



PREMIUM DINNER BUFFET

Minimum Service 75 people

Our experienced catering staff will gladly help you customize a buffet from our entrée list.
Buffets are served with freshly-baked rolls and a choice of coffee or iced tea.

SALADS

Choose two:

Classic Caesar Salad

California Fresh Fruit Medley

Cluster Tomato, basil & Fresh Mozzarella Salad

House Spring Mix Salad

Baby greens, Maytag Bleu cheese, sun-dried cranberries,
candied pecans & Balsamic vinaigrette.

ACCOMPANIMENTS

Choose two:

Golden Harvest rice

Oven-roasted Yukon Gold potatoes with rosemary

White Cheddar-mashed red-skin potatoes

Sweet Potato *Fritas*

ENTRÉES

FRESH SALMON

Charbroiled; lemon-tarragon aioli.

GRILLED SHRIMP WITH WILD MUSHROOM RAVIOLI

Basil pesto, cream & shaved Parmesan.

STUFFED PASTA SHELLS FLORENTINE

Jumbo ricotta & spinach-stuffed shells with a fresh tomato-artichoke sauce.

FOCACCIA-CRUSTED CHICKEN

Sautéed mushrooms, sun-dried tomato butter.

CHICKEN CORDON BLEU

Sun-dried tomato sauce.

*ROTISSERIE-SEASONED BREAST OF TURKEY

Cornbread apple-pecan stuffing, pan gravy & cranberry sauce.

*MEYER NATURAL ANGUS PRIME RIB OF BEEF

Herb-crust, slowly roasted for hours. *Au jus* & horseradish sauce.

*OREGON BLACKBERRY-GLAZED LOIN OF PORK

Fresh thyme & Zinfandel pan sauce.

**One entrée will be carved on the dinner buffet.*

TWO ENTRÉES 32.95 * THREE ENTRÉES 35.95**

A service charge of 19% will be added to all food and hosted beverages.

Rev. October 09