

## **DINNER BUFFETS**

15 person minimum

All dinner buffets are served with freshly brewed coffee, decaffeinated coffee and selected hot teas

### **BBQ Buffet**

Mixed Green Salad with shredded carrots, cucumbers, sliced red onions and croutons with ranch and balsamic vinaigrette

Southern Style Greens with Bacon

Herb Roasted Potatoes

Molasses Baked Beans

Sweet and Smoky BBQ Chicken

Slow roasted Beef Brisket with mushroom and onion jus

Cornbread with Honey Butter

\$34.00

### **Fort Vancouver Buffet**

Caesar Salad with romaine leaves, garlic croutons, parmesan cheese and Caesar dressing

Quinoa and Roasted Vegetable Salad

Garlic Green Beans

Herbed Rice Pilaf

NW Salmon with Paprika Hollandaise

Chicken with Marsala Sauce

Freshly baked Focaccia with Olive Oil and Herbs

\$34.00

### **Officers Row Buffet**

Mixed Greens

Orzo Salad

Seasonal Vegetable

Yukon Gold Garlic Mashed Potato

Chicken with Marsala Sauce

Dinner Rolls

\$30.00

### **Farmers Buffet**

Mixed Greens

Roasted Sweet Potato Salad w/ Black Beans and Chili Dressing

Grilled Asparagus with Red Bell pepper sauce

Stuffed Portobello Mushrooms with rice, onions, sundried tomatoes, parmesan cheese,  
balsamic reduction

Three Cheese Ravioli with Arugula Pesto, Cherry Tomatoes & Broccolini

Rosemary & Olive Oil Focaccia

\$30.00

Add a protein - \$36 - \$38

### **Buffet Desserts**

choose 1 to accompany your dinner

Apple Crisp

Seasonal Cheesecake

Flourless Chocolate Torte

Croissant Bread Pudding with Caramel Sauce