### Appetizers

(All charged per person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plantain Shrimp Skewers</td>
<td>$3.95</td>
</tr>
<tr>
<td>Buffalo Chicken Spring Rolls</td>
<td>$2.75</td>
</tr>
<tr>
<td>Pecan-Crusted Chicken Skewers</td>
<td>$2.50</td>
</tr>
<tr>
<td>Bacon-Wrapped Scallops</td>
<td>$3.25</td>
</tr>
<tr>
<td>Deep-Fried Oysters with a Rémoulade Sauce</td>
<td>$2.95</td>
</tr>
<tr>
<td>Mini Crab Cakes with a Dijon Dill Sauce</td>
<td>$2.95</td>
</tr>
<tr>
<td>Olive Tapenade on a Crostini</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bruschetta with Assorted Toppings</td>
<td>$1.75</td>
</tr>
<tr>
<td>Steak au Poivre Crostini</td>
<td>$5.95</td>
</tr>
<tr>
<td>International Cheese and Crackers</td>
<td>$2.95</td>
</tr>
<tr>
<td><strong>Add a sausage carving board</strong>..................................................</td>
<td><strong>$1.50</strong></td>
</tr>
<tr>
<td>Domestic Cheese and Crackers</td>
<td>$1.95</td>
</tr>
<tr>
<td>Spinach and Artichoke Dip with Pita Chips</td>
<td>$1.95</td>
</tr>
<tr>
<td>Vegetables with Ranch Dip</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit</td>
<td>$2.75</td>
</tr>
<tr>
<td>Mini Raspberry Brie</td>
<td>$2.75</td>
</tr>
<tr>
<td>Prosciutto-Wrapped Asparagus</td>
<td>$2.95</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Dipping Sauce</td>
<td>$2.95</td>
</tr>
<tr>
<td>Shrimp Cocktail with Sauce</td>
<td>$2.95</td>
</tr>
<tr>
<td>Thai Chicken Saté</td>
<td>$5.95</td>
</tr>
<tr>
<td>Pistachio-Crusted Chicken Tenders with a Fruit Chutney</td>
<td>$2.50</td>
</tr>
<tr>
<td>Potstickers</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh Mozzarella and Tomato Platter</td>
<td>$2.95</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$2.95</td>
</tr>
<tr>
<td><strong>Chorizo &amp; Monterey Jack Cheese</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Boursin and Walnut</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Italian Sausage</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Buffalo Wings with Celery and Bleu Cheese</strong></td>
<td><strong>$2.95</strong></td>
</tr>
</tbody>
</table>
Dinner Buffet Selections

Served with house salad, choice of two sides, assorted dinner rolls and Seattle's Best Coffee™

Choice of two entrées $17.95
Choice of three entrées $19.95

CHICKEN
Marsala
Parmesan
Pommery Cream
Cacciatore

BEEF
Roast Beef w/ Jardinière Vegetables
Homemade Meatloaf
Braised Pot Roast
Beef Tips and Mushrooms

PASTA
Penne with Sun-Dried Tomato Cream
Chicken Rotini Alfredo
Cheese Lasagna

POrk
Herbed Loin with Apple Brandy Sauce
Ham with a Pineapple Chutney
Breaded Chop with a Honey Bourbon Sauce

Accompaniments

Vegetable Choices
Green Beans
California Medley
Honey Carrots
Buttered Corn
Cauliflower Gratin

Starch Choices
Herbed-Whipped Potato
Roasted Red Skin Potatoes
Wild Rice Pilaf
Parmesan Risotto
Maple-Whipped Sweet Potato
Buttered Noodles
Specialty Buffet Selections

Served with house salad, choice of two sides, assorted dinner rolls, and Seattle’s Best Coffee™

Choice of two entrées $21.50
Choice of three entrées $25.50

CHICKEN
Pecan and Almond-Crusted
Prosciutto and Gouda Stuffed
Pommery Tarragon
Florentine
Scaloppini

BEEF AND PORK
Braised Short Ribs
Rosemary Flank Steak
Pork Loin With a Dried Cherry Sauce
Pistachio-Crusted Pork Loin

CARVING STATION
Bone-in Ham
Slow Roasted Prime Rib
Strip Loin
Oven Roasted Turkey

PASTA
Bleu Cheese and Walnut Gnocchi
Spinach Stuffed Ravioli in an Asiago Cream Sauce
Seafood Pasta with Sautééd Shrimp and Scallops
Pappardelle Bolognese

SEAFOOD
Salmon in a Dill Cream Sauce
Parmesan-Crusted Cod

Accompaniments

Vegetable Choices
Julienne Vegetable Medley
Asparagus Medley
Parmesan Crusted Green Beans
Parisian Carrots
Sautééd Squash and Zucchini
Garden Vegetable Medley

Starch Choices
Sweet Potato Dauphinoise
Garlic and Chive Mashed Potatoes
Baked Potatoes
Mushroom and Asparagus Risotto
Fingerling Potato Medley
Pesto Tossed New Potato Medley
Desserts

**Assorted Cakes and Desserts** ............................................................... $3.75
- Orange Layer Cake
- Strawberry Layer Cake
- Lemon Layer Cake
- Chocolate Layer Cake
- Italian Almond Layer Cake
- Carrot Cake
- Red Velvet Cake
- Lemon Berry Streusel Cake
- Tiramisu
- Homemade Honey Biscuits With Blueberries
- Crème Brulee
- Vanilla and Sour Cream Cheesecake
- Turtle Cheesecake
- Lemon and Blueberry Tart

**Individual Cake Assortment**
- Key Lime Pie
- Red Velvet Cake
- Tiramisu
- Turtle Cream Pie
- Lemon Cake
- Cheesecake

**Assorted Pies** ................................................................................. $2.95
- Key Lime
- Pecan
- Assorted Fruit
- Pumpkin
- Coconut Creme

**Mousse (Berry and Chocolate)** .................................................. $1.75

**Brownies And Cookies** ............................................................... $1.25
- Baby Eagle Cookie
- Chocolate Chip Brownie
- Macadamia Nut Cookie
- Zebra Brownie
- Caramel Apple Oatmeal Cookie
- Candy Piece Brownie
- Sugar Cookie
- Candy Pieces Cookie

**Assorted Dessert Bars** ................................................................. $1.50
- Lemon
- Buckeye
- Chocolate Chip

**Mini Dessert Assortments** ......................................................... $3.25
- Tarts
- Cannoli
- Mousse
- Truffles
- Cheesecake Bites
- Mini Cookies