



BUFFET LUNCHES

All lunches include freshly brewed Starbucks® coffees, Tazo® teas, iced tea and lemonade.

Pricing is per guest and based on one hour service time.

Please add \$3 per person for groups of less than 20.

HARBORSIDE SOUP AND SALAD BAR \$17

Includes Bread Sticks, Freshly Baked Cookies
and Dessert Bites

Vegetarian Soup du Jour

Home Style Chicken and Rice Soup

Country Style Potato Salad

Creamy Coleslaw

Organic Mixed Greens

with the following toppings:

Ham, Turkey, Swiss, Cheddar, Chopped Egg,
Black Olives, Sprouts, Tomatoes, Cucumbers,
Onions, Carrots and Celery

Dressings:

Caesar, Ranch, Italian, House Vinaigrette,
Olive Oil and Red Wine Vinegar

SANDWICH CENTRAL \$20

Vegetarian Soup du Jour

Organic Mixed Greens

with Assorted Dressings

Country Style Potato Salad

Creamy Coleslaw

Sandwich Buffet:

Smoked Turkey, Lean Roast Beef, Black Forest
Ham, Grilled Vegetables, Lettuce, Tomato, Red
Onion, Pickles, Roasted Red Pepper Hummus
with an Assortment of Breads and Condiments

House Baked Cookies and Brownies

PANINI FRESCA \$23

Vegan Minestrone Soup

Organic Mixed Greens

with Assorted Accompaniments

Greek Pasta Salad

Tuscan Grilled Vegetable Panini

with Fresh Mozzarella

Baked Chicken and Artichoke Panini

Italian Deli Sub

Turkey, Bacon and Avocado Ciabatta

Focaccia Margherita

with Roma Tomato, Fresh Basil
and Mozzarella

Assorted Mini Pastries

SINCLAIR INLET FISH FRY \$20

Northwest Clam Chowder

Organic Mixed Greens

with Assorted Dressings

Creamy Coleslaw

Skin-On Fries

Tempura and Panko Battered Alaskan Cod

House Baked Cookies and

Macaroon Lemon Bars

Menus and pricing subject to change. Consuming raw or undercooked meats may increase your risk of foodborne illness. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 13% will be paid directly to your service personnel.





COMFORT FOOD BUFFET \$23

Includes Chef's Choice of Seasonal Vegetable and Starch, Cheddar Cheese Biscuits, Cookies and Dessert Bites

Organic Mixed Greens
with Assorted Accompaniments
Creamy Coleslaw
Country Style Potato Salad

Entrées:

Select two; Additional entrées \$5 per guest

Crispy Fried Chicken
Tempura and Panko Battered Alaskan Cod
Braised Pot Roast
with Pan Gravy
Jagerschnitzel
with Mushroom Gravy
Roasted Turkey with Cornbread
Stuffing and Pan Gravy
Three Cheese Macaroni and Cheese
with Seasoned Bread Crumbs

**NORTHWEST GLUTEN-FREE,
BALANCED CHOICE BUFFET \$28**

Organic Mixed Greens
with Assorted Accompaniments
Baby Spinach and Crimson Lentil Salad
Winter Kale Salad
with Pecorino Dressing
Grilled Breast of Chicken
with Mushroom Velouté
Seared Steelhead with Red Pepper
Coulis and Braised Greens
Vegan Cauliflower and Chickpea Curry
Herb Roasted Vegetables
Steamed Basmati Rice
Warm Apple Crisp with Almond Crust
and Tahitian Vanilla Cream



PLATED LUNCHESES

All entrées include choice of one salad, warm rolls with butter, seasonal vegetable and starch accompaniment, freshly brewed Starbucks® coffee, Tazo® teas, iced tea and lemonade.

Pricing is per guest.

SALADS

Select one; included in entrée price

Organic Mixed Greens

with Honey Balsamic Vinaigrette

Hearts of Romaine Caesar

**Arugula, White Bean and
Sweet Pepper Salad**

ENTRÉES

Select up to two; plus one vegetarian option

Seared Chicken Saltimbocca

with Aged Prosciutto, Pesto Cream
and Tomato Relish **\$16**

Roasted Breast of Chicken with Cranberry
Relish and Gorgonzola Cream **\$16**

Grilled Beef Medallions

with Port Wine Demi- Glace **\$18**

Flat Iron Steak

with Gorgonzola Spinach Gratin
and Red Wine Reduction **\$18**

Seared Columbia River Steelhead

with Ginger Peach Chutney **\$17**

Roasted Dover Sole Florentine \$16

**Vegan Black Bean and Red Garnet
Yam Medallion** with Coconut Cream

and Mango Relish **\$16**

Vegetarian Lasagna Roulade

with Roasted Tomato Sauce **\$16**

DESSERTS

Tahitian Vanilla Cheesecake

with Northwest Berries **\$3**

Chocolate Thunder Torte

with Crème Anglaise **\$4**

**Assorted Freshly Baked Cookies
and Dessert Bars \$2**

served family style

Mini Pastry Selection \$2

served family style



PLATED ENTRÉE SALAD LUNCHES

All entrée salads include warm rolls with butter, freshly brewed Starbucks® coffee, Tazo® teas, iced tea and lemonade. Pricing is per guest.

TRADITIONAL CHEF'S SALAD

Mixed Greens with Smoked Turkey, Black Forest Ham, Swiss Cheese, Tillamook Cheddar Cheese, Olives, Tomatoes and Cucumbers.

Served with your choice of Creamy Herb or Balsamic Vinaigrette **\$16**

CLASSIC HEARTS OF ROMAINE CAESAR \$14

Salad Upgrades:

Signature Dijon and Parmesan Crusted Breast of Chicken **\$16**

Cedar Plank Roasted Fillet of Salmon **\$18**

STEAKHOUSE SALAD

Crisp Romaine, Tender Flat Iron Steak, Crumbled Blue Cheese, Avocado and Tomatoes with Green Goddess Dressing **\$18**

VEGAN ASIAN NOODLE SALAD

Marinated Soba or Rice Noodles, Roasted Tofu, Shitake Mushrooms, Sweet Peppers, Carrots and Napa Cabbage with Soy Ginger Vinaigrette **\$16**

DESSERTS

Tahitian Vanilla Cheesecake
with Northwest Berries **\$3**

Chocolate Thunder Torte
with Crème Anglaise **\$4**

Assorted Freshly Baked Cookies and Dessert Bars \$2
served family style

Mini Pastry Selection \$2
served family style