Appetizers

(All charged per person)

Plantain Shrimp Skewers ................................................................. $3.95
Buffalo Chicken Spring Rolls ......................................................... $2.75
Pecan-Crusted Chicken Skewers ..................................................... $2.50
Bacon-Wrapped Scallops ............................................................... $3.25
Deep-Fried Oysters with a Rémoulade Sauce ................................ $2.95
Mini Crab Cakes with a Dijon Dill Sauce ....................................... $2.95
Olive Tapenade on a Crostini .......................................................... $1.75
Bruschetta with Assorted Toppings ................................................ $1.75
Steak au Poivre Crostini ................................................................. $5.95
International Cheese and Crackers ............................................... $2.95

Add a sausage carving board............$1.50

Domestic Cheese and Crackers ...................................................... $1.95
Spinach and Artichoke Dip with Pita Chips .................................... $1.95
Vegetables with Ranch Dip ............................................................. $1.75
Fresh Seasonal Fruit ..................................................................... $2.75
Mini Raspberry Brie ....................................................................... $2.75
Prosciutto-Wrapped Asparagus ..................................................... $2.95
Vegetable Spring Rolls with Dipping Sauce .................................. $2.95
Shrimp Cocktail with Sauce ......................................................... $5.95
Thai Chicken Saté .......................................................................... $2.50
Pistachio-Crusted Chicken Tenders with a Fruit Chutney .............. $2.50
Potstickers .................................................................................... $1.75
Fresh Mozzarella and Tomato Platter .......................................... $2.95
Stuffed Mushrooms ....................................................................... $2.95

Chorizo & Monterey Jack Cheese
Boursin and Walnut
Italian Sausage

Buffalo Wings with Celery and Bleu Cheese .................................... $2.95
Pasta

Served with house salad, assorted dinner rolls and Seattle's Best Coffee™

Papperdale Bolognese ................................................................. $15.75
Papperdale pasta tossed in a Bolognese sauce

Lasagna .................................................................................... $14.25
Meat, cheese or vegetable alfredo

Seafood Pasta ........................................................................ $16.25
With shrimp and scallops, sautéed mushrooms, tomato and asparagus tips in an asiago cream sauce

Pasta Primavera ........................................................................ $17.95
Tossed vegetables on a bed of linguini topped with an herbed cream sauce

Penne Pasta .............................................................................. $14.95
Penne pasta with Italian sausage and a basil marinara sauce

Gnocchi and Gorgonzola .......................................................... $15.50
Gnocchi in a Gorgonzola cream sauce with toasted walnuts

Macaroni and Cheese with Chorizo ....................................... $14.75
Mini penne pasta tossed in a cheddar and Monterey Jack cheese with chorizo sausage

Penne Alfredo ........................................................................... $14.50
Penne pasta with mushrooms and a sundried tomato alfredo sauce

Buffalo Chicken Pasta .............................................................. $14.95
Farfalle pasta tossed with a spiced buffalo cream sauce

We will customize your event to meet and exceed your expectations.
**Chicken Selections**

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

**Chicken Wellington** ................................................................. $14.95
*Chicken breast topped with a mushroom duxelle and baked in puff pastry*

**Pistachio-Crusted Chicken Breast** ........................................ $14.75
*Pistachio-breaded chicken breast served with a mango chutney*

**Stuffed Chicken Breast** .......................................................... $14.95
*Chicken breast stuffed with Gouda cheese and prosciutto served with an herbed veloute sauce*

**Chicken Marsala** .................................................................... $14.25
*Sautéed chicken breast and mushrooms in a marsala wine sauce*

**Pecan-Crusted Chicken** ........................................................ $14.75
*Pecan-breaded chicken breast topped with a honey balsamic sauce*

**Mediterranean Chicken** .......................................................... $14.25
*Chicken breast tossed with vine ripened tomatoes, olives and feta cheese*

**Chicken Parmesan** .................................................................. $14.95
*Baked parmesan-crusted chicken with a basil marinara sauce*

**Chicken Florentine** ................................................................ $15.95
*Breast of chicken stuffed with spinach, ricotta and Parmesan cheese in a white wine & garlic sauce*

**Dijon and Tarragon Chicken** .................................................. $14.25
*Grilled breast of chicken with a Dijon and tarragon cream sauce*

**Chicken Cacciatore** ................................................................ $14.25
*Boneless chicken braised with white wine, tomatoes, sweet peppers and mushrooms*

**Chicken Forestiere** ................................................................ $14.75
*Chicken breast sautéed and served with a tomato, mushroom and bacon sauce*

**Almond-Crusted Chicken** ........................................................ $14.95
*Sautéed chicken with a dried cherry and Riesling sauce*

**Chicken Scaloppini** ................................................................. $14.25
*Sautéed chicken topped with peppers and prosciutto, in a Marsala wine sauce*
Pork Selections

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

Chili-Spiced Pork Loin ........................................................................................................ $15.95
Chili-rubbed pork loin with a peach poblano sauce

Kansas City Ribs ................................................................................................................. $15.25
Brown sugar chili-rubbed pork ribs brushed with Kansas City barbecue sauce

Roasted Pork Loin ................................................................................................................ $15.95
Herb-roasted pork loin in a dried cherry sauce

Cajun-Spiced Pork Loin ....................................................................................................... $15.25
Cajun-infused pork loin in a Creole cream sauce

Stuffed Pork Chops .............................................................................................................. $15.95
Boneless pork chop with an herbed dressing in an apple brandy sauce

Carved Smoked Ham ........................................................................................................... $15.95
Smoked bone-in ham roasted with a brown sugar glaze

Honey Bourbon Pork ............................................................................................................ $17.95
Herb-breaded pork chop in a honey bourbon sauce

Pork Tenderloin ..................................................................................................................... $16.75
Carved pork tenderloin with a corn, bacon and shiitake mushroom sauce

National award winning catering and conference services.
**Beef Selections**

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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Sirloin with Caramelized Onions</td>
<td>$20.75</td>
</tr>
<tr>
<td>Grilled sirloin of beef in a Dijon mustard sauce</td>
<td></td>
</tr>
<tr>
<td>Roast Beef with Sautéed Mushrooms</td>
<td>$14.75</td>
</tr>
<tr>
<td>Slow-roasted sliced beef in a Cabernet wine reduction</td>
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</tr>
<tr>
<td>Homemade Meatloaf</td>
<td>$14.95</td>
</tr>
<tr>
<td>Classic meatloaf with a pan roasted mushroom gravy</td>
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</tr>
<tr>
<td>Beef Stroganoff</td>
<td>$14.50</td>
</tr>
<tr>
<td>Seared beef tips and button mushrooms</td>
<td></td>
</tr>
<tr>
<td>Braised Pot Roast</td>
<td>$14.95</td>
</tr>
<tr>
<td>Slow roasted beef served in a traditional gravy</td>
<td></td>
</tr>
<tr>
<td>Carved Strip Loin</td>
<td>$18.95</td>
</tr>
<tr>
<td>Carved beef loin in a forestiere sauce</td>
<td></td>
</tr>
<tr>
<td>Stuffed Beef Tenderloin</td>
<td>$23.95</td>
</tr>
<tr>
<td>Tenderloin of beef with Maytag bleu, wrapped in applewood smoked bacon finished with a Cabernet demi-glace</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin</td>
<td>$21.95</td>
</tr>
<tr>
<td>Hand-carved beef tenderloin medallions and shiitake mushrooms in a Port wine reduction</td>
<td></td>
</tr>
<tr>
<td>Beef Short Ribs</td>
<td>$18.95</td>
</tr>
<tr>
<td>Braised beef short ribs in a Merlot reduction</td>
<td></td>
</tr>
</tbody>
</table>

Consistency is our key to delivering outstanding events.
# Seafood Selections

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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Scampi</td>
<td>$16.75</td>
<td>Pan-sautéed shrimp in a white wine garlic butter</td>
</tr>
<tr>
<td>Parmesan-Crusted Cod</td>
<td>$17.25</td>
<td>Basil and lemon cod fillet with vine-ripened tomatoes</td>
</tr>
<tr>
<td>Poached Salmon</td>
<td>$18.95</td>
<td>Salmon poached in white wine, served in a Dijon-dill sauce</td>
</tr>
<tr>
<td>Grilled Swordfish</td>
<td>$18.95</td>
<td>Grilled swordfish with artichokes, roasted sweet peppers, olives and capers</td>
</tr>
<tr>
<td>Pecan-Crusted Walleye</td>
<td>$19.95</td>
<td>Walleye fillet lightly breaded with pecans and served with a rémoulade sauce</td>
</tr>
<tr>
<td>Citrus Halibut</td>
<td>$23.75</td>
<td>Fresh halibut in a citrus beurre blanc</td>
</tr>
<tr>
<td>Prosciutto-Wrapped Cod</td>
<td>$17.25</td>
<td>Cod fillet wrapped in prosciutto ham, served with a sundried tomato tapenade</td>
</tr>
<tr>
<td>Sautééd Scallops</td>
<td>$18.95</td>
<td>Sautééd sea scallops served with a pesto cream sauce</td>
</tr>
<tr>
<td>Lemon Pepper Salmon</td>
<td>$18.25</td>
<td>Grilled salmon in a beurre blanc sauce</td>
</tr>
</tbody>
</table>

Committed to quality and excellence.
Vegetarian & Dietary Accommodations

Vegetarian Meals

Polenta with Marscapone...........................................................................................................$14.25
Marscapone cheese polenta served with roasted herb mushroom medley

Ravioli Florentine......................................................................................................................$14.95
Ravioli filled with spinach and cheese in creamy alfredo with toasted walnuts and fresh basil

Roasted Vegetable Strudel........................................................................................................$14.25
Roasted vegetables with Parmesan cheese baked in pastry served with balsamic reduction

Eggplant Parmesan..................................................................................................................$14.75
Herb breaded eggplant in marinara topped with Parmesan

Grilled Vegetable Napoleon......................................................................................................$15.25
Grilled Vegetables layered with fresh mozzarella served with roast red pepper sauce

Black Bean Cakes...................................................................................................................$14.50
Chili spiced black bean and vegetable cake served with cilantro-lime rice and fresh pico de gallo

Gluten Free Meals

All salad options with gluten free dressing
All sandwiches can be served with gluten free bread option.

Grilled Shrimp Kabobs ............................................................................................................$18.25
Shrimp marinated on skewers with peppers and onions served with herbed rice and grilled Roma tomatoes

Sun Dried Tomato Crusted Salmon ..........................................................................................$18.95
Salmon with sun dried tomato pesto served with whipped Yukon gold potatoes and Julienne vegetable medley

Grilled Herb Chicken ..............................................................................................................$14.95
Herb grilled chicken with roasted potatoes and garden vegetable medley

Grilled NY Strip.......................................................................................................................$18.95
NY strip grilled and served with horseradish whipped potato and buttered green beans with toasted almonds
### Desserts

**Assorted Cakes and Desserts**
- 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
- Creme 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**
- Key Lime
- Pecan
- Assorted Fruit
- Pumpkin
- Coconut Creme

**Mousse (Berry and Chocolate)**

**Brownies And Cookies**
- 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**
- Lemon
- Buckeye
- Chocolate Chip
- Pumpkin
- Key Lime

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

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**Price**
- Assorted Cakes and Desserts: $3.75
- Individual Cake Assortment: $2.95
- Assorted Pies: $2.95
- Mousse (Berry and Chocolate): $1.75
- Brownies And Cookies: $1.25
- Assorted Dessert Bars: $1.50
- Mini Dessert Assortments: $3.25