



RED LION HOTEL®
Port Angeles

CATERING

— MENU —



DINNER

DINNER ENTRÉES

Served with rolls and butter, petite iceberg wedge salad and choice of New York cheesecake with strawberry vanilla jam or petite tart with Bailey's chocolate custard.

Includes freshly brewed coffee, decaf, iced and hot Tazo tea.

*Additional charge for third entrée selections
(highest priced entrée will be charged for all selected).*

Cheddar Chive Chicken

Cheddar and chive crusted chicken breast topped with bistro mustard cream reduction. Served with mashed potatoes and seasonal vegetables.

Marsala Chicken

Pan-seared herb marinated chicken topped with marsala mushroom sauce. Served with mashed potatoes and seasonal vegetables.

Pan Seared Salmon

Pan-seared salmon topped with apricot cream reduction. Served with basmati rice and seasonal vegetables.

Char-Grilled Sirloin Steak

Marinated 8-oz. char-grilled sirloin steak topped with madeira demi glace. Served with mashed potatoes and seasonal vegetables.



*Prices do not include 19% service charge and applicable state sales tax.
Prices are subject to change. All final prices will be on the banquet event order.
Consuming raw or undercooked meats, eggs or shellfish may increase your risk of food-borne illness.*

DINNER CONTINUED

DINNER BUFFETS

Includes freshly brewed coffee, decaf, iced or hot Tazo tea.

Service provided for one hour.

Minimum 25 people – additional charge for less than 25 people.

Asian Sky Buffet

- Napa cabbage Asian slaw with mango cilantro vinaigrette
- Hot and sour soup
- Beef and broccoli with carrots and mushrooms
- House-made sweet teriyaki chicken with Napa cabbage and stir fry vegetables
- Jasmine rice
- Macaroon dessert bars

Northwest Wine Country Buffet

- Caesar salad with garlic croutons
- Artisan cheese tray with fresh grapes and berries
- Chicken breast with artichoke and caper cream reduction
- Balsamic braised sirloin of beef with a madeira demi glace
- Herbed roasted potatoes
- Roasted vegetables
- Artisan rolls and butter
- Strawberry shortcake with whipped cream

A Taste of Italy

- Caesar salad with garlic croutons
- Antipasto pasta salad with balsamic dressing
- Shrimp and penne pasta with sun-dried tomatoes spinach, capers, artichokes and lemon cream reduction
- Rosemary seared chicken with marsala demi glace and creamy risotto
- Fresh seasonal vegetables
- Parmesan garlic bread
- Chef's choice gelato

The Pacific Northwest

- Spinach salad with sun-dried cranberries, radicchio, daikon sprouts and walnuts
- Fresh seasonal fruit display
- Grilled salmon filet basted with basil-garlic butter
- Slow roasted tri-tip in a pinot noir forest mushroom sauce
- Garlic mashed potatoes
- Seasonal vegetable medley
- Artisan rolls and whipped butter
- Warm apple crumble with fresh whipped cream

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