

DINNER BUFFET OPTIONS

BASIC BUFFET

INCLUDES CHOICE OF SALAD, ACCOMPANIMENT, SEASONAL VEGETABLE,
FRESH BAKED BREADS, ENTRÉE AND A DESSERT SELECTION

46.00

INTERMEDIATE BUFFET

INCLUDES CHOICE OF TWO SALADS, ACCOMPANIMENT, SEASONAL VEGETABLE,
FRESH BAKED BREADS, ANY TWO ENTRÉES AND A DESSERT SELECTION

70.00

ADVANCED BUFFET

INCLUDES CHOICE OF TWO SALADS, TWO ACCOMPANIMENTS, SEASONAL
VEGETABLE, FRESH BAKED BREADS, ANY TWO ENTRÉES, AND ANY TWO
DESSERT SELECTIONS

82.00

ADDITIONAL SALADS AVAILABLE FOR \$6

ADDITIONAL ACCOMPANIMENTS FOR \$10

ADDITIONAL ENTREES AVAILABLE FOR \$15

ADDITIONAL PREMIUM CARVED ENTRÉES AVAILABLE FOR \$30

ADDITIONAL DESSERTS FOR \$6

*ALL SERVED WITH FRESH BREWED GREAT NORTHERN COFFEE AND TAZO TEAS, LEMONADE,
FOUNTAIN DRINKS, ICED TAZO TEA*

SALADS

ORGANIC MIXED GREENS WITH TOMATO, CUCUMBERS, RED WINE VINAIGRETTE

CAESAR SALAD WITH GARLIC CROUTONS, SHAVED ASIAGO, CLASSIC DRESSING

ORGANIC SPINACH SALAD WITH MANDARIN ORANGES, ALMONDS, POPPY SEED DRESSING

ORECCHIETTA PASTA SALAD WITH ROASTED TOMATOES, OLIVES, BALSAMIC VINAIGRETTE

ISRAELI COUSCOUS WITH DRIED FRUIT AND FRESH MINT

LEMON MARINATED FINGERLING POTATOES WITH ARUGULA AND PANCETTA

ACCOMPANIMENTS

ROASTED RED SKIN POTATOES, CRISP PANCETTA, CARAMELIZED ONIONS

CREAMY RICE PILAF WITH SUN-DRIED TOMATOES, FRESH BASIL

ROASTED GARLIC WHIPPED POTATOES

WILD MUSHROOM-POTATO PAVÉ

CARAMELIZED SWEET POTATOES

WILD RICE WITH SUN-DRIED CRANBERRIES, TOASTED HAZELNUTS

SAGE SPOONBREAD WITH SMOKED BACON, ROSEMARY

CHICKEN AND FISH ENTRÉES

PAN ROASTED ORGANIC CHICKEN BREAST WITH ROSEMARY JUS

PAN-SEARED IDAHO TROUT WITH GREEN CHILI-SWEET CORN STEW

ROASTED ALASKAN HALIBUT WITH TOMATO-FENNEL BROTH

GRILLED WILD SALMON WITH CHAMPAGNE-BASIL BUTTER

BRAISED ORGANIC CHICKEN COQ AU VIN WITH PEARL ONIONS, SMOKED BACON

CARVED ENTRÉES*

GRILLED DOUBLE R RANCH PRIME RIB OF BEEF
WILD MUSHROOM BORDELAISE

GARLIC AND ROSEMARY STUDED LEG OF LAMB
MARSALA-MINT JUS

SMOKED BREAST OF NATURAL TURKEY
GIBLET GRAVY

SMOKE-ROASTED WILD SALMON
SMOKED CHIPOTLE HOLLANDAISE

ROASTED KUROBUTA PORK LOIN
APRICOT CHUTNEY

GRILLED DOUBLE R RANCH STRIPLOIN OF BEEF
RED WINE-TRUFFLE JUS

PREMIUM CARVED ENTRÉES*
ADDITIONAL \$15.00

HOUSE-SMOKED BUFFALO TENDERLOIN
MADEIRA GLACE

SLOW ROAST PRIME RIB OF BUFFALO
HORSERADISH CREAM, NATURAL JUS

GRILLED SNAKE RIVER FARMS KOBE STRIPLOIN OF BEEF
RED WINE-TRUFFLE JUS

GRILLED SNAKE RIVER FARMS KOBE TENDERLOIN OF BEEF
WILD MUSHROOM BORDELAISE

**CHEF'S FEE APPLIES
\$100.00 PER 50 PPL*

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. APPROPRIATE TAX AND 20% SERVICE CHARGE ARE ADDITIONAL.