

# Inspired Island Meetings

Meetings, Retreats, and Social Events  
Banquet Menu



# RISE & SHINE

## Group Breakfast Options

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### **Restaurant Vouchers**

*guests make individual reservations, subject to availability  
includes food a la carte, coffee, tea, and juice*

### **Continental Breakfast**

*served with coffee, tea, and juice*

Seasonal Fruit Display

Greet Style Yogurt

House-Made Granola

Assorted Muffins

Sweet and Savory Pastries

Quiche

### **Signature Breakfast Buffet**

*served with coffee, tea, and juice*

Seasonal Fruit Display

Greet Style Yogurt

House-Made Granola

Assorted Muffins

Sweet and Savory Pastries

Chef's Choice Scrambled Eggs

Bacon and Pork Sausage Links

Golden Breakfast Potatoes

*Venue room rental and labor charges may apply. Please inquire for detailed pricing. Please advise facility of any dietary restrictions during planning phase.*



# LET'S DO LUNCH

## Group Lunch Options

Includes coffee, tea, water

### TACO BAR

Select One Meat Option

- Pork Carnitas
- Grilled Seasonal Fish
- Beef Barbacoa
- Cilantro Lime Chicken

*Accompanied by roasted sweet potatoes, rice, beans, house-made salsas and tortillas*

Dessert

*Churros*

Beverage

*Horchata*

### MEDITERRANEAN

Lamb Gyro

*Accompanied by warm pita, falafel, hummus, greek salad, and tzatziki*

Dessert

*Baklava*

Beverage

*Cucumber Mint Lemonade*

### BARBECUE

Select One Meat Option

- Pulled Pork
- Grilled Seasonal Fish
- Smoked Brisket
- Grilled Chicken

*Accompanied by potato salad, cole slaw, baked beans, and buttermilk biscuits*

Dessert

*Fudgy Brownies*

Beverage

*Sweet Tea*

### ITALIAN

Chicken Parmesan

*Accompanied by house pasta marinara, grilled seasonal vegetables, green salad, garlic bread*

Dessert

*Cheesecake*

Beverage

*NA Aperitif Spritz*

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## HORS D'OEUVRES

*Priced per dozen, two dozen minimum per selection | Available stationed or passed with additional labor*

### COLD SELECTIONS

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#### Caprese Skewers

*tomato, fresh mozzarella, basil, balsamic*

#### Stuffed Dates

*Medjool dates and Oregon Blue cheese*

#### Gougères

*herbed choux pastry, parmesan cream*

#### Stuffed Strawberries

*with herbed chevre*

#### Ceviche Lettuce Cups

*seasonal fish and vegetables, tempura crisp*

#### Seasonal Bruschetta

*grilled baguette, chef's accompaniment*

#### Oysters on the Half Shell

*mignonette, fresh horseradish, lemon*

### WARM SELECTIONS

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#### Brie Stuffed Potato

*with crème fraiche and snipped chives*

#### Mushroom Tartlet

*with braised leeks and gruyere*

#### Prawn Skewers

*grilled prawns, pineapple ginger glaze*

#### Spanakopita

*filo dough, spinach, feta*

#### Lamb Meatball

*locally raised lamb, mint aioli, pickled onion*

#### Grilled Oysters

*with miso dashi glaze*

#### Crab Cake

*Dungeness and seasonal fish, chipotle aioli*

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## BUFFET DINNER

*Includes bread and butter*

### ENTREE

*select two*

Stuffed Chicken Breast *caper, lemon, butter*

Smoked King Salmon *brown sugar glaze*

Herb-Crusted Prime Rib *horseradish creme*

Grilled Pork Chop *maple bourbon glaze*

Roasted Lamb Shoulder *pan sauce, gremolata*

Pan-Seared Halibut *coriander glaze, potato creme*

Grilled Mushrooms *confit leek, chimichurri*

Roasted Cauliflower Steaks *yellow curry*

### SIDE

*select two*

House-made Pasta

Buttermilk Whipped Potatoes

Potato Leek Gratin

Aromatic Rice

Roasted Squash

Salt-Baked Beets

Seasonal Green Vegetable

Glazed Smoked Carrots

### SALAD

*select one*

Arugula *toasted nuts, seasonal fruit, honey vinaigrette*

Butter Lettuce *fines herbs, shaved aged gouda, shallot vinaigrette*

Romaine *croutons, parmigiano reggiano, caesar dressing*

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# HARBOR GRAND PLATED DINNER

*Includes chef-selected amuses bouchées on table*

## FIRST

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### Shaved Fennel Salad

*garden greens, pickled summer squash, pumpkin seeds, white balsamic*

### Tomato Carpaccio

*thin sliced heirloom tomatoes, mozzarella, basil, balsamic*

### Southwest Vegetable Soup

*fire roasted poblano, cauliflower, corn and croutons*

## SECOND

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### Alaskan Halibut

*asparagus, potato rissole, carrots, potato cream sauce*

### Braised Beef Short Rib

*mashed potatoes, sauteed green beans, beef glaze, toasted hazelnut, basil*

### Grilled Stuffed Portabello

*smoked potato dauphinoise and grilled braised onion*

## THIRD

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### Brown Butter Brownie a la Mode

*vanilla ice cream and caramelized white chocolate*

### Blackberry Tarragon Sorbet

*torched meringue and gluten free lemon wafer*

*requires pre-selection by guests  
sample menu - subject to change*

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## HARBOR CLASSIC PLATED DINNER

### FIRST

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#### Bibb Salad

*whole leaf lettuce, shallot vinaigrette, fresh herbs, aged gouda cheese*

#### Soup du Jour

*chef's selection, vegetarian and gluten free*

### SECOND

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#### Seared Rockfish - Seasonal Preparation

*chef's selection, gluten free*

#### Braised Beef Short Rib

*mashed potatoes, sauteed green beans, beef glaze, toasted hazelnut, basil, gluten free*

#### Housemade Pasta - Seasonal Preparation

*chef's selection, vegetarian*

### THIRD

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#### Brown Butter Brownie a la Mode

*vanilla ice cream and caramelized white chocolate*

#### Seasonal Sorbet

*torched meringue and gluten free lemon wafer*

*requires pre-selection by guests  
sample menu - subject to change*