

DINNER

Entrées

All dinner entrées served with choice of one house dinner salad, signature bread basket, coffee (house blend and decaffeinated) and assorted teas

Classic Grilled Chicken 490 Cal

Crispy Sweet Potatoes, Beecher's Flagship Mashed Potatoes, Pan Jus, Green Beans

23

Grilled Ambassador Chicken 740 Cal

Ambassador Topping (Capers, Artichokes, Roma Tomato, Garlic, Mushroom), White Wine Sauce, Roasted Red Bliss Potatoes, Asparagus

24

House Smoked Salmon* 590 Cal

Apple Cider Sauce, Roasted Fingerling Potatoes, Green Beans

30

Seared Rockfish* 640 Cal

Roasted Red Pepper Risotto, Smoked Tomato Beurre Blanc, Roasted Squash

30

Braised Beef Short Ribs 1190 Cal

Roasted Garlic Yukon Gold Whipped Potatoes, Roasted Root Vegetable

26

Grilled Flat Iron Beef Steak* 700 Cal

Spicy Roasted Fingerling Potatoes, Chayote Squash, Pico de Gallo, Chipotle Demi-glace

32

Butternut Squash Ravioli 630 Cal

Smoked Tomato Cream Sauce, Grilled Asparagus, Shaved Parmesan

25

Grilled Eggplant Roulade 310 Cal

Yellow Squash, Leeks, Carrot, Zucchini, Tomato Sauce, Quinoa, Grilled Asparagus

22

House Dinner Salads

Please choose **one** house salad included with plated dinner entrées.

Classic Caesar Salad 360 Cal

Shaved Parmesan, Roma Tomato, Lemon Wedge, Garlic Crouton, Caesar Dressing

Baby Iceberg Classic Wedge Salad ... 750 Cal

Blue Cheese Wedge, Hot House Tomato Slices, Cilantro Ranch Dressing

Arugula and Watercress Salad 470 Cal

Shaved Manchego Cheese, Orange Slices, Toasted Pumpkin Seeds, Cherry Tomato, Shallot Vinaigrette

Baby Lettuce Bundle 490 Cal

Almond Crusted Goat Cheese Wheel, Cherry Tomatoes, Chervil Vinaigrette

Prices are per person unless otherwise noted and subject to all applicable fees and taxes.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.



HOUSE DESSERTS

House Baked Apple Pie 450 Cal

Granny Smith Apple, Caramel Sauce

5

House Baked Cherry Pie 390 Cal

Streusel Topping, Whipped Cream

5

Pound Cake 270 Cal

Macerated Seasonal Berries, Whipped Cream,

Raspberry Coulis

5

Classic New York Cheesecake 430 Cal

6

Lemon Shortbread Cake 550 Cal

Raspberry Coulis

6.5

Chocolate Tuxedo Mousse Cake 300 Cal

Chocolate Sauce

7

Classic Red Velvet Cake 560 Cal

Chocolate Sauce

8

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DINNER BUFFETS

All dinner buffets include coffee (house blend and decaffeinated) and assorted teas. Designed for 50 or more guests.

Barbecue Buffet

House Baked Corn Muffins
Whipped Honey Butter

Classic Potato Salad

Egg*, Celery, Onion, Yukon Gold Potato

Iceberg Salad

Beefsteak Tomato, Blue Cheese Crumbles, Ranch Dressing

Corn on the Cob

Classic Baked Beans

Barbecue Chicken

Sliced Beef Brisket*

Barbecue Demi-glace

26

Pacific Rim Buffet

1140 Cal

Cucumber Jicama Salad

Rice Wine Vinaigrette, Red Onion, Cilantro

Mixed Green Salad

Bean Sprouts, Shredded Carrot, Radish, Ranch Dressing, Toasted Sesame Dressing

Green Curry Tofu

Fried Tofu, Coconut Based Green Curry Sauce, Mixed Vegetables

Jasmine Rice

Grilled Salmon*

Mango Sambal Beurre blanc

Teriyaki Chicken

Grilled Chicken Breast, Teriyaki Sauce, Pineapple Garnish

26

Northwest Dinner Buffet

1580 Cal

Assorted Dinner Rolls with Butter Balls

Mixed Green Salad

Cherry Tomato, Dried Cherries, Matchstick Carrots, Grain Mustard Vinaigrette, Ranch Dressing

Grilled Asparagus Salad

Roasted Red Pepper, Lemon Vinaigrette

Mixed Roasted Squash

Yellow Squash, Zucchini, Butternut Squash

Yukon Gold Mashed Potatoes

Three Cheese Tortellini

Cream Sauce, Charred Cherry Tomato, Shaved Parmesan

Grilled Chicken

Roasted Mushroom, Pearl Onion, Pan Jus

Herb Roasted Pork* Loin

Granny Smith Apple Chutney, Pan Jus

32

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DINNER BUFFETS

Italian Buffet

1220 Cal

Garlic Herb Breadsticks

Classic Caesar Salad

Chopped Romaine, Roma Tomato, Lemon, Caesar Dressing, Garlic Crouton, Shaved Parmesan

Panzanella Salad

Toasted Focaccia Bread, Shaved Asiago, Cherry Tomato, Red Onion, Basil, Red Wine Vinaigrette, Balsamic Glaze

Potato Gnocchi

Tomato Broth

Green Beans

Chicken Caponata

Eggplant, Tomato, Caper, Olive, Sweet Onion

Flat Iron Steak*

Demi-glace, Mushroom Ragout

32

Dinner Buffet Desserts

Assorted Mini Pies150-270 Cal

Choice of **two**.

Apple, Cherry, Key Lime, Pecan, Coconut

5

Assorted Cakes 140-230 Cal

Carrot, German Chocolate, Classic Chocolate

5

Platter of Brownies & Cookies260 Cal

5

Platter of Nanaimo Bars290 Cal

5

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