

# DINNER BUFFETS

All buffet dinners are served with a choice of salad, fresh-baked rolls, butter, and a beverage.  
All entrees come with your choice of fire-roasted seasonal vegetables, baked green beans and snap peas, grilled asparagus, or rustic root vegetable medley and your choice of yukon gold roasted red potatoes, creamy garlic mashed potatoes, rice pilaf or mushroom risotto

## BEEF SIRLOIN & STUFFED CHICKEN BUFFET

### MANDARIN ORANGE SALAD

With Baby Spring Greens, Mandarin Oranges, Red Onion, And Candied Walnuts, Tossed In Our Orange Poppyseed Vinaigrette

### WARM ROLLS & BUTTER

### MUSHROOM RISOTTO

### RUSTIC ROOT VEGETABLE MEDLEY

### BONE IN STUFFED CHICKEN BREAST

Stuffed With Rosemary & Blue Cheese, Topped With Gorgonzola Cream Sauce

### SIRLOIN CARVER

Rubbed With House Seasoning, Slow Roasted To Perfection; Choice Of Demi Glaze Or Beef Au Jus And Creamy Horseradish

40.<sup>00</sup>

## SALMON & PRIME RIB BUFFET

### SPINACH SALAD

With Strawberries, Candied Almonds, Chopped Kiwi And Roasted Red Peppers, Tossed In Strawberry Vinaigrette, And Topped With Feta Cheese

### WARM ROLLS & BUTTER

### GRILLED ASPARAGUS

With Lemon Butter Sauce

### TWICE BAKED POTATOES

With Cheddar Cheese & Chives

### ALASKAN KING SALMON

With Grapefruit Lemon Bur Blanc

### PRIME RIB CARVER

Rubbed With House Seasoning, Slow Roasted To Perfection; With Choice Of Demi Glaze Or Beef Au Jus And Creamy Horseradish

54.<sup>00</sup>

## GRILLED CHICKEN & PACIFIC KING SALMON BUFFET

### CLASSIC CAESAR SALAD

With House-Made Sourdough Croutons, Caesar Dressing, And Parmesan Cheese

### WARM ROLLS & BUTTER

### BAKED GREEN BEANS AND SNAP PEAS

With Lemon Butter Sauce

### HERB ROASTED RED POTATOES

### GRILLED CHICKEN BREAST

With Champagne Garlic Sauce

### PACIFIC KING SALMON

With Creamy Garlic Lemon Sauvignon Blanc Sauce

36.<sup>95</sup>

\*Additional menu options are available upon request. Menu prices are subject to change; check your agreement for final prices.





# MORE DINNER BUFFETS

## ITALIAN PASTA BUFFET

### CLASSIC CAESAR SALAD

*With House-Made Sourdough Croutons, Caesar Dressing, And Parmesan Cheese*

### GRILLED GARLIC BREAD

### CHOICE OF TWO PASTA

*Penne, Spaghetti, Fettucini, Bowtie, Linguini*

### CHOICE OF TWO SAUCES

*Marinara, Classic Alfredo, Marsala, Pesto Cream Sauce*

### CHOICE OF TWO PROTEINS

*Italian Sausage, Smoked Salmon, Meatballs, Grilled Sliced Chicken Breast*

**27.<sup>95</sup>**

## STUFFED CHICKEN DINNER BUFFET

### MIXED GREEN SALAD

*With Apples, Cranberries, Candied Walnuts, And Feta Cheese, Tossed In Apple Vinaigrette, And Topped With Balsamic Glaze*

### WARM ROLLS & BUTTER

### FIRE ROASTED SEASONAL VEGETABLES

### CREAMY GARLIC MASHED POTATOES

### BONE IN STUFFED CHICKEN BREAST

*Stuffed With Feta Cheese & Spinach, Topped With Garlic And Chardonnay Cream Sauce*

**34.<sup>00</sup>**

## DESSERTS

**6.<sup>50</sup>** per person

### BERRY CHEESECAKE PARFAIT

*A Layered Parfait With Cheesecake Batter, Fruit Compote & Graham Cracker Crumbs*

### ESPRESSO CHOCOLATE MOUSSE

*Crushed Oreos With Rich Chocolate Mousse Blended With Freshly Roasted Espresso Coffee, Topped With Chocolate-Covered Espresso Bean*

### LEMON CHIFFON MOUSSE

*A Light & Airy Lemon Mousse Layered With Fresh Blueberries, Garnished With Whipped Cream*

### BERRY SHORTCAKE

*Slices Of Butter Shortcake Topped With Mixed Berry Compote & Whipped Cream*

### DOUBLE CHOCOLATE TORTE

*With White Chocolate Shavings & Fresh Berries*

### NEW YORK CHEESECAKE

*With Raspberry Glaze Whipped Cream & Fresh Mint*

### TIRAMISU

*With Chocolate Glaze*

### CHOCOLATE CARAMEL PRALINE CHEESECAKE

### WHITE CHOCOLATE RASPBERRY

### LEMON CREAM CAKE

*Topped With White Chocolate Buttercream*

### ROASTED PEAR

*Served With Caramel Sauce*

### PECAN SPICED CAKE

*Topped With Vermont Maple Buttercream*

### TRES LECHES CARROT CAKE



*\*Additional menu options are available upon request.  
Menu prices are subject to change; check your agreement for final prices.*