

LUNCHEON 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

Entrees Include Your Choice of Salad, Starch* and Dessert,
Chef's Selection of Vegetables,
Assorted Rolls with Butter, Coffee and Iced Tea

Chicken with Wild Mushroom Marsala \$23.95 per person
Chicken breast with shitake, crimini and oyster mushrooms, marjoram, shallots,
Marsala wine and a touch of cream

Honey Ginger Steelhead \$23.95 per person
Baked steelhead marinated with soy sauce, fresh ginger, white wine and honey glaze

Garlic Halibut with Tomato Caper Bruschetta \$25.95 per person
Grilled halibut fillet served with toasted baguette and tomato caper sauce

Flank Steak \$22.95 per person
Marinated grilled flank steak with bacon balsamic glaze, topped with Tabasco onions

Flat Iron Steak \$21.95 per person
Choice steak served with garlic and wild mushroom butter sauce

Macaroni and Cheese \$21.95 per person
Baked macaroni and cheese with roasted tomatoes and proscuitto
**excludes choice of starch*

Parmesan Crusted Chicken \$21.95 per person
Crusted chicken breast served with garlic noodles and a roasted red bell pepper sauce
**excludes choice of starch*

Vegetable Strudel \$21.95 per person
Sautéed seasonal vegetables in a rich tomato sauce, wrapped in puff pastry

Balsamic Salmon \$23.95 per person
Fresh miso salmon baked in a balsamic glaze

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

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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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DELI LUNCHEON AND SALAD SELECTIONS

SACK LUNCH

Sack Lunch \$17.95 per person
Turkey, Ham, Roast Beef or Vegetarian Sandwich, Potato Chips, Whole Fresh Fruit,
Chef's Selection Salad, Cookie and Soft Drink

DELI

Includes Your Choice of Two Accompaniments:
Tri-Color Tortellini Salad, Red Potato Salad, Coleslaw or Fresh Fruit

Embassy Wrap \$17.95 per person
Garlic Herb Wrap with Turkey Breast, Bacon, Cheddar Cheese, Lettuce, Diced Tomato
and Barbecue Mayonnaise

Italian Grinder \$17.95 per person
Sliced Genoa Salami, Pepperoni and Turkey, Provolone Cheese, Tomato, Shredded
Lettuce, Onions and Italian Vinaigrette on a Hoagie Roll

Croissant Sandwich \$17.95 per person
Freshly Baked Croissant with Turkey, Swiss, Cranberry Aioli, Lettuce and Tomato

Personal Deli Platter \$17.95 per person
Selected Cuts of Ham, Roasted Turkey and Oven-Roasted Beef, Slices of Cheddar and Swiss,
Tomato and Pickle, served with Assorted Breads and Rolls

SALADS

Served with Assorted Rolls and Butter

Southwest Chicken Salad \$17.95 per person
Field Greens Tossed with Corn, Black Beans and Red Bell Peppers, Topped with Sliced
Barbecue Chicken and Tortilla Strips, Served with Ranch Dressing

Chicken Caesar Salad \$16.50 per person
Hearts of Romaine, Parmesan Cheese and Garlic Croutons, Tossed with Creamy Caesar Dressing

Thai Beef Salad \$17.95 per person
Field Greens Tossed with Fresh Red Peppers, Bean Sprouts, Cilantro and Fresh Mint in
Soy-Lime Dressing, Topped with Thinly Sliced London Broil

Tandoori Chicken Salad \$17.95 per person
Marinated Chicken Breast with Garlic, Yogurt and Garam Masala, Served on a Bed of
Shredded Lettuce, Tomatoes and Vegetables with a Cucumber Yogurt Dressing

Selections Include Iced Tea, Coffee and Your Choice of Cookies, Brownies or Dessert Bars
Unless Noted Otherwise

All items are subject to 21% service charge
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LUNCHEON BUFFET

Minimum 75 people

PERSONALIZE YOUR LUNCH BUFFET

Caesar Salad with Garlic Croutons
Tossed Garden Greens with Cracked Peppercorn Ranch Dressing
Penne Pasta Salad with Fresh Tomatoes, Artichokes, Basil and Mozzarella Cheese
Sliced Seasonal Fresh Fruits
Chef's Selection of Seasonal Vegetables
Assorted Rolls and Butter
Chef's Assorted Desserts
Iced Tea and Coffee

MAIN ENTRÉE SELECTIONS

(Select Two)

Jamaican Jerk Chicken
Fresh Miso Steelhead with Balsamic Glaze
London Broil with Chimichurri Sauce
Teriyaki Glazed Filet of Salmon
Wild Mushroom Chicken Marsala
Vegetable Lasagna

STARCH

(Select One)

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

\$28.95 per person

\$3 additional per person for minimum of 50 guests

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LUNCHEON BUFFETS

Minimum 75 people
\$3 Additional Per Person For Minimum of 50 People

Buffets Include Coffee and Iced Tea

PACIFIC NORTHWEST BUFFET

Organic Mesclun Greens with Crumbled Blue Cheese,
Carrots and Diced Apple with Assorted Dressings
Antipasto Salad
Seasonal Fresh Fruits
Sliced London Broil with Oregon Bleu Cheese Sauce
Baked Steelhead with Strawberry Butter
Garlic Roasted Yukon Gold Potatoes
Chef's Selection of Fresh Seasonal Vegetable
Rustic Bread with Butter
Assorted Tortes and Cheesecake
\$27.95 per person

ITALIAN BUFFET

Artichoke Caesar Salad with Garlic Croutons
Orzo Salad
Seasonal Fresh Fruits
Chicken Parmesan
Northwest Cod with Puttanesca Sauce
Creamy Polenta
Angel Hair Pasta with Sundried Tomatoes, Peas and Feta
Zucchini and Squash Casserole
Rustic Bread with Butter
Tiramisu
\$27.95 per person

PASTA BUFFET

Tossed Garden Greens with Dressings
Artichoke Caesar Salad with Garlic Croutons
Mostaccioli Rigati with Creole Sauce
Chicken Fettucine with Garlic Alfredo Sauce
Ziti Pasta with Shitake Mushrooms and Cilantro Sauce
Rustic Bread with Butter
Lemon Bars
\$20.95 per person

SOUTHWESTERN BUFFET

Chipotle Shrimp Salad with Corn, Beans and Tomatoes
Tossed in Cilantro Lime Vinaigrette
Watermelon Slices with Lime Honey Syrup
Ancho Chile Skirt Steak
Prickly Pear BBQ Chicken Breast
Frijoles Maneados
Green Rice with Roasted Poblano Rajas
Salsa, Guacamole, Sour Cream, Jalapenos
Lettuce, Onion and Tomato
Flour Tortillas and White Corn Tortillas
Jalapeno Cornbread with Butter
Churros
\$27.95 per person

Upgrade to Creole Meat Sauce for \$2 more per person
Upgrade to Creole Seafood Sauce for \$4 more per person

DELI BUFFET

Turkey, Ham and Roast Beef
Tillamook Cheddar, Monterey Jack and Swiss Cheese
Lettuce, Tomato, Pickle, Onion, Cucumber, Mayonnaise and Mustard
Artichoke Caesar Salad with Parmesan and Garlic Croutons
Red Potato Salad
Tuna Salad
Assortment of Chips
Sliced Seasonal Fruits
Assortment of Sliced Breads and Rolls
Chef's Assortment of Desserts
\$23.95 per person

Add Hot Soup (Your Choice) for \$2.00 more per person

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