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## 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

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## 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

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### **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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