



## Sit Down Dinner Salads

### **Tender Butter Lettuce and Bay Shrimp Salad**

*with lemon mimosa dressing garnished with chopped egg and edible flowers*

### **Gorgonzola Salad**

*romaine tossed with carmelized walnuts, sliced red grapes, gorgonzola crumbs and finished with gorgonzola vinaigrette dressing*

### **Gathered Greens Salad**

*wild and mixed greens with pistachio nuts, fresh fruit garnish and finished with balsamic vinaigrette*

### **Classic Caesar Salad**

*prepared to tradition with crisp romaine, imported parmesan cheese, baked garlic croutons and our own creamy Caesar dressing*

### **Chopped Romaine Salad**

*with fresh grapefruit sections and toasted pine nuts finished with a raspberry vinaigrette*

### **Panzanella Salad**

*Classic's version or the famous Tuscan bread salad with onions, cucumbers, tomatoes and fresh basil with cut greens and Italian citronette*

### **The Garden Salad**

*Mixed lettuce, tomatoes, cucumbers and green onions with our creamy ranch dressing*

## Plated Dinner Accompaniments

*please select one*

- Garlic Mashed Potatoes
- Oven Roasted Rosemary Potatoes
- Twice Baked Potatoes
- Wild Rice Mix
- Whipped Yukon Gold Potatoes
- Fried Rice
- Israeli Cous Cous with Parsley and Pine Nuts

Chef's Selected Pasta  
Au Gratin Potatoes

## **Vegetables**

*please select one*

Steamed Asparagus with Orange Butter Sauce  
Grilled Asparagus with Balsamic Drizzle  
Chef Selected Seasonal Vegetables  
Cauliflower Stuffed Tomato Mornay  
Roasted Vegetable Ratatouille  
Green Beans Amandine with Thyme Butter  
Stir Fry Medley

## **Plated Vegetarian Entree Selections**

### **Eggplant Parmesan**

*roasted pan-fried breaded eggplant with rich tomato sauce and Parmesan cheese*

### **Tofu and Soba Noodle Stir-Fry**

*with spicy peanut sauce*

### **Grilled Portobello and Roasted Garlic Potatoes**

*with vegetable ragout*

## **Plated Dinner Menu**

### **Seafood**

#### **Poached Salmon**

*with champagne tarragon sauce on braised spinach*

#### **Alder Smoked Salmon**

*lightly smoked with garlic and lemon butter*

#### **Swordfish**

*with tropical fruit salsa*

**Kasu Black Cod**

*seroed on ti leaves*

**Striped Sea Bass**

*with papaya and bercy butter*

**Proscuitto Wrapped Prawn Skewer**

*with sundried tomato buerre blanc*

**Stuffed Salmon en Croute**

*fresh King salmon stuffed with smoked salmon mousse  
topped with confetti buerre blanc*

**Dungeness Crab Cakes**

*drizzled with Creole remoulade*

## **Duo Entrees**

**Roast Prime Rib of Beef with Northwest Salmon**

*a smaller cut of our roasted prime beef and Pacific Northwest salmon in lemon herb butter*

**Tenderloin en Crouton with Prawns**

*finished with a tarragon mustard sauce*

**Tenderloin Medallions and Northwest Salmon**

*medallions in port demi glace and a smaller cut of Pacific Northwest salmon  
in lemon herb butter*

## **Chicken Entrees**

**Chicken Mushroom Maderia**

*oven roasted boneless chicken breast finished with wild mushroom maderia*

**Chicken Veronique**

*stuffed with chevre cheese, braised leeks, spinach, dried cranberries and finished with a  
vernonique glaze*

**Aegean Chicken**

*boneless chicken breast stuffed with olives, sundried tomatoes, feta cheese and herbs. Finished  
with a tomato caper glaze*

**Caribbean Chicken Breast**

*marinated breast with a tropical fruit salsa*

**Cambazola Blue Ribbon Chicken**

*stuffed with Black Forest ham and triple cream Cambazola*

**Beef, Pork and Lamb**

**Prime Rib of Beef**

*slow roasted prime rib of beef with au jus and grated horseradish*

**Tenderloin Medallions**

*peppercorn beef tenderloins with port demi glaze*

**Roast New York Strip**

*with sauce bordelaise*

**Tenderloin Puff Pastry**

*mushroom duxelle and spinach with wild mushroom sauce*

**Herb Crusted New Zealand Full Rack of Lamb**

*seven bone, French trimmed lamb racks overn seared with a crisp crust of herbs, Dijon mustard and garlic bread crumbs*

**Rosemary Petite Loin Lamb Chops**

*marinated then grilled, served with a rosemary olive oil glaze*

**Stuffed Boneless Veal Loin**

*butterflied stuffed with proscuitto and basil, braised in a maderia cream sauce*

**Roasted Pork Rib Chops**

*with apple chutney and hard cider sauce*

**Dinner Buffet Menus**

**PREMIER DINNER BUFFET**

Chef Michael's Select Tray Passed Appetizers

Traditional Caesar Salad with Tender Bay Shrimp

*(Your choice of 2 from the 3 entrees listed below)*

Slow Roasted Prime Rib of Beef with Au Jus and Grated Horseradish

Grilled Pacific Northwest Salmon with Lemon Basil Finish

Cambozola Blue Ribbon Chicken  
*boneless breast of chicken stuffed with Black Forest Ham and triple cream Cambazola  
then finished with sauce supreme*  
Au Gratin Potatoes  
Fresh Seasonal Vegetable  
Hearth Breads with Butter

**CLASSIC DINNER BUFFET**

Gorgonzola Salad  
*romaine lettuce tossed with caramelized walnuts, sliced red grapes, gorgonzola crumbs  
and then finished with a gorgonzola vinaigrette dressing*  
Grilled Pacific Northwest Salmon with Champagne Dill  
Peppercorn Beef Medallions with Mushroom Demi-Glace  
Potatoes Anna  
*thick sliced potatoes braised with chicken stock and fresh thyme*  
Seasonal Vegetable  
Hearth Breads with Butter

**HOUSE DINNER BUFFET**

Wild and Mixed Greens Salad  
*with pistachio nuts and fresh fruit garnish then finished with a zesty balsamic vinaigrette*  
The Aegean Chicken Breast  
*boneless chicken breast stuffed with olives, sundried tomatoes, feta cheese and herbs,  
then finished with a tomato caper glaze*  
Cheese Filled Tortellini with Herb Garlic Cream Sauce  
Seasonal Vegetable  
Hearth Breads with Butter

**Meatless or Vegetarian Entree Substitutions Gladly**

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