

Lunch Buffet

Mediterranean 54 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 9 per person for each additional entrée

Alder Smoked Prime Rib of Beef

with natural juices and horseradish

or

Fresh Market Fish

seasonal preparation

or

Pan Roasted Washington Grown 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

Lunch Buffet

Cascade 58 per person

minimum 30 guests

Field Greens Salad

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

Radiatori Pasta Salad

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

Seasonal Fruit Tray

Hearth Baked Rolls

ENTRÉES

choose two:

add 9 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 vegetable, Rosecrest swiss, Oregon truffle

Seasonal Vegetables

Red Roasted Potatoes

DESSERTS

Assorted Seasonal Tarts & Pastries, Seasonal Cheesecake and Chocolate Mousse

Starbucks Coffee and Tazo Tea

Lunch Buffet

Pacific Northwest 62 per person

minimum 30 guests

Razor Clam and Corn Chowder

Wild Greens

with huckleberry vinaigrette

Domestic Cheeses

with assorted bread and garnished with fruit

Hearth Baked Rolls

ENTRÉES

choose two:

add 9 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 apple-fennel relish

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

Roasted Red Potatoes

upgraded accompaniment - 7 per person

Steamed Manila Clams

DESSERTS

Assorted Seasonal Tarts & Pastries, Seasonal Cheesecake and Chocolate Mousse

Starbucks Coffee and Tazo Tea

Lunch Buffet

SkyLine Working Lunch Buffet 40 per person

Cobb Salad

diced chicken, roma tomatoes, avocado, green onions, smoked bacon, bleu cheese crumbles, romaine lettuce and balsamic vinaigrette

Mixed Greens Salad

red onion, bacon and goat cheese tossed in aged sherry vinaigrette

Deli Sliced House Cooked Prime Rib, Smoked 5-Spice Turkey and Honey Baked Ham

Red Pepper Coulis, Pepper Ranch Spread, Horseradish Cream and Honey Mustard

Tillamook Cheddar Cheese, provolone and Sliced Swiss Cheese

Lettuce, Tomato and Onion Platter

Hearth Baked Breads

Assorted Seasonal Tarts and Pastries

Starbucks Coffee and Tazo Tea

Deli Lunch Buffet 43 per person

Northwest "Waldorf" Salad

dried cherries, Braeburn apple, celery, honeyed walnuts, yogurt dressing

Blue Bird Farms Farro Salad

Washington apple, celery, shallots, apple honey vinaigrette

Caesar Salad

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

Assorted Deli Lunch Meats

Cheddar and Smoked Gouda Cheese

Hearth Baked Breads

Pepper Ranch Spread and Honey Tarragon Mustard

Assorted Freshly Baked Cookies

Starbucks Coffee and Tazo Tea

Boxed Lunch 29 per person

your choice of one of the following sandwiches:

Ham and Havarti Cheese Sandwich with Spicy Honey Mustard

Slow Roasted Hand Carved Turkey Sandwich

Roast Beef Sandwich with Caramelized Onion Jam

Vegetarian Sandwich

all boxed lunches include:

Whole Fresh Fruit, Chips, Freshly Baked Cookies and Assorted Soft Drinks

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%).