



Lunch Buffet Menu

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.**

Sandwich Buffet

Wheat, ciabatta, croissants (Gluten-free +\$2)
Lettuce, tomato, pickles
Mayonnaise, herbed aioli, dijon mustard
Assorted Deli Meats:
Turkey, smoked ham, roast beef
Grilled herb chicken +\$2
Grilled steak +\$6
Choice of Salad:
chicken salad, egg salad, Garden salad, pesto pasta salad
Add Choice of Soup, No Salad +\$4,
Add Soup with Salad +\$6:
Butternut squash bisque, broccoli cheddar,
Hungarian mushroom, minestrone, chicken tortilla,
Thai noodle

NW Salad Bar

Mixed greens, spinach, romaine
Assorted fresh and seasonal toppings
Shredded cheddar, feta crumbles, parmesan
Garbanzo beans, egg slices
Bacon crumbles
Pumpkin seeds, sliced almonds
Protein:
Grilled flank steak, sliced grilled chicken
ADD grilled NW salmon +\$5

Grain Bowl Buffet

Jasmine rice, brown rice
Black beans, edamame
Roasted tomato salsa, arbol salsa
Teriyaki sauce, umami sauce
Tillamook cheese, sour cream
Tomatoes, olives, pickled red onion
Indian spiced chickpea salad, marinated kale salad
Protein:
Grilled flank steak, sliced grilled chicken, baked tofu
ADD grilled NW salmon +\$5

Fajita Buffet

Spanish rice, black beans
Peppers & onions
Jack & cheddar cheeses
Tortillas, chips, salsas (verde, red pepper, pico de gallo)
sour cream, guacamole
Southwest salad
Grilled flank steak
Grilled chicken

Italian Buffet

Fettucine Alfredo with broccoli and mushrooms
Cavatappi with spinach, pine nuts, olive oil sauce
Grilled chicken breast
Herbed meatballs (2 per)
Roasted seasonal vegetable platter
Garlic bread, NW Caesar salad

Pacific Rim

Sesame chicken
Lemongrass beef stir fry with broccoli, snow peas, greens
Teriyaki baked tofu with greens and snow peas
Steamed rice
Fried rice
Spinach salad with pickled onion and citrus supremes
Soy sauce, teriyaki, gochujang, sriracha

Enchiladas

Green chile chicken enchiladas
Vegetarian enchiladas in red sauce
Guatemalan black beans
Cilantro-lime rice
Chopped romaine salad with pico de gallo
Chips, three salsas (chile verde, red pepper, pico de gallo)
sour cream

Mediterranean Pita Buffet

Warmed pita
Shredded chicken, meatballs, and falafel
Traditional hummus, roasted red pepper hummus
Baba ghanouj, tzatziki
Rosemary lemon potato wedges
Mediterranean quinoa salad
Spring greens, cucumber, red pepper, tomato slices,
pickled onion, feta crumbles, olives

Barbeque

Beef brisket
Kansas City BBQ chicken thighs
Three-cheese macaroni with roasted jalapeno
Seasonal grilled vegetables
Romaine salad

Additions

Brownies
Assorted Cookies
Assorted bagged chips, popcorn

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.