



Catering Menu

BUFFET OPTIONS

Breakfast Options

BREAKFAST BAR \$9.00

Assorted Danish, Bagels w/ cream cheese, croissants & coffee

ADD ONS:

Biscuits & Gravy \$2.00

Sausage & Cheese or Vegetable Quiche \$2.00

Corned Beef Hash \$2.00

Salmon Lox \$3.00

Yogurt parfait \$2.00

Orange Juice/Cranberry Juice \$2.50

Fruit Tray \$3.00 (minimum of 25 guests)

CONTINENTAL BREAKFAST \$12.00

Bacon & Sausage, scrambled eggs, breakfast potatoes & Coffee

Luncheon Options

AMERICAN BBQ \$13.00

Choice of 2: Baked BBQ Chicken, USDA Choice Burgers, Slow Roasted Pulled Pork Sandwiches, All Beef Hot Dogs

Served with: Baked Beans, Pasta Salad, Potato Salad

TASTE OF ITALY \$18.00

Penne Caprese: Penne Baked with mozzarella, homemade marinara & basil

Served with: Caesar Salad, bread & butter

CHICKEN MARSALA \$15.00

Chicken Marsala: Chicken Breast sautéed with Marsala wine and mushrooms

Served with: Caesar salad, bread & butter

TASTE OF MEXICO \$14.00

Choice of 2: Carne Asada, Ground Beef or Shredded Chicken

Taco Bar served with: Corn & Flour Tortillas, Cilantro Lime Rice, Black Beans or Refried Beans, Chips & Salsa and sour cream

THE CONTINENTAL \$17.00

Gorgonzola Mushroom Chicken

Served with: Rosemary Roasted Potatoes, sautéed vegetables, garden salad, bread & butter

THE NORTHWEST \$25.00

Gorgonzola Mushroom Chicken & Lemon Dill Salmon

Served with: Rosemary Roasted Potatoes, Sautéed Vegetables, garden salad, bread & butter

Salad Options

CAESAR SALAD \$3.50

Romaine hearts with Parmesan cheese, Caesar dressing & croutons

SPRING GREEN SALAD \$3.50

Spring Greens, tomatoes, black olives, croutons, red onions & dressing

SOUTHWEST SALAD \$4.00

Romaine Lettuce with roasted corn & peppers, cucumber, tomato, black beans and shredded cheese with southwest dressing

SPINACH SALAD \$5.00

Mandarin Oranges, Walnuts, Gorgonzola & Raspberry Vinaigrette

MEDITERRANEAN SALAD \$5.00

Black olives, artichokes, feta, red onions, tomato & vinaigrette



Dinner Options

ENTREES - SELECT ONE

Chicken Marsala \$15.00
Chicken Parmigiana \$15.00
Rosemary Roasted Pork Loin \$16.00
Gorgonzola & Mushroom Chicken \$16.00
Chicken Piccata \$16.00
Sweet Thai Chicken \$17.00
Fresh Herb Bone in Pork Chop \$18.00

Burgundy Braised Short Ribs \$20.00
Roasted Prime Rib with Aujus \$20.00
Citrus Glazed Fresh Salmon \$20.00 / Seasonal
Roasted New York Strip Loin \$21.00
Spanish Prepared Cod \$17.00
Spinach & Roasted Pepper Stuffed Pork Loin \$18.00

ADD SECOND OPTION OF EQUAL OR LESSER VALUE

Chicken Marsala \$8.00
Chicken Parmigiana \$8.00
Rosemary Roasted Pork Loin \$8.00
Gorgonzola & Mushroom Chicken \$8.00
Chicken Piccata \$8.00

Spinach & Roasted Pepper Stuffed Pork Loin \$8.00
Sweet Thai Chicken \$8.00
Citrus Glazed Fresh Salmon \$10.00
Lemon Caper Tilapia w/dill \$8.00
Fresh Herb Bone in Pork Chop \$9.00

SIDES

Garlic Smashed Potatoes \$2.00
Roasted Vegetables \$4.00
Rosemary Roasted Potatoes \$2.00
Seasonal Vegetables \$3.00
Farfalle Alfredo \$5.00
Fresh Whole Green Beans \$3.00
Tortellini Sundried Tomato, cream sauce \$7.00
Bowtie Pasta, Smoked Salmon, cream sauce \$6.00

Mixed rice & pilaf \$2.00
Brussel Sprouts \$3.00
Broccoli \$5.00
Mushroom Risotto \$6.00
Baked Rigatoni \$4.00
Linguini Pasta, Fresh tomatoes, basil \$5.00
Penne, Prosciutto, mushrooms in cream sauce \$6.00
Stuffed Shells with marina and mozzarella \$5.00

Plated Dinner Options

COMBINATION ENTREES

Steak & Chicken – 4oz teres major steak & 6oz chicken breast \$28.00
Surf & Turf – 4oz Petite Filet Mignon, 4oz Steelhead Salmon with roasted garlic butter \$40.50
Filet & Prawns – 4oz Petite Filet Mignon, Prawns & Rock Shrimp \$44.50

BEEF

Filet Mignon – grilled filet mignon in a cabernet sauce \$4oz \$32.50 / 8oz \$49.50
Rib-Eye – 8oz Ribeye with horseradish cream & aujus \$34.50
Roasted Prime Rib w/ aujus and creamy horseradish \$32.50

CHICKEN

Herb Marinated Chicken – with cilantro pesto & \$18.75
Chicken Paillard – Grilled chicken breast with lemon thyme butter \$18.75
Wedding Chicken – Pan Seared Bone-in Chicken Thighs with a garlic and ginger marinade \$18.75
Dijon & Herb Crusted Chicken - Dijon marinated chicken breast with a panko and herb crust

SEAFOOD

Jumbo Prawns – 6 prawns with roasted tomato & basil butter \$26.50
Jumbo Crab Cakes – 6oz Lemon dill butter sauce \$27.00
Northwest Cod – 6oz with spicy butter sauce \$15.75
Grilled Tilapia – 6oz with garlic lemon butter and capers sauce \$15.75
Grilled King Salmon – Market Price / seasonally available

VEGETARIAN

Grilled Vegetable Lasagna \$17.50 (minimum order of 10)
Gnocchi Primavera – grilled zucchini, squash, red bell pepper, cipollini mushrooms & basil \$14.50
Cauliflower Steak – grilled cauliflower on melted tomatoes, garlic, parmesan & onions topped with olive gremolata & garlic bread crumbs \$19.00
Margherita Portobello "Pizza" – Portobello mushroom, marinara sauce, fresh mozzarella, fresh basil & pan seared arugula \$17.50



CHOOSE 1 FROM EACH CATEGORY TO ACCOMPANY

Category 1

Garlic Smashed Potatoes
Green Beans
Seasonal Vegetables
Mixed Rice & Pilaf
Broccolini
Roasted Vegetables
Brussel Sprouts

Category 2

Baked Rigatoni
Farfalle Alfredo
Mushroom Risoto
Tortellini Sundried Tomato, cream sauce
Bowtie Pasta, Smoked Salmon, cream sauce
Linguini Pasta, Fresh tomatoes, basil

SALADS

Caesar Salad- romaine hearts with parmesan cheese, Caesar dressing & croutons \$3.50
Spring Green Salad – tomatoes, black olives, croutons, red onions & dressing \$3.50
Romaine Lettuce with roasted corn & peppers, cucumber, tomato, black beans and shredded cheese with southwest dressing \$4.00
Spinach Salad – cranberries, walnuts, gorgonzola & raspberry vinaigrette \$5.00
Mediterranean Salad – black olives, artichokes, feta, red onions, tomato & vinaigrette \$5.00

Appetizer Trays

SERVES APPROXIMATELY 25 GUESTS

Crostinis with choices of Bruschetta, Artichoke Dip, Shrimp & Crab Dip, Smoked Salmon Mousse, Civiche or Caprese for toppings - 1 choice per order of 25 - \$100.00
Vegetarian Wraps - Sun dried Tomatoes with Cream Cheese, Avocado and Peppers - \$75.00
Assorted Fruit Tray \$100.00
Assorted Cheese and Crackers \$100.00
Vegetable Tray with ranch \$85.00
Alaskan Smoked Salmon Mousse with crackers \$125.00
Sweet Thai Chili Prawns with zesty avocado sauce \$125.00
Assorted carved meats & cheese tray \$125.00
Sandwich Platter: assortment of meats and cheeses on croissants \$125.00
Shrimp Cocktail \$125.00

ORDERED PER DOZEN

Caprese Skewers \$18.00 per dozen
Chicken Wings \$15.00 per dozen
Meatballs \$12.00 per dozen
Sliders \$24.00 per dozen
Stuffed Mushrooms \$18.00 per dozen
Marinated beef skewers \$25.00 per dozen
Marinated Chicken Skewers \$23.00 per dozen

Desserts & Sweets

ORDERED PER DOZEN

Dessert Bars \$30.00
Assorted Cookies \$12.00
Danish \$24.00
Brownies \$24.00
Cheesecake \$36.00



*All catering is subject to a 20% Service charge and applicable sales tax
Additional charges for labor and linens may apply