



**POINT DEFIANCE**

**ZOO**

**& AQUARIUM**

**Metro Parks Tacoma**

## Social Menu

*Catered Exclusively by*

**LANCER**  
*Catering*

Since 1992, Lancer Catering has come to be recognized as one of the most respected and innovative full-service catering and event management companies. Whether you choose a lavish sit-down dinner, an elegant buffet or an elaborate hors d'oeuvres presentation, we will assist you in selecting the right menu to suit your taste. We are experienced in every aspect of event planning and will execute every detail of your event with uncompromising excellence.

***Lancer is committed to providing quality products, good nutrition and great tasting food. Our commitment to socially responsible practices includes:***

- *Reducing and Recycling packaging*
- *Participating in the Food Waste Recycling Program – turning food scraps in to compost*
- *Following Monterey Bay Aquarium Seafood Watch lists*
- *Serving organic Fair Trade coffee and organic herbal teas*

***At Lancer Catering, we have been guided by the following principle:***

***Any event at which people gather to share food is a celebration. Whether the occasion is a gala, wedding reception or a business meeting, the act of breaking bread is a celebration of human fellowship and the human senses. It is our goal as a company to provide food that is festive, which satisfies the senses, and makes people happy.***

### **Our People**

From veteran event planners to professionally trained chefs, wait staff and bartenders, Lancer Catering's staff brings to every event a mix of imagination and experience rarely found in the catering industry. Our service professionals are guided by a common philosophy of "Quality without Compromise," helping you to receive a one-of-a-kind experience.

### **Professional Event Consultants**

Our highly experienced event consultants will help you plan, organize and carefully orchestrate every aspect of your event: no detail is too small, or job too large. They will work side by side with you from the beginning to ensure your event is executed flawlessly.

### **Culinary Team**

Lancer Catering's culinary team takes pride in creating and presenting food that will make your event memorable. When designing menus they work with color, texture and elevations to create a buffet, platter or dinner plate like an artist composes a painting.

### **Cuisine**

Our delightful cuisine paired with our unmatched culinary services introduces your guests to a food experience they will never forget. We use only the finest and freshest ingredients and eye catching presentations to enhance the flavor of your event. Lancer Catering's culinary artists will create custom menus for any budget or event bringing you a variety of cuisine styles, artful presentations and a variety of serving options.

### **Service Staff**

Our professional staff ensures that every aspect of your event is executed with the highest standards of professionalism and class. Friendly and attentive, our crisply attired wait staff and bartenders will tend to your guest's every need, while our talented, uniformed chefs prepare the perfect meal to enhance your event. Lancer Catering's professional service staff is trained to project the polished image that complements your event. Always responsive, never intrusive, our friendly staff promptly attends to your guests, taking care to manage every detail, ensuring flawless service.

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# Cold Previews

(Per 50 pieces)

## **Tenderloin of Beef Canapé**

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade

## **Grilled Shrimp Crostini**

Roma Tomatoes, Lemon and Arugula on Toasted Sourdough Round

## **Shanghai Prawn**

Grilled Asian BBQ Glazed Shrimp on Sesame Crisp with Frizzled Ginger and Scallion

## **Smoked Salmon Canapé**

Grilled Asparagus, Russian Rye Toasts with Crème Fraîche, Lemon and Capers

## **Ginger Raspberry Cups**

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

## **Salmon Sushi Stacker**

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

## **Shrimp Shooter**

Shrimp with Spicy Virgin Bloody Mary Shot and Celery Stick

## **Seared Sesame Ahi**

Sushi Grade Tuna, Frizzled Ginger and Wasabi Crème on Won Ton Crisps

## **Smoked Chicken Corn Cakes**

Smoked Chicken, Sweet Corn, Fresno Chilies, Cilantro and Chipotle Crème Fraîche

(Cold Previews continued on reverse side)

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# Cold Previews

(Continued)  
(Per 50 pieces)

## **Tuscany Bruschetta**

Sun-Dried Tomatoes, Rosemary and Mission Olive Tapenade on Grilled Ciabatta

## **Portobello Croustade**

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette

## **Jamaican Chicken**

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards

# Warm Previews

(Per 50 pieces)

## Gourmet Mini Burgers

Chopped Organic Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds

## Warm Artichoke Bruschetta

Diced Artichokes, Roasted Peppers, Fresh Herbs, Cheese Blend atop a Garlic Toast Round

## Thai Crab Cakes

Dungeness Crab, Fresno Chile, Fresh Herbs, Ginger Scallion and Lime with Papaya Salsa

## Louisiana Shrimp

Blackened Bacon Wrapped Shrimp with Chili Orange Glaze

## Asian Pork Crisp

Shredded Pork, Spicy Plum Sauce, Fresh Ginger and Scallions in a Crisp Tart Shell

## Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

## Beef Bulgogi

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

## Beef Bastila

Marinated Beef Flank, Caramelized Onions and Warm Spices in Phyllo Triangles

## Roman Tartlet

Savory Pastry with Crimini Mushrooms, Caramelized Onions and Sun-Dried Tomato Aioli

## Flatbread Pizza

Roasted Chicken and Portobello Mushrooms with Fresh Mozzarella and Roasted Garlic

(Warm Previews continued on reverse side)

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# Warm Previews

(continued)  
(Per 50 pieces)

## **Voodoo Shrimp Skewer**

Won Ton Wrapped Shrimp and Crab in a Toasted Coconut Jacket, Spicy Marmalade Dip

## **Yaki Gyoza**

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce

## **Buffalo Shrimp Shooter**

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

## **Scallops All' Amatriciana**

Alaskan Sea Scallops Wrapped in Spiced Pancetta, Balsamic Drizzle

# Adornments

(Serves 50 guests unless otherwise noted)

## Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruit and Berries

## Crudités Basket

Assorted Market Vegetables with Fresh Herb Dip

## Fire-Grilled Marinated Vegetables

(50 guest minimum)

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel Drizzled with Infused Olive Oil and Balsamic Vinegar, Sun-Dried Tomato Aioli

## Artisan Cheese & Fruit Array

(50 guest minimum)

Wedges of Hand Wrapped Brie, Tillamock Vintage White Cheddar  
Local Cambazola, Smoked Gouda, Danish Havarti and Herb Boursin  
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

## Domestic Cheese Tray

Offered with Grapes, Berries and Assorted Crackers

## Antipasto Platter

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil

## Meze Platter

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots  
Hummus, Caponata, Piquant Peppers, Marinated Olives and Warm Pita Bread

## Bruschetta Trio Bar

\* Mission Olive Tapenade with Sun-Dried Tomatoes \* Sweet Peppers and White Beans  
and \* Fresh Tomatoes and Basil with Baskets of Toasted Baguette and Grilled Ciabatta

## La Fiesta Layered Dip

Black Bean Purée, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips

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# Adornments

(continued)

(Serves 50 guests unless otherwise noted)

## Shrimp Display

Spiced Jumbo Shrimp Served with Firecracker Sauce and Lemon Wedges

## Savory Wraps

(select three)

Cut into cocktail-party size

\* Glazed Ham, Mustard, Gruyere Cheese \* Herb Roast Beef, Onion, Horseradish Cream

\* Roasted Turkey, Cranberry Aioli \* Smoked Salmon, Red Onion, Dill Cream Cheese

\* Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese

## BLT Cheesecake

Savory Cheesecake with Hardwood Smoked Bacon, Herbs and Oven-Dried Tomatoes  
Lemon Aioli on a Bed of Romaine and Arugula with Sourdough Baguette

## Smoked Salmon Cheesecake

Salmon, Gruyere Cheese, Dilled Crème Fraîche, Premium Cracker Assortment

## Caprese Pearl Salad

Bocconcini Mozzarella, Grape Tomatoes, Fresh Basil and Cracked Black Pepper  
Tossed in First Press Olive Oil with Baskets of Breadsticks and Garlic Toast Rounds

## Baked Brie en Croûte

House-made Apricot Preserves and Toasted Almonds served with French Baguette

## Hot Artichoke Gratin

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

## Creole Crab Gratin

Sweet Dungeness Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

## Seafood Antipasto Platter

Sumptuous Sampling of Chilled - Smoked Shellfish, Crab Claws, Roasted Garlic Prawns, Local-Smoked Salmon Seared Ahi Tuna, Cipollini Onions, Marinated Tomatoes and Roasted Peppers with Sauce Mignonette  
Firecracker Cocktail Sauce, Lemon Wedges Crackers and Crusty Artisan French Bread.

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# Cocktail Reception

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## Buffet I

### Stationary

#### **Artisan Cheese & Fruit Array**

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar  
Amish Blue, Smoked Gouda and Herb Havarti  
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

#### **Crudités Basket**

Celery, Carrots, Broccoli, Jicama, Radishes, Grape Tomatoes, Pea Pods  
Green Onion, Pepper Strips with Fresh Herb Dip

#### **Flatbread Pizza**

Roasted Chicken Portobello on Warm Granite Slabs

#### **Hot Artichoke Gratin**

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

#### **Butler-Passed**

(2 pieces of each per guest)

#### **Grilled Shrimp Crostini**

Roma Tomatoes, Lemon and Arugula on Sourdough French Baguette Butter Toasts

#### **Beef Bulgogi**

Korean BBQ Beef with Grilled Scallions and Soy Glaze on a Bamboo Pick

#### **Roman Tartlet**

Tomato Basil Pastry with Crimini Mushrooms, Caramelized Onion and Sun Dried Tomato Aioli

#### **Jamaican Chicken**

Jerk Chicken, Crispy Plantain Chip with Mango, Cinnamon and Basil Chards

(Cocktail Receptions continued on reverse side)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## Buffet II

### Stationary

#### Fresh Fruit Display

A Bountiful Display of the Season's Freshest Fruits and Berries with Citrus Yogurt Dip

#### Meze Platter

Marinated Artichokes, Herbed Feta and Grilled Provolone Cheese, Melon, Preserved Apricots  
Hummus, Baba Ghanoush, Piquant Peppers, Marinated Olives and Warm Pita Bread

#### Creole Blue Crab Gratin

Sweet Blue Crab, Cajun Spices and Cheese, Crusty Bread and Crackers

### Butler-Passed

(2 pieces of each per guest)

#### Gourmet Mini Burgers

Chopped Sirloin, Fontina Cheese, Red Onion Jam, Toasted Brioche Rounds

#### Kung Pao Chicken Skewer

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

#### Ginger Raspberry Cups

Phyllo Pastry Cup with French Brie Cheese, Sweet Ginger and Ripe Raspberries

#### Salmon Sushi Stacker

Silky Smoked Salmon, Sushi Rice and Nori Wafers, Pickled Ginger and Wasabi

### Chef's Performance

#### Roasted Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney  
Assortment of Freshly Baked Rolls

(Cocktail Reception selections continued on next page)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.  
(1-1/2 hour service - 75 guest minimum)

## Buffet III

### Stationary

#### **Artisan Cheese & Fruit Array**

Wedges of Hand Wrapped Brie, Natural Pesto Jack, Two Year Old Wisconsin Cheddar  
Amish Blue, Smoked Gouda and Herb Havarti  
Served with Fancy Crackers, Sliced Baguette, Red Grapes, Strawberries

#### **Fire-Grilled Marinated Vegetables**

Summer Squash, Eggplant, Red Onion, Parsnip, Carrot, Asparagus, Red Bell Pepper and Fennel  
Drizzled with Infused Olive Oil and Balsamic Vinegar with Sun-Dried Tomato Aioli

#### **Pacific Rim Cedar-Planked Salmon**

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

#### **La Fiesta Layered Dip**

Black Bean Pureé, Guacamole, Cilantro Crème Fraiche, Strawberry Salsa, Tortilla Chips

#### **Butler-Passed**

(2 pieces of each per guest)

#### **Kung Pao Chicken Skewer**

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

#### **Vegetable Samosa**

Roasted Vegetables, Curry, Coriander and Ginger in Buttery Phyllo Pillows

#### **Tenderloin of Beef Canapé**

Gorgonzola Cheese, Caramelized Shallot Marmalade on Sourdough Croustade

#### **Warm Artichoke Bruschetta**

Diced Artichokes, Roasted Peppers, Fresh Herbs, Cheese Blend atop a Garlic Toast Round

### **Chef's Performance**

#### **Louisiana Bayou Shrimp**

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb Grilled Flatbread

(Cocktail Reception selections continued on reverse side)

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# Cocktail Reception

(continued)

Suitable for an evening reception and may take the place of a seated or buffet dinner.

(1-1/2 hour service - 75 guest minimum)

## **Buffet IV**

### **Stationary**

#### **Antipasto Platter**

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers, Fresh Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil

#### **Fresh Fruit Display**

A Bountiful Display of the Season's Freshest Fruit and Berries with Citrus Yogurt Dip

#### **Kung Pao Chicken Skewer**

Soy Marinated Chicken, Spicy Hoisin Sauce, Peanuts and Scallions on a Bamboo Pick

#### **Hot Artichoke Gratin**

Artichokes and Herbs Simmered in a Four-Cheese Blend with Garlic Peppered Pita Crisps

### **Butler-Passed**

(2 pieces of each per guest)

#### **Yaki Gyoza**

Pan Fried Chicken, Spinach and Herb Potstickers with Mint-Chili Sauce

#### **Crab Cakes**

Dungeness Crab, Dijon Mustard, Celery, Scallions and Herbs

#### **Buffalo Shrimp Shooter**

Crispy Salt and Pepper Shrimp in Dragon Sauce with Blue Cheese Dip and Celery Stick

#### **Portobello Croustade**

Marinated and Grilled Mushrooms, Roasted Peppers and Fresh Basil on a Sourdough Baguette

### **Chef's Performance**

#### **Roasted Tenderloin of Beef**

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce  
Freshly Baked Rolls

# Small Plate Stations

(75 plate minimum, Chef fee of \$100.00 per station per 75 guests)

## Louisiana Bayou Shrimp

(2 shrimp per plate)

Spicy BBQ Shrimp with Worcestershire, Cayenne, Lemon and Sweet Butter with Herb Grilled Flatbread

## Caribbean Crab Cake

Blue Crab Meat and Island Spices with Seared Corn, Mango, Tomato and Lime Salsa

## Stir-Fry Station

Kung Pao Chicken and Vegetable Stir Fry with Seven Treasures Fried Rice, Fortune Cookies

## Beef Short Ribs Mojo

Over Cabrales Cheese Arepa with Sweet Onion Marmalade

## Pacific Rim Cedar-Planked Salmon

Marinated and Offered with Wok-Fired Asian Vegetable Ribbons

# Chef Carving Stations

(1-1/2 hour service - serves 50 guests, Includes an assortment of artisan rolls)

## Roasted Tenderloin of Beef

Tri-Color Peppercorn Rubbed, Served with Gorgonzola-Shallot Aioli and Horseradish Sauce

## Vermont Maple Glazed Ham

Double Smoked Ham, Country Dijon Mustard, Apple Relish

## Roasted Turkey Breast

Roasted Breast of Turkey, Fresh Sage Aioli and Cranberry-Orange Chutney

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# Plated Dinners

Regular and decaffeinated Columbian coffee, tea and freshly baked artisan bread basket with sweet butter accompany dinners.

Please select one starter and entrée.

Children's menu and vegetarian meals available.

## Salads

**Garden Salad** - Romaine, Iceberg and Organic Spring Greens, Carrot Cucumber, Plum Tomatoes, Croutons, Sweet Basil Vinaigrette

**Caesar Salad** - Crisp Romaine, Parmesan Cheese, Herb Croutons  
Parmesan Frico Crisp, Roasted Garlic Caesar Dressing

**Berry Bliss Salad** - Baby Spinach and Romaine, Sugared Almonds  
Fresh Berries, Raspberry Cider Vinaigrette

\***Harvest Salad** - Mixed Organic Greens, Amablu Cheese, Candied Walnuts, Preserved Cranberries

\***Epicurean Salad** - Black Sesame Crusted Goat Cheese with Organic Greens  
Herb Toasts and Roasted Peppers, Balsamic Vinaigrette

## Poultry

### Chicken Mascot

Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce  
Chive Mashed Potatoes and Steamed Asparagus

### Chicken Marsala

Sautéed Breast of Chicken, Button Mushrooms, Marsala Wine Sauce  
Chive Mashed Potatoes, Summer Squash and Green Bean Sauté

### Grand Marnier Chicken

Herb-Crusted Sautéed Breast of Chicken, Grand Marnier Beurre Blanc  
Chive Mashed Potatoes, Green Beans and Carrots with Thyme Butter

(Plated dinner selections continued on reverse side)

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# Plated Dinners

(continued)

## **Yakima Valley Chicken Roulade**

Breast of Chicken Stuffed with Smoked Gouda, Apples, Arugula and Bacon, Syrah Wine Sauce  
Mashed Baby Red Potatoes with Caramelized Onions, Fresh Asparagus

## **Harvest Chicken**

Breast of Chicken Stuffed with Wild Rice, Dried Cherries and Mild Sausage, Chive Cream Sauce  
Two Potato Hash with Spring Vegetables

## **Beef and Pork**

### **Grilled Filet Mignon**

Cognac Peppercorn Cream Sauce, Artichoke Mascarpone Strata, Grilled Asparagus

### **Spice Rubbed Flat Iron Steak**

Ragoût of Mushrooms, Cipollini Onions, Pears, Cambazola Mashed Potatoes  
Green Beans with Roasted Peppers

### **Peppercorn-Crusted Carved New York Strip Steak**

Merlot Wine Mustard Sauce, Potato and Celery Root Gratin with Fontina Cheese, Green Bean Sauté

### **Herb Crusted Pork Tenderloin**

Caramelized Pears and Spiced Rum Cream Sauce, Rosemary Fingerling Potatoes  
Sautéed Summer Squash

(Plated dinner selections continued on next page)

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# Plated Dinners

(continued)

## Seafood

### **Pecan Crusted True Cod**

Lemon Butter Caper Sauce, Two Potato Spring Vegetable Hash

### **Seared Pacific Halibut**

Lemon Beurre Blanc, Roasted Sweet Pepper Potato Mash, Artichoke and Celery Root Slaw

### **Fire Grilled Salmon**

Herb Butter Sauce, Red Bliss Potatoes, Corn and Dungeness Crab Sauté

### **Pacific Rim Salmon**

Ginger Soy Glaze, Orange-Scented Jasmine Rice, Wok Fired Ribbon Vegetables

### **Pan Roasted Stuffed Halibut**

Cornmeal Crusted, Dungeness Crab and Bay Shrimp Stuffing, Meuniere Sauce, Red Bliss Potatoes  
Sautéed Sugar Snap Peas

# Vegetarian Offerings

Vegetarian offerings include one salad, one entrée, artisan bread with sweet butter  
Colombian coffee, decaffeinated coffee and tea.

## Spring Vegetable Cavatappi

Spiral Pasta with Baby Spinach, Artichokes, Broccoli, Asparagus, Plum Tomatoes  
Red Onion and Summer Squash in a Light Mushroom Sauce

## Shanghai Stir-Fry

Garden Fresh Asian Vegetables with Water Chestnuts, Mushrooms, Baby Corn  
Spicy Sauce of Soy, Ginger and Sambal Olek atop a Bed of Jasmine Rice and Won Ton Crisps

## Portobello Mushroom Stack

Grilled Portobello Mushrooms, Roasted Spring Vegetable Risotto  
Garlic Spinach and Balsamic Brown Butter Sauce

# Children's Menu

(Ages 3-10)

All Kid's Meals Include French Fries, Applesauce, Milk  
and a Mixed Fruit Plate - Served During the Salad Course

(please select one option)

- Chicken Fingers
- Cheeseburger
- Grilled Cheese

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# Dinner Buffets

(1-1/2 hour service - 75 guest minimum)

Organic Fair Trade regular and decaffeinated coffee, organic herbal tea and freshly baked artisan bread basket with sweet butter accompany dinner buffets.

## Buffet I

Caprese Pearl Salad - Petite Mozzarella, Grape Tomatoes, Basil and Virgin Olive Oil  
Garden Salad - Carrot, Cucumber, Plum Tomatoes, Croutons and Sweet Basil Vinaigrette  
\* Chef Carved Grilled London Broil - Sour Cherry and Balsamic Demi Glaze  
Orange Lacquered Chicken - Pilsner Beer, Orange-Rosemary Glaze  
Yukon Gold Mashed Potatoes with White Cheddar and Chives  
Wild Mushroom Rice Pilaf, Fresh Market Vegetable Sauté

## Buffet II

Chilled Asparagus Platter with Grilled Peppers and Lemon-Coriander Vinaigrette  
Caesar Salad - Romaine, Croutons, Parmesan Crisps and Caesar Dressing  
Fresh Sliced Fruit and Berry Presentation  
Pan Roasted Salmon - Maple Pepper Glaze  
Chicken Mascot - Shiitake Mushrooms and Artichokes in Lemon Thyme Pan Sauce  
Farfalle Pasta with Tomato Basil Cream Sauce and Shaved Parmesan  
Oven-Roasted Balsamic Glazed New Potatoes  
Sautéed Green Beans with Chardonnay Butter

## Buffet III

Green Garden Salad - Romaine, Iceberg and Organic Spring Greens, Carrot  
Cucumber, Plum Tomatoes, Garlic Croutons, Sweet Basil Vinaigrette  
Fresh Cut Salad of Seasonal Fruit and Berries  
Three Cheese Tortellini Rustica - Fresh Tomato, Kalamata Olives, Herbs, and Mozzarella  
Sautéed Breast of Chicken, Artichokes, Shiitake Mushrooms, Lemon Thyme Pan Sauce  
Mashed Yukon Gold Potatoes with Goat Cheese and Basil, Fresh Market Vegetables

## Buffet IV

Spinach Salad - Jicama, Orange, Berries, Pine Nuts, Honey-Orange Vinaigrette  
Marinated and Grilled Vegetable Presentation  
\* Chef Carved Roast Prime Rib of Beef au Jus with Horseradish Cream  
Grilled Salmon - Herb Butter Sauce, Corn and Dungeness Crab Sauté  
Cavatappi Primavera - Pasta Spirals and Spring Garden Vegetables in a Mushroom Sauce  
Rosemary-Roasted Red Jacket Potatoes  
Fresh Steamed Broccoli with Lemon and Shallot Butter

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# Italian Buffet

(1-1/2 hour service - 100 guest minimum)

Organic Fair Trade regular and decaffeinated coffee, organic herbal tea and freshly baked artisan bread basket with sweet butter accompany specialty buffets.

## Enjoy the Bounty of the Italian Countryside without a Passport

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini Roasted Peppers, Fresh Petite Mozzarella in Herbs.

Macedonian Fruit Salad of Strawberries, Grapes, Blueberries, Stone Fruit Honey, Lemon and Pistachios

Arugula and Spinach Salad, Shaved Fennel, Gorgonzola Cheese, Balsamic Vinaigrette

Spring Vegetable Cavatappi – Spiral Pasta with Baby Spinach, Artichokes, Broccoli Asparagus, Plum Tomatoes

Sautéed Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Marsala Wine

Grilled Flank Steak Marinated in Garlic, Rosemary and Black Pepper

Rosemary-Roasted Potatoes with Asiago Cheese

Caramelized Carrots, Pearl Onions and Zucchini

Focaccia, Country Bread and Ciabatta with Extra Virgin Olive Oil

(Specialty Buffets continued on the reverse side)

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# Asian Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

Regular and decaffeinated Columbian coffee and tea accompany specialty buffets.

## Take a Culinary Journey through Asia and the Pacific Rim

Pan Fried Pork Pot Stickers with Sweet Soy Glaze

Indonesian Chicken Satay

Julienne Vegetable and Rice Noodle Salad with Peanut Cilantro Sauce

Shredded Cabbage and Cucumber Salad with Ginger Dressing

Kung Pao Chicken with Red Peppers, Rice Wine, Hoisin Sauce, Chili Peppers and Peanuts

Soy-Ginger Marinated Sirloin with Sweet Peppers and Scallions

Stir-Fried Vegetables

Seven Treasures Fried Rice

(Specialty Buffets continued on the next page)

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# Hot Zones Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

## North American Southwest, Mexico, Central America and the Caribbean

Empanadas with Braised Pork, Onion, Grilled Peppers, Raisins and Spices

Jamaican Jerk Chicken Skewers

BBQ Ranch Chopped Salad with Tortilla Crisps

Tropical Fruit Salad with Honey-Lime Dressing

Chipotle and Garlic-Rubbed Seared Flank Steak with Tomatillo-Chipotle Salsa

Tequila-Marinaded Breast of Chicken with Roasted Poblano Sauce and Fresh Tomato

Roasted Red Skin Potatoes with Bacon and Cheese

Black Beans and Rice

Basket of Tri-Color Tortilla Crisps and Warm Flour Tortillas

Two Salsas and Guacamole

(Specialty Buffets continued on the reverse side)

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# American Comfort Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

## Chef's Sampling of Classic American Comfort Food

Chopped Apple Salad with Mixed Greens, Toasted Walnuts, Blue Cheese, Herb Vinaigrette

Summer Corn Salad with Vine-Ripened Tomatoes, Sweet Onion and Basil

Sweet and Sour Roasted Red Potato Salad with Hardwood Smoked Bacon

Smoked Beef Brisket with House BBQ Sauce

Pan-Bronzed Breast of Chicken with Spicy Creole Sauce

Fluffy Mashed Russet Potatoes with Savory Gravy

Three Cheese Baked Macaroni with Herb Bread Crust

Fresh Green Beans with Wild Mushrooms, Sherry Cream Sauce and Frizzled Onions

Corn Muffins with Honey Butter

(Specialty Buffets continued on the reverse side)

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# Pacific Northwest Buffet

(Buffets continued)

(1-1/2 hour service - 100 guest minimum)

## Culinary Pilgrimage Inspired by the Cold Waters and Earthy Climate

Bibb Lettuce, Frisee, and Spinach with Dried Cranberries and Hazelnut Vinaigrette

Alder Smoked Alaskan Salmon Platter, Dill Crème Fraiche and Accompaniments

Orzo and Bay Shrimp Salad with Sweet Basil Vinaigrette

Seasonal Market Fresh Fruit and Berry Presentation

Pecan Crusted True Cod, Lemon Caper Butter Sauce

Herb-Roasted Chicken Breast with Sour Cherry Sauce

Farfalle Pasta with Gathered Mushrooms, Spinach, and Parmesan

Autumn Wild Rice Pilaf with Dried Cranberries

Market Fresh Vegetables

Artisan Breads with Sweet Butter

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# Dessert Selections

## Family Style Petite Dessert Platter

(Served at guest tables, 25 pieces per platter)

Limoncello Tartlets, Turtle Brownie Bites, Petite Cheesecakes

Caramel-Hazelnut Tartlets, Almond-Chambord Raspberry Cakes, Chocolate Dipped Fruit

NY Style Cheesecake with Triple Berry Coulis

Warm Apple Crisp with Cinnamon Whipped Cream

Pecan Streusel Torte

Tuxedo Truffle Chocolate Torte

Amaretto Mousse with Biscotti Crust

Chocolate Hazelnut Torte

Lemon Torte

Flourless Chocolate Grand Marnier Cake

Strawberry Trifle Torte with Amaretto Cream

(Dessert Performance Stations on reverse side)

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# Dessert Performance Stations

(1 hour service - 100 guest minimum)

(Chef fee of \$100.00 per station per 100 guests)

## **Caramel Apples**

Tart Granny Smith Apples Simmered in Homemade Caramel Sauce, Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Mascarpone, Topped with Chopped Nuts, Toffee Granola, Toasted Coconut, Dried Fruits

## **Havana Bananas**

Ripe Bananas in Sweet Butter, Flamed with Cuban Rum and Finished with Sugar and Island Spices  
Ladled into an Acrylic Martini Glass with Premium Vanilla Bean Ice Cream  
Topped with Slivered Toasted Almonds, Toasted Coconut, Chocolate Blossoms and Dried Fruits

## **Pineapple Caribe**

Sautéed Ripe Pineapple with Sweet Butter, Dark Brown Sugar, Cinnamon and Spiced Rum  
Ladled into an Acrylic Martini Glass with Pound Cake and Vanilla Bean Mascarpone  
Topped with Slivered Toasted Almonds and Toasted Coconut

## **Cheesecake Martini Bar**

Rich and Silky New York-Style Cheesecake in an Acrylic Martini Glass  
Offerings of Homemade Caramel, Chocolate and Raspberry Sauces  
Fresh Berry and Tropical Fruit Compote  
Dark and Ivory Chocolate Shavings, Whipped Cream

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# Late Night Enhancements

## **Cookies and Milk**

(75 guest minimum)

Ice Cold Carafes of Milk, Piping Hot Chocolate Chunk, Peanut Butter White Chocolate Macadamia Nut and Oatmeal Raisin Cookies

## **Mini Dessert Array**

(75 guest minimum, 3 pieces per guest)

Limoncello Tartlets, Turtle Brownie Bites, Petite Cheesecakes  
Caramel-Hazelnut Tartlets, Almond-Chambord Raspberry Cakes, Chocolate Dipped Fruit

## **Chocolate-Dipped Strawberries & Pineapple**

Strawberries in a Belgian Chocolate Jacket and Golden Pineapple with White Chocolate

## **Gourmet Coffee Station**

(75 guest minimum)

Fair Trade Regular and Decaffeinated Coffee with Shaved Chocolate Whipped Cream, Cinnamon Sticks and Assorted Flavored Syrups

## **Candy Table**

(100 guest minimum)

This assortment of old-time favorites is the perfect offering to say “good night and sweet dreams” to your guests. The table is decorated with turn-of-the-century glass candy jars.

Assortment may include favorites such as:

Hot Tamales, Plain M&M's, Skittles, Good and Plenty, Mike and Ike  
Reese's Pieces, Gummy Worms and Jolly Ranchers

(Late Night Enhancements continued on reverse side)

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# Late Night Enhancements

(continued)

## Snack Attack

(75 guest minimum)

Sourdough Bread Bowl with Spinach Dip, Sliced French Baguette and Crudités  
La Fiesta Layered Dip and Salsa with Tri-Color Tortilla Chips  
Deluxe Snack Mix

## Classic Pizza

(75 guest minimum)

Traditional Toppings of Pepperoni, Sausage or Cheese

## Savory Wrap Assortment

(75 guest minimum)

Thinly-Sliced Fresh Vegetables, Avocado and Sprouts, Herb Cream Cheese  
Herb-Roasted Beef, Red Onion, Horseradish Cream  
Oven-Roasted Turkey, Preserved Cranberry Aioli  
Pickles, Olives, Kettle Chips

## Antipasto Platter

(serves 50 guests)

Lavish Display of Roman Artichokes, Balsamic Marinated Cipollini Onions, Pepperoncini  
Roasted Peppers, Petite Mozzarella in Herbs, Salami, Capicola and Mortadella  
Freshly Baked Artisan Breads and First-Press Olive Oil

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# Snacks

Assorted Pastries and Danish

Assorted Muffins

Assorted Bagels with Cream Cheese

Freshly Baked Cookies

Fudge Brownies

Assorted Bakery Bars

Deluxe Mixed Nuts

Mini Pretzels or Snack Mix

Roasted Peanuts

Kettle Chips and Dip

Tri-Color Tortilla Chips and Salsa

# Non-Alcoholic Beverages

Organic Fair Trade Regular or Decaffeinated Coffee

Hot Chocolate with Whipped Cream

Freshly Brewed Iced Tea

Fruit Punch

Lemonade

Orange Juice

Sparkling Apple Cider

Assorted Canned Sodas

Bottled Water

(Alcoholic Beverages on reverse side)

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# Alcoholic Beverage Service

Premium Brand Liquor  
Cordials  
House Wine (per glass)  
Domestic Bottled Beer  
Premium Bottled Beer  
Bottled Water  
Soft Drinks

## Featured Wine

14 Hands Chardonnay  
14 Hands Cabernet Sauvignon  
14 Hands Merlot  
Domaine Ste Michelle Blanc de Noir

(Ask about our Specialty Wine List)

## Draft Beer

16 Gallon Domestic Keg  
16 Gallon Imported and Hand-Crafted Kegs

(Specialty and Seasonal Kegs and Bottled Beer can be ordered upon request and availability)

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# Specialty Wine List

All specialty wines must be purchased by the case.

## Champagne & Sparkling Wine

Canella Prosecco  
Bartenura Moscato D' Asti  
Silvan Ridge Early Muscat 500 ml  
Lucien Albrecht Cerement Brut Rose  
Argyle Brut  
Moet & Chandon Brut Imperial

## White Wines

Chateau Ste Michelle "Canoe Ridge"  
Chardonnay  
Milbrandt Chardonnay  
J Lohr Chardonnay  
Chateau Ste Michelle "Horse Heaven"  
Sauvignon Blanc  
White Haven Sauvignon Blanc  
Covey Run Riesling  
7 Hills Viognier  
Chateau Ste Michelle Semillion  
Caymus Conundrum

## Red Wines

Erath Pinot Noir  
Cambria "Julia's Vineyard" Pinot Noir  
Milbrandt Merlot  
J Lohr Merlot  
J Lohr Syrah  
Ravenswood Sonoma Zinfandel  
Chinook Cabernet France  
Liberty School Cabernet Sauvignon  
J Lohr Cabernet Sauvignon  
Bookwater Red Table Wine Lot #22  
Kestrel Lady in Red

## Rose Wines

J Lohr White Zinfandel  
Columbia Crest Vineyard 10 Rose

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