

DINNER BUFFETS

minimum 20 guests

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

SALAD *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

Add a second salad | 12

SIDES *choice of two*

YUKON GOLD MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS

STEAMED RICE

ROASTED VEGETABLE MEDLEY

Additional side | 15

ENTREES *choice of two*

CEDAR SALMON

Grilled Lemons | Ponzu Citrus Glaze

GARLIC SCAMPI SHRIMP

Fresh Herbs | Fried Garlic

SLOW COOKED SHORT RIBS

Demi Jus | Caramelized Onions
Roasted Tomato

AIRLINE CHICKEN BREAST

PNW Mushroom Gravy

SEASONAL VEGETARIAN RISOTTO

Seasonally Based

Add a third entree | 15

DESSERT

CHEF'S SEASONAL 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 DINNER

*plated dinner includes café vita coffee, rishi leaf teas, and iced tea
priced per person, highest price prevails*

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

Add a second salad | 12 per person

DESSERT *choice of one*

PANNA COTTA

CHOCOLATE DECADENCE CAKE

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*

SMOKED SALMON

Confit Potatoes | Grilled Asparagus
Roasted Tomato | Ponzu Maple Glaze

SLOW COOKED SHORT RIBS

Au Gratin Potatoes | Green Beans
Demi Jus | Beurre Blanc

GARLIC SCAMPI SHRIMP

Risotto "Mac n Cheese"

AIRLINE CHICKEN BREAST

Creamy Polenta | Succotash
PNW Mushroom Gravy

SEASONAL VEGETARIAN RISOTTO

Seasonally Based

ENHANCE IT

WINE PAIRINGS

add specially chosen glass pours to
each course



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