



Lunch Buffet

INCLUDES:

Cafe D'arte® regular & decaffeinated coffee,
assorted Numi tea®, house brewed iced tea



Minimum of 20 people

Gluten Free & Vegan Options Available Upon Request, Subject To Additional Cost.
Groups less than 20 add \$10 Per Person

LITTLE ITALY \$52.00 PER PERSON

rustic bread with herb garlic butter, hearts of romaine lettuce, herb croutons, parmesan cheese and classic caesar dressing, minestrone soup, roasted green beans, chicken parmesan, spinach and cheese ravioli topped with asparagus & cream sauce, tiramisu

ASIA INSPIRED \$54.00 PER PERSON

wild greens salad with carrots, cucumber, pine nuts, sesame vinaigrette dressing, roasted vegetables, vegetable egg rolls, fried rice, orange chicken, beef with broccolini, mango creme brulee

SIMPLY NORTHWEST \$56.00 PER PERSON

assorted rustic bread with butter, local green salad with apple vinaigrette, lemon roasted chicken, salmon fillet with shallot herb butter, fresh seasonal vegetables, seasoned red potatoes, chef's choice dessert

FLAVORS OF THE ISLE \$62.00 PER PERSON

fresh greens salad with corn, cherry tomatoes, mandarin oranges, shredded cheese, lemon vinaigrette, jerk grilled vegetables, yellow rice & red beans, Jamaican curried chicken with carrots & potatoes, blackened salmon with brie, mango & raspberry puree, besitos de coco (coconut macaroons)

PLATIUM NORTHWEST \$66.00 PER PERSON

Pacific Clam Chowder with applewood bacon and gold potatoes, local field greens with cucumber, apple tomatoes, spiced pecans, green bean and smoked chicken salad, seared local fish with quinoa risotto, grapefruit butter, lemon roasted chicken with fire roasted baby vegetables, jalapeño corn bread muffins, citrus crème brûlé

All prices are subject to 23% service fee and prevailing sales tax.

Prices are subject to change without notice.