

TRADITION DINNER BUFFET

Complimentary Champagne Toast!
Served with Starbucks Coffee and Numi Teas

~ HORS D'OEUVRES ~

Select three or four hors d'oeuvres to be passed or displayed within the first hour of your guests' arrival:

Mini Spinach and Aged Parmesan Tarts
Red Bliss Potatoes Filled with Sour Cream and Caviar
Artichoke Bottom with Pesto Goat Cheese
Roasted Garlic Crostini with Chevre
Chinese Style Barbecue Pork
Asparagus Wrapped with Prosciutto Ham
Fresh Fruit Skewers

~ SALADS AND SIDES ~

(select four)

Rotini Pasta Primavera with Roasted Vegetables
Grilled Seasonal Vegetable Salad with Pesto Aioli
Garden Fresh Vegetable Crudités with Assorted Dips
Greek Salad with Cucumbers, Roma Tomatoes, and Feta over Seasonal Greens
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Baby Organic Greens with Pears, Oregon Blue, and Candied Walnuts
Salad of Endive and Radicchio with Gorgonzola, Crushed Walnuts, and Lemon Vinaigrette
Crisp Wedge of Iceberg Lettuce with Cucumbers, Sweet Grape Tomatoes, and Crumbled Blue Cheese
Baby Spoon Spinach with Sliced Strawberries, Sweet Praline Pecans, Crumbled Feta Cheese, and Poppy Seed Vinaigrette
Tomato, Cucumber and Feta Cheese with Cabernet Vinaigrette
Marinated Artichoke Salad Tossed in Olive Oil, Red Peppers, Tomatoes, and Cucumbers
Roasted Potatoes
Caramelized Onion Mashed Potatoes
Wild Mushroom Risotto
Jasmine Rice Pilaf

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

~ ENTREES ~

(select one or two)

Herb Rubbed Tri Tip of Beef with Wild Oregon Mushrooms and Demi Glace

Juniper Marinated Flank Steak with Pinot Noir

Classic Chicken Piccata Served with Capers and Lemon Zest

Pan Seared Breast of Chicken in Marsala Cream with Local Wild Mushrooms

Pacific King Salmon with Lemon Caper Dill Aioli

Cedar Planked King Salmon

Jamaican Jerk Rubbed Pork Loin with Pineapple Mango Chutney

Grilled Steelhead with Thyme Beurre Blanc

Basil Pesto Ravioli with Pomodoro Sauce

Greek Pasta with Sun-Dried Tomatoes, Artichoke Hearts, Pesto, Feta Cheese, and Pine Nuts

Chef's Selection Seasonal Vegetables

Display of Artisan Baked Breads and Butter

Two Entrees: \$37 per person Three Entrees: \$40 per person