



For office use only

Contract: _____ Contract Name: _____

Date of rental: _____ Meal room: _____ Date to kitchen: _____

Breakfast menu [€] Served at 8:00 am

FULL CONTINENTAL

\$7.25 per person

Includes coffee service (regular, decaf, black and assorted Herbal teas, hot chocolate), juice, fresh fruit, yogurt, cold cereal with 2% milk, tray of fresh bagels, english muffins and pastries

HOT BREAKFAST

\$8.25 per person

All breakfasts include coffee service, bagels, pastries, cream cheese, fresh fruit, and orange juice

Choose one:

____ **Chef's choice**

____ Scrambled eggs ____ with cheese

____ Hard boiled eggs

Served warm or cold

____ Ham and cheese frittata

A light, baked egg casserole with ham and cheddar cheese

____ Vegetarian frittata

A light, baked egg casserole with fresh vegetables and cheese

____ Hand dipped french toast

____ Old fashioned oatmeal

With brown sugar, cinnamon, milk and raisins

Choose two:

____ Bacon

____ Ham

____ Sausage patties

____ Hash browns

____ Yogurt

____ Assorted Cereal
With milk

COFFEE SERVICE | BREAKS

____ **All day coffee service** \$2.75 per person

Regular, decaf, teas, hot chocolate

Served from 8:00 am until 5:00 pm

____ **Coffee by the gallon** \$23.75 per gallon

Includes all condiments and cups

____ **Morning break** \$2.75 per person

Ala carte muffins, coffee cake or danish

____ **Soda break** \$2.75 per person

Assorted sodas and bottled water *(two per person)*

____ **Brownie break** \$2.50 per person

Large freshly baked brownies

____ **Crunch break** \$3.50 per person

Veggie tray with dip, chips and salsa

____ **Cookie break** \$2.50 per person

Assorted freshly baked cookies

____ **Healthy break** \$4.75 per person

Yogurt, granola bars and whole fresh fruit

____ **Munchies break** \$3.50 per person

Fresh popped kettle corn, mixed nuts and fresh fruit

____ **Cheese and cracker tray** \$40.50 per tray

Serves 12 people

____ **Seasonal fresh fruit tray** \$40.50 per tray

Serves 12 people

____ **Fresh vegetable tray** \$28.00 per tray

With ranch dip, serves 12 people



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Lunch menu € \$10.50 per person € Served at 12:00 pm

____ Chef's Choice

DELI LUNCH

Served with: garden salad with assorted dressings, assorted bags of chips, beverage, assorted cookies

____ Assorted deli sandwich:

Turkey, ham and roast beef sandwich on honey wheat bread with cheese, lettuce and tomato, mayonnaise and mustard on the side

____ Chicken salad croissant

____ Tuna salad croissant

An assortment of both deli sandwiches and croissants can be provided to groups of 20 or more.

SOUP & SALAD LUNCH

Served with: garlic bread and crackers, beverage, assorted cookies

Choice of soup:

- ____ Chef Rob's Incredible
- ____ Clam Chowder
- ____ Caribbean Black Bean
- ____ Vegetarian Split Pea
- ____ Beef Stew
- ____ Old Fashion
- ____ Chicken Noodle
- ____ Tomato Basil with Tortellini

Choice of salad:

- ____ Garden Salad with Assorted Dressings
- ____ Spinach Salad
- ____ Caesar Salad
- ____ Pasta Salad

One Soup choice for groups of 12-20. Two soup choices can be provided for groups of 20 or more.

SOUP & HALF SANDWICH

Served with: 1/2 sandwich – assortment of turkey, ham or roast beef, beverage, assorted chips, assorted cookies

Choice of soup:

- ____ Chef Rob's Incredible
- ____ Clam Chowder
- ____ Caribbean Black Bean
- ____ Vegetarian Split Pea
- ____ Beef Stew
- ____ Homemade
- ____ Chicken Noodle
- ____ Tomato Basil with Tortellini

HOT LUNCH

Served with: beverage, assorted cookies

____ Homebaked chicken

Homebaked chicken with roasted red potatoes, homemade gravy, coleslaw and corn bread (homestyle baked beans are substituted for potatoes and gravy in the summer)

____ Lemon garlic chicken breast

Chicken breast cooked in a lemon garlic sauce with rice pilaf, crisp caesar salad, rolls and butter

____ Oven baked pork chops

6 Oz. Tender cut pork chop, mashed potatoes, garden salad, rolls and butter

____ Meat Lasagna

Traditional lasagna in a red meat sauce with crisp caesar salad and garlic bread

____ Vegetarian Lasagna

in a white alfredo sauce with crisp caesar salad and garlic bread

Both Lasagnas can be provided for groups of 14 or more

____ Taco bar

Beef or chicken taco meat served with homemade refritos, green salad, corn chips and salsa (taco bar condiments include grated cheese, sour cream, olives, diced onions & guacamole)

____ World famous chili & cornbread

Homemade chili served with cheese and sour cream, cornbread and coleslaw

Choice of chili:

- ____ Beef
- ____ Chicken
- ____ Vegetarian

Two types of chili can be provided for groups of 20 or more



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Dinner menu € \$16.50 per person € Served at 6:00 pm

Chef's Choice

Slow roasted prime rib

Slow roasted prime rib with horseradish sauce, garlic roasted red potatoes, buttered green beans, crisp garden salad, rolls and butter, fruit pie, drink

Pork loin and apple sauce

Roasted pork loin, homemade apple sauce, garlic roasted red potatoes, buttered corn, crisp garden salad, rolls and butter, fruit pie, drink

Traditional turkey dinner

Roasted turkey breast, mashed potatoes & gravy, buttered green beans, crisp garden salad, rolls and butter, fruit pie, drink

Lemon garlic chicken

Lemon garlic chicken breast, seasoned rice pilaf, savory italian vegetables, caesar salad, rolls and butter, fruit pie, drink

Chicken parmesan

Oven baked breaded chicken breast topped with mozzarella and parmesan cheese, savory italian vegetables, penne pasta, caesar salad, fruit pie, drink

Chicken fajita bar

Spiced chicken, peppers, onions, cheese, olives, sour cream, guacamole, spanish rice, crisp garden salad, flour tortillas, corn chips, salsa, fruit pie, drink

Home-style meatloaf

House blend spiced meatloaf, garlic mashed potatoes, drippings & mushroom gravy, buttered green beans, crisp green salad, rolls and butter, fruit pie, drink

These menus are applicable to all day and overnight Retreat groups. All prices are subject to a 10% Washington State Sales Tax. Centre staffed is employed by the City of Federal Way and are unable to accept gratuities.

Special Dietary Needs: *We will at all times try to accommodate dietary needs within the budget of the set cost. Any additional cost will be determined prior to the event.*

Meal Times: *To meet group's Agenda needs, meal times maybe adjusted up to one hour before or after the stated serving time.*

Banquet Permit: *The serving of any alcohol within Centre Banquet Rooms requires the purchase and posting of a Washington State Banquet Permit. Please ask for additional information.*

Special dietary and vegetarian options are available upon request. Only substitutions of menued items; other substitutions at an additional charge.

Our chef will be happy to work with you to create a signature menu for your event.

ADDITIONAL RENTAL SERVICES

Setup or takedown (per service)

Heron (Room 1) - \$100

Osprey (Room 2) - \$100

Eagleview (Room 3) - \$125

Linen Tablecloths - \$8.00 per tablecloth

Linen Napkins - \$2.00 per napkin

Water Goblets - 60¢ each

Wine Goblets - 60¢ each

Assorted Liquor Glasses - 60¢ each

Outside Wedding Chairs (off-white)

- \$2.00 per chair w/setup and takedown