



FIRST & GOAL

HOSPITALITY



WELCOME TO SEATTLE

Welcome to Lumen Field and Lumen Field Event Center!

We look forward to creating a memorable experience for you and your guests. Whether it's the teams, the hometown heroes, or the food, as Pacific Northwesterners we share a deep appreciation and loyalty toward all that is uniquely and distinctly ours.

Beer and wine sautéed from regional breweries and wineries. We are proud to offer a wide variety of food and beverage options to help you create the perfect experience for your guests.

Our culinary team, led by Executive Chef Sean Borst, has created an exciting menu, featuring a selection of chef designed small bites, gourmet plated meals and everything in between.

SEAN BORST

Senior Executive Chef

Senior Executive Chef Sean Borst's culinary journey was deeply rooted in his childhood, he first discovered the joys of cooking alongside his beloved grandmother. Growing up in California's vibrant Bay Area, Sean was exposed to an abundance of fresh produce and local farms, which played a pivotal role in shaping his food philosophy.

Eager to further refine his skills and explore new culinary horizons, Chef Sean embarked on a transformative chapter of his life, relocating to Portland, Oregon. It was here that he enrolled in the esteemed Le Cordon Bleu Culinary School, immersing himself in the region's bountiful offerings.

Throughout his illustrious career, he has honed his craft in a variety of esteemed establishments, ranging from distinguished fine dining restaurants and luxurious resorts to exclusive clubs. The pinnacle of his achievements saw him as the proud owner of a renowned fine dining steakhouse, where he had the opportunity to curate an unforgettable dining experience for his guests. One of the aspects that sets Chef Sean apart is his commitment to sustainability and farm-to-table principles. At several of the establishments where he worked, he took it upon himself to cultivate his own produce, creating a harmonious connection between the garden and the menu.

With every dish he prepares, Chef Sean Borst strives to craft a symphony of flavors that delight the senses and create lasting memories for his guests. His journey from the Bay Area to the Pacific Northwest has not only shaped his culinary expertise, but has also solidified his commitment to celebrating regional flavors, supporting local communities, and leaving a positive impact on the culinary world.

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Starbucks coffee, Starbucks decaffeinated coffee, Hot Herbal Teas, Orange Juice

21.00 per Guest, 12 Guest Minimum

Continental Plus V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee, Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

47.00 per Guest, 12 Guest Minimum

EGGS

Choose 1

- Classic Scrambled Eggs V AVG
- Spinach & Feta Egg White Frittata Bites V AVG
- Tofu & Spring Veggie Scramble V AVG
- Seattle Frittata V AVG
- Mini Hash Brown Frittata V AVG

MORNING POWER-UPS

Choose 1

- Mini Hash Brown V^P AVG
- Herb-Roasted Red Potatoes V^P AVG
- Stone Ground Grits V^P AVG
- Vegan Oat Jars V^P
- French Toast Bake V
- Belgian Style Waffles V

MIGHTY MEATS

Choose 2

- Thick Cut Bacon AVG
- Uli's Breakfast Sausage AVG
- Chicken Sausage AVG
- Plant-Based Sausage V

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Breakfast Sandwiches & Wraps

Minimum of 12 Guests or Boost Your Continental Breakfast

Bacon, Egg, Gouda, Ciabatta | *12.00 per Guest*

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin | *10.00 per Guest*

Chorizo, Egg, Potato, Flour Tortilla | *10.00 per Guest*

Ham, Egg, Swiss, Croissant | *14.00 per Guest*

Fried Chicken, Hot Honey, Biscuit | *8.00 per Guest*



Breakfast Boards

*Boost Your Continental Breakfast
12 Guest Minimum*

Lox & Bagels Board

Pacific Northwest Smoked Salmon,
Assorted Bagels, Plain & Chive Cream
Cheeses, Sliced Cucumbers, Sliced
Tomatoes, Red Onions, Capers

26.00 per Guest

Whipped Ricotta Board V

Honey, Lemon, Lavender, Artisan
Breads, Assorted Crackers

15.00 per Guest

Whipped Feta Board V

Tapenade, Pita Chips

25.00 per Guest

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Action Stations

Minimum 50 Guests

Chef Attendant Fee 300.00

An Equipment Rental Fee Will Apply Based on Guest Count and Scope of Event

Hot Oatmeal Bar V

Dried Fruits, Nuts,
Brown Sugar, Northwest Berries

15.00 per Guest

Omelet Action Station AVG

Cheeses, Peppers, Mushrooms,
Tomatoes, Green Onions, Bacon,
Sausage, Ham

20.00 per Guest

Chilaquiles Action Table V AVG

Crispy Fried Corn Tortillas, Spicy Salsa
Verde, Roasted Tomato Salsa, Charro
Beans, Avocado, Cilantro, Roasted
Fresh Chiles, Fried or Scrambled Eggs,
Assorted Hot Sauces

22.00 per Guest

Mini Protein Packed & Regular Pancakes V

Chocolate Chips, Blueberries, Pecans,
Maple Syrup, Fruit Marmalades,
Dried Nuts, Fresh Bananas,
Strawberries, Greek Yogurt, Butter

15.00 per Guest

Brunch Toasts V

Avocado & Chia Seeds
Almond Butter & Banana
Fried Egg & Mozzarella
Ricotta Salata & Honey
Mozzarella & Pesto
Nutella & Fresh Berries

15.00 per Guest

Build Your Own Açai Bowls V

Bananas, Northwest Berries,
Strawberries, Coconut, Almonds,
Granola, Honey, Peanut Butter,
Almond Butter,
Chia Seeds, Flax Seeds

15.00 per Guest

Loaded Breakfast Potato Skins AVG

Smoked Bacon, Scallions, Sunny Side
Eggs, Honey Mustard Jalapeño Jam

Virginia Ham, Roasted Peppers,
Swiss Cheese, Bloody Mary Ketchup

Crispy Mushrooms, Mozzarella,
Oven-Roasted Tomatoes, Arugula,
Basil Pesto V

28.00 per Guest

Farmers Market Ranchers Steak & Eggs AVG

Grilled Strip Steak, Scrambled Eggs,
Breakfast Potato Cheese Casserole,
Avocado Chimichurri

26.00 per Guest

Endurance Shakes & Smoothies V

- Wild Berry Smoothie
- Super Greens Smoothie
- Mocha Espresso Shake

15.00 per Guest

Minimum 100 Guests

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CATERING & PRIVATE EVENTS



ALL DAY BREAKS

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Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese

25.00 per Guest

Cinnamon Roll Shop V

House-Made Cinnamon Rolls,
Assorted Compotes, Nutella Spread,
Whipped Cream, Dark Chocolate
Shavings, Candied Pecans,
Seasonal Fresh Fruits & Berries

25.00 per Guest

Build Your Own Trail Mix V

Pretzels, Puffed Oats, Granola,
M&M's, Dried Fruit, Toasted Coconut,
Yogurt Covered Pretzels, Assorted
Nuts & Seeds

15.00 per Guest

The Candy Jar V

M&M's, Gummy Bears,
Malted Milk Balls, Jellybeans

15.00 per Guest

Cookies & Milk V

Chef Selected Assorted Local
Gourmet Cookies, Assorted Milks
& Non-Dairy Milks

15.00 per Guest

Grab & Go

Whole Fruit V² AVG | 45.00 per Dozen

Fruit Cup V² AVG | 81.00 per Dozen

Assorted Greek Yogurts V² AVG | 81.00 per Dozen

Yogurt, Granola & Berry Parfaits V | 81.00 per Dozen

Pastry Project Cookies V | 84.00 per Dozen

Double Fudge Brownies V | 56.00 per Dozen

Granola Bars V | 25.00 per Dozen

Protein & Energy Bars V | 90.00 per Dozen

Individual Trail Mix V | 35.00 per Dozen

Freshly Popped Popcorn AVG | 35.00 per Dozen

Tortilla Chips, Guacamole & Salsa AVG | 55.00 per Dozen

Kettle Chips & French Onion Dip V | 55.00 per Dozen

Garden Fresh Crudité's & Buttermilk Ranch Dressing V AVG | 81.00 per Dozen

Assorted Chips V AVG | 55.00 per Dozen



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CATERING & PRIVATE EVENTS



LUNCH

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Classic Lunch Tabled or Boxed

Choose 2 | 41.00 per Guest

Choose 3 | 55.00 per Guest

SANDWICHES & WRAPS

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Smoked Ham

Swiss, Lettuce, Tomatoes, Whole Grain Mustard, Artisan Roll

Tuscan Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Buffalo Cauliflower Wrap V

Quinoa, Kale, Blue Cheese, Shaved Carrot, Celery, Buttermilk Ranch Dressing

SALADS

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onions, Oregano Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes, Cheddar Cheese, Buttermilk Ranch Dressing

Quinoa & Kale Salad V² AVG

Five Grain Blend, Roasted Butternut Squash, Baby Kale, Peppadew Peppers, Crispy Chickpeas, Pomegranate Molasses Vinaigrette

SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Grilled Vegetable Pasta Salad V

Mozzarella & Bulgur Wheat V

Fruit Cup V² AVG

Potato Salad V AVG

Kettle Chips V² AVG

Snack Mix V

Garden Fresh Crudités & Buttermilk Ranch Dressing V AVG

Pita Chips & Hummus V

SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Blondies V

Rice Crispy Treats V AVG



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Sandwich Action Stations

TURKEY BLT CARVING STATION

45.00 per Guest, Minimum 50 Guests

Chef Attendant Fee 300.00

An Equipment Rental Fee Will Apply Based on Guest Count and Scope of Event

Slow-Smoked Turkey Breast, Honey Glazed Hempler's Bacon, Heirloom Tomatoes, Avocado, Assorted Cheeses, Lettuce, Arugula, Herb Aioli, Assorted Mustards, Wheat Bread, Sourdough Rolls, Rye Bread, Classic Potato Salad, Roasted Vegetable Salad, Kettle Chips

HOT OFF THE PRESS

45.00 per Guest, Minimum 50 Guests

Chef Attendant Fee 300.00

An Equipment Rental Fee Will Apply Based on Guest Count and Scope of Event

Barbecue Smoked Pork Cuban Sandwich

Pit Ham, Swiss Cheese, Slow-Smoked Pork Shoulder, Ciabatta

Serious Jerk Chicken

Marinated Chargrilled Chicken Thighs, Pickled Vegetables, Scotch Bonnet Aioli, Vietnamese Roll

Vegetable Bahn Mi V

Chili Mayo, Tofu, Pickled Carrot, Cucumber, Jalapeño, Vietnamese Roll

Includes:

Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

Elote Corn Salad V AVG

Sweet Corn, Chili Lime Salt, Cotija Cheese, Lime Juice, Cilantro

Chips & Dip V

Kettle-Style Potato Chips, French Onion Dip

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LUNCH EXPERIENCES

Mediterranean Bowls Station

30.00 per Guest
Minimum 50 Guests
Chef Attendant Fee 300.00



Meats

- Harissa Chicken 
- Gyro Steak 
- Falafel 

Greens

- Mixed Greens
- Romaine
- Spinach

Starches

- Basmati Rice 
- Brown Rice 
- Pita

Cheese

- Feta
- Ricotta Salata

Vegetables

- Cucumbers
- Grape Tomatoes
- Olives
- Grilled Vegetables
- Chickpeas

Dressings

- Tzatziki 
- Yogurt Tahini 
- Red Wine Vinaigrette 

Game Day Favorites

90.00 per Guest
Minimum 50 Guests

Classic Caesar Salad

Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

BLT Salad

Little Gem Lettuce, Hempler's Bacon,
Tillamook White Cheddar, Heirloom
Cherry Tomatoes, Buttermilk Ranch

Italian Submarine Sandwich

Salami, Capicola, Ham, Tomatoes,
Onions, Provolone, Lettuce,
Giardiniera, Soft Baguette,
Red Wine Vinaigrette, Olive Oil

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

Vegetable Wrap

Quinoa, Roasted Zucchini,
Red Onions, Red Pepper, Tapenade,
Spinach Wrap

Freshly Popped Popcorn

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion

Gourmet Cookies, Brownies & Blondies

 Vegetarian  Vegan  Avoiding Gluten

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LUNCH



Lunch Enhancements

50 Guest Minimum

Spicy Tofu Protein Bowl V VG AVG

Red Quinoa, Basmati Rice, Basil, Mango, Edamame, Tamari Ginger Dressing

15.00 per Guest

Ancient Grain Salad V

Five Grain Blend, Roasted Butternut Squash, Baby Kale, Peppadew Peppers, Roasted Chickpeas, Pomegranate Vinaigrette

15.00 per Guest

Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

13.00 per Guest

Chinois Chicken Salad

Grilled Chicken, Romaine, Napa Cabbage, Baby Spinach, Radicchio, Wonton Strips, Chinois Dressing

15.00 per Guest

Housemade Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

14.00 per Guest

Hempler's Double Smoked Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

17.00 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, BBQ Sauce

12.00 per Guest

Smoked Pulled Pork

Signature BBQ Sauce, Creamy Coleslaw, Rolls

15.00 per Guest

Hempler's Hot Dogs

All Beef Hot Dogs, Sauerkraut, Ketchup, Mustard, Relish, Franz Buns

12.00 per Guest

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CATERING & PRIVATE EVENTS



RECEPTION DINING



Classic Cold Passed Appetizers

Minimum 25 Guests

Deviled Eggs V AVG

Hungarian Paprika

8.00 per person

Asparagus & Prosciutto Crostini

Shallot Lemon Drizzle

7.00 per person

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

8.00 per person

Boursin & Peppadew Crostini V

Boursin Cheese, Diced Peppadew, Green Onion

9.00 per person

Garlic Flatbread V

Parmesan, Whipped Artichoke Spread

5.00 per person

Antipasto Kabobs

Salami, Artichokes, Mozzarella, Red & Yellow Pepper, Green Olives, Tortellini

14.00 per person

Spinach & Artichoke Tart V

Creamy Spinach, Roasted Artichoke

5.00 per person

Everything Pretzel Crisp & Beer Cheese Dip V

Everything Seasoned Pretzel Crisp, Beer Cheese, Pickled Red Onion

4.00 per person

Gazpacho Shooters V²

Chilled Roasted Tomato Soup, Green Onions, Heirloom Cherry Tomato

7.00 per person

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

8.00 per person

Poke Crisp V AVG

Wonton Crisp, Shaved Green Papaya, Ahi Poke, Toasted Sesame

8.00 per person

Salmon Endive Cup AVG

Citrus Poached Pacific Northwest King Salmon, Belgian Endive, Yuzu Cream

8.00 per person

Garden Crudités Shooters V AVG

Buttermilk Ranch Dressing

5.00 per person

Northwest Crab Martini AVG

Dungeness Crab, Shaved Fennel, Pickled Methow Valley Beets, Frise, Preserved Lemon Emulsion

14.00 per person

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Classic Warm Passed Appetizers

Minimum 25 Guests

Philly Cheesesteak Tart

Shaved Steak, Peppers, Onions and Provolone

7.00 per person

Blackened Chicken Phyllo Cup

Mango Pepper Relish

6.00 per person

Shrimp Quesadillas

Shrimp, Oaxaca Cheese, Roasted Chilies, Salsa Verde

8.00 per person

Vegetarian Quesadilla V

Bulgogi Beyond Meat, Pepper Jack Cheese, Shredded Mozzarella, Cilantro, Scallions

6.00 per person

Mini Mac & Cheese V

Fontina, Gruyère, Cheddar

5.00 per person

Mini Chicken & Waffles

Cinnamon Cayenne Syrup

7.00 per person

Beef Wellington Bites

Beef Tenderloin, Puff Pastry, Blue Cheese Horseradish Cream

8.00 per person

Cheeseburger Slider

Secret Sauce, Pickles, Lettuce, Tomatoes, Brioche Bun

8.00 per person

Chicken Potstickers

Sweet Chili Soy Glaze

5.00 per person

Vegetable Spring Rolls V

Sweet Chili Sauce

7.00 per person

Tomato Soup & Grilled Cheese Shooters V

Heirloom Tomato, Brioche, Cheddar

6.00 per person

Mini BBQ Bowl

Pulled Pork, Mashed Potatoes, Cheesy Corn, Fried Onions

6.00 per person

Mini Beef Empanadas

Salsa Verde

10.00 per person

Thai Chicken Skewers AVG

Peanut Sauce

7.00 per person

Brie en Croute V

Raspberry, Honey, Hazelnut

8.00 per person

Spicy Pork Belly Lollipop AVG

Brown Sugar Glaze

8.00 per person

Premium Warm Passed Appetizers

Minimum 25 Guests

Lobster Corn Dogs

Smoked Tomatoe Cocktail Sauce

30.00 per person

Crab Cake

Lemon Aioli

15.00 per person

Filet Mignon Sliders

Garlic Butter, Brioche Bun

22.00 per person

Tequila Lime Shrimp Skewers AVG

Shrimp, Grilled Tequila Marinated Tiger Prawns, Cilantro, Garlic, Charred Lime

16.00 per person

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RECEPTION EXPERIENCES



Pasta Action Station

Choose 2 | 20.00 per Guest

Choose 3 | 30.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 300.00

Orecchiette Pasta

Italian Sausage, Rapini

Cacio e Pepe V

Spaghetti, Black Pepper, Pecorino

Bucatini Amatriciana

San Marzano Tomato Sauce, Pancetta

Sun-Dried Tomato

Pesto Mafaldine V

Parmigiano Reggiano

Farm Table Charcuterie

300.00 per Platter

Serves 15 Guests Each

Chef's Selection of Salami by Coro,
Local Cheese, Mama Lil's Peppers,
Local Honey, Seasonal Jam, Crostini

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Street Sopes Action Cart

Build Your Own House-Made Crispy Deep-Fried Pastries!

50.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 300.00

An Equipment Rental Fee Will Apply Based on Guest Count and Scope of Event

Stuffings

- Lime Steak
- Tinga Chicken
- Salsa Verde Carnitas
- Roasted & Grilled Vegetables **V**

Toppings **V** **AVG**

- Roasted Tomato Chipotle Salsa
- Green Tomatillo Avocado Salsa
 - Shredded Lettuce
 - Cotija Cheese
 - Diced White Onions
- Fresh Chopped Cilantro
 - Lime Wedges
- Mexican Style Sour Cream

Street Taco Cart

50.00 per Guest

Minimum 50 Guests

Tequila Lime Shrimp Taco

Pickled Cabbage Slaw, Spicy Escabeche, House-Made Roasted Poblano Sauce, Flour Tortilla

Chicken Tinga Taco **AVG**

Tangy Tomatillo-Avocado, Corn Tortilla

Cantina Nachos **AVG**

25.00 per Guest

Minimum 50 Guests

House-Fried Tortilla Chips, Adobo Chicken, Corona Beef, Green Chile Queso, Pico de Gallo, Salsa Verde, Jalapeños, Sour Cream, Guacamole, Cilantro



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RECEPTION EXPERIENCES



Din Tai Fung

50.00 per Guest
Minimum 50 Guests

Assorted Steamed & Fried Dumplings,
Shao Mai, Spring Rolls, Soy Ginger Dipping Sauce,
Sweet & Sour Sauce, Hot Chinese Mustard

Sushi Table AVG

Market Price
Minimum 50 Guests

Assorted Nigiri, Sashimi & Rolls, Pickled Ginger,
Seaweed Salad, Wasabi, Soy Sauce

Noodle Bar

45.00 per Guest
Minimum 50 Guests
Chef Attendant Fee 300.00

Broths

- Asian Mole
- Shanghai
- Thai Vegan

Vegetables & Herbs

- Carrots
- Snap Peas
- Celery
- Jalapeños
- Shiitake Mushrooms
- Thai Basil

Proteins

- Ramen Chicken
- Cilantro Shrimp
- Asian Pork

Sauces

- Sweet Soy
- Low Sodium Soy
- Chili Garlic
- Sweet Chili
- Sriracha

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RECEPTION EXPERIENCES

Sliders & Minis

Choose 2 | 42.00 per Guest

Choose 3 | 60.00 per Guest

Salmon Sliders

Grilled Pacific Northwest Salmon,
Lemon Caper Aioli, Arugula, Tomato

Salami by Coro Meatball

Parmigiano Reggiano, Mini Hero Rolls

Cheeseburger

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

Pulled Pork Sliders

House Smoked Pork Shoulder,
Signature BBQ Sauce, Coleslaw

Hoisin Shiitake Mushroom Bao Bun V

Vietnamese Chicken, Daikon,
Jalapeño Slaw, Chili Aioli

Nashville Hot Chicken

Spicy Butter Pickles, Brioche Bun

Raw Bar AVG

Market Price

Minimum 50 Guests

King Crab Legs, Jumbo Shrimp, Tuna Poke, Willapa Bay Oysters,
Lobster Claws, Remoulade, Spicy Cocktail Sauce, Oyster Crackers

Signature Butchers Block

Mini Rolls & Butter

Minimum 50 Guests

Carver Fee of 300.00 will be applied to all Butcher Blocks

Roasted Strip Loin AVG

Red Wine Sauce

Market Price

Herb-Crusted Rib-Eye AVG

Garlic Butter Sauce

Market Price

Painted Hills Farms

Prime Rib Carvery AVG

Natural Jus, Horseradish Cream

Market Price

Herb-Roasted Turkey Breast AVG

Wenatchee Apricot Chutney

Market Price

Creekstone Farms

Smoked Brisket AVG

BBQ Sauce, Red Onion Marmalade

Market Price

Salmon Creek Farms

Roasted Pork Loin AVG

Stoneground Mustard Cream

Market Price

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CATERING & PRIVATE EVENTS



DINNER

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Classic Dinner – Chef's Table


70.00 per Guest
Minimum 50 Guests

ENTRÉES

Choose 2

**Grilled Painted Hills Farm
Petite Filet** 
Chimichurri

**Red Wine Braised Creekstone
Farms Short Ribs** 
Red Wine Demi

**Lemon Herb Draper Valley
Chicken Breast** 
Italian Salsa Verde

**Bourbon Brined Salmon Creek
Farms Pork Chop**
Roasted Washington Apple Demi


Wild Alaska Salmon 
Chateau Ste. Michelle Chardonnay
Butter Emulsion


Vegetable Ravioli 
Yakima Valley Sweet Corn Cream

Squash Au Vin 
Delicata Squash, Braised Red Quinoa,
Chateau Ste. Michelle Sauvignon
Blanc, Hyak Chanterelle Mushrooms,
Oregon Hazelnuts Parsley



COLD SIDES


Choose 2



Classic Caesar Salad 
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Field Greens Salad 
Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

**Grilled & Chilled
Asparagus** 
Lemon Aioli, Peruvian Peppers,
Shaved Parmesan

Kale & Apple Salad 
Red Quinoa, Cabbage, Cranberries,
Pickled Red Onion, Cider Vinaigrette

Chopped Wedge 
Baby Iceberg, Vine-Ripened Tomatoes,
Red Onions, Hard Boiled Eggs,
Crispy Lardons, Blue Cheese Dressing

Mediterranean Mezz 
Grilled Seasonal Vegetables,
Peppadews, Artichokes, Roasted
Tomatoes, Traditional Hummus

Caprese Salad 
Heirloom Cherry Tomatoes, Cilginie,
Fresh Basil, Cold-Pressed Olive Oil,
Balsamic Glaze, Maldon Flakes

HOT SIDES

Choose 2

**Salt-Roasted
Yukon Gold Potatoes** 
Garlic Butter, Scallion Sour Cream

Sautéed Haricots Verts 
Dill, Shallots, Tomatoes

Mac & Cheese 
Fontina, Gruyère, Cheddar Cheeses

Roasted Carrots 
Honey, Fresh Thyme

Garlic Mashed Potatoes 
Yukon Gold Potatoes,
Roasted Garlic Butter

Wild & Brown Rice Sauté 
Shiitake Mushrooms, Spinach,
Roasted Apples

**Sweet Chili Roasted
Brussels Sprouts** 
Chopped Peanuts

**Seasonal Bistro
Vegetables** 

 Vegetarian  Vegan  Avoiding Gluten

Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

DINNER

Classic Dinner - Plated

Dinner Rolls & Honey Herb Butter

SALAD

Choose 1

Field Greens Salad V AVG

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad V

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Kale & Apple Salad V AVG

Red Quinoa, Cabbage, Cranberries, Pickled Red Onion, Cider Vinaigrette

Chopped Wedge AVG

Baby Iceberg, Vine-Ripened Tomatoes, Red Onions, Hard Boiled Eggs, Crispy Lardons, Blue Cheese Dressing

ENTRÉE

Choose 1

Grilled Petite Filet & Shrimp AVG

Roasted Fingerling Potatoes, Haricots Verts

70.00 per Guest

Red Wine Braised Short Ribs AVG

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

60.00 per Guest

Truffle Chicken AVG

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

55.00 per Guest

Oven-Roasted Salmon

Saffron Couscous, Haricots Verts, Chardonnay Butter Emulsion

75.00 per Guest

Forest Mushroom Risotto V

Hyak Harvested Local Mushrooms, Garlic Confit, Arborio Rice, Roasted Vegetable Reduction

55.00 per Guest

DESSERT

Choose 1

Signature Carrot Cake V

Cream Cheese Frosting, Toasted Coconut

Cheesecake V

Northwest Berry Compote, Whipped Cream

Flourless Chocolate Torte V AVG

Northwest Berries, Chocolate Sauce

Northwest Berry Shortcake V

Lemon Curd, Pound Cake Crouton, Fresh Cream

Vegan Dessert Available Upon Request at an Additional Fee

V Vegetarian V Vegan AVG Avoiding Gluten

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CATERING & PRIVATE EVENTS



DESSERT

DESSERT



Dessert Tables

Gourmet Dessert Experience V

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

25.00 per Guest

Minimum 100 Guests

Bread Pudding Soufflé V

Bourbon Caramel Sauce, Vanilla Bean Crème Glaze

20.00 per Guest

Minimum 12 Guests

Fresh Fruit Cobblers V

- Northwest Berry
- Peach
- Apple
- Sour Berry

With Fresh Whipped Cream

Choose 2 | 20.00 per Guest

Choose 3 | 25.00 per Guest

Minimum 50 Guests

Dessert Action

An Equipment Rental Fee Will Apply Based on Guest Count and Scope of Event

Grilled Donut Bar V

Assorted Donuts, Caramel Syrup, Chocolate Sauce, Northwest Berry Compote, Powdered Sugar, Sprinkles

20.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 300.00

Carved Campfire S'mores V

Jumbo Homemade Marshmallow, Graham Crackers, Chocolate Slabs, Pretzel Rods, Reese's Cups, Oreos, Brownie Bites, Strawberries, Chocolate Sauce, Nutella Spread

50.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 300.00

Italian Gelato Cart V AVG

Featuring Nutty Squirrel Gelato with Seasonal Toppings

20.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 300.00

Vegan Available Upon Request

V Vegetarian V^P Vegan AVG Avoiding Gluten

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CATERING & PRIVATE EVENTS



BEVERAGE

BEVERAGE

Hosted Deluxe Bar

Spirits

Tito's Handmade Vodka
 Bombay Sapphire Gin
 Bacardí Superior Rum
 Hornitos Plata Tequila
 Jack Daniel's Whiskey
 Jameson Irish Whiskey
 Maker's Mark Bourbon
 Johnnie Walker Black Scotch

12.99 per Drink

Wine

Domain Ste. Michelle Brut
 Kim Crawford Sauvignon Blanc
 Chateau Ste. Michelle Chardonnay Mimi
 Chateau Ste. Michelle Rosé
 Erath Pinot Noir
 Chateau Ste. Michelle Mimi Cabernet Sauvignon

11.49 per Drink

Beer

Bud Light
 Budweiser
 Coors Light
 Corona Extra
 Heineken

8.49 per Drink

Hosted Platinum Bar

Spirits

Grey Goose Vodka
 Hendrick's Gin
 Bacardí Superior Rum
 Patrón Tequila
 Jameson Irish Whiskey
 Woodford Reserve Bourbon
 Basil Hayden Bourbon
 Macallan 12 Year Scotch

16.49 per Drink

Wine

Sauvage Blanc de Blanc
 Novelty Hill Sauvignon Blanc
 Sparkman Chardonnay
 Browne Rosé
 Coeur de Terre Pinot Noir
 Browne Heritage Cabernet Sauvignon

15.99 per Drink

Beer

Stella Artois	Bud Light
Elysian Contact Haze	Budweiser
Georgetown Bodhizafa	Coors Lite
Kona Big Wave	Corona Extra
Golden Ale	Blue Moon
	Heineken

9.49 per Drink

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Platinum Brands	45.00 pp	50.00 pp	55.00 pp
Deluxe Brands	40.00 pp	45.00 pp	50.00 pp
Deluxe Beer & Wine	30.00 pp	35.00 pp	40.00 pp

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Specialty Cocktail Packages

*Enhance your bar package with one of our signature cocktails!
All Specialty Cocktail Packages are Priced for 2 Hour Service.*

Martini

15.99 per Drink

Tito's Handmade Vodka or Bombay Sapphire Gin,
Bevy of Garnishes for Classic Martinis,
Cosmopolitans or Lemon Drops

Bloody Mary

15.99 per Drink

Our Signature Bloody Mary Mix, Tito's Handmade Vodka,
Chef Selected Garnishes

Mimosa

15.49 per Drink

Sparkling Wine, Orange, Grapefruit and
Pineapple Juices, Seasonal Fruits, Berries

Aperol Spritz

15.49 per Drink

Aperol, Sparkling Wine, Club Soda,
Sliced Orange, Olives, Grapefruit Garnishes

Margarita

15.99 per Drink

Casamigos Tequila, Lime, Orange Liqueur
Strawberry, Peach, Mango, Pineapple Flavor Options
Ask your sales associate for a list of available seasonal flavors

Sangria

15.49 per Drink

Red & Rosé White Sangria, Seasonal Fruits

Whiskey Aficionado

Manhattan & Old-Fashioned

*Additional 16.49 per Drink
Choose 4*

Basil Hayden Bourbon
Buffalo Trace Bourbon
Jim Beam White Label Bourbon
Knob Creek Bourbon
Maker's Mark Bourbon
Woodford Reserve Bourbon
Johnnie Walker Black Scotch
Macallan 12 Year Scotch
The Glenlivet 12 Year Scotch



Specialty Wine Packages

Celebratory Bubbles

xx.xx per Drink

- Sauvage Blanc de Blanc
- Argyle Brut Rosé
- Browne Brut Rosé

Rosé All Day

15.99 per Drink

- Browne Brut Rosé
- Spring Run Rosé
- Jaine Rosé

Signature Reds

15.99 per Drink

- Coeur de Terre Pinot Noir
- Walla Walla Vintners Sangiovese
- Browne Heritage Cabernet Sauvignon
- Lobo Hills Right Bank Blend

CONSULT A SOMMELIER

Not seeing wines you are interested in listed? Be connected to our advanced sommelier for a consultation to fulfill your needs.

BEVERAGE

White Wine

By the Bottle

Riesling

Poet's Leap | 52.00
Columbia Valley, Washington

Pinot Grigio

Ross Andrews | 45.00
Columbia Valley, Washington

Sauvignon Blanc

Novelty Hill | 40.00
Columbia Valley, Washington

Va Piano Chelle Den Millie | 84.00
Yakima Valley, Washington

Chardonnay

Sparkman Lumiere | 60.00
Columbia Valley, Washington

Borne of Fire | 63.00
Columbia Valley, Washington

Russian Januik | 71.00
Cold Creek, Washington

Abeja | 103.00
Columbia Valley, Washington

Sparkling & Rosé

Domain Ste. Michelle Brut | 48.00
Columbia Valley, Washington

Sauvage Blanc de Blanc | 52.00
Columbia Valley, Washington

Veuve Clicquot | 120.00
Reimes, France

Dom Perignon | 362.00
Champagne, France

Browne Rosé | 50.00
Columbia Valley, Washington

Jaine Rosé | 65.00
Columbia Valley, Washington

Red Wine

By the Bottle

Pinot Noir

Coeur de Terre | 65.00
Willamette Valley, Oregon

Lachini Family Estate | 96.00
Willamette Valley, Oregon

Toil | 140.00
Willamette Valley, Oregon

Merlot

Browne Family | 92.00
Columbia Valley, Washington

Cabernet Sauvignon

Three Finger Jack | 44.00
Lodi, California

Airfield Reserve | 80.00
Yakima Valley, Washington

Col Solare | 145.00
Red Mountain, Washington

Leonetti | 195.00
Walla Walla, Washington

Red Blends

Lobo Hills Right Bank | 60.00
Columbia Valley, Washington

DeLille D2 | 96.00
Columbia Valley, Washington

Mark Ryan The Dissident | 115.00
Columbia Valley, Washington

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BEVERAGE

Non-Alcoholic Packages

All Non-Alcoholic Packages are Priced for 2 Hour Service
25 Guest Minimum

All-Natural Flavored Waters

12.49 per Guest
Choose 2

Strawberry Basil
Cucumber Lemon
Minted Watermelon
Local Seasonal Variety

Hot Chocolate

14.49 per Guest

Warm Chocolate, Fresh Whipped Cream,
Chocolate Sprinkles, Mini Marshmallows

Coffee & Hot Tea

12.99 per Guest

Coffee, Decaffeinated Coffee, Herbal Teas, Milks,
Creamers, Non-Dairy Creamers, Assorted Sweeteners

Lemonade & Iced Tea

12.99 per Guest

Sweet & Unsweetened Tea, Traditional Lemonade,
Raspberry Lemonade

Non-Alcoholic A La Carte

Assorted Soft Drinks | 5.25 each

Dasani Bottled Water | 5.25 each

**Water bubbler, (Includes 5
Gallon Water Jug)** | 75.00 each

Additional 5 Gallon Water Jugs
| 40.00 each

Starbucks Regular Coffee |
75.00 per Gallon

**Starbucks Decaffeinated
Coffee** | 75.00 per Gallon

Assorted Herbal Teas | 75.00 per
Gallon

Iced Tea | 65.00 per Gallon

Lemonade | 65.00 per Gallon

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The Scoop

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

Email: SEAHKCatering@Levyrestaurants.com

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (7) seven days prior to the event date.

Because Levy exclusively furnishes all food and beverage products for Lumen Field, guests are prohibited from bringing personal food or beverage.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (7) seven business days' notice for this service.

FINANCE TERMS

Please note that all food and beverage items are subject to a 22% service charge plus 10.25% state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

A non-refundable, non-transferrable 50% deposit is due at time of booking. Notwithstanding the foregoing, we will not commence service without receipt of one hundred percent (100%) non-refundable, non-transferrable deposit of the full estimated event price at least seven (7) business days prior to the event date.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.

CHINA SERVICE

Eco-friendly disposable ware is standard for all catering services. If China or upscale disposable ware is requested, additional charges will apply.

MENU PRICES

Menu prices and catering policies are subject to change.



HOSPITALITY