



**KRAKEN  
COMMUNITY  
ICEPLEX**

Official Practice Facility of the Seattle Kraken

## Rink-Side & Captain’s Room Catering Menus

Choose from a delicious selection of catering, whatever your occasion. All final menu selections and guest numbers due 10 days prior to your event. Custom menus available upon request.

Menus

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### Bar Packages & Service

#### 2-Hour Hosted Bar Packages

- Non-alcoholic | \$6.95 per person
- Beer & Wine & Non-alcoholic | \$22.85 per person (min \$500 spend)
- Beer, Wine, Spirits & Non-alcoholic | \$29.65 per person (min \$1000 spend)
- Hot Chocolate \$90/gallon (16 8oz servings per gallon)
- Hot Starbucks Coffee & tea with accouterments \$90/gallon

**Bottled Beer:** Modelo, Coors Light, Blue Moon bottles and select IPA’s

**Wine:** Chateau Ste. Michelle Chardonnay, Chateau Ste. Michele Cabernet, Primarius Pinot Noir, Erath Pinot Rose

**Spirits:** Vodka- Titos; Gin- Tanqueray; Bourbon- Jack Daniel’s; Scotch - Johnnie Walker Red; Rum – Bacardi Silver and Kraken Rum; Tequila- Casamigos Blanco; Brandy- Hennessy

#### 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)*



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## Breakfast Menus

All menus for min 25 guests

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

### **Grab and Go – \$24.65 per person**

- Bacon, egg and cheddar breakfast burritos
- Whole fruit platter
- Butter croissant, and Blueberry muffins
- Seasonal fruit jams with sweet butter

### **The Goaltender -- \$28.75 per person**

- Individual ellenos yogurt sand granola
- Whole fruit platter
- Salmon lox platter with assorted bagels
- Butter croissant, and Blueberry muffins
- Seasonal fruit jams with sweet butter

### **Shipwrecked—\$34.65 per person**

- Sliced seasonal fresh fruit
- Individual ellenos 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 and pork sausage

### **Lord Stanley's-- \$43.85 per person**

- Sliced seasonal fresh fruit
- Individual ellenos 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 and pork sausage



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## Breakfast Add On's

### Breakfast Chef Attendant Stations

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

#### Omelet Chef – \$12.95 per guest

- Cage free whole eggs, egg whites
- Ham, bacon, sausage
- Mushrooms, bell peppers, spinach, tomatoes, diced onion, jalapeno
- Cheddar, Swiss & jack cheese

#### Benedict Chef—\$17.85 per guest

- 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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## Happy Hour & Hors d'Oeuvres Menus

All menus for minimum 25 guests

### Happy Hour Packages

**Shut Out** -- \$16.85 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

**Slap Shot** -- \$26.75 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** -- \$35 per person

- House made chicken tendies with BBQ & ranch dip
- Coconut shrimp with sweet chili sauce
- House cut French fries
- Mini crab rolls
- Chefs board with specialty cheeses, cured meats, jams, pickled mustard seed, marcona almonds and grilled sourdough
- Pretzel rolls with pepper jack cheese dip

**Pizza Party!** -- Selection of Margherita, Pepperoni or Mushroom pizzas.

Recommend 1 pizza per 4 guests (2 slices each)

*\$16.90 per pizza*

**Kids Package** -- *\$18.65 per person, 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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## Stationary Platters

**The Chefs Board** --- Chef's selection artisan cheeses with local honeycomb, chili orange marmalade, roasted whole garlic, pickled mustard seed, soppressata, salami, marcona almonds and grilled sourdough

-- \$14.95 per person

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

-- \$11.85 per person

**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

-- \$38.75 per person

**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

-- \$19.65 per person

## Passed Hors d'Oeuvres – min 2 dozen

- Coconut shrimp with orange chili marmalade - \$43.80/dozen
- Mini crab cakes with siracha aioli - \$71.40/dozen
- Caprese skewers with pesto drizzle - \$34.20/dozen
- Smoked salmon on potato rosti and herbed sour cream - \$34.20/dozen
- Beechers grilled cheese with fig jam - \$31.80/dozen
- Oyster on the half shell - \$55.80/dozen
- Foraged mushroom toast with lemon-thyme goat cheese - \$46.20/dozen
- Ahi tuna on fried sushi rice with ponzu and seaweed - \$69/dozen
- Grilled tenderloin toast with horseradish cream and pickled mustard seed - \$59.40/dozen
- Grilled lambchop with chimichurri - \$67.80/dozen
- Bacon wrapped dates stuffed with blue cheese - \$46.20/dozen



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## Lunch & Dinner Menus

All menus for minimum 25 guests

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

### **Salad & Sandwich Buffet -- \$28.75 per person**

- 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 cookie

#### *Select three*

- 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 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

### **Hat Trick -- \$36.85 per person**

- 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 and blondies

#### *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



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**Zamboni** -- \$38.75 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 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 linguine
- Butternut squash & spinach lasagna with roasted garlic bechamel
- Fettuccine with grilled chicken breast, broccolini & lemon ricotta
- Beef Bolognese with rigatoni and parmesan

**BBQ**-- \$47.85 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** -- \$72.85 per person

- 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
- 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 chef attendant, one per 50 guests

### Carving

- **Rosemary and Sea Salt Crusted Prime Rib** – whole grain mustard, au jus and creamy horseradish  
- \$400, serves 25 people
- **Roasted Beef Tenderloin** – chimichurri, creamy horseradish, bordelaise sauce  
- \$370, serves 20 people
- **Fig & Spinach Stuffed Turkey Breast** – traditional sage gravy, cranberry stuffing  
- \$275, serves 20 people
- **Smoked King Salmon** – tartar sauce, hollandaise and rye toast  
- Market price, serves 25 people

### Chef Attended

- **6' Seafood Paella** – lobster, clams, mussels, chicken, halibut, piquillo peppers, sofrito, English peas, and bomba rice with pine-nut & parsley gremolata  
- \$18 per person, 100-person minimum
- **Street Tacos** – 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  
- \$16 per person, 25-person minimum
- **Champagne & Oysters** – American caviar, grower champagne, sabering lessons, PNW oysters with group shucking tutorial, mignonette, fresh horseradish and chili ginger sauce  
- \$125 per person, 10-person maximum





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## Dessert Menus

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