



Buffet Dinners

Minimum 50 Guests for all Dinner Buffets. Groups less than 50 will be charged \$10 per person under the minimum. All buffet dinners include Starbucks Coffee, Decaf and Tazo Tea.

This Custom Buffet Package is designed for menu flexibility.

The Custom Embassy Dinner Buffet

Seasonal Green Salad with Two Dressings

Fresh Fruit Display

Chef's Choice Seasonal Vegetables

Rolls & Butter

Choose one: Roasted Potatoes, Penne with Sundried Tomato Pesto, or Rice Pilaf

*Choose one entrée item from **Columbia** list and one entrée from the **Nisqually** list*

Columbia List

Choose One (or to add one as a third entrée selection, add \$4.95)

Rosemary Chicken

Sautéed Chicken with Melted Brie Sauce

Lemon Parmesan Chicken

Baked Tilapia, Topped with Hollandaise Bay Shrimp

Pasta Primavera

Spinach and Mozzarella Manicotti with Tomato Sauce

Nisqually List

Choose One (or to add one as a third entrée selection, add \$7.95)

Salmon Medallions in Lemon Beurre Blanc

Salmon Filet with Artichoke Butter Sauce

Honey Glazed Ham

Roasted Beef Tenderloin in Mushroom Demi

Flank Steak Florentine Stuffed with Pine Nuts, Spinach and Cheese

Chicken Dungeness

Apple and Fennel Stuffed Pork

\$40.95

Additional Items... (in addition to your two selections above)

Crab Stuffed Prawns or Crab Cakes \$9.95

Items at Market Price...

Tenderloin Medallions, Halibut, Prime Rib, Lobster Tails, Carved leg of Lamb...



Selected Dinner Buffets

Minimum 50 Guests for all Dinner Buffets

Groups less than 50 will be charged \$10 per person under the minimum.

All buffet dinners include Starbucks Coffee, Decaf and Tazo Tea.

Taste of Italy Buffet

Caesar Salad

Focaccia Bread drizzled with Garlic infused Olive Oil

Antipasto Display of Italian Meats, Cheeses & Olives

Chicken Pesto

Penne with Sundried Tomatoes and Basil

Meat Ravioli in Gorgonzola Cream or Spinach Ravioli in Gorgonzola Cream

Tiramisu

\$35.95

Snoqualmie Dinner Buffet

Seasonal Green Salad with Two Dressings

Fresh Fruit Display

Chef's Choice Seasonal Vegetables

Roasted Potato Medley

Rice Pilaf

Rolls & Butter

Oven Roasted Rosemary Chicken

Mushroom Ravioli with Basil Parmesan Sauce

\$37.95

Chinook Dinner Buffet

Seasonal Green Salad with two Dressings

Fresh Fruit Display

Chef's Choice Seasonal Vegetables

Choice of two: Rice Pilaf, Roasted Potatoes, Penne with Sundried Tomato Pesto

Rolls and Butter

Salmon Filet with Lemon Capers Sauce

Chicken Parmesan

Roasted Beef Tenderloin with Mushroom Demi

\$42.95



Plated Dinner Entrées

All plated dinners are served with rolls & butter, green salad with your choice of one dressing, and Chef's selected seasonal vegetables.

All dinners include Starbuck's Coffee, Decaffeinated Coffee and Tazo Tea.

For multiple entrée selections, prices will be subject to a \$2.00 per plate labor fee.

Rosemary Chicken

Seasoned with Garlic and fresh Rosemary, served with Savory Sweet Corn Pudding
\$32.95

Lemon Parmesan Chicken

Crusted with Bread Crumbs and Parmesan Cheese, topped with Tomato Basil Cream
Served with Lemon Orzo
\$33.95

Lynden Chicken

Stuffed with Spinach, Pancetta, caramelized Onions and Feta Cheese, Sundried Tomato Glaze
Served with Parmesan Whipped Potatoes
\$34.95

Sautéed Pork Loin

Pork Loin Medallions with Smoked Paprika - Mushroom Sauce
Served with Potatoes Medley
\$35.95

London Broil

Grilled and topped with roasted Shallot Sauce
Served with Parmesan Whipped Potatoes
\$34.95

Roasted Beef Tenderloin

Grilled and served with Shiitake Mushroom Demi, served with Potatoes Au Gratin
\$38.95

Snapper Almondine

Topped with Lemon Capers Sauce, served on a bed of Rice Pilaf
\$32.95

Baked Salmon

Served with Tomato Hollandaise and Rice Pilaf
\$36.95

Seared Halibut

Topped with Artichoke Butter Sauce, served with Saffron Rice Pilaf and
\$38.95

Crab Stuffed Prawns

Stuffed with Crab, Spinach and Bousin Cheese
Served with Rice Pilaf
\$39.95