

BUFFET SELECTIONS

Minimum of 50 guests

Served with fresh vegetables, assorted dessert selection and freshly brewed **Seattle's Best** coffee and tea

APPETIZERS (select 2)

Fresh Seasonal Fruit Display
Domestic & Imported Cheese with Assorted Crackers
Fresh Garden Vegetable Display

SALADS (select 3)

Tossed Baby Green Salad
Chinese Chicken Salad
Wild Cornucopia Salad
Red Skin Potato Salad

Cucumber & Tomato Salad
Caesar Salad
Tortellini with Basil, Garlic & Pine nuts

ACCOMPANIMENTS (select 1)

Roasted Herb Potatoes
House Specialty Rice
Anna Potatoes

ENTRÉES

Lemon Herb Chicken
Lightly Marinated in Lemon Grass and Fresh Herbs, Herb Jus on the side

Beef Burgundy
Braised Beef in Burgundy Sauce with Mushrooms & Pearl Onions

Tilapia
Grilled, Tropical Mango Relish

Roast Turkey
With stuffing & cranberry sauce
Chef to carve: \$75.00

Top Sirloin
Red Wine Roquefort Sauce

Olive and Chipotle Marinated Breast of Chicken
Grilled, Chipotle Glaze

Fresh Salmon
Broiled, dill sauce

Roast Prime Rib of Beef
(add \$4.50 per person)
Chef to carve: \$75.00

LUNCH: SELECT 2 ENTRÉES \$24.95

DINNER: SELECT 3 ENTRÉES \$31.95

19% Service Charge and applicable Sales Tax will be added.
Buffet is serviced to last 1½ hours.