

# Plated Lunch

If both starter and dessert courses are ordered, an additional 7 per person will be applied.  
All lunch entrées include hearth baked rolls, choice of either starter or dessert, chef's accompaniments, Starbucks Coffee and Tazo Tea.

## Soup or Salad

*choose one:*

### Soup du Jour

#### Razor Clam and Corn Chowder

local clams, potatoes and cream

#### 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

## Hot Selections

#### 8 oz New York Steak 47

with pinot noir demi-glace

#### Alder Smoked Prime Rib of Beef 46

with natural juices and horseradish

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**Grilled Wild Salmon** 46  
Honeycrisp apple beurre blanc

**Fresh Market Fish** *market price*  
seasonal preparation

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**Washington Grown Chicken Breast** 38  
wild mushrooms, creamed Sterino Farms leeks

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

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

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**Duet of Pan Roasted Garlic Chicken Breast and Grilled Salmon** 49  
bone-in chicken breast, creamed Sterino Farms leeks  
3 oz wild salmon with Mama Lil's pepper butter

## Salads & Cold Selections

**Poached Shrimp Caesar Salad** 39  
romaine lettuce tossed with grated parmesan, croutons and classic Caesar dressing

**Salad Nicoise** 36  
mixed greens with asparagus, nicoise olives, seared ahi tuna, blanched new potatoes,  
hard boiled eggs and lemon-olive vinaigrette

**Grilled Salmon Caesar Salad** 35  
romaine lettuce tossed with grated parmesan, croutons and classic Caesar dressing

**Cobb Salad** 33  
diced chicken, eggs, roma tomatoes, avocado, green onions, smoked bacon,  
bleu cheese crumbles, romaine lettuce and balsamic vinaigrette

**Caprese Salad** 31  
vine ripened tomatoes, fresh mozzarella, baby greens, caramelized red onions,  
olive oil and aged balsamic vinaigrette

**Radiatori Pasta Salad** *highest selected entrée price*  
sun-dried tomatoes, capers, artichoke hearts, red bell peppers, parmesan cheese and tomato herb vinaigrette

Select up to two entrées plus one vegetarian option or the duet entrée plus one vegetarian option, if more than one entrée is selected, the highest priced entrée will prevail for the entire group. Place cards will need to be provided to denote menu choices, the 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%).

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