



Holiday Plated Lunches

All lunches will be served by 2 p.m.

All Holiday Lunches include Rolls and Butter, fresh seasonal Vegetables,

Holiday Salad or Garden Harvest Salad with choice of two dressings,

Choice of Dessert: Chocolate Thunder, Pumpkin Pie Cheesecake, Triple Berry Crumble

Beverages: Holiday Eggnog, Hot Spiced Cider, Starbuck's Coffee, Decaffeinated Coffee, and Tazo Tea

Honey Baked Ham

Baked Ham with a Honey Mustard Glaze and Grilled Pineapple Relish

Served with Scalloped Potatoes

\$25.95

Freshly Carved Turkey

(minimum of 20 for this selection)

Carved Breast of Turkey, topped with Country Gravy

Served with Garlic Mashed Potatoes

\$27.95

Baked Salmon with Calamata Olive Tapenade

Served with Lemon Orzo Pilaf

\$30.95

King Salmon

Northwest King Salmon with Lemon Beurre Blanc

Served with Rice Pilaf

\$30.95

Medallions of Beef

Flamed grilled Medallions of Beef, topped with herbed Mushroom Demi Glace

Served with Garlic Mashed Potatoes

\$33.95

Roasted Chicken

Stuffed with Pancetta, Spinach and Herbs

\$29.95

Sautéed Chicken

With melted Brie Sauce, Haricot Verts and Cappellini Pasta

\$28.95

Upgrade to the Deluxe Holiday Dessert Buffet \$4.95/person

Add a glass of House Wine or Champagne \$4.95/per glass



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Northwest Winter Lunch Buffet

All lunches will be served by 2 p.m.

Minimum of 25 guests for all lunch buffets

Groups less than 25 will be charged \$10 per person under the minimum.

Choice of one Soup

Butternut Squash Soup with Crisp Shallots, or
Northwest Seafood Chowder with Bay Shrimp and Smoked Salmon

Rolls and Butter

Holiday Salad

Caramelized Apples and Pears with Gorgonzola Cheese and Sweet & Spicy Walnuts,
served over Wild Greens with Raspberry Vinaigrette

Baked Kabocha Squash with Cinnamon Butter

Fresh Fruit Display

Choice of Two Sides

Garlic Mashed Potatoes, Roasted Potatoes, Sweet Potato Mashed Potatoes,
Rice Pilaf, Orzo Pilaf or Sweet Corn Pudding

Choice of Two Entrees

Baked Salmon Dijon
Apple Stuffed Pork Loin
Sautéed Chicken with Melted Brie Sauce
Spinach and Cheese Manicotti

Dessert Buffet (one hour)

Rum Pear Pudding with Crème Anglaise, Selection of Pies and Cakes, Chocolate Mousse

Beverage Station

Starbuck's Coffee, Decaffeinated Coffee, Tazo Tea and hot Apple Cider and Eggnog

\$34.95/person

Upgrade to the Deluxe Holiday Dessert Buffet \$4.95/person

Add a Chocolate Fountain with Pretzels, Marshmallows, Graham Crackers and Bananas \$5.95/person

Add a glass of House Wine or Champagne \$4.95/per glass



Vegetarian Plated Lunch Menu

All lunches will be served by 2 p.m.

All plated lunches include rolls and butter, a green salad with your choice of one dressing,

Seasonal vegetables, Starbucks' Coffee, Decaffeinated Coffee and Tazo Tea.

Multiple entrée selections will be subject to a \$2 per plate labor fee.

Pasta Primavera

Grilled Vegetables sautéed with Sundried Tomato Pesto

\$21.95

Vegan Tofu Stir Fry

Fresh garden Vegetables and Tofu served over Chinese Black Rice

\$22.95

Cheese Florentine Manicotti

Pasta stuffed with Mozzarella, Boursin Cheese, and Spinach
with Tomato Basil Sauce

\$24.95

Eggplant Parmesan

Lightly breaded with Panko and topped with Tomato Ragout served with Lemon Orzo

\$23.95



Winter Wonderland Lunch Buffet

All lunches will be served by 2 p.m.

Minimum of 25 guests for all lunch buffets

Groups less than 25 will be charged \$10 per person under the minimum.

Choice of one Soup

Butternut Squash Soup with Crisp Shallots, or
Northwest Seafood Chowder with Bay Shrimp and Smoked Salmon

Rolls and Butter

Holiday Salad

Caramelized Apples and Pears with Gorgonzola Cheese and Sweet & Spicy Walnuts,
served over Wild Greens with Raspberry Vinaigrette

Green Beans Almondine or Winter Vegetable Medley or Baked Kabocha Squash with Cinnamon Butter

Deluxe Fresh Fruit Display

Choice of Two Sides

Potatoes Au Gratin, Candied Yams, Turkey Stuffing, Sweet Potatoes, Garlic Mashed Potatoes,
Roasted Red Potatoes or Rice Pilaf

Choice of Two Entrees

Baked Salmon Dijon, Halibut with Lemon Beurre Blanc, Medallions of Beef,
Chicken Oscar or Eggplant Parmesan

Carving Station (choose two items)

Roasted Turkey, Herbed Roast Beef, Prime Rib, Leg of Lamb, Ham

Dessert Buffet (one hour)

Rum Pear Pudding with Crème Anglaise, Assortment of Cakes, Pies, Petit Fours and Mini Pastries

Deluxe Beverage Station

Starbucks' Coffee, Decaffeinated Coffee, Tazo Tea,
Hot Apple Cider, Eggnog with Cinnamon Sticks, and Flavored Syrups and Sprinkles

\$44.95/person

Upgrade to the Deluxe Holiday Dessert Buffet \$4.95/person

Add a Chocolate Fountain with Pretzels, Marshmallows, Graham Crackers and Bananas \$5.95/person

Add a glass of House Wine or Champagne \$4.95/per glass