

# CATERING MENU

BREAKFAST • LUNCH • DINNER • COCKTAIL PARTIES BANQUETS • MEETINGS • CONVENTIONS RECEPTIONS • ANNIVERSARIES

**CATERING CONTACT** 

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## EARLY DAY SPECIALS

### **Continental Breakfast**

Simple fore for those hosting a meeting with traditional continental offering of assorted pastries, fruit, juice and coffee.

### **Country Breakfast Buffet**

An old fashioned country breakfast complete with scrambled eggs, home fried potatoes with peppers; bacon, ham or link sausage; biscuits & Country Sausage gravy and a variety of fruit.

### Gourmet Breakfast

Eggs Benedict, berry blintzes, biscuits & Country Sausage gravy, bacon, sausage, fluffy scrambled eggs, home fried potatoes and Fresh Fruit.

### **Traditional Breakfast**

Everyone's favorite, fluffy scrambled eggs, delicious fried potatoes, bacon, sausage, biscuits, and fruit.

### Sweet & Savory

Fluffy scrambled eggs, home fried potatoes, bacon, sausage, berry blintzes, fresh fruit, biscuits & country sausage gravy.

### **Healthy Choice**

Great way to start any day with yogurt, granola, fresh fruit, bagels & cream cheese.

ALL MEALS INCLUDE COFFEE AND ORANGE JUICE

### 12.00 pp

## 16.00 pp

16.00 pp

18.00 pp

19.00 pp

12.50 pp

# SPECIAL LUNCH ENTRÉES

### Italian Buffet

Spaghetti with meat sauce, creamy fettuccini alfredo, served with Caesar salad & garlic bread.

### Taco Salad Bar

Seasoned chicken and ground beef, with all the side trimmings including shredded lettuce, Cheddar cheese, diced tomatoes, onions, olives, jalapenos, sour cream, salsa.— served with whole pinto beans & Spanish rice.

### **Deli-Style Byffet**

Sliced premium Deli meats—turkey, ham, roast beef; assorted breads; Cheddar, Swiss & Pepper Jack cheese with a complete offering of condiments plus Romaine lettuce, juicy tomatoes, red onion & dill pickles. Side dishes include homemade potato salad; green or Caesar Salad and assorted chips.

### **Burger Bar Buffet**

Broiled Angus burgers & marinated boneless chicken breast with all the trimmings with soft sesame buns; baked beans, gourmet mac n' cheese and a salad of your choice.

> DESSERT CHOICES INCLUDE: ASSORTED COOKIES • BROWNIES

17.00 pp

### 18.00 pp

## 17.00 pp

18.00 pp

## SALAD BANQUET 18.00 pp

### PLEASE CHOOSE THREE SALADS

FRESH ROLLS, BUTTER AND DESSERT INCLUDED IN PRICE

### Chicken Harvest Cobb Salad

Romaine lettuce, pears, apples, dried cranberries, candied pecans, goat cheese, crisp bacon & hard boiled egg tossed with a light poppy seed dressing.

### Strawberry Salad

A fresh mixture of Spring greens, candied walnuts, fresh strawberries & Feta Cheese tossed in a Yogurt-Berry Vinaigrette.

### **Fresh Fruit Platter**

A delicious fresh fruit display for guilt free indulgence.

### Green Salad Tortellini

Cheese tortellini on a bed of mixed greens with red & green peppers, roasted sunflower seeds and fresh basil, topped with a light Vinaigrette dressing.

### Italian Pasta Salad

Tri-colored tortellini, black olives, salami, pepperoni, red pepper, yellow pepper, green pepper, red onion, artichoke hearts, Mozzarella & Parmesan tossed in our special Italian dressing.

### Aztec Chicken Salad

Charbroiled Fajita chicken strips, Monterey Jack cheese, black beans, corn kernels, cilantro, green onion, tomatoes & crunchy tortilla strips layered in a bed of greens . Served with salsa-ranch dressing.

### Sesame Chicken Salad

Baked chicken, red peppers, water chestnuts, snow peas & cellophane noodles tossed with a fresh spring mix of greens in a light creamy Asian dressing, sprinkled with sesame seeds.

### **Chicken Waldorf Salad**

Grilled chicken breast placed in a spring greens mix with Bleu Cheese crumbles, candied walnuts & diced apples tossed with a Honey Balsamic Vinaigrette.

### Spinach Pasta Salad

Bowtie pasta tossed with grape tomatoes, spinach, kalamata olives, cheddar cheese, feta cheese, sunflower Seeds & parmesan with a citrus italian dressing.

DESSERT CHOICES INCLUDE: ASSORTED COOKIES • BROWNIES • CHOCOLATE MOUSSE • CHOCOLATE LAYER CAKE • CHEESECAKE

## **SMALL PLATES**

## Hors d'oeuvres Buffet

SHOWN WITH PRICE-PER-PESON WITH A 25 PERSON MIN.

Teriyaki Chicken Wings	3.50
Barbeque Meatballs	3.50
Assorted Pinwheel Roll ups	3.50
Fresh Fruit Platter	3.25
Fresh Vegetable Platter with Dip	3.25
Antipasti Tray with Vegetables and Cheeses	3.75
Artichoke-Spinach Dip with Crostini	3.50
Chicken Satay with Peanut Sauce	4.00
Assorted Meat & Cheese Tray	3.75
Krab Stuffed Phyllo	4.00
Swedish Meatballs	3.50
Potato Chips with Ranch Dip	2.00
Stuffed Mushrooms	4.50
Mai Tai Meatballs	3.50
Hamburger Sliders with all the Trimmings	4.50
Poached Prawns with Cocktail Sauce	5.00

ASK FOR CURENT PRICES TO ADD FRESH OYSTERS AND CRAB

## CHICKEN & SALMON DINNER 30.00 pp

## Main Entrées CHOOSE TWO

- Herb Baked Salmon
- Baked Salmon with Béarnaise Sauce
- Grilled Salmon with Mango Salsa
- Salmon with Shrimp Stuffing & White Wine Sauce
- Salmon Florentine
- Chicken Diane
- Chicken Marsala
- Chicken Picatta
- Chicken Cordon Bleu
- Chicken Madeira

### Starch Options CHOOSE ONE

- Potatoes Au Gratin
- Seasoned Roasted Red Potatoes
- Potatoes Romanoff
- Garlic Mashed Potatoes
- Seasoned Baby Potatoes
- Pasta Primavera
- Harvest Rice

### Desserts CHOOSE UP TO TWO

- Chocolate Layer Cake
- Cheesecake with Berry Topping
- Chocolate Mousse
- Frosted Brownies
- Tuxedo Cake +\$1

### • Orange Cream Cake +\$1

### Salad Options CHOOSE TWO

- Classic Caesar
- Tossed Garden Salad with Assorted Dressings
- Spinach Salad with Raspberry Vinaigrette Dressing
- Pasta Salad with Light Vinaigrette Dressing
- Fruit Ambrosia
- Fresh Fruit

VEGITABLE OF THE DAY AND ROLLS WITH BUTTER ARE INCLUDED IN THE PRICE PER PERSON

# **CARVED PRIME RIB DINNERS**

## Carved Prime Rib Buffet

Slow-roasted Prime Rib, hand carved, served with Au Jus & Horseradish plus your choice of starch, two salads, vegetable of the day, rolls & butter, and your choice of dessert.

Prime Rib	29.00 pp
<ul> <li>Prime Rib &amp; Chicken Entre</li> <li>Chicken Madeira</li> <li>Parmesan Encrusted Chicken with Lemon Beurre Blanc</li> <li>Salish Chicken</li> <li>Chicken Cordon Bleu</li> <li>Chicken Parmesan</li> <li>Baked Chicken Caprice</li> <li>Chicken Picatta</li> </ul>	e 33.00 ρρ
Prime Rib & Wild Salmon	36.00 pp
Prime Rib & Halibut Filets	39.00 pp
<ul> <li>Starch Options CHOOSE ONE</li> <li>Potatoes Au Gratin</li> <li>Seasoned Roasted Red Potatoes</li> <li>Potatoes Romanoff</li> </ul>	<ul> <li>Salad Options CHOOSE</li> <li>Classic Caesar</li> <li>Tossed Garden Salad with Assorted Dressings</li> </ul>

- Garlic Mashed Potatoes •
  - Seasoned Baby Potatoes •
  - Pasta Primavera •
  - Horvest Rice

### **Desserts** CHOOSE UP TO TWO

- Chocolate Layer Cake •
- Cheesecake with Berry Topping ٠
- Chocolate Mousse
- Frosted Brownies
- Tuxedo Coke +\$1 •

### Orange Cream Cake +\$1 •

### TWO

- -th Hssorted Dressings
- Spinach Salad with Raspberry Vinaigrette Dressing
- Pasta Salad with Light Vinaigrette Dressing
- Fruit Ambrosia
- Fresh Fruit •

## GOURMET DOUBLE ENTREES 28.00 pp

# Main Entrées

- Flank Steak with Mushroom Burgundy Sauce
- Stuffed Pork Loin
- Chicken Picatta
- Chicken Marsala
- Baked Herb Chicken Breast
- Chicken Cordon Bleu
- Cod Stuffed with Shrimp & White Wine Sauce

### Starch Options CHOOSE ONE

- Potatoes Au Gratin
- Seasoned Roasted Red Potatoes
- Potatoes Romanoff
- Scalloped Potatoes
- Garlic Mashed Potatoes
- Seasoned Baby Potatoes
- Pasta Primavera
- Harvest Rice

### Desserts CHOOSE UP TO TWO

- Chocolate Layer Cake
- New York Cream Cheesecake
- Chocolate Mousse
- Frosted Brownies
- Tuxedo Cake +\$1
- Orange Cream Cake +\$1
- Strawberry Cream Cake +\$1

### Salad Options CHOOSE TWO

- Classic Caesar
- Tossed Garden Salad with Assorted Dressings
- Spinach Salad with Raspberry Vinaigrette Dressing
- Pasta Salad with Light Vinaigrette Dressing
- Fruit Ambrosia
- Fresh Fruit (In Season)

VEGITABLE OF THE DAY AND ROLLS WITH BUTTER ARE INCLUDED IN THE PRICE PER PERSON

## DELUXE SINGLE ENTREES 25.00 pp

## Main Entrées CHOOSE ONE

- Carved Ham
- Cod Florentine
- Carved Roast Beef
- Chicken Madera
- Lemon Caper Chicken
- Chicken Cordon Bleu
- Roast Turkey Breast
- Flank Steak with Mushroom Burgundy Sauce
- Chicken Parmesan

### Starch Options CHOOSE ONE

- Potatoes Au Gratin
- Seasoned Roasted Red Potatoes
- Potatoes Romanoff
- Scalloped Potatoes
- Garlic Mashed Potatoes
- Seasoned Baby Potatoes
- Pasta Primavera
- Harvest Rice

### Desserts CHOOSE UP TO TWO

- Chocolate Layer Cake
- Cheesecake with Berry Topping
- Pumpkin Pie
- Pecan Pie
- Tuxedo Cake +\$1
- Orange Cream Cake +\$1

### • Strawberry Cream Cake +\$1

### Salad Options CHOOSE TWO

- Classic Caesar
- Tossed Garden Salad with Assorted Dressings
- Spinach Salad with Raspberry Vinaigrette Dressing
- Pasta Salad with Light Vinaigrette Dressing
- Fruit Ambrosia
- Fresh Fruit (In Season)

VEGITABLE OF THE DAY AND ROLLS WITH BUTTER ARE INCLUDED IN THE PRICE PER PERSON

## **OTHER OPTIONS**

ASK FOR PRICES

## Salads

- Homemade Coleslaw \*
- Fresh Tossed Green Salad with Dressing \*
- Classic Caesar Salad \*
- Spinach Salad with Raspberry Vinaigrette \*
- Waldorf Salad \*
- Pasta Salad with Vinaigrette \*
- Traditional Potato Salad \*

## Side Dishes

- Garlic Mashed Potatoes
- Potatoes Romanoff
- Seasoned Roasted Red Potatoes
- Seasoned Baby Potatoes
- Harvest Rice

## Side Dishes

- Parmesan Encrusted Cod
- Carved Ham
- Baked Chicken with Mango Chutney
- Beer Braised Short Ribs
- Pork Loin with Apple Stuffing
- Baked Chicken Breast with Lemon-Herb Sauce
- Spaghetti with Meat Sauce
- Roasted Chicken Pesto Pasta
- Lemon Ricotta Parmesan Pasta
- Chicken Alfredo Fettuccini
- Vegetarian Options

## **ROOM DETAILS**

There is no room charge for groups over 100 people in our larger banquet room Club Seven. For groups with less than 100 people, there is a \$200 room charge.

The Totem Room seats up to 50 guests and does not have room charge with the purchase of our catering services.

Our bar in the banquet room is available, however, should bar sales be less than \$300 for the event, a separate charge will be negotiated.

For meetings without any catered meal, we do charge \$4.00 per person for beverage service which includes coffee, creamer, sugars & ice water with a server to monitor refills.

### A final head count is required 10 days prior to your event. This number is considered a guarantee and not subject to reduction.

Prices are subject to change without notice. Prices do not include 22% service charge or 8.5% tax.

## **NEED SOMETHING SPECIAL FOR YOUR EVENT?** WE CAN PROVIDE:

- Sound System
- Podium
- Power Point Display
- Screen for Slide Shows
- Wireless Microphone