

Full Catering Menu

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Prices and availability subject to change

Continental Breakfast Buffet

\$10 per person

Fresh seasonal fruit platter

Muffin assortment

Granola and cereal with milk and yogurt

Coffee and tea service

Hot Breakfast Buffet*

\$17 per person

Fresh seasonal fruit platter

Muffin assortment

Roasted potatoes with sautéed red bell pepper and onion

Applewood-smoked bacon and sausage

Scrambled eggs

Coffee and tea service

**Hot breakfast plated option also available. See Service Policies for service fees.*



Luncheon Sandwich Buffet

\$10 per person includes sandwiches, one salad (choose from options below), and tea and coffee service.

Ham and swiss, turkey and cheddar, roast beef, and vegetarian sandwich assortment on artisan breads

Fresh brewed coffee, selection of teas, and ice water

Additional Salad or Fruit Options

One salad option is included with the buffet. Additional salad options available for \$2 per person.

Mixed Greens Salad with raspberry vinaigrette and Caesar dressings on the side

Cucumber Salad with tomato and red onion tossed with balsamic vinaigrette

Assorted Seasonal Fruit Salad

Fresh Baked Cookies, add \$2 per person

Artisan Small Bites

Ideal for tray-passed appetizers, social hour, or events with limited seating.

Northwest Seafood Salad Bites

\$28/dozen

Dungeness crab and Oregon Bay shrimp salad on artisan crackers

Bison Bites

\$27/dozen

Bison meatballs glazed with Tacoma New West Bourbon BBQ Sauce on bamboo skewers

Bacon-Wrapped Scallop Satay

\$26/dozen

Center-cut applewood-smoked bacon wrapped around seared scallops and drizzled with lemon aioli

Petite Prawn Cocktail

\$24/dozen

Tiger prawns with cocktail sauce served in a shot glass

Northwest Wild Salmon Lox Crostini*

\$22/dozen

Artisan bread topped with smoked salmon and lemon-dill cream cheese

Prosciutto-Wrapped Roasted Asparagus Tips

\$20/dozen

Tender asparagus tips and artisan prosciutto roasted with balsamic vinegar

Belgian Endive with Gorgonzola

\$18/dozen

Belgian endive with gorgonzola cheese, candied walnuts, and tomato

Pecan-Encrusted Grapes

\$17/dozen

Green grapes rolled in gorgonzola cream cheese and encrusted with toasted pecans

Roasted Golden Beet Crostini

\$17/dozen

Artisan crostini topped with roasted golden beets marinated in orange and honey, finished with chèvre cheese and fresh mint

Stuffed Mushrooms

\$17/dozen

Parmesan cheese and pesto stuffed mushroom caps

Bacon-Wrapped Dates

\$16/dozen

Center-cut applewood-smoked bacon wrapped around sweet dates

Tacoma New West BBQ Chicken Satay

\$16/dozen

Baked chicken satay glazed with Tacoma New West Bourbon BBQ Sauce

Baba Ganoush on Pita Bread

\$15/dozen

Toasted pita bread with roasted eggplant puree, garnished with red bell pepper and cilantro

Curry Chicken Satay

\$15/dozen

Tender chicken satay marinated in yellow curry

Margherita Crostini

\$14/dozen

Artisan crostini topped with fresh mozzarella, tomato, and basil

Chèvre Stuffed Black Olives

\$12/dozen

Olives stuffed with chèvre cheese and topped with roasted red bell pepper

Stuffed Cherry Tomatoes

\$12/dozen

Cherry tomatoes stuffed with crisp applewood-smoked bacon and sharp cheddar cheese

*Consuming undercooked seafood products may increase your risk of foodborne illness

Appetizer Platters

Ideal for casual receptions or a lighter option for a dinner buffet.
Each selection serves 50 guests.

Artisan Cheese and Fruit

\$175

Imported and domestic cheeses served with gourmet crackers, strawberries, and grapes

Artisan Meat

\$175

Gourmet assortment of artisan Northwest salamis garnished with fresh herbs

Asian Barbeque

\$175

Tender barbeque pork loin sliced thin and garnished with sesame seeds and green onion

Northwest Smoked Salmon*

\$175

Wild salmon lox garnished with lemon and herbs, served with capers and crostini

Antipasti

\$150

Balsamic roasted Northwest vegetables, pickled green beans, marinated artichoke hearts, and assorted olives

Pan-Asian Noodle Salad

\$150

Ginger-sesame chicken, carrots, celery, green onions, and yakisoba noodles served in individual take-out boxes

Seasonal Garden

\$150

Fresh Northwest seasonal vegetables, buttermilk ranch, and hummus dip, garnished with fresh herbs

Spring Roll

\$150

Rice noodles, shredded carrot, cucumber, mint, and basil, wrapped in rice paper and served with peanut and sweet chili dipping sauces

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Classic American Dinner Buffet

Prices vary depending on entrée selection below.

The Classic American Dinner Buffet includes the following:

Entrée Selections:

Slow-Roasted Top Round Beef* served with creamed horseradish
\$38 per person

Marinated Turkey Breast* served with orange-cranberry sauce
\$30 per person

Maple-Orange Glazed Ham* served with honey mustard
\$28 per person

Pork Tenderloin* served with apple-raisin chutney
\$32 per person

Side Dishes:

Mixed Greens with raspberry vinaigrette and Caesar dressings
on the side

Fresh Baked Artisan Dinner Roll assortment, served with butter

Steamed Vegetables, lightly seasoned and steamed broccoli, carrots,
and cauliflower drizzled with olive oil

Roasted Red Potatoes with garlic and herbs

*We will gladly work with you to customize our menus to accommodate your needs.
Plated dinner options are also available. See Service Policies for service fees.*

*\$50 carving fee per carving station may apply



Western American Bison Meatball Dinner Buffet

\$30 per person.

The Western American Bison Meatball Dinner Buffet includes the following:

Bison Meatballs in a rich chipotle tomato chili sauce

Rice Pilaf seasoned with herbs and spices

Steamed Vegetable Medley drizzled with balsamic reduction

Bacon-Wrapped Dates

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Northwest Salmon Dinner Buffet

\$30 per person.

The Northwest Salmon Dinner Buffet includes the following:

Baked Wild Salmon fillet in port wine sauce and shallot butter

Rice Pilaf seasoned with herbs and spices

Buttery Roasted Leeks and Parsnips in a balsamic reduction

Mixed Greens with raspberry vinaigrette and Caesar dressings
on the side

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Pan-Asian Dinner Buffet

\$24 per person, includes one entrée from selections below.

\$28 per person, includes two entrées from selections below.

The Pan-Asian Dinner Buffet includes the following:

Entrée Selections:

Yellow Curry Chicken

Tender pieces of chicken breast, red bell pepper, celery, onions, and carrots in a rich coconut curry sauce, garnished with toasted almonds and fresh cilantro

Citrus Vegetables

Tofu, carrots, red bell pepper, and zucchini cooked with Hoisin sauce, orange, fresh mint, and Thai basil, garnished with toasted peanuts

Ginger Barbeque Pork

Tender marinated barbeque pork, cabbage, carrots, and onions in a light ginger, garlic, and sesame soy sauce, garnished with toasted sesame seeds

Side Dishes:

Tender Thai Steamed Rice

Mixed Greens Asian Salad garnished with celery and carrots, served with sesame-lime vinaigrette and topped with toasted almond slices

Spring Rolls with rice noodles, shredded carrot, cucumber, mint, and basil, wrapped in rice paper, and served with peanut and sweet chili dipping sauces

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Italian Dinner Buffet

\$22 per person, includes one entrée from selections below.

\$26 per person, includes two entrées from selections below.

The Italian Dinner Buffet includes the following:

Entrée Selections:

Meat Lasagna

Ground beef layered with rich marinara sauce, spinach, mozzarella, ricotta, and parmesan cheese

Vegetarian Lasagna

Rich marinara sauce, spinach, mozzarella, ricotta, and parmesan cheese

Chicken Piccata

Tender chicken breast topped with capers, artichoke, and garlic, served with a shallot-lemon cream sauce

Five-Cheese Ravioli

Ravioli stuffed with ricotta, asiago, parmesan, mozzarella, and romano cheese, served with pesto cream sauce

Side Dishes:

Steamed Vegetables, lightly seasoned and steamed broccoli, carrots, and cauliflower drizzled with olive oil

Mixed Greens with raspberry vinaigrette and Caesar dressings on the side

Fresh Baked Artisan Dinner Roll assortment, served with butter

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Tacoma New West BBQ Chicken Dinner Buffet

\$22 per person.

The Tacoma New West BBQ Chicken Dinner Buffet includes the following:

Baked Chicken glazed with Tacoma New West Bourbon BBQ Sauce

Macaroni and Cheese

Fluffy Cornbread

Organic Mixed Greens with citrus vinaigrette dressing on the side

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Lemon-Thyme Grilled Chicken Dinner Buffet

\$19 per person.

The Lemon-Thyme Grilled Chicken Dinner Buffet includes the following:

Lemon-Thyme grilled chicken breast

Rice Pilaf seasoned with herbs and spices

Steamed Vegetable Medley drizzled with balsamic reduction

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Dessert Table

Each selection serves 50 guests.

Classic Crème Brûlée	\$250
Key Lime Pie	\$200
Raspberry White Chocolate Cheesecake	\$200
Various Bite-Sized Dessert Bars	\$150
Brownies	\$100
Mini Cupcakes	\$100
Bite-Sized Chocolate Truffles	\$50



Beverage Menu

We offer a variety of Pacific Northwest beers and wines as part of your hosted or no-hosted bar.*

Soda and sparkling water also available upon request.

Spirits and Mixed Drinks are offered only with the hosted option.

Hosted drinks will be tallied and added to the final invoice at the following prices per serving (plus tax and gratuity):

Spirits	\$7
Wine	\$6
Beer 12oz / 22oz	\$5 / \$8
Soda or Sparkling Water	\$2

*Bartending service fees will apply



Catering Service Policies and Fees

Server Fee

Tray-passed appetizers or plated meals: One server per 20 guests at the rate of \$15 per hour (4 hour minimum).

Carving Station

\$50 per carving station.

Bartending Service Fee

\$125 per bartender for hosted or cash bars (4 hour minimum).

Contracting External Bartending Services

All bartenders outside of TAM Catering must be secured through Tacoma Art Museum's preferred catering vendors or qualifying bartender services to ensure that proper licensing and procedures are met related to our liquor license. All bartenders must be pre-approved.

Notes

No homebrews are allowed.

No kegs are allowed.