

## BUFFET DINNERS

*All buffets include rolls with butter, assorted cookies for dessert, freshly brewed Starbucks® coffee and Teavana® tea.*

### SALAD

*Select two*

**Fresh Green Salad** *GF, V*  
assorted toppings and dressings

**Hearts of Romaine Caesar Salad**

**Tri-Color Rotini Pasta Salad** *Veg*  
fresh basil, sun-dried  
tomato vinaigrette

**Zesty Kale Salad** *Veg*  
Parmesan dressing, herbed breadcrumbs

**Roasted Beet Salad** *GF, Veg*  
arugula, almonds, Boursin cheese

### SIDES

*Select two*

**Roasted Asparagus** *GF, Veg*  
Parmesan cheese

**Seasonal Vegetable Medley** *GF, V*

**Lacinato Kale and Autumn Squash** *GF, Veg*  
browned butter, pine nut pesto

**Herb Roasted Fingerling Potatoes** *GF, V*

**Garlic Mashed Potatoes** *GF, Veg*

**Wild Rice Pilaf** *V*

**Jasmine Rice** *GF, V*

**Three Cheese Mac and Cheese** *Veg*

### HARBORSIDE

*Select two*

**Balsamic Chicken** *GF, DF*  
caramelized onions,  
cherry tomatoes

**Parmesan and Asiago-  
Crusted True Cod**  
tartar sauce

**Roasted Top Sirloin** *DF*  
red wine demi-glaze

**Herb-Crusted  
Pork Loin** *GF, DF*  
mustard glaze

**Vegetarian options**  
available upon request

### NORTHWEST

*Select two*

**Chicken Saltimbocca** *GF*  
crispy pancetta,  
tomato tapenade, basil cream

**Alaskan Rock Fish** *GF*  
garlic herb butter

**Herb-Marinated  
Flank Steak** *DF*  
red pepper and onion relish

**Chipotle and Honey  
Glazed Pork Loin** *GF, DF*

**Vegetarian options**  
available upon request

### OLYMPIC

*Select two*

**Maple Bacon Chicken** *GF*  
bourbon glaze

**King Salmon Filet** *GF*  
sautéed kale, fried capers,  
white wine butter sauce

**Flat Iron Steak** *DF*  
frizzled onions

**Apricot Stuffed  
Pork Loin** *GF*  
brandy velouté

**Vegetarian options**  
available upon request

GF = Gluten Free DF = Dairy Free Veg = Vegetarian V = Vegan