

TAM Catering Menu

September 2019

Contact:

Van Gachnang

Sales and Events Manager

vgachnang@tacomaartmuseum.org

T 253-272-4258 x3042

F 253-627-1898

Prices and availability subject to change.



Continental Breakfast Buffet

\$10 per person

Fresh seasonal fruit platter

Muffin, danish, and croissant assortment

Beverage station with orange juice, fresh-brewed coffee, selection of teas, and water.

Hot Breakfast Buffet

\$17 per person

Fresh seasonal fruit platter

Roasted breakfast potatoes

Scrambled eggs

Applewood-smoked bacon and sausage

Beverage station with orange juice, fresh-brewed coffee, selection of teas, and water.



Luncheon Sandwich Buffet

\$10 per person, includes variety sandwich platter and choice of mixed greens salad or fruit salad.

Ham and Swiss cheese, turkey and cheddar cheese, roast beef, and vegetarian sandwich assortment on artisan breads.

Beverage station with orange juice, fresh-brewed coffee, selection of teas, and water.

Additional Options \$2 each, per person

Chocolate chip cookie

Mixed greens salad

Fruit salad

Artisan Small Bites

Ideal for tray-passed appetizers, social hour, or events with limited seating.
Can be served stationary or tray pass.

Bison Sliders

\$27/dozen

Petite bison patty on a buttermilk bun with 1000 Island dressing.

Northwest Wild Salmon Sliders

\$26/dozen

Wild northwest salmon patty on a buttermilk bun with lemon aioli.

Bacon-Wrapped Scallop Satay

\$26/dozen

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

Petite Prawn Cocktail

\$22/dozen

Tiger prawns with cocktail sauce, served in a shot glass.

Northwest Wild Salmon Lox Cucumber Bites*

\$22/dozen

Cucumber topped with wild lox salmon and lemon-dill cream cheese.

Prosciutto-Wrapped Roasted Asparagus Tips

\$20/dozen

Tender asparagus tips and artisan prosciutto roasted with balsamic vinegar .

Stuffed Mushrooms

\$17/dozen

Parmesan cheese and pesto stuffed mushroom caps.

Bacon-Wrapped Dates

\$17/dozen

Center-cut applewood-smoked bacon wrapped around sweet dates.

Ginger Lime Prawn Satay

\$17/dozen

Prawns marinated with ginger and lime.

Lemon-Thyme Chicken Satay

\$16/dozen

Tender chicken marinated with lemon and thyme.

Curry Chicken Satay

\$16/dozen

Tender chicken marinated in fragrant yellow curry.

Pineapple Basil Mozzarella Skewers

\$15/dozen

Pineapple, fresh basil, and mozzarella cheese on bamboo skewers.

Caprese Skewers

\$15/dozen

Cherry tomatoes, fresh basil, and mozzarella cheese on bamboo skewers.

Stuffed Marinated Peppers

\$15/dozen

Mini marinated red peppers stuffed with goat cheese.

**Consuming undercooked food 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 Meats

\$175

Gourmet assortment of artisan Northwest salamis, garnished with fresh herbs.

Asian Barbeque

\$175

Tender barbeque pork loin thinly sliced 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 vinegar-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.

Fresh Garden

\$150

Fresh-cut celery, carrot, and cucumber, served with buttermilk ranch and hummus dips.

Spring Rolls

\$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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Dinner Buffets

Classic American Dinner Buffet

\$40 per person

Slow-Roasted Beef Prime Rib* served with creamed horseradish and au jus.

Roasted Fingerling Potatoes seasoned with garlic and herbs.

Steamed Vegetables

Lightly seasoned and steamed broccoli, carrots, and cauliflower, drizzled with olive oil.

Mixed Greens Salad served with raspberry vinaigrette and Caesar dressings.

Buttermilk Dinner Rolls served with butter.

**\$50 carving fee per carving station may apply.*

Northwest Salmon Dinner Buffet

\$33 per person

Lemon-Dill Wild Salmon

Baked wild salmon served with lemon-dill aioli.

Wild Rice Pilaf with dried cranberries and almonds.

Roasted Vegetables

Roasted zucchini, yellow squash, red bell pepper, orange bell pepper, and red onion, finished with a balsamic vinegar reduction.

Mixed Greens Salad served with raspberry vinaigrette and ranch dressings.

Buttermilk Dinner Rolls served with butter.

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.

Pan-Asian Curry Dinner Buffet

\$28 per person

Red Curry Chicken

Tender pieces of chicken breast, red bell pepper, zucchini, onion, and basil, simmered in red curry sauce.

Yellow Vegetarian Curry

Broccoli, red bell pepper, carrot, and red onion, simmered in yellow coconut curry sauce.

Fragrant Jasmine Rice

Mixed Greens Asian Salad

Spring mixed lettuces, carrot, celery, and green onion, topped with toasted almond slices and served with sesame-lime vinaigrette.

Spring Rolls

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

Pan-Asian Roasted Pork Loin Dinner Buffet

\$24 per person

Roasted Pork Loin

Perfectly roasted pork loin marinated in ginger and Hoisin sauce.

Fried Rice

Fragrant jasmine rice with egg, carrot, and celery.

Garlic Green Beans

Stir fried fresh green beans with garlic.

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Italian Dinner Buffet

\$26 per person

Chicken Piccata

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

Five-Cheese Ravioli

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

Steamed Vegetables

Lightly seasoned and steamed broccoli, carrots, and cauliflower, drizzled with olive oil.

Mixed Greens Salad served with Italian dressing.

Buttermilk Dinner Rolls served with butter.

Meatball Dinner Buffet

\$20 per person

Tender Meatballs seasoned with garlic, basil, oregano, and thyme.

Rich Marinara Sauce

Tomato, garlic, onion, and sweet carrots.

Herbed-Fusilli Pasta seasoned with oregano and thyme.

Garlic Bread

Baguette with butter and garlic.

Caesar Salad

Tossed romaine lettuce, parmesan cheese, croutons, and Caesar dressing.

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Tacoma New West BBQ Chicken Dinner Buffet

\$22 per person

Baked BBQ Chicken

Tender baked chicken glazed with Tacoma New West Bourbon BBQ Sauce.

Macaroni and Cheese

Fluffy Cornbread

Citrus Mixed Greens Salad

Spring mixed greens, mandarin oranges, and toasted almonds, served with citrus vinaigrette on the side

Lemon-Thyme Grilled Chicken Dinner Buffet

\$20 per person

Lemon-Thyme Chicken

Grilled chicken breast with delicate lemon-thyme seasoning.

Rice Pilaf seasoned with herbs and spices.

Roasted Leeks and Parsnips with balsamic vinegar reduction.

Mixed Greens Salad served with raspberry vinaigrette and ranch dressings.

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Dessert Menu

Each selection serves 50 guests.

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

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TAM Prom Specials:

_____Chocolate Chip & Sugar Cookie Platters with Water Table:
\$4 per person

_____Chocolate Chip & Sugar Cookie Platters with Prom Punch & Water Table
\$5 per person

_____Chocolate Fountain with Strawberries, Pineapple, Brownies, &
Marshmallows with Water Table \$8 per person

_____Chocolate Fountain with Strawberries, Pineapple, Brownies, &
Marshmallows with Prom Punch and Water Table \$9 per person

All options include cups and napkins (skewers for fountain options)

**No outside food or beverage is allowed*



Beverage Menu

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

Soda and sparkling water are available upon request.

Spirits and Mixed Drinks are offered only with the hosted bar** 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 apply; see attached Catering Service Policies and Fees.

**A no-host bar is a cash bar and attendees individually pay for drinks ordered. A hosted bar means that attendees do not pay for the drinks ordered, rather the private event client is invoiced for the drinks served, with the total tallied at the end of the event.



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 when TAM Catering services are used for hosted or no-host 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.*

Allergens and Dietary Restrictions

Tacoma Art Museum Cafe menu items have been prepared in a facility that also uses tree nuts, gluten, dairy, soy, and peanuts. Please let us know what allergens and dietary restrictions you and your guest may have so we can take all necessary precautions while preparing and serving food for your event.

Notes

Homebrews are not allowed.

Kegs are not allowed.

Cake Carving Fee is \$2 per guest.

A corkage fee of \$2 per bottle will be charged for events that clients supply their own alcohol.

Tasting/Sampling Fee is \$10 per item (tasting portions accommodate 2 people).

Tax of 10.1% and Gratuity at 20% are automatically charged to catering total.

Half-length linens are available in black, white, and/or red for \$7 each.

Dishware is available for up to 150 guests (outside rentals are needed thereafter).

TAM Catering Décor Fee is \$150 – This includes seasonal displays at each food table, and adds a memorable beauty to your special event.