

Sample Menu for groups of 25 or more

light hors d'oeuvres buffet

grilled prawn skewers with roasted garlic-lemon aioli
broiled crab-stuffed mushrooms & vegetarian mushrooms (½ & ½)
swedish meatballs
margarita bruschetta (fresh mozzarella, tomato & basil)
seasonal fruits with honey-yogurt dip
fresh vegetable crudite platter with pesto aioli dip

\$15 per person

hearty hors d'oeuvres buffet

dungeness crab tartlets
chili-lime prawns with honey-lime aioli
baked willapa bay oysters rockefeller
wasabi-deviled eggs
roast pork tenderloin with orange-chipotle dipping sauce
prime rib "sliders" with assorted mustards
seasonal fresh fruit platter with honey-yogurt dip
cheese platter: extra-sharp cheddar, havaarti, brie
ciabatta and foccacia breads with herbed dipping oil

\$19 per person

nw tapas buffet

scandinavian pickled herring d,s
willapa bay oyster shooters w,d
columbia river sturgeon mousse w,s
grilled linguica sausages with balsamic mustard dip d,s
grilled salmon sausages d,s
grilled chicken kebobs with herb aioli dip
anchovy-stuffed olives d,s,
roasted garlic and chevre spread w,d,s,
spiced nuts w,d,s
roasted garbanzo beans w,d,s,
smoked salmon bruschetta with cream cheese, capers and red onion w,s
marinated & fresh veggies d,s,w
caramelized onion frittata squares w,s
housemade foccacia and ciabatta breads d,s

\$22.00 pp

d – no dairy s – no shellfish w – no wheat/soy

nw dinner buffet

oven-poached salmon with dill-mustard cream sauce
roast prime rib of beef (carved tableside) with horseradish sauce
roasted potatoes with rosemary, garlic and olive oil
sautéed green beans with sweet red pepper and feta cheese
salad of seasonal greens with honey mustard vinaigrette and hazelnuts
focaccia bread and olive oil

\$28 per person

traditional dinner buffet

roast baron of beef (carved tableside) with horseradish sauce
baked sole strata with baby shrimp and lemon cream sauce
baked potato gratin with cheddar cheese and sour cream
vegetable medley
salad of seasonal greens with tomatoes, sprouts and ranch dressing
housemade dinner rolls and butter

\$24 per person

children's buffet (added to any buffet)

pb&j sandwich "hearts"
strawberries & watermelon
goldfish crackers
carrot & celery Sticks
juice or milk boxes

\$5 per person

light dessert buffet (added to any buffet)

chocolate macaroon decadence squares
shortbread cookies (plain, orange-hazelnut and coconut)
fresh fruit tartlets with lemon cream filling

\$4 per person

pastisserie buffet (added to any buffet)

lemon cheesecake with fresh seasonal fruit
carrot genoise cake with cardamom cream cheese frosting
chocolate kahlua silk pie with pecan crust

\$6 per person