



**trellis**  
**private dining**

**Plated Breakfast**

All Plated Breakfasts include Fresh Brewed Caffé Vita  
Coffee & assorted Mighty Leaf Teas  
All prices are quoted per person

**House-Made Organic Granola**

Sunflower seeds, raisins, coconut & almonds roasted in harmony  
with honey, brown sugar & oats; yogurt  
17.

**Savory Breakfast Croissant**

Scrambled eggs, bacon, cheddar, house-made croissant, Yukon potato hash  
19.

**Classic Eggs Benedict**

Berkshire ham, hollandaise sauce, Yukon potato hash\*  
24.

**Kirkland Breakfast**

Two scrambled eggs, toasted Brioche, country sausage, breakfast potatoes; fresh fruit  
24.

**Salmon Bruschetta**

House-cured gravlax, capers, preserved lemon & red onion\*  
16.

**Steel Cut Oats**

Brown sugar, sautéed apples, cinnamon & raisins  
16.

**Brioche French Toast**

Country sliced house-made Brioche, hand-crafted tomato-orange marmalade  
17.

**Corned Beef Hash**

House-made Corned Beef Hash, Poached Eggs, Hollandaise Sauce  
21.

**Belgian Waffle**

Malted waffles, fresh fruit, & honey whipped cream  
16.

**Steak & Eggs**

Grilled Flat Iron steak, eggs, breakfast potatoes  
26.

**Spinach Omelet**

Fried sage, toasted baguette, tomato-orange marmalade  
20.

Prices subject to change, 20% service charge and 10% sales tax is applicable.  
Menu items subject to seasonal garden availability – Fall Updated 9/09



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## **Breakfast Buffets**

**Minimum of 15 guests**

**If buffet is less than 15 guests, an additional 100. fee will apply**

All Breakfast Buffets include Fresh Brewed Caffé Vita Coffee  
and Assorted Mighty Leaf Teas  
All prices are quoted per person

### **Central Way**

Eggs Florentine served with House-made Hollandaise  
Broccoli Frittata  
Crispy Country Potatoes  
Berkshire Bacon and Country Sausage  
Fresh Fruit and Yogurt  
Assorted Breakfast Pastries  
34.

### **Third Street**

Fresh Sliced Fruit  
House-made Organic Granola  
Assorted Dry Cereals  
Steel Cut Oats, Apples and Brown Sugar  
Skim Milk, Whole Milk and Soy Milk  
Assortment of Fresh Muffins  
Served with Whipped Butter and Fruit Preserves  
22.5

### **Lake Street**

Fresh Sliced Fruit  
Fresh Baked Brioche and Country Wheat Bread  
Honey Butter, Fruit Preserves, Cream Cheese  
Scrambled Eggs with Chives  
Grilled Missouri Ham  
Crispy Fried Potatoes  
29.

### **Market Street**

Fresh Sliced Fruit  
Strawberries with Brown Sugar and Sour Cream  
Fresh Baked Scones with Butter and Jam  
House-made Granola and Yogurt  
21.

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### **Breakfast Additions**

All prices are quoted per person

Fresh Squeezed  
Orange Juice or Grapefruit Juice

4.

Per Pitcher 20.

Apple, Cranberry or Tomato Juice

3.5

Per Pitcher 17.5

Fresh Sliced Fruit 5.

Waffles 6.

Scrambled Eggs 7.

Bacon or Sausage 5.

Homemade Quiche 5.

Individual House-made Yogurts 5. each

Fresh Baked Scones with Butter and Jam 5.

Assorted Fresh Pastries 5.

### **Omelet Station**

**Minimum of 25 guests**

**If less than 25 guests, an additional \$100 fee will apply**

All prices are quoted per person

#### **Choice of Five Items:**

Wisconsin Cheddar, Alpine Swiss, Sour Cream, Country Ham, Berkshire Bacon,  
Artisan Breakfast Sausage, Smoked Salmon, Roasted Red Pepper, Sautéed Onion,  
Wilted Spinach, Diced Tomatoes, Green Onions, Fresh Dill, Mushrooms  
20.

Add 4. per person for each additional item.

Chef attendant: 75. per 25 guests

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### **Plated Luncheons**

Includes choice of Soup or Salad,  
Rustic Bread & Assorted Butters  
(Coffee and Tea upon request)  
All prices are quoted per person

#### **Starters**

May select up to two (2) choices:

##### **Soup of the Day**

##### **Field Greens Salad**

Seasonal greens, goat cheese; white balsamic dressing

##### **Beet Salad**

Roasted beets, orange segments, frisée & citrus vinaigrette

##### **Bleu Cheese Salad**

Whole-leaf Romaine, hazelnuts, Pink Lady apples

##### **Grilled Vegetable Salad**

##### **Whole Leaf Caesar Salad**

House-made Caesar dressing, Parmesan cheese

#### **Entrée**

May select up to three (3) choices:

##### **Pan Seared Chicken**

Free-Range chicken, olives, tomatoes, garlic & charred lemons  
40.

##### **Hanging Tender Steak**

Grilled Sweet onions & plums  
39.

##### **Ravioli**

House-made with beurre blanc  
23.

##### **“La Pasta” Tagliatelle**

Spring peas, basil, mint, house-made bacon & Parmesan  
24.

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**Plated Luncheons (Continued)**

**Spinach Omelet**

Fried sage, toasted baguette, tomato-orange marmalade  
20.

**Egg White Omelet**

Stuffed with crab & asparagus  
26.

**Sandwiches & Salads**

All Salads served with Rustic Bread & Assorted Butters  
All Sandwiches served with House-made Potato Chips  
All prices are quoted per person

**Dungeness Crab Salad**

Field greens, fresh vegetables, Roquefort dressing  
25.

**Chicken Caesar Salad**

Whole leaf Romaine lettuce, grilled chicken breast,  
house-made Caesar dressing  
24.

**Chef's Salad**

Julienne of smoked turkey breast, shaved ham,  
hard boiled egg, roasted tomatoes, Gruyere cheese,  
curled carrots, Green Goddess dressing  
30.

**Salmon Nicoise Salad**

Pan-seared salmon, green beans, Nicoise olives, red onions,  
capers, hard-boiled egg, heirloom tomatoes, creamy herb vinaigrette  
26.

**Greek Salad**

Chopped Romaine, tomatoes, kalamata olives,  
pepperoncinis & red onions, topped with Feta  
18.

**Shrimp Salad**

Bibb lettuce, shaved radish, Green Goddess dressing  
24.

**Trellis Burger**

Brioche roll, Huntsman cheese, lettuce, tomato, onion,  
Berkshire bacon; French fries  
27.

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### Plated Luncheons (Continued)

#### Smoked Turkey Sandwich

Served on a Brioche roll with lettuce, tomato, avocado,  
mustard-mayonnaise dressing & zucchini relish  
24.

#### BBQ Pork Sandwich

House-made potato chips & cole slaw  
24.

#### Salmon BLT

Grilled como bread, Berkshire bacon, capers, lettuce, tomato; field greens  
24.

#### Curried Chicken Sandwich

House-made curried chicken salad with field greens  
24.

### Flatbreads

14. each

#### Caprese Flatbread

Sliced tomato, fresh basil, Parmigiano-Reggiano

#### Roasted Pepper & Goat Cheese Flatbread

Artichoke hearts, kalamata olives, mint & basil

#### White Heat Flatbread

Artichoke purée, pancetta, kalamata olives, chili flakes, mozzarella cheese

#### Pear & Gorgonzola Flatbread

Thin sliced pear, Parma ham, & citrus endive salad

#### Caramelized Orange Flatbread

Paper-thin seasonal oranges, arugula salad

#### Pesto Flatbread

Pine nuts, oven-dried tomatoes, Parmesan cheese & roasted garlic

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## **Luncheon Buffets**

**Minimum 25 guests**

**If less than 25 guests, an additional 100. fee will apply**

All Lunch Buffets include Rustic Bread & Assorted Butters  
(Coffee and Tea upon request)

All prices are quoted per person

### **Evergreen Point**

Garden Fresh Green Salad with Seasonal Fruit and Citrus Vinaigrette  
Tenderloin Tips, Peppers, Merlot Essence  
Seared Salmon with Capers and Lemon  
Squash Ravioli  
Rosemary Roasted Potatoes  
Chef's Vegetables  
40.

### **Juanita Bay**

Soup of the Day  
Bleu Cheese Salad  
Petite Penne Roasted Vegetable and Pesto Salad  
Pre-Made Sandwiches to include:  
Smoked Turkey Breast Sandwich  
Italian Sub Sandwich  
Curried Chicken Sandwich  
38.

### **Hunts Point**

Soup of the Day  
Organic Greens with Balsamic Vinaigrette  
Beet and Citrus Salad  
Grilled Chicken with Rosemary Garlic  
Flat Iron Steak with Crumbled Bleu Cheese  
36.

### **Moss Bay**

Soup of the Day  
Organic Greens with Seasonal Fruit and Citrus Vinaigrette  
Rustic Potato Salad  
Smoked Turkey Sandwich  
Grilled Three Cheese Sandwich  
30.

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## Luncheon Buffets (continued)

### Lake Washington

Soup of the Day  
Blue Cheese Salad  
Sauteed Seasonal Vegetables  
Pan Seared Salmon, Sauteed Granny Smith Apples  
Squash Ravioli  
29.

### Marina Park

#### "Create Your Own Sandwich"

Soup of the Day  
Classic Caesar Salad  
Petite Penne Roasted Vegetable and Pesto Salad  
Assorted Meats and Sliced Cheese Display  
Fresh Assorted Breads and Condiments  
32.

### Box Lunch

Gourmet Sandwich  
Fresh Pasta Salad  
Whole Fruit  
Potato Chips  
Fresh Baked Cookie  
Bottled Water  
24.5

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### **Power Breaks**

All prices are quoted per person

#### **Happy Hour**

Hard Pretzels, Fresh Homemade Chips,  
Garlic Chili Peanuts, Spiced Olives  
9.

#### **Afternoon Delight**

Root Beer or Orange Crush Floats, Assorted Trellis Cookies  
8.

#### **Nature Lovers**

Whole Fruit, Granola-Yogurt Parfaits  
8.

#### **Italian Boot**

Sliced Antipasto Meats and Cheeses,  
Red Onion & Thyme Marmalade, Grapes, Rosemary Chips  
15.

#### **Girl Scout**

Chocolate Chip, Oatmeal, Shortbread,  
Peanut Butter and Chocolate Cookies  
9.

#### **Trellis Cheese Selection**

Assorted Cheeses, Crostini, Crackers,  
House-made Marmalade, Seasonal Fruit Garnish  
12.

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## Break Additions

House-made Granola 27. per pound  
Mixed Nuts 32. per pound  
Hard Pretzels 15. per pound  
Basket of Whole Fruit 3.5 per person  
Brownies and/or Cookies 36. per dozen  
Assorted Candy Bars 30. dozen

Soft Drinks 4. each  
Sparkling and Still Waters 4.25 each  
Caffé Vita Regular or Decaf Coffee 55. per gallon  
Assorted Mighty Leaf Teas 55. per gallon  
Iced Tea 20. per pitcher  
Fresh Lemonade 20. per pitcher

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## Hors d'oeuvres

Minimum order of four dozen per selection

All prices are quoted per dozen

- Beef Tartare, Capers and Horseradish Aioli 26.
- Sliced Duck Crostini, Apricot Mustard, Berry Gastrique 27.
- Chicken Curry in a Cucumber Cup 22.
- Melon Wrapped Minted Prosciutto Skewer 26.
- Baby Beet, Walnut and Apple Canapé 18.
- Demitasse of Seasonal Cold Soup 30.
- Phyllo Tartlets, Goat Cheese and Roasted Red Peppers 22.
- Salmon Tartare 35.
- BBQ Prawn Croustades 36.
- Oven-Dried Tomato Bruschetta 19.
- Butler Passed Crudite 26.
- Beet and Bleu Cheese Crostini 24.
- Parmesan Cheese Sticks 24.
- Roasted Pepper Crostini 18.
- French Style Sausage with Dijon Mustard 21.
- Duck Rilette with Apricot Mustard 24.
- Mt. Townsend Triple Cream with Tomato Marmalade 19.
- Stuffed Mussels 28.
- Mini Crab Cakes, Basil Aioli 49.
- Mushroom Ragout in Puff Pastry 24.
- Prosciutto Grilled Prawns 51.
- Spinach and Feta Spanakopita 21.
- Asparagus, Phyllo Fingers 24.
- Pancetta Gruyere Tartlets 23.
- Mimolette Gougere 21.
- Curried Prawns with Goat Cheese and Mint 31.
- Demitasse of Tomato Basil Soup 30.

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## Reception Displays

All reception display items may be offered per tray  
All prices are quoted per person

Imported and Domestic Cheese Display  
Seasonal Fruit Garnish, House-made Crackers and Bread Sticks 12.

Baked Brie with Apples and Hazelnuts 9.5

Garden Vegetable Display  
Assorted Dipping Sauce 9.

Antipasto Display  
Italian Meat and Cheese Selection,  
Oven Dried Tomatoes 15.

Fruit Display with Yogurt Dipping Sauce 8.

Grilled Vegetable Display  
Balsamic Reduction, Rustic Bread 9.

Smoked Salmon Display,  
Cream Cheese, Rosemary Crisps 16.

Spicy Chicken Wings and BBQ Pork Riblets  
Cole Slaw, Blue Cheese Dipping Sauce 10.

### Kebabs

Pricing includes one of each:  
Curried Chicken, Lemon Rosemary Salmon,  
Harissa Shrimp, Piri Piri Beef  
Dipping Sauces 17.

### Pasta Buffet

Penne and Orecchiette Pasta  
Pomodoro Sauce, Basil Cream Sauce,  
Chards of Parmesan Cheese, Chiffonade of Basil 14

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**Plated Dinners**

**All Plated Dinners Require (3) Courses**

All Plated Dinners include Rustic Bread & Assorted Butter,  
Freshly Brewed Caffé Vita Coffee and Assorted Mighty Leaf Teas

All prices are quoted per person

**Starter**

**May select up to two (2) Choices:**

**Wine Country Platter**

Hand-crafted Fra'mani Salumi, accompanied by  
Farmstead cheese, red onion & thyme marmalade,  
grapes, rosemary crisps

14.

**Tomato Soup**

Char-roasted heirloom tomatoes & Fried Basil

11.

**Caprese Flatbread**

Sliced garden tomatoes,  
fresh basil & Parmigiano-Reggiano

14.

**Smoked Prosciutto Flatbread**

Peaches & parsley salad

14.

**Curried Prawns**

Steaped in cream curry, with Rolling Stone goat cheese & crostini

12.

**Shaved Natural Lamb Sirloin**

Carpaccio of lamb, sea salt, lemon oil, giardiniera, arugula salad

14.

**Penn Cove Mussels**

Steamed with leeks, churned butter, piri-piri

17.

**Young Manila Clams**

Crushed tomato & basil

16.

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**Starter (continued)**

**La Quercia Rossa**

Thin sliced prosciutto, fresh figs, arugula & grissini  
17.

**House-made Gnocchi**

Pomodoro sauce, Parmigiano Reggiano  
17.

**Crispy Pig Ears**

Arugula salad & Dijon mustard  
12.

**Sweet Onion Flatbread**

Caramelized onions, grapes & parsley salad  
14.

**Salads**

**May select up to two (2) choices:**

**Baby Beet Salad**

Roasted beets, pickled rhubarb, frisée & vinaigrette  
12.

**Field Greens**

Field greens, fromage blanc, fresh grapes,  
white balsamic vinaigrette  
11.

**Bleu Cheese Salad**

Romaine from Chef's garden, hazelnuts, Pink Lady apples  
14.

**Arugula & Peach Salad**

Lemon citronette, shaved Parmesan cheese  
14.

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**Entrée**

**May select up to three (3) entrees:**

**Pan Seared Chicken**

Free-Range chicken, olives, tomatoes,  
garlic & charred lemons

34.

**Grilled Flat Iron**

Trellis Caesar salad with Parmesan cheese

31.

**New York Steak**

10oz. of New York, grilled with  
frizzled onion rings

43.

**Hanging Tender Steak**

Grilled sweet onions & plums

38.

**Wild Alaskan Salmon**

Pan-seared, roasted cipollini onions, fresh corn &  
bell peppers; tomato vinaigrette

39.

**Brook Trout**

Pan-roasted, green beans, almonds  
& fresh basil

32.

**Summer Harvest Seafood Soup**

Salmon, prawns, mussels & clams, steamed  
with zucchini, tomatoes & basil pesto

36.

**“La Pasta” Tagliatelle**

Spring peas, basil, mint, house-made bacon & Parmesan

24.

**Spicy Harissa Shrimp**

Crisp celery & leeks; light spicy salad

28.

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**Plated Dinners (continued)**

**Sonoma Duck**

Crispy Liberty duck breast, braised endive,  
watercress, grilled seasonal fruit  
36.

**Grilled Pork Tenderloin**

Port glazed figs, sautéed greens  
32.

**Tenderloin Tips**

Sautéed peppers, onions, grilled eggplant; tarragon essence  
36.

**Ravioli**

House-made ravioli with beurre blanc  
24.

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**Family Style Buffet**

**Minimum of 25 guests**

**If less than 25 guests, an additional 150. fee will apply**

All Dinner Buffets include Rustic Bread & Assorted Butters,  
Chef's Choice Seasonal Starch & Vegetable  
Freshly Brewed Caffé Vita Coffee & Assorted Mighty Leaf Teas  
Prices are quoted per person

Select from our Private Dining Plated Entrée Menu

Two Entrée Selections 55.  
Three Entrée Selections 65.

**Buffet Additions**

Choice of Salad add 7.

Choice of Soup add 7.

Desserts Additional

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**Desserts**

All prices are quoted per person

**Select one:**

**Hazelnut Brown Butter Cake**

Stone fruit compote

10.

**Lemon Sage Flan**

Sweet custard with candied sage & tart lemon

10.

**Ice Cream Cone**

Toasted coconut & fudge swirl ice cream, chocolate truffle

10.

**Profiteroles**

Creampuffs with Olympic Mountain ice cream,  
chocolate & caramel sauce

10.

**Warm Chocolate Cake**

Chocolate cake with a molten center

10.

**Truffle Shooter**

Bittersweet, chocolate truffles

10.

**Trellis Cookies**

Peanut butter thumbprint & chocolate crinkle cookies with chocolate sauce

10.

**Seasonal Shortcake**

Mascarpone whipped cream

10.

**Assorted Olympic Mountain  
Ice Cream & Sorbet**

6.

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