

# LUNCH BUFFET

*minimum 20 guests | based on 90 minutes of service*

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*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**

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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

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*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 RISSOTTO**

Seasonally Based

## **DESSERT**

CHEF'S SELECTION



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