

CATERING MENU



the
Glover Mansion
Spokane's Home for Great Events

LUNCHES

Other choices available. Please ask your event coordinator.

SERVED LUNCHEONS

Three courses: Choice of one salad, choice of one entrée with choice of garlic mashed potatoes, sour cream cheddar scalloped potatoes, or rice medley pilaf, and choice of one dessert.

Two courses: Choice of one entrée with choice of garlic mashed potatoes, sour cream cheddar scalloped potatoes, or rice medley pilaf, and choice of one salad or choice of one dessert.

**all entrées served with fresh rolls, butter, and coffee service.*

LUNCH ENTRÉE CHOICES

| | <i>3 course</i> | <i>2 course</i> |
|---|-----------------|-----------------|
| Top Sirloin with Red Wine Demi Glaze | 26.75 | 23.75 |
| - choice top sirloin grilled and served with a red wine demi glaze | | |
| Pesto Chicken Linguini | 18.75 | 15.75 |
| - grilled chicken breast atop linguini pasta tossed in basil pesto sauce | | |
| Savory Beef Sirloin Stroganoff | 17.95 | 14.95 |
| - savory roast beef sirloin strips drenched in beef gravy with mushrooms, onions, and sour cream atop | | |
| Grilled Herb King Salmon with Lemon Herb Butter | 22.75 | 19.75 |
| - herb rubbed and grilled king salmon with lemon herb butter atop | | |
| Roasted Vegetable Manicotti | 18.75 | 16.50 |
| - grilled vegetables and herbs with Italian cheeses stuffed in manicotti noodles and served with marinara sauce | | |
| Herb Baked Alaskan Halibut with Bearnaise Sauce | | market priced |
| - herb rubbed Alaskan halibut baked and served with béarnaise sauce | | |

Salad Choices

Glover's Garden Green Salad, Caesar Salad
Mixed Greens with Roasted Red Pepper and Chèvre
Sweet Sesame Asian Garden

Dessert Choices

New York Cheesecake, Lemon Sorbet
Chocolate Chip Cookie a la mode
Brownie a la mode

SERVED LUNCH ENTREE SALADS

(All entrée salads include bread and butter, coffee and tea, and choice of dessert)

| | |
|--|-------|
| Sweet Sesame Grilled Chicken on Asian Green Garden..... | 16.95 |
| Grilled or Blackened Chicken Caesar..... | 16.95 |
| Blackened Halibut or King Salmon Caesar..... | 26.95 |
| Grilled Pear and Bleu Cheese Balsamic Garden Greens..... | 14.75 |
| Grilled Top Sirloin Spinach with roasted red pepper, marinated mushrooms, and Chevre cheese..... | 25.95 |
| Crab or Shrimp Louie..... | 23.95 |

LUNCH BUFFETS

(Both served with a Garden Green Salad with a variety of Dressings or a Caesar Salad. Choice of New England Clam Chowder, Creamy Tomato Basil Bisque, or Country Chicken Noodle Soup. Chocolate Chip Cookies or Brownies)

Build A Sandwich Buffet.....18.75

Thinly sliced Ham, Turkey, and Roast Beef; with sliced Cheddar, Pepperjack, and Swiss cheeses. Condiments and relish tray included, with specialty Breads and Rolls.

Sandwich Duo..... 18.75

Rolls Hoagie Style, Turkey and Swiss with Pesto Aioli
Roast Beef and Cheddar with Horseradish Aioli, both with Lettuce and Tomato.

All items subject to 19% service charge & event sales tax. Prices subject to change without notice.

DINNERS

Other Choices Available. Please Ask Your Event Coordinator

SIGNATURE DINNER ENTREES

(All entrées served with seasonal vegetables, choice of garlic mashed potatoes, sour cream cheddar scalloped potatoes, or rice medley pilaf, warm assorted rolls and whipped butter, choice of one salad, and choice of one dessert.)

| | |
|--|--|
| Top Sirloin Oscar39.95 | Maui Halibut35.95 |
| Center cut beef sirloin and succulent crab meat with béarnaise sauce | Macadamia crusted and served with a mango butter sauce |
| Filet Mignon and Grilled Jumbo Prawns39.95 | Tamarind Honey chicken23.95 |
| Tender beef tenderloin with red wine demi glaze and three jumbo prawns with lemon beurre blanc | Ginger soy marinated chicken grilled and served with a sweet and sour tamarind and honey dipping sauce |
| Grilled Chicken Fettuccine Alfredo Primavera24.95 | The Glover Elite Steak Selections49.95 |
| Grilled chicken atop fettuccine noodles tossed in a garlic cheese cream sauce and seasonal vegetables | All steaks served with red wine demi glaze |
| Sake Salmon26.75 | 18oz Porterhouse 18oz Ribeye 12oz New York Strip 10oz Fillet Mignon |
| Salmon Marinated in sake, soy, and ginger, grilled and serve with a mushroom, ginger, soy butter sauce | Orange Cilantro Sea Scallops19.75 |
| Rack of Lamb39.95 | Seasoned and grilled sea scallop skewers served with a tangy orange cilantro butter sauce |
| Seared and roasted, served with honey lavender demi glaze | |

Salad Choices

Caesar Salad, Glover's Garden Green Salad
Spinach with Roasted Red Pepper and Chevre
Sweet Sesame Asian Garden

Dessert Choices

New York Cheesecake,
Apple, Cherry or Peach Cobbler a la mode
Tiramisu, Crème Brûlée

DINNER BUFFETS

| | |
|---|--|
| Italian Garden29.95 | The Asian29.95 |
| Caesar Salad, Grilled then Chilled Asparagus with Creamy Balsamic Dressing , Tortellini Pasta Salad, Three Cheese Mashed Potatoes, Fire Roasted Vegetables and Fresh Herbs, Grilled Chicken with Roasted Garlic and Chardonnay Sauce, Seared Salmon with Savory Soufflé Sauce. Chef's choice dessert. | Chef attended carved five spiced roasted pork loin Vegetable or pork spring rolls with sweet and sour dipping sauce Teriyaki chicken Red curry coconut baked Tilapia Sweet sesame soy Asian garden green salad Yakisoba noodle salad with Thai peanut dressing A beautiful display of fresh fruit with dipping sauces Steamed jasmine rice Seasonal steamed vegetables Warm rolls with whipped butter Five Spiced Peach or Apple Cobbler with fresh whipped cream |
| Northwest Bayshore49.95 | |
| Chef attended carved Prime Rib with au jus and horseradish sauce, Steamed mussels and clams, Chilled or steamed Dungeness crab legs with drawn butter and lemon, Spinach salad with mandarin oranges and sliced strawberries in a poppy seed dressing, Italian pasta salad. A beautiful display of fresh fruit with dipping sauces, Garden vegetable crudité with dipping sauces. Assorted cheese display, Glover Smoked Salmon display with herb cream cheese and assorted crackers. Choice of roasted red, mashed, or four cheese scalloped potatoes, Corn on the cob, Warm rolls with whipped butter, Blackberry or Apple Cobbler with fresh whipped cream | |

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RECEPTIONS AND PARTIES

Other Choices Available. Please Ask Your Event Coordinator

Hot Appetizers

Prices per dozen

- Spinach and Feta Filo Triangles 24.00
- Mini Crab & Shrimp Melts on Sourdough Canape 21.00
- Mini Crab & Shrimp Cakes with Orange Butter Sauce 38.00
- Chicken Satay with Thai Peanut Sauce 24.00
- Vegetable or Ground Pork Egg Rolls with Sweet and Sour Sauce 20.00
- Sausage and Cheese Stuffed Mushrooms 22.00

Chilled Appetizers

Prices per dozen

- Tomato, Basil, and Mozzarella Cheese Caprese with Balsamic Glaze 15.00
- Smoked Salmon Mousse on Cucumber 20.00
- Blackened Pork Tenderloin with Cajun Aioli 15.00
- Smoky Bacon and Blue Cheese on Cucumber 20.00
- Smoked Tuna Asian Slaw Crostini 28.00
- Charred Beef Sirloin with Pesto Aioli 22.00
- Chinese BBQ Pork with Dipping Sauces 15.00
- Chilled Prawns with Zesty Cocktail Sauce 32.00

Chilled Displays

Prices based on 50 guests

- Fruit Display with Hazelnut Chocolate and Devonshire Cream 150.00
- Vegetables Crudites with Ranch and Baba Ghanouj Dipping Sauces 100.00
- Poached Salmon Display with Cucumber and Lemon 275.00
- Imported and Domestic Cheese Platter with Assorted Crackers 175.00
- Glover Smoked Salmon and Herb Cream Cheese with Assorted Crackers 295.00

STATIONS

(Choose one or several to complete your reception menu)

Chef Prepared Pasta Station

Choices of:

- Bow-Tie Pasta with Smoked Salmon
- Penne Pasta Prima Vera Served with Alfredo
- Marinara and Pesto-Cream Sauces

12.95 per person

Gourmet Mashed Potato Bar

Mashed Potatoes served in an elegant glass or Baked Potato with your Choice of Toppings: Bacon Bits, Scallions, Olives, Cheddar Cheese, Salsa, and Sour Cream

8.95 per person

Warm Spinach Salad and Caesar Salad Station

These Two Glover Mansion Classics tossed to your specification by our Uniformed Chef.

7.95 per person

South of the Border Taco and Nacho Station

Includes Tortilla Chips, both Soft and Hard Shell Tacos, Ground Beef, Shredded Lettuce, Diced Tomatoes and Onions, Black Olives, Crated Cheese, Nacho Cheese Sauce, Salsa, and Sour Cream.

11.95 per person

Northwest Seafood Station

Features Iced Prawns, King Crab Legs, and Oysters on the Half Shell, Steaming Clams and Mussels in a Lemon Wine Broth. With Lemons, Cocktail Sauce, and Mignonette on the side.

Add Smoked Scallops.

17.95 per person

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BBQ BUFFETS

Other Choices Available. Please Ask Your Event Coordinator

American Grill (Select 2)17.95

The Mansion Burger with all the trimmin's
The Mansion Hot Dog with all the trimmin's'
Texas BBQ Pork Riblettes
Johnsonville Bratwursts with all the trimmin's
Texas BBQ Chicken Pulled Pork BBQ Sandwich

Islander Grill (Select 2)24.95

Ginger Beef Flank Steak with red curry coconut sauce, Kaula pork with five spice rum sauce
Jamaican Chicken with lemon butter sauce
Black Pepper Rum Pork Loin with pineapple chutney Albacore Tuna Steak with fruit salsa

Mediterranean Grill (Select 2)34.95

Beef tenderloin with rosemary demi glace
Lamb Chops with lavender honey demi glace
Garlic Lemon Rosemary Chicken with lemon butter sauce King Salmon with roasted bell pepper and basil pesto relish

Mexican Grill (Select 2) 19.95

Carne Asada
Seasoned Ground Beef
Seasoned Shredded Pork
Chipotle Honey BBQ Pork Riblettes
Chipotle Honey Chicken

Mongolian Grill (Select 2) 24.95

Orange Beef Flank Steak
Hoisen Pork Chop
Tamarind Honey Chicken
Sweet and Sour Prawn Skewers
Baby Back Ribs

CHEF ATTENDED STATIONS

Select One From Each Category Below

Vegetables

Steamed Seasonal Vegetable Medley
Roasted Vegetable Medley
Corn on the Cob, Steamed Bok Choy
Stewed Vegetable Ratatouille, Spaghetti Squash

Salads

Cole Slaw, Potato Salad, Caesar Salad
Green Salad, Italian Pasta Salad
Tomato, Feta, and Cucumber Salad
Sweet Sesame Soy Asian Greens

Dessert

Seasonal Cobbler with fresh whipped cream
Seasonal Pies with fresh whipped cream
Chocolate Chip Brownies, Pecan Bars,
Cream Cheese Brownies, Chocolate Chip Cookies

Starches

Rosemary Roasted Red Potatoes
Sour Cream Cheddar Scalloped Potatoes
Penne Pesto Alfredo, Mexican Rice
Coconut Steamed Rice

Sides

BBQ Beans, Hummus and Baba Ganouj Platter
Refried Beans, salsa, guacamole, sour cream, and shaved lettuce, Hominy Creamy Polenta
Four Cheese Macaroni and Cheese

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