

DINNER ENTREES

Over 50 Guests Guaranteed – Choice of Up to Two Entrees
(Higher Price Will Apply for Both Entrees)

50 or Fewer Guests Guaranteed – Choice of One Entrée

Entrée Selections Include your Choice of Salad, Starch and Dessert,
Chef's Selection of Vegetables, Assorted Rolls and Butter
and Coffee, Tea and Decaffeinated Coffee

Chicken Oscar \$34.95 per person
Breast of chicken topped with asparagus, dungeness crab and bearnaise sauce

Sage and Prosciutto Wrapped Halibut \$33.95 per person
Halibut wrapped in sage and prosciutto with light broth and tomato butter sauce

Garlic and Grain Mustard Encrusted Prime Rib \$33.95 per person
Rubbed and slow roasted, topped with black pepper au-jus

Balsamic Grilled Portobella \$25.95 per person
Marinated in balsamic vinegar, olive oil and fresh garlic, topped with sautéed seasonal vegetables and parmesan

Chicken Embassy \$32.95 per person
Breast of chicken filled with goat cheese pesto, served with dijon cream mustard sauce

Filet Mignon \$39.95 per person
Beef tenderloin steak topped with portobella rosemary demi-glace

Brie and Crab Stuffed Steelhead \$32.95 per person
Steelhead filled with dungeness crab, cream cheese, scallions, lemon and brie, topped with a light dill cream sauce

All items are subject to 21% service charge
Prices and selections are subject to change

06/2011

LUNCH AND DINNER ACCOMPANIMENTS

Your Choice of One Salad, One Starch and One Dessert

SALADS

Caesar Salad with Shredded Parmesan and Garlic Croutons
Tossed Greens Topped with Cucumber and Tomatoes, with Cracked Peppercorn Ranch
Spinach with Bacon, Egg and Shaved Red Onion in Balsamic Vinaigrette

SPECIALTY SALADS (\$3.95 more per person)

Garden Greens with Crumbled Bleu Cheese, Diced Tomatoes, Roasted Hazelnuts
and Dried Cranberries in a Balsamic Vinaigrette
Grilled Steak and Mango Salad

STARCH

Pesto Crushed Yukon Gold Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Garlic Roasted Red Potatoes
Orzo Rice Pilaf with Flame Roasted Red Peppers

DESSERTS

Lemon Raspberry Cheesecake
Oregon Marionberry Cheesecake
Chocolate Raspberry Star Torte
Lemon Poppyseed Torte
Milky Way Torte
New York Cheesecake with Strawberry Sauce
Crème Brulee Cheesecake
Chocolate Mousse
New York Cheesecake with Tropical Dried Fruit Chutney (\$1.00 more per person)

SPECIALTY DESSERTS (\$3.95 more per person)

Key Lime Tart
Guinness Stout Cake
Chocolate Tulip Cup with Strawberry Mousse
Bailey's Night Out Cheesecake
Pear Almond Tart

Add Vanilla Bean Ice Cream for \$2 more per person

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DINNER BUFFET

Minimum 100 people

Artichoke Caesar Salad with Parmesan and Garlic Croutons
Seasonal Fresh Fruits
Chef's Selection of Vegetables
Assorted Rolls and Butter
Chef's Dessert Table
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MAIN ENTRÉE SELECTIONS

Hazelnut Chicken with Apple Demi-Glace
Chicken Florentine with Garlic Rosemary Parmesan Cream
Chablis Baked Salmon with Lemon Caper Butter
Grilled Porkloin with Peppercorn Sauce
Rosemary Grilled Chicken with Wild Mushroom Sauce
Barbecue Roasted Salmon
Pasta Primavera with Seasonal Vegetables
Grilled Flank Steak with Bacon Balsamic Glaze

STARCH

(Select Two)

Orzo Rice Pilaf
Garlic Roasted Red Potatoes
Pesto Crushed Yukon Gold Potatoes
Wild Rice Pilaf
Garlic or Cheddar Mashed Potatoes

Selection of Two Entrees \$38.95 per person / Three Entrees \$43.95 per person

Add Poached Prawns on Ice for \$5.95 Per Person

\$3.00 Additional per person for minimum of 75 guests

\$5.00 Additional per person for minimum of 50 guests

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