

## BREAKFAST

### CONTINENTAL BREAKFAST

Assortment of chilled juices, danish and bagels served with french roast coffee and assorted teas. \$6.50 per person

*All breakfasts include coffee and juice bar.*

### THE AMERICAN BREAKFAST BUFFET

Farm fresh scrambled eggs, home fried potatoes, sausage links with bacon. Accompanied by an assortment of danish and pastries. \$8.00 per person

### BAVARIAN BENEDICT BAR

Choose from traditional eggs benedict, shrimp benedict or veggie benedict served alongside home fried potatoes. \$9.75 per person (50 person maximum)

### CREATE A SCRAMBLE BAR

Scrambled eggs served with a variety of toppings (ham, assorted veggies, cheeses and salsas). Accompanied by home style potatoes, bacon strips and sausage links. \$9.25 per person

### THE BOARDER BREAKFAST

Biscuits and gravy accompanied by homestyle potatoes, farm fresh scrambled eggs, homemade sausage patties and ham steaks. \$9.75 per person

### TRADITIONAL BELGIUM BUFFET

Waffles served with assorted fruit compotes, whipped cream and syrup. Accompanied by farm fresh scrambled eggs, sausage links & canadian bacon. \$8.25 per person

### HUEVOS RANCHEROS

Scrambled eggs with salsa fresca, sour cream, guacamole, and black beans served on warm flour tortillas. \$8.95 per person

### ADD TO ANY BREAKFAST SELECTION

Sliced fruit tray	\$1.50 per person
Assorted yogurts	\$1.50 per person
Assorted whole fruit	\$1.25 per person
Yogurt, fruit & granola parfait	\$3.50 per person
Dry cereals & milks	\$1.50 per person

Above prices do not include service charge and state sales tax. All prices subject to change without notice.  
72 hour guarantee is required.

*For meeting break options, please refer to Page 2.*

## LUNCH

### SANDWICH LUNCH BUFFETS

#### BOX LUNCH

Assortment of deli meat sandwiches prepared with all the trimmings on deli style bread accompanied with salad, chips, home baked cookies and sodas. \$8.50 per person

#### DELI BUFFET

Trays of deli meats & cheeses with trimmings and deli breads. Served with one deli salad, cookies & sodas. \$9.95 per person (20 person minimum)

#### FOCCACIA BAR

Freshly baked foccacia bread layered with various meats and cheeses. Assortment includes the salami combo, deli meat combo, vegetarian, rueben and club. \$9.25 per person

#### IT'S A WRAP

"Wrap" type sandwiches prepared on various flavored tortillas with an assortment of fillings which include chicken caesar, vegetarian, dijon ham, taco salad, cranberry & turkey. \$9.75 per person

#### THE SUB SHOP

Guests create their own submarine sandwich on freshly baked sourdough rolls with a variety of thinly sliced deli meats, salamis and cheeses served with a variety of toppings. Includes deli salad and fresh baked cookies. \$9.25 per person (20 person minimum)

*Include an additional salad \$1.50 per person.*

#### CREATE A SALAD

Crisp caesar and salad greens served with all toppings including meats, cheeses, veggies and bay shrimp. Served alongside freshly baked bread sticks, cookies and soda. \$8.75 per person

*For a heartier buffet, add an extra deli salad or Ivars clam chowder \$1.50 per person.*

### HOT BUFFET LUNCH SELECTIONS

#### FIESTA BAR

Tacos, tostadas and taco salad shells are ready to fill with chicken, beef, beans and trimmings. Includes cookies and sodas. \$9.50 per person  
Add fresh fruit \$1.50 per person

#### VIVA ITALIANO

Freshly baked layered lasagne with meats & cheeses or vegetarian, accompanied with caesar salad and warm bread sticks, cookies and sodas. \$8.95 per person  
Add fresh fruit \$1.50 per person

#### BURGER BAR

Ranch style burgers served with all the toppings from lettuce to chili for your guests to create their own. Served with southwestern tater rounds and a tossed green salad. Includes cookies and sodas. \$9.25 per person  
Add fresh fruit \$1.50 per person

#### BARBECUE, HERBED & TERIYAKI CHICKEN QUARTERS

Served with baked beans, corn on the cob and ranch salad. Also includes fresh baked cookies and sodas. \$9.75 per person  
Add deviled eggs \$1.25 per person

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# BEVERAGES & HORS D'OEUVRES

## BEVERAGES AND SNACKS

Coffee, assorted teas	\$9.50 per pot
Assorted sodas	\$1.25 each
Bottled water, assorted seltzers	\$1.50 each
Fruit punch	\$15.00 per gallon
Iced Tea	\$9.30 per pitcher
Carafe of juice	\$10.00 each

## SNACKS FOR MEETING BREAKS

Assorted danish and muffins	\$1.50 per person
Bagels with cream cheese	\$2.00 per person
Yogurt, fruit & granola parfait	\$3.50 per person
Sliced fruit presentation (serves 20 guests)	\$35.00
Whole fruit bowl	\$1.50 per person
Fresh baked cookies	\$7.50 per dozen
Rich chocolate brownies	\$1.25 each
Granola bars	\$1.50 each
Pretzels	\$14.00 bowl
Chips	\$12.00 bowl
Dip	\$7.00
Mixed nuts	\$20.00 bowl

*For added variety during meeting breaks, consider adding an appetizer selection.*

## APPETIZER MENU SELECTION

### COLD APPETIZER MENU (SERVES 20 GUESTS)

Spinach dip with sliced baguette bread	\$35.00
Spicy salsa with tortilla chips	\$25.00
Homemade BBQ style chips	\$25.00
Antipasto veggie tray	\$60.00
Fresh melon and fruit tray	\$60.00
Cheese & cracker tray	\$55.00
Salmon lox and bagels	\$75.00
Deviled eggs	\$35.00
Wrap snacks	\$40.00
Focaccia finger bites	\$40.00
Chilled meat tray and miniature bagels	\$80.00
BBQ pork presentation	\$65.00

### HOT APPETIZER MENU (SERVES 20 GUESTS)

Mini egg rolls and dipping sauces	\$50.00
Crab stuffed mushrooms	\$75.00
Chicken teriyaki skewers	\$60.00
Mini burrito snacks with salsa	\$50.00
Little taquito bites with salsa	\$50.00
Black bean quesadillas with salsa	\$50.00
Assorted mini quiche	\$55.00
Swedish or BBQ meatballs	\$55.00
Teriyaki or hot wings	\$55.00
Hot artichoke dip with warm baguette bread	\$40.00
Crispy chicken strips with dipping sauces	\$55.00

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## DINNERS

### IOWA BEEF SELECTIONS:

New York steak served with peppercorn sauce	\$21.95
<i>Wine suggestion: Carment Dynamite Cabernet</i>	\$32.00
Slow roasted choice prime rib	\$23.95
<i>Wine suggestion: Carment Dynamite Cabernet</i>	\$32.00

### WASHINGTON POULTRY CHOICES:

Apple pecan stuffed chicken breast	\$17.95
<i>Wine Suggestion: Sonoma-Cutrer Russian River Ranches Chardonnay</i>	\$28.00
Chicken Cordon Bleu	\$17.50
<i>Wine Suggestion: Sonoma-Cutrer Russian River Ranches Chardonnay</i>	\$28.00

### SEAFOOD SELECTIONS:

Northwest baked dill lemon Coho salmon fillet	\$17.95
<i>Wine Suggestion: Terra Blanca Sauvignon</i>	\$20.00
Mango chutney seared halibut	\$19.95
<i>Wine Suggestion: Echelon Chardonnay</i>	\$22.00
White Tiger prawn fettuccini	\$18.95
<i>Wine Suggestion: Terra Blanca Chardonnay</i>	\$22.00
River trout almandine	\$17.95
<i>Wine Suggestion: Chateau Ste Michelle Johannisburg Riesling</i>	\$16.00

### COMBINATION DINNERS:

New York steak and White Tiger prawn fettuccini	\$23.95
<i>Wine Suggestion: Hawk Crest Merlot</i>	\$22.00
Roasted beef tenderloin and grilled prawns	\$33.00
<i>Wine Suggestion: Carment Dynamite Merlot</i>	\$30.00
Marinated chicken breast and mango chutney seared halibut	\$21.95
<i>Wine Suggestion: Chateau Ste Michelle Johannisburg Riesling</i>	\$16.00
Northwest salmon and grilled chicken breast	\$21.95
<i>Wine Suggestion: Sonoma-Cuter Russian River Ranches Chardonnay</i>	\$28.00

*All entrees include a choice of salad: house green with raspberry vinaigrette, Caesar or blue cheese and pecan. Seasonal accompaniments, fresh baked rolls, dessert and beverage.*

*A great selection of beers and wines are also available.*

*(25 person minimum)*

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