

Plated Dinner

If both soup and salad starters are ordered, an additional 5 per person will be applied.
All dinner entrées include hearth baked rolls, choice of either soup or salad, chef's accompaniments, choice of dessert, and Starbucks Coffee and Tazo Tea.

Soup or Salad

choose one:

Soup du Jour

Razor Clam and Corn Chowder

Butternut Squash Soup

spiced pepitas

Tomato Bisque

grilled cheese sandwich

Wild Mushroom Bisque

locally foraged mushrooms and sweet onions blended with cream and sherry, drizzled with aged balsamic

SkyCity Greens

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

Caesar Salad

with grated parmesan and garlic croutons

Desserts

choose one:

Tiramisu

coffee-rum infused sponge cake with creamy mascarpone filling

New York Cheesecake

Raspberry Charlotte

fresh raspberry coulis and dark chocolate mousse sitting on a light chocolate chiffon cake

Chocolate Sumapaz

dense chocolate decadence cake infused with sweet coffee liqueur, covered with single origin Columbian chocolate

the following dessert may be selected for an additional charge of 9 per person

Lunar Orbiter

signature dessert from the 1962 World's Fair

Single Entrée Items

Tenderloin of Northwest Beef 65

Oregon truffle demi-glace

New York Strip Loin 63

broiled, pinot noir reduction

Alder Smoked Prime Rib of Beef* 61

natural juices, horseradish

**this entrée requires a minimum of 15 to be ordered, otherwise a grilled rib eye will be substituted*

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Hay Roasted Duroc Pork Chop 49
roasted spaghetti squash, maple bourbon glaze

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Grilled Wild Salmon 61
Honeycrisp apple beurre blanc

Pacific Northwest Crab Cakes 59
Washington apple slaw, herbed aioli

Grilled Jumbo Prawns 57
citrus butter, aged balsamic

Fresh Market Fish 61
seasonal presentation

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Pan Roasted Jidori Chicken Breast 51
wild mushrooms, creamed Sterino Farms leeks

Half Roasted Washington Chicken 47
garlic mashed potatoes, herbed gravy, seasonal vegetables

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Butternut Squash Ravioli highest selected entrée price
large raviolis stuffed with butternut squash, sage brown butter, organic watercress, cherry tomato, julienne carrots, parmesan cream

Seasonal Vegetable Pappardelle Pasta highest selected entrée price
organically grown vegetables, Rosecrest swiss, Oregon truffle

Duet Entrée Options

Tenderloin of Northwest Beef 75
Oregon truffle demi-glace
and

Grilled Wild Salmon
Honeycrisp apple beurre blanc

Tenderloin of Northwest Beef 72
Oregon truffle demi-glace
and

Grilled Jumbo Prawns
citrus butter, aged balsamic

Pan Roasted Jidori Chicken Breast 66
wild mushrooms, creamed Sterino Farms leeks
and

Grilled Wild Salmon
Honeycrisp apple beurre blanc

Select up to two entrées plus one vegetarian option, or the duet entrée plus one vegetarian option; a charge of 9 per person will be added for each additional entrée offered. The highest priced entrée will prevail for the entire group. Place cards will need to be provided to denote menu choices; the entrée split count is due three business days prior to your event.

Menu prices are current and subject to change. Prices confirmed no earlier than six months in advance. All menu prices are subject to a 18% service charge. Your banquet captain, server, houseman and/or bartender receives 12% of this service charge. All charges are subject to state sales tax (currently 10%).

3-2012