

# Dinner Buffet

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Summer

## BASIC BUFFET

includes choice of salad, accompaniment, seasonal vegetable,  
fresh baked breads, entrée and a dessert selection

49.00

## INTERMEDIATE BUFFET

includes choice of two salads, accompaniment, seasonal vegetable,  
fresh baked breads, any two entrées and a dessert selection

72.00

## ADVANCED BUFFET

includes choice of two salads, two accompaniments,  
seasonal vegetable, fresh baked breads, any two entrées  
and any two dessert selections

88.00

Additional Salads	8.00
Additional Accompaniments	10.00
Additional Entrees	15.00
Additional Desserts	6.00

Prices are per person unless otherwise noted.  
Appropriate tax and 20% service charge are additional.  
All options are served with fresh brewed great northern coffee and teas,  
lemonade and iced tea

## Salads

### ORGANIC MIXED GREENS

roma tomato, english cucumber, cabernet vinaigrette

### CLASSIC CAESAR SALAD

romaine spears, torn croutons, shaved pecorino

### WYOMATO SALAD

roasted fennel-sweet onion "chow chow", whipped feta, fennel pollen

### SWEET PICKLED SUMMER STONE FRUIT

toasted macadamia, gingered yogurt, summer herbs,  
orange blossom honey

### SUMMER CORN AND BLACK BEAN

grilled leek, fresh basil, smoked bacon-chili vinaigrette

## Accompaniments

### ROASTED RED SKIN POTATOES

crisp pancetta, caramelized onions

### ROASTED VEGETABLE COUSCOUS

parsley vinaigrette

### TRUFFLE ROASTED FINGERLING POTATOES

lemon zest

### MASCARPONE-POLENTA PAVÉ

roasted wild mushrooms

### SUMMER SQUASH-CHICKPEA STEW

lemon, parsley, curry butter

## Chicken and Fish Entrées

GRILLED NATURAL ABF CHICKEN BREAST  
lemon-pancetta butter

SUN-DRIED TOMATO CRUSTED BUTTERFISH  
warm summer bean-smoked bacon salad

MISO GLAZED SCOTTISH STEELHEAD  
spring roll "salad", zucchini kim chi

PAN-ROASTED NATURAL ABF CHICKEN BREAST  
smoked wyomato, tomato-basil vinaigrette

## Carved Entrées

SMOKED BREAST OF NATURAL TURKEY  
cranberry chutney and roasted turkey jus

ROSEMARY GRILLED LOCAL LAMB LOIN  
mint-lemon zest jus

SMOKE-ROASTED WILD SALMON  
smoked chipotle hollandaise

GRILLED DOUBLE R RANCH STRIPLOIN OF BEEF  
red wine-truffle jus

GRILLED DOUBLE R RANCH TENDERLOIN OF BEEF  
wild mushroom bordelaise

SEARED HAWAIIAN YELLOWFIN TUNA  
balsamic-soy glaze

HOUSE-SMOKED BISON TENDERLOIN  
madeira glaze  
(additional \$18.75/person)

## Desserts

FRESH PEACH COBBLER  
salted caramel sauce

MIXED BERRY COBBLER  
vanilla bean cream

FLATHEAD CHERRY CLAFOUTIS  
amaretto crème anglaise

KEY LIME TART  
toasted honey meringue

ASSORTED DESIGNER CUPCAKES

CHEF'S SELECTION  
assorted miniature desserts