



CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Director of Catering, and Catering Sales Managers are happy to consult with you on custom menus to accommodate any theme or occasion in order to create an exceptional experience for you and your guests.

PRICING

All prices shown are subject to a 20% Service Charge and 6% State Sales Tax. Pricing and availability of all items listed as part of a menu are subject to change.

A \$3.00 per person charge will be applied to all Breakfast, Lunch, and Dinner functions with guarantees under 30 people.

GUARANTEE

Please provide a final guarantee to the catering representative no less than three working days prior to the scheduled starting date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. The hotel will be prepared to seat and serve 5% above your guaranteed attendance.

PAYMENT

All arrangements for payment must be made and approved in advance of the scheduled date of your event. A non-refundable deposit to secure meeting and ballroom space may be required.

Direct billing may be arranged with approval from our accounting department by completing a credit application no later than thirty days in advance of your event.

MISCELLANEOUS

For your safety, no food and beverage is to be taken off property.

All food and beverage must be provided by the hotel; no outside food and beverage can be brought into the hotel's event rooms.

Each of our meeting rooms has different features and capabilities. The hotel may assign suitable charges for any extraordinary room set-up and electrical or audio-visual requirements. The hotel reserves the right to reassign the event room as needed to accommodate changes in attendance, type of function or other hotel functions.

Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting, conference or event. Packages should arrive no earlier than three (3) days prior to the scheduled date of the event.





SPECIALTY BREAKS

All Specialty Breaks: \$9 per Person

Got Milk?

Gourmet Fresh Baked Cookies
Lemon Bars
Triple Chocolate Brownies
Seasonal Sliced Fruit Display
Ice Cold Milk, Coffee, and Tea

Sports Break

Fresh Tortilla Chips with Salsa
Spicy Snack Mix, Mixed Nuts, Mini Pretzels
Buttered and Caramel Popcorn
Coffee, Tea, Iced Tea and Soft Drinks

Southwestern Break

Fresh Tortilla Chips
Served with Salsa, Nacho Cheese
Guacamole, Black Bean Dip, Sour Cream
Fruit Sangria, Soft Drinks, Bottled Water

Seattle Barista

Biscotti, Vanilla Shortbread
Lemon Pound Cake
Gourmet Coffees and Flavored Syrups
Assorted Starbucks Frappuccinos

Opening Night

Butter and Caramel Popcorn
Variety of Candy
Assorted Pepsi Products
Bottled Water

The Fitness Break

Fresh Fruit Smoothies
Red Bull
Bottled Water
Power Bars
Seasonal Sliced Fruit Display

English Tea Break

Gourmet Finger Sandwiches
Fresh Baked Pastries, Scones and Cakes
Lemon Curd, Devonshire Cream, Preserves
Assorted Herbal Teas and Coffee

Gourmet Cheese Tasting

Imported and Domestic Artisan Cheeses
Fresh Sliced Baguette and Crackers
Variety of Berries and Red Grapes
Sparkling Cider and Soft Drinks

The Big Chill

Variety of Gourmet Ice Cream Bars
Sparkling Cider and Soft Drinks
Coffee, Tea and Iced Tea

I Scream, You Scream

Vanilla, Chocolate and Strawberry Ice Cream
Nuts, Cherries, Candy Toppings
Whipped Cream
Assorted Syrups and Sauces

Extended Day Break - \$18.00 per Person

Water, Coffee and Tea served and replenished throughout the day

AM Service:

Fresh Danish, Muffins, Croissants and Bagels with Preserves, Butter, and Cream Cheese
Assorted Cereals and Granola with Whole and 2% Milk
Served with Whole Fresh Fruit

PM Service:

Choice of Any Specialty Break listed above

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 6% STATE SALES TAX



THE
GROVE
HOTEL

MISCELLANEOUS REFRESHMENT SERVICE

- Assorted Fresh Baked Jumbo Cookies - \$24 per Dozen
- Triple Fudge Walnut Brownies - \$24 per Dozen
- Lemon Shortbread Bars - \$24 per Dozen
- Fresh Pistachio Biscotti - \$18 per Dozen
- Tuxedo Dipped Strawberries - \$30 per Dozen
- Assorted Chocolate Truffles - \$30 per Dozen
- Gourmet Ice Cream Bars - \$36 per Dozen
- Assorted Candy Bars - \$24 per Dozen
- Power Bars - \$30 per Dozen
- Gourmet Granola Bars - \$24 per Dozen
- Soft Jumbo Pretzels, Nacho Cheese & Dijon Mustard - \$28 per Dozen
- Variety of Gourmet Finger Sandwiches - \$24.00 per Dozen
- Roasted Mixed Nuts - \$2 per Person
- Fresh Tortilla and Potato Chips with Assorted Dips - \$2 per Person
- Butter, Cheddar, and Caramel Popcorn - \$2 per Person
- Spicy Snack Mix or Mini Pretzels - \$2 per Person

BEVERAGE SERVICE

- Soft Drinks - \$2 per Each
- Organic Bottled Juice - \$2 per Each
- Bottled Waters - \$2 per Each
- Sparkling Apple Cider \$10 per Bottle
- Bottled 2%, Chocolate and Strawberry Milk – \$2 per Each
- Whole, 2% or Skim Milk - \$16 per Pitcher
- Gourmet Coffee - \$26 per Gallon
- Herbal Teas - \$26 per Gallon
- Individual Tea Service - \$2 per each
- Fruit Punch - \$26 per Gallon
- Lemonade - \$26 per Gallon
- Iced Tea \$26 per Gallon
- Orange, Apple or Cranberry Juice - \$16 per Pitcher

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BREAKFAST MENUS

Plated Breakfast

\$15.00 per person

Plated Breakfasts Include Freshly Baked Breakfast Pastries, Juice, Milk, Coffee, and Tea

Meat Choices Include:

Applewood Smoked Bacon, Sausage, or Grilled Ham Steak

** Items do not include meat choice*

Breakfast Potato Choices Include:

Hash Brown Potatoes, Swedish Potatoes, or Yukon Potatoes

American Breakfast

Two Scrambled Eggs with Choice of Breakfast Potatoes and Two Meats

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Cinnamon French Toast

Choice of Flame Roasted Apple or Blueberry Topping

Served with Warm Maple Syrup and Butter

Scrambled Eggs and Choice of Meat

~

Huckleberry Buttermilk Pancakes

Three Pancakes with Huckleberry Compote with Warm Maple Syrup and Butter

Scrambled Eggs and Choice of Meat

~

Kurobuta Ham and Four Cheese Quiche *

Freshly baked in a Buttery Crust with Grated Cheese, Fresh Spinach and Wild Mushrooms

Served with Choice of Breakfast Potatoes

~

French Quarter Strata *

Farm Fresh Eggs and French Baguette with Oyster Mushrooms, Aged Cheddar Cheese,

Roasted Red Peppers and Andouille Sausage

Served with Choice of Breakfast Potatoes

~

Eggs Benedict *

Toasted English Muffin, Thick Canadian Bacon and Poached Eggs

Served with Hollandaise Sauce

Choice of Breakfast Potatoes

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Breakfast Menus, Continued

Includes Juice, Milk, Coffee, Tea

Continental Breakfast

Fresh Danish, Muffins, Croissants and Bagels
Preserves, Butter, and Cream Cheese
Assorted Cereals and Granola
Served with Whole Fresh Fruit
\$12 per Person

The Grove Continental

Fresh Danish, Muffins, Croissants, Mini Bagels
Preserves, Butter, and Cream Cheese
Assorted Cereals and Granola
With Yogurt and Fresh Seasonal Fruit Salad
\$14 per Person

Yogurt and Granola Parfait Bar

Assorted Light Yogurts, Served with Multi-Grain Granola, Fruit Cocktail and Mixed Berry Compote
Fresh Baked Danish, Muffins, Croissants and Mini Bagels with Preserves, Butter, and Cream Cheese
\$ 14 per person

Grand Buffets

Breakfast Buffets Include Fresh Breakfast Pastries with Preserves and Butter, Sliced Seasonal Fruit Display and Juice, Milk, Coffee, or Tea; Choice of Hash Brown Potatoes, Swedish Potatoes, or Yukon Potatoes

Idaho Chalet Breakfast

Choice of Buttermilk Pancakes, Belgium Waffles, or Cinnamon French Toast
Served with Mixed Berries, Whipped Cream, Warm Maple Syrup and Butter
Scrambled Eggs, Applewood Smoked Bacon and Sausage Links
\$17 per Person

All-American Breakfast

Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
\$16 per person

New Orleans Strata

French Baguette and Eggs with Aged Cheddar
Cheese, Oyster Mushrooms, Roasted Red
Peppers and Andouille Sausage
\$17 per Person

Southwestern Breakfast Burrito

Tomato Basil Tortillas with Scrambled Eggs
Chorizo Sausage, Cheddar Cheese, Tomatoes,
Guacamole, Jalapeños, Salsa Fresca,
Sour Cream and Chipotle Black Beans.
\$17 per Person

French Quiche Breakfast

Freshly Baked Quiche
Prepared with an assortment of gourmet Meats,
Cheeses and Vegetables
Served in a flaky Pie Crust
\$18 per Person

The Grove Omelet Bar - Omelets Made to Order

Farm Fresh Eggs with Maple Cured Ham, Smoked Bacon, Spanish Onion, Roasted Peppers,
Mushrooms, Tomatoes, Aged Cheddar Cheese, Scallions, Sour Cream and Salsa Served with
Breakfast Potatoes and Sliced Seasonal Fruit
\$22 per Person

Breakfast Sandwich Buffet

Egg Ham and Aged Cheddar Croissants and Egg Sausage and Aged Cheddar Buttermilk
Biscuits. Served with Breakfast Potatoes and Sliced Seasonal Fruit
\$16 per Person

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Breakfast Menus, Continued

ALA CARTE ITEMS

Farm Fresh Scrambled Eggs - \$3 per Person

Applewood Smoked Bacon, Sausage Links or Maple Cured Ham - \$4 per Person

Hash Browns, Roasted Yukon Potatoes, or Swedish Potatoes - \$3 per Person

Irish Oatmeal with Golden Raisins, Brown Sugar, Granny Smith Apples - \$2 per Person

Egg, Sausage and Cheddar Biscuit Sandwich - \$3 per Person

Egg, Shaved Ham Cheddar and Croissant Sandwich - \$3 per Person

Sliced Pacific Smoked Salmon and Mini Bagel Display - \$5 per Person

Any Variety of Croissant, Danish and Muffins - \$2 per Person

Variety of Bagels with Flavored Cream Cheese - \$2 per Person

Dungeness Crab Quiche with Gruyere Cheese and Chives - \$4 per Person

Buckwheat Pancakes, Belgium Waffles or Cinnamon French Toast - \$3 per Person

Creamy Organic White Grits with Sweet Cream Butter - \$2 Per person

Warm Pecan Cinnamon Rolls - \$2 per Person

Ricotta Cheese Blintz with Strawberry Compote - \$2 per Person

Breakfast Cereals and Granola and Milk -\$3 per Person

Low Fat Fruit Yogurt Variety - \$2 per Person

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LUNCHEON MENUS

Plated Luncheons

Plated Luncheons include Choice of Soup or Salad, Seasonal Vegetable, Rolls and Butter, Dessert, Coffee, Tea, Iced Tea

SOUP

New England Seafood Chowder

Navy Bean and Ham

Creamy Chicken and Wild Rice

Creamy Tomato Basil

Chicken Poblano and Tortilla Hay

Wild Mushroom Bisque

Roasted Vegetable Gazpacho

SALAD

Field Of Greens - Grape Tomatoes, English Cucumbers, Carrots and Balsamic Vinaigrette

Spinach Salad - Shaved Onion, Raspberries, Chèvre Cheese, Pistachios and Raspberry Vinaigrette

Steakhouse Salad – Mixed Greens, Applewood Bacon, Gorgonzola Crumbles and Buttermilk Ranch

Caesar Salad - Romaine Hearts, Parmesan Tuille, Fresh Croutons and Cracked Pepper Dressing

HOT ENTRÉES

All Hot Entrée Selections Include Chef's Selection of Vegetable and Warm Rolls with Butter

Cajun Chicken Breast

Served with Lemon Pinot Gris Sauce

Roasted Tomato Couscous

\$18 per person

Grilled Chicken Breast

Served with Puttanesca Sauce

On Tri-Color Rotelli Pasta

\$18 per Person

Grilled Sirloin Steak and Tarragon Butter

With Sautéed Portobello Mushrooms and Onions

Yukon Mashed Potatoes

\$20 per Person

Peppered Filet Mignon

Served with Cabernet Jus

Garlic Red Potato Mashed Potatoes

\$22 per Person

Roast Pork Loin

Served with Madeira Peppercorn Jus

Scallion Mashed Potatoes

\$18 per Person

Moroccan Salmon

Served with Chablis Lime Sauce

Jasmine Rice Pilaf

\$19 per Person

Poached Alaskan Halibut

Served with Lemongrass Shitake Sauce

Ginger Thai Rice Pilaf

\$19 per Person

Chicken Primavera

Served with Pesto Cream

Three Cheese Tortellini

\$18 per Person

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LUNCHEON MENUS *Continued*

COLD ENTRÉES

*Cold Entrée Selections include Dessert, Coffee, Tea, and Iced Tea.
Salad dressings are served on the side unless otherwise specified.*

Grilled Chicken Breast or Jumbo Shrimp Caesar - \$20 per Person

Romaine Hearts with Grated Parmesan, Fresh Croutons, Baby Roma Tomatoes, Lemon and Garlic
Served with Peppercorn Dressing and Warm Rolls with Butter

Southwestern Cobb Salad – \$20 per Person

Fajita Chicken or Steak with Field Greens, Chipotle Black Beans, Roasted Corn, Roma Tomato,
Aged Cheddar, Scallions, Crispy Tortillas, Salsa Fresca and Creamy Cilantro Dressing

Northwest Cobb Salad - \$20 per Person

Grilled Chicken Breast or Jumbo Shrimp on Field Greens with Bleu Cheese Crumbles, Aged Cheddar,
Applewood Bacon, Grape Tomatoes, Scallions and Balsamic Vinaigrette

Szechwan BBQ Chicken Salad - \$18 per Person

Grilled Marinated Chicken Breast with Cellophane Noodles and Vegetable Salad
Served with Ginger Dressing, Roasted Cashews and Orange Filets

Ham and Aged Cheddar Croissant Sandwich - \$18 per Person

Black Forest Ham and Tillamook Cheddar with Dijon Mayonnaise on a Fresh Baked Croissant
Served with Choice of Red Potato Salad, Green Salad, or Potato Chips

Turkey Club Sandwich - \$18 per Person

Roasted Turkey with Swiss Cheese and Bacon, Pesto Mayonnaise, Lettuce and Tomato on Fresh Ciabatta
Served with Choice of Red Potato Salad, Green Salad, or Potato Chips

Herbed Chicken Salad Sandwich - \$18 per Person

Savory Chicken Salad, Swiss Cheese, Lettuce and Tomato on a Fresh Ciabatta
Served with Choice of Red Potato Salad, Green Salad, or Potato Chips

The Grove Boxed Lunch - \$15 per Person

Choice of Turkey, Ham, Roast Beef, Grilled Chicken, or Grilled Vegetable on Ciabatta Bread
Served with Kettle Chips, Pasta Salad, Fresh Cookie, Whole Fruit, Bottled Water or Soda

DESSERTS

New York Cheesecake with Mixed Berries
Chocolate Ganache Cake with Vanilla Bean Chantilly
Tiramisu with Kahlua Sauce and Cinnamon Chantilly
Key Lime Tart with Raspberry Coulis
Warm Brandy Caramel Apple Cobbler
Strawberry and Lemon Poppy Seed Shortcake

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LUNCHEON MENUS *Continued*

LUNCHEON BUFFETS

All Buffet Luncheons Include Coffee, Tea, and Iced Tea

Garden Variety

Choice Of Two Soups

Mixed Field Greens, Romaine Hearts, Baby Spinach with Assorted Dressings

Variety of Meats, Cheeses and Garden Fresh Vegetable Toppings

Garden Vegetable Pasta Salad

Perfect Red Potato Salad

Seasonal Fruit Cocktail

Warm Rolls and Butter

Assorted Fresh Baked Cookies

\$16 per Person

Idaho Famous Potatoes

Mixed Green Salad with Assorted Dressings

Seasonal Fruit Cocktail

Select Idaho Baked Potatoes

Chili Con Carne

Whipped Butter, Sour Cream, Cheddar Cheese, Nacho Cheese Sauce, Scallions

Bacon Bits, Broccoli, Zesty Beef and Grilled Chicken

Warm Rolls and Butter

Triple Chocolate Cake

\$18 per Person

Downtown Deli

Mixed Green Salad with Assorted Dressings

Garden Vegetable Pasta Salad

Perfect Red Potato Salad

Seasonal Fruit Cocktail

Roast Turkey, Maple Cured Ham and Peppered Roast Beef

Aged Cheddar, Swiss, and Pepper Jack Cheeses

Assorted Stone Ground Bakery Breads

Kettle Potato Chips

Lettuce, Tomato, Onion and Pickle Display

Mayonnaise, Assorted Mustards and Horseradish Sauce

New York Style Cheesecake

\$18 per Person

Fortune Cookies
\$20 per Person

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Tea

LUNCHEON BUFFETS ***Continued***

All Buffet Luncheons Include Coffee, Tea, and Iced

Lucky Peak Picnic

Mixed Green Salad with Assorted Dressings
Perfect Red Potato Salad
Watermelon Display
Jack Daniels BBQ Chicken Breast
Grilled Angus Burgers with Grilled Onions and Mushrooms
Jumbo All Beef Franks
Lettuce, Tomatoes, Onions and Pickles
Mustard, Catsup and Mayonnaise
Campfire Baked Beans
Buttermilk Biscuits with Whipped Honey Butter
Assortment of Fresh Baked Fruit Pies

\$20 per Person

Southern Comfort

Mixed Green Salad
Shrimp and Andouille Sausage Gumbo
Roasted Creole Chicken
Jack Daniel's BBQ Pulled Pork
Coarse White Grits and Sweet Butter
Creamed Sweet Corn
Kettle Baked Beans
Cornbread Muffins with Whipped Honey Butter
Peach Brown Betty

\$20 per Person

The Country Kitchen

Mixed Green Salad
Romaine Caesar Salad
Home Style Meatloaf with Wild Mushroom Gravy
Southern Fried Chicken
Red Potato Mashed Potatoes
Herb Rice Pilaf
Glazed Baby Carrots
Warm Rolls and Butter

Roasted Apple Cobbler
\$20 per Person

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DINNER MENUS

Plated Dinners

Plated Dinners Include Choice of Soup or Salad, Seasonal Vegetable, Rolls and Butter and Dessert; Coffee, Assorted Teas and Iced Tea

SALAD

Field Of Greens: Grape Tomatoes, English Cucumber, Carrot
Served with Balsamic Vinaigrette Dressing

Spinach Salad: Shaved Onion, Raspberries, Chèvre Cheese, Pistachios
Served with Raspberry Vinaigrette Dressing

Steakhouse Salad: Iceberg Lettuce, Applewood Bacon, Gorgonzola Crumbles
Served with Buttermilk Ranch Dressing

Caesar Salad: Romaine Hearts, Parmesan Tuille, Fresh Croutons
Served with Cracked Pepper Dressing

Capris Salad: Ripe Tomato, Fresh Mozzarella, Kalamata Olives, Basil, Baby Greens
Served with Balsamic Vinaigrette

Butter Lettuce Salad: Roasted Tomato Confit, Pancetta Bacon, Grated Manchego
Served with Creamy Buttermilk Dressing

OR

SOUP

New England Seafood Chowder

Creamy Chicken and Wild Rice

Navy Bean and Ham

Chicken Poblano and Tortilla Hay

Creamy Tomato Basil

Wild Mushroom Bisque

Roasted Vegetable Gazpacho

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DINNER MENUS

Continued

Meats and Poultry

New York Steak Au Poivre
Served with Brandy Peppercorn Cream
Gorgonzola Whipped Yukon Potatoes
\$38 per Person

Roasted Prime Rib of Beef
Served with Au Jus and Horseradish Cream
Cheddar Twice Baked Potato
\$38 per Person

Chicken Breast Roulade with Sage Stuffing
Served with Thyme Pan Gravy
Idaho Russet Baked Potato
\$36 per Person

Grilled Filet Mignon
Rosemary Dijon Rub and Cabernet Jus
Garlic Whipped Red Potatoes
\$40 per Person

Rosemary Rack of Lamb
Mint Chutney and Port Demi
Roasted Shallot Whipped Red Potatoes
\$40 per Person

Herb Roasted Pork Loin
Served with Peppercorn Madeira Jus
Orange Onion Marmalade
Buttered Sage Spaetzle
\$36 per Person

Roasted Cajun Chicken Breast
Served with Gorgonzola Cream Sauce
Herb Butter Rice Pilaf
\$36 per Person

Grilled Sirloin Steak
Wild Mushroom and Sweet Onion Ragout
Pancetta Bacon Whipped Potatoes
\$38 per Person

Seafood

Moroccan Seared King Salmon with Saffron Nage
Roasted Tomato Couscous and Pineapple Salsa
\$36 per Person

Poached Alaskan Halibut with Shiitake Mushroom Jus
Ginger Thai Rice and Chili Compote
\$38 per Person

Grilled Jumbo Prawns and Sea Scallops with Galliano Butter Sauce
Three Pepper Rice Pilaf and Peach Macadamia Nut Chutney
\$38 per Person

Pan Seared Idaho Trout with Citrus Caper Butter
Dungeness Crab Gratinée and Herb Butter Rice Pilaf
\$36 per Person

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DINNER MENUS *Continued*

Combination Plates

*Select any two meat or fish items, with sauces and one accompaniment
\$42 per person*

SELECT TWO ITEMS

Petite Filet Mignon with Peppercorn Jus
Grilled Chicken Breast with Sauce Provençal
Seared Chicken Breast with Madeira Jus
Wild King Salmon Fillet with Lemon Buerre Blanc
Poached Halibut Fillet with Dill Lemon Cream
Grilled Jumbo Shrimp with Pinot Gris Butter
Roasted Pork Loin with Madeira Jus
Top Sirloin Steak with Wild Mushroom Ragout
Veal Cutlet Medallions with Lemon Caper Sauce
Jumbo Sea Scallops with Garlic Butter Sauce

SELECT ONE ITEM

Gorgonzola Whipped Yukon Potatoes
Bacon and Cheddar Whipped Red Potatoes
Roasted Garlic Whipped Potatoes
Roasted Shallot Whipped Potatoes
Roasted Tomato Couscous
Lemon and Almond Jasmine Rice
Roasted Red Pepper Risotto
Herb Butter Rice Pilaf
Idaho Russet Baked Potato
Twice Baked Russet Potato

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DINNER MENUS *Continued*

Vegetarian

Vegetarian selections include rolls and butter, dessert and Coffee, Tea and Iced Tea

Vegetable Mascarpone Strudel
Served with Red Pepper Coulis
Basil Pesto Risotto
\$30.00 per Person

Roasted Tomato Polenta
Served with Pomodoro Sauce
Garnished with Fresh Mozzarella
Mixed Grilled Vegetables
\$30 per Person

Tortellini Pasta and Primavera Vegetables
Served with Asiago Crème and Sundried Tomatoes
\$34 per Person

Desserts

Ask your Catering Representative about more than one dessert selection

New York Cheesecake with Mixed Berries

Chocolate Ganache Cake with Vanilla Bean Chantilly

Tiramisu with Kahlua Sauce and Cinnamon Chantilly

Key Lime Tart with Raspberry Coulis

Huckleberry and Peach Cobbler

Warm Brandy Caramel Apple Cobbler

Strawberry and Lemon Poppy Seed Shortcake

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DINNER MENUS *Continued*

Buffet Dinner Selections

Buffet Dinners include Coffee, Assorted Teas and Iced Tea

The Northwest

Mixed Baby Greens Salad with Assorted Dressings
Marinated Forest Mushrooms

Pan Seared Idaho Trout Fillets with Chablis Nage
Bison Medallions with Wild Mushroom Cabernet Jus
Grilled Chicken Breast with Pomegranate Butter Sauce

Baked Idaho Russet Potatoes with Condiments
Seasonal Fresh Vegetable Medley

Yukon Potato Rolls and Butter

Huckleberry Peach Cobbler and Caramel Apple Pie

\$42 per Person

Americana Potluck

Steakhouse Salad

Granny Smith Apple Cole Slaw Perfect Red Potato Salad

Savory Homestyle Meatloaf with Wild Mushroom Gravy
Lemon Crusted Alaskan Halibut with Spicy Tartar Sauce
Roasted Lemon Pepper Chicken

French Green Beans and Onion Frites
Scallion Yukon Mashed Potatoes
Herb Rice Pilaf

Buttermilk Biscuits and Whipped Honey Butter

Fresh Baked Pies and Roasted Apple Cobbler

\$40 per Person

Mucho Grande Fajitas!

Mixed Baby Greens Salad Roasted Corn and Tomatillo Salad
Tropical Fruit Cocktail

Marinated Chicken Breast, Angus Beef and Shrimp Fajitas
Variety of Flour and Corn Tortillas

Lettuce, Tomatoes, Cheddar, Sour Cream, Lime, Guacamole, Selection of Salsas

Black Bean Refritos

Spanish Rice

House Made Churros and Cinnamon Chantilly
Crème Caramel and Fresh Berries
\$38 per Person

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BUFFET DINNER MENUS *Continued*

Buffet Dinners include Coffee, Assorted Teas and Iced Tea

The Bonsai Tree

Mixed Baby Greens Salad with Choice of Dressing
Shrimp and Noodle Salad with Peanut Vinaigrette

Coconut Curry Chicken Breast Garlic Beef Tenderloin Stir Fry
Korean BBQ Pork Loin
Vegetable Spring Rolls

Chinese Broccoli with Black Bean Sauce
Egg Fried Rice Steamed Jasmine Rice

Ginger Chocolate Layer Cake
Fortune Cookies

\$40 per Person

The Godfather

Minestrone Soup

Romaine Caesar Salad
Roma Tomato and Fresh Mozzarella Capris Salad

Veal Medallions Piccata with Lemon Caper Sauce
Pesto Grilled Chicken Breast with Sauce Provençal
Spicy Seafood Cioppino and Penne Pasta

Creamy Forest Mushroom and Herb Risotto
Zesty Garden Ratatouille

Garlic Bread and Warm Breadsticks

Vanilla Bean Cannoli and Torta Tiramisu

\$42 per Person

Castle Rock Barbeque

Mixed Baby Greens Salad Perfect Red Potato Salad
Watermelon Display

Jack Daniels BBQ Chicken Breast
Grilled NY Steak with Wild Forest Mushroom and Grilled Onion
Slow Roasted Chipotle Baby Pork Ribs

Coconut Cream Pie and Key Lime Tarts

\$44 per Person

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***HORS D'OEUVRE
SELECTIONS***
\$60 per order of 25 Pieces

COLD HORS D'OEUVRE SELECTIONS

Alder Smoked Salmon and Dill Cream Cheese Roulade on Hot House Cucumber
Pear Tomato Bruschetta with Balsamic Syrup on Parmesan Crostini
Baby Red Potato, American Caviar and Chive Crème Cheese
Smoked Trout Canapé with Dill Cream Cheese, Caper and Cured Lemon
Lobster Salad Bouchée, Candied Fennel and Caper
Spicy Ahi Tuna Carpaccio with Ginger Purple Thai Rice Cake
Smoked Duck Breast with Dried Cherry Relish and Rye Crostini
Jumbo Shrimp with Herb Cream Cheese, Hot House Cucumber and Cured Lemon
Variety of Rolled Sushi and Nigiri with Soy, Ginger and Wasabi
Beef Tenderloin Carpaccio, Dijon Vinaigrette and Herbed Crimini Mushroom
Turkish Apricot with Cambozola and Pistachio on Pumpernickel Crostini
Asparagus Spears with Boursin Cheese wrapped in Parma Ham
Poached Jumbo Shrimp with Cocktail Sauce, Fresh Lemon, and Miniature Tabasco

HOT HORS D'OEUVRE SELECTIONS

Hand Breaded Lobster Ravioli with Plum Tomato Pomodoro
Dungeness Crab Quesadillas with Roasted Tomatillo Salsa
Vegetable Spring Rolls with Hot Mustard, Soy with Sweet Chili Sauce
Hibachi Rubbed Beef Satay with Toasted Sesame Seeds
Crispy Chicken Wings with Buffalo or Szechwan BBQ Sauce
Baked Brie and Pear Filo Purses with Raspberry Coulis
Coconut Breaded Jumbo Shrimp with Sweet Chili Dip
Five Spiced Chicken Breast Satay with Thai Peanut Sauce
Swedish Style Meatballs with Wild Mushroom Brandy Cream
Jumbo Sea Scallops Wrapped with Applewood Smoked Bacon
Dungeness Crab Cakes with Chipotle Lemon Aioli
Dungeness Crab Gratinée Stuffed Wild Mushrooms
Miniature Beef Chimichangas with Roasted Tomatillo Salsa
Thai Chicken Spring Roll with Sweet Chili Sauce

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***DECORATIVE
HORS D'OEUVRE TRAYS***
Minimum Order to Serve 10

International Cheeses with Red Grapes, Berries, Fresh Baguettes and Crackers - \$4 per Person

Seasonal Tropical Fruit Display with Fruit Yogurt Dip - \$4 per Person

Garden Fresh Selection of Vegetable Crudités with Garlic Ranch Dip - \$3 per Person

Smoked Sockeye Salmon Side with Condiments, Mini Bagels and Rye Crostini - \$5 per Person

Baked Brie en Croûte with Toasted Macadamia and Apricot Chutney - \$3 per Person

Italian Antipasto with Choice Meats, Cheeses, Olives, and Marinated Vegetables - \$5 per Person

Dungeness Crab and Artichoke Dip with Asiago Cheese, Crusty Sliced Baguette - \$4 per Person

Turkey, Ham and Roast Beef Display, Assorted Spreads and Cocktail Rolls - \$5 per Person

Mediterranean Flatbread with Hummus, Bruschetta, Cucumber and Feta - \$4 per Person

CARVING STATIONS

CARVER LABOR CHARGE: \$35.00 Per Carver per Hour

All Stations Include Condiments and Cocktail Rolls

Baron of Beef with Crimini Bordelaise and Horseradish Cream (Serves 150) \$550

Prime Rib of Beef with Au Jus and Horseradish Cream (Serves 30) \$275

Peppered Tenderloin of Beef with Sauce Béarnaise (Serves 25) \$300

Striploin of Beef with Wild Mushroom Jus and Horseradish Cream (Serves 30) \$250.00

Beef Top Round Roast with Brandy Peppercorn Jus and Horseradish Cream (Serves 30) \$225

Herb Roasted Pork Loin with Orange Onion Marmalade (Serves 30) \$150

Maple Glazed Virginia Ham with Assorted Gourmet Mustards (Serves 40) \$150

House Smoked Turkey Breast with Cranberry Chipotle Relish (Serves 30) \$150

Salmon En Croûte with Scallop Mousse Stuffing and Lemon Dill Crème (Serves 40) \$175

Roast Leg Of Lamb with Rosemary Dijon Crust And Mint Jus (Serves 30) \$175.00

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 6% STATE SALES TAX



SPECIALTY STATIONS

\$35.00 per Hour Attendant Charge Optional

PACIFIC RAW BAR - \$14 per Person

King Crab Legs, Oysters on the Half Shell, Poached Jumbo Shrimp
Served with Cocktail Sauce, Lemon, Horseradish and Miniature Tabasco

SUSHI STATION - \$12 per Person

Variety of Fresh Seafood Nigiri, Hand Rolls and Sashimi
Accompanied by Shoyu Sauce, Wasabi, Pickled Ginger, and Seaweed Salad

GARDEN SALAD BAR - \$7 per Person

Mixed Field Greens, Romaine Hearts, Baby Spinach, Served with Assorted Dressings
Variety of Meats, Cheeses and Garden Fresh Vegetable Toppings

ITALIAN PASTA STATION - \$8 per Person

Three Cheese Tortellini with Pesto Cream Sauce, Rotelli with Basil Puttanesca Sauce
Linguini with Creamy Clam Sauce
Served with Garlic Bread and Breadsticks

ASIAN NOODLE STATION - \$8 per Person

Soba Noodles, Green Tea Noodles and Rice Noodles
Gourmet Asian Vegetable Stir Fry
Dashi Broth, Hot and Sour and Garlic Sauces
Add Beef Sirloin, Chicken, Shrimp, or Tofu \$3 per Person

FAJITA STATION - \$12 per Person

Fajita Marinated Chicken Breast, Angus Beef Steak, and Shrimp
Variety of Flour and Corn Tortillas
Lettuce, Tomato, Cheddar, Sour Cream, Guacamole, Selection of Salsas

'TATERTINI' BAR - \$6 per Person

Mashed Idaho Russet Potatoes
Served with Whipped Butter, Sour Cream, Chopped Scallions, Crumbled Bacon,
Cheddar and Parmesan Cheeses, Carmelized Onions or Onion Crisps,
Sautéed Vegetables, Asiago Cream and Brown Gravy

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***SPECIALTY
DESSERT STATIONS***
\$35.00 per Hour Attendant Charge Optional

DESSERT STATION - \$9 per Person

Crêpes, Angel Food Cake and Pound Cake
Fresh Fruit and Berries, Berry Compotes
French Vanilla Ice Cream and Cinnamon Whipped Cream
Dark and White Chocolate Fondues
Bananas Foster and Cherries Jubilee

SUPER SUNDAE BAR - \$9 per Person

French Vanilla, Strawberry, and Chocolate Ice Cream
Cinnamon Whipped Cream, Hot Fudge Sauce, Caramel Sauce
Fresh Berry Compotes, Coconut, Candy Toppings, Nuts and Cherries

VIENNESE STATION - \$9 per Person

Variety of Classical French Pastries:
Miniature Éclairs, Cream Puffs, Fruit Tarts, Cheesecake, Petit Fours
Cream Horns and Chocolate Truffles



ALCOHOLIC BEVERAGE SERVICE

***ALL BARS WILL BE SUBJECT TO A \$50.00 SET UP FEE PER BAR
SET UP FEE WILL BE WAIVED IF BAR REVENUES EXCEED \$300.00 MINIMUM PER BAR***

LIQUOR, BEER AND WINE

Standard House Brands: \$4.50 per Drink

Call Brands: \$5.25 per Drink

Premium Brand: \$5.50-\$8.00 per Drink

Domestic Bottled Beer: \$3.50 Bottle

Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra

Imported and Micro Brew Beer: \$5.00 Bottle

*Heineken, Corona, Guinness, Sam Adams, Black Butte Porter,
Fat Tire Amber Ale, Sam Adams, Widmere Hefiewizen*

Non-Alcoholic Beer: \$4.50 per Bottle

Domestic Keg Beer: \$280.00 per Keg

Imported Keg Beer: \$390.00 per Keg

Micro Brew Keg Beer: Market Price

House Wine (By the Glass): \$5.00 per Glass

Varietal Wine (By the Glass): \$6.00-\$8.00 per Glass

Champagne (By the Bottle): \$16.00-\$165.00 per Bottle

PUNCH

Champagne Punch: \$40.00 per Gallon

Rum Punch: \$45.00 per Gallon

BAR SET-UP – HOSPITALITY SUITES

Includes Tabletop Bar, Plastic Glasses, Beverage Napkins, Stir Stix, and Ice

\$50.00 Minimum

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