



Buffet Menus

\$48 per person

Includes choice of 1 salad, 2 main courses, 2 sides & 1 dessert

**Supplement \$5.00 per person if selected together*

SALAD - select 1

Classic Caesar Salad with Eggless Dressing, Crispy Parmesan, & Black Pepper Croutons

Organic Baby Greens with Roasted Beets, Pickled Onions, Roasted Chickpeas
Quinoa & Apple Cider Vinaigrette (GF, V)

Baby Spinach, Dried Cranberries, Candied Pecans, Feta Cheese, Sliced Apples
& Balsamic Vinaigrette (GF, V)

MAIN COURSE - select up to 2

Slow Braised Boneless Beef Short Ribs with Sauce Vin Rouge*

Filet of Organic Salmon with Lemon Herb Beurre Blanc (wild when available) * (GF)

Roast Pork with Sautéed Apples & Cider Sauce (GF)

Coq au Vin (chicken braised in red wine with aromatic vegetables)

Creole Shrimp Pasta (wild never farmed)

Carrot Mousseline Stuffed Delicata Squash on a Bed of Lentils (GF, V)

Select TWO Side Dishes (GF, V)

Garlic-Chive Mashed Potatoes

Scalloped Potatoes with Gruyère Cheese

Broccoli with Roasted Garlic & Chili Flakes

Classic Rice Pilaf

Sautéed Green Beans with Slivered Almonds

Roasted Winter Squash with Fresh Herbs

Roasted Brussels Sprouts with Bacon & Shallots

Roasted Root Vegetables

Creamy Soft Polenta

Heirloom Legumes with Aromatics

DESSERT - select 1

Wine Poached Pears with Crème Chantilly and Spiced Wine Syrup (GF, V)

Classic Chocolate Mousse in a Chocolate Cup with Raspberry Coulis (GF)

Oblivion Chocolate Cake with Ganache & Crème Chantilly

Vanilla Bean Crème Brûlée (GF)

New York Style Cheesecake with Seasonal Fruit

Caramel Apple Tartlets with Crème Chantilly

Full Service Plated Meals

Great for lunch or dinner

\$52.00 per person

FIRST COURSE (select 1)

Classic Wedge Salad with Apple Wood Smoked Bacon and Point Reyes Blue Cheese
Organic Baby Greens with Roasted Beets, Pickled Onions, Roasted Chickpeas, Quinoa
& Apple Cider Vinaigrette (GF, V)
Baby Spinach, Dried Cranberries, Candied Pecans, Feta Cheese, Sliced Apples
& Balsamic Vinaigrette (GF, V)

MAIN COURSE (May select up to 2)

Breast of Chicken Stuffed with Spinach and Brie, Glazed with Orange-Cranberry Gastrique
Bistro Filet of Beef with Green Peppercorn Sauce
Filet of Organic Salmon with Chimichurri (wild when available)
Rock Cod with Bay Shrimp and Herb Beurre Blanc
Medallions of Grilled Pork Tenderloin with Whole Grain Mustard Sauce
Savory Braised Lamb Shank with Mint Chermoula
Delicata Squash Stuffed with Savory Lentils and Herbs

Side Dishes (select 2)

Roasted Garlic-Chive Mashed Potatoes	Scalloped Potatoes with Gruyère Cheese
Broccolini with Garlic & Chili Flakes	Classic Rice Pilaf
Sautéed Green Beans with Slivered Almonds	Roasted Winter Squash with Fresh Herbs
Roasted Brussels Sprouts with Bacon & Shallots	Roasted Root Vegetables
Creamy Soft Polenta	Heirloom Legumes with Aromatics

DESSERT (select 1)

Wine Poached Pears with Crème Chantilly & Spiced Wine Syrup
Vanilla Bean Crème Brûlée
New York Style Cheesecake with Seasonal Fruit
Caramel Apple Tartlets with Crème Chantilly
Chocolate Budino Topped with Chantilly Cream & Caramel

Hand Carved Prime Rib Dinner

\$60.00 per person

CARVING STATION

Prime Rib of Beef
Au jus
Horseradish Sauce

SIDES

Steakhouse Salad, Mashed Potatoes, Creamed Spinach, Popovers
Choice of: Sautéed Green Beans or Brussel Sprouts

DESSERT

Chocolate Mousse in a Chocolate Cup with Raspberry Coulis & Crème Chantilly

Holiday Feast

\$45.00 per person

Carving Station

Roast Turkey Honey Baked Ham Turkey Gravy Cranberry Sauce

Choice of 3 Sides

Traditional Bread Stuffing	Mashed Potatoes	Cheesy Potato Gratin
Creamed Spinach	Maple Ginger Baked Yams	Tarragon Glazed Carrots
Roasted Brussel Sprouts	Parker House Rolls	Green Beans with Pecans
Roasted Root Vegetables	Wild Rice & Cranberry Salad	
Sautéed Kale with Garlic & Chili		

Dessert

Choice of: Spiced Dutch Apple **or** Pumpkin Pie with Crème Chantilly

Vegetarian Alternative

Baked Winter Squash Stuffed with Seasonal Vegetables

Beverage Menu

Priced per person

Fresh Brewed Seattle's Best Coffee

Assorted Hot Tea

Lemonade

Iced Tea

\$4.50

Seasonal Fruit Agua Fresca

Assorted Soda sold by the can

Pellegrino Mineral Water

Assorted Sugar Free Flavored Sparkling Water

\$5.50

You are invited to bring your own beer and wine without a corkage fee

We do not charge sales tax and gratuity is payable at your discretion

If you wish to serve hard alcohol, we require you hire a Fully Licensed Bar Service

& Security Guard

Children's Menu

\$17 per child

Choice of Side Dish:

Fresh Tossed Greens with Ranch or Vinaigrette

Carrot Sticks and Ranch Dressing

Choice of Main Dish:

House-made Chicken Fingers with Ranch Dressing

Cheese Pizza Slice

Spaghetti with House-made Marinara Sauce & Garlic Bread

Cheese Quesadilla with Salsa

Choice of Dessert:

Fresh Baked Oatmeal Cookie

Fresh Fruit