



CARVING STATIONS & RECEPTION DISPLAYS

Pricing is per station or display unless otherwise indicated.

CARVING STATIONS

Charbroiled Salmon Fillet

with avocado, Roma tomatoes and lemon relish

Serves up to 25 guests

\$175

Garlic and Herb Roasted Strip Loin

with wild mushrooms and rosemary demi-glace

Serves up to 40 guests

\$225

Dijon and Honey Glazed Pork Loin

with cranberry ginger chutney

Serves up to 40 guests

\$120

Herb Crusted Prime Rib of Beef

with au jus and creamy horseradish sauce

Serves up to 40 guests

\$375

Roasted Steamship Round of Beef

with rosemary au jus

Serves up to 100 guests

\$475

Roasted Top Round of Beef

with au jus

Serves up to 100 guests

\$300

Olive Oil and Herb Rubbed Roasted Turkey

with cranberry fig chutney

Serves 40 guests

\$200

RECEPTION DISPLAYS

Displays serve 30-100 guests

Imported Cheese

served with sliced artisanal bread and

Carr's® water crackers

\$250

Domestic Cheese

served with sliced artisanal bread and

Carr's® water crackers

\$200

Vegetable Crudités

with peppered Parmesan and ranch dipping sauce

\$175

Seasonal Sliced Fruit

with minted-honey crème fraiche

\$175

Antipasto

grilled vegetables, fresh mozzarella cheese,

marinated olives and assorted cured meats,

with sliced artisanal breads

\$210

Seafood Display

smoked salmon, Manila clams, Penn Cove mussels,

raw oysters, black tiger prawns and cracked crab legs

\$300

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 13% will be paid directly to your service personnel. rev 7/17

