

# Dinner Buffet

INCLUDES:

assorted rustic bread with sweet cream butter Cafe D'arte® regular & decaffeinated coffee, assorted Numi tea®, house brewed iced tea

# Minimum of 20 people

Buffets priced per person for 2 hours of service with a 20-person minimum. Add \$10 per person for Groups under 20.

Gluten Free & Vegan Options Available Upon Request, Subject To Additional Cost.

# TWO ENTRÉES \$85.00

select two starters

two entrées

two accompaniments

one dessert

# THREE ENTRÉES \$95.00

select two starters

three entrées

three accompaniments

two 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

# Entrées

### NORTHWEST SALMON

shallot herb butter {gf}

#### LEMON ROASTED CHICKEN

white wine, tomato, lemon sauce {gf}

#### ROASTED PORK LOIN

roasted red pepper & caper relish

#### WILD MUSHROOM RAVIOLI

wilted kale, tomatoes, onions, brown butter sauce

# BEEF TENDERLOIN + ADDITIONAL \$15.00 PER PERSON

mushroom demi-glace

# Accompaniments

BRAISED BRUSSEL SPROUTS

GRILLED ASPARAGUS (SEASONAL MARCH-AUGUST)

ROASTED ASSORTED VEGETABLES

HERB WILD RICE

GARLIC MASHED POTATOES

HERB & VEGETABLE QUINOA

# Desserts

# 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

