



PLATED DINNER MENU

All entrées include our house salad, artesian bread, market fresh vegetables and potato, rice or pasta and dessert.
Served with freshly brewed Starbucks coffee and assorted Tazo teas.
All prices listed are per person.

Appetizer Selections

Belgian Endive Spears
goat cheese and Northwest lox
\$9.00



Poached Shrimp
single malt scotch whiskey sauce
\$10.00



Antipasto Plate
grilled and marinated seasonal vegetables and fresh mozzarella
\$9.00



Warm Polenta Cake
roasted vegetables and smoky onion vinaigrette
\$8.00



Smoked Salmon Cake
baby arugula and lemon aioli
\$10.00



Dungeness Crab and Leek Tartlet
Champagne sauce
\$11.00

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Salads

Mixed Baby Seasonal Greens
crumbled feta, tomatoes, Greek Olives and balsamic vinaigrette

Salad Upgrade
Additional \$2.00 per person

Caesar Salad
garlic croutons and shaved Romano cheese



Spinach Salad
goat cheese, roasted almonds, bell peppers and white wine vinaigrette



Butter Lettuce and Radicchio Salad
bleu cheese, candied pecans and sliced pear



Dinner Entrées

SEAFOOD

Sautéed Herb Encrusted Salmon Fillet
lemon butter sauce
\$42.00



Broiled Sea Scallops Provencal
white wine reduction sauce
\$43.00



Pan Sautéed Petrale Sole
Northwest mushrooms and brown butter
\$37.00



Braised Halibut
lemongrass broth and sake
\$42.00

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POULTRY AND MEAT

Sautéed Chicken Breast
Northwest wild mushrooms and Madeira sauce
\$38.00



Stuffed Breast of Chicken
spinach and goat cheese
\$39.00



Grilled Center Cut Pork Loin Chop
Washington state apple chutney
\$37.00



Pan-Seared Filet Mignon
Bordelaise sauce
\$43.00



Grilled New York Strip Steak
caramelized onion and merlot sauce
\$40.00



DUETS

Pan-Seared Filet Mignon
Bordelaise sauce

Grilled Salmon
white butter sauce and balsamic glaze
\$48.00



Grilled Fresh Chicken Breast
sun dried tomato glaze

Broiled Prawns
Provencal butter
\$46.00



Sautéed Halibut
basil butter sauce

Broiled Chicken Breast
lemon caper sauce
\$47.00



VEGETARIAN

Braised Portabella Mushroom
white bean chili, spinach and roasted red bell pepper coulis
\$32.00



Butternut Squash Ravioli
garlic cream sauce and shaved pecorino cheese
\$34.00



Marinated Thai Vegetable Curry
coconut rice and fried tofu
\$32.00



Grilled and Roasted Fresh Seasonal Vegetables
creamy polenta, balsamic glaze and basil oil
\$32.00



Desserts

Desserts included with your entrée price
(Please select one)

Carrot Cake



Fruit Sorbet with Berries



German Chocolate Cake



Dessert Upgrade

Additional \$2.50 per person

Espresso Chocolate Mousse
Grand Marnier marinated berries



Apple-Walnut Strudel
caramel sauce



Seasonal Fruit Tarts



Tiramisu Tart
coffee cream

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SAMPLE BUFFET MENU

Dinner Buffet

Minimum of 25 guests required

\$40.00 per guest

Salads

Mixed baby seasonal greens with assorted dressings and condiments

Three assorted deli salads



Main Entrée

Meat entrée: choice of chicken, pork or beef

Vegetarian entrée

Seasonal fish selection



Accompaniments

Chef's choice of two starches

Two market fresh vegetables

Artisan breads and butter



Desserts

Assorted mini desserts

Complimented with Starbucks coffee and Tazo teas

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BBQ Buffet

Minimum of 25 guests required
\$40.00 per guest

Mixed Baby Seasonal Greens
with assorted dressings, condiments, and homemade skillet cornbread



Choice of two items from each category:

Salads

Sliced fruit platter
Mardi Gras coleslaw
Picnic potato salad
Vegetable platter with buttermilk dressing
Pasta salad



Entrées

Chicken teriyaki
Roasted tri-tip
Grilled fillet of salmon
Vegetable skewers
Barbecued shrimp
Beef kebobs
Barbecued baby back ribs



Sides

Baked beans
Roasted potatoes
Sautéed vegetables
Corn-on-the-cob



Desserts

Assorted buffet style desserts
Complimented with Starbucks coffee and Tazo teas

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