

Dinner Buffet

The Mediterranean

minimum of 50 guests

Tri-Color Fusilli Pasta Salad

sun-dried tomatoes, capers, artichoke hearts, red bell peppers, parmesan cheese and tomato herb vinaigrette

Caesar Salad

crisp romaine, shredded parmesan, garlic croutons and creamy Caesar dressing

Traditional Antipasto Platter

prosciutto ham, black & green olives, salami, marinated mushrooms, provolone cheese, grilled marinated vegetables and fresh goat cheese

Sourdough, Whole Wheat and Rustic Dinner Rolls

ENTRÉES

please pick two

Roasted Prime Rib of Beef

with natural juices and horseradish

or

Seared Mahi Mahi

with tomato-caper relish

or

Pan Roasted Jidori Chicken Breast

with lemon pan sauce

or

Butternut Squash Ravioli

large raviolis stuffed with butternut squash, olive oil, leeks and diced roma tomatoes

Seasonal Vegetables

Red Roasted Potatoes

DESSERTS

Assorted European Pastries

Starbucks Coffee and Tazo Tea

Dinner Buffet

The SkyLine

minimum of 50 guests

Field Greens Salad

fresh Washington apples, gorgonzola crumbles and candied walnuts with balsamic vinaigrette

Seasonal Fruit Tray

Tri-Color Fusilli Pasta Salad

sun-dried tomatoes, capers, artichoke hearts, red bell peppers, parmesan cheese and tomato herb vinaigrette

Hearth Baked Rolls

ENTRÉES

please pick two

Roasted Prime Rib of Beef

with natural juices and horseradish

or

Seared Mahi Mahi

with tomato-caper relish

or

Pan Roasted Garlic Chicken Breast

8 oz bone-in chicken breast stuffed with fresh roasted garlic and honey-ginger pan jus

or

Roasted Vegetables in Puff Pastry

butternut squash, mushrooms, cherry tomato and broccolini, baked puff pastry shell with parsley/basil pesto

Seasonal Vegetables

Mashed Potatoes

DESSERTS

Chocolate Éclairs, Lemon Tarts, Seasonal Cheesecake and Chocolate Mousse

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Dinner Buffet

The Pacific Northwest

minimum of 50 guests

Penn Cove Clams

steamed white wine and fennel

Seattle Clam and Corn Chowder

local clams, potatoes and cream

Wild Greens

with huckleberry vinaigrette

Domestic Cheeses

with assorted bread and garnished with fruit

Assorted Breads

ENTRÉES

please pick two

Roasted Prime Rib of Beef

with natural juices and horseradish

or

Side of Hot Smoked Salmon

alderwood smoked with Braeburn apple salsa

or

Pan Roasted Garlic Chicken Breast

8 oz bone-in chicken breast stuffed with fresh roasted garlic and honey-ginger pan jus

or

Butternut Squash Ravioli

large raviolis stuffed with butternut squash, olive oil, leeks and diced roma tomatoes

Seasonal Vegetables

Herb Roasted Idaho Potatoes

DESSERTS

Chocolate Éclairs, Lemon Tarts, Seasonal Cheesecake and Chocolate Mousse

Starbucks Coffee and Tazo Tea

Dinner Buffet

The Puget Sound

minimum 50 guests

Poached Prawns on Ice

with lemon wedges and pacific rim cocktail sauce

Caesar Salad

crisp romaine, shredded parmesan, garlic croutons, and creamy Caesar dressing, with bay shrimp or grilled chicken and ciabatta bread

SkyCity Greens

mixed tender greens, Braeburn apple slices, Oregon Rogue blue cheese and huckleberry vinaigrette

Domestic Cheeses

with assorted bread and garnished with fruit

Seasonal Fruit Tray

Assorted Breads

ENTRÉES

Roasted Prime Rib of Beef

with natural juices and horseradish

and

Side of Hot Smoked Salmon

alderwood smoked with Braeburn apple salsa

and

Butternut Squash Ravioli

large raviolis stuffed with butternut squash, olive oil, leeks and diced roma tomatoes

Seasonal Vegetables

Red Roasted Potatoes

DESSERTS

Fresh Fruit Fondue

assorted fresh fruit dipping items and chocolate sauce

Starbucks Coffee, Decaffeinated Coffee and Tazo Tea