

ACT **3** CATERING

Catered Dinner

Menus



Passionate Food - Amazing Service



LEGEND

NEW New

GF Gluten Free

DF Dairy Free

♥ Vegan

Buffet Menus

"The Primo" Buffet Menu - \$15

Salad

Classic Caesar Salad

Romaine hearts, house made croutons, Caesar dressing & shaved parmesan

Entrée

Penne Pasta and Fresh Cheese Tortellini

Choice of two sauces: Classic Marinara, Creamy Garlic Alfredo,
Traditional Pesto OR Meat Marinara

Sides

Seasonal Fresh Fruit Display **OR** Sautéed Seasonal Vegetables
Honey Buttered Rolls *with butter*

Optional Additions to Menu:

Homestyle Meatballs- \$4.00

Italian Sausage- \$4.00

Sliced Grilled Chicken- \$3.00

Grilled Prawns- \$5.00

Signature Buffet Menu - \$17

Salad

Fresh Garden Salad with assorted dressings **OR** Classic Caesar Salad

Entrée - Select 1

Signature Grilled Lemon Chicken

Garlic Rosemary Chicken  

Fresh Basil Chicken

Champagne Chicken

Sides- Select 2

Garlic Mashed Potatoes

Rice Pilaf

Penne Pasta w/ Garlic Butter Sauce

Sautéed Seasonal Vegetables

Includes: Honey Buttered Rolls *w/ butter*

Fall/Winter Buffet Menu - \$23

(available October -April)

Salad- Select 1

Harvest Greens Salad ^{GF}

Fresh sliced pears, caramelized walnuts, gorgonzola, dried cranberries
Champagne vinaigrette

Seasonal Kale Salad ^{GF}

Fresh kale, grape tomatoes, diced beets,
red pepper, goat cheese
Poppy seed vinaigrette

Entrées- Select 2

Braised Beef Tips

Tender beef seared and braised in a burgundy demi-glace

Chicken Marbella ^{GF} ^{DF}

Marinated bone in chicken thighs– oven roasted
with capers, olives, stone fruit & brown sugar

Roasted Pork Loin ^{GF} ^{DF}

Finished with apricot glaze

Sides- Select 2

Garlic Mashed Potatoes

Sweet Potato Wedges

Fresh Cheese Tortellini w/ Roasted Red Pepper Pesto

Sautéed Seasonal Vegetables

Roasted Root Vegetables

Includes:

Honey Buttered Rolls *with butter*

Brunch Buffet Menu - \$22

Entrées- Select 1

Brunch Strata

Fresh eggs, diced ham, cheese, broccoli & onions

OR

French Country Quiches- Choice of 2

(1-50 guests: individual sized quiches- Over 50 guests: 9" pre-sliced pie cut quiches)

Lorraine- hickory smoked bacon, sautéed onions & Gruyere cheese

Florentine- fresh spinach, sautéed onions, sundried tomatoes & Gruyere cheese

Seafood – crab, shrimp, sautéed onions, asparagus & Gruyere Cheese

Breakfast Meats- Select 1

Sliced Honey Ham

Link Sausage

Hickory Smoked Bacon

Includes:

Egg Dipped Cinnamon French Toast

With warm maple syrup & butter

Home style Country Potatoes

Chef's Pasta Salad OR Quinoa Salad

Assortment of Baked Goods

Gourmet breads, pastries, croissants & scones

Classic Barbecue Buffet Menu - \$23

Salad

Fresh Garden Salad ^{DF}

Served with assorted dressings (choice of 3)

Entrées- Select 2

Signature Baby Back Ribs ^{DF}

Smoked baby back ribs
glazed with barbecue sauce

BBQ Chicken ^{DF}

Whole bone in chicken pieces- fire grilled
& glazed with barbecue sauce

Chef's Country Fried Chicken

Beef Barbacoa- served w/ BBQ sauce

Sides- Select 3

Southern Style Coleslaw

Traditional Baked Beans

Act 3 Swiss Mac - n - Cheese (w/ bacon by request)

Mashed Potatoes

Chef's Pasta Salad

Homestyle Potato Salad

Seasonal Fresh Fruit Platter

Corn on the Cob – w/ creamy butter (SEASONAL ITEM)

Watermelon Wedges (SEASONAL ITEM)

Includes:

Honey Buttered Rolls OR

House Cornbread Muffins *with honey butter*

Tuscan Buffet Menu - \$22

Salad

Classic Caesar Salad

Romaine hearts, house made croutons and Caesar dressing & shaved parmesan
OR

Caprese Insalada- Additional \$1.00 per person

Entrées - Select 2

Chicken Parmesan

Boneless chicken breast lightly breaded, topped with marinara & melted mozzarella

Garlic Rosemary Chicken (GF) (DF)

Fired grilled boneless breast of chicken marinated with fresh herbs

Chicken Marsala

Lightly floured boneless chicken breast sautéed with shallots & mushrooms in a Marsala sauce

Chicken Cacciatore (GF) (DF)

Bone in chicken simmered in a mushroom & sweet bell pepper tomato sauce with fresh herbs

Fresh Locally Made Raviolis

Goat cheese/caramelized onion, butternut squash OR wild mushroom ravioli
w/ your choice of sauce

Sauce choices: Bolognese, Classic Marinara, Creamy Alfredo, Pesto or Creamy Pesto

Classic Deep Dish Lasagna

Italian sausage, ground beef, garlic marinara, béchamel sauce, ricotta & mozzarella cheese

Vegetarian Lasagna

Grilled vegetables, fresh herbs, garlic marinara, béchamel sauce, ricotta & mozzarella cheese

Eggplant Parmesan

Lightly breaded sliced eggplant with marinara & fresh mozzarella

Sides

Grilled Antipasto Platter

Seasonal Fresh Fruit Display

Includes:

Honey Buttered Rolls and Rustic Breads *with butter*

Chef's Classic Buffet Menu - \$24

Salad - Select 1

Classic Caesar Salad

Romaine hearts, house made croutons,
Caesar dressing & shaved parmesan

Wild Field Greens Salad^{GF}

Spring greens with gorgonzola cheese, candied walnuts,
sun dried cranberries, fresh strawberries. Raspberry vinaigrette

Entrées- Select 2

Grilled Filet Medallions^{GF}

Beef Medallions char grilled and finished with a wild mushroom
& roasted shallot demi-glace

Fire Grilled Flank Steak^{GF}

finished with a garlic infused cilantro lime butter OR chimichurri sauce

Signature Fresh Basil Chicken

Oven roasted boneless chicken breast finished with a light creamy fresh basil sauce

Champagne Chicken

Boneless chicken breast parmesan crusted, pan seared & served with Champagne cream sauce

Garlic Rosemary Chicken^{GF DF}

Grilled boneless breast of chicken-marinated w/ fresh herbs

Sides- Select 3

Garlic Mashed Potatoes

Chef's Baked Swiss Mac-n-Cheese (w/ bacon by request)

Penne Pasta w/ Creamy Alfredo OR Classic Marinara Sauce

Wild Rice Pilaf

Roasted Fingerling Potatoes

Sautéed Seasonal Vegetables

Haricot Vert OR Fresh Grilled Asparagus -Additional \$1.00 per person

Includes:

Honey Buttered Rolls & Rustic Breads *with butter*

Creekside Buffet Menu - \$26

Salad - Select 1

Classic Caesar Salad

Romaine hearts, house made croutons, Caesar dressing & shaved parmesan

Fresh Baby Arugula Salad ^{GF}

Baby arugula with fresh parmesan, shaved fennel,
sun dried cranberries, pine nuts
Champagne vinaigrette

Entrées- Select 2

Grilled Filet Medallions ^{GF}

w/ sautéed wild mushrooms & demi-glace

Braised Beef Tips

Tender beef seared and braised in a burgundy demi-glace

Fresh Rockfish ^{GF}

Lightly breaded & pan seared. Finished w/ lemon butter sauce

OR

Grilled Fillet of Salmon ^{GF}

Fire grilled & finished w/ a lemon dill butter sauce

Garlic Mashed Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

Sautéed Seasonal Vegetables

Steamed Broccolini w/ garlic butter sauce

Includes:

Honey Buttered Rolls & Rustic Breads *with butter*

Spring/Summer Buffet Menu - \$25

(available May-September)

Salad - Select 1

Caprese Insalada®

Taboulleh Salad®

Entrées- Select 2

Mediterranean Chicken®

Grilled boneless breast of chicken
Topped w/ a Mediterranean relish

OR

Signature Grilled Lemon Chicken

Grilled chicken breast
Finished w/ Terri D's signature lemon sauce

Wild Caught Fillet of Salmon®

Finished w/ a fresh raspberry butter sauce

Sides- Select 2

Steamed Baby Red Potatoes *w/ butter & fresh herbs*

Israeli Cous Cous Pilaf

Fresh Broccolini w/ garlic butter

Grilled Asparagus

Includes:

Honey Buttered Rolls and Rustic Breads *with butter*

South of the Border Buffet Menu - \$24

Salad- Select 1

Southwest Salad

Crisp romaine, cucumbers, black beans,
corn, tomatoes, red onion & tortilla strips
Signature southwest dressing

“Cabo” Salad

Romaine, jicama, diced tomatoes, green onions, cilantro
golden raisins & mandarin oranges
Honey lime vinaigrette

Entrées- Select 2

Carne Asada

Traditionally marinated flank steak, char grilled

Chef’s Chili Verde

Tender pork slowly braised with tomatillos & peppers

Baja Street Tacos

Fish & Shredded chicken
Sour cream coleslaw, mango salsa, avocado sauce,
chopped onions, cilantro & lime wedges

Sides- Select 3

Mexican Rice Pilaf

Cilantro Lime Rice

Traditional Refried Beans

Seasoned Black Beans

Seasonal Fruit Display

Includes:

House baked Jalapeno Corn Muffins *with honey butter*

OR

Yellow & Blue Corn Chips *served w/ fresh salsa*

Pacific Rim Buffet Menu - \$26

Salad- Select 1

Pacific Rim Salad

Napa cabbage, red cabbage, mandarin oranges, red peppers, shredded carrots, cilantro, roasted cashews, wonton strips
Sesame vinaigrette

Asian Noodle Salad ^{DF}

Entrées - Select 2

Hawaiian Style Jerk Chicken ^{GF} ^{DF}

Boneless breast of chicken fire grilled, served with a fresh tropical salsa

Asian Marinated Flank Steak ^{DF}

Flank Steak char grilled with a ginger soy glaze

Grilled Fillet of Salmon ^{GF}

Fresh Salmon fire grilled, finished with a sweet Thai chili butter

Sides- Select 2

Jasmine Rice

Coconut Rice

Sesame Green Beans (Seasonal Item)

Stir Fried Vegetables

Seasonal Fresh Fruit Display

Includes:

Honey Buttered Rolls & Rustic Breads *with butter*

Northwest Specialties Buffet- \$35

Select 2 Signature Tray Passed Hors D 'Oeuvres- from our menu

Salad - Select 1

Wild Field Greens Salad

Spring greens with gorgonzola cheese, candied walnuts, sun dried cranberries, fresh strawberries. Raspberry vinaigrette

Fresh Baby Arugula Salad ^{DF}

Baby arugula with shaved parmesan, shaved fennel, sun dried cranberries, pine nuts. Champagne vinaigrette

Seasonal Kale Salad

Fresh kale, grape tomatoes, sliced beets, diced red pepper, goat cheese. Poppy seed vinaigrette

Entrées- Select 2

Carved Roast Prime Rib

Hand Carved Prime Rib
Served demi-glace and creamy horseradish

Carved New York Strip

Hand Carved NY strip
Served with a brandy cream sauce

Wild King Salmon

Wild Caught Northwest King Salmon
Served with lemon dill butter sauce OR Honey mustard sauce ^{GF}

Grilled Jumbo Prawns ^{GF}

Jumbo prawns- garlic marinated and served with lemon dill butter sauce

Fresh Halibut Fillet ^{GF}

(SEASONAL ITEM-ADDITIONAL COST/MARKET PRICE)

Menu continued next page

Sides- Select 2

Roasted Fingerling Potatoes

Loaded Mashed Potatoes

Mashed with sour cream, cheese, chives and bacon

Quinoa Salad

With almonds, sun dried cranberries, feta cheese, parsley in a sweet vinaigrette

Haricot Vert

French green beans in garlic butter

Fresh Grilled Asparagus

Includes:

Honey Buttered Rolls & Rustic Breads w/ butter

Plated Dinner Menu- \$42

*Select any Two Signature Tray Passed Hors D 'Oeuvres-
from our appetizer menu list*

Salad - Select 1

Wild Field Greens Salad ^{GF}

Spring greens with gorgonzola cheese, candied walnuts, sun dried cranberries, fresh strawberries. Raspberry vinaigrette

Fresh Baby Arugula Salad ^{GF} ^{DF}

Baby arugula with shaved parmesan, shaved fennel, sun dried cranberries, pine nuts. Champagne vinaigrette

Entrée Selections - Select 2-3:

Chefs Cut Filet Mignon ^{GF} ^{DF}

Tender Filet Mignon char grilled to medium rare served with roasted shallot demi-glace

Classic Cut New York Steak ^{GF}

NY Steak char grilled to medium and finished with a blue cheese butter

Roasted Half Chicken ^{GF} ^{DF}

Seasoned half chicken finished with a roasted shallot demi-glace

Grilled King Salmon Fillet ^{GF}

Fresh Northwest King Salmon fire grilled - finished with a lemon dill butter sauce

Cannellini Bean Stuffed Portobello Mushroom ^{GF}

Grilled Portobello stuffed with tender cannellini beans, roasted garlic, tomatoes & topped w/ fresh mozzarella

Menu continued next page

Side Dishes- Select 2

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Haricot Vert

French green beans in garlic butter

Fresh Grilled Asparagus

Includes Tableside baskets lined & filled with:
Honey Buttered Rolls and Rustic Breads *with butter*

Vegetarian/Vegan Entrée Options

Available to substitute (no charge) or
add on to any menu for \$6.00 each

Grilled Portobello Mushroom®

Layered with cannelloni beans, roasted tomatoes, roasted garlic,
fresh spinach & topped w/ fresh mozzarella
(Mozzarella may be removed for Vegan entrée)

Sweet Bell Pepper® **GF** **DF**

Roasted red bell pepper filled w/ quinoa & roasted seasonal vegetables

Eggplant Parmesan

Polenta Caponata®

Polenta cake topped with eggplant caponata

Fresh Locally Made Raviolis

Wild Mushroom Ravioli

Goat Cheese/Caramelized Onion Ravioli

Butternut Squash Ravioli

with choice of sauce(s)

Children's Buffet Menu - \$10.00

(minimum of 10 kids -ages 10 & under)

Entrees- Select 2

Mac -n- Cheese

Chicken Strips

Grilled BBQ chicken breast  

Kids Burger

Includes:

Waffle Fries *w/ ketchup*

Carrot Sticks *w/ ranch dip*

Seasonal Sliced Fruit

Assorted Juices