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

**breakfast sandwiches $6.00**
bacon-egg-cheese, turkey bacon-egg-cheese, veggie-tomato-sauteed 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**

**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

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

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

**breakfast sandwiches $6.00**
bacon-egg-cheese, turkey bacon-egg-cheese, veggie-tomato-sauteed 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**

**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

**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

Prices do not include the 24% service charge and applicable tax. 83% of the service charge is distributed to servers and 13% is distributed to management and the hotel to offset administrative costs.
pineapple catering
price per person  *minimum of 10 guests

lunch
platters include kettle chips, house salad and fresh baked cookies

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 baguettes sandwich platter $14.00
• ham, tillamook smoked cheddar, honey dijon mustard
• shaved chicken, swiss & red pepper aioli
• house chicken salad & arugula
• granny smith apple, brie & honey

signature salads $14.95
guest choice: grilled chicken caesar, roasted vegetable (gf, df, v), wild caught smoked salmon

bistro lunch boxes $17.00
choice of bistro sandwich, side salad with house citrus vinaigrette, chocolate chip cookie & bag of kettle cooked chips

artisan lunch boxes $13.00
choice of artisan sandwich, hand fruit, chocolate chip cookie & bag of kettle cooked chips

caesar salad $10.00
classic caesar salad with choice of protein for additional charge
• grilled basil pesto drapers chicken $3.00
• grilled shrimp $4.00
• seared coho salmon $5.00
• marinated tofu $3.00

soup & salad with rolls $14.00
soup du jour, house salad, house crafted dressings, fresh baked rolls & chocolate chip cookies

soup du jour $8.50

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price per person

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 $5.00
watermelon, pineapple, orange, grapes
& seasonal berries

fruit & cheese platter $6.00
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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