

DINNER

DINNER ENTRÉES

Served with house salad, fresh rolls and butter.

Includes freshly brewed coffee, decaf, iced or hot Tazo tea and choice of dessert.

Chardonnay Mushroom Chicken

Herbed chicken breast sautéed with mushrooms and locally-made white wine. Served with fresh baby carrots and wild rice blend.

Smoke Roasted Potlatch Salmon

Fresh salmon roasted with herbs and lemon butter. This favorite is served with a blend of rice and barley with steamed fresh vegetables.

Top Sirloin Steak

Charbroiled with Montreal-merlot butter on savory Yukon gold potatoes, topped with mushrooms and served with fresh broccoli with baby carrots.

Stuffed Pork Loin Chop

Locally sourced premium pork loin chop filled with sage and sausage dressing with Dijon demi-glace. Served with Yukon gold potatoes and fresh root vegetables.

Tortellini Portobello

Giant mushroom cap filled with cheese tortellini, sauce marinara and imported cheese. Served with roma zucchini.

Shrimp, Crab and Lobster Alfredo

Fettuccine pasta simmered with mushrooms, parmesan cream, lobster, red crab and bay shrimp, paired with zucchini and tomatoes.

STARTER SALADS

For events requiring pre-set arrangement, dressing can be served on the side. Cost is complimentary unless otherwise noted.

House Salad

Spring mix lettuce with matchstick carrots, cherry tomato and choice of dressing.

Northwest Salad

Field greens with apples, cranberries and bleu cheese vinaigrette.

Caesar Salad

Romaine hearts, croutons, parmesan cheese and the classic Caesar dressing.

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LOVE MAKES THE WORLD GO ROUND. ALSO DESSERT.

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See below for dessert choices

DESSERT SELECTIONS

Cost is complimentary unless otherwise noted.

German Chocolate Cake

The classic favorite.

Carrot Cake

With caramel and whipped cream.

Strawberry Mousse Cake

A rich yet light layer cake.

Double Layer Chocolate Cake

Almost too much chocolate!

Assorted Cookies and Dessert Bars

Served family style.

Mini Éclair and Dessert Display

Decadent Dessert Bars

Served family style.

Fresh Berry and Chocolate Mousse

House-Made Huckleberry Cheesecake

Warm White Chocolate and Brandy Danish Pudding

New York Cheesecake

Garnished with chocolate or berries.

See supplemental pricing page for pricing information.

*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness especially in children or people with certain medical conditions. Service charge of 20% and sales tax of 8.7% to apply. Servers receive 64% of the service charge. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

DINNER

DINNER BUFFETS

Includes choice of freshly brewed coffee, decaf, iced or hot Tazo tea. Add a glass of our featured wine for \$5.00 per glass.

Minimum 25 guests. Cost is per person.

Specialty Buffet

- Caesar salad
- Tomato and cucumber salad with feta cheese and a tarragon vinaigrette
- Grilled vegetables with pesto and roasted pine nuts
- Assorted rolls and butter
- Marinated flank steak paired with a cabernet demi-glace
- Chicken breast with chardonnay cream and forest mushrooms
- Roasted Yukon gold potatoes
- Asparagus with sun dried tomatoes and parmesan cheese
- Petite cheesecake assortments

Harvest Buffet

- Smoked roasted salmon basted with basil garlic butter
- Sliced London broil on pinot noir forest mushroom sauce
- Mashed Yukon garlic gold potatoes
- Medley of Northwest vegetable sauté
- Spinach salad with sun dried cranberries, grilled pear and bleu cheese vinaigrette
- Crisp cabbage slaw with cusabi dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Breads, butter, olive oil and balsamic vinegar
- Warm white chocolate bread pudding with brandy sauce and whipped cream

Northwest Tour

- Spring green salad with Oregon bleu cheese, filbert nuts and Dijon vinaigrette
- Farfalle pasta salad with Oregon bay shrimp and lemon vinaigrette
- Assorted rolls from Bouzie's Bakery in Spokane, Washington
- Snake River Farms® loin of pork with huckleberry barbecue sauce
- Cedar plank roasted king salmon with garlic and lemon aioli
- Chicken Oscar seared breast topped with asparagus, Dungeness crab and sauce béarnaise
- Garlic mashed Idaho gold potatoes
- Roasted vegetables
- Assorted pastry desserts

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