

## Themed Dinner Buffets

Minimum Order of 25 Guests

### TRADITIONAL

38.90

#### APPETIZERS

##### **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

##### **Bacon-Wrapped Sea Scallops**

North Atlantic sea scallops wrapped in thickly sliced honey-cured bacon GF

##### **Sweet Potato Bites**

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

 Vegan GF

#### MAIN BUFFET


##### **NW Chardonnay Baked Salmon**

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

##### **Roast Striploin**

Prepared medium rare served with demi-glace and creamy horseradish GF

##### **NW Seasonal Greens**

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

##### **Wild Rice Pilaf**

White and wild rice, slowly cooked, pilaf-style  Vegan GF

##### **Grilled Marinated Vegetables**

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

##### **Fresh Bread Basket**

Served with butter pats

##### **Assorted Petite Sweets**

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

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#### Coordinating Your Vegetarian Entrée Option

*Add at 24.95 per guest and served with same sides OR 12.95 a la cart as your "just-in-case"*

##### **Pesto-Alfredo Tortellini**

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

**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 GF

**Sweet Potato Bites**

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

**MAIN BUFFET**

*Pick 1 Salmon Option*


**Baked Chicken Capri**

Moist chicken breast, pan-seared then baked, served in our Dijon beurre blanc sauce with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers GF


**Fire Grilled NW Salmon**

Grilled over an open flame, served with fresh tropical fruit salsa GF

**NW Seasonal Greens**

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

**Wild Rice Pilaf**

White and wild rice, slowly cooked, pilaf-style  GF

**Grilled Asparagus Platter**

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame  GF

**Fresh Bread Basket**

Served with butter pats

**Assorted Dessert Shooters**


Strawberry Shortcake – Chocolate Mousse – Seasonal Cheesecake

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**Coordinating Your Vegetarian Entrée Option**

*Add at 24.95 per guest and served with same sides OR 12.95 a la cart as your "just-in-case"*

**Portobello Mushroom Caps**

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese  GF

**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 GF

**Jalapeno Poppers**

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

**MAIN BUFFET**

**Southwest Stuffed Chicken**

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

**Steak Mexicano**

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

**Southwest Caesar Salad**

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

**Spanish Rice**

Seasoned with fresh tomatoes, garlic, and onion Vegan GF

**Spicy Refried Beans**

Pinto beans, sauteed and blended with diced jalapenos Vegan GF

**Mexican Corn Salad**

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

**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, tاجin, and chocolate covered truffles

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**Coordinating Your Vegetarian Entrée Option**

*Add at 24.95 per quest and served with same sides OR 9.95 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 V Vegan upon request GF

## ITALIAN STREET PARTY

34.50

### 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 GF

#### **Prosciutto-Wrapped Melon**

Assorted melon wedges wrapped with prosciutto GF

### MAIN BUFFET

*Pick 2 Entrée 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

#### **Chicken Marsala**

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

#### **Garlic Butter Pork Tenderloin**

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

#### **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 ✓GF

#### **★Wild Rice Pilaf**

White and wild rice, slowly cooked, pilaf-style ✓Vegan GF

#### **★Grilled Marinated Vegetables**

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

#### **Bread Basket**

Fresh-baked Italian breads served with pats of butter

*Italian Street Party continued on next page*

*Italian Street Party continued*

**DESSERT**

*Pick 1 Option*

**Assorted Shooters**

Tiramisu, 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

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**Coordinating Your Vegetarian Entrée Option**

*Add at 24.95 per quest and served with same sides OR 12.95 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**

**38.90**

**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 ✓

**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 GF

**Lemon Wild Rice Pilaf**

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

**Baklava**

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



**Pita Basket**

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**Coordinating Your Vegetarian Entrée Option**

*Add at 24.95 per quest and served with same sides OR 12.95 a la cart as your "just-in-case"*

**★Stuffed Bell Peppers**


Stuffed with quinoa, roasted tomatoes, and Parmesan cheese  *upon request* 

**ARGENTINA**



38.90

**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


**MAIN BUFFET**

*Pick 2 Entrée 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**

**Chocolate Dipped Shortbread Cookies**



Assorted traditional shortbread cookies dipped in milk and dark chocolate

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**Coordinating Your Vegetarian Entrée Option**

*Add at 24.95 per quest and served with same sides OR 12.95 a la cart as your "just-in-case"*

**Vegetarian Skewers**

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

**APPETIZERS**


**Cucumber Boats**

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

**Candied Sweet Potato Bites**

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

**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 GF

**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 GF

**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  GF

**Pan Fried Garlic Green Beans**

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

**Sesame Rice**

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

**Sweet Bread Rolls**

Served with butter pats

**Assorted Shooters**


Seasonal Berry – Honey-Apple Cheesecake– Chocolate Mousse

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**Coordinating Your Vegetarian Entrée Option**

*Add at 24.95 per quest and served with same sides OR 12.95 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  GF

**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  GF

**Thai Chicken Endives**

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

**MAIN BUFFET****Tandoori Spiced Chicken**

Mix of tender chicken breast and thighs marinated in our thick saffron and spice dressing, pan-fried in the marinade GF

**Lamb Fry**

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


**SALAD OPTIONS***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 ✓ GF

**Oriental Salad**

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

**Assorted Shooters**

Coconut Tapioca – Banana Cream Pie – Chocolate Mousse  GF

**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

**Coordinating Your Vegetarian Entrée Option**

*Add at 24.95 per quest and served with same sides OR 12.95 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  GF

*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.*