

A LA CARTE REFRESHMENT BREAKS

BEVERAGES

<i>Freshly Brewed Coffee</i>	<i>\$42 Per Gallon</i>
<i>Freshly Brewed Decaffeinated Coffee</i>	<i>\$42 Per Gallon</i>
<i>Black & Herbal Hot Teas</i>	<i>\$42 Per Gallon</i>
<i>Chilled Fruit Juices</i>	<i>\$10 Per Liter</i>
<i>Orange, Grapefruit, Tomato, Apple, Cranberry and Pineapple</i>	
<i>Assorted Individual Bottled Juices</i>	<i>\$4 Each</i>
<i>Assorted Soft Drinks</i>	<i>\$3 Each</i>
<i>Bottled Water</i>	<i>\$2 Each</i>
<i>Premium Bottled Water (Sparkling & Still)</i>	<i>\$3 Each</i>
<i>Fruit Punch</i>	<i>\$30 Per Gallon</i>
<i>Lemonade or Pink Lemonade</i>	<i>\$30 Per Gallon</i>
<i>Iced Tea with Lemon</i>	<i>\$30 Per Gallon</i>
<i>Assorted Flavored Iced Tea (Bottled)</i>	<i>\$4 Each</i>
<i>Frappuccino Drinks: Coffee or Mocha</i>	<i>\$7 Each</i>
<i>Breakfast Drinks</i>	<i>\$7 Each</i>
<i>Bloody Mary, Mimosa & Bellini</i>	

Prices are Subject to 8% Tax and 22% Service Charge

A LA CARTE REFRESHMENT BREAKS

FOOD

(Minimum order of two dozen)

Fruit

Sliced Fresh Fruit with Yogurt Dressing

Small Tray (Serves 10)..... \$75 Per Tray

Medium Tray (Serves 25)..... \$150 Per Tray

Large Tray (Serves 50)..... \$275 Per Tray

Chocolate Dipped Strawberries..... \$50 Per Dozen

Cereals

Assorted Cold Cereal (served with milk)..... \$5.50 Per Serving

Baked Goods

Assorted Muffins..... \$34 Per Dozen

Danish Pastries..... \$34 Per Dozen

Croissants..... \$34 Per Dozen

Assorted Cookies..... \$24 Per Dozen

Brownies..... \$26 Per Dozen

Whole Cakes..... \$65 Per Each

Prices are Subject to 8% Tax and 22% Service Charge

A LA CARTE REFRESHMENT BREAKS

FOOD

(Minimum order of two dozen)

Chocolate Treats

<i>Individual Candies</i>	\$36 Per Dozen
<i>Granola and Rice Crispy Bar</i>	\$24 Per Dozen

Dairy Treats

<i>Assorted Fruit Flavored Yogurt</i>	\$32 Per Dozen
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Dry Snacks

<i>Fancy Mixed Nuts (10oz Can)</i>	\$18 Per Can
<i>Pretzels (10 Servings)</i>	\$12 Per Bowl
<i>Potato Chips (10 Servings)</i>	\$12 Per Bowl
<i>Tortilla Chips (10 Servings)</i>	\$12 Per Bowl
<i>Jumbo Pretzels (Served Warm with Mustard)</i>	\$42 Per Dozen

Assorted Dips (Served in Glass Supremes, 10 Servings)

<i>Guacamole</i>	\$40 Each
<i>Jalapeno Cheese</i>	\$24 Each
<i>Hummus (Served with Pita Bread)</i>	\$36 Each
<i>Ranch</i>	\$20 Each
<i>Salsa</i>	\$20 Each
<i>Onion Dip</i>	\$20 Each
<i>Spinach & Artichoke</i>	\$40 Each
<i>Cream Cheese and Smoked Salmon Dip</i>	\$50 Each

Prices are Subject to 8% Tax and 22% Service Charge

A LA CARTE REFRESHMENT BREAKS

FOOD

Crudités

Fresh Vegetables served with Country Ranch Dip

<i>Small Tray (Serves 10)</i>	<i>\$75 Per Tray</i>
<i>Medium Tray (Serves 25)</i>	<i>\$150 Per Tray</i>
<i>Large Tray (Serves 50)</i>	<i>\$275 Per Tray</i>

Assorted Snack Platters

DELI PLATTER..... *\$185 Per Tray*

Selection of: Hard Genoa Salami, Turkey, Ham,

Cheddar and Swiss Cheese, Marinated and Grilled Vegetables

Sliced Tomatoes, Onions, Lettuce, Pickles and Appropriate Condiments

Served with a variety of Breads and Rolls (Serves 10 People)

Deli Salads (10 Servings each)

<i>Potato Salad</i>	<i>\$30 Per Bowl</i>
<i>Cole Slaw</i>	<i>\$15 Per Bowl</i>
<i>Pasta Salad</i>	<i>\$30 Per Bowl</i>
<i>Chicken Salad</i>	<i>\$35 Per Bowl</i>
<i>Tuna Salad</i>	<i>\$35 Per Bowl</i>
<i>Shrimp Salad</i>	<i>\$50 Per Bowl</i>

Prices are Subject to 8% Tax and 22% Service Charge

BREAKS

(Maximum Duration of 45 Minutes)

Minimum 50 guests

Morning Break

Sliced Fresh Fruit with

Assorted Yogurts

Muffins and Croissants

Freshly Brewed Coffee, Decaffeinated Coffee,

Black and Herbal Hot Teas

\$18 Per Person

Sweet Break

Assorted Miniature Pastries

Chantilly Cream Puffs, Chocolate Éclairs

Strawberry Tartelettes

Assorted Cookies, Brownies

And Pineapple Tartelettes

Freshly Brewed Coffee, Decaffeinated Coffee,

Black and Herbal Hot Teas

\$15 Per Person

Afternoon Break

Black & White Cookie

Brownies

Large Pretzels with Mustard & Cheese Sauce

Potato Chips

Freshly Brewed Coffee, Decaffeinated Coffee,

Black and Herbal Hot Teas

\$15 Per Person

Chocolate & Chocolate

Brownies

Chocolate Candy Bars

Chocolate Covered Strawberries

Chocolate Mousse

Hot Chocolate

Freshly Brewed Coffee, Decaffeinated Coffee,

Black and Herbal Hot Teas

\$22 Per Person

2 Servings Per Person

Prices are Subject to 8% Tax and 22% Service Charge

CONTINENTAL BREAKFAST

*(Buffet Style)
Minimum 20 People*

There will be a \$6 Per Person Surcharge for Groups less than 20 Guests

Continental I

*Cranberry or Orange Juice
Muffins, Danish Pastries and Croissants*

Butter, Honey and Preserves

Fresh Cut Seasonal Fruit

*Freshly Brewed Coffee, Decaffeinated Coffee,
Black and Herbal Hot Teas*

\$18 Per Person

Continental II

Cranberry or Orange Juice

Assorted Low Fat Yogurts

Fresh Cut Seasonal Fruit

Assorted Cold Cereals with Low Fat Milk

Assorted Muffins and Coffee Cake with Butter

*Freshly Brewed Coffee, Decaffeinated Coffee,
Black and Herbal Hot Teas*

\$20 Per Person

Continental III

Cranberry or Orange Juice

Fresh Cut Seasonal Fruit

Croissants, Muffins, Danish Pastries and Coffee Cake

Served with Butter, Honey and Preserves

*Smoked Salmon, Crostini, Cream Cheese Platter with
Capers and Red Onions*

*Freshly Brewed Coffee, Decaffeinated Coffee, Black
and Herbal Hot Teas*

\$25 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

BREAKFAST BUFFETS

Minimum 25 People

There will be a \$6 Per Person Surcharge for Groups less than 25 Guests

Copper Buffet

Chilled Fruit Juice

Sliced Fresh Fruit

Breakfast Burritos made with

Scrambled Eggs

Breakfast Potatoes, Bacon, Cheese and Salsa

Scrambled Eggs and Cheese Croissants

Assorted Yogurts

Assorted Muffins and Danish Pastries

Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

Whole and Low Fat Milk

\$20 Per Person

Gold Buffet

Chilled Fruit Juices

Sliced Fresh Fruit

Assorted Cold Cereals

Scrambled Eggs

Topped with Shredded Cheddar Cheese

French Toast with Maple Syrup

Grilled Ham, Crisp Bacon, Country Sausage

Breakfast Potatoes

Muffins, Croissants, Danish Pastries

Fruit Preserves, Butter and Honey

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

Whole and Low Fat Milk

\$26 Per Person

Silver Buffet

Chilled Fruit Juices

Fluffy Scrambled Eggs

Crisp Bacon and Country Sausage

Breakfast Potatoes

Assorted Cold Cereals

Assorted Muffins, Danish Pastries and Croissants

Fruit Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee,

Black and Herbal Hot Teas

Whole and Low Fat Milk

\$22 Per Person

Platinum Buffet

Chilled Fruit Juices

Sliced Fresh Fruit with Yogurt Dip

Assorted Cold Cereals

Cheese Omelet

Grilled Ham, Crisp Bacon, Country Sausage

Breakfast Potatoes

Cheese Blintzes with Blueberry Topping

Muffins, Croissants, Coffee Cake

Fruit Preserves, Butter and Honey

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

Whole and Low Fat Milk

\$28 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

BREAKFAST SELECTIONS

(Plated)

All Plated Breakfast Selections are served with
Chilled Fruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Black and Herbal Hot Teas
Biscuits, Fruit Preserves, Honey and Butter

There will be a \$6 Per Person Surcharge for Groups with less than 10 Guests

Hot Breakfast Selections

Build your Own Omelet \$18
*Choice of four toppings: Sausage, Diced Country Ham, Bacon, Spinach, Peppers, Onions, Mushrooms, Asparagus,
Tomato, Cheddar Cheese, Mozzarella Cheese. Served with Breakfast Potatoes*

Country French Toast \$15
Thick French Toast served with a Sausage Patty, Maple Syrup, Powdered Sugar and topped with Fresh Berries

Farmers Breakfast \$18
Fluffy Scrambled Eggs, Hickory Smoked Ham and Breakfast Potatoes

The American \$19
Fluffy Scrambled Eggs, Crispy Bacon Strips -or- Choice of Country Sausage and Breakfast Potatoes

To Compliment your Breakfast

Baskets of:

Fresh Baked Croissants

Assorted Muffins

Breakfast Danish

\$5 Additional Per Person

All multi entrée menus are subject to an \$8 per person surcharge, in addition to the above prices

Prices are Subject to 8% Tax and 22% Service Charge

TO COMPLIMENT YOUR BUFFET BREAKFAST

Omelets*

(Made to Order)

Ham, Bacon,

Pepper Jack and Cheddar Cheeses

Onions, Mushrooms, Asparagus

Bell Peppers, Spinach and Diced Tomatoes

\$13 Additional Per Person

Belgian Waffles*

(Made to Order)

With Fresh Strawberries or Blueberries

Topped with Whipped Cream

(Maximum 100 People)

\$10 Additional Per Person

Smoked Salmon Display

*Crostini and Cream Cheese, Red Onion, Capers,
and Chopped Eggs*

(Serves 50 people)

\$450 Per Display

Champagne

*Continuous Sparkling Cider and Champagne
Service*

\$10 Per Person

**Chef Attendant Required @ \$100, One Chef required for each 50*

Prices are Subject to 8% Tax and 22% Service Charge

WORKING LUNCHEON

(Buffet Style)
Minimum of 25 People

There will be a \$6 Per Person Surcharge for Groups with less than 25 Guests

AMERICAN DELI LUNCHEON

Garden Salad

Potato Salad

Pasta Salad

Potato Chips

COLD MEAT PLATTER

To Include: *Roast Beef, Turkey, Ham,
Cheddar, Swiss Cheeses, and Provolone Cheeses
Sliced Tomato, Lettuce, Onion, Pickles
Yellow Mustard, Whole Grain Mustard, or Mayonnaise*

White, Whole Wheat and Rye Breads

Brownies and Cookies

Freshly Brewed Coffee

Freshly Brewed Decaffeinated Coffee

Black and Herbal Hot Teas

\$30 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

WORKING LUNCHEON

(Buffet Style)

Minimum of 25 People

There will be a \$6 Per Person Surcharge for Groups with less than 25 Guests

Italian Luncheon

*Caesar Salad
With Parmesan Cheese
Toasted Garlic Croutons & Caesar Dressing*

Tomato and Fresh Mozzarella Salad

*Penne and Cheese Tortellini
Served with Alfredo and Marinara Sauce
Italian Sausage and Meatballs*

Garlic Bread

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

\$36 Per Person

Southwestern Luncheon

*Southwestern Caesar Salad
With Diced Tomato and Red Onions
With Cholula Caesar Dressing*

Spicy Corn and Pepper Salad

FAJITA BAR

To Include: *Warm Flour Tortillas, Seasoned Beef & Chicken
Sautéed with Bell Peppers and Onions
Served with Shredded Lettuce, Diced Tomatoes, Jalapenos
Guacamole, Salsa, Sour Cream, Cheddar Cheese
Refried Beans, Spanish Rice
Caramel Flan*

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

\$36 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

WORKING LUNCHEON

*(Buffet Style)
Minimum of 25 People*

There will be a \$6 Per Person Surcharge for Groups with less than 25 Guests

Northwestern Luncheon

*Skookum Salad
Baby Greens, Fresh Sliced Strawberries, Spicy Glazed Pecans
Goat Cheese & Raspberry Vinaigrette*

Shrimp Pasta Salad

*Baked Salmon
With Light Lemon Cream Thyme Sauce*

Burgundy Beef Tips

*Mixed Vegetables
Wild Rice*

*Assorted Desserts
Pies and Cakes*

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

\$38 Per Person

Pacific Rim Luncheon

Thai Chicken Salad

*Vegetable Spring Rolls
Served with Sweet Thai Chili*

Shrimp Fried Rice

Beef Lo Mein

Orange Chicken

Fortune Cookies

Assorted Mini Cheesecakes

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

\$36 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

LUNCHEON BUFFETS

Minimum 25 People

Salads

Choice of Two Items

Mixed Green Salad with Ranch or Golden Italian Dressing

Caesar Salad

Pasta Salad

Fresh Fruit Salad

Hot Entrée

Choice of Two Items

For Each Additional Selection Add \$7 Per Person to Base Price

Salmon

With Lemon Caper Sauce

Baked Mahi Mahi

With Brown Butter Sauce

Chicken Parmesan

Served with Marinara and Mozzarella Cheese

Chicken Marsala

Sautéed with Sliced Mushrooms and Marsala Wine

~~Teriyaki Chicken Brochette~~

~~*Skewered with Bell Peppers and Onions*~~

Roast Pork Tenderloin

Sliced Pork Tenderloin

Served with a Cumberland Sauce

Beef Brochette

~~*Herb Marinated Beef Brochette with Peppers and Onions*~~

Sliced Sirloin

Sliced and Topped with Herb Sauce

LUNCHEON BUFFET SERVED WITH:

Garden Vegetables, Roasted Potatoes with Herbs

Rice Pilaf and Assorted Rolls

Assorted Cakes and Desserts

Fresh Brewed Coffee, Decaffeinated Coffee, Black and Herbal Teas

\$43 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

PLATED LUNCHEONS

**All Plated Luncheons include a choice of one Salad and one Dessert*

Garden Salad

Iceberg, Romaine and Red Leaf Lettuce

Red Cabbage and Shredded Carrots

Cucumber and Tomato Garnish

Choice of One Dressing

Caesar Salad

Fresh Cut Romaine

Parmesan Cheese and Toasted Croutons

Caesar Dressing

Skookum Salad

Baby Greens, Fresh Sliced Strawberries

Spicy Glazed Pecans

Goat Cheese and Raspberry Vinaigrette

Additional \$4

Prices are Subject to 8% Tax and 22% Service Charge

COLD LUNCHEON SELECTION

(Plated)

Dessert Included

There will be a \$6 per person surcharge for groups less than 25 guests

Deli Plate

Sliced Ham, Turkey, Salami, Swiss and Cheddar Cheese, Pasta Salad

Served with a Pickle, Sliced Tomatoes, Onions and Lettuce

Served with Soft Rye Bread, Mustard and Mayonnaise

\$22 Per Person

Chef Salad

Fresh Cut Romaine, Julienne of Ham, Turkey and Cherry Tomato

Swiss and Cheddar Cheese, Slices of Hard Boiled Eggs Served with Ranch, Bleu Cheese,

Italian or Thousand Island Dressing

\$22 Per Person

Grilled Chicken Caesar Salad

Grilled Chicken on Romaine Lettuce with Parmesan Cheese

Toasted Garlic Croutons and Cherry Tomatoes

Served with Caesar Dressing and

\$20 Per Person

** Substitute Grilled Salmon*

Additional \$7 Per Person

INCLUDED WITH ALL ENTRÉES

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

All multi entrée menus are subject to a \$6 per person surcharge, in addition to the above price

Prices are Subject to 8% Tax and 22% Service Charge

HOT LUNCHEON ENTRÉE

(Plated)

Choice of One Salad and One Dessert

There will be a \$6 Per Person Surcharge for Groups with less than 25 Guests

BEEF

Filet Mignon

*6oz Filet topped with Pinot Noir Sauce
Served with Mashed Potatoes and Seasonal Vegetables*

\$42 Per Person

New York Steak

*Choice 8oz New York Sirloin Steak
With Wild Mushrooms
Served with Oven Roasted Potatoes and Seasonal Vegetables*

\$37 Per Person

Burgundy Beef Tips

Mashed Potatoes Or Rice Pilaf

\$32 Per Person

FISH

Dijon Herb Crusted Halibut

*Served with Citrus Cream Sauce and Couscous
Medley of Fresh Vegetables*

\$32 Per Person

Baked Salmon

*With Light Dill Sauce
Served with Parsley, Roasted Potatoes and Seasonal Vegetables*

\$32 Per Person

Traditional Salmon

Roasted Potatoes and Seasonal Vegetables

\$32 Per Person

Lemon Thyme Crusted Salmon

Grilled Salmon with Wild Rice and Seasonal Vegetables

\$32 Per Person

Blackened Mahi Mahi

Served Fresh Fruit Salsa and Roasted Root Vegetables

\$33 Per Person

All multi entrée menus are subject to a \$6 per person surcharge, in addition to the above price

Prices are Subject to 8% Tax and 22% Service Charge

POULTRY

Chicken Italiano

*Sautéed Chicken Breast with Ham, Mushrooms and Mozzarella Cheese
Served with Seasonal Vegetables and Rice Pilaf
\$27 Per Person*

Chicken Marsala

*Boneless Breast of Chicken Sautéed with Sliced Mushrooms and Marsala Wine
Served with Roasted Potatoes and Seasonal Vegetables
\$27 Per Person*

Teriyaki Chicken

*Boneless Breast of Chicken with Teriyaki
Served with Fried Rice and Mixed Vegetables
\$24 Per Person*

Chicken Piccata

*Boneless Breast of Chicken Sautéed in a White Wine Sauce with Capers
Served with Angel Hair Pasta and Sautéed Vegetables
\$24 Per Person*

VEGETARIAN ENTRÉE

Eggplant Parmesan

*With Cheese Tortellini in Marinara Sauce and Grilled Vegetables
\$23 Per Person*

Vegetable Lasagna

*With Roasted Red Pepper Sauce and Grilled Vegetables
\$23 Per Person*

Vegetable & Cheese Enchiladas

*With Ranchero Sauce and Spanish Rice
\$23 Per Person*

Teriyaki Vegetable Skewer

*With Vegetable Fried Rice, Stir Fried Baby Bok Choy and Vegetable Egg Rolls
\$23 Per Person*

INCLUDED WITH ALL ENTRÉES

*Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas
Prices are Subject to 8% Tax and 22% Service Charge*



All multi entrée menus are subject to a \$6 per person surcharge, in addition to the above price

LUNCHEON DESSERTS

(Plated)

Choice of one Dessert included with Hot and Cold Plated Entrée only

Carrot Cake

Chocolate Cake

Chocolate Mouse

Chocolate Mouse Cake

Additional \$3 per person

Cheesecake

Topped with Choice of:

Blueberry, Strawberry or Chocolate

Additional \$7 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

BOXED LUNCH SELECTIONS

Minimum 25 People

There will be a \$6 Per Person Surcharge for Groups less than 25 Guests

Box Lunch I

Sandwich to Include:

Choice of Meat: Ham, Turkey, Roast Beef or Grilled Chicken

Choice of Cheese: Cheddar or Swiss

Choice of Bread: Sourdough , Wheat or Croissant

Served With Pasta Salad, Potato Chips, Whole Fruit, and a Chocolate Chip Cookie

Condiments Packages Included

\$22 Per Person

Box Lunch II

Grilled Chicken Caesar Salad

French Roll, Fresh Fruit Salad, Carrot and Celery Sticks with Ranch

Cookie or a Brownie

Condiment Packages Included

\$24 Per Person

Box Lunch III

Grilled Vegetable Sandwich

Served with Whole Fruit, Celery with Ranch or Hummus,

Mixed Nuts and Chips

\$22 Per Person

BOXED LUNCH SELECTIONS

A La Carte Beverages

Bottled Water	\$2
Assorted Fruit Juices.....	\$4
Assorted Soft Drinks.....	\$3
Domestic Beer.....	\$4.75
Imported Beer.....	\$6.25

Prices are Subject to 8% Tax and 22% Service Charge

DINNER BUFFET I

SALAD BAR

Tossed Caesar Salad

With Aged Parmesan Cheese

Skookum Salad

Baby Greens, Fresh Sliced Strawberries

Spicy Glazed Pecans, Goat Cheese and Raspberry Vinaigrette

Pasta Salad

Sliced Fresh Seasonal Fruit

HOT ENTRÉE

Choice of One Hot Entrée

For Each Additional Selection, Add \$10 Per Person to the Base Price

Beef Brochette

*Marinated Tenderloin of Beef
Herb Sauce with Shallots*

Sliced Sirloin of Beef

Served with Burgundy Crust

Baked Salmon

With Creamy Tomato Vodka Sauce

Chicken Angelo

*Sautéed Chicken Breast with Artichokes, Olives
And Mushrooms in Creamy White Wine Sauce*

Herb Roast Pork Loin Rosemary

With Mustard Demi Sauce

BUFFET DINNER SERVED WITH:

Roasted Fingerling Potatoes, Wild Rice and Seasonal Vegetables

Fresh Assorted Dinner Rolls

Chef's Selection of Cakes

Mini French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

Base Price: \$54

Minimum of 50 People Required

There will be a \$6 Per Person Surcharge for Groups less than 50 guests.

Prices are Subject to 8% Tax and 22% Service Charge

DINNER BUFFET II

SALAD BAR

Tossed Caesar Salad

With Aged Parmesan Cheese

AND

Skookum Salad

Baby Greens, Fresh Sliced Strawberries

Spicy Glazed Pecans, Goat Cheese and Raspberry Vinaigrette

Pasta Salad

-OR-

Sliced Fresh Seasonal Fruit

HOT ENTRÉE

Choice of Two Hot Entrées

For Each Additional Selection, Add \$10 Per Person to the Base Price

Beef Brochette

Marinated Tenderloin of Beef

Herb Sauce with Shallots

Burgundy Beef Tips

Sliced Sirloin of Beef

Served with Burgundy Sauce

Baked Salmon

With Creamy Tomato Vodka Sauce

Molasses-Soy Glazed Mahi Mahi

Chicken Angelo

Sautéed Chicken Breast with Artichokes, Olives

And Mushrooms in Creamy White Wine Sauce

Chicken Madeira

With Onions, Wild Mushrooms, and Prosciutto

Herb Roasted Chicken

Served with Tomato, Fennel and Spinach

Herb Roast Pork Loin

Served With Rosemary Sauce

BUFFET DINNER SERVED WITH:

Roasted Fingerling Potatoes, Wild Rice, Grilled Asparagus and Roasted Carrots

Fresh Assorted Dinner Rolls

Chef's Selection of Cakes

Mini French Pastries, Strawberry Mousse

Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

Price: \$58

Minimum of 50 People Required

There will be a \$6 Per Person Surcharge for Groups less than 50 guests.

Prices are Subject to 8% Tax and 22% Service Charge

PLATED DINNER

**Dinner includes a choice of one Salad and one Dessert*

SALADS

Garden Greens

*Iceberg, Romaine and Red Leaf Lettuce
With Red Cabbage and Carrots Julienne
Cucumber and Tomato Garnish
Choice of One Dressing*

Caesar Salad

*Fresh Cut Romaine
Parmesan Cheese and Toasted
Croutons
Caesar Dressing*

Tender Green Leaf Salad

*Green Leaf, Walnuts and Apples
Blueberry Vinaigrette
\$4*

Baby Spinach Salad

*With Chopped Walnuts,
Dried Cranberries
Honey Dijon Vinaigrette
\$4*

Skookum Salad

*Baby Greens, Fresh Sliced Strawberries
Spicy Glazed Pecans & Goat Cheese
Raspberry Vinaigrette
\$4*

Prices are Subject to 8% Tax and 22% Service Charge

DINNER ENTRÉE

(Plated)

There will be a \$6 per person surcharge for groups less than 15 guests

BEEF

Grilled Filet Mignon

*With Cabernet Sauvignon Sauce
Mashed Potatoes and Seasonal Vegetables
\$52 Per Person*

New York Steak

*9oz
With Peppercorn Cognac Sauce
Oven Roasted Herb Potatoes and Seasonal Vegetables
\$50 Per Person
Maximum 250 People*

Roasted Prime Rib of Beef, Au Jus

*10oz
With Creamy Horseradish and Roasted Garlic Mashed Potatoes
And Seasonal Vegetables
\$48 Per Person
Maximum 250 People*

Roast Slice Sirloin of Beef

*3 Slices @ 9oz
With Cabernet Sauce, Wild Rice Pilaf and Seasonal Vegetables
\$41 Per Person
Maximum 500 People*

INCLUDED WITH ALL ENTRÉES

Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

All multi entrée menus are subject to a \$7 per person surcharge, in addition to the above price

Prices are Subject to 8% Tax and 22% Service Charge

DINNER ENTRÉE

(Plated)

There will be a \$6 per person surcharge for groups less than 15 guests

FISH

Skookum Salmon

8oz Grilled Salmon with Wild Rice and Asparagus

\$39 Per Person

POULTRY

Chicken Marsala

Boneless Breast of Chicken Sautéed with Fresh Mushrooms and Marsala Wine

Served with Rice Pilaf and Seasonal Vegetables

\$29 Per Person

Chicken Roma

Chicken Breast Sautéed in Garlic, White Wine, Oregano and Lemon

Served with Potatoes, and Seasonal Vegetables

\$29 Per Person

PORK

Pork Viennese

6oz Pork Medallions with Rosemary Glaze

served with Mashed Potatoes and Seasonal Vegetables

\$34 Per Person

INCLUDED WITH ALL ENTRÉES

Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

All multi entrée menus are subject to a \$7 per person surcharge, in addition to the above price

Prices are Subject to 8% Tax and 22% Service Charge

DINNER ENTRÉE

(Plated)

There will be a \$6 per person surcharge for groups less than 15 guests

COMBINATION ENTRÉE

Filet Mignon and Lobster

6oz Filet with Peppercorn Sauce and Broiled Lobster Tail

Served with Fingerling Roasted Herb Potatoes, and Seasonal Vegetables

\$69 Per Person

Filet Mignon and Shrimp

6oz Filet Mignon with Pinot Noir Sauce

And Three Jumbo Shrimp

Served with Mashed Potatoes and Seasonal Vegetables

\$59 Per Person

Medallions of Beef & Salmon

6oz Filet, 3oz Salmon

Filet Mignon with Pinot Noir Sauce

And Medallions of Salmon

Served with Potatoes and Seasonal Vegetables

\$55 Per Person

INCLUDED WITH ALL ENTRÉES

Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

All multi entrée menus are subject to a \$7 per person surcharge, in addition to the above price

Prices are Subject to 8% Tax and 22% Service Charge

DINNER ENTRÉE

(Plated)

There will be a \$6 per person surcharge for groups less than 15 guests

VEGETARIAN ENTRÉE

Eggplant Parmesan

With Cheese Tortellini in Marinara Sauce and Grilled Vegetables

\$32 Per Person

Vegetable Lasagna

With Roasted Red Pepper Sauce and Grilled Vegetables

\$32 Per Person

Vegetable & Cheese Enchiladas

With Ranchero Sauce and Spanish Rice

\$32 Per Person

Teriyaki Vegetable Skewer

With Vegetable Fried Rice, Stir Fried Baby Bok Choy and Vegetable Egg Roll

\$32 Per Person

INCLUDED WITH ALL ENTRÉES

Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Black and Herbal Hot Teas

All multi entrée menus are subject to a \$7 per person surcharge, in addition to the above price

Prices are Subject to 8% Tax and 22% Service Charge

DINNER DESSERTS

Chocolate Mousse Cake

Lemon Cake

Carrot Cake

Chocolate Mousse

With Berries

\$3

Cheese Cake

*Topped with Choice of Blueberry,
Strawberry, or Chocolate*

\$5

Prices are Subject to 8% Tax and 22% Service Charge

CATERING RECEPTIONS

COLD HORS D'OEUVRE

Minimum 4 Dozen per Group

\$54 Per Dozen

*Smoked Salmon Pin Wheel on Pumpernickel Bread topped with Salmon Caviar
Tomato and Provolone on Crostini with Vinegar Reduction
Prosciutto Ham and Melon Ball on Rye
Fresh Fruit Canapé on Bread with Cinnamon Cream Cheese
Soft Gouda Cheese in Tartelette
Asparagus Tips wrapped in Prosciutto
Blackened Chicken on Crouton with Cream Mousse
Cucumber Cup with Hummus
Cornets of Genoa Salami filled with Creamy Herb Cheese
Smoked Salmon on Rye Finger Toast*

\$60 Per Dozen

*Mini Éclair with Foie Gras Mousse and Crushed Walnut
Lobster Salad in Petite Puff Pastry
Roasted Tenderloin of Beef with Creamy Horseradish on Pumpernickel*

CHILLED SEAFOOD SELECTIONS

Minimum 4 Dozen per Group

Shrimp Cocktail on Ice

*With Cocktail Sauce and
Your Choice of Louie or
Remoulade Sauce*

\$30 Per Dozen

Shrimp Cocktail Shooters

\$72 Per Dozen

Oysters on the Half Shell

\$72 Per Dozen

Ceviche Shooters

Choice of Fish or Shrimp

\$96 Per Dozen

Prices are Subject to 8% Tax and 22% Service Charge

CATERING RECEPTIONS

HOT HORS D'OEUVRE

Minimum 4 dozen per Group

\$42 per Dozen

*Mini Chicken Cordon Bleu filled with Ham and Cheese
Santa Fe Chicken
Italian Marinara Meatballs*

\$48 per Dozen

*Vegetable Spring Rolls
Potstickers
Chicken Drumettes*

\$60 per Dozen

*Smoked Chicken Quesadilla
Spanakopita
(Feta Cheese & Spinach in Phyllo Dough)*

\$72 Per Dozen

*Beef Teriyaki Brochettes
Raspberry Brie en Croute
Wild Mushroom Phyllo Triangle
Chicken Skewer Saté
Hawaiian Chicken Brochette
Pear and Brie in Phyllo
Bacon Wrapped Shrimp
Scallops Wrapped in Bacon*

\$84 per Dozen

*Crab Cakes
Pistachio Crusted Baby Lamb Chops
Coconut Shrimp*

Prices are Subject to 8% Tax and 22% Service Charge

RECEPTIONS

Smoked Salmon Display

Choice of One

*Smoked Salmon
or
Pepper Smoked Salmon*

Served with Copped Egg, Diced Tomatoes, Capers, Onions

\$450 Each - Serves 50

Baked Brie Display

Whole Wheel of Baked Brie in Puff Pastry with Raspberry Sauce

Served with French Baguettes

\$250 Per Display - 30 Servings

****Chef Required @ \$100 Labor Charge***

Antipasto Display

Pepperoni, Prosciutto, Genoa Salami, Provolone Cheese

Fresh Mozzarella, Marinated Artichoke Hearts, Broccoli Vinaigrette, Grilled Mushrooms

Hearts of Palm, Marinated Grilled Vegetables, Pepperoncini, Cherry Tomatoes, Olives

Small (25 Servings)..... \$300

Large (50 Servings)..... \$475

Served with Sliced Italian Bread

Grilled Vegetable Display

Grilled Asparagus, Yellow Squash, Zucchini,

Portobello Mushroom, Eggplant and Roasted Peppers

Served with Hummus and Olive Tapenade

Small (25 Servings)..... \$200

Large (50 Servings)..... \$275

Prices are Subject to 8% Tax and 22% Service Charge

RECEPTIONS

CULINARY DISPLAYS

Chilled Seafood Display

Shrimp, Crab Claws, Crab Legs

\$325 Per Display - 35 Pieces

Strawberry Display

Dipped in Dark and White Chocolate

\$200 Per Display - 50 Strawberries

Chocolate Covered Fruit Display

A Rainbow of Fresh Seasonal Fruit

Dipped in Dark and White Chocolate

\$160 Per Display - 50 Pieces

Miniature Pastry Display

Chantilly Cream Puffs, Chocolate Éclairs, Napoleon Slices

Assorted Fruit Tartelettes Assorted Petit Fours

\$165 Per Display - Serves 50

Cheese Display

An Array of Domestic Cheeses Displayed with a

Selection of Crackers and French Bread

Garnished with Fresh Fruit

Small (25 Servings).....\$200 Per Display

Medium (50 Servings).....\$325 Per Display

Large (100 Servings).....\$475 Per Display

Mozzarella Tomato Display

Sliced Mozzarella and Roma Tomatoes

Garnished with Fresh Basil Leaves and Balsamic Glaze

Small (25 Servings).....\$200 Per Display

Large (50 Servings).....\$350 Per Display

Prices are Subject to 8% Tax and 22% Service Charge

RECEPTIONS

CULINARY DISPLAYS

Fresh Seasonal Fruit Display

Magnificent Display of Sliced and Whole Fruits of the Season

- Small (10 Servings).....\$75 Per Display*
- Medium (25 Servings).....\$150 Per Display*
- Large (50 Servings).....\$275 Per Display*

Served with Yogurt Dipping Sauce

Fresh Vegetable Display

*Carrots, Celery, Zucchini, Cauliflower, Cucumber
Broccoli, and Cherry Tomatoes
Ranch, Olive Tapenade, Toasted Sunflower Seeds*

- Small\$75 Per Display*
- Medium\$150 Per Display*
- Large\$275 Per Display*

Served with Choice of One: Ranch or Roasted Bell Pepper Hummus

Prices are Subject to 8% Tax and 22% Service Charge



RECEPTIONS

CARVING STATIONS

Whole Tenderloin of Beef

\$450 - Serves 30

Salmon Filet Baked in Puff Pastry

\$275 - Serves 25

Prime Rib

\$400 - Serves 25

Roast Loin of Pork

\$225 - Serves 50

Whole Baked Bone-In Ham

\$275 - Serves 40

Boneless Double Breast of Turkey

\$225 - Serves 30

ALL CARVED ITEMS

Served with Appropriate Condiments and Assorted Rolls

****Chef required for every 50 guests at \$100 Each****

4 Hour Minimum

\$50 Each Additional Hour

Prices are Subject to 8% Tax and 22% Service Charge

STATIONS

Fajita Stations

Minimum of 50 People Required

(4oz Per Person)

Spicy Chicken and Marinated Beef Sautéed with Onions & Bell Peppers

Served with:

*Soft Flour Tortillas, Jalapeno Peppers, Salsa (Pico De Gallo), Guacamole,
Sour Cream, Cheddar Cheese, Shredded Lettuce, and Diced Tomatoes*

\$15 Per Person

Add Shrimp additional \$10 Per Person

Salad Bar Station

Minimum of 25 People Required

Choice of Greens, Iceberg, Romaine, Red Leaf Lettuce

Served with:

Artichoke Hearts, Tomato Wedges, Carrots

Onions, Shredded Cheddar, Chopped Eggs

Cucumber, Garlic Croutons, Sunflower Seeds and Bell Pepper, Chick Peas

Assorted Dressing

\$10 Per Person

Mashed Potato Bar

Minimum of 50 People Required

Creamy Mashed Potatoes

Toppings:

Marsala Gravy

Asparagus Tips

Broccoli

Shredded Cheddar Cheese

Bacon Bits

Chives

\$10 Per Person

Baked Potato Bar

Minimum of 50 People Required

(1 Potato per person)

Hot Cheddar Cheese Sauce

Chives

Shredded Cheddar Cheese Blend

Sour Cream

Butter

Bacon Bits

\$10 Per Person

Prices are Subject to 8% Tax and 22% Service Charge

STATIONS

Pasta Station

(4oz Serving Per Person)

PASTAS

Cheese Tortellini or Penne

SAUCES

Choice of Two

Creamy Tomato Vodka

Marinara

Meat Sauce

Pesto

Alfredo

Garlic Bread, Parmesan Cheese

\$10 Per Person

Above Pasta Station served with Meatballs or Italian Sausage, Bell Peppers and Mushrooms

Additional \$12 Per Person

Teriyaki Stir Fry Station

Minimum of 100 People Per Selection

4oz Per Person

Broccoli, Pea Pods, Onions, Bean Sprouts and Water Chestnuts, Baby Corn, Carrot

With Teriyaki Sauce

Tofu

Pork

Chicken

Beef

Shrimp

(26-30 Shrimps)

Served With:

Soy Sauce

*****One Chef for every 50 People Required at \$100 Each*****

Prices are Subject to 8% Tax and 22% Service Charge

DESSERT STATIONS

Chocolate Fondue Station

Minimum of 50 People Required

Assorted Fresh Strawberries, Cantaloupe

Pretzels, Marshmallows, Pound Cake, Graham Crackers

With Dark and White Chocolate

Fresh Whipped Cream

\$10 Per Person

****Requires One Pastry Chef at \$100 for every 50 People****

Prices are Subject to 8% Tax and 22% Service Charge

RECEPTION

Dry Snacks

Fancy Mixed Nuts

(10oz Can)

\$18 Per Can

Potato Chips

(10 Servings)

\$12 Per Bowl

Pretzels

(10 Servings)

\$12 Per 64oz Bowl

Spanish Peanuts

(12oz Can)

\$18 Per Can

Tortilla Chips

With Assorted Dips

(10 Servings)

\$12 Per Bowl

Assorted Dips (Served in Glass Supremes, 10 Servings)

<i>Guacamole</i>	<i>\$40 Each</i>
<i>Jalapeno Cheese</i>	<i>\$24 Each</i>
<i>Hummus (Served with Pita Bread)</i>	<i>\$36.Each</i>
<i>Ranch</i>	<i>\$20 Each</i>
<i>Salsa</i>	<i>\$20 Each</i>
<i>Onion Dip</i>	<i>\$20 Each</i>
<i>Spinach & Artichoke</i>	<i>\$40 Each</i>
<i>Cream Cheese and Smoked Salmon Dip</i>	<i>\$50 Each</i>

Prices are Subject to 8% Tax and 22% Service Charge

CATERING BEVERAGE LIST

PREMIUM BRANDS

Canadian Whiskey

Crown Royal

Bourbon

Jack Daniels

Rum

Captain Morgan

Vodka

Titos Vodka

Scotch

Glenfiddich

Gin

Tanqueray

Tequila

Hornitos

CALL BRANDS

Canadian Whiskey

Canadian Club

Bourbon

Jim Beam

Rum

Bacardi

Vodka

Pinnacle

Scotch

Johnnie Walker Red

Gin

Bombay Sapphire

Tequila

Jose Cuervo Gold

COGNACS & CORDIALS

Hennessy VS

Jagermeister

Rumplemintz

Amaretto

Kahlua

Grand Marnier

Bailey's Irish Cream

INCLUDED WITH ALL BAR SELECTIONS

Domestic Beer

Bottled Water

Imported Beer

Red and White Wine

Soft Drinks

Assorted Juices

Prices are Subject to 8% Tax and 22% Service Charge

CATERING BEVERAGE LIST

HOSTED BAR

<i>Cordials and Cognacs</i>	<i>\$8.50 Per Serving</i>
<i>Premium Brands</i>	<i>\$8.50 Per Serving</i>
<i>Call Brands</i>	<i>\$6.50 Per Serving</i>
<i>Sparkling Wine</i>	<i>\$6.50 Per Serving</i>
<i>Red or White Wine</i>	<i>\$5.50 Per Serving</i>
<i>Imported Beer</i>	<i>\$6.25 Per Serving</i>
<i>Domestic Beer</i>	<i>\$4.75 Per Serving</i>
<i>Bottled Water</i>	<i>\$2.25 Per Serving</i>
<i>Assorted Fruit Juices</i>	<i>\$3.75 Per Serving</i>
<i>Assorted Soft Drinks</i>	<i>\$3.25 Per Serving</i>
<i>Micro Brew</i>	<i>\$6.25 Per Serving</i>

*Bartender Labor Charge @ \$100 Each
If less than \$750 generated per bar*

CASH BAR

<i>Cordials and Cognacs</i>	<i>\$9 Per Serving</i>
<i>Premium Brands</i>	<i>\$9 Per Serving</i>
<i>Call Brands</i>	<i>\$7 Per Serving</i>
<i>Sparkling Wine</i>	<i>\$7 Per Serving</i>
<i>Red or White Wine</i>	<i>\$6 Per Serving</i>
<i>Imported Beer</i>	<i>\$6.50 Per Serving</i>
<i>Domestic Beer</i>	<i>\$5 Per Serving</i>
<i>Bottled Water</i>	<i>\$2.50 Per Serving</i>
<i>Assorted Fruit Juices</i>	<i>\$4 Per Serving</i>
<i>Assorted Soft Drinks</i>	<i>\$3.50 Per Serving</i>
<i>Micro Brew</i>	<i>\$6.50 Per Serving</i>

*Bartender Labor Charge @ \$100
If less than \$750 generated per bar
Cashier Required*

Cash Bar Prices are Inclusive of Applicable Tax

Prices are Subject to 8% Tax and 22% Service Charge

CATERING WINE LIST

CHAMPAGNE & SPARKLING WINE

<i>Rosa Regale, Brachetto D'Acqui, Italy</i>	\$38 Per Bottle
<i>Roederer Estate Brut, Anderson Valley California</i>	\$41 Per Bottle
<i>Wycliff, Catalunya, Spain</i>	\$26 Per Bottle

WHITE WINE

Chardonnay

<i>Canoe Ridge, Columbia Valley Washington</i>	\$34 Per Bottle
<i>Josh Chardonnay</i>	\$28 Per Bottle
<i>Long Shadows Dance, Columbia Valley Washington</i>	\$58 Per Bottle
<i>Copper Ridge, California</i>	\$18 Per Bottle

Riesling

<i>Chateau Ste. Michelle, Columbia Valley Washington</i>	\$28 Per Bottle
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Sauvignon Blanc

<i>Oyster Bay Marlborough, New Zealand</i>	\$30 Per Bottle
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WHITE ZINFANDEL

<i>Copper Ridge, California</i>	\$18 Per Bottle
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RED WINE

Cabernet Sauvignon

<i>Drumheller, Columbia Valley Washington</i>	\$28 Per Bottle
<i>Copper Ridge, California</i>	\$18 Per Bottle

Merlot

<i>Januik, Columbia Valley Washington</i>	\$42 Per Bottle
<i>Clos Du Bois, North Coast California</i>	\$28 Per Bottle
<i>Seven Falls, Wahluke Slope California</i>	\$34 Per Bottle

Pinot Noir

<i>Decoy, Sonoma California</i>	\$38 Per Bottle
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Prices are Subject to 8% Tax and 22% Service Charge