EVENT MENU

RINK-SIDE & CAPTAIN'S ROOM

KRAKEN COMMUNITY ICEPLEX



32 BAR & GRILL

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

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

ALL PRICES SUBJECT TO 20% SERVICE CHARGE + 10.55% TAX

32 BAR & GRILL 32 BAR & GRILL 32 BAR & GRILL

BAR PACKAGES & SERVICES

2-HOUR HOST BAR PACKAGES

non-alcoholic $7.65 per person

beer, wine and non-alcoholic $24.95 per person (min $500 spend rink-side)

- per additional hour: +$4.95 per person

beer, wine, spirits and non-alcoholic $32.85 per person (min $1000 spend rink-side)

- per additional hour: +$6.95 per person

beer & wine drink tickets $9.00 per person (min $500 spend rink-side)

beer, wine and spirits drink tickets $14 per person (min $1000 spend rink-side)

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

hot Starbucks coffee and tea $90/gallon

wine

Columbia Winery Cabernet
Columbia Winery Chardonnay
Primarius Pinot Noir
Charels Smith Band of Roses

spirits

New Amsterdam Vodka
New Amsterdam Gin
Jack Daniel's Whiskey
Jameson Irish Whiskey
Bacardi Silver
Dark Rum
Silver Tequila
Hennessy Brandy

SPECIALTY COCKTAIL PACKAGES

bloody mary bar
$21.65 per person

New Amsterdam Vodka,
house-made mary mix,
array of specialty garnishes

mimosa bar
$18.95 per person

Browne Brut,
fresh squeezed juices
(oj, grapefruit, pineapple)

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BREAKFAST PACKAGES

all menus for minimum 25 guests
all packages customizable

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

GRAB & GO
$32.65 per person

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- bacon, egg & cheddar breakfast burritos

GOALTENDER
$38.95 per person

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- individual yogurts & granola - GF
- salmon lox platter with assorted bagels
- free range organic scrambled eggs - GF

SHIPWRECKED
$42.85 per person

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- individual yogurts & granola - GF
- breakfast potatoes with fresh herbs - GF/DF/V
- smoked bacon & pork sausage - GF/DF
- free range organic scrambled eggs - GF

LORD STANLEY'S
$52.45 per person

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- individual yogurts & granola - GF
- challah french toast with pure maple syrup, berry compote
- Dungeness crab benedict with brown butter hollandaise
- breakfast potatoes with fresh herbs - GF/DF/V
- smoked bacon & pork sausage - GF/DF
- free range organic scrambled eggs - GF

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BREAKFAST ADD-ON'S

all menus for minimum 25 guests
all packages customizable

BREAKFAST CHEF ATTENDANT STATIONS

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

OMELET CHEF

$18.95 per person - GF

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

BENEDICT CHEF

$24.85 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
all packages customizable

SHUTOUT
$23.85 per person

- phyllo cups with cucumber & mint quinoa salad with roasted shallot & feta
- lemon tahini hummus with grilled pita bread, roasted garlic & olive oil - DF/V
- house-cut truffle fries with yuzu aioli - GF/DF/V

SLAPSHOT
$33.65 per person

- fried calamari with house-made cocktail sauce
- cheeseburger sliders with secret sauce, fries, pickles
- house-cut french fries
- Buffalo wings with blue cheese dip - GF/DF
- pretzel rolls (DF/V) with pepper jack cheese dip & honey mustard

TOP SHELF
$43.95 per person

- chicken tenders with bbq & buttermilk ranch
- coconut shrimp with sweet chili sauce
- house-cut french fries
- mini crab rolls
- chef's board with specialty cheeses, cured meats & accoutrements
- pretzel rolls (DF/V) with pepper jack cheese dip & honey mustard

PIZZA PARTY
$21.85 per pizza

- **margherita pizza** with San Marzano tomato sauce, mozzarella, basil
- **pepperoni pizza** with San Marzano tomato sauce, mozzarella, pepperoni
- **Hawaiian pizza** with San Marzano tomato sauce, mozzarella, Canadian bacon, pineapple, jalapeño
- **mushroom pizza** with pesto, roasted garlic, goat cheese, mushroom medley, arugula, truffle salt
- recommend one pizza per four guests (two slices each)
- GF crust available

KID'S PACKAGE
$22.85 per person
20 guest minimum

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

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STATIONARY PLATTERS

all menus for minimum 25 guests
all packages customizable

CHEF'S BOARD
$23.85 per person

- chef's selection of artisan cheeses - GF
- fresh berries - GF/DF/V
- roasted whole garlic - GF/DF/V
- soppressata & salami - GF/DF
- grilled sourdough bread - DF/V
- marcona almonds - GF/DF/V

MEDITERRANEAN
$18.85 per person

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

BRINY DEEP
$48.85 per person

- PNW oysters on the half shell - GF/DF
- poached jumbo shrimp - GF/DF
- Dungeness crab cocktail - GF/DF
- shallot mignonette - GF/DF
- scallop crudo with pickled watermelon - GF/DF
- fresh horseradish, cocktail sauce & lemon - GF/DF

WINGS N' THANGS
$36.85 per person

- Buffalo wings with blue cheese dip - GF/DF
- lemon-pepper-honey wings with blue cheese dip - GF
- cheeseburger sliders with secret sauce on brioche bun
- tortilla chips with queso, salsa, pico de gallo - GF
- house-cut french fries
- fresh vegetable tray with dipping sauces - GF/DF/V

HORS D'OEUVRES

all menus for minimum 25 guests

coconut shrimp with orange chili marmalade	$45.95 per dozen
mini crab cakes with siracha aioli	$54.95 per dozen
caprese skewers with pesto drizzle - GF	$35.95 per dozen
smoked salmon on potato rosti & herbed sour cream - GF	$35.95 per dozen
Beecher's grilled cheese with fig jam	$33.65 per dozen
oyster on the half shell - GF/DF	$58.65 per dozen
foraged mushroom toast with lemon-thyme goat cheese	$48.65 per dozen
ahi tuna on fried sushi rice with ponzu & seaweed - GF	$59.65 per dozen
grilled tenderloin toast with horseradish cream & pickled mustard seed	$52.65 per dozen
grilled lamb chop with chimichurri - GF	$48.65 per dozen
bacon wrapped dates stuffed with blue cheese - GF	$48.65 per dozen
manchego arrancini with saffron aioli	$48.65 per dozen

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LUNCH & DINNER PACKAGES

all menus for minimum 25 guests
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all served with freshly brewed Starbucks regular & decaffeinated coffee, selection of teas

PNW POWER LUNCH
$45.65 per person

- grilled salmon or herb chicken breast - GF/DF
- farro salad with hazelnuts & cranberries
- roasted root vegetables with rosemary - GF/DF
- mini whole-grain rolls with whipped butter

SALAD & SANDWICH BUFFET
$37.65 per person

- chopped romaine salad with tomatoes, cucumbers, buttermilk ranch - GF
- pesto pasta salad primavera
- fresh fruit with melon & berries - GF/DF/V
- sea salt kettle chips - GF/DF
- house-made cookies

SELECT TWO SANDWICHES TO PROVIDE:

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

ZAMBONI
$45.35 per person

- minestrone soup - GF/DF/V
- cherry tomato caprese with mozzarella, basil & roasted garlic
- classic caesar salad with Parmesan, croutons & caesar dressing
- garlic bread with olive oil & roasted olives
- tiramisu

SELECT TWO MAIN COURSES TO PROVIDE:

- **arugula pesto penne** with sundried tomatoes, asparagus & chickpeas
- **lemon-herb butter shrimp scampi** with spinach & grilled zucchini linguine
- **ziti with grilled chicken breast,** broccolini & lemon ricotta
- **beef bolognese** with rigatoni & Parmesan
- **penne vodka** with grilled chicken breast & Parmesan

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HAT TRICK
$44.65 per person

- sustainable farmers green salad with tomato, cucumber, raspberry vinaigrette - GF/DF/V
- freshly baked brownies & blondies

SELECT TWO SANDWICHES TO PROVIDE:

- **Beechers grilled cheese** with caramelized onion & fig jam
- **turkey club** with bacon, tomato, swiss, butter lettuce on sourdough bread.
- **veggie** avocado, sprouts, pickled vegetables with goat cheese spread on cibatta
- **tuna salad** with mayonnaise, lettuce, tomato, pickles, mustard aioli on rye bread
- **Italian grinder** with mortadella, salami, pepperoncini, lettuce, tomato on soft baguette
- **Thai peanut chicken wrap** with cucumber & peanut sauce
- **pressed cubano** with ham, swiss, pickles, pork belly
- **roast beef** with cheddar, horseradish cream, lettuce, tomato on sourdough
- **chipotle chicken** with feta, grilled onion, garlic mayo on ciabatta

BBQ
$79.45 per person

- iceberg wedge salad with buttermilk ranch - GF
- baby back ribs, grilled ribeyes, grilled chicken
- tangy vinegar & sweet-smokey sauces - GF/DF/V
- shredded cabbage & carrot slaw, Yukon potato salad
- sliced watermelon - GF/DF/V
- brioche rolls
- apple pie crumble

PIKE PLACE
$81.65 per person

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

VEGETARIAN NORTHWEST HARVEST
$42.85 per person

- wild mushroom pasta with fresh herbs & Parmesan cream sauce
- roasted rainbow carrots & parsnips - GF/DF
- mixed greens with roasted beets & feta - GF
- fresh baked bread with herb butter

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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, creamy horseradish - GF

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

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

4' seafood paella $18 per person, 100-person minimum - GF/DF

lobster, clams, mussels, chicken, halibut, piquillo peppers, sofrito, english peas, bomba rice, saffron aioli

street tacos $16 per person, 25-person minimum - GF

carne asada, carnitas, grilled pollo asada with guacamole, pico de gallo, street corn, salsa verde, Mexican rice, pinto beans, shredded cabbage, cotija cheese, corn tortillas

champagne & oysters $125 per person, 10-person maximum - GF/DF

American caviar, grower champagne, sabering lessons,
PNW oysters with group shucking tutorial, mignonette,
fresh horseradish, chili ginger sauce

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DESSERT MENUS

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

SERVES 12

house-made cookies $30
brownies and blondies $30
cinnamon churros $36
chocolate covered strawberries $36 - GF/DF/V
key lime pies $32
chocolate flourless cake $45 - GF
carrot cake $45
NY cheesecake $48
chef's choice assorted dessert bites $36

SERVES 24

tiramisu $45
truffles & macarons $75
petit fours $72
banana splits $200 - GF

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