



Dinner Buffet Menu

Buffet Entrées (Plated & Family Style Available)

Chicken

Chicken fricassée, carrot, pan gravy
Chicken saltimbocca, fried sage, lemon veloute
Pan seared chicken breast, roasted mushroom, mushroom cream
NW coq au vin, Oregon pinot jus, toasted hazelnut
Confit chicken, caramelized shallot, cider gastrique, toasted breadcrumbs
Brined and roasted chicken thigh, soy glaze, yuzu

Seafood

Pinot gris poached salmon, beurre blanc
Cedar plank salmon topped with maple-berry sauce
Shrimp scampi, linguine, Italian parsley
Roasted salmon, sweet corn salsa fresca
Roasted Pacific cod, tomato, chickpeas, charred red pepper, gremolata
Halibut, smoked paprika, cured olive, chimichurri

Beef

Slow braised beef short rib, pinot noir, rosemary
Grilled rib eye, Oregon blue cheese – thyme butter
Grilled bistro filet, scallion butter*
Boeuf en daube*
Grilled flank steak, chimichurri, toasted cumin
Spice crusted sirloin, creamy caper sauce
Beef braciola, prosciutto, bread crumb

Pork

Pork Pernil
Filipino pork belly, chile vinegar
Pork chop, French radish, charred scallion
French pork roast, apples, stone fruit

Vegetarian

Risotto, roasted forest mushrooms, fontina
Red pepper with quinoa, white beans, herbs, smoked tomato sauce
Portobello mushroom, roasted tomato, eggplant, zucchini, and onion
Chickpea vindaloo, saffron basmati rice, cardamom yogurt
Polenta cakes, sofrito, queso fresco, cilantro oil
Cauliflower chickpea patties, yellow curry, basil crema

Accompaniments

Yukon Gold mashed potatoes
Gouda mashed potatoes
Roasted tri-color potatoes
Gruyere and thyme potatoes au gratin
Baked potato, butter, sour cream, chives

Cacio e pepe risotto
Basmati rice
Lemon scented yellow rice
Grana Padano polenta
Beecher's Flagship polenta
Three-cheese macaroni
Penne primavera

Seasonal roasted vegetable display
Oven roasted asparagus (seasonal)
Kentucky Wonder green beans, almonds (seasonal)

Caprese salad with wood-aged balsamic
Garden salad with dressing choice
NW Caesar salad
Golden beet and arugula salad
Marinated kale salad
Oregon blue salad

Market Pricing will apply

Custom menus are available for clients who wish to discuss further options.

*Gratuity of 15% will be added to all buffet orders. Drop off service also available.

Delivery and rental charges may apply.



Dinner Buffet Menu

Hispanic

Chile Verde
Carnitas
Birria
Chicken Mole
Chicken Fajitas
Beef Chile Colorado
Estofado de Pollo

Served with choice of black beans or pinto beans, Spanish rice or cilantro lime rice, chips, fresh tortillas, three salsas, and salad

Italian

Fettuccine Alfredo with Broccoli and Mushrooms, Herbed Grilled Chicken on the side
Cheese Ravioli with choice of: Artichoke-Lemon Cream OR Butternut Squash Sauce
House-Made Pork and Beef Lasagna
Manicotti with Arugula Pesto
Chicken Parmesan OR Eggplant Parmesan
Pappardelle with Lamb Ragu

Served with house Caesar salad, seasonal roasted vegetable platter display, and parmesan garlic bread

Asian

Sesame Chicken over Gai Lan
Walnut Prawns on a bed of Bok Choy
Spicy Chicken Larb
Peking Duck
Ginger-Lime Glazed Whole Fish
Lobster Tail with Ginger and Scallion
Mixed Seafood in Taro Root Nest
Beef and Broccoli
Pad See Ew

Served with chicken & shrimp fried rice, Buddha's delight, sliced oranges

Indian

Chicken Tikka Masala Butter Chicken
Shrimp Vindaloo Fish Tikka
Chana Masala Palak Paneer
Butternut Squash Paneer Baingan Bharta
Malai Kofta Navratan Korma
Vegetable Biryani Chettinad Chicken

Served with basmati rice, dal makhani, raita, mango chutney, and naan bread

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