

Dinner Buffet (for parties of 25 or more)



Choice of two entrées: \$28 per guest
Additional entrées: \$3 per guest

Grilled Black Tiger prawns

With roasted tomato, garlic and spinach

Baked Alaskan halibut

With capers and champagne cream (\$2 additional per guest, 25 guest minimum)

Roasted wild Alaskan salmon

Topped with lobster shrimp sauce or lemon basil cream sauce

Angus beef tenders

Certified Angus beef in a brandy-mushroom demi glaze

Slow roasted prime rib

Chef carved to order, served with garlic herb au jus and fresh horseradish (\$2 additional per guest, 25 guest minimum)

Braised pot roast

With caramelized onions, seasonal and root vegetables

Homemade meatloaf

Chef's homemade meatloaf with brown gravy

Honey maple glazed baked ham

Served with whole grain and honey Dijon mustards

Roast pork tenderloin

Served with apple compote

Braised pork ribs

Served with Chef Oliver's Signature Smokehouse BBQ Sauce

BBQ chicken

Cooked low and slow with Chef Oliver's Signature Smokehouse BBQ Sauce

Pesto chicken

Boneless breast of chicken in a creamy pesto sauce with artichoke hearts

Herb roasted chicken breast

Tender oven-roasted chicken with country gravy or lemon basil cream sauce

Chicken Parmesan

Tender breaded chicken breast with marinara and melted Havarti cheese

Chef's homestyle lasagna

Curly-edge lasagna noodles layered with spinach marinara, Italian sausage and Ricotta, Mozzarella and Parmesan cheeses

Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness. The above prices are subject to 18% service charge and 8.5% sales tax. 60% of service charge is distributed to non-managerial service staff.

3211 56th St NW • Gig Harbor WA 98335 • 253.858.1111 • Fax: 253.851.5402
Reservations: 800.795.9980 • info@innatgigharbor.com • www.innatgigharbor.com

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Includes the following accompaniments

- Crisp garden salad served with choice of two dressings on the side
- Fresh bread and butter
- Chef's choice dessert
- Coffee, tea and decaf

Choice of two of the following Additional sides: \$2 per guest

- Garlic mashed potatoes
- Rosemary roasted red potatoes
- Wild and white rice pilaf
- Farfalle pasta with Alfredo sauce
- Barbeque baked beans

Choice of one of the following Additional sides: \$2 per guest

- Steamed vegetable medley
- Ginger glazed carrots
- Broccoli with almond butter
- Steamed haricot verts with pearl onion

Vegetarian options available

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Plated Dinners

THE INN AT GIG HARBOR

All dinners include coffee, tea and decaf, crisp garden salad with orange vinaigrette, and signature Heritage scissor rolls. Ask about dessert options for \$3-\$6 per person.

Surf and turf \$31 per guest

6 oz certified Angus sirloin steak with steakhouse butter and two panko-crusted Black Tiger Shrimp, accompanied by green bean amandine and garlic mashed potatoes

Charbroiled rib eye \$28 per guest

Charbroiled rib eye topped with sautéed mushrooms and roasted garlic steak butter, accompanied by green bean amandine and garlic mashed potatoes

Stuffed pork chop \$27 per guest

Tender pork chop stuffed with apples, bacon and smoked Cheddar cheese, accompanied by steamed broccoli and garlic mashed potatoes

Roasted wild Alaskan salmon \$27 per guest

Roasted wild Alaskan salmon with lemon basil cream, accompanied by green bean amandine and roasted garlic parmesan orzo

Stuffed chicken breast \$26 per guest

Oven-roasted chicken breast stuffed with mushrooms, spinach and pancetta béarnaise sauce, accompanied by steamed broccoli and roasted garlic parmesan orzo

Roasted Portobello fettuccine \$25 per guest

Roasted vegetable and Portobello mushroom fettuccine with pesto cream

Please choose no more than three options

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