

DINNER BUFFETS

All buffet dinners are served with choice of salad, fresh baked rolls, butter and beverage.

All entrees come with your choice of fire roasted seasonal vegetables, baked green beans and snap peas, grilled asparagus or rustic root vegetable medley and your choice of herb roasted red potatoes, creamy garlic mashed potatoes, rice pilaf or mushroom risotto

BEEF SIRLOIN & STUFFED CHICKEN BUFFET

MANDARIN ORANGE SALAD

with baby spring greens, mandarin oranges, red onion and candied walnuts tossed in our orange poppyseed vinaigrette

WARM ROLLS & BUTTER

MUSHROOM RISOTTO

RUSTIC ROOT VEGETABLE MEDLEY

BONE IN STUFFED CHICKEN BREAST

with stuffed with rosemary & blue cheese, topped with a gorgonzola cream sauce

SIRLOIN CARVER

with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish

34.⁹⁵

SALMON & PRIME RIB BUFFET

SPINACH SALAD

with strawberries, candied almonds, chopped kiwi and roasted red peppers tossed in Strawberry Vinaigrette and topped with feta cheese

WARM ROLLS & BUTTER

GRILLED ASPARAGUS

with Lemon Butter Sauce

TWICE BAKED POTATOES

with cheddar cheese and chives

ALASKAN KING SALMON

with Grapefruit Lemon Bur Blanc

PRIME RIB CARVER

with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish

41.⁹⁵

GRILLED CHICKEN & PACIFIC KING SALMON BUFFET

CLASSIC CAESAR SALAD

with house made sourdough croutons, Caesar Dressing and parmesan cheese

WARM ROLLS & BUTTER

BAKED GREEN BEANS

AND SNAP PEAS

with Lemon Butter Sauce

HERB ROASTED RED POTATOES

GRILLED CHICKEN BREAST

with Champagne Garlic Sauce

PACIFIC KING SALMON

with creamy Garlic Lemon Sauvignon Blanc Sauce

36.⁹⁵



MORE DINNER BUFFETS

ITALIAN PASTA BUFFET

CLASSIC CAESAR SALAD

with house made sourdough croutons, Caesar Dressing and parmesan cheese

GRILLED GARLIC BREAD

CHOICE OF TWO PASTA

Penne, Spaghetti, Fettucini, Bowtie, Linguini

CHOICE OF TWO SAUCES

Marinara, Classic Alfredo, Marsala, Pesto Cream Sauce

CHOICE OF TWO PROTEINS

Italian Sausage, Smoked Salmon, Meatballs, Grilled Sliced Chicken Breast

27.⁹⁵

STUFFED CHICKEN DINNER BUFFET

MIXED GREEN SALAD

with apples, cranberries, candied walnuts and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze

WARM ROLLS & BUTTER

FIRE ROASTED SEASONAL VEGETABLES

CREAMY GARLIC MASHED POTATOES

BONE IN STUFFED CHICKEN BREAST

stuffed with feta and spinach and topped with garlic and Chardonnay Cream Sauce

29.⁹⁵

DESSERTS

BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean

LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

DOUBLE CHOCOLATE TORTE

with white chocolate shavings and fresh berries

NEW YORK CHEESECAKE

with raspberry glaze whipped cream and fresh mint

TIRAMISU

with chocolate glaze

CHOCOLATE CARAMEL PRALINE CHEESECAKE

WHITE CHOCOLATE RASPBERRY

LEMON CREAM CAKE

topped with a white chocolate buttercream

ROASTED PEAR

served with a Caramel Sauce

PECAN SPICED CAKE

topped with Vermont Maple buttercream

TRES LECHES CARROT CAKE

