

## *Dinner Buffet Suggestions*

### *The Stadium Buffet*

Classic Caesar Salad House Made Croutons and Parmesan Cheese  
Bow Tie Pasta Salad with Sun Dried Tomatoes and Pesto  
Seasonal Fresh Fruit Display  
Artisan Breads with Whipped Garlic Butter  
Baked Chicken Dijonaise with Artichoke Cap  
Oven Roasted Mashed Potatoes with Butter  
Seasonal Vegetable Medley  
Fresh Brewed Coffee/ Tea Service

### *The Narrows Buffet*

Classic Caesar Salad with Grated Parmesan and Garlic Croutons  
Mozzarella Basil and Tomato Salad  
Seasonal Fresh Fruit Display  
Seasonal Fresh Vegetable Crudités with Dip  
Pacific Salmon in Lemon – Beurre Blanc sauce  
Wild Rice with Sautéed Mushrooms  
Honey Glazed Baby Carrots  
Artisan Breads with Whipped Garlic Butter  
Fresh Brewed Coffee/ Tea service

### *The Commencement Bay Buffet*

Spinach Salad with Crumbled Bleu Cheese, Caramelized Walnuts and Sun-dried Cranberries  
in a Raspberry-Walnut Vinaigrette  
Greek Salad with Cilantro and Feta  
Seasonal Fresh Fruit Display  
Artisan Breads with Whipped Garlic Butter  
Chef Carved Slow Roasted Baron of Beef with Horseradish (\$75.00 Chef Carving Fee Waived)  
Landmark's Chicken Gorgonzola with Pine Nut Volute Sauce  
Roasted Baby Red Potatoes with Garlic and Rosemary  
Wild Rice with Sun-dried Cranberries  
Oven Roasted Vegetables with grated Parmesan  
Fresh Brewed Coffee/ Tea service

# **Dinner Buffet Suggestions** **page 2**

## ***Pan-Asian Buffet***

Seasonal Mixed Greens with Montrachet Goat Cheese, Caramelized Almonds,  
Mandarin Oranges and a Citrus-Vinaigrette Dressing  
Asian Ramen Slaw with Toasted Almonds and Sesame Seeds

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Seasonal Fresh Fruit Display  
Baked Crab and Artichoke Dip with Crostini  
Artisan Breads with Whipped Garlic Butter

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Panko-crusted Chicken Breast with Sweet Ginger Sauce  
Marinated Beef Satays with Thai Ginger Vinaigrette  
Steamed White Rice  
Long Green Beans  
Fresh Brewed Coffee/ Tea Service

## ***Meet Me In Rome Buffet***

Classic Caesar Salad with Grated Parmesan Cheese and Garlic Croutons  
Greek Salad with Cilantro and Feta Cheese  
Mozzarella Basil and Tomato Salad  
Seasonal Fresh Fruit Display  
Antipasto Display with Sliced Italian Meats  
Assorted Artisan Breads and Whipped Garlic butter

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*Chef Prepared Pasta Station: (creatively prepared in front of your guests)*

Bow-tie Pasta with Smoked Salmon  
Stuffed Cheese Tortellini with Baked Chicken  
Penne Pasta Primavera

*Includes: Alfredo, Marinara and Pesto Sauces*

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Chicken Parmesana  
Garlic Whipped Potatoes  
Steamed Seasonal Vegetable Medley  
Fresh Brewed Coffee/ Tea Service

# **Dinner Buffet Suggestions** **page 3**

## ***The Pacific Rim Buffet***

Statement Table: (out during cocktail hour)

Seasonal Fresh Fruit Display  
Seasonal Fresh Vegetable Crudités with Dip  
Jumbo Cocktail Prawns with Cocktail Sauce  
Chicken Potstickers with Sweet Ginger Plum Sauce

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### Buffet Service:

Seasonal Mixed Greens with Assorted Dressings  
Asian Ramen Slaw with Toasted Almonds and Sesame Seeds  
Artisan Breads with Whipped Butter  
Chicken Satays with Thai Peanut Sauce  
Marinated Beef Satays with Thai Ginger Vinaigrette  
Chef Carved Seared Yellow Fin Tuna with Green Wasabi

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Steamed White Rice  
Spicy Szechwan Green Beans

Fresh Brewed Coffee/ Hot Tea Service

## ***A Special Evening Buffet***

Seasonal Mixed Baby Greens with Goat Cheese and Balsamic Vinaigrette Dressing  
Greek Salad with Cilantro and Feta Cheese  
Famous Pea Salad  
Seasonal Fresh Fruit Display with Strawberry-Yogurt Dip  
Baked Spinach & Artichoke Dip with Crostini  
Artisan Breads with Whipped Garlic Butter  
Stuffed Chicken Mascarpone with Sun-dried Tomatoes and Pesto  
Chef Carved Prime Rib of Beef with Horseradish  
Roasted Baby Red Potatoes with lavender  
Wild Mushroom Risotto  
Oven Roasted Vegetables with Fresh Parmesan  
Fresh Brewed Coffee/ Tea Service

# *Dinner Buffet Suggestions* *page 4*

## *A Night to Remember*

*Butler Served Hors d' Oeuvres: (30 – 35 minutes)*

Zucchini-Ricotta Salata Bruschetta  
Ricotta Honey and Toasted Almond Crostini  
Three Cheese Stuffed Mushrooms

### *Station 1*

Seasonal Fresh Fruit Display  
International Cheese Display with assorted Crackers  
Sun Dried Tomato Pesto Torta

### *Station 2*

Classic Caesar Salad with Grated Parmesan Cheese and Garlic Croutons  
Bow Tie Pasta Salad With Sun-Dried Tomato and Basil  
Spinach & Strawberry Salad Lemon Poppy Seed Dressing  
Artisan Breads with Whipped Garlic Butter

### *Station 3*

Chef Carved, Slow Roasted Baron of Beef with Horseradish (\$75.00 Chef Carving Fee Waived)  
Chef Carved, Jamaican Roast Pork with Mango-Lime Salsa (\$75.00 Chef Carving Fee Waived)

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Creamy Penne Pasta Alfredo with Sun-dried Tomatoes, Pancetta and Petite Peas  
Roasted Baby Red Potatoes with Roasted Garlic and Rosemary  
Oven Roasted Vegetables with Balsamic Vinaigrette Reduction Sauce

### *Station #4*

Landmarks Famous Assorted Dessert Station  
Fresh Brewed Coffee/ Tea Service

# **Dinner Buffet Suggestions** **page 5**

## ***Design Your Own Buffet***

*Select two of the following*  
*Add an additional Salad or Fruit Tray for 2.00 per person*

Famous Pea Salad  
Classic Caesar Salad with Grated Parmesan Cheese and Garlic Croutons  
Seasonal Mixed Greens with Assorted Dressings  
Spinach Salad with Crumbled Bleu Cheese, Caramelized Walnuts and Sun-dried Cranberries  
in a Raspberry-Walnut Vinaigrette  
Bow-tie Pasta Salad with Sun-dried Tomatoes and Pesto  
Waldorf Salad with Walnuts  
Cheese Stuffed Tortellini Pasta Salad  
Apple-Pear Jicama Salad with Butter Lettuce and Pear Sesame Dressing

### *Select Your Entrée(s)*

Chicken Marsala with sautéed Shitake Mushrooms  
Baked Chicken Dijonaise with Artichoke Cap  
Chicken Gorgonzola with a Pine Nut Volute Sauce  
Chicken Mascarpone with Sun-dried Tomatoes, Pesto and Roasted Red Pepper Sauce  
Pancetta-Shallot Encrusted, Center Cut, Pork Loin Chop  
Braised Beef Short Ribs in a Rich Demi Sauce  
\*Chef Carved, Roast Baron of Beef  
\*Carved Maple-Glazed Ham  
\*Chef Carved Roast Turkey with Cranberry sauce  
\*Chef Carved Jamaican Roast Pork with Mango-Lime Salsa  
(\$75.00 per chef Carving Fee applies)

### *Select Two Accompaniments*

Roasted Baby Red Potatoes with Garlic and Rosemary  
Garlic Whipped Potatoes  
Orzo Pasta with Browned Butter and Mizythra Cheese  
Wild Rice with Sautéed Mushrooms or Sun Dried Cranberries (choose one)  
Steamed White Rice  
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Seasonal Steamed Vegetables Julienne  
Oven Roasted Vegetables with Grated Parmesan  
Long Green Beans  
Honey Glazed Baby Carrots

Includes Artisan Breads with Whipped Butter and Fresh Brewed Coffee/ Tea Service

**Call for pricing**

## **Served Dinner Suggestions**

*Each of the following served meals include choice of a Classic Caesar Salad with grated Parmesan Cheese, or Spinach Salad, Chef Select Vegetable du jour, Artisan Breads & Whipped butter, coffee & Iced Tea.*

### ***Chicken Marsala with Sautéed Shitake Mushrooms***

Skinless, boneless breast of chicken, covered with a rich Marsala Wine and Shitake Mushroom sauce and served with Roasted Garlic Potatoes

### ***Chicken Parmesana***

Baked Skinless, boneless breast encrusted with Parmesan & bread crumbs  
Served with Penne Pasta Alfredo

### ***Stuffed Chicken Mascarpone***

A Landmark specialty! Chicken Breast stuffed with Mascarpone Cheese, Sun-dried Tomatoes & Pesto, topped with a Roasted Red-Pepper sauce.  
Served with Garlic Mashed Potatoes

### ***Smoked Gouda Stuffed Chicken***

Tender Chicken Breast stuffed with Smoked Gouda Cheese, wrapped in Prosciutto and topped with a Roasted Bell Pepper sauce.  
Served with Potatoes Duchess

### ***Black Tiger Shrimp Alfredo***

Black Tiger Shrimp fused with a classic Roasted Garlic Alfredo Sauce.  
Served with Fettuccine Noodles and freshly grated Parmesan Cheese

### ***Salmon Buerre Blanc***

A NW tradition. Salmon filet, baked and finished in a flavorful Chardonnay-Buerre Blanc sauce. Served with Roasted Garlic-Basil Risotto

# *Served Dinner Suggestions*

## *page 2*

### *Copperidge Scampi Sauté*

Black Tiger Prawns sautéed in Copperidge Chardonnay and fresh garlic, finished with butter & seasoning. Served with Parsley-Angel Hair Butter Noodle

### *Grilled Prosciutto Prawns*

Large Jumbo Prawns wrapped in Prosciutto and finished in a special Meuniere – Butter sauce. Served with Fettuccine Alfredo

### *Cedar Plank Salmon*

Salmon baked on a real cedar plank for a special NW flavor. Finished with Sun-dried Tomatoes and a special White Truffle Oil. Wild Mushroom Risotto makes this a special meal for a special event

### *London Broil*

Flank Steak marinated in a Rosemary Demi Glaze and grilled to perfection. Served with Pineapple Rice

### *Grilled New York - New York*

A large 8 ounce Grilled N.Y. Steak with Maitre D' Butter, fresh crushed garlic and mushroom cap. Served with Idaho Baked Potato topped with butter, bacon & chives

### *Our Dynamic Duo*

A large 8 ounce Grilled N.Y. Steak and add five Black Tiger Shrimp to create a menu- not soon to be forgotten. Served with Potatoes Duchess

## **Served Dinner Suggestions** **page 3**

### ***Grilled Center Cut Pork Loin Chop***

Pancetta-Shallot Encrusted Pork Loin Chop finished with a rich Demi-glaze. Served with Goat Cheese Risotto

### ***Prime Rib of Beef***

10 oz USDA prime cut rubbed with garlic and seasonings. Slow roasted and accompanied with creamy horseradish, served with a Baked Potato topped with Bacon, Chives & Butter

### ***Baked Chicken Dijonaise***

Skinless, boneless breast of chicken, marinated and baked in a Dijon sauce and an Artichoke Cap  
Served with Potatoes Duchess

### ***Chicken Gorgonzola***

Grilled skinless, boneless Chicken Breast stuffed with Gorgonzola Cheese and topped with our own Gorgonzola-Pine nut Voluté Sauce.  
Served with Lyonnaise Potatoes.

### ***Chicken Oscar***

Skinless, boneless chicken breast topped with Dungeness Crab (when in season), shrimp, fresh asparagus, topped with Hollandaise sauce. Served with Bow-Tie Pasta with Garlic-Cream sauce

**Call for pricing**