

# DINNER

## DINNER ENTRÉES

*Served with your choice of a starter salad, assorted breads and butter. Includes freshly brewed coffee, decaf, iced or hot Tazo tea and choice of dessert.*

### **Parmesan Crusted Chicken Breast**

Served over spinach with orzo pasta and a lemon herb butter.

### **Double Cut Pork Loin Chop**

Served with apple bourbon mustard glaze, smashed red potatoes and fresh vegetables.

### **Chicken Oscar**

Boneless skinless breast topped with Dungeness crab meat, asparagus and sauce béarnaise. Served with saffron rice and fresh vegetable.

### **Lemon Chicken**

Pan-seared, topped with lemon butter sauce. Served with lobster mashed potatoes and fresh vegetable.

### **Salmon Fillet**

Served with chili maple glaze on basmati rice with braised baby bok choy.

### **Pan-Seared Chilean Sea Bass**

With champagne vanilla sauce. Served on spinach with parsley red potatoes.

### **Prime Rib of Beef Au Jus**

Served with creamed horseradish, roasted gold potatoes and fresh vegetable.

### **Tenderloin Medallions**

Two 3 oz. pan seared medallions served with huckleberry demi-glace, Yukon gold mashed potatoes and fresh vegetable.

## COMBINATION ENTRÉES

### **Hunter Style Chicken Breast and Pan Seared Salmon**

With lemon butter. Served with garlic mashed potatoes and fresh vegetable.

### **Top Sirloin Cap Steak and Pan-Seared Salmon**

USDA Prime steak with fried onions, pan-seared salmon with lemon butter sauce. Served with garlic mashed potatoes and fresh vegetable.

### **Petit Filet Mignon and Scampi Style Prawns**

With sauce béarnaise. Served with roasted gold potatoes and fresh vegetable.

## VEGETARIAN SELECTIONS

### **Risotto Timbale**

### **Sesame Seared Tofu**

With orange glaze and stir-fry vegetables.

### **Grilled Portabella Mushroom**

With feta cheese, roasted peppers and vegetable medley.

### **Three Cheese Ravioli (10 or more guests)**

With marinara and vegetable medley.

**LOVE MAKES THE  
WORLD GO ROUND.  
ALSO DESSERT.**

*See next page for salad and dessert choices*

*See last page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness especially in children or people with certain medical conditions. We will gladly substitute Egg Beaters.® Service charge of 20% and sales tax of 8.7% to apply. Servers receive 64% of the service charge. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

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## STARTER SALADS

*For events requiring pre-set arrangement, dressing can be served on the side. Cost is complimentary unless otherwise noted.*

### House Salad

Mixed seasoned leafy greens tossed with light bleu cheese vinaigrette dressing, diced apple, candied spiced almonds and shredded carrot.

### Marketplace Salad

Crisp salad greens tossed with herb croutons, tomato, shredded carrots, cucumber, and sunflower seeds. Served with creamy ranch dressing.

### Field Green Salad

Baby greens tossed in chardonnay vinaigrette with red grapes, slivered almonds and feta cheese.

### Caesar Salad

Hearts of romaine tossed with our roasted Caesar dressing, shaved parmesan cheese and crisp croutons.

### Almond Salad — may require additional charge

Baby greens, candied almonds and sliced strawberries tossed in a poppyseed vinaigrette.

### Spinach Salad — may require additional charge

Baby spinach, Asian pear, red onion and macadamia nuts tossed in a sesame dressing.

## DESSERT SELECTIONS

*Cost is complimentary unless otherwise noted.*

### Fresh Berry and Chocolate Mousse

Served with chocolate gaufrette rolled wafer.

### Chocolate, Strawberry or Lemon Cake

Your choice of chocolate, strawberry or lemon sponge cake with whipped cream.

### Strawberry Shortcake Parfait

\*Based on seasonal availability.

### Cookies and Brownies (served family style)

Assortment of freshly baked cookies and fudge brownies.

### Lemon Bar with Lime Whipped Cream

### Petite Apple Strudel

**Mango Sorbet** — may require additional charge

**Northwest Wild Berry Sorbet** — may require additional charge

**Carrot Cake with Caramel Sauce** — may require additional charge

**Deep Dish Apple Pie** — may require additional charge

**Cheesecake of the Month** — may require additional charge  
Streusel topped with a hint of imported German apricot glaze served with bourbon cream.

**Chocolate Decadence** — may require additional charge  
Rich, dense chocolate — a cross between fudge and a brownie topped with semi-sweet ganache.

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## DINNER BUFFETS

*Includes choice of freshly brewed coffee, decaf, iced or hot Tazo tea. Add a glass of our featured wine for \$5.00 per glass.  
Minimum 25 guests. Cost is per person.*

### Specialty Buffet

- Caesar salad
- Tomato and cucumber salad with feta cheese and a tarragon vinaigrette
- Grilled vegetables with pesto and roasted pine nuts
- Assorted rolls and butter
- Marinated flank steak paired with a cabernet demi-glace and crisp fried onions
- Mustard crusted chicken breast with orange and meyer lemon cream reduction
- Roasted Yukon gold potatoes
- Asparagus with sun-dried tomatoes and parmesan cheese
- Petite cheesecake assortments

### Northwest Tour

- Bibb lettuce salad with Oregon bleu cheese, filbert nuts and Dijon vinaigrette
- Spring pea salad with green onions, cheddar cheese and creamy dressing
- Farfalle pasta salad with Oregon bay shrimp and lemon vinaigrette
- Assorted rolls from Bouzie's Bakery in Spokane, Washington
- Loin of pork with huckleberry barbecue sauce
- Cedar plank roasted king salmon with garlic and lemon aioli
- Chicken Oscar seared breast topped with asparagus, Dungeness crab and sauce béarnaise
- Garlic mashed Idaho gold potatoes with Cougar Gold® cheese gratin
- Roasted vegetables
- Assorted pastry desserts

### Harvest Buffet

- Spinach salad with sundried cranberries, grilled pear and bleu cheese vinaigrette
- Crisp cabbage slaw with cusabi dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Breads, butter, olive oil and balsamic vinegar
- Char-grilled King Salmon Fillet basted with basil garlic butter
- Sliced London broil on pinot noir forest mushroom sauce
- Mashed Yukon garlic gold potatoes
- Medley of Northwest vegetable sauté
- Warm white chocolate bread pudding with brandy sauce and whipped cream

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