



HAPPILY EVER AFTER

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$30 Per Person

SALADS

Please choose one

Mixed Greens

with carrots, red cabbage, tomato, cucumber, watermelon radish, and dressings

Pasta Salad

with broccoli, marinated artichoke hearts, pepperoni, salami, onions, peppers, and cheddar cheese tossed in Italian vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
| Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

ACCOMPANIMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

ENTRÉES

Please choose one

Grilled Chicken Parmesan

with Dijon cream sauce

Choice of Pasta

salmon primavera, chicken alfredo, shrimp scampi, beef stroganoff

Marinated Flank Steak

with roasted mushrooms and onion straws

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, 40% will be paid directly to your service personnel and 60% will be retained by the property.



PERFECT PAIR

Buffet includes dinner rolls and butter.

To add an additional entrée choice, please add \$5 per person.

\$35 Per Person

SALADS

Please choose one

Mixed Field Greens

with strawberry, feta cheese, and sliced almonds

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
| Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

ACCOMPANIMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

ENTRÉES

Please choose two

Oven Roasted Chicken Breast

with lemon thyme butter sauce

Marinated Flank Steak

with garlic and herbs

Baked Salmon

with basil butter sauce and roasted cherry tomatoes

Pork Picatta

pork cutlet dredged in seasoned flour and pan-fried with artichoke hearts, capers, lemon, finished
with whole butter and fresh parsley

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ONCE IN A LIFETIME

Buffet includes dinner rolls and butter.

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\$40 Per Person

SALADS

Please choose one

Baby Field Greens

with candied nuts, fresh berries, goat cheese, and raspberry vinaigrette

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Traditional Caesar

with croutons, Parmesan cheese, and Caesar dressing

VEGETABLES

Please choose one

Roasted Carrots with Shallots | Fried Green Beans with Almonds | Asparagus with Parmesan Cheese
| Sautéed Vegetables in White Wine | Charred Brussel Sprouts with Bacon

ACCOMPANIMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Linguine and Olive Oil
Garlic Mashed Potatoes | Cheesy Duchess Potatoes

ENTRÉES

Please choose two

Roasted Airline Chicken Breast

with red wine and shallot reduction

Prime Rib Carving Station

with a jus creamy horse radish sauce

Mahi Mahi

with roasted pepper sauce and cilantro pesto

Northwest Crab Cakes

two 4oz crab cakes with a blend of crab, sautéed peppers and onions drizzled with a roasted red pepper coulis and a lime crème fraîche

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HORS D'OEUVRES

HOT

Served and priced by the dozen with a minimum of three dozen per selection

Petite Meatballs \$14

your choice of Swedish, marinara, BBQ, Teriyaki, or Sweet Chili sauce

Chicken Drumettes \$16

with buttermilk ranch dressing

Spanakopita \$20

with spinach, onion, garlic, feta cheese in a flaky filo dough

Four Cheese Mushroom Caps \$18

with bacon, Parmesan, gorgonzola, feta, and boursin cheese

Hibachi Beef Skewers \$24

stuffed with jack cheese and jalapeños, honey soy marinade, red peppers, and yellow peppers

Northwest Crab Cakes \$32

a blend of crab, sautéed peppers and onions with roasted red pepper coulis and a lime crème fraîche

Tenderloin Brochettes \$38

marinated with cilantro, garlic, and olive oil

Wonton Wrapped Shrimp \$34

with julienne vegetables, fresh black tiger prawns, wrapped in a light wonton wrapper

Twice Baked Potato Bites \$16

red potatoes filled with potato, cheese, bacon and chives

Lumpia \$14

served with sweet chili sauce

COLD

Served and priced by the dozen with a minimum of three dozen per selection

Lavish Pinwheels \$15

flour tortillas stuffed with seasoned cream cheese, black olives, red peppers, and scallions

Chocolate Dipped Strawberries \$15

hand-dipped in dark chocolate

Caprese Skewers \$15

fresh mozzarella cheese, teardrop tomatoes, and fresh basil with balsamic vinegar reduction

Assorted Crostini Rounds \$18

chick pea and pimento
olive tapenade and goat cheese
hummus and Roma tomato bruschetta topping

Smoked Salmon and Cucumber \$22

cold smoked salmon, herb cream cheese, lemon, and capers served on cucumber rounds

Pesto and Roma Tomato Salsa \$16

a unique blend of herbs, Roma tomatoes, and pesto served with crostini rounds

Prosciutto & Date Skewers \$28

with fresh mozzarella and drizzled with balsamic glaze

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BUFFET MENU

DELI BUFFET \$18

An array of meats (honey cured ham, smoked turkey breast, lean roast beef), sliced American, Swiss, cheddar, assorted rolls, fresh tossed green salad, dressings, condiments, lattice, chips, seasonal fruit tray, and assorted fresh baked cookies.

GOLD MOUNTAIN BBQ \$20

Each guest will have the choice of either a fresh grilled 1/3 pound hamburger or marinated grilled chicken breasts served with all the condiments, accompanied by fresh potato or macaroni salads, fresh seasonal fruit platter, and a mixed green salad with ranch and raspberry vinaigrette, lattice chips, and fresh baked cookies.

FIESTA \$23

Chicken or ground beef tacos as well as chicken or flank steak fajita mix, corn and flour tortillas, tortilla chips, cheddar queso, Spanish rice, refried beans, tomatoes, onions, olives, shredded cheese, shredded lettuce, sour cream, guacamole, and churros.

ITALIAN \$25

Meat lasagna, choice of vegetable, Caesar salad, garlic bread and lemon bars.

SAINT LOUIS \$30

Slow roasted baby back ribs and ¼ cut bone in chicken, smothered in our house-made BBQ sauce, corn bread, watermelon tray, baked cookies and your choice of three of the following sides: corn on the cob, green beans, garlic mashed potatoes, roasted red potatoes, dirty rice, macaroni and cheese, macaroni salad, coleslaw, potato salad, green salad or baked beans.

CASCADE \$35

Your choice of whole slow roasted strip loin or prime rib carved to order, fresh salmon fillets, with your choice of potatoes, roasted red or garlic mashed, fresh steamed vegetables, dinner rolls and butter, your choice salad, mixed greens with ranch and raspberry vinaigrette or traditional Caesar and lemon bars.

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