

NORTHWEST DINNER BUFFET

(Minimum 100 guests)

**Complimentary Champagne Toast!
Served with Starbucks Coffee and Numi Teas**

~ HORS D'OEUVRES ~

Willamette Valley Market Display

Marinated Vegetables, Olive Display, Tapenade, Breadsticks, Bruschette, and Assorted Toppings
Garden Fresh Vegetable Crudités with a Selection of Dips

~ CHILLED SALADS AND SAVORYS ~

(select four)

Northwest Waldorf Salad with Hood River Pears and Apples, Candied Walnuts,
and Dried Cranberries

Spinach Salad with Balsamic Sweet Onions, Chevre, and Roasted Hazelnuts

Roasted Local Green Beans and Sesame Vinaigrette

Smoked Salmon and Bay Shrimp Terrine

Asian Noodle Salad with Julienne Vegetables and Shitake Vinaigrette

Coastal Cheese Display with Assorted Dried Fruits and Nuts

Grilled Local Vegetables with Red Pepper Aioli

Asparagus with Walla Walla Sweet Onions (seasonal)

Northwest Caesar Salad

Pasta, White Bean and Hickory Smoked Bacon Salad

Roasted Potatoes

Jasmine Rice Pilaf

~ ENTREES ~

(select one or two)

Pan Seared King Salmon with Oregon Wasabi and Sweet Soy

Carlton Pork Loin with Chutney

BBQ Drapper Farm Free Range Chicken Breast with Apple Reduction

Juniper Marinated Flank Steak with Pinot Noir

Steelhead with Oregon Riesling Beurre Blanc

Herb Polenta with Oregon Wild Mushrooms and Tillamook Cheddar

Baby Green Lentil Cakes with Roasted Red Pepper Sauce

Chef's Selection of Seasonal Vegetables

Display of Artisan Baked Breads and Butter

Please add a 20% service charge to the above menu prices

Two Entrees: \$38 per person Three Entrees: \$41 per person

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