

TRADITIONAL BUFFETS

All traditional dinner buffets include seasonal fresh vegetables, dinner rolls and butter and your choice of any dessert.

Coffee, iced tea and water are included at the beverage station.

Ages 5-12: half-price, Ages 0-4: no charge

Newport

\$35 per person

Your choice of:

*Two salads
One side dish
One entrée*

Manzanita

\$44 per person

Your choice of:

*Two salads
Two side dishes
Two entrees*

Astoria

\$52 per person

Your choice of:

*Two salads
Two side dishes
Two entrees
Three hors d'oeuvres*

TRADITIONAL BUFFET OPTIONS

SALADS

All salad dressings are Gluten-Free

- Seasonal Fresh Fruit Salad** - A fresh cut blend of melons, grapes, strawberries and other fresh fruit
- Baby Spring Mix** - Mixed greens, dried cranberries, candied pecans, blue cheese, with balsamic vinaigrette
- Valley Blend Greens** - Mixed greens with tomatoes, carrots, cucumbers, onions and your choice of two dressings (Balsamic Vinaigrette, Blue Cheese, Ranch, Italian, Honey-mustard)
- Baby Spinach** - Fresh spinach, bacon and blue cheese crumbles tossed with Dijon honey-mustard dressing
- Caesar** - Crisp Romaine, parmesan cheese and croutons, with Caesar dressing
- Mediterranean Orzo** - Orzo, sundried tomatoes, Kalamata olives, artichoke hearts, red onion, spinach and feta cheese
- Cilantro Pasta** - Bowtie pasta, red peppers, Roma tomatoes, green onions and cilantro, with Italian dressing
- Greek Pasta** - Penne pasta, grape tomatoes, cucumbers, red onions, parsley, feta cheese and vinaigrette dressing

SIDE DISHES

- Garlic Mashed Potatoes** - Yukon Gold potatoes, roasted garlic and sweet cream butter
- Au Gratin Potatoes** - Thinly sliced potatoes, cream and cheese
- Herb Roasted Potatoes** - Quartered red potatoes, tossed in olive oil, rosemary & other seasonings
- Quinoa** - Seasoned quinoa, kale and vegetable blend
- Wild Rice Pilaf** - Long-grain and wild rice cooked in seasoned broth and herbs
- Bowtie & Brie** - Farfalle pasta tossed with warm diced tomatoes and Brie cheese, topped with parmesan cheese and fresh basil
- Macaroni & Cheese** - Elbow shaped pasta tossed in a very cheesy sauce

ENTRÉES

- Grilled Salmon** - Brushed with fresh lemon butter and julienned basil
- Grilled Cod** - Lightly seasoned and topped with a tomato, basil relish – *Upgrade to Halibut for \$8/person*
- Chicken Picatta** - Sautéed with an olive oil, lemon and caper sauce
- Chicken Marsala** - Sautéed with Marsala wine, mushrooms, fresh garlic and onions
- Roasted Turkey Breast** – Served with turkey gravy and cranberry sauce
- Pork Tenderloin** - Roasted with a lemon, herb, butter sauce
- Marinated Flank Steak** - Grilled and served with a mushroom demi-glaze
- Prime Rib Carving Station** - Slow-roasted prime rib with au jus and horseradish - *\$12/person upgrade, \$18/person addition*

Vegetarian/Vegan:

Portabella mushroom with balsamic glaze, risotto and seasonal vegetables, side green salad with balsamic dressing

DESSERTS

Cheesecake - NY style cheesecake with berry drizzle

Dessert Bars - A variety of choices; please select one grouping

- Oreo Dream, Meltaway, Lemon Berry Jazz, Pecan Chocolate Chew
- Luscious Lemon, Meltaway, Oatmeal/Cranberry, Brownie Bash
- Toffee Cream Cheese Chew, Caramel Apple Grannies, Marble Cheese Truffle, Oreo Cookie Bar

Strawberry Shortcake - Layers of shortcake, whipping cream and strawberry preserves.

Tiger Triple Chocolate Cake - Pinstripe design, 8-layer chocolate cake set between rich dark and white chocolate butter cream.

Triple Berry Crumble - A combination of plump strawberries, red ripe raspberries and a variety of other berries blended together and set on a wholesome oatmeal crust, then topped with traditional crunchy golden crumbles. Can be served warm in a chafing dish, or cut into bars.

Apple Crumble - Loads of crisp apples, cinnamon, nutmeg and other spices in a tasty oatmeal cookie crust. Covered with golden oatmeal and coconut. Can be served warm in a chafing dish, or cut into bars.

Brownies - A variety of Deep Dutch, Haystack, Tiger and Triple Chocolate Chunk.