

BUFFET MENU

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SALAD (SELECT 2)

Chopped Salad

Caesar Salad

Garlic Croutons and Parmesan Cheese

Rustic Rigatoni Pasta Salad

Spinach Salad

Dried Cranberries, Strawberries, Red Onion and Basil Dijon Dressing

Seasonal Mixed Greens Salad

Julienne Carrots, Tomato and Cucumber served with White Balsamic Vinaigrette

Sliced Fresh Fruit Platter

Grilled Seasonal Vegetables

Fresh Herbed Vinaigrette

ENTRÉE (SELECT 2 OR 3*)

Chicken with Marsala Mushroom Sauce

Top Sirloin with Red Wine Compound Butter or Bleu Cheese Sauce

Sliced Beef Medallions with Bordelaise Sauce

Cashew Crusted Tilapia with Tropical Fruit Salsa and Jamaican Rum Butter

Crab Stuffed Shrimp

Atlantic Salmon with Sundried Tomato and Artichoke in a Chardonnay Cream Sauce

Salmon Cakes with Thai Peanut Sauce and Pickled Cucumber

Lump Crab Cakes with Lemon Tabasco Aioli

Cedar Plank Salmon with Northwest Berry Sauce

ACCOMPANIMENTS (SELECT 2)

Seasonal Green Vegetable

Roasted Vegetable Medley

Potatoes au Gratin

Mashed Potatoes: Original, Garlic or Basil

Roasted Potato Medley: Red, Yukon, Fingerling, Sweet

Rice Selections: Saffron, Jasmine, Wild

*2 Entrée Selection Per Person \$65

*3 Entrée Selection Per Person \$75

Buffet Tables are Prepared for a Minimum of 25 People

1 1/2 Hour Max Serving Time for all Buffet Tables

Serving Tables to Include Freshly Baked Dinner Rolls with Butter, Freshly Brewed Coffee, Hot Tea, Iced Tea and Chef's Dessert Display.