



Food and beverage prices are subject to a 20% service charge plus current Washington State sales tax. Menu prices are subject to change but will be confirmed three months prior to the event.

## **Plated Dinners**

All prices per person  
Includes dinner salad and fresh baked rolls

### ***Slow Roasted Prime Rib of Beef* - 38.**

10oz. cut of prime rib with creamed horseradish, baked potato, and seasonal vegetables.

### ***Filet mignon* - 36.**

6oz. filet chargrilled and served with a brandy demi-glace, baked potato, and seasonal vegetables

### ***Center Cut Top Sirloin* - 34.**

10oz. center cut top sirloin grilled and served with a brandy and peppercorn demi-glace, baked potato, and seasonal vegetables

### ***Rum Roasted Pork* - 28.**

Thin sliced marinated pork loin served with a sweet and spicy rum demi-glace, roasted red potatoes, and seasonal vegetables

### ***Madeira Mushroom Chicken* - 26.**

Baked herbed chicken breast with mushroom Madeira sauce, roasted red potatoes, and seasonal vegetables

### ***Chicken Piccata* - 26.**

Breaded chicken breast with a caper, lemon, garlic, butter sauce, roasted red potatoes, and seasonal vegetables

### ***Garlic Shrimp* - 30.**

Six large marinated shrimp sautéed and served with lemon garlic butter sauce, roasted red potatoes, and vegetables

***Crab Stuffed Prawns* - 34.**

Large butterflied prawns stuffed with crabmeat and boursin cheese then baked and sauced with hollandaise, served with roasted red potatoes and seasonal vegetables

***Grilled Wild Salmon* - 32.**

Wild salmon filet grilled and lightly dressed with a raspberry-jalapeño sauce, accompanied with roasted red potatoes and seasonal vegetables.

***Bella Portabella* - 24.**

Seared marinated portabella mushroom placed on a bed of wilted spinach, filled with sautéed vegetables, and topped with a sundried tomato and black pepper dressing

***Greek Pasta* - 24.**

Penne Pasta with halved kalamata olives, artichoke hearts, sundried tomatoes, roasted red and yellow peppers, mushrooms and crumbled feta cheese.

*We are open to special requests for plated dinner items*

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## **Desserts**

***Amaretto Panna Cotta*- 6.**

A velvety cream timbale with a hint of almond liquor, served with seasonal fruit sauce

***Cheese Cake*- 5.**

Assorted flavors of fresh made cheese cake

***Strawberry Shortcake*-4.**

House made shortcake with fresh strawberries and whipped cream

***Ice Creams* - 4.**

Chocolate, vanilla, and huckleberry

***Sorbets*- 4.**

Wildberry, mango, and lemon

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