

ACT 3  
CATERING  
MENU:

THE  
CONFERENCE  
CENTER AT  
SEA



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# CATERING POLICIES

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## DEPOSIT/PAYMENT

The deposit is due at the time of booking and the remaining balance is due fourteen business days before the event.

## MINIMUM ORDER

Our minimum order is \$350.00 for conference center events.

## ADMIN CHARGE

100% of the admin charge is collected to cover general operating costs and fair wages for our team members. All food and beverage is subject to an 8% admin charge for conference center event orders.

## GRATUITY

100% of the gratuity is dispensed equally among all employees involved in any event from the culinary team to the delivery drivers and event staff. For conference center events there is a 15% charge for gratuity.

## DELIVERY CHARGE

All orders are subject to \$25 delivery charge.

## WASHINGTON STATE SALES TAX

All food and beverage is subject to a 10.1% sales tax.

## ORDERS WITHIN 24 HOURS

Are subject to a 25% rush charge.

## CANCELLATION

Orders canceled within 24 hours of the event are subject to a 50% cancellation charge.

## GUEST COUNT FOR CONFERENCE CENTER EVENTS

The final guaranteed number of guests must be specified 7 business days before the event. Once received this number cannot be reduced. Final billing will be based on the count provided, or the actual number of guests (whichever is greater).

## POP UP ORDERS/ADD-ON ORDERS

All orders placed within 72 hours of an event are not guaranteed full menu availability. Caterer will accommodate as closely as possible, however; menu item availability may be limited and will vary.

## EXTRA FOOD/BUFFETS

Due to Health Code restrictions, buffet items that are temperature sensitive may only stay out for a maximum of two hours. For the health and safety of our customers, all food and beverage items not consumed remain the property of the caterer. Leftover temperature-sensitive will be properly disposed of, and should not be removed from the meeting rooms.

Custom menus, alterations, and gluten-free items are available upon request. All food is prepared in a kitchen containing eggs, nuts, strawberries, and other possible food allergens. Please alert us of any specific allergies before ordering.

## FULL SERVICE EVENTS

The minimum for full service events is \$5,000 and is subject to a 20% gratuity and 23% service charge. The final guaranteed number of guests must be specified fourteen business days before the event. Once received that number cannot be reduced.

# BREAKFAST

priced per person | 10 person minimum

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## CONTINENTAL BREAKFAST | 12PP

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Assorted coffee cakes, croissants, pastries, seasonal fruit platter, assorted yogurts

## CLASSIC BREAKFAST | 15PP

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Scrambled eggs, roasted breakfast potatoes, seasonal fruit platter

### Select One Protein:

Smoked bacon, sausage links, or honey ham

## GREEK YOGURT PARFAIT | 9PP

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Berry compote, granola, honey, flax, chia and sunflower seeds | veg, gf, sf

## A LA CARTE

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Scrambled eggs | 5

Tofu scramble | 6

Sausage, bacon, or ham | 6

French toast w/ maple syrup | 7

Pancakes w/ maple syrup | 7

Roasted breakfast potatoes | 4

Assorted coffee cakes, croissants,  
and pastries | 6

Assorted bagels w/ cream cheese | 6

Cinnamon rolls | 7

Seasonal fruit salad | 5

Energy bars | 3

### Overnight Oats | 9

Strawberry cheesecake | veg, sf

*rolled oats, chia seeds, whole milk, strawberry compote, cream cheese, honey, graham cracker*

Cinnamon apple pie | veg, gf, sf

*rolled oats, chia seeds, whole milk, mascarpone, diced apple, brown sugar, cinnamon, crumble*

Ube | veg, gf, sf

*rolled oats, chia seeds, ube, whole milk, yogurt, honey, granola*

### Oatmeal | 5

Blueberry hazelnut

Maple brown sugar

Apple cinnamon



# BREAKFAST

priced per person | minimums required

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## BREAKFAST SANDWICHES | 13PP

Requires 48 hours notice | Includes jojo potatoes and fruit salad | Minimum 8 per selection

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### Select One Sandwich:

Meat, Egg, & Cheese | e

Choose one protein: bacon, ham, sausage

*served on a warm brioche bun*

Turkey, Egg, & Spinach | e

*served with havarti cheese on an english muffin\**

Egg, Sundried Tomato, & Spinach | veg, e

*served with provolone cheese on an english muffin\**

*\*gluten free english muffins available upon request | 2*

## BREAKFAST BURRITOS | 18PP

Requires 48 hours notice | Includes jojo potatoes, fruit salad, and condiments | Minimum 8 per selection

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### Select One Burrito:

Sausage Burrito | e

*flour tortilla, egg, pork sausage, cheddar and jack cheese, grape tomato, cilantro*

Vegetarian Burrito | veg, e

*flour tortilla, egg, onion, mushroom, black bean, cheddar and jack cheese*

## FRENCH TOAST OR PANCAKE BREAKFAST | 22PP

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French toast or pancakes, scrambled eggs, seasonal fruit platter, maple syrup, whipped butter

### Select One Protein:

Smoked bacon, sausage links, or honey ham

### Add-ons | 2:

Chocolate chips

Blueberries

Sliced bananas

Berry compote

# FROM THE DELI

sandwiches, salads, & wraps | minimum 15 people

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## BOXED LUNCHES | 18PP

all meals include: bottled water, whole fruit, cookie, condiments, and compostable utensils and packaging

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**Must select a minimum of 4 per sandwich, salad, or wrap:**

*Add fresh garden salad | 3*

## SANDWICHES

gluten free bread available upon request | comes with chips

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### **Turkey, Bacon & Havarti**

*turkey breast, bacon, havarti, lettuce, tomato, garlic aioli*

### **Cranberry Chicken Salad | df, n**

*chicken, lettuce, tomato, cranberry, candied walnuts, mayo, dijon mustard, wheat bread*

### **Italian**

*ham, salami, pepperoni, provolone, arugula, red pepper aioli, hoagie roll*

### **Chicken & Provolone**

*chicken, provolone, shredded lettuce, pickled onion, tomato, chipotle mayo, hoagie roll*

### **Caprese | veg**

*mozzarella, vine ripe tomato, arugula, balsamic spread, focaccia bread*

### **Grilled Portobello | veg**

*portobello mushroom, mozzarella, roasted bell pepper, balsamic vinegar, caramelized onion, mayo, croissant*



## WRAPS

comes with chips

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### **BLTA | df**

*candied bacon, tomato, avocado, lettuce, chipotle aioli*

### **Fajita Wrap (Steak or Grilled Chicken) | sf**

*cheddar and jack cheese, spanish rice, pico de gallo, lettuce, chipotle sour cream*

### **Chicken Caesar | e**

*chicken breast, romaine, croutons, parmesan cheese, flour tortilla, caesar dressing*

### **Thai Chicken | df, n**

*grilled chicken breast, spicy thai peanut sauce, jasmine rice, asian slaw*

### **Greek Pita Wrap | veg, sf**

*garlic hummus, cucumber, tomato, feta cheese, marinated grilled vegetables, tzatziki sauce, pita bread*

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V = VEGAN || VEG = VEGETARIAN || GF = GLUTEN FREE || DF = DAIRY FREE || N = CONTAINS NUTS || SF = SOY FREE  
|| E = CONTAINS EGGS

# FROM THE DELI

*continuation of boxed lunches* | minimum 15 people

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## BOXED LUNCH ENTREE SALADS | 18PP

all meals include: bottled water, whole fruit, cookie, condiments, and compostable utensils and packaging comes with roll, must select a minimum of 4 per salad

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### **Cabo Jerk Chicken Salad | gf, df, sf**

*jerk chicken breast, spring mix, lettuce, jicama, grape tomato, green onion, cilantro, raisins, mandarin orange, honey lime dressing*

### **Kale & Brussels Sprouts Salad | veg, gf, n**

*tuscan kale, shaved brussels sprouts, almonds, pomegranate seeds, feta cheese, parmesan cheese, caesar dressing*

### **Southwest Caesar Salad | gf, e**

*grilled chicken, romaine lettuce, cherry tomato, corn, red bell pepper, green onion, parmesan cheese, caesar dressing*

### **Cobb Salad | gf, sf, e**

*grilled chicken, bacon bits, hard boiled egg, iceberg lettuce, tomato, green onion, bleu cheese, avocado, ranch style dressing*

### **Roasted Beet & Goat Cheese Salad | veg, gf, sf, n**

*mizuna (mustard greens), red & golden beets, walnuts, goat cheese, grape tomato, balsamic vinaigrette*

### **Wild Field Greens | veg, gf, sf, n**

*mixed greens, gorgonzola, candied walnuts, sundried cranberries, strawberry, raspberry vinaigrette*

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## PLATTERS

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### ACT 3 DELI PLATTER | 19PP

includes garden salad, assorted breads, chips, and accompaniments (lettuce, tomato, pepperoncini, and pickles)

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#### **Select Four:**

*sliced chicken, roasted turkey, black forest ham, roast beef, salami, grilled vegetables*

#### **Cheese (Select Three):**

*cheddar, provolone, pepperjack, swiss*

#### **Spreads (Select Three):**

*chipotle aioli, garlic & herb, stone ground mustard, hummus, deli mustard, mayo*

### SANDWICH/WRAP PLATTER | 18PP

includes garden salad, assorted breads, and chips

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**Select up to three sandwiches or wraps from boxed lunch selections on page 3.**

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# LUNCH BUFFETS

select one of each: entree, side dish, side salad | rolls included | priced per person

## CHICKEN ENTREES | 17PP

### **Lemon Chicken | sf**

*fire grilled chicken breast, lemon sauce*

### **Garlic Rosemary Chicken | gf, df**

*chicken breast, rosemary, garlic, thyme, dijon mustard, lemon juice*

### **Thai Yellow Chicken Curry | gf, df, sf**

*chicken breast, coconut milk, thai chili paste, bell pepper, onion, mushroom, baby corn, bamboo shoots, thai basil*

### **Moroccan Chicken | gf, df**

*chicken breast, tandoori spices, tzatziki*

### **Butter Chicken | gf, sf**

*diced chicken thigh, tomato puree, butter, heavy cream, garam masala, garlic, ginger, cilantro*

### **Shredded Chicken Enchiladas | sf**

*shredded chicken, black beans, cheddar cheese, black olives, green onion, corn tortilla*

## MEAT ENTREES

### **Fire Grilled Flank Steak | gf, sf | 18pp**

*gorgonzola maître d'hôtel butter*

### **Grilled Filet Medallions | gf, df, sf | 21pp**

*teres major, butter, shallot, red wine, beef base, garlic*

### **Coffee Crusted Tri Tip | gf, df, sf | 19pp**

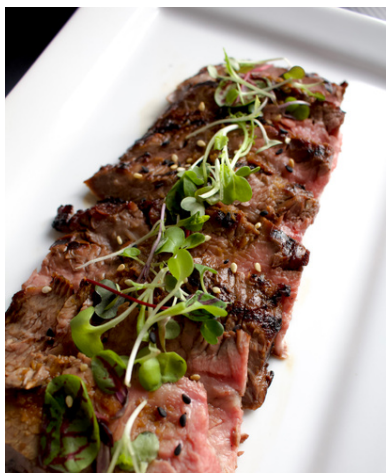
*coffee, brown sugar, smoked paprika, garlic powder, onion powder, cayenne*

### **Sweet Soy Pork Chop | gf, df | 18pp**

*lemon grass, fish sauce, soy sauce, sugar, garlic*

### **Pork Loin | gf, sf | 19pp**

*apple, fennel, sambuca, shallot, lemon, cream*



## FISH ENTREES

### **Grilled Fillet of Salmon | gf, sf | 21pp**

*lemon beurre blanc*

### **Miso Marinated Black Cod | gf, df | 24pp**

*black cod, miso, smoked dashi broth, pickled ginger root, shitake mushroom, spinach*

### **Halibut | gf, sf | 31pp**

*lemon, capers, cream, shallot, dijon mustard, butter*

# LUNCH BUFFETS

select one of each: entree, side dish, side salad | rolls included | priced per person

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## VEGETARIAN + VEGAN ENTREES | 15PP

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### **Three Cheese Ravioli | veg, e**

*ricotta, parmesan, romano, egg, olive oil*

### **Thai Yellow Curry | v, gf, df, sf**

*coconut milk, thai chili paste, bell pepper, onion, mushroom, baby corn, bamboo shoots, thai basil*

### **Tofu Tikka Masala | v, gf (for veg, add butter)**

*firm tofu, tomato puree, coconut cream, cumin, garam masala, garlic, ginger, chili powder*

### **Shakshuka Portobello | v, gf, df, sf (for veg, add egg | 1)**

*crushed tomato, chili powder, cumin, garlic, onion, zucchini, eggplant, portobello mushroom*

### **Creamy Coconut Polenta | v, gf, df, n (for veg, add butter and cheese)**

*polenta, vegetable stock, coconut milk, mushroom, white wine, shallot, garlic, coconut cream, spinach*

## SIDE SALADS

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### **Fresh Garden Salad | veg**

*mixed greens, cucumber, tomato, radish, carrots, assorted dressings*

### **Wild Greens Salad | veg, gf, sf, n**

*mixed greens, gorgonzola, candied walnut, sun-dried cranberry, strawberry, raspberry vinaigrette*

### **Classic Caesar Salad | veg, e**

*romaine heart, house-made crouton, shaved parmesan, classic, caesar dressing*

### **Baby Spinach Salad | veg, gf, sf, n**

*baby spinach, roasted beets, bleu cheese, candied walnuts, radish, cherry tomatoes, kiwi dressing*

### **Shaved Kale & Brussels Sprouts Salad | veg, gf, n**

*kale, shaved brussels sprouts, shaved parmesan, feta, candied pecan, poached pear, pomegranate seeds, cranberry vinaigrette*

### **Southwest Salad | veg, gf, sf**

*romaine lettuce, tomato, corn, black beans, cucumber, red onion, tortilla strips, southwest dressing*

## SIDES

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Swiss mac & cheese | veg, sf

Jasmine rice | v, gf, df, sf

Potatoes w/ herbs & garlic butter | gf, sf

German potato salad | gf, sf

Pasta salad | veg, sf

Roasted seasonal vegetables | gf, df, sf

Garlic mashed potatoes | gf, sf

Garlic naan | veg, sf

## ADD-ONS

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Chicken entree | 10pp

Meat entree | 12pp

Fish entree | 14pp

Vegetarian/Vegan entree | 8pp

Side or Salad | 5pp



# CUSTOM STATIONS

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## FAJITA BAR | 18PP

comes with tortilla chips

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### Select One Protein:

Shredded chicken  
Barbacoa beef  
Carnitas  
Ground beef  
Seasoned tofu

*Additional protein | 4*

### Select Rice and Beans:

Cilantro lime or Spanish rice  
Black or Refried beans

### Includes:

Fajita vegetables, lettuce, sour cream, jalapeños, queso fresco, onion, flour and corn tortillas, chips, and salsa roja.

*Add fresh-made guacamole | 2*

*Add Southwest Salad | 5*

## PASTA BAR | 18PP

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### Select One Pasta:

Penne  
Campanelle  
3 cheese ravioli

*Add additional pasta | 3*

### Select One Sauce:

Bolognese  
Classic marinara  
Creamy alfredo

Pesto cream

*Add additional sauce | 4*

### Select One Topping:

Sliced chicken  
Meatballs  
Vegetables

*Add additional topping | 4*

### Includes:

Caesar salad  
Garlic bread

# CUSTOM STATIONS

## ULTIMATE SALAD BAR | 18PP

Includes bread rolls & butter, and fruit salad

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### Select Two Cheeses:

Cheddar and jack blend

Feta

Parmesan

Gorgonzola

### Select Three Dressings:

Ranch

Caesar

Southwest dressing

Italian

Balsamic

Raspberry vinaigrette

### Includes:

Sliced chicken and steak, romaine lettuce, garden greens, diced tomato, black olives, cucumber, hard-boiled eggs, black beans, croutons

*substitute protein for salmon | 5*



## BAKED POTATO BAR | 19PP

Includes fresh garden salad with assorted dressings

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### Select One Chili:

Hearty beef

Vegetarian chili

### Select One Bread:

Garlic bread

Honey glazed rolls

Cornbread | 2

### Includes:

Baked potato, bacon bits, sour cream, whipped butter, cheddar and jack cheese, green onion

# CUSTOM STATIONS

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## RICE BAR | 19PP

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### Select One Rice:

Jasmine rice  
Rice noodles

### Select One Protein:

Teriyaki chicken  
Spicy tofu  
Beef bulgogi  
*Add additional protein | 4*

### Includes:

Soy sauce, teriyaki sauce, sweet chili sauce, pickled daikon radish, pickled ginger, kimchi, green onion, cilantro  
Asian chopped salad | romaine, carrot, red cabbage, edamame, green onion, jicama, sweet soy vinaigrette | gf, df, v

## CREATE YOUR OWN BBQ STATION | 28PP

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minimum 20 people

### Select Two Proteins:

Smoked dry rub brisket w/ mop sauce | gf, df  
Smoked St. Louis ribs w/ brown sugar BBQ sauce | gf, df  
Smoked pulled pork shoulder | gf, df  
Smoked brown sugar bourbon chicken wings | gf, df  
Hot links | df  
Dry rubbed turkey breast | gf, df

### Select Three Sides:

Swiss mac n' cheese | veg, sf  
Bacon baked beans | gf, df  
Smoked corn elote | gf  
Potato salad | gf, df, e  
Tequila lime slaw | gf, df  
Ham hock collard greens | gf, df  
Fresh garden salad | v, gf, df  
Cornbread | veg, e

# CUSTOM STATIONS

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## MAC & CHEESE BAR | 20PP

includes garlic bread and garden salad with assorted dressings

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### Select One Pasta:

- Macaroni
- Campanelle

### Choose One Sauce:

- Three cheese white sauce
- Smoked cheddar sauce

### Choose One Protein:

- Pulled pork BBQ
- Sliced chicken thigh
- Andouille sausage
- Add additional protein | 4*

### Choose Six Toppings (provided as accoutrements):

- Gorgonzola crumbles
- Parmesan cheese
- Capers
- Sun-dried tomatoes
- Fried onion strings
- Sauteed mushrooms
- Bacon bits
- Green onion
- Roasted red pepper
- Pickled jalapeño
- Roasted broccoli
- Caramelized onion
- Crushed Flamin' Hot Cheetos
- Buffalo sauce
- Teriyaki sauce
- BBQ sauce
- Pesto
- Add additional topping | 1.50*

# GRAZING BOARDS

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## BUTTER BOARDS | 5PP

minimum of 25 people

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### **Bacon Butter Board | sf, n**

*bacon, maple butter, berry jam, nuts, dried fruit, thyme, rosemary, maldon salt, artisan bread*

### **Roasted Garlic & Chili Board | veg, sf, n**

*roasted garlic, spicy chili oil, lemon zest, nuts, parsley, maldon salt, honey, artisan bread*

### **Sweet Berry Board | veg, sf, n**

*berries, berry jam, honey butter, nuts, mint, maldon salt, artisan bread*

## BACON BOARD | 8PP

minimum of 25 people

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### **Select Three:**

Maple-chipotle

Brown sugar bourbon

Coffee & cocoa

Balsamic brown sugar

Roasted garlic

### **Includes:**

Waffles, deviled eggs, boursin cheese, gherkins, butter jam, fresh berries

## CHARCUTERIE BOARD | 10PP

minimum of 25 people

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*Variety of cured meats, cheeses, dried fruit, nuts, fig jam, honey, and crackers*

## MEZE PLATTER | 9PP

minimum of 10 people

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*Variety of grilled vegetables, olives, cherry peppers, marinated mozzarella balls, hummus, pita bread, tzatziki, sun-dried tomatoes*

## SEASONAL FRUIT BOARD | 5PP

minimum of 10 people

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*fresh seasonal fruit and berries*

## MARKET FRESH CRUDITÉ BOARD | 7PP

minimum of 10 people

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*fresh seasonal vegetables, herb ranch dip, edemame dip*

## CHIPS, SALSA, AND GUACAMOLE | 7PP

minimum of 10 people

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*fresh-made salsa, fresh-made guacamole, tortilla chips*

# DESSERTS & BEVERAGES

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## ASSORTED DESSERT BARS | 3PP

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Peanut butter chocolate  
Strawberry lemon  
Raspberry  
Lemon oatmeal  
Mocha  
White chocolate macadamia nut



## ASSORTED COOKIES | 3PP

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White chocolate macadamia nut  
Chocolate white chunk  
Triple chocolate  
Chocolate chip  
Lemon cooler

## TRIPLE CHOCOLATE BROWNIES | 3PP

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## COFFEE SERVICE | CAFFÉ VITA

Brewed Caffé Vita coffee, cups, creamer, assorted sweeteners, stir sticks

192 oz | 24-30 cups | 77

128 oz | 16-21 cups | 55

## TEA SERVICE

Assorted teas, cups, creamer, assorted sweeteners, stir sticks

96 oz | 12-16 cups | 29

## BEVERAGES BY THE GALLON

serves 16 | 8oz cups

Sparkling lemonade | 28

Sparkling strawberry lemonade | 33

Mango punch | 33

Freshly brewed iced tea | 33

## INDIVIDUAL BEVERAGES

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Pellegrino sparkling water | 3

Bottled water | 2

Bottled juices | 3

Assorted soda | 3