



## *Design Your Own Buffet*

*Choose One Entrée, Starch, Vegetable, Salad & Bread Option to build your perfect feast! You may select up to three different entrée options and two starch, vegetable or salad options if desired for an additional cost. Minimum 50 guests.*

### *Entrée Selections*

- Chicken Marsala w/ Wild Mushrooms \$18*
- Roasted Top Round w/ Rosemary Au Jus \$22*
- Smoked Pork Tenderloin w/ Apple Brandy Glaze & Apricot Chutney \$19*
- Tender Beef Bites w/ Fire Roasted Tomatoes, Gorgonzola & Chives \$21*
- Jameson Irish Whiskey Chicken Breast \$17*
- Kalbi Marinated London Broil or Tri Tip \$21*
- Chicken Piccata w/ White Wine Lemon Butter Sauce \$18*
- Garlic & Herb Grilled Chicken Breast w/ Sherry Cream Sauce \$17*
- Grilled Wild Sockeye Salmon w/ Citrus Hickory Baste \$22*
- Grilled Wild King Salmon w/ Citrus Hickory Baste \$Markets*
- Oven Roasted Halibut w/ Peaches & Walla Walla Sweet Onion Sauce \$Markets*
- Herb Crusted Chicken Breast w/ Creamy Veloute \$17*
- Colossal Prawn Scampi w/ Roasted Garlic, White Wine, Basil & Tomatoes \$25*
- Classic Chicken Parmesan w/ Cove Marinara \$18*
- Pork Baby Back Ribs in a Honey BBQ Glaze \$19*
- Seared Beef Tenderloin Medallions w/ Wild Mushroom Demi \$27*
- Dungeness Crab & Shrimp Stuffed Dover Sole w/ Lemon Buerre Blanc \$27*
- Garlic Roasted Prime Rib w/ Rosemary Au Jus & Tarragon Crème \$30*



## *Starch Selections*

*Traditional Mashed Potatoes (Ask about specialty options)*

*Five Grain Pilaf*

*Garlic & Herb Roasted Potatoes*

*Mac N' Cheese*

*Wild & Brown Rice Pilaf*

*Al Dente Pasta w/ Sauce of your Choice*

*Champagne Risotto (Ask about other varieties)*

*Skillet Potatoes w/ Caramelized Onions*

*Fresh Ravioli Du Jour w/ Sauce of your Choice*

*Scalloped Potatoes*

## *Vegetable Selections*

*Broccolini w/ Browned Butter & Mizithra*

*Grilled Asparagus w/ Citrus Butter (When in season)*

*Roasted Root Vegetables w/ Port Wine Glaze*

*Tuscan Vegetables w/ Balsamic Drizzle*

*Green Beans Almandine*

*Green Beans Gorgonzola w/ Pancetta*

*Seasonal Veg Medley w/ Garlic Butter*

*Corn on the Cob w/ a Seasoned Butter Bath*

*Roasted Brussel Sprouts w/ Candied Bacon*



## *Salad Selections*

*Classic Hearts of Romaine Caesar*  
*Garden Salad w/ Assorted Housemade Dressings*  
*Greens, Gorgonzola, Craisins, Candied Walnuts, Pomegranate Vinaigrette*  
*Greens, Chevre, Hearts of Palm, Tomatoes, Lemon Pumpkin Seed Vinaigrette*  
*Greens, Chevre, Candied Pistachios, Onions, Tomatoes, 3-Citrus Vinaigrette*  
*Spinach, Peaches, Gorgonzola, Candied Pecans, Champagne Vinaigrette\*\**  
*Greens, Feta, Olives, Tomatoes, Onions, Pepperoncinis, Kalamata Vinaigrette*  
*Spinach, Toasted Almonds, Tomatoes, Chevre, Red Onion, Balsamic Vinaigrette*

## *Fresh Baked Bread Selections*

*Rustic Sliced Bread w/ Herb Butter*  
*Assorted Rolls w/ Herb Butter*  
*Garlic Focaccia Bread*  
*Sliced Baguettes w/ Oil & Vinegar*