



BANQUETS

EVENTS

MEETINGS

LUNCH BUFFET MEDITERRANEAN

59 per person

minimum 30 guests

starters

hearts of romaine
roasted garlic vinaigrette, grana padano, olive
crouton

antipasto display
speck, black & green olives, salami, smoked
mozzarella, marinated mushrooms, provolone
cheese, grilled eggplant, giardiniera and fresh
goat cheese

housemade focaccia

sides

seasonal vegetables & starches

entrées

choose two:

add \$7.50 per person for each additional entrée

herb and sea salt roasted prime rib of beef
rosemary jus and truffle horseradish cream

fresh market fish
seasonal presentation

pan roasted northwest
grown chicken breast
mushroom cream, braised greens

vegetarian agnolotti
sun-dried tomatoes, brie, seasonal vegetables

dessert

assorted seasonal tarts & pastries

Starbucks coffee and Tazo tea

Menu items may be produced in a facility or kitchen that also uses a variety of allergens. Please inform your Event Planner of any allergy or dietary restrictions. Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. Custom menus available upon request. All menu prices are subject to a 22% service charge.



BANQUETS

EVENTS

MEETINGS

LUNCH BUFFET CASCADE

62 per person

minimum 30 guests

starters

seasonal greens
blue cheese, champagne basil vinaigrette

wheat berry salad
dried fruit, holmquist hazelnuts,
Braeburn apple, cider-honey vinaigrette

seasonal fruit display

artisan bread

sides

seasonal vegetables & starches

entrées

choose two:
add 7.50 per person for each additional entrée

alder smoked prime rib of beef
herb jus, truffle horseradish cream

grilled wild salmon
apple cider beurre blanc

pan roasted jidori chicken breast
wild mushroom cream

vegetarian agnolotti
sun-dried tomatoes, brie, seasonal vegetables

dessert

assorted seasonal tarts & pastries

starbucks coffee and tazo tea

Menu items may be produced in a facility or kitchen that also uses a variety of allergens. Please inform your Event Planner of any allergy or dietary restrictions. Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. Custom menus available upon request. All menu prices are subject to a 22% service charge.



BANQUETS

EVENTS

MEETINGS

LUNCH BUFFET PACIFIC NORTHWEST

67 per person
minimum 30 guests

starters

razor clam chowder
peppered bacon, potato gaufrette

butter lettuce salad
Oregon bay shrimp, avocado,
pickled red onion, louis dressing

domestic cheeses
Tillamook cheddar, Beecher's flagship,
Oregon blue, Saint Andre, humboldt fog,
crackers, bread sticks, nuts and fruit

artisan breads

sides

seasonal vegetables & starches

entrées

choose two:
add \$7.50 per person for each additional entrée

alder smoked prime rib of beef
herb jus and truffle horseradish cream

side of Wild King salmon
alder smoked, Pink Lady and fennel relish

pan roasted northwest chicken breast
braised greens, wild mushrooms

poached jumbo prawns
bloody mary cocktail sauce

vegetarian agnolotti
sun-dried tomatoes, brie, seasonal vegetables

dessert

assorted seasonal tarts & pastries

Starbucks coffee and Tazo tea

Menu items may be produced in a facility or kitchen that also uses a variety of allergens. Please inform your Event Planner of any allergy or dietary restrictions. Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. Custom menus available upon request. All menu prices are subject to a 22% service charge.

LUNCH BUFFET

DELI LUNCH

44 per person

minimum 30 guests

add \$9.00 per person for each additional entrée

Choose two salads:

chop chop salad

cured meats, chickpeas, roasted vegetables, fresh mozzarella, peppers, olives

hearts of romaine

roasted garlic vinaigrette, grana padano, olive crouton, grilled draper valley chicken

Blue Bird Farms farro salad

Washington apple, celery, shallots, apple honey vinaigrette

cobb salad

diced chicken, roma tomatoes, avocado, green onions, smoked bacon, blue cheese crumbles, romaine lettuce and balsamic vinaigrette

spinach salad

crimson beets, goat cheese, spiced pecans, champagne vinaigrette

assorted deli lunch meats

cheddar and provolone

red pepper aioli, herb mayonnaise, horseradish cream, honey mustard lettuce, tomato and onion, kosher dill pickles

assorted breads

assorted cookies

Starbucks coffee and Tazo tea

Menu items may be produced in a facility or kitchen that also uses a variety of allergens. Please inform your Event Planner of any allergy or dietary restrictions. Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. Custom menus available upon request. All menu prices are subject to a 22% service charge.