



Dinner Menu's

RAINIER \$26.95

Grilled Teres Majors with a Mushroom Demi-Glace (GF, DF)
 Mashed Potatoes with Roasted Garlic (GF, V)
 Northwest Salad with Berries & Pine Nuts (GF, DF, V)
 Herb Roasted Seasonal Vegetables (GF, DF, V)
 Freshly Baked Rolls with whipped Herb Butter (V)
Add Crème Brulee for \$3.25 per person

OLYMPICS \$29.95

Grilled Salmon with Alder Smoked Sea Salt & Garlic Butter (GF)
 Garlic Parmesan Orzo Pasta (V)
 Green Salad with Mandarin Oranges, Sliced Almonds
 and a Sesame Vinaigrette (GF, DF, V)
 Sesame Roasted Vegetables w/ Basil (GF, DF, V)
 Freshly Baked Rolls with whipped Herb Butter (V)
Add Petite Blackberry Pie (2) & Whip Cream for \$3.25 per person

FUJI \$29.95

Baked Salmon with a Miso Ginger Glaze & Pea Tendrils (GF, DF)
 Basmati Rice with Coconut & Cilantro (V, GF)
 Mixed Greens, Pine Nuts & Roasted
 Onion Vinaigrette (GF, DF, V)
 Sesame Roasted Vegetables (GF, DF, V)
 Freshly Baked Rolls with whipped Herb Butter (V)
Add Petite Matcha Cup Cakes (2) with Vanilla Frosting for \$3.25

VESUVIUS \$22.95

Italian Marinated Chicken Breast topped with Mozzarella
 Cheese & Bruschetta drizzled with Balsamic Glaze (GF)
 Garlic Parmesan Orzo Pasta (V)
 Mixed Greens w/ Almond Slivers, Mandarin Oranges & Sesame Dressing
 Italian Green Beans with Lemon Zest (GF, DF, V)
 Buttery Herb Bread Knots (V)
Add Vanilla Panna Cotta with Riesling Pear Drizzle for \$3.95 per person

ETNA \$24.95

Chicken Marsala with Cremini Mushrooms (GF)
 Mashed Potatoes with Roasted Garlic & Chives (GF)
 Classic Caesar Salad (V)
 Green Beans with Roasted Shallots & Lemon Zest (GF, DF, V)
 Buttery Herb Bread Knots (V)
Add Vanilla Panna Cotta with a Strawberry Balsamic Drizzle for \$3.95

HIMALAYAS \$22.95

Coconut Curry Chicken with Lemongrass (GF, DF)
 Basmati Rice with Cilantro (GF, DF, V)
 Mixed Greens w/ Almond Slivers, Mandarin Oranges & Sesame Dressing
 Sesame Roasted Vegetables with Thai Basil (V, GF, DF)
 Grilled Flatbread (V)
Add Chi Panna Cotta with Orange Zest & Pistachios for \$3.95

MATTERHORN \$22.95

Chicken Schnitzel with Paprika Gravy
 Mashed Potatoes with Garlic & Chives (V, GF)
 Roasted Green Beans with Lemon Zest (V, GF, DF)
 Spinach & Strawberry Salad with a Poppy seed Dressing (GF)
 Freshly Baked Pretzel Rolls with whipped Butter (V)
Add Black Forest Cake Bites (2) drizzled with Swiss Chocolate for \$3.95

ROCKIES \$23.95

Barbecue Beef Sliders, Petite Hot Dogs, Mini Earth Burgers
 Classic Caesar Salad with Croutons & Parmesan Cheese (V)
 Macaroni and Three Cheeses (V)
 Fruit Salad (GF, DF, V)
 Potato Salad (V)
Add Apple Crisp and Whip Cream for \$2.95 per person

APPALACHIAN \$27.95

Slow Roasted Barbecue Beef Brisket (GF, DF)
 Pulled BBQ Chicken Sliders & Cole Slaw
 Corn on the Cob with Butter, Assorted Salts, Grated Parmesan & Tajin (V, GF)
 BBQ Baked Beans (V)
 Watermelon Wedges (V, GF, DF)
 Cornbread with Honey Butter (V, DF)
Add Peach Cobbler and Whip Cream for \$2.95 per person

MAUNA KEA \$27.95

Huli Huli Chicken (GF, DF)
 Kalua Pulled Pork Sliders
 Jicama Avocado Mango Salad with Lime Agave Dressing (V, GF)
 Tropical Fruit Display (V, GF, DF)
 Vegetarian Island Fried Rice (V, GF, DF)
Add Pineapple Upside Down Cake for \$2.95 per person

HALEAKALA \$31.95

Maui Style Beef Short Ribs (GF)
 Steamed Basmati Rice with Coconut & Cilantro (V, GF, DF)
 Tropical Fruit Display (V, GF, DF)
 Mixed Greens w/ Almond Slivers, Mandarin Oranges & Sesame Dressing (V, GF, DF)
 Freshly Baked Rolls with Whipped Butter (V)
Add Pineapple Upside Down Cake for \$2.95 per person

MACGILLYCUDDY \$33.95

Grilled Baby Lamb Chops marinated in Rosemary, Garlic & Lemon (GF, DF)
 Colcannon – Mashed Potatoes with Sautéed Shallots and Kale (V)
 Citrus Infused Heirloom Carrots (V, GF, DF)
 Irish Flag Salad with a Honey Vinaigrette (V)
 Traditional Soda Bread with Whipped Butter (V)
Add a Decadent Irish Car Bomb Cupcake w/Baileys Irish Crème Ganache for \$2.95

SIERRA MADRE \$23.95

Chicken Fajita Bar with all the Fixings
 Black Beans with Feta Cheese and Mexican Rice (V, GF)
 Tortilla Chips with Fire Roasted Salsa & Queso Dip (V, GF)
 Southwest Salad with Cilantro Lime Dressing (V, GF)
 Bacon Wrapped Jalapeño Poppers (GF)
Add Churros for \$2.25 per person

Handcrafted Hors d'Oeuvres

DAHLIA – \$9.95 per Guest

Chevre Stuffed Dates Wrapped in Applewood Bacon (GF)
 Lemon Herb Marinated Chicken Skewers with Chive Yogurt
 Dipping Sauce (GF)
 Cucumber cups with a Smoked Salmon Mousse & Dill Garnish (GF)

PEONY - \$9.25 per Guest

Kalbi Beef Pops with Chive and Lime Gremolata (GF, DF)
 Caramelized Onion Tartlets Topped with a Parmesan Mousse (V)
 Caprese Skewer (V, GF)

Plus 24% Operations Fee, W.S.S.Tax & Labor/Delivery charges will apply
 Prices include appropriate service ware (china or compostable) and buffet décor.

Minimum Order: 15 Guests