



Contract: _____ Contract Name: _____

Date of rental: _____ Meal room: _____ Date to kitchen: _____

Breakfast menu

Served from 8:00–9:00 am

FULL CONTINENTAL

\$9.00 per person. Includes coffee service (hot teas, hot chocolate), juice, fresh fruit, yogurt, cold cereal with milk, tray of fresh breakfast breads and pastries. (Decaf upon request)

HOT BREAKFAST

Chef's Choice \$10.00 or **Menu Choice** \$11.00

_____ **Standard Breakfast** Dairy free scrambled eggs, breakfast meat, breakfast potato, pastries, fresh fruit, orange juice, coffee service

_____ **Frittata Breakfast** Vegetable frittata, breakfast meat, pastries, fresh fruit, orange juice, coffee service (ham & cheese per request)

_____ **French Toast** French toast, dairy free scrambled eggs, breakfast meat, pastries, fresh fruit, orange juice, coffee service

_____ **Breakfast Burrito Bar** Scrambled eggs, breakfast meat, breakfast potato, flour or corn tortillas, pastries, fresh fruit, orange juice, coffee service

_____ **Pancakes** Sweet cream pancakes, dairy free scrambled eggs, breakfast meat, pastries, fresh fruit, orange juice, coffee service

Oatmeal and cold cereal available upon request. All meals will be served for 1 hour. Coffee service included with breakfast is removed at the end of service unless all day coffee is selected.

COFFEE SERVICE | BREAKS

_____ **All day Coffee, Tea, & Hot Chocolate**
\$3.00 per person (decaf upon request)

_____ **Coffee by the gallon** \$24.00 per gallon

_____ **Soda break** \$3.00 per person
Assorted sodas and bottled water (2 per person)

**All prices subject to change without notice.
Outside food services are not permitted.**

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Snacks

_____ **Morning pastries** \$3.00 per person
Ala carte breakfast breads

_____ **Brownie snack** \$3.00 per person
Large freshly baked brownies

_____ **Cookie break** \$3.00 per person
Assorted freshly baked cookies (2 per person)

_____ **Crunch break** \$3.00 per person
Veggie tray with dip, chips and salsa

_____ **Healthy break** \$3.00 per person
Yogurt, granola bars and whole fresh fruit

_____ **Cheese & cracker tray** \$3.50 per person

_____ **Seasonal fresh fruit tray** \$3.50 per person

_____ **Fresh vegetable tray** \$3.50 per person
With ranch dip

_____ **Popcorn** \$1.50 per person

_____ **Mixed Nuts** \$1.50 per person

_____ **Pinwheels & finger sandwiches** \$4.00 per person
Assorted bite-size snack sandwiches

_____ **Variety of dips & tortilla chips** \$4.00 per person
Queso, salsa, spinach dip with tortilla chips

_____ **Antipasto platter** \$4.00 per person
Variety of Italian appetizers & pasta salad

_____ **Sweet & salty** \$4.00 per person
Variety of chocolates & nuts

_____ **Dessert Bites** \$4.00 per person
Bite-sized cheese cakes & macaroons

_____ **Assorted Chocolate Bites** \$4.00 per person
Variety of chocolates



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Lunch menu Served from 12:00–1:00pm

Chef's Choice \$12.50 or **Menu Choice** \$14.00

DELI LUNCH

Served with: garden salad with assorted dressings, assorted bags of chips, cookies, beverage

_____ **Assorted Deli Sandwich Bar** turkey, ham and roast beef with assorted breads, cheese, lettuce, tomato, mayonnaise, mustard

_____ **Chicken Salad Croissant**

_____ **Tuna Salad Croissant**

An assortment of both deli sandwiches and croissants can be provided to groups of 20 or more
**Soup can be added for \$1 per person*

SOUP LUNCH

Served with: crackers, cookies, beverage

Choice of soup:

_____ **Beef Chili** (vegetarian available)

_____ **Chef Scott's Clam Chowder**
(dairy and gluten free)

_____ **Caribbean Black Bean** (vegetarian/vegan)

_____ **Split Pea** (vegetarian)

_____ **Chicken Noodle**

_____ **Tomato Basil** (contains dairy)

_____ **Beef Stew**

One Soup choice for groups of 12–20. Two soup choices can be provided for groups of 20 or more.

SALAD LUNCH

_____ **Chef Salad Bar** topping choices include: ham, turkey, boiled eggs, tomatoes, olives and seasonal selections

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HOT LUNCH

Served with: salad, cookies, beverage

_____ **Thai Green Curry** traditional Thai curry with rice, vegetables, basil and coconut milk. Available with chicken or tofu. Add shrimp for \$1.00 per person w/rice (Gluten free)

_____ **Asian Stir Fry** Asian vegetables stir fried in soy sauce, hoisin, garlic and ginger. Served with chicken or tofu and rice. (Can be prepared gluten free) Add shrimp for \$1.00 per person

_____ **Grilled Cheese & Tomato Soup** aged cheddar and havarti cheeses on toasted brioche bread with a creamy tomato soup

_____ **Hamburger Bar** Angus beef charbroiled and served with all the fixings: premium buns, lettuce, tomato, cheese, pickles, mustard, mayonnaise and ketchup. Served with chips. Also available with a vegan black bean burger.

_____ **Hot Dog Bar** available with premium steak dogs. Pretzel buns with premium hot dogs and all the fixings: ketchup, mustard, mayonnaise, sauerkraut, cheese, chili, onions, relish, tomatoes, cream cheese. Served with chips. (chicken dogs or vegan dogs available)

_____ **Pizza Bar** Served fresh from the oven and available with a variety of toppings: pepperoni, supreme, vegetable, Hawaiian and meat lovers. Multiple selections for groups of 20 or more

_____ **Taco Bar** beef and chicken served with refritos, flour tortillas, tortilla chips and salsa, grated cheese, sour cream, olives, and jalapeños. (Corn tortillas, vegetarian available)

_____ **Red Beans & Rice** traditional southern dish cooked with chicken andouille sausage. Served with rolls. (Vegetarian available upon request)

_____ **Spaghetti Bar** homemade meat sauce with spaghetti noodles and garlic bread. (Vegetarian and/or gluten free available upon request)

_____ **BBQ Pulled Pork** roasted fresh pork shoulder with a homemade blackberry-chipotle bbq sauce with cole slaw and chips



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Dinner menu ^e Served from 6:00–7:00pm

Chef's Choice \$19.00 or **Menu Choice** \$21.00

Served with salad, seasonal vegetable, dessert

_____ **Slow roasted Prime Rib** slow roasted Angus prime rib with horseradish sauce, served with garlic mashed potatoes

_____ **Pot Roast** Angus beef slow-braised in a classic mixture of herbs and spices. Served with garlic mashed potatoes

_____ **Lemon Garlic Chicken** lemon garlic chicken breast served with seasoned rice pilaf, Caesar salad

_____ **Chicken Parmesan** oven baked breaded chicken breast topped with mozzarella and Parmesan cheese, served with penne pasta, Caesar salad (gluten free available)

_____ **Chicken Fajita Bar** spiced chicken, peppers, onions, cheese, olives, sour cream, Spanish rice, flour tortillas, tortilla chips, salsa (vegetarian/gluten free available)

_____ **Pasta Bar** two kinds of pasta with both meat and chicken Alfredo sauces and Caesar salad. Shrimp for \$1 per person. (gluten-free pasta and/or vegetarian sauce available)

_____ **Jambalaya** traditional New Orleans creole dish with chicken andouille sausage, shrimp, and french bread

_____ **Meat Lasagna** traditional lasagna in a red meat sauce with Caesar salad and garlic bread (gluten free available)

_____ **Vegetable Lasagna** vegetable lasagna in a white Alfredo sauce with Caesar salad and garlic bread (gluten free available)

_____ **Enchiladas** fresh corn tortillas stuffed with cheese, sauce and choice of chicken, beef, or vegetables served with rice and vegetarian refritos

_____ **Pasta Primavera W/ Shrimp** medley of fresh vegetables and herbs sautéed with tiger prawns in a light tomato basil sauce. Served with angel hair pasta (gluten free available)

_____ **Local Fish Menu** fresh local fish roasted to perfection. Inquire for other seasonal options

_____ Salmon

_____ Halibut

Vegetarian/Vegan lunch or dinner options

Lunch served before 3pm, Dinner served after 3pm

_____ **Eggplant Parmesan** fresh eggplant breaded and baked in coconut oil, topped with marinara and a 4 cheese blend (Vegan upon request—no cheese)

_____ **Vegetable Paella** Spanish rice dish full of chunky vegetables and chickpeas. Seasoned with saffron.

_____ **Vegetarian Shephard's Pie** fresh vegetables and wild mushrooms cooked with a layer of white truffle potatoes

_____ **Vegetable Fajita Bar** seasoned vegetables and tofu along with traditional fajita toppings

_____ **Thai Green Curry** traditional Thai green curry w/ vegetables & tofu. Served with rice

_____ **Pasta Bar** two kinds of pasta with red and Alfredo sauces (available gluten-free)

_____ **Asian Vegetable Stir Fry** Asian vegetables and tofu stir fried in soy and hoisin sauces. Served with rice

Other Vegetarian/Vegan items offered:

_____ **Black Bean Burger**

_____ **Vegetable Pizza**

_____ **Red Beans & Rice**

_____ **Taco Bar (w/Tofu)**

_____ **Soup & Salad Bar** (black bean, split pea, tomato basil soups available)

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The Dumas Bay Centre provides fresh meal service with healthy and well rounded selections. Our clients have the ability to choose each meal menu or select our Chef's Choice.

We understand that accommodating some special dietary needs is often needed. We do our best to meet those special diet needs with substitutions or alternate food options.

Individuals with special dietary needs should relay this information to the group leader, who will notify the Dumas Bay Centre when sending in final details at least two weeks prior to the event. We can accommodate the following dietary requirements with advanced notice — gluten free, dairy free, nut free, vegetarian and vegan. We will not be able to accommodate specific diet plans including, but not limited to Atkins, South Beach, Paleo, Keto, etc.

Our catering team will work to accommodate special dietary needs by providing variety in the menu selections and by substituting some menu items in order to provide well rounded meals. For additional dietary information please contact us with your specific requests.

Special group dietary requirements, such as all vegetarian meals, are available with advance notice (minimum 2 weeks prior to event)

Meal times to meet agenda needs, meal times may be adjusted up to one hour before or after the stated serving time with advanced notice. All meal services will be served for 1 hour.

Banquet permit the serving of any alcohol within Centre banquet rooms requires the purchase and posting of a Washington State banquet permit. Please ask for additional information.

Chef's choice selection is chosen by the chef on a daily basis. This selection may be from our existing menu or specially prepared by Chef Scott and will include entree, salad, dessert and drink. We are unable to provide advanced meal selections for this special pricing. Dietary restrictions will be accepted for up to 20% of each meal count with no increase in fee. A menu will be displayed on the day of service for guests' information.

ADDITIONAL RENTAL SERVICES

Setup or takedown (per service)

Heron — \$100

Osprey — \$100

Eagleview — \$125

Rehearsal Hall — \$100

Linen Tablecloths — \$8 per tablecloth
(white or black)

Linen Napkins — \$2 per napkin
(white, red or black)

Water Goblets — 60¢ each

Wine Glasses — 60¢ each

Assorted Liquor Glasses — 60¢ each

Outside Chairs (off-white) — \$2 per chair
w/setup and takedown

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