



Plated Dinner

INCLUDES:

assorted rustic bread with sweet cream butter

Seattle's Best® regular & decaffeinated coffee

assorted Chado High Tea®, house brewed iced tea

Starters *select one*

CLASSIC CAESAR

romaine, croutons, caesar dressing, parmesan cheese

THE WEDGE

iceberg lettuce, bleu cheese, roasted tomato, bacon, bleu cheese dressing

BABY SPINACH

baby spinach, goat cheese, red onions, cherry tomatoes, balsamic vinaigrette

WILD GREENS

sliced apples, cranberries, bleu cheese, walnuts, apple vinaigrette

Duos

create a combination from the water & the range,

with one accompaniment \$78.00 per person

FROM THE WATER

prawns or grilled salmon or seared scallops

FROM THE RANGE

top sirloin or lemon roasted chicken or beef tenderloin

Duos Accompaniments *select one*

GRILLED ASPARAGUS (SEASONAL MARCH-AUGUST)

SEASONAL VEGETABLES

HERB WILD RICE

GARLIC MASHED POTATOES

A CUSTOMARY 23% TAXABLE SERVICE CHARGE (14% DISTRIBUTED TO SERVICE PERSONNEL, 9% RETAINED BY HOTEL TO OFFSET ADMINISTRATIVE COSTS) PLUS APPLICABLE SALES TAX WILL BE APPLIED TO ALL PRICING. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

Entrées *select two*

LEMON ROASTED CHICKEN \$46.00 PER PERSON

garlic mashed potatoes, seasonal vegetables {gf}

BEEF TENDERLOIN \$57.00 PER PERSON

mushroom demi-glace, garlic mashed potatoes, seasonal vegetables

NORTHWEST SALMON FILLET \$47.00 PER PERSON

shallot herb butter, rice pilaf, seasonal vegetables {gf}

TOP SIRLOIN STEAK \$44.00 PER PERSON

red wine demi-glace, herb roasted potatoes, fresh seasonal vegetables

WILD MUSHROOM RAVIOLI \$38.00 PER PERSON

wilted kale, tomatoes, onions, brown butter sauce

Dessert *select one*

TIRAMISU

espresso drenched cake, mascarpone cheese & cocoa

CHOCOLATE TRUFFLE TORTE

berry coulis, shaved dark chocolate {gf}

NEW YORK STYLE CHEESECAKE

salted caramel or mixed berry sauce

SORBET & BERRIES

chef selection of sorbet, fresh berries {gf}

BRIE CHEESE AND FRUIT PLATE

brie cheese, berries, melon {gf}

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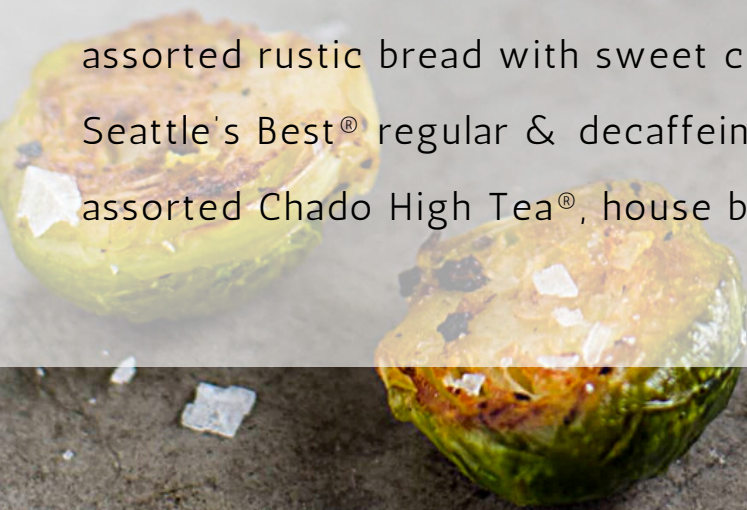
Dinner Buffet

INCLUDES:

assorted rustic bread with sweet cream butter

Seattle's Best® regular & decaffeinated coffee

assorted Chado High Tea®, house brewed iced tea



Minimum of 20 people

TWO ENTRÉES \$64.00

select two starters

two entrées

two accompaniments

one dessert

THREE ENTRÉES \$79.00

select two starters

three entrées

three accompaniments

one dessert

Starters

CAESAR SALAD

hearts of romaine, parmesan cheese, foccacia croutons, caesar dressing

CHOPPED BLEU SALAD

iceberg lettuce, crumbled bleu cheese, candied bacon, tomato, bleu cheese dressing

WILD GREENS SALAD

sliced apples, cranberries, bleu cheese, walnuts, apple vinaigrette

SPINACH SALAD

spinach, goat cheese, red onions, cherry tomatoes, balsamic vinaigrette

ANTIPASTO TRAY

grilled marinated vegetables, cured meats

ASSORTED DOMESTIC CHEESES

assorted cheese with dried fruit & nuts, gourmet crackers

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Entrées

LEMON ROASTED CHICKEN

white wine, tomato, lemon sauce {gf}

BEEF TENDERLOIN ADDITIONAL \$5.00 PER PERSON

mushroom demi-glace

NORTHWEST SALMON

shallot herb butter {gf}

ROASTED PORK LOIN

roasted red pepper & caper relish

WILD MUSHROOM RAVIOLI

wilted kale, tomatoes, onions, brown butter sauce

Accompaniments

BRAISED BRUSSEL SPROUTS

GRILLED ASPARAGUS (SEASONAL MARCH-AUGUST)

ROASTED ASSORTED VEGETABLES

HERB WILD RICE

GARLIC MASHED POTATOES

HERB & VEGETABLE QUINOA

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Sweet Finishes

TIRAMISU

espresso drenched cake, mascarpone cheese & cocoa

CHOCOLATE TRUFFLE TORTE

berry coulis, shaved dark chocolate {gf}

NEW YORK STYLE CHEESECAKE

salted caramel or mixed berry sauce

BRIE CHEESE AND FRUIT PLATE

brie cheese, berries, melon {gf}

MINI PETIT FOURS

chef's assortment of flavors

BROWNIES, COOKIES, BISCOTTI

freshly baked



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