

# 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  
Coffee, Tea and Decaffeinated Coffee

<b>Pancetta Wrapped Pork Loin</b> With Apple Riesling Jus	\$31.95 per person
<b>Chicken Oscar</b> Breast of Chicken Topped with Asparagus, Dungeness Crab and Béarnaise Sauce	\$35.95 per person
<b>Chicken and Gnocchi with Goat Cheese</b> Gnocchi in a Garlic Cream Sauce Topped with Roasted Chicken Breast and Goat Cheese Garnish *excludes a choice of starch	\$32.95 per person
<b>Garlic Herb Crusted Prime Rib</b> Prime Rib Roast Rubbed and Slow Roasted, Topped with Au-Jus	\$35.95 per person
<b>Parmesan Crusted Alaskan Halibut Piccata</b> With Beurre Blanc Sauce	Market Price
<b>Balsamic Grilled Portobello</b> Marinated in Balsamic Vinegar, Olive Oil and Fresh Garlic, Topped with Sautéed Seasonal Vegetables and Parmesan	\$26.95 per person
<b>Boneless Braised Beef Short Ribs</b> With Roasted Root Vegetables on a Bed of Garlic Mashed Potatoes *excludes choice of starch	\$34.95 per person
<b>Filet Mignon- The King of Steaks</b> Beef Tenderloin Steak Topped with Portobella Pinot Noir Demi-Glace	\$40.95 per person
<b>Spinach Ricotta Ravioli</b> Egg Raviolis Filled with Spinach, Parmesan, Pecorino and Ricotta Cheeses Tossed in a Sundried Tomato Marinara	\$29.95 per person
<b>Brie and Crab Stuffed Salmon</b> Wild Northwest Salmon Filled with Dungeness Crab, Cream Cheese, Scallions, Lemon and Brie, Topped with a Light Dill Cream Sauce	\$36.95 per person
<b>Tiger Prawns</b> With Diced Roma Tomatoes and Parmesan on a Bed of Linguini Pasta in a Feta Cream Sauce *excludes choice of starch	\$34.95 per person

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

# 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

Add to Any Salad

Bay Shrimp \$3.50

Dungeness Crab \$5.00

## STARCH

Yukon Gold Potatoes with Chive Butter  
Garlic or Horseradish Mashed Potatoes  
Orzo Rice Pilaf  
Tri-Color Roasted Potatoes

## DESSERTS

Mocha Fudge Silk Torte  
Marionberry Swirl Cheesecake  
Raspberry Poppyseed Cake  
Lemon Silk Torte  
Milky Way Torte  
New York Cheesecake with Strawberry Sauce  
Crème Brulee Cheesecake  
Tiramisu  
Carrot Cake  
Apple Crumb Pie

## SPECIALTY DESSERTS (\$3.95 more per person)

Strawberry Bavarian Torte  
Espresso Fudge Baby Cake  
Chocolate Tulip Cup with Strawberry Mousse  
Pear Almond Tart  
Baked Fudge Tart  
Add Vanilla Bean Ice Cream for \$2.00 more per person

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# DINNER BUFFET

Minimum 100 people

Artichoke Caesar Salad with Parmesan and Garlic Croutons  
Field Greens and Spinach Topped with Chopped Egg, Bacon and Red Onion  
in a Grain Mustard and Red Wine Vinaigrette  
Seasonal Fresh Fruits  
Chef's Selection of Vegetables  
Assorted Rolls and Butter  
Assorted Tortes and Cheesecakes  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## SALADS

(Select Two)

Caprese Salad

Asian Noodle Salad

Penne Pasta Salad with Fresh Tomatoes, Artichoke and Fresh Basil  
Beet and Mandarin Orange Salad

## MAIN ENTRÉE SELECTIONS

Chicken Florentine with Garlic Rosemary Parmesan Cream

Grilled Wild Northwest Salmon with Hazelnut Butter

Roast Pork Loin in Hoisin Sauce

Grilled Chicken with Wild Mushroom Marsala Sauce

Roasted Wild Salmon with Dill Caper Cream Sauce

Linguini Pasta with Sundried Tomatoes, Peas and Feta Cheese

Grilled Tri-tip Steak with Red Onion Mojo

Garlic Roasted Prime Rib of Beef with Horseradish and Au Jus\*

## STARCH

(Select Two)

Orzo Rice Pilaf

Garlic Roasted Red Potatoes

Yukon Gold Potatoes with Chive Butter

Tri-Color Roasted Potatoes

Garlic or Horseradish Mashed Potatoes

Selection of Two Entrees \$40.95 per person / Three Entrees \$44.95 per person

\*\$75.00 Carver Fee per Carver

\$3.00 Additional per person for minimum of 75 guests,

\$5.00 Additional per person for minimum of 50 guests

Add Poached Prawns on Ice for \$5.95 per person

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