

# Displays & Stations

## Displays

**Fresh Vegetable Crudité** 9 per person

served with assorted dips  
*minimum 25 guests*

**Fresh and Marinated Vegetables** 10 per person

baby and mixed vegetable crudité with assorted dips  
*minimum 25 guests*

**International Artisan Cheeses** 20 per person

selection of gourmet cheese with lavosh and croustini garnished with fresh seasonal fruit  
*minimum 50 guests*

**Domestic Cheeses** 12 per person

Tillamook cheddar, swiss, gouda, goat cheese, port salut and Oregon blue with croustini and garnished with fruit  
*minimum 25 guests*

**Bruschetta Station** 9 per person

toasted rosemary ciabatta bread, mozzarella, sun-dried tomatoes, diced fresh tomatoes, basil and tapenade  
*minimum 25 guests*

**Seasonal Fruits and Berries** 13 per person

honeydew melon, cantaloupe, pineapple, watermelon, strawberries and grapes  
*minimum 25 guests*

**Wheel of Baked Brie en Croute** 9 per person

glazed walnuts and raspberry preserves  
*minimum of 25 guests*

**Dungeness Crab and Artichoke Dip** 12 per person

with sliced baguettes  
*minimum 50 guests*

**Baked Potato Bar** 8 per person

large Idaho bakers with butter, sour cream, chopped scallions, shredded cheddar cheese and bacon crumbles

**Build Your Own Salad Station** 12 per person

baby hearts of romaine and mixed greens:  
marinated onions, goat cheese, croutons, parmesan cheese, anchovies, Mandarin oranges and slivered almonds, Caesar dressing, balsamic vinaigrette and sherry vinaigrette

**Traditional Antipasto Platter** 15 per person

prosciutto ham, salami, black & green olives, marinated mushrooms, provolone cheese, grilled marinated vegetables, fresh goat cheese, smoked house made mozzarella and sliced baguettes  
*minimum 50 guests*

**Assorted Seafood Bar** 36 per person

oysters on the half shell, seared ahi, gravlox, jumbo prawns, Dungeness crab claws and scallops with lemons and pacific rim cocktail sauce

# Displays & Stations

## Action Stations

*minimum 25 guests*

**Asian Stir-Fry Station** 19 per person  
fresh stir-fried vegetables and aromatic jasmine rice with choice of beef and ginger-sesame sauce or chicken and sweet and sour sauce

**Taco Station** 19 per person  
flank steak, choice of soft and crispy tortilla, guacamole, onions, tomato, pinto beans, cilantro, cheddar cheese, jalapeno jack cheese

**Pasta Station** 22 per person  
selection of pastas with pomodoro and alfredo sauces, bay shrimp, garlic olive oil, mushrooms, sun-dried tomatoes, artichoke hearts, bell peppers and ciabatta bread

**Mussels and Clam Station** 25 per person  
peppered bacon, white wine, Mama Lil's peppers

## Carving Stations

**Alder Smoked Prime Rib of Beef** 490 each  
with natural juices, mayonnaise, mustard, horseradish and dollar rolls  
*serves approximately 30 guests*

**Roasted Tenderloin of Beef** 495 each  
with natural juices, and dollar rolls  
*serves approximately 25 guests*

**Whole Roast Baron of Beef** 895 each  
with mayonnaise, mustard, horseradish and dollar rolls  
*serves approximately 125 guests*

**Side of Wild King Salmon** 375 each  
served with apple-fennel slaw  
*serves approximately 30 guests*

**Roasted All-Natural Turkey Breast** 250 each  
with pan gravy, cranberry sauce, mayonnaise and sliced baguettes  
*serves approximately 25 guests*

**Kurobuta Ham** 250 each  
with honey-mustard, herbed mayonnaise and sliced baguettes  
*serves approximately 25 guests*

**Roasted Leg of Lamb** 425 each  
crusted with Dijon mustard, garlic and marjoram  
*serves approximately 25 guests*

## Reception Dessert Table

**Seasonal Tarts and Assorted Pastries** 49 per dozen

**Starbucks Coffee and Tazo Tea** 49 per gallon

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%).

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