIONS

\$150 for a chef attendant,
one chef per 50 guests

OMELET CHEF

\$13.65 per person

- cage free whole eggs, egg whites
- ham, bacon, sausage
- mushrooms, bell peppers, spinach, tomatoes, diced onion, jalapeno
- cheddar, swiss & jack cheese

BENEDICT CHEF

\$18.85 per person

traditional

ham, hollandaise, herb

dungeness crab

brown butter bearnaise, smoked paprika

smoked salmon

lox, fresh dill, hollandaise

pork belly

gochujang hollandaise, pickled radish

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HAPPY HOUR & HORS D'OEUVRES

all menus for minimum 25 guests

SHUTOUT

\$17.85 per person

- baked goat cheese with thyme roasted olives and grilled sourdough
- lemon tahini hummus with grilled pita bread, roasted garlic and olive oil
- house-cut fries

SLAPSHOT

\$28.65 per person

- pork belly tacos with chipotle slaw and pickled jalapeno
- fried calamari with house-made cocktail sauce
- cheeseburger sliders with secret sauce, fries and pickles
- buffalo wings with blue cheese dip
- pretzel rolls with pepper jack cheese dip

TOP SHELF

\$36.65 per person

- house-made chicken tendies with bbq & ranch dip
- coconut shrimp with sweet chili sauce
- house-cut french fries
- mini crab rolls
- chef's board with specialty cheeses, cured meats, jams, pickled mustard seed, marcona almonds and grilled sourdough
- pretzel rolls with pepper jack cheese dip

PIZZA PARTY

\$17.85 per person

- selection of margherita, pepperoni, cheese or mushroom pizzas
- recommend 1 pizza per 4 guests (2 slices each)

KID'S PACKAGE

\$19.65 per person, 20 guest minimum

- cheese and pepperoni pizza
- chicken tenders with bbq sauce
- mac and cheese with Beecher's cheddar
- carrot and celery sticks with cherry tomatoes and buttermilk ranch dip
- cookies and brownies

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STATIONARY PLATTERS

CHEF'S BOARD

\$15.65 per person

- chef's selection of artisan cheeses and marcona almonds
- local honeycomb, pickled mustard seed and chili orange marmalade
- roasted whole garlic
- soppressata, salami
- grilled sourdough bread

MEDITERRANEAN

\$12.65 per person

- lemon hummus and tzatziki
- roasted whole garlic
- herb marinated olives
- grilled zucchini, asparagus, bell pepper and portobello mushrooms
- warm pita bread

BRINY DEEP

\$40.85 per person

- PNW oysters on the half shell
- poached jumbo shrimp
- dungeness crab cocktail
- shallot mignonette
- scallop crudo with pickled watermelon
- fresh horseradish, cocktail sauce, and lemon

WINGS N' THANGS

\$20.65 per person

- lemon-pepper-honey wings with blue cheese dipping sauce
- cheeseburger sliders with secret sauce on brioche bun
- pork belly tacos with chipotle slaw and pickled jalapeno
- fries with chipotle ketchup

PASSED HORS D'OEUVRES

24 guest minimum

- | | |
|--|-------------------|
| • coconut shrimp with orange chili marmalade | \$45.95 per dozen |
| • mini crab cakes with siracha aioli | \$74.95 per dozen |
| • caprese skewers with pesto drizzle | \$35.95 per dozen |
| • smoked salmon on potato rosti and herbed sour cream | \$35.95 per dozen |
| • Beecher's grilled cheese with fig jam | \$33.65 per dozen |
| • oyster on the half shell | \$58.65 per dozen |
| • foraged mushroom toast with lemon-thyme goat cheese | \$48.65 per dozen |
| • ahi tuna on fried sushi rice with ponzu and seaweed | \$72.65 per dozen |
| • grilled tenderloin toast with horseradish cream and pickled mustard seed | \$62.65 per dozen |
| • grilled lamb chop with chimichurri | \$71.65 per dozen |
| • bacon wrapped dates stuffed with blue cheese | \$48.65 per dozen |



LUNCH & DINNER PACKAGES

SALAD & SANDWICH BUFFET

\$30.65 per person

all served with freshly brewed Starbucks regular and decaffeinated coffee, selection of teas.

- chopped romaine salad with tomatoes, cucumbers and buttermilk dressing
- pesto pasta salad primavera
- fresh fruit with melon and berries
- sea salt kettle chips
- house-made cookies

SELECT 2 SANDWICHES TO PROVIDE

- **turkey club** with bacon tomato, swiss and butter lettuce on sourdough bread
- **ham and swiss** with dijonnaise and whole wheat bread
- roast beef and cheddar with horseradish aioli on rye bread
- **caprese** with basil pesto on italian roll
- **thai chicken wrap** with cucumber and peanut sauce
- **veggie** avocado, sprouts and pickled vegetables on ciabatta with goat cheese spread

ZAMBONI

\$40.85 per person

- minestrone soup
- cherry tomato caprese with mozzarella, basil and roasted garlic
- classic caesar salad with parmesan reggiano, croutons and caesar dressing
- focaccia bread with olive oil and roasted olives
- tiramisu

SELECT 2 MAIN COURSES TO PROVIDE

- **arugula pesto penne** with sundried tomatoes, asparagus & chickpeas
- **pumpkin alfredo pasta** with sage, kale & pepitas
- **Italian meatballs** with rigatoni, san marzano tomato sauce and parmesan reggiano
- **lemon-herb butter shrimp scampi** with spinach & grilled zucchini linguine
- **butternut squash & spinach lasagna** with roasted garlic bechamel
- **fettuccine with grilled chicken breast** with broccolini & lemon ricotta
- **beef bolognese** with rigatoni and parmesan

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HAT TRICK

\$38.85 per person

- sustainable farmers green salad
tomato, cucumber and raspberry vinaigrette
- quinoa salad
radish, green beans, roasted onion with feta
- freshly baked brownies and blondies

SELECT 2 SANDWICHES TO PROVIDE

- **Beechers grilled cheese** with caramelized onion and fig jam
- **smoked turkey club** with bacon, cheddar, lettuce, tomato, whole grain mustard on baguette
- **grilled veggies** with zucchini, squash, bell peppers and pesto and sprouts on ciabatta
- **tuna salad** with mayonnaise, lettuce tomato, pickles, mustard aioli on rye bread
- **Italian grinder** with mortadella, salami, pepperoncini, lettuce, tomato on soft baguette
- **peanut chicken wrap** with cabbage, cilantro, pickled radish
- **pressed cubano** with ham, swiss, pickles, pork belly
- **roast beef** with cheddar, horseradish cream, lettuce and tomato on sourdough
- **chipotle chicken** with feta, grilled onion, garlic mayo on ciabatta

BBQ

\$50.65 per person

- iceberg wedge salad with buttermilk herb dressing
- baby back ribs, smoked brisket & grilled chicken
- tangy vinegar and sweet-smokey sauces
- shredded cabbage and carrot slaw, yukon potato salad
- sliced watermelon, grilled corn, brioche rolls
- apple pie crumble

PIKE PLACE

\$76.65 per person

- bacon and clam chowder with Yukon potato
- farmers greens with beet and carrot ribbons and herb vinaigrette
- mini crab cakes with sriracha aioli
- cucumber and mint quinoa salad with roasted shallot
- dinner rolls with sweet butter
- seared salmon with lemon-garlic butter and roasted leeks
- grilled chicken breast with kale pesto and blistered tomato
- sunchoke and potato mash with herbs
- locally made macarons

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LUNCH & DINNER ADD-ON'S

ACTION STATIONS

\$150 for a chef attendant,
one chef per 50 guests

CARVING

rosemary and sea salt crusted prime rib \$400, serves 25
whole grain mustard, au jus and creamy horseradish

roasted beef tenderloin \$370, serves 20
chimichurri, creamy horseradish, bordelaise sauce

fig & spinach stuffed turkey breast \$275, serves 20
traditional sage gravy, cranberry stuffing

smoked king salmon market price, serves 25
tartar sauce, hollandaise and rye toast

CHEF ATTENDED

6' seafood paella \$18 per person, 100-person minimum
lobster, clams, mussels, chicken, halibut, piquillo
peppers, sofrito, english peas, and bomba rice with
pine-nut & parsley gremolata

street tacos \$16 per person, 25-person minimum
carne asada, carnitas and grilled pollo asada with
guacamole, pico de gallo, street corn, salsa verde,
mexican rice, pinto beans, shredded cabbage, cotija
cheese and corn tortillas

champagne & oysters \$125 per person, 10-person maximum
american caviar, grower champagne, sabering lessons, PNW
oysters with group shucking tutorial, mignonette, fresh
horseradish and chili ginger sauce

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DESSERT MENUS

SERVES 12

hot chocolate \$90/gallon
(16 8oz servings per gallon)

brownies and blondies \$24
cinnamon churros \$36
chocolate covered strawberries \$36
key lime pies \$32
chocolate flourless cake \$45
carrot cake \$45
NY cheesecake \$48
chef's choice assorted dessert bites \$150
(~3 pieces per person)

SERVES 24

tiramisu \$45
truffles and macarons \$75
petit fours \$72
banana splits \$200

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