



Dinner Buffets

Asian Style Dinner Buffet *(25 Guest Minimum)*

Egg Drop Soup with Ham, Mushroom, and Green Onion
Sliced Barbecued Pork with Hot Mustard and Sesame Seeds
Grilled Pot Stickers with Soy Sauce

Bean Sprout Salad with Chicken, Vegetables, and Peanuts
Array of Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots,
Sliced Onions, Sprouts, Asparagus, and Croutons
Freshly Made Maki and Nigiri Sushi
Spicy Thai Beef and Noodle Salad with Chili-Lemon Grass Peanut Dressing

Lemon Chicken Hong Kong
Crispy Hong Kong Noodles with Shrimp, Chicken, and Vegetables
Shanghai Vegetable Fried Rice with Tomatoes

Seared Sesame-Crusted Salmon with Basil Peanut Sauce

Seasonal Fruits and Berries
White Chocolate Passion Fruit Mousse
Mango Custard with Lychee
Ginger Spice Cake
Tapioca with Guava

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

\$61.00 Per Guest



Dinner Buffets

(continued)

Northwest Dinner Buffet

(25 Guest Minimum)

Northwest Clam Chowder
Seasonal Greens with Choice of Dressing
Sliced Tomato and Artichoke Bottom Salad with Feta Cheese
Pasta Salad with Marinated Chicken, Sun-Dried Tomato, and Fontina

Assortment of Vegetables to include:
Baby Corn, Fresh Asparagus, Broccoli,
Cauliflower, Green Onions, Celery,
Carrots, Radishes, and Red and Green Peppers
Served with Country Ranch Dressing

Penne Pasta with Prosciutto, Olive Oil, Garlic, and Parsley
Seared Salmon with Fresh Dill Sauce
Breast of Chicken with Sherry Mushroom Sauce
Roast Prime Rib of Beef Au Jus
Roasted Yukon Gold Potatoes
Market Vegetables

Freshly Baked Rustic Bread with Butter

Lime Meringue Tart
White Honey Chocolate Mousse
Apple Almond Crumb Tart
Chocolate Dipped Strawberries
Amaretto Cheese Cake

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

\$68.00 Per Guest



Dinner Buffets

(continued)

Cascade Buffet *(25 Guest Minimum)*

Array of Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Sliced Onions, Broccoli, Marinated Mushrooms, Red and Green Peppers, and Croutons, with Chef's Selection of Three Dressings

Pasta Salad with Marinated Vegetables
Caesar Salad with Garlic Croutons

Roast Sirloin of Beef
Basil, Arugula, and Pesto Rubbed Chicken Breast with Balsamic Jus
Sautéed Salmon with Olives, Tomatoes, and Capers
Melange of Fresh Vegetables
Chef's Potato

Freshly Baked Rustic Bread with Butter

Fresh Sliced Seasonal Fruits and Berries
Opera Torte
White Chocolate Passion Fruit Mousse
Northwest Berry Tart
Tiramisu

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

\$64.00 Per Guest



Dinner Buffets

(continued)

Italian Dinner Buffet

(25 Guest Minimum)

Antipasto Platter
Tortellini Salad with Prosciutto
Caesar Salad with Garlic Croutons
Plum Tomato and Mozzarella with Balsamic Vinaigrette

Filet of Beef with Gorgonzola and Red Wine Sauce
Chicken Cacciatore
Walnut Ravioli with Alfredo Sauce
Alaskan Ling Cod Puttanesca

Roasted Vegetables

Freshly Baked Focaccia Bread

Amaretto Cheese Cake
Ricotta Fruit Tart
Tiramisu
Hazelnut Biscotti

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

\$68.00 Per Guest



Dinner Buffets

(continued)

Olympic Buffet *(25 Guest Minimum)*

Array of Mixed Greens, Romaine Lettuce, and Fresh Spinach
with choice of Champagne Vinaigrette, Blue Cheese,
or Rice Wine Vinaigrette Dressing
Caesar Salad
Fresh Fruit Salad
Marinated Cucumber Salad

Roasted Tenderloin of Beef with Peppercorn Cream
Sesame-Crusted Sea Bass with Pineapple Salsa
Herb-Dusted Chicken with Wild Mushroom Demi-Glace

Yukon Gold Garlic Roasted Potatoes
Melange of Fresh Vegetables

Freshly Baked Rustic Bread with Butter

Raspberry Mousse
Orange Custard
California Almond Cake with Lemon Riesling
Mini Grand Mariner Chocolate Pate

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tea

\$72.00 Per Guest