SPECIAL OCCASION MENUS

With panoramic views overlooking downtown and the busy Commencement Bay harbor, Stanley & Seafort's is the perfect setting for your dining needs. Enjoy dinner, or perhaps a special business or romantic occasion in our warm, inviting, and spacious dining room. Join our longtime friends and frequent visitors who have enjoyed many fond memories over the years as our guests.

STANLEY & SEAFORT'S
115 E 34th Street
Tacoma, WA, 98404
(253) 473-7300

TREAT YOUR GUESTS WITH A TAKEAWAY!

Chocolate truffle box $10

Add label with a customized message or your Company logo +$1 per box

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $65

CAPRESE SKEWERS
50 pieces $85

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

SHRIMP CEVICHE TOSTADAS*
50 each $120

SHRIMP COCKTAIL
50 each $135

SMOKED SALMON TOAST*
25 each $145

PRIME RIB BRUSCHETTA*
25 each $140

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA
25 each $65

CRAB TOTS
50 each $85

CHICKEN TERIYAKI SKEWERS
50 each $95

COCONUT SHRIMP
50 each $110

TERIYAKI BEEF & PINEAPPLE SKEWERS*
50 each $125

MINI CRAB CAKES
50 each $150

GRILLED SHRIMP SKEWERS
50 each $150

PRIME RIB SLIDERS*
25 each $150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

SEASONAL FRESH FRUIT $100

CHILLED ROASTED VEGETABLES $75

ASSORTED DOMESTIC CHEESE & CRACKERS $125

CRAB DIP $85

BAKED BRIE WITH CROSTINI & ACCOUTREMENTS $85

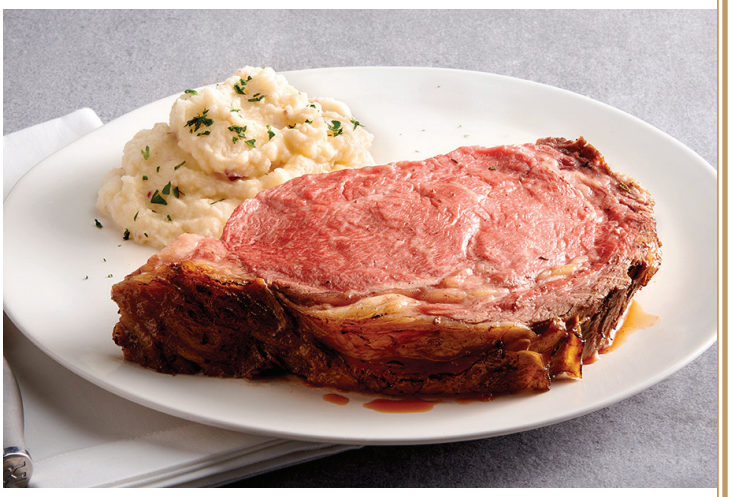
FLASH FRIED CALAMARI MISTO $100

ANTIPASTO $95

CHILLED OYSTERS* $225

OYSTERS & SHRIMP COCKTAIL* $300
50 OF EACH

CHILLED SEAFOOD DISPLAY* $500
SHRIMP, OYSTERS & CHILLED LOBSTER*



ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

HERB-CRUSTED PRIME RIB* $575

Tax and 22% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENUS

Available for events beginning before 3pm
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

HARBOR $48

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

FRESH SALMON*
Simply grilled, mashed potatoes, chef select vegetables

SHRIMP FETTUCCINE
Spicy rosemary butter, garlic cream, clam broth, tomato, spinach, Parmesan, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Yukon Gold mashed potatoes, chef select vegetables

GRILLED SHRIMP SCAMPI
Yukon Gold mashed potatoes, asparagus, beurre blanc, fried capers

PRIME RIB TACOS
Corn tortillas, avocado salsa, chipotle ranch, French fries

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

KEY LIME PIE

LEWIS $52

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter, mashed potatoes, chef select vegetables

SHRIMP FETTUCCINE
Garlic cream, clam broth, tomato, spinach, Parmesan, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

FISH & CHIPS
Beer battered, French fries, house-made tartar, lemon

CHAR-GRILLED SIRLOIN*
8oz. sliced with demi-glace, Yukon Gold mashed potatoes, charred broccolini, baby carrots

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

KEY LIME PIE

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included. A minimum of 20 guests is required.
*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENU

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

LEMAY $53

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

COCONUT SHRIMP
Cajun marmalade, green onion

SALMON PESTO PENNE
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

SHRIMP PENNE
Garlic cream, white wine, clam broth, tomato, spinach, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS
Corn tortillas, avocado salsa, chipotle ranch, French fries

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

GLASS $60

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter

CRAB & SHRIMP PENNE
Garlic cream, white wine, clam broth, tomato, spinach, Parmesan

PACIFIC ROCKFISH & CHIPS
Beer battered, house-made tartar, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS
Corn tortillas, avocado salsa, chipotle ranch, French fries

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

ADD A CARVING STATION TO YOUR BUFFET

HERB CRUSTED ROASTED BEEF TENDERLOIN $485
ROASTED TURKEY BREAST $250
HERB CRUSTED PRIME RIB $575
Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

6TH AVE $57

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

GRILLED PORK CHOP WITH APRICOT CHUTNEY
Herb brine, roasted fingerling potatoes

GRILLED SALMON*
Butter basted, beurre blanc

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

HILLTOP $67

FIRST COURSE

Select 1 option for your guests

LITTLE GEM WEDGE

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SURF & TURF*
8 oz. sirloin, sliced with demi-glace + garlic shrimp

GRILLED KING SALMON*
Spicy rosemary butter

CRAB STUFFED MAHI

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

STADIUM $77

FIRST COURSE

Select 1 option for your guests

LITTLE GEM WEDGE

LOBSTER BISQUE

ENTRÉES

Select 3 options for your guests

Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB CRUSTED PRIME RIB*
12 oz., au jus, creamy horseradish

KING SALMON OSCAR*
Crab & béarnaise

OVEN ROASTED CHILEAN SEABASS*
Spicy rosemary butter

GRILLED SEAFOOD TRIO
Scallops, shrimp, salmon, beurre blanc, capers, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request.

House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 21% service charge not included. A minimum of 20 guests is required.

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DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.

BUCKLEY $60

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

GRILLED SALMON
Butter basted, beurre blanc

SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

CHARGRILLED SIRLOIN*
demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

CRAB STUFFED SHRIMP
Oven roasted, beurre blanc

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

COLLEGE PARK $70

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

GRILLED KING SALMON*
Spicy rosemary butter

CRAB & SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

CHARGRILLED SIRLOIN*
Sliced with demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

CRAB STUFFED SHRIMP
Oven roasted, beurre blanc

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

CHOCOLATE TORTE

ADD A CARVING STATION TO YOUR BUFFET

HERB CRUSTED ROASTED BEEF TENDERLOIN $485

ROASTED TURKEY BREAST $250

HERB CRUSTED PRIME RIB $575

Carving Stations designed for 25 guests.
Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
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