

## THE TYEE CLASSIC BUFFET -16.95 per guest

### Salads

Choose two Tyee Salads: Classic Caesar Salad, Summer Salad, Winter Salad, Garden Salad, Panzanella Salad, or Mediterranean Salad. Served with House Baked, Honey Wheat Rolls and Butter.

### Seasonal Trays

Choose a Seasonal Tray: Fresh Fruit Tray, Vegetable Tray with Ranch, Antipasto Platter, Relish Tray, or Meat & Cheese Tidbits

### Dinner Vegetables

Choose a Vegetable: Green Beans, Glazed Carrots, Asparagus, Summer Squash with Red Peppers, Snap Peas, or Sautéed Vegetable Medley.

### Side Dishes

Choose two: Twice Baked Potatoes, Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Penne Pasta with Alfredo, Bow Tie Pasta with Creamy Sun-Dried Pesto, Linguini Olio, or Gnocchi

### Marinated Skirt Steak

Chef Michael's Special Marinated Skirt Steak, Char-Broiled to Perfection.

### Chicken Cordon Bleu

Breaded Chicken Breast stuffed with Prosciutto, Swiss, and Bleu Cheese Crumbles, then Pan-Fried to a Golden Brown. Nestled in Hollandaise Sauce.

## THE TYEE SIGNATURE BUFFET -18.95 per guest

### Salads

Choose two Tyee Salads: Classic Caesar Salad, Summer Salad, Winter Salad, Garden Salad, Panzanella Salad, or Mediterranean Salad. Served with House Baked, Honey Wheat Rolls and Butter.

### Seasonal Trays

Choose a Seasonal Tray: Fresh Fruit Tray, Vegetable Tray with Ranch, Antipasto Platter, Relish Tray, or Meat & Cheese Tidbits

### Dinner Vegetables

Choose a Vegetable: Green Beans, Glazed Carrots, Asparagus, Summer Squash with Red Peppers, Snap Peas, or Sautéed Vegetable Medley.

### Side Dishes

Choose two: Twice Baked Potatoes, Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Penne Pasta with Alfredo, Bow Tie Pasta with Creamy Sun-Dried Pesto, Linguini Olio, or Gnocchi

### Chicken Béarnaise

Pan-Fried Chicken Cutlet topped with Béarnaise Sauce and Dungeness Crab.

### Prime Rib

USDA Choice Angus Prime Rib Rubbed with Olive Oil, Garlic, Fresh Herbs, & Seasonings Slow Roasted to Perfection. Served with Au Jus, Horse Radish, & Horsey Sauce.

## THE TUSCANY BUFFET -15.95 per guest

### Salads

Choose two Tye Salads: Classic Caesar Salad, Italian Pasta Salad, Panzanella Salad, or Mediterranean Salad. Served with Parmesan topped Italian Breadsticks.

### Antipasto Platter

Includes Salami, Pepperoni, Provolone, and Marinated Italian Vegetables.

### Dinner Vegetables

Choose a Vegetable: Green Beans, Glazed Carrots, Asparagus, Summer Squash with Red Peppers, Snap Peas, or Sautéed Italian Vegetable Medley.

### Side Dishes

Choose one side dish: Twice Baked Potatoes, Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Penne Pasta with Alfredo, Bow Tie Pasta with Creamy Sun-Dried Pesto, Linguini Olio, or Gnocchi

### Classic Meat Lasagna

Chef Mary's Classic Meat & Cheese Lasagna layered with 5 Cheeses, Seasoned Beef & Pork, & Fresh Pasta Sheets. Smothered with Marinara Sauce and Parmesan.

### Tuscan Herb Chicken

This Chicken Dish is inspired by the Tuscany Region of Italy. Char-Broiled Chicken Breast Smothered in our House Tuscan Herb Sauce and Sautéed Mushrooms.

## THE ITALIAN CLASSIC -15.95 per guest

### Salads

Choose two Tye Salads: Classic Caesar Salad, Italian Pasta Salad, Panzanella Salad, or Mediterranean Salad. Served with Parmesan topped Italian Breadsticks.

### Antipasto Platter

Includes Salami, Pepperoni, Provolone, and Marinated Italian Vegetables.

### Dinner Vegetables

Choose a Vegetable: Green Beans, Glazed Carrots, Asparagus, Summer Squash with Red Peppers, Snap Peas, or Sautéed Italian Vegetable Medley.

### Side Dishes

Choose two: Twice Baked Potatoes, Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Penne Pasta with Alfredo, Bow Tie Pasta with Creamy Sun-Dried Pesto, Linguini Olio, or Gnocchi

### Italian Grilled Skirt Steak

Marinated with Olive Oil, Garlic, Salt, Pepper, and Basil. Grilled to Temperature and topped with Tomato, Artichoke, and Fresh Basil.

### Chicken Parmesan

Boneless Chicken Breast, Dredged in Italian Bread Crumb, Pan-Fried and Smothered with Creamy Alfredo, Mozzarella, and Parmesan.

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**Tye Event Center** Banquets . Catering . Tye Grill

5757 Littlerock Rd SW Tumwater, WA 98512 360.753.9199 [www.tyeeventcenter.com](http://www.tyeeventcenter.com)

## THE SURF & TURF -21.95 per guest

### Salads

Classic Caesar Salad and Seafood Pasta Salad. Served with House Baked, Honey Wheat Rolls and Butter.

### Seasonal Trays

Choose a Seasonal Tray: Fresh Fruit Tray, Vegetable Tray with Ranch, Antipasto Platter, Relish Tray, or Meat & Cheese Tidbits

### Dinner Vegetables

Choose a Vegetable: Green Beans, Glazed Carrots, Asparagus, Summer Squash with Red Peppers, Snap Peas, or Sautéed Vegetable Medley.

### Side Dishes

Choose two: Twice Baked Potatoes, Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Penne Pasta with Alfredo, Bow Tie Pasta with Creamy Sun-Dried Pesto, Linguini Olio, or Rice Pilaf

### Wild Coho Salmon

Oven Baked Wild Coho Salmon Oven Baked with Lemon, Seasonings, and Fresh Dill.  
Neptune - Add Hollandaise and Chilean Shrimp for \$1 per guest.

### Prime Rib of Beef

USDA Choice Angus Prime Rib Rubbed with Olive Oil, Garlic, Fresh Herbs, & Seasonings Slow Roasted to Perfection. Served with Au Jus, Horse Radish, & Horsey Sauce.

## THE BACKYARD BARBEQUE -16.95 per guest

Barbeques are typically available during the Spring and Summer Months. Exceptions can be made for additional times, but the price would be market value. Lunch prices are also available.

### Salads

Choose two Tye Salads: Classic Caesar Salad, Summer Salad, Winter Salad, Garden Salad, Macaroni Salad, Coleslaw, Potato Salad, or Baked Potato Salad.

### Garlic Bread

The Backyard Barbeque buffet is served with Freshly Baked Garlic Bread.

### Watermelon

The Backyard Barbeque buffet is served with platters of sweet and juicy sliced watermelon.

### Baked Beans

Chef Mary's Molasses and Brown Sugar, Slowly Baked Beans

### Side Dishes

Choose two additional Sides: Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Corn on the Cobb, Grilled Asparagus, or Rice Pilaf.

### Barbequed Entrée's

Choose Two: Tri Tips of Beef, Beef Brisket, Barbeque Chicken, Marinated Skirt Steak, Pork Ribs, Beef Ribs (add \$1 per guest), Wild Coho Salmon (add \$3 per guest).

## THE CHAR-BROIL CLASSIC -17.95 per guest

### Salads

Choose two Tye Salads: Classic Caesar Salad, Summer Salad, Winter Salad, Garden Salad, Panzanella Salad, or Mediterranean Salad. Served with House Baked, Honey Wheat Rolls and Butter.

### Seasonal Trays

Choose a Seasonal Tray: Fresh Fruit Tray, Vegetable Tray with Ranch, Antipasto Platter, or Relish Tray.

### Dinner Vegetables

Choose a Vegetable: Green Beans, Glazed Carrots, Asparagus, Summer Squash with Red Peppers, Snap Peas, or Sautéed Vegetable Medley.

### Side Dishes

Choose two: Twice Baked Potatoes, Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Penne Pasta with Alfredo, Bow Tie Pasta with Creamy Sun-Dried Pesto, Linguini Olio, or Gnocchi

### Char-Broiled Chicken

Marinated Chicken Breast Char-Broiled to Perfection. Brushed with our House Made Molasses & Honey Barbeque Sauce.

### Tri Tips of Beef

Olive Oil and Garlic Rubbed Tri Tips of Beef are Char-Broiled and Served with Peppers, Onions, and House Made Demi Glace.

## THE HOME-STYLE BUFFET -15.95 per guest

### Salads

Choose two Tye Salads: Classic Caesar Salad, Summer Salad, Winter Salad, Garden Salad, Panzanella Salad, or Mediterranean Salad. Served with House Baked, Honey Wheat Rolls and Butter.

### Seasonal Trays

Choose a Seasonal Tray: Fresh Fruit Tray, Vegetable Tray with Ranch, Antipasto Platter, or Relish Tray.

### Dinner Vegetables

Choose a Vegetable: Green Beans, Glazed Carrots, Asparagus, Summer Squash with Red Peppers, Snap Peas, or Sautéed Vegetable Medley.

### Side Dishes

Choose two: Twice Baked Potatoes, Yukon Gold Garlic Mashed, Oven Roasted Potatoes, Caramelized Yams, Penne Pasta with Alfredo, Bow Tie Pasta with Creamy Sun-Dried Pesto, Linguini Olio, or Rice Pilaf

### Roast Pork Loin

Marinated Pork Loin is Pan-Seared to lock in the Flavors and Juices and then Slow Roasted in the oven. Served with our Fresh Herb, Pork Demi Glace.

### Meatloaf

Chef Mary's House Made Meatloaf. Made with Ground Beef, Ground Pork, Italian Breadcrumbs, and Special Herbs & Seasonings. Served with House Demi Glace.

## **LIGHT APPETIZERS** -16.95 per guest

### **Fresh Seasonal Fruit Display**

Cantaloupe & Honeydew Melons, Pineapple, Red & Green Grapes, Strawberries, and Kiwi.

### **Antipasto Platter**

Includes Salami, Pepperoni, Provolone, and Marinated Italian Vegetables.

### **Bruschetta**

'Italian Tomato Salsa' served with thinly sliced Prosciutto and Golden Slices of Garlic Ciabatta Bread

### **Seafood Artichoke Dip**

Crab Meat, Bay Shrimp, Artichokes, & Seasoned Cream Cheese. Served Hot with Golden Brown slices of Garlic Bread Rounds and Pita Chips.

### **Penne Pasta**

Penne Pasta tossed with Alfredo, Chicken, and Sliced Mushrooms

### **Char-Broiled Chicken Skewers**

Seasoned Chicken Breast Strips are skewered and Char-Broiled. Served with Chipotle Ranch.

### **Assorted Mini Sandwiches**

Assorted Rolls stuffed with Ham and Swiss, Turkey with Cranberry Cream Cheese, and Roast Beef with Cheddar and Creamy Horse Radish Sauce.

## **HEAVY APPETIZERS** -21.95 per guest

### **Fresh Seasonal Fruit Display**

Cantaloupe & Honeydew Melons, Pineapple, Red & Green Grapes, Strawberries, and Kiwi.

### **Antipasto Platter**

Includes Salami, Pepperoni, Provolone, and Marinated Italian Vegetables.

### **Baja Rolls**

Sun-Dried Tomato Tortilla rolled with Fresh Spinach, Diced Chicken, and Seasoned Cream Cheese

### **Bruschetta**

'Italian Tomato Salsa' served with thinly sliced Prosciutto and Golden Slices of Garlic Ciabatta Bread

### **Seafood Artichoke Dip**

Crab Meat, Bay Shrimp, Artichokes, & Seasoned Cream Cheese. Served Hot with Golden Brown slices of Garlic Bread Rounds and Pita Chips.

### **Pasta Station**

Penne Pasta tossed with Alfredo, Chicken, and Sliced Mushrooms. Bow Tie Pasta tossed with Creamy Sundried Tomato Pesto, Artichoke Hearts, and Sliced Black Olives

### **Chef Carving Station**

Chef Carved, Oven Roasted Turkey and Roast Beef Served with Freshly Baked Rolls, Mayo, Dijon, and Creamy Horseradish Sauce to make Sandwiches.

## **THE TYEE RECEPTION BUFFET** -13.95 per guest

### **Seasonal Trays**

Choose a Seasonal Tray: Vegetable Tray with Tangy Ranch, Antipasto Platter, Relish Tray, or Meat & Cheese Tidbit Tray

### **Fresh Seasonal Fruit Display**

A Delicious Display of Fresh Cantaloupe & Honeydew Melons, Pineapple, Red & Green Grapes, Strawberries, and Kiwi. Subject to change based on availability.

### **Penne Pasta Salad**

Penne Pasta is blended with an assortment of vegetables with your choice of our Home Made Italian Dressing or a Creamy Herb Dressing.

### **Home-style Potato Salad**

Red Potatoes, Hard Boiled Egg, and Celery blended with our Home-Style Dressing and Special Seasonings.

### **Meats and Cheeses**

Thinly sliced Roast Beef, Black Forest Ham, and Roast Turkey are accompanied with Swiss & Cheddar Cheeses.

### **Breads and Rolls**

Assorted Freshly Baked Breads and Artisan Rolls are displayed in a basket for your guests to make sandwiches.

### **Assorted Condiments**

Lettuce, Tomato, Red Onions, along with Butter, Mayonnaise, Dijon Mustard, and Horse Radish Sauces Are available for your guests' pleasure.

## **ADDITIONAL ITEMS**

### **Cocktail Meatballs**

Cocktail Size Meatballs are Simmered in our Marinara Sauce and topped with Parmesan Cheese. -1.95 per guest

### **Seafood Artichoke Dip**

Crab Meat, Bay Shrimp, Artichokes, & Seasoned Cream Cheese. Served Hot with Golden Brown slices of Garlic Bread Rounds and Pita Chips. -2.95 per guest

### **Boneless Chicken Wings**

Your Choice of Franks Hot Wings or our Honey & Garlic Wings. Served with Bleu Cheese or Honey Dijon. -3.25

### **Bruschetta**

House-Made 'Italian Tomato Salsa' served with thinly sliced Prosciutto and Golden Brown Slices of Garlic Ciabatta Bread. - 2.25 per guest

## THE TYEE HOLIDAY BUFFET -13.95 per guest

Holiday Buffets are typically available during November and December. Exceptions can be made for additional times, but the price would be market value. Lunch prices are also available.

### Salads

Choose one Tyee Salad of your choice: Classic Caesar Salad, Summer Salad, Winter Salad, Garden Salad, Panzanella Salad, or Mediterranean Salad. Served with House Baked, Honey Wheat Rolls and Butter.

### Dinner Vegetables

Choose a Vegetable of your choice: Whole Kernel Corn, Green Beans, Glazed Carrots, or Sautéed Vegetable Medley.

### Mashed Potatoes

Choose from Yukon Gold Mashed Potatoes or Garlic Seasoned Red Mashed Potatoes. Served with Turkey Gravy.

### Corn Bread Dressing

Delicious Oven Browned, House Made Corn Bread Dressing with onion, celery, special seasonings, and a hint of sage.

### Oven Roasted Turkey

Slow-Roasted Foster Farms, Light and Dark Meat Turkey. Complimented with Whole Cranberry Dressing.

## ADDITIONAL SIDES

### Pineapple Glazed Ham

Black Forest Pit Ham, Oven Browned and topped with Pineapple Glaze. -2.25 per guest

### Caramelized Yams

Candied Yams, smothered with Brown Sugar, Butter, & Marshmallows. 1.75

### Pumpkin Pie

House Baked Gourmet Pumpkin Pie served with Real Whipped Cream -2.95 per guest

### Apple Pie

House Baked Apple Pie served with Real Whipped Cream -2.95 per guest

### Cobbler

Choose from Peach, Apple, or Marion berry. Served with Real Whipped Cream. -2.95

### Caramel Apple Granny

Buttery Caramel and Toffee Custard folded with Granny Smith Apples, & piled high on a shortbread crust. -3.95

### Chocolate Mousse Cake

Delicious Chocolate Mousse layered with Chocolate Cake. Served with Real Whipped Cream -3.95

# ADDITIONAL SERVICES

## Paper & Plasticware

All of our Buffets include Heavy-duty Chinette Paper Plates, Heavy-duty Flatware, and Paper Napkins.

## China Options

Many customers prefer to upgrade their events with real china plates and silverware. If you have rented a facility that has its own china that your caterer is responsible for (i.e. Lacey Community Center) then we charge a 1.00 per person dishwashing fee. Here is a list of what we have available and current pricing. Delivery fees may sometimes apply.

### Standard Reception Package

5.00 per person. Includes: Dinner Plate, Dessert Plate, Coffee Cup, Saucer, Water Goblet, Punch Cup, Dinner Fork, Dinner Knife, and a Dessert Fork.

### Additional Items

.50 per piece: Champagne Glass, Champagne Flute, 12 oz Pilsner, 16 oz Pint, & 8 or 11 oz Wine Glass

## Linen Options

Prices include the Guest Seating and the Buffet. Not included are any Guestbook, Beverage, Gift, Bar, or Cake Tables. These are priced based on colors, style, and type of linen needed.

### Napkins Only

.50 per person. This is for events that happen at a facility that provides basic linens but no napkins

### Standard Linen

2.00 per person. This includes Standard White or Ivory Linen for guest seating and your choice of napkin

### Upgraded Linen

2.50 per person. This includes the Linen for seating, your choice of napkin, and a colored overlay

## Staff Services

### Full Service

18% service charge. Our professional staff will stay through the entire event to ensure a spectacular event

### Delivery or Drop Off

5% delivery charge. If full service is not what you are looking for then just have us deliver and set it up. We will come back after the event and pick up any equipment.

### Set up & Break Down Charges

Contract the Tye to set-up & break-down all tables, chairs, etc. Price based on venue.

### Bartenders

Use one of our Licensed Bartenders for 20.00 per hour.