

LUNCH BUFFET

minimum 20 guests | based on 90 minutes of service

lunch buffet includes café vita coffee, rishi leaf teas, and iced tea

SOUP & SALADS *choice of one*

LOCAL GREENS

Apples | Candied Pepitas
Pomegranate Vinaigrette

CAESAR

Confit Tomato | Shaved Parmesan
Citrus Herb Gremolata

MIXED GREEN & BERRY SALAD

House-Made Dressing | Tomato | Cucumber
Red Onion

SEASONAL SOUP

Chef's Selection of Fresh Ingredients

Add a second starter + 10 per person

MAINS *choice of two*

CEDAR SALMON

Grilled Lemons | Ponzu Citrus Glaze

SLOW COOKED SHORT RIBS

Demi Jus | Caramelized Onions | Roasted Tomato

AIRLINE CHICKEN BREAST

PNW Mushroom Gravy

MUSHROOM PESTO PASTA

Pesto | Basil | Tomato | Gremolata

DESSERT

CHEF'S SELECTION

All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 18% of the amount will be distributed to service personnel and 6% of the amount will be retained by the property. Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu. All dietary concerns must be disclosed prior to guarantee due date or we cannot guarantee accommodation without an additional charge. A 20% surcharge per person is added on all items ordered within 72 hours of the scheduled function. Food Displays are for 90 minutes of service. Chef attendant fees may also apply.

PLATED LUNCH

plated lunch includes café vita coffee, rishi leaf teas, and iced tea

STARTER *choice of one*

LOCAL GREENS

Apples | Candied Pepitas
Pomegranate Vinaigrette

CAESAR

Confit Tomato | Shaved Parmesan
Citrus Herb Gremolata

MIXED GREEN & BERRY SALAD

House-Made Dressing | Tomato | Cucumber
Red Onion

SEASONAL SOUP

Chef's Selection of Fresh Ingredients

ENTREES *choice of three*

entrée selections required in advance for groups of 20 or more
20-49 guests - 14 days in advance
50+ guests - 30 days in advance

SEASONAL PNW FISH

Confit Potatoes | Grilled Asparagus
Roasted Tomato | Ponzu Maple Glaze

GARLIC SCAMPI SHRIMP

Risotto "Mac n Cheese"

AIRLINE CHICKEN BREAST

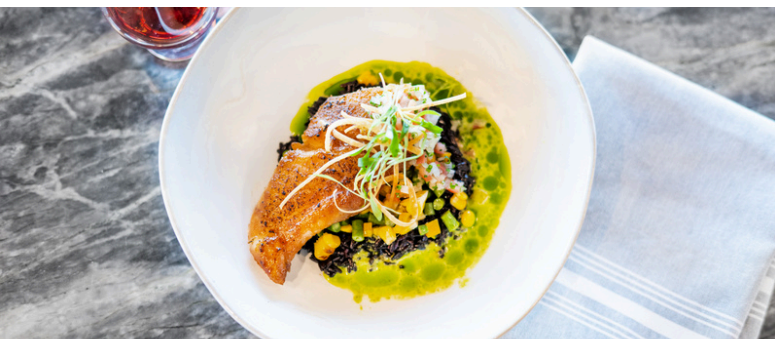
Creamy Polenta | Chorizo Tapenade
PNW Mushroom Gravy

SEASONAL VEGETARIAN RISOTTO

Seasonally Based

DESSERT

CHEF'S SELECTION



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