

BREAKFAST BUFFETS

CONTINENTAL

Fresh Seasonal Fruit Platter
Mini Croissants, Muffins, Lemon Poppy Seed Bread, Jelly, Butter
Juice, Coffee & Tea

\$10 PER GUEST

TRADITIONAL

Scramble Eggs
Brown Sugar Bacon, Link Sausage
Biscuits & Country Gravy
Poppy Seed Au Gratin Potatoes
Juice, Coffee & Tea

\$12 PER GUEST

SOUTH OF THE BORDER

Scrambled Eggs
Ancho Chicken, Chorizo Sausage
Pico de Gallo, Cilantro Salsa, Shredded Cheese
Borracho Black Beans, Flour Tortillas
Fruit Platter
Juice, Coffee & Tea

\$14 PER GUEST

AWARD WINNING BRUNCH

Made to Order Omelets & Crepes
Carved Roast Beef & Ham, Brown Sugar Bacon, Link Sausage
Scramble Eggs, Eggs Benedict
Poppy Seed Au Gratin Potatoes
Chef's Weekly Selection of Hot Entrees
Assorted Breakfast Bread Selections
Poached Prawns with Cocktail Sauce
Signature Salads, Fresh Fruit Tray
Assorted Pastry & Dessert Selections

\$24.99 PER GUEST

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.



APPETIZERS

	<i>TRAY FOR 25</i>	<i>TRAY FOR 50</i>
CHINESE BBQ PORK	80	150
CRAB & SHRIMP STUFFED MUSHROOMS	65	115
ROAST BEEF ASPARAGUS ROLLS	55	115
SPANAKOPITA	65	120
POT STICKERS	65	130
SKEWERS - CHOICE OF BEEF OR CHICKEN Jamaican , Kalbi, BBQ or Peanut Sauce	45/40	85/75
SHRIMP CANAPES	60	115
DEVEILED EGGS	40	75
IMPORTED & DOMESTIC CHEESE	70	125
ASSORTED COLD CUTS	85	160
VEGETABLE HUMMUS TRAYS	55	95
BRUSCHETTA	40	75
FRESH SEASONAL FRUITS	55	95
ANTIPASTO SALAD	75	135
CHILLED PRAWNS ON ICE	95	175
MEATBALLS - CHOICE OF SAUCE Signature BBQ, Swedish Style or Kalbi	60	110
BAKED BRIE	65	130
HOT CRAB & ARTICHOKE DIP	90	165
CHICKEN WINGS - CHOICE OF SAUCE Hot Wing, Kalbi or BBQ	50	100
OYSTERS ON THE HALF SHELL OR BAKED CASINO STYLE	55	110
CAESAR SALAD	70	140
CRAB, SHRIMP, MANGO AVOCADO SHOTS	70	140
PACIFIC RIM SMOKED SALMON LETTUCE CUPS	165	330
SEASONAL GREEN SALAD Creamy Tarragon Dressing, Candied Pecans, Blue Cheese and Fresh Fruit/Berry Garnish	55	110

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APPETIZER BUFFET SELECTIONS

TRADITIONAL

Cheese Tray

Meatballs

Vegetable Tray

Seasonal Fruit Tray

Chicken Skewers - choice of Kalbi, Rosemary Garlic Marinated or Mongolian BBQ Style

\$13 PER GUEST

INTERNATIONAL

Crab & Artichoke Dip

Spanikopita

Baked Brie

Antipasto Salad

Vegetable, Hummus, Flatbread

\$17 PER GUEST

PACIFIC RIM

Mongolian BBQ Chicken Skewers

Chinese Barbeque Pork

Pot Stickers

Kalbi Beef Skewers

Asian Yakisoba Salad

\$14 PER GUEST

DELI BUFFET

Sliced Ham, Turkey, Roast Beef

Assorted Breads & Condiments

Sliced Cheese Tray

Seasonal Fruit Tray

Choice of Two Sides - Caesar, Broccoli Salad, Curry Chicken Salad, Razor Clam Chowder

\$15 PER GUEST

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EVENT PACKAGES

HAPPY HOUR #1

Bruschetta
Vegetable, Hummus, Flatbread
Spanikopita
Meatballs Marinara

\$7 PER GUEST

HAPPY HOUR #2

Antipasto Salad
Jamaican Chicken Skewers
Prosciutto Wrapped Melons
Fruit & Cheese Tray

\$10 PER GUEST

HAPPY HOUR #3

Yakisoba Salad
Pot Stickers
Kalbi Chicken Skewers
Chinese BBQ Pork

\$8 PER GUEST

HAPPY HOUR #4

BBQ Wings
Pulled Pork Sliders
Deviled Eggs
Fresh Seasonal Fruit Tray

\$9 PER GUEST

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ALL DAY EVENTS

ALL DAY EVENT #1

Continental Breakfast
Lunch Chef's Choice or Dining Room Lunch Menu
Cookies & Petite Pastries

\$38 PER GUEST

ALL DAY EVENT #2

Traditional Breakfast
Lunch Chef's Choice or Dining Room Lunch Menu
Cookies & Petite Pastries

\$40 PER GUEST

ALL DAY EVENT #3

South of the Border Breakfast
Lunch Chef's Choice or Dining Room Lunch Menu
Cookies & Petite Pastries

\$42 PER GUEST

CHEF'S SEASONAL 4-COURSE DINNERS

APPETIZER

SOUP OR SALAD

ENTREE

DESSERT

Please check with our Sales Coordinator for the season's freshest options.

\$55 PER GUEST

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PLATED OPTIONS

ENTREE SALADS

CAESAR SALAD Choice of Chicken 12 | Salmon 14 | Shrimp 13

FLANK STEAK SALAD 16

LUNCH ENTREES

Entrées include a tossed house salad with creamy tarragon dressing and potato roll.

OVEN ROAST SALMON FILLET Topped with lemon cream. With chef's rice and fresh seasonal vegetables 16

POTATO CRUSTED COD Served with tomato bacon relish, yukon mashed potato, lemon cream 14

CHOICE OF CHICKEN PREPARATION Marsala, Whiskey, Dijon or Piccata Style. Accompanied with yukon mashed potato and fresh seasonal vegetables 13

GRILLED TOP SIRLOIN Accompanied with yukon mashed potato and fresh seasonal vegetables 18

SIGNATURE MARINATED LONDON BROIL Chipotle soy bbq basted, yukon mashed potato & fresh seasonal vegetables 15

FETTUCCINE PASTA Choice of Chicken, Prawns or Seasonal Vegetables. Select from garlic fresh herb and olive oil, pomodoro or alfredo 13

MONTE CRISTO SANDWICH Honey ham, roasted turkey, Wisconsin cheddar & swiss, griddled and served with raspberry puree 12

DINNER ENTREES

Entrées include a tossed house salad with creamy tarragon dressing and potato roll.

ROAST SALMON FILLET Topped with lemon butter sauce. With yukon mashed potato & fresh seasonal vegetables 23

ALASKA HALIBUT Baked halibut topped with bacon tomato relish. With yukon mashed potato and fresh seasonal vegetables Market Price

CHOICE OF CHICKEN PREPARATION Dijon Parmesan Crusted, Marsala Demi, Whiskey Mushroom Cream or Lemon Caper Piccata Style. With yukon mashed potato and fresh seasonal vegetables 19

SIGNATURE MARINATED LONDON BROIL Chipotle soy bbq basted, yukon mashed potato & fresh seasonal vegetables 18

GRILLED 8OZ TOP SIRLOIN Roasted shallot demi-glace, rosemary red potato and fresh seasonal vegetables 25

FILET MIGNON Roasted garlic demi-glace, rosemary red potato and fresh seasonal vegetables 6oz 26 | 10oz 36

NEW YORK STEAK Roasted garlic demi-glace, rosemary red potato and fresh seasonal vegetable 10oz 28 | 14oz 34

STEAK & SALMON Top Sirloin & Salmon fillet, roasted shallot demi-glace, rosemary red potato & fresh seasonal vegetables 30

FETTUCCINE PASTA Choice of Chicken, Prawns or Seasonal Vegetables. Select from garlic & fresh herb olive oil, pomodoro or alfredo 20

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DINNER BUFFET SELECTIONS

PACIFIC NORTHWEST BUFFET

\$26 PER GUEST

Signature Razor Clam Chowder

Seasonal Green Salad creamy tarragon dressing, candied pecans, blue cheese, fresh fruit/berry garnish

Almond Crusted Salmon topped with Washington apples and pinot beurre rouge

Chicken Marsala garlic mushroom demi-glace

Yukon Mashed Potatoes, Fresh Seasonal Vegetables, Potato Rolls & Butter

TRIPLE PLAY BUFFET

\$22 PER GUEST

Tossed Caesar Salad

Smoked Pit Ham. Mustard and Brown Sugar Cured

Roast Turkey Breast with Orange Cranberry Sauce

Herb Crusted Roast Beef with Creamy Horseradish

Stuffing, Whipped Potato, Turkey & Beef Gravy, Cheesy Penne Pasta, Garlic Beans

Potato Rolls & Butter

BUFFET #1

\$32 PER GUEST

Bruschetta with Balsamic Glaze

Rosemary Roasted Potatoes, Fresh Seasonal Vegetables, Potato Rolls & Butter

Choice of Two Salads from selections listed below:

Tossed Seasonal Greens with Creamy Tarragon Dressing

Caesar

Curry Chicken Salad

Broccoli Salad

Fresh Fruit Salad with Basil Simple Syrup

Select Two Items from the following Entrees:

Signature Marinated Chipotle Glazed London Broil

Fettuccine Pasta - choice of chicken, prawns or seasonal vegetables. Select from garlic & fresh herb olive oil, pomodoro or alfredo style

Salmon with Lemon Butter Sauce

Choice of Chicken Preparation - Dijon Parmesan Crusted, Marsala Demi, Whiskey Mushroom Cream or Lemon Caper Piccata Style

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DINNER BUFFET SELECTIONS

BUFFET #2

\$36 PER GUEST

Bruschetta with Balsamic Glaze

Yukon Mashed Potatoes, Fresh Seasonal Vegetables, Potato Rolls & Butter

Choice of Two Salads from selections listed below:

Tossed Seasonal Greens with Creamy Tarragon Dressing

Caesar

Curry Chicken Salad

Broccoli Salad

Fresh Fruit Salad with Basil Simple Syrup

Choice of One Carved Entree

Pepper Crusted New York

Roasted Prime Rib

Choice of One House Specialties

Salmon with Lemon Butter Sauce

Fettuccine Pasta - choice of chicken, prawns or seasonal vegetable. Select from garlic & fresh herb olive oil, pomodoro or alfredo style

Choice of Chicken Preparation - Dijon Parmesan Crusted, Marsala Demi, Whiskey Mushroom Cream or Lemon Caper Piccata Style

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Spici Shenanigans

DESSERTS

A LA CARTE DESSERTS

New York Style Cheesecake	6.99
Olympic Mountain Fruit Sorbet	2.99
Dryers Ice Cream	2.99
Chocolate Cake	6.99
Dulce de Leche Cake	4.99
Tuxedo Truffle Mousse cake	5.99
Tiramisu	4.99

BUFFET STYLE DESSERTS

Assorted Cookies	25
Chocolate Dipped Cookies	32
Fudge Brownies	20
Assorted Dessert Bar Selections	28
Chocolate Covered Strawberries	36

PRICED BY THE DOZEN

SIGNATURE RACK OF DESSERT SHOTS

Creative Seasonal Selections Serves 9	20
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SIGNATURE PASTRY TABLE

Seasonal Dessert Shot Selection	6.99 PER GUEST
Dulce de Leche Cake	
Tuxedo Truffle Mousse Cake	
Tiramisu Cake	
Seasonal Pastry Chef's Dessert Bar Selections	

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