



## 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.