



**KRAKEN
COMMUNITY
ICEPLEX**

Official Practice Facility of the Seattle Kraken

Rinkside Catering Menus

Choose from a delicious selection of rinkside catering, what ever your occasion. All final menu selections and guest numbers due 7 days prior to your event.

Menus

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Rinkside Bar Service (available with lunch, happy hour and dinner)

2-Hour Rinkside Hosted Bar Packages

- Non-alcoholic | \$6 per person
- Beer & Wine & Non-alcoholic | \$21 per person (min \$500 spend)
- Beer, Wine, Spirits & Non-alcoholic | \$28 per person (min \$1000 spend)

Bottled Beer: Modelo, Coors Light, Blue Moon bottles

Wine: St. Michele Chardonnay, St. Michele Cabernet, Primarius Pinot Noir, Erath Pinot Rose

Spirits: Vodka- Titos; Gin- Tanqueray; Bourbon- Jack Daniels; Scotch - Johnnie Walker Red; Rum – Bacardi Silver and Kraken Rum; Tequila- CasaMigos Blanco; Brandy- Hennessy



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Rinkside Breakfast Menus

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| <p>Rink Side Grab and Go – \$20 per guest, min 25 guests</p> <ul style="list-style-type: none"> • Orange Juice • Bacon, egg and cheddar breakfast burritos • Whole fruit platter • Butter croissant, and Blueberry muffins • Seasonal fruit jams with sweet butter • Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas | <p>The Goaltender -- \$26 per guest, min 25 guests</p> <ul style="list-style-type: none"> • Orange Juice • Individual ellanos yogurt sand granola • Whole fruit platter • Salmon lox platter with assorted bagels • Butter croissant, and Blueberry muffins • Seasonal fruit jams with sweet butter • Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas |
| <p>Shipwrecked—\$34 per guest, min 25 guests</p> <ul style="list-style-type: none"> • Orange Juice • Sliced seasonal fresh fruit • Individual ellanos yogurts and granola • Butter Croissant, Chocolate Croissant, blueberry muffins • Seasonal fruit jams with sweet butter • Free range, organic scrambled eggs • Breakfast potatoes with fresh herbs • Smoked bacon or pork sausage • Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas | <p>Lord Stanley's-- \$43 per guest, min 25 guests</p> <ul style="list-style-type: none"> • Orange Juice • Sliced seasonal fresh fruit • Individual ellanos yogurts and granola • Butter Croissant, Chocolate Croissant, blueberry muffins • Seasonal fruit jams with sweet butter • Vegan chocolate cinnamon chia pudding • Challah French toast pure maple syrup, berry compote • Dungeness crab benedict with brown butter hollandaise • Free range, organic scrambled eggs • Breakfast potatoes with fresh herbs • Smoked bacon or pork sausage • Freshly brewed Starbucks regular or decaffeinated coffee, selection of teas |
| <p>Add on Breakfast Stations \$150 chef attendant, one per 50-75 guests</p> | |
| <p>Omelet Chef – \$12 per guest, min 25 guests</p> <ul style="list-style-type: none"> • Cage free whole eggs, egg whites • Ham, bacon, sausage • Mushrooms, bell peppers, spinach, tomatoes, diced onion, jalapeno • Cheddar, swiss & jack cheese | <p>Benedict Chef—\$17 per guest, min 25 guests</p> <ul style="list-style-type: none"> • Tradition- 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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Rinkside Lunch Menus

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

Box Lunches -- \$25 per guest, 25 guest minimum

- Chopped romaine salad with tomatoes, cucumbers and buttermilk dressing
- Fresh fruit cup with melon and berries
- Sea salt kettle chips
- House made cookie

Select three

- Turkey club with bacon, tomato, swiss and butter lettuce on wheat bread
- Ham and swiss with dijonaise and sourdough
- Roast beef and cheddar with horseradish aioli on rye bread
- Caprese sandwich with basil pesto on Italian roll
- Thai chicken wrap with cucumber and peanut sauce
- Avocado, sprouts and pickled vegetables on ciabatta with goat cheese spread

Kids Lunch -- \$16 per guest, 20 guest minimum

- Cheese and peperoni pizza
- Chicken tenders with BBQ sauce
- Mac and cheese with beechers cheddar
- Carrot and celery sticks with cherry tomatoes and buttermilk ranch
- Cookies and brownies



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Rinkside Happy Hour Menus

\$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

Platters

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

Mediterranean --- lemon hummus, roasted whole garlic, tzatziki sauce, grilled zucchini, asparagus, bell pepper and portobello mushroom with warm pita bread and herb marinated olives
-- \$6 per person, 25-person minimum

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

Wings n' Thangs --- 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
-- \$12 per person, 25-person minimum



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Rinkside Dinner Menus

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| <p>Plant Based -- \$48</p> <ul style="list-style-type: none"> • Heirloom tomato and tofu caprese salad • Roasted leeks with romesco sauce • Fried brussel sprouts with chili sauce and toasted cashews • Harrisa roasted carrots with roasted pecan and onion jam • Pumpkin alfredo pasta with fried sage and breadcrumbs • Vegan brownies with raspberry marmalade | <p>The Great One -- \$97</p> <ul style="list-style-type: none"> • Green chili cornbread • Kettle style pinto beans • Iceberg wedge with cherry tomato, red onion, herbs and buttermilk ranch • Blistered Corn on the cob • Honey glazed carrots and parsnips with rosemary • Beer brined half chickens with mustard au jus • Grilled T-bone steaks with chili butter • Baby back ribs with smokey BBQ sauce • Apple and peach crumbles with vanilla ice cream |
| <p>Pike Place -- \$72</p> <ul style="list-style-type: none"> • Bacon and clam chowder with Yukon potato • Farmers greens with beet and carrot ribbons and herb vinaigrette • Mini crab cakes with siracha aioli • Cucumber and mint quinoa salad with roasted shallot • Pretzel 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 macaroon party | <p>Zamboni -- \$62</p> <ul style="list-style-type: none"> • 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 and chocolate dipped strawberries <p><i>Select Three:</i></p> <ul style="list-style-type: none"> • 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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Rinkside Dessert Menu

- Brownies and Blondies -- \$24 per dozen
- Tiramisu -- \$45, serves 24 people
- Key lime pies \$32, serves 12 people
- Truffles and macaroons \$3 each, minimum 25
- NY cheesecake \$48, serves 12 people
- Banana splits \$8 each, minimum 25 people
- Coconut lemon layer cake \$42, serves 12 people
- Molten chocolate cakes \$7ea, minimum 20 people
- Petit fours \$3 each, minimum 25 people
- Chocolate covered strawberries \$36 per dozen
- Cinnamon churros \$36 per dozen
- Carrot cake \$45, serves 12 people
- Hot Chocolate \$90/gallon (16 8oz servings per gallon)
- Chef's Choice Assorted Dessert Bites - \$12.50pp, min 15 people