

Breakfast Buffets

includes premium Caffé D'arte regular and decaffeinated coffee,
assorted teas, bottled juices and milk
Per person price, 25 *guest minimum*
up to a two-hour service window

Classic Continental

Fresh baked muffins, croissants, Danish,
sweet butter and preserves
sliced fresh fruits and berries

20

Healthy Start Continental

Assorted flavored yogurts
resort granola
fresh baked multi-grain and fruit muffins
sweet butter and preserves
Seasonal fresh fruits

23

American Morning Breakfast

Fresh scrambled eggs
Applewood smoked bacon and link sausage
home-style breakfast potatoes
fresh baked pastries
Seasonal fresh fruits

29

Breakfast enhancements:

may be added to a breakfast buffet
Priced per person

Oatmeal

Served with brown sugar, milk, and berries 5

French toast

Warm maple syrup and butter 5

Hot cakes

Warm maple syrup and butter 5

Biscuits and gravy

Buttermilk biscuits and country gravy 6

Meeting Breaks

Per person price. 25 guest minimum
up to a two-hour service window

Healthy Energy Break

Seasonal fresh fruit tray
trail mix, energy bars.
fresh vegetable crudité with ranch dip.
fruit juices, bottled water.
premium regular and decaffeinated coffee,
assorted teas.

20

Fitness Break

Individual yogurts
whole fresh fruit
granola bars, trail mix
fruit juices and bottled water.

16

After School Break

Oven fresh assorted cookies and chocolate brownies,
rice crispy bars. Individual chocolate milk and regular milk, soda
premium regular and decaffeinated coffee, assorted teas.

16

Ice Cream Truck Break

Assorted ice cream treats including, Big Dipper Cone, Fudge Bars, Fruit Pops, ice cream sandwiches,
Strawberry Shortcake, served in a roll top freezer

15

Break Enhancements

Priced per dozen, two dozen minimum

Fresh Baked Cookies 25

Fresh Baked Breakfast Pastries 36

Bagels & Flavored Cream Cheeses 36

Bakery Fresh Muffins 36

Fruit Juices 42

Soft Drinks 36

Bottled Water 24

Premium Caffe D'arte Coffee, Decaffeinated
Coffee, Teas (per refresh) 65

Box Lunches

All box lunches include an apple, bag of chips,
a fresh baked cookie, candy bar and bottle of water.

Per person price. *25 guest minimum*

32

Turkey Breast Sandwich

Roast turkey breast, provolone cheese, lettuce, red onion,
Dijon mayo, multigrain bread

Roast Beef Sandwich

Roast beef, provolone cheese, red onion, roasted red pepper,
creamy horseradish sauce, French roll

Chicken Croissant Sandwich

Roasted chicken salad, lettuce, tomato and alfalfa sprouts

Salmon Onion-Focaccia Sandwich

Applewood smoked salmon, avocado, cucumber,
alfalfa sprouts, herbed cream cheese spread.

Sourdough Ham Sandwich

Country baked ham, Swiss cheese, lettuce, red onion, honey mustard spread

Chicken Caesar wrap

Grilled chicken, romaine lettuce, parmesan cheese, roasted red pepper,
Caesar dressing, spinach tortilla

Lunch & Dinner Buffets

Includes Chef choice of dessert unless specified,
premium Caffé D'arte regular and decaffeinated coffee,
assorted teas. Per person price.
25 guest minimum, up to a two-hour service window

All American BBQ

Char grilled pub burgers, sliced cheeses, pickles, onions, lettuce, appropriate condiments,
BBQ pork sliders, baked macaroni and cheese, potato salad, coleslaw,
potato chips and fresh fruit platter.

36

Taco Bar

Spicy ground beef, shredded chicken, shredded cheese, lettuce, tomato,
onions, guacamole, sour cream, flour tortillas, taco shells, refried beans, Spanish rice,
tortilla chips and salsa and churros

34

Italian Buffet

Meat lasagna, vegetable lasagna, asiago chicken, meatballs in marinara,
green beans with caramelized onion and bacon,
Caesar salad, Mediterranean pasta salad,
parmesan-garlic bread

36

Delicatessen Buffet

Roast beef, turkey, baked ham, salami, sliced cheeses,
pickles, onions, lettuce, appropriate condiments,
assorted breads and potato chips

Soup of the day, mixed green salad with assorted dressings,
potato salad and coleslaw

32

Chinese Buffet

Broccoli-beef, sweet & sour chicken, vegetable fried rice, stir fry vegetables,
spring rolls, Asian noodle salad, and fortune cookies

36

Luncheon and Dinner Buffets

Includes Chef choice of dessert unless specified, premium Caffé D'arte regular and decaffeinated coffee, and assorted teas. Per person price. 25 guest minimum & up to a two-hour service window

North-West Cali

Chargrilled skirt steak, tequila lime chicken,
red pepper pesto Quinault salmon,
Spanish rice, refried beans,
salsa, onions, peppers, shredded cheese, sour cream guacamole,
corn & black bean salad, flour tortillas

38

American Grill

Smoked beef brisket, BBQ pork ribs,
mashed red potatoes, gravy,
ranch style baked beans,
seasonal vegetables, coleslaw,
jalapeno cheddar cornbread muffins

38

Country Buffet

Marinated chargrilled tri tip,
BBQ glazed chicken thighs,
ranch style beans, seasonal vegetables,
potato bar with all the fixins, dinner rolls,
green salad, tomato, cucumber,
croutons, & assorted dressings

38

Steak and Lobster Buffet

Filet mignon, port wine reduction,
cold water lobster tails, drawn butter and lemon
twice baked potatoes
wild rice pilaf
roasted asparagus
green salad, tomato, cucumber,
croutons, assorted dressings
artisan dinner rolls and butter
our famous cheesecake, chocolate decadence
crème anglaise & raspberry coulis

180



We Are Proud To Offer Unsurpassed Quality Of Locally Harvested Wild And Sustainable Seafood Provided By Quinault Pride Seafood. From Dungeness Crab And Razor Clams To Salmon Caught On The Pristine Waters Of The Quinault River, It Is Simply The Best Of The Pacific Northwest.

Quinault Surf & Turf Buffet

Includes Chef choice of dessert, premium Caffé D'arte regular and decaffeinated coffee, and assorted teas.

Per person price. 25 guest minimum & up to a two-hour service window

Award winning razor clam chowder
 seasonal Quinault salmon, lemon, butter
 locally harvested Dungeness crab clusters served cold with cocktail sauce
 Slow roasted prime rib, au jus, creamy horseradish
 roasted red potatoes, mashed potatoes with gravy or a wild rice pilaf
 seasonal vegetables
 green salad, tomato, cucumber,
 croutons, assorted dressings
 Chef's choice composed salad
 warm dinner rolls and butter
 house cracker bread

120

Local Seafood Buffet Enhancements

May be added to any buffet
 Priced per person, 25 guest minimum

- Razor Clam Steaks 15
- Dungeness Crab Clusters 40
- Seasonal Quinault Salmon *Market Price*

Buffet Beverages

Priced per dozen, two dozen minimum

- Fruit Juices 42
- Soft Drinks 36
- Bottled Water 24

- Premium Caffé D'arte Coffee, Decaffeinated Coffee, Teas (per refresh) 65

Hors d' Oeuvres

Priced Per Dozen, Two Dozen Minimum

Up to a two-hour service window

Cold Hors d' Oeuvres

Grilled asparagus, Boursin cheese
wrapped in prosciutto 60

Baby mozzarella and cherry tomato skewer,
fresh basil, balsamic reduction 48

Bruschetta, tomato, mozzarella cheese, red onion,
grilled rustic bread, balsamic reduction 48

Shrimp cocktail-cocktail sauce, lemon 60

Smoked sockeye salmon,
lemon-dill cream cheese on crostini 60

Chef's pinwheels 32
Choice of one or a variety

Cherry wood smoked ham, cheddar cheese frisse,
pimento spread, roasted tomato wrap

Sliced roast turkey, alfalfa sprouts, cranberry
walnut spread, spinach wrap

Sliced roast beef, provolone cheese, baby mixed
green, French onion spread

Hot Hors d' Oeuvres

Beef Brochette with ginger teriyaki sauce 125

Bacon wrapped scallops 125

Chicken satay, peanut sauce 100

Coconut shrimp, sweet Thai chili sauce 100

Vegetarian spring rolls, sweet chili sauce 48

Feta cheese and spinach in philo pastry 60

Korean short ribs 150

Reception Displays

Priced per platter. *up to a four-hour service window*

Serves 25

Servers 50

Salsa Bar

Guacamole, pico de gallo, roasted tomato salsa, hot sauces, multi-colored tortilla chips

SM 125

LG 235

Warm Artichoke Dip

Creamy, cheesy artichoke spread, sourdough toast bites

SM 125

LG 235

Farmers Garden

Assorted fresh vegetables, ranch dipping sauce.

SM 125

LG 235

Imported and Domestic Cheese Market

A creative selection of cheese from around the world, dried fruits and berries.

SM 175

LG 330

Seasonal Fruit

Fresh seasonal fruit sliced, Grand Marnier sauce.

SM 140

LG 260

Antipasto

Artisan cured meats, cheeses, marinated vegetables, Mediterranean olives, crackers

SM 175

LG 330

Chilled Shrimp Cocktail

Poached shrimp, cocktail sauce and lemon

SM 295

LG 560

Dim Sum Platter

Pork pot stickers, vegetable spring Rolls, char siu bao, sweet chili, ponzu, soy sauce

SM 175

LG 330

Sliders

(Choice of)

Kobe beef burger, smoked Gouda, bacon onion jam, brioche bun

SM 150

LG 270

or

Hawaiian BBQ smoked pork, American cheese, coleslaw, sweet roll

Wild Pacific Salmon Platter

Hot smoked, served chilled, cream cheese tomatoes, red onion, capers, mini bagels

SM 295

LG 530

Build Your Own Buffet

Per person price 55

Buffet come with Chef's choice of seasonal vegetables, pasta salad, tossed green salad, freshly baked dinner rolls and premium Caffé D'arte regular and decaffeinated coffee, and assorted teas.

Slow Roasted Prime Rib

House spice rub

Prime rib sauces- creamy horseradish, beef au jus

Salmon

(Choice of Preparation/Sauce)

Traditional butter roasted or cedar planked with cider glaze

Chicken Breast

(Choice of Preparation)

Honey lime-glaze, fricassee, or crispy buttermilk fried

Sides

(Choice of Two)

Mashed potatoes with gravy, sweet potatoes w/ marshmallow, scalloped potatoes, roasted red potatoes, rice pilaf, wild rice blend, ambrosia rice

Desserts

(Choice of Two)

Peach cobbler with vanilla whipped cream, German chocolate cake, carrot cake, coconut cake, pumpkin cheesecake, cheesecake or cannoli's

