



## DINNER BUFFETS

To enhance your dinner, make three selections from the hors d'oeuvres menu to be passed butler style prior to buffet service

### OPTION ONE

\$44.99

Wild Salmon Grilled or Blackened  
Free Range Herb Marinated Chicken  
Strip Loin Roast sliced and served in a chafing dish with Creamy Horse Radish

### OPTION TWO

\$54.99

Wild Salmon Grilled or Blackened  
Free Range Herb Marinated Chicken  
Strip Loin Roast sliced and served in a chafing dish with Creamy Horse Radish  
Garlic Roasted Prawns laced with Beurre Blanc

### OPTION THREE

\$64.99

Wild Salmon Grilled or Blackened  
Free Range Herb Marinated Chicken  
Strip Loin Roast sliced and served in a chafing dish Creamy Horse Radish  
Garlic Roasted Prawns laced with Beurre Blanc  
Alaskan King Crab Legs with Drawn Butter

### BUFFET ACCOMPANIMENTS

Included with each of the above options

Seafood Chowder

Caesar Salad

Seasonal Fresh Fruit

Garlic Roasted Potatoes

Seasonal Vegetables

Artisan Rolls & Butter

**Select One Dessert**

(Individually plated and served)

Black Forest cake with Cherry sauce

Or

White Chocolate Mousse Cake

2012

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# RECEPTION PACKAGES

## **The Olympic Reception \$34.99 per person**

PASSED UPON GUEST ARRIVAL

Chilled Prawns and Cocktail Sauce

AT THE BUFFET

Caesar Salad

Seasonal Fresh Fruits

Roasted Garlic Potatoes

Seasonal vegetables

Free Range Herb Marinated Chicken

Wild Salmon grilled or blackened

Artisan Rolls & Butter

Assorted Petit Fours

## **The Vashon Reception \$54.99 per person**

PASSED UPON GUEST ARRIVAL

Dungeness crab cakes

Chilled Prawns and Cocktail Sauce

AT THE BUFFET

Chop Chop Salad

Caesar Salad

Domestic & Imported Cheeses

Seasonal Fresh Fruits

Chinese Style BBQ Pork

Ceviche

Seasonal vegetables

Roasted garlic potatoes

Wild Salmon grilled or blackened

Free Range Herb Marinated Chicken

Strip Loin roast Sliced and Served in a Chafing dish creamy horse radish

Artisan Rolls & Butter

Assorted Petit Fours

## **The Grand Reception \$64.99 per person**

PASSED UPON GUEST ARRIVAL

Dungeness crab cakes

Chilled prawns and cocktail sauce

AT THE BUFFET

Caesar Salad

Chop Chop Salad

Domestic & Imported Cheeses

Seasonal Fresh Fruits

Chinese Style BBQ Pork

Baked Dungeness crab & Artichoke Dip

Seasonal vegetables

Roasted garlic potatoes

Wild Salmon grilled or blackened

Strip Loin roast sliced and served in a chafing dish with creamy horse radish

Garlic roasted prawns laced with beurre blanc

Artisan Rolls & Butter

Chocolate Fountain

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## HORS D'OEUVRE MENU

### HORS D'OEUVRES BY THE DOZEN

All prices by the dozen  
Minimum order of 2 dozen per item

#### OCEAN HOT

DUNGENESS CRAB CAKES \$55  
Herb aioli

COCONUT FLAKED PRAWNS \$42  
Sweet Thai chili sauce

DUNGENESS CRAB DIP ON CROSTINI \$40

DUNGENESS CRAB STUFFED MUSHROOMS \$29

NEW WAVE OYSTERS ROCKEFELLERS \$32  
Sautéed spinach, sweet onions, roasted pimento, white cheddar cheese sauce,  
and smoked ham bits

JUMBO EASTERN SEA SCALLOPS \$95  
Beurre blanc, merlot glaze, fresh chives

#### OCEAN COLD

JUMBO PRAWNS ON ICE \$40  
House-made cocktail sauce

SNOW CRAB CLAW DIPPERS \$46  
Red pepper remoulade

HALIBUT CEVICHE \$40  
Served on a tortilla crisp with avocado

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RAW OYSTERS ON THE HALF SHELL \$30

AHI TUNA POKE \$38

LOX TERRINE \$32

French baguette, cream cheese, baby dill, red onions  
Garnished with Gerard and Dominique lox, capers and dill sprig

SEARED RARE ALBACORE TUNA \$22

Crisp French baguette, heirloom tomato and yellow sweet pepper gazpacho

### **LAND & VEGETARIAN**

THAI CHICKEN SATAYS \$30

Spicy peanut sauce

BRUSCHETTA CLASSICO \$30

TERIYAKI SHISH KEBABS \$32

Marinated beef tenderloin, scallions, toasted sesame seeds

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## HORS D'OEUVRE MENU

### SEAFOOD TRAYS

Trays serve 40

#### GERARD & DOMINIQUE LOX \$269

Served with capers, red onion, cream cheese & mini bagels

#### CHILLED SEAFOOD ASSORTMENT \$325

Chilled salmon, marinated clams and mussels, grilled scallops and prawns

Served with assorted sauces

#### GRANDE CHILLED SEAFOOD ASSORTMENT \$499

Chilled salmon, marinated clams and mussels, Dungeness crab, King crab, scallops and prawns  
and shucked oysters

Served with assorted sauces

#### BAKED DUNGENESS & KING CRAB ARTICHOKE DIP \$249

With toasted baguettes

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