



## Reception Buffet Menus

### SHOW STOPPING HORS D'OEUVRE BUFFET

#### *Passed Hors d'Oeuvres*

Crab Cakes with Creole Remoulade  
Chef Michael's Selected Canape Trio

#### *Carvery*

Carved to Order Roast Prime Rib of Beef with Fresh Horseradish Sauce  
Carved to Order Roasted Breast of Turkey with Cranberry Relish

*Both presented with soft potato rolls*

#### *Artistically Displayed on the Buffet*

Lasagne Roulades with freshly grated Parmesan cheese  
Grilled Coconut Rum Marinated Prawn Skewers  
Classic Caesar Salad  
Baked Salmon with Lemon Basil Butter  
Farmer's Market Vegetable Crudite with Dipping Sauce  
Assorted Hearth Breads with Creamery Butter

### PREMIER HORS D'OEUVRE BUFFET

#### *Passed Hors d'Oeuvres*

Chef Michael's Selected Canape Trio  
Bruschetta with Tomato Basil and Shaved Parma

#### *Artistically Displayed on the Buffet*

Grilled Bistro Beef Medallions with Shallot Demi-Glace and Snipped Chives  
Chef's Selected Duo Pasta with Garlic Gorgonzola and Basil Marinara Sauce  
Mediterranean Chicken Kabobs with a Honey Mustard Tarragon Glaze  
Cold Poached Side of Salmon with a Citrus Sundried Tomato Glaze  
Traditional Antipasto Presentation  
*to include marinated and grilled vegetables, salami, mortadella cornets and Provolone*  
Fresh Seasonal Fruit Display  
Assorted Hearth Breads with Creamery Butter

### CLASSIC HORS D'OEUVRE BUFFET

Classic Caesar Salad  
Cheese Tortellini with Creamy Pesto and Grated Parmesan  
Roasted Chicken Pinwheel on Garlic Crouton  
Poached Salmon on Naps of Butter Lettuce with Champagne Tarragon Finish

Asian Spiced Garlic Beef Skewers  
Twice Baked Stuffed Cocktail Potatoes  
Marinated Vegetable Spray  
NW Cheese Presentation with Crackers  
Assorted Hearth Breads with Creamery Butter

**ALL STAR HORS D'OEUVRE BUFFET**

Miniature Tortilla Wraps with Southwest Shrimp  
Cocktail BBQ Meatballs  
Classic Chicken Wings with Blue Cheese Dipping Sauce  
Twice Baked Stuffed Cocktail Potatoes  
Farmer's Market Vegetable Crudite with Dipping Sauce  
Fruit Kabobs with Honey Yogurt Sauce  
Assorted Hearth Breads with Creamery Butter

**Classic's Corporate Buffet Menu**

*Hors D'Oeuvres Presented Butler Style  
select any three*

Pork Medallions with Carmelized Onions and Cranberry Chutney  
Phyllo Triangles with Spinach and Ricotta Cheeses  
Smoked Salmon Mousse on Endive Spears  
Seasonal Fruit Wrapped Prosciutto  
Petite NW Quiche with Smoked Salmon and Chives  
New York Roast Rolled Asparagus Spears with Sesame Vinaigrette  
Crostini with Goat Cheese and Olive Tapanade  
Twice Baked Baby Red Potatoes

*Carving Station  
choice of*

Oven Roasted Breast of Turkey with Cranberry Relish  
*or*  
Roast Sirloin of Beef with Freshly Grated Horseradish  
*both carved to order and accompanied with soft potato rolls*

*Pasta Station*

Cheese Filled Tortellini with Gorgonzola Cream  
*and*

Penne Pasta with Fresh Basil Marinara Sauce  
*both presented with freshly grated Parmesan cheese*

Classic Caesar Salad

*with freshly grated Parmesan cheese, baked garlic croutons and our own creamy Caesar dressing  
Focaccia Wedges*

*with extra virgin olive oil, tomato pesto and roasted onion spread*

***Northwest Station***

Cold Poached Side of Salmon

*with citrus sundried tomato glaze*

Dungeness Crab Cakes with Creole Remoulade

Northwest Cheeseboard

*featuring Domestic Swiss, Soft Monterey Jack, Yakima Gouda, Tillamook Cheddar and Oregon Blue*