



## 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

2010

\*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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## DESSERT MENU

WHITE CHOCOLATE MOUSSE CAKE \$8.99  
"Salty's signature dessert"

CHEESE CAKE \$8.99  
Strawberry sauce

BLACK FOREST CAKE \$8.99  
Cherry sauce

CRÈME BRULÉE \$8.99  
"Salty's Classic"

CHOCOLATE TOWER \$8.99  
Dense dark chocolate flourless cake garnished with a variety of sauces

CLASSIC CARROT CAKE \$8.99  
Traditional cake made with carrot, pecans, pineapple & coconut with cream cheese frosting

AMERICAN CLASSIC ASSORTED JUMBO COOKIES \$19.00/dozen  
Peanut butter, chocolate chip, oatmeal

ASSORTED PETIT FOURS \$25.00/dozen  
Chef's selection of the day

SALTY'S CHOCOLATE FOUNTAIN \$350.00  
Includes strawberries, pineapple & rice crispy bars

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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 \$54.99  
Herb aioli

COCONUT FLAKED PRAWNS \$41.99  
Sweet Thai chili sauce

DUNGENESS CRAB DIP ON CROSTINI \$39.99

#### OCEAN COLD

JUMBO PRAWNS ON ICE \$39.99  
House-made cocktail sauce

SNOW CRAB CLAW DIPPERS \$45.99  
Red pepper remoulade

HALIBUT CEVICHE \$39.99  
Served on a tortilla crisp with avocado

RAW OYSTERS ON THE HALF SHELL \$29.99

AHI TUNA POKE \$37.99

#### LAND-VEGETARIAN

THAI CHICKEN SATAYS \$29.99  
Spicy peanut sauce

BRUSCHETTA CLASSICO \$29.99

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## HORS D'OEUVRE MENU

### SEAFOOD TRAYS

Trays serve 40

GERARD & DOMINIQUE LOX \$269.00

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

CHILLED SEAFOOD ASSORTMENT \$325.00

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

Served with assorted sauces

GRANDE CHILLED SEAFOOD ASSORTMENT \$499.00

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

Served with assorted sauces

SALTY'S HOUSE-SMOKED SEAFOOD ASSORTMENT \$399.00

Honey-cured and alder-smoked salmon, scallops, mussels and prawns

Served with cocktail sauce and lemons

BAKED DUNGENESS & KING CRAB ARTICHOKE DIP \$249.00

With toasted baguettes

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