



DINNER


PLATED DINNER


DINNER BUFFETS

BUILD-YOUR-OWN PLATED DINNER

Our dinners include your choice of salad, entrée, dessert,
freshly artisan-baked rolls, bread and butter, freshly brewed coffee and tea.
Plated dinners are designed for two hours of service and a minimum of 25 guests.

SELECT ONE SALAD

 Butter Lettuce | Raspberries | Orange Segments | Toasted Almonds
Citrus Vinaigrette

 Baby Greens | Manchego Cheese | Apple | Pear | Mango Relish
Champagne Vinaigrette

 Tender Greens | Tomatoes | Watermelon | Feta Cheese | Lemon Oil Dressing

 Mesclun Greens | Grilled Vegetables | Balsamic Vinaigrette

Hearts of Romaine | Asiago Crisp | Heirloom Tomatoes | Red Wine Vinaigrette \$3.00 additional

Spinach Salad | Strawberry Panna Cotta | Caramelized Pecans \$3.00 additional
Gorgonzola Dolce | Strawberry Vinaigrette

SELECT ONE ENTRÉE

Thyme Lemon Chicken, Truffle Sauce \$84.00 per person
Pommes Puree | Tuscan Kale

Herb-Roasted Chicken Breast, Madeira Reduction \$84.00 per person
Risotto | Farm Fresh Seasonal Vegetables


Olive Oil-Marinated Chicken, Marsala Reduction \$84.00 per person
Braised Heirloom Marble Potatoes | Mushroom Ragout

Seared Sea Bass, Minus 8 Vinegar Sauce \$95.00 per person
Sautéed Swiss Chard | Beluga Lentils

Cedar Plank Salmon, Port Wine Sauce \$97.00 per person
Wasabi Crème Fraîche Potatoes | Farm Fresh Vegetables

SELECTIONS CONTINUED ON NEXT PAGE



 Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUILD-YOUR-OWN PLATED DINNER

Our dinners include your choice of salad, entrée, dessert,
freshly artisan-baked rolls, bread and butter, freshly brewed coffee and tea.
Plated dinners are designed for two hours of service and a minimum of 25 guests.


SELECT ONE ENTRÉE (CONTINUED)

Braised Beef Short Rib, Cabernet Reduction Boursin Smashed Red Bliss Potatoes Farm Fresh Vegetables	\$99.00 per person
New York Steak (10 oz.), Pink Peppercorn Sauce Roasted Garlic Mashed Potatoes Caramelized Leeks Farm Fresh Vegetables	\$98.00 per person
Grilled Filet Mignon (8 oz.), California Blue Cheese Wilted Arugula Sweet Corn Polenta	\$105.00 per person
Grilled Chicken And Chianti-Braised Short Rib Gorgonzola Mashed Potatoes Wilted Swiss Chard	\$105.00 per person
Citrus-Marinaded Roasted Chicken And Herb-Marinaded Prawns, Chipotle Beurre Blanc Chive Mashed Potatoes Assorted Baby Vegetables	\$105.00 per person
Seared Beef Tenderloin, Truffle Demi-Glace And Grilled Jumbo Prawns, Herb Butter Sauce Garlic Mashed Potatoes Roasted Baby Vegetables	\$120.00 per person
Seared Filet Mignon (4 oz.), Wild Mushroom Ragout And Thyme-Roasted Chilean Sea Bass, Cognac Beurre Blanc Gold Potato Gratin Farm Fresh Vegetables	\$115.00 per person
Grilled Beef Tenderloin And Beurre Blanc-Poached Lobster Tail Fingerling Roasted Potatoes Sautéed Swiss Chard Blistered Cherry Tomatoes	\$120.00 per person



ENTRÉE SUBSTITUTES

Group Is Responsible For Providing A Guarantee For Their Regular Menus And Special Diet Menu Substitutes Including The Number Of Vegetarian, Vegan, Gluten-Free, Kosher, Food Allergies And Intolerance. The Group Is Required To Provide A Special Diet Menu List On The Date That The Guarantee Is Due With The Guests' Names And Types Of Menu Substitutes Needed. Entrée Substitutions Ordered After The Final Guarantees Are Given Will Be An Additional Charge (Over And Above The Guaranteed Number Of Meals And Menu Price per person Agreed Upon). The Price Will Be Based Upon Guest Being Served Soup Or Salad And Dessert Included In The Prearranged Menu. Vegetarian Entrée Substitute At \$30.00 per person | Fish Entrée Substitute At \$35.00 per person

 Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUILD-YOUR-OWN PLATED DINNER

Our dinners include your choice of salad, entrée, dessert, freshly artisan-baked rolls, bread and butter, freshly brewed coffee and tea. Each course is individually priced to allow you to build your own custom dinner menu. Plated dinners are designed for two hours of service and a minimum of 25 guests.

SELECT ONE DESSERT

Mixed Berry Torte | Amaretto Mascarpone Cream
Vanilla Bean Caramel Sauce

Caramel Cheesecake Brûlée

Bittersweet Chocolate Tart | Mélange of Fresh Berries

Chocolate Espresso Mousse Cake | Crème Anglaise

Lemon Ricotta Cheesecake

Raspberry Compote

Chocolate Almond Torte | Orange Confit

Banana Cake, Layered With Bittersweet Chocolate Mousse

Salted Caramel Cream | Milk Chocolate Crunch

Layered Flourless Chocolate Cake

Bittersweet Chocolate Cream | Hazelnut Cream

Crème Fraîche Panna Cotta | Vanilla Crust

Sour Cherry Compote

Custom Chocolate Logos (250 people minimum)

Our Pastry Chef can personalize any dessert by adding Your Company Logo.

One month of notice is required.



\$3.00 additional

\$3.00 additional


\$3.00 additional

\$4.00 per person

ENTRÉE SUBSTITUTES

Group Is Responsible For Providing A Guarantee For Their Regular Menus And Special Diet Menu Substitutes Including The Number Of Vegetarian, Vegan, Gluten-Free, Kosher, Food Allergies And Intolerance. The Group Is Required To Provide A Special Diet Menu List On The Date That The Guarantee Is Due With The Guests' Names And Types Of Menu Substitutes Needed. Entrée Substitutions Ordered After The Final Guarantees Are Given Will Be An Additional Charge (Over And Above The Guaranteed Number Of Meals And Menu Price per person Agreed Upon). The Price Will Be Based Upon Guest Being Served Soup Or Salad And Dessert Included In The Prearranged Menu. Vegetarian Entrée Substitute At \$30.00 per person | Fish Entrée Substitute At \$35.00 per person



 Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

NEW WORLD BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 50 guests.

COLD

Ⓜ Farm Fresh Salad

Bibb Lettuce | Baby Romaine | Roasted Carrots

Radishes | Tomatoes | Cucumber | Walnuts

Gorgonzola Blue Cheese Dressing | White Balsamic Tomato Vinaigrette

Ⓜ Quinoa Salad

Tomato | Asparagus | Parsley | Mango | Raisins | Pecans

Cilantro Lime Vinaigrette

Roasted Baby Beets | Cucumbers | Pea Sprouts | Red Onions

White Balsamic Vinaigrette

SOUP

Vine-Ripened Red and Yellow Tomato Bisque

ENTRÉES

Ⓜ Spicy Buttermilk Chicken Breast | Charred Peach Salsa

Ⓜ Citrus-Marinaded Mahi-Mahi | Tomato Cucumber Relish

Action Station

Ⓜ Blackened Prime Rib of Beef | Horseradish Cream | Carved to Order

Entrée Accompaniments

Ⓜ Scalloped Potatoes

Ⓜ Butter Green Beans | Baby Carrots | Roasted Almonds

DESSERT SOCIAL

WHOLE CAKES AND PIES

Chocolate Layer Cake | Strawberry Shortcake Jars

Lemon Meringue Pie | Sour Cream Bundt Cake

Freshly Baked Artisan Rolls and Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

\$120.00 per person

Sommeliers Select Red and White Wine \$50.00 per bottle

Add \$8.00 per person for each additional hour.

Chef required for Action Station \$250.00 Labor Charge each.



Ⓜ Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

WESTSIDE BBQ BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 50 guests.

COLD

Baby Greens | Little Tomatoes | Onions | Cucumbers
Buttermilk Ranch Dressing | Focaccia Croutons

Sliced Beef Steak Tomato Salad | Crisp Sweet Onions
Blue Cheese Dressing

Fried Chicken Salad with Jicama and Roasted Corn Garlic Dressing

Sweet Coleslaw

(GF) Cabbage | Carrots | Cilantro | Light Vinaigrette

ENTRÉES

Select Two:

(GF) Baby Back Barbecue Ribs

(GF) Grilled Halibut | Yellow Pepper Coulis

Action Station

(GF) BBQ Beef Brisket | Carved to Order

Entrée Accompaniments

(GF) Loaded Mashed Potatoes

Shredded Cheddar | Bacon | Green Onions | Sour Cream

(GF) Baked Pit Beans with Pork

Sweet Corn Pudding

DESSERTS

Banana Pudding Jars | Coconut Cake | Warm Peach Cobbler
Chocolate Cream Pie Trifle

Assorted Freshly Baked Artisan Rolls | Cornbread | Biscuits

Freshly Brewed House Blend Coffee and Tea

\$110.00 per person

Sommeliers Select Red and White Wine \$50.00 per bottle

Add \$8.00 per person for each additional hour.

Chef required for Action Station \$250.00 Labor Charge each.



(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

OAXACAN NIGHTS DINNER BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 100 guests.

STARTERS

(GF) Chopped Mexican Salad

Crunchy Iceberg Lettuce | Cotija Cheese | Grilled Peppers | Corn
Tomatoes | Jicama | Avocado | Black Beans | Cilantro Lime Vinaigrette

(GF) Heart of Palm Salad

Mango | Chayote | Citrus Vinaigrette

(GF) Nopales, Oaxacan Cheese and Poblano Salad | Oregano Vinaigrette

SENSATIONAL SALSAS

(GF) Tomatillo Salsa | (GF) Chile de Arbol Salsa | (GF) Guacamole

(GF) Pickled Red Onion | (GF) Limes | (GF) Cilantro | Cholula Sauce

(GF) Tri-Color Tortilla Chips

ENTRÉES

(GF) Mescal and Citrus-Marinated Chicken Breast

(GF) Pork Carnitas “a la Coca Cola” | Dried Pasilla Chile | Garlic | Cloves | Cracked Black Pepper

(GF) Fire-Roasted Red Snapper “a la Diablo”

Entrée Accompaniments

Cilantro Rice

(GF) Sweet Green Corn Tamale | Tomatillo Sauce

(GF) Black Beans | Oaxaca Cheese

DESSERTS

Ibarra Chocolate Cream Tart

Dulce De Leche Cheesecake

Coconut Tres Leches

Miniature Lime and Rum Layers

Selection of Freshly Baked Artisan Rolls and Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

\$115.00 per person

Sommeliers Select Red and White Wine \$50.00 per bottle

Add \$8.00 per person for each additional hour.



(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

MOONLIGHT BY THE MEDITERRANEAN BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 100 guests.

COLD

(GF) Greek Salad

Romaine Lettuce | Cucumbers | Kalamata Olives | Red Onion | Feta Cheese | Tomato
Oregano Balsamic Vinaigrette

(GF) Antipasti Pasta Salad

Orzo | Italian Cured Meats | Vinaigrette Dressing

(GF) Asparagus | Artichoke | Pepper Salad

Marinated Olives | Rustic Crostini

ENTRÉES

Chicken Milanese | Roasted Tomato Sauce

(GF) Roasted Salmon | Fennel Saffron Broth

Action Station

Grilled Skirt Steak | Gremolata | Carved to Order

Pastas:

Select One:

Gnocchi | Pancetta | Wilted Watercress | Cherry Tomatoes | Parmesan Cheese

Gemelli Pasta | Short Rib | Eggplant Ragout

Entrée Accompaniment

Wild Mushroom Couscous

(GF) Eggplant and Squash Ratatouille

DESSERTS

Lemon Ricotta Cheesecake | Cherry Almond Cake

Berry Mascarpone Trifle | Seasonal Crostata

Select Three: 50 - 99 People | Select Four: 100 People or More

Freshly Baked Artisan Rolls, Bread and Butter

Freshly Brewed House Blend Coffee and Tea

\$115.00 per person

Sommeliers Select Red and White Wine \$50.00 per bottle

Add \$8.00 per person for each additional hour.

Chef required for Action Station \$250.00 Labor Charge each.



(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

CASCADIAN NIGHTS BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 100 guests.

APPETIZERS AND SALADS

Ahi Tuna Poke

Sweet Onion | Lime Juice | Sesame Seed

(GF) California Greens | Crumbled Gorgonzola Cheese | Heirloom Tomatoes

Picked Fennel | Shaved Red Onion

Avocado Citrus Vinaigrette

Roasted Tri-Color Beet Salad

Goat Cheese | Toasted Almonds | Red Wine Vinaigrette

Regional Cheese Display

Fresh Grapes | Seasonal Fruit Chutneys | Candied Pecans

Freshly Baked Artisan Breads

ENTRÉES

Select Two:

(GF) California Pepper-Marinated Roasted Chicken, Apricot Glaze

(GF) Merlot-Braised Beef Short Rib | Mushroom and Caramelized Onion Ragout

Action Station

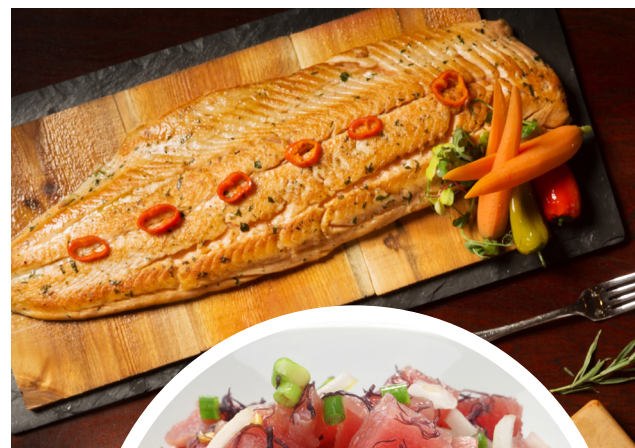
(GF) Cedar Plank Whole Side of Salmon, Carved to Order

Lemon Port Wine Reduction | Corn Relish

Entrée Accompaniments

(GF) Roasted Rosemary Pee Wee Potatoes

Broccoli, Cauliflower, Brie Cheese Gratin



DESSERTS

Seasonal Northwest Berry Crumble, Served Warm

(GF) Meyer Lemon and Lavender Panna Cotta, Mixed Berry Mélange

White Chocolate Pistachio Mousse, Morella Caramel

Citrus Mascarpone Trifle

Olive Oil Cake | Mascarpone | Citrus Curd

Action Station

Ghirardelli Chocolate Molten Cake, Served Warm

Freshly Baked Artisan Breads and Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

\$125.00 per person

Sommeliers Select Red and White Wine \$50.00 per bottle

Add \$8.00 per person for each additional hour.

Chef required for Action Station \$250.00 Labor Charge each.



(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.