

PLATED DINNER ENTREES

All dinner entrees include salad, rice, potatoes or pasta, bread basket and whipped butter, dessert (from House Dessert List), coffee (house blend and decaffeinated) and assorted teas.

Duet of Filet Mignon and King Salmon
Grilled Filet with Mushroom Reduction
Troll Caught King Salmon with Chive Beurre Blanc
\$44.00 per person

Duet of Dungeness Crab Cake and Filet Mignon
Northwest Dungeness Crab Cake with Tomato Chutney
Filet Mignon with Port Wine Demi Glace
\$40.00 per person

Duet of New York Steak and Tiger Prawns
Grilled Jumbo Prawns Brushed with Sun-dried Tomato Pesto
New York Steak with Crispy Onions, Roasted Garlic Cognac Sauce
\$40.00 per person

Veal Osso Bucco
With Morel Mushroom Demi Glace
\$38.00 per person

Filet Mignon and Foie Gras
Grilled Beef Tenderloin Topped with Seared Foie Gras
Served with Cherry-Merlot Reduction
\$38.00 per person

Grilled Curry Lamb Chops
Grilled Rack of Lamb Served with Pea Shoots and Potatoes
With Yellow Curry Sauce
\$35.00 per person

Broiled New York Steak
Topped with Crispy Onions and
Roasted Garlic Cognac Sauce
\$31.00 per person

Roasted Duckling
With Orange Glaze, Dried Cherry Sauce and Wild Mushroom Risotto
\$29.00 per person

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Northwest Dungeness Crab Cake
With Shallot Rosemary Butter Sauce
\$29.00 per person

Pan-roasted Halibut
Potato Encrusted with Fried Leeks and Saffron Cream Sauce
\$28.00 per person

Prosciutto Wrapped Salmon
Seared Salmon Wrapped in Prosciutto with Shiitake Relish
Topped with Plum Roasted Tomato Puree
\$25.00 per person

Sea Scallops Risotto
Heirloom Arborio Rice Sautéed with Sea Scallops and
White Wine Garlic Cream Sauce
\$24.00 per person

Chicken Ambassador
Sautéed Chicken Breast with Capers, Artichokes, Mushrooms,
Garlic, Tomatoes, Topped with Pinot Grigio Cream Sauce
\$22.00 per person

PLATED VEGETARIAN DINNER MENUS

Substitute a vegetarian selection for any entrée at the same price.

Portobello Napoleon
Grilled Portobello Mushroom Layered with
Eggplant, Roasted Red Peppers,
Finished with Tomato Coulis and Balsamic Syrup

Butternut Squash Ravioli
Served with Chanterelle Mushrooms, Roasted Vegetables
Topped with Garlic Cream Sauce

Vegetable Wellington
Puff Pastry Stuffed with English Peas and Sautéed Leeks
Served with Orzo Pasta, Grape Tomatoes, Pine Nuts and Tomato Coulis

DINNER ACCOMPANIMENTS

Appetizers

Popcorn Maine Lobster
With Asian Caramel Dipping Sauce
\$15.00 per person

Northwest Dungeness Crab Cake
With Mango, Baby Frisee, Toasted Coconut and Almond
\$10.25 per person

Northwest Kobe Beef Tartar and Carpaccio
\$10.25 per person

Phyllo-wrapped Prawns with Mango Slaw and Chili Garlic Sauce
\$8.00 per person

Seared Jumbo Sea Scallop with Tuscan Beans, Herbs and Pesto Broth
\$6.25 per person

Dungeness Crab or Shrimp Cocktail
(Market Price)

DINNER SALADS

All dinner entrees include a choice of one of the following salads.

Mesclun Greens with Candied Pecans, Sun-dried Blueberries,
Yellow Tear Drop Tomatoes with Herb Vinaigrette

Mixed Wild Field Greens with Bleu Cheese Crumbles,
Cherry Tomatoes with Raspberry Walnut Vinaigrette

Northwest Caesar Salad with Hearts of Romaine,
Fresh Grated Parmesan Cheese, Garlic Croutons,
Traditional Caesar or Smoked Salmon Caesar Dressing

SALADS

The following salads are available at an additional charge

Seared Tuna, Smoked Cauliflower Over Baby Arugula and Shredded Nori
Served with Green Curry Vinaigrette
\$10.25 per person

King Crab Napoleon Salad
Layers of Thick Yellow and Red Tomato Slices,
King Crab Topped with Tomato Coulis Chive Oil
\$10.25 per person

Langoustine Medallions Served with Imported Shaved Black Truffle,
White Mustard Cabbage and Citrus Remoulade
\$5.25 per person

Caviar and Asparagus Salad
Oscetra Caviar Over Seasonal Greens,
Delicate White Asparagus and Cream Rouge River Blue Cheese
Served with Creamy Buttermilk Dressing
\$4.00 per person

DINNER BUFFETS

Designed for 50 or more.

All dinner buffets include coffee (house blend and decaffeinated) and assorted teas.

Rainier Dinner Buffet

Traditional Caesar Salad

Slow Roasted Prime Rib, Au Jus with Grated Horseradish

Grilled Troll Caught Pacific Salmon, Served with Chive Beurre Blanc

Topped with Rock Shrimp

Gorgonzola Potatoes Au Gratin

Fresh Seasonal Vegetables

Assorted Chocolate Cakes and Fruit Pies

\$38.00 per person

Pacific Northwest Buffet

Pacific Northwest Caesar Salad with Creamy Smoked Salmon Dressing

Imported and Domestic Cheese Tray

Fresh Sliced Fruits with Northwest Berries

Roasted Troll Caught Pacific Salmon with Chive Beurre Blanc

Grilled Wild Mushroom and Herb Roasted Red Potatoes

Seasonal Vegetables with Northwest Herbs and Toasted Almonds

Northwest Wild Berry Cobbler with Amaretto Cream on the Side

\$33.00 per person

Skyline Buffet

Fresh Market Greens with Ranch and Balsamic Vinaigrette

Fresh Seasonal Fruit Salad

Marinated Vegetable Salad

Rosemary-Lemon Roasted Chicken

Grilled Troll Caught Pacific Salmon with Mango Salsa

Garlic and Herb Roasted Red Potatoes

Fresh Seasonal Vegetables

Chocolate Hazelnut Torte

\$29.00 per person

Pacific Rim Buffet

Oriental Salad with Soba Noodles, Carrots, Red Onions

Green Onions, Cashews and Sesame Vinaigrette

Vegetable Egg Rolls with Hoisin Sauce

Fried Won Tons with Sweet and Sour Sauce

Thai Curry Chicken

Steamed Sticky Rice and Chinese Broccoli

Almond Cookies and Chocolate Dipped Fortune Cookies

\$28.00 per person

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South of the Border

Tostada Salad:

Cheese, Lettuce, Tortilla Strips, Tomato, Cilantro

Green Salad with a Creamy Chipotle Dressing

Lime Bay Shrimp Salad

Corn and Rice Pilaf with Cilantro and Jalapenos

Carne Asada Steak with Grilled Onions

Chicken Enchiladas with Tomatillo Sauce

Kahlua Frangipane Fruit Tart

\$27.00 per person