

# *Dinner Buffet*

.....  
*Minimum of 20 people*

***Two Entrées \$64.00***

*select two starters  
two accompaniments  
two entrées  
one dessert*

***Three Entrées \$79.00***

*select two starters  
three accompaniments  
three entrées  
one dessert*

*Includes: assorted rustic bread with sweet cream butter, Seattle's Best® regular & decaffeinated coffee, assorted Chado High Tea®*





## ***Starters***

### ***Caesar Salad***

*hearts of romaine, parmesan cheese, foccacia croutons, caesar dressing*

### ***Chopped Bleu Salad***

*iceberg lettuce, crumbled bleu cheese, candied bacon, tomato, bleu cheese dressing*

### ***Wild Greens Salad***

*sliced apples, cranberries, bleu cheese, walnuts, apple vinaigrette*

### ***Spinach Salad***

*spinach, goat cheese, red onions, cherry tomatoes, balsamic vinaigrette*

### ***Antipasto Tray***

*grilled marinated vegetables, cured meats*

### ***Assorted Domestic Cheeses***

*assorted cheese with dried fruit & nuts, gourmet crackers*



*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs)  
plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*



## *Accompaniments*

*Braised Brussel Sprouts*

*Grilled Asparagus (seasonal)*

*Roasted Assorted Vegetables*

*Herb Wild Rice*

*Garlic Mashed Potatoes*

*Herb & Vegetable Quinoa*



*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*



## *Entrées*


*Lemon Roasted Chicken*  
*white wine, tomato, lemon sauce*

*Beef Tenderloin*  
*mushroom demi-glace*

*Northwest Salmon*  
*shallot herb butter*

*Roasted Pork Loin*  
*roasted red pepper & caper relish*

*Wild Mushroom Ravioli*  
*wilted kale, tomatoes, onions, brown butter sauce*



*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs)  
plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*



## *Sweet Finishes*

### *Tiramisu*

*espresso drenched cake, mascarpone cheese & cocoa*

### *Chocolate Truffle Torte*

*berry coulis, shaved dark chocolate [gf]*

### *New York Style Cheesecake*

*salted caramel or mixed berry sauce*

### *Brie Cheese and Fruit plate*


*brie cheese, berries, melon [gf]*

### *Mini Petit Fours*

*chef's assortment of flavors*

### *Brownies, Cookies, Biscotti*

*freshly baked*



*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*


# *Plated Dinner*



*Select one starter, two entrées, one dessert*

*Includes: assorted rustic bread with sweet cream butter  
Seattle's Best® regular & decaffeinated coffee,  
assorted Chado High Tea®*





## ***Starters (select one)***

### ***Classic Caesar***

*hearts of romaine, croutons, caesar dressing, parmesan cheese*

### ***The Wedge***


*iceberg lettuce, bleu cheese, roasted tomato, bacon, bleu cheese dressing*

### ***Baby Spinach***


*baby spinach, goat cheese, red onions, cherry tomatoes, balsamic vinaigrette*

### ***Wild Greens***

*sliced apples, cranberries, bleu cheese, walnuts, apple vinaigrette*



*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*



***Entrées (select two)***

***Lemon Roasted Chicken*** \$46.00 per person  
*garlic mashed potatoes, seasonal vegetables*

***Beef Tenderloin*** \$52.00 per person  
*mushroom demi-glace, garlic mashed potatoes, seasonal vegetables*


***Northwest Salmon Fillet*** \$47.00 per person  
*shallot herb butter, rice pilaf, seasonal vegetables*

***Top Sirloin Steak*** \$44.00 per person  
*red wine demi-glace, herb roasted potatoes, fresh seasonal vegetables*

***Duos (create a combination from the water & the range)*** \$78.00 per person


***From the Water***  
*prawns, grilled salmon or seared scallops*

***From the Range***  
*top sirloin, lemon roasted chicken or beef tenderloin*



*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs)  
plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*





***Dessert (select one)***

***Tiramisu***

*espresso drenched cake, mascarpone cheese & cocoa*

***Chocolate Truffle Torte***

*berry coulis, shaved dark chocolate [gf]*

***New York Style Cheesecake***


*salted caramel or mixed berry sauce*

***Sorbet & Berries***

*chef selection of sorbet, fresh berries [gf]*

***Brie Cheese and Fruit plate***

*brie cheese, berries, melon [gf]*



*A customary 23% taxable service charge (14% distributed to service personnel, 9% retained by hotel to offset administrative costs) plus applicable sales tax will be applied to all pricing. Prices subject to change without notice.*