



SILVER CLOUD[®]
HOTELS

Dinner Buffet Menu

Minimum of 20 people

Buffets are offered at a per-person rate for a duration of two hours, requiring a minimum of 20 guests. For groups of 10 to 15, an alternative menu can be provided. Buffets includes regular and decaffeinated coffee, a selection of hot teas, and house-brewed iced tea. Gluten-free and vegan options are available upon request, which may incur additional charges.

TWO ENTRÉES LIGHT \$80.00

select one starter

two entrées

one accompaniment

one dessert

THREE ENTRÉES \$95.00

select two starters

three entrées

three accompaniments

two dessert

TWO ENTRÉES MORE \$85.00

select two starters

two entrées

two accompaniments

one dessert

Starters

Includes assorted rustic bread with sweet cream butter

CAESAR SALAD

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

CHOPPED BLEU SALAD

iceberg lettuce, crumbled bleu cheese, candied bacon, tomato, bleu cheese dressing **GF, NF**

WILD GREENS SALAD

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

SPINACH SALAD

spinach, goat cheese, red onions, cherry tomatoes, balsamic vinaigrette **V, GF, NF**

ANTIPASTO TRAY

grilled marinated vegetables, cured meats **GF, NF**

V - Vegetarian | V+ Vegan | GF - Avoids Gluten | NF - Avoids Nuts

All prices are subject to 23% service fee and prevailing sales tax. Prices are subject to change without notice.

DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although items are labeled as avoid gluten & avoids nuts, we are not a gluten free or nut free facility.

Entrées

SALMON FILLET

with herb shallot butter GF, NF

ROASTED PORK LOIN

roasted red pepper & caper relish NF

HERB ROASTED CHICKEN

with roasted wild mushroom au jus GF, NF

GNOCCHI

ragout of seasonal vegetables V, NF

BRAISED SHORT RIB

+ ADDITIONAL \$10.00 PER PERSON

rosemary, thyme, red wine demi NF

BEEF TENDERLOIN

+ ADDITIONAL \$15.00 PER PERSON

mushroom demi-glace GF, NF

WILD CAUGHT NORTHWEST SALMON

+ ADDITIONAL MARKET PRICE PER PERSON

shallot herb butter GF, NF

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Accompaniments

BRAISED BRUSSEL SPROUTS V+, GF, NF

HERB WILD RICE V+, GF, NF

ASSORTED ROASTED VEGETABLES V+, GF, NF

HERB & VEGETABLE QUINOA V+, GF, NF

ROASTED GARLIC MASHED POTATOES V, GF, NF

GRILLED ASPARAGUS V+, GF, NF

(SEASONAL MARCH - AUGUST)

Desserts

TIRAMISU

espresso drenched cake, mascarpone cheese & cocoa V, NF

CHOCOLATE TRUFFLE TORTE

berry coulis, shaved dark chocolate V, NF

NEW YORK STYLE CHEESECAKE

salted caramel or mixed berry sauce V, NF

MINI PETIT FOURS

chef's assortment of flavors V

BROWNIE, COOKIES, BISCOTTI

freshly baked V

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