



Be Our Guest.

HOT BUFFETS

All Entrees Include Rolls, Dessert, Iced Tea and Seattle's Best Coffee

Stuffed Chicken Breast

Baked Chicken Breast Filled with (choice of one stuffing) Mushroom, Artichoke or Wild Rice with Roasted Garlic Potatoes, Choice of Vegetable and Field Green Salad with Raspberry Vinaigrette

\$27.95 per person

Acropolis Chicken

Chicken Breast Marinated in Olive Oil and Lemon, Served with Greek Salad with Feta and Kalamata, Olives, Orzo Pasta with Rosemary Cream and Choice of Vegetable

\$27.95 per person

Grilled Salmon Filet

Grilled Salmon Filet Served with Mango Salsa, Horseradish Garlic Mashed Potatoes, Hearts of Romaine Salad and Choice of Vegetable

\$29.95 per person

Black Mushroom Beef

Tender Beef Sautéed with Mushrooms, Soy and Garlic Served with Basmati Rice, Ginger Miso Dressing over Spring Greens and Choice of Vegetable

\$27.95 per person

Southwest Chicken Breast

Grilled Chicken Breast Rubbed with Achiote Served with Bean and Roasted Corn Salad, Cilantro Infused Rice and Choice of Vegetable

\$27.95 per person

Ten Ingredient Fried Rice

Fried Rice with Vegetables, Chicken, Mushrooms Fresh Ginger and Garlic Served with Coriander Sesame Slaw

\$24.95 per person

Chicken Breast Piccata

Chicken Breast Sautéed with Capers, Lemon and Garlic Served with Orzo Pasta, a Field Green Salad and Choice of Vegetable

\$27.95 per person

Executive Box Lunch Option

Executive Compartment Boxes with Clear Lids Includes Individual Acrylic Salt & Pepper Shaker and Disposable Serveware

\$4.00 additional per person

*Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.
Pricing does not include 20% service charge or sales tax*



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HOT BUFFETS

South of the Border Buffets

South of the Border Buffets Include Caesar Salad, Choice of Dessert, Iced Tea and Seattle's Best Coffee

Taco & Burrito Bar

Machaca-Style Beef or Chicken Salsa, Grated Cheese, Lettuce, Green Onions and Sour Cream Served with Spanish Rice and Refried Beans

\$28.95 per person

Beef or Chicken Fajitas

Sautéed Beef or Chicken with Onions, Tri-Colored Peppers, Salsa and Shredded Cheese Served with Spanish Rice and Refried Beans

\$28.95 per person

Empanada Gordita

Machaca-Style Beef or Chicken with Peppers and Onions Wrapped in Pastry and Baked, Served with Salsa and Sour Cream, Spanish Rice and Refried Beans

\$27.95 per person

Chicken Enchiladas

Tender Chunks of Chicken Baked with Homemade Ranchero Sauce, Cotilla Cheese and Fresh Cilantro Served with Spanish Rice and Refried Beans

\$26.95 per person

All American Buffets

American Buffets Include Mixed Green Salad, Rolls & Butter, Choice of Dessert, Iced Tea and Seattle's Best Coffee

Beef Stroganoff

Top Sirloin with Mushrooms, Onions, Sour Cream and Parsley with a Demi Glaze Based Sauce Served over Butter Farfalle Pasta Tossed with Herbs and Garlic and Choice of Vegetable

\$27.95 per person

Homemade Meatloaf

Seasoned Lean Ground Beef with Panko, Parsley, Dijon Mustard in a Wild Mushroom Sauce Served with Garlic Mashed Potatoes and Choice of Vegetable

\$25.95 per person

Slow Roasted Chicken

Chicken Breast Marinated in Fresh Rosemary with Roasted Red Potatoes and Choice of Vegetable

\$26.95 per person

Three Alarm Chili

Extra Lean Beef with Onions, Kidney Beans, Ancho Chiles, Shredded Cheese and Diced Onions

\$21.95 per person

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HOT BUFFETS

Pasta Buffets

Pasta Buffets Include Green Salad with Red Onions, Olive & Tomato, Flat Bread & Butter, Choice of Dessert, Iced Tea and Seattle's Best Coffee

Lasagna Bolognese

*With Homemade Tomato Meat Sauce and Fresh
Parmesan Cheese*

\$24.95 per person

Southwest Style Penne

*Grilled Chicken, Roasted Chiles, Cilantro in a Chipotle
Tomato Cream with Fresh Grated Parmesan Cheese*

\$23.95 per person

Oriecette Pasta

*Smoked Chicken, Wild Mushrooms and Spinach Tossed
in a Garlic Cream Sauce with Fresh Grated
Parmesan Cheese*

\$23.95 per person

Lasagna Primavera

*Creamy Alfredo Sauce with Fresh Vegetables and
Fresh Parmesan Cheese*

\$24.95 per person

Vegetable Selection For Select Entrees

Green Beans

With Dijon Mustard Sauce

Broccoli

With Capers & Brown Butter

Zucchini Milanese

Zucchini, Yellow Squash and Tomatoes

Ratatouille

Zucchini, Yellow Squash, Tomatoes and Bell Peppers

Honey Dilled Carrots

Sliced Carrots in a Sweet Honey Dill Glaze

Dessert Selections For All Buffets

Tiramisu

Brownies

Lemon Bars

Apple Cobbler

Strawberry Shortcake

Chocolate Mousse Cake

Assorted Fresh Baked Cookies

Assorted Filled Chocolate Bars

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