

Island Lodge by Al Lago's Contract & Buffet Menus



Island Lodge by Al Lago Ristorante
20818 Island Pkwy E * Lake Tapps
Islandlodge.net 253-862-6641

Island Lodge is located on Lake Tapps with a view of the lake and breathtaking views of majestic Mt. Rainier. In addition to offsite catering we also feature private rooms. Please contact our banquet coordinator to discuss any of our menu packages or we can custom design a menu for your special event.

Hors d' Oeuvres

Trays starting at 25 guests

- Crab & Artichoke Dip-Crostini \$150
- Thai Peanut Chicken Skewers \$125
 - Beef Tenderloin Sautee \$190
- Mushroom, Onion, Gorgonzola,
Bruschetta \$125
- Sweet Thai Chili Prawns \$200
- Fresh Vegetable Crudité-Ranch \$100
- Wasabi & Ginger Seared Tuna \$190
- Assorted Cheese and Crackers \$125
- Italian Meat and Cheese Platter \$150
 - Tomato, mozzarella & basil \$125
 - Hummus with Flat Bread \$100
 - Fruit Platter \$150
- Tomato, Olive, Basil Bruschetta \$125
- Smoked Salmon, Tuna, or Turkey
Mini Canape \$125
- Mini Crab Cakes \$200
- Fried Calamari & Aioli \$150
- BBQ Pork and Spicy Mustard \$150
- Sausage Stuffed Mushrooms \$175
 - Mini Meatballs \$125
- Shrimp Cocktail \$250
 - Assorted Dessert Buffet \$200
- Chocolate Fountain \$300 (50 guests)
 - Champagne Toast \$4 per person
- Non Alcoholic Beverages (Soda and
Coffee) - \$4 per person

Cascade Buffet Selection

\$34.95 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rigatoni Bolognese (*meat sauce*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans

Choose One Entree:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Chicken Cacciatore (*green peppers, mushrooms, onions, plum tomato sauce*)
- Balsamic Glazed Pork Loin with Gorgonzola
- Herb Crusted Cod

“Buffets Include Bread & Butter”

Rainier Buffet Selection

\$39.95 per person
(20 person minimum)

Choose Two Salads:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rigatoni Bolognese (*meat sauce*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Tortellini Panna (*cheese tortellini, cream sauce, peas, smoked ham*)
- Mushroom Risotto
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans
- Mac N Cheese

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Dijon Herb Crusted Pork Loin
- Salmon Beurre Blanc
- Microbrew Braised Brisket
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

“Buffets Include Bread & Butter”

Olympic Buffet Selection

\$44.95 per person

(20 person minimum)

Choose Two Salads:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rigatoni Bolognese (*meat sauce*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Tortellini Panna (*cheese tortellini, cream sauce, peas, smoked ham*)
- Mushroom Risotto
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans
- Mac N Cheese

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Balsamic Soy Glazed Pork with Gorgonzola
- Salmon Beurre Blanc
- Microbrew Braised Brisket
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

Choose One Carving Station:

Ham * Roasted Turkey Breast * Roasted Sirloin Top Roast

Prime Rib or New York Roast (*add \$10/person*) * Beef Tenderloin (*Market Price*)

“Buffets Include Bread & Butter”