



## B U F F E T S

PLEASE SEE BOTH PAGES

Buffets finish with freshly brewed gourmet coffee, black, green and herbal teas. Buffet service time is two hours.

### MOUNT RAINIER

chef-carved, slow-roasted prime rib with au jus and creamed horseradish\*  
halibut gratin with lemon butter sauce and roasted red pepper coulis  
breast of chicken with seasoned breadcrumbs and basil cream sauce  
gorgonzola au gratin potatoes • fresh seasonal vegetables  
tossed green salad with apples, dried cranberries and candied pecans with poppy seed vinaigrette  
marinated mushrooms and artichoke hearts with spinach and feta cheese  
sliced tomatoes and fresh mozzarella with sherry shallots and balsamic glaze  
tri-color tortellini pasta salad with creamy pesto dressing  
fresh fruit and berry display  
\$35.95

### SMILE WITH THE NILE BUFFET

balsamic garden salad with tomato and cucumber  
marinated mushrooms and artichoke hearts with spinach and feta cheese  
rotini pasta salad with julienne zucchini, yellow squash, red pepper, onion and olives  
fresh fruit and berry display  
herb roasted red potatoes and fresh seasonal vegetables  
&  
choice of two entrées from below  
\$28.95

• rosemary roasted pork loin with natural pan jus and caramelized apple chutney

• breaded chicken with dijon cream sauce

• steamed mahi-mahi with soy butter and cilantro scallion remoulade

• chicken cordon bleu with herb butter sauce

• tri-colored tortellini with bay shrimp with creamy alfredo sauce

• marinated and roasted sirloin\* in burgundy sauce

• salmon with lemon butter sauce

### ADD A CARVING STATION TO YOUR BUFFET

slow roasted prime rib\*  
au jus and creamed  
horseradish  
\$6 per person

orange sherry  
glaze ham  
\$3 per person

herb roasted turkey breast  
cranberry sauce  
\$3 per person

roasted beef strip loin\*  
au jus and creamed  
horseradish  
\$4 per person

*\*Our Friends at the Snohomish Health Department want you to know that consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may increase your risk of food-borne illness, especially if you have certain health conditions.*



## BUFFETS

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### HAWAIIAN BBQ MIXED PLATE

**\$27.95**

teriyaki chicken with pineapple  
mahi-mahi with soy butter and gremolata  
curry pork cutlet  
green salad with tomato, cucumber,  
and sesame soy dressing  
steamed jasmine rice and broccoli  
hawaiian sweet bread rolls  
traditional macaroni salad  
fresh fruit salad

### TASTE OF ITALY

**\$25.95**

house made three meat and cheese lasagna  
breast of chicken with seasoned bread crumbs  
and basil cream sauce  
tri-colored cheese tortellini alfredo  
focaccia bread and butter  
caesar salad  
caprese salad  
italian pasta salad  
fresh fruit salad

### BAJA BARBEQUE

**\$24.95**

spiced and espresso-rubbed shredded brisket  
grilled dorado with fajita vegetables  
black beans, spanish rice, flour tortillas, baja coleslaw,  
mexican caesar salad, tri-colored tortilla chips and salsa  
and watermelon wedges

### MARDI GRAS

**\$26.95**

andouille sausage and shrimp jambalaya  
jamaican jerk chicken with pineapple pepper relish  
southern corn-flour catfish with creole aioli  
jalapeño cheddar corn muffins  
creamy "french quarter" green salad  
with tomato and cucumber  
"bourbon street" sweet potato salad  
cajun coleslaw • fresh fruit salad

### COMFORTS OF HOME

**\$24.95**

meatloaf with brown sugar glaze  
mashed potatoes  
chicken pot pie with peas and carrots  
homemade macaroni and cheese  
potato rolls and butter  
thousand island garden salad with  
tomato and cucumber  
creamy coleslaw • fresh fruit salad

### SAN JUAN

**\$24.95**

poached salmon with tarragon butter sauce  
herb roasted chicken with pineapple mango salsa  
seasonal vegetables • wild rice pilaf  
focaccia bread  
balsamic garden salad with tomato and cucumber  
marinated mushrooms and artichoke hearts with  
spinach and feta cheese  
rotini pasta salad with julienne zucchini,  
yellow squash, red onion, peppers & olives  
fresh fruit salad

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