

RED LION HOTEL AT THE PARK - SPOKANE

# CATERING MENU

# LUNCH

## LUNCH ENTRÉES

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

### Hunter Style Chicken Breast

Pan-seared, rich demi glace with diced tomato and mushroom. Served on gnocchi with fresh vegetable.

### Mustard Crusted Pork Chop

Boneless center cut chop, lightly coated with Dijon mustard and bread crumbs with herbs de provence. Served with garlic mashed potatoes and fresh vegetable.

### Tomato Pesto Seared Chicken Breast

Lightly marinated in tomato pesto, hot seared and finished in the oven. Served over tri-color tortellini with artichoke hearts, sun dried tomato, fennel, fresh basil, olive oil, Italian parsley and fresh parmesan cheese.

### London Broil

Thinly sliced grilled flank steak marinated in balsamic vinegar, honey, garlic and soy. Served with mashed potatoes and fresh vegetable and topped with thyme jus and fried onions.

### Sake Salmon

Salmon filet, pan seared and topped with sweet chili sake sauce. Served with soba noodles and baby bok choy.

### Luncheon Steak Sandwich

USDA choice top sirloin served open face on a French baguette, topped with onion confit. Served with roasted red potatoes and fresh vegetables.

### Roasted Halibut with Tomato Relish

Fillet topped with a tomato olive relish infused with tarragon and served with orzo pasta and broccolini.

## LUNCH SANDWICHES

Served with choice of red skinned potato salad or pasta salad. Includes freshly brewed coffee, decaf, iced or hot Tazo tea, and choice of dessert. Add soup or fresh fruit to any sandwich for \$3.00 per person.

### Mediterranean Chicken Wrap

Diced chicken, kalamata olives, cucumbers, sundried tomatoes, artichoke hearts, shaved romaine and balsamic vinaigrette in a spinach wrap.

*\* Tofu may be substituted for chicken*

### Southwest Chicken Wrap

Cumin-seared chicken breast, shaved lettuce, diced tomato, guacamole, corn and black bean salsa, jack and cheddar cheeses and black olives in a chipotle tortilla wrap.

*\* Tofu may be substituted for chicken*

### Chicken Salad Croissant

Flaky croissant filled with apple walnut chicken salad and topped with tender butter lettuce.

### Ham and Cheese Croissant

Shaved ham, dilled havarti cheese, sliced tomato, butter lettuce and Dijon mayonnaise.

### Roast Turkey Club

Ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, swiss cheese, avocado and mayonnaise.

**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.

# LUNCH

## STARTER SALADS

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

### House Salad

Mixed seasonal 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  
Streusel topped with a hint of imported German apricot glaze served with bourbon cream.

Cheesecake of the Month — may require additional charge

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

## GRAB & GO BOXED LUNCHES

*Includes Tim's Cascade Chips, soda or bottled water, whole fresh fruit and a freshly baked cookie. Minimum 10 people.*

### Vegetarian Wrap

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla.

### Roast Beef and Cheddar

Roast beef, cheddar cheese, lettuce and tomato served on your choice of whole wheat, sourdough or rye bread.

### Roast Turkey Club

Ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, swiss cheese, avocado and mayonnaise.

### Ham and Swiss Cheese

On a flaky croissant with sliced pickle, tomato, lettuce and stone-ground mustard.

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## LUNCH BUFFETS

Served with freshly brewed coffee, decaf, iced or hot Tazo tea. Minimum 25 people. Served for 1 hour. Cost is per person.

### Little Italy

- Caesar salad
- Caprese salad – tomato, fresh mozzarella and basil drizzled with olive oil
- Ciabatta bread with olive oil and balsamic vinegar
- Tuscan style pork loin with pesto, caramelized onions and red peppers
- Tomato-braised chicken breast olive tapenade on polenta
- Choice of 1 of the following pasta dishes:  
Tri-colored tortellini with garlic cream sauce  
Baked cheese ravioli marinara  
Penne pasta with basil pesto
- Roasted zucchini
- Florentine cookies and tiramisu

### Northwest Buffet

- Bibb lettuce salad with Oregon bleu cheese, filbert nuts and Dijon vinaigrette
- Spring pea salad with green onions, cheddar cheese and creamy dressing
- Assorted rolls from Bouzie's Bakery in Spokane
- Cedar Plank Salmon
- Pulled pork sliders served with slaw
- Roasted Idaho gold potatoes
- Seasonal vegetables
- Cougar Gold® macaroni and cheese
- Petite huckleberry cheesecake

### Soup and Salad Buffet

- Caesar salad
- Iceberg chop salad served with tomatoes, cucumbers, chopped egg, bacon, red onion, crumbled bleu cheese, Dijon vinaigrette and topped with croutons
- Butter lettuce with marinated mushrooms and artichoke hearts
- Tuscan chicken soup
- New England clam chowder served with oyster crackers
- Focaccia bread, potato rolls and butter
- Mini mousse parfaits

### Classic Buffet

- Garden salad with ranch and balsamic dressing served on the side
- Orzo pasta salad with spinach, artichoke hearts, capers and red onion
- Rolls and butter
- Porter-braised boneless beef short ribs
- Herb-crusted chicken breast with lemon tarragon butter sauce
- Potato gratin
- Garlic roasted broccolini
- Assorted bar cookies

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## ROLL-IN DELI BUFFETS

Served with freshly brewed coffee, decaf, iced or hot Tazo tea. Cost is per person.

### Build Your Own Sandwich (minimum 10 people)

- House salad
- Fresh seasonal fruit
- Shaved turkey breast, shaved ham, char-grilled sliced chicken breast
- Natural Swiss, smoked provolone, cheddar and dilled havarti cheese
- Shaved onion, sliced tomato, pickle spears, sliced pepperoncini, shaved lettuce, mayonnaise, mustard, horseradish and bistro sauce, olive oil and vinegar
- Assorted sliced breads
- Red skinned potato salad
- Tim's Cascade® chips
- Soup du jour with crackers
- Assorted cookies and dessert bars

### Wrap Buffet (minimum 25 people)

- Tomato and cucumber salad with red onions and herb vinaigrette
  - Couscous and asparagus salad with roasted red peppers, spinach chiffonade, balsamic dressing and feta cheese
  - Fresh seasonal fruit
  - Mediterranean wrap served with diced chicken, kalamata olives, cucumbers, sun dried tomatoes, artichoke hearts and shaved romaine lettuce with balsamic vinaigrette
  - Shaved ham and brie wrap served with shaved romaine and paired with crisp Fuji apples, dijon mustard and mayonnaise
  - Tomato basil bisque
  - Assorted cookies and brownies
- \* Tofu may be substituted for chicken

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