



BUFFET DINNER

all buffets include:

Essential Bakery Bread and Butter

BUFFET SIDE DISH ACCOMPANIMENTS

Please choose 3,4 or 5 from the side dishes below, as priced:

Three (3) Side Dishes \$26.00

Four (4) Side Dishes \$32.00

Five (5) Side Dishes \$36.00

Artisan Romaine Caesar Salad - Traditional Dressing, Parmesan Cheese, Hand- Torn Croutons

Spinach Salad - Pancetta Batons, Roasted Mushrooms, White Balsamic Vinaigrette, gf

Mixed Field Green Salad - Seasonal Berries, Fresh Mint, Pistachios, Champagne Vinaigrette *gf, vgn

Romaine Salad - Cucumber, Tomato, Hand- Torn Croutons, White Balsamic Vinaigrette *vg

Salty's World Famous Seafood Chowder - Clams, Scallops, Shrimp, Potato, Apple-wood Smoked Bacon

(add \$2 per guest)

Seasonal Fresh Fruit Display - Melons, Grapes, Berries, Pineapple * gf, vgn

Grilled Broccolini, Parmesan & Olive Oil * gf,vg

Roasted Rainbow Carrot Medley, Onions, Sweet Peppers, Tri-Colored Cauliflower, *gf, vgn

Greek Orzo Pasta Salad - Cucumber, Kalamata Olives, Artichokes, Onion, Spinach, Feta, Lemon Vinaigrette *vg

Roasted Fingerling Potatoes, Pesto & Fried Garlic Parmesan *gf, vg

Mashed Potatoes, Roasted Garlic, Creme Fraiche, * gf, vg

Calrose Rice Pilaf *gf, vgn

BUFFET ENTREES – (Fresh Wild Salmon Available May-September)

Please choose the entrees as priced, portions are 3 oz.

(2-3 entrees) are recommended for a dinner buffet

(2 entrees) are recommended for a luncheon buffet

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| Simply Grilled Steelhead, Lemon Butter, Micro Greens, *gf | \$12.00 |
| Dungeness Crab Stuffed Steelhead, Béarnaise Sauce | \$15.00 |
| Blackened Steelhead, Smoked Jalapeno Butter, Wilted Arugula & Bacon Garnish * gf | \$13.00 |
| Shrimp Scampi, Classic Garlic Herbed Butter & White Wine Sauce, Wilted Arugula, *gf | \$13.00 |
| Pistachio Crusted Halibut, Orange Beurre Blanc | \$20.00 (seasonal April- September) |
| Pistachio Crusted Swordfish, Orange Beurre Blanc | \$16.00 |
| Ling Cod Saltimbocca, Prosciutto, Mozzarella, Sage, Basil, House Red Sauce, *gf | \$11.00 |
| Roasted New York Steak, Buttermilk Blue Cheese Fondue, Merlot Demi *gf | \$14.00 |
| Grilled Top Sirloin Steak, Herbed Compound Butter, Crispy Shallot *gf | \$10.00 |
| Stuffed Pork Loin, Washington Apple, Celery, Onion, Herbs, Brioche Stuffing | \$10.00 |
| Stuffed Free Range Chicken Breast, Fresh Mozzarella, Sweet Basil, Arrabbiata | \$10.00 |
| Free Range Chicken Breast, Caramelized Fennel, Roasted Sweet Corn & Tomato *gf | \$9.00 |
| Three Cheese Tortellini, Roasted Garlic Cream | \$8.00 |

BEVERAGE STATION: -Cafe D'arte Coffees, Chado Teas included in menu pricing

CHILDREN'S PRICING

4 and under: no charge, however please let us know counts for seating

5-10 Years Old, eating from main buffet at discounted price \$21.50

Children's Meals brought directly to their seat

Choice of ONE for all kids at event: Chicken Strips or Chicken Breast/Fries, Mac n Cheese, Kids Burgers/Fries, or Kid's Salmon with Mashed Potatoes and Veggies. \$21.50

VENDOR MEALS

Chef's choice meals for vendors \$30.00

Example: DJ, Photographers, Wedding Planner