

Cl's Banquet Menu

All prices are subject to change.

BREAKFAST

20 Guests Minimum for Buffets

Continental

Fresh seasonal fruit platter, variety of 3 pastries with jam and butter \$11

Traditional

Scrambled eggs, brown sugar bacon, link sausage, biscuits and country gravy and home-style potatoes \$13

Breakfast Sandwich

Slow roasted smoked ham, hickory smoked bacon, scrambled eggs, and cheese, assembled on croissants accompanied with Chef's potatoes \$16

Cl's Benedict Breakfast

Savory Eggs Benedict, fresh fruit and Chef's potatoes \$15

Sunday Brunch

Made-to-order omelets & crepes, chef carved meats, black pepper bacon and link sausage, scrambled eggs, eggs benedict, chef's choice potatoes, selections of featured hot entrees, Dungeness crab, poached prawns with cocktail sauce, signature salads, fresh fruit tray, assorted pastry and dessert options.

Only available on Sundays. \$31

Accompany Any Buffet:

Yogurt Station with berries, granola, raisins, and nuts \$4

Omelet or Crepe Station \$4

Cinnamon Roll or French Toast \$2

Thinly sliced Fruit \$2

Our Non-alcoholic beverages are \$3 per guest in attendance.
This includes Pepsi products, Iced Tea, Lemonade and Coffee.
Champagne or Cider Toast \$5 per glass.

HORS D'OEUVRES

Tray price for 25 guests / Tray price for 50 guests

House Salad

\$30 / \$70

C.I. Caesar Salad

\$40 / \$80

C.I. Signature Salad

\$40 / \$80

Northwest Berry Salad

\$40 / \$80

Hand Stuffed Crab Shrimp Mushrooms

\$80 / \$155

Crisp Roast Beef Wrapped Asparagus Rolls

\$75 / \$145

Fried Pot Stickers

\$65 / \$125

Parmesan Crusted Crab & Artichoke Dip

\$105 / \$200

Yakisoba Salad with Fresh Vegetables

\$80 / \$155

Kalbi Chicken Skewers

Optional sauces: garlic rosemary, bbq,
buffalo hot, or thai peanut

\$65 / \$125

Artisan Cheese and Cracker Tray

\$80 / \$155

House made Garlic Hummus with Pita & Vegetables

\$65 / \$125

Deviled Eggs

\$42 / \$80

Balsamic Glazed Bruschetta

\$42 / \$80

Fresh Seasonal Fruit

\$60 / \$100

Fruit Stuffed Baked Brie

\$70 / \$140

Genoa Salami Antipasto Salad

\$80 / \$145

Chilled Prawns on Ice

\$95 / \$185

Oven Baked Meatballs

Optional sauces: bbq, marinara, or kalbi.

\$55 / \$105

Lamb Meatballs with Pomegranate Glaze

\$75 / \$145

CI's BBQ Pork

\$85 / \$155

Crispy Chicken Wings

Optional sauces: buffalo, kalbi or bbq

\$70 / \$125

Toasted Coconut Prawns & Apricot Cilantro Sauce

\$100 / \$195

Smoked Salmon with Chive Crème topped Crostini

\$100 / \$190

Crostini topped with Chili Cumin Prawn & Avocado Spread

\$100 / \$190

Roasted Sweet Potato Crostini

\$64 / \$120

HORS D'OEUVRES BUFFET SELECTIONS

Old Town

Kalbi chicken skewers, Artisan cheese and crackers, bbq meatballs, vegetables with ranch and seasonal fruit \$12

Pacific Rim

Mongolian bbq chicken skewers, CI's bbq pork, fried pot stickers, kalbi beef skewers and yakisoba salad \$15

VEGAN & VEGETARIAN SELECTIONS

Stuffed Mushroom Cap

With rice, quinoa, mixed vegetables and balsamic reduction sauce \$14

Pasta Primavera \$16

Pesto Pasta

Olive oil, basil, garlic, corn and tomatoes \$16

Entrée House Salad

With tomatoes, carrots, roasted red peppers and garbanzo beans \$10

Sorbet \$5

LUNCH BUFFETS

20 Guests Minimum for Buffets

These options are available for lunch from 11am-3pm Monday-Saturday

Hand Crafted Soups and Sandwiches

Chef selected: ham, turkey, & roast beef on choice of assorted breads

Choice of two salads or soups: seasonal green salad, caesar salad,
pasta salad, or clam chowder

with seasonal fruit tray \$16

Add on lobster bisque \$6

Fiesta Taco Bar

Slow roasted pulled pork, seasoned ground beef, shredded chicken, flour tortillas, shredded cheddar and monterey jack cheese, pico de gallo, signature salsa, guacamole, sour cream, shredded lettuce, Spanish rice, vegetarian black beans,

and fresh made corn tortilla chips \$18

Add on chile lime prawns \$4 carne asada \$4

Prime Burger Bar

Signature seasoned burgers on a brioche bun, iceberg lettuce, onions, pickle chips, mustard and mayonnaise, sliced cheddar & swiss cheese, garlic sour cream,

house made potato chips and CI's caesar salad \$21

Add bacon or grilled onions and mushrooms \$3

Grilled chicken breast \$6 vegetarian patties \$7

By Land and Sea

Balsamic glazed bruschetta chicken, simply baked salmon with olive oil and sea salt, CI's garlic mashed potatoes, steamed fresh seasonal vegetables,

seasonal green salad and artisan rolls with butter \$25

Add grilled top sirloin \$8 or add Pomodoro style pasta \$6

Add on 10 skewered prawns \$7.95 or salt and herb rubbed Prime Rib \$9

PLATED LUNCH OPTIONS

Select four options

CI's House made Caesar Salad

chicken \$16 salmon \$21
bay shrimp \$15

Sea Salt Salmon

with berries and honey cider
vinaigrette \$19

Cobb Steak

with garlic
pepperoncini \$19

Signature Crab Shrimp Artichoke Melt

and fresh seasonal fruit** \$20

Blackened Fish Tacos

with Spanish rice and
honey jalapeno slaw**
Cod \$16 Salmon \$17
Halibut \$21

Chicken Fettuccine** \$20

Marinated Top Sirloin

with pepper soy garlic glaze* \$25

Grilled Top Sirloin

with bacon blue cheese butter* \$25

Dijon Parmesan Crusted Chicken

pounded breast, dusted and baked topped
with dijon cream* \$21

Creamy Chicken Marsala

lightly floured and baked with sautéed mushrooms* \$21

Chicken Picatta

thin breast floured and baked with lemon and capers* \$21

Wild Alaskan Salmon

oven roasted with lemon bierre blanc* \$25

Cod

with blistered tomato bierre blanc* \$22

Toasted Coconut Prawns

with apricot cilantro sauce* \$19

Sides

CI's garlic mashed potatoes, roasted potatoes,
Chef's rice, mushroom risotto

**Includes: A mixed green salad

*Includes: A mixed green salad, seasonal vegetable,
and choice of one side that will be included with
all selected entrees.

DINNER ENTREES

Select four options

The following Dinner Entrees Include:

A mixed green salad, artisan roll, seasonal vegetable, and choice of one side that will be included with all selected entrees.

Grilled Filet

with Wisconsin blue cheese sauce \$42

Marinated Top Sirloin

with pepper soy garlic glaze \$33

Grilled Top Sirloin

with bacon gorgonzola butter \$33

Dijon Parmesan Crusted Chicken

pounded breast, dusted and baked topped with Dijon cream \$21

Creamy Chicken Marsala

lightly floured and baked with sautéed mushrooms \$21

Chicken Picatta

thin breast floured and baked with lemon and capers \$21

CI's Stuffed Chicken Breast

stuffed and baked with asparagus, prosciutto, pesto and Swiss cheese \$26

Wild Alaskan Salmon

oven roasted with lemon beurre blanc \$32

Cod

with blistered tomato beurre blanc \$24

Toasted Coconut Prawns

with apricot cilantro sauce \$22

Chicken Fettuccine \$20

*this entrée selection does not include sides

Sides

CI's garlic mashed potatoes, roasted potatoes, Chef's rice, penne pasta with basil and olive oil, mushroom risotto, baked potato

DINNER BUFFET SELECTIONS

20 Guests Minimum for Buffets

Pacific Northwest Buffet

Razor clam chowder, nw berry salad with candied pecans, Wisconsin blue cheese, and topped with fresh fruit/berries, almond crusted salmon, chicken marsala, seasonal vegetables, CI's garlic mashed potatoes and artisan rolls with butter \$31

Farm Table Buffet

CI's signature caesar salad, smoked mustard and brown sugar ham, herb crusted turkey breast, turkey gravy, stuffing, cheesy penne, seasonal vegetables, CI's garlic mashed potatoes and artisan rolls with butter \$27 Add prime rib for \$9

Ruston Buffet

Includes choice of two salads:

seasonal greens, caesar, pasta salad, or fresh fruit salad

Choice of two entrees:

fettuccine with chicken, prawns, or vegetables

salmon with lemon butter sauce, chicken marsala, dijon chicken, or chicken picatta
balsamic glazed bruschetta, seasonal vegetables, CI's garlic mashed potatoes
and artisan rolls with butter \$38

Premier Buffet

Includes choice of two salads:

seasonal greens, caesar, pasta salad, or fresh fruit salad

Choice of carved entrée:

Pepper crusted New York or roasted Prime Rib

Choice of entree: fettuccine pasta with chicken, prawns, or vegetables,
salmon with lemon butter sauce, chicken marsala, dijon chicken, or chicken picatta
balsamic glazed bruschetta, seasonal vegetables, CI's garlic mashed potatoes
and artisan rolls with butter \$42

DESSERTS

Plated Desserts

Cheesecake \$9
Dark Chocolate Layered Cake \$9
Tuxedo Truffle Mousse Cake \$7
Creamy Tiramisu Cake \$7
Vanilla Ice Cream \$5
Sorbet \$5
Dessert Shot (Oreo or Tiramisu)
\$4 each or \$28 for 8

Buffet Style Desserts

Priced by the dozen
Warm Assorted Cookies \$16
House made Brownies \$21
Assorted Pastry Bars \$26
Hand Dipped Chocolate
Covered Strawberries \$30
White Chocolate Bread Pudding
with caramel sauce \$48