



CATERING MENU

Breakfast Buffet

CONTINENTAL

Assorted Pastries
Seasonal Fruit Tray
Yogurt Parfait
Coffee, Hot Chocolate, Juice
\$12 per person

PANCAKE

*Scrambled Eggs
Hash Brown Potatoes
*Bacon or Sausage
Buttermilk Pancakes
Coffee, Hot Chocolate, Juice
\$18 per person

FRENCH TOAST

*Scrambled Eggs
Hash Brown Potatoes
*Bacon or Sausage
French Toast
Coffee, Hot Chocolate, Juice
\$18 per person

BISCUITS & GRAVY

*Scrambled Eggs
Hash Brown Potatoes
*Bacon or Sausage
French Toast
Coffee, Hot Chocolate, Juice
\$18 per person

PRICES DO NOT INCLUDE TAX AND 18% GRATUITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER BUFFET

30 Person Minimum

STARTERS

Fresh dinner rolls with butter

Choice of salad: Caesar, seasonal, or house salad

SIDES

Choose Two:

Steamed Vegetable Medley, Seasonal Vegetable, Rice Blend, Roasted Red Potatoes, Scalloped Potatoes, Garlic Mashed Potatoes

ENTRÉE OPTIONS

Carved Meats: Prime Rib (\$5 extra per person), Maple Glazed Ham

Beef: Top Sirloin (add Crab Oscar for \$5 per person), Santa Maria Tri-Tip

Pork: Tuscany Pork Loin w/ sundried tomato basil beurre blanc

Poultry: Airline Chicken w/ smoked apple beurre blanc, Chicken Marsala, or Turkey w/ southern style dressing

Seafood: Baked Cod w/ creamy red onion and bacon topping, Grilled Pacific Salmon w/ citrus butter

Pasta: Meaty Bolognese, Marinara, Alfredo Fettuccini

DESSERT

New York Cheesecake, Crème Brulee,
Seasonal Dessert

Add \$4 per person

PRICING

Buffet Style: \$28 for 1 entrée choice or
\$32 for 2 entrée choices

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LUNCH BUFFET

Pricing is per person-Minimum of 30 people

SOUP & SALAD

Price is dependant
On choices of soups and Salads

ASIAN

Beef or chicken Teriyaki
Rice
Spring Rolls
\$15 per person

DELI

Build your own Sandwich, Wrap, Bratz
Housemade Chips
\$13 per person
Add Pasta or Potato Salad \$4 per person

HOT SANDWICH

Choice of:
Pulled Pork, Tri Tip, Chicken Breast
House made Chips
House, Pasta, or Potato Salad
\$16 per person

TACO BAR

Beef & Chicken, chips & salsa,
Beans & Rice, all the toppings
Choice of corn or flour tortillas
\$15 per person

PASTA BAR

Marinara, Meaty Bolognese
Alfredo Fettuccine
\$14 per person
Rolls— add \$1 Salad—add \$3

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HOT APPETIZERS

each appetizer will feed 50 people (smaller sizes available)

SKEWER PAN

Teriyaki Chicken or Beef

50 per pan \$150

Coconut Prawns

50 per pan \$200

BRUSCHETTA TRAY

Smoked Salmon : \$150

Tomato Basil and Mozzarella w/
Balsamic Glaze:\$130

Steak Tenderlion: \$150

PASTRY BITES

Brie & Fig Chutney:\$75

Spinach Artichoke:\$75

Lox & Cream Cheese:\$85

MEAT BALLS

Swedish Style, Smokey BBQ

Thai Sweet Chili

100 per pan \$100

CRAB STUFFED MUSHROOMS:\$175

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COLD APPETIZERS

each appetizer will feed 50 People (smaller sizes available)

LETTUCE WRAP:

Ahi Tuna Poke \$175

Shrimp \$150

Beef or Chicken \$130

CHILLED PRAWNS: \$175

FRUIT TRAY: \$120

CHEESE TRAY: \$165

CHARCUTERIE TRAY: \$175

VEGETABLE PLATTER:\$ 110

PINWHEEL TRAY: \$125

Our Chef is willing to custom make a menu for your group.
If you do not see an item you are looking for, please let us know.

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PLATED LUNCH

Add warm rolls:\$1 Add soup or salad:\$3

CHICKEN DISHES

Marsala

Airline w/ smoked apple beurre blanc

Roasted w/ citrus beurre blanc

\$13 per person

Served with seasonal vegetable and
potato choice

BEEF DISHES

6 oz. Top Sirloin:\$16

10 oz. Top Sirloin:\$20

Add Oscar Topping:\$3

Served with seasonal vegetable and
potato choice

FRESH CATCH

7 oz. Grilled Salmon w/ citrus
butter:\$17

10 oz. Baked Cod w/ creamy red onion
bacon topping:\$15

Served with seasonal vegetable and
potato choice

PASTA

Fettuccini Pasta with Marinara or
Alfredo:\$12

Add Chicken:\$2

Add Shrimp:\$4

SALADS

Caesar:\$12 Add Chicken:\$2

Seasonal Salad:\$13

Steak Salad:\$18

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BRUNCH BUFFET

Pricing is per person

QUICHE

Margarita-Sun dried tomatoes, fresh basil, mozzarella, eggs, crust

Northwest-smoked salmon, spinach, mushrooms, eggs, and a dill cream topping

Chorizo-Spanish chorizo, roasted bell peppers, onions, pine nuts, eggs and romesco sauce

Denver-ham, bell peppers, onions, cheddar cheese, eggs

\$6

BAGEL STATION

3 different topping options

\$3.5

Add gravlax

\$2

FLATBREADS

Lox-salmon gravlax, red onions, capers, dill, and cream cheese

Salami & Eggs-salami, red onions, sunny eggs, red chili flakes

\$6

DANISH PASTRIES

Choose from Savory or Sweet

\$3

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