

Theme Dinner Buffets

For parties of 25 or more!

South of the Border 16.75

Let a fresh fruit platter with tropical highlights, Mexi Caesar Salad, Refried beans and Mexi Rice, 7-layer Fiesta Dip and Tortilla Chips, and your choice of entrée get this fiesta started with a Praline-Caramel Cheesecake for dessert.

- Fajita Bar, Taco Buffet, Enchiladas, or Chipotle Chicken

Grecian Nights

This buffet includes a tomato-basil and fresh mozzarella salad, our mesculun medley and walnut-parmesan vinaigrette, taboule stuffed red peppers, roasted seasonal vegetables, freshly baked sliced bread and a balsamic dipping oil, and entrée of your choice. Finish your meal with an array of festive mini desserts including mini baklava.

- Grilled Chicken Breast with an artichoke cream sauce 18.95
 - Shepherd's Pie 17.95
 - Spanakopita 19.95
 - Seared Rack of Lamb 25.95
- *Add a second entrée + 2.00 pp

Our Little Italy 16.50

This buffet includes a veggie relish platter, Caesar Salad, Minestrone soup, toasted garlic bread, a Toffee Tiramisu Torte for dessert and your choice of entrée.

- Pasta Bar – *a Marinara and an Alfredo sauce with two kinds of fresh pasta*
- Lasagna – *vegetarian, Chicken-Pesto, or Beef*
- Chicken or Eggplant Parmesan *Add a second entrée + 2.00 pp
- Spaghetti and Meatballs
- Chicken Fettuccine
- Calzone – *Vegetarian or Italian Sausage*
- Primo Bistecca – *NY steak seared and simmered with garlic, onion, & mushrooms* 17.50

Pacific Rim

Buffet includes a fresh fruit platter with tropical highlights, Spicy Oriental Noodle Salad, our mesculun medley and cranberry vinaigrette, steamed jasmine rice, fresh veggie stir fry, freshly baked and sliced eggbread and butter, and the entree of your choice followed by a pineapple upside-down cake, coconut cream pie or lemon sorbet with a sesame-honey cookie.

- Hawaiian Pulled Pork 16.95
- Coconut Cashew Chicken 16.95
- Teriyaki Chicken Skewers 17.95
- Grilled Mahi Mahi served with a fruit salsa (Seasonal) 22.95

St. Patrick's Day Feast

Bring in a touch of the Irish with this fun buffet! The feast include a traditional Irish Coddle, our mesculun medley and house dressings, Rosemary New Potatoes, Irish Soda Bread, a slice of Bailey's Irish Cream Cheesecake and the entrée of your choice.

- Corn Beef and Cabbage 14.95
- Poached Salmon (regular or Guinness poached) 21.95
- Shepherd's Pie 18.95

*See our Reception Menu for an array of appetizers that may suit your theme

Southern Fried Chicken 13.95

Buffet includes our fried (or baked) 4-piece chicken dinner with mashed potatoes, country gravy, corn fritters and maple syrup, our own biscuits and honey, green peas, and rustic potato soup followed by warm apple pie and ice cream.

Or serve your family at your table with our family-style-chicken dinner. Great for all family get-together!

Northwest Seafood Buffet

Savor the Northwest Coast's best with this buffet! Buffet includes our Dungeness Crab cakes and Cajun Remoulade or side of our house smoked salmon, Clam Chowder, Caesar salad, coleslaw, our wild rice pilaf, fresh seasonal fruits and vegetables, and Catharine's freshly baked rolls and butter with the entrée of your choice. Finish with an individual Chocolate-Hazelnut Mousse.

- Grilled Oysters 19.95
- Baked Oysters 20.95 *Add a second entrée - 2.00 pp
- Grilled or baked Salmon Filets 22.95
- Steamer Clams 22.95
- Seafood Fettuccine – *with lobster, smoked salmon, and bay shrimp* 22.95
- Grilled Halibut 25.95

Crab Feed

Price and availability may be seasonal depending on kind of crab desired

Crack your own crab with this fun seasonal buffet. Includes our mesculun medley and house dressings, Coleslaw, Catharine's freshly baked bread and butter, rice pilaf, fresh seasonal vegetables, drawn butter for dipping and a dessert of your choice from our dinner dessert menu.

- Add a second seafood entrée from the Northwest Seafood Buffet - 2.00 pp

Oregon Bounty *Availability and price may be seasonal*

Savor the tastes and smells of Oregon! Buffet includes a wild organic green salad and our house Cranberry Vinaigrette and a creamy Bleu Cheese dressing, a seasonal fresh fruit and cheese platter topped with toasted hazelnuts, roasted baby red potatoes or our wild rice pilaf, steamed asparagus bundles tied with roasted red pepper strips, Catharine's freshly baked rolls and butter and your choice of entrée. Finish with a slice of fresh berry cheesecake or a fresh fruit tart.

- McKenzie Chicken – *stuffed w/ cranberries, hazelnuts, spinach, and feta cheese* 20.95
- Pepper Steak Strips – *mango chutney, cracked black pepper and Oregon brandy* 23.95
- Klatsop Salmon – *marinated salmon fillet topped with a fresh fruit salsa* 25.95
- Free-Range Lamb Racks – *brazed and served with a cranberry-plum glaze* 29.95

Home Style Buffet

The ideal buffet for the holidays or a family get together. This buffet includes mashed potatoes and gravy, candied yams, fresh seasonal vegetable, our mesculun medley and house dressings, Catharine's freshly baked rolls and butter and your choice of entrée. Finish your meal with a slice of apple or pumpkin pie.

- Turkey with Dressing and Cranberry Sauce 14.95
- Honey-Cured Ham with an Cranberry-Apple glaze 15.95
- Prime Rib au jus 25.95

Add a staffed Carving Station with any entrée - \$38.00 fee