



Events & Catering Menu

2023-2024

ORCAS HOTEL

**all menus can be customized to accommodate dietary requests and personal preferences.*

The Grazing Breakfast

Housemade Granola
Greek Yogurt
Fresh Fruit & Berries
Parisian Pastries
Coffee & Tea

\$25/ per person

The Gourmands Breakfast

Banana-Hazelnut Bread
Wild Berry Compote
Eggs Benedict with Alder Smoked
Salmon & Lemon-Herb Hollandaise
Sage Breakfast Sausage
Buttermilk Biscuits & Gravy
Coffee & Tea

\$35/ per person

The Country Classic

Fresh Fruit & Berries
Homestyle Breakfast Potatoes
Eggs How You Like 'Em
Applewood Smoked Bacon
Sourdough Toast
Butter & Jam
Coffee & Tea

\$29/ per person

Menu Enhancements

Fresh Squeezed Orange Juice \$7/ pp
Made to Order Espresso Drinks \$6/ pp
Bloody Octavia's \$15/ ea
Mimosa \$15/ ea
The Orcas Hotel's Avocado Toast \$9/ pp
Build Your Own Bagel & Lox Bar \$14 / pp

Orcas Island Picnic Basket

Beecher's Cheddar Cheese
Seasonal Fruits
Olympia Provisions Charcuterie
House Made Sourdough Bread
Mediterranean Tuna Salad
Toasted Israeli Cous Cous Salad
Double Dark Chocolate Brownie

\$35 / per person

Artisan Sandwich Box

Choice of Sandwich
Smoked Bacon BLT; Mediterranean
Tuna; Alder Smoked Turkey; Roasted
Pepper & Smoked Eggplant with Pesto
Seasonal Fruits
Crudités with Ranch Dip
Kettle Chips
Fresh Baked Cookies

\$35 / per person

Chef John's Texan Classic

Smoked Brisket
BBQ Chicken
Grilled Sausages
Potato Salad
Country Slaw
Cornbread
Chess Pie

\$55 / per person

Whole Pig Roast Luau

Caja China Roasted Pig
Ahi Tuna Poke
Potstickers with Sweet Chile
Edamame
Potato-Macaroni Salad
Baked Purple Yams with Coconut
Forbidden Black Rice
Grilled Pineapple Salsa
Haupia Pudding

\$125 / per person (20 person minimum)

Classic Italian Tour

Heirloom Tomato Salad, Burrata,
Basil and Balsamic

Cavatelli Pasta with Local Wagyu
Beef Sugo

Whole Roasted Branzino & Shaved
Fennel Salad

Tiramisu with Mukilteo Espresso

\$95 / per person

A Taste of The PNW

Housemade Clam Chowder with
Toasted Sourdough Bread

Alder Roasted Salmon with Creamy
Polenta and Seasonal Vegetables

Caramelized Apple Tart with Lopez
Creamery Vanilla Ice cream

\$75 / per person

Norbu's Hawaiian Memories

Miso Soup

Potstickers with Sweet Chile

Papaya Salad

Ahi Tuna Poke

Spider Roll

BBQ EEL & Avocado Roll

Smoked Shiitake Roll

Sashimi Platter

Passion Fruit Butter-Mochi

\$95 / per person

Just Like Grandma Made It

Seasonal Greens Salad with Apples,
Lum Farm Goat Cheese and Almonds

Meatloaf and a side of Mashed
Potatoes, Honey-Glazed Carrots, Green
Beans and Gravy

Bourbon Bread Pudding with Caramel
and Lopez Creamery Vanilla Ice cream

\$55 / per person

The Vegetarian

Wild Arugula Salad with Shaved
Parmesan and White Balsamic
Vinaigrette

Mushroom and Spinach Lasagna with
Mozzarella and Basil

Blistered Broccolini with Calabrian
Peppers and Garlic

Dark Chocolate Budino with Orange
and Hazelnuts

\$65 / per person

Prime Rib Special

Classic Caesar salad with Garlic
Croutons

Shrimp Cocktail

Alder Roasted Prime Rib
Garlic-Rosemary Jus
Green Beans with Almonds
Yorkshire Puddings
Roasted Garlic Mashed Potatoes

Flourless Chocolate Cake

\$95 / per person

Orcas Island Crab Boil

Simple Seasonal Greens Salad

Cider Steamed Buck-Bay Clams
Steamed Dungeness crabs
Cocktail Sauce, Lemon, Drawn Butter
Corn on the Cob
Heirloom Roasted Potatoes
Fresh Baked Sourdough

Peach Cobbler a la Mode

\$125 / per person

Passed Appetizers

Buck Bay Oysters with Champagne Mignonette \$4.5 ea

Lopez Island Wagyu Tartare on Sourdough \$7.5 ea

Local & Artisan Cheese Board \$15/ per person

Goat Cheese Stuffed Crimini Mushrooms \$4 ea

Thai Chicken Skewers with Peanut Sauce \$4 ea

Pork Potstickers with Sweet Chile \$3.5 ea

Heirloom Tomato Bruschetta \$3.5 ea

Smoked Salmon with Sweet Corn Blini & Mascarpone \$5.5 ea

Traditional Caviar Service \$125/ounce

Additional Fees for Hotel Events

Dining Room Site Fee \$750

Chef Room Site Fee \$350

Outdoor Site Fee \$350

Service Fee 20%

Offsite Catering Fees

Delivery Fee \$75

Chef Attendant \$75/hour

Bartender \$75/hour

Server Attendant \$50/hour

Dishwasher Utility \$50/hour

Service Fee 20%