

ALEXIS HOTEL

# Catering Menu



Executive Chef | Caprial Pence  
Bookstore Bar & Café

*Alexis*  
SEATTLE™

A KIMPTON® HOTEL

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**ALEXIS HOTEL**

# Reception

## HOT HORS D'OEUVRES

3 Dozen Each Minimum | Priced Per Dozen

- **Vegetable Samosa**  
*Curried Sweet Potato, Cauliflower, Spinach*  
**\$28 Per Dozen**
- **Curry Spiced Chicken Satay**  
*Peanut Sauce*  
**\$34 Per Dozen**
- **Sesame Beef Skewers**  
*Chili Syrup Dipping Sauce*  
**\$34 Per Dozen**
- **Shrimp and Chicken Meatballs**  
*Sweet Hot Chili Sauce*  
**\$32 Per Dozen**
- **Fried Won Tons**  
*Wild Mushroom  
Pork and Chilies*  
**\$32 Per Dozen**
- **Arancini**  
*Saffron Aioli Dipping Sauce*  
**\$36 Per Dozen**
- **Pork Belly Skewers**  
*Thyme Mustard Glaze*  
**\$32 Per Dozen**
- **Corn Fritters (Seasonal)**  
*Buttermilk Dipping Sauce*  
**\$36 Per Dozen**
- **Empanadas**  
*Roasted Seasonal Vegetables  
Chorizo Sausage*  
**\$32 Per Dozen**
- **Ricotta Fritters**  
*Prosciutto, Roasted Peppers*  
**\$36 Per Dozen**
- **Indian Vegetable Fritters**  
*House-Made Chutney Dip  
Chorizo Sausage*  
**\$32 Per Dozen**
- **Crispy Polenta Fingers**  
*Bagna Cauda Dip*  
**\$36 Per Dozen**

## COLD HORS D'OEUVRES

3 Dozen Each Minimum | Priced Per Dozen

- **Traditional Deviled Eggs**  
**\$28 Per Dozen**  
*Caviar, Smoked Salmon, Caper, Crab*  
**\$34 Per Dozen**
- **Ceviche**  
*House-Made Corn Chip*  
**\$34 Per Dozen**
- **Oysters On The ½ Shell**  
*Jalapeno Granite*  
**\$48 Per Dozen**
- **Grilled Prawns**  
*Spicy Tomatillo Sauce*  
**\$36 Per Dozen**
- **Seasonal Vegetable Salad Rolls**  
**\$28 Per Dozen**
- **Crostini**  
*Formage Blanc, Caramelized Onions*  
**\$36 Per Dozen**
- **Crostini**  
*Oil Cured Tomato Spread, Crispy Pancetta*  
**\$32 Per Dozen**
- **Fried Mozzarella Olive Sandwich**  
**\$32 Per Dozen**
- **Crostini**  
*Burrata, Green Olive Tapenade*  
**\$32 Per Dozen**
- **Tuna Crudo Spoon**  
*Avocado, Cucumber, Lime*  
**\$36 Per Dozen**
- **Seafood Shot**  
*Mini Roasted Garlic Custards, Crab Relish*  
**\$32 Per Dozen**
- **Crispy Wontons**  
*Topped with House-Made Lox, Chili Aioli*  
**\$32 Per Dozen**
- **Pate Au Choux**  
*Seafood Relish*  
**\$32 Per Dozen**
- **Grilled Halloumi**  
*Mint Hazelnut Pesto*  
**\$32 Per Dozen**
- **Mini Puff Pastry Tarts**  
*Goat Cheese, Artichoke Hearts, Pancetta,  
Fontina, Arugula*  
**\$34 Per Dozen**
- **Falafel Bites**  
*Garlic Yogurt Dipping Sauce*  
**\$ 28 Per Dozen**

## DISPLAYED HORS D'OEUVRES

Each Platter Serves 25 Guests Each

- **Select Artisan Cheeses**  
*Garnished with Fresh & Dried Fruit, Spiced Nuts, Assorted Crackers*  
**\$285 Per Platter**
- **Italian Antipasto**  
*Cured Meats, Grilled Vegetables, Olives, Assorted Cheeses, Rustic Breads*  
**\$325 Per Platter**
- **Seasonal Fresh Fruit and Berries**  
**\$125 Per Platter**
- **Seasonal Balsamic Grilled Vegetables**  
**\$175 Per Platter**
- **Northwest Seafood**  
*Chilled Cocktail Prawns, Oysters on the Half Shell, Seasonal Ceviche, Steamed Clams & Mussels*  
*Served with Traditional Cocktail Sauce & Mignonette*  
**\$375 Per Platter**
- **Fiesta Station**  
*Pico de Gallo, Guacamole, Chilled Black Bean Dip, Fruit Salsa, Lime Cream, Tortilla Chips*  
**\$200 Per Platter**
- **Thai Lettuce Cups**  
*Seasoned Ground Chicken, Marinated Carrots, Smoked Tofu, Lemongrass Seafood Shrimp, Ginger Pickled Cucumbers, Shredded Daikon Radish, Chili Syrup, Green Curry Sauce, Soy Ginger Sauce, Butter Lettuce Leaves*  
**\$200 Per Platter**

## STATIONED APPETIZERS

### ☐ Mezza Station

- Smoked Eggplant Baba Ghanoush
  - Fava Bean Hummus Spread
  - Crispy Fried Chickpeas
  - Marinated Cucumbers
  - Olives
  - Tabouleh
  - Falafel Yogurt Dipping Sauce
  - Pita Bread
- \$24 Per Person**

### ☐ Smoked Seafood Station

- House-Smoked Salmon, Trout, Oysters
  - Herb and Caper Cream Cheese
  - Sliced Red Onion
  - Local Sliced Tomatoes or Oil Cured Crostini (Seasonal)
- \$32 Per Person**

### ☐ Spread Station

*Served With House-Made Potato Chips and Crostinis*

- Warm Souffléed Onion Dip
  - Crab Dip Preserved Lemon
  - Roasted Red Pepper Dip
  - Clam Dip *herbed*
- \$18 Per Person**

**ALEXIS HOTEL**

# **Dinner**

## DINNER BUFFET

- Macrina Bakery Baguette & Butter
- Caffé Vita Coffee and Mighty Leaf Teas

## PIKE PLACE HARVEST

### Starter

- Chef's Market Salad
- Chilled Grain Salad

### Side

- Roasted New Potatoes
- Seasonal Roasted Vegetables
- Wild Rice

### Entrée

- Free Range Chicken  
*Smoked Onion Sherry Sauce*
- Local Market Fish  
*Seasonal Accompaniments*

### Dessert

- Tiramisu

\$55 Per Person

## THE BOOKSTORE

### Starter

- Organic Bibb Lettuce Salad  
*Cherry Tomatoes, Balsamic Vinaigrette*

### Side

- Mashed Potatoes
- Café Signature Mac-n-Cheese

### Entrée

- Brined Smoked Pork Loin  
*Lemon Honey Glaze*
- Slow Roasted Beef Brisket  
*Cumin Chili Rub*
- Smoked Grilled Tofu  
*Caprial's Barbeque Sauce*

### Dessert

- Individual Seasonal Cobblers

\$65 Per Person

## BEST OF THE NORTHWEST

### Starter

- Chef's Market Salad
- Seasonal Soup

### Side

- Mashed Potatoes
- Seasonal Roasted Vegetables
- Wild Rice

### Entrée

- Wild Mushroom Braised Pork Shoulder
- Local Market Fish  
*Seasonal Accompaniments*

### Dessert

- Mini Coconut Chocolate Cakes

\$85 Per Person

## CARVING STATIONS

Chef Attendant Required - \$100 Per Hour

Minimum of 25 Guests

- Roasted Prime Rib  
*Horseradish Crème*  
\$30 Per Person

- Pork Loin  
\$25 Per Person

## COMPLEMENTS YOUR DINNER

- Add Additional Salad  
\$5 Per Person
- Add Additional Side  
\$8 Per Person
- Add Additional Dessert  
\$8 Per Person
- Add Additional Entrée  
*Choice of Free Range Chicken,  
Local Market Fish, Pulled Pork,  
Beef Brisket or Pork Loin*  
\$15 Per Person

## SEASONAL DINNERS Family Style

- Macrina Bakery Baguette & Butter
- Caffé Vita Coffee and Mighty Leaf Teas

### Spring & Summer

#### Poe Menu **\$55 Per Person**

##### Bookstore Caesar

*Baby Romaine, Crispy Torn Breadcrumbs, Shaved Parmesan*

##### Entrées Include:

- **Smoked Half Chicken**  
*Roasted Vegetable Slaw, Creamy Mashed Potatoes*
- **Grilled Teres Major**  
*Red Wine Reduction, Mushroom Compote, Crispy Sweet Onion Rings*

##### Summer Bread Pudding

#### Hemingway Menu **\$70 Per Person**

##### Bruschetta

*Burrata, Crispy Fried Copa, Watercress, Lemon Olive Oil*

##### Entrées Include:

- **Brined-Smoked Pork Loin**  
*Oven Roasted Local Tomatoes, Seasonal Couscous*
- **House-Made Pasta**  
*Shrimp, Basil, Olives, Capers, Fried Shallots*
- **Duck Confit**  
*Warm Potato Salad, Honey Roasted Carrots*

##### Individual Upside Down Fruit Cakes

#### Fitzgerald Menu **\$80 Per Person**

##### Seasonal Soup

##### Arugula Salad

*Lemon, XVOO, Shaved Parmesan Cheese*

##### Entrées Include:

- **Risotto Cake**  
*Grilled Vegetable, Warm Fontina Sauce, Basil Oil*
- **Grilled Flat Iron Steak**  
*Pepper Confit, Roasted Spiced Potatoes, Tomatillo Puree*
- **Pan-Fried Seasonal Fish**  
*Herb Oven Fries, Zucchini Slaw, Lemon Roasted Garlic Aioli*

##### Individual Chocolate Buttermilk Cake

*Mascarpone, Seasonal Fruit*

### Fall & Winter

#### Austin Menu **\$55 Per Person**

##### Seasonal Soup

##### Entrées Include:

- **Pan-Fried Salmon**  
*Wild Mushroom Flour, Soft Polenta, Roasted Vegetables*
- **Pepper Encrusted Teres Major**  
*Herb Butter Mash, Brown Butter Braised Vegetables*

##### Roasted Pears

*Chocolate Mascarpone Mousse, Crispy Almond Streusel*

#### Shakespeare Menu **\$70 Per Person**

##### House-Made Pasta

*Roasted Cauliflower, Crispy Copa, Blue Cheese*

##### Entrées Include:

- **Roasted Half Chicken**  
*Caramelized Onions, Chilies, Lemon*
- **Pork Confit**  
*Semolina Gnocchi, Coriander Roasted Root Vegetables, Sherry Reduction*
- **Baked Pasta**  
*Sage, Roasted Butternut Squash, Crispy Olive Oil Torn Breadcrumbs*

##### Caramel Custards, Pecan Sea Salt Sauce

#### Steinbeck Menu **\$80 Per Person**

##### Seasonal Soup

##### Grilled Baby Romaine

*Creamy Balsamic Dressing, Blue Cheese Crumbles, Spiced Almonds*

##### Entrées Include:

- **Seared Scallops**  
*Arugula Puree, Lemon Basmati, Creamy Swiss Chard*
- **Teres Major**  
*Hazelnut Potato Squash Mash, Roasted Parsnips, Sage Hollandaise*
- **Roasted Vegetable Lasagna**  
*House-Made Ricotta, Sleeping Beauty Cheese*

##### Bourbon Apple Tart

*Brown Sugar Graham Crust*

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# Beverage



## BEER & WINE

*\*Wine Selection Required 1 Week In Advance of Event*

### BEER

*Assorted Domestic and Imported Beers, Seasonal Microbrews*

**\$6 Per Bottle**

### HOUSE WINES

**\$40 Per Bottle**

### SPARKLING

*Chateau St. Michelle Brut - Columbia Valley, WA*

**\$35 Per Bottle**

*Prosecco - Italy*

**\$45 Per Bottle**

### Corkage

*Corkage Charged per 750mL bottle*

**\$20 Per Bottle**

### ADDITIONAL WINE LIST AVAILABLE

*Please inquire about our full wine list*

*Wines are subject to availability*

## NON-ALCOHOLIC BEVERAGES

- **All Day Organic Caffe Vita Coffee and Organic Mighty Leaf Teas**  
**\$8 Per Person**
- **Fresh Fruit Juice or Lemonade**  
**\$12 Per Carafe**
- **Freshly Brewed Organic Iced Tea**  
**\$12 Per Carafe**
- **Assorted Soft Drinks**  
**\$5 Per Drink, Upon Consumption**
- **Select Northwest Beverages**  
*Dry Soda, Jones Soda, Crater Lake Root Beer*  
**\$5 Per Drink, Upon Consumption**
- **Bottled Domestic Still and Sparkling Water**  
**\$6 Per Drink, Upon Consumption**
- **Sparkling Cider**  
**\$16 Per Bottle**
- **Coconut Water**  
**\$5 Per Drink, Upon Consumption**
- **Naked Fruit Juices**  
**\$5 Per Drink, Upon Consumption**
- **Red Bull Energy Drink**  
**\$5 Per Drink, Upon Consumption**

## COCKTAILS

\$100 Bartender Fee *Full Bar*

\$50 Bartender Fee *Beer and Wine Bar*

\* Bartender Required

### HARDCOVER COCKTAILS

Host: \$9 Cocktail | \$11 Martini

No Host: \$11 Cocktail | \$13 Martini

- Smirnoff Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Cruzan Rum
- Espolon Tequila

### FIRST EDITION COCKTAILS

Host: \$10 Cocktail | \$12 Martini

No Host: \$12 Cocktail | \$14 Martini

- Absolut Vodka
- Tangueray Gin
- Flor de Cana Rum
- 1800 Silver Tequila
- Maker's Mark Bourbon
- Johnnie Walker Black Scotch

### LIQUORS & CORDIALS

Host: \$10 Per Drink | No Host: \$12

\*Included in all bars, unless specified

- St Brendan's Irish Cream
- Frangelico
- Grand Marnier
- Kahlua
- Amaretto Disaronno

## COMPLEMENT YOUR BAR

### KIMPTON CRAFT COCKTAILS

- **CABLE CAR**  
*Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup, Cinnamon-Sugar Rimmed Glass*  
\$12 Per Drink
- **LA PERLA**  
*Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur*  
\$12 Per Drink
- **VELVET DAIQUIRI**  
*Banks 5 Rum, Fresh Lime Juice, Rich Simply Syrup, Velvet Falernum*  
\$14 Per Drink

### WELLNESS COCKTAILS

- **SUPERBERRY FIZZ**  
*Beefeater Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, Blueberries*  
\$12 Per Drink
- **ORGANIC AGAVE MARGARITA**  
*El Jimador Blanco Tequila, Organic Agave Nectar, Fresh Lime Juice*  
\$12 Per Drink
- **RED DAWN**  
*Local Vodka, Limoncello, Fresh Lemon Juice, Topped with Pomegranate Grenadine*  
\$14 Per Drink

## CLASSIC COCKTAILS

- **MANHATTAN**  
*Rye Whiskey, Sweet Vermouth, Angostura Bitters, Brandied Cherries*  
\$12 Per Drink
- **BLOOD AND SAND**  
*Scotch, Sweet Vermouth, Cherry Brandy, Orange Juice Garnished, Orange Twist*  
\$12 Per Drink
- **BETWEEN THE SHEETS**  
*Cognac, Light Rum, Triple Sec, Lemon Juice, Lemon Twist*  
\$12 Per Drink

## “SPIKE IT” STATIONS

### LEMONADE STAND

- *Fresh Lemonade, Ice Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices*
- *Bourbon, Gin, St. Germain*  
\$25 Per Person (Up to 2 hours)

### COLOR MY BUBBLES

- *Juices and Purees, Assorted Herbs*
- *Sparkling Wine, Liqueurs*  
\$20 Per Person (Up to 2 hours)

### BLOODY MARY BAR

- *Vodka or Gin*
- *Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, Spices*  
\$20 Per Person (Up to 2 hours)

### COFFEE CART

- *Fresh Brewed Regular & Decaf Coffee, House Made Syrups, Whipped Cream, Sprinkles, Shaved Chocolate*
- *Bailey's, Frangelico, Kahlua, Irish Coffee Bar*  
\$20 Per Person (Up to 2 hours)