



# *Plated Lunch*

**INCLUDES:**

One Starter Soup or Salad

Two Entrée Selections

One Dessert

Chef's Selection of Artisan Breads

Freshly brewed Caffè D'arte® Coffee, Steven Smith Teamaker Tea

Infused Water Service

**20 PERSON MINIMUM**



**SILVER CLOUD**

HOTEL

TACOMA AT POINT RUSTON WATERFRONT

# Starters

SELECT ONE

## BABY SPINACH SALAD

walnuts, gorgonzola, apples, balsamic vinaigrette

*\* gluten free, vegetarian*

## BEET SALAD

goat cheese, toasted hazelnuts, arugula, citrus vinaigrette

*\* gluten free, vegetarian*

## BUTTERNUT SQUASH SOUP

hazelnuts, chives, herbs

*\* gluten free, vegetarian*

## CAPRESE SALAD

vine-ripened tomato, fresh mozzarella, basil, balsamic vinaigrette

*\* gluten free, nut free, vegetarian*

## GREEK SALAD

feta, olive, smoked eggplant, roasted red peppers, toasted pine nuts

*\* gluten free, vegetarian*

## MIXED GREENS SALAD

confit tomato, artichoke hearts, charred lemon vinaigrette

*\* gluten free, nut free, vegan*

## POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

*\* nut free*

## ROASTED RED PEPPER BISQUE

basil, gouda, crème fraîche

*\* gluten free, 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.

# Entrées

SELECT TWO | THIRD ENTRÉE MAY BE ADDED AT \$10 PER PERSON

## BUTTERNUT SQUASH RAVIOLI

\$55 PER PERSON

a la vodka sauce, pecorino, fried herbs

*\*nut free, vegetarian*

## GRILLED CHICKEN PICCATA

\$60 PER PERSON

caper, charred lemon sauce, bloomsdale spinach, rotini pasta

*\*nut free*

## MISO GLAZED COD

\$70 PER PERSON

baby bok choy, carrot ginger puree, miso truffle sauce

*\*nut free*

## MUSHROOM RISOTTO

\$55 PER PERSON

chives, brandy, roasted garlic, spinach

*\*nut free, vegetarian*

## RIBEYE FRENCH DIP

\$65 PER PERSON

truffle french fries, roasted garlic au jus, garlic aioli, arugula

*\*nut free*

## RIGATONI & MEATBALLS

\$60 PER PERSON

tomato, mozzarella, rigatoni pasta, parsley

*\*nut free*

## TARRAGON ROASTED SALMON

\$70 PER PERSON

preserved lemon risotto, charred asparagus, citrus butter

*\*gluten free, nut free*

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# Desserts

SELECT ONE

## CARAMEL TIRAMISU

salted caramel, espresso, lady fingers

*\*nut free, vegetarian*

## CHOCOLATE GANACHE TART

salted caramel, dark chocolate, whipped cream

*\*nut free, vegetarian*

## FLOURLESS CHOCOLATE TORTE

vanilla whipped cream, chocolate sauce

*\*gluten free, nut free, vegetarian*

## NEW YORK STYLE CHEESECAKE

strawberries, graham cracker crust, berry sauce

*\*nut free, vegetarian*

## RASPBERRY LEMON CAKE

vanilla whipped cream, raspberry compote

*\*nut free, vegetarian*

## SEASONAL FRUIT CRÈME BRULÉE

decadent vanilla custard, caramelized sugar crust, fresh fruit

*\*gluten free, nut free, vegetarian*

## SEASONAL SORBET

accompanied with fresh fruit

*\*gluten free, nut free, vegan*

## VANILLA BEAN PANNA COTTA

seasonal fruit, whipped cream

*\*gluten free, nut free, vegetarian*

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# *Lunch Buffet*

INCLUDES:

Freshly brewed Caffe D'arte® Coffee, assorted Steven Smith Teamaker Tea  
Infused Water Service

20 PERSON MINIMUM



SILVER CLOUD  
HOTEL

TACOMA AT POINT RUSTON WATERFRONT

# The Deli

\$42 PER PERSON

## ROASTED TOMATO SOUP

basil, parmigiano, garlic, crema

*\*gluten free, nut free, vegetarian*

## CHOPPED SALAD

iceberg lettuce, pepperoncini, salami, mozzarella, olives, provolone, oregano-red wine vinaigrette

*\*gluten free, nut free*

## HERBED MAC & CHEESE

cavatappi, local cheddar, chives, truffle bread crumbs

*\*nut free, vegetarian*

## ROAST BEEF SANDWICH

rosemary, horseradish cream, arugula, salsa verde, ciabatta bread

*\*nut free*

## ITALIAN HAM SANDWICH

gruyere, heirloom tomato, spiced aioli, butter lettuce, ciabatta bread

*\*nut free*

## SEASONAL VEGETABLE SANDWICH

pesto, mozzarella, pickled vegetables, mama's lil hot peppers, ciabatta bread

*\*contains nuts, vegetarian*

## ASSORTED COOKIES

*\*vegetarian*

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# Point Ruston Taqueria

\$42 PER PERSON

## CHIPS & SALSA

tortilla chips, salsa verde, pico de gallo

*\* gluten free, nut free, vegan*

## ROASTED CORN SALAD

sweet corn, pickled red onions, arugula, cotija, cilantro, cherry tomatoes

*\* gluten free, nut free, vegetarian*

## MARINATED & GRILLED SKIRT STEAK

lime, paprika, salsa roja, spanish rice

*\* dairy free, gluten free, nut free*

## CHICKEN ENCHILADAS

braised chicken, queso fresco, crema, jack cheese, corn tortillas

*\* gluten free, nut free*

## ROASTED VEGETABLE QUESADILLA

shredded cheese, guacamole, cilantro, jalapeño, herbs

*\* nut free, vegetarian*

## SHREDDED LETTUCE

## SOUR CREAM

## CORN TORTILLAS

## CHURROS

cinnamon, vanilla whipped cream, chocolate

*\* nut free, vegetarian*

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# Northwest Italian

\$55 PER PERSON

## POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing

*\*nut free*

## GRILLED CHICKEN PICCATA

capers, charred lemon sauce, bloomsdale spinach, rotini pasta

*\*nut free*

## ROASTED SEASONAL FISH

olives, blistered cherry tomato, asparagus

*\*dairy free, nut free*

## EGGPLANT PARMESAN

tomato, mozzarella, basil, parmesan

*\*nut free, vegetarian*

## ROASTED POTATOES

rosemary, thyme

*\*gluten free, vegan*

## HERB FOCACCIA

*\*nut free, vegetarian*

## PISTACHIO MASCARPONE CANNOLI

*\*vegetarian*

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# Steak House

\$70 PER PERSON

## WEDGE SALAD

cherry tomatoes, blue cheese, shaved red onion, herbs, pancetta

*\* gluten free, nut free*

## BRAISED SHORT RIB

rosemary, thyme, red wine demi, roasted garlic mashed potatoes

*\* gluten free, nut free*

## ROASTED SEASONAL FISH

grilled zucchini, charred lemon sauce, fried caper

*\* dairy free, nut free*

## GRILLED CAULIFLOWER STEAK

chermoula, lentils, herbs

*\* gluten free, nut free, vegan*

## ROASTED RAINBOW CARROTS

cumin, minted yogurt, za'atar

*\* gluten free, nut free, vegetarian*

## HAWAIIAN SWEET BREAD

*\* nut free, vegetarian*

## BREAD PUDDING

vanilla crème anglaise, whipped cream, warm spices

*\* nut free, vegetarian*

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# Asian Flare

\$42 PER PERSON

## ASIAN SALAD

greens, oranges, green beans, radish, orange-sesame vinaigrette

*\*gluten free, dairy free, vegan*

## RAMEN NOODLES

coconut lime cashew yogurt

*\*gluten free, vegan*

## STEAMED JASMINE RICE

*\*gluten free, vegan*

## BRAISED TOFU

soy garlic caramel

*\*dairy free, vegan*

## GRILLED CHICKEN TERIYAKI

*\*nut free*

## GRILLED BABY BOK CHOY

roasted shallot vinaigrette

*\*gluten free, dairy free, vegan*

## ROASTED SALMON

*miso mushroom ragout*

*\*dairy free*

## MATCHA CHEESECAKE

*\*vegetarian*

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# Homestyle

\$42 PER PERSON

## HOUSE SALAD

kale, pepitas, pomegranate, cucumber, feta, pomegranate vinaigrette

*\* gluten free, vegetarian*

## CRANBERRY ROASTED BRUSSELS SPROUTS

*\* gluten free, dairy free, nut free*

## ROASTED VEGETABLE QUINOA

*\* dairy free, gluten free, vegan*

## CHICKEN POT PIE

carrots, celery, peas, gravy

*\* contains gluten and gravy*

## HOMESTYLE MEATLOAF

black garlic molasses

*\* nut free*

## ROASTED SALMON

orange-tomato tapenade

*\* gluten free, dairy free*

## APPLE CRISP

oat and brown sugar crumble

*\* vegetarian*

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# Southern Comfort

\$65 PER PERSON

## SOUL FOOD SALAD

greens, artichoke, tomato, white beans, croutons, balsamic vinaigrette

*\*nut free, vegetarian, GF upon request*

## CAJUN POTATO SALAD

*\*gluten free, nut free*

## BBQ TOFU & CAULIFLOWER

*\*dairy free, gluten free, vegan*

## SMOKED BRISKET

brix bbq sauce

*\*gluten free, dairy free*

## CHICKEN GUMBO

'holy trinity', creole spices

*\*gluten free, nut free*

## CORNBREAD

with honey butter

*\*vegetarian*

## BREAD PUDDING

vanilla crème anglaise, whipped cream, warm spices

*\*vegetarian*

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# French Afternoon

\$70 PER PERSON

## SPINACH & ARUGULA SALAD

spinach, arugula, radish, green beans, tomatoes, champagne-thyme vinaigrette

*\* gluten free, dairy free, vegan*

## GLAZED CARROTS

honey, dill

*\* gluten free*

## WARM FARRO PILAF

mushrooms

*\* dairy free, vegan*

## HERB DE PROVENCE CHICKEN BREAST

herb beurre blanc

*\* gluten free*

## ROASTED SALMON

lemon, dill

*\* gluten free*

## STUFFED MUSHROOM

spinach, artichoke

*\* dairy free, vegetarian*

## CHOCOLATE MOUSSE CAKE

vanilla whipped cream

*\* vegetarian*

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