

Bountiful Buffets

Mediterranean

pesto stuffed chicken breast w/roasted red pepper
cream creamy garlic parmesan risotto
marinated artichoke and haricot vert
traditional caesar salad
kalamata olive rolls & butter
\$17.99

*suggested appetizers: sweet italian sausage on herbed
polenta cake; pistachio coated, grape stuffed goat cheese;
shrimp caprese skewers

Moroccan

savory moroccan lamb (or beef)
apricot and almond cous cous
kamfounata (moroccan ratatouille)
yogurt and cucumber salad
oven baked whole wheat pita w/fresh made
hummus
\$19.99

*suggested appetizers: walnut, red grape and gorgonzola
bruschetta; sun-dried tomato and feta herbed tartlets; coconut
shrimp skewers

All American

sliced prime rib
garlic mashed potatoes
seasonal vegetables
tossed green salad
assorted bread and rolls w/butter
\$19.99

*suggested appetizers: crab stuffed mushrooms; bleu cheese
mousse canapés w/lambrusco poached pear; bruschetta trio

French Country

mushroom, leek, bacon & gruyère stuffed chicken
breast w/dijon cream, rosemary garlic mashed
parsnips carrots, roasted beets & winter squash
jicama & cabbage slaw w/diced fingerling potatoes
rustic bread & butter
\$19.99

*suggested appetizers: pear, brie & candied pecan bruschetta;
whiskey molasses smoked duck w/garlic mascarpone & figs,
smoked salmon mousse in cucumber cups

Spanish

chorizo stuffed pork loin w/tomatillo cream sauce
brown & wild rice w/bay shrimp,
peppers, onions & saffron
oven roasted squash, zucchini & mushrooms
spinach, parsley, hazelnuts, red onions & pears w/
champagne vinaigrette
rustic rolls & fresh baked flatbreads w/butter
\$19.99

*suggested appetizers: corn & chive flan canapés;
fresh ceviche shots; cilantro, lime & mango chicken in phyllo

Caribbean

island curried snapper
piña colada rice
spicy black beans
mango slaw
jalapeño corn bread w/honey butter
\$18.99

*suggested appetizers: bacon wrapped caribbean shrimp
skewers; savory beef empanadas; coconut curried pork canapé

Pacific Rim

asian bbq pork loin, fried rice
stir fried vegetables
watercress and snow pea salad
spring rolls w/dipping sauce
\$17.99

*suggested appetizers: mini lemongrass crab cakes; wasabi potato chip, crusted chicken skewers; curried beef skewers

Taste Of India

masaman curry (choice of beef, chicken or tofu)
purple basmati rice, coriander cucumber salad
traditional flatbread w/mango chutney
\$18.99

*suggested appetizers: shrimp caprese skewers; walnut pesto tartlet; cilantro, lime & mango chicken in phyllo

Lasagna Duo

meat lasagna w/homemade tomato sauce
vegetable lasagna w/creamy garlic alfredo
traditional ratatouille
fresh tossed caesar salad w/homemade croutons
breadsticks w/garlic butter
\$16.99

*suggested appetizers: fresh seasonal vegetable bruschetta; asparagus, chanterelle mushroom and shaved parmesan tartlets; corn & chive flan canapé

Vegan

eggplant and/or roast vegetable lasagna
black bean & polenta crusted pot pie
glazed baby carrots w/fresh dill
chilled marinated roasted beet salad
vegan whole wheat dinner rolls & soy butter
\$17.99

*suggested appetizers: roasted vegetable mini salad in a cucumber cup; vegetable antipasto skewer; roasted red pepper hummus in japanese eggplant

Pricing is Per Person. Minimum Order : 25 Guests
***Appetizers Priced Separately; See**
Our Finger Foods Menu

****PLEASE CALL FOR DESSERT SUGGESTIONS**

***** Additional Entrees can be Added**
for an Additional Charge

****** For Plated and Served Dinners add \$5.00/**
pp (additional staff & rentals will also apply)

- Prices Subject to Change Without Notice
- Current Pricing as of Nov. 1st, 2007

All Menus are Subject to Washington State Tax
and 18% Service Charge.

Staffing Costs: \$25/hour – minimum 4 hours each.
(You will be charged for the duration
of the event plus 1 hour set up
and 1 hour clean up)



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