

## PLATED DINNERS

Minimum of 15 guests

### Salads

Choose one salad for your guests  
Served with freshly baked dinner rolls or focaccia and dipping sauce

- Mixed Greens with cucumbers, carrots, red onions and balsamic vinaigrette
- Classic Caesar with romaine leaves, croutons parmesan cheese and Caesar dressing
- Spinach Salad with beets, goat cheese, candied pecans with sherry vinaigrette

### Entrees

Choose up to three\* for your group  
Served with Chef's choice seasonal vegetables

- Roasted Chicken Breast with Marsala Sauce and Roasted Potatoes \$34.00
- Medallions of Beef with tomato hollandaise and White Cheddar mashed potatoes \$37.00
- NW Salmon with citrus blanc sauce and wild rice cakes \$37.00
- Wild Mushroom linguini with white cheddar, spinach and herb sauce \$30.00
- Grilled Pork Loin with roasted pineapple compote and Freekeh Pilaf \$36.00
- Seasonal Vegetarian Risotto \$30.00

### Desserts

Choose one dessert for your group

- The Reserve Bread Pudding
- Flourless Chocolate Torte
- Seasonal Cheesecake
- Petite Dessert Assortment