



DINNER BUFFETS

*All buffets include rolls with butter, freshly brewed Starbucks® coffee and Tazo® teas.
Pricing is per person and based on one-hour service time.
Minimum of 20 guests.*

HARBORSIDE BBQ BUFFET \$29

SALADS

Select two

Mixed Green Salad

Country Style Potato Salad

Creamy Coleslaw

SIDES

Select two; additional sides \$2 per person

Bourbon Baked Beans

with Bacon

Roasted Ranch Style Potatoes

Corn on the Cob

Green Bean Casserole

Watermelon Wedges

ENTRÉES

Select two; additional entrées \$5 per person

Southern Pulled Pork

with Mini Kaiser Rolls

Slow Roasted Tri Tip

with Crispy Onions

Honey BBQ Chicken

Three Cheese Mac and Cheese

DESSERT

House Baked Cookies

PENINSULA BUFFET \$34

SALADS

Select two

Mixed Green Salad

Hearts of Romaine Caesar

with Aged Parmesan

Tri-Color Rotini Pasta

with Fresh Basil and Sun-dried

Tomato Vinaigrette

SIDES

Select two; additional sides \$2 per person

Herb Roasted Vegetables

Steamed Broccoli and Carrots

with Sea Salt and Pepper

Garlic Mashed Potatoes

Jasmine Rice or Wild Rice Pilaf

Herb Roasted Red Jacket Potatoes

ENTRÉES

Select two; additional entrées \$5 per person

Balsamic Honey Glazed Chicken

with Caramelized Onions and

Pan Dripping Sauce

Parmesan and Asiago-Crusted Tilapia

with Pesto Cream Sauce

Garlic and Rosemary Tri Tip

Herb Crusted Pork Loin

with Rustic Mustard Demi-Glace

Potato Gnocchi

with Browned Butter, Butternut Squash,

Toasted Almonds and Parmesan

DESSERT

Assorted Dessert Bites

Menus and prices are subject to change. All food and beverage is subject to applicable local sales tax and a 20% taxable service charge. Of that amount, half will be paid directly to your service personnel



NORTHWEST BUFFET \$38

SALADS

Select two

Mixed Green Salad

Hearts of Romaine Caesar

Greek Pasta Salad

Sun-dried Tomato and Baby Spinach Salad

SIDES

Select two; additional sides \$2 per person

Herb Roasted Vegetables

Steamed Broccoli and Carrots

with Sea Salt and Pepper

Garlic Mashed Potatoes

Jasmine Rice or Wild Rice Pilaf

Herb Roasted Red Jacket Potatoes

ENTRÉES

Select two; additional entrées \$5 per person

Chicken Saltimbocca

with Crispy Pancetta, Tomato Tapenade
and Basil Cream

Herb Marinated Flank Steak

with Roasted Red Pepper and Onion Relish

Chipotle and Honey Glazed Pork Loin

Florentine Ravioli

with Red Pepper Coulis

DESSERT

Assorted Dessert Bites

OLYMPIC BUFFET \$42

SALADS

Select two

Mixed Green Salad

Hearts of Romaine Caesar

Zesty Kale Salad

with Pecorino Dressing and Herb Bread Crumbs

Roasted Beet Salad

with Arugula, Almonds and Goat Cheese

SIDES

Select two; additional sides \$2 per person

Herb Roasted Vegetables

Steamed Broccoli and Carrots

with Sea Salt and Pepper

Garlic Mashed Potatoes

Jasmine Rice or Wild Rice Pilaf

Herb Roasted Red Jacket Potatoes

ENTRÉES

Select two; additional entrées \$5 per person

Maple Bacon Chicken

with Bourbon Glaze

Salmon Filet

with White Wine Butter Sauce

Flat Iron Steak

with Spinach, Gorgonzola,
and Mushroom Demi-Glace

Apricot Stuffed Pork Loin

with Brandy Velouté

Butternut Squash Ravioli

with Cream Sauce

DESSERT

Assorted Dessert Bites



CHEF-ATTENDED CARVING STATIONS

*Stations are served with house baked Brioche Rolls
and a variety of condiments*

Roast Prime Rib \$400

Served with Pan au Jus and Horse Radish
(serves up to 30 guests)

Baron of Beef \$525

Served with Mushroom au Jus, Horse Radish,
and a selection of mustards
(serves up to 75 guests)

Pork Loin \$155

Chipotle and Honey Glazed
(serves up to 40 guests)

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PLATED DINNERS

All entrées are priced per person and include rolls with butter, chef's choice of seasonal accompaniments, freshly brewed Starbucks® coffee and Tazo® teas.

SALADS

Select one for all guests; included in entrée price

Mixed Green Salad
with Balsamic Vinaigrette

Hearts of Romaine Caesar Salad
with Shaved Parmesan Cheese and
Vine-Ripened Tomato Tapenade

Vine-Ripened Tomato Salad
with Arugula, Basil Pesto and Aged Balsamic

SALAD UPGRADES

\$3 per guest

Baby Iceberg Wedge
with Blue Cheese, Bacon, Bay Shrimp and
Buttermilk Herb Dressing

Roasted Ruby and Golden Beet Salad
with Baby Arugula, Goat Cheese and White
Balsamic Vinaigrette

DESSERTS

Select one for all guests; included in entrée price

Chocolate Thunder Torte

Tahitian Vanilla Cheesecake
with Northwest Berries

Vegan Fruit Sorbet
with Local Berries

ENTRÉES

Select up to two; plus one vegetarian option

SEAFOOD

Herb Crusted Alaskan Ling Cod \$30
with Lemon Basil Beurre Blanc

Salmon Filet \$34
with White Wine Butter Sauce

Wild Alaskan Halibut \$40
with Smoked Tomatoes
and Dungeness Crab Nage

BEEF AND POULTRY

Chicken Saltimbocca \$28
with Aged Prosciutto, Tomato
Tapenade and Basil Cream

Seared Flat Iron Steak \$34
with Red Wine Demi-Glace
and Crispy Fried Onions

Herb Roasted Filet Mignon \$44
with Sautéed Mushrooms, Crispy Pancetta and
Port Wine Reductions

VEGETARIAN

**Black Bean and Red Garnet
Yam Medallion \$26**
with Coconut Cream and Mango Relish

**Tuscan Roasted Vegetable
Lasagna Roulade \$26**
with Merlot Infused Marinara

Vegan Thai Curry Tofu \$26
with Yellow Curry Coconut Sauce, Sautéed
Vegetables, Ginger Root and Garlic

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