pineapple catering
price per person, a minimum of 12 guests per selection

breakfast

baked goods platter $7.00
assorted fresh danish, cinnamon roll, croissant & breakfast breads

fresh bagels and spreads $13.00
seattle bagel company assorted bagels:
plain, wheat, everything & cinnamon raisin
spreads: butter, jam, chive dill cream cheese, mixed berry cream cheese, maple
bacon cream cheese & plain cream cheese

greek yogurt parfait $6.50
house made compote, greek yogurt, house made granola (12oz cup)

breakfast burritos $11.00
cage free eggs, seasoned potatoes, bell pepper, onion, tomato & tillamook
white cheddar or bacon & cheese

breakfast sandwiches $6.00
bacon-egg-cheese, turkey bacon-egg-cheese, veggie-tomato-sautéed spinach & egg-roasted red pepper aioli

croissant sandwiches $8.00
bacon-egg-cheese, turkey bacon-egg-cheese, veggie-tomato-sautéed spinach & egg-roasted red pepper aioli

hot steel cut oatmeal $5.00
steel cut oatmeal served with assorted toppings, cream & local honey

ADD BEVERAGE SERVICE TO BREAKFAST
single service dillanos coffee & tea $5.00
morning premium beverage service:
single service dillanos coffee & tea with assorted fruit juices $7.00

breakfast packages
all packages include premium beverage service

short & sweet $20.00
assorted danish, pastries, fresh fruit & berry platter

hot breakfast box $22.00
includes: yogurt cup, whole fruit, breakfast sandwich, hard boiled egg & bottled juice

seattle continental $26.00
assorted seattle bagels, house chive & dill cream cheese, wild caught smoked salmon with pickled onion & capers, yogurt parfaits, cage free hard boiled eggs, fresh fruit & berry platter

queen anne $28.00
cage free scrambled eggs, skillet potatoes, local breakfast proteins (hills farms honey cured bacon, glazed ham & turkey bacon), toasted sour dough with house marionberry jam, whip, and seasonal fresh fruit

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bistro sandwich $10.95

Tuscan Grilled Chicken: Draper Valley Farm chicken breast, roasted red pepper, fresh mozzarella, arugula & balsamic reduction

Italian: prosciutto, capicola, Hill's honey ham, mozzarella, red onion, tomato & truffle aioli

Black & Blue: peppercorn crusted shaved steak, gorgonzola spread & caramelized sweet onion marmalade

Caprese: vine-ripened tomato, fresh mozzarella, pickled red onion, arugula, balsamic reduction & basil pistou aioli

Butternut Squash Wrap: honey roasted butternut squash, arugula, Tillamook white cheddar, northwest slaw & citrus vinaigrette

Artisan Baguettes $8.95
- Ham, Tillamook smoked cheddar, honey dijon mustard
- Shaved chicken, swiss & red pepper aioli
- House chicken salad & arugula
- Granny smith apple, brie & honey

Signature Salads $9.95
- Guest choice: grilled chicken caesar, roasted vegetable (gf, df, v), wild caught smoked salmon

Soup of the Day $7.00
*Minimum of 10 guests
Selection of daily soup

Chili or Chowder $7.50
*Minimum of 10 guests
Alderwood smoked salmon chowder or chili

Lunch

Lunch Box $13.95
- Artisan baguette, kettle chips & house baked cookie

Bistro Lunch Box $15.95
- Bistro sandwich, kettle chips, side salad & house baked cookie

Bistro Platter $16.95
- Bistro sandwich, kettle chips, house salad & house baked cookie

Soup, Sandwich & Salad $18.95
- Bistro sandwich, house salad, kettle chips, soup of the day & house baked cookie

Lunch Packages

Health Box $14.95
- Hearty signature salads, multi-grain Macrina roll & house baked cookie
- Grilled Draper farm chicken caesar, wild-caught smoked salmon, roasted beets, pickled red onion, roasted sunflower seeds & beechers flagship cheese
- Seasonal roasted vegetables, organic quinoa, garbanzo beans, spiced pumpkin seeds & sunflower seeds

Bistro Sandwich Platter $14.50
- Choose up to 3:
  - Tuscan grilled chicken: Draper Valley Farm chicken breast, roasted red pepper, fresh mozzarella, arugula & balsamic reduction
  - Italian: prosciutto, capicola, Hill's honey ham, mozzarella, red onion, tomato & truffle aioli
  - Black & Blue: peppercorn crusted shaved steak, gorgonzola spread & caramelized sweet onion marmalade
  - Caprese: vine-ripened tomato, fresh mozzarella, pickled red onion, arugula, balsamic reduction & basil pistou aioli
  - Butternut Squash Wrap: honey roasted butternut squash, arugula, Tillamook white cheddar, northwest slaw & citrus vinaigrette

Artisan Baguette Sandwich Platter $14.00
- Choose up to 3:
  - Tuscan grilled chicken: Draper Valley Farm chicken breast, roasted red pepper, fresh mozzarella, arugula & balsamic reduction
  - Italian: prosciutto, capicola, Hill's honey ham, mozzarella, red onion, tomato & truffle aioli
  - Black & Blue: peppercorn crusted shaved steak, gorgonzola spread & caramelized sweet onion marmalade
  - Caprese: vine-ripened tomato, fresh mozzarella, pickled red onion, arugula, balsamic reduction & basil pistou aioli
  - Butternut Squash Wrap: honey roasted butternut squash, arugula, Tillamook white cheddar, northwest slaw & citrus vinaigrette

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lunch buffets

power select salad bar $20.00
colorful selection of seasonal salads with assorted toppings, including local cheeses, nuts, seeds, veggies, croutons & hand crafted dressings served with your choice of draper farms chicken, tuna salad, grilled steak, grilled or marinated tofu & chocolate chip cookies

tailgating time $35.00
bbq pork ribs with house made bbq sauce, cole slaw, parmesan garlic mashed potatoes, house salad with hand crafted dressing, honey cornbread, buttered confetti corn & chocolate chip cookies

grilling it $25.00
all beef hotdogs, beer brats, assorted toppings (seattle style-cream cheese, jalapenos, caramelized onions, sauerkraut/diced white onion, relish, ketchup, mustard), cole slaw, assorted kettle chips & chocolate chip cookies

taco bar $18.50
choice of chicken, ground beef, pulled pork, pepper and onion with avocado, or steak ($2 up charge) served with salsa, shredded lettuce, shredded tillamook white cheddar, sour cream, onion, jalapenos, cilantro rice, seasoned black beans, hard and soft corn tortillas & flour tortillas

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build your own dinner buffet

SOUP & SALADS

soup du jour $8.50

house salad $4.00
mixed greens, shaved carrots, cucumbers, sunflower seeds, grape tomatoes, croutons & house crafted dressings

cucumber tomato salad $4.00
red onion, grape tomatoes, cucumber in a lemon herb vinaigrette

pear gorgonzola $4.00
sliced pear, crumbled gorgonzola, candied pecan sunflower seeds over mixed greens with balsamic vinaigrette

dried cranberry cashew $4.00
dried cranberries, tillamook white cheddar, toasted cashew over mixed greens with balsamic vinaigrette

roasted beet $5.00
roasted red & gold beets, parmesan crisp, feta cheese & sunflower seeds

caesar salad $4.00
crisp romaine, parmesan cheese, house made croutons, parmesan crisp seared lemon with caesar dressing

ENTREES

herbed chicken breast $20.00
with a wild mushroom demi, parmesan mashed potatoes & grilled asparagus

roasted red pepper chicken $20.00
stuffed with artichoke roasted red pepper and sauteed spinach with red pepper coulis, roasted new potatoes

lemon rosemary chicken $25.00
with orange apricot sauce served with roasted new potatoes & asparagus

beef short ribs with espagnole $27.00
served with rosemary brown butter mashed potatoes & seasonal roasted vegetables

beef braciole with demi glaze $30.00
stuffed with sauteed spinach, roasted red peppers, artichoke, parmesan served with cavatappi, roasted tomatoes & asparagus

carved beef tenderloin $35.00
with demi glaze horsey cream sauce, roasted garlic mashed potatoes, seasonal roasted vegetables

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grilled salmon $20.00
in a lemon butter sauce with herbed rice pilaf & sauteed whole green beans

tequila lime prawns $18.00
in cilantro lime butter sauce with sauteed calabacitas & roasted tomato and chili rice

cedar plank salmon $20.00
herb compound with herbed rice pilaf & glazed carrots

parmesan crusted halibut $24.00
herbed rice pilaf & sauteed whole green beans

DESSERTS

mini fruit tartlets $2.50
brownie bites $3.00
cheesecake bites $3.50
chef’s choice variety dessert bars $8.00 (2oz per person)
chocolate chip cookies $1.50
per dozen $18.00
tuxedo brownie trifold $4.50
marionberry cheesecake trifold $4.50
large cookies $6.00
M&M, peanut butter, cranberry macadamia nut
cheesecake tri fold $4.00
layers of marionberry cheesecake, strawberries, orange whipped cream & spun sugar
cookies & cream tri fold $3.00
layers of crumbled chocolate chip cookie with sweet whipped cream & fresh berries
banana graham tartlets $3.00

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appetizers, parties, receptions

spanakopita puffers $9.00
sauteed spinach, garlic, parmesan, fresh herbs in a puff pastry cup garnished with tomatoes

seasonal vegetal cakes $8.00
sauteed squash, onion, avocado, tomato & garlic cakes served with avocado crema & sriracha crema

bacon wrapped asparagus $5.00
drizzled with balsamic reduction

bbq pulled pork empanadas $9.00
with sriracha crema & pico de gallo

bbq pulled pork sliders $11.00
fried onion, cider slaw, pickled jalapeno, on a brioche bun

big dip sliders $6.00
shaved roast beef, caramelized onions, tillamook white cheddar, house made horsey sauce on a brioche bun

tenderloin crostini $15.00
artichoke spread, sliced tenderloin, fresh herbs & balsamic drizzle

coconut crusted chicken skewers $9.00
with grilled pineapple teriyaki glaze

grilled pineapple chicken sliders $10.00
grilled pineapple, wasabi slaw, sweet chili sauce on a brioche bun

fired chicken slider $9.00
hand breaded fried chicken, dill pickles, cider slaw, dijon aioli on a brioche bun

diablo chicken wings $12.00
served with buttermilk ranch, celery, carrots & scallions

grilled pineapple teriyaki wings $12.00
served with grilled pineapple, wasabi slaw, toasted sesame seeds

cheesy grit bacon wrapped jalapeno
with ranch crema $8.00

mini fried mac & cheese balls $8.00
served with lime crema, sriracha crema & avocado crema

stuffed fried avocado $9.00
stuffed with pico de gallo & lime crema

spinach dipped pop overs $7.00
sauteed spinach, garlic and parmesan in a buttery flaky crust

dip choices
smoked onion cream, jalapeno ranch, buttermilk ranch, hummus, olive tapenade, aged balsamic with roasted garlic & extra virgin olive oil, bruschetta

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appetizers, parties, receptions

APPETIZER PLATTERS
seasonal fresh fruit $10.00

grilled/roasted vegetables $8.00

naan & pita with choice of 3
dipping sauces $10.00

charcuterie board $18.00

artisan cheese tray $13.00
assorted local cheese served with dinner

grape relish canapé $8.00
sweet grape relish a top herbed feta
cream spread on a toasted crostini

dips & dunkers $8.00
choice of 2 dips served with assorted
vegetables and rustic flat bread

smoked salmon bites $14.00
crisp cucumber, topped with a lemon
fresh herb cream cheese, topped with a
twist of lemon and fried capers

PRE-SET SELECTIONS

easy bites $38.00
seasonal vegetal cake
bacon wrapped asparagus
spinach pop overs
bbq pork empanadas
cococonut chicken skewers

show me the food $47.00
served as a display
grilled/roasted vegetables
charcuterie board
artisan cheese tray
dips & dunkers

land & sea (non-vegetarian) $48.00
bbq pulled pork sliders
tenderloin crostini
grilled pineapple chicken skewer
cheesy grit bacon wrapped
jalapeno with ranch creama
smoked salmon bites

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but first, coffee

all day dillanos coffee & tea service $7.00
full signature coffee, decaf and tea service

single service dillanos coffee & tea $5.00
full signature coffee, decaf and tea service

all day premium beverage service $7.00
assorted soda, perrier, san pellegrino
limonada, izze sparkling juices & iced tea

meeting snacks

hand fruit $1.75
apples, oranges & bananas

energy bars $3.00
assorted clif, kind, luna & earnest

gourmet popcorn $3.00
assorted sweet & salty gourmet popcorn

 gluten free cookies $4.00

 mixed nuts & pretzels $5.00

fresh fruit & berry platter $7.00
watermelon, pineapple, orange, grapes
& seasonal berries

fruit & cheese platter $8.00
beechers flagship cheese, grapes, seasonal
berries, almonds & crackers

chef’s choice snack bar - $5.00
selection of premium packaged
sweet & salty snacks

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