

Plated Dinners include:  
Choice of One Entree\*  
Seasonal Salad and Vegetable  
Chef's choice of Potato or Grain as an Accompaniment  
Rolls and Butter, Choice of Dessert, Coffee and Tea

**Beef Tenderloin**

Wild Mushroom Demi-Glace  
\$32 per person

**Prime Rib of Beef**

Beef Jus and Cream Horseradish Sauce  
\$29 per person

**Pan Roasted Salmon**

Oregon Pinot Gris Sauce or Preserved Lemon Emulsion  
\$25 per person

**Pan Seared Chicken**

Sage-Marsala Reduction or Mushroom Pan Sauce  
\$24 per person

**Portobello Mushroom Ravioli**

Wilted Spinach and Charred Tomato Coulis  
\$24 per person

**Roasted Tomato and Grilled Fennel Risotto**

White Wine and Parmesan Reggiano Infusion  
\$23 Per person

**Rosemary Scented Polenta**

Served with Roasted Vegetable Ragout  
\$23 per person

*Special Dietary Needs will be accomodated by our Chef with advance notice*

*\*Select a second entree for an additional cost.*

Dinner Buffets include Coffee and Tea

### Oregon's Best

Cedar Planked Salmon with Huckleberry Gastrique  
Slow Roasted Prime Rib  
Rosemary Au Jus and Cream Horse Radish  
Herb Roasted Potatoes, Basmati Rice  
Seasonal Fresh Vegetable, Northwest Cheese Platter  
Seasonal Salad Selection, Rolls and Butter  
Hazelnut Crusted Marionberry Cobbler  
Fresh Whipped Cream  
\$32 per person

### Beach Comber

Seared Salmon with Tarragon Aioli  
Steamed Clams with Vermouth and Roasted Garlic  
Seared Chicken with Rosemary Jus  
Lemon Herb Scented Basmati Rice  
Slow Cooked Corn on the Cob  
Paella Salad with Bay Shrimp and Chicken Sausage  
Field Greens with Assorted Dressings  
Rolls and Butter  
Marionberry Cobbler with Fresh Whipped Cream  
\$29 per person

### Savory Northwest

Herb Crusted Pork Loin with Sage Honey Glaze  
Seared Chicken with Foraged Mushroom Jus  
Herb Roasted New Potatoes, Seasonal Fresh Vegetable  
Field Greens with Assorted Dressings  
Apple and Fennel Salad with Honey Balsamic Vinaigrette  
Rolls and Butter  
Brioche Bread Pudding  
Brandy Creme Anglaise  
\$28 per person

Buffet Dinners include Coffee and Tea

**Pacific Rim**

Szechwan Beef with Peppers  
Ginger-Soy Glazed Chicken with Broccoli  
Stir-fried Fresh Vegetables, Jasmine Rice  
Somen Noodle Salad, Pickled Cucumber Salad  
Fortune Cookies  
\$24 per person

**Taste of Tuscany**

Rotini Pasta with Grilled Chicken Sausage,  
Roasted Garlic, Peppers and Parmesan Cream  
Penne Pasta with Charred Tomatoes and Fresh Basil  
Mushroom Ravioli with Caramelized Onions and Blue Cheese  
Caesar Salad, Antipasto Platter and Rustic Breads  
Tiramisu  
\$23 per person