



Social Event Menu

Appetizers

Pulled Pork Sliders

Slow roasted pulled pork with homemade chipotle-blackberry BBQ sauce\$8

Chicken Satay with Peanut Sauce

Marinated chicken skewers served with a house peanut sauce\$5

Bacon Wrapped Asparagus

Fresh asparagus wrapped in Applewood-smoked bacon...\$5

Bruschetta with Fresh Basil and Heirloom Tomatoes

Fresh tomatoes, basil and garlic with olive oil, truffle oil and balsamic vinegar on crostini\$4

Shrimp Cocktail

Jumbo Tiger prawns poached in vegetables and served with cocktail sauce.\$7

Bacon wrapped Sea Scallops

Day Boat scallops marinated in wine and wrapped in bacon, then seared to perfection\$10

Crab Cakes

Fresh Dungeness crab mixed with fresh vegetables and bread crumbs and butter-seared \$11.50

Artichoke Dip

Creamy spinach and tender artichokes with melted asiago and parmesan cheeses. Served with tortilla chips.\$5

Cheese Platter

Assorted fresh cheeses served with Artisan crackers.\$5

Vegetable Crudit  Platter

Fresh seasonal vegetables served with homemade ranch dressing.\$5

Fresh Fruit Platter\$5

Salads

BBQ Chicken Chopped Salad

Grilled breast of chicken with a colorful confetti of tomatoes, corn, green onions, black beans, jicama, cilantro, mozzarella, and iceberg lettuce. Tossed with our special BBQ ranch dressing and topped with crunchy, sweet onion strings....\$8

Caesar Salad

Romaine hearts, shaved parmesan, croutons and Caesar dressing.\$6

Chinese Chicken Salad

Sesame marinated chicken breast with cabbage, spring greens, carrots, fried rice noodles, cilantro and cashews\$6

Seared Ahi Salad

Seasoned, seared rare ahi tuna, mixed baby greens, Napa cabbage and red bell peppers tossed with rice wine vinaigrette. Served with tomatoes, avocado, pickled cucumber and wasabi. Topped with crispy wonton strips and green onions\$8

Fresh Garden Salad\$6

Themed Dinners

Includes salad, rolls, drink – Iced Tea or Lemonade

Fiesta Family Style

Beef, chicken or cheese enchiladas and fajitas with all the traditional sides and dessert\$20.50

American BBQ

Baby back Ribs, BBQ chicken or pulled pork with potato salad, fresh watermelon.....\$20.50

Italian Family Feast

Lasagna (Vegetarian and Gluten Free available), chicken Alfredo, Caesar Salad, Italian vegetables\$20.50

NW Dinner

Crabcakes, fresh salmon, Clam chowder, and seasoned vegetables\$24

New Orleans Cajun Feast

Shrimp and Chicken Jambalaya, Cajun rice, Boiled potatoes, Muffuletta salad, Charred vegetables\$20.50

Seafood Boil

Fresh Seafood Chowder, Crab Caesar Salad, Boiled Crab, Grilled Salmon, Lobster Mac & Cheese, Boiled Corn, Lemon Bars Market

Surf and Turf

Prime Rib of Beef, Shrimp Skewers, Lobster Rice Pilaf, Crab Caesar Salad, Broiled Asparagus and Hollandaise, Chocolate Mousse Pie\$28 per person

Thai Royal Feast

Thai Green Curry, W/ Shrimp and Chicken, Coconut Rice, Banana Wrapped Cod, Vegetarian Pad Thai, Fresh Fruit Salad\$20.50

All prices are "per person"

All prices are subject to Washington State sales tax.

Dumas Bay Centre staff are employed by the City of Federal Way and are unable to accept gratuities.



All Inclusive Dinners

All inclusive dinners include seasonal vegetable, salad, rolls, drink —Iced Tea or Lemonade

Burger Bar

Angus beef grilled and served with all the accouterments and potato salad \$20.50

Chicken Parmesan

Chicken breast breaded, seasoned and then braised in marinara. \$20.50

Lemon Garlic Chicken

Chicken breast cooked in a lemon garlic sauce with rice pilaf \$20.50

Fajita Bar

Chicken or steak marinated in our proprietary blend of spices and then roasted. Served with traditional Fajita vegetables, shredded cheese, sour cream, salsa, lettuce and flour or corn tortillas. \$20.50
Add guacamole \$1 per person

Thai Green Curry

Chicken or shrimp prepared in the traditional Thai style with lots of fresh vegetables. Served with rice \$20.50

Prime Rib

Dry-aged Ribeye slow roasted to perfection. Served with mashed potatoes \$22
Add Au Jus or Gravy..... \$1 per person

Salmon

Fresh salmon fillets sautéed in coconut oil and then braised to perfection. Served with rice. \$22

Roasted Tenderloin of Beef

Dry-aged tenderloin seared, seasoned and baked to the perfect doneness. Served with mashed potatoes \$26
Add Au Jus or Gravy..... \$1 per person

Surf and Turf

Filet mignon and skewered tiger prawns..... \$28

Vegetarian & Gluten Free

Vegetable Green Curry

Fresh vegetables prepared in the Thai style with green curry and coconut milk. \$20.50

Stir Fry with Tofu

Aged smoked tofu stir fried with broccoli, mushrooms, snow peas, squash, water chestnuts, bamboo shoots, baby corn and carrots.. \$20.50

Ratatouille

Traditional French slow roasted vegetables including eggplant, squash, zucchini, peppers and tomatoes with fresh garlic and oregano. \$20.50

Chopped Salad

Ham, salami, garbanzo beans, Mozzarella cheese, tomato, cucumber, fresh lemon vinaigrette \$14

Sides

Potato Bar

Three different potatoes cooked perfectly with white Truffle oil and butter. Served with all the traditional sides \$4

Baked potato \$3

Sautéed fresh vegetables \$4

Special Dietary Needs

We will try at all times to accommodate dietary needs within the budget of the set cost. Special dietary and vegetarian options are available upon request. Any additional costs will be determined prior to the event.

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.

Additional options are available.

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

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Additional Rental Services

Linen Tablecloths —\$8 each

Linen Napkins —\$2 each

Water Goblets — 60¢ each

Wine Goblets — 60¢ each

Beer Glass — 60¢ each

Assorted Liquor Glasses — 60¢ each

Outside Wedding Chairs (off-white) —\$2

per chair includes setup and take down