



Buffet Dinner

Buffet #2

Butter Lettuce Salad
creamy mustard dressing,
shaved basque sheep cheese
Seasonal Fruit Display
Caesar Salad
hearts of romaine, parmesan cheese
and garlic croutons
Grilled Whole Side of Salmon
caramelized onion and sherry beurre noisette
Pointe de Boeuf
with roasted vegetables and puff pastry
Honey Glazed Ham
with tarragon mustard sauce
Gratin Potatoes
Rice Pilaf
Creamed Brussel Sprouts
Carmel Custard Bread Pudding
Meyer Lemon Tart
44.25

Buffet #3

Butter Bean Salad
pickled anchovies, oven roasted tomatoes and frisee
Caesar Salad
hearts of romaine, parmesan cheese
and garlic croutons
Roasted Pear Salad
arugula and goat cheese with pomegranate glaze
Roasted Turkey
sage stuffing and orange cranberry relish
Bacon Crusted Salmon
with sherry beurre noisette
Grilled Boneless Leg of Lamb
stuffed with fine herbs and garlic
Wild Rice Pilaf
Wild Mushroom Fricassee
Potato Lyonnaise
Oregon Apple and Pear Cobbler
topped with a brown sugar crust
Trio of Mousse Terrine,
layers of callebaut chocolate, espresso
and bitter orange mousses
with a chocolate genoise
52.00

minimum of 20 guests

Buffet #1

Caesar Salad
hearts of romaine, parmesan cheese
and garlic croutons
Grilled Pineapple and Onions
with balsamic glaze
Chicken Normande
draper valley chicken braised with mushrooms
and apples in a cider cream sauce
Barbequed Whole Side of Salmon
Sautéed Winter Vegetables
Butter Whipped Potatoes
Callebaut Chocolate Mousse Cake
with raspberry and vanilla sauces
and chocolate shavings.
Seasonal Fruit Cheesecake
with chantilly cream
39.70

Le Grand

Caesar Salad
hearts of romaine, parmesan cheese
and garlic croutons
Northwest Apple and Pear Salad
arugula and roasted hazelnuts
with a pomegranate vinaigrette
Veal Breast Roulade
with spinach and mushroom duxelle
Boneless Quail Satay
with couscous and harrissa
Salmon Coulibiac
whole side of salmon, rice pilaf and spinach
baked in puff pastry
Endive and Ham Gratin
with vin blanc and parmesan cheese
Bourbon Glazed Squash
Fingerling Potato Lyonnaise
Grilled vegetables
Oregon Apple and Pear Cobbler
topped with brown sugar crust
Croquembouche,
pyramid of cream puffs filled with pastry cream
and glazed with caramel
65.80

All Buffets Include:

A Selection of Fine Teas and Freshly Roasted Coffee
from Fonté Coffee Roasters of Seattle, Washington

A 20 % Service Charge will be added to the final bill
Menu pricing is subject to change without notice

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