

Dinner Buffets

Metolius River

Spinach salad with toasted almonds, red onion and
Mandarin oranges with soy vinaigrette
Crunchy slaw
Garlic & Herb Pork tenderloin
Herb gravy
Garlic mashed potatoes
Fresh seasonal vegetables
Artisan bread & butter
\$24.00

Spring Creek

Mixed greens tossed with cucumbers, cherry tomatoes, carrots, red cabbage,
Broccoli and finished with our Dijon vinaigrette
Caesar salad
Chicken Picatta
Penne pasta with roasted garlic, tomatoes and onions
Fresh seasonal vegetables
Artisan bread & butter
\$26.00

Green Ridge

Mixed greens with bleu cheese and toasted walnuts served with a
Dijon vinaigrette
Coleslaw
Breast of chicken with lemon, rosemary and garlic
Herb roasted Tri-tip
Scalloped potatoes
Three bean bake
Fresh seasonal vegetables
Artisan bread & butter
\$28.00

An 18% gratuity on food and beverage is applied to all catering functions

Dinner Buffets

Billy Chinook

Mixed greens with toasted Hazelnuts and
Fresh berries with berry vinaigrette
Fresh fruit salad
Roasted Salmon
Marinated and grilled Flank steak
Wild rice pilaf
Roasted red potatoes
Fresh seasonal vegetables
Artisan bread & butter
\$36.00

Lake Creek

Spinach salad with Bay Shrimp, mushrooms,
Red onion and citrus vinaigrette
Fresh chopped salad tossed with balsamic vinaigrette
Prime Rib with horseradish cream sauce
Stuffed breast of chicken (spinach, ham and swiss cheese)
Roasted Butternut squash, red peppers and onion
Smashed red potatoes
Fresh seasonal vegetables
Artisan bread & butter
\$38.00

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