



## Traditional Dinner Menu

### Amberwood Buffet

**ONE** Entrée selection  
THREE accompaniment selections

### Orenco Buffet

**TWO** Entrée selection  
THREE accompaniment selections

### Rock Creek Buffet

**THREE** Entrée selection  
THREE accompaniment selections

*All on-premise dinner buffets include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing.  
(2 hour buffet time)*

**\*\*Off-site may require additional labor & equipment rentals charges if staffing is required.**

**If you are needing a specific cuisine that is not listed on the menu, please ask your event planner about details.\*\***

### Entrées (Plated Service +\$8)

All selections include artisan rolls with butter

#### Chicken

- Chicken fricassée, carrot, pan gravy
- Chicken saltimbocca, fried sage, lemon veloute
- Pan seared chicken breast, roasted mushroom, mushroom cream
- Confit chicken, caramelized shallot, cider gastrique, toasted breadcrumbs

#### Seafood

- Cedar plank salmon topped with maple-berry sauce **+\$8**
- Shrimp scampi, linguine, Italian parsley
- Roasted salmon, sweet corn salsa fresca **+\$8**
- Roasted Pacific cod, tomato, chickpeas, charred red pepper, gremolata

#### Beef

- Slow braised beef short rib, pinot noir, rosemary **+\$10**
- Grilled bistro filet, scallion butter **+\$5**
- Grilled flank steak, chimichurri, toasted cumin **+\$5**
- Spice crusted sirloin, creamy caper sauce **+\$8**
- Beef braciola, prosciutto, bread crumbs **+\$8**

#### 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
- Stuffed 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

#### Accompaniments

##### Salads

- 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

##### Starches

- Creamy herbed 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 yellow rice
- Grana Padano polenta
- Three-cheese macaroni
- Penne primavera

##### Vegetables

- Seasonal roasted vegetables
- Oven roasted asparagus (seasonal)
- Kentucky Wonder green beans, almonds (seasonal)

**\*\*Market Pricing will apply\*\***

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

**\*Service charge of 20% will be added to all orders.**



## International Dinner Menu

All dinner buffets include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing.  
(2 hour buffet time)

\*\*If you are needing a specific cuisine that is not listed on the menu, please ask your event planner about details.\*\*

**Choose One Entrée | Choose Two Entrées | Additional Entrées +\$6 each**

(Plated or Family Style Service +\$8)

### Hispanic

Chile Verde

Carnitas

Birria +\$3

Chicken Mole +\$2

Chicken Fajitas

Steak Fajitas +\$6

Beef Chile Colorado

Estofado de Pollo

Served with refried beans, Spanish rice, chips, fresh tortillas, three salsas, and salad.

### Italian

Fettuccine Alfredo with Broccoli and Mushrooms, Herbed Grilled Chicken on the side +\$2

Cheese Ravioli with choice of: Artichoke-Lemon Cream OR Butternut Squash Sauce

House-Made Pork and Beef Lasagna

Manicotti with Arugula Pesto +\$2

Chicken Parmesan OR Eggplant Parmesan

Pappardelle with Lamb Ragu +\$6

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 +\$2

Spicy Chicken Larb

Peking Duck +\$6

Ginger-Lime Glazed Whole Fish +\$3

Lobster Tail with Ginger and Scallion +\$10

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

\*\*Market Pricing will apply\*\* Custom menus are available for all clients. \*20% service charge will be added to all buffet orders.