



Appetizer Banquet Menu

Prices listed are per person

Antipasto Display

Italian meats, cheese, vegetables

7.50

Spicy Chicken Wings

Served with blue cheese dipping sauce

6.50

Tomato Mozzarella Skewer

Served with Balsamic Drizzle

6.50

Thai Chicken Skewers

Served with spicy peanut sauce

7

Vegetable Sprig Rolls

Served with Thai Chili Sauce

7.25

Smoked Salmon

Served on mini bagels with cream cheese and capers

7.50

Hummus

Served with pita bread and vegetables

6.50

Crab Artichoke

Served with artisan breads

8.50

Fresh Seasonal Fruit Display

6

Sea Scallops Wrapped in Bacon

Bay Scallops with Apple-Smoked bacon

8.50

Olive Tapenade

Served with artisan breads

6.75

Coconut Shrimp

With sweet chili sauce

9.00

Baked Potato Skins

With chipotle sour cream

7.25

Shrimp Phyllo Cups

8.25

Tortilla Chips & Dips

Salsa, sour cream, guacamole

6.75

Char sui Pork

Served with Hot Mustard

7

Vegetable Crudités

6

Petite Meatballs

Served with Mushroom Demi Sauce

8.50

Cheese and Cracker Display

Domestic & imported cheeses

6.75



Dinner Banquet Menu

Prices listed are per person

All Dinner buffets include Coffee, Tea and Soda

Prime Rib & Salmon- 34.95 per person

Rosemary Crusted Prime Rib with carver, Roasted Northwest Salmon, Potatoes Au Gratin, Mixed Vegetables, Dinner Rolls, Caesar Salad, Seasonal Fruit Medley, Assorted Desserts.

Flank Steak w/ Chicken Breast- 29.95 per person

Marinated Flank Steak with carver, Herb Grilled Chicken Breasts, Garlic Mashed Potatoes, Mixed Vegetables, Seasonal Fruit Medley, Dinner Rolls, Tossed Green Salad, Assorted Desserts.

Northwest Delight- 27.95

Roasted Northwest Salmon, Cider Grilled Chicken Breast; Cougar Gold Mashed Potatoes, Mixed Vegetables, Seasonal Fruit Medley, Caesar Salad, Assorted Desserts.

Roasted Pork - 25.95 per person

Roasted Pork Loin with a demi glaze, Madera Chicken Breasts, Garlic Mashed Potatoes, Mixed Vegetables, Dinner Rolls, Seasonal Fruit Medley, Assorted Desserts.

Oven-Roasted Turkey- 24.95 per person

Oven-roasted Turkey, Garlic Mashed Potatoes, Sage Cornbread Stuffing, Turkey Gravy Sweet Roasted Carrots, Creamy Mushroom Green Bean Seasonal Fruit Medley, Dinner Rolls, Tossed Green Salad, Traditional Desserts.

Italian Feast- 23.95 per person

Rosemary Chicken Breasts, Italian Marinara Meatballs Tortellini w/ Alfredo Sauce, Mixed Vegetables Antipasto, Garlic Bread Sticks, Caesar Salad, Seasonal Fruit, Assorted Desserts, Coffee & Soft Drinks

Prices do not include sales tax and 20% service charge

Menus can be personalized



WASHINGTON NATIONAL

Reception Menus

Prices listed are per person

Rainier

Tomato Mozzarella Skewer
Spicy chicken wings served with blue cheese dipping sauce
Petite meatballs served wild mushroom demi sauce
Tortilla chips with salsa, sour cream, guacamole
Seasonal Vegetable Tray
21.25

Olympic

Hot crab artichoke served with artisan breads
Sea Scallops wrapped in apple-smoked bacon
Seasonal vegetables with caramelized onion aioli sauce
Smoked salmon served on mini bagels with cream cheese and capers
Cantaloupe & Prosciutto with mint cream fresh
23.50

Fairway

Southwest chicken empanada
Domestic & imported cheese and cracker display
Fresh seasonal fruit display
Petite Peppercorn Meatballs
Tomato Basil with Bruschetta
20.00

Cascade

Tortellini with gorgonzola cream sauce
Antipasto display of Italian meats, cheese, vegetables
Olive Tapenade Served with artisan breads
Hummus Served with pita bread and vegetables
Romaine Spears with creamy Caesar dressing and parmesan cheese
22.50

Pacific

Coconut shrimp with mango salsa
Vegetable sprig rolls served with sweet Thai sauce
Char sui pork served with hot mustard and ginger ketchup
Chicken skewers served with spicy peanut sauce
Lettuce wraps with wasabi vegetable slaw
24.50