

# Savor

AT SEMIAHMOO

CATERING MENU





## We're keeping it *Local*

Our menu is thoughtfully composed with the finest locally sourced ingredients, handpicked from the farms and waters of the Pacific Northwest. We are dedicated to supporting our local farmers and growers, ensuring that each dish not only bursts with unparalleled freshness but also contributes to the sustainability of our community.

<b>Spotted Owl Farms</b>	Blaine	2 miles
<b>Ferndale Farmstead</b>	Ferndale	10 miles
<b>Twin Sisters Creamery</b>	Ferndale	12 miles
<b>Wright Brother's Farm</b>	Ferndale	15 miles
<b>Bellingham Pasta Co.</b>	Bellingham	19 miles
<b>Lummi Seafood</b>	Lummi Island	20 miles
<b>Sunrise Farms</b>	Surrey, B.C.	28 miles
<b>Taylor Shellfish</b>	Bow	30 miles
<b>Avenue Breads</b>	Bellingham	34 miles
<b>Knutzen Farms</b>	Burlington	39 miles
<b>Judd Cove Oysters</b>	Orcas Island	40 miles
<b>Hughes Farms</b>	Skagit Valley	56 miles



BREAKFAST

SNACKS

LUNCH

RECEPTION

DINNER

LIBATIONS

PACKAGES



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# RISE & SHINE

15-guest minimum | Smaller groups may incur a supplemental food charge. Prices per person unless noted otherwise. Includes regular & decaf Caffè D'Arte coffee and a selection of hot teas.

## Farmstand Spread

spinach, mushroom, farmstead cheese frittata, roasted farm vegetable hash, Applewood smoked bacon, chicken apple sausage, sliced fruit

## The Basics

cage-free scrambled eggs, bacon, herb parmesan smashed red potatoes, sliced fruit, bakery basket, fruit juice

## Continental Spread

sliced fruit, berries, pastries, assorted bagels, house jam, whipped butter, cream cheese, creamy yogurt, granola, steel cut oatmeal, assorted toppings *Veg*

## Grab & Go Breakfast

choice of one, includes whole fruit, hot coffee, & bottled juice

**BREAKFAST BURRITOS:** potatoes, chorizo, eggs, cheese, pico de gallo

**BREAKFAST SANDWICH:** bacon, eggs + cheese, or veggie egg + cheese

## Semiahmoo Spread

hard boiled eggs, bakery basket, sliced fruit, fruit juice *Veg*

## Plated Breakfast

For the Table | bakery basket, honey butter & seasonal preserves Main Course | served with breakfast potatoes *V*, sliced fruit *V* choice of one or pre-selected choice of two for an additional \$8 per person

**THE CLASSIC:** folded cage-free eggs, bacon & sausage

**SIMPLE BY THE SEA:** lox, toasted bagel + cream cheese, red onion & capers

**BISCUITS + GRAVY:** cage-free scrambled eggs, biscuits, sausage gravy

**FRENCH:** quiche florentine -or- quiche lorraine, hollandaise, simple green salad

## Upgrade Your Spread

burritos

lox bagels

croissant breakfast sandwich, meat or veggie

avenue a english muffin breakfast sandwich, meat or veggie

sliced seasonal fruit board

oatmeal

bagels & cream cheese

smoothies

berry parfait

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# BEVERAGES

Includes Caffe' D'Arte regular & decaffeinated coffee, hot tea selection, assorted Coke® soft drinks

## *Half Day* BEVERAGE SERVICE

UP TO 4 HOURS OF SERVICE

Assorted Coke® Products  
Regular Coffee  
Decaf Coffee  
Hot Tea Selection

## *Full Day* BEVERAGE SERVICE

UP TO 8 HOURS OF SERVICE

Assorted Coke® Products  
Regular Coffee  
Decaf Coffee  
Hot Tea Selection

## *A la Carte* BEVERAGES

Caffe' D'Arte Coffee  
regular or decaffeinated coffee

hot tea selection

housemade flavored iced tea

housemade lemonade

individual bottled smoothies

kombucha & bottled juices

sparkling water

assorted Coke soft drinks

bottled water

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# A LA CARTE SNACKS

Priced per person | 15-guest minimum | Smaller groups may incur a supplemental food charge, with service style confirmed.

## SWEET

assorted cookies & brownies *GF upon request*  
almond lemon bars *contains nuts*  
churro sticks  
individual fruit crisps *V, GF*  
bakery basket  
assorted muffins *GF upon request*  
build your trail mix  
granola bars  
seasonal cheesecake  
berry parfait cups *GF, Veg*

## SAVORY

assorted crunchy snacks  
veggie cups & ranch  
house-made chips & dips  
popcorn bar  
tortilla chips with salsa & guacamole *V, GF*  
soft pretzels with beer cheese & mustard  
pinwheels with veggie & turkey, bacon, avocado

# SNACK PACKAGES

Offered for up to two hours of service. Minimum of 15 guests.  
Priced per person.

## Bonfire Break

s'mores bites, trail mix, hot chocolate bar *Veg*

## Fresh Stop

crudité, seasonal chef choice grilled vegetables,  
hummus, chili crisp ranch

## Power Hour

energy shots, cold brew with seasonal cold foam shots,  
power bites

## Sweet & Salty

churro bites, chocolate sauce, caramel sauce,  
soft pretzel bites, beer cheese, mustard

## Coffee Shop

regular coffee, decaf coffee, assorted hot tea selection,  
seasonal scone, cookie bites

## On The Trail

build your own trail mix, assorted nuts, dried fruits,  
assorted crunchy snacks, assorted chocolates

## Cheese

locally sourced cheeses, jam, fruit & crackers  
*Veg, GF Available*

## Charcuterie

assorted meats, assorted pickles,  
mustards & crackers *GF Available*

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# PLATED LUNCH

## SALAD

choice of one

### House

baby greens, seasonal vegetables, ranch, white balsamic vinaigrette *Veg*

### Baby Spinach

bacon, goat cheese, sherry vinaigrette

## ENTREE

entrées served with local seasonal vegetables  
choice of one or pre-selected choice between two  
for an additional charge

### Pan-Seared Petite Steak

mushroom demi + smashed red potato *GF*

### Stuffed Squash

stuffed with farro & roasted vegetables *Veg*

### Oven Roasted Chicken Breast

tomato, lemon, capers + grits cake *GF*

### Pacific Northwest Salmon

sauce romesco + warm lentil salad *GF, contains nuts*

## DESSERT

choice of one

### Seasonal Cheesecake

### Chocolate Mousse *GF*

### Seasonal Fruit Crisp *V, GF*

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# Mix & Match LUNCH BUFFET

## SOUP STATION

creamy tomato soup  
chicken orzo soup

## SALAD STATION

baby greens	giardiniera
romaine lettuce	cheddar cheese
tomato	goat cheese
cucumber	green onion
olives	chopped hard boiled egg

## COLD SANDWICH STATION

sliced bread & rolls	assorted sliced cheese
salami	pickles
ham	lettuce
roast beef	tomato
turkey	onion

## HOT SANDWICH STATION

grilled apple & cheddar  
philly cheesesteak  
grilled chicken pesto & arugula  
*inquire about vegan option*



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# LUNCH BUFFET OF THE DAY

## Monday

### French Bistro

nicoise salad *GF*  
 coq au vin *GF*  
 beef bourguignon *DF, GF*  
 ratatouille *V*  
 lyonnaise potatoes *Veg*  
 vichyssoise soup  
 chef's assorted cheesecake

## Tuesday

### South of the Border

street corn salad *Veg*  
 chicken chile verde *GF*  
 steak ranchero *DF, GF*  
 chili roasted cauliflower *V*  
 charro beans *Veg*  
 corn *GF* & flour tortillas *Veg*  
 sour cream, salsa, avocado  
 tortilla soup  
 churros

## Wednesday

### Mediterranean Buffet

greek chopped salad mezze platter:  
 white beans, tzatziki, feta, hummus,  
 olives, fresh vegetables  
 dolmas  
 baked cod, lemon, garlic, olive oil  
 roasted chicken, olives,  
 roasted peppers, oregano  
 lemon orzo soup  
 baklova

## Thursday

### Italian Buffet

arugula caprese salad  
 balsamic vinaigrette *GF*  
 eggplant parmesan *Veg*  
 meatballs, marinara,  
 rigatoni garlic bread *V*  
 roasted garlic green beans  
 tuscan minestrone soup  
 cannoli

## Friday

### Backyard BBQ

loaded baked potato salad *GF*  
 coffee rubbed brisket *DF, GF*  
 sweet tea brined BBQ chicken *DF, GF*  
 BBQ spiced fried tofu *V*  
 southern braised greens *GF*  
 baked mac & cheese *Veg*  
 brunswick soup  
 brownies

## Saturday

### Asian Buffet

sesame noodle salad *V*  
 general tso's chicken *DF*  
 char siu pork *DF*  
 stir-fried veggies *V, GF*  
 fried rice  
 hot & sour soup  
 coconut tapioca pudding

## Sunday

### Coastal Cuisine

shrimp louie salad *GF*  
 seared salmon, sauce romesco  
*GF, Contains nuts*  
 fried chicken cutlets, gremolata  
 roasted potato wedges *GF, Veg*  
 seasonal vegetables *V*  
 +6 pp seafood chowder  
 +5 pp angel food cake, mixed  
 berries, whipped cream

## TAKE IT WITH YOU

GRAB & GO LUNCH  
 minimum of 15 guests

choice of housemade chips or  
 pasta salad

pre-selected choice of

- Italian chopped chicken salad wrap
- hummus, mushroom, olive, roasted red pepper, feta wrap *Veg*
- turkey & ham club sandwich (inquire about vegan sandwich or salad)

bottled water & assorted  
 Coke products

chef's choice sweet treat

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# RECEPTION

Minimum of three dozen per selection.

## COLD

Thai shrimp cocktail  
*GF available*  
 tomato & olive bruschetta  
*V, GF available*  
 antipasto skewer *GF*  
 fig & ricotta crostini *Veg*  
 curried chicken salad tartlet  
 steak tartare with black bread  
 bay shrimp ceviche on  
 wonton crisp  
 mushroom bruschetta *Veg*

## HOT

curried squash fritter  
 green goddess sauce *GF*  
 curried shrimp fritter skewer  
 green goddess sauce  
 shrimp & andouille sausage skewer *GF*  
 steak frites skewer with aioli  
 smoked salmon potato latke *GF*  
 wild mushroom arancini *GF*  
 bacon wrapped dates *GF*  
 crab cakes with remoulade *GF*

## STATIONED BOARDS

Minimum of 15 guests.

**Crudite** *Veg*  
 seasonal vegetables, hummus &  
 chili crisp ranch

**Cheese** *GF available, Veg*  
 locally sourced cheeses, fruit,  
 seasonal preserves & crackers

**Charcuterie** *GF available*  
 local cured meats, assorted  
 pickles, mustards & crackers

## SEAFOOD STATIONS

**Seafood Tower**  
 crab legs, jumbo shrimp, Washington  
 oysters, smoked mussels *GF, DF*

**Oysters**  
 local Washington oysters, mignonette,  
 horseradish & lemon *GF, DF*

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# LATE NIGHT

Minimum of 15 guests. Priced per person, unless otherwise noted.

## BAR BITES

### Pretzel

warm soft pretzels, beer cheese,  
stone ground mustard

### Fry Bar

classic & sweet potato fries, garlic aioli,  
ketchup, ranch, honey mustard

### Mini Corn Dogs

ketchup, mustard & ranch

### Baked Potato Bar

bacon, green onion, cheeses, sour cream,  
jalapeno, chili

### Poutine Bar

French fries, local cheese curds,  
brown gravy

### Sliders

cheeseburger, fried chicken,  
grilled cheese & tomato

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# PLATED DINNER

Priced per person | Highest price applies | 15-guest minimum  
For groups under 15, service style will be confirmed and a supplemental food charge may apply.

## SALAD

choice of one for all guests

### Classic

mixed greens, blueberries, hazelnuts & golden balsamic vinaigrette *GF, V*

### Arugula & Beet

roasted beets, goat cheese, dill & sherry vinaigrette *GF, Veg*

### Caesar

romaine, black garlic dressing, croutons, parmesan & lemon *GF available, DF*

### Baby Spinach

bacon, goat cheese, sherry vinaigrette

## ENTRÉE

entrées served with local seasonal vegetables accompanied by Avenue bread rolls, pinot noir butter & chef's seasonal roasted vegetables. Pre-determined choice between three of the below entrées, final counts provided to venue ten days prior

### Filet Mignon

bourbon bordelaise

### King Salmon

sauce romesco

### Coffee Rubbed Brisket

bourbon BBQ sauce *GF*

### Pan Seared Seasonal Fish

### Bavette Steak

chimichurri

### Bourbon Braised Short Ribs

bourbon demi-glace *GF, DF*

### Fried Chicken

honey & ranch

### Chicken Piccata

lemon, caper, parsley & brown butter

### Mushroom Ravioli

parmesan, sage brown butter, fried sage *Veg*

### Tuscan Cauliflower Steak

smashed cannellini beans, basil *V*

## STARCH

choice of one for all guests

### Yukon Gold Mashed Potatoes

cream, butter *Veg*

### Orzo Pasta

lemon, green onion, dill *Veg*

### Butter Smashed Red Potatoes

### Sweet & Yukon Potato Mashed Potatoes

### Coconut Curry Rice

*V, GF*

### Wild Mushroom Risotto

parmesan, parsley *GF, Veg*

### Mac & Cheese

house-made cheese sauce, toasted breadcrumb

## DESSERT

choice of one for all guests

### Seasonal Cheesecake *Veg*

### Chocolate Royale *Veg, contains nuts*

### Seasonal Panna Cotta *GF*

### Carrot Cake *Veg, contains nuts*

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# DINNER BUFFET

## Design YOUR OWN DINNER



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Accompanied by coffee, hot tea & chef's selection roasted seasonal vegetables. Priced Per Person

### SOUP + SALAD

CHOICE OF TWO,

#### Tomato Soup

classic tomato basil soup *GF, Veg*

#### Semiahmoo Seafood Chowder

clams, salmon, cod, bacon & potato *GF*

#### Mixed Greens

blueberries, hazelnuts  
golden balsamic vinaigrette *GF, V*

#### Arugula & Beet

marinated beets, goat cheese,  
dill with sherry vinaigrette  
*GF available, Veg*

#### Caesar

romaine, black garlic caesar, croutons,  
parmesan & lemon *GF, DF available*

#### Quinoa Salad

zucchini, tomato, basil vinaigrette *GF, V*

#### Orecchiette Pasta Salad

olives, roasted red peppers, feta,  
green goddess dressing

### ENTRÉE

CHOICE OF TWO,

#### Bourbon Braised Short Ribs

beef jus *GF, DF*

#### Mushroom Ravioli

parmesan, sage brown butter,  
fried sage *Veg*

#### Fried Chicken

hot honey & ranch *GF*

#### King Salmon

sauce romesco *GF*

#### Tuscan Cauliflower Steak

smashed white beans, basil *GF, V*

#### Stuffed Squash

seasonal stuffed squash,  
farro & vegetables *GF, V*

#### Chicken Marsala

local mushrooms *GF*

#### Cheese Tortellini

vodka sauce

#### Bavette Steak

red wine demi glace *GF*

#### Pork Milanese

gremolata *GF*

#### Pan Seared Seasonal Fish

*GF*

### STARCH

CHOICE OF TWO,

#### Yukon Gold Mashed Potatoes

cream, butter *GF, Veg*

#### Roasted Fingerling Potatoes

olive oil, garlic, oregano

#### Orzo Pasta

lemon, green onion, dill *Veg*

#### Herb Wild Rice Pilaf *GF, Veg*

#### Butter Smashed Red Potatoes

dill *GF, Veg*

#### Wild Mushroom Risotto

*GF, Veg*

#### Mac & Cheese

house-made cheese sauce,  
toasted breadcrumb *Veg*

### DESSERT

CHOICE OF ONE FOR ALL GUESTS

#### Seasonal Cheesecake *Veg*

#### Chocolate Royale *Veg, contains nuts*

#### Individual Fruit Crisp *GF, V*

#### Miniature Dessert Display

*V, GF upon request*

#### Chef Choice Seasonal Dessert

### ACTION STATIONS

150 chef attendant fee per hour applies to each station for a la carte menu priced per person unless otherwise noted

#### Seafood Boil

shrimp, crab, corn, potatoes,  
garlic butter, lemon *GF*

#### Prime Rib

beef au jus, horseradish creme *GF*  
40 guest minimum

#### Whole Roasted Side of Wild Salmon

charred herb salsa, sauce romesco *GF*

#### Turkey

salt-roasted turkey breast, cranberry  
herb stuffing, mushroom gravy

#### Vegetable Mixed Grill

seasonal vegetables,  
mushrooms, pesto cream, lemon  
*GF, Veg, contains nuts*

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# LIBATIONS

All beverages are charged based on consumption, with host and no-host options available. No shots permitted. Bartender service is \$60 per hour, with a two-hour minimum—one bartender recommended per 75 guests. Ask about our seasonal rotating wine list or custom cocktail and mocktail options. Specialty wines from our list are charged by the bottle.

## HOSTED & CASH BARS

### Beer & Wine Bar

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Deluxe Bar

house liquor selections

*features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila, New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan, Dewar's White Label Scotch. Ask your event manager for upgraded liquor options.*

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Pacific Northwest Bar

PNW liquor selections

*features selections similar to: Tito's Vodka, Bacardi Silver Rum, Sauza Silver Tequila, New Amsterdam Gin, Jameson Irish Whiskey, Jim Beam Bourbon, Captain Morgan, Dewar's White Label Scotch. Ask your event manager for upgraded liquor options.*

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, Washington wine – red & white  
assorted soft drinks & sparkling water

## BAR PACKAGES

### Beer & Wine Bar

rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Deluxe Bar

house liquor selections  
rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, house wine – red & white  
assorted soft drinks & sparkling water

### Pacific Northwest Bar

rotating selection of Pacific Northwest liquors  
rotating Northwest beer or hard cider selections  
rotating domestic & imported beer selections  
sommelier's choice, Washington wine – red & white  
assorted soft drinks & sparkling water

## Specialty Cocktails

Espresso Martini  
Spike Flavored Lemonade  
*(your choice of flavor)*  
Negroni  
French 75  
Rum Punch  
Dark n Stormy

Mai Tai  
Flavored Margarita  
*(your choice of flavor)*  
Spicy Pineapple Tequila  
Punch  
Sangria *(your choice of white or red)*

## Specialty Mocktails

Sunset Spritzer  
No-jito  
Strawberry Ginger Limeade  
Arnold Palmer  
Lavender Lemon Spritz  
Sparkling Pineapple Ginger Ale

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# COMPLETE MEETING PACKAGES



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## Coastal

single dedicated meeting space for both general session + meals

**Breakfast**  
continental

**Lunch**  
buffet of the day

**All Day Beverage Service**  
coffee + tea, soft drinks

**AM Break**  
granola bars or whole fruit

**PM Break**  
chips + salsa or cookies

**Audio Visual**  
screen + projector, computer connection, power strip

*additional equipment available at a la carte pricing*

## Seaside

single dedicated meeting space for both general session + meals

**Breakfast**  
hot breakfast buffet

**Lunch**  
buffet of the day

**All Day Beverage Service**  
coffee + tea, soft drinks

**AM Break**  
granola bars or whole fruit

**PM Break**  
chips + salsa or cookies

**Audio Visual**  
screen + projector, computer connection, power strip, one flipchart

*additional equipment available at a la carte pricing*

## High Tide

single dedicated meeting space for both general session + meals

**Breakfast**  
hot breakfast buffet

**Lunch**  
buffet of the day

**All Day Beverage Service**  
coffee + tea, soft drinks

**AM Break**  
granola bars or whole fruit

**PM Break**  
chips + salsa or cookies

**Dinner**  
design your own dinner buffet

**Audio Visual**  
screen + projector, computer connection, power strip, one flipchart

*additional equipment available at a la carte pricing*

All food & beverage is subject to a 24% facility fee & applicable sales tax.  
Due to seasonality & market conditions, menu selections & pricing are subject to change.





SEMAHMOO  
RESORT, GOLF, & SPA

TM

TRADEMARK  
COLLECTION BY WYNDHAM