



BUFFET LUNCHES

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

SOUP AND SALAD BAR \$20

Vegetarian Soup du Jour

Home Style Chicken and Rice Soup

Country Style Potato Salad

Asian Coleslaw

Mixed Green Salad

Toppings

Ham, Turkey, Swiss, Cheddar, Chopped Egg,
Black Olives, Tomatoes, Cucumbers,
Onions, Carrots and Baby Corn

Dressings

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

House Baked Cookies

SANDWICH CENTRAL \$20

With Soup \$23

Mixed Green Salad

Build Your Own Sandwich Buffet:

Smoked Turkey, Roast Beef, Cured Ham,
Grilled Vegetables, Lettuce, Tomato, Red Onion,
Pickles, Seasoned Hummus
with an Assortment of Breads and Condiments

Add Gluten-Free Bread \$1 per person

House Baked Cookies

LITTLE ITALY \$22

Mixed Green Salad or Caesar Salad

Garlic Bread

Bow Tie Pasta

with Chicken and Alfredo Sauce

Penne Pasta

with House Marinara Sauce

House Baked Cookies

PANINI FRESCA \$23

Vegetarian Minestrone

Mixed Green Salad or Greek Pasta Salad

SANDWICHES:

Select two; additional sandwiches \$5 per person

Tuscan Grilled Vegetable Panini

with Swiss Cheese

Chicken, Artichoke, and Swiss Panini

Italian Deli Sub

Turkey, Bacon and Avocado Ciabatta

with Havarti Cheese

Focaccia Margherita

with Roma Tomato, Fresh Basil
and Mozzarella

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





KITSAP
CONFERENCE CENTER
BREMERTON HARBORSIDE

COMFORT FOOD BUFFET \$24

Includes Chef's Choice of Seasonal Vegetable
and Starch, and Rolls with Butter

Mixed Green Salad

Creamy Coleslaw or Potato Salad

ENTRÉES:

Select two; additional entrées \$5 per guest

Crispy Fried Chicken

Panko Breaded Alaskan Cod

Herb Crusted Pork Loin

Roasted Turkey

with Cornbread Stuffing and Pan Gravy

Three Cheese Mac and Cheese

with Seasoned Bread Crumbs

House Baked Cookies

GLUTEN-FREE WELLNESS BUFFET \$26

Mixed Green Salad

Baby Spinach and Roasted Beet Salad

Grilled Chicken Breast

with Mushroom Velouté

Vegan Cauliflower and Chickpea Curry

Herb Roasted Vegetables

Steamed Jasmine Rice

Warm Apple Crisp

with Almond Crust
and Vanilla Whipped Cream

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PLATED LUNCHES

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; included in entrée price

- Mixed Green Salad**
with Balsamic Vinaigrette
- Hearts of Romaine Caesar**

ENTRÉES

Select up to two; plus one vegetarian option

- Chicken Saltimbocca \$18**
with Aged Prosciutto, Pesto Cream
and Tomato Relish
- Flat Iron Steak \$20**
with Veal Demi-Glace
- Salmon Filet \$18**
with Ginger Peach Chutney
- Vegetarian Black Bean and
Red Garnet Yam Medallion \$17**
with Coconut Cream and Mango Relish
- Vegetarian Lasagna Roulade \$17**
with Roasted Tomato Sauce

DESSERTS

- Tahitian Vanilla Cheesecake \$4**
with Northwest Berries
- Chocolate Thunder Torte \$5**
with Crème Anglaise
- Assorted House Baked Cookies \$2**
served family style
- Assorted Dessert Bites \$3**
served family style

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BOXED LUNCHES

*Sandwiches served with mayonnaise and mustard on the side, potato chips,
Chef's choice of salad, house baked cookie and bottled water.
\$16 per person; select up to three*

Smoked Turkey Wrap

with Cheddar Cheese, Lettuce and Tomato
in a Flour Tortilla with Ranch Spread

Chicken Caesar Wrap

with Grilled Chicken, Parmesan Cheese, and Romaine
in a Spinach Tortilla with Caesar Spread

Ham and Swiss

with Lettuce and Tomato
on Dark Rye Bread

Sliced Roast Beef

with Cheddar Cheese, Lettuce
and Tomato on a Bolo Roll

Roasted Vegetarian

with Roasted Eggplant, Portobello Mushroom,
Bell Peppers, Onions, Provolone Cheese
and Pesto on a Ciabatta Roll

Gluten-Free Chef's Salad

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