



Executive Meeting Menus

CONTENTS:

Breakfast Selections

Lunch Selections

Event Enhancements

Beverages



SILVER CLOUD
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

Breakfast

AMERICAN BREAKFAST

\$21

scrambled eggs, sausage, bacon, breakfast potatoes, toast

BREAKFAST BURRITO

\$19

scrambled eggs, ham, bell peppers, caramelized onions, mozzarella, house made salsa, breakfast potatoes

CONTINENTAL BREAKFAST

\$18

assorted pastries, fresh sliced fruit, Ellenos yogurt with berries, granola, honey
** gluten free, vegetarian*

FRENCH TOAST

\$17

macrina challah, house whipped mascarpone, fresh berries, maple syrup
** vegetarian*

TOFU SCRAMBLE

\$18

scrambled eggs, seasonal vegetables, breakfast potatoes, toast
** vegetarian*

Breakfast Enhancements

ASSORTED PASTRIES

\$6 PER PERSON

roasted chicken, basil pesto, parmigiano

MARKET BERRIES

\$7 PER PERSON

** vegan*

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

Lunch

AVOCADO & BEET SALAD

\$17

roasted beets, avocado, citrus, goat cheese, white balsamic vinaigrette, toasted almonds, tuscan kale

** vegetarian, gluten free*

AVOCADO & BEET SALAD WITH CHICKEN

\$25

grilled chicken, roasted beets, avocado, citrus, goat cheese, white balsamic vinaigrette, toasted almonds, tuscan kale

** gluten free*

AVOCADO & BEET SALAD WITH SEASONAL FISH

\$29

roasted seasonal fish, roasted beets, avocado, citrus, goat cheese, white balsamic vinaigrette, toasted almonds, tuscan kale

** gluten free*

AVOCADO & BEET SALAD WITH SHRIMP

\$31

grilled shrimp, roasted beets, avocado, citrus, goat cheese, white balsamic vinaigrette, toasted almonds, tuscan kale

** gluten free*

CAESAR SALAD

\$20

little gems, parmigiano, garlic croutons, radish

CAESAR SALAD WITH CHICKEN

\$28

grilled chicken, little gems, parmigiano, garlic croutons, radish

CAESAR SALAD WITH SEASONAL FISH

\$32

roasted seasonal fish, little gems, parmigiano, garlic croutons, radish

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

Lunch

CAESAR SALAD WITH SHRIMP

\$34

grilled shrimp, little gems, parmigiano, garlic croutons, radish

CHICKEN PESTO

\$28

house pesto, grilled chicken, crispy capers, toasted pine nuts, creste de gallo pasta, grana padano

**contains nuts*

COPPER & SALT BURGER

\$24

mishima wagyu, potato bun, bacon jam, tillamook white cheddar, house sauce, shredded lettuce, pickles, fries

GRILLED SEASONAL FISH SANDWICH

\$25

baby gem lettuce, heirloom tomato, tartar sauce, potato bun, fries

PORK & BEEF BOLOGNESE

\$24

tomato, herb ricotta, calabrian honey, saffron rigatoni

SPAGHETTI POMODORO

\$22

rustic sugo, garlic, olive oil, burrata

**vegetarian*

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

Lunch Enhancements

ASSORTED COOKIES

\$6 PER PERSON

** vegetarian*

HOUSE MADE FOCACCIA

\$8 EACH

** vegetarian*

HOUSE WHIPPED RICOTTA

\$16 EACH

** vegetarian*

MEATBALLS

\$17 EACH

creamy polenta, rustic marinara, grana padano

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.

À La Carte Beverages

CHARGED BASED ON CONSUMPTION

ASSORTED JUICES

\$7 EACH OR \$24 PER CARAFE | 6 SERVINGS PER CARAFE

orange, apple, cranberry

COFFEE & TEA CARAFES

\$25 PER CONTAINER | 8 SERVINGS EACH

Caffe D'arte® regular & decaffeinated coffee, Steven Smith Teamaker Tea

SOFT DRINKS

\$6 EACH

coke, diet coke, sprite

SPARKLING MINERAL WATER

\$7 PER EACH

san pellegrino

STILL MINERAL WATER

\$7 PER EACH

fiji bottled water

RED BULL

\$7 PER EACH

regular, sugar free

Beverage Service

\$27 FULL DAY (4+ HRS.) | \$17 HALF DAY

Caffe D'arte® regular & decaffeinated coffee

Assorted Steven Smith Teamaker Tea

Infused Water Station

chef's selection of fresh fruit, herbs

Soft Drinks

coke, diet coke, sprite

A customary 24% taxable service charge (14% distributed to service personnel, 10% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.