



Captain's Room Group Dining Menu

Appetizer Platters

Available for pre-order only. Platters will be brought out as soon as your group arrives.

The Chefs Board -- \$10 per person, 25-person minimum

- Humbolt fog, beemster and beechers cheeses with local honeycomb, chili orange marmalade, roasted whole garlic, pickled mustard seed, soprasata, mortadella, marcona almonds, pickled blueberries and grilled sourdough

Mediterranean -- \$6 per person, 25-person minimum

- Lemon hummus, roasted whole garlic, tzatziki sauce, grilled zucchini, asparagus, bell pepper and portobello mushroom with warm pita bread and herb marinated olives

The Briny Deep -- \$25 per person, 25-person minimum

- 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 -- \$12 per person, 25-person minimum

- Gochujang and 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 herbed yogurt



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Happy Hour Buffet Packages

Available for pre-order only.

\$15 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

\$24 per person

- Pork belly tacos with chipotle slaw and pickled jalapeno
- Fried calamari with chipotle aioli and pepperoncini
- Cheeseburger sliders with secret sauce, fries and pickles
- Buffalo wings with blue cheese dip
- Pretzel rolls with raclette cheese dip

\$35 per person

- House made chicken tendies with chipotle ketchup and blue cheese dip
- Coconut shrimp with orange chili marmalade
- PNW oysters on the half shell with mignonette and fresh horseradish
- Mini crab rolls with fries
- Chefs board with specialty cheeses, cured meats, jams, pickled mustard seed, marcona almonds and grilled sourdough
- Pretzel rolls with raclette cheese dip

2-Hour Hosted Bar Packages

- Non-alcoholic | \$6 per person
- Beer & Wine & Non-alcoholic | \$21 per person
- Beer, Wine, Spirits & Non-alcoholic | \$28 per person
- A la carte bar option based on regular 32-Bar & Grill menu prices

All food & beverage prices subject to 20% service charge + 10.25% tax



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Captain's Room Lunch Buffet

Hat Trick -- \$34 per guest, 25 guest minimum

- Chef's choice seasonal soup
- Sustainable farmers green salad – tomato, cucumber and raspberry vinaigrette
- Quinoa salad- radish, green beans, roasted onion with feta
- Pretzel rolls with whipped butter
- Freshly baked brownies or cinnamon churros
- Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas

Select Three:

- Beechers grilled cheese – caramelized onion and fig jam
- Smoked turkey club—bacon, cheddar, lettuce, tomato, whole grain mustard on baguette
- Grilled veggies—zucchini, squash, bell peppers and pesto and sprouts on ciabatta
- Tuna salad sandwich—mayonnaise, lettuce tomato, pickles, mustard aioli on rye bread
- Italian grinder—mortadella, salami, pepperoncini, lettuce, tomato on soft baguette
- Peanut chicken wrap—cabbage, cilantro, pickled radish
- Pressed cubano—ham, swiss, pickles, pork belly
- Roast beef—cheddar, horseradish cream, lettuce and tomato on sourdough
- Chipotle chicken sandwich—feta, grilled onion, garlic mayo on ciabatta

Zamboni -- \$36 per guest, 25 guest minimum

- 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 or chocolate dipped strawberries
- Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas

Select two:

- 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
- Butternut squash & spinach lasagna with roasted garlic bechamel
- Fettuccine with grilled chicken breast, broccolini & lemon ricotta
- Beef Bolognese with bucatini and parmesan

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The Great One BBQ-- \$45 per guest, 25 guest minimum

- Iceberg wedge salad with buttermilk herb dressing
- Baby back ribs, Smoked brisket & Grilled half chickens
- Tangy vinegar and sweet-smokey sauces
- Shredded cabbage and carrot slaw, Yukon potato salad
- Sliced watermelon, Grilled corn, Brioche rolls
- Apple pie crumble
- Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas

Captain's Room Dinner Buffet

Available for pre-order only. \$115 per guest, 25 guest minimum.

Assortment of Appetizers

- Clam Chowder
- Hearth-Baked Pretzel Knots

Mains (choose 2) + Roasted Fingerling Potatoes and Seasonal Chefs Vegetable Selection

- Kale Caesar Salad
- Grilled Steak with Chimichurri
- Grilled Salmon with Pesto
- Seared Chicken Marsala with Mushroom Demi-glace
- Grilled Portobello Mushroom with Spaghetti Squash (vegetarian)

Dessert

- Lava Cake with Vanilla Ice Cream

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