

Dinner Buffet

Mediterranean 68 per person

minimum 30 guests

Caesar Salad

crisp romaine, shredded parmesan, garlic croutons and creamy Caesar dressing

Traditional Antipasto Platter

prosciutto, black & green olives, salami, smoked house made mozzarella, marinated mushrooms, provolone cheese, grilled marinated vegetables and fresh goat cheese

Hearth Baked Rolls

ENTRÉES

choose two:

add 7.50 per person for each additional entrée

Alder Smoked Prime Rib of Beef

with natural juices and horseradish

or

Fresh Market Fish

seasonal presentation

or

Pan Roasted Jidori Chicken Breast

wild mushrooms, creamed Sterino Farms leeks

or

Butternut Squash Ravioli

large raviolis stuffed with butternut squash, sage brown butter, organic watercress, cherry tomato, julienne carrots, parmesan cream

Seasonal Vegetables

Hand Made Gnocchi

DESSERTS

Assorted Seasonal Tarts & Pastries

Starbucks Coffee and Tazo Tea

Dinner Buffet

Cascade 73 per person

minimum 30 guests

Field Greens Salad

fresh Washington apples, gorgonzola crumbles and candied walnuts with balsamic vinaigrette

Seasonal Fruit Tray

Radiatori Pasta Salad

sun-dried tomatoes, capers, artichoke hearts, red bell peppers, parmesan cheese and tomato herb vinaigrette

Hearth Baked Rolls

ENTRÉES

choose two:

add 7.50 per person for each additional entrée

Alder Smoked Prime Rib of Beef

natural juices and horseradish

or

Grilled Wild Salmon

Honeycrisp apple beurre blanc

or

Pan Roasted Jidori Chicken Breast

wild mushrooms, creamed Sterino Farms leeks

or

Seasonal Vegetable Cencioni Pasta

organically grown vegetables, Rosecrest swiss, Oregon truffle

Seasonal Vegetables

Red Roasted Potatoes

DESSERTS

Assorted Seasonal Tarts & Pastries, Seasonal Cheesecake and Chocolate Mousse

Starbucks Coffee and Tazo Tea

Dinner Buffet

Pacific Northwest 79 per person

minimum 30 guests

Manila Clams

steamed with pancetta, shallots and white wine

Razor Clam and Corn Chowder

razor clams and Yukon Gold potatoes

Wild Greens

with huckleberry vinaigrette

Domestic Cheeses

with assorted bread and garnished with fruit

Hearth Baked Rolls

ENTRÉES

choose two:

add 7.50 per person for each additional entrée

Alder Smoked Prime Rib of Beef

natural juices and horseradish

or

Side of Wild King Salmon

alder smoked with Washington apple salsa

or

Pan Roasted Jidori Chicken Breast

wild mushrooms, creamed Sterino Farms leeks

or

Butternut Squash Ravioli

large raviolis stuffed with butternut squash, sage brown butter, organic watercress, cherry tomato, julienne carrots, parmesan cream

Seasonal Vegetables

Red Roasted Potatoes

DESSERTS

Assorted Seasonal Tarts & Pastries, Seasonal Cheesecake and Chocolate Mousse

Starbucks Coffee and Tazo Tea

Dinner Buffet

Olympic 89 per person

minimum 30 guests

Poached Prawns on Ice

with lemon wedges and pacific rim cocktail sauce

Classic Caesar Salad

crisp romaine, shredded parmesan, garlic croutons, and creamy Caesar dressing, with bay shrimp or grilled chicken and ciabatta bread

SkyCity Greens

mixed tender greens, Braeburn apple slices, Oregon Rogue blue cheese and huckleberry vinaigrette

Seasonal Fruit Tray

Hearth Baked Rolls

ENTRÉES

Tenderloin of Northwest Beef

with Oregon truffle demi-glace

and

Side of Wild King Salmon

alder smoked with apple-fennel relish

and

Butternut Squash Ravioli

large raviolis stuffed with butternut squash, sage brown butter, organic watercress, cherry tomato, julienne carrots, parmesan cream

Seasonal Vegetables

Hand Made Gnocchi

DESSERTS

Assorted Seasonal Tarts & Pastries, Seasonal Cheesecake and Chocolate Mousse

Starbucks Coffee and Tazo Tea

Menu prices are current and subject to change. Prices confirmed no earlier than six months in advance. All menu prices are subject to a 18% service charge. Your banquet captain, server, houseman and/or bartender receives 12% of this service charge. All charges are subject to state sales tax (currently 10%).

11-2011