*Cougar Catering Menus*

*Prices are subject to change*

# Northwestern Dinner Buffet

Slow roasted prime rib seasoned and roasted to perfection

Baked salmon filets topped with a garlic butter sauce

Tender rice pilaf with toasted almonds

Roasted new potatoes with an herb butter glaze

Orange ginger glazed carrots

Fresh green beans

Italian vegetable salad

Mixed salad greens and vegetables served with huckleberry vinaigrette dressing

Artisan roll assortment and whipped sweet butter

Fresh brewed coffee

Assorted herbal and English teas

Assorted sodas

$ 36 per person plus tax and service charge.

# Pacific Rim Dinner Buffet

Ginger Plum Chicken

(Grilled boneless chicken breasts, Chinese plum sauce,

Fresh ginger and sweet onions)

Fragrant jasmine rice with toasted coconut flakes

Stir-fried vegetables with rich soy glaze

Asian noodle salad

Crisp romaine lettuce and tender baby greens with sliced water chestnuts, slivered almonds, sliced sweet red onions and a honey lime dressing

Artisan roll assortment and whipped sweet butter

Fresh brewed coffee

Assorted herbal and English teas

Assorted sodas

$ 25 per person plus tax and service charge.

# Classic Dinner Buffet

Chicken Marsala

*(Tender, golden browned boneless breasts in a*

*Rich mushroom marsala glaze)*

Slow roasted baron of beef (*cooked to medium rare)* Tender rice pilaf with toasted almonds Roasted new potatoes baked in a herb butter.

Orange ginger glazed carrots

Fresh green beans

Pasta salad

Italian vegetable salad

Mixed salad greens and vegetables served with huckleberry vinaigrette dressing

Artisan roll assortment and whipped sweet butter

Freshly brewed coffee

Assorted herbal and English teas

Assorted sodas

$ 29 per person plus tax and service charge.

# Tuscan Dinner Buffet

Breaded chicken parmesan

Penne pasta with garlic cream sauce.

Grilled seasonal vegetables topped with parmesan cheese.

Fresh seasonal fruit.

Mixed salad greens and vegetables served with assorted dressings.

Soft Parmesan breadsticks and whipped garlic butter.

Freshly Brewed Coffee

Assorted herbal and English Teas

Assorted sodas

$ 25 per person plus tax and service charge.

# Pasta Bravo Dinner Buffet

Three cheese stuffed pasta in a house made bolognaise sauce.

Three cheese stuffed pasta in a marinara sauce.

Penne pasta in a garlic cream sauce

Fresh seasonal fruit.

Italian vegetable salad

Caesar salad

Soft parmesan breadsticks with whipped garlic butter.

Freshly brewed coffee

Assorted herbal and English teas

Assorted sodas

$ 23 per person plus tax and service charge.

# Aloha Dinner Buffet

Tender roasted loin of pork with a pineapple mango chutney sauce

Grilled chicken with peanut sauce

Sweet coconut jasmine rice

Roasted herb butter glazed sweet potatoes

Fresh Fruit

Mixed salad greens and vegetables served with assorted dressings.

Artisan roll assortment and whipped sweet butter

Freshly brewed coffee

Assorted herbal and English teas

Assorted sodas

$ 26 per person plus tax and service charge.

# Appetizer Buffet

Tempura chicken with orange sauce

Meatballs with a teriyaki pineapple glaze

Pork and vegetable potstickers

Spinach and artichoke dip

Hummus trio with pita bread

Fresh fruit

Gourmet cheese and crackers

Vegetable platter

Pasta salad

Assorted sodas

$ 21 per person plus tax and service charge.

*Desserts*

*(Prices are for buffet dinners)*

# New York Cheesecake with Strawberries $3.50

Chocolate Flourless Torte $3.50

Assorted dessert bars $3.75

Assorted Tortes $3.00

Chocolate Cheesecake $3.50

Large Fudge Brownie $2.50

Apple Pie $3.00

Lemon Meringue Pie $3.25

Berry Crisp $3.25

Assorted Cookies $2.00

# *Breakfast*

## Continental Breakfast $12 per person

Assorted Yogurt

Fresh Seasonal Fruit

Bagels and cream cheese

Assorted Pastries, croissants, scones, and muffins

Assorted Juices

Cravens Cougar Blend Coffee, decaffeinated coffee, and gourmet teas

## Executive Continental Breakfast $15 per person

Biscuits and sausage gravy

Scrambled Eggs

Assorted Yogurt

Fresh Seasonal Fruit

Assorted Pastries, croissants, scones, and muffins

Assorted Juices

Cravens Cougar Blend Coffee, decaffeinated coffee, and gourmet teas

## Breakfast Buffet $20 per person

Sausage Quiche

Vegetarian Quiche

Sausage

Bacon

Red Potato Hashed browns

Fresh Seasonal Fruit

Pasta salad

Pea Salad

Assorted Pastries, croissants, scones, and muffins

Assorted Juices

Cravens Cougar Blend Coffee, decaffeinated coffee, and gourmet teas

## Cold Appetizers Price based on 25 people

Antipasto Platter $90.00

Sliced Italian salami, olives, marinated artichoke hearts, seasonal roasted vegetables, and brie cheese.

BBQ Pork & Sesame Seeds $60.00 Marinated BBQ pork served with hot mustard, hot ketchup, and sesame seeds.

Bruschetta $45.00

Italian country bread topped with chopped tomato, red onion, garlic, basil.

Fresh Fruit Platter $75.00 Seasonal fresh fruits

Smoked Salmon Dip $60.00 Tender smoked salmon blended with cream cheese,

green onions, and our blend of spices.

Served with crackers.

Vegetable Platter $55.00

A seasonal array of Garden Vegetables with

Ranch dressing and hummus,

Gourmet Cheese and Cracker Platter $90.00

A selection of smoked Gouda, Muenster,

And Havarti cheese cubes. Served and crackers.

Cougar Gold Cheese and Cracker Platter $125.00 Our gourmet cheese platter with a selection of Cougar Gold cheeses.

Served with crackers.

Deviled Eggs $55.00

Choose from traditional, Hummus, or pesto

Cocktail Prawns $110.00

Served with cocktail sauce.

## Hot Appetizers Price based on 25 people

Orange Chicken $85.00

Tempura chicken with an orange glaze.

Cocktail Meatballs $75.00

Choose from any of our house made sauces: BBQ, sweet teriyaki and pineapple, or marinara.

Stuffed Mushrooms $70.00

Sausage and Parmesan

Buffalo Wings $90.00

Spicy or mild chicken drumettes with celery, carrots, and Bleu Cheese dressing.

Fried Risotto (arancini) $80.00

Risotto, parmesan, and sun-dried tomatoes.

Chicken Egg Rolls $75.00

Chicken and vegetable egg rolls fried and served with a plum sauce.

Spinach and Artichoke Dip $55.00

Topped with Parmesan and Mozzarella and served with garlic crostini.

Add bay shrimp and crab $95.00

Potstickers $75.00

Pork and vegetable filled dumplings. Pan seared and steamed, served with a plumb dipping sauce.

Mini Sliders $80.00

Choose from BBQ chicken, BBQ pork, Or BBQ beef brisket.

Mini Quiche $75.00

Assortment includes spinach and mushroom, broccoli and cheddar, three cheese, and garden vegetable.

# *Box Lunch*

## LUNCH TO GO - $14 per person

Choice of Chicken Caesar Wrap, Turkey Wrap or Turkey Ciabatta sandwich. With Fruit, Pasta Salad, Cookie, and Bottled Water.

# *Luncheon Buffets…*

## Sandwich and Salad Buffet

Assorted breads.

Assorted sliced cheeses.

Roasted turkey, ham, and roast beef.

Lettuce, tomatoes, and condiments.

Pasta salad, pea salad, and a field green salad.

Assorted sodas

Bottled water

$ 16 per person based on 50 guests

## Italian Buffet

Cheese stuffed shells with mead sauce

Cheese stuffed shells with marinara sauce.

Penne pasta with a garlic cream sauce.

Fresh seasonal fruit

Caesar salad

Garlic bread sticks

Assorted sodas

Bottled water

$ 15 per person based on 50 guests

## Sherry Chicken Buffet

Sherry chicken

Rice pilaf

Green beans

Italian vegetable salad.

Mixed salad greens and vegetables served with huckleberry vinaigrette dressing.

Assorted Rolls

Assorted sodas

Bottled water

$ 15 per person based on 50 guests

## BBQ Buffet

BBQ pulled pork BBQ BBQS chicken

Baked beans

Au gratin potatoes.

Potato salad

Green Salad with dressings

Assorted Rolls for sandwiches

Assorted sodas

Bottled water

$ 16 per person based on 50 guests

## Baked Potato and Salad Buffet

Fresh baked potatoes

Sour cream, butter, bacon bits, red onions, cheddar cheese, and green onions.

Fresh seasonal fruit.

Mixed young salad greens and vegetables served with assorted dressings.

Italian vegetable salad.

Pasta salad

Freshly Brewed Cravens Coffee

Assorted herbal and English Teas

Assorted sodas

Bottled water

$ 15 per person based on 50 guest