

**Terrene and Marine (for parties of 25 or more)**

Choice of two entrées: \$48 per guest. Add entrées: \$4 per guest

**Slow roasted prime rib**

Chef carved to order, served with garlic herb jus and horseradish

**Pork tenderloin**

With balsamic onion and pear compote

**Roasted wild Alaskan salmon**

Served with lemon basil cream or lobster shrimp sauce

**Pesto chicken**

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



**Included accompaniments:**

- Crisp garden salad served with choice of two dressings on the side
- Warm rolls and butter
- Asiago orzo or wild and white rice pilaf
- Roasted rosemary red potatoes or garlic mashed potatoes
- Fresh steamed vegetable medley or ginger glazed carrots or broccoli with hazelnut butter
- Coffee, tea and decaf

Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness. The above prices are subject to 20% service charge and 8.5% sales tax. 80% of service charge is distributed to non-managerial service staff.

**L'amore di Italia (for parties of 25 or more)**

Two entrées: \$42 per guest. Add entrées: \$3 per guest

**Chef's famous lasagna**

Curly-edge lasagna noodles layered with spinach, marinara, Italian sausage and ricotta, mozzarella and parmesan cheeses

**Farfalle alfredo**

In a creamy garlic sauce with fresh grated parmesan cheese

**Chicken penne pasta**

Penne noodles with grilled chicken breast and roma tomatoes tossed in olive oil and topped with fresh parmesan cheese

**Chicken parmesan**

Tender breaded chicken breast with marinara and melted havarti cheese, served with seasoned penne pasta



**Included accompaniments:**

- Classic caesar salad
- Warm garlic focaccia bread
- Fresh steamed vegetable medley or broccoli with hazelnut butter
- Coffee, tea and decaf

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## Pacific Northwest Classics

Two entrées: \$53 per guest. Add entrées: \$4 per guest

### Surf and turf

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

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

### Stuffed pork chop

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

### Roasted wild Alaskan salmon

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

### Stuffed chicken breast

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

### Roasted portobello fettuccine

Roasted vegetable and Portobello mushroom fettuccine with pesto cream



### Included accompaniments:

- Crisp garden salad with orange vinaigrette
- Warm rolls with butter
- Coffee, tea and decaf

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