



Spring & Summer 2012

CLASSIC BUFFET

*All Buffet Packages Include French Dinner Rolls & Butter, Seasonal Vegetables,
Coffee, Decaffeinated Coffee & Assorted Herbal Teas*

\$34 One Entrée

\$40 Two Entrée

\$46 Three Entrée

SALAD SELECTIONS

(Please select one)

Field Greens

*Grape Tomatoes, English Cucumbers,
Shredded Carrots, White Wine Vinaigrette*

Baby Spinach

*Red Grapes, Oranges, Toasted Almonds, Feta,
Raspberry Vinaigrette*

Northwest Summer Salad

*Butter Lettuce, Green Onions, Roasted Corn, Bell Peppers,
Tomatoes, Parsley, Gorgonzola, Balsamic Vinaigrette*

Classic Caesar Salad

*Hearts of Romaine, Herb Croutons,
Parmesan, Classic Dressing*

Roasted Red Onion Salad

*Spring Greens, Roasted Red Onions, Walnuts,
Feta, Balsamic Vinaigrette*

STARCH SELECTIONS

(Please select two)

Ginger & Green Onion Rice Pilaf

Apricot Quinoa

Roasted Yukon Gold Potatoes

Spinach & Portobello Rice Pilaf

Cheese Tortellini & Basil Pesto

Garlic Potato Mash

ENTRÉE SELECTIONS

Grilled Breast of Chicken

Lemon Parsley Jus

Grilled Petite Sirloin

Red Wine Reduction

Pan Roasted Breast of Chicken

Ancho Chile Sauce

Grilled Atlantic Salmon Fillet

Mixed Berry Butter Sauce

Slow Roasted Pork Roast

Malibu Cream Sauce

Prices for food and beverage are subject to a 20% service charge, 55% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen captains and catering sales personnel; all charges including Room Rental are subject to Washington State Sales Tax.



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SIGNATURE BUFFET

*All Buffet Packages Include French Dinner Rolls & Butter, Seasonal Vegetables,
Coffee, Decaffeinated Coffee & Assorted Herbal Teas*

\$40 One Entree

\$46 Two Entrees

\$52 Three Entrees

TRAY PASSED HORS D'OEUVRES

(Please select three)

HOT

Chicken Skewers
Savory Miniature Quiche
Stuffed Mushrooms
Spanikopita

COLD

Tomato Bruschetta
Smoked Salmon
Napoleon Skewers
Beef Carpaccio

SALAD SELECTIONS

(Please select one)

Field Greens

*Grape Tomatoes, English Cucumbers,
Shredded Carrots, White Wine Vinaigrette*

Baby Spinach

*Red Grapes, Oranges, Toasted Almonds, Feta,
Raspberry Vinaigrette*

Classic Caesar Salad

*Hearts of Romaine, Herb Croutons,
Parmesan, Classic Dressing*

Roasted Red Onion Salad

*Spring Greens, Roasted Red Onions, Walnuts,
Feta, Balsamic Vinaigrette*

Northwest Summer Salad

*Butter Lettuce, Green Onions, Roasted Corn, Bell Peppers,
Tomatoes, Parsley, Gorgonzola, Balsamic Vinaigrette*

STARCH SELECTIONS

(Please select two)

Ginger & Green Onion Rice Pilaf
Apricot Quinoa
Roasted Yukon Gold Potatoes

Spinach & Portobello Rice Pilaf
Cheese Tortellini & Basil Pesto
Garlic Potato Mash

ENTRÉE SELECTIONS

Bacon & Cornbread Stuffed Breast of Chicken
Red Bell Pepper Reduction

Grilled Petite Tenderloin of Beef
Caramelized Shallot Reduction

Cambozola Pork Loin Roulade
Sweet Cherry Reduction

Pan Seared Halibut *(Add \$3 per guest)*
Roasted Tomato Butter Sauce, Capers, Parsley

Grilled Atlantic Salmon Fillet
Morel Mushroom Butter Sauce

Salt Crusted Prime Rib of Beef
Horseradish Cream & Au Jus

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PLATED DINNER

*Plated Dinner Selections Include: French Dinner Rolls & Butter, Seasonal Vegetables
Coffee, Decaffeinated Coffee & Assorted Herbal Teas
Pre-selected entrée counts and meal indicators are required*

3-Course Dinner Menu

*Includes Soup or Salad, Intermezzo, Entrée
\$42 Per Person*

4-Course Dinner Menu

*Includes Hors D'oeuvres, Soup or Salad, Intermezzo, Entrée
\$48 Per Person*

TRAY PASSED HORS D'OEUVRES

(Please select three)

HOT

Chicken Skewers
Savory Miniature Quiche
Stuffed Mushrooms
Spanikopita

COLD

Tomato Bruschetta
Smoked Salmon
Napoleon Skewers
Beef Carpaccio

SALAD SELECTIONS

(Please select one)

Roasted Red Onion Salad

*Spring Greens, Roasted Red Onions, Walnuts,
Feta, Balsamic Vinaigrette*

Field Greens

*Grape Tomatoes, English Cucumbers,
Shredded Carrots, White Wine Vinaigrette*

Baby Spinach

*Red Grapes, Oranges, Toasted Almonds, Feta,
Raspberry Vinaigrette*

Classic Caesar Salad

*Hearts of Romaine, Herb Croutons,
Parmesan, Classic Dressing*

INTERMEZZOS

(Please select one)

Lemon-Chardonnay Sorbet
Bartlett Pear Sorbet

Blackberry Cabernet Sorbet
Strawberry Champagne Sorbet

ENTRÉES

(Please select two)

Grilled Breast of Chicken

Lemon-Parsley Jus, Roasted Fingerling Potatoes

Grilled Atlantic Salmon Fillet

*Mixed Berry Butter Sauce
Ginger & Green Onion Rice Pilaf*

Grilled Petite Sirloin

Red Wine Reduction, Yukon Mashed Potatoes

Pan Seared Halibut

*Roasted Tomato Butter Sauce, Capers, Parsley
Quinoa Pilaf*

VEGETARIAN

(Please select one)

Grilled Vegetable Lasagna

Roasted Garlic Béchamel

Portobello Mushroom Terrine

Chèvre, Spinach, Hazelnuts, Port Reduction

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BUTLER PASSED HORS D'OEUVRES

(minimum order for each selection is two dozen)

HOT HORS D'OEUVRES BY THE DOZEN

Chicken Skewers

Spicy Peanut Sauce
\$28

Chipotle Butter Shrimp Skewers

Green Chili Dipping Sauce
\$32

Grilled Sirloin Skewers

Roasted Vegetables, Balsamic Glaze
\$30

Savory Miniature Quiche

Bacon, Onion, Thyme
\$26

Miniature Dungeness Crab Cakes

Sweet Pepper Aioli
\$36

Stuffed Mushrooms

Artichoke, Spinach, Parmesan
\$25

Bacon Wrapped Scallops

Citrus Butter Sauce
\$36

Spanikopita

Spinach, Feta Cheese
\$22

Pot Stickers

Ponzu Dipping Sauce
\$24

COLD HORS D'OEUVRES BY THE DOZEN

Bruschetta

Tomato, Basil, Balsamic Reduction
\$26

Jumbo Prawns

Cocktail Sauce
\$34

Smoked Salmon

Cucumber, Dill Cream Cheese, Crostini
\$28

Beef Carpaccio

Sourdough, Balsamic Onion Jam, Gorgonzola
\$32

Olive Tapenade

Pita Bread Wedges
\$24

Blue Cheese Mousse & Tomato Canapé

Crostini, Chives
\$25

Chili Rubbed Pork Tenderloin

Apple Lime Marmalade
\$29

Napoleon Skewers

Grape Tomato, Mozzarella, Basil, Balsamic
\$26

Salmon Ceviche

Cucumber Cup, Lime Vinaigrette
\$30

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DESSERTS & DISPLAYS

DISPLAYS

Seasonal Fruit Display

*A Selection of Seasonal Melons
Pineapple, Grapes & Berries
\$4 per person*

Antipasti Display

*Grilled & Marinated Vegetables
Sliced Italian Meats & Cheeses
Assorted Olives, Rustic Breads
\$8 per person*

Tomato & Mozzarella Display

*Basil, Extra Virgin Olive Oil
Balsamic Vinegar, Crostini
\$6 per person*

Stuffed Yukon Gold Potatoes

*Goat Cheese, Sun Dried Tomatoes
\$6 per person*

Beef Sliders

*BBQ Sauce, Tillamook Cheddar
\$6 per person*

Traditional Dessert Display

*Chef's Selection of Locally Produced
Whole Cakes & Tortes
\$6 per person*

Crudités Display

*Seasonal Selection of Raw Vegetables
Ranch & Blue Cheese Dressing
\$4 per person*

Cheese & Cracker Display

*Domestic & Imported Cheeses
Crackers & Baguettes
\$6 per person
(Add \$3 per person for Baked Brie)*

Salmon Display

*Smoked & Cured Salmon, Cream Cheese
Rye Bread & Accompaniments
\$8 per person*

Jumbo Prawn Display

*Cocktail Sauce
\$8 per person*

Bacon Wrapped Asparagus

*Hollandaise
\$6 per person*

Lavish Dessert Display

*Tart Lemon Bars, Bite Sized Petite Fours
White & Dark Chocolate Dipped Strawberries
Assorted Nanaimo Bars, Mini Cheesecakes
Whole Cakes & Tortes
\$9 per person*

PLATED DESSERTS

\$6 per guest

Raspberry Chocolate Mousse
Vanilla Bread Pudding with Caramel Sauce
Traditional Crème Brûlée

Decadent Chocolate Molten Cake
New York Style Cheesecake
Mixed Berry Cobbler

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BEVERAGE SELECTIONS

Non Alcoholic Beverages

Coffee (per gallon) \$25
Fruit Punch (per gallon) \$25
Martinelli's Sparkling Cider (per bottle) \$10

Keg Beer

Domestic Keg \$350
Import/Microbrew Keg \$450
Please inquire for selections.

Assorted Import & Domestic Bottled Beer Selections Available

Standard Liquor Selections

*Finlandia Vodka, Seagram's Gin, Bacardi Rum, El Jimador Tequila, Canadian Mist Whisky,
 Dewar's Scotch, Jim Beam Bourbon,*

Premium Liquor/Liqueur Selections

*Stolichnaya Vodka, Tanqueray Gin, Captain Morgan Speed Rum, Cazadores Blanco Tequila, Jack Daniels,
 Crown Royal, Jameson, Jagermeister, Kahlua, Bailey's Irish Cream*

Wine Selections

House Wine \$22/bottle.
Please inquire for additional wine selections

	HOST	NO HOST
House Wine	\$22/btl.	\$7.00/glass
Domestic Beer	\$4.00	\$5.00
Import/Microbrew	\$4.50	\$6.00
Soda	\$2.00	\$3.00
Fruit Juice	\$3.00	\$4.00
Standard Liquor	\$6.00	\$7.50
Premium Liquor/Cordials	\$6.75	\$8.50

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