

# DINNER MENU

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## FRESH MEXICAN GRILL/\$45

### APPETIZERS

#### Mini Taco Bites

Mexican-spiced ground beef and cheddar cheese, served in a mini pie shell and topped with sour cream and pico de gallo

#### Tequila Shrimp Shooters

Jumbo prawns served in a shot glass with tequila cocktail sauce, garnished with a lemon wedge and cilantro

#### Jalapeno Poppers

Jalapenos hand breaded and stuffed with Mexican cheese and spices, then fried until golden brown

### MAIN BUFFET

#### Southwest Stuffed Chicken

Moist chicken breast filled with bacon, Monterey jack cheese, cilantro, chipotle paste, and topped with cumin-lime sauce

#### Steak Mexicano

Juicy flank steak, marinated and seared over an open flame, served over a bed of sautéed peppers, onions, and mushrooms

#### Southwest Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, tossed with our house-made Chipotle Caesar dressing

#### Spanish Rice

Seasoned with fresh tomatoes, garlic, and onion

#### Spicy Refried Beans

Pinto beans, sauteed and blended with diced jalapenos

#### Mexican Corn Salad

Corn cut straight from the cob, tossed with Mexican spices and topped with cotija cheese and cilantro

#### Chips & Salsa

### DESSERT

Pick 1 Desert Option

#### Sopapilla Cheesecake Squares

Fried dough topped  
with cinnamon and  
sugar swirled  
cheesecake

#### Chocolate Dipped Fruit

Cantaloupe,  
honeydew,  
pineapple, grapes,  
and strawberries  
dipped in dark  
chocolate

#### Chocolate Truffles

Assortment of  
cinnamon, tain,  
and chocolate  
covered truffles

### Coordinating Your Vegetarian Entrée Option

Add at \$25 per guest and served with same sides OR \$10 a la cart as your "just-in-case"

#### Poblano Stuffed Peppers

Stuffed with cilantro-lime rice and black beans, topped with our Mexican-style four-cheese blend

Themed Buffets

Design Perfect

Catering

# DINNER MENU

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## FUSION /\$45

### APPETIZERS

#### Trio of Spreads

Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño dips, served with an assortment of baguettes and pita triangles

#### Roasted Sweet Potato Bites

Sliced sweet potato, roasted and topped with cilantro-pesto puree

#### Thai Chicken Endives

Shredded chicken, carrots, cabbage, pecans and Thai peanut sauce served in Belgium endive spears

### MAIN BUFFET

#### Tandoori Spiced Chicken

Mix of tender chicken breast and thighs marinated in our thick saffron and spice dressing, panfried in the marinade

#### Lamb Fry

Tender cubes of leg of lamb, sautéed with onions, garlic, ginger, and chilies

#### Salad option

Pick 1 Option

#### Asian Slaw

Our blend of shredded cabbage with carrots, beansprouts, green onions, and toasted sesame seeds, tossed in our sweet chili slaw dressing

#### Oriental Salad

Spring mix tossed with Asian vegetables, chow mein noodles, and toasted almonds, tossed in our sesame vinaigrette

#### Basmati Rice

Long, slender white rice

#### Pan-Fried Garlic Green Beans

Fresh green beans pan-fried, and tossed in our garlic glaze

#### Sweet Bread Rolls

Served with butter pats

### DESSERT

#### Assorted Shooters

Coconut Tapioca - Banana Cream Pie - Chocolate Mousse

#### Coordinating Your Vegetarian Entrée Option

Add at \$25 per guest and served with same sides OR \$13 a la cart as your "just-in-case"

#### Mushroom and Butternut Squash Curry

Diced mushrooms served in our perfectly spiced butternut squash curry, garnished with cilantro

Themed Buffets

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Catering

# DINNER MENU

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## ITALIAN STREET PARTY/\$45

### APPETIZERS

#### Bruschetta

Fresh grilled eggplant, Roma tomato, and fresh mozzarella, served on crunchy crostini and topped with fresh basil

#### Antipasti Skewers

Cheese tortellini, salami slice, white cheddar, and an olive on a small skewer and drizzled with our white-herb vinaigrette

#### Prosciutto-Wrapped Melon

Assorted melon wedges wrapped with prosciutto

### MAIN BUFFET

Pick 2 entree options

#### Chicken Parmesan Tender

Chicken breasts hand coated with grated Parmesan and Italian breadcrumbs, baked in our classic marinara sauce, finished with freshly melted mozzarella

#### Garlic Butter Pork Tenderloin

Pork loin rubbed with Italian seasonings and braised in our butter & garlic sauce

#### Chicken Marsala

Baked tender breast of chicken, served in a creamy Marsala wine sauce

#### Chicken and Shrimp Cheese Tortellini

Delicate pasta pillows filled with Italian cheeses tossed in our pesto-alfredo sauce, served with diced chicken and bay shrimp on the side included

### SOUP OR SALAD

Pick 1 Option

#### Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes and our Caesar dressing topped with garlic croutons

#### Italian Chopped Salad

Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncinis, and olives dressed in our white herb vinaigrette, topped with parmesan cheese and croutons

#### Minestrone

Thick Italian soup made with small shell pasta, beans, onions, celery, carrots, house-made stock, and tomatoes

#### Tomato Basil

Rich and creamy soup, made primarily out of roasted tomatoes, basil leaves, and cream

#### Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style

#### Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

#### Bread Basket

Fresh-baked Italian breads served with pats of butter

Themed Buffets

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## ITALIAN STREET PARTY/CONTINUED

### DESSERT Pick 1 Option

**Assorted Shooters**  
Lemon, strawberry shortcake, and chocolate mousse

**Chocolate Dipped**  
Fruit Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped in dark chocolate

**Fruit Tarts**  
Assorted mini tarts filled with vanilla custard, topped with seasonal berries

**Coordinating Your Vegetarian Entrée Option**  
Add at \$25 per guest and served with same sides OR \$13 a la cart as your "just-in-case"

### Vegetarian Lasagna

#### Eggplant Parmesan

Thick slices of eggplant hand coated with grated Parmesan, and Italian breadcrumbs, baked in our classic marinara sauce, finished with melted mozzarella

#### Goat Cheese and Mushroom Ravioli

Delicate pasta pillows filled with seasoned goat cheese and diced mushrooms, tossed in our Parmesan cream sauce with sautéed mushrooms

## MEDITERRANEAN SURF & TURF/\$49

### APPETIZERS

#### Cheese Platter

Variety of imported and domestic cheeses accompanied by fig jam, grapes, apricots, nuts, and dates, and an assortment of crackers

#### Vegetable Crudité

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus OR roasted red pepper hummus

#### Spanakopita

Filo dough stuffed with feta cheese and spinach

Themed Buffets

# DINNER MENU

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## MEDITERANNEAN SURF & TURF/CONTINUED

### MAIN BUFFET

#### Gyro Sliced Steak

Gyro herb-marinated skirt steak, grilled to perfection and served over a bed of seasoned cherry tomatoes and red onions, drizzled with our fresh tahini sauce

#### Baked Cod

Lightly breaded and baked until golden brown, topped with sundried tomatoes, kalamata olives, onions, capers, parsley, and lemon butter sauce

#### Greek Salad

Crispy romaine hearts, chopped tomatoes, cucumbers, onions, Kalamata olives, and feta cheese, served with our house-made red wine vinaigrette

#### Lemon Wild Rice Pilaf

White and wild rice, slowly cooked with shallots and lemon juice, pilaf-style

#### Pita Basket

### DESSERT

#### Baklava

A Middle Eastern dessert made with filo dough, chopped nuts, and honey

#### Coordinating Your Vegetarian Entrée Option

Add at \$25per guest and served with same sides OR \$13 a la cart as your "just-in-case"

#### Stuffed Bell Peppers

Stuffed with quinoa, roasted tomatoes, and Parmesan cheese

## ARGENTINA/\$49

### APPETIZERS

#### Tequila Shrimp Shooters

Jumbo prawn served in a shot glass with tequila cocktail sauce, garnished with a lemon wedge and cilantro

#### Roasted Sweet Potato Bites

Sliced sweet potato, roasted and topped with cilantro-pesto puree

#### Antipasti Skewers

Cheese tortellini, salami slice, white cheddar, and an olive on a small skewer and drizzled with our white-herb vinaigrette

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## ARGENTINA /CONTINUED

### MAIN BUFFET

Pick 2 entree options

#### Argentinian Beef Skewers

Cubes of beef tenderloin, marinated, grilled over an open flame, served with our fresh chimichurri sauce

#### Grilled Chimichurri Chicken

Tender chicken thighs, marinated, grilled over an open flame, served with our fresh chimichurri sauce

#### Garlic Butter Pork Loin

Pork loin rubbed with Italian seasonings and braised in our butter and garlic sauce served with our fresh chimichurri sauce

#### Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our house-made citrus vinaigrette and Dijon dressings

#### Grilled Baby Carrots

Strips of carrots, tossed in olive oil, thyme, salt and pepper, then perfectly charred

#### Argentinian Potatoes

Peeled potatoes tossed with garlic, fresh basil and salt and pepper

#### Pita Basket

### DESSERT

#### Chocolate Dipped Shortbread

Cookies Assorted traditional shortbread cookies dipped in milk and dark chocolate

#### Coordinating Your Vegetarian Entrée Option

Add at \$25 per guest and served with same sides OR \$13 a la cart as your "just-in-case"

#### Vegetarian Skewers Fresh

vegetables, marinated, grilled over an open flame, served with our fresh chimichurri sauce

Themed Buffets

# DINNER MENU

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## SEOUL GARDEN/\$49

### APPETIZERS

#### Cucumber Boats

Cucumber stuffed with Dungeness crab meat, garnished with a red pepper fan

#### Candied Sweet Potato Bites

Sweet potato chip, pan fried with sugar and spices until caramelized

#### Mini Vegetable Eggrolls

Veggie eggrolls served with our sweet chili dipping sauce

### MAIN BUFFET

#### Baked Sesame Chicken

Tender chunks of all-white chicken breast sautéed with our honey sesame sauce, finished with sesame seeds and green onions

Korean BBQ Short Ribs Beef ribs marinated in Kalbi sauce and seared over an open flame until perfectly tender, topped with a sprinkle of green onions

#### Oriental Salad

Spring mix with Asian vegetables, chow-mein noodles, toasted almonds, and our house-made sesame vinaigrette

### VEGETABLE SIDE

Pick 1 Option

#### Pan Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with our plum sauce

#### Pan Fried Garlic Green Beans

Crisp green beans pan-fried Szechuan style and tossed in our garlic sauce

#### Sesame Rice

White rice, slowly cooked with sesame oil and tossed with scallions and sesame seeds Sweet

#### Bread Rolls

Served with butter pats

### DESSERT

#### Assorted Shooters

Seasonal Berry - Honey-Apple Cheesecake- Chocolate Mousse

#### Coordinating Your Vegetarian Entrée Option

Add at \$25 per guest and served with same sides OR \$13 a la cart as your "just-in-case"

#### Spicy Eggplant Fry

Diced eggplant, stir fried with onions, basil, honey, and our siracha garlic sauce, topped with green onions and sesame seeds

# DINNER MENU

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## TRADITIONAL/\$49

### APPETIZERS

#### Bacon-Wrapped Sea Scallops

North Atlantic sea scallops wrapped in thickly sliced honeycured bacon

#### Sweet Potato Bites

Sliced sweet potato, roasted and topped with cilantro-pesto puree

#### Roast Beef Tenderloin

Seared medium rare, served on a panko-crusted polenta round, topped with creamy horseradish, red onions, a tomato wedge, and garnished with parsley

### MAIN BUFFET

#### NW Chardonnay Baked Salmon

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce

#### Roast Striploin

Prepared medium rare served with demi-glace and creamy horseradish

#### NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

#### Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style

#### Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

#### Fresh Bread Basket Served

with butter pats

#### Assorted Petite Sweets

Lemon bars, chocolate-dipped strawberries, crème puffs, and seasonal bites

#### Coordinating Your Vegetarian Entrée Option

Add at \$25 per guest and served with same sides OR \$13 a la cart as your "just-in-case"

#### Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses, topped with our pesto-Alfredo sauce

Themed Buffets



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## PACIFIC NW/\$49

### APPETIZERS

#### Crab Cakes Dungeness

Crab cakes served on an Asian soup spoon, topped with wasabi aioli, fresh ginger and cucumber wedge

#### Ahi Tuna Poke

Ahi tuna cut into small cubes, marinated, served on an Asian soup spoon and garnished with pickled ginger

#### Sweet Potato Bites

Sliced sweet potato, roasted and topped with cilantro-pesto puree

### MAIN BUFFET

#### NW Chardonnay Baked Salmon

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce

#### Roast Striploin

Prepared medium rare served with demi-glace and creamy horseradish

#### NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

#### Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style

#### Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

#### Fresh Bread Basket

Served with butter pats

#### Assorted Petite Sweets

Lemon bars, chocolate-dipped strawberries, crème puffs, and seasonal bites

#### Coordinating Your Vegetarian Entrée Option

Add at \$25 per guest and served with same sides OR \$13 a la cart as your "just-in-case"

#### Pesto-Alfredo Tortellini

Delicate pasta pillows filled with Italian cheeses, topped with our pesto-Alfredo sauce

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Themed Buffets