

# 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

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# 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 pizza

- 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

all menus for minimum 25 guests

## 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 |

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# 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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