

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 24

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

Grilled Ambassador Chicken 26

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

House Smoked Salmon* 30

Apple Cider Sauce, Roasted Fingerling Potatoes, Green Beans

Seared Rockfish* 30

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

Braised Beef Short Ribs 30

Roasted Garlic Yukon Gold Whipped Potatoes, Roasted Root Vegetable

Grilled Flat Iron Beef Steak* 32

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

Butternut Squash Ravioli 28

Smoked Tomato Cream Sauce, Grilled Asparagus, Shaved Parmesan

Grilled Eggplant Roulade 28

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

House Dinner Salads

Please choose one house salad included with plated dinner entrées.

Classic Caesar Salad

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

Baby Iceberg Classic Wedge Salad

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

Arugula and Watercress Salad

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

Baby Lettuce Bundle

Almond Crusted Goat Cheese Wheel, Cherry Tomatoes, Chervil Vinaigrette

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

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Aramark personnel must dispense beverages containing alcohol.



HOUSE DESSERTS

House Baked Apple Pie 5
Granny Smith Apple, Caramel Sauce

House Baked Cherry Pie 5
Streusel Topping, Whipped Cream

Pound Cake 6
Macerated Seasonal Berries, Whipped Cream,
Raspberry Coulis

Classic New York Cheesecake 7

Lemon Shortbread Cake 7
Raspberry Coulis

Chocolate Tuxedo Mousse Cake 7
Chocolate Sauce

Classic Red Velvet Cake 8
Chocolate Sauce

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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

28

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

Pacific Rim Buffet

30

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

Northwest Dinner Buffet

32

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 Sauce

Herb Roasted Pork* Loin

Granny Smith Apple Chutney, Pan Jus

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DINNER BUFFETS

Italian Buffet

34

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-glaze, Mushroom Ragout

Dinner Buffet Desserts

Assorted Mini Pies 5

Choice of **two**.

Apple, Cherry, Key Lime, Pecan, Coconut

Assorted Cakes 6

Carrot, German Chocolate, Classic Chocolate

Platter of Brownies & Cookies 5

Platter of Nanaimo Bars 5

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