

DINNER

DINNER MENU

Includes:

rustic artisan bread with butter □ one salad of choice, fruit platter and chefs choice dessert

1 protein \$20

2 protein \$25

3 protein \$30

SALADS

young greens with teardrop tomatoes, english cucumbers and shaved carrots accompanied with buttermilk ranch and grain mustard balsamic

spinach, blue cheese crumbles, fresh berries and candied walnuts with a raspberry vinaigrette

caesar salad with parmesan and fresh made croutons

wedge salad with blue cheese crumbles, tear drop tomatoes and bacon bits with herbed ranch dressing

ENTREES

CHICKEN

CHICKEN MADEIRA

mushrooms, parsley in Madeira wine sauce

FONTINA, THYME, AND PROSCIUTTO STUFFED BREAST OF CHICKEN

with red pepper sauce

CHICKEN PICCATA

with lemon caper beurre blanc

MEDITERRANEAN CHICKEN

rosemary lemon, white sherry cream sauce

BEER HALL STYLE ROASTED QUARTER CHICKEN(WITH BONE)

SEAFOOD

HERB ROASTED WILD KING SALMON

with smoked tomato vodka sauce

GRILLED WILD KING SALMON

with red pepper chimichurri and lemon cream, roasted fingerling potato and green beans

DUNGENESS CRAB CAKES

with chipotle aioli

BEEF AND PORK

BEEF PRIME RIB ROAST

herbed and slow roasted with au jus and horseradish cream

MARINATED TRI-TIP

wood roasted tri-tips of beef in pinot demi

BRAISED BEEF TIPS

wild mushrooms and cabernet sauce

BEEF STROGANOFF

sautéed pieces of beef served in a sauce with smetana

MEAT LASAGNA

with three cheese pesto ricotta filling and beef-pork bolognese

MAPLE CURED CENTER CUT PORK LOIN

caramelized onion-red wine pan juice and cranberry mostarda

VEGETARIAN

HARVEST STUFFED PORTOBELLO MUSHROOM

wheat berry, kale and butternut squash with toasted walnut cream

WHITE LASAGNA

woodland mushroom duxelles, baby spinach, and roasted garlic cream

POLENTA CAKE

polenta, layered with pan seared vegetables topped with Caprese salad and balsamic reduction

WILD MUSHROOM RISOTTO

BUFFET SIDE CHOICES

twice baked potatoes

roasted multi colored baby potatoes

mashed Yukon potatoes

bistro wild rice pilaf

buttered orzo pasta with pesto and woodland mushrooms

scalloped potatoes with Oregon white cheddar

Yucatan style black bean and quinoa pilaf +\$1

sweet potato and red bell pepper hash

duchess potato

BUFFET VEGETABLE CHOICES

green beans with fried garlic and crisp bacon

roasted carrots with hazelnuts

herb tossed broccoli and cauliflower florets

medley of vegetables with fresh herbs

Brussels sprouts with crisp bacon

saffron and honey glazed root vegetables

chef's choice grilled seasonal vegetables

STATIONS

PASTA BAR

\$15

tomato marinara, Italian sausage, and penne pasta

chicken carbonara with spaghetti, peas, and prosciutto

cavatappi noodles with mushroom alfredo sauce

spear romaine caesar salad

balsamic roasted vegetables

garlic bread sticks

TAQUERIA BAR

\$17

choose two meats

pork al pastor, chicken verde, chicken tinga or marinated steak skirt with warm corn and flour tortillas

pico de gallo

shredded lettuce

mixed cheese

drunken pinto beans

spanish rice

chips and salsa

SEAFOOD BAR

Market Price

oysters on half shell

singles, 1/2 dozen, dozen or more

ale beer steamed clams

singles, 1/2 dozen, dozen or more

jumbo shrimp boil

peel & eat shrimp

BARBECUE BAR

\$25

choose 2: baby back ribs, kalbi ribs, smoked brisket, pulled pork, beer half quarter chicken, BBQ chicken, grilled vegetable kabob

choose 2: scalloped potatoes, garlic mashed potatoes with bacon, Bowtie potato salad, mac & cheese

served with: baked beans, cole slaw, homemade cornbread or rolls