



Contract: \_\_\_\_\_ Contract Name: \_\_\_\_\_

Date of rental: \_\_\_\_\_ Meal room: \_\_\_\_\_ Date to kitchen: \_\_\_\_\_

## Breakfast menu Served from 8:00–9:00 am

### FULL CONTINENTAL

\$9.00 per person. Includes coffee service (hot teas, hot chocolate), juice, fresh fruit, yogurt, cold cereal with 2% milk, tray of fresh breakfast breads and pastries. (Decaf upon request)

### HOT BREAKFAST

**Chef's Choice** \$10.00 or **Menu Choice** \$11.00

\_\_\_ **Standard Breakfast** dairy free scrambled eggs, bacon, breakfast potato, pastries, fresh fruit, orange juice, coffee service

\_\_\_ **Frittata Breakfast** choice of ham & cheese or vegetable frittata, bacon, pastries, fresh fruit, orange juice, coffee service

\_\_\_ **French Toast** french toast, dairy free scrambled eggs, sausage, pastries, fresh fruit, orange juice, coffee service

\_\_\_ **Breakfast Burrito Bar** scrambled eggs, bacon, breakfast potato, flour or corn tortillas, pastries, fresh fruit, orange juice, coffee service

\_\_\_ **Pancakes** sweet cream pancakes, dairy free scrambled eggs, bacon, pastries, fresh fruit, orange juice, coffee service

*Oatmeal and cold cereal available upon request. All meals will be served for 1 hour. Coffee service included with breakfast is removed at the end of service unless all day coffee is selected.*

### COFFEE SERVICE | BREAKS

\_\_\_ **All day Coffee, Tea, & Hot Chocolate service** \$3.00 per person (decaf upon request)

\_\_\_ **Coffee by the gallon** \$24.00 per gallon

\_\_\_ **Morning break** \$3.00 per person  
Ala carte breakfast breads

\_\_\_ **Soda break** \$3.00 per person  
Assorted sodas and bottled water (2 per person)

\_\_\_ **Brownie break** \$3.00 per person  
Large freshly baked brownies

\_\_\_ **Crunch break** \$3.00 per person  
Veggie tray with dip, chips and salsa

\_\_\_ **Cookie break** \$3.00 per person  
Assorted freshly baked cookies (2 per person)

\_\_\_ **Healthy break** \$3.00 per person  
Yogurt, granola bars and whole fresh fruit

\_\_\_ **Cheese and cracker tray** \$3.50 per person

\_\_\_ **Seasonal fresh fruit tray** \$3.50 per person

\_\_\_ **Fresh vegetable tray** \$3.50 per person  
With ranch dip

\_\_\_ **Popcorn** \$1.50 per person

\_\_\_ **Mixed Nuts** \$1.50 per person

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## Lunch menu Served from 12:00–1:00pm

**Chef's Choice** \$12.50 or **Menu Choice** \$14.00

### DELI LUNCH

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

\_\_\_\_\_ **Assorted Deli Sandwich Bar** turkey, ham and roast beef with assorted breads, cheese, lettuce, tomato, mayonnaise, mustard

\_\_\_\_\_ **Chicken Salad Croissant**

\_\_\_\_\_ **Tuna Salad Croissant**  
an assortment of both deli sandwiches and croissants can be provided to groups of 20 or more  
*\*Soup can be added for \$1 per person*

### SOUP LUNCH

*Served with: crackers, cookies, beverage*

#### Choice of soup:

\_\_\_\_\_ **Beef Chili** (vegetarian available)

\_\_\_\_\_ **Chef Scott's Clam Chowder**  
(dairy and gluten free)

\_\_\_\_\_ **Caribbean Black Bean** (vegetarian vegan)

\_\_\_\_\_ **Split Pea** (vegetarian)

\_\_\_\_\_ **Chicken Noodle**

\_\_\_\_\_ **Tomato Basil** (contains dairy)

\_\_\_\_\_ **Beef Stew**

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

### SALAD LUNCH

\_\_\_\_\_ **Chef Salad Bar** topping choices include: ham, turkey, boiled eggs, tomatoes, olives and seasonal selections

### HOT LUNCH

*Served with: salad, cookies, beverage*

\_\_\_\_\_ **Thai Green Curry** traditional Thai curry with rice vegetables, basil and coconut milk. Available with chicken or tofu. Add shrimp for \$1.00. per person w/rice (Gluten free)

\_\_\_\_\_ **Asian Stir Fry** Asian vegetables stir fried in soy sauce, hoisin, garlic and ginger. Served with chicken or tofu and rice. (Can be prepared gluten free) add shrimp for \$1.00 per person

\_\_\_\_\_ **Grilled Cheese & Tomato Soup** aged cheddar and havarti cheeses on toasted brioche bread with a creamy tomato soup

\_\_\_\_\_ **Hamburger Bar** Angus beef charbroiled and served with all the fixings: premium buns, lettuce, tomato, cheese, pickles, mustard, mayonnaise and ketchup. Served with chips. Also available with a vegan black bean burger.

\_\_\_\_\_ **Hot Dog Bar** available with premium steak dogs. Pretzel buns with premium hot dogs and all the fixings: ketchup, mustard, mayonnaise, sauerkraut, cheese, chili, onions, relish, tomatoes, cream cheese. Served with chips. (chicken dogs or vegan dogs available)

\_\_\_\_\_ **Pizza Bar** centre pizzas are served fresh from the oven and are available with a variety of toppings: pepperoni, supreme, vegetable, Hawaiian and meat lovers. Multiple selections for groups of 20 or more

\_\_\_\_\_ **Taco Bar** beef and chicken served with refritos, flour tortillas, tortilla chips and salsa grated cheese, sour cream, olives, and jalapeños. (Corn tortillas, vegetarian, tofu available)

\_\_\_\_\_ **Red Beans & Rice** traditional southern dish cooked with chicken andouille sausage. Served with rolls. (Vegetarian available upon request)

\_\_\_\_\_ **Spaghetti Bar** homemade meat sauce with spaghetti noodles and garlic bread. (Vegetarian and/or gluten free available upon request)

\_\_\_\_\_ **BBQ Pulled Pork** roasted fresh pork shoulder with a homemade blackberry-chipotle bbq sauce with cole slaw and chips

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## Dinner menu e per person e Served from 6:00–7:00pm

**Chef's Choice** \$19.00 or **Menu Choice** \$21.00

*Served with salad, seasonal vegetable, bread, dessert*

\_\_\_\_\_ **Slow roasted Prime Rib** slow roasted Angus prime rib with horseradish sauce, served with garlic mashed potatoes

\_\_\_\_\_ **Pot Roast** Angus beef slow-braised in a classic mixture of herbs and spices. Served with garlic mashed potatoes

\_\_\_\_\_ **Lemon Garlic Chicken** lemon garlic chicken breast served with seasoned rice pilaf, Caesar salad

\_\_\_\_\_ **Chicken Parmesan** oven baked breaded chicken breast topped with mozzarella and Parmesan cheese, served with penne pasta, Caesar salad (gluten free)

\_\_\_\_\_ **Chicken Fajita Bar** spiced chicken, peppers, onions, cheese, olives, sour cream, guacamole, Spanish rice, flour tortillas, tortilla chips, salsa (vegetarian/tofu/ gluten free available upon request)

\_\_\_\_\_ **Pasta Bar** two kinds of pasta with both meat and chicken Alfredo sauces and Caesar salad. Shrimp for \$1 per person. (gluten-free pasta and/or vegetarian sauce available)

\_\_\_\_\_ **Jambalaya** traditional New Orleans creole dish with chicken andouille sausage, shrimp, and french bread

\_\_\_\_\_ **Meat Lasagna** traditional lasagna in a red meat sauce with Caesar salad and garlic bread (gluten free available)

\_\_\_\_\_ **Vegetable Lasagna** vegetable lasagna in a white Alfredo sauce with Caesar salad and garlic bread (gluten free available)

\_\_\_\_\_ **Enchiladas** fresh corn tortillas stuffed with cheese, sauce and choice of chicken, beef, or vegetables served with rice and vegetarian refritos

\_\_\_\_\_ **Pasta Primavera W/ Shrimp** medley of fresh vegetables and herbs sautéed with tiger prawns in a light tomato basil sauce. Served with angel hair pasta (gluten free available)

\_\_\_\_\_ **Local Fish Menu** fresh local fish roasted to perfection. Inquire for other seasonal options

\_\_\_\_\_ Salmon

\_\_\_\_\_ Halibut

### Vegetarian/Vegan lunch or dinner options

*Lunch served before 3pm, Dinner served after 3pm*

\_\_\_\_\_ **Eggplant Parmesan** fresh eggplant breaded and baked in coconut oil, topped with marinara and a 4 cheese blend

\_\_\_\_\_ **Vegetable Paella** this Spanish rice dish is full of chunky vegetables and chickpeas and seasoned with saffron.

\_\_\_\_\_ **Vegetarian Shephard's Pie** fresh vegetables and wild mushrooms cooked with a layer of white truffle potatoes

\_\_\_\_\_ **Vegetable Fajita Bar** seasoned vegetables and tofu along with traditional fajita toppings

\_\_\_\_\_ **Thai Green Curry** traditional Thai green curry w/ vegetables & tofu. Served with rice

\_\_\_\_\_ **Pasta Bar** two kinds of pasta with red and Alfredo sauces (available gluten-free)

\_\_\_\_\_ **Asian Vegetable Stir Fry** Asian vegetables and tofu stir fried in soy and hoisin sauces. Served with rice

**Continued...**

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**Other Vegetarian/Vegan items offered:**

\_\_\_\_\_ **Black Bean Burger**

\_\_\_\_\_ **Vegetable Pizza**

\_\_\_\_\_ **Red Beans & Rice**

\_\_\_\_\_ **Taco Bar (w/Tofu)**

\_\_\_\_\_ **Soup & Salad Bar** (black bean, split pea, tomato basil soups available)

The Dumas Bay Centre provides fresh meal service with healthy and well rounded selections. Our clients have the ability to choose each meal menu or select our Chefs' Choice.

We understand that in today's world that often means accommodating some special dietary needs. We do our best to meet those special diet needs with substitutions or alternate food options.

Individuals with special dietary needs should relay this information to the group leader, who will notify the Dumas Bay Centre when sending in final details at least two weeks prior to the event. We can accommodate the following dietary requirements with advanced notice — gluten free, dairy free, nut free, vegetarian and vegan. We will not be able to accommodate specific diet plans including, but not limited to Atkins, South Beach, Paleo etc.

Our catering team will work to accommodate special dietary needs by providing variety in the menu selections and by substituting some menu items in order to provide well rounded meals. For additional dietary information please contact us with your specific requests.

Special group dietary requirements, such as all vegetarian meals, are available with advance notice (minimum 2 weeks prior to event)

**Meal times** to meet agenda needs, meal times may be adjusted up to one hour before or after the stated serving time with advanced notice. All meal services will be served for 1 hour.

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**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.

**Chef's choice** selection is chosen by the chef on a daily basis. This selection may be from our existing menu or specially prepared by Chef Scott and will include entree, salad, dessert and drink. We are unable to provide advanced meal selections for this special pricing. Dietary restrictions will be accepted for up to 20% of each meal count with no increase in fee. A menu will be displayed on the day of service for guests' information.

**ADDITIONAL RENTAL SERVICES**

**Setup or takedown (per service)**

**Heron** — \$100

**Osprey** — \$100

**Eagleview** — \$125

**Rehearsal Hall** — \$100

**Linen Tablecloths** — \$8 per tablecloth (white or black)

**Linen Napkins** — \$2 per napkin (white, red or black)

**Water Goblets** — 60¢ each

**Wine Glasses** — 60¢ each

**Assorted Liquor Glasses** — 60¢ each

**Outside Chairs (off-white)** — \$2 per chair w/setup and takedown