

# 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*

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## Manzanita

\$44 per person

Your choice of:

*Two salads*

*Two side dishes*

*Two entrees*

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## 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** (substitution):

Pasta Primavera – Linguine pasta tossed with fresh seasonal vegetables and a white wine & olive oil sauce

**OR**

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.